



Multi-Purpose Fryer

Model WOG-VH-MP

- Revolutionize the way you cook with the **Multi-Purpose Fryer**. Utilizing a short frying cycle and low frying temperatures, the model WOG-VH-MP is designed to save you money on both energy and shortening.
- The **Multi-Purpose Fryer** fulfills all your cooking demands, including chicken, seafood, ribs, potatoes, vegetables, donuts and more.
- The most advanced frying cooker available today – the **Multi-Purpose Fryer** provides for deep frying in areas that conventional hood ceilings cannot accommodate.
- Designed to fit into limited space – width is only 24 1/8"– the **Multi-Purpose Fryer** is equipped with casters for convenient mobility, and is small enough to roll through any standard door opening.
- The fire suppression system used in your Giles Ventless Hood is an Ansul R-102A fire suppression system. Final installation, charging and testing of the system is required to 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.



Capacity Information

Shortening Capacity: 70 lbs. (32 kg)

Standard Features

Ventless Hood System

The Ventless Hood consists of an Air Filtration System and Automatic Oil Filtration System. The Air Filtration System operates in three steps:

- 1). Baffle Filter traps large grease particles;
- 2). Electronic Air Filter consists of an ionizer that charges particles of dirty air allowing them to be collected by an electrostatic force;
- 3). Charcoal Filter helps eliminate odor.



Baffle Filter

Electronic Air Cleaner

Charcoal Filter



Automatic Oil Filtration System

Designed to complete a filter cycle within five minutes, the Automatic Oil Filtration System allows the operator to wash, rinse, drain and filter the oil in one motion. Refill is automatic and will increase your shortening life.



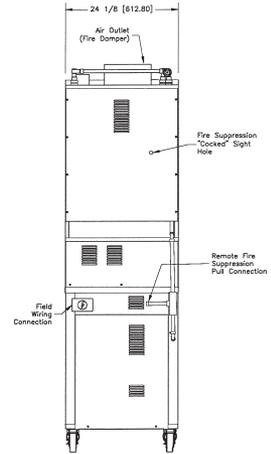
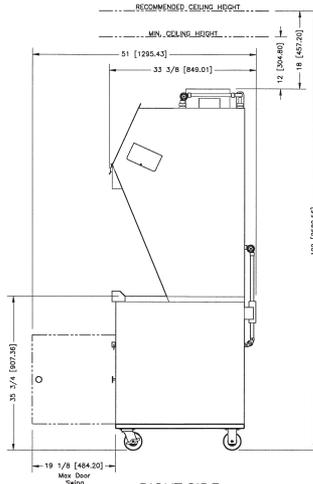
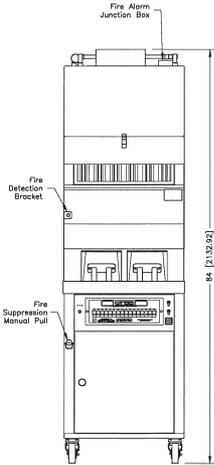
Giles Foodservice Equipment A Division of Giles Enterprises, Inc.

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Multi-Purpose Fryer

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Inches (millimeters) FRONT

RIGHT SIDE

BACK

30853-B

Dimensions:

Width: 24 1/8" 613 mm
 Depth: 33 7/16" 849 mm
 Height: 24 13/16" 2133 mm
 Fry Vat: 19" x 20" x 8"
 483 x 508 x 204 mm

Electrical Specifications:

208/240/380V 50/60HZ 20.4KW
 1 Phase: 208V/60HZ 98 AMPS
 240V/60HZ
 3 Phase: 208V/60HZ 57 AMPS/Line
 240V/60HZ 49 AMPS/Line
 380V/50HZ 29 AMPS/Line
 Service Cord Not Provided

Weight:

Shipping Weight: 602 lbs. (274 kg)
 Shipping Size: 42" W x 29" D x 94" H = 67 cu ft
 1067 mm x 737 mm x 2388 mm = 2 cu meters

Accessories:

Unit is shipped with 2 Fry Baskets, Drain Hose Wand, 5 Sheets Filter Paper, Pot Brush, Kettle Drain Brush, Crumb Shovel, and Manual.

Listings:

UL, NSF, CSA, UL Canada, Canadian UL, CE
 SBCCI #94161, BOCA #94-34, ICBO #5148, L.A. RR 8110

Bidding Specifications

- Specify as model WOG-VH-MP.
- Specify voltage (208/240).
- Specify phase (1 or 3) (Delta or Wye).
- Specify cycles (50 or 60).
- Specify additional fry baskets (P#70178).*
- Specify extra Electronic Air Cleaner (P#20520).*
- Specify extra charcoal filter (P#30248) for monthly replacement.*
- Specify additional filter papers - (P#72001) case = 100 sheets or filter powder - (P72004) 60 portion packs.*
- Specify shipping method.
- For export consult factory.

* Additional charges



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