



Broaster Foods offers high quality cooking oils, with no cholesterol and offer excellent stability for superior results and extended fry life.

Oils, Filtering Papers & Supplies

Broaster Foods® Liquid Frying Shortening

Canola Oil

Extracted from the canola seed, Canola Oil is high in "good" fats (monounsaturated and polyunsaturated) and low in "bad" fats (saturated). Naturally low saturated fat content, no cholesterol, and no trans fatty acids for healthier foods.

When used for deep frying, Broaster Foods Canola Oil produces a rich, golden color, with no aftertaste. Anti-foaming agents have been added to the Canola Oil to prevent foaming at high temperatures and antioxidants to extend shelf life.

Part Number: 96595 Case Pack: 35 lb. container

Soybean Oil

Soybean Oil has no cholesterol and anti-foaming agents have been added to prevent foaming at high temperatures and antioxidants to extend shelf life.

Part Number: 96662 Case Pack: 3-10 qt. containers

Rice Bran Oil

Extracted from the bran layers of rice. In frying studies comparing it with other popular frying oils, Broaster Foods Rice Bran Oil demonstrated excellent stability without hydrogenation. This translates into less frequent oil replacement and fryer clean-up, while still ensuring fried foods of superior quality.

Rice Bran Oil features no artificial additives or preservatives and is hypoallergenic. It contains naturally occurring antioxidants which promote resistance to oxidative breakdown during frying, tolerance to high frying temperatures and extended fry life.

Rice Bran Oil is naturally low in saturated fat content, has no cholesterol, no trans fatty acids and is not a genetically modified vegetable oil. Made in the U.S.A. from rice meticulously grown, harvested, stored, and processed in the Southern U.S.

Part Number: 95043 Case Pack: 35 lb. container

Canola/Soybean Oil

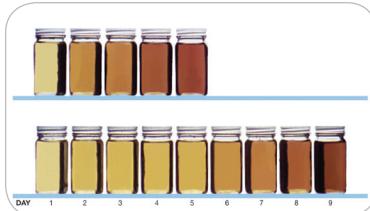
Canola/Soybean Oil has no cholesterol and anti-foaming agents have been added to prevent foaming at high temperatures and antioxidants to extend shelf life.

Part Number: 95082 Case Pack: 35 lb. container

Filtering Paper & Supplies Continued on back

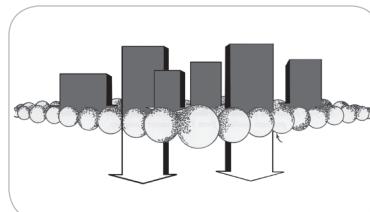
BROASTER® FOODS*

Why Use Broaster XL?



Tests show that for each day oil is not filtered, its usable life is reduced by 2 to 3 days. The example above shows the daily degradation of frying oil. The top row was filtered daily without Broaster XL Filtering Compound. The bottom row was filtered daily with Broaster XL Filtering Compound.

How Does Broaster XL Work?



As shortening breaks down during frying, dissolved impurities soak into food affecting its taste, texture, and appearance. Broaster® XL Filtering Compound clarifies shortening by filtering out food debris. But XL does more than simple filtration. Each XL particle acts like a tiny magnet to attract and remove dissolved tastes and odors that spoil fried food. With Broaster® XL Filtering Compound, your oil stays fresh, clear, and sparkling clean so you serve foods that look appetizing, fry crisp and golden, and taste delicious while saving money as a result of eXtended oil Life. Can you afford not to filter with Broaster XL Filtering Compound?

Oils, Filtering Papers & Supplies

Filtering Supplies

Filtering your cooking oil on a regular basis increases the useful life of the oil while ensuring the quality of foods cooked in it. Unfiltered food particles cling to food and give it a bitter taste and unappetizing appearance.

Broaster® XL Filtering Compound

XL Filtering Compound is an advanced product that not only removes food debris from oil, but also extracts soluble liquid impurities that contribute to the bad taste and smell of used cooking oil. Daily use of XL Filtering Compound extracts odors and off-flavors dissolved in the oil so that only clean, fresh oil touches your fried foods. XL Filtering Compound contains absolutely no crystalline silica and is USDA and FDA approved.

Part Number: 96589 Case Pack: 22 lb. case

Bro-Clean™

Bro-Clean is a product that filters carbon particles, etc., to within 10 microns. For use on filtering paper during filtering process and can also be used with XL Filtering Compound for maximum results.

Part Number: 96564 Case Pack: 25 lb. case

Cooking Well Cleaner

For use in your Broaster Company Pressure Fryer to clean the cooking well, basket, and handle, or in your BROASTER VF-3 Ventless Countertop Fryer to clean the cooking well and basket.

Part Number: 99500 Case Pack: 20 lb. case

Filtering Papers

2400 Filter Paper

For use in filtering oil in the BROASTER 2400 Pressure Fryer (2400E and 2400G)

Part Number: 15495 Case Pack: 65 filters

1800 Filter Paper

For use in filtering oil in the BROASTER 1800 Pressure Fryer (1800E and 1800G)

Part Number: 09888 Case Pack: 100 filters

1600/765 Filter Paper

For use in filtering oil in the BROASTER 1600 Pressure Fryer or the BROASTER 765 portable oil filter system.

Part Number: 10790 Case Pack: 100 filters

VF Series Exhaust Filter

For use in filtering the oil in the BROASTER VF-3 and BROASTER VF-2 Ventless Countertop Fryers.

Part Number: 16089 Case Pack: 50 filters