

# Broaster Company

For over 50 years, The Broaster Company has been helping restaurants, convenience stores, supermarkets and many other types of foodservice operations strengthen their businesses and build profits with its successful branded food programs.

Broaster branded programs incorporate the combination of top-quality foodservice equipment and uniquely delicious fresh and frozen foods. Additionally, a wide range of supplies, accessories, supporting equipment and services are available — all from a single source.

The Broaster Company now offers four convenient food programs from which to choose:

**Genuine Broaster Chicken** — Genuine Broaster Chicken, the company's signature brand, is built around the Broaster pressure frying process that seals in the natural flavor of chicken and other foods while sealing out the oil. The result is more tender, juicy and flavorful foods that have lower carbs, less fat, fewer calories and better taste. High-efficiency Broaster pressure fryers are available in three compact models, offering you the capability to cook to perfection 20, 40 or 64 pieces of fresh chicken in less than 10 minutes!

**Broaster Recipe Express** — Broaster Recipe frozen foods offer another whole avenue of profit opportunities to foodservice

operators. Made from the highest quality ingredients, these popular grab 'n go foods are carefully marinated, coated and seasoned with proprietary ingredients, then quick-frozen for your convenience. You'll control costs by preparing in minutes only what you need. If you don't have a kitchen or the capacity to install a hood/ventilation system, Broaster has the answer with its line of convenient, top-quality ventless countertop fryers. Offered in 2-lb and 3-lb capacity models, these compact enclosed fryers feature built-in fire suppression systems and fit on most countertops, so no kitchen is needed.

**Broaster To Go Authentic Pizza** — Broaster's newest food program begins with a selection of top-quality frozen pizzas preassembled with America's most popular pizza toppings: cheese, sausage, pepperoni and combo. There's even an awesome-tasting breakfast pizza available to assist you in covering all day parts. Additionally, Broaster offers a choice of reliable pizza ovens to fit your baking speed, space and budget requirements. These include conveyerized air impingement electric ovens, commercial-quality convection ovens for versatility and easy cleaning and countertop refractory ovens offering a combination of compact design, affordable pricing and super-fast baking speeds — as little as six minutes for a 12-inch pie!

**Bro-Tisserie Chicken** — Broaster's Bro-Tisserie Chicken program features fresh chicken slow-cooked in a Broaster Company-manufactured V4 rotisserie cook-and-hold oven, featuring an exclusive vertical spit design. This ensures pierce-free cooking to seal in all of the natural juices and flavor, while searing the skin without charring it. Grab your share of the soaring home meal replacement market with this easy-to-use, simple-to-set-up program.

Each of these programs offers branded P.O.S., signage and packaging materials, factory and on-site training, marketing support and a complete line of accessory equipment including heated deli cases and holding cabinets, radiant broilers, cold top refrigerators, undercounter freezers, utility tables, stainless steel countertop modules and much more!

With time-proven performance, dependable equipment, name recognition and a delicious flavor profile that is uniquely Broaster, building a popular, successful and highly profitable branded food program is easy.

Enjoy the strength of food programs with over 5,000 successful operators across America and thousands more worldwide. Contact PriceTech today for more information and a free demo!

Your authorized Broaster distributor in Arizona is PriceTech, 1694 S. Silver Drive, Apache Junction, AZ 85220. They can also be reached by phone/fax at (480) 671.1362, or by e-mail at [mike@gotslushies.com](mailto:mike@gotslushies.com). ■



**Better Taste... Faster!**

**BROASTER CHICKEN**

- Pressure frying is the secret of low oil absorption
- 40 pieces of eight cut chickens cook in 10 minutes

**Smokaroma, inc.** 

- Cooks up to 90 lbs. of product in less than 1 1/2 hrs.
- Requires no attention during complete cooking cycle.
- Up to 40% less shrinkage in meat, compared to pits and oven type of smoking.
- No plumbing, and normally no venting needed.

**PriceTech**  
Phone 480-671-1362  
Mike Horan  
[mike@broasteraz.com](mailto:mike@broasteraz.com)