



Responsive. Reliable.



Project Name/No: _____ Item No: _____

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

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

The **WOG-MP-VH Electric Ventless-Hood Fryer**, features a high-capacity square vat and plenty of power. Rapid temperature recovery can effectively shorten frying cycles to deliver more turns per day, delivering tasty results and maximizing profits with minimal effort and expense.

- Giles' proven integral ventless hood system requires no venting to outside and generally, can allow operation where conventional ventilation hoods are impractical or prohibited. Listed to **UL-KNKG (-7 for Canada), complies with ANSI/UL197 & ANSI/UL710B.**
- Equipped with self-contained **Ansul® R-102 Wet Chemical Fire Suppression**; including piping, discharge nozzles, detector link brackets/conduit, Automan release, fire damper, in-cabinet manual actuation pull, and stainless steel suppressant tank. **Final field set-up, testing and certification by an Ansul® distributor/dealer is required ... not included, customer provided).**
- 20 kW of cooking power to handle all of your menu needs ... french fries, chicken, seafood, veggies and more.
- User-friendly computer Controller; features 50 programmable menu item presets, **COOL MODE, FORCE-FILTER** control, **BOIL-OUT** program, multi-language selection and password control.
- On-board oil filtration system with robust 1/2 HP Pump.
- Heavy-duty casters ... front w/locking brake.
- Durable all stainless steel construction.
- Requires only 7-1/2 feet of ceiling height and designed to occupy minimal kitchen floorspace.

Design Features

- **2-Year Parts & Labor Warranty**
- (2) Cooking Baskets
- Built-in oil filtration system
- Computer Fryer Controller
- High oil temperature limit control
- Drain valve safety interlock
- Low oil level detection
- High element temp shutdown
- Electro-polished stainless steel Basket
- Built-in fire suppression system
- Durable 5" Casters - front locking
- Heat-resistant Brush Set
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Metal Crumb Scoop

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 helps to control cooking odor.



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 1-step draining, pot cleaning and oil filtering. Turn of a single valve refills pot with filtered, reconditioned oil. When properly used, this system can increase cooking oil life by at least 50%.



IMPORTANT INFORMATION !!

Orders for **GILES Fryers w/Integral Recirculating/Ventless Hood** will not be accepted until Giles verifies, 1). that the Purchaser has received all necessary approvals from local authorities, and 2). that the Purchaser is aware of specific installation site requirements/limitations (as stated in the **GFSE Recirculating/Ventless Hood Approval Letter**) which must be complied with during installation. The **GFSE Hood Approval Letter (HAL)** must be completed, submitted (along with any requested documentation), and approved by Giles prior to order acceptance. The document is available for download at www.gfse.com under the **SUPPORT** tab in **VENTLESS DOCUMENTS**.

GILES Food Service Equipment • ISO 9001-2015 Registered

PO Box 210247 • 2750 Gunter Park Drive W • Montgomery, AL 36109 USA

334.272.1457 • Fax 334.239.4117 • Toll Free 800.554.4537 (US/Canada Only) • www.gfse.com • Email: services@gfse.com

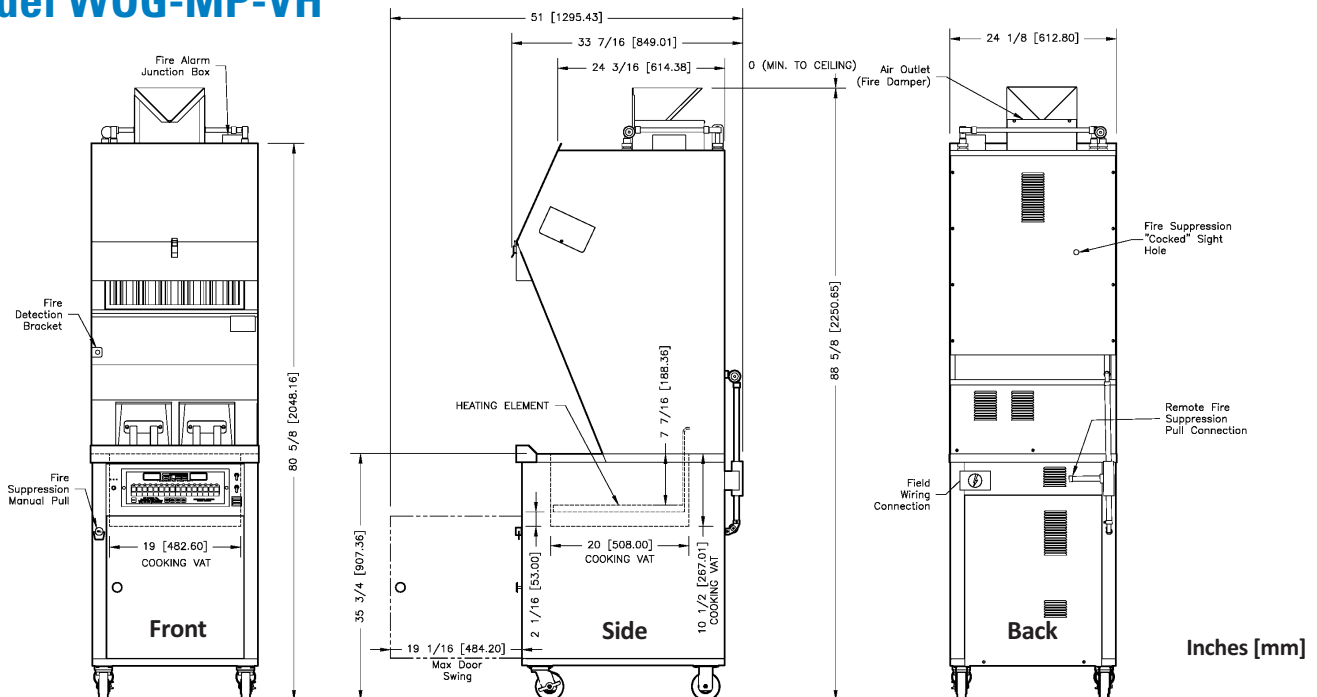
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Multi-Purpose Electric Fryer

Model WOG-MP-VH

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Specifications

Construction: 18 & 20 ga stainless steel; (2) stainless 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

Cooking Controls:
Computer Controller - 50 programmable menu presets, dual timer function, **COOL-MODE**, **FORCE-FILTER**, **BOIL-OUT** program
High Limit Temperature: 425°F [218°C]
Cooking Capacity:
Cooking Oil: 70 lbs [31.7 kg]
Production (ref.): 10 lbs french fries / 5 mins

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]

Accessory Items Included: (2) Fry Baskets • Round-bristle Brush, Straight • Utility/Pot Brush • Round-bristle Brush, L-Shaove • Stirring Utensil • Crumb Scoop • Waste Oil Discharge Hose • (5) Sheets Filter Paper • (1) Can, Spray Foam EAC Cell Cleaner (sample)

IMPORTANT! Before Ordering

- Purchaser must obtain, read, complete, and submit the Giles Hood Approval Letter (HAL) for approval. In signing the HAL, Purchaser affirms that the intended installation site has been assessed and that it is in compliance with the minimum requirements, stated therein ... kitchen size, ceiling height, fresh outside air supply, room air exchange rate, exhaust ventilation, clearances, etc.
- Does available electrical power meet appliance specifications?

How To Specify

1 Choose Item Number for Electrical:

✓	Voltage	Phase	Hz	Item Number
	208	3	60	71550
	240	3	60	71551

2 Specify Extra Items (Sold separately):

✓	Qty	Description	Part Number
		Fry Basket (2 incl. with fryer)	70178
		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
		EAC Foaming Spray Cleaner (12-ct Case, 20-oz)	41510

3 Shipping - Specify shipping method