PFA SERIES MODELS

FULLY AUTOMATIC VENTLESS COUNTERTOP DEEP FRYER











PERFECT FRY COMPANY LLC 42 Allen Martin Drive Essex Junction, VT 05452 www.PerfectFry.com

GENERAL INFORMATION:

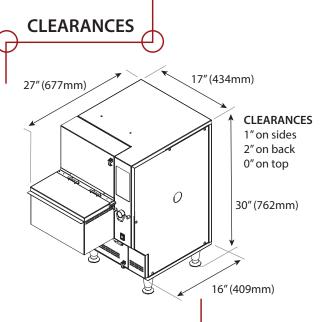
Phone: 1-802-658-6600 Fax: 1-802-864-0183

Email: profits@perfectfry.com

83717 Rev A (1/2020)

- **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**

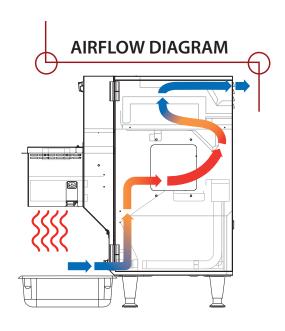




SPECIFICATIONS TABLE

MODEL	PFA720	PFA570	PFA570	PFA375
ORDER NUMBER	Determined by options, please call 1-603-225-6684			
POWER SUPPLY (volts) ¹	240	240	208	240
CURRENT (amps)*	32	25.4	28.8	18
CORD OPTION	8/3 powercord 6-50 plug	8/3 powercord 6-50 plug	8/3 powercord 6-50 plug	10/3 powercord 6-30 plug
POWER (kilowatts)	7.6	6.1	6	4.2
CAPACITY (lbs/hr)‡**	90	70	70	50
'other voltages and/or wattages may be available, please contact 1-603-225-6684				

Heat Lamp (see below)



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. This fryer must be properly connected to a grounded, dedicated phase circuit according to local installation

** Using 11/2 minute fast fries.

Integral On All Units Phase Single (3 wire) Cycles 50/60 Hz Weight 125 lbs (57 kg) Shipping Weight 155 lbs (70kg) **Shipping Dimensions** Depth 24" (610 mm) Width 29" (737mm) Height 36" (914 mm) Shipping Cube 9.52 ft3 (.271 m3) 2.75 Oil Capacity US Gallons (11 L) **Product Capacity** 3 lbs per load ****Locking Cabinet Option also Available

ACCESSORIES Heat Lamp -

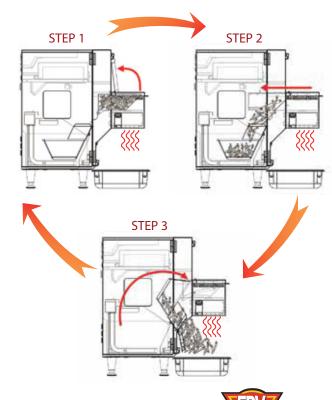
(Part number determined by country, please call 1-603-225-6684)

2 amps

240 volt

500 watts **Ordered Separately**





PERFECT