

HOW TO CLEAN, SANITIZE & INSPECT YOUR GLOBE SLICER

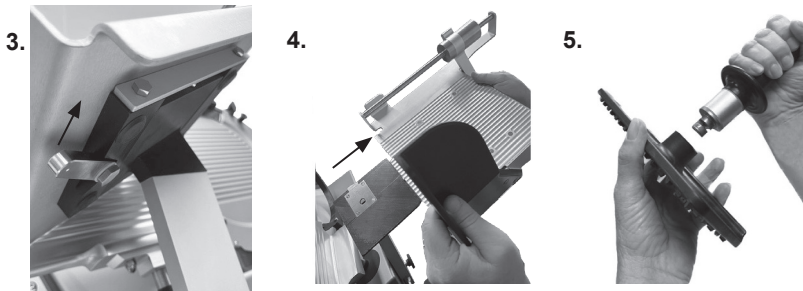
⚠️WARNING

- The slicer knife is very sharp. Exercise **extreme caution** when working near the knife.
- **NEVER** touch slicer before reading and completely understanding everything in the Instruction Manual. You must be at least 18 years old and have had proper training and authorization from your supervisor.
- DO NOT hose down or pressure wash any part of the slicer.

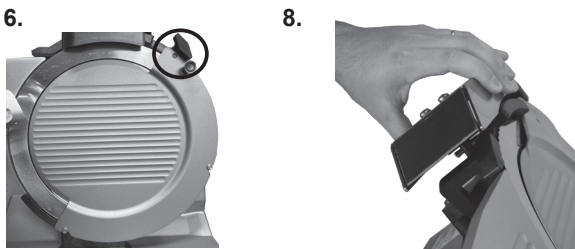
1. Turn knife motor off, turn slice thickness dial clockwise past zero (0) until it stops so the gauge plate covers the knife edge, and unplug the power cord. Wipe off all visible food/food debris and juices from the entire slicer.

Removable Slicer Parts

2. Pull carriage toward you (home position).
3. Release the carriage lock lever that fastens the carriage tray to the slicer.
4. Remove the carriage tray from the carriage arm.
5. Turn the removable end weight face counterclockwise to remove the end weight face from the camlock shaft and handle.



6. Remove knife cover. Turn knife cover lock knob counterclockwise. Hold the knife cover lock knob and pull knife cover forward to remove knife cover from top pin.
7. Carefully tilt knife cover and pull knife cover up and to the right to remove knife cover from bottom pins.
8. Remove dummy knife sharpener. Pull dummy knife sharpener up and away to remove from slicer.



9. In a sink with a solution of warm, clean water and mild detergent, soak, scrub, and clean all surfaces of the removable parts.
10. Thoroughly rinse off all removable parts in warm, fresh water.

Slicer Unit

Use a clean cloth in a solution of warm water and mild detergent for each step below. Ring out excess water from the cloth.

With the gauge plate completely closed...

11. **Carefully** insert the cloth between the knife and the knife ring guard. While holding the cloth between the knife and the ring guard, work it along the inside surface of ring guard. Repeat this procedure as necessary.



12. **Carefully** wash the top and bottom of the knife by wiping from the **center of the knife outward**.

13. Clean the **ENTIRE** slicer. Wipe the gauge plate off by starting at the knife and pulling towards you. **Note: Never wipe the gauge plate towards the knife.**
14. Thoroughly rinse off all surfaces with a clean cloth in warm, fresh water.

CLEAN AND SANITIZE THE DUMMY KNIFE SHARPENER

The slicer, dummy knife sharpener, and all parts must be cleaned and sanitized. Clean and sanitize the slicer using these procedures.

SANITIZE ALL REMOVABLE PARTS AND THE ENTIRE SLICER

15. In a clean sink with a solution of warm, clean water and properly diluted sanitizer*, soak the removable parts. **Remove the parts and allow them to air dry without removing the sanitizer from the surface.**
16. Spray or wipe down the slicer with properly diluted sanitizer* and **allow to air dry before using the slicer without removing the sanitizer.**

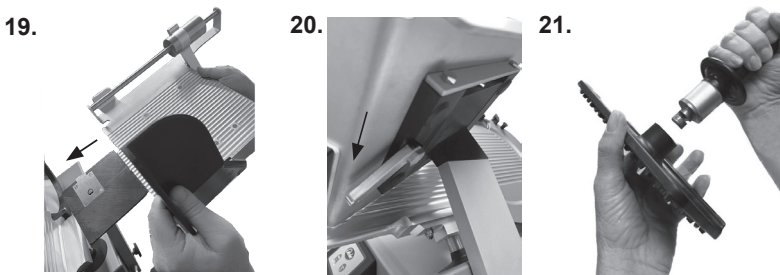
***Note: To properly sanitize your slicer & its removable parts, it is important to strictly follow the instructions on your sanitizer container.**

REASSEMBLE THE SLICER

17. Reinstall the knife cover. Align the knife cover with the pins located at the bottom and one at the top of the knife guard. The locator pin at the top of the knife ring guard must be set through the knife cover and pressed into place. Once the knife cover hole is seated over the pin, turn the knife cover lock knob clockwise to secure knife cover.
18. Reinstall dummy knife sharpener. Put dummy knife sharpener at the top of slicer.
19. Install the cleaned and sanitized carriage tray back on carriage arm.



20. Lock the carriage lock lever to secure carriage to slicer.
21. Reinstall removable end weight face on the camlock shaft and handle. Turn removable end weight face clockwise to secure to camlock shaft and handle. Plug in power cord.



⚠️WARNING

To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire slicer as any surface of the slicer can become contaminated. It is the responsibility of the slicer owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.



Once your slicer makes contact with food product, the entire slicer, including removable parts, must be thoroughly **cleaned and sanitized**. This process is to be repeated at least every 4 hours using the Cleaning and Sanitizing procedures and information above; and must comply with additional laws from your state and local health departments.



As with all food contact surfaces, it is extremely important to properly **sanitize** the entire slicer and to **closely follow the instructions on your quaternary sanitizer container to ensure proper sanitation is achieved to kill potentially harmful bacteria.**

IMPORTANT: If a chemical sanitizer other than chlorine, iodine or quaternary ammonium is used, it shall be applied in accordance with the EPA-registered label use instructions. Excessive amounts of sanitizer and/or use of products not formulated for stainless steel or aluminum may VOID your warranty.

Sanitizer concentration shall comply with section 4-501.114, Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration, and Hardness of the FDA Food Code.

Maintain the Owner's Manual supplied with this machine and refer to it often for complete information on cleaning, sanitizing and maintaining the slicer.

SLICER INSPECTION

INSPECT THE SLICER FOR DAMAGED OR BROKEN PARTS INCLUDING GASKETS & SEALS. A thorough visual inspection should be made of the **entire slicer and its parts**. Globe urges the owner/operator to inspect all components often, including ones that are detachable for cleaning and sanitizing. This inspection should include: looking for damaged parts, broken seals or gaskets, and areas that may be more difficult to clean and sanitize. ***Please refer to your Owner's Manual for seal and gasket locations.***

⚠️WARNING

IF A SEAL OR GASKET IS FOUND TO NOT PROPERLY SEAL, IS DAMAGED, OR IS MISSING, THE SLICER MUST BE REMOVED FROM SERVICE UNTIL IT IS REPAIRED BY AN AUTHORIZED SERVICER.



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