



# FRESH PREP SOLUTIONS



*Globe offers fresh prep solutions beyond mixing and slicing. Check out our full line of food prep equipment to help differentiate your menu, cut food waste and increase productivity.*

# VACUUM PACKAGING CHAMBERS

## SEAL OF APPROVAL

Globe's new Vacuum Packaging Chambers provide next-level food prep, waste reduction and enhanced food product quality. Store fresh food or leftovers for 3 to 5 times longer, protect against dehydration and freezer burn or prep for sous vide cooking! Quality stainless steel construction includes rounded inner tanks for easy cleaning and domed lids for durability.



	GVP6   Standard	GVP20   Standard	GVP20A   Advanced
<b>Pump</b>	6 m <sup>3</sup> /h	20 m <sup>3</sup> /h	20 m <sup>3</sup> /h
<b>Tank</b>	10.6" x 13.7" x 7.5"	16.75" x 17" x 8.6"	16.75" x 17" x 8.6"
<b>Seal Bar</b>	10.2"	16.5"	16.5"
<b>Ideal for</b>	Smaller operation with light to moderate capacity	Mid-large operations with moderate capacity	Mid-large operations with specific demands

GVP20

GVP6

Globe Vacuum Chambers are backed by a 1-year parts and labor warranty!



GVP20A

The GVP20A offers even more solutions with unique features to add control, versatility and value. Here's what makes the Advanced Model stand apart.

### ADVANCED FEATURES GLOSSARY

<b>LED Display</b>	20 adjustable programs, multiple language options including English, Spanish, French, German and Italian
<b>Soft Vacuum</b>	gradually removes atmosphere from chamber to preserve liquids, avoiding boiling and separation of ingredients
<b>Gas Flush</b>	remove atmosphere & replace with gas mixture to increase shelf life, preventing discoloration of certain products, protect fragile products and limit microorganism growth
<b>Marination</b>	intermittent vacuum with marinade which introduces more flavor into meats in a fraction of the time
<b>Soft Air</b>	adjustment of the air flow at the end of the cycle to avoid compression of product



# IMMERSION BLENDERS

## POWER AND MOBILITY

Blend, mix, purée and emulsify anywhere in the kitchen with Globe's Immersion Blenders. Available in 500 watts or 750 watts, mix and match blending sticks from 12" to 22" or add the optional whisk. These models feature variable speed motors with overload protection and an interlocked power switch for operator protection.



MODEL	DESCRIPTION
<b>GIB500-12</b>	500 watts, 12" stick
<b>GIB750-14</b>	750 watts, 14" stick
<b>GIB750-16</b>	750 watts, 16" stick
<b>GIB750-18</b>	750 watts, 18" stick
<b>GIB750-22</b>	750 watts, 22" stick

## PUT TO THE TEST

Globe tested the water-tight seal of these blending sticks by putting them through 9 months of restaurant dishmachine cycles. Despite the frequent washing and high temperatures, no water ever penetrated the stainless steel tubes. This quality construction provides a longer lasting product.

Mix and match to fit your needs!



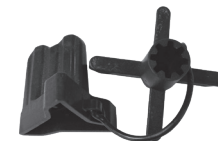
## OPTIONAL ACCESSORIES

Add value to your Immersion Blender with accessories for versatility, easy storage and simple maintenance.

ACCESSORY	DESCRIPTION
<b>GIBSTK20</b>	20" blending stick
<b>GIBWSK10</b>	10" whisk
<b>GIBWM</b>	Wall mount for 3 attachments
<b>GIB-BLADE</b>	Replacement blade
<b>GIB-BLADE TOOL</b>	Replacement blade tool



Wall Mount

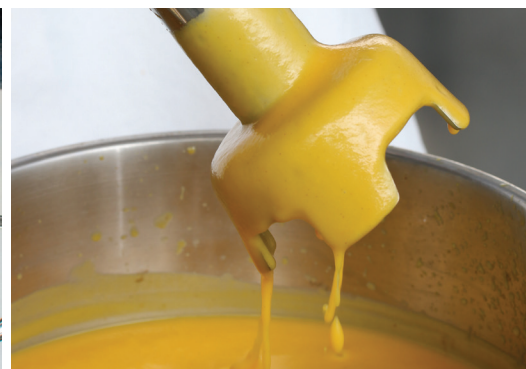


Blade Removal Tool



Blade

Whisk



# POWER DRIVES

## SPEED AND VERSATILITY

Globe's Power Drives make food prep a breeze with a #12 standard attachment hub. Shredding, slicing, grating and tenderizing are fast and easy. Choose a 200 or 700 RPM model, with a fan-cooled 1 HP motor and durable stainless steel construction.

*Attachments not included. GPD-H not for processing meat or cheese.*



## POWER DRIVE KITS

Globe offers Power Drive Attachment Kits to bundle items commonly purchased together to offer a better value.

MODEL	DESCRIPTION
<b>XVG</b>	Housing and slicing plate
<b>XVS</b>	Housing, plate holder and 3/16" shredding plate
<b>XGS</b>	Housing, slicing plate, plate holder and 3/16" shredding plate

## GET ATTACHED

Hub attachments add variety and versatility to Power Drives, offering a wide range of food prep options. See what Globe has to offer to make your food prep fast and efficient.

ITEM NO.	DESCRIPTION
<b>XVSGH</b>	Slicing/Shredding Housing, requires plate holder and shredding plates or slicing plate
<b>XPH</b>	Plate holder for XVSGH, various shredding/grating plate sizes available
<b>XMCA-SS</b>	Meat chopper assembly, various chopper plate sizes available
<b>L00670</b>	Meat tenderizer attachment
<b>L00783</b>	Strip cutter attachment, cuts 1/4" strips



# MEAT CHOPPERS

## RAW POWER

Process beef, pork and venison with ease in the CM12 or CM22 Meat Chopper. A direct gear drive transmission is mounted on ball bearings, housed in a stainless steel body for power and durability.

MODEL	DESCRIPTION
CM12	#12 hub, 1 HP motor, 250 lbs/hr meat capacity
CM22	#22 hub, 1.5 HP motor, 450 lbs/hr meat capacity

*Meat Choppers come with a knife, stainless steel product tray, 1/4" plate, 5/16" plate, stuffing tube and plastic food pusher.*



***Check out Globe's complete catalog!***

## FOOD PREP

Mixers, slicers, meat choppers, and weighing systems like portion control, label printing, and legal-for-trade scales

## ELECTRIC COUNTERTOP COOKING

Panini grills, induction ranges, fryers, griddles, rice cooker, and warming lamp

## GAS COUNTERTOP COOKING

Countertop fryers, floor fryers, charbroilers, griddles, hot plates, and stock pot ranges

***Globe offers unmatched Technical Support***  
**8:00 a.m. to 5:00 p.m. | 1-866-260-8625**

*For more information on Globe products visit [www.globefoodequip.com](http://www.globefoodequip.com)*