



Responsive. Reliable.



Project Name/No: _____ Item No: _____

Quantity: _____ SIS#: _____ AIA/CSI#: _____

Multi-Purpose Ventless Hood Electric Fryer Model WOG-MP-VH

Multi-Purpose Electric Ventless-Hood Fryer, featuring a high-capacity square cooking vat and plenty of power. Quick temperature recovery effectively shortens frying cycles, delivering more turns per day. The **WOG-MP-VH** delivers tasty results and maximum profits with minimal effort and expense.

- Giles proven integral Ventless Hood system (no venting to outside required) allows operation where conventional ventilation hoods are impractical or prohibited.
- Hood has built-in **Ansul® R-102** wet chemical fire suppression system complete with piping, nozzles, detector link brackets & conduit, Automan and tank. **Field set-up, testing and certification by an Ansul® distributor/dealer is required (customer provided).**
- 20 kW of cooking power ... fulfills all of your menu needs, French fries, chicken, seafood, veggies and more.
- Available with either Dual Timer Manual Controls, or an intuitive multi-functional Computer Controller alternative which provides for 50 programmable menu item presets, **COOL MODE, FORCE-FILTER, BOIL-OUT** program, multiple language selection and password security.
- On-board oil filtration system with robust 1/2 HP Pump.
- Heavy-duty casters ... front locking.
- Durable all stainless steel construction.
- Requires only 7-1/2 feet of ceiling height and designed to occupy limited kitchen space ... only 24-1/8" wide.

Design Features

Standard Features:

- **2-Year Parts and Labor Warranty**
- On-board oil filtration system
- Oil temperature high-limit control
- Drain valve safety interlock
- Integral Ventless Hood w/fire suppression
- [2] Cooking Baskets
- Durable 5" Casters - front locking
- Heat-resistant Brush Set
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Metal Crumb Scoop
- E.A.C. Filter Cell Soaking Tank

Ventless Hood System

Built-in Fire Suppression System and 3-Stage Air Cleaning System.

[1] - Stainless Steel Baffle Filter captures large grease particulate.

[2] - Electronic Air Cleaner (EAC) negatively charges smaller particulate, allowing it to be electrostatically collected on fins within the cell.

[3] - Disposable Charcoal Filter aids with odor control.



On-board Oil Filtration System

Can complete a filter cycle in 5 minutes. Uses disposable paper filter media, or an optional reusable, stainless steel, filter screen. Allows for 1-step draining, pot cleaning and oil filtering. Simple turn of a single valve automatically refills pot with filtered, reconditioned oil. When properly used, this system can increase cooking oil life by at least 50%.



GILES Food Service Equipment ▪ ISO 9001-2015 Registered

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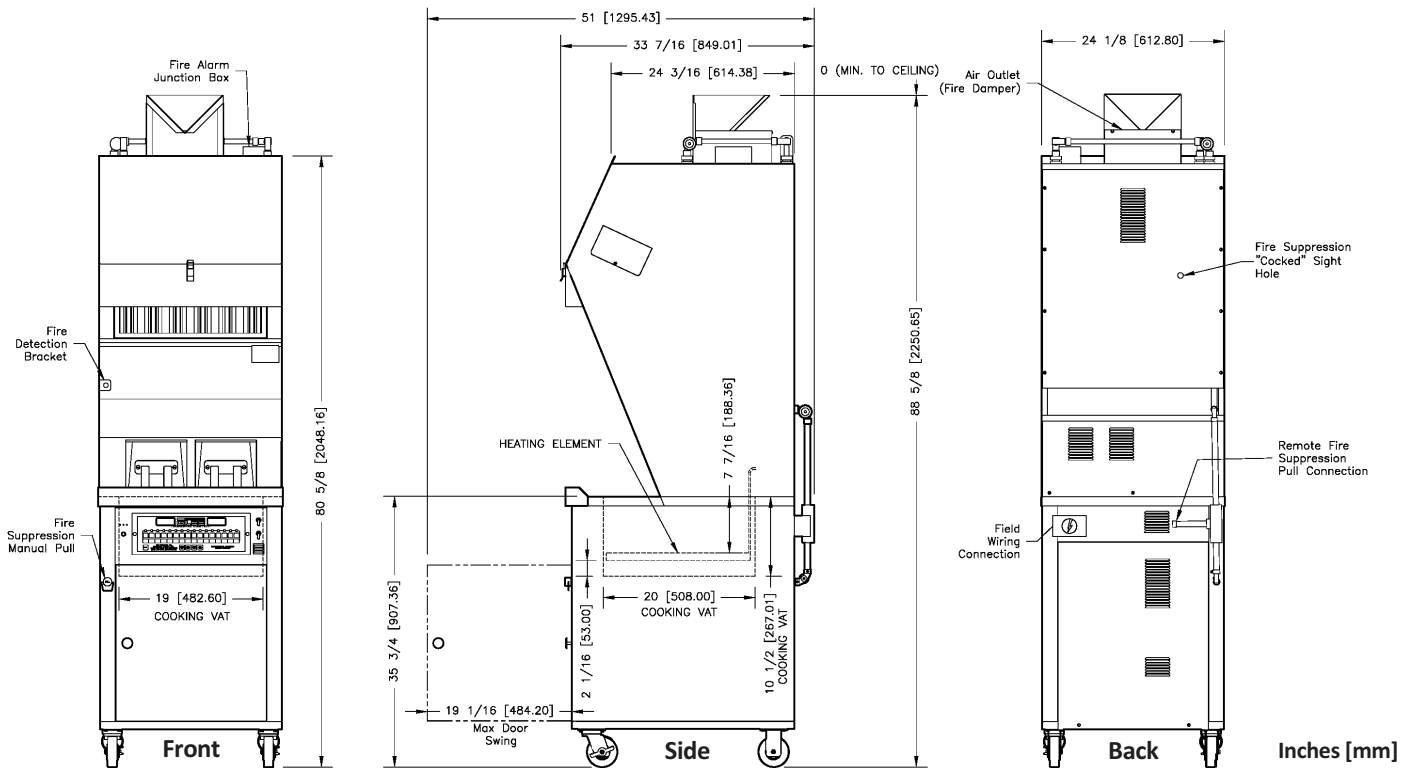
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Specifications

Construction: 18 - 20 Ga Stainless Steel; (2) Stainless Incoloy Firebar Heating Element

Dimensions:					
Width	Depth	Height	Floor Space	Fry Vat	Fry Baskets
24-1/8" [613 mm]	33-7/16" [849 mm]	88-5/8" [2151 mm]	5.6 sq.ft [0.52 sq.m]	19" W X 20" L [482 mm X 508 mm]	7-1/4" W x 15-3/8" L [184 mm X 391 mm]

Electrical Specifications: (service cord NOT provided)					
Watts	Voltage	Phase	Hz	Amps	Wire
20.4 kW	208	3	60	58	3 + Grnd
	240	3	60	50	3 + Grnd

Shipping Specifications:				
Width	Length	Height	Cube	Crated Weight
35" [889 mm]	46" [1168 mm]	92" [2337 mm]	86 cu ft [2.4 cu m]	586 lbs [266 kg]

Cooking Controls:

[2] Manual Timers: 0 to 30 min. [max.]
Digital Thermostat: 0 - 375°F [0 - 191°C]

— OR —

Computer Controller - 50 programmable menu presets, dual timer function, *COOL-MODE*, *FORCE-FILTER*, *multi-language*

High Limit Temperature: 425°F [218°C]

Cooking Capacity:

Cooking Oil: 70 lbs [31.7 kg]
Production (ref.): 10 lbs french fries per 5 mins

Accessory Items Included:

- | | | | |
|------------------------------|--|----------------------------|-------------------|
| (2) Fry Baskets | (1) Heat-resistant Drain Clean-out Brush | (1) Stirring Utensil | Operations Manual |
| (1) Waste Oil Discharge Hose | (1) L-Shape Heat-resistant Element Brush | (1) Steel Crumb Scoop | |
| (1) Heat-resistant Pot Brush | (1) EAC Soaking Tank | (5) Sheets of Filter Paper | |

How To Order

1 Choose Item Number: Electrical + Controls

✓	Voltage	Phase	Hz	Controls	Item Number
	208	3	60	Manual	79688
	240	3	60		79689
	208	3	60	Computer	71550
	240	3	60		71551

Specifications and/or product designs are subject to change without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacement with respect to previously purchased equipment.

2 Specify Extra Accessory Items (Sold separately, additional cost):

✓	Qty	Description	Part Number
		Fry Basket	70178
		E.A.C. Soaking Tank	39327
		Charcoal Filter	30248
		E.A.C. Filter Cell	20520
		Filter Paper (case of 100 sheets)	72002
		Filter Powder (case of 60 packets)	72004
		Boil-Out (8-lb jar, case of 4)	72003

3 Shipping - Specify shipping method

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