

## WHY PRESSURE FRY?



**Broaster Operators point to these proven advantages of cooking in a Broaster Pressure Fryer.**

### **Foods absorb less oil**

Broaster Pressure Frying uses a sealed, pressurized environment, like a pressure cooker, in which foods are cooked in Broaster Canola Oil. The pressure seals in foods' natural juices and locks out the cooking oil.\*

### **Use less oil over time**

Decreasing oil absorption also results in extending the oil's useful life and reducing your oil costs. This can represent a big savings over ordinary deep fryer cooking.

### **No flavor transfer**

Since very little oil is transferred into foods in a Broaster Pressure Fryer, there is virtually no flavor transfer among product loads.

### **Faster, more even cooking**

Broaster Pressure Fryers feature a patented round cooking well design that eliminates hot spots and provides superior heat distribution. The result is greater turn times and less product waste.

\* The same study found that energy consumption per pound of chicken cooked was reduced up to 48% with pressure frying while the maximum production rate of cooked chicken per hour was 2 to 3 times greater than that of open frying.