

NOTHING ELSE IS REAL BROASTER



# Broaster® Pressure Fryer - 2400



# Standard Features

- Fast and productive specifically designed for high volume production, cooks up to 48-64 pieces of fresh bone-in chicken per load.
- Patented Cover Lift System quick closing and opening single action sealing including a pressure-activated cover locking mechanism for safety and ease of use.
- 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 made from durable 300 Series Stainless Steel.

- Easy to operate SmartTouch Touch Screen Controllers feature a large 7" VGA full color touch screen with easy to navigate tab menu. A library of various menu items are included for quick and easy preparation.
- Unique Auto Comp<sup>™</sup> feature automatically adjusts cooking time to accommodate for varying sizes and temperatures of loads.
- Automatic cook cycle counter
   monitors production between filtering.
- Built-in filter system provides quick, easy, and safe cooking oil filtration; no heated fittings to disconnect.
- Temp-N-Time controller available.







TESTED TO ANSI/UL 197 10th Edition
TESTED TO ANSI Z83.11 – CSA 1.8 – 2006/2007/2008
TESTED TO ANSI / NSF 4

### **Specifications**

Primary construction is of stainless steel built on powdercoated steel frame with chrome-plated front leveling feet and corrosion free rear glides.

Round cooking well with 63 pound cooking oil capacity operates between 12-14 psi gauge pressure at temperatures up to  $375^{\circ}$  F.

Triple-redundant safety system is featured consisting of chrome plated relief valve, stainless steel splash guard and pressure activated cover locking mechanism with pressure regulator interlock. Also has single action combined pressure regulator valve/remote timer control, drain valve interlock and patented gas assist cover lift system. All ensure operator convenience and safety.

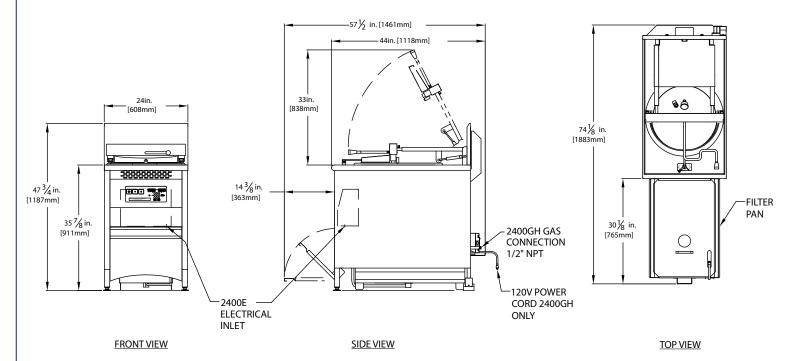
SmartTouch Touch Screen controller provides a programmable library with preloaded menu items and an automatic cook-cycle counter. Auto-Comp feature automatically adjusts cooking time dependent on size and temperature of load. On-screen prompts assist users in operating and maintenance functions.

On-board integrated filtration system consists of easily accessible stainless steel filter tray assembly. Powered by a 1/3 horse-power motor coupled to 5 gallon-per-minute rotary gear displacement oil pump.

Equipment is covered by manufacturer's 1 year parts and labor warranty on all systems, additional 1 year on controller parts and 10 year repair warranty on cooking well. Solid-state controller is backed by a 2-year warranty.

Specifications subject to change without notice.

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#### **Dimensions**

Model	Fresh Chicken Capacity	Cooking Oil Capacity	Operating Pressure	Overall Dimensions			Counter Height	Net/Ship Weight	Cubes
2400E 2400GH	48-64 pieces of	63 lbs.	12 - 14 P.S.I.	W	D	Н	35-7/8" (911 mm)	2400E 360/410 lbs.	26.25
2400GH	chicken per			24"	40"	47-3/4"	(31111111)	2400GH	
	load			(608 mm)	(1016 mm)	(1187 mm)		407/457 lbs.	

# **Energy Requirements**

2400E

15kW Rated Heating Elements

- 3 phase, 208 volt, 60 hz, 42 amps
- 3 phase, 240 volt, 60 hz, 40 amps
- 3 phase, 220/380 volt, 50/60 hz, 25.4 amps
- 3 phase, 240/415 volt, 50/60 hz, 22.7 amps No cord/plug provided.

Note: 2400E cannot be converted to single phase.

2400GH 95,000 BTU Rated Burner Assembly

1 phase, 120 volt, 60 hz Pump Motor Assembly

Attached 6 ft. cord with plug

**Main Burner Orifice** 

Natural Gas: #14 Drill LP Gas: #32 Drill

**Pilot Burner Orifice** 

Natural Gas: 0.018" LP Gas: 0.011"

\*Note: For proper operation at elevations above 2,000 feet, consult your authorized Broaster distributor for the correct orifice size.

## Additional Features

- Durable, welded, tubular steel frame is powder-coated to resist corrosion.
- Unique rear glides are specially designed to move unit across flooring.
- Stainless steel top and side panels offer durability and easy cleaning.
- Unique stainless steel basket with a ratchet-style removable basket handle plus two fixed handles allow easier unloading of product.

# Accessories & Options Available

- □ Basic Accessory Kit
- □ Complete Start-up Accessory Kit

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