



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

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.

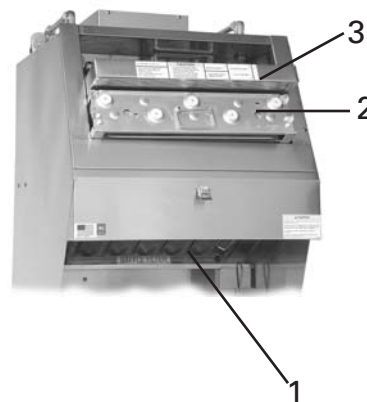
The Giles Ventless Hood uses an Ansul R-102-A fire suppression system. Final installation, charging and testing of the system must be performed by an authorized Ansul distributor. Our system contains piping, nozzles (appliance and plenum), and conduit for routing the fusible link cable through the hood.

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



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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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.

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]

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.

Specify the part number from the following:

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

*Additional charges

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3. Specify the shipping method