

Broaster® Pressure Fryer Well Cleaning Procedures

Cleaning Procedures When Changing Oil



1 Flip the cook/filter switch to "Off" position, unplug the unit from the wall, and place the cleaning flag on the cooking well. Remove filtering pan, slide a dry black metal drain bucket* under drain valve and fill bucket to a safe level for handling. Discarding oil will take several trips when using the black metal bucket.



2 While oil is draining, use bottom brush to swirl crumbs into drain bucket.* If oil does not drain, use a ram rod to unclog drain valve. Dispose of oil properly. Then, fill pressure fryer's cooking well with warm water to 5" below rim.

* Broaster Oil Caddy may be used also. (Note: Filter out all crumbs before using Broaster Oil Caddy)



3 Using the included 2 ounce scoop, add cooking well cleaner in the following amounts: 2-1/2 scoops (1 sample bag) for Model 1600, 5 scoops (2 sample bags) for Model 1800, and 7-1/2 scoops (3 sample bags) for Model 2400. Stir and let stand a minimum of 15 minutes to a maximum of 12 hours.



4 At this time, you may also put basket and basket handle in solution. **NOTE: NEVER TURN ON PRESSURE FRYER DURING THIS PROCEDURE.** After elapsed time, drain water out of well and dispose of properly. Be sure to clean cooking well with a non-metallic scouring pad to remove any remaining residue.



5 After you drain solution from the well, flip switch to "Filter" position and run for about 15 seconds to clear the line. Be sure the metal drain bucket is under drain valve.



6 Rinse cooking well thoroughly with clean water. **THERE IS NO NEED TO NEUTRALIZE WITH VINEGAR.**

These instructions are for cleaning the cooking well only. At this time it is always wise to clean the cover, "O-ring", "O-ring" groove, and filtering pan.

Refer to the directions listed in one of the following: the cover cleaning section of your operation manual, the Broaster training video "How to Use The Broaster Company Pressure Fryer," or the cleaning procedures sheet for Broaster pressure fryers (PN 92612).



7 Drain water out and dispose of. Turn switch to "Filter" position and run for few seconds to clear line of any remaining water.



8 Wipe cooking well, basket, basket handle, and ram rod dry with a paper towel. Dispose of the paper towel properly.



CLEANING PROCEDURES

BROASTER COOKING WELL CLEANER AND MULTI-PURPOSE DEGREASER is ideal for cleaning Broaster® pressure fryers and ventless fryers. This cleaner and multi-purpose degreaser is a powerful chemical compound designed for ease of use while thoroughly cleaning your equipment.

Broaster Cooking Well Cleaner is designed to clean and remove:

- Oils
- Fats
- Rust
- Carbon
- Calcium
- Burned on grease

This product cleans the most difficult jobs in one easy operation saving hours of maintenance. Additionally, the strong alkali ingredients dissolve difficult oil and grease quickly, with no need to neutralize with vinegar prior to using the equipment.

Recommended for all types of fryers, filters, rotisseries, popcorn kettles, floors, and foodservice equipment requiring quick, easy cleaning and degreasing.

Broaster Cooking Well Cleaner is available in two sizes:

Part Number 99500 - 20 lbs. (Net Weight)

Part Number 92643 - 10/5 oz. bags (Net Weight)

GENERAL CLEANING INSTRUCTIONS

BROASTER® VENTLESS FRYER BASKET, CARRIAGE, COOKING WELL, AND TRAY (Pots, Pans, Grill Grates, Etc.)

(1) In a sink, mix 1 ounce of this product to 1 gallon HOT water to remove fried food debris and carbonized oil. (2) Soak 15 minutes to 12 hours. (3) Brush clean (as necessary) and rinse thoroughly with fresh water.

TO USE AS A FLOOR CLEANER

(1) Mix 6 ounces of this product into a bucket of warm water. Use to mop floor. Follow with clear water. NOTE: BE CAREFUL AS FLOORS WILL BE SLIPPERY WHEN WET!

TO USE AS A SPRAY CLEANER

(1) Mix 1 ounce of this product per 12 ounces of warm water in a spray bottle. Spray on oil laden surface and wipe off with paper towel. Dispose of soiled paper towel properly.

CLEAN-UP AND STORAGE – Clean tools immediately after use with warm water. Be sure container is closed and tightly sealed. Store powder in a dry place at room temperature. Do not store mixed cleaner.

PRECAUTIONARY STATEMENTS *(Refer to MSDS for complete product information before use.)*

DANGER – MAY CAUSE BURNS – HARMFUL IF SWALLOWED – KEEP OUT OF REACH OF CHILDREN

Contains Sodium Metasilicate (CAS 6834-92-0) and sodium salts. Use in a well-ventilated area. Wear eye protection and gloves. Do not mix with bleach, vinegar, or other acids. Do not inhale or ingest. Avoid contact with skin, eyes, and mucous membranes. In case of external contact, flush with cool water. If irritation persists, get medical attention. For eyes, flush with water immediately, remove contacts, continue flushing for 15 minutes. If swallowed, rinse mouth with water, then drink 2 glasses of water. Follow with vinegar or citrus juice if available. Do not induce vomiting. Call physician immediately.



WARNING: Rags or paper containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soiled papers and rags in a trash container that is in a ventilated area away from all cooking equipment or other heat sources such as direct sunlight.

