# **PFA SERIES MODELS**

## **FULLY AUTOMATIC VENTLESS COUNTERTOP DEEP FRYER**

















PERFECT FRY COMPANY LLC Mailing Address: P.O. Box 501 Concord, NH 03302-0501 **Shipping Address:** 

10 Ferry St. Concord, NH 03301

www.PerfectFry.com

**GENERAL INFORMATION:** 

Phone: 1-603-225-6684 Fax: 1-603-225-8472

Email: profits@perfectfry.com

- **FULLY AUTOMATED COOKING SYSTEM**
- FRONT LOADING/ FRONT DISPENSING
- SMALL FOOTPRINT
- **PROGRAMMABLE PRESETS**
- **ODORLESS**
- INTEGRAL VENTLESS HOOD
- INTEGRAL FIRE **SUPPRESSION**
- LARGEST OUTPUT
- EASY TO CLEAN
- **FULLY ENCLOSED**
- **INTEGRAL INFRA-RED, CERAMIC HEAT LAMP AND OIL DRAINAGE KIT**
- **NON-STICK BASKET**

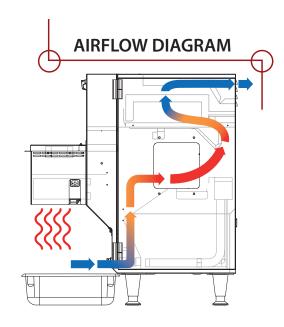


The Benchmark in Ventless Deep Frying

# **CLEARANCES** 17" (434mm) 27" (677mm) **CLEARANCES** 1" on sides 2" on back 0" on top 0 30" (762mm) 16" (409mm)

# **SPECIFICATIONS TABLE**

MODEL	PFA720	PFA570	PFA570	PFA375
ORDER NUMBER	137935	138274	137934	138286
POWER SUPPLY (volts)	240	240	208	240
CURRENT (amps)	32	26	28.5	18
CIRCUIT CURRENT (amps)	min 40*	min 30**	min 30***	min 30**
CORD OPTION	Field Wired	Field Wired	Field Wired	Power Cord, NEMA L6-30 Plug
POWER (kilowatts)	7.6	6.1	6	4.2
CAPACITY (lbs/hr)‡	90	70	70	50
HEATER ELEMENT (kilowatts)	7.2	5.7	5.7	3.8



#### ADVANCED ELECTRONIC CAPABILITIES

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

## **RAPIDFRY™ TECHNOLOGY**

RapidFry™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.

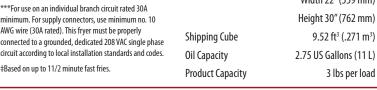
# **GENERAL SPECIFICATIONS**

\*For use on an individual branch circuit rated 40A minimum. For supply connectors, use minimum no. 8 AWG 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.

\*\*For use on an individual branch circuit rated 30A minimum. For supply connectors, use minimum no. 10 AWG 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.

\*\*\*For use on an individual branch circuit rated 30A minimum. For supply connectors, use minimum no. 10 AWG 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.

Heat Lamp (see below)	Integral On All Units		
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)		
	Width 22" (559 mm)		
	Height 30" (762 mm)		
Shipping Cube	9.52 ft <sup>3</sup> (.271 m <sup>3</sup> )		
Oil Capacity	2.75 US Gallons (11 L)		



# **ACCESSORIES**

Heat Lamp - 138503

2 amps 240 volt

500 watts **Ordered Separately** 



