



NEW PRODUCT ALERT

BROASTER E-SERIES GAS PRESSURE FRYER

It's time to set a new standard for safe and efficient pressure frying equipment. At Broaster Company, that's precisely what we've accomplished with our newest line of premium pressure fryers: the E-Series.

E-SERIES PRESENTS NEW STANDARD FOR SAFETY AND EFFICIENCY.

Featuring a range of innovative features, the Broaster E Series raises the bar with its intentional design. By automating oil filtering, innovating gas burners and utilizing smart technology, our E Series fryers work to greatly reduce or eliminate many of your operational pain points.

- Easy to Operate, Reduces Strain on Fry Cooks
- Automatic Oil Filtration Between Cook Cycles
- On Board Oil Replenishment
- Bulk Oil Handling
- High Energy Efficiency in Pressure Fryer Category
- One-touch Cook Cycle
- Automatic Controlled Pressure Release
- More Production Capacity
- Advanced Microprocessor Controller

+35% 

UP TO 35% GAS ENERGY SAVINGS*

4X  **MORE**

UP TO 4x MORE DAYS OF USEFUL OIL LIFE*

15-30  **MINUTES**

15-30 MINUTES OF LABOR SAVINGS PER DAY*

*See reverse side for full details and ROI considerations

ROI CONSIDERATIONS

The E Series makes it easy to practice exceptional oil management. In addition to maintaining good product quality for your fried foods, there is an important consideration of getting more usable days out of your frying oil. It is quite possible to extend the useful life of oil by 4x.

Calculations based on:

- \$45/35lb jug of frying oil, 7 days of oil life extended to 21 days

Compared to our traditional 2400 gas fryers, one can achieve significant gas savings cooking the exact same product. Operators can expect up to a 41% reduction in BTU/hd requirement.

Calculations based on:

- Natural Gas cost \$10-\$18 per 1000 cubic feet
- Frying at full capacity, 3 loads per hour, 4 hours per day, seven days per week.
- Energy savings calculated by energy required to cook 35,000 hds/ chicken per year (3 loads/hr) in the ES24 vs 2400.

The E-Series ease of use allows the operator to consider saving some hourly labor or redeployment to other parts of the kitchen. One could consider a conservative savings of 15-30 minutes per fryer per day of operation. Automation eases the daily responsibilities of fry cooks, reduces the strain of the toughest job in the kitchen!

Calculations based on:

- \$15-\$20 per hour wage
- Potential time savings with less frequent oil changes & filter pan set ups, reduced employee turnover, less training hours.

FRY OIL SAVINGS



\$2,700

*savings per year per fryer**

ENERGY SAVINGS



up to \$500

*savings per year per fryer**

LABOR SAVINGS



\$1,350 to \$3,700

*savings per year per fryer**

* Actual results may vary based on individual location conditions.