

ORBIT



A Globe Food Equipment Co. Quarterly Newsletter

Winter '19



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FROM THE PRESIDENT

ORBIT – Here's What's Happening Around Globe



Welcome to the first installment of ORBIT, our new quarterly newsletter. Globe Food Equipment is proud of our history of providing a wide array of best in class, industry leading products. From mixers, slicers and food prep products to cooking and weighing solutions, our team here at Globe is always pushing ourselves to provide Quality, Performance and Value to our dealers, end users and everyone else that interacts with the Globe brand.

Our hope for ORBIT is that it will help you stay abreast of all the happenings here at our headquarters in Dayton, Ohio. We're always busy thinking up new products and new ways for us to support those products in the field. You'll be able to find announcements here of our new product launches, dates of upcoming conferences and where you can find the Globe team, helpful service tips to keep your equipment in tip-top shape and also what our team is up to here in Dayton. We're a fun bunch of people that truly go the extra mile to ensure that our customers are satisfied with their purchase. We also work hard to share the Globe love with our internal teams as well, whether that be supporting our manufacturers reps, our dealer network, our Middleby family or our teammates in the next office. It's something we take great pride in and hopefully that will be reflected in the content you read here.

So take a few minutes out of your day and see some of what makes Globe Food Equipment a leader in the commercial kitchen equipment industry. Hopefully you'll take a nugget of knowledge or insight with you; and if not, maybe we can try to leave a smile on your face if only until you have to get back to saving the world one slicer or mixer at a time.

Our best,

A handwritten signature in black ink, appearing to read "Kevin White". The signature is fluid and cursive, written over a white background.

WHAT'S NEW?

GPD-L & GPD-H Power Drive Units



POWERFUL AND VERSATILE,

Globe's new Power Drive units make food prep faster and easier than ever.

While our mixer hubs deliver similar solutions, not every kitchen has a mixer available for all-purpose food prep. With the Globe Power Drives, any kitchen can shred, grate, slice, tenderize, grind at record speed!

Here's how the two models compare:

MODEL	Capacity per minute		
	Lettuce	Parmesan Cheese	Lean Ground Beef
GPD-L	7 lbs.	.67 lb.	1 lb.
GPD-H	10.35 lbs.	1.5 lb.	Not Recommended



GPD-L show with XMCASS

Available December 2019

Need attachments?

Globe has you covered! Not only do we offer a variety of hub attachments, but we also have kit solutions for slicing and shredding.

Choose any of three options to shred, slice or both.



Accessory Kits	
MODEL	Description
XVG	Housing and slicing plate
XVS	Housing, plate holder & 3/16" shredding plate
XGS	Housing, slicing plate, plate holder & 3/16" shredding plate

See all models and attachment options on our website!

GLOBE EVENTS

Bowling, Tree Dedication & Fall Tailgate Party



BOWLING NIGHT

This past September Globe employees hit the lanes for team-building and fun. Prizes were awarded for the best dressed team and the best team score. Congratulations to team “We’re on Strike” with Pablo, Kitty, Vignesh and Dewayne, taking home the prizes for both categories!

Other teams included:
The Dayton Globe-Trotters
The Pin-Ups
The Incredibowls
The Pinheads

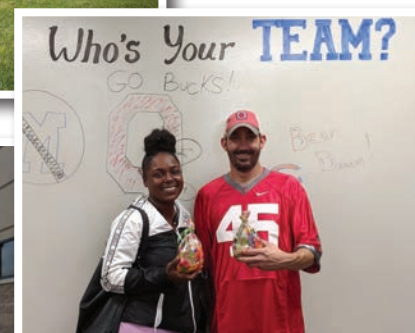
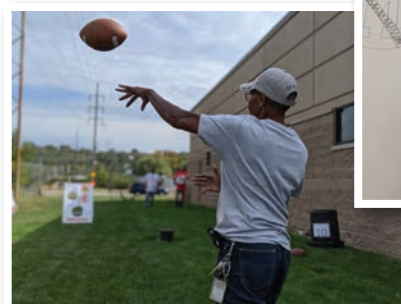


TREE DEDICATION & FALL TAILGATE PARTY

In light of the passing of a beloved Globe employee, Jeff Ott, a tree was planted on the Globe campus, dedicated in his honor. This Red Maple will stand out amidst the green as it grows, reminding us all of Jeff’s years of service to the Globe family.

With the onset of cooler weather and changing leaves, Globe employees enjoyed the start of fall with a chili cook-off, dessert competition, football target toss and corn hole tournament. Congrats to all our winners!

Chili Cook-off: Troy
Dessert Competition: Michelle
Corn Hole Tournament: Devin & Chad
Football Toss: Josh



SERVICE TIPS

Storing Cast Iron for the Cold Weather



Closed for the winter?

Foodservice operations like concessions stands and food trucks may be closing up shop for the winter. As equipment goes into storage, it's important to remember to season cast iron griddle plates and charbroiler grates to protect against rust.

Condensation and moisture in the air can ruin equipment in the off-season, so be sure to apply vegetable or mineral oil to plates and grates. Laying plastic on the griddle plate also helps keep the oil in contact with the cast iron for better protection.

Don't forget, Globe Technical Support is available for all your equipment service needs Monday - Friday, from 8 a.m. to 5 p.m. EST excluding major holidays.



Visit our website at
globefoodequip.com/support
or call (866) 260-0522.

LOOKING AHEAD...



What's on the horizon for 2020?

Globe is looking forward to a new year of new products, new growth and a stronger rep force. The first quarter promises the launch of a brand new equipment line Globe has not offered before and innovations to a few of our existing product lines.

After a full year of Dealer and Rep trainings in 2019, Globe is looking forward to our Reps hitting the streets, fully armed with the latest info on all things Globe. We look forward to our shared success in 2020!