



ABOUT US

The Broaster E-Series 24G was recognized with a 2024 Kitchen Innovations Award. The ES24G cooks the MOST chicken, in the LEAST amount of time, with the LEAST amount of energy using the LEAST amount of labor, oil and hood space.

Broaster[®] Company has been the leader in manufacturing high-quality Pressure Fryers, licensed branded programs, delicious foods and specialty foodservice equipment to the industry for 70 years.

The Broaster name is synonymous with quality and continuously earns that reputation with durable equipment manufactured in the USA. Broaster Company is committed to providing the most efficient, durable and easy-to-use equipment the industry has to offer.

Broaster Equipment is proven, every day, in thousands of kitchens and foodservice establishments worldwide, and you can count on Broaster to deliver quality results, fast.

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CHALLENGE

When the entire canteen crew at a Kentucky manufacturing plant were too sick for their early morning shifts, plant leaders were left scrambling. An unstaffed canteen meant there would be no lunch prepared as usual for the 700 employees. Even worse, manufacturing employees had already started commuting to and arriving at work, so notifying them to bring a packed lunch was out of the question. At 5:00am, plant leadership personnel were faced with either finding lunch for 700 employees or risk them going hungry. Waiting until area restaurants started opening was the only option. At 10:00am, the Director of Manufacturing made a call to a regional chain location to ask for help. Could enough food for 700 people be prepared and delivered at 11:30?

“What should have been a disaster for us with not being able to feed our people, turned out to be a major win!! I cannot imagine what the staff had to do, but I am truly appreciative of the support and quality of food provided.”

- Sr. Director of Manufacturing

ACTION

Fortunately, this location had recently installed a Broaster E-Series 24G, the high-volume pressure fryer perfectly poised to deliver in situations like this. Confident in their equipment and personnel, the regional chain location rose to the challenge.

As staff began tackling this massive order, they turned to their Broaster E-Series 24G. Its industry-leading capacity of 26 pounds per load and its many automated features made it the perfect partner for the staff who needed to get chicken cooking but still have hands free to attend to other kitchen tasks.

The shelves and rack system allowed staff to drop all 26 pounds of tenders per load at one time, without variation in cook-time as seen when dropping large volume of tenders by hand. The dual powered lift lowered and raised the shelves of tenders into and out of the cooking well with

the touch of a button, so staff weren't laboring over heavy, hot baskets of chicken. Automatic oil filtration at the end of every cook cycle had oil polished and cleaned for the next batch, without an operator having to monitor and manually run oil filtration. Automatic pressure release and a one-touch lift switch made it easy for staff to get chicken out of the oil and ready to drop the next batch. On-board oil replenishment had oil at-the-ready as top-offs were needed, freeing up staff from managing oil levels and cumbersome jugs of oil in between loads. The ES24G infrared, forced-air burners kept up with the grueling production demands, maintaining temperatures between loads, recovering heat quickly, and turning out crispy, juicy, perfectly cooked chicken strips while other meal components were being whipped up.

“The Broaster ES24 fryer was a huge help in this situation and kept up flawlessly. Hats off to the team for making it happen. Because of the team, this factory had many happy employees today.”

- Regional Director

RESULT

At 11:25am, five minutes ahead of schedule, staff started delivering lunch into the manufacturing facility. In less than ninety minutes, the team and their workhorse Broaster E-Series 24G had cooked and delivered 1,000 crispy, juicy chicken strips, accompanied by 18 gallons of potatoes and gravy, and 500 biscuits, arriving just-in-time to feed 700 hungry workers.