



OCF30ATOE Ultimate Oil-Conserving Electric Fryers With ATO

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

Models

- | | | | | | |
|---------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> FPEL214CA | <input type="checkbox"/> FPEL214-4CA | <input type="checkbox"/> FPEL314-2RCA | <input type="checkbox"/> FPEL314-6CA | <input type="checkbox"/> FPEL414-2RCA | <input type="checkbox"/> FPEL414-6LCA |
| <input type="checkbox"/> FPEL214-2LCA | <input type="checkbox"/> FPEL314CA | <input type="checkbox"/> FPEL314-4LCA | <input type="checkbox"/> FPEL414CA | <input type="checkbox"/> FPEL414-4LCA | <input type="checkbox"/> FPEL414-6RCA |
| <input type="checkbox"/> FPEL214-2RCA | <input type="checkbox"/> FPEL314-2LCA | <input type="checkbox"/> FPEL314-4RCA | <input type="checkbox"/> FPEL414-2LCA | <input type="checkbox"/> FPEL414-4RCA | <input type="checkbox"/> FPEL414-8CA |



- 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
 - Oil Attendant® – automatically replenishes oil from Jug-in-box (JIB) conveniently located inside the fryer cabinet.
 - 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 ensures precise temperature control, which maximizes oil life and produces uniformly-cooked products.
- Built-in filtration 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

- Baskets lifts
- Spreader cabinet -- must fit within a 4-cabinet fryer battery
- Bulk oil: dispose and/or fresh (rear only)
- Frypot covers
- Fish plate (full frypot only)
- Semi-solid/solid shortening
- Side splash shield
- Full basket
- Triplet basket
- Jug in Box (JIB) Holder -- stainless steel
- Chicken/fish tray (full frypot only)
- DataLink™ -- wireless or USB fryer information transfer (reporting & menus)

Specifications

Frymaster's OCF30ATOE electric fryers are the ultimate oil-conserving, high-performance fryers. As operators are pressured to do more with less, the OCF30ATOE 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, OCF30ATOE 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 new DataLink™ option allows operators to access vital frying and filtering data from the controller via

a dashboard and to transfer menus to the controller either wirelessly or through USB. DataLink puts information at your fingertips, making it possible to optimize frying profitability and practices.

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 OCF30ATOE 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 Manitowoc's KitchenCare.

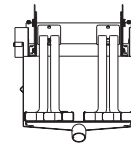
The OCF30ATOE electric fryer line-up offers 2-4 frypot (full and/or split) batteries and all voltages worldwide.

- 14 kw full frypots
- 7 kw split frypots

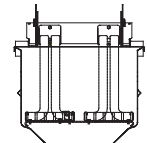
*Liter conversions are for liquid shortening @ 70° F.



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

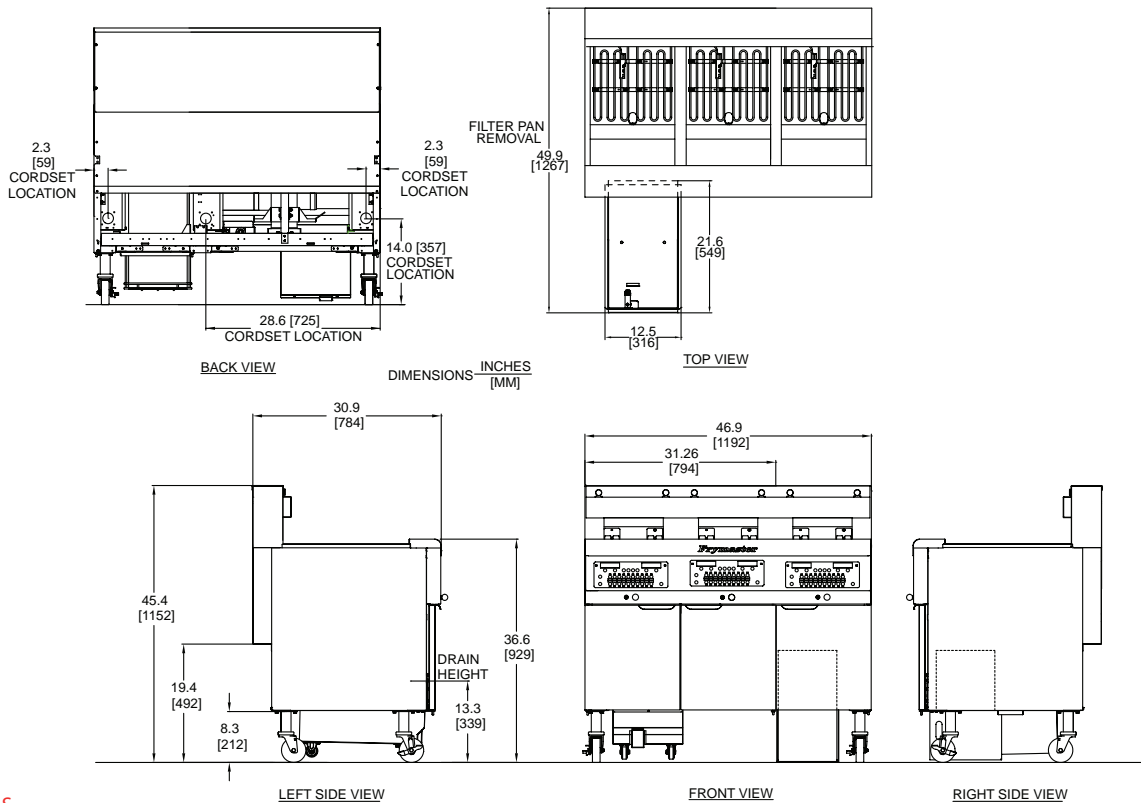
8700 Line Avenue
 Shreveport, LA 71106-6814
 USA

Tel: 318-865-1711
 Tel: 1-800-221-4583
 Fax: 318-868-5987
 E-mail: info@frymaster.com

www.frymaster.com
 Bulletin No. 818-0652
 Revised 5/13/16



OCF30ATOE Ultimate Oil-Conserving Electric Fryers



DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
FPEL2 FPEL2 SPLITS	30 lbs. (15 liters) Full Frypot	31-1/4" (79.4)	30-7/8"* (78.6)	45-3/8"* (115.2)	305 lbs. (138 kg)	535 lbs. (243 kg)	77.5	52.5	W 37-1/2" (953)	D 44" (1118)	H 55" (1397)
FPEL3 FPEL3 SPLITS	16 lbs. (8 liters) Split Frypot	46-7/8" (119.2)			486 lbs. (220 kg)	667 lbs. (303 kg)		74.2	53" (1346)		
FPEL4 FPEL4 SPLITS	62-1/2" (158.8)	667 lbs. (303 kg)			978 lbs. (444 kg)	98.03		70" (1778)			

*Without basket lifts.

POWER REQUIREMENTS

BASIC DOMESTIC	kw	ELEMENTS/FRYPOT			CONTROLS/FRYPOT	FILTER	AUTO TOP-OFF/FRYPOT	BASKET LIFTS/FRYPOT
		VOLTAGE	3 PHASE*	1 PHASE**				
FPELCA	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	1 A 1 A 1 A	2 A 2 A 120V 3 A
BASIC EXPORT & CE								
FPELCA	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	1 A 1 A 1 A	2 A 2 A 2 A

*3 PH/3 Wire/Plus Ground Wire

**1 PH/2 Wire/Plus Ground Wire

HOW TO SPECIFY

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

MODEL NO. EXPLANATION: FPELX14 CA & FPELX14 -YZCA

FP	= Built-in filter: FM represents built-in filter with spreader	-Y	= Split frypot(s) (-2 to -8)
X	= Number of frypots (1-4)	Z	= Position of split frypot (L = left, C = center, R = right)
14	= kw	A	= Auto Top Off
C	= Controller	BL	= Basket lifts

NOTES

- One Cord is provided per full or dual split frypot on 3 phase units.
- Single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing.
- 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).
- 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.

8700 Line Avenue
Shreveport, LA 71106-6814
USA

Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

www.frymaster.com
Bulletin No. 818-0652
Revised 5/13/16
Litho in U.S.A. ©Frymaster

