

Junior Multi - Purpose Fryer Model WOG-20MP



Revolutionize the way you cook with the Junior Multi-Purpose Fryer. Utilizing a frying cycle and low frying temperatures, the model WOG-20MP is designed to save you money both on energy and shortening.

The Junior Multi-Purpose Fryer fulfills all your cooking demands, including chicken, seafood, potatoes, vegetables and more.

Designed to fit into limited space- width is only 18 1/8" - the Junior Multi-Purpose Fryer is equipped with casters for convenient mobility, and is narrow enough to roll through any standard door opening.

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 Junior Multi-Purpose Fryer is automatic. The system will increase your shortening life by 50%.

Listings



Giles Foodservice Equipment A Division of Giles Enterprises, Inc.

An ISO 9001 Registered Company

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

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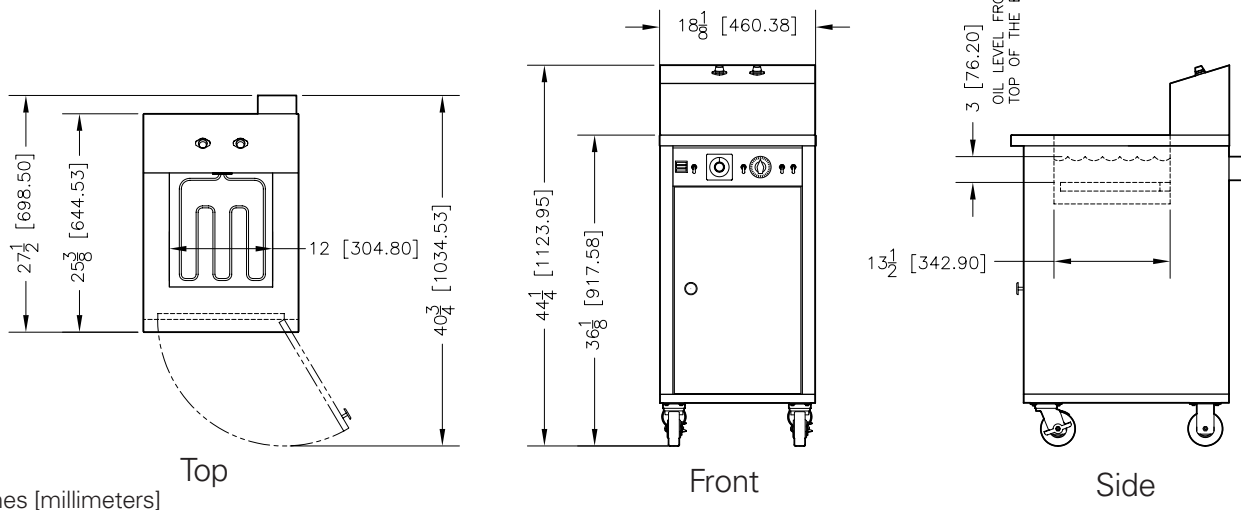
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Junior Multi-Purpose Fryer

Model WOG-20MP

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



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 or previously purchased equipment.

Construction:

Cabinet and Fry Vat: 20Ga to 18Ga Stainless Steel
 Heating Element: Incoloy Flat

Dimensions:

Width: 18-1/8" [461 mm]
 Depth: 27-1/2" [699 mm]
 Height: 44-1/4" [1124 mm]
 Fry Vat: 12"Width X 13-1/2"Length [305 mm X 343 mm]
 Fry Basket: 10-1/8" Length X 4-7/16" Width [257 mm X 113 mm]

Cooking Controls:

30 Minute Timer
 Temperature Range: 0° - 375°F [88° - 177°C]
 High Limit Thermostat: 425°F [220°C]

Capacity:

Shortening Capacity: 25 lbs. [11.3 kg]
 Production Capacity Reference: 3 lbs of french fries per 5 minutes

Electrical Specifications:

Available voltages: 208/220/240V 5335 WATTS
 1 phase - 208/220/240 - 29/27/25 AMPS
 (No service cord provided)

Listings:

UL (US and Canada), NSF

Product Designation:

WOG-20MP

Shipping Specifications:

Crated Weight: 283 lbs [128 kg]
 Crated Cube Size: 41" X 29" X 55" = 37.84 cu ft
 [1041.4mm X 736.6mm X 1397mm = 1.071 cu meters]

Accessories Included

Unit is shipped with (1) Fry basket, (1) Drain hose wand, (5) Filter paper sheets, (1) Pot brush, (1) Kettle drain brush, (1) Stir paddle, (1) Crumb shovel and (1) Manual.

How To Specify

1. Electrical Options

Specify the part number from the following:

	Voltage	Hz	Phase	Load Configuration	Part Number
<input type="checkbox"/>	208	60	1	Delta	79164
<input type="checkbox"/>	240	60	1	Delta	79166
<input type="checkbox"/>	220	50	1	Wye	79194

2. Accessories*

Specify the part number and quantity of the following accessory items needed:

	Qty	Description	Part Number
<input type="checkbox"/>		Fry Basket	78601
<input type="checkbox"/>		Filter Paper, (100) Sheets	72002
<input type="checkbox"/>		Filter Powder, (60) packets	72004
<input type="checkbox"/>		Boil Out (4) 8 lb containers	72003

*Additional charges

3. Shipping

Specify the shipping method

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