



Project Name: \_\_\_\_\_ AIA#: \_\_\_\_\_ Model #: \_\_\_\_\_

Location: \_\_\_\_\_ SIS#: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

# Deluxe 14" Single & Double Sandwich Grills

GLOBE FOOD EQUIPMENT COMPANY

Deluxe 14" Single & Double Sandwich Grills GPG14D, GSG14D, GPGDUE14D & GSGDUE14D



GPG14D

## Models

- GPG14D - Single Grill with **Grooved** Plates
- GSG14D - Single Grill with **Smooth** Plates
- GPGDUE14D - Double Grill with **Grooved** Plates
- GSGDUE14D - Double Grill with **Smooth** Plates



### Quality Construction

- Heavy duty, seasoned cast iron grill plates
- Stainless steel construction
- Non-skid rubber feet
- Durable stainless steel tube protects wires from damage

### Applications

- Reuben, Cuban, Philly steak, ham & cheese, panini/sandwiches, quesadillas, burritos, vegetables, variety of meats, chicken, steak, etc.

### Standard Features

- Single Grills have 14" x 14" surface size
- Double Grills have split plates to allow cooking of different products at once
- Heavy duty, spring hinge with adjustable tension
- Temperature thermostatically controlled up to 570°F
- Built in electronic digital timer and four programmable presets
- Easy-to-clean, removable stainless steel catch tray
- Attached 4-foot power cord and plug, 1800W single, 5400/7200W double

### Standard Accessories

- PANINI-SCRAPER - Grooved stainless steel scraper for removing food debris from the grooved sandwich grill

### Warranty

- One-year parts and labor

### Optional Accessories

- PANINI-BRUSH - Wire brush for grooved sandwich grill, cast iron surface

Approved By: \_\_\_\_\_

Date: \_\_\_\_\_



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# Deluxe 14" Single & Double Sandwich Grills GPG14D, GSG14D, GPGDUE14D & GSGDUE14D

GPG14D/GSG14D



GPGDUE14D/ GSGDUE14D



For Indoor Use Only

## SPECIFICATIONS

- Heavy duty, seasoned cast iron grill plates
- Electronic digital timer with four programmable presets
- Temperature is thermostatically controlled
- Grills have consistent heating. The grill will maintain a selected temperature to ensure product consistency. Allow 15-30 minutes to heat up before grilling

Model	Upper Plate	Lower Plate	Cooking Surface	Electric	Wattage	NEMA Plug Type
GPG14D	Grooved	Grooved	14" x 14"	120V, 60 Hz	1800 W	(1) 5-15P U.S.A. (☺) / (1) 5-20P Canada (☺)
GSG14D	Smooth	Smooth	14" x 14"	120V, 60 Hz	1800 W	(1) 5-15P U.S.A. (☺) / (1) 5-20P Canada (☺)
GPGDUE14D	Grooved	Grooved	(x2) 14" x 14"	208-240V, 60 Hz	5400/7200 W	(1) L6-30P (☺)
GSGDUE14D	Smooth	Smooth	(x2) 14" x 14"	208-240V, 60 Hz	5400/7200 W	(1) L6-30P (☺)

### STANDARD EQUIPMENT:

- One easy-to-remove catch tray
- Scraper (with grooved sandwich models)

### OPTIONS:

- **PANINI-BRUSH** Wire brush for grooved sandwich grill cleaning.

**Canada orders:** Please specify a -C after the model number for CSA plug

## DIMENSIONS & SHIPPING INFORMATION

Freight Class 85

Cartons are reinforced for shipping. The weight and dimensions of reinforced cartons are listed below and may vary from shipment to shipment.

Model	Foot Print	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
GPG14D	17.9" D x 22" W (45 cm x 56 cm)	22.5" D x 22.5" W x 9.125" H (57 cm x 57 cm x 23 cm)	84 lbs. (38 kg)	24" W x 26.6" D x 12.4" H (61 cm x 68 cm x 32 cm)	90 lbs. (41 kg)
GSG14D	17.9" W x 22" D (45 cm x 56 cm)	22.5" D x 22.5" W x 9.125" H (57 cm x 57 cm x 23 cm)	88 lbs. (40 kg)	24" W x 26.6" D x 12.4" H (61 cm x 68 cm x 32 cm)	95 lbs. (43 kg)
GPGDUE14D	35.3" W x 20.9" D (90 cm x 53 cm)	20.9" D x 39.8" W x 9" H (53 cm x 101 cm x 23 cm)	154 lbs. (70 kg)	41.7" W x 26.6" D x 12.4" H (67 cm x 47 cm x 28 cm)	163 lbs. (74 kg)
GSGDUE14D	35.3" W x 20.9" D (90 cm x 53 cm)	20.9" D x 39.8" W x 9" H (53 cm x 101 cm x 23 cm)	163 lbs. (74 kg)	41.7" W x 26.6" D x 12.4" H (67 cm x 47 cm x 28 cm)	172 lbs. (78 kg)



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