



# **OPEN** FOR BUSINESS



***Build the sandwich on the slicer with Globe's new GSO12 medium-duty slicer.*** The open receiving area means full clearance under the knife for operation, sandwich or deli tray assembly and fast, easy cleaning.

Stack, shingle and assemble with or without small pans or platters on the receiving area.

*.4 HP Motor ▪ 12" Knife ▪ Up to 6 hours of meat and 3 hours of cheese slicing per day.*

***Backed by a 1-year parts & labor warranty.***

**QUALITY • PERFORMANCE • VALUE**

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



The GSO12 is more than the open body style. Check out the features that offer exceptional operator comfort and protection and long-lasting performance.

**12" CARBON STEEL KNIFE**

holds a precise edge for high-quality slices

**FRONT-MOUNTED MEAT GRIP**

simplifies loading and unloading product with faster, easier more ergonomic use.

**TOP-MOUNTED SHARPENER**

stores and sharpens conveniently

**ERGONOMIC HANDLE**

for comfortable slicer operation

**18.25" X 8" PLATTER**

holds whole sandwiches, serving trays or catering pans

**.4 HP MOTOR**

provides up to 6 hours of continuous meat slicing and 4 hours of cheese slicing

**NON-SLIP RUBBER FEET**

keep the slicer in place and protect the table surface

**ALL METAL INDEXING KNOB**

adds durability

**ACCESSORIES:**

- **Food Fence** – comes standard with slicer to hold narrow products
- **Sanitation Cover (optional)** – helps keep slicer sanitized and protected when not in use