

# 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
- INFRA-RED, CERAMIC HEAT LAMP AND OIL DRAINAGE KIT
- NON-STICK BASKET



PERFECT FRY COMPANY  
42 Allen Martin Drive  
Essex Junction, VT 05452

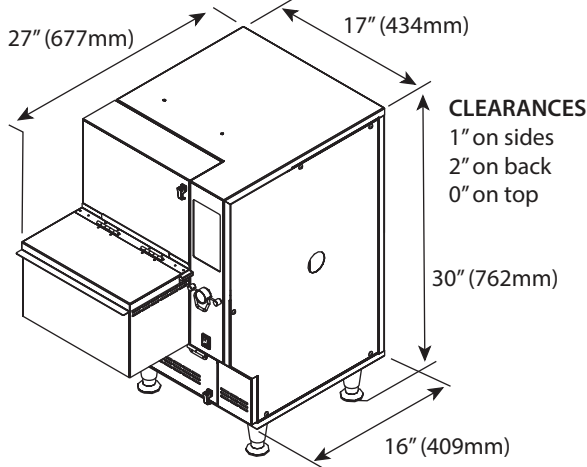
Phone: (802) 658-6600  
Fax: (802) 864-0183

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

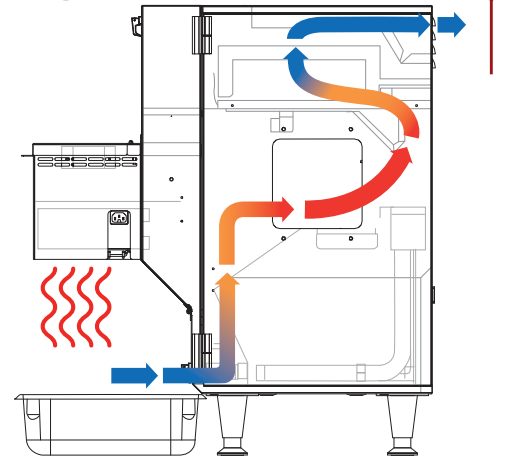
*The Benchmark in Ventless Deep Frying*



## CLEARANCES



## AIRFLOW DIAGRAM



## SPECIFICATIONS TABLE

MODEL	PFA720	PFA570	PFA570	PFA375
Power Supply (volts)	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	8/3 powercord 6-50 plug
Power (kilowatts)	7.6	6.1	6	4.2
Capacity (lbs/hr)‡**	90 lbs	70 lbs	70 lbs	50 lbs

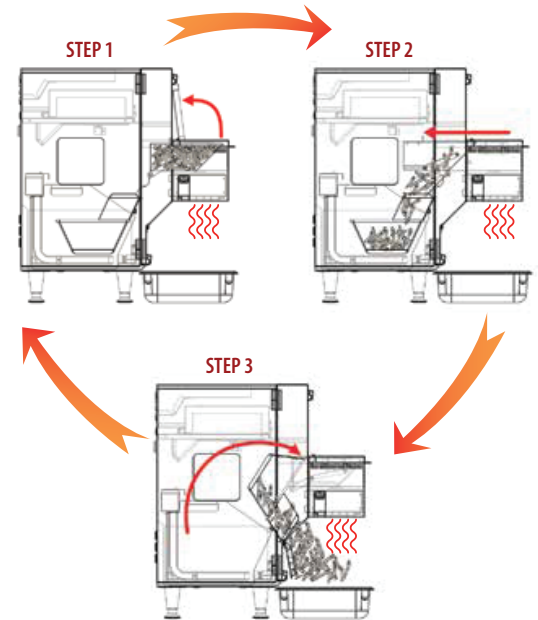
† Other voltages and/or wattages may be available, contact factory.

## ADVANCED ELECTRONIC CAPABILITIES

- COOK TIME SENSITIVITY (CTS)<sup>TM</sup>
- PRESET COUNTERS
- FOOD TYPE SENSITIVITY (FTS)<sup>TM</sup>
- STAND-BY MODE
- DUAL LOAD COOK CYCLE
- HOLD TIME MONITOR

## RAPIDFRY<sup>TM</sup> TECHNOLOGY

RapidFry<sup>TM</sup> 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

Heat Lamp (see below)	Integral on all units
Cycles	60 Hz
Weight	125 lbs (57 kg)
Shipping Weight	135 lbs (62 kg)
Shipping Dimensions	Depth 24" (610 mm) Width 29" (737 mm) Height 36" (914 mm)
Shipping Cube	9.52 ft <sup>3</sup> (.271 m <sup>3</sup> )
Oil Capacity	2.75 US Gallons (11 L)
Product Capacity	3 lbs per load

\* For use on an individual branch circuit. This fryer must be properly connected to a grounded, dedicated phase circuit according to local installation standards and codes.

\*\* Using 11/2 minute fast fries

\*\*\*\* Locking cabinet option also available

## ACCESSORIES

HEAT LAMP  
2 amp, 240 volt, 500 watts  
Ordered separately as accessory

