

## WARNING

Rags or paper containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soiled papers and rags in a trash container that is in a ventilated area away from all cooking equipment or other heat sources such as direct sunlight.

These instructions are for cleaning your Broaster Pressure Fryer and cleaning its cover, filtering components, and outer surfaces. It is also recommended to clean the cooking well interior and change the oil weekly. Refer to the directions in your owner's manual, Broaster Operator Handbook, "How to Use the Broaster Pressure Fryer" training DVD, or Broaster Pressure Fryer Cleaning Procedures Sheet describing "Cleaning Procedures When Changing Oil" for more information.

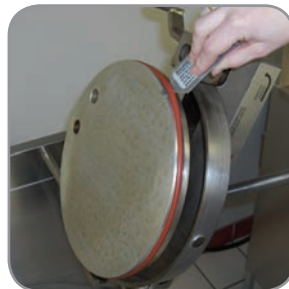
## Pressure Fryer Cleaning

### Cover and Filter System Cleaning Procedures



Step 1

1. Flip the cook/filter switch to OFF position. Open cover, slide back until it stops, raise cover assembly, and rotate handle to closed position to expose "O-ring."



Step 2

2. Using O-ring groove cleaning tool (PN 12791) or small dull tool such as spoon handle or coin, remove O-ring.



Step 3

3. Hold wet cloth around O-ring and pull O-ring through wet cloth several times. Use warm water only – do not use detergents.



Step 4

4. Use O-ring groove cleaning tool to clean O-ring groove. (Always keep an extra O-ring on hand in case of accidental damage.) Then use an approved, heavy duty non-metallic scouring pad to clean top and bottom of cover. Completely dry cover after cleaning. Also wipe cover slide rods using a clean cloth (no lubrication is necessary).

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These instructions are for filtering your pressure fryer and cleaning its cover, filtering components, and outer surfaces. It is also recommended to clean the cooking well interior and change the oil weekly. Refer to the directions in your owner's manual, Broaster Operator Handbook, "How to Use the Broaster Company Pressure Fryer" training DVD, or Broaster Pressure Fryer Cleaning Procedures Sheet describing "Cleaning Procedures When Changing Oil" for more information.

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### Cover and Filter System Cleaning Procedures



Step 5

5. Dip O-ring into clean unheated cooking oil to lubricate it, then reinstall into groove. Close cover.

#### Other Recommended Cleaning

Frequently wipe off excess oil and crumbs from unit surfaces using a clean cloth. Do not use harsh chemicals or abrasives. Clean cover slide rods daily. Check liquid level in condensate pan several times daily, empty as needed.



Step 6

6. After filter pan has cooled, slide out filter pan, remove filter pan cover and hold-down, lift out and discard old filter paper, and remove bottom filter screen. Clean filter pan cover, hold-down, bottom screen and pan by wiping with a clean paper towel – NEVER USE SOAP AND WATER. Replace components as per Pre-Filtering Preparations described on 95132.

\* Step 6 should be performed daily as part of your routine filtering procedures.