



**INSTALLATION & OPERATION  
MANUAL**  
BROASTER® 15RBW  
SNACK-MATE RADIANT BROILER

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



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**The Broaster Company**  
2855 Cranston Road, Beloit, WI 53511-3991  
608/365-0193 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 cook/filter switch OFF. On the Model 2400GH, also slide switch on gas valve OFF. DO NOT attempt to operate unit during a power failure.

**2400GH:** 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 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.



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# 1 - LIMITED WARRANTY Parts and labor

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 on-site labor charges only, at a fixed rate, for one year from date of installation of new equipment only. Transportation charges, trip charges, zone fees, or other expenses in connection with warranty service 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 does not apply to consumable items and supplies such as 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 - OWNER RESPONSIBILITY

It is the owner's responsibility to:

- Retain this manual for future reference.
- Ensure the unit is properly maintained.
- Ensure all safety devices and warning signs are in their original location and are legible.
- Allow only properly trained personnel to operate, clean and maintain the unit.
- Ensure main power supply is disconnected before the unit is serviced.
- When you sell, trade, dispose of or give away your unit, please make sure that all safety devices and warning signs are intact and legible and the Installation/ Operation Manual is included with the unit.

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

Make sure the warranty reply card is filled out properly and returned to the Broaster Company. This will enable proper tracking of equipment and better performance on warranty issues if need arises.

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

### ELECTRICAL REQUIREMENTS

**⚠ CAUTION** Prior to connecting the power source, verify the voltage and phase of the power source to which the unit will be connected. Make sure the power source is identical to the power requirements identified on the data plate.

The Broaster Company broiler is available for:

- 120 VAC; 1500 Watts; 12.5 Amps
- Single phase and grounded

Be sure to check the wiring diagram. It shows electrical circuits and connections.

- When installing or servicing the unit, always check the data plate to make certain proper parts are used and the correct service rendered. DO NOT apply a voltage to the unit other than that shown on the dataplate. If in doubt, consult your local power company.

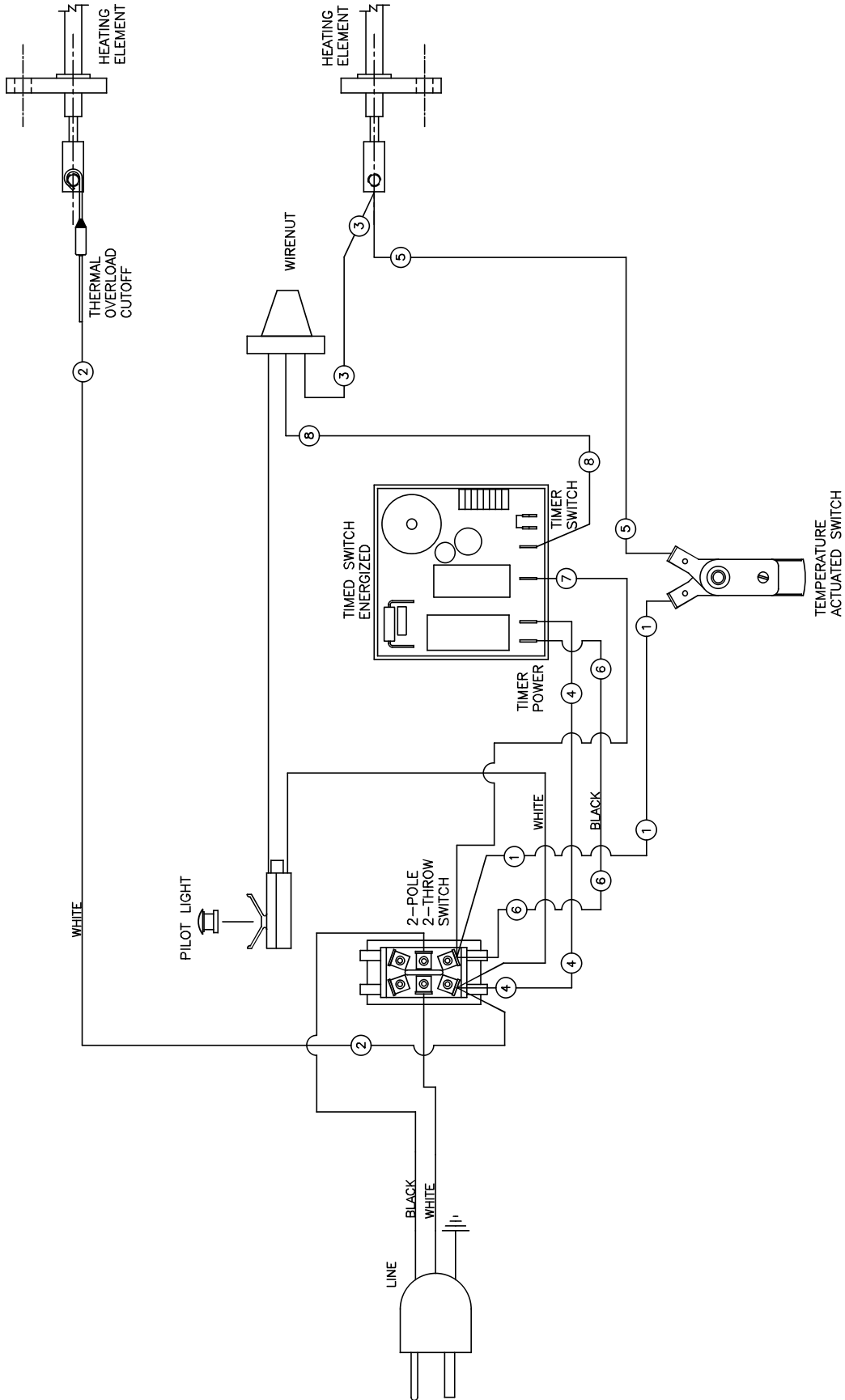
**Note:** This unit is designed and built in accordance with NSF Standard 4 and UL Standard 197.

A sample of this product has been tested to the EPA 202 standard. To be compliant to this standard the grease laden vapor must be less than 5.0 ppm. The test results obtained indicate that this unit produces grease laden vapor at 0.15 ppm.

### ELECTRICAL CONNECTIONS

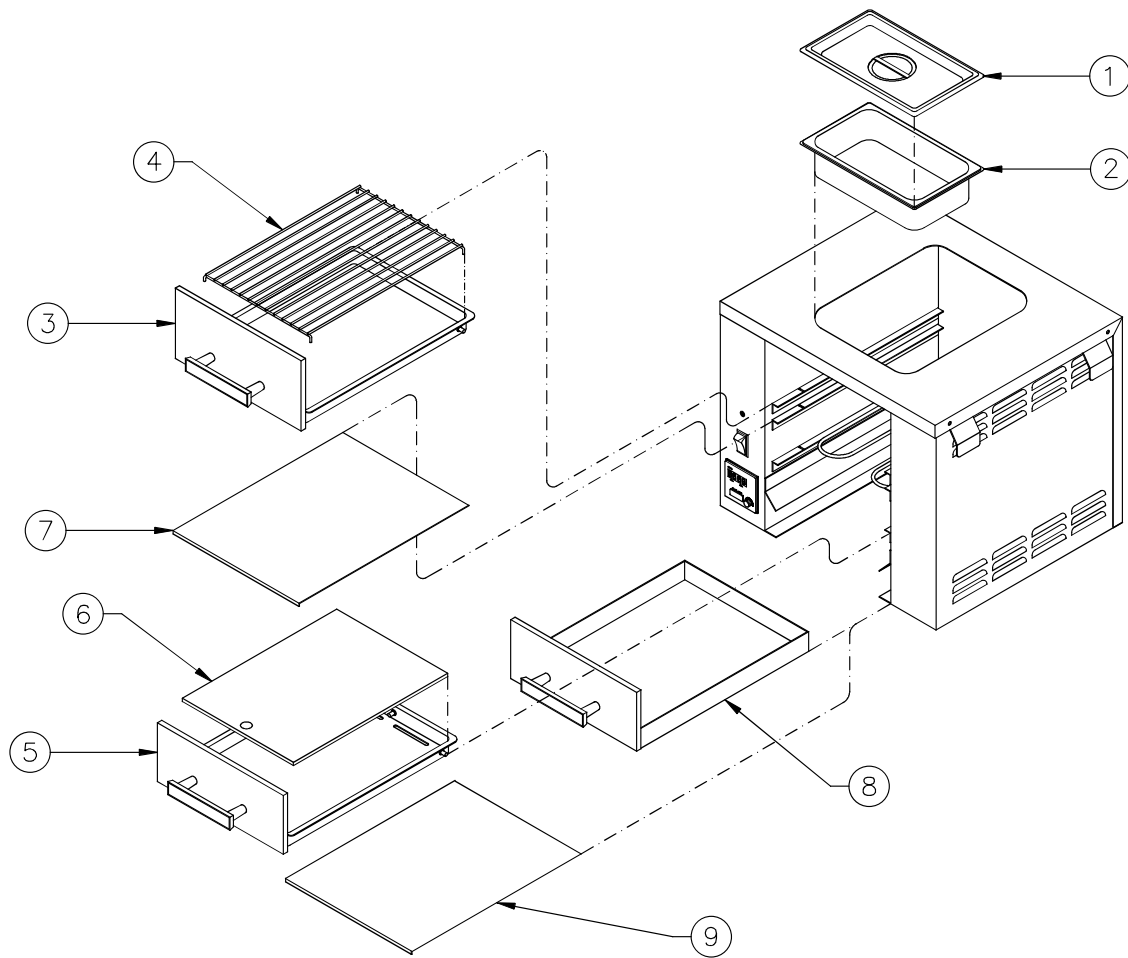
- Clean the unit and all loose parts thoroughly before plugging unit in for the first time. See section 7 - Cleaning.
- A remote circuit breaker or fuse should be installed in the main power supply located in a path of exit and clearly identified.
- When installed, the unit must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.
- Turn unit OFF then plug the unit in.
- Be sure main circuit breaker is ON and main fuses are good. If no component operates, check the main power supply.

**Wiring Diagram:**



WIRING DIAGRAM (FUNCTIONAL) 15RBW

## 4 - GETTING TO KNOW YOUR BROILER



### PARTS REMOVAL

1. Remove tape securing all loose parts.
2. Remove warming pan covers (1).
3. Remove warming pans (2).
4. Remove warming drawer (3) and wire trivet (4).
5. Remove broiling drawer (5) and broiling grid (6).
6. Remove reflector (7).
7. Remove drip pan drawer (8).
8. Remove reflector (9).
9. Be sure all packing material and accessory parts are removed.
10. Clean the unit and all loose parts thoroughly. See **CLEANING**.
11. Assemble loose parts in reverse order.

## **FAMILIARIZATION**

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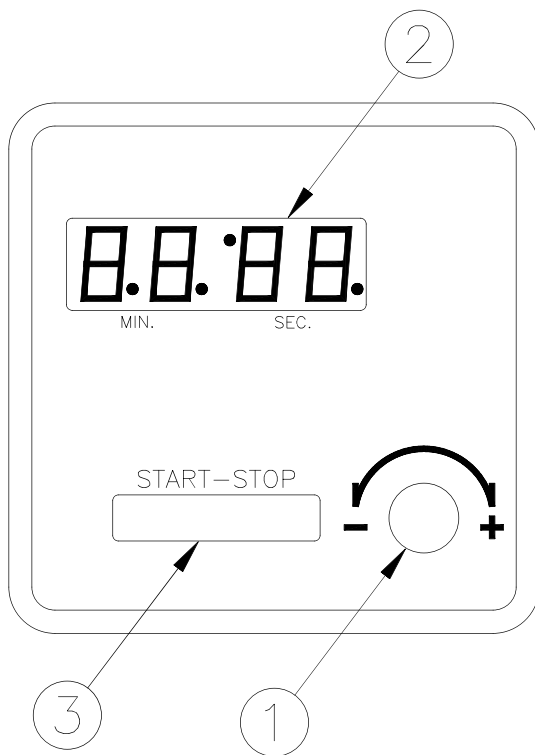
1. Timer: Shows desired cooking time and time countdown during a cook cycle.
2. On/Off Switch: Has two positions: OFF and ON to provide power to the heating and timing circuits.
3. Heat On Lamp: Illuminates when the heating element is energized.
4. Holding Pans: For holding cooked food products.
5. Warming Drawer: For warming and holding bread products.
6. Broiling Drawer: For cooking food products.
7. Drip Pan Drawer: For catching and temporary storage of condensed vapors.

## 5 - OPERATION

### TIMER OPERATION (Rotary knob)

**NOTE:** Fumes and/or odors may be produced when the unit is turned on for the first time. Leave unit on until there are no more fumes or odors. (est time: 2 to 3 hours)

1. Turn ON/OFF switch ON.
2. Rotate timer knob (1) clockwise to activate display (2) and set desired cooking time.



3. Press the START/STOP button (3) to begin time countdown.

**NOTICE** If START/STOP button is pressed while countdown is in progress, countdown will be paused. To resume countdown press the START/STOP button again.

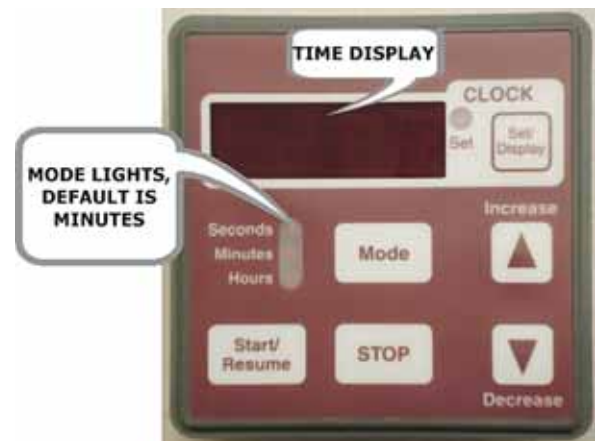
4. When cook time has reached zero, the display will go out and the timer will beep 12 times. While timer is beeping, START/STOP button can be pressed to silence the timer.

**NOTICE** After countdown cycle has finished and the display gone out, the previous cooking time can be recalled by pushing the START/STOP button once.

### TIMER OPERATION (Pushbutton)

**NOTE:** Fumes and/or odors may be produced when the unit is turned on for the first time. Leave unit on until there are no more fumes or odors. (est time: 2 to 3 hours)

1. Turn ON/OFF switch ON. The beeper will beep once to let the operator know it is active.



2. Observe the MODE lights. The Minutes light should be lit. If it is not push the Mode button until the Minutes light is lit.
3. Push and release the Set Display button once.

4. Using the Increase or Decrease arrow buttons, set the cooking time minutes.
5. Place the product on the aluminum grid in the center Broiling Drawer.
6. Push the Start/Resume button to start a cooking cycle.

When the cooking cycle is ended the beeper will beep 6 sets of 2 beeps.

**NOTES:**


If you want to check the product at any time during the cooking cycle, push the Start/Resume button and the timer will stop. To resume the timer push the Start/Resume a second time and the timer will continue.

To stop the cooking cycle completely push the STOP button.

After countdown cycle has finished and the display gone out, the previous cooking time can be recalled by pushing the START/RESUME button once.

## **PRE-HEATING**

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 **WARNING** The unit will become hot during and after the pre-heat period. Touching the unit could result in serious injury.

When the unit is ON, the heating element will maintain a stand-by temperature. When timer is activated, the heating element is always on until time countdown has ended.

1. Turn power switch ON.
2. Set timer to 7 minutes and press START/STOP button to begin.
3. When timer beeps, unit is preheated and ready to cook.

While timer is beeping, START/STOP button can be pressed to silence the timer.



## 6 - COOKING TIMES

### OPERATION

1. Push on/off switch to ON position.
2. Preheat unit at start of the day. Set timer to 7 minutes by turning the knob on timer and pressing start to begin.
3. Once unit is properly preheated, reset timer to desired broiling cycle.
4. Place product on broiling grid, *making sure to load from the back to the front.*
5. Close drawer, and press start to begin broiling cycle.
6. When Radiant Broiler signals end of broiling cycle, open drawer and remove food.
7. Use spatula to scrape grease off back of grid, and close drawer.

### Guidelines:

Because food products and operating environments may vary, the guides on page 6-2 & 6-3 are recommendations for cooking food products in this product. All weights and times should be verified by the operator and adjusted as necessary to ensure safe and desirable end product. Follow all HACCP and FDA code requirements for food preparation, cooking and holding of food products.

### NOTICE

For optimum results, load broiling grid from **BACK** to **FRONT** until desired food quantity is loaded.

**Snack Mate - Hamburger Holding Instructions:**

Hamburgers may be prepared prior to lunch and/or dinner and held in the upper holding pans before serving. To keep hamburgers from drying out prior to serving from the upper holding pans, place them in an instant au Jus gravy mix and keep covered.

PROCEDURE: Prepare au jus gravy mix according to package instructions. Pour the au jus into holding pans and place cooked hamburgers into the au jus and cover them with the holding pan lid. Make sure the gravy covers the cooked hamburgers completely.

Recommended holding time is up to 8 hours.

Each holding pan can hold 6 cooked 4 oz hamburgers.

Discard au jus in the holding pan after lunch and/or dinner.

<b>FRESH HAMBURGER PATTIES</b>				
<b>NUMBER OF HAMBURGERS</b>	<b>FROZEN</b>		<b>THAWED</b>	
	4 OZ.	2 OZ.	4 OZ.	2 OZ.
1 - 2	8 Minutes	4 Minutes	6 Minutes	3 Minutes
3 - 4	10 Minutes	6 Minutes	7 Minutes	4 Minutes
5 - 6	12 Minutes	8 Minutes	8 minutes	5 Minutes

<b>PRECOOKED FROZEN HAMBURGER PATTIES</b>	
<b>NUMBER OF HAMBURGERS</b>	<b>4 OZ.</b>
1 - 2	8 Minutes
3 - 4	9 Minutes
5 - 6	10-1/2 Minutes

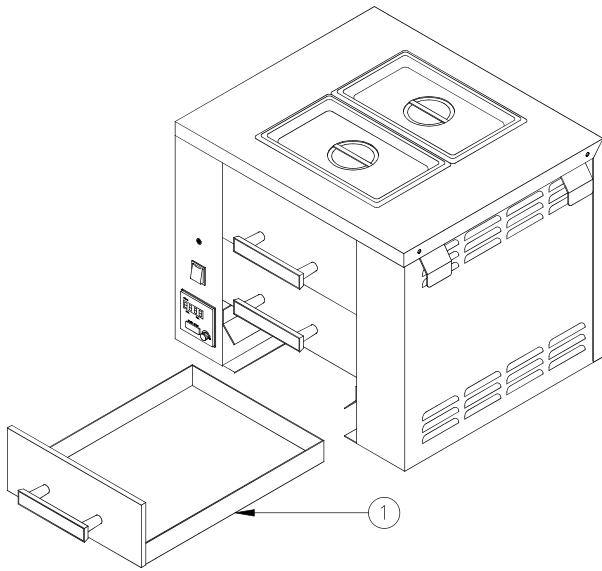
## OTHER FOOD VARIETIES

PRODUCT	TOTAL WEIGHT (oz.)	FRESH	FROZEN	COOK TIME (min.)	QTY	STYLE
Sausage Patties	11.7	x		5:00	9	1.3 oz.; 1/2 inch thick; 2 inch diameter
Sausage Patties	11.7		x	8:00	9	1.3 oz.; 1/2 inch thick; 2 inch diameter
Sausage Links	9.6	x		4:00	12	0.8 oz.; 1/2 inch diameter
Sausage Links	9.6		x	6:00	12	0.8 oz.; 1/2 inch diameter
Ham Steak	4.0	x		3:00	1	4.0 oz.; 1/2 inch thick
Ham Steak	4.0		x	4:00	1	4.0 oz.; 1/2 inch thick
Bacon	n/a	x		2:00 to 3:00	8 strips	When timer sounds, let bacon coast to desired crispness.
Eggs	large grade A	x		2:00 with egg ring	1	Over easy
Cheese Omelet	large grade A	x		3:00 with egg ring	1	Scrambled; Cook 2:00 min.; Cover with cheese then cook 1:00.
English Muffin	n/a	x		2:00 to 3:00 or until browned	4 half muffins	n/a
Ribeye Steak	14	x		4:00 medium	2	7.0 oz.; 1/2 inch thick
Ribeye Steak	14		x	6:00 medium	2	7.0 oz.; 1/2 inch thick
Chicken Breast	12	x		6:00 to 8:00	2	6 oz.; 3/4 inch thick; boneless; skinless
Chicken Breast	12		x	10:00 to 12:00	2	6 oz.; 3/4 inch thick; boneless; skinless
Italian Sausage	12	x		8:00	3	4 oz.; 1-1/2 inch thick
Italian Sausage	12		x	10:00	3	4 oz.; 1-1/2 inch thick
Cod Fillet	8	x		6:00	2	Unbreaded; 4 oz.; 1/2 to 3/4 inch thick
Hot Dog	16	x		4:00	10	1.6 oz
Hot Dog	16	x		6:00	8	2 oz.
Hot Dog	16		x	6:00	10	1.6 oz.
Hot Dog	16		x	8:00	8	2 oz.

**Note:** Hot dogs must be turned every two minutes.



## 7 - OPERATOR MAINTENANCE



### DRIP PAN DRAWER CLEANING

**▲ WARNING** Wait for the unit to cool before emptying drip pan drawer. Hot contents could cause serious burns.

Holds condensation and drippings from the cooking chamber and broiling drawer.

Check liquid level several times daily.  
Empty as needed.

1. Disconnect unit from the electrical power supply.
2. Remove drip pan drawer (1) then empty.
3. See CLEANING.

### CLEANING

**▲ WARNING** Wait for the unit to cool before cleaning. Hot surfaces could cause serious burns.

1. Disconnect unit from the electrical power supply.
2. See PARTS REMOVAL under 4-GETTING TO KNOW YOUR BROILER.
3. Clean once daily using a mild household non-abrasive detergent.
4. Clean all loose parts, unit interior and exterior. Be sure to rinse thoroughly.

**▲ WARNING** **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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