



# OCF30E

## Ultimate Oil-Conserving Electric Fryers

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

OCF30E Ultimate Oil-Conserving Electric Fryers

### Models

- |                                      |                                      |                                      |                                      |                                      |                                      |
|--------------------------------------|--------------------------------------|--------------------------------------|--------------------------------------|--------------------------------------|--------------------------------------|
| <input type="checkbox"/> FPEL114C    | <input type="checkbox"/> FPEL314-2LC | <input type="checkbox"/> FPEL414-2RC | <input type="checkbox"/> FPEL117-2C  | <input type="checkbox"/> FPEL317-2RC | <input type="checkbox"/> FPEL417-4LC |
| <input type="checkbox"/> FPEL114-2C  | <input type="checkbox"/> FPEL314-2RC | <input type="checkbox"/> FPEL414-4LC | <input type="checkbox"/> FPEL217C    | <input type="checkbox"/> FPEL317-4LC | <input type="checkbox"/> FPEL417-4RC |
| <input type="checkbox"/> FPEL214C    | <input type="checkbox"/> FPEL314-4LC | <input type="checkbox"/> FPEL414-4RC | <input type="checkbox"/> FPEL217-2LC | <input type="checkbox"/> FPEL317-4RC | <input type="checkbox"/> FPEL417-6LC |
| <input type="checkbox"/> FPEL214-2LC | <input type="checkbox"/> FPEL314-4RC | <input type="checkbox"/> FPEL414-6LC | <input type="checkbox"/> FPEL217-2RC | <input type="checkbox"/> FPEL317-6C  | <input type="checkbox"/> FPEL417-6RC |
| <input type="checkbox"/> FPEL214-2RC | <input type="checkbox"/> FPEL314-6C  | <input type="checkbox"/> FPEL414-6RC | <input type="checkbox"/> FPEL217-4C  | <input type="checkbox"/> FPEL417C    | <input type="checkbox"/> FPEL417-8C  |
| <input type="checkbox"/> FPEL214-4C  | <input type="checkbox"/> FPEL414C    | <input type="checkbox"/> FPEL414-8C  | <input type="checkbox"/> FPEL317C    | <input type="checkbox"/> FPEL417-2LC |                                      |
| <input type="checkbox"/> FPEL314C    | <input type="checkbox"/> FPEL414-2LC | <input type="checkbox"/> FPEL117C    | <input type="checkbox"/> FPEL317-2LC | <input type="checkbox"/> FPEL417-2RC |                                      |



- 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. 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.
- 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, self-standing, swing-up, flat-bar heating elements ensure industry-leading energy efficiency that exceeds ENERGY STAR® standards and protects against oil migration.
- 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

### Options & Accessories

- Oil Attendant™ Auto Top Off (See OCF30ATOE spec sheet)
- CM3.5 controller (OCF30E models only)
- Baskets lifts
- Spreader cabinet (select models only)
  - \*Single fryer: right or left placement
  - \*2 frypot battery: right, left or center placement
  - \*3 frypot battery: right or left placement
- Bulk oil kit
- Stainless-steel frypot covers
- Fish plate for full frypot only

Call Customer Service at 1-800-221-4583 for pricing.

### Specifications

Frymaster's OCF30E electric fryers are the ultimate oil-conserving, high-performance fryers, available in 14 kw and 17 kw power models. As operators are pressured to do more with less, the OCF30E electric 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.

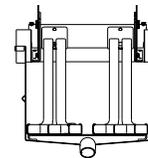
This savings helps meet consumer demand for healthier food choices and regulatory mandates to use trans fat-free oils by offsetting the higher cost of these oils. With ASTM ratings that exceed ENERGY STAR® standards for efficiency, OCF30E electric fryers qualify for energy-saving rebates. A new COOL Mode feature reduces the temperature when the fryer is not in use and saves energy.

The built-in FootPrint PRO 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.

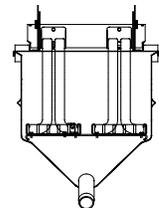
The independent frypot construction of the OCF30E electric fryers makes it easy to repair or replace a frypot while maintaining continuous operation and protects operators against non-manufacturing defect, full-battery replacement costs. Reliable operation is backed globally by Manitowoc's STAR Service.

The OCF30E electric fryer line-up offers 2-4 frypot (full and/or split) batteries and all voltages worldwide. OCF30E fryers handle liquid, semi-liquid and solid shortening types. Single unit models are also available.

- 14 kw and 17 kw full frypots
- 7 kw and 8.5 kw split frypots



OCF30E Electric Frypot



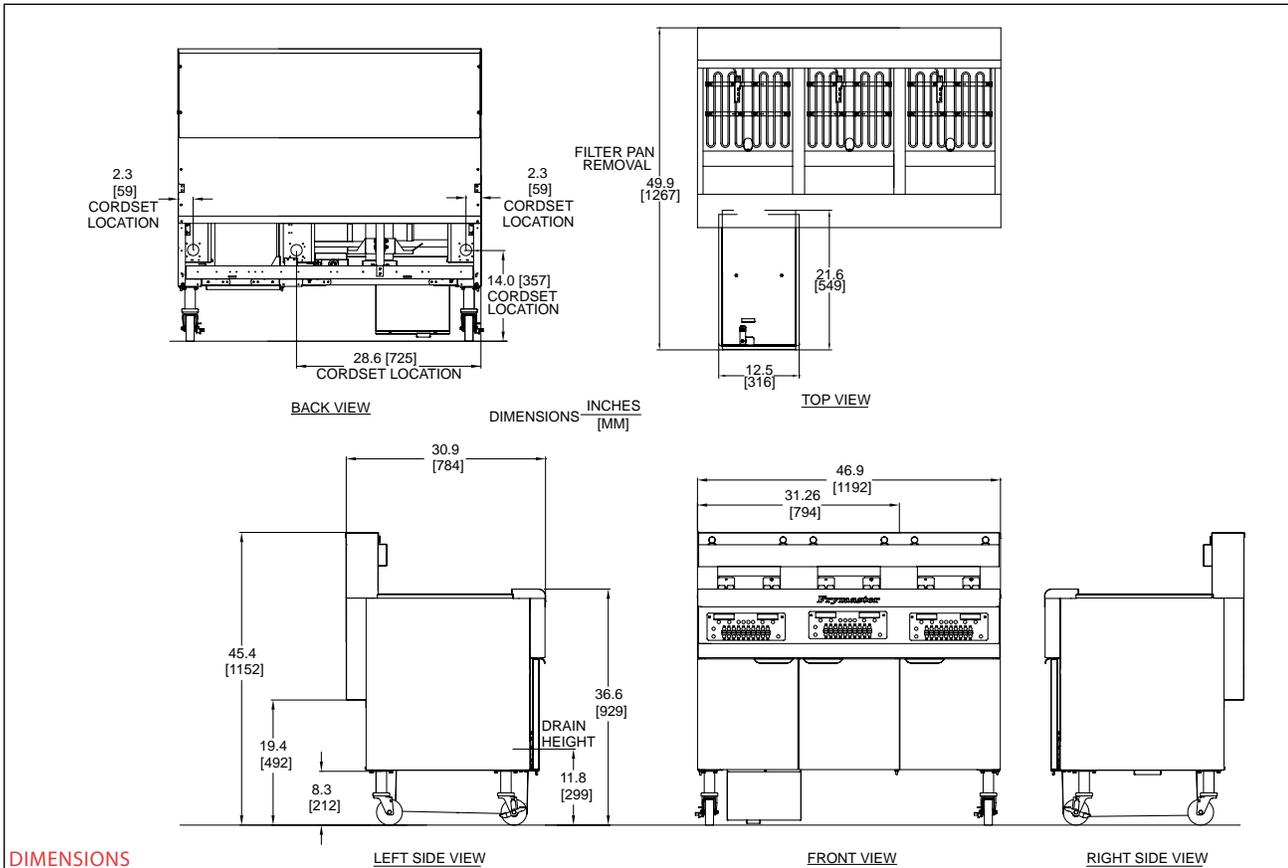
Standard Electric Frypot

8700 Line Avenue  
 Shreveport, LA 71106-6814  
 USA

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

www.frymaster.com  
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**DIMENSIONS**

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
FPEL1 (14, 17) FPEL1 (14,17) SPLITS	30 lbs. (15 liters) Full Frypot  16 lbs. (8 liters) Split Frypot	45-3/8" (115.2)	15-5/8" (39.7)	30-7/8" (78.6)	205 lbs. (93 kg)	255 lbs. (116 kg)	85	21.31	H	W	L
FPEL2 (14, 17) FPEL2 (14,17) SPLITS			31-1/4" (79.4)		305 lbs. (138 kg)	535 lbs. (243 kg)			52.5	55" (1397)	37-1/2" (953)
FPEL3 (14, 17) FPEL3 (14, 17) SPLITS			46-7/8" (119.2)		486 lbs. (220 kg)	667 lbs. (303 kg)	77.5	74.2	53" (1346)		
FPEL4 (14, 17) FPEL4 (14, 17) SPLITS			62-1/2" (158.8)		667 lbs. (303 kg)	978 lbs. (444 kg)			98.03	70" (1778)	

**POWER REQUIREMENTS, PER FRYPOT**

MODEL NO.	BASIC DOMESTIC (3 PH/3 WIRE/PLUS GROUND WIRE)				OPTIONS DOMESTIC	
	kw	ELEMENTS	CONTROLLER	FILTER	BASKET LIFTS	
FPELC	14	208V 39 A 240V 34 A 480V 17 A	208V 1 A 240V 1 A 120V 1 A	208V 5 A 240V 4 A 120V 8 A	208V 2 A 240V 2 A 120V 3 A	
FPELC	17	208V 48 A* 240V 41 A 480V 21 A	208V 1 A* 240V 1 A 120V 1 A	208V 5 A* 240V 4 A 120V 8 A	208V 2 A* 240V 2 A 120V 3 A	
	BASIC EXPORT/CE (3 PH/4 WIRE/PLUS GROUND WIRE)				OPTIONS EXPORT/CE	
FPELC	14	220V/380V 22 A 230V/400V 21 A 240V/415V 20 A	220V/380V 1 A 230V/400V 1 A 240V/415V 1 A	220V/380V 4 A 230V/400V 4 A 240V/415V 4 A	220V/380V 2 A 230V/400V 2 A 240V/415V 2 A	
FPELC	17	220V/380V 26 A 230V/400V 25 A 240V/415V 24 A	220V/380V 1 A 230V/400V 1 A 240V/415V 1 A	220V/380V 4 A 230V/400V 4 A 240V/415V 4 A	220V/380V 2 A 230V/400V 2 A 240V/415V 2 A	

**NOTES**

- \*CORD is provided on 3 phase units with exception of items in red (see chart on left)
- \*Plug is optional on units shipping with cord; Canada is an exception and cords, where available, must have a plug attached.
- \*Cord and plug not standard. Available for optional purchase.

**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.

- 1) Fryers are 50/60 Hz compatible.
- 2) Fryers available in all voltages worldwide.
- 3) Domestic -- 480V requires an additional 120V filter power cord.
- 4) Liter conversions are for liquid shortening @ 70° F.

Contact Customer Service at 1-800-221-4583 inside USA; +1-318-865-1711 outside USA.

**HOW TO SPECIFY**

**FPELC** High-efficiency, oil conserving, 30-lb. open frypot (full or split) electric fryer with 3000 controller, 14 or 17 kw, built-in filtration, casters and stainless steel frypot, door, and cabinet sides.

**MODEL NO. EXPLANATION: FPELX14 or 17 C & FPELX14 or 17-YZC**

FP	= Built-in filter: FM represents built-in filter with spreader	C	= Controller
X	= Number of frypots (1-4)	-Y	= Split frypot(s) (-2 to -8)
14 or 17	= kw	Z	= Position of split frypot (L = left, C = center, R = right)
		BL	= Basket lifts

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