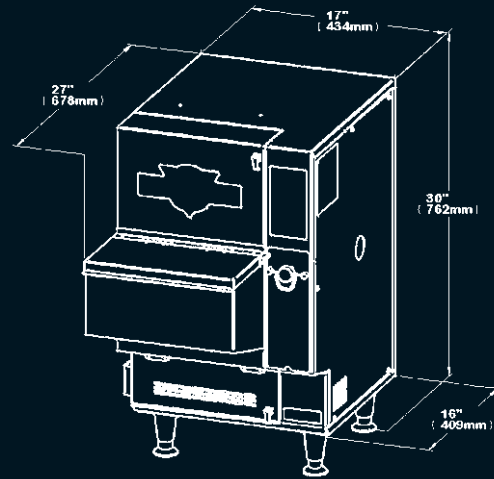


THE PFA RAPID FRYER

- FULLY AUTOMATED FRYING SYSTEM
-
- FRONT LOADING/ FRONT DISPENSING
-
- SMALLEST FOOTPRINT
-
- EASY TO CLEAN
-
- INTEGRAL FIRE SUPPRESSION
-
- INTEGRAL VENTLESS HOOD
-
- ODORLESS



MODELS TO CHOOSE FROM

MODEL/WATTS	ELECTRICAL VOLTS	AMPS	OIL VAT CAPACITY
*PFA7200	240AC	30	2.75 US Gal - 11L
*PFA5700	240AC	24	2.75 US Gal - 11L
**PFA5708	208AC	27	2.75 US Gal - 11L
**PFA3750	240AC	16	2.75 US Gal - 11L

WEIGHT: 125 lb.

GROSS SHIPPING WEIGHT: 135 lb.

PERFECT FRY COMPANY LTD.

ADDRESS: 9298 Horton Rd SW,
Calgary, AB, Canada T2V 2X4

TOLL FREE: 800-265-7711

PHONE: 403-255-7712

FAX: 403-255-1725

E-MAIL: profits@perfectfry.com

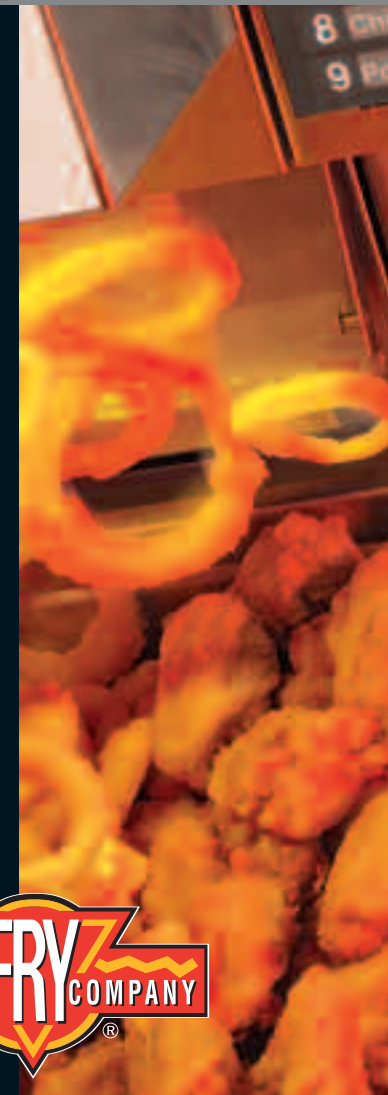
WEB: www.perfectfry.com

DISTRIBUTOR:

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The Perfect Frying Solution

INCREASE YOUR SALES & PROFITS WITH AN EXPANDED MENU THAT WILL ATTRACT NEW CUSTOMERS. THE EASY-TO-USE RAPID FRYER IS YOUR PERFECT FRYING SOLUTION.



The Benchmark of Automated, Ventless Deep Frying...



Advanced Electronic Capabilities

Cook Time Sensitivity (CTS)™ – Ensures a consistent product by automatically extending cook times to account for significant drops in temperature

Preset Counters – Monitor the amounts of up to nine different food products that have been cooked in the 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

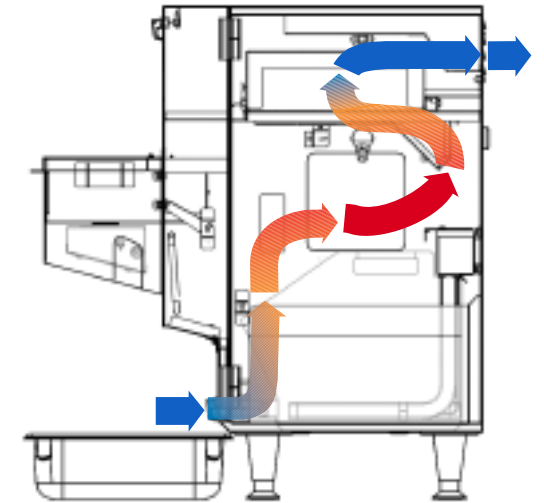
Stand-By Mode – Reduces your power requirements during non-peak periods

Dual Load Cook Cycle – Cooks two products with two different cook times simultaneously to reduce preparation time

Hold Time – Monitors the elapsed hold time of finished products following a cooking cycle

Profit Analysis ...compare!

		
.40¢	.44¢	\$1.03
CANDY BARS	POTATO CHIPS	FRENCH FRIES
Food Cost \$0.50	Food Cost \$0.46	Food Cost \$0.22
Selling Price \$0.90	Selling Price \$0.90	Selling Price \$1.25
PROFIT \$0.40	PROFIT \$0.44	PROFIT \$1.03



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 prep time – maximum efficiency.

Preset/Preset Locked Modes – Preset 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 preset number that corresponds to the item you wish to cook.

Manual Mode – Operators load food products into the Rapid Fryer and enter the cook time to begin a cooking cycle.

ELM STREET FOOD MART

"We enjoy using the PERFECT FRYER. It is the quickest and simplest way to cook fried foods. Our customers love our fries. It truly is the PERFECT FRYER."

Sherry Kahn – Chesapeake, VA

CHERRY TREE CAFE

"After 6 months of indecision between your product and a convection oven, I finally decided to get a PERFECT FRY. I am so glad I did. I have not only been able to offer many more menu items, but my sales have doubled in 3 short weeks! Thank you."

Bruce Kirschbaum – Hustiford, WI

NATURE'S TABLE

"Our customers are in love with our PERFECT FRY machines. Our employees were hesitant about frying at first but after using them they can not believe how easy and safe they are. Our sales have increased and we are 100% satisfied!"

Kathy Rhoden – Orlando, FL

It's as easy as...

1

Load Food



2

Select Mode

FOOD AUTOMATICALLY DROPS INTO COOKING OIL



3

Serve Food

FOOD IS DISPENSED AUTOMATICALLY

