

# Simply E-mazing

*Evolutionary in every way! Broaster Company is proud to introduce the next generation of pressure fryers, the E-Series, featuring enhanced efficiency in both gas and electric models! Simply, they're the most advanced pressure fryers in the category.*

*Evolutionary  
Easy to use  
Efficient*



**BROASTER** E-SERIES

# Now your back-of-house efficiency can be *Simply E-mazing*

The E-Series pressure fryers allow operators to more easily manage back-of-house production cost while providing customers with notable moist and flavorful chicken that is superior to regular open frying.

With less time spent operating, training staff, cleaning and maintaining the equipment, the E-Series is the solution that operators are looking for to add value to their cooking lines.

## ***Efficient in Every Way!***

### ***Oil***

#### ***Advanced Filtering Technology***

The E-Series boasts on board integrated filtration system with stainless steel filter pan to extend oil life up to 4X versus traditional pressure fryers.

### ***Energy***

#### ***Efficient Burner Systems***

The gas-fueled E-Series 18G and 24G are equipped with innovative high energy efficiency burner systems, offering less gas usage versus our legacy Broaster models - 18G (+25%), 24G (+35%).

### ***Labor***

#### ***Onboard Oil Replenishment***

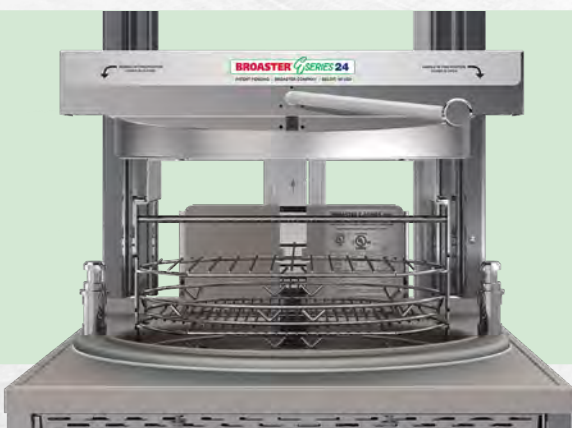
The E-series has the ability to add oil directly from an on board oil reservoir or bulk oil system. This reduces the time and labor costs of manually handling oil.

#### ***Auto Controlled Pressure Release***

At the end of the cook cycle, the built-up pressure in the cooking well is automatically released. There's no need for operator interaction.

#### ***Oil Filtration Between Cycles***

Another labor saver is the E-Series automatic quick filtration cycle that starts after each cook cycle.



### ***Capacity***

#### ***E-Series 24 with Auto-Lift***

High volume production has never been easier. The E-Series 24 cooks up to 64 pieces of fresh, bone in chicken per load thanks to shelving and racks. The Auto-Lift feature lowers and raises the racks, providing a safer and more operationally friendly work environment.

# Equipment Comparison



*Highest energy efficiency in pressure fryer category*

6-8 Head	Broaster E-Series 24G	Broaster 2400G	Henny Penny PXE100	BKI FKG-TC	Winston LP 56
Food Capacity (lbs./load)	25 (8 Hds)	22 (6-8 Hds)	8 Hds	24 (8 Hds)	18 (6 Hds)
Cooking Well	Round	Round	Rectangular	Round	Round
Oil Capacity (lbs.)	70	63	75	75	75
Built In Filtration	Yes	Yes	Yes	Yes	No
Power Auto Lift	Yes	No	No	No	No
Automatic Filtration Between Cycles	Yes	No	Yes	No	No
Onboard Oil Replenishment	Yes	No	Yes	No	No
One-Touch Cook Cycle	Yes	No	No	No	No
Auto Pressure Release	Yes	No	Yes	Yes	Yes
Control	Smart Touch, Standard	Smart Touch, Optional	Programmable	TouchScreen, Programmable	Programmable
Heating	75,000 BTU/Hr	95,000 BTU/Hr	Electric - 17kW	70,000 (LP)	Electric (10.5kW)
Warranty	10 year Cooking Well	10 year Cooking Well	7 year Cook Pot	N/A	N/A

4 Head	Broaster E-Series 18G	Broaster 1800G	Henny Penny PFG 600	Winston LP 46
Food Capacity (lbs./load)	14 (4 Hds)	14 (4 Hds)	14 (4 Hds)	14 (4 Hds)
Cooking Well	Round	Round	Rectangular	Round
Oil Capacity (lbs.)	42	42	43	64
Built In Filtration	Yes	Yes	Yes	No
Automatic Filtration Between Cycles	Yes	No	No	No
Onboard Oil Replenishment	Yes	No	No	No
One-Touch Cook Cycle	Yes	No	No	No
Auto Pressure Release	Yes	No	Yes	Yes
Control	Smart Touch, Standard	Smart Touch, Optional	Programmable	Programmable
Heating (BTU/HR)	50,000	65,000	80,000	Electric (10.5kW)
Fuel Type	Gas	Gas	Gas	Electric
Warranty	10 year Cooking Well	10 year Cooking Well	7 year Cooking Well	N/A

*E-Series electric models,  
24E & 18E, coming soon.*

**BROASTER** *E* SERIES 24

To see E-Series fryers for yourself,  
contact Broaster Company to  
schedule your demo today.



**BROASTER**<sup>®</sup>  
company

NOTHING ELSE IS REAL BROASTER™

Broaster Company. The leader in branded food programs.

The E-Series is brought to you by Broaster Company, a company dedicated to producing and offering leading-edge equipment for the foodservice industry.

Since L.A.M. Phelan invented the broasted chicken process in 1954, Broaster Company continues to innovate and improve back-of-house equipment for a variety of needs. From our pressure fryers, to our countertop models, to our current E-Series fryers and more.

Our Genuine Broaster Chicken<sup>®</sup>, Broaster Express<sup>®</sup> and Rock County Smokehouse<sup>®</sup> programs make us an industry leader in success-proven, all-inclusive branded programs.

All made in the USA in Beloit, Wisconsin.

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