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- › [Globe](#) /
- › [Globe PF10E Electric Countertop Fryer User Manual](#)

## Globe PF10E

# Globe PF10E Electric Countertop Fryer User Manual

Model: PF10E



## 1. INTRODUCTION

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This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Globe PF10E Electric Countertop Fryer. Please read this manual thoroughly before operating the appliance and retain it for future reference. This fryer is designed for light-duty commercial applications, offering reliable performance for frying various food items.



Image: The Globe PF10E Electric Countertop Fryer, showcasing its stainless steel construction, control panel, and two nickel-plated fry baskets.

## 2. SAFETY INFORMATION

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**WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.**

- Always operate the fryer on a stable, level, and heat-resistant surface.
- Do not immerse the control head or power cord in water or other liquids.
- Ensure the fryer is properly grounded.
- Do not operate the fryer without oil or shortening.
- Always use caution when handling hot oil. Allow oil to cool completely before draining or cleaning.
- Keep hands and face away from hot steam and oil splatter.
- Unplug the fryer from the power outlet before cleaning or performing any maintenance.

- This appliance is for commercial use only.

### 3. SETUP

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1. **Unpacking:** Carefully remove the fryer and all components from the packaging. Retain packaging for future transport if needed.
2. **Inspection:** Inspect the fryer for any shipping damage. If damage is found, contact your supplier immediately.
3. **Placement:** Place the fryer on a sturdy, level, and non-combustible surface. Ensure adequate clearance around the unit for ventilation and safe operation. The adjustable feet can be used to level the unit.
4. **Cleaning:** Before first use, clean the fry pot, baskets, and heating element with warm, soapy water. Rinse thoroughly and dry completely.
5. **Power Connection:** Ensure the power supply matches the specifications of the fryer (120V, 1700W). Plug the 4-foot power cord into a dedicated, grounded electrical outlet.

### 4. OPERATING INSTRUCTIONS

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1. **Filling with Oil:** Pour cooking oil or shortening into the removable fry pot. Ensure the oil level is between the MIN and MAX fill lines indicated inside the pot. The fryer has a 10-pound oil capacity.
2. **Power On:** Turn the power switch to the "ON" position.
3. **Setting Temperature:** Rotate the thermostat knob to the desired frying temperature. The temperature range is 70°F to 375°F. The indicator light will illuminate, indicating the heating element is active.
4. **Preheating:** Allow the oil to preheat to the set temperature. The indicator light will turn off once the desired temperature is reached. It will cycle on and off during operation to maintain temperature.
5. **Frying Food:** Carefully place food into the nickel-plated fry baskets. Do not overload the baskets, as this can lower oil temperature and result in soggy food. Lower the baskets slowly into the hot oil.
6. **Monitoring:** Fry food until it reaches the desired doneness and color. Use the built-in basket nesting bar to rest baskets above the oil for draining.
7. **Power Off:** Once frying is complete, turn the thermostat knob to the lowest setting and then turn the power switch to the "OFF" position. Unplug the unit from the power outlet.

### 5. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will extend the life of your fryer and ensure optimal performance.

- **Daily Cleaning:**
  - Ensure the fryer is unplugged and completely cool before cleaning.
  - Carefully remove the fry pot and baskets.
  - Drain used oil into an appropriate container.
  - Wash the fry pot and baskets with warm, soapy water. Rinse thoroughly and dry completely.
  - Wipe down the exterior of the fryer and the control head with a damp cloth. Do not use abrasive cleaners or scourers.
- **Oil Management:** Filter or replace cooking oil regularly to maintain food quality and extend oil life.
- **Deep Cleaning:** Periodically, a more thorough cleaning of the heating element may be required. Consult a qualified service technician if you are unsure.

- **Storage:** When not in use for extended periods, store the fryer in a clean, dry place.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not heat up.	No power; Thermal overload tripped; Faulty heating element.	Check power cord and outlet; Reset thermal overload button (usually on the back); Contact qualified service technician.
Oil not reaching desired temperature.	Thermostat set too low; Overloaded baskets; Insufficient oil; Faulty thermostat.	Adjust thermostat; Reduce batch size; Ensure oil is at correct level; Contact qualified service technician.
Food is soggy or greasy.	Oil temperature too low; Overloaded baskets; Old or dirty oil.	Allow oil to reach temperature; Reduce batch size; Change or filter oil.
Excessive smoking.	Oil temperature too high; Old or dirty oil; Food particles in oil.	Lower temperature; Change or filter oil; Clean fry pot thoroughly.

## 7. SPECIFICATIONS

- **Model:** PF10E
- **Dimensions (L x W x H):** 17.5" x 11.06" x 14.8"
- **Material:** All Stainless Steel Construction
- **Power:** 120V, 1700 Watts
- **Oil Capacity:** 10 Pounds
- **Temperature Range:** 70°F - 375°F
- **Weight:** 16.8 Pounds
- **Certifications:** NSF Certified
- **Included Accessories:** 2 Nickel-Plated Baskets, 4-foot Power Cord

## 8. WARRANTY AND SUPPORT

For warranty information and technical support, please contact Globe Food Equipment Company directly or refer to the warranty card included with your purchase. Keep your proof of purchase for warranty claims.

**Manufacturer:** Globe

**Contact Information:** Please refer to the official Globe website or product documentation for the most current contact details for customer service and technical support.

