

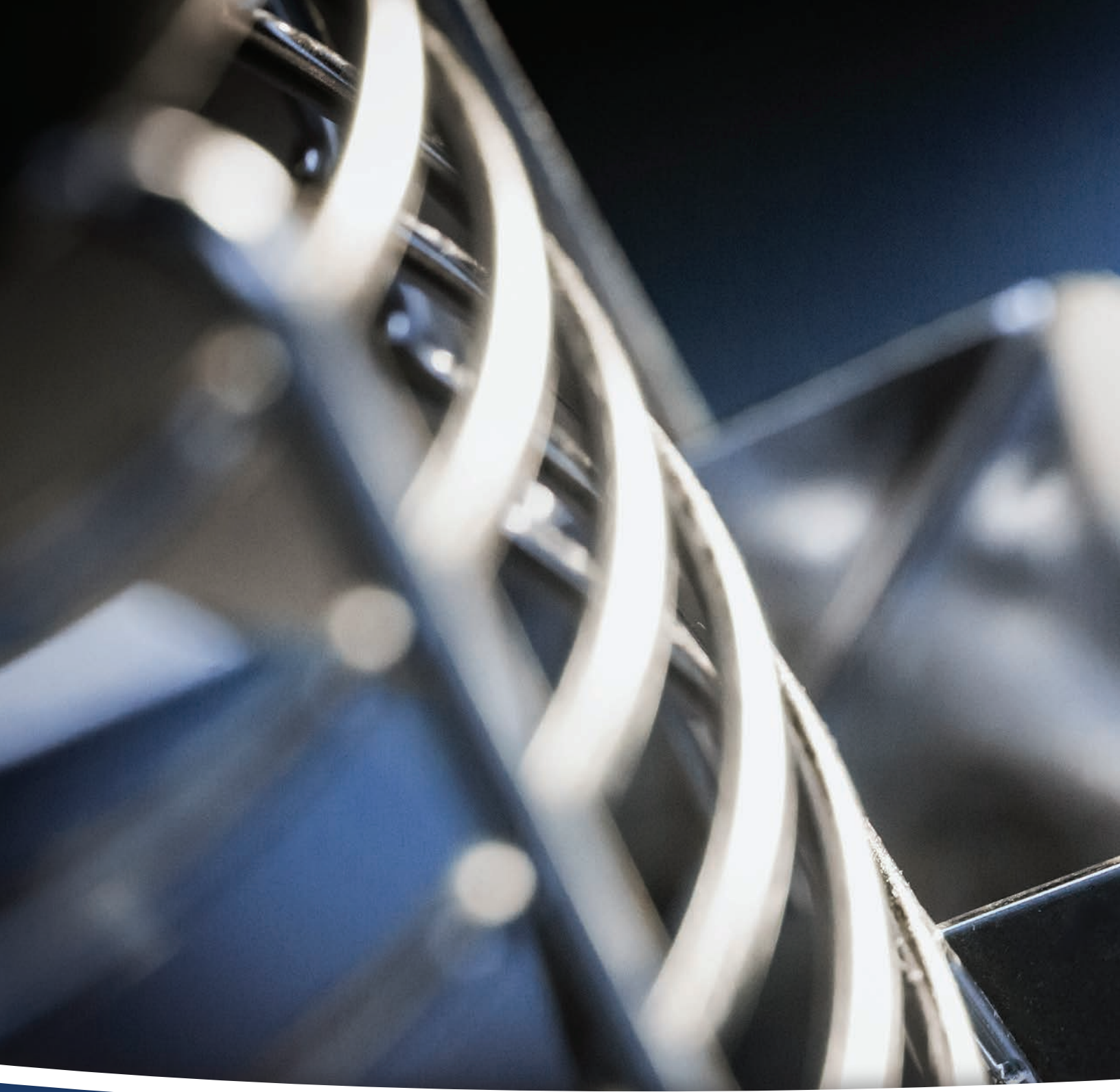


Globe Food Equipment Co.

# PRODUCT CATALOG



Over 25 years dedicated to quality, service  
and value in commercial food equipment.



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

Globe —

## **A FRESH PERSPECTIVE**

In the past 25 years Globe has expanded its food slicer line with product categories such as mixers, choppers, scales and cooking equipment. Currently, Globe offers more slicer & mixer models than any other brand in the United States.

Globe's single location and company-wide entrepreneurial culture enables and empowers employees to provide solutions to customer problems quickly, thereby providing exceptional service and flexibility. Our commitment to providing exceptional customer service and our investment in product inventory ensures that product will ship quickly – in many cases the same day. Globe prides itself on being a Ship Now company!

Visit our website for additional information  
**[www.globefoodequip.com](http://www.globefoodequip.com)**

# Introducing the **NEW** S-Series Premium Slicers **MORE THAN THE**



Globe's all-new S-Series line of slicers delivers **MORE** of the powerful features operators need, and the high-quality cuts customers expect. With consistent performance, convenience, and low cost of ownership, the S-Series sets a new standard for heavy-duty slicers.

## More **PRECISION**

The patent pending indexing system and oversized knob provides precise control for the thinnest slices.

## More **YIELD**

The specially designed carriage and end weight provides better product retention generating higher yield. The knife and sharpening system maintains the thinnest edge for a superior slice and improved yield.

## More **CONSISTENCY**

The unique design of the meat grip teeth and weighted arm, paired with the grooved carriage, keeps even the largest product in place for consistent cuts – slice after slice.

## More **ACCESS**

Our patent pending one-piece anodized aluminum base provides the most access to typically hard to reach spaces for quick cleanup.

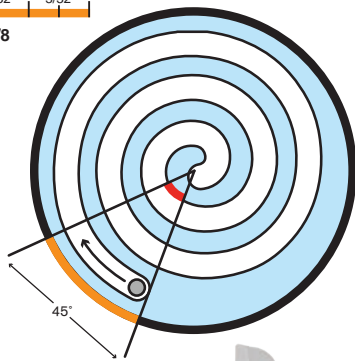
## More **CONVENIENCE**

The carriage easily tilts back for convenient cleaning, and remains secured to maintain the precise slicing geometry – improving slice quality and yield.

## More **SANITATION**

For faster cleanup, each slicer is built with a quickly removable slide rod, knife cover and meat grip, and have either a kickstand or a lift lever enabling easy countertop cleanup.

Globe 0 1/32 1/16 3/32 1/8  
Other 0 1/8



# SUM OF ITS PARTS

## More **INFORMATION**

The industry's only Clear-Text graphic user interface eliminates blinking lights and error codes and enables operators to select speed & stroke length, read messages, diagnostics and system information. Now with dual language capabilities, with primary and secondary language settings.

## More **CAPACITY**

The extended carriage and large platter accommodates large products such as prosciutto, bacon and mortadella.

## More **CONVENIENT SHARPENING**

The top-mounted sharpener is easily removed for cleaning and utilizes long-lasting synthetic diamond surfaces, yet stays on the slicer so it won't get lost.

## More **PEACE OF MIND**

2-year parts & labor warranty is double our competition with unparalleled customer support extending beyond the sale.

## More **SAVINGS**

Knife & parts replacement costs are typically priced lower than the competition for a lower total cost of ownership.

## More **AVAILABILITY**

Service and parts are available from many sources including multiple local servicers and parts distributors.



At Globe Food Equipment, we believe both products and people are important. While our name has been synonymous with reliable, high-performance slicers for decades, it's also been a mark of lasting value and personal service. We provide exceptional foodservice equipment and unparalleled after-sales support. Backed by our strong network of dealers and service experts, Globe is a name you can count on — a name you can trust.

# NEW! Manual S-SERIES SLICERS

## Globe® S13

### Manual Slicers Standard Features

- 1/2 HP continuous use knife motor combined with the high efficiency knife drive system delivers optimum power
- 13" German steel knife with hardened edge provides quality slices and higher yield
- Patent pending anodized aluminum 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
- 50°, 13" tall gravity fed carriage improves productivity
- Advanced meat grip design for superior product hold
- 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 utilizes long-lasting synthetic diamond surfaces and enables quick and easy sharpening and cleaning
- Kickstand to facilitate ease of cleaning table underneath slicer

Bigger carriage means more product!



S13 Premium Manual Slicer >



△ SG13 Advanced Premium Manual Slicer

## Globe® SG13

### Manual Slicers Advanced Features (above included)

- 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
- Dual language



### Standard S-Series

Model	Description	Dimensions (WxDxH)
S13	Manual	36.5" x 29.6" x 25.5"
S13A	Automatic	38.7" x 26.7" x 20.9"

### Advanced SG-Series

#### Additional Features Include:

- Home position start
- Close to Stop
- Adjustable timer
- Return to home carriage

Model	Description	Dimensions (WxDxH)
SG13	Advanced Manual	36.5" x 29.6" x 25.5"
SG13A	Advanced Automatic	38.7" x 26.7" x 20.9"



# **NEW!** Automatic **S-SERIES SLICERS**

## **Globe® S13A**

### Automatic Slicers Standard Features

- 1/2 HP continuous use knife motor combined with the high efficiency knife drive system delivers optimum power
- 13" German steel knife with hardened edge provides quality slices and higher yield
- Patent pending anodized aluminum 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
- 50°, 13" tall gravity feed carriage improves productivity
- Advanced meat grip design for superior product hold
- 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
- 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 table underneath slicer
- Top mounted, removable sharpening system utilizes long lasting synthetic diamond surfaces and 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 dual languages
- 2 cut lengths and 2 speeds



△ S13A Premium Automatic Slicer



△ SG13A Advanced Premium Automatic Slicer

## **Globe® SG13A**

### Automatic Slicers Advanced Features (*above included*)

- 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



Intertek  
Conforms to NSF-ANSI STD. 4

Intertek

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

## **EXTENDED WARRANTY OPTION GLOBE SLICERS**

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 to you. If purchased, a warranty extension will go into effect the first day the standard warranty terms have been met.

# NEW! Frozen & Correctional S-SERIES SLICERS

## Globe® S13-F

### Frozen Manual Slicers

- 1/2 HP continuous use knife motor combined with the high efficiency knife drive system delivers optimum power
- 13" serrated German steel knife with hardened edge provides quality slices and higher yield
- Patent pending anodized aluminum design & construction for quick and easy cleaning
- Patent pending indexing system enables accurate and precise slice thickness adjustment up to 1/8"
- Tilting carriage accommodates up to 13.75" h, 8" dia., 11" w large products, like prosciutto, mortadella and bacon
- 50°, 13" tall gravity feed carriage improves productivity
- Advanced meat grip design for superior product hold
- 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
- Kickstand to facilitate ease of cleaning table underneath slicer



△ S13-F Premium Frozen Manual Slicer



## Globe® S13A-F

### Frozen Automatic Slicers

- Patent pending graphic user interface with Clear Text LCD display provides operator messages, diagnostics and system information
- Single speed for optimal frozen slicing (35 slices per minute)
- 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 table underneath slicer

## PREMIUM SLICER CORRECTIONAL PACKAGE

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

### Package Features:

- Removable sharpening assembly allows the sharpener to be stored securely and is immersible for safe cleaning and sanitizing
- Tamper-proof Torx 6-pin head fasteners protect from unwanted removal of components

## BEST WARRANTY IN THE INDUSTRY!

Two-year parts and labor for all premium slicers

### Frozen Meat S-Series Slicers

*Great for Mongolian BBQ, Carne Asada, Shabu Shabu or Hot Pot*

#### Additional Features Include:

- 13" serrated knife

Model	Description	Dimensions (WxDxH)
S13-F	Frozen Manual	36.5" x 29.6" x 25.5"
S13A-F	Frozen Automatic	38.7" x 26.7" x 20.9"

### Correctional S-Series Slicers

Model	Description	Dimensions (WxDxH)
S13-125	Manual Correctional	36.5" x 29.6" x 25.5"
S15A-15	Automatic Correctional	38.7" x 26.7" x 20.9"





# **NEW!** FS14 PREMIUM FLYWHEEL SLICER

Perfect for theater slicing and front-of-house display. Globe's new FS14 Flywheel Slicer accommodates traditionally oversized artisan meats with a 14" (350mm) precision knife. This vintage-style volano slicer features classic Italian design, vibrant red enamel with black and gold hand-detailing, and an authentic Italian marble receiving shelf.

***Totally hand-powered, this manual slicer gives the operator complete control of speed & slice thickness.***

## **Globe® FS14**

### Premium Flywheel Slicer

- Traditional 14" (350mm) diameter hollow ground chrome-plated carbon steel precision knife
- 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
- Authentic Italian marble receiving shelf



*Gold and black hand-detailing*

*shown with optional pedestal*

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



# G-Series **MEDIUM DUTY SLICERS**

## Globe® G10, G12 & G14

### Manual Slicers

- 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

G12 ▷

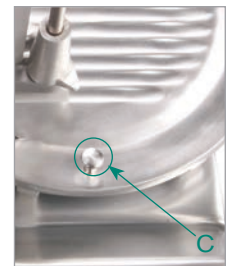
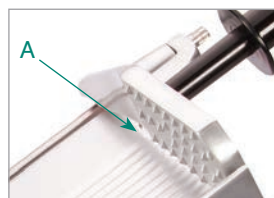


G12A ▷



## G12, G12A, G14 SLICERS

Improved Slicing Performance and Convenience!



**A. Chute and endweight now 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!**

**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.**





# G-Series **MEDIUM DUTY SLICERS**

## **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



◀ GC512

All **MEDIUM & ECONOMY SLICERS** have a one-year parts and labor warranty.

# C-Series **ECONOMY SLICERS**



◀ C12



## **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"

*Additional slicer options and accessories sold separately. Slicer selection and accessory guides located on pages 12 & 13.*



# Globe Slicer **SELECTION GUIDE**

## Do you have the right slicer for your operation?

To help you determine which slicer is best suited for your operation, Globe created this slicer selection guide. 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 Slicers (S13-F and S13A-F) are designed with a serrated knife to power through frozen meats.

Model No.	Slicing Volume  (30 Minutes to All Day)	Precision Slicing Index 	Manual (Slice to Order)	Auto (Bulk Slicing)	Cheese Slicing 	Drive Type	Construction	Motor	Blade (Diameter)	Max. Slice (3.18cm)	Cutting Capacity		
											D (Diameter)	W (Width)	H (Height)
<b>Globe S-Series Heavy Duty Premium Slicers</b>													
S13 & SG13	All Day	●	✓		●	Belt	Anodized Aluminum	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	●	✓	✓	●	Belt	Anodized Aluminum	1/2 HP	13" (33.02cm)	1-1/8" (3.18cm)	8" (20.3cm)	11" (27.9cm)	13.75" (34.9cm)
S13-F	All Day	●	✓		●	Belt	Anodized Aluminum	1/2 HP	13" (33.02cm)	1/8" (3.18cm)	8" (20.3cm)	11" (27.9cm)	13.75" (34.9cm)
S13A-F	All Day	●	✓	✓	●	Belt	Anodized Aluminum	1/2 HP	13" (33.02cm)	1/8" (3.18cm)	8" (20.3cm)	11" (27.9cm)	13.75" (34.9cm)
<b>Globe G Series and Chefmate® by Globe GC512 Medium Duty Slicers</b>													
GC512	4 Hours	◐	✓		◐	Gear	Aluminum/ Stainless Steel	1/3 HP	12" (30.48cm)	7/8" (2.22cm)	7.5" (19.50cm)	10" (25.40cm)	8.75" (22.23cm)
G14	3 Hours	◐	✓		◐	Belt	Anodized Aluminum	1/2 HP	14" (35.56cm)	9/16" (1.43cm)	9.75" (24.8cm)	11.5" (29.2cm)	10.125" (25.7cm)
G12A	2.5 Hours	◐	✓	✓	◐	Belt	Anodized Aluminum	1/2 HP	12" (30.48cm)	1/2" (1.27cm)	8.75" (22.2cm)	10" (25.4cm)	8.25" (21)
G12	2.5 Hours	◐	✓		◐	Belt	Anodized Aluminum	1/2 HP	12" (30.48cm)	9/16" (1.43cm)	8.25" (21cm)	10" (25.4cm)	7.375" (18.7)
G10	1 Hour	◐	✓		◐	Belt	Anodized Aluminum	1/3 HP	10" (25.40cm)	9/16" (1.43cm)	7.25" (18.4cm)	9.5" (24.1cm)	7.375" (18.7cm)
<b>Chefmate® by Globe C Series Economy Slicers</b>													
C12	1 Hour	◐	✓		◐	Belt	Anodized Aluminum	1/3 HP	12" (30.48cm)	9/16" (1.43cm)	8" (20.32cm)	9.75" (24.77cm)	8.6" (21.9cm)
C10	30 Minutes	◐	✓		○	Belt	Anodized Aluminum	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.	◐	✓		○	Belt	Anodized Aluminum	1/4 HP	9" (22.86cm)	9/16" (1.43cm)	6.25" (15.88cm)	7.25" (18.42cm)	6.5" (16.51cm)



◁ S-Series Veggie Hopper

# Globe Slicer

## FEATURES AND ACCESSORY GUIDE

FEATURE					FROZEN		CORRECTIONAL	
	S13	S13A	SG13	SG13A	S13-F	S13A-F	S13-15	S13A-15
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)			■	■				
Time Out (Blade will stop running if not in use)			■	■				
Close to Stop (Blade will stop running when the gauge plate is closed)			■	■				
LCD Display		■	■	■		■		■
Site Diagnostics		■	■	■		■		■
System Counters		■	■	■		■		■
No Volt Release	■	■	■	■	■	■	■	■
Length		2		3		1		2
Speed		2		4		1		2
Frozen (Factory Option)	■	■			■	■	■	■
Correctional Package (Factory Option)	■	■	■	■	■	■	■	■

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

ACCESSORY	C9	C10	C12	G10	G12	G14	G12A	GC512	S-Series	FS14
Food Fence					■	■	■		■	
Vegetable Hopper					■	■	■	■	■	
Additional Wall Chart	■	■	■	■	■	■	■	■	■	
Large Slicer Cover					■	■	■	■	■	
Small Slicer Cover	■	■	■	■						
Slaw Tray					■				■	
Artisan Pedestal										■

Specifications subject to change without notice

# MIXERS

## OUTPERFORM AND OUTLAST!

Speed, power, consistency and quality!

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

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



## Countertop MIXERS

### Globe® SP5 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® SP8 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.

SP5 >  
5-qt.



< SP8  
8-qt.



Two-year parts and labor on all mixers!  
Extended warranty options 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

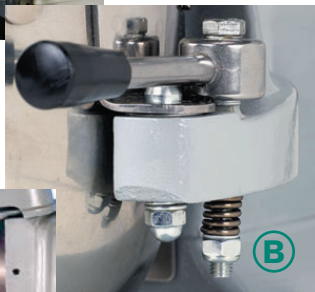


A

## Take a Closer Look

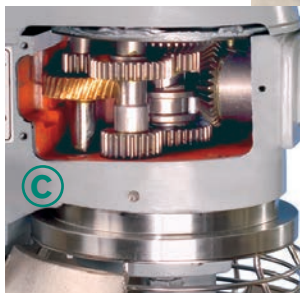
- A. Mixer Correctional Package for bench and floor mixers** SP10, SP20, SP25, SP30, SP30P, SP40, SP60, SP62P, SP62P-4 and SP80PL is available for correctional institutions.

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

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



C

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

D



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

Two-year parts and labor 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.

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



## 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.*

**Mixer capacity chart located on page 18**





SP62P Δ  
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. 16) 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, **3HP** 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 and labor 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 Δ

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 Mixer **CAPACITY CHART**

Globe's Capacity Chart is available online at [www.globefoodequip.com](http://www.globefoodequip.com). *Be precise.*

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	
		SP5	SP8	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.	1 ¼ qts.	1 ½ qts.	1 ¾ qts.	2 qts.	----	2 qts.	2 qts.	----	----
Meringue (Qty. of Water)	Wire Whip	¼ pt.	½ pt.	¾ pt.	1 ½ pts.	1 ¾ pts.	1 qt.	1 ¼ qts.	1 ¾ qts.	----	1 ¾ qts.	3 qts.	----	----
Raised Donut Dough (65% AR) *◆	Dough Hook 1st and 2nd	2 lbs.	2 lbs.	4 ½ 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.	7 ½ 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.	12 ½ 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.



# Globe Planetary Mixer ACCESSORY GUIDE

	<span style="color: black;">■ Stainless Steel Only</span> <span style="color: teal;">● Aluminum Only</span> <span style="color: red;">◆ Stainless Steel or Aluminum</span> <span style="color: gray;">x Available</span>											
	SP5	SP8	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							

- 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!**

# Choppers & **PATTY PRESSES**

Make a perfectly portioned patty with a **Chefmate® by Globe** meat chopper and **Globe®** patty press.

The direct gear drive and powerful air-cooled meat chopper motors grind a variety of ground beef, pork or venison at 250 or 450 pounds per hour, and the seamless design promotes sanitation and easier cleaning. The durable, compact patty press provides portion control and saves on food costs. The patty press accepts a variety of ground meat, seafood or poultry.



## **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)
- Meat chopping capacity:  
250 lbs. per hour - CM12  
450 lbs. per hour - CM22



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

**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

One-year parts and labor warranty on Meat Choppers and Patty Presses

## **Globe®** Patty Press

- 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





## 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	■	



***"I use a Globe gas griddle because it's durable and reliable. I like the dual heat settings and that it heats up so quickly. It is a wonderful addition to my food truck!"***

***— Trish Miles, owner, C'est Cheese!  
GG24G***

- ▷ Gas floor fryers
- ▷ Countertop gas cooking and warming
- ▷ Countertop electric cooking and warming



Gas and Electric Cooking and Warming

## **YOU'LL BE DELIGHTED TO COOK WITH US!**

Behind every menu is a vision of how food should be prepared, cooked and served. Matching the right equipment to that vision makes all the difference. That's where Globe cooking equipment comes in. Whatever your operation... cafeteria, upscale dining or food truck, whatever is on the menu... soup, entrees, sandwiches or sides... you'll be delighted to cook with us!

# 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 **NEW! Gas Stock Pot Range**.

Globe knows precision design, craftsmanship and materials. And now it comes in compact, energy efficient and economical cooking... backed by Globe's two-year warranty!

### **Globe®** Gas Charbroilers

- Stainless steel front, available in 15", 24", 36", and 48" widths
- High performance 40,000 BTU 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
- 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



△ GCB36G



### Advantages of Radiant Heat

Heats evenly | Easy to clean | Fewer flare-ups



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



Cast Iron ▷  
Radiants

CHAR RACK KIT ▷  
**NEW!** Two 6" racks and 30 rocks

### Advantages of Char Rock

Increased flame and smoke for added flavor.

### **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 the **NEW** 60" thermostatic
- High performance 30,000 BTU 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

*1" thick griddle plate  
added heating efficiency*



GG36G △

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





# 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 with extended cool-to-touch front edge
- Heavy duty, cast iron grates
- Unit ships Natural Gas with LP conversion kit included



△ GHP12G



Two-year parts and labor for all Globe gas cooking

## **Globe®** Gas Countertop Fryers

- Stainless steel front, available in 15 and 30 lb. capacities
- High performance 13,250 BTU 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



# **NEW!** Gas Floor **COOKING EQUIPMENT**

## **Globe®** Gas Stock Pot Range

- High performance 100,000 BTUs (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 ▷



For cooking accessories see pg. 34

Specifications subject to change without notice

# 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)**

**Set of  
4 casters  
and legs  
included!**

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



For cooking accessories see pg. 34

# 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



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

**Chefmate® by Globe** Gas Griddles deliver the quality and value you would 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
- Stainless steel construction
- Large capacity, easy-to-clean, stainless steel catch drawer
- Single grills 120V, 1800W, Double grills 240V, 3200W

For cooking accessories see pg. 34



**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

- available cooking surface:
- Heavy duty, seasoned, cast iron 14"x10" grill plates available in smooth or grooved, or **NEW! combo smooth/grooved**
- Heavy duty hinge with adjustable tension
- Temperature thermostatically controlled up to 570°F
- Stainless steel scraper included
- 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 (*smooth, grooved or combo*)
- Heavy duty hinge with adjustable tension
- Built in electronic timer
- Four programmable presets
- Temperature thermostatically controlled up to 570°F
- Stainless steel scraper included
- 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 ▷

GPGS14D ▷

### **NEW! Combination Plate Mid-Size and Deluxe Grills**

Single and double grills with grooved top and smooth bottom plates. Models GPGS1410, GPGS14D and GPGSDUE14D. Not available in Canada.

# Electric COUNTERTOP COOKING



△ GEG24

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

## 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



◁ PG36E

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

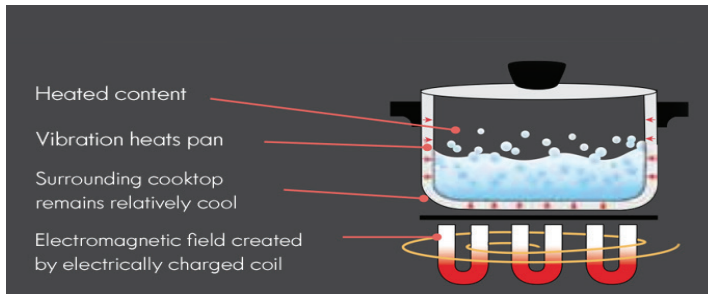
## Globe® Roller Grill

- Available in 30 dog unit, 120V, 1430W
- 11 non-stick rollers
- Stainless steel construction
- Separate temperature controls for front and back rollers
- Individual heating element within each roller
- Individual 360° roller rotation
- Removable, large capacity easy-to-clean, stainless steel, catch tray
- Separate On/Off switch
- Optional accessory: sneeze guard

RG30 ▷



# 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*

For cooking accessories see pg. 34

## **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 >



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



## **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 >



# Electric **COUNTERTOP FRYERS**

## Globe® Electric Countertop Fryers

- Available in 10, 16, and 32 lb. 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
- PF10E, 120V  
PF16E & PF32E, 208-240V



All **ELECTRIC** countertop products have a one-year parts and labor warranty. *Optional Accessories are available for several items featured in this brochure on page 34.*

# Electric **PASTA COOKER**

**FOR INDOOR USE ONLY**

## Globe® Electric Countertop Pasta Cooker/ Boiling Unit

- 16 lb. water capacity (2 gallons)
- Stainless steel construction
- Permanently attached stainless steel boiling pot with front-mounted drain
- High limit thermal control with manual reset
- 75°F–215°F thermostat, 2900/3800W, 208-240V
- Easy-to-clean swing-up, removable locking element and control box
- Twin pasta baskets with cool-to-the-touch insulated handles
- Digital timer

*Not for use with oil  
Not available in Canada*



GPC16 ▷





# Countertop **COOKERS & WARMERS**



**Plug in, warm and cook, 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 ▷



## **Chefmate® by Globe** Soup Warmer

- Removable stainless steel soup pot
- Thermostatically controlled with 12 temperature settings
- Black powder-coated steel body with aluminum lining
- Overheat protection with manual reset
- 10-quart capacity
- Stable round base prevents tipping
- 400 watts, 120V
- Stainless steel hinged lid

CPSKB1 ▷



& NSF 4 Sanitation approved

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

## **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.**





## Globe Gas and Electric **COOKING ACCESSORIES**

*Accessory availability is based on model purchase.*

### **Gas Charbroiler:**

- Char Rock Kit includes 30 count box char rocks & two 6" char racks
- Stainless steel tent radiant
- Cast iron tent radiant

### **Gas Fryer:**

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

### **Electric Fryer:**

- Small and large basket options

### **Sandwich Grills:**

- Panini brush
- Panini scraper (grooved only)

### **Warming Lamp:**

- Shatter-proof bulb

### **Rice Cooker:**

- Lid and bowl

### **Soup Warmer:**

- Labels
- Soup warmer inner pot & lid



## Weighing Systems

# Getting it right

Whether you are portioning, pricing or printing labels, 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.

- ▷ **5 lb. Portion Control Scale** — *page 36*
- ▷ **10 lb. Portion Control Scales** — *page 36*
- ▷ **Labeling Scales** — *page 37*
- ▷ **Price Computing Scales** — *page 38*

# Portion Control **SCALES**

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
- **NEW!** 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
- **NEW!** 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)
- **NEW!** Improved moisture protection with rear side 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**

- Dual sided large LCD display
- 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

Not available in Canada



Scoop sold separately for ALL scales.

GSP30B ▶



### 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")



Specifications subject to change without notice

# Price Computing SCALES

## Globe® GS30 & GS30T Price Computing Scales Legal for Trade

- 30 lb. capacity - accurately weighs from .01 lb. to 30 lbs.
- Bright LCD display area (1" tall x 8-5/8" wide)
- Built-in rechargeable battery or AC powered
- Automatic shut off
- Legal For Trade - 30 lb. capacity
- NTEP approved, meets NIST Handbook 44 criteria
- Easy-to-clean removable stainless steel platter
- Adds multiple transactions up to \$9,999.99
- 6 ft., 115 volt power cord and molded plug

Display Tower available on GS30T model.

Not available in Canada



GS30T ▷

Scoop sold separately  
for ALL scales.



◁ GS30



### Service and Support

Globe's authorized service network is available to keep your Globe equipment operating precisely. Visit [www.globefoodequip.com](http://www.globefoodequip.com) to find a servicer near you.

### For more information

Contact Globe, call 800.347.5423, online at [www.globefoodequip.com](http://www.globefoodequip.com) or contact your local Globe Representative.

## THE GLOBE PROMISE

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*All items in this publication are listed on AutoQuotes*



### Globe Affiliate Organizations



slicers  
mixers  
cooking  
choppers  
scales



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