



Model CPF16 Shown



Serial #: _____



Instruction Manual for the Countertop Electric Fryers Models CPF10, CPF16 & CPF32

For Service on Your Electric Fryer:

Call the Service Department at:

Phone: 800-347-5423

Or: 866-298-625

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.



Tentative Interim Amendment

NFPA 96

Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations

2004 Edition

Reference: 2.1.2.3, 4.3.1
TIA 04-2 (NFPA 96)
SC# 05-1-14/Log 801

Pursuant to Section 5 of the NFPA Regulations Governing Committee Projects, the National Fire Protection Association has issued the following Tentative Interim Amendment to NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2004 edition. The TIA was processed by the Venting Systems for Cooking Appliances Committee, and was issued by the Standards Council on January 14, 2005, with an effective date of February 3, 2005.

A Tentative Interim Amendment is tentative because it has not been processed through the entire standards-making procedures. It is interim because it is effective only between editions of the standard. A TIA automatically becomes a proposal of the proponent for the next edition of the standard; as such, it then is subject to all of the procedures of the standards-making process.

1. Add new section 2.3.1 and renumber 2.3.1 and 2.3.2 as 2.3.2 and 2.3.3.

2.3.1 ASTM Publications.

ASTM International, 100 Barr Harbor Drive, West Conshohocken, PA 19428-2959

ASTM E2336-04 Standard Test Methods for Fire Resistive Grease Duct Enclosure Systems.

2. Revise section 4.3.1 to read:

4.3.1 Field-applied grease duct enclosures and factory-built grease duct enclosures shall be listed in accordance with UL 2221, *Standard for Tests of Fire Resistive Grease Duct Enclosure Assemblies*, or ASTM E2336 Standard Test Methods for Fire Resistive Grease Duct Enclosure Systems, and installed in accordance with the manufacturer's instructions and the listing requirements.

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Attention Owners and Operators

Commercial Pro products are 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 old, 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 we 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 call the service number listed on the front of this manual 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 electric 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 service 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 may create hazards and will void warranty.
- **NEVER** operate the electric fryer without all warnings attached to it.

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. 5-1 and Fig. 5-2).



Fig. 5-1 Correct

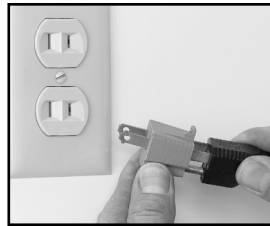


Fig. 5-2 Incorrect

1. Complete the warranty card and place it in the mail.
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 CPF10

The CPF10 -120V Fryer is wired to use with a standard 120VAC receptacle and may be plugged in any convenient outlet. This unit requires 14.2 amps to produce 1700 watts and should be used on a dedicated circuit.

Models CPF16 & CPF32

The CPF16E & CPF32E -208/240V Fryers. The CPF16 requires 15.8A to produce 2900W-3800W and should be on a dedicated service. The CPF32 requires 31.6A to produce 5800W-7600W and should be on a dedicated service.

Installation

The installation of the electric 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. CPF32) have individually controlled heating elements, and dual power supply must be provided.

INSTALLATION AND ASSEMBLY OF THE ELECTRIC 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 anything in this manual. Contact your local representative or call the service number on the front of this manual.
2. Remove the electric fryer from the box. Once your 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. Fryers come equipped with a safety chain and loop to attach the fryer to a wall. Attach one end of the chain to the fryer and the other end to the counter or wall surface behind where the fryer will sit for operation.
7. Proper connections and power supply are essential for efficient performance.
8. Make sure that your fryer is installed in a well ventilated area. Also 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.

CAUTION

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 your new electric 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 ensure they are tight. Also ensure the work surfaces of the bench/table the fryers sits on are kept clean and maintained to avoid any accidents. Ensure the bench/table is adequately built to hold the weight of your fryer. Empty (without oil/shortening added)
CPF10E = 16.8 lbs, CPF16 = 19.2 lbs, CPF32 = 29.2 lbs.



IMPORTANT:

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

The fryer electrical head has two locating buttons that need to be aligned, (see fig 7-1).

Ensure the oil pan is placed into the fryer body evenly, and lower the element into the bay following the 2 simple steps in (fig. 7-2 and fig. 7-3). Points A, hold the head to the fryer body.

Easy push pin to lock and unlock; lift and lower heating element for cooking or cleaning. Point B determines the position of the head in either the working position or cleaning position.

Place the electrical head into the supporting brackets by pushing Points A, in and ensuring they are placed correctly and then click into position.

Point B allows you to keep the fryer head in the raised 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°, allows pan to be removed; raised to 75°, allows for cleaning and draining oil/fat from the element.

The fryer can be filled with the appropriate oil/shortening required. For shortening, it is advised to breakdown firstly to avoid overheating of the element. Ensure the element is always submerged.

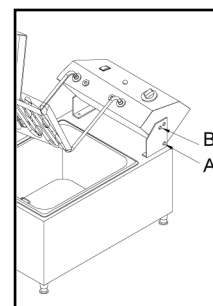


FIG. 7-1

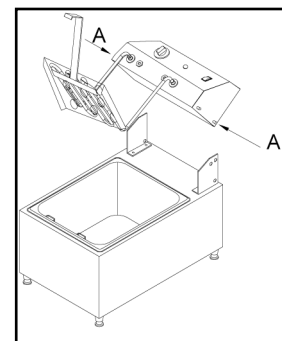


FIG. 7-2

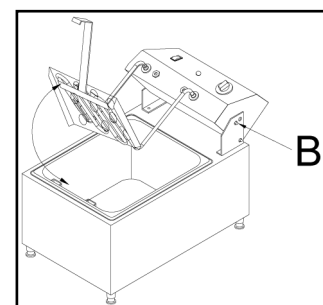


FIG. 7-3

Safeguards & Safety Instructions



WARNING TO AVOID SERIOUS PERSONAL INJURY:

- **DO NOT** operate the electric fryer 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 electric fryer with a damaged power cord or plug.
- **NEVER** leave the electric fryer on overnight or for prolonged periods of non-use.
- **NEVER** use the electric fryer as a heating source for your kitchen, space, or room.
- **ALWAYS** keep hands, hair and cloth away from heating elements.



IMPORTANT SAFEGUARDS & SAFETY INSTRUCTIONS

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

Including the following:

- Do not touch fryer surfaces while, or after, cooking as it will become hot.
- To protect against electrical shock do not immerse cord, plugs, appliance in water, liquid or dishmachine.
- Close supervision is necessary when electric fryer is being used. Operator must be properly trained on all operational and safety procedures, especially when using near others.
- 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 fryer 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 fryer for anything other than cooking, with suitable fryer basket(s) and subversion.
- Do not immerse fryer in water, as this will cause permanent damage to unit.
- Do NOT pull/yank on any cord to disconnect
- The fryer **does not** contain any user-serviceable parts. Commercial Pro product dealers or recommended qualified technicians should carry out repairs if necessary. Do not remove any components or service panels on this product.
- We take 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.
- During operation the fryer reaches very high temperatures in the oil pan, in turn, heating the stainless steel surfaces. Take extreme care when operating.
- Before Cleaning – Switch off the power and disconnect from the main source whilst cleaning. 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.
- This unit has been equipped with a thermal cut-off safety device to avoid over heating and oil flash point.



Safeguards & Safety Operating Instructions

- ALWAYS BE PREPARED in case of a fire, make sure to have the correct rate fire extinguisher near by.



WARNING

DO NOT attempt to spray or pour water on a fryer. This is EXTREMELY dangerous as water and oil do not mix.

Operating Instructions

Operating the Electric Fryer

Ensure all fryers parts are always cleaned thoroughly before use. Detergents can be use 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 this 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. Ensure 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.



CAUTION

SURGE BOILING CAN RESULT IN PERSONAL INJURY AND PROPERTY DAMAGE. PLEASE TAKE CARE WHEN COOKING WITH OIL

2. After proper oil/fat levels are obtained, 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.

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

Operating Instructions

This fryer does not come equipped with a timer; make sure to observe your 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 as shown in Fig. 10-1. This will allow any excess oil/fat to drain back into the oil pan.

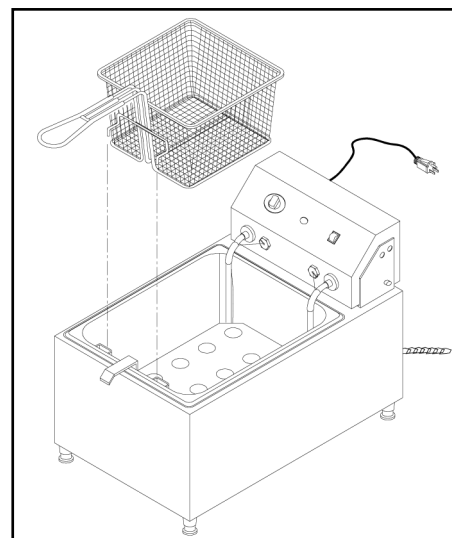


Fig. 10-1



NOTE: If the temperature of the fat should get too high or if the elements are left “ON” in the raised position, or whilst 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. Normal operation can be resumed. Fig. 10-2



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

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

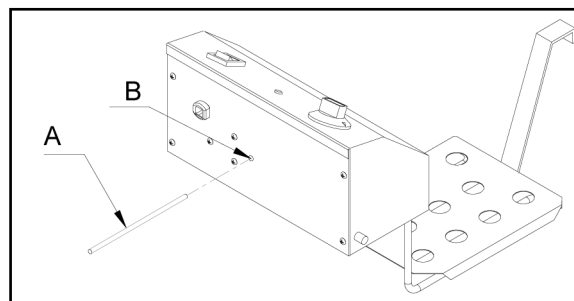


Fig. 10-2

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 omits a foul odor or if the oil smells like the food fried/cooked in it, the oil should be carefully discarded

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

CAUTION

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



ALWAYS DISCONNECT OR UNPLUG THE ELECTRICAL POWER FROM THE ELECTRIC 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

This 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 electric fryer and the oil to 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. Using the insulated handle on the element assembly, 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. Using gloves or potholders, 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. Ensure thorough drying before reassembling.

7. During cleaning please be take care to avoid any damage to the elements or switch on the electrical head.

- Regularly check the power cord for any damage.

- For assistance is disassembly or reassembly of the fryer during and after cleaning, refer to the installation section of this manual.



NEVER run water over the unit.

WARNING

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 assigned solution does not remedy the issue, please call our Service Department at: 866-299-8625.

Limited Warranty

Commercial Pro products are warranted 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 Globe Food Equipment ("GFE") for repair. No mileage or travel time is paid. Call for a Return Material Authorization.

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

COMMERCIAL PRO'S PRODUCT 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 Globe Food Equipment during normal working hours. IN NO EVENT SHALL WE 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, not covered.

This warranty is not in force until such time as a properly completed and signed installation/warranty registration form has been received within 30 days from the date of installation.

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. COMMERCIAL PRO 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 designated servicer.
6. Lubrication.
7. Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8. Cleaning of equipment.
9. Misuse or abuse.