



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

[www.globefoodequip.com](http://www.globefoodequip.com) ▪ 800-347-5423



# The **Counter Argument**

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

***Which countertop cooking equipment best suits your kitchen's needs? Let's find out!***



**GG60TG**

## **GRIDDLES**

Whether you're cooking tons of the same thing or a wide array of items all at once, Globe has the griddle for you. A 1" thick stainless steel griddle plate and U-style burners means 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 from 24" to 60" wide. Stainless steel construction with an insulated double-wall 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. Choose cast iron or stainless steel radiants or char rock for whatever durability, heat retention and flavor you like. Choose the thin side of your grates for seafood and poultry or 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, they include insulated double walls and stainless steel construction.



## MODELS

**GCB15-SR / CR** – 15" Charbroiler, SST or Cast Iron Radiants

**GCB24-SR / CR** – 24" Charbroiler, SST or Cast Iron Radiants

**GCB36-SR / CR** – 36" Charbroiler, SST or Cast Iron Radiants

**GCB48-SR / CR** – 48" Charbroiler, SST or Cast Iron Radiants

**GCB15-RK** – 15" Charbroiler, Char Rock Kit

**GCB24-RK** – 24" Charbroiler, Char Rock Kit

**GCB36-RK** – 36" Charbroiler, Char Rock Kit

**GCB48RK** – 48" Charbroiler, Char Rock Kit

## IT'S WHAT'S UNDERNEATH THAT COUNTS

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

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

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

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





GHP24G

## 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 balance and a Natural Gas/Liquid Propane conversion kit ships with each unit.

### MODELS

**GHP12** – 12" double-burner hot plate

**GHP24** – 24" 4-burner hot plate

**GHP36** – 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

**GHPSU212** – 12" double-burner step-up hot plate

**GHPSU424** – 24" 4-burner step-up hot plate

**GHPSU636** – 36" 6-burner step-up hot plate



GHPSU212

## COUNTERTOP FRYERS

Would you like fries with that? Any countertop cookline would benefit from adding a fryer to the roster. Globe offers two countertop models with 15 lb. and 30 lb. oil capacities, perfect for compact kitchens like food trucks. 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 countertop fryer

**GF30G** – 30 lb. capacity countertop fryer



## Globe Countertop not right for you?

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



# Get on the **Floor**

If the countertop equipment doesn't meet your capacity, Globe offers floor fryers and 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.

**Which floor cooking equipment best suits your kitchen's needs?  
Let's find out!**

## 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 tubes and Ventura style baffles better transfer heat into the oil rather than up the flue. A larger cold zone helps keep more particles out of the cooking area, prolonging oil life and reducing flavor transfer. These fryers are designed to provide lasting value.



### MODELS

**GFF35G** – 35 lb. oil capacity Floor Fryer

**GFF50G** – 50 lb. oil capacity Floor Fryer

**GFF80G** – 80 lb. oil capacity Floor Fryer



**GFF35G**

Shown with  
optional casters

## STOCK POT RANGE

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



**GSP18G**

The high-performance 100,000 BTUs, 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 curability. Adjustable, 6" legs keep it level on uneven floors and a standing pilot makes ignition easy.



# 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.

***Which Chefmate® countertop cooking equipment best suits your kitchen's needs? Let's find out!***

## 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 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 stainless steel construction, the *Chefmate*® by Globe charbroilers deliver durability and performance. 10-gauge stainless steel radiant 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 the 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? Check out the handy chart below to fit your equipment with its perfect accessory counterparts.

## GAS CHARBROILER

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



**CHARRACK-KIT**



**CHARIRAD**

## GAS COUNTERTOP FRYER

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

## GAS FLOOR FRYER

<b>GFFBASKET3550</b>	(1) fry basket for 3-tube or 4-tube gas floor fryer
<b>GFFBASKET80</b>	(1) fry basket for 5-tube gas floor fryer model GFF80G or GFF80PG
<b>GFFCLEANSET</b>	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. *rod, brush, scoop not available for sale individually
<b>GFFCONNECT3550</b>	(1) connecting strip to connect two (2) same size 3-tube or 4-tube gas floor fryers. *Purchase additional strip(s) if connecting more than two same size fryers
<b>GFFCONNECT80</b>	(1) connecting strip to connect two (2) 5-tube gas floor fryers. *Purchase additional strips if connecting more than two fryers
<b>GFFCOVER3550</b>	Tank cover for 3-tube or 4-tube gas floor fryer
<b>GFFCOVER80</b>	Tank cover for 5-tube gas floor fryer
<b>GFF-CASTERS</b>	3-1/2" x 3-1/2" Plate Caster, 5" Wheel, Set of 4

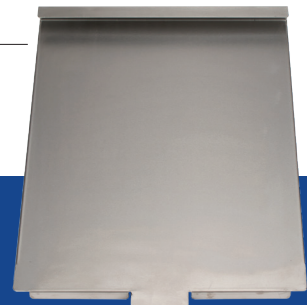


**GFFCLEANSET**

**GFFCONNECT3550**



**GFF-CASTERS**



**GFFCOVER3550**





## *Check out Globe's complete catalog!*

### **FOOD PREP**

Mixers, slicers, meat choppers, patty presses and weighing systems like portion control, label printing and legal-for-trade scales

### **ELECTRIC COUNTERTOP COOKING**

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



*Globe offers unmatched Technical Support*  
8:00 a.m. to 5:00 p.m. | 1-866-260-8625

**For more information on Globe products, visit our website at [globefoodequip.com](http://globefoodequip.com) or call us toll free at 800-347-5423.**