



#### When to Filter

Broaster Company suggests that you filter the cooking oil in your pressure fryer at the following intervals:

- always at the end of each business day,
- between rush periods,
- after cooking the following amounts of product:
  - 35 lbs. in a Broaster 1600
  - 65 lbs. in a Broaster 1800
  - 95 lbs. in a Broaster 2400

#### Pre-Filtering Preparations

Filter oil at no less than 300°F.

Complete all filtering instructions while oil is hot – never allow oil to solidify in filter pan or lines. Double-check that all components in the filtering system are clean, assembled correctly, and installed under the pressure fryer in the order illustrated at right:

## Pressure Fryer Filtering

### Filter System Cleaning Procedures



Step 1

1. Place clean filter screen on bottom of clean filter pan.



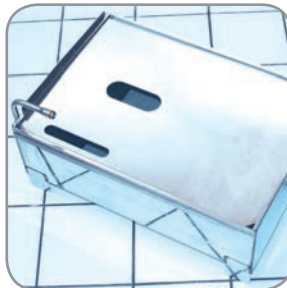
Step 2

2. Take a new sheet of Broaster filter paper, fold up tabs at score marks, and place on top of filter screen.



Step 3

3. Place filter hold-down on top of filter paper and spread Bro-Clean filtering compound on top of paper – 1 cup for Broaster 1600, 2 cups for Broaster 1800, 3 cups for Broaster 2400.



Step 4

4. Reinstall filter pan cover before initiating filtering operation.

## SAFETY NOTE

**If a motor shutdown occurs at any point during the filtering process, ensure that cook/filter switch is in the OFF position before using motor protection reset button to avoid splashing hot oil.**

### Cooking Oil Filtering Compound Recommendations

Broaster Company offers two different products and methods for filtering its pressure fryers: Bro-Clean – a product that filters carbon particles to within 10 microns; and XL Filtering Compound – an advanced product that not only removes food debris from shortening, but also extracts soluble liquid impurities that contribute to the bad taste and smell of used cooking oil. Each XL particle acts like a tiny magnet to attract and remove the dissolved tastes and odors that spoil fried food.

For best results, we recommend using a combination of both products. In all cases, Broaster Filter Papers must be used when filtering, as they assist in screening out larger particles, plus act as a support on which to apply the compounds.

For detailed instructions on cleaning your pressure fryer cooking well, please reference “Well Cleaning Procedures” spec sheet, part number 92613

## Pressure Fryer Filtering

### Filtering Instructions

1. Ensure that filter pan is slid all the way back into position under fryer and that “O-ring” is in place on riser line and sealed into suction line. The “O-ring” is inside the suction line on the Broaster 1600.
2. Flip cook/filter switch to OFF position and open cooking well cover. Brush crumbs off basket, then remove basket and handle. Clean basket and basket handle separately.
3. For enhanced oil filtration, use a combination of Bro-Clean and XL filtering compounds. For maximum results, add XL filtering compound directly into cooking well in the following quantities – 5 oz. for Broaster 1600, 10 oz. for Broaster 1800, 15 oz. for Broaster 2400 – then stir oil using ram rod.
4. Use bottom brush and crumb scraper to loosen crumbs from cooking well. Remove condensate pan, open drain valve slowly, and swirl oil as it drains away. Use ram rod if necessary to unclog any crumbs in bottom of well. When oil has completely drained, close drain valve.
5. **Pull cover over cooking well but do not close.** Then flip cook/filter switch to FILTER position. After 5 seconds, push cover assembly toward the rear of the unit. Allow filter system to pump oil into the cooking well to the following level: approx. 4” on a Broaster 1600; approx. 8” on a Broaster 1800 and a Broaster 2400. Then flip cook/filter switch to OFF position.
6. Being careful of hot oil and hot cooking well components, use bottom brush to scrub cooking well. (Start at top of well and work downward.) On electric units, clean inside and between heating elements using element brush. Be sure that no crumbs are stuck to the side of the cooking well or cover temperature sensor. Then open drain valve.
7. After remaining hot oil and crumbs have drained into filter pan, pull cover forward and flip cook/filter switch to FILTER position and let motor run for five minutes with drain valve open. (This additional filtration can extend the useful life of your oil.)
8. Close drain valve. When air bubbles appear, allow 15-30 seconds before flipping cook/filter switch to OFF position. Check oil level and add oil if necessary. Empty condensation pan into an approved waste receptacle. Flip cook/filter switch to COOK position, wait for “Heat On” light to go out, then agitate oil to remove any cold spots before cooking. If using cycle counter feature to monitor loads between filtering, reset cycle count to zero at this time.