



PREVENTATIVE MAINTENANCE

FOR LONG-TERM STORAGE



SLICERS

Before storing, mineral oil should be applied to the slicer end weight slide rod and sharpening rods. Do not use vegetable oil, which will damage the part. Keep the slicer covered while not in use.



PLANETARY MIXERS

Mixers must also have mineral oil (no vegetable oil) applied to the bowl lift rails and planetary shaft to ensure proper operation over time. Keep the mixer covered while not in use to reduce dust build-up.



CONTACT GLOBE TECH SUPPORT

(866) 260-0522 | Monday - Friday, 8 a.m. to 5 p.m. EST

GAS COOKING

It's important to remember to season cast iron griddle plates and charbroiler grates to protect against rust. Condensation and moisture in the air can ruin equipment in storage, so be sure to apply vegetable or mineral oil to plates and grates. Laying plastic on the griddle plate also helps keep the oil in contact with the cast iron for better protection.



PANINI GRILLS



Panini grills also need to have the cast iron plates treated with mineral or vegetable oil to protect against rust. Store with the grill closed and covered.

SCALES

Before storing scales for extended periods of time, be sure to remove the batteries to prevent corrosion.



In general, Globe recommends unplugging equipment (if applicable), cleaning thoroughly, drying completely and covering before storing.