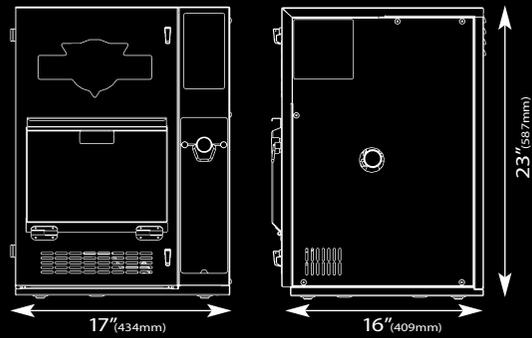


THE
 •
 LARGE OUTPUT
 •
 VENTLESS
 •
 HOODLESS
 •
 ODORLESS
 •
 RELENTLESS
 •
 COUNTERTOP
 •
 DEEP FRYER.



MODELS TO CHOOSE FROM

MODEL/WATTS	ELECTRICAL		OIL VAT CAPACITY
	VOLTS	AMPS	
*PFC187	120AC	16	2 US Gal - 8L
*PFC375	240AC	16	2 US Gal - 8L
**PFC570	240AC	24	2 US Gal - 8L
**PFC570	208AC	27	2 US Gal - 8L

International Units available on request

*Basket: 1 Large (16 oz / 3 serving)

**Basket: 1 Extra Large (32 oz / 6 serving)

WEIGHT: 80 lb.
 GROSS SHIPPING WEIGHT: 95 lb.

PERFECT FRY COMPANY LLC

ADDRESS: P.O. BOX 501
 Concord, NH 03302-0501

PHONE: 603-225-6684

FAX: 603-225-8472

E-MAIL: profits@perfectfry.com

WEB: www.perfectfry.com

L12-253 R0

DISTRIBUTOR:



The Perfect
 Frying Solution



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

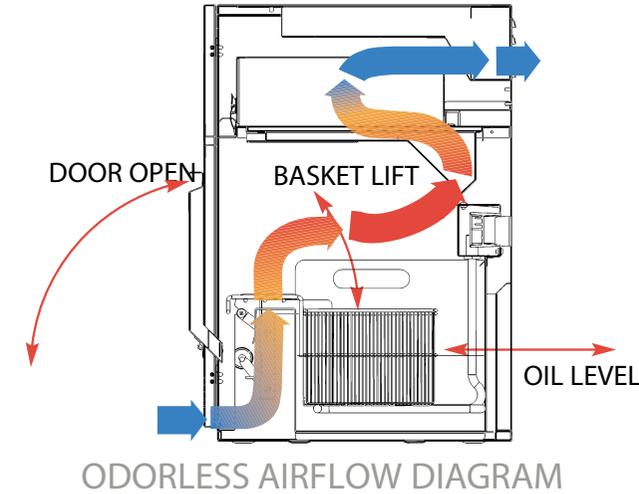


Perfection from start to finish...



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



L12-253 R0

L & L FOOD STORES #9

"Major increases in our grill sales have been seen since the PERFECT FRYER has been installed. Grill sales have doubled in the first week of use and have been holding steady ever since."

Kathy Brantley - Elm City, NC

THE LOCAL SCOOP

"The PERFECT FRY is the perfect solution to frying since we could not put in a hood. The fryers have helped us double our business. We have gotten many new customers because of the added menu items such as french fries, fish and chips, etc."

Dawn Williams - Arlington, WA

LORIN'S CAFE

"After only my first day I fell in love with this machine! Wow, what was I thinking before! Now, I know I can't live without it. It makes perfect fries every time!"

David Crair - Jacksonville, FL

FUEL & SHINE

"It's the best thing to help sales in my store in the last five years! It's made my sales go way up. I am worried I may have to get another one. I already have to stay and work longer to help with the lunch crowd."

Deborah Hoffmier - Logan, IA

It's as easy as...

1
Insert
Basket



BASKET LOWERS
AUTOMATICALLY

2
Start



BASKET RAISES
AUTOMATICALLY
WHEN FINISHED

3
Frying



4
Remove
& Serve

