

BROASTER®
EQUIPMENT

Broaster® E-Series Pressure Fryer - 24G

Featured Innovations



- **Highest Energy Efficiency in Pressure Fryer Category** – gas-fueled E-Series 24G boasts the highest-level energy efficiency burner systems (72,000 BTU/hr), offering greater than 25% less gas usage when compared to the legacy Broaster 2400 model. Ready for Energy Star application once EPA has established standards for pressure fryers.

- **Auto-Lift Feature** – reduces need to lift heavy basket providing a safer and operationally friendly work environment, making it easier to handle a large quantity of chicken.

- **Shelving & Rack System** – provide even cooking and product appearance.

- **One-touch Cook Cycle** – cycle starts automatically with lid closure, no need to hit “Start”

- **Automatic Controlled Pressure Release** – end of cook cycle automatically triggers release of pressure within the cooking well.

- **More Production Capacity** – the largest 8 piece capacity amongst pressure fryers. Elimination of a long manual oil filtration paired with an enhanced burner system means faster heat recovery and more fry time.

- **Automatic Oil Filtration Between Cook Cycles** – unit automatically begins a quick filtration cycle after each cook cycle. Expect weeks of oil life compared to days of oil life in traditional units.

- **On Board Oil Replenishment** – ability to top fryer oil off easily based on operator need.

- **Bulk Oil Handling** – can be easily connected to bulk oil input and discharge systems to eliminate employee handling of oil.

- **Advanced Microprocessor Controller** – easy-to-use, touch screen interface reduces training time for new employees. Bilingual interface included.



TESTED TO ANSI Z83.11 – CSA 1.8 – 2016
TESTED TO ANSI / NSF 4

Safety Features

Triple-redundant safety system is featured consisting of a chrome plated relief valve, a stainless steel splash guard and a single action patented cam lock cover system.

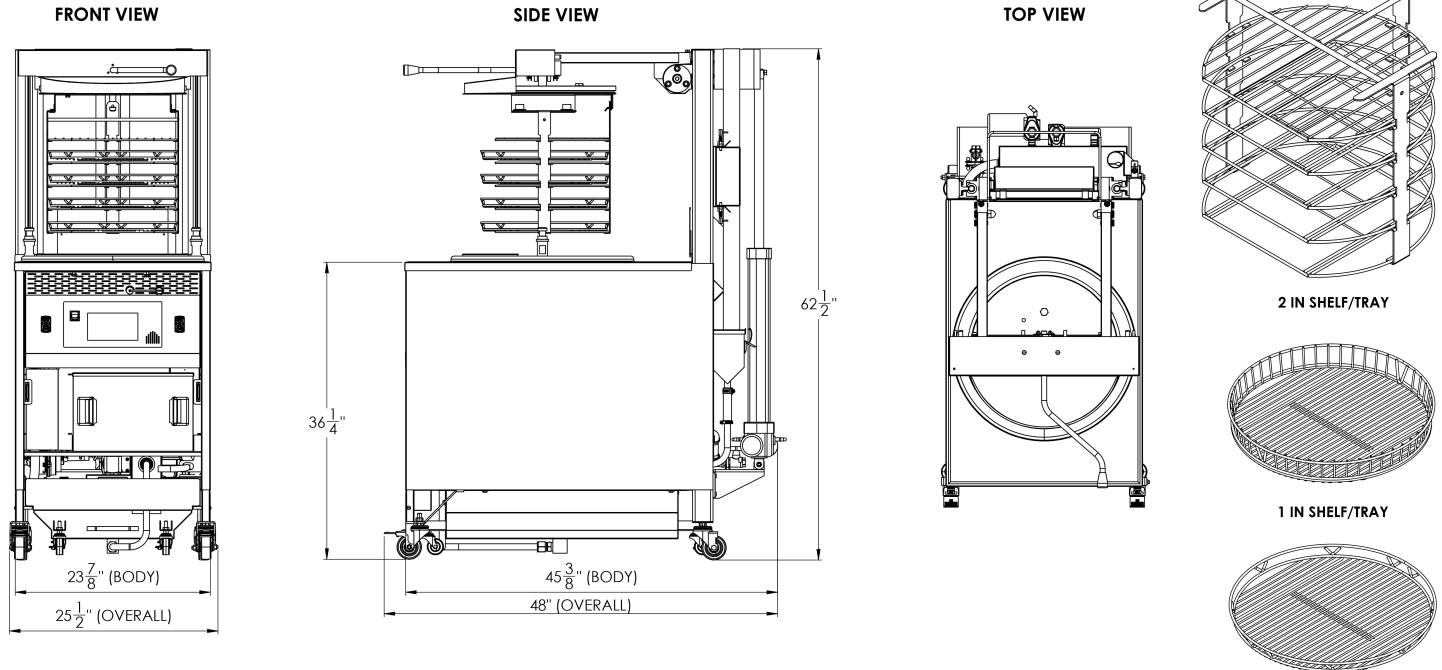
To ensure operator convenience and safety, unit features a pressure activated cover-locking mechanism and the SmartTouch Controller which integrates an automatic pressure regulator valve, exhaust valve, and drain valve interlock.

Standard setup includes on-board oil replenishment for easy oil addition.

Available bulk oil handling connections eliminate the need for employees to handle heavy oil jugs and dispose of hot oil.

Unique carriage & rack system allows easier loading and unloading of product.

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Model	Fresh Chicken Capacity	Cooking Oil Capacity	Operating Pressure	Overall Dimensions			Counter Height	Net/Ship Weight
ES24G	25 lbs. (64 pcs/8 hds when using round racks, 48 pcs/6 hds)	70 lbs.	12 - 14 P.S.I.	W	D	H	36.25" (922 mm)	600/650 lbs.
				25.5"	48"	62.5"		
				(647 mm)	(1220 mm)	(1586 mm)		

Additional Features

Specifically designed for high volume production, cooks up to 64 pieces of fresh bone-in chicken per load in as little as 11-12 minutes when using round, 8 head racks.

Two options for shelving and racking configurations to match your back-of house process; individual shelves available in 1 inch or 2 inch heights.

Unique Auto Comp feature automatically adjusts cooking time to accommodate for varying sizes and temperatures of loads.

Perfect for all your fried chicken cooking needs, including hand breaded tenders and fillets.

Primary construction is of stainless steel built on black powder-coated steel frame with front and rear casters for mobility and ease of cleaning.

Proven round cooking well design engineered for more uniform heat distribution, durability and efficiency; no cold spots or corners. Large capacity provides more room for product, minimizes sticking and produces delicious, superior quality food.

Fully welded cooking well is made from durable 300 series stainless steel.

Energy Requirements

72,000 BTU/hr
1 phase, 120 volt, 60 hz, 15 amp service
Attached 6 ft. cord with plug

Mainfold Pressure:

Natural Gas: 3.5 in-wc

LP Gas: 10 in-wc

Ready for Energy Star application once the EPA has established standards for pressure fryers.

Accessories and Options

Unit ships standard with:

One rack, a complete set of shelves, and handle.

Options:

Round Shelves (8 hd, designed to cook and dump)

1 inch height

2 inch height

Flat-sided Shelves (6 hd, designed to fit two per sheet pan)

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