

# THE NEXT GENERATION OF *Perfect* IS HERE



Ventless | Oderless | Countertop | Electric Fryers





# Why **PERFECT FRY?**

## **EASY TO INSTALL**

Perfect Fry® fryers are ventless. No external hoods, canopies or venting are required so installation costs are kept to a minimum. As a compact unit, they require very little space. Perfect for kiosks, convenience stores, bars and pubs!

## **NO SMELLS**

The Perfect Fry® unique HEPA air filtration system removes grease from the air which eliminates the normal odors you get from frying.

## **EASY TO USE**

Perfect Fry® fryers are automated. Just select the appropriate cooking cycle for your product, then press the button. There is no chance of over cooking or under cooking. All skill levels of labor will be able to cook food to perfection.

## **LARGE OUTPUT IN A SMALL SPACE**

Although compact in size, the Perfect Fry® fryer can produce a large quantity of food in a short period of time. With different sizes to choose from you can select the one that best meets your needs.

## **SAFE**

The operator does not come in contact with the hot oil when cooking. PFA and PFC models include a complete fire suppression system and built in extinguishers.

## **EASY TO MAINTAIN**

No other fryer is easier to clean. Units are equipped with a large drain for speedy oil removal. New, robust fixed element tilts up for easy cleaning and oil vat removal.



## BIG PROFIT IN A SMALL SPACE!

Perfect Fry® fryers need less than 20 inches of front counter space. Since the loading and serving areas are at the front of the fryer, there is no need to access the side or back even for regular service and maintenance!

Perfect Fry units are ideal for convenience stores, portable food vendors, restaurants and anywhere else where space is an issue – and remember, **no vent, no hood, no problem!**

## IT'S MONEY IN THE BANK!

Deep fried foods such as chicken strips, french fries, and onion rings can increase your customer base, sales and profits! **Why not cash in on additional profit?** Here are just a few typical examples of the profit you can generate by these three high-margin fried foods, based on industry averages for food sales.



PFA model

**OPEN  
KITCHEN  
READY!**



### FRENCH FRIES

14 orders/day  
\$0.52 profit/order  
\$5,051 profit/year



### CHICKEN STRIPS

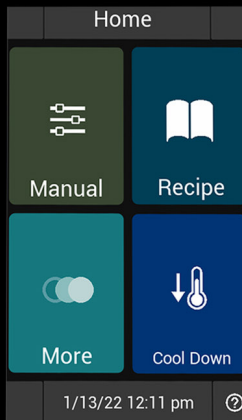
10 orders/day  
\$0.99 profit/order  
\$6,500 profit/year



### ONION RINGS

8 orders/day  
\$0.72 profit/order  
\$4,200 profit/year

# INCREASE *your profit*



IN CASE OF  
**FIRE**



**PFA**  
RapidFry



HEAT  
LAMP

[www.perfectfry.com](http://www.perfectfry.com)

84034 REV "3"

*PFA control with Integrated  
fire suppression system*

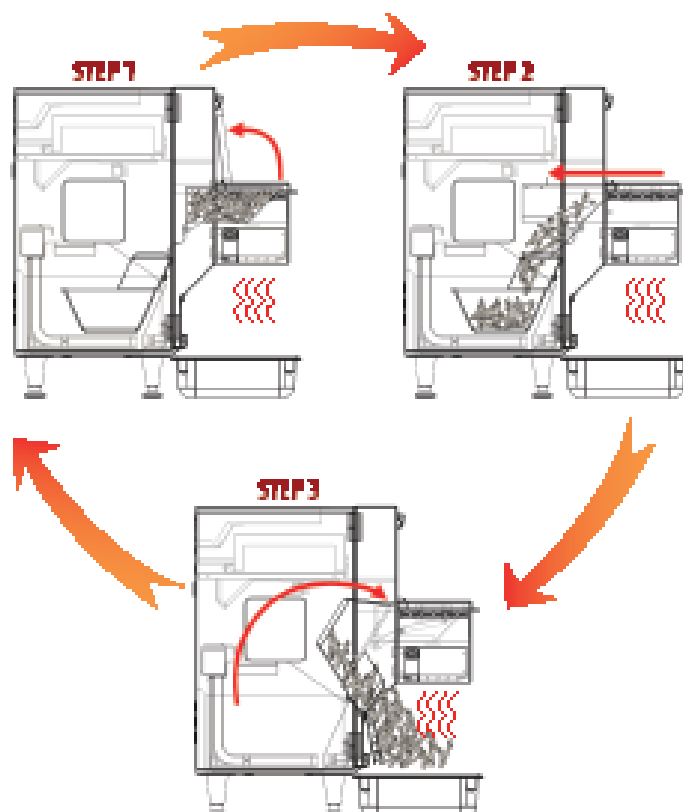
# PFA

## Minimal labor & prep time - MAXIMUM efficiency!

**Our Flagship... the fully-automated PFA & DSA Rapid Fry Series!**

The PFA & DSA series deep fryers minimize staffing requirements and prep time while maximizing cooking capacity and efficiency – all in only 17 linear inches of counterspace!

The Perfect Fry® PFA & DSA Series offer the user unparalleled functionality. **Rapid Fry™ Technology** automatically begins cooking the next batch of food when the preceding batch is finished and dispensed. All you need to do is keep feeding the fryer and it will continue robotically cooking.



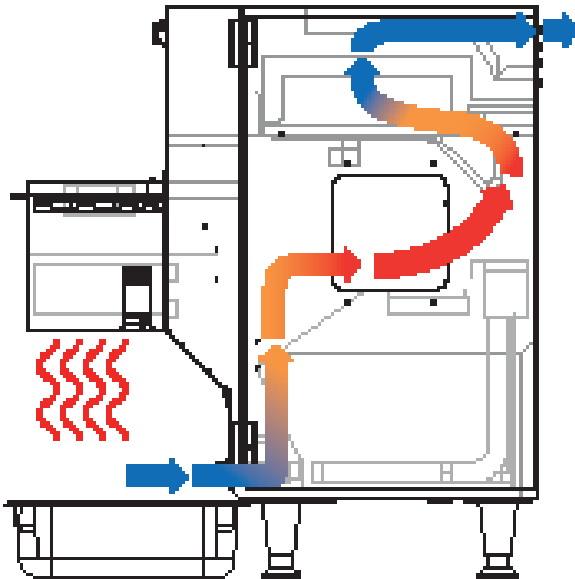


## ADVANCED ELECTRONIC CAPABILITIES

- Cook Time Sensitivity (CTS) – ensures product consistency by automatically extending cook times to account for significant drops in temperature
- Preset Counters – monitor up to nine different food products that have been cooked in the Rapid Fryer.
- Food Type Sensitivity (FTS) – controls the basket to ensure that all products are dispensed at the end of the cooking cycle
- Stand-By Mode – reduces power requirements during non-peak periods
- Dual Load Cook Cycle – cooks two products with different cook times simultaneously reducing prep time
- Hold Time Monitor – monitors the elapsed product hold time following a cooking cycle
- Robotic loading and dispensing, product automatically dispenses food when cook is complete



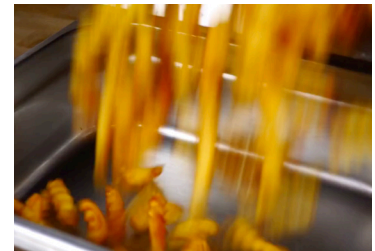
*PFA model*



## SAFETY FEATURES

- PFA ONLY - Integrated fire suppression system with automatic and manual actuation
- Safety interlocks prevent the fryer from being operated improperly.
- Tested and listed using the latest standards

Optional Heat Lamp keeps food warm after dispensing into the tray. The ceramic heating plate maintains enough heat to keep your product hot from the fryer to the customer.

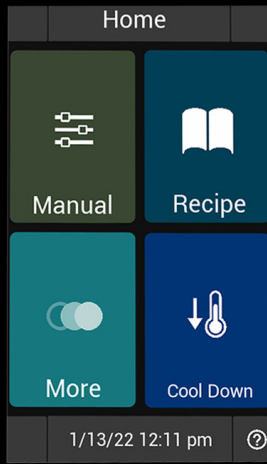


MODEL	PFA730	PFA500
Oil Capacity	2.9 gallons	2.9 gallons / 11 litres
Product Capacity (per/hr)*	90 lbs / 40 kg	70 lbs / 31 kg

\* Using 1-1/2 minute fast fries

# FULLY *automated*





# PFC

## Greatest profitability per square inch in the industry!

In a world where production capacity depends on the fryer's power (watts) and not the size, it's a big deal that **PERFECT FRY®** offer the highest power output in today's market!

Perfect Fry PFC & DSE Series offer semi-automatic computerized frying system with the smallest footprint in the world .

**IN CASE OF  
FIRE**



[www.perfectfry.com](http://www.perfectfry.com)

8404 REV "0"

*PFC control with Integrated  
fire suppression system*





## STANDARD FEATURES

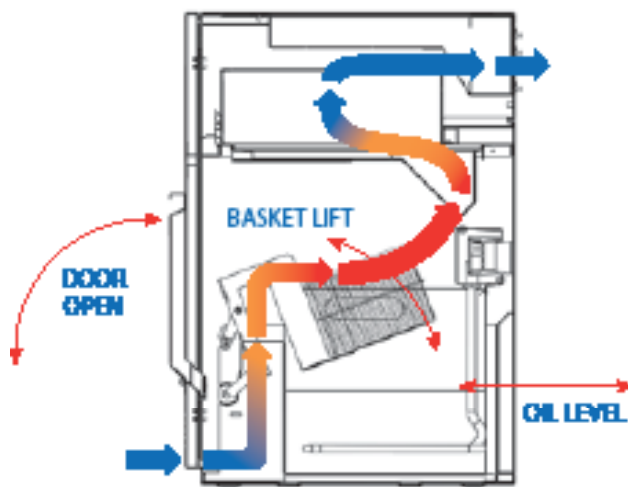
- Auto basket lift for guaranteed product quality
- Programmable shake timer
- Preset menu timers for ease of use
- Extra large basket (optional basket cover available)

## SAFETY FEATURES

- PFC ONLY - Integrated fire suppression system with automatic and manual actuation
- Safety interlocks prevent the fryer from being operated improperly.
- Tested and listed using the latest standards.



*PFC model*



"We were doing a fish and chip offer....but it was a hassle for the kitchen - extended kitchen hours, interruption to meal times and the cost to keep the dedicated staff on and the kitchen open. That was when we discovered Perfect Fry®. We were able to put the fryer behind the bar, allowing us to offer food all hours.....it meant great cost savings as the existing bar staff were now cooking the food."

Brian Asley - The Knox Club

MODEL	PFC730	PFC500
Oil Capacity	2 gallons	2 gallons
Product Capacity (per/hr)*	60 lbs	45 lbs

\* Using 1-1/2 minute fast fries

# SEMI *automated*



# PERFECT FILTER

## LOWER YOUR FRYER COSTS



**Save up to 50%**

**Save money, oil, labor, storage space and delivery costs with PERFECT FILTER!**

Used daily, PERFECT FILTER in-tank pressure oil filtration system removes food particles and carbon from your frying oil

Frying in clean, filtered oil results in a better tasting, higher quality fried product.

Fewer oil changes and fryer cleanings increase oil life while decreasing labor.





### Easy & Safe Handling

Clean oil in about 5 minutes. Place PERFECT FILTER in the fryer. Oil can be hot or cold. Push the button and you're done!



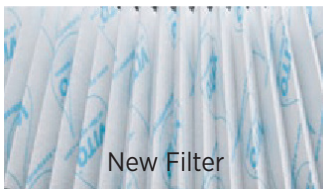
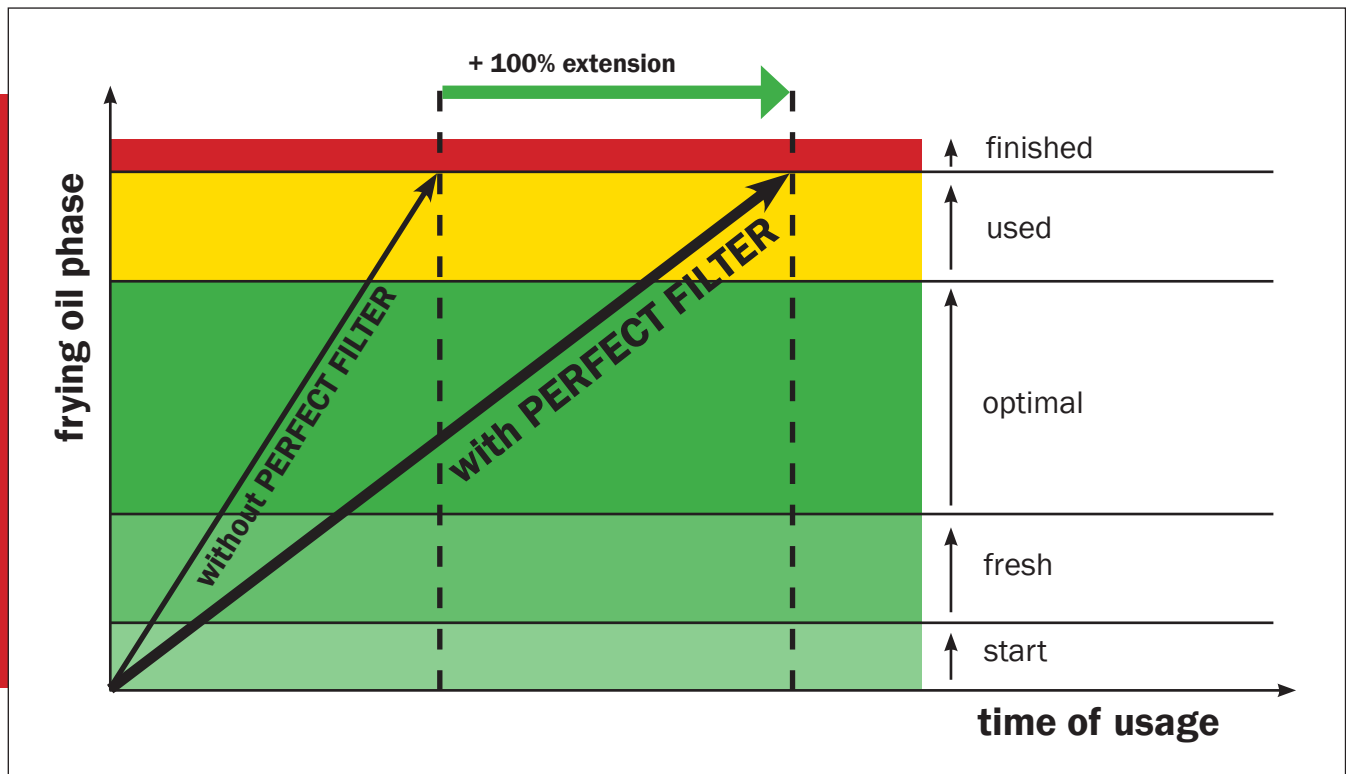
### Simple Cleaning

PERFECT FILTER is made of stainless steel and is dishwasher safe. PERFECT FILTER easily disassembles to fit in any dishwasher!



### Everything You Need

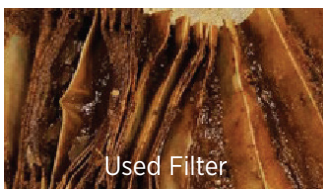
PERFECT FILTER kit includes a hand held oil tester with storage bracket and one box of 100 disposable oil filters.



New Filter

**HIGHLY EFFECTIVE** - provides microfiltration up to 200  $\mu$ m (0.0002 inch)

**FILTER ANY TIME** - can handle temperatures up to 392°F



Used Filter

**SAFE TO OPERATE** - avoids direct contact with hot oil

**MINIMUM DOWNTIME** - fryer can be used immediately after filtering







## Connect your fryer and grow your revenue.

Unlock the full potential of your Perfect Fry equipment with smart automation, real-time alerts, and actionable insights designed to maximize uptime and efficiency.



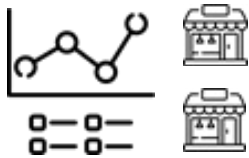
### Maximize your equipment investment

- Address issues quickly with automated service alerts
- Accelerate repairs and reduce downtime with real-time diagnostic data
- Reduce repair costs with predictive maintenance driven by usage data



### Unlock operational efficiency

- Save time and ensure consistency with automated menu management
- Reduce energy waste by tracking fryer standby and usage data



### Make insights-driven decisions at scale

- Analyze all kitchen operations in a dashboard designed for operators
- Identify operational gaps with exception-based insights
- Optimize kitchen layouts and equipment purchases based on fryer usage

## Embrace the kitchen of tomorrow so you can thrive today



### Connectivity made easy with ConnectWare

Integrate your fryers by plugging the ConnectWare module directly into compatible equipment and connecting them through a single access point.

### Future-proof your investment

Improved diagnostic data will help prolong peak performance and extend your fryer's life.

### Access your kitchen anywhere, anytime

Remotely monitor and manage your kitchen in a browser or the mobile app. Have peace of mind that your data is protected within our PCI Level 1-certified platform.



To learn more about Open Kitchen : [sales@powerhousedynamics.com](mailto:sales@powerhousedynamics.com)

# Perfect Fry - all the profits of fried food without the hassles!

Frying is still the most efficient process available today for fast cooked food with a crisp outside, fresh, moist inside and a long shelf life. Whether it's oven cooked, grilled, microwaved or varying combinations; nothing comes close to achieving the same results as frying. **Customers know the difference.**

At the same time Perfect Fry cuts down on labor costs, prep time and the required kitchen space.



*We are now achieving 18% of our sales through fries.....Your fryer has proved to be our best investment yet and after 4 years of hard work it has never broken down or caused any problems...our fry sales are now above our drinks in percentage and have proven a great profit center for us, encouraging all other sales at the store.....we estimate that we paid for our fryer in the first 4 months.*

*Terry Sherlock - Jesters, Cannington*

