SFC SERIES MODELS

VENTLESS/HOODLESS CENTRIFUGAL COUNTERTOP DEEP FRYER

Advanced by Design





37% REDUCTION IN FAT 51% RECOVERY

IN OIL BACK INTO FRYER

SELF VENTING

ODORLESS

HEPA STYLE AIR FILTRATION

INTEGRAL FIRE SUPPRESSION

PROGRAMMABLE CONTROLS

EASY TO CLEAN

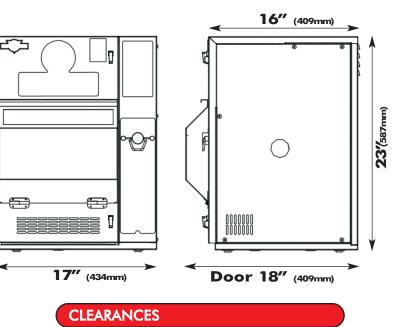
LARGE OUTPUT



PHONE: 403-255-7712 TOLLFREE: 800-265-7711 ADDRESS: 9298 Horton Road SW, Calgary, AB, Canada T2V 2X4 FAX: 403-255-1725 E-MAIL: profits@perfectfry.com WEB: perfectfry.com & spinfresh.com

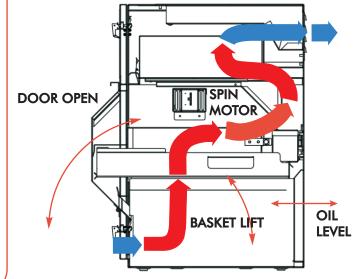
NSF





1" all around and 0 " on top.

AIRFLOW DIAGRAM



SPECIFICATIONS TABLE

MODEL	SFC1875	SFC3750	SFC5700	SFC5708
POWER SUPPLY (volts)	120	240	240	240
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.

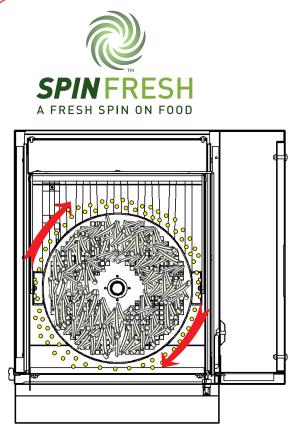
*Based on up to 1 1/2 minute fast fries.

**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 Weight **Shipping Weight**

Shipping Cube **Oil Capacity**

50/60 Hz 80 lb (36 kg) 95 lb (43 kg) Shipping Dimensions Depth 24" (610 mm) Width 22" (559 mm) Height 27" (686 mm) 8.25 cu. ft. (.234 cu. m) 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

