

Frymaster®

OCF30E

OIL CONSERVING ELECTRIC FRYERS



Oil-conserving fryers deliver the same cooking performance as traditional models while using 40% less oil, reducing both consumption and waste. Their energy-efficient design supports greener operations and safer, more streamlined maintenance. Every feature is purpose-built to solve real kitchen challenges while promoting sustainability.

Durable, Energy-Efficient Heating Elements: Frymaster's proprietary self-standing, swing-up, flat bar, low-watt density heating elements provide efficient heat transfer and long service life, contributing to the fryer's overall energy efficiency.

Use 40% Less Oil: With built-in, manual filtration and a high fresh-to-used oil ratio, OCF fryers can extend oil life by up to 92%, meaning fewer refills and reduced oil usage. The result is substantial cost savings and powerful environmental benefits.

Automatic Top Off (ATO): Maintains proper oil levels automatically throughout the day, improving frying consistency and reducing manual labor. (not available on FPEL114 units)

Smart Control for Quality & Efficiency: The 3000 controller monitors food and oil quality, oil life, and fryer performance, helping optimize every cook. With 20 programmable buttons and automatic load compensation, it ensures consistent results with minimal effort.

Flexible Frying, Tailored to Your Kitchen: The OCF fryer offers unmatched versatility with full-pot and split-pot models to suit a variety of cooking needs. Optional features like basket lifts, a standalone spreader cabinet, and built-in, manual filtration enhance productivity and adaptability in any kitchen setup.

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

MODELS

- ☐ FPEL114C
☐ FPEL214CA
☐ FPEL314CA

CONTROLLERS

- ☐ 3000 (standard)
☐ 3010

OPTIONS / ADD-ONS

- ☐ Built-in, manual filtration
☐ Split pots
☐ Basket lifts
☐ Spreader cabinet
☐ Bulk oil: disposal and fresh fill
☐ Semi-solid shortening kit

SPECIFICATIONS

OIL CAPACITY	30-lbs. (15 liters) PER FULL
	16-lbs. (8 liters) PER SPLIT
FRYING AREA	13" x 14" x 3.75" (33 x 36 x 9.5 CM) PER FULL
	6" x 14" x 3.75" (14 x 36 x 9.5 CM) PER SPLIT
POT TYPE	Open Pot (full or split)
PLUG	DOMESTIC NEMA 15-60P OPTIONAL
POWER	14 KW PER FULL
	7 KW PER SPLIT
STANDARD FEATURES	- Proprietary self-standing heating elements - Deep cold zone - Center-mounted RTD 1° action temperature probe - Built-in, manual filtration - Automatic top off (not available on FPEL114 units) - Drain safety switch - Innovative safety features - Independent frypot construction - Stainless steel frypot, door, and cabinet sides
STANDARD ACCESSORIES	(2) Twin baskets PER FRYPOT - Basket hanger(s) - Basket support rack(s) - Jug-in-box (JIB) holder - Filter starter kit - Adjustable casters

Liter conversions are for liquid shortening @ 70° F



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REVISED SPRING 2026

DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	FPEL114C	30-lbs. (15 liters)	15.8" (40.2 cm)	31.1" (78.9 cm)	45.4" (115.3 cm)	13.90" (35.3 cm)
	FPEL214CA	PER FULL	31.5" (79.9 cm)			
	FPEL314CA	16-lbs. (8 liters) PER SPLIT	47.1" (119.6 cm)			

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	FPEL114C	255-lbs. (116 kg)	21" (53 cm)	35" (89 cm)	47" (119 cm)	20	85
	FPEL214CA	535-lbs. (243 kg)	38" (97 cm)	44" (111.8 cm)	55" (139.7 cm)	52.5	77.5
	FPEL314CA	667-lbs. (303 kg)	53" (135 cm)			74.2	

Information is APPROXIMATE and may vary at time of shipment due to options/add-ons

POWER	REGION	kW	ELEMENTS PER FRYPOT			CONTROLS PER FRYPOT	FILTER PER FRYPOT	BASKET LIFTS PER FRYPOT
			VOLTAGE	*SINGLE PHASE	***3 PHASE			
	DOMESTIC	14	208V 240V 480V	67 A 58 A	39 A 34 A 17 A	1 A 1 A 120V 1 A	5 A 4 A 120V 8 A	2 A 2 A 120V 3 A
	EXPORT	14	220/380V 230/400V 240/415V	—	22 A 21 A 20 A	1 A	4 A	2 A

*1 PH/2 Wire/Plus Ground Wire; ***3 PH/3 Wire/Plus Ground Wire

Plug is optional on all units shipped with a cord. Canada is an exception; and cord, where available, must have a plug attached.

Cord length and gauge as well as plug type and style available vary depending upon fryer model, voltage, kW, destination, and customer specifications. Consult local codes or contact factory.

CLEARANCE INFORMATION

Front: 36" (91.4 cm) for servicing and proper operation.

Sides & Rear: 6" (15.2 cm) from any combustible material.

VENTILATION REQUIREMENTS

When installing any fryer, NFPA Standard No. 96 must be strictly followed.

NOTES

- **DO NOT CURB MOUNT**
- 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 accessory on units shipping with cord, except 480V 3 phase -- no plug is available. Canada is an exception and cords, where available, must have a plug attached.
- 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

HOW TO SPECIFY

Electric or gas, gas type (if applicable), pot type, energy output, oil capacity, number of frypots, controller, filtration type, and optional feature(s).

WARRANTY

Frypot

1st year: Parts + Labor

2nd - Lifetime: Parts Only

Controller

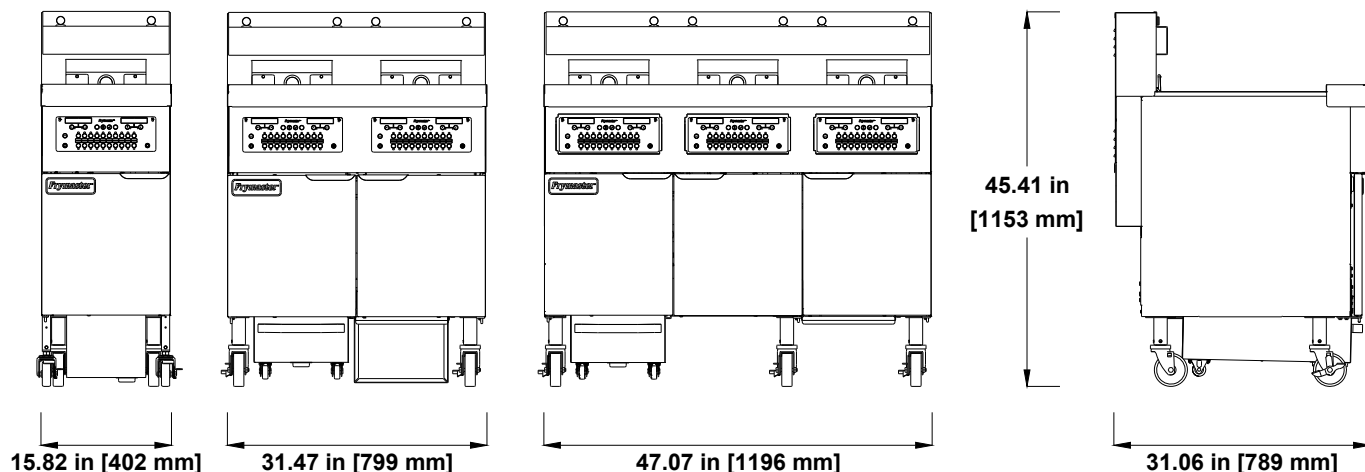
1st year: Parts + Labor

2nd year: Parts Only

All Other Parts

1st year: Parts + Labor

2nd year: Parts Only



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

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