

'Broaster'[®] Pressure Fryer – 1600

Standard Features

- **Fast and productive** – specifically designed for High volume production, cooks up to 20 pieces of fresh bone-in chicken per load in under 10 minutes*.
 - **Unique Pressure Activated Cover Locking Mechanism** – quick closing and opening single action sealing including a pressure activated cover locking mechanism or 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 ensures delicious, superior quality food.
 - **Fully Welded Cooking Well** – made from durable 300 Series Stainless Steel.
 - **Easy to operate** – Temp-N-Time™ feature offers the capability to pre-program Up to 10 different cook cycles for quick and easy prep of various menu items. Solid-state controller is backed by a 2-year warranty.
 - **Unique Auto Comp™ 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.
- Touch screen controller option available.**



Specifications

Primary construction is of Stainless Steel built on powder coated steel frame with chrome-plated front levelling feet. Rear legs are fitted with casters on electric models and Stainless Steel feet on gas fired models.

Round cooking well with 9.5 kg cooking oil capacity operates between .8-1.0 bar pressure at temperatures up to 190°C.

Triple-redundant safety system is featured consisting of stainless steel relief valve, stainless steel splash guard and single action patented cam lock cover system with pressure regulator interlock.

Single action combined pressure regulator valve/remote timer control, drain valve interlock and pressure activated cover locking mechanism.

All ensure operator convenience and safety.

Solid state Temp-N-Time™ controller provides 10 programmable cooking profiles with built-in, automatic cook-cycle counter.

Auto-Comp feature automatically adjusts cooking time dependent on size and temperature of load.

On-board integrated filtration system consists of easily accessible stainless-steel filter tray assembly. Powered by a .24 kW motor coupled to 19 litres per minute rotary gear displacement oil pump.

Equipment is covered by manufacturer's 1-year parts and labour warranty on all systems, additional 1 year on controller parts and 10-year repair warranty on cooking well.

**Specifications subject to change without notice*

**cooking time varies with product weight*



LEADERS IN FAST FOOD SYSTEMS

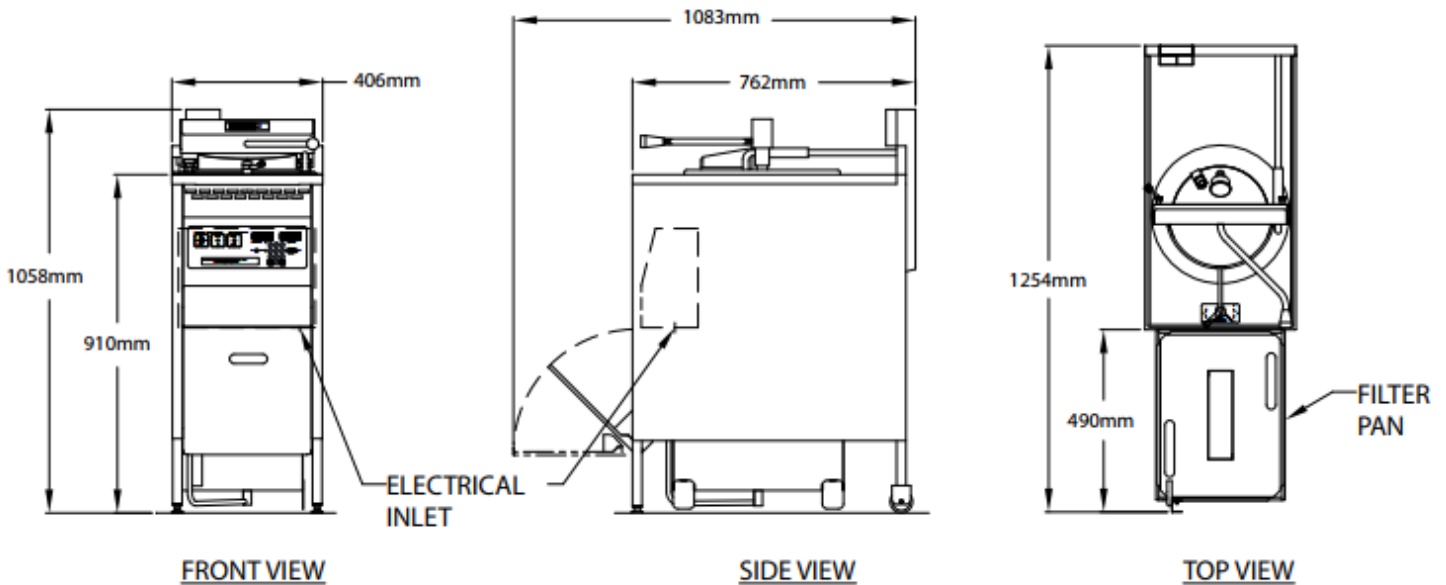
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Dimensions

Model	Fresh Chicken Capacity	Cooking Oil Capacity	Operating Pressure	Overall Dimensions			Counter Height	Net/Ship Weight	Cubes
				W	D	H			
1600	3.1 kg/load 18.1 kg/hour	9.5 kg	.8-1.0 bar	406mm	737mm	1088mm	914mm	88.5/97.9 kg	.5 m ³

Energy Requirements

- 1600** 6kW Rated Heating Elements
- 1 phase, 208 volt, 60 hz, 29 amps
 - 1 phase, 240 volt, 60 hz, 25 amps
 - 3 phase, 208 volt, 60 hz, 17 amps
 - 3 phase, 240 volt, 60 hz, 15 amps
- No cord/plug provided.

Additional Features

- Durable, welded, tubular steel frame is powder-coated to resist corrosion.
- Stainless steel top and side panels offer durability and easy cleaning.
- Unique stainless steel basket with a ratchet-style removable basket handle allows easier unloading of product.

