

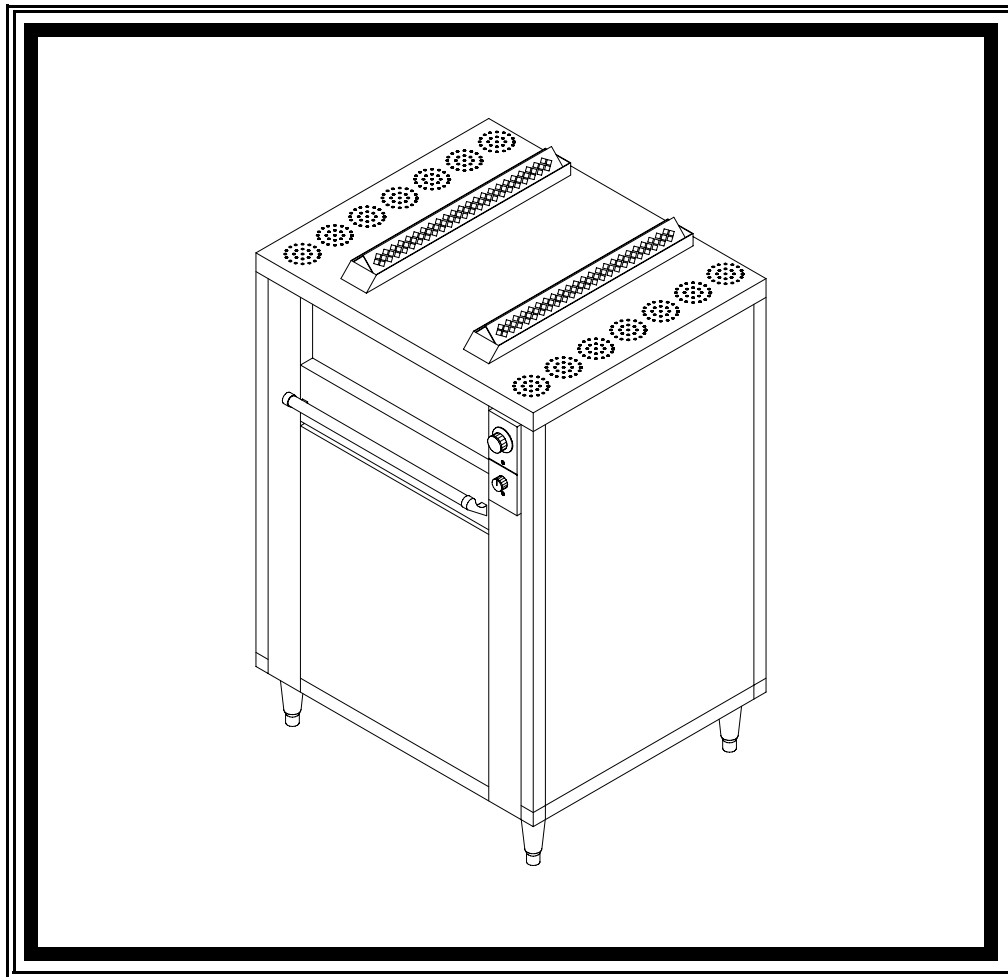


***"An American Tradition Since 1954!"***

**MODEL 2000 BROILER  
INSTALLATION AND OPERATION  
MANUAL**

Effective: S2KA790010

**Be sure ALL installers read, understand, and have access to this manual at all times.**



**The Broaster Company**  
2855 Cranston Road, Beloit, WI 53511-3991  
608/365-0193 [www.broaster.com](http://www.broaster.com)



**FOR YOUR SAFETY**

Do not use or store gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.



**WARNING:** Improper installation, adjustments, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

For the sake of safety and clarity, the following words used in this manual are defined as follows:



**DANGER:** Indicates an imminently hazardous situation which, if not avoided, could result in serious injury or death.



**WARNING:** Indicates a potentially hazardous situation which, if not avoided, could result in serious injury or death.



**CAUTION:** Indicates a potentially hazardous situation which, if not avoided, could result in minor injury, property damage or both.

All adjustments and repairs shall be made by an authorized Broaster Company representative.

If there is a power failure, turn POWER on switch OFF. DO NOT attempt to operate unit during a power failure.



**WARNING:** Failure to read and understand this manual completely could result in serious injury or death. Be sure ALL operators read, understand and have access to this manual at all times.



**WARNING:** Rags or papers containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soiled papers and rags in a trash container that is in a ventilated area away from all cooking equipment or other heat sources such as direct sunlight.



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# 1 - LIMITED WARRANTY

Subject to the terms and conditions of this warranty, The Broaster Company (Company) warrants that all equipment and parts manufactured or sold by the Company and purchased new from an authorized Company distributor are free from defects in material and workmanship for a period of one year from the date of installation, if installation is made by a qualified installer under supervision by an authorized distributor in accordance with applicable laws and regulations. Warranty coverage is extended to the original purchaser only and is void if the equipment is resold. If an authorized Company distributor is notified of a warranty claim during the warranty period, the Company will at its option replace, recondition or repair at its factory any part or parts of the equipment which the Company judges defective, provided the equipment has been subjected to normal usage, properly installed, operated and serviced in accordance with Company operating instructions, and there is no evidence of accident, alteration or abuse of the equipment or the use of unauthorized repair methods. All parts replaced under this warranty carry only the unexpired term of the warranty.

Service under this warranty shall be furnished only by an authorized Company distributor. The Company does not send service representatives to furnish warranty service. Your authorized Company distributor should be contacted for warranty service.

This warranty covers parts only and does not cover labor charges, transportation charges or other expenses in the connection with warranty service, which are the obligation of the owner unless otherwise specified in the original sales contract between the purchaser and the authorized Company distributor from which the equipment is purchased. Please refer to that contract for coverage as to those charges.

**The foregoing warranty is made in lieu of all other warranties, express or implied, and the Company specifically disclaims any implied warranties of merchantability or fitness for a particular purpose.** The Company's full obligation under this warranty, and the purchaser's sole remedy shall be limited to replacement, reconditioning or repair as specified above.

IN NO EVENT SHALL THE COMPANY BE LIABLE TO THE ORIGINAL OWNER OR ANY OTHER PERSON FOR ANY INCIDENTAL, CONSEQUENTIAL OR SPECIAL DAMAGES RESULTING FROM THE USE OR INABILITY TO USE THE EQUIPMENT COVERED HEREBY, WHETHER ARISING FROM BREACH OF WARRANTY, STRICT LIABILITY OR OTHERWISE.

The Company reserves the right to change or improve its products in any way without obligation to alter products previously manufactured.

Used Company equipment or Company equipment not purchased from an authorized distributor carries no warranty express or implied.





## 2 - OWNER'S RESPONSIBILITY

### **It is the owners responsibility to:**

- Insure the unit is properly maintained.
- Insure all warning signs are in place and legible.
- Allow only properly trained personnel to operate, clean, and maintain your unit.
- Retain this manual for future reference.
- Make this manual easily accessible to all personnel.
- When you sell, trade or give away your unit, you must make sure all warning signs are intact and legible and the operators manual is included with the unit.
- Be sure main electric power supply is disconnected before cleaning and servicing.
- Be sure main gas supply is OFF before cleaning or servicing.

If you need replacement warning signs or manuals, contact an authorized Broaster Company representative or The Broaster Company at 608/365-0193.

The Customer Service Department at The Broaster Company should be contacted at the time of sale or disposal of your unit so records may be updated.



## 3 - INSTALLATION

### GENERAL

- Installation must conform to local codes or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1.
- Canada: Installation shall be made in accordance with CAN 1-B1491.1 & 2 “Installation Codes for Gas Burning Appliances and Equipment” or local codes.
- A remote circuit breaker or fuse, installed in main power supply, should be located in a path of exit and clearly identified.
- A gas shut-off valve, installed in the gas supply line, should be located in a path of exit and clearly identified.
- DO NOT obstruct flow of combustion and ventilation air.
- The unit and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig.
- The unit must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig.
- Keep area around unit clear of all combustible materials.
- Consult your local Broaster Company representative for gas conversions and installations exceeding 2000 feet above sea level.

### LOCATION

For convenience and speed, location of the unit should be given careful consideration. If possible, locate the unit so the flow of cooked product is in a straight line from storage, in and out of the unit and to the customer.

- Unit must be restrained to prevent tipping and strain on electrical and gas connections. This can be done by installing unit in a battery of appliances, in an alcove, or with adequate ties.
- DO NOT install unit where traffic areas are on either side or in back of the unit.

### CLEARANCE

- DO NOT obstruct open area around bottom of unit at the front, back, and sides which would restrict combustion air to the burner's. Provisions must be provided for adequate air supply.
- Required Clearances:
  - From Combustible Surfaces:
    - Left Side: 1 inch minimum
    - Right Side: 12 inches minimum
    - Rear: 6 inches minimum
  - From Non-Combustible Surfaces:
    - Left Side: 0 inches
    - Right Side: 0 inches
    - Rear: 6 inches minimum
- Recommended Clearances:
  - Eighteen inch (18") minimum clearance on sides and back of unit for servicing.

## **LEVELING**


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Adjust feet to level entire unit.

## **VENTILATION**

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Exhaust hood should comply with ANSI/NFPA #96 or national, state, and local codes. All units must be under an adequate power exhaust hood for ventilation of cooking vapors and products of combustion. Precautions should be taken in the design of the exhaust hood to avoid interference with operation of the unit. Consult a local ventilation company for fire suppression, design, and installation of a hood.

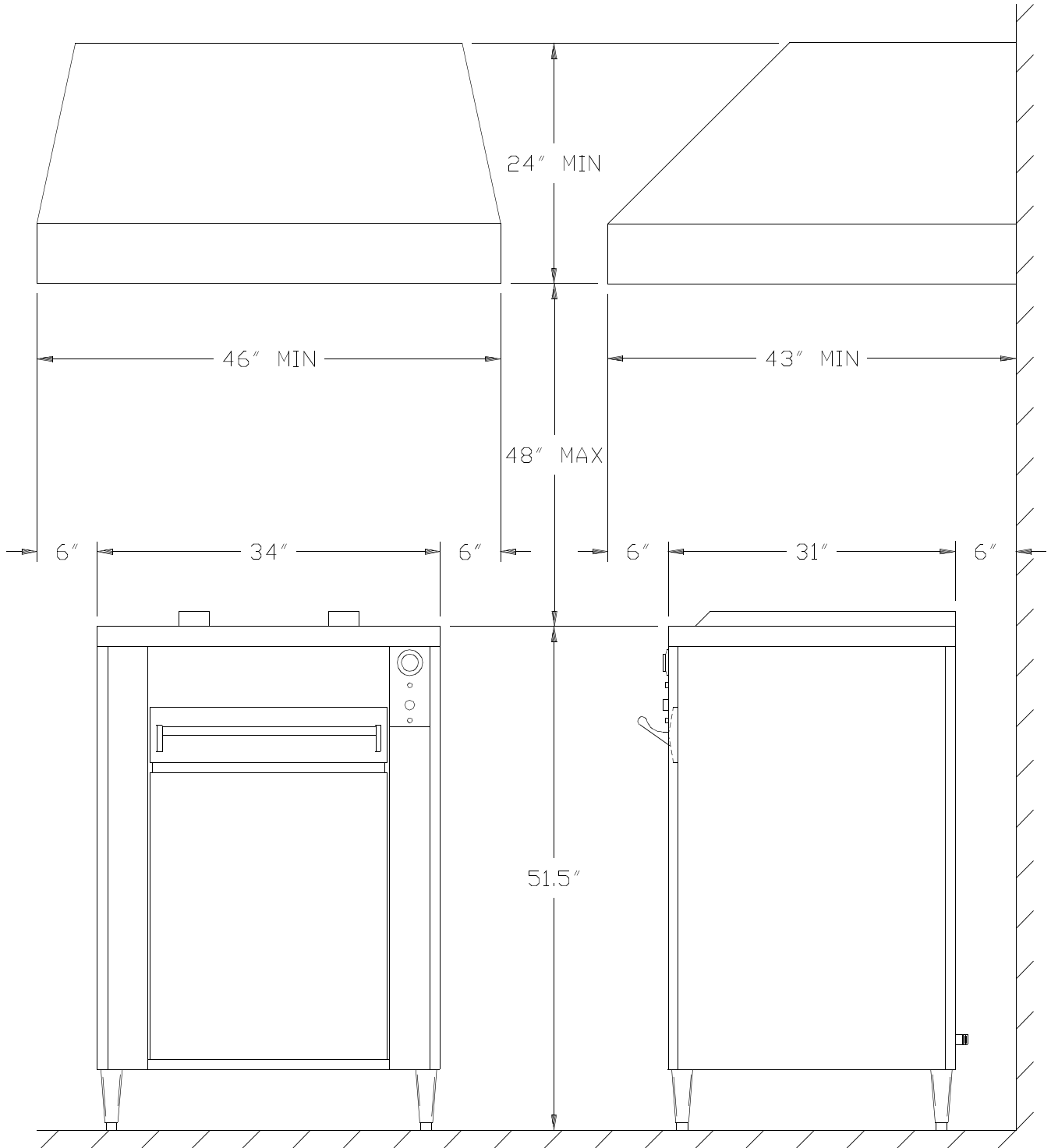
 **WARNING:** DO NOT extend the exhaust flue of any unit. Doing so may cause a negative back draft causing malfunction and interference with burner operation and improper exhausting of cooking vapors.

### **General Requirements:**

1. Exhaust hood must conform to applicable national, state, and local codes.
2. It is recommended that requirements of the National Fire Protection Association (NFPA), Standard No. 96 be followed for the design, installation, and use of exhaust system components. This includes hoods, grease removal devices, exhaust ducts, dampers, air moving devices, auxiliary equipment, and fire extinguishing equipment for the exhaust system and the cooking equipment used therewith in commercial, industrial, institutional, and similar cooking applications.

3. **Hood Size:** The overhead canopy type hood should be sized to completely cover the equipment it is designed to ventilate plus an overhang of at least six inches (6") on all sides of equipment not immediately adjacent to walls or other construction extending above the cooking surface. Non-canopy, prefabricated "backshelf" type hoods should be sized according to the manufacturers specifications.
4. **Exhaust Air Volume (Minimum):** Canopy hood open on all four sides: 1800 cu. ft./minute. Canopy hood open on three sides or less: 1200 cu. ft./minute.
5. **Exhaust Air Velocity:** All exhaust ducts should be sized to provide an air velocity in the ducts of at least 1500 ft./minute.

**Hood Dimensions In Inches:**



## GAS SPECIFICATIONS

- Consult your local Broaster Company representative for gas conversions and installations exceeding 2000 feet above sea level.
- Gas Pressure and Orifice Size:

Manifold Gas Pressure:

NAT - On HIGH = 4.5" W.C.  
LP - On HIGH = 8" W.C.

Burner Orifice Size:

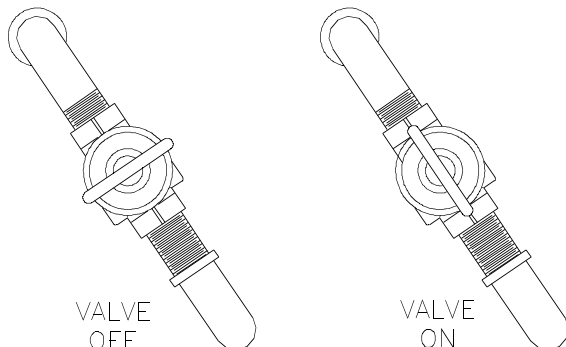
NAT - #49 P/N 06783  
LP - #56 P/N 06972

LOW Fire Orifice Size:

NAT - #24 P/N 14144  
LP - #31 P/N14145

### **Connecting:**

- A 1/2" pipe is located in the rear for gas connection. Connect unit to 3/4" gas supply line using adapter included with your unit.
  - Gas piping should conform to NFPA #54 or national, state, and local codes.
1. Turn POWER ON switch OFF.
  2. After unit is installed in its permanent location, turn gas shut-off valve ON. Check all connections and pipes with a soap and water solution. Bubbles indicate a gas leak.



## ELECTRICAL SPECIFICATIONS



**WARNING:** Electrical Grounding Instructions - This unit is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. DO NOT cut or remove grounding prong from this plug.

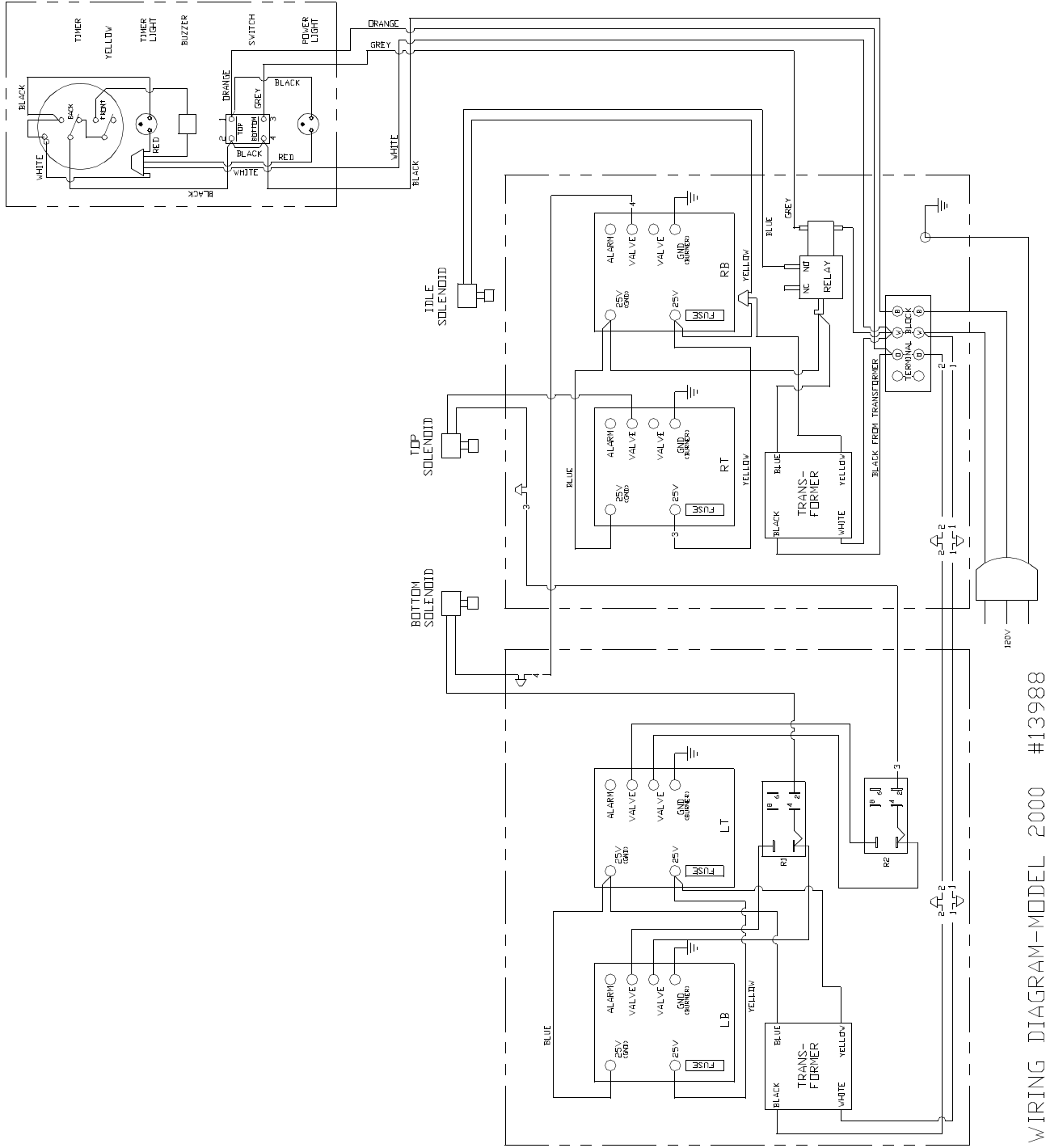
- When installed, the unit must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.
- Canada: When installed, the unit must be electrically grounded in accordance with local codes, or in the absence of local codes, with the Canadian Electrical Code, CSA C22.2.
- The model 2000 Broiler is 1 20VAC, 1.25amp, 60Hz, grounded.
- When installing or servicing the unit, always check the data plate located on the inside of right hand side panel to make certain proper parts are used and the correct service rendered. DO NOT apply a voltage to this unit other than that shown on the data plate. If in doubt, consult your local power company.

### **Connecting:**

1. Turn POWER ON switch OFF.
2. After unit is installed in its permanent location, plug in main power supply cord attached to your unit.

# Wiring Diagram:

Located on inside right hand side panel.



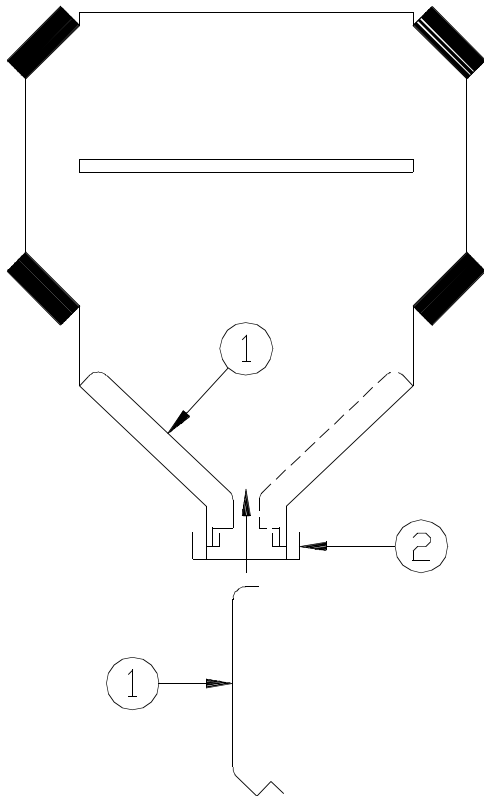
WIRING DIAGRAM-MODEL 2000 #13988

## **INSTALLING REMOVABLE PARTS**

**! WARNING:** Operating broiler without baffles installed and cooking oil in drip pan could result in fire and possible personal injury.

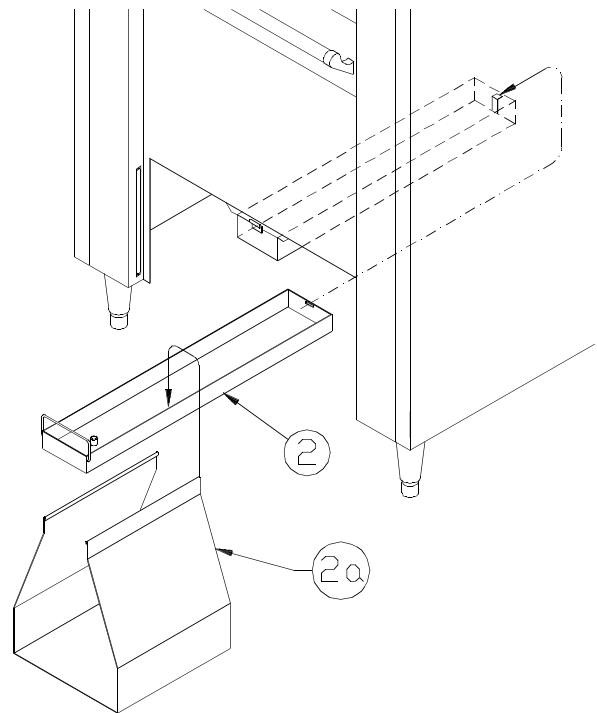
### **Grease Baffles:**

1. From bottom of unit, install baffles (1) by raising them above retaining ridge and dropping into position.



### **Drip Pan:**

1. Install rear of drip pan (2) then lift up on the front and install swinging handle onto front tab.
2. Fill drip pan to overflow level with cooking oil. **DO NOT** use water. Water evaporates too quickly. Oil in the pan creates an air tight seal. An air tight seal prevents food product flame-up, smoke, and extended cook times.

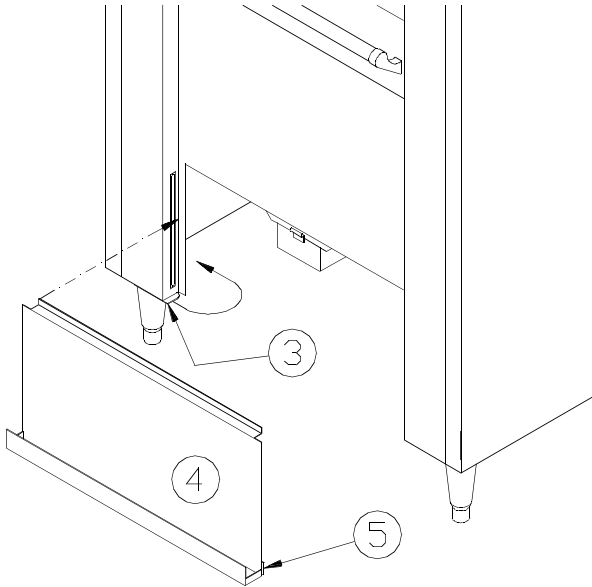


3. Install condensate pan support (2a) toward front of drip pan (2).
4. Install half size pan onto condensate pan support directly beneath overflow in drip pan.



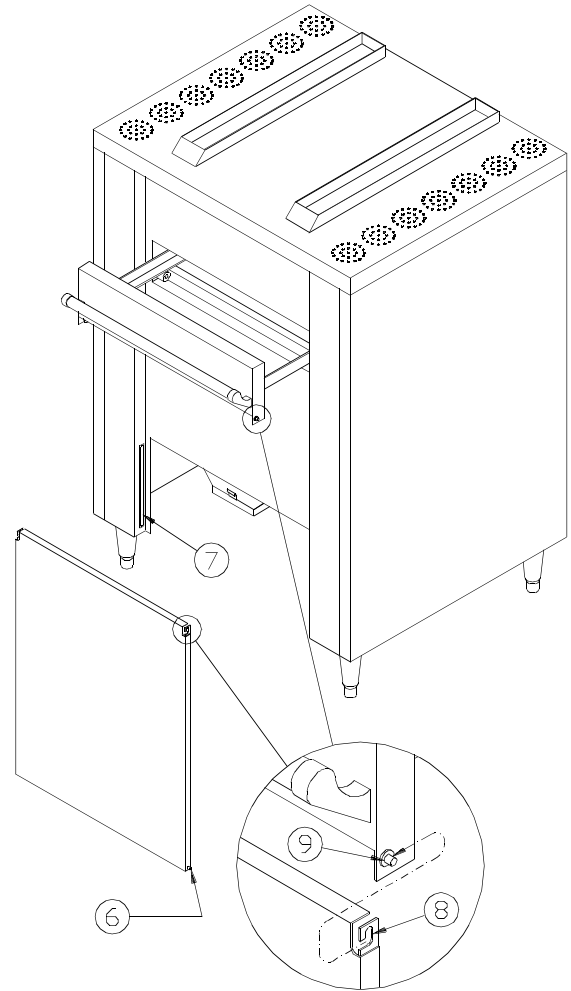
## Drip Tray:

1. Rotate retaining clips (3) back.
2. Install drip tray (4) onto front of unit and slide up. Be sure edge of front panel engages clips (5) at the bottom of pan.
3. Rotate retaining clips (3) forward to secure pan.



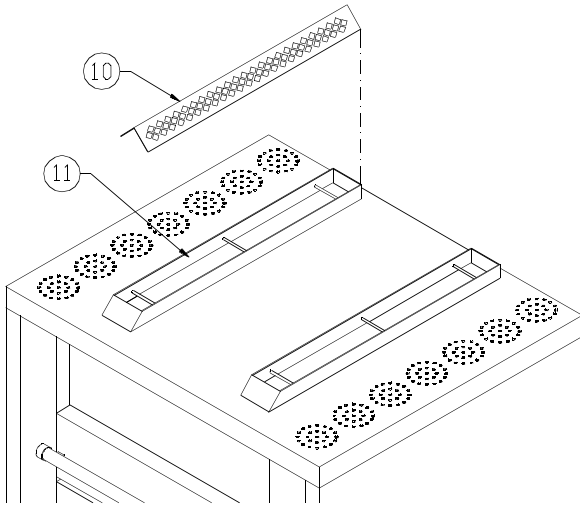
## Door Panel:

1. Pull drawer out approximately 4 inches.
2. Install door at an angle. Install one lower pin (6) into slide (7) and tilt door until other pin is installed.
3. Install door hangers (8) onto drawer pins (9).



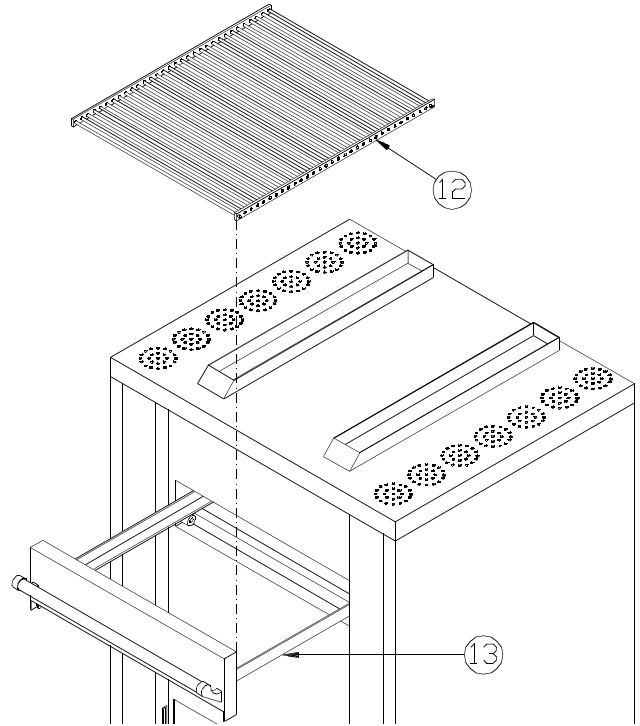
### Stack Guards:

1. Install stack guards (10) into two large slots (11) on top of unit. Guards sit on top of three rods inside of stack.



### Meat Rack:

1. Open broiling drawer.
2. Simply slide rack (12) onto rails (13).

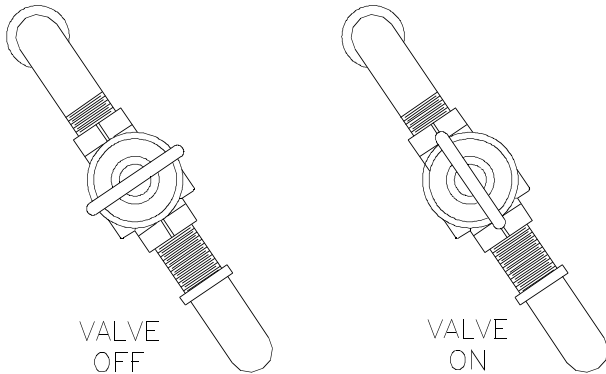


## 4 - OPERATOR'S INSTRUCTIONS

### PRE-HEATING

**WARNING:** Be sure all loose parts are installed and drip pan is filled to the overflow level with cooking oil. **DO NOT** use water. Water evaporates too quickly. Oil in the pan creates an air tight seal. An air tight seal prevents food product flame-up, smoke, and extended cook times.

1. Turn gas shut-off valve ON.



2. To ignite burners, turn **POWER ON** switch to **HIGH**. Open broiler drawer to be sure all four burners ignite. If not, turn **POWER ON** switch **OFF**. Wait five minutes before attempting to re-light burners.
3. Turn timer to 15 minutes. When alarm sounds, turn timer to **OFF** and **POWER ON** switch to **LOW**.

**Note:** Do not leave unit on **HIGH** during idle periods.

### BROILING

See **BROILING TIMES**.

1. Open drawer.
2. With tongs or hot mitt, load food on broiling rack. Load food in a single layer and close drawer.
3. Set timer to desired time .
4. When alarm sounds, turn timer **OFF**. Open drawer and unload food.
5. Close drawer.

## **BROILING TIMES**

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For best results for thicker food products (ie: chicken parts) or products generally slow cooked (ie: ribs) cook products fully by other cooking methods. Reheat to a minimum internal temperature of 165°F in Model 2000.

### **Ribeye Steaks**

Lightly season both sides with Broaster Foods Prep Seasoning and allow to set-up a minimum of 1 minute. Broil on **HIGH**. See Following cook times for steaks cooked to *medium* (light pink in center and brown toward exterior) or an internal temperature of 160°F.

1/2 inch thick (**4 oz.**) approx. 3 minutes.

3/4 inch thick (**6 oz.**) approx. 3-1/2 to 4 minutes.

1 inch thick (**10 oz.**) approx. 4-1/2 to 5 minutes.

### **Ground Round Steaks:**

Lightly season both sides with Broaster Foods Prep Seasoning and allow to set-up a minimum of 1 minute.

Cook to a minimum internal temperature of 160°F.

3/4" thick  
Broil time = approximately 3 1/2 minutes on HIGH.

### **Pork Steaks:**

Lightly season both sides of steak with Broaster Foods Prep Seasoning or Barbecue Seasoning and allow to set-up a minimum of 1 minute. Broil on **HIGH**. See following cook times for steaks cooked to an internal temperature of 160°F.

1/2 inch thick (8 oz.) approx. 4 to 5 minutes.

1 inch thick (16 oz.) approx. 7 to 8 minutes.

### **Pork Chops:**

Lightly season both sides of chop with Broaster Food Prep Seasoning and allow to set up for one minute. Broil on **HIGH**. See following cook times for chops cooked to an internal temperature of 160°F.

1/2 inch thick (5 TO 6 OZ.) approx. 3 minutes.

1 inch thick (6to 8 oz.) approx.5 to 5-1=2 minutes

### **Boneless Chicken Breast Fillets:**

Lightly season both sides of fillet with Broaster Foods Original Broisserie Seasoning and allow it to set-up for one minute. See following cook times. See cook times for fillets cooked to an internal temperature is 170°F.

1/2 inch thick (5 oz.) approx.5-1/2 to 6 minutes.

Product continues to cook after removing from broiler. Allow products to "stand" for approx. 2 minutes after cooking.

**Potatoes:**

Pierce potatoes with a fork and wrap in foil.

Broil time = approximately 35 - 40 minutes on HIGH.

**Fish:**

To prevent sticking to rack, fish is best prepared in a pan designed for steaming. Pan is placed on rack.

Place false bottom in 2 1/2" deep pan and fill with approximately 1" of water. Preheat pan for 5 minutes or until water is steaming.

Lightly season both sides of thawed block of fish.

Lightly brush false bottom with cooking oil. Place fish on false bottom.

3/4" thick

Broil time = approximately 5 minutes on HIGH.

1" thick

Broil time = approximately 6 minutes on HIGH.

Product continues to cook after removing from broiler. Allow products to "stand" for approx. 2 minutes after cooking.

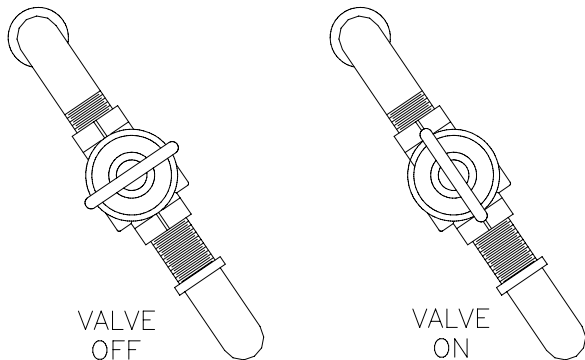


# 5 - CLEANING AND MAINTENANCE

## SHUTDOWN

**WARNING:** Rags or papers containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soiled papers and rags in a trash container that is in a ventilated area away from all cooking equipment or other heat sources such as direct sunlight.

1. Turn POWER ON switch OFF.
2. Turn gas shut-off valve OFF.



## PARTS REMOVAL

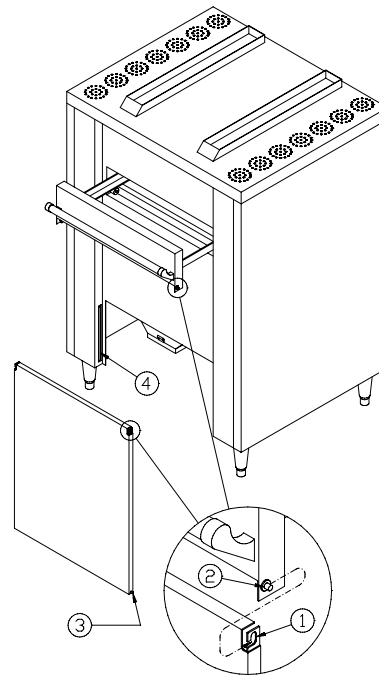
- Disconnect main power supply and shut main gas supply OFF before cleaning.
- Never clean porcelain finishes while hot.

**WARNING:** Wait for the unit and oil in drip pan to completely cool before cleaning. Hot surfaces or oil could cause serious burns. DO NOT handle or clean any surface or component when they are hot.

## Door Panel:

Clean once daily. Use oven cleaner on hard to clean surfaces

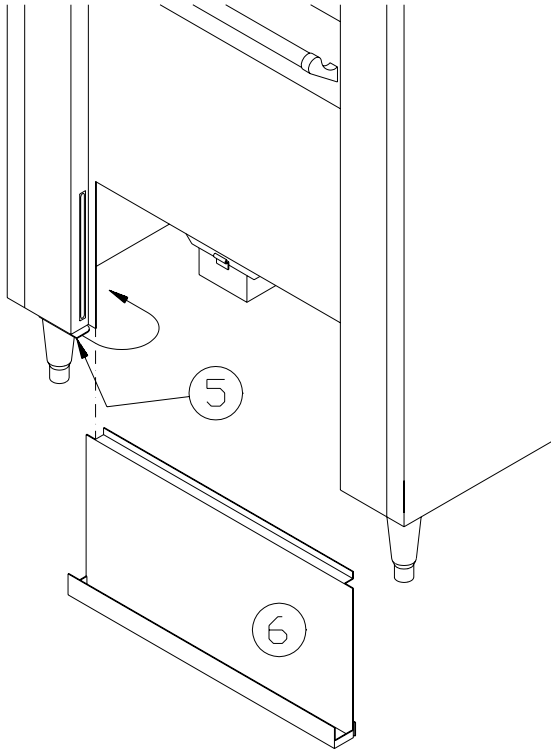
1. Pull drawer out approximately 4 inches.
2. Push door up and away from you to disengage door hanger (1) from drawer pins (2).
3. Tilt door sideways to remove door pin (3) from slide (4) and remove door.



## Drip Tray:

Clean once daily. Use oven cleaner on hard to clean surfaces.

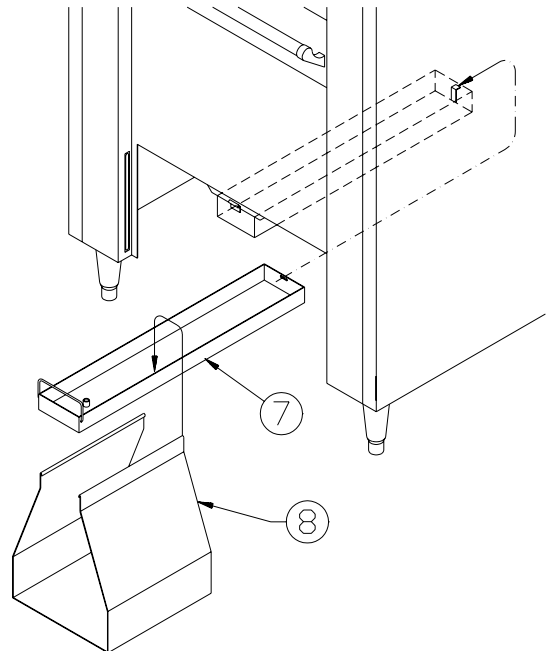
1. Rotate retaining clips (5) back.
2. Remove drip tray (6) downward.



## Drip Pan:

Clean once daily. Use oven cleaner on hard to clean surfaces.

1. Lift up on front of drip pan (7) and swing handle outward. While supporting condensate pan (half pan), lower drip pan to allow as much oil as possible to drain into condensate pan.
2. Remove condensate pan (half pan) from condensate pan support (8).
3. Push drip pan toward the rear of the unit until drip pan and condensate pan support can be removed from under the unit.
4. Remove condensate pan support from drip pan.

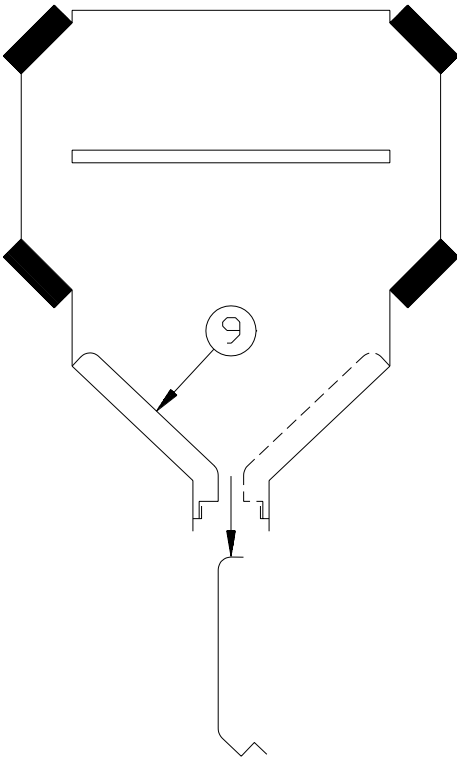




## Grease Baffles:

Clean once daily. Use oven cleaner on hard to clean surfaces.

1. From bottom of unit, remove baffles (9) by raising them above retaining clip and dropping out of the unit.



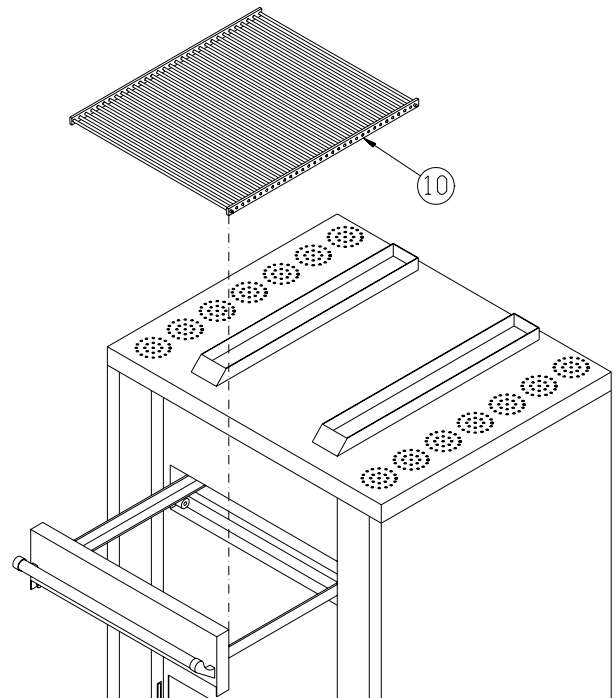
## Meat Rack:

Clean once daily. Never wash meat rack with water or cleaners.

1. Turn POWER ON switch to HIGH.
2. Turn timer to 20 minutes
3. When alarm sounds, turn timer OFF, open drawer and brush ashes off with a wire brush.

**WARNING:** Wait for the unit to completely cool before removing meat rack. Hot surfaces could cause serious burns. DO NOT handle or clean any surface or component when they are hot.

4. Open broiling drawer.
5. Remove meat rack (10).



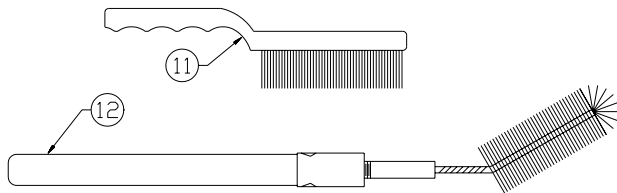
## CLEANING

**WARNING:** Rags or papers containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soiled papers and rags in a trash container that is in a ventilated area away from all cooking equipment or other heat sources such as direct sunlight.

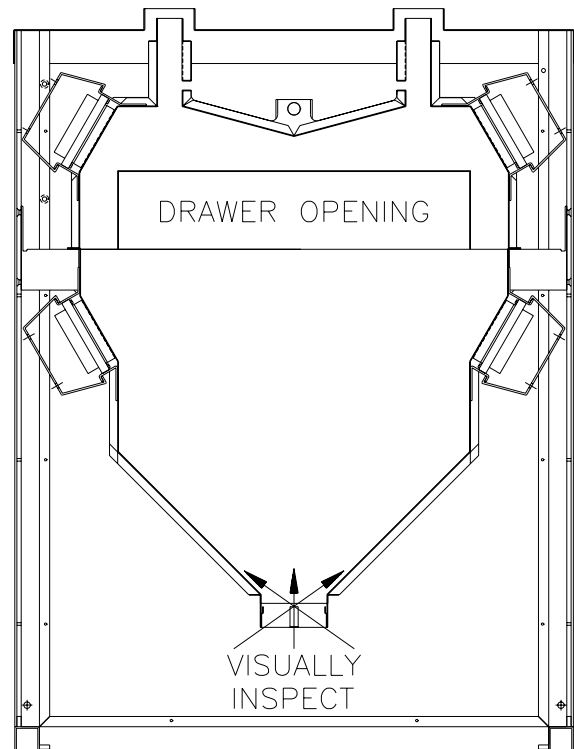
- See individual parts for frequency of cleaning.
  1. Remove all removable parts. See PARTS REMOVAL.
  1. Fully open broiling drawer.
  2. Using brush (11), reach inside drawer opening and brush chamber front.

**CAUTION:** DO NOT remove burners for cleaning. DO NOT brush burner surfaces. Burner damage may occur.

3. Using brush (12), reach inside drawer opening and clean top, sides, and back of combustion chamber.



4. With a flashlight, visually inspect thoroughness of cleaning through drawer opening and bottom chamber opening.

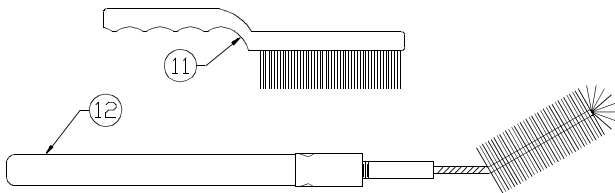


## **PREVENTIVE MAINTENANCE**

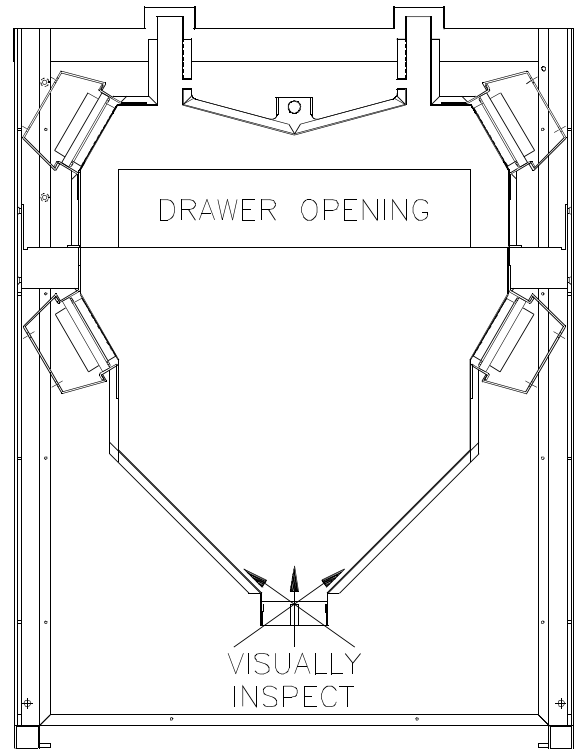
- DO NOT touch **burner surfaces**. They are self cleaning and very fragile.
- **Drip pan** must be filled to overflow level with cooking oil before turning unit to HIGH or LOW.
- Turn **main gas valve** OFF at the end of each day.
- DO NOT lubricate **bearings** for broiling drawer.
- Be sure to follow manufacturers cleaning, lubrication, and maintenance instructions for the **ventilation system** used to vent your broiler.

## CLEANING

- See individual parts for frequency of cleaning.
1. Remove all removable parts. See PARTS REMOVAL.
  1. Fully open broiling drawer.
  2. Using brush (11), reach inside drawer opening and brush chamber front.
- CAUTION:** DO NOT remove burners for cleaning. DO NOT brush burner surfaces. Burner damage may occur.
3. Using brush (12), reach inside drawer opening and clean top, sides, and back of combustion chamber.



4. With a flashlight, visually inspect thoroughness of cleaning through drawer opening and bottom chamber opening.



## **PREVENTIVE MAINTENANCE**

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## 6 - TROUBLESHOOTING

Complaint	Cause	Remedy
Timer and ignition systems won't work.	<ol style="list-style-type: none"> <li>1. Selector switch OFF.</li> <li>2. Fuse blown.</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn main power ON.</li> <li>2. Replace fuse.</li> </ol>
Timer works but electrodes(s) won't spark.	<ol style="list-style-type: none"> <li>1. No power to ignition boards.</li> <li>2. Ignitor board(s) faulty.</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn selector switch OFF. Contact service person.</li> <li>2. Turn selector switch OFF. Contact service person.</li> </ol>
Electrodes spark but main burners won't ignite	<ol style="list-style-type: none"> <li>1. Main gas supply OFF.</li> <li>2. Gas regulator closed.</li> <li>3. Faulty control board.</li> <li>4. Gas solenoid faulty.</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn ON.</li> <li>2. Turn selector switch OFF. Contact service person.</li> <li>3. Turn selector switch OFF. Contact service person.</li> <li>4. Turn selector switch OFF. Contact service person.</li> </ol>
Burner(s) remain in LOW mode when selector switch is on HIGH.	<ol style="list-style-type: none"> <li>1. Faulty solenoid.</li> <li>2. Faulty burner relay.</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn selector switch OFF. Contact service person.</li> <li>2. Turn selector switch OFF. Contact service person.</li> </ol>
One or more electrodes will not spark.	<ol style="list-style-type: none"> <li>1. Ignitor board in lock-out mode.</li> <li>2. Ignitor board faulty.</li> <li>3. Electrode(s) faulty.</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn selector switch OFF for 1 minute then to HIGH.</li> <li>2. Turn selector switch OFF. Contact service person.</li> <li>3. Turn selector switch OFF. Contact service person.</li> </ol>
Product not done.	<ol style="list-style-type: none"> <li>1. No oil or low oil level in drip pan.</li> </ol>	<ol style="list-style-type: none"> <li>1. Fill drip pan to overflow level with cooking oil.</li> </ol>
Smoke escaping from stacks on top of unit.	<ol style="list-style-type: none"> <li>1. No oil or low oil level in drip pan.</li> </ol>	<ol style="list-style-type: none"> <li>1. Fill drip pan to overflow level with cooking oil.</li> </ol>





