

Ventless Countertop Fryers

- **Two compact models** offering basket capacities well beyond competitive units:
 - **VF-2:** 483 mm W x 476 mm D x 610 mm H
.91 kg (2 lbs.) of product per load
 - **VF-3:** 584 mm W x 584 mm D x 686 mm H
1.36 kg (3 lbs.) of product per load
- **Self venting** – no costly installation of expensive hoods and vents (check local restrictions, requirements vary).
- **Programmable, solid-state controller** – features dual digital display providing a visual countdown of cook time as well as confirmation of set and actual cooking temperatures.
- **Easy to operate** – utilizes Broaster's handy Temp 'N Time feature that allows any one of 10 preset temperature and time combinations to be recalled with the touch of a button, assuring consistent cooking quality and simplifying staff training.
- **Easy to clean** – filter tray, cooking well, basket, basket carriage, splash tray, front door, and other parts are removeable for easy cleaning.
- **Exclusive Information Center** – assures all critical components are installed and operating properly.
- **Proven round cooking well design** – engineered for consistent heat distribution, durability, and efficiency.
- **Autolift feature** – raises and lowers the lift basket in the cooking well automatically.
- **Built-in fire suppression system** in accordance with NFPA 17A and resettable high temp limit switch for added safety.



VF-2

VF-3



Canadian versions certified in accordance with the following standards: *UL197* for Commercial Electric Cooking Appliances, *UL710B* Outline of Investigation for Recirculating Systems, *CSA C22.2 No. 109-M* Commercial Cooking Appliances, and *ANSI/NSF4* Commercial Cooking, Rethermalization, and Powered Hot Food Holding Equipment.

CE versions certified in accordance with European Union directives.



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OPERATION



Convenient front access door-within-a-door allows basket preloaded with product to be inserted into the unit with a minimum of heat escape and oil cooling.

Then just choose the appropriate setting on the fryer's Temp 'N Time solid-state controller and press the start button.

Autolift device automatically lowers basket into the cooking oil.

Upon completion of cooking cycle, the basket is automatically lifted from the cooking oil and then an indicator sounds.



Simply remove basket through door and you're ready to serve hot and delicious grab 'n go foods.

INFORMATION CENTER



Broaster's exclusive *Information Center*, standard on both models, identifies that all critical components are installed and operating properly. When a fault condition is sensed, operator is locked out from starting cooking cycle until fault condition is corrected. Tripping of high limit control or opening full access door will halt cooking cycle in process until indicated condition is corrected.

OVERALL DIMENSIONS



Model	Width	Depth	Height
VF-2	483 mm (19")	476 mm (18.75")	610 mm (24")
VF-3	584 mm (23")	584 mm (23")	686 mm (27")

SPECIFICATIONS

Model	Product Capacity	Oil Capacity	Net/Ship Weights
VF-2	0.91 kg per load 2 lbs. per load	6.35 kg (7.00 liters) 14 lbs. (1.85 gallons)	44.0/67.1 kg 97/140 lbs.
VF-3	1.36 kg per load 3 lbs. per load	9.53 kg (10.52 liters) 21 lbs. (2.78 gallons)	53.1/77.6 kg 122/162 lbs.

ELECTRICAL REQUIREMENTS Other voltages are available upon request, contact your authorized Broaster distributor for more information.

Canadian versions: 120/208 volts, 1 phase, 60 hz, 27 amps, or 120/240 volts, 1 phase, 60 hz, 23 amps, 4 wire w/ ground & neutral.*
 Export versions: 220 volts, 1 phase, 50 hz, 21 amps (VF-2) or 28 amps (VF-3), 4 wire w/ ground & neutral.
 CE versions: 230 volts, 1 phase, 50 hz, 22 amps (VF-2) or 29.2 amps (VF-3), 3 wire w/ ground, no neutral.

* To be field wired in accordance with CSA C22.2

