

## 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 the cooking well only. At this time you should clean the cover, "O-ring", "O-ring" groove, and filtering pan.

Refer to the directions listed in one of the following: the cover cleaning section of your operation manual, the Broaster training DVD "How to Use The Broaster Pressure Fryer," or the cleaning procedures sheet for Broaster Pressure Fryers (PN 92612).

# Pressure Fryer Well Cleaning Procedures

## Cleaning Procedures When Changing Oil



Step 1

1. Flip the cook/filter switch to "Off" position, unplug unit from the wall, and place cleaning flag on the cooking well. Remove filtering pan, slide a dry black metal drain bucket\* or Broaster Oil Caddy under drain valve and fill bucket to a safe level for handling. Discarding oil will take several trips when using the black metal bucket. Oil can be discarded in one trip with Oil Caddy.



Step 2

2. While oil is draining, use bottom brush to swirl crumbs into drain bucket.\* If oil does not drain, use the ram rod to unclog drain valve. Dispose of oil properly. Then, fill pressure fryer's cooking well with warm water to 5" below rim.

\* Broaster's Oil Caddy may be used also. (Note: Filter out all crumbs before using Broaster Oil Caddy)



Step 3

3. Using the included 2 ounce scoop, add cooking well cleaner in the following amounts: 2-1/2 scoops (1 sample bag) for Broaster 1600, 5 scoops (2 sample bags) for Broaster 1800, and 7-1/2 scoops (3 sample bags) for Broaster 2400. Stir and let stand a minimum of 15 minutes to a maximum of 12 hours.



Step 4

4. At this time, you may also put basket and basket handle in solution. NOTE: NEVER TURN ON PRESSURE FRYER DURING THIS PROCEDURE. After elapsed time, drain water out of well and dispose of properly. Be sure to clean cooking well with a non-metallic scouring pad to remove any remaining residue.



Broaster's Cooking Well Cleaner and Multi-Purpose Degreaser is ideal for cleaning Broaster Pressure Fryers and Ventless Fryers. This cleaner and multi-purpose degreaser is a powerful compound designed for ease of use while thoroughly cleaning your equipment.

Broaster Cooking Well Cleaner is designed to clean and remove:

- Oils
- Fats
- Rust
- Carbon
- Calcium
- Burned on grease

This product cleans the most difficult jobs in one easy operation saving hours of maintenance. Additionally, the strong alkali ingredients dissolve difficult oil and grease quickly, with no need to neutralize with vinegar prior to using the equipment.

Recommended for all types of fryers, filters, rotisseries, popcorn kettles, floors, and foodservice equipment requiring quick, easy cleaning and degreasing.

Broaster Cooking Well Cleaner is available in two sizes:

- Part number 99500 - 20 lbs. bag
- Part number 92643 - 10/5 oz. bags

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Step 5

5. After you drain solution from the well, connect power-cord, flip switch to "Filter" position and run for about 15 seconds to clear the line. Be sure the metal drain bucket is under drain valve.



Step 6

6. Rinse cooking well thoroughly with clean water. **THERE IS NO NEED TO NEUTRALIZE WITH VINEGAR.**



Step 7

7. Drain water out and dispose of. Turn switch to "Filter" position and run for few seconds to clear line of any remaining water.



Step 8

8. Allow cooking well, basket, basket handle and ram rod to air dry completely before adding new oil. Close drain valve and add new cooking oil 1/2 inch below **HOT OIL LEVEL** marks.