

PFA SERIES MODELS

FULLY AUTOMATIC VENTLESS COUNTERTOP DEEP FRYER

Advanced by Design



- 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



PERFECT FRY COMPANY LLC GENERAL INFORMATION:

Mailing Address:
P.O. Box 501
Concord, NH 03302-0501
Shipping Address:
10 Ferry St.
Concord, NH 03301

Phone: 1-603-225-6684
Fax: 1-603-225-8472
Email: profits@perfectfry.com
L10-374 R4

www.PerfectFry.com

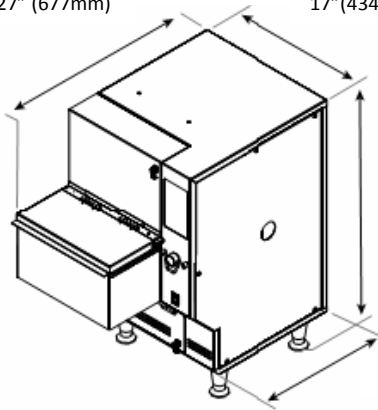


The Benchmark in Ventless Deep Frying

CLEARANCES

27" (677mm)

17" (434mm)

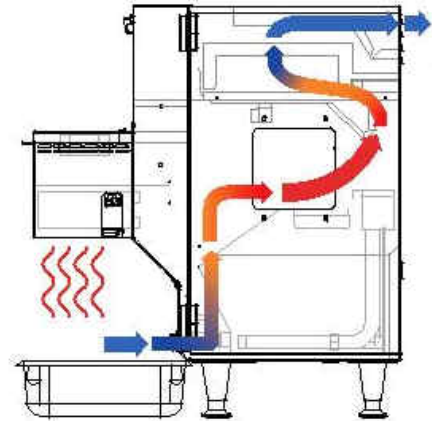


CLEARANCES
1" on sides
2" on back
0" on top

30" (762mm)

16" (409mm)

AIRFLOW DIAGRAM



SPECIFICATIONS TABLE

MODEL	PFA 720	PFA 720	PFA 570	PFA 570
ORDER NUMBER	Determined by destination country and options, please call 1-603-225-6684			
POWER SUPPLY (volts)	240	400/230Y 3 Phase	240	400/230Y 3 Phase
CURRENT (amps)	30	10.4	26	8.2
CIRCUIT CURRENT (amps)	min 32**	min 16*	min 32**	min 16*
CORD OPTION	6' power cord with NEMA 6-50P Plug	Field Wired	6' power cord with NEMA 6-50P Plug	Field Wired
POWER (kilowatts)	7.6	7.2	6.1	5.7
CAPACITY (kg/hr) ‡	40 kg (90 lbs)	40 kg (90 lbs)	31 kg (70 lbs)	31 kg (70 lbs)
HEATER ELEMENT (kilowatts)	7.2	7.2	5.7	5.7

ADVANCED ELECTRONIC CAPABILITIES

- Cook Time Sensitivity (CTS)[™]
- Preset Counters
- Food Type Sensitivity (FTS)[™]
- Stand-by Mode
- Dual Load Cook Cycle
- 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 brand circuit rated 16A. For supply connectors, use H07RN F cable (2.5 mm² wire). This fryer must be properly connected to a grounded, dedicated 400/230Y VAC three phase circuit according to local installation standards and codes.

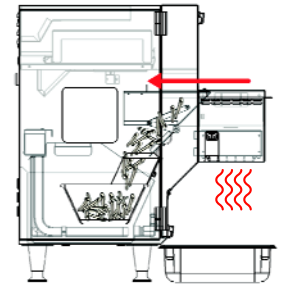
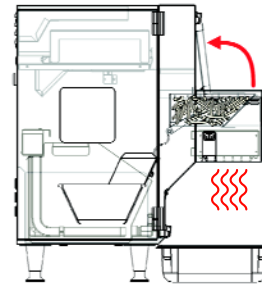
**For use on an individual branch circuit 32A. For supply connectors, use H07RN F cable (10mm² wire). This fryer must be properly connected to a grounded, dedicated 240 VAC single phase circuit according to local installation standards and codes.

‡Based on up to 1-1/2 minute fast fries

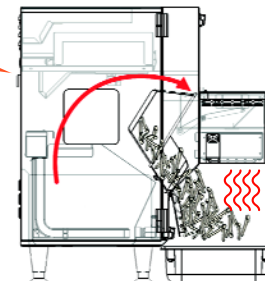
Heat Lamp (see below)- Separate Electrical Phase-Single Phase (3wire), 3Phase (5 wire)
Cycles 50/60 Hz
Weight 125 lbs (57 kg)
Shipping Weight 135 lbs (62 kg)
Shipping Dimensions Depth 25" (635 mm)
Width 22" (559 mm)
Height 30" (762 mm)
Shipping Cube 9.52 ft³ (.271 m³)
Oil Capacity 2.75US Gallons (11 L)
Product Capacity 3 lbs per load

STEP 1

STEP 2



STEP 3



GENERAL SPECIFICATIONS

Heat Lamp
(Part Number determined by destination country.)
Please call 1-603-225-6684

2 amps
240 volt
500 watts

Ordered Separately as Accessory

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE
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