

Automatic Bench Top Fryer



Fried food generates large profits from direct sales and also from its ability to draw additional customers to your business. The Perfect Fryer unique design enables it to be used in various small space saving environments.

The Perfect Fry has an in-built filtration and exhaust system and is fully enclosed with a small retail footprint. The unit is fully automated and simple to use, ensuring a perfect frying result every time. Hot chips, nuggets, squid rings and more in 3 minutes – quick and easy! Minimal food waste as product is taken from the freezer straight into machine.

There are 2 fantastic models to choose from PFA7200 and PFC5700



PFA7200

As a bigger unit with the ability to cook 1.5kg of product per cycle, ideal for larger turnover sites. An enclosed unit, with no external venting or exhaust system needed, it will still fit neatly into any environment and like the 5700 model it cooks hot food without the smells. Its modular design makes it easy to clean and maintain.

The PFA 7200 has an automated delivery system:

- There are no baskets which means staff simply drop frozen food into the unit, press the button and the food once cooked, drops into the tray below - simple
- The PFA 7200 cooks continuously generating large volumes of food in a short period of time.
- 9 programmable presets

PFC5700

The automated unit cooks approximately 1kg of product per cycle producing a large output over a short period of time and the modular design means it is simple to clean.

The basket automatically lowers into the oil, cooks and when its completed lifts and beeps to indicate the process has finished.

Easy to install and use: No Hood ■ No Odours ■ No Mess ■ No Worries



Talk to us about the additional benefits

- Safe – a built-in fire suppression system and extinguisher
- Easy to clean, dishwasher safe

Excellent Cost Savings

- Labour savings as easy to use, minimal training (no chef required)
- No external venting required
- No wastage as cook to order from frozen

Exceptional Revenue Potential

- Minimal daily sales required to break even
- Fried food is not only popular, it also offers big profit margins. Gross margins of 70% or more are easily achievable for most business types. See the table for basic gross profits based on varying levels of sales. We can also provide a more industry specific worksheet to help you better calculate estimated sales and profits for your business as well as giving you basic break-even analysis for your equipment selection including the operating costs.
- Purchase or lease to own
- Finance is available on a Perfect Fryer from as low as \$10.50 per day*, making it easy to pay for your equipment with only minimal sales targets.

| Sales/day | Profit/day | Profit/year |
|-----------|------------|-------------|
| \$100 | \$70 | \$25,548 |
| \$200 | \$140 | \$51,096 |
| \$400 | \$280 | \$102,192 |
| \$600 | \$420 | \$153,300 |

*(conditions apply to finance, for more details please talk to Rollex Group)

Specifications

| MODEL | DIMENSIONS | VOLTAGE | POWER INPUT | CURRENT (A) | OIL VOLUME | WEIGHT |
|----------|-------------------|---------|-------------|-------------|------------|--------|
| PFC 5700 | 587x434x409mm | 240V | 5.7KW | 24 | 8ltr | 36-kg |
| PFA7200 | 762 x 434 x 677mm | 240V | 7.2KW | 30 | 11ltr | 57-kg |

For further information contact:

Rollex Group Nationwide sales and service team 0800 249 3722