

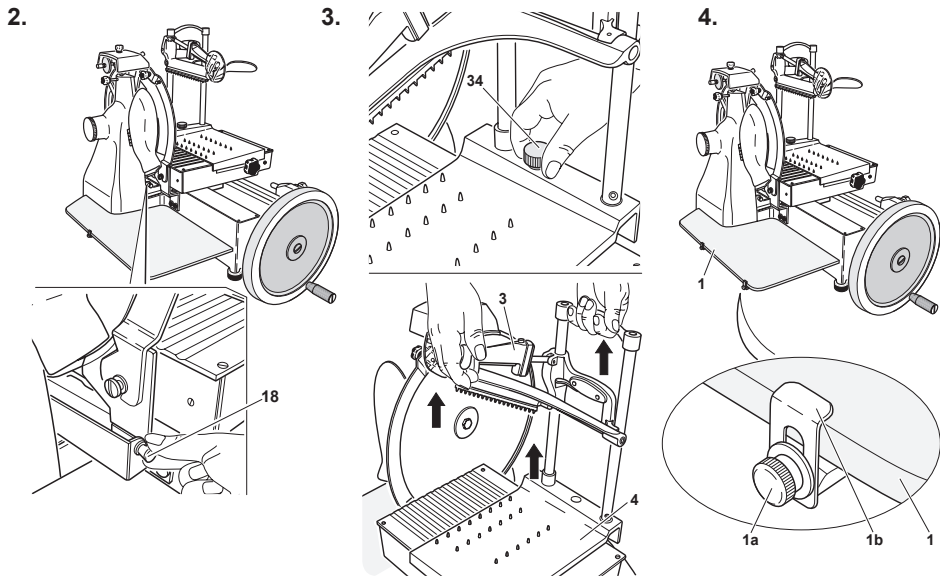
HOW TO CLEAN, SANITIZE & INSPECT YOUR GLOBE SLICER

⚠️ WARNING

- The slicer knife is very sharp. Exercise **extreme caution** when working near the knife.
- **NEVER** touch slicer before reading and completely understand 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.

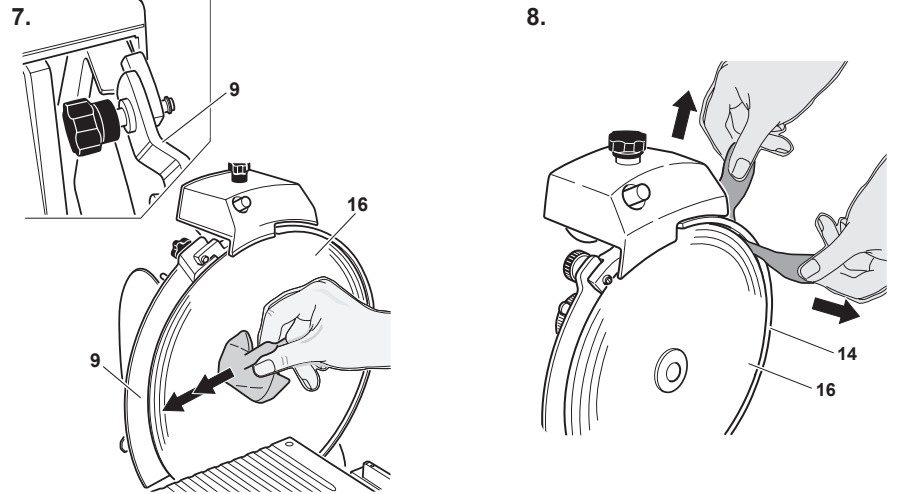
1. Turn slice thickness control dial counter-clockwise past zero (0) until it stops so the table covers the knife edge. Make sure knife guard is fitted behind knife in the safety position. Wipe off all visible food/food debris and juices from the entire slicer.

Removable Slicer Parts



2. Remove the grease collection pan (18).
3. Unscrew knob (34) to remove the product holder (4) complete with pusher (3).
4. Remove the slice receiving tray (1). Loosen two screws (1a) to release slice receiving surface (1) from the retaining clips (1b).
5. Place all removable parts in a three compartment sink with warm water and a mild detergent solution; soak, clean, and thoroughly scrub all surfaces using a solution of mild detergent and warm water. Removable parts include: product holder, pusher, slice receiving tray and knife sharpener. Use a soft spongy cloth and if necessary, a nylon brush for the spiked areas of the product holder (4) and pusher (3).
6. Rinse in hot water only and dry with soft spongy cloths.

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 slicer table completely closed...

- ⚠️ ALWAYS clean the knife (16) with the knife guard (9) fitted behind it in the safety position.
7. Carefully wash and rinse the top and bottom of knife (16) by wiping from the center of knife outward.
 8. Carefully insert the cloth between the knife (16) and knife ring guard (14). While holding the cloth between knife (16) and knife ring guard (14), work it along the inside surface of ring guard (14). Repeat this procedure as necessary.

CLEAN AND SANITIZE THE KNIFE SHARPENER AFTER SHARPENING

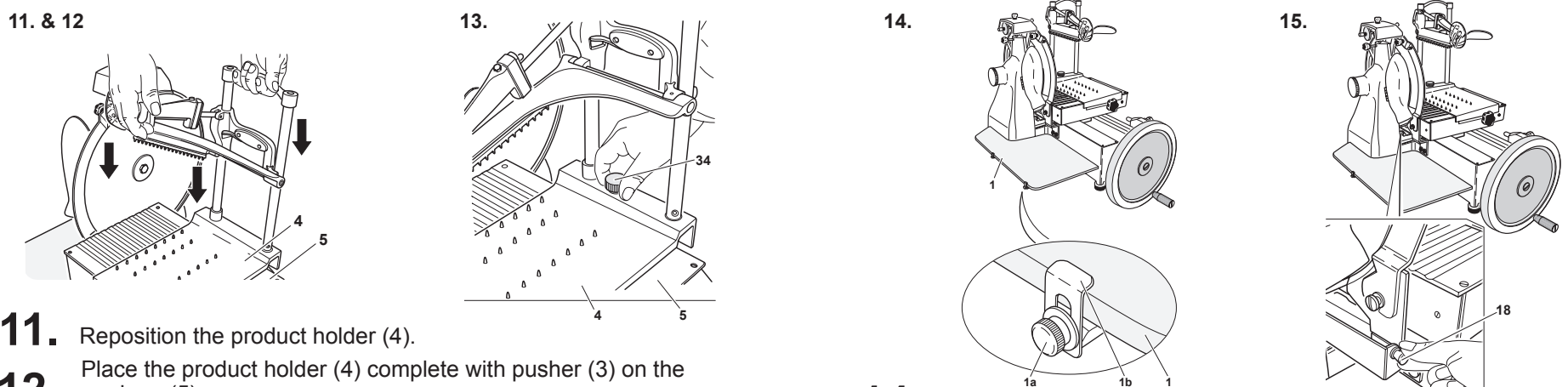
Following sharpening, the slicer, sharpener, and all its parts must be cleaned and sanitized. Clean and sanitize the slicer using these procedures.

SANITIZE ALL REMOVABLE PARTS AND THE ENTIRE SLICER

9. 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.**
10. Spray or wipe down the slicer with properly diluted sanitizer* and **allow the it 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.

REINSTALL REMOVABLE SLICER PARTS



11. Reposition the product holder (4).
12. Place the product holder (4) complete with pusher (3) on the carriage (5).
13. Tighten knob (34) on product holder (4) to secure product holder and pusher (3) to carriage (5).
14. Install the slice receiving tray (1). Tighten two screws (1a) that fasten the slice receiving tray (1) to the retaining clips (1b).
15. Install the grease collection pan (18).

⚠️ 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 these procedures and information; 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. 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 and areas that may be more difficult to clean and sanitize.

⚠️ WARNING

IF DAMAGE IS FOUND OR PARTS ARE MISSING, THE SLICER MUST BE REMOVED FROM SERVICE UNTIL IT IS REPAIRED BY AN AUTHORIZED SERVICER.

