



Serial #: \_\_\_\_\_



## Instruction Manual for the Globe Countertop Pasta Cooker Model GPC16

### For Service on Your Pasta Cooker:

1. Visit our website at ***www.globeslicers.com***  
(select the Parts / Support drop down)
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.globeslicers.com***

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

WARRANTY REGISTRATION  
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO  
WWW.GLOBESLICERS.COM TO FILL OUT AND SUBMIT YOUR  
WARRANTY REGISTRATION.

<http://www.globeslicers.com/site/warranty.asp>



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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 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 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 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 this manual and the warning label(s) 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 pasta cooker 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 may create hazards and will void warranty.
- **NEVER** operate the pasta cooker 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 pasta cooker 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.**

1. Complete the warranty registration online at [www.globeslicers.com/warranty.asp](http://www.globeslicers.com/warranty.asp).
2. Pasta cooker outside covering/containment unit, water and baskets will be HOT during and after use. Use caution when approaching the unit.

## Electrical

The Pasta Cooker is a 208/240V boiler wired to use a 6-20R receptacle. This unit requires 14.2/15.8 amps to produce between 2900/3800 watts and should be used on a dedicated circuit.

The installation of the pasta cooker 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.

# Installation

## ASSEMBLY AND INSTALLATION OF THE PASTA COOKER

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 Globe first.
2. Remove the parts that make up the pasta cooker from the box. Once the unit has been removed from the packaging, be certain that all protective plastics and residues are removed from all surfaces.
3. Inspect the unit to ensure all parts have been provided. (Pasta cooker body and attached cooking pan, element/control head, cooking element, baskets, attached drain valve, and adjustable feet).
4. Select a location for the pasta cooker that has a level, solid, nonskid surface that is nonflammable, away from water hazards or sinks, and is in a well-lighted work area away from visitors.
5. Install the unit in a 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. (Do not plug the unit in yet).
7. Make sure that the units installed in a well ventilated area. Also, make sure to take care in placing the pasta cooker in an area that is open and not underneath a cabinet or any other overhang other than a vent hood.



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

### COMMISSIONING:

Commissioning of your new pasta cooker 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.

#### Feet

Install the four (4) feet by screwing each foot into the threaded openings on the bottom corners of the unit. Failure to use feet will void warranty and could cause unsafe conditions.

#### Leveling

Level unit by adjusting the four (4) feet and tighten securely. Check the feet regularly to ensure they are tight. Also, ensure the work surface of the bench/table the unit sits is kept clean and maintained to avoid any accidents. Ensure the bench/table is adequately built to hold the weight of your unit. Pasta Cooker weight (empty) = 9 lbs. and about 41.2 lbs. with water. (This measurement may vary slightly depending on the water level, basket type and food added.)

# Installation

## **IMPORTANT:**

Use only the baskets provided and pot attached to the unit. DO NOT substitute the baskets or attempt to replace the pot with any other container.

The pasta cooker electrical head has two locating buttons that need to be aligned.

Lower the element into the pot bay following the 2 simple steps (fig. 7-1 and fig. 7-2). Points A, cradles and guides the head to the unit's body.

Push buttons are located on the operator right-side to lock and unlock; 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) position or cleaning position (Access Pot position) (see fig 7-3).

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

Point B allows you to keep the control head in the raised (Drip or Access Pot) position. By pushing and/or depressing the button and holding the insulated element handle, you can also lower the element into the pan and into the operating position.

***These steps can be repeated in reverse for cleaning purposes.***

**NOTE:** Point B has two level options: Fully raised 90° (Access Pot position) allows pot to be accessed for cleaning; raised to 75° (Drip position) allows for cleaning and draining water from the element.

Make sure the pasta cooker is off. It is now ready to be filled with the appropriate amount of water.

**NOTE:** In the "Off" position, the pot can be filled with the heating element up or down. Once the pot is full with appropriate amount of water, carefully lower the heating element into the pot if up. Ensure the element is always submerged. Once the element is submerged, the pasta cooker can be plugged in and can be turned "On". See the operating instruction in this manual to properly start and operator the pasta cooker.

**IMPORTANT:** Continually observe and maintain water level in the boiling pan. Water level will decrease with each boil.

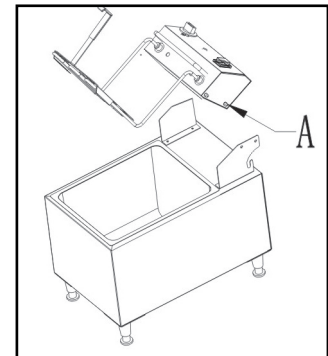


FIG. 7-1

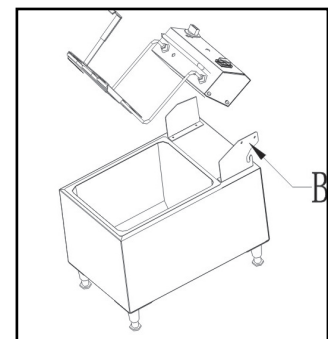


FIG. 7-2

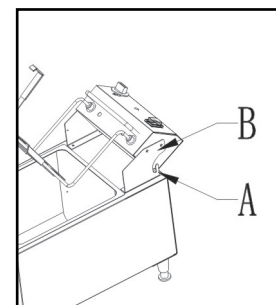


FIG. 7-3

# Safeguards & Safety Instructions

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

**TO AVOID SERIOUS PERSONAL INJURY:** Do not attempt to fry with this unit. This unit is not a fryer.

## **WARNING**

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



- **DO NOT** operate the electric pasta cooker before reading the instruction manual first.
- **DO NOT** touch the pasta cooker or the water 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 may create hazards and will void warranty.
- **NEVER** operate unit with a damaged power cord or plug.
- **NEVER** leave the pasta cooker on overnight or for prolonged periods of non-use.
- **NEVER** use the pasta cooker as a heating source for your kitchen, space, or room.
- **ALWAYS** keep hands, hair and cloth away from heating elements.
- **NEVER** handle the unit, pan, and water during and directly after use. **ALWAYS** allow the unit and water to cool completely before handling.
- **DO NOT** overload the pasta cooker with water or food product. Water 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 water 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 electric pasta cooker if unit appears damaged or malfunctions in any manner. Call customer service for assistance.



- Close supervision is necessary when pasta cooker 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 unit to and water 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 pasta cooker in, on, or near open flames, electric burners, heated ovens, or other high temperature equipment or surroundings.
- Do not use unit for anything other than boiling water for cooking; use with suitable basket(s) and supervision.
- Do **NOT** pull/yank on any cord to disconnect.
- Globe takes 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.
- Continually observe and maintain water levels in the boiling pan. Water levels will decrease with each boil.
- **ALWAYS BE PREPARED** in case of a fire, make sure to have the correctly rated fire extinguisher near by.
- **ALWAYS BE PREPARED** in case of a fire, make sure to have the correctly rated fire extinguisher near by.
- **DO NOT** immerse pasta cooker in water, as this will cause permanent damage to unit.

The pasta cooker **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.



# Operating Instructions

## OPERATING THE PASTA COOKER

Always ensure all parts are cleaned thoroughly before use. Detergents can be used to break down cooking residue and ensure adequate cleaning. For cleaning instructions, refer to the cleaning section of the manual.

**NOTE:** Always preheat and bring water to a boil before adding product.

Once the Pasta Cooker has been properly positioned in the work space, it is ready for use.

1. Verify that the unit is off. The temperature dial should be positioned “off” and the power rocker switch should be in the off position ( **O** = Off and **I** = On)
2. Plug the unit in. The unit now has electric current flowing to it.
3. Check to make sure the drain tap on the front of the unit is in the closed and locked position. (The handle should be turned, locked, and hanging to the left of the drain.)
4. Fill the pot with water until it reaches the level indicator line. Make sure to fill the water above the “Min” line, but not above the “Max” line. (Approximately 2.1 gallons/8 liters.)

### CAUTION

- Do not operate this unit without water.
- Use only water (**no** oil, shortening, etc) in this unit.
- Do NOT raise the heating element while the unit is in use.



5. Turn the power switch to the “ON” position ( **I** ). The timer display will illuminate, the unit will beep, and the switch will illuminate indicating there is power.
6. Turn/adjust the thermostat dial “ON” by setting it to the desired temperature. The heat indicator light, located in the upper right of the control head, will illuminate indicating that the unit is heating.
7. Allow the water to reach the set temperature. Whenever the water is being heated, the heat indicator light will be illuminated. When the water has reached the required temperature, the red light will switch off.

As the water temperature fluctuates, the thermostat will operate to maintain the set temperature.

**Note:** Temperature for cooking pasta and other particular food types will vary. Cook according to individual requirements.

8. Once the water has reached the desired temperature, add pasta/food product and the basket to the water.

### WARNING

- Be cautious of boiling water. Boiling water will scald skin and cause severe burns.
- **DO NOT** overload the pasta cooker with water or food product. Water will splatter causing serious injuries and burns.
- Use caution when adding pasta into the baskets. The water is extremely hot!
- Always use extreme caution when lowering, lifting, and draining the baskets.
- Do NOT attempt to remove the inner pot. Water can be released through the drain valve only after the water and the unit has cooled completely.



## TIMER OPERATION:

There is a programmable digital timer with up to four programmable times to ensure products are cooked consistently. Each program time is adjustable from 1 second to 15 minutes.



Introduction of buttons.

1. START/STOP - Start and stop time/countdown
2. 1, 2, 3 & 4 - Program buttons, for time setup selection
3. ▲ adjust time upward
4. ▼ adjust time downward



# Operating Instructions

## TIMER FUNCTION MODE

### START/STOP:

Once a timer button has been selected, select the Start/Stop button. Start begins the timer count down. To stop or pause the timer, press the Start/Stop button a second time. The display will blink once every second. To resume timer, press the Start/Stop button again to release it from the paused/stopped function. The timer will begin to count down the selected programmed time to 0. Once the timer has timed out, the display will blink 00:00 and the unit will beep five times.

To stop the timer blinking 00:00, repeat the last selected time by pressing the Start/Stop button one time OR select 1, 2, 3 or 4 to select a new preset time.

Select Start/Stop to begin the timer again.

### Program time setup buttons:

1. Select one of the program buttons, 1, 2, 3, or 4, once.
2. The display will show the Factory default value.

MENU	1	2	3	4
Factory default	00: 30	01: 00	01: 30	02: 00
Adjustable time	0: 01-15: 00	0: 01-15: 00	0: 01-15: 00	0: 01-15: 00

3. Select a preset and then press the START/STOP button to begin timing the boil to selected time/preset .

**Note:** Once a program button has been selected for use and it begins to countdown, all other buttons are inoperable except the Start/Stop button. Select the Start/Stop button to pause/stop timer as needed.

If time needs to be added or a new time needs to be selected, press the Start/Stop button to stop or pause the timer, then press 1, 2, 3, or 4, to reset your time. Next, press the Start/Stop button to resume cooking time.

### RESET 1, 2, 3, OR 4 PRESET TIME:

To reset/adjust a preset time up or downward:

1. Make sure the Pasta Cooker is on and stop all functions using the Start/Stop button if needed.
2. Press any one of program buttons (1, 2, 3, or 4) one time.
3. The display will show the preset time.
4. Press the desired program button a second time. The display will begin to blink
5. Press the ▲ or ▼ arrow button to the desired time. (Time accumulates by 5 seconds each time the ▲ or ▼ button is pressed).
6. After 3 seconds of inactivity, the timer will be set with the entered time

Once time has expired or the proper cooking time has elapsed, carefully lift the baskets out of the water and hold them over the pot to drain the water from the pasta before serving.

**Note:** If the unit stops working or the display is blank (not showing anything) press any button to display 00:00.

**IMPORTANT:** Continually observe and maintain water level in the boiling pan. Water level will decrease with each boil.

**Note:** In higher elevations above sea level, evaporations occurs more quickly.

# Cleaning Instructions

## **WARNING**

**WARNING:** Additional to what is listed here, refer to all Safeguards and Safety instructions on page 8 of this manual.

- **ALWAYS** unplug the pasta cooker and allow the water to cool before cleaning.
- **DO NOT** use any cleaning fluids that can be harmful to you, others around you, or to the environment.
- **DO NOT** hose down, immerse or pressure wash any part of the electric pasta cooker.
- **NEVER** use a scrubber pad, steel wool or abrasive material to clean the pasta cooker.



**ALWAYS DISCONNECT OR UNPLUG THE ELECTRICAL POWER FROM THE PASTA COOKER BEFORE CLEANING.**

## RECOMMENDED CLEANING

## **CAUTION**

### Cleaning & Maintenance

This pasta cooker was designed for ease of disassembly and cleaning. The pasta cooker should be cleaned after each day's operation; however, it may require cleaning more often depending on the volume of production. A clean boiler 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 pasta cooker and the water to completely cool before cleaning.

1. Turn the thermostat to the "OFF" position, switch the on/off switch off, and disconnect from the power source.
2. Allow the water to cool to a safe handling temperature.
3. Remove the baskets and clean them, using standard dish washing detergent. Be sure to rinse them thoroughly.
4. Using the handle on the element assembly, raise the heating element to the first stop.
5. With a bucket placed securely under the drain trap, lift and rotate the valve handle counterclockwise, allowing the drain to open and the water to flow freely from the pot into the bucket.
6. Once the water has been completely drained from the unit, raise the heating element to the second raised stop position, fully raising the element and electric control head. Be sure that the latch has properly engaged.
7. Thoroughly clean and rinse the pot. Wipe/clean the pasta cooker body.
8. For detail cleaning, the electrical control head can be entirely removed from the boiler body.
9. During cleaning, please take care to avoid any damage to the elements, or switch on the electrical control head.

**NOTE:** The baskets are dish machine washable or they can be submerged in water for cleaning. Ensure thorough drying before reassembling. The Pasta Cooker pan that holds the water is not designed to disassemble from the body.



- Regularly check the power cord for any damage.
- For assistance with disassembly or reassembly of the pasta cooker during and after cleaning, refer to the installation section of this manual.

## **CAUTION**

**NEVER** submerge or run water over the unit.

An Authorized Servicer should perform any servicing.

# Troubleshooting

ISSUE	CAUSE	SOLUTION
Pasta cooker 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 boiler, let the unit cool and then clean on or around elements removing the food debris
	Thermostat dial has not been set	Set the thermostat dial to the desired temperature setting
	Thermal cut off has activated	Power off pasta cooker, let unit cool. Clean on and around elements removing the food debris. Unscrew the small, black cap on the back of the control head exposing the reset button. Press button to reset. Re-cap the reset button and start the unit normally  Call for service if problem continues or if the unit will not reset
Water is not heating up and indicator light is ON	Thermostat or heating element has failed	Call for service
Indicator light is Off but pasta cooker is operating normally	Faulty indicator light	Call for service

If problems persist and the assigned solution does not remedy 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 one (1) year. The labor warranty is one (1) year from original installation or 18 months from actual factory shipment date, whichever date 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 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.globeslicers.com/warranty.asp](http://www.globeslicers.com/warranty.asp).

Proof of purchase is required if extended more than one (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.GLOBESLICERS.COM](http://WWW.GLOBESLICERS.COM) TO FILL OUT AND SUBMIT YOUR  
WARRANTY REGISTRATION.

<http://www.globeslicers.com/site/warranty.asp>

