



GLOBE PIZZA SOLUTIONS

Mixers

WE BUILD THEM LIKE THEY USED TO - ONLY BETTER.

Speed, power, consistency and quality! What makes Globe different? Design and manufacturing. Gear transmissions that use premium alloy steel and shafts that outlast and outperform belt drive systems.



PIZZA MIXERS

While all Globe mixers mix pizza dough, the SP62P and SP30P are specifically built for tough dough applications. The 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: 3 HP SP62P, 1.5 HP SP30P
- 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

All Globe mixers are backed by a two-year parts and labor warranty!

PLANETARY MIXERS

These mixers do more than what you knead! From 5 to 80 qt. capacities, Globe offers mixers that can handle a wide variety of applications, including pizza. All mixers excluding the SP62P and SP30P include a flat beater, wire whip and dough hook. The SP62P and SP80PL offer a power bowl lift.

MODEL	CAPACITY	MOTOR / SPEEDS
SP05	5 Qt.	800 Watt / 10 Speeds
SP08	8 Qt.	1/4 HP / 3 Speeds
SP10	10 Qt.	1/3 HP / 3 Speeds
SP20	20 Qt.	1/2 HP / 3 Speeds
SP25	25 Qt.	3/4 HP / 3 Speeds
SP30	30 Qt.	1 HP / 3 Speeds
SP30P	30 Qt.	1.5 HP / 2 Speeds
SP40	40 Qt.	2 HP / 3 Speeds
SP60	60 Qt.	3 HP / 3 Speeds
SP62P	60 Qt.	3 HP / 2 Speeds
SP62P-4	60 Qt.	3 HP / 4 Speeds
SP80PL	80 Qt.	3 HP / 3 Speeds



SPIRAL MIXERS

Why choose spiral? Traditional European design makes these mixers dough specialists.

- 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
- 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
- 10.5' power cord



GSM130



Product	Agitator & Speed	PLANETARY											SPIRAL	
		SP05	SP08	SP10	SP20	SP25	SP30/SP30P	SP40	SP60	SP62P	SP62P-4	SP80PL	GSM130	GSM175
Raised Donut Dough (65% AR) *◆	Dough Hook 1st & 2nd	2 lbs.	2 lbs.	4½ lbs.	9 lbs.	12 lbs.	15 lbs./20 lbs.	25 lbs.	60 lbs.	75 lbs.	75 lbs.	80 lbs.	130 lbs.	175 lbs.
Heavy Bread Dough (55% AR) **◆	Dough Hook 1st only	4 lbs.	3 lbs.	7½ lbs.	15 lbs.	20 lbs.	30 lbs./35 lbs.	40 lbs.	70 lbs.	75 lbs.	75 lbs.	80 lbs.	120 lbs.	165 lbs.
Bread and Roll Dough (60% AR) **◆	Dough Hook 1st only	5 lbs.	5 lbs.	12½ lbs.	25 lbs.	25 lbs.	45 lbs.	60 lbs.	80 lbs.	90 lbs.	90 lbs.	90 lbs.	130 lbs.	175 lbs.
Pizza Dough, Thin (40% AR) *✕◆□	Dough Hook 1st only	3 lbs.	2 lbs.	5 lbs.	9 lbs.	12 lbs.	16 lbs./25 lbs.	30 lbs.	40 lbs. (1st)	50 lbs. (2nd)	50 lbs. (2nd)	50 lbs.	60 lbs.	80 lbs.
Pizza Dough, Medium (50% AR) **◆□	Dough Hook 1st only	4 lbs.	4 lbs.	5 lbs.	10 lbs.	15 lbs.	25 lbs./36 lbs.	40 lbs.	70 lbs. (1st) 35 lbs. (2nd)	80 lbs. (1st) 60 lbs. (2nd)	80 lbs. (1st) 70 lbs. (2nd)	90 lbs.	115 lbs.	155 lbs.
Pizza Dough, Thick (60% AR) **◆	Dough Hook 1st only	5 lbs.	5 lbs.	10 lbs.	20 lbs.	25 lbs.	40 lbs./45 lbs.	50 lbs.	70 lbs.	90 lbs.	90 lbs.	100 lbs.	130 lbs.	175 lbs.

Globe's capacity chart can also be found online at www.globefoodequip.com

* NOTE: The maximum capacities indicated in our Mixer Capacity Chart are intended as a guideline only. Varying factors such as the type of flour, water temperature, and other conditions may require the batch to be reduced.

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 below 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 the batch size by 10%.
- ◆ If using chilled flour, water below 70°F, or ice, reduce batch size 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.

Slicers

When it comes to performance and great value, nothing beats Globe's G-Series Slicers. Quality construction and reliable performance combine for a lower total life-cycle cost, making Globe's G-Series the #1 selling medium duty slicer line in North America.



G12 MEDIUM DUTY SLICER

- 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
- Ergonomic handle provides better control of product when slicing
- Ideal 35 degree slicing angle
- Slicing thickness 0 to 9/16"
- Metal bottom enclosure keeps components protected
- One-year parts and labor warranty



G12

G12 ACCESSORIES

G12 Accessories offer more food preparation versatility.



SLAW TRAY

VEGETABLE HOPPER

FOOD FENCE



C12

C12 ECONOMY SLICER

Only slicing a little bit? Chefmate by Globe offers economy slicers for light use.

- Ergonomic handle provides better control of product when slicing
- Stainless steel ball bearing chute slide provides superior gliding action
- Motor with permanently lubricated ball bearings ensures quiet operation
- Anodized aluminum construction
- One-year parts and labor warranty





ARTISANAL 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.

- Traditional hollow ground chrome-plated carbon steel knife
- Precision slice adjustment with 9 settings from tissue-thin up to 3/32" (2.5 mm)
- Accommodates oversized product up to 11" wide and 9.5" high
- Built-in knife sharpener
- Fully hand-operated, no electrical connection required
- 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
- Two-year parts and labor warranty



Model No.	Time Slicing Meat <i>(30 Minutes to All Day)</i>	Manual (Slice to Order)	Auto (Bulk Slicing)	Cheese Slicing	Warranty	Motor	Blade (Diameter)	Max. Slice	Cutting Capacity		
									D (Diameter)	W (Width)	H (Height)
Globe Medium-Duty Slicers											
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)

For the online slicer selection tool visit globefoodequip.com/slicers/slicer-selection-guide.

Prep & Scales

While Globe is known for mixing and slicing, we also offer a selection of other food prep and weighing equipment. As with our other product lines, we are constantly growing, with the recent additions of Immersion Blenders, Power Drive Units, Cheese Shredders and 10 Pound Portion Control Scale. Globe can help you meet the demands of your kitchen, for better value and less waste.

IMMERSION BLENDERS

- Variable speed, heavy-duty 500 and 750 watt motors
- 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 replacement warranty



GIB750-16



Available in stick lengths 12-22"



POWER DRIVES

For operations in need of extra output, if their mixer doesn't have a hub or if their mixer is in all-day use.

- 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
- One-year parts and labor warranty



XVSGH

GPD-L

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CHEESE SHREDDERS

- Shreds up to 65 lbs. per minute
- Robust motors featuring high starting torque with 2 and 3 HP motors
- Position switch to ensure hopper engagement
- Overload protection ensures longevity
- Disassembles without tools for fast and easy clean up
- Stainless steel housing
- Ships with attached cord and plus
- One-year parts and labor warranty

MODEL	PHASE	MOTOR HP
GSCS2-1	1	2 HP
GSCS2-3	3	3 HP
GSCS3-3	3	3 HP



GPS10 PORTION CONTROL SCALE

- Weighs in lb-oz, lbs, oz, g or kg
- Capacity is 11 x .1 lb-oz, .1 x 176 ozs, .01 x 5 kgs, 5 x 5000 g.
- Push button tare
- LCD 1" character display
- Battery or AC powered (3 type C batteries not included)
- AC power supply included
- Low battery indicator on display screen with automatic shut off
- Compact and versatile design
- Removable 9" x 7" stainless steel platter with recessed edge
- One-year replacement warranty
- NSF listed

Also available in a 4-pack



GPS10



Cooking

Looking to expand your menu? Globe offers a wide array of electric countertop cooking equipment with reliable performance and small footprints. Check out this lineup of items perfect for appetizers and hot sandwiches. View our full catalog for the full gas and electric cooking lines.



GPG1410

MID-SIZED PANINI GRILLS

- Single grill cooking surface is 14" 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 degrees
- 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
- One-year parts and labor warranty



PF16E

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
- 70-375 degree Fahrenheit 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
- One-year parts and labor warranty





Quality, Performance and Value are the hallmarks of the Globe brand. Not only does Globe provide exceptional equipment for pizza operations, but we back our products with award-winning customer support. Our Technical Support is available Monday through Friday, 8 a.m. to 5 p.m. EST (excluding major holidays).

Phone: (866) 260-0522 | **Fax:** (937) 299-8625

QUALITY • PERFORMANCE • VALUE

For more information visit our website at www.globefoodequip.com