



## Model SRTE14 and SRTE14-2 Electric Rethernalizer



SRTE14



SRTE14-2

### STANDARD FEATURES

- Digital controller with timers
- Tank rack
- Automatic water fill with bypass switch
- Drain Valve Interlock
- Common drain outlet
- 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)
- Water hose with quick disconnect
- 1/3 Pan rails
  - Set of 2 for single tank
  - Set of 3 for dual tank
- Stainless steel cabinet sides
- Stainless steel cabinet back
- 6 Foot Power Cord with Straight Blade Angle Plug (NEMA 15-50P) Domestic 3 Phase Units Only, Single Phase Units must be field wired directly.

Project \_\_\_\_\_  
Item No. \_\_\_\_\_  
Quantity \_\_\_\_\_

### STANDARD SPECIFICATIONS CONSTRUCTION

- Tri-Element stainless heaters in our improved tank offers more capacity in the same space.
  - ✓ 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.
- 1" NPT full port (2.54 cm) drain valve, 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.
- 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.
- Temperature limit switch safely shuts off all heaters 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



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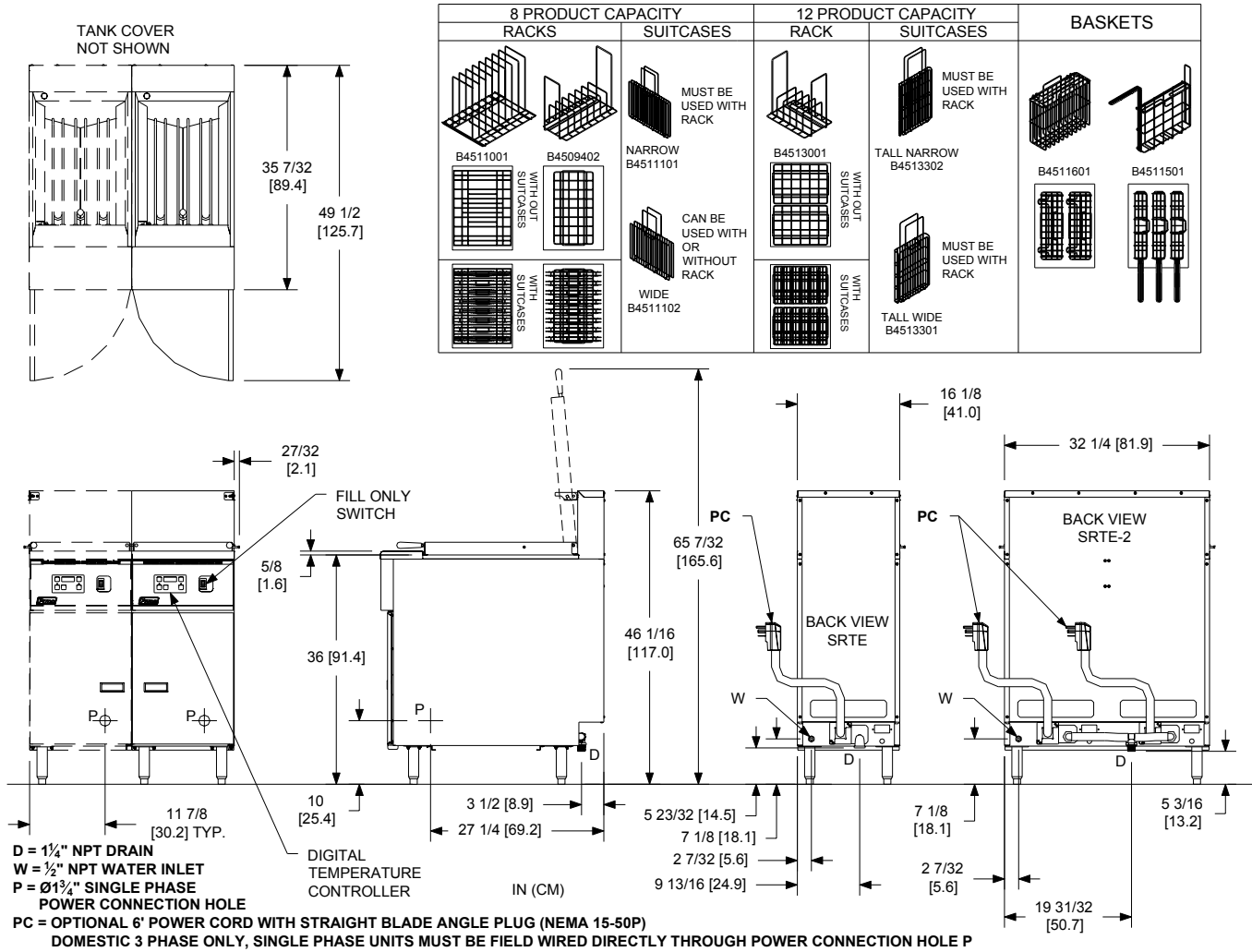
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## INDIVIDUAL RETHERMALIZER SPECIFICATIONS

Models	Cooking Area	Cook Depth	Water Capacity
SRTE14 ( per Tank )	14 1/8 x 19 1/2 in (35.6 x 49.5 cm)	11-1/4 in (28.6 cm)	16 1/2 gal (62.5 liters)

## RETHERMALIZER SHIPPING INFORMATION (Approximate)

Models	Weight	Shipping Crate Size H x W x L	Shipping Cube
SRTE14	190 Lbs (86.2 Kg)	58 x 22 x 44 in (147 x 57 x 113 cm)	27 ft <sup>3</sup> (0.8 m <sup>3</sup> )
SRTE14-2	380 lbs (172.4 Kg)	57 x 36 x 47 in (144.8 x 91.4 x 119.4 cm)	53 ft <sup>3</sup> (1.5 m <sup>3</sup> )

## ELECTRICAL REQUIREMENTS

Phase ( # of Wire )		Single Phase (2 wire + ground)				3 Phase (3 wire + ground)			3 Phase "Y" (4 wire + ground)		
Model	Voltage (50/60 hz)	208	220	230	240	208	220	240	380/220	400/230	415/240
SRTE ** ( per Tank )	Nominal AMPS per Line	38	41	43	44	22	24	26	14	15	16
	KW/HR	8	8.9	9.8	10.7	8	8.9	10.7	8.9	9.8	10.7

\*\* Each SRTE unit requires its own separate power cord supply to operate. Domestic 3 Phase Units can be equipped with optional 6 Foot Power Cord with Straight Blade Angle Plug (NEMA 15-50P), Single Phase must be field wired directly.

## SHORT FORM SPECIFICATION

Provide Pitco Model SRTE14 or SRTE14-2 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 controller with timers, automatic water fill, hinged cover. Provide accessories as follows:

## TYPICAL APPLICATION

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



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