

WARNING: Be sure oil is at proper level before turning unit on. Never boil water in a Broaster Pressure Fryer. Rags or papers containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soaked 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.



Pressure Fryer Operating Procedures

For Broaster 1600, Broaster 1800 & Broaster 2400 Pressure Fryers



Figure 1

1. With basket placed in cooking well, fill with oil to approximately ½" below "HOT OIL LEVEL" mark. Be sure heating elements are covered with oil. Do NOT overfill. See Figure 1.



Figure 2A



Figure 2B

2. For Temp 'n Time Controllers, place cook/filter switch to "COOK" - see Figure 2A.

For SmartTouch Controllers, turn unit "ON" - see Figure 2B. Press "OK" on the Check Oil Level screen.



Figure 3A



Figure 3B

3. Check time and temperature displayed. For Temp 'n Time Controllers, see Figure 3A. For SmartTouch Controllers, see Figure 3B. Consult Operation Manual if any change is necessary.



Figure 4

4. For Temp 'n Time Controllers, when "HEAT ON" light turns off, agitate the oil by lifting up on basket lifter and allow basket to float down. Repeat several times. If "HEAT ON" light turns on, allow unit to recover.

For the SmartTouch Controller follow the on screen prompts and agitate the oil by lifting up on basket lifter and allow basket to float down. Repeat several times. Then press "OK"

When oil is thoroughly heated, oil should be at proper level. See Figure 4.

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BROASTER[®]
EQUIPMENT



Figure 5A



Figure 5B

5. With basket in oil, use tongs to place a maximum of 7 pounds (Broaster 1600), 14 pounds (Broaster 1800) or 22 pounds (Broaster 2400) of fresh chicken into basket one piece at a time in a circular pattern - see Figure 5A. Load chicken in order: breast, thigh, leg, and wing. While loading, lift up on basket lifter and allow basket to float down - see Figure 5B. Repeat several times while loading.



Figure 6A



Figure 6B

6. Remove basket lifter. Slide cover towards you. See Figure 6A. Rotate handle to the left as far as it will go. "CLOSE" pressure regulating valve - see Figure 6B. Put basket lifter in holder on back of pressure fryer.



Figure 7A



Figure 7B

7. When audible alert sounds, slowly "OPEN" pressure regulating valve. With your right hand, take basket lifter out of holder - see Figure 7A. When pressure gauge shows no pressure, push down on cover handle and open by rotating handle clockwise and slide cover away from you - see Figure 7B.



Figure 8



Figure 9

8. Place basket lifter into guide on basket. Lift basket out of oil and place onto basket rest - see Figure 8.

9. Allow oil to drain for a short period, approximately 30 seconds. Dump contents into suitable container such as a pan with a drain rack. Place basket back into cooking well - see Figure 9.