Project Name:	AIA#: SIS#:	Model #: Item #:	Quantit
	3600 Prem		
INFONDA-A-NON.	Heavy Manual		n

Premium Model:

Meat Slicer

☐ 3600NF Manual Frozen Meat Slicer









Made in the U.S.A.

Certified by NSF International to go above and beyond standard performance! NSF ANSI 8 2010 Standard

Premium Construction

• 13" PreciseEdge™ hardened steel alloy serrated knife with maximum tip-edge-holding ability and slices frozen meats with precision

Globe stor

- Exclusive stainless steel construction, with superior corrosion resistance against acids found in fruit, meats and vegetables
- Best of the Best, EZ-Glide™ slice system
- · No-drip base with Marine edge redirects liquids to center of base away from controls and operator
- Precise slice-thickness adjustment, one-piece handle, gear driven and gasket-sealed
- Carriage angle: 45°, full gravity feed
- 2° angled drip groove on the slicer table directs the flow of liquids to the base
- 12" long chute with 3 lb. stainless steel end weight Operator Protection Features
- Powerful 1/2 HP, 7 amp continuous use motor
- High-performance gear knife drive
- · Maintenance-free drive system
- · Permanently attached knife ring guard with removable slice deflector

Food Zone Features

- · Large stainless steel radii, open space base design for cleaning and simple dismantling of components
- Base has a Marine edge from 1/2" to 3/4" wide and indented areas with 3/16" deep radiused transition and 3/16" deep internal coved corners. Both are integral to the base's work surface
- · Top-mounted knife cover is removable and BPA Free (no-bisphenol-A), immersible, and dishmachine-safe for cleaning and sanitizing
- Moisture proof, easy-to-clean direct contact start/stop touchpad controls
- · Sealed splash zones for added sanitation and protection of electronics

- No voltage release prevents inadvertent reactivation of slicer in the event of power or interlock interruption
- Knife cover interlock prevents slicer from operating without the knife cover in place
- · Permanent knife blade ring guard, removable cover, and deflector
- Touch pad start/stop controls and power indicator
- · Ergonomic low-profile design reduces operator fatique

Date:

· Kick-stand for cleaning and sanitizing under slicer



GLOBE FOOD EQUIPMENT COMPANY

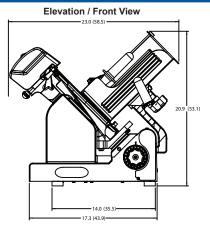
2153 Dryden Rd., Dayton, OH 45439 Phone: 937-299-5493 Fax: 937-299-4147 800-347-5423 www.globeslicers.com

Approved By:		
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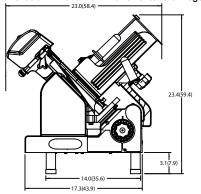


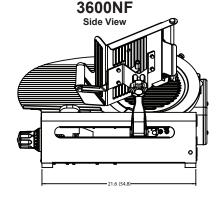
Premium Heavy-Duty Manual Frozen Meat Slicer

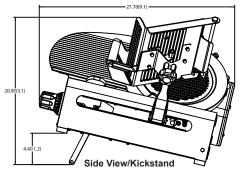
3600NF

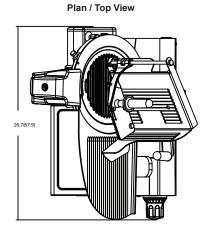


Elevation / Front View with 3" extension legs









Note: Different chute options will change overall height

Drawings available through KCL. www.kclcad.com

Model	Elevation	Right	Plan	Back	BIM 3D	Revit	
3600NF							l

SPECIFICATIONS											
Model	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Produ D (Diameter)	ct Cutting Ca W (Width)	pacity H (Height)
3600NF	1/2 HP	115-60-1	7	Gear	All Day	0 100% Time	13" (33.02 cm)	1-1/4" (3.18 cm)	7.5" (19.50 cm)	11.6" (29.46 cm)	9" (22.86 cm)

Cord & Plug: Attached 7 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15

FACTORY INSTALLED OPTIONS:

- \square Quick-Clean $^{\text{TM}}$ proprietary non-stick nickel-based coating (knife cover and slice table)
- ☐ Dual arm lift lever for easy cleaning
- ☐ Correctional package
- □ 15" long food chute

SLICER ENHANCEMENT ACCESSORIES:

- ☐ Stainless steel low food fence (12" L x 1 %" H)
- ☐ Stainless steel high food fence (12" L x 3" H)
- □ 3" extension legs (set of 4)
- □ 7" D x 14" L Stainless steel vegetable hopper
- ☐ Clear plastic slicer cover (Tip: Recommended for preconstruction)
- Additional cleaning brush

WARRANTY:

- 15 years on the knife drive gears
- Two-years parts
- One-year labor

Warranty valid in North America. Contact factory for warranty in other countries

DIMENSIONS & SHIPPING INFORMATION Freight Class 77.5								
Cartons are rei	Cartons are reinforced for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment.							
Model	Foot Print	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight			
3600NF	14" D x 21.6" W	26.7" L x 23" W x 20.9" H	112 lbs.	28" L x 25" W x 28" H	132 lbs.			
	(35.5 cm x 54.8 cm)	(67.9 cm x 58.5 cm x 53.1 cm)	(50.8 kg)	(71 cm x 63.5 cm x 71 cm)	(60 kg)			



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