

# High Volume Pressure Fryers

PFPF-55EH

## SPECIFICATION SHEET

PFPF-55EH

### PowerFry PFPF-55EH Electric Pressure Fryer

Pressure frying offers a range of advantages, including the ability to cook at lower temperatures—extending oil life and reducing overall cooking times. This is especially beneficial during peak service periods. The pressure cooking method also helps retain the natural juices of the food while minimizing oil absorption, resulting in tender, flavorful, and less greasy products.

The POWERFRY PFPF55EH is a standout among electric pressure fryers, capable of cooking up to 24 pounds (11 kg) of food in a single batch. For high-volume kitchens, this translates into higher efficiency and significant savings in labor, oil, energy, and maintenance when compared to smaller-capacity fryers from other brands.

Designed for performance, reliability, and innovation, the POWERFRY line continues to lead the industry. Its powerful, high-efficiency immersed heating elements ensure rapid temperature recovery without compromising energy efficiency. Even large batches are cooked consistently and handled easily thanks to a patented counter-balance lift system.

To simplify operations, the fryer is equipped with a built-in filtration system that cleans and returns hot oil within minutes—eliminating the need for separate pans or pumps and avoiding the risks of manually handling hot oil.

The intuitive control system offers automatic, programmable functions along with energy-saving modes, integrated filtration, and advanced cook management features, making it a smart and practical solution for busy foodservice environments.



## Product Description

- \* 8-head chicken or 11 kg of food per load\* Accepts standard half-racks to minimize product handling
- \* Counter-balance lid lift, stays locked until pressure drops to 1 psi
- \* Built-in filtration System
- \* Feature-rich computer controls
- \* Fully insulated, heavy-duty stainless steel fry pot
- \* Rectangular fry pot design promotes turbulence for even cooking

Model NO.	Capacity	Productivity	Oil Filter System	Power	Voltage	Machine Size	Control Panel	Packing Size	Net Weight
PFPF-55EH	50L	8 head whole Chicken	Built-in	17KW	3N~380V/50Hz	107*61*155cm	Digital Panel	113*68*167cm	344kg



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## PARAMETERS SHEET

### Counter-balanced Lid Lift and Lock System

Making full loads easy to handle and fryer safe to operate.

### Half Racks

To bread, load, fry and hold up to 24 pounds of chicken per load without re-racking.

### Faster Cooking

Frying under pressure seals in flavor, reduces cook time and temperature.

### Programmable

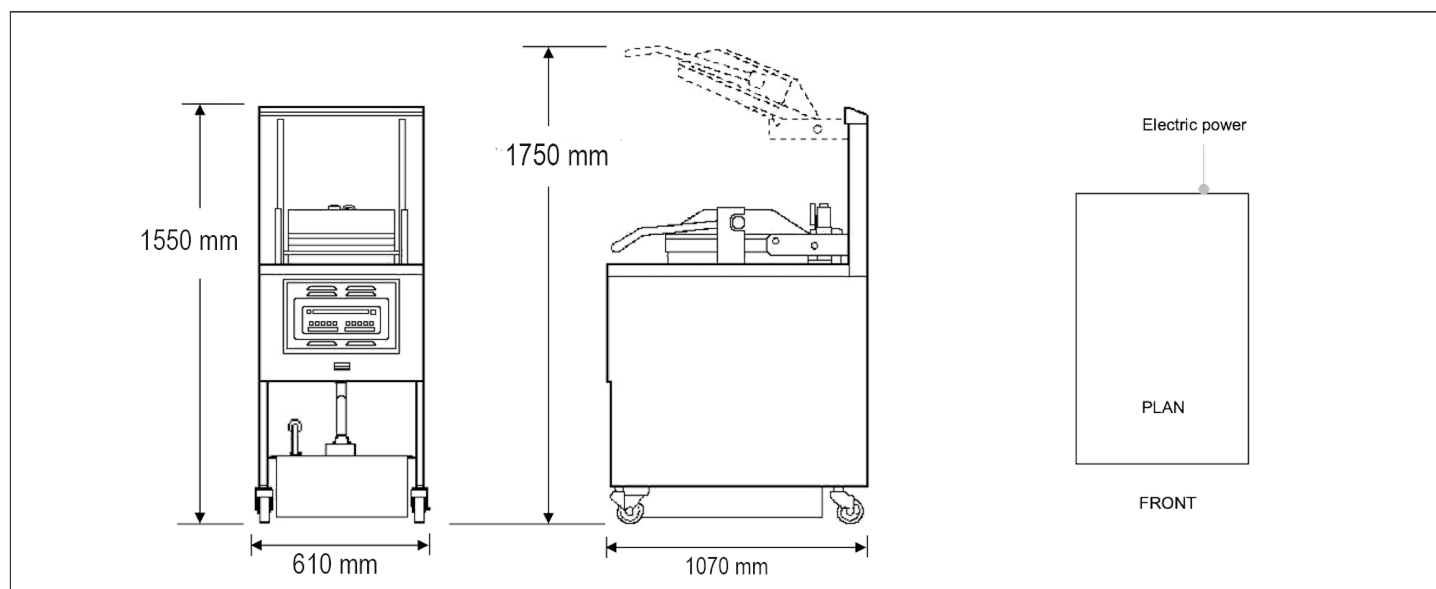
With Computron 8000 full programming and oil management features.

### Fast Recovery

With highly efficient heating elements/burners producing fast recovery.

### Built-in Filtration

For a more efficient and convenient way to improve productivity



**PLEASE DO READ USER MANUAL CAREFULLY  
BEFORE USING THE EQUIPMENT**



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