



Restaurant Max Inc.

Restaurant Equipment & Supplies

4775 Mendel Court, Bldg A, Atlanta, GA 30336 - 404-472-0398 (Fax) 404-472-0399

PFC SERIES MODELS

VENTLESS/HOODLESS COUNTERTOP DEEP FRYER

Advanced by Design



- SELF VENTING
- ODORLESS
- HEPA STYLE AIR FILTRATION
- INTEGRAL FIRE SUPPRESSION
- PROGRAMMABLE CONTROLS
- EASY TO CLEAN
- SMALL FOOTPRINT
- LARGE OUTPUT
- MODULAR DESIGN

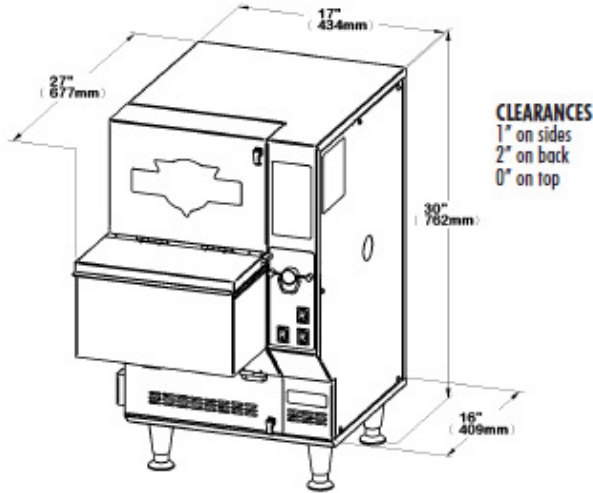


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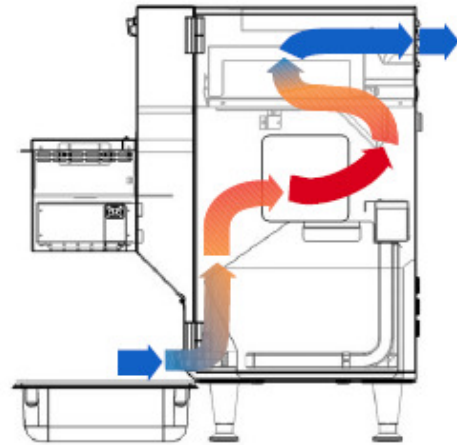
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CLEARANCES



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

ADVANCED ELECTRONIC CAPABILITIES

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

GENERAL SPECIFICATIONS

*For use on an individual branch circuit rated 40A minimum. For supply connectors, use minimum no. 8 AWG wire (60A 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 (60A rated). This fryer must be properly connected to a grounded, dedicated 208 VAC single phase circuit according to local installation standards and codes.

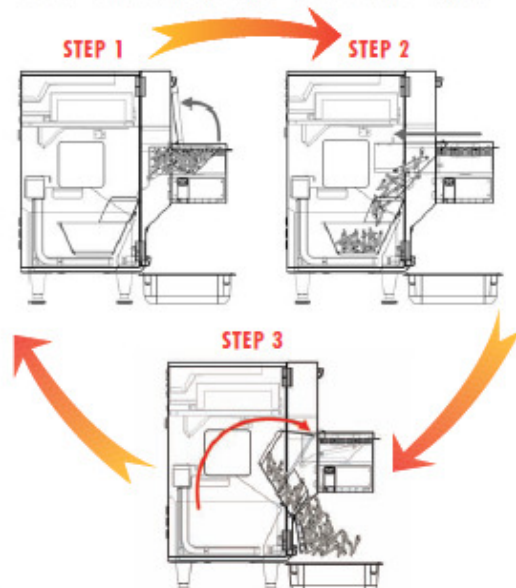
***For use on an individual branch circuit rated 30A minimum. For supply connectors, use minimum no. 10 AWG wire (30A rated). This fryer must be properly connected to a grounded, dedicated 240 VAC single phase circuit according to local installation standards and codes.

†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 ft³ (.271 m³)
- 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.

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 be once the first cook cycle is completed.



RECEPTACLE CONFIGURATIONS

