# **PFA SERIES MODELS**

### FULLY AUTOMATIC VENTLESS COUNTERTOP DEEP FRYER

# Advanced by Design



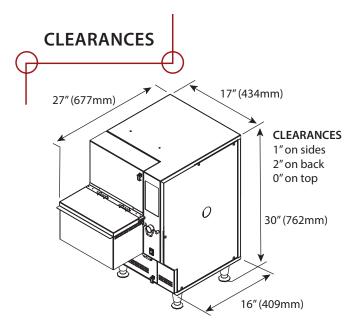
- FULLY AUTOMATED COOKING SYSTEM
- FRONT LOADING/ FRONT DISPENSING
- SMALL FOOTPRINT
- PROGRAMMABLE
  PRESETS
- ODORLESS
- INTEGRAL VENTLESS HOOD
- INTEGRAL FIRE
  SUPPRESSION
- LARGEST OUTPUT
- EASY TO CLEAN
- FULLY ENCLOSED
- INFRA-RED, CERAMIC HEAT LAMP AND OIL DRAINAGE KIT
- NON-STICK BASKET



The Benchmark in Ventless Deep Frying

www.perfectfry.com

P/N 83717 Rev B (2/21)



# AIRFLOW DIAGRAM

### ADVANCED ELECTRONIC CAPABILITIES

COOK TIME SENSITIVITY (CTS)™
 PRESET COUNTERS

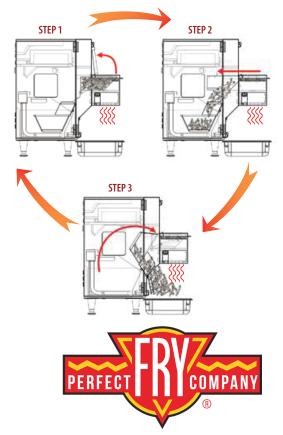
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FOOD TYPE SENSITIVITY (FTS)™

- STAND-BY MODE
- DUAL LOAD COOK CYCLE
- HOLD TIME MONITOR

### **RAPIDFRY™ TECHNOLOGY**

RapidFry<sup>™</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.



SPECIFICATIONS TABLE

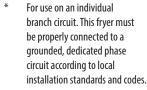
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MODEL	PFA720	PFA570	PFA570	PFA375
Power Supply (volts)	240	240	208	240
Current (amps)*	32	25.4	28.8	18
Cord Option	8/3 powercord 6-50 plug	8/3 powercord 6-50 plug	8/3 powercord 6-50 plug	8/3 powercord 6-50 plug
Power (kilowatts)	7.6	6.1	6	4.2
Capacity (lbs/hr)‡**	90 lbs	70 lbs	70 lbs	50 lbs
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Other voltages and/or wattages may be available, contact factory.

## 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 ft3 (.271 m3)		
Oil Capacity	2.75 US Gallons (11 L)		
Product Capacity	3 lbs per load		
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- \* Using 11/2 minute fast fries
- \*\*\*\* Locking cabinet option also available

### ACCESSORIES

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

