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Broaster® Pressure Fryer - 1800

Standard Features



- *Fast and productive* – specifically designed for high volume production, cooks up to 40 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 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 152.4mm x 90mm 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™ 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.
- *Solid-State controller option available.*



Specifications

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

Round cooking well with 19 kg cooking oil capacity operates between .8 - 1.0 bar pressure at temperatures up to 190°C.

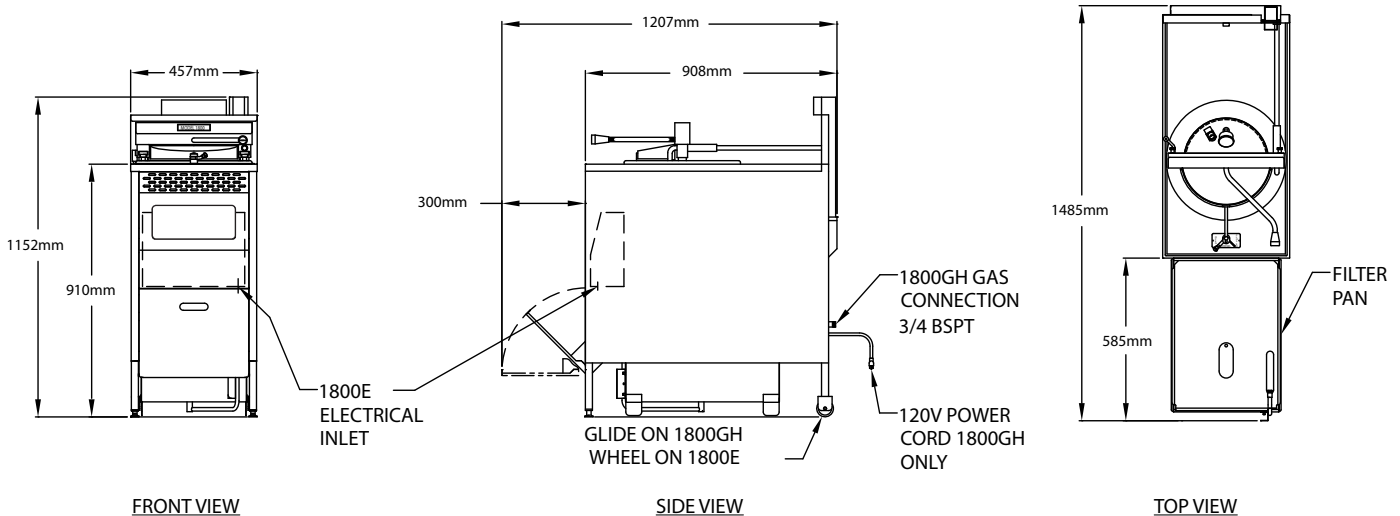
Triple-redundant safety system is featured consisting of nickel plated relief valve, stainless steel splash guard and single action patented cam lock cover system with pressure regulator interlock. Also has single action combined pressure regulator valve/remote timer control, drain valve interlock and pressure activated cover locking mechanism. 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. Large 152.4mm x 90mm touch screen features easy to follow tabbed menu. 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 .24 kW motor coupled to 19 liters per minute rotary gear displacement oil pump.

Equipment is covered by manufacturer's 1 year parts warranty on all 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			
1800E 1800GH	6.4 kg/load 36 kg/hour	19 kg	.8 - 1.0 bar	457mm	1485mm	1152mm	910mm	1800E 99/115 kg 1800GH 116/132 kg	.6 m ³

Energy Requirements

- 1800E** 9.9kW Rated Heating Elements
 - 1 phase, 208 volt, 60 hz, 48 amps
 - 1 phase, 240 volt, 60 hz, 45 amps
 - 3 phase, 208 volt, 60 hz, 28 amps
 - 3 phase, 240 volt, 60 hz, 26 amps
 No cord/plug provided.
- 1800GH** 65,000 BTU Rated Burner Assembly
 1 phase, 220 volt, 60 hz, Pump Motor Assembly
 Attached 1,829mm cord with plug
- Main Burner Orifice**
 Natural Gas: 4mm Drill
 LP Gas: 2.5mm Drill
- Pilot Burner Orifice**
 Natural Gas: .5mm
 LP Gas: .3mm

*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.
- 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.

Accessories & Options Available

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