GLOBE FOOD EQUIPMENT COMPANY

Project Name: ____________________________ AIA#: __________
Model #: ____________________________ Location: __________
SIS#: ____________________________ Item #: __________ Quantity: __________

Globe® Premium Manual Slicers

Model
- S13 (Standard Model)

S13 Standard Features
- Patented anodized aluminum design & construction for quick and easy cleaning
- Patent-pending indexing system enables accurate and precise slice thickness adjustment up to 1-1/8"
- 13" steel knife with hardened edge provides quality slices and higher yield
- Tilting carriage accommodates up to 13.75" H, 8" dia., 11" W large products, like prosciutto, mortadella and bacon
- Advanced meat grip design for superior product hold
- 1/2 HP continuous use knife motor combined with the high efficiency knife drive system delivers optimum power
- No Voltage Release prevents inadvertent reactivation of slicer in the event of interlock or power interruption
- Interlock prevents slicer from operating without the knife cover in place
- Top mounted, removable sharpening system utilizes long-lasting synthetic diamond surfaces and enables quick and easy sharpening and cleaning
- Kickstand to facilitate ease of cleaning

Warranty
- Two year parts and labor

Factory Installed Options
- NEW! KNIFE-RMV - Removable Knife includes removal tool
- NEW! CARRIAGE-RMV - Removable Carriage
- FRZN - Serrated knife in lieu of standard knife and additional modifications
- CORR - Correctional Package
- MEATROOM - High moisture applications (w/ stainless steel knife)
- SSK - Stainless Steel Knife in lieu of Carbon Steel

Optional Accessories
- S-FENCE - Food Fence
- S-VEGHOP - Vegetable Hopper
- SC-LARGE - Slicer Cover
- S-SLAWTRAY - Slaw Tray
- S-LEGS - 2.5" Extension Legs
- S-XDSLM - Extended Warranty

To select factory-installed options and accessories, see back

Approved by: ____________________________ Date: __________


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Premium Manual Slicer

**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Motor</th>
<th>Volts</th>
<th>Amps</th>
<th>NEMA Plug Type</th>
<th>Drive Type</th>
<th>Slicing Vol. / Day</th>
<th>Cheese Slicing</th>
<th>Blade Diameter</th>
<th>Max Slice</th>
<th>Product Cutting Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>S13</td>
<td>1/2 HP</td>
<td>115-60-1</td>
<td>2</td>
<td>5-15 Poly-V Belt</td>
<td>All Day</td>
<td>0</td>
<td>13” (33.02 cm)</td>
<td>1-1/8” (2.857 cm)</td>
<td>8” (20.32 cm)</td>
<td>13.75” (35 cm)</td>
</tr>
<tr>
<td>S13-05</td>
<td>1/2 HP</td>
<td>220-60-1</td>
<td>1</td>
<td>6-15P Poly-V Belt</td>
<td>All Day</td>
<td>0</td>
<td>13” (33.02 cm)</td>
<td>1-1/8” (2.857 cm)</td>
<td>8” (20.32 cm)</td>
<td>13.75” (35 cm)</td>
</tr>
<tr>
<td>S13-07</td>
<td>1/2 HP</td>
<td>220-50-1</td>
<td>1</td>
<td>CEE7/7 Poly-V Belt</td>
<td>All Day</td>
<td>0</td>
<td>13” (33.02 cm)</td>
<td>1-1/8” (2.857 cm)</td>
<td>8” (20.32 cm)</td>
<td>13.75” (35 cm)</td>
</tr>
</tbody>
</table>

**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>Max Overall Dimensions</th>
<th>Net Weight</th>
<th>Shipping Dimensions</th>
<th>Shipping Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>S13</td>
<td>36.47” W x 29.56” D x 25.51” H (92.83 cm x 75.08 cm x 64.8 cm)</td>
<td>114 lbs. (51.71 kg)</td>
<td>31.5” W x 31.5” D x 31.5” H (80 cm x 80 cm x 80 cm)</td>
<td>135 lbs. (61.24 kg)</td>
</tr>
</tbody>
</table>

**FACTORY INSTALLED OPTIONS:**

- **NEW!** KNIFE-RMV - Removable Knife includes removal tool
- **NEW!** CARRIAGE-RMV - Removable Carriage
- FRZN - Serrated knife in lieu of standard knife and additional modifications
- CORR - Correctional Package
- MEATROOM - High moisture application (w/ stainless steel knife)
- SSK - Stainless steel knife in lieu of Carbon Steel

**OPTIONAL ACCESSORIES:**

- S-FENCE - Food Fence
- S-VEGHOP - Vegetable Hopper
- S-LARGE - Slicer Cover
- S-SLAWTRAY - Slaw Tray
- S-LEGS - 2.5” Extension Legs
- S-XDOLM - Extended Warranty

Constructed of anodized aluminum with built-in control panel. 1/2 HP motor with overload protection and 13” hardened steel knife. Patent-pending indexing system with slice thickness adjustment up to 1-1/8”. Top mounted removable sharperner with synthetic diamond stone wheel and plate. Tilting carriage accommodates up to 13.75” H, 8” dia., 11” W large products. Slicer is ETL listed. No Voltage Release and Knife Cover Interlock. Two year parts and labor warranty.