



*Globe Food Equipment Co.*  
PRODUCT CATALOG





*At Globe, we test new designs and materials and look for ways to improve warranties and reduce cost of service. We build relationships with our customers by providing exceptional pricing, value and on-time deliveries. Globe products and services are better than the biggest names in the business.*



Globe's dedication to quality manufacturing, exceptional service, and value is well known, so much so the industry recognized Globe as the **Overall Best In Class for Floor Mixers**. Not only will you find the perfect mix of performance, quality and value in our floor mixers, but also in all Globe mixers, slicers, countertop cooking, scales and more.

**Globe. Redefining the Standard.**



## It's all about the preparation!

At the end of the day, it really is all about preparing the freshest food. So much goes into delivering a consistent, high quality product... serving after serving, week after month after year. Every day begins with how you slice it, mix it or grind it. What are you looking for? Precision? Reliability? Convenience? Economy? Globe has the answers AND the service, support and warranty.

- Slicers
- Mixers
- Choppers



# SLICERS *Power, precision, and great design*

When it comes to cheeses, frozen meats and picky customers, it does matter how you slice it. Foodservice operators know Globe for our premium heavy-duty slicer performance and durability. Long-lasting stainless steel construction for superior sanitation and cleanability. High torque gear-driven design and precision slicing.

Our medium-duty and **Chefmate® by Globe** slicers have the same Globe precision and reliability. Compare the features and value... all backed by Globe service and warranties.

## N Series Premium Heavy Duty Slicers



△ 3600N Manual Slicer



△ 4975N Automatic Slicer

Easy, One-Touch Sharpening!

### Globe® 3000N and 4000N Series Slicers Automatic and Manual

- 13" *PreciseEdge™* hardened steel alloy knife blade, 1/2 HP, 115/60/1, 7 amp
- EZ-Glide™* Slicing System Specially engineered chute gliding system and slice table provides minimal food contact for smooth and effortless slicing
- Stainless steel construction with superior corrosion resistance against acids found in fruit, meats and vegetables
- High performance, maintenance-free gear knife drive
- Rated for 100% continuous (all day) use for slicing cheese and other sticky food products
- Dual gear thickness adjustment slices from tissue-thin up to 1 1/4"
- One-touch knife-sharpening system is removable, immersible, dishmachine safe, and BPA-free (no-bisphenol-A)
- Permanently attached knife ring guard with removable splash guard
- Knife cover interlock prevents slicer from operating when knife cover is removed
- No voltage release prevents reactivation of slicer in event of power interruption



### BEST Warranty

**Two-years parts and one-year labor. 15 year parts warranty on the knife drive gears.**

FOR EXTENDED WARRANTY OPTION, SEE NEXT PAGE



**PREMIUM CONSTRUCTION  
FOOD ZONE FEATURES  
OPERATOR PROTECTION FEATURES**



Specifications subject to change without notice

## BEST OF THE BEST IN PREMIUM SLICERS SINCE 1920

## Build Up & Enhance N Series Slicers



△ 3850N with Vegetable Hopper Accessory

△ 3600NF & 3975NF with serrated knife

### Premium Slicer Correctional Package

The comprehensive correctional package offered by Globe is designed to protect the slicer from intentional damage and/or vandalism.

#### Package Features:

- Removable sharpening assembly is immersible for safe cleaning and sanitizing.
- Bolt-down kit allows for secure mounting to table or counter, prevents slicer from being pushed off the counter.
- Tamper-proof Torx 6-pin head fasteners protect from unwanted removal of components.
- Slicer support base interior is treated to prevent oxidation in high moisture areas.

### Ask Us About Globe's Optional Quick-Clean™ Coating

- The slicing table and knife cover are **Quick-Clean™** coated with a proprietary non-stick, nickel based coating to ensure improved efficiencies.
- The cleaning and sanitizing process is simplified.
- Sticky product residue, such as aged cheese, is quickly and easily wiped clean.
- The non-stick coating creates less friction and requires less force which means: enhanced operator productivity, better value for your kitchen.

### 3000N Series

Model	Description	Dimensions (WxDxH)
3600N	Manual	23" x 26.7" x 20.9"
3850N	Two Speed Automatic	23" x 26.7" x 25.1"
3975N	Nine Speed Automatic	23" x 26.7" x 25.1"

### 4000N Series

#### Additional Features Include:

- Home position start
- Automatic shut-off
- Table lockout
- Return to home chute (4975N only)

Model	Description	Dimensions (WxDxH)
4600N	Manual	23" x 26.7" x 20.9"
4975N	Nine Speed Automatic	23" x 26.7" x 25.1"

### Frozen Meat Slicer

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

#### Additional Features Include:

- 13" serrated knife
- High-performance gear drive system

Model	Description	Dimensions (WxDxH)
3600NF	Manual	23" x 26.7" x 20.9"
3975NF	Nine Speed Automatic	23" x 26.7" x 25.1"

Additional slicer options and accessories sold separately. Slicer selection and accessory guide located on pages 8 & 9.

Specifications subject to change without notice

### EXTENDED WARRANTY Option

Globe offers an exclusive extended warranty on all Globe Slicers.

When purchased, Globe's 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 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.

FRESH PREPARATION • SLICERS



## G Series Medium Duty Slicers

### Globe® G10, G12, G12A & G14 Automatic and 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 - The slice deflector now 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
- G10, G12, and G14 Slices from 0 to 9/16" thick  
G12A slices from 0 to 1/2" thick
- 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  
G12A: 1/2 HP, 115/60/1, 3 amps  
G14: 1/2 HP, 115/60/1, 4 amps
- Dimensions  
G10: 17"W x 21.5"D x 16.38"H  
G12: 23"W x 25.25"D x 17"H  
G12A: 23"W x 24.63"D x 20.25"H  
G14: 23"W x 28"D x 18"H



Globe® G12A Automatic Slicer

- Automatic/Independent chute drive - separate chute motor. Chute travels at 40 strokes per minute utilizing a separate motor and 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



GC512 >

### Chefmate® by Globe GC512 Medium Duty 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 and knife cover interlock
- Permanently attached knife ring guard
- 19.37"W x 27.3"D x 21"H



## 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
- Smooth stainless steel ball bearing chute slide provides superior gliding action
- Motor with permanently lubricated ball bearings ensures quiet operation  
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
- Anodized aluminum construction
- 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 >

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.

Additional slicer options and accessories sold separately. Slicer selection guide located on page 8.

## E Series Economy Slicers

### E220, E250 & E300 Chefmate® by Globe Manual Slicers

All **Chefmate® by Globe** E Series slicers are constructed of anodized, stain resistant aluminum, with a compact space-saving design. These slicers are lightweight but durable.



E300 >

- Anodized, stain resistant aluminum construction, seamless edges and radius corners
- Lightweight and compact, space-saving design
- Hard chromed, special alloy hollow ground knife
- Top mounted knife sharpener
- Removable, easy-to-clean chute, slice deflector, knife cover & sharpener
- Metal bottom enclosure
- Smooth stainless steel ball bearing chute slide
- Motor overload protection with manual reset  
E220: 1/4 HP, 115/60/1, 2.3 amps  
E250: 1/4 HP, 115/60/1, 2.5 amps  
E300: 1/3 HP, 115/60/1, 2.7 amps
- Moisture proof, easy-to-clean On/Off switch
- Sealed splash zones for added sanitation and protection of electronics
- Dimensions  
E220: 15.5"W x 19.75"D x 15.25"H  
E250: 15.5"W x 20.5"D x 16.5"H  
E300: 20"W x 24"D x 17.25"H





## 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 the slicer selection guide. A few main things to consider...

#### 1. 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, with a gear-driven knife, 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.

#### 2. What if the product is frozen?

Frozen products, such as frozen meat, are difficult - at best - when slicing. Globe's NF series' slicers (3600NF and 3975NF) are designed with a serrated knife and a heavy-duty transmission to power through frozen meats.

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

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

Model No.	Slicing Volume <i>(30 Minutes to All Day)</i>	Precision Slicing Index	Manual (Slice to Order)	Auto (Bulk Slicing)	Cheese Slicing	Drive Type	Construction	Motor	Blade (Diameter)	Max. Slice	Cutting Capacity		
											D (Diameter)	W (Width)	H (Height)
<b>Globe N Series Heavy Duty Premium Slicers</b>													
3600N & 4600N	All Day	●	✓		●	Gear	Stainless Steel	1/2 HP	13" (33.02cm)	1-1/4" (3.18cm)	7.5" (19.50cm)	11.6" (29.46cm)	9" (22.86cm)
3850N (2 Speed)	All Day	●	✓	✓	●	Gear	Stainless Steel	1/2 HP	13" (33.02cm)	1-1/4" (3.18cm)	7.5" (19.50cm)	11.6" (29.46cm)	9" (22.86cm)
3600NF & 3975NF (FROZEN)	All Day	●	✓ Both	✓ 3975NF Only	●	Gear	Stainless Steel	1/2 HP	13" (33.02cm)	1-1/4" (3.18cm)	7.5" (19.50cm)	11.6" (29.46cm)	9" (22.86cm)
3975N & 4975N (9 Speed)	All Day	●	✓	✓	●	Gear	Stainless Steel	1/2 HP	13" (33.02cm)	1-1/4" (3.18cm)	7.5" (19.50cm)	11.6" (29.46cm)	9" (22.86cm)
<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	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	Aluminum	1/2 HP	12" (30.48cm)	1/2" (1.27cm)	8.25" (21cm)	10" (25.4cm)	8.75" (22.2)
G12	2.5 Hours	◐	✓		◐	Belt	Aluminum	1/2 HP	12" (30.48cm)	9/16" (1.43cm)	8.25" (21cm)	10" (25.4cm)	8.75" (22.2)
G10	1 Hour	◐	✓		◐	Belt	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 and E Series Economy Slicers</b>													
C12/E300	1 Hour	◐	✓		◐	Belt	Aluminum	1/3 HP	12" (30.48cm)	9/16" (1.43cm)	8" (20.32cm)	9.75" (24.77cm)	8.62" (21.89cm)
C10/E250	30 Minutes	◐	✓		○	Belt	Aluminum	1/4 HP	10" (25.40cm)	9/16" (1.43cm)	6.87" (17.45cm)	8.62" (21.89cm)	7.25" (18.42cm)
C9/E200	< 30 Min.	◐	✓		○	Belt	Aluminum	1/4 HP	9" (22.86cm)	9/16" (1.43cm)	6.25" (15.88cm)	7.25" (18.42cm)	6.5" (16.51cm)



## GLOBE SLICER ACCESSORY GUIDE

	3600N	3600NF	3850N	3975N	3975NF	4600N	4975N
15" Long Chute	■	■	■	■	■	■	■
High Moisture Application Package	■		■	■		■	■
Correctional Package with tamper resistant features	■	■	■	■	■	■	■
Stainless Steel Knife in lieu of Carbon Steel	■		■	■		■	■
Slicer Lift Lever in lieu of Cleaning Brace (Standard on Automatic N-Series Slicers)	■	■	■	■	■	■	■
Quick-Clean™ nickel-based proprietary non-stick coating	■	■	■	■	■	■	■
Food Fence (High 12" x 3")	■	■	■	■	■	■	■
Food Fence (Low 12" x 1 3/8")	■	■	■	■	■	■	■
Vegetable Hopper	■	■	■	■	■	■	■
Wall Chart	■	■	■	■	■	■	■
Large Slicer Cover	■	■	■	■	■	■	■

	C9/E200	C10/E250	C12/E300	G10	G12	G14	G12A	GC512
Food Fence					■	■		
Vegetable Hopper					■	■	■	■
Wall Chart	■	■	■	■	■	■	■	■
Large Slicer Cover					■	■	■	■
Small Slicer Cover	■	■	■	■				



# MIXERS *Outlast, outperform, and Best In Class!*

Speed, power, endurance, consistency. Everything you'd expect to find in a professional athlete... and a Globe mixer.

The difference? Design and manufacturing. Gear transmissions that use premium alloy steel and overbuilt shafts simply outlast and outperform competitive belt drive systems.

Globe 5 -80 quart mixers are also convenient and easier to use, front-mounted controls and accessories package included at no extra cost. Not to mention lower price and better warranty!



## Key Features

- Powerful custom-built heavy duty motor
- Heat treated and hardened steel gears and shafts simplify tough mixing jobs
- Removable stainless steel bowl guard on most models
- Interlocked bowl guard and bowl lift
- Rigid cast iron body
- High torque, gear driven, permanently lubricated transmission
- Fixed speed gear transmission
- Front mounted controls
- Industry standard #12 attachment hub
- Thermal overload protection
- 60-minute digital timer with LED display for increased visibility
- Power bowl lift included on SP62P and SP80PL

Specifications may vary from model to model

Mixer capacity chart located on page 12.

### Globe® SP5 Countertop Mixer

- 5 qt. Power Mixer for your countertop
- 5 lbs. at 60% absorption ratio
- 10 Speeds
- #10 hub
- Includes stainless steel bowl, beater, whip, dough hook and polycarbonate splash cover.



△ SP5

### Correctional Package for Mixers

Correctional Package option available for the Globe SP10, SP20, SP25, SP30, SP30P, SP40, SP60, SP62P, and SP80PL Mixers (10 quart through 80 quart) for correctional institutions.

The Mixer Correctional Package Option offers tamper resistant external fasteners. All external fasteners are Torx pin head screws which can only be removed with a special tool supplied with the machine.



△ SP20



△ SP40



△ SP60

Specifications subject to change without notice

## COUNTERTOP, BENCH, AND FLOOR PLANETARY MIXERS

# Globe® Mixers



△ SP62P

### Globe® SP62P Pizza Mixer

The SP62P is built specifically for high-volume pizza operations.

While all Globe mixers can mix pizza dough, this pizza mixer has the capacity to handle up to 50 pounds of flour and three gallons of water for heavier batch sizes; offering the user the ability to minimize mixing time with a powerful, reliable product.

- Digital controls, timer, and power bowl lift
- Heat-treated steel alloy gears and shafts
- Comes with a stainless steel bowl, spiral dough hook and bowl truck.
- Two-speed, high torque, direct-gear drive transmission to handle the most demanding mixing applications

### Electronic Control Panel with 60-Minute Digital Timer

- ▷ Touchpad electronic controls for Globe's 10 quart and above mixers provide more reliability and accuracy than dial timers.
- ▷ Recipes are more accurate and precise
- ▷ Last batch recall remembers the last programmed time when preparing multiple batches to ensure mixing consistency
- ▷ LED timer allows viewing of remaining time from across the room for increased operator productivity
- ▷ When mixer is stopped the timer also pauses for improved product consistency



Specifications subject to change without notice

Globe Mixers			
Model	Capacity	HP	Motor Voltage/Amps
SP5	5 qts.	800 watts	115/60/1, 4 amps
SP8	8 qts.	1/4	115/60/1, 5 amps
SP10	10 qts.	1/3	115/60/1, 5 amps
SP20	20 qts.	1/2	115/60/1, 6 amps
SP25	25 qts.	3/4	115/60/1, 11 amps
SP30	30 qts.	1	115/60/1, 16 amps
SP30P	30 qts.	1-1/2	220/60/1, 12 amps
SP40*	40 qts.	2	220/60/1, 12 amps or 208/60/3, 7 amps
SP60*	60 qts.	3	220/60/1, 23 amps or 208/60/3, 9 amps
SP62P*	60 qts.	3	220/60/1, 18 amps or 208/60/3, 12 amps
SP80PL	80 qts.	3	208/60/3, 10 amps

NOTE: \*Please specify voltage when ordering.

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.

### Standard equipment includes:

Stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook, timer and removable bowl guard with built in ingredient chute.

(Bowl truck included with the SP60, SP62P, and SP80PL).



△ Removable bowl guard available on Models SP10 through SP60



# 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 the batch to be reduced.

Product	Agitator and Speed	SP5	SP8	SP10	SP20	SP25	SP30/SP30P	SP40	SP60	SP62P	SP80PL
Waffle or Hotcake Batter	Flat Beater	2 qts.	3 qts.	5 qts.	8 qts.	10 qts.	12 qts.	16 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.	----	16 qts.
Mashed Potatoes	Flat Beater	4 lbs.	4 lbs.	8 lbs.	15 lbs.	18 lbs.	23 lbs.	30 lbs.	40 lbs.	----	50 lbs.
Egg Whites	Wire Whip	¾ pts.	¾ pts.	1 pt.	1 qt.	1¼ qts.	1½ qts.	1¾ qts.	2 qts.	----	2 qts.
Meringue (Qty. of Water)	Wire Whip	¼ pts.	½ pts.	¾ pts.	1½ pts.	1¾ pts.	1 qt.	1¼ 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.	80 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.	80 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.
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.
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)	90 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.	100 lbs.
Fondant Icing	Flat Beater	4 lbs.	3 lbs.	6 lbs.	12 lbs.	15 lbs.	18 lbs.	25 lbs.	36 lbs.	----	60 lbs.
Cake	Flat Beater	5 lbs.	6 lbs.	10 lbs.	20 lbs.	25 lbs.	30 lbs.	40 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.	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.	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 below 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 the batch size by 10%.

◆ If using chilled flour, water below 70°F, or ice, reduce batch size by 10%.

□ 2nd speed should never be used on 50% AR or lower with the exception of the SP60. The SP60 requires a 50% reduction in batch size to mix in speed 2 with 50% AR doughs.

**Do not use attachments on hub while mixing!**



## GLOBE MIXER ACCESSORY GUIDE

■ Stainless Steel Only ● Aluminum Only ◆ Stainless Steel or Aluminum x Available

	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
CORR			x	x	x	x	x	x	x	x	x

▪ 30"W x 24"D x 24"H Mixer Table - holds up to a 25 Qt. Mixer.

▪ Different size slicing, shredding and grating plates, as well as meat grinder plates, are available. Contact Globe for available sizes.



# CHOPPERS & PATTY PRESS *For the perfect burger!*

When you really want fresh, grind it and press it yourself... and it's so much easier and faster with the **Chefmate®** by Globe meat chopper and Globe patty press.

The direct gear drive and powerful air-cooled motor of the chopper lets you grind all day at either 250 or 450 pounds per hour, and the seamless design promotes sanitation and easier cleaning. Save on food costs with the portion control feature of the durable, compact Globe Patty Press.



## Chefmate® by Globe Meat Choppers

- Direct gear driven transmission and powerful motor ensures optimum grinding performance  
CC12: 1 HP, 115/60/1  
CC22: 1-1/2 HP, 115/60/1
- All stainless steel construction for easy cleaning and sanitizing
- Compact and ergonomic design
- Standard equipment includes:  
knife, stainless steel product tray, 1/4" and 5/16" plates, and plastic food pusher (additional plate sizes are available)
- Food Capacity  
250 lbs per hour - CC12  
450 lbs per hour - CC22



**IMPORTANT:** Choppers are to be used for beef, pork, or venison only. Non-fatty products such as poultry or vegetables will damage the unit.

Additional chopper accessories sold separately.

## Globe® Patty Press

- Anodized aluminum base with stainless bowls and press plate
- Heavy-duty, single-level press handle
- Compact and ergonomic design
- Detachable paper holder
- Standard equipment includes 500 round wax paper dividers
- Press dish (5" dia. or 4" dia.)  
PP4: Hamburger weight 4 oz or 0.25 lbs. => 4 patties per pound 4" diameter patty size, height 0.75"  
PP5: Hamburger 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



## GLOBE CHOPPER ACCESSORY GUIDE

Accessories	CC12	CC22
Meat Chopper Head Assembly	■	■
1/16" (2mm)	■	■
5/32" (4mm)	■	■
3/16" (5mm)	■	
1/4" (6mm)	■	■
5/16" (8mm)	■	■
3/8" (10mm)	■	■
1/2" (12mm)	■	■
9/16" (14mm)	■	■
5/8" (16mm)	■	■
11/16" (18mm)	■	■
3/4" (20mm)		■
Stuffing Plate	■	■
Stuffing Tube	■	■
Stuffing Kit	■	■
Chopper Knife	■	■
Meat Tenderizer Attachment	■	





## Reach out and cook something!

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 countertop cooking equipment comes in. Soups, appetizers, entrees, sides... grilled, boiled, sautéed, or fried... one company that can supply the capability to create practically anything, order by order — all day long — and all within arm's reach.

- ▶ **Countertop sandwich grills and induction ranges**
- ▶ **Countertop charbroilers, griddles and hot plates**
- ▶ **Countertop fryers**
- ▶ **Countertop rice cooker and soup warmer**



# COUNTERTOP CHARBROILERS, FRYERS, GRIDDLES AND HOT PLATES

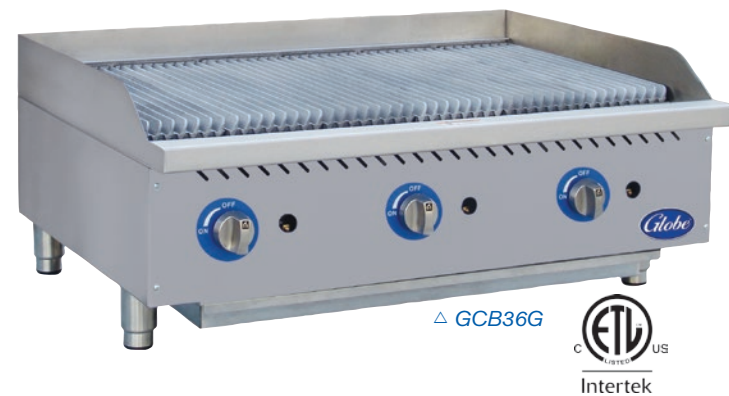
**Add the sizzle AND the steak!**

There's always more than one way to cook something. 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.

Globe knows precision design, craftsmanship and materials. And now it comes in compact, energy efficient and economical countertop cooking... built and backed by Globe!

## Gas Countertop Cooking

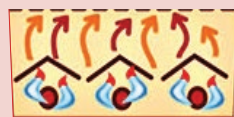


△ GCB36G



### Advantages of Radiant Heat

Heats evenly | Easy to clean | Fewer flare-ups



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

Cast Iron Radiants ▷



### Globe® Gas Charbroilers — NEW DESIGN!

- 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
- Adjustable pilots with front access
- Field convertible to radiant, char rock, or combination
- Unit ships Natural Gas with LP conversion kit included

▽ Cast iron CharRack, inset, Lava Rocks



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

## GAS COUNTERTOP COOKING

▽ GG24G



### Globe® Gas Griddles — NEW DESIGN!

- Stainless steel front, manual or thermostatic controls in 24", 36" and 48" (manual 15" also available)
- 3/4" highly polished griddle plate fully welded to stainless steel frame
- 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 construction with extended cool-to-touch front edge
- Adjustable pilots with front access
- Spatula wide 4" trough
- Unit ships Natural Gas with LP conversion kit included



**ALL Globe branded GAS countertop units have a two-year parts and labor warranty**

### Globe® Gas Hot Plates — NEW DESIGN!

- 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, double wall construction with extended cool-to-touch front edge
- Adjustable pilots with front access
- Heavy duty, cast iron grates
- Unit ships Natural Gas with LP conversion kit included



▽ GHP24G



### Globe® Gas Countertop Fryers — NEW DESIGN!

- Stainless steel front, available in 15 and 30 lb. capacities
- High performance 13,250 BTU per burner
- Stainless steel, double wall construction
- 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



△ GF15G





## 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 and 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

### **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, industry standard cast iron grates for maximum heat distribution
- Adjustable pilots with convenient front access

C24HT >



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

**Chefmate® by Globe** Gas Griddle delivers the quality and value you would expect from Globe, and is 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
- Adjustable pilots with convenient front access
- Easy cleaning — 3.25" back and side splash, 3.25" spatula-wide trough. Cooktop lifts completely off for easy cleaning and servicing
- Stainless steel legs with adjustable feet

## ELECTRIC COUNTERTOP COOKING

### **Electric Sandwich Grills** *Use in the Front of House, Back of House, or both!*



GSGDUE10 >

#### **Globe®** Bistro Series 10" Single & Double Sandwich Grills

- Single grill surface size: 10"x10"
- Double grill surface size: continuous 20" bottom plate and two split 10" upper platens to allow cooking of different products at once
- Heavy-duty, seasoned cast iron grill platens (smooth or grooved)
- Heavy-duty hinge (Bistro and Deluxe) with adjustable tension
- Temperature thermostatically controlled up to 570°F
- Stainless steel construction
- Easy-to-clean, stainless steel, large capacity catch drawer
- Single grills 120V, 1800W  
Double grills 240V, 3200W



#### **Globe®** Mid-Size Sandwich Grills

- 7.5" in height, available surface size: 14"x10"
- Heavy duty, smooth or grooved, seasoned, cast iron grill platens
- Heavy duty hinge with adjustable tension
- Temperature thermostatically controlled up to 570°F
- Stainless steel construction
- Easy-to-clean, stainless steel, large capacity catch drawer
- 120V, 1800W



GPG1410 >

#### **Globe®** Deluxe 14" Single & Double Sandwich Grills

- Single grill surface size: 14"x14"
- Double grill surface size: two split 14"x14" platens to allow cooking of different products at once
- Heavy-duty, seasoned cast iron grill platens (smooth or grooved)
- Heavy-duty hinge with adjustable tension
- Built in electronic timer
- Four programmable presets
- Temperature thermostatically controlled up to 570°F
- Stainless steel construction
- Easy-to-clean, stainless steel large capacity catch drawer
- Side handles for easy portability
- Single grills 120V, 1800W  
Double grills 208-240V, 5400/7200W



< GPG14D



**Globe® Electric Griddles - Key Features**



◀ GEG24

- 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, easy-to-clean, stainless steel, large capacity catch tray
- Seamlessly welded splash guard



◀ PG24E

**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
- Heat and thermostatic control every 12"



**Economy Electric Griddles**

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

**Use in the Front of House,  
Back of House, or both!**

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

**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
- Swing-up and removable, locking element and control box for easy cleaning
- Digital timer
- Twin pasta baskets with cool-to-the-touch insulated handles

**Not available in Canada**



GPC16▷

**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
- Temperature settings from 150°F-450°F
- Error code alert display
- Recommended for low to moderate usage



◀ IR1800

**Use in the Front of House,  
Back of House, or both!**

**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
- Temperature settings from 140°F-460°F
- Error code alert display



GIR18▷



- Induction is the most energy efficient cooking in the world!
- No open flames
- Portable and light weight
- Stores away easily



# COUNTERTOP FRYERS

## Golden Opportunity

With Globe gas or electric countertop fryers, you can serve plenty of tasty, restaurant-quality fries and tenders.

Tough, easy-to-clean stainless steel construction, with configurations from 10 to 32 lb. oil capacity. Lots of 'big fryer' capabilities, too, like powerful, high efficiency elements or burners with high-limit protection.

Like all Globe equipment, our countertop fryers are easy to use, easy to clean and built to last.



PF16E

### Globe® Electric Countertop Fryers

- Available in 10, 16, and 32 lb. capacities
- 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



Use in the Front of House, Back of House, or both!



RG30



SN30

### 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, easy-to-clean, stainless steel catch tray
- Separate On/Off switch
- Optional accessory: Polycarbonate food shield SN30



All ELECTRIC countertop products have a one-year parts and labor warranty.  
All countertop products are for indoor use ONLY.

## COUNTERTOP COOKING ACCESSORY GUIDE

### Electric Fryer:

- Small and large basket options

### Sandwich Grills:

- Panini brush
- Panini Scraper (Grooved platens only)

### Warming Lamp:

- Shatter proof bulbs

### Rice Cooker:

- Lids and bowls

### Soup Warmer:

- Labels
- Soup warmer inner pots and lids

### Gas Charbroiler:

- 40 Count – box of char rocks
- Cast iron char rack
- Metal char racks
- Stainless steel tent radiant
- Cast iron tent radiant

### Gas Fryer:

- Regular and large fry baskets
- Fryer cover

Accessory availability is based on model purchase.

# COUNTERTOP COOKERS/WARMERS

## Right where you need it – when you need it

When you're building a menu, there's nothing quite like having the right tool at hand.

That's why Globe makes compact, high quality countertop pasta cookers, rice cookers, and soup warmers. It's all right there when you need it... just like us!



WL2

### 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



& NSF 4 Sanitation approved



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. Plug, use, and serve from almost anywhere.

CPSKB1

### Chefmate® by Globe Soup Warmer

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



& 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



& NSF 4 Sanitation approved





## Getting it right

Foodservice profitability depends on getting the very most from your ingredients and your time. Make sure your scales aren't leaving something on the table. Globe brings its desire for precision to electronic legal-for-trade pricing scales and versatile portion control scales that can be used anywhere and everywhere. All designed for accuracy, simplicity and reliability. All backed by our full one-year warranty.

- ▶ **Price computing scales**
- ▶ **Labeling scales**
- ▶ **Portion control scales**





# WEIGHING SYSTEMS

Accuracy and precision are the hallmarks of food preparation. The right scales help you do it efficiently. Whether you're portioning ingredients or ringing up the final creation, look to Globe for compact design, high visibility displays and keypads, and durable, easy-to-clean surfaces.



GS30

\*Scoop sold separately for all scales

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

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

GS30/GS30T Models not available in Canada



## Globe® GSP30A 30 lb. capacity, Label Printing Scale Legal for Trade

- Dual sided fluorescent tube display
- Holds up to 3800 PLUs
- Legal for trade - 30 lb. Capacity
- Accurately weighs from .01 lb. up to 30 lbs.
- NTEP approved, meets NIST Handbook 44 criteria
- 88 one touch preset keys and readable digital display area (1" tall x 8-15/16" wide)
- Removable stainless steel platter
- Superior sanitation and easy-to-clean
- Prints on label - PLU name, extra message, sell by date, packed date, unit price, tare, weight, PLU number, total price, bar code, store name, and store address
- 6 ft., 115 volt power cord and molded plug

GSP30A Model not available in Canada

This scale prints two lines with a maximum of 24 characters per line.



**NOW AVAILABLE WITH PC CONNECTIVITY CAPABILITIES KIT INCLUDED!**  
Model GSP30A-PC

# WEIGHING SYSTEMS



GPS10

## Globe® GPS10 Portion Control Scale Not Legal for Trade

- 10 lb. capacity
- Removable, easy-to-clean stainless steel platter
- Bright, easy-to-read LCD panel display (1-3/8" tall x 1-3/4" wide)
- Wireless, battery powered\* or AC powered with automatic shut off (AC power cord included)
- Versatile - selections can be made from the front panel of the scale. Four weighing modes: pounds (lbs.), ounces (oz), kilograms (kg), and grams (g)
- Weighs in increments of .01 lb. to 11 lbs., 0.1 oz to 176 oz, 0.5 g x 5000 g, 0.01 kg x 5 kg
- Push button tare

\*Batteries sold separately (Requires 3 type C batteries)



## 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

\*Batteries sold separately (Requires 3 type AA batteries)

GPS5



**Ultra compact, portable scale for precise back of the house and front of the house use.**





## GLOBE FOOD EQUIPMENT COMPANY

2153 Dryden Rd. | Dayton, OH 45439, USA

Phone: 937.299.5493

Toll Free: 800.347.5423

Fax: 937.299.8623

E-mail: [info@globefoodequip.com](mailto:info@globefoodequip.com)



For more information or to contact your local Globe Representative, visit us online at:

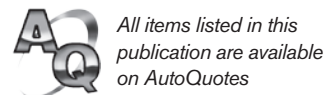
[www.globefoodequip.com](http://www.globefoodequip.com)

**800.347.5423**

### Service and Support

Globe's authorized service network is available to keep your Globe products operating precisely.

Visit [www.globefoodequip.com](http://www.globefoodequip.com) to find a servicer near you.



### Globe Affiliates



## THE GLOBE PROMISE

*Companies talk about standing behind their products, in front of their products, 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. When you need us for anything, the right people will be accessible whenever and wherever you need us.*





Globe Food Equipment Company  
2153 Dryden Rd., Dayton, Ohio 45439, USA  
937.299.5493 phone | 937.299.8623 fax | 800.347.5423 toll-free  
E-mail: [info@globefoodequip.com](mailto:info@globefoodequip.com)

[www.globefoodequip.com](http://www.globefoodequip.com)

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