



Serial #: _____



Intertek



Intertek



Intertek
Canada Model
IR1800-C

Globe Cooking Products Conform to
NSF-4 and UL STD. 197 Standards

Instruction Manual for the Globe 1800W Countertop Induction Range Model GIR18/GIR18-C

For Service on Your Induction Range:

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.



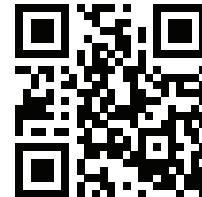
WARNING

IMPORTANT: PERSONS WITH PACEMAKERS

Persons with pacemakers should stay at least 3 feet away from the induction range. When using the induction range with the general public, a pacemaker notice should be posted near the equipment in use.

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



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.

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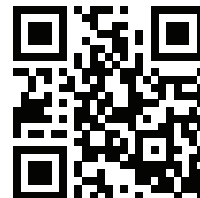
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Attention Owners and Operators

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 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 understand this manual. 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 its 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 are indicated by:



or



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



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

Please remember that this manual or the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

Installation

UNPACKING

Unpack the induction range immediately after receipt. If the machine 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 of damage after fifteen (15) days.**



TO AVOID SERIOUS PERSONAL INJURY:

- **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.
- **NEVER** operate the induction range without all warnings attached to it.



PROPER GROUNDING

THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD OR USE ANY ADAPTER PLUG (Fig. 5-1 and Fig. 5-2).



Fig. 5-1 Correct

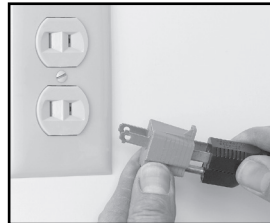


Fig. 5-2 Incorrect

1. Complete the warranty register online at www.globeslicers.com/warranty.asp.
2. Induction range and outside covering/containment unit may become HOT after use. Use caution when touching the unit.

SAVE THESE INSTRUCTIONS

Power Cord:

- A shorter power cord is provided to reduce risk of someone becoming entangled or tripping.
- Proper Use of Extension cord, if required.
 1. The extension cord should be a grounding-type 3-wire cord: the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by patrons or tripped over unintentionally.
- 3. Check local fire & safety ordinances before using any extension cords.

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 anything in this manual. Contact your local representative or Globe first.
2. Remove the induction range from the box. Once your induction range has been removed from the packaging, be certain that all protective plastics and residues are removed from all surfaces.
4. Inspect the induction range to ensure all parts have been provided, if applicable.
3. Select a location for the induction range that has a level, solid, nonskid surface that is nonflammable and away from water hazards or sinks, and is in a well-lighted work area.
5. Install the induction range in its location with at least 5" between the appliance and walls or other objects.
6. Proper connections and power supply are essential for efficient performance.



This equipment gets EXTREMELY HOT so make sure all flammable/combustible materials are set away from this equipment.

COMMISSIONING:

Commissioning of your new Induction range 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.

APPROVED COOKWARE MATERIALS

Suitable Pans:

Steel or cast iron, enameled cast iron, stainless steel, and aluminum if marked "suitable for induction cooking", flat-bottom pans/pots with diameter of 12 to 26 cm or 4.75" to 10.25". (If a magnet sticks to the bottom of the pan, it will work with the induction range).

Unsuitable Pans or Pots:

Heat-resistant glass, ceramic containers, copper pans, pots with feet, stainless steel and aluminum if marked "not suitable for induction cooking", pottery, or bronze materials. Rounded-bottom pans or pots with their base measuring less than 12 cm or 4.75".

Safeguards & Safety Instructions

WARNING

IMPORTANT: PERSONS WITH PACEMAKERS

Persons with pacemakers should stay at least 3 feet away from the induction range. When using the induction range with the general public, a pacemaker notice should be posted near the equipment in use.

WARNING

TO AVOID SERIOUS PERSONAL INJURY:

- **DO NOT** operate the induction range on, near / around microwaves.
- **DO NOT** operate the induction range before reading the instruction manual first.
- **ALWAYS** disconnect or unplug electrical power before cleaning, servicing or adjusting any parts or attachments.
- **NEVER** bypass, alter, modify or attach any unauthorized parts to this equipment. Doing so may create hazards and will void warranty.
- **NEVER** operate induction range with a damaged power cord or plug.
- **NEVER** leave the induction range on overnight or for prolonged periods of non-use.
- **NEVER** use the induction range as a heating source for your kitchen, space, or room.
- **ALWAYS** keep hands, hair and cloth away from heating elements.



IMPORTANT SAFEGUARDS & SAFETY INSTRUCTIONS INCLUDING THE FOLLOWING:

CAUTION

When using electrical appliances, basic safety precautions should always be followed. DO NOT operate induction range if unit appears damaged or malfunctions in any manner. Call customer service for assistance.

- Do not touch ceramic glass plate surface while, or after, cooking as ceramic glass surface will become hot from heat generated by cooking pan.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or any liquid.
- Do not put induction range in a dishmachine for cleaning.
- Close supervision is necessary when induction range is being used. Operator must be properly trained on all operational and safety procedures, especially when using near children.
- Unplug unit when not in use and before cleaning. Allow unit to cool before moving or cleaning.
- The use of any accessories or cooking pans which are not recommended by the manufacturer may cause fire or injuries.
- Do not use outdoors. For indoor use only.
- Do not allow power cord to hang over edge of table or counter, or to touch hot surfaces.
- Do not place the induction range in, on, or near open flames, electric burners, heated ovens, or other high temperature equipment or surroundings.
- To disconnect, turn off all controls, then gently remove plug from wall outlet.
- Do not use induction range for anything other than cooking. (use suitable pans/pots only).
- Do not immerse induction range in water, as this will cause permanent damage to unit.
- Do *NOT* use if ceramic glass cook top should break or crack, as cleaning solutions and spill-overs may penetrate the broken cooktop and could create an electric shock risk.
- Before Cleaning Ceramic Glass Plate Surface – Unit must be unplugged and cool to touch. Wipe ceramic glass plate with damp cloth and only use a non-abrasive glass cleaning solution on spills.



Safeguards & Safety Operating Instructions

- Caution - To ensure continued protection against risk of electric shock, connect to properly grounded outlet only.
- Do not heat empty pans or pots as this will automatically activate the over-heating protection device and shut off the unit. Never heat any sealed metal cans on induction range as this could cause them to explode and the unit to shut down.
- Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foil on, or near, the top glass plate.
- Allow sufficient space around the cooking area and always place unit on a level flat surface. Do not block the air-intake panel as this may cause unit to overheat. Keep unit a minimum of 5" from wall, other equipment, or obstructions to allow for proper ventilation.
- Never use or place the unit on a low, heat-resistant or flammable materials (carpet, vinyl, paper, or fabric).
- NEVER place any paper between the cooking pan and the cooking plate as the paper could ignite.
- NEVER submerge the unit in water and DO NOT put unit in a dishmachine.
- When storing, DO NOT place any object(s) on top of the induction range. This could cause damage to the cooking surface and/or the unit.
- Items such as, radios, televisions, automatic-banking cards, cassette tapes, etc. can be damaged.
- Persons with a pacemaker should not operate and/or come within 3 feet of an operating induction range.

Operating Instructions

Operating the Induction Range

Before operating the induction range, check to see that it is sitting level.

**NOTE: Upon first use, induction range may produce a metal-burning smell.
This is normal and smell will dissipate with use.**

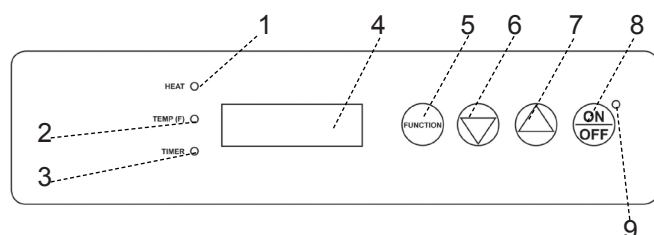
Cookware : Suitable cookware includes :

- Steel or enameled cast iron
- Iron, steel or non-enameled cast iron
- 18/0 stainless steel and aluminium (if marked suitable for induction cooking)

Unsuitable cookware includes:

- Cookware with a diameter of less than 12cm
- Ceramic or glass cookware
- Stainless steel, aluminium, bronze or copper cookware, unless marked as suitable for induction cooking
- Cookware with feet
- Cookware with a rounded bottom (e.g. wok)

CONTROL PANEL



1. Heat indicator light
2. Temp (F) indicator light
3. Timer indicator light
4. LED display
5. Function button
6. Decrease time, temperature, or heat button
7. Increase time, temperature, or heat button
8. On/Off button
9. Power indicator light

Operating Instructions

COOKING:

1. Connect the appliance to the power outlet.
2. Once the range is properly connected, the unit will beep once and the light next to ON/OFF button will illuminate indicating power has been applied to the unit.

NOTE: If the power indicator light is not illuminated and the unit is plugged in, check the power cord connection.

3. Place suitable cookware onto the center of the range.



NEVER place empty cookware on the appliance.

NOTE: The cooktop's surface will not heat up if the wrong type of cookware is applied or there is no cookware placed on the unit.

NOTE: The induction range will automatically power down if there is no functional operation within 2 hours.

4. Set 'Heat', 'TEMP', and if desired, 'TIMER'.
 - A. Press the ON/OFF button one time. The 'HEAT' indicator light will begin flashing
 - B. Press "FUNCTION"
 - C. Set 'Heat' (Heat is the amount of power in WATTS applied to the cookware.)
 - D. Toggle from/between 'Heat', 'Temp', and 'Timer' settings. The light indicator next to each function will illuminate to indicate which function is ready to be set.

NOTE: Press the UP/DOWN buttons repeatedly to set the timer. Or, to move quickly through the timer, press and hold the UP OR DOWN button.

Set HEAT: Function > Heat = Cooking Power in WATTS (light will be illuminated next to the selection).
UP or DOWN "▲ or ▼". The default power of heating is 1200W. Adjust the power rate from 500W-1800W.

Set TEMP: Function > Temp (F) (light will illuminate next to the selection) > UP or DOWN "▲ or ▼".
The default temperature is 200°. Adjust the temperature from 140° to 460°.

Set TIMER: Function > Timer (light will illuminate next to the selection) > UP or DOWN "▲ or ▼".
Adjust the timer from 0-180 minutes in increments of 5.

Timer OFF: If the TIMER is not set, the induction range will properly function in 'ON' mode up to two hours.

5. Timer ON:

IMPORTANT: In order for the timer to be running, the 'Timer' Indicator light must be illuminated.

- A. Use the function key to navigate to the timer selection and select a time.
- B. Once the desired time has been selected, let the range time and indicator lights blink until they illuminate solid on their own. Now your timer is set.

Once the timer has reached "0", the induction range will beep once indicating time has ended and the range is powering down.

IMPORTANT: The induction range will shut off automatically after the 'TIMER' reaches "0". The cooktop will power down, the fan will cool the unit/parts, and the fan will shut off. Repeat operations 1-4 to turn the range back on.

6. Turn 'OFF' the range and/or disconnect power to the unit after use.
After cooking/warming is complete, press the ON/OFF button to turn off the unit. The range will stop heating, the fan will cool down the unit and then shut off. The power indicator light will remain illuminated.

As long as the 'ON/OFF' indicator light is illuminated, there is power/current flowing to the unit. Unplug the induction range completely to disconnect the power to the unit



WARNING: Always unplug the unit before cleaning to prevent electric shock.

Cleaning Instructions

CAUTION

- **ALWAYS** unplug the induction range and wait for it to cool completely before cleaning.
- **DO NOT** use any cleaning fluids that can be harmful to you, others around you, or the environment.
- **DO NOT** hose down, immerse or pressure wash any part of the induction range.
- **NEVER** use a scrubber pad, steel wool or abrasive material to clean the induction range.



ALWAYS DISCONNECT OR UNPLUG THE ELECTRICAL POWER FROM THE INDUCTION RANGE BEFORE CLEANING.

RECOMMENDED CLEANING

It takes very little time and effort to keep the induction range attractive and performing at top efficiency. Clean after each use according to the cleaning schedule below:

PART	REQUIRED ACTION	FREQUENCY
Induction range glass top	Wipe down the unit with a damp cloth (DO NOT use Benzene, thinner, scrub brushes or polishing powder to clean any surface on the induction range.) Note: If pots/pans are used without being cleaned first, staining of the glass top may result.	After each use
Body	Wipe down the unit with a damp cloth (DO NOT use benzene, thinner, scrub brushes or polishing powder to clean any surface on the induction range.)	Daily
Controls	Unit should be turned off when not in use. It is recommended that the unit power be shut off and disconnected from the power supply (the outlet) Use a clean, damp cloth to wipe down the control panel.	Daily
Intake and exhaust vent	Once the unit has cooled, use a vacuum attachment to remove dirt / debris from the intake and exhaust vents.	When needed



NEVER run water over the unit.

WARNING

An Authorized Servicer should perform any servicing

Troubleshooting

ISSUE	CAUSE	SOLUTION
Induction range not working	Power supply	Check power source
	Power button has not been turned 'ON'	Check that the unit is correctly plugged in and turned ON
	Suitable cookware is not being used	Check cookware compatibility. (Refer to page, 6 of this manual)
	No cookware placed on unit	Place suitable cookware on unit. Range will not activate normally until contact with the proper cookware is made. If enough time passes with no cookware placed on the unit, the induction range will power down completely.
	Plug/cord damaged	Call for service
Cooking surface is heating up slowly	Temperature set to low	Change temperature of range
	HEAT set to low	Adjust the Heat/Wattage going to the range.
	Faulty elements	Call for service
Range is beeping continuously	Pot/pan has been removed from cooktop	Place pot/pan back to the cooktop.
Error Code Lockout	Error Code Lockout	Unplug the unit, wait five minutes, and plug the unit back in. Use normally. If error lockout continues, call for service.

ERROR CODE	CAUSE & SOLUTION	
E1	The range has become too hot, most likely due to blocked ventilation slots.	Clear vents, unplug, let range cool down before restarting. If error message continues, contact an authorized servicer.
E2	Overheat-protection was activated and the range has switched off.	Remove cookware from the cooktop and let the range cool down before restarting. Additionally, check to see if the pan in use is suitable for induction cooking.
E3	Temporary voltage overload.	Let the range cool down before restarting.

If problems persist and the assigned solution does not remedy the issue, please call Globe's Service Department at: 866-260-0522

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 1 year. The labor warranty is one year from original installation or 18 months from actual factory shipment date whichever date occurs first. Unit must be sent prepaid to GFE for repair. No mileage or travel time is paid.

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 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 GFE Service during normal working hours. 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.

This 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 installation and warranty 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 if extended more than 1 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.

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