

SFC SERIES MODELS

VENTLESS/HOODLESS CENTRIFUGAL COUNTERTOP DEEP FRYER

# Advanced by Design



**SPINFRESH**  
A FRESH SPIN ON FOOD

37% REDUCTION  
IN FAT

51% RECOVERY  
IN OIL BACK  
INTO FRYER

SELF VENTING

ODORLESS

HEPA STYLE  
AIR FILTRATION

INTEGRAL FIRE  
SUPPRESSION  
(available on selected models)

PROGRAMMABLE  
CONTROLS

EASY TO CLEAN

LARGE OUTPUT



AVAILABLE FROM:

PHONE: 0161 874 5400

ADDRESS: Unit 8/9 Harp Road, Trafford Park, Manchester, M17 1SR

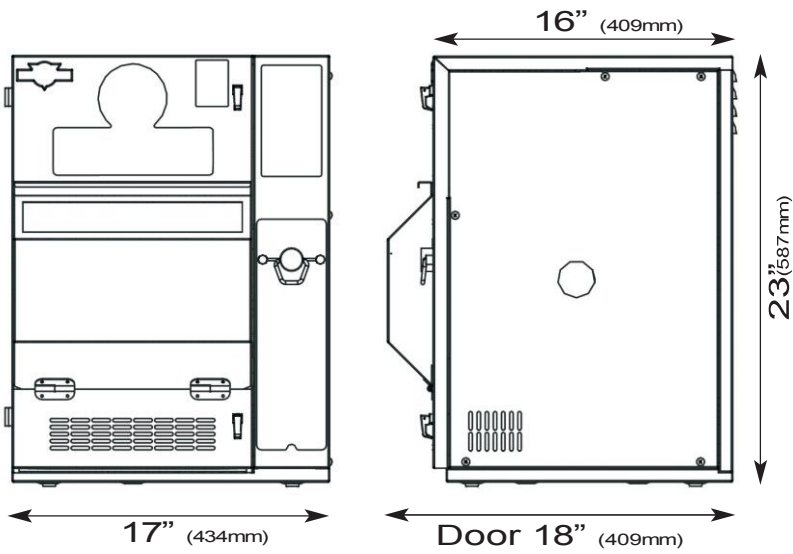
FAX: 0161 872 3296

E-MAIL: sales@malibu-corporation.com

WEB: www.malibu-corporation.com

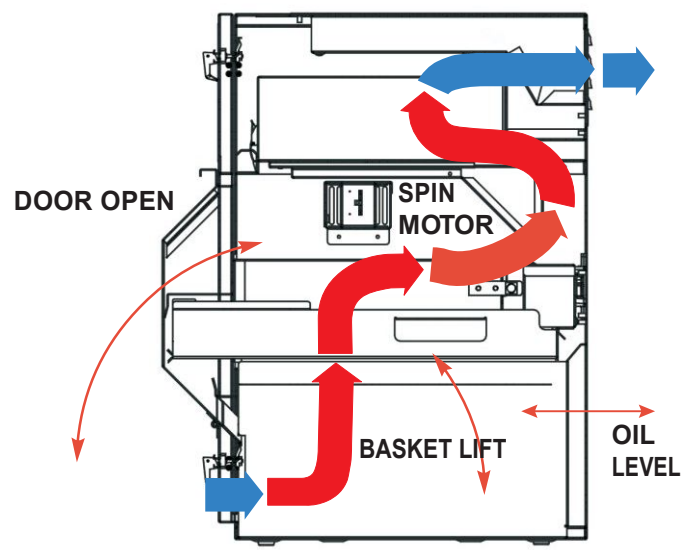
**Malibu**  
CORPORATION LTD.





**CLEARANCES**  
1" all around and 0" on top.

**AIRFLOW DIAGRAM**



**SPECIFICATIONS TABLE**

MODEL	SFC3750	SFC5700	SFC5708
POWER SUPPLY (volts)	240	240	240
CURRENT (amps)	18	26	29
CIRCUIT CURRENT (amps)	min. 20**	min. 30**	min. 30**
NEMA NUMBER	No cord	No cord	No cord
POWER (kilowatts)	4.3	6.2	6.0
CAPACITY (lbs/hr)*	35	50	50

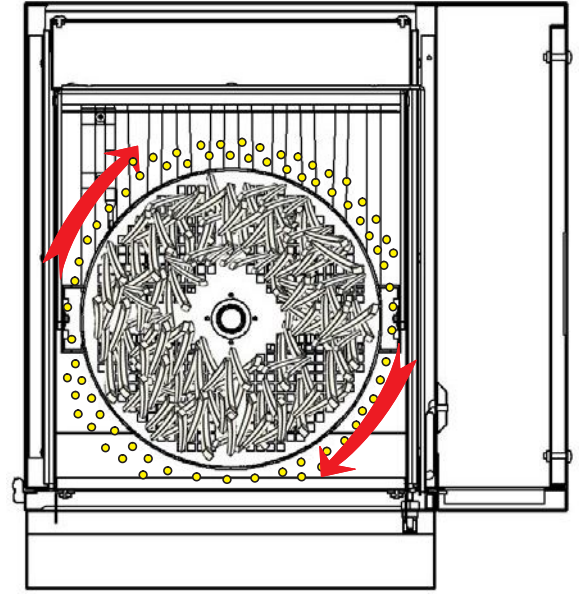
**GENERAL SPECIFICATIONS (all models)**

International models available upon request.

\*Based on up to 1 1/2 minute fast fries.

\*\*For use on an individual branch circuit. Power cord and plug to be installed on site by a qualified electrician.

Phase	Single (3 wire)
Cycles	50/60 Hz
Weight	80 lb (36 kg)
Shipping Weight	95 lb (43 kg)
Shipping Dimensions	Depth 24" (610 mm) Width 22" (559 mm) Height 27" (686 mm)
Shipping Cube	8.25 cu. ft. (.234 cu. m)
Oil Capacity	2.67 US Gallons (10 liters)



**OIL EXTRACTED DURING SPIN CYCLE**

Up to 51% recovery of oil  
Up to 37% decrease in fat  
Longer holding times  
Better tasting food



NOTE: Specifications of final production models may vary from the above.