

Certified by NSF International to go above and beyond standard performance! NSF ANSI 8 2010 Standard

Premium Construction

- 13" *PreciseEdge*[™] hardened steel alloy serrated knife with Rockwell 60/62 hardness which maximizes tip-edge-holding ability and sliced frozen meats with precision
- Exclusive stainless steel construction, with superior corrosion resistance against acids found in fruit, meats and vegetables
- Best of the Best, *EZ-Glide*™ table
- No-drip base with Marine edge redirects liquids to center of base away from controls and operator
- Precise slice-thickness adjustment, one-piece handle, gear driven, and gasket-sealed
- Carriage angle: 45°, full gravity feed
- 2° angled drip groove on the slicer table directs the flow of liquids to the base
- 12" long chute with 3 lb. stainless steel end weight
- Powerful 1/2 HP, 7 amp continuous use motor
- High-performance gear knife drive
- Maintenance-free drive system
- Permanently attached knife ring guard with removable slice deflector

Food Zone Features

- Large stainless steel radii, open space base design for cleaning and simple dismantling of components
- Base has a Marine edge from 1/2" to 3/4" wide and indented areas with 3/16" deep radiused transition and 3/16" deep internal coved corners. Both are integral to the base's work surface
- Top-mounted knife cover is removable and BPA Free (no-bisphenol-A), immersible, and dishmachine-safe for cleaning and sanitizing
- Moisture proof, easy-to-clean direct contact start/stop touchpad controls
- Sealed splash zones for added sanitation and protection of electronics

Operator Protection Features

- No voltage release prevents inadvertent reactivation of slicer in the event of power or interlock interruption
- Knife cover interlock prevents slicer from operating without the knife cover in place
- Permanent knife blade ring guard, removable cover, and deflector
- Touch pad start/stop controls and power indicator light
- Ergonomic low-profile design reduces operator fatigue
- Dual arm lift lever for cleaning and sanitizing under the slicer



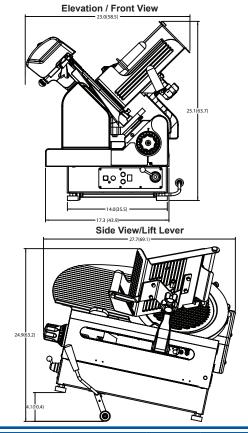
GLOBE FOOD EQUIPMENT COMPANY 2153 Dryden Rd., Dayton, OH 45439 Phone: 937-299-5493 Fax: 937-299-4147 800-347-5423 Date: _____

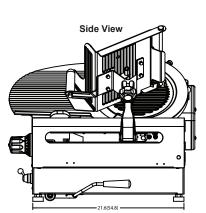
Date:

Premium Heavy-Duty Automatic Frozen Meat Slicer 3850NF

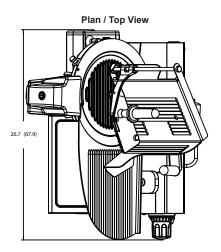


Premium Heavy-Duty Automatic Frozen Meat Slicer 3850NF





3850NF



Note: Different chute options will change overall height

Drawings available through KCL. www.kclcad.com

Mode	əl	Elevation	Right	Plan	Back	BIM 3D	Revit
3850NF							

SPECIFICATIONS

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Model	Auto or Manual	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Produc D (Diameter)	t Cutting Ca W (Width)	p acity H (Height)
3850NF	Both	1/2 HP	115-60-1	7	Gear	All Day	0 100% Time	13'' (33.02 cm)	1-1/4'' (3.18 cm)	7.5" (19.50 cm)	11.6'' (29.46 cm)	9'' (22.86 cm)

Cord & Plug: Attached 7 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15 (

FACTORY INSTALLED OPTIONS:

- □ Quick-Clean[™] proprietary non-stick nickel-based coating (knife cover and slice table)
- Correctional package
- □ 15" long food chute
- □ 13" stainless steel knife

SLICER ENHANCEMENT ACCESSORIES:

- □ Stainless steel low food fence (12" L x 1 ³/₈" H)
- Stainless steel high food fence (12" L x 3" H)
- 7" D x 14" L Stainless steel vegetable hopper
- \square Clear plastic slicer cover
- (Tip: Recommended for preconstruction)
- \square Additional cleaning brush

WARRANTY:

- · 15 years on the knife drive gears
- Two-years parts
- One-year labor

Warranty valid in North America. Contact factory for warranty in other countries

DIMENSION	Freight Class 77.5								
Cartons are reinforced for shipping. The weight and dimensions of this reinforced carton are included below, may vary from shipment to shipment and may include the weight from an attached skid.									
Model	Foot Print	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight				
3850NF	14" D x 21.6" W (35.5 cm x 54.8 cm)	26.7" L x 23" W x 25.1" H (69.7 cm x 58.5 cm x 63.7 cm)	145 lbs. (67.1 kg)	28" L x 25" W x 34" H (71.1 cm x 63.5 cm x 86.4 cm)	172 lbs. (78 kg)				



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Specifications are subject to change without notice.