

## Broaster® Pressure Fryer Filtering Procedures

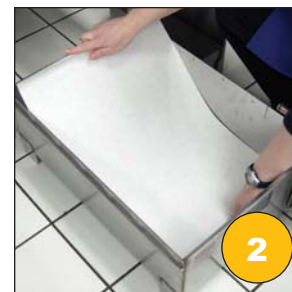
### When to Filter

The Broaster Company suggests that you filter the cooking oil in your pressure fryer at the following intervals:

- always at the end of each business day,
- between rush periods,
- after cooking the following amounts of product:
  - 35 lbs. in a model 1600
  - 65 lbs. in a model 1800
  - 95 lbs. in a model 2400



Place clean filter screen on bottom of clean filter pan



Take a new sheet of Broaster® filter paper, fold up tabs at score marks, and place on top of filter screen.

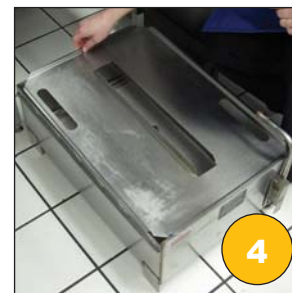
### Pre-Filtering Preparations

Filter oil at no less than 300° F. Complete all filtering instructions while oil is hot – never allow oil to solidify in filter pan or lines.

Double-check that all components in the filtering system are clean, assembled correctly, and installed under the pressure fryer in the order illustrated at right:



Place filter hold-down on top of filter paper and spread Bro-Clean filtering compound on top of paper – 1 cup for 1600, 2 cups for 1800, 3 cups for 2400.



Reinstall filter pan cover before initiating filtering operation.

### Filtering Instructions

1. Ensure that filter pan is slid all the way back into position under fryer and that "O-ring" is in place on riser line and sealed into suction line. The "O-ring" is inside the suction line on the Model 1600.
2. Flip cook/filter switch to OFF position and open cooking well cover. Remove basket, clean basket and basket handle separately.
3. For enhanced oil filtration, use a combination of Bro-Clean and XL filtering compounds. For maximum results, add XL filtering compound directly into cooking well in the following quantities – 5 oz. for model 1600, 10 oz. for model 1800, 15 oz. for model 2400 – then stir oil using ram rod.
4. Use bottom brush to loosen crumbs from cooking well. Remove condensate pan, open drain valve slowly, and swirl oil as it drains away. Use ram rod if necessary to unclog any crumbs in bottom of well. When oil has completely drained, close drain valve.
5. **Pull cover over cooking well but do not close.** Then flip cook/filter switch to FILTER position. After 5 seconds, push cover assembly toward the rear of the unit. Allow filter system to pump oil into the cooking well to the following level: approx. 4" on model 1600; approx. 8" on models 1800 and 2400. Then flip cook/filter switch to OFF position.
6. Being careful of hot oil and hot cooking well components, use bottom brush to scrub cooking well. (Start at top of well and work downward.) On electric units, clean inside and between heating elements using element brush. Be sure that no crumbs are stuck to the side of the cooking well or cover temperature sensor. Then open drain valve.
7. After remaining hot oil and crumbs have drained into filter pan, flip cook/filter switch to FILTER position and let motor run for five minutes with drain valve open. (This additional filtration can extend the useful life of your oil.)
8. Close drain valve. When air bubbles appear, allow 15-30 seconds before flipping cook/filter switch to OFF position. Check oil level and add oil if necessary. Empty condensate pan into a waste receptacle. Flip cook/filter switch to COOK position, wait for "Heat On" light to go out, then agitate oil to remove any cold spots before cooking. If using cycle counter feature to monitor loads between filtering, reset cycle count to zero at this time.

**Safety note:** if a motor shutdown occurs at any point during the filtering process, ensure that cook/filter switch is in the OFF position before using motor protection reset button to avoid splashing hot oil.



## Broaster® Pressure Fryer Cleaning Procedures

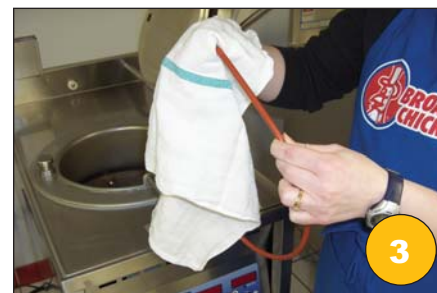
### Cover and Filter System Cleaning Procedures



1 Flip the cook/filter switch to OFF position. Open cover, slide back until it stops, raise cover assembly, and rotate handle to closed position to expose "O-ring."



2 Using O-ring groove cleaning tool (PN 12791) or small dull tool such as spoon handle or coin, remove O-ring.



3 Hold wet cloth around O-ring and pull O-ring through wet cloth several times. **Use warm water only – do not use detergents.**



4 Use O-ring groove cleaning tool to clean O-ring groove. (Always keep an extra O-ring on hand in case of accidental damage.) Then use a USDA-approved, heavy-duty non-metallic scouring pad to clean top and bottom of cover. Completely dry cover after cleaning. Also wipe cover slide rods using a clean cloth (no lubrication is necessary).



5 Dip O-ring into clean unheated cooking oil to lubricate it, then reinstall into groove. Close cover.



6 After filter pan has cooled, slide out filter pan, remove filter pan cover and hold-down, lift out and discard old filter paper, and remove bottom screen. Clean filter pan cover, hold-down, bottom screen, and pan by wiping with clean dry cloth or paper towel – **never use soap and water.** Replace components as per Pre-Filtering Preparations described on other side.

#### Other Recommended Cleaning

Frequently wipe off excess oil and crumbs from unit surfaces using a clean cloth. **Do not use harsh chemicals or abrasives.** Clean cover slide rods daily. Check liquid level in condensate pan several times daily, empty as needed.

### Cooking Oil Filtering Compound Recommendations (see other side for filtering instructions)

The Broaster Company offers two different products and methods for filtering its pressure fryers: **Bro-Clean** – a diatomaceous earth product that filters carbon particles to within 10 microns; and **XL Filtering Compound** – an advanced product that not only removes food debris from shortening, but also extracts soluble liquid impurities that contribute to the bad taste and smell of used cooking oil. Each XL particle acts like a tiny magnet to attract and remove the dissolved tastes and odors that spoil fried food.

For best results, we recommend using a combination of both products. In all cases, **Broaster® Filter Papers** must be used when filtering, as they assist in screening out larger particles, plus act as a support on which to apply the compounds.



**Warning:** Rags or papers containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soaked 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.

For detailed instructions on cleaning the Broaster Company® Pressure Fryer Cooking Well, please reference "Well Cleaning Procedures" spec sheet, PN 92613

