

Multi - Purpose Fryer

Model WOG-MP-VH



Dual Mechanical Timer
 model shown

Revolutionize the way you cook with the Ventless Multi-Purpose Fryer. Utilizing a short frying cycle and low frying temperatures, the model WOG-MP-VH is designed to save money both on energy and shortening. The integral ventless hood you to cook delicious traditional fried foods in many non-traditional places.

The Multi-Purpose Fryer fulfills all your menu needs, including chicken, seafood, potatoes, vegetables and much more.

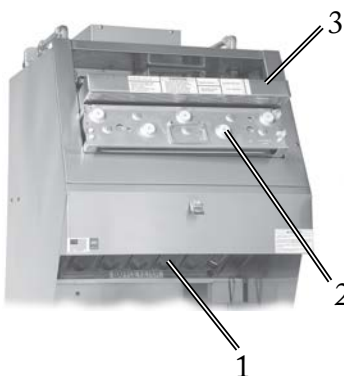
The Ventless Hood incorporates our proven Electrostatic Air Cleaner that meets grease-laden vapor removal requirements for the fryer. The Hood uses an Ansul R-102-A fire suppression system, which is fully self-contained. The system consist of piping, nozzles (appliance & plenum), fusible link brackets and conduit, release mechanism and stainless steel tank. Final installation, charging and certification of the system must be performed by an authorized Ansul distributor (not included with purchase).

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 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

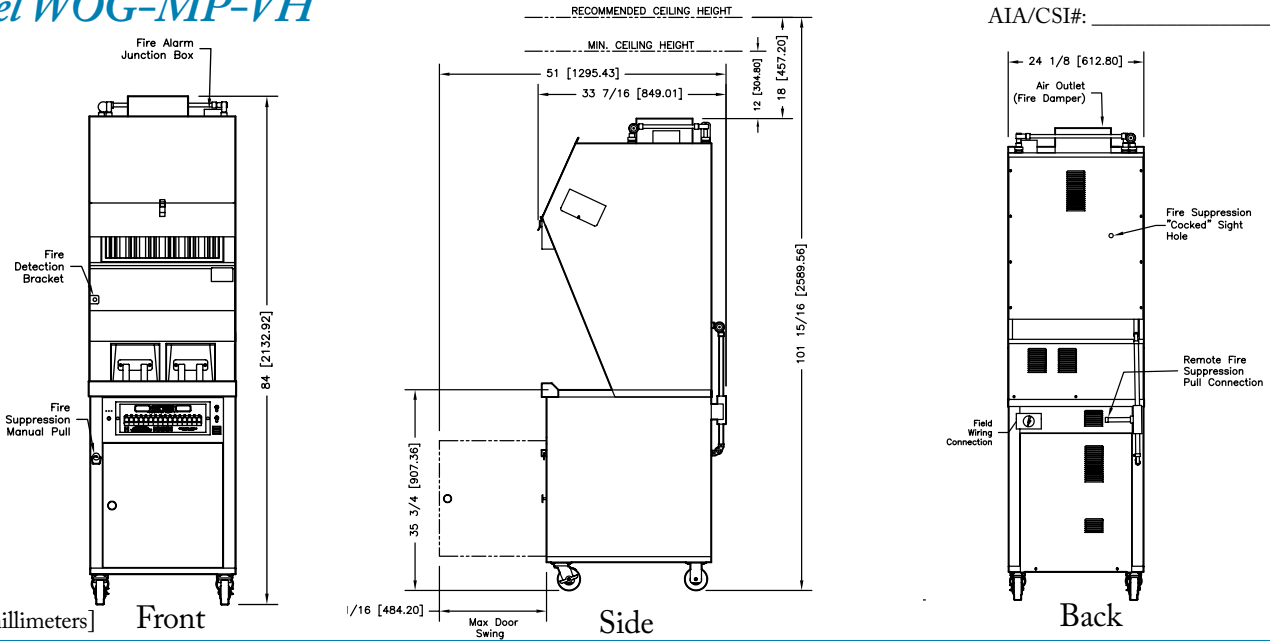
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Multi-Purpose Fryer

Model WOG-MP-VH

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



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.

<p>Construction: Cabinet and Fry Vat: 20Ga to 18Ga Stainless Steel Heating Element: 2 Incoloy Flat</p> <p>Dimensions: Width: 24-1/8" [613 mm] Depth: 33-7/16" [849 mm] Height: 84" [2133 mm] Fry Vat: 19"Width X 19"Length [483 mm X 483 mm] Fry Basket: 15-3/8" Length X 7-1/4"Width [391 mm X 184 mm]</p> <p>Cooking Controls: Computer controller: 2 timers, 4 presets per timer or Dual Mechanical 30 Minute Timers Digital Thermostat; Range: 0° - 375°F [88° - 177°C] High Limit Thermostat: 425°F [220°C]</p>	<p>Capacity: Shortening Capacity: 70 lbs. [31.7 kg] Production Capacity: 10 lbs. of french fries every 5 minutes</p> <p>Electrical Specifications: Available voltages: 208/240V 20,400 WATTS 3 Phase- 208/240 - 58/50 (No service cord provided)</p> <p>Listings: UL (US and Canada), NSF, CE</p> <p>Product Designation: WOG-MP-VH</p> <p>Shipping Specifications: Crated Weight: 602 lbs [274 kg] Crated Cube Size: 42" X 30" X 94" = 67 cu ft [1041.4mm X 736.6mm X 1397mm = 1.9 cu meters]</p>
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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	Type
<input type="checkbox"/>	208	60	3	Delta	79688	Mech
<input type="checkbox"/>	240	60	3	Delta	79689	Mech
<input type="checkbox"/>	208	60	3	Delta	71550	Comp
<input type="checkbox"/>	240	60	3	Delta	71551	Comp

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

Qty	Description	Part Number
<input type="checkbox"/>	Fry Basket	70178
<input type="checkbox"/>	Filter Paper, (100) Sheets	60819
<input type="checkbox"/>	Filter Powder, (60) packets	72004
<input type="checkbox"/>	Boil Out (4) 8 lb containers	72003
<input type="checkbox"/>	Charcoal Filter	30248

*Additional charges

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3. **Shipping**
 Specify the shipping method