

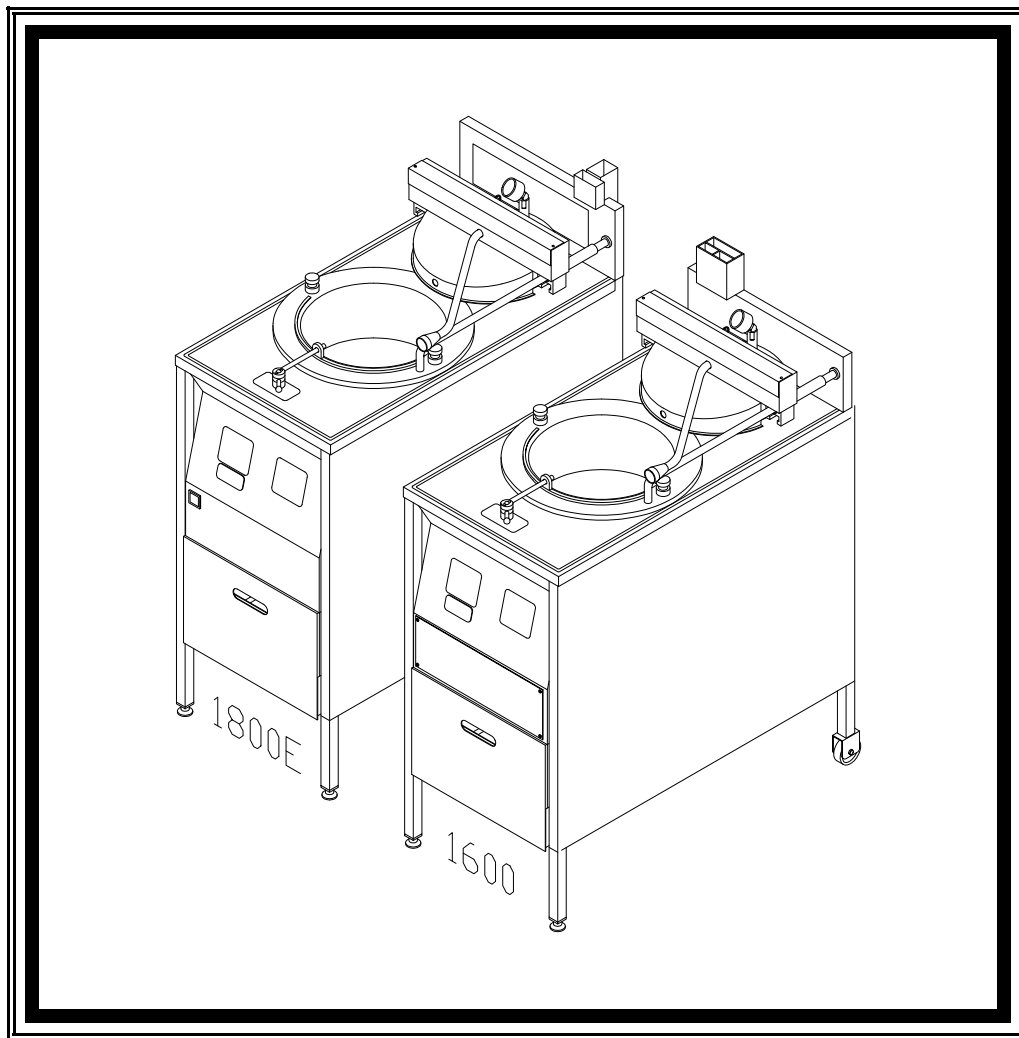


"An American Tradition Since 1954!"

**MODEL 1600 AND 1800
BROASTER® PRESSURE FRYER
OPERATION MANUAL**

1988 THRU 1998

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



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Usage is available only to licensed operators with written authorization from The Broaster Company.



The Broaster Company
2855 Cranston Road, Beloit, WI 53511-3991
608/365-0193 www.broaster.com

Design Certified By: **1600:** CSA, NSF and UL **1800:** AGA, CGA, CSA, NSF and UL
Printed in U.S.A.

Manual 13897 10/97 Rev 3/16

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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 cook/filter switch OFF. On the Model 1800GH, also slide switch on gas valve OFF. DO NOT attempt to operate unit during a power failure.

1800GH: Post, in prominent locations, instructions to be followed in the event that the user smells gas. This information can be obtained from your local gas supplier.



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.

NEW OWNER OR RELOCATION NOTIFICATION

If you are a new owner of a used unit or have relocated your Broaster® Pressure Fryer, please take a minute to fill out one of the cards below. It is NOT a warranty registration.

This card enables The Broaster Company to better serve you and keep you informed of changes in equipment, condiments, or service bulletins.

PLEASE PRINT:

2

Business Name: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Owner's Name: _____

County: _____

Phone: _____

Model: _____

Serial Number: _____

PLEASE PRINT:

1

Business Name: _____

Address: _____

City: _____ State: _____ Zip Code: _____

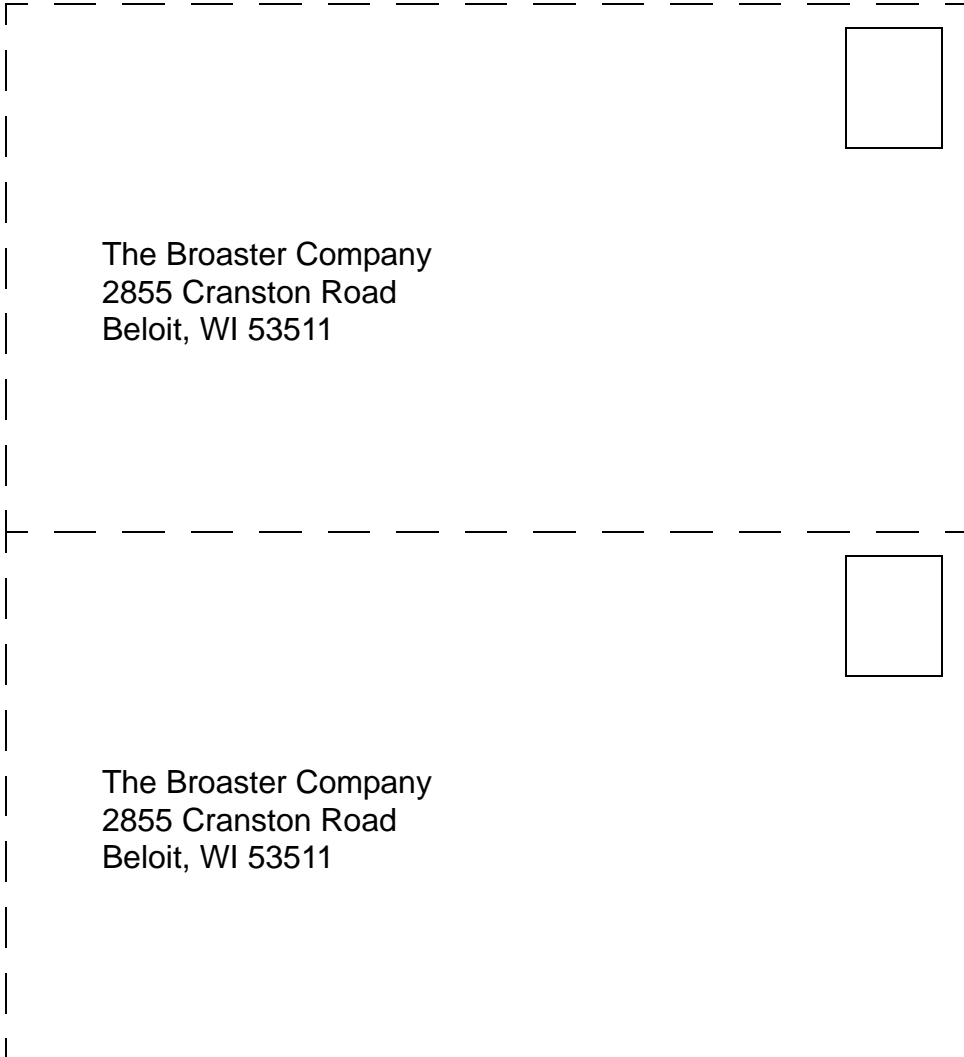
Owner's Name: _____

County: _____


Phone: _____

Model: _____

Serial Number: _____



The Broaster Company
2855 Cranston Road
Beloit, WI 53511



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TABLE OF CONTENTS

1 - LIMITED WARRANTY	1 - 1
2 - OWNER'S RESPONSIBILITY	2 - 1
3 - INSTALLATION.....	3 - 1
4 - GETTING TO KNOW YOUR BROASTER® PRESSURE FRYER	4 - 1
5 - PRE-COOKING PREPARATIONS.....	5 - 1
COVER CHECK	5 - 1
COOKING OIL.....	5 - 1
Liquid Oil	5 - 1
Solid Shortening	5 - 1
OIL LEVEL.....	5 - 2
FOOD AND CONDIMENTS	5 - 2
1800GH LIGHTING INSTRUCTIONS	5 - 3
Start Up	5 - 3
Shut Down.....	5 - 3
6 - 1600 MECHANICAL CONTROL PANEL.....	6 - 1
FAMILIARIZATION	6 - 1
7 - ROTARY DIAL SOLID STATE CONTROL PANEL	7 - 1
FAMILIARIZATION	7 - 1
CONTROLLER PROGRAMMING	7 - 2
Temperature	7 - 2
Time.....	7 - 2
AUTO COMP (Automatic Time Compensation)	7 - 2
8 - COOKING WEIGHT, TEMPERATURE AND TIME.....	8 - 1
FRESH PRODUCTS	8 - 1
FROZEN IQF CHICKEN.....	8 - 2
9 - PRODUCT PREPARATION AND COOKING	9 - 1
PREPARING GENUINE BROASTER CHICKEN®.....	9 - 1
COOKING.....	9 - 1
CONDIMENT LIST FOR FRESH PRODUCT.....	9 - 2
Broaster® Marinades.....	9 - 2
Broaster® Coatings and Batters	9 - 2
Other Broaster Foods® Recipes.....	9 - 3

10 - COOKING OIL CARE AND FILTERING.....	10 - 1
OIL CARE	10 - 1
FILTERING	10 - 1
FILTERING HINTS	10 - 3
11 - CLEANING.....	11 - 1
COOKING WELL	11 - 1
FOOD BASKET	11 - 2
UNIT SURFACES	11 - 2
CONDENSATE PAN	11 - 2
SLIDE ROD	11 - 2
COVER	11 - 2
SPLASH SHIELD.....	11 - 3
PROBE GUARD & GASKET GUIDES	11 - 4
MINIMUM PREVENTIVE MAINTENANCE REQUIREMENTS.....	11 - 5
12 - NIGHTLY SHUTDOWN.....	12 - 1
13 - SEASONAL SHUTDOWN	13 - 1
14 - TROUBLESHOOTING.....	14 - 1
ELECTRICAL TIPS.....	14 - 1
SOLID STATE CONTROLLER TIPS	14 - 2
1800GH GAS TIPS.....	14 - 3
COVER AND YOKE TIPS	14 - 4
PRESSURE SYSTEM TIPS	14 - 4
PRODUCT TIPS.....	14 - 5
Fresh Chicken.....	14 - 5
Frozen IQF Chicken.....	14 - 6
FILTERING TIPS	14 - 7

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.

This warranty shall be void unless genuine Broaster® filter paper, Bro-Clean™ filtering compound or XL Filtering Compound is used in conjunction with the equipment.

This warranty does not apply to consumable items and supplies such as O-rings, food baskets, bulbs, gaskets and lamps.

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 - OWNERS RESPONSIBILITY

It is the owner's responsibility to:


- Insure the Broaster® Pressure Fryer is properly maintained.
- Insure all safety devices and warning signs are in their original location and are legible.
- Allow only properly trained personnel to operate, clean and maintain a Broaster® Pressure Fryer.
- Retain this manual for future reference.
- Insure main power supply is disconnected before the unit is serviced.
- When you sell, trade, dispose of or give away your Broaster® Pressure Fryer, you must make sure that all safety devices and warning signs are intact and legible and the operation manual is included with the unit.
- **1800GH:** Keep burner area free and clear of all combustible materials.
- **1800GH:** DO NOT obstruct exhaust flue or open area around bottom of unit at the front, back and sides which would restrict the flow of combustion and ventilation air.

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 the Broaster® Pressure Fryer so records may be updated.


3 - INSTALLATION INSPECTION

Before operating unit, be sure installation meets all requirements in the Installation Manual provided with your unit.

 **CAUTION:** Follow cleaning instructions as outlined in this manual before operating the first time. See section 11 - CLEANING.

- A remote circuit breaker or fuse should be installed in the main power supply located in a path of exit and clearly identified.
- To avoid splashing of hot liquid, unit must be restrained to prevent tipping. This can be done by installing the unit in a battery of appliances, in an alcove or with adequate ties.
- See **Safety Relief Valve** under GETTING TO KNOW YOUR BROASTER® PRESSURE FRYER. DO NOT install unit where traffic area's are on either side or in back of unit.

1800GH:

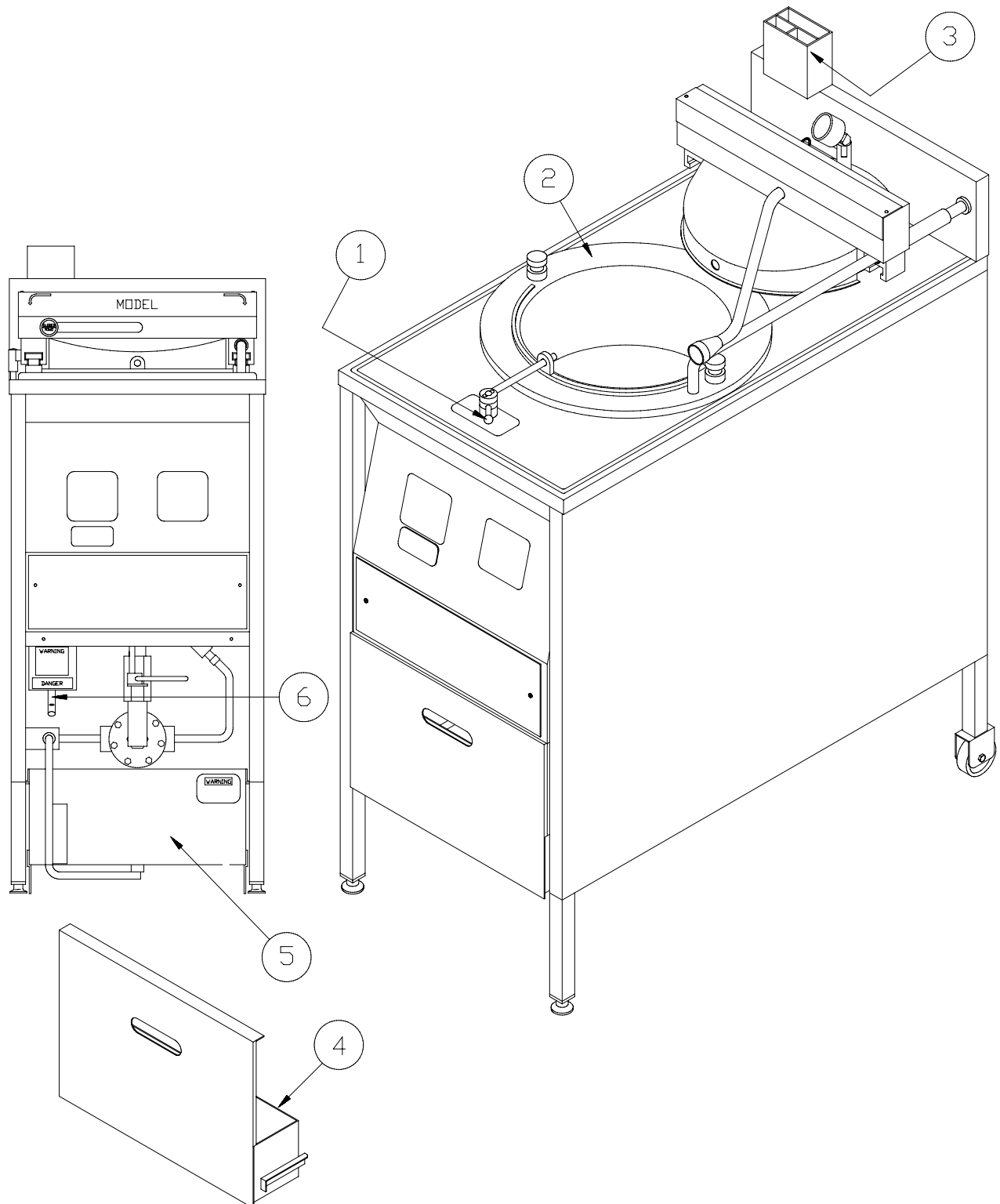
 **WARNING:** Electrical Grounding Instructions - The Model 1800GH is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. DO NOT cut or remove grounding prong from this plug.

- A gas shutoff valve, installed in gas supply line, should be located in a path of exit and clearly identified.

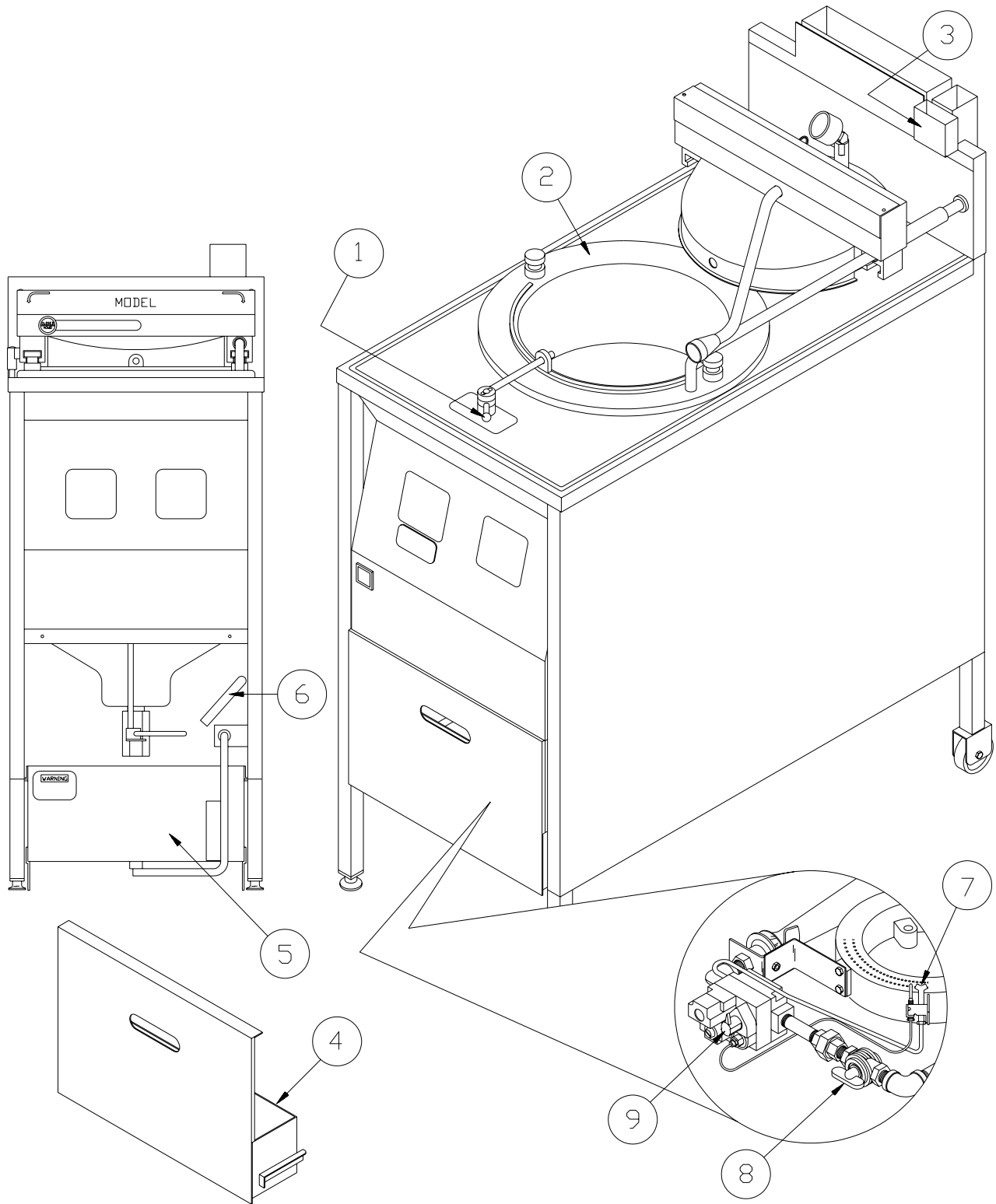
Gas Conversion: Contact your local Broaster Company representative for converting from one type of gas to another.

4 - GETTING TO KNOW YOUR BROASTER® PRESSURE FRYER

Model 1600:



Model 1800:



1. Pressure Regulating Valve: Opens and closes pressure regulating valve. When cover and valve are CLOSED, this valve seals the cooking well allowing pressure to build up. Valve is pre-set to maintain pressure at 12-14 PSI during a cooking cycle. When OPEN, all pressure is exhausted and timer stops timing.
2. Cooking Well: Holds cooking oil.
3. Basket Lifter Holder: Holds basket lifter when not in use.
4. Condensate Pan: Holds condensation drained from exhaust tank. Check liquid level several times daily. Empty as needed.

WARNING: Water and hot oil DO NOT mix. DO NOT pour contents of condensate pan into cooking well or filter pan. Hot oil could splash causing serious burns.

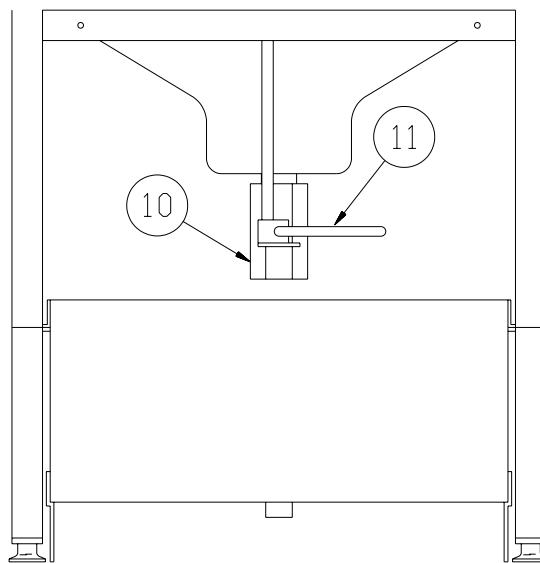
5. Filter Pan: Holds filter components and filtering compound used to filter hot oil.

CAUTION: HOT!

WARNING: Hot shortening! DO NOT use this container to transport hot shortening. Hot shortening could splash causing serious burns.

6. Exhaust Drain Tube: Directs condensation from the exhaust tank into condensate pan.
7. Model 1800GH Pilot Burner: Maintains a small flame used to ignite the main burner.

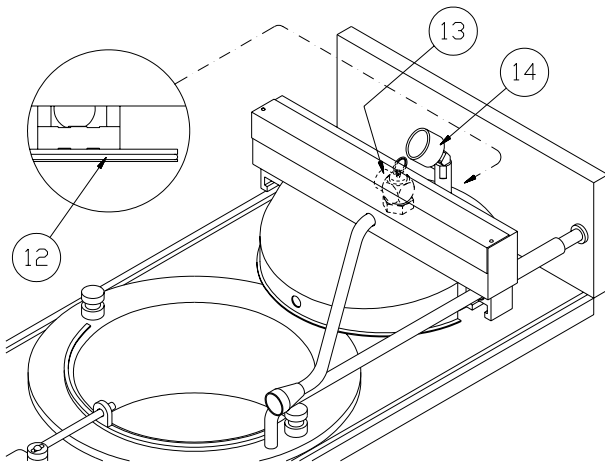
8. Model 1800GH Manual Gas Shut Off Valve: Shuts off gas flow to the gas valve. Gas will flow when handle is in line with pipe. Turning handle cross-wise to the pipe will stop gas flow.
9. Model 1800GH Gas Valve: Regulates gas supply. The valve has a three position knob: OFF to stop all gas flow, PILOT to light the pilot burner and ON allows gas flow to pilot and main burners as needed.



10. Drain Valve: Used to drain cooking oil from cooking well into filter pan or container made for handling hot oil.

DANGER: Never drain oil unless cook/filter switch is OFF and pressure regulating valve is OPEN. Hot oil could spray out under pressure causing serious burns.

11. Drain Valve Handle: Opens and closes drain valve. When handle is horizontal, valve is closed. When vertical, valve is open.

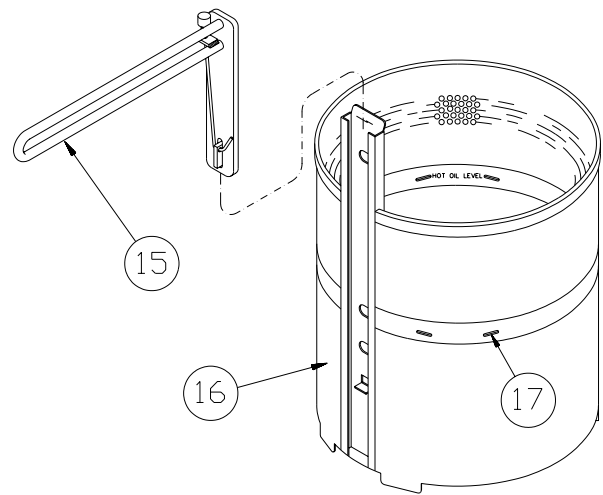


- 12. Cover O-Ring: Forms a seal when cover is lowered into the cooking well.
- 13. Safety Relief Valve: This valve will open in the event pressure in the cooking well meets relief pressure of valve. A properly installed valve has the outlet facing toward rear corner of the countertop. DO NOT use valve to release pressure at the end of a cooking cycle. If valve leaks during normal operation, DO NOT operate your unit until valve is replaced by an authorized Broaster Company representative.

WARNING: Keep away from safety relief valve opening without heat and steam protective apparel. Escaping steam could cause serious burns.

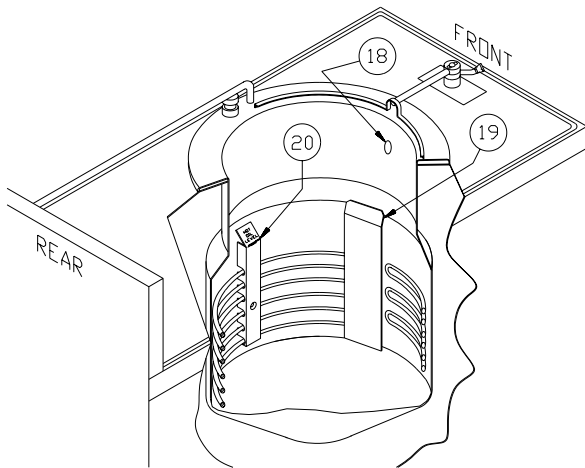
Test valve once a month. Also test before and after an extended period of non-service. Using a hot mitt, lift valve handle during a cook cycle until pressure is released from cooking well. Allow valve to snap closed.

- 14. Pressure Gauge: Indicates pressure within the cooking well. Normal operating pressure is 12-14 PSI.

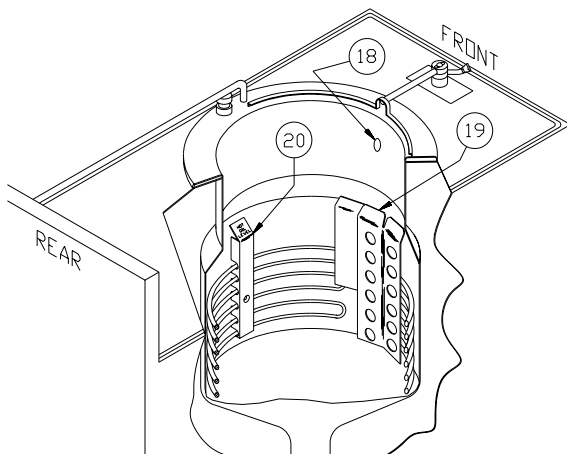


- 15. Basket Lifter: Used to raise and lower food basket into the cooking well.
- 16. Food Basket: Holds product for cooking.
- 17. Hot Oil Level: Indicates proper level when oil is at operating temperature.

Model 1600:



Model 1800:



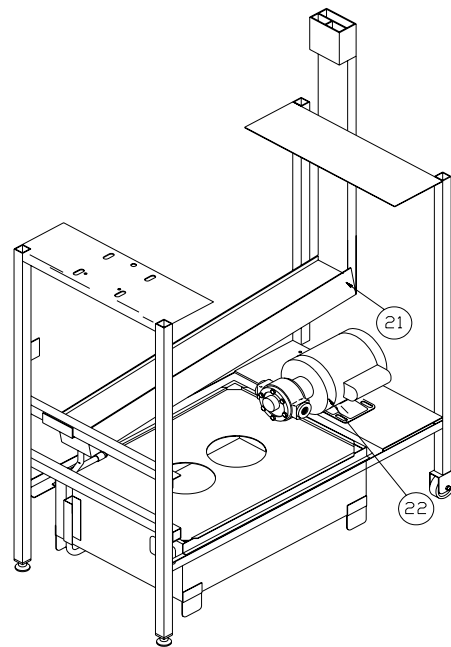
- 18. Pressure Port: When cover is CLOSED, all steam passes through this port through the pressure regulating valve.
- 19. Capillary Guard: This guard protects temperature sensor probe, hi-limit bulb and capillary from damage.



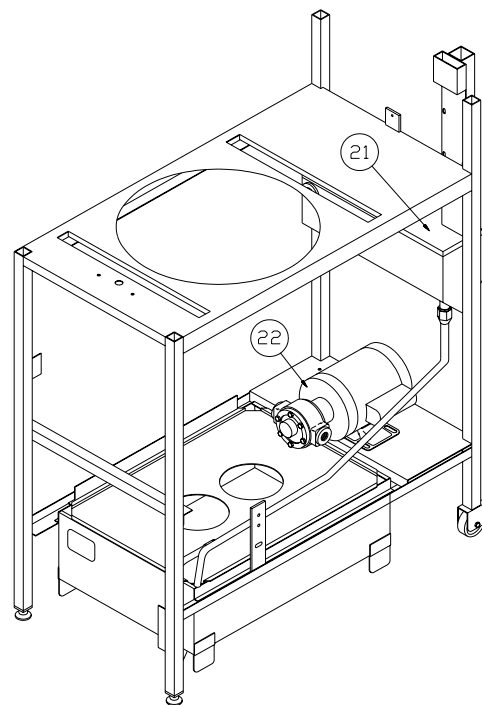
CAUTION: Check oil level before turning cook/filter switch to COOK.

- 20. 1600/1800E Hot Oil Level: Indicates proper level when oil is at operating temperature. 1800GH: HOT OIL LEVEL is stamped on capillary guard.

Model 1600:



Model 1800:



- 21. Exhaust Tank: Steam and vapors are exhausted through this tank.
- 22. Filter Pump and Motor: Used to return oil to cooking well when filtering.

5 - PRE-COOKING PREPARATION

COVER CHECK


To OPEN cover, push down on cover handle then rotate handle clockwise. Slide assembly to the rear of the unit. To CLOSE, pull assembly toward the front and rotate handle counterclockwise.

- Always fully rotate handle OPEN or CLOSED.
- Never use force to OPEN cover. OPEN only when no pressure is present in the cooking well.
- If cover will not OPEN easily, be sure pressure regulating valve is OPEN. If cover will still not OPEN, turn cook/filter switch OFF. DO NOT operate unit until it has been serviced by an authorized Broaster Company representative.

COOKING OIL

The words “oil” and “shortening” are used to describe a high quality cooking medium manufactured for deep frying.

 **CAUTION:** Check oil level before turning cook/filter switch to COOK.


 **WARNING:** Use care when handling hot oil. Oil could splash causing serious burns.

Fill cooking well using one of the following methods:

Liquid Oil:

Use Broaster® Bro-Oil® liquid oils or a high quality liquid oil manufactured for deep frying.

Solid Shortening:

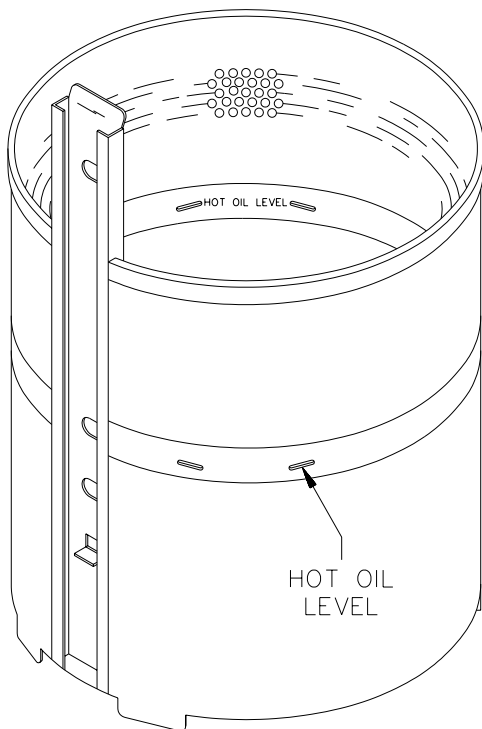
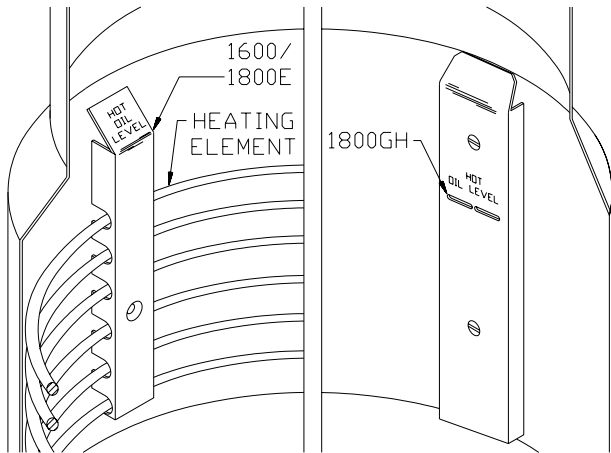
 **WARNING:** DO NOT heat solid shortening on a stove or other appliance prior to placing in cooking well. Hot shortening could splash causing serious burns.

DO NOT leave unit unattended when melting solid shortening. HOT OIL LEVEL must be maintained. Solid shortening must be soft enough to be packed around and completely cover heating elements on the 1600/1800E and sides and bottom of cooking well on the 1800GH. If not, there will be places on heating elements and cooking well not covered with shortening. During the heating period, these bare spots will be hot spots. They could discolor the cooking well, damage a heating element or start to scorch or burn shortening thereby reducing its useful life.

OIL LEVEL

Close drain valve. Fill cooking well with oil approximately 1/2" below HOT OIL LEVEL. Oil will expand when heated.

WARNING: Be sure hot oil is at HOT OIL LEVEL. Be sure top heating element is covered before turning cook/filter switch to COOK.

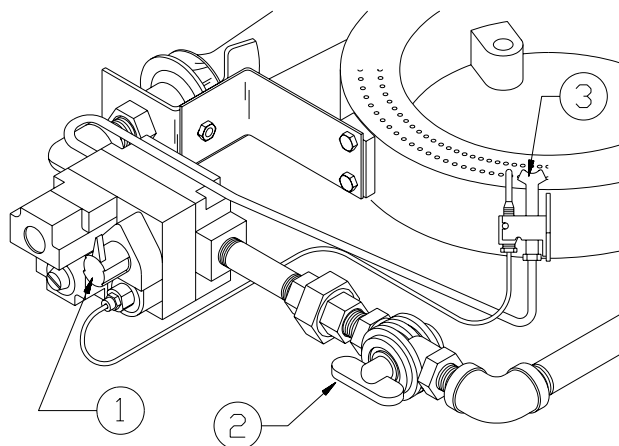


FOOD AND CONDIMENTS

See PRODUCT PREPARATION AND COOKING. Make sure the food you purchase is high quality. For best results, chicken should be fresh, trimmed for portion control and uniform in size.

A wide variety of Broaster[®] condiments are available. They have all been tested for the best possible results in your unit. By using Genuine Broaster[®] condiments, you can obtain a Trademark Authorization allowing the use of The Broaster Company trademarks in your advertising.

1800GH LIGHTING INSTRUCTIONS



Start Up:

1. Turn cook/filter switch OFF.
2. Depress and turn manual knob (1) on gas control OFF.
3. Turn gas shut-off valve (2) ON. Wait five minutes before attempting to light pilot (3).
4. Turn manual knob on gas control to PILOT.
5. Depress and hold manual knob while lighting pilot. It may be necessary to hold button in for several seconds before pilot will remain lit on its own.

CAUTION: If pilot burner flame goes out after attempting to light or any other time, turn manual knob OFF and wait five minutes before attempting to relight pilot.

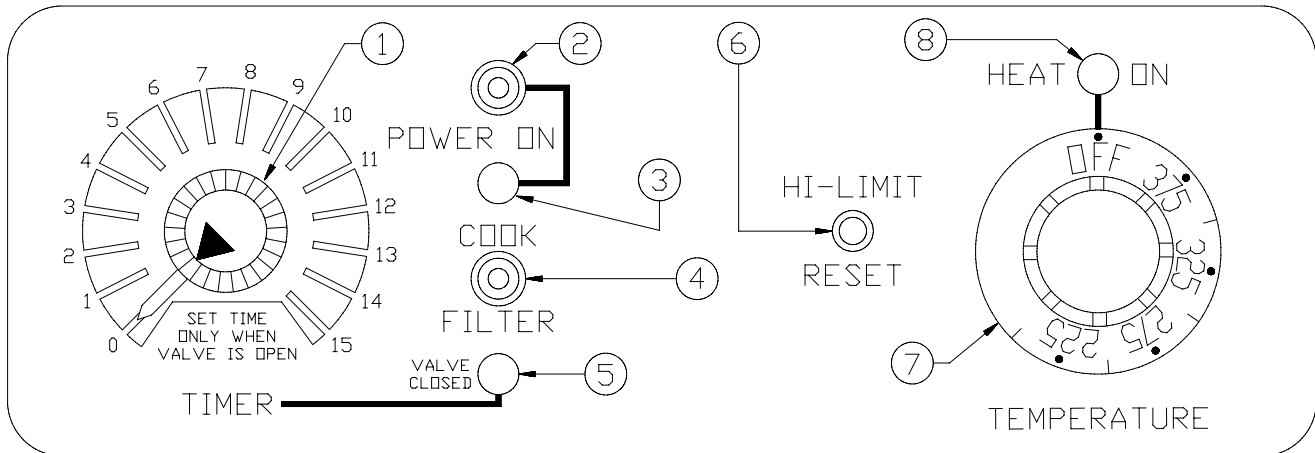
6. See OIL LEVEL. Turn manual knob ON.
7. To light main burner, turn cook/filter switch to COOK.

Shut Down:

1. Turn cook/filter switch OFF.
2. Turn manual knob to PILOT. Then depress and turn OFF.
3. Turn gas shut-off valve OFF.

6 - 1600 MECHANICAL CONTROL PANEL

FAMILIARIZATION

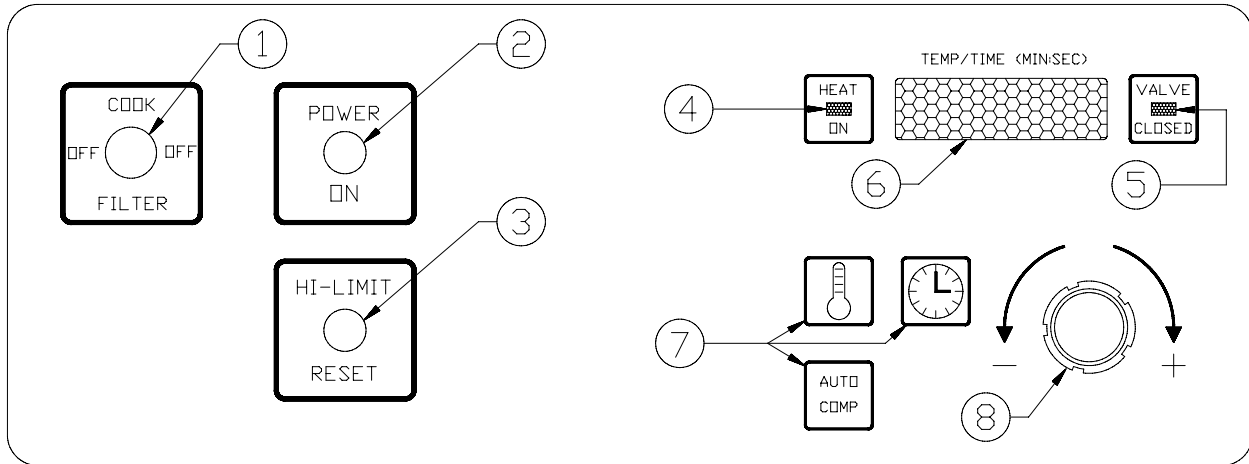


1. Timer: Shows desired cooking time and time countdown during a cook cycle.
2. Power Switch: Upper position allows use of the functions shown by cook/filter switch. Lower position is off.
3. Power On Indicator Light: Illuminates when power switch is in upper position.
4. Cook/Filter Switch: Has two positions: COOK and FILTER.
5. Valve Closed Indicator Light: Illuminates when pressure regulating valve is CLOSED.
6. Hi-Limit Control: Prevents oil temperature from exceeding 475° F. Turn unit OFF and DO NOT attempt to operate unit until it has been serviced by an authorized Broaster Company representative.
7. Temperature Control: Regulates oil temperature.
8. Heat On Indicator Light: Illuminates when oil is being heated.

Note: It is possible for this control to trip during shipment. If it does, fully depress red reset button. If control "clicks" it was tripped. If not, it is correctly reset.

7 - ROTARY DIAL SOLID STATE CONTROL PANEL

FAMILIARIZATION



1. Cook/Filter Switch: Has three positions: COOK, OFF and FILTER.
2. Power On indicator Light: Illuminates when cook/filter switch is in COOK position.
3. Hi-Limit Control: Prevents oil temperature from exceeding 475° F. Turn unit OFF and DO NOT attempt to operate until it has been serviced by an authorized Broaster Company representative.

Note: It is possible for this control to trip during shipment. If it does, fully depress red reset button. If control “clicks” it was tripped. If not, it is correctly reset.

4. heat On indicator Light: Illuminates when oil is being heated.
5. Valve Closed Indicator Light: Illuminates when pressure regulating valve is CLOSED.

6. Display: Shows time countdown during a cook cycle, program values during programming and programmed time and temperature during idle period.
7. Program Buttons: Displays program values, initiates programming, stores desired program values and exits programming mode.

Cook Temperature Button

Cook Time button

AUTO COMP (Automatic Time Compensation) Button: Indicates timing method. When OFF, controller operates as a regular timer. When ON, controller monitors oil temperature and adjusts time to compensate for fluctuations in the oil temperature.

8. Rotary Knob: Changes program values.

CONTROLLER PROGRAMMING



CAUTION: Check oil level before turning cook/filter switch to COOK.

Action: Turn cook/filter switch to COOK.

Response: Display alternates between number values for cook temperature, cook time and LO (idle mode). LO will disappear when oil temperature has reached cook temperature value.

Action: Press one of three buttons once.

Response: Display reads programmed value of button pressed. Display will return to idle mode after five seconds.

Temperature:

Action: Press cook temperature button twice within one second.

Response: Programming mode has been entered. Flashing display reads “###F.” (### = temperature value ie: 360°F)

Action: If desired, turn rotary knob to change displayed value. Press cook temperature button to enter new value into memory.

Response: Controller returns to idle mode.

Time:

Action: Press cook time button twice within one second.

Response: Programming mode has been entered. Flashing display reads “##:##.” (##:## = time value ie: 08:00)

Action: If desired, turn rotary knob to change displayed value in fifteen second increments. Press cook time button to enter new value into memory.

Response: Controller returns to idle mode.

AUTO COMP (Automatic Time Compensation):

Action: Press AUTO COMP button twice within one second.

Response: Programming mode has been entered. Flashing display reads ON or OFF.

Action: If desired, turn rotary knob to change displayed value. Press AUTO COMP button to enter new value into memory.

Response: Controller returns to idle mode.

8 - COOKING WEIGHT, TEMPERATURE AND TIME

FRESH PRODUCTS



ALWAYS COOK ALL BROASTER PRODUCTS UNTIL THE INTERNAL TEMPERATURE REACHES THE FOLLOWING MINIMUMS:

Chicken, White - 170°F;
 Chicken, Dark - 180°F;
 Corn Dogs/Pork - 160 to 170°F;
 Fish - 155°F

The charts below give suggested temperature and time settings. Actual cook times may vary depending on product weight and internal temperature. Times indicated below assumes automatic time compensation is ON.

Note: Increase cook time when cooking frozen or oversized product.

Use our methods of food preparation and cooking procedures for the best possible results.

PRODUCT	WEIGHT/THICKNESS	TEMPERATURE	TIME
Fresh Chicken 8 or 9 Piece Cut	2.00 - 2.25 lbs.	360° F	7:15 - 7:45 min.
	2.25 - 2.50 lbs.	360° F	7:45 - 8:15 min.
	2.50 - 2.75 lbs.	360° F	8:15 - 9:00 min.
	2.75 - 3.00 lbs.	360° F	9:00 - 9:30 min.
	3.00 - 3.25 lbs.	360° F	9:30 - 10:00 min.
	3.25 - 3.50 lbs.	360° F	10:00 - 10:30 min.
Whole Chicken	2.25 - 2.50 lbs.	360° F	12:00 - 13:00 min.
Potatoes	Quartered	360° F	7:00 - 8:00 min.
Pork Ribs	2.00 lbs. and Under	360° F	6:00 - 7:00 min.
Pork Chops	3/4 Inch Thick	360° F	5:00 min.
Liver	1/4 Inch Thick	360° F	1 1/2 min.
Fish	3 oz. Filets	360° F	3:00 - 4:00 min.
Onion Rings	3/8 - 1/2 Inch Thick	360° F	2:00 - 3:00 min.

FROZEN IQF CHICKEN



ALWAYS COOK ALL BROASTER RECIPE PRODUCTS UNTIL THE INTERNAL TEMPERATURE REACHES THE FOLLOWING MINIMUMS:

Chicken, White - 170°F;
 Chicken, Dark - 180°F;
 Corn Dogs/Pork - 160 to 170°F;
 Fish - 155°F

Keep uncooked product frozen at 0°F or below at all times.

Maximum Load Size:

1600: 2 chickens (16 pieces)
 1800: 4 chickens (32 pieces)

PRODUCT	MAXIMUM LOAD	TEMPERATURE	TIME
Thighs	1600: 10 pcs. 1800: 20 pcs.	335° F	15:00 - 17:00 min.
Legs	1600: 16 pcs. 1800: 32 pcs.	335° F	15:00 - 17:00 min.
Breasts	1600: 8 pcs. 1800: 16 pcs.	335° F	17:00 - 19:00 min.
Wings	1600: 20 pcs. 1800: 40 pcs.	335° F	12:00 - 14:00 min.
Mixed Load	1600: 16 pcs. 1800: 32 pcs.	335° F	17:00 - 19:00 min.

BROASTER RECIPE PRODUCTS COOKING CHART

All of the cook times are approximate and will vary depending on equipment, load size, etc.

Product Description	Package Description	Product Number	Lbs/ Case	Cooking Time	Cooking Temperature	Minimum / Max Loads			
						1600		1800	
						Min	Max	Min	Max
Popcorn Chicken	2/5# bags	96282	10	4 - 4½ Min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Cajun Popcorn Chicken	2/5# bags	96277	10	4 - 4½ min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Chicken Tenders	2/5# bags	96641	10	5 - 6 min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Chicken Filets	2/5# bags	96638	10	6 - 7 min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Traditional Wings	2/5# bags	96261	10	8 - 10 min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Hot 'N Spicy Wings	2/5# bags	96639	20	8 - 10 min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Boneless Buffalo Wings	2/5# bags	96318	10	5 - 6 min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Chicken Gizzards	Bulk Packed	96271	10	3 - 5 min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Jumbo Corndogs	Bulk Packed	96661	10	Thawed 7 - 8 min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Jumbo Corndogs	Bulk Packed	96661	10	Thawed 6 - 7 min	168°C (335°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Jumbo Corndogs	Bulk Packed	96661	10	Frozen 13 - 14 min	168°C (335°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Pork Tenderloin	Bulk Packed	96313	9¾	3 - 3½ min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Deluxe Pizza Burritos	48 in 7 trays	96316	15	6½ - 7½ min	182°C (360°F)	.23 Kgs (.5 lb)	.68 Kgs (1.5 lbs)	.45 Kgs (1 lb)	1.13 Kgs (2.5 lbs)
Deluxe Beef 'n Bean Burritos	48 in 7 trays	96317	15	5½ - 6½ min	182°C (360°F)	.23 Kgs (.5 lb)	.68 Kgs (1.5 lbs)	.45 Kgs (1 lb)	1.13 Kgs (2.5 lbs)
Deluxe Breakfast Burritos	48 in 7 trays	96323	15	6½ - 7½ min	182°C (360°F)	.23 Kgs (.5 lb)	.68 Kgs (1.5 lbs)	.45 Kgs (1 lb)	1.13 Kgs (2.5 lbs)
Catfish Tender Strips	Bulk Packed	96340	10	3½ - 4 min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Premium Cod Filets (Natural Cut)	Bulk Packed	96329	10	4 - 5 min	182°C (360°F)	.23 Kgs (.5 lb)	1.36 Kgs (3 lbs)	.45 Kgs (1 lb)	2.72 Kgs (6 lbs)
Premium Beer-Battered Recipe Shrimp (tail-off)	2/4# bags	96286	8	2½ - 3 min	182°C (360°F)	.23 Kgs (.5 lb)	1.36 Kgs (3 lbs)	.45 Kgs (1 lb)	2.72 Kgs (6 lbs)
Potato Wedges	6/5# bags	96698	30	4 - 4½ min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Potato Slices	6/5# bags	96258	30	3 - 3½ min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Italian-Style 3-Cheese Mozzarella Sticks	4/3# bags	96279	12	1½ - 1½ min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Beer Battered Onion Rings	20/8oz bags	96287	10	1½ - 1½ min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Natural Cheddar Nuggets	Bulk Packed	96324	7	1½ - 1½ min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)
Jalapeno Peppers w/ Cream Cheese	4/3# bags	96325	12	1½ - 2¼ min	182°C (360°F)	.45 Kgs (1 lb)	1.8 Kgs (4 lbs)	.45 Kgs (1 lb)	3.63 Kgs (8 lbs)

ALWAYS COOK ALL BROASTER RECIPE PRODUCTS UNTIL THE INTERNAL TEMPERATURE REACHES THE FOLLOWING MINIMUMS:

Chicken, White - 170°F; Chicken, Dark - 180°F; Corn Dogs/Pork - 160 to 170°F; Fish - 155°F

9 - PRODUCT PREPARATION AND COOKING

See *Recipes from the Broaster Kitchen* brochure 96820R for additional recipes.

PREPARING

GENUINE BROASTER CHICKEN®

1. Purchase good quality 8 piece cut chicken with a weight range of 2 1/2 lb. to 2 3/4 lb., 2 3/4 lb to 3 lb. or 3 lb. to 3 1/4 lb. for consistent results.
2. Trim excess fat. Clean out kidneys, cut off tail and snap thigh joint to break blood vessel.
3. Dissolve one 6 oz. cup (by volume) Chickite® Marinade per gallon of cold water per 15 lbs. of chicken in a stainless steel or plastic container.
4. Submerge product in solution then refrigerate at 34°F to 38°F for 8 to 12 hours. DO NOT exceed 24 hours. DO NOT exceed 15 lbs. of product per gallon of marinade. Drain then store in refrigeration.
5. Before coating product, drain marinated product again.
6. Apply Broaster® Slo-Bro® Coating manually or use a Broaster® Easy Breeder. Apply coating lightly to minimize oil absorption during cooking.
7. Allow coating to set-up in refrigeration at 34° F to 38° F for 45 minutes or until surface of chicken feels tacky. Coated product can be held up to 24 hours prior to cooking when kept refrigerated and loosely covered.

COOKING

1. Check cook temperature and time. See COOKING WEIGHT, TEMPERATURE AND TIME.

Note: See FROZEN IQF CHICKEN for IQF maximum product loads.

2. With food basket in hot oil, use long tongs to load a maximum 7 lbs (1600) or 14 lbs. (1800) of fresh unfrozen chicken one piece at a time in a circular pattern. Load chicken in cooking oil in the following order: thighs, legs, breasts and wings. While loading, lift up on basket lifter and allow basket to float down. Repeat several times while loading. Floating the basket helps prevent product from sticking together. Capacity for other products could decrease due to bulk, moisture content or both.
3. Remove basket lifter. Slide cover assembly forward. CLOSE cover.
4. **1600 Mechanical Controls:** CLOSE pressure regulating valve. VALVE CLOSED light illuminates and timer starts timing. At the end of the cooking cycle, an audible alert will sound.

Solid State Controls: CLOSE pressure regulating valve. Controller display shows time countdown. At the end of the cooking cycle, and audible alert will sound and display will flash "00:00."

Continued:

5. Slowly OPEN pressure regulating valve. When no pressure is present in the cooking well, push down on cover handle then OPEN cover. Push cover assembly toward the rear of the unit.
6. Insert basket lifter into guide on food basket. Lift basket out of the oil and set onto basket rest located in middle rear inside of cooking well.
7. Allow surface oil to drain off product. Empty product into a pan with drain rack or trivet then hold chicken at 150° F for two hours maximum.

CONDIMENT LIST FOR FRESH PRODUCT

Broaster® Marinades:

1. Chickite® Marinade - 30# Box: A marinade for fresh chicken and fresh water fish products. For Genuine Broaster products, use in combination with a Broaster® pressure fryer.
2. Rib-ite Marinade - 30# Box: A seasoning and tenderizer used primarily for marination of ribs. Broaster® Rib-ite produces juicier and more tender ribs.
3. Hot Marinade - 30# and 8# Box: A highly spiced marinade for a cajun-type chicken. Use in combination with Broaster® Hot Coating or certain other Broaster® coatings and a Broaster® pressure fryer.
4. Supreme Marinade - 30# Box: A highly flavored seasoned marinade for chicken. Use in combination with Broaster® Slo-Bro® coating, other Broaster® coatings, and a Broaster® pressure fryer.

Broaster® Coatings and Batters:

1. Broaster® Slo-Bro® Coating - 40# Box: A special formulated coating for chicken and other products to be cooked at 360° F for 5 minutes or more. For Genuine Broaster® products, use in combination with Broaster® Chickite Marinade and a Broaster® pressure fryer.
2. Fast-Bro Coating - 20# Box: A fast browning coating for products to be cooked at 360° F for 5 minutes or less. Used in combination with a Broaster® pressure fryer and, if desired, Broaster® Chickite Marinade or other Broaster® marinades.
3. Magic Coating - 20# Box: A lightly seasoned coating for products to be cooked at 360° F for 5 minutes or more. Used in combination with a Broaster® pressure fryer and, if desired, Broaster® Chickite Marinade or other Broaster® marinades.
4. Extra Seasoned Coating - 20# Box: A seasoned coating for other products to be cooked at 360° F for 5 minutes or more. Used in combination with a Broaster® pressure fryer and, if desired, Broaster® Chickite® Marinade or other Broaster® marinades.
5. Hot and Spicy Coating - 40# and 6# Box: A spicy seasoned coating for products to be cooked at 325° F for 5 minutes or more. Used in combination with a Broaster® pressure fryer and, if desired, Broaster® Hot Marinade or other Broaster® marinades.

6. Deli Mix Coating - 40# Box: A lightly seasoned coating for products to be cooked in a pressure or open fryer at 320° F for 5 minutes or more. Designed for extended hold of finished product. **Not a Genuine Broaster® product.**
7. Crispy Coating - 20# Box: A moderately seasoned coating for products to be cooked in a pressure or open fryer at 360° F for 5 minutes or more. **Not a Genuine Broaster® product.**
8. Coat-N-Fry Coating - 40# Box: A seasoned heavy coating for unmarinated chicken and other products to be cooked in a pressure or open fryer at 320° F for 5 minutes or more. **Not a Genuine Broaster® product.**
9. Catfish Coating - 20# Box: A specially seasoned coating for catfish and other products. Cook 3/4 pound catfish at 360° F for 10 minutes. Used in combination with a Broaster® pressure fryer and, if desired, Broaster® Chickite® Marinade or other Broaster® marinades.
10. Creole Coating - 20# Box: A lightly seasoned coating for unmarinated fish, seafood, and other products to be cooked at 360° F. Used in combination with a Broaster® pressure fryer and, if desired, Broaster® Chickite Marinade or other Broaster® marinades.
11. Fish & Chips Batter - 40# Box: A moderately seasoned batter for fish, seafood, and other products to be cooked 3 minutes or more. Produces a puffy-crisp coating.
12. All Purpose Batter - 20# Box: A moderately seasoned batter for onion rings, mushrooms, potatoes, and other products to be cooked 3 minutes or more.

Other Broaster Foods® Recipes:

1. Potatoes: Purchase 80 - 100 count Idaho potatoes. Wash thoroughly. Leaving skin on, cut in quarters, sixths, rounds, french fries, or any other desired shape. Keep cut potatoes submerged in water to prevent discoloration.

Directions: Coat potatoes in Coat-N-Fry Coating, Extra Seasoned Coating, Broaster® Slo-Bro® Coating, Magic Coating, or leave uncoated. Cook 4 lbs. maximum in a Model 1800 and 2 lbs. maximum in a Model 1600 at 360° F for 5 - 7 minutes. If desired, potatoes could be cooked with chicken. This is especially helpful when cooking chicken to order.

2. Catfish: Purchase 13 - 15 oz. whole farm-raised catfish.

Marination - Optional: Dissolve 3 oz. (by volume) Chickite® Marinade per gallon of cold water in a stainless steel or plastic container to remove any off flavor and season lightly. Submerge product in solution then refrigerate at 34° F to 38° F for 1 hour maximum. Drain then store in refrigeration.

Coating: Drain marinated product thoroughly. Coat product with Catfish Coating or Creole Coating. With food basket in oil, put catfish in tail up. Cook for 8 - 10 minutes at 360° F. **DO NOT** overcook or fish will fall apart. Coated product can be held up to 24 hours prior to cooking when kept refrigerated and loosely covered.

3. Cod: Purchase cod fillets. Cube into 2 inch squares.

Directions: Mix Fish & Chips Batter and water in a stainless steel or plastic container to the approximate consistency of pancake batter. Dip cod in batter and cook at 360° F for 3 - 4 minutes if fresh or 4 - 5 minutes if frozen.

4. Pork Chops: Purchase 3/4 inch thick chops.

Directions: Coat with Fast-Bro Coating. Cook at 360° F for 4 - 5 minutes.

10 - COOKING OIL CARE AND FILTERING

OIL CARE

⚠ DANGER: Use care when handling hot oil. Oil could splash causing serious burns.

Maximum oil life depends on proper care. See FILTERING and CLEANING. It is very important if the finished product is to be presentable and edible. Useful oil life can be affected by many things:

Oil Quality: Poor quality oil will require replacement more often.

Temperature: Lowering oil temperature setting during slow periods or between business rushes will extend useful oil life.

Volume: The more product cooked, the more often oil will need filtering and replacing.

Type of Coating and Seasoning Used: Ingredients in some coatings can effect the appearance of end product and shorten the useful oil life.

Amount of Care and Filtering Oil

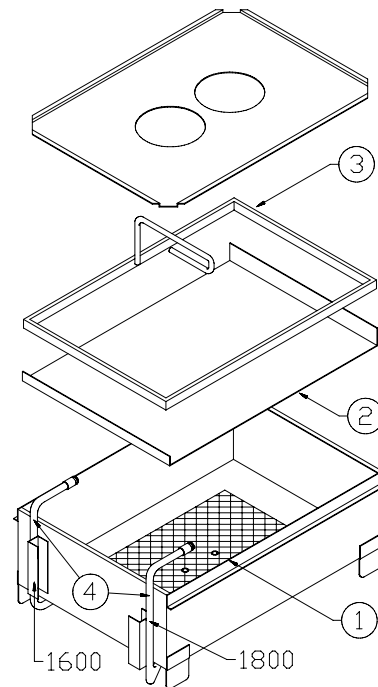
Receives: DO NOT leave any crumb build up in oil, on cooking well or on food basket. See FILTERING. Oil will need replacing more often if improperly maintained. Straining methods only remove crumbs. By using a built in filter, Broaster® filter paper and Broaster® filtering compounds, you can increase useful oil life up to 200%.

How can you tell if oil should be replaced? It will show signs of increased smoking or foaming. If not discarded, safety and product quality could be sacrificed.

FILTERING

Filter oil after cooking approximately 35 lbs. (1600) or 65 lbs. (1800) of product, between rush periods and always at the end of each day. Filter oil at 360° F.

⚠ WARNING: DO NOT use filter pan to transport hot oil. Hot oil could splash causing serious burns.



Be sure filter components are assembled correctly. Correct order is filter screen (1) on bottom of filter pan, filter paper (2), filter hold down (3) and one cup (1600) or two cups (1800) of Bro-Clean filtering compound on top of filter paper and/or 5 oz. (1600) or 10 oz. (1800) of XL filtering compound to cooking well.

1. Be sure filter pan, with components, is installed under unit. Make sure O-ring is installed on riser line (1800) or inside suction line (1600). Ensure that riser line is fully inserted into suction line. Turn cook/filter switch OFF and OPEN cooking well cover.

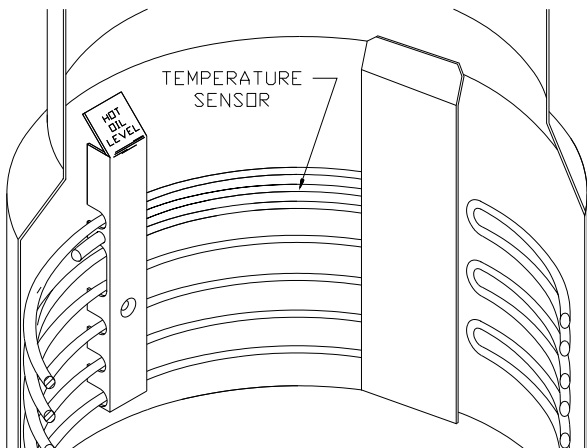
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- Using a ram rod, stir oil in a circular motion. This will aid in draining crumbs. Pull cover over cooking well and open drain valve slowly. If valve becomes obstructed with crumbs, use ram rod to unblock valve.

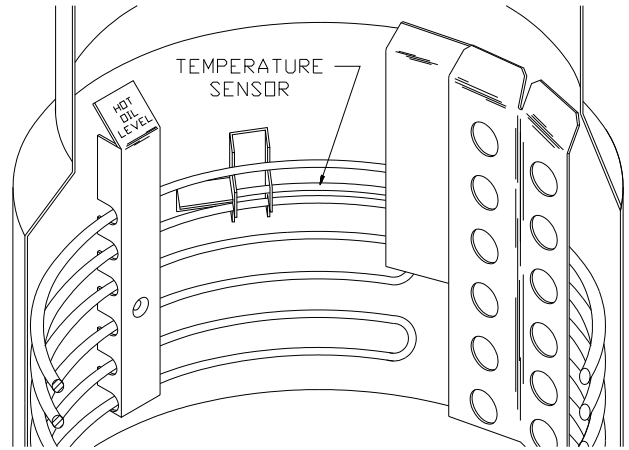
CAUTION: DO NOT allow ramrod point to hit bottom of filter pan. Point of ramrod can penetrate of filter paper allowing crumbs and filter compound to pass through filter lines.

- When oil is drained, close drain valve. Pull cover over cooking well but DO NOT CLOSE. Turn cook/filter switch to FILTER. After 5 seconds, push cover assembly toward the rear of the unit. Pump approximately 4 inches (1600) or 8 inches (1800) of oil into cooking well.
- Being careful of hot oil and cooking well components, use bottom brush to scrub cooking well starting at the top and cleaning downward. On electric units, clean inside and between heating elements. Use element brush to clean between cooking well and heating elements. Be sure no crumbs cover temperature sensor.

1600 Mechanical:



1600/1800E Solid State:



Slowly agitate brush in oil to dislodge any crumbs caught in it. Rinse cooking well using oil remaining in brush when dipped in oil. Drain remaining oil and crumbs. Close drain valve.

- Turn cook/filter switch to FILTER. Turn OFF when air bubbles appear.

WARNING: Be sure hot oil is at HOT OIL LEVEL. Be sure top heating element is covered before turning cook/filter switch to COOK.

- When filter pan has cooled, remove and discard filter paper and filtering compound. Using a clean cloth or paper towel, wipe crumbs from filter hold down and filter pan interior. Never use soap and water.

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.

FILTERING HINTS

1. Never allow solid shortening to solidify in filter pan or lines.
2. For maximum filtration, recirculate oil. When hot oil is drained into filter pan, turn cook/filter switch to FILTER. Let motor run for five minutes with drain valve open. This could extend useful oil life.

Note: Ensure cook/filter switch is OFF to avoid splashing of oil if motor protector reset button is used.



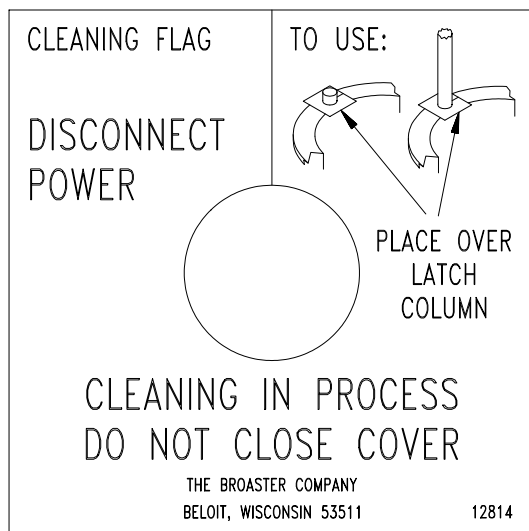
CAUTION: Exceeding five minutes could cause motor protector to trip. Turn cook/filter switch OFF. Push red reset button located on rear of the motor.

11 - CLEANING

⚠ DANGER: DO NOT heat or boil water in a pressure fryer. Disconnect main power supply. Keep cover and pressure regulating valve OPEN when cooking well contains water. If cover is CLOSED on a well holding hot or boiling water, a large quantity of scalding water could spray out when cover is opened causing serious burns.

⚠ DANGER: Broaster® cooking well cleaner is a caustic substance. DO NOT take internally. Keep away from eyes and skin. DO NOT inhale powder. Wear rubber gloves and eye protection when handling. See first aid instructions on container.

When cleaning with water, use Broaster® cooking well cleaner #99500. DO NOT use soaps and detergents. Cooking well cleaner removes unwanted contaminants while also neutralizing harmful acids. These acids, if not removed, may damage cooking well and filter system. To ensure cover remains OPEN when cleaning, install cleaning flag #12814 over latch column. Cleaning flag is supplied with each new unit and in cooking well cleaner. Additional cleaning flags can be ordered.



COOKING WELL

1. Turn power switch OFF and disconnect main power supply.
2. Remove filter pan (if your unit has one) from under unit.
3. Drain and discard used oil.
4. OPEN cover and install cleaning flag #12814 over latch column.

NOTE: Quarterly cleaning of Probe Guard (gas & electric) should be done at this point. See PROBE GUARD & BASKET GUIDE CLEANING.

5. Close drain valve. Fill a separate container with 2 gallons of hot water and thoroughly dissolve Broaster® Cooking Well Cleaner (use 93624 - CUP-BROASTER WELL CLEANER for appropriate amount). Add to cooking well then finish filling well to 1" below pressure release port.
6. Soak with cover OPEN for a minimum of 15 minutes. Alternate method: soak overnight up to 12 hours.
7. Drain and discard cleaning mixture. Place pail back under drain valve, connect main power supply and turn pump on for 10 seconds to purge the filter lines.
8. Clean cooking well using a non-metallic heavy duty commercial scouring pad that is USDA approved.
9. Rinse cleaning utensils and cooking well with clean water. Turn pump on again for 10 seconds to purge the filter lines. Drain and discard rinse water.

10. Close drain valve. Wipe inside of cooking well dry before filling with new oil.

FOOD BASKET

Clean each time oil is filtered or when new oil is used. DO NOT put food basket in a dishwasher. Use warm water and a low suds organic household dish cleanser. Rinse basket with vinegar and water solution (1/2 cup vinegar per gallon of water). Rinse with clear water and completely dry before returning to oil.

UNIT SURFACES

Frequently wipe off excess oil and crumbs with a clean cloth or paper towel. DO NOT use harsh abrasives and chemicals.

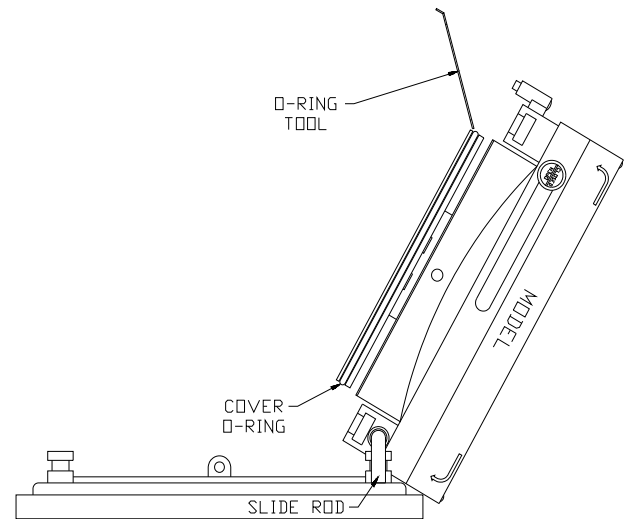
WARNING: Rags or papers containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soiled papers and rags in a trash container that is in a ventilated area away from all cooking equipment or other heat sources such as direct sunlight.

CONDENSATE PAN

Check liquid level several times daily. Empty as needed.

WARNING: Water and hot oil DO NOT mix. DO NOT pour contents into cooking well or filter pan. Hot oil could splash causing serious burns.

SLIDE ROD




Clean daily along with the cover, see COVER. Wipe with a clean cloth or paper towel. No lubrication is necessary.

COVER

Note: Keep a spare O-ring on hand in case of accidental damage.

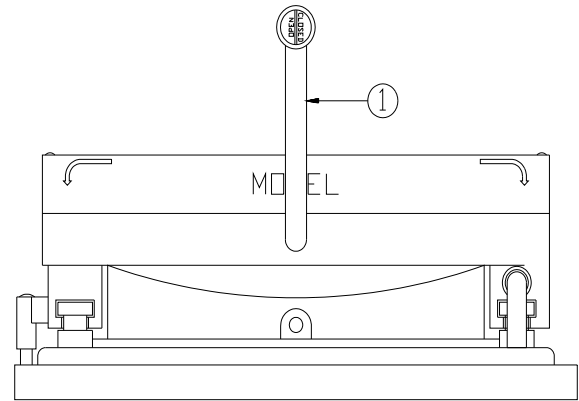
1. OPEN cover and slide back 2 to 3 inches.
2. Lift up on left side and pivot assembly to an upright position. DO NOT drop assembly.
3. Rotate cover handle to CLOSED position and push in on center of cover bottom to lock cover and handle. Using O-ring tool #12791 or a small dull tool such as a spoon handle, remove cover O-ring.
4. Clean O-ring using warm water only. DO NOT use detergents. Hold wet rag around O-ring and pull through several times.
5. Clean O-ring groove and cover top and bottom. Use O-ring tool #12791 to clean O-ring groove. Use a non-metallic heavy duty commercial scouring pad that is USDA approved to clean cover.
6. Remove any oil or grease build-up from Pressure Relief Valve and Pressure Gauge Ports on bottom of cover.
7. After cleaning, completely dry. Lubricate O-ring with clean liquid shortening. Install O-ring in O-ring groove.

SPLASH SHIELD

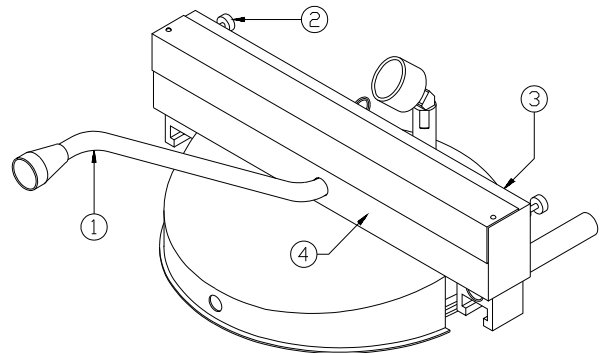
 **WARNING:** Allow cover assembly to cool before cleaning. Hot surfaces could cause serious burns.

If your unit is equipped with a two piece splash guard, clean it according to the following instructions:

1. OPEN cover and slide back 2 to 3 inches.
2. Rotate cover handle (1) to a centered position.



3. Loosen screws (2) attaching back splash shield (3) to splash shield (4).



4. Slide splash shield (4) forward and up towards the end of the cover handle (1).
5. Clean the top and underside of splash shield and top of the cover.

Note: Make sure back splash shield (3) and splash shield (4) are assembled correctly after cleaning. The cover may not close correctly if they are not.

6. Assemble in reverse order.

Filter Pan & Cover

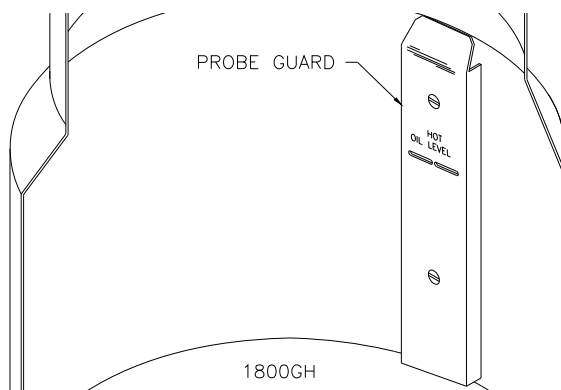
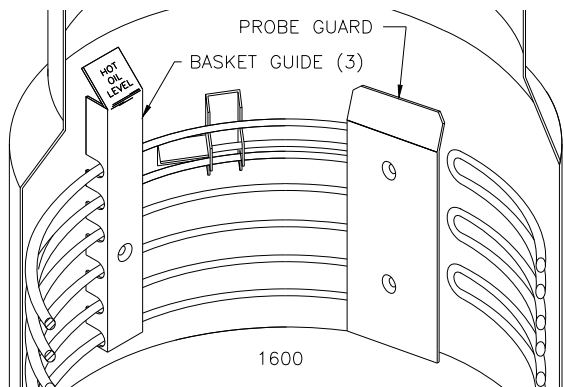
Wipe all oil off filter pan and both sides of the filter pan cover.

WARNING: Rags or paper 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.

Probe Guard & Basket Guides

At least once every 3 months, while cleaning the cooking well, the probe guard and basket guides need to be removed so that any build-up that collects behind them can be cleaned.

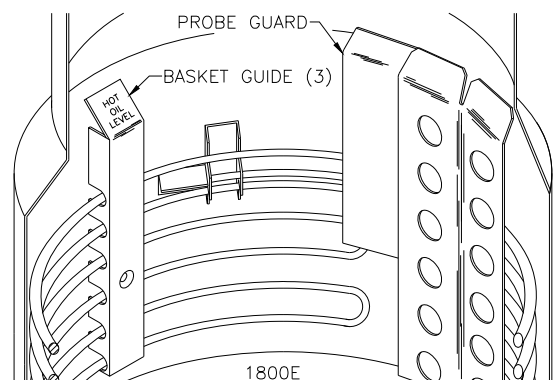
1. After emptying the oil and before filling with cleaning solution, remove the probe guard using a flat screwdriver, for Models 1600 and 1800GH, or a 7/16" wrench for the Model 1800E. Remove the probe guard. (See illustrations below)



2. Very carefully remove any debris that is caked on/or around the temperature sensor probe and the hi-limit capillary.
3. On electric fryers, remove the 3 basket guides using a flat screwdriver. Leave the element spacers in place. Carefully clean any build-up that has collected behind the basket guides.

CAUTION: Using too much force in this area could result in damage to either the hi-limit capillary or the temperature sensor probe. If either of these components are damaged, the unit will be inoperable until the component is replaced.

4. Leaving the probe guard and basket guides off, fill the cooking well with cleaning solution and clean normally. The probe guard and basket guides can be placed in the cooking well while soaking.
5. After draining the solution, carefully clean area around the probes and behind the basket guides, and inside of the probe guard and basket guides with a non-metallic scouring pad to completely remove any build-up. Rinse and dry the cooking well.
6. Reinstall the probe guard and basket guides with the appropriate hardware using medium (blue) threadlock on screw threads.



CAUTION: It is very important to periodically check the screws fastening the probe guard and basket guides to ensure that they do not loosen. If you find that they are coming loose, tighten them immediately.

MINIMUM PREVENTIVE MAINTENANCE REQUIREMENTS

	DAILY	WEEKLY	QUARTERLY
Clean Cooking Well		X	
Clean Condensate Pan	X		
Clean O-Ring		X	
Clean Pressure Relief Valve Port & Pressure Gauge Port		X	
Clean Cover and Splash Guard		X	
Clean Food Basket	X		
Clean Temperature Sensor		X	
Clean Filter Pan Cover	After each filtering cycle		
Filter Cooking Oil	See FILTERING		
Clean and Lubricate O-Ring		X	
Slide Rod	X		
Probe Guard & Basket Guides			X

Note: If cooking volume is high, perform above requirements more frequently.


12 - NIGHTLY 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 cook/filter switch OFF.
2. Filter cooking oil. See COOKING OIL CARE AND FILTERING.
3. 1800GH: Turn gas valve and manual gas shut off valve to OFF.
4. Wipe oil and crumbs from unit surfaces with a clean cloth.
5. Clean food basket.
6. Clean condensate pan.

13 - SEASONAL 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. See COOKING OIL CARE AND FILTERING. Discard cooking oil.
2. See CLEANING.
3. Turn main circuit breaker OFF and unplug electrical cord.

4. 1800GH: Turn gas valve, manual gas shut off valve and main gas supply OFF.
5. Clean condensate pan.
6. Wipe oil and crumbs from unit surfaces with a clean cloth.
7. Lubricate cover O-ring and food basket with olive oil.
8. CLOSE cover and pressure regulating valve.

14 - TROUBLESHOOTING

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

ELECTRICAL TIPS

COMPLAINT	CAUSE	REMEDY
POWER ON light not illuminated	<ol style="list-style-type: none"> 1. Main power OFF 2. Cook/filter switch OFF 3. Hi-limit tripped (1800E and 1600 solid state) 4. Unplugged 	<ol style="list-style-type: none"> 1. Turn ON 2. Turn to COOK 3. Turn cook/filter switch OFF. Contact service person. 4. Plug in
Timer will not time	<ol style="list-style-type: none"> 1. Main power OFF 2. Cook/filter switch OFF 3. Solid state controller in program mode 4. Pressure regulating valve OPEN 	<ol style="list-style-type: none"> 1. Turn ON 2. Turn to COOK 3. Exit program mode 4. CLOSE
HEAT ON light not illuminated	<ol style="list-style-type: none"> 1. Main power OFF 2. Cook/filter switch OFF 3. Solid state controller in program mode 4. Oil temperature has reached programmed temperature 5. Temperature control OFF (1600) 	<ol style="list-style-type: none"> 1. Turn ON 2. Turn to COOK 3. Exit program mode 4. Unit ready to cook in 5. Turn temperature control ON. Temperature control may not be cycling on and off (1600).


SOLID STATE CONTROLLER TIPS

COMPLAINT	CAUSE	REMEDY
Display reads FAIL	1. There is a controller failure	1. Turn cook/filter switch OFF. Contact service person.
Display reads HI	1. Oil temperature too high	1. Turn cook/filter switch OFF. Contact service person.
Display reads PROB	1. There is a temperature sensor probe failure	1. Turn cook/filter switch OFF. Contact service person.
Display reads CHEC	1. Gas valve not ON (1800GH) 2. Pilot light out (1800GH) 3. Open or faulty wall fuse 4. Oil temperature not rising properly	1. Turn ON 2. Light pilot 3. Check wall fuse or circuit breaker 4. Turn cook/filter switch OFF. Contact service person.


1800GH GAS TIPS

COMPLAINT	CAUSE	REMEDY
Pilot burner won't ignite	<ol style="list-style-type: none"> 1. Gas valve OFF 2. Air in pilot gas line 3. Gas shut-off valve OFF 	<ol style="list-style-type: none"> 1. Turn to PILOT 2. See MODEL 1800GH LIGHTING INSTRUCTIONS 3. Turn ON
Pilot goes out when button is released	<ol style="list-style-type: none"> 1. Button not held in long enough 2. Hi-limit tripped 	<ol style="list-style-type: none"> 1. See MODEL 1800GH LIGHTING INSTRUCTIONS 2. Turn cook/filter switch OFF. Contact service person.
Main burner won't ignite	<ol style="list-style-type: none"> 1. Pilot burner not lit 2. Gas control OFF 3. Gas control on PILOT 4. Controller in program mode 5. Cook/filter switch OFF 6. Hi-limit tripped 	<ol style="list-style-type: none"> 1. See MODEL 1800GH LIGHTING INSTRUCTIONS 2. Turn ON 3. Turn ON 4. Exit program mode 5. Turn to COOK 6. Turn cook/filter switch OFF. Contact service person.

COVER AND YOKE TIPS

COMPLAINT	CAUSE	REMEDY
Cover hard to CLOSE	<ol style="list-style-type: none"> 1. O-ring dry or dirty 2. O-ring groove dirty 3. Hard O-ring 	<ol style="list-style-type: none"> 1. Clean and lubricate 2. Clean 3. Replace
Cover won't OPEN  WARNING: Never use force to OPEN cover.	<ol style="list-style-type: none"> 1. O-ring dry or dirty 2. O-ring groove dirty 3. Hard O-ring 4. Pressure not released 	<ol style="list-style-type: none"> 1. Clean and lubricate 2. Clean 3. Replace 4. OPEN pressure regulating valve
O-ring Break	<ol style="list-style-type: none"> 1. O-ring groove dirty 2. Nicks in cooking well or cover 	<ol style="list-style-type: none"> 1. Clean 2. Remove

PRESSURE SYSTEM TIPS

 **DANGER:** DO NOT attempt to tighten, repair or replace any fitting, line or component when there is pressure in the cooking well. Hot oil could spray out under pressure causing serious burns.

COMPLAINT	CAUSE	REMEDY
No pressure	<ol style="list-style-type: none"> 1. Pressure regulating valve OPEN 2. Pressure regulating valve dirty or blocked open 3. Leaks around cover O-ring 	<ol style="list-style-type: none"> 1. CLOSE 2. Contact service person 3. Replace O-ring
Excess pressure		<ol style="list-style-type: none"> 1. Turn cook/filter switch OFF. Contact service person.

PRODUCT TIPS


Fresh Chicken:

COMPLAINT	CAUSE	REMEDY
Product too light	<ol style="list-style-type: none">1. Low oil temperature2. No coating3. Not done4. Food basket overloaded	<ol style="list-style-type: none">1. Check cook temperature2. Check procedures3. Increase cook time4. Decrease load
Product too dark	<ol style="list-style-type: none">1. High oil temperature2. Wrong coating3. Breaded too long4. Old oil	<ol style="list-style-type: none">1. Check cook temperature2. Check procedures3. Discard4. Change oil
Product not done	<ol style="list-style-type: none">1. Low oil temperature2. Food basket overloaded3. Cook time too short	<ol style="list-style-type: none">1. Check cook temperature2. Decrease load3. Increase cook time
No flavor	<ol style="list-style-type: none">1. Improper marination	<ol style="list-style-type: none">1. Check procedures
White spots	<ol style="list-style-type: none">1. Product stuck together2. Food basket overloaded	<ol style="list-style-type: none">1. Float basket while loading2. Decrease load size
Dark spots	<ol style="list-style-type: none">1. Dirty oil	<ol style="list-style-type: none">1. Filter or replace

Frozen IQF Chicken:

COMPLAINT	CAUSE	REMEDY
Product too light	<ol style="list-style-type: none">1. Low oil temperature2. Not done3. Food basket overloaded	<ol style="list-style-type: none">1. Check cook temperature2. Increase cook time3. Decrease load
Product too dark	<ol style="list-style-type: none">1. High oil temperature2. Overcooked3. Oil old4. Thawed and refrozen	<ol style="list-style-type: none">1. Check cook temperature2. Decrease cook time3. Change oil4. Keep product at 0°F or below
Product not done	<ol style="list-style-type: none">1. Low oil temperature2. Food basket overloaded3. Cook time too short	<ol style="list-style-type: none">1. Check cook temperature2. Decrease load3. Increase cook time
No flavor	<ol style="list-style-type: none">1. Overcooked2. Old product	<ol style="list-style-type: none">1. Check cook time2. Discard
White spots	<ol style="list-style-type: none">1. Product stuck together2. Food basket overloaded	<ol style="list-style-type: none">1. Float basket while loading2. Decrease load size
Dark spots	<ol style="list-style-type: none">1. Dirty oil	<ol style="list-style-type: none">1. Filter or replace

FILTERING TIPS

COMPLAINT	CAUSE	REMEDY
<p>Motor will not start</p> <p> WARNING: Turn cook/filter switch to OFF position to avoid splashing of oil when motor protector reset button is pushed.</p>	<ol style="list-style-type: none"> 1. Overload tripped 2. Cook/filter switch OFF 3. Open or faulty wall fuse or circuit breaker 	<ol style="list-style-type: none"> 1. Wait for overload to cool. Push red motor protector reset button located on rear of motor. 2. Turn to FILTER 3. Check wall fuse or circuit breaker
<p>Motor hums but will not start</p>	<ol style="list-style-type: none"> 1. Solidified shortening in pump 2. Crumbs in pump 	<ol style="list-style-type: none"> 1. Turn cook/filter switch OFF. Contact service person. 2. Turn cook/filter switch OFF. Contact service person.
<p>Motor starts but will not pump</p>	<ol style="list-style-type: none"> 1. Filter pan not completely installed 2. O-ring on riser line not installed 3. Solidified shortening in piping or filter pan 	<ol style="list-style-type: none"> 1. Firmly push filter pan in 2. See FILTERING 3. Turn cook/filter switch OFF. Contact service person.
<p>Motor starts but will not pump or stops at any level</p>	<ol style="list-style-type: none"> 1. Filter paper or hold down improperly installed 2. Not using enough Broaster[®] filtering compound 	<ol style="list-style-type: none"> 1. See COOKING OIL CARE AND FILTERING 2. Add Broaster[®] filtering compound
<p>Motor starts but stops pumping when oil is level with top of hold down, approximately 1 inch of oil in bottom</p>	<ol style="list-style-type: none"> 1. Filter paper improperly installed or crumbs under filter paper or hold down 	<ol style="list-style-type: none"> 1. See COOKING OIL CARE AND FILTERING