Globe® Premium Manual Slicer

**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
- Lifetime warranty on sharpening stones

**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; for slicing product between 20° and 32° F
- CORR - Correctional Package
- SSK - Stainless Steel Knife in lieu of Carbon Steel

**Optional Accessories**
- S-FENCE - Food Fence
- S-VEGHOP - Vegetable Hopper
- SC-LARGE - Slicer Sanitation Cover
- S-SLAWTRAY - Slaw Tray
- S-LEGS - 2.5" Extension Legs
- SCALE MOUNT-S - Mount for Globe 10 lb. Scale
- S-XDSLM - Extended Warranty

**To select factory-installed options and accessories, see back**
The documentation describes the Premium Manual Slicer S13, highlighting its features and specifications. It is constructed of anodized aluminum with a built-in control panel. The unit is equipped with a 1/2 HP motor, overload protection, and a 13” hardened steel knife. It includes a patent-pending indexing system with slice thickness adjustment up to 1-1/8”. The top-mounted removable sharpener features a synthetic diamond stone wheel and plate. The slicer is ETL listed and includes a two-year parts and labor warranty, along with a lifetime warranty on sharpening stones.

The unit is designed to accommodate large products, with a tilting carriage that accommodates up to 13.75” H, 8” dia., 1 1/2” W. It is reinforced for shipping with a weight of 92.63 cm x 75.08 cm x 64.8 cm and a shipping weight of 51.71 kg. The motor volts and amps are provided for each model, along with drive type, slicing vol. / day, cheese slicing, blade diameter, max slice, and product cutting capacity.

Optional accessories include S-FENCE - Food Fence, S-VEGHOP - Vegetable Hopper, SC-LARGE - Slicer Sanitation Cover, S-SLAWTRAY - Slaw Tray, S-LEGS - 2.5” Extension Legs, SCALE MOUNT-S - Mount for Globe 10 lb. scale, and S-XDSLM - Extended Warranty.

The slicer is shipped on a pallet with a freight class of 85. The reinforced carton for shipping includes the weight and dimensions, which may vary from shipment to shipment. Cord & Plug: Attached 7 ft. flexible 3-wire cord with molded plug fits a grounded receptacle. Please specify desired plug configuration when ordering.

Specifications are subject to change without notice. For more information, visit www.globefoodequip.com.