

Gas and Electric Fryers

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

When you are serious about increasing your foodservice profits, you can't ignore customer favorites like fried foods. Frymaster's OCF30 fryers have all of the features that make adding delicious fried foods to your menu easier than ever before.



Frymaster's OCF30ATO Gas Fryer. Part of a complete series of Oil Conserving Fryers (OCF) from Frymaster. Models available in gas, electric and with or without Automatic Top Off (ATO).

Serve Great-Tasting Fried Foods with Lower Operational Costs

40% less oil

With no reduction in production capacity or food quality.

10% less energy

Less oil to heat, Cool Mode feature reduces temperature when not in use.

Extended oil life = Better tasting, better-for-you results

40% less oil makes the transfer to more expensive (but *better for you and your customers*) trans fat-free oils cost-neutral.

Automatic oil replenishment

Ensures that a greater ratio of clean to used oil is maintained raising the quality of oil overall, resulting in consistent great-tasting food.

Optimal frystation management

Easy to use, built-in filtration system. 3000 controller tracks filtration cycles and auto-prompts operators to ensure an optimum filtration schedule. It also monitors operator use and equipment performance.

Easier to maintain and repair

Thoughtful construction and design enables pot replacement in the field. In a battery, production from other pots remains unaffected should a problem with one occur.

Frymaster has a world-leading reputation as the first name in fryers for reliability, consistency, efficiency and performance. Our solid, long-lasting relationships with the world's leading chains are a result of service and support that is second to none. Along with over 75 years of thoughtful innovation and design leading to easier-to-use fryers that deliver a higher-level of performance and results.