

SLICER APPLICATION QUESTIONS

What types of product will you be slicing? If cheese, how much and how often?

Cheese is the toughest product to slice due to it being sticky and dense

- If slicing cheese is important to an operation, Globe slicers are a must! Globe's Premium slicers are well suited for slicing cheese as the slicer won't get bogged down when cheese makes contact with the knife.
- For medium-duty operations where cheese will be sliced on a limited basis, Globe's heavy-duty or medium-duty compact slicers are the right choice. Globe does not recommend model C9 or C10 for cheese slicing.



What if the product is frozen?

• Frozen products, such as frozen meat, are difficult - at best - when slicing. Globe's SF series slicers are designed with a serrated knife and a heavy-duty transmission to power through frozen meats.



How many hours per day will the slicer be used?

- If slicing plays a significant role in the customer's daily operations,
 Globe's premium slicers can withstand constant use and are recommended.
- For operations slicing up to 4 hours per day, choose either Globe's heavy-duty or medium-duty compact slicers.
- For operations slicing only deli meats up to one hour per day, Globe's light-duty compact slicers are the ideal choice.

Will you be slicing "to order" or bulk slicing?

- If an operation is bulk slicing, an automatic slicer will help reduce labor cost.
- If an operation is slicing to order, Globe's manual slicers are the best choice.

How important is the consistency of the slice?

 Customers requiring a "consistent slice" will benefit from Globe's Premium Slicers' exclusive indexing and end weight design, maintaining a consistent slice thickness through every pass.

What is the size of the product being sliced?

- When choosing a slicer be sure to consider the size of the product being sliced and the maximum slice thickness needed.
- Premium slicers can handle larger products and are able to slice up to 1-1/8" thick.
- Small economy models are limited on the size of product that can be sliced and the maximum slice thickness they can produce.

