

MORE
VOLUME

PER HOUR!

MORE
Flavor

PER BITE!



Invest in the Best!

What makes **BROASTER CHICKEN®** WORLD-FAMOUS?

Quite simply,
how it tastes and how it's cooked.



Because it's pressure fried, Genuine Broaster Chicken® is more tender, juicier, and flat out tastes better than open fried chicken – and better than other pressure fried chicken for that matter!

Pressure frying seals in more of the foods' natural flavors and seals *out* more of the oil. Plus, pressure fried foods cook significantly faster, so you can produce more volume in less time.

And, by preparing your chicken the Genuine Broaster® way you *begin with a better piece of chicken*. Operators who serve Genuine Broaster Chicken® use our exclusive marinades, so each bite is delicious right down to the bone. With other fried chicken brands, any added flavor is usually on the skin – so the flavor is only skin deep. With our exclusive marinades, seasonings, and coatings in the mix, you can push the flavor factor to a whole new level.

When it comes to Broaster® pressure fryers, the story's the same. Choose Broaster® and you begin with a better pressure fryer. From our highly intuitive control panel, to our easy open/close lid designed for one-hand maneuvering, our systems build safety and ease of operation into each unit in ways other pressure fryers don't.

Broaster® pressure fryers represent more than a “next step” in pressure fryer technology—they're more of a giant leap.

However, Broaster® pressure fryers don't just make your job easier, they make better tasting food. Broaster® pressure fryers come with imaginative design features that cook Genuine Broaster Chicken® or other Broaster® foods to a higher level of perfection.





Broaster® pressure fryers are ideal for foodservice operations that cook high volume all the time or require high output for concentrated periods. They're also a great choice if you're a smaller operation simply looking for the most efficient equipment your money can buy and a better end-product. And Broaster® pressure fryers are the only equipment authorized for producing the world's most delicious chicken – Genuine Broaster Chicken®.



new

M O D E L
2400

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



Broaster® Pressure Fryers Save You Money And Time.

- ⚡ Shorter cooking time = more food per hour, faster service and greater sales per machine – especially with the Model 2400 which offers the highest volume per hour in the industry!
- 💰 Save on cooking oil costs. Much less is absorbed into product! With open fryers, food can absorb up to 20% of the oil.
- 😊 Less oil absorption means a better tasting product – and happier consumers.
- ⚡ Broaster® pressure fryers use less energy in comparison to the quantity of food they cook per hour.
- 😊 Broaster® pressure frying is versatile, enhancing the flavor of potatoes, fish, pork chops, and other items.

B R O A S T E R®



MODEL
1600

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

MODEL
1800

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



**MORE
Flavor
& VOLUME.**

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Our Line Improves Your Bottom Line!

While all 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 well design is engineered for consistent heat distribution, durability, and efficiency. There's no heated corner space being wasted.
- Heavy stainless steel construction retains heat better, eliminates oxidation, and reduces crumb carbonization on well surface.
- Round well promotes vortex action which eliminates cold spots during cooking for more uniform heat distribution. When you think about it, *aren't most of the pots and pans in your kitchen round?*

Advanced, Solid State Control Panel

- To ensure consistent food quality, our unique Auto Comp™ feature automatically speeds up or slows down time to accommodate varying sizes and load 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 assures 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



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 to open/close the lid.
- The cover's patented cam design prevents opening during cook cycle. You cannot open the lid until all the pressure is released.
- For optimum operator protection, the cover's *safety interlock system* assures that pressure does not begin building until 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 your leverage when transferring food from the well to serving pan.
- Safety relief valve.

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 actually filters the oil; we don't just strain it like some systems. We incorporate diatomaceous earth in our process which binds with impurities and removes particles down to 10 microns.

E S T I N T H E B E S T !

Invest in the Best!

Part Number	Model Number	Product Capacity	Oil Capacity	Dimensions W D H	Counter Height	Operating Pressure	Controller Type	Electrical Requirements*	BTU's or kW	Shipping Weight
85840	2400GH (Nat. Gas)	22 lbs./load 110 lbs./hour	63 lbs.	24" 40.25" 47"	36"	Max. 12-14 p.s.i.	Programmable Solid State	120V/15 amp/1 PH	100,000	457 lbs.
85842	2400GH (LP Gas)	22 lbs./load 110 lbs./hour	63 lbs.	24" 40.25" 47"	36"	Max. 12-14 p.s.i.	Programmable Solid State	120V/15 amp/1 PH	100,000	457 lbs.
85889	2400E (208v)	22 lbs./load 110 lbs./hour	63 lbs.	24" 40.25" 47"	36"	Max. 12-14 p.s.i.	Programmable Solid State	208V/42 amp/3 PH	15	410 lbs.
85890	2400E (240v)	22 lbs./load 110 lbs./hour	63 lbs.	24" 40.25" 47"	36"	Max. 12-14 p.s.i.	Programmable Solid State	240V/40 amp/3 PH	15	410 lbs.
85782	1800GH (Nat. Gas)	14 lbs./load 80 lbs./hour	42 lbs.	18" 35" 46"	36"	Max. 12-14 p.s.i.	Programmable Solid State	120V/15 amp/1 PH	65,000	291 lbs.
85784	1800GH (LP Gas)	14 lbs./load 80 lbs./hour	42 lbs.	18" 35" 46"	36"	Max. 12-14 p.s.i.	Programmable Solid State	120V/15 amp/1 PH	65,000	291 lbs.
85780	1800E (208v)	14 lbs./load 80 lbs./hour	42 lbs.	18" 35" 46"	36"	Max. 12-14 p.s.i.	Programmable Solid State	208V/48 amp/1 PH 208V/26 amp/3 PH	9.9	254 lbs.
85781	1800E (240v)	14 lbs./load 80 lbs./hour	42 lbs.	18" 35" 46"	36"	Max. 12-14 p.s.i.	Programmable Solid State	240V/45 amp/1 PH 240V/26 amp/3 PH	9.9	254 lbs.
85785	1600E (208v S.S.)	7 lbs./load 40 lbs./hour	21 lbs.	16" 29" 42"	36"	Max. 12-14 p.s.i.	Programmable Solid State	208V/29 amp/1 PH 208V/17 amp/3 PH	6	216 lbs.
85786	1600E (240v S.S.)	7 lbs./load 40 lbs./hour	21 lbs.	16" 29" 42"	36"	Max. 12-14 p.s.i.	Programmable Solid State	240V/25 amp/1 PH 240V/15 amp/3 PH	6	216 lbs.
85787	1600E (208v Mech)	7 lbs./load 40 lbs./hour	21 lbs.	16" 29" 42"	36"	Max. 12-14 p.s.i.	Mechanical	208V/29 amp/1 PH 208V/17 amp/3 PH	6	216 lbs.
85788	1600E (240v Mech)	7 lbs./load 40 lbs./hour	21 lbs.	16" 29" 42"	36"	Max. 12-14 p.s.i.	Mechanical	240V/25 amp/1 PH 240V/15 amp/3 PH	6	216 lbs.

* All electrical requirements shown are 60 Hz.



BROASTER®

An American Tradition Since 1954

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