Chefmate® by Globe
Compact Manual Slicer

Enhanced usability, cleanability and sanitation features!
Compact in design but large on slicing.

Model
☐ C12 – 12” Diameter Knife

Standard Features
- 12” hard chromed special alloy hollow ground knife, longer lasting and easier to sharpen
- 0 to 9/16” slice thickness
- 1/3 HP fan-cooled knife motor with permanently lubricated ball bearings, overload protection and manual reset
- Oversized positive traction grooved belt drive
- Smooth stainless steel ball bearing chute slide for ease of operation
- Stain resistant and easy-to-clean anodized aluminum finish
- Ergonomic dual purpose handle
- Lightweight and compact Italian space-saving design
- Easy to access top mounted, removable all metal knife sharpener — dual action with two stones for a razor sharp cutting edge!
- Food chute, slice deflector and knife cover are removable and easy-to-clean
- Metal bottom enclosure
- Moisture proof, easy-to-clean ON/OFF switch and knife hub
- Sealed splash zones for added sanitation and protection of electronics
- Angled gravity feed chute
- Power indicator light
- Non-slip rubber feet

Warranty
- One-year parts and labor

Optional items
- Slicer sanitation cover
- Extended warranty

To select options, see complete list on back

Approved by: ___________________________ Date: ____________

Chefmate® by Globe Compact Manual Slicer


Specifications are subject to change without notice.

5/18/2020 Printed in the U.S. © Globe Food Equipment Company
Chefmate® by Globe Compact Manual Slicer  

C12

SPECIFICATIONS

<table>
<thead>
<tr>
<th>Model</th>
<th>Auto or Manual</th>
<th>Motor Volts</th>
<th>Amps</th>
<th>Drive Type</th>
<th>Slicing Volume per Day</th>
<th>Cheese Diameter</th>
<th>Blade Diameter</th>
<th>Max Slice W</th>
<th>Product Cutting Capacity D</th>
<th>W (Width)</th>
<th>H (Height)</th>
</tr>
</thead>
<tbody>
<tr>
<td>C12</td>
<td>Manual</td>
<td>1/3 HP</td>
<td>115-60-1</td>
<td>3</td>
<td>Belt</td>
<td>12” (30.5 cm)</td>
<td>9/16” (1.4 cm)</td>
<td>8” (20.3 cm)</td>
<td>9.75” (24.7 cm)</td>
<td>8”</td>
<td>8.6”</td>
</tr>
</tbody>
</table>

Cord & Plug: Attached 5.5 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15

DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment.  
**Freight class 77.5**

<table>
<thead>
<tr>
<th>Model</th>
<th>Overall Dimensions</th>
<th>Net Wt</th>
<th>Shipping Dimensions</th>
<th>Shipping Wt</th>
</tr>
</thead>
<tbody>
<tr>
<td>C12</td>
<td>24” w x 23.5” d x 17.5” h (61 cm x 60 cm x 43 cm)</td>
<td>50 lbs (22.7 kg)</td>
<td>22” w x 26” d x 20” h (56 cm x 66 cm x 51 cm)</td>
<td>57 lbs (26 kg)</td>
</tr>
</tbody>
</table>

Manual slicer with 12” diameter hard chromed special alloy, hollow ground knife with stain resistant anodized aluminum finish. Unit has 1/3 HP fan cooled motor with overload protection, manual reset, permanently lubricated ball bearings and positive traction grooved drive belt. Slicer has top mounted, removable, dual action knife sharpener with two stones, and removable food chute, slice deflector and knife cover. On/Off switch and electric wiring are moisture proof, with sealed splash zones. Slicer is NSF and ETL listed. One year parts and labor warranty.

OPTIONAL ITEMS:

- SC-SMALL small slicer sanitation cover
- C-XDSL Extended warranty, extends factory warranty to 2 years on parts and labor in the continental U.S.

*Available only at time of purchase.*