

BROASTER® PRESSURE FRYER OPERATING PROCEDURES

WARNINGS: **Be sure oil is at proper level before turning unit on.**
Never boil water in a Broaster Company Pressure Fryer.
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.

OIL: Use Bro-Oil® Soybean, Canola or Rice Bran Oil or comparable high quality liquid oil manufactured for deep frying.

CAPACITY: Maximum product capacity is 7 lbs. (1600), 14 lbs. (1800) or 22 lbs. (2400) based on fresh 8 piece cut chicken. Capacity of other products may decrease due to bulk and/or moisture content.

- 1) With basket placed in cooking well, fill with oil to approximately ½" below "HOT OIL LEVEL" mark. Be sure heating elements are covered with oil. Do NOT overfill.
- 2) Place cook/filter switch to "COOK".
- 3) Check time and temperature displayed. Consult Operation Manual if any change is necessary.
- 4) When "HEAT ON" light turns off, lift up on basket lifter and allow basket to float down. Repeat several times until "HEAT ON" light turns on. When oil is thoroughly heated, oil should be at proper level.
- 5) With basket in oil, use tongs to place a maximum of 7 lbs. (1600), 14 lbs. (1800) or 22 lbs. (2400) of fresh chicken into basket one piece at a time in a circular pattern. Load chicken in order: thigh, leg, breast and wing (if breasts are unusually large, change loading order to breast, thigh, leg, wing). While loading, lift up on basket lifter and allow basket to float down. Repeat several times while loading.
- 6) Remove basket lifter. Slide cover forward. Rotate handle counterclockwise as far as it will go. "CLOSE" pressure regulating valve. Put basket lifter in holder on back of pressure fryer.
- 7) When audible alert sounds, slowly "OPEN" pressure regulating valve. With right hand take the basket lifter out of holder. When pressure gauge shows no pressure, push down on cover handle and open by rotating handle clockwise and slide cover back.
- 8) Place basket lifter into guide on basket. Lift basket out of oil and place onto basket rest.
- 9) Allow oil to drain for a short period. Dump contents into a suitable container. Place basket back into cooking well.

