PFC SERIES MODELS

VENTLESS/HOODLESS COUNTERTOP DEEP FRYER













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

L10-378 R5

www.PerfectFry.com

The Benchmark in Ventless Deep Frying



ODORLESS

HEPA STYLE AIR FILTRATION

INTEGRAL FIRE SUPPRESSION

 PROGRAMMABLE CONTROLS

EASY TO CLEAN

SMALL FOOTPRINT

LARGE OUTPUT

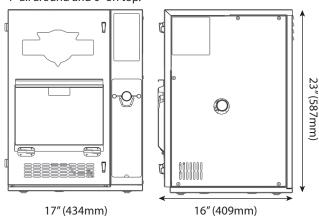
MODULAR DESIGN

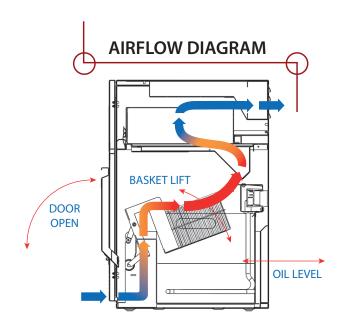


CLEARANCES

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1" all around and 0" on top.





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



GENERAL SPECIFICATIONS

(All Models)

Single (3 wire) International models available upon Cycles 50/60 Hz request. Weight 80 lbs (36 kg) *Based on up to 1 1/2 minute fast fries. **For use on an individual branch Shipping Weight 95 lbs (43 kg) circuit rated 30A minimum. For supply **Shipping Dimensions** Depth 22" (559 mm) connectors, use minimum no. 10AWG wire (30A rated). This fryer must be Width 22" (559 mm) properly connected to a grounded, dedicated 208 VAC single phase circuit Height 27" (686 mm) according to local installation 7.56 ft3 (.214 m3) Shipping Cube standards and codes. Oil Capacity 2 US Gallons (8 L) 304 Stainless Steel Construction ***Locking Cabinet Option Also Available

Phase

