



Perfect Fry
anywhere, anytime, without limits





**NO KITCHEN, NO CHEF,
NO WORRIES!**



PERFECT FRIED FOOD WITH GROSS MARGINS OF 70% OR MORE!

The Perfect Fry was designed to enable any businesses to offer fried food anywhere, anytime without limitation.

Do you have a Cafe with great coffee sales but missing more substantial meals to offer or hot chips that you just can't deliver?

Do you have a service station, with good pie and sandwich sales, great traffic flow but looking to take your hot food offer to the next level?

Do you have a pub or a club with hungry customers but can't justify the 24/7 kitchen overheads?

The Perfect Fry can offer you a great range of terrific quality, tasty fried food really quickly and easily in any type of business!

While there are many equipment options available on today's market, nothing quite competes with frying in oil. The taste and texture simply cannot be replicated. However, oil can be perceived as tricky to work with. This was before the Perfect Fry.

Cleverly designed as a countertop solution, the Perfect Fry does not require a kitchen, Chef or hospitality-trained staff, and is suitable for small spaces offering big output and great tasting food. Say goodbye to the requirement for exhaust hoods or the risks associated with open frying, all elements including cooking oil are cleverly hidden inside the machine to ensure the highest levels of safety for your staff.

WHAT CAN YOU COOK IN A PERFECT FRY?

- ✓ Chips
- ✓ Wedges
- ✓ Potato cakes
- ✓ Dims sims
- ✓ Spring rolls
- ✓ Donuts
- ✓ Chicken schnitzels
- ✓ Fried chicken
- ✓ Calamari
- ✓ Tempura/Panko prawns
- ✓ Gyozas
- ✓ Churros



CAPABILITIES

Small footprint

Requires less than 500mm of bench space.

No extraction required

Cook anywhere, with no costly extraction or canopy required. You don't even need a kitchen!

No odours or smoke

Featuring in-built air filtration, no odours or smoke are emitted, creating a more pleasant working environment for customers and staff.

Automated cooking

Simply place frozen food in the fryer, select your recipe of choice and let the fryer do the work. No more standing over hot oil. Allowing staff to get on with other tasks.

Perfect results, every time

With less human intervention, Perfect Fry takes the guess work out of achieving consistent cooking results. Add recipes with exact times and temperatures and achieve the perfect colour and texture every time.



Smart technology

- Intuitive and easy to operate touch screen.
- Programmed cooking – create recipes and group cooking options (dayparts/menus)
- Conveniently upload recipes via USB.
- Receive real-time alerts on machine performance and life of parts.
- Available with open kitchen – Better monitor and manage your fryer with cloud-based software. Ideal for multi-site owners.

Safety

- No hot surfaces. Safe to touch, with oil contained and locked away from user, preventing access during use.
- Built-in fire suppression meets all compliance.

A more efficient way to fry

- No running costs of maintaining a canopy.
- Easy to clean components which are simple to remove.
- Lower oil consumption than large open deep fryers – 8-11 litres.
- Simple and easy to replace air filter cartridge.



Choose your model

Ask us about cleaner & accessories, including heat lamps!



PFC 5700 – SEMI-AUTOMATIC MODEL

The PFC 5700 offers the lowest oil consumption and smallest footprint of the range, cooking between 12-15kgs of frozen product per hour. The PFC is often the go-to for operators cooking delicate products such as panko prawns and crumbed chicken.



PFA 7200 – FULLY-AUTOMATIC MODEL

The PFA 7200 is fully automatic, cooking 15-18kgs of frozen product per hour. Offering lightning-fast oil recovery times, the PFA is ideal for operators wanting to produce large volumes of food in a short period of time, while ensuring the highest levels of safety.



Easy to use:
No chef,
no worries

No Smells:
Air Filtration
System

Easy to Install:
No hood or
canopy

**Frying is Still
the Best:**
Taste Matters

Safe:
No Access to
Hot Oil

**Easy to
Maintain:**
Modular

Large Output:
Automated
Cooking

Huge Variety:
Cook just
About
Everything



PFC 5700 - HOW IT WORKS



Step 1

Place the food in the basket and insert into machine



By design, Perfect Fry machines are very easy to use. To use the PFC, select either manual mode or select cook by recipe. Load up to 1kg of frozen food into the basket and place inside the unit. Select your recipe of choice or set your time of cook manually. The basket will automatically lower into the oil to cook. When cooking is completed, the machine will automatically lift the basket out and drain the food inside the machine. You will hear beeps to indicate the process has finished and the basket can be removed. Frying time is generally 2 to 6 minutes for most products.

Step 2

Select recipe or input cooking time



Step 3

Wait for beep to remove the basket to serve food



PFA 7200 - HOW IT WORKS



Step 1

Open lid of the hopper, and fill with food



Fully automated, the PFA 7200 requires minimal human intervention. To use the PFA, select either manual mode or select cook by recipe. Place up to 1kg of frozen food into the hopper and close the lid. Select your recipe of choice or set your time of cook manually. The basket will automatically lower into the oil to cook. When cooking is completed, the machine will automatically lift the basket out and drain the food inside the machine. You will hear beeps to indicate the process has finished, and the food will automatically dispense below the machine. Frying time is generally 2 to 6 minutes for most products.

Step 2

Select recipe or input time of cook



Step 3

Wait for beep to collect food from tray beneath





ABOUT MERIS

At Meris, we partner with customers to make the preparation and display of high quality, high margin foods quick and simple with a complete range of innovative and tailored food solutions. Combining global insights, top quality equipment and service, our very own in-house chef and a genuine passion for food, Meris helps businesses deliver fresher, healthier and more appealing food options that are guaranteed to delight taste buds and accountants alike. We are there for the long term to provide backup and support to ensure that you are always running smoothly because we know that the work doesn't stop with the purchase of your machine. Our team is on hand to assist with product training, food development, technological support and even growth strategy where needed.



For over 30 years, Meris has helped businesses grow sales and improve productivity with a range of innovative food-to-go equipment solutions. We've long believed that people deserve great food wherever they may be, whether that's a 5 a.m. road-trip servo stop, catching up with mates over a cold beer at the local club or grabbing something healthy yet kid friendly from the supermarket at the end of a busy day.

We've helped hundreds of customers prepare, hold and display menu items that make a real difference to their bottom line, but for us, it's always been about much more than that. We believe that what we do helps businesses unlock their passion for foods as well as unlock the opportunity to create long-lasting relationships with their customers. Our process includes pre-sales extra support, where we work on understanding the variables of our clients businesses to assist and create a better overall solution.

Our process is to both provide the right solutions and support you through the journey, we do this through;

Understanding the needs of your business

Food selection and menu development

Create the layout and food equipment

In store presentation and training, how to use cooking process

Packaging, oil type and maintenance

Try the Perfect Fry out for yourself at a complimentary product demonstration.

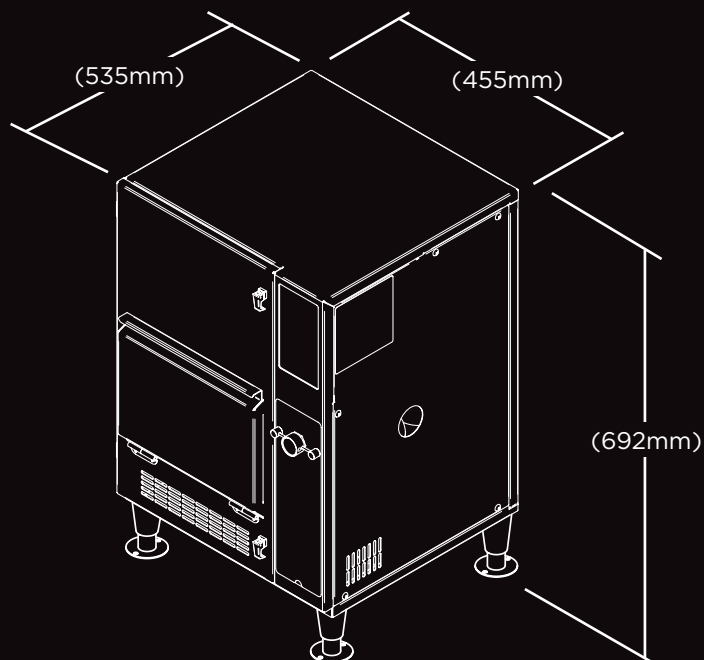
You can even bring in your own food to trial!

For more information, or to book an appointment at our showroom, contact us today!

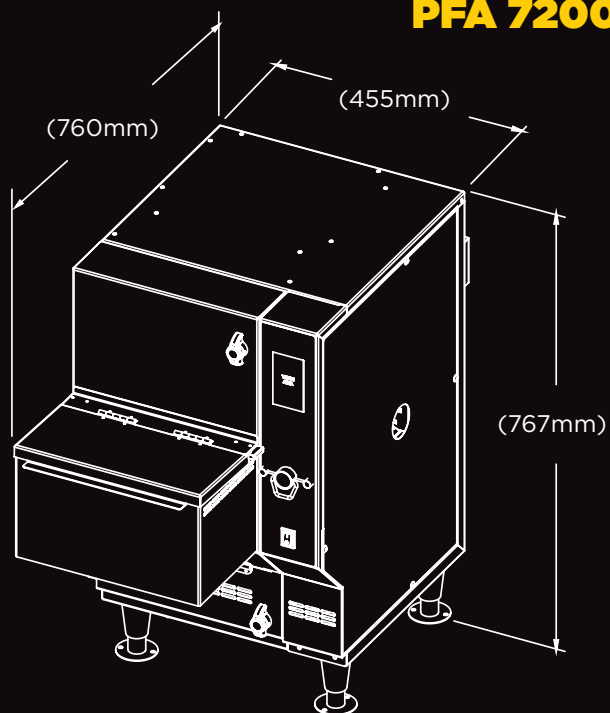
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PFC 5700



PFA 7200



Model Name	PFC 5700	PFA 7200
Model Number	PFE-PFC5702	PFE-PFA7202
Dimensions W x D X H (mm)	455 x 535 x 692	455 x 760 x 767
Power Supply	240v/50hz	240v/50hz
Phase	Single	Single
Current (A)	22	30
Power (Kw)	5	7.2
Capacity	12-15kg per hour	15-18kg per hour
Oil Volume	8ltr	11ltr
Weight	36kg	57kg
Min. Bench Dimensions D (mm)	500	760



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