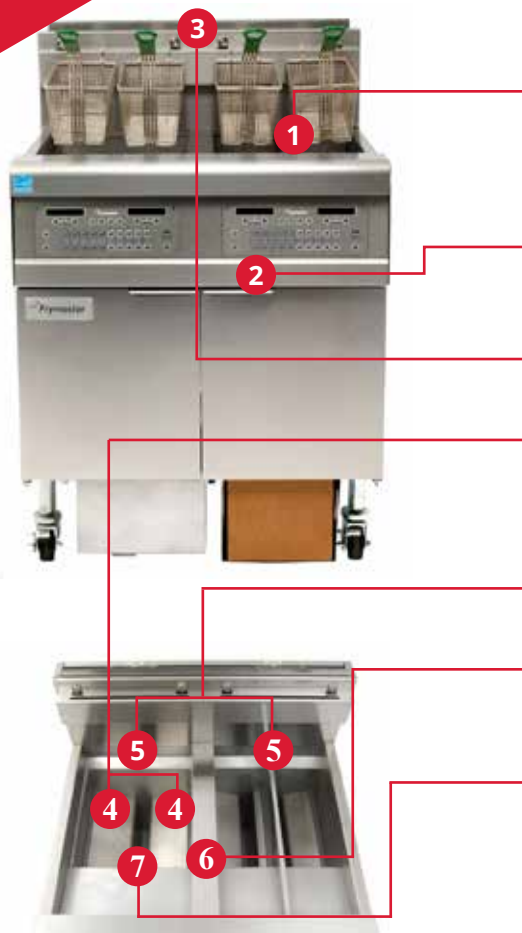


OCF30™ Series Gas Fryers

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. 3000 controller helps control food and oil quality, oil life, and equipment performance.

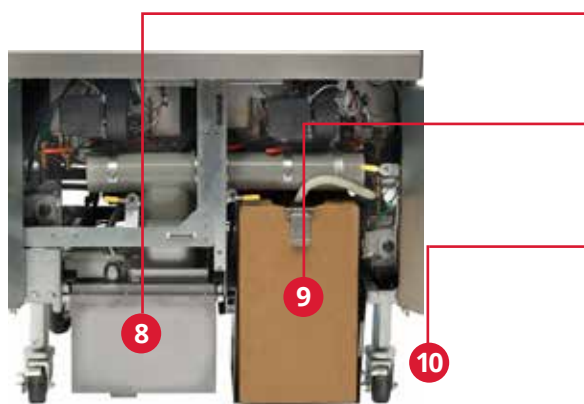
3. Sturdy basket hangers are durable and easy to clean.

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. Auto Top-Off 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 Welbilt EnerLogic™ program.