



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

Multi - Purpose Fryer

Model WOG-MP



Revolutionize the way you cook with the Multi-Purpose Fryer. Utilizing a short frying cycle and low frying temperatures, the model WOG-MP is designed to save money both on energy and shortening.

The Multi-Purpose Fryer fulfills all your cooking demands, including chicken, seafood, potatoes, vegetables and more.

Designed to fit into limited space (width is only 24") the Multi-Purpose Fryer is equipped with casters for convenient mobility, and is narrow enough to roll through any standard door opening.

Design Features



Automatic Oil Filtration System

Designed to complete a filter cycle within five minutes, the Automatic Oil Filtration System, which uses disposable filter paper, allows the operator to wash, rinse, drain, and filter the oil in one motion. Refilling the Multi-Purpose Fryer is automatic. The system will increase shortening life by 50%.

Listings



Giles Foodservice Equipment

An ISO 9001 Registered Company

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

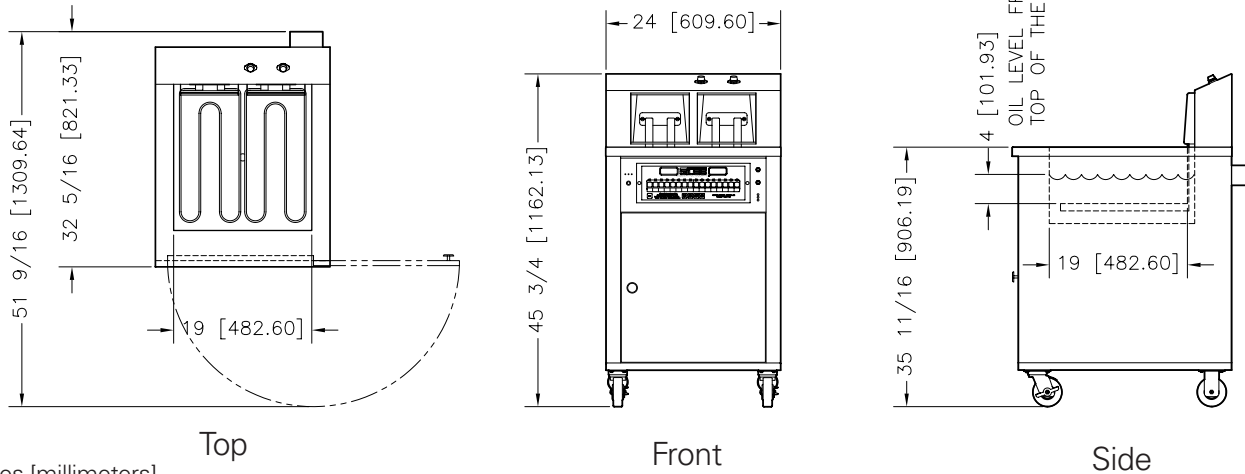
334.272.1457 • Fax 334.239.4117 • Phone Toll Free 800.554.4537

Web Site: www.gfsequipment.com • Email: services@gfsequipment.com

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Inches [millimeters]

Specifications

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements additions or replacements for previously purchased equipment.

Construction:

Cabinet and Fry Vat: 20Ga to 18Ga Stainless Steel
 Heating Element: 2 Incoloy Flat

Dimensions:

Width: 24" [610 mm]
 Depth: 32-5/16" [821 mm]
 Height: 45-3/4" [1162 mm]
 Fry Vat: 19"Width X 19"Length [483 mm X 483 mm]
 Fry Basket: 15-3/8" Length X 7-1/4" Width [391 mm X 184 mm]

Cooking Controls:

Computer controller w/2 timers (8 presets per timer) or Dual 30-Min.
 Mechanical Timers & Manual Thermostat.
 Temperature Range: 0° - 375°F [88° - 177°C]
 High Limit Thermostat: 425°F [220°C]

Capacity:

Shortening Capacity: 70 lbs. [31.7 kg]
 Production Capacity: 10 lbs. of french fries per 5 minutes

Electrical Specifications:

Available voltages: 208/240V 20,400 WATTS
 3 Phase- 208/240 - 58/50
 (No service cord provided)

Listings:

UL (US and Canada), NSF, CE

Product Designation:

WOG-MP

Shipping Specifications:

Crated Weight: 335 lbs [152 kg]
 Crated Cube Size: 41" X 29" X 55" = 3784 cu ft
 [1041.4mm X 736.6mm X 1397mm = 1.071 cu meters]

Accessories Included

Unit is shipped with (1) Fry basket, (1) Drain hose wand, (5) Filter paper sheets, (1) Pot brush, (1) Kettle drain brush, (1) Stir paddle, (1) Crumb shovel and (1) Manual.

How To Specify

1. Electrical Options

Specify the part number from the following:

	Voltage	Hz	Phase	Load Configuration	Part Number	Type
<input type="checkbox"/>	208	60	3	Delta	79694	Mech
<input type="checkbox"/>	240	60	3	Delta	79695	Mech
<input type="checkbox"/>	208	60	3	Delta	79223	Comp
<input type="checkbox"/>	240	60	3	Delta	79224	Comp

2. Accessories*

Specify the part number and quantity of the following accessory items needed:

Qty	Description	Part Number
<input type="checkbox"/>	Fry Basket	70178
<input type="checkbox"/>	Filter Paper, (100) Sheets	60819
<input type="checkbox"/>	Filter Powder, (60) packets	72004
<input type="checkbox"/>	Boil Out (4) 8 lb containers	72003

*Additional charges

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3. Shipping

Specify the shipping method