

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



UV. Multi - Purpose Fryer Model WOG-MP-VH

Revolutionize the way you cook with the 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 Multi-Purpose Fryer fulfills all your cooking demands, including chicken, seafood, potatoes, vegetables and more.

The Giles Ventless Hood incorporates our patented Electrostatic Air Cleaner and patent pending Ultra Violet light that provides vapor removal requirements for the Multi-Purpose fryer. Also the Giles Ventless Hood uses an Ansul R-102-A fire suppression system. Final installation, charging and testing of the system is required to be performed by an authorized Ansul distributor. Our system contains piping, nozzles (appliance and plenum), and conduit for routing the fusible link cable through the hood.



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.
- 2 3. Disposable Charcoal Filter helps eliminate odor.
 - 4. Ultra Violet Lamp helps with emission and odor control.

Listings





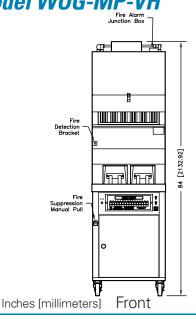


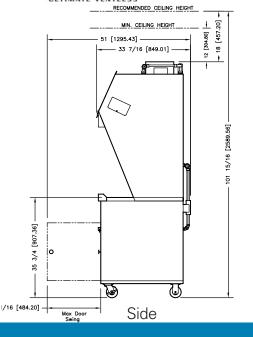
Giles Foodservice Equipment

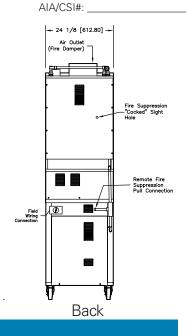
An ISO 9001 Registered Company 2750 Gunter Park Drive West • Montgomery, AL 36109 USA Phone 334.272.1457 • Fax 334.239.4117 • Phone Toll Free 800.554.4537 Web Site: www.gfsequipment.com • Email: services@gfsequipment.com

Multi-Purpose Fryer UV Model WOG-MP-VH

Item No.: Quantity: Project Name: SIS#:







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.

Construction:

Cabinet and Fry Vat: 20Ga to 18Ga Stainless Steel

Heating Element: 2 Incoloy Flat

Dimensions:

Width: 24-1/8" [613 mm] Depth: 33-7/16" [849 mm] [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]

Cooking Controls:

Computer controller: 2 timers, 8 presets per timer

or Dual Mechanical 30 Minute Timers

Temperture Range: 0° - 375°F [88° - 177°C] High Limit Thermostat: 425°F [220°C]

Capacity:

Shortening Capacity: 70 lbs. [31.7 kg]

Production Capacity: 10 lbs. of french fries every 5 minutes

Electrical Specifications:

Available voltages: 208/240V 20,400 WATTS

3 Phase- 208/240 - 61/53 (No service cord provided)

Listinas:

UL (US and Canada), NSF, CE

Product Designation:

WOG-MP-VH

Shipping Specifications:

Crated Weight: 602 lbs [274 kg]

Crated Cube Size: 42" X 30" X 94" = 67 cu ft

 $[1041.4 \text{mm} \times 736.6 \text{mm} \times 1397 \text{mm} = 1.9 \text{ cu meters}]$

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, (1) EAC, (1) Charcoal Filter, (1) Baffle Filter, (1) UV Lamp, and (1) Manual.

How To Specify

Electrical Options

Specify the Ultimate Ventless part number from the following:

Voltage	Hz	Phase	Load Configuration	UV Part No.	Туре
208	60	3	Delta	71244	Mech
240	60	3	Delta	71237	Mech
208	60	3	Delta	71240	Comp
240	60	3	Delta	71241	Comp

ILS Option (Interlocking Start)

(Please check with your local officials for this requirement) Primarily used in the state of California and is code requirement for Los Angeles County.

☐ ILS (Interlocking Start)

Note: if not specified, non-ILS will be shipped.

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Accessories* (Additional charges) Specify the part number and quantity of the following accessory items needed:

Qty	Description	Part Number
	Fry Basket	70178
	Filter Paper, (100) Sheets	60819
	Filter Powder, (60) packets	72004
	Boil Out (4) 8 lb containers	72003
	Charcoal Filter	30248
	UV Lamp Assy	90226

Shipping Specify the shipping method