

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



Premium Heavy-Duty Manual Frozen Meat Slicer

Model 3600NF



Made in the U.S.A.



Precise - Powerful - Premium Construction. Gear-driven, hardened steel, alloy knife and corrosion resistant stainless steel construction.



Standard Features

Food Zone

- Large stainless steel radii, open space base design for cleaning and simple dismantling of components
- Knife sharpening system 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



Standard Features

Premium Construction

- 13" *PreciseEdge™* hardened steel alloy knife blade with maximum tip-edge-holding ability
- 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 — 1/2" to 3/4" wide and indented areas with 3/16" deep radiused transition and 3/16" deep internal coved corners — redirects liquid 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 slicer table directs liquid flow to base
- 12" long chute with 3 lb. stainless steel end weight
- Powerful 1/2 HP, 7 amp continuous use motor
- High-performance gear knife drive
- Maintenance-free drive system
- No voltage release prevents inadvertent reactivation of slicer in the event of power or interlock interruption
- Permanently attached knife blade ring guard with removable cover and deflector
- Knife cover interlock prevents slicer from operating without the knife cover in place
- Knife sharpening system is removable and BPA Free (no-bisphenol-A), immersible, and dishmachine-safe for cleaning and sanitizing
- Touch pad start/stop controls, power indicator light
- Ergonomic low-profile design reduces operator fatigue
- Kick-stand for cleaning and sanitizing under slicer

Warranty

- **15-years on knife drive gears**
- **Two-years parts and one-year labor**

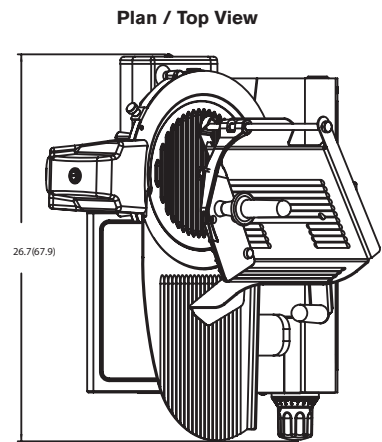
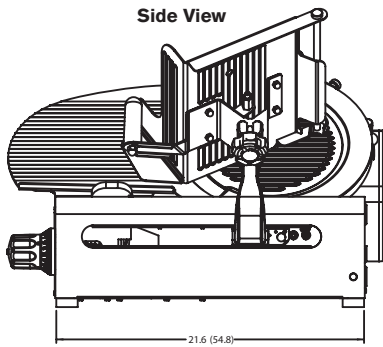
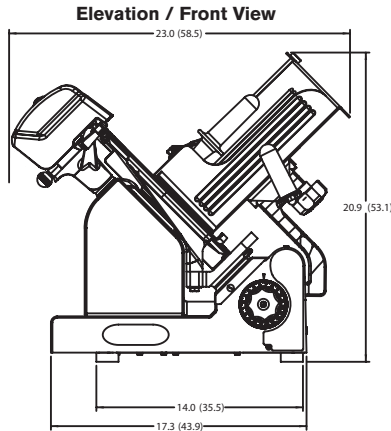
Warranty valid in North America, contact factory regarding warranty in other countries

Factory options and accessories:

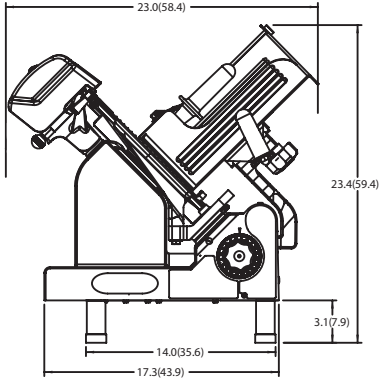
To select factory installed options and accessories see back

Approved by: _____ Date: _____

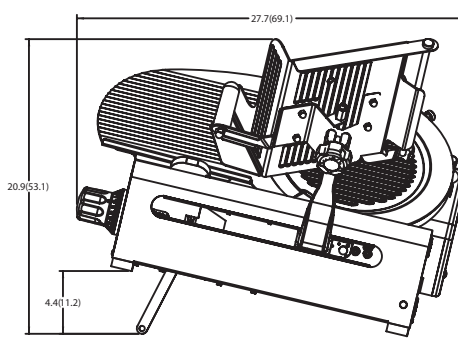
2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com



Elevation / Front View with 3" extension legs




Side View/Kickstand




Note: different chute options will change overall height

Drawings available through KCL. www.kclcad.com

SPECIFICATIONS

| Model | Motor | Volts | Amps | Drive Type | Slicing Volume per Day | Cheese Slicing | Blade Diameter | Max Slice | Product Cutting Capacity | | |
|--------|--------|----------|------|------------|------------------------|---|-------------------|---------------------|--------------------------|---------------------|------------------|
| | | | | | | | | | D (Diameter) | W (Width) | H (Height) |
| 3600NF | 1/2 HP | 115-60-1 | 7 | Gear | All Day |  | 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 

DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment.
Shipped on a pallet. Freight class 77.5.

| Model | Foot Print | Overall Dimensions | Net Weight | Shipping Dimensions | Shipping Weight |
|--------|--|--|-----------------------|--|---------------------|
| 3600NF | 21.6" W x 14" D (35.5 cm x 54.8 cm) | 23" W x 26.7" D x 20.9" H (67.9 cm x 58.5 cm x 53.1 cm) | 112 lbs. (50.8 kg) | 25" W x 28" D x 28" H (71 cm x 63.5 cm x 71 cm) | 132 lbs. (60 kg) |

FACTORY INSTALLED OPTIONS:

- QUICK-CLEAN™** Proprietary non-stick nickel-based coating (knife cover and slicer table)
- Dual arm lift lever for easy cleaning
- CORR** Correctional package
- LONGCHUTE** 15" long food chute

OPTIONAL ACCESSORIES:

- 1047** Stainless steel low food fence (12" L x 1 3/8" H)
- 1326** Stainless steel high food fence (12" L x 3" H)
- 873-SET** 3" extension legs (set of 4)
- 699-BAS** Stainless steel vegetable hopper (14" L x 7" D)
- SC-LARGE** Clear plastic slicer cover (recommended for preconstruction)
- CB** Additional cleaning brush