

OWNERS & OPERATORS INSTRUCTION MANUAL

Model # _____

Serial # _____

Model 500LR

FOR GLOBE SLICER MODELS 500LR, 725LR, 775LR, 825LR, 850LR & 875LR

For service contact:

(place service sticker here)

Globe Food Equipment
1-513-299-5493

WARNING→

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

WARNING→

Read this manual completely prior to using or cleaning the Slicer.

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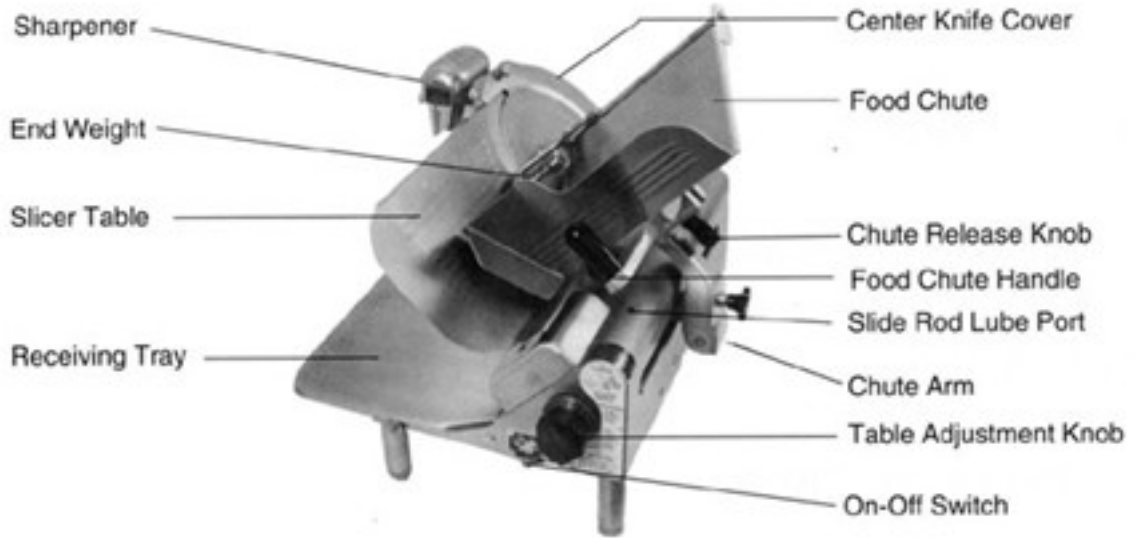


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PRECISION SLICERS SINCE 1919

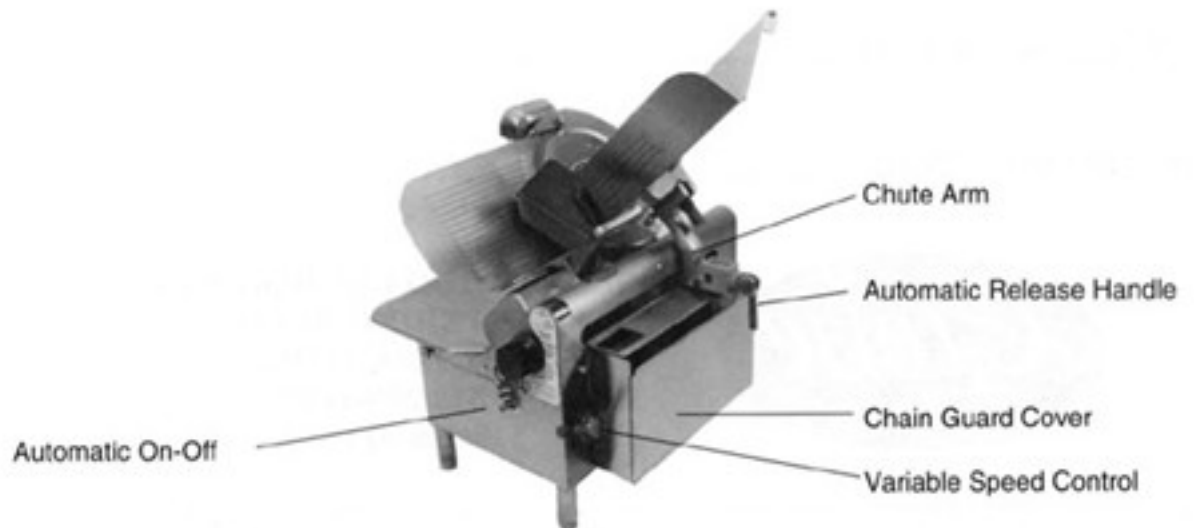
KEY COMPONENTS OF THE SLICER



500LR FRONT VIEW



500LR SIDE VIEW



MODEL 775LR AUTOMATIC

WARNINGS
GLOBE CAUTION CARD

*** READ THESE INSTRUCTIONS PRIOR TO USING SLICER ***

- 1 - FEDERAL LAW PROHIBITS anyone under 18 years of age from using or cleaning meat slicers.
- 2 - BEFORE CLEANING OR REMOVING ANY PARTS, always turn off all switches and unplug slicer.
- 3 - NEVER TOUCH KNIFE EDGE - IT WILL CUT YOUR FINGERS. Keep hands away from exposed knife and replace knifeguard as soon as possible.
- 4 - NEVER OPERATE OR CLEAN A SLICING MACHINE unless you are properly trained and fully qualified by your Supervisor.
- 5 - BEFORE OPERATION, knifeguard must be securely installed and knife fully shielded.
- 6 - BEFORE SLICING, check Food Chute. It must be securely installed. A loose Food Chute will damage knife.
- 7 - CLOSE SLICE DEFLECTOR whenever slicer is in operation.
- 8 - USE CHUTE HANDLE when pushing Food Chute on Semi-Automatic.
- 9 - DON'T CATCH SLICES WITH YOUR HAND. Let slices drop on paper covered receiving tray.
- 10 - USE THE ENDWEIGHT, NOT YOUR HAND, to hold products when slicing. Never put your hand on or around Food Chute when slicer is on.
- 11 - SLICER MUST BE ELECTRONICALLY GROUNDED and operated from proper power source.
- 12 - BEFORE CLEANING SLICER TABLE AND KNIFE, turn slice thickness dial clockwise to closed position.
- 13 - ALWAYS CLEAN KNIFE BEFORE SHARPENING. A dirty knife will fill sharpening stones with food, making them ineffective.
- 14 - ALWAYS CLEAN AND SANITIZE SLICER after sharpening or when switching from mild foods (cheese) to highly seasoned foods (salami, etc.).
- 15 - USE ONLY GLOBE SLICER ACCESSORIES properly installed.

THIS CAUTION CARD WAS ENCLOSED WITH YOUR SLICER. IF YOU DID NOT RECEIVE ONE OR WOULD LIKE ADDITIONAL COPIES, PLEASE CONTACT GLOBE.

INSTALLATION

UNPACKING:

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. Immediately contact your source of the equipment.

You should receive with the slicer a caution card, legs, rubber feet, Globe oil, operation and care manual and wall chart. Contact Globe or your machine source if you did not receive all of these materials.

WARNING→

Use at least two people to lift slicer up to operating location. Never attempt to lift slicer alone.

1. Remove the corrugated box from the skid by extracting fastener nails at the bottom of the box.
2. Carefully unbolt slicer from bottom of skid.
3. Attach rubber feet to legs, then legs into slicer base.

WARNING→

Never use slicer without rubber feet installed.

WARNING→

Machine must be installed and operated on solid, level support.

ELECTRICAL WARNING

This machine is provided with a three prong grounding plug. If the outlet you are using is not properly grounded, contact an electrician.

4. Complete warranty card and mail to Globe factory.
5. Clean the slicer using the procedures outlined in the cleaning section prior to using the slicer.

OPERATING INSTRUCTIONS

WARNING→

Read this entire section carefully prior to using the slicer. The knife is extremely sharp and can cause serious injury.

MANUAL SLICER OPERATION:

1. With slicer off, pull the chute completely toward you and place the product on the chute. Slice only boneless, unfrozen product with the slicer. Use the end weight to hold the product in place. If the end weight is not needed, it may be stored out of the way by swinging it back behind the chute and locking it on the retaining nut.

WARNING→

Do not hold the food product with your hand. Never put your hand on or around food chute when slicer is on. The chute handle is the only part of the slicer you should touch while slicing.

WARNING→

Do not load or unload food product while slicer is on. Always turn off slicer, close slicer table and pull chute completely toward you before you put your hands in the chute.

2. Make sure all knobs are tightened prior to using the slicer.
3. Rotate the thickness adjustment knob counterclockwise to desired slice thickness. After slicing is complete, always turn thickness knob completely clockwise to close table.
4. Turn slicer on.
5. Use the chute handle to manually push the chute back and forth. The chute handle is the only part of the slicer you should touch while slicing. Do not catch slices with your hand. Let slices drop on a paper covered receiving tray.
6. Turn off slicer after each use.
7. Pull chute completely toward you, close slicer table and remove product from the chute.

WARNING→

After slicing is complete always turn thickness knob completely clockwise to close the table.

WARNING→

If the product needs to be adjusted during slicing, always turn off slicer, close slicer table and pull chute all the way toward you prior to adjusting the product and the end weight.

MANUAL USE OF AUTOMATIC SLICER

Automatic slicers can be used manually when desired. When manually operating an automatic slicer, turn on only the knife motor (top switch). The bottom switch controls the chute motor and should not be turned on. The release handle must be in the lower position to manually move the chute. (See Fig. 9-4.)

The knife motor is controlled by the top switch.

AUTOMATIC SLICER OPERATION


WARNING→

Do not operate automatic slicer without chain guard in place covering the chain and sprockets. Keep hands away from chain and sprockets at all times.

1. Make sure all switches are in the OFF position. The release handle should be in the lower position and the chute should move freely.
2. Pull the food chute completely toward you and load the product. Swing end weight into position to secure product.
3. Insure speed selector knob or lever is at zero (0).
 - a. Lever (Model 775LR) should be lifted all the way up to zero (0). (Fig. 8-1)
 - b. Dial (Models 850LR, 875LR) should be turned completely counterclockwise to zero (0). (Fig. 8-2)



Fig. 8-1

 **NOTE:** Models 725LR and 825LR slicers are single speed and do not have chute speed controls.

4. If product is too long, place endweight on top of the product and use the endweight prongs to hold the product in place.
5. Engage slicer into automatic mode by lifting release handle upward into locking position. Locking into position may require a slight force or tapping with your palm to secure. (Fig. 8-3)
6. Turn knife motor on.



Fig. 8-2



Fig. 8-3

WARNING→

The next steps will cause food chute to move automatically.

7. Turn chute motor on.
8. To activate automatic chute, lower speed lever or turn dial clockwise to increase chute speed to desired setting. (See Fig. 8-1 & Fig. 8-2)



NOTE: Slow speeds should be used when slicing soft or delicate products. Processed or firm products can be sliced at higher speeds.

AUTOMATIC SLICER OPERATION

WARNING→

Never attempt to load or unload chute when slicer is on or in automatic position.

9. After slicing the desired amount of product, first turn off the chute motor switch, then switch off the knife motor.
10. Remove slicer from automatic mode, by pulling down release handle to lower position. (Fig. 9-4) (The chute should be free to move manually forward and backward.) Turn the table adjustment knob all the way clockwise to close the table. Pull the chute handle all the way toward operator. Now you can load or unload the food product.



Fig. 9-4

WARNING→

If slicer release handle remains in up position, the slicer chute will be engaged and automatically move when the chute motor is turned on.

AUTOMATIC SPEED SETTINGS

<u>MODEL #</u>	<u>STROKES PER MINUTE</u>	<u>CONSTANT/VARIABLE</u>
725LR	40	CONSTANT
825LR	40	CONSTANT
775LR	1-55	VARIABLE
850LR	1-60	VARIABLE
875LR	1-60	VARIABLE

CLEANING

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

Before cleaning , always follow these procedures:

WARNING→

Turn the motor switch(es) OFF. Unplug the power cord. Be sure switches are in "OFF" position.

WARNING→

Turn the slice adjustment knob fully clockwise so table covers knife edge.

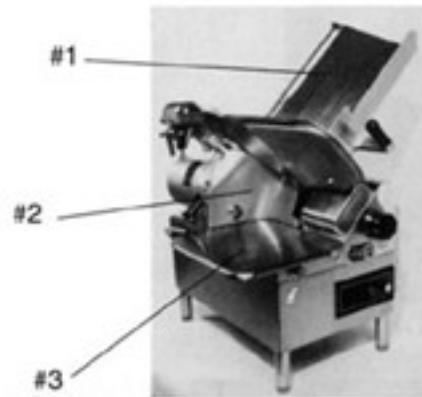
WARNING→

The slicer knife is sharp. Exercise extreme caution when working near the knife.

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

A. Disassembly

To begin the cleaning procedure, disassemble the following components:



1. **FOOD CHUTE:** Remove the food chute (#1) by loosening the chute knob that fastens the chute to the support arm. Lift the chute off the support arm.
2. **HINGED SLICE DEFLECTOR:** The hinged slice deflector (#2) opens and closes like a door. To remove the deflector, open completely outward and lift up and away.
3. **RECEIVING TRAY:** The receiving tray (#3) is held securely in position by means of knurled nut located under the front of the receiving tray. The hinged slice deflector (#2) must be removed prior to removing the receiving tray. After the deflector has been removed, remove the tray by loosening the knurled nut to free receiving tray. Lift tray up and away.
4. **WASTE RECEIVER (Juice Box):** The hinged slice deflector must be removed before the waste receiver can be removed. After removing the deflector, remove the waste receiver for emptying and cleaning by pulling the receiver toward the front of the slicer until it is free.

CLEANING

5. **CENTER KNIFE GUARD:** The knife guard is removed by completely loosening the release knob. (Fig. 11-4) While holding the knobs on the top of the guard, lift upward to remove. (Fig. 11-5)

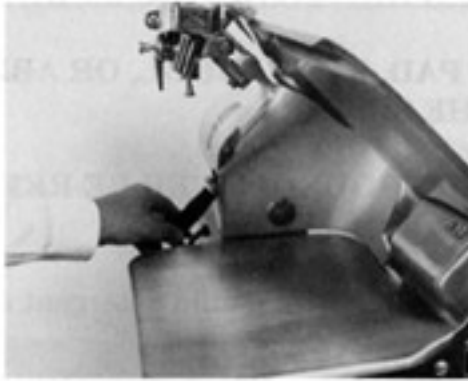


Fig. 11-4



Fig. 11-5

WARNING→

NEVER ATTEMPT TO REMOVE OR DISMANTLE THE KNIFE RING GUARD.

WARNING→

NEVER TRY TO REMOVE THE KNIFE FROM THE SLICER. IT MUST REMAIN ON THE SLICER FOR PROPER SHARPENING AND CLEANING.

6. **CHAIN GUARD COVER (Automatic Models Only):** Remove the chain guard cover (Fig. 11-6) by loosening the screws. Do not allow the chain guard cover to fall. Push in on the sides of the chain guard cover to remove from the screws.

Chain guard retention screw

Chain guard cover

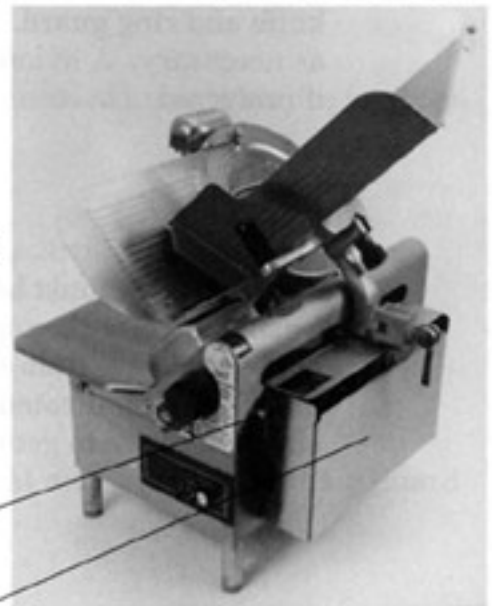



Fig. 11-6

WARNING→

Do not operate slicer with out chain guard cover in place. Keep hands away from chain and sprockets at all times.

CLEANING

-  **NOTE: 1. DO NOT PUT COMPONENTS IN DISHWASHER.**
- 2. DILUTE DETERGENT PER SUPPLIER'S INSTRUCTION.**
 - 3. NO PARTS OF THE SLICER ARE TO BE PRESSURE WASHED.**
 - 4. NEVER USE SCRUBBER PAD, STEEL WOOL, OR ABRASIVE MATERIAL TO CLEAN THE SLICER.**
 - 5. THE SLICER SHARPENER SHOULD NEVER BE REMOVED FROM THE SLICER OR IMMERSed IN WATER.**
 6. Clean the disassembled components with a mild detergent and warm water solution. Allow parts to air dry.

7. The knife ring guard must now be cleaned. To clean the knife ring guard, soak a clean cloth in the mild detergent and warm water solution. **Carefully** insert the cloth between the knife and the ring guard as indicated by Figure 12-7. While holding the cloth between the knife and the ring guard, work it along the entire back side of the knife, between the knife and ring guard. Repeat this procedure as necessary. A nylon brush could also be used if preferred.



Fig. 12-7

8. The knife also must be cleaned. **Carefully** wash and rinse the top and bottom of the knife by wiping from the **center of the knife outward** as indicated by Figure 12-8. Do not allow moisture to get into knife hub.



Fig. 12-8

9. Now replace the center knife guard. Hold the center knife guard with one hand while securely tightening the release knob with the other hand. Be sure the center knife guard is rotated completely counter-clockwise.

