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

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



△ S213 Premium Manual Slicer

Dimensions: 19.2"W x 28.3"D, 35 kg



△ SG213 Advanced Premium Manual Slicer

Dimensions: 19.6"W x 28.3"D, 36 kg

MADE IN THE U.S.A.

Intertek Conforms to NSF/ANSI STD. 4

Intertek

See page page 13 for slicer accessory guide.

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 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)*
- 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)

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

Specifications subject to change without notice

Premium Automatic **S-SERIES SLICERS**

CONSISTENCY AUTOMATED

The S13A & SG13A Premium Automatic Slicers deliver reliable performance with durable construction and convient operation for all-day meat and cheese slicing.

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

MADE IN THE U.S.A.

Intertek Conforms to NSF/ANSI STD. 4

Intertek

Dimensions

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

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

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.

Specifications subject to change without notice

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, S13A, 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 & 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 & 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 lbs. / kg**
S213	13" Premium Manual Slicer	1/2 HP, 110/60/1	5-15P	118 / 54
S13A	13" Premium Automatic Slicer	1/2 HP, 115/60/1	5-15P	148 / 67
S-Series Advanced Models				
SG213	13" Advanced Premium Manual Slicer	1/2 HP, 110/60/1	5-15P	129 / 59
SG13A	13" Advanced Premium Automatic Slicer	1/2 HP, 115/60/1	5-15P	148 / 67

S-Series Premium Features	S213	SG213	S13A	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
Speed			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.



Gold and black hand-detailing

△ *FS14*

shown with optional pedestal

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

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

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 lbs. / kg
FS12	12" Hand-Operated Flywheel Slicer	154 / 69.8
FS14	14" Hand-Operated Flywheel Slicer	271 / 123

Flywheel Slicer Accessories

Model	Description	Ship Weight lbs. / kg
FS12TRAY-MARBLE	12" Marble Receiving Tray	7.5 / 3.4
FS14TRAY-MARBLE	14" Marble Receiving Tray	10 / 4.5
FS12STAND	12" Flywheel Stand	154 / 70
FSSTAND	14" Flywheel Stand	317.5 / 144

Specifications subject to change without notice

G-Series **MEDIUM DUTY SLICERS**



G12 ▷

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*

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

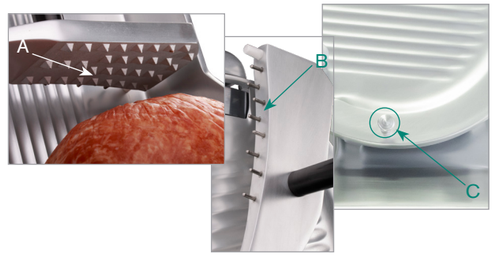
G-Series Slicers

Model	Description	Size Motor Voltage	NEMA Plug Type	Ship Weight lbs. / kg
G10	Manual/10"	1/3 HP, 115/60/1	5-15P	43 / 19.5
G12	Manual/12"	1/2 HP, 115/60/1	5-15P	61 / 27.7
G12A	Automatic/12"	1/2 HP, 115/60/1	5-15P	93 / 42.2
G14	Manual/14"	1/2 HP, 115/60/1	5-15P	95 / 43.1

Québec ONLY – G-Series Pricing

Model	Description	Size Motor Voltage	NEMA Plug Type	Ship Weight lbs. / kg
G12-Q	Manual/12"	1/3 HP, 115/60/1	5-15P	67 / 30
G14-Q	Manual/14"	1/2 HP, 115/60/1	5-15P	127 / 58

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.

Specifications subject to change without notice

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 lbs. / kg
GC512	Manual/12"	1/3 HP, 115/60/1	5-15P	110 / 49.9

Chefmate C-Series **ECONOMY SLICERS**



◁ C12

C9, C10 & C12 *Chefmate® by Globe*
Manual Slicers

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

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

Motor
C9: 1/4 HP, 115/60/1, 2 amps
C10: 1/4 HP, 115/60/1, 2.5 amps
C12: 1/3 HP, 115/60/1, 3 amps

Dimensions
C9: 19" W x 16.75" D x 14.25" H
C10: 19" W x 17.25" D x 15" H
C12: 24" W x 23.5" D x 17.5" H

See page page 13 for slicer accessory guide.

Economy Chefmate® by Globe C-Series Slicers

Model	Descrip/Knife	Size Motor /Voltage	NEMA Plug Type	Ship Weight lbs. / kg
C9	Manual/9"	1/4 HP, 115/60/1	5-15P	33 / 15
C10	Manual/10"	1/4 HP, 115/60/1	5-15P	38 / 17
C12	Manual/12"	1/3 HP, 115/60/1	5-15P	57 / 26

Specifications subject to change without notice

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)
SCHART*	Replacement S-Series slicer laminated Cleaning, Sanitizing, and Inspection wall chart. Specify slicer model when ordering.
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)
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)


S-VEGHOP


S-FENCE


SC-SMALL

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									■



Specifications subject to change without notice

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)	Cutting Capacity W (Width)	Cutting Capacity 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)

Specifications subject to change without notice

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.

Take a Closer Look



◁ *SP05*
5-qt.

***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.



◁ *SP08*
8-qt.

Two-year parts & labor warranty on all mixers!
Extended warranty option see page 18

NSF · ETL Intertek

Specifications subject to change without notice

Planetary **BENCH MIXERS**

Key Features Planetary Bench Mixers

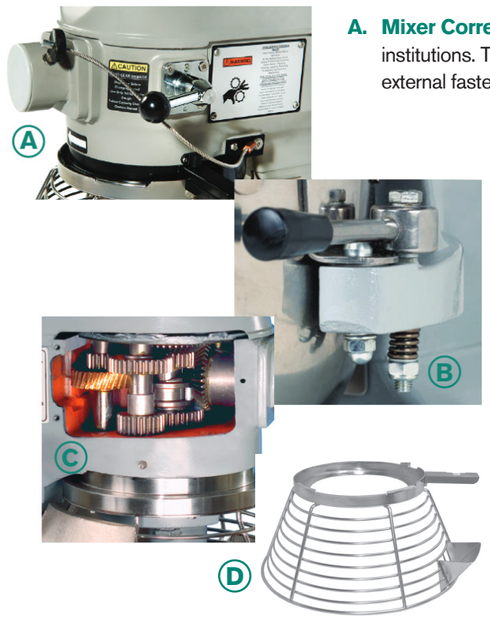
- Powerful custom-built heavy-duty motor
- Heat treated and hardened steel gears and shafts simplify tough mixing jobs
- Front-mounted touch pad control panel and 60-minute digital timer, with easier to read LED display
- Removable stainless steel bowl guard
- Interlocked bowl guard and bowl lift
- Rigid cast iron body
- High torque, gear driven, permanently lubricated transmission
- Three fixed speeds
- Industry standard #12 attachment hub
- Thermal overload protection
- ***Includes:*** Stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook.

Specifications may vary from model to model.

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



Mixer capacity chart located on page 18



A. 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.

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

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

D. 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

Specifications subject to change without notice

Planetary **FLOOR MIXERS**

Key Features Planetary Floor Mixers

- Powerful custom built heavy-duty motor
- Heat treated and hardened steel gears and shafts simplify tough mixing jobs
- Front-mounted controls with 60 minute LED digital timer for increased visibility
- High torque, gear driven, permanently lubricated transmission
- Removable stainless steel bowl guard
- Interlocked bowl guard and bowl lift
- Rigid cast iron body
- Fixed speed gear transmission
- Industry standard #12 attachment hub
- Thermal overload protection
- Power bowl lift on SP62P and SP80PL
- ***Includes:*** Stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook. (Bowl truck included with the SP60, SP62P, SP62P-4 and SP80PL).

Specifications may vary from model to model.

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



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!
Extended warranty options see page 19

Mixer capacity chart located on page 19



Specifications subject to change without notice

SP30P, SP62P **PIZZA MIXERS**





SP62P △
60-qt.

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!
Extended warranty options see page 19

Planetary Mixers

Model	Capacity	HP	Motor Voltage/ Amps	NEMA Plug Type	Ship Weight lbs. / kg
SP05	5 qts.	800 watts	115/60/1, 4 amps	5-15P	40 / 18
SP08	8 qts.	1/4	115/60/1, 5 amps	5-15P	62 / 28.1
SP10	10 qts.	1/3	115/60/1, 5 amps	5-15P	245 / 111
SP20	20 qts.	1/2	115/60/1, 6 amps	5-15P	270 / 122
SP25	25 qts.	3/4	115/60/1, 11 amps	5-15P	325 / 147
SP30	30 qts.	1	115/60/1, 16 amps	5-20P	565 / 256.3
SP30P	30 qts.	1 1/2	220/60/1, 12 amps	6-20P	565 / 256.3
SP40-1 SP40-3	40 qts.	2	220/60/1, 12 amps *or* 208/60/3, 7 amps	L6-30P L15-20P	750 / 340.2
SP60-1 SP60-3	60 qts.	3	220/60/1, 23 amps *or* 208/60/3, 9 amps	L6-30P L15-20P	690 / 312.9
SP62P-1 SP62P-3	60 qts.	3	220/60/1, 18 amps *or* 208/60/3, 12 amps	L6-30P L15-20P	1,023 / 464
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 / 464
SP80PL	80 qts.	3	208/60/3, 10 amps	L15-20P	1,270 / 576.1

Specifications subject to change without notice

SPC **CANADIAN MODELS**

- Powerful heavy-duty motor and high-torque gear transmission easily mixes all types of products and improves reliability
- Removable stainless steel bowl guard on SPC10-SPC60 models
  (*The SP05-Q has a micro switch requiring the splash cover to be in place before mixer can operate.*)
- Interlocked bowl guard and bowl lift aids the user during operation
- Rigid cast iron body ensures years of mixer durability
- Smaller footprint saves valuable kitchen space
- Permanently lubricated transmission
- Fixed speed gear transmission - heat treated, hardened steel gears and shafts increase reliability
- Front-mounted controls (except on the SP05-Q)
- Industry standard #12 attachment hub *(models SPC10-SPC80PL)*
- #10 hub on SP05-Q
- Thermal overload protection
- Power bowl lift on the SPC62P and the SPC80PL
- **Two-years parts and labor warranty**

5 Qt. Power Mixer Power for your countertop - 4 lb.* Dough Mixing Capacity
****2.6 lbs. flour 1.4 lbs. water***



SP05-Q △
5-qt.



SPC-20 △
20-qt.



SPC-40 △
40-qt.



SPC62P △
60-qt.

Standard equipment includes:
Stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook, digital controls with a 60 minute timer (SPC10-SPC80PL), rubber feet and built-in ingredient chute. SP05-Q attachments are stainless steel; SP05-Q splash covers are polycarbonate. A bowl truck is included with the SPC60, SPC62P, & SPC80PL.

NOTE: *SPC62P does NOT include flat beater or wire whip*

Complies with the following Canadian (Québec) requirements:
NF 454-00 ▪ CSA Z432-04 ▪ CSA C22.2

Québec Mixers

Model	Capacity	HP	Motor Voltage/ Amps	NEMA Plug Type	Ship Weight lbs. / kg
SP05-Q	5 qts.	800 watts	115/60/1, 4 amps	5-15P	40 / 18
SPC10	10 qts.	1/3	115/60/1, 5 amps	5-15P	245 / 111
SPC20	20 qts.	1/2	115/60/1, 6 amps	5-15P	270 / 122
SPC25	25 qts.	3/4	115/60/1, 11 amps	5-15P	325 / 147
SPC30	30 qts.	1	115/60/1, 16 amps	5-20P	575 / 261
SPC30P	30 qts.	1-1/2	220/60/1, 12 amps	6-20P	575 / 261
SPC40*	40 qts.	2	220/60/1, 12 amps *or* 208/60/3, 7 amps	L6-30P L15-20P	724 / 328
SPC60*	60 qts.	3	220/60/1, 23 amps *or* 208/60/3, 9 amps	L6-30P L15-20P	752 / 341
SPC62P*	60 qts.	3	220/60/1, 18 amps *or* 208/60/3, 12 amps	L6-30P L15-20P	1,023 / 464
NOTE: Comes with a heavy-duty bowl truck, stainless steel bowl, and dough hook only					
SPC80PL	80 qts.	3	208/60/3, 10 amps	L15-20P	1,111 / 504

*** IMPORTANT: Specify voltage and phase when ordering these mixer models.**
Special voltage motors are available. Contact factory for pricing and lead time.

NOTE: Mixer options and accessories are for both Québec SPC and SP Models. See pg. 12-14.

SPC62P mixer easily handles a 50 lb. bag of flour!
(50 lb./22.7 kg. batch size)

Specifications subject to change without notice

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



GSM130 △

SPIRAL VS PLANETARY...

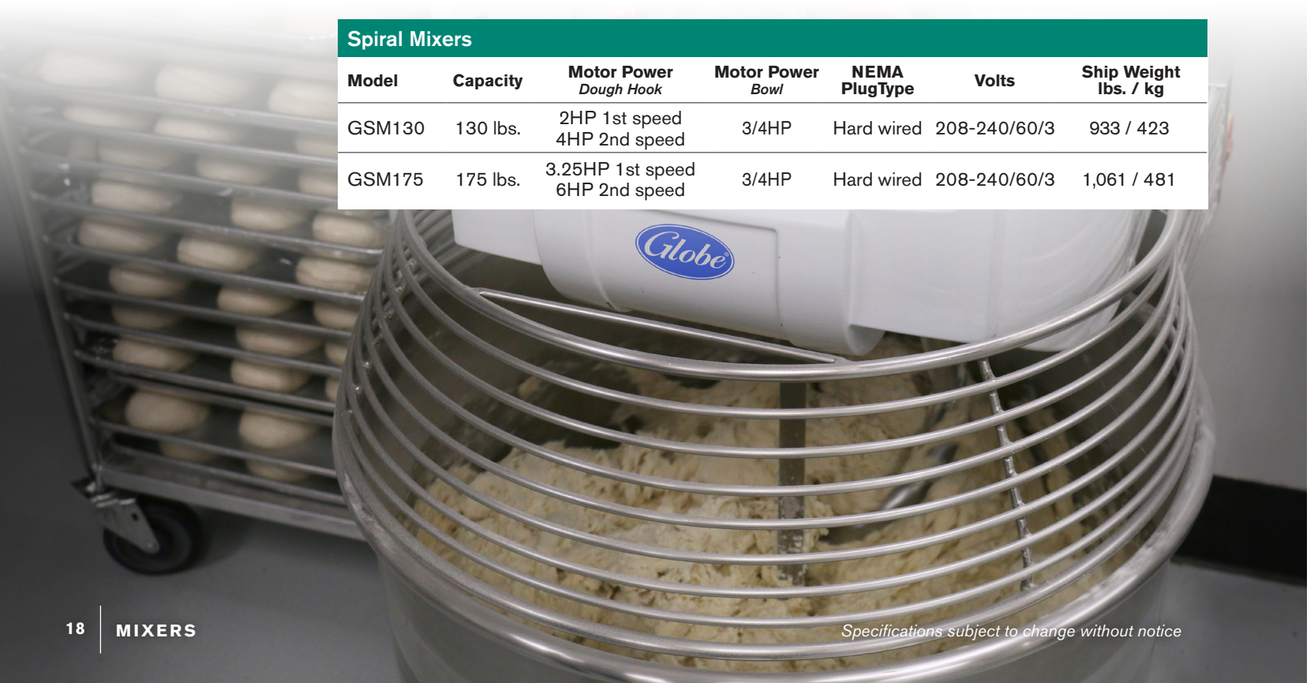
Spiral mixers have a spiral arm that rotates on a fixed vertical axis, while the bowl spins in a counter-clockwise direction.

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

Mixer capacity chart located on page 18

Spiral Mixers

Model	Capacity	Motor Power *Dough Hook*	Motor Power *Bowl*	NEMA PlugType	Volts	Ship Weight lbs. / kg
GSM130	130 lbs.	2HP 1st speed 4HP 2nd speed	3/4HP	Hard wired	208-240/60/3	933 / 423
GSM175	175 lbs.	3.25HP 1st speed 6HP 2nd speed	3/4HP	Hard wired	208-240/60/3	1,061 / 481



Specifications subject to change without notice

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 (Speed)	SP05	SP08	SP10	SP20	SP25	SP30/ SP30P	SP40	SP60	SP62P	SP80PL	GSM130	GSM175
Waffle or Hotcake Batter	Flat Beater	2 Qt./1.9 L.	3 Qt./2.8 L.	5 Qt./4.7 L.	8 Qt./7.6 L.	10 Qt./5.9 L.	12 Qt./11.4 L.	16 Qt./15.1 L.	24 Qt./22.7 L.	----	30 Qt./28.4 L.	----	----
Whipped Cream	Wire Whip	2 Qt./1.9 L.	2 Qt./1.9 L.	2 Qt./1.9 L.	4 Qt./3.8 L.	5 Qt./4.7 L.	6 Qt./5.5 L.	9 Qt./8.5 L.	12 Qt./11.4 L.	----	16 Qt./15.1 L.	----	----
Mashed Potatoes	Flat Beater	4 Lb./1.8 Kg.	4 Lb./1.8 Kg.	8 Lb./3.6 Kg.	15 Lb./6.8 Kg.	18 Lb./8.2 Kg.	23 Lb./10.4 Kg.	30 Lb./13.6 Kg.	40 Lb./18 Kg.	----	50 Lb./22.7 Kg.	----	----
Egg Whites	Wire Whip	¾ Pt./.35 L.	¾ Pt./.35 L.	1 Pt./.47 L.	1 Qt./.95 L.	1¼ Qt./1.2 L.	1½ Qt./1.2 L.	1¾ Qt./1.7 L.	2 Qt./1.9 L.	----	2 Qt./1.9 L.	----	----
Meringue (Qty. of Water)	Wire Whip	¼ Pt./.19 L.	½ Pt./.24 L.	¾ Pt./.35 L.	1½ Pt./.71 L.	1¾ Pt./.83 L.	1 Qt./.95 L.	1¼ Qt./1.2 L.	1¾ Qt./1.7 L.	----	3 Qt./2.8 L.	----	----
Raised Donut Dough (65% AR) *◆	Dough Hook (1st and 2nd)	2 Lb./.9 Kg.	2 Lb./.9 Kg.	4½ Lb./2 Kg.	9 Lb./4.1 Kg.	12 Lb./5.4 Kg.	15 Lb./6.8 Kg. 20 Lb./9.1 Kg.	25 Lb./11.3 Kg.	60 Lb./27 Kg.	75 Lb./34 Kg.	80 Lb./36 Kg.	130 lbs.	175 lbs.
Heavy Bread Dough (55% AR) *•◆	Dough Hook (1st only)	4 Lb./1.8 Kg.	3 Lb./1.4 Kg.	7½ Lb./3.4 Kg.	15 Lb./6.8 Kg.	20 Lb./9 Kg.	30 Lb./13.6 Kg. 35 Lb./15.9 Kg.	40 Lb./18 Kg.	70 Lb./31.8 Kg.	75 Lb./34 Kg.	80 Lb./36 Kg.	120 lbs.	165 lbs.
Bread & Roll Dough (60% AR) *•◆	Dough Hook (1st only)	5 Lb./2.3 Kg.	5 Lb./2.3 Kg.	12½ Lb./5.7 Kg.	25 Lb./11.3 Kg.	25 Lb./11.3 Kg.	45 Lb./20.4 Kg.	60 Lb./27 Kg.	80 Lb./36 Kg.	90 Lb./40.8 Kg.	90 Lb./40.8 Kg.	130 lbs.	175 lbs.
Pizza Dough, Thin (40% AR) *✖•◆□	Dough Hook (1st only)	3 Lb./1.4 Kg.	2 Lb./.9 Kg.	5 Lb./2.3 Kg.	9 Lb./4.1 Kg.	12 Lb./5.4 Kg.	16 Lb./7.3 Kg. 25 Lb./11.3 Kg.	30 Lb./13.6 Kg.	40 Lb./18 Kg. (1st speed)	50 Lb./22.7 Kg. 35 Lb./16 Kg. (2nd speed)	50 Lb./22.7 Kg.	60 lbs.	80 lbs.
Pizza Dough, Medium (50% AR) *•◆□	Dough Hook (1st only)	4 Lb./1.8 Kg.	4 Lb./1.8 Kg.	5 Lb./2.3 Kg.	10 Lb./4.5 Kg.	15 Lb./6.8 Kg.	25 Lb./11.3 Kg. 36 Lb./16.3 Kg.	40 Lb./18 Kg.	70 Lb./31.8 Kg. (1st speed) 35 Lb./15.9 Kg. (2nd speed)	80 Lb./36.3 Kg. (1st speed) 60 Lb./27.2 Kg. (2nd speed)	90 Lb./40.8 Kg.	115 lbs.	155 lbs.
Pizza Dough, Thick (60% AR) *•◆	Dough Hook (1st only)	5 Lb./2.3 Kg.	5 Lb./2.3 Kg.	10 Lb./4.5 Kg.	20 Lb./9 Kg.	25 Lb./11.3 Kg.	40 Lb./18 Kg. 45 Lb./20.4 Kg.	50 Lb./22.7 Kg.	70 Lb./31.8 Kg.	90 Lb./40.8 Kg.	100 Lb./45.3 Kg.	130 lbs.	175 lbs.
Fondant Icing	Flat Beater	4 Lb./1.8 Kg.	3 Lb./1.4 Kg.	6 Lb./2.7 Kg.	12 Lb./5.4 Kg.	15 Lb./6.8 Kg.	18 Lb./8 Kg.	25 Lb./11.3 Kg.	36 Lb./16 Kg.	----	60 Lb./27.2 Kg.	----	----
Cake	Flat Beater	5 Lb./2.3 Kg.	6 Lb./2.7 Kg.	10 Lb./4.5 Kg.	20 Lb./9 Kg.	25 Lb./11.3 Kg.	30 Lb./13.6 Kg.	40 Lb./18 Kg.	60 Lb./27.2 Kg.	----	90 Lb./40.8 Kg.	----	----
Pie Dough	Flat Beater	5 Lb./2.3 Kg.	4 Lb./1.8 Kg.	10 Lb./4.5 Kg.	18 Lb./8 Kg.	22 Lb./10 Kg.	27 Lb./12.2 Kg.	35 Lb./15.9 Kg.	50 Lb./22.7 Kg.	60 Lb./27.2 Kg.	70 Lb./31.8 Kg.	----	----
Pasta, Basic Egg Noodle	Dough Hook	1 Lb./.45 Kg.	2 Lb./.9 Kg.	3 Lb./1.4 Kg.	5 Lb./2.3 Kg.	6 Lb./2.7 Kg.	8 Lb./3.6 Kg. 15 Lb./6.8 Kg.	17 Lb./7.7 Kg.	35 Lb./15.9 Kg.	40 Lb./18 Kg.	50 Lb./22.7 Kg.	----	----

* 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.

Specifications subject to change without notice



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!

Specifications subject to change without notice

Planetary Mixer **ACCESSORIES**

Part No.	Description	Ship Weight
Bowls		
XXBOWL-05	5 Quart Bowl - Stainless Steel	3 lbs. / 1.5 kg.
XXBOWL-08	8 Quart Bowl - Stainless Steel	4 lbs. / 1.8 kg.
XXBOWL-10	10 Quart Bowl - Stainless Steel	5 lbs. / 2.3 kg.
XXBOWL-20	20 Quart Bowl - Stainless Steel	10 lbs. / 4.5 kg.
XXBOWL-25	25 Quart Bowl - Stainless Steel	10 lbs. / 4.5 kg.
XXBOWL-30	30 Quart Bowl - Stainless Steel	17 lbs. / 7.7 kg.
XXBOWL-40	40 Quart Bowl - Stainless Steel	21 lbs. / 9.5 kg.
XXBOWL-60	60 Quart Bowl - Stainless Steel	26 lbs. / 11.8 kg.
XXBOWL-62	60 Quart Bowl - Stainless Steel (SP62P, SP62P-4)	34 lbs. / 15.4 kg.
XXBOWL-80	80 Quart Bowl - Stainless Steel	38 lbs. / 17.2 kg.
Flat Beaters		
XXBEAT-05	5 Quart Flat Beater - Stainless Steel	1 lb. / .5 kg.
XXBEAT-08	8 Quart Flat Beater - Aluminum	1 lb. / .5 kg.
XXBEAT-08SS	8 Quart Flat Beater - Stainless Steel	2 lbs. / 1 kg.
XXBEAT-10	10 Quart Flat Beater - Aluminum	2 lbs. / 1 kg.
XXBEAT-10SS	10 Quart Flat Beater - Stainless Steel	3 lbs. / 1.4 kg.
XXBEAT-20	20 Quart Flat Beater - Aluminum	4 lbs. / 1.8 kg.
XXBEAT-20SS	20 Quart Flat Beater - Stainless Steel	5 lbs. / 2.3 kg.
XXBEAT-25	25 Quart Flat Beater - Aluminum	3 lbs. / 1.4 kg.
XXBEAT-25SS	25 Quart Flat Beater - Stainless Steel	6 lbs. / 2.7 kg.
XXBEAT-30	30 Quart Flat Beater - Aluminum	5 lbs. / 2.3 kg.
XXBEAT-30SS	30 Quart Flat Beater - Stainless Steel	7 lbs. / 3.2 kg.
XXBEAT-40	40 Quart Flat Beater - Aluminum	7 lbs. / 3.2 kg.
XXBEAT-40SS	40 Quart Flat Beater - Stainless Steel	7 lbs. / 3.2 kg.
XXBEAT-60	60 Quart Flat Beater - Aluminum	7 lbs. / 3.2 kg.
XXBEAT-60SS	60 Quart Flat Beater - Stainless Steel	20 lbs. / 9 kg.
XXBEAT-62	60 Quart Flat Beater - Aluminum (SP62P, SP62P-4)	7 lbs. / 3.2 kg.
XXBEAT-80	80 Quart Flat Beater - Aluminum	9 lbs. / 4.1 kg.
Spiral Dough Hooks		
XXHOOK-05	5 Quart Spiral Dough Hook - Stainless Steel	1 lb. / .5 kg.
XXHOOK-08	8 Quart Spiral Dough Hook - Aluminum	1 lb. / .5 kg.
XXHOOK-08SS	8 Quart Spiral Dough Hook - Stainless Steel	2 lbs. / 1 kg.
XXHOOK-10	10 Quart Spiral Dough Hook - Aluminum	2 lbs. / 1 kg.
XXHOOK-10SS	10 Quart Spiral Dough Hook - Stainless Steel	3 lbs. / 1.4 kg.
XXHOOK-20	20 Quart Spiral Dough Hook - Aluminum	3 lbs. / 1.4 kg.
XXHOOK-20SS	20 Quart Spiral Dough Hook - Stainless Steel	4 lbs. / 1.8 kg.
XXHOOK-25	25 Quart Spiral Dough Hook - Aluminum	4 lbs. / 1.8 kg.
XXHOOK-25SS	25 Quart Spiral Dough Hook - Stainless Steel	6 lbs. / 2.7 kg.
XXHOOK-30	30 Quart Spiral Dough Hook - Aluminum	7 lbs. / 3.2 kg.
XXHOOK-40	40 Quart Spiral Dough Hook - Aluminum	9 lbs. / 4.1 kg.
XXHOOK-60	60 Quart Spiral Dough Hook - Aluminum	12 lbs. / 5.4 kg.
XXHOOK-62	60 Quart Spiral Dough Hook - Aluminum (SP62P, SP62P-4)	9 lbs. / 4.1 kg.
XXHOOK-80	80 Quart Spiral Dough Hook - Aluminum	16 lbs. / 7.3 kg.
J Hook		
XXJHOOK-20	20 Quart J Dough Hook - Aluminum	3 lbs. / 1.5 kg.
XXJHOOK-60	60 Quart J Dough Hook - Aluminum	9 lbs / 4.1 kg.



BOWL



BEATER



HOOK

Specifications subject to change without notice

Planetary Mixer **ACCESSORIES**

Part No.	Description	Ship Weight
Wire Whips		
XXWHIP-05	5 Quart Wire Whip - Stainless Steel	1 lb. / .5 kg.
XXWHIP-08	8 Quart Wire Whip - Stainless Steel	1 lb. / .5 kg.
XXWHIP-10	10 Quart Wire Whip - Stainless Steel	2 lbs. / 1 kg.
XXWHIP-20	20 Quart Wire Whip - Stainless Steel	3 lbs. / 1.5 kg.
XXWHIP-25	25 Quart Wire Whip - Stainless Steel	4 lbs. / 1.8 kg.
XXWHIP-30	30 Quart Wire Whip - Stainless Steel	5 lbs. / 2.3 kg.
XXWHIP-40	40 Quart Wire Whip - Stainless Steel	6 lbs. / 2.7 kg.
XXWHIP-60	60 Quart Wire Whip - Stainless Steel	8 lbs. / 3.6 kg.
XXWHIP-62	60 Quart Wire Whip - Stainless Steel	9 lbs. / 4.1 kg.
XXWHIP-80	80 Quart Wire Whip - Stainless Steel	9 lbs. / 4.1 kg.
Heavy-Duty Wire Whips		
XXHDWHIP-10-4	10 Quart Heavy-duty Wire Whip - 2 mm Stainless Steel	2 lbs. / 1 kg.
XXHDWHIP-20-4	20 Quart Heavy-duty Wire Whip - 2.8 mm Stainless Steel	2 lbs. / 1 kg.
XXHDWHIP-25-4	25 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	3 lbs. / 1.5 kg.
XXHDWHIP-30-4	30 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	6 lbs. / 2.7 kg.
XXHDWHIP-40-4	40 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	6 lbs. / 2.7 kg.
XXHDWHIP-40-5	40 Quart Heavy-duty Wire Whip - 5 mm Stainless Steel	6 lbs. / 2.7 kg.
XXHDWHIP-60-4	60 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel*	7 lbs. / 3.2 kg.
XXHDWHIP-60-5	60 Quart Heavy-duty Wire Whip - 5 mm Stainless Steel*	7 lbs. / 3.2 kg.
XXHDWHIP-80-4	80 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	9 lbs. / 4.1 kg.
XXHDWHIP-80-5	80 Quart Heavy-duty Wire Whip - 5 mm Stainless Steel	8 lbs. / 3.6 kg.
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. / 2.3 kg.
XXAWHIP-80	80 Quart Aileron Whip - Stainless Steel	18 lbs. / 8.2 kg.
Adapter Kits		
XXACC10-20	10 Qt Bowl, Hook, Beater, Whip for 20 Qt Unit	13 lbs. / 6 kg.
XXACC12-20	12 Qt Bowl, Hook, Beater, Whip for 20 Qt Unit	13 lbs. / 6 kg.
XXACC10-25	10 Qt Bowl, Hook, Beater, Whip for 25 Qt Unit	13 lbs. / 6 kg.
XXACC20-30	20 Qt Bowl, Hook, Beater, Whip for 30 Qt Unit	22 lbs. / 10 kg.
XXACC20-40	20 Qt Bowl, Hook, Beater, Whip for 40 Qt Unit	26 lbs. / 11.8 kg.
XXACC30-60	30 Qt Bowl, Hook, Beater, Whip, for 60 Qt Unit (for SP60 only)	33 lbs. / 15 kg.
XXACC40-60	40 Qt Bowl, Hook, Beater, Whip, for 60 Qt Unit (for SP60 only)	40 lbs. / 18 kg.
XXACC40-80	40 Qt Bowl, Hook, Beater, Whip, for 80 Qt Unit	45 lbs. / 20.4 kg.
XXACC60-80	60 Qt Bowl, Hook, Beater, Whip, for 80 Qt Unit	47 lbs. / 21.3 kg.
Bowl Scrapers		
XXSCRP-20	20 Qt. Bowl Scraper (incl. mounting kit)	3 lbs. / 1.4 kg.
XXSCRP-25	25 Qt. Bowl Scraper (incl. mounting kit)	3 lbs. / 1.4 kg.
XXSCRP-30	30 Qt. Bowl Scraper (incl. mounting kit) (SP30 & SP30P)	6 lbs. / 2.7 kg.
XXSCRP-40	40 Qt. Bowl Scraper (incl. mounting kit)	6 lbs. / 2.7 kg.
XXSCRP-60	60 Qt. Bowl Scraper (incl. mounting kit) (SP60 only)	12 lbs. / 5.4 kg.
XXSCRP-624	60 Qt. Bowl Scraper (incl. mounting kit) (SP62P, SP62P-4 only)	12 lbs. / 5.4 kg.
XXSCRP-80	80 Qt. Bowl Scraper (incl. mounting kit)	13 lbs. / 5.9 kg.



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. / .5 kg.
XXPASTRY-20	20 Quart Pastry Knife - Aluminum	2 lbs. / 1 kg.
XXPASTRY-30	30 Quart Pastry Knife - Aluminum	5 lbs. / 2.3 kg.
XXPASTRY-40	40 Quart Pastry Knife - Aluminum	7 lbs. / 3.2 kg.
XXPASTRY-60	60 Quart Pastry Knife - Aluminum	7 lbs. / 3.2 kg.
Miscellaneous		
XXSEISMIC KIT-SM	Seismic Kit for SP10-SP25	8 lbs. / 3.6 kg.
XXSEISMIC KIT-MD	Seismic Kit for SP30-SP60	11 lbs. / 5 kg.
XXSEISMIC KIT-LG	Seismic Kit for SP62P-SP80PL	16 lbs. / 7.3 kg.
XBTRUCK-40	Heavy-duty bowl truck with handle for SP40	10 lbs. / 4.5 kg.
XBTRUCK-60	Heavy-duty bowl truck with handle for SP60	10 lbs. / 4.5 kg.
XBTRUCK-62	Heavy-duty bowl truck with handle for SP62P, SP62P-4	12 lbs. / 5.4 kg.
XBTRUCK-80	Heavy-duty bowl truck with handle for SP80PL	17 lbs. / 7.7 kg.
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. / 18 kg.
XXBGSHIELD-10	Polycarbonate shield insert for 10 qt. mixer bowl guard	1 lb. / .45 kg.
XXBGSHIELD-20	Polycarbonate shield insert for 20 qt. mixer bowl guard	1 lb. / .45 kg.
XXBGSHIELD-25	Polycarbonate shield insert for 25 qt. mixer bowl guard	1 lb. / .45 kg.
XXBGSHIELD-30	Polycarbonate shield insert for 30 qt. mixer bowl guard	1 lb. / .45 kg.
XXBGSHIELD-40	Polycarbonate shield insert for 40 qt. mixer bowl guard	1 lb. / .45 kg.
XXBGSHIELD-60	Polycarbonate shield insert for 60 qt. mixer bowl guard	1 lb. / .45 kg.
MC-SP5	Mixer sanitation cover for 5 qt. mixer	1 lb. / .45 kg.
MC-SP8	Mixer sanitation cover for 8 qt. mixer	1 lb. / .45 kg.
MC-SP20	Mixer sanitation cover for 20 qt. mixer	2 lbs. / 1 kg.



#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. / 6.4 kg.
L00670	Meat Tenderizer Attachment	14 lbs. / 6.4 kg.
XVSGH	9" Slicer/Shredder/Grater Housing Only ***(Requires slicing/shredding plate & XPH)***	17 lbs. / 7.7 kg.
XASP	Adjustable Slicing Plate ***(1/2" max slice thickness, vegetables only)***	7 lbs. / 3.2 kg.
XPH	Plate Holder — *requires plate(s) listed below*	5 lbs. / 2.3 kg.
XSP332	3/32" (2.3 mm) Shredding Plate* for XPH	1 lb. / .45 kg.
XSP316	3/16" (4.7 mm) Shredding Plate* for XPH	1 lb. / .45 kg.
XSP14	1/4" (6.3 mm) Shredding Plate* for XPH	1 lb. / .45 kg.
XSP516	5/16" (7.9 mm) Shredding Plate* for XPH	1 lb. / .45 kg.
XSP12	1/2" (12.7 mm) Shredding Plate* for XPH	1 lb. / .45 kg.
XGP	Grating Plate* for XPH	1 lb. / .45 kg.
XMCA-SS	Meat Grinder Assembly: SST cylinder, worm gear, ring, pan, knife, 3/16" plate, polycarbonate pusher	12 lbs. / 5.4 kg.
CP00-12	Stuffing Plate** for XMCA-SS	1 lb. / .45 kg.
CP02-12	Chopper Plate, 1/16" (2 mm) for XMCA-SS	1 lb. / .45 kg.
CP04-12	Chopper Plate, 5/32" (4 mm) for XMCA-SS	1 lb. / .45 kg.
CP05-12	Chopper Plate, 3/16" (5 mm) for XMCA-SS	1 lb. / .45 kg.
CP06-12	Chopper Plate, 1/4" (6 mm) for XMCA-SS	1 lb. / .45 kg.
CP08-12	Chopper Plate, 5/16" (8 mm for XMCA-SS	1 lb. / .45 kg.
CP10-12	Chopper Plate, 3/8" (10 mm) for XMCA-SS	1 lb. / .45 kg.
CP12-12	Chopper Plate, 1/2" (12 mm) for XMCA-SS	1 lb. / .45 kg.
CP14-12	Chopper Plate, 9/16" (14 mm) for XMCA-SS	1 lb. / .45 kg.
CP16-12	Chopper Plate, 5/8" (16 mm) for XMCA-SS	1 lb. / .45 kg.
CP18-12	Chopper Plate, 11/16" (18 mm) for XMCA-SS	1 lb. / .45 kg.
XST12	1/2" Aluminum Stuffing Tube (Mutton) for XMCA-SS	1 lb. / .45 kg.
XST34	3/4" Aluminum Stuffing Tube (Pork) for XMCA-SS	1 lb. / .45 kg.
XXCK	Chopper Knife for the XMCA-SS	1 lb. / .45 kg.
Heavy-Duty Mixer and Power Drive Unit Accessory Kits		
XVG	Housing and slicing plate	17 lbs. / 7.7 kg.
XVS	Housing, plate holder & 3/16" shredding plate	18 lbs. / 8.2 kg.
XGS	Housing, slicing plate, plate holder & 3/16" shredding plate	20 lbs. / 9.1 kg.



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



XASP
Slicing Plate



XVSGH
Housing Unit

Specifications subject to change without notice

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:** ¼" shredding plate
- **XSP516:** 5/16" shredding plate
- **XSP12:** ½" 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 lbs. / kg**
GSCS2-1	1 phase, 2 HP Cheese Shredder	195 / 88.4
GSCS2-3	3 phase, 2 HP Cheese Shredder	182 / 82.5
GSCS3-3	3 phase, 3 HP Cheese Shredder	219 / 99.3

Cheese Shredder Optional Accessories		
Model	**Description**	**Ship Weight lbs. / kg**
GSCS-Shelf	Adjustable Container Shelf	7 l/ 3.2
GSCS-Base	Used to Convert to Floor Model	18 / 8.2
XSP332	3/32" Shredding Plate	1 / .45
XSP14	1/4" Shredding Plate	1 / .45
XSP516	5/16" Shredding Plate	1 / .45
XSP12	1/2" Shredding Plate	1 / .45
XSP316-HD	3/16" Heavy Duty Shredding Plate	1 / .45
XSP316	3/16" Shredding Plate	1 / .45



Specifications subject to change without notice

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



GIB750-14 ▷

△ GIB500-12

Heavy-Duty Commercial Immersion Blenders				
Model	**Watt/HP**	**Stick Length**	**NEMAPlug Type**	**Ship Weight lbs. / kg**
GIB500-12	500 W / 3/4 HP	12"	5-15P	8.5 / 3.8
GIB750-14	750 W / 1 HP	14"	5-15P	10.4 / 4.7
GIB750-16	750 W / 1 HP	16"	5-15P	10.8 / 5
GIB750-18	750 W / 1 HP	18"	5-15P	11.2 / 5.1
GIB750-22	750 W / 1 HP	22"	5-15P	11.5 / 5.2

Immersion Blender Attachments & Accessories		
Model	**Description**	**Ship Weight lbs. / kg**
GIBWSK10	10" Whisk	2.7 / 1.2
GIBSTK12	12" Blending Stick	2.36 / 1.1
GIBSTK14	14" Blending Stick	2.66 / 1.2
GIBSTK16	16" Blending Stick	3.19 / 1.4
GIBSTK18	18" Blending Stick	3.5 / 1.6
GIBSTK20	20" Blending Stick	3.81 / 1.7
GIBSTK22	22" Blending Stick	4.16 / 1.9
GIBWM	Attachment Wall Mount	1 lb. / .45
GIB-BLADE	Replacement Blade	1 lb. / .45
GIB-BLADE TOOL	Blade Removal Tool	1 lb. / .45



Wall Mount holds 3 attachments



Blade Removal Tool



Replacement Blade



10" Whisk



12" 14" 16" 18" 20" 22"

Specifications subject to change without notice

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



GPD-L ▷

Heavy-Duty Power Drive Units		
Model	**RPMs/HP**	**Ship Weight lbs. / kg**
GPD-L	200 / 1 HP	85 / 38.5
GPD-H*	700 / 1 HP	77 / 35

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



Specifications subject to change without notice

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.



Shown here with standard 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

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 lbs. / kg
CM12	#12	1 HP, 8 amps, 115/60/1, 5-15P	56 / 25.4
CM22	#22	1 1/2 HP, 16 amps, 115/60/1, 5-15P	84 / 38

CM12 Meat Chopper Accessories

Part No.	Description	Ship Weight lbs. / kg
L00772	Chopper Plate, 1/16" (2 mm)	1 / .45
L00668	Chopper Plate, 5/32" (4 mm)	1 / .45
L00439	Chopper Plate, 1/4" (6 mm)	1 / .45
L00669	Chopper Plate, 5/16" (8 mm)	1 / .45
L00773	Chopper Plate, 3/8" (10 mm)	1 / .45
L00774	Chopper Plate, 1/2" (12 mm)	1 / .45
L00775	Chopper Plate, 9/16" (14 mm)	1 / .45
L00776	Chopper Plate, 5/8" (16 mm)	1 / .45
L00777	Stuffing Plate	1 / .45
L00437	Stuffing Tube — *requires L00777 stuffing plate*	1 / .45
L00440	Chopper Knife	1 / .45
L00670	Meat Tenderizer Attachment	14 / 6.3
L00783	Strip Cutter Attachment, cuts 1/4" strips	14 / 6.3

CM22 Meat Chopper Accessories

Part No.	Description	Ship Weight lbs. / kg
L00779	Chopper Plate, 1/16" (2 mm)	1 / .45
L00671	Chopper Plate, 5/32" (4 mm)	1 / .45
L00480	Chopper Plate, 1/4" (6 mm)	1 / .45
L00672	Chopper Plate, 5/16" (8 mm)	1 / .45
L00780	Chopper Plate, 1/2" (12 mm)	1 / .45
L00781	Chopper Plate, 11/16" (18 mm)	1 / .45
L00782	Stuffing Plate	1 / .45
L00478	Stuffing Tube — *requires L00782 stuffing plate*	1 / .45
L00481	Chopper Knife	1 / .45

CM models & accessories are NOT interchangeable with CC models/accessories.

Specifications subject to change without notice

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



GVP20 △

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*

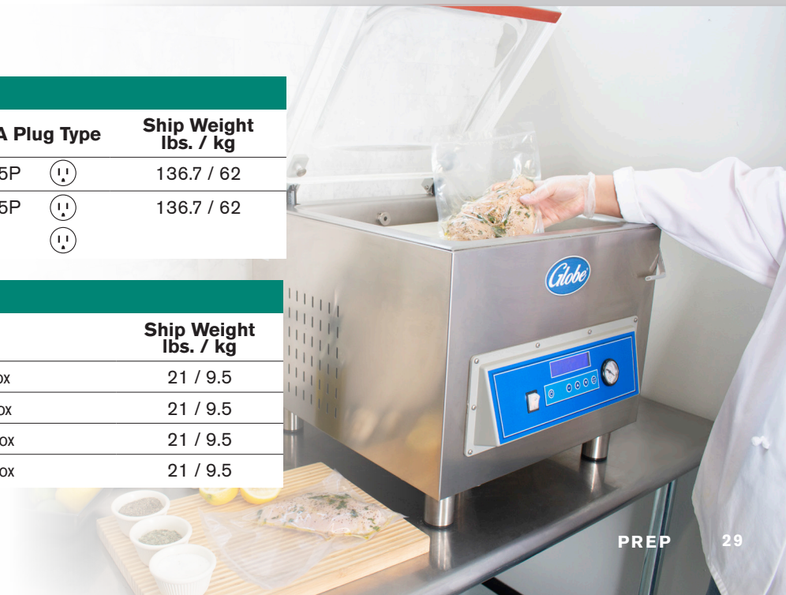
One-year parts and labor warranty

Heavy-Duty Vacuum Packaging Machines

Model	Pump	Display	NEMA Plug Type	Ship Weight lbs. / kg
GVP20	20 m³/h	Standard LCD	5-15P	136.7 / 62
GVP20A	20 m³/h	Advanced LED	5-15P	136.7 / 62

Vacuum Packaging Machine Accessories

Part No.	Description	Ship Weight lbs. / kg
VPBS610	3.5 mil 6"x10" storage bags, 1000/box	21 / 9.5
VPBS812	3.5 mil 8"x12" storage bags, 1000/box	21 / 9.5
VPBC612	3.5 mil 6"x12" cooking bags, 1000/box	21 / 9.5
VPBC812	3.5 mil 8"x12" cooking bags, 1000/box	21 / 9.5



Specifications subject to change without notice

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.

Specifications subject to change without notice

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

GSGDUE10 ▷



- 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 lbs. / kg
GPG10-C	Grooved Plates	10" x 9.5"	120V	5-20P	42 / 19.1
GSG10-C	Smooth Plates	10" x 9.5"	120V	5-20P	45 / 20.4
GPGDUE10-C	Grooved Plates	18" x 9"	240V	6-15P	66 / 29.9

△ *GPG10*

Globe® Mid-Size Sandwich Grills



△ *GPGS1410*

- 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

Mid-size Sandwich Grills

Model	Configuration	Grilling Surface Area	Electrical Requirements	NEMA Plug Type	Ship Weight lbs. / kg
GPG1410-C	Grooved Plates	14" x 10"	120V	5-15P	65 / 29.5
GSG1410-C	Smooth Plates	14" x 10"	120V	5-15P	68 / 30.8

Specifications subject to change without notice

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

GPG14D ▷



GPGDUE14D ▷

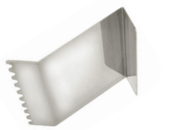
Deluxe and Combination Plate Sandwich Grills

Model	Configuration	Grilling Surface Area	Electrical Requirements	NEMA Plug Type	Ship Weight lbs. / kg
GPG14D	Grooved Plates	14" x 14"	120V	5-20P	91 / 41.3
GSG14D	Smooth Plates	14"x 14"	120V	5-20P	90 / 40.8

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 lbs. / kg
PANINI-BRUSH	Wire brush for grooved sandwich grills	2 / 1
PANINI-SCRAPER	Stainless steel grooved scraper for grooved 14"x14" single & double sandwich grill	1 / .45
SMALL-SCRAPER	Mini stainless steel grooved scraper for grooved 10" bistro and 14"x10" series sandwich grills	1 / .45



△ PANINI-SCRAPER



PANINI-BRUSH ▷

Specifications subject to change without notice

Electric **COUNTERTOP COOKING**



△ GEG24

NSF c UL us



◁ 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

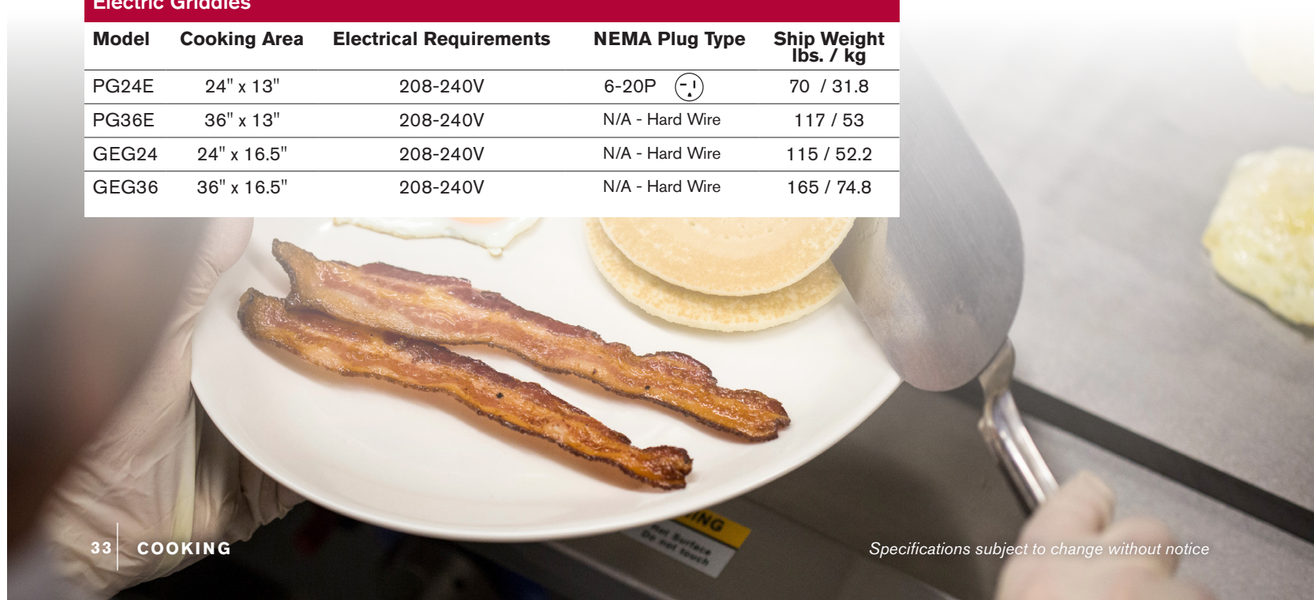
Chefmate by Globe® Economy Electric Griddles

- 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 lbs. / kg
PG24E	24" x 13"	208-240V	6-20P	70 / 31.8
PG36E	36" x 13"	208-240V	N/A - Hard Wire	117 / 53
GEG24	24" x 16.5"	208-240V	N/A - Hard Wire	115 / 52.2
GEG36	36" x 16.5"	208-240V	N/A - Hard Wire	165 / 74.8



Specifications subject to change without notice

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-C, 120V
  PF16E-C & PF32E-C, 208-240V



△ *PF32E-C*



△ *PF10E-C*

NSF c UL us

Electric Fryers

Model	Oil Capacity	Baskets Included	Electrical Requirements	NEMA Plug Type	Ship Weight lbs. / kg
PF10E-C	up to 10 lbs	(2) SMBASKET10	1700W-120V	5-20P	21 / 9.5
PF16E-C	up to 16 lbs	(2) TMBASKET1632	208-240V	6-20P	23 / 10.4
PF32E-C	up to 32 lbs	(2) LGBASKET1632	208-240V	6-20P	38 / 17.2

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

Electric Fryer Accessories

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



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 lbs. / kg
GPS5	Portion Control Scale	2 / 1
GPS5-4	Portion Control Scales (case of 4 scales)	9 / 4.1
GPS5-8	Portion Control Scales (case of 8 scales)	18 / 8.2
GPS5-16	Portion Control Scales (case of 16 scales)	36 / 16.4

GPS5 Scale Accessories

Part No.	Description	Ship Weight lbs. / kg
E11056	Round platter	1 / .45
E10411	Plastic bowl	1 / .45
E28059	Wall adapter with plug	1 / .45

***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

NSF



△ *GPS10*

10 lb. Portion Control Scales

Model	Description	Ship Weight lbs. / kg
GPS10	Portion Control Scale	5 / 2.3
GPS10-4	Portion Control Scales (case of 4 scales)	21 / 9.5
GPS10-8	Portion Control Scales (case of 8 scales)	42 / 19
GPS10-16	Portion Control Scales (case of 16 scales)	84 / 38

Specifications subject to change without notice

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: $150.00 (CD)

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.

FREIGHT POLICIES

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

WARRANTIES — GENERAL INFORMATION

GFE will repair or replace its products, at its option and at its place of business or at customer locations, found to contain defects of material or workmanship to the original purchaser. Warranty begins on date of installation or up to 6 months after date of factory shipment when product is not shipped directly to end user's location. Repairs at customer locations will be undertaken during normal business hours (8AM-5PM at location of equipment) Monday to Friday excepting national holidays. Distance charges may apply if the equipment is more than 60 miles from the nearest service provider. Please refer to the product list below for specific information about warranty coverage and duration. Complete warranty information is available in every GFE Equipment Operating Manual and also on www.globefoodequip.com. Warranty service can be arranged by calling GFE Customer Support at **1-866-260-0522** Monday through Friday, **8AM ET to 5PM ET**.

Premium Slicers: S213, S213A, SG213, SG213A, S13, S13A, SG13, SG13A, S13-06, SG13-06, FS12, FS14 – Two-year parts and labor warranty; excludes wear items such as belts and knife

Light and Medium-Duty Slicers: C9, C10, C12, GC512, GSO12, G10, G12, G12A, G14, G12-Q, G14-Q – One-year parts and labor warranty; excludes wear items such as belt and knife

Planetary Mixer models: SP05, SP08, SP10, SP20, SP25, SP30, SP30P, SP40, SP60, SP62P, SP80PL, SP05-Q, SPC10, SPC20, SPC25, SPC30, SPC30P, SPC40, SPC60, SPC62P, SPC80PL — Two year parts and labor warranty EXCEPT mixer agitators and hub accessories which have a one year parts-only warranty, no labor warranty is provided; excludes wear items.

Spiral Mixers: GSM130, GSM175 — Two year parts and labor warranty EXCEPT mixer hook which has a one year parts-only warranty, no labor warranty is provided; excludes wear items.

Immersion Blenders: GIB500-12, GIB750-14, GIB750-16, GIB750-18, GIB750-22 — One-year replacement warranty

Vacuum Packing Units, Meat Choppers, Power Drive Units, and Cheese Shredders: GVP6, GVP20, GVP20A, CM12, CM22, GPD-L, GPD-H, GSCS2-1, GSCS2-3, GSCS3-3 — One-year parts and labor warranty.

Chefmate-branded Gas Countertop Cooking models: C36CB-SR, C24GG, C36GG, C12HT, C24HT – One-year parts and labor warranty

Electric Countertop Cooking models: GPG10-C, GSG10-C, GPGDUE10-C, GSGDUE10-C, GPG1410-C, GSG1410-C, GPG14D-C, GSG14D-C, GPGDUE14D-C, GSGDUE14D-C, GPGS14D-C, GPGSDUE14D-C — One year parts and labor warranty; excludes wear items.

Sous Vide Immersion Circulator: GSV18- One-year replacement warranty; excludes wear items.

Portion Control Scales: GPS5, GPS10 – One-year replacement warranty

Other Equipment models: Warming Lamp, Rice Cooker, Electric Fryers, and Patty Presses – One-year parts and labor warranty; excludes wear items.

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

Equipment Sales Support					
Contact For...	**Name**	**E-mail**	**Phone/Fax**	**Ext.**	**Territory**
Equipment Orders Product Questions Product Promotions Used Equipment Inv. Literature Requests	Stacie Rich	srich@globefoodequip.com	phone 937-299-5493 toll free 800-347-5423	202	Canada
Return Authorizations Freight Damage	Ann McKinley	amckinley@globefoodequip.com	 fax 937-299-4147	253	N/A

Parts and Service Support		
Contact For...	**E-mail**	**Phone/Fax**
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. ***Visit www.globefoodequip.com to find a servicer near you.***

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

AutoQuotes

Globe Affiliate Organizations

NAFEM North American Association of Food Equipment Manufacturers
ACTIVELY SUPPORTING FCS
CFESA Commercial Food Equipment Service Association
MAFSI Manufacturers' Agents Association for the Foodservice Industry
INTERNATIONAL PIZZA EXPO
SCHOOL NUTRITION ASSOCIATION

©Copyright Globe Food Equipment Company 2026. Produced in the United States of America 5/2024 | All Rights Reserved. Globe, the Globe logo and *"Chefmate by Globe"*, are trademarks or registered trademarks of Globe Food Equipment Company in the United States and/or other countries.

Specifications subject to change without notice.

www.globefoodequip.com | 800.347.5423