



Responsive. Reliable.



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

Junior Multi-Purpose Ventless Electric Fryer Model WOG-20MP-VH

The **Junior Multi-Purpose Ventless Electric Fryer, WOG-20MP-VH** is a small, low investment, electric open fryer featuring a proven ventless hood concept built right onto the cabinet ... a compact single unit. It is the ideal entry-level, multi-purpose fryer for a start-up food service business. This fryer can handle all of your menu needs ... chicken, seafood, french fries, vegetables, and much more.

- The integral recirculating hood has a proven 3-stage air cleaning system; requires no venting to the outside. Generally, it can be used in locations where traditional vent hoods are prohibited or too costly to be practical. **Listed to UL KNKG(7) complying with ANSI/UL 197 & ANSI/UL 710B.**
- Equipped with fully self-contained **Ansul® R-102 Wet Chemical Fire Suppression**; includes piping, discharge nozzles (appliance/plenum), detector brackets, conduit, Automan release, fire damper, in-cabinet manual actuation pull, and stainless steel wet chemical suppressant tank. **Field set-up, charging and certification must be performed by an authorized Ansul® distributor (not included, customer provided).**
- 18-3/8" wide, consumes minimum floor space.
- Low cost operation, save money on both energy and cooking oil.
- On-board oil filtration system features robust 1/2 HP pump.
- Simple operation manual controls; digital thermostat, 30-min. mechanical timer.
- Convenient mobility; passes easily through a standard door opening.

Design Features



On-Board Oil Filtration System

Designed to complete a filter cycle in 5 minutes. Provides 1-step draining, filtering, and vat cleaning. Turn a single valve to refill vat with filtered, reconditioned oil. When used properly, can increase useful life of cooking oil by as much as 50%.

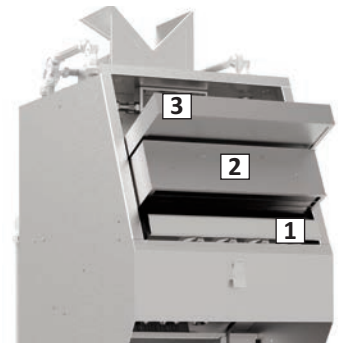
Ventless Hood System

Includes built-in Fire Suppression and a 3-Stage Air Cleaning System.

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

[2] - Sustainable Electronic Air Cleaner (E.A.C.) negatively charges smaller particulate, allowing it to be electrostatically collected on fins in the Collector Cell.

[3] - A disposable Charcoal Filter aids with odor control.



Standard Features:

- Built-in oil filtration system with 1/2 HP Pump
- Digital thermostat control
- Mechanical 30-minute cook timer
- Drain Valve safety interlock for added safety
- High-limit oil temperature protection
- 5" Casters ... Front lock
- Heat-resistant Brush Set
- E.A.C. Soaking Tank w/Drain
- Product Stirring Utensil
- Waste Oil Discharge Hose
- Steel Crumb Scoop
- **2-Year Parts & Labor Warranty**

GILES Food Service Equipment ▪ ISO 9001-2015 Registered

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

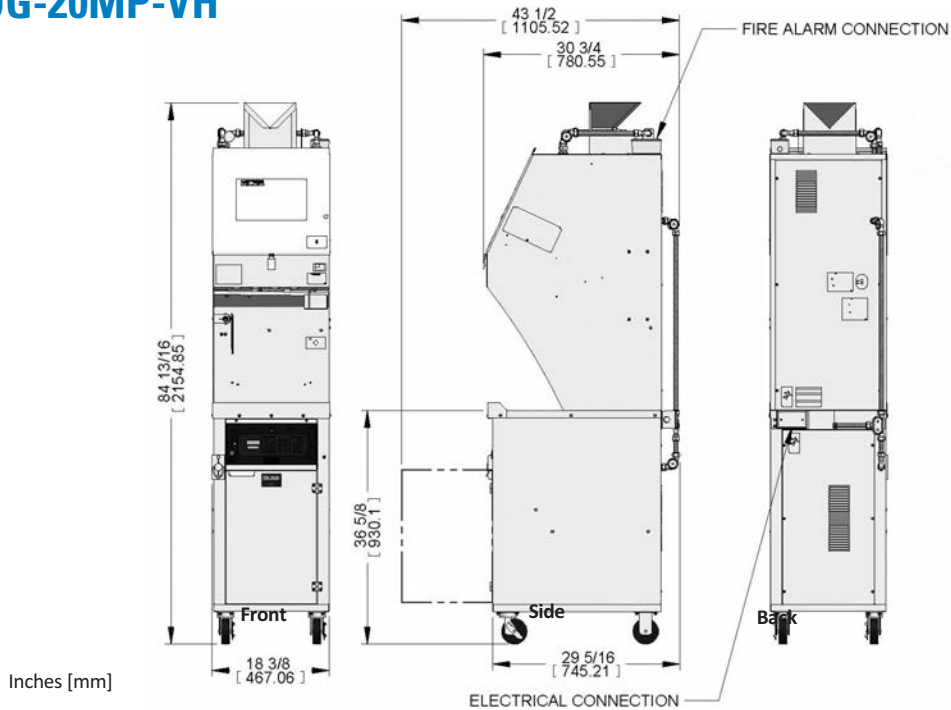
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Junior Multi-Purpose Ventless Fryer

Model WOG-20MP-VH

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Specifications

Construction: 18 & 20 ga stainless steel; stainless Firebar heating element

Dimensions:

Width	Depth	Height	Floor Space	Fry Vat	Fry Baskets
18-3/8" [467 mm]	29-5/16" [745 mm]	84-13/16" [2155 mm]	3.7 sq.ft [0.34 sq.m]	14-1/4" W X 14-1/2" L [362 mm X 368 mm]	4-7/16" W x 10-1/8" L [113 mm X 257 mm]

Electrical Specifications: (service cord NOT provided)

Watts	Voltage	Phase	Hz	Amps	Wire
6.2 kW	208	1	60	29	2 + Grnd
	240	1	60	25	2 + Grnd

Shipping Specifications:

Width	Length	Height	Cube	Crated Weight
35" [889 mm]	46" [1168 mm]	96" [2438 mm]	89 ft ³ [2.5 m ³]	481 lbs [218 kg]

Cooking Controls:

Manual Timer: variable to 30 min. [max.]
 Digital Solid-state Thermostat: variable 0 - 375°F [0 - 191°C]
 High Limit Temperature: 425°F [218°C]

Cooking Capacity:

Cooking Oil: 34-3/4 lbs [15.8 kg]
 Production (reference): 3 lbs french fries per 5 mins

Accessories 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) E.A.C. Soaking Tank | (5) sheets of Filter Paper | |

How To Specify

1 IMPORTANT! Before Ordering:

Confirm that Code Authorities (AHJ) will permit use of recirculating hood equipment. Have a licensed HVAC specialist assess the intended installation site. It must meet minimum requirements for kitchen size/area, ceiling height, fresh air supply, room air exchange rate, supplemental exhaust ventilation, lateral clearances, etc. as specified in Giles Hood Approval Document, which must be completed, submitted and accepted before order will be processed.

2 Determine Item Number:

✓	Voltage	Phase	Hz	Controls	Part Number
	208	1	60	Manual	71771
	240	1	60	Manual	71772

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.

3 Extra Accessories (sold separately, additional charge):

✓	Qty	Description	Part Number
		Fry Basket	78601
		E.A.C. Soaking Tank	39327
		Charcoal Filter	31963
		Filter Paper (case of 100 sheets)	72002
		Filter Powder (case of 60 packets)	72004
		Boil-Out (8-lb jar, case of 4)	72003

4 Shipping - Specify shipping method



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