



Globe Food Equipment Co.

PRODUCT CATALOG



*Superior quality, performance and value
in every product.*



Globe — A SPIRIT OF INNOVATION

In 1921 the Globe Slicing Machine Company was built on a foundation of ingenuity, innovation and a drive to succeed. That passion led the company to invent and patent the gravity-feed slicer, revolutionizing the slicing industry by increasing slice quality and productivity for operators.

Seventy years later in Dayton, Ohio, the birthplace of innovation, Globe Food Equipment was founded from that same spirit. With a focus on quality, performance, value and service; Globe offers best-in-class slicers, mixers and scales and a competitive array of distinctive food service equipment. Our solutions and award-winning customer support for end-users, from pizza operators to delicatessens and chefs around the world, allow us to maintain our position of leadership in the foodservice equipment industry.

Globe is more than a brand name; it's a promise of consistently delivered excellence. Globe Food Equipment is dedicated to your success.



Visit our website for additional information
www.globefoodequip.com

TECH SUPPORT

1-866-260-0522, 8 a.m. to 5 p.m. EST
Monday - Friday excluding major holidays

SLICERS

QUALITY, PERFORMANCE & VALUE

What makes Globe different? Innovation. Globe's S-Series slicers are the most advanced premium slicers on the market, boasting patented features, intuitive design & outstanding performance. These features put these slicers ahead of the rest.

Premium Manual S-SERIES SLICERS

Globe® S13

Manual Slicer Standard Features

- 1/2 HP continuous use knife motor combined with a high efficiency knife drive system delivers optimum power for all day slicing
- 13" steel knife with hardened edge provides quality slices and higher yield
- Patented anodized aluminum base design & construction for quick and easy cleaning
- Patent pending indexing system enables accurate and precise slice thickness adjustment up to 1-1/8"
- Tilting carriage accommodates up to 13.75" H, 8" Dia., 11" W large products, like prosciutto, mortadella and bacon
- 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 and cleaning.
- Kickstand to facilitate ease of cleaning underneath slicer

Globe® SG13

Manual Slicer Advanced Features (above included)

- Borazon Sharpening Stones – synthetic diamond sharpening surfaces 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 table shuts off slicer
- Carriage tilt interlock – prevents knife exposure when carriage is tilted and prevents slicer from operating
- Patent pending graphic user interface with Clear Text LCD display provides operator messages, diagnostics and system information in three languages: English, Spanish and French

Larger carriage means more product!



S13 Premium Manual Slicer >



△ SG13 Advanced Premium Manual Slicer



Dimensions

S13, SG13: 36.5" W x 29.6" D x 25.5" H

Premium Automatic **S-SERIES SLICERS**

Globe® S13A

Automatic Slicer Standard Features

- 1/2 HP continuous use knife motor combined with a high efficiency knife drive system delivers optimum power for all day slicing
- 13" steel knife with hardened edge provides quality slices and higher yield
- Patented anodized aluminum base design and construction for quick and easy cleaning
- Patent pending indexing system enables accurate and precise slice thickness adjustment up to 1-1/8"
- Tilting carriage accommodates up to 13.75" H, 8" Dia., 11" W large products, like prosciutto, mortadella and bacon
- 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 or with carriage tilted
- Variable speed brushless automatic motor delivers 3ft. lbs. of peak torque in automatic mode
- Patent pending auto engagement system ensures no slippage while slicing
- Lift lever to facilitate ease of cleaning underneath slicer
- Top mounted, removable sharpening system enables quick and easy sharpening and cleaning
- Patent pending graphic user interface with Clear Text LCD display provides operator messages, diagnostics and system information in three languages: English, Spanish and French
- 2 cut lengths and 2 speeds for bulk slicing



△ S13A Premium Automatic Slicer



△ SG13A Advanced Premium Automatic Slicer

Globe® SG13A

Automatic Slicer Advanced Features *(above included)*

- Borazon Sharpening Stones – synthetic diamond sharpening surfaces backed by a lifetime warranty
- Home Start – carriage must be in Home position to start slicer
- Return to Home – returns carriage to home position when powering off motor
- Carriage tilt interlock – prevents knife exposure when carriage is tilted and prevents slicer from operating
- Adjustable timer – shuts off slicer after inactivity
- Close to Stop – closing slicer table shuts off slicer
- 3 cut lengths and 4 speeds for bulk slicing



Dimensions

S13A, SG13A: 38.7" W x 26.7" D x 20.9" H

BEST WARRANTY IN THE INDUSTRY!
Two-year parts and labor for all premium slicers

GLOBE SLICERS EXTENDED WARRANTY OPTION

Globe offers an exclusive extended warranty on all Globe slicers. When purchased, the extended warranty goes into effect the first day the standard warranty terms have been met. Warranty extension is only available for purchase at the time of equipment sale. Each slicer comes with a standard warranty at no cost.

S-Series Factory Installed **OPTIONS**

Optional features to customize your S-Series slicer to fit your application needs!

TOOL REMOVES KNIFE EASILY



REMOVABLE CARRIAGE

NEW! REMOVABLE KNIFE AND CARRIAGE

Easy knife removal, with more access for cleaning and better operator protection.

The removable carriage makes cleaning easier, with or without tilting. Pins align easily for reinstallation and the captive knob keeps the carriage secure during operation.



△ Premium Frozen Manual Option

PREMIUM FROZEN SLICER OPTION (S13 & S13A)

Globe's Premium frozen option is available in a manual and automatic model, with a 13" steel double serrated knife and 1/2 HP motor.

Features:

- Thickness adjustment up to 1/8"
- Single speed automatic mode for optimal frozen meat slicing with 30 strokes per minute
- Slices frozen product between 0° and 32° F, as well as most non-frozen products

PREMIUM SLICER CORRECTIONAL PACKAGE (S13 & S13A)

Globe's comprehensive correctional package is designed to protect the slicer from intentional damage and/or vandalism.

Package Features:

- Sharpening assembly is removable, allowing the sharpener to be stored securely; and immersible for easy cleaning and sanitizing
- Tamper-proof Torx 6-pin head fasteners protect components from unwanted removal
- Slicer feet can be secured to table
- Only available in standard voltage



△ Premium Manual Correctional Option

Premium FLYWHEEL SLICERS

Perfect for theater slicing and front-of-house display. Globe's new FS12 and FS14 Flywheel Slicers accommodate traditionally oversized artisan meats and deliver tissue thin slices. These vintage-style volano slicers feature classic Italian design, vibrant red enamel with black and gold hand-detailing, and an optional authentic Italian marble receiving shelf.

Totally hand-powered, these manual slicers give the operator complete speed & slice thickness control.

Globe® FS12, FS14

Premium Flywheel Slicers

- Traditional hollow ground chrome-plated carbon steel precision knife
 - » **FS12** - 12" (300 mm) diameter
 - » **FS14** - 14" (350mm) diameter
- Precision slice adjustment with 9 settings from tissue-thin up to 3/32" (2.5mm)
- Accommodates oversized product up to 11" wide and 9.5" high
- Built-in knife sharpener
- Fully hand-operated, no electrical connection required
- Largest low-resistance flywheel for superior speed control and easy operation
- Designed for ease of cleaning; meets demanding sanitation certification requirements
- Ring guard for blade protection
- Aluminum construction with stainless steel trim
- Baked enamel paint and premium decorative gold detailing
- Optional authentic Italian marble receiving shelf



BEST WARRANTY IN THE INDUSTRY!
Two-year parts and labor for all premium slicers



Specifications subject to change without notice

SLICERS

G-Series MEDIUM DUTY SLICERS

Globe® G10, G12 & G14 Manual Slicers

- One-piece anodized aluminum base for quick and easy cleanup
- Smooth stainless steel ball bearing chute slide
- No voltage release relay system
- Knife cover interlock and knife ring guard
- Motor overload protection with manual reset
- Removable slice deflector - includes screw “teardrops” for easy removal
- Adjustment knobs provide positive feel and better grip
- Dual purpose handle with ergonomic design provides better control of product and slicing
- Ideal 35° slicing angle
- Slicing thickness
G10, G12, and G14: 0 to 9/16"
- Metal bottom enclosure keeps components protected

Powerful motor

G10: 1/3 HP, 115/60/1, 3 amps

G12: 1/2 HP, 115/60/1, 3 amps

G14: 1/2 HP, 115/60/1, 4 amps

Dimensions

G10: 17.5" W x 21.25" D x 14.5" H

G12: 25" W x 25.25" D x 17.25" H

G14: 25" W x 28" D x 18.5" H

Globe® G12A Automatic Slicer

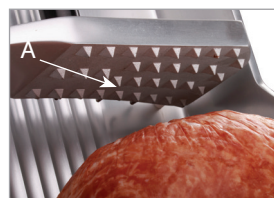
- Automatic/Independent chute drive - separate chute motor. Chute travels at 40 strokes per minute utilizing a separate motor & linkage drive system
- Full bottom enclosure protects the motor, controls and table adjustment mechanism from moisture and debris
- Food fence included on the G12A only
- Slice thickness from 0 to 1/2"
- 1/2 HP motor, 115/60/1, 3 amps
- 25" W x 25.25" D x 20.25" H



Globe G-Series Slicers are now backed by a **TWO-YEAR PARTS AND LABOR WARRANTY.**

G12, G12A, G14 SLICERS

Improved Slicing Performance and Convenience!



A. Chute and end weight now accommodate 10.5" tall products. End weight teeth have an exclusive pyramid-shaped design to hold product better during slicing — delivering a higher quality slice!

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.

Special G12-Q and G14-Q Slicers available for Québec ONLY. G12-Q and G14-Q slicers are EN1974, UL763, and CSA, C22.2 compliant.



NEW! Open Body **MEDIUM DUTY SLICER**

Globe's new Open Body slicer delivers easier cleaning and a new take on slicing! More room means faster cleaning with no tight spaces for product to get stuck; receiving area wipes down with ease! With full clearance under the knife, operators can build the sandwich directly on the slicer, boosting productivity.

Globe® GSO12

Manual Slicer

- 12" carbon steel knife
- 1/2 HP motor
- Open-style body provides complete clearance under knife for easy cleaning and operation
- Max slice thickness 1-1/16"
- Accommodates product up 11.5" W x 5.5" H, 7.75" Diameter
- No Volt Release
- Carriage tilts for easy cleaning
- Permanently attached ring guard
- End Weight with removable front plate for easier cleaning
- Easily removed slice deflector
- Sharpener stored on the slicer for convenience
- Non-slip rubber feet



ONE-YEAR PARTS AND LABOR WARRANTY





Chefmate **MEDIUM DUTY SLICER**

Chefmate® by Globe GC512

Manual Slicer

- Gear driven knife with powerful 1/3 HP motor (115/60/1, 4.8 amps)
- Knife cover interlock
- Precision thickness adjusting ensures slices from tissue-thin up to 7/8" thick
- Stainless steel food contact areas
- Stainless steel knife with knife cover interlock
- Permanently attached knife ring guard
- 19.4" W x 27.3" D x 21" H

All **Chefmate by Globe Slicers** have a one-year parts and labor warranty.



◀ GC512

Chefmate C-Series **ECONOMY SLICERS**

C9, C10 & C12 Chefmate® by Globe

Manual Slicers

All C-Series slicers are branded with the **Chefmate® by Globe** logo, a proven symbol of value, price and performance known throughout the industry. These slicers are specifically designed for light duty applications.

- Dual purpose handle with improved ergonomic design
- Stainless steel ball bearing chute slide provides superior gliding action
- Motor with permanently lubricated ball bearings ensures quiet operation
- Anodized aluminum construction

Motor

C9: 1/4 HP, 115/60/1, 2 amps

C10: 1/4 HP, 115/60/1, 2.5 amps

C12: 1/3 HP, 115/60/1, 3 amps

Dimensions

C9: 19" W x 16.75" D x 14.25" H

C10: 19" W x 17.25" D x 15" H

C12: 24" W x 23.5" D x 17.5" H



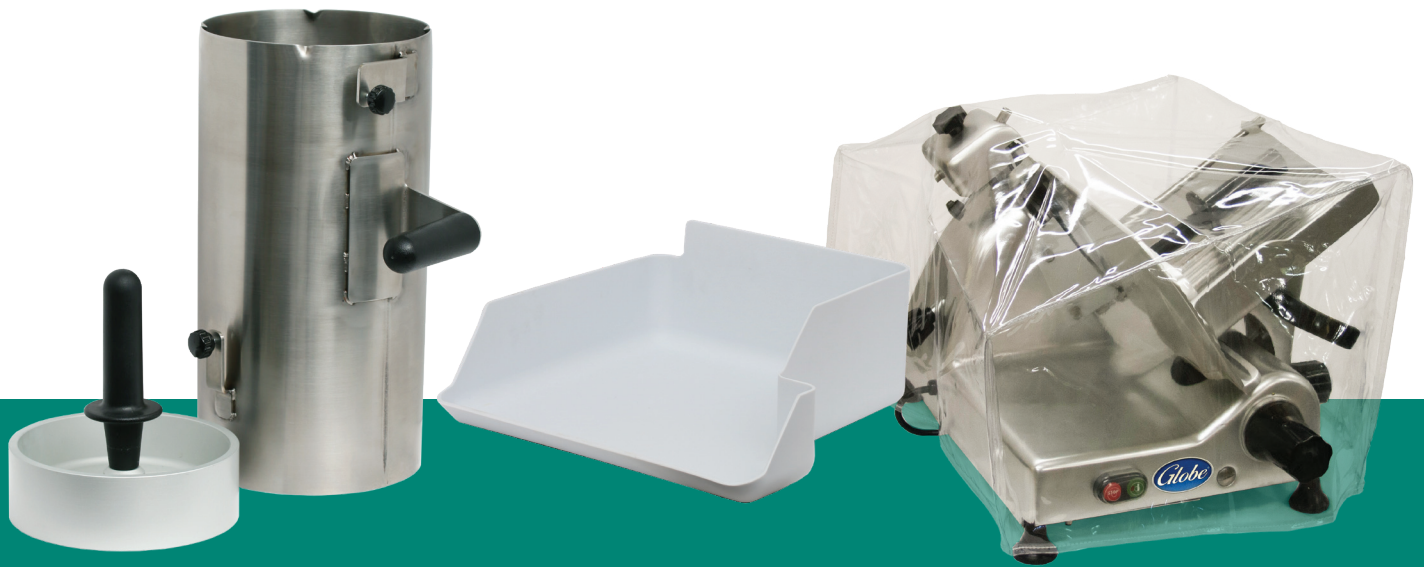
◀ C12



Additional slicer options and accessories sold separately. Slicer accessory guides and selection located on pages 11 & 12.



Specifications subject to change without notice



Globe Slicer **FEATURES, OPTIONS & ACCESSORY GUIDE**

FEATURE	S13	S13A	SG13	SG13A
Knife Cover Interlock (Machine will not turn on)	■	■	■	■
Carriage Tilt Interlock (Machine will not turn on)			■	■
Home to Start (Carriage must be in Home position for blade to rotate)			■	■
Home Return			■	■
Time Out (Blade will stop running if not in use)*			■	■
Close to Stop (Blade will stop running when gauge plate is closed)			■	■
LCD Display		■	■	■
Site Diagnostics		■	■	■
System Counters		■	■	■
No Volt Release	■	■	■	■
Length		2		3
Speed		2		4
CORR - Correctional Package (Factory Option)	■	■	■	■
KNIFE-RMV - Removable Knife (Factory Option)	■	■	■	■
CARRIAGE-RMV - Removable Carriage (Factory Option)	■	■	■	■
FROZEN - Frozen Package (Factory Option)	■	■		

*Time Out is programmable. Factory setting is 30 seconds.

ACCESSORY	C-Series	G10	G12	G14	G12A	GC512	S-Series	Flywheels
Low Food Fence			■	■	■		■	
High Food Fence							■	
Vegetable Hopper			■	■	■	■	■	
Additional Wall Chart	■	■	■	■	■	■	■	
Large Sanitation Cover			■	■	■	■	■	
Small Sanitation Cover	■	■						
Slaw Tray			■		■		■	
Artisan Pedestal								■
Marble Receiving Tray								■

Specifications subject to change without notice

Globe Slicer **SELECTION GUIDE**

Do you have the right slicer for your operation?

Use Globe's selection guide below to determine which slicer is best suited for your operation. A few main things to consider...

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











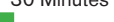
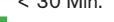
If slicing plays a significant role in your daily operation, Globe's premium slicers can withstand constant use and are recommended for their precision slicing, powerful performance and proven reliability.

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

If slicing cheese is integral to an operation, Globe slicers are a must have! Globe's Premium slicers are well suited for slicing cheese as the slicer does not get bogged down when the cheese makes contact with the knife. For medium-duty operations where cheese will be sliced on a limited basis, the heavy-duty or medium-duty compact slicers will work; see the selection guide below.

3. What if the product is frozen?

Products such as frozen meat are difficult - at best - when slicing. Globe's S-Series Frozen Meat Slicer Factory-installed option has a serrated knife to power through frozen meats.

Model No.	Time Slicing Meat  (30 Minutes to All Day)	Manual (Slice to Order)	Auto (Bulk Slicing)	Cheese Slicing	Warranty	Motor	Blade (Diameter)	Max. Slice	Cutting Capacity		
									D (Diameter)	W (Width)	H (Height)
Globe S-Series Premium Heavy-Duty Slicers											
S13 & SG13	All Day 	✓		●	2-year parts and labor	1/2 HP	13" (33.02cm)	1-1/8" (3.18cm)	8" (20.3cm)	11" (27.9cm)	13.75" (34.9cm)
S13A & SG13A	All Day 	✓	✓	●	2-year parts and labor	1/2 HP	13" (33.02cm)	1-1/8" (3.18cm)	8" (20.3cm)	11" (27.9cm)	13.75" (34.9cm)
Globe and Chefmate® by Globe Medium-Duty Slicers											
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-year parts and labor	1/2 HP	12" (30.48cm)	1-1/16" (2.7cm)	7.75" (19.7cm)	11.5" (29.2cm)	5.5" (13cm)
G14	6 Hours 	✓		◑	2-year parts and 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)	8.75" (22.2cm)	10" (25.4cm)	8.25" (21cm)
G12	4 Hours 	✓		◑	2-year parts and labor	1/2 HP	12" (30.48cm)	9/16" (1.43cm)	8.25" (21cm)	10" (25.4cm)	7.375" (18.7cm)
G10	2 Hours 	✓		◒	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 Economy Slicers											
C12	1 Hour 	✓		◒	1-year parts and labor	1/3 HP	12" (30.48cm)	9/16" (1.43cm)	8" (20.32cm)	9.75" (24.77cm)	8.6" (21.9cm)
C10	30 Minutes 	✓		○	1-year parts and labor	1/4 HP	10" (25.40cm)	9/16" (1.43cm)	6.8" (17.4cm)	8.6" (21.9cm)	7.25" (18.42cm)
C9	< 30 Min. 	✓		○	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" (16.51cm)

MIXERS

PERFORMANCE WHEN YOU KNEAD IT

Speed, power, consistency and quality!

What makes Globe different? Design and manufacturing. Gear transmissions that use premium alloy steel and overbuilt shafts that outlast and outperform belt drive systems.

Easier to use front-mounted controls, accessories included at no extra cost, lower price and better warranty. Globe mixers, simply put, give you more! **Globe spiral mixers** are dough "specialists". Perfect for pizzerias, bakeries, any operation where producing large batches of dough are needed.



Countertop MIXERS

Globe® SP05 Planetary Countertop Mixer

- 5 qt. Power Mixer
- Powerful 800 watt motor
- 5 lbs. at 60% absorption ratio
- 10 Speeds
- #10 hub
- **Includes:** stainless steel bowl, stainless steel beater, stainless steel whip, stainless steel dough hook and polycarbonate splash cover.

Globe® SP08 Planetary Countertop Mixer

- 8 qt. planetary countertop power mixer
- Powerful custom built 1/4 HP motor
- Gear driven, high torque transmission
- Front-mounted controls with 15-minute digital timer
- **Includes:** stainless steel bowl, stainless steel beater, stainless steel whip, stainless steel dough hook and polycarbonate splash cover.

SP05 >
5-qt.



< SP08
8-qt.



Two-year parts & labor warranty on all mixers!

Extended warranty option see page 18

Planetary **BENCH MIXERS**

Key Features Planetary Bench Mixers

- Powerful custom-built heavy-duty motor
- Heat treated and hardened steel gears and shafts simplify tough mixing jobs
- Front-mounted touch pad control panel and 60-minute digital timer, with easier to read LED display
- Removable stainless steel bowl guard
- Interlocked bowl guard and bowl lift
- Rigid cast iron body
- High torque, gear driven, permanently lubricated transmission
- Three fixed speeds
- Industry standard #12 attachment hub
- Thermal overload protection
- **Includes:** Stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook.

Specifications may vary from model to model.

Additional mixer accessories sold separately. Special SPC mixers available for Québec ONLY. SPC mixers are NF 454-00, CSA Z432-04, and CSA, C22.2 compliant.

Mixer capacity chart located on page 18



Take a Closer Look

- A. Mixer Correctional Package for bench and floor mixers** SP10, SP20, SP25, SP30, SP30P, SP40, SP60, SP62P, SP62P-4 and SP80PL is available for correctional institutions.

The Correctional Package offers tamper resistant external fasteners. All external fasteners are Torx pin head screws, which can only be removed with the appropriate tool included in the package.

- B. Spring Tensioned Bowl Clamps** securely hold bowl in place, reducing rocking while enabling quiet operation.

- C. Permanently lubricated, Gear-Driven Transmission** provides long-lasting power while the grease pack prevents gears from rusting and degrading over time.

- D. Removable bowl guard** with fully-welded ingredient chute. Standard with models SP10-SP60.



Two-year parts & labor warranty on all mixers!
Extended warranty options see page 18

Planetary **FLOOR MIXERS**

Key Features Planetary Floor Mixers

- Powerful custom built heavy-duty motor
- Heat treated and hardened steel gears and shafts simplify tough mixing jobs
- Front-mounted controls with 60 minute LED digital timer for increased visibility
- High torque, gear driven, permanently lubricated transmission
- Removable stainless steel bowl guard
- Interlocked bowl guard and bowl lift
- Rigid cast iron body
- Fixed speed gear transmission
- Industry standard #12 attachment hub
- Thermal overload protection
- Power bowl lift on SP62P and SP80PL
- **Includes:** Stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook. (Bowl truck included with the SP60, SP62P, SP62P-4 and SP80PL).

Specifications may vary from model to model.

Additional mixer accessories sold separately. Special SPC mixers available for Québec ONLY. SPC mixers are NF 454-00, CSA Z432-04, and CSA, C22.2 compliant.



Front-Mounted Control Panel with 60-Minute Digital Timer

Globe 10-qt. and larger mixers feature touch pad electronic controls — more reliable, accurate & easier to use than dial timers.

Last batch recall — remembers last programmed time when preparing multiple batches to ensure mix consistency and increase productivity.

Easy to see LED timer. Timer pauses when mixer stops for improved consistency.

Two-year parts & labor warranty on all mixers!

Extended warranty options see page 18

Mixer capacity chart located on page 18



Specifications subject to change without notice



SP62P △
60-qt.

Mixer capacity chart
located on page 18

Globe® SP30P, SP62P Pizza Mixers

While all Globe mixers can mix pizza dough, the SP30P (pictured pg. 15) and the SP62P (left) are specifically built for tough dough applications.

The 60 quart SP62P is perfect for high-volume pizza operations. With the capacity to handle up to 50 lbs. of flour and three gallons of water, this powerful, reliable product will minimize mix time and maximize dough output.

- High torque, direct-gear drive transmission can handle the most demanding mixing applications: **1.5 HP SP30P, 3 HP SP62P**
- Digital controls, timer, and bowl lift (power bowl lift on SP62P)
- Heat-treated steel alloy gears and shafts
- Comes with a stainless steel bowl and spiral dough hook
- Bowl truck included with SP62P

Two-year parts & labor warranty on all mixers!
Extended warranty options see page 18

Spiral MIXERS

Quality, power and endurance, everything you've come to expect in Globe planetary mixers can now be found in **Globe Spiral Mixers**.

Two models, based on dough output weight — 130 & 175 pounds — will certainly mix it up and produce the best quality dough. Put an end to ingredient waste and dough that is too dry or too moist. Maximize output and effort. **Go Spiral — make more dough!**



GSM130 △

Now available in Canada.



Key Features Spiral Mixers

Models: GSM130 & GSM175

- Powerful dual high torque motors — bowl and dough hook
- 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 only)
- Bowl jog control for easy dough removal and bowl cleaning
- Stainless steel ball bearing bowl drive for extra durability
- Sturdy reinforced dough hook easily handles large, heavy batches
- Front and rear casters for mobility
- Includes: stainless steel bowl, spiral dough hook, wire bowl guard, leveling feet and 10.5' power cord

SPIRAL VS PLANETARY..

Spiral mixers have a spiral arm that rotates on a fixed vertical axis, while the bowl spins in a counter-clockwise direction.

Planetary mixers use an agitator with an attachment that moves in circular orbits along the inside wall of a stationary bowl.



Globe Planetary Mixer **ACCESSORY GUIDE**

■ *Stainless Steel Only* ● *Aluminum Only* ♦ *Stainless Steel or Aluminum* x *Available*

	SP05	SP08	SP10	SP20	SP25	SP30	SP30P	SP40	SP60	SP62P	SP80PL
Bowls	■	■	■	■	■	■	■	■	■	■	■
Flat Beaters	■	♦	♦	♦	♦	♦	♦	♦	♦	●	♦
Spiral Dough Hooks	■	♦	♦	♦	♦	●	●	●	●	●	♦
J Hook				●							
Wire Whips	■	■	■	■	■	■	■	■	■	■	■
Heavy-duty Wire Whips			■	■	■	■	■	■	■	■	■
Aileron Whips				■							■
Pastry Knife				●							
Bowl Scrapers				x		x	x	x	x		x
Bowl Truck								x	x	x	x
Adapter Kits				x	x	x		x	x		x
Slicer/Shredder Grater Housing for #12 HUB			x	x	x	x	x	x	x	x	x
Meat Grinder for #12 HUB			x	x	x	x	x	x	x	x	x
Correctional			x	x	x	x	x	x	x	x	x
Table			x	x	x						
Sanitation Cover	x	x		x							

- 30"W x 24"D x 24"H Mixer Table - holds up to a 25 Qt. Mixer.
- Different size slicing, shredding & grating plates, as well as a meat grinder assembly, are available. Contact Globe for available sizes.

DO NOT USE HUB ATTACHMENTS WHILE MIXING!

Globe Mixer **CAPACITY CHART**

Globe's Capacity Chart is available online at www.globefoodequip.com.

The following maximum capacities are intended as a guideline only. Varying factors such as the type of flour, water temperature, and other conditions may require batch to be reduced.

Product	Agitator and Speed	PLANETARY											SPIRAL	
		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	¾ pt.	¾ pt.	1 pt.	1 qt.	1¼ qts.	1½ qts.	1¾ qts.	2 qts.	----	2 qts.	2 qts.	----	----
Meringue (Qty. of Water)	Wire Whip	¼ pt.	½ pt.	¾ pt.	1½ pts.	1¾ pts.	1 qt.	1¼ qts.	1¾ 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) *◆□	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 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 here are based on flour at room temperature and 70°F water temperature. (1 gallon of water weighs 8.33 lbs.)

Key Symbols ✕ • ◆ □

✕ Maximum Mixing Time - 7 Minutes

• If high gluten flour is used, reduce batch size by 10%.

◆ If using chilled flour, water below 70°F, or ice, reduce batch 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.

GLOBE MIXERS — EXTENDED WARRANTY OPTION

Globe offers an exclusive extended warranty on all Globe mixers. When purchased, the extended warranty will go into effect the first day the standard warranty terms have been met. Warranty extension is only available for purchase at the time of equipment sale. Each mixer comes with a standard 2-year parts and labor warranty at no cost to you.

NEW! CHEESE SHREDDER

Globe® GSCS2-1, GSCS2-3, GSCS3-3

Cheese Shredders

Standard Model Features

- 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)
- 1 year parts and labor warranty

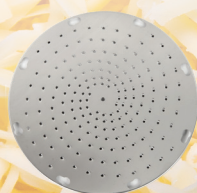
Optional Accessories

- **GSCS-Shelf:** Adjustable Container Shelf
- **GSCS-Base:** Used to convert to floor model
- **XSP332:** 3/32" shredding plate
- **XSP14:** 1/4" shredding plate
- **XSP516:** 5/16" shredding plate
- **XSP12:** 1/2" shredding plate
- **XSP316-HD:** 3/16" heavy duty shredding plate
- **XSP316:** 3/16" shredding plate

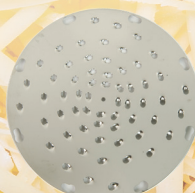


Shown with optional shelf

Additional optional Accessories



XSP332



XSP14



XSP516



XSP316



XSP12

NEW! Vacuum PACKAGING MACHINES

Globe® GPV6, GPV20 & GPV20A Vacuum Packaging Machines

Standard Model Features

- Digital display clearly shows vacuum & sealing times
- Timed vacuum cycle removes 99.9% of the oxygen in 35 seconds or less
- Timed sealing from .5 to 4.5 seconds to accommodate a variety of bag materials
- Pistons built into lid to automatically open when sealing is complete
- Two Fill Plates included to align product with sealing bar and displace air for a faster vacuum cycle
- Heating element is easily removed for cleaning and replacement of wear items; no wires to disconnect
- Rounded steel tank with no seals or edges for easy cleaning
- Stop & Seal button allows operator to complete and seal product before end of cycle
- Stop button allows operator to cancel cycle
- Non-slip rubber feet
- LCD

Advanced Model Features

- Pump Maintenance Program heats and cleans pump for easier maintenance and lower total cost of ownership
- Gas Flush removes air and replaces with modified atmosphere
- Soft Vacuum cycle removes air intermittently to reduce the chance of the product boiling in lower atmospheric pressure, protecting food product
- Marination Feature introduces more flavor into products in a fraction of the time of traditional marinating
- LED display with 5 language options

Models:

GVP6: Standard 6 m³/h pump capacity

GVP20: Standard 20 m³/h pump capacity

GVP20A: Advanced 20 m³/h pump capacity



One-year parts and labor warranty

WHY VACUUM PACKAGING?

- Keeps food fresh for longer
- Stores food in perfect portions
- Protects from dehydration and freezer burn
- Seals in flavor
- Perfect for sous vide cooking!



Immersion **BLENDERS**

Globe® GIB500, GIB750

Immersion Blenders

- Variable speed, heavy-duty motor for flexibility and control
- Interlocked power switch for operator protection
- Overload protection ensures longevity
- No tools required for cleaning
- Stainless steel blending sticks and blades provide optimal sanitation
- Attachments are dishwasher safe for fast, easy cleanup
- 7.5' power cord for better mobility

Models:

GIB500-12: 3/4 HP, 110/60/1, 12" stick

GIB750-14: 1 HP, 110/60/1, 14" stick

GIB750-16: 1 HP, 110/60/1, 16" stick

GIB750-18: 1 HP, 110/60/1, 18" stick

GIB750-22: 1 HP, 110/60/1, 22" stick

One-year replacement warranty



GIB750-14 ▷

△ GIB500-12



Additional optional Accessories



Blade Removal Tool



Replacement Blade



Wall Mount holds 3 attachments



10" Whisk



12"

14"

16"

18"

20"

22"

Patty PRESSES

Make perfectly portioned patties with a **Globe®** patty press. The durable, compact patty press provides portion control and saves on food costs, and accepts a variety of ground meat, seafood or poultry.

Globe® PP4 & PP5 Patty Presses

- Anodized aluminum base with stainless bowl and press plate
- Heavy-duty, single-level press handle
- Compact and ergonomic design
- Detachable paper holder
- Includes 500 round wax paper dividers
- Press dish (5" dia. or 4" dia.)
 - PP4:** Burger weight 4 oz or 0.25 lbs. = > 4 patties per pound, 4" diameter patty size, height 0.75"
 - PP5:** Burger weight 8 oz or 0.5 lbs. = > 2 patties per pound, 5" diameter patty size, height 0.75"
- Optional Accessories:
 - Conversion Kits -**
 - Convert a 4" Patty Press to a 5" Press - PPCK425
 - Convert a 5" Patty Press to a 4" Press - PPCK524

Additional Patty Papers -

- 5,000 count box 4" round waxed papers - PATTYPAPER4
- 5,000 count box 5" round waxed papers - PATTYPAPER5



Patty Papers ▾

◀ Patty Press PP4 and PP5

One-year parts and labor warranty on Patty Presses and Power Drive Units

Power DRIVE UNITS

Slice, Shred, Grate, Grind, Strip Cut – INCREASE PRODUCTION!

With a standard #12 attachment hub, Globe Power Drive Units quickly prep a variety of food products, from lettuce and onions to cheese and meat.

Globe® GPD-L, GPD-H Power Drive Units

- Powerful 1 HP fan-cooled motor
- Accepts #12 standard hub attachments
- 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

High speed model not for grinding meat

MODEL	Capacity per minute		
	Lettuce	Parmesan Cheese	Lean Ground Beef
GPD-L	7 lbs.	.67 lb.	1 lb.
GPD-H	10.35 lbs.	1.5 lb.	Not Recommended



GPD-L ▶



Meat **CHOPPERS**

The direct gear drive and powerful air-cooled meat chopper motor grinds a variety of ground beef, pork or venison at 250 or 450 pounds per hour, and the seamless design promotes sanitation and easier cleaning.



Chefmate® by Globe Meat Choppers

- Direct gear driven transmission and powerful motor ensures optimum grinding performance
CM12: 1 HP, 115/60/1
CM22: 1-1/2 HP, 115/60/1
- All stainless steel construction for easy cleaning and sanitizing
- Compact and ergonomic design
- Forward and reverse switch
- Standard equipment includes: knife, stainless steel product tray, 1/4" and 5/16" plates, stuffing tube, plastic food pusher (additional plate sizes and stuffing plate are available)



IMPORTANT: Choppers are for beef, pork, or venison. Non-fatty products such as poultry, vegetables or cheese will cause damage.

Shown here with standard accessories

Additional accessories available

Globe Chopper **ACCESSORY GUIDE**

Accessories	CM12	CM22
1/16" (2mm)	■	■
5/32" (4mm)	■	■
1/4" (6mm)	■	■
5/16" (8mm)	■	■
3/8" (10mm)	■	
1/2" (12mm)	■	■
9/16" (14mm)	■	
5/8" (16mm)	■	
11/16" (18mm)		■
Stuffing Plate	■	■
Stuffing Tube	■	■
Chopper Knife	■	■
Meat Tenderizer Attachment	■	
Strip Cutter Attachment	■	

CM models and accessories are NOT interchangeable with CC models/accessories.

Gas Countertop **COOKING**



Powerful, Efficient, **COMPACT**

There is more than one way to cook just about anything! With Globe's wide selection of countertop charbroilers and griddles it won't take a bigger budget or a bigger kitchen to manage it. Compact griddles and high-polished cooking surfaces designed for even heat distribution... high-efficiency gas charbroilers, hot plates and fryers, gas floor fryers and the Gas Stock Pot Range, all backed by a 2-year parts and labor warranty!

Globe® Gas Charbroilers

- Stainless steel front, available in 15", 24", 36", and 48" widths
- Stainless steel, insulated double wall construction with extended cool-to-touch front edge
- High performance 40,000 BTUs per burner
- Stainless steel U-style burners provide heat control every 12" and flame every 6"
- Choose from stainless steel, cast iron radiants or char rock
- Heavy-duty, reversible cast iron grates with drip flavor edge
- Field convertible to radiant, char rock, or combination
- Unit ships Natural Gas with LP conversion kit included

Not available in Canada



△ GCB36G

Gas Charbroiler Accessories:

- Charrack Kit includes 30 count box of char rocks & two 6" char racks
- Stainless steel tent radiant
- Cast iron tent radiant
- Char Rock (30 count)
- Metal Char Rack
- 6" Char Grate
- 3" Char Grate

Advantages of Radiant Heat
Heats evenly | Easy to clean | Fewer flare-ups

▽ Cast Iron Radiants



CHARRACK KIT▷
Two 6" racks and 30 rocks

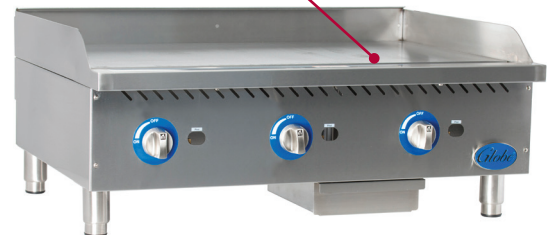


Globe® Gas Griddles

- 1" highly polished griddle plate fully welded to stainless steel frame for added heating efficiency
- Stainless steel front, manual or thermostatic controls in 24", 36", 48" (manual 15" also available) and 60" thermostatic
- High performance 30,000 BTUs per burner
- Stainless steel U-style burner provides heat control every 12" and flame every 6"
- Stainless steel, insulated double wall front and side construction with extended cool-to-touch front edge
- Spatula wide 4" trough
- Unit ships Natural Gas with LP conversion kit included

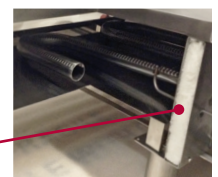
Advantages of Char Rock
Increased flame and smoke for added flavor.

1" thick griddle plate
for added heating efficiency



GG36G △

It's what's INSIDE that counts!
Globe gas griddles have insulated double wall construction.



Not available in Canada

COOKING



Gas Countertop **COOKING**

Globe® Gas Hot Plates

- Stainless steel front, available 12", 24", and 36" widths (2-4-6 burners)
- High performance, heavy-duty 22,000 BTU cast iron burners
- Stainless steel front plate and frame
- Heavy-duty, cast iron grates reverse to accommodate woks
- Unit ships Natural Gas with LP conversion kit included



△ GHP12G

Globe® Gas Step-Up Hot Plates

The new Step-Up Hot Plates feature everything you love about the original hot plates, but with 30,000 BTUs per burner and a tiered design!



◁ GHPSU212G

Globe® Gas Countertop Fryers

- Stainless steel front, available in 15 and 30 lb. capacities
- High performance 13,250 BTUs per burner
- Stainless steel fry pot with drain valve and extension pipe
- Robert Shaw™ snap-action thermostats for fast recovery
- Heavy-duty, nickel-plated fry baskets with cool-to-touch insulated handles
- High performance, stainless steel tube burners inside rectangular heat chambers
- High limit thermostat protection
- Must specify Natural or Liquid Propane Gas upon ordering



◁ GF30G



Not available in Canada

Two-year parts & labor warranty for all Globe gas cooking

Gas **STOCK POT RANGE**

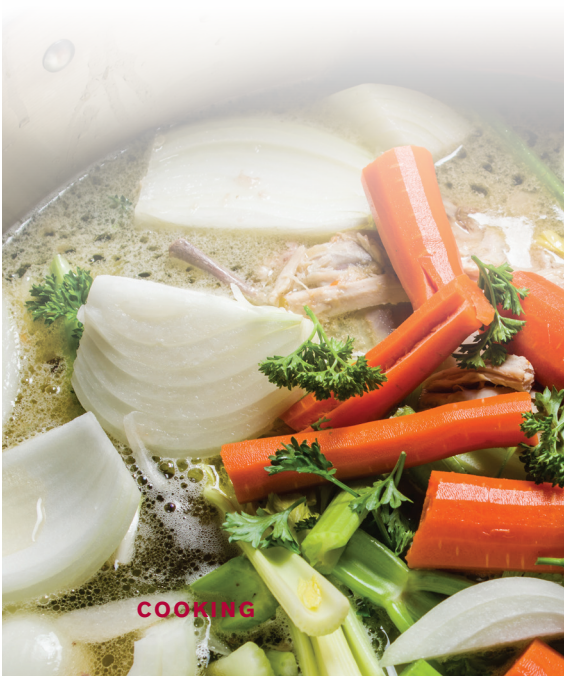
Globe® Gas Stock Pot Range

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



GSP18G △

Not available in Canada



Gas FLOOR FRYERS

Take frying to the next level with Globe's gas floor models. The 35 lb. oil capacity model is perfect for operations doing low to mid volume frying. If you need more output check out the 50 or 80 lb. oil capacity models. Quality design, durability, performance and price — everything you've come to expect from Globe!

3 MODELS TO CHOOSE FROM...

- **GFF35G/GFF35PG (Propane Gas)** — 3 burner tubes, 90,000 BTUs
- **GFF50G/GFF50PG (Propane Gas)** — 4 burner tubes, 120,000 BTUs
- **GFF80G/GFF80PG (Propane Gas)** — 5 burner tubes, 150,000 BTUs

Key Features

- Stainless steel fully peened fry tank with smooth polished welds
- Large foam zone prevents excessive build up from moisture in the oil
- Efficient BTU heat exchange, 30,000 BTUs per tube
- Natural and liquid propane gas models available
- Superior heat transfer from high heat baffles
- Quick recovery *Robert Shaw*™ millivolt gas valve and thermostat
- Easy to clean 1-1/4" full ball-type port drain with extension pipe
- Large cold zone prolongs oil life and prevents food particle carbonization
- High limit thermostat with auto gas supply shut off
- One set of 4 casters and legs included
- **Quality construction throughout!** Sturdy 2.5" diameter 6" adjustable legs and casters, heavy-duty stainless steel double rod basket hangers, stainless steel full length door with galvanized sides and riveted door magnet

**3 burner floor fryer
yields 50-60 lbs. of fries
per hour (fresh/frozen to finish)**

**Two-year tank warranty – full fryer replacement
Two-year parts and labor warranty**



Gas Fryer Accessories:

- Regular and large fry baskets
- Fryer cover
- Fryer cleaning set
- Fryer connecting strips
- Fryer casters

Not available in Canada



Economy **GAS COUNTERTOP COOKING**

Chefmate® by Globe Radiant Gas Charbroilers Models: **C24CB-SR & C36CB-SR**

Durable and powerful radiant heat. **Chefmate® by Globe** Charbroilers deliver 35,000 BTUs per burner and are available in 24" and 36" countertop widths.

- Maximum heat distribution with heavy-duty 10-gauge stainless steel radiants & durable steel U-style burners, providing heat control every 12" and flame every 6"
- Stainless steel construction and extended cool-to-touch front edge offers safety for the operator
- Versatile heavy-duty cast iron grates — reversible with 3 adjustable grilling positions
- Easy access — adjustable pilots accessible from the front
- Easy cleaning — 4" back and side splashes, and grate that lifts off completely for easy cleaning and servicing
- Stainless steel legs with adjustable non-skid feet



C24CB-SR >



< C24GG



< C24HT

Chefmate® by Globe Gas Griddles Models: **C24GG & C36GG**

Chefmate® by Globe Gas Griddles deliver the quality and value you expect from Globe, available in 24" and 36" widths to fit your footprint.

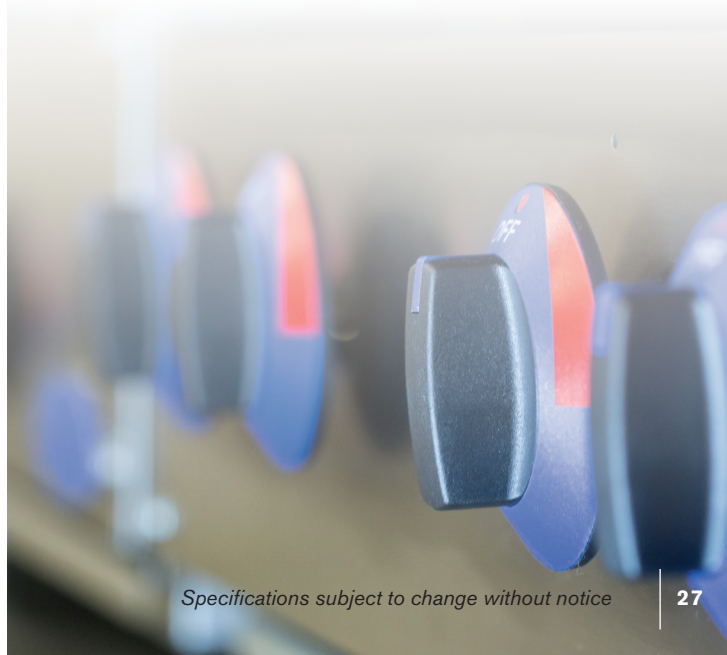
- High performance — 30,000 BTUs per burner
- Control at your fingertips — manually controlled steel U-style burners provide heat control every 12" and flame every 6"
- Stainless steel construction and extended cool-to-touch front edge
- Uniform heat distribution with 3/4" polished griddle plate
- Easy cleaning — 3.25" back and side splash, 3.25" spatula-wide trough. Cooktop lifts completely off for servicing
- Stainless steel legs with adjustable non-skid feet

Chefmate® by Globe Gas Hot Plates Models: **C12HT & C24HT**

Chefmate® by Globe Hot Plates give back valuable kitchen space. Save your footprint with Globe's 12" (2-burner) and 24" (4-burner) countertop hot plates.

- Individual flame controls and 25,000 BTUs of power per burner
- Stainless steel construction and extended cool-to-touch front edge
- Heavy-duty cast iron grates for maximum heat distribution
- Stainless steel legs with adjustable non-skid feet

All **CHEFMATE™ BY GLOBE** gas countertop cooking equipment has a one-year parts and labor warranty.



Electric SANDWICH GRILLS

Powerful, Efficient, **COMPACT**

Big or small, single or double, smooth or grooved: however you need it, Globe has it. Constructed of durable stainless steel with seasoned cast iron plates, Globe sandwich grills are heavy-duty and portable, perfect for front or back-of-house use.

Globe® Bistro Series 10" Single & Double Sandwich Grills

- Single grill cooking surface is 10" wide
- Double grill surface size: continuous 18"W bottom plate and two 8.375"W top plates make it easy to cook different products at the same time
- Heavy-duty, seasoned cast iron grill plates (*smooth or grooved*)
- Heavy-duty hinge with adjustable tension spring
- Temperature thermostatically controlled up to 570°F
- Stainless steel scraper included with grooved units
- Optional panini brush available
- Stainless steel construction
- Large capacity, easy-to-clean, stainless steel catch drawer
- Single grills 120V, 1800W, Double grills 240V, 3200W



**SMOOTH
OR
GROOVED
GRILL
PLATES!**



"I've been using Globe sandwich grills for years; they're great, well constructed products."

**— Helmut F.J. Holzer, CMC-GMC
VP Corporate Executive Chef R&D
Gourmet Foods International**

Electric SANDWICH GRILLS



△ GSG1410



Globe® Mid-Size Sandwich Grills

- Single cooking surface: 14" x 10"
- Double cooking surface: two 14" x 10" plates make it easy to cook different products at the same time.
- Heavy-duty, seasoned, cast iron grill plates available in smooth or grooved, or **combo smooth/grooved**
- Heavy-duty hinge with adjustable tension
- Temperature thermostatically controlled up to 570°F
- Stainless steel scraper included with grooved units
- Optional panini brush available
- Stainless steel construction
- Large capacity, easy-to-clean, stainless steel catch drawer
- 120V, 1800W

All **ELECTRIC** countertop products have a one-year parts and labor warranty. *Optional Accessories are available for several items featured in this brochure.*

Globe® Deluxe 14" Single & Double Sandwich Grills

- Single grill cooking surface: 14" x 14"
- Double grill cooking surface: two 14"x14" plates make it easy to cook different products at the same time
- Heavy-duty, seasoned, cast iron grill plates available in smooth or grooved, or combo smooth/grooved
- Heavy-duty hinge with adjustable tension
- Built in electronic timer
- Four programmable presets
- Temperature thermostatically controlled up to 570°F
- Stainless steel scraper included with grooved units
- Optional panini brush available
- Stainless steel construction
- Large capacity, easy-to-clean, stainless steel catch drawer
- Side handles for portability
- Single grills: 120V, 1800W
Double grills: 208-240V, 5400/7200W

GPG14D ▷



GPGDUE14D ▷



Electric COUNTERTOP COOKING



△ GEG24

**Use in front of house,
back of house, or both.**



FOR INDOOR USE ONLY



△ PG36E

Globe® Electric Griddles - Key Features

- Highly-polished griddle plate fully welded to stainless steel frame
- Stainless steel construction and extended cool-to-touch front edge
- Heat and thermostatic control every 12"
- Removable, large capacity easy-to-clean, stainless steel catch tray
- Seamlessly welded splash guard
- Easy On/Off switch for each element

Globe® Medium Duty Electric Griddles

- Available in 24" and 36" widths x 16.5" deep
- Highly polished, 1/2" thick griddle plate for consistent cooking and easy clean-up
- 4" Spatula wide trough
- 24" Model 208-240V, 4200W/5600W
36" Model 208-240V, 6300W/8400W

Globe® Economy Electric Griddles

- Available in 24" and 36" widths x 13" deep
- Highly polished, 3/8" thick griddle plate
- 24" Model 208-240V, 2700W/3600W
36" Model 208-240V, 4000W/5400W

All **ELECTRIC** countertop products have a one-year parts and labor warranty.

Electric COUNTERTOP FRYERS

Globe® Electric Countertop Fryers

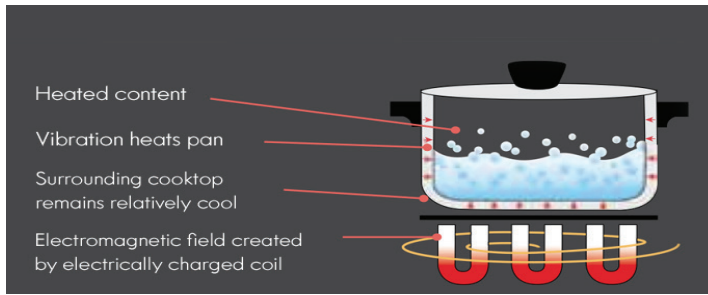
- Available in 10, 16, and 32 lb. oil capacities
- All stainless steel construction
- Swing-up element and easy-to-lift out, stainless steel fry pot with handles
- 70°F–375°F thermostat
- High limit thermal control with manual reset
- Removable, easy-to-clean control box and element
- Twin nickel-plated fry baskets with cool-to-touch insulated handles, available in small and large sizes
- PF10E, 120V
PF16E & PF32E, 208-240V



△ PF10E

△ PF32E

Induction COOKING



Induction is the most energy efficient cooking in the world!
No open flames ▪ Portable and light weight
Perfect for catering and display cooking



**Use in front of house,
 back of house, or both.**
FOR INDOOR USE ONLY

Globe® 1800W Induction Range - Ideal for noncontinuous use

- Durable ceramic glass cooktop with stainless steel framing
- Low profile, 2.75" H
- Easy-to-clean flat surface control panel
- 4 digit LED display and touch pad control
- Digital timer
- Proper pan detection
- 6 power levels up to 1800W, 120V
- 6 temperature settings from 150°F-450°F
- Error code alert display
- Recommended for low to moderate usage



IR1800 ▶



Globe® 1800W Continuous Use Countertop Induction Range

- Stainless steel, seamless construction
- Durable ceramic glass 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, 120V
- 15 temperature settings from 140°F-460°F
- Error code alert display



GIR18 ▶



Countertop **COOKERS & WARMERS**



Plug in, warm, cook and serve from almost anywhere!

Experience the value and performance of the **Chefmate® by Globe** line of cooking and warming equipment. These items are great additions to any kitchen, buffet line, cafeteria, and catering operation. This line is portable, light weight and stores easily.

Chefmate® by Globe Warming Lamp

- 500w (120) Two (250W) dome lamps with two (R40) shatter-resistant bulbs for constant warming
- High-temp ceramic bulb sockets
- Five adjustable heights
- On/Off switch located on post for easy access
- Sturdy, anodized aluminum construction with brushed finish
- Five rubber feet for stability

WL2 ▷



Intertek
& NSF 4 Sanitation approved

Chefmate® by Globe Rice Cooker/Warmer

- Single switch controls cook and warm cycles
- Stainless steel finish and top
- Cooks up to 25 one-cup servings in about 30 minutes
- Built-in thermostat
- Removable pot with non-stick surface
- Over-heat protection with manual reset
- Includes scoop and measuring cup
- 1600 watts, 120V

RC1 ▷



Intended for medium to light duty use. Unit must cool down at least 30 minutes before next new cycle.



Portion Control **SCALES**

Accuracy and precision are main ingredients in quality food preparation. Globe has the right scales to do it efficiently. Look to Globe for scales with compact design, high visibility displays and keypads, and durable, easy-to clean surfaces.



Includes ingredient bowl

△ GPS5

Use in front of house, back of house, or both.

Ultra compact, portable and precise!

Globe® GPS5 Portion Control Scale

Not Legal for Trade

- 5 lb. capacity
- 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

Requires 3 type AA batteries — NOT included



Globe® GPS10 Portion Control Scale

Not Legal for Trade

NEW
weighing mode of lbs. and oz.

- 10 lb. capacity
- Weighing mode: pounds (lb.), pounds and ounces (lbs. and oz.), ounces (oz), kilograms (kg), and grams (g)
- Weighs in increments of .01 lb. to 10 lbs.-15oz., 0.1 oz to 176 oz, 0.5 g x 5000 g, 0.01 kg x 5 kg
- Marine edge on stainless steel removable platter
- Bright, easy-to-read LCD panel display (1-3/8" tall x 1-3/4" wide)
- Wireless, battery powered* or AC powered for versatility, with automatic shut off (AC power cord included)
- Improved moisture protection with rear power inlet connection
- Versatile - selections can be made from the front panel of the scale
- Push button tare



Requires 3 type C batteries — NOT included

△ GPS10



Label Printing **SCALE**

Globe® GSP30B Label Printing Scale 30 lb. capacity — **Legal for Trade**

*Scoop sold separately
for ALL scales.*

- Dual sided large LCD
- 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
- Direct thermal printer
- 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*)
- 6 ft., 115 volt power cord and molded plug
- E11 standard label roll included

GSP30B ▷



Not available in Canada

Prints 3 sizes of labels:

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

Price Computing **SCALE**



△ GLS30

*Scoop sold separately
for ALL scales.*



Globe® GLS30 Price Computing Scale
Legal for Trade

- 30 lb. capacity - accurately weighs from .01 lb. to 30 lbs.
- 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

Not available in Canada

slicers | mixers | prep | cooking | scales



THE GLOBE PROMISE

Companies talk about standing behind their products, in front of and next to their products. We're not sure the exact location is important. What matters is when you buy Globe equipment you get the company too. Our equipment is precision made and backed by one of the best warranties in the business. Your orders will ship on time and, in most cases, immediately. Welcome to Globe, you'll be delighted to work with us.

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For more information

Call Globe at call 800.347.5423, visit online at www.globefoodequip.com, or contact your local Globe representative.

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