Globe® Premium Heavy-Duty Manual Meat Slicer

**Powerful and Precise!**
Continuous use motor & gear driven, hardened steel, alloy knife blade.

**Protech™ Premium Model**

- **4600N**

**Standard Features**

**Premium Construction**
- 13” *PreciseEdge™* hardened steel alloy knife blade with maximum tip-edge-holding ability
- Exclusive stainless steel construction, with superior corrosion resistance against acids found in fruit, meats and vegetables
- Best of the Best, *EZ-Glide™* slice system
- No-drip base with Marine edge redirects liquids to center of base away from controls and operator
- Precise slice-thickness adjustment, one-piece handle, gear driven and gasket-sealed
- Carriage angle: 45°, full gravity feed
- 2° angled drip groove on the slicer table directs the flow of liquids to the base
- 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
- Permanently attached knife ring guard with removable slice deflector

**Standard Features**

**Food Zone**
- Large stainless steel radii, open space base design for cleaning and simple dismantling of components
- Base has a Marine edge from 1/2” to 3/4” wide and indented areas with 3/16” deep radiused transition and 3/16” deep internal coved corners. Both are integral to the base’s work surface
- Knife sharpening system is removable and BPA Free (no-bisphenol-A), immersible, and dishwasher-safe for cleaning and sanitizing
- 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

**Operator Full-featured Protections**
- Home position start
- Table lockout- removal of the knife cover locks the slicer table so it cannot be opened. Additionally, the slicer table fully covers the knife edge during cleaning
- Automatic shut-off after 10 seconds
- No voltage release prevents inadvertent reactivation of slicer in the event of power or interlock interruption
- Knife cover interlock prevents slicer from operating without the knife cover in place
- Permanent knife blade ring guard, removable cover and deflector
- Touch pad start/stop controls and power indicator light
- Ergonomic low-profile design reduces operator fatigue
- Kick-stand for cleaning and sanitizing under slicer

**Factory Options and Accessories**

To select factory installed options and accessories see back

Approved by: ____________________________ Date: ____________
**Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Motor</th>
<th>Volts</th>
<th>Amps</th>
<th>Drive Type</th>
<th>Slicing Volume per Day</th>
<th>Cheese Slicing</th>
<th>Blade Diameter</th>
<th>Max Slice</th>
<th>Product Cutting Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>4600N</td>
<td>1/2 HP</td>
<td>115-60-1</td>
<td>7</td>
<td>Gear</td>
<td>All Day</td>
<td>2</td>
<td>13'' (33.02 cm)</td>
<td>1-1/4'' (3.18 cm)</td>
<td>7.5'' (19.50 cm)</td>
</tr>
</tbody>
</table>

**FACTORY INSTALLED OPTIONS:**
- Quick-Clean™ proprietary non-stick nickel-based coating (knife cover and slice table)
- Dual arm lift lever for easy cleaning
- Correctional package
- High moisture application package (includes 13'' S/S knife)
- 15'' long food chute
- 13'' stainless steel knife

**SLICER ENHANCEMENT ACCESSORIES:**
- Stainless steel low food fence (12'' L x 1 ¾'' H)
- Stainless steel high food fence (12'' L x 3'' H)
- 3'' extension legs (set of 4)
- 7'' D x 14'' L Stainless steel vegetable hopper
- Clear plastic slicer cover
  (Tip: Recommended for preconstruction)
- Additional cleaning brush

**Dimensions & Shipping Information**

<table>
<thead>
<tr>
<th>Model</th>
<th>Overall Dimensions</th>
<th>Net Weight</th>
<th>Shipping Dimensions</th>
<th>Shipping Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>4600N</td>
<td>26.7'' L x 23'' W x 20.9'' H (67.9 cm x 58.5 cm x 53.1 cm)</td>
<td>112 lbs. (50.8 kg)</td>
<td>28''L x 25'' W x 28'' H (71 cm x 63.5 cm x 71 cm)</td>
<td>143 lbs. (65 kg)</td>
</tr>
</tbody>
</table>

Note: Different chute options will change overall height.

Drawings available through KCL. www.kclcad.com