



Model RTE14S & RTE14S-2 Electric Rethermalizer

Project _____

Item No. _____

Quantity _____

Model RTE14S & RTE14S-2 Electric Rethermalizer



(shown with optional casters)

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Element design makes cleaning easy.
- Combined tank overflow and tank bottom drains used to allow for a single floor drain.
- Automatic water fill system with in-line strainer.
- Bottom 1-1/4" NPT (3.18 cm) drain.

CONTROLS

- Dual, countdown, digital timers for each tank.
- Solid state digital thermostat maintains set temperature.
- Solid state liquid level control maintains proper water level. Level control system prevents burner ignition unless tank water level is in operating range.
- Tank controls are separate for independent operation of each tank.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.
- Front panel mounted ON/OFF switch.

OPERATIONS

- Thermostat automatically maintains set operating temperature at 195°F (91°C)
- Bottom 1-1/4" NPT (3.18 cm) drain, for quick draining.

STANDARD ACCESSORIES

- Digital display controller
- Automatic water fill
- Cleaning brush
- Hinged tank cover
- Common (drain/overflow), drain straight out the bottom
- Cabinet - polished stainless steel front, galvanized sides and back.
- Tank - type 304 grade stainless steel
- RTE14S-2 has rear "T" manifold connecting both drains for a single drain outlet
- Element rack
- Auxiliary manual fill
- 6" (15.2cm) legs

AVAILABLE OPTIONS & ACCESSORIES

- Casters
- Vertical food rack
- Suitcase/food rack
- Cook/chill switch
- Intellifry computer
- All stainless exterior
- 1/3 pan rails

APPROVALS

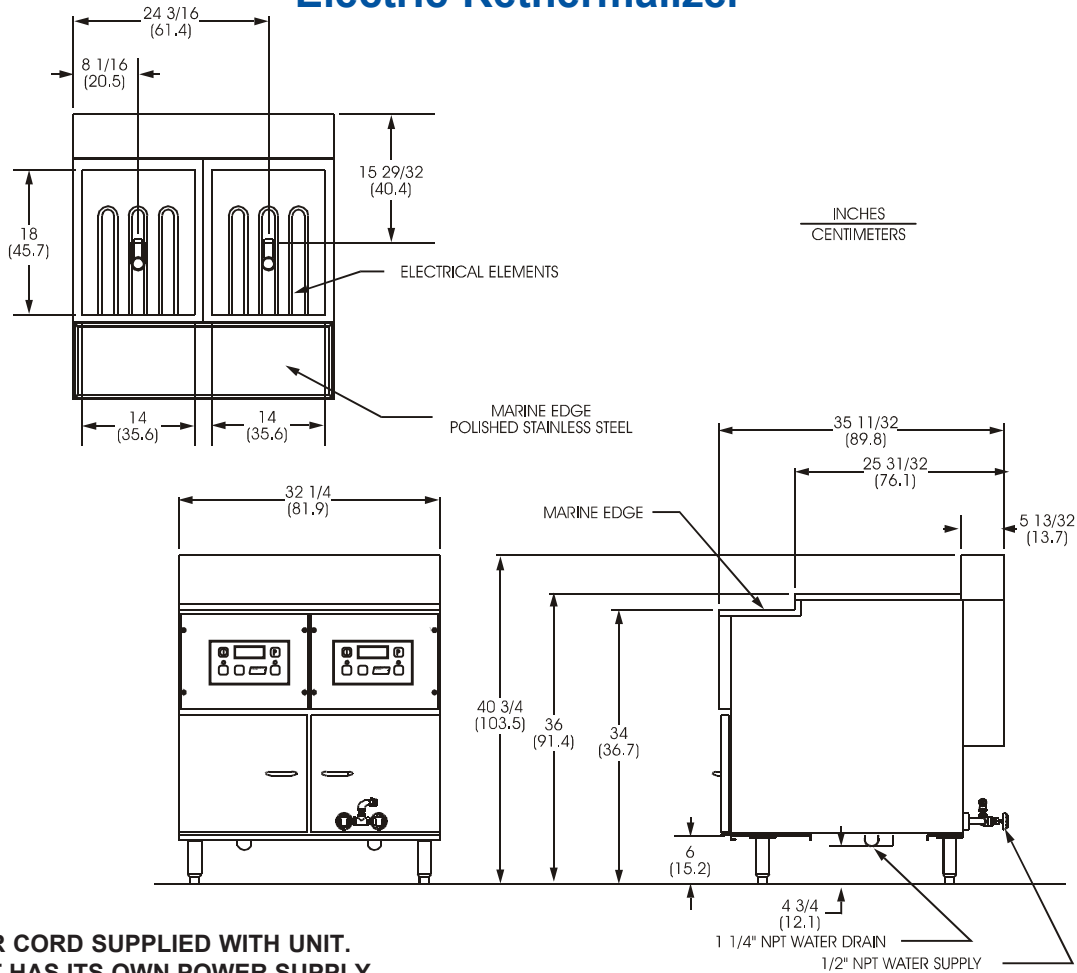
- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- UL Listed



Patent Pending



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**NO POWER CORD SUPPLIED WITH UNIT.
EACH UNIT HAS ITS OWN POWER SUPPLY.
ELECTRIC SERVICE MUST BE HARD WIRED BY A LICENSED ELECTRICIAN!**

ELECTRICAL				WATER CAPACITY	
VOLTS / FREQ / PHASE	AMPS / Ø	VOLTS / FREQ / PHASE	AMPS / Ø	15 gallons (56.8 liters) per tank	
	PER TANK		PER TANK	SHIPPING INFORMATION	
208 / 60 / 1Ø	38	208 / 60 / 3Ø	22	477 pounds (218 KG) / 53 cubic feet (1.5 cubic meters) RTE14S-2	
220 / 50 / 1Ø	41	220 / 50 / 3Ø	24	220 pounds (100 KG) / 27 cubic feet (0.8 cubic meters) RTE14S	
240 / 60 / 1Ø	45	240 / 60 / 3Ø	26		
ELECTRICAL INPUT			PERFORMANCE CHARACTERISTICS		
208V ----- 8 KW per tank 220V ----- 9 KW per tank 240V -- 10.5 KW per tank			Cooking Area 14" x 18" (35.6 cm x 47.7 cm) per tank		

SHORT FORM SPECIFICATION

Provide Pitco Model RTE14S or RTE14S-2 electric Rethermalizer. Each Rethermalizer unit shall have one stainless steel water tank utilizing immersion type heating elements with stainless steel sheath. Each Rethermalizer shall have a digital display controller. Rethermalizing area (per tank) shall be 14" x 18" (35.6 cm x 47.7 cm) with a depth of 15" (38.1 cm). Provide accessories as follows:

TYPICAL APPLICATION

Rethermalizes a wide variety of foods.

