

**BROASTER®**  
EQUIPMENT

## 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.

If your Ventless Countertop Fryer looks like the unit below use these instructions.



If your Ventless Countertop Fryer looks like the unit below, use "Cleaning Procedures" spec sheet PN 92535.



## Ventless Fryer Cleaning Procedures

### Daily Cleaning Procedures for the VF Ventless Countertop Fryer



Step 1



Step 2



Step 3



Step 4



Step 5



Step 6

1. Turn power off, disconnect from main power supply and remove access door. The access door is equipped with lift-off hinges to aid cleaning.

2. Remove food basket and basket lift platform for easy cleaning.

3. Unlatch filter tray and pull tray out with your free hand under the tray and swing tray down 45°. With both hands, pull tray out towards you.

4. Remove air filter and grease filter from filter tray; set air filter aside so it will not get wet while cleaning other parts. NOTE: The air filter has steam passing through it during the cooking process, let the air filter dry out over night before reinstalling it into the filter tray.

5. Raise element by placing element arm above element retainer and allow oil to drip from it for a few minutes.

6. Carefully remove cooking pot, pour oil through strainer and filter paper or discard used oil properly. The cooking pot can be cleaned in the sink or dishwasher.

**WARNING: Cooking oil may splash while moved. Not allowing cooking oil to cool completely could cause serious burns.**

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**NOTE**

When changing oil, soak cooking pot, food basket, and basket lift platform in Broaster's Cooking Well Cleaner (99500) for a minimum of 15 minutes to a maximum of 12 hours.

Ensure that heating element and temperature probes are clean and clear of any build-up that may affect operation and life of cooking oil.

**Cooking Well Cleaner**

Broaster's Cooking Well Cleaner and Multi-Purpose Degreaser is ideal for cleaning Broaster pressure fryers and ventless fryers. It is a powerful chemical compound designed for ease of use while thoroughly cleaning your equipment. This product cleans the most difficult jobs in one easy operation saving hours of maintenance.

Part Number 99500 - 20 lbs.

Part Number 99501 - 10/5 oz. bags

## Ventless Fryer Cleaning Procedures

### Daily Cleaning Procedures for the VF Ventless Countertop Fryer Continued



Step 7

7. Remove splash tray for easy cleaning.



Step 8

8. Wipe element guard and interior of chamber with clean cloth or paper towel to remove any crumbs. Clean walls, floor and ceiling of cooking chamber.



Step 9

9. Completely clean outside panels with non-abrasive stainless steel cleaner and polish.



Step 10

10. Product door, food basket, lift platform, cooking pot, filter tray, grease filter, and splash tray can be removed and placed in the dishwasher. If using a dishwasher or soap, you will need to neutralize parts with a vinegar and water solution.

\* There is no need to neutralize parts when cleaning with Broaster's Cooking Well Cleaner (99500).



Step 11

11. Place splash tray and reassembled filter tray back into unit. BE SURE magnet end of grease filter is on the right side of filter tray when in place. Return filtered oil or add fresh oil to Cold Oil Level Line. Replace cooking pot, lower the element into the cooking pot, replace basket lift platform and food basket. Unit is ready to operate.



Step 11