C-Series Compact Manual Slicer

Globe Chefmate™ Model:
☐ C12 - 12” Diameter Knife Manual Slicer

Enhanced Cleanability and Sanitation Features
Certified by NSF International - NSF/ANSI 8 - 2010 Standard

Quality Construction
• Anodized aluminum construction with seamless edges and radius corners
• Lightweight and compact Italian space-saving design
• Hard chromed, special alloy hollow ground knife
• Top mounted, all metal knife sharpener
• Removable, easy-to-clean chute, slice deflector, knife cover & sharpener
• Metal bottom enclosure
• Moisture proof, easy-to-clean On/Off switch
• Sealed splash zones for added sanitation and protection of electronics

Standard Features
• 0 to 9/16” slice thickness
• 1/3 HP knife motor
• Motor overload protection with manual reset
• Oversized positive traction grooved belt drive
• Smooth stainless steel ball bearing chute slide
• Angled gravity feed chute
• Ergonomically designed, dual purpose handle
• Power indicator light

Optional Accessories
☐ SC-SMALL - Slicer Cover
☐ CB - Cleaning Brush

WARRANTY:
• One-year parts and labor

Optional Warranty Extension
☐ Additional one-year warranty on parts and labor inside the continental U.S.

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Approved By: ____________________
Date: ____________________
SPECIFICATIONS

<table>
<thead>
<tr>
<th>Model</th>
<th>Auto or Manual</th>
<th>Motor</th>
<th>Volts</th>
<th>Amps</th>
<th>Drive Type</th>
<th>Slicing Volume per Day</th>
<th>Cheese Slicing</th>
<th>Blade Diameter</th>
<th>Max Slice</th>
<th>Product Cutting Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>C12</td>
<td>Manual</td>
<td>1/3 HP</td>
<td>115-60-1</td>
<td>3</td>
<td>Belt</td>
<td>1 Hour</td>
<td>12&quot; D</td>
<td>9/16&quot; W</td>
<td>8&quot; H</td>
<td>12&quot; (30.48 cm)</td>
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</tbody>
</table>

Cord & Plug: Attached 5.5 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15

STANDARD FEATURES

Finish: Stain resistant, heavy-gauge, anodized aluminum finish is easy-to-clean.

Motor: 1/3 HP, Powerful fan cooled motor and permanently lubricated ball bearings ensure quiet operation. Thermal overload protection included.

Knife: 12" Hard chromed, special alloy hollow ground knife lasts longer and sharpens easily.

Manual Reset Button: Motor overload protection allows the operator to reset the slicer manually.

Top Mounted Sharpener: All metal construction and top mounted for easy access. Two stone, dual action design allows quick return to a razor sharp edge. Removable for cleaning.

On/Off Controls: Separate On/Off push buttons are moisture protected and sanitation sealed.

Ball Bearing Chute Slide System: Ball bearing system ensures smooth and easy movement of the food chute assembly.

Knife Hub: Knife hub bearings, belt and motor are fully enclosed, protecting them from moisture.

Knife Cover: Knife cover is designed to fit on the slicer only one way to ensure accurate placement every time.

Table Rod: Separate table support rod is protected by the table casting and cover.

Bottom Enclosure: Components are safeguarded by a cover, protecting them from food and other debris.

Slice Deflector: Deflector is securely fastened to the slicer; simple to remove without tools and easy to clean.

Rubber Feet: Supplied with nonslip rubber feet.

DIMENSIONS & SHIPPING INFORMATION

Carton reinforced for shipping. The weight and dimensions of reinforced carton are included below and may vary from shipment to shipment.

<table>
<thead>
<tr>
<th>Model</th>
<th>Foot Print</th>
<th>Overall Dimensions</th>
<th>Net Weight</th>
<th>Shipping Dimensions</th>
<th>Shipping Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>C12</td>
<td>19.25&quot; D x 14.75&quot; W (48.9 cm x 37.5 cm)</td>
<td>23.5&quot; L x 24&quot; W x 17.5&quot; H (59.7 cm x 61 cm x 43.2 cm)</td>
<td>50 lbs. (22.7 kg)</td>
<td>26&quot; L x 22&quot; W x 20&quot; H (66 cm x 56 cm x 51 cm)</td>
<td>57 lbs. (26 kg)</td>
</tr>
</tbody>
</table>

Specifications are subject to change without notice.