Project Name:

AIA#:

Quantity:

Model #: _

SIS#:

Location: Item #:

3600NF Premium Heavy-Duty Manual Frozen Meat Slicer

Premium Model: 3600NF Manual Frozen Meat Slicer

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



BPA RE



Approved by:

(Globe) "

Made in the U.S.A.

Premium Construction

• 13" PreciseEdge™ hardened steel alloy serrated knife with maximum tip-edge-holding ability and slices frozen meats with precision

NSF

2010

Cilobe"

- · Exclusive stainless steel construction, with superior corrosion resistance against acids found in fruit, meats and vegetables
- Best of the Best, *EZ-Glide*[™] slice system
- 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

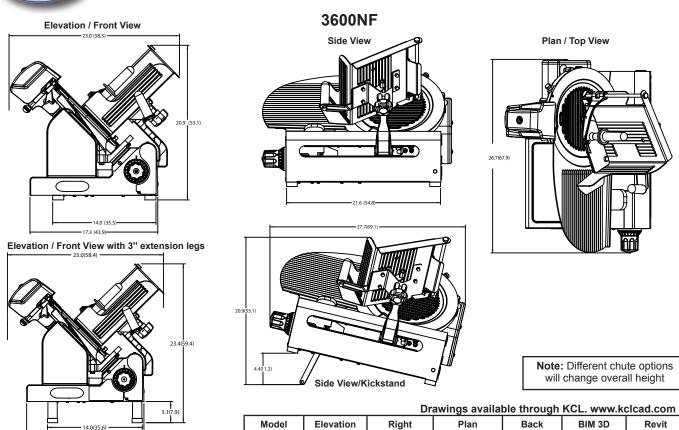
- No voltage release prevents inadvertent reactivation of slicer in the event of power or interlock interruption
- · Knife cover interlock prevents slicer from operating without the knife cover in place
- Permanent knife blade ring guard, removable cover, and deflector
- Touch pad start/stop controls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

Date:

3600NF



nobe Premium Heavy-Duty Manual Frozen Meat Slicer



SPECIFICATIONS												
Model	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Produ D (Diameter)	ct Cutting Ca W (Width)	ipacity H (Height)	
3600NF	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

3600NF

FACTORY INSTALLED OPTIONS:

17.3(43.9)

- □ Quick-Clean[™] proprietary non-stick nickel-based coating (knife cover and slice table)
- Dual arm lift lever for easy cleaning
- Correctional package
- □ 15" long food chute

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)
- \square 3" extension legs (set of 4)
- □ 7" D x 14" L Stainless steel
- vegetable hopper
- Clear plastic slicer cover
- (Tip: Recommended for preconstruction)
- □ 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

DIMENSIONS & SHIPPING INFORMATION Freight Class 77.										
Cartons are reinforced for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment										
Model	Foot Print	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight					
3600NF	14" D x 21.6" W	26.7" L x 23" W x 20.9" H	112 lbs.	28" L x 25" W x 28" H	132 lbs.					
	(35.5 cm x 54.8 cm)	(67.9 cm x 58.5 cm x 53.1 cm)	(50.8 kg)	(71 cm x 63.5 cm x 71 cm)	(60 kg)					

Specifications are subject to change without notice.