



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.(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 3-3/4" (15 x 36 x 9.5 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, 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:
 - any single placement
- External oil discharge (rear only)**
- External oil discharge kit (rear only)**
- Stainless-steel frypot covers
- Fish plate for full frypot only
- Splash shield
- Full basket
- Triplet basket

**Not available for single (full or split) models.

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 Maniowoc's STAR Service.

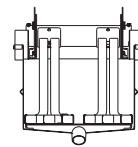
The OCF30E electric fryer line-up offers 2-4 frypot (full and/or split) batteries and all voltages worldwide. OCF30E fryers handle liquid, semi-liquid and solid shortening types. Single unit models are also available.

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

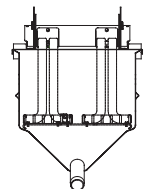
*Liter conversions are for liquid shortening @ 70° F.



All OCF30E fryers meet ENERGY STAR® guidelines for high efficiency and are part of the Maniowoc EnerLogic™ program.



OCF30ATOE Electric Frypot



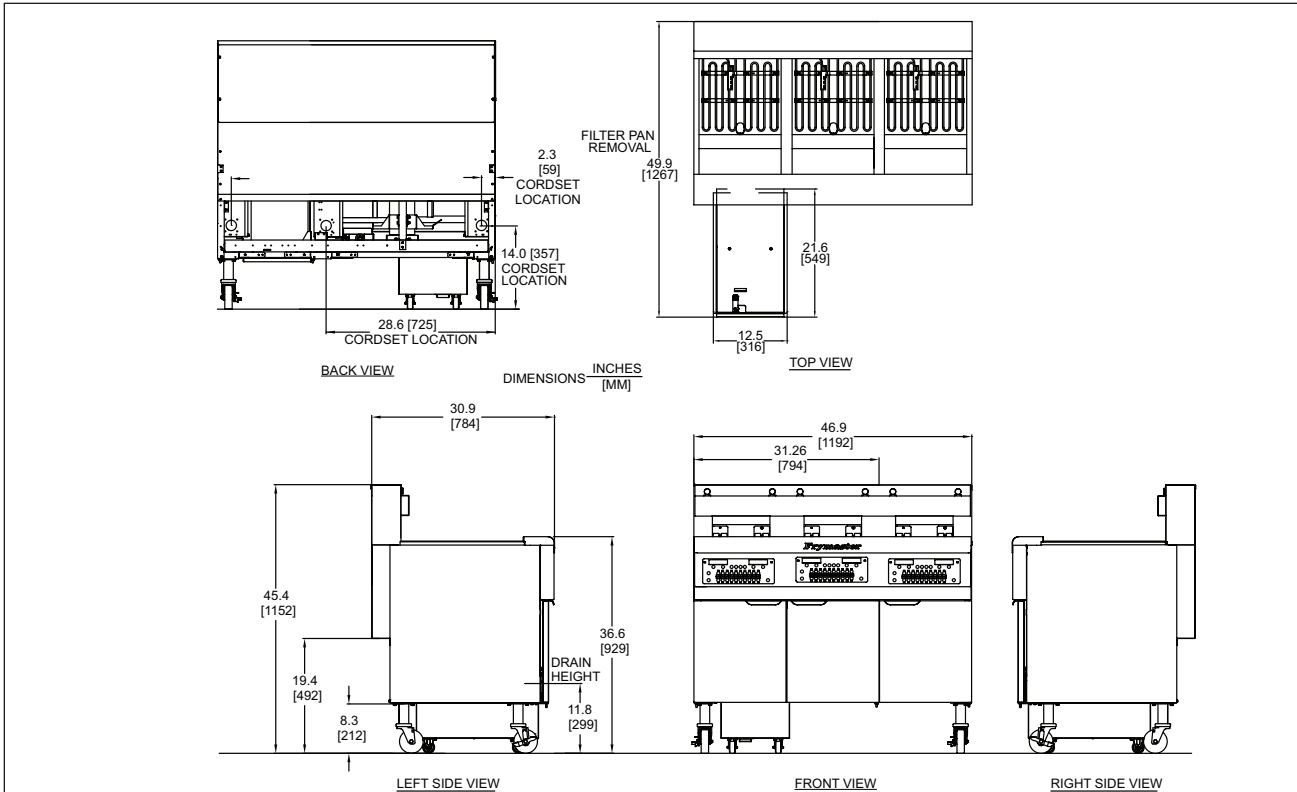
Standard Electric Frypot

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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)			
									W	D	H	
FPEL1 (14, 17) FPEL1 (14,17) SPLITS	30 lbs. (15 liters) Full Frypot 16 lbs. (8 liters) Split 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	22"	36"	46-1/2"	
FPEL2 (14, 17) FPEL2 (14,17) SPLITS		31-1/4" (79.4)			305 lbs. (138 kg)	535 lbs. (243 kg)			52.5	37-1/2" (953)	44" (1118)	55" (1397)
FPEL3 (14, 17) FPEL3 (14, 17) SPLITS		46-7/8" (119.2)			486 lbs. (220 kg)	667 lbs. (303 kg)			74.2	53" (1346)		
FPEL4 (14, 17) FPEL4 (14, 17) SPLITS		62-1/2" (158.8)			667 lbs. (303 kg)	978 lbs. (444 kg)			77.5	70" (1778)		

POWER REQUIREMENTS

BASIC DOMESTIC	kw	ELEMENTS/FRYPOT		CONTROLS/FRYPOT	FILTER	BASKET LIFTS/FRYPOT	
		VOLTAGE	3 PHASE*				1 PHASE**
FPELC	14	208V 240V 480V	39 A 34 A 17 A	67 A 58 A N/A	1 A 1 A 120V 1 A	5 A 4 A 120V 8 A	2 A 2 A 120 V 3 A
FPELC	17	208V 240V 480V	48 A 41 A 21 A	82 A 71 A N/A	1 A 1 A 120V 1 A	5 A 4 A 120V 8 A	2 A 2 A 120 V 3 A
BASIC EXPORT							
FPELC	14	220V/380V 230V/400V 240V/415V	22 A 21 A 20 A	N/A	1 A 1 A 1 A	4 A 4 A 4 A	2 A 2 A 2 A
FPELC	17	220V/380V 230V/400V 240V/415V	26 A 25 A 24 A	N/A	1 A 1 A 1 A	4 A 4 A 4 A	2 A 2 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 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

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.
- 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 FootPrint filter available in 240V and 208V only.
- 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.

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