

BROASTER[®]
EQUIPMENT

BROASTER[®] E-SERIES 18



NEW PRODUCT ALERT

BROASTER E-SERIES 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 enhancing energy-efficiency as well as utilizing smart technology, our E-Series fryers work to greatly reduce or eliminate many of your operational pain points.

- Highest Energy Efficiency in Pressure Fryer Category
- One-touch Cook Cycle
- Automatic Controlled Pressure Release
- More Production Capacity
- Advanced Filtering Technology
- On Board Oil Replenishment
- Automatic Oil Filtration Between Cook Cycles
- Bulk Oil Handling
- Advanced Microprocessor Controller

+25% 

GAS ENERGY SAVINGS*

3 

MORE DAYS

UP TO 3 MORE DAYS OF USEFUL OIL LIFE*

\$3,484

UP TO \$3,484 IN TOTAL SAVINGS PER YEAR*

*See reverse side for full details and ROI considerations

ROI CONSIDERATIONS

For mid-higher volume operation, one can assume a usage of approximately 25,000 to 50,000 cubic feet of natural gas consumption per year. Compared to our traditional 1800 gas fryers, one can achieve 25%+ gas savings with the new E-Series 18G. Considerations are (assumed gas cost range \$9 to \$14 per 1000 cubic feet)

The E-Series attributes bring forth the opportunity to practice very good 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 gain an extra 1-3 days of useful oil life. Considerations are (assume \$30/35lb jug of Canola)

The E-Series attributes also allow 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. Considerations are (assume \$10-\$15 per hour wage)

GAS ENERGY SAVINGS

\$63 to \$196
*savings per year per fryer**

FRY OIL SAVINGS

\$203 to \$558
*savings per year per fryer**

LABOR SAVINGS

\$910 to \$2730
*savings per year per fryer**

* Actual results may vary based on individual location conditions.