



***"An American Tradition Since 1954!"***

**MODEL 2400XP & 2400CE  
BROASTER<sup>®</sup> PRESSURE FRYER  
OPERATION MANUAL**

**Be sure ALL installers read, understand, and have access to this manual at all times.**



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Usage is available only to licensed operators with written authorization from The Broaster Company.

**The Broaster Company**  
2855 Cranston Road, Beloit, WI 53511-3991  
608/365-0193 [www.broaster.com](http://www.broaster.com)



FOR YOUR SAFETY

Do not use or store gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.



**WARNING:** Improper installation, adjustments, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

For the sake of safety and clarity, the following words used in this manual are defined as follows:



**DANGER:** Indicates an imminently hazardous situation which, if not avoided, could result in serious injury or death.



**WARNING:** Indicates a potentially hazardous situation which, if not avoided, could result in serious injury or death.



**CAUTION:** Indicates a potentially hazardous situation which, if not avoided, could result in minor injury, property damage or both.

All adjustments and repairs shall be made by an authorized Broaster Company representative.

If there is a power failure, turn cook/filter switch OFF. On the Model 2400GH, also slide switch on gas valve OFF. DO NOT attempt to operate unit during a power failure.

2400GH: Post, in prominent locations, instructions to be followed in the event that the user smells gas. This information can be obtained from your local gas supplier.



**WARNING:** Failure to read and understand this manual completely could result in serious injury or death. Be sure ALL operators read, understand and have access to this manual at all times.



**WARNING:** Rags or papers 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.



**WARNING: DO NOT** operate unit without filter pan and filter pan cover in its proper position. Filter pan cover must be wiped clean after each filtering cycle.



# NEW OWNER OR RELOCATION NOTIFICATION

If you are a new owner of a used unit or have relocated your Model 2400 Broaster® Pressure Fryer, please take a minute to fill out one of the cards below. It is NOT a warranty registration.

This card enables The Broaster Company to better serve you and keep you informed of changes in equipment, condiments, or service bulletins.

PLEASE PRINT:

2

Business Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Owner's Name: \_\_\_\_\_

County: \_\_\_\_\_

Phone: \_\_\_\_\_

Model: \_\_\_\_\_

Serial Number: \_\_\_\_\_

PLEASE PRINT:

1

Business Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Owner's Name: \_\_\_\_\_

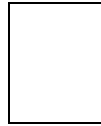
County: \_\_\_\_\_

Phone: \_\_\_\_\_

Model: \_\_\_\_\_

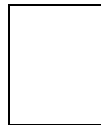
Serial Number: \_\_\_\_\_

See Stan for correct layout and contents.



The Broaster Company  
2855 Cranston Road  
Beloit, WI 53511

See Stan for correct layout and contents.



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2855 Cranston Road  
Beloit, WI 53511

# TABLE OF CONTENTS

<b>1 - OWNER'S RESPONSIBILITY .....</b>	<b>1 - 1</b>
<b>2 - INSTALLATION INSPECTION.....</b>	<b>2 - 1</b>
GAS CONVERSION.....	2 - 1
USA & Canada .....	2 - 1
European Union .....	2 - 1
<b>3 - GETTING TO KNOW YOUR BROASTER® PRESSURE FRYER .....</b>	<b>3 - 1</b>
<b>4 - PRE-COOKING PREPARATIONS.....</b>	<b>4 - 1</b>
O-RING LUBRICATION.....	4 - 1
COVER CHECK .....	4 - 1
COOKING OIL.....	4 - 1
Liquid Oil .....	4 - 1
Solid Shortening .....	4 - 1
OIL LEVEL.....	4 - 2
FOOD AND CONDIMENTS .....	4 - 2
2400GH LIGHTING INSTRUCTIONS .....	4 - 3
Start Up .....	4 - 3
Shut Down.....	4 - 3
<b>5 - SOLID STATE CONTROL PANEL .....</b>	<b>5 - 1</b>
DUAL DISPLAY FAMILIARIZATION.....	5 - 1
CONTROLLER BASIC PROGRAMMING .....	5 - 2
Normal Operating Mode	
Set Temperature.....	5 - 2
Set Time .....	5 - 2
Set AUTO COMP (Automatic Time Compensation).....	5 - 2
Read Actual Temperature.....	5 - 2
Reset Cycle Counter .....	5 - 2
Multi-Program Feature	
Preset Cook Mode.....	5 - 3
Chose Preset Cook Cycle .....	5 - 3
Programming Procedure (Preset Mode) .....	5 - 3
Change Cook Time.....	5 - 3
Change Cook Temperature .....	5 - 3
Activate/Deactivate Auto Comp.....	5 - 3
Advance To Next Preset .....	5 - 3
<b>6 - COOKING WEIGHT, TEMPERATURE AND TIME.....</b>	<b>6 - 1</b>
FRESH PRODUCTS .....	6 - 1
FROZEN IQF CHICKEN.....	6 - 2

<b>7 - PRODUCT PREPARATION AND COOKING .....</b>	<b>7 - 1</b>
PREPARING GENUINE BROASTER CHICKEN® .....	7 - 1
COOKING.....	7 - 1
MSG FREE CONDIMENT LIST FOR FRESH PRODUCT .....	7 - 2
Broaster® Marinades.....	7 - 2
Broaster® Coatings and Batters .....	7 - 2
Other Broaster Foods® Recipes .....	7 - 3
<b>8 - COOKING OIL CARE AND FILTERING.....</b>	<b>8 - 1</b>
OIL CARE .....	8 - 1
Oil Quality.....	8 - 1
Temperature .....	8 - 1
Volume .....	8 - 1
Type of Coating and Seasoning Used.....	8 - 1
Amount of Care and Filtering Oil Receives .....	8 - 1
FILTERING .....	8 - 1
FILTERING HINTS .....	8 - 3
<b>9 - CLEANING.....</b>	<b>9 - 1</b>
COOKING WELL .....	9 - 1
FOOD BASKET .....	9 - 2
UNIT SURFACES .....	9 - 2
CONDENSATE PAN .....	9 - 2
SLIDE RODS .....	9 - 2
COVER.....	9 - 2
SPLASH SHIELD.....	9 - 2
GAS SPRING COVER.....	9 - 3
PROBE GUARD .....	9 - 4
MINIMUM PREVENTIVE MAINTENANCE REQUIREMENTS.....	9 - 5
<b>10 - NIGHTLY SHUTDOWN.....</b>	<b>10 - 1</b>
<b>11 - SEASONAL SHUTDOWN .....</b>	<b>11 - 1</b>
<b>12 - TROUBLESHOOTING.....</b>	<b>12 - 1</b>
ELECTRICAL TIPS.....	12 - 1
SOLID STATE CONTROLLER TIPS .....	12 - 2
GAS TIPS .....	12 - 3
COVER, YOKE, AND LIFT TIPS .....	12 - 4
PRESSURE SYSTEM TIPS .....	12 - 4
PRODUCT TIPS .....	12 - 5
Fresh Chicken.....	12 - 5
Frozen IQF Chicken.....	12 - 6
FILTERING TIPS .....	12 - 7

# 1 - OWNERS RESPONSIBILITY

It is the owner's responsibility to:

- Insure the Broaster® Pressure Fryer is properly maintained.
- Insure all safety devices and warning signs are in their original location and are legible.
- Allow only properly trained personnel to operate, clean and maintain a Broaster® Pressure Fryer.
- Retain this manual for future reference.
- Insure main power supply is disconnected before the unit is serviced.
- When you sell, trade, dispose of or give away your Broaster® Pressure Fryer, you must make sure that all safety devices and warning signs are intact and legible and the operation manual is included with the unit.
- **2400GH:** Keep burner area free and clear of all combustible materials.
- **2400GH:** DO NOT obstruct exhaust flue or open area around bottom of unit at the front, back and sides which would restrict the flow of combustion and ventilation air.


If you need replacement warning signs or manuals, contact an authorized Broaster Company representative or The Broaster Company at 608/365-0193.

The Customer Service Department at The Broaster Company should be contacted at the time of sale or disposal of the Broaster® Pressure Fryer so records may be updated.




## 2 - INSTALLATION INSPECTION

Before operating unit, be sure installation meets all requirements in the Installation Manual provided with your unit.

 **CAUTION:** Follow cleaning instructions as outlined in this manual before operating the first time. See section 10 - CLEANING.

- A remote circuit breaker or fuse should be installed in the main power supply located in a path of exit and clearly identified.
- To avoid splashing of hot liquid, unit must be restrained to prevent tipping. This can be done by installing the unit in a battery of appliances, in an alcove or with adequate ties.
- See **Safety Relief Valve** under GETTING TO KNOW YOUR BROASTER® PRESSURE FRYER. DO NOT install unit where traffic areas are on either side or in back of unit.

### 2400GH:

 **WARNING:** Electrical Grounding Instructions - The Model 2400GH is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. DO NOT cut or remove grounding prong from this plug.

- A gas shutoff valve, installed in gas supply line, should be located in a path of exit and clearly identified.

### Gas Conversion

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#### USA & Canada

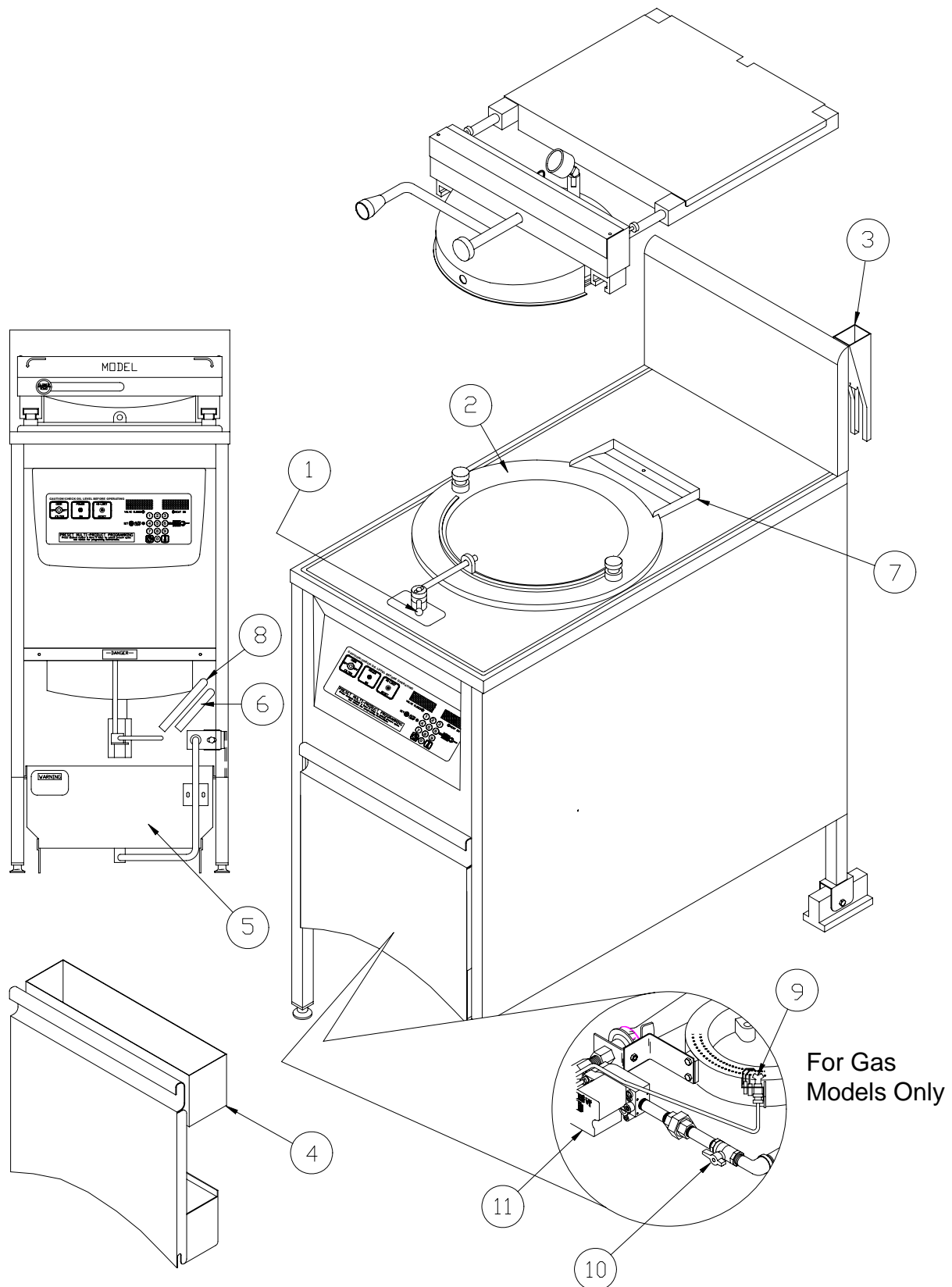
- Contact your local Broaster Company representative for converting from one type of gas to another.

#### European Union

- Units manufactured for use in the European Union are not convertible from one type of gas to another.



# 3 - GETTING TO KNOW YOUR BROASTER<sup>®</sup> PRESSURE FRYER



1. Pressure Regulating Valve: Opens and closes pressure regulating valve. When cover and valve are CLOSED, this valve seals the cooking well allowing pressure to build up. Valve is pre-set to maintain pressure at 12 - 15 PSI during a cooking cycle. When OPEN, all pressure is exhausted and timer stops timing.
2. Cooking Well: Holds cooking oil.
3. Basket Lifter Holder: Holds basket lifter when not in use.
4. Condensate Pan: Holds condensation drained from exhaust tank. Check liquid level several times daily. Empty as needed.

**WARNING:** Water and hot oil DO NOT mix. DO NOT pour contents of condensate pan into cooking well or filter pan. Hot oil could splash causing serious burns.

5. Filter Pan: Holds filter components and filtering compound used to filter hot oil. Pan and Cover must be in place during normal operation.

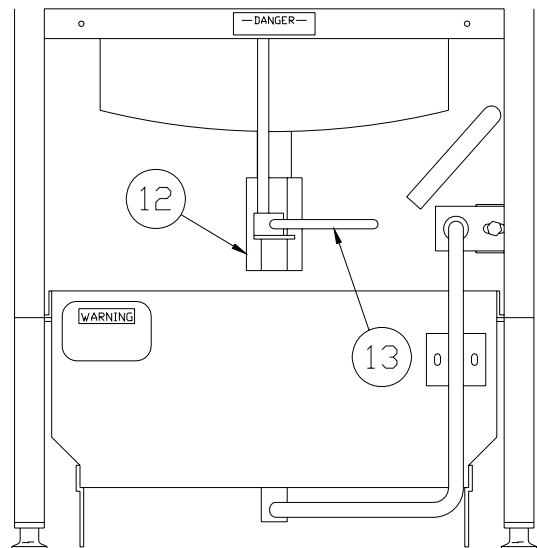
**CAUTION:** HOT Surfaces!

**WARNING:** Hot shortening! DO NOT use this container to transport hot shortening. Hot shortening could splash causing serious burns.

6. Exhaust Drain Tube: Directs condensation from the exhaust tank into condensate pan.
7. Countertop Drip Pan: Collects condensate from the open cooking well and directs it to the Drip Pan Drain Line. Drip Pan is removable for cleaning.
8. Drip Pan Drain Line: Directs counter-

top liquid toward Condensate Pan.

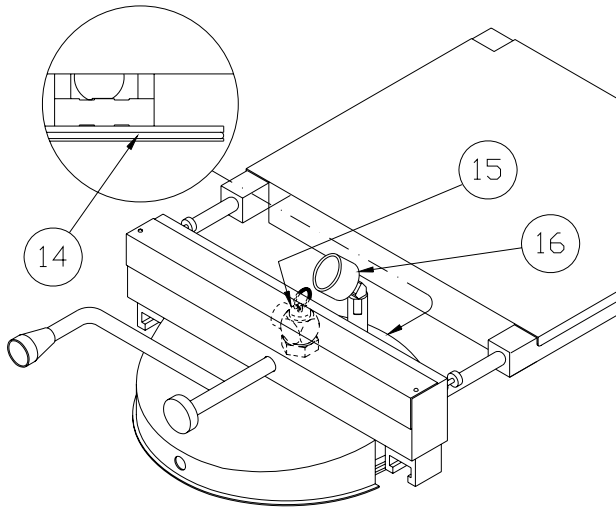
9. Pilot Burner: A small flame used to ignite the main burner.
10. Manual Gas Shut Off Valve: Shuts off gas flow to the gas valve. Gas will flow when handle is in line with pipe. Turning handle crosswise to the pipe will stop gas flow.
11. Gas Valve: Regulates gas supply. The valve has a two position switch: OFF to stop all gas flow and ON allows gas flow to pilot and main burner as needed.



12. Drain Valve: Used to drain cooking oil from cooking well into filter pan or container made for handling hot oil.

**DANGER:** Never drain oil unless cook/filter switch is OFF and pressure regulating valve is OPEN. Hot oil could spray out under pressure causing serious burns.

13. Drain Valve Handle: Opens and closes drain valve. When handle is horizontal, valve is closed. When vertical, valve is open.

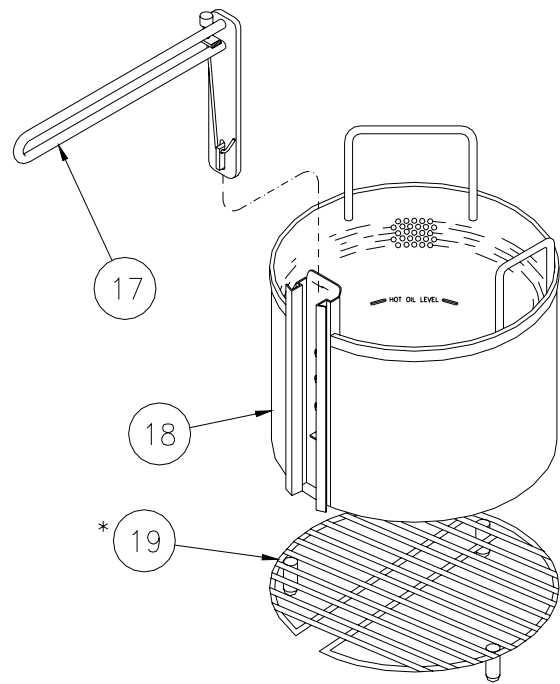


- 14. Cover O-Ring: Forms a seal when cover is lowered into the cooking well.
- 15. Safety Relief Valve: This valve will open in the event pressure in the cooking well meets relief pressure of valve. A properly installed valve has the outlet facing toward rear corner of the countertop. DO NOT use valve to release pressure at the end of a cooking cycle. If valve leaks during normal operation, DO NOT operate your unit until valve is replaced by an authorized Broaster Company representative.

**WARNING:** Keep away from safety relief valve opening without heat and steam protective apparel. Escaping steam could cause serious burns.

Test valve once a month. Also test before and after an extended period of non-service. Using a hot mitt, lift valve handle during a cook cycle until pressure is released from cooking well. Allow valve to snap closed.

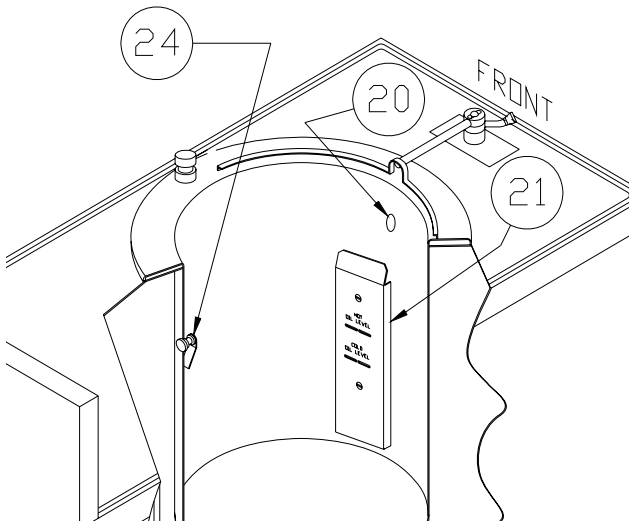
- 16. Pressure Gauge: Indicates pressure within the cooking well. Normal operating pressure is 12-14 PSI.



- 17. Basket Lifter: Used to raise and lower food basket into the cooking well.
- 18. Food Basket: Holds product for cooking. Indicates proper level of oil at operating temperature.
- 19. Model 2400GH Basket Support Grate: Used in the bottom of the cooking well to support the basket w/o feet at the proper height.

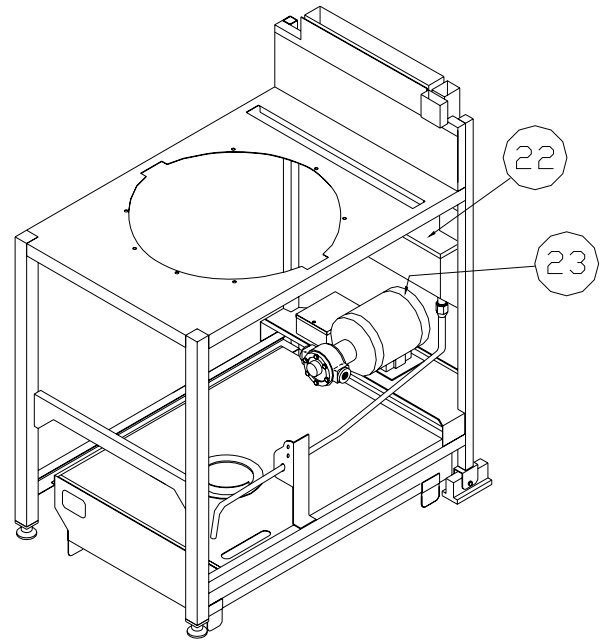
**WARNING:** Basket, lifting handle and basket support grate are hot, use gloves when handling. Hot surfaces could cause serious burns.

\* Used on 2400GH only




- 20. Pressure Port: When cover is CLOSED while cooking, all steam passes through this port into the pressure regulating valve.
- 21. Capillary Guard: This guard protects temperature sensor probe, hi-limit bulb and capillary from damage. Includes hot and cold oil level indicator.

 **CAUTION:** Check oil level before turning cook/filter switch to COOK.



- 22. Exhaust Tank: Steam and vapors are exhausted through this tank.
- 23. Filter Pump and Motor: Used to return oil to cooking well when filtering.
- 24. Basket Rest: Used to hold and tilt basket for draining when removing cooked product from oil or loading product before lowering into oil.

 **CAUTION: DO NOT** rest basket on top flange of cooking well. Damage to area in contact with o-ring can cause leaking under pressure or o-ring failure.

## 4 - PRE-COOKING PREPARATION

### O-RING LUBRICATION

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Lubricate filter pan riser line O-ring and cover O-ring with cooking oil (see COVER instructions one through three under CLEANING).

### COVER CHECK

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To OPEN cover, push down on cover handle then rotate handle clockwise. Slide assembly to the rear of the unit until it stops. Then raise assembly. To CLOSE, lower the assembly, pull assembly toward the front and rotate handle counterclockwise.

- Always fully rotate handle OPEN or CLOSED.
- Never use force to OPEN cover. OPEN only when no pressure is present in the cooking well.
- If cover will not OPEN easily, be sure pressure regulating valve is OPEN. If cover will still not OPEN, turn cook/filter switch OFF. DO NOT operate unit until it has been serviced by an authorized Broaster Company representative.
- Once the cover has been placed in its raised position, it should remain in that position until physically lowered. If the cover will not remain raised, turn cook/filter switch OFF. DO NOT operate unit until it has been serviced by an authorized Broaster Company representative.

### COOKING OIL

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The words “oil” and “shortening” are used to describe a high quality cooking medium manufactured for deep frying.



**CAUTION:** Check oil level before turning cook/filter switch to COOK.



**CAUTION:** Danger of fire exists if the oil level is below the minimum level.



**WARNING:** Using old oil will reduce flash-point and be more prone to surge boiling.



**WARNING:** Use care when handling hot oil. Oil could splash causing serious burns.

Fill cooking well using one of the following methods:

#### Liquid Oil:

Use Broaster® Bro-Oil® liquid oils or a high quality liquid oil manufactured for deep frying.

#### Solid Shortening:



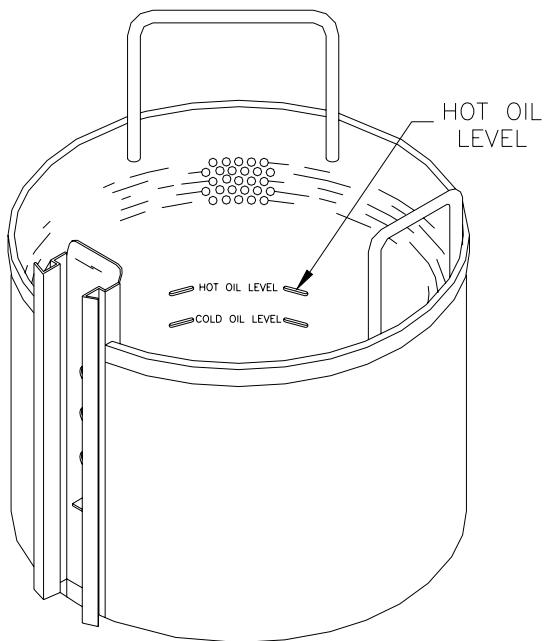
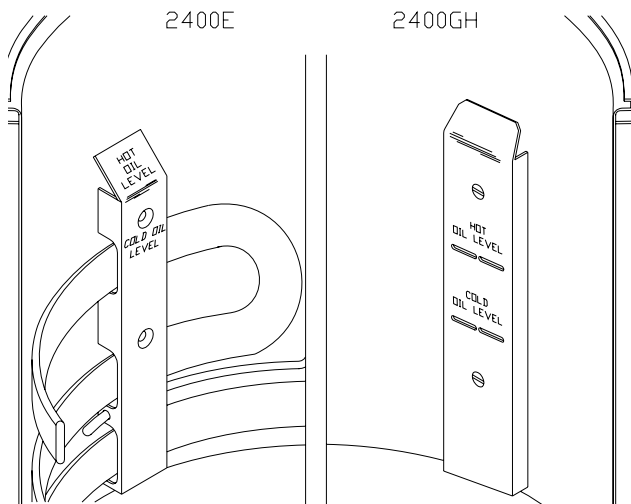
**WARNING:** DO NOT heat solid shortening on a stove or other appliance prior to placing in cooking well. Hot shortening could splash causing serious burns.

DO NOT leave unit unattended when melting solid shortening. HOT OIL LEVEL must be maintained. Solid shortening must be soft enough to be packed around and completely cover heating elements on the 2400E and sides and bottom of cooking well on the 2400GH. If not, there will be places on heating elements and cooking well not covered with shortening. During the heating period, these bare spots will be hot spots. They could discolor the cooking well, damage a heating element or start to scorch or burn shortening thereby reducing its useful life.

## OIL LEVEL

Close drain valve. Fill cooking well with oil to COLD OIL LEVEL. Oil will expand when heated.

**WARNING:** Be sure top heating element is covered before turning cook filter switch to cook. Be sure hot oil is at HOT OIL LEVEL. .

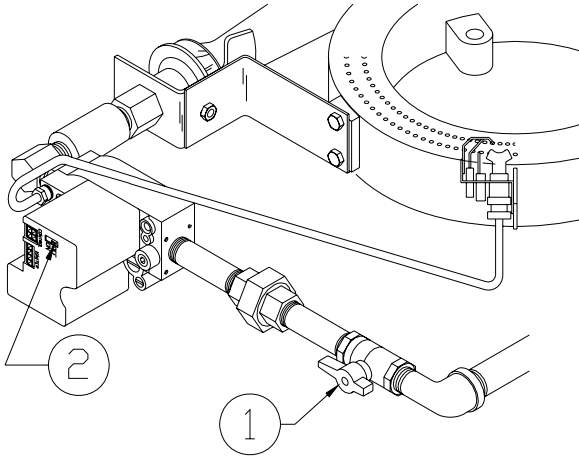


## FOOD AND CONDIMENTS

See PRODUCT PREPARATION AND COOKING. Make sure the food you purchase is high quality. For best results, chicken should be fresh, trimmed for portion control and uniform in size.

A wide variety of Broaster<sup>®</sup> Company MSG-free condiments are available. They have all been tested for the best possible results in your unit. If using Genuine Broaster<sup>®</sup> breading and marinades, you can obtain a Trademark Authorization allowing the use of The Broaster Company trademarks in your advertising and menus.

## 2400GH LIGHTING INSTRUCTIONS



### **Start Up:**

1. Turn cook/filter switch OFF.
2. See OIL LEVEL.
3. Turn gas shut-off valve (1) ON. Wait five minutes before turning gas control ON.
4. Slide switch (2) on top of gas control to ON.

**Note:** The unit has an intermittent pilot burner. This type of pilot lights when the controller calls for heat and goes out when the controller is not calling for heat.

5. To light pilot and main burners, turn cook/filter switch to COOK.

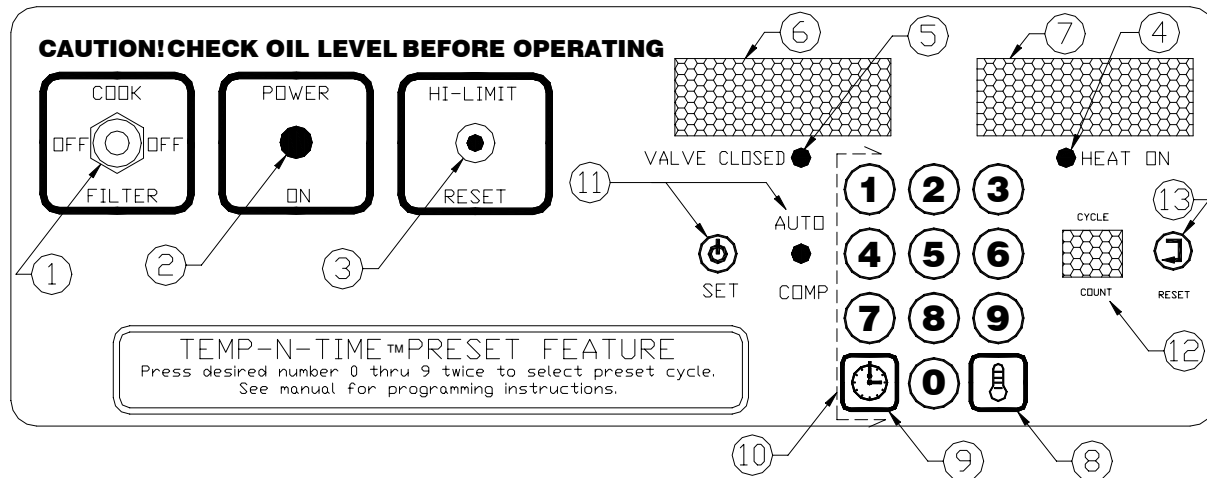
### **Shut Down:**

1. Turn cook/filter switch OFF.
2. Turn gas control switch (2) OFF.
3. Turn gas shut-off valve (1) OFF.



## 5 - CONTROL PANEL

### DUAL DISPLAY FAMILIARIZATION



1. Cook/Filter Switch: Has three positions: COOK, OFF and FILTER.
2. Power On indicator Light: Illuminates when cook/filter switch is in COOK position.
3. Hi-Limit Control: Prevents oil temperature from exceeding 475° F. If power to unit turns off due to Hi-Limit Control, turn unit OFF and DO NOT attempt to operate until it has been serviced by an authorized Broaster Company representative.
4. Heat On Indicator Light: Illuminates when oil is being heated.
5. Valve Closed Indicator Light: Illuminates when pressure regulating valve is CLOSED.
6. Time Display: Shows time countdown during a cook cycle, program values during programming and programmed time during idle period.
7. Temp Display: Shows set temperature and actual temperature on demand.
8. Cook Temperature Button: Initiates temperature programming and display actual temperature.
9. Cook Time Button: Initiates time programming.
10. Numerical Keypad: Enters and adjusts set point values.
11. AUTO COMP (Automatic Time Compensation) Set Button and Light: Indicates timing method. When OFF, controller operates as a regular timer. When ON, controller monitors oil temperature and adjusts time to compensate for fluctuations in the oil temperature.
12. Cycle Count Display: Increases in increments of one every time a cooking cycle is completed.
13. Cycle Count Reset Button: Resets the cycle count display to "zero".

## CONTROLLER BASIC PROGRAMMING

### NORMAL OPERATING MODE



**CAUTION:** Check oil level before turning cook/filter switch to COOK.

Action: Turn cook/filter switch to COOK.

Response: Temp Display alternates between number values for cook temperature, and LO (idle mode). LO will disappear when oil temperature has reached cook temperature value. Time Display will show the set time in minutes and seconds.

**Note:** The 2400E is equipped with a Soft Pre-Heat cycle. For best results wait until initial set point is reached before setting new temp and time values. Once stabilized these can be changed at any time.

#### Set Temperature:

Action: Press Cook Temperature Button twice within 5 seconds.

Response: Programming mode has been entered. Flashing Temp Display reads “###F.” (### = temperature value ie: 360F)

Action: If desired, press keypad numbers to change displayed value. Press Cook Temperature Button once to enter new value into memory.

Response: Controller returns to idle mode.

#### Set Time:

Action: Press Cook Time Button twice within 5 seconds.

Response: Programming mode has been entered. Flashing Time Display reads “##:##.” (##:## = time value ie: 08:00)

Action: If desired, press key pad numbers to change displayed value in minutes and seconds. Press Cook Time Button once to enter new value into memory.

Response: Controller returns to idle mode.

#### Set AUTO COMP (Automatic Time Compensation):

Action: Press and hold AUTO COMP Button for 3 seconds.

Response: Green light will toggle on or off.

#### Reset Cycle Counter:

Action: Press Reset Button twice in 5 seconds.

Response: Display will return to a setting of “00.”

**Note:** If counter is not reset before reaching “99.” Upon the next cycle completion, the display will begin counting at “01.”

Normal operating programming can be done at any time without affecting presets.

## PRESET COOK MODE

### Choose Preset Cook Cycle:

Action: Press a button, 0 thru 9, corresponding to the desired preset.

Response: The TIME display will show "P\_\_X", where X is the preset selected.

**Note:** If a button is not pressed in ten seconds, the display will revert to the previous display.

Action: Press the same button again,

Response: The TIME display will show the preset time, the AUTO COMP LED will turn on if enabled, the TEMP display will show the preset setpoint, and the temperature will now regulate to the new setpoint.

## PROGRAMMING PROCEDURE (PRESET MODE)

Action: Press and hold the TIME and TEMP buttons simultaneously for three seconds.

Response: The TIME display and TEMP display will begin flashing. The CYCLE COUNT display will show "-0" indicating that the preset #0 values are displayed. The preset values for the TIME, TEMP, and AUTO COMP will be shown on the display.

### Change Cook Time:

Action: Press the TIME button once.

Response: The TEMP display will turn off and only the TIME display will flash.

Action: Key in the desired cook time and press the TIME button to save the new setting.

**Note:** If a button is not pressed in ten seconds, the display will revert back to both the TIME and TEMP displays flashing.

### Change Cook Temperature:

Action: Press the TEMP button once.

Response: The TIME display will turn off and the TEMP display will be flashing.

Action: Key in the desired temperature setting and press the TEMP button to save the new setting.

**Note:** If a button is not pressed in ten seconds, the display will revert back to both the TIME and TEMP displays flashing.

### Activate/Deactivate Auto Comp:

Action: Press and hold the AUTO COMP button for 3 seconds.

Response: AUTO COMP is enabled when the AUTO COMP LED is on and disabled when it is off.

### Advance to Next Preset:

Action: Press the RESET button once.

Response: The CYCLE COUNT display will change to "-1" and the presets for #1 will be displayed.

Repeat the process as described. After the presets for #9 are displayed, pressing the RESET button again will cause the control to return to normal operation.



## 6 - COOKING WEIGHT, TEMPERATURE AND TIME

-The charts below give suggested temperature and time settings. Actual cook times may vary depending on a products internal temperature before cooking. Times indicated below assumes automatic time compensation is ON.

### FRESH PRODUCTS

**Note:** Increase cook time when cooking frozen or oversized product.

Use our methods of food preparation and cooking procedures for the best possible results.

### MAXIMUM LOAD

10Kg (22 lbs.) of fresh bone-in chicken



**WARNING:** Placing more than 22 lbs of fresh product or product that is over-wet in the cooking basket will increase the amount of surge boiling in the cooking well.

PRODUCT	WEIGHT/THICKNESS	TEMPERATURE	TIME
Fresh Chicken 8 or 9 Piece Cut	0.90 - 1.02 Kgs (2.00 - 2.25 lbs.)	182° C (360° F)	7:15 - 7:45 min.
	1.02 - 1.13 Kgs (2.25 - 2.50 lbs.)	182° C (360° F)	7:45 - 8:15 min.
	1.13 - 1.25 Kgs (2.50 - 2.75 lbs.)	182° C (360° F)	8:15 - 9:00 min.
	1.25 - 1.36 Kgs (2.75 - 3.00 lbs.)	182° C (360° F)	9:00 - 9:30 min.
	1.36 - 1.47 Kgs (3.00 - 3.25 lbs.)	182° C (360° F)	9:30 - 10:00 min.
	1.47 - 1.59 Kgs (3.25 - 3.50 lbs.)	182° C (360° F)	10:00 - 10:30 min.
Whole Chicken	1.02 - 1.13 Kgs (2.25 - 2.50 lbs.)	182° C (360° F)	12:00 - 13:00 min.
Potatoes	Quartered	182° C (360° F)	7:00 - 8:00 min.
Pork Ribs	0.90 Kgs (2.00 lbs.) and Under	182° C (360° F)	6:00 - 7:00 min.
Pork Chops	19.05 mm (3/4 In) Thick	182° C (360° F)	5:00 min.
Liver	6.35 mm (1/4 In) Thick	182° C (360° F)	1 1/2 min.
Fish	0.09 Kgs (3 oz.) Filets	182° C (360° F)	3:00 - 4:00 min.
Onion Rings	9.53 - 12.70 mm (3/8 - 1/2 In) Thick	182° C (360° F)	2:00 - 3:00 min.

## **FROZEN IQF CHICKEN**

Keep uncooked product frozen at 0°F or below at all times.

## **Maximum Load Size:**

6 chickens (48 pieces)

<b>PRODUCT</b>	<b>MAXIMUM LOAD</b>	<b>TEMPERATURE</b>	<b>TIME</b>
Thighs	30 pcs.	168° C (335° F)	17:00 - 19:00 min.
Legs	48 pcs.	168° C (335° F)	15:00 - 17:00 min.
Breasts	24 pcs.	168° C (335° F)	15:00 - 17:00 min.
Wings	60 pcs.	168° C (335° F)	12:00 - 14:00 min.
Mixed Load	48 pcs.	168° C (335° F)	17:00 - 19:00 min.

## 7 - PRODUCT PREPARATION AND COOKING

See *Recipes from the Broaster Kitchen* brochure 96820R for additional recipes.

### PREPARING GENUINE BROASTER CHICKEN®

1. Purchase good quality 8 piece cut chicken with a weight range of 2 1/2 lb. to 2 3/4 lb., 2 3/4 lb to 3 lb. or 3 lb. to 3 1/4 lb. for consistent results.
2. Trim excess fat. Clean out kidneys, cut off tail and snap thigh joint to break blood vessel.
3. Dissolve one 6 oz. cup (by volume) Broaster® Chickite® Marinade or other authorized Broaster® Marinade per gallon of cold water per 15 lbs. of chicken in a stainless steel or plastic container.
4. Submerge product in solution then refrigerate at 32° F to 36° F for 8 to 12 hours. DO NOT exceed 24 hours. DO NOT exceed 15 lbs. of product per gallon of marinade. Drain thoroughly then store in refrigeration.
5. Before coating product, drain marinated product again.
6. Apply Broaster® Slo-Bro® Coating or other authorized Broaster® Coating manually or use a Broaster® Easy Breeder. Apply coating lightly to minimize oil absorption during cooking.
7. Allow coating to set-up in refrigeration at 32° F to 36° F for 45 minutes or until surface of chicken feels tacky. Coated product can be held up to 24 hours prior to cooking when kept refrigerated and loosely covered.

### COOKING

1. Check cook temperature and time. See COOKING WEIGHT, TEMPERATURE AND TIME.

**Note:** See FROZEN IQF CHICKEN for IQF maximum product loads.

2. With food basket in hot oil, use long tongs to load a maximum 22 lbs of fresh unfrozen chicken one piece at a time in a circular pattern. Capacity for other products could decrease due to bulk, moisture content or both. Load chicken in cooking oil in the following order: thighs, legs, breasts and wings. See Note. While loading, lift up on basket lifter and allow basket to float down. Repeat several times while loading. Floating the basket helps prevent product from sticking together. Capacity for other products could decrease due to bulk, moisture content or both.

**Note:** If breast pieces are unusually large, loading order can be changed to breasts, thighs, legs and wings, to assure that all pieces are fully cooked.

3. Remove basket lifter. Lower cover assembly. Slide cover assembly forward. CLOSE cover.
4. CLOSE pressure regulating valve. Controller display shows time count-down. At the end of the cooking cycle, an audible alert will sound and display will flash "00:00."

Continued:

5. Slowly OPEN pressure regulating valve. When no pressure is present in the cooking well, push down on cover handle then OPEN cover. Push cover assembly toward the rear of the unit until it stops. Raise cover assembly.
6. Insert basket lifter into guide on food basket. Lift basket out of the oil and set onto basket rest located in middle rear inside of cooking well.
7. Allow surface oil to drain off product. Empty product into a pan with drain rack or trivet then hold chicken at an internal temperature of 150° F. For best results, Broaster recommends serving within one hour.

## MSG FREE CONDIMENT LIST FOR FRESH PRODUCT

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### Broaster® Marinades:

1. Chickite® Marinade - 30# Box: A marinade for fresh chicken and fresh water fish products. For Genuine Broaster® products, use in combination with a Broaster® pressure fryer.
2. Rib-ite Marinade - 30# Box: A tenderizing marinade used primarily for ribs. Broaster® Rib-ite produces juicier and more tender ribs.
3. Hot Marinade - 30# and 8# Box: A highly spiced marinade for hot wings and other cajun-type chicken products. Use in combination with Broaster® Hot Coatings.
4. Supreme Marinade - 30# Box: A highly seasoned marinade for chicken. Use in combination with Broaster® Slo-Bro® coating, other Broaster® coatings, and a Broaster® pressure fryer.

### Broaster® Coatings and Batters:

1. Slo-Bro® Coating - 40# Box: A lightly seasoned coating for chicken to be used as a light dusting and cooked at 360° F for 5 minutes or more. For Genuine Broaster® products, use in combination with Broaster® Chickite Marinade and a Broaster® pressure fryer.
2. Extra Crispy Slo-Bro® Coating - 40# Box: A moderately seasoned coating for chicken and other products, to be used in a double-dip method, cooked at 360° F. For Extra Crispy Broaster Chicken®, use in combination with Broaster® Chickite Marinade and a Broaster® pressure fryer.
3. Crispy Cajun Coating - 40# Box: A spicy, seasoned coating for chicken and other products, to be used in a double-dip method, cooked at 360° F. For Crispy Cajun Broaster Chicken®, use in combination with Broaster® Chickite Marinade and a Broaster® pressure fryer.
4. Fast-Bro Coating - 20# Box: A fast browning coating for products to be cooked at 360° F for 5 minutes or less. Used in combination with a Broaster® pressure fryer and, if desired, Broaster® Chickite Marinade or other Broaster® marinades.
5. Magic Coating - 20# Box: A lightly seasoned coating for products to be cooked at 360° F for 5 minutes or more. Used in combination with a Broaster® pressure fryer and, if desired, Broaster® Chickite Marinade or other Broaster® marinades.

6. Extra Seasoned Coating - 20# Box: A highly seasoned coating for chicken and other products to be cooked at 360° F for 5 minutes or more. Used in combination with a Broaster® pressure fryer and, if desired, Broaster® Chickite Marinade or other Broaster® marinades.
7. Hot and Spicy Coating - 40# and 6# Box: A spicy seasoned coating for products to be cooked at 360° F for 5 minutes or more. Used in combination with a Broaster® pressure fryer and, if desired, Broaster® Hot Marinade or other Broaster® marinades.
8. Deli Mix Coating - 40# Box: A lightly seasoned coating for non-marinated products to be cooked in a pressure or open fryer at 320° F for 5 minutes or more. Designed for extended hold of finished product. **Not a Genuine Broaster® product.**
9. Crispy Coating - 20# Box: A moderately seasoned coating for products to be cooked in a pressure or open fryer at 360° F for 5 minutes or more. **Not a Genuine Broaster® product.**
10. Coat-N-Fry Coating - 40# Box: A seasoned heavy coating for unmarinated chicken and other products to be cooked in a pressure or open fryer at 320° F for 5 minutes or more. **Not a Genuine Broaster® product.**
11. Catfish Coating - 20# Box: A lightly seasoned cornmeal based coating for catfish and other products. Cook 3/4 pound catfish at 360° F for 10 minutes. Used in combination with a Broaster® pressure fryer and, if desired, Broaster® Chickite Marinade or other Broaster® marinades.

12. Creole Coating - 20# Box: A seasoned cornmeal based coating for fish, seafood, and other products to be cooked at 360° F. Use in combination with a Broaster® pressure fryer and, if desired, Broaster® Chickite Marinade or other Broaster® marinades.
13. Fish & Chips Batter - 40# Box: A moderately seasoned batter for fish, seafood, and other products to be cooked at 360° F for 3 minutes or more. Produces a puffy-crisp coating.
14. All Purpose Batter - 20# Box: A moderately seasoned batter for onion rings, mushrooms, potatoes, and other products to be cooked 3 minutes or more.

#### **Other Broaster Foods® Recipes:**

1. Potatoes: Purchase 80 - 100 count Idaho potatoes. Wash thoroughly. Leaving skin on, cut in quarters, sixths, rounds, french fries, or any other desired shape. Keep cut potatoes submerged in water to prevent discoloration.

**Directions:** Coat potatoes in either Crispy Coating, Extra Seasoned Coating or Spicy Country. Cook 4 lbs. maximum at 360° F for 5 - 7 minutes. If desired, potatoes could be cooked with chicken. This is especially helpful when cooking chicken to order.

2. Catfish: Purchase fresh or frozen whole farm-raised catfish.

**Marinating - Optional:** Using a three cup measure, dissolve 3 oz. Chickite® Marinade per gallon of cold water in a stainless steel or plastic container to remove any off flavor and season lightly. Submerge product in solution then refrigerate at 32° F to 36° F for 1/2 hour. Drain then store in refrigeration.

**Coating:** Drain marinated product thoroughly. Coat product with Catfish Coating or Creole Coating if fish is frozen, wet with water to help coating adhere. With food basket in oil, put catfish in tail up. Cook at 360° F; fresh 3/4 lb. fish 5-6 minutes, fresh 1 lb. fish 7-8 minutes, frozen 3/4 lb. fish 9-10 minutes, frozen 1 lb. fish 12-13 minutes. DO NOT overcook or fish will fall apart. Coated product can be held up to 24 hours prior to cooking when kept refrigerated and loosely covered.

3. Cod: Purchase cod fillets. Cube into 2 inch squares.

**Directions:** Mix Fish & Chips Batter and water in a stainless steel or plastic container to the approximate consistency of pancake batter. Dip cod in batter and cook at 360° F for 3 - 4 minutes.

4. Pork Chops: Purchase 3/4 inch thick chops.

**Directions:** Marinate chops in 3 oz. Rib-ite marinade per 1 gallon of cold water for 4-8 hours. Drain thoroughly. Dust with Magic Coating (Fast-Bro Coating for chops 1/2" thick or less) and allow coating to set up under refrigeration until tacky. Cook in a Broaster® pressure fryer at 360° F for 5 minutes for 3/4" thick chops, 3 minutes for 1/2" thick chops.

5. Baby Back Ribs: 1-3/4 to 2 lbs. per slab.

**Rib Preparation:** Remove membranes.

**Marinating:** Using a three cup measure, dissolve 4.5 oz. Rib-ite® Marinade per gallon of cold water in a stainless steel or plastic container. If desired, add 1/8 cup Liquid Smoke per gallon of marinade. Submerge product in solution then refrigerate at 32° F - 36° F for 8 to 12 hours. Drain then store in refrigeration.

**Coating:** Drain marinated product thoroughly. Coat product with Magic Coating. Apply coating lightly to minimize oil absorption during cooking. Allow coating to set-up in refrigeration at 32° F - 36° F for 2 hours or until surface of ribs feel tacky. Cook for 6 - 8 minutes at 360° F.

If desired, brush cooked ribs with BBQ Sauce.

## 8 - COOKING OIL CARE AND FILTERING

### OIL CARE

#### IMPORTANT

- > Store cooking oil at room temperature: 65° - 75° F.
- > Do not reuse the oil container.
- > Keep oil away from heat and flames.
- > Do not store oil near oxidizing agents.



**DANGER:** Use care when handling hot oil. Oil could splash causing serious burns.

Maximum oil life depends on proper care. See FILTERING and CLEANING. It is very important if the finished product is to be presentable and edible. Useful oil life can be affected by many things:

**Oil Quality:** Poor quality oil will require replacement more often.

**Temperature:** Lowering oil temperature setting during slow periods or between business rushes will extend useful oil life.

**Volume:** The more product cooked, the more often oil will need filtering and replacing.

**Type of Coating and Seasoning Used:** Ingredients in some coatings can effect the appearance of end product and shorten the useful oil life.

**Amount of Care and Filtering Oil Receives:** DO NOT leave any crumb build up in oil, on cooking well or on food basket. See FILTERING. Oil will need replacing

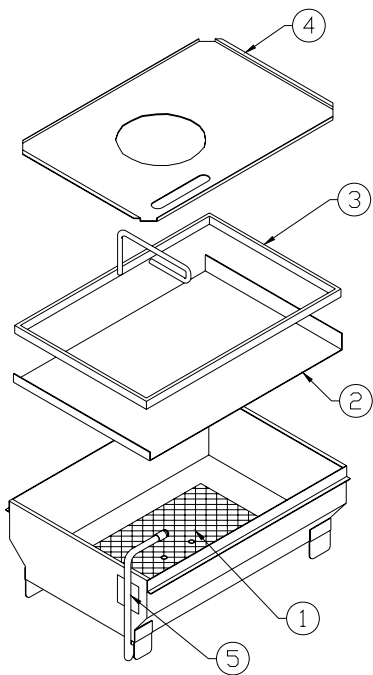
more often if improperly maintained. Straining methods only remove crumbs. By using a built in filter, Broaster® filter paper and Broaster® filtering compounds, you can increase useful oil life up to 200%.

How can you tell if oil should be replaced? It will show signs of increased smoking or foaming. If not discarded, safety and product quality could be sacrificed.

## FILTERING

Filter oil after cooking approximately 95 lbs. of product, between rush periods and always at the end of each day. Filter oil at 360° F.

**WARNING:** DO NOT use filter pan to transport hot oil. Hot oil could splash causing serious burns.



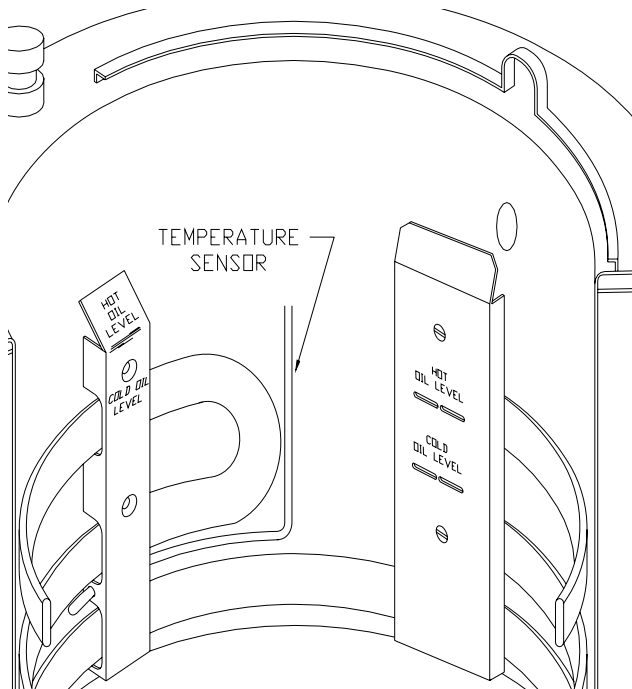
Be sure filter components are assembled correctly. Correct order is (1) Filter Screen on bottom of filter pan, (2) Filter Paper, (3) Filter Hold Down, 3 cups of Bro-Clean filtering compound on top of filter paper and/or 15 oz. of XL filtering compound to cooking well, and (4) Filter Cover. For best results change paper after each filter cycle.

1. Be sure filter pan, with components, is installed under unit properly. Be sure O-ring is installed on (5) Riser Line and is aligned with suction line. Turn cook/filter switch OFF and OPEN cooking well cover.

2. Using a ram rod, stir oil in a circular motion. This will aid in draining crumbs. Open drain valve slowly. If valve becomes obstructed with crumbs, use ram rod to unblock valve.

**CAUTION:** DO NOT allow ramrod point to hit bottom of filter pan. Point of ramrod can penetrate filter paper allowing crumbs and filter compound to pass through filter lines.


3. When oil is drained, remove basket support grate, if present, and clean separately. Lower cover assembly and pull cover over cooking well completely but DO NOT CLOSE. Turn cook/filter switch to FILTER. When oil is flowing out of drain, close drain valve and pump approximately 8 inches of oil into cooking well.
4. Being careful of hot oil and cooking well components, use bottom brush to scrub cooking well starting at the top and cleaning downward. On 2400E, clean inside and between heating elements. Use element brush to clean between cooking well and heating elements. Be sure no crumbs cover temperature sensor.




Slowly agitate brush in oil to dislodge any crumbs caught in it. Rinse cooking well using oil remaining in brush when dipped in oil. Drain remaining oil and crumbs. Lower cover assembly and pull cover over cooking well completely but **DO NOT CLOSE**. After 5 minutes, push cover back and raise cover assembly. Close drain valve.

2400GH: Turn off cook/filter switch and replace basket support grate in bottom of cooking well.


5. Turn cook/filter switch to FILTER. When air bubbles appear turn cook/filter switch OFF.

 **WARNING:** Be sure hot oil is at **HOT OIL LEVEL**.

6. When filter pan has cooled, remove and discard filter paper and filtering compound. Using a clean cloth or paper towel, wipe crumbs from filter hold down, filter pan interior and top & bottom of filter pan cover. Never use soap and water.

 **WARNING:** Rags or papers 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.

7. Return clean Filter Pan (equipped with all necessary clean filter components including cover) under the fryer before operation.

 **WARNING: DO NOT** operate unit without filter pan and filter pan cover in its proper position. Filter pan cover must be wiped clean after each filtering cycle.

### **FILTERING HINTS**

1. Never allow solid shortening to solidify in filter pan or lines.
2. For maximum filtration, recirculate oil. When hot oil is drained into filter pan, turn cook/filter switch to FILTER. Let motor run for five minutes with drain valve open. This could extend useful oil life.

**Note:** Insure cook/filter switch is OFF to avoid splashing of oil if motor protector reset button is used.

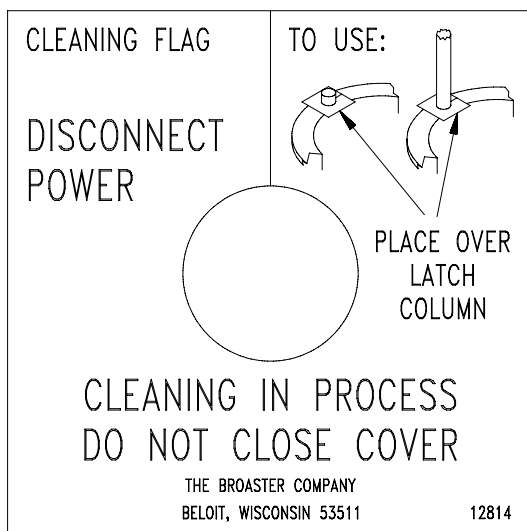


## 9 - CLEANING

**⚠ DANGER:** DO NOT heat or boil water in a pressure fryer. Disconnect main power supply. Keep cover and pressure regulating valve OPEN when cooking well contains water. If cover is CLOSED on a well holding hot or boiling water, a large quantity of scalding water could spray out when cover is opened causing serious burns.

**⚠ DANGER:** Broaster® Cooking Well Cleaner is a caustic substance. DO NOT take internally. Keep away from eyes and skin. DO NOT inhale powder. Wear rubber gloves and eye protection when handling. See first aid instructions on container.

When cleaning with water, use Broaster® Cooking Well Cleaner #99500. DO NOT use soaps and detergents. Cooking well cleaner removes unwanted contaminants while also neutralizing harmful acids. These acids, if not removed, may damage cooking well and filter system. To ensure cover remains OPEN when cleaning, install cleaning flag #12814 over latch column. Cleaning flag is supplied with each new unit and in cooking well cleaner. Additional cleaning flags can be ordered.



### COOKING WELL

**Note:** Cover and Splash Shield cleaning should be completed before cooking well is cleaned.

1. Turn cook/filter switch OFF and disconnect main power supply.
2. Remove filter pan (if your unit has one) from under unit.
3. Drain and discard used oil.
4. OPEN cover and install cleaning flag #12814 over latch column. Remove basket support grate and clean separately.

**NOTE:** Quarterly cleaning of Probe Guard should be done at this point. See PROBE GUARD CLEANING.

5. Close drain valve. Fill cooking well with 14.0 gallons of warm tap water. Thoroughly dissolve 14 oz. of Broaster® Cooking Well Cleaner in the water.
6. Soak with cover OPEN for a minimum of 15 minutes. Alternate method: soak overnight up to 12 hours.
7. Drain and discard cleaning mixture.
8. Clean cooking well using a non-metallic heavy duty commercial scouring pad that is USDA approved.
9. Rinse cleaning utensils and cooking well with water.
10. Rinse with clear water. Drain and discard rinse water.

11. Replace cleaned basket support grate in bottom of cooling well.
12. Connect main power supply. Turn cook/filter switch to FILTER for 5 seconds to clear filter lines. Drain and discard mixture.
13. Close drain valve. Wipe inside of cooking well dry before filling with new oil.

## FOOD BASKET

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Clean the food basket daily. **DO NOT** put food basket in a dishwasher. Use warm water and a low suds organic household dish cleanser. Rinse basket with vinegar and water solution (1/2 cup vinegar per gallon of water). Rinse with clear water and completely dry before returning to oil.

## UNIT SURFACES

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Frequently wipe off excess oil and crumbs with a clean cloth or paper towel. **DO NOT** use harsh abrasives and chemicals.

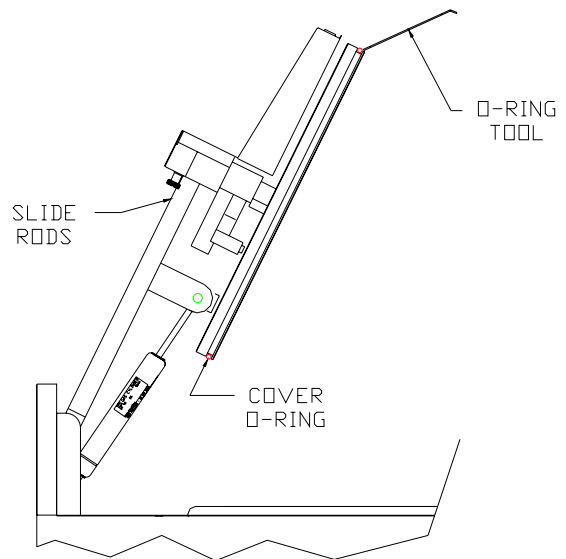
**WARNING:** Rags or papers containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soiled papers and rags in a trash container that is in a ventilated area away from all cooking equipment or other heat sources such as direct sunlight.

## CONDENSATE PAN

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Check liquid level several times daily. Empty as needed.

**WARNING:** Water and hot oil **DO NOT** mix. **DO NOT** pour contents into cooking well or filter pan. Hot oil could splash causing serious burns.



## SLIDE RODS

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Clean daily along with the cover, see COVER. Wipe with a clean cloth or paper towel. No lubrication is necessary.

## COVER

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**Note:** Keep a spare O-ring on hand in case of accidental damage.

1. OPEN cover and slide back until it stops.
2. Raise the cover assembly.
3. Rotate cover handle to CLOSED position. Using O-ring tool #12791 or a small dull tool such as a spoon handle, remove cover O-ring.
4. Clean O-ring using warm water only. **DO NOT** use detergents. Hold wet rag around O-ring and pull through several times.
5. Clean O-ring groove and cover top and bottom. Use O-ring tool #12791 to clean O-ring groove. Use a non-metallic heavy duty commercial scouring pad that is USDA approved to clean cover.

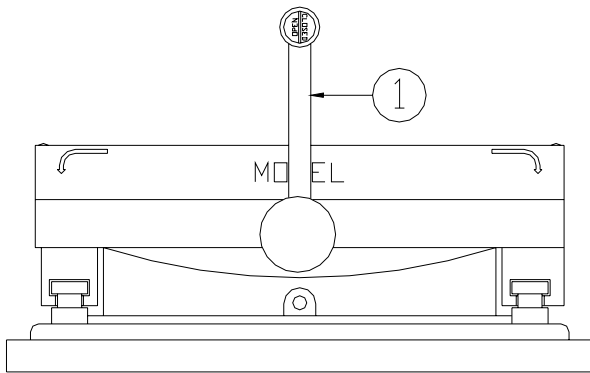
- After cleaning, completely dry. Lubricate O-ring with clean liquid shortening. Install O-ring in O-ring groove.

## SPLASH SHIELD

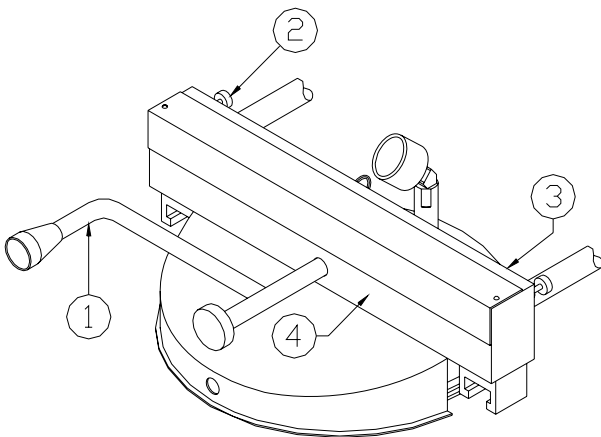
**WARNING:** Allow cover assembly to cool before cleaning. Hot surfaces could cause serious burns.

Your unit is equipped with a two piece splash guard, clean it according to the following instructions:

- OPEN cover and slide back.
- Rotate cover handle (1) to a centered position.



- Loosen screws (2) attaching back splash shield (3) to splash shield (4).



- Slide splash shield (4) forward towards the end of the cover handle (1).
- Clean the top and underside of splash shield and top of the cover.

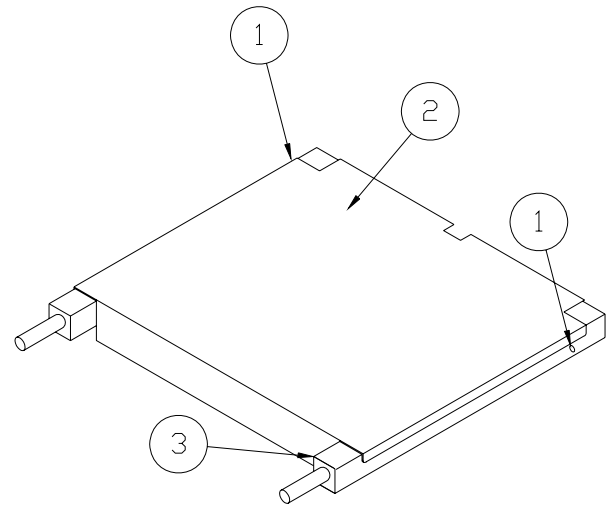
**Note:** Make sure back splash shield (3) and splash shield (4) are assembled correctly after cleaning. The cover may not close correctly if they are not.

- Assemble in reverse order.

## GAS SPRING COVERS

**WARNING:** Allow cover assembly to cool before cleaning. Hot surfaces could cause serious burns.

Your unit is equipped with a gas spring



cover, clean it according to the following instructions:

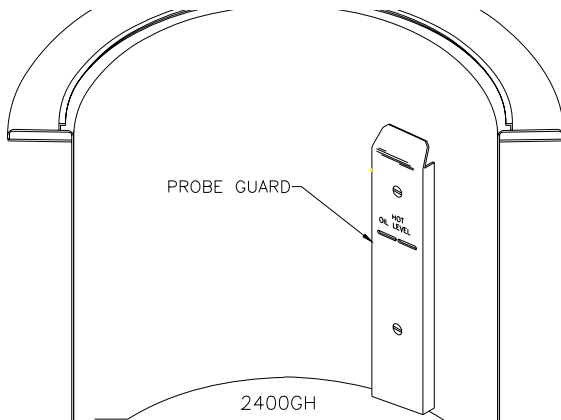
- Lower the cooking well cover and slide forward until it stops.
- Loosen thumb screws (1) attaching gas spring cover (2) to yoke assembly (3).
- Raise the cover off the yoke assembly.
- Clean the top and underside of the gas spring cover and the yoke assembly.
- Wipe gas springs with clean cloth or paper towel.
- Assemble in reverse order.

## Probe Guard

At least once every 3 months, while cleaning the cooking well, the probe guard needs to be removed so that any build-up that collects behind it can be cleaned.

1. After emptying the oil and before filling with cleaning solution, remove the probe guard. A flat screwdriver is needed to remove the probe guard. (See illustrations below)
2. Very carefully remove any debris that is caked on/or around the temperature sensor probe and the hi-limit capillary.

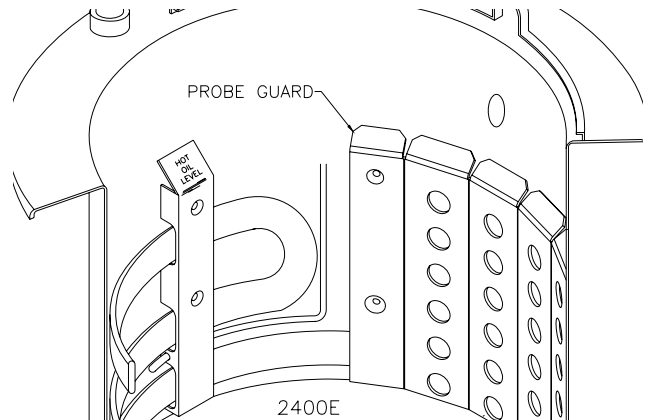
**CAUTION:** Using too much force in this area could result in damage to either the hi-limit capillary or the temperature sensor probe. If either of these components are damaged, the unit will be inoperable until the component is replaced.



3. Leaving the probe guard off, fill the cooking well with cleaning solution and clean normally. The probe guard can be placed in the cooking well while soaking.

4. After draining the solution, carefully clean area around probes and the inside of the probe guard with a non-metallic scouring pad to completely remove any build-up.
5. Replace the probe guard with the appropriate hardware after rinsing and drying the cooking well.

**CAUTION:** It is very important to periodically check the screws fastening the probe guard to ensure that they do not loosen. If you find that they are coming loose, tighten them immediately.



## MINIMUM PREVENTIVE MAINTENANCE REQUIREMENTS




**CAUTION:** Never clean the fryer with a water jet type cleaning machine.


	DAILY	WEEKLY	QUARTERLY
Clean Cooking Well		X	
Clean Condensate Pan	X		
Clean Cover and Splash Guard		X	
Clean Food Basket	X		
Clean Filter Pan Cover	After each filtering cycle		
Filter Cooking Oil	See FILTERING		
Clean and Lubricate O-Ring		X	
Slide Rods	X		
Gas Spring Cover		X	
Clean Temperature Sensor		X	
Probe Guard			X

**Note:** If cooking volume is high, perform above requirements more frequently.



## 10 - NIGHTLY SHUTDOWN

 **WARNING:** If at any time the POWER ON light does not turn off when the cook/filter switch is moved to the OFF position, contact your local Broaster Company representative for service immediately.

 **WARNING:** Rags or papers 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.

1. Turn cook/filter switch OFF.
2. Filter cooking oil. See COOKING OIL CARE AND FILTERING.
3. Turn gas valve and manual gas shut off valve to OFF.
4. Wipe oil and crumbs from unit surfaces with a clean cloth or paper towel.
5. Clean food basket.
6. Clean condensate pan.



## 11 - SEASONAL SHUTDOWN



**WARNING:** Rags or papers 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.

1. See COOKING OIL CARE AND FILTERING. Discard cooking oil.
2. See CLEANING.
3. Turn main circuit breaker OFF and unplug electrical cord.
4. 2400GH: Turn gas valve, manual gas shut off valve and main gas supply OFF.
5. Clean condensate pan.
6. Wipe oil and crumbs from unit surfaces with a clean cloth or paper towel.
7. Lubricate cover O-ring and food basket with olive oil.
8. CLOSE cover and pressure regulating valve.



## 12 - TROUBLESHOOTING

All adjustments and repairs shall be made by an authorized Broaster Company representative.

### **ELECTRICAL TIPS**

COMPLAINT	CAUSE	REMEDY
POWER ON light not illuminated	<ol style="list-style-type: none"> <li>1. Main power OFF</li> <li>2. Cook/filter switch OFF</li> <li>3. Hi-limit tripped</li> <li>4. Unplugged</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn ON</li> <li>2. Turn to COOK</li> <li>3. Turn cook/filter switch OFF. Contact service person.</li> <li>4. Plug in</li> </ol>
Timer will not time	<ol style="list-style-type: none"> <li>1. Main power OFF</li> <li>2. Cook/filter switch OFF</li> <li>3. Solid state controller in program mode</li> <li>4. Pressure regulating valve OPEN</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn ON</li> <li>2. Turn to COOK</li> <li>3. Exit program mode</li> <li>4. CLOSE</li> </ol>
HEAT ON light not illuminated	<ol style="list-style-type: none"> <li>1. Main power OFF</li> <li>2. Cook/filter switch OFF</li> <li>3. Solid state controller in program mode</li> <li>4. Oil temperature has reached programmed temperature</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn ON</li> <li>2. Turn to COOK</li> <li>3. Exit program mode</li> <li>4. Unit ready to cook in</li> </ol>

## SOLID STATE CONTROLLER TIPS



<b>COMPLAINT</b>	<b>CAUSE</b>	<b>REMEDY</b>
Display reads FAIL	1. There is a controller failure	1. Turn cook/filter switch OFF. Contact service person.
Display reads HI	1. Oil temperature too high	1. Turn cook/filter switch OFF. Contact service person.
Display reads PROB	1. There is a temperature sensor probe failure	1. Turn cook/filter switch OFF. Contact service person.
Display reads CHEC	1. Gas valve not ON 2. Pilot light will not light 3. Open or faulty wall fuse 4. Oil temperature not rising properly	1. Turn ON 2. Turn ON manual gas shut off valve 3. Check wall fuse or circuit breaker 4. Turn cook/filter switch OFF. Contact service person.

## **GAS TIPS**


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<b>COMPLAINT</b>	<b>CAUSE</b>	<b>REMEDY</b>
Pilot burner won't ignite	<ol style="list-style-type: none"><li>1. Gas valve OFF</li><li>2. Air in pilot gas line</li><li>3. Gas shut-off valve OFF</li><li>4. Incoming gas pressure too high</li></ol>	<ol style="list-style-type: none"><li>1. Slide switch to ON</li><li>2. See LIGHTING INSTRUCTIONS</li><li>3. Turn ON</li><li>4. Install regulator to control gas pressure.</li></ol>
Main burner won't ignite	<ol style="list-style-type: none"><li>1. Pilot burner not lit</li><li>2. Gas control OFF</li><li>3. Controller in program mode</li><li>4. Cook/filter switch OFF</li><li>5. Hi-limit tripped</li></ol>	<ol style="list-style-type: none"><li>1. See LIGHTING INSTRUCTIONS</li><li>2. Turn ON</li><li>3. Exit program mode</li><li>4. Turn to COOK</li><li>5. Turn cook/filter switch OFF. Contact service person.</li></ol>

## COVER, YOKE, AND LIFT TIPS

COMPLAINT	CAUSE	REMEDY
Cover hard to CLOSE	<ol style="list-style-type: none"> <li>1. O-ring dry or dirty</li> <li>2. O-ring groove dirty</li> <li>3. Hard O-ring</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean and lubricate</li> <li>2. Clean</li> <li>3. Replace</li> </ol>
Cover won't OPEN   <b>WARNING:</b> Never use force to OPEN cover.	<ol style="list-style-type: none"> <li>1. O-ring dry or dirty</li> <li>2. O-ring groove dirty</li> <li>3. Hard O-ring</li> <li>4. Pressure not released</li> <li>5. Pressure regulating valve out of adjustment</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean and lubricate</li> <li>2. Clean</li> <li>3. Replace</li> <li>4. OPEN pressure regulating valve</li> <li>5. Contact service person</li> </ol>
O-ring Break   <b>CAUTION: DO NOT</b> rest basket on top flange of cooking well. Damage to area in contact with o-ring can cause leaking under pressure or O-ring failure.	<ol style="list-style-type: none"> <li>1. O-ring groove dirty</li> <li>2. Nicks in cooking well or cover</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean</li> <li>2. Remove</li> </ol>
Cover won't stay in raised position	<ol style="list-style-type: none"> <li>1. Weak gas spring</li> </ol>	<ol style="list-style-type: none"> <li>1. Contact service person</li> </ol>

## PRESSURE SYSTEM TIPS

 **DANGER:** DO NOT attempt to tighten, repair or replace any fitting, line or component when there is pressure in the cooking well. Hot oil could spray out under pressure causing serious burns.

COMPLAINT	CAUSE	REMEDY
No pressure	<ol style="list-style-type: none"> <li>1. Pressure regulating valve OPEN</li> <li>2. Pressure regulating valve dirty or blocked open</li> <li>3. Leaks around cover O-ring</li> </ol>	<ol style="list-style-type: none"> <li>1. CLOSE</li> <li>2. Contact service person</li> <li>3. Replace O-ring</li> </ol>
Excess pressure		<ol style="list-style-type: none"> <li>1. Turn cook/filter switch OFF. Contact service person.</li> </ol>

## PRODUCT TIPS

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### Fresh Chicken:

COMPLAINT	CAUSE	REMEDY
Product too light	<ol style="list-style-type: none"><li>1. Low oil temperature</li><li>2. No coating</li><li>3. Not done</li><li>4. Food basket overloaded</li></ol>	<ol style="list-style-type: none"><li>1. Check cook temperature</li><li>2. Check procedures</li><li>3. Increase cook time</li><li>4. Decrease load</li></ol>
Product too dark	<ol style="list-style-type: none"><li>1. High oil temperature</li><li>2. Wrong coating</li><li>3. Breaded too long</li><li>4. Old oil</li><li>5. Breaded too wet</li></ol>	<ol style="list-style-type: none"><li>1. Check cook temperature</li><li>2. Check procedures</li><li>3. Discard</li><li>4. Change oil</li><li>5. Drain thoroughly prior to breading.</li></ol>
Product not done	<ol style="list-style-type: none"><li>1. Low oil temperature</li><li>2. Food basket overloaded</li><li>3. Cook time too short</li></ol>	<ol style="list-style-type: none"><li>1. Check cook temperature</li><li>2. Decrease load</li><li>3. Increase cook time</li></ol>
No flavor	<ol style="list-style-type: none"><li>1. Improper marination</li></ol>	<ol style="list-style-type: none"><li>1. Check procedures</li></ol>
White spots	<ol style="list-style-type: none"><li>1. Product stuck together</li><li>2. Food basket overloaded</li></ol>	<ol style="list-style-type: none"><li>1. Float basket while loading</li><li>2. Decrease load size</li></ol>
Dark spots	<ol style="list-style-type: none"><li>1. Dirty oil</li></ol>	<ol style="list-style-type: none"><li>1. Filter or replace</li></ol>

**Frozen IQF Chicken:**

<b>COMPLAINT</b>	<b>CAUSE</b>	<b>REMEDY</b>
Product too light	<ol style="list-style-type: none"><li>1. Low oil temperature</li><li>2. Not done</li><li>3. Food basket overloaded</li></ol>	<ol style="list-style-type: none"><li>1. Check cook temperature</li><li>2. Increase cook time</li><li>3. Decrease load</li></ol>
Product too dark	<ol style="list-style-type: none"><li>1. High oil temperature</li><li>2. Overcooked</li><li>3. Oil old</li><li>4. Thawed and refrozen</li></ol>	<ol style="list-style-type: none"><li>1. Check cook temperature</li><li>2. Decrease cook time</li><li>3. Change oil</li><li>4. Keep product at 0°F or below</li></ol>
Product not done	<ol style="list-style-type: none"><li>1. Low oil temperature</li><li>2. Food basket overloaded</li><li>3. Cook time too short</li></ol>	<ol style="list-style-type: none"><li>1. Check cook temperature</li><li>2. Decrease load</li><li>3. Increase cook time</li></ol>
No flavor	<ol style="list-style-type: none"><li>1. Overcooked</li><li>2. Old product</li></ol>	<ol style="list-style-type: none"><li>1. Check cook time</li><li>2. Discard</li></ol>
White spots	<ol style="list-style-type: none"><li>1. Product stuck together</li><li>2. Food basket overloaded</li></ol>	<ol style="list-style-type: none"><li>1. Float basket while loading</li><li>2. Decrease load size</li></ol>
Dark spots	<ol style="list-style-type: none"><li>1. Dirty oil</li></ol>	<ol style="list-style-type: none"><li>1. Filter or replace</li></ol>

## FILTERING TIPS

COMPLAINT	CAUSE	REMEDY
<p>Motor will not start</p> <p> <b>WARNING:</b> Turn cook/filter switch to OFF position to avoid splashing of oil when motor protector reset button is pushed.</p>	<ol style="list-style-type: none"> <li>1. Overload tripped</li> <li>2. Cook/filter switch OFF</li> <li>3. Open or faulty wall fuse or circuit breaker</li> </ol>	<ol style="list-style-type: none"> <li>1. Wait for overload to cool. Push red motor protector reset button located on rear of motor.</li> <li>2. Turn to FILTER</li> <li>3. Check wall fuse or circuit breaker</li> </ol>
<p>Motor hums but will not start</p>	<ol style="list-style-type: none"> <li>1. Solidified shortening in pump</li> <li>2. Crumbs in pump</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn cook/filter switch OFF. Contact service person.</li> <li>2. Turn cook/filter switch OFF. Contact service person.</li> </ol>
<p>Motor starts but will not pump</p>	<ol style="list-style-type: none"> <li>1. Filter pan not completely installed</li> <li>2. O-ring on riser line not installed</li> <li>3. Solidified shortening in piping or filter pan</li> </ol>	<ol style="list-style-type: none"> <li>1. Firmly push filter pan in</li> <li>2. See FILTERING</li> <li>3. Turn cook/filter switch OFF. Contact service person.</li> </ol>
<p>Motor starts but will not pump or stops at any level</p>	<ol style="list-style-type: none"> <li>1. Filter paper or hold down improperly installed</li> <li>2. Not using enough Broaster® filtering compound</li> </ol>	<ol style="list-style-type: none"> <li>1. See COOKING OIL CARE AND FILTERING</li> <li>2. Next filtering cycle, make sure proper amount of Broaster® filtering compound is used</li> </ol>
<p>Motor starts but stops pumping when oil is level with top of hold down, approximately 1 inch of oil in bottom</p>	<ol style="list-style-type: none"> <li>1. Filter paper improperly installed or crumbs under filter paper or hold down</li> </ol>	<ol style="list-style-type: none"> <li>1. See COOKING OIL CARE AND FILTERING</li> </ol>

