



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!*

## GRIDDLES



GG60TG

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