



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

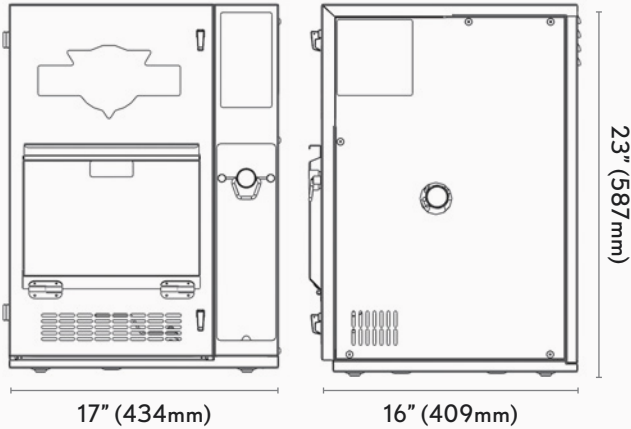
LARGE OUTPUT

MODULAR DESIGN

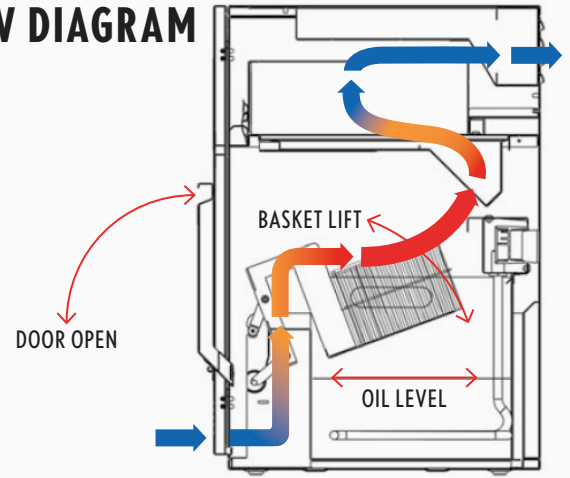


CLEARANCES

1" all around and 0" on top.



AIRFLOW DIAGRAM

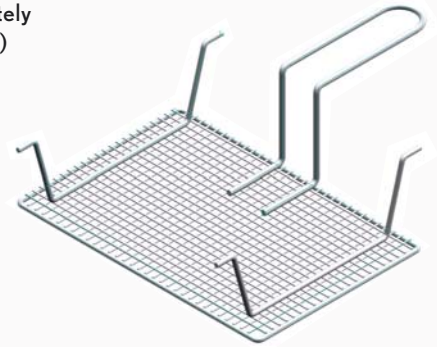


SPECIFICATIONS TABLE

MODEL	PFC570	PFC375	PFC570	PFC187
ORDER #	CONTACT CUSTOMER SERVICE 603-225-6684			
POWER SUPPLY (volts)	240	240	208	120
CURRENT (amps)	24	16	27	16
CIRCUIT CURRENT	30	20	Min 30**	20
CORD OPTION	Power Cord NEMA 6-50	Power Cord NEMA 6-20	Power Cord NEMA 6-50	Power Cord NEMA 5-20
POWER (kilowatts)	5.7	3.8	5.7	1.9
CAPACITY (lbs/hr)*	60	45	60	30

BASKETS

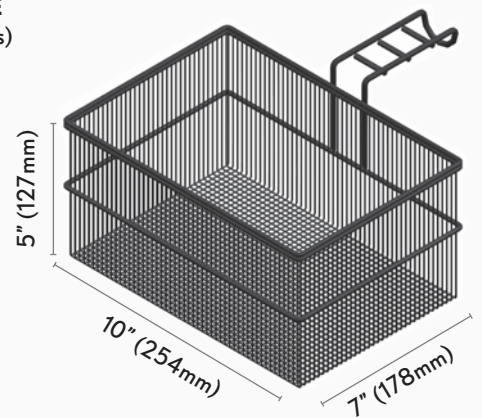
OPTIONAL BASKET COVER
(ordered separately
part no. 6Ht002)



GENERAL SPECIFICATIONS ALL MODELS

Phase	Single (3 wire)	International models upon request.
Cycles	50/60 Hz	*Based on up to 11/2 minute fast fries.
Weight	80 lbs (36 kg)	**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.
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 (0,214 m ³)	
Oil Capacity	2 US Gallons (8 L)	
Construction	304 Stainless Steel	***Locking cabinet option available

EXTRA LARGE
(32oz/6 servings)



www.perfectfry.com

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.
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PERFECT FRY COMPANY LLC

Mailing Address
P.O. Box 501
Concord, NH 03302-0501

Shipping Address
10 Ferry St.
Concord, NH 03301

GENERAL INFORMATION

☎ 1-603-225-6684
☎ 1-603-225-8472
✉ profits@perfectfry.com
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