Quebec G-Series Medium Duty Manual Slicers

Enhanced features — improved slicing performance!

Chute and end weight now accommodate 10.5" tall product. Pyramid-shaped end weight teeth improve product gripping for optimal slice quality.

Complies to the following Agency Standards:
- EN1974
- UL763
- CSA, C22.2

Model
- G12-Q – 12" Diameter Knife
- G14-Q – 14" Diameter Knife

Standard Features
- Powerful knife ½ HP motor
- Motor overload protection with manual reset
- 0 to 9/16" slice thickness
- Oversized positive traction grooved belt drive
- Knife cover interlock
- Home position chute interlock
- Dual purpose handle with optimal ergonomic design
- Smooth stainless steel ball bearing chute slide
- 35° angled food chute
- Power indicator light
- Rubber boot protects switch from moisture
- No voltage release relay system
- Hard chromed, special alloy hollow ground knife
- Durable, polycarbonate finger guard
- Anodized aluminum construction with seamless edges and radius corners
- Top mounted all metal knife sharpener
- Removable, easy-to-clean chute, slice deflector, knife cover & sharpener
- Metal bottom enclosure
- Permanently attached knife ring guard
- Large product receiving area

Optional items
- M500A - Food Fence
  - (11"L x 1 ⅛"H)
- SC-LARGE - Slicer Cover
- 300014 - Vegetable Hopper

Warranty
- Two year parts and labor

*To select options, see complete list on back*

Approved by: _________________________ Date: _________________________

Specifications are subject to change without notice.
# Quebec Medium Duty Manual Slicers

<table>
<thead>
<tr>
<th>Spec</th>
<th>G12-Q</th>
<th>G14-Q</th>
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</thead>
<tbody>
<tr>
<td>Model</td>
<td>G12-Q</td>
<td>G14-Q</td>
</tr>
<tr>
<td>Motor</td>
<td>1/2 HP</td>
<td>1/4 HP</td>
</tr>
<tr>
<td>Volts</td>
<td>115-60-1</td>
<td>115-60-1</td>
</tr>
<tr>
<td>Amps</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>Drive Type</td>
<td>Belt</td>
<td>Belt</td>
</tr>
<tr>
<td>Slicing Volume per Day</td>
<td>4 Hours</td>
<td>6 Hours</td>
</tr>
<tr>
<td>Cheese Slicing</td>
<td>12&quot; (30.48 cm)</td>
<td>14&quot; (35.5 cm)</td>
</tr>
<tr>
<td>Blade Diameter</td>
<td>9/16&quot; (1.43 cm)</td>
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<td>Max Slice</td>
<td>10&quot; (25.4 cm)</td>
<td>11.5&quot; (29 cm)</td>
</tr>
<tr>
<td>Product Cutting Capacity</td>
<td>8.25&quot; (21 cm)</td>
<td>9.75&quot; (24.8 cm)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>10.5&quot; (26 cm)</td>
</tr>
</tbody>
</table>

**Cord & Plug:** Attached 6 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15

## Specifications

- **Model:** G12-Q or G14-Q
- **Motor:** 1/2 HP or 1/4 HP
- **Volts:** 115-60-1
- **Amps:** 3
- **Drive Type:** Belt
- **Slicing Volume per Day:** 4 Hours or 6 Hours
- **Cheese Slicing:** 12" (30.48 cm) or 14" (35.5 cm)
- **Blade Diameter:** 9/16" (1.43 cm)
- **Max Slice:** 10" (25.4 cm) or 11.5" (29 cm)
- **Product Cutting Capacity:** 8.25" (21 cm) or 9.75" (24.8 cm)
- **Weight:** 54 lbs (25 kg) or 64 lbs (29 kg)
- **Dimensions:** 25" W x 25.25" D x 17.25" H (64 cm x 64 cm x 44 cm) or 25" W x 28" D x 18.5" H (64 cm x 71 cm x 47 cm)

## Optional Items:
- **M500A - Food Fence (11"L x 1 ½"H)**
- **SC-LARGE - Slicer Cover**
- **300014 - Vegetable Hopper**

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**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 85**

<table>
<thead>
<tr>
<th>Model</th>
<th>Overall Dimensions</th>
<th>Net Wt</th>
<th>Shipping Dimensions</th>
<th>Ship Wt</th>
</tr>
</thead>
<tbody>
<tr>
<td>G12-Q</td>
<td>25&quot; W x 25.25&quot; D x 17.25&quot; H (64 cm x 64 cm x 44 cm)</td>
<td>54 lbs (25 kg)</td>
<td>26&quot; W x 22&quot; D x 20&quot; H (66 cm x 56 cm x 51 cm)</td>
<td>61 lbs (28 kg)</td>
</tr>
<tr>
<td>G14-Q</td>
<td>25&quot; W x 28&quot; D x 18.5&quot; H (64 cm x 71 cm x 47 cm)</td>
<td>64 lbs (29 kg)</td>
<td>25&quot; W x 28&quot; D x 38&quot; H (64 cm x 71 cm x 130 cm)</td>
<td>95 lbs (43 kg)</td>
</tr>
</tbody>
</table>

Manual slicer with hard chromed special alloy, hollow ground knife with stain resistant heavy-gauge anodized aluminum finish. Unit has 1/2 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 ETL listed. Two-year parts and labor warranty.

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