



Serial #: _____



GFF35G/GFF35PG

**Instruction Manual for the
Globe Gas Fryer Models:
GFF35G, GFF50G, GFF80G and GFF35PG, GFF50PG, GFF80PG**

For all after sales support, visit www.globefoodequip.com

- Complete the Warranty Registration
- Find an Authorized Servicer
- View Parts Catalogs
- Download an Electronic Copy of the Owner's Manual

For additional Technical Support call Globe at 1-866-260-0522.

- IMPORTANT SAFETY NOTICE -

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

Maintain and use this manual as a reference for training.

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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 and fire. 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 and property damage indicated by:



OR



Warnings related to possible damage to the equipment 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 LP 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 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 five parts are included.

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

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. Mobile units must be installed with restraints (to be supplied by user) as required per local code.

NOTICE: Local codes regarding restraints vary greatly by area. Unit restraints must conform with the ANSI Z21.69 or CSA 6.16 and a quick disconnect device complying with either ANSI Z21.41 or CSA 6.9. Unit must also be installed with a restraining means to guard against transmission of strain on the connector.

Unpacking & Installation

LEG INSTALLATION

1. Open the fryer door assembly.
2. Remove 16 screws and 16 nuts from the four base plates attached to the bottom of the floor flyer.
3. Raise the fryer to allow access for the four legs to be screwed into the four base plates.
4. Attach leg or caster (4) to base plate (4) with four screws and four nuts.

NOTE: Install the screws from the bottom side of the fryer. Make sure that the nuts are installed on the inside of the floor flyer cabinet. Use a wrench to tighten the nuts from the inside of the fryer cabinet.

5. Lower the fryer, careful not to drop or allow the fryer to fall.
6. Use a level to make sure that the fryer is level.

NOTE: Each leg can be screwed in or out to lower or raise each corner of the fryer.

FLUE INSTALLATION

1. Position the flue top on the oil tank. See Figure 7-1.
2. Use a 5/16" socket and the two self-tapping screws that are provided to secure the flue top to the oil tank. See Figure 7-2.
3. Slide the flue wrap over the flue top. See Figure 7-3.
4. Use a 5/16" socket and four self-tapping screws that are provided to secure the flue wrap to the back and sides of fryer. See Figure 7-4.



The fryer must be level for maximum performance. Incorrect leveling, can void warranty.

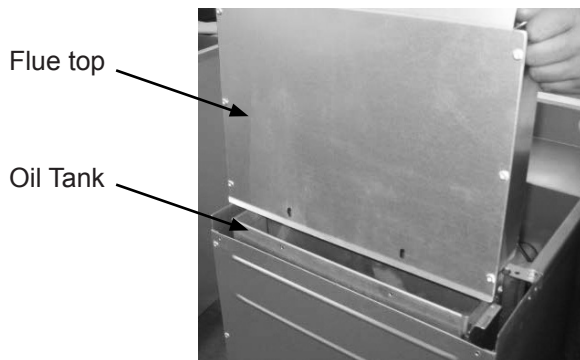


Figure 7-1

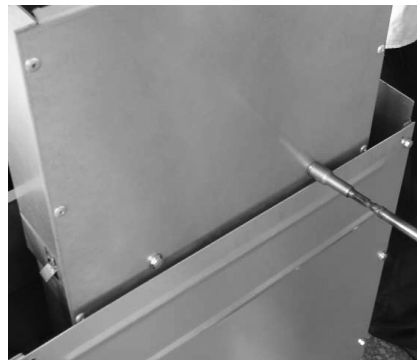


Figure 7-2

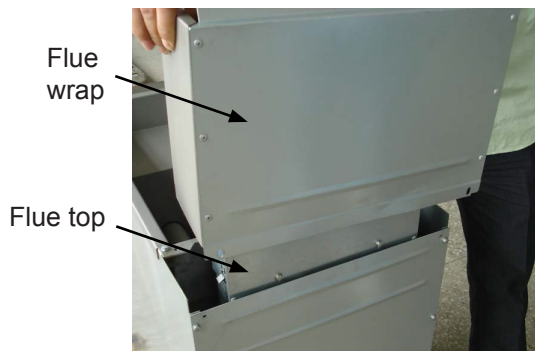


Figure 7-3



Figure 7-4

Unpacking & Installation

CLEARANCE AND VENTILATION



WARNING Improper ventilation can result in personal injury or death. Ventilation that does not properly remove flue products can cause headaches, drowsiness, nausea, or could result in death.

It is recommended that a canopy extend 6" past the appliance and the bottom edge be located 6'6" from the floor. Filters should be installed at an angle of 45° or more from the horizontal. This position prevents dripping of grease and facilitates collecting the run-off grease in a drip pan, unusually installed with a filter. A strong exhaust fan tends to create a vacuum in the room and may interfere with burner performance or may extinguish the pilot flames. Fresh air openings approximately equal to the fan area will relieve such a vacuum. In case of unsatisfactory performance on any appliance, check the appliance with the exhaust fan in the "OFF" position. Do this only long enough to check equipment performance, then turn hood back on and let it run to remove any exhaust that may have accumulated during the test. Equipment must be installed under proper ventilation as required per local code.

The exhaust fan should be installed at least 2 feet above the vent opening at the top of the fryer.

Unit is not intended to be connected directly to an outside flue.

1. 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)
2. 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 floor.
3. 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.

GAS CONNECTION

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.

A 3/4" male NPT line for the gas connection is located near the lower right rear corner of the fryer. See Figure 8-1.

The data plate, located on the inside of the front door assembly of the fryer indicates the type of gas the unit is equipped to burn (natural gas or liquid propane). The fryer should be connected ONLY to the type of gas for which it is equipped.

The fryer orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level. Contact Globe or your Globe representative for units installed above 2000 feet sea level.

All Globe equipment is adjusted at the factory; however, the pilot height should be checked at installation and adjusted, if necessary.

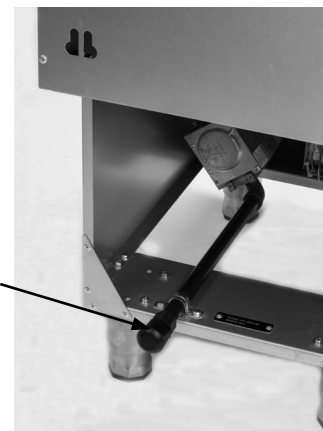


Figure 8-1

A sufficient gas supply is necessary. Undersized or low pressure lines will restrict the volume of gas necessary for satisfactory performance. A safety control valve and pressure regulator, which is provided with each unit, is set to maintain a 4" W.C. manifold pressure for natural gas or 10.0" W.C. manifold pressure for propane gas. However, to maintain these conditions the pressure on the supply line, when all units are operating simultaneously, should not drop below 7" W.C. for natural gas or 11" W.C. for propane gas. Fluctuations of more than 25% on natural gas or 10% on propane gas will create problems and affect burner operating characteristics. A 1/8" tap to measure the manifold pressure is located on the safety control valve, which is on the burner manifold located directly below the burners inside the cabinet.

1. Purge the supply line to clean out dust, dirt, or other foreign objects before connecting the supply line to the fryer.
2. It is recommended that an individual manual shutoff valve be installed in the gas supply line to the unit.
3. Connect the gas supply directly to the 3/4" male NPT line located near the lower right rear corner of the fryer. See Figure 9-1.
4. Use a wrench to securely hold the 3/4" male NPT line that is attached to the fryer. Tighten the gas supply pipe.

Unpacking & Installation

5. After connecting the gas supply, check that the fryer is level. Use a long level four ways; across the front and rear of the fry tank and along each side.
6. The supplied gas pressure regulator is factory set at 4" Natural gas W.C. or 10" for LP gas.
7. It is recommended that with LP gas that an additional gas regulator (owner supplied) be installed between the fryer and gas tank.
8. 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. 3/4" male NPT line
9. Pipe threading compound must be resistant to the action of liquefied petroleum gases.

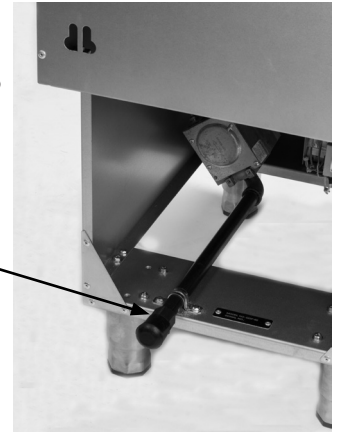


Figure 9-1

⚠ WARNING

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, fire and damage to equipment can occur.

⚠ WARNING

This appliance and its individual safety control valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 14" WC (1/2 PSIG or 3.45 kPa). If the incoming gas pressure is in excess of 14"WC (1/2 PSI, 3.45 kPa), an additional gas regulator will be required for a NG or a LP gas application.

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

All mobile fryers must be restrained to prevent tipping in order to avoid splashing of hot liquid. Equipment must be restrained per local code. Read the Unpacking and Installation section thoroughly before installing.

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 Unpacking & Installation and Operating sections 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 or oil 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 technician 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 fire 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.
- Do not use fryer with flue removed or with the door assembly open.
- Do not touch or cover the flue.
- Do not use fryer without the legs or casters installed and adjusted to at least 3 inches minimum toe room.

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

* Refer to OVER NIGHT SHUTDOWN

Operating Instructions

FILLING FRY TANK (CAUTION: NEVER LIGHT PILOT OR TURN BURNERS ON WITH EMPTY TANK)

First Use: Prepping the fryer for use

Before the fryer can be put to use, the fry tank needs to be burned in. To “Burn in” the fry tank for use, refer to the cleaning section and follow the instructions for cleaning the Fry Tank.

1. Close the drain valve before filling the fry tank.
2. 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 6 to 10 minutes then check the level. Add appropriate amount of fry compound so it lines up with the full line.
3. Remove the basket support rack when filling the fry tank with solid compound.
4. When using solid frying compound, be careful not to bend, break, or twist the thin capillary wires of the sensing elements located in the fry tank.
5. Pack solid shortening below the tubes, all spaces between the tubes, and at least an inch above the top of the tubes before turning on the thermostat.



If any air spaces are left around the heat tube surfaces when the heat is turned on, the tube surfaces will become red hot, burn the solid shortening, weaken the fry tank, and could result in a fire.

6. Install the basket support rack over the fry tank heat tubes.
7. To prevent burning and scorching the solid shortening, set the temperature to 200°F on dial and allow the compound to liquefy. Add to adjust compound level.



Never attempt to melt a solid block of shortening on top of the heat tubes. Never light pilot or turn burners on with empty tank.

OPERATING THE FRYER - PILOT LIGHTING INSTRUCTIONS

1. Turn the thermostat to OFF.
2. Press down the safety control valve and turn counterclockwise to the PILOT position. See Figure 11-1.
3. Hold down the safety control valve for one minute to purge air from the gas supply line.
4. While pressing the safety control valve, use a flame source to ignite the pilot. Hold down the safety control valve for 30 seconds.

NOTE: If pilot does not stay lit when the safety control valve is released, repeat step 4 holding down the safety control valve longer. Adjustment to the pilot flame may be necessary.

5. Once the pilot remains lit, turn the safety control valve counterclockwise to the ON position. Make sure not to press down on the safety control valve.
6. Do not turn the thermostat “ON” until the fry tank is filled with oil or solid shortening.
7. Once the fry tank is filled with oil or solid shortening, set the thermostat to the desired temperature. The thermostat adjusts from 200° up to 400°F.



Figure 11-1

Operating Instructions

Normal Use of the Fryer:

For normal operation, once the fryer is turned on for the first time each day, allow 6-10 minutes for the frying compound/oil to come up to the desired temperature.



WARNING

Never cover or touch the flue when the fryer is on. The flue becomes very hot. Doing so can result in severe burns.

1. Place product in the basket for frying. No more than 1/2 full - Do NOT over fill the baskets. Fill baskets away from fryer or place on nesting hooks only. Do not attempt to fill the baskets while they are submerged in oil.



WARNING

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, doing 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 30 seconds to 1 minute.

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) Refer to Instructions for Draining Oil section for how to drain the oil. Refer to Cleaning Instructions Fry Tank for fry tank care.

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.

AUTOMATIC PILOT VALVE

The Automatic Pilot Valve provides an automatic safety shutoff for the fryer when the pilot flame is extinguished. When the pilot flame is burning, the valve is held open electromagnetically by the electrical current from a thermopile in the pilot flame. When the pilot flame goes out, generation of current ceases and the valve closes automatically.

HIGH LIMIT THERMOSTAT

Globe fryers are equipped with a secondary heat control that prevents the oil temperature from rising above 450°F. Due to the accuracy tolerance of the high limit thermostat, the oil temperature may reach as high as 475°F.

In the event the fryer shuts down, the oil must be cooled to below 400°F before the pilot burner can be re-ignited. When the oil has cooled, refer to the Operating the Fryer - Pilot Lighting Instructions to light the pilot.

Operating Instructions

INSTRUCTION FOR DRAINING OIL

WARNING

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

NOTE: Attached to the inside of the main door, a drain extension pipe has been provided. See Figure 13-1

1. Screw the drain extension pipe into the main drain valve.
2. Once secured, use the red handle; slowly pull the red handle counterclockwise to release the oil.



When main drain valve is open, be prepared for fast flowing oil.

3. Drain oil into a waste container for disposal.

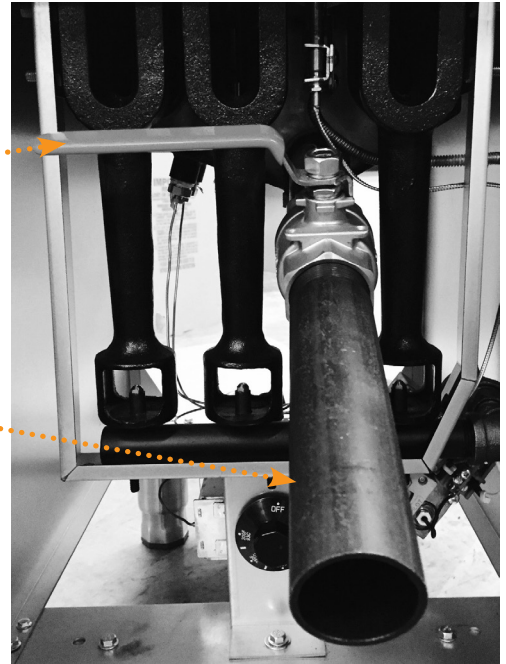


Figure 13-1

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.
- **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

WARNING

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.	Daily
	Wipe the polished areas with a soft cloth.	
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.	Daily
	It is recommended that the unit be disconnected from the gas supply by closing the main gas valve.	
	Use a clean cloth to wipe down any controls and/or knobs	

Cleaning Instructions

RECOMMENDED CLEANING (CONTINUED)

PART	REQUIRED ACTION	FREQUENCY
Fry Tank 	Wait until the fryer and the oil are completely cool. Turn thermostat knob to OFF position. Turn the safety control valve to OFF position. Remove fryer baskets and basket support rack. (Clean these parts separately) Strain the frying compound/oil into a clean container. Make sure there is NO compound/oil left in fry tank. (If the fry tank is left empty for more than 2 minutes, shut the pilot off. If this is not done, the fry tank may be damaged.) Before lighting the fryer burners add cold water to the "MAX" line. Add suitable cleaning solution, following cleaner instructions. Light the pilot and turn the thermostat to 250°F. Let the heating unit bring the solution to a light boil. Boil the solution and water mix long enough to loosen or dissolve all varnish or carbon deposits. This should take approximately 5 minutes. (DO NOT place any part of your body over the fry tank during the boiling cleaning process) Turn the unit off. Make sure pilot is turned off at this time. Let the fryer and the solution <i>cool completely</i> and rinse with clean water and then a second rinse with 2 cups of vinegar. Rinse with clean water until the vinegar odor is gone. The fry tank must be thoroughly rinsed since even a trace of cleaner left inside the fry tank will contaminate the fry compound. (DO NOT SPRAY WITH HOSE) Thoroughly drain all water, cleaning solution water-vinger etc. from the fry tank.  Dry thoroughly. CAUTION: Water and oil will flash and spit when unit is operational. This will cause burns to the operator. Every part of the fry tank unit must be dry before use with oil for frying. Cover the fry tank if compound will not be added until a future date. After the unit is completely dry and free water, frying compound/oil may be reintroduced to the fryer. Place the baskets and basket support rack back in place.	Weekly or As Needed
Burner and Orifices	Clean the burners and orifices. Make sure no lint or debree has accumulated.	Monthly

Troubleshooting

ISSUE	CAUSE	SOLUTION
Burners do not come on	Gas supply to unit off	Open valve
	Safety control valve is in OFF or PILOT position	Turn safety control valve to ON
	Pilot light not lit	Ignite pilot light
	Thermostat not ON	Turn ON thermostat
Pilot light not staying lit	Safety control valve is in OFF position	Turn safety control valve to PILOT position
	Pilot gas not adjusted properly	Call for service
	Gas supply to unit off	Open valve
	Thermopile is bad	Call for service
	Dirty thermopile connections at safety control valve or high limit	Call for service
	Orifice clogged	Clean orifice
	Flame is too low	Adjust pilot light flame height
	Pilot tube clogged	Replace pilot tube. Call for service
Pilot produces carbon deposits	Unit connected to wrong gas supply	Call for service
	Pressure not adjusted correctly	Call for service
	Pilot gas not adjusted correctly	Call for service
Burners produces carbon deposits	Wrong size orifices	Call for service
	Connected to wrong gas supply	Call for service
	Pressure not adjusted correctly	Call for service
	Flue obstructed	Clean flue to remove obstruction
Flame is to high or to low	Adjustment knob is turned up or down	Adjust flame with control knob
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

Troubleshooting

ISSUE	CAUSE	SOLUTION
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	Check to see if food is breaking down. Replace food product if needed
	Product under filled	Fill basket to proper level
	Product over-filled	Reduce the filled basket for proper frying conditions
Gas type of unit needs to be converted	Unit ships from the factory Natural gas OR LP gas. Conversion of this unit is not applicable.	Contact Globe. Do not attempt conversion.
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

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

THERMOSTAT CALIBRATION

The fryer thermostat 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 tank defects in material or workmanship for a period of 2 years with full fryer to be replaced or repaired at Globe's discretion. The labor warranty is one 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.

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.

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.

WARRANTY REGISTRATION
GO TO WWW.GLOBEFOODEQUIP.COM
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

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