

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



Premium Heavy-Duty Automatic Meat Slicer

Powerful and precise!

*Continuous use motor & gear driven,
hardened steel, alloy knife blade.*



Operator Full-featured Protections

- Home position start
- Table lockout- removal of the knife cover locks the slicer table so it cannot be opened. Additionally, the slicer table fully covers the knife edge during cleaning
- Automatic shut-off after 10 seconds
- Automatic return home - returns the chute to the home position when slicer is turned off
- 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
- Permanent knife blade ring guard, removable cover & deflector
- Touch pad start/stop controls and power indicator light
- Ergonomic low-profile design reduces operator fatigue
- Dual arm lift lever for cleaning & sanitizing under the slicer

Protech™ Premium Model

□ 4975N

Standard Features

Premium Construction

- 13" *PreciseEdge™* hardened steel alloy knife blade with maximum tip-edge-holding ability
- 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

Standard Features

Food Zone

- 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
- Knife sharpening system is removable and BPA Free (no-bisphenol-A), immersible, and dishwasher-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

Warranty

- 15-year warranty on knife drive gears
- Two year parts, one year labor

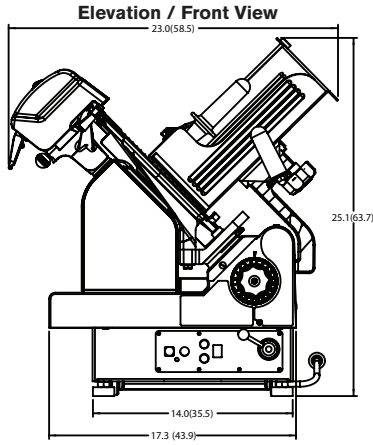
Warranty valid in North America, contact factory regarding warranty in other countries

Factory Options and Accessories

To select factory installed options and accessories see back

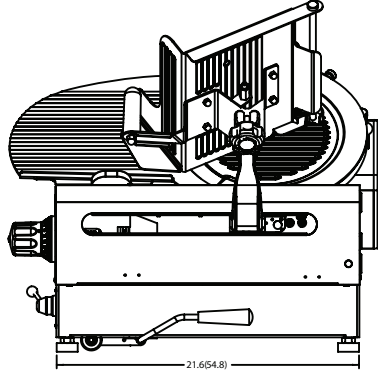
Approved by: _____ Date: _____

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com

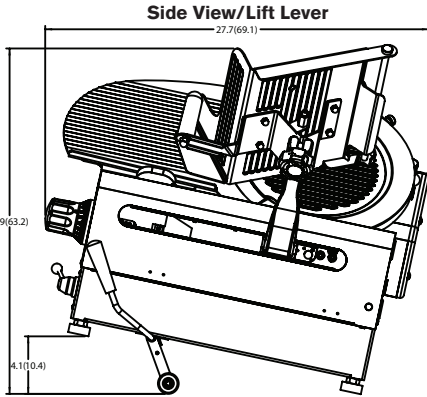
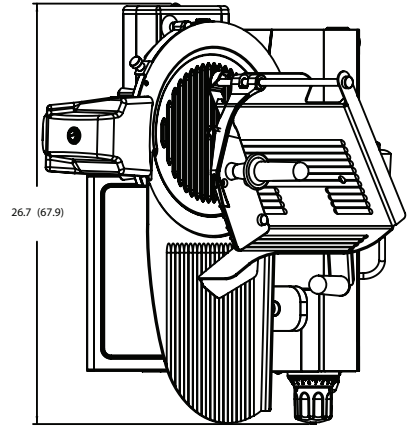


4975N

Side View




Plan / Top View



Note: Different chute options will change overall height

Drawings available through KCL. www.kclcad.com

SPECIFICATIONS

Model	Auto or Manual	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Product Cutting Capacity	D (Diameter)	W (Width)	H (Height)
4975N	Both	1/2 HP	115-60-1	7	Gear	All Day		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
- High moisture application package (includes 13" S/S knife)
- 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
- Clear plastic slicer cover
(Tip: Recommended for preconstruction)
- Additional cleaning brush

DIMENSIONS & SHIPPING INFORMATION

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	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
4975N	26.7" L x 23" W x 25.1" H (69.7 cm x 58.5 cm x 63.7 cm)	149 lbs. (67.5 kg)	28" L x 25" W x 34" H (71.1 cm x 63.5 cm x 86.4 cm)	181 lbs. (82 kg)