

Model GPGDUE14D Shown

Serial #:_____

Canadian Models
GPG10-C, GSG10-C,
GPG14D-C, GSG14D-C,
GPGDUE10-C

Instruction Manual for the Globe Electric Countertop Panini Grills with Smooth or Grooved Plates

Models GPG10, GSG10, GPGDUE10, GSGDUE10, GPG14D, GSG14D, GPGS14D,GPGSDUE14D, GPGDUE14D & GSGDUE14D

Canadian Models GPG10-C, GSG10-C, GPG14D-C, GPGDUE10-C and GSG14D-C

For Service on Your Electric Panini Grill:

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

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Attention Owners and Operators

Globe's 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, 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 of age, are adequately trained and supervised, and have read and understand 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 any warning labels or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or Globe 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 grill 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 of damage after fifteen (15) days.**

⚠WARNING

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 grill without all warnings attached to it.

NOTE: The grill plate surfaces and outside covering/containment unit may become HOT after use. Use caution when touching the unit.

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE. SAVE YOUR BOX AND ALL PACKING MATERIALS. YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

⚠WARNING

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). (Outlet and plug shown below are a representation and may not reflect the correct NEMA plug / outlet for this piece of equipment. It is shown to disallow use of unauthorized adapters.)



Fig. 6-1 Correct

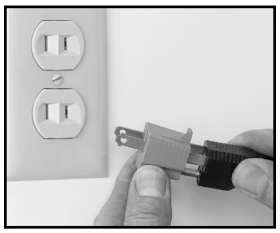


Fig. 6-2 Incorrect

1. Complete the installation/warranty registration online at: www.globefoodequip.com/support/warranty-registration-form.

Installation

INSTALLATION

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 grill from the box. Once your grill has been removed from the packaging, be certain that all protective plastics and residues are removed from all surfaces.

3. Select a location for the grill 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 children and visitors.

4. Inspect the grill to ensure all parts have been provided (i.e. - catch tray, feet x4, grooved scraper - supplied for the grooved panini plate grills only).

5. The installation of the grill must conform to the NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND ALL THE LOCAL ELECTRICAL COMPANY RULES AND REGULATIONS. Additionally, we recommend that the grill is allowed a 4” spacing surrounding the unit in order to provide adequate ventilation.

6. Model GPG10, GSG10, GPG14D, GSG14D and GPGS14D ---- 120V
   These grills are wired for use with a 120V/AC receptacle and may be plugged in to any convenient outlet. Due to the high current draw, these units should be operated on a dedicated, correctly rated circuit.

   Model GPGDUE10 , GSGDUE10, GPGDUE14D, GSGDUE14D and GPGSDUE14D --- 240V/AC
   These grills are wired for use with a standard 240V/AC receptacle and may be plugged in to any convenient outlet. Due to the high current draw, these units should be operated on a dedicated, correctly rated circuit.

7. Proper connections and power supply are essential for efficient performance.

8. The external wiring should be in conduit or an approved type of flexible cable suitable for operation at temperature indicated at the conduit hole and in a proper size to carry the load.

9. The supply circuit should be properly fused and equipped with a means of disconnecting, as required by the local electrical code. For a grill with plugs and leads set, simply provide a suitable power point and connect.

⚠WARNING The Globe electric panini grill is equipped for the voltage indicated on the nameplate mounted on the rear of the unit. This panini grill is designed for use on alternating current (AC) only.

⚠CAUTION This equipment gets EXTREMELY HOT so make sure all flammable/combustible materials are set away from this equipment.

NOTE: Panini Grill top plate tension can be adjusted with the included allen wrench. Ajust to lifting tension likeness.

Installation

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

Leveling
Level unit by adjusting the four feet and tighten securely. Feet have an adjustment of one inch to allow line up with other Globe countertop equipment. Check the feet every 60 days to ensure they are tight.

Assembly
Take the waste tray and slide it into the runners below the elements and place into the rack. Once in position the waste tray will catch any food product crumbs, grease or drippings.

COMMISSIONING:
Commissioning of your new grill 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.

Safeguards & Safety Instructions

⚠WARNING TO AVOID SERIOUS PERSONAL INJURY:

- **DO NOT** operate the grill 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 grill with a damaged power cord or plug.
- **NEVER** leave the grill on overnight.
- **NEVER** use the grill as a heating source for your kitchen, space, or room.
- **ALWAYS** keep hands, hair and clothing away from heating plates.

⚠CAUTION

IMPORTANT SAFEGUARDS & SAFETY INSTRUCTIONS
When using electrical food equipment, basic safety precautions should always be followed, including the following:

- Do not touch hot surfaces. Use handles or knobs.
- To protect against risk of electrical shock, do not put in water, dishmachine or any other liquid.
- Never directly touch the heating elements while the grill is on.
- Unplug from power outlet when not in use, before putting on or taking off parts and before cleaning.
- Do not operate any equipment with a damaged cord or plug, after the appliance malfunctions, is dropped or damaged in any manner. Call for service.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
- Do not use outdoors.
- Do not let power cord or the extension cord hang over the edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas, electric burner or in a heated oven.
- Do not use this equipment for any use other than the use intended by the manufacturer.
- Do not yank on any cord to disconnect.
- Never plug equipment in where water floods the area.
- Place the appliance on a firm, stable surface.
- The Globe grill does not contain **any** user-serviceable parts. Globe dealers or recommended qualified technicians should carry out repairs. Do not remove any components or service panels on this product.
- Globe takes every care to ensure that all products are safe. Steel cutting procedures used to manufacture these items result in sharp edges. These sharp edges are removed to the best of our ability; however, we insist the operator take care when in contact with this piece of equipment.
- During operation the grill reaches high temperatures, in turn, heating any stainless steel surfaces. Take extreme care when operating. Only handle the grill by its handles to eliminate accidents.
- Switch off power and disconnect from the main / wall plug for cleaning.
- Allow the grill to cool down after use and before dismantling for cleaning; the unit will be too hot to handle immediately after use.
- The Globe grill is equipped for the voltage indicated on the nameplate mounted on the rear of the unit. This grill is designed for use on alternating current (AC) only.

Operating Instructions

Operating the Electric Grill

Before operating grill, it should be checked to see that it is sitting level. Adjust the feet to level the grill. Be sure the catch tray has been properly placed.

Wipe away all the petroleum oil that is covering the plates. This is only a protectant for shipping. Wipe away as much as you can and then heat up the unit to burn off the remaining oil. Once the excess petroleum oil is burned away, a pumice stone, grill stone or a stainless steel brush can be used to brush away the burnt oil.

Allow 20-40 minutes for grilling plates to heat up.

NOTE: Upon first use, grill may emit a metal-burning smell.
This is normal and the smell will dissipate with use.

Season the surface:
The grills have a cast iron cooking surface. Season the surface with vegetable oil.

Clean the cooking surface thoroughly. After the cooking surface has been thoroughly cleaned, it should be seasoned to prevent food from sticking. Before using and after use, thoroughly scour and season the cooking surface by heating the surface in the following manner:

1. Adjust the On/Off switch to the “On” position and adjust the temperature control dial to 350°F.
2. Use a clean cloth, not a spatula, and spread a thin film of cooking oil or fat over the grill cooking surface. This film should remain on the hot grill for 30 minutes.

⚠WARNING The grill surface and grease will be HOT.

3. Remove the excess oil/fat and wipe clean.

⚠WARNING The grill surface and grease will be HOT.

4. Apply another film of cooking oil or fat over the hot cooking surface for another 30 minutes. Remove the excess oil/fat and wipe clean.

   The grill surface is now ready for use.

EVEN WITH CAREFUL SEASONING, FOOD MAY STICK TO THE GRILL COOKING SURFACE UNTIL THE GRILL PLATE IS “BROKEN IN”.

Temperature Control
The temperature is thermostatically controlled. Be sure the On/Off switch is in the “On” position and adjust the thermostat dial to the desired setting. NOTE: Consider a lower heat for grilling meats (360°F-430°F)

Cooking

1. Adjust the On/Off switch to the “On” position.
2. Set the thermostat dial knob at the desired temperature.
3. After a preheating period, the thermostat will automatically maintain the selected temperature.
4. When the set temperature is met, the indicator light will go off.
5. Make sure the grill is on and has met the desired temperature.
6. Using the handle, raise the top of grill to expose the top of grill plate.
7. Place the food product onto the grill and use the handle to lower top grill plate down onto the food product.
8. After each time grill is loaded, with a cloth, paper towel, flat spatula or supplied scrapper, push the excess grease into the catch tray. If necessary, empty the grease receptacle before you resume grilling.

⚠WARNING The grill surface and grease will be HOT.

Operating Instructions

Operating the Deluxe Panini Grills equipped with Timers
(GPG14D, GSG14D, GPGS14D, GPGSDUE14D, GPGDUE14D and GSGDUE14D)

Panini grills equipped with timers can be programmed and store up to four (4) different cooking times. Timers can be set from 5 seconds to 15 minutes.

Setting up the timers

1. Make sure the unit is plugged in and turned on. Use the temperature dial to set the desired temperature. On deluxe double units, make sure the temperature dial is turned on for each grill surface.
2. Press the number 1 located on the touch pad of the grill until the LED display begins to blink.
3. Press the up or down arrow keys to the desired time of your first timer.
4. Once the time is reached, leave the grill untouched until the display stops blinking OR press the number "1" timer one time so the display stops blinking.

Timer selection, number 1 is now programmed.

Repeat the steps above, using the number of the timer to be programmed, to set timers 2 through 4.

Once the grill timers have been set and the cooking temperature of the grill has been reached, it is now ready for use.

Using the Preset Timers

1. Make sure the unit has reached the desired temperature.
2. Place food on open grill and use the handle to close top plate.
3. Press one of the four numbers containing the times that have been previously set.
4. Press the "Start" button located next to the LED display. (In order for your time to begin counting down, the start button MUST be pressed each time a timer is selected.)

   The timer will begin to count down. Once time reaches the zeros, the LED display will blink 00:00 and five quick 'beeps' will indicate that the timer has finished its cycle.
5. Tend to the food being prepared.

Repeat steps 1-5 as many times as necessary.

Note: To restart the same time as previously used, press the "Start" button again. The timer number selection does not have to be chosen again.

- To interrupt a descending cycle time, press "Stop". The LED display will then blink with the time remaining. (Note: When its cycle is interrupted, time cannot be added to the timer once the timer begins to countdown)
- To continue a descending cycle time from where it left off, press the "Start" button.
- If you need to restart a time from the beginning, stop the current timer cycle. Then, select one of the preset timers (1-4) and press the "Start" button.

To reprogram or change a timer's preset time, follow the instructions under "**Setting up the timers**".

Note: If the unit loses power, is turned off or is unplugged from the power source, the previously set times of the timers are retained.

Cleaning Instructions

⚠ CAUTION

- **ALWAYS** unplug the grill before cleaning.
- **DO NOT** use any cleaning fluids that can be harmful to humans.
- **DO NOT** hose down, immerse or pressure wash any part of the grill, excluding the catch tray.
- **NEVER** use a scrubber pad or steel wool to clean the grill.

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

~ For cleaning instructions of GROOVED GRILL PLATES, please skip to the next page. ~

RECOMMENDED CLEANING for PANINI GRILLS with SMOOTH GRILL PLATES

It takes very little time and effort to keep the grill attractive and performing at top efficiency. If grease is permitted to accumulate, it will turn gummy, carbonize and form into a hard substance that is extremely difficult to remove. To prevent this condition, please follow the cleaning steps below:

PART	REQUIRED ACTION	FREQUENCY
Smooth Cast Iron Plates	Clean the grill with a flat spatula to remove excess oil/fat and food. A catch tray is provided for the scrapings/food debris. *- A flat spatula should be used on the smooth plates only to remove food debris.* If there is an accumulation of burned fat and food, grill should be thoroughly scoured and re-seasoned. Use a pumice or a grill stone, while grill is warm, to remove excess fat and food. ***Do not use steel wool because of the danger of steel slivers getting into the food.***	After Each Use
Body	Use a clean cloth and a non-abrasive cleaner to clean the stainless steel body of the grill. Wipe the polished areas with a soft cloth.	Daily
Controls	Unit should be turned off when not in use. It is recommended that the unit be disconnected from the power supply by shutting off the power disconnect switch. Use a clean cloth to wipe down controls and/or knobs	Daily
Catch Tray	Once the unit has cooled, remove the catch tray and discard the waste, debris and crumbs. CAUTION: If the catch tray is permitted to fill too high, excess grease will run out of the overflow. The catch tray/drawer is removed by pulling forward. USE CAUTION WHEN FILLED WITH HOT GREASE!	per Use or at least Daily

Cleaning Instructions

⚠ CAUTION

- **ALWAYS** unplug the grill before cleaning.
- **DO NOT** use any cleaning fluids that can be harmful to humans.
- **DO NOT** hose down, immerse or pressure wash any part of the grill, excluding the catch tray.
- **NEVER** use a scrubber pad or steel wool to clean the grill.

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

RECOMMENDED CLEANING for PANINI GRILLS with GROOVED GRILL PLATES

It takes very little time and effort to keep the grill attractive and performing at top efficiency. If grease is permitted to accumulate, it will turn gummy, carbonize, and form into a hard substance that is extremely difficult to remove. To prevent this condition, please follow the cleaning steps below:

PART	REQUIRED ACTION	FREQUENCY
Grooved Cast Iron Plates	Clean the grill with the scraper provided to remove excess oil/fat and food. A catch tray is provided for the scrapings/food debris. - A *grooved scraper is provided with grooved plate panini grills only.* If there is an accumulation of burned fat and food, grill should be thoroughly scoured and re-seasoned. Use a pumice or a grill stone, while grill is warm, to remove excess fat and food. ***Do not use steel wool because of the danger of steel slivers getting into the food.***	After Each Use
Body	Use a clean cloth and a non-abrasive cleaner to clean the stainless steel body of the grill. Wipe the polished areas with a soft cloth.	Daily
Controls	Unit should be turned off when not in use. It is recommended that the unit be disconnected from the power supply by shutting off the power disconnect switch. Use a clean cloth to wipe down controls and/or knobs	Daily
Catch Tray	Once the unit has cooled, remove the catch tray and discard the waste, debris and crumbs. CAUTION: If the catch tray is permitted to fill too high, excess grease will run out of the overflow. The catch tray/drawer is removed by pulling forward. USE CAUTION WHEN FILLED WITH HOT GREASE!	per Use or at least Daily

Troubleshooting

ISSUE	CAUSE	SOLUTION
Grill 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, set or external wiring is damaged	Call for service
	Internal wiring fault	Call for service
Indicator light is on, but unit is not heating up	Faulty elements	Call for service
	Operation of thermostat All thermostats are not turned on	Ensure thermostat is set correctly and ensure that dial is not spinning on the thermostat, giving the wrong reading
	Faulty thermostat	Call for service
Indicator light is not on, but the unit *IS* heating up	The indicator bulb has burned out	Call for service. Replace the indicator light
Cooking surface is heating up slowly	Carbon build up	Ensure that the plates are clean and free from carbon build up/ debris
	Thermostat setting	Ensure thermostat is set correctly and ensure that dial is not spinning on the thermostat, giving the wrong reading
	Faulty elements	Call for service
Food sticking	Carbon build up	Ensure that the plates are clean and free from carbon build up/ debris
	Not seasoned	Season grill, see Operation section
LED Display is not lighting up (For 14" models only)	Thermostat is in the 'Off' position/ not turned on	Turn the temperature dial to a temperature setting to turn on the grill
	No power to the unit	Check power source
	Internal wiring fault	Call for service
Timers not functioning (For 14" models only)	Timers are not programmed (blinking 00:00 on LED display)	Program timers 1-4. Then select from timers 1-4 and their preset times and press Start.
	Internal wiring fault	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 1 year (excludes wear items). The labor warranty is one year from original installation date or factory shipment date (not to exceed 18 months) whichever date occurs first. Onsite warranty for electric griddles and roller grill: normal business hours Monday through Friday (no overtime), within 60 miles of a Globe-authorized service company (extra mileage charged to owner/operator).

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 AND REPLACING 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 an Authorized Designated GFE Service Location during normal working hours. This warranty does not cover services performed at overtime or premium labor rates. End user is responsible for the difference between normal service rates and premium service rates. 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.

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 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 to extend warranty 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