

Junior Multi-Purpose Ventless Fryer

Model WOG-20MP-VH



Manual Controls pictured ... Computer Control option available.

Revolutionize the way you cook with the **Junior Multi-Purpose Ventless Fryer**. Utilizing a short frying cycle and lower oil temperatures, the model WOG-20MP-VH is designed to save money, both on energy and shortening.

The **WOG-20MP-VH Fryer** can handle all of your menu needs ... chicken, seafood, potatoes, vegetables, and much more.

Only 18-3/8" wide, this appliance is designed to fit into limited space, consuming minimal floor space. It is equipped with casters for convenient mobility, and passes easily through any standard door opening.

Easy to use 30-minute manual Timer and digital solid-state Thermostat.

The oil filtration system utilizes a powerful **8 gal. per minute** pump, which reduces time required to refill the fry vat after a filtering cycle.

Integral Ventless Hood is equipped with a fully self-contained Ansul R-102A fire suppression system, consisting of piping, discharge nozzles (appliance & plenum), fusible link brackets, conduit, release mechanism and stainless steel suppressant tank. Final installation, charging and certification of the system must be performed by an authorized Ansul distributor (**not included with purchase**).

Design Features



Automatic Oil Filtration System

- 5 minute filter cycle.
- Disposable paper filter media.
- Drain, clean cook vat, and filter in one easy step.
- Refill vat by simply closing drain valve.
- 8 gal/min Filter Pump.
- Can increase shortening life by as much as 50%, when used properly.
- Makes removal of used oil from Fryer fast and easy.



Ventless Hood System

The Ventless Recirculating Hood features a 3-stage air cleaning system.

1. Stainless steel Baffle Filter traps majority of large grease particles.
2. Electronic Air Filter (EAC) electrically charges smaller particulate, allowing it to be electrostatically captured on collection fins.
3. Disposable Charcoal Filter helps eliminate cooking aromas.

Listings



Giles Foodservice Equipment

ISO 9001.2008 Registered Company

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

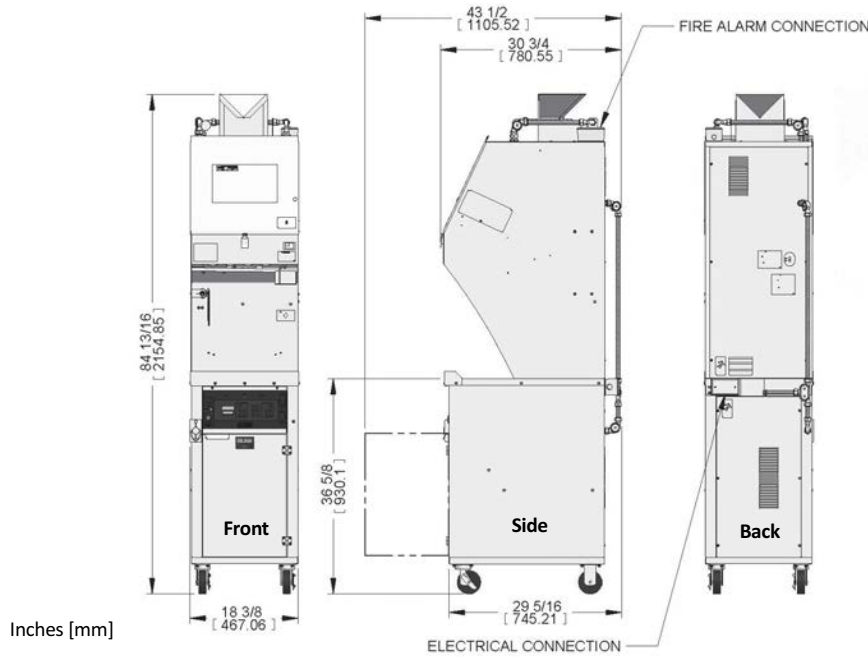
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Junior Multi-Purpose Fryer

Model WOG-20MP-VH

Item No.: _____
 Quantity: _____
 Project Name: _____
 SIS#: _____
 AIA/CSI#: _____



Specifications

Giles reserves the right to change specifications and/or product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacement with respect to previously purchased equipment.

Construction:

Cabinet and Fry Vat: 20-Ga to 18-Ga Stainless Steel
 Heating Element: Incoloy Firebar

Dimensions: inches (mm)

Width	Height	Depth	Floor Space
18-3/8 (467.1)	84-13/16 (2154.9)	29-5/16 (745.2)	3.7 sq ft (0.35 sq m)

Fry Vat (approx): 14-1/4" W x 14-1/2" L [362 mm X 368 mm]

Fry Basket: 10-1/8" L x 4-7/16" W [257 mm X 113 mm]

Cooking Control:

Mechanical Analog Timer: 30 min. max.

Digital Solid-state Thermostat: 0 - 375°F [0 - 191°C]

High Limit Safety Shutdown: 425°F (218°C)

Capacity:

Shortening Capacity: 34-3/4 lbs. [15.8 kg]

Production Capacity reference: 3 lbs of french fries per 5 minutes

Electrical Specifications:

Voltage	Phase	Hz	kW	Amps
208	1	60	6.2	29
240	1	60	6.2	25

(No service cord provided)

Listings:



Product Designation:

WOG-20MP-VH

Shipping Specifications:

Crated Weight: 455 lbs [207 kg]

Crated Cube Size: 42" X 94" X 30" = 60 cu ft

[1067mm X 2388mm X 762mm = 2 cu m]

Accessories Included

Unit is shipped with (2) Fry baskets, (1) Oil Discharge Hose, (5) Filter Paper sheets, (1) Pot Brush, (1) Pot Drain Brush, (1) Stir paddle, (1) Crumb Shovel and Operations Manual.

How To Specify

1. Electrical Options

Specify part number as follows:

✓	Voltage	Phase	Hz	Controls	Part Number
	208	1	60	Manual	71771
	240	1	60	Manual	71772

2. Accessories (purchased separately)

Specify part number and quantity for any of the following additional items, which may be needed:

✓	Qty	Description	Part Number
		Fry Basket	78601
		Filter Paper (case of 100 sheets)	72002
		Filter Powder (case of 60 packets)	72004
		Boil-Out (8-lb jar, case of 4)	72003
		Charcoal Filter	31963

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3. Shipping

Specify the shipping method