

## Broaster® Pressure Fryer - 2400



### Standard Features

- *Fast and productive* – specifically designed for high volume production, cooks up to 48-64 pieces of fresh bone-in chicken per load.
- *Patented Cover Lift System* – quick closing and opening single action sealing including a pressure-activated cover locking mechanism for safety and ease of use.
- *Proven round cooking well design* – engineered for more uniform heat distribution, durability, and efficiency; no cold spots or corners. Large capacity provides more room for product, minimizes sticking, and produces delicious, superior quality food.
- *Fully Welded Cooking Well* – made from durable 300 Series Stainless Steel.
- *Easy to operate* – SmartTouch Touch Screen Controllers feature a large 7" VGA full color touch screen with easy to navigate tab menu. A library of various menu items are included for quick and easy preparation.
- *Unique Auto Comp™ feature* – automatically adjusts cooking time to accommodate for varying sizes and temperatures of loads.
- *Automatic cook cycle counter* – monitors production between filtering.
- *Built-in filter system* – provides quick, easy, and safe cooking oil filtration; no heated fittings to disconnect.



TESTED TO ANSI/UL 197 10th Edition  
TESTED TO ANSI Z83.11 – CSA 1.8 – 2006/2007/2008  
TESTED TO ANSI / NSF 4

### Specifications

Primary construction is of stainless steel built on powder-coated steel frame with chrome-plated front leveling feet and corrosion free rear glides.

Round cooking well with 63 pound cooking oil capacity operates between 12-14 psi gauge pressure at temperatures up to 375° F.

Triple-redundant safety system is featured consisting of chrome plated relief valve, stainless steel splash guard and pressure activated cover locking mechanism with pressure regulator interlock. Also has single action combined pressure regulator valve/remote timer control, drain valve interlock and patented gas assist cover lift system. All ensure operator convenience and safety.

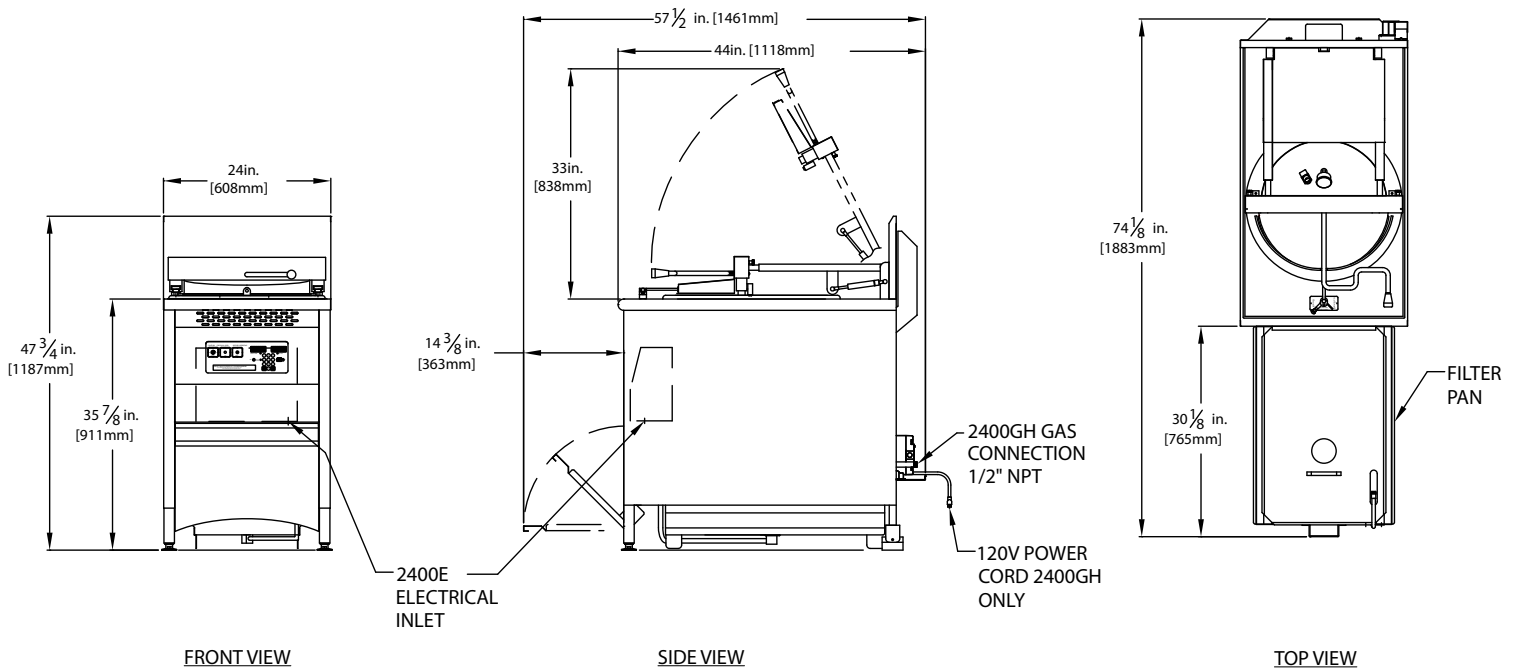
SmartTouch Touch Screen controller provides a programmable library with preloaded menu items and an automatic cook-cycle counter. Auto-Comp feature automatically adjusts cooking time dependent on size and temperature of load. On-screen prompts assist users in operating and maintenance functions.

On-board integrated filtration system consists of easily accessible stainless steel filter tray assembly. Powered by a 1/3 horse-power motor coupled to 5 gallon-per-minute rotary gear displacement oil pump.

Equipment is covered by manufacturer's 1 year parts and labor warranty on all systems, additional 1 year on controller parts and 10 year repair warranty on cooking well. Solid-state controller is backed by a 2-year warranty.

Specifications subject to change without notice.

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## Dimensions

| Model  | Fresh Chicken Capacity           | Cooking Oil Capacity | Operating Pressure | Overall Dimensions |           |           | Counter Height   | Net/Ship Weight                                 | Cubes |
|--------|----------------------------------|----------------------|--------------------|--------------------|-----------|-----------|------------------|---|-------|
|        |                                  |                      |                    | W                  | D         | H         |                  |   |       |
| 2400E  | 48-64 pieces of chicken per load | 63 lbs.              | 12 - 14 P.S.I.     | 24"                | 40"       | 47-3/4"   | 35-7/8" (911 mm) | 2400E<br>360/410 lbs.<br>2400GH<br>407/457 lbs. | 26.25 |
| 2400GH |                                  |                      |                    | (608 mm)           | (1016 mm) | (1187 mm) |                  |   |       |

## Energy Requirements

**2400E** 15kW Rated Heating Elements

- 3 phase, 208 volt, 60 hz, 42 amps
- 3 phase, 240 volt, 60 hz, 40 amps
- 3 phase, 220/380 volt, 50/60 hz, 25.4 amps
- 3 phase, 240/415 volt, 50/60 hz, 22.7 amps

No cord/plug provided.  
Note: 2400E cannot be converted to single phase.

**2400GH** 95,000 BTU Rated Burner Assembly  
1 phase, 120 volt, 60 hz Pump Motor Assembly  
Attached 6 ft. cord with plug

### Main Burner Orifice

Natural Gas: #14 Drill

LP Gas: #32 Drill

### Pilot Burner Orifice

Natural Gas: 0.018"

LP Gas: 0.011"

\*Note: For proper operation at elevations above 2,000 feet, consult your authorized Broaster distributor for the correct orifice size.

## Additional Features

- Durable, welded, tubular steel frame is powder-coated to resist corrosion.
- Unique rear glides are specially designed to move unit across flooring.
- Stainless steel top and side panels offer durability and easy cleaning.
- Unique stainless steel basket with a ratchet-style removable basket handle plus two fixed handles allow easier unloading of product.
- Cooking well diameter: 18 inches

## Accessories & Options Available

- Basic Accessory Kit

Specifications subject to change without notice.