





OCF30[™] (MJ35, MJ45 and MJCF)

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

- 30-lb open frypot design requires 40% less oil and ensures quick and easy cleaning. Saves money, time and labor.
- **2. SMART4U* 3000 controller** helps control food and oil quality, oil life, and equipment performance.
- **3. Sturdy basket hangers** are durable and easy to clean.
- **4. Safe, self-standing heating elements** ensure industry leading energy efficiency and sealed rotation housing protects against oil migration.
- High limit auto reset requires no tools or operator intervention and an audible alarm alerts if a second drain valve is opened.
- **6. Robust product line** offers full and split frypots.
- Independent frypot construction allows convenient frypot repairs in the field if needed.
- **8. FootPrint PRO* built-in filtration** preserves oil life and ensures consistent, great-tasting food.
- **9. Oil Attendant® auto fill 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.





All OCF30E fryers meet ENERGY STAR® guidelines for high efficiency and are part of the Welbilt EnerLogic™ program.