



Model GBS200

OWNERS & OPERATORS INSTRUCTION MANUAL

Model # _____

Serial # _____

FOR GLOBE BREAD SLICER MODEL GBS200 7/16", 1/2"

For Service Contact:

(Place Service Sticker Here)

Globe Food Equipment
1-937-299-5493

- IMPORTANT SAFETY NOTICE -

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

- NOTICIA IMPORTANTE -

Este manual contiene importantes instrucciones de seguridad que deben ser seguidas el pie de la letra cuando utilice esta maquina.

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ATTENTION OWNERS AND OPERATORS!

Globe's equipment is designed to provide 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 following all the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood 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 blades and all moving parts. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual 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 warning to help alert you to potential hazards.

Warnings affecting your personal safety are indicated by:



or



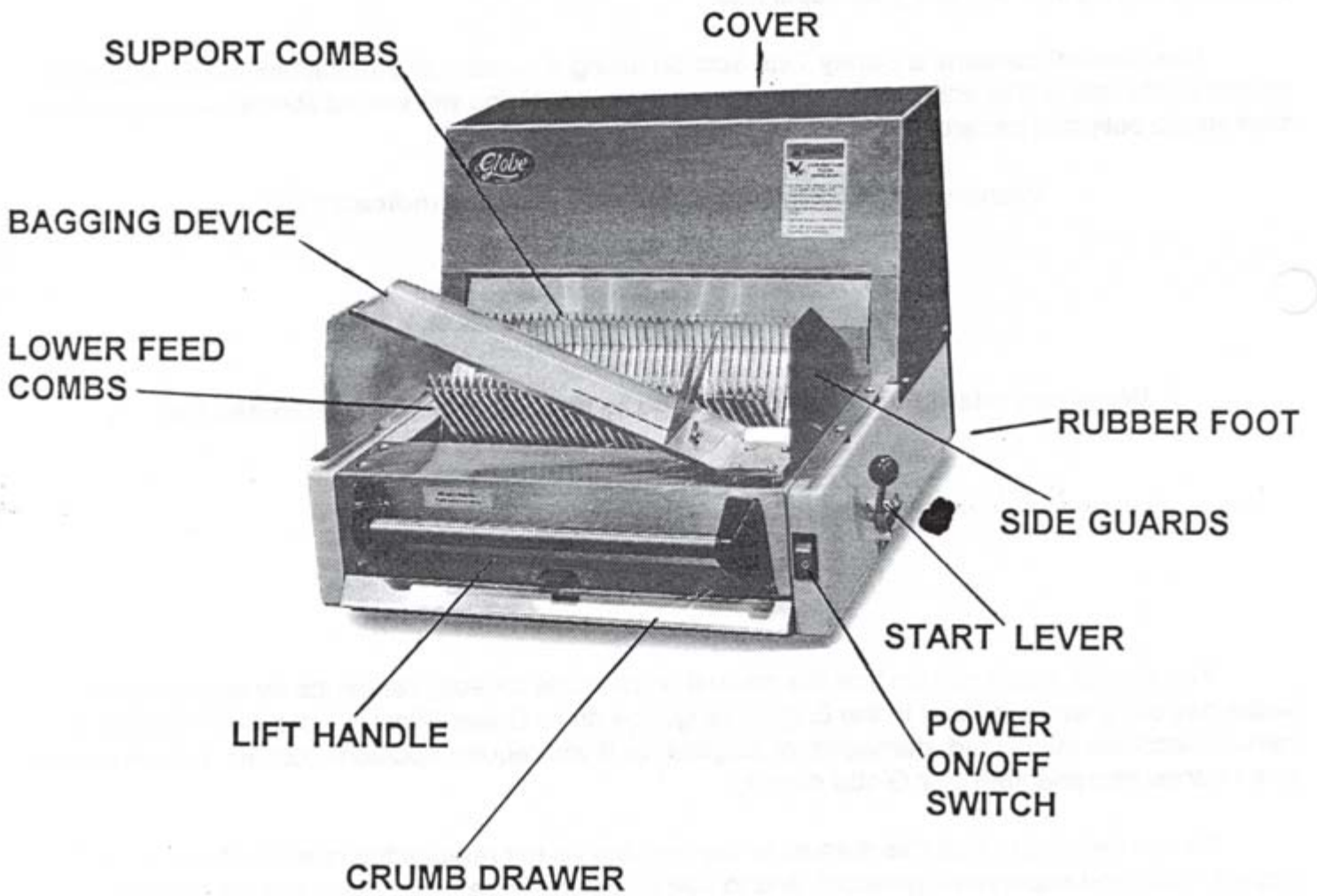
Warnings related to possible damage to the equipment are indicated by:



You should make certain that the manual is available for easy reference by any operator. Globe has put a warning label in the English language on its Bread Slicer. If the warning label or manual becomes misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or Globe directly.

Please remember that this manual or the warning 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 BREAD SLICER



WARNING



SHARP KNIFE BLADES

TO AVOID SERIOUS PERSONAL INJURY

- **DO NOT TOUCH** - This Machine Without Training And Authorization By Your Supervisor.
- **BEFORE USING** - You Must Read The Owner And Operator Manual First And Be At Least 18 Years Old.
- **BE CAREFUL** - Sharp Knife Blades Are Above Your Hands When You Are Loading Bread into machine. **NEVER** Touch Knife Blades.
- **DO NOT** - Touch Start Lever Until Hands Are Clear From Bread Loading Area.
- **BE ALERT** - Upper Part Of Machine Contains Sharp Knife Blades And Automatically Lowers And Closes During Operation.
- **NEVER** - Reach Into Machine During Operation For Any Reason Wait Until Machine Is Finished Slicing Before Touching Bread.
- **ALWAYS** - Turn Off Machine After Each Use And Make Sure Upper Part Of Machine Is Fully Lowered And Closed.
- **ALWAYS** - Turn Off And Unplug Machine Before Cleaning, Dismantling, Or Servicing.
- **CLEAN DAILY** - With Recommended Cleaning Equipment And Materials.

INSTALLATION

UNPACKING:

Unpack the Bread 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. Immediately contact your source of the equipment.

You should receive with the Bread Slicer, owners & operators instruction and warranty card. Contact Globe or your local supplier if you did not receive all of these materials.



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

- **ALWAYS** Install Equipment in Work Area With Adequate Light And Space.
- **ONLY** Operate On A Solid, Level, Non-Skid Surface.
- **NEVER** Bypass, Alter, Or Modify This Equipment In Any Way From Its Original Condition.
- **NEVER** Operate Bread Slicer Without All Side Guards & Covers Securely Installed.
- **NEVER** Operate Without Warning Label Attached and Legible.

INSTALLATION:

- 1.) Read this manual thoroughly before installation and operation. **DO NOT** proceed with Installation and operation if you have any questions or do not understand everything in the manual. Contact your local representative or Globe **first**.
- 2.) Carefully unbolt Bread Slicer from bottom of container.

NEVER USE SLICER WITHOUT RUBBER FEET INSTALLED.

INSTALLATION

- 3.) Select location for Bread Slicer that has a level, solid, non-skid surface and a well-lighted work area away from children and visitors.

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

- 4.) REMOVE SHIPPING LOCK LOCATED UNDER THE LIFT HANDLE IN THE CENTER OF SLICER.

WARNING

SERIOUS INJURY OR DEATH COULD RESULT FROM IMPROPER GROUNDING!

- 5.) 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. (SEE FIG. 1, 2)
- 6.) Make sure Bread Slicer is level. To adjust, alter left front foot.
- 7.) Inspect Bread Slicer to ensure all parts have been provided.
- 8.) Make sure both side guards and covers are securely installed.
- 9.) Make sure warning labels are properly positioned and legible and Owner's manual is available near Bread Slicer.
- 10.) Complete Warranty Card and mail to Globe factory.
- 11.) Contact your local representative or Globe directly if you have any questions or problems with the installation or operation of this Bread Slicer.

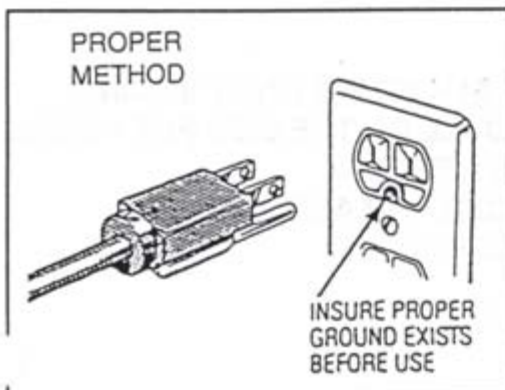


Fig. 1 RIGHT

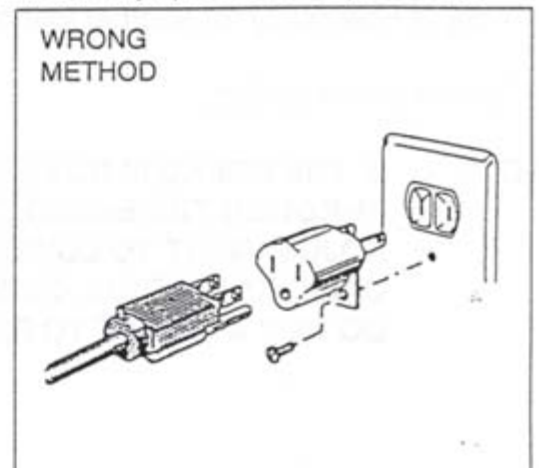


Fig. 2 WRONG

OPERATING INSTRUCTIONS

- 1.) Plug Bread Slicer into properly grounded three prong outlet.
- 2.) Push on/off switch to the on position. The switch will light-up at this time.
- 3.) Using the lift handle on the front of the Bread Slicer, pull up on the knife frame until it locks in the up position.
- 4.) Place loaf of bread on lower feed combs as far back as it will go.

 **WARNING**

DO NOT TOUCH START LEVER UNTIL BOTH HANDS ARE CLEAR FROM BREAD LOADING AREA .

- 5.) Using the start lever located on the right side of the Bread Slicer, firmly lift upwards. This will start the slicer.

 **CAUTION**

NEVER FORCE THE KNIFE FRAME DOWN WITH EXTRA PRESSURE. DOING SO MAY DAMAGE THE SLICER OR EFFECT IT'S PERFORMANCE.

- 6.) Slicer will stop when knife frame reaches the bottom of its travel.
- 7.) Once loaf is cut, pick it up from both ends and place it on the bagging device. Place bag over bread and remove.
- 8.) Slicer is now ready for another loaf of bread.
- 9.) Turn off power switch.

NOTE: IF THE BREAD IS NOT CUTTING EVENLY OR THE SLICER WILL NOT SLICING THROUGH THE BREAD, THE KNIVES COULD BE DULL OR THE DISH PUT NEEDS ADJUSTMENT TO LOWER THE CUTTING FRAME FASTER. CALL YOUR LOCAL GLOBE AUTHORIZED SERVICER FOR ASSISTANCE. DO NOT ATTEMPT TO REMOVE OR SHARPEN THE BLADES.

CLEANING



WARNING



**SHARP KNIFE
TO AVOID SERIOUS PERSONAL INJURY**

- **ALWAYS** Turn Off All Switches And Unplug Bread Slicer Before Cleaning Or Servicing.
- **NEVER** Attempt To Clean Slicer With The Slicer Running.
- **ONLY USE** Recommended Cleaning Equipment And Materials.

Your Bread Slicer should be cleaned and sanitized as often as necessary or at least once per day. Bread Slicer components are easily Cleaned without the use of special tools.

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

DISASSEMBLY & CLEANING:

1. Turn Bread Slicer Off.
2. Unplug Bread Slicer.
3. Remove Crumb Drawer.

CLEANING

Do not operate Bread Slicer without all covers and guards in place. Keep hands away from sharp knife blades at all times.



CAUTION

- DO NOT Put Components in Dishwasher.
- Dilute Detergent Per Supplier's Instruction.
- DO NOT Hose Down Or Pressure Wash Any Part Of The Bread Slicer Part.
- NEVER Use Scrubber Pad, Steel Wool, Or Abrasive Material To Clean The Slicer.
- Clean The Components With A Mild Detergent And Warm Water Solution. Allow Parts to Air Dry.

TROUBLESHOOTING GUIDE

<u>SYMPTOM</u>	<u>POSSIBLE CAUSE</u>	<u>SOLUTION</u>
• Slicer will not turn on	Not Plugged In Switch Off Start Handle Not Pulled Faulty Switch Faulty Motor	Plug Slicer In Turn Switch On Pull Up on Start Handle Call For Service Call For Service
• Not Cutting Smoothly	Dull Knives	Have Knives Replaced
• Cutting Action Slows Down	Belt Slipping	Have Belts Adjusted
• Soft Bread Being Crushed	Downward Cutting Action Too Fast	Have Dash Pot Adjusted

LIMITED 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 the United States and subject to normal use, is free from defects in material or workmanship for a period of one year on parts (excludes wear/expendable parts), one year on labor from date of original installation, or 18 months from actual shipment date, whichever occurs first.

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

GFE'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND 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 and 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. No warranty is given subsequent transferees.

Periodic maintenance of equipment including but not limited to lubrication, replacement of worn blades or stoned and other adjustments required due to installation setup or normal wear are not covered under this warranty.

This Warranty is not in force until such time as a properly completed and signed Installation/Warranty Registration has been received by GFE within 30 days from the date of installation.

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