



Model GFP500



precisely.

Model #: _____

Serial #: _____



Instruction Manual for Globe Vegetable Cutter Models GFP500, GVC550 and GVC600

For Service on Your Vegetable Cutter

1. Visit our website at www.globeslicers.com (select the Support / Parts drop down).
2. Or call the Globe service department at 937-297-7247 and ask for contact information for your local service company

Visit our website for information on additional products available from Globe.

www.globeslicers.com

Slicers, Mixers, Vegetable Cutters, Meat Choppers and Scales

- IMPORTANT SAFETY NOTICE -

This manual contains important safety instructions which must be strictly followed when using this equipment.

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precisely.

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Attention Owners and Operators

Globe's equipment is designed to provide safe and productive processing of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Importantly, unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely. Strictly follow all the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised and have read and understood this manual. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that Globe cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment, particularly the sharp blade on each cutting disc and all moving parts. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

Throughout the manual you will see additional warnings to help alert you to potential hazards.

Warnings affecting your personal safety are indicated by:



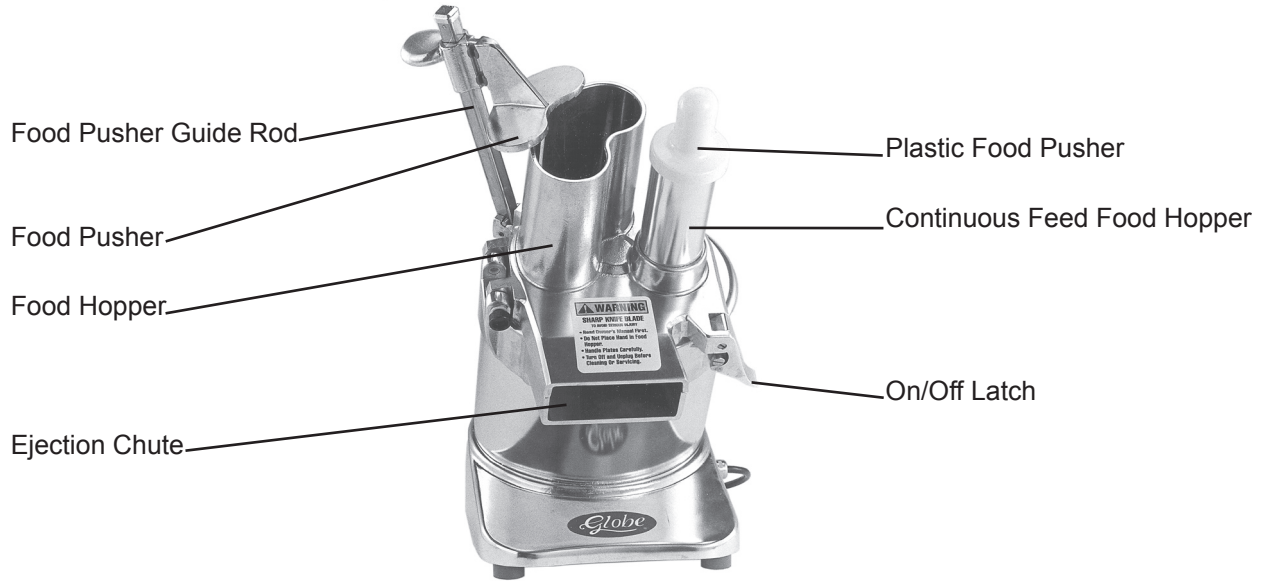
Warnings related to possible damage to the equipment are indicated by:



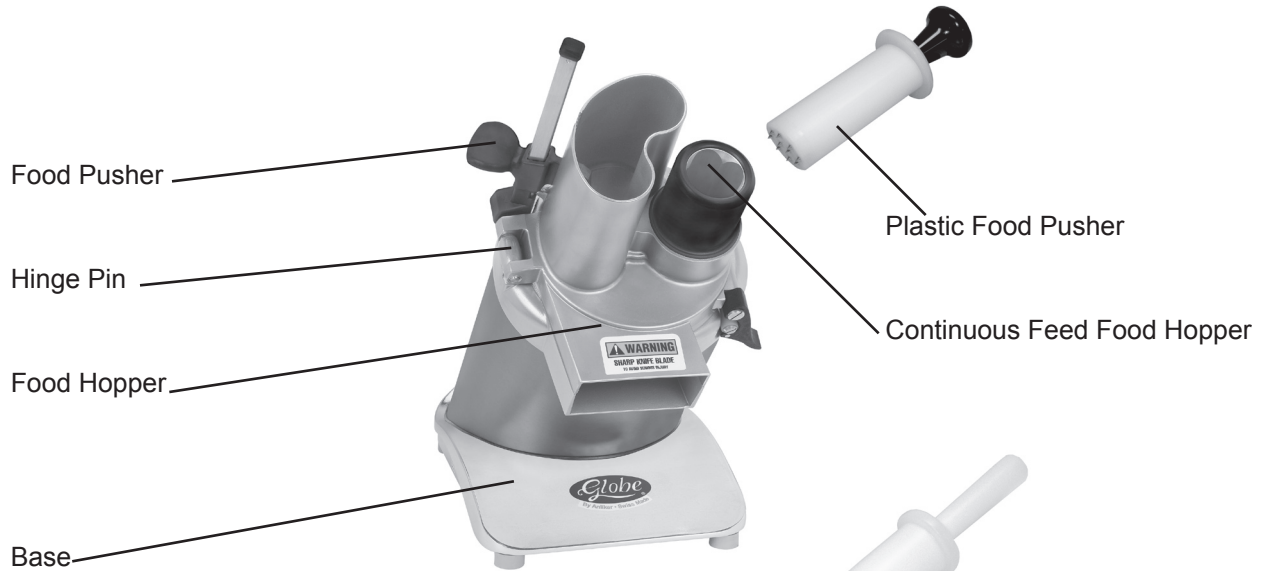
Make certain that this manual is available for easy reference by any operator. Globe has put a warning label on its vegetable cutters. If the warning label or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or Globe directly for these items at no charge.

Please remember that this manual and the warning label do not replace the need to be alert, properly train and supervise operators, and use common sense when using this equipment.

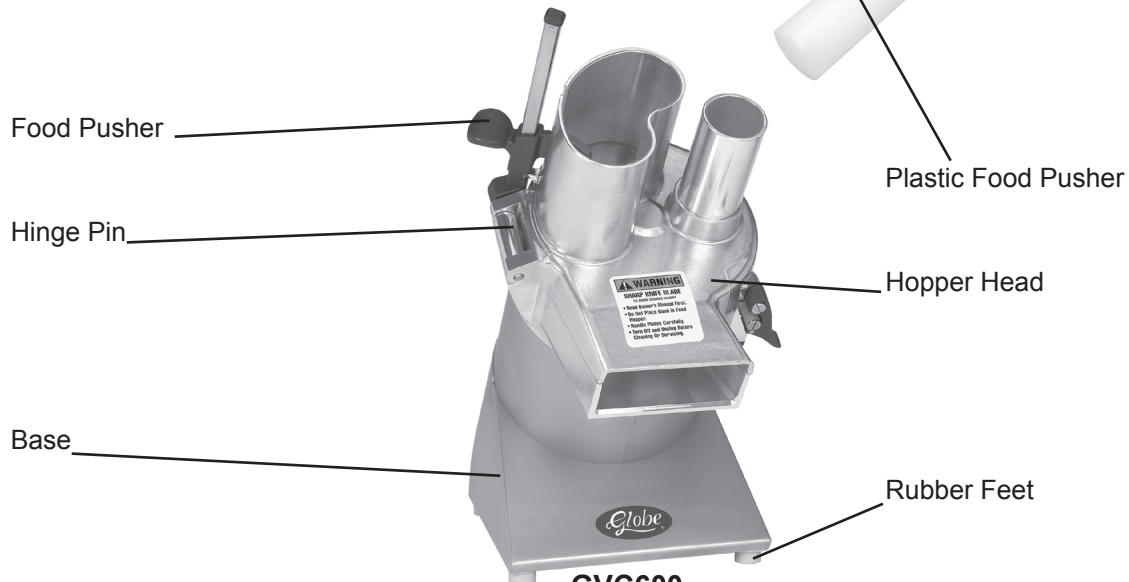
Key Components of the Vegetable Cutter



GFP500



GVC550



GVC600

Installation and Proper Grounding

UNPACKING:

1. Unpack the vegetable cutter immediately after receipt. If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery. Immediately contact your source of the equipment. **You have no recourse to damage after fifteen (15) days.**
2. An ejector plate, food pusher, and instruction manual are packed with the vegetable cutter. If you did not receive all of these materials, contact Globe or your local supplier.



TO AVOID SERIOUS PERSONAL INJURY PROPERLY INSTALL VEGETABLE CUTTER IN ADEQUATE WORK AREA

- **ALWAYS** install equipment in a work area with adequate light and space.
- **ONLY** operate the vegetable cutter on a solid, level, nonskid surface that is nonflammable.
- **NEVER** bypass, alter, or modify this equipment in any way from its original condition. Doing so may create hazards and will void warranty.
- **ALWAYS** carry the unit with both hands underneath the unit.
- **NEVER** attempt to carry the unit by holding the ejection chute or food pusher handle.
- **NEVER** operate without the warning label attached.

INSTALLATION:

1. Read this manual thoroughly before installation and operation. **DO NOT** proceed with installation and operation if you have any questions or do not understand anything in the manual. Contact your local representative or Globe **first**.
2. Remove the vegetable cutter from the corrugated box.
3. Make sure the rubber feet are firmly tightened.



NEVER use the vegetable cutter without the rubber feet installed.

4. Select a location for the vegetable cutter that has a level, solid, nonskid surface that is nonflammable and is in a well-lighted work area away from children and visitors.



ALWAYS carry the unit with both hands underneath the unit.

Installation and Proper Grounding



THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD OR USE ANY ADAPTER PLUG (FIG. 6-1 AND FIG. 6-2).

5. Inspect the vegetable cutter to ensure all parts have been provided.
6. Make sure the hopper head of the vegetable cutter is in place.
7. Make sure the warning label is properly positioned and legible and the instruction manual is available near the vegetable cutter.
8. Complete the warranty card and mail to the Globe factory or register online at www.globeslicers.com.
9. Clean the vegetable cutter using the procedures outlined in the cleaning section (pages 12 and 13) prior to using the vegetable cutter.
10. Contact your local representative or Globe directly if you have any questions or problems with the installation or operation of this vegetable cutter.

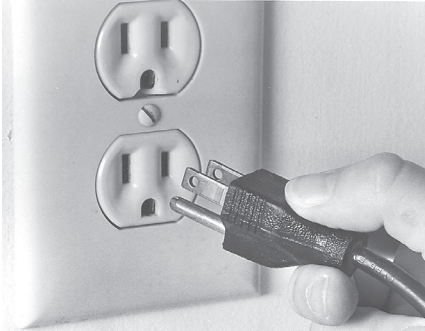


Fig. 6-1 Correct



Fig. 6-2 Incorrect

Operating Instructions

WARNING



SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** put your hand in the food hopper with the on/off latch in the ON position.
- **ALWAYS** turn the vegetable cutter off and unplug the unit before cleaning or servicing.
- **DO NOT** immerse the unit in water.
- **ALWAYS** keep fingers away from sharp knife edges and handle discs with extreme care. Cutting edges of the discs are extremely sharp.
- **DO NOT** leave discs in soapy water. Always clean the cutting discs immediately after each use. Handle the cubing/dicing knife with extreme care!
- **DO NOT** carry the unit by holding the ejection chute or food pusher handle.
- **ALWAYS** carry the unit with both hands underneath the unit.
- **ALWAYS** use the food pusher or plastic pusher to feed product.

OPERATING THE VEGETABLE CUTTER

1. Unplug the vegetable cutter.
2. Lift the on/off latch upward to the OFF position and raise the hopper head to the left so it rests in the open position (Fig. 7-1).
3. Place the ejector plate onto the drive shaft. Turn the plate until the hole is properly aligned with the alignment pin on the drive shaft (Fig. 7-2). The plate should be nearly flat against the housing.
4. Select appropriate cutting disc and install it onto the drive shaft (see disc installation section on pages 9 and 10 for instructions).
5. Lower the hopper head to its closed position. Do not push down on the on/off latch at this time.

NOTE: The hopper head will not close if the disc is not installed correctly. **DO NOT** use force. If the hopper head does not close properly, make sure the vegetable cutter is unplugged and reinstall the disc.



Fig. 7-1



Fig. 7-2

Operating Instructions

6. Lift the food pusher up to its highest position and tilt it to the left (Fig. 8-1).
7. Plug in the vegetable cutter.
8. Place a food container under the ejection chute.
9. Trim the food product to fit into the food hopper. Food must not extend above the top of the hopper.
10. Place the product in the food hopper. Long products can be continuously fed into the continuous feed food hopper using the plastic food pusher to feed the product.



Fig. 8-1

NOTE: When using the continuous feed food hopper the food pusher for the kidney shaped hopper must be in the lowered position (Fig. 8-2). The vegetable cutter will not operate if the kidney shaped hopper is open.

11. Lift the food pusher up and tilt it to the right until the food pusher covers the hopper opening.
12. Press the food pusher according to the resistance of the material being processed in order to hold the product and keep it from rotating.

NOTE: Do not apply heavy pressure with the food pusher while processing or food will not maintain a uniform cut.



Fig. 8-2

13. Push the on/off latch downward to the ON position. The vegetable cutter will be activated at this point. The food pusher is interlocked and activates the unit as long as the latch is down in the ON position (Fig. 8-2).

NOTE: The food pusher must fully cover hopper opening or the vegetable cutter will not start.



DO NOT put hand in hopper with the on/off latch in the ON position.



ALWAYS use the food pusher or plastic pusher to feed product.

14. Lift the on/off latch upward to the OFF position to stop the vegetable cutter.
15. Pull the food pusher up to its highest position and tilt it to the left.
16. Repeat steps 9 through 15 until all product is cut.
17. Unplug the vegetable cutter.
18. Raise the hopper head to the left so it rests in the open position.
19. Remove cutting disc for cleaning before slicing a different product (see disc removal section on page 11 and cleaning section on pages 12 and 13 for instructions).

Disc Installation

DISC INSTALLATION

NOTE: For ease of installation and removal of discs, the center of the disc (mounting hole) and the disc drive shaft must be clean and dry.

NOTE: Make sure the ejector plate is securely on the drive shaft before installing the cutting disc.

CAUTION DO NOT use force or tools to install and remove discs.

! Cutting edges of discs are extremely sharp. Always keep fingers away from sharp knife edges and handle discs with extreme care. A cut resistant glove can be used if desired.

SINGLE DISCS

1. Carefully hold the disc (palm up) with the disc hub down and place the disc onto the drive shaft (Fig. 9-1).
2. Turn the disc until the drive pins line up with the slots on the disc hub and the disc is securely on the drive shaft (Fig. 9-2 and Fig. 9-3).



Fig. 9-1

FRENCH FRY DISCS

NOTE: When using the french fry discs always be sure to use the top slicing disc with the matching sized lower disc. Check the disc number imprinted on the back of each disc for a proper match.

1. Carefully hold the lower disc (palm up) with the cutting grids up.
2. Place the lower disc onto the drive shaft.
3. Turn the lower disc until it locks into position and the cutting grids line up with the ejection chute (Fig. 9-4).
4. Carefully hold the upper disc (palm up) with the disc hub down and place it on the drive shaft (Fig. 9-5).
5. Turn the upper disc until the drive pins line up with the slots on the disc hub and the disc is securely on the drive shaft (Fig. 9-6).

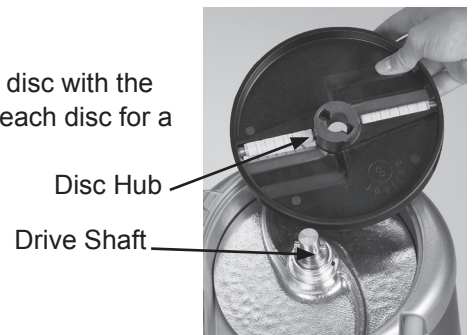


Fig. 9-2



Fig. 9-3



Fig. 9-4



Fig. 9-5



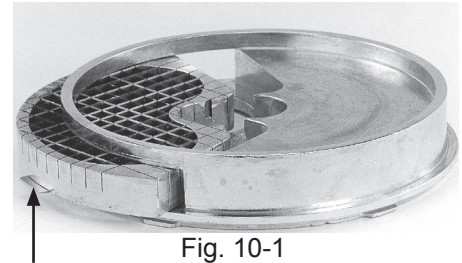
Fig. 9-6

Disc Installation

CUBING/DICING DISCS

IMPORTANT:

- When using the cubing/dicing discs always be sure to use the knife with the matching sized grid or disc. Check the number imprinted on the knife and back of the grid or disc for proper match.
- The WK grids only work with the WKB body. The WKB body has a WK imprinted on the bottom of the disc.
- GVC600 - Make sure the cubing/dicing frame is in the disc body correctly. The tab on the frame should lie against the rim of the disc (Fig. 10-1).



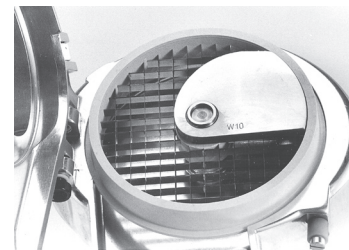
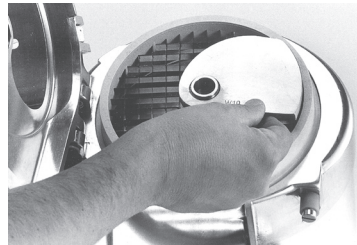
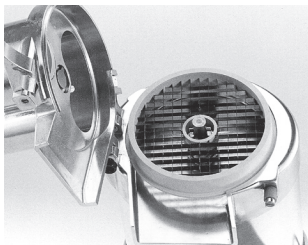
1. Carefully hold the grid or disc (palm up) with sharp blades up.
2. Place the grid or disc on the drive shaft.
3. GVC600 only - Turn the disc until it falls into a locked position and the grid portion lines up with the opening in the hopper head (Fig. 10-2).



The cubing/dicing knife is extremely sharp. ALWAYS handle the knife by the thick side only, keeping fingers away from the cutting edge.

4. Carefully place the cubing/dicing knife with hub down onto the drive shaft (Fig. 10-3).
5. Carefully turn the knife until the drive pins line up with the slots on the knife hub and the knife is securely on the drive shaft (Fig. 10-4).

GFP500 and GVC550



GVC600

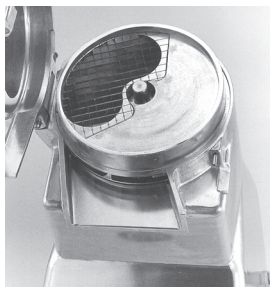


Fig. 10-2



Fig. 10-3

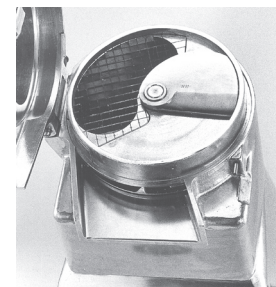


Fig. 10-4

Disc Removal

CAUTION

DO NOT use force or tools to install and remove discs.

! Cutting edges of discs are extremely sharp. Always keep fingers away from sharp knife edges and handle discs with extreme care. A cut resistant glove can be used if desired.

DISC REMOVAL:

SINGLE DISCS

1. Carefully place hand under disc (palm up) rotate disc slightly back and forth and lift up at the disc hub.

CUBING/DICING DISCS

! When removing and handling the cubing/dicing disc hold the knife and cutting grid together with both hands.

! The cubing/dicing knife is extremely sharp. Handle knife with care.

1. Being careful not to touch the cutting edges of the knife or grid, turn the knife counterclockwise to position shown. Hold the knife in that position with one hand. At the same time place the other hand (palm up) under the lower disc and lift up at disc hub removing both knife and disc at the same time (Fig. 11-1).

GFP500 and GVC550



GVC600

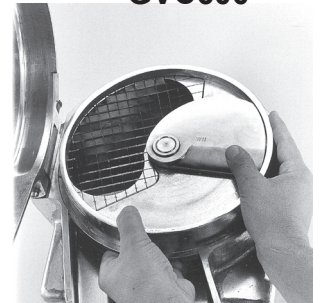


Fig. 11-1

FRENCH FRY DISCS

! When removing and handling the french fry disc hold the upper and lower discs together with both hands.

1. Being careful not to touch the cutting edge of the knife turn the slicing disc counterclockwise to position shown. Hold the slicing disc in that position with one hand. At the same time place the other hand (palm up) under the lower disc and lift up removing both discs at the same time (Fig. 11-2).



Fig. 11-2

Cleaning

NOTE: Clean and sanitize the vegetable cutter before using the first time, after each use, and before cutting different types of food products.



Unplug the vegetable cutter before cleaning or handling.

CAUTION

- **DO NOT** use caustic or abrasive cleaners.
- **DO NOT** wash the hopper head or discs in the dishwasher.
- **DO NOT** try to remove food from the discs by banging them on a hard surface. This will damage the cutting discs.

DISASSEMBLY:

1. Unplug the vegetable cutter.
2. Lift the on/off latch upward to the OFF position. Raise the hopper head at this time.
3. Remove the cutting disc (see disc removal section on page 11 for instructions) and wash the disc in warm soapy water. When cleaning the cubing/dicing knife carefully wipe from the thick side out.

NOTE: A cleaning brush can be used for cleaning the cutting discs if desired.

4. Remove the ejector plate by lifting it off the disc drive shaft. Wash the food ejector in warm soapy water.
5. Remove the hopper head from the base.
 - a. GFP500 - Loosen and remove the screw from the bottom of hinge. Lift the hopper head up and away from the base.
 - b. GVC550 and GVC600 - Lift the food pusher up to its highest position and tilt it to the left of the hopper opening. Remove the food pusher from the hopper head by pulling up on the food pusher guide rod. With the food pusher/hinge removed the hopper head simply lifts off of the body.
6. Wash the hopper head and food pusher with warm, soapy water and a wash cloth. Remove all food particles and juices from the food hopper and food pusher guide rod.



When handling discs keep fingers and hands away from the cutting edge.



DO NOT leave the discs in soapy water. Always clean the cutting discs immediately after each use.



NEVER leave the knife in soapy water. Handle the cubing/dicing knife with extreme care.

7. Wash the sealed upper housing with a cloth and warm soapy water.
8. Clean the base of the vegetable cutter and cutting area with warm soapy water and a cloth.

Cleaning

REASSEMBLY

1. Make sure that all surfaces are dry before reassembling the unit.
2. Place the ejector plate on the drive shaft. Turn plate until pin is properly aligned with the alignment pin on the drive shaft.
3. Reinstall the hopper head by aligning the hinge with the base.
4. Secure the hopper head to the base.
 - a. GFP500 - Insert the hopper hinge pins into the hinge slots located on the base. Secure the head by tightening the bottom hinge screw.
 - b. GVC550 and GVC600 - Place the hopper head onto the body. Insert the food pusher/hinge pin into the hinge slot located on the base, which secures the hopper head in place.
5. Return the hopper head to its closed position.

Discs and Accessories Available

500 SERIES	GVC600	SPECIFICATIONS
DISC3PK-5	DISC3PK-7	Slicing Disc 5/64", Slicing Disc 5/32", Shredding Disc 3/16", WR3
F1-5 F2-5 G3-5 G4-5 G6-5 G8-5 G10-5 G12-5 not available SU5-5 SU8-5 TO-5	F1-7 F2-7 G3-7 G4-7 G6-7 G8-7 G10-7 G12-7 G16-7 SU5-7 SU8-7 TO-7	Slicing Disc, 1/32" (1mm) cut size Slicing Disc, 5/64" (2mm) cut size Slicing Disc, 1/8" (3mm) cut size Slicing Disc, 5/32" (4mm) cut size Slicing Disc, 15/64" (6mm) cut size Slicing Disc, 5/16" (8mm) cut size Slicing Disc, 3/8" (10mm) cut size Slicing Disc, 15/32" (12mm) cut size Slicing Disc, 5/8" (16mm) cut size Slicing Disc, 3/16" (5mm) wavy cut size Slicing Disc, 5/16" (8mm) wavy cut size Tomato Slicing Disc, 3/16" (5mm) cut size
S1.5-5 S2-5 S3-5 PA4-5 PA5-5 BT7-5	S1.5-7 S2-7 S3-7 PA4-7 not available BT7-7	Julienne Disc, 1/16" (1.5mm) square cut size Julienne Disc, 5/64" (2mm) square cut size Julienne Disc, 1/8" x 5/64" (3mm x 2mm) square cut size Julienne Disc, 5/32" (4mm) square cut size Julienne Disc, 3/16" x 5/32" (5mm x 4mm) square cut size Julienne Disc, 9/32" (7mm) square cut size
not applicable 14-5 not available 11-5 9-5 7-5 4-5 3-5 1-5 0-5 00-5	PH-9 14-7** 17-7** 11-7** 9-7** 7-7** 4-7** 3-7** 1-7** 0-7** 00-7**	Plate Holder - Only 1 required. Grating Disc, fine cut (parmesan and romano cheese powder) Coarse Grating Plate Shredding Disc, 5/64" (2mm) cut size Shredding Disc, 3/32" (2.5mm) cut size Shredding Disc, 1/8" (3mm) cut size Shredding Disc, 5/32" (4mm) cut size Shredding Disc, 3/16" (5mm) cut size Shredding Disc, 9/32" (7mm) cut size Shredding Disc, 23/64" (9mm) cut size Shredding Disc, 7/16" (11mm) cut size
W8-5 W10-5 W14-5	W8-7 WK10G-7* W14-7	Cubing Disc, 5/16" (8mm) cube cut size Cubing Disc, 3/8" (10mm) cube cut size Cubing Disc, 9/16" (14mm) cube cut size
W6-5 W20-5 W28-5 not available not available not available not available not available not available	not available not available not available WK6G-7* WK8G-7* WK14G-7* WK20G-7* WKK-7 WKB-7	Dicing Disc, 1/4" x 1/4" x 5/16" (6mm x 6mm x 8mm) cut size Dicing Disc, (23mm x 23mm x 14mm) cube size Dicing Disc, (28mm x 28mm x 14mm) cube size Dicing Grid, 1/4" x 1/4" x 3/8" (6mm x 6mm x 10mm) cut size Dicing Grid, 5/16" x 5/16" x 3/8" (8mm x 8mm x 10mm) cut size Dicing Grid, 9/16" x 9/16" x 3/8" (14mm x 14mm x 10mm) cut size Dicing Grid, 3/4" x 3/4" x 3/8" (20mm x 20mm x 10mm) cut size Dicing Knife (used in conjunction with the WK grids) Dicing Body (used in conjunction with the WK grids)
BT6-5 BT8-5 BT10-5	not available BT8-7 BT10-7	French Fry Disc, 15/64" (6mm) square cut size French Fry Disc, 5/16" (8mm) square cut size French Fry Disc, 3/8" (10mm) square cut size
HS-5 23-5	HS-7 23-7	Shaving Disc, 1/64" (.5mm) cut size Specialty Shredding Disc, 3/32" (2.5mm) cut size
BR3-5 BR4-5 BR5-5 PG4-5 PG6-5 not available	BR-7 BR4-7 not available PG4-7 not available PG8-7	* Brunoise Disc, 1/8" (3mm) small diamond shape cut size * Brunoise Disc, 5/32" (4mm) small diamond shape cut size * Brunoise Disc, 7/32" (5mm) small diamond shape cut size * Gaufrette Disc, 5/32" (4mm) waffle design cut size * Gaufrette Disc, 15/64" (6mm) waffle design cut size * Gaufrette Disc, 5/16" (8mm) waffle design cut size
*Discs For GVC550 Only		

****NOTE: These plates require a PH-9 Plate Holder. Only 1 PH-9 is needed because the shredding and grating plates are interchangeable.**

***NOTE: These grids require a WKK-7 Knife and WKB-7 Body. The WK grids are interchangeable.**

Discs and Accessories Available

ITEM	DESCRIPTION
GFP500/GVC550 Models	
W8G-5	Cubing Grid Only (for W8-5 disc)
W10G-5	Cubing Grid Only (for W10-5 disc)
W14G-5	Cubing Grid Only (for W14-5 disc)
W6G-5	Dicing Grid Only (for W6-5 disc)
W20G-5	Dicing Grid Only (for W20-5 disc)
W20B-5	Dicing Grid Body Only (for W20-5 disc)
W8K-5	Cubing Knife Only (for W6-5 and W8-5 disc)
W10K-5	Cubing Knife Only (for W10-5 disc)
W14K-5	Cubing Knife Only (for W14-5 and W20-5 disc)
EP-5	Ejector Plate
P500	Food Pusher for Continuous Feed Hopper (plastic) (GFP500 only)
P550L	Food Pusher for Continuous Feed Hopper (plastic) (GVC550 only)
SpiralSlice-5	Vegetable Spiral Slice Cutter (GVC550 only)
Adapter-5	Food Hopper adapter for Continuous Feed Processor
GVC600 Model	
W8B-7	Cubing Body Only (for W8-7 disc)
W14B-7	Cubing Body Only (for W14-7 disc)
W8G-7	Cubing Grid Insert Only (for W8-7 disc)
W14G-7	Cubing Grid Insert Only (for W14-7 disc)
W8K-7	Cubing Knife Only (for W8-7 disc)
W14K-7	Cubing Knife Only (for W14-7 disc)
EP-7	Ejector Plate
P500	Food Pusher for Continuous Feed Hopper (plastic)
All Vegetable Cutter Models	
CB	Cleaning Brush
FKIT	File Kit

DISC STORAGE CASES

MODEL	SPECIFICATIONS
GFP500/GVC550 Models	
SCV-1	Vertical Case (High Impact Molded Plastic) (Not for french fry, cubing, or dicing discs)
SCH-3	Horizontal Case (High Impact Molded Plastic) - holds 3 discs
SCH-4	Horizontal Case (High Impact Molded Plastic) - holds 4 discs
GVC600 Model	
SCH-7/4	Horizontal Case (Welded Stainless Steel) - holds 4 discs
SCV-7/3	Vertical Case (Coated Stainless Steel Wire Rack) - holds 3 discs
All Vegetable Cutter Models	
WR3	3 Peg Wall Rack

Limited Warranty

Globe Food Equipment Company ("GFE") warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within the United States and subjected to normal use, is free from defects in material or workmanship for a period of 2 years on parts (excludes wear/ expendable parts and all cutting discs and parts thereof). The labor warranty is 2 years on labor from original installation, or 30 months from actual shipment date, whichever date occurs first.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. GFE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

GFE'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated GFE Service Location during normal working hours. IN NO EVENT SHALL GFE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY OR OTHERWISE.

This Warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

Periodic maintenance of equipment and other adjustments required due to installation set up or normal wear are not covered under this warranty.

This Warranty is not in force until such time as a properly completed and signed Installation/Warranty Registration has been received by GFE within 30 days from the date of installation.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. GFE NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Example of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a GFE designated servicer.
6. Lubrication.
7. Expendable wear parts including all cutting discs and parts thereof.
8. Cleaning of equipment.
9. Misuse or abuse.