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BROASTER BRINGS ON THE HEAT
Spicy Chicken Fillet is a Spirited Addition to Any Menu

BELOIT, Wis. (Aug. 21, 2013) – Now available to foodservice operators, The Broaster Company's 4 oz. Spicy Chicken Fillet is a 100% real breast fillet, specially marinated to provide the right amount of heat, without being too intense. The new Spicy Chicken Fillet can be served as a sandwich on a bun, an entrée with a side dish or a snack with tasty dipping sauces.

Broaster's Spicy Chicken Fillet tantalizes the palette of any discerning foodie or those simply looking for a distinctively different menu item. The fillet provides a kick that is the result of an enticing combination of flavors including onion, garlic and several varieties of spices. The fillet enhances a line of products from The Broaster Company including chicken tenders, shrimp, boneless wings, bone-in wings and chicken fillets.

For nearly 60 years The Broaster Company has been helping foodservice operators strengthen their businesses and build their profits with licensed trademark food programs, food service equipment, fresh and frozen foods, and supporting supplies and accessories.

For more information, please contact Chad Vendette, Director of Marketing at 800-365-8278, or Broaster@Broaster.com.

About The Broaster Company

The Broaster Company® has been the leader in manufacturing high-quality Pressure Fryers and specialty foodservice equipment to the industry for nearly 60 years. Headquartered in Beloit, Wis., Broaster markets its equipment through a responsive global network of authorized distributors. The company also markets and licenses Genuine Broaster Chicken® and Broaster® Recipe Express food programs worldwide to a wide range of foodservice operations.

The Broaster name is synonymous with quality and continuously earns that reputation with durable equipment manufactured in the US by a skilled team of craftsmen. The Broaster Company is committed to providing the most efficient, durable and easy-to-use equipment the industry has to offer. Our patented round cooking well and highly efficient heating process mean more dollars in an operator's pocket compared with competitive equipment. Our equipment is proven, every day, in thousands of kitchens and foodservice establishments worldwide, and you can count on Broaster equipment to deliver quality results, fast.

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