

Broaster® SmartTouch™ Ventless Fryer—VF-2

Standard Features



- *Easy to operate* – SmartTouch™ Touch screen controller features a large, full color, touch screen display with easy to navigate menu and ability to pre-program up to 100 menu items.
- *Unique Auto-Comp™* – automatically adjusts cooking time to accommodate for varying sizes and temperatures of loads.
- *Space-Saving design* for back-counter operation.
- *Specifically designed for convenient production* – cooks up to 2 pounds per load.
- *Built-in fire suppression system* in accordance with NFPA 17A and resettable high temp limit switch for added safety.
- *No hood required in most municipalities.*
- *HEPA and charcoal 2-stage air filter cartridge for ventless operation.*
- *Easy to clean* – all interior components are easily removed and dishwasher safe.
- *Proven round cooking well design* – engineered for more uniform heat distribution, durability, and efficiency; no cold spots or corners.
- *Auto-Lift* ensures consistent product output by automatically lowering the cooking basket at the beginning of the cook cycle and raising the basket at the end.



TESTED TO UL710B 2nd Edition
TESTED TO CSA-C22.2 No. 109 Edition
TESTED TO ANSI / NSF 4 2005E

Specifications

Model VF-2 ventless fryer includes round cooking well with 14 pound cooking oil capacity. Unit is primarily stainless steel monocoque construction with black, welded and powder-coated steel base plate. Interior cooking well tray is designed to capture spills up to 15 cups. Heating element is fully immersible with lift-and-lock mechanism for easy cleaning.

SmartTouch Touch Screen Controller provides a programmable library with pre-loaded menu items and an automatic cook-cycle counter. Auto-comp feature automatically adjusts cooking time to accommodate for varying sizes and temperatures of load. On-screen prompts assist users in operation and maintenance functions.

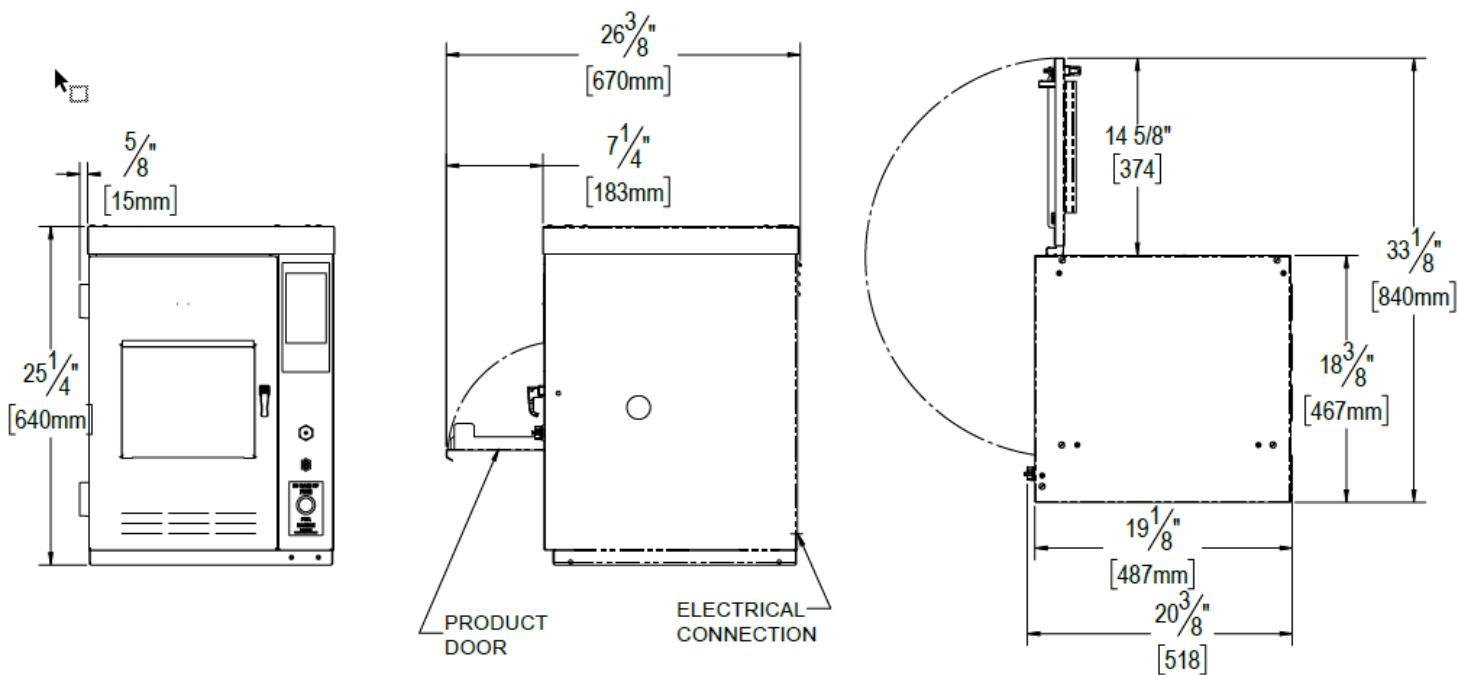
Unit is fitted with the following additional safety features: integrated ANSUL fire suppression system including on-board canister and two fusible links in cooking and

air-handling zones to meet NFPA 17A standards; redundant electrical controls managed by two interlocked contactors; fail safe high-limit thermostatic control with manual and remote reset features.

Three-stage air filtration system is powered by a ball bearing radial blower moving 55 CFM of air through the cooking chamber. System includes an easily removable and washable centrifugal grease extraction and flame suppression filter. There is also a two stage replaceable air filter cartridge. Filter cartridge captures over 80% of allowable particulate emissions and includes high grade HEPA media and activated carbon.

Equipment is covered by manufacturer's 1 year parts and labor warranty on all systems with additional 1 year on controller parts.

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Dimensions

Model	Capacity	Cooking Oil Capacity	Overall Dimensions			Net/Ship Weight
			W	D	H	
			18-3/8"	19-1/8"	25-1/4"	
VF-2 208v:85899 240v:85900	2 lbs./load (.91 kg/load) (approx. 16, 2 oz. tenders)	14 lbs./1.85gal. (6.35 kg/7.0L)	(467 mm)	(487 mm)	(640 mm)	97/148 lbs. (44/67.1 kg)

Energy Requirements

VF-2 5.5kW Rated Heating Elements
 - 208/240 volt, 60 hz, 27/23 amps

Single phase, 3 conductor power service required

No cord/plug provided.
 (To be field wired according to ANSI/NFPA 70 or CSA C22.2)

Complete Start-up Accessory Kit



Additional Features

- Energy Savings Idle mode and auto shut-off.
- Information Center provides at-a-glance monitoring of all critical systems.
- Convenient front product door for ease of loading and unloading.
- Oil level “dipstick” to insure proper cooking levels.
- Coated basket handle for operator comfort and safety.

Accessories & Options Available

- ☐ Removable basket cover to keep products submerged while cooking
- ☐ Complete Start-up accessory kit