



Globe Food Equipment Co.

PRODUCT CATALOG



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



Rev. 4/27/2026



Globe — A SPIRIT OF INNOVATION

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

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

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



Visit our website for additional information
www.globefoodequip.com

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

SLICERS

PREP WITHOUT LIMITS

The heavy-duty S2-Series of premium slicers from Globe deliver powerful performance in a compact, intuitive design with improved cleanability and Globe-trusted durability.

Premium Manual S2-SERIES SLICERS

Globe® S213

Manual Slicer Standard Features

- Powerful 1/2 HP continuous use motor with high efficiency knife drive system
- 13" carbon steel knife with hardened edge provides quality slices and higher yields
- Reverse-action indexing system enables accurate and precise slice thickness adjustments up to 5/8" (0.625"), with optimum control on the thinnest cuts
- Top mounted, removable knife sharpening system offers a user-friendly sharpener with replaceable grit stone, providing a precision knife edge for consistent slicing
- No-Volt Release interlock prevents inadvertent reactivation of knife in the event of power interruption
- Patented, removable meat grip design for superior product hold, allows for easy handling and is dishwasher safe
- 50° gravity-feed carriage design guides product toward the blade for effortless slicing
- Anodized aluminum construction for quick and easy cleaning
- Removable upper carriage with lock-and-slide design allows for easy reassembly and unobstructed cleaning access
- Large capacity carriage accommodates prosciutto, mortadella, and bacon
- Integrated kickstand or lift lever allows easy access for fast, efficient cleaning
- Control panel features tactile Start/Stop buttons as well as power and run indicator lights

Globe® SG213

Manual Slicer Advanced Features (above included)

- Carriage Interlock: prevents the knife from running when the carriage is not secured
- Home To Start: ensures the carriage is in the home position to start
- Close To Stop: powers the unit down after the slicer gauge plate is closed
- Knife Time Out: automatically shuts off the motor is the carriage remains idle for 30 seconds (*time can be adjusted to as little as 5 seconds or turned off completely*)
- Patented, graphic user interface with Clear-Text LCD display provides built-in site diagnostics and system counters
- Patent-pending, 4-hour cleaning notification
- Multi-language interface (English, French, Spanish)

SMALLEST
COUNTERTOP
FOOTPRINT of
any premium slicer
on the market -
Without sacrificing
slice output



△ S213 Premium
Manual Slicer

Dimensions: 19.2"W x 28.3"D, 78 lbs



△ SG213 Advanced
Premium Manual Slicer

Dimensions: 19.6"W x 28.3"D, 79 lbs



See page page 13 for slicer
accessory guide.

BEST WARRANTY IN THE INDUSTRY!

Two-year parts and labor for all premium slicers

Premium Automatic **S2-SERIES SLICERS**

Globe® S213A

Automatic Slicer Standard Features

- Powerful 1/2 HP continuous use motor with high efficiency knife drive system
- 13" carbon steel knife with hardened edge provides quality slices and higher yields
- Top mounted knife sharpening system offers a user-friendly sharpener with replaceable grit stone, providing a precision knife edge for consistent slicing
- Variable speed, auto-drive brushless motor delivers 3ft/lbs of peak torque
- Patented, auto engagement system ensures no slippage when slicing in automatic mode
- No-Volt Release interlock prevents inadvertent reactivation of knife in the event of power interruption
- Large capacity carriage accommodates prosciutto, mortadella, and bacon
- Patented, removable meat grip design for superior product hold, allows for easy handling and is dishwasher safe
- 50° gravity-feed carriage design guides product toward the blade for effortless slicing
- Anodized aluminum construction for quick and easy cleaning
- Removable upper carriage with lock-and-slide design allows for easy reassembly and unobstructed cleaning access
- Removable knife sharpener for quick and easy cleaning
- Integrated kickstand or lift lever allows easy access for fast, efficient cleaning
- Reverse-action indexing system enables accurate and precise slice thickness adjustments up to 5/8" (0.625"), with optimum control on the thinnest cuts
- Control panel features tactile Start, Stop, Speed, and Stroke buttons as well as power and run indicator lights
- Patented, graphic user interface with Clear-Text LCD display provides built-in site diagnostics and system counters
- Patent-pending, 4-hour cleaning notification
- Multi-language interface (English, French, Spanish)

Globe® SG213A

Automatic Slicer Advanced Features (above included)

- Carriage Interlock: prevents the knife from running when the carriage is not secured
- Home To Start: ensures the carriage is in the home position to start
- Close To Stop: powers the unit down after the slicer guage plate is closed
- Knife Time Out: automatically shuts off the motor is the carriage remains idle for 30 seconds (*time can be adjusted to as little as 5 seconds or turned off completely*)

2 CUT LENGTHS, 2 SPEEDS



△ S213A Premium Automatic Slicer

Dimensions: 24"W x 28.3" D, 89 lbs

3 CUT LENGTHS, 4 SPEEDS



△ SG213A Advanced Premium Automatic Slicer

Dimensions: 24"W x 28.3" D, 91 lbs



LIGHTWEIGHT
for portability in
any kitchen

See page 13 for slicer
accessory guide.

GLOBE SLICERS EXTENDED WARRANTY OPTION

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

SLICERS

QUALITY, PERFORMANCE & VALUE

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

Premium Manual S-SERIES SLICERS

Globe® S13

Manual Slicer Standard Features

- 1/2 HP continuous use knife motor combined with a high efficiency knife drive system delivers optimum power for all day slicing
- 13" steel knife with hardened edge provides quality slices and higher yield
- Patented anodized aluminum base design & construction for quick and easy cleaning
- Advanced indexing system enables accurate and precise slice thickness adjustment up to 1-1/8"
- Tilting carriage accommodates up to 13.75" H, 8" Dia., 11" W large products, like prosciutto, mortadella and bacon
- Advanced meat grip design for superior product hold and yield
- No voltage release prevents inadvertent reactivation of slicer in the event of interlock or power interruption
- Interlock prevents slicer from operating without the knife cover in place
- Top mounted, removable sharpening system enables quick and easy sharpening and cleaning.
- Kickstand to facilitate ease of cleaning underneath slicer

Globe® SG13

Manual Slicer Advanced Features (above included)

- Borazon Sharpening Stones – synthetic diamond sharpening surfaces backed by a lifetime warranty
- Home Start – carriage must be in Home position to start slicer
- Adjustable timer – shuts off slicer after inactivity
- Close to Stop – closing slicer table shuts off slicer
- Carriage tilt interlock – prevents knife exposure when carriage is tilted and prevents slicer from operating
- Patented graphic user interface with Clear Text LCD display provides operator messages, diagnostics and system information in three languages: English, Spanish and French

Larger carriage means more product!

S13 Premium Manual Slicer ▷



△ SG13 Advanced Premium Manual Slicer



Dimensions

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

See page 13 for slicer accessory guide.

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

Premium Automatic S-SERIES SLICERS

Globe® S13A

Automatic Slicer Standard Features

- 1/2 HP continuous use knife motor combined with a high efficiency knife drive system delivers optimum power for all day slicing
- 13" steel knife with hardened edge provides quality slices and higher yield
- Patented anodized aluminum base design and construction for quick and easy cleaning
- Advanced indexing system enables accurate and precise slice thickness adjustment up to 1-1/8"
- Tilting carriage accommodates up to 13.75" H, 8" Dia., 11" W large products, like prosciutto, mortadella and bacon
- Advanced meat grip design for superior product hold and yield
- No voltage release prevents inadvertent reactivation of slicer in the event of interlock or power interruption
- Interlock prevents slicer from operating without the knife cover in place or with carriage tilted
- Variable speed brushless automatic motor delivers 3ft. lbs. of peak torque in automatic mode
- Auto engagement system ensures no slippage while slicing
- Lift lever to facilitate ease of cleaning underneath slicer
- Top mounted, removable sharpening system enables quick and easy sharpening and cleaning
- Patented graphic user interface with Clear Text LCD display provides operator messages, diagnostics and system information in three languages: English, Spanish and French
- 2 cut lengths and 2 speeds for bulk slicing



△ S13A Premium Automatic Slicer



△ SG13A Advanced Premium Automatic Slicer



Globe® SG13A

Automatic Slicer Advanced Features (above included)

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

Dimensions

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

See page 13 for slicer accessory guide.

GLOBE SLICERS EXTENDED WARRANTY OPTION

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

S1 & S2-Series Factory Installed **OPTIONS**

Customize your S-Series slicer to fit your application needs!



REMOVABLE KNIFE

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

(SG213, SG213A, S13, S13A, SG13, SG13A)



REMOVABLE CARRIAGE

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

(Standard for S2-Series, option for S1)



REMOVABLE MEAT GRIP

This patented innovation speeds up cleaning for more operating efficiency and better sanitation. The meat grip is easily removable and dish machine safe.

(Standard for S2-Series only)



△ Premium Frozen Automatic Option

PREMIUM FROZEN SLICER OPTION

(S213, S213A, S13, S13A)

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

Features:

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

PREMIUM SLICER CORRECTIONAL PACKAGE

(S213, S213A, S13, S13A)

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

Package Features:

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



△ Premium Manual Correctional Option

S1 & S2-Series MODELS & OPTIONS

S-Series Standard Models

Model	Description	Size Motor Voltage	NEMA Plug Type	Ship Weight
S213	13" Premium Manual Slicer	1/2 HP, 110/60/1	5-15P 	118 lbs.
S213A	13" Premium Automatic Slicer	1/2 HP, 110/60/1	5-15P 	131 lbs.
S13	13" Premium Manual Slicer	1/2 HP, 115/60/1	5-15P 	135 lbs.
S13A	13" Premium Automatic Slicer	1/2 HP, 115/60/1	5-15P 	148 lbs.

S-Series Advanced Models

SG213	13" Advanced Premium Manual Slicer	1/2 HP, 110/60/1	5-15P 	129 lbs.
SG213A	13" Advanced Premium Automatic Slicer	1/2 HP, 110/60/1	5-15P 	131 lbs.
SG13	13" Advanced Premium Manual Slicer	1/2 HP, 115/60/1	5-15P 	135 lbs.
SG13A	13" Advanced Premium Automatic Slicer	1/2 HP, 115/60/1	5-15P 	148 lbs.

S-Series Premium Features	S213	S213A	SG213	SG213A	S13	S13A	SG13	SG13A
Knife Cover Interlock (Machine will not turn on)	■	■	■	■	■	■	■	■
Carriage Interlock (Machine will not turn on)			■	■			■	■
Home to Start (Carriage must be in Home position for blade to rotate)			■	■			■	■
4 Hour Cleaning Timer			■	■			■	■
Home Return				■			■	■
Time Out (Blade will stop running if not in use)*		■		■			■	■
Close to Stop (Blade will stop running when gauge plate is closed)			■	■			■	■
LCD Display		■	■	■		■	■	■
Site Diagnostics		■	■	■		■	■	■
System Counters		■	■	■		■	■	■
No Volt Release	■	■	■	■	■	■	■	■
Length		2		3		2		3
Speed		2		4		2		4
Correctional Package (Factory Option)	■	■			■	■	■	■
Removable Knife (Factory Option)			■	■	■	■	■	■
Removable Carriage (Factory Option for S1, Standard for S2)	■	■	■	■	■	■	■	■
Frozen Package (Factory Option)	■	■			■	■		
Stainless Steel Knife (Factory Option)	■	■	■	■	■	■	■	■

*Time Out is programmable. Factory settings 30 seconds.

Premium FLYWHEEL SLICERS

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

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

Globe® FS12, FS14 Premium Flywheel Slicers

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

FS12: 23.62" W x 28.34" D x 29.13" H

FS14: 27.95" W x 34.25" D x 31.5" H

Flywheel Slicers		
Model	Description	Ship Weight
FS12	12" Hand-Operated Flywheel Slicer	154 lbs.
FS14	14" Hand-Operated Flywheel Slicer	271 lbs.

Flywheel Slicer Accessories		
Model	Description	Ship Weight
FS12TRAY-MARBLE	12" Marble Receiving Tray	7.5 lbs.
FS14TRAY-MARBLE	14" Marble Receiving Tray	10 lbs.
FS12STAND	12" Flywheel Stand	154 lbs.
FSSTAND	14" Flywheel Stand	317.5 lbs.



Gold and black
hand-detailing

△ FS14

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

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

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



G12 ▷



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



G12A ▷

Globe® G12A

Automatic Slicer

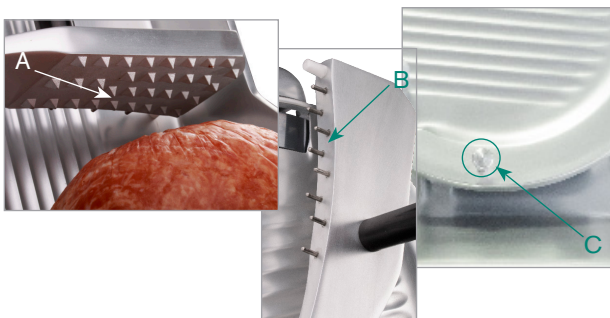
- Automatic/Independent chute drive - separate chute motor. Chute travels at 40 strokes per minute utilizing a separate motor & linkage drive system
- Full bottom enclosure protects the motor, controls and table adjustment mechanism from moisture and debris
- Food fence included on the G12A only
- Slice 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

G-Series Slicers

Model	Description	Size Motor Voltage	NEMA Plug Type	Ship Weight
G10	Manual/10"	1/3 HP, 115/60/1	5-15P	43 lbs.
G12	Manual/12"	1/2 HP, 115/60/1	5-15P	61 lbs.
G12A	Automatic/12"	1/2 HP, 115/60/1	5-15P	93 lbs.
G14	Manual/14"	1/2 HP, 115/60/1	5-15P	95 lbs.

G12, G12A, G14 SLICERS

Improved Slicing Performance and Convenience!



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

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

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

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



Chefmate MEDIUM DUTY SLICER

Chefmate® by Globe GC512

Manual Slicer

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



◀ GC512

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



Medium-duty Chefmate® by Globe GC512

Model	Descrip/Knife	Size Motor Voltage	NEMA Plug Type	Ship Weight
GC512	Manual/12"	1/3 HP, 115/60/1	5-15P (11)	110 lbs.

Chefmate C-Series ECONOMY SLICERS

C9, C10 & C12 Chefmate® by Globe

Manual Slicers

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

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

Motor

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

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

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

Dimensions

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

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

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



◀ C12



See page 13 for slicer accessory guide.

Economy Chefmate® by Globe C-Series Slicers

Model	Descrip/Knife	Size Motor /Voltage	NEMA Plug Type	Ship Weight
C9	Manual/9"	1/4 HP, 115/60/1	5-15P (11)	33 lbs.
C10	Manual/10"	1/4 HP, 115/60/1	5-15P (11)	38 lbs.
C12	Manual/12"	1/3 HP, 115/60/1	5-15P (11)	57 lbs.

Slicer ACCESSORIES

Part No.	Description
Accessories — S-Series Slicers ONLY	
S2-FF300	High Food Fence (12.125" x 3") (for S2 series only)
S2-FF125	Food Fence (12.125" x 1.125") (for S2 series only)
S2-FPA	Food Prep Attachment (for S2 series only)
S-FENCEHI	High Food Fence (12.125" x 3") (for S1 series only)
S-FENCE	Food Fence (12.125" x 1.125") (for S1 series only)
S-VEGHOP	Vegetable Hopper (for S1 series only)
S-LEGS	2.5" Extension Legs (set of 4) (for S1 series only)



S-VEGHOP

SCHART*	Replacement S-Series slicer laminated Cleaning, Sanitizing, and Inspection wall chart. Specify slicer model when ordering.
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Accessories — Medium-Duty and Economy Slicers ONLY

M500A	Food Fence (for G12, G12A and G14 slicers only)
300014	Vegetable Hopper (for G12, G12A, and G14 slicers only)
A420VH	Vegetable Hopper (for GC512 only)
GC512CHART*	Replacement GC512 slicer laminated Cleaning, Sanitizing, and Inspection wall chart (English & Spanish)
GCHART*	Replacement G-Series slicer laminated Cleaning, Sanitizing, and Inspection wall chart (English & Spanish)
CCHART*	Replacement C-Series slicer laminated Cleaning, Sanitizing, and Inspection wall chart (English & Spanish)



S-FENCE



SC-SMALL

Slicer Sanitation Covers

SC-SMALL	Slicer Sanitation Cover, 18"L x 21"W x 12.2"H (fits C9, C10, C12 and G10 slicers only)
SC-LARGE	Slicer Sanitation Cover, 25"L x 22"W x 22"H (Note: fits G12, G12A, G14, GC512 & all S-Series slicers)

Globe Slicer ACCESSORY GUIDE

ACCESSORY	C-Series	G10	G12	G14	G12A	GC512	S1-Series	S2-Series	Flywheels
Low Food Fence			■	■	■		■	■	
High Food Fence							■	■	
Vegetable Hopper/Food Prep Attachment			■	■	■	■	■	■	
Additional Wall Chart	■	■	■	■	■	■	■	■	
Large Sanitation Cover			■	■	■	■	■	■	
Small Sanitation Cover	■	■							
Slaw Tray			■		■		■		
Artisan Pedestal									■
Marble Receiving Tray									■



Globe Slicer **SELECTION GUIDE**

Do you have the right slicer for your operation?

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

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

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

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

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

3. What if the product is frozen?

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

Model No.	Time Slicing Meat (30 Minutes to All Day)	Manual (Slice to Order)	Auto (Bulk Slicing)	Cheese Slicing	Warranty	Motor	Blade (Diameter)	Max. Slice	Cutting Capacity		
									D (Diameter)	W (Width)	H (Height)
Globe S-Series Premium Heavy-Duty Slicers											
S213 & SG213	All Day	✓		●	2-year parts and labor	1/2 HP	13" (33.02cm)	5/8" (1.6cm)	7.5" (19.1cm)	11" (27.9cm)	12.5" (31.8cm)
S213A & SG213A	All Day	✓	✓	●	2-year parts and labor	1/2 HP	13" (33.02cm)	5/8" (1.6m)	7.5" (19.1cm)	11" (27.9cm)	12.5" (31.8cm)
S13 & SG13	All Day	✓		●	2-year parts and labor	1/2 HP	13" (33.02cm)	1-1/8" (2.9cm)	8" (20.3cm)	11" (27.9cm)	13.75" (34.9cm)
S13A & SG13A	All Day	✓	✓	●	2-year parts and labor	1/2 HP	13" (33.02cm)	1-1/8" (2.9m)	8" (20.3cm)	11" (27.9cm)	13.75" (34.9cm)
Globe and Chefmate® by Globe Medium-Duty Slicers											
GC512	6 Hours	✓		◐	1-year parts and labor	1/3 HP	12" (30.48cm)	7/8" (2.22cm)	7.5" (19.50cm)	10" (25.40cm)	8.75" (22.23cm)
G14	6 Hours	✓		◐	2-year parts and labor	1/2 HP	14" (35.56cm)	9/16" (1.43cm)	9.75" (24.8cm)	11.5" (29.2cm)	10.125" (25.7cm)
G12A	4 Hours	✓	✓	◐	2-year parts and labor	1/2 HP	12" (30.48cm)	1/2" (1.27cm)	8.75" (22.2cm)	10" (25.4cm)	8.25" (21cm)
G12	4 Hours	✓		◐	2-year parts and labor	1/2 HP	12" (30.48cm)	9/16" (1.43cm)	8.25" (21cm)	10" (25.4cm)	7.375" (18.7cm)
G10	2 Hours	✓		◐	2-year parts and labor	1/3 HP	10" (25.40cm)	9/16" (1.43cm)	7.25" (18.4cm)	9.5" (24.1cm)	7.375" (18.7cm)
Chefmate® by Globe C-Series Economy Slicers											
C12	1 Hour	✓		◑	1-year parts and labor	1/3 HP	12" (30.48cm)	9/16" (1.43cm)	8" (20.32cm)	9.75" (24.77cm)	8.6" (21.9cm)
C10	30 Minutes	✓		○	1-year parts and labor	1/4 HP	10" (25.40cm)	9/16" (1.43cm)	6.8" (17.4cm)	8.6" (21.9cm)	7.25" (18.42cm)
C9	< 30 Min.	✓		○	1-year parts and labor	1/4 HP	9" (22.86cm)	9/16" (1.43cm)	6.25" (15.88cm)	7.25" (18.42cm)	6.5" (16.51cm)

MIXERS

PERFORMANCE WHEN YOU KNEAD IT

Speed, power, consistency and quality!

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

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

Countertop MIXERS

Globe® SP05 Planetary Countertop Mixer

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

Globe® SP08 Planetary Countertop Mixer

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

Two-year parts & labor warranty on all mixers!



Planetary **BENCH MIXERS**

Key Features Planetary Bench Mixers

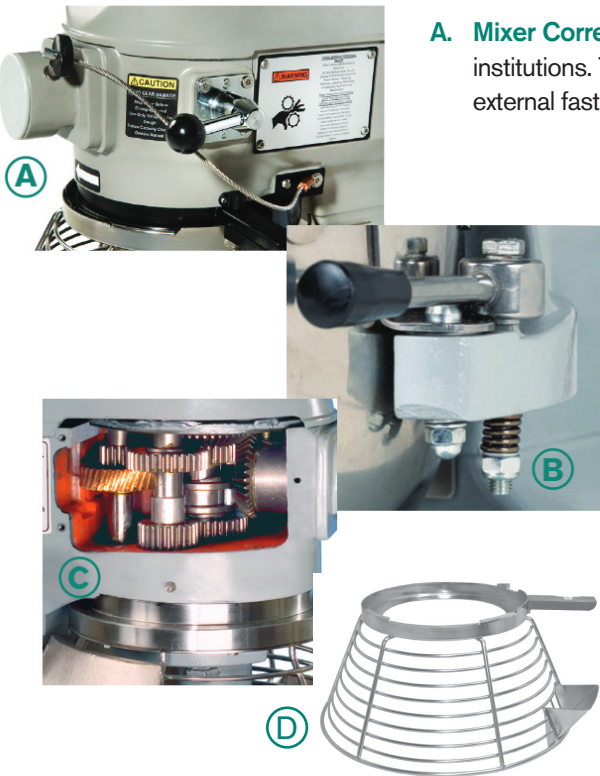
- Powerful custom-built heavy-duty motor
- Heat treated and hardened steel gears and shafts simplify tough mixing jobs
- Front-mounted touch pad control panel and 60-minute digital timer, with easier to read LED display
- Removable stainless steel bowl guard
- Interlocked bowl guard and bowl lift
- Rigid 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



- Mixer Correctional Package for bench and floor mixers** 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.
- Spring Tensioned Bowl Clamps** securely hold bowl in place, reducing rocking while enabling quiet operation.
- Permanently lubricated, Gear-Driven Transmission** provides long-lasting power while the grease pack prevents gears from rusting and degrading over time.
- Removable bowl guard** with fully-welded ingredient chute. Standard with models SP10-SP60.

Correctional Package Options

Part No.	Description
XXCORR-10	Correctional Option for SP10 Mixer
XXCORR-20	Correctional Option for SP20 Mixer
XXCORR-25	Correctional Option for SP25 Mixer
XXCORR-30	Correctional Option for SP30 Mixer
XXCORR-30P	Correctional Option for SP30P Mixer
XXCORR-40	Correctional Option for SP40 Mixer
XXCORR-60	Correctional Option for SP60 Mixer
XXCORR-62	Correctional Option for SP62P/SP62P-4
XXCORR-80	Correctional Option for SP80PL Mixer

Planetary FLOOR

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.



Easily View Front-Mounted Control Panel with 60-Minute Digital Timer

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

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

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

Two-year parts & labor warranty on all mixers!



Specifications subject to change without notice

SP30P, SP62P PIZZA MIXERS



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

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

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

Two-year parts & labor warranty on all mixers!

Planetary Mixers

Model	Capacity	HP	Motor Voltage/Amps	NEMA Plug Type	Ship Weight
SP05	5 qts.	800 watts	115/60/1, 4 amps	5-15P 	40 lbs.
SP08	8 qts.	1/4	115/60/1, 5 amps	5-15P 	62 lbs.
SP10	10 qts.	1/3	115/60/1, 5 amps	5-15P 	245 lbs.
SP20	20 qts.	1/2	115/60/1, 6 amps	5-15P 	270 lbs.
SP25	25 qts.	3/4	115/60/1, 11 amps	5-15P 	325 lbs.
SP30	30 qts.	1	115/60/1, 16 amps	5-20P 	565 lbs.
SP30P	30 qts.	1 1/2	220/60/1, 12 amps	6-20P 	565 lbs.
SP40-1 SP40-3	40 qts.	2	220/60/1, 12 amps or 208/60/3, 7 amps	L6-30P  L15-20P 	750 lbs.
SP60-1 SP60-3	60 qts.	3	220/60/1, 23 amps or 208/60/3, 9 amps	L6-30P  L15-20P 	690 lbs.
SP62P-1 SP62P-3	60 qts.	3	220/60/1, 18 amps or 208/60/3, 12 amps	L6-30P  L15-20P 	1,023 lbs.
NOTE: Comes with a heavy-duty bowl truck, stainless steel bowl, and dough hook only					
SP62P-41 SP62P-43	60 qts.	3	220/60/1, 18 amps or 208/60/3, 12 amps	L6-30P  L15-20P 	1,023 lbs.
SP80PL	80 qts.	3	208/60/3, 10 amps	L15-20P 	1,270 lbs.

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!

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

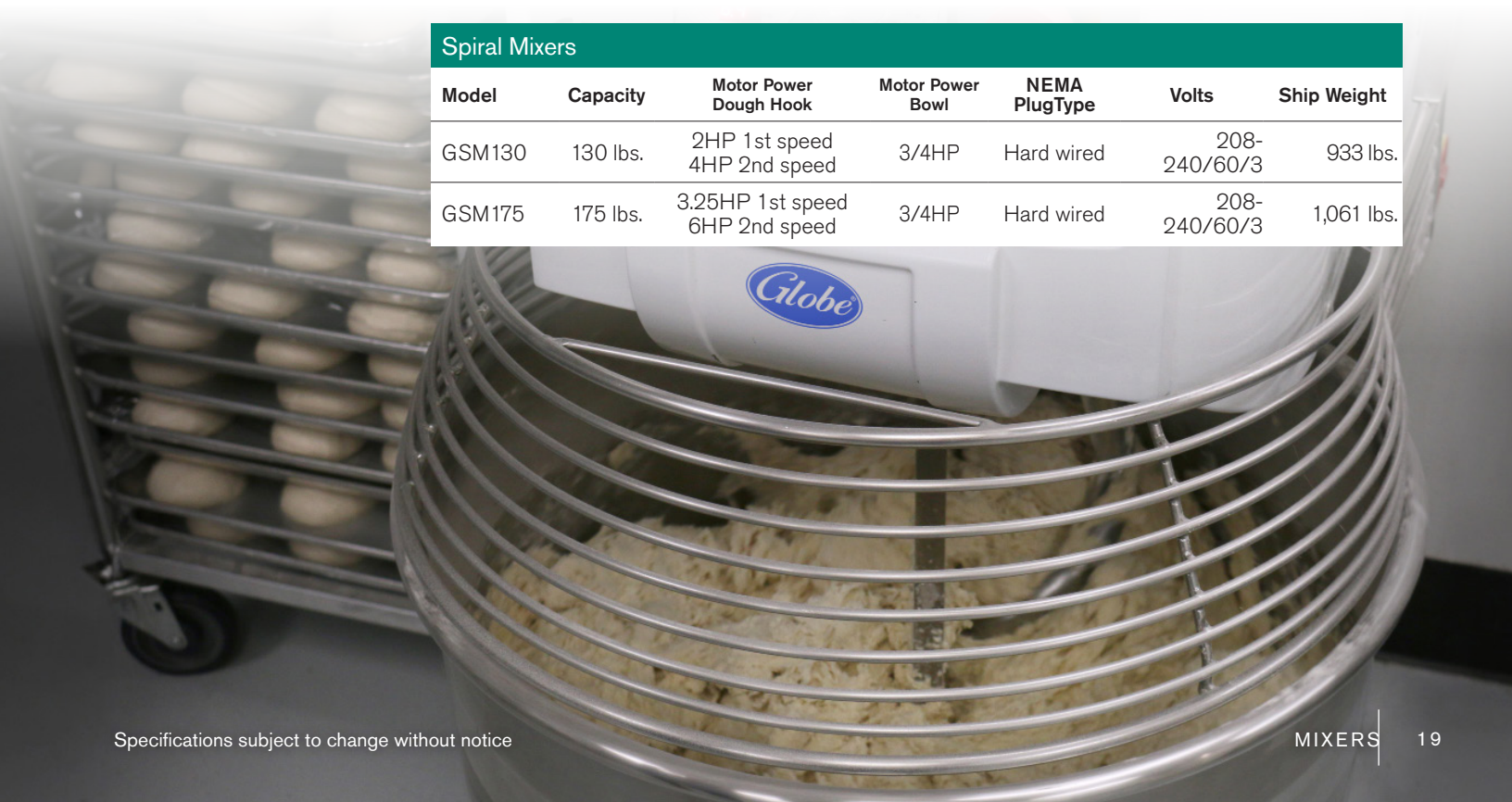


SPIRAL VS PLANETARY

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.

Spiral Mixers						
Model	Capacity	Motor Power Dough Hook	Motor Power Bowl	NEMA PlugType	Volts	Ship Weight
GSM130	130 lbs.	2HP 1st speed 4HP 2nd speed	3/4HP	Hard wired	208- 240/60/3	933 lbs.
GSM175	175 lbs.	3.25HP 1st speed 6HP 2nd speed	3/4HP	Hard wired	208- 240/60/3	1,061 lbs.



Globe Mixer **CAPACITY CHART**

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

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

Product	Agitator and Speed	PLANETARY											SPIRAL	
		SP05	SP08	SP10	SP20	SP25	SP30/ SP30P	SP40	SP60	SP62P	SP62P-4	SP80PL	GSM130	GSM175
Waffle or Hotcake Batter	Flat Beater	2 qts.	3 qts.	5 qts.	8 qts.	10 qts.	12 qts.	16 qts.	24 qts.	----	24 qts.	30 qts.	----	----
Whipped Cream	Wire Whip	2 qts.	2 qts.	2 qts.	4 qts.	5 qts.	6 qts.	9 qts.	12 qts.	----	12 qts.	16 qts.	----	----
Mashed Potatoes	Flat Beater	4 lbs.	4 lbs.	8 lbs.	15 lbs.	18 lbs.	23 lbs.	30 lbs.	40 lbs.	----	40 lbs.	50 lbs.	----	----
Egg Whites	Wire Whip	¾ pt.	¾ pt.	1 pt.	1 qt.	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**

	■ Stainless Steel Only ● Aluminum Only ◆ Stainless Steel or Aluminum x Available											
	SP05	SP08	SP10	SP20	SP25	SP30	SP30P	SP40	SP60	SP62P	SP62P-4	SP80PL
Bowls	■	■	■	■	■	■	■	■	■	■	■	■
Flat Beaters	■	◆	◆	◆	◆	◆	◆	◆	◆	x	●	◆
Spiral Dough Hooks	■	◆	◆	◆	◆	●	●	●	●	●	●	◆
J Hook				●				●	●			
Wire Whips	■	■	■	■	■	■	■	■	■	x	■	■
Heavy-duty Wire Whips			■	■	■	■	■	■	■			■
Aileron Whips				■								■
Pastry Knife			●	●		●		●	●			
Bowl Scrapers				x	x	x	x	x	x		x	x
Bowl Truck								x	●	●	●	●
Adapter Kits				x	x	x	x	x	x			x
Slicer/Shredder Grater Housing for #12 HUB			x	x	x	x	x	x	x	x	x	x
Meat Grinder for #12 HUB			x	x	x	x	x	x	x	x	x	x
Correctional			x	x	x	x	x	x	x	x	x	x
Table			x	x	x							
Sanitation Cover	x	x		x								

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

DO NOT USE HUB ATTACHMENTS WHILE MIXING!

Planetary Mixer **ACCESSORIES**

Part No.	Description	Ship Weight
Bowls		
XXBOWL-05	5 Quart Bowl - Stainless Steel	3 lbs.
XXBOWL-08	8 Quart Bowl - Stainless Steel	4 lbs.
XXBOWL-10	10 Quart Bowl - Stainless Steel	5 lbs.
XXBOWL-20	20 Quart Bowl - Stainless Steel	10 lbs.
XXBOWL-25	25 Quart Bowl - Stainless Steel	10 lbs.
XXBOWL-30	30 Quart Bowl - Stainless Steel	17 lbs.
XXBOWL-40	40 Quart Bowl - Stainless Steel	21 lbs.
XXBOWL-60	60 Quart Bowl - Stainless Steel	26 lbs.
XXBOWL-62	60 Quart Bowl - Stainless Steel (SP62P, SP62P-4)	34 lbs.
XXBOWL-80	80 Quart Bowl - Stainless Steel	38 lbs.
Flat Beaters		
XXBEAT-05	5 Quart Flat Beater - Stainless Steel	1 lb.
XXBEAT-08	8 Quart Flat Beater - Aluminum	1 lb.
XXBEAT-08SS	8 Quart Flat Beater - Stainless Steel	2 lbs.
XXBEAT-10	10 Quart Flat Beater - Aluminum	2 lbs.
XXBEAT-10SS	10 Quart Flat Beater - Stainless Steel	3 lbs.
XXBEAT-20	20 Quart Flat Beater - Aluminum	4 lbs.
XXBEAT-20SS	20 Quart Flat Beater - Stainless Steel	5 lbs.
XXBEAT-25	25 Quart Flat Beater - Aluminum	3 lbs.
XXBEAT-25SS	25 Quart Flat Beater - Stainless Steel	6 lbs.
XXBEAT-30	30 Quart Flat Beater - Aluminum	5 lbs.
XXBEAT-30SS	30 Quart Flat Beater - Stainless Steel	7 lbs.
XXBEAT-40	40 Quart Flat Beater - Aluminum	7 lbs.
XXBEAT-40SS	40 Quart Flat Beater - Stainless Steel	7 lbs.
XXBEAT-60	60 Quart Flat Beater - Aluminum	7 lbs.
XXBEAT-60SS	60 Quart Flat Beater - Stainless Steel	20 lbs.
XXBEAT-62	60 Quart Flat Beater - Aluminum (SP62P, SP62P-4)	7 lbs.
XXBEAT-80	80 Quart Flat Beater - Aluminum	9 lbs.
Spiral Dough Hooks		
XXHOOK-05	5 Quart Spiral Dough Hook - Stainless Steel	1.0 lb.
XXHOOK-08	8 Quart Spiral Dough Hook - Aluminum	1.0 lb.
XXHOOK-08SS	8 Quart Spiral Dough Hook - Stainless Steel	2 lbs.
XXHOOK-10	10 Quart Spiral Dough Hook - Aluminum	2 lbs.
XXHOOK-10SS	10 Quart Spiral Dough Hook - Stainless Steel	3 lbs.
XXHOOK-20	20 Quart Spiral Dough Hook - Aluminum	3 lbs.
XXHOOK-20SS	20 Quart Spiral Dough Hook - Stainless Steel	4 lbs.
XXHOOK-25	25 Quart Spiral Dough Hook - Aluminum	4 lbs.
XXHOOK-25SS	25 Quart Spiral Dough Hook - Stainless Steel	6 lbs.
XXHOOK-30	30 Quart Spiral Dough Hook - Aluminum	7 lbs.
XXHOOK-40	40 Quart Spiral Dough Hook - Aluminum	9 lbs.
XXHOOK-60	60 Quart Spiral Dough Hook - Aluminum	12 lbs.
XXHOOK-62	60 Quart Spiral Dough Hook - Aluminum (SP62P, SP62P-4)	9 lbs.
XXHOOK-80	80 Quart Spiral Dough Hook - Aluminum	16 lbs.
J Hook		
XXJHOOK-20	20 Quart J Dough Hook - Aluminum	3 lbs.
XXJHOOK-60	60 Quart J Dough Hook - Aluminum	9 lbs.



BOWL



BEATER



HOOK

Planetary Mixer **ACCESSORIES**

Part No.	Description	Ship Weight
Wire Whips		
XXWHIP-05	5 Quart Wire Whip - Stainless Steel	1 lb.
XXWHIP-08	8 Quart Wire Whip - Stainless Steel	1 lb.
XXWHIP-10	10 Quart Wire Whip - Stainless Steel	2 lbs.
XXWHIP-20	20 Quart Wire Whip - Stainless Steel	3 lbs.
XXWHIP-25	25 Quart Wire Whip - Stainless Steel	4 lbs.
XXWHIP-30	30 Quart Wire Whip - Stainless Steel	5 lbs.
XXWHIP-40	40 Quart Wire Whip - Stainless Steel	6 lbs.
XXWHIP-60	60 Quart Wire Whip - Stainless Steel	8 lbs.
XXWHIP-62	60 Quart Wire Whip - Stainless Steel	9 lbs.
XXWHIP-80	80 Quart Wire Whip - Stainless Steel	9 lbs.
Heavy-Duty Wire Whips		
XXHDWHIP-10-4	10 Quart Heavy-duty Wire Whip - 2 mm Stainless Steel	2 lbs.
XXHDWHIP-20-4	20 Quart Heavy-duty Wire Whip - 2.8 mm Stainless Steel	2 lbs.
XXHDWHIP-25-4	25 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	3 lbs.
XXHDWHIP-30-4	30 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	6 lbs.
XXHDWHIP-40-4	40 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	6 lbs.
XXHDWHIP-40-5	40 Quart Heavy-duty Wire Whip - 5 mm Stainless Steel	6 lbs.
XXHDWHIP-60-4	60 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel*	7 lbs.
XXHDWHIP-60-5	60 Quart Heavy-duty Wire Whip - 5 mm Stainless Steel*	7 lbs.
XXHDWHIP-80-4	80 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	9 lbs.
XXHDWHIP-80-5	80 Quart Heavy-duty Wire Whip - 5 mm Stainless Steel	8 lbs.
Aileron Whips (A-Whip) — for use with heavy products like potatoes, batter, mayonnaise and icing		
XXAWHIP-20	20 Quart Aileron Whip - Stainless Steel	5 lbs.
XXAWHIP-80	80 Quart Aileron Whip - Stainless Steel	18 lbs.
Adapter Kits		
XXACC10-20	10 Qt Bowl, Hook, Beater, Whip for 20 Qt Unit	13 lbs.
XXACC12-20	12 Qt Bowl, Hook, Beater, Whip for 20 Qt Unit	13 lbs.
XXACC10-25	10 Qt Bowl, Hook, Beater, Whip for 25 Qt Unit	13 lbs.
XXACC20-30	20 Qt Bowl, Hook, Beater, Whip for 30 Qt Unit	22 lbs.
XXACC20-40	20 Qt Bowl, Hook, Beater, Whip for 40 Qt Unit	26 lbs.
XXACC30-60	30 Qt Bowl, Hook, Beater, Whip, for 60 Qt Unit (for SP60 only)	33 lbs.
XXACC40-60	40 Qt Bowl, Hook, Beater, Whip, for 60 Qt Unit (for SP60 only)	40 lbs.
XXACC40-80	40 Qt Bowl, Hook, Beater, Whip, for 80 Qt Unit	45 lbs.
XXACC60-80	60 Qt Bowl, Hook, Beater, Whip, for 80 Qt Unit	47 lbs.
Bowl Scrapers		
XXSCRP-20	20 Qt. Bowl Scraper (incl. mounting kit)	3 lbs.
XXSCRP-25	25 Qt. Bowl Scraper (incl. mounting kit)	3 lbs.
XXSCRP-30	30 Qt. Bowl Scraper (incl. mounting kit) (SP30 & SP30P)	6 lbs.
XXSCRP-40	40 Qt. Bowl Scraper (incl. mounting kit)	6 lbs.
XXSCRP-60	60 Qt. Bowl Scraper (incl. mounting kit) (SP60 only)	12 lbs.
XXSCRP-624	60 Qt. Bowl Scraper (incl. mounting kit) (SP62P, SP62P-4 only)	12 lbs.
XXSCRP-80	80 Qt. Bowl Scraper (incl. mounting kit)	13 lbs.



WHIP



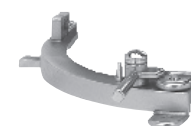
XXHDWHIP

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

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



XXAWHIP-80



XXACC20-40



XXSCRP-80

Planetary Mixer **ACCESSORIES**

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



XBTRUCK



MC-SP20

Part No.	Description	Ship Weight
Pastry Knives		
XXPASTRY-10	10 Quart Pastry Knife - Aluminum	1 lbs.
XXPASTRY-20	20 Quart Pastry Knife - Aluminum	2 lbs.
XXPASTRY-30	30 Quart Pastry Knife - Aluminum	5 lbs.
XXPASTRY-40	40 Quart Pastry Knife - Aluminum	7 lbs.
XXPASTRY-60	60 Quart Pastry Knife - Aluminum	7 lbs.
Miscellaneous		
XXSEISMIC KIT-SM	Seismic Kit for SP10-SP25	8 lbs.
XXSEISMIC KIT-MD	Seismic Kit for SP30-SP60	11 lbs.
XXSEISMIC KIT-LG	Seismic Kit for SP62P-SP80PL	16 lbs.
XBTRUCK-40	Heavy-duty bowl truck with handle for SP40	10 lbs.
XBTRUCK-60	Heavy-duty bowl truck with handle for SP60	10 lbs.
XBTRUCK-62	Heavy-duty bowl truck with handle for SP62P, SP62P-4	12 lbs.
XBTRUCK-80	Heavy-duty bowl truck with handle for SP80PL	17 lbs.
XTABLE	Mixer Table with undershelf (30" W x 24" D x 24" H) stainless steel top, galvanized steel undershelf & legs (SP05 - SP25 mixers)	40 lbs.
XXBGSHIELD-10	Polycarbonate shield insert for 10 qt. mixer bowl guard	1 lb.
XXBGSHIELD-20	Polycarbonate shield insert for 20 qt. mixer bowl guard	1 lb.
XXBGSHIELD-25	Polycarbonate shield insert for 25 qt. mixer bowl guard	1 lb.
XXBGSHIELD-30	Polycarbonate shield insert for 30 qt. mixer bowl guard	1 lb.
XXBGSHIELD-40	Polycarbonate shield insert for 40 qt. mixer bowl guard	1 lb.
XXBGSHIELD-60	Polycarbonate shield insert for 60 qt. mixer bowl guard	1 lb.
MC-SP5	Mixer sanitation cover for 5 qt. mixer	1 lb.
MC-SP8	Mixer sanitation cover for 8 qt. mixer	1 lb.
MC-SP20	Mixer sanitation cover for 20 qt. mixer	1 lb.



#12 Hub ACCESSORIES

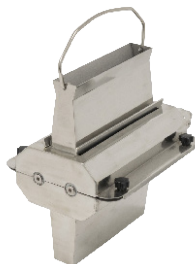
Part No.	Description	Ship Weight
Mixer and Power Drive Unit #12 Hub Attachments		
L00783	Strip Cutter Attachment, cuts 1/4" strips	14 lbs.
L00670	Meat Tenderizer Attachment	14 lbs.
XVSGH	9" Slicer/Shredder/Grater Housing Only (Requires slicing/shredding plate & XPH)	17 lbs.
XASP	Adjustable Slicing Plate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

XMCA-SS

NOTE: The XMCA-SS cannot be used on the meat choppers.



IMPORTANT!
XMCA-SS
intended for beef, pork
& venison
only! NO poultry,
cheese or vegetables!



L00783
Strip Cutter
Attachment



L00670
Meat Tenderizer
Attachment



XPH
Plate holder



XVSGH
Housing Unit



XASP
Slicing Plate

CHEESE SHREDDER

Globe® GSCS2-1, GSCS2-3, GSCS3-3

Cheese Shredders

Standard Model Features

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

Optional Accessories

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



Shown with optional shelf

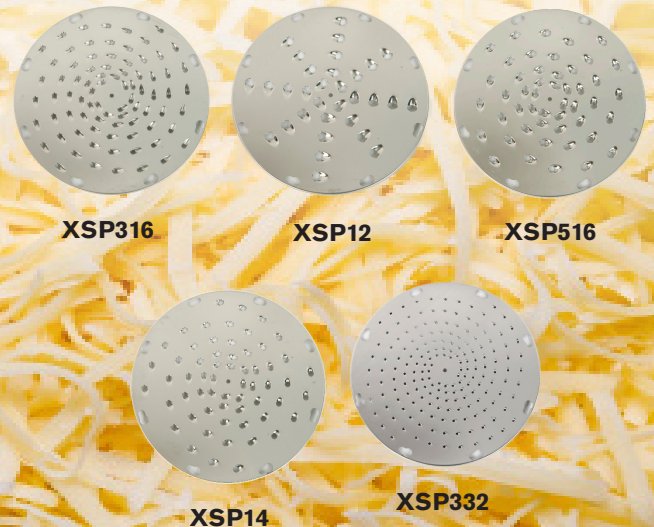
One-year parts and labor warranty

Cheese Shredders

Model	Description	Ship Weight
GSCS2-1	1 phase, 2 HP Cheese Shredder	195 lbs.
GSCS2-3	3 phase, 2 HP Cheese Shredder	182 lbs.
GSCS3-3	3 phase, 3 HP Cheese Shredder	219 lbs.

Cheese Shredder Optional Accessories

Model	Description	Ship Weight
GSCS-Shelf	Adjustable Container Shelf	7 lbs.
GSCS-Base	Used to Convert to Floor Model	18 lbs.
XSP332	3/32" Shredding Plate	1 lbs.
XSP14	1/4" Shredding Plate	1 lbs.
XSP516	5/16" Shredding Plate	1 lbs.
XSP12	1/2" Shredding Plate	1 lbs.
XSP316-HD	3/16" Heavy Duty Shredding Plate	1 lbs.
XSP316	3/16" Shredding Plate	1 lbs.



Immersion BLENDERS

Chefmate by Globe® GIB500, GIB750

Immersion Blenders

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

One-year warranty

Heavy-Duty Commercial Immersion Blenders

Model	Watt/HP	Stick Length	NEMAPlug Type	Ship Wt.
GIB500-12	500 W / 3/4 HP	12"	5-15P 	8.5 lbs.
GIB750-14	750 W / 1 HP	14"	5-15P 	10.42 lbs.
GIB750-16	750 W / 1 HP	16"	5-15P 	10.82 lbs.
GIB750-18	750 W / 1 HP	18"	5-15P 	11.19 lbs.
GIB750-22	750 W / 1 HP	22"	5-15P 	11.5 lbs.

Immersion Blender Attachments & Accessories

Model	Description	Ship Wt.
GIBWSK10	10" Whisk	2.68 lbs.
GIBSTK12	12" Blending Stick	2.36 lbs.
GIBSTK14	14" Blending Stick	2.66 lbs.
GIBSTK16	16" Blending Stick	3.19 lbs.
GIBSTK18	18" Blending Stick	3.5 lbs.
GIBSTK20	20" Blending Stick	3.81 lbs.
GIBSTK22	22" Blending Stick	4.16 lbs.
GIBWM	Attachment Wall Mount	1 lb.
GIB-BLADE	Replacement Blade	1 lb.
GIB-BLADE TOOL	Blade Removal Tool	1 lb.



Wall Mount holds 3 attachments



Blade Removal Tool



Replacement Blade



10" Whisk



12"

14"

16"

18"

20"

22"



GIB750-14 ▸

△ GIB500-12



Power DRIVE UNITS

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

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

Globe® GPD-L, GPD-H Power Drive Units

- Powerful 1 HP fan-cooled motor
- Accepts #12 standard hub attachments
- Brushed stainless steel construction with one-piece cast hub face
- Interlocked power switch prevents inadvertent operation
- #12 attachment coupler built into shaft
- Overload protection with manual reset button
- Non-scratch, non-slip legs

High speed model not for grinding meat



Heavy-Duty Power Drive Units

Model	RPMs/HP	Ship Weight
GPD-L	200 / 1 HP	85 lbs.
GPD-H*	700 / 1 HP	77 lbs.

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

See page 23
for #12 hub
attachments

One-year parts and labor warranty



Meat CHOPPERS

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



Chefmate® by Globe Meat Choppers

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



Meat Choppers

Model	Head Size	Motor/Voltage	Ship Weight
CM12	#12	1 HP, 8 amps, 115/60/1, 5-15P ⚡	56 lbs.
CM22	#22	1 1/2 HP, 16 amps, 115/60/1, 5-15P ⚡	84 lbs.

CM12 Meat Chopper Accessories

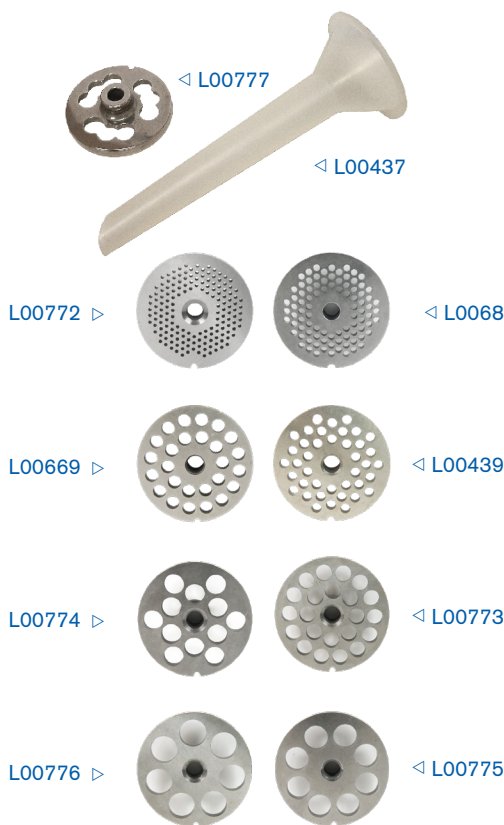
Part No.	Description	Ship Weight
L00772	Chopper Plate, 1/16" (2 mm)	1 lb.
L00668	Chopper Plate, 5/32" (4 mm)	1 lb.
L00439	Chopper Plate, 1/4" (6 mm)	1 lb.
L00669	Chopper Plate, 5/16" (8 mm)	1 lb.
L00773	Chopper Plate, 3/8" (10 mm)	1 lb.
L00774	Chopper Plate, 1/2" (12 mm)	1 lb.
L00775	Chopper Plate, 9/16"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

CM22 Meat Chopper Accessories

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

CM models & 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.



One-year parts and labor warranty

Vacuum **PACKAGING MACHINES**

Globe® GVP20 & GVP20A

Vacuum Packaging Machines

Standard Model Features

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

Advanced Model Features

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

Models:

GVP20: Standard 20 m³/h pump capacity

GVP20A: Advanced 20 m³/h pump capacity



GVP20 △

One-year parts and labor warranty

Heavy-Duty Vacuum Packaging Machines					
Model	Pump	Display	NEMA Plug Type		Ship Weight
GVP20	20 m³/h	Standard LCD	5-15P	⏏	136.7 lbs.
GVP20A	20 m³/h	Advanced LED	5-15P	⏏	136.7 lbs.

Vacuum Packaging Machine Accessories		
Part No.	Description	Ship Weight
VPBS610	3.5 mil 6"x10" storage bags, 1000/box	21 lbs.
VPBS812	3.5 mil 8"x12" storage bags, 1000/box	21 lbs.
VPBC612	3.5 mil 6"x12" cooking bags, 1000/box	21 lbs.
VPBC812	3.5 mil 8"x12" cooking bags, 1000/box	21 lbs.

Sous Vide IMMERSION CIRCULATOR

High precision temperature control & exceptional results

Experience the value and performance of **Globe**. Elevate your cooking with the GSV18 Sous Vide Immersion circulator and make perfection effortless.

Globe® GSV18 Sous Vide Immersion Circulator

GSV18 ▶

Standard Model Features

- Mobile app compatibility with Apple and Android, featuring multi-machine management and over 600 preprogrammed recipes with the ability to program custom recipes
- Timer range from 5 minutes to 99 hours
- 1800 watt heating element gets water to temp faster
- Simple 5-inch touch screen interface with multi-language control for ease of use
- Efficient water circulation with maximum pressure flow rate of 2.6 gallons per minute
- Alarm & display indicator to notify when cooking is done
- Precision temperature control with a working range of 41°F to 203°F, 0.1°F accuracy, and a circulating pump to eliminate cold and hot spots
- Low water protection and a temperature sensor to prevent overheating or operation without water
- Easily clamps to compatible round and flat stainless steel or polycarbonate containers, supporting capacities up to 21 gallons with a minimum depth of 7"
- IPX7 certified for water resistance, withstanding immersion in up to 1 meter of water for 30 minutes
- Built-in handle and removable cage for portability and easy cleaning



App Features

- Connect to your WI-FI instead of to device Wi-Fi network, keeping your mobile device fully functional while operating the circulator
- Recipe library with a wide variety of food products for step-by-step cooking or culinary inspiration
- Support page for convenient access to manuals, guides and tech support

One-year warranty

Sous Vide Immersion Circulator							
Model	Hertz	Wattage	Electrical Requirements	NEMA Plug Type	Wi-Fi Frequency Compatibility	Temperature Range	Shipping Weight
GSV18	60	1800w	120/15/1	5-15P 	2.4 GHz	41°F - 203°F	30.62 lbs.

Sous Vide Circulator Accessories		
Part No.	Description	Ship Weight
GSV-K11PC	Small sous vide kit: 3 gal (11.6L) polycarbonate tank w/lid	3.1 lbs.
GSV-K20PC	Medium sous vide kit: 5.3 gal (20L) polycarbonate tank w/lid	5.51 lbs.
GSV-K56PC	Large sous vide kit: 14.8 gal (56L) polycarbonate tank w/lid	17.2 lbs.

Gas Countertop **COOKING**



Powerful, Efficient, **COMPACT**

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

Globe® Gas Griddles

Not available in Canada

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

*1" thick griddle plate
for added heating efficiency*



GG36G △

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



GG60TG △



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

Manual Control Gas Griddles

Model	Cooking Area	Controls	Ship Weight
GG15G	15" x 20"	Manual	145 lbs.
GG24G	24" x 20"	Manual	210 lbs.
GG36G	36" x 20"	Manual	307 lbs.
GG48G	48" x 20"	Manual	397 lbs.

Thermostatic Control Gas Griddles

Model	Cooking Area	Controls	Ship Weight
GG24TG	24" x 20"	Thermostatic	210 lbs.
GG36TG	36" x 20"	Thermostatic	307 lbs.
GG48TG	48" x 20"	Thermostatic	397 lbs.
GG60TG	60" x 20"	Thermostatic	484 lbs.



Specifications subject to change without notice

Gas Countertop COOKING

Not available in Canada

Globe® Gas Charbroilers

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



Gas Countertop Charbroilers

Model	Radiant/Rock	Cooking Area	Ship Weight
GCB15G-SR	Stainless Steel	15" x 20"	102 lbs.
GCB24G-SR	Stainless Steel	24" x 20"	146 lbs.
GCB36G-SR	Stainless Steel	36" x 20"	205 lbs.
GCB48G-SR	Stainless Steel	48" x 20"	272 lbs.
GCB15G-CR	Cast Iron	15" x 20"	102 lbs.
GCB24G-CR	Cast Iron	24" x 20"	146 lbs.
GCB36G-CR	Cast Iron	36" x 20"	205 lbs.
GCB48G-CR	Cast Iron	48" x 20"	272 lbs.
GCB15G-RK	Char Rock Kit	15" x 20"	102 lbs.
GCB24G-RK	Char Rock Kit	24" x 20"	146 lbs.
GCB36G-RK	Char Rock Kit	36" x 20"	205 lbs.
GCB48G-RK	Char Rock Kit	48" x 20"	272 lbs.

Charbroiler Customization Options

- 1 CHAR ROCKS:** Char rocks contain tiny pores in the rocks collect drippings, creating a smokey flavor and flare-ups. Char rocks require more maintenance and enhance the flavor of the product.
- 2 STAINLESS STEEL:** Stainless steel radiants aren't as high-heat as char rock or cast iron, but are more durable and resilient, and don't require oiling.
- 3 CAST IRON:** These offer the best heat retention are heavy-duty. Cast iron requires seasoning to protect against rust and corrosion.

Gas Charbroiler Accessories

Part No.	Description	Quantity Req.	Ship Wt.
CHARROCK	(1) 30 count box of char rocks	1 (30) ct. box/burner	12 lbs.
CHARRACK-KIT	(2) 6" cast iron char racks and (1) 30 ct. box char rocks	1 per burner	19 lbs.
CHARSSRAD	(1) Stainless steel tent radiant	2 required per burner	2 lbs.
CHARCIRAD	(1) Cast iron tent radiant	2 required per burner	7 lbs.
CHARGRATE6	(1) 6" Charbroiler top cooking grate	2 required per burner	14 lbs.
CHARGRATE3	(1) 3" Charbroiler top cooking grate For GCB15 only	1 required per burner	7 lbs.

Gas Countertop COOKING

Not available in Canada

Globe® Gas Hot Plates

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



△ GHP12G

Globe® Gas Step-Up Hot Plates

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



◁ GHPSU212G

Gas Hot Plates

Model	Burners	Controls	Ship Weight
GHP12G	2	Manual	90 lbs.
GHP24G	4	Manual	152 lbs.
GHP36G	6	Manual	224 lbs.

Step-Up Gas Hot Plates

Model	Burners	Controls	Ship Weight
GHPSU212G	2	Manual	88 lbs.
GHPSU424G	4	Manual	147 lbs.
GHPSU636G	6	Manual	214 lbs.

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

Gas STOCK POT RANGE

Globe® Gas Stock Pot Range

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



GSP18G △

Gas Stock Pot Range

Model	Burners	Controls	Ship Weight
GSP18G	2	Manual	136.7 lbs.

Gas Countertop COOKING

Not available in Canada

Globe® Gas Countertop Fryers

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



Gas Countertop Fryers

Model	Oil Capacity	Gas Type	Ship Weight
GF15G	15 lbs	Natural Gas	84 lbs.
GF30G	30 lbs	Natural Gas	106 lbs.
GF15PG	15 lbs	Liquid Propane (LP)	84 lbs.
GF30PG	30 lbs	Liquid Propane (LP)	106 lbs.

Gas Countertop Fryer Accessories

Part No.	Description	Quantity Req.	Ship Weight
BASKET1530	(1) Basket for either a 15 or 30 lb. gas fryer	1 for 15 lb. fryer 2 for 30 lb. fryer	10 lbs.
FRYCOVER15G	(1) Fryer cover for 15 lb. gas fryer	1	8 lbs.
FRYCOVER30G	(1) Fryer cover for 30 lb. gas fryer	1	13 lbs.



Electric SANDWICH GRILLS

Powerful, Efficient, **COMPACT**

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

Globe® Bistro Series 10" Single & Double Sandwich Grills

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



10-Inch Single and Double Bistro Sandwich Grills

Model	Configuration	Grilling Surface Area	Electrical Requirements	NEMA Plug Type	Ship Weight
GPG10	Grooved Plates	10" x 9.5"	120V	5-15P (1:1)	42 lbs.
GSG10	Smooth Plates	10" x 9.5"	120V	5-15P (1:1)	45 lbs.
GPGDUE10	Grooved Plates	18" x 9"	240V	6-15P (2:2)	66 lbs.
GSGDUE10	Smooth Plates	18" x 9"	208-240V	6-15P (2:2)	68 lbs.

△ GPG10

Globe® Mid-Size Sandwich Grills

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



△ GPGS1410

Mid-size Sandwich Grills

Model	Configuration	Grilling Surface Area	Electrical Requirements	NEMA Plug Type	Ship Weight
GPG1410	Grooved Plates	14" x 10"	120V	5-15P (1:1)	65 lbs.
GSG1410	Smooth Plates	14" x 10"	120V	5-15P (1:1)	68 lbs.
GPGS1410	Combo Plates	14" x 10"	120v	5-15P (1:1)	67 lbs.

Electric SANDWICH GRILLS

Globe® Deluxe 14" Single & Double Sandwich Grills

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



Deluxe and Combination Plate Sandwich Grills

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

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

Optional Accessories are available for several items featured in this brochure.

Sandwich Grill Accessories

Part No.	Description	Ship Weight
PANINI-BRUSH	Wire brush for grooved sandwich grills	2 lbs.
PANINI-SCRAPER	Stainless steel grooved scraper for grooved 14"x14" single & double sandwich grill	1 lb.
SMALL-SCRAPER	Mini stainless steel grooved scraper for grooved 10" bistro and 14"x10" series sandwich grills	1 lb.



Electric COUNTERTOP COOKING



△ GEG24



◁ PG36E

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

Chefmate by 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

Chefmate by 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

Chefmate by Globe® Economy Electric Griddles

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

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

Electric Griddles

Model	Cooking Area	Electrical Requirements	NEMA Plug Type	Ship Weight
PG24E	24" x 13"	208-240V	6-20P 	70 lbs.
PG36E	36" x 13"	208-240V	N/A - Hard Wire	117 lbs.
GEG24	24" x 16.5"	208-240V	N/A - Hard Wire	115 lbs.
GEG36	36" x 16.5"	208-240V	N/A - Hard Wire	165 lbs.

Electric COUNTERTOP FRYERS

Chefmate by Globe® Electric Countertop Fryers

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



△ PF32E



△ PF10E



Electric Fryers

Model	Oil Capacity	Baskets Included	Electrical Requirements	NEMA Plug Type	Ship Weight
PF10E	up to 10 lbs	(2) SMBASKET10	1700W-120V	5-15P	21 lbs.
PF16E	up to 16 lbs	(2) TMBASKET1632	208-240V	6-20P	23 lbs.
PF32E	up to 32 lbs	(2) LGBASKET1632	208-240V	6-20P	38 lbs.

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

Electric Fryer Accessories

Part No.	Description	Quantity Req.	Ship Weight
SMBASKET10	(1) Small twin baskets for 10 lb. fryer	2	2 lbs. / 1 kg
TMBASKET1632	(1) Twin basket for 16 or 32 lb. fryer	2	3 lbs. / 1.3 kg
LGBASKET1632	(1) Large single basket for 16 or 32 lb. fryer	1	3 lbs. / 1.3 kg
FRYCOVER1016	(1) Fryer cover for either 10 or 16 lb. fryer	1	2 lbs. / 1 kg
FRYCOVER32	(1) Fryer cover for 32 lb. fryer	2	2 lbs. / 1 kg

Induction COOKING

Chefmate by Globe®

- 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

GIR18 >



Chefmate by Globe® 1800W

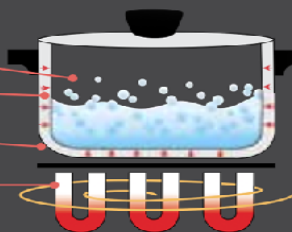
- Stainless steel, seamless construction
- Durable ceramic glass cooktop
- Easy-to-clean flat surface control panel
- 4 digit LED display and touch pad control
- Digital timer
- Proper pan detection
- 7 power levels up to 1800W, 120V
- 15 temperature settings from 140°F-460°F
- Error code alert display

Induction Ranges

Model	Electrical Requirements	NEMA Plug Type	Ship Weight
IR1800	1800W - 120V	5-15P 	9 lbs.
GIR18	1800W - 120V	5-15P 	15 lbs.

HOW INDUCTION HEATING WORKS...

- Heated content
- Vibration heats pan
- Surrounding cooktop remains relatively cool
- Electromagnetic field created by electrically charged coil



Induction is the most energy efficient cooking in the world!

No open flames ▪ Portable & light weight

Perfect for catering and display cooking

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



Specifications subject to change without notice

Portion Control **SCALES**

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

*Includes
ingredient
bowl*



△ GPS5

Chefmate by 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, Requires 3 type AA batteries, not included)
- Overload indicator
- 7/8" LCD digital display
- Low battery indicator
- Removable stainless steel platter and plastic platter bowl included
- One-year warranty

5 lb. Portion Control Scales

Model	Description	Ship Weight
GPS5	Portion Control Scale	2 lbs.
GPS5-4	Portion Control Scales (case of 4 scales)	9 lbs.
GPS5-8	Portion Control Scales (case of 8 scales)	18 lbs.
GPS5-16	Portion Control Scales (case of 16 scales)	32 lbs.

GPS5 Scale Accessories

Part No.	Description	Ship Weight
E11056	Round platter	1.0 lb.
E10411	Plastic bowl	1.0 lb.
E28059	Wall adapter with plug	1.0 lb.

Globe® GPS10 Portion Control Scale

Not Legal for Trade

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

Requires 3 type C batteries — NOT included

10 lb. Portion Control Scales

Model	Description	Ship Weight
GPS10	Portion Control Scale	5 lbs.
GPS10-4	Portion Control Scales (case of 4 scales)	21 lbs.
GPS10-8	Portion Control Scales (case of 8 scales)	42 lbs.
GPS10-16	Portion Control Scales (case of 16 scales)	84 lbs.



△ GPS10

Label Printing SCALE

Not available in Canada

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

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

*Software required, download at

www.globefoodequip.com/products/scales/label-printing/gsp30b.html

**Network switch and Ethernet cable required

Flash drive recommended for back up purposes

GSP30B >



Label Printing Scale

Model	Description	Ship Weight
GSP30B	Label Printing Scale only (Includes one roll E11 Standard Labels)	25 lbs.

Labels / Accessories

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

Price Computing SCALE

Not available in Canada



△ GLS30



Price Computing Scale

Model	Description	Ship Weight
GLS30	Price Computing Scale	9 lbs.

*NOTE: Does NOT show ounces.

Globe® GLS30 Price Computing Scale Legal for Trade

- 30 lb. capacity - accurately weighs from .01 lb. to 30 lbs.
- Built-in rechargeable battery or AC powered
- Easy to read dual LCD display with LED backlight, with .625" numerals, showing weight, unit price and total price
- Adds multiple transactions with weighed and unweighed items
- Memory recall up to 40 items
- Change Function displays change due to customer
- Auto zero tracking on power up
- Audible and visible low battery indicator
- Weight capacity — .01 to 30 lbs.
- Easy to clean removable, 10.13" W x 8.25" D recessed center SST platter

GLOBE® FREIGHT POLICIES

For the contiguous 48 states:

- Orders under \$20,000 have a freight rate of 3% at a minimum of \$25
- Orders \$20,000 and over have a freight rate of 0%

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

For all 3rd party freight logistics, there is a \$125 dock fee. For all 3rd party parcels, there is a \$15 parcel fee.

GLOBE® EXTENDED WARRANTY

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

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

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

*Extended
Warranty
pricing is
the *NET
PRICE*

*For complete
warranty
pricing &
details see
page 45*

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

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



For more product information visit www.globefoodequip.com

EXTENDED WARRANTY PROTECTION FOR GLOBE & CHEFMATE BY GLOBE SLICERS

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

EXTENDED WARRANTY PROTECTION FOR GLOBE MIXERS

All regular warranty terms and those above apply

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

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

TERMS AND CONDITIONS

Shipment: FOB Dayton, Ohio

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

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

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

EQUIPMENT RETURNS POLICY

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

INCORRECT/MISSING ITEMS

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

WARRANTY ISSUE

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

FREIGHT DAMAGE

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

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

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

Parts and Service Contact:

Service Toll Free: 866-260-0522 ▪ Parts Toll Free: 800-745-6238 ▪ www.globefoodequip.com.

GLOBE® CONTACT LIST

Sales Managers, Product Questions

Name	E-mail	Phone/Fax	Ext.	Territory
Tim Battisti	tbattisti@globefoodequip.com	800-347-5423 937-924-5466 mobile	247	International, Canada, North/East/ Central IL, MI, IN, MN, ND, SD, WI
Jason Grace	jgrace@globefoodequip.com	937-299-5493 937-846-5810 mobile	255	AK, AR, AZ, CA, CO, HI, IA, ID, South/ West IL, KS, LA, MO, MS, MT, NE, NM, NV, OK, OR, (W)TN, TX, UT, WA, WY
Amber Richards	arichards@globefoodequip.com	937-299-5493 254-644-4514 mobile	265	National Accounts
Christina Wahl	cwahl@globefoodequip.com	937-299-5493 937-920-0157 mobile	263	AL, CT, DC, DE, FL, GA, KY, MA, MD, ME, NC, NH, NJ, NY, OH, PA, RI, SC, Mid/ East TN, VA, VT, WV

Equipment Sales Support

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

Parts and Service Support

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

slicers | mixers | prep | cooking | scales



THE GLOBE PROMISE

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

Service and Support

Globe offers technical support Monday through Friday from 8 a.m. to 5 p.m. EST, (excluding major holidays) at 1-866-260-0522. Globe's authorized service network is available to keep your Globe equipment operating precisely.

For more information

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

All items in this publication are listed on AutoQuotes



Globe Affiliate Organizations



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