Globe® Premium Manual Frozen Meat Slicers  3600NF

Model

- 3600NF

Standard Features

Premium Construction

- 13" PreciseEdge™ hardened steel alloy knife blade with maximum tip-edge-holding ability
- Stainless steel construction with superior corrosion resistance against acids found in fruit, meats & vegetables
- Best of the Best, EZ-Glide™ slice system
- No-drip base with Marine edge — 1/2" to 3/4" wide and indented areas with 3/16" deep radiused transition and 3/16" deep internal coved corners — redirects liquid to center of base away from controls and operator
- 2° angled drip groove on slicer table directs liquid flow to base
- Precise slice-thickness adjustment, one-piece handle, gear driven and gasket-sealed
- Carriage angle: 45°, full gravity feed
- 12" long chute with 3 lb. stainless steel end weight
- Powerful 1/2 HP, 7 amp continuous use motor
- High-performance gear knife drive
- Maintenance-free drive system
- No voltage release prevents inadvertent reactivation of slicer in the event of power or interlock interruption
- Permanently attached knife blade ring guard with removable cover and deflector
- Knife cover interlock prevents slicer from operating without the knife cover in place
- Touch pad start/stop controls, power indicator light
- Ergonomic low-profile design reduces operator fatigue
- Kick-stand for cleaning and sanitizing under slicer

Food Zone

- Large stainless steel radii, open space base design for cleaning and simple dismantling of components
- Moisture proof, easy-to-clean direct contact start/stop touchpad controls
- Sealed splash zones for added sanitation and protection of electronics

Warranty

- 15-year warranty on knife drive gears
- Two year parts, one year labor

Warranty valid in North America, contact factory regarding warranty in other countries

Approved by: ___________________________ Date: ________________
Premium Manual Frozen Meat Slicers

**3600NF**

**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. **Shipped on a pallet. Freight class 85.**

<table>
<thead>
<tr>
<th>Model</th>
<th>Overall Dimensions</th>
<th>Net Weight</th>
<th>Shipping Dimensions</th>
<th>Shipping Weight</th>
</tr>
</thead>
</table>
| 3600NF | 23" W x 26.7" D x 20.9" H  
(67.9 cm x 68.5 cm x 53.1 cm) | 112 lbs.  
(50.8 kg) | 25" W x 28" D x 28" H  
(71 cm x 71.1 cm x 71 cm) | 132 lbs.  
(60 kg) |

**FACTORY INSTALLED OPTIONS:**

- **QUICK-CLEAN™** Proprietary non-stick nickel-based coating (knife cover and slicer table)
- Dual arm lift lever for easy cleaning
- **CORR** Correctional package
- **LONGCHUTE** 15" long food chute

**OPTIONAL ACCESSORIES:**

- 1047 Stainless steel low food fence (12" L x 1½” H)
- 1326 Stainless steel high food fence (12" L x 3” H)
- 873-SET 3" extension legs (set of 4)
- 699-BAS Stainless steel vegetable hopper (14" L x 7” D)
- SC-LARGE Clear plastic slicer cover (recommended for preconstruction)
- CB Additional cleaning brush

Drawings available through KCL. [www.kclcad.com](http://www.kclcad.com)