



WOULD YOU LIKE EXTRA MARGIN WITH THAT?





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!

'Food on the go' is undeniably one the fastest-growing categories across Australia worth over \$1.6 billion and growing. Simply put, food has become a red hot opportunity and at Meris, our goal is to help our customers make the most of it. Profits aside it is important we do not compromise on the quality of the food and the ease in which it is made by your staff. Our goal is to ensure you're able to deliver great tasting quality food for your customers that will keep them coming back for more.

Cleverly designed as a countertop solution, the Perfect Fry does not require a kitchen, cook or chefs 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 for safety and the ultimate cooking results.

EXPLORE THE TYPE OF FOOD YOU CAN OFFER.

With the Perfect Fry, redefine your menu to offer either a complete meal or just super tasty "on the go meals". The Perfect Fry can serve up anything from high end soft shell crab, tempura prawns, chicken wings/ drumettes, chicken schnitzels, through to french fries, calamari pieces, classic

fish and chips, chips to accompany a burger, and regular items such as wedges, potato cakes, dim sims and spring rolls. The Perfect Fried component is integral to creating an overall menu in any type of business, plus dishes like these aren't just big on flavour - they're big business too.



CAPABILITIES

Small footprint - "bench top countertop size."

At 43cm wide it fits anywhere.
Its the same size as a microwave.

Easy to install - "plug and play."

It doesn't need to be placed in a kitchen, doesn't need a range hood or a canopy.

Inbuilt air filtration system - "no smells."

It filters all the air inside the machine. It takes away those bad smells and means it can be placed even in front of house.

Fully automated cooking - "anyone can cook."

A staff member only needs to take food from the freezer or from the fridge, pop it into the hopper, close the lid, select the right program, hit the button, and walk away.

Perfect fry every time.

Gives you the confidence of knowing that the machine is now managing the process of cooking. The perfect fry cooks food perfectly down to the second, and it will dispense the food automatically into the tray on the bench.



Smart technology:

- Programmed cooking - preset menu.
- Cooks with time sensitivity, - measuring the oil temperature and changing it based on the quantity of food. It will automatically adjust the cook time to give you just the right quality of food.
- Food type sensitivity - "perfect fry" every time. If you have customers with any food type sensitivity, we can change a lot of the parameters on trays and baskets and many other things to suit the food type you are cooking.

Safety

- No hot surfaces - "safe to touch." The perfect fry is built to be very safe, there are no hot surfaces and the units have a barrier between the operator and the oil at all times so anyone can use this.
- Built in fire suppression and extinguisher - "meets all compliance."

The Perfect Fry is more efficient and effective than any of those big old-fashioned fryers.

- Easy to clean, components which are simple to remove.
- Lower oil consumption than a big open deep fryer - 11 litres in the large and 8 litres in the small.
- No running costs of maintaining a canopy.
- A simple air filter cartridge that gets changed inside the machine.



Select the product for your store, or we can help you decide!



PFC - COOK THE BOUTIQUE MENU

If you are seeking more interaction and control of the food you are cooking this is the unit for you. Gives total control for different food types from hot chips through to panko crumbed king prawns or for sushi had rolls with fried chicken. This model offers lower oil consumption, with a smaller footprint and price to match.



PFA - FULLY ROBOTIC

Faster cooking and lightening fast oil recovery time to maximise your food output for high volume businesses. The automated operation makes it easy for anyone to use and reduces labour inputs.



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

By Nature the Perfect Fry machines are very easy to use. The PFC5700 enables you to interact with the food before placing into the basket, however safe as you don't come into contact with any oil. To use the machine it is a simple step by process whereby you place food in the basket and place the basket inside the unit. You then select either the pre-set button for the food you're cooking or proceed manually (you choose the time desired). The basket will automatically lower into the oil to cook and when it is completed the machine will simply lift the basket out and drains in the machine. You will hear beeps to indicate the process has finished and the food can then be removed from the basket. Frying time is generally 2 to 6 minutes for most products.



Step 1
Place the food in the basket



Step 2
Open the unit and place the basket inside and close door



Step 3
Select pre-set or manual cooking mode



Step 4
Wait for beep to remove the basket to serve food



PFA 7200 - HOW IT WORKS

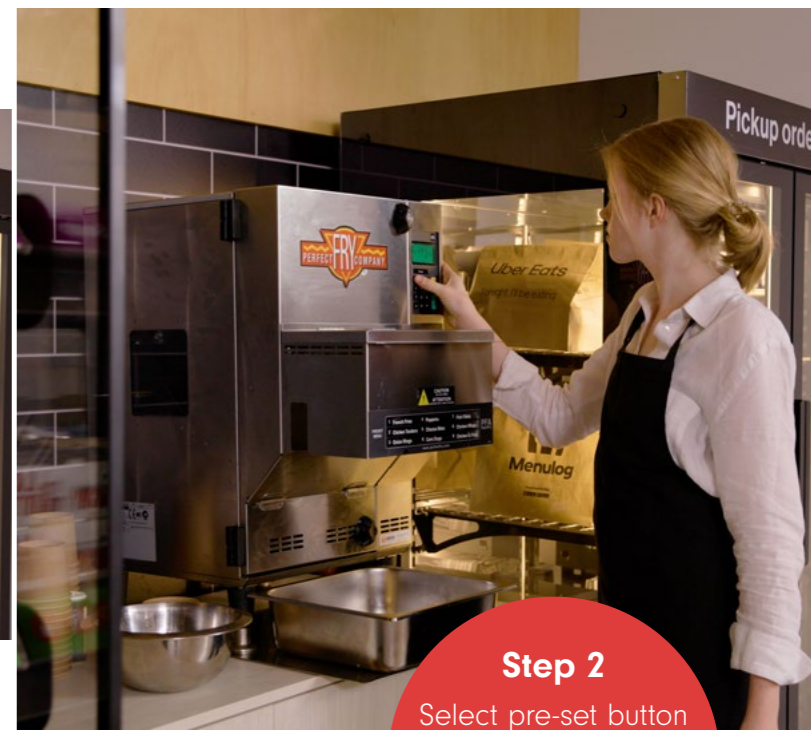
By Nature the Perfect Fry machines are very easy to use. The PFA 7200 enables you to cook larger volumes of food, again safe for anyone to use (no cooking skills required) as you don't come into contact with any oil. To use the machine it is a simple step by process whereby you place food in the hopper and then select either the pre-set button for the food you're cooking or proceed manually (you choose the time desired). The machine will automatically cook the food in the oil within the machine. When it is completed the machine will lift the basket draining the food in the machine. You will hear beeps to indicate the process has finished and the food will automatically dispense below the machine, this can be collected in a tray and served. Frying time is generally 2 to 6 minutes for most products.



Step 1
Open lid of the hopper, fill hopper with food



A simple three step process;



Step 2
Select pre-set button for the food type you're cooking or enter a time manually



Step 3
Wait for beep to collect food from tray beneath





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 25 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

Together, these make us experts but more importantly, they make us partners. If you would like to learn more or come and see the Perfect Fry in action, our showroom is open (by appointment) where you can view, caress and inspect our trove of top-notch equipment for yourself. Our expert team can coordinate a time to meet with you, discuss your bespoke business requirements and decide the ultimate equipment solutions to meet your needs (and your customer's cravings).

GET IN TOUCH

1800 265 771 (WITHIN AUSTRALIA)

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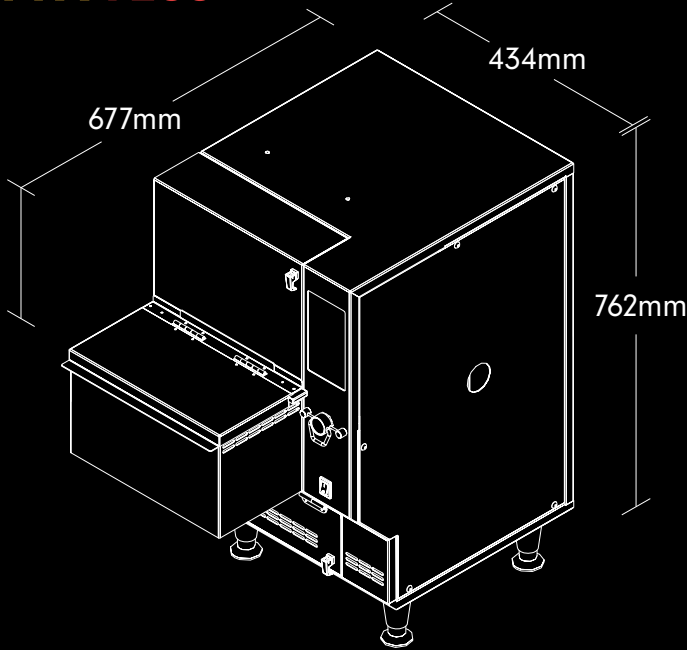
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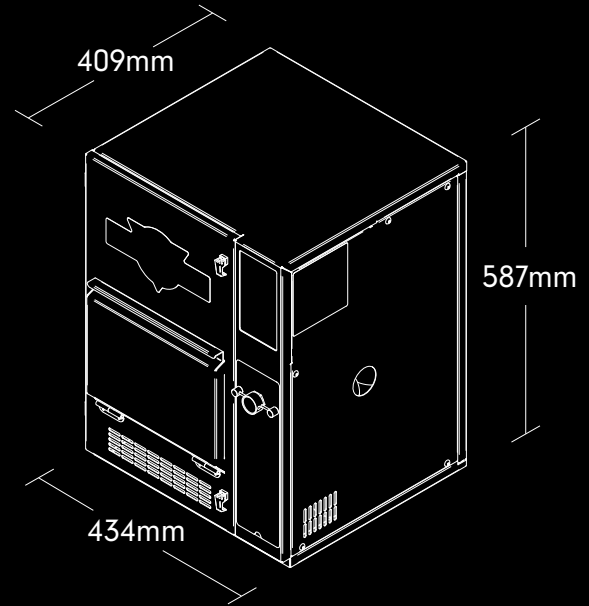




PFA 7200



PFC 5700



Model	Dimensions - H x W x D	Power Supply	Phase	Current (A)	Power (Kw)	Capacity*	Oil Volume	Weight
PFA 7200	762 x 434 x 677mm	240v/50hz	Single	30	7.2	16-22kg	11ltr	57kg
PFC 5700	587 x 434 x 409mm	240v/50hz	Single	24	5.7	12-18kg	8ltr	36kg

*Capacity varies based on product type and cooking times.



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