



**... juicier, more flavorful
rotisserie style chicken
in a fraction
of the cooking time!**

Introducing **Broasterie®** Pressure-Fried Rotisserie Style Chicken

- Enhance sales from your existing customer base and create new customers with the addition of this great new taste sensation to your menu.
- Use your own fresh chicken in whole, halves, quarters, or 8-piece cut. Just marinate and season according to Broaster Company instructions using our specially formulated Broasterie® marination and Broasterie® Supreme seasoning for tender, juicy, and flavorful chicken, right down to the bone.
- No additional equipment required – cook right in your existing Broaster Company pressure fryer!
- Cook up to 6 whole birds in just 13 minutes at 360° F using our new Model 2400 pressure fryer (or 4 birds on a Model 1800).*
- Nutritionally comparable to conventionally cooked rotisserie chicken in calorie, fat, and carbohydrate content.

* Suggested settings for 2-3/4 lb. birds – actual cook time and temperature may vary depending on size and internal temperature of product before cooking.

Broasterie® – the best rotisserie style chicken you've ever tasted!

BROASTERIE® ROTISSERIE STYLE CHICKEN



Broasterie® Quarter Chicken Meal



Broasterie® Half Chicken Meal

Leave it to The Broaster Company to come up with yet another way for you to profitably use your Broaster Company pressure fryer with the introduction of Broasterie®, a specially formulated marinade and seasoning combination for the most flavorful, juicy rotisserie style chicken you've ever tasted. Best of all, the result is nutritionally comparable to conventionally prepared rotisserie chicken in calorie, fat, and carbohydrate content (contact us for complete nutritional data).

If you've been wanting to get into the soaring rotisserie chicken home meal replacement market, now you can do it simply, easily, and profitably using equipment you already have.

With a suggested cooking time of just 13 minutes in a pressure fryer compared to 60 to 90 minutes in conventional ovens (whole chickens), you'll be on your way to providing this new flavor sensation to your customers in no time flat.

* Suggested settings for 2-3/4 lb. birds – actual cook time and temperature may vary depending on size and internal temperature of product before cooking.

Free trial kits incorporating enough marinade and seasoning to cook approximately 4-5 birds are available. Contact us today to obtain yours.



BROASTER®

An American Tradition Since 1954

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Marinade and Seasoning

Product No.

Broasterie® Marinade (30 lbs./case) 95059

Broasterie® Supreme Seasoning (15 lbs./case) 95057

Packaging

Product No.

Broasterie® Foil Bag 96817

Broasterie® Dome/Hot Food Container 93340

Broaster also offers a full line of gravy mixes, soup mixes, stuffings, side dish mixes, and portion pack sauces. Contact us for details!