



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)[™]
- Preset counters
- Food type sensitivity (FTS)[™]
- Stand by mode
- Dual load cooking with Rapid Fry[™] technology
- Hold time monitor



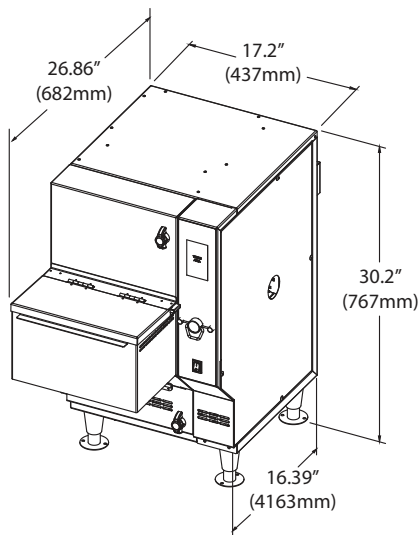
OPEN 
KITCHEN
Available

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 E (12/23)



OPTIONS & ACCESSORIES

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

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) |

ELECTRICAL SPECIFICATIONS

| MODEL | VAC | KW | KW W/ OPTIONAL HEAT LAMP | CYCLE | PHASE | AMP | AMP W/ OPTIONAL HEAT LAMP |
|--------|---------|-----|--------------------------------|-------|-------|-----|---------------------------------|
| PFA500 | 208 | 5.0 | 5.4 | 60 | 1 | 24 | 26 |
| | | | | | 3 | 14 | 15 |
| PFA730 | 208 | 7.3 | 7.7 | 60 | 1 | 35 | 37 |
| | | | | | 3 | 21 | 22 |
| PFA500 | 240 | 5.5 | 5.9 | 50/60 | 1 | 23 | 25 |
| | | | | | 3 | 14 | 15 |
| PFA730 | 240 | 8.0 | 8.4 | 50/60 | 1 | 34 | 35 |
| | | | | | 3 | 20 | 21 |
| PFA500 | 200 | 4.7 | 5.1 | 50/60 | 1 | 24 | 26 |
| PFA730 | | | | | 1 | 34 | 36 |
| PFA500 | 220 | 4.6 | 5.0 | 50/60 | 1 | 21 | 23 |
| PFA730 | | | | | 1 | 31 | 33 |
| PFA500 | 230 | 5.0 | 5.4 | 50/60 | 1 | 22 | 24 |
| PFA730 | | | | | 1 | 32 | 34 |
| 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 |

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

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.