

PERFECT FRY PFC



Ventless counter top deep fryer with fire suppression



Perfect Fry PFC375

ITEM No. _____

Model options:

PFC375

Standard equipment:

- 1x HEPA style air filter
- 1x Oil drain hose
- Operator manual
- 12 months warranty

Features:

The PFC 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/m³ of effluent into the air. That's well below the 5 mg/m³ 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

- 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.



Taylor UK (a division of HTG Trading Ltd)

106 Claydon Business Park, Gt. Blakenham, Ipswich, Suffolk, IP6 0NL, United Kingdom

0800 838 896 - sales@taylor-company.co.uk

www.taylor-company.co.uk

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

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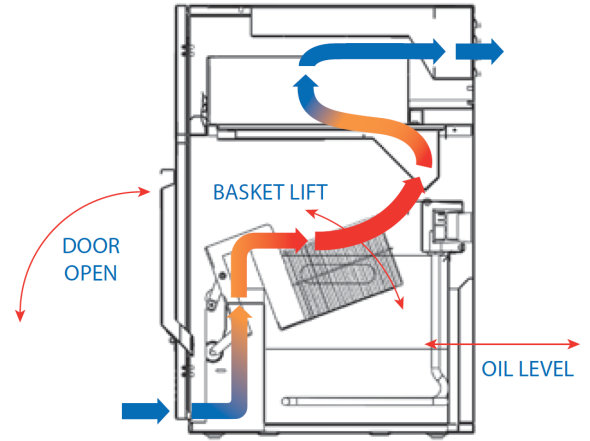
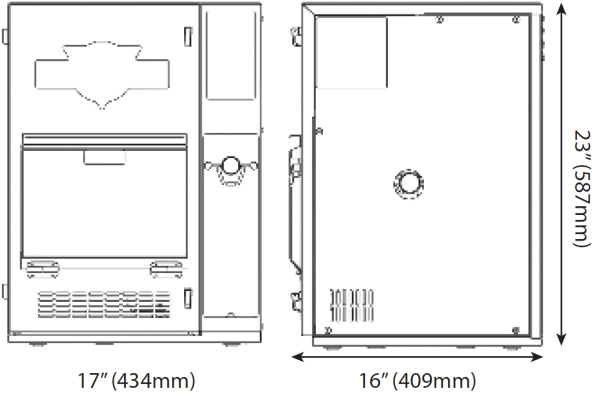
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Section view - dimensions in inches (mm):

CLEARANCES

1" all around and 0" on top.



AIRFLOW DIAGRAM

PERFECT FRY PFC	PFC375
External dimensions (WxDxH)	434 x 409 x 587 mm
Net weight	36 Kg
Oil capacity	8.0 litres
Oil type*	Any commercial fryer oil with anti-foaming agents
Capacity per cycle	0.9 Kg
Output capacity per hour**	20 Kg/hr
Minimum air clearance*** (side / rear)	25 / 25 mm
Voltage	230v / 50Hz / 1Ph
Installed power	3,800 W
Current (amps)	16 amp
Circuit breaker/fuse	16 amp
Power socket	16 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 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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