

# PERFECT FRY PFA



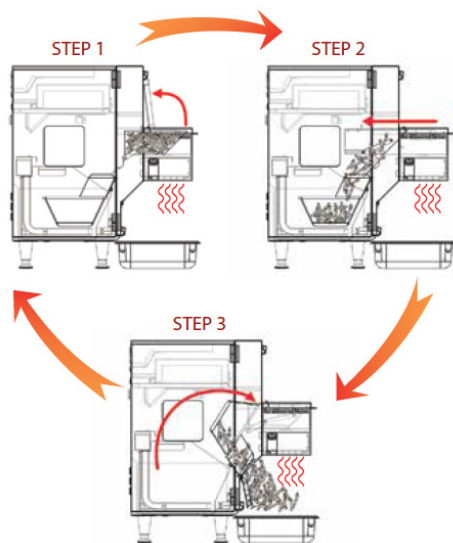
Fully automatic ventless counter top deep fryer with fire suppression



Perfect Fry PFA570

## RAPIDFRY™ TECHNOLOGY

Rapidfry™ technology allows the operator to pre-load food in to the drawer while other food product is frying in the cooking oil. The second load of food will automatically begin cooking once the first cook cycle is completed.



ITEM No. \_\_\_\_\_

Model options:

PFA570

PFA720

Standard equipment:

1x HEPA style air filter

1x Oil drain hose

Operator manual

12 months warranty

## Features:

The PFA series deep fryers minimize staffing requirements and preparation time while maximizing cooking capacity and efficiency – all in less than 50cm of counter space!

### Self-venting (ventless) & low odour

- The Perfect Fry PFA uses a patented HEPA-style air filtration technology. The air is drawn up through the front grill over the oil vat and into the grease filter, removing the larger grease particulate. The remaining grease-laden air travels through the HEPA style replaceable air filter cartridge, removing the remaining particulate. The activated carbon eliminates any odours. During EPA 202 air emissions testing, results showed the filter allowed only 2.452 mg/m<sup>3</sup> of effluent into the air. That's well below the 5 mg/m<sup>3</sup> limit.

### Safety features

- Integral fire suppression with automatic and manual actuation. Safety interlocks prevent the fryer from being operated improperly. Tested and listed using the latest standards.

### Operation modes

- Rapid Fry Mode** – Rapid Fry mode automatically begins cooking the next batch of food items when the preceding batch is finished. Minimum staff time, minimum handling, minimum preparation time – maximum efficiency.
- Pre-set Modes** – Pre-set modes take the guesswork out of deep frying by allowing the operator to pre-program up to nine different food items into the electronics system. Simply choose the pre-set number that corresponds to the item you wish to cook.
- Manual Mode** – Operators simply load food products into the Rapid Fryer and enter the cook time to begin a cooking cycle.

### Advanced electronic capabilities

- Cook Time Sensitivity (CTS)** – Ensures a consistent product by automatically extending cook times to account for significant drops in temperature.
- Pre-set Counters** – Monitor the amounts of up to nine different food products that have been cooked in the PFA Rapid Fryer.
- Food Type Sensitivity (FTS)** – Control the movement of the basket to ensure that all products are dispensed at the conclusion of the cooking cycle.
- Stand-By Mode** – Reduces power requirements during non-peak periods.
- Dual Load Cook Cycle** – Cooks two products with two different cook times simultaneously to reduce preparation time.
- Hold Time Monitor** – Monitors the elapsed hold time of finished products following a cooking cycle.



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Due to continual research and development, these specifications are subject to change without notification.

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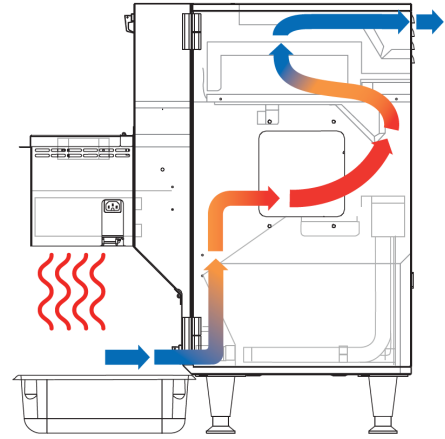
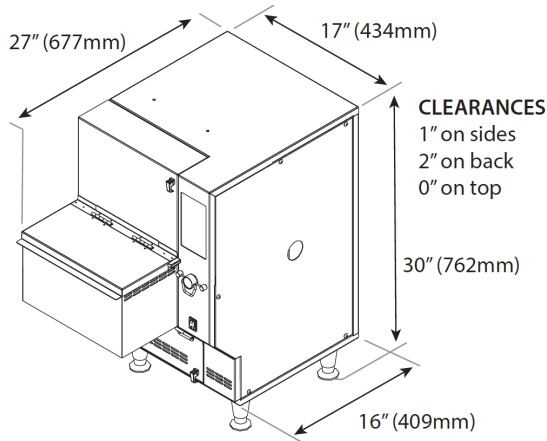
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Section view - dimensions in inches (mm):



AIRFLOW DIAGRAM

PERFECT FRY PFA	PFA570	PFA720
External dimensions (WxDxH)	434 x 677 x 762 mm	
Net weight	57 Kg	
Oil capacity	11.0 litres	
Oil type*	Any commercial fryer oil with anti-foaming agents	
Capacity per cycle	1.3 Kg	
Output capacity per hour**	31 Kg/hr	
Minimum air clearance*** (side / rear)	25 / 50 mm	
Voltage	240v / 50Hz / 1Ph	
Installed power	6,100 W	7,200 W
Current (amps)	25.4 amp	30.0 amp
Circuit breaker/fuse	32 amp	32 amp
Power socket	32 amp (1P+N+E) 	32 amp (1P+N+E) 

\*The Perfect Fry ventless fryer CAN ONLY BE OPERATED WITH OILS WHICH CONTAIN AN ANTI-FOAMING AGENT (E900) failure to observe this will potentially result in oil overspill which may cause personal injury or damage your fryer resulting in a non-warranty service call.

\*\*Output capacity is approximate and based on 'skinny 7mm fries' with a cook time of 90 seconds.

\*\*\*Minimum air clearances must be met to ensure adequate cooling of the unit. Failure to ensure adequate airflow may invalidate your warranty.

Perfect Fry units must be connected to a dedicated power supply with a suitable isolator socket located within 1m of the unit. Contact a qualified electrician for advice.



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