Chefmate Compact Manual Slicer

Chefmate™ by Globe Model:
☐ E300 - 12" Diameter Knife Manual Slicer

Quality Construction
• Anodized, stain resistant aluminum construction with seamless edges and radius corners
• Lightweight and compact, space-saving design
• Hard chromed, special alloy hollow ground knife
• Top mounted 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

Quality Construction

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

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Globe

WARRANTY:
• One-year parts and labor

Approved By: ____________________________
Date: ____________________________

Chefmate Compact Manual Slicer, 12" Knife

E300
CORD & PLUG: Attached 8 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: 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 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>E300</td>
<td>18.5” D x 13.5” W (47 cm x 34 cm)</td>
<td>24” L x 20” W x 17.25” H (61 cm x 51 cm x 44 cm)</td>
<td>46 lbs. (21 kg)</td>
<td>28” L x 23” W x 19” H (71 cm x 58 cm x 48 cm)</td>
<td>57 lbs. (26 kg)</td>
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Specifications are subject to change without notice.