



# Meat Slicer

Model Series:  
GS1600, GS1601, GS1602

## OPERATING INSTRUCTIONS

### Introduction

1. Read These Operating Instructions thoroughly before installing or using this Equipment. Improper installation or use can result in equipment or property damage, electric shock or personal injury.
2. Global Solutions meat slicers are heavy duty and are designed for commercial use.
3. Only trained personnel should operate this equipment.

### IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Plug electrical cord into a certified electrical outlet with a corresponding voltage rating as listed on the machine model labels.
2. Always unplug the electric cord when appliance is not in use and before cleaning, adjusting or maintaining this machine. Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
3. This unit has an overheat protection function and will automatically stop when the motor is overheated.
4. This appliance is not intended for use near or around water. Never locate appliance where it may fall into a vessel of water.
5. Keep the slicer out of the reach of children.

### Preparation


1. Remove all packing pieces and lift unit out of the box.
2. Remove any outside packaging.
3. Set unit on a flat, stable, solid surface and position it away from any water source.
4. Position the unit near a power outlet. Avoid the use of extension cords. Do not run cord under carpeting or cover with runners or the like. Arrange cord where it will not be tripped over.
5. This appliance has hot and live electrical parts inside. Do not use it in areas where gasoline, paint or flammable liquids are used or stored.  
**Caution:** To reduce the risk of fire, the appliance is to be mounted on floors of noncombustible construction with noncombustible flooring and surface finish and with no combustible material against the underside thereof, or on noncombustible slabs or arches having no combustible material against the underside thereof. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides.
6. Remove any white plastic coating that may be affixed to stainless steel surfaces.
7. If unit fails to work properly when first operated call Global Solutions customer service at 1-800-782-6761.

### Use /Safety Tips & Precautions

1. Do not use slicer to cut frozen foods, meat with bones, fish or any non-food products. Manufacturer is not responsible for damage to the slicer if used improperly. Only slicers equipped with non-stick coated blades can be used to cut cheese.
2. Regularly inspect the cord; if it is damaged, it must be replaced by a service agent.
3. Do not operate the slicer with wet hands or bare feet.
4. Always return the slice thickness adjusting knob to position "0" after slicing.
5. Though the unit is equipped with a safety protection cover, do not put your hands near the blade and any movable parts.
6. Replace the blade when the blade's diameter decreases by ¼".
7. The unit's motor has an overheat protection and will automatically stop the motor when it overheats to prevent damage to the unit. Restart the slicer after the motor cools.

### Electrical Requirements

**⚠ WARNING ELECTRICAL SHOCK HAZARD**



Plug into a grounded 3-prong outlet.  
Do not remove ground prong.  
Do not use an adapter.  
Do not use an extension cord.  
Failure to follow these instructions can result in death, fire, or electrical shock.

Refer to the product tag (serial plate) on the back of the unit for voltage and wattage requirements. Be sure to plug unit into grounded outlet with sufficient power.

**WARNING: DURING NORMAL OPERATION, THE EXTERIOR OF THE UNIT IS HOT!**



## Operation

1. The meat slicer is intended to slice non-frozen meat, sausage, deli meats and cheeses.
2. The manufacturer cannot be held liable for any faults caused by defective installation or inappropriate use of the appliance. In such case, the warranty shall be null and void.
3. Put the food on the food tray and adjust the slicing thickness to the desired setting.
4. Unless the food size and shape does not allow, the plastic food baffle should be in place while operating the unit.
5. Turn the machine on, press the switch and the blade will begin to turn.
6. Move the food locating arm toward the blade to begin cutting the food.
7. When slicing is completed, turn the power off and adjust the thickness adjusting knob to position "0".
8. If the food tray does not slide smoothly, lay the machine down and clean the slide bracket rod and lubricate with a food-grade lubricant.
9. To disconnect appliance, turn controls to off and remove plug from outlet.

## Blade Sharpening

The blade should be sharpened if it becomes dull. The blade is made of high strength stainless steel and needs sharpened only when it becomes too dull to make clean cuts.

1. Unplug the power cord.
2. Be sure slice thickness adjusting knob is in the "0" position.
3. Clean the parts on the blade that will be sharpened.
4. Plug the power cord in the appropriate electrical outlet.
5. Loosen the sharpener locking knob.
6. Lift the sharpener set and rotate 180° to set it to the working position.
7. Lower the sharpener set until it is fixed, then press the button to make the sharpener wheel approach the edge of the blade.
8. Tighten the sharpener locking knob.
9. Adjust the thickness adjusting knob to position "2".
10. Power the unit on, let the blade rotate for 10 seconds to 60 seconds (depending on how dull the blade is). Verify that the sharpened blade has no burrs.
11. If there are burrs, press the button about 3 seconds to remove the burrs.
12. Adjust the slice thickness adjusting knob back to "0" position.
13. After sharpening the blade, put the sharpener set back in its place. Clean the blade's edge and the sharpener stone with alcohol.
14. To maintain the sharpener stone, after sharpening several times, remove the debris from the stone.

## Cleaning



### WARNING

### BURN HAZARD



*Allow equipment to cool before moving or cleaning to avoid injury or burns.*

**NOTE:** Proper maintenance plays an important part in the life span and functioning of the unit.

1. Turn the power switch to the off position and unplug the unit from the outlet.
2. Cleaning the appliance on a daily basis is the key to keeping it in perfect working condition and prolonging its life. Clean the appliance with a damp cloth using water and mild soap that is not abrasive and with a PH of 7-8.
3. Dry the slicer with a soft, clean cloth.
4. Do not spray the unit directly with water.
5. Be caution when cleaning this unit due to the sharpness of the slicing blade.
6. Clean the blade guard canopy's inside and outside surfaces regularly. To disassemble, loosen the blade guard knob. Clean with alcohol. Always make sure the slice thickness adjusting knob is in the "0" position before cleaning.

## SERVICE INSTRUCTIONS



### WARNING

### ELECTRICAL EQUIPMENT



*Disconnect electric power supplies before servicing or cleaning.*

1. Before repairing or maintaining the unit, unplug the power cord and be sure the slice thickness adjusting knob is in the "0" position.
2. Cleaning the appliance on a daily basis is the key to keeping it in perfect working condition and prolonging its life. Clean the appliance with a damp cloth using water and mild soap that is not abrasive and with a PH of 7-8.
3. Dry the slicer with a soft, clean cloth.
4. Do not spray the unit directly with water.
5. Be caution when cleaning this unit due to the sharpness of the slicing blade.
6. If the unit fails to operate properly, call Global Solutions customer service toll free at 1-800-782-6761.

