

Project Name: \_\_\_\_\_ AIA#: \_\_\_\_\_

Model #: \_\_\_\_\_ Location: \_\_\_\_\_

SIS#: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_



# Electric Countertop Fryers

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



PF16E



## 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)

## 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) Nickel-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*
  - Large basket - TMBASKET1632*
  - Twin baskets - LGBASKET1632*
- Fryer covers
  - FRYERCOVER1016*
  - FRYERCOVER32*
  - (For use only when fryer is not operational)*

To select options see back

Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

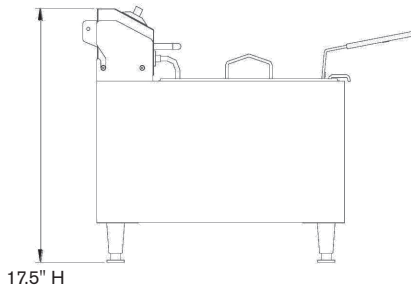
2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | [www.globefoodequip.com](http://www.globefoodequip.com)



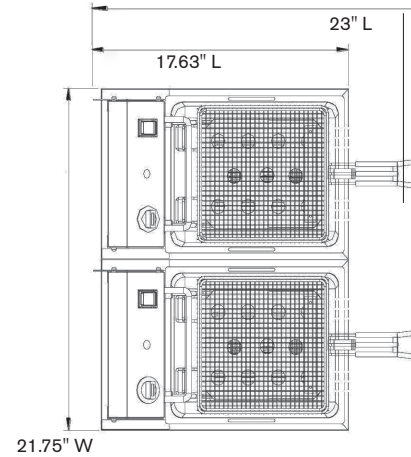
# Electric Countertop Fryers

# PF10E / PF16E / PF32E

**PF32E**



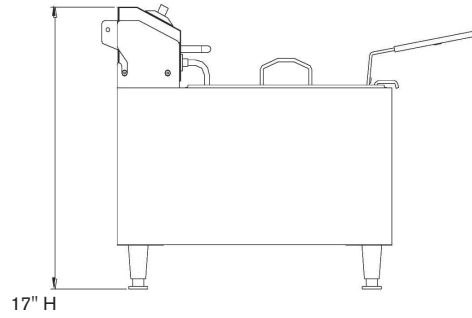
17.5" H



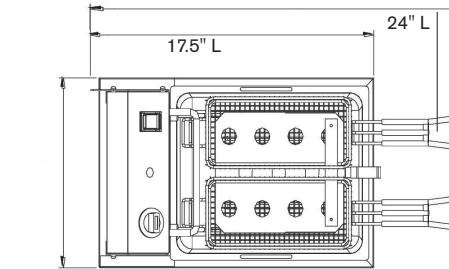
21.75" W

Oil Pan: 9.375" W x 11.75" L x 8" H  
Basket Size: 8" W x 7.75" D x 6" H

**PF16E**



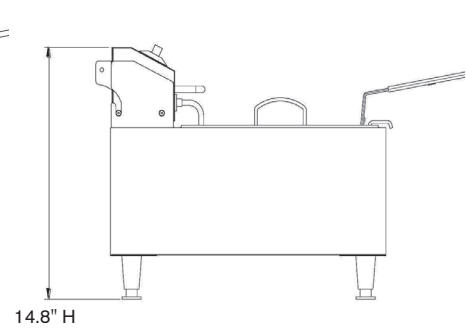
17" H



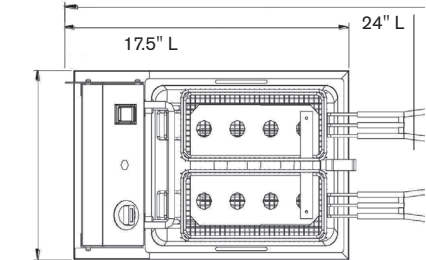
11.06" W

Oil Pan: 9.375" W x 11.75" L x 8" H  
Basket Size: 4" W x 9" D x 6" H

**PF10E**



14.8" H



11.06" W

Oil Pan: 9.375" W x 11.75" L x 5.875" H  
Basket Size: 4" W x 9" D x 4" H

**For Indoor Use Only**

## 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
PF10E	~ 10 lbs per hour	10 lbs.	1	120V	1700 W	14	(1) 5-15P U.S.A. (1) / (1) 5-20P Canada (1)
PF16E	~ 25 lbs per hour	16 lbs.	1	208V 240V	2900W 3800W	13.9 15.8	(1) 6-20P U.S.A. & Canada (1)
PF32E	~ 50 lbs per hour	32 lbs.	2 (Dual)	208V 240V	5800W 7600W	13.9   13.9 15.8   15.8	(2) 6-20P U.S.A. & Canada (1) (1)

## 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**

Model	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
PF10E	17.5" L x 11.06" W x 14.8" H (44.45 cm x 28.01 cm x 37.6 cm)	16.3 lbs. (7.4 kg)	21.46" L x 14.76" W x 16.14" H (54.5 cm x 37.5 cm x 41 cm)	20.28 lbs. (9.2 kg)
PF16E	17.5" L x 11.06" W x 17" H (44.45 cm x 28.01 cm x 43.18 cm)	18.96 lbs. (8.6 kg)	21.46" L x 14.76" W x 17.91" H (54.5 cm x 37.5 cm x 45.5 cm)	22.93 lbs. (10.4 kg)
PF32E	17.63" L x 21.75" W x 17.5" H (44.78 cm x 55.25 cm x 44.45 cm)	30.42 lbs. (13.8 kg)	25.39" L x 21.46" W x 17.91" H (64.5 cm x 54.5 cm x 45.5 cm)	37.04 lbs. (16.8 kg)

### OPTIONS:

- Interchangeable 16 lb. and 32 lb. baskets:

- Small basket - SMBASKET10
- Large basket - TMBASKET1632
- Twin baskets - LGBASKET1632

- Fryer covers - FRYERCOVER1016  
FRYERCOVER32

(For use only when fryer is not operational)

**Canada orders:** Please specify -C after the model number for CSA plug