



Globe Food Equipment Co.
GAS COOKING
QUALITY ▪ PERFORMANCE ▪ VALUE

www.globefoodequip.com ▪ 800-347-5423



The Counter Argument

While many kitchens choose to go the route of the range, they unwittingly limit themselves from cookline possibilities. The cooking surface size, arrangement and oven underneath are locked in, and not much can be done about it. Globe, however, opens a world of kitchen possibilities with modular, gas countertop cooking equipment. When you choose the cooking method, arrangement and what goes underneath, Globe delivers with top quality equipment and a 2-year parts and labor warranty. We're not seeing any downsides.

Find out which countertop cooking equipment best suits your kitchen's needs!



GG60TG

GRIDDLES

Whether you're cooking tons of the same thing or a wide array of items at once, Globe has the griddle for you. The 1" thick stainless steel griddle plate and 30,000 BTU U-style burners mean no dead zones or hot spots: food is cooked evenly across the surface. Choose manual controls in griddles from 15" to 48" and adjust the temperature for each burner as needed. Or go for fast-recovering, precise heat with thermostatic controls in models 24" to 60" wide. Stainless steel, double-wall insulated construction better directs heat into the griddle plate. Enjoy operator comfort and ease of use with a cool-to-touch front edge and spatula-wide trough.



MODELS

- GG15G – 15" Manual Griddle
- GG24G – 24" Manual Griddle
- GG24TG – 24" Thermostatic Griddle
- GG36G – 36" Manual Griddle
- GG36TG – 36" Thermostatic Griddle
- GG48G – 48" Manual Griddle
- GG48TG – 48" Thermostatic Griddle
- GG60TG – 60" Thermostatic Griddle

CHARBROILERS

Globe's gas countertop charbroilers are a beacon of customizable grilling. Choose from four sizes, between 15" and 48", to fit whatever space you need. Select cast iron or stainless steel radiants, char rock, or a combination for whatever durability, heat retention and flavor you like. With flame every 6" and control every 12", the 40,000 BTU burners get the job done. The thin side of your grates can be used for seafood and poultry and the thicker side for red meat. You can angle them upward to channel grease to the spatula-wide trough and reduce flare-ups. Like Globe griddles, the charbroilers include stainless steel, insulated double-wall construction.



MODELS

GCB15G-SR / CR – 15" Charbroiler, SST or Cast Iron Radiants

GCB24G-SR / CR – 24" Charbroiler, SST or Cast Iron Radiants

GCB36G-SR / CR – 36" Charbroiler, SST or Cast Iron Radiants

GCB48G-SR / CR – 48" Charbroiler, SST or Cast Iron Radiants

GCB15G-RK – 15" Charbroiler, Char Rock Kit

GCB24G-RK – 24" Charbroiler, Char Rock Kit

GCB36G-RK – 36" Charbroiler, Char Rock Kit

GCB48G-RK – 48" Charbroiler, Char Rock Kit

IT'S WHAT'S INSIDE THAT COUNTS

Though Globe Gas Countertop Charbroilers come with many customization options, choosing the right model for your kitchen shouldn't be a daunting task. Don't worry, we're here to help. Here's what you need to know:

1 CHAR ROCK: If you're looking for enhanced flavor, you're looking for char rock. Placed above the burners, char rocks heat up and radiate upward toward the food. Tiny pores in the rocks collect drippings, creating a smoky flavor and flare-ups. Though char rocks require a bit more maintenance, they can enhance the flavor of products.

2 STAINLESS STEEL: Stainless steel radiants aren't as high-heat as char rock or cast iron, but are more durable and resilient, and don't require oiling.

3 CAST IRON: For the best heat retention, try cast iron radiants. Though they are heavy-duty, they do require seasoning to protect against rust and corrosion.





HOT PLATES

Who knew a hot plate would offer so much versatility? Available in 3 sizes, Globe's countertop hot plates come with reversible heavy-duty, cast iron grates, accommodating every-day pots and pans on one side or woks on the other. Adjustable legs let you get the right height and 22,000 BTUs bring the heat.

MODELS

GHP12G – 12" 2-burner Hot Plate

GHP24G – 24" 4-burner Hot Plate

GHP36G – 36" 6-burner Hot Plate

STEP UP YOUR GAME

Globe's Hot Plate line just moved to the next level. The all-new Gas Countertop Step-Up Hot Plates have the same great features as the originals, but with the rear burners bumped up for easier access. They also have a whopping 30,000 BTUs per burner for extra cooking power.

MODELS

GHPSU212G – 12" 2-burner Step-Up Hot Plate

GHPSU424G – 24" 4-burner Step-Up Hot Plate

GHPSU636G – 36" 6-burner Step-Up Hot Plate



GHPSU212G

COUNTERTOP FRYERS

Would you like fries with that? Any countertop cookline would benefit from adding a fryer. Globe offers two countertop models with 15 lb. and 30 lb. oil capacities, perfect for compact food truck kitchens. With 13,250 BTUs per burner and a Robert Shaw™ snap-action thermostat, the oil gets hot faster and stays hot longer. Each fry basket is nickel-plated with insulated, cool-to-touch handles because it just makes sense.



MODELS

GF15G – 15 lb. capacity, natural gas Countertop Fryer

GF30G – 30 lb. capacity, natural gas Countertop Fryer

GF15PG – 15 lb. capacity, liquid propane Countertop Fryer

GF30PG – 30 lb. capacity, liquid propane Countertop Fryer

Globe Countertop not right for you?

Check out our heavier-duty floor equipment, or the economical *Chefmate*® by Globe countertop options! We've got something for everyone.

We Have the **Floor**

If countertop equipment doesn't meet your needs, Globe offers six floor fryers and a stock pot range to pick up the slack. Whether fried foods are the backbone of your operation, or you need an extra, dedicated, high-power burner to free up space on the cookline, Globe has you covered.

Find out which floor cooking equipment best suits your kitchen's needs!

FLOOR FRYERS

Globe's floor fryers don't hold back when it comes to providing features. Stainless steel, fully peened fry tanks are durable while 6-inch, 30,000 BTU tubes and high-heat baffles transfer heat into the oil rather than up the flue. A larger cold zone keeps more particles out of the cooking area, prolonging oil life and reducing flavor transfer. The 2-year warranty includes fryer replacement should the tank fail, providing lasting value.



MODELS

GFF35G – 35 lb. oil capacity, natural gas Floor Fryer

GFF50G – 50 lb. oil capacity, natural gas Floor Fryer

GFF80G – 80 lb. oil capacity, natural gas Floor Fryer

GFF35PG – 35 lb. oil capacity, liquid propane Floor Fryer

GFF50PG – 50 lb. oil capacity, liquid propane Floor Fryer

GFF80PG – 80 lb. oil capacity, liquid propane Floor Fryer



GFF35G

Casters and legs included

STOCK POT RANGE

Why would anyone need a stand-alone burner? We think the better question is why wouldn't you? If you need a dedicated burner for soups or sauces, the extra BTUs for higher heat, something lower to the ground so you don't have to lift giant, heavy, hot pots as high, under-shelf storage, or a burner out of the way, chances are you need a stock pot range.

The high-performance 100,000 BTU, two-piece, ring-type, cast iron burner provides serious cooking performance while the cool-to-touch front edge protects the operator. Stainless steel construction and a one-piece cast iron grate makes for heavy-duty durability. Adjustable, 6" legs keep it level on uneven floors and a standing pilot makes ignition easy.



GSP18G



The Price is **Right**



For a reliable, budget-friendly cookline with fewer bells and whistles, check out *Chefmate*[®] by Globe gas cooking equipment. Like the Globe branded line, Chefmate's griddle, charbroiler and hot plate are all modular in design, with varying sizes available to meet a variety of needs. Quality construction and reliable performance are a hallmark of any Globe brand, and *Chefmate*[®] gas cooking equipment is backed by a 1-year parts and labor warranty.

Find out which Chefmate[®] countertop cooking equipment best suits your kitchen's needs!

GRIDDLES

Chefmate[®] by Globe gas griddles deliver 30,000 BTUs per burner with manually controlled, U-style burners. Like the Globe branded griddles, they have stainless insulated, double-wall, steel construction and cool-to-touch front edges. The griddle plate is uniformly polished and 3/4" thick. It also features adjustable, stainless steel legs with non-skid feet.

MODELS

C24GG – 24" economy Gas Griddle

C36GG – 36" economy Gas Griddle



CHARBROILERS

With 35,000 BTUs per burner and insulated, double-wall, stainless steel construction, *Chefmate*[®] by Globe charbroilers deliver durability and performance. 10-gauge stainless steel radiants deliver heat control every 12" and flame every 6". Versatile cast iron grates provide 3 adjustable grilling positions and stainless steel legs are adjustable with non-skid feet.

MODELS

C24CB – 24" economy Gas Charbroiler

C36CB – 36" economy Gas Charbroiler

HOT PLATES

Like Globe gas hot plates, the *Chefmate*[®] branded hot plates feature stainless steel construction with a cool-to-touch front edge and reversible cast iron burner grates for standard pots and pans or woks. They also include stainless steel legs with adjustable, non-skid feet and 25,000 BTUs per burner.

MODELS

C12HT – 12" economy gas Hot Plate

C24HT – 24" economy gas Hot Plate



Grill, Fry, Accessorize!

For more convenience, easier operation and faster cleaning, check out Globe's Gas Cooking accessories. Not sure what you need? Reference the chart below to fit your equipment with the perfect accessory counterparts. All countertop models come set for natural gas and include a liquid propane conversion kit. Fryers must be ordered either natural gas or liquid propane. Elevation kits are available for all units.

GAS CHARBROILER

CHARROCK	(1) 30 count box of char rocks
CHARRACK-KIT	(2) 6" cast iron char racks and (1) 30 ct. box char rocks
CHARMTL	(1) Metal char rack
CHARSSRAD	(1) Stainless steel tent radiant
CHARCIRAD	(1) Cast iron tent radiant
CHARGRATE6	(1) 6" Charbroiler top cooking grate
CHARGRATE3	(1) 3" Charbroiler top cooking grate



CHARRACK-KIT

GAS COUNTERTOP FRYER

BASKET1530	(1) Basket for either a 15 or 30 lb. gas fryer
FRYCOVER15G	(1) Fryer cover for 15 lb. gas fryer
FRYCOVER30G	(1) Fryer cover for 30 lb. gas fryer



CHARCIRAD

GAS FLOOR FRYER

GFFBASKET3550	(1) fry basket for 3-tube or 4-tube gas floor fryer
GFFBASKET80	(1) fry basket for 5-tube gas floor fryer model GFF80G or GFF80PG
GFFCLEANSET	Tank Cleaning Tool Set for gas floor fryer models GFF35G, GFF35PG, GFF50G, GFF50PG, GFF80G, GFF80PG. Includes one push-out rod, one brush and one debris scoop. Note: rod, brush, scoop not available for sale individually
GFFCONNECT3550	(1) connecting strip to connect two (2) same size 3-tube or 4-tube gas floor fryers. Note: Purchase additional strip(s) if connecting more than two same size fryers
GFFCONNECT80	(1) connecting strip to connect two (2) 5-tube gas floor fryers. Note: Purchase additional strips if connecting more than two fryers
GFFCOVER3550	Tank cover for 3-tube or 4-tube gas floor fryer
GFFCOVER80	Tank cover for 5-tube gas floor fryer
GFF-CASTERS	3-1/2" x 3-1/2" Plate Caster, 5" Wheel, Set of 4

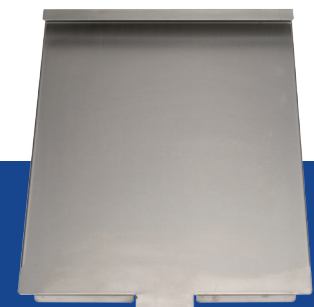


GFFCLEANSET

GFFCONNECT3550



GFF-CASTERS



GFFCOVER3550



Check out our website for Globe's complete product catalog!

FOOD PREP

The industry's widest selection of mixers and slicers, meat choppers and patty presses.

ELECTRIC COUNTERTOP COOKING

Panini grills, induction ranges, soup kettle, roller grill, fryers, griddles, rice cooker, warming lamp and pasta boiler

WEIGHING SYSTEMS

weighing systems like portion control, label printing and legal-for-trade scales



Globe offers unmatched Technical Support

8:00 a.m. to 8:00 p.m. | 7-days a week (excluding holidays) | 1-866-260-0522

For more information on Globe products, visit our website at globefoodequip.com or call toll free at 800-347-5423.