



Model **S13A**



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

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



Intertek



Intertek



MADE IN THE U.S.A.

## Instruction Manual for the Globe Slicer Models: **S13** & **S13A** with Frozen Option

\*For slicing product at 20 degrees Fahrenheit or higher

For all after sales support, visit [www.globefoodequip.com](http://www.globefoodequip.com)

- Complete the Warranty Registration
- Find an Authorized Servicer
- View Parts Catalogs

For additional Technical Support call Globe at 1-866-260-0522.

### - IMPORTANT SAFETY NOTICE -

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

**Maintain and use this manual as a reference for training.**



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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



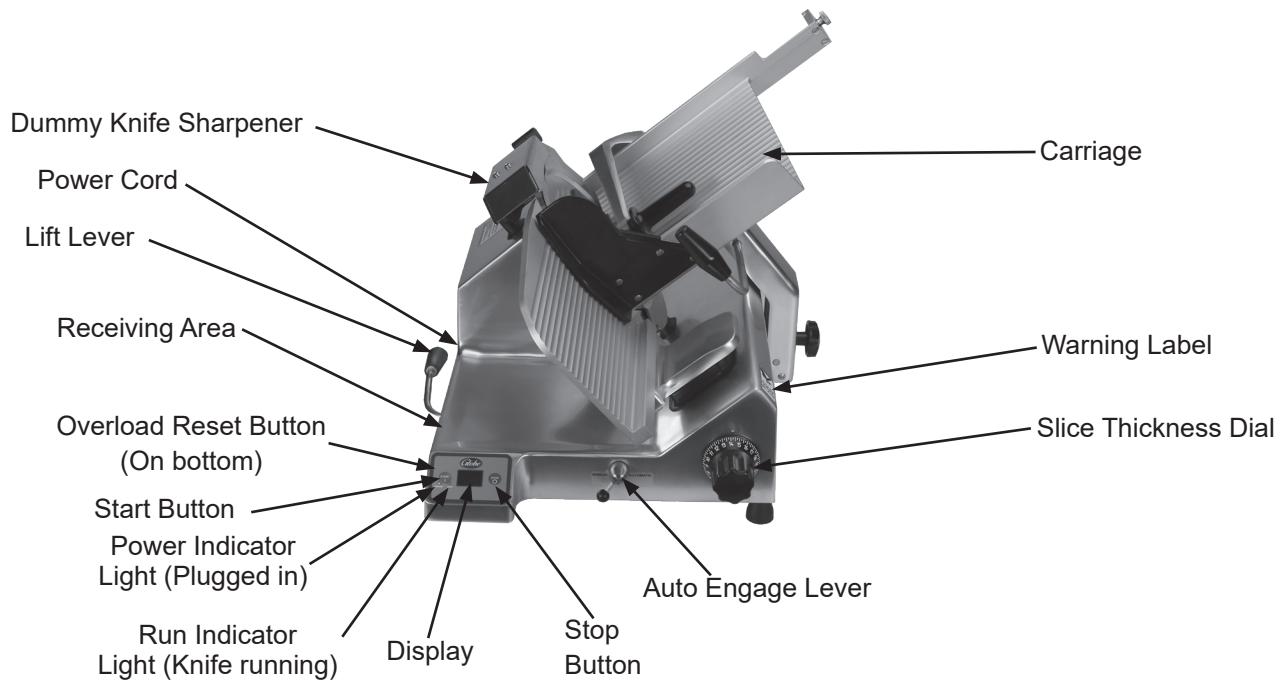
**Warnings related to possible damage to the equipment are indicated by:**



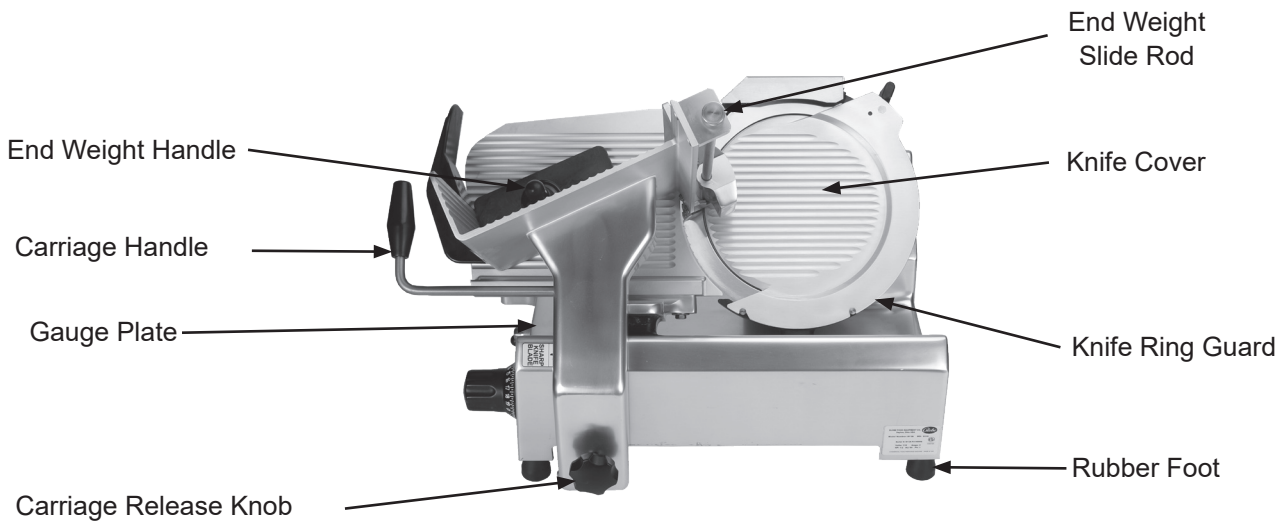
A wall chart with safety instructions is included with this equipment. This wall chart should be posted near the slicer within easy view of the operator. You should make certain that this manual is available for easy reference by any operator. Globe has put several warning labels in the English language 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



Model **S13A**



## Globe Slicer Safety Tips

 **WARNING**



## SHARP KNIFE BLADE

### TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch slicer before reading and completely understanding 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 carriage handle.
- **NEVER OPERATE** slicer without knife cover securely installed.
- **NEVER HOLD THE FOOD PRODUCT WHILE SLICING.** Hold only the carriage handle to slice.
- **DO NOT CATCH SLICES WITH YOUR HAND.** Let slices drop onto the receiving area.
- **AFTER EACH USE ALWAYS** turn knife motor OFF and turn the slice thickness dial clockwise until it stops.
- **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 PROPERLY INSTALLED GLOBE SLICER ACCESSORIES.**

# Installation

## **UNPACKING**

1. Inspect the package carefully before unpacking. Note any damage on the delivery paperwork and take pictures.
2. Unpack the slicer immediately after receipt. If the machine is found to be damaged, immediately contact us at [help@globefoodequip.com](mailto:help@globefoodequip.com) or call 1-800-347-5423 ext. 256. Please include your name, serial #, item that is damaged, explanation of the damage and photographs if possible. The damage must be reported to Globe within 7 days from the time of shipment. Refer to Globe's Freight Damage policy for more information. <https://globefoodequip.com/support/order-return-policy.html>
3. 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 securely installed.
- **NEVER** operate slicer without the warning labels attached to slicer (see Key Components, Simple Maintenance and Repair 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. 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.



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

3. Remove slicer from the corrugated box.



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

4. Make sure rubber feet are firmly tightened.

# 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 is 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 understanding 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 carriage handle.
- **NEVER OPERATE** slicer without knife cover securely installed.
- **NEVER HOLD FOOD PRODUCT WHILE SLICING.** Hold only the carriage handle to slice.
- **DO NOT CATCH SLICES WITH YOUR HAND.** Let slices drop onto the receiving area.
- **AFTER EACH USE ALWAYS** turn knife motor OFF and turn slice thickness dial clockwise until it stops.
- **BEFORE CLEANING, SERVICING, OR REMOVING ANY PARTS** always turn knife motor OFF, turn slice thickness dial clockwise until it stops and unplug power cord.

### **MANUAL SLICER OPERATION (Models S13 & S13A)**

1. Plug in power cord.

**Note:** Product must be at 20°F or higher.

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

**Note:** If knife cover is not secure the knife motor will not start and the display will show "ATTENTION Knife Cover Removed Install Knife Cover" (Model S13A only).

**Note:** If knife cover is not secure the knife motor will not start and the green RUN indicator light will flash (Model S13).

**Note:** When carriage is not returned to operating position (to the left), the knife motor will not start and display will show "ATTENTION Carriage Tilted Secure Carriage to Start" (Model S13A only).

2. Make sure all knobs are tightened before using slicer.
3. With knife motor turned OFF, pull carriage completely towards you to unload and load food product. 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.
5. Push START button to turn on knife motor.

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

**Note:** Circle on display will spin (Model S13A only).



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

6. Use carriage handle to manually push carriage back and forth. The carriage 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 carriage all the way towards you. Turn off slicer, and close gauge plate prior to adjusting the product and the end weight.

# Operating Instructions

- After the last slice stroke, pull carriage all the way towards you. Push the STOP button to turn knife motor OFF.

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

**Note:** Circle on display will stop spinning (Model S13A only).

- Turn slice thickness dial clockwise until it stops to close gauge plate. Unload and load food product.
- Unplug slicer after each days use or before cleaning and servicing.

## AUTOMATIC SLICER OPERATION (Model S13A only)

- Make sure all knobs are tightened before using slicer.
- With knife motor turned OFF, pull carriage completely towards you and place food product onto carriage. Slice only boneless product with the slicer. Use end weight to hold food product in place.
- To make carriage move automatically, move the auto engage lever into "AUTOMATIC" position (Fig. 11-1).

**Note:** During slicing, if the STOP button is pushed and the auto engage lever is in the "AUTOMATIC" position, the carriage and knife motor will stop and the slicer will remain in "AUTOMATIC" mode. To continue slicing in "Automatic" mode, push the START button. To return to "MANUAL" mode, turn off and move auto engage lever to "MANUAL" position.



Figure 11-1

- Rotate slice thickness dial counterclockwise to the desired setting.
- Plug in power cord.

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

- Push START button to turn on knife motor.

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

**Note:** Circle on display will spin.

**Note:** If knife cover is not secure the knife motor will not start and the display will show "ATTENTION Knife Cover Removed Install Knife Cover" (Model S13A only).

**Note:** If knife cover is not secure the knife motor will not start and the green RUN indicator light will flash (Model S13).

**Note:** When carriage is not returned to operating position (to the left), the knife motor will not start and display will show "ATTENTION Carriage Tilted Secure Carriage to Start" (Model S13A only).

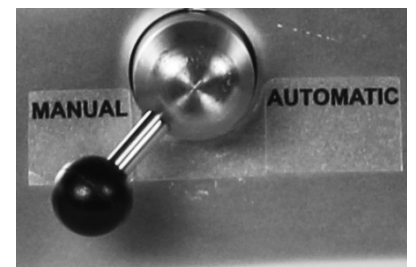


Figure 11-2



**BE ALERT.** The next step will cause carriage to move automatically on start up.



**NEVER attempt to adjust, load or unload carriage when slicer is in automatic operation.**

- To stop the automatic movement of carriage turn off and move the auto engage lever to "Manual" position (Fig. 11-2).
- To turn slicer completely off and stop knife, press STOP button. Pressing the STOP button while the auto engage lever is in the automatic position will stop the carriage and shut the knife motor off.

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

**Note:** Circle on display will stop spinning.

# Cleaning & Sanitizing

## ⚠ WARNING



## SHARP KNIFE BLADE

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

- **NEVER** touch slicer before reading and completely understanding 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 cut proof 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 cut proof 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 gauge plate covers knife edge.
3. Unplug power cord.

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

4. Pull carriage toward you (home position).

**Note:** The carriage will only tilt back in the "home" position.

5. Loosen the carriage release knob that fastens the carriage to the slicer (Fig. 13-1).

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

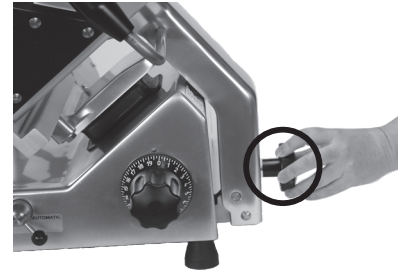


Figure 13-1



Figure 13-2



Figure 13-3 Cleaning Position



Figure 13-4

**Note:** If slicer is equipped with the removable carriage option, Refer to Removable Carriage Option section for disassembly.

6. Use the carriage handle to tilt carriage and carriage arm to the right to the cleaning position (Fig. 13-2 and Fig. 13-3).
7. Remove carriage's end weight. Hold end weight and unscrew end weight slide rod (Fig. 13-4). Pull end weight slide rod out of pivot of end weight.
8. With a clean cloth soaked in mild detergent, wipe down the carriage. Use a clean, wet cloth to rinse the carriage. Finish by spraying sanitizer on the carriage and then let air dry.



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

9. 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. 13-5).
10. 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.
11. Remove dummy knife sharpener. Pull dummy knife sharpener up and away to remove from slicer (Fig. 13-6).



Figure 13-5



Figure 13-6



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

# Cleaning & Sanitizing

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 and knife cover.

Rinse removable parts with fresh, clean water. Following the instructions on your quaternary sanitizer label, soak the end weight, slide rod and knife cover 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.

12. 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. 14-1). While holding the cloth between knife and knife ring guard, work it along the entire inside surface of ring guard. Repeat this procedure as necessary. Spray sanitizer on all surfaces and let air dry.



Figure 14-1

13. 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. 14-2). Spray both sides of knife, gauge plate 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.

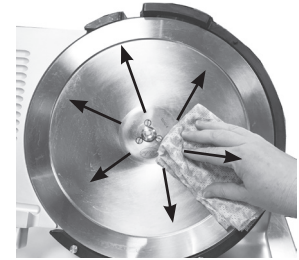


Figure 14-2

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



**CAUTION** 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.

14. Soak a clean cloth in a mild detergent and warm water solution. Wring out excess water from cloth. With the gauge plate completely closed, wipe gauge plate off by starting at knife and pulling towards you. Never wipe gauge plate towards knife. Spray or wipe a sanitizer on gauge plate and allow it to air dry.

15. 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.



Figure 14-3

## **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. 14-3).
2. Reinstall dummy knife sharpener (Fig. 14-4).



Figure 14-4

# Cleaning & Sanitizing

- Put the cleaned and sanitized carriage back into operation (Fig. 15-1).

**Note:** If slicer is equipped with the removable carriage option, refer to Removable Carriage Option section for assembly.

- Tighten carriage release knob to secure carriage to slicer (Fig. 15-2).

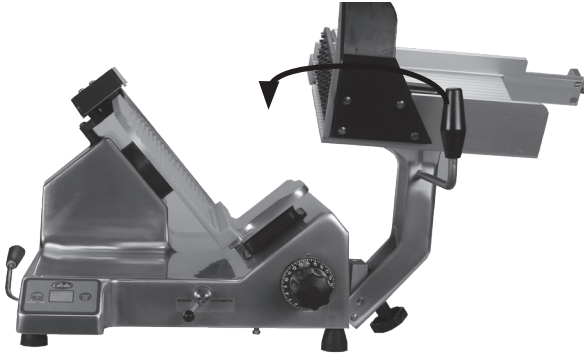


Figure 15-1



Figure 15-2

- Reinstall end weight. Align end weight with carriage and insert end weight slide rod through carriage and end weight (Fig 15-3). Allow end weight to rest on carriage and securely screw in end weight slide rod to slicer carriage. Refer to Inspection, Simple Maintenance, and Repair section for instructions on how to lubricate the end weight slide rod.

- Plug in power cord.

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

**Note:** If carriage release knob is not secure, slicing performance will be poor and excessive noise could occur.

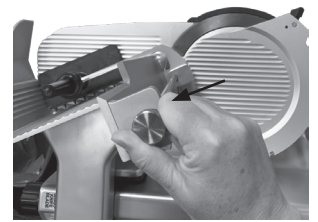


Figure 15-3

# Inspections, Simple Maintenance, and Repair

**WARNING**



## SHARP KNIFE BLADE TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch slicer before reading and completely understanding 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 and 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 PROPERLY INSTALLED GLOBE PARTS AND ACCESSORIES.**

### INSPECTING THE SLICER

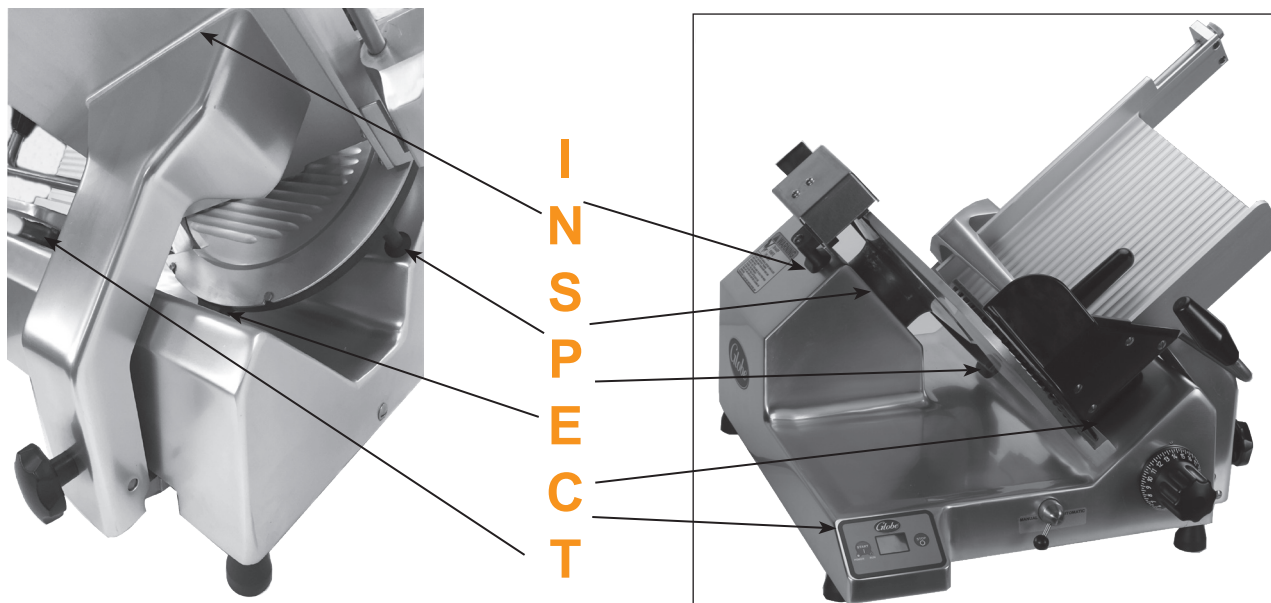
INSPECT THE SLICER FOR DAMAGED OR BROKEN PARTS INCLUDING GASKETS & SEALS. A thorough visual inspection should be made of the entire slicer and its parts. Globe urges the owner/operator to inspect all components often and for an authorized service agent to inspect the entire slicer at least every 6 months, 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.

**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.

### SLICER INSPECTION

Slicer Seals and Gaskets Identified



# Inspections, Simple Maintenance, and Repair

## 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. 17-1).
2. Slide end weight up and down to distribute oil.
3. Wipe off any excess oil that drips onto slicer.

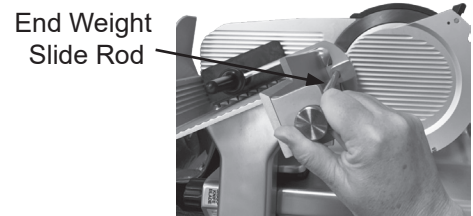


Figure 17-1

# Removable Carriage Option

## REMOVABLE CARRIAGE OPTION

A factory available, removable carriage option allows the carriage to be removed.

### Removal of Removable Carriage

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

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

4. Pull carriage toward you (home position).

**Note:** The carriage will only tilt back in the "home" position.

5. Loosen the carriage release knob that fastens the carriage to the slicer (Fig. 18-1).

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

6. Use the carriage handle to tilt carriage and carriage arm to the right to the cleaning position (Fig. 18-2).

7. Remove carriage end weight. Hold end weight and unscrew end weight slide rod (Fig. 18-3). Pull end weight slide rod out of end weight.

8. Loosen the removable carriage knob to remove the removable carriage from the carriage arm (Fig. 18-4).

**Note:** The removable carriage knob is not designed to come completely off.

9. Use two hands to lift removable carriage from carriage arm (Fig. 18-5).

10. Refer to Cleaning & Sanitizing for instructions on how to clean the removable carriage.

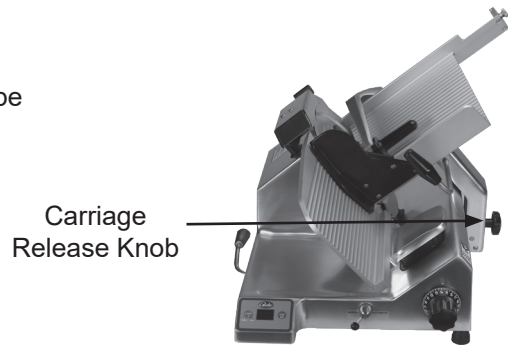


Figure 18-1

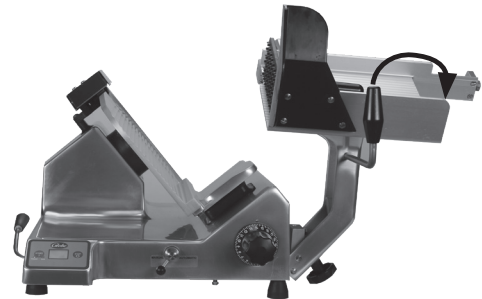


Figure 18-2

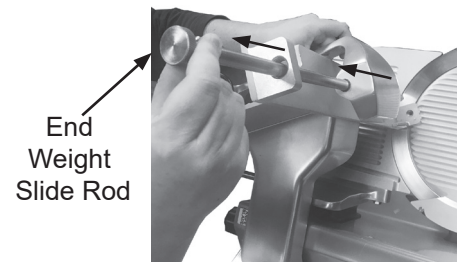


Figure 18-3



Figure 18-4

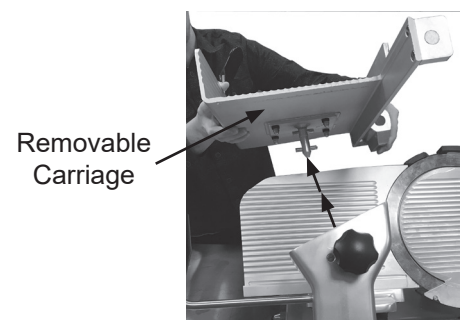


Figure 18-5

# Removable Carriage Option

## Installation of Removable Carriage

After cleaning, sanitizing, and allowing the removable carriage to air dry, it must be reinstalled.

1. Use two hands to install removable carriage (Fig. 19-1).
2. Align peg on bottom of the removable carriage with slot in the carriage arm (Fig. 19-2).
3. Reinstall end weight. Align end weight with carriage and insert end weight slide rod through carriage and end weight (Fig 19-3). Allow end weight to rest on carriage and securely screw in end weight slide rod to slicer carriage. Refer to Inspection, Simple Maintenance, and Repair section for instructions on how to lubricate the end weight slide rod.
4. Tighten the removable carriage knob to secure the removable carriage to the carriage arm (Fig. 19-4).
5. Put the cleaned and sanitized carriage back into operation (Fig. 19-5).
6. Tighten carriage release knob to secure carriage to slicer (Fig. 19-6).
7. Plug in power cord.



Figure 19-1



Figure 19-2

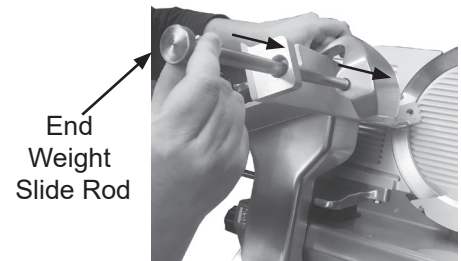


Figure 19-3



Figure 19-4

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



Figure 19-5

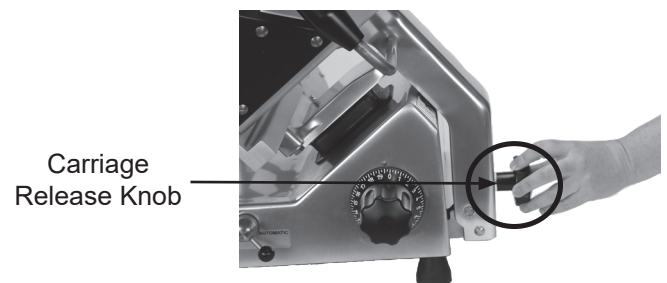


Figure 19-6

# Maintenance Mode (Model **S13A** only)

Maintenance Mode is made up of three sub menu displays, Diagnostics, System Counters and Information. Refer to the table below for the options and actions of each available menu display.

## **Entering Maintenance Mode**

Two options are available for entering the maintenance mode.

Option One:

1. Unplug the slicer.
2. While holding down the STOP button, plug in the slicer. During start up the display will show "Entering Maintenance Mode."

**Note: Once Maintenance Mode has been entered, use the STOP button to navigate through selections and the START button to select the option.**

Option Two:

1. Remove the knife cover.

**Note: When knife cover is removed, the knife motor will not start and display will show "ATTENTION Knife Cover Removed Install Knife Cover."**

2. Hold down the STOP button. An "\*" in the top left corner of the display screen will appear. Release the STOP button when the "\*" disappears from the display.
3. When the Globe logo appears, press and hold the STOP button. The display will show "Entering Maintenance Mode."
4. Repeat steps 1-3 if display does not show the "Entering Maintenance Mode" screen.

**Note: Once Maintenance Mode has been entered, use the STOP button to navigate through selections and the START button to select the option.**

MENUS	OPTIONS	ACTION
<b>Diagnostics</b>		
Status	Used to determine if the machine sensors are functioning properly. Select a button or sensor to test machine.	Example: When the START button is selected and the safety sensor is working properly, "Start" on the display will illuminate.
<b>System Counters</b>		
<b>Counter Mode</b>		
<b>Examine</b>		
Powered Up Total	Displays the total amount of time the slicer has been plugged in.	No action required.
Knife On Total	Displays the total amount of time in hours that the knife motor has ran.	No action required.
Auto Mode Total	Displays the total amount of time in hours that the slicer has been used in auto mode.	No action required.
Power Cycles	Displays the total amount of times the slicer has been connected to power.	No action required.
Total Slices	Counts the number of strokes made with the knife running.	No action required.

## Maintenance Mode (Model **S13A** only)

MENUS	OPTIONS	ACTION
<b>Additional Counters</b>		
Manual Slices	Displays the total number of slices in manual mode.	No action required.
Speed 1		
Stroke		
1	N/A	N/A
2	N/A	N/A
3	Displays the total number of slices in speed 1 stroke 3.	No action required.
Speed 2		
Stroke		
1	N/A	N/A
2	N/A	N/A
3	N/A	N/A
Speed 3		
Stroke		
1	N/A	N/A
2	N/A	N/A
3	N/A	N/A
Speed 4		
Stroke		
1	N/A	N/A
2	N/A	N/A
3	N/A	N/A
<b>Reset</b>		
Knife Motor	Displays the Reset Knife Timer.	Press STOP to verify reset operation.
Auto Mode Motor	Displays the Auto Timer Motor.	Press STOP to verify reset operation.



## Maintenance Mode (Model **S13A** only)

MENUS	OPTIONS	ACTION
<b>Language Setup</b>	"ATTENTION" screens will alternate between Language 1 and Language 2 displaying each for 5 seconds.	No action required.
Language 1	Displays primary language.	No action required.
English	Displays language options English, French and Spanish.	Select START button to select language. Press STOP button once language selection has been made. Select START button to Save and Exit.
French	Displays language options English, French and Spanish.	Select START button to select language. Press STOP button once language selection has been made. Select START button to Save and Exit.
Spanish	Displays language options English, French and Spanish.	Select START button to select language. Press STOP button once language selection has been made. Select START button to Save and Exit.
Language 2	Displays secondary language.	No action required.
English	Displays language options English, French and Spanish.	Select START button to select language. Press STOP button once language selection has been made. Select START button to Save and Exit.
French	Displays language options English, French and Spanish.	Select START button to select language. Press STOP button once language selection has been made. Select START button to Save and Exit.
Spanish	Displays language options English, French and Spanish.	Select START button to select language. Press STOP button once language selection has been made. Select START button to Save and Exit.
<b>Information</b>	Displays the Model Number, Rated Input Voltage and Software version.	No action required.

# 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	Push the reset button located underneath the slicer
	Carriage not in home position	Pull carriage to operator to start
	Carriage in the tilted position	Secure carriage to resume
Ragged cuts-poor yield	Dull knife	Have a new knife installed
	Chipped knife	Have a new knife installed
	Knife-gauge plate gap too wide	Call for service to adjust gauge plate
	Knife too small	Have new knife installed
Part scraping knife	Knife cover	Lock knife cover release lever
	Carriage	Tighten or adjust carriage knob
	Gauge plate	Call for service to adjust gauge plate

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