



GC512

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____

Chefmate™ Manual Slicer

Globe Chefmate™ Model:
GC512 - 12" Diameter Knife Manual Slicer



Enhanced Cleanability and Sanitation Features Certified by NSF International - NSF/ANSI 8 - 2010 Standard

Quality Construction

- Anodized aluminum base is stain resistant, long lasting, and easy to clean.
- Stainless steel parts include: the food chute, slicer table, knife cover, knife, slice deflector, motor cover, and removable product receiving tray.
- Top mounted, all metal knife sharpener
- Moisture proof, easy-to-clean On/Off switch
- Sealed splash zones for added sanitation and protection of electronics

Standard Features

- Tissue thin to 7/8" slice thickness
- Powerful 1/3 HP knife motor
- Gear-driven knife provides higher torque for slicing
- 12" diameter knife
- Gravity feed chute
- Attached knife ring guard
- Power indicator light
- Six-foot cord and plug

WARRANTY:

- One-year parts and labor



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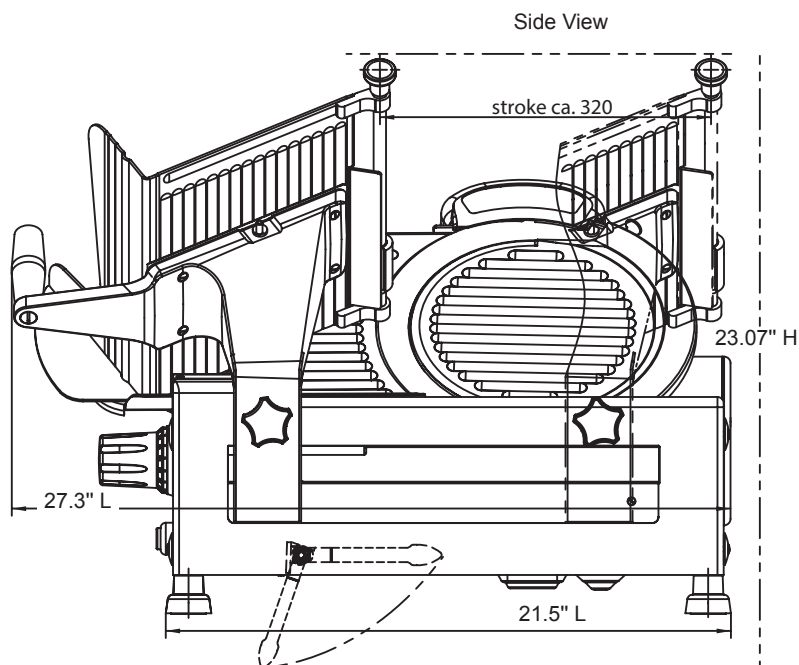
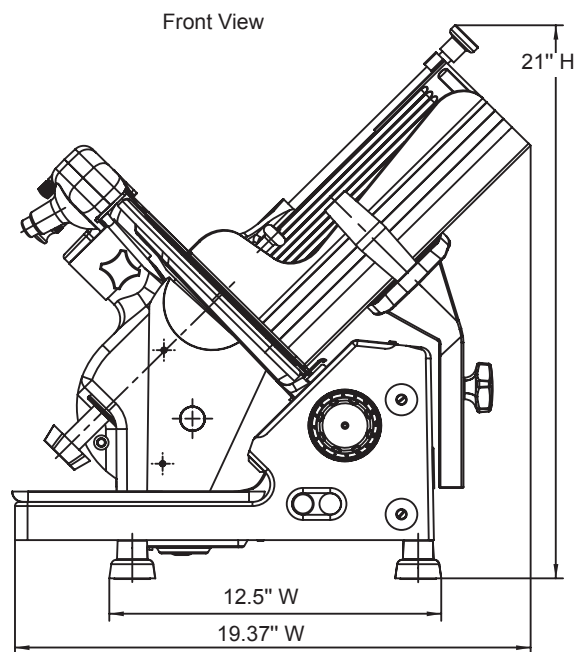
Optional Accessories

- ☐ A420VH - Vegetable Hopper
- ☐ SC-LARGE - Large Slicer Cover
- ☐ CB - Cleaning Brush

Approved by: _____ Date: _____



GC512



SPECIFICATIONS

Model	Auto or Manual	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Product Cutting Capacity		
										D (Diameter)	W (Width)	H (Height)
GC512	Manual	1/3 HP	115-60-1	4.8	Gear	4 hours		12" (30.48 cm)	7/8" (2.22 cm)	7.5" (19.50 cm)	10" (25.40 cm)	8.75" (22.23 cm)

Cord & Plug: Attached 6 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15

STANDARD FEATURES

Finish: Heavy-gauge anodized aluminum slicer base is stain resistant, long lasting and easy to clean. Food chute, slicer table, knife cover, knife, slice deflector, motor cover and removable product receiving tray are stainless steel.

Motor: 1/3 HP Totally enclosed, permanently lubricated sealed ball bearings.

Knife Drive: Helical cut motor gear of highly polished steel pinion meshing with a nylon gear.

Gravity Feed: Requires less mechanical or spring-loaded pressure. Equipped with a chrome-plated end weight that swings away for storage behind the food chute.

Sharpener: Top mounted for easy access. All metal construction. Two stage, dual-action design allows quick return to razor sharp edge. Removable for cleaning.

On/Off Controls: Separate On/Off push buttons are moisture protected and sanitation sealed.

Knife Cover Interlock: Prevents slicer from operating with the knife cover removed.

Knife Ring Guard: Permanently mounted knife ring guard protects the non-slicing portion of the knife and the operator. The slice table protects the leading edge of the knife when completely closed.

Knife Cover: Knife cover is designed to only fit on the slicer one way to ensure accurate placement every time.

Slice Deflector: Securely fastened to slicer; removes easily for cleaning (no tool required).

Rubber Feet: Supplied with nonslip rubber feet.

DIMENSIONS & SHIPPING INFORMATION

Freight Class 85

Carton reinforced for shipping. The weight and dimensions of reinforced carton are included below and may vary from shipment to shipment.

Model	Foot Print	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
GC512	21.5" L x 12.5" W (55 cm x 32 cm)	27.3" L x 19.37" W x 21" H (69 cm x 49 cm x 53 cm)	88 lbs. (40 kg)	26.5" L x 21.5" W x 28" H (67 cm x 55 cm x 71 cm)	110 lbs. (50 kg)



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