



**Model CM 150**

## OWNERS & OPERATORS INSTRUCTION MANUAL

Model # CM 150

Serial # \_\_\_\_\_

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### FOR CHEFMATE HARD CHEESE GRATER MODEL CM 150

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**NOTE:** The CM 150 is not recommended for use with soft cheeses

For Service Contact:

(Place Service Sticker Here)

Globe Food Equipment  
1-937-299-5493

### - IMPORTANT SAFETY NOTICE -

This manual contains important safety instructions which must be strictly followed when using this equipment.

### - NOTICIA IMPORTANTE -

Este manual contiene importantes instrucciones de seguridad que deben ser seguidas el pie de la letra cuando utilice esta maquina.

## INDEX

ATTENTION - WARNING - CAUTION	4
KEY COMPONENTS	5
WARNING CARD	6
INSTALLATION-PROPER GROUNDING	7
OPERATING INSTRUCTIONS	9
CLEANING	10
OPTIMAL GRATING PERFORMANCE	11
WARRANTY	Back Page

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## ATTENTION OWNERS AND OPERATORS!

Globe's equipment is designed to provide safe and productive processing of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Importantly, unless the operator is adequately trained and supervised, there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, strictly following all the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that Globe cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment - - particularly the grater roller/drum and all moving parts. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a Safety Tips Section listing a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warning to help alert you to potential hazards.

**Warnings affecting your personal safety are indicated by:**



or



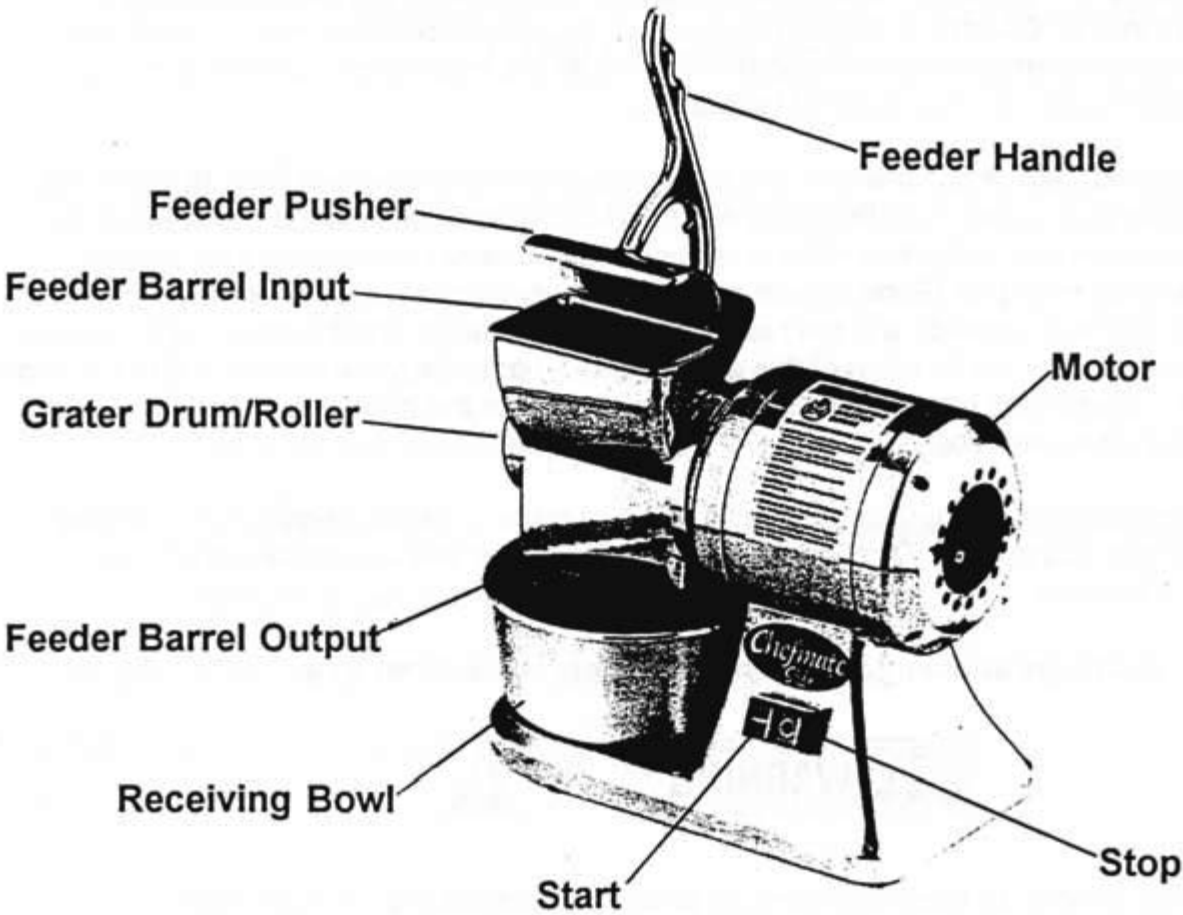
**Warnings related to possible damage to the equipment are indicated by:**



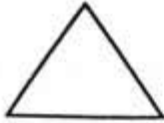
You should make certain that the manual is available for easy reference by any operator. Globe has put several warning labels in the English language on its grater. If any warning label or manual becomes misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or Globe directly.

Please remember that this manual or the warnings do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

# KEY COMPONENTS OF THE GRATER



Model CM 150



# WARNING



**ROTATING  
GRATER  
DRUM**

## ROTATING GRATER DRUM

**TO AVOID SERIOUS PERSONAL INJURY**

- **NEVER** Touch This Grater Without Training And Authorization - Read Operating Manual Before Operating, Cleaning, Or Servicing.
- **ONLY** Install On Level, Non-Skid Surface In A Clean, Well Lighted Work Area - Away From Children And Visitors.
- **NEVER** Place Hand Into The Grater's Input Or Output Openings.
- **ALWAYS** Ground Grater Utilizing Proper Power Source.
- **ALWAYS** Use Feeder Handle To Feed Product Into Grater's Input Opening.
- **NEVER** Leave Grater Unattended While Operating.
- **ALWAYS** Turn Grater Off After Each Use.
- **NEVER** Alter Or Modify This Grater In Any Way From Its Original Condition.
- **ALWAYS** Turn Off, Unplug From Power Source, And Perform Lock Out/Tag Out Procedure To This Grater Before Attempting To Unjam Or Unclog, Clean, Or Service.
- **USE ONLY CHEFMATE GRATER PARTS AND ACCESSORIES** Properly Installed.

## INSTALLATION

### UNPACKING:

Unpack the Grater immediately after receipt. If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery. Immediately contact your source of the equipment.

You should receive with the Grater, warranty card, and an owners & operators instruction manual. Contact Globe or your local supplier if you did not receive all of these materials.



### TO AVOID SERIOUS PERSONAL INJURY PROPERLY INSTALL GRATER IN ADEQUATE WORK AREA

- **ALWAYS** Install Equipment in Work Area With Adequate Light And Space.
- **ONLY** Operate On A Solid, Level, Non-Skid Surface.
- **NEVER** Bypass, Alter, Or Modify This Equipment In Any Way From Its Original Condition.
- **NEVER** Place Hand Into The Grater's Input Or Output Openings.
- **NEVER** Operate Without All Warnings Attached.

### INSTALLATION:

- 1.) Read this manual thoroughly before installation and operation. **DO NOT** proceed with installation and operation if you have any questions or do not understand anything in the manual. Contact your local representative or Globe **first**.
- 2.) Remove the Grater from the corrugated box.
- 3.) Select location for Grater that has a level, solid, non-skid surface and a well-lighted work area away from children and visitors.

**USE AT LEAST TWO PEOPLE TO LIFT GRATER UP TO OPERATING LOCATION. NEVER ATTEMPT TO LIFT GRATER ALONE.**

## INSTALLATION

- 4.) This machine must be properly grounded.
- 6.) **THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD (GROUND PRONG) FROM THE POWER CORD OR USE ANY ADAPTER PLUG. (SEE FIG. 8-1, 8-2)**
- 7.) Inspect Grater to ensure all parts have been provided.
- 8.) Make sure warning labels are properly positioned and legible and Owner's manual is available near Grater.
- 9.) Complete Warranty Card and mail to Globe factory.
- 10.) Clean the Grater using the procedures outlined in the Cleaning section (pages prior to using Grater.
- 11.) Contact your local representative or Globe directly if you have any questions or problems with the installation or operation of this Grater.

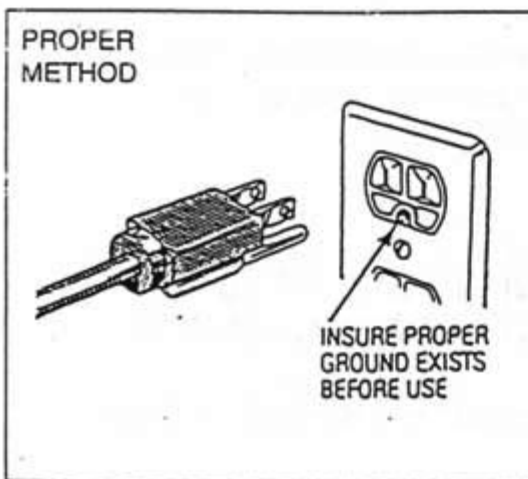


Fig. 8-1 RIGHT

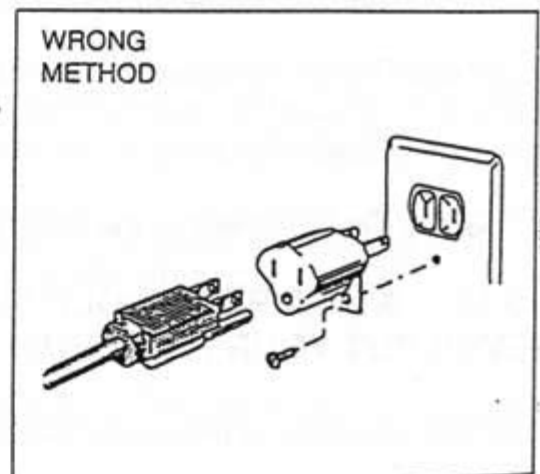


Fig. 8-2 WRONG

△ **WARNING**



**ROTATING  
GRATER  
DRUM**



**ROTATING GRATER DRUM  
TO AVOID SERIOUS PERSONAL INJURY**

- **NEVER** Touch This Grater Without Training And Authorization From Your Supervisor Or If You Are Under 18 Years Old. Read Owner's And Operator's Manual First.
- **NEVER** Place Hands Into The Grater Input Or Output Openings.
- **ALWAYS** Use Feeder Handle, Not Your Hand, To Feed Product Into Grater Input Opening.
- **ALWAYS** Turn Off Grater After Each Use.
- **ALWAYS** Turn Off And Unplug Grater Before Cleaning, Dismantling, Or Servicing.

**GRATER OPERATION:**

- 1.) Raise the feeder handle. The feeder handle is equipped with an interlock which prevents the Grater from operating when the handle is completely raised.
- 2.) Place Hard Cheese or Bread into the Feed Barrel in moderate quantities, allowing the feeder handle to be brought down enough to start the Grater. (The feeder barrel must be covered before the unit will start)
- 3.) Turn Grater On By Pressing the Green start button (-) on the left.

**DO NOT ATTEMPT TO HOLD THE FOOD PRODUCT WITH YOUR HAND.  
NEVER PUT YOUR HAND INTO THE GRATER INPUT OR OUPUT OPENINGS.**

- 4.) Apply light pressure to the feeder handle. Too much pressure might stall and damage the Grater.
- 5.) **ALWAYS TURN OFF AND UNPLUG FROM POWER SOURCE BEFORE ATTEMPTING TO UNJAM OR UNCLOG, CLEAN, OR SERVICE.**
- 6.) Turn Off By Pressing The Red Stop Button (o) on the Right. Unplug Grater after each use.

**NOTE:** Grater Will Not Operate With The Feeder Handle In The "UP" Position.  
In Addition, If There Is A Power Or Interlock Interruption, Grater Must Be Manually Restarted.



## CLEANING



### ROTATING GRATER DRUM TO AVOID SERIOUS PERSONAL INJURY

- **ALWAYS** Turn Off Switch And Unplug The Power Cord Before Cleaning Or Servicing.
- **NEVER** Attempt To Clean While Grater Is Running.
- **ONLY USE** Recommended Cleaning Equipment And Materials.

Your Grater should be cleaned and sanitized as often as necessary or at least once per day. Never immerse grater in water or use substances or materials which can damage the surface of the unit. Do not put grater in dish washer. Do not pressure wash Grater.

#### CLEANING:

- 1.) Make sure that Grater is unplugged from wall outlet. Remove Receiving Bowl For Cleaning.
- 2.) Wipe down external surfaces with damp cloth and mild detergent .
- 3.) Lift feeder handle and carefully wipe out feeder barrel input opening with a dry cloth or small brush.
- 4.) Carefully Wipe out feeder barrel out put opening.
- 5.) The Grater drum is NOT removable for cleaning.



- **NEVER** Attempt To Process Soft Cheeses.
- **DO NOT** Put Grater In Dishwasher.
- Dilute Detergent Per Supplier's Instruction.
- **DO NOT** Hose Down Or Pressure Wash Any Grater Part.
- **NEVER** Use Scrubber Pad, Steel Wool, Or Abrasive Material To Clean Grater
- Clean The Grater With A Mild Detergent And Warm Water Solution.  
Allow To Air Dry.

## FOR OPTIMUM GRATING PERFORMANCE

### TO OBTAIN THE MAXIMUM PERFORMANCE AND YIELD FROM YOUR HARD CHEESE GRATER:

- 1.) Read this entire Manual before touching grater and strictly follow all instructions and precautions. **THERE IS NO SUBSTITUTE FOR SAFETY!**
- 2.) Clean and Sanitize Grater Daily.
- 3.) **ALWAYS** Turn Off and Unplug Grater Before Servicing.
- 4.) **NEVER** Place Hand Into the Grater's Input Or Output Openings.
- 5.) **DO NOT** Tamper With, Bypass, Or Remove Any Safety Devices, Guards, Or Switch.
- 6.) **ALWAYS** Turn Off Grater and Unplug After Each Use.
- 7.) **USE ONLY** Globe Parts And Accessories Properly Installed.
- 8.) **NEVER** Attempt To Service The Grater Yourself.

## LIMITED WARRANTY

Globe Food Equipment Company ("GFE") warrants to the original purchaser of new equipment that said equipment, installed in accordance with our instructions within the United States and subjected to normal use, is free from defects in material or workmanship for a period of 1 year from installation or 18 months from actual shipment date, whichever date occurs first.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED. GFE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESS OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

GFE'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated GFE Service Location during normal working hours. IN NO EVENT SHALL GFE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This Warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

Periodic maintenance of equipment including but not limited to lubrication, replacement of worn blades or stones and other adjustments required due to installation set up or normal wear are not covered under this warranty.

This Warranty is not in force until such time as a properly completed and signed Installation/Warranty Registration has been received by GFE within 30 days from the date of installation.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. GFE NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.