



Meat Slicer

Model Series:
GS1600, GS1601, GS1602

OPERATING INSTRUCTIONS

Introduction


1. Read These Operating Instructions thoroughly before installing or using this Equipment. Improper installation or use can result in equipment or property damage, electric shock or personal injury.
2. Global Solutions meat slicers are heavy duty and are designed for commercial use.
3. Only trained personnel should operate this equipment.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Plug electrical cord into a certified electrical outlet with a corresponding voltage rating as listed on the machine model labels.
2. Always unplug the electric cord when appliance is not in use and before cleaning, adjusting or maintaining this machine. Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
3. This unit has an overheat protection function and will automatically stop when the motor is overheated.
4. This appliance is not intended for use near or around water. Never locate appliance where it may fall into a vessel of water.
5. Keep the slicer out of the reach of children.

Electrical Requirements

**WARNING**

ELECTRICAL SHOCK HAZARD

Plug into a grounded 3-prong outlet.
Do not remove ground prong.
Do not use an adapter.
Do not use an extension cord.
Failure to follow these instructions can result in death, fire, or electrical shock.

Refer to the product tag (serial plate) on the back of the unit for voltage and wattage requirements. Be sure to plug unit into grounded outlet with sufficient power.

WARNING: DURING NORMAL OPERATION, THE EXTERIOR OF THE UNIT IS HOT!

Preparation

1. Remove all packing pieces and lift unit out of the box.
2. Remove any outside packaging.
3. Set unit on a flat, stable, solid surface and position it away from any water source.
4. Position the unit near a power outlet. Avoid the use of extension cords. Do not run cord under carpeting or cover with runners or the like. Arrange cord where it will not be tripped over.
5. This appliance has hot and live electrical parts inside. Do not use it in areas where gasoline, paint or flammable liquids are used or stored.
Caution: To reduce the risk of fire, the appliance is to be mounted on floors of noncombustible construction with noncombustible flooring and surface finish and with no combustible material against the underside thereof, or on noncombustible slabs or arches having no combustible material against the underside thereof. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides.
6. Remove any white plastic coating that may be affixed to stainless steel surfaces.
7. If unit fails to work properly when first operated call Global Solutions customer service at 1-800-782-6761.

Use /Safety Tips & Precautions

1. Do not use slicer to cut frozen foods, meat with bones, fish or any non-food products. Manufacturer is not responsible for damage to the slicer if used improperly. Only slicers equipped with non-stick coated blades can be used to cut cheese.
2. Regularly inspect the cord; if it is damaged, it must be replaced by a service agent.
3. Do not operate the slicer with wet hands or bare feet.
4. Always return the slice thickness adjusting knob to position "0" after slicing.
5. Though the unit is equipped with a safety protection cover, do not put your hands near the blade and any movable parts.
6. Replace the blade when the blade's diameter decreases by 1/4".
7. The unit's motor has an overheat protection and will automatically stop the motor when it overheats to prevent damage to the unit. Restart the slicer after the motor cools.



Operation

1. The meat slicer is intended to slice non-frozen meat, sausage, deli meats and cheeses.
2. The manufacturer cannot be held liable for any faults caused by defective installation or inappropriate use of the appliance. In such case, the warranty shall be null and void.
3. Put the food on the food tray and adjust the slicing thickness to the desired setting.
4. Unless the food size and shape does not allow, the plastic food baffle should be in place while operating the unit.
5. Turn the machine on, press the switch and the blade will begin to turn.
6. Move the food locating arm toward the blade to begin cutting the food.
7. When slicing is completed, turn the power off and adjust the thickness adjusting knob to position "0".
8. If the food tray does not slide smoothly, lay the machine down and clean the slide bracket rod and lubricate with a food-grade lubricant.
9. To disconnect appliance, turn controls to off and remove plug from outlet.

Blade Sharpening

The blade should be sharpened if it becomes dull. The blade is made of high strength stainless steel and needs sharpened only when it becomes too dull to make clean cuts.

1. Unplug the power cord.
2. Be sure slice thickness adjusting knob is in the "0" position.
3. Clean the parts on the blade that will be sharpened.
4. Plug the power cord in the appropriate electrical outlet.
5. Loosen the sharpener locking knob.
6. Lift the sharpener set and rotate 180° to set it to the working position.
7. Lower the sharpener set until it is fixed, then press the button to make the sharpener wheel approach the edge of the blade.
8. Tighten the sharpener locking knob.
9. Adjust the thickness adjusting knob to position "2".
10. Power the unit on, let the blade rotate for 10 seconds to 60 seconds (depending on how dull the blade is). Verify that the sharpened blade has no burrs.
11. If there are burrs, press the button about 3 seconds to remove the burrs.
12. Adjust the slice thickness adjusting knob back to "0" position.
13. After sharpening the blade, put the sharpener set back in its place. Clean the blade's edge and the sharpener stone with alcohol.
14. To maintain the sharpener stone, after sharpening several times, remove the debris from the stone.

Cleaning



WARNING

BURN HAZARD



Allow equipment to cool before moving or cleaning to avoid injury or burns.

NOTE: Proper maintenance plays an important part in the life span and functioning of the unit.

1. Turn the power switch to the off position and unplug the unit from the outlet.
2. Cleaning the appliance on a daily basis is the key to keeping it in perfect working condition and prolonging its life. Clean the appliance with a damp cloth using water and mild soap that is not abrasive and with a PH of 7-8.
3. Dry the slicer with a soft, clean cloth.
4. Do not spray the unit directly with water.
5. Be caution when cleaning this unit due to the sharpness of the slicing blade.
6. Clean the blade guard canopy's inside and outside surfaces regularly. To disassemble, loosen the blade guard knob. Clean with alcohol. Always make sure the slice thickness adjusting knob is in the "0" position before cleaning.

SERVICE INSTRUCTIONS



WARNING

ELECTRICAL EQUIPMENT



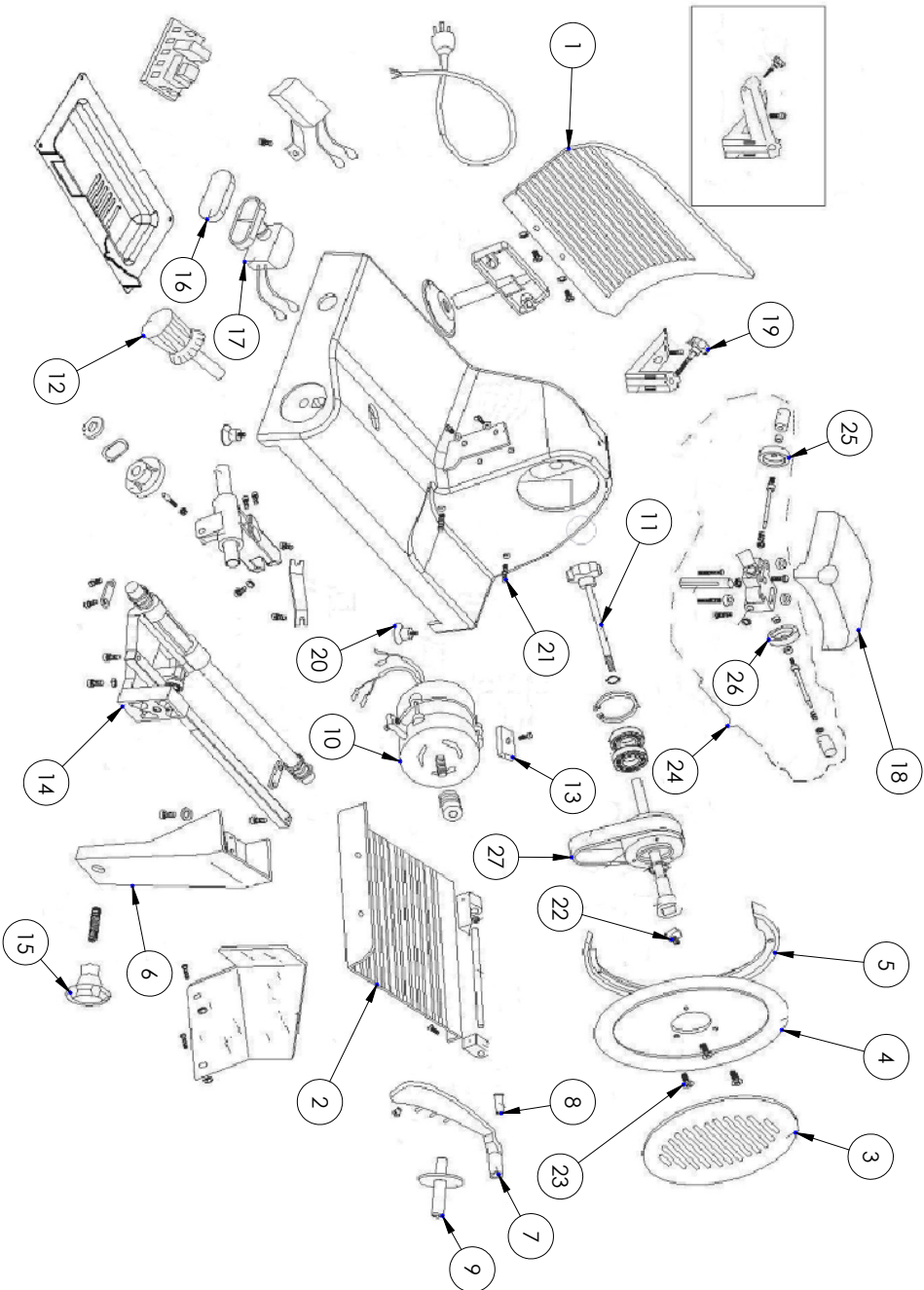
Disconnect electric power supplies before servicing or cleaning.

1. Before repairing or maintaining the unit, unplug the power cord and be sure the slice thickness adjusting knob is in the "0" position.
2. Cleaning the appliance on a daily basis is the key to keeping it in perfect working condition and prolonging its life. Clean the appliance with a damp cloth using water and mild soap that is not abrasive and with a PH of 7-8.
3. Dry the slicer with a soft, clean cloth.
4. Do not spray the unit directly with water.
5. Be caution when cleaning this unit due to the sharpness of the slicing blade.
6. If the unit fails to operate properly, call Global Solutions customer service toll free at 1-800-782-6761.



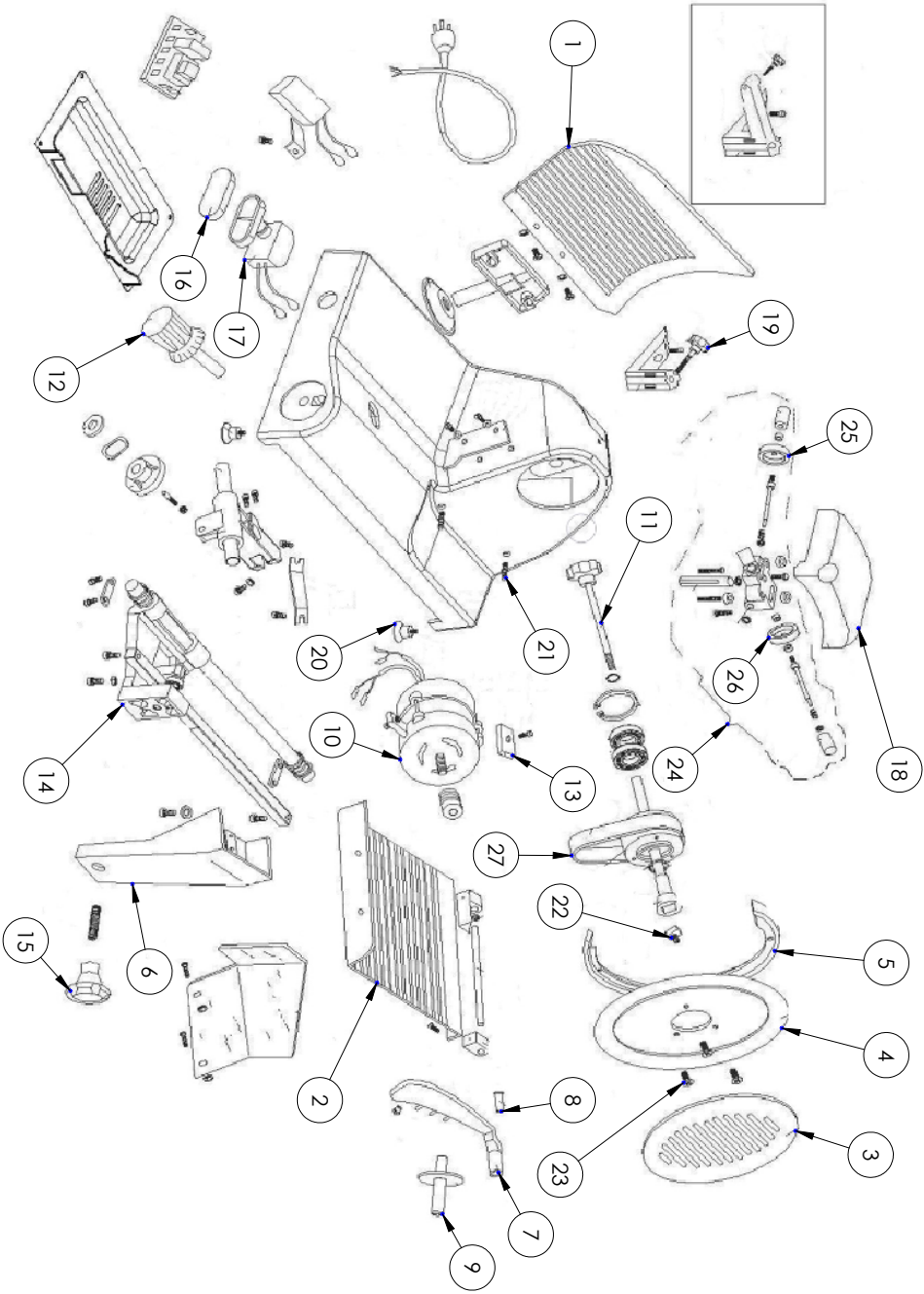
NUMBER	PART NUMBER	DESCRIPTION
1	GS10490	ACTIVE CLAPBOARD
2	GS10491	FOOD SALVE
3	GS10492	BLADE DISC GUARD
4	GS10493	BLADE
5	GS10494	BLADE GUARD RING
6	GS10495	TRAY BRACKET
7	GS10496	FOOD & FIXED ARM
8	GS10497	FIXED ARM BUSHING
9	GS10498	FIXED ARM HANDLE
10	GS10499	MOTOR
11	GS10500	BLADE GUARD BOLT
12	GS10501	KNOB WITH SCALE
13	GS10502	CAM
14	GS10503	TOW BRACKET
15	GS10504	TOW BRACKET COVER KNOB
16	GS10505	BUTTON MULCH
17	GS10506	BUTTON SWITCH
18	GS10507	SHARPENER MULCH
19	GS10508	SHARPENER TIGHTEN KNOB
20	GS10509	RUBBER FOOT
21	GS10510	PIN OF BLADE GUARD RING
22	GS10511	BLADE GUARD DISC NUT
23	GS10512	BLADE SCREW
24	GS10441	BLADE SHARPEN KIT
25	GS10442	EXTRA FINE GRIND WHEEL
26	GS10443	CRUDE GRIND WHEEL
27	GS10444	DRIVE BELT

MODEL: GS1600, MEAT SLICER 9"



NUMBER	PART NUMBER	DESCRIPTION
1	GS10513	ACTIVE CLAPBOARD
2	GS10514	FOOD SALVE
3	GS10515	BLADE DISC GUARD
4	GS10516	BLADE
5	GS10517	BLADE GUARD RING
6	GS10518	TRAY BRACKET
7	GS10519	FOOD & FIXED ARM
8	GS10520	FIXED ARM BUSHING
9	GS10521	FIXED ARM HANDLE
10	GS10522	MOTOR
11	GS10523	BLADE GUARD BOLT
12	GS10501	KNOB WITH SCALE
13	GS10502	CAM
14	GS10524	TOW BRACKET
15	GS10504	TOW BRACKET COVER KNOB
16	GS10505	BUTTON MULCH
17	GS10506	BUTTON SWITCH
18	GS10507	SHARPENER MULCH
19	GS10508	SHARPENER TIGHTEN KNOB
20	GS10509	RUBBER FOOT
21	GS10510	PIN OF BLADE GUARD RING
22	GS10511	BLADE GUARD DISC NUT
23	GS10512	BLADE SCREW
24	GS10445	BLADE SHARPEN KIT
25	GS10442	EXTRA FINE GRIND WHEEL
26	GS10443	CRUDE GRIND WHEEL
27	GS10446	DRIVE BELT

MODEL: GS1601, MEAT SLICER 10"



MODEL: GS1602, MEAT SLICER 12"

NUMBER	PART NUMBER	DESCRIPTION
1	GS10449	BLADE SHARPEN KIT
2	GS10450	EXTRA FINE GRIND WHEEL
3	GS10451	CRUDE GRIND WHEEL
4	GS10452	DRIVE BELT
5	GS10505	BUTTON MULCH
6	GS10506	BUTTON SWITCH
7	GS10525	ACTIVE CLAPBOARD
8	GS10526	FOOD SALVE
9	GS10527	BLADE DISC GUARD
10	GS10528	BLADE
11	GS10529	BLADE GUARD RING
12	GS10530	TRAY BRACKET
13	GS10531	FOOD FIXED ARM
14	GS10532	FIXED ARM HANDLE
15	GS10533	MOTOR
16	GS10534	BLADE GUARD BOLT
17	GS10535	SHARPENER MULCH KNOB
18	GS10536	KNOB WITH SCALE
19	GS10537	SPRING GASKET
20	GS10538	CAM
21	GS10539	CAM OSCULANT PIN
22	GS10540	RUBBER FOOT
23	GS10541	TOWING BRACKET
24	GS10542	BUTTON, TOWING BRACKET
25	GS10543	SHARPENER MULCH
26	GS10544	BLADE SCREW
27	GS10545	TOWING BRACKET HANDLE
28	GS10546	BLADE GUARD NUT
29	GS10547	FIXED ARM HANDLE BOLT
30	GS10548	UNDER SPRING GASKET

