



# Oil Conserving Family of Fryers

## Gas & Electric

Less Oil, Less Energy, Outstanding Performance



*FilterQuick™*

*OCF30™*

*1814*

# Frymaster's Oil Conserving Fryers are the New Normal



Frymaster's growing family of gas and electric fryers makes it easy to care for the oil, optimize food quality, and save operating costs (oil and energy). All members exceed ENERGY STAR® guidelines and qualify for energy saving rebates. The family members include:

- "New" FilterQuick™ with Fingertip Filtration™ open pot fryers. Filter operations are where they are easiest to use, at your fingertips right on the front of the fryer. There are no doors to open. Oil handling is minimal. Oil is automatically replenished with the Oil Attendant®. They have a 14" x 14" cooking area and cook 50-lb. loads in 30-lbs. of oil.
- OCF30™ open pot fryers with in-cabinet filtration. The filter's two lever operation allows quick, easy and convenient filtration. Oil is automatically replenished with the Oil Attendant. A manual top-off option is offered. Oil handling is minimal. They have a 14" x 14" cooking area and cook 50-lb. loads in 30-lbs. of oil.
- 1814 high-production tube type fryers with optional in-cabinet filtration. The filter's two-lever operation allows quick, easy and convenient filtration. They have an 18" x 14" cooking area and cook 80-lb. loads in 60-lbs. of oil.

Frymaster continues its proud tradition of innovation, delivering fryers that are better for the environment, customer, worker, and the bottom line. Green benefits range from reduction of oil use to less energy consumption.

## Frymaster's **New** FilterQuick with Fingertip Filtration and OCF30: 10 % Less Energy, 40% Less Oil, Outstanding Performance

Gas or electric, the 30-lb. oil conserving fryers offer the same production capacity as their 50-lb. competitors, yet take 40% less oil to fill; resulting in less oil used and less oil discarded into the waste stream. The FilterQuick and OCF30 oil savings are compounded by oil life extending features that take the guesswork out of oil management and protect oil quality, maximizing oil life up to four weeks or more. FilterQuick, Frymaster's newest offering, features closed cabinet Fingertip Filtration with rear oil flush, placing filtration where it is most convenient to operate, right on the front of the fryer! All models both gas and electric, have open frypots making it easy to safely access every inch of the frypot for cleaning.



# FilterQuick and OCF30 Comparison Chart:

Features	FilterQuick	OCF30
<b>OUTSTANDING PERFORMANCE</b>		
Frymaster's 30-lb. oil conserving fryers match the production capacity of 50-lb fryers	✓	✓
40% Less Oil	✓	✓
10% Less Energy	✓	✓
<b>INTELLIGENT CONTROL</b>		
The full-featured SMART4U® controllers mind both cooking and fryer operation	✓	✓
<b>AUTO TOP-OFF</b>		
The Oil Attendant automatic top-off feature keeps the oil and food fresher longer	✓	✓ (Offers manual top- off option)
<b>EASY FILTER OPERATIONS</b>		
Filter functions make filtering quick, easy and convenient	✓ (Fingertip Filtration operates from the front of the fryer. No doors to open. Minimal exposure to fryer and oil heat)	✓ (In-cabinet filtration has a simple two-lever operation. Minimizes exposure to fryer and oil heat)

FilterQuick and OCF30 fryers mind the cooking and safeguard workers by minimizing their handling of hot oil (less frequent oil changes, built-in filtration and auto top off).

## Using only 30 lbs. of Oil, the FilterQuick and OCF30 Fryers Handle the Same Workload as a 50-lb. Fryer.

The oil and energy conserving features of the FilterQuick and OCF30 fryers do not mean you have to settle for decreased output. By design, these fryers match the output of 50-lb. fryers. And because there is less oil to maintain, load-for-load, foods fried in the FilterQuick and OCF30 fryers are more consistent and higher quality.

	<b>FRENCH FRIES</b>	
	<ul style="list-style-type: none"> <li>• Gas FilterQuick and OCF30: 69-lbs/hr</li> <li>• Electric FilterQuick and OCF14: 71-lbs/hr</li> <li>• Electric FilterQuick and OCF17: 78-lbs/hr</li> </ul>	FilterQuick and OCF high fresh-to-used oil ratio can extend oil life by as much as <b>92%</b>
	<b>FRESH BREADED CHICKEN STRIPS</b>	
	<ul style="list-style-type: none"> <li>• Gas FilterQuick and OCF30: 60-lbs/hr</li> <li>• Electric FilterQuick and OCF14: 63-lbs/hr</li> <li>• Electric FilterQuick and OCF17: 70-lbs/hr</li> </ul>	FilterQuick and OCF fryers can cook <b>66%</b> more food per gallon

# SMART4U FilterQuick and 3000 Controllers Put Cooking and Fryer Operations at Your Fingertips

Each FilterQuick and OCF30 fryer is equipped with a full-featured SMART4U controller, which has programmable cook buttons and features that make it easy to produce consistent, great-tasting food.

## Smart4U FilterQuick and 3000 Controller features mind the fryers so you don't have to:

- 20 programmable cook buttons (start, stop, cancel)
- Auto adjustment of cook time to load size
- Ability to toggle to an alternate language
- Guided oil station management
- COOL mode (setback idle temperature)
- INSTANT ON (starts cook recovery as soon as cook begins)
- Ability to monitor and report on oil level, oil life, cook counts, and fryer performance
- Segmented (multi-temperature) cooking



SMART4U FilterQuick  
Controller



SMART4U 3000  
Controller

## Automatic Top-Off and Regular Filtration Minimize Oil Handling While Maximizing Oil Life.

### Auto Top-Off

The Oil Attendant auto top-off feature continually senses the oil level in the frypot and adds oil as needed from an in-cabinet supply. It maintains a favorable ration of fresh-to-used oil, which extends oil life and a continually full frypot, ensuring consistent food quality. Frypot oil levels are properly maintained without manual retrieval, lifting, and pouring from heavy containers. And when the in-cabinet oil supply is empty, the controller notifies workers.

### Regular Filtration

Nothing maintains food and oil quality better than filtering impurities from the oil when needed. Frymaster's filter options make it easy, quick and convenient to filter.

FilterQuick puts filtration at your fingertips. It is started and stopped with fingertip ease from the front of the fryer. No doors to open. The OCF30's in-cabinet filtration has a simple two lever operation.

The Smart4U controllers guide quick filter, clean and filter, and polish functions in a step-by-step manner so that any worker can perform them with ease. Filtration is sequential so that in a battery, one frypot can be filtered while cooking in the other(s) and safeguards are in place to protect workers from filtering more than one frypot at a time. The filter pan rolls out easily over floor mats and uneven floor tiles.

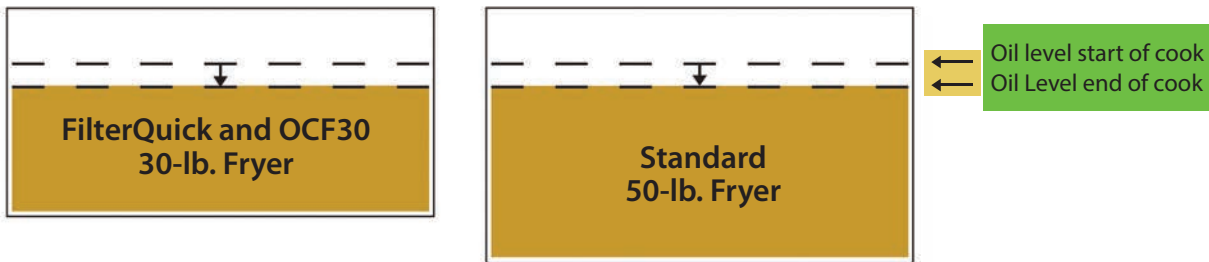


# How Oil Stays Fresher Longer with FilterQuick and OCF30 Fryers

## Oil Absorbed During Cooking

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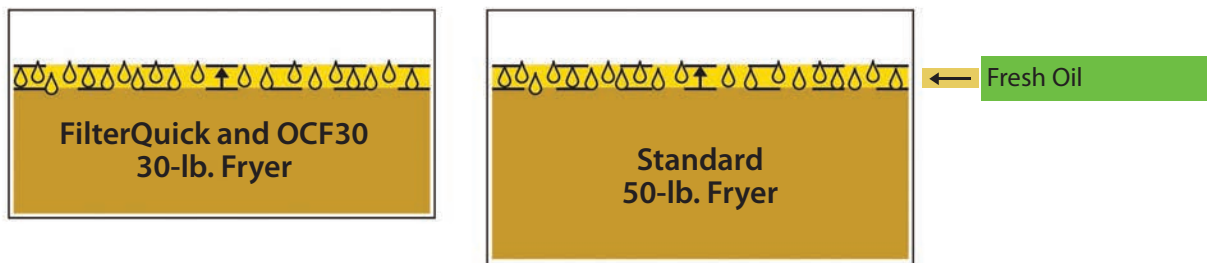
- Frypot oil levels decrease a slight amount after each cook because the food absorbs some oil.
- Note that even though the amount of oil absorbed during the cook is equal for both fryers, it is a greater percentage of the total oil in the smaller FilterQuick and OCF30 frypots.



## Fresh Oil Top-off

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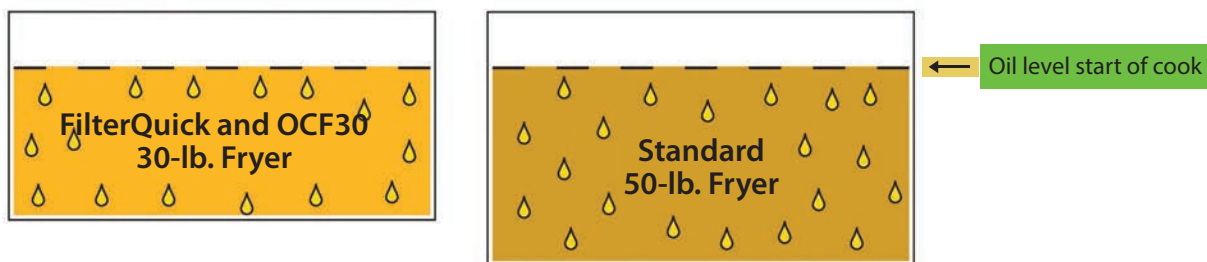
- Topping off the frypot replaces the absorbed oil with fresh.
- Even though the amount of fresh oil used to "top-off" is the same between both fryers, the ration of fresh oil to used oil is higher in the FilterQuick and OCF30.



## Extended Oil Life

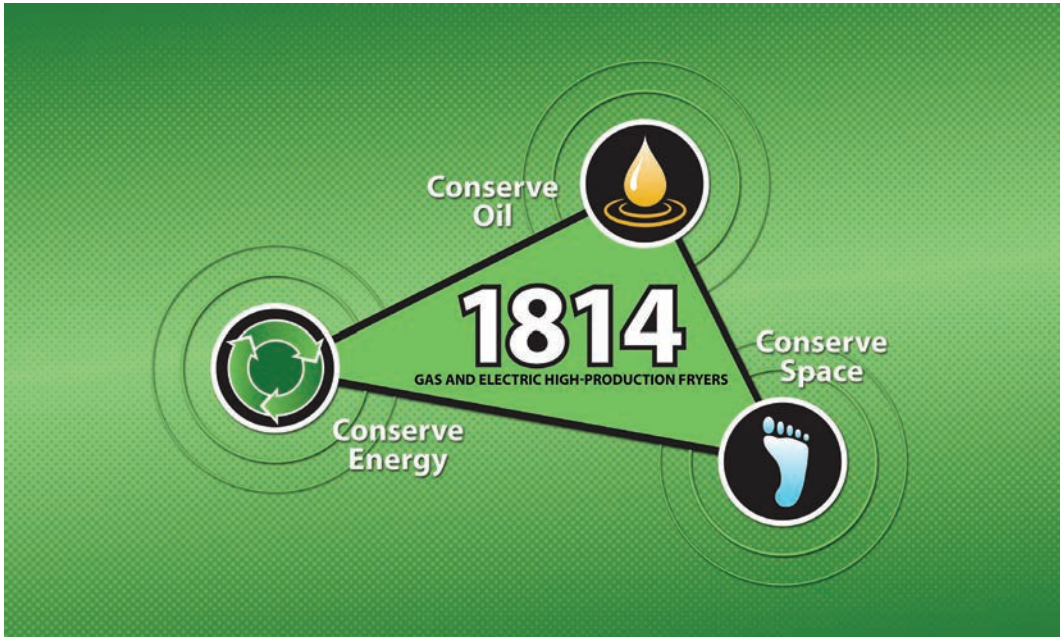
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- This favorable ration significantly improves the quality of the food and extends the life of the oil.



# 1814 High-Production Gas and Electric Fryers

Coming from a supplier with over 75 years of commercial frying leadership, the Frymaster 1814 high-production gas and electric fryers, have been field tested and are ready to deliver dependable performance that conserves your resources. The 1814 fryers offer a trio of savings: conserving oil, energy, and space.



Designed to handle high-production demands of a varied menu while conserving space, energy, and oil.

## Benefits are Endless.

### With Regards to Standard Fryer Systems, 1814 Fryers:

- Use between 12-20% less oil\*
- Use between 30-50% less energy\*
- Use between 10-15% less hood and floor space\*
- Deliver flexible, high-production cooking meeting the peak demand of a varied menu with ease
- Support oil station management with in-cabinet filtration, making it easy to preserve oil life and ensure great tasting food
- Handle high sediment foods with ease
- Have controller options (SMART4U Lane and 3000) that help control food and oil quality, oil life, and equipment performance
- Cook three baskets of food in each frypot

\*Depends on battery configuration



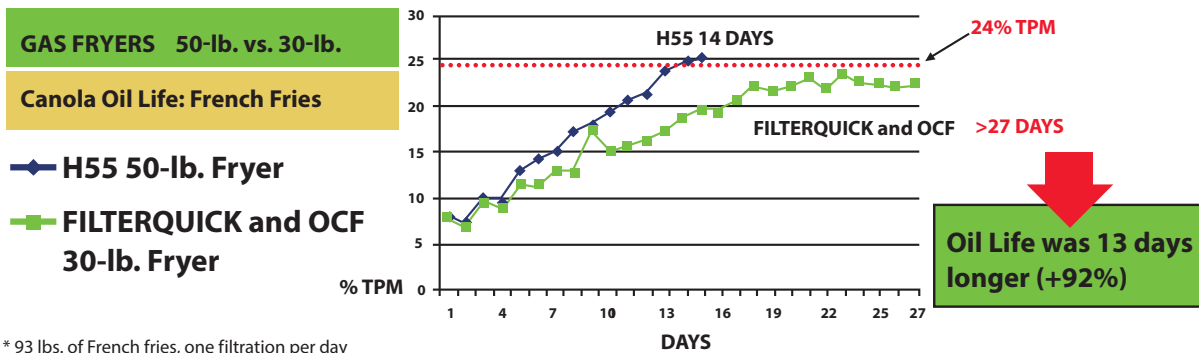
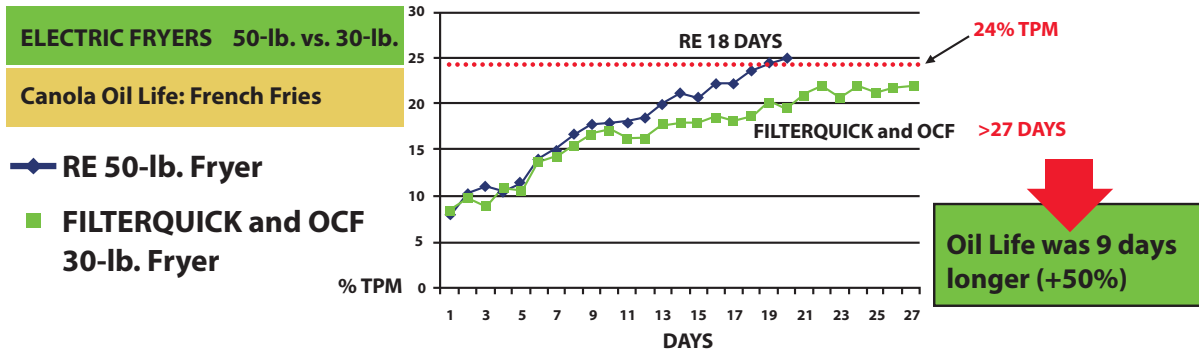
1814 Gas Fryer



Lane Controller

## Outstanding Performance.

With convenient filtering and a high fresh-to-used oil ratio maintained by auto top-off, FilterQuick and OCF30 fryers can extend oil life by as much as 92%; so you refill with less oil, less often. The cost savings and GREEN benefits are significant.



\* 93 lbs. of French fries, one filtration per day

## Advanced Safety Features.

Frymaster's FilterQuick and OCF30 fryers are designed from the ground up for safe and easy operation.

- Controllers in the same battery communicate for staged, sequential filtration. The 3000 controller alerts the operator if more than one drain valve is opened. The FilterQuick controller prevents more than one drain valve opening.
- Electric models feature element-lift handles and self-standing elements that stay safely out of the way without being propped. Element mounted probe offers dry-fire protection.
- Open frypot designs, both gas and electric, allow for safe, easy, unobstructed cleaning and maintenance.



FilterQuick



Gas Fryer Frypot



Electric Fryer Frypot



OCF30



Call 1-800-221-4583 (US only)  
or visit [www.frymaster.com/OCF30](http://www.frymaster.com/OCF30)

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## About Frymaster

Frymaster, a Manitowoc company, is one of the world's leading manufacturers of commercial fryers for the foodservice industry. For more than 75 years, Frymaster has been providing premium equipment and world-class service to operators. Frymaster's technological innovation is driven by our Customer at the Core™ philosophy, continually pushing equipment performance to higher levels to achieve operating efficiencies, produce high quality, great-tasting foods and return outstanding value to operators.



### SOLUTIONS

*Frymaster provides many of the operational solutions from Manitowoc Foodservice, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits and efficiency.*

### SERVICE

*Frymaster products are backed worldwide by a network of certified service agents that provide a fast response with factory-trained experts to assure your equipment will be fixed right the first time. Frymaster agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.*

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global website at [www.manitowocfoodservice.com](http://www.manitowocfoodservice.com) to find the regional or local resources available to you.

