

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_



GLOBE FOOD EQUIPMENT COMPANY

Manual Slicer

3600P



# 3600P Manual Slicer

### Model

- 3600P - Manual Slicer

*Features a 13" PreciseEdge™ knife, a premium gear drive system, and Globe's exclusive EZ-Glide™ table.*

### Standard Features

- 13" *PreciseEdge™* hardened steel alloy knife
- Premium gear driven knife
- Maintenance-free drive system
- Powerful 1/2 HP, 7 amp motor
- Exclusive stainless steel construction
- Built in antimicrobial protection
- Precision gear slice thickness adjustment
- *EZ-Glide™* adjustable slicing table
- Open space base design
- Knife cover interlock
- Signature knife sharpening system
- Permanently attached knife ring guard
- Full gravity feed, 45° angle
- 3 lb. stainless steel end weight
- Cleaning brace
- Power indicator light
- No voltage release

### Options and Accessories

- Teflon® coating (knife, knife cover, table)
- Frozen meat slicing package (includes a serrated knife and bronze gear)
- Front mounted end weight assembly
- Unique dual arm lift lever
- Prison package
- High moisture application package (includes stainless steel knife)
- 15" long food chute
- Aluminum food chute
- Stainless steel knife
- End weight with meat prongs
- Low food fence (12"L x 1 3/8"H)
- High food fence (12"L x 3"H)
- 3" extension legs
- 10 lb. attachable portion control scale
- Vegetable hopper
- Clear plastic slicer cover

### Standard Warranty

- 2 years parts and 1 year labor plus 15 years on the knife drive gears

Approved By: \_\_\_\_\_

Date: \_\_\_\_\_



Made in the U.S.A.



## GLOBE FOOD EQUIPMENT COMPANY

[www.globeslicers.com](http://www.globeslicers.com)

2153 Dryden Rd.  
Dayton, OH 45439  
Phone: 937-299-5493  
Phone: 800-347-5423  
Fax: 937-299-4147



# Manual Slicer

# 3600P

**Finish:** Exclusive all stainless steel base with radiused corners improves sanitation and durability. Other stainless steel parts include the food chute, slicing table, end weight, and knife cover.

**Knife Motor:** Powerful 1/2 HP, 7 amp, 115/60/1, air cooled, permanently lubricated sealed ball bearings. Solid state start relay.

**Knife Drive:** Cross axis helical gear drive design. This maintenance free drive design is continuously lubricated ensuring quiet operation and reliable cutting performance.

**Slice Thickness:** Precision dual gear design eliminates table movement during slicing. Consistently produces tissue thin slices with a maximum slice thickness of 1 1/4" thick.

**Antimicrobial Protection:** Knobs and handles have antimicrobial protection built in, which inhibits the growth of bacteria and provides superior sanitation.

**Full Gravity Feed:** Full 45° angle feed requires less mechanical pressure. Equipped with a 3 lb. stainless steel end weight to minimize waste and hold product. Food chute handle is ergonomically designed and the end weight swings away for storage behind the chute.

**Table:** EZ-Glide™ adjustable slicing table is designed to reduce surface friction, facilitating a smooth and easy slicing stroke.

**Cleaning Brace:** A metal brace under the slicer drops into position, tilting the slicer to facilitate safe and easy cleaning underneath the slicer.

## Specifications

**Knife Cover Interlock:** Slicer will not operate with knife cover removed.

**Knife Ring Guard:** Permanently mounted knife ring guard covers the non-slicing portion of the knife protecting the operator from the knife's edge.

**Top Mounted Sharpener:** Metal knife sharpener is permanently mounted on the slicer. A single lever activates the stones to quickly and easily return a razor sharp cutting edge.

**Hollow Ground Knife:** 13" diameter special hardened steel alloy knife with stain resistant finish and sanitary hub provides increased cutting capacity, clean cuts, and effortless slicing. Knife's edge has a Rockwell hardness of 60-62.

**No Voltage Release:** Prevents inadvertent reactivation of slicer in the event of power or interlock interruption.

**Cutting Capacity:** Width 11.6" (29.5cm), Height 9" (22.9cm), Diameter 7.5" (19cm)

**On/Off Tab:** Moisture protected toggle type, operated by a push-pull rod.

**Power Indicator Light:** A readily visible white light illuminates when the knife is rotating.

**Cord & Plug:** Attached 7 foot flexible 3 wire cord with molded plug fits a grounded receptacle.

### Dimensions:

Foot Print = 14" x 21.6"  
(35.6 cm x 54.9 cm)  
Overall Length = 26.2" (66.5 cm)  
Overall Width = 22" (55.9 cm)  
Overall Height = 21.1" (53.6 cm)  
Freight Class: 77.5  
Net Weight: 112 lbs. (50.8 kgs.)  
Shipping Weight: 140 lbs. (63.5 kgs.)  
Shipping Dimensions:  
28"W x 25"D x 28"H  
(71.1cm x 63.5cm x 71.1cm)

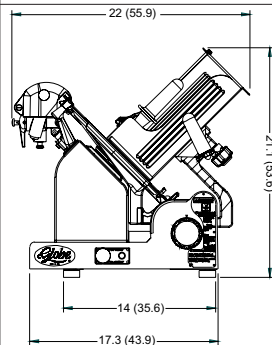
### Factory Installed Options:

**TEFLON®** Teflon® coating (coated knife, knife cover, table)  
**FROZEN** Frozen meat slicing package  
**FMEW** Front mounted end weight  
**LEVER** Dual arm lift lever  
**PRISON** Prison package  
**MEATROOM** High moisture application package  
**LONGCHUTE** 15" long food chute  
**ALUM** Aluminum food chute  
**SSK** Stainless steel knife  
**PRONGS** End weight with meat prongs

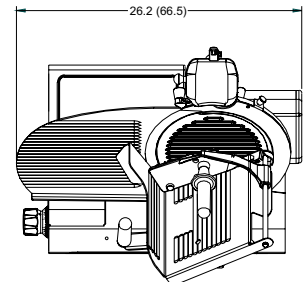
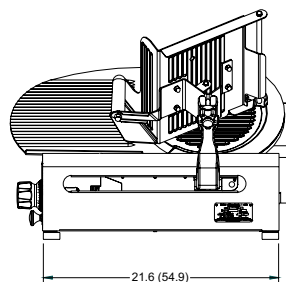
### Accessories:

**1326** High fence (12" x 3")  
**1047** Low fence (12" x 1 3/8")  
**873-SET** 3" extension legs  
**PS13** 10 lb. attachable portion control scale  
**699-BAS** Vegetable hopper  
**SC-GLOBE** Clear plastic slicer cover

*Teflon® is a registered trademark of DuPont.*



UNITS: INCHES (CM)



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*Specifications are subject to change without notice.*