



OCF30G

Ultimate Oil-Conserving Gas Fryers

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

OCF30G Ultimate Oil-Conserving Gas Fryers

Models

- | | | | | | |
|--------------------------------------|--------------------------------------|--------------------------------------|--------------------------------------|--------------------------------------|-------------------|
| <input type="checkbox"/> FPGL130C | <input type="checkbox"/> FPGL230-2RC | <input type="checkbox"/> FPGL330-2RC | <input type="checkbox"/> FPGL430C | <input type="checkbox"/> FPGL430-4RC | *Not CE approved. |
| <input type="checkbox"/> FPGL130-2C* | <input type="checkbox"/> FPGL230-4C | <input type="checkbox"/> FPGL330-4LC | <input type="checkbox"/> FPGL430-2LC | <input type="checkbox"/> FPGL430-6LC | |
| <input type="checkbox"/> FPGL230C | <input type="checkbox"/> FPGL330C | <input type="checkbox"/> FPGL330-4RC | <input type="checkbox"/> FPGL430-2RC | <input type="checkbox"/> FPGL430-6RC | |
| <input type="checkbox"/> FPGL230-2LC | <input type="checkbox"/> FPGL330-2LC | <input type="checkbox"/> FPGL330-6C | <input type="checkbox"/> FPGL430-4LC | <input type="checkbox"/> FPGL430-8C | |



- 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, 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

Options & Accessories

- Oil Attendant™ Auto Top Off (See OCF30ATOG spec sheet)
- CM3.5 controller (OCF30G 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
- Sediment tray for full frypot only
- Fish plate for full frypot only

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

Specifications

Frymaster's OCF30G gas fryers are the ultimate oil-conserving, high-performance fryers, available in 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 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.

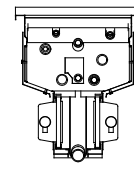
The independent frypot construction of the OCF30G gas fryers makes it easy to repair or replace a frypot while maintaining continuous operation and protects operators against non-manufacturing defect, full-battery replacement costs. Reliable operation is backed globally by Manitowoc's STAR Service.

The OCF30G gas fryer line-up offers 2-4 frypot (full and/or split) batteries. OCF30G fryers handle liquid, semi-liquid and solid shortening types. Single unit models are also available.

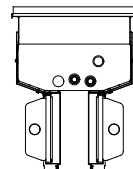
- 75,000 Btu/hr. input (18,892 kcal/hr.) (21.97 kw) full frypot
- 37,500 Btu/hr. input (9,446 kcal/hr.) (10.98 kw) split frypot



Approved for Australia



OCF30G Gas Frypot



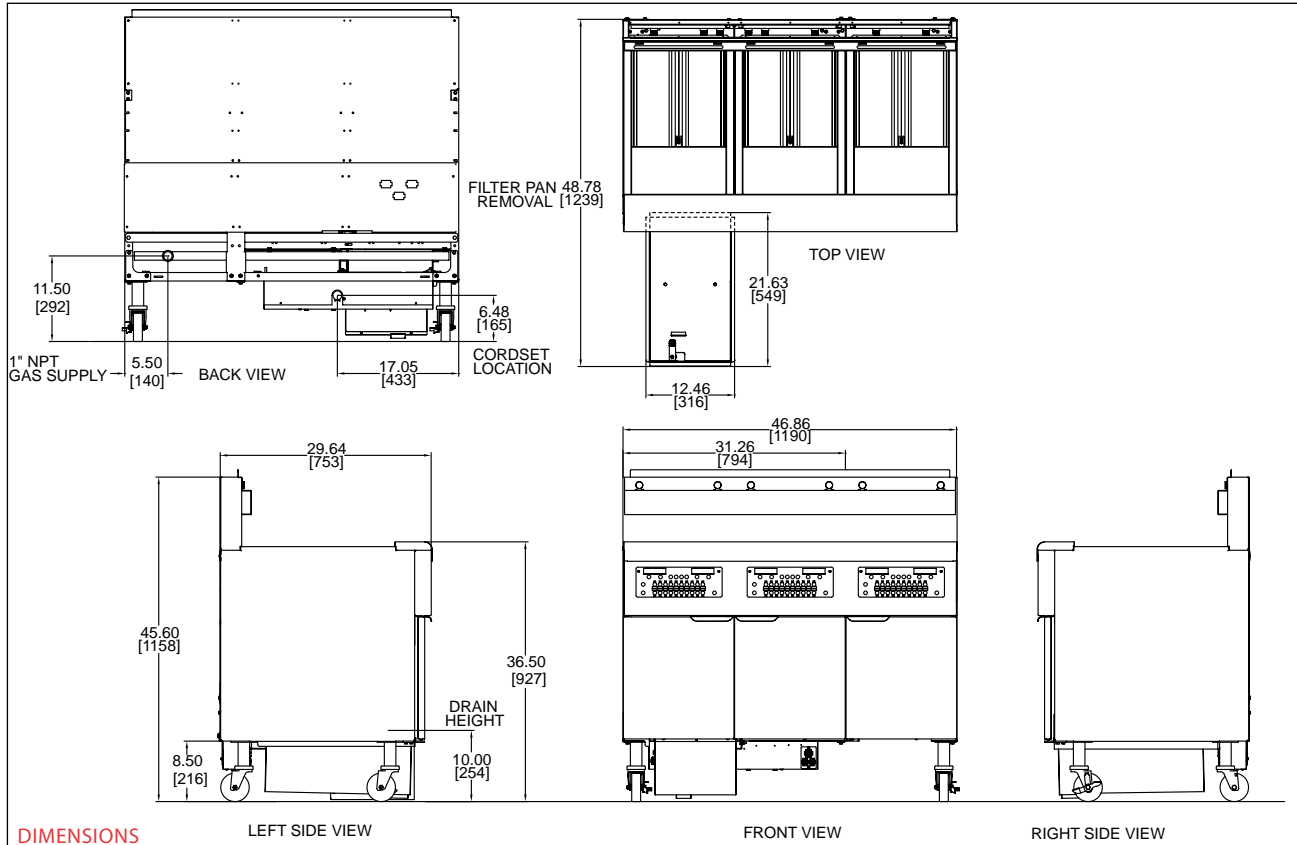
Standard Gas Frypot

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Revised 5/5/11





DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION						
		HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)			
FPGL130C FPGL130C SPLITS	30 lbs. (15 liters) Full Frypot	45-5/8" (115.8)	15-5/8" (39.7)	29-5/8" (75.3)	235 lbs. (107 kg)	265 lbs. (120 kg)	85	21.31	H 46-1/2" (118.1 cm)	W 22" (55.9 cm)	L 36" (91.4 cm)	
FPGL230C FPGL230C SPLITS			31-1/4" (79.4)		500 (227 kg)	544 (247 kg)	77.5	52.84	54" (137.2)	38" (96-1/2)	44-1/2" (113.0)	
FPGL330C FPGL330C SPLITS	46-7/8" (119.0)		675 (306 kg)		723 (328 kg)	74.39						
FPGL430C FPGL430C SPLITS	17 lbs. (8.5 liters) Split Frypot		62-1/2" (158.7)		858 (390 kg)	908 (412 kg)	100.12	72 (182.9)				

POWER REQUIREMENTS, PER FRYPOT

MODEL NO.	BASIC DOMESTIC		OPTIONS DOMESTIC
	CONTROLLER	FILTER	BASKET LIFTS
FPGLC	120V 1 A 220V 1 A	120V 8 A 220V 5 A	120V 3 A 220V 2 A
BASIC EXPORT/CE		OPTIONS EXPORT/CE	
FPGLC	220V/250V 1 A	220V/250V 5 A	220V/250V 2 A

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) gas supply line required. Single units require 3/4" (1.9 cm) NPT connection. Battered units (2 or more) require 1" (2.5 cm) NPT connection. 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 3.5" W.C. natural or 8.25" W.C. L.P.

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.

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

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

FPGL30C 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 (1-4)	-Y	= Split frypot(s) (-2 to -8)
30	= 30-lb. oil capacity	Z	= Position of split frypot (L = left, C = center, R = right)
		BL	= Basket lifts

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CSI Section 11400