



OCF30G

Ultimate Oil-Conserving Single Unit Gas Fryers -- Domestic & Export

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

Models

☐ FPGL130C☐ FPGL130-2C

- 40% less oil; 10% less energy
- 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
- Advanced 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.
- 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.
- Stainless steel frypot, door, and cabinet sides
- Adjustable casters
- 3/4" gas connection
- Drain safety switch

Options & Accessories

- ☐ 3010 controller
- ☐ Baskets lifts (except Australia)
- ☐ Spreader cabinet
- ☐ Stainless steel frypot cover
- ☐ Sediment tray (full frypot only)
- ☐ Fish plate (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 2-3 frypot Unit 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.

These savings help 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.

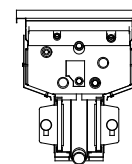
The built-in filtration system encourages more frequent filtering, which preserves oil life and ensures consistent, great-tasting food. The simple, proven, 2-lever process has recessed handles tucked safely inside the cabinet to prevent unplanned filtration and dangerous extension into busy work spaces.

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

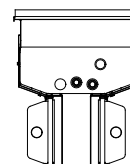
The OCF30G gas fryer offers one frypot (full and/or split).

- 70,000 Btu/hr. input (17,632 kcal/hr.) (20.5 kw) per full frypot
- 35,000 Btu/hr. input (8,816 kcal/hr.) (10.2 kw) per split frypot

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

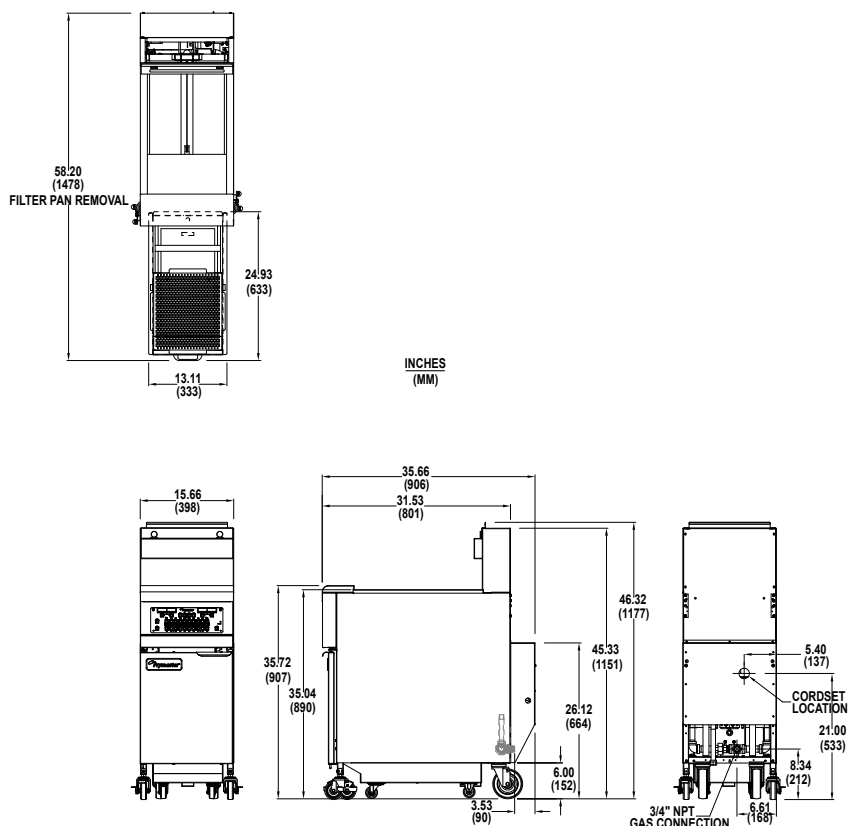


OCF30G Gas Frypot



Standard Gas Frypot

OCF30G Ultimate Oil-Conserving Single Unit
Gas Fryers -- Domestic & Export



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 DOMESTIC/EXPORT		OPTIONS DOMESTIC/EXPORT
	CONTROLS/ FRYPOT	FILTER	BASKET LIFTS/ FRYPOT
FPGLC	120V 1 A 220V 1 A 230V 1 A 240V 1 A 250V 1 A	120V 8 A 220V 5 A 230V 5 A 240V 5 A 250V 5 A	120V 3 A 220V 2 A 230V 2 A 240V 2 A 250V 2 A

Available for natural gas, propane, butane and any LP gas combination (butane and LP combinations not CSA or AGA approved).

HOW TO SPECIFY

FPGL130C High-efficiency, oil-conserving, 30-lbs. 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.
- Natural gas only for New Zealand.

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.

Welbilt reserves the right to make changes to the design or specifications without prior notice.