



Model RTG14S & RTG14S-2 Tube Fired Gas Rethermalizer



(shown with optional casters)

STANDARD ACCESSORIES

- Digital display controller
- Automatic water fill
- Cleaning brush
- Electronic ignition
- Hinged tank cover
- Down draft diverter (non-removable)
- Common (drain/overflow), drain straight out the bottom
- Cabinet - polished stainless steel front, galvanized sides and back.
- Tank - type 316 marine grade stainless steel
- RTG14S-2 has rear "T" manifold connecting both drains for a single drain outlet
- Tube screen
- 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
- Gas quick disconnect
- Water quick disconnect
- 1/3 pan rails

Project _____

Item No. _____

Quantity _____

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.
- Standing pilot light design provides a ready flame when heat is required.
- 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.
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.
- Front panel mounted ON/OFF switch.

OPERATIONS

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

APPROVALS

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



Patent Pending

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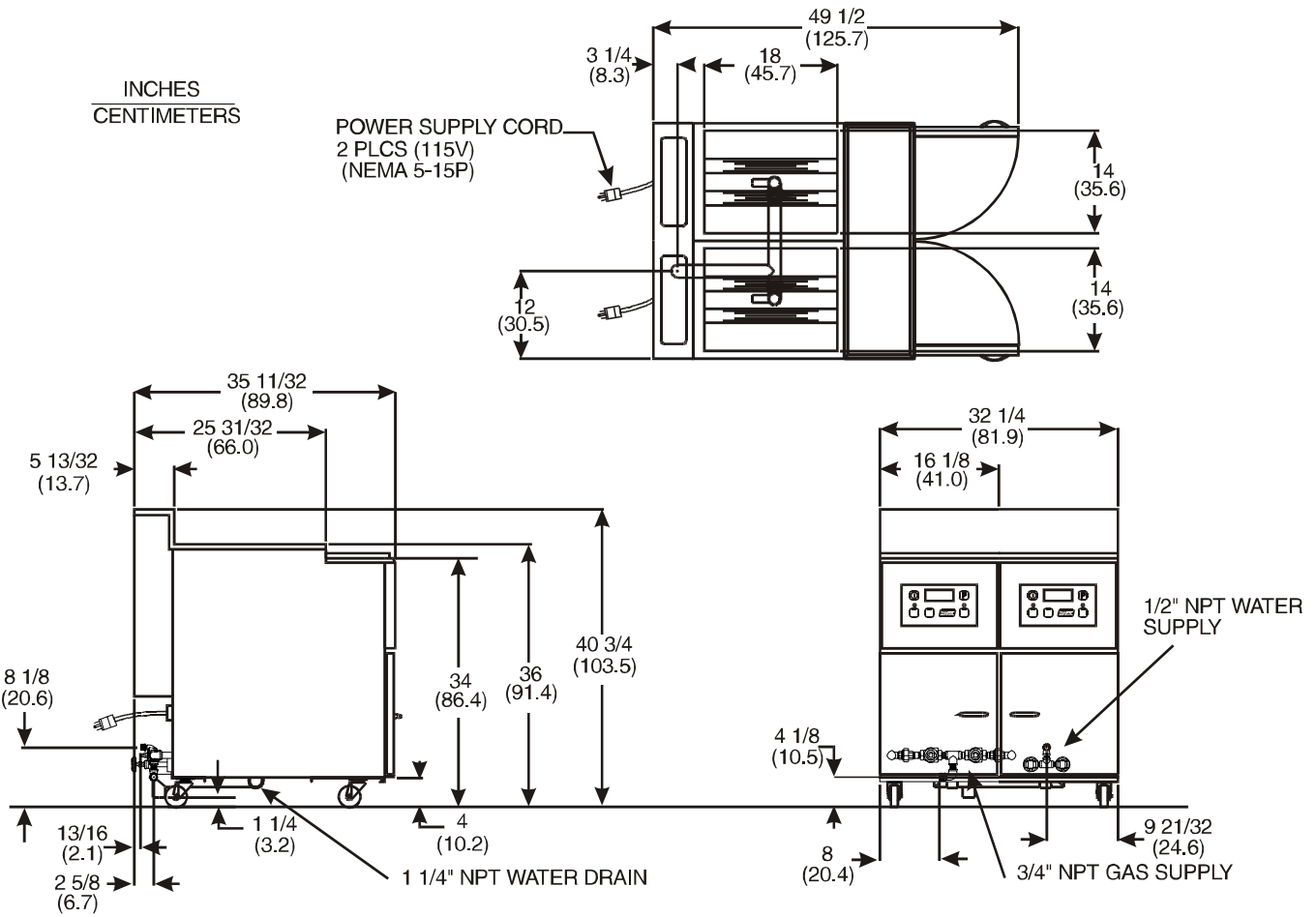


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ELECTRICAL		WATER CAPACITY
Option	VOLTAGE/PHASE/HZ	
	120/1/60	240/1/50
	AMPS/EA TANK	AMPS/EA TANK
DIGITAL DISPLAY CONTROLLER	1.0	0.50
COMPUTER CONTROL	0.5	0.25
ELECTRONIC IGNITION	NO ADDITIONAL AMPS	
GAS CONSUMPTION		
55,000 BTU's/Hour (13,860 KCal) per tank		
SHIPPING INFORMATION		
477 pounds (216 KG) / 53 cubic feet (1.5 cubic meters) RTG14S-2 220 pounds (100 KG) / 27 cubic feet (0.8 cubic meters) RTG14S		
PERFORMANCE CHARACTERISTICS		
Cooking Area 14" x 18" (35.6 cm x 47.7 cm) per tank		

SHORT FORM SPECIFICATION

Provide Pitco Model RTG14S or RTG14S-2 tube fired gas Rethernalizer. Each Rethernalizer unit shall have an atmospheric burner system combined with two stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Each Rethernalizer shall have a digital display controller. Rethernalizing 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

Rethernalizes a wide variety of foods.

