

HOW TO CLEAN, SHARPEN, AND LUBRICATE A GLOBE SLICER

CLEANING

WARNINGS:

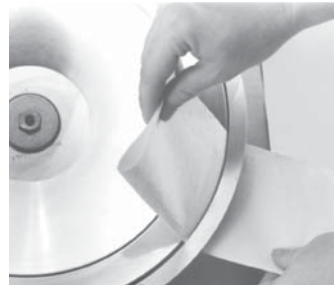
- The slicer knife is very sharp. Exercise extreme caution when working near the knife.
- Turn slicer off, turn slice thickness dial clockwise past zero "0" until it stops so the table covers the knife edge, unplug the power cord.
- **DO NOT hose down or pressure wash any part of the slicer.**



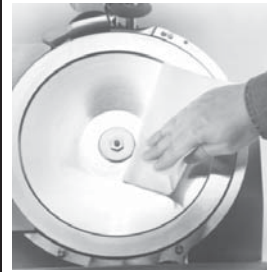
1. Remove the food chute from the slicer.

Raise the knife sharpener cover. While holding the knobs on the knife cover, pull up on the top spring loaded knob and lift upward to remove the knife cover. Note: The slicer will not start with the knife cover removed.

2. Soak, clean, and scrub the food chute and knife cover with a mild detergent and warm water solution. Soak or spray the food chute and knife cover with a mild non-bleach, non-chlorine sanitizer and allow the parts to air dry.



3. To clean the knife ring guard, soak a clean cloth in a mild detergent and warm water solution. Ring out excess water from the cloth. **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 entire backside of the knife. Repeat this procedure as necessary. A nylon brush could also be used if preferred.



4. The knife must also be cleaned and sanitized. **Carefully** wash and rinse the top and bottom of the knife by wiping from the **center of the knife outward**. Spray or wipe a mild non-bleach, non-chlorine sanitizer on the knife and allow it to air dry.

After cleaning and sanitizing the knife cover, reinstall it by aligning the bottom notches of the knife cover with the knobs located at the bottom of the knife ring guard. The top right of the knife cover also has a hole that fits over a locator pin at the top of the knife ring guard. Note: The slicer will not operate unless the knife cover is in place and secure.

5. Lower the knife sharpener cover. Soak a clean cloth in a mild detergent and warm water solution. Ring out excess water from the cloth. With the slicer table completely closed, wipe the slicer table off by starting at the knife and pulling towards you. Never wipe the slicer table towards the knife. Spray or wipe a non-bleach, non-chlorine sanitizer on the table and allow it to air dry.

Clean and wipe down the entire slicer. Finish by lightly spraying or wiping the entire slicer with a non-bleach, non-chlorine sanitizer and allowing it to air dry. **Dilute sanitizer per supplier's instruction! Products containing sodium hypochlorite (bleach) should not be used on the slicer.** DO NOT hose down or pressure wash any part of the slicer.

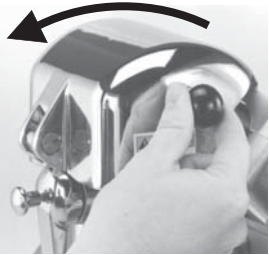
After cleaning and sanitizing the food chute, reinstall the chute and plug in power cord.

SHARPENING

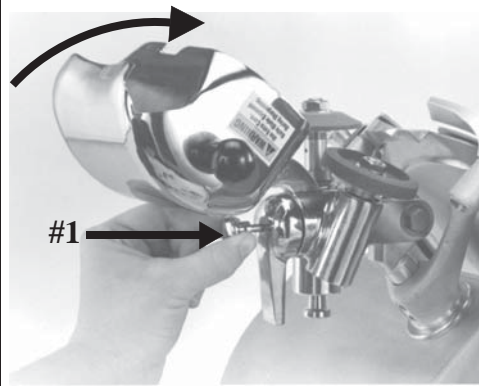
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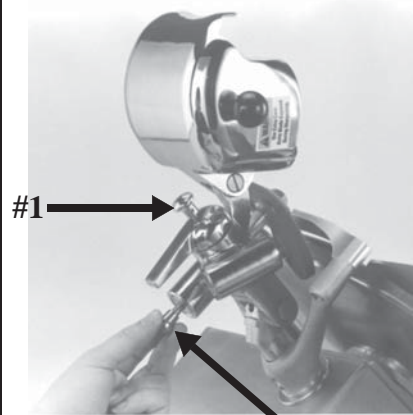
NOTE: Symptoms of a dull knife are excess waste/or a "tail" on the unsliced portion remaining in the food chute. The knife needs to be sharpened periodically to provide consistent slices and maximum food product yield. Sharpening the knife lightly every few days is more effective than heavy sharpening at less frequent intervals.



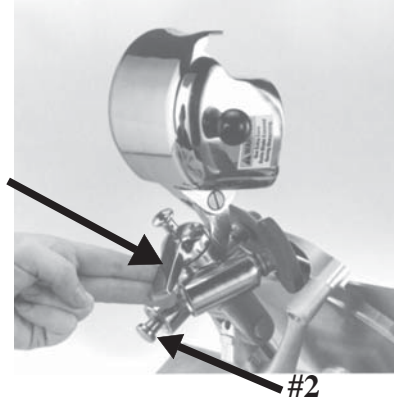
1. Make sure both sides of the knife are clean and dry before sharpening. Raise the sharpener cover to expose the sharpening stones. The stones should be clean and dry.



2. Pull on knob #1 keeping it extended and swinging the sharpener up into position. Release the knob and the sharpener will lock in to the sharpening position.

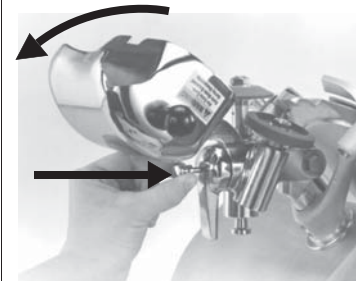


3. Pull out knob #2. Turn the slicer on.



4. Pull the lever counterclockwise to bring the stones into contact with the knife. Maintain pressure on the lever for 5-10 seconds. Be sure both stones are in contact with the knife.

NOTE: If the regular sharpening procedure does not produce satisfactory results, push in knob #2. Turn the slicer on and pull the lever counterclockwise to bring the bottom stone into contact with the knife. Maintain pressure on the lever for 30 seconds. Then pull out knob #2 and pull the lever counterclockwise to bring the stones into contact with the knife. Maintain pressure on the lever for 5-10 seconds.



5. When you have completed sharpening the knife turn the slicer off and unplug the power cord.

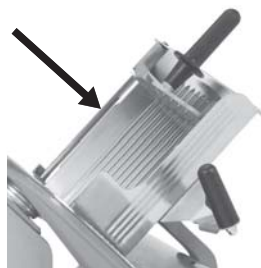
Return the sharpener to its original position by pulling on the knob, keeping it extended and swinging the sharpener back to its stored position. Close the sharpener cover.

Clean the slicer per the cleaning instructions section above.

LUBRICATING

WARNINGS:

- Turn the slicer off, turn the slice thickness dial clockwise past zero "0" until it stops so the table covers the knife edge.
- **DO NOT use vegetable oil to lubricate the slicer. Vegetable oil will damage the slicer.**



End Weight Slide Rod

Add a few drops of Globe oil to the end weight slide rod weekly or when excessive drag is felt. Move the end weight up and down several times to distribute the oil.



Food Chute Slide Rod

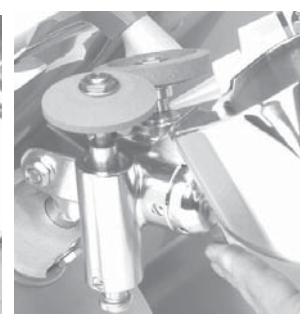
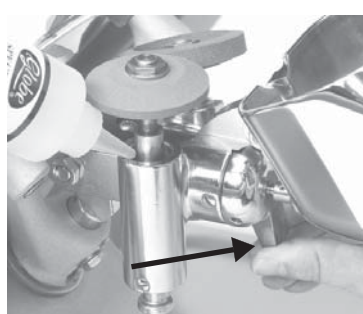
The food chute slide rod should be lubricated with Globe oil weekly or when excessive drag is felt. Close the slicer table and remove the food chute to improve the access to the oil hole. Pull the chute arm completely towards you and hold it in position so the oil hole is located behind the chute arm. Add several drops of Globe oil into the oil hole, wipe off excess oil, and reinstall the food chute.



Knife Sharpener Shafts

The sharpener shafts should be lubricated with Globe oil once per month.

1. Lift the sharpener cover. Pull up on the honing stone and put a couple drops of Globe oil on the shaft. Move the stone up and down a couple of times to distribute the oil.



2. Pull the lever counterclockwise and hold it in that position while you place a couple drops of Globe oil on the other sharpener shafts as shown. Move the lever back and forth several times to distribute the oil. Wipe off any excess oil and close the sharpener cover.

