

# Advanced by Design



**SPINFRESH**  
A FRESH SPIN ON FOOD  
**UP TO 37%  
REDUCTION IN FAT**

**UP TO 51%  
RECOVERY IN OIL  
BACK INTO FRYER**

**SELF VENTING**

**ODORLESS**

**HEPA STYLE  
AIR FILTRATION**

**INTEGRAL FIRE  
SUPPRESSION**

**PROGRAMMABLE  
CONTROLS**

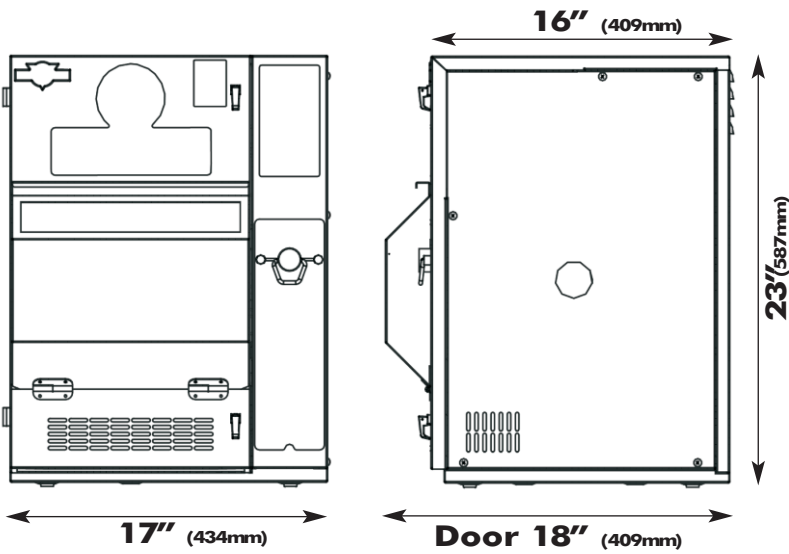
**EASY TO CLEAN**

**LARGE OUTPUT**



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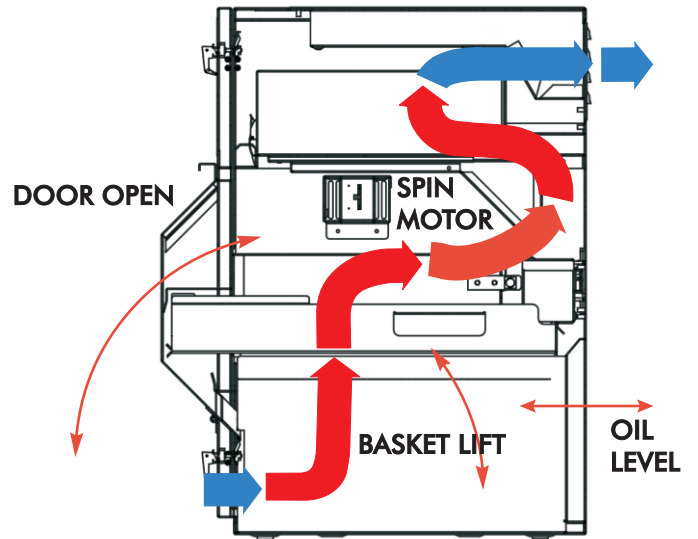




**CLEARANCES**

1" all around and 0" on top.

**AIRFLOW DIAGRAM**



**SPECIFICATIONS TABLE**

MODEL	SFC187	SFC375	SFC570	SFC570
POWER SUPPLY (volts)	120	240	240	208
CURRENT (amps)	18	18	26	29
CIRCUIT CURRENT (amps)	min. 20**	min. 20**	min. 30**	min. 30**
NEMA NUMBER	No cord	No cord	No cord	No cord
POWER (kilowatts)	2.2	4.3	6.2	6.0
CAPACITY (lbs/hr)*	25	35	50	50

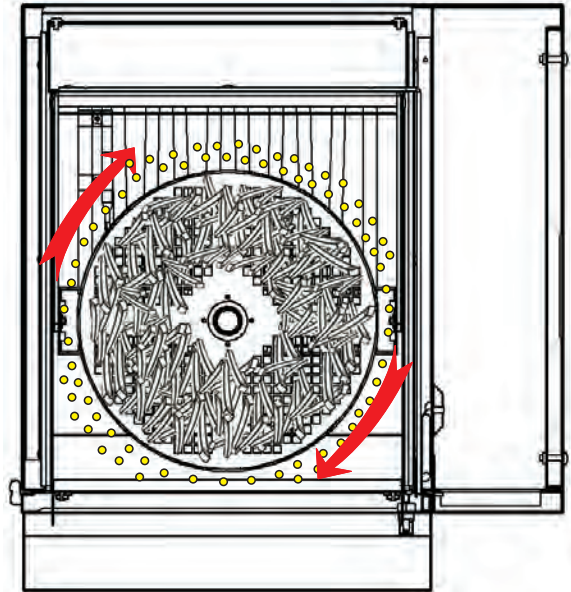
**GENERAL SPECIFICATIONS (all models)**

International models available upon request.

\*Based on up to 1 1/2 minute fast fries.

\*\*For use on an individual branch circuit. Power cord and plug to be installed on site by a qualified electrician.

Phase	Single (3 wire)
Cycles	50/60 Hz
Weight	80 lb (36 kg)
Shipping Weight	95 lb (43 kg)
Shipping Dimensions	Depth 24" (610 mm) Width 22" (559 mm) Height 27" (686 mm)
Shipping Cube	8.25 cu. ft. (.234 cu. m)
Oil Capacity	2.67 US Gallons (10 liters)



**OIL EXTRACTED DURING SPIN CYCLE**

Up to 51% recovery of oil  
Up to 37% decrease in fat  
Longer holding times  
Better tasting food

