

PFM SERIES MODELS

OWNER'S MANUAL



**Be sure ALL operators read, understand and
have access to this manual at all times.**

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SHIPPING ADDRESS: 10 Ferry St., Concord, NH 03301
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GENERAL INFORMATION: profits@perfectfry.com
CUSTOMER SUPPORT: service@perfectfry.com
WEB: www.perfectfry.com

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L20-399 R0



Your heated merchandiser is a heavy duty construction and has been designed for maximum product visibility using unbreakable polycarbonate doors and windows. It is designed to hold prepared foods for long periods of time while maintaining the taste and consistency of the food product. Air temperature is regulated by thermostatically controlled convection heating. Your heated merchandiser is self-serve and comes with sheet pans for holding prepackaged foods. Versatility in design allows for an optional full serve front, shelf inserts and water tray for humidification.

Register your warranty by mail, fax or online for Perfect Fry Company to ensure that any possible warranty needs can be handled promptly.

Model Number _____ Serial Number _____

Purchased from: _____

Phone: _____

Address: _____

Fax: _____

Date of purchase: _____

Additional information can be found by visiting our website at www.perfectfry.com.




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HEALTH & SAFETY REGULATIONS

Installation of your heated merchandiser must conform to all local fire and health regulations and building codes. The table below describes the standards that your heated merchandiser has been tested to and the corresponding listing marks.

STANDARD	DESCRIPTION	LISTING MARK
UL 197	Commercial electric cooking appliances.	
CSA 22.2 No. 109-M1981	Commercial Cooking Appliances forming part of Canadian Electrical Code, Part 2 Safety Standards for Electrical Equipment.	
NSF 4	Commercial Cooking, Rethermalization, and Powered Hot Food Holding and Transport Equipment.	

SAFETY FIRST

LIFTING & MOVING:

- Your heated merchandiser's gross shipping weight is 92 lb. (42 kg). Net weight = 80 lb. (36 kg).



CAUTION

CLEANING:

- Before cleaning merchandiser, let cool. Some exterior surfaces will get hot so use caution when touching these areas.
- Merchandiser is not waterproof. Do not use excessive water or submerge.
- Do not clean the outside or any other surface using abrasive cleaners. Abrasive cleaners can scratch the powder coated, mirrored stainless and polycarbonate surfaces.

SERVICING:

- DISCONNECT POWER SOURCE AND ALLOW THE MERCHANDISER TO COOL BEFORE SERVICING. There is no need to unplug your heated merchandiser for normal cleaning or maintenance.
- ONLY COATED LIGHT BULBS WHICH MEET OR EXCEED NSF STANDARDS MUST BE USED. BREAKAGE OF LIGHT BULBS NOT SPECIFICALLY COATED COULD RESULT IN FOOD CONTAMINATION AND/OR PERSONAL INJURY.

INSTALLATION

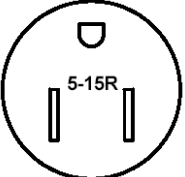
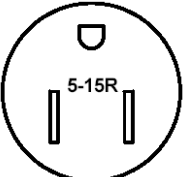
Electrical Power Supply

- Your heated merchandiser must be connected to an electrical circuit that meets your heated merchandiser's requirements (see table below).

⚠ CAUTION **Improper Installation may damage the merchandiser and void your warranty**

- If your merchandiser's plug does not fit your wall outlet receptacle, have an electrician install the appropriate NEMA receptacle within 4 feet of the merchandiser.
- See the manufacturer's label on your merchandiser for the electrical Model No. PFMXXXX, then check off your Model Number.

Electrical Specifications

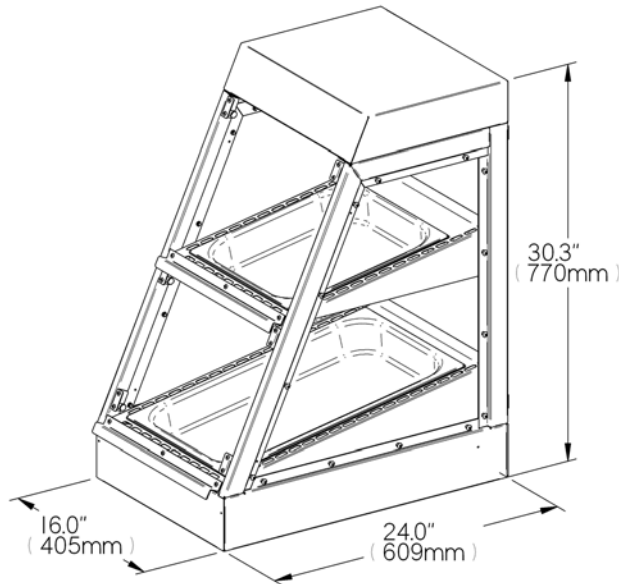
PERFECT FRY MODEL	VOLTS	AMPS	CIRCUIT AMPS	WATTS	NEMA NUMBER	NEMA RECEPTACLE
↓ Put a check mark <input checked="" type="checkbox"/> in the box beside the Model Number of your heated merchandiser.						
<input type="checkbox"/> PFM 1250 (pans)	120	10.0	15	1250	5-15	
<input type="checkbox"/> PFM 1250-WR (wire shelves)	120	10.0	15	1250	5-15	
<input type="checkbox"/> PFM 1251 (pans)	240	5.0	15	1250	Varies by country	
<input type="checkbox"/> PFM 1251-WR (wire shelves)	240	5.0	15	1250	Varies by country	
All models are single phase; 50/60 hertz.						

INSTALLATION (Continued)

Prepare Counter-top Area

Clearances:

1" on sides
0" on top



Unpack

- 1) Cut straps on shipping box
- 2) Remove box top and body
- 3) Remove outer plastic wrapping and keep box along with foam corners and sides
- 4) Lift your merchandiser onto countertop

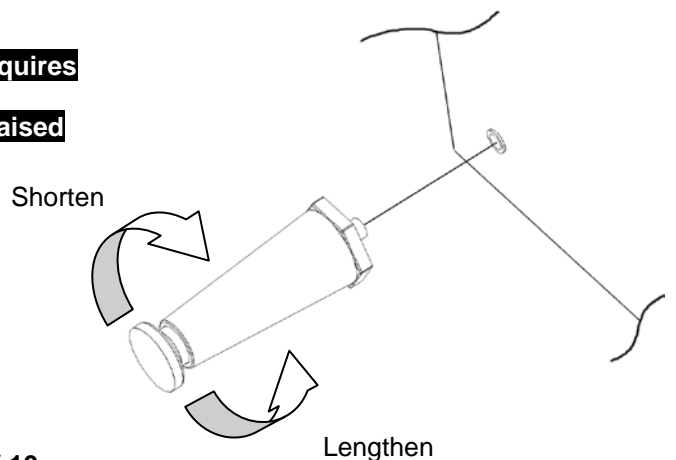
CAUTION Your merchandiser weighs 80 lb. (36 kg). Lift it carefully with your legs or with the help of another person and place it in its final location.

- 5) Remove all foam stuffing and parts

Leg Installation

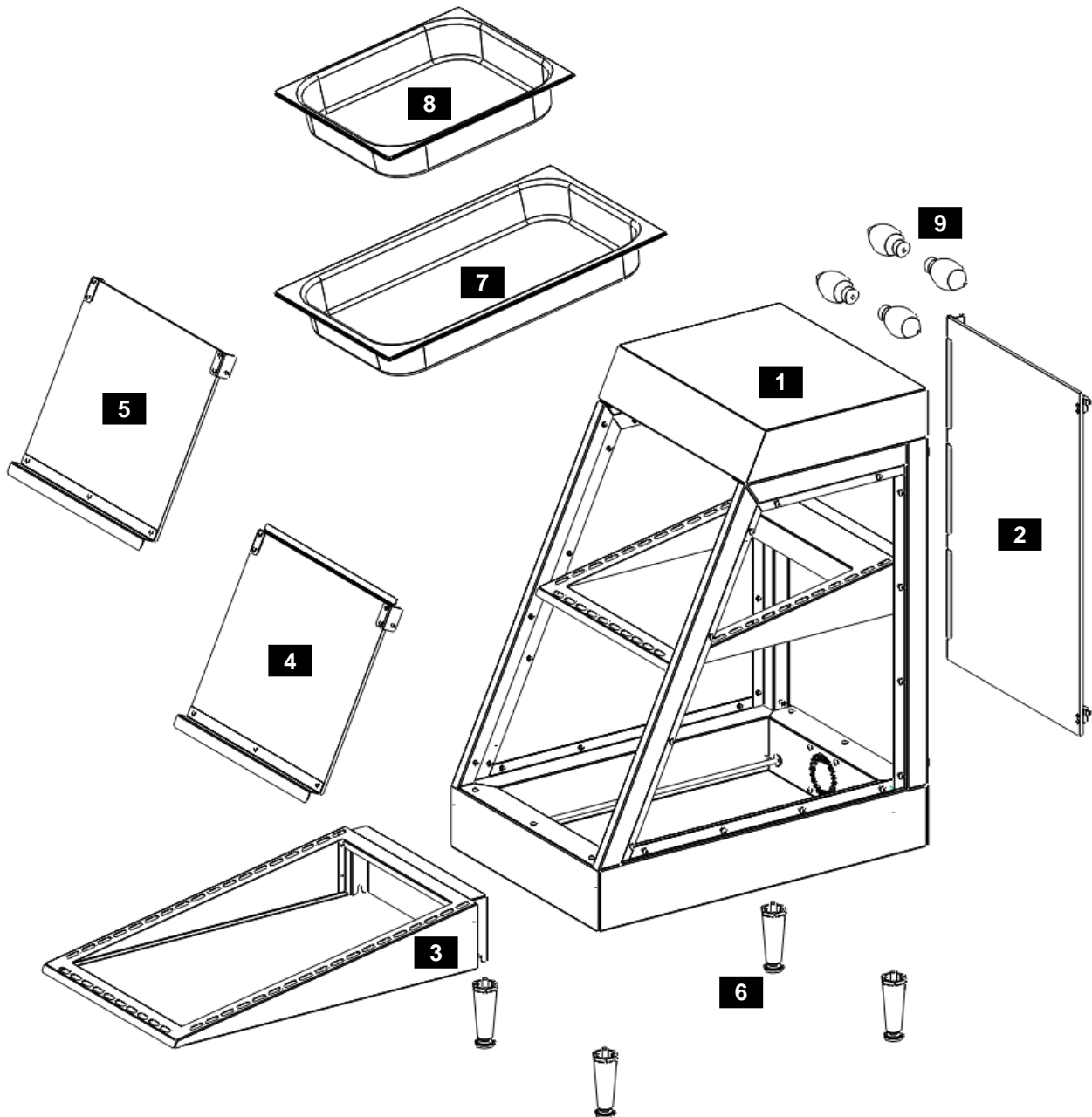
If you choose to use the **optional 4" legs** instead of sealing merchandiser to counter, carefully lay merchandiser on its side. Install legs on bottom until hand tight. Turn bottom foot to adjust height.

CAUTION NSF (National Sanitation Foundation) requires that the merchandiser be sealed to the counter using an NSF listed sealant or raised on 4" legs.



Put check mark in box once part is removed

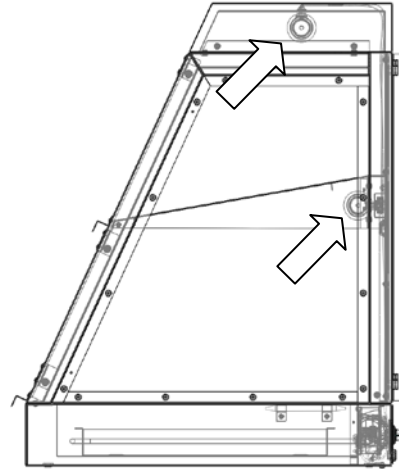
- | | |
|--|--|
| <input type="checkbox"/> 1 Merchandiser Body | <input type="checkbox"/> 6 4 x 4" legs (optional) |
| <input type="checkbox"/> 2 Back Door | <input type="checkbox"/> 7 Bottom Shelf Full Size Pan (pan models only) |
| <input type="checkbox"/> 3 Bottom Shelf (pan models only) | <input type="checkbox"/> 8 Top Shelf 2/3 Size Pan (pan models only) |
| <input type="checkbox"/> 4 Bottom Front Lid | <input type="checkbox"/> 9 4 x 60W F15 Coated Light Bulbs |
| <input type="checkbox"/> 5 Top Front Lid | See page 8 for options |



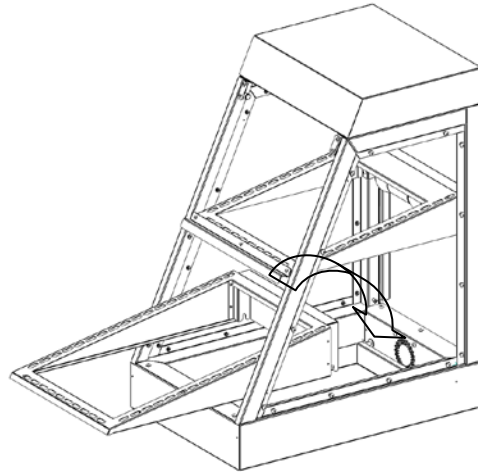
ASSEMBLY

- 1) Wipe internal parts and inside of merchandiser with a damp cloth.
- 2) Wash food pans in warm soapy water and rinse.
- 3) Remove protective film from polycarbonate windows & doors.

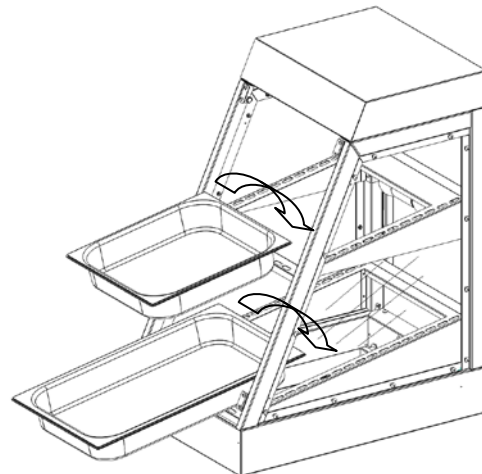
- 4) Install incandescent light bulbs (x4)



- 5) Install bottom shelf. Ensure that the shelf fits snug over the retaining rings



- 6) Install food pans or optional shelf inserts



CLEANING

Daily Maintenance

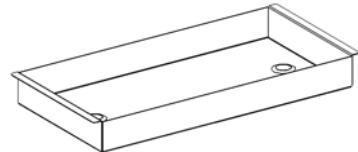
⚠ CAUTION Turn the power switch off and unplug the merchandiser before cleaning to avoid injury

⚠ CAUTION Allow the merchandiser to cool before performing any maintenance

- 1) Wipe interior and exterior surfaces with a soft cloth or sponge. Wash polycarbonate doors and windows with a mild soap or neutral detergent. Rinse thoroughly with water. To prevent water spots, thoroughly dry with a moist sponge or chamois.
- 2) Remove food pans (or optional shelf inserts) and wash.
- 3) Use a non-abrasive cloth and/or cleaner for stubborn areas. Hard to reach areas should be cleaned with a small brush.

⚠ CAUTION Do not clean the polycarbonate or any other surface using abrasive cleaners. Abrasive cleaners can scratch the powder coated, mirrored stainless and polycarbonate surfaces.

- 4) Check optional water tray to ensure that it is full with water. Top up if necessary.



Periodic Maintenance

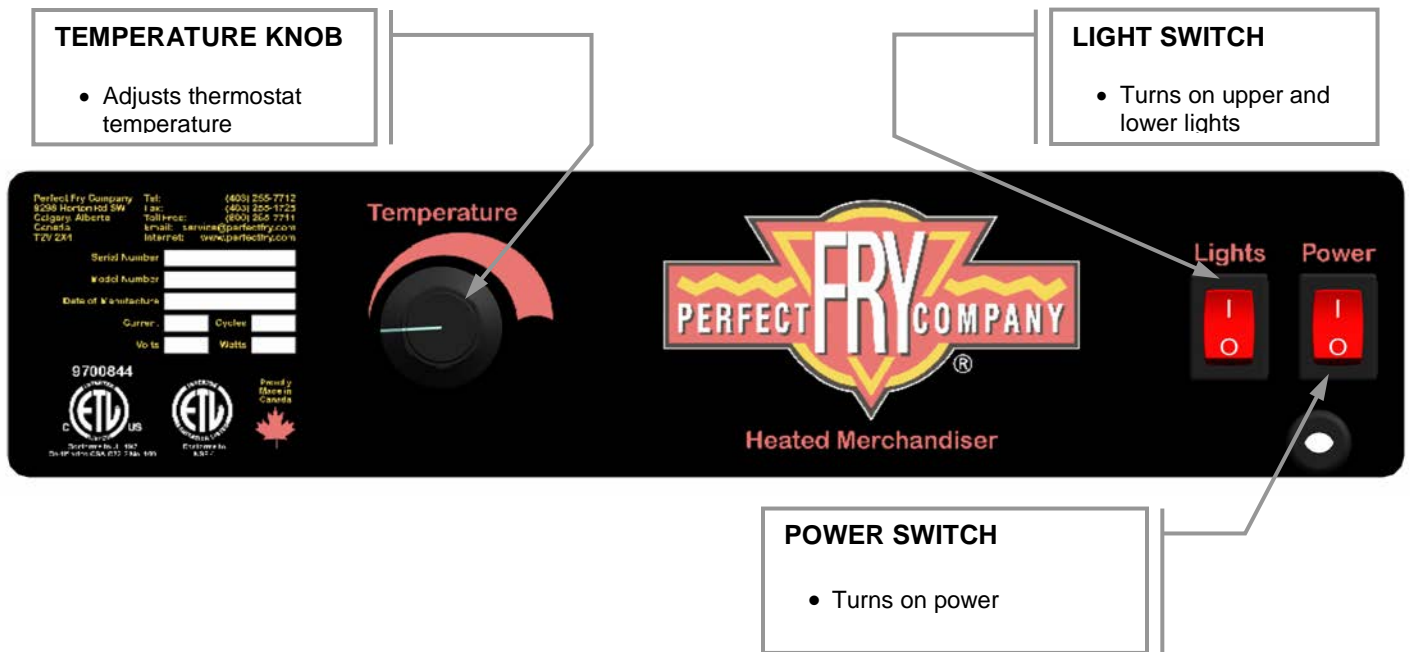
⚠ CAUTION Turn the power switch off and unplug the merchandiser before cleaning to avoid injury

⚠ CAUTION Allow the merchandiser to cool before performing any maintenance

- 1) Remove the water tray and wash. Use a mild delimer if necessary.
- 2) Check to make sure all light bulbs are functioning. Replace as necessary.

⚠ CAUTION The incandescent light bulbs are specially coated to guard against food contamination and injury in the event of breakage. Only equivalent bulbs which meet strict NSF guidelines must be used. Contact Perfect Fry at 603-225-6684 to order replacement bulbs.

OPERATING INSTRUCTIONS



- 1) Plug heated merchandiser into a properly grounded electrical outlet of the correct voltage, size and plug configuration. See electrical specifications for more information.
- 2) Fill the water tray if humidification is desired. Check it periodically.
- 3) Turn the power switch to the “I” (on) position.
- 4) Set the temperature to the maximum setting to ensure safe food holding.
- 5) Allow 30 minutes to reach operating temperature.
- 6) Insert desired food product into pans or optional shelves.

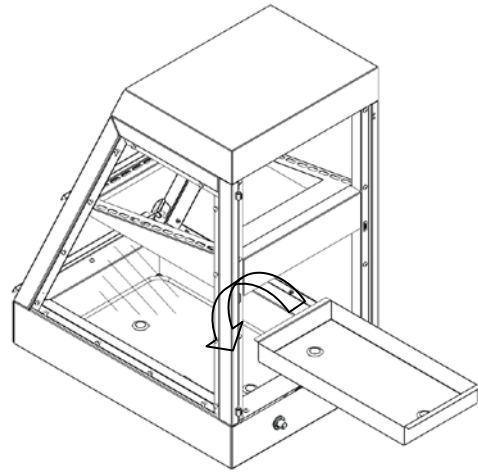
Things to remember:

- **Cooked food must be stored at 140°F (60°C) or above to meet the FDA food code.**
- **Use an NSF listed removable hot food holding thermometer to measure temperature in the cabinet.**
- **Self-service merchandiser is for pre-packaged foods only. Full serve option allows for unpackaged food to be displayed.**

OPTIONS

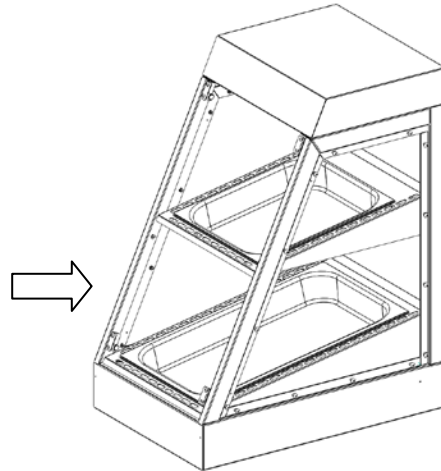
1) Water Tray

The water tray allows you to humidify your heated merchandiser. It installs into the bottom of the merchandiser by the locating indents.

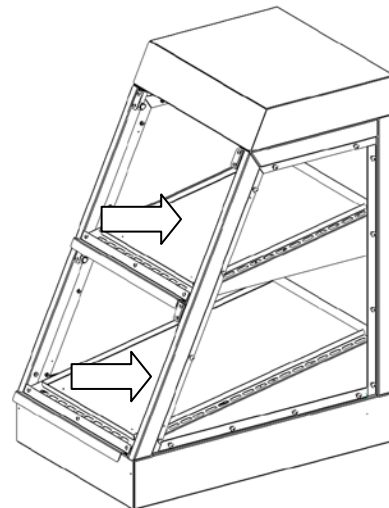


2) Full Front Polycarbonate

The full front sheet of polycarbonate allows you to turn your heated merchandiser into a full serve unit. Simply remove the self serve lids.

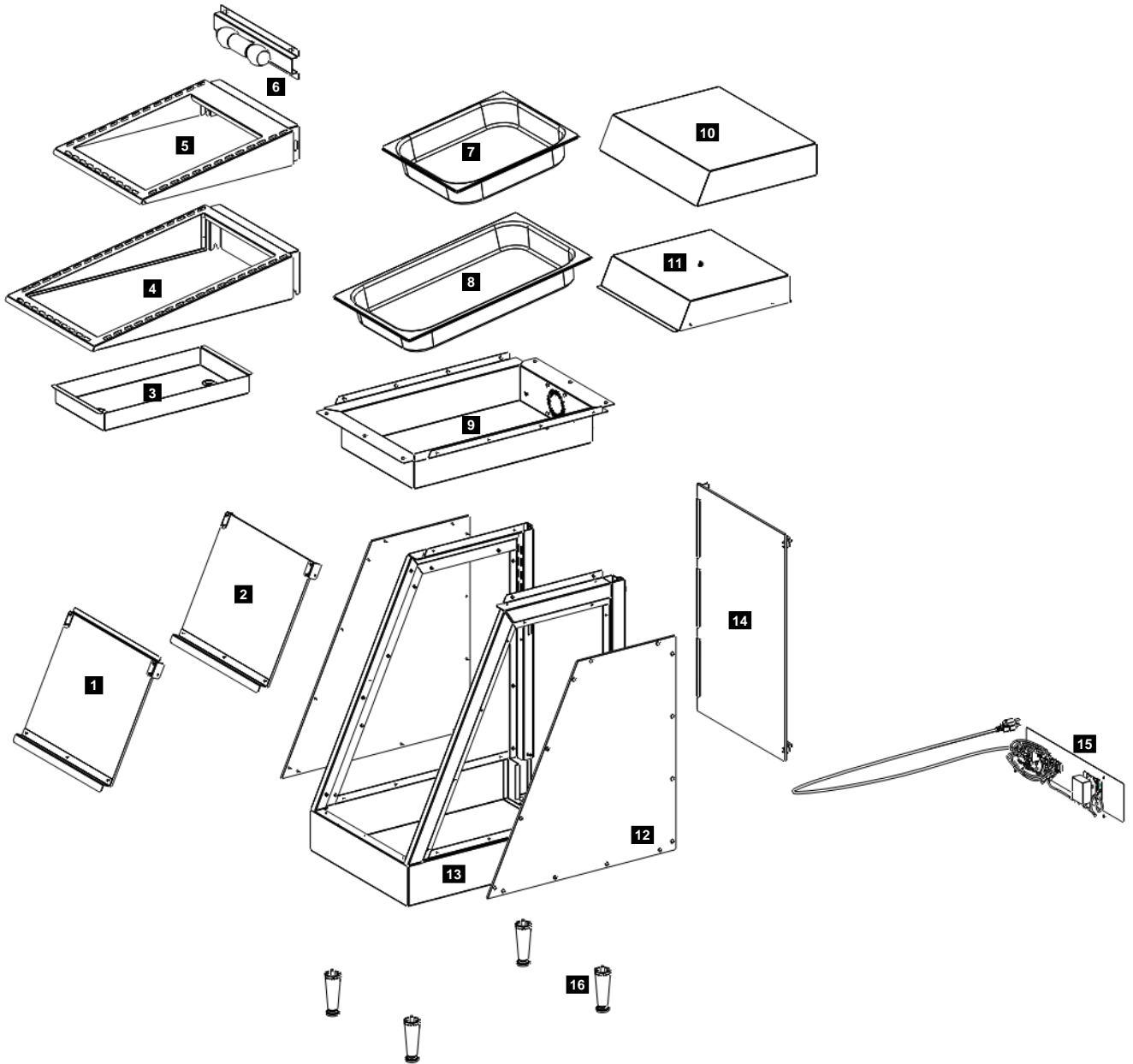


3) Wire Racks



Other Options may be available, consult factory at 603-225-6684 or online at www.perfectfry.com for more information.

BLOW-APART DIAGRAM & PARTS LIST



Item	Description	Part #
1	Bottom Front Lid Assembly	TBD
2	Top Front Lid Assembly	TBD
3	Water Tray	TBD
4	Bottom Shelf	TBD
5	Top Shelf	TBD
6	Lamp holder Bracket	TBD
7	Top Shelf 2/3 Size Food Pan	TBD
8	Bottom Shelf Full size Food Pan	TBD

Item	Description	Part #
9	Insulation Cover	TBD
10	Top Cover	TBD
11	Reflector	TBD
12	Side Polycarbonate	TBD
13	Merchandiser Frame	TBD
14	Back Door	TBD
15	4" Legs	6HA003
16	Back Panel Assembly	TBD

PERFECT FRY LIMITED WARRANTY

TERMS OF WARRANTY

- 1) Perfect Fry Company LLC warrants this fryer to be free from defects in materials and workmanship and will repair or replace it at Perfect Fry Company LLC's option for a period of one year after purchase providing the purchaser follows the manufacturer's recommended procedures for operation and maintenance contained in this manual. Perfect Fry Company LLC shall not be liable for injury or damage to property other than this fryer.
- 2) The warranty applies to materials at the factory for one year and labor for one year from date of purchase. The warranty does not include materials and labor employed in cleaning the heated merchandiser. Any and all transportation and shipping charges and expenses are the responsibility of the Purchaser. The warranty card must be completed and registered with Perfect Fry Company LLC within 30 days of purchase to validate the warranty. The warranty will cease to exist if maintenance has not been performed according to the manufacturer's instructions. The warranty does not cover coated incandescent light bulbs or scratches to the polycarbonate. This warranty does not cover damage arising from or caused by improper maintenance, directly or indirectly, transportation, accident, misuse, improper installation, fire, flood, or acts of God. Parts repaired or replaced under this warranty are warranted throughout the remainder of the original warranty period only. The warranty does not apply to parts and service supplied or obtained from other than Perfect Fry or its authorized distributors.
- 3) Other than the warranty expressed in clause 1) hereof, Perfect Fry Company LLC expressly disclaims all conditions and warranties, express or implied, including, without limitation, the implied warranties of merchantability and fitness for a particular purpose. Perfect Fry shall not be responsible for, nor does this warranty extend to, any consequential or incidental damages or expenses of any kind or nature, regardless of the cause thereof or any knowledge which Perfect Fry may have regarding the probability of the occurrence of such damages or expenses including, without limitation, injury to persons or property, loss of life, loss of use of the products, lost goodwill, loss of income, lost resale profits, work stoppage, impairment of other goods, breach of contract, negligence or such other actions as may be deemed or alleged to be the cause of a loss or damage.



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