



GLOBE

A different way of cooking



GICO
GRANDI IMPIANTI CUCINE



A new range of professional combi and convection ovens.

Two lines designed with our usual philosophy: top quality, efficiency, functionality and above all care for people and the environment.

Durable 90% recyclable appliances are the starting point for our projects.

Respecting our world: low emissions and no waste, water and energy saving up to 30%.



Saving and high-level performance.

LESS CONSUMPTIONS.

Costs reduction:

30% energy saving

27% gas saving

26% water saving





WITH GLOBE THE EFFICIENCY IS INCREASED.

Cooking and working times reduction from 15 to 25%.

UNDOUBTEDLY COOKING QUALITY.

You will obtain the perfect food with less weight loss and without losing the nutrients qualities during the cooking.

GLOBE GIVES YOU MORE ROOM TRAY RACKS 6+1 & 10+1

Tray racks with 7 and 11 levels achieving 15% higher productivity than standard ovens.



Important details...



MORE POWER WHEN YOU NEED IT.

When fully loaded, you can count on the maximum power of the Globe to quickly achieve the desired temperature.

The accurate building construction of the Globe and its **perfect insulation** help to keep the **temperature constant** without loss of heat and without wasting energy.

Lengthwise tray insertion for using GN 1/3 and GN 2/3 containers.

High power heating elements for maximum productivity.



Double heatproof retro-ventilated hinged inner pane that can be opened

Ergonomic handle can be opened even with your hands full.

Double drip-collecting channel directly on the door and oven front.



...guaranteed quality...



MAXIMIZE THE OVEN CHAMBER!

Chamber sized

for optimum use of both GN 1/1 and 600x400 trays (with special optional tray racks).

MAXIMUM HYGIENE.

Pressed lowered chamber

with rounded corners for a better airflow and easy cleaning.

Perforated tray racks allowing air passage and cleanliness.



OPTIMAL COOKING UNIFORMITY.

Extra large fan and deflector designed to provide perfectly uniform cooking.



...flexibility.



WITH GLOBE YOU CAN... BETTER ORGANIZE YOUR TIME!

The Multi-cooking option

allows you to proceed at the same time with several recipes each having different time of cooking, saving time and avoiding errors.

WITH GLOBE YOU CAN... REACH THE PRECISION.

Using the core probe you can control the state of your recipe and therefore obtain always the best results.





The power of the GAS.



PATENTED HEAT EXCHANGER.[®]

The exclusive shape of the patented heat exchanger guarantees higher efficiency with minimal use of space.

The burner

with flame control ensures the maximum efficiency during the gas combustion.

Electronic control for a safe result without any problem.



PLUS.



"Choosing Globe means getting
two ovens instead of just one."



A different way of cooking



With globe oven it is possible to alternate two cooking systems during the same recipe.

PLUS.

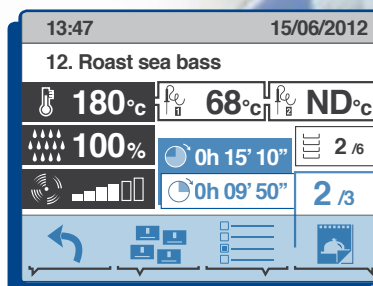
The top of the range.



Touch button controls and colour LCD display* on the PLUS version provide the chef with **3 different modes** of use.

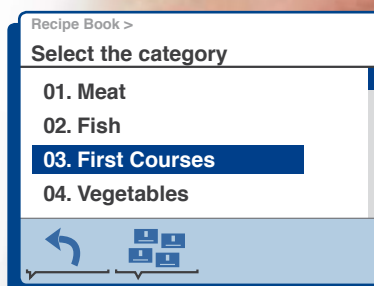
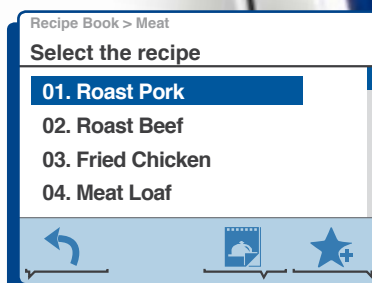
MANUAL MODE

The chef can use the manual mode to select in real time all the cooking parameters for the requested recipe, setting up a programme with up to **10 cooking stages**.



RECIPE BOOK

Over **200 recipes** with up to 10 cooking stages programmable by the user divided into 7 categories. The functions "Favourites" and "Last Used" give rapid and intuitive access to the most frequently used programmes by just touching a button.



CLIMABOX

CLIMABOX gives you the opportunity to choose the cooking modality:

- **the close oven chamber**

taking advantage of overpressure and of the microclimate presents inside the chamber (higher cooking uniformity, less energy consumption and faster cooking)

- **the open chamber**

for recipes that require a particularly dry atmosphere.



DRYFORCE is an exclusive function that rapidly eliminates humidity inside the oven chamber, obtaining a dry atmosphere in just a few seconds, even with the chamber closed. It is activated manually, when needed, or automatically to accurately control the amount of humidity inside the chamber.



MultiGlobeSystem

is an exclusive application to the PLUS version of the **GLOBE COMBI OVEN**.

Guided recipe creation mode that offers to the chef a choice of over 40 advanced preparation and cooking methods.

- dehydration
- pizza
- holding
- baking
- dish regeneration
- stir frying
- stewing
- spit roast chicken
- multi cooking
- low temperature cooking
- vacuum
- frying
- grilling
- cooking in jars
- rising
- confectionery



Accurate cleaning without wasting.



Wash System is effective against all types of residues and works without the need of additional components.

Convection GLOBE Oven.

Semi-automatic washing (optional) where the operator needs only to manually spray in the detergent.

Combi GLOBE Oven.

Fully automatic washing in **4 different modes.** (Eco, Normal, Soft, Hard)

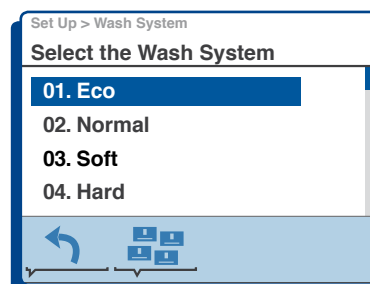
Automatic spray mist of 3-function detergent: Water Softener, Shine Additive and Detergent.

Standard on the PLUS version, optional on the EASY version.

integrated water dispenser



nebulizer detergent






The range.

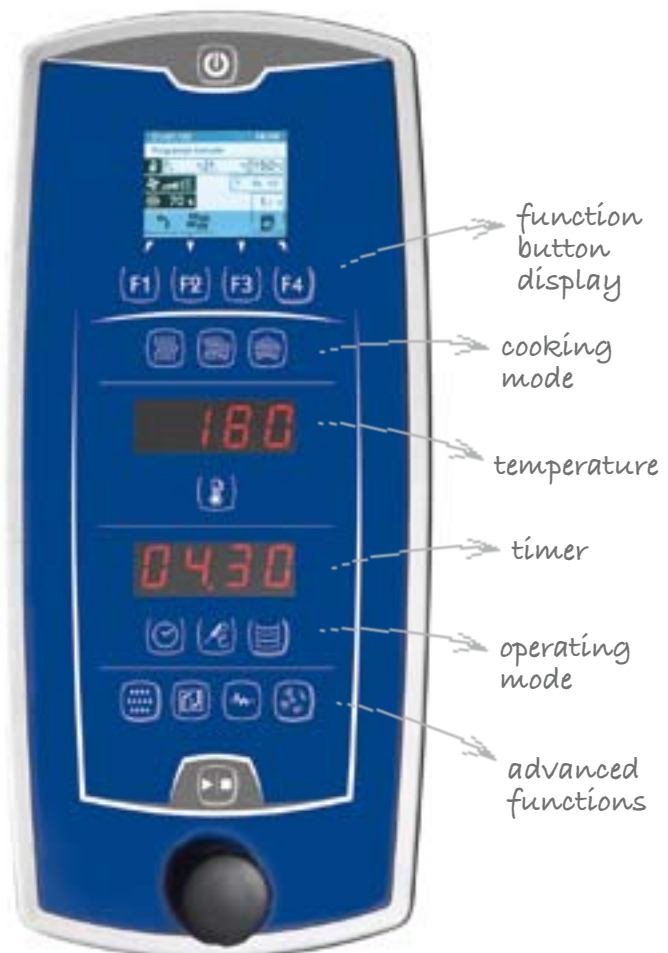




PLUS. 2 ovens in just 1.



-  core probe (4 modes)*
-  timer system
-  temperature system
-  multi-cooking
-  humidifier
-  Climabox
-  reduced power
-  fan speed
-  steam mode
-  combi mode
-  convection mode



PLUS. CHARACTERISTICS

- **CONVECTION** cooking mode 5°-270°
- **STEAM** cooking mode 5°-130°
- **MIXED** cooking mode 5°-250°
- 6 fan speeds.
- Impulse fan operation.
- Precise control, measurement and setting of the percentage of humidity inside the chamber.
- **CLIMA-BOX**: choice to open or close the chamber for maximum efficiency with all recipes.
- **DRYFORCE**: rapid humidity elimination in open or closed chamber.
- Multipoints core probe.
- Double core probe with 1 detection point. (optional)
- Vacuum probe. (optional)
- Automatic washing with 4 modes. (STANDARD, ECO, HARD, SOFT)
- Holding function.
- Chamber pre-heating or pre-cooling function can be entered into each recipe.
- **Sistema Multicottura**. Possibility to set a diversified timer for each cooking level.
- Timer rapid additional time setting button.
- Rapid cooling.
- Reduced power function.
- Control panel with touch buttons and coloured LCD.
- Digital and Programmable. 200 recipes with 10 cooking stages.
- HACCP data download with USB data pen.
- Recipe book divided into categories.
- **MULTIGLOBESYSTEM** area, guided recipes for cooking/regeneration.














GENERAL CHARACTERISTICS

- Seamless cooking chamber with round edges
- 1,0 mm thick AISI 304 shiny stainless steel external structure and cooking chamber
- Pull-out tray racks designed to improve air circulation and cleanliness
- Lengthwise insertion of trays (also suitable for GN1/3 and GN 2/3)
- Chamber also designed to accommodate 600x400 trays
- Internal low voltage halogen illumination
- Extractable fan deflector to facilitate maintenance and cleaning
- Insulated door with double heatproof toughened glass that can be opened
- Ergonomic handle facilitates opening even with full hands (optional double click)
- Vulcanised heavy duty silicone door gasket
- Double condensation collection tray (door and front) with direct drainage incorporated
- Technical compartment with input air cooling and easy access from the right-hand side
- Protection rating IPX5
- Stainless steel, height adjustable feet
- Powerful heat exchanger in chamber
- Magnetic microswitch door
- Safety cut-out and thermostats with relative alarms on: motor, chamber and circuit boards
- When door opened automatic steam escape to ensure user safety
- Chamber insulation with double layer of extra thick ceramic fibre



EASY. Simple, reliable & precise.



-  core probe*
-  timer system
-  multi-cooking
-  humidifier
-  reduced power
-  fan speed
-  rapid cooling
-  rapid advancement
-  washing*
-  chamber steam escape valve
-  steam mode
-  combi mode
-  convection mode



* = optional

EASY. CHARACTERISTICS

- **CONVEZIONE** cooking mode 5°-270°
- **STEAM** cooking mode 5°-130°
- **MIXED** cooking mode 5°-250°
- Precise humidity control, measurement and setting with 6 humidification steps.
- Core probe with 1 detection point. (optional)
- Automatic washing with 4 modes: Standard - Eco - Hard - Soft. (optional)
- **Multicooking system.** Possibility to set a diversified timer for each cooking level.
- Timer rapid additional time setting button.
- Rapid cooling.
- Reduced power function.
- Control panel with analogical display and encoder for selecting parameters.















GENERAL CHARACTERISTICS

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CONV. Intuitive, efficient & versatile.



-  core probe*
-  timer system
-  multi-cooking
-  humidifier
-  reduced power
-  fan speed
-  rapid cooling
-  rapid advancement
-  washing*
-  chamber steam escape valve
-  steam mode
-  combi mode
-  convection mode



* = optional

- **CONVECTION** cooking mode 5°-270°
- Precise humidity control, measurement and setting with 6 humidification steps.
- Semi-automatic washing with detergent input by operator and core probe with 1 detection point. (optional)
- **Multicooking system.** Possibility to set a diversified timer for each cooking level.
- Timer rapid additional time setting button.
- Rapid cooling.
- Reduced power function.
- Control panel with analogical display and encoder for selecting parameters.



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- When door opened automatic steam escape to ensure user safety
- Chamber insulation with double layer of extra thick ceramic fibre

Electric version.



6+1



10+1



dimensions

EXTERNAL DIMENSIONS	895x827x974	895x827x1274
CHAMBER DIMENSIONS	654x688x589	654x688x889
TRAY PITCH	72 mm	72 mm
PACKING DIMENSIONS	974x997x1094	974x997x1354
WEIGHT	108 kg	128 kg
PACKING WEIGHT	120 kg	140 kg

water data

WATER SUPPLY	3/4"	3/4"
WATER DRAINAGE	50 mm	50 mm
WATER PRESSURE	da 2 a 5 bar	da 2 a 5 bar

electrical data

POWER	0.5 kW	0.5 kW
ELECTRICITY SUPPLY	400V-3N	400V-3N
WIRING SECTION	4 mmq	6 mmq
THERMAL HORSE-POWER	11,5 kW	21,5 kW



Gas version.



6+1



10+1



dimensions

EXTERNAL DIMENSIONS	895x827x974	895x827x1274
CHAMBER DIMENSIONS	654x688x589	654x688x889
TRAY PITCH	72 mm	72 mm
PACKING DIMENSIONS	974x997x1094	974x997x1354
WEIGHT	119 kg	146 kg
PACKING WEIGHT	140 kg	165 kg

water data

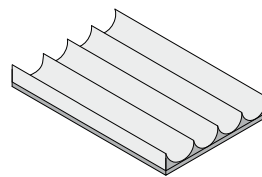
WATER SUPPLY	3/4"	3/4"
WATER DRAINAGE	50 mm	50 mm
WATER PRESSURE	da 2 a 5 bar	da 2 a 5 bar

electrical data

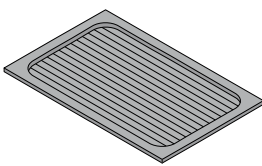
POWER	0.5 kW	0.5 kW
ELECTRICITY SUPPLY	230V	230V
WIRING SECTION	2.5 mmq	2.5 mmq
THERMAL HORSE-POWER	13 kW	22,5 kW



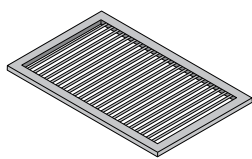
Accessories.



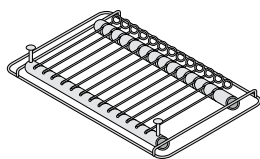
Demi-baguette tray



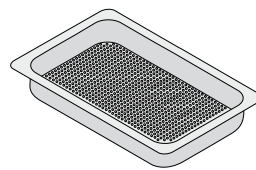
Non-stick tray for grilling



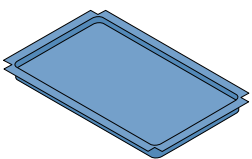
Non-stick tray



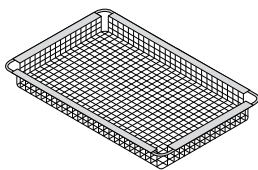
Skewer grid



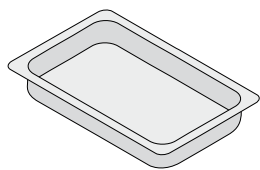
S/s perforated tray
GN 1/1



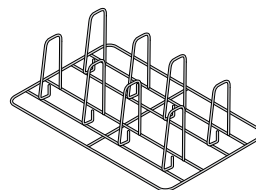
Non-stick tray



Frying basket



Stainless steel
GN 1/1 tray



Grid for spit roast
chicken

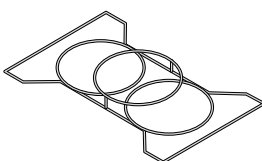
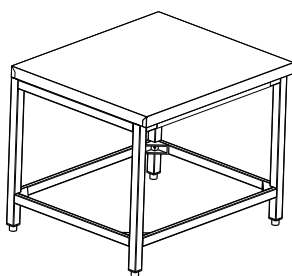
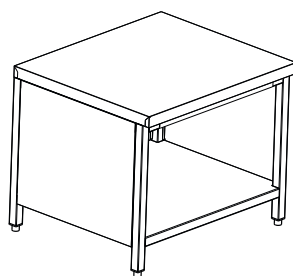


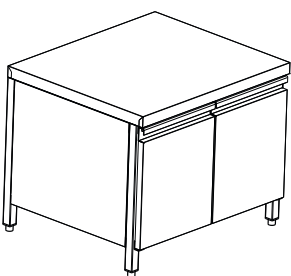
Plate grid



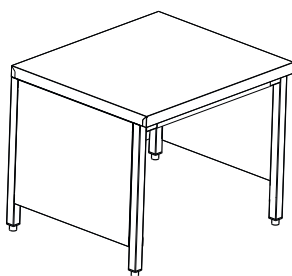
Oven stand



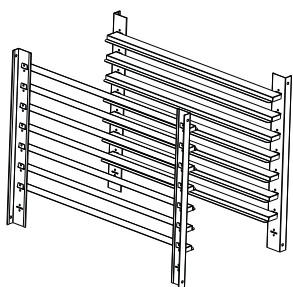
Open cabinet



Cupboard



Tray runners for oven
support



Support for blast chiller



GICO spa - Grandi Impianti Cucine
Via IV Novembre, 81 - 31028 Vazzola (TV) Italy
Tel. +39 0438 4444 - Fax +39 0438 444540
info@gico.it - www.gico.it

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QUALITY SYSTEM
CERTIFIED BY DNV
= ISO 9001 =**