

# HOW TO CLEAN, SANITIZE & INSPECT YOUR GLOBE SLICER

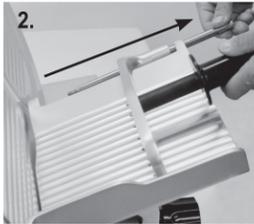
## ⚠️ WARNING

- The slicer knife is very sharp. Exercise **extreme caution** when working near the knife.
- DO NOT hose down or pressure wash any part of the slicer.

1. Turn slicer off, turn slice thickness dial clockwise past zero "0" until it stops so the table covers the knife edge, and unplug the power cord. Wipe off all visible food/food debris and juices from the entire slicer.

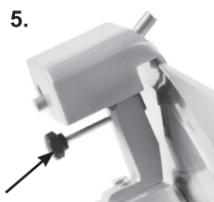
### Removable Slicer Parts

2. Remove the food chute's end weight. Hold the end weight and unscrew the slide rod. Pull the slide rod completely out of the end weight.



3. Remove the food chute from the slicer by loosening the food chute knob on the chute arm.

4. Disassemble the food chute. Using the knob on the back of the chute, unscrew the food chute into three separate pieces.



5. Remove the knife sharpener. Loosen the screw on the neck of sharpener then lift the knife sharpener off and away from the slicer.

6. Remove the knife cover by rotating the knife cover release knob counterclockwise until it releases, while carefully holding the edge of the knife cover, and lifting the knife cover upward to remove.



7. Remove the slice deflector by loosening the screw knobs.

8. In a sink with a solution of warm, clean water and mild detergent, soak, scrub, and clean all surfaces of the removable parts.

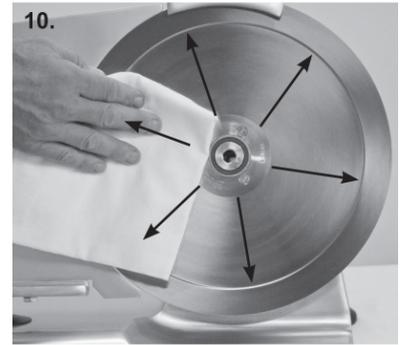
9. Thoroughly rinse off all removable parts in warm, fresh water.

### Slicer Unit

Use a clean cloth in a solution of warm water and mild detergent for each step below. **Ring out excess water from the cloth.**

With the slicer table completely closed...

10. Carefully wash the top and bottom of the knife by wiping from the center of the knife outward. A nylon brush can also be used.



11. Clean the **ENTIRE** slicer. Wipe the slicer table off by starting at the knife and pulling towards you. NOTE: Never wipe the slicer table towards the knife.

12. Thoroughly rinse off all surfaces with a clean cloth in warm, fresh water.

### CLEAN AND SANITIZE THE KNIFE SHARPENER AFTER SHARPENING

Following sharpening, the slicer, sharpener, and all its parts must be cleaned and sanitized. Clean and sanitize the slicer using these procedures.

### SANITIZE ALL REMOVABLE PARTS AND THE ENTIRE SLICER

13. In a clean sink with a solution of warm, clean water and properly diluted sanitizer\*, soak the removable parts. **Remove the parts and allow them to air dry without removing the sanitizer from the surface.**

14. Spray or wipe down the slicer with properly diluted sanitizer\* and **allow the it to air dry before using the slicer without removing the sanitizer.**

\*NOTE: To properly sanitize your slicer & its removable parts, it is important to strictly follow the instructions on your sanitizer container.

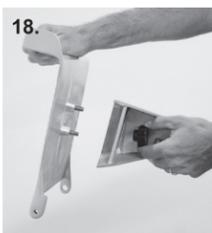
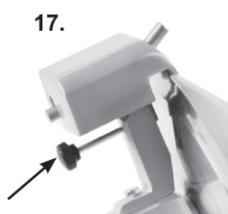
### REASSEMBLE THE SLICER

15. Carefully reinstall the slice deflector.

16. Reinstall the knife cover. Place the knife cover over the knife, centering it on the knife hub. Then, while holding the knife cover in place with one hand, begin turning the knife cover release knob clockwise with your other hand until the knife cover is securely in place.



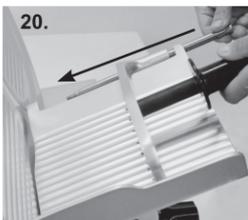
17. Reinstall the knife sharpener. Attach it to the top of the slicer and secure it with the knife sharpener release knob.



18. Reassemble the food chute.



19. Reinstall the clean, dry food chute.



20. Reinstall the end weight. Align the end weight with the chute and insert the slide rod through the chute and end weight's pivot point. Allow the end weight to rest on the food chute and secure it by hand tightening the screw of the slide rod to the slicer chute. Finally, plug in the power cord.

## ⚠️ WARNING

To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire slicer as any surface of the slicer can become contaminated. It is the responsibility of the slicer owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.

Once your slicer makes contact with food product, the entire slicer, including removable parts, must be thoroughly **cleaned and sanitized**. This process is to be repeated at least every 4 hours using these procedures and information; and must comply with additional laws from your state and local health departments.

As with all food contact surfaces, it is extremely important to properly **sanitize** the entire slicer and to **closely follow the instructions on your quaternary sanitizer container to ensure proper sanitation is achieved to kill potentially harmful bacteria.**

**IMPORTANT:** If a chemical sanitizer other than chlorine, iodine or quaternary ammonium is used, it shall be applied in accordance with the EPA-registered label use instructions. Excessive amounts of sanitizer and/or use of products not formulated for stainless steel or aluminum may VOID your warranty.

Sanitizer concentration shall comply with section 4-501.114, Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration, and Hardness of the FDA Food Code.

Maintain the Owner's Manual supplied with this machine and refer to it often for complete information on cleaning, sanitizing and maintaining the slicer.

## SLICER INSPECTION

INSPECTING THE SLICER FOR DAMAGED OR BROKEN PARTS INCLUDING GASKETS & SEALS. A thorough visual inspection should be made of the **entire slicer and its parts**. Globe urges the owner/operator to inspect all components often, including ones that are detachable for cleaning and sanitizing. This inspection should include: looking for damaged parts, broken seals or gaskets, and areas that may be more difficult to clean and sanitize. **Please refer to your Owner's Manual for seal and gasket locations.**

## ⚠️ WARNING

IF A SEAL OR GASKET IS FOUND TO NOT PROPERLY SEAL, IS DAMAGED, OR IS MISSING, THE SLICER MUST BE REMOVED FROM SERVICE UNTIL IT IS REPAIRED BY AN AUTHORIZED SERVICER.

