



Product Brochure



VENTLESS ODORLESS COUNTERTOP



THE PERFECT FRY COMPANY

Since 1986, Perfect Fry is the leading supplier to the foodservice industry for countertop deep frying solutions. The easy to use multifunctional units are ventless and odorless fryers that can bring high quality food out from under the hood space in kitchens. Perfect Fry currently helps industries like convenience stores, bars and nightclubs, movie theaters, bowling alleys, concession stands, and more bring a better variety of superior dining options without installing overhead ventilation.

*With the strength of
Middleby standing behind
and the manufacturing
history of Pitco driving:
no other ventless fryer
company can deliver the
quality and support that we
can..., no one!*



www.perfectfry.com | [p] 802-658-6600 | 42 Allen Martin Dr. Essex Junction, VT 05452



*Great for Bars & Breweries, C-Stores, Cinemas,
Food Kiosks, Sushi Bars & More!*



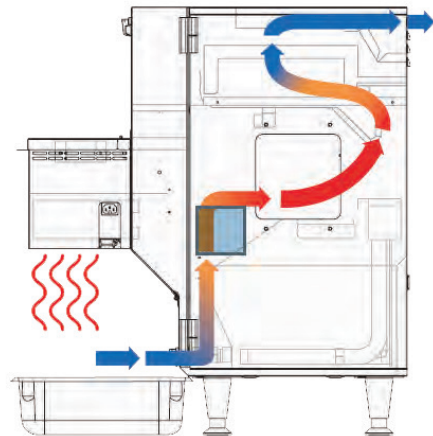
PFA Series

A fully automated frying system with features found on no other fryer in the world.

- Integrated 3-Stage Odorless - Ventless Hood
- Front-Loading - Front-Dispensing
- Fully Programmable Preset Cook Times
- Rapid Fry Setting for High Volume Operations
- Dual Load Cook Cycle for Increased Productivity



Robotic Loading & Dispensing - Digital Control - Heat Lamp Option
Oil 2.75 US Gallons (11L)



PFA Automatic Models			
Model Numbers	Electrical Specifications	Exterior Dimensions (HxWxD)	Approx Ship Wt.
PFA720	240V/7.2kW/30 amps Power Cord w/ NEMA 6-50P	30" x 17" x 27" (762x434x 677mm)	135lbs. (57kg)
PFA570	240V/5.7kW/24 amps Power Cord w/ NEMA 6-50P		
PFA570	208V/5.7kW/27 amps Power Cord w/ NEMA 6-50P		
All models are single phase 50/60 Hz			



*International Models & Voltages Available

**Production Capacities Vary Based on Product Cooked

Product Automatically Dispenses Food When Cook is Complete

The Profit Story

The Perfect Fry PFA Series offers the user unparalleled functionality. The *Rapid Fry Mode* automatically begins cooking the next batch of food when the preceding batch is finished and dispensed. All that staff has to do is continue feeding the machine and it will continue robotically cooking.

*Minimal staff time, minimal handling,
minimal prep time, maximum
efficiency.*

French Fries

Cost per Serving: \$0.50

Sell @ \$2.00

400% Markup

\$1.50 Profit per Serving

300 Servings per Day

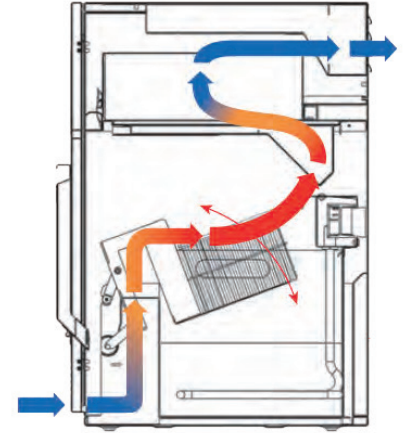
\$450

per day!

PFC Series

Computerized frying system with the smallest ventless frying footprint in the world!

- Completely Enclosed Energy Efficient Ventless Fryer
- Integrated 3-Stage Odorless - Ventless Hood
- Auto Basket Lift for Guaranteed Product Quality
- Programmable Shake Timer
- Preset Menu Timers for Ease of Use



Auto Basket/Lower Lift - Digital Control - Manual Load/Unload
Oil 2 US Gallons (8L)

PFC Semi-Automatic Models

Model Numbers	Electrical Specifications	Exterior Dimensions (HxWxD)	Approx Ship Wt.
PFC570	240V/5.7kW/24 amps Power Cord w/ NEMA 6-50P	23" x 17" x 16"	95lbs. (43kg)
PFC570	208V/5.7kW/27 amps Power Cord w/ NEMA 6-50P	(587x434x 409mm)	
All models are single phase 50/60 Hz			



*International Models & Voltages Available

**Production Capacities Vary Based on Product Cooked

Basket Access Behind Door

User Friendly

The Perfect Fry PFC Series comes with features such as CTS (Cook Time Sensitivity), Melt Cycle for solid shortening, Reminder Time to remind user that product has finished cooking, a Drain/Clean mode to gently warm oil for disposal and much more.

With the smallest footprint in the Ventless Frying industry, PFC offers the greatest profitability per square inch.



Chicken Wings

(precooked)

Cost per Serving: \$3.00

Sell @ \$10.00

333% Markup

\$7.00 Profit per Serving

100 Servings per Day

\$700
per day!

PFCH Series

Maximum Product Holding Time with the Perfect Fry

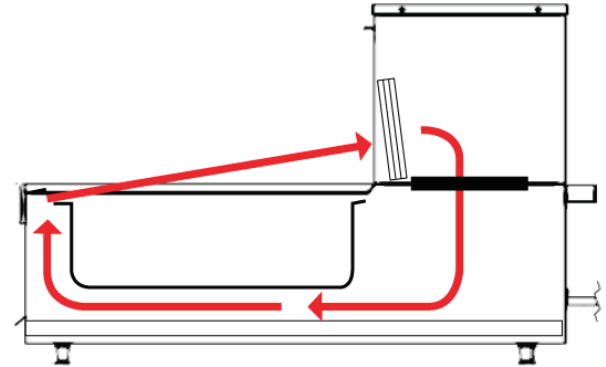
Crisp N' Hold Food Station

- Stainless Steel Construction
- Most Accurate Holding Times in the Industry
- Auto Basket Lift for Guaranteed Product Quality
- Product Dividers for Holding Multiple Items
- Removable Oil Filters for Hassle-Free Cleaning



Holding Unit - Electrical Mechanical Thermostat
Forced Air Heating System - All Stainless Steel Food Bay

PFCH Crisp N' Hold			
Model Numbers	Electrical Specifications	Exterior Dimensions (HxWxD)	Approx Ship Wt.
PFCH-14	120V/1.82kW/15.1 amps Power Cord w/ NEMA 6-50P	17.75" x 14.25" x 29" (451x362x737mm)	60lbs. (27kg)
PFCH-18	120V/1.82kW/15.1 amps Power Cord w/ NEMA 6-50P	17.75" x 17.563" x 29" (451x446x737mm)	70lbs. (32kg)
PFCH-28	208V/12.89kW/14 amps Power Cord w/ NEMA 6-50P	20.75" x 28.125" x 29" (527x714x737mm)	98lbs. (44.5kg)
All models are single phase 50/60 Hz			



Crisper | Longer | Better

In a Perfect Fry Crisp N' Hold, gentle hot air circulation over and through the product eliminates excess steam generated from the product after cooking. Crispness is maintained and the product stays hot and ready to serve, up to four times longer!

The Perfect compliment to your Perfect Fry, the Crisp N' Hold will put your heat lamps on ice and your profits on fire!

Chicken Wings Hold Time

Heat Lamp: 15-20 minutes
PFCH: 30-45 minutes

French Fry Hold Time

Heat Lamp: 10-15 minutes
PFCH: 20-40 minutes



Technical & Customer Support

Our team of reps, distributors, authorized servicer providers and technical support staff are ready to help make your Perfect Fry purchase the most satisfying upgrade you've ever made for your facility.



Menu Development Assistance

With a team of over 300 commercial kitchen equipment professionals throughout the globe we are ready to help you unlock the profit potential of fried food. Contact us to get started!

Safer & Easier Operation

Perfect Fry is just,,,,, better! Preset cook times, touchscreen controls, low start-up costs, smallest footprint in our cooking segment, low operating costs, virtually odorless, semi or fully automated, and more! No other product can deliver a better ROI per square inch than Perfect Fry.





The Best Ventless Fryers in the World

*Great for
Gluten Free!*



VENTLESS ODORLESS COUNTERTOP

