

Serial #: _____



Intertek



Intertek



Intertek
Canada Model
IR1800-C

Globe Cooking Products Conform to
NSF-4 and UL STD. 197 Standards

Instruction Manual for the Globe 1800W Countertop Induction Range Model GIR18/GIR18-C

For Service on Your Induction Range:

- 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: PERSONS WITH PACEMAKERS

Persons with pacemakers should stay at least 3 feet away from the induction range. When using the induction range with the general public, a pacemaker notice should be posted near the equipment in use.

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



Visit our website for information on additional products available from Globe.

www.globefoodequip.com

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

- IMPORTANT SAFETY NOTICE -

This manual contains important safety instructions which must be strictly followed when using this equipment.

Safeguards & Safety Operating Instructions

Caution - To ensure continued protection against risk of electric shock, connect to properly grounded outlet only.

Do not heat empty pans or pots as this will automatically activate the over-heating protection device and shut off the unit. Never heat any sealed metal cans on induction range as this could cause them to explode and the unit to shut down.

Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foil on, or near, the top glass plate.

Allow sufficient space around the cooking area and always place unit on a level flat surface. Do not block the air-intake panel as this may cause unit to overheat. Keep unit a minimum of 5" from wall, other equipment, or obstructions to allow for proper ventilation.

Never use or place the unit on a low, heat-resistant or flammable materials (carpet, vinyl, paper, or fabric). NEVER place any paper between the cooking pan and the cooking plate as the paper could ignite.

NEVER submerge the unit in water and DO NOT put unit in a dishmachine.

When storing, DO NOT place any object(s) on top of the induction range. This could cause damage to the cooking surface and/or the unit.

Items such as, radios, televisions, automatic-banking cards, cassette tapes, etc. can be damaged.

Persons with a pacemaker should not operate and/or come within 3 feet of an operating induction range.

Operating Instructions

Operating the Induction Range

Before operating the induction range, check to see that it is sitting level.

**NOTE: Upon first use, induction range may produce a metal-burning smell.
This is normal and smell will dissipate with use.**

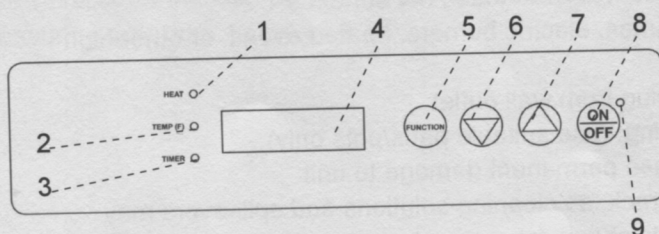
Cookware Suitable cookware includes:

- Steel or enameled cast iron
- Iron, steel or non-enameled cast iron
- 18/0 stainless steel and aluminium (if marked suitable for induction cooking)

Unsuitable cookware includes:

- Cookware with a diameter of less than 12cm
- Ceramic or glass cookware
- Stainless steel, aluminium, bronze or copper cookware, unless marked as suitable for induction cooking
- Cookware with feet
- Cookware with a rounded bottom (e.g. wok)

CONTROL PANEL



- 1 Heat indicator light
- 2 Temp (F) indicator light
- 3 Timer indicator light
- 4 LED display
- 5 Function button
- 6 Decrease time, temperature, or heat button
- 7 Increase time, temperature, or heat button
- 8 On/Off button
- 9 Power indicator light

Operating Instructions

COOKING:

1. Connect the appliance to the power outlet.
2. Once the range is properly connected, the unit will beep once and the light next to ON/OFF button will illuminate indicating power has been applied to the unit.

NOTE: If the power indicator light is not illuminated and the unit is plugged in, check the power cord connection.

3. Place suitable cookware onto the center of the range.



NEVER place empty cookware on the appliance.

NOTE: The cooktop's surface will not heat up if the wrong type of cookware is applied or there is no cookware placed on the unit.

NOTE: The induction range will automatically power down if there is no functional operation within 2 hours.

4. Set 'Heat', 'TEMP', and if desired, 'TIMER'

A. Press the ON/OFF button one time. The 'HEAT' indicator light will begin flashing

B. Press "FUNCTION"

C. Set 'Heat' (Heat is the amount of power in WATTS applied to the cookware.)

D. Toggle from/between 'Heat', 'Temp', and 'Timer' settings. The light indicator next to each function will illuminate to indicate which function is ready to be set.

NOTE: Press the UP/DOWN buttons repeatedly to set the timer. Or, to move quickly through the timer, press and hold the UP OR DOWN button.

Set HEAT: Function > Heat = Cooking Power in WATTS (light will be illuminated next to the selection).
UP or DOWN "▲ or ▼" The default power of heating is 1200W. Adjust the power rate from 500W-1800W.

Set TEMP: Function > Temp (F) (light will illuminate next to the selection) > UP or DOWN "▲ or ▼".
The default temperature is 200°. Adjust the temperature from 140° to 460°

Set TIMER: Function > Timer (light will illuminate next to the selection) > UP or DOWN "▲ or ▼"
Adjust the timer from 0-180 minutes in increments of 5.

Timer OFF: If the TIMER is not set, the induction range will properly function in 'ON' mode up to two hours.

5. Timer ON:

IMPORTANT: In order for the timer to be running, the 'Timer' Indicator light must be illuminated.

A. Use the function key to navigate to the timer selection and select a time.

B. Once the desired time has been selected, let the range time and indicator lights blink until they illuminate solid on their own. Now your timer is set.

Once the timer has reached "0", the induction range will beep once indicating time has ended and the range is powering down.

IMPORTANT: The induction range will shut off automatically after the 'TIMER' reaches "0" The cooktop will power down, the fan will cool the unit/parts, and the fan will shut off. Repeat operations 1-4 to turn the range back on.

6. Turn 'OFF' the range and/or disconnect power to the unit after use.

After cooking/warming is complete, press the ON/OFF button to turn off the unit. The range will stop heating, the fan will cool down the unit and then shut off. The power indicator light will remain illuminated.

As long as the 'ON/OFF' indicator light is illuminated, there is power/current flowing to the unit. Unplug the induction range completely to disconnect the power to the unit



WARNING: Always unplug the unit before cleaning to prevent electric shock.