

Item No.: _ Quantity: _ Project Name: _ SIS#: _

Junior Multi - Purpose Fryer Model WOG-20MP-VH

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

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

Designed to fit into limited space, only 18 1/8" wide, the Junior Multi-Purpose Fryer is equipped with casters for convenient mobility, and is narrow enough to roll through any standard door opening.

The Giles Ventless Hood uses an Ansul R-102-A fire suppression system. Final installation, charging and testing of the system must be performed by an authorized Ansul distributor. Our system contains piping, nozzles (appliance and plenum), and conduit for routing the fusible link cable through the hood.

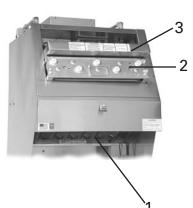


Design Features



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 Junior Multi-Purpose Fryer is automatic. The system will help increase shortening life by as much as 50%.



Ventless Hood System

The Ventless Hood consists of a built-in Fire Suppression System and a 3-Stage Air Purification System.

- 1. Stainless Steel Baffle Filter traps large grease particles.
- 2. Precipitator Filter (EAC) uses ionizers that charges particles of dirty air, allowing them to be collected by an electrostatic force.
- 3. Disposable Charcoal Filter helps eliminate odor.

Listings

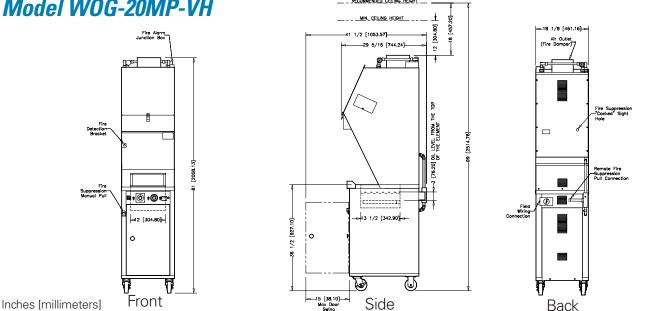




An ISO 9001 Registered Company 2750 Gunter Park Drive West • Montgomery, AL 36109 USA 334.272.1457 • Fax 334.239.4117 • Phone Toll Free 800.554.4537 Web Site: www.gfsequipment.com • Email: services@gfsequipment.com



Junior Multi-Purpose Fryer Model WOG-20MP-VH



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 on previously purchased equipment.

Construction:

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

Dimensions:

 Width: 18-1/8"
 [461 mm]

 Depth: 29-5/16"
 [744 mm]

 Height: 81"
 [2058 mm]

 Fry Vat: 12"Width X 13-1/2"Length [305 mm X 343 mm]

 Fry Basket: 10-1/8" Length X 4-7/16" Width [257 mm X 113 mm]

[220°C]

Cooking Controls:

High Limit Thermostat: 425°F

30 Minute Timer Temperture Range: 0° - 375°F [88° - 177°C]

Capacity:

Shortening Capacity: 25 lbs. [11.3 kg] Production Capacity Reference: 3 lbs of french fries every 5 minutes

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Electrical Specifications:

Available voltages: 208/220/240V 6200 WATTS 1 phase - 208/220/240 - 29/27/25 AMPS (No service cord provided)

Listings: UL (US and Canada), NSF

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 meters]

Accessories Included

Unit is shipped with (2) Fry baskets, (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
208	60	1	Delta	79181
240	60	1	Delta	79200
220	50	1	Wye	79193

Giles Foodservice Equipment

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Accessories*

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

Qty	Description	Part Number
	Fry Basket	78601
	Filter Paper, (100) Sheets	72002
	Filter Powder, (60) packets	72004
	Boil Out (4) 8 lb containers	72003
	Charcoal Filter	31137

*Additional charges

