

# SFC SERIES MODELS

VENTLESS/HOODLESS COUNTERTOP DEEP FRYER



## Advanced by Design



### SPINFRESH

A FRESH SPIN ON FOOD

**UP TO 37%  
REDUCTION IN FAT**

**UP TO 51%  
RECOVERY IN OIL  
BACK INTO FRYER**

**SELF VENTING**

**ODORLESS**

**HEPA STYLE  
AIR FILTRATION**

**INTEGRAL FIRE  
SUPPRESSION**

**PROGRAMMABLE  
CONTROLS**

**EASY TO CLEAN**

**LARGE OUTPUT**



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

GENERAL INFORMATION:  
Phone: 1-603-225-6684  
Fax: 1-603-225-8472  
Email: profits@perfectfry.com  
L10-387 R1

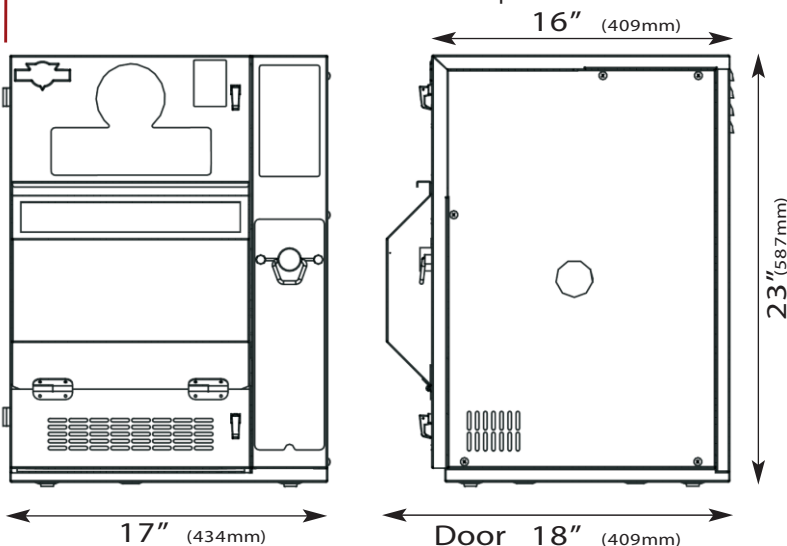
[www.PerfectFry.com](http://www.PerfectFry.com)

*The Benchmark in Ventless Deep Frying*

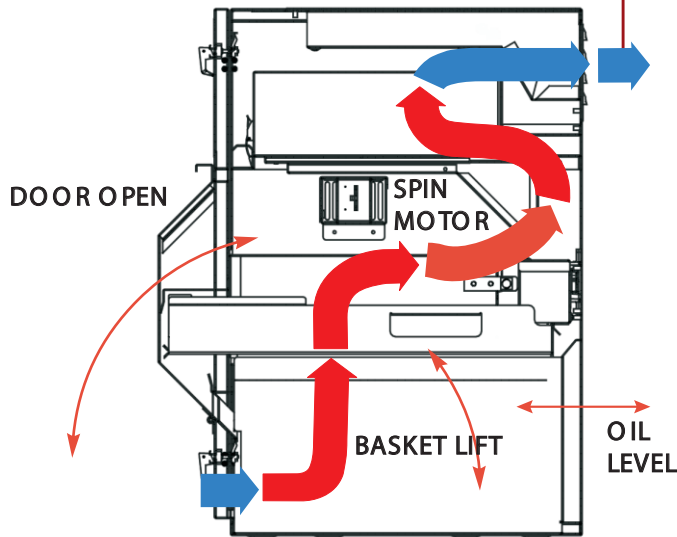


## CLEARANCES

1" all around and 0" on top.



## AIRFLOW DIAGRAM



## SPECIFICATIONS TABLE

| MODEL                  | SFC570   | SFC375                        | SFC570                       | SFC187                        |
|------------------------|--|-------------------------------|------------------------------|-------------------------------|
| ORDER NUMBER           | Contact Perfect Fry Customer Service, please call 1-603-225-6684 |                               |                              |                               |
| POWER SUPPLY (volts)   | 240  | 240                           | 208                          | 120                           |
| CURRENT (amps)         | 24   | 16                            | 27                           | 16                            |
| CIRCUIT CURRENT (amps) | 30   | 20                            | Min 30**                     | 20                            |
| CORD OPTION            | 8/3 Power Cord<br>L6-50 Plug                                     | 10/3 Power Cord<br>L6-30 Plug | 8/3 Power Cord<br>L6-50 Plug | 12/3 Power Cord<br>L5-20 Plug |
| POWER (kilowatts)      | 5.7  | 3.8                           | 5.7                          | 1.9                           |
| CAPACITY (lbs/hr)*     | 60   | 45                            | 60                           | 30                            |

## GENERAL SPECIFICATIONS

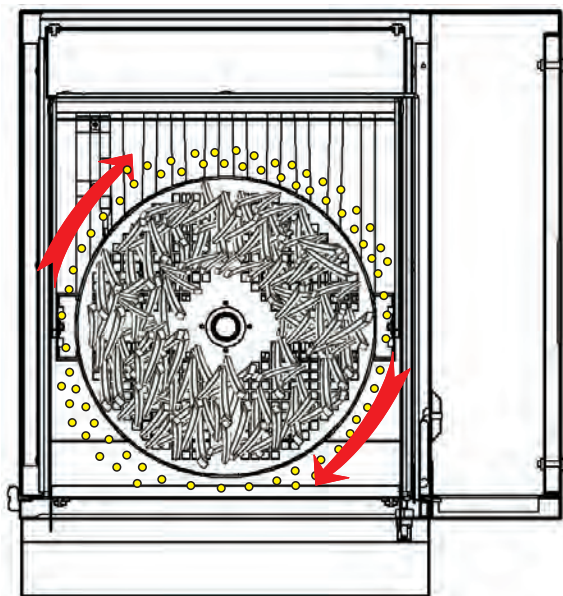
### Domestic Models Only

International models available upon request.

\*Based on up to 1 1/2 minute fast fries.

\*\*For use on an individual branch circuit rated 30A minimum. For supply connectors, use minimum no. 8 AWG wire (40A rated). This fryer must be properly connected to a grounded, dedicated 208 VAC single phase circuit according to local installation standards and codes.

|                     |   |
|---------------------|---|
| Phase               | Single (3 wire)   |
| Cycles              | 50/60 Hz  |
| Weight              | 80 lb (36 kg)   |
| Shipping Weight     | 95 lb (43 kg)   |
| Shipping Dimensions | Depth 24" (610 mm)<br>Width 22" (559 mm)<br>Height 27" (686 mm) |
| Shipping Cube       | .214 m <sup>3</sup> (7.56 ft <sup>3</sup> )                     |
| Oil Capacity        | 2.67 Gallons (10 L)   |
| Construction        | 304 Stainless Steel   |



OIL EXTRACTED DURING SPIN CYCLE

Up to 51% recovery of oil  
Up to 37% decrease in fat  
Longer holding times  
Better tasting food



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

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