

Simply E-mazing

Evolutionary in every way! Broaster Company is proud to introduce the next generation of pressure fryers, the E-Series, featuring enhanced efficiency in both electric and gas models! Simply, they're the most advanced pressure fryers in the category.

Evolutionary
Easy to use
Efficient



BROASTER *E*SERIES 18

BROASTER
EQUIPMENT

Now your back-of-house efficiency can be *Simply E-mazing*

The E-Series gas-powered pressure fryers allow operators to more easily manage back-of-house labor while providing customers with notable moist and flavorful chicken that is superior to regular open frying.

With less time spent operating, training staff, cleaning and maintaining the equipment, the E-Series is the solution that operators are looking for to add value to their cooking lines.

Energy Efficient in Every Way

The gas-fueled E-Series 18G boasts the highest-level energy efficiency offering a 50,000 BTU/HR efficient burner system, which as compared to the current Broaster 1800 model is greater than 23% less gas usage.

Oil Filtration Between Cycles

Another labor saver is the E-Series automatic quick filtration cycle that starts after each cook cycle.

Advanced Filtering Technology

The E-Series allows the use of a reusable, high-capacity filter that eliminates the need for daily filter paper handling. Another time savings!

Auto Controlled Pressure Release

At the end of the cook cycle, the built-up pressure in the cooking well is automatically released. There's no need for operator interaction.

Onboard Oil Replenishment

The E-series has the ability to add oil directly from an onboard oil reservoir or bulk oil system. This reduces the time and labor costs of manually handling oil.



Why Choose the E-Series

The higher cook yields for longer potential hold time and less waste, speed of cooking to generate more sales and reduction in oil usage compared to regular frying make the E-Series pressure fryer a must have piece of equipment for any foodservice operation.

The E-Series 18G is the first of several models to be offered in this premium line of pressure fryers from Broaster Equipment.

E-Series Equipment Comparison

Highest energy efficiency in pressure fryer category

	Broaster E-Series 18G	Broaster 1800G	Henny Penny PFG 600	Winston LP 46
Food Capacity (lbs./load)	14/4 Head	14/4 Head	14/4 Head	14/4 Head
Cooking Well	Round	Round	Rectangular	Round
Oil Capacity (lbs.)	42	42	43	64
Built In Filtration	Yes	Yes	Yes	No
Automatic Filtration Between Cycles	Yes	No	No	No
Onboard Oil Replenishment	Yes	No	No	No
One-Touch Cook Cycle	Yes	No	No	No
Auto Pressure Release	Yes	No	Yes	No
Control	Smart Touch - Standard	Smart Touch - Optional	Computron Programmable	Programmable
Heating (BTU/HR)	50,000	65,000	80,000	Electric (10.5kW)
Fuel Type	Gas	Gas	Gas	Electric
Warranty	10 year Cooking Well	10 year Cooking Well	7 year Cooking Well	1 year limited

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To see E-Series fryers for yourself, contact Broaster Company to schedule your demo today.



BROASTER[®]

company

NOTHING ELSE IS REAL BROASTER™

Broaster Company. The leader in branded food programs.

The E-Series is brought to you by Broaster Company, a company dedicated to producing and offering leading-edge equipment for the foodservice industry.

Since L.A.M. Phelan invented the broasted chicken process in 1954, Broaster Company continues to innovate and improve back-of-house equipment for a variety of needs. From our pressure fryers, to our countertop models, to our current E-Series fryers and more.

Our Genuine Broaster Chicken[®], Broaster Express[®] and Rock County Smokehouse[®] programs make us an industry leader in success-proven, all-inclusive branded programs.

All made in the USA in Beloit, Wisconsin.

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