



PFA SERIES MODELS

FULLY AUTOMATIC VENTLESS COUNTERTOP DEEP FRYER

ADVANCED *by* DESIGN



FRONT LOADING/FRONT DISPENSING

PROGRAMMABLE PRESETS

INTEGRAL VENTLESS HOOD

SMALL FOOTPRINT

ODORLESS

FULLY AUTOMATED COOKING SYSTEM

INTEGRAL FIRE SUPPRESSION

LARGEST OUTPUT

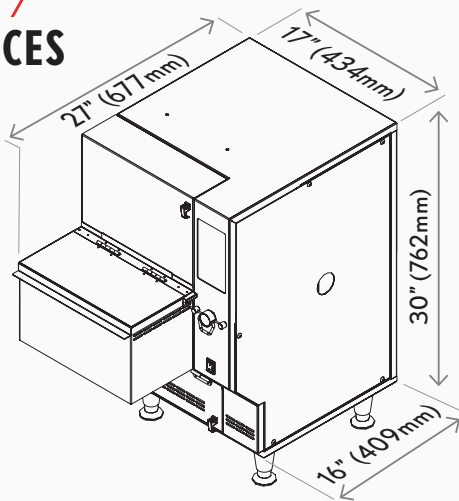
EASY *to* CLEAN

INTEGRAL INFRA-RED, CERAMIC
HEAT LAMP AND OIL DRAINAGE KIT

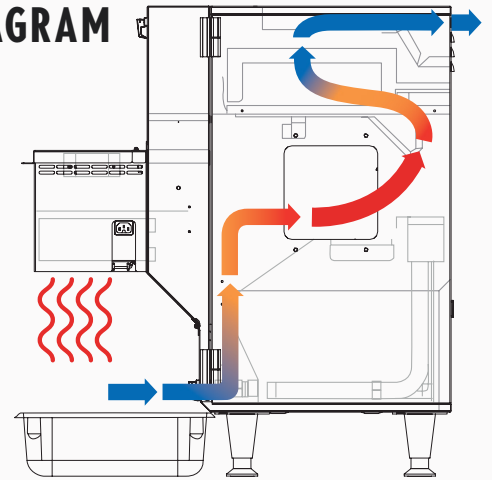


CLEARANCES

1" on sides
2" on back
0" on top



AIRFLOW DIAGRAM



SPECIFICATIONS TABLE

MODEL	PFA720	PFA570	PFA570	PFA375
ORDER #	DETERMINED BY OPTIONS, PLEASE CALL 1-603-225-6684			
POWER SUPPLY (volts) ¹	240	240	208	240
CURRENT (amps)	32	26	28.5	18
CIRCUIT CURRENT	min 40*	min 30**	min 30***	min 30**
CORD OPTION	8/3 powercord / 6-50 Plug			
POWER (kilowatts)	7.6	6.1	6	4.2
CAPACITY (lbs/hr)*	90	70	70	50
HEATER (kilowatts)	7.2	5.7	5.7	3.8

¹other voltages and/or wattages may be available, please contact 1-603-225-6684

GENERAL SPECIFICATIONS ALL MODELS

Heat Lamp (see right)	Integral on all units	*For use on an individual branch circuit rated 40A min. For supply connectors, use min. no. 8AWG wire (40A rated). This fryer must be properly connected to a grounded, dedicated 240 VAC single phase circuit according to local installation standards and codes.
Phase	Single (3 wire)	
Cycles	50/60 Hz	
Weight	125 lbs (57 kg)	
Shipping Weight	135 lbs (62 kg)	
Shipping Dimensions	Depth 25" (635 mm)	**For use on an individual branch circuit rated 30A min. For supply connectors, use min. no. 10AWG wire (30A rated). This fryer must be properly connected to a grounded, dedicated 240 VAC single phase circuit according to local installation standards and codes.
	Width 22" (559 mm)	
	Height 30" (762 mm)	***For use on an individual branch circuit rated 30A min. For supply connectors, use min. no. 10AWG wire (30A rated). This fryer must be properly connected to a grounded, dedicated 208 VAC single phase circuit according to local installation standards and codes.
Shipping Cube	9.52 ft ³ (0,271 m ³)	‡Based on up to 11/2 minute fast fries.
Oil Capacity	2.75 US Gallons (11 L)	***Locking cabinet option available
Product Capacity	3 lbs per load	



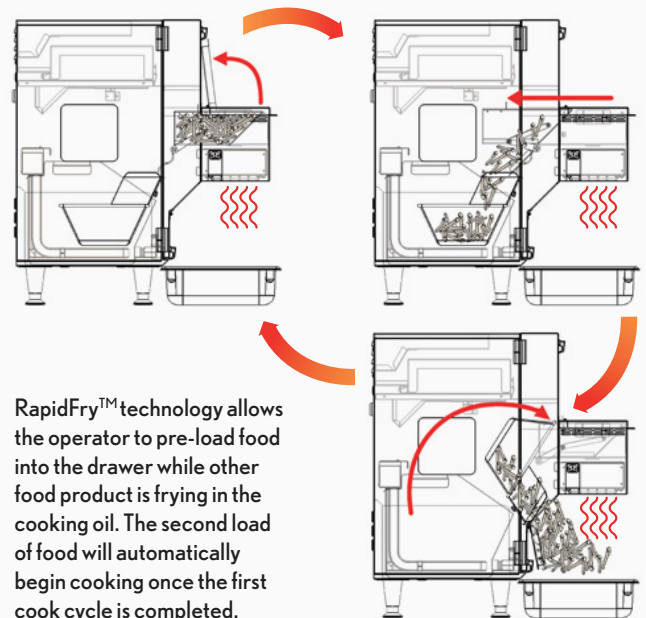
www.perfectfry.com

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.
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ADVANCED ELECTRONIC CAPABILITIES

- Cook Time Sensitivity (CTS)TM
- Stand-by Mode
- Preset Counters
- Dual Load Cook Cycle
- Food Type Sensitivity (FTS)TM
- Hold Time Monitor

RAPIDFRYTM TECHNOLOGY

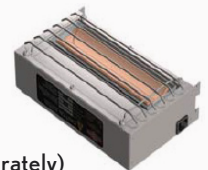


RapidFryTM technology allows the operator to pre-load food into the drawer while other food product is frying in the cooking oil. The second load of food will automatically begin cooking once the first cook cycle is completed.

ACCESSORIES

HEAT LAMP
Part number determined by country, please call
1-603-225-6684

2 amps
240 volts
500 watts
(ordered separately)



PERFECT FRY COMPANY LLC

Mailing Address
P.O. Box 501
Concord, NH 03302-0501

Shipping Address
10 Ferry St.
Concord, NH 03301

GENERAL INFORMATION

☎ 1-603-225-6684
☎ 1-603-225-8472
✉ profits@perfectfry.com
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