

BROASTER[®]

company

NOTHING ELSE IS REAL BROASTER[™]



P R E P A R E
F O R S U C C E S S

WITH OUR LINE OF BROASTER PRESSURE FRYERS

Amazingly efficient Broaster Pressure Fryers can help your operation add customers and expand profitability. Officially authorized by Broaster, only these innovative pressure fryers can prepare the world's most delicious chicken, Genuine Broaster Chicken[®].

BROASTER[®]
EQUIPMENT

Broaster® Pressure Fryers. Spend Less Time. Enjoy More Profitability!

They're the most efficient equipment available, ideal for foodservice operations that need high volume all day long or require high output for concentrated periods. They're also the best choice if you're a smaller operation looking for innovative equipment that delivers a better end-product.

Broaster Pressure Fryers represent more than a "next step" in pressure fryer technology – they're more of a giant leap. Broaster Pressure Fryers don't just make your job easier, they make better tasting food that offers you more profitability potential.



Broaster® Pressure Fryers.
There's Just the Model for You.

Broaster Company offers a choice of three pressure fryer models. Each features different size, product capacity and power requirements. From our highly intuitive control panel, to a lid designed for easy one-hand maneuvering, our system builds safety and ease of operation into each unit in ways other pressure fryers don't.

BROASTER 1800

Cooks up to 240 pieces of Genuine Broaster Chicken® per hour, occupying only 4.38 square feet of floor space.



BROASTER 2400

Cooks up to 330 pieces of Genuine Broaster Chicken per hour, occupying only 6.7 square feet of floor space.



BROASTER 1600

Cooks up to 120 pieces of Genuine Broaster Chicken per hour, occupying only 3.2 square feet of floor space.



Broaster® Pressure Fryers.

More Reasons You Should Choose Broaster.

While the three Broaster Pressure Fryers differ with respect to cooking capacity, across the line they share a core of convenience and safety features that can enhance your operation's profitability:

Round Cooking Well

- Proven round cooking well design is engineered for consistent heat distribution, durability and efficiency.
- Full stainless steel construction retains heat better, eliminates oxidation and reduces crumb carbonization on well surface.
- Round well promotes vortex action and even heat distribution versus rectangular cooking wells that tend to have hot or cold spots, especially in the corners.





Advanced, Solid State and SmartTouch™ Touch Screen Control Panel

- To ensure consistent food quality, our unique Auto Comp™ feature automatically speeds up or slows down cooking time to accommodate varying load sizes and temperatures.
- Temp-N-Time™ Preset Feature. This multi-product programming feature lets you preset cook cycles for a variety of foods, which simplifies training and ensures consistent quality.
- Automatic cook cycle counter monitors production between filtering.
- Solid-state time/temperature controller offers:
 - Easy numeric keypad programming
 - Dual digital display
 - Visual time countdown
- SmartTouch™ Touch Screen Controller provides:
 - An easy to use intuitive graphic interface
 - Upload menus quickly by USB
 - Oil energy savings via filter reminders, idle mode and auto shut off features



Cover Design

- Our cover provides quick one-hand opening/closing action for maximum operator safety and ease of use. There's no leaning over hot oil or steam to open/close the lid.
- The patented cover cam design prevents opening during cook cycle. The lid can not be opened until all the pressure is released.
- For optimum operator protection, the safety interlock system ensures that pressure does not begin building until the lid is properly closed.

Safety Features

- Pressure-regulating valve is interlocked with drain valve so drain valve cannot be opened while unit is under pressure.
- Resettable high temperature limit control for safety.
- Ratcheting fry basket handle improves lifting leverage when transferring food from the well to serving pan.
- Safety relief valve provides a second level of safety in preventing over-pressurization of the cooking well.

Built-in Filter

- Compact filter system operates and stores beneath unit for space savings. Simply flip the lever and the process begins. No heated fittings to disconnect.
- Straight gravity drain and power return system provide quick and easy filtering. With a straight drain, clogs are minimized and easily resolved.
- Quick insert connection allows filter pan to be removed and replaced without tools.
- Our system filters the oil, impurities and particles down to 10 microns in size.
- Efficient oil cleaning and filtration allows the operator to be up and running in less than 10 minutes.

Broaster® Pressure Fryers.

Five Fantastic Facts About Pressure Fryers.

Because it's pressure fried, Genuine Broaster Chicken® is more tender and juicier, and tastes better than open-fried chicken. Pressure frying seals in more of the foods' natural flavors and seals out more of the oil. Here's more:



- Shorter cooking time equals more food per hour, faster service and greater sales per machine.
- Save on cooking oil costs because much less is absorbed into the product. With open fryers, food can absorb up to 20% of the oil.
- Less oil absorption means a better-tasting product and happier customers.
- Pressure fryers use less energy for quantity of food cooked per hour.
- Pressure frying is versatile, enhancing the flavor of potatoes, fish, pork chops and other foods.

Broaster Pressure Fryers. A Better Choice.

The graph below shows the difference between pressure fryers and open frying.

Report of Results for Potato Wedges

Tests performed by Deibel Laboratories, Lincolnwood, IL, February 2007
(based on average of three 100-gram, portion-sized samples taken from 5 lbs. of cooked bulk product)

Measure (per 100 grams)	Open Fried	Pressure Fried	Percentage Difference
Calories	240	210	12% LESS
Calories from Fat	120	90	25% LESS
Total Fat	13g	10g	23% LESS
Saturated Fat	1g	0.5g	50% LESS
Monounsaturated Fat	8.71%	6.65%	24% LESS
Polyunsaturated Fat	3.61%	2.80%	22% LESS

Complete detailed report of test results available - contact us for copy.

Plus, the Broaster Pressure-Fried Product contained **91% MORE IRON** and **7.5% MORE MOISTURE** than the open-fried product!

Broaster[®] Pressure Fryers.

Why Broaster pressure frying is superior.



Q. What is pressure frying?

A. Pressure frying is a cooking process used by commercial foodservice operations to cook delicious fried foods. The difference from open-frying is that food is cooked under controlled pressure in a sealed vessel.

Q. How do pressure-fried foods compare with foods cooked in a conventional open fryer?

A. Foods absorb significantly less oil for a much better taste and cooks much faster.

When cooked in a Broaster Pressure Fryer, foods are more tender, juicy and flavorful in comparison with open-fried foods, which are often greasy on the outside and dry on the inside. Because moisture and natural juices are retained, foods shrink less when pressure fried.

Q. What are some other advantages to the pressure frying process?

A. Pressure frying provides more even cooking. Additionally, by sealing the cooking vessel and building just the right amount of pressure, foods can be cooked significantly faster and at higher temperatures, which in turn results in less energy consumption. That means greater food production per machine for a more efficient investment. Pressure frying is cleaner too. Vapors are exhausted directly to the hood system, reducing greasy film and odors common with open fryers.

Q. Does pressure frying improve the nutritional values of fried chicken?

A. Yes. Our proprietary cooking well cooks products under pressure which seals in the product juices and keeps out the oil. This results in chicken with fewer calories, less fat and a fraction of the carbs of the leading national brands.

Broaster also offers specially blended high-quality cooking oils that have no trans fats and no cholesterol, and are low in saturated fat for an even healthier end product.

Q. I want to cook more than just chicken in my operation. Do these advantages extend to other foods as well?

A. Absolutely. Broaster Operators have discovered the benefits of pressure frying can be extended to a wide range of products, including potatoes, seafood, ribs, pork, vegetables, whole turkeys, corn on the cob, and more.

Q. Why should I trust Broaster for my frying equipment needs?

A. The Broaster Company has been an expert in pressure frying since 1954, when our founder, L.A.M. Phalen, invented “broasting,” as he originally called the process. In the 60 years since, the Broaster Company has developed as a leading manufacturer and supplier of pressure fryers, along with other specialty foodservice equipment, accessories, food products and ingredients.

For more information, visit broaster.com today.

Cook Your Way to More Profits

More than 10,000 foodservice operators across North America and even thousands more worldwide can't be wrong. They depend on their Broaster Pressure Fryers to produce the world's finest chicken and other pressure-fried fresh and frozen foods. And you can, too. Contact your Broaster Distributor or visit broaster.com.

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BROASTER PRESSURE FRYERS. INVEST IN THE BEST.

To learn more about which Broaster Pressure Fryer is right for your operation, call your Broaster Distributor.

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