

UNITED STATES

PRICE LIST





EFFECTIVE January 1, 2023

GLOBE® S-SERIES

PREMIUM HEAVY-DUTY SLICERS



S-Series Standard Features

- Patented anodized aluminum base construction for quick and easy cleaning
- 1/2 HP continuous use knife motor combined with high efficiency knife drive system delivers optimum power to knife
- Patent-pending indexing system enables accurate and precise slice thickness adjustment up to 1-1/8"
- 13" steel knife with hardened edge provides quality slices & higher yield
- Tilting carriage accommodates products up to 13.75" H, 8" Dia., 11" W
- Advanced meat grip design for superior product hold and yield
- No voltage release prevents inadvertent reactivation of slicer in the event of interlock or power interruption
- Interlock prevents slicer from operating without the knife cover in place
- Top mounted, removable sharpening system enables quick and easy sharpening & cleaning
- Manual: kickstand, Automatic: lift lever
- Two-year parts and labor warranty

S13A Automatic Additional Features

- 2 cut lengths and 2 speeds for bulk slicing
- Variable speed brushless auto mode
- Carriage Tilt Interlock gauge plate will not open with carriage tilted
- Patent-pending auto engagement system
- Patent-pending graphic user interface with easy-to-read LCD display provides operator messages, diagnostics and system information in English, Spanish & French

SG13 Advanced Manual Additional Features

- NEW! Patent-pending 4-Hour Cleaning Timer notifies operator when slicer must be cleaned & sanitized
- Premium sharpening system utilizes long-lasting synthetic diamond surfaces; stones backed by a lifetime warranty
- Home Start carriage must be in home position to start slicer
- Adjustable timer shuts off slicer after inactivity
- Close to Stop closing slicer gauge plate shuts off slicer
- Carriage tilt interlock prevents knife exposure when carriage is tilted
- Patent-pending graphic user interface with easy-to-read LCD display provides operator messages, diagnostics and system information in English, Spanish & French

SG13A Advanced Automatic Additional Features (S13A, SG13 features included)

- 3 cut lengths and 4 speeds for bulk slicing
- Variable speed brushless auto mode
- Patent-pending auto engagement system
- Return to Home feature returns carriage to home position when powering off motor



S13



SG13



SG13A







Removable Knife & Carriage

Globe's S-Series slicers feature **factory-installed** removable knife and removable carriage options. Reduce cleanup time and boost productivity.



	O LION				
S-Series Standa	ard Model Pricing				
Model	Description	Size Motor Voltage	NEMA Plug Type	Ship Weight	List Price
S13	13" Premium Manual Slicer	1/2 HP, 115/60/1	5-15P(II)	135 lbs.	\$12,416
S13A	13" Premium Automatic Slicer	1/2 HP, 115/60/1	5-15P(1)	148 lbs.	\$18,772
S-Series Advan	ced Model Pricing				
SG13	13" Advanced Premium Manual Slicer	1/2 HP, 115/60/1	5-15P(II)	135 lbs.	\$13,830
SG13A	13" Advanced Premium Automatic Slicer	1/2 HP, 115/60/1	5-15P(I)	148 lbs.	\$20,998
S-Series Specia	al Voltage Pricing				
S13-05	13" Premium Manual Slicer	1/2 HP, 220/60/1	6-15P ()	135 lbs.	\$12,500
S13A-05	13" Premium Automatic Slicer	1/2 HP, 220/60/1	6-15P ()	148 lbs.	\$19,070
SG13-05	13" Advanced Premium Manual Slicer	1/2 HP, 220/60/1	6-15P ()	135 lbs.	\$14,154
SG13A-05	13" Advanced Premium Automatic Slicer	1/2 HP, 220/60/1	6-15P	148 lbs.	\$21,326
S13-07	13" Premium Manual Slicer (export only)	1/2 HP, 220/50/1	CEE 7/7 •••	135 lbs.	\$12,500
S13A-07	13" Premium Automatic Slicer (export only)	1/2 HP, 220/50/1	CEE 7/7 •••	148 lbs.	\$19,230
SG13-07	13" Advanced Premium Manual Slicer (export only)	1/2 HP, 220/50/1	CEE 7/7 (•••)	135 lbs.	\$14,154
SG13A-07	13" Advanced Premium Automatic Slicer (export only)	1/2 HP, 220/50/1	CEE 7/7 (.)	148 lbs.	\$21,456
Special voltage slicer	s are non-returnable.				
Factory Installed	d Options (In addition to base model pricing	<i>ı</i>)			
KNIFE-RMV	Removable knife with removal tool				\$1,514
CARRIAGE-RMV	Removable carriage				\$738
CORR	Correctional package (S13 or S13A only, standard vo	Itage only)			\$472
FRZN	Serrated Knife in lieu of standard knife, 1/8" slice thick	ness and additional modific	ations (S13 or S	13A only)	\$1,318
SSK	Stainless Steel Knife in lieu of Carbon Steel - highly re	ecommend for meatroom ap	oplications		\$190

GLOBE® VINTAGE INSPIRED

FLYWHEEL SLICERS

- Built-in knife sharpener
- Fully hand-operated, no electrical connection needed
- · Hollow ground chrome-plated carbon steel precision knife
- Protection ring around blade
- Aluminum receiving tray
- Red enamel with hand-detailed pin striping for a vintage look
- 9 thickness adjustments
- Designed for demanding sanitation requirements
- Low-resistance flywheel for speed control and easy operation
- Two-year parts and labor warranty

Flywheel Slicer Pricing						
Model	Description	Ship Weight	List Price			
FS12	12" Hand-Operated Flywheel Slicer	154 lbs.	\$17,178			
FS14	14" Hand-Operated Flywheel Slicer	271 lbs.	\$23,132			

Flywheel Slicer Accessory Pricing							
Model	Description	Ship Weight	List Price				
FS12TRAY-MARBLE	12" Marble Receiving Tray	7.5 lbs.	\$516				
FS14TRAY-MARBLE	14" Marble Receiving Tray	10 lbs.	\$632				
FS12STAND	12" Flywheel Stand	154 lbs.	\$3,368				
FSSTAND	14" Flywheel Stand	317.5 lbs.	\$5,570				



NEW! GLOBE® OPEN BODY MEDIUM-DUTY SLICER

- 12" carbon steel knife
- .4 HP motor
- Open-style body provides complete clearance under knife for easy cleaning and operation
- Ergonomic, front-mounted end weight for easier product loading and unloading
- Max slice thickness 1-1/16"
- Accommodates product up 11.5" x 5.5", 7.75" diameter
- No Volt Release
- Includes food fence as standard accessory
- · Permanently attached ring guard
- · Easily removed slice deflector
- Sharpener stored on the slicer for convenience
- Non-slip rubber feet
- One-year parts and labor warranty



Open Body Slicer Pricing						
Model	Description	Ship Weight	List Price			
GSO12	12" Open Body Manual Slicer	81.5 lbs.	\$6,306			





GLOBE® G-SERIES MEDIUM-DUTY SLICERS

- Strong motors with power overload protection and manual reset. Slices through numerous products including cheese
- Improved gravity feed chute glides with ease for perfect slicing
- Dual purpose end weight handle with ergonomic design allows for easier operation, improved product grip and slicing performance
- Knife cover interlock disables the slicer when the knife cover is removed
- Large table adjustment and chute removal knobs for improved grip and better indexing control
- Extended carriage accommodates large product and carriage notch conveniently holds end weight in upper position for easier product loading & unloading
- No-volt release relay prevents inadvertent activation of the slicer
- Popular, durable European design with sleek, modern, rounded corners that are easy to clean
- · Permanently mounted knife ring guard
- Ideal 35° angle on the food chute
- Food chute gliding action is improved through a superior stainless steel roller bearing design
- Two-year parts and labor, on-site warranty



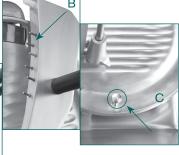
G12, G12A, G14 SLICERS — ENHANCED FEATURES IMPROVED SLICING PERFORMANCE!

A. Chute and end weight accommodate 10.5" tall products. End weight teeth have an exclusive pyramid-shaped design to hold product better during slicing — delivering a better quality slice! End weight parks at the top in convenient carriage notch for improved ergonomics.

B. Improved gripping teeth on underside of end weight give added stability when slicing tall products.

C. Knob added to knife cover for easier removal and installation.





See page 7 for slicer accessories





G-Seri	es Pricing				
Model	Description	Size Motor Voltage	NEMA Plug Type	Ship Weight	List Price
G10	Manual/10"	1/3 HP, 115/60/1	5-15P (!)	43 lbs.	\$2,814
G12	Manual/12"	1/2 HP, 115/60/1	5-15P (L)	61 lbs.	\$3,668
G12A	Automatic/12"	1/2 HP, 115/60/1	5-15P (!)	93 lbs.	\$9,806
G14	Manual/14"	1/2 HP, 115/60/1	5-15P (I)	95 lbs.	\$5,296

CHEFMATE® BY GLOBE MODEL GC512



- Superior performance for the budget-minded consumer
- Gear drive provides higher torque for slicing tough products like cheese
- Stainless steel food contact areas and removable receiving tray improve sanitation and cleanability
- Knife cover interlock improves operator safety during cleaning
- Top mounted, all metal knife sharpener
- Full gravity feed food chute
- Permanently attached knife ring guard
- One-year parts and labor, on-site warranty

Medium	ı-dutv Chefmate®	by Globe GC512 Pr	icina		
Model	Descrip/Knife	Size Motor Voltage	NEMA Plug Type	Ship Weight	List Price
GC512	Manual/12"	1/3 HP, 115/60/1	5-15P <equation-block></equation-block>	110 lbs.	\$7,294



CHEFMATE® BY GLOBE C-SERIES ECONOMY LIGHT DUTY SLICERS



- Popular, durable European designed base with more access for easier cleaning
- The end weight slides effortlessly which eases product loading and removal
- Motor overload protection is provided with a manual reset button
- Gravity feed chute has a roller bearing design that glides easily for perfect slicing
- Dual purpose end weight handle with ergonomic design allows for easier operation, improved product grip, and slicing performance
- Built completely of heavy gauge, stain resistant, anodized aluminum
- Improved push button on/off switch for easier operator control
- Large table adjustment and chute removal knobs for improved grip and better indexing control
- Top mounted, dual stone, easy turn, all metal knife sharpener
- One-year parts and labor warranty





	Economy	Chefmate®	hv	Globe	C-Series	Pricing
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Model	Descrip/Knife	Size Motor /Voltage	NEMA Plug Type	Ship Weight	List Price
C9	Manual/9"	1/4 HP, 115/60/1	5-15P(I)	33 lbs.	\$1,952
C10	Manual/10"	1/4 HP, 115/60/1	5-15P(!)	38 lbs.	\$2,204
C12	Manual/12"	1/3 HP, 115/60/1	5-15P(I)	57 lbs.	\$3,088

NOTE: C9 and C10 not recommended for slicing cheese. See Slicer Selection Guide on page 8





Part No.	Description	Ship Wt.	List Price
Accessories — S	S-Series Slicers ONLY		
S-FENCEHI	High Food Fence (12.125" x 3")	1.0 lb.	\$386
S-FENCE	Food Fence (12.125" x 1.125")	1.0 lb.	\$318
S-VEGHOP	Vegetable Hopper	12 lb.	\$1,116
S-SLAWTRAY	Slaw Tray	1.0 lb.	\$246
S-LEGS	2.5" Extension Legs (set of 4)	1.0 lb.	\$246
SCHART*	Replacement S-Series slicer laminated <i>Cleaning, Sanitizing,</i> and <i>Inspection</i> wall chart. Specify slicer model when ordering.	1.0 lb.	NC
Accessories —	Medium-Duty and Economy Slicers ONLY		
M500A	Food Fence (for G12, G12A and G14 slicers only)	1.0 lb.	\$320
300014	Vegetable Hopper (for G12, G12A, and G14 slicers only)	12 lbs.	\$1,154
A420VH	Vegetable Hopper (for GC512 only)	12 lbs.	\$1,154
GC512CHART*	Replacement GC512 slicer laminated Cleaning, Sanitizing, and Inspection wall chart (English & Spanish)	1.0 lb.	NC
GCHART*	Replacement G-Series slicer laminated Cleaning, Sanitizing, and Inspection wall chart (English & Spanish)	1.0 lb.	NC
CCHART*	Replacement C-Series slicer laminated Cleaning, Sanitizing, and Inspection wall chart (English & Spanish)	1.0 lb.	NC
Slicer Sanitation	1 Covers		
SC-SMALL	Slicer Sanitation Cover, 18"L x 21"W x 12.2"H (fits C9, C10, C12 and G10 slicers only)	1.0 lb.	\$196
SC-LARGE	Slicer Sanitation Cover, 25"L x 22"W x 22"H (Note: fits G12, G12A, G14, GS012, GC512 & all S-Series slicers)	1.0 lb.	\$210



SC-SMALL Slicer Cover



S-VEGHOP Premium Slicer Vegetable Hopper



SLAWTRAY S-Series Slicer Slaw Tray

*Wall charts are available for download at www.globefoodequip.com

See page 35 for extended warranty pricing.



To help determine which slicer is best suited for your operation, Globe created the slicer selection guide below. A few things to consider...

1. Will you be slicing cheese? If so, how much and how often?

Slicers with a powerful motor and larger knife are better suited for slicing cheese, as the slicer does not get bogged down when the cheese makes contact with the blade.

2. Will the product be frozen?

Frozen meat products are difficult to slice. Globe's S-Series Frozen Option has a serrated knife to power through frozen meat.

3. How many hours per day will the slicer be used?

If slicing plays a significant role in your daily operation, Globe's premium heavy-duty slicers can withstand constant use and are recommended for their precision slicing, powerful performance and proven reliability.

SLICER SELECTION GUIDE

Model	Time	Manual	Auto	Cheese			Blade	Max.	Cu	utting Capacity	
No.	Slicing Meat	(Slice to Order)	(Bulk Slicing)	Slicing	Warranty	Motor	(Diameter)	Slice Thickness	D (Diameter)	W (Width)	H (Height)
Globe® S-Series Heavy-Duty Premium Slicers											
S13 & SG13	All Day	1			2-year parts and labor	1/2 HP	13" (33.02cm)	1-1/8" (2.9cm)	8" (20.3cm)	11" (27.9cm)	13.75" (34.9cm)
S13A & SG13A	All Day	1	√		2-year parts and labor	1/2 HP	13" (33.02cm)	1-1/8" (2.9cm)	8" (20.3cm)	11" (27.9cm)	13.75" (34.9cm)
Globe® I	Medium-Du	ty Slicers	;								
Chefmate® GC512	6 Hours	√			1-year parts and labor	1/3 HP	12" (30.48cm)	7/8" (2.22cm)	7.5" (19.50cm)	10" (25.40cm)	8.75" (22.23cm)
GSO12	6 Hours	1		•	1-year parts and labor	2/5 HP	12" (30.48cm)	1-1/16" (2.7cm)	7.75" (19.7cm)	11.5" (29.2cm)	5.5" (13cm)
G14	6 Hours	1			2-year parts & labor	1/2 HP	14" (35.56cm)	9/16" (1.43cm)	9.75" (24.8cm)	11.5" (29.2cm)	10.125" (25.7cm)
G12A	4 Hours	√	√	•	2-year parts and labor	1/2 HP	12" (30.48cm)	1/2" (1.27cm)	8.25" (21cm)	10" (25.4cm)	8.75" (22.2)
G12	4 Hours	1		•	2-year parts and labor	1/2 HP	12" (30.48cm)	9/16" (1.43cm)	8.25" (21cm)	10" (25.4cm)	8.75" (22.2)
G10	2 Hours	1		0	2-year parts and labor	1/3 HP	10" (25.40cm)	9/16" (1.43cm)	7.25" (18.4cm)	9.5" (24.1cm)	7.375" (18.7cm)
Chefmate® by Globe C-Series Light Duty Slicers											
C12	1 Hour	1		•	1-year parts and labor	1/3 HP	12" (30.48cm)	9/16" (1.43cm)	8" (20.32cm)	9.75" (24.77cm)	8.62" (21.89cm)
C10	30 Minutes	1		0	1-year parts and labor	1/4 HP	10" (25.40cm)	9/16" (1.43cm)	6.87" (17.45cm)	8.62" (21.89cm)	7.25" (18.42cm)
C9	< 30 Min.	1		0	1-year parts and labor	1/4 HP	9" (22.86cm)	9/16" (1.43cm)	6.25" (15.88cm)	7.25" (18.42cm)	6.5" (16.51 cm)

Interactive slicer selection guide, detailed specifications and parts can be found at www.globefoodequip.com

GLOBE® COUNTERTOP, BENCH AND FLOOR PLANETARY MIXERS

• Powerful heavy-duty motor and high-torque gear transmission easily mixes all types of products, improving reliability

- Fixed speed gear transmission heat treated, hardened steel gears and shafts increase reliability
- · Removable stainless steel bowl guard on all models
- Interlocked bowl guard and bowl lift aids the user during operation
- Rigid cast iron body ensures years of mixer durability (SP05 and SP08 have cast aluminum body)
- Small footprint saves valuable kitchen space
- · Permanently lubricated transmission
- Front-mounted controls (models SP08 SP80PL)
- Industry standard #10 hub on SP05, #12 hub on models SP10-SP80PL
- Thermal overload protection
- Power bowl lift on the SP62P, SP62P-4 and the SP80PL
- Two-year parts and labor warranty

Standard equipment includes:

- Stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook, front mounted touch pad controls with digital LED 15-minute timer (SP08) or 60-minute timer (SP10-SP80PL), rubber feet and built-in ingredient chute (SP10-SP80PL) NOTE: SP62P does NOT include flat beater or wire whip
- SP05 attachments are stainless steel; SP05 & SP08 splash covers are polycarbonate.
- A bowl truck (as shown without handle) is included with the SP60, SP62P, SP62P-4 and SP80PL.

Planetary Mixer Pricing List **NEMA** Ship Model Capacity HP Motor Voltage/Amps Plug Type Weight **Price** SP05 800 watts 5-15P (!) 5 qts. 115/60/1, 4 amps 40 lbs. \$1,784 SP08 8 qts. 1/4 115/60/1, 5 amps 5-15P (ii) 62 lbs. \$2,954 SP10 10 qts. 1/3 115/60/1, 5 amps 5-15P (1) 245 lbs. \$6,206 SP20 1/2 5-15P (!! \$7,026 20 qts. 115/60/1, 6 amps 270 lbs. 5-15P (11) SP25 25 qts. 3/4 115/60/1, 11 amps 325 lbs. \$10,122 SP30 5-20P (1-) \$13,454 30 qts. 1 115/60/1, 16 amps 565 lbs. SP30P 30 qts. 1 1/2 220/60/1, 12 amps 6-20P 565 lbs. \$16,244 L6-30P (1) SP40* 2 750 lbs. 40 qts. 220/60/1, 12 amps or \$22,978 L15-20P(3) 208/60/3, 7 amps L6-30P ((1)SP60* 60 qts. 3 220/60/1, 23 amps or 690 lbs. \$31,026 208/60/3, 9 amps L15-20P() SP62P* L6-30P (1) 60 qts. 220/60/1, 18 amps or 1.023 lbs. \$37.568 L15-20P 208/60/3, 12 amps NOTE: Comes with a heavy-duty bowl truck, stainless steel bowl, and dough hook only L6-30P (1) SP62P-4* 1,023 lbs. 60 qts. 3 220/60/1, 18 amps or \$39,586 208/60/3, 12 amps L15-20P(3) L15-20P(3) SP80PL 3 208/60/3, 10 amps 1,270 lbs. 80 qts. \$45,220

For mixer accessories see pages 11-13







SP05

SP62P

SP62P-4:

4-speed, heavyduty 60 qt. mixer with power bowl lift

NO DOCK? NO PROBLEM!

Lift gate delivery is recommended for the SP30, SP40, SP60, SP62P, SP62P-4 and SP80PL mixer models. See page 32 for pricing & additional freight services.

* IMPORTANT: Specify voltage and phase when ordering these mixer models.

NOTE: Special voltage motors are available. Contact factory for pricing and lead time.

Planetary Mixer Correctional Option

includes tamper resistant external fasteners. All external fasteners are Torx® pin head screws which can only be removed with a special tool supplied with the machine; and the hub set screw is tethered to the mixer.



Part No.	Description	List Price
XXCORR-10	Correctional Option for SP10 Mixer	\$1,596
XXCORR-20	Correctional Option for SP20 Mixer	\$1,596

Part No.	Description	List Price
XXCORR-25	Correctional Option for SP25 Mixer	\$1,596
XXCORR-30	Correctional Option for SP30 Mixer	\$1,992
XXCORR-30P	Correctional Option for SP30P Mixer	\$2,184
XXCORR-40	Correctional Option for SP40 Mixer	\$2,388
XXCORR-60	Correctional Option for SP60 Mixer	\$2,782
XXCORR-62	Correctional Option for SP62P/SP62P-4	\$3,182
XXCORR-80	Correctional Option for SP80PL Mixer	\$3,182

GLOBE® SPIRAL MIXERS

- Powerful dual high torque bowl & dough hook motors
- Manual and automatic control functions
- Two fixed speeds
- Dual 20 minute electronic digital timers for automatic shift from 1st to 2nd speed
- All metal construction with a cast aluminum top cover
- Polished diamond finish stainless steel bowl
- Reversible bowl drive for mixing smaller batches (1st speed)
- Bowl jog control for easy dough removal & bowl cleaning

Spiral vs Planetary...

Spiral mixers use a permanent spiral agitator that rotates on a fixed vertical axis while the bowl spins in a counter-clockwise direction. Better for heavier dough.

Planetary mixers use an agitator that moves in circular orbits along the inside wall of a stationary bowl for a variety of applications.

- Includes: stainless steel bowl, spiral dough hook, wire bowl guard, leveling feet and 10.5' power cord (must be hard wired by electrician)
- Two-year parts and labor warranty
- *Spiral mixers run on 208v-240v

 Stainless steel ball bearing bowl drive for extra durability Sturdy reinforced dough hook easily handles large, heavy batches Front and rear casters for mobility Spiral Mixer Pricing					pirai mixers n	E	rtek intertek
Model	Capacity	Motor Power Dough Hook	Motor Power Bowl	NEMA PlugType	Volts	Ship Wt.	List Price
GSM130	130 lbs.	2HP 1st speed 4HP 2nd speed	3/4HP	Hard wired	208-240/60/3	933 lbs.	\$31,864
GSM175	175 lbs.	3.25HP 1st speed 6HP 2nd speed	3/4HP	Hard wired	208-240/60/3	1,061 lbs.	\$35,806



GLOBE MIXER CAPACITY CHART														
				P L	ANET	ARY							SPI	RAL
Product	Agitator & Speed	SP05	SP08	SP10	SP20	SP25	SP30/ SP30P	SP40	SP60	SP62P	SP62P-4	SP80PL	GSM130	GSM175
Waffle or Hotcake Batter	Flat Beater	2 qts.	3 qts.	5 qts.	8 qts.	10 qts.	12 qts.	16 qts.	24 qts.		24 qts.	30 qts.		
Whipped Cream	Wire Whip	2 qts.	2 qts.	2 qts.	4 qts.	5 qts.	6 qts.	9 qts.	12 qts.		12 qts.	16 qts.		
Mashed Potatoes	Flat Beater	4 lbs.	4 lbs.	8 lbs.	15 lbs.	18 lbs.	23 lbs.	30 lbs.	40 lbs.		40 lbs.	50 lbs.		
Egg Whites	Wire Whip	3/4 pts.	3/4 pts.	1 pt.	1 qt.	1 1/4 qts.	11/2 qts.	13/4 qts.	2 qts.		2 qts.	2 qts.		
Meringue (Oty. of Water)	Wire Whip	1/4 pts.	½ pts.	¾ pts.	1½ pts.	1¾ pts.	1 qt.	1 1/4 qts.	13/4 qts.		1¾ qts.	3 qts.		
Raised Donut Dough (65% AR) *◆	Dough Hook 1st and 2nd	2 lbs.	2 lbs.	4½ lbs.	9 lbs.	12 lbs.	15 lbs./ 20 lbs.	25 lbs.	60 lbs.	75 lbs.	75 lbs.	80 lbs.	130 lbs.	175 lbs.
Heavy Bread Dough (55% AR) *•◆	Dough Hook 1st only	4 lbs.	3 lbs.	7½ lbs.	15 lbs.	20 lbs.	30 lbs./ 35 lbs.	40 lbs.	70 lbs.	75 lbs.	75 lbs.	80 lbs.	120 lbs.	165 lbs.
Bread and Roll Dough (60% AR) *•◆	Dough Hook 1st only	5 lbs.	5 lbs.	12½ lbs.	25 lbs.	25 lbs.	45 lbs.	60 lbs.	80 lbs.	90 lbs.	90 lbs.	90 lbs.	130 lbs.	175 lbs.
Pizza Dough, Thin (40% AR) * ו ◆□	Dough Hook 1st only	3 lbs.	2 lbs.	5 lbs.	9 lbs.	12 lbs.	16 lbs./ 25 lbs.	30 lbs.	40 lbs. (1st)	50 lbs. 35 lbs. (2nd)	50 lbs. 40 lbs. (2nd)	50 lbs.	60 lbs.	80 lbs.
Pizza Dough, Medium (50% AR) *•◆□	Dough Hook 1st only	4 lbs.	4 lbs.	5 lbs	10 lbs.	15 lbs.	25 lbs./ 36 lbs.	40 lbs.	70 lbs. (1st) 35 lbs. (2nd)	80 lbs. (1st) 60 lbs. (2nd)	80 lbs. (1st) 70 lbs. (2nd)	90 lbs.	115 lbs.	155 lbs.
Pizza Dough, Thick (60% AR) *■◆	Dough Hook 1st only	5 lbs.	5 lbs.	10 lbs	20 lbs.	25 lbs.	40 lbs./ 45 lbs.	50 lbs.	70 lbs.	90 lbs.	90 lbs	100 lbs.	130 lbs.	175 lbs.
Fondant Icing	Flat Beater	4 lbs.	3 lbs.	6 lbs	12 lbs.	15 lbs.	18 lbs.	25 lbs.	36 lbs.		36 lbs.	60 lbs.		
Cake	Flat Beater	5 lbs.	6 lbs.	10 lbs.	20 lbs.	25 lbs.	30 lbs.	40 lbs.	60 lbs.		60 lbs.	90 lbs.		
Pie Dough	Flat Beater	5 lbs.	4 lbs.	10 lbs.	18 lbs.	22 lbs.	27 lbs.	35 lbs.	50 lbs.	60 lbs.	50 lbs.	70 lbs.		
Pasta, Basic Egg Noodle	Dough Hook	1 lb.	2 lbs.	3 lbs.	5 lbs.	6 lbs.	8 lbs./ 15 lbs.	17 lbs.	35 lbs.	40 lbs.	35 lbs.	50 lbs.		

^{*} NOTE: The following maximum capacities are intended as a guideline only. Varying factors such as the type of flour, temperature of water, and other conditions may require the batch to be reduced. The mixer capacity depends on the moisture content of the dough. When mixing dough (pizza, bread, or bagels) check your Absorption Ratio percentage (AR%)! Absorption Ratio % (AR%) = Water Weight divided by Flour Weight. The capacities listed below are based on flour at room temperature and 70°F water temperature. (1 gallon of water weighs 8.33 lbs.)

- ★ Maximum Mixing Time 7 Minutes
- If high gluten flour is used, reduce the batch size by 10%
- ◆ If using chilled flour, water below 70°F, or ice, reduce batch size by 10%
- ☐ 2nd speed should never be used on 50% AR or lower with the exception of the SP60 The SP60 requires a 50% reduction in batch size to mix in speed 2 with 50% AR doughs

Do not use attachments on hub while mixing!

Interactive mixer capacity chart, detailed specifications, guides and parts can be found at www.globefoodequip.com

PLANETARY MIXER ACCESSORIES

Part No.	Description	Ship Wt.	List Price
Bowls			
XXBOWL-05	5 Quart Bowl - Stainless Steel	3 lbs.	\$280
XXBOWL-08	8 Quart Bowl - Stainless Steel	4 lbs.	\$402
XXBOWL-10	10 Quart Bowl - Stainless Steel	5 lbs.	\$498
XXBOWL-20	20 Quart Bowl - Stainless Steel	10 lbs.	\$594
XXBOWL-25	25 Quart Bowl - Stainless Steel	10 lbs.	\$650
XXBOWL-30	30 Quart Bowl - Stainless Steel	17 lbs.	\$1,010
XXBOWL-40	40 Quart Bowl - Stainless Steel	21 lbs.	\$1,330
XXBOWL-60	60 Quart Bowl - Stainless Steel	26 lbs.	\$1,766
XXBOWL-62	60 Quart Bowl - Stainless Steel (SP62P, SP62P-4)	34 lbs.	\$1,974
XXBOWL-80	80 Quart Bowl - Stainless Steel	38 lbs.	\$1,974
Flat Beaters			
XXBEAT-05	5 Quart Flat Beater - Stainless Steel	1lb.	\$114
XXBEAT-08	8 Quart Flat Beater - Aluminum	1 lb.	\$280
XXBEAT-08SS	8 Quart Flat Beater - Stainless Steel	2 lbs.	\$408
XXBEAT-10	10 Quart Flat Beater - Aluminum	2 lbs.	\$356
XXBEAT-10SS	10 Quart Flat Beater - Stainless Steel	3 lbs.	\$650
XXBEAT-20	20 Quart Flat Beater - Aluminum	4 lbs.	\$396
XXBEAT-20SS	20 Quart Flat Beater - Stainless Steel	5 lbs.	\$718
XXBEAT-25	25 Quart Flat Beater - Aluminum	3 lbs.	\$428
XXBEAT-25SS	25 Quart Flat Beater - Stainless Steel	6 lbs.	\$718
XXBEAT-30	30 Quart Flat Beater - Aluminum	5 lbs.	\$472
XXBEAT-30SS	30 Quart Flat Beater - Stainless Steel	7 lbs.	\$1,194
XXBEAT-40	40 Quart Flat Beater - Aluminum	7 lbs.	\$586
XXBEAT-40SS	40 Quart Flat Beater - Stainless Steel	7 lbs.	\$1,754
XXBEAT-60	60 Quart Flat Beater - Aluminum	7 lbs.	\$702
XXBEAT-60SS	60 Quart Flat Beater - Stainless Steel	20 lbs.	\$1,838
XXBEAT-62	60 Quart Flat Beater - Aluminum (SP62P, SP62P-4)	7 lbs.	\$814
XXBEAT-80	80 Quart Flat Beater - Aluminum	9 lbs.	\$846
Spiral Dough H	ooks		
XXHOOK-05	5 Quart Spiral Dough Hook - Stainless Steel	1.0 lb.	\$114
XXHOOK-08	8 Quart Spiral Dough Hook - Aluminum	1.0 lb.	\$280
XXHOOK-08SS	8 Quart Spiral Dough Hook - Stainless Steel	2 lbs.	\$408
XXHOOK-10	10 Quart Spiral Dough Hook - Aluminum	2 lbs.	\$408
XXHOOK-10SS	10 Quart Spiral Dough Hook - Stainless Steel	3 lbs.	\$602
XXHOOK-20	20 Quart Spiral Dough Hook - Aluminum	3 lbs.	\$414
XXHOOK-20SS	20 Quart Spiral Dough Hook - Stainless Steel	4 lbs.	\$718
XXHOOK-25	25 Quart Spiral Dough Hook - Aluminum	4 lbs.	\$428
XXHOOK-25SS	25 Quart Spiral Dough Hook - Stainless Steel	6 lbs.	\$704
XXHOOK-30	30 Quart Spiral Dough Hook - Aluminum	7 lbs.	\$562
XXHOOK-40	40 Quart Spiral Dough Hook - Aluminum	9 lbs.	\$606
XXHOOK-60	60 Quart Spiral Dough Hook - Aluminum	12 lbs.	\$728
XXHOOK-62	60 Quart Spiral Dough Hook - Aluminum (SP62P, SP62P-4)	9 lbs.	\$868
XXHOOK-80	80 Quart Spiral Dough Hook - Aluminum	16 lbs.	\$956
J Hook			
XXJHOOK-20	20 Quart J Dough Hook - Aluminum	3 lbs.	\$414
XXJHOOK-60	60 Quart J Dough Hook - Aluminum	9 lbs.	\$924
			7





BEATER



PLANETARY MIXER

Part No.	Description	Ship Wt.	List Price
Wire Whips			
XXWHIP-05	5 Quart Wire Whip - Stainless Steel	1 lb.	\$142
XXWHIP-08	8 Quart Wire Whip - Stainless Steel	1 lb.	\$342
XXWHIP-10	10 Quart Wire Whip - Stainless Steel	2 lbs.	\$424
XXWHIP-20	20 Quart Wire Whip - Stainless Steel	3 lbs.	\$534
XXWHIP-25	25 Quart Wire Whip - Stainless Steel	4 lbs.	\$582
XXWHIP-30	30 Quart Wire Whip - Stainless Steel	5 lbs.	\$594
XXWHIP-40	40 Quart Wire Whip - Stainless Steel	6 lbs.	\$698
XXWHIP-60	60 Quart Wire Whip - Stainless Steel	8 lbs.	\$910
XXWHIP-62	60 Quart Wire Whip - Stainless Steel	9 lbs.	\$1,058
XXWHIP-80	80 Quart Wire Whip - Stainless Steel	9 lbs.	\$1,098
Heavy-Duty Wire W	/hips		
XXHDWHIP-10-4	10 Quart Heavy-duty Wire Whip - 2 mm Stainless Steel	2 lbs.	\$518
XXHDWHIP-20-4	20 Quart Heavy-duty Wire Whip - 2.8 mm Stainless Steel	2 lbs.	\$608
XXHDWHIP-25-4	25 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	3 lbs.	\$698
XXHDWHIP-30-4	30 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	6 lbs.	\$878
XXHDWHIP-40-4	40 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	6 lbs.	\$956
XXHDWHIP-40-5	40 Quart Heavy-duty Wire Whip - 5 mm Stainless Steel	6 lbs.	\$828
XXHDWHIP-60-4	60 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel*	7 lbs.	\$1,206
XXHDWHIP-60-5	60 Quart Heavy-duty Wire Whip - 5 mm Stainless Steel*	7 lbs.	\$1,104
XXHDWHIP-80-4	80 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	9 lbs.	\$1,346
XXHDWHIP-80-5	80 Quart Heavy-duty Wire Whip - 5 mm Stainless Steel	8 lbs.	\$1,284
Aileron Whips (A-W	/hip) — for use with heavy products like potatoes, batter, mayonnaise and icing		
XXAWHIP-20	20 Quart Aileron Whip - Stainless Steel	5 lbs.	\$1,118
XXAWHIP-80	80 Quart Aileron Whip - Stainless Steel	18 lbs.	\$2,152
Adapter Kits			
XXACC10-20	10 Qt Bowl, Hook, Beater, Whip for 20 Qt Unit	13 lbs.	\$1,550
XXACC12-20	12 Qt Bowl, Hook, Beater, Whip for 20 Qt Unit	13 lbs.	\$1,626
XXACC10-25	10 Qt Bowl, Hook, Beater, Whip for 25 Qt Unit	13 lbs.	\$1,626
XXACC20-30	20 Qt Bowl, Hook, Beater, Whip for 30 Qt Unit	22 lbs.	\$2,860
XXACC20-40	20 Qt Bowl, Hook, Beater, Whip for 40 Qt Unit	26 lbs.	\$3,072
XXACC30-60	30 Qt Bowl, Hook, Beater, Whip, for 60 Qt Unit (for SP60 only)	33 lbs.	\$3,786
XXACC40-60	40 Qt Bowl, Hook, Beater, Whip, for 60 Qt Unit (for SP60 only)	40 lbs.	\$4,482
XXACC40-80	40 Qt Bowl, Hook, Beater, Whip, for 80 Qt Unit	45 lbs.	\$4,714
XXACC60-80	60 Qt Bowl, Hook, Beater, Whip, for 80 Qt Unit	47 lbs.	\$4,874
Bowl Scrapers			
XXSCRP-20	20 Qt. Bowl Scraper (incl. mounting kit)	3 lbs.	\$746
XXSCRP-25	25 Qt. Bowl Scraper (incl. mounting kit)	3 lbs.	\$872
XXSCRP-30	30 Qt. Bowl Scraper (incl. mounting kit) (SP30 & SP30P)	6 lbs.	\$1,078
XXSCRP-40	40 Qt. Bowl Scraper (incl. mounting kit)	6 lbs.	\$1,214
XXSCRP-60	60 Qt. Bowl Scraper (incl. mounting kit) (SP60 only)	12 lbs.	\$1,848
XXSCRP-624	60 Qt. Bowl Scraper (incl. mounting kit) (SP62P, SP62P-4 only)	12 lbs.	\$1,794
XXSCRP-80	80 Qt. Bowl Scraper (incl. mounting kit)	13 lbs.	\$2,068



WHIP



XXHDWHIP

4MMHD wire whips
are reinforced with ring
around the whip.

*Note: XXHDWHIP-60-4 and XXHDWHIP-60-5 are not compatible with the SP62P mixers



XXAWHIP-80



XXACC20-40



PLANETARY MIXER ACCESSORIES

NOTE: Accessories will work for most discontinued Globe mixer models.



XBTRUCK



MC-SP20

TOTAL PROCESSION WITH WORK TO THOSE GLOSS HIMAGE MICEONIA.							
Part No.	Description	Ship Wt.	List Price				
Pastry Knives							
XXPASTRY-10	10 Quart Pastry Knife - Aluminum	1 lbs.	\$628				
XXPASTRY-20	20 Quart Pastry Knife - Aluminum	2 lbs.	\$722				
XXPASTRY-30	30 Quart Pastry Knife - Aluminum	5 lbs.	\$748				
XXPASTRY-40	40 Quart Pastry Knife - Aluminum	7 lbs.	\$924				
XXPASTRY-60	60 Quart Pastry Knife - Aluminum	7 lbs.	\$1,310				
Miscellaneous							
XXSEISMIC KIT-SM	Seismic Kit for SP10-SP25	8 lbs.	\$1,162				
XXSEISMIC KIT-MD	Seismic Kit for SP30-SP60	11 lbs.	\$1,162				
XXSEISMIC KIT-LG	Seismic Kit for SP62P-SP80PL	16 lbs.	\$1,162				
XBTRUCK-40	Heavy-duty bowl trolley with handle for SP40	10 lbs.	\$398				
XBTRUCK-60	Heavy-duty bowl trolley with handle for SP60	10 lbs.	\$908				
XBTRUCK-62	Heavy-duty bowl trolley with handle for SP62P, SP62P-4	12 lbs.	\$908				
XBTRUCK-80	Heavy-duty bowl trolley with handle for SP80PL	17 lbs.	\$908				
XTABLE	Mixer Table with undershelf (30" W x 24" D x 24" H) stainless steel top, galvanized steel undershelf & legs (SP05 - SP25 mixers)	40 lbs.	\$2,210				
XXBGSHIELD-10	Polycarbonate shield insert for 10 qt. mixer bowl guard	1 lb.	\$198				
XXBGSHIELD-20	Polycarbonate shield insert for 20 qt. mixer bowl guard	1 lb.	\$226				
XXBGSHIELD-25	Polycarbonate shield insert for 25 qt. mixer bowl guard	1 lb.	\$254				
XXBGSHIELD-30	Polycarbonate shield insert for 30 qt. mixer bowl guard	1 lb.	\$312				
XXBGSHIELD-40	Polycarbonate shield insert for 40 qt. mixer bowl guard	1 lb.	\$340				
XXBGSHIELD-60	Polycarbonate shield insert for 60 qt. mixer bowl guard	1 lb.	\$368				
MC-SP5	Mixer sanitation cover for 5 qt. mixer	1 lb.	\$162				
MC-SP8	Mixer sanitation cover for 8 qt. mixer	1 lb.	\$176				
MC-SP20	Mixer sanitation cover for 20 qt. mixer	1 lb.	\$190				



PLANETARY MIXER & POWER DRIVE ACCESSORIES

Part No.	Description	Ship Wt.	List Price
Mixer and P	ower Drive Unit #12 Hub Attachments		
L00783	Strip Cutter Attachment, cuts 1/4" strips	14 lbs.	\$1,076
L00670	Meat Tenderizer Attachment	14 lbs.	\$1,076
XVSGH	9" Slicer/Shredder/Grater Housing Only (Requires slicing/shredding plate & XPH)	17 lbs.	\$1,686
XASP	Adjustable Slicing Plate (1/2" max slice thickness, vegetables only)	7 lbs.	\$998
XPH	Plate Holder — requires plate(s) listed below	5 lbs.	\$482
XSP332	3/32" (2.3 mm) Shredding Plate* for XPH	1 lb.	\$182
XSP316	3/16" (4.7 mm) Shredding Plate* for XPH	1 lb.	\$138
XSP14	1/4" (6.3 mm) Shredding Plate* for XPH	1 lb.	\$138
XSP516	5/16" (7.9 mm) Shredding Plate* for XPH	1 lb.	\$138
XSP12	1/2" (12.7 mm) Shredding Plate* for XPH	1 lb.	\$138
XGP	Grating Plate* for XPH	1 lb.	\$188
XMCA-SS	Meat Grinder Assembly: SST cylinder, worm gear, ring, pan, knife, 3/16" plate, polycarbonate pusher	12 lbs.	\$1,366
CP00-12	Stuffing Plate** for XMCA-SS	1 lb.	\$136
CP02-12	Chopper Plate, 1/16" (2 mm) for XMCA-SS	1 lb.	\$136
CP04-12	Chopper Plate, 5/32" (4 mm) for XMCA-SS	1 lb.	\$136
CP05-12	Chopper Plate, 3/16" (5 mm) for XMCA-SS	1 lb.	\$136
CP06-12	Chopper Plate, 1/4" (6 mm) for XMCA-SS	1 lb.	\$136
CP08-12	Chopper Plate, 5/16" (8 mm for XMCA-SS	1 lb.	\$136
CP10-12	Chopper Plate, 3/8" (10 mm) for XMCA-SS	1 lb.	\$136
CP12-12	Chopper Plate, 1/2" (12 mm) for XMCA-SS	1 lb.	\$136
CP14-12	Chopper Plate, 9/16" (14 mm) for XMCA-SS	1 lb.	\$136
CP16-12	Chopper Plate, 5/8" (16 mm) for XMCA-SS	1 lb.	\$136
CP18-12	Chopper Plate, 11/16" (18 mm) for XMCA-SS	1 lb.	\$136
XST12	1/2" Aluminum Stuffing Tube (Mutton) for XMCA-SS	1 lb.	\$112
XST34	3/4" Aluminum Stuffing Tube (Pork) for XMCA-SS	1 lb.	\$112
XXCK	Chopper Knife for the XMCA-SS	1 lb.	\$158
Heavy-Duty	Mixer and Power Drive Unit Accessory Kits		
XVG	Housing and slicing plate	17 lbs.	\$2,422
XVS	Housing, plate holder & 3/16" shredding plate	18 lbs.	\$2,062
XGS	Housing, slicing plate, plate holder & 3/16" shredding plate	20 lbs.	\$2,882









L00670 Meat Tenderizer Attachment







NEW! GLOBE®

CHEESE SHREDDER

- Shreds up to 65 lbs per minute
- Shred 6-8lb. block without cutting to fit into hopper
- Robust motors featuring high starting torque
- Overload protection with auto reset button
- Position switch to ensure hopper engagement
- Stainless steel housing
- Disassembles without tools for fast and easy clean up
- Ships with cord and plug
- 3/16" shredding plate included (XSP316-HD)
- One-year parts and labor warranty

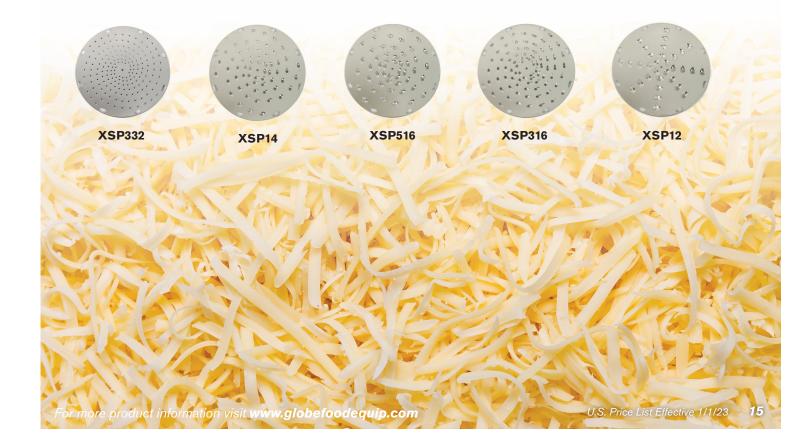
CURER	UD TO
SHRED 6 POU	NDS IN
AS LITT	LE AS 6 DNDS!
SECO	INDS:

Cheese Shredder Pricing					
Model	Description	Ship Weight	List Price		
GSCS2-1	1 phase, 2 HP Cheese Shredder	195 lbs.	\$10,912		
GSCS2-3	3 phase, 2 HP Cheese Shredder	182 lbs.	\$10,912		
GSCS3-3	3 phase, 3 HP Cheese Shredder	219 lbs.	\$11,262		

Cheese Shredder Accessories					
Model	Description	Ship Weight	List Price		
GSCS-Shelf	Adjustable Container Shelf	7 lbs.	\$450		
GSCS-Base	Used to Convert to Floor Model	18 lbs.	\$1,150		
XSP332	3/32" Shredding Plate	1 lbs.	\$182		
XSP14	1/4" Shredding Plate	1 lbs.	\$138		
XSP516	5/16" Shredding Plate	1 lbs.	\$138		
XSP12	1/2" Shredding Plate	1 lbs.	\$138		
XSP316-HD	3/16" Heavy Duty Shredding Plate	1 lbs.	\$170		
XSP316	3/16" Shredding Plate	1 lbs.	\$138		



Shown with optional shelf



GLOBE®

POWER DRIVE UNITS

- Fan-cooled, 1 HP motor
- Industry standard #12 Attachment Hub
- Brushed stainless steel construction with one-piece cast hub face
- Interlocked power switch prevents inadvertent operation
- #12 attachment coupler built into shaft
- Overload protection with manual reset button
- Non-scratch, non-slip legs
- One-year parts and labor warranty

Heavy-Duty Power Drive Units					
Model	RPMs/HP	Ship Weight	List Price		
GPD-L	200 / 1 HP	85 lbs.	\$2,902		
GPD-H*	700 / 1 HP	77 lbs.	\$2,902		





*High speed
model not for
grinding meat
or shredding
cheese

Model	Capacity per Minute					
	Ground Beef	Parmesan Cheese	Lettuce			
GPD-L	1 lb.	.67 lb.	7 lbs.			
GPD-H	Not recommended	1.5 lb.	10.35 lbs.			

GLOBE® HEAVY-DUTY COMMERCIAL IMMERSION BLENDERS

Variable speed, heavy-duty motor with overload protection for flexibility and control

Stick Length

12"

14"

16"

18"

22"

Interlocked power switch for operator protection

Heavy-Duty Commercial Immersion Blenders

Watt/HP

500 W / 3/4 HP

750 W / 1 HP

- No tools required for operation
- Stainless steel blending sticks and blades provide optimal sanitation
- · Attachments are dishwasher safe for fast, easy cleanup
- 7.5' power cord for better mobility
- One-year replacement warranty



Ship Wt.

8.5 lbs.

10.42 lbs.

10.82 lbs.

11.19 lbs.

11.5 lbs.

NEMAPlug Type

5-15P (!)

5-15P (!)

5-15P (!)

5-15P (!)

5-15P (!)



See page 14 for #12 hub

attachments



List

\$

\$

\$

\$

tek	
Price	
1,120	
1,428	
1,540	
1,820	
1,960	



Madal	Description	on Chin I
Immersion	Blender Attachments	& Accessories

Model	Description	Ship Wt.	List Price
GIBWSK10	10" Whisk	2.68 lbs.	\$230
GIBSTK12	12" Blending Stick	2.36 lbs.	\$202
GIBSTK14	14" Blending Stick	2.66 lbs.	\$214
GIBSTK16	16" Blending Stick	3.19 lbs.	\$242
GIBSTK18	18" Blending Stick	3.5 lbs.	\$266
GIBSTK20	20" Blending Stick	3.81lbs.	\$288
GIBSTK22	22" Blending Stick	4.16 lbs.	\$318
GIBWM	Attachment Wall Mount	1 lb.	\$98
GIB-BLADE	Replacement Blade	1 lb.	\$44
GIB-BLADE TOOL	Blade Removal Tool	1 lb.	\$44



Model

GIB500-12

GIB750-14

GIB750-16

GIB750-18

GIB750-22

GLOBE® 4" & 5" DIAMETER PATTY PRESS

- Anodized aluminum base with stainless bowls and press plate
- Heavy-duty, single-level press handle
- Detachable paper holder
- Single mold press dish 4" or 5" diameter depending on model
- Includes 500 waxed paper dividers
- One-year replacement or general / limited replacement parts warranty

Patty Press Pricing				
Model	Description	Ship Weight	List Price	
PP4	4" Patty Press	20 lbs.	\$752	
PP5	5" Patty Press	20 lbs.	\$790	







Waxed patty papers

Patty Press Accessories			
Part No.	Description	Ship Weight	List Price
PPCK425	Burger Press Conversion from 4" to a 5"	5 lbs.	\$256
PPCK524	Burger Press Conversion from 5" to a 4"	5 lbs.	\$208
PATTYPAPER4	4" Patty Press Waxed Paper 5,000 per box	12 lbs.	\$168
PATTYPAPER5	5" Patty Press Waxed Paper 5,000 per box	12 lbs.	\$184

NEW! GLOBE® HEAVY-DUTY

VACUUM PACKAGING MACHINES

Standard Features

- Digital display clearly shows vacuum & sealing times
- Timed vacuum cycle up to 50 seconds and timed sealing up to 4.5 seconds
- Pistons built into lid to automatically open when sealing is complete
- Heating element and sealing bar easily removed for cleaning in all locations
- Stop & Seal button allows operator to stop and seal product before end of cycle
- Rounded steel tank with no seals or edges for easy cleaning
- · Elevation platforms included to align product with sealing bar
- Stop button allows operator to cancel cycle
- Non-slip, non-scratch rubber feet
- One-year parts and labor warranty

Globe GVP20

Advanced Model Features

(above features included)

- 20 soft air programs
- Gas flush option
- Vacuum gauge
- Marination program
- 5 languages

Heavy-D	Heavy-Duty Vacuum Packaging Machines				
Model	Pump	Display	NEMA Plug Type	Ship Weight	List Price
GVP6	6 m ³ /h	Standard LCD	5-15P (!)	68.3 lbs.	\$7,392
GVP20	20 m³/h	Standard LCD	5-15P 😲	136.7 lbs.	\$9,010
GVP20A	20 m³/h	Advanced LED	5-15P 😲	136.7 lbs.	\$11,320

Vacuum Packaging Machine Accessories			
Part No.	Description	Ship Weight	List Price
VPBS610	3.5 mil 6"x10" storage bags, 1000/box	21 lbs.	\$174
VPBS812	3.5 mil 8"x12" storage bags, 1000/box	21 lbs.	\$282
VPBC612	3.5 mil 6"x12" cooking bags, 1000/box	21 lbs.	\$360
VPBC812	3.5 mil 8"x12" cooking bags, 1000/box	21 lbs.	\$478

CHEFMATE® BY GLOBE

- MEAT CHOPPERS
 - Stainless steel construction housing, cylinder, worm gear, adjusting ring and product tray
 - · Seamless edges improve sanitation, ease cleaning
 - Direct gear-driven transmission and powerful motor
 - Top mounted handle
 - Manual reset motor overload protection
 - Capacities: CM12 250 lbs. per hour and CM22 450 lbs. per hour
 - One-year parts and labor warranty

CM12



Shown here with standard
accessories: knife, product tray
1/4" and 5/16" plates, food
nuchar and stuffing tuba

Meat Choppers				
Model	Head Size	Motor/Voltage	Ship Weight	List Price
CM12	#12	1 HP, 8 amps, 115/60/1, 5-15P 🔃	56 lbs.	\$2,110
CM22	#22	1 1/2 HP, 16 amps, 115/60/1, 5-15P	84 lbs.	\$2,718

CM12 Meat Chopper Accessories			
Part No.	Description	Ship Weight	List Price
L00772	Chopper Plate, 1/16" (2 mm)	1 lb.	\$74
L00668	Chopper Plate, 5/32" (4 mm)	1 lb.	\$74
L00439	Chopper Plate, 1/4" (6 mm)	1 lb.	\$74
L00669	Chopper Plate, 5/16" (8 mm)	1 lb.	\$74
L00773	Chopper Plate, 3/8" (10 mm)	1 lb.	\$74
L00774	Chopper Plate, 1/2" (12 mm)	1 lb.	\$74
L00775	Chopper Plate, 9/16" (14 mm)	1 lb.	\$74
L00776	Chopper Plate, 5/8" (16 mm)	1 lb.	\$74
L00777	Stuffing Plate	1 lb.	\$74
L00437	Stuffing Tube — requires L00777 stuffing plate	1 lb.	\$14
L00440	Chopper Knife	1 lb.	\$28
L00670	Meat Tenderizer Attachment	14 lbs.	\$1,076
L00783	Strip Cutter Attachment, cuts 1/4" strips	14 lbs.	\$1,076

CM22 Meat Chopper Accessories				
Part No.	Description	Ship Weight	List Price	
L00779	Chopper Plate, 1/16" (2 mm)	1 lb.	\$96	
L00671	Chopper Plate, 5/32" (4 mm)	1 lb.	\$96	
L00480	Chopper Plate, 1/4" (6 mm)	1 lb.	\$96	
L00672	Chopper Plate, 5/16" (8 mm)	1 lb.	\$96	
L00780	Chopper Plate, 1/2" (12 mm)	1 lb.	\$96	
L00781	Chopper Plate, 11/16" (18 mm)	1 lb.	\$96	
L00782	Stuffing Plate	1 lb.	\$96	
L00478	Stuffing Tube — requires L00782 stuffing plate	1 lb.	\$14	
L00481	Chopper Knife	1 lb.	\$34	



IMPORTANT!
NOT COMPATIBLE
WITH CC MODEL
CHOPPERS
Go to www.globefoodequip.com,
AutoQuotes or contact Globe
customer service for CC Model
chopper accessory
information & pricing

Choppers are for beef, pork, or venison only.
Lean products such as poultry, vegetables, cheese, etc. will damage the unit!

GLOBE® GAS COUNTERTOP

GRIDDLES — MANUAL CONTROLS

- All stainless front, manual controls, 15", 24", 36", 48" widths
- 1-inch highly polished griddle plate fully welded to stainless steel frame
- Stainless steel U-style burner provides heat control every 12", provides flame every 6"
- Stainless steel, insulated double wall construction, with extended cool-to-touch front edge
- High performance 30,000 BTUs per burner
- Spatula-wide 4" trough
- Adjustable pilots with front access
- Heavy-duty, stainless steel adjustable legs and feet
- Unit ships Natural Gas with LP conversion kit included
- Two-year parts and labor warranty

Manual Control Gas Griddle Pricing				
Model	Cooking Area	Controls	Ship Weight	List Price
GG15G	15" x 20"	Manual	145 lbs.	\$2,502
GG24G	24" x 20"	Manual	210 lbs.	\$2,768
GG36G	36" x 20"	Manual	307 lbs.	\$3,690
GG48G	48" x 20"	Manual	397 lbs.	\$4,888



1" thick griddle plate = increased heating efficiency!



GLOBE® GAS COUNTERTOP

GRIDDLES — THERMOSTATIC CONTROLS

- All stainless front, thermostatic controls, 24", 36", 48", 60" widths
- 1-inch highly polished griddle plate fully welded to stainless steel frame
- High performance 30,000 BTUs per burner
- Stainless steel U-style burner, heat control every 12" and flame every 6"
- Stainless steel, insulated double wall construction, with extended cool-to-touch front edge
- Heavy-duty, stainless steel adjustable legs and feet
- Spatula-wide 4" trough
- Adjustable pilots with front access
- Ships Natural Gas, LP conversion kit included
- Two-year parts and labor warranty

Thermost	atic Control Gas	Griddle Pricing		
Model	Cooking Area	Controls	Ship Weight	List Price
GG24TG	24" x 20"	Thermostatic	210 lbs.	\$4,194
GG36TG	36" x 20"	Thermostatic	307 lbs.	\$5,354
GG48TG	48" x 20"	Thermostatic	397 lbs.	\$6,836
GG60TG	60" x 20"	Thermostatic	484 lbs.	\$11,288





See page 23 for gas cooking equipment accessories



1" thick griddle plate = increased heating efficiency!

GG60TG

GLOBE® GAS COUNTERTOP

CHARBROILERS — RADIANT HEAT

- All stainless front, 15", 24", 36" or 48" widths
- High performance 40,000 BTUs per burner
- Stainless steel U-style burner provides heat control every 12" and flame every 6"
- Stainless steel, insulated double wall construction, with extended cool-to-touch front edge
- Heavy-duty, reversible cast iron grates with drip flavor edge
- Heavy-duty stainless steel adjustable legs and feet

- Adjustable pilots with front access
- Field convertible to char rock or combination (Requires CHARRACK-KIT - see cooking equipment accessories, p.21)
- · Ships Natural Gas, includes LP conversion kit
- Two-year parts and labor warranty

Radiant Gas C	harbroiler Pricing			
Model	Radiant Type	Cooking Area	Ship Weight	List Price
GCB15G-SR	Stainless Steel	15" x 20"	102 lbs.	\$2,636
GCB24G-SR	Stainless Steel	24" x 20"	146 lbs.	\$2,982
GCB36G-SR	Stainless Steel	36" x 20"	205 lbs.	\$4,028
GCB48G-SR	Stainless Steel	48" x 20"	272 lbs.	\$5,412
GCB15G-CR	Cast Iron	15" x 20"	102 lbs.	\$2,868
GCB24G-CR	Cast Iron	24" x 20"	146 lbs.	\$3,262
GCB36G-CR	Cast Iron	36" x 20"	205 lbs.	\$4,330
GCB48G-CR	Cast Iron	48" x 20"	272 lbs.	\$5,918



RADIANT HEAT: HOW IT WORKS...



Radiants distribute heat along the surface of the grill for more even and thorough cooking.

Your choice of stainless steel or heavy-duty cast iron radiants

Advantages of Radiant Heat: Heats evenly, easy to clean, fewer flare-ups

GLOBE® GAS COUNTERTOP

CHARBROILERS — CHAR ROCK

- All stainless front, available in 15", 24", 36", and 48" widths
- High performance 40,000 BTUs per burner
- Stainless steel U-style burner, heat control every 12", flame every 6"
- Stainless steel, insulated double wall construction, with extended cool-to-touch front edge
- Heavy-duty cast iron grids for heating rocks
- Heavy-duty, reversible cast iron grates with drip flavor edge
- Heavy-duty, stainless steel adjustable legs and feet
- Adjustable pilots with front access
- Field convertible to radiant or combination (Requires CHARSSRAD OR CHARCIRAD accessories)
- Unit ships Natural Gas with LP conversion kit included
- Two-year parts and labor warranty

Char Rock Gas Charbroiler Pricing				
Model	Cooking Area	Ship Weight	List Price	
GCB15G-RK	15" x 20"	102 lbs.	\$2,636	
GCB24G-RK	24" x 20"	146 lbs.	\$2,984	
GCB36G-RK	36" x 20"	205 lbs.	\$4,028	
GCB48G-RK	48" x 20"	272 lbs.	\$5,412	



GCB24G

All Globe-branded gas cooking equipment includes two-year parts and labor warranty





Advantages of Char Rock
Increased flame and
smoke for added flavor!

GLOBE® GAS COUNTERTOP HOT PLATES

- All stainless front, 12", 24", and 36" widths
- High performance, heavy-duty 22,000 BTUs per cast iron burner
- Stainless steel construction
- Heavy-duty, cast iron grates reverse for wok applications
- Stainless steel adjustable legs and feet
- Adjustable pilots with front access
- Unit ships Natural Gas with LP conversion kit included
- Two-year parts and labor warranty





Gas Hot P	late Pricing			
Model	Burners	Controls	Ship Weight	List Price
GHP12G	2	Manual	90 lbs.	\$1,954
GHP24G	4	Manual	152 lbs.	\$2,976
GHP36G	6	Manual	224 lbs.	\$4,170

Step-Up Hot Plates include all above features with high performance, heavyduty 30,000 BTUs per cast iron burner!

Step-Up Gas Hot Plate Pricing				
Model	Burners	Controls	Ship Weight	List Price
GHPSU212G	2	Manual	88 lbs.	\$2,228
GHPSU424G	4	Manual	147 lbs.	\$3,218
GHPSU636G	6	Manual	214 lbs.	\$4,458







All Globe-branded gas cooking equipment includes two-year parts and labor warranty

GLOBE® GAS COUNTERTOP FRYERS

- All stainless front with stainless steel construction
- High performance BTUs —
 15 lb. oil capacity 26,500 total BTUs
 30 lb. oil capacity 53,000 total BTUs
- Stainless steel fry pot with drain valve and extension pipe
- Fast recovery Robertshaw® snap-action thermostat
- High limit thermostat protection
- Heavy-duty nickel-plated fry baskets with cool-to-touch insulated handles
- High performance, stainless steel tube burners inside rectangular heat chambers
- Heavy-duty, stainless steel adjustable legs and feet
- Unit ships Natural Gas or LP
- Two-year parts and labor warranty





See page 23 for gas

equipment

accessories

Gas Fryer Pricing				
Model	Oil Capacity	Gas Type	Ship Weight	List Price
GF15G	15 lbs	Natural Gas	84 lbs.	\$3,954
GF30G	30 lbs	Natural Gas	106 lbs.	\$4,400
GF15PG	15 lbs	Liquid Propane (LP)	84 lbs.	\$3,954
GF30PG	30 lbs	Liquid Propane (LP)	106 lbs.	\$4,400

GLOBE® GAS

FLOOR FRYERS

- Stainless steel fully peened fry tank with polished and smooth welds
- Large foam zone prevents excessive moisture in the oil
- Efficient 576 sq. inch BTU heat exchanger tubes
- Rugged cast iron burners 30,000 BTUs per tube
- Specialty high heat baffles inside the heat tubes for improved heating efficiency
- Robertshaw® thermostat 200-400 degrees
- 1-1/4" full ball type port drain with extension pipe for quick and easy cleaning
- Large cold zone prolongs oil life & prevents food particle carbonization
- High-limit thermostat with auto gas supply shut off
- Sturdy 2.5" diameter 6" high adjustable stainless steel legs
- Heavy-duty stainless steel, double rod basket hangers
- Stainless steel front and door with integral liner, galvanized sides
- Full length door rod and fully welded door magnet
- Includes twin nickel chrome wire mesh fry baskets with plastic coated handles
- Drain extension pipe and basket support rack included
- Two-year parts & labor, two-year full replacement tank warranty

Gas Floor Fryer Pricing					
Model	Oil Capacity	No. Burners	Gas Type	Ship Weight	List Price
GFF35G	35 lbs	3	Natural Gas	176 lbs.	\$3,308
GFF50G	50 lbs	4	Natural Gas	192 lbs.	\$3,798
GFF80G	80 lbs	5	Natural Gas	265 lbs.	\$4,384
GFF35PG	35 lbs	3	Liquid Propane	176 lbs.	\$3,308
GFF50PG	50 lbs	4	Liquid Propane	192 lbs.	\$3,798
GFF80PG	80 lbs	5	Liquid Propane	265 lbs.	\$4,384







GLOBE® GAS STOCK POT RANGE

- High performance 100,000 BTUs (90,000 LP) two-piece ring-type cast iron burner provides maximum cooking performance
- Heavy-duty large one-piece cast iron grate
- Standing pilot for easy ignition
- Manual on/off control valve
- Cool to the touch stainless steel bull nose front provides knob protection and comfortable work zone
- · Removable crumb tray for easy cleaning
- Heavy-duty 6" legs with a 1-1/2" adjustment
- Stainless steel construction
- Two-year parts and labor warranty







Gas Stock	Pot Range P	ricing		
Model	Burners	Controls	Ship Weight	List Price
GSP18G	2	Manual	136.7 lbs.	\$1,892



All Globe-branded gas cooking equipment includes two-year parts and labor warranty

CHEFMATE® BY GLOBE GAS

CHARBROILERS — RADIANT



- · Charbroiler with heavy-duty stainless steel radiants for maximum heat distribution
- Available in 24" and 36" widths
- High performance, 35,000 BTUs per burner
- Durable steel U-style burner, heat control every 12" and flame every 6"
- Stainless steel construction and extended coolto-touch front edge
- Heavy-duty reversible cast iron grates with 3 adjustable grilling positions
- Adjustable pilots with front access
- Adjustable legs with stainless steel feet
- Unit ships Natural Gas with LP conversion kit included
- One-year parts and labor warranty



Gas Charbroiler Pricing				
Model	Configuration	Cooking Area	Ship Weight	List Price
C24CB-SR	SST Radiant	24" x 20"	148 lbs.	\$2,752
C36CB-SR	SST Radiant	36" x 20"	195 lbs.	\$3,656

CHEFMATE® BY GLOBE GAS COUNTERTOP

GRIDDLES - MANUAL CONTROL



- Available in 24" and 36" widths
- 3/4" polished griddle plate for maximum heat distribution
- High performance 30,000 BTUs per burner
- Durable steel U-style burner provides heat control every 12" and flame every 6"
- Adjustable pilots with front access
- Stainless steel construction and extended cool-to-touch front edge
- · Adjustable legs with stainless steel feet
- Spatula wide 3.25" trough
- Unit ships Natural Gas with LP conversion kit included
- One-year parts and labor warranty



Manual	Control Gas Gri	ddle Pricin	g	
Model	Cooking Area	Controls	Ship Weight	List Price
C24GG	24" x 20"	Manual	183 lbs.	\$2,396
C36GG	36" x 20"	Manual	257 lbs.	\$3,124

CHEFMATE® BY GLOBE GAS HOT PLATES

- Available in 12" and 24" widths
- Heavy-duty, cast iron grates reverse for wok application
- High performance burners, 25,000 BTUs per burner
- Steel construction
- · Adjustable legs with stainless steel feet
- Adjustable pilots with front access
- Unit ships Natural Gas with LP conversion kit included
- One-year parts and labor warranty







Gas Hot	Plate Pricing	9		
Model	Burners	Controls	Ship Weight	List Price
C12HT	2	Manual	81 lbs.	\$1,722
C24HT	4	Manual	138 lbs.	\$2,528

GAS COUNTERTOP COOKING ACCESSORIES

Accessories listed here are for GLOBE pranded countertop cooking equipment of	ed here are for GLOBE branded countertop cooking equipment only
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Part No.	Description	Quantity Required	Ship Weight	List Price
Gas Charbroiler A	ccessories Price listed is for 1 item only			
CHARROCK	(1) 30 count box of char rocks	1 (30) ct. box/burner	12 lbs.	\$74
CHARRACK-KIT	(2) 6" cast iron char racks and (1) 30 ct. box char rocks	1 per burner	19 lbs.	\$172
CHARSSRAD	(1) Stainless steel tent radiant	2 required per burner	2 lbs.	\$50
CHARCIRAD	(1) Cast iron tent radiant	2 required per burner	7 lbs.	\$104
CHARGRATE6	(1) 6" Charbroiler top cooking grate	2 required per 14 lbs.		\$158
CHARGRATE3	(1) 3" Charbroiler top cooking grate For GCB15 only	1 required per burner	7 lbs.	\$104
Gas Countertop F	ryer Accessories			
BASKET1530	(1) Basket for either a 15 or 30 lb.	1 for 15 lb. fryer	10 lbs.	\$142
	gas fryer	2 for 30 lb. fryer		
FRYCOVER15G	(1) Fryer cover for 15 lb. gas fryer	1	8 lbs.	\$136
FRYCOVER30G	(1) Fryer cover for 30 lb. gas fryer	1	13 lbs.	\$162



CHARRACK Kit





CHARGRATE6



FRYCOVER15G

Gas Floor Fryer Acc	essories			
GFFBASKET3550	(1) fry basket for 3-tube or 4-tube gas floor fryer	1	3 lbs.	\$262
GFFBASKET80	(1) fry basket for 5-tube gas floor fryer model GFF80G or GFF80PG	1	4 lbs.	\$296
GFFCLEANSET	Tank Cleaning Tool Set for gas floor fryer models GFF35G, GFF35PG, GFF50G, GFF50PG, GFF80G, GFF80PG. Includes one push-out rod, one brush and one debris scoop. *rod, brush, scoop not available for sale individually	1	2 lbs.	\$188
GFFCONNECT3550	(1) connecting strip to connect two (2) same size 3-tube or 4-tube gas floor fryers. *Purchase additional strip(s) if connecting more than two same-size fryers	1	5 lbs.	\$38
GFFCONNECT80	(1) connecting strip to connect two(2) 5-tube gas floor fryers. *Purchase additional strips if connecting more than two fryers	1	5 lbs.	\$46
GFFCOVER3550	Tank cover for 3-tube or 4-tube gas floor fryer	1	4 lbs.	\$110
GFFCOVER80	Tank cover for 5-tube gas floor fryer	1	8 lbs.	\$124
GFF-CASTERS	3-1/2" x 3-1/2" Plate Caster, 5" Wheel, Set of 4	4	10 lbs.	\$262









GLOBE® ELECTRIC COUNTERTOP

ECONOMY GRIDDLES

- Available in 24" and 36" widths
- 3/8" plate thickness
- · Highly polished griddle plate fully welded to stainless steel frame
- Stainless steel construction and extended cool-to-touch front edge
- Each unit has two thermostats for precise temperature control
- Easy ON/OFF switch for each element
- Removable, easy-to-clean, stainless steel large capacity catch tray
- Seamlessly welded splash guard
- 208/240V, 4-foot power cord and plug, PG24E only
- One-year parts and labor warranty



Electric	Electric Griddle Pricing							
Model	Cooking Area	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price			
Electric	Griddle Pric	ing						
PG24E	24" x 13"	208-240V	6-20P	70 lbs.	\$2,178			
PG36E	36" x 13"	208-240V	N/A - hard wire	117 lbs.	\$2,640			

GLOBE® ELECTRIC COUNTERTOP MEDIUM-DUTY GRIDDLES

- Available in 24" and 36" widths, with 16.5" depth
- 1/2" plate thickness
- Highly polished griddle plate fully welded to stainless steel frame
- Stainless steel construction & extended cool-to-touch front edge
- Heat and thermostatic controls every 12" to 18"
- · Removable, easy-to-clean, stainless steel large capacity catch tray
- 4" spatula wide trough
- Seamlessly welded splash guard
- · Heavy-duty, 4" stainless steel, adjustable feet
- 208/240V, hard wire
- One-year parts and labor warranty



Electric Griddle Pricing								
Model	Cooking Area	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price			
GEG24	24" x 16.5"	208-240V	N/A - Hard Wire	115 lbs.	\$3,246			
GEG36	36" x 16.5"	208-240V	N/A - Hard Wire	165 lbs.	\$4,382			

GLOBE® BISTRO SERIES

10" SANDWICH GRILLS

- Single grill cooking surface 10" wide
- Double grill has continuous 18" wide bottom plate and two 8.375" wide upper plates for cooking multiple products at once
- · Heavy-duty, seasoned cast iron smooth or grooved grill plates
- Stainless steel construction
- Durable stainless steel tube protects wires from damage
- Heavy-duty, spring hinge with adjustable tension
- Thermostatically controlled temperature up to 570°F
- · Easy-to-clean, removable stainless steel catch tray
- Non-skid rubber feet
- Attached 4-foot power cord & plug, 1800W single, 3200W double
- One-year parts and labor warranty



10-Inch Single and Double Bistro Sandwich Grill Pricing									
Model	Configuration	Grilling Surface Area	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price			
GPG10	Grooved Plates	10" x 9.5"	120V	5-15P (!)	42 lbs.	\$1,310			
GSG10	Smooth Plates	10" x 9.5"	120V	5-15P (!)	45 lbs.	\$1,310			
GPGDUE10	Grooved Plates	18" x 9"	208-240V	6-15P (66 lbs.	\$2,112			
GSGDUE10	Smooth Plates	18" x 9"	208-240V	6-15P ()	68 lbs.	\$2,112			

See page 30 for electric cooking equipment accessories

GLOBE® MID-SIZE SANDWICH GRILLS

- Low profile sandwich grill 7.5" high
- Ergonomic design
- · Heavy-duty, seasoned, cast iron grill plates
- Heavy-duty hinge with adjustable tension
- Temperature thermostatically controlled up to 570°F
- Stainless steel construction
- Improved, easy-to-clean, stainless steel large capacity catch drawer
- 4-foot power cord
- One-year parts and labor warranty



Mid-size Sandwich Grill Pricing									
Model	Configuration	Grilling Surface Area	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price			
GPG1410	Grooved Plates	14" x 10"	120V	5-15P (I)	65 lbs.	\$1,584			
GSG1410	Smooth Plates	14" x 10"	120V	5-15P (I)	68 lbs.	\$1,584			
GPGS1410	Combo Plates	14" x 10"	120v	5-15P (!)	67 lbs.	\$1,584			

Combo plate has grooved top and smooth bottom for superior heat transfer!

GLOBE® DELUXE SANDWICH GRILLS

- Single grill has 14" x 14" cooking surface
- Double grill has two 14" x 14" cooking surfaces
- Seasoned heavy-duty cast iron smooth or grooved grill plates
- Combo Plate models have a grooved top and smooth bottom plate for superior heat transfer
- Stainless steel construction
- Durable stainless steel tube protects wires from damage
- Electronic timer with four programmable presets
- Heavy-duty spring hinge with adjustable tension
- Temperature thermostatically controlled up to 570°F
- Easy-to-clean, removable stainless steel catch tray
- Non-skid rubber feet
- Attached 4-foot power cord and plug, 1800W single, 5400/7200W double
- One-year parts and labor warranty



Deluxe and Combination Plate Sandwich Grill Pricing

Model	Configuration	Grilling Surface Area	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price
GPG14D	Grooved Plates	14" x 14"	120V	5-15P (I)	91 lbs.	\$2,200
GSG14D	Smooth Plates	14"x 14"	120V	5-15P (!)	90 lbs.	\$2,200
GPGDUE14D	Grooved Plates	(x2)14" x 14"	208-240V	L6-30P 🕥	185 lbs.	\$4,134
GSGDUE14D	Smooth Plates	(x2)14"x 14"	208-240V	L6-30P 🕥	195 lbs.	\$4,134
GPGS14D	Combo Plate - smooth bottom/grooved top	14"x 14"	120V	5-15P (!)	91 lbs.	\$2,200
GPGSDUE14D	Combo Plate - smooth bottom/grooved top	(x2)14"x 14"	208-240V	L6-30P V 🕥	185 lbs	\$4,134

All electric countertop products are backed by Globe's one-year parts and labor warranty

GLOBE® COUNTERTOP

$INDUCTION\ RANGE,\ 1800W_{-\textit{Ideal for continuous use}}$

Ferromagnetic Cookware Required

- Stainless steel, seamless construction
- Low profile, 4.33" H
- Durable ceramic cooktop
- Easy-to-clean flat surface control panel
- 4 digit LED display and touch pad control
- Digital timer

- Proper pan detection
- 7 power levels up to 1800W
- Temperature settings from 140°F-460°F
- Display with error code alert
- 5½ foot power cord
- One-year parts and labor warranty

Induction Range Pricing						
Model	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price		
GIR18	1800W - 120V	5-15P (I)	15 lbs.	\$1,070		









INDUCTION RANGE, 1800W - Ideal for intermittent use

Ferromagnetic Cookware Required

- Durable ceramic cooktop with stainless steel framing
- Durable molded plastic bottom construction
- Low profile, 2.75" H
- Easy-to-clean flat surface control panel
- 4 digit LED display and touch pad control
- Digital timer with repeat time selection
- Proper pan detection
- 6 power levels up to 1800W
- Temperature settings from 150°F-450°F
- Display with error code alert
- 5½ foot power cord
- Recommended for low to moderate usage
- One-year parts and labor warranty









Induction Range Pricing						
Model	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price		
IR1800	1800W - 120V	5-15P (L)	9 lbs.	\$630		

All electric countertop products are backed by Globe's one-year parts and labor warranty



GLOBE® ELECTRIC COUNTERTOP FRYERS

- Available in 10, 16, and 32 lb. capacities
- Stainless steel construction
- Swing-up, locking element for easy pot removal and cleaning
- Stainless steel fry pot with welded handles
- 70°F-375°F thermostat
- Heavy-duty nesting bar located on control head for easy basket hanging
- High limit thermal control with manual reset
- Removable, easy-to-clean control box and element
- Nickel-plated fry baskets with cool-to-touch insulated handles
- 4-foot power cord (dual power cords on the PF32E)
- One-year parts and labor warranty



Electric	Fryer Pricing					
Model	Oil Capacity	Baskets Included	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price
PF10E	up to 10 lbs	(2) SMBASKET10	1700W-120V	5-15P (II	21 lbs.	\$1,138
PF16E	up to 16 lbs	(2) TMBASKET1632	208-240V	6-20P (-I)	23 lbs.	\$1,370
PF32E	up to 32 lbs	(2) LGBASKET1632	208-240V	6-20P (-I)	38 lbs.	\$2,432

All electric countertop products are backed by Globe's 1-year parts and labor warranty

Electric Fryer Accessories	Description	No. Required	Ship Weight	List Price
SMBASKET10	(1) Small twin baskets for 10 lb. fryer	2	2 lbs. / 1 kg	\$98
TMBASKET1632	(1) Twin basket for 16 or 32 lb. fryer	2	3 lbs. / 1.3 lg	\$116
LGBASKET1632	(1) Large single basket for 16 or 32 lb. fryer	1	3 lbs. / 1.3 lg	\$164
FRYCOVER1016	(1) Fryer cover for either 10 or 16 lb. fryer	1	2 lbs. / 1 kg	\$46
FRYCOVER32	(1) Fryer cover for 32 lb. fryer	2	2 lbs. / 1 kg	\$52

Single item pricing is listed. Some units may require more than one basket to fulfill accessory needs.

CHEFMATE® BY GLOBE

RICE COOKER / WARMER



- Cooks up to 25 one-cup servings in about 30 minutes
- Removable pot with non-stick surface
- Over-heat protection with manual reset
- Includes scoop and measuring cup
- · Stainless steel finish and lid
- Built-in thermostat
- 4½-foot power cord
- One-year parts and labor warranty



Rice Cooker / Warmer Pricing								
Model	Capacity	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price			
RC1	up to 25 cups	1600W - 120V	5-15P(II)	16 lbs.	\$432			

CHEFMATE® BY GLOBE FOOD WARMING LAMP

- 500W; Two (250W) dome lamps and two (R40) shatter resistant bulbs included for constant warming
- Sturdy, stainless steel construction
- ON/OFF switch located on post for easy access
- High-temp ceramic bulb sockets
- Five adjustable heights
- Five rubber feet for stability
- 16.5" W x 14.375" D x 27.25" H
- 6-foot power cord
- One-year parts & labor warranty



Food Warming Lamp Pricing						
Model	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price		
WL2	500W - 120V	5-15P(i)	7 lbs.	\$446		

ELECTRIC COOKING ACCESSORIES

NOTE: <u>Single</u> item pricing is listed. Some units may require more than one to fulfill accessory needs.

Part No.	Description	Quantity Required	Ship Weight	List Price	
Sandwich Grill Acce	essories				
PANINI-BRUSH	Wire brush for grooved sandwich grills	N/A	2 lbs.	\$32	
PANINI-SCRAPER	Stainless steel grooved scraper for grooved 14"x14" single & double sandwich grill	N/A	1 lb.	\$66	
SMALL-SCRAPER	Mini stainless steel grooved scraper for grooved 10" bistro and 14"x10" series sandwich grills	N/A	1 lb.	\$44	
Warming Lamp Acco	essories				
CHL-BULB	Single 250W, shatter resistant warming bulb	1	1 lb.	\$40	
Rice Cooker / Warmer Accessories					
RC1LID	Rice Cooker / Warmer lid (model RC1only)	1	1 lb.	\$44	
RC1BOWL	Inner Rice Cooker non-stick surface bowl (model RC1 only)	1	3 lbs.	\$46	



CHEFMATE® 5 LB.

PORTION CONTROL SCALE

- Compact and versatile
- Weighs in increments of pounds, ounces, and grams (0.01 lb., 0.1 oz., and 1 g.)
- Push button tare
- Wireless, battery powered* or AC powered with automatic shut off (AC power cord included)
- Overload indicator
- 7/8" LCD digital display
- Low battery indicator
- Removable stainless steel platter and plastic platter bowl included
- One-year scale replacement warranty
 - * Battery power requires 3 type AA batteries (not included)

Not Legal for Trade

Portion Control Scale Pricing						
Model	Description	Ship Weight	List Price			
GPS5	Portion Control Scale	2 lbs.	\$198			
GPS5-4	Portion Control Scales (case of 4 scales)	9 lbs.	\$726			
GPS5-8	Portion Control Scales (case of 8 scales)	18 lbs.	\$1,352			
GPS5-16	Portion Control Scales (case of 16 scales)	32 lbs.	\$2,462			

GPS5 Scale Accessories					
Part No.	Description	Ship Weight	List Price		
E11056	Round platter	1.0 lb.	\$32		
E10411	Plastic bowl	1.0 lb.	\$28		
E28059	Wall adapter with plug	1.0 lb.	\$46		



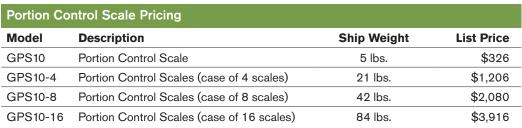


GLOBE® 10 LB.

PORTION CONTROL SCALE

- Pounds and ounces (lbs. and oz.) weighing mode.
 Other weighing modes: pounds (lbs.), ounces (oz), kilograms (kg), and grams (g)
- Weighs in increments of .01 lb. to 11 lbs., 0.1 oz to 176 oz, 1 g x 5000 g, 0.01 kg x 5 kg
- Large LCD display panel has 1" characters for easy viewing
- AC power cord or battery operation* for versatility
- Low battery indicator on display screen
- · Auto shut off saves battery life
- Improved moisture protection with rear power connection
- Push button tare
- Easy to clean removable 9.3" x 7" stainless steel platter, with Marine edges for spills
- One-year scale replacement warranty
 - * Battery power requires 3 type C batteries (batteries not included)

Not Legal for Trade





GPS10



PRICE COMPUTING SCALE

- Legal for trade
- Built-in rechargeable battery or AC powered
- Easy to read dual LCD display with LED backlight, with .625" numerals, showing:
 - Weight
 - Unit price
 - Total price
- Adds multiple transactions with weighed and unweighed items
- Memory recall up to 40 items
- Change Function displays change due to customer
- Auto zero tracking on power up
- Audible and visible low battery indicator
- Weight capacity .01 to 30 lbs.*
- Easy to clean removable, 10.13" W x 8.25" D recessed center stainless steel platter
- One-year parts and labor warranty



Legal for Trade

Price Computing Scale Pricing				
Model	Description	Ship Weight	List Price	
GLS30	Price Computing Scale	9 lbs.	\$798	

*NOTE: Does NOT show ounces.

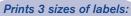


LABEL PRINTING SCALE

- Dual sided crystal clear large LCD display
- Prints on label product name/description, sell by date, packed date, unit price, tare, weight, PLU number, total price, bar code, store name, and store address (software download allows printing of a customized logo)
- Accurately weighs from .01 lb. up to 30 lbs.
- NTEP approved, meets NIST Handbook 44 criteria
- Holds up to 168 presets
- Large 14" x 10.5" removable stainless steel platter
- Superior sanitation and easy-to-clean
- · Connects to PC for easy PLU creation, label file access and maintenance (software included)*
- 2 MB standard memory
- USB port for easy file transfer and back up
- Direct thermal printer
- 6 ft., 115 volt power cord and molded plug
- E11 label roll included

Scale Accessories

One-year parts and labor warranty



E11 Standard Label (2.3" x 2") E12 Safe Handling Label (2.3" x 2.3") E13 Ingredient Label (2.3" x 3.35")



GSP30B

**Network switch and Ethernet cable required

Flash drive recommended for back up purposes

Legal for Trade

List Price

\$4,256

Label Printing Scale Pricing Model **Ship Weight Description** GSP30B Label Printing Scale only 25 lbs.

	_			•	
(Includes	one	roll	E11	Standard	Labels)

*Software required, download at www.gsp30b.gfesupport.com

Labels / Accessories					
Part No.	Description	Ship Weight	List Price		
E10	Labels for previous model GSP30 only, case of 12 rolls, 1200 labels per roll, label size 2.36" W x 1.18" H (60 mm x 30 mm)	11 lb.	\$322		
E11	Standard Labels, GSP30B and GSP30A, case of 12 rolls, 835 labels per roll, label size 2.3" W x 2" H (58.5 mm x 51 mm)	11 lb.	\$322		
E12	Safe Handling Labels, GSP30B and GSP30A, case of 12 rolls, 625 labels per roll, label size 2.3" W x 2.3" H (58.5 mm x 58.5 mm)	11 lb.	\$410		
	Safe handling instructions pre-printed on label				
E13	Ingredients label, GSP30B and GSP30A, case of 12 rolls, 545 labels per roll, label size 2.3" W x 3.35" H (58.5 mm x 85 mm)	11 lb.	\$410		
	Prints 14 lines, 46 characters per line				

Part No.	Description	Ship Weight	List Price
SCOOP	Polycarbonate Scale Scoop (10" dia. x 2.5" deep)	1 lb.	\$124



E11 - Standard Label Actual size: (2.3" x 2")



E12 - Safe Handling Label Actual size: (2.3" x 2.3")



E13 - Ingredient Label Actual size: (2.3" x 3.35")

GLOBE®

FREIGHT POLICIES

For the contiguous 48 states:

- Orders under \$20,000 have a freight rate of 3%
- Orders \$20,000 and over have a freight rate of 0%

For Alaska and Hawaii, freight beyond the contiguous 48 states is the dealer's responsibility.

For all 3rd party freight logistics, there is a \$125 charge. Any order under \$100 is pre-pay and add. For all 3rd party parcels there is a \$15 charge.

GLOBE®

EXTENDED WARRANTY

While every Globe slicer and mixer comes with a standard warranty included at no cost to you, Globe offers an exclusive extended warranty on select Globe slicers and mixers at time of purchase.

When purchased, Globe's extended warranty will go into effect the first day the standard labor warranty terms have been met.

Extended Warranty pricing is the *NET PRICE

- Genuine factory parts ensure durability and performance of your unit.
 - Labor by a Globe Authorized Servicer ensures a qualified, expert technician will assure slicer or mixer is functioning in new condition.
- Travel time during normal working hours (M-F, 8 a.m. 5 p.m.) within a 60 mile radius of a Globe Authorized Servicer.

For complete warranty pricing & details see page 35

Offer only available in the Contiguous U.S. 48 states | Extended warranty is NET PRICE

*IMPORTANT: All original Globe Warranty terms not mentioned here also apply. Excludes wear/expendable parts and repairs resulting from failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance, including lubrication and sharpening for slicers, is not covered. Extended Warranty prices will vary per model. Proof of purchase will be needed at the time of service.



EXTENDED WARRANTY PROTECTION FOR GLOBE & CHEFMATE BY GLOBE SLICERS

Warranty Part No.	Models	Coverage Model Description	*Net Price
S-XDSLM	S13, SG13	Extended Warranty for Globe S-Series Manual Slicers $-$ 1 additional year; parts and labor for a total of 3 years	\$524
S-XDSLA	S13A, SG13A	Extended Warranty for Globe S-Series Automatic Slicers — 1 additional year; parts and labor for a total of 3 years	\$596
F-XDSLM	FS12, FS14	Extended Warranty for Globe Flywheel Manual Slicers $-$ 1 additional year; parts and labor for a total of 3 years	\$408
G-XDSLM	GC512	Extended Warranty for Chefmate by Globe GC512 Manual Slicer — extends factory warranty; 2 years total parts & labor	\$326

EXTENDED WARRANTY PROTECTION FOR GLOBE MIXERS

All regular warranty terms and those above apply

Warranty Part No.	Models	Coverage Model Description		
Countertop M	lixers			
SP-XD58	SP05 & SP08	Extended Warranty for Globe SP05 and SP08 Mixers — 1 additional year; parts and labor for a total of 3 years	\$220	
SP-XD1020	SP10 & SP20	Extended Warranty for Globe SP10 and SP20 Mixers — 1 additional year; parts and labor for a total of 3 years	\$292	
Floor Mixers				
SP-XD2530	SP25, SP30	Extended Warranty for Globe SP25 and SP30 Mixers $-$ 1 additional year; parts and labor for a total of 3 years	\$440	
SP-XD4060	SP40 & SP60	Extended Warranty for Globe SP40 and SP60 Mixers — 1 additional year; parts and labor for a total of 3 years	\$548	
Specialty Mix	ers			
SP-XDSPL	SP30P SP62P SP62P-4 SP80PL	Extended Warranty for Globe SP30P, SP62P, SP62P-4 and SP80PL Mixers — 1 additional year; parts and labor for a total of 3 years	\$878	
Spiral Mixers				
GSM-XD130	GSM130	Extended Warranty for Globe GSM130 Mixer — 1 additional year; parts and labor for a total of 3 years	\$706	
GSM-XD175	GSM175	Extended Warranty for Globe GSM175 Mixers — 1 additional year; parts and labor for a total of 3 years	\$780	

*Warranty Extension purchase is available ONLY at time of equipment sale

TERMS AND CONDITIONS

Shipment: FOB Dayton, Ohio

Terms: Net 30 days upon approved credit. No prompt pay discounts.

Returns: All subject to 25% restocking fee. Must have return authorization number and sent freight prepaid to be processed.

Additional Freight Services:	Net Pricing
Lift Gate Delivery Recommended (or required)	Additional Charge: \$125.00
Inside Delivery (if necessary)	Additional Charge: \$125.00
Residential Delivery	Additional Charge: \$125.00
Sort and Segregate (if necessary)	Additional Charge: \$125.00
C.O.D. Delivery	Additional Charge: \$125.00

EQUIPMENT RETURNS POLICY

Globe Food Equipment is committed to continuous improvement of the customer experience. With that in mind we would like to clarify our equipment return policy. In the unlikely event of a return, please consult the following for the appropriate process which will enable the efficient return of your equipment.

INCORRECT/MISSING ITEMS

- Customer Ordered Incorrectly If your customer has ordered incorrectly, please contact help@globefoodequip.com or call 1-800-347-5423 ext. 256. Please include your name, the item and serial # of the item to be returned. You will be given a Returned Material Authorization number and shipping instructions for the return. You will be responsible for all return freight, a 25% restock fee, and deduction for original freight if applicable. The item(s) must be received by Globe new, unused, and in the original packaging. If an item is returned used, freight damaged from improper packaging, or without a Returned Material Authorization, the item may be refused and/or returned. All used returns will be subject to a higher restock fee or no credit, depending on the type of equipment and condition.
- Missing Item(s) If you are missing an item(s) from your order, please note on the bill of lading there is a shortage. Please contact us immediately at help@globefoodequip.com or call 1-800-347-5423 ext. 256. Please include your name and identify the missing item(s). A representative will contact you about shipment of the item(s).
- Incorrect Item(s) Received If you receive an incorrect item in your shipment, please contact us immediately at help@ globefoodequip.com or call 1-800-347-5423 ext. 256. Include your name, serial # of the unordered item(s) you received and, if applicable, information about the item(s) you should have received. Globe will issue a Return Material Authorization number and will arrange with you the return of the item(s) and the shipment of the correct item(s). Item(s) must be returned in original packaging, in new and unused condition.

WARRANTY ISSUE

Please contact techsupport@globefoodequip.com or call 1-866-260-0522. Please provide your name, model #, serial # and explanation of problem. Our warranty department will contact you. All items returned under warranty will be inspected. The equipment must be in the condition it was stated to be in when the claim was made or the claim may be denied. No credit will be issued if the equipment is missing a serial #, shows signs of abuse, customer neglect, or is damaged due to improper packaging of the returned item. ALL ITEMS NEED A RETURN MATERIAL AUTHORIZATION NUMBER BEFORE THEY WILL BE ACCEPTED. IF RETURNED WITHOUT AN RMA # THE SHIPMENT MAY BE REFUSED OR RETURNED AT THE CUSTOMER'S EXPENSE.

FREIGHT DAMAGE

- Noticeable Freight Damaged Item(s) If an order is delivered with noticeable damage, do not accept the item and note damage on the bill of lading, and refusal of item(s). Contact Globe immediately at help@globefoodequip.com or call 1-800-347-5423 ext. 256. Please include your name, item(s) damaged, serial # if applicable, and photographs if possible. A representative will contact you about the return and reshipment of your item(s). Only freight claims originating from a Globe Facility on an original shipment are covered and must be reported within 24 hours of delivery. Shipments originating from dealer stock which result in freight damage must be handled through the dealership.
- Concealed Freight Damage All items need to be inspected immediately after delivery for any signs of damage at time of delivery. If an item shows signs of damage upon opening, immediately contact us at help@globefoodequip.com or call 1-800-347-5423 ext. 256. Please include your name, serial #, item that is damaged, explanation of the damage and photographs if possible. The damage must be reported to Globe within 7 days from the time of shipment. The damaged item needs to be photographed and all packing and box materials must be kept for inspection by the freight carrier. The sooner the damage is found and reported the better chance the freight carrier will be held responsible. Only concealed freight damage originating from a Globe facility on an original shipment is covered and must be reported within 7 days. Shipments originating from dealer stock which result in concealed freight damage must be handled through the dealership.

For General Warranty Information visit our website at www.globefoodequip.com/support/globe-general-warranty-information

Please refer to individual product owner's manual to view complete warranty terms and conditions.

Parts and Service Contact:

Service Toll Free: 866-260-0522 • Parts Toll Free: 800-745-6238 • Parts Fax: 937-290-0585 • www.globefoodequip.com

Sales Managers, Product Questions					
Name	E-mail	Phone/Fax	Ext.	Territory	
Tony Quesenberry	tquesenberry@globefoodequip.com	800-347-5423 937-299-8623 fax 937-671-6513 mobile	247	International, Canada, North/East/ Central IL, MI, IN, MN, ND, SD, WI	
Jason Grace	jgrace@globefoodequip.com	937-299-5493 937-846-5810 mobile	269	AK, AR, AZ, CA, CO, HI, IA, ID, South/ West IL, KS, LA, MO, MS, MT, NE, NM, NV, OK, OR, (W)TN, TX, UT, WA, WY	
Ryan Feasel	rfeasel@globefoodequip.com	937-299-5493 937-308-9535 mobile	264	AL, CT, DC, DE, FL, GA, KY, MA, MD, ME, NC, NH, NJ, NY, OH, PA, RI, SC, Mid/East TN, VA, VT, WV	
Ben Lee	blee@globefoodequip.com	937-299-5493 937-308-8166 mobile	265	National Accounts	
Tom Cowley	tcowley@globefoodequip.com	937-299-5493 704-773-6392 mobile	266	Food Retail	

Equipment Sales Support							
Contact For	Name	E-mail	Phone/Fax	Ext.	Territory		
Equipment Orders Product Questions Product Promotions Used Equipment Inv. Literature Requests	Jessica Swart	jswart@globefoodequip.com	phone 937-299-5493 toll free 800-347-5423 fax 937-299-4147	230	International, CT, DE, MA, ME, NH, NJ, NY, (E) PA, RI, VT		
	Stacie Rich	srich@globefoodequip.com		202	Canada, North/East/ Central IL, IN, MI, MN, ND, SD, WI		
	Andrea Rogers	arogers@globefoodequip.com		256	AL, FL, GA, KY, MD, NC, OH, (W) PA, SC, (Mid./E) TN, VA, WV		
	Kristin Phillips	kphillips@globefoodequip.com		200	AK, AR, AZ, CA, CO, HI, IA, ID, (SW) IL, KS, LA, MO, MS, MT, NE, NM, NV, OK, OR, (W)TN, TX, UT, WA, WY		
Return Authorizations Freight Damage	Ann McKinley	amckinley@globefoodequip.com		253	N/A		

Parts and Service Support					
Contact For	E-mail	Phone			
Warranty Assistance and Tech Support	techsupport@globefoodequip.com	866-260-0522			
Parts, Customer Service	parts@globefoodequip.com	800-745-6238			

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