



**Model S13**



Model #: \_\_\_\_\_

Serial #: \_\_\_\_\_



## **Instruction Manual for the Globe Slicer Model: S13 with Frozen Option**

**For Service on Your Slicer, call Globe Technical Support at 1-866-260-0522.**

Visit our website for information on additional products available from Globe.

**[www.globefoodequip.com](http://www.globefoodequip.com)**

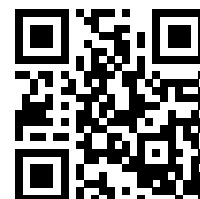
***Slicers, Mixers, Countertop Cooking Equipment, Meat Choppers & Scales***

### **- IMPORTANT SAFETY NOTICE -**

This manual contains important safety instructions that must be strictly followed when using this equipment.

WARRANTY REGISTRATION  
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO  
[WWW.GLOBEFOODEQUIP.COM](http://WWW.GLOBEFOODEQUIP.COM)  
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

[WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM](http://WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM)





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## Attention Owners and Operators

Globe's equipment is designed to provide years of safe and productive processing of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Importantly, unless the operator is adequately trained and supervised, there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely. Strictly follow all of the instructions contained in this manual and the requirements of local, state and federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years of age, are adequately trained and supervised, and have read and understand this manual. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that Globe cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment, particularly the sharp knife blade and all moving parts. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

To prevent illness 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.

When cleaning your slicer, pay particular attention to cracks, broken seams and any area that may collect food debris. If your slicer, or any of its parts, is damaged or broken, it may become more difficult to properly clean and sanitize the unit. If your slicer is damaged or needs repair, contact an experienced service individual immediately to ensure the slicer can be properly sanitized. If you have any questions, please contact Globe at 937-299-5493.

This manual offers information to supplement your procedures to improve the sanitization of your machine and contains a Safety Tips section listing a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

**Warnings affecting your personal safety are indicated by:**



or



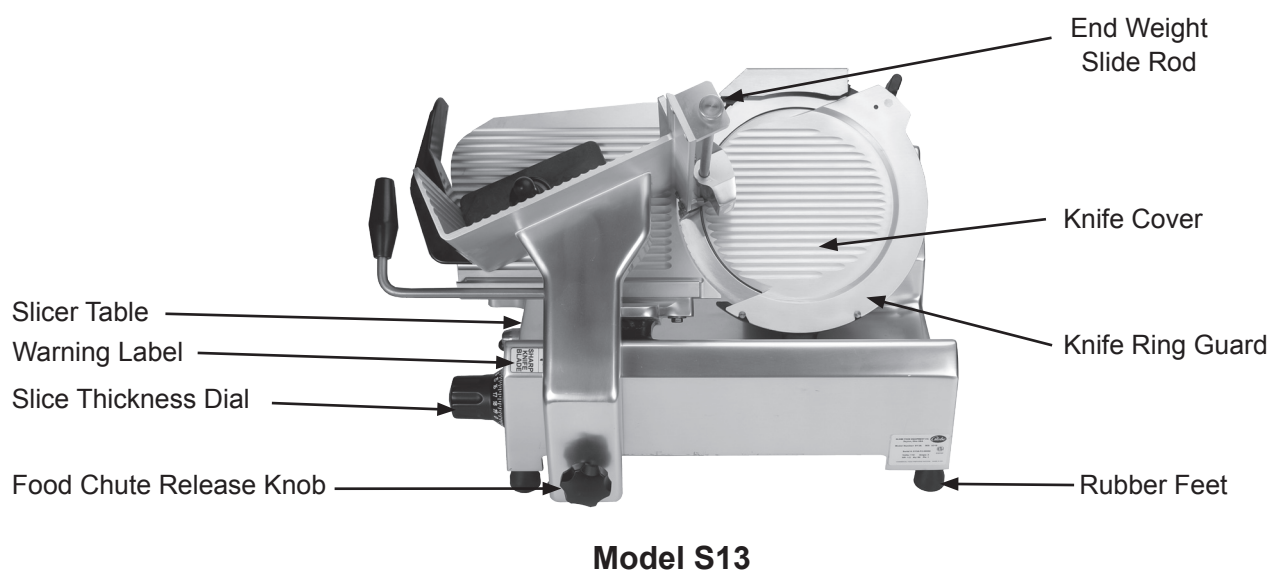
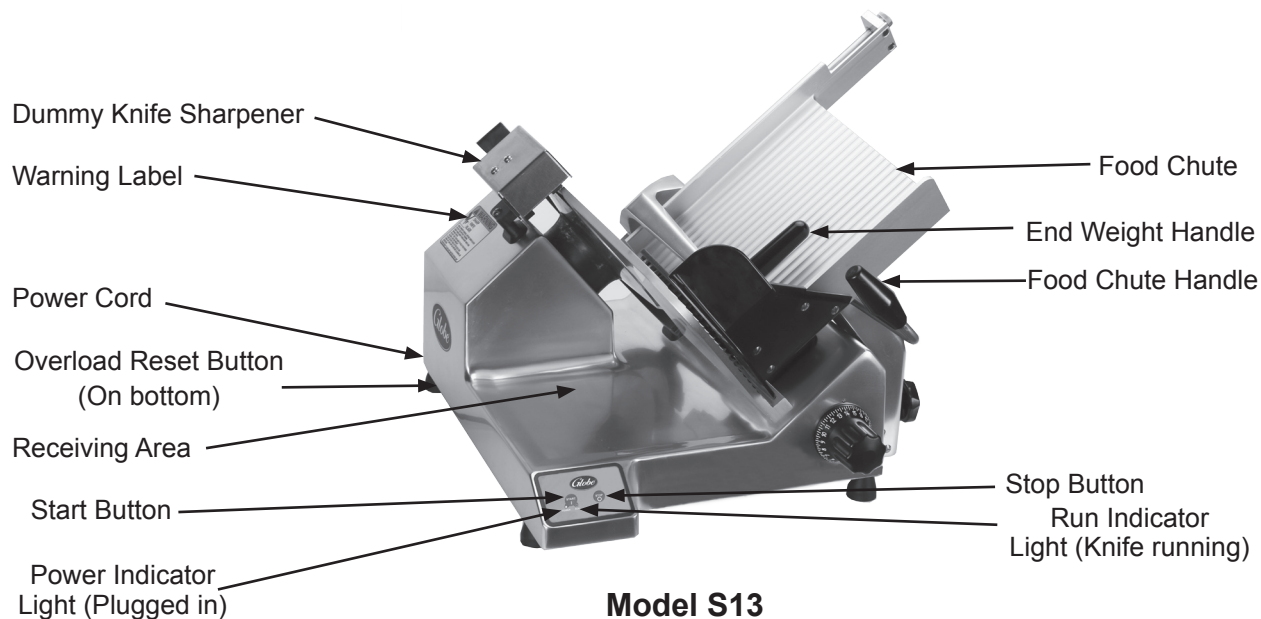
**Warnings related to possible damage to the equipment are indicated by:**



A wall chart with safety instructions is included with this equipment. This wall chart should be posted near the slicer within easy view of the operator. You should make certain that this manual is available for easy reference by any operator. Globe has put several warning labels in the English language on the slicer. French and Spanish labels are also available and can replace the English labels at the owner's discretion. If the warning labels, the wall chart, or this manual are misplaced, damaged or illegible, or if you require additional copies, please contact your nearest representative or Globe directly for these items at no charge.

Please remember that this manual, the wall chart and the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

## Key Components of the Slicer



## Globe Slicer Safety Tips



### SHARP KNIFE BLADE

#### TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch slicer before reading and completely understand everything in this instruction manual. You must be at least 18 years old and have had proper training and authorization from your supervisor.
- **ONLY** install the slicer on a level nonskid surface that is nonflammable and is located in a clean, well-lit work area away from children and visitors.
- **ALWAYS** ground slicer utilizing proper power source.
- **NEVER TOUCH KNIFE.** Keep hands and arms away from all moving parts, hold only the food chute handle.
- **NEVER OPERATE** slicer without the knife cover and dummy knife sharpener securely installed.
- **NEVER HOLD THE FOOD PRODUCT WHILE SLICING.** Hold only the food chute handle to slice.
- **DO NOT CATCH SLICES WITH YOUR HAND.** Let slices drop onto the receiving area.
- **ALWAYS** turn knife motor OFF and turn the slice thickness dial clockwise until it stops after each use.
- **BEFORE CLEANING, SERVICING, OR REMOVING ANY PARTS** always turn knife motor OFF, turn the slice thickness dial clockwise until it stops and unplug power cord.
- **ALWAYS** properly clean and sanitize your slicer. 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.
- **USE ONLY GLOBE SLICER ACCESSORIES** properly installed.

# Installation

## **UNPACKING**

1. Unpack the slicer immediately after receipt. If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery and immediately contact your source of the equipment. **You have no recourse for damage after fifteen (15) days of receipt.**
2. With the slicer you should receive: wall chart, lubricating oil and an instruction manual. Contact Globe or your local supplier if you did not receive all of these items.



## **TO AVOID SERIOUS PERSONAL INJURY PROPERLY INSTALL SLICER IN ADEQUATE WORK AREA**

- **ALWAYS** install equipment in a work area with adequate light and space.
- **ONLY** operate on a solid, level, nonskid surface that is nonflammable.
- **NEVER** operate slicer with a damaged power cord or power plug.
- **NEVER** operate slicer with an extension cord.
- **NEVER** bypass, alter, or modify this equipment in any way from its original condition. Doing so can create hazards and will void warranty.
- **NEVER** operate slicer without the knife cover and dummy knife sharpener securely installed.
- **NEVER** operate slicer without the warning labels attached to slicer (see Key Components of the Slicer section) and the Globe wall chart posted within view of operator.

## **INSTALLATION:**

1. Read this manual thoroughly before installation and operation. **DO NOT** proceed with installation and operation if you have any questions or if you do not understand everything in the manual. Contact your local representative or Globe first. ***Make sure to clean and sanitize your entire slicer before use. Refer to this manual for cleaning and sanitizing guidelines.***
2. Remove slicer from the corrugated box.



**USE AT LEAST TWO PEOPLE TO LIFT SLICER UP TO OPERATING LOCATION. NEVER ATTEMPT TO LIFT SLICER ALONE.**

3. Make sure rubber feet are firmly tightened.



**NEVER USE SLICER WITHOUT FOUR RUBBER FEET SECURELY INSTALLED ON UNIT.**

4. Select a location for the slicer that has a level, solid, nonskid surface that is nonflammable and is in a well-lit work area that is away from children and visitors.



# Installation



**THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD OR USE ANY ADAPTER PLUG (Fig. 9-1 and Fig. 9-2).**

5. Inspect slicer to make sure all parts have been provided.
6. Make sure knife cover and dummy knife sharpener are in place.
7. Make sure warning labels are properly positioned and legible and the instruction manual is available near slicer.
8. Complete warranty registration online at [www.globefoodequip.com/support/warranty-registration-form](http://www.globefoodequip.com/support/warranty-registration-form).
9. Post the provided wall chart in a visible area near slicer. Refer to the wall chart and the Owner's Manual for proper cleaning, sanitizing and inspection of the slicer.
10. Refer to the procedures outlined in Cleaning & Sanitizing section to clean the slicer before use.
11. Contact your local representative, or Globe directly, if you have questions or problems with the installation or operation of the slicer.



Figure 9-1 Correct



Figure 9-2 Incorrect

# Operating Instructions

## **WARNING**



## SHARP KNIFE BLADE

### TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch slicer before reading and completely understand everything in this instruction manual. You must be at least 18 years old and have had proper training and authorization from your supervisor.
- **ONLY** install slicer on a level nonskid surface that is nonflammable and is located in a clean, well-lit work area away from children and visitors.
- **ALWAYS** ground slicer utilizing proper power source.
- **NEVER TOUCH KNIFE.** Keep hands and arms away from all moving parts, hold only the food chute handle.
- **NEVER OPERATE** slicer without the knife cover and dummy knife sharpener securely installed.
- **NEVER HOLD FOOD PRODUCT WHILE SLICING.** Hold only the food chute handle to slice.
- **DO NOT CATCH SLICES WITH YOUR HAND.** Let slices drop onto the receiving area.
- **ALWAYS** turn knife motor OFF and turn slice thickness dial clockwise until it stops after each use.
- **BEFORE CLEANING, SERVICING, OR REMOVING ANY PARTS** always turn knife motor OFF, turn slice thickness dial clockwise until it stops and unplug power cord.

### OPERATION

1. Plug in power cord.
2. Make sure all knobs are tightened before using slicer.
3. With knife motor turned OFF, pull food chute completely towards you and place food product onto food chute. Slice only boneless product with the slicer. Use end weight to hold food product in place.
4. Rotate slice thickness dial counterclockwise to the desired setting.

**Note:** When the slicer is plugged in the white **POWER** indicator light will illuminate.

5. Push **START** button to turn on knife motor.

**Note:** The green **RUN** indicator light will illuminate.



**DO NOT** hold the food product with your hand. Never put your hand on or around food chute when slicer is under power. The food chute handle is the only part of the slicer you should touch while slicing.

6. Use food chute handle to manually push food chute back and forth. The food chute handle is the only part of slicer you should touch while slicing. Do not catch slices with your hand. Let slices drop onto receiving area.



**If a product needs to be adjusted during slicing, ALWAYS pull the food chute all the way towards you. Turn off slicer, and close slicer table prior to adjusting the product and the end weight.**

7. After the last slice stroke, pull food chute all the way towards you. Push the **STOP** button to turn knife motor OFF.

**Note:** The green **RUN** indicator light will go out.

8. Turn slice thickness dial clockwise until it stops to close slicer table. Tilt food chute to unload and load food product.
9. Unplug slicer after each days use or before cleaning and servicing.

# Cleaning & Sanitizing

## ⚠ WARNING



## SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY TO THE SLICER OPERATOR AND CUSTOMERS:

- **NEVER** touch slicer before reading and completely understand everything in this instruction manual. You must be at least 18 years old and have had proper training and authorization from your supervisor.
- **BEFORE CLEANING, SERVICING OR REMOVING ANY PARTS** always turn knife motor OFF, turn slice thickness dial clockwise until it stops and unplug power cord.
- **NEVER** attempt to clean slicer with knife running.
- **NEVER** attempt to remove knife or knife ring guard from slicer. They must remain on slicer for proper operation and cleaning.

## ⚠ 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 make sure proper sanitation is achieved to kill potentially harmful bacteria.

**Note:** It may be desirable to wear non-cutting safety gloves during the cleaning operation.

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

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

For more information on proper kitchen and equipment sanitation, visit [www.servsafe.com](http://www.servsafe.com) provided by the National Restaurant Association (NRA).

## ⚠ CAUTION

- **DO NOT** hose down, pressure wash or pour water on slicer.
- **NEVER** use a scrubber pad, steel wool or abrasive material to clean slicer.
- **ALWAYS** turn slicer OFF and unplug power cord BEFORE cleaning.
- It is extremely important to follow the instructions on the sanitizer container to make sure proper sanitation is achieved. Allow the parts to air dry before placing them back on slicer!

**DO NOT** use bleach, products containing sodium hypochlorite or other caustic/strong detergents on slicer base or removable parts. These products will discolor and destroy the parts.

Slicer components are easily disassembled without the use of special tools. It may be desirable to wear non-cutting safety gloves during the cleaning operation.

# Cleaning & Sanitizing

## DISASSEMBLY & CLEANING

1. Push STOP button to turn off knife motor.
2. Turn slice thickness dial clockwise past zero (0) until it stops so table covers knife edge.
3. Unplug power cord.

**Note:** When slicer is unplugged the white **POWER** indicator light will go out.

4. Pull food chute toward you (home position).

**Note:** The food chute will only tilt back in the “home” position.

5. Loosen the food chute release knob that fastens the food chute to the slicer (Fig. 12-3).

**Note:** The chute release knob is not designed to come completely off.



Figure 12-1



Figure 12-2 Cleaning Position

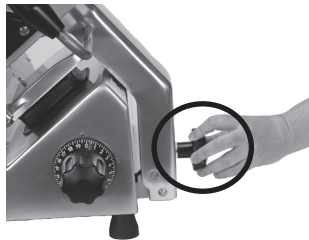


Figure 12-3

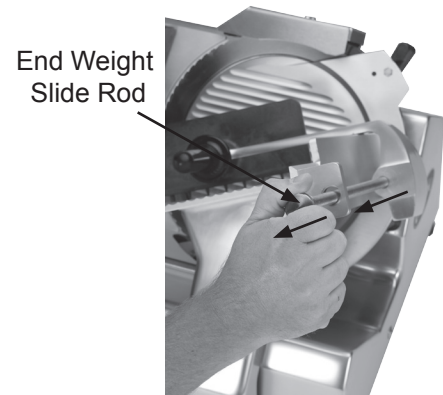


Figure 12-4

6. Use the food chute handle to tilt food chute and chute arm to the right to the cleaning position (Fig. 12-1 and Fig. 12-2).
7. Remove food chute end weight. Hold end weight and unscrew end weight slide rod (Fig. 12-4). Pull end weight slide rod out of pivot of end weight.

**⚠ BE ALERT.** The next step will expose knife.

8. Remove knife cover. Push down on knife cover release lever. Hold the knife cover release lever and pull knife cover forward to remove knife cover from top pin (Fig. 12-5).
9. Hold the knife cover release lever. Carefully tilt knife cover and pull knife cover up and to the right to remove the knife cover from bottom pins.
10. Remove dummy knife sharpener. Pull dummy knife sharpener up and away to remove from slicer (Fig. 12-6).

**⚠ BE ALERT.** Slicer knife edge is exposed. Always be aware of the placement of your hands/fingers in relationship to knife.

Place all removable parts in a three compartment sink with warm water and a mild detergent solution; soak, clean, and thoroughly scrub all surfaces using a solution of mild detergent and warm water. Removable parts include: end weight, slide rod, knife cover and dummy knife sharpener.



Figure 12-5



Figure 12-6

# Cleaning & Sanitizing

Rinse removable parts with fresh, clean water. Following the instructions on your quaternary sanitizer label, soak the end weight, slide rod, knife cover and dummy knife sharpener in a proper solution of quaternary sanitizer for a minimum of two minutes. Allow these parts to air dry.

**An important step to kill bacteria is to allow the parts to air dry before reassembly!**



**BE ALERT.** The slicer knife is fully exposed. Always be aware of the placement of your hands/fingers in relationship to the knife.

11. Next, clean knife ring guard. Soak a clean cloth in a mild detergent and warm water solution. Ring out excess water from cloth. **Carefully** insert the cloth between knife and knife ring guard (Fig. 13-1). While holding the cloth between knife and knife ring guard, work it along the inside surface of ring guard. Repeat this procedure as necessary. Spray sanitizer on all surfaces and let air dry.
12. The knife must also be cleaned and sanitized. **Carefully** wash and rinse the top and bottom of knife by wiping from the **center of knife outward** (Fig. 13-2). Spray both sides of knife, slicer table and the entire slicer base with a non-bleach, non-chlorine sanitizer following the instructions on your quaternary sanitizer container to make sure proper sanitation is achieved. Allow slicer parts to air dry.



Figure 13-1

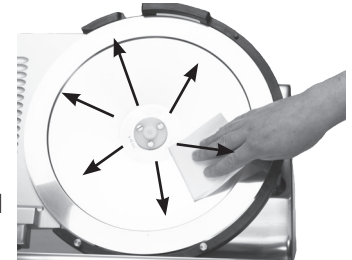


Figure 13-2

**An important step to kill bacteria is to allow the parts to air dry before reassembly!**



After cleaning and sanitizing the knife, the rest of the entire slicer must be fully cleaned, sanitized and left to air dry before reattaching slicer parts and using the slicer.

13. Soak a clean cloth in a mild detergent and warm water solution. Ring out excess water from cloth. With the slicer table completely closed, wipe slicer table off by starting at knife and pulling towards you. Never wipe slicer table towards knife. Spray or wipe a sanitizer on table and allow it to air dry.
14. With a clean cloth soaked in mild detergent, wipe down all remaining surfaces of slicer to remove food, debris and grease/oil. Use a nylon brush to scrub difficult areas. Use a clean, wet cloth to rinse the entire slicer. Finish by spraying sanitizer on all surfaces and then let air dry.

## **REINSTALL REMOVABLE PARTS**



After cleaning, sanitizing, and allowing the parts to air dry, they must be reinstalled.

**BE ALERT.** Slicer knife is exposed. Always be aware of the placement of your hands/fingers in relationship to knife.

1. Reinstall the knife cover. Align the knife cover with the pins located at the bottom and one at the top of the knife guard. The locator pin at the top of the knife ring guard must be set through the knife cover and pressed into place. Once the knife cover hole is seated over the pin, lift the cover release lever back to the up position to secure knife cover (Fig. 13-3).

**Note:** The knife motor will not start and the green RUN indicator light will flash if knife cover is removed.

2. Reinstall dummy knife sharpener (Fig. 13-4).



Figure 13-3



Figure 13-4

# Cleaning & Sanitizing



**NEVER** operate slicer without dummy knife sharpener installed. Make sure it is in place and fully seated on top of slicer before operating.

3. Put the cleaned and sanitized food chute back into operation (Fig. 14-1).
4. Tighten food chute release knob to secure food chute to slicer (Fig. 14-2).



Figure 14-1

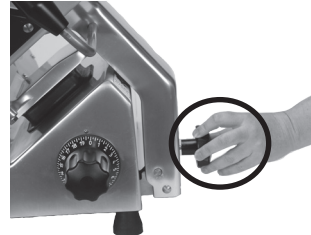


Figure 14-2

5. Reinstall end weight. Align end weight with chute and insert end weight slide rod through chute and end weight (Fig 14-3). Allow end weight to rest on chute and securely screw in end weight slide rod to slicer chute. Refer to Inspection, Simple Maintenance, and Repair section for instructions on how to lubricate the end weight slide rod.
6. Plug in power cord.

**Note:** When slicer is plugged in, the white **POWER** indicator light will illuminate.

End Weight  
Slide Rod

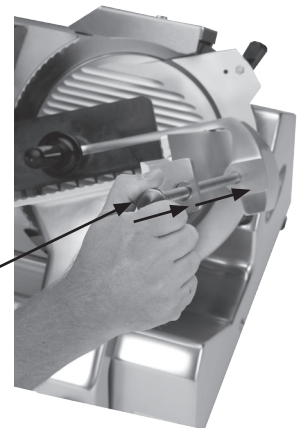


Figure 14-3

## INSPECTION

INSPECT 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 and for an authorized service agent to inspect the entire slicer at least every 6 months, including all parts 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. Refer to Inspection, Simple Maintenance, and Repair section.

## **⚠ 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.



# Inspections, Simple Maintenance, and Repair

**⚠ WARNING**



## SHARP KNIFE BLADE TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch slicer before reading and completely understand everything in this instruction manual. You must be at least 18 years old and have had proper training and authorization from your supervisor.
- **BEFORE CLEANING, SERVICING, OR REMOVING ANY PARTS** always turn OFF and unplug slicer, turn slice thickness dial clockwise past zero (0) until it stops.
- **NEVER TOUCH KNIFE.** Keep hands and arms away from all moving parts.
- **DO NOT** tamper with, bypass or remove any safety devices, guards, START/STOP button or touch pad controls.
- **AFTER EACH USE, ALWAYS** turn slicer OFF and turn the slice thickness dial clockwise past zero (0) until it stops.
- **USE ONLY GLOBE PARTS AND ACCESSORIES** properly installed.

### INSPECTING THE SLICER

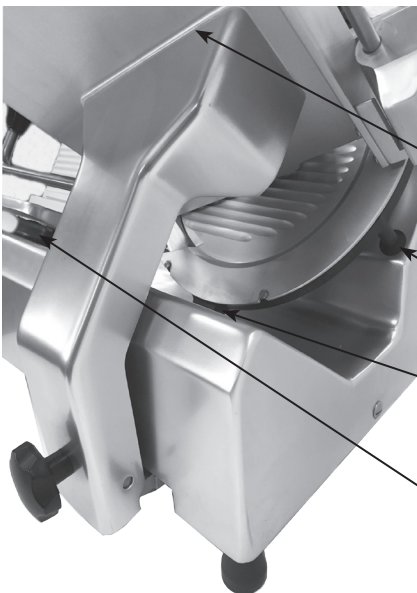
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**⚠ WARNING**

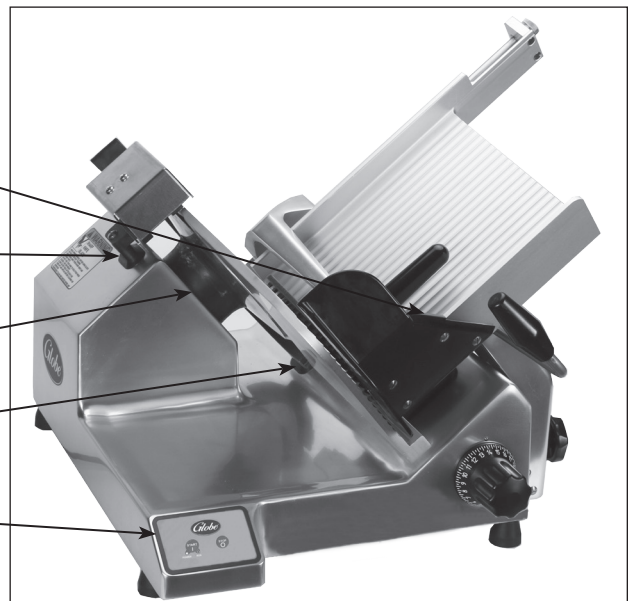
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### SLICER INSPECTION

Slicer Seals and Gaskets Identified



I  
N  
S  
P  
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C  
T



# Inspections, Simple Maintenance, and Repair

## LUBRICATION

Various slicer parts need to be lubricated periodically using Globe oil. Globe oil is a light, tasteless, odorless mineral oil that will not contaminate or impart odors or taste to sliced food products.



**DO NOT USE VEGETABLE OIL TO  
LUBRICATE SLICER. VEGETABLE OIL WILL  
DAMAGE THE SLICER!**

### End Weight Slide Rod

The end weight slide rod should be lubricated with a few drops of Globe oil every week or when excessive drag is felt.

1. Apply a few drops of Globe oil to end weight slide rod (Fig. 16-3).
2. Slide end weight up and down to distribute oil.
3. Wipe off any excess oil that drips onto the slicer.

End Weight  
Slide Rod

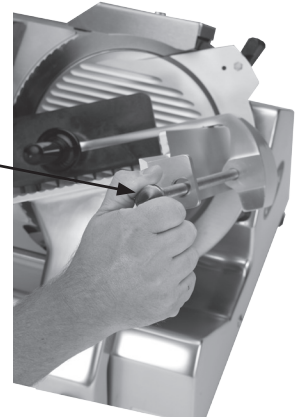


Figure 16-3





## Troubleshooting Guide

PROBLEM	CAUSE	SOLUTION
Knife motor will not start	Slicer not plugged in	Plug in slicer.
	Knife cover removed or not properly installed	Install knife cover
	Overload reset button tripped	Press the reset button located underneath the slicer
Green RUN indicator light flashing	Knife cover removed or not properly installed	Install knife cover
Ragged cuts-poor yield	Dull knife	Have a new knife installed.
	Chipped knife	Have a new knife installed
	Knife-slicer table gap too wide	Call for service to adjust slicer table
	Knife too small	Have new knife installed
Part scraping knife	Knife cover	Lock knife cover release lever
	Food chute	Tighten or adjust food chute knob
	Slicer table	Call for service to adjust slicer table

If problems persist and the assigned solution does not remedy the issue, please call our Service Department at 866-260-0522.



## Limited Slicer Warranty

Globe Food Equipment Company ("GFE") warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 30 months from date of factory shipment, or 24 months from date of installation, whichever comes first. There is a lifetime guarantee on the stones in the sharpening system (parts only).

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. GFE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

GFE'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING OR REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated GFE Service Location during normal working hours. IN NO EVENT SHALL GFE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. This warranty is not transferable or assignable to any subsequent owner.

This warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance including lubrication and sharpening are not covered.

Items not covered under warranty, but are not limited to:

1. Acts of God, fire, water damage, burglary, accident, theft, vandalism.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a GFE designated servicer, or not pre-authorized by GFE.
6. Lubrication.
7. Expendable wear parts, knife, rubber boots, blown fuses, lamps.
8. Cleaning of equipment.
9. Misuse or abuse.

Service under this warranty shall not be made available until such time as a properly completed, digitally signed, and the Installation/Warranty Registration has been received by GFE within 30 days from the date of installation. Complete warranty registration at: [www.globefoodequip.com/support/warranty-registration-form](http://www.globefoodequip.com/support/warranty-registration-form).

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. GFE NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

WARRANTY REGISTRATION  
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO  
[WWW.GLOBEFOODEQUIP.COM](http://WWW.GLOBEFOODEQUIP.COM)  
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

[WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM](http://WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM)

