

# 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 you money on both energy and shortening.
- The Junior **Multi-Purpose Fryer** fulfills all your cooking demands, including chicken, sea food, ribs, potatoes, vegetables, donuts and more.
- The most advanced frying cooker available today – the Junior **Multi-Purpose Fryer**, WOG-20MP-VH, provides for deep frying in areas that conventional hoods cannot accommodate.
- Designed to fit into limited space (width is only 18 1/8") the Junior **Multi-Purpose Fryer** is equipped with casters for convenient mobility, and is small enough to roll through any standard door opening.
- As an additional safety feature, the Ventless Hood is prepped for a wet Ansul Fire Suppression System. The unit includes nozzles and tank, but the chemical, charging cylinder and fusible links must be installed by an authorized Ansul distributor. The system activates in less than 45 seconds, and automatically shuts down the unit in the event the extinguisher becomes inoperative.



### Capacity Information

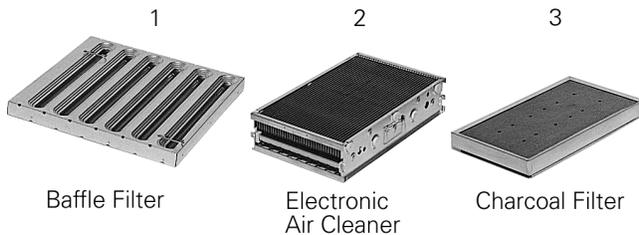
Shortening Capacity: 25 lbs. (11.34 kg.)

### 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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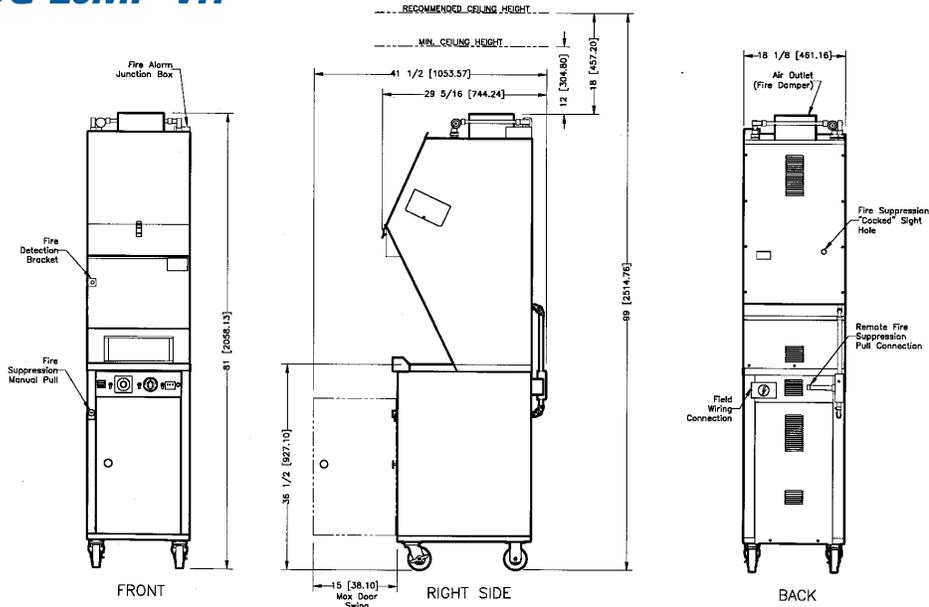
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## Model WOG-20MP-VH

Job \_\_\_\_\_ Item No. \_\_\_\_\_ AIA# \_\_\_\_\_



Inches (millimeters)

32495-B

### Dimensions:

Width: 18 1/8" 461 mm  
 Depth: 29 5/16" 744 mm  
 Height: 81" 2058 mm  
 Fry Vat: 12" x 1 1/2" x 5 1/2"  
 30.48 x 34.29 x 13.97 cm

### Electrical Specifications:

208/240 V 50/60 Hz 6.2 kW  
 1 phase only: 208 V 30/26 AMPS  
 240 V 26 AMPS  
 Service cord on 50Hz models.

### Accessories:

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

### Weight:

Shipping Weight: 455lbs (207 kg)  
 Shipping Size:  
 42" x 94" x 30" = 69 cu ft  
 1067 mm. x 2388 mm. x 762 mm. = 2 cu meters

### Listings:

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

## Bidding Specifications

1. Specify as model WOG-20MP-VH.
2. Specify voltage (208/240).
3. Specify cycles (50 or 60).
4. Specify additional fry baskets (P#78601) for backup batches.\*
5. Specify extra Electronic Air Cleaner (P#22360) for backup.\*
6. Specify extra charcoal filter (P#31137) for replacement.\*

7. Specify additional filter papers - (P#72002) case = 100 sheets or filter powder - (P#72004) 60 portion packs.\*
8. Specify shipping method.
9. For export consult factory.

\*Additional charges

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.



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