

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

www.PerfectFry.com

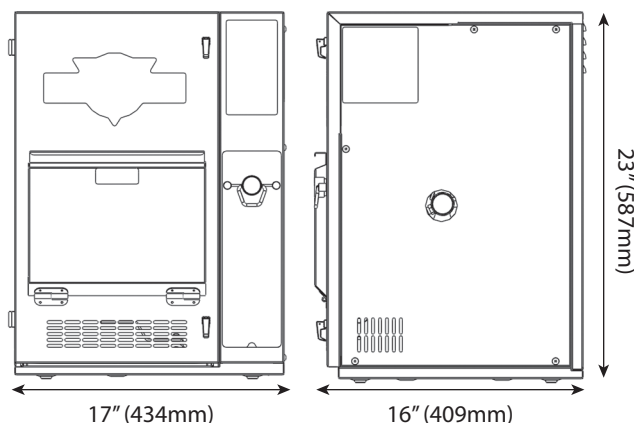
The Benchmark in Ventless Deep Frying



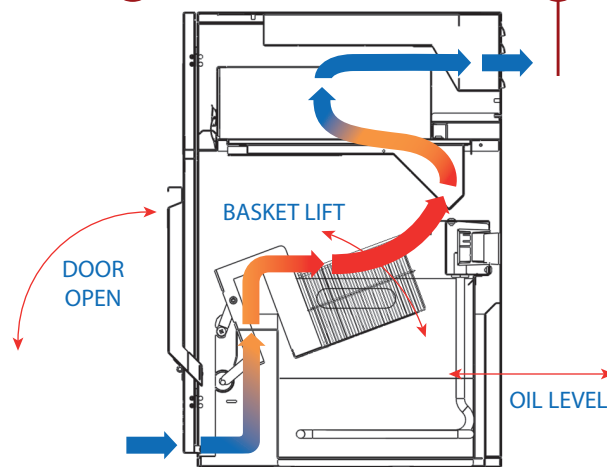
CLEARANCES

CLEARANCES

1" all around and 0" on top.



AIRFLOW DIAGRAM

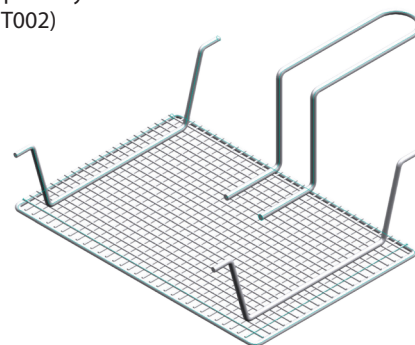


SPECIFICATIONS TABLE

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)

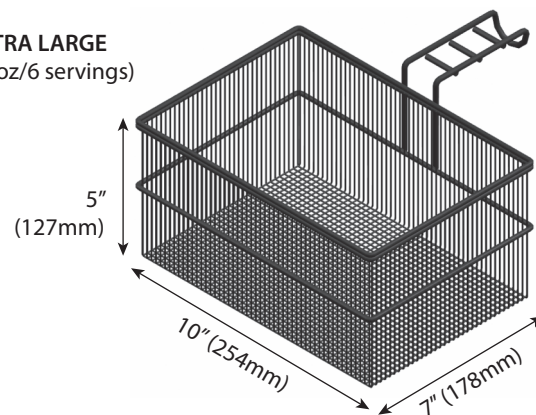
International models available upon request.

*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)



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

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L10-378 R3

