

PFC SERIES MODELS

VENTLESS/HOODLESS COUNTERTOP DEEP FRYER

Advanced by Design



- SELF VENTING
- ODORLESS
- HEPA STYLE AIR FILTRATION
- INTEGRAL FIRE SUPPRESSION
- PROGRAMMABLE CONTROLS
- EASY TO CLEAN
- SMALL FOOTPRINT
- LARGE OUTPUT
- MODULAR DESIGN



PERFECT FRY COMPANY LLC
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Concord, NH 03301

GENERAL INFORMATION:
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L10-378 R5

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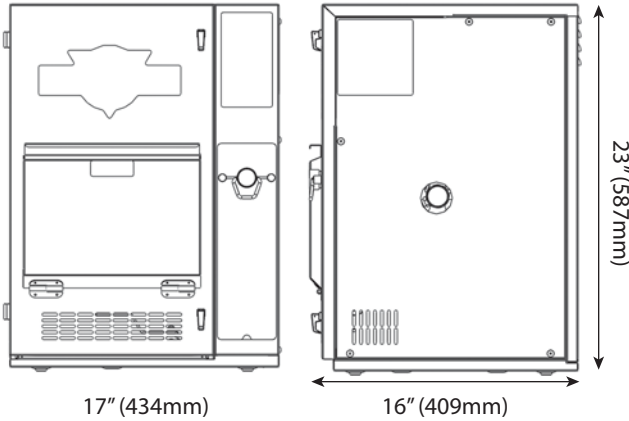
The Benchmark in Ventless Deep Frying



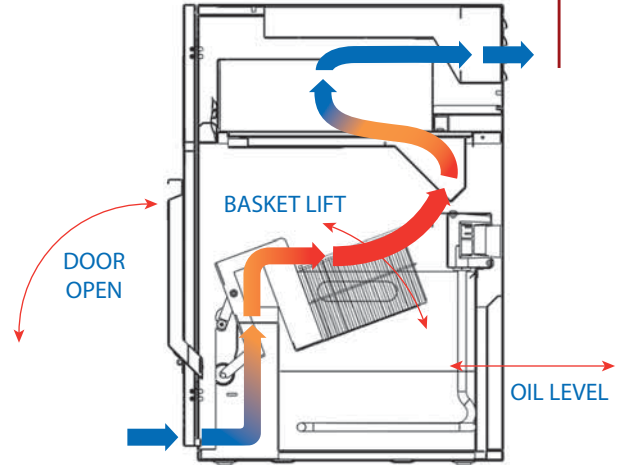
CLEARANCES

CLEARANCES

1" all around and 0" on top.



AIRFLOW DIAGRAM



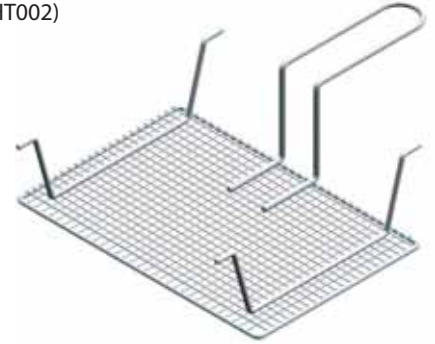
SPECIFICATIONS TABLE

MODEL	PFC570	PFC375	PFC570	PFC187
ORDER NUMBER	Contact Customer Service, 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	Power Cord, NEMA 6-50 Plug	Power Cord, NEMA 6-20 Plug	Power Cord, NEMA 6-50 Plug	Power Cord, NEMA 5-20Plug
POWER (kilowatts)	5.7	3.8	5.7	1.9
CAPACITY (lbs/hr)*	60	45	60	30

BASKETS

OPTIONAL BASKET COVER

(ordered separately
part no. 6HT002)



GENERAL SPECIFICATIONS

(All Models)

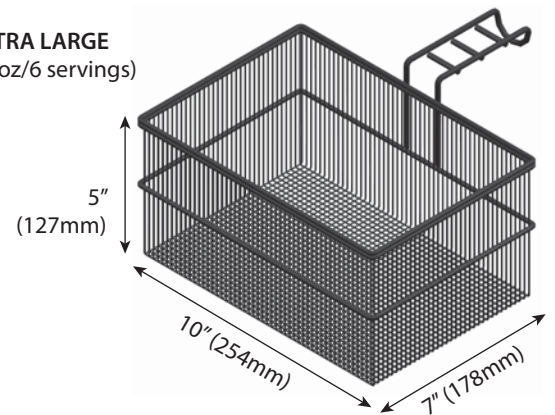
International models available upon request.

*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. 10AWG 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.

Phase	Single (3 wire)
Cycles	50/60 Hz
Weight	80 lbs (36 kg)
Shipping Weight	95 lbs (43 kg)
Shipping Dimensions	Depth 22" (559 mm) Width 22" (559 mm) Height 27" (686 mm)
Shipping Cube	7.56 ft ³ (.214 m ³)
Oil Capacity	2 US Gallons (8 L)
Construction	304 Stainless Steel
***Locking Cabinet Option Also Available	

EXTRA LARGE (32oz/6 servings)



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

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