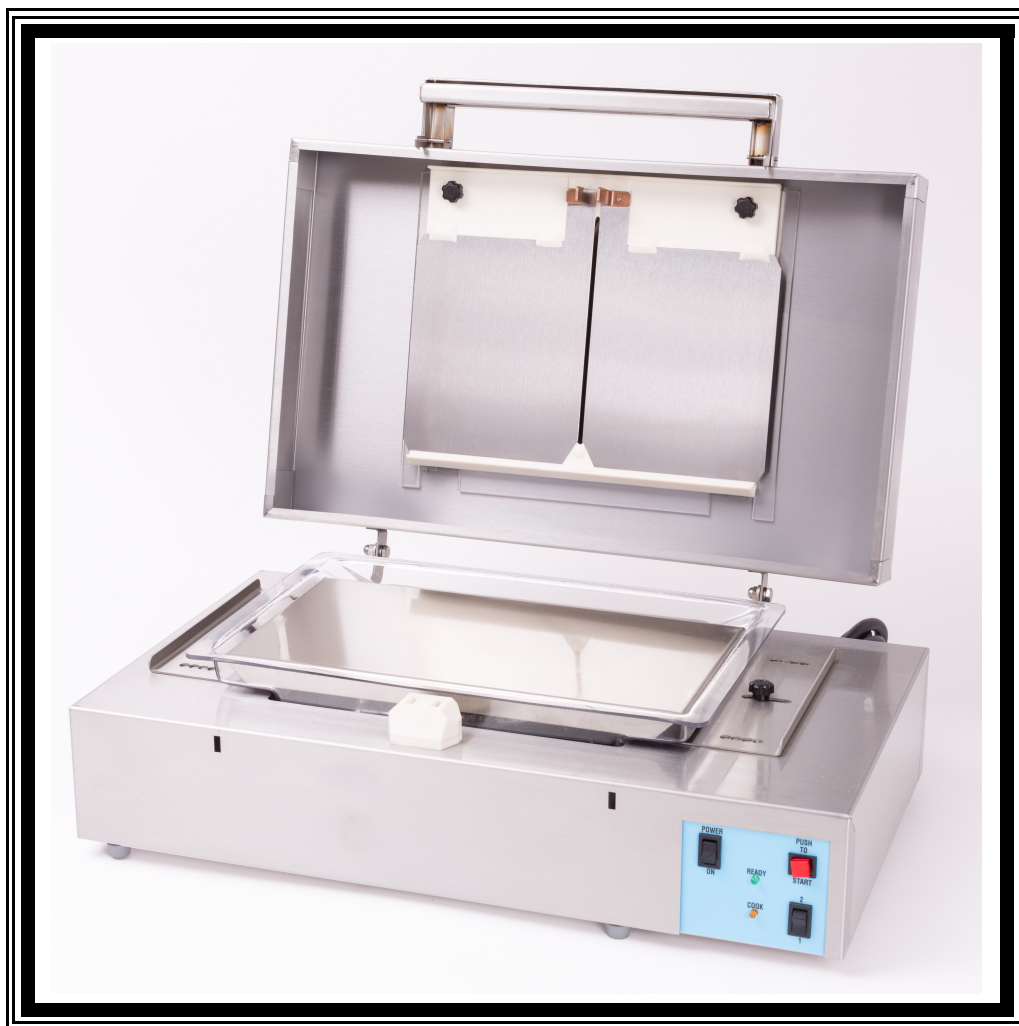




INSTALLATION AND OPERATION MANUAL MODEL A975

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



Instant Burger® is a registered trademark.
Usage is available only to licensed operators with written authorization from Broaster Company.

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 power switch OFF.

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.

DANGER

DO NOT clean this unit with a water jet. Use of this cleaning method could result in serious injury or death.

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1 - LIMITED WARRANTY Parts and Labor

Subject to the terms and conditions of this warranty, 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, **or two years from the date of manufacture**, 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 or relocated. 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, or two years from date of manufacture, 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.

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 expressed or implied.

2 - OWNERS RESPONSIBILITY

It is the owner's responsibility to:

Make sure the Instant Burger 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 the Instant Burger.

Retain this manual for future reference.

Make sure main power supply is disconnected before the unit is serviced.

When you sell, trade, dispose of or give away your Instant Burger, you must make sure that all safety devices and warning signs are intact and legible and the operation manual is included with the unit.

If you need replacement warning signs or manuals, contact an authorized Smokaroma representative or 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 Instant Burger so our records can be updated.

If you are a new owner of a used unit or have relocated your Instant Burger please take a minute to notify us by completing the Pre-Owned Equipment Registration page on our website. It is NOT a warranty registration.

Visit broaster.com and click on the OPERATOR SUPPORT tab, then select Equipment Registration. A form will come up for you to fill in. When done click on the SEND button and you are done.

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

3 - INSTALLATION

CONTENTS OF BOX:

- (1) Bag of One Step Prep Mix™
- (1) #8 Ice Cream Scoop
- (1) Spatula
- (1) Installation & Operation Manual
- (1) Shaker
- (1) Scotch-Brite Pad
- (1) Instant Burger® machine

UNPACKING:

1. Remove external cardboard packaging and styrofoam.
2. Remove accessories from the drip pan.
3. Follow the cleaning instructions as outlined in CLEANING, Section 08 of this manual.

LOCATION:

Position the unit on a flat, level stable surface.

Provision must be made to eliminate movement of the unit which might cause strain on the electrical connections.

There should be enough counter space from front to back to allow the cover to open without touching a wall behind the unit.

CLEARANCES:

Left side: 0"
Rear: 2"
Right side: 0"

DO NOT install unit where the louvers in either the front or rear of the unit are blocked.

GENERAL REQUIREMENTS:

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

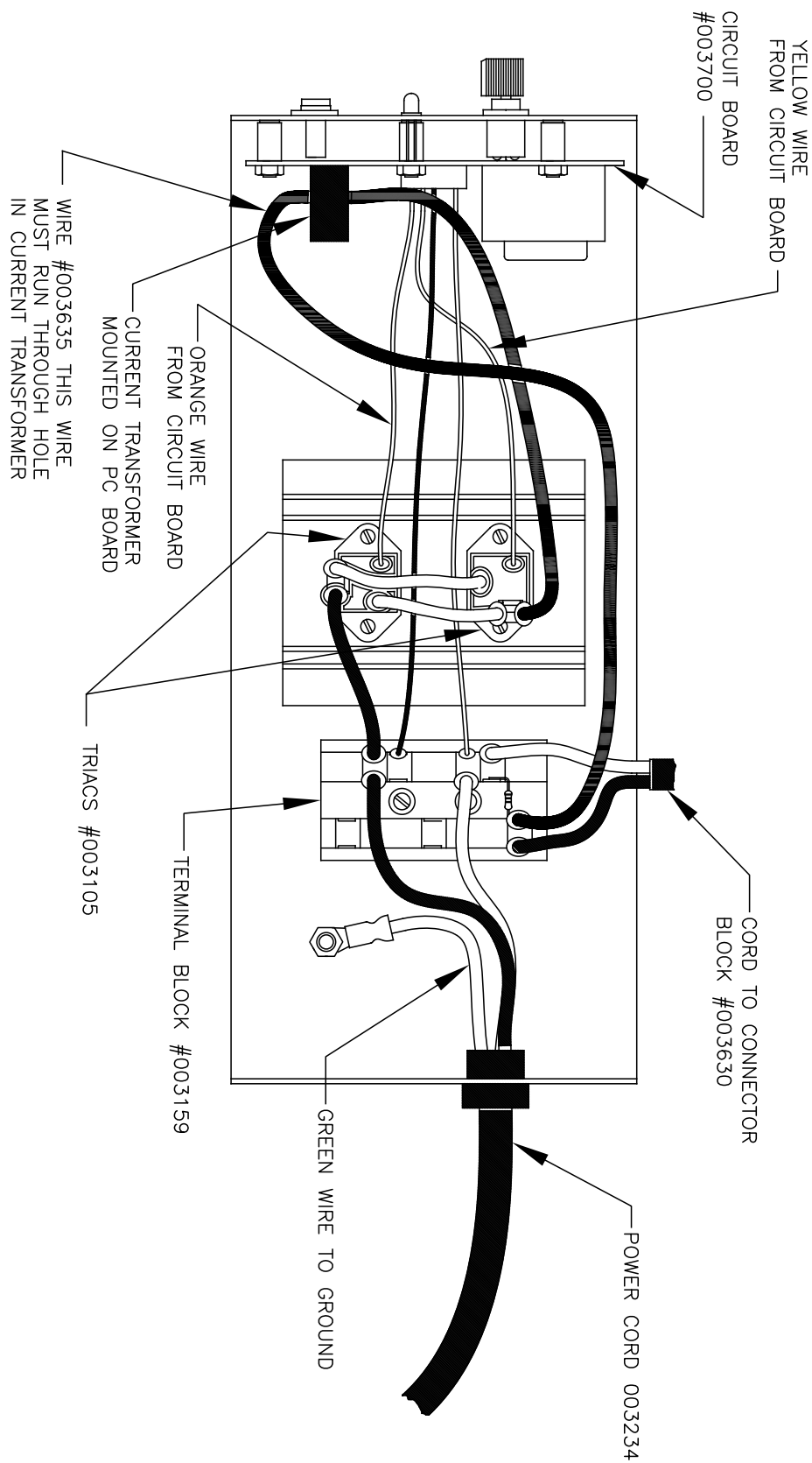
ELECTRICAL CHARACTERISTICS:

This unit is designed to operate on a 120V, 30 Amp, 1phase dedicated line. The Instant Burger® will shut down if the voltage drops below 90 volts.

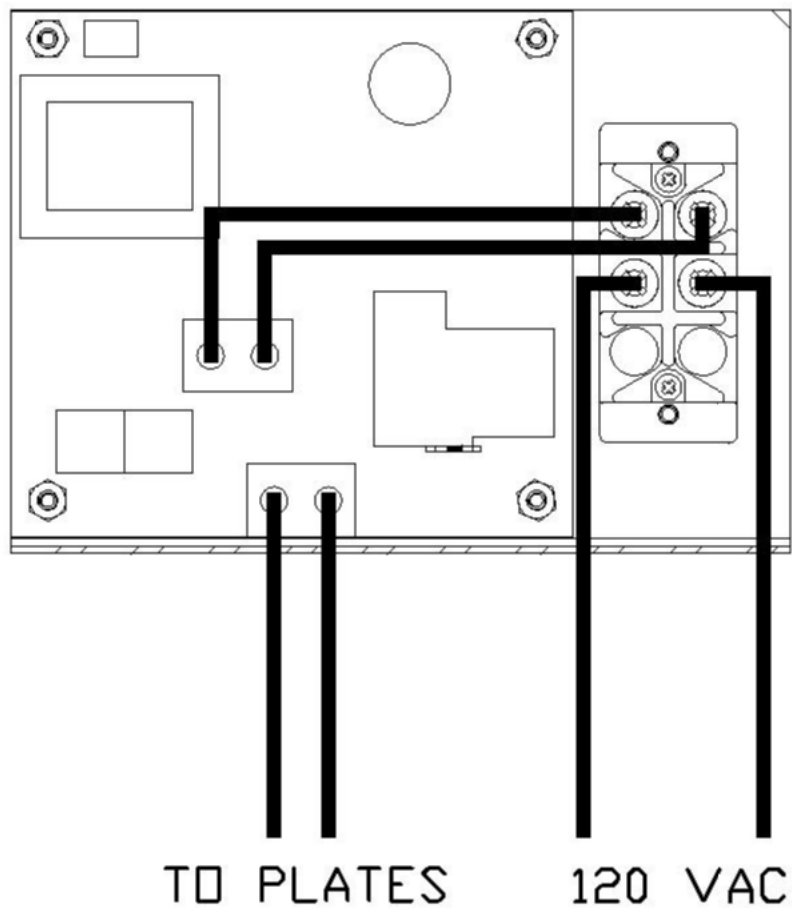


DO NOT connect to a circuit rated less than 30 amps.

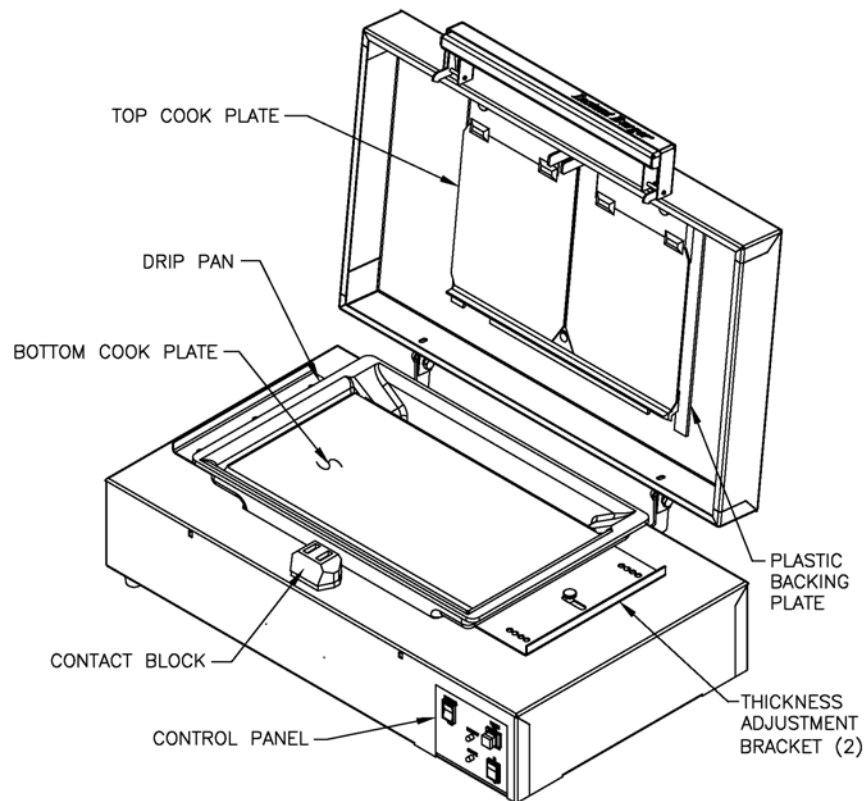
WIRING DIAGRAM:



WIRING DIAGRAM:
2020 Models



4 - GETTING TO KNOW YOUR INSTANT BURGER



THICKNESS ADJUSTMENT BRACKET:

These brackets control how thick a hamburger will be when it is cooked. They are also adjustable for different thicknesses of other products to be cooked.

PLASTIC BACKING PLATE: This plate insulates the TOP COOK PLATE from the metal cover.

TOP COOK PLATE: This plate is energized when the cover is locked down and cooks the top side of the product being cooked.

DRIP PAN: This pan catches the juices that come out of the product as it cooks. It sits on top of the THICKNESS ADJUSTMENT BRACKETS and also supports the BOTTOM COOK PLATE,

BOTTOM COOK PLATE: This plate cooks the bottom side of the product.

CONTACT BLOCK: Provides power to the top cook plate when cover is closed and locked.

CONTROL PANEL: Controls operation of the unit.

5 - PRE-COOKING PREPARATION

PRE-COOKING TIPS:

1. **DO NOT** add salt or salt-based seasonings to meat prior to cooking. However, Herbs, Onions and Bell Peppers may be used.

To prevent cook plate pitting, remove patties from cook plate before seasoning.

2. **DO NOT** operate unit with drip pan in overflow condition.
3. **DO NOT** operate Instant Burger in defective condition.
4. **DO NOT** operate unit without the plastic backing plate in place. (See section 4)

WHY USE MEATBALLS?

Meatballs are much easier to cook than pre-formed patties. Fresh meatballs are fool-proof even for the beginner. Use the ice cream scoop supplied with the machine to form the meatballs.

Pre-formed patties can require adjustments of the bottom cook plate. During formation, most patty meat is pressed tightly together into the shape of a round patty. When cooked on any equipment, compressed meat is usually dryer and tougher to eat than using freshly ground meat.

MEAT SELECTION - WHAT TO ORDER

Use fresh meat in bulk packs only and an ice cream scoop to measure it. Freshness is the key to flavor. Frozen patties will not cook properly.

Specify meat with at least a 20% fat content. Your choices range from 15% to 30% fat. The cooking process cooks the fat out of the meat and leaves the natural juices in.

Below is a simple chart showing the effects of various degrees of fat content.

Lean/Fat

<u>Ratio</u>	<u>Cooking Effects</u>
70 / 30	Juicy and Moist
75 / 25	Juicy and Good-Recommended
80 / 20	Moist and Good
85 / 15	Dry - Not Recommended

SCOOP SIZES AND PORTION CONTROL

It is important that hamburgers be portioned equal in weight. An ice cream scoop is ideal to perform this task. The larger the scoop size number, the smaller the capacity. To get a single, quarter-pound ball, use the #8 scoop provided with the machine. Ice cream scoops come in a variety of sizes.

Scoop Size	Oz per Ball	# of Balls/lb
6	5	3
8	4	4
10	3.5	4.6
12	3.2	5
16	2.3	7
20	2.0	8

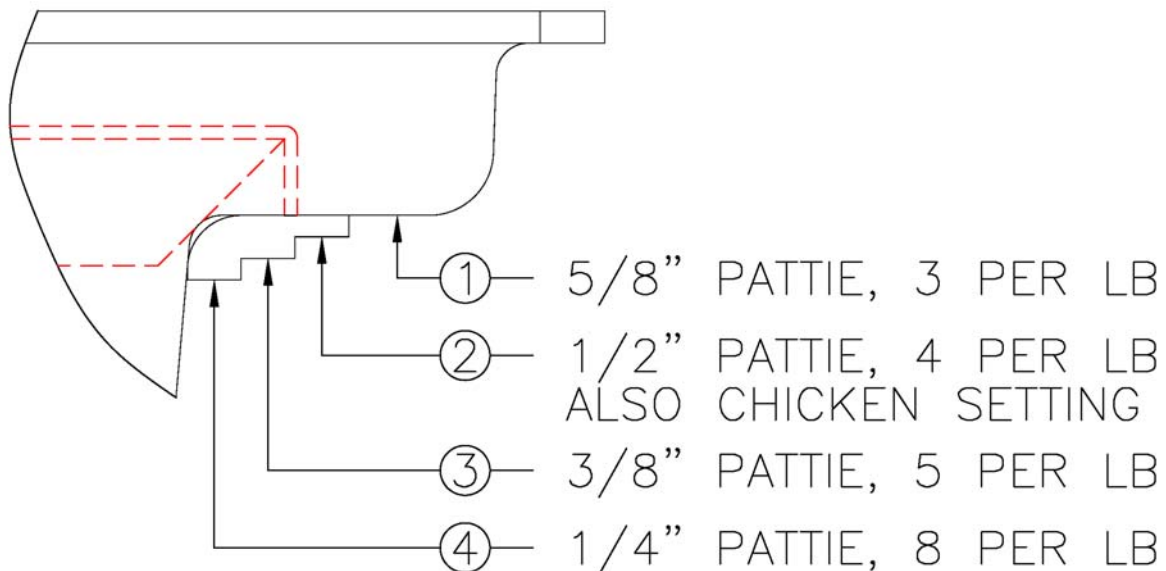
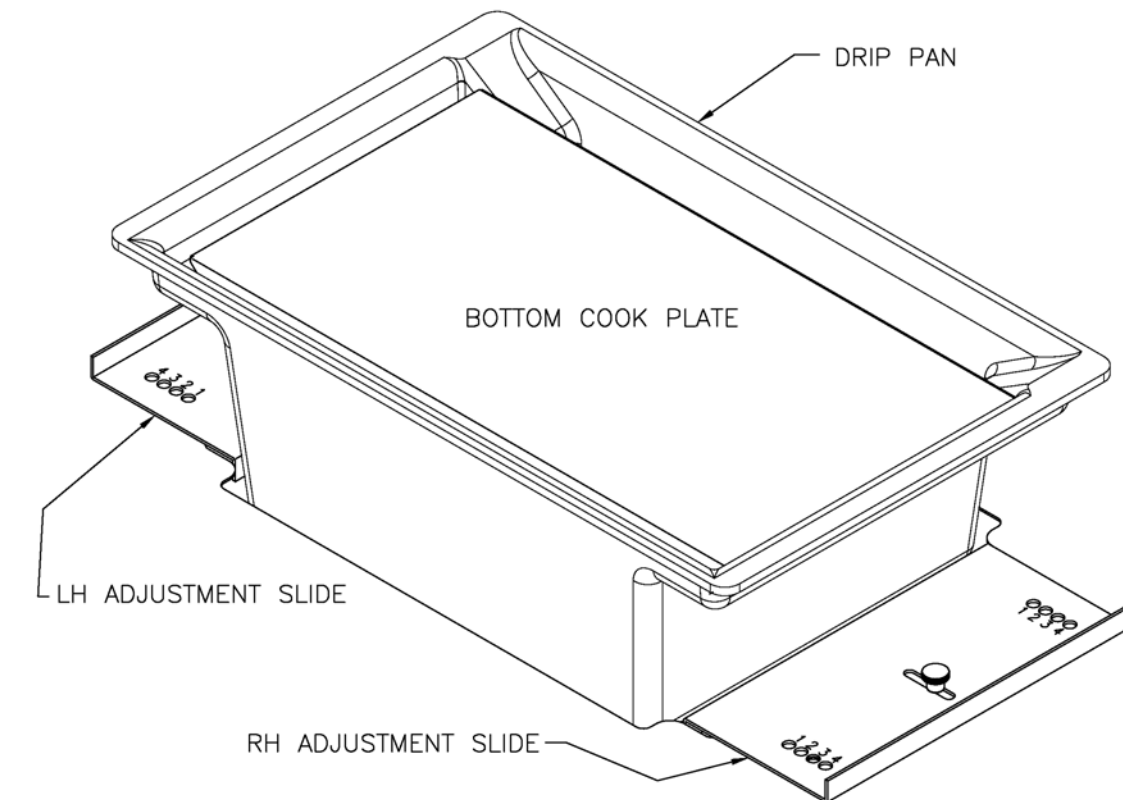
NOTICE

Make sure the bottom cook plate is at the correct height and both adjustment plates are on the same setting. See adjustments below.

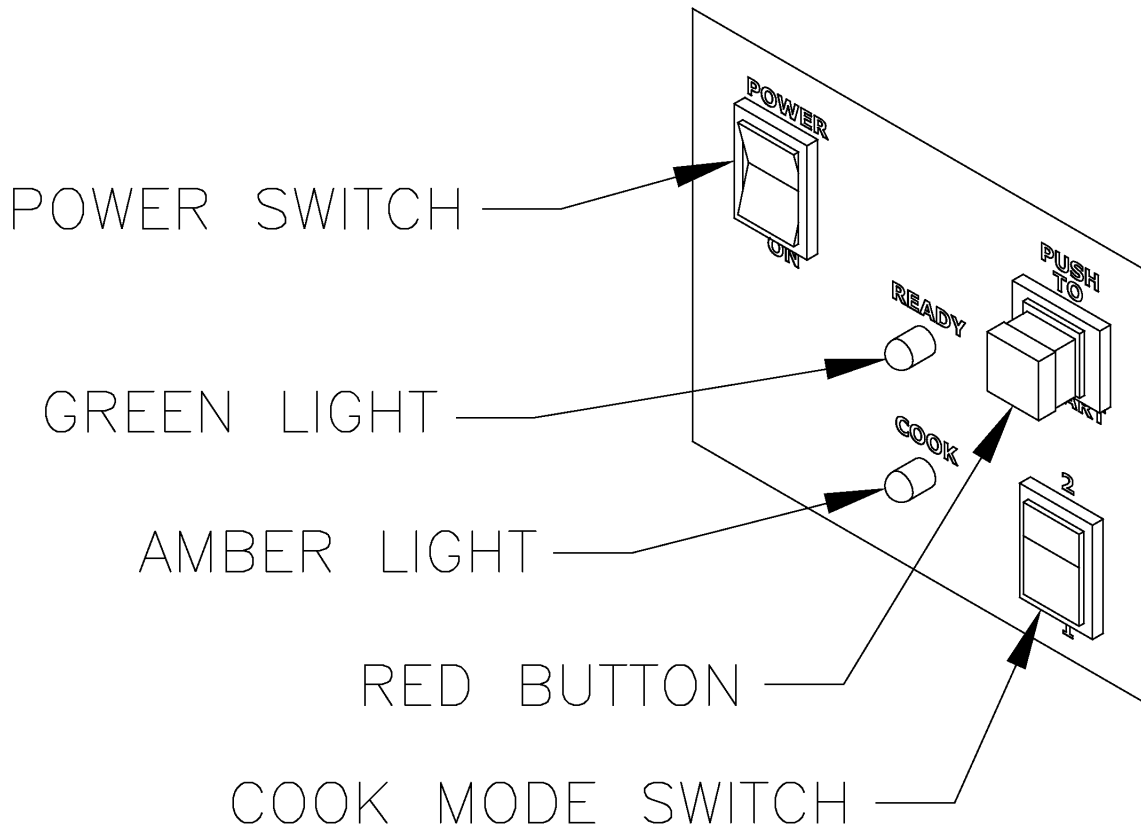
The bottom cook plate is adjustable in 1/8" increments from 5/8" for 8 oz. burgers to 1/4" for 2 oz. burgers.

PLATE ADJUSTMENTS:

To adjust, loosen plate adjustment knobs. Then slide plate to the position indicated for the thickness desired. Make sure both plates are set at the same position and re-tighten knobs.



6 - CONTROL PANEL



POWER SWITCH: Applies power to the unit.

GREEN LIGHT: Indicates unit is on

AMBER LIGHT: Illuminates when a cooking cycle is in progress.

RED BUTTON: Push to start a cooking cycle.

NOTICE

When the red START button is pushed the green light goes off and the amber light comes on. When the cooking cycle is done the amber light goes off and the green light illuminates again.

COOK MODE SWITCH: This switch controls the cooking time relative to the type of meat being cooked.

6 - CONTROL PANEL



2020 CONTROL MODELS

POWER SWITCH: Applies power to the unit.

GREEN READY LIGHT: Indicates unit is on

AMBER LIGHT: Illuminates when a cooking cycle is in progress.

COOK BUTTON: Push to start a cooking cycle.

NOTICE

When the **COOK** button is pushed the green **READY** light goes off and the amber light comes on. When the cooking cycle is done the amber light goes off and the green **READY** light illuminates again.

COOKING MODE SETTING: Select cooking mode 1 or cooking mode 2 as required. The green light above either button will indicate which cooking mode is active.

7 - OPERATION

DESCRIPTION OF OPERATION:

The Instant Burger represents the latest in modern cooking technology. It uses direct energy transfer to cook the meat, rather than using electricity to heat up an element, or a griddle.

To cook a hamburger, the Instant Burger passes the energy directly through the hamburger and causes it to cook itself. It does this economically, automatically and in a fraction of the time necessary to cook hamburgers by ordinary methods.

In operation, the hamburgers, either in a ball or pre-formed patties, are placed on the bottom plate. The cover is closed and the operator sets the COOK MODE SWITCH to "1" or "2" depending on the type of product being cooked. When the "Start" button is pressed, the cooking cycle automatically starts. A sophisticated electronic processor then takes over and monitors the energy to the hamburgers and automatically stops it at the correct degree of doneness. The result is a delicious tasting product. This is especially true since no oil or grease is used to cook the product.

The unit can cook practically any type of ground or tenderized beef, hot dogs, sausage, ground turkey and it can reheat pre-cooked chicken breasts.

GENERAL

Before cooking, meat must be fully thawed with no icy spots. It should however, be kept under refrigeration prior to cooking.

The operation of the Instant Burger is simple. Plug the unit into a grounded outlet, 115V, 30 amp individual branch circuit.

Move "Power Switch" to "On". The green light will come on indicating power is "On".

Cook Mode switch may be positioned at "1" or "2". Position "2" will cook the product more thoroughly but less juicy than position "1". It is suggested that position "2" be used on the first cooking in the morning when the plates are cold. Then switch to position "1" for subsequent cooking cycles.

COOKER OPERATION:

Hamburger patties must be the same weight to cook evenly.

1. Place hamburger ball or patty on each side of plate (See Fig. A). Hamburger must be placed one on each side (a hamburger portion on only one side will not cook).
2. Close cover. Lid must be completely closed and locked in place.
3. Press red “Start” button. The “Cook” (Amber) light will come on immediately.
4. When the amber light goes out, the green light comes on and the alert sounds the burgers are done. If hamburgers are not cooked sufficiently, close cover and press “Start” button again. Do not press “Start” button more than twice. Doing so will result in a undersired smell and a dry product. When amber light goes out and green light comes on, open cover, remove hamburgers and season with One Step Prep Mix™.
5. If one hamburger is sufficiently cooked and the other is not, remove the cooked hamburger. Place the uncooked hamburger in the center of the bottom plate (See Fig. B). Close cover and press “Start” button again.

If this happens consistently, see Trouble Shooting Section under “Uneven Cooking of Hamburgers”.

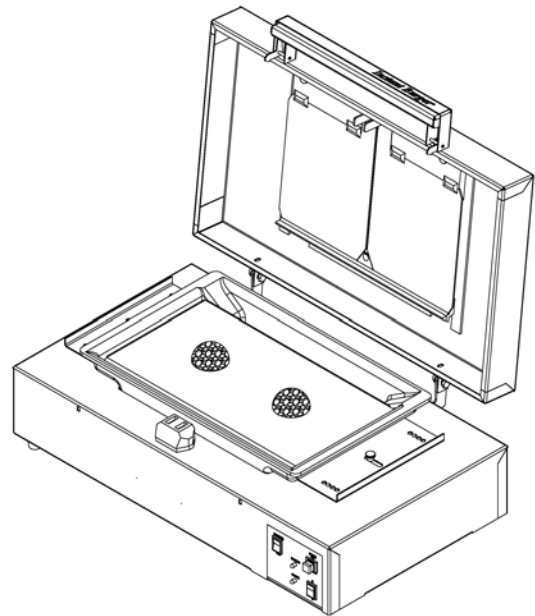


Fig. A

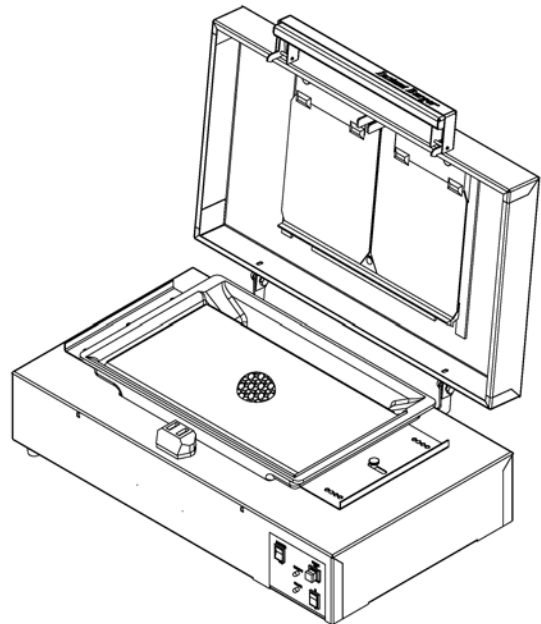


Fig. B

HOW TO ELIMINATE RED EDGES ON THE MEAT:

There are three ways to eliminate the red edges. Try one of the following:

- A. Set the cook switch to position “2”. This is necessary when the plates are cold. Then for a juicier hamburger switch to position “1” on subsequent cooking cycles.
- B. Before cooking, pat the rough edges of the raw meat to make it more round. This eliminates the raw edges by firming up the sides for a better looking finished product.
- C. Leave the lid down an extra 20 seconds after the green light appears. The internal heat within the meat will continue to cook the edges. The burger will be completely done after an extra 20 seconds.

HOW MANY TIMES SHOULD YOU COOK THE MEAT?

Cooking two portions should ideally require just one press of the “Start” button. Leaving the lid down until you finish dressing the bun will not overcook the meat.

If the meat is not done when the bun prep is finished, pressing the “Start” button again. A second cook cycle should not hurt the meat texture.

NOTICE

Cooking the meat more than two times will begin to toughen the meat and may result in an undesirable taste and smell.

The following factors determine how many times to start the cook cycle.

- 1. Cold to slightly frozen meat will have the tendency to push up the lid, shutting off the cook cycle. Prior to starting the cook cycle make sure lid is completely closed and locked. Then press “Start” button a second time.
- 2. Cooking uneven portion sizes will cause the smaller portion to cook faster than the larger portion. Simply remove the smaller portion and cook the larger, undone portion, in the center with another single cycle. If a streak is visible, simply move the last portion over an inch and leave top down approximately 15 additional seconds. Residual heat will generally remove the red streak without activating the cycle.

WHAT ELSE CAN BE COOKED ON THE INSTANT BURGER®?

1. Precooked Chicken Breast Fillets.
2. Sausage (Fine ground whole hog).
3. Hot dogs (Use all beef 8 to the pound).

COOKING CHICKEN BREASTS:

Cook precooked chicken breast only. Use frozen precooked chicken breast such as “Tyson” Mesquite flavored chicken breast. These have the char marks on them.

Thaw the chicken breast completely before cooking. To cook chicken breasts set the slide adjustment plates to position 2.

1. Place the “Cook mode” switch to “1”.
2. Spray the top plate with non-stick cooking oil.
3. Place a thawed chicken breast on each side of the bottom plate.
4. Press red cook button.
5. When unit beeps, open unit and turn over the chicken breast.
6. Close cover and press red button again.
7. Prepare bun.
8. Sprinkle chicken breast with “Red Rub”®.
9. Place chicken breast on bun and serve.

COOKING SAUSAGE:

PREPARATION: Spray the top plate with a non-stick cooking oil before each cooking cycle. This facilitates the browning process and prevents sausage from sticking.

NOTICE

Sausage creates a rank odor when plates are not cleaned thoroughly.

COOKING PROCEDURE: Always cook two patties at a time. After cooking the sausage on one side, turn the patties over and cook again.

Portion/ Scoop Size	# Portions Per Lb.	Portion Wt.
#20	8	2.0 oz

Set Slide plates to #2 position.

SAUSAGE BRANDS

Since the fat content of sausage is unusually high, buy a lean package of sausage. Order the sausage that is the most lean.

SERVING SUGGESTIONS:

1. Sausage biscuit with gravy.
2. Sausage and egg biscuit.
3. Plain Sausage and cheese biscuit.
4. Sausage, egg and cheese biscuit.

COOKING HOT DOGS:

Use “all Beef” hot dogs, 8 to a pound.

To cook only one hot dog, place in the middle between both plates (See Fig. 1).

To cook two hot dogs, put one in the center of each plate (See Fig. 2).

To cook three hot dogs, put one in the center of each plate and one between both plates (See Fig. 3).

NOTICE

After you cook a hot dog, you must raise the lid and roll each hot dog 1/4 turn and cook once more.

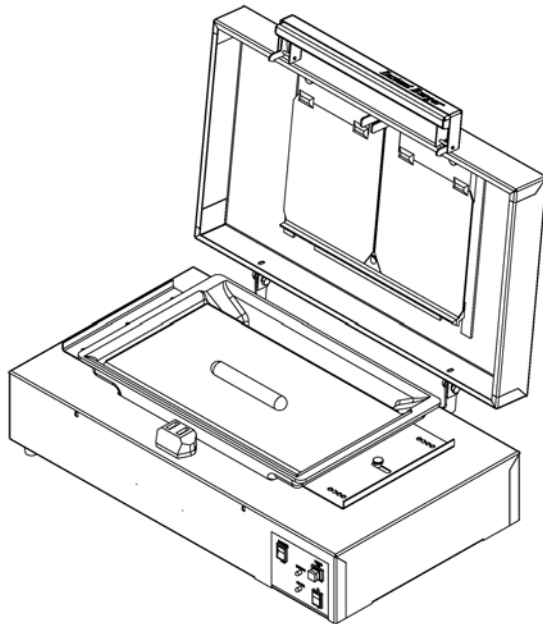


Fig. 1

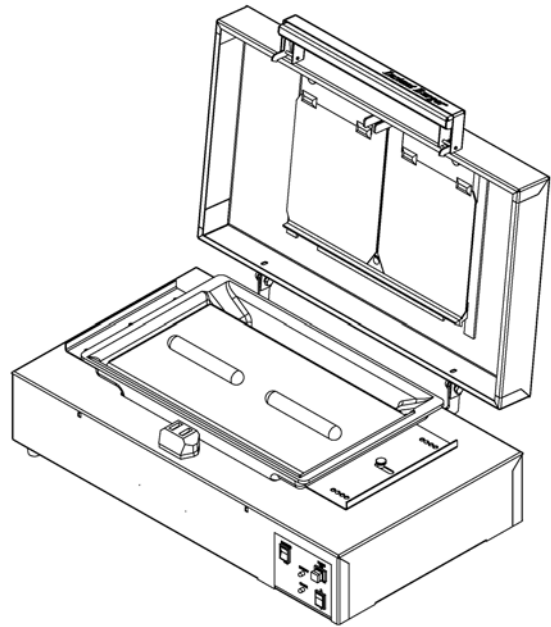


Fig. 2

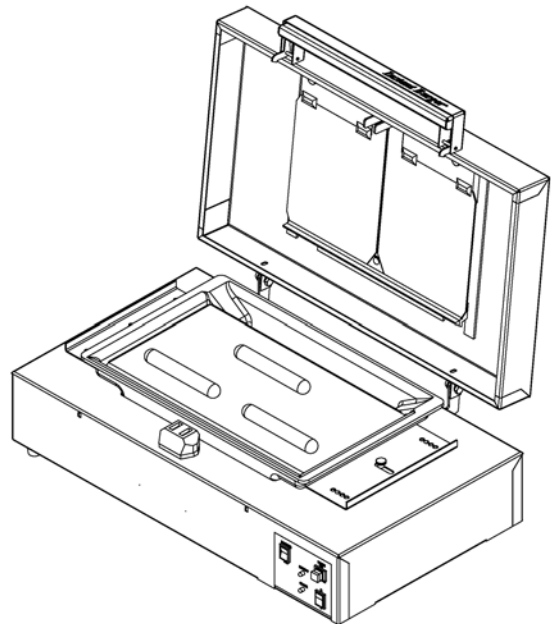
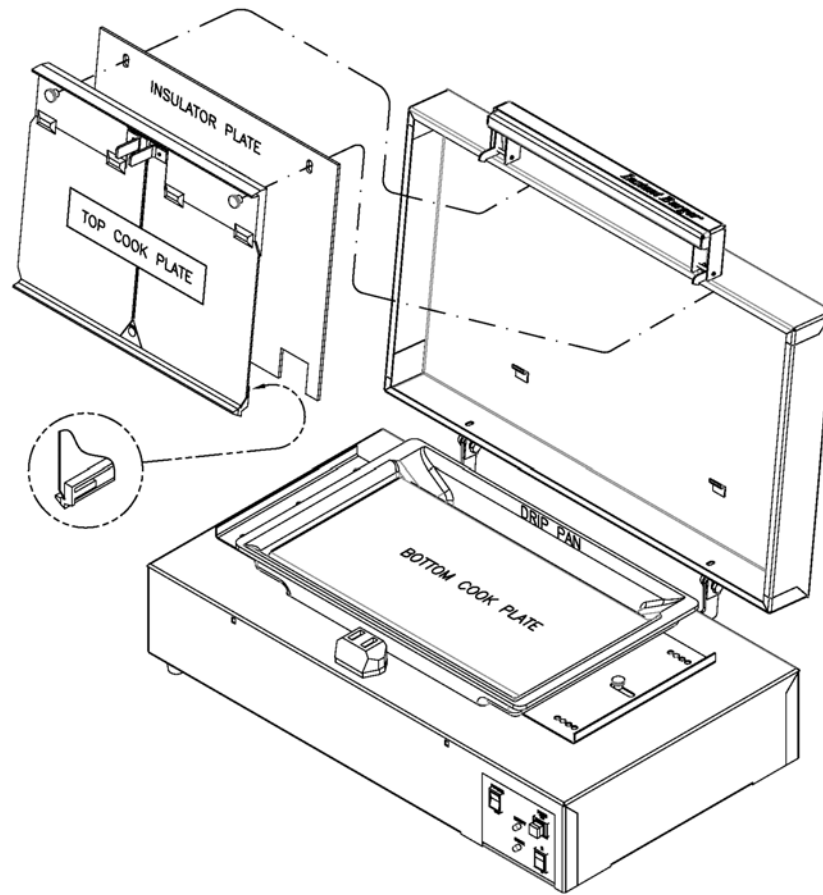


Fig. 3

8 - CLEANING



CLEANING PROCEDURE:

All parts which come in contact with the meat products may be removed and immersed in water for cleaning.



WARNING Unplug unit before cleaning.



DANGER DO NOT submerge console in water.

1. To remove the BOTTOM COOK PLATE, lift back of plate upward and lift out of DRIP PAN.
2. Lift DRIP PAN up out of unit.
3. Remove the TOP COOK PLATE by removing the two knobs at the top of the plate and swing plate out at the top and lift off of the support brackets.
4. Remove the PLASTIC INSULATING PLATE.

NOTICE

USE ONLY A 3M #7447 SCOTCH-BRITE PAD.

“Scotch-Brite” cleaning pads are essential for cleaning the cooking plates.

Immerse DRIP PAN, PLASTIC INSULATOR PLATE, TOP COOK PLATE and BOTTOM COOK PLATE in a mild soap solution.

(cont'd on next page)

To prevent undue scratching **DO NOT** scrub the plastic DRIP PAN and PLASTIC INSULATOR PLATE with the Scotch-Brite pad.

Dry the DRIP PAN and INSULATOR PLATE and reinstall into the unit.

Scrub the TOP and BOTTOM COOK PLATES with the Scotch-Brite pad until shiny. Also clean between the brass contact terminals on the TOP COOK PLATE.

After cleaning, TOP and BOTTOM COOK PLATES should be immersed in a chlorine solution of 1/2 tablespoon of liquid bleach to 1 gallon of water. Rinse with plain water and let thoroughly dry, then replace the plates into the Instant Burger®.

NIGHTLY SHUTDOWN:

Clean cooking parts as described above.

Wipe unit with a damp cloth and leave the unit unplugged.

9 - TROUBLESHOOTING

COMPLAINT	CAUSE	REMEDY
Cooks all the time.	<ol style="list-style-type: none"> 1. "START" button stuck 2. Triac Failure 3. Circuit Board Malfunction 	<ol style="list-style-type: none"> 1. Unstick button. 2. Contact Service Tech. 3. Contact Service Tech.
Hamburger overcooking and sticks to top plate.	<ol style="list-style-type: none"> 1. Dirty Top Plate. 2. Cook Mode switch in wrong position. 3. Bad Triac. 	<ol style="list-style-type: none"> 1. Clean Top Plate with Scotch-Brite pad to make it shiny. 2. Change switch to #1 position. 3. Contact Service Tech.
Hamburger cooks on one side but not the other.	<ol style="list-style-type: none"> 1. Top plate not installed properly. 2. Slide adjustment brackets not in same position. 3. Worn plates. 4. Handle or hinges are out of adjustment. 	<ol style="list-style-type: none"> 1. Remove and reinstall top plate. 2. Reset slide adjustment plates to the same setting. 3. Replace worn plates. 4. Readjust handle and/or hinges.
Have to push start button several times to get hamburger done.	<ol style="list-style-type: none"> 1. Voltage to unit is below 110VAC. 2. Wire installation to plug is faulty. 3. Using extension cord. 	<ol style="list-style-type: none"> 1. Wire receptacle to dedicated line. 2. Inspect and reconnect wires in plug. 3. Remove extension cord and plug unit into a dedicated 120VAC, 30 Amp receptacle.
Cooks for 5 seconds on #1 position then turns off.	<ol style="list-style-type: none"> 1. Circuit board faulty. 	<ol style="list-style-type: none"> 1. Contact Service Tech.
Green light is on but won't cook when red button is pushed.	<ol style="list-style-type: none"> 1. Loose wire connections in power module. 2. Break in wire to connector block. 3. Bad connector block. 4. Bad Triac. 	<ol style="list-style-type: none"> 1. Check wiring connections in power module. 2. Replace wire to connector block. 3. Replace connector block. 4. Contact Service Tech.
Cooks all the time unless cook mode switch is in #2 position.	<ol style="list-style-type: none"> 1. Circuit board faulty. 	<ol style="list-style-type: none"> 1. Contact Service Tech.
Meat is green on one side and raw on the other.	<ol style="list-style-type: none"> 1. Loose connections on wires on triacs. 	<ol style="list-style-type: none"> 1. Contact Service Tech.



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