



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

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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.



GCG36G



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.

