Frymaster

OCF30G

OIL CONSERVING GAS FRYER



FPGL230CA

Project _____

Item _____

Quantity _____ CSI Section 11400 _____

Approval _____ Date _____

MODELS

- ☐ FPGL130C
- ☐ FPGL230CA
- ☐ FPGL330CA

CONTROLLERS

- ☐ 3010
- ☐ 3000 (standard)

OPTIONS / ADD-ONS

- ☐ Split pots
- ☐ Basket lifts
- ☐ Spreader cabinet
- ☐ Bulk oil (disposal and fresh fill)
- ☐ Semi-solid shortening kit

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.

Use 40% Less Oil: With built-in 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.

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.

Flexibile 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.

SPECIFICATIONS	
OIL CAPACITY	30-lbs. (15 liters) PER FULL
	17-lbs. (8.5 liters) PER SPLIT
FRYING AREA	13" × 14" × 3.75" (33 x 35.6 x 9.5 CM) PER FULL
	6" × 14" × 3.75" (15 x 35.6 x 9.5 CM) PER SPLIT
POT TYPE	Open Pot (full or split)
GAS TYPE	Natural Gas | Propane | Mix
PLUG	NEMA 5-15P
POWER	70,000 BTU/HR (CE - 18.6 KW NET) PER FULL
STANDARD FEATURES	▪ Infrared burners ▪ Deep cold zone ▪ Center-mounted RTD 1° action temperature probe ▪ Built-in, manual filtration ▪ Automatic top off (not available on FPGL130C units) ▪ Manual top off (only available on FPGL130C units) ▪ Drain safety switch ▪ Combination gas valve with regulator ▪ Electronic ignition ▪ 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

REVISED FALL 2026

Frymaster

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DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE WIDTH	OVERALL SIZE DEPTH	OVERALL SIZE HEIGHT	DRAIN HEIGHT
	FPGL130C	30-lbs. (15 liters) PER FULL	15.9" (40.3 cm)	35.7" (90.6 cm)	45.7" (116.2 cm)	11.4" (29 cm)
	FPGL230CA	17-lbs. (8.5 liters) PER SPLIT	31.5" (79.9 cm)	29.9" (76.0 cm)	46.5" (118.1 cm)	
	FPGL330CA		47.1" (119.5 cm)			

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	FPGL130C	265-lbs. (120 kg)	21" (53.3 cm)	35" (89 cm)	47" (119.4 cm)	20	85
	FPGL230CA	38" (96.5 cm)	38" (96.5 cm)	44" (111.7 cm)	53" (134.6 cm)	51	77.5
	FPGL330CA	53" (134.6 cm)	53" (134.6 cm)			72	

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

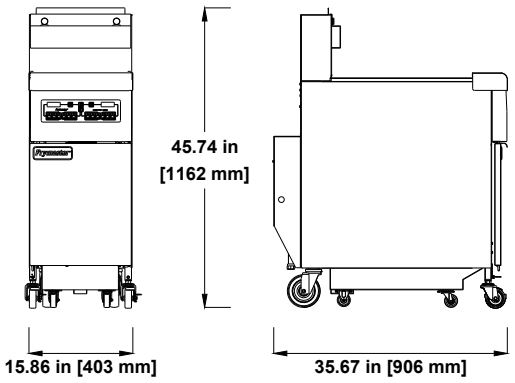
GAS REQ.	GAS TYPE	INC. GAS PRESSURE
	NATURAL GAS	6" W.C.—14" W.C.
	LIQUID PROPANE	9" W.C.—14" W.C.

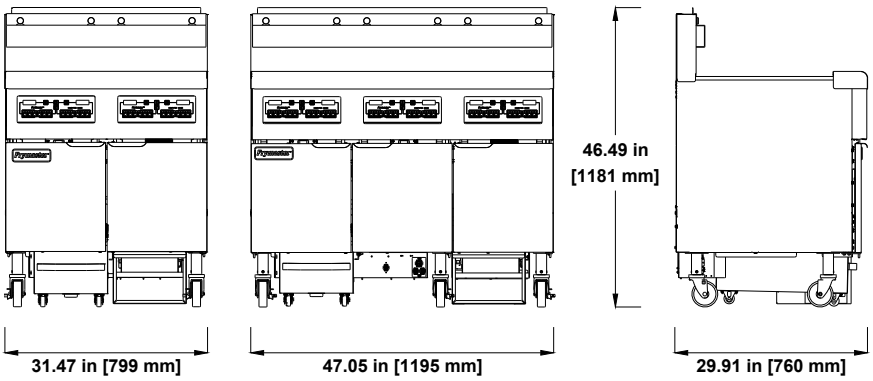
POWER
70,000 BTU/HR (CE - 18.6 KW NET) PER FULL

POWER	REGION	VOLTAGE	CONTROLS PER FRYPOT	FILTER PER SYSTEM	BASKET LIFTS PER FRYPOT
	DOMESTIC	120V 220V 230V 240V 250V	1 A	8 A	3 A
	EXPORT	120V 220V 230V 240V 250V	1 A	4 A	2 A

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.





GAS CONNECTION	
FRYPOTS	SIZE NPT
1	(1) 3/4"
2-3	(1) 1"

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**

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).

- **Elevation:** Must specify elevation if between 5,000 – 10,000 ft.
  (Fryer may not perform at optimum levels above 10,000 ft.)

DOMESTIC WARRANTY

Frypot & Assembly

7 years: Parts + Labor

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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