

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

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

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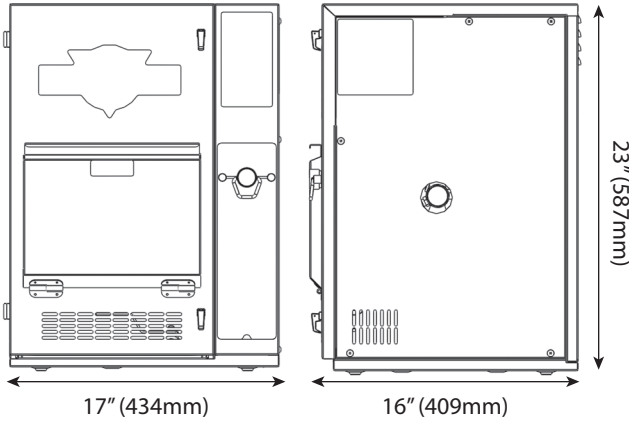
The Benchmark in Ventless Deep Frying



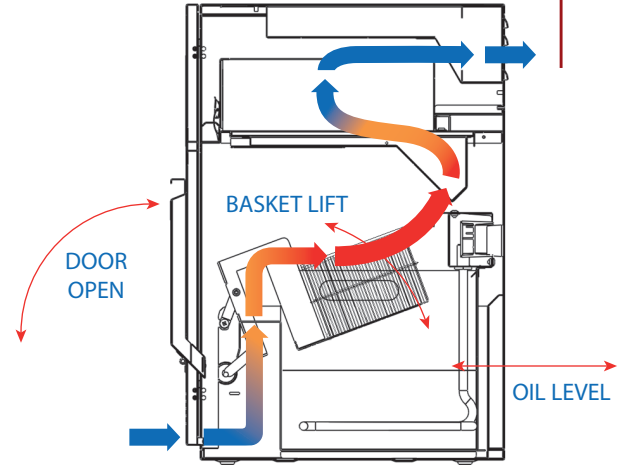
CLEARANCES

CLEARANCES

1" all around and 0" on top.



AIRFLOW DIAGRAM

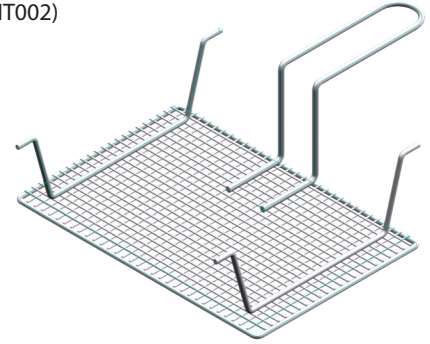


SPECIFICATIONS TABLE

| 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 |

EXTRA LARGE (32oz/6 servings)

