

# Model 1600

## Pressure Fryer

- **Proven round cooking well design** – engineered for more uniform heat distribution, durability, and efficiency; no cold spots or corners.
- **Unique Auto Comp™ feature** – automatically adjusts cooking time to accommodate for varying sizes and temperatures of loads.
- **Exclusive quick closing and opening single action sealing cover** – designed for safety and ease of use.
- **Built-in filter system** – provides quick, easy, and safe cooking oil filtration; no heated fittings to disconnect.
- **Automatic cook cycle counter** – monitors production between filtering.
- **Easy to operate** – one-of-a-kind Temp-N-Time™ feature offers the capability to pre-program up to 10 different cook cycles for quick and easy preparation of various menu items.
- **Compact** – occupies only 3.2 square feet of floor space.
- **Durable** – backed by a 5-year cooking well warranty and a 2-year solid state controller warranty.
- **Fast and productive** – cooks up to 20 pieces of fresh chicken per load in under 10 minutes!
- **Fits anywhere** – available in electric models only.



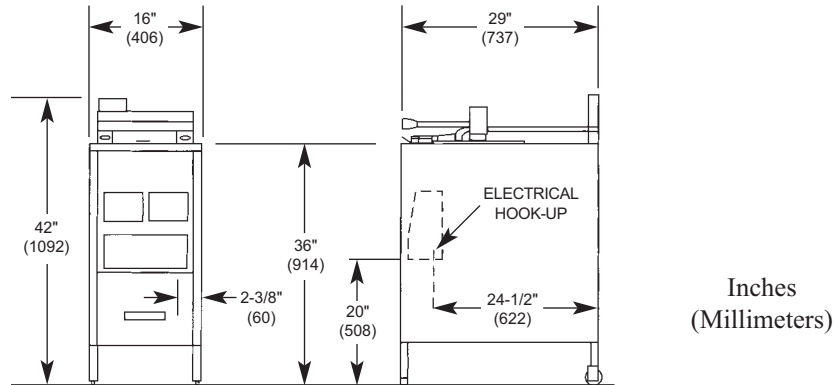
CE approved machines available.

*The only brand of equipment authorized for producing Genuine Broaster Chicken®!*



# Model 1600

## Pressure Fryer



Inches  
(Millimeters)

### SPECIFICATIONS

MODEL	FRESH CHICKEN CAPACITY	COOKING OIL CAPACITY	OPERATING PRESSURE	OVERALL DIMENSIONS			COUNTER HEIGHT	SHIPPING WEIGHT	CUBES
				W	D	H			
1600	7 lbs./load 40 lbs./hour	21 lbs.	12 - 14 P.S.I.	16" (406)	29" (737)	42" (1092)	36" (914)	210 lbs.	16.53

### ENERGY REQUIREMENTS

1600	Single Phase	208V - 29 Amps 240V - 25 Amps
	Three Phase	208V - 17 Amps 240V - 15 Amps

### ADDITIONAL FEATURES

- Durable, welded tubular steel frame – powder coated to resist corrosion.
- Specially designed stainless steel basket with a three-position ratchet-style removable basket handle – for easier loading and unloading of product.
- Advanced solid state controls – for easy operation and dependability.
- Stainless steel top and side panels – for durability and easy cleaning.

### ACCESSORIES AVAILABLE

Basic Accessory Kit • Complete Start-up Accessory Kit • Caster Kit



# Model 1800

## Pressure Fryer

- **Proven round cooking well design** – engineered for more uniform heat distribution, durability, and efficiency; no cold spots or corners.
- **Unique Auto Comp™ feature** – automatically adjusts cooking time to accommodate for varying sizes and temperatures of loads.
- **Exclusive quick closing and opening single action sealing cover** – designed for safety and ease of use.
- **Built-in filter system** – provides quick, easy, and safe cooking oil filtration; no heated fittings to disconnect.
- **Automatic cook cycle counter** – monitors production between filtering.
- **Easy to operate** – one-of-a-kind Temp-N-Time™ feature offers the capability to pre-program up to 10 different cook cycles for quick and easy preparation of various menu items.
- **Compact** – occupies only 4.38 square feet of floor space.
- **Durable** – backed by a 5-year cooking well warranty and a 2-year solid state controller warranty.
- **Fast and productive** – cooks up to 40 pieces of fresh chicken per load in under 10 minutes!
- **Fits anywhere** – available in both gas and electric models.

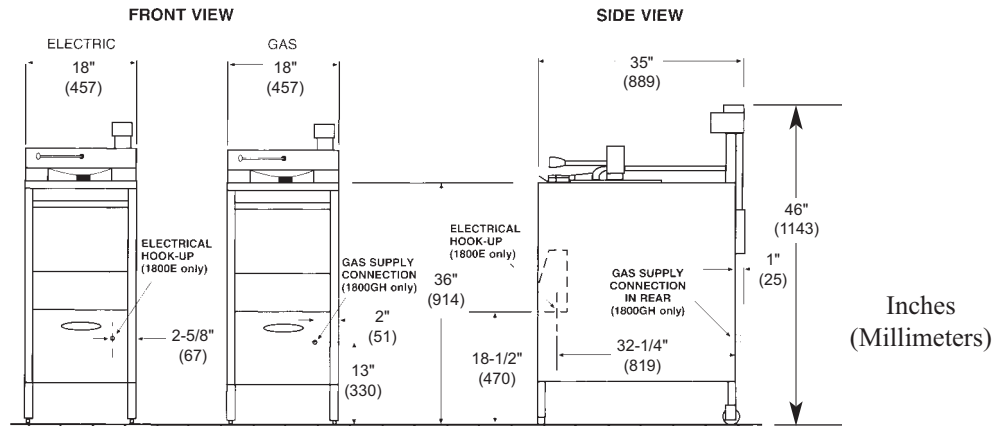


CE approved machines available.

*The only brand of equipment authorized for producing Genuine Broaster Chicken®!*



# Model 1800 Pressure Fryer



## SPECIFICATIONS

MODEL	FRESH CHICKEN CAPACITY	COOKING OIL CAPACITY	OPERATING PRESSURE	OVERALL DIMENSIONS			COUNTER HEIGHT	SHIPPING WEIGHT	CUBES
				W	D	H			
1800E and 1800GH	14 lbs./load 80 lbs./hour	42 lbs.	12 - 14 P.S.I.	18" (457)	35" (1016)	46" (1200)	36" (914)	E: 270 lbs. GH: 310 lbs.	20.6

## ENERGY REQUIREMENTS

1800E	Single Phase	208V - 48 Amps 240V - 45 Amps
	Three Phase	208V - 28 Amps 240V - 26 Amps
1800GH	65,000 BTU	120V - 15 Amps (6' cord & plug included)

### Main Burner Orifice

Natural Gas: #24 Drill, LP Gas: #41 Drill

*Note: Specifications indicated above are for elevations up to 2,000 feet. For higher elevations, consult your authorized Broaster distributor for proper orifice size.*

### Pilot Burner Orifice

Natural Gas: .018", LP Gas: .011"

Gas connection 1/2" NPT (adapter for 3/4" NPT included)

## ADDITIONAL FEATURES

- Durable, welded tubular steel frame – powder coated to resist corrosion.
- Specially designed stainless steel basket with a three-position ratchet-style removable basket handle – for easier loading and unloading of product.
- Advanced solid state controls – for easy operation and dependability.
- Stainless steel top and side panels – for durability and easy cleaning.
- Rear casters (1800E unit only).

## ACCESSORIES AVAILABLE

Basic Accessory Kit • Complete Start-up Accessory Kit • Caster Kit



# Model 2400

## Pressure Fryer

- **Fast and productive** – specifically designed for high volume production, cooks up to 64 pieces of fresh bone-in chicken per load in under 10 minutes!
- **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.
- **Unique Auto Comp™ feature** – automatically adjusts cooking time to accommodate for varying sizes and temperatures of loads.
- **Exclusive counter-balance lift system** – quick closing and opening single action sealing is designed for safety and ease of use.
- **Built-in filter system** – provides quick, easy, and safe cooking oil filtration; no heated fittings to disconnect.
- **Automatic cook cycle counter** – monitors production between filtering.
- **Easy to operate** – one-of-a-kind Temp-N-Time™ feature offers the capability to pre-program up to 10 different cook cycles for quick and easy preparation of various menu items. Solid-state controller is backed by a 2-year warranty.

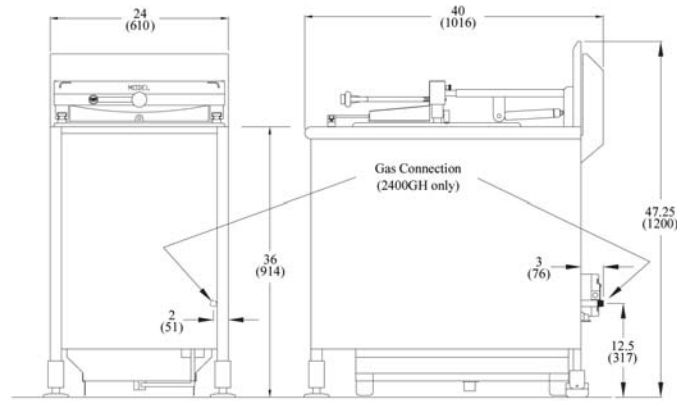


CE approved machines available.

*The only brand of equipment authorized for producing Genuine Broaster Chicken®!*



# Model 2400 Pressure Fryer



Inches  
(Millimeters)

## SPECIFICATIONS

MODEL	FRESH CHICKEN CAPACITY	COOKING OIL CAPACITY	OPERATING PRESSURE	OVERALL DIMENSIONS			COUNTER HEIGHT	NET/SHIP WEIGHT	CUBES
				W	D	H			
2400E and 2400GH	22 lbs./ load 110 lbs./ hour	63 lbs.	12 - 14 P.S.I.	24"	40"	47.25"	36"	2400E 360/410 lbs. 2400GH 407/457 lbs.	26.25
				(610)	(1016)	(1200)			

## ENERGY REQUIREMENTS

2400E	Three Phase 208V - 42 Amps - 60 hz 240V - 40 Amps - 60 hz 220/380V - 29.5 Amps - 50/60 hz 240/415V - 26.3 Amps - 50/60 hz <i>(Note: this model cannot be converted to single phase)</i>
2400GH	100,000 BTU - 120V - 15 Amp**

\*\*6' cord and plug included

### Main Burner Orifice

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

*Note: Specifications indicated above are for elevations up to 2,000 feet. For higher elevations, consult your authorized Broaster distributor for proper orifice size.*

### Pilot Burner Orifice

Natural Gas: .018", LP Gas: .011"

## ADDITIONAL FEATURES

- Durable, welded, tubular steel frame is powder-coated to resist corrosion.
- Advanced solid state controls provide easy operation and dependability.
- Unique rear feet 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 AVAILABLE

Basic Accessory Kit • Complete Start-up Accessory Kit • Rear Wheels





# Model 620

## Motorized Easy Breeder



- Marinating accessory kit provides a quick, easy and consistent method for both marinating and coating.
- Fits almost anywhere – compact unit requires only 2.53 square feet of countertop space.
- Marinates up to 14 pounds of product in 15 minutes.
- Coats up to 14 pounds of product in just 3 minutes.
- Breeder available in both manual and motorized versions.



# Models 620

## Motorized Easy Breeder

### Specifications

PART NO.	DESCRIPTION	OVERALL DIMENSIONS			SHIP WT	CUBES
		W	L	H		
85302	Model 620 Easy Breeder - motorized base	15"	24-5/16"	5-3/8"	40 lbs.	4.17
85003	Model 621 Easy Breeder - non motorized base	15"	17"	4-3/4"	16 lbs.	2.17
08282	Breeder Drum (13-1/2" diameter across corners)	n/a	16-3/8"	n/a	6 lbs.	1.67
16210	Marinator Accessory Kit (for Model 620 only)	n/a	n/a	n/a	37 lbs.	1.26

#### 85302 Model 620 Motorized Easy Breeder (85350 - 220V)

- 30 minute timer ■ 3-wire grounded cord included ■ 120V electrical
- Two 30-rpm shaded pole gearmotors driving all four rollers
- Compact design fits easily on almost any countertop
- Design listed by UL, CSA, NSF

*Includes two 08282 Breeder Drums constructed of dishwasher safe high density polyethelene. (NSF listed.)*



#### 85003 Model 621 Manual Easy Breeder

- Compact design fits easily on almost any countertop
- Non-motorized base allows it to be placed almost anywhere
- Offers a quick and efficient way to coat you product
- Design listed by NSF

*Includes one 08282 Breeder Drum constructed of dishwasher safe high density polyethelene. (NSF listed.)*



#### 16210 Marinator Accessory Kit for the Model 620 Easy Breeder

- Includes equipment accessories needed to marinate 14 lbs. of product with your Model 620 Easy Breeder motorized base: stirring paddle, stopper/holder assembly, marinator bags and operating instructions.

