



PFA

FULLY AUTOMATIC VENTLESS ELECTRIC COUNTERTOP DEEP FRYER

KEY FEATURES

- Fully automated cooking system
- Front loading/front dispensing
- Integral ventless design
- Built-in fire suppression
- Large output
- Small footprint
- Fully enclosed
- Odorless
- Easy to clean
- Non-stick basket

TOUCH CONTROL

- Cook time sensitivity (CTS)TM
- Preset counters
- Food type sensitivity (FTS)TM
- Stand by mode
- Dual load cooking with Rapid FryTM technology
- Hold time monitor



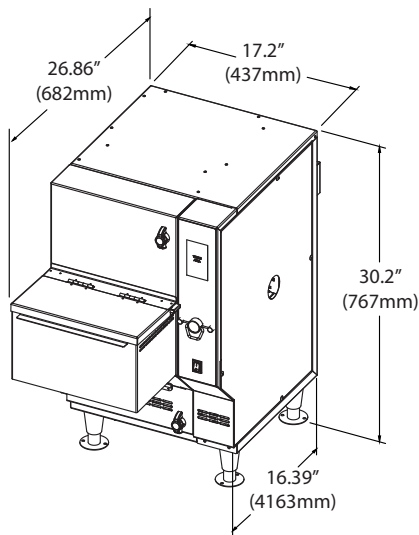
OPEN 
KITCHEN
Available

The Benchmark in Ventless Deep Frying

PERFECT FRY COMPANY

42 Allen Martin Drive, Essex Junction, VT 05452 (802) 658-6600 www.perfectfry.com

P/N 84270 Rev J (7/26)



OPTIONS & ACCESSORIES

- **PERFECT FILTER KIT** - includes (1) Oil Filter unit, hand held oil tester w/storage bracket and 100 disposable filter pads
- **LOCKING DOOR LATCHES** Employee safe guard (must specify on order)
- **HEAT LAMP** - plugs into the back of PFA fryer
- **LOCKING LATCH** - Employee safe guard (must specify on order)
- **AIR FILTER REPLACEMENT KIT** - Includes: (1) replacement air filter
- **FIRE ALARM SIGNAL INTEGRATION**
- **WIFI/CLOUD CONNECTIVITY** Optional wifi module to connect to **Open Kitchen**, allowing remote access and data acquisition.
- **Open Kitchen SAP** (Secure Access Point)

COOKING CAPACITY

Oil Capacity	2.9 US Gallons (11 L)
Product Capacity	3 lbs per load (1.3kg)

WEIGHTS & SHIPPING

Product Weight	134 lbs (60.78 kg)
Shipping Weight	159 lbs (72.12 kg)
Shipping Dimensions	Depth 24" (610 mm) Width 29" (737 mm) Height 36" (914 mm)
Shipping Cube	9.52 ft3 (.271 m3)

CLEARANCES

Sides	1" (25.4mm)
Back	2" (50.8mm)
Top	0" (0mm)

HEAT LOAD

2,108 Watts

ELECTRICAL SPECIFICATIONS

MODEL	VAC	KW	KW W/OPTIONAL HEAT LAMP	CYCLE	PHASE	AMP	AMP W/OPTIONAL HEAT LAMP	NEMA
PFA500	208	5.0	5.4	60	1	24	26	6-30P
					3	14	15	15-30P
PFA730		7.3	7.7	60	1	35	37	6-50P
					3	21	22	15-30P
PFA500	240	5.5	5.9	50/60	1	23	25	6-30P
					3	14	15	15-30P
PFA730		8.0	8.4	50/60	1	34	35	6-50P
					3	20	21	15-30P
PFA500	200	4.7	5.1	50/60	1	24	26	6-30P
PFA730					1	34	36	6-50P
PFA500	220	4.6	5.0	50/60	1	21	23	6-30P
PFA730					1	31	33	6-50P
PFA500	230	5.0	5.4	50/60	1	22	24	6-30P
PFA730					1	32	34	6-50P
PFA500	220/380	4.6	5.0	50/60	3	7	8	*
PFA730					3	11	11	*
PFA500	230/400	5.0	5.4	50/60	3	8	8	*
PFA730					3	11	12	*
PFA500	240/415	5.5	5.9	50/60	3	8	9	*
PFA730					3	12	12	*

* No plug supplied. 1 Phase: Cord only | 3 Phase: No cord or plug

For use on an individual branch circuit. Fryer must be properly connected to a grounded, dedicated phase circuit according to local standards and codes.

*Cord Set Standard

DUAL LOAD 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 cooking once the first cook cycle is completed.



**PERFECT FRY™
PORTABLE OIL FILTER**



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.