



GLOBE FOOD EQUIPMENT COMPANY

Vegetable Cutter

GVC600

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_



# GVC600 Vegetable Cutter

### Model

GVC600 Vegetable Cutter

*Advanced cutting technology  
improves product yield, increases  
product shelf life and reduces costs.*

### Standard Features

- Powerful 1 HP gear-driven motor
- Optimum plate speed of 340 RPMs
- Thermal overload protection
- Polished cast aluminum hopper head and sealed upper housing
- Stainless steel body and base
- Built in antimicrobial protection
- Double safety interlock - hopper head/food pusher
- Ergonomic 45° food hopper incline
- Removable hopper head and food pusher (no tools required)
- Discs are rigid cast aluminum
- Stainless steel knives are hardened, ground, leathered and hand-polished
- 50 different cutting discs are available

### Optional Accessories

- Vertical disc storage case
- Horizontal disc storage case
- Three-peg wall rack

### Standard Warranty

- Two-years parts and labor

Approved By: \_\_\_\_\_

Date: \_\_\_\_\_



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[www.globeslicers.com](http://www.globeslicers.com)

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# Vegetable Cutter

# GVC600

**Motor:** 1 HP, 115/60/1, 5.6 amps, automatic reset thermal overload protection.

**On/Off Latch:** The hopper latch serves as the on/off switch and interlock for the hopper head. The unit will not operate with the hopper head open or unlatched.

**Gear Drive:** Sealed planetary gear transmission with permanent grease lubrication. Output 340 RPMs.

**Design:** Ergonomic 45° incline for convenient feeding, cutting and ejection of food. Separate food hopper permits continuous cutting of long products. The food pusher enables even pressure to be applied when cutting food. The hopper head, food pusher and cutting discs are easily removable, without the use of tools, for quick cleaning.

**Interlocks:** The vegetable cutter will operate only if the hopper head is closed and latched. In addition, the vegetable cutter will operate only when the food pusher is covering the food hopper opening.

**Construction:** The sealed upper housing, removable hinged hopper head and food hoppers are made of polished cast aluminum. The body and base are constructed of #304 stainless steel.

**Antimicrobial Protection:** The kidney shaped food pusher is a glass fiber reinforced material with antimicrobial protection built in, which inhibits the growth of bacteria and provides superior sanitation.

## Specifications

**Cutting Discs:** There are 40 cutting discs available. The discs are rigid cast aluminum. The knives are hardened, ground, leathered and hand-polished to a razor sharp edge for precision cutting and long life.

**Capacity:** Processes up to 900 lbs. per hour. Ideal for up to 1,000 servings per meal.

**Dimensions:**  
Foot Print = 11.75" x 13.75" (29.8cm x 34.9cm)  
Overall Length = 19.25" (48.9cm)  
Overall Width = 11.75" (29.8cm)  
Overall Height = 23.75" (60.3cm)  
Kidney Shaped Hopper = 3.25" x 7" (8.2cm x 17.8cm)  
Continuous Feed Hopper=2.38" (6cm) dia.  
Freight Class: 77.5  
Net Weight: 48.5 lbs. (22 kgs.)  
Shipping Weight: 93.5 lbs. (42.4 kg.)  
Shipping Dimensions: 35.75"W x 17.5"D x 23.5"H (90.8cm x 44.4cm x 59.7cm)

**Cord and Plug:** Attached six-foot flexible 3-wire cord and plug fits a grounded receptacle.

### Optional Accessories:

**SCV-7/3** Vertical Disc Storage Case (coated stainless steel wire rack holds three discs)

**SCH-7/4** Horizontal Disc Storage Case (holds four discs, welded stainless steel construction)

**WR-3** Three Peg Wall Rack (holds three discs, not for cubing/dicing discs)

### Cutting Discs Available:

Slicing	inches	mm
F1-7	1/32	1
F2-7	5/64	2
G3-7	1/8	3
G4-7	5/32	4
G6-7	15/64	6
G8-7	5/16	8
G10-7	3/8	10
G12-7	15/32	12
G16-7	5/8"	16
SU5-7*	3/16	5
SU8-7*	5/16	8
*(SU discs are wavy slices)		
TO-7	3/16	5

Julienne	inches	mm
S1.5-7	1/16	1.5
S2-7	5/64	2
S3-7	1/8	3
PA4-7	5/32	4
BT7-7	9/32	7

Shaving	inches	mm
HS-7	1/64	.5

Shredding	inches	mm
11-7*	5/64	2
9-7*	3/32	2.5
7-7*	1/8	3
4-7*	5/32	4
3-7*	3/16	5
1-7*	9/32	7
0-7*	23/64	9
00-7*	7/16	11
23-7	3/32	2.5

### Grating

14-7*	Fine cut
14FD-7	Fine cut
17-7*	Coarse cut
K4FD-7	Coarse cut
KP14-7	Potato grating disc

**\*A PH-9 Plate Holder is required to use these shredding and grating plates. The plates are interchangeable.**

French Fry	inches	mm
BT8-7	5/16	8
BT10-7	3/8	10

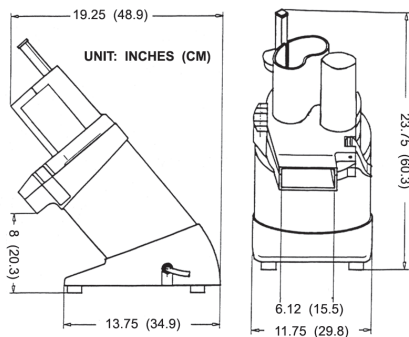
Cubing	inches	mm
W8-7	5/16	8
W14-7	9/16	14

Dicing	inches	mm
WK6G-7*	1/4 x 1/4 x 3/8	6 x 6 x 10
WK8G-7*	5/16 x 5/16 x 3/8	8 x 8 x 10
WK10G-7*	3/8 x 3/8 x 3/8	10 x 10 x 10
WK14G-7*	9/16 x 9/16 x 3/8	14 x 14 x 10
WK20G-7*	3/4 x 3/4 x 3/8	20 x 20 x 10

**\* A WKK-7 knife and WKB-7 body are required to use the WK grids, which are interchangeable.**

### Disc Value Package:

**DISC3PK-7** (includes an F2-7, G4-7, 3-7, PH-9, and a WR3)



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Printed in U.S.A. 3-2009

Specifications are subject to change without notice.