

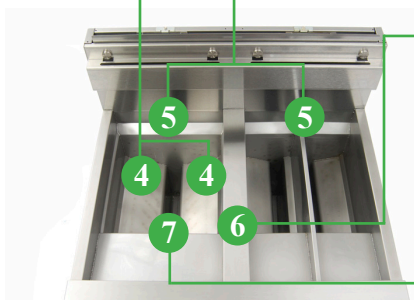


OCF30™ Series Gas Fryers

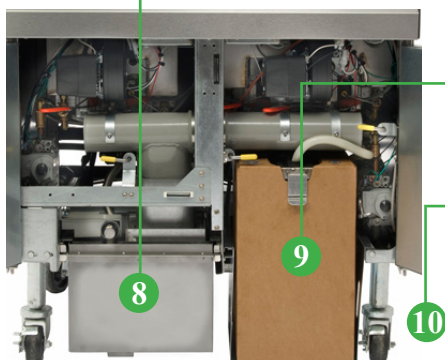
40% Less Oil, 10% Less Energy, Outstanding Results



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. **State-of-the-art combustion** fuels efficiency. ENERGY STAR® rated infrared heat transfer qualifies fryers for energy-saving rebates.
5. **Robust product line** offers full and split frypots.
6. **Independent frypot construction** allows convenient frypot repairs in the field if needed.
7. **High limit auto reset** requires no tools or operator intervention and an **audible alarm** alerts if a second drain valve is opened.



8. **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.



OCF30G fryers meet ENERGY STAR® guidelines for high efficiency, and all OCF30G fryers are part of the Manitowoc EnerLogic™ program.

For more information, contact customer service at **1-800-221-4583** or visit www.frymaster.com/OCF30