



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 large-capacity square vat and plenty of power. Rapid temperature recovery can effectively shorten frying cycles to deliver more turns per day, tasty results and maximum profits with minimal effort and expense.

- Giles' proven integral ventless hood system requires no venting to outside and, generally, may allow operation where conventional ducted vent hoods are impractical or prohibited. Listed to **UL-KNKG (-7 Canada)**, **complies with ANSI/UL-197 & ANSI/UL-710B.**
- Build-in hood filter cleaning notification timer ... helps operators maintain optimum hood performance.
- Equipped with self-contained **Ansul® R-102 Wet Chemical Fire Suppression**; including piping, discharge nozzles, detector link brackets/conduit, Automan mechanism, fire damper, in-cabinet manual actuation pull, and stainless steel chemical 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.
- Intuitive computer controller; features dual basket timers, programmable cooking presets for fifty (50) different menu items, **COOL MODE**, **FORCE-FILTER** control, **BOIL-OUT** program, multiple 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.
- Needs less than 87" of ceiling height ... designed to occupy minimal floorspace.
- Optional Giles **KitchenTrac™** WiFi remote monitoring is available for this model.

Design Features

- | | | |
|--|--|---|
| <ul style="list-style-type: none"> • 2-Year Parts & Labor Warranty • (2) cooking baskets • Built-in oil filtration system • Computer controller • High oil temperature limit control | <ul style="list-style-type: none"> • Drain valve safety interlock • Built-in fire suppression system • Durable 5" Casters - front locking • Heat-resistant Brush Set | <ul style="list-style-type: none"> • Product Stirring Utensil • Waste Oil Discharge Hose • Metal Crumb Scoop |
|--|--|---|

Ventless Hood System: Proven 3-stage air cleaning with built-in fire suppression system.



- [1] Stainless steel Baffle Filter removes a portion of the grease from cooking vapors.
- [2] Electronic Air Cleaner (EAC) electrostatically captures finer grease particulate on collector plates.
- [3] Disposable Charcoal Filter helps to control cooking aromas in the recirculated air.



On-Board Oil Filtration: Robust 1/2-hp pump can complete a filter cycle in 5 minutes. Uses a stainless steel filter screen (*filter paper can be used as alternative*). Single step drain, crumb flush and oil filtering. Turn of a single valve refills vat with reconditioned oil. When used properly, cooking oil life can be increased by at least 50%.



Optional WiFi Remote Monitoring: Monitor your cooking appliances remotely with Giles' **KITCHENTRAC™**. WiFi connects the fryer to a web server which provides analytics for your fryer activity, utilization and performance. View from any internet connected device. **Activation and subscription fees apply.**

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 requirements & limitations, as stated in the **GFSE Recirculating/Ventless Hood Approval Letter**, which must be adhered to 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

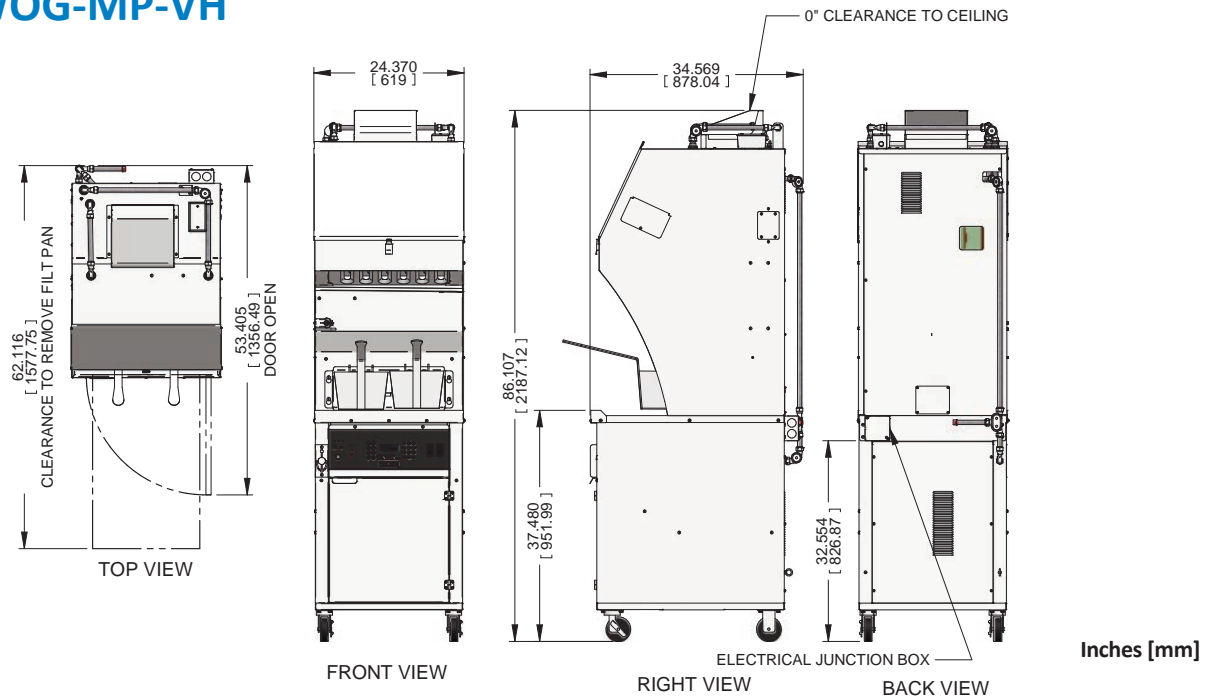
Printed in USA, 65745 (Rel. Date: Jul.2000, Rev. Date: Sep.2020, Rev. 1)

Multi-Purpose Electric Fryer

Model WOG-MP-VH

Project Name/No: _____ Item No: _____

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



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

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:

Computer Controller - 50 programmable menu presets, dual basket timers, **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

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 Electrical & WIFI Option: Specify [W] for KitchenTrac™

Choose Applicable Item Number

✓	Voltage	Hz	Ph	Item Number	
	208	60	3	71982	71982W
	240	60	3	71983	71983W

3 Shipping - Specify shipping method

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 can)	41510