

BROASTER[®]
EQUIPMENT

Broaster[®] Pressure Fryer - 1600



Standard Features

- *Fast and productive* – specifically designed for high volume production, cooks up to 20 pieces of fresh bone-in chicken per load in as little as 10 minutes*.
- *Unique Pressure Activated Cover Locking Mechanism* – quick closing and opening single action sealing including a pressure-activated cover locking mechanism for safety and ease of use.
- *Proven round cooking well design* – engineered for more uniform heat distribution, durability, and efficiency; no cold spots or corners. Large capacity provides more room for product, minimizes sticking, and produces delicious, superior quality food.
- *Fully Welded Cooking Well* – made from durable 300 Series Stainless Steel.
- *Easy to operate* – Temp-N-Time™ feature offers the capability to pre-program up to 10 different cook cycles for quick and easy preparation of various menu items. Solid-state controller is backed by a 2-year warranty.
- *Unique Auto Comp™ feature* – automatically adjusts cooking time to accommodate for varying sizes and temperatures of loads.
- *Automatic cook cycle counter* – monitors production between filtering.
- *Built-in filter system* – provides quick, easy, and safe cooking oil filtration; no heated fittings to disconnect.
- *Touch screen controller option available.*

* Cooktime varies with weight of product.



Specifications

Primary construction is of stainless steel built on powder-coated steel frame with chrome-plated front leveling feet. Rear legs are fitted with casters on electric models and stainless steel feet on gas fired models.

Round cooking well with 21 pound cooking oil capacity operates between 12-14 psi gauge pressure at temperatures up to 375° F.

Triple-redundant safety system is featured consisting of stainless steel relief valve, stainless steel splash guard and single action patented cam lock cover system with pressure regulator interlock. Also has single action combined pressure regulator valve/remote timer control, drain valve interlock and pressure activated cover locking mechanism. All ensure operator convenience and safety.

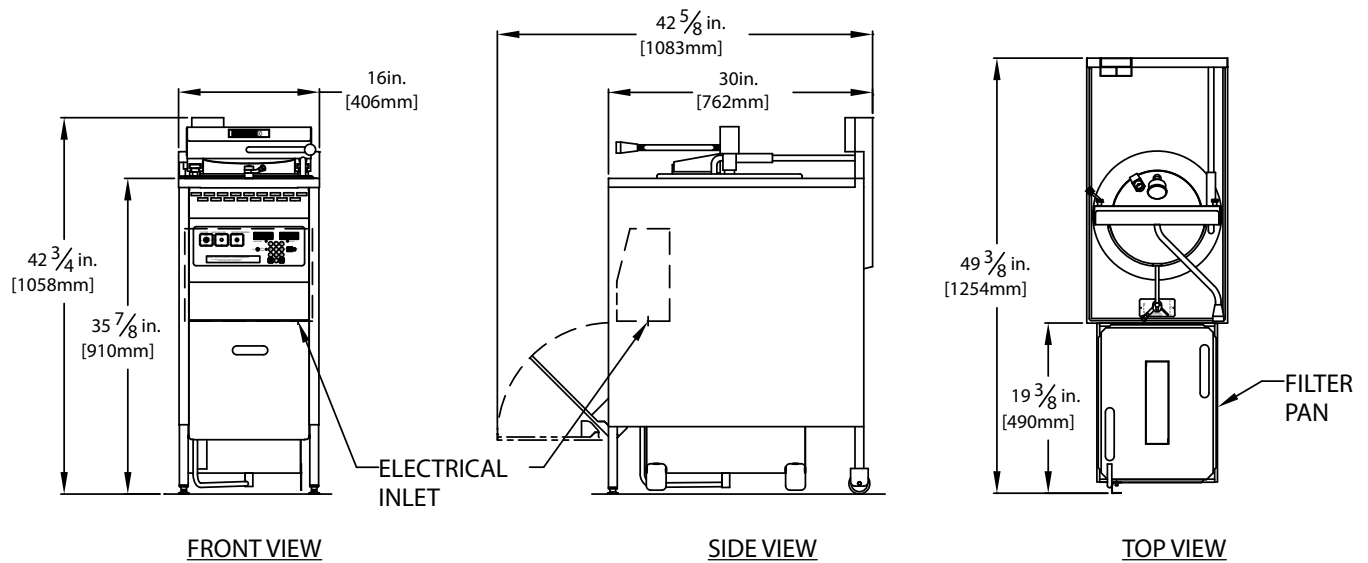
Solid state Temp-N-Time™ controller provides 10 programmable cooking profiles with built-in, automatic cook-cycle counter. Auto-Comp feature automatically adjusts cooking time dependent on size and temperature of load.

On-board integrated filtration system consists of easily accessible stainless steel filter tray assembly. Powered by a 1/3 horse-power motor coupled to 5 gallon-per-minute rotary gear displacement oil pump.

Equipment is covered by manufacturer's 1 year parts and labor warranty on all systems, additional 1 year on controller parts and 10 year repair warranty on cooking well.

Specifications subject to change without notice.

Broaster® Pressure Fryer – 1600



Dimensions

Model	Fresh Chicken Capacity	Cooking Oil Capacity	Operating Pressure	Overall Dimensions			Counter Height	Net/Ship Weight	Cubes
				W	D	H			
1600	7 lbs./load 40 lbs./hour	21 lbs.	12 - 14 P.S.I.	42 3/4"	42 5/8"	35 7/8"	35-7/8" (914 mm)	195/216 lbs.	16.53
				16"	29"	42-3/4"			
				(406 mm)	(737 mm)	(1088 mm)			

Energy Requirements

1600

6kW Rated Heating Elements

- 1 phase, 208 volt, 60 hz, 29 amps
- 1 phase, 240 volt, 60 hz, 25 amps
- 3 phase, 208 volt, 60 hz, 17 amps
- 3 phase, 240 volt, 60 hz, 15 amps

No cord/plug provided.

Additional Features

- Durable, welded, tubular steel frame is powder-coated to resist corrosion.
- Stainless steel top and side panels offer durability and easy cleaning.
- Unique stainless steel basket with a ratchet-style removable basket handle allows easier unloading of product.

Accessories & Options Available

- Basic Accessory Kit
- Complete Start-up Accessory Kit

Specifications subject to change without notice.

Project _____
 Item _____
 Quantity _____
 FCSI Section _____
 Approval _____
 Date _____
 Model 1800 Gas ____ Electric ____



Broaster® Pressure Fryer - 1800



Standard Features

- *Fast and productive* – specifically designed for high volume production, cooks up to 40 pieces of fresh bone-in chicken per load in as little as 10 minutes*.
- *Unique Pressure Activated Cover Locking Mechanism* – quick closing and opening single action sealing including a pressure-activated cover locking mechanism for safety and ease of use.
- *Proven round cooking well design* – engineered for more uniform heat distribution, durability, and efficiency; no cold spots or corners. Large capacity provides more room for product, minimizes sticking, and produces delicious, superior quality food.
- *Fully Welded Cooking Well* – made from durable 300 Series Stainless Steel.
- *Easy to operate* – Temp-N-Time™ feature offers the capability to pre-program up to 10 different cook cycles for quick and easy preparation of various menu items. Solid-state controller is backed by a 2-year warranty.
- *Unique Auto Comp™ feature* – automatically adjusts cooking time to accommodate for varying sizes and temperatures of loads.
- *Automatic cook cycle counter* – monitors production between filtering.
- *Built-in filter system* – provides quick, easy, and safe cooking oil filtration; no heated fittings to disconnect.
- *Touch screen controller option available.*

* Cooktime varies with weight of product.



Specifications

Primary construction is of stainless steel built on powder-coated steel frame with chrome-plated front leveling feet. Rear legs are fitted with casters on electric models and stainless steel feet on gas fired models.

Round cooking well with 42 pound cooking oil capacity operates between 12-14 psi gauge pressure at temperatures up to 375° F.

Triple-redundant safety system is featured consisting of stainless steel relief valve, stainless steel splash guard and single action patented cam lock cover system with pressure regulator interlock. Also has single action combined pressure regulator valve/remote timer control, drain valve interlock and pressure activated cover locking mechanism. All ensure operator convenience and safety.

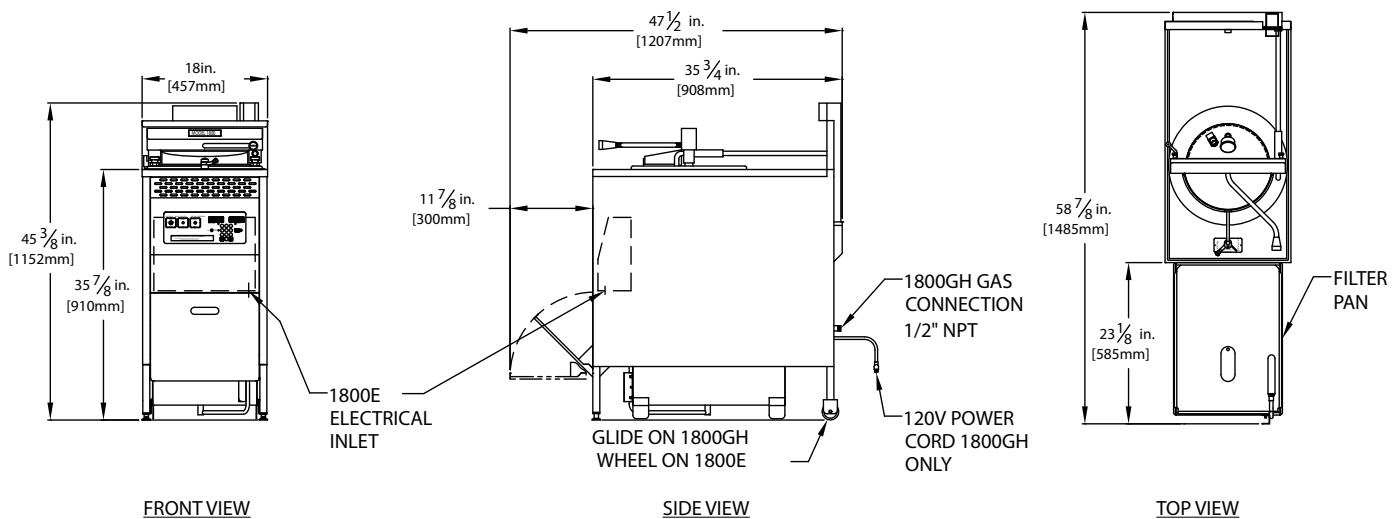
Solid state Temp-N-Time™ controller provides 10 programmable cooking profiles with built-in, automatic cook-cycle counter. Auto-Comp feature automatically adjusts cooking time dependent on size and temperature of load.

On-board integrated filtration system consists of easily accessible stainless steel filter tray assembly. Powered by a 1/3 horse-power motor coupled to 5 gallon-per-minute rotary gear displacement oil pump.

Equipment is covered by manufacturer's 1 year parts and labor warranty on all systems, additional 1 year on controller parts and 10 year repair warranty on cooking well.

Specifications subject to change without notice.

Broaster® Pressure Fryer – 1800



Dimensions

Model	Fresh Chicken Capacity	Cooking Oil Capacity	Operating Pressure	Overall Dimensions			Counter Height	Net/Ship Weight	Cubes
				W	D	H			
1800E	14 lbs./load	42 lbs.	12-14 P.S.I.	18"	35-3/4"	45-3/8"	37-5/8" (910 mm)	1800E 219/254 lbs. 1800GH 256/291 lbs.	20.6
1800GH	80 lbs./hour			(457 mm)	(1485 mm)	(1152 mm)			

Energy Requirements

- 1800E** 9.9kW Rated Heating Elements
- 1 phase, 208 volt, 60 hz, 48 amps
 - 1 phase, 240 volt, 60 hz, 45 amps
 - 3 phase, 208 volt, 60 hz, 28 amps
 - 3 phase, 240 volt, 60 hz, 26 amps
- No cord/plug provided.
- 1800GH** 65,000 BTU Rated Burner Assembly
1 phase, 120 volt, 60 hz, Pump Motor Assembly
Attached 6 ft. cord with plug
- Main Burner Orifice**
Natural Gas: #24 Drill
LP Gas: #41 Drill
- Pilot Burner Orifice**
Natural Gas: 0.018"
LP Gas: 0.011"

*Note: For proper operation at elevations above 2,000 feet, consult your authorized Broaster distributor for the correct orifice size.

Additional Features

- Durable, welded, tubular steel frame is powder-coated to resist corrosion.
- Stainless steel top and side panels offer durability and easy cleaning.
- Unique stainless steel basket with a ratchet-style removable basket handle allows easier unloading of product.

Accessories & Options Available

- Basic Accessory Kit
- Complete Start-up Accessory Kit
- Rear Wheels

Specifications subject to change without notice.



Broaster® Pressure Fryer - 2400



Standard Features

- *Fast and productive* – specifically designed for high volume production, cooks up to 64 pieces of fresh bone-in chicken per load in as little as 10 minutes*.
- *Patented Cover Lift System* – quick closing and opening single action sealing including a pressure-activated cover locking mechanism for safety and ease of use.
- *Proven round cooking well design* – engineered for more uniform heat distribution, durability, and efficiency; no cold spots or corners. Large capacity provides more room for product, minimizes sticking, and produces delicious, superior quality food.
- *Fully Welded Cooking Well* – made from durable 300 Series Stainless Steel.
- *Easy to operate* – Temp-N-Time™ feature offers the capability to pre-program up to 10 different cook cycles for quick and easy preparation of various menu items. Solid-state controller is backed by a 2-year warranty.
- *Unique Auto Comp™ feature* – automatically adjusts cooking time to accommodate for varying sizes and temperatures of loads.
- *Automatic cook cycle counter* – monitors production between filtering.
- *Built-in filter system* – provides quick, easy, and safe cooking oil filtration; no heated fittings to disconnect.
- *Touch screen controller option available.*

* Cooktime varies with weight of product.



Specifications

Primary construction is of stainless steel built on powder-coated steel frame with chrome-plated front leveling feet and corrosion free rear glides.

Round cooking well with 63 pound cooking oil capacity operates between 12-14 psi gauge pressure at temperatures up to 375° F.

Triple-redundant safety system is featured consisting of stainless steel relief valve, stainless steel splash guard and pressure activated cover locking mechanism with pressure regulator interlock. Also has single action combined pressure regulator valve/remote timer control, drain valve interlock and patented gas assist cover lift system. All ensure operator convenience and safety.

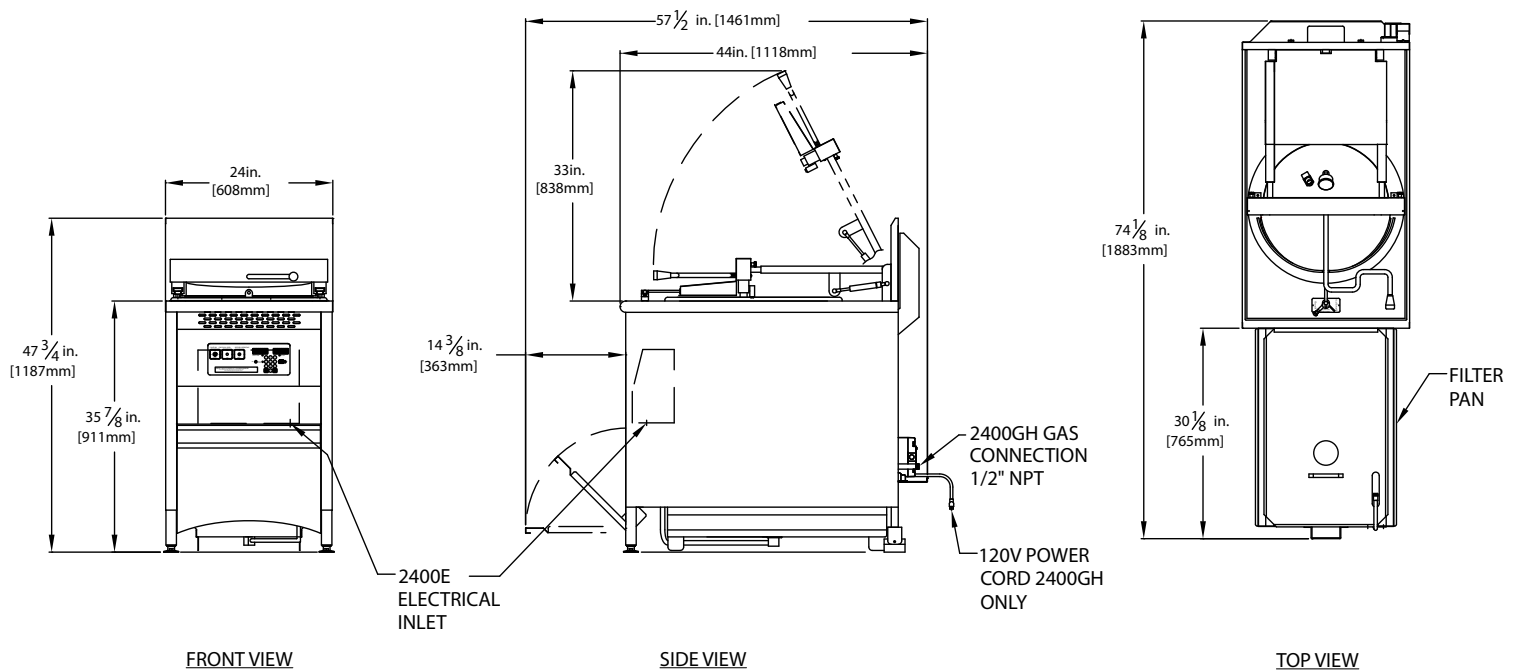
Solid state Temp-N-Time™ controller provides 10 programmable cooking profiles with built-in, automatic cook-cycle counter. Auto-Comp feature automatically adjusts cooking time dependent on size and temperature of load.

On-board integrated filtration system consists of easily accessible stainless steel filter tray assembly. Powered by a 1/3 horse-power motor coupled to 5 gallon-per-minute rotary gear displacement oil pump.

Equipment is covered by manufacturer's 1 year parts and labor warranty on all systems, additional 1 year on controller parts and 10 year repair warranty on cooking well.

Specifications subject to change without notice.

Broaster® Pressure Fryer – 2400



Dimensions

Model	Fresh Chicken Capacity	Cooking Oil Capacity	Operating Pressure	Overall Dimensions			Counter Height (911 mm)	Net/Ship Weight 2400E 360/410 lbs. 2400GH 407/457 lbs.	Cubes
				W	D	H			
2400E	22 lbs./load	63 lbs.	12 - 14 P.S.I.	24"	40"	47-3/4"		26.25	
2400GH	110 lbs./hour			(608 mm)	(1016 mm)	(1187 mm)			

Energy Requirements

2400E 15kW Rated Heating Elements
 - 3 phase, 208 volt, 60 hz, 42 amps
 - 3 phase, 240 volt, 60 hz, 40 amps
 - 3 phase, 220/380 volt, 50/60 hz, 25.4 amps
 - 3 phase, 240/415 volt, 50/60 hz, 22.7 amps
 No cord/plug provided.
 Note: 2400E cannot be converted to single phase.

2400GH 100,000 BTU Rated Burner Assembly
 1 phase, 120 volt, 60 hz Pump Motor Assembly
 Attached 6 ft. cord with plug

Main Burner Orifice

Natural Gas: #14 Drill
 LP Gas: #32 Drill

Pilot Burner Orifice

Natural Gas: 0.018"
 LP Gas: 0.011"

*Note: For proper operation at elevations above 2,000 feet, consult your authorized Broaster distributor for the correct orifice size.

Additional Features

- Durable, welded, tubular steel frame is powder-coated to resist corrosion.
- Unique rear feet glides are specially designed to move unit across flooring.
- Stainless steel top and side panels offer durability and easy cleaning.
- Unique stainless steel basket with a ratchet-style removable basket handle plus two fixed handles allow easier unloading of product.

Accessories & Options Available

- Basic Accessory Kit
- Complete Start-up Accessory Kit

Specifications subject to change without notice.