

OCF30G Ultimate Oil-Conserving Gas Fryers -- CE

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

OCF30G Ultimate Oil-Conserving Gas Fryers -- CE

Models

- FPGL130C FPGL130-2C



- 40% less oil; 10% less energy
- SMART4U® 3000 Controller
 - Maintains food quality
 - Extends oil life
 - Monitors equipment performance
 - Supports frystation management best practices

Standard Features

- 30-lb. (15 liter)* frypot with open-pot design requires 40% less oil to cook as much food as frypots almost twice its size, while using 10% less energy and producing less waste.
- Frying area 13" x 14" x 3-3/4" (33 x 36 x 9.5 cm) full frypot; 6" x 14" x 3-1/2" (15 x 36 x 8.9 cm) split frypot
- SMART4U® Technology
 - 3000 controller has operation management features that monitor and help control food and oil quality, oil life, and equipment performance. Has 20 programmable cook buttons and auto adjusts cook time to load size.
- Innovative safety features offer proprietary advantages over other fryers--automatic high-limit reset and audible alarm if 2nd drain is opened.
- Independent frypot construction of batteries makes it easy to repair or replace a frypot while maintaining continuous operation.
- Durable, infrared burners.
- Center-mounted RTD, 1° action thermostat.
- Built-in filtration with rear oil flush puts filtration where it's most convenient to use, right in the fryer battery.
- Stainless steel frypot, door, and cabinet sides
- Adjustable casters
- 3/4" gas connection
- Drain safety switch

Options & Accessories

- Oil Attendant® Auto Top Off (See OCF30ATOG spec sheet)
- CM3.5 controller
- Baskets lifts
- Spreader cabinet -- any single placement
- Stainless steel frypot covers
- Sediment tray for full frypot only
- Fish plate for full frypot only
- Side splash shield
- Full basket
- Triplet basket
- Chicken/Fish tray
- Crumb scoop

Specifications

Frymaster's OCF30G gas fryers are the ultimate oil-conserving, high-performance fryers, available as a single fryer and 2-4 frypot battery models. As operators are pressured to do more with less, the OCF30G gas fryers help improve profit margins with labor and energy-saving features, contribute to green and sustainability initiatives, safeguard workers, and move toward healthier eating.

The open stainless steel frypot is easy to clean. These fryers reduce operating costs by using less oil, 30-lbs versus 50-lbs. Oil life is maximized because the smaller frypot maintains a favorable ratio of fresh to used oil. This higher ratio of fresh oil slows down the accumulation of breakdown products that shortens oil life so the oil lasts longer. Less oil to fill and longer times between fills saves operators well over 40% on their oil costs.

This savings helps meet consumer demand for healthier food choices and regulatory mandates to use trans fat-free oils by offsetting the higher cost of these oils. A new COOL Mode feature reduces the temperature when the fryer is not in use and saves energy.

The built-in filtration system encourages more frequent filtering, which preserves oil life and

ensures consistent, great-tasting food. The simple, proven, 2-lever process has recessed handles tucked safely inside the cabinet to prevent unplanned filtration and dangerous extension into busy work spaces.

The independent frypot construction of the OCF30G gas fryers makes it easy to repair or replace a frypot. Reliable operation is backed globally by Manitowoc's KitchenCare®.

The OCF30G gas fryer offers one frypot (full and/or split).

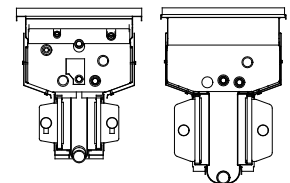
BTU/hr. input:

- **Gas 20 & Gas 25** = 70,990 Btu/hr. input (17,882 kcal/hr.) (20.8 kw) per full frypot;
- **Gas 31** = 68,260 Btu/hr. (17,194 kcal) (20 kw) per full frypot
- **Gas 20 & Gas 25** = 35,495 Btu/hr. input (8,941 kcal/hr.) (10.4 kw) per split frypot;
- **Gas 31** = 34,130 Btu/hr. (8,597 kcal) (10 kw) per split frypot

*Liter conversions are for liquid shortening @ 70° F.

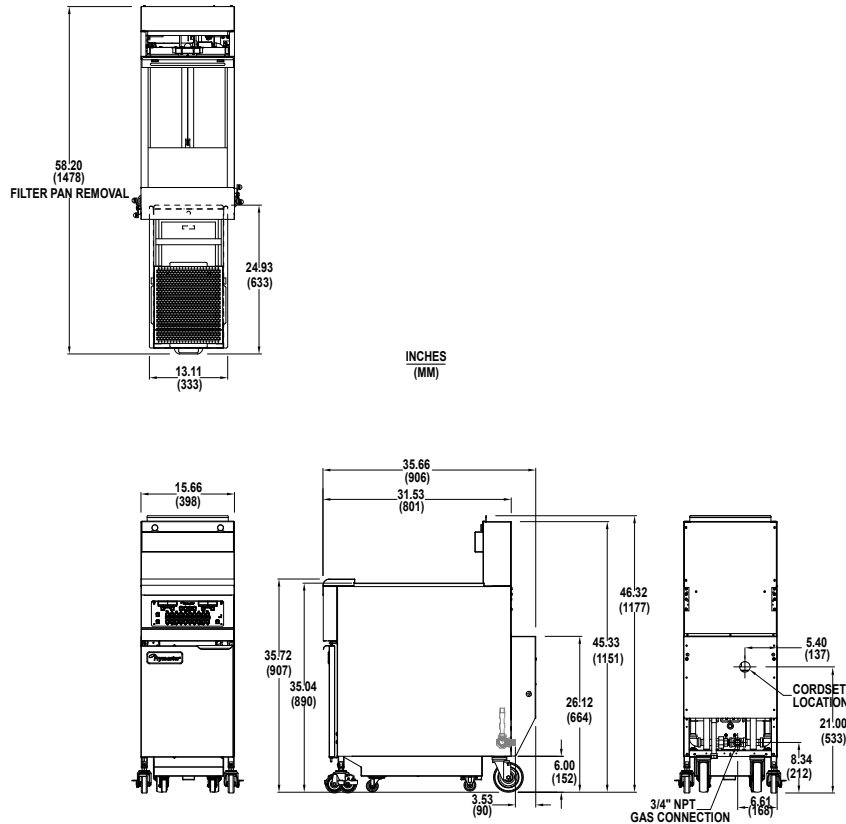


Meets CE food contact requirements.



OCF30G Gas Frypot

Standard Gas Frypot



DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	**APPROXIMATE SHIPPING INFORMATION						
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)			
FPGL130C FPGL130C SPLITS	30 lbs. (15 liters) Full Frypot 17 lbs. (8.5 liters) Split Frypot	15-5/8" (39.7)	*35-5/8" (90.5)	*45-3/8" (115.3)	235 lbs. (107 kg)	265 lbs. (120 kg)	85	20	W 21" (53.3)	D 35" (89)	H 47" (119.4)	

*Without basket lifts.

**Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.

POWER REQUIREMENTS

MODEL NO.	BASIC CE		OPTIONSC E
	CONTROLS/ FRYPOT	FILTER	BASKET LIFTS/ FRYPOT
FPGLC	230V 1 A	230V 5 A	230V 2 A

Available for natural gas, propane, butane and any LP gas combination.

HOW TO SPECIFY

FPGL130C High efficiency, oil-conserving, 30-lb. open frypot (full or split) gas fryer with 3000 controller, built-in filtration, casters and stainless steel frypot, door, and cabinet sides.

MODEL NO. EXPLANATION: FPGLX30C & FPGLX30-YZC

FP	= Built-in filter, FM represents built-in filter with spreader	C	= Controller
X	= Number of frypots (1)	-Y	= Split frypot(s) (2)
30	= 30-lb. oil capacity	Z	= Position of split frypot
		BL	= Basket lifts

NOTES

- 5 ft. (1.5 m) grounded cord set provided on Domestic fryers
- 8 ft. 10" (2.7 m) grounded cord set provided on Export/CE fryers.
- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P.

• DO NOT CURB MOUNT

CLEARANCE INFORMATION

- A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

8700 Line Avenue
Shreveport, LA 71106-6800
USA

Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

www.frymaster.com
Bulletin No. 818-0767
Revised 8/10/17
Litho in U.S.A. ©Frymaster, LLC

