

Limited Scale 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 from installation or 18 months from actual shipment date, whichever date occurs first.

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. 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.

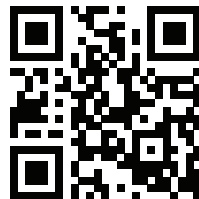
This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

Periodic maintenance of equipment including, but not limited to, weight checks or calibration, damage to load cell, lost parts, misuse and abuse, adjustments, water damage, improper installation, and normal wear are not covered under this warranty.

This warranty is not in force until such time as an online registration form has been received by GFE within 30 days from the date of installation. Register at www.globefoodequip.com/supportwarranty-registration-form.

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.

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



Serial #: _____

***NOT LEGAL FOR TRADE**

Instruction Manual for Globe Portion Control Scale Model GPS5

For Service on Your Scale

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 -

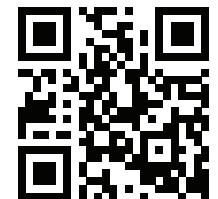
This manual contains important safety instructions which must be strictly followed when using this equipment.

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

www.globefoodequip.com

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

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Safety Tips

This manual contains a number of precautions to follow in order to help promote safe use of this equipment.

Warnings affecting your personal safety are indicated by:

⚠ CAUTION

Warnings related to possible damage to the equipment are indicated by:

⚠ WARNING

To ensure proper and safe operation, the general safety tips below must be followed.

- **DO NOT** disassemble the scale.
- **ONLY** trained and qualified service personnel should attempt repairs.
- **DO NOT** drop or apply a strong shock to the scale.
- **DO NOT** leave items on the weighing platter. This can damage scale.
- **NEVER** immerse scale in water.
- **DO NOT** put scale in a dishwasher.

Installation

1. Place scale on a stable flat surface.
2. Get power to the unit by..
 - a. Installing Batteries – Open lid on bottom of scale and install three AA-batteries.
NOTE: Batteries are not included with scale.
 - b. Or connect AC Adapter to receptacle located on right side of scale and plug into an electrical outlet.
3. Place stainless steel weighing platter over top portion of scale.

Operating Instructions

1. Make sure nothing is on or touching weighing platter.
2. Turn the unit on by pressing On/Off key. Scale display will initially show all 8's and after three seconds the display will show 0's.
3. Scale weighs in pounds (lb), ounces (oz), and grams (g) mode.

Operating Instructions

Press the Units key (U) to switch between weighing modes. An arrow will illuminate on display screen next to the unit of measure selected.

4. Scale can weigh in Gross or Net modes.
 - a. If Net weighing is needed, place empty platter bowl provided on to weighing platter. (Tare weight of the platter bowl). Press Tare (T) key.
 - b. The display will show zeros and an arrow will illuminate on the left of the display next to Tare.
 - c. When the empty platter bowl is removed from the weighing platter, the Tare weight is shown as a negative amount and is indicated by an arrow on the display next to Tare.
 - d. **NOTE:** When no Tare weight is used, you are in the Gross weighing mode and there will be no arrow next to Tare.
5. Place the product (including platter bowl if Tare weight is being used) on stainless steel weighing platter. The total weight is displayed.
NOTE: If the weight of the object is over the maximum capacity, the display will show "----". Remove the object from patter and reduce the weight of the object.
6. Remove the first product and continuing weighing the next item. If the Tare weight needs to be changed for a new product, then press Tare/Zero key again to set it to zero and repeat the steps above for Net weighing.
7. Press On/Off key to turn scale off. **NOTE:** Scale will automatically shut-off after 5 minutes of no activity whether it is operating on battery or AC power.

Cleaning

⚠ CAUTION

- **NEVER** place scale in sink or dishwasher.
 - **DO NOT** hose down or pressure wash scale.
 - **Excess moisture will damage scale and void warranty.**
1. If scale is running on AC power, unplug scale for cleaning.
 2. Remove stainless steel platter and platter bowl. Wash them with warm soapy water.
 3. Soak a clean cloth in a mild detergent and warm water solution. Ring out excess water from cloth. Clean and wipe down the entire scale. Use a mild, non-bleach, non-chlorine sanitizer if required. **Dilute sanitizer per supplier's instruction!**