

'Broaster'[®] Ventless Fryer – VF3

Standard Features



- **Space Saving Design** – Compact design to suit counter operation.
- **No Hood Required** - * in most installations. HEPA and Charcoal 2-stage air filter cartridge for Ventless Operation.
- **Built in Fire Suppression System**
In accordance with NFPA 17A and resettable high temp limit switch for added safety.
- **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.
- **Automatic cook cycle counter** - monitors production between filtering.
- **Easy to Clean** – all interior components are easily removed and dishwasher safe
- **Proven round cooking well design** – engineered for more uniform heat distribution, durability, and efficiency; no cold spots or corners.
- **Auto-Lift** – ensures consistent product output by automatically lowering the cooking basket at the beginning of the cook cycle and raising the basket at the end.

Specifications

Model VF-2 Ventless Fryer is primarily stainless steel construction with black, welded and powder-coated steel base plate. Interior round cooking well tray is designed to capture spills up to 22 cups.

Heating element is fully immersible with lift-and-lock mechanism for easy cleaning.

Programmable solid-state control board includes Temp-N-Time™ controller providing 10 programmable cooking profiles.

Comes with built-in automatic cook-cycle counter and set temperature capabilities to 190°C.

Control integrated Information Centre confirms that all critical components are installed and operating properly. Includes operator safety lockout until fault condition is corrected.

Three-stage air filtration system is powered by a ball bearing radial blower moving 55 CFM of air through the cooking chamber.

Equipment is covered by manufacturer's 1-year parts and labour warranty on all systems with additional 1-year on controller parts.

Unit is fitted with the following additional safety features:

- integrated ANSUL fire suppression system including on-board canister and two fusible links in cooking and air-handling zones to meet NFPA 17A standards;
- redundant electrical controls managed by two interlocked contactors;
- fail safe high-limit thermostatic control with manual and remote reset features.

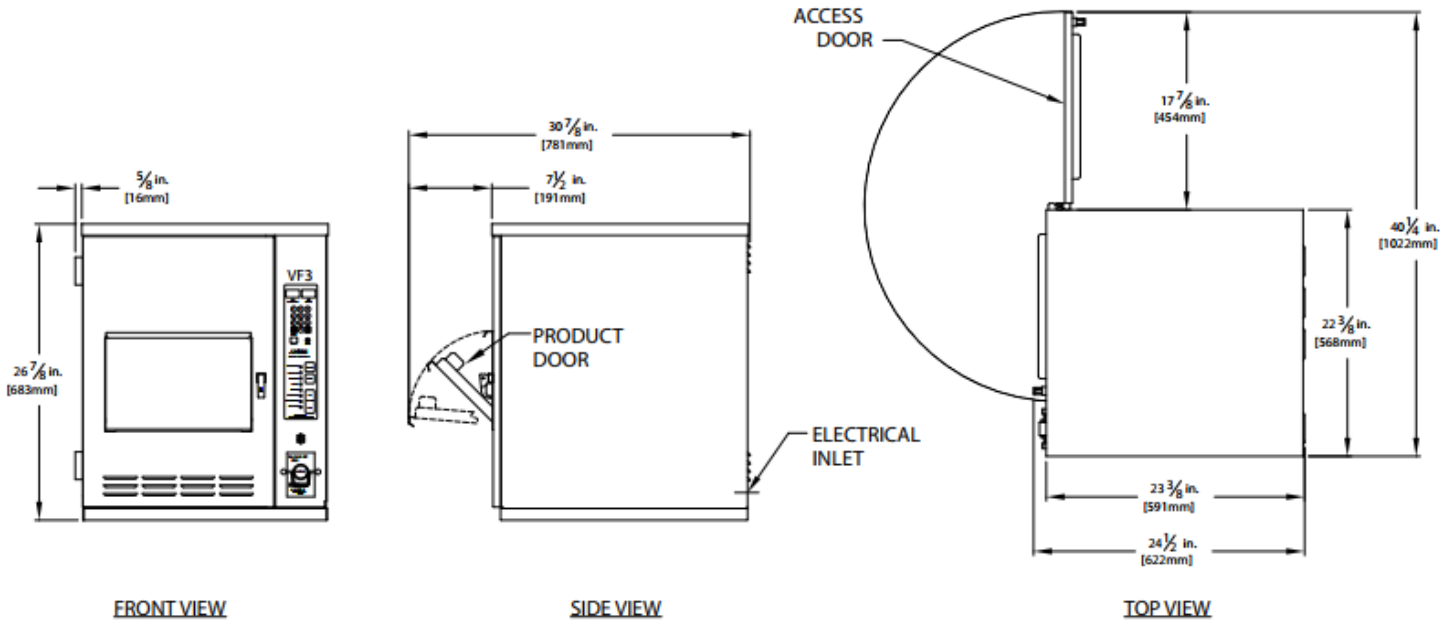
Three- stage air filtration system is powered by a ball bearing radial blower moving 55CFM of air through the cooking chamber.

System includes an easily removable and washable centrifugal grease extraction and flame suppression filter.

There is also a two-stage replaceable air filter cartridge. Filter cartridge captures over 80% of allowable particulate emissions and includes high grade HEPA media and activated carbon.



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Dimensions

Model	Capacity	Cooking Oil Capacity	Overall Dimensions			Net/Ship Weight
			W	D	H	
VF-3 208v: 85902 240v:85903	3 lbs./load 1.36 kg/load	21 lbs./2.78gal. 9.53 kg/10.52L	22-3/8" (568 mm)	23-3/8" (591 mm)	26-7/8" (683 mm)	117/171 lbs. (53.1/77.6 kg)

Energy Requirements

VF-3 5.5 kW Rated Heating Elements
 - 1 phase, 120/208 volt, 60 hz, 27 amps
 - 1 phase, 120/240 volt, 60 hz, 23 amps
 4-wire with ground and neutral
 No cord/plug provided.
 (To be field wired according to ANSI/NFPA 70 or CSA C22.2)

Additional Features

- Information Center provides at-a-glance monitoring of all critical systems.
- Convenient front product door for ease of loading and unloading.
- Oil level "dipstick" to insure proper cooking levels.
- Coated basket handle for operator comfort and safety.



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