Electric Countertop Fryers

Performance, Quality and Economy — what you get with Globe!

Models
- PF10E - 10 lb. Oil Capacity Fryer
- PF16E - 16 lb. Oil Capacity Fryer (pictured)
- PF32E - 32 lb. Oil Capacity Fryer (dual tank)

Standard Features
- 70˚F – 375˚F thermostat
- High temp thermal limit control with manual reset
- 3½” stainless steel adjustable feet
- Built-in basket nesting hooks
- Attached 4-foot power cord and plug (dual power cords and plugs on the PF32E)
- All stainless steel construction
- Removable, stainless steel fry pot with handles
- Easy to remove and clean control box and swing up elements
- Nickel-plated fry baskets with cool-to-touch insulated handles

Warranty
- One-year parts and labor

Standard Accessories
- (2) Nickle-plated baskets

Applications
- Designed for light duty cooking
- Produces 10 to 50 lbs. of fries per hour – frozen to finish – depending on model

Optional Accessories/Attachments
- Interchangeable 16 lb. and 32 lb. baskets
  - Small basket - SMBASKET10
  - Twin baskets - TMBASKET1632
  - Large basket - LGBASKET1632
- Fryer covers
  - FRYERCOVER1016
  - FRYERCOVER32
  (For use only when fryer is not operational)

To select options see back

Frying Capacity
Model: PF10E - Fries per hour = 10 lbs.
Model: PF16E - Fries per hour = 25 lbs.
Model: PF32E - Fries per hour = 50 lbs.

Warming Temp Rates
- 7-10 minutes for initial oil warm up
- Oil recovery after each batch ~5 minutes (rate may vary with chilled/frozen foods)
## SPECIFICATIONS

- All models come with two baskets. See basket sizes above.
- Thermostat: Maintains oil/fat temperature for cooking from 70°F - 375°F.
- Thermal Limit Control HIGH TEMP: Detects high temperature limits and automatically shuts off the fryer.

### Model Food Capacity Oil Capacity # of Tanks Electric Wattage AMPs NEMA Plug Type

<table>
<thead>
<tr>
<th>Model</th>
<th>Food Capacity</th>
<th>Oil Capacity</th>
<th># of Tanks</th>
<th>Electric</th>
<th>Wattage</th>
<th>AMPs</th>
<th>NEMA Plug Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>PF10E</td>
<td>~ 10 lbs per hour</td>
<td>10 lbs.</td>
<td>1</td>
<td>120V</td>
<td>1700 W</td>
<td>14</td>
<td>(1) 5-15P U.S.A. / (1) 5-20P Canada</td>
</tr>
<tr>
<td>PF16E</td>
<td>~ 25 lbs per hour</td>
<td>16 lbs.</td>
<td>1</td>
<td>208V</td>
<td>2900W</td>
<td>13.9</td>
<td>(1) 6-20P U.S.A. &amp; Canada</td>
</tr>
<tr>
<td>PF32E</td>
<td>~ 50 lbs per hour</td>
<td>32 lbs.</td>
<td>2 (Dual)</td>
<td>208V</td>
<td>5800W</td>
<td>13.9</td>
<td>(2) 6-20P U.S.A. &amp; Canada</td>
</tr>
</tbody>
</table>

### OPTIONS:
- Interchangeable 16 lb. and 32 lb. baskets:
  - Small basket - SMBASKET10
  - Twin baskets - TMBASKET1632
  - Large basket - LGBASKET1632
- Fryer covers - FRYERCOVER1016, FRYERCOVER32
- Canada orders: Please specify -C after the model number for CSA plug

### DIMENSIONS | SHIPPING INFORMATION

Cartons are reinforced for shipping. The weight and dimensions of reinforced cartons are listed below and may vary from shipment to shipment. **Freight Class 85.**

<table>
<thead>
<tr>
<th>Model</th>
<th>Overall Dimensions</th>
<th>Net Weight</th>
<th>Shipping Dimensions</th>
<th>Shipping Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>PF10E</td>
<td>175” L x 11.06” W x 14.8” H (44.5 cm x 28.01 cm x 37.6 cm)</td>
<td>16.3 lbs. (7.4 kg)</td>
<td>21.46” L x 14.76” W x 16.14” H (54.5 cm x 37.5 cm x 41 cm)</td>
<td>20.28 lbs. (9.2 kg)</td>
</tr>
<tr>
<td>PF16E</td>
<td>175” L x 11.06” W x 17” H (44.45 cm x 28.01 cm x 43.18 cm)</td>
<td>18.96 lbs. (8.6 kg)</td>
<td>21.46” L x 14.76” W x 17.91” H (54.5 cm x 37.5 cm x 45.5 cm)</td>
<td>22.93 lbs. (10.4 kg)</td>
</tr>
<tr>
<td>PF32E</td>
<td>1763” L x 21.75” W x 17.5” H (44.78 cm x 55.25 cm x 44.45 cm)</td>
<td>30.42 lbs. (13.8 kg)</td>
<td>25.39” L x 21.46” W x 17.91” H (64.5 cm x 54.5 cm x 45.5 cm)</td>
<td>37.04 lbs. (16.8 kg)</td>
</tr>
</tbody>
</table>

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**For Indoor Use Only**