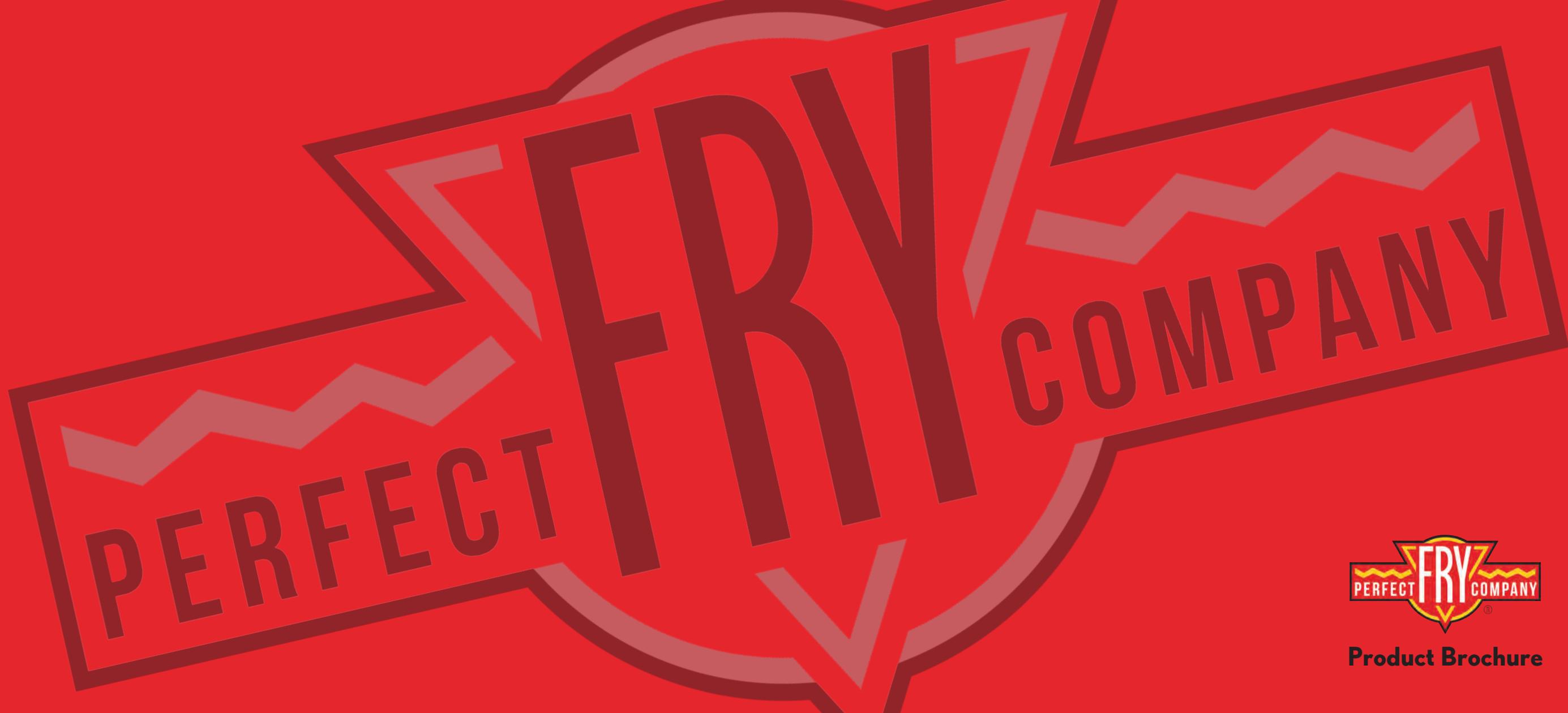




**The Best Ventless
Fryers in the World**



Product Brochure



The Perfect Fry Company

In 1986, Perfect Fry Company became a leading supplier to the foodservice industry with one of the most innovative and simple-to-operate countertop deep frying solutions in the world. Since then, Perfect fry has continued to build on its leadership in technology and reputation for quality - key reasons why foodservice operators look to The Perfect Fry Company to meet their ever-changing food service needs.

The Best Ventless Fryers in the World!

Foodservice facilities are places of infinite possibility. Why limit your ability to serve your customers by the amount of hood space you have? Open up your full foodservice potential by adding Perfect Fry ventless technologies to your operation.

International Technical and Customer Support

Our International Team of Reps, Distributors, Authorized Servicers and Technical Support Staff are ready to help make your Perfect Fry purchase the most satisfying purchase you've ever made for your facility.

With the Strength of Middleby standing behind us and the manufacturing history of Pitco driving us, no other ventless fryer company can deliver the quality and support that we can..., no one!

Menu Development Assistance

With a team of over 300 Commercial Kitchen Equipment Professionals throughout the globe, we are ready to help you unlock the profit potential of fried food. Drop us a line at menu@perfectfry.com to get started!

Perfect Fry is just..., Better.

Safe and easy to operate. Preset cook times. Low start-up cost. Smallest footprint in our cooking segment. Low operating cost. Virtually odorless. Semi or fully automated. No other product can deliver a better ROI per square inch than Perfect Fry.

We're Ready When You Are!

Visit us online today to find out more about how Perfect Fry can add profitability to your business. We're ready to show you how to fry up increased revenue and gain new customers.



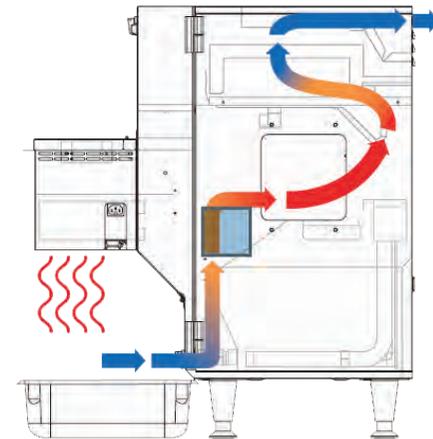
PFA Series

A fully automated frying system with features found on no other fryer in the world.

- Integrated 3-Stage Odorless - Ventless Hood
- Front-Loading - Front Dispensing
- Fully Programmable Preset Cook Times
- Rapid Fry Setting for High Volume Operations
- Dual Load Cook Cycle for Increased Productivity

Models*	Volts	Amps	Production Capacity**
PFA720	240AC	30	90 lbs/hr
PFA570	240AC	24	70 lbs/hr
PFA570	208AC	27	70 lbs/hr
PFA375	240AC	16	50 lbs/hr

*International Models and Voltages Available **Production Capacities vary based on product cooked



The Profit Story

French Fries
 Cost per serving: \$.50
 Sell @ \$2.00
 400% markup
 \$1.50 Profit per serving
 300 servings per day

**\$450
per day!**

The Perfect Fry PFA Series offers the user unparalleled functionality. The Rapid Fry Mode automatically begins cooking the next batch of food when the preceding batch is finished and dispensed. All your staff has to do is continue feeding the machine and it will continue robotically cooking for you. Minimal staff time, minimal handling, minimal prep time, maximum efficiency.

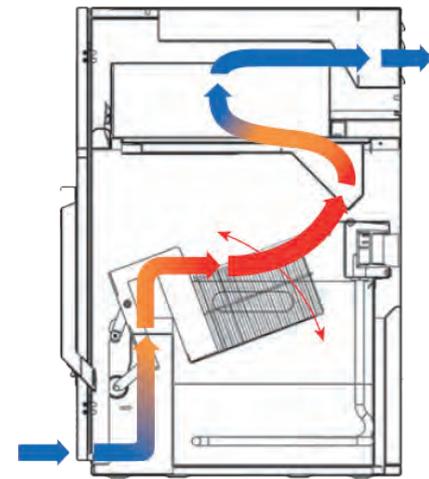
PFC Series

Computerized frying system with the smallest ventless frying footprint in the world!

- Completely Enclosed Energy Efficient Ventless Fryer
- Integrated 3-Stage Odorless - Ventless Hood
- Auto Basket Lift for Guaranteed Product Quality
- Programmable Shake Timer
- Preset Menu Timers for Ease of Use

Models*	Volts	Amps	Production Capacity**
PFC570	240AC	27	60 lbs/hr
PFC570	208AC	24	60 lbs/hr
PFC375	240AC	16	45 lbs/hr
PFC187	120AC	16	30 lbs/hr

*International Models and Voltages Available **Production Capacities vary based on product cooked



The Profit Story

Chicken Wings (precooked)
 Cost per serving: \$3.00
 Sell @ \$10.00
 Markup: 333%
 \$7.00 Profit per service
 100 Servings per day

**\$700
per day!**

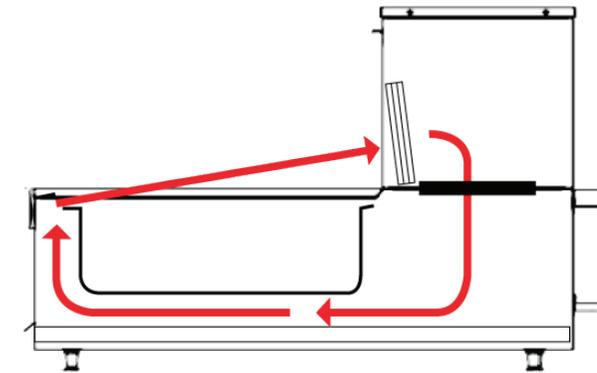
The Perfect Fry PFC Series comes with features such as CTS (Cook Time Sensitivity), Melt Cycle for solid shortening, Reminder Time to remind user that product has finished cooking, a Drain/Clean mode to gently warm oil for disposal and much more. With the smallest footprint in the Ventless Frying Industry, Perfect Fry PFC offers the greatest profitability per square in period.

PFCH Series

Maximum Product Holding Time with the Perfect Fry Crisp N' Hold Food Station

- Stainless Steel Construction
- Most Accurate Holding Times in the Industry
- Product Dividers for Holding Multiple Items
- Removable Oil Filters for Hassle-Free Cleaning

Models	Volts	Amps	Wattage
PFCH14	120AC	15.1	1820 watts
PFCH18	120AC	15.1	1820 watts
PFCH28	208AC	14	2890 watts



The Holding Story

Chicken Wing Hold Time
Heat Lamp: 15-20 minutes
PFCH: 30-45 minutes

French Fry Hold Time
Heat Lamp: 10-15 minutes
PFCH: 20-40 minutes

**Crisper
Longer
Better**

In a Perfect Fry Crisp 'N Hold, gentle hot air circulation over and through the product eliminates excess steam generated from the product after cooking. Crispness is maintained and the product stays hot and ready to serve, up to four times longer! The Perfect complement to your Perfect Fry, the Crisp 'N Hold will put your heat lamps on ice and your profits on fire!

Where can you find Perfect Fry?

Perfect Fry is everywhere. Sure you'll find us in Sports Facilities, C-Stores, Bars & Nightclubs, Grocery Stores, Theaters, Sushi Restaurants, Bowling Alleys, Concession Stands and plenty of other areas. But there's so much more that Perfect Fry can offer.

Think Outside the Hood! Perfect Fry is the perfect opportunity to expand your menu potential past the confines of your hood system. Want to add a Gluten Free item but only have one fryer? Get a Perfect Fry. Need more frying capacity but are tight on space? Get a Perfect Fry. Want to take fried food to an area where ventilation is unavailable? Get a Perfect Fry!

With built-in 3-Stage Odorless Ventilation and built-in Fire Suppression, Perfect Fry can go anywhere your imagination will take it. Open up a delicious new world of customer-satisfying food to your operation. Expand your profits with Perfect Fry and we will thank you, your customers will thank you, but most importantly, you will thank you!

Convenience Stores



Nightclubs

Cinemas



Sushi Spots

Bowling Alleys



The Best Ventless Fryers in the World

