



OPEN FOR BUSINESS



Productivity meets cleanability with Globe's new GSO12 medium-duty slicer.

How does an open receiving area save operators time? Full clearance under the knife means faster sandwich or deli tray assembly and faster, easier sanitizing.

Operators can save time by stacking, shingling and assembling with a small platter or where they're slicing. The wide open body design of the GSO12 makes all surfaces easily accessed for the fastest cleaning and sanitizing on the market!

.4 HP Motor • 12" Knife • Up to 6 hours of meat or 3 hours of cheese slicing per day.

Backed by a 1-year parts & labor warranty.

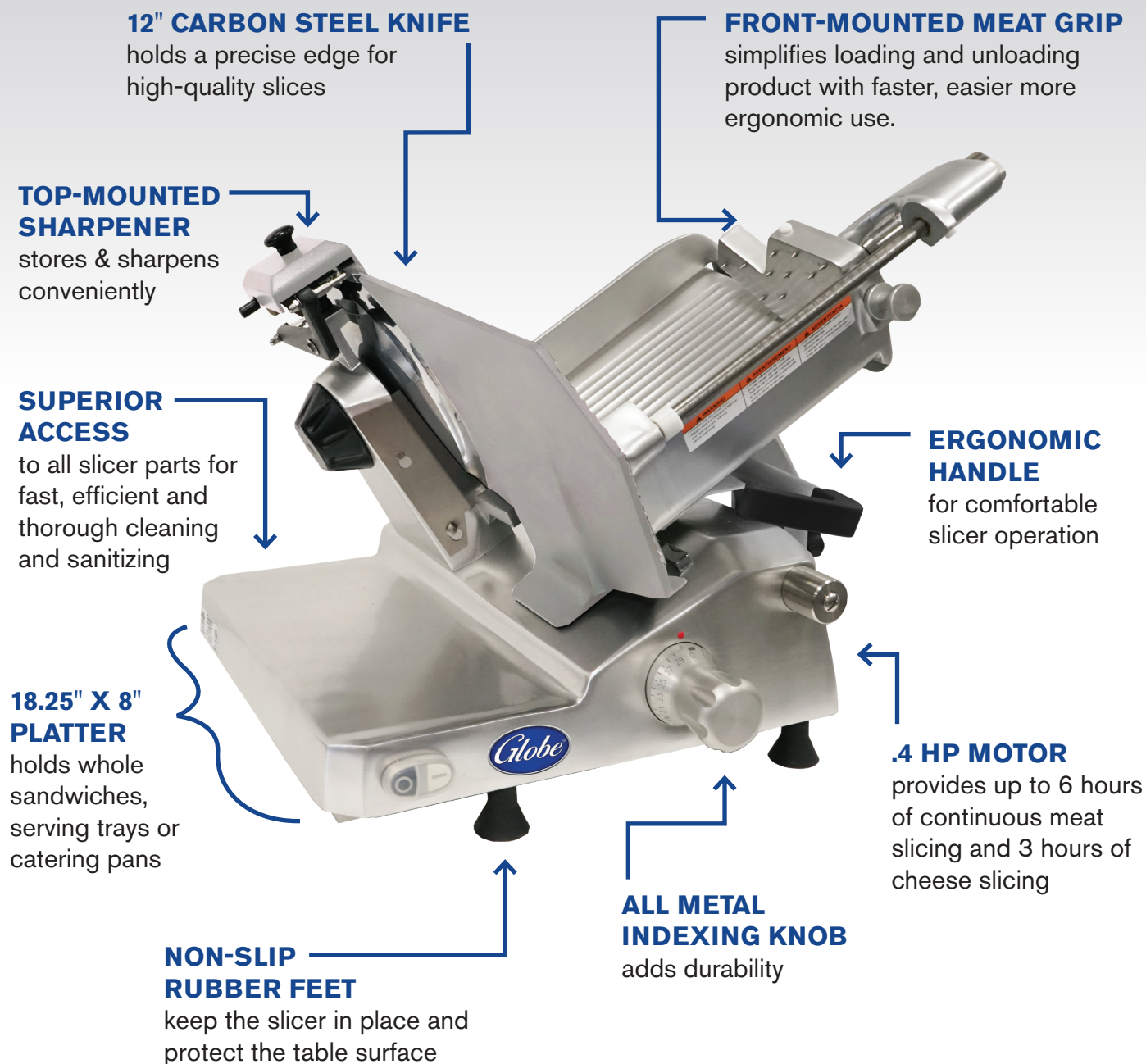
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The GSO12 is more than the open body style. Check out the features that offer exceptional operator comfort and protection and long-lasting performance.



ACCESSORIES:

- **Food Fence** – comes standard with slicer to hold narrow products
- **Sanitation Cover (optional)** – helps keep slicer sanitized and protected when not in use