



SERVICE MANUAL

BROASTER® 2400

PRESSURE FRYER w/SmartTouch

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



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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.

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:



Indicates an imminently hazardous situation which, if not avoided, will result in serious injury or death.



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



Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

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.



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.



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.



If at any time the POWER ON light does not turn off when the power switch is moved to the OFF position, disconnect the power to the fryer and contact your local Broaster Company representative for service immediately.



DO NOT operate unit without filter pan and filter pan cover in its proper position. Filter pan cover must be wiped clean after each filtering cycle. Make sure Pressure Relief Valve and Pressure Gauge ports on bottom of cover are clear of any oil or grease buildup.



Make sure Pressure Relief Valve and Pressure Gauge ports on bottom of cover are clear of any oil or grease buildup.

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.

cont'd on next page

⚠ WARNING Make sure a restraining device is used that complies with the Standard for *Commercial Gas Ranges*, ANSI Z83.11/ CSA 1.8 to guard against transmission of strain to the gas connectors.

⚠ DANGER Failure to restrain the fryer could allow it to move, causing hot shortening to spill out, or a possible break in the gas line causing an explosive condition.

TABLE OF CONTENTS

1 - WARNING SIGNS	1 - 1
2 - ELECTRIC POWER SUPPLY	2 - 1
WIRING DIAGRAMS ELECTRIC	
DOMESTIC	2 - 2
GAS	2 - 3
CE	2 - 4
3 - CONTROL PANEL	3 - 1
SMART TOUCH FAMILIARIZATION	3 - 1
COOK TAB	3 - 2
COOK TIME DISPLAY	3 - 2
AUTO COMP	3 - 2
TEMPERATURE DISPLAY	3 - 2
SELECT PRESET DISPLAY	3 - 3
CYCLES SINCE LAST FILTERED	3 - 3
FILTER TAB	3 - 4
SETUP TAB	3 - 5
SETUP DISPLAY	3 - 5
TIME & DATE ADJUSTMENT	3 - 5
TEMPERATURE	3 - 5
ENERGY SAVE SETTINGS	3 - 6
PIN MAINTENANCE	3 - 6
PRESETS	3 - 7
NAME EDIT	3 - 7
POSITION EDIT	3 - 7
TIME & TEMPERATURE EDIT	3 - 7
COMP ON/OFF	3 - 7
ADD NEW	3 - 8
MENU TRANSFER	3 - 8
EXPORT MENU	3 - 8
LOAD MENU	3 - 9
SHORTENING MANAGEMENT	3 - 9
LANGUAGE SELECTION	3 - 9
ALERT SETTINGS	3 - 9
HELP TAB	3 - 10

4 - POWER INPUT BOX.....	4 - 1
TIMER SWITCH.....	4 - 1
CONTROL ROD	4 - 2
2400GH PRESSURE FRYER.....	4 - 3
TRANSFORMER (2400GH)	4 - 3
2400E PRESSURE FRYER.....	4 - 4
CONTACTORS (2400E)	4 - 4
FUSE (2400E)	4 - 5
HEATING ELEMENT (2400E).....	4 - 6
RELAY (2400E)	4 - 8
PRE-HEAT RELAYS (2400E).....	4 - 8
 5 - COVER, YOKE, & LIFT	 5 - 1
FAMILIARIZATION	5 - 1
PROPER COVER OPERATION	5 - 2
GAS SPRINGS	5 - 3
ADJUSTMENTS	5 - 3
COVER AND YOKE REMOVAL	5 - 4
COVER AND YOKE DISASSEMBLY	5 - 5
COVER AND YOKE ASSEMBLY	5 - 6
CHECK CAM OPERATION.....	5 - 6
LIFT REMOVAL	5 - 7
SLIDE ROD AND BEARING REPLACEMENT	5 - 8
PRESSURE GAUGE.....	5 - 9
SAFETY RELIEF VALVES	5 - 9
 6 - PRESSURE SYSTEM	 6 - 1
EXHAUST DRAIN TUBE.....	6 - 2
EXHAUST TANK.....	6 - 2
EXHAUST TUBE.....	6 - 3
PRESSURE REGULATING VALVE.....	6 - 3
 7 - MAIN BURNER SYSTEM	 7 - 1
BURNER INFORMATION	7 - 1
GAS CONVERSION	7 - 1
LIGHTING INSTRUCTIONS	7 - 1
VENTILATION	7 - 2
GAS VALVE POWER CHECK	7 - 3
FLAME ADJUSTMENTS	7 - 3
MAIN BURNER FLAME ADJUSTMENT	7 - 5
MAIN BURNER ORIFICE.....	7 - 6
PILOT BURNER ORIFICE	7 - 7
COMBUSTION CHAMBER	7 - 8

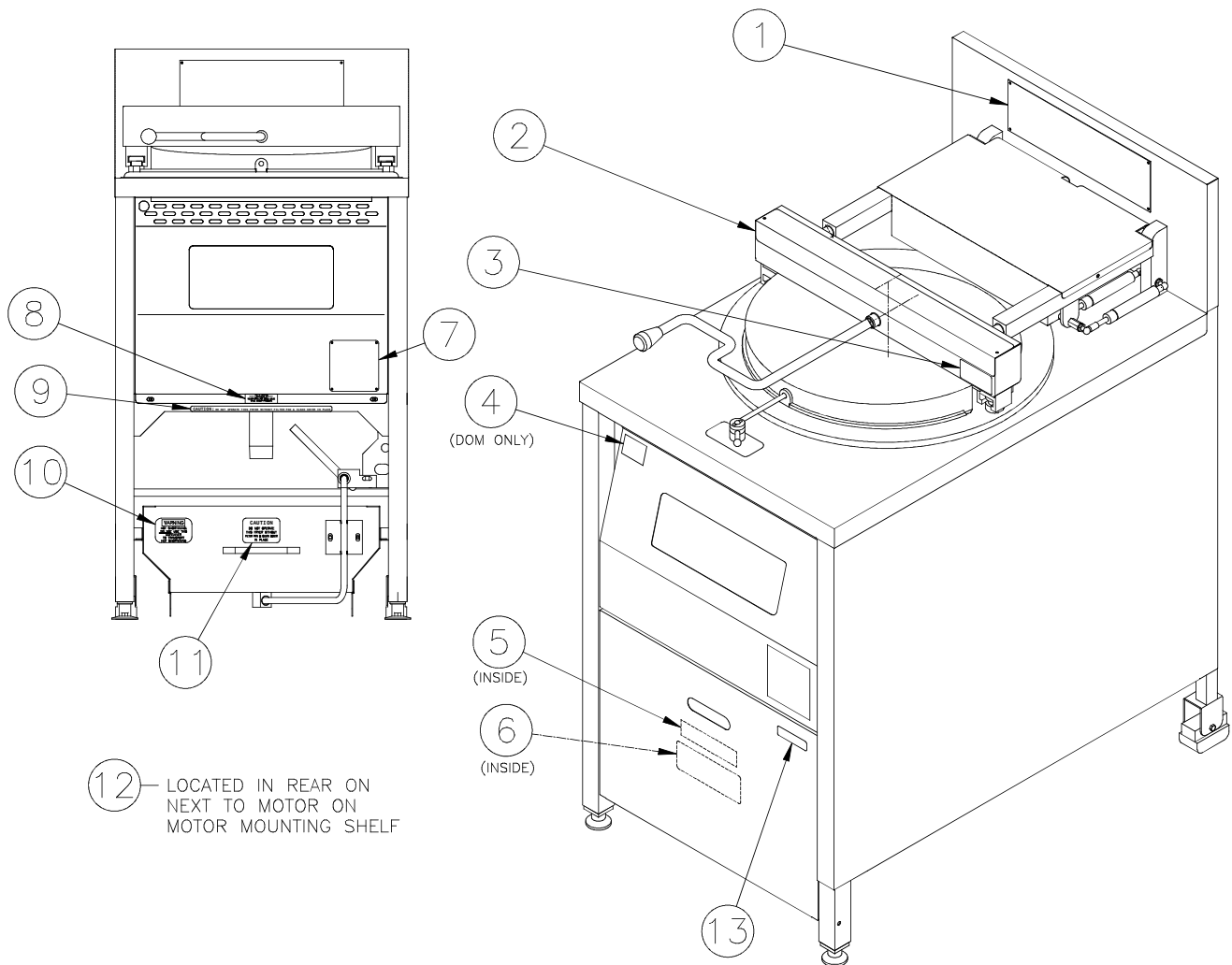
8 - DRAIN VALVE AND FILTER SYSTEM.....	8 - 1
DRAIN VALVE	8 - 1
FILTER PAN	8 - 2
CHECK VALVE	8 - 3
MOTOR	8 - 4
PUMP	8 - 5
 9 - TROUBLESHOOTING	 9 - 1
ELECTRICAL TIPS	9 - 1
SMART TOUCH CONTROLLER TIPS	9 - 2
GAS TIPS	9 - 3
COVER, YOKE, AND SLIDE TIPS	9 - 3
PRESSURE SYSTEM TIPS	9 - 4
PRODUCT TIPS	9 - 5
FRESH CHICKEN	9 - 5
FROZEN IQF CHICKEN	9 - 6
FILTERING TIPS	

1 - WARNING SIGNS

When servicing a Broaster® pressure fryer, be sure all safety devices and warning signs are in place and legible. If not, the Broaster Company should be notified in writing of the lack of warning signs and the existence of an unsafe condition.

If you need replacement warning signs or manuals, contact an authorized Broaster Company representative or the Broaster Company Service Department at:

(608) 365-0193



SAFETY AND OPERATING INSTRUCTIONS

FAILURE TO COMPLY WITH THESE SAFETY AND OPERATING INSTRUCTIONS
COULD CAUSE INJURY TO OPERATOR AND BYSTANDERS.

- Be familiar with the Operation Manual
- DO NOT attempt to heat water in fryer
- Never over-fill with shortening or product
- Keep cover open when draining cooking well
- Be sure cooking well is clean and free of water before filling with shortening
- Keep cover closed when cooker is not in use
- Never force cover open or closed
- Only operate with filter pan and cover in place
- Clean with Cooking Well Cleaner when oil is changed
- Remove all pressure before making any repairs
- Disconnect electrical power before servicing

MAXIMUM WORKING
PRESSURE IS 15 P.S.I.

VOLTS*	Hz	Kw
PHASE	AMPS	BREAKER
1 3		A A
		3 4

* IF HIGH LEG EXISTS CONNECT TO CENTER LUG OF CONTACTOR.
 • FOR SUPPLY CONNECTIONS USE WIRES SUITABLE FOR 90°C.
 • USE COPPER WIRE ONLY FOR FIELD CONNECTIONS.
CAUTION: CONNECT ONLY TO CIRCUIT WHERE POTENTIAL TO GROUND DOES NOT EXCEED 150V.
 • FOR USE ONLY WITH THE SPECIFIC LEGS AND CASTERS SUPPLIED BY BROASTER COMPANY.

BROASTER COMPANY
BELOIT, WI USA
MADE IN USA

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BROASTER EQUIPMENT AND PRODUCTS ARE MANUFACTURED AND SOLD UNDER ONE OR MORE OF THE FOLLOWING U.S. PATENTS AND TRADEMARKS: 636,699 - 1,690,034 - 2,688,611 - 7,134,385

Item 1 - Part #18018

HANDLE IN THIS POSITION
COVER IS CLOSED

BROASTER COMPANY • BELOIT, WI USA

HANDLE IN THIS POSITION
COVER IS OPEN

Item 2 - Part #15724

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.

ADVERTENCIA:

Trapos o papeles conteniendo aceite de cocinar pueden incendiar fuego si están expuestos al calor. Trapos de limpieza no son suficientes para remover el aceite completamente. Dispongan todo el aceite – papel y trapos con lodo en una basura que esta en un lugar ventilado lejos de todos los equipos de cocinar y lejos de otros lugares que pueden incendiar fuego como directo al pasadillo de luz del sol.

Item 3 - Part #16368



Item 4 - Part #15398

WATER & HOT OIL DO NOT MIX!

DO NOT POUR CONTENTS BACK
INTO COOKING WELL OR FILTER.
BODILY INJURY MAY OCCURE!

Item 5 - Part #10900

OPERATING INSTRUCTIONS

START UP
YOU ARE NOT REQUIRED TO PHYSICALLY LIGHT THE PILOT ON THIS UNIT.

1. TURN THE MANUAL SHUT-OFF VALVE TO THE "ON" POSITION. WAIT 5 MINUTES BEFORE TURNING GAS VALVE ON.
2. MOVE SLIDE SWITCH ON GAS VALVE TO "ON"
3. MOVE COOK / FILTER SWITCH TO THE "COOK" POSITION.

SHUT DOWN

1. TURN COOK / FILTER SWITCH TO "OFF" POSITION.
2. MOVE SLIDE SWITCH ON GAS VALVE TO "OFF".
3. TURN THE MANUAL SHUT-OFF VALVE TO THE "OFF" POSITION.

INSTALL IN ACCORDANCE WITH AMERICAN NATIONAL STANDARD FUEL GAS CODE ANSI Z223.1 LATEST ADDITION

Item 6 - Part #15694
2400GH Only

○
○

BROASTER® 2400GH

MANUFACTURED BY THE BROASTER COMPANY OF BELOIT, WI.
PARTS AND SERVICE SUPPLIED BY AUTHORIZED BROASTER DISTRIBUTORS.

INTENDED FOR OTHER THAN HOUSEHOLD USE

FOR USE WITH OR G GAS

BTU/HR OR KW net

MANIFOLD PRESSURE

IN WC OR mBAR

CLEARANCES		
	US	EU CAN
BACK	6	6
RIGHT SIDE	0	1
LEFT SIDE	0	1

C US

FOR USE ONLY IN
NON-COMBUSTIBLE
LOCATIONS.

ANSI Z83.11-

CSA 1.8-

GAS FOOD SERVICE EQUIPMENT

○
○

Item 6 - 2400GH Only
15667 Natural Gas
17421 LP gas

MODEL 2400G
NEVER OPEN POT DRAIN VALVE
WHILE UNDER PRESSURE

Item 8 - Part #06375

WARNING

HOT SHORTENING!
DO NOT USE THIS
CONTAINER
TO TRANSPORT
HOT SHORTENING

Item 10 - Part #11028

CAUTION

DO NOT OPERATE
THIS FRYER WITHOUT
FILTER PAN & CLEAN COVER
IN PLACE

Item 11 - Part #15725

— WARNING —

TO AVOID SPLASHING OF HOT LIQUID, UNIT
MUST BE RESTRAINED TO PREVENT TIPPING.
THIS MAY BE DONE BY INSTALLING UNIT IN
A BATTERY OF APPLIANCES, IN AN ALCOVE,
OR WITH ADEQUATE TIES.

Item 12 - Part #13396

MANUAL SHUTOFF VALVE
LOCATED BEHIND THIS PANEL

Item 13 - Part #11746
2400GH Only

CAUTION: DO NOT OPERATE THIS FRYER WITHOUT FILTER PAN & CLEAN COVER IN PLACE

Item 9 - Part #15785

2 - ELECTRIC POWER SUPPLY



WARNING The 2400E is designed to operate on 3-phase input **ONLY. DO NOT** connect to 1-phase power.



DANGER Many sections in this manual pertain to checking and repairing electrical components. High voltage will be encountered in several instances. Only persons trained and equipped for checking high voltage shall undertake such repairs.

If no component operates, check main power supply. Be sure main circuit breaker is ON and main fuses are good.

Correct voltage:

1-Phase
2400GH 120 VAC

3-Phase
2400E 208 or 240 VAC

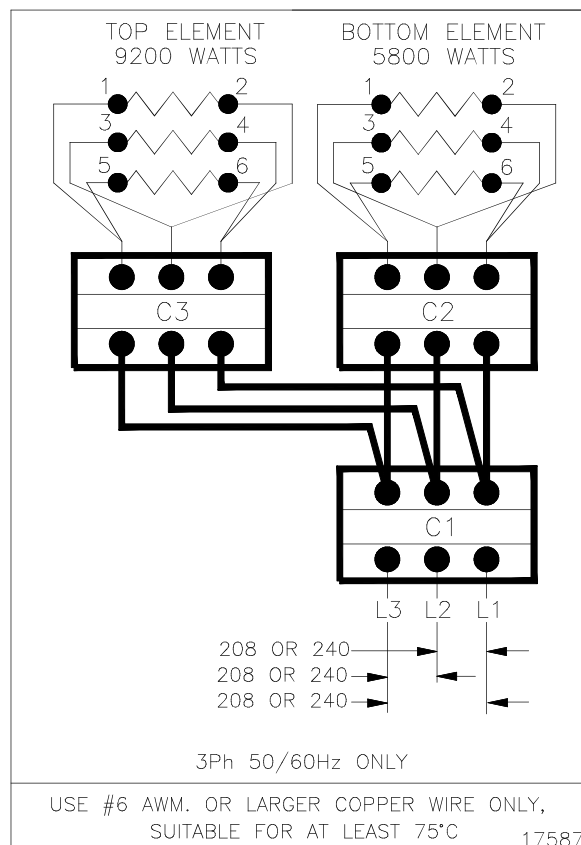
Perform the following if unit will not turn on:

1. Disconnect main power supply.
2. Be sure all connections are tight. If power supply is proper, see TROUBLESHOOTING section.

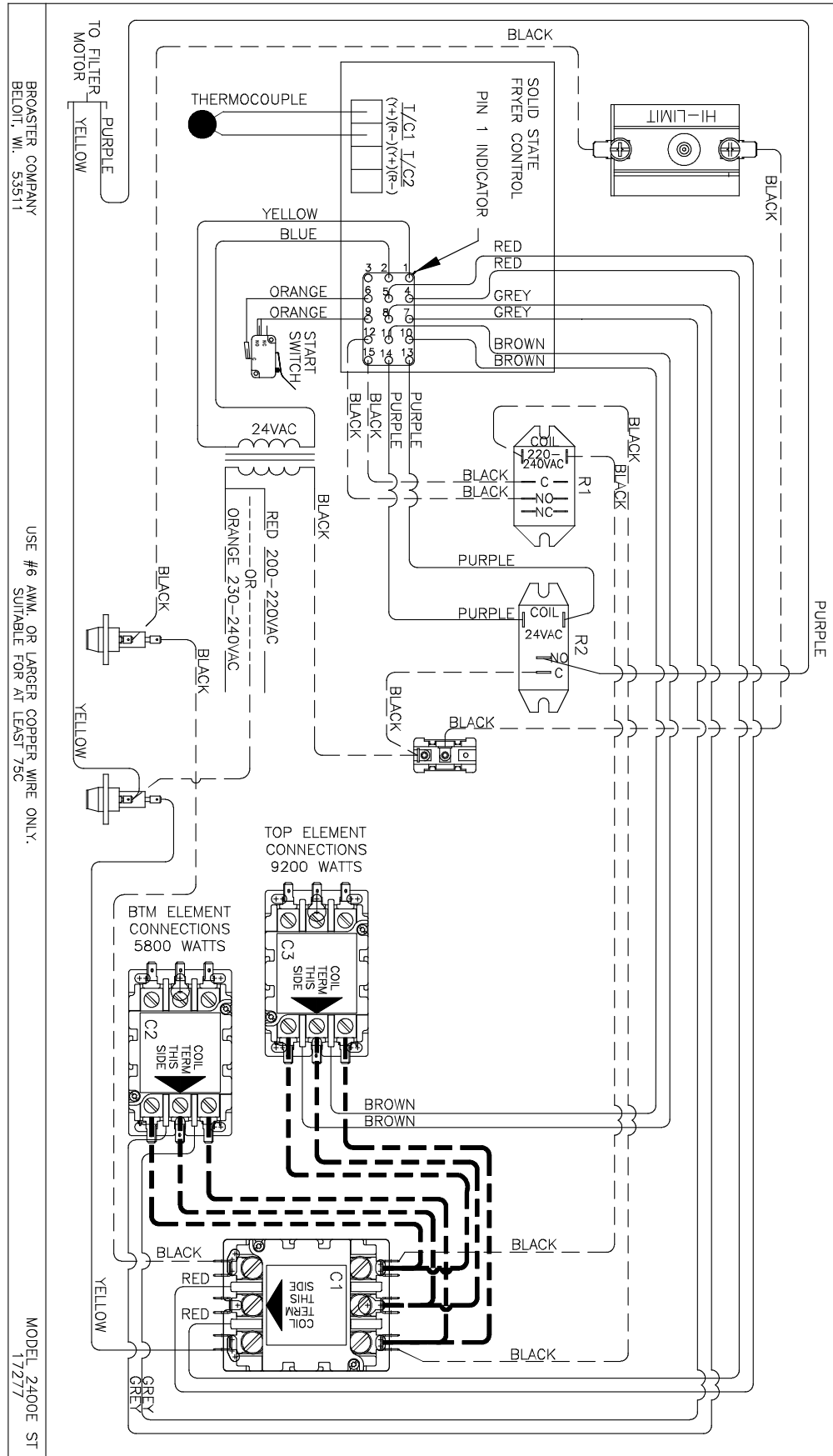
Wiring diagrams are located on inside front panel.

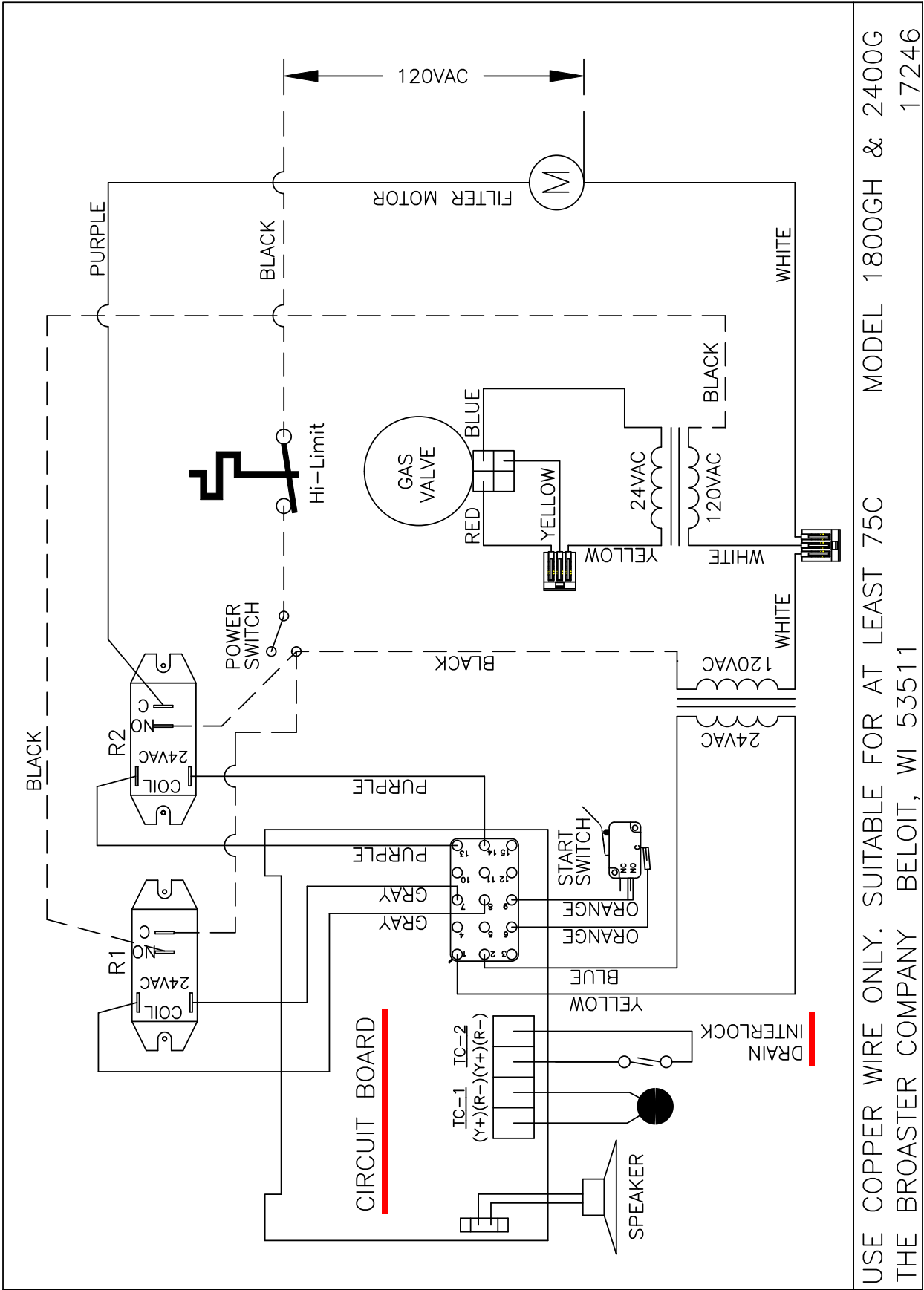
WIRING DIAGRAMS:

Three Phase Wiring: 2400E General Power



2400E 208 or 240VAC:

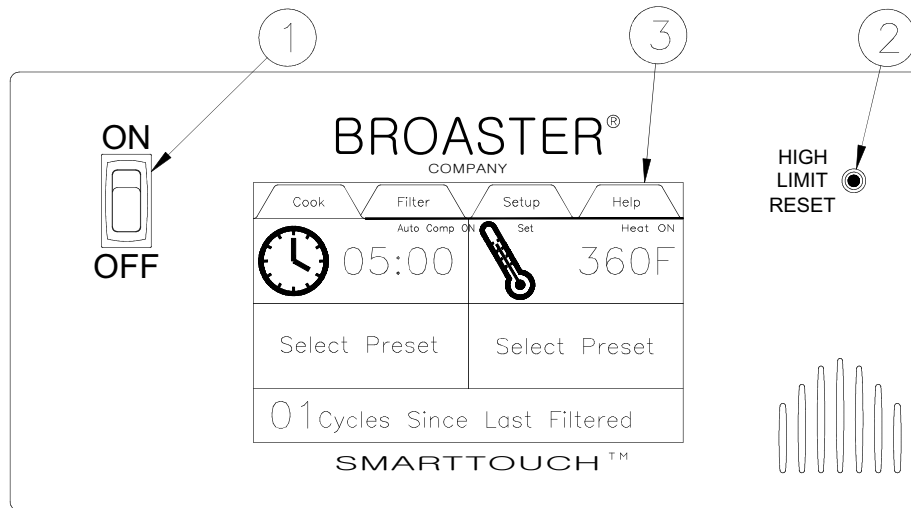




USE COPPER WIRE ONLY. SUITABLE FOR AT LEAST 75C MODEL 1800GH & 2400G
THE BROASTER COMPANY BELOIT, WI 53511 17246

3 - SMART TOUCH CONTROL PANEL

SMART TOUCH FAMILIARIZATION



1. Power Switch: This switch has two positions: ON or OFF.

2. Hi-Limit Control: Prevents oil temperature from exceeding 475°F. When this control trips, the power to the unit will be shut down. Turn unit OFF and DO NOT attempt to operate until it has been serviced by an authorized Broaster Company representative.

NOTICE

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.

3. Touch Control Screen: Touching this screen controls the many options of the fryer.

On initial power up you may be asked to enter the current date and time, and verify the Serial Number. Or the screen will have the word CAUTION flashing on the screen.

If the date and time entry screen appears press the box after “Month” and a keypad will appear. Enter the number of the month

and press the enter key. Repeat this action for the Day, Year, Hours, Minutes, Seconds, AM and PM boxes. When finished press the green OK button in the bottom right corner of the screen. The next display will ask you if this date should be used to establish the warranty start date. Press the green OK button.

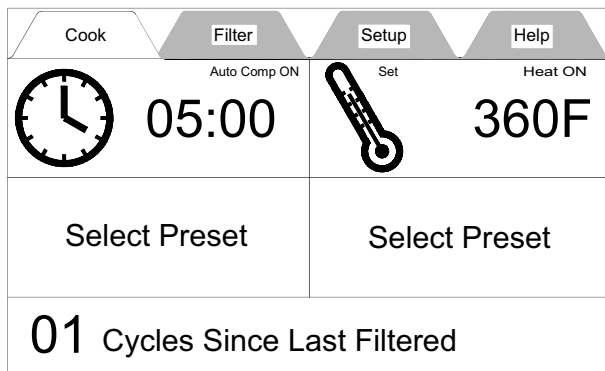
You will then see a display asking you to verify the serial number of your fryer. Enter the serial number using the keyboard and press enter.

Note: The date/time display and the serial number display will not appear again when the power switch is turned off and back on.

If the CAUTION screen appears it is there to remind you to check the oil level before the heating elements or burner are activated. If the oil is at the proper level, press the green OK button in the bottom right corner of the screen.

Along the top of the screen are four tabs (Cook, Filter, Setup and Help) to help you setup and use your fryer.

COOK TAB



This tab is the main working screen. From this screen you can set the Cook Cycle Time, Cook Temperature or select a Product Preset.

CookTime Display:



The cook time is indicated in the box next to the clock face. To change the time press the time display twice and a keypad will appear.

Enter the cook time for the product you are cooking, as you enter the time it will appear above the keypad. To save this time press the enter key the new time will be entered and the keypad will disappear.

If no entry is made or the enter key is not pressed within 25 seconds, no change is made to the time.

When a cooking cycle is started the box below the cook time turns yellow and shows the amount of time remaining in the cycle. The right box displays "CUSTOM". The word "CUSTOM" also replaces the tabs across the top of the display. "CUSTOM" indicates you are in manual cooking mode.

At the end of the cycle the left box alternates between red and white, the alert sounds and continues until the exhaust valve is opened by turning the small handle on the countertop from "CLOSED" to "OPEN".

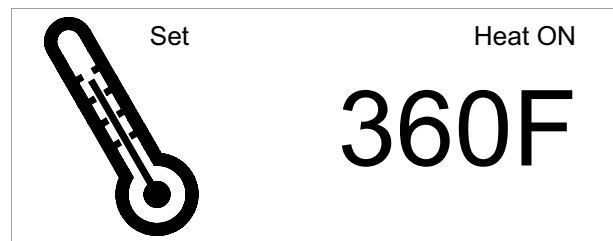
Auto Comp

In the upper right corner of the cook time display is the Auto Comp indicator. It will be black if Auto Comp is off and green if Auto-Comp is on.

To turn Auto Comp on or off press the cook time display twice. When the keypad appears the Auto Comp toggle switch is in the upper right corner of the keypad. If the button is red Auto Comp is off, if it is green Auto Comp is on. Press the Auto Comp button to change it then press the enter key.

Our recommendation is that Auto Comp should be on when cooking a load of product.

Temperature Display:



The temperature is indicated next to the thermometer.

When the fryer is turned on in the morning this box will be yellow and "Heat On" will be displayed. The temperature will alternate between "LOW" and the set temperature until the oil temperature reaches the set temperature.

There are other times when this will occur;

1. Anytime the temperature is changed.
2. After a filtering cycle.
3. When a preset is selected and the oil temperature is not at the preset temperature.

In any of these cases when the oil temperature reaches the set temperature the box turns green indicating the oil is up to the set temperature.

The temperature shown in this box can be either the “Set” temperature or the “Actual” temperature as indicated above the thermometer. To change from one to the other press and hold anywhere in the box for 3 seconds. An alert will sound when you press the box and a second alert will sound when the change is made.

To set the temperature, press the temperature box twice and a keypad will appear. Enter the temperature for the product you want to cook, as you enter the temperature, it will appear above the keypad. To save this temperature press the enter key.

Select Preset Display:



Select Preset

There are 2 “Select Preset” boxes.

All of the Broaster Company Products are preloaded into the memory of the control and can be selected when you want to cook that product. The cook time and cook temperature for that product will be automatically entered in the Time and Temperature displays.

To select a product, press either preset box and a menu of the products will be displayed. Tap the product you wish to select.

If the wrong product comes up, don’t worry! Tap the preset box again and the menu will reappear.

When the item has been selected a picture of the item will appear in the left box and a description of the item will appear in the right box. When a cook cycle is started the left box turns yellow and the time remaining in the cycle is displayed. The picture moves to the right box.

If the menu item to be cooked uses a different temperature the temperature box will either remain green meaning it is all right to start a cook cycle or it will turn yellow meaning the temperature is too low to start a load. Wait to start a cook cycle until the temperature is green.

When the temperature is green. Load the product as recommended and move the small handle on the top of the fryer from open to close. This will start the cycle timer counting down. When the load is done an alert will signal that the cooking cycle is complete.

Cycles Since Last Filtered:



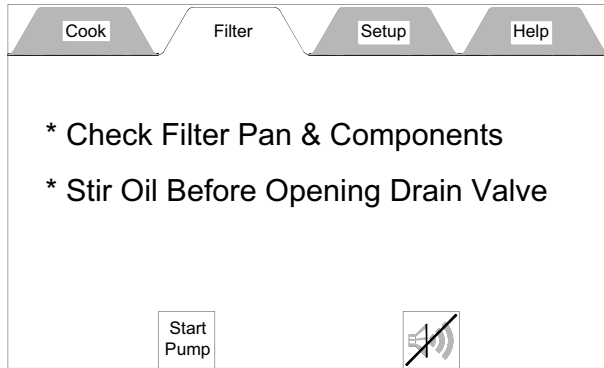
01 Cycles Since Last Filtered

It is recommended the oil should be filtered every 5 loads.

This box indicates how many cook cycles have been done since the last time the oil was filtered. It is active and can be pressed at any time to go to the filter display except during a cooking cycle. Once you reach a preset number of cycles, you will be shown a filter options screen. If a filter cycle is bypassed the next cycle will turn red and start flashing.

This number can be changed and the procedure will be explained in the Setup Tab section.

FILTER TAB



This tab is the filter motor control and has two buttons; a Start Pump button and an Alert Silence button.

There are also two reminders to observe before filtering the oil. SEE SECTION 9 - COOKING OIL CARE AND FILTERING before starting the pump motor.

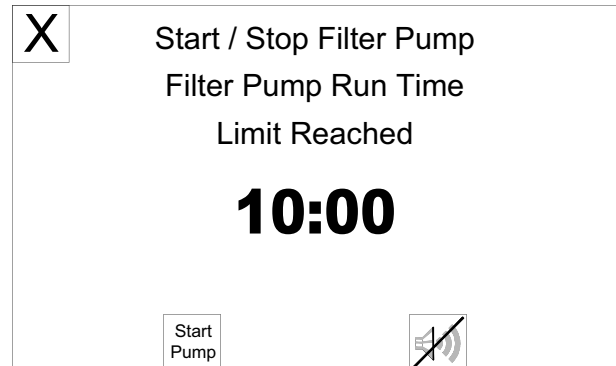
When the Start Pump button is pressed the filter running display appears as shown below.



The timer in the middle of the screen starts counting up. When it reaches 5:00 minutes an alert sounds and a reminder flashes (see below) to close the drain valve. To silence the alert press the button with the speaker on it. DO NOT press the Stop Pump button.



Press STOP PUMP after the oil is completely returned to the cooking well or you can leave the pump running and it will automatically stop when the counter says 10:00 minutes. See display below.



To return to the Cook Tab, press the red X in the upper left corner. The Caution Display will appear advising the oil level be checked. If the oil level is OK press the green OK button.

SETUP TAB

This tab may or may not be secured. If it is unsecured the Pin Disabled display will appear as shown below. Press the OK button to continue.

CookFilterSetupHelp

PIN disabled
Press OK

OK

If this tab is secured the Enter Pin display will appear as shown below.

CookFilterSetupHelp

Enter PIN

If the Pin number is known, press the box and a keypad will appear. Enter the PIN number and press Enter.

Setup Display:

CookFilterSetupHelp

Time & Date Adjustment

Temperature

Energy Save Setting

Pin Maintenance

Presets

Shortening Management

Language Selection

Alert Settings

Exit Setup

Time & Date Adjustment:

Pressing this option opens the Set Date & Time display.

X

Set Date & Time

Month

Day

Year

Hours

Minutes

Seconds

AM

PM

OK

To set the date and time, press the box after “Month” and a keypad will appear. Enter the number of the month and press the enter key. Repeat this action for the Day, Year, Hours, Minutes, Seconds, AM and PM boxes. When finished press the green OK button. To leave this display without making a change press the red X or the green OK.

Temperature:

Pressing this option opens the Temperature Settings Display.

The only thing that can be set in this display is the temperature scale, either Degrees F (fahrenheit) or Degrees C (Celsius).

X

Temperature Settings

Temperature Units:

Degrees F

OK

Pressing the Degrees box switches the units. Then press OK.

Energy Save Setting:

Pressing this option opens the Energy Saving Settings display.

X

Energy Saving Settings

Set Energy Save Timer (HH:MM):

00:00

Set Auto Shut Off Timer (HH:MM):

00:00

(Setting Either Timer to 00:00 will disable the function)

OK

You have two options on this display:

OPTION 1: Energy Saving Option.

The fryer will go into this mode when the specified idle time has passed. When the fryer goes into the energy saving mode the oil temperature will drop to 270° F (132° C) and remain there until the fryer is prompted by pressing the green OK button, to resume the normal cooking temperature. When the fryer enters the energy saving mode the display shown below appears.

Energy Save Mode

Set temperature is 270F

Allow temperature to recover
before cooking

OK

When the OK button is pressed the display returns to the normal Cook Tab display and the temperature will be yellow and Low and the set temp will be alternating. **DO NOT** start cooking until the temp display is green.

Option 2: Auto Shut Off Timer.

When this option is set, the control will shut off all heaters, and the display shown below will appear.

Heat Off

due to inactivity

Hit "OK" to resume and allow
temperature to recover
before cooking

OK

Follow the instructions on the screen to resume use of the fryer.

Pin Maintenance:

Pressing this option opens the Pin Maintenance display.

X

PIN Maintenance

Pin

Pin On/Off

OFF

OK

Presets:

Pressing this option opens a list of products with a picture of the product and the cook time and cook temperature pre-loaded.

This is where the product preset is either shown or not shown as a preset on the Cook Tab.

	Select Preset or	Add New	Load Menu	Export Menu
# 1	☐	Chicken 8pc Mixed FRESH		▲
# 2	☐	Chicken Popcorn Cajun IQF		▲
# 3	☐	Chicken Popcorn Regular IQF		▲
# 4	☐	Chicken Tenders Home Style IQF		▲
# 5	☐	Chicken Tenders Regular IQF		▲
# 6	☐	Burrito Bean'n Beef IQF		▼
# 7	☐	Burrito Breakfast IQF		▼
# 8	☐	Burrito Pizza IQF		▼

By default all products will be shown. To turn any product off, press the item once and the Edit/Create Preset display will appear.

Edit / Create Preset					Delete
Edit / Enter Preset Name: Chicken Popcorn Cajun IQF					
Edit / Enter Preset Number: 02					
Stage	Temperature	Time	Comp On / Off	Active	
1	360F	05:00	On	Yes	
2	000F	00:00			
3	000F	00:00			

OK

Here you can edit the name of the of the product, change its position on the list, set the cook time and temperature, set Auto Comp to be on or off during the cooking cycle and whether or not this item should be active as a preset on the Cook Tab.

Creating a new product or deleting a product on the list will be described later.

Name Edit:

To edit the name of the current product press the Edit / Enter Preset Name bar and a typewriter keyboard will appear. The cursor will be at the end of the name. To change the name press the BACK button and the cursor will delete the name one letter each time the BACK button is pressed.

Delete the letters until you get to the place where you want to start making the change. To get the numbers and symbols to come up press the Symbol key.

When you have completed entering the changed name press the ENTER key.

Position Edit:

To change the position of this item on the menu list, press the Edit / Enter Preset Number bar and a number pad will appear. Enter the number of the position you want this item to appear at then press the ENTER key.

Time & Temperature Edit:

Most of the cooking will be done on stage 1. To edit this feature press the button and a number pad will appear. Enter the desired cooking temperature or time and press the ENTER button. If a number is entered and the ENTRY button is not pressed within 30 seconds the number pad will disappear and no changes will be made.

Comp On / Off:

This button toggles Auto Comp on or off.

Active:

This button allows the item to be shown in the preset menu list of the Cook Tab. If the button says Yes the item appears on the list if No it does not.

You can quickly tell when a product is not active because the name and number of the item will be greyed out.

ADD NEW:

Pressing this button opens a display to enter a new product to the menu list. This display is similar to the Edit display except all information must be added.

Stage	Temperature	Time	Comp On / Off	Active
1	000F	00:00	On	Yes
2	000F	00:00		
3	000F	00:00		

To enter the name press the Edit / Enter Preset Name bar and enter the name of the new product.

The Preset Number automatically defaults to the next number after the last item on the list. This can be changed by pressing the Edit / Enter Preset Number bar and entering the number where you want this item to appear.

Set the cook temperature and cook time the same way as when editing a preset.

Set Auto Comp and Activity accordingly.

Press the green OK button to save the new product.

Menu Transfer:

The Smart Touch control allows a revised menu to be transported from one fryer to other fryers which also have a Smart Touch control. This is done from the Preset tab using the Load Menu and Export Menu buttons along the top of the display.

Select Preset or	Add New	Load Menu	Export Menu
# 1	☐	Chicken 8pc Mixed FRESH	
# 2	☐	Chicken Popcorn Cajun IQF	
# 3	☐	Chicken Popcorn Regular IQF	
# 4	☐	Chicken Tenders Home Style IQF	
# 5	☐	Chicken Tenders Regular IQF	
# 6	☐	Burrito Bean'n Beef IQF	
# 7	☐	Burrito Breakfast IQF	
# 8	☐	Burrito Pizza IQF	

EXPORT MENU:

When you make changes to the menu on one fryer and want to put the same menu on other fryers with the Smart Touch Control you can export the revised menu from this fryer to the Flash Drive and load it onto the other fryers.

Plug the flash drive into the USB port in the front panel above the control panel. Press the Export Menu button on the Preset menu display.

Press the Export Menu button once and the control will ask you for a filename. Press the Enter Menu File Name bar and a keyboard will appear. Enter a name you will recognize then press the ENTER Button.

NOTICE

The file name can only be 8 characters long.

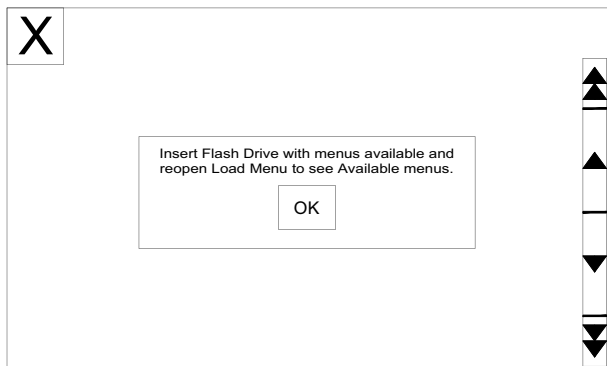
When the ENTER key is pressed a box will appear that says Exporting Menu... with a progress bar.

When the export is complete the box will say "Menu Exported". Press the OK button and the Preset display will appear. Remove the flash drive from the USB port.

LOAD MENU:

Menu changes that have been downloaded to a Flash Drive can be loaded onto another fryer with Smart Touch control.

Plug the flash drive into the USB port in the front panel above the control panel. Press the Load Menu button on the Preset menu display.



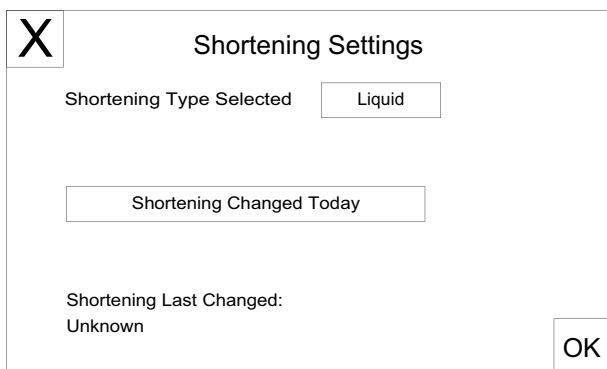
When the display appears there may be more than one menu. Press the bar for the menu you want loaded and a “Loading Menu...” box will appear with a progress bar.

When the menu is loaded a box will appear saying “Menu Loaded”. Press the OK button and the Preset display will appear.

Remove the flash drive from the USB port.

SHORTENING MANAGEMENT:

Pressing this option opens the Shortening Management Display.



Pressing the button next to Shorting Type toggles between “Liquid” and “Solid”.

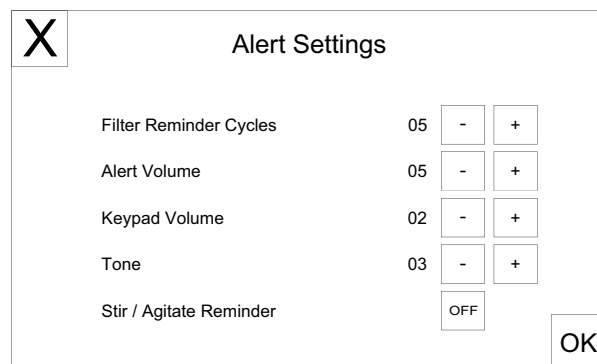
Pressing the “Shortening Changed Today” bar enters today’s date and time as a reminder when the oil was last changed. this also resets the “Cycles Since Last Filterd” counter to 00 on the Cook Tab.

LANGUAGE SELECTION:

Pressing this option will allow you to change the language used in all displays. (This option is not yet active)

ALERT SETTINGS:

Pressing this option allows you to set conditions for several features.



The numbers left of the boxes indicate the current setting. They can be changed by pressing the “-” or “+” buttons.

Filter Reminder Cycles: This sets the number of cook cycles between each oil filter cycle. Broaster Company recommends 5 cook cycles however, you can set it as you desire.

Alert Volume: This should be set loud enough to be able to hear it above any other noises in the kitchen.

Keypad Volume: It should be loud enough to hear while making changes in front of the fryer or when operating the fryer.

Tone: There are a range of tones from low to very high. Chose the one that suits your operation.

Stir/Agitate Reminder: This alert appears when 3 conditions occur.

1. When the fryer is first turned on in the morning, this reminder will appear after the oil comes up to the set temperature.

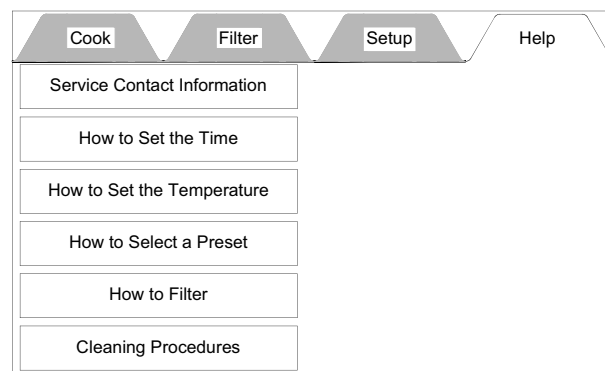
2. After a filter cycle has been completed this reminder will appear after the oil comes up to the set temperature.

3. If the fryer has been sitting idle for 2 hours or longer this reminder will appear will alert you to stir the oil to get it to a uniform temperature.

After making the adjustments on this display press the green OK button to save the entries.

To go back to the Cook display either press the “Exit Setup” button or the “Cook” Tab.

HELP TAB



This display provides instructions for the items in the boxes. They are available at any time to help you set up the control to cook product.

4 - POWER INPUT BOX

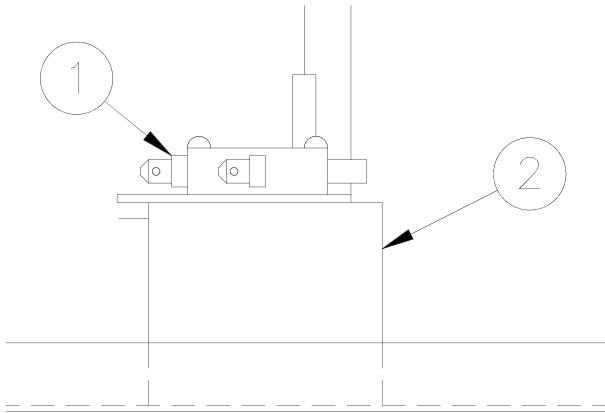
ACCESS FOR SERVICE

1. Disconnect main power supply.
2. Remove condensate pan and screws from bottom of front panel. Pull out and remove from panel.

TIMER SWITCH

When the pressure regulating valve is CLOSED, the timer switch initiates the timing circuit.

1. See ACCESS FOR SERVICE.



2. With needle nose pliers, disconnect one wire from the switch (1).
3. CLOSE pressure regulating valve. Check between remaining wire and terminal where other wire was disconnected with an ohmmeter. Meter should indicate a closed circuit. If not, mounting bracket is out of adjustment or switch is faulty.

Timer Switch Adjustment:

1. See ACCESS FOR SERVICE.
2. With pliers, bend mounting bracket (2) closer or further away from control rod.

Timer Switch Replacement:

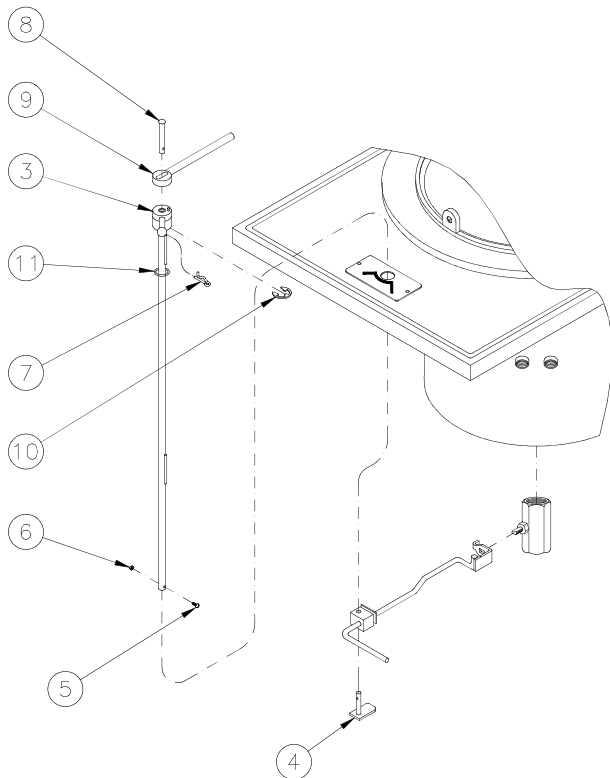
1. See ACCESS FOR SERVICE.
2. Remove wires from switch.
3. Remove two mounting screws.
4. Install new switch in reverse order. Be sure all wire connections are secure and in their original location.

CONTROL ROD

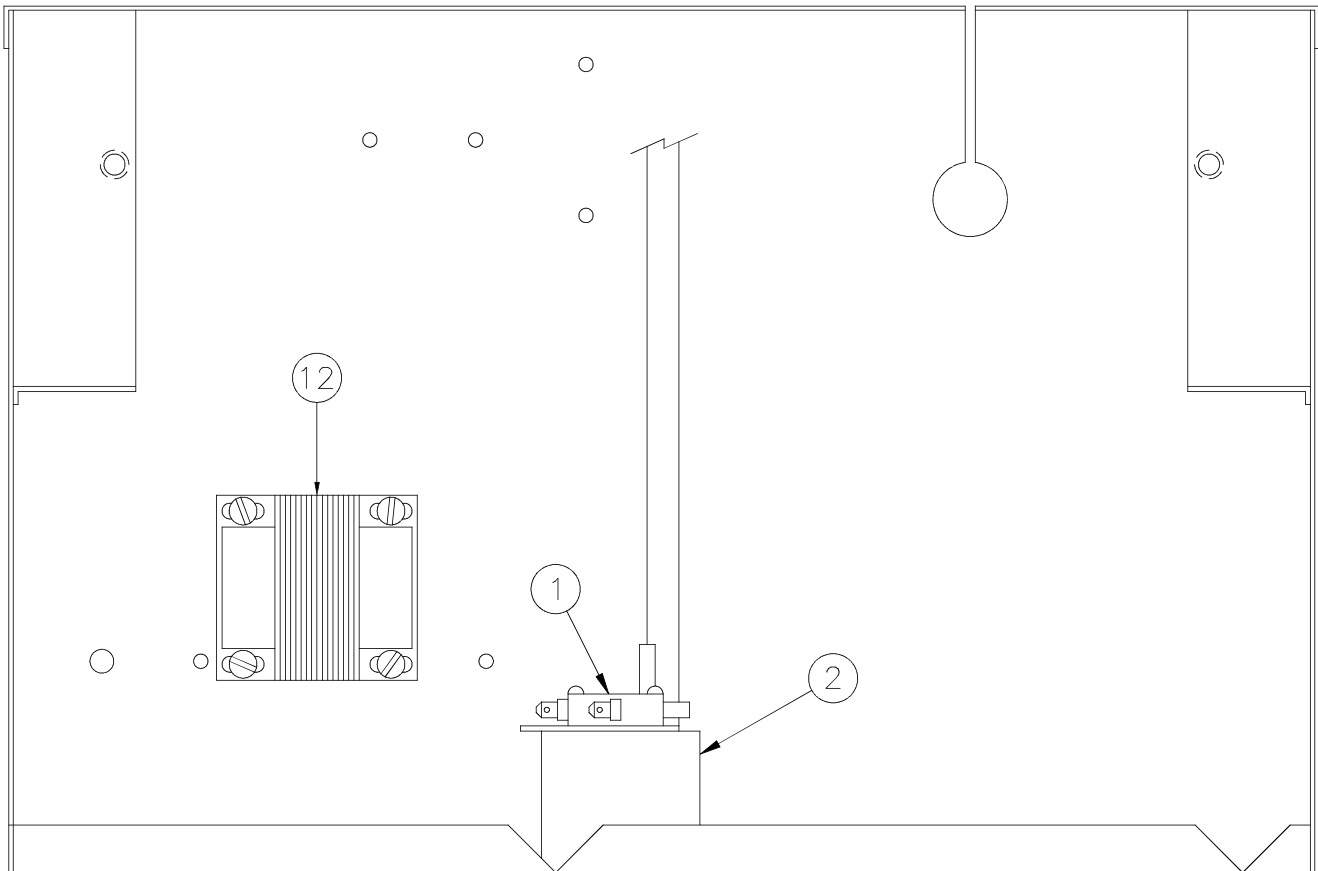
The Control Rod controls the function of the exhaust valve (open/close) and the timer switch (timer start/beeper off).

Control Rod Removal:

1. Separate Control Rod (3) from Drain Valve Interlock (4) by removing screw (5) and nut (6).
2. Remove Bridge Pin (7) from Control Rod just below countertop.
3. Pull Button Pin (8) from top of Control Rod and remove Cover Interlock (9).
4. Remove E-Clip (10) which hold Control Rod to countertop.
5. Pull Control Rod straight up from countertop. Be sure to retain o-ring (11) to use at reassembly.



2400GH Pressure Fryer:

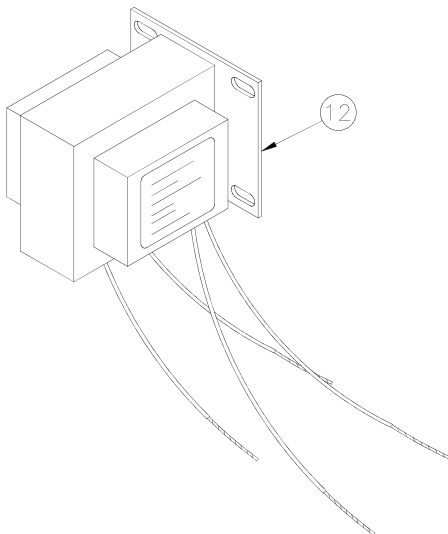


TRANSFORMER (2400GH)

(This transformer not part of fryers manufactured for the European Union)

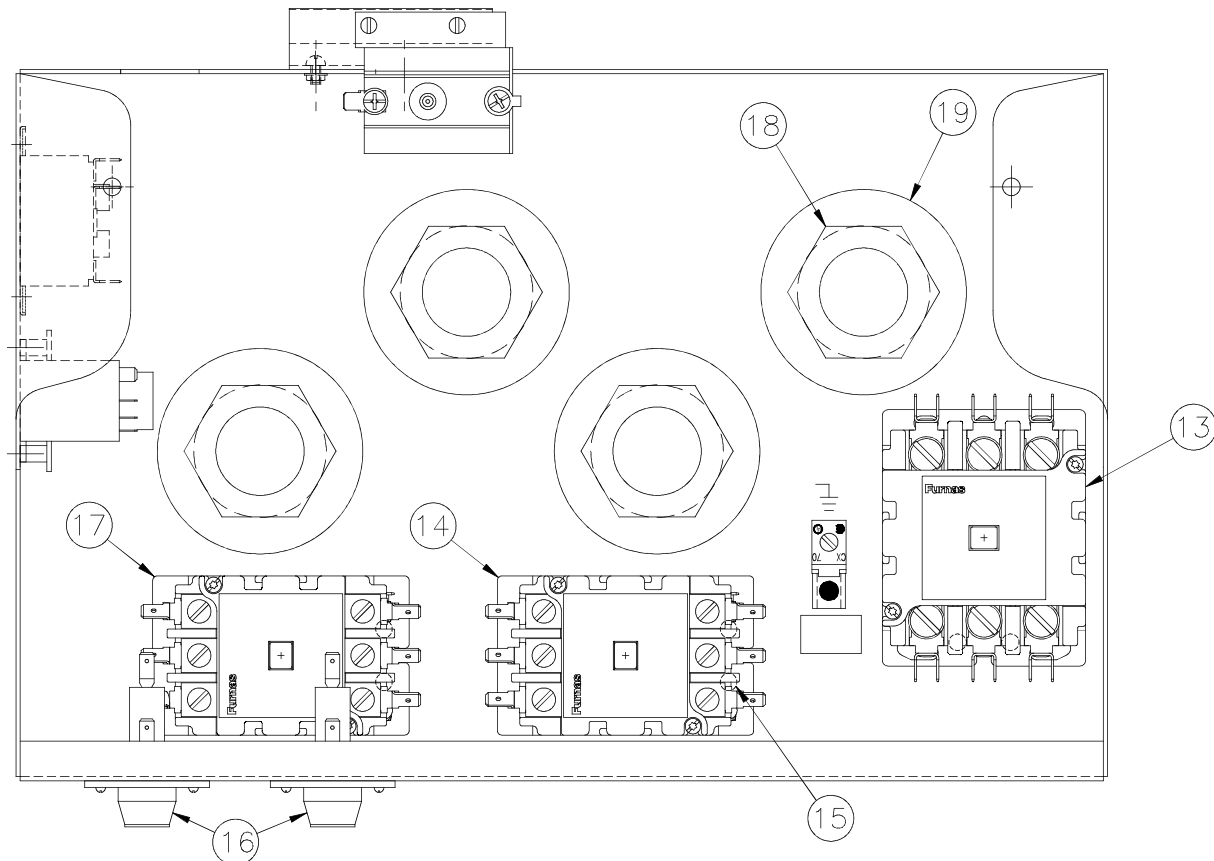
The transformer (12) supplies power to the gas control valve.

1. See ACCESS FOR SERVICE.



2. Disconnect one wire from the primary (black and white wires) side and secondary (yellow and blue wires) side of the transformer.
3. Check between the two primary wires with an ohmmeter. Meter should indicate a closed circuit, If not, transformer is faulty.
4. Check between the two secondary wires with an ohmmeter. Meter should indicate a closed circuit. If not, transformer is faulty.

2400E Pressure Fryer:



The 2400E has a pre-heat circuit that controls Secondary Contactor (17). When the 2400E is turned on for the first time the pre-heat circuit keeps the upper element from energizing until the oil temperature reaches set point. If more the ten seconds elapses before the next call for heat the upper elements will energize when the HEAT ON indicator in the Temperature section appears.

CONTACTORS (2400E)

Primary Contactor (13), Secondary Contactors (14) and Secondary Contactor (17) are controlled by the solid state controller.

1. See ACCESS FOR SERVICE.

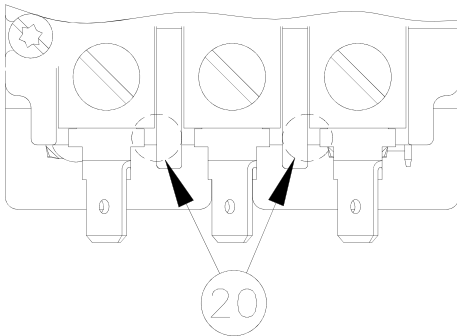


**Check oil level before
turning cook/filter switch
to COOK.**

2. Connect main power supply.

3. Turn power switch to ON. You should hear an audible snap followed by another shortly after the first.
4. Check voltage through Primary Contactor (13) using a voltmeter. For three phase, check across any two of three connections. Meter should indicate 208 or 240 volts across all combinations. If not, power switch, contactor, main power supply or power cord may be faulty or hi-limit may be open.
5. Check voltage between any two of the three connections opposite element wires on Secondary Contactor (14). Any great drop in voltage indicates a poor connection or dirty contact within the contactor.

6. Secondary Contactor (14) will close when HEAT ON indicator appears. Make same checks as in step 4 between any two of the three connections on element wire side of contactor (14). Any drop in voltage indicates a poor or dirty contact within the contactor.
7. Secondary Contactor (17) will close after temperature reaches set point and the HEAT ON indicator appears. Make same checks as in step 4 between any two of the three connections on element wire side of contactor (17). Any drop in voltage indicates a poor or dirty contact within the contactor.
8. Disconnect main power supply.



9. If any contactor will not close electrically, check coil (20) with an ohmmeter. With needle nose pliers, disconnect wire(s) from one side of the coil. Meter should indicate a closed circuit. If not, coil is faulty.

Contactor Replacement:

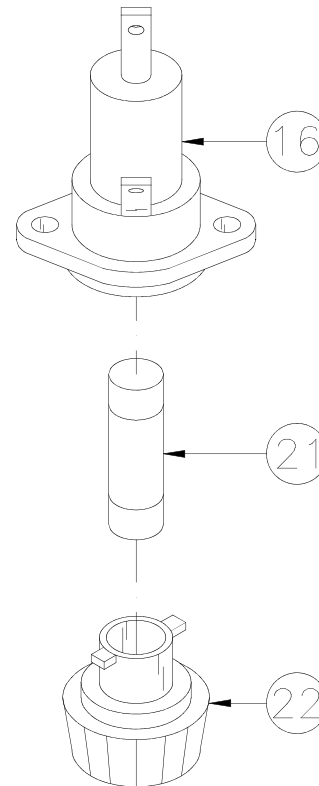
1. See ACCESS FOR SERVICE.
2. Remove all wires from the contactor.
3. Remove two mounting screws. Remove contactor.

4. Install new contactor in reverse order. Be sure all wire connections are secure and in their original location. See wiring diagram.

FUSE (2400E)

Two 15 amp fuses protect the control and filter circuits.

1. See ACCESS FOR SERVICE.



2. With needle nose pliers, disconnect wire(s) from one end of fuse holder (16).
3. Check between two terminals of fuse holder with an ohmmeter. Meter should indicate a closed circuit. If not, fuse may be faulty.

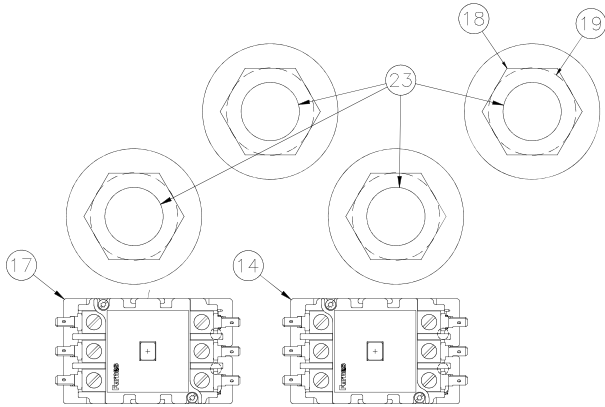
Fuse Replacement:

1. Remove end cap (22) and replace fuse (21).

HEATING ELEMENTS (2400E)

All elements heat the oil when the solid state controller calls for heat. If HEAT ON indicator appears for long periods of time, this may indicate a faulty element or wire connection.

1. See ACCESS FOR SERVICE.

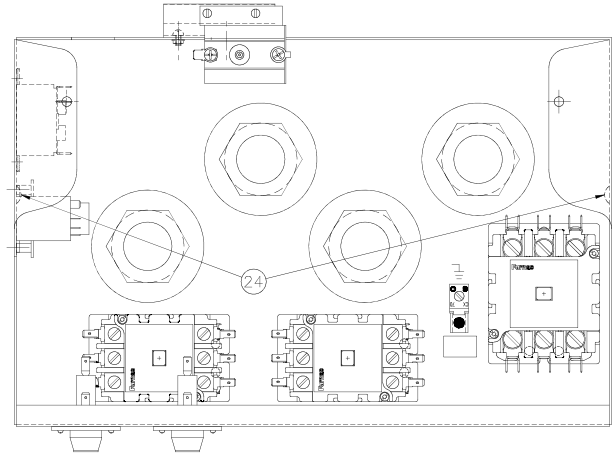


2. Disconnect all suspected element wires from contactor.
3. Check for closed circuit from:
 - 1-2
 - 3-4
 - 5-6

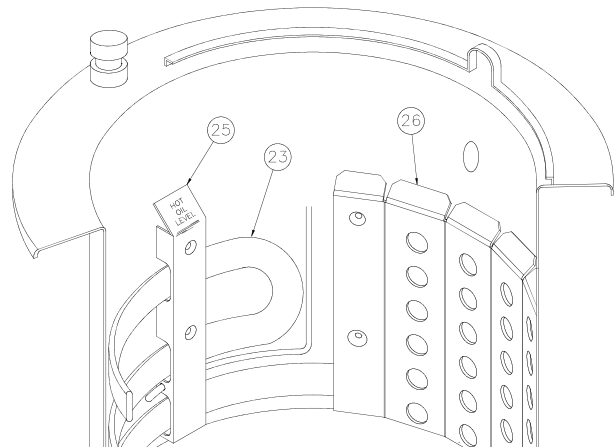
Heating Element Replacement:

1. See ACCESS FOR SERVICE.
2. Drain cooking oil from the cooking well.
3. Remove side panel using a 7/16" wrench or socket, remove the bolt from both the front and rear of the panel that screws up into the frame from the bottom edge of the panel.
4. Pull the panel straight down until the top of the panel is visible below the edge of the countertop.

5. Separate the rear edge of the panel from the frame, then push the panel forward off of the front of the frame.
6. Remove the control rod. (SEE CONTROL ROD REMOVAL page 4-2)
7. Remove the control panel.
8. Remove two screws (24) that mount the Power Input Box to the frame.



9. Pull Power Input Box forward. You may have to remove the locknut from the conduit fitting on the left side of the box, as well as any wires that prevent you from moving the box far enough to access the element mounting nuts.

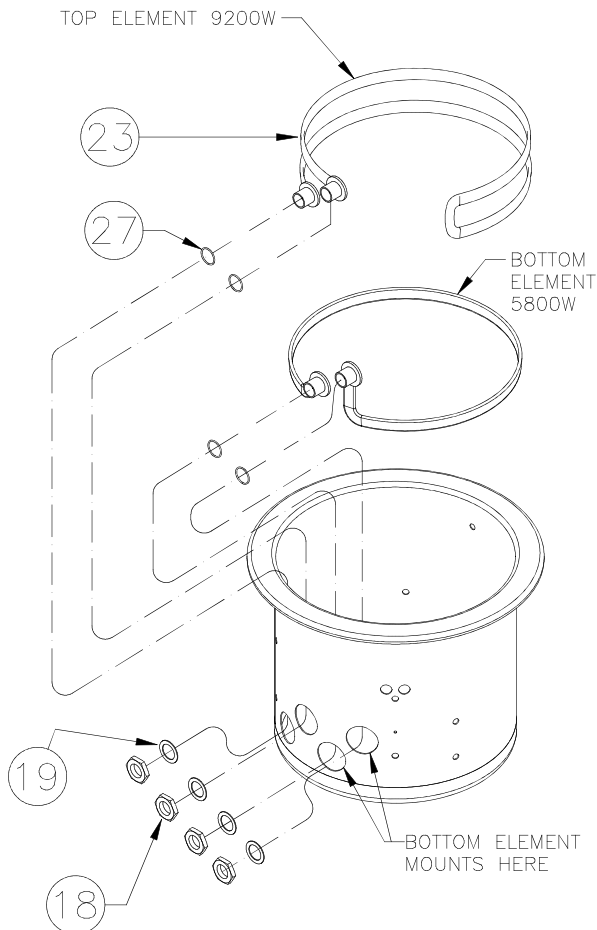


10. Remove element wires from Secondary Contactors (14 & 17),
11. Remove four Basket Guides (25) from inside cooking well that secure elements (23) to the cooking well.
12. Remove capillary guard (26).

13. Remove large nut (18) and washer (19) from element(s) (23).

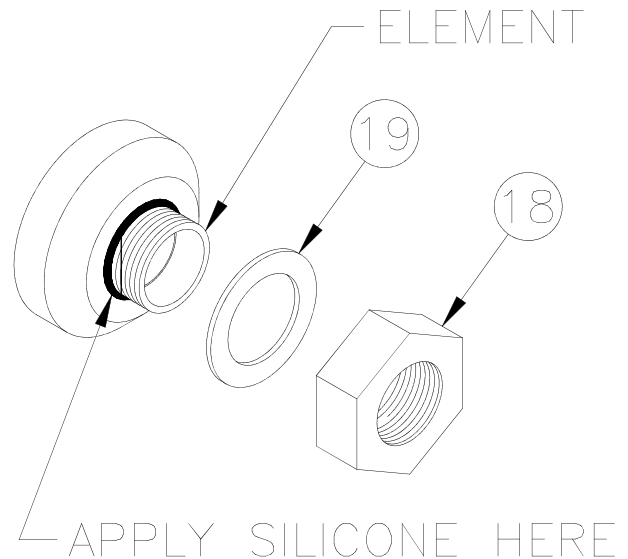
Note: To remove bottom element, remove element above it.

14. From inside the cooking well, slide element out, lift and rotate on end to remove.



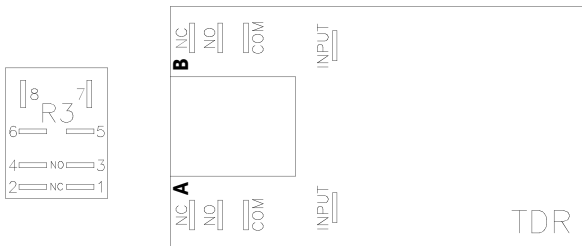
15. Install new elements using new gas-kets (27) located between element and inside of the cooking well bulkhead.

16. Loosely attach basket guides (25) and capillary guard (26).
17. Apply bead of #94622 Silicone to threads of element at the bulkhead fitting.



18. Loosely attach washers (19) and large nuts (18).
19. Tighten large nuts (18).
20. Tighten basket guides (25) and capillary guard (26).
21. Be sure all wire connections are secure and in their original location.

PRE-HEAT RELAYS (2400E)



R3 RELAY

The R3 relay controls the power to contactor C2 and the TDR relay. If R3 relay is faulty when the HEAT ON light is illuminated there will be a 10 second delay and only the C3 contactor will energize.

1. See ACCESS FOR SERVICE.
2. With needle nose pliers, disconnect wires from terminals 5 and 6.
3. Check between terminals 6 and 4 and between terminals 5 and 3 with an ohmmeter. Meter should indicate an open circuit between both sets of terminals. If not, relay is faulty.
4. Check between terminals 6 and 2 and between terminals 5 and 1 with an ohmmeter. Meter should indicate an closed circuit between both sets of terminals. If not, relay is faulty.
5. With needle nose pliers, disconnect one wire from the coil terminals (Terminal 7 or 8).
6. Check between coil connections with an ohmmeter. Meter should indicate a closed circuit. If not, coil is faulty.

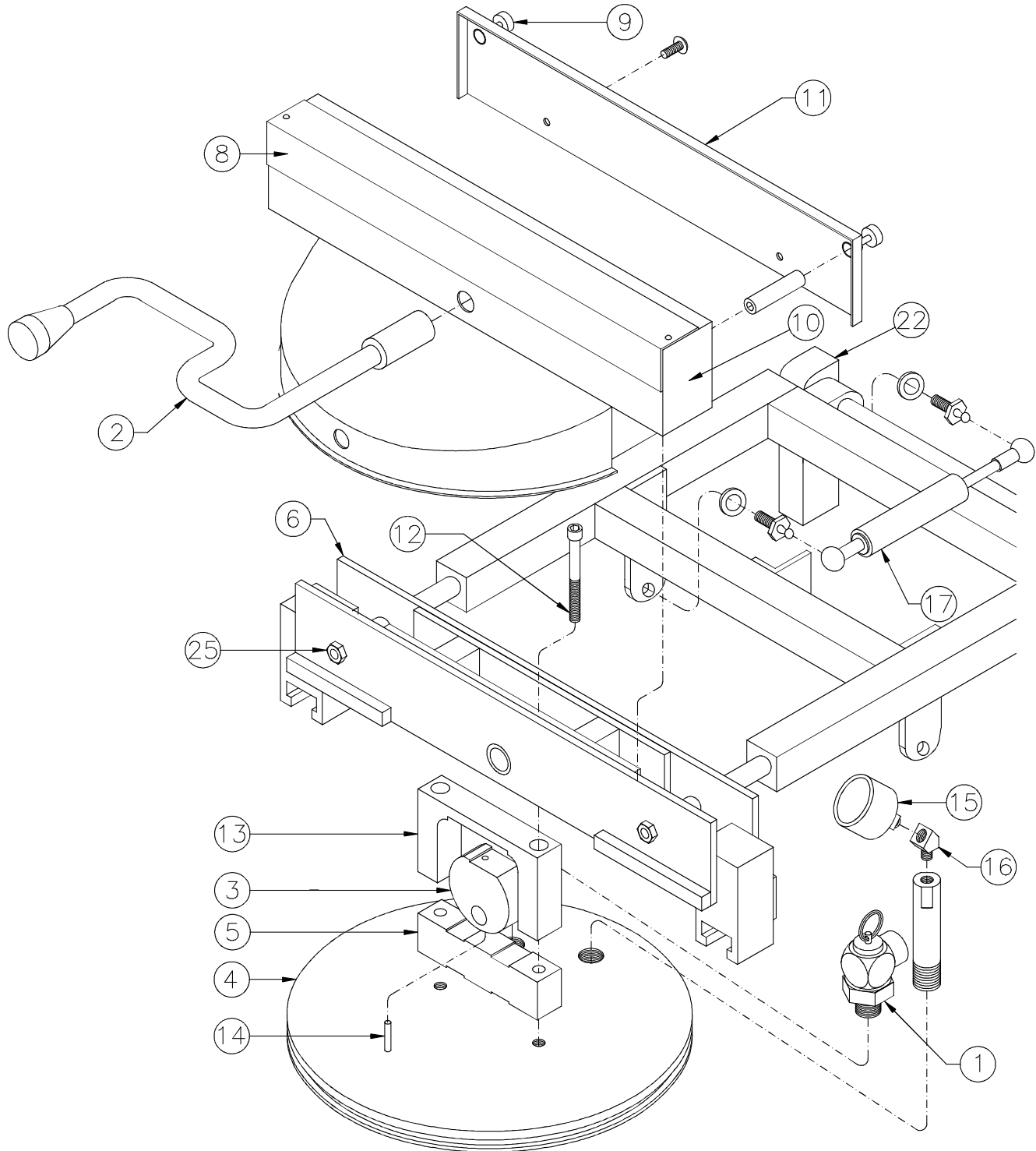
TDR RELAY

The TDR relay controls the power to the C3 contactor. When the oil temperature has reached set point and the HEAT ON light goes out for 10 seconds or more, the TDR relay is faulty if the C3 contactor does not energize when the HEAT ON light is illuminated again.

1. See ACCESS FOR SERVICE.
2. With needle nose pliers, disconnect wires from the COM terminals of sides A & B of the TDR.
3. Check between COM and NC on both sides A & B with an ohmmeter. Meter should indicate an closed circuit between both sets of terminals. If not, relay is faulty.
4. Check between COM and NO on both sides A & B with an ohmmeter. Meter should indicate an open circuit between both sets of terminals. If not, relay is faulty.
5. With needle nose pliers, disconnect one wire from the input terminals.
6. Check between the input terminals with an ohmmeter. Meter should indicate a closed circuit. If not, the TDR relay is faulty.

5 - COVER, YOKE, AND LIFT

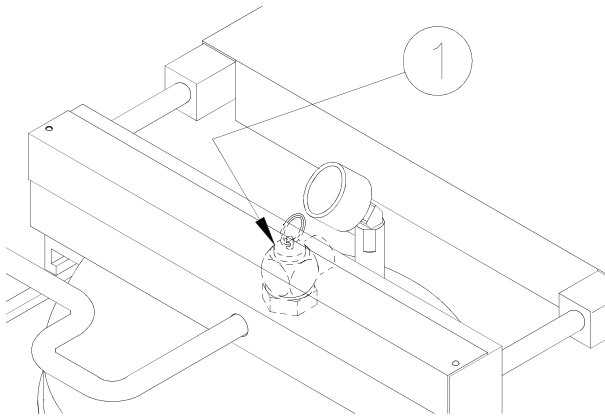
FAMILIARIZATION



PROPER COVER OPERATION

- Never use force to OPEN the cover. OPEN only when no pressure is present in the cooking well.
- If cover will not open easily, be sure the pressure regulating valve is OPEN. If cover will not OPEN, turn cook/filter switch OFF.

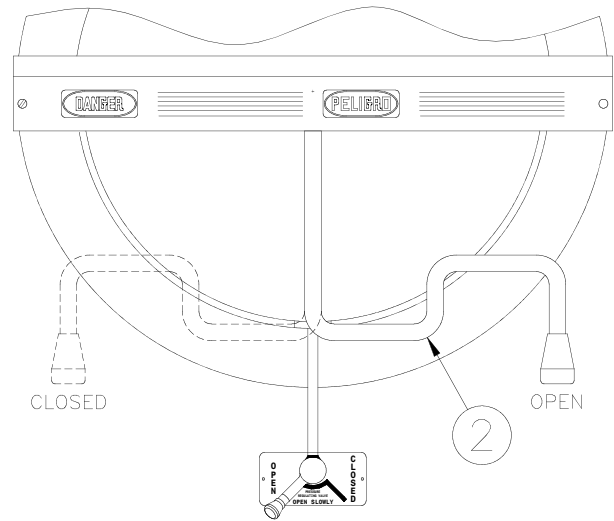
⚠ WARNING Keep away from safety relief valve opening without heat and steam protective apparel. Escaping steam could cause serious burns.



- Using a hot mitt, lift safety relief valve (1) handle. If pressure is released, do not attempt to open the cover. Do not attempt to operate the unit until it has been serviced.

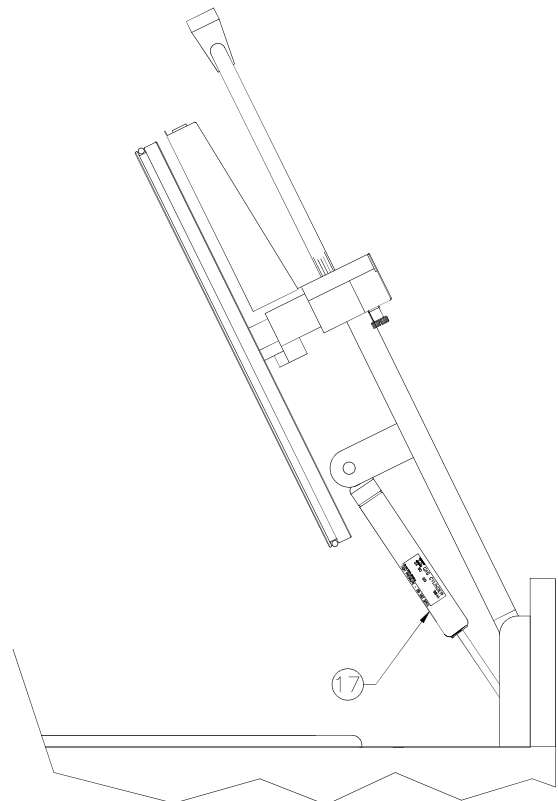
NOTICE Always fully rotate cover handle (2) OPEN or CLOSED.

To CLOSE cover, lower cover, slide cover forward then rotate the handle (2) counter-clockwise. To OPEN cover, push down on cover handle then slowly rotate the handle clockwise. Slide cover toward the rear of the unit and raise cover.



When the cover is raised, the gas springs (17) compensate for the weight of the cover and lift assembly. This reduces the force needed to raise the cover. When the cover is in the fully raised position the gas springs hold the cover in position until it is lowered.

⚠ WARNING DO NOT operate unit if cover will not remain in raised position. The hot cover could cause serious burns.



GAS SPRINGS

The gas springs are required to hold the cover, yoke and lift assembly in the raised position.

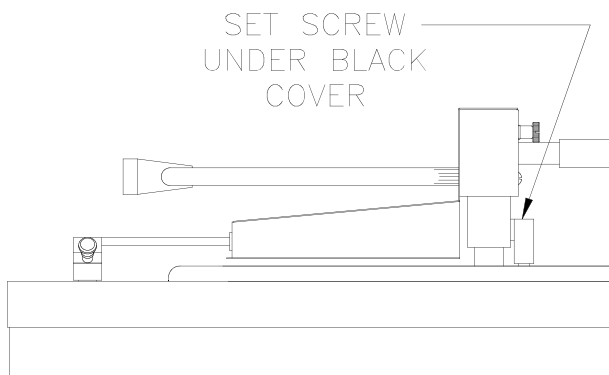
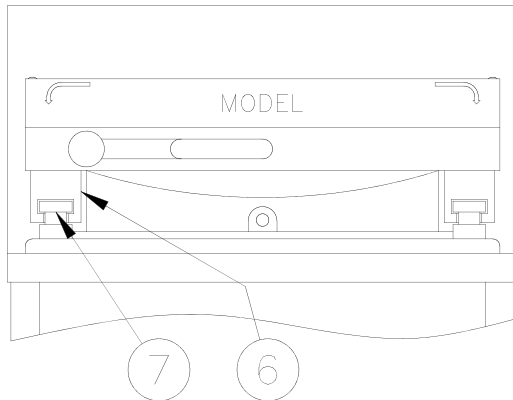
⚠ WARNING DO NOT operate unit if cover will not remain in raised position. Cover is hot after cooking. Falling cover could cause serious burns.

1. See Steps 1-6 of COVER AND YOKE REMOVAL.

ADJUSTMENTS

Height Adjustment:

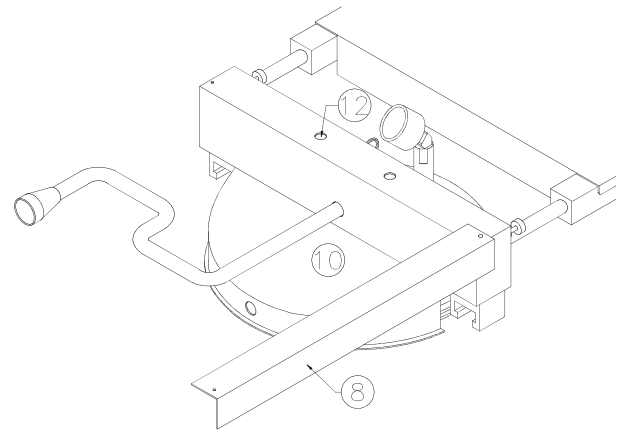
Proper alignment of the yoke latches (6) and latch column (7) is essential. Remove black cover and turn set screw in or out to raise or lower the yoke latch.



Centering Cover:

This is important for prevention of steam leaks and keeping O-ring wear to a minimum.

NOTICE It is important warning sign (8) be placed back into its original position and screw replaced after making this adjustment. If this sign becomes worn or illegible, it must be replaced immediately.

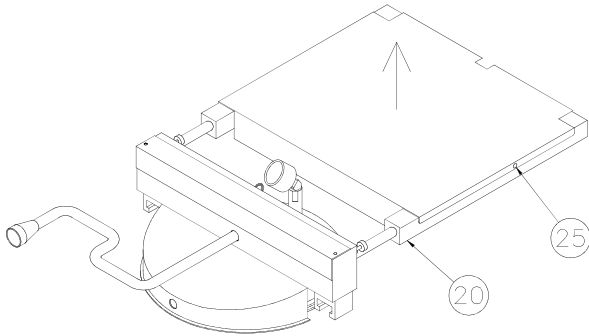


1. Remove screw from left side of warning sign (8) and swing out toward the right.
2. Loosen but do not remove two cover bolts (12) in top of splash shield (10).
3. Open and close cover several times in cooking well to let cover seek its own center. With cover in CLOSED position, tighten each cover bolt a little at a time while alternating between the two.
4. Using a torque wrench, tighten each bolt to a maximum torque of 180 in/lbs or 15 ft/lbs.

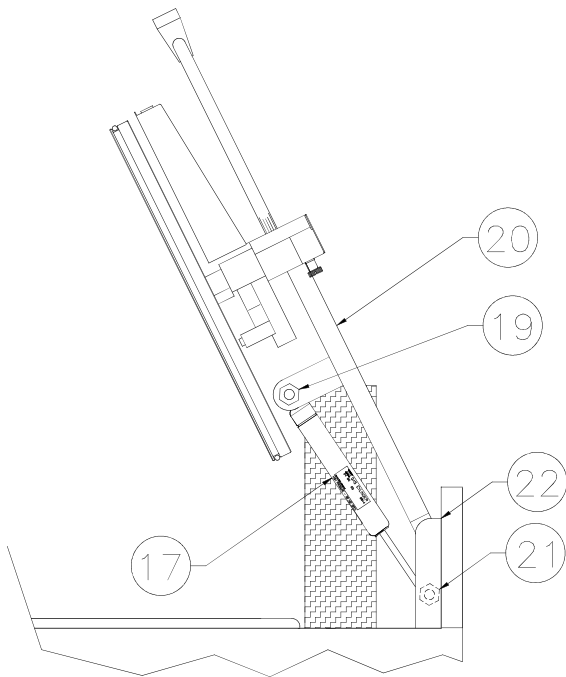
COVER AND YOKE REMOVAL

To remove complete cover and yoke assembly:

1. Keep the cover in its CLOSED position.



2. Remove two thumbscrews (25) attaching the lift assembly cover and remove from assembly (20). Remove cover drip pan.



3. Raise the cover to its full open position and place a solid support under the lift to keep it in raised position.

4. Place a plastic or wooden board across well opening to support cover and yoke assembly.
5. Remove gas spring keepers from both ends of the three gas springs.

⚠ WARNING Cover Assembly is very heavy. DO NOT allow cover assembly to fall. Serious injury or damage to the unit may result.

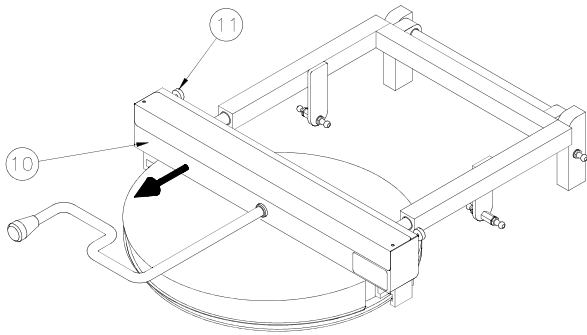
6. Push up on cover until the gas springs are at their full extension. While holding the cover up, pop them off the ball studs at the large end of both springs.
7. Lower cover to the support block holding it in the up position.

⚠ WARNING When performing the next step be extremely careful so that the support does not become dislodged. Cover is very heavy. If it falls, serious injury or damage to unit may result.

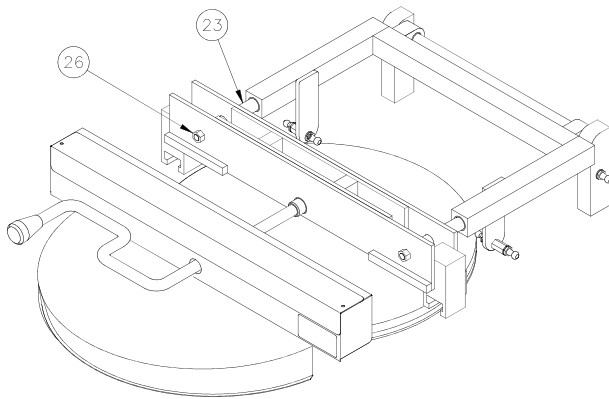
8. Pop the other end of the gas springs off of the ball studs on the mounting blocks.
9. Carefully lower cover assembly to the support board over the well.

⚠ WARNING Cover Assembly is very heavy. DO NOT allow cover assembly to fall. Serious injury or damage to the unit may result.

10. Loosen two large head knurled screws (9) attaching splash shield (10) to back panel assembly (11).

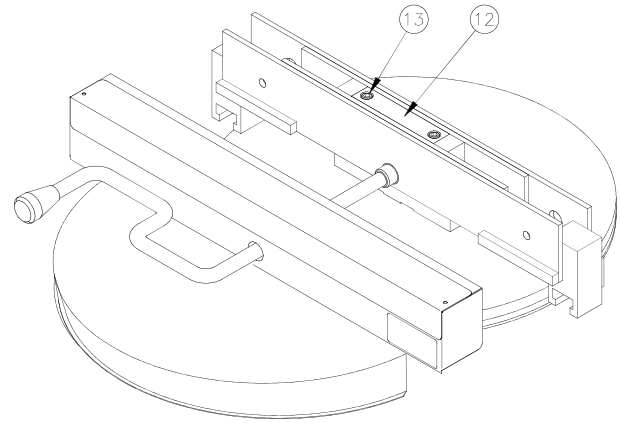


11. Slide splash shield (10) forward towards the end of the cover handle (2).
12. Remove nuts (26) attaching yoke and cover assembly to lift assembly.

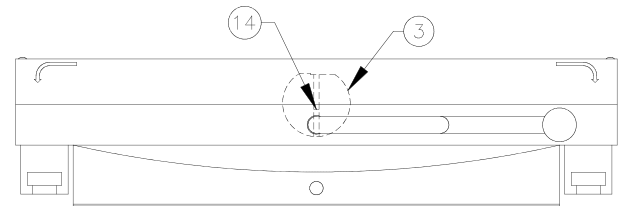


13. Pull cover assembly toward front of unit until it is free of the slide rods (23).
14. Reassemble in reverse order.

COVER AND YOKE DISASSEMBLY



1. Remove two cover bolts (12).
2. Lift yoke bar up. The cover (4) and spacer block (5) will remain.
3. Remove lifter box (13).
4. Rotate cover handle to the OPEN position.



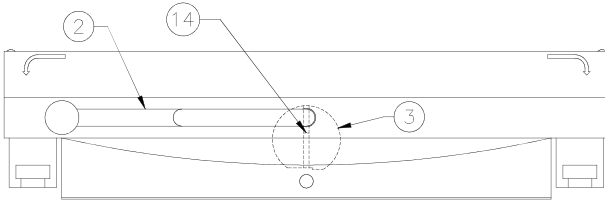
5. Locate grooved pin (14) hole in the flat of the cam (3).

NOTICE Be sure to note how the handle and cam are removed. Use a stiff wire to tie the handle and cam together after removal.

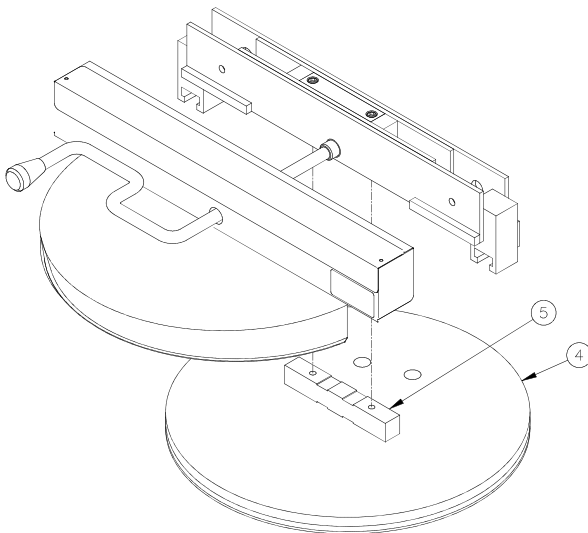
6. Use a 1/8 inch punch to remove grooved pin. Remove handle and cam.
7. Clean lifter box, handle, cam and yoke bar where lifter box slides up and down.

COVER AND YOKE ASSEMBLY

1. Install cam (3) into yoke bar.



2. Install handle (2) through splash guard, into yoke bar then into the cam.
3. Align holes in handle and cam then install a new grooved pin (14). Be sure the grooved pin is installed flush with the cam.
4. Lubricate inside of yoke bar where lifter box slides up and down.
5. Lubricate lifter box then install lifter box into the yoke bar.
6. Lower assembly over the cover (4) and spacer block (5).



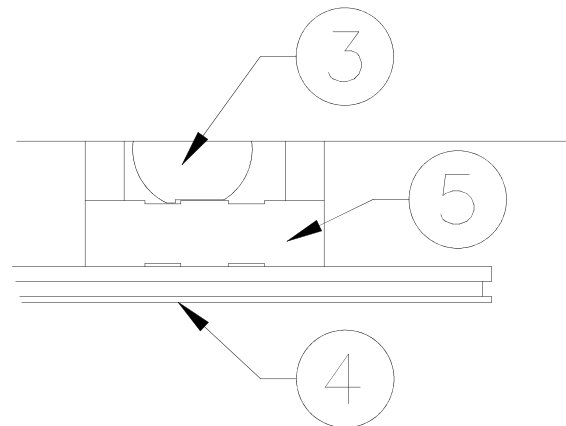
7. Rotate cover handle to the CLOSED position.

8. Align holes in lifter box, spacer block and cover.
9. Install new cover bolts but do not tighten.

NOTICE Bolts will be tightened when centering cover at reassembly (see Centering Cover under ADJUSTMENTS).

CHECK CAM OPERATION

When handle is rotated, cam (3) moves cover (4) in or out of the cooking well. Cam and spacer block (5) lock the cover when pressure in cooking well pushes up on the cover.

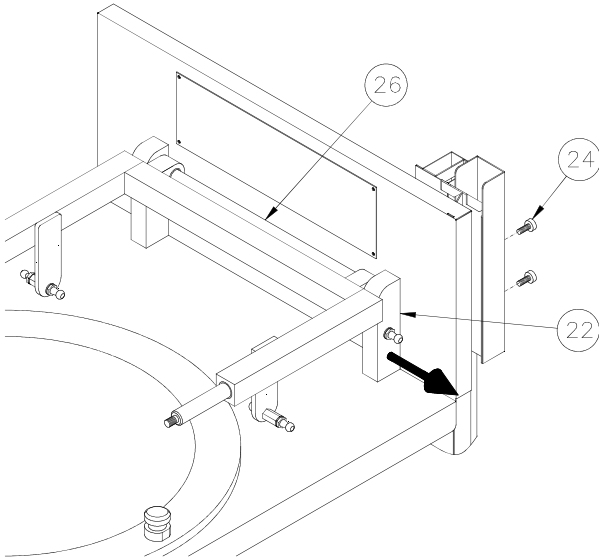


REAR VIEW

LIFT REMOVAL

To remove complete lift assembly:

1. Complete COVER AND YOKE REMOVAL.
2. Remove two screws (24) attaching either one of the cover mounts (22) to the frame.



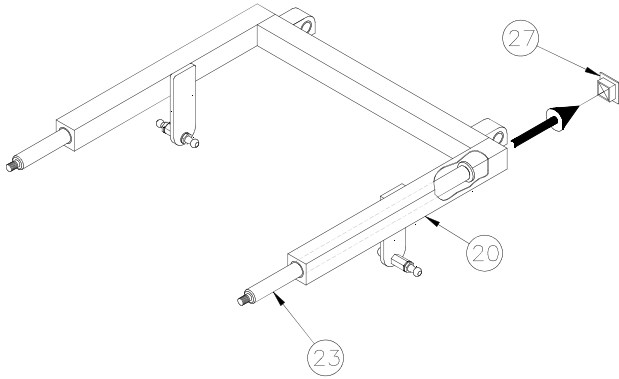
3. Slide the cover mount block (22) toward the outside of the unit.
4. Slide the lift assembly toward the outside of the unit thereby disengaging the lift hinge bar (26) from the opposite cover mount block.

CAUTION DO NOT allow the lift hinge bar to be damaged. It may not allow the lift assembly to be reattached to the unit.

5. Reassemble in reverse order.

SLIDE ROD AND BEARING REPLACEMENT

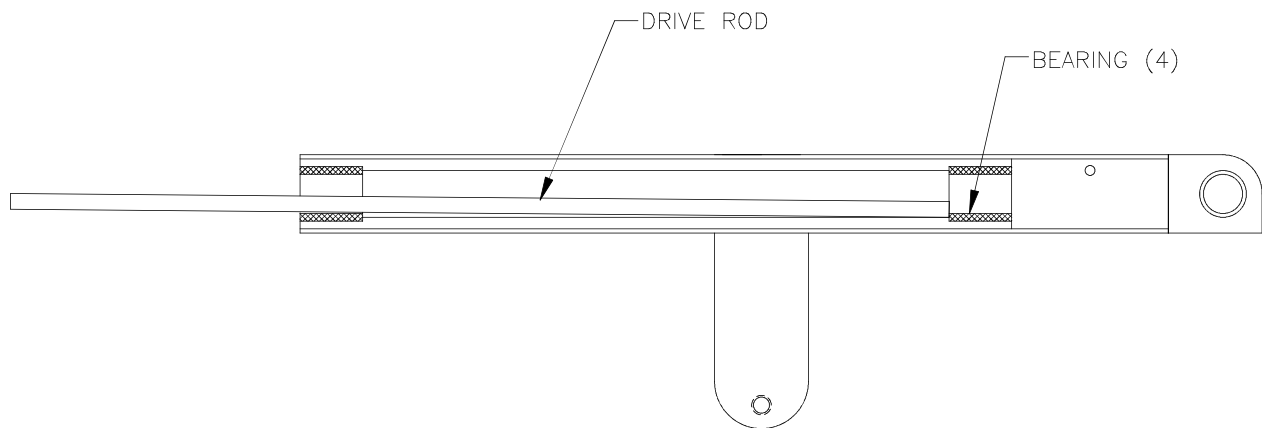
1. Remove plastic caps (27).



2. Remove the slide rod (23) from the lift assembly (20) by sliding in the direction of the arrow.

⚠ CAUTION DO NOT allow the sliding rod bar to be damaged. It may not be able to be reinserted into the lift assembly.

3. Drive out old bearings using a bar 1/4" Dia. x 15" long. (See diagram below).
4. Install new bearings.
5. Reassemble in reverse order.

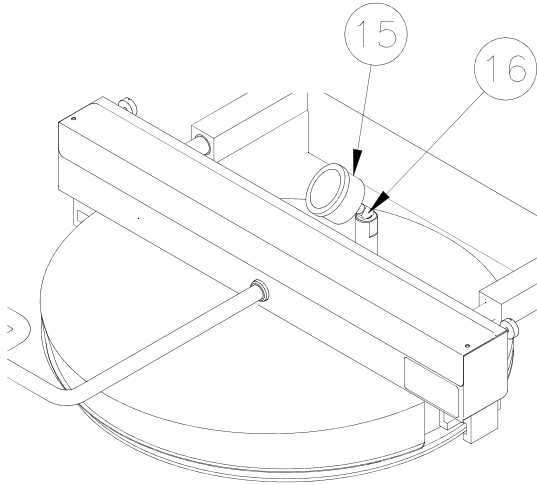


PRESSURE GAUGE

Gauge indicates pressure within the cooking well. Operating pressure is 12-14 PSI.

Replacement:

1. OPEN the pressure regulating valve then the cover.



2. Unscrew gauge (15) from the elbow (16).
3. Use teflon tape on the threads. Screw new gauge onto the elbow.

SAFETY RELIEF VALVE

The safety relief valve opens in the event pressure in the cooking well meets relief pressure rating of the valve. DO NOT alter or attempt to repair this valve. See PROPER COVER OPERATION.

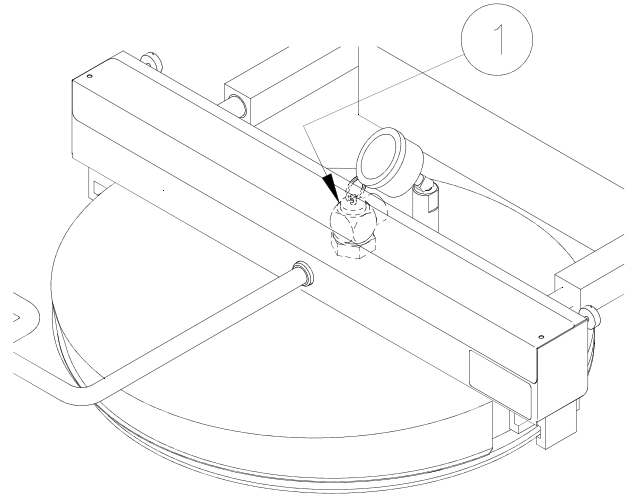
⚠ WARNING Keep away from safety relief valve opening without heat and steam protective apparel. Escaping steam could cause serious burns.

Replacement:

NOTICE

Replacement valve must have a 15 PSI relief pressure.

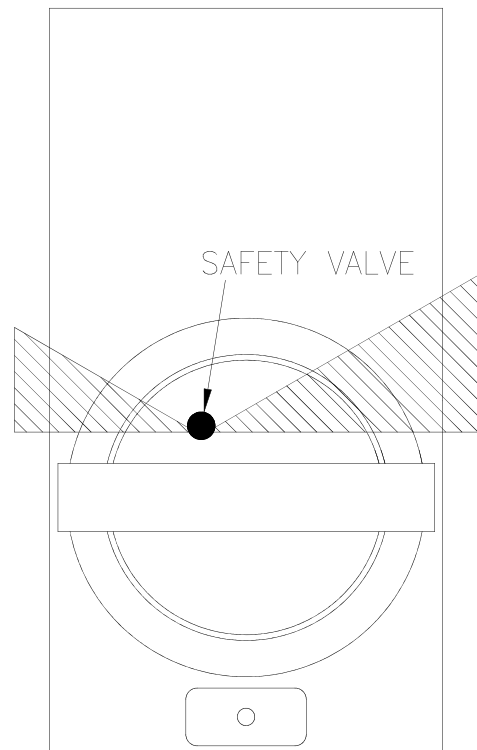
1. OPEN the pressure regulating valve then the cover.



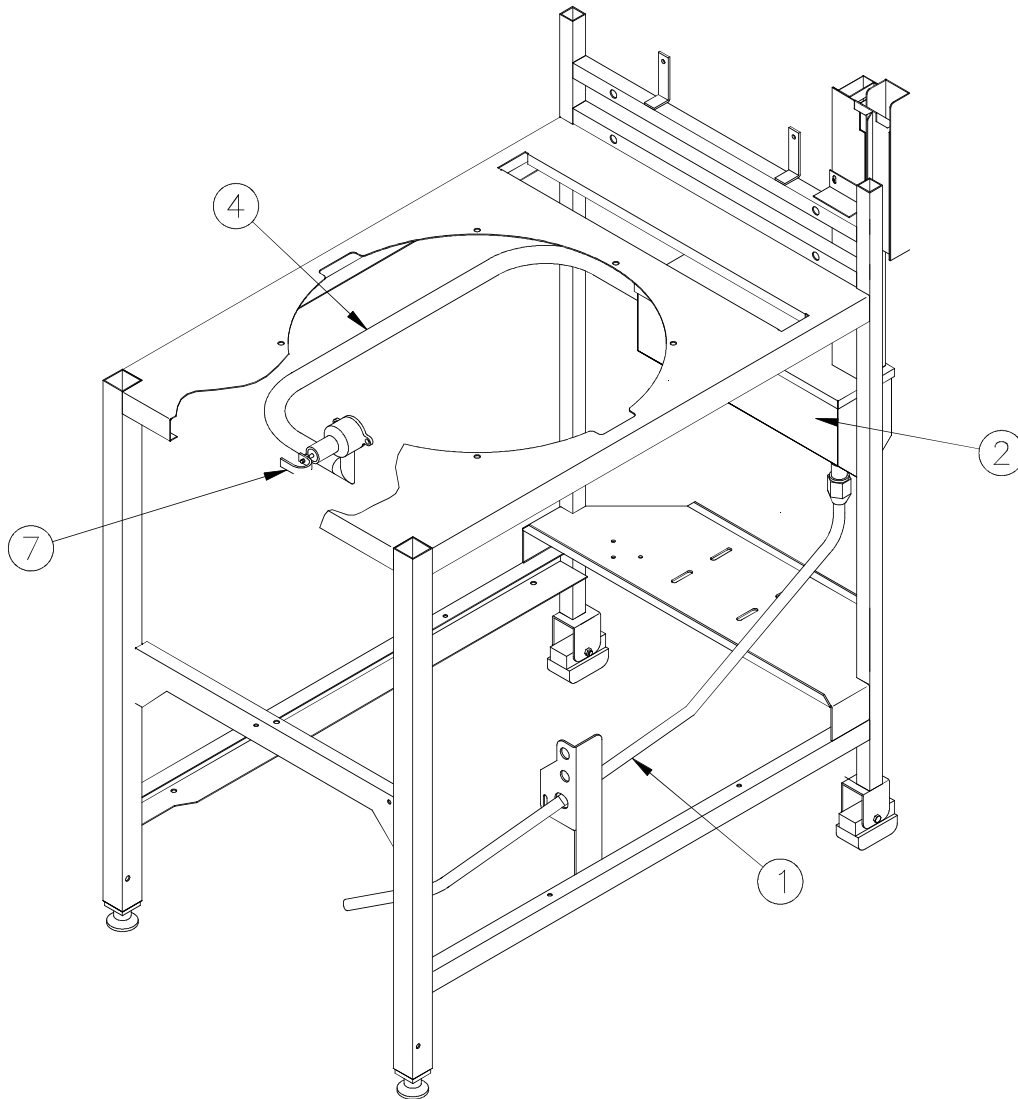
2. Unscrew valve (1) from the cover.

NOTICE DO NOT install valve discharge opening in the direction of foot traffic areas.

3. Apply teflon tape to threads. Screw new valve into the cover with valve discharge opening facing the rear, at an angle, away from foot traffic as shown below.



6 - PRESSURE SYSTEM

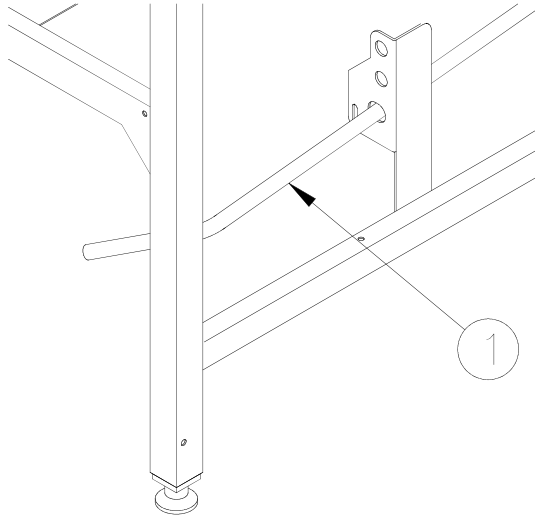


⚠ DANGER DO NOT attempt to tighten, repair, or replace any fitting, line or component unless main electric power is disconnected, pressure regulating valve is OPEN and cooking oil has cooled. Hot oil could spray out under pressure causing serious burns.

The following operator habits may cause the pressure system to become faulty:

- Overfilling cooking well with oil: See operation manual for correct oil level.
- Overloading basket with product: Oil level will raise too high.
- Breeding then dropping: Excess coating can collect in pressure regulating valve and exhaust tank. See operation manual for coating instructions.
- Opening pressure regulating valve quickly at the end of a cooking cycle: Excess coating can collect in pressure regulating valve and exhaust tank.

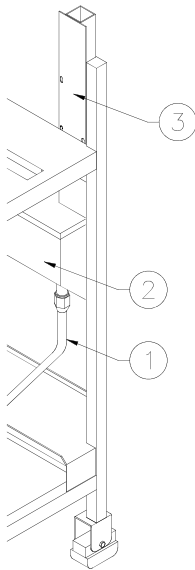
EXHAUST DRAIN TUBE



Tube (1) drains condensation from exhaust tank into the condensate pan.

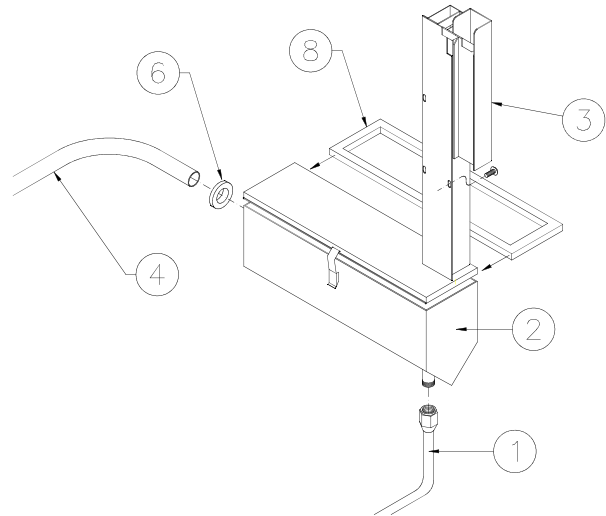
EXHAUST TANK

Steam and vapors are exhausted through the muffler (2).



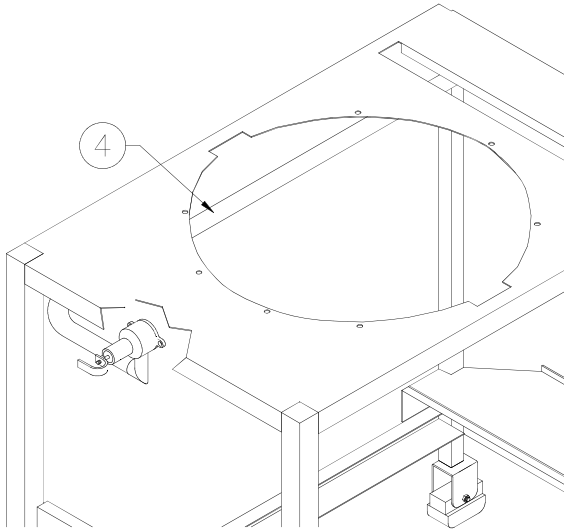
See previously mentioned operator habits. Muffler (2) can become obstructed. The obstruction usually forms on the bottom of tank where exhaust drain tube (1) is connected. Tank will then become filled with liquid. Liquid may be forced up the stack (3) when pressure is released at the end of a cooking cycle.

Cleaning:



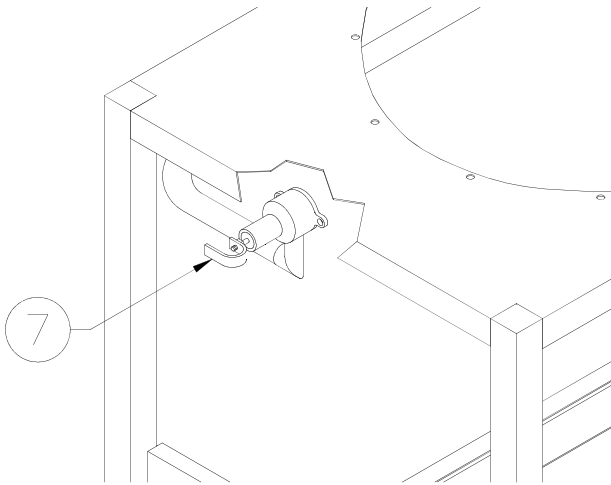
1. Remove exhaust drain tube (1) from bottom of the tank (2).
2. Remove three screws from the stack (3) which mounts tank to the unit.
3. Remove Exhaust tube (4) from end of tank and pull tank away from the frame.
4. Loosen two latches holding cover (3) to the tank then remove cover. Remove rubber grommet (6) on end of the muffler. Set the tank in a sink and clean thoroughly.
5. Inspect gasket. Replace if needed. If replacing gasket, apply small bead of silicone sealant in bottom of gasket groove before installing on to tank.
6. Clean all tubes.
7. Replace grommet (6) if necessary.
8. Assemble in reverse order.

EXHAUST TUBE



Tube (4) directs steam and vapors from cooking well into the exhaust tank.

PRESSURE REGULATING VALVE

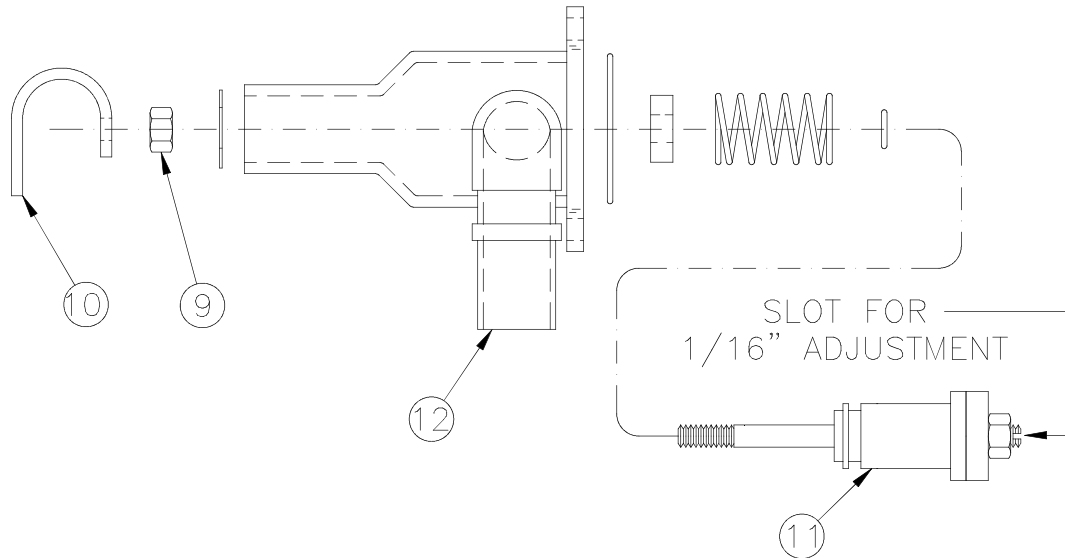


Valve (7) is preset to maintain a maximum pressure of 12-14 psi during a cooking cycle. Pressure may build slowly or remain low when cooking small loads. Add one or two quartered potatoes with product to help build and maintain maximum pressure.

Replacement:

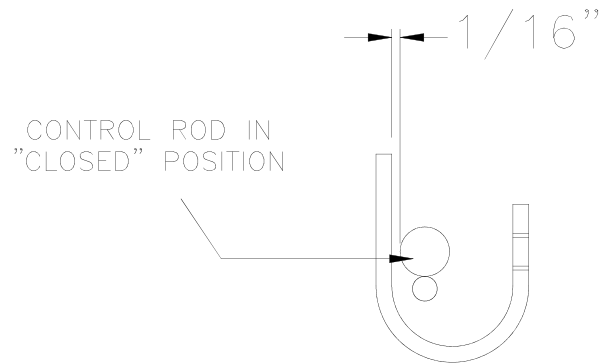
1. Disconnect main electric power supply.
2. Slide right hand squeeze clamp, on valve outlet, to the left.
3. Pull silicone sleeve and exhaust tube (4) free of valve outlet.
4. Remove two allen screws mounting valve to the cooking well and remove valve.
5. See **Repair**.
6. Install silicone sleeve and exhaust tube onto the valve outlet.
7. Slide right hand squeeze clamp onto the valve outlet.

Repair:



Use repair kit #15279.

1. Remove two allen screws which attach the valve assembly to the cooking well.
2. Remove valve from the unit.
3. Loosen locking nut (9) then remove valve control yoke (10) from the stem assembly (11).
4. Remove entire stem assembly from the housing (12) by pushing on threaded end of the stem assembly.
5. Remove all components from the stem assembly (11).
6. Clean then dry all metal components, not replaced, with hot water and a mild detergent.
7. Install new parts from the repair kit. Lubricate all O-rings and contacting surfaces with olive oil.
8. Mount valve assembly back on cooking well with the allen screws. With open end of yoke pointing to the left.
9. With control arm in the "CLOSED" position, a distance of $1/16$ " should be maintained between the control yoke (10) and control rod. While locking nut (9) is loose, adjust distance in the pressure port located on inside top of the cooking well. Using a screwdriver, turn stem assembly (11) either clockwise or counterclockwise to obtain this distance.
10. Tighten locking nut.



7 - 2400GH MAIN BURNER SYSTEM

BURNER INFORMATION

Main Burner Orifice Sizes Up To 2000 Feet Above Sea Level:

Natural (G20) Gas: #14 (4.50mm)
Propane (G31) Gas: #32 (2.87mm)

Pilot Burner Orifice Sizes:

Natural (G20) Gas: .018 (.46mm)
Propane (G31) Gas: .011 (.27mm)

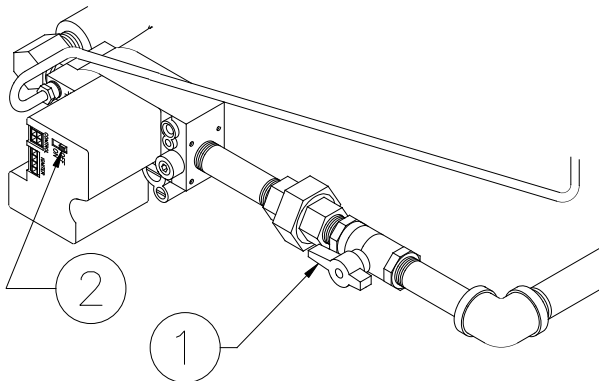
Standard gas units operate up to 2000 feet above sea level. Installations above this require a special main burner orifice. Contact Broaster Company for orifice sizing.

Gas Conversion:

To convert from one type of gas to another, four components must be changed: gas valve, pilot burner orifice, main burner orifice and gas data plate. Notify Broaster Company Service Department of a conversion in writing.

LIGHTING INSTRUCTIONS

Start Up:



1. Turn power switch OFF.
2. See OIL LEVEL in the operation manual.
3. Turn gas shut-off valve (1) ON. Wait five minutes before turning gas control ON.
4. Slide switch (2) on top of gas valve to ON.

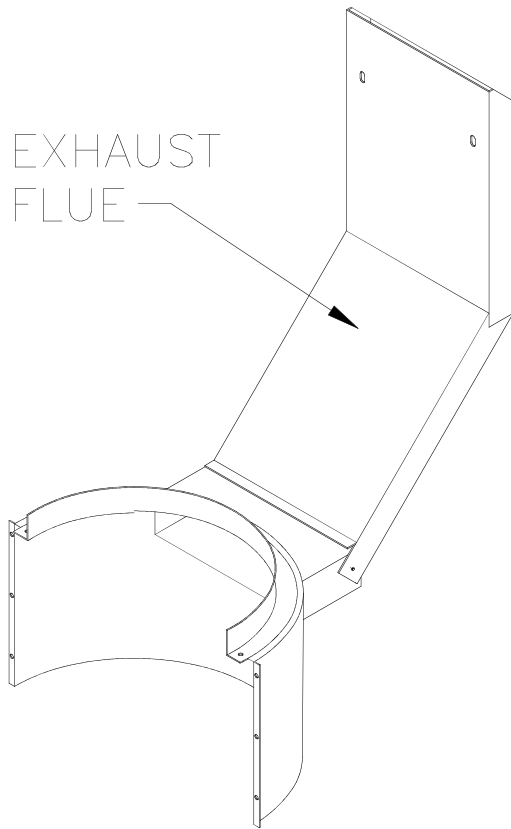
NOTICE The unit has an intermittent pilot burner. This type of pilot lights when the controller calls for heat and goes out when the controller is not calling for heat.

5. To light pilot and main burners, turn cook/filter switch to COOK.

Shut Down:

1. Turn power switch OFF.
2. *Turn gas valve switch (2) OFF.
3. Turn gas shut-off valve (1) OFF.

VENTILATION

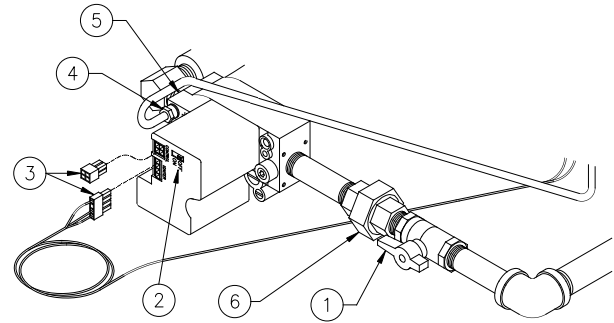


- **Never modify exhaust flue!** Back pressures from added extensions can cause high ambient temperatures near the controls.
- Make sure unit is correctly ventilated. Restrictions, drafts or other adverse conditions might affect proper operation of the burner and combustion assemblies.

GAS VALVE

Regulates gas supply. The gas valve has a two position switch*: OFF to stop all gas flow, and ON allows gas flow to pilot and main burners as needed. Adjustment for gas pressure and gas flow to pilot burner are also found on the valve.

Replacement:



1. Turn power switch, manual gas shut off valve (1) and switch (2) OFF.
2. Turn main gas supply OFF.
3. Disconnect main electric supply.
4. Remove condensate pan and front panel.
5. Disconnect gas valve wire harnesses (3).
6. Loosen fitting (4) that mounts pilot burner gas supply line to gas valve.
7. Loosen brass union elbow (5).
8. Loosen pipe union (6).
9. Remove piping from gas valve.

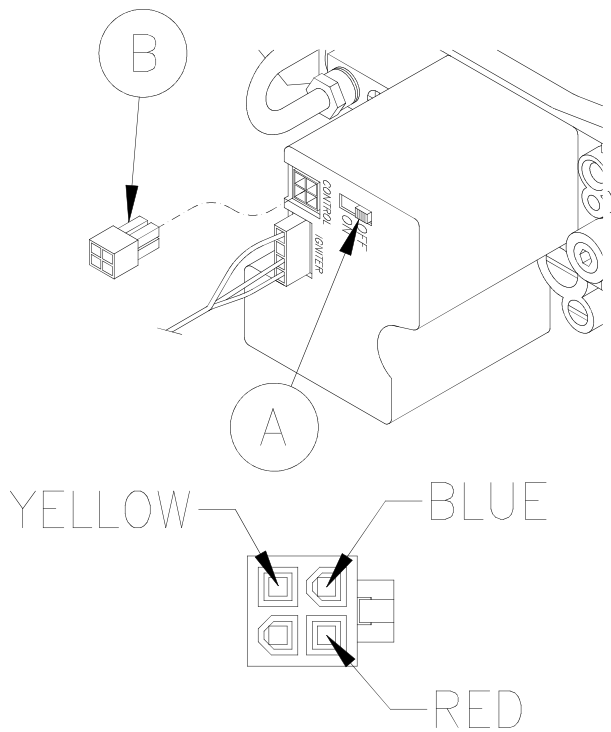


Be sure pilot burner gas supply line is fully installed into gas valve fitting during installation. If not, a gas leak may be the result.

10. Install in reverse order. Use gas pipe sealer on pipe threads. Check all gas connections and pipes with a soap and water solution. Bubbles indicate a gas leak.

GAS VALVE POWER CHECK

1. Turn SWITCH A to off.
2. Pull out plug B.
3. Turn the power switch to ON.
4. At the end of the plug, check for 24VAC between the blue and red wire and the blue and yellow wire. (see below)



5. Refer to the TROUBLESHOOTING FLOW CHART on page 11-10 if there is no voltage at either or both places.

FLAME ADJUSTMENTS

Gas Pressure Adjustment:

Input Gas Pressure must be below:

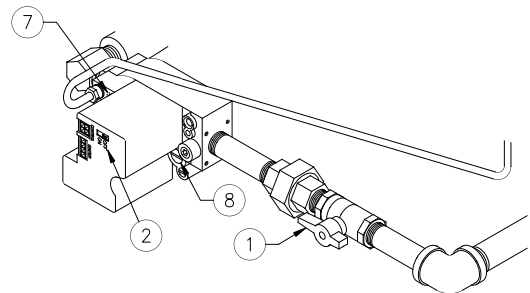
NOTICE

**7" wc for Natural Gas
14" wc for LP Gas**

Always check gas pressure after a new gas valve installation. Check pressure when other gas equipment is also operating. This will ensure adequate pressure during peak operating times.

There is a pressure tap in output side of the gas valve for manometer hook-up. Correct output gas pressures, in Water Column, are:

Natural (G20) Gas: 4.0" wc (10mbar) Cast Iron Burner
Natural (G20) Gas: 3.5" wc (8.7mbar) Steel Tube Burner
Propane (G31) Gas: 10.0" wc (25mbar)



1. Turn power switch, manual gas shut off valve (1) and switch (2) OFF.
2. Remove pressure tap (7) on gas valve.
3. Install manometer.
4. Turn gas shut off valve (1) ON.
5. Turn gas valve switch (2) ON.

CAUTION

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

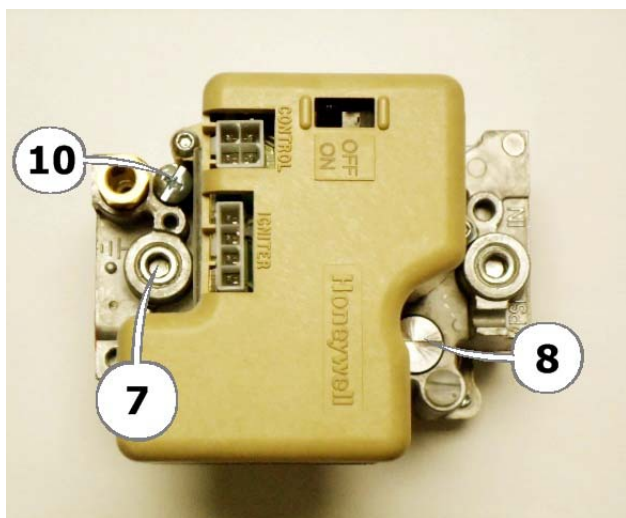
(continued)

6. Turn cook/filter switch to COOK.

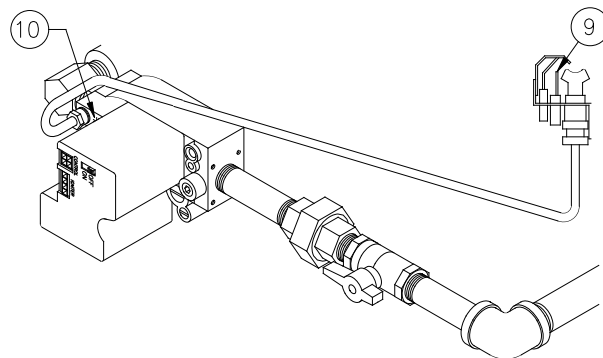
NOTICE

Check manometer reading. If at correct pressure go to step 8.

7. Remove regulator adjustment cover (8). Adjust pressure when main burner is on.
8. Turn cook/filter switch, manual gas shut off valve (1) and switch (2) OFF.
9. Remove manometer. Replace pressure tap plug. Use gas pipe sealer on threads.
10. Turn manual gas shut off valve (1) ON.
11. Slide gas valve switch (2) ON.
12. Turn cook/filter switch to COOK.
13. Check pressure tap with a soap and water solution when main burner is on. Bubbles indicate a gas leak.

**Pilot Burner Flame Adjustment:**

Pilot burner flame must surround sensor (9).



1. Remove screw (10).
2. Adjust flame and replace screw.

Main Burner Flame:

Flame must be blue and sit on the burner surface. During normal operation, a slight “whoosing” sound may be heard when burner shuts off. If you cannot adjust the flame correctly check the following:

1. Centered main burner orifice. After installing a new gas valve or piping, brackets can shift causing gas not to travel down center of the venturi. A bad air/gas mixture is the result.

Adjustment will be necessary if main burner flame is mostly orange or yellow. If flame is out of adjustment, check combustion chamber and flue for soot build-up.

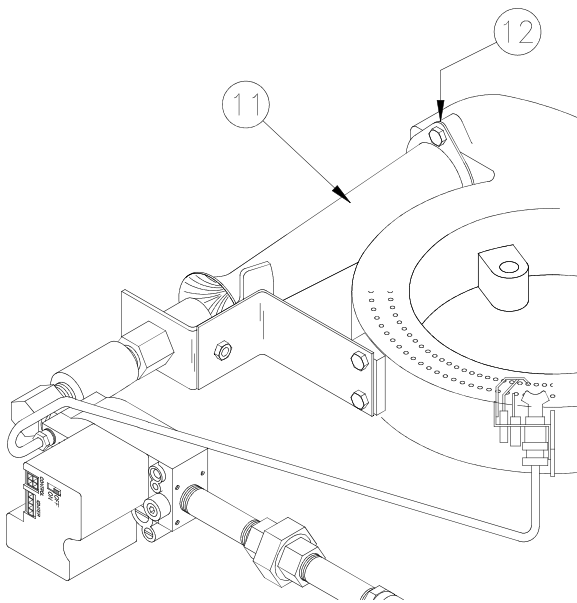


If soot is present, DO NOT operate unit until all soot is removed and correction made. Soot is black and powdery to the touch. See COMBUSTION CHAMBER.

2. Drafts on floor can affect combustion.

Drafts can be caused by open doors, fans and ventilation systems. See VENTILATION.

3. Incorrect ventilation can affect combustion. See VENTILATION.
4. Gas pressure is a main factor for good operation. Be sure correct water column is present. See Gas Pressure Adjustment under FLAME ADJUSTMENTS.



5. Loose venturi (11) or bad gasket (12) can affect combustion. Tighten or replace gasket.

MAIN BURNER FLAME ADJUSTMENT CAST IRON BURNER

1. On the back of the fryer loosen the set screws holding the clamps on each side of the gas line support bracket.
2. While observing the flame, slowly slide the gas pipe from front to back in the support bracket. When the flame is as blue as it can get, re-tighten the clamps on each side of the support bracket to hold the pipe in position.

Is the flame blue and settled on the face of the burner? If it is, no further adjustment is necessary otherwise continue.

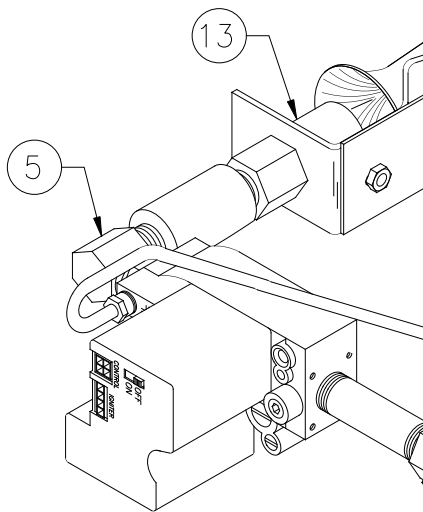
3. Remove the LH side panel.
4. Using an adjustable wrench or large pair of pliers, carefully change the angle of the orifice holder mounting bracket, up or down, so the orifice is pointing down the middle of the mixer tube.
5. Replace the side panel.

NOTICE To get the best flame several adjustments, both up and down and front and back, may be necessary.

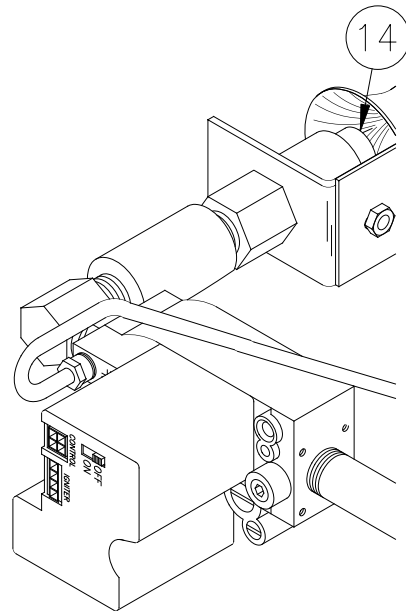
MAIN BURNER ORIFICE

Replacement:

1. Turn cook/filter switch, gas valve switch and manual gas shut off valve OFF.
2. Turn main gas supply OFF.
3. Disconnect main electric supply.
4. Remove condensate pan.
5. Facing the front of unit, remove left and side panel if possible.

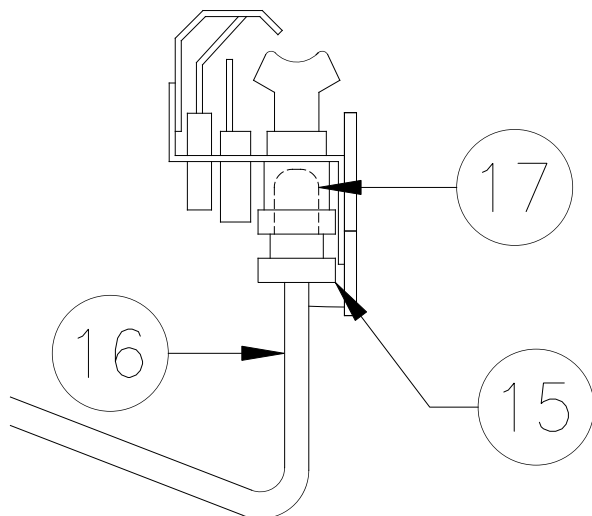


6. Loosen union elbow (5) and remove locknut (13).
7. Remove orifice holder and union elbow from mixer.
8. Remove main burner orifice (14).



9. Assemble in reverse order. Check all connections and pipes with a soap and water solution. Bubbles indicate a gas leak.

PILOT BURNER ORIFICE



Orifice (17) is located above brass fitting (15).

Replacement:

1. Remove condensate pan.
2. Turn cook/filter switch, gas valve switch and manual gas shut off valve OFF.
3. Loosen brass fitting (15) from pilot burner.
4. Pull 1/4" gas supply line (16) and brass fitting free of burner.
5. Remove orifice (17).
6. Install new orifice in reverse order. Check all gas connections with a soap and water solution. Bubbles indicate a gas leak.

COMBUSTION CHAMBER

Combustion chamber directs heat from main burner flame across fins on cooking well and out the exhaust flue (19). If main burner flame is not adjusted correctly, soot deposits can form on the combustion chamber inner jacket (20), exhaust flue (19) and cooking well (21). Soot is identified as black and powdery to the touch.

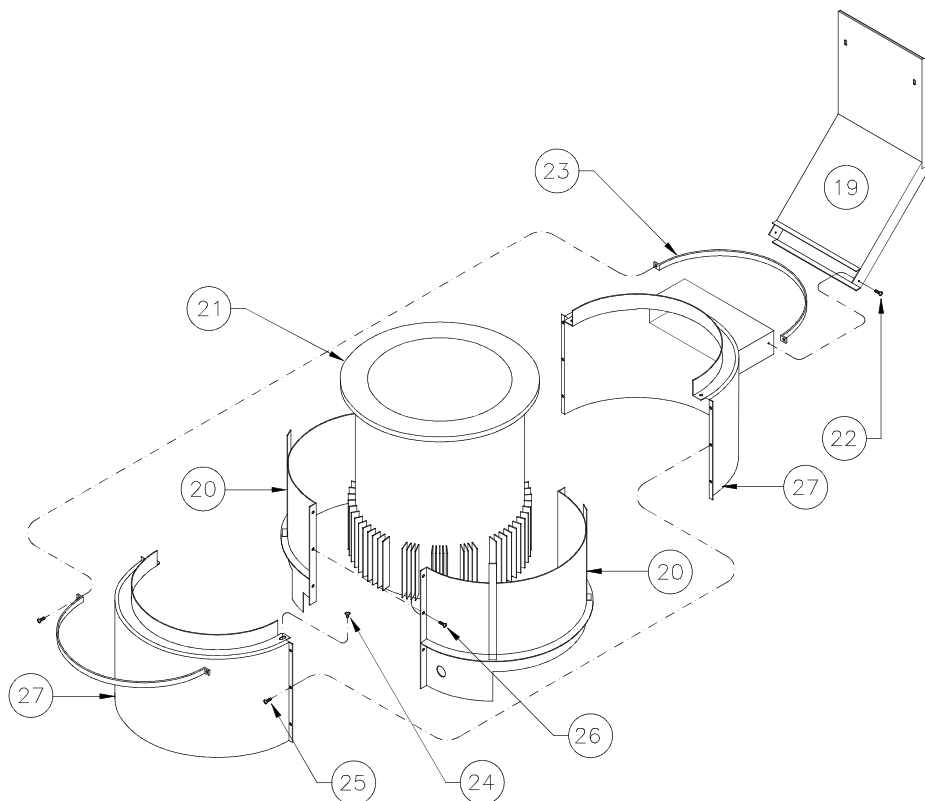
⚠ WARNING If soot is present, **DO NOT** operate unit until all soot is removed and corrections made.

⚠ WARNING Allow combustion chamber parts to cool before servicing. Hot metal may cause serious burns.

Cleaning:

1. Turn cook/filter switch, gas valve switch and manual gas shut off valve OFF.
2. Turn main gas supply OFF.
3. Disconnect main electric supply.

4. Remove condensate pan.
5. Remove left and right hand side panels.
6. Remove exhaust flue mounting screws (22) from combustion chamber. Remove upper mounting nuts inside upper flue opening and remove flue (19).
7. Remove outer wall clamp (23).
8. Remove screw (24) on top of outer walls (27).
9. Remove screws (25) on both sides of outer walls (27) and remove.
10. Remove screws (26) on both sides of inner jackets (20) and remove.
11. Clean exhaust flue (19), inner jackets (20), outer walls (27) and cooking well (21).
12. Assemble in reverse order.



8 - DRAIN VALVE AND FILTER SYSTEM

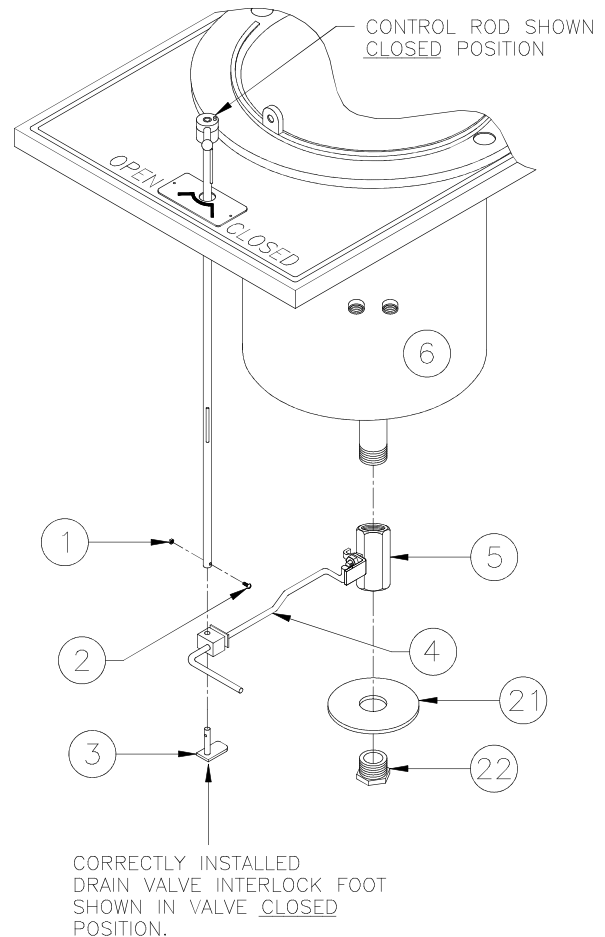
DRAIN VALVE

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

⚠ DANGER Never drain oil unless the power switch is **OFF** or the display is on the **FILTER** tab and the pressure regulating valve is **OPEN**. Hot oil could spray out under pressure causing serious burns.

Replacement:

1. Disconnect main electric supply.
2. Remove filter pan from under the unit. Drain cooking oil from cooking well into a container made for handling hot oil.
3. Remove splash disc (21) and bushing (22). (2400GH only)
4. Remove nut (1), screw (2) and interlock (3).
5. Remove nut mounting handle (4) to the drain valve (5).
6. Unscrew drain valve from the cooking well (6).
7. Assemble in reverse order using #15820 Primer & #15359 Sealant on cooking well threads.

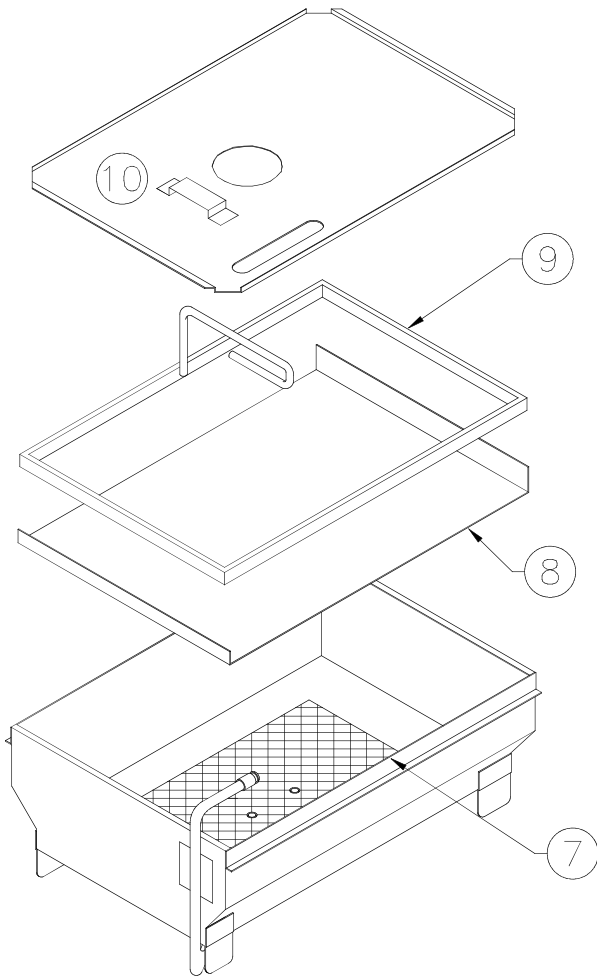


FILTER PAN

See Operation Manual for detailed filtering procedures.

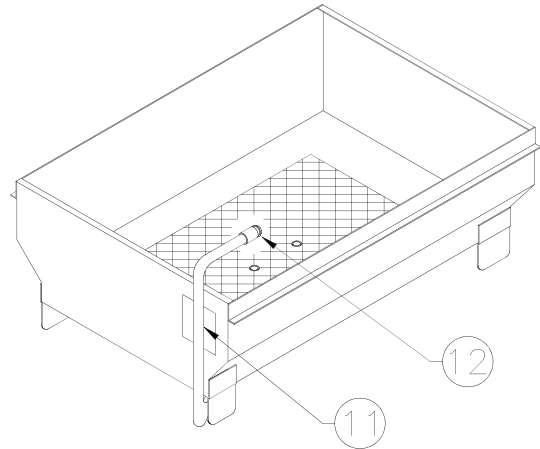
Filter Pan Assembly:

⚠ WARNING DO NOT use the 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 (7) on bottom of filter pan, filter paper (8), filter hold-down (9), 3 cups of Broaster® filtering compound on top of filter paper and cover (10) on filter pan.

Preventive Maintenance:

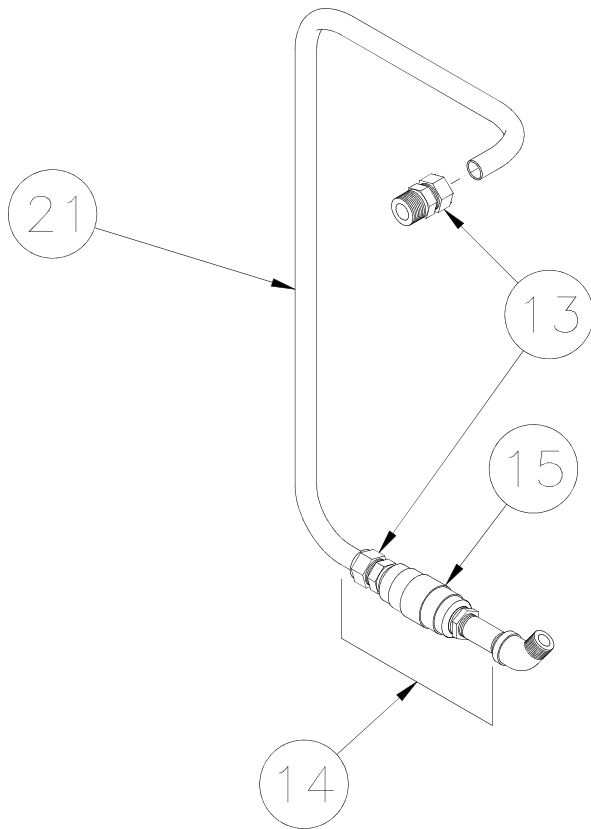


1. Use a clean cloth or paper towel to wipe crumbs from filter hold down and the filter pan interior before replacing filter paper. This will help prevent crumbs from causing a poor seal or entering the riser line (11) and pump.
2. Be sure the O-ring (12) is in good condition, lubricated with cooking oil and installed correctly.

CHECK VALVE

Prevents cooking oil from draining into the filter pan from cooking well.

Replacement:

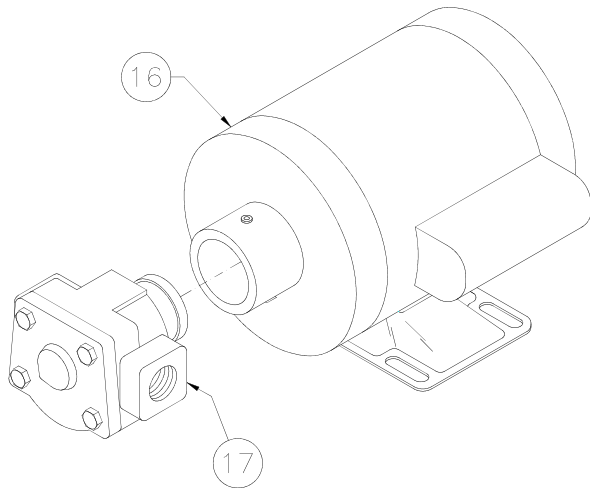


1. Disconnect main electric power supply.
2. Drain cooking oil from the cooking well and into a container made for handling hot oil then close the drain valve.
3. Remove left hand side panel.
4. Loosen fittings (13), remove return tube (21), remove pipe assembly (14) from pump.
5. Remove any fittings from the valve (15).
6. Install in reverse order using #15820 Primer & #15359 Sealant on pipe threads.

Installation hint:

1. When installing a fitting or pipe nipple into the valve, be sure to place wrench on the same side of valve into which fitting or nipple is being installed. **DO NOT** tighten across the valve! Distortion of valve seat could occur.
2. When installing compression fittings on tubing, tighten nut finger tight then turn 1-1/4 turns more.

MOTOR



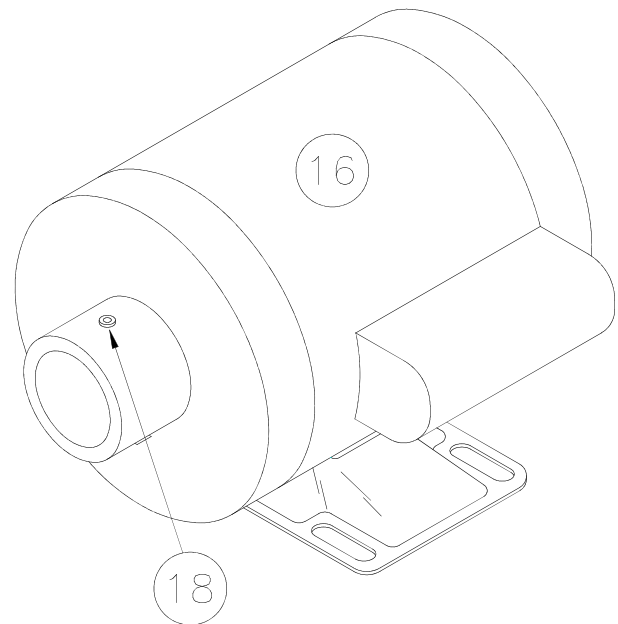
Motor (16) turns pump (17) which returns cooking oil from filter pan to the cooking well.

⚠ WARNING Turn cook/filter switch **OFF** before resetting manual reset thermal overload.

Motor has a manual reset thermal overload. If overload trips, push red reset button on back after motor has cooled.

Replacement:

1. Disconnect main electric power supply.
2. Disconnect conduit wires and conduit from the motor.



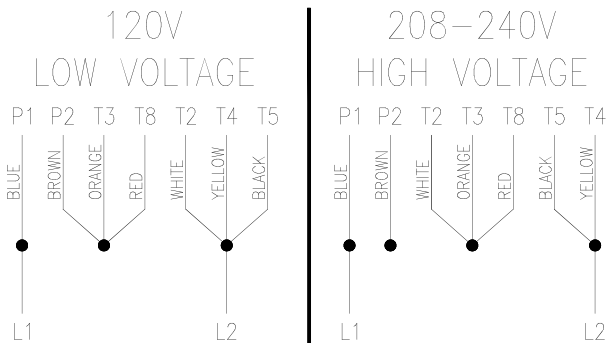
3. Loosen three set screws (18) in neck of motor (16) which hold pump in place.
4. Remove motor mounting bolts and remove motor.
5. Install in reverse order.

Installation Hints:

1. Be sure pump is fully installed into the motor neck before tightening set screws.
2. Tighten three set screws in neck a little at a time, in sequence, around neck until tight. This will prevent any unnecessary binding on shafts of the pump and motor.

Continued next page

3. Be sure motor is wired for correct voltage and direction. Motor wires are identified to ensure proper connection.

**NOTICE**

The dots represent wire nuts.

NOTICE

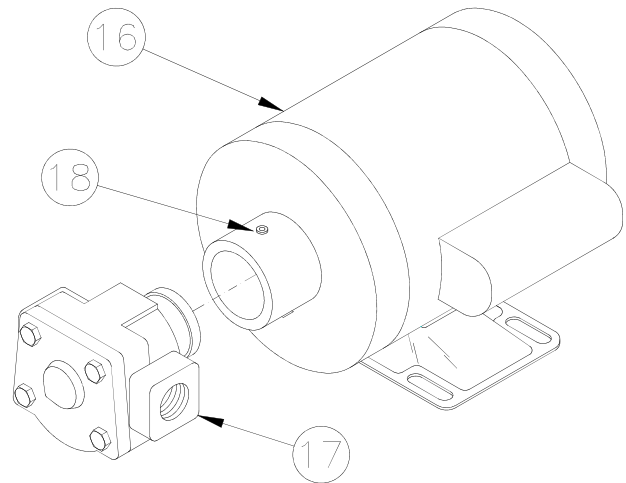
Wire 2400 pump motor as shown above.

PUMP

Pumps cooking oil from filter pan to the cooking well.

Removal:

1. Disconnect main electric power supply.
2. Drain cooking oil from cooking well into a container made for handling hot oil and close drain valve.



3. Remove piping from pump (17).
4. Loosen three set screws (18) in neck of motor (16) which hold pump in place. Remove pump.
5. Assemble in reverse order using #15820 Primer & #15359 Sealant on pipe threads.

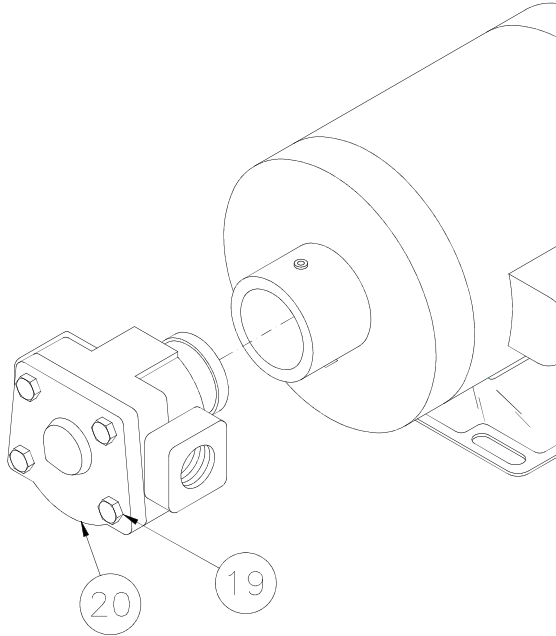
Installation Hints:

1. Loosen motor mounting bolts to help install piping.
2. See MOTOR Installation Hints.

Pump Cleaning:

Cleaning will be necessary if pump is seized and tripping thermal overload on the motor.

1. See PUMP Removal. Remove pump.



2. Remove four bolts (19) and cover (20).
3. Remove interior gears.
4. Clean gears and covers.
5. Replace O-ring and shaft seal if necessary.
6. Install in reverse order using #15820 Primer & #15359 Sealant on pipe threads.

Reassembly Hints:

1. Pour olive oil or cooking oil on gears and inside front cover bearing where gear shaft is installed. Turn gears by hand for good oil coverage.
2. Be sure cover O-ring is in place before tightening bolts.

9 - TROUBLESHOOTING

NOTICE

Check all wire connections before replacing any part.

ELECTRICAL TIPS

COMPLAINT	CAUSE	REMEDY
POWER ON light not illuminated	1. Hi-limit tripped 2. Faulty light 3. Faulty cook/filter switch 4. Faulty Fuse	1. Reset or replace 2. Replace 3. Replace 4. Replace
Timer will not time	1. Controller in program mode 2. Pressure regulating valve OPEN 3. Microswitch faulty or out of adjustment	1. Exit program mode 2. CLOSE 3. Replace or adjust
HEAT ON light not illuminated	1. Controller in program mode 2. Faulty light or controller 3. Faulty temperature control	1. Exit program mode 2. Replace controller 3. Replace
Hi-limit will not reset	1. Cooking oil temperature too high 2. Faulty hi-limit	1. Allow oil to cool approximately 100°F 2. Replace
Heating element(s) won't heat	1. Controller in program mode 2. Faulty element(s) 3. Faulty contactor	1. Exit program mode 2. Replace 3. Replace
Cooking oil temperature too hot or too cold	1. Controller in program mode 2. Check controller calibration 3. Faulty contactor (2400E) 4. Faulty controller 5. Faulty temperature sensor probe 6. Faulty gas valve (2400GH) 7. Faulty element(s) (2400E)	1. Exit program mode 2. See CALIBRATION 3. Replace 4. Replace 5. Replace 6. Replace 7. Replace

SMART TOUCH CONTROLLER TIPS

COMPLAINT	CAUSE	1800E REMEDY	1800GH REMEDY
Display reads HEATER FAULT	Oil temperature not rising properly	* Call for service	* Remove anything causing a draft by the unit (like a fan). * Turn on the gas valve. * Call for service
Display is blank	Screen not calibrated	* With unit off, place finger on screen and hold while turning unit on. Touch the small box in the upper left corner until it moves to the upper right corner, then touch it again until it moves to the lower left corner, then touch it again until it disappears. Controller will reboot. * Call for service	
Display doesn't respond when touched			
Display reads PROBE FAULT	* Probe circuit is open or shorted * Probe wires are connected in reverse * Temperature changes more than 100F in two seconds	* Call for service	* Call for service
Display reads HI TEMP FAULT	Temp reaches 415F	* Call for service	* Call for service
Display reads INTERNAL FAULT	Internal fault detected	* Call for service	* Call for service
Display reads C1 FAULT	C1 contactor is stuck in the closed position	* Call for service	* Call for service

GAS TIPS

COMPLAINT	CAUSE	REMEDY
Pilot burner won't light	1. Gas valve OFF 2. Air in gas line 3. Gas shut-off valve OFF 4. Pilot burner flame too small 5. Gas pressure too high	1. Turn ON 2. Tighten 3. Replace 4. Adjust flame 5. Install pressure regulator
Main burner will not turn on	1. Gas valve not ON 2. Controller in program mode 3. No electrical power to the gas valve 4. Faulty gas valve 5. Loose gas valve wire harness 6. Faulty flame sensor 7. Open or faulty wall fuse	1. Turn On 2. Exit program mode 3. Check circuit 4. Replace 5. Check connections 6. Replace 7. Check wall fuse or circuit-breaker

COVER, YOKE, AND SLIDE TIPS

COMPLAINT	CAUSE	REMEDY
Cover hard to CLOSE	1. O-ring groove and O-ring dry or dirty 2. Hard O-ring 3. Teflon bearing out of adjustment or worn 4. Cover not centered 5. Lifter box dirty or dry	1. Clean and lubricate 2. Replace 3. Adjust or replace 4. Center 5. Clean and lubricate
Cover won't OPEN ⚠ WARNING Never use force to OPEN cover.	1. O-ring groove and O-ring dry or dirty 2. Pressure not released 3. Pressure regulating valve out of adjustment	1. Clean and lubricate 2. OPEN pressure regulating valve 3. Adjust valve
Cover hard to move from front of the unit to the rear	1. Yoke bearings and slide rod dirty	1. Clean
O-ring breaking ⚠ CAUTION DO NOT rest basket on top flange of cooking well. Damage to area in contact with o-ring can cause leaking under pressure or O-ring failure.	1. Dirty O-ring groove 2. Nicks in cooking well or cover	1. Clean 2. Remove nicks
Cover won't remain in raised position	1. Weak gas spring	1. Replace

PRESSURE SYSTEM TIPS



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	1. Pressure regulating valve OPEN 2. Pressure regulating valve dirty or blocked open 3. Leaks around cover O-ring 4. Cover cold 5. Low cooking oil temperature 6. Faulty safety relief valve 7. Pressure valve out of adjustment 8. Faulty pressure gauge	1. CLOSE 2. Use repair kit 3. Replace O-ring and center cover 4. Pre-heat cover 5. Check programmed temperature 6. Replace 7. Adjust 8. Replace
Excess pressure	1. Restriction in exhaust system 2. Overloaded with fresh product 3. Faulty pressure gauge	1. Locate, remove then clean 2. Decrease load 3. Replace

PRODUCT TIPS

COMPLAINT	CAUSE	REMEDY
Product too light	1. Low cooking oil temperature 2. Wrong coating 3. No coating 4. Not done 5. Food basket overloaded	1. Check cook temperature 2. Check procedures 3. Check procedures 4. Increase cook time 5. Decrease product load
Product too dark	1. High cooking oil temperature 2. Product cooked too long 3. Wrong coating 4. Coated product held in refrigeration too long 5. Dirty cooking oil	1. Check cook temperature 2. Decrease time 3. Check procedures 4. Rinse then recoat 5. Filter or replace
Product not done	1. Low cooking oil temperature 2. Food basket overloaded 3. Cook time too short 4. Frozen product	1. Check cook temperature 2. Decrease product load 3. Increase cook time 4. Increase cook time
No flavor	1. Improper marination	1. Check procedures
White spots on product	1. Product stuck together while loading 2. Food basket overloaded	1. Float food basket while loading 2. Decrease load size
Dark spots on product	1. Dirty oil	1. Filter or replace

Frozen IQF Chicken:

COMPLAINT	CAUSE	REMEDY
Product too light	1. Low oil temperature 2. Not done 3. Food basket overloaded	1. Check cook temperature 2. Increase cook time 3. Decrease load
Product too dark	1. High oil temperature 2. Overcooked 3. Oil old 4. Thawed and refrozen	1. Check cook temperature 2. Decrease cook time 3. Change oil 4. Keep product at 0°F or below
Product not done	1. Low oil temperature 2. Food basket overloaded 3. Cook time too short	1. Check cook temperature 2. Decrease load 3. Increase cook time
No flavor	1. Overcooked 2. Old product	1. Check cook time 2. Discard
White spots	1. Product stuck together 2. Food basket overloaded	1. Float basket while loading 2. Decrease load size
Dark spots	1. Dirty oil	1. Filter or replace

FILTERING TIPS

COMPLAINT	CAUSE	REMEDY
Motor will not start ⚠️ WARNING Turn cook/filter switch to OFF position to avoid splashing of oil when motor protector reset button is pushed.	1. Overload tripped 2. Cook/filter switch OFF 3. Open or faulty wall fuse or circuit breaker	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
Motor hums but will not start	1. Solidified shortening in pump 2. Crumbs in pump 3. Faulty motor	1. Turn cook/filter switch OFF. Clean pump. 2. Turn cook/filter switch OFF. Clean pump. 3. Replace motor.
Motor starts but will not pump	1. Filter pan not completely installed 2. O-ring on riser line not installed 3. Solidified shortening in piping or filter pan	1. Firmly push filter pan in 2. See FILTERING 3. Turn cook/filter switch OFF. Contact service person.
Motor starts but will not pump or stops at any level	1. Filter paper or hold down improperly installed 2. Not using enough Broaster filtering compound	1. See COOKING OIL CARE AND FILTERING 2. Next filtering cycle, make sure proper amount of Broaster filtering compound is used
Motor starts but stops pumping when oil is level with top of hold down, approximately 1 inch of oil in bottom	1. Filter paper improperly installed or crumbs under filter paper or hold down	1. See COOKING OIL CARE AND FILTERING

SERVICE NOTES

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