



Model PF16E Shown



Serial #: _____



Canada Models
PF10E-C, PF16E-C & PF32E-C

**Instruction Manual for the
Globe Countertop Electric Fryers
Models PF10E, PF16E & PF32E
Canadian Models PF10E-C, PF16E-C & PF32E-C**

For Service on Your Electric 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.

- IMPORTANT SAFETY NOTICE -

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

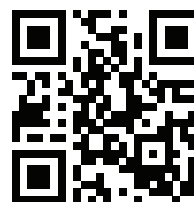
Visit our website for information on additional products available from Globe.

www.globefoodequip.com

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

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
INSTALLATION	6-8
SAFEGUARDS & SAFETY INSTRUCTIONS	9-10
OPERATING INSTRUCTIONS.....	10-11
HELPFUL HINTS - OIL DETERIORATION	12
CLEANING INSTRUCTIONS	13
TROUBLESHOOTING	14
LIMITED ELECTRIC FRYER WARRANTY	16



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Attention Owners and Operators

Globe 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, to strictly follow all of the instructions contained in this manual, and adhere to 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 understood 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 the warning labels and/or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or contact Globe directly to request these items at no charge.

Please remember that neither this manual nor the warning label(s) 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 fryer 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 to 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 can create hazards and will void warranty.
- **NEVER** operate the fryer without all warnings attached to unit.

NOTICE: Local codes regarding installation vary greatly by area. The National Fire Protection Association, Inc, states in its NFPA 96 latest edition (see below) that local codes are “authority having jurisdiction” when it comes to requirements for installation of equipment. Therefore, installations should comply with all local codes. Once your electric fryer has been removed from the packaging, be certain that all protective plastics and residues are removed from all surfaces.



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. 6-1 and Fig. 6-2).



Fig. 6-1 Correct



Fig. 6-2 Incorrect

1. Complete the intallation/warranty registration online at:
www.globefoodequip.com/support/warranty-registration-form.
2. Electric fryer outside covering/containment unit, oils and baskets will be HOT during and after use. Use caution when approaching the unit.

Electrical

Model PF10E

The PF10E -120V Fryer is wired to use with a standard 120VAC receptacle and may be plugged in any convenient outlet. (USA only) This unit requires 14.2 amps to produce 1700 watts and should be used on a dedicated circuit.

Models PF16E & PF32E

The PF16E & PF32E -208/240V Fryers. (USA only) The PF16E requires 15.8A to produce 2900W-3800W and should be on a dedicated service. (USA only) The PF32E requires 31.6A to produce 5800W-7600W and should be on a dedicated service.

Installation

The installation of the fryer must conform to the NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND ALL THE LOCAL ELECTRICAL COMPANY RULES AND REGULATIONS. APPROVED FIRE SAFETY AND HOOD SYSTEMS SHOULD BE INSTALLED ACCORDING TO NFPA 96 STANDARDS.

NOTE: Double fryers (i.e. PF32E) have individually controlled heating elements, and dual power supply must be provided.

INSTALLATION AND ASSEMBLY OF THE FRYER

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. Remove the fryer from the box. Once the fryer has been removed from the packaging, be certain that all protective plastics and residues are removed from all surfaces.
3. Inspect the fryer to ensure all parts have been provided.
4. 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-lighted work area away from visitors.
5. Install the fryer in its location with at least 6" between the appliance and the walls or other objects.
6. Proper connections and power supply are essential for efficient performance.
7. Make sure that the fryer is installed in a well ventilated area.
8. Make sure to take care in placing the fryer in an area that is open and not underneath a cabinet or any other overhang other than a vent hood.



This equipment, oil and its contents get EXTREMELY HOT so make sure all flammable/combustible materials are set away from this equipment.

COMMISSIONING:

Commissioning of the 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.

Installation

Feet

Install feet by screwing each foot into the threaded openings on the bottom of the fryer. Failure to use feet will void warranty and could cause unsafe conditions.

Leveling

Level unit by adjusting the four feet and tighten securely. The adjustable feet have an adjustment of one inch for lineup with other Commercial Pro countertop lines. Check the feet regularly to make sure they are tight. Make sure the work surfaces of the bench/table the fryers sits on are kept clean and maintained to avoid any accidents. Make sure the bench/table is adequately built to hold the weight of the fryer. Empty (without oil/shortening added) PF10E = 16.8 lbs, PF16E = 19.2 lbs, PF32E = 29.2 lbs.



IMPORTANT:

Suitable Pans: Use only the fry baskets and fry pot provided with your fryer. DO NOT substitute the baskets or fry pot with any other container.

The fryer electrical head has two locating buttons that need to be aligned (Fig 8-1).

1. Make sure the oil pan is placed into the fryer body evenly, and lower the element into the frying pot bay following the two simple steps (Fig. 8-2 and Fig. 8-3). Points A, cradles and guides the head to the fryer body.

NOTE: Easy push buttons to lock and unlock located on the operator right-side; lift and lower heating element for cooking or cleaning. Point A is the cradle pin guide. Point B determines the position of the head in either the working (Drip Oil) position or cleaning (Remove Pot) position.

2. Place the electrical head into the supporting cradle brackets placing Points A into the element cradle pin guide; then gently pull the fryer electrical head forward to lock Point B into the first position.

NOTE: Point B allows the fryer head to stay in the raised (Drip Oil or Remove Pot) position, or by pushing and/or depressing the button and holding the insulated element handle, you can also lower the element into the pan and its operating position.

These steps can be repeated in reverse for cleaning purposes.

NOTE: Point B has two level options: Fully raised 90° (Remove Pot position), allows pan to be removed; raised to 75° (Drip Oil position), allows for cleaning and draining oil/fat from the element.

Make sure the fryer is off. It is now ready to be filled with the appropriate oil/shortening required. For shortening, it is advised to breakdown first to avoid overheating of the element.

NOTE: In the "Off" position, the fryer pot can be filled with the heating element up or down. Once the pot is full with appropriate cooking oil, carefully lower the heating element into the pot if up. Make sure the heating element is always fully covered with oil. Once the heating element is fully covered with oil, the fryer can then be turned "On". Refer to the Operating Instruction in this manual to properly start and operate the fryer.

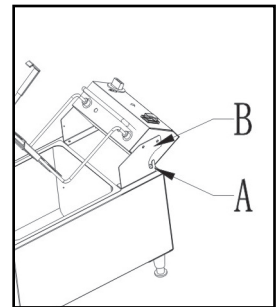


Fig. 8-1

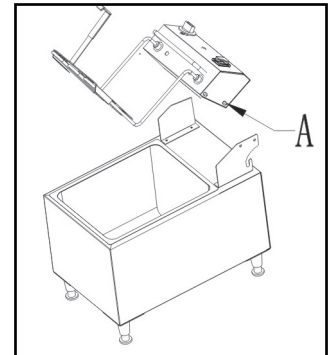


Fig. 8-2

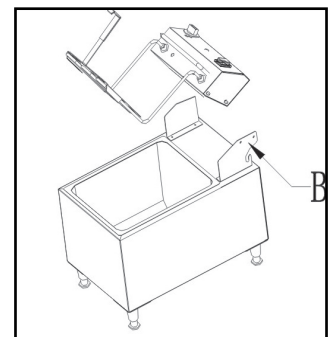


Fig. 8-3

Safeguards & Safety Instructions

When using electrical appliances, basic safety precautions should always be followed. Follow all safeguards and safety instructions including, but not limited to the following:

TO AVOID SERIOUS PERSONAL INJURY:

WARNING

During and after operation, the fryer reaches/has reached very high temperatures. The oil in the pan and all surfaces will be **EXTREMELY HOT**. Take extreme caution when operating. Let oil and unit cool before handling.



- **DO NOT** operate the fryer before reading the instruction manual first.
- **DO NOT** touch fryer, pot or oil while or after cooking, as all parts become **EXTREMELY HOT**.
- **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 can create hazards and will void warranty.
- **NEVER** operate fryer with a damaged power cord or plug.
- **NEVER** leave the fryer on overnight or for prolonged periods of non-use.
- **NEVER** use the fryer as a heating source for your kitchen, space, or room.
- **ALWAYS** keep hands, hair and cloth away from heating elements.
- **NEVER** handle the unit, pot, and oil during and directly after use. **ALWAYS** allow the unit and oil to cool completely before handling.
- **DO NOT** use outdoors. For indoor use only.
- **DO NOT** Overload the frying pot with oil or food product. Hot oil will splatter causing serious injuries and burns.
- **DO NOT** pull/yank on any cord to disconnect. To disconnect, turn off all controls, then gently remove plug from wall outlet.
- Before handling and cleaning – Switch Off the power and disconnect from the main power. Unit must be unplugged and cool to touch. Allow time for the oil/shortening to cool as well; the unit will be too hot to handle immediately after use.

CAUTION

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



- Close supervision is necessary when fryer is being used. Operator must be properly trained on all operational and safety procedures, especially when using near others.
- To protect against electrical shock, do not immerse cord, plugs or appliance in water, liquid or dishmachine.
- Unplug the unit when not in use and before cleaning. Allow the unit and oil to cool before moving or cleaning.
- The use of any accessories or cooking pans, which are not recommended by the manufacturer, can cause fire or injuries.
- Do not allow power cord to hang over edge of table or counter, or to touch hot surfaces.
- Do not place the fryer in, on, or near open flames, electric burners, heated ovens, or other high temperature equipment or surroundings.
- Do not use fryer for anything other than frying; use with suitable fryer basket(s) and supervision.
- Globe takes every care to ensure that all products are safe. Steel cutting procedures used to manufacture these items results in sharp edges. These sharp edges are removed to the best of our ability however we insist the operator takes care when in contact with this piece of equipment.
- This unit has been equipped with a thermal cut-off safety device to avoid overheating and oil flash point.
- Do not use if the fryer oil smokes or gets too hot. Turn “Off,” unplug the unit , and have it checked by an authorized servicer.
- **ALWAYS BE PREPARED** in case of a fire, make sure to have the correctly rated fire extinguisher near by.
- **DO NOT** put fryer in water, as this will cause permanent damage to unit.

Safeguards & Safety Operating Instructions

The fryer **does not** contain any user-serviceable parts. Globe dealers or recommended qualified technicians should carry out repairs if necessary. Do not remove any components or service panels on this product.



WARNING *DO NOT attempt to spray or pour water in or around the fryer. This is **EXTREMELY** dangerous as water and oil create a volatile reaction when combined.*

Operating Instructions

Operating the Electric Fryer

Make sure all fryer parts are always cleaned thoroughly before use. Detergents can be used to break down cooking oil and ensure adequate cleaning. For further cleaning instruction, refer to the cleaning section of the manual.

Fryer Operation:

1. Fill the pan with oil, fat or shortening until level indicator line is reached.
 - A. Your choice of oil/fat will influence the quality of products cooked in the fryer. It will also influence the life of the oil/fat. Please be sure to regularly change oil/fat to maintain best cooking results and to avoid the breakdown down of oil/fat which will eventually lead to the oil igniting.
 - A non-golden color or dark, burnt areas on food *may* indicate that the oil/fat needs to be changed.
 - B. If solid shortening is used, pack the fat around the heating element and set the thermostat between 200°F and 250°F. This will ensure the fat heats slowly and covers the element. Failure to do so will trip the *Hi Limit* protection switch.
 - C. It is recommended that for preparation heat up, each day, fat is brought up to temperature steadily, particular when solids fats/shortening is used.
 - D. Make sure oil/fat levels are maintained according to the indication marks in the pan. Over filling the oil pans will result in over flow from surge boiling once food product is lowered into the pan for cooking.



SURGE BOILING CAN RESULT IN PERSONAL INJURY AND PROPERTY DAMAGE. PLEASE USE EXTREME CAUTION WHEN COOKING WITH OIL. DO NOT ATTEMPT TO REMOVE POT WHILE OIL IS STILL HOT. LET OIL COOL COMPLETELY BEFORE HANDLING.

2. After proper oil/fat levels are obtained, make sure the heating element is lowered into the oil, turn the unit "On" and set the thermostat dial for desired cooking temperature.
 - While preheating, the amber light will stay on. When the selected temperature is reached, the indicator light will go out.
3. Once the oil/fat has reached the desired temperature, the baskets with food product can be lowered carefully into the oil/fat.
4. Only fill the baskets half way to ensure the best cooking results and to avoid surge boiling that can result in injury.

Operating Instructions

The fryer is thermostatically controlled and will operate according to the desired temperature setting, ensuring temperatures are maintained through cooking cycles.

The fryer does not come equipped with a timer; make sure to observe fryer while cooking each product every time or use a regular cooking timer, record and repeat your data for cooking of your food products.

5. Once the food is cooked, carefully lift the baskets from the oil/fat and allow the baskets to rest on the supports (Fig. 11-1). This will allow any excess oil/fat to drain back into the oil pan.



NOTE: If the temperature of the fat should get too high or if the elements are left “ON” in the raised position, or while cleaning, the “HI LIMIT” control will turn off the unit. If this occurs, turn the thermostat to “OFF” position, allow the fryer to cool and press the reset button on the back of the control box. To gain access to reset button, unscrew cover on back of control box. After resetting the unit, to protect reset button during operation, reinstall the cover over the reset button by screwing it back on control head. Normal operation can be resumed (Fig. 11-2).



NOTE: If the Hi Limit continually turns off the unit, please refer to the trouble shooting guide.

Low Usage / Between Frying

IMPORTANT: Turn fryer temperature down to 200°F between product frying to avoid burning oil and causing the fryer to be manually reset.

For nightly shut-down or non-use storage, make sure to turn the unit “Off” and dial the thermostat to the “Off” position.

Let the fryer and oil cool.

Once cool, it may be necessary to cover the top of the fryer with a fryer cover/night guard. Fryer covers are an accessory that can be purchased separately through your fryer supplier or dealer.

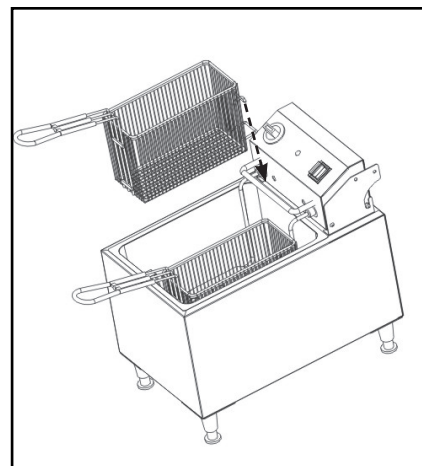


Fig. 11-1

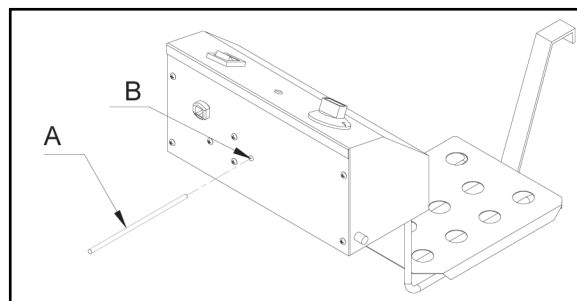


Fig. 11-2

Helpful Hints - Oil Deterioration

Signs of Oil Deterioration:

- Oil darkens with use because the oil and food molecules burn when subjected to high / prolonged heat.
- The more an oil batch is used, the slower it will pour. Oil viscosity changes because of its molecular structure.
- Loose absorbent particles accumulate as sediment at the bottom of the fryer storage container or are suspended in the oil.
- When smoke appears on the oil's surface (before the temperature reaches 190° C / 375°F) the oil in the fryer will no longer effectively deep fry food products.
- When the oil in your fryer emits a foul odor or if the oil smells like the food fried/cooked in it, the oil should be carefully discarded.



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

How to Safely Reuse oil:

- Strain oil through a few layers of cheese cloth to catch any food particles. Only do this once the oil has cooled. DO NOT attempt to do this when the oil is in use or directly after.
- Shake off excess batter from food before putting into the fryer. This will reduce the amount of excess food particles.
- Turn off the heat to the fryer once cooking is complete. Exposing oil to prolonged heat accelerates the life of the oil.
- Store oil in a cool, dark place. Once fryers are off and have cooled, cover the fryer with a guard/cover.
- Avoid iron or copper pots or pans for frying oil that is to be reused. These metals accelerate the life of the oil.

Cleaning Instructions



WARNING Additional to what is listed here, refer to Safeguards and Safety Instructions Section 8 this manual.



- **ALWAYS** unplug and allow the fryer and the oil to cool 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 fryer.
- **NEVER** use a scrubber pad, steel wool or abrasive material to clean the fryer.



ALWAYS DISCONNECT OR UNPLUG THE ELECTRICAL POWER FROM THE FRYER BEFORE CLEANING.

NOTE: During the cleaning process, check the heating element for crumbs/debris. If crumbs/debris are caught in the heating element, it could give the thermal cut out a false reading and cause the unit to shut down.

RECOMMENDED CLEANING

CLEANING & MAINTENANCE

The fryer was designed for ease of disassembly and cleaning. The fryer should be cleaned after each day's operation; however, it may require cleaning more often, depending on the volume of production. A clean fryer performs better and more safely, produces higher quality product and reduces maintenance costs. When cleaning, always consider safety first. Ensure all power is off and the unit has been disconnected from the power source.



WARNING Allow the fryer and the oil to completely cool before cleaning.

1. Turn the thermostat to the "OFF" position, switch the on/off switch off, and disconnect from the power.
2. Allow the oil/fat to cool to a safe handling temperature.
3. Remove fry baskets and clean, using standard dish washing detergent. Be sure to rinse thoroughly.
4. Use the insulated handle on the element assembly to raise heating element(s) to the first stop, allowing the oil/fat to drain for several minutes and then raise heating element(s) to the full raised position. Be sure that the latch has properly engaged.
5. Use gloves or pot holders to remove the fry tank and drain the fat. Depending on the oil/fat quality, this can either be replaced or filtered for further use.
6. For detail cleaning, the electrical head can be entirely removed from the fryer body.

NOTE: The body, baskets and pans are dish machine washable or can be submerged in water for cleaning. Make sure to dry the body, baskets and pans fully before reassembling.

7. To prevent damage to the elements or switch on electrical head, be careful during cleaning.



- Check the power cord for any damage.

- For assistance with disassembly or reassembly of the fryer during or after cleaning, refer to the Installation section of this manual.



WARNING **NEVER** run water over the unit.

An Authorized Servicer should perform any servicing.

Troubleshooting

ISSUE	CAUSE	SOLUTION
Electric fryer not working	Power supply	Check power source
	Power switch has not been turned on	Check that the unit is correctly plugged in and turned on
	Plug/cord damaged	Call for service
	Internal wiring fault	Call for service
	Food debris stuck on or between heating element	Power off fryer, let fryer cool and then clean on or around elements removing the food debris
	Thermal cut out has activated	Power off fryer, let fryer cool and then clean on or around elements removing the food debris
Oil/Fat is not heating up and indicator light is ON	Thermostat or heating element has failed	Call for service
	Thermal cut out has activated	Power off fryer, let fryer cool and then clean on or around elements removing the food debris or Refer to Operations section of this manual. If problem persists, call for service
Indicator light is ON, but fryer is not operating normally	Faulty indicator light	Call for service
	Oil/fat has reached the desired/set temperature	Use fryer normally

If problems persist and the above solution does not correct 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 date or factory shipment date (not to exceed 18 months) whichever 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, digitally signed, and Installation/Warranty Registration has been received by GFE within 30 days from the date of installation. Complete the online warranty registration 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.

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

