

Ventless Countertop Fryers

- **Two compact models** offering basket capacities well beyond competitive units:
 - VF-2: 19" W x 18-3/4" D x 24" H, 2 lbs. of product per load
 - VF-3: 23" W x 23" D x 27" H, 3 lbs. of product per load
- **Self venting** – no costly installation of expensive hoods and vents (check local restrictions, requirements vary).
- **Programmable, solid-state controller** – features dual digital display providing a visual countdown of cook time as well as confirmation of set and actual cooking temperatures.
- **Easy to operate** – utilizes Broaster's handy Temp 'N Time feature that allows any one of 10 preset temperature and time combinations to be recalled with the touch of a button, assuring consistent cooking quality and simplifying staff training.
- **Easy to clean** – filter tray, cooking well, basket, basket carriage, splash tray, front door, and other parts are removeable for easy cleaning.
- **Exclusive Information Center** – assures all critical components are installed and operating properly.
- **Proven round cooking well design** – engineered for consistent heat distribution, durability, and efficiency.
- **Autolift feature** – raises and lowers the lift basket in the cooking well automatically.
- **Built-in fire suppression system** in accordance with NFPA 17A and resettable high temp limit switch for added safety.



VF-2

VF-3



Certified in accordance with the following standards: **UL197** for Commercial Electric Cooking Appliances, **UL710B** Outline of Investigation for Recirculating Systems, **CSA C22.2 No. 109-M** Commercial Cooking Appliances, and **ANSI/NSF4** Commercial Cooking, Rethermalization, and Powered Hot Food Holding Equipment.

Team a VF-2 or VF-3 ventless countertop fryer with our full line of Broaster® Recipe frozen foods for an innovative, affordable, and complete licensed trademark program that's ideal for convenience stores, taverns, snack bars, kiosk operators, or anyone who wants to profit by having a quality hot food menu!

See our **Broaster® Recipe Express Program** brochure for complete program details.



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OPERATION



Convenient front product door allows basket preloaded with product to be inserted into the unit with a minimum of heat escape and oil cooling.

Then just choose the appropriate setting on the fryer's Temp 'N Time solid-state controller and press the start button.

Autolift device automatically lowers basket into the cooking oil.

Upon completion of cooking cycle, the basket is automatically lifted from the cooking oil and then an indicator sounds.



Simply remove basket through the product door and you're ready to serve hot and delicious grab 'n go foods.

SPECIFICATIONS

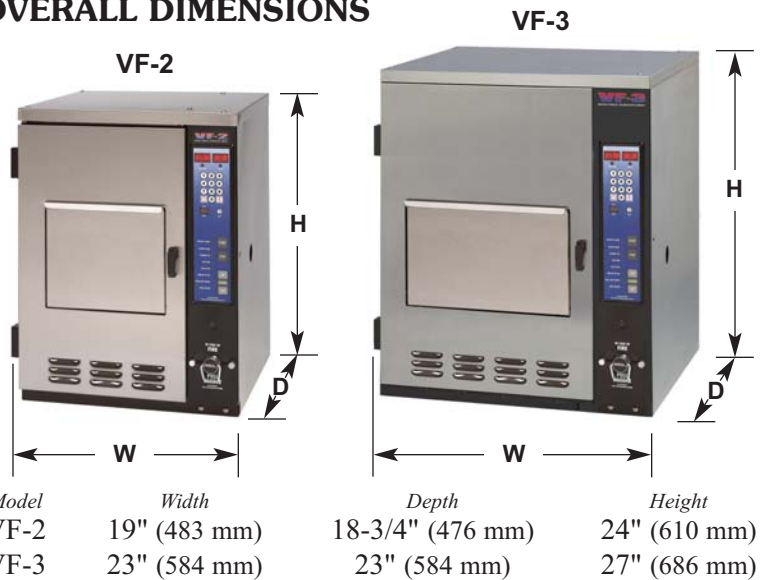
| MODEL NUMBER | PART NUMBER | PRODUCT CAPACITY | OIL CAPACITY | NET WEIGHT | SHIPPING WEIGHT |
|--------------|----------------------------|---------------------------------------|--|-----------------------|-----------------------|
| VF-2 | 208v: 85899 240v: 85900 | 2 lbs. per load (0.91 kg per load) | 14 lbs. [1.85 gallons] (6.35 kg [7.00 liters]) | 97 lbs. (44.0 kg) | 148 lbs. (67.1 kg) |
| VF-3 | 208v: 85902 240v: 85903 | 3 lbs. per load (1.36 kg per load) | 21 lbs. [2.78 gallons] (9.53 kg [10.52 liters]) | 117 lbs. (53.1 kg) | 171 lbs. (77.6 kg) |

INFORMATION CENTER



Broaster's exclusive *Information Center*, standard on both models, identifies that all critical components are installed and operating properly. When a fault condition is sensed, operator is locked out from starting cooking cycle until fault condition is corrected. Tripping of high limit control or opening full access door will halt cooking cycle in process until indicated condition is corrected.

OVERALL DIMENSIONS



ELECTRICAL REQUIREMENT

120/208V, 1Ph, 60Hz, 27 amps or 120/240V, 1Ph, 60Hz, 23 amps
4 wire with ground and neutral.

(To be field wired in accordance with ANSI/NFPA 70 or CSA C22.2)

