ELECTRIC
RETHERMALIZER



IRT-14-E
Shown with optional casters

IRT-14-E
IRT-18-E



Special stainless steel alloy vessel withstands strong salt concentrations.



Stainless steel cooking rack included

FEATURES

- Water replacement can be adjusted from 1 GAL (3.8 L) per hour to 3 GAL (11 L) per minute depending on specific needs.
- Available with a manual timer or computer controls with multiple time feature for different product drop times.
- Water level sensor.
- Water pressure regulator.

STAINLESS STEEL VESSEL

- Large 18" x 14" (457 x 356 mm) cooking area.
- Vessel sides are robotically welded stainless steel to virtually eliminate leaks.
- 1 1/4" (32 mm) full port drain valve empties frypot quickly and safely.
- Stainless steel cooking rack to hold a variety of bag sizes.
- Vessel is 16 gauge 317 alloy stainless steel.

ELECTRIC ELEMENTS

- Firewire heating element is located inside the stainless steel vessel
- Element output is 8.8 KW.

EXTERIOR FEATURES

- Stainless steel front, door, sides, back and vessel.
- Welded and polished stainless steel seams.
- Full bottom chassis provides structural support.
- Plate mounted 6" (152 mm) heavy duty stainless steel legs or optional casters assure secure support.
- One year parts and labor warranty. Limited warranty on frypot, stainless steel frypot is five years prorated.
- Vessel is 16 gauge 317 alloy stainless steel.

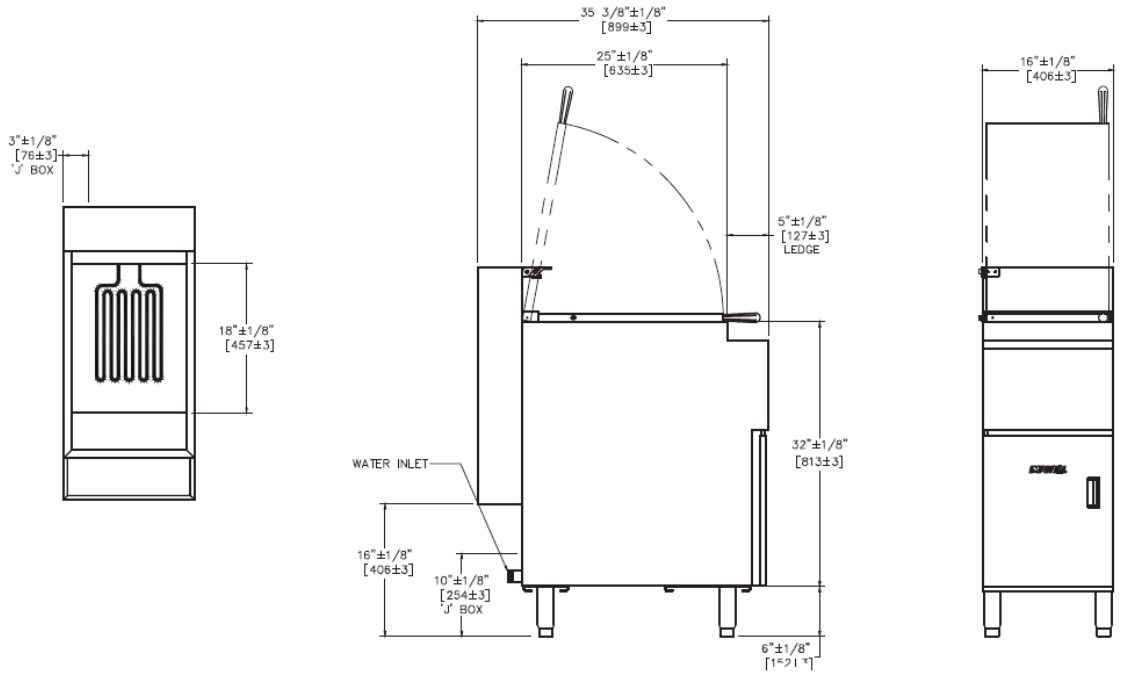
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MODEL	WATER CAPACITY	OVERALL DIMENSIONS			ELECTRICAL OUTPUT	SHIP WEIGHT (KG) LBS
		WIDTH	DEPTH	HEIGHT		
IRT-14-E	12 GAL (45 L)	16" (406)	35" (899)	32" (813)	8.8 KW	(89) 195
IRT-18-E	16 GAL (61 L)	19.5" (495)	35" (899)	32" (813)	8.8 KW	(103) 227

Notes: Measurements in () are metric equivalents.

ELECTRICAL AMPERAGE REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IRT-14-E / IRT 18-E	8.8	208	1	43
		208	3	25
		240	1	37
		240	3	22
		480*	3	11

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

MADE IN USA



#40247 Rack Basket



#40248 Suitcase/Envelope



#39387 Basket



#10-39948 Casters
(Set of 4, 2 with brakes)

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