



Automatic Slicers

3850P/3975P

Specifications

Finish: Exclusive all stainless steel base with radiused corners improves sanitation and durability. Other stainless steel parts include the food chute, slicing table, end weight, and knife cover.

Knife Motor: Powerful 1/2 HP, 7 amp, 115/60/1. **Chute Motor:** Two speed DC fractional horsepower 1 amp. Both motors have permanently lubricated sealed ball bearings.

Knife Drive: Cross axis helical gear drive design. This maintenance free drive design is continuously lubricated ensuring quiet operation and reliable cutting performance.

Slice Thickness: Precision dual gear design eliminates table movement during slicing. Consistently produces tissue thin slices with a maximum slice thickness of 1 1/4" thick.

Antimicrobial Protection: Knobs and handles have antimicrobial protection built in, which inhibits the growth of bacteria and provides superior sanitation.

Full Gravity Feed: Full 45° angle feed requires less mechanical pressure. Equipped with a 3 lb. stainless steel end weight to minimize waste and hold product. Food chute handle is ergonomically designed and the end weight swings away for storage behind the chute.

Table: EZ-Glide™ adjustable slicing table is designed to reduce surface friction, facilitating a smooth and easy slicing stroke.

Dual Arm Lift Lever: A handle activates two large wheels, lifting the front of the unit to facilitate safe and easy cleaning underneath the slicer.

Touch Pad Controls: Start/stop touch pad controls activate the knife motor.
Chute Speed: Controlled by faster/slower touch pad controls.

Knife Cover Interlock: Slicer will not operate with knife cover removed.

Knife Ring Guard: Permanently mounted knife ring guard covers the non-slicing portion of the knife protecting the operator from the knife's edge.

Top Mounted Sharpener: Metal knife sharpener is permanently mounted on the slicer. A single lever activates the stones to quickly and easily return a razor sharp cutting edge.

Hollow Ground Knife: 13" diameter special hardened steel alloy knife with stain resistant finish and sanitary hub provides increased cutting capacity, clean cuts, and effortless slicing. Knife's edge has a Rockwell hardness of 60-62.

No Voltage Release: Prevents inadvertent reactivation of slicer in the event of power or interlock interruption.

Cutting Capacity: Width 11.6" (29.5cm), Height 9" (22.9cm), Diameter 7.5" (19cm)

Power Indicator Light: A readily visible red light illuminates when the knife is rotating.

Automatic Chute: Chute travels 40/60 (model 3850P) or 20-60 (model 3975P) strokes per minute utilizing a separate DC motor with a heavy duty permanently lubricated chain and sprocket drive system. Chute can be quickly engaged or disengaged for manual operation with the auto engage lever.

Cord & Plug: Attached 7 foot flexible 3 wire cord with molded plug fits a grounded receptacle.

Dimensions:
Foot Print = 14" x 21.6"
(35.6 cm x 54.9 cm)
Overall Length = 26.2" (66.5 cm)
Overall Width = 22" (55.9 cm)
Overall Height = 25.2" (64 cm)
Freight Class: 77.5
Net Weight: 148 lbs. (67.1 kgs.)
Shipping Weight: 175 lbs. (79.4 kgs.)
Shipping Dimensions:
28"W x 25"D x 34"H
(71.1cm x 63.5cm x 86.4cm)

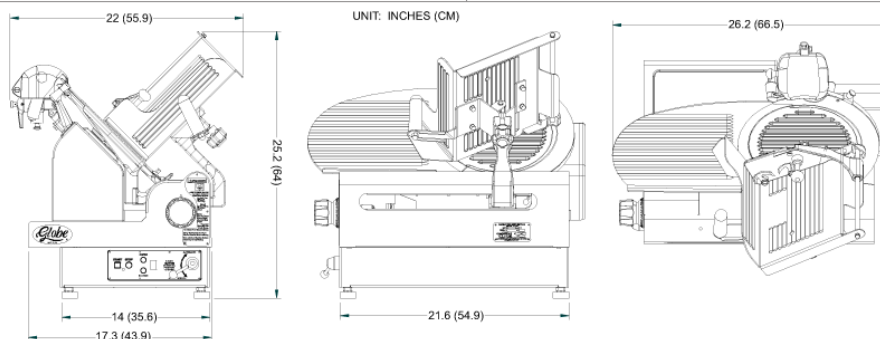
Factory Installed Options:

TEFLON®	Teflon® coating (coated knife, knife cover, table)
FMEW	Front mounted end weight
PRISON	Prison package
MEATROOM	High moisture application package
LONGCHUTE	15" long food chute
ALUM	Aluminum food chute
SSK	Stainless steel knife

Accessories:

1326	High fence (12" x 3")
1047	Low fence (12" x 1 3/8")
873-SET	3" extension legs
PS13	10 lb. attachable portion control scale
699-BAS	Vegetable hopper
SC-GLOBE	Clear plastic slicer cover

Teflon® is a registered trademark of DuPont.



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Specifications are subject to change without notice.