



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 you money on both energy and shortening.
- The Multi-Purpose Fryer fulfills all your cooking demands, including chicken, seafood, ribs, 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 small enough to roll through any standard door opening.
- Using two fire bar elements, the Multi-Purpose Fryer is designed to fry frozen products with a minimum recovery time, allowing for continuous



Capacity Information

MP is shipped with two fry baskets
 Shortening Capacity: 70 lbs. (31.75 kg.)

Standard Features



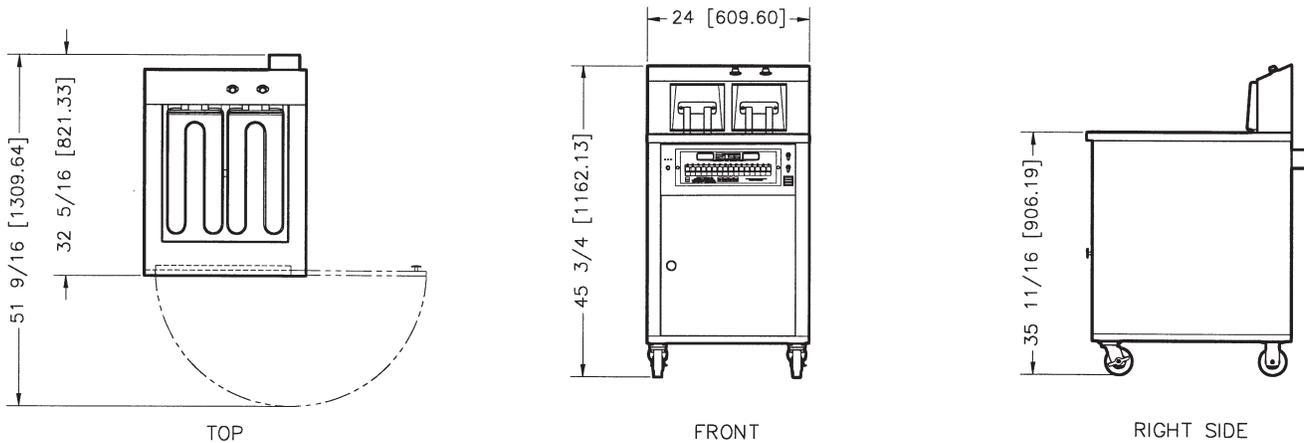
AUTOMATIC OIL FILTRATION SYSTEM

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.



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INCHES [millimeters]

33299

DIMENSIONS:

Width: 24" 609.6 mm.
 Depth: 32 5/16" 821.33 mm.
 Height: 45 3/4" 1162.13 mm.

WEIGHT (crated):

Shipping Weight: 335 lbs. (151.96 kg.)
 Shipping Size: 41" x 29" x 55" = 37.85 cu. ft.
 1041.44 mm x 736.6 mm x 1397.04 mm. = 0.82 cu. meters

ELECTRICAL SPECIFICATIONS:

208/240 V. 20 kW
 1 phase – 96/83 AMPS
 3 phase – 58/49 AMPS Max Per Line
 (Service cord not provided)

THERMOSTATS:

Variable Solid State
 Range: 0-375° F. 0-192° C.
 High Limit Thermostat:
 425° F. 218° C.

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 listed, NSF listed, CSA listed,
 Canadian UL listed

CONSTRUCTION:

Cabinet & Frypot: Polished Stainless
 Steel Heating Element: Patented Fire Bar
 Basket removable by handle

Bidding Specifications

- Specify as model WOG-MP.
- Specify voltage (208/240).
- Specify phase (1 or 3) (Delta or WYE).
- Specify cycles (50 or 60).
- Specify UL listed (USA) or CSA listed (Canada) machine.
- Specify additional fry baskets (PN 70178)*
- Specify additional filter papers - PN 65490 (case = 100 sheets) or filter powder - PN 73275 (case = 25 lbs.)*
- Specify shipping method.
- For export consult factory.
- Specify type controllers.

*Additional charges

GILES
 FOODSERVICE EQUIPMENT

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