



GLOBE FOOD EQUIPMENT CO. | PRODUCT CATALOG





For over 25 years Globe has been dedicated to quality products, value and exceptional service. We continue to test new designs and materials, improve warranties and reduce the cost of product ownership. Providing exceptional value, customer support and on-time deliveries sets us apart.

You will find superior performance, quality and value in every product.

Globe — a Fresh Perspective!



Second year in a row! **FE&S Best In Class recognition**

Once again Globe has been recognized by the industry for our quality manufacturing, exceptional service and value with **Dealers Best In Class for Floor Mixers**.

And we didn't stop there! Globe was also recognized with **Consultants Best In Class for Electric Slicers** as a partner meeting a variety of performance targets, including product quality, value, design and aesthetics, as well as service, support and sales representation.

SLICING IT RIGHT *Power, precision and Best In Class!*

It does matter how you slice it, and to do it right you need equipment that can consistently deliver. Count on Globe **premium slicers** for performance and durability slice after slice, day after day. Stainless steel construction for superior sanitation and cleanability, high torque gear-driven motor for power and precision, and superior service and warranty for peace of mind. Ranked **Best In Class** for 2015 by consultants for quality, value, service and design!

Check out our **medium-duty** and **Chefmate® by Globe** slicers. You'll find superb value along with the precision, reliability, warranty and service you expect from Globe.



N Series Premium Heavy-duty Slicers



△ 3600N Manual Slicer



△ 4975N Automatic Slicer



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

EXTENDED WARRANTY OPTION FOR SLICERS BELOW



PREMIUM CONSTRUCTION
FOOD ZONE FEATURES
OPERATOR PROTECTION FEATURES

EXTENDED WARRANTY OPTION GLOBE SLICERS

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



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

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"



3600NF & 3975NF serrated knife

Build Up & Enhance

Premium Slicer Correctional Package

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

Package Features:

- Removable sharpening assembly 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

Ask About Globe's Optional Quick-Clean™ Coating

- The slicing table and knife cover are coated with **Quick-Clean™** a proprietary non-stick, nickel based coating to ensure improved efficiencies.
- Simplifies the cleaning and sanitizing process
- 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

When Reed's Gourmet Meat Company needed slicers for their operation that could maintain a quality cut and superior sanitation — they chose Globe.



Specifications subject to change without notice



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 - 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"
G12A: 0 to 1/2"
- 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: 25"W x 25.25"D x 17.25"H
G12A: 25"W x 25.25"D x 20.25"H
G14: 25"W x 28"D x 18.5"H



G12 ▷



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.

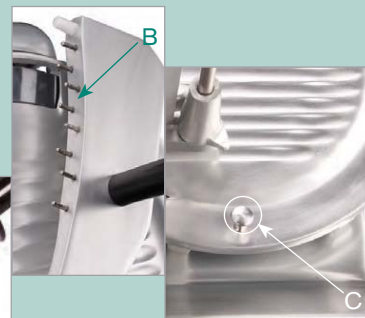
G12, G12A, G14 SLICERS — NEW FEATURES

Improved Slicing Performance!

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

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

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



G12A ▷



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



MEDIUM DUTY SLICERS

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

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



◀ GC512



ECONOMY SLICERS

C Series Economy Slicers



◀ C12



C9, C10 & C12 Chefmate® by Globe Manual Slicers

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

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

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"

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 <div><div></div><div>(30 Minutes to All Day)</div></div>	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)
Globe N Series Heavy-duty Premium Slicers													
3600N & 4600N	<div><div></div><div>All Day</div></div>	<div><div></div></div>	<div><div></div></div>		<div><div></div></div>	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)	<div><div></div><div>All Day</div></div>	<div><div></div></div>	<div><div></div></div>	<div><div></div></div>	<div><div></div></div>	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)	<div><div></div><div>All Day</div></div>	<div><div></div></div>	<div><div></div><div>Both</div></div>	<div><div></div><div>3975NF Only</div></div>	<div><div></div></div>	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)	<div><div></div><div>All Day</div></div>	<div><div></div></div>	<div><div></div></div>	<div><div></div></div>	<div><div></div></div>	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)
Globe G Series and Chefmate® by Globe GC512 Medium Duty Slicers													
GC512	<div><div></div><div>4 Hours</div></div>	<div><div></div></div>	<div><div></div></div>		<div><div></div></div>	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	<div><div></div><div>3 Hours</div></div>	<div><div></div></div>	<div><div></div></div>		<div><div></div></div>	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	<div><div></div><div>2.5 Hours</div></div>	<div><div></div></div>	<div><div></div></div>	<div><div></div></div>	<div><div></div></div>	Belt	Aluminum	1/2 HP	12" (30.48cm)	1/2" (1.27cm)	8.25" (21cm)	10" (25.4cm)	8.75" (22.2)
G12	<div><div></div><div>2.5 Hours</div></div>	<div><div></div></div>	<div><div></div></div>		<div><div></div></div>	Belt	Aluminum	1/2 HP	12" (30.48cm)	9/16" (1.43cm)	8.25" (21cm)	10" (25.4cm)	8.75" (22.2)
G10	<div><div></div><div>1 Hour</div></div>	<div><div></div></div>	<div><div></div></div>		<div><div></div></div>	Belt	Aluminum	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	<div><div></div><div>1 Hour</div></div>	<div><div></div></div>	<div><div></div></div>		<div><div></div></div>	Belt	Aluminum	1/3 HP	12" (30.48cm)	9/16" (1.43cm)	8" (20.32cm)	9.75" (24.77cm)	8.62" (21.89cm)
C10	<div><div></div><div>30 Minutes</div></div>	<div><div></div></div>	<div><div></div></div>		<div><div></div></div>	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	<div><div></div><div>< 30 Min.</div></div>	<div><div></div></div>	<div><div></div></div>		<div><div></div></div>	Belt	Aluminum	1/4 HP	9" (22.86cm)	9/16" (1.43cm)	6.25" (15.88cm)	7.25" (18.42cm)	6.5" (16.51cm)



◁ 3850N with Vegetable Hopper accessory

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	C10	C12	G10	G12	G14	G12A	GC512
Food Fence					■	■	■	
Vegetable Hopper					■	■	■	■
Wall Chart	■	■	■	■	■	■	■	■
Large Slicer Cover					■	■	■	■
Small Slicer Cover	■	■	■	■				

Specifications subject to change without notice

Globe® Mixers *Outperform, outlast and Best In Class!*



Speed, power, endurance, consistency, quality, and again ranked an FE&S Best In Class!

What makes us different? Design and manufacturing. Gear transmissions that use premium alloy steel and overbuilt shafts outlast and outperform competitive belt drive systems. Front-mounted controls are easier to use, and accessories included at no extra cost. Lower price and better warranty, Globe mixers, simply put, give you more!

NEW! Globe spiral mixers are dough "specialists". This addition to Globe's mixer line is perfect for pizzerias, bakeries, any operation where producing large batches of dough is standard.

Countertop Mixers

Globe® SP5 Planetary Countertop Mixer

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



◁ SP5
5-qt.



Intertek



Globe® SP8 Planetary Countertop Mixer

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



◁ SP8
8-qt.

"My Globe SP8 mixer easily keeps up with 200 cupcakes per day! The electronic timer allows me to do other things while mixing."

— **Brittany Moore**
owner, Moore Dessert Please



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 14



◁ REMOVABLE BOWL GUARD with fully-welded ingredient chute. Standard with models SP10-SP60.



BEST Warranty! Two-years parts and one-year labor
EXTENDED WARRANTY OPTION — SEE PAGE 14



Mixer Correctional Package for bench and floor mixers SP10, SP20, SP25, SP30, SP30P, SP40, SP60, SP62P, and SP80PL is available for correctional institutions. The Correctional Package offers tamper resistant external fasteners. All external fasteners are Torx pin head screws, which can only be removed with the special tool included in the package.

PLANETARY MIXERS



Recognized by Dealers for quality manufacturing, value and exceptional service.

Floor Mixers

Key Features Planetary Floor Mixers

- Powerful custom-built Heavy-duty motor
- Heat treated and hardened steel gears and shafts simplify tough mixing jobs
- Front mounted controls with 60 minute LED digital timer for increased visibility
- High torque, gear driven, permanently lubricated transmission
- Removable stainless steel bowl guard
- Interlocked bowl guard and bowl lift
- Rigid cast iron body
- Fixed speed gear transmission
- Industry standard #12 attachment hub
- Thermal overload protection
- Power bowl lift on SP62P and SP80PL
- **Includes:** Stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook. (Bowl truck included with the SP40, SP60, SP62P, and SP80PL).

Specifications may vary from model to model.

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

Front-Mounted Control Panel with 60-Minute Digital Timer

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

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

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

Mixer capacity chart located on page 14



◁ REMOVABLE BOWL GUARD with fully-welded ingredient chute. Standard with models SP10-SP60.

BEST Warranty!
Two-years parts and one-year labor



SPIRAL MIXERS

Globe® SP30P and SP62P Pizza Mixers

While all Globe mixers can mix pizza dough, the SP30P (pictured pg. 12) and SP62P (below) 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.

- 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
- High torque, direct-gear drive transmission can handle the most demanding mixing applications



SP62P △
60-qt.

Specifications subject to change without notice

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



GSM130 △

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

Not available in Canada.

Spiral vs Planetary...

Spiral mixers have a spiral arm that rotates on a fixed vertical axis without an attachment, while the bowl spins in a counter-clockwise direction.

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

BEST Warranty! Two-years parts and one-year labor
EXTENDED WARRANTY OPTION — SEE PAGE 14

Mixer capacity chart located on page 14

GLOBE MIXER CAPACITY CHART

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

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

Product	Agitator and Speed	PLANETARY										SPIRAL	
		SP5	SP8	SP10	SP20	SP25	SP30/ SP30P	SP40	SP60	SP62P	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.	----	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 pt.	¾ pt.	1 pt.	1 qt.	1 ¼ qts.	1 ½ qts.	1 ¾ 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.	----	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.	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.	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.	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.	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)	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.	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.	----	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 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 warranty at no cost to you.



GLOBE PLANETARY 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.

DO NOT USE HUB ATTACHMENTS WHILE MIXING!

CHOPPERS & PATTY PRESS *When you really want fresh!*

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

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



Shown here with
standard accessories

Additional accessories available

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
- Standard equipment includes: knife, stainless steel product tray, 1/4" and 5/16" plates, stuffing tube, plastic food pusher (additional plate sizes and stuffing plate are available)
- Meat chopping capacity:
250 lbs. per hour - CM12
450 lbs. per hour - CM22



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

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

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: Burger weight 4 oz or 0.25 lbs. = > 4 patties per pound
4" diameter patty size, height 0.75"
PP5: Burger weight 8 oz or 0.5 lbs. = > 2 patties per pound
5" diameter patty size, height 0.75"
- Optional Accessories:
Conversion Kits -
Convert a 4" Patty Press to a 5" Press - PPCK425
Convert a 5" Patty Press to a 4" Press - PPCK524

Additional Patty Papers -

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



◁ Patty Press
PP4 and PP5

▽ Patty Papers



GLOBE CHOPPER ACCESSORY GUIDE

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



GAS AND ELECTRIC COOKING AND WARMING

You'll be delighted to cook with us!

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

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



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

— Trish Miles, owner, C'est Cheese!



POWERFUL, EFFICIENT, COMPACT

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, and **NEW Gas floor fryers**.

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

"Globe provided all the gas cooking equipment I needed, at an affordable price, to operate my business!"

**— Kevin Devine
owner, Cheddar's Grilled Cheese**

Gas Countertop Cooking

Globe® Gas Charbroilers

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



△ GCB36G

Advantages of Radiant Heat

Heats evenly | Easy to clean | Fewer flare-ups



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

Cast Iron △
Radiants

CHAR RACK KIT ▷

NEW! Two 6" racks and 30 rocks

Advantages of Char Rock

Increased flame and smoke for added flavor.



Specifications subject to change without notice

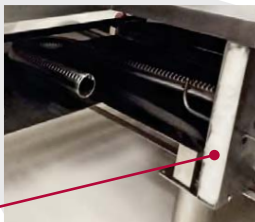
GAS COOKING

*1" thick griddle plate
added heating efficiency*



GG36G ▴

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



Globe® Gas Griddles

- **NEW!** 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" and 48" (manual 15" also available)
- High performance 30,000 BTU per burner
- Stainless steel U-style burner provides heat control every 12" and flame every 6"
- Stainless steel, insulated double wall front and side construction with extended cool-to-touch front edge
- Adjustable pilots with front access
- Spatula wide 4" trough
- Unit ships Natural Gas with LP conversion kit included



Gas Countertop Cooking

Globe® Gas Hot Plates

- Stainless steel front, available 12", 24", and 36" widths (2-4-6 burners)
- High performance, Heavy-duty 22,000 BTU cast iron burners
- Stainless steel front plate and frame with extended cool-to-touch front edge
- Adjustable pilots with front access
- Heavy-duty, cast iron grates
- Unit ships Natural Gas with LP conversion kit included



▴ GHP24G

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



GF15G ▸

◁ GF30G



Globe® Gas Countertop Fryers

- 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

Gas Floor Fryers

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

3 MODELS TO CHOOSE FROM...

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

Key Features

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



GFF35G >

GFF50G >

< GFF80G

BEST Warranty!

Two-year tank warranty — full fryer replacement

One-year parts and labor warranty

**Set of
4 casters
included!**

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

Specifications subject to change without notice



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

Gas Countertop Cooking



C24CB-SR >



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 servicing
- Stainless steel legs with adjustable feet



< C24GG



Chefmate by Globe Gas countertop units have a one-year parts and labor warranty

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

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

- Individual flame controls and 25,000 BTUs of power per burner
- Stainless steel construction and extended cool-to-touch front edge
- Heavy-duty cast iron grates for maximum heat distribution
- Adjustable pilots with convenient front access



C24HT >



Electric Sandwich Grills

GSGDUE10 ▸

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 platens make it easy to cook different products at the same time
- Heavy-duty, seasoned cast iron grill platens (*smooth or grooved*)
- Heavy-duty hinge with adjustable tension spring
- Temperature thermostatically controlled up to 570°F
- Stainless steel construction
- Large capacity, easy-to-clean, stainless steel catch drawer
- Single grills 120V, 1800W
Double grills 240V, 3200W



**SMOOTH
OR
GROOVED
GRILL
PLATES!**



△ GPG10

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

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



Electric Sandwich Grills

Globe® Mid-Size Sandwich Grills



△ GSG1410

- 7.5"H (closed), available cooking surface: 14"x10"
- Heavy-duty, smooth or grooved, seasoned, cast iron grill platens (smooth or grooved)
- Heavy-duty hinge with adjustable tension
- Temperature thermostatically controlled up to 570°F
- Stainless steel construction
- Large capacity, easy-to-clean, stainless steel catch drawer
- 120V, 1800W



**SMOOTH
OR GROOVED
GRILL PLATES!**

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

Globe® Deluxe 14" Single & Double Sandwich Grills

- Single grill cooking surface: 14"x14"
- Double grill cooking surface: two 14"x14" platens make it easy to cook different products at the same time
- 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
- Large capacity, easy-to-clean, stainless steel catch drawer
- Side handles for easy portability
- Single grills: 120V, 1800W
Double grills: 208-240V, 5400/7200W

GPGDUE14D ▷



GSGP14D ▷



NEW! Combination Plate Deluxe Grills Deluxe single and double grills with grooved top and smooth bottom plates. Models GSGP14D and GSGPDUE14D. Not available in Canada.

ELECTRIC COUNTERTOP COOKING



△ GEG24

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



◁ PG36E

Globe® Electric Griddles - Key Features

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

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

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

Globe® Roller Grill

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



△ RG30

Induction Cooking

Globe® 1800W Induction Range - Ideal for noncontinuous use

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



◁ IR1800

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

Globe® 1800W Continuous Use Countertop Induction Range

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



◁ GIR18

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 and light weight
Perfect for catering and display cooking

Electric Fryers

Globe® Electric Countertop Fryers

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



◁ PF32E

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

FOR INDOOR USE ONLY



PF16E ▷



◁ PF10E



Accessory availability is based on model purchase.

COOKING ACCESSORIES

Gas Charbroiler:

- **NEW!** Kit includes 30 count box char rocks and two 6" char racks
- Stainless steel tent radiant
- Cast iron tent radiant

Gas Fryer:

- Regular and large fry baskets
- Fryer cover

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

Electric Pasta Cooker

Globe® Electric Countertop Pasta Cooker/ Boiling Unit

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



GPC16 ▷

Not available in Canada

COUNTERTOP COOKERS/WARMERS

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

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

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

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



Intertek

& NSF 4 Sanitation approved



WL2 ▷



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



Intertek

& NSF 4 Sanitation approved

Chefmate® by Globe Rice Cooker/Warmer

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

RC1 ▷



Intertek

& NSF 4 Sanitation approved



Globe® GPS5 Portion Control Scale Not Legal for Trade

- 5 lb. capacity
- Compact and versatile
- Weighs in increments of pounds, ounces, and grams 0.01 lb., 0.1 oz., and 1 g.
- Push button Tare
- Wireless, battery powered* or AC powered with automatic shut off (AC power cord included)
- Overload indicator
- 7/8" LCD digital display
- Low battery indicator
- Removable stainless steel platter and plastic platter bowl included

Requires 3 type AA batteries — NOT included

Portion Control Scales

Globe® GPS10 Portion Control Scale Not Legal for Trade

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

Requires 3 type C batteries — NOT included



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

**Ultra compact, portable
and precise!**

Label Printing Scale

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

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

Not available in Canada



*Scoop sold separately
for ALL scales.*

GSP30B ▶

Prints 3 sizes of labels:

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



Price Computing Scales

Globe® GS30 & GS30T Price Computing Scales Legal for Trade

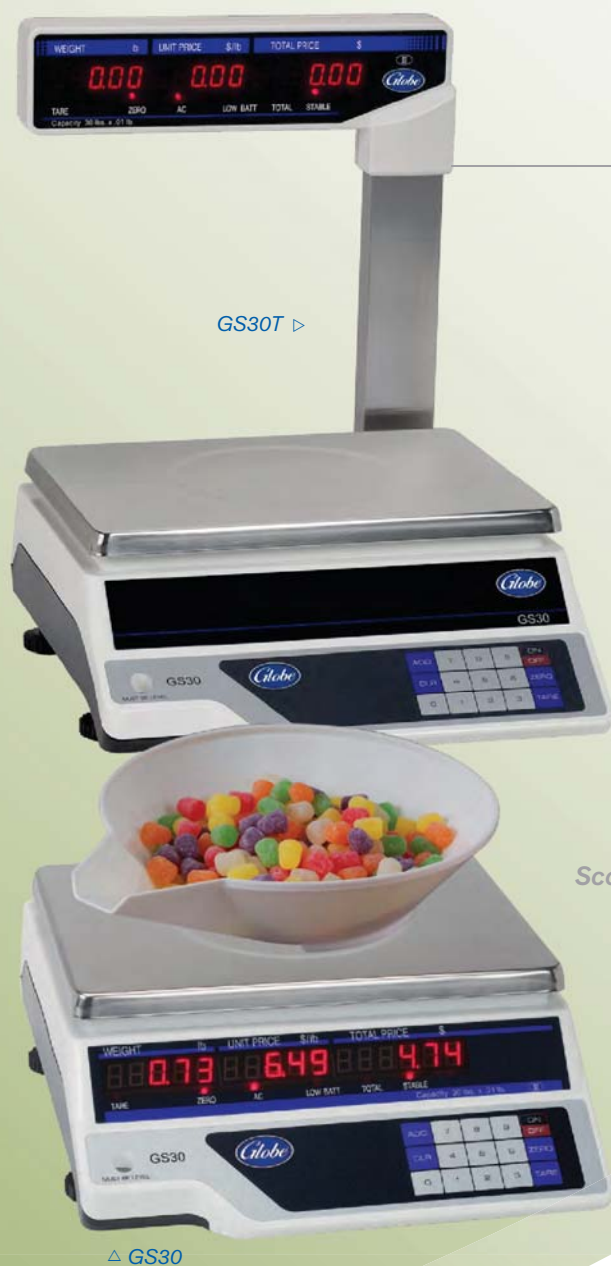
- 30 lb. capacity - accurately weighs from .01 lb. up to 30 lbs.
- Bright LCD display area (1" tall x 8-5/8" wide)
- Built-in rechargeable battery or AC powered
- Automatic shut off
- Legal For Trade - 30 lb. capacity
- NTEP approved, meets NIST Handbook 44 criteria
- Easy-to-clean removable stainless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



Display Tower available on GS30T model.

Not available in Canada

Scoop sold separately
for ALL scales.



All items listed
in this publication
are available
on AutoQuotes



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.

Globe Affiliate Organizations



slicers
mixers
cooking
choppers
scales

