

**PFA SERIES MODELS**

**FULLY AUTOMATIC VENTLESS COUNTERTOP 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
- TEFLON-COATED BASKET



**PHONE:** 403-255-7712

**TOLL FREE:** 800-265-7711

**ADDRESS:** 9298 Horton Road S.W., Calgary, AB, Canada T2V 2X4

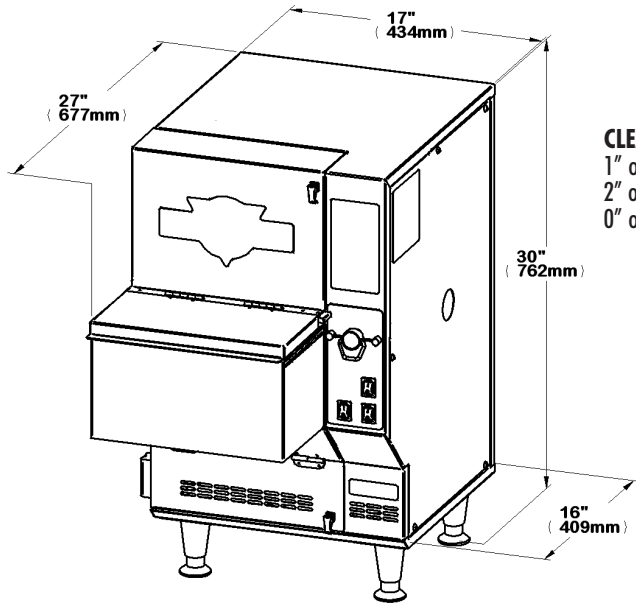
**FAX:** 403-255-1725

**E-MAIL:** profits@perfectfry.com

**WEB:** www.perfectfry.com



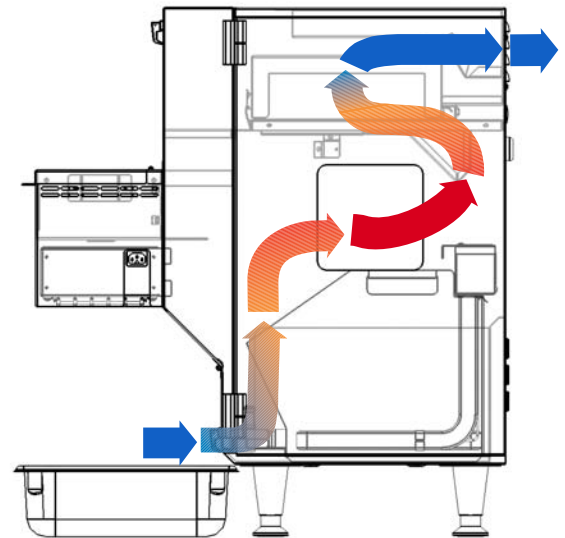
## CLEARANCES



### CLEARANCES

1" on sides  
2" on back  
0" on top

## AIRFLOW DIAGRAM



## SPECIFICATIONS TABLE

MODEL	PFA7200	PFA5700	PFA5708	PFA3750
POWER SUPPLY (volts)	240	240	208	240
CURRENT (amps)	40	34	37	26
CIRCUIT CURRENT (amps)	minimum 40*	minimum 40*	minimum 40**	30***
NEMA NUMBER	no cord	no cord	no cord	L6-30
POWER (kilowatts)	9.6	8.1	7.7	6.2
CAPACITY (lbs/hr) ‡	90 lbs	70 lbs	70 lbs	50 lbs

## GENERAL SPECIFICATIONS

\*For use on an individual branch circuit rated 40A minimum. For supply connectors, use minimum no. 8 AWG wire (40A rated). This fryer must be properly connected to a grounded, dedicated 240 VAC single phase circuit according to local installation standards and codes.

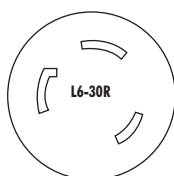
\*\*For use on an individual branch circuit rated 40A minimum. For supply connectors, use minimum no. 8 AWG wire (40A rated). This fryer must be properly connected to a grounded, dedicated 208 VAC single phase circuit according to local installation standards and codes.

\*\*\*For use on an individual branch circuit rated 30A minimum. For supply connectors, use minimum no. 10 AWG wire (30A rated). This fryer must be properly connected to a grounded, dedicated 240 VAC single phase circuit according to local installation standards and codes.

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

■ Phase	Single (3 wire)
■ Cycles	50/60 Hz
■ Weight	125 lbs (57 kg)
■ Shipping Weight	135 lbs (62 kg)
■ Shipping Dimensions	Depth 25" (635 mm) Width 22" (559 mm) Height 30" (762 mm)
■ Shipping Cube	9.52 ft <sup>3</sup> (.271 m <sup>3</sup> )
■ Oil Capacity	2.75 US Gallons (11 L)
■ Product Capacity	3 lbs per load
■ Optional Accessory Outlets	Situated at the rear of the fryer; available for the integral heat lamp and future Perfect Fry-approved accessory items.

## RECEPTACLE CONFIGURATIONS



## ADVANCED ELECTRONIC CAPABILITIES

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

## 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 once the first cook cycle is completed.

