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

www.PerfectFry.com

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

L10-374 R6

The Benchmark in Ventless Deep Frying
CLEARANCES

17” (434mm)
27” (677mm)
16” (409mm)

CLEARANCES
1” on sides
2” on back
0” on top
30” (762mm)

SPECIFICATIONS TABLE

<table>
<thead>
<tr>
<th>MODEL</th>
<th>PFA720</th>
<th>PFA570</th>
<th>PFA570</th>
<th>PFA375</th>
</tr>
</thead>
<tbody>
<tr>
<td>ORDER NUMBER</td>
<td>Determined by options, please call 1-603-225-6684</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>POWER SUPPLY (volts)</td>
<td>240</td>
<td>240</td>
<td>208</td>
<td>240</td>
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<tr>
<td>CURRENT (amps)</td>
<td>32</td>
<td>26</td>
<td>28.5</td>
<td>18</td>
</tr>
<tr>
<td>CIRCUIT CURRENT (amps)</td>
<td>min 40*</td>
<td>min 30**</td>
<td>min 30***</td>
<td>min 30**</td>
</tr>
<tr>
<td>CORD OPTION</td>
<td>8/3 powercord 6-50 plug</td>
<td>8/3 powercord 6-50 plug</td>
<td>8/3 powercord 6-50 plug</td>
<td>8/3 powercord 6-50 plug</td>
</tr>
<tr>
<td>POWER (kilowatts)</td>
<td>7.6</td>
<td>6.1</td>
<td>6</td>
<td>4.2</td>
</tr>
<tr>
<td>CAPACITY (lbs/hr)‡</td>
<td>90</td>
<td>70</td>
<td>70</td>
<td>50</td>
</tr>
<tr>
<td>HEATER ELEMENT (kilowatts)</td>
<td>7.2</td>
<td>5.7</td>
<td>5.7</td>
<td>3.8</td>
</tr>
</tbody>
</table>

*For use on an individual branch circuit rated 40A minimum. For supply connectors, use minimum no. 8 AWG wire (40A rated). This fryer must be properly connected to a grounded, dedicated 240 VAC single phase circuit according to local installation standards and codes.
**For use on an individual branch circuit rated 30A minimum. For supply connectors, use minimum no. 10 AWG wire (30A rated). This fryer must be properly connected to a grounded, dedicated 240 VAC single phase circuit according to local installation standards and codes.
***For use on an individual branch circuit rated 30A minimum. For supply connectors, use minimum no. 10 AWG wire (30A rated). This fryer must be properly connected to a grounded, dedicated 208 VAC single phase circuit according to local installation standards and codes.
‡Based on up to 1 1/2 minute fast fries.

ACCESSORIES

Heat Lamp - (Part number determined by country, please call 1-603-225-6684)
- 2 amps
- 240 volt
- 500 watts

Ordered Separately

GENERAL SPECIFICATIONS

Heat Lamp (see below)
- Integral On All Units

Phase
- Single (3 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
- 2.75 US Gallons (11 L)

Product Capacity
- 3 lbs per load

****Locking Cabinet Option also Available

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE
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