

# 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 GENERAL INFORMATION:

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

Phone: 1-603-225-6684  
Fax: 1-603-225-8472  
Email: [profits@perfectfry.com](mailto:profits@perfectfry.com)  
L10-374 R4

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

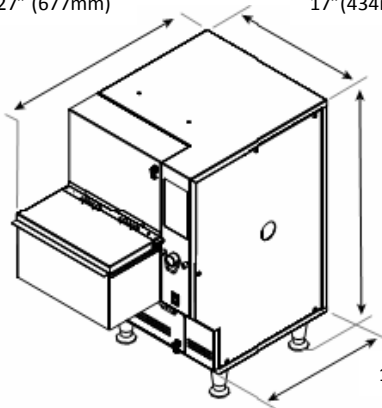
*The Benchmark in Ventless Deep Frying*



## CLEARANCES

27" (677mm)

17" (434mm)

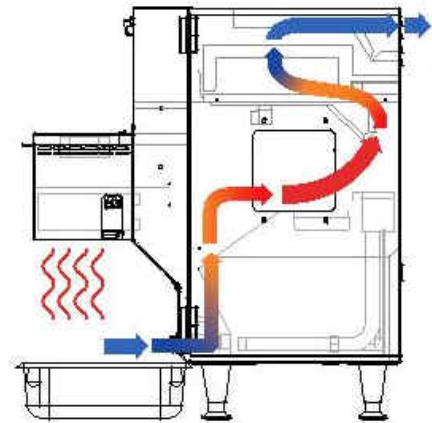


CLEARANCES  
1" on sides  
2" on back  
0" on top

30" (762mm)

16" (409mm)

## AIRFLOW DIAGRAM



## SPECIFICATIONS TABLE

MODEL	PFA 720	PFA 720	PFA 570	PFA 570
ORDER NUMBER	Determined by destination country and options, please call 1-603-225-6684			
POWER SUPPLY (volts)	240	400/230Y 3 Phase	240	400/230Y 3 Phase
CURRENT (amps)	30	10.4	26	8.2
CIRCUIT CURRENT (amps)	min 32**	min 16*	min 32**	min 16*
CORD OPTION	6' power cord with NEMA 6-50P Plug	Field Wired	6' power cord with NEMA 6-50P Plug	Field Wired
POWER (kilowatts)	7.6	7.2	6.1	5.7
CAPACITY (kg/hr) ‡	40 kg (90 lbs)	40 kg (90 lbs)	31 kg (70 lbs)	31 kg (70 lbs)
HEATER ELEMENT (kilowatts)	7.2	7.2	5.7	5.7

## ADVANCED ELECTRONIC CAPABILITIES

- Cook Time Sensitivity (CTS)<sup>™</sup>
- Preset Counters
- Food Type Sensitivity (FTS)<sup>™</sup>
- Stand-by Mode
- Dual Load Cook Cycle
- Hold Time Monitor

## RAPIDFRY<sup>™</sup> 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.

## GENERAL SPECIFICATIONS

For use on an individual brand circuit rated 16A. For supply connectors, use H07RN F cable (2.5 mm<sup>2</sup> wire). This fryer must be properly connected to a grounded, dedicated 400/230Y VAC three phase circuit according to local installation standards and codes.

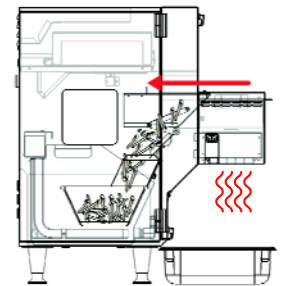
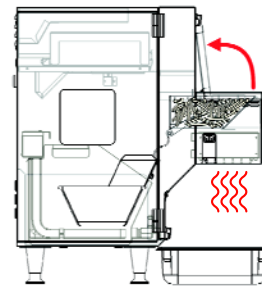
\*\*For use on an individual branch circuit 32A. For supply connectors, use H07RN F cable (10mm<sup>2</sup> wire). This fryer must be properly connected to a grounded, dedicated 240 VAC single phase circuit according to local installation standards and codes.

‡Based on up to 1-1/2 minute fast fries

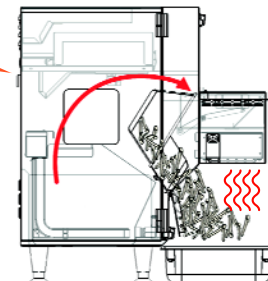
Heat Lamp (see below)- Separate Electrical Phase-Single Phase (3wire), 3Phase (5 wire)  
Cycles 50/60 Hz  
Weight 125 lbs (57 kg)  
Shipping Weight 135 lbs (62 kg)  
Shipping Dimensions Depth 25" (635 mm)  
Width 22" (559 mm)  
Height 30" (762 mm)  
Shipping Cube 9.52 ft<sup>3</sup> (.271 m<sup>3</sup>)  
Oil Capacity 2.75US Gallons (11 L)  
Product Capacity 3 lbs per load

STEP 1

STEP 2



STEP 3



## GENERAL SPECIFICATIONS

Heat Lamp  
(Part Number determined by destination country.)  
Please call 1-603-225-6684  
2 amps  
240 volt  
500 watts  
**Ordered Separately as Accessory**

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE  
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