

DSE SERIES MODELS

VENTLESS/HOODLESS COUNTERTOP DEEP FRYER



Advanced by Design



- SELF VENTING
- ODORLESS
- HEPA STYLE AIR FILTRATION
- PROGRAMMABLE CONTROLS
- EASY TO CLEAN
- SMALL FOOTPRINT
- LARGE OUTPUT
- MODULAR DESIGN



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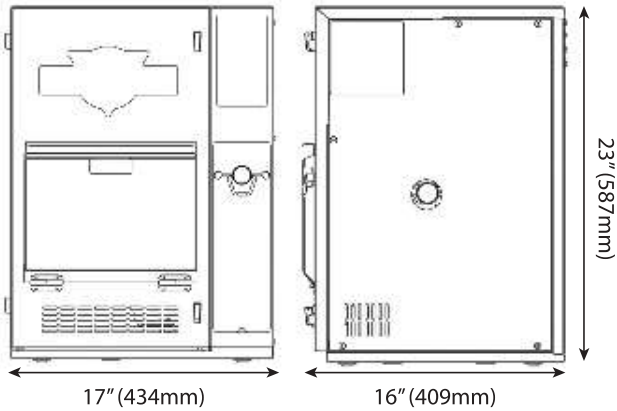
The Benchmark in Ventless Deep Frying



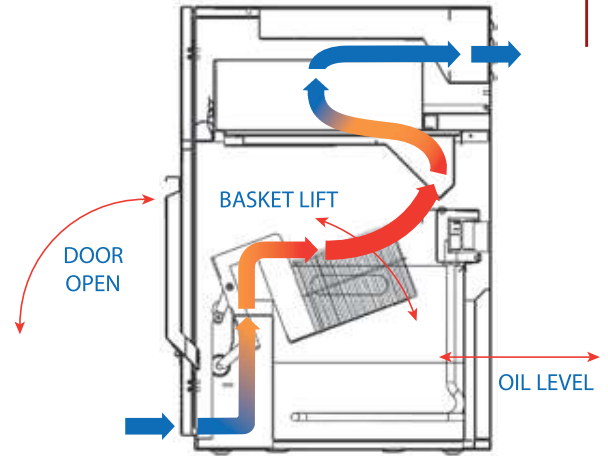
P/N 83716 Rev B (2/21)

CLEARANCES

1" all around and 0" on top.



AIRFLOW DIAGRAM

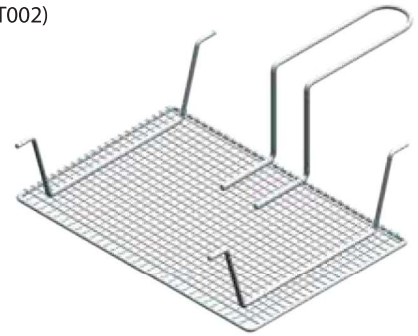


SPECIFICATIONS TABLE

MODEL	DSE570	DSE375	DSE570	DSE300
Power Supply (volts) ¹	240	240	400/230Y 3 Phase	240
Current (amps)*	24	16	8.2	12.5
Cord Option	8/3 Power Cord, No Plug	10/3 Power Cord, No Plug	Field Wired	12/3 Power Cord, No Plug
Power (kilowatts)	5.7	3.8	5.7	3.0
Capacity (kg/hr) ^{†**}	27 kg (60 lbs)	20 kg (45 lbs)	27 kg (60 lbs)	14 kg (30 lbs)

BASKETS

OPTIONAL BASKET COVER
(ordered separately
part no. 6HT002)



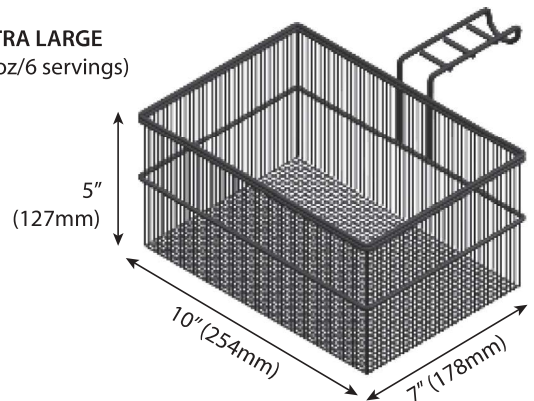
GENERAL SPECIFICATIONS

All Models

Phase	3 phase (5 wire)
Cycles	50/60 Hz
Weight	80 lbs (36 kg)
Shipping Weight	114 lbs (52 kg)
Shipping Dimensions	Depth 21" (533 mm) Width 22" (559 mm) Height 27" (686 mm)
Shipping Cube	7.56 ft ³ (.214 m ³)
Oil Capacity	2 US Gallons (8 L)
Construction	304 Stainless Steel

*For use on an individual branch circuit.
This fryer must be properly connected to a grounded, dedicated phase circuit according to local installation standards and codes.
** Using 1 1/2 minute fast fries

EXTRA LARGE (32oz/6 servings)



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.