

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



Premium Heavy-Duty Manual Slicer

**Precise - Powerful -
Premium Construction**

The heavy-duty S-Series line of premium slicers from Globe delivers **precision, performance, industry-leading convenience, superior cleanability and lasting value.**



S13

Removable Knife
makes cleanup easier
while providing more
operator protection



Model

☐ S13 (Standard Model)

S13 Standard Features

- Patented anodized aluminum design & construction for quick and easy cleaning
- Patented indexing system enables accurate and precise slice thickness adjustment up to 1-1/8"
- 13" steel knife with hardened edge provides quality slices and higher yield
- Tilting carriage for superior cleaning access that accommodates large products like prosciutto, mortadella and bacon
- Advanced meat grip design for superior product hold
- 1/2 HP continuous use knife motor combined with the high efficiency knife drive system delivers optimum power
- No Voltage Release prevents inadvertent reactivation of slicer in the event of power interruption
- Interlock prevents slicer from operating without the knife cover in place
- Top mounted, removable grit stone sharpening system enables quick and easy sharpening and cleaning
- Integrated kickstand to facilitate ease of cleaning

Warranty

- Two year parts and labor

Factory Installed Options

- KNIFE-RMV - Removable Knife includes removal tool
- CARRIAGE-RMV - Removable Carriage
- FRZN - Serrated knife in lieu of standard knife and additional modifications; for slicing product between 20° and 32° F. Max slice width 1/8"
- CORR - Correctional Package
- SSK - Stainless Steel Knife in lieu of Carbon Steel

Optional Accessories

- S-FENCE - Food Fence
- S-FENCEHI - High Food Fence
- S-VEGHOP - Vegetable Hopper
- SC-LARGE - Slicer Sanitation Cover
- S-SLAWTRAY - Slaw Tray
- S-LEGS - 2.5" Extension Legs
- S-XDSLML - Extended Warranty

To select factory-installed options and accessories, see back



Approved by: _____ Date: _____

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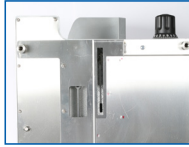
Premium Automatic Slicer Factory Installed Options



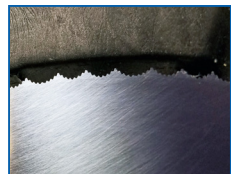
**TAMPER-PROOF
TORX® SCREWS**



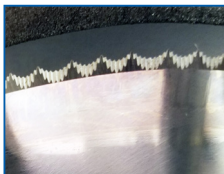
**NON-REMOVABLE
SLIDE ROD**



**FULLY ENCLOSED
BOTTOM**



**DOUBLE SERRATED
KNIFE FRONT**



**DOUBLE SERRATED
KNIFE BACK**



STAINLESS STEEL BLADE

Correctional Package (CORR)

- Available for S13 and S13A only
- External fasteners are tamper resistant 6-point star shaped Torx® screw heads which can only be removed with a special driver bit supplied with the slicer
- Knife cover, carriage tilt and sharpener blank secured with Torx® screws
- Secured sharpener blank allows real sharpener to be secured away from slicer
- Slicer feet can be secured to table
- Slide rod and end weight are non-removable
- Bottom cover is secured with Torx® screws

Frozen Package (FRZN)

- Available for S13 and S13A only
- Slices frozen product between 20° and 32° F, as well as most non-frozen products, max slice width 1/8"
- Patent-pending indexing system enables accurate and precise slice thickness adjustment up to 1/8"
- 13" double serrated steel knife with hardened edge provides quality slices and higher yield
- Slices 30 strokes per minute in automatic mode

Removable Carriage Package (CARRIAGE-RMV)

- Carriage easily lifts off slicer for cleaning
- Captive knob keeps carriage secure during slicing
- Carriage is removable without tilting, saving valuable space

Removable Knife Package (KNIFE-RMV)

- Knife is secured in tool for operator protection
- Tool easily removes knife for more access under the knife and faster, easier cleanup
- Knife and removal tool are dish machine safe

Stainless Steel Blade (SSK)

- For high acid content applications as found in vegetable and fruit preparation
- Helps protect slicer from corrosion caused by extreme moisture applications (meatrooms)
- Also recommended for tempered (semi-frozen) meat cutting



Premium Automatic Slicer Accessories



☐ **S-FENCEHI**
High food fence
(12.125" x 3")



☐ **S-FENCE**
High food fence
(12.125" x 1.125")



☐ **S-VEGHOP**
Vegetable Hopper



☐ **SC-LARGE**
Slicer Sanitation Cover



☐ **S-SLAWTRAY**
Slaw Tray



☐ **S-LEGS**
2.5" Extension Legs
(set of 4)

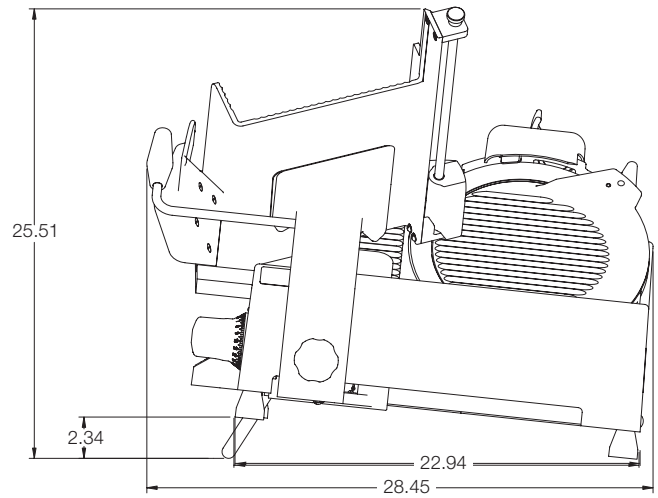
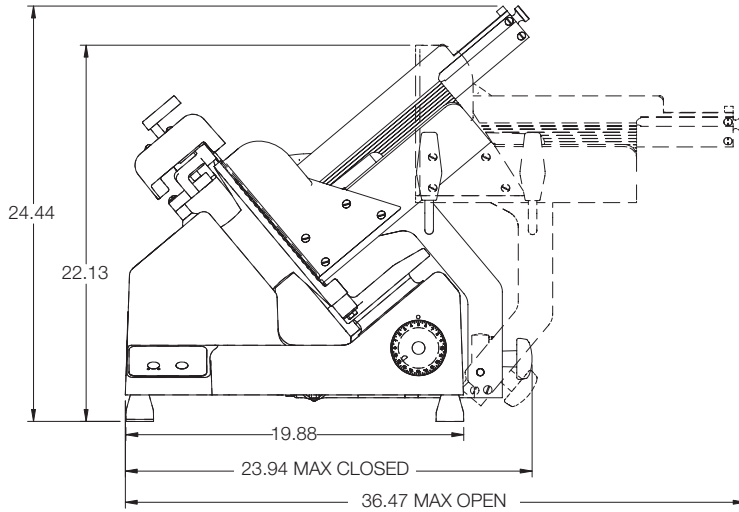


☐ **S-XDSL A**
Extended Warranty

S-Series Features, Options & Accessory Guide

FEATURE	S13	S13A	SG13	SG13A
Knife Cover Interlock (Machine will not turn on)	■	■	■	■
Carriage Tilt Interlock (Machine will not turn on)			■	■
Home to Start (Carriage must be in Home position for blade to rotate)			■	■
Home Return			■	■
Time Out (Blade will stop running if not in use)*			■	■
Close to Stop (Blade will stop running when gauge plate is closed)			■	■
LCD Display		■	■	■
Site Diagnostics		■	■	■
System Counters		■	■	■
No Volt Release	■	■	■	■
Slicing Length Settings		2		3
Slicing Speed Settings		2		4
CORR - Correctional Package (Factory Option)	■	■	■	■
KNIFE-RMV - Removable Knife (Factory Option)	■	■	■	■
CARRIAGE-RMV - Removable Carriage (Factory Option)	■	■	■	■
FROZEN - Frozen Package (Factory Option)	■	■		

*Time Out is programmable. Factory setting is 30 seconds.



UNIT: Inches

Drawings available through KCL. www.kclcad.com

SPECIFICATIONS

Model	Motor	Volts	Amps	NEMA Plug Type	Drive Type	Slicing Vol. / Day	Cheese Slicing	Blade Diameter	Max Slice	Product Cutting Capacity		
										D (Diameter)	H (Height)	W (Width)
S13	1/2 HP	115-60-1	2	5-15	Poly-V Belt	All Day		13" (33.02 cm)	1-1/8" * (2.857 cm)	8" (20.32 cm)	13.75" (35 cm)	11" (27.94 cm)
S13-05	1/2 HP	220-60-1	1	6-15P	Poly-V Belt	All Day		13" (33.02 cm)	1-1/8" * (2.857 cm)	8" (20.32 cm)	13.75" (35 cm)	11" (27.94 cm)
S13-07	1/2 HP	220-50-1	1	CEE7/7	Poly-V Belt	All Day		13" (33.02 cm)	1-1/8" * (2.857 cm)	8" (20.32 cm)	13.75" (35 cm)	11" (27.94 cm)

Cord & Plug: Attached 7 ft. flexible 3-wire cord with molded plug fits a grounded receptacle.

**Max slice thickness for frozen is 1/8"*

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 85.

Model	Max Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
S13	36.5" W x 28.5" D x 25.5" H (92.63 cm x 75.08 cm x 64.8 cm)	114 lbs. (51.71 kg)	31.5" W x 31.5" D x 31.5" H (80 cm x 80 cm x 80 cm)	135 lbs. (61.24 kg)

FACTORY INSTALLED OPTIONS:

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OPTIONAL ACCESSORIES:

- ☐ S-FENCE - Food Fence
- ☐ S-FENCEHI - High Food Fence
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- ☐ SC-LARGE - Slicer Sanitation Cover
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- ☐ S-LEGS - 2.5" Extension Legs
- ☐ S-XDSLML - Extended Warranty



KNIFE-RMV



CARRIAGE-RMV

Constructed of anodized aluminum. 1/2 HP motor with overload protection and 13" hardened steel knife. Patent-pending indexing system with slice thickness adjustment up to 1-1/8". Top mounted removable sharpener with grit stone wheel and plate. Tilting carriage. Adjustable cut length and speed (model S13A & SG13A only). Slicer is ETL listed. No Voltage Release and Knife cover Interlock. Two year parts and labor warranty.