



NEW PRODUCT ALERT

BROASTER E-SERIES 24G 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 premium pressure fryer: the E-Series 24G.

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, innovative gas burners and utilizing smart technology, our E-Series fryers work to greatly reduce or eliminate many of your operational pain points.

Quite simply, the E-Series 24G cooks the **MOST** amount of Chicken, in the **LEAST** amount of time, with the **LEAST** amount of energy using the **LEAST** amount of labor, oil, and hood space.

Key Features and Benefits:

- Auto-Lift Reduces Strain on Fry Cooks
- Automatic Oil Filtration Between Cook Cycles
- On Board Automatic Oil Replenishment
- Automatic Controlled Pressure Release
- Advanced Touch Screen Controller
- Bulk Oil Handling Available

+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 24G 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 ES24G vs 2400.

The E-Series 24G 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.