



MORE

THAN THE SUM OF ITS PARTS



Introducing the Globe S-Series Premium Slicers

MORE PERFORMANCE • MORE QUALITY • MORE VALUE

INTRODUCING THE S-SERIES PREMIUM SLICERS

Globe's all-new S-Series line of slicers delivers more of the powerful features operators need, and the high-quality cuts customers expect. With consistent performance, convenience, and low cost of ownership, the S-Series sets a new standard for heavy-duty slicers.



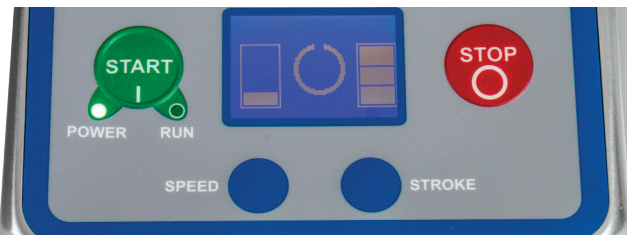
CLEANABILITY

- **MORE Sanitation** – Patent pending one-piece anodized aluminum base provides the most access to typically hard to reach spaces for quick cleanup.
- **MORE Convenience** – Carriage easily tilts back for convenient cleaning. Remains secured to maintain the precise slicing geometry.
- **MORE Access** – Slide rod, knife cover & meat grip are quickly removable. All slicers have a kickstand or a lift lever enabling easy countertop cleanup.



SLICE QUALITY

- **MORE Precision** – Patent pending indexing system and oversized knob provide precise control for the thinnest slices.
- **MORE Consistency** – Unique design of meat grip teeth & weighted arm paired with the grooved carriage keeps even the largest product in place.
- **MORE Yield** – Specially designed carriage and end weight provides better product retention generating higher yield. Knife and sharpening system maintains thinnest edge for a superior slice and improved yield.



EASE OF USE

- **MORE Information** – industry's only Clear-Text graphic user interface eliminates blinking lights and error codes and enables operators to select speed & stroke length, read messages, diagnostics & system information.
- **MORE Capacity** – extended carriage and large platter accommodates large products such as prosciutto, bacon and mortadella.
- **MORE Intuitive** – color cues the operator to areas designed for proper and safe operation; handles, knobs, etc.
- **MORE Convenient Sharpening** – top-mounted sharpener is easily removed for cleaning and utilizes long-lasting synthetic diamond surfaces.

**2 YEAR WARRANTY
ON PARTS & LABOR!**

LOWER TOTAL COST OF OWNERSHIP

- **MORE Peace of Mind** – 2-year parts & labor warranty is double our key competitors with unparalleled customer support extending beyond the sale.
- **MORE Savings** – knife and parts replacement costs are lower than the competition.
- **MORE Availability** – service and parts are available from more sources including multiple local servicers and parts distributors.

At Globe Food Equipment, we believe both products and people are important. While our name has been synonymous with reliable, high-performance slicers for decades, it's also been a mark of lasting value and personal service. We provide exceptional foodservice equipment and unparalleled after-sales support. Backed by our strong network of dealers and service experts, Globe is a name you can count on — a name you can trust.