



GF15G/GF15PG



Serial #: _____



Conforms to ANSI
STD Z83.11b -2009
Certified to CSA
STD 1.8b -2009

**Instruction Manual for the
Globe Gas Countertop Fryer Models:
GF15G, GF30G and GF15PG, GF30PG**

For Service on Your Gas Fryer:

1. Visit our website at www.globefoodequip.com
2. Or call the Globe Service Department at 937-299-8625 and ask for contact information for your local service company.

Visit our website for information on additional products available from Globe.

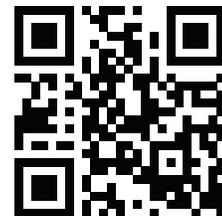
www.globefoodequip.com

Slicers, Mixers, Countertop Cooking Equipment, Meat Choppers & Scales

- IMPORTANT SAFETY NOTICE -

This manual contains important safety instructions which must be strictly followed when using this equipment.

WARRANTY REGISTRATION
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO
WWW.GLOBEFOODEQUIP.COM
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.



WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM

Index

ATTENTION OWNERS AND OPERATORS.....	5
UNPACKING & INSTALLATION.....	6-7
WARNINGS & SAFEGUARDS FOR OPERATION.....	8
OPERATING INSTRUCTIONS.....	9-11
CLEANING INSTRUCTIONS.....	12-13
TROUBLESHOOTING.....	14
LIMITED WARRANTY.....	16



GLOBE FOOD EQUIPMENT COMPANY
2153 DRYDEN RD.
DAYTON, OH 45439
PHONE: 937-299-5493
TOLL FREE: 800-347-5423
FAX: 937-299-4147
E-MAIL: info@globefoodequip.com
WEBSITE: www.globefoodequip.com

WARRANTY REGISTRATION
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO
WWW.GLOBEFOODEQUIP.COM
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM



Attention Owners and Operators

Globe's equipment is designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Unless the operator is adequately trained and supervised, there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state and/or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years of age, are adequately trained and supervised, and have read and understood this manual. Do not attempt to repair or convert any gas types on your own. Repairs and conversions are to be made solely by an authorized Globe servicer. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that Globe cannot anticipate every circumstance or environment in which this equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

Warnings affecting your personal safety indicated by:



OR



Warnings related to possible damage to the equipment and property are indicated by:



If any warning labels and/or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or Globe for these items available at no charge.

Please remember that neither this manual nor the warning labels replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

Unpacking & Installation

WARNING

TO AVOID SERIOUS PERSONAL INJURY AND PROPERTY DAMAGE:

- **ALWAYS** install equipment in a work area with adequate light and space.
- **ONLY** operate on a solid, level, nonskid surface that is nonflammable and away from sinks and water hazards.
- **NEVER** bypass, alter or modify this equipment in any way from its original condition. Doing so may create hazards and will void warranty.

GAS and GAS PRESSURE

CAUTION

This unit is factory supplied in **Natural Gas or L.P. gas**. This unit **cannot** be converted from one gas supply to another. Documentation may be necessary for warranty issues. Failure to comply with this instruction will void the warranty.

WARNING: A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact Globe.

WARNING

Unit installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, the National Gas Installation Code, CSA-B149.1, or the Propane Installation Code, CSA-B149.2 as applicable and in accordance with local codes.

WARNING

The appliance and its individual shutoff valve (to be supplied by user) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.45 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.45 kPa).

These models are designed, built, and sold for commercial use only.

Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.

UNPACKING

Unpack the fryer immediately after receipt. Remove the gas fryer from the crate; remove all packaging on and surrounding the unit, and be certain to remove protective plastic and residue from all surfaces. Make sure that all parts are provided.

If the equipment is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery. Immediately contact Globe or your local dealer of the equipment. **You have no recourse to damage after fifteen (15) days of receipt of Fryer.**

Unpacking & Installation

INSTALLATION

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have any questions or do not understand everything in this manual. Contact your local representative or Globe first.
2. Select a location for the fryer that has a level, solid, nonskid surface that is nonflammable and away from water hazards or sinks, and is in a well-lit work area away from children and visitors.
3. Equipment must be installed under proper ventilation as required per local code.

NOTICE: Local codes regarding installation and ventilation vary greatly by area. Unit installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, the National Gas Installation Code, CSA-B149.1, or the Propane Installation Code, CSA-B149.2 as applicable and in accordance with local codes.

4. Screw legs into the permanently fastened nuts on the four corners of the unit and tighten by hand. Legs must be installed to adequately provide proper ventilation to the unit.
5. Level unit by adjusting the four feet and tighten securely. The feet have an adjustment of one inch. Do not slide unit with legs mounted; lift if necessary to move unit.
6. The supplied gas pressure regulator is factory set at 6" Natural gas W.C. or 10" for L.P.
7. THESE UNITS ARE SUITABLE FOR INSTALLATION ON NON-COMBUSTIBLE SURFACES ONLY.
Non-combustible clearances: 6" sides (152 mm) 6" rear (152 mm) 4" floor (102 mm)
8. Do not obstruct the flow of combustion and ventilation air, under the unit by the legs or behind the unit by the flue. Do not place objects between the bottom of the unit and the countertop.
9. There must be adequate clearance for removal of the front panel. All major parts, except the burners, are removable through the front if the gas line is disconnected.
10. It may be necessary to adjust the balance of gas volume and air supply to each burner. This must be done by an authorized service technician.
11. Pipe threading compound must be resistant to the action of liquefied petroleum gases.



DO NOT use an open flame to check for leaks. Check all gas piping for leaks with a soap and water solution before operating unit. Personal injury and damage to equipment can occur.

COMMISSIONING:

Commissioning of your new Fryer is of the utmost importance. Commissioning is the thorough and methodical testing of the equipment, sub systems, and systems to ensure that the final product functions properly and safely at the work site. By identifying any potential problems (i.e. equipment location, ventilation, local fire/electrical codes, installation, operator training and certification) prior to equipment being placed into service, costly outages and potential damages may be avoided.

SAFETY ALWAYS.

Warnings and Safeguards for Operation

WARNING

TO AVOID SERIOUS PERSONAL INJURY AND PROPERTY DAMAGE:

WARNING

For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any, other appliances. Keep the area free and clear of combustible.

WARNING

Improper installation, adjustment, alteration, service or maintenance of this equipment can cause property damage, personal injury, or death and voids warranty. Read the installation operating and maintenance instructions thoroughly before installing, or operating this equipment.

WARNING

Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. If you smell gas, immediately shut off the main gas valve, extinguish all heat and flames, and call 911. Safety information can be obtained from your local gas supplier.

IMPORTANT SAFEGUARDS & SAFETY INSTRUCTIONS

WARNING

When using gas cooking equipment, basic safety precautions should always be followed, including the following:

The fryer outside surfaces can become HOT after use. Use caution when touching the unit.

- Never directly touch the cooking surface while the fryer is on. Fryer can become EXTREMELY HOT.
- Always turn off main gas supply when servicing or adjusting any parts or attachments, and before cleaning.
- Never leave the fryer on overnight*.
- Do not operate any equipment with a damaged or leaking gas line, ignitor or valves, or if the unit is dropped or damaged in any manner. Call for service.
- The use of attachments not recommended or sold by the manufacturer may cause fire, injury or even death.
- Do not use outdoors.
- Do not use this equipment for any use other than the use intended by the manufacturer.
- Never use the fryer as a heating source
- The Globe fryer does not contain **any** user-serviceable parts. Globe recommends that a qualified technicians should carry out repairs. Do not remove any components or service panels on this product.
- Never bypass, alter, modify or attach any unauthorized parts to this equipment. Doing so can create hazards and will void warranty
- Globe takes every care to ensure that all products are safe. Steel cutting procedures used to manufacture these items result in sharp edges. These sharp edges are removed to the best of our ability; however, we insist the operator take care when in contact with this piece of equipment.
- Always keep hands, hair and clothing away from heating source.
- Allow the fryer to cool down after use and before dismantling for cleaning; the unit will be EXTREMELY HOT do not handle immediately after use.
-  **DANGER:** Never mix oil and water together in the frypot during cooking or cleaning process as this will result in hot oil flashing/spitting from the pot that can result in severe burns.
- Once the unit has been turned on, the cooking compound/oil becomes very HOT very quickly. Take care when approaching the unit and never reach in or touch the hot oil.
- If the oil begins to smoke, turn the unit off immediately. The oil is too old to use or the temperature is too high.

Complete the warranty register online at www.globefoodequip.com/support/warranty-registration-form.

* SEE OVER NIGHT SHUTDOWN OPERATIONS ON PAGE 11

Operating Instructions

Operating the Fryer - Before Lighting Pilot and Burners

Fill the oil pot about 3/4" below the full line with proper frying compound before lighting pilot. (The reason for filling the tank 3/4" below the full line is that the frying compound will expand during the preheating process.) If the frying compound expands above the full line, the frying compound may overflow out of the tank during the cooking process.

CAUTION

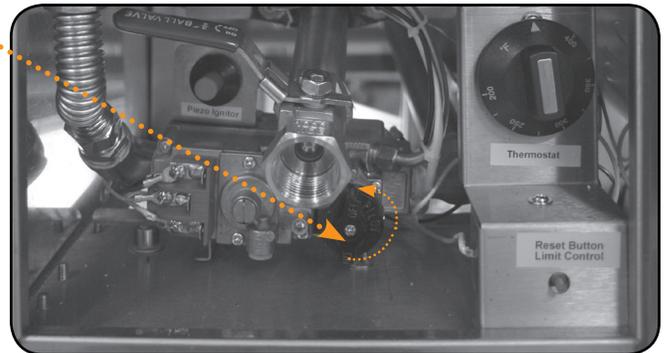
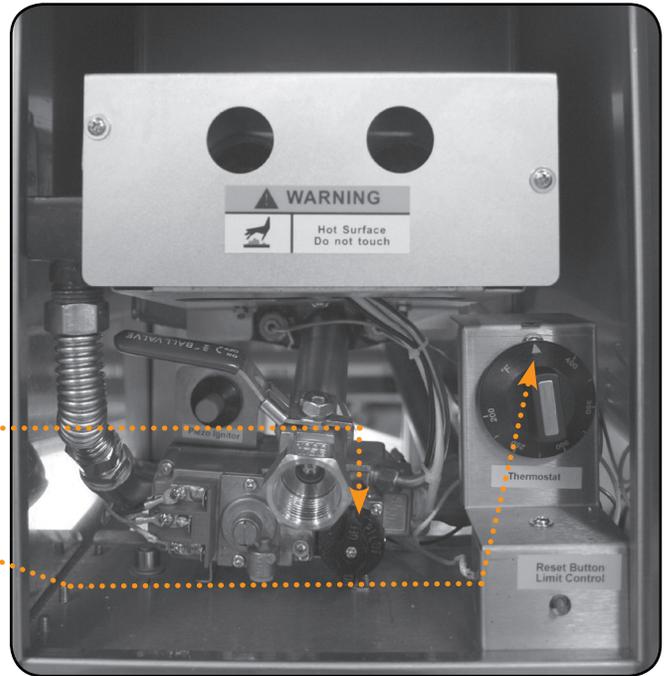
Add frying compound/oil in fry tank before lighting the pilot or burners is imperative so that the unit will not be damaged during the pilot ignition process.

Operating Instruction:

- Step 1. Make sure Gas Control Valve dial is in the "OFF" position.
- Step 2. Make sure this thermostat dial is in the "OFF" position.
- Step 3. Turn the Gas Control Valve dial to "Pilot" position and hold. Press the pilot ignition button. In order to drain any air within the gas pipe system, for the first use, please hold the Valve dial at the "Pilot" position for 5-7 Minute till lighting.

If Gas Fryer is setting without pilot Ignition, please hold an Ignition source (by the match) at the pilot. When the flame is established, remove the Ignition source.

- Step 4. Turn the Gas Control Valve dial to the "ON" position and using the thermostat dial, set the desired temperature. You can monitor the flame status through this panel.



Operating the Fryer - Pilot Lighting Instructions

Before operating fryer, it should be checked to see that it is sitting level. Adjust the feet to level the fryer. Be sure the catch tray has been properly placed.

CAUTION

NEVER light the pilot light with an empty frypot. Damage to equipment can occur.

All burners are lit from constantly burning pilots. Turning the thermostat to the desired temperature is all that is required to put the unit in service. The thermostat adjusts from 200° up to 400°F.

Do not permit fans to blow directly at the unit. Wherever possible, avoid open windows next to the unit's sides or back. Avoid wall type fans which create air cross-currents within a room. It is also necessary that sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmospheric pressure will occur, which will effect operation and cause undesirable working conditions.

A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the unit is installed and will leave the unit independent of changing draft conditions.

All valves and thermostats must be checked periodically. Consult the authorized service representative in your area.

Operating Instructions

First Use: Prepping the fryer for use

Before the fryer can be put to use, the frypot needs to be burned in. To "Burn in" the frypot for use, go to page 13, in the cleaning section and follow the instructions for cleaning the Frypot.

Normal Use of the Fryer:

For normal operation, once the fryer is turned on for the first time each day, allow 15-20 minutes for the frying compound/oil to come up to the desired temperature.

1. Place product in the basket for frying. No more than 3/4 full - Do NOT over fill the baskets as. Fill them while they are placed on the nesting hooks only. Do not attempt to fill the baskets while they are submerged in oil.



Depending on moisture content of the food product, some oil cracking/spitting may occur. Please be careful when dropping the product down into the oil. Never reach in or touch the oil with your hands, do so can result in severe burns.

2. Once the frying compound/oil is to the desire temperature, the burners will switch off and the frying basket may be gently "dropped" for frying. (Follow the cooking directions of the product being fried for the proper cooking time.) **Do NOT salt the food over the oil.**
3. Once the cooking time for the product has been reached, the fry basket can then be lifted and placed on the nesting hook for draining. Allow at least 5-10 seconds for draining, Product can then be served or placed in a proper heated containment unit for serving.

NOTE: the time between "drops", in order for the oil to come back up to the original frying temperature is about 5 to 7 minutes

Total recovery time from first batch drop to next batch drop is approximately 15 minutes.

Continue use of the frying compound/oil until it becomes darkened, becomes heavily soiled with food particles, and/or the food product begins to look darkened or burned. Frying compound/oil may need to be changed based on the product being fried in it. (For example: Onion rings tend to degrade the oil faster than french fries) See Instructions for Fry Pot/Tank care and draining oil below.

Filling Fry Tank (CAUTION: NEVER LIGHT PILOT OR TURN BURNERS ON WITH EMPTY TANK)

1. Fill the fry tank approximately 3/4" below the full line. The fry compound will expand as it is heated. Heat the fry compound to 375°F for 20 minutes then check the level. Add appropriate amount of fry compound so it lines up with the full line.
2. When using solid frying compound, put enough compound in fry tank so at least half or more of the tank has compound in it. Then set the temperature to 200°F on dial and allow the compound to liquefy. Add to adjust compound level.
3. Use a quality frying compound.
4. Filter the frying compound frequently, at least once a day.
5. Skim out food particles frequently with a strainer/skimmer.
6. Add at least 15% (of fry pot/tank capacity) of fresh frying compound daily (more if possible) without overloading. If 15% of frying compound is not used daily, remove some of the compound to as to add in 15% of fresh compound daily.
7. Do not overload the fry baskets. (Recommended 3/4 of the way full or about 5 lbs). This will result in longer recovery time, longer cook time, and compound absorption into the product.
8. Prepare the food properly.
9. Keep salt out of the frying compound. Do not salt foods with the basket above the kettle.
10. To make sure of a good thermostat operation, check frying compound temperature with a reliable frying thermometer. Temperature of compound should be comparable to thermostat setting.
11. Keep the fry tank and thermo-probes clean.

Operating Instructions

OVER NIGHT SHUTDOWN

Turn the temperature control knob to the Off position. Or turn the Off/Pilot/On valve control to Pilot if you wish not to change the temperature setting. (The pilot flame alone will keep the frying compound temperature to 130-145°F. when not under any load. This will shorten preheat time when turned back on.)

A fryer cover is recommend in instances where the fryer remains ready for use but is turned completely off.

EXTENDED SHUTDOWN (4 DAYS OR LONGER)

1. Turn the temperature control knob to the Off position.
2. Turn the Off/Pilot/On valve control knob to the Off position.
3. Turn the manual control valve under the unit to the Off position.
4. Turn the supply valve to the Off position (not supplied by Globe).
5. The entire flue duct opening on the top rear of unit must always be left uncovered.

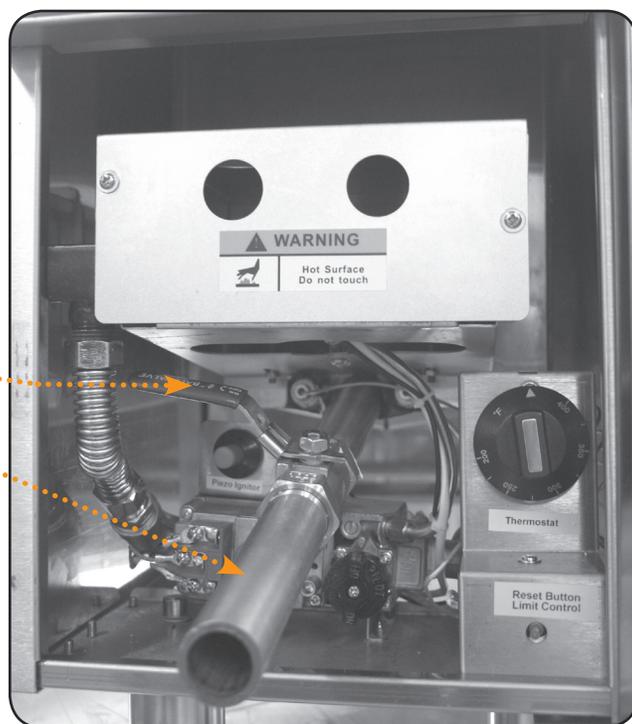
Instruction for draining oil

⚠ WARNING

Allow the fryer and fryer oil to cool completely before draining. Never drain the oil while the fryer is on, doing so can result in severe burns.

NOTE: Attached to the inside of the main door, a drain extension pipe has been provided.

1. Screw the drain extension pipe into the main drain valve.
2. Once secured, use the blue handle; turn the valve on to release the oil.
3. Drain oil into a waste container for disposal.



Cleaning Instructions

CAUTION

- **DO NOT** use any abrasive or flammable cleaning fluids.
- **DO NOT** hose down, immerse or pressure wash any part of the fryer, excluding the oil pot.
- **NEVER** use a scrubber pad, steel wool or abrasive material, or cleaners containing chlorine, iodine and ammonia or bromine chemicals as these will deteriorate the stainless steel and shorten the life of the unit.



IF CLEANING ALL THE FRYER'S SURFACES, THE MAIN GAS VALVE MUST BE SWITCHED TO THE CLOSED POSITION. AFTER CLEANING, THE GAS LINE CAN BE SWITCHED BACK TO THE OPEN POSITION. PLEASE FOLLOW THE LIGHTING INSTRUCTIONS IN THIS MANUAL TO RELIGHT THE FRYER'S PILOT LIGHTS AS NEEDED.

RECOMMENDED CLEANING



Allow fryer and oil to completely cool before cleaning. If fryer and oil is not completely cooled before handling, serious personal injury can occur.

It takes very little time and effort to keep the fryer attractive and performing at top efficiency. Please follow the cleaning steps below:

PART	REQUIRED ACTION	FREQUENCY
Body	Use a clean cloth and a non-abrasive cleaner to clean the stainless steel body of the Fryer. Wipe the polished areas with a soft cloth.	Daily
Back splash	Thoroughly clean. Wipe with clean, warm, mildly soapy water then re-wipe splashes with a damp cloth.	Daily
Controls	Unit should be turned down to the recommended overnight hold temperature or off when not in use. It is recommended that the unit be disconnected from the gas supply by closing the main gas valve. Use a clean cloth to wipe any down controls and/or knobs	Daily

Troubleshooting

ISSUE	CAUSE	SOLUTION
Fryer pot - compound oil not heating	Fryer temperature is too low	Adjust the fryer temperature
	Main gas line is closed	Open valve
	Pilot light is not lit	Ignite pilot light
	Cause unknown	Call for service
Flame is too high or too low	Adjustment knob is turned up or down	Adjust flame with control knob
Pilot light not staying lit	Flame is too low	Adjust pilot light flame height
	Pilot tube clogged	Replace pilot tube. Call for service
Strong smell of gas in cooking area	Main gas line leak	Turn off main gas valve. DO NOT LIGHT FLAME, ignite anything, or turn/switch on anything electrical Call fire department. Call for service
Cooking compound/oil is heating up slowly	Carbon build up	Clean unit
	Fryer temperature is too low	Turn up the fryer temperature
	Cause unknown	Call for service
Frying compound/oil will not hold heat	Fryer overloaded	Reduce product
	Fryer temperature is set too low	Adjust the fryer temperature
	High moisture content in product	Check product for over moisture saturation. Replace product if necessary
Excessive smoke and or darkening of frying compound	Fryer temperature is too high	Adjust the fryer temperature
	Fryer compound/oil is old and full of food particles	Strain or skim compound/oil
		Change compound oil completely
	Use a quality oil	
Improper preparation on food	Product under filled	Check to see if food is breaking down. Replace food product if needed
		Fill basket to proper level
		Reduce the filled basket for proper frying conditions
Product over-filled		
Gas type of unit needs to be converted	Unit ships from the factory Natural gas OR Natural Gas. Conversion of this unit is not applicable.	Contact Globe. Do not attempt conversion.

If problem persists and the above solutions do not correct the issue, please call Globe's Service Department at: 866-260-0522.

ETHERMOSTAT CALIBRATION

The fryer control is factory calibrated. If cooking results indicate unit is not maintaining correct temperatures, consult an authorized service representative.

Limited Warranty

Globe Food Equipment Company (“GFE”) warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 2 year. The labor warranty is two year from original installation or 18 months from actual factory shipment date whichever date occurs first. Warranty includes onsite service calls within 60 miles of an authorized service company. End user is responsible for all extra travel and mileage at prevailing rates.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. GFE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

GFE’S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated GFE Service Location during normal working hours. This warranty does not cover services performed at overtime or premium labor rates. End user is responsible for the difference between normal service rates and premium service rates. IN NO EVENT SHALL GFE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered.

This warranty is not in force until such time as a properly completed and signed installation/warranty registration or an online registration form has been received by GFE within 30 days from the date of installation. Register online at www.globefoodequip.com/support/warranty-registration-form

Proof of purchase is required to extend warranty more than 2 year from date of shipment from the factory.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. GFE NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Example of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a GFE designated servicer.
6. Lubrication.
7. Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8. Cleaning of equipment.
9. Misuse or abuse.

WARRANTY REGISTRATION
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO
WWW.GLOBEFOODEQUIP.COM
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM

