PFA SERIES MODELS
FULLY AUTOMATIC VENTLESS COUNTER TOP 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
42 Allen Martin Drive
Essex Junction, VT 05452
www.PerfectFry.com

GENERAL INFORMATION:
Phone: 1-802-658-6600
Fax: 1-802-864-0183
Email: profits@perfectfry.com
83717 Rev A (1/2020)

The Benchmark in Ventless Deep Frying
**SPECIFICATIONS TABLE**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>PFA720</th>
<th>PFA570</th>
<th>PFA570</th>
<th>PFA375</th>
</tr>
</thead>
<tbody>
<tr>
<td>ORDER NUMBER</td>
<td>Determined by options, please call 1-603-225-6684</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>POWER SUPPLY (volts)</td>
<td>240</td>
<td>240</td>
<td>208</td>
<td>240</td>
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<tr>
<td>CURRENT (amps)*</td>
<td>32</td>
<td>25.4</td>
<td>28.8</td>
<td>18</td>
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<tr>
<td>CORD OPTION</td>
<td>8/3 powercord 6-50 plug</td>
<td>8/3 powercord 6-50 plug</td>
<td>8/3 powercord 6-50 plug</td>
<td>10/3 powercord 6-30 plug</td>
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<tr>
<td>POWER (kilowatts)</td>
<td>7.6</td>
<td>6.1</td>
<td>6</td>
<td>4.2</td>
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<tr>
<td>CAPACITY (lbs/hr)**</td>
<td>90</td>
<td>70</td>
<td>70</td>
<td>50</td>
</tr>
</tbody>
</table>

*other voltages and/or wattages may be available, please contact 1-603-225-6684

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**GENERAL SPECIFICATIONS**

- **Heat Lamp (see below)**: Integral On All Units
- **Phase**: Single (3 wire)
- **Cycles**: 50/60 Hz
- **Weight**: 125 lbs (57 kg)
- **Shipping Weight**: 155 lbs (70kg)
- **Shipping Dimensions**: Depth 24" (610 mm), Width 29" (737mm), Height 36" (914 mm)
- **Shipping Cube**: 9.52 ft³ (.271 m³), 2.75
- **Oil Capacity**: US Gallons (11 L)
- **Product Capacity**: 3 lbs per load
- **ACCESSORIES**: Heat Lamp - (Part number determined by country, please call 1-603-225-6684)
  - 2 amps
  - 240 volt
  - 500 watts
  - Ordered Separately

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**RAPIDFRY™ TECHNOLOGY**

RapidFry™ 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.

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**ADVANCED ELECTRONIC CAPABILITIES**

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

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**SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE**
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