DSA

FULLY AUTOMATIC VENTLESS ELECTRIC COUNTERTOP DEEP FRYER



KEY FEATURES

- Fully automated cooking system
- Front loading/front dispensing
- Integral ventless design
- Large output
- Small footprint
- Fully enclosed
- Odorless
- Easy to clean
- Non-stick basket

TOUCH CONTROL

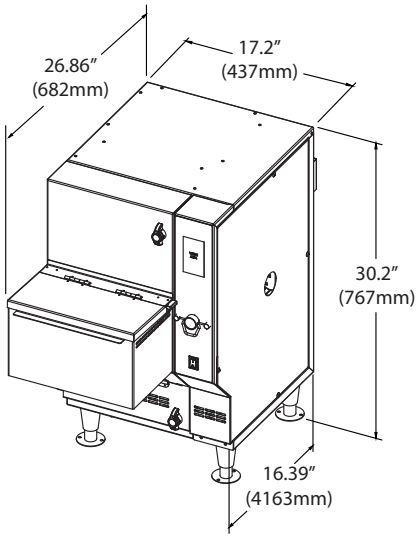
- Cook time sensitivity (CTS)™
- Preset counters
- Food type sensitivity (FTS)™
- Stand by mode
- Dual load cooking with Rapid Fry™ technology
- Hold time monitor

OPEN KITCHEN Ready

The Benchmark in Ventless Deep Frying

PERFECT FRY COMPANY
42 Allen Martin Drive, Essex Junction, VT 05452 (802) 658-6600 www.perfectfry.com

P/N 84272 Rev F (7/26)



OPTIONS & ACCESSORIES

- **PERFECT FILTER KIT** - includes (1) Oil Filter unit, hand held oil tester w/storage bracket and 100 disposable filter pads
- **HEAT LAMP** - plugs into the back of DSA fryer
- **LOCKING LATCH** - Employee safe guard (must specify on order)
- **AIR FILTER REPLACEMENT KIT** - Includes carbon and HEPA filter
- **WIFI/CLOUD CONNECTIVITY** wifi module to connect to **Open Kitchen**, allowing remote access and data aquisition.
- **Open Kitchen SAP** (Secure Access Point)

COOKING CAPACITY

Oil Capacity	2.9 US Gallons (11 L)
Product Capacity	3 lbs per load (1.3kg)

WEIGHTS & SHIPPING

Product Weight	134 lbs (60.78 kg)
Shipping Weight	159 lbs (72.12 kg)
Shipping Dimensions	Depth 24″ (610 mm) Width 29″ (737 mm) Height 36″ (914 mm)
Shipping Cube	9.52 ft3 (.271 m3)

CLEARANCES

Sides	1″ (25.4mm)
Back	2″ (50.8mm)
Top	0″ (0mm)

HEAT LOAD

2,108 Watts

ELECTRICAL SPECIFICATIONS

MODEL	VAC	KW	KW W/ OPTIONAL HEAT LAMP	CYCLE	PHASE	AMP	AMP W/ OPTIONAL HEAT LAMP	NEMA
DSA500	220	5.5	5.9	50	1	23	25	6-30P
DSA730		8.0	8.4	50	1	34	35	6-50P
DSA500	220/380	4.6	5.0	50/60	3	7	8	*
DSA730		6.7	7.1		3	11	11	*
DSA500	230/400	5.0	5.4	50/60	3	8	8	*
DSA730		7.3	7.7		3	11	12	*
DSA500	240/415	5.5	5.9	50/60	3	8	9	*
DSA730		8.0	8.4		3	12	12	*

* No plug supplied. 1 Phase: Cord only | 3 Phase: No cord or plug

For use on an individual branch circuit. Fryer must be properly connected to a grounded, dedicated phase circuit according to local standards and codes.

DUAL LOAD RAPIDFRY™ TECHNOLOGY

RapidFry™technology allows the operator to pre-load food into the drawer while other food product is frying in the cooking oil. The second load of food will automatically begin cooking once the first cook cycle is completed.



PERFECT FRY™ PORTABLE OIL FILTER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.