



Model SRTG14 and SRTG14-2 Gas Rethermalizer



SRTG14-2

SRTG14

STANDARD FEATURES

- Digital Controller with Timers
- Tank rack
- Automatic water fill with bypass switch
- Matchless Ignition
- Drain Valve Interlock
- Common drain outlet
- Single gas connection
- Cleaning Brush
- Adjustable 6" (15.2cm) Legs
- Hinged Cover

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- ☐ Computer I-8 with 8 product timers
- ☐ Adjustable 6" (15.2cm) Swivel Casters
- ☐ Food rack (see charts)
- ☐ Suitcase / Basket (see charts)
- ☐ Gas Hose with quick disconnect
- ☐ 1/3 Pan rails
 - ☐ Set of 2 for single tank
 - ☐ Set of 3 for dual tank
- ☐ Water Hose with quick disconnect
- ☐ Stainless steel cabinet sides
- ☐ Stainless steel cabinet back

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS CONSTRUCTION

- Solstice Burner Technology provides dependable higher efficiency heat transfer without the need for complex power blowers.
 - ✓ Up to 50% more production over past models
- Stainless steel tank
- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Tank overflow protection, safely diverts water to common drain outlet.
- Long lasting high temperature alloy heat baffles.
- 1" NPT full port (2.54 cm) drain, for quick draining.
- Stainless steel hinged cover saves energy by keeping heated water vapors in the tank.
- Cabinet: polished stainless steel front, door and splash back. Aluminized steel sides and back.
- Heavy Duty 3/16" (.48 cm) door hinge

CONTROLS

- Digital temperature display with 2 product timers.
 - ☐ *Optional:* Computer with 8 product timers.
- Matchless ignition gives you an instant pilot light for cooking and saves you money during off times.
- Automatic water fill system with in-line strainer, maintains the correct water level for ease of use.
- Level control safely prevents a heat cycle unless tank water level is in operating range.
- Integrated gas control valve acts as a manual and pilot valve, gas filter, pressure regulator, and automatic main valve.
- Temperature limit switch safely shuts off all gas flow if the appliance temperature exceeds the upper limit.

Optional Rack / Basket Chart

Part No.	Description	Inside Product Opening (W x H x D)	Qty Per Tank	Product Per Rack	Total Product Capacity
B4511601	Basket, Wide	5 1/4" x 12" x 15"	2	---	---
B4511501	Basket, Narrow	2 7/8" x 11" x 15 1/2"	3	---	---
B4511102	Suitcase, Wide	1 1/4" x 9 5/8" x 13"	8	---	---
B4511101	Suitcase, Narrow	5/8" x 9 5/8" x 13"	9	---	---
B4513301	Suitcase, Tall wide	1 1/4" x 13" x 9"	12	---	---
B4513302	Suitcase, Tall narrow	5/8" x 13" x 9"	12	---	---
B4511001	Rack, Vertical	1 7/8" wide	1	8	8
B4509402	Rack, Taco 8	2" wide	1	8	8
B4513001	Rack, Taco 6	2" wide	2	6	12



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com

L10-239 Rev 4 02/07

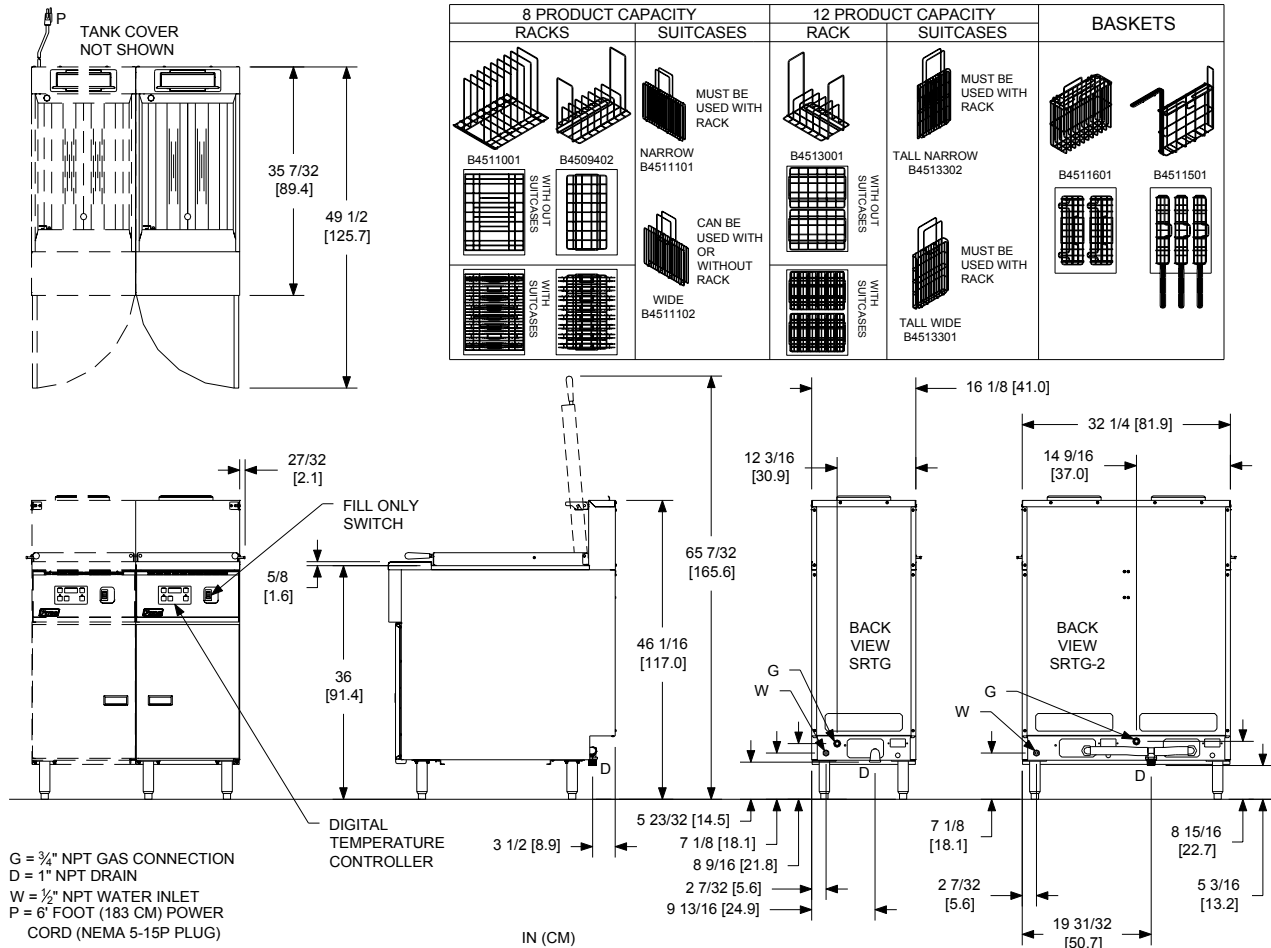
Printed in the USA



Suburban Bowery

Model SRTG14 and SRTG14-2 Gas Rethermalizer

Model SRTG14 and SRTG14-2 Gas Rethernalizer



INDIVIDUAL RETHERMALIZER SPECIFICATIONS

Models	Cooking Area	Cook Depth	Water Capacity	Gas Input Rate / Hr	Burner Pressure	
SRTG14 (per Tank)	14 1/8 x 19 1/2 in (35.6 x 49.5 cm)	11-1/4 in (28.6 cm)	17 1/2 gal (66.2 liters)	55,000 BTUs (16kW) (58MJ)	Nat	LP
					3.5" W.C. (8.7 bars/.87kPa)	10" W.C. (25 bars/2.5kPa)

RETHERMALIZER SHIPPING INFORMATION (Approximate)

Models	Weights	Shipping Crate Size H x W x L	Shipping Cube
SRTG-14	215 Lbs (97.5 Kg)	58 x 22 x 44 in (147 x 57 x 113 cm)	27 ft ³ (0.8 m ³)
SRTG14-2	430 lbs (195 Kg)	57 x 36 x 47 in (144.8 x 91.4 x 119.4 cm)	53 ft ³ (1.5 m ³)

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS		
	Natural Gas	LP Gas	Power Cord	115V 60Hz	208 / 220-240V 50-60 hz
Supply Pressure *	7" W.C. (17.4 mbars/1.75 kPa)	13" W.C. (32.4 mbars/ 3.25 kPa)	AMPS	SRTG	1.0
Total Gas Load / Hr	SRTG	55,000 BTUs (16kW) (58MJ)		SRTG-2	2.0
	SRTG-2	110,000 BTUs (33kW) (119MJ)			1.0

* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

CLEARANCES

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2cm)	6" (15.2cm)	0"	0"	

SHORT FORM SPECIFICATION

Provide Pitco Model SRTG tube fired gas Rethernalizer. Each Rethernalizer unit shall have a Blower Free burner system combined with two stainless steel heat tubes utilizing high temperature alloy steel baffles. Each Rethernalizer shall have a digital controller with timers, matchless ignition, automatic water fill, hinged cover. Provide accessories as follows:

TYPICAL APPLICATION

Rethernalizing a wide variety of precooked prepackaged products such as soups, vegetables, meat, entrees, sauces, etc.



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com L10-239 Rev 4 02/07 Printed in the USA

We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.

Suburban Bowery

