



OCF30E

Ultimate Oil-Conserving Electric Fryers

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

OCF30E Ultimate Oil-Conserving Electric Fryers

Models

- FPEL114C FPEL114-2C



- 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) per full frypot; 6" x 14" x 3-3/4" (15 x 36 x 9.5 cm) per 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, 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
- Baskets lifts
- Spreader cabinet any single placement
- Frypot covers
- Fish plate for full frypot only
- Side splash shield
- Full basket
- Triplet basket
- Chicken/fish tray (full frypot only)

Specifications

Frymaster's OCF30E electric fryers are the ultimate oil-conserving, high-performance fryers. 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 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.

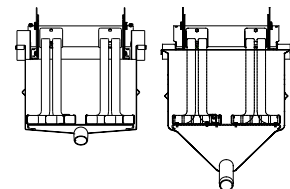
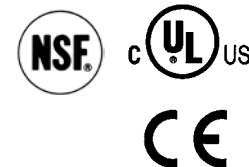
The independent frypot construction of the OCF30E electric fryers makes it easy to repair or replace a frypot. Reliable operation is backed globally by Manitowoc's KitchenCare.

- 14 kw full frypots
- 7 kw split frypots

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



OCF30E fryers meet ENERGY STAR® guidelines for high efficiency, and all OCF30E fryers are part of the Manitowoc EnerLogic® program.



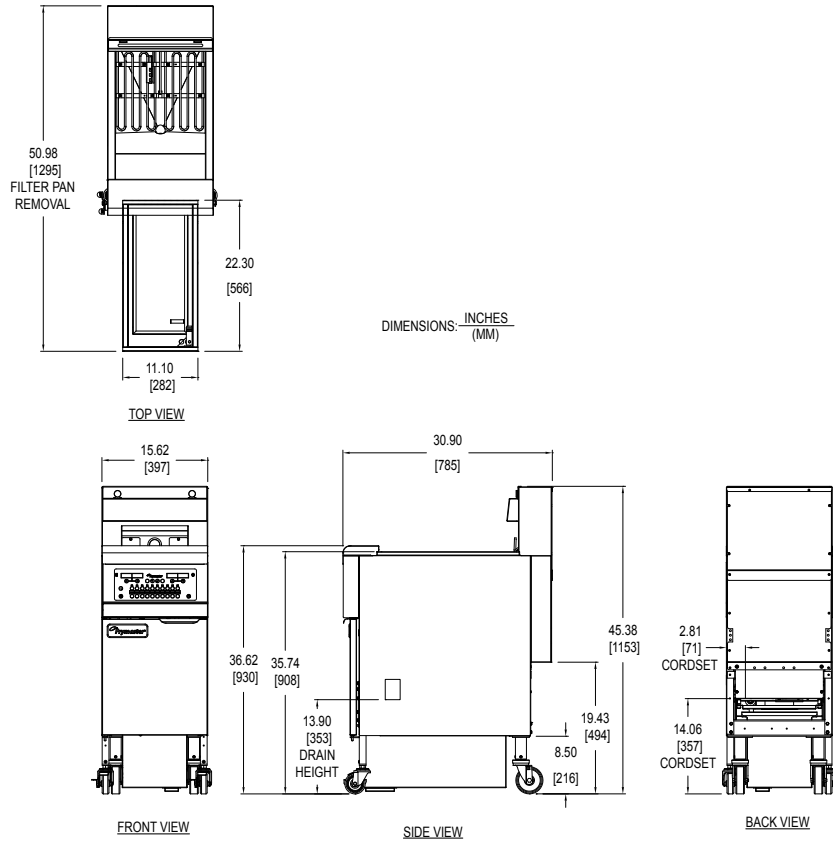
OCF30ATOE Electric Frypot Standard Electric Frypot

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DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
FPEL FPEL1 SPLIT	30 lbs. (15 liters) Full Frypot	15-5/8" (39.7)	30-7/8"* (78.6)	45-3/8"* (115.2)	205 lbs. (93 kg)	255 lbs. (116 kg)	85	21.31	W	D	H
	22" (55.9 cm)								36" (91.4 cm)	46-1/2" (118.1 cm)	
	16 lbs. (8 liters) Split Frypot										

*Without basket lifts.

POWER REQUIREMENTS

BASIC DOMESTIC	kw	ELEMENTS/FRYPOT			CONTROLS/ FRYPOT	FILTER	BASKET LIFTS/ FRYPOT
		VOLTAGE	3 PHASE*	1 PHASE**			
FPELC	14	208V	39 A	67 A	1 A	5 A	2 A
		240V	34 A	58 A	1 A	4 A	2 A
		480V	17 A	N/A	120V 1 A	120V 8 A	120V 3 A
BASIC EXPORT & CE							
FPELC	14	220V/380V	22 A	N/A	1 A	4 A	2 A
		230V/400V	21 A		1 A	4 A	2 A
		240V/415V	20 A		1 A	4 A	2 A

*3 PH/3 Wire/Plus Ground Wire
**1 PH/2 Wire/Plus Ground Wire

HOW TO SPECIFY

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

NOTES

- One cord is provided per full or dual split frypot on 3 phase units.
- Plug is optional on units shipping with cord. Canada is an exception and cords, where available, must have a plug attached.
- Optional plug – (Domestic NEMA #15-60P).
- Single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing. Single phase fryers with single filter available in 240V and 208V only.
- Controller, filter pump and basket lifts are powered by element voltages except for 480V fryers.
- All 480 volt models are provided with separate 120 volt cord and plug for filter pump, controller, and/or basket lifts.

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.

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

MODEL NO. EXPLANATION: FPELX14 C & FPELX14 -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	=	kw	Z	=	Position of split frypot (L = left, C = center, R = right)
			BL	=	Basket lifts

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