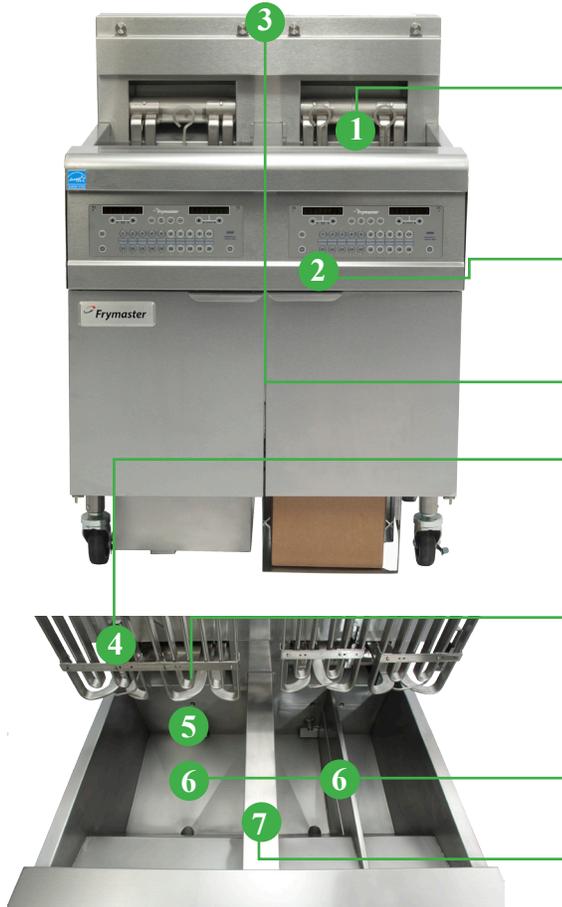
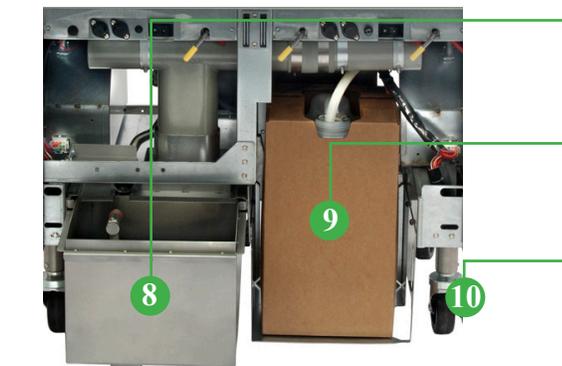


## OCF30™ Series Electric Fryers

40% Less Oil, 10% Less Energy, Outstanding Results



1. **30-lb open frypot design** requires 40% less oil and ensures quick and easy cleaning. Saves money, time and labor.
2. **SMART4U® 3000 controller** helps control food and oil quality, oil life, and equipment performance.
3. **Sturdy basket hangers** are durable and easy to clean.
4. **Safe, self-standing heating elements** ensure industry leading energy efficiency and sealed rotation housing protects against oil migration.
5. **High limit auto reset** requires no tools or operator intervention and an **audible alarm** alerts if a second drain valve is opened.
6. **Robust product line** offers full and split frypots.
7. **Independent frypot construction** allows convenient frypot repairs in the field if needed.



8. **FootPrint PRO® built-in filtration** preserves oil life and ensures consistent, great-tasting food.
9. **Oil Attendant® auto fill option** senses the oil level and adds oil as needed from an in-cabinet supply.
10. **Adjustable leveling casters** accommodate all kitchen designs and floor types.

For more information, contact customer service at 1-800-221-4583 or visit [www.frymaster.com/OCF30](http://www.frymaster.com/OCF30)



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