



Model TB-SRTG14-2 Solstice Gas Rethermalizer



TB-SRTG14-2

STANDARD RETHERMALIZER FEATURES

- Solstice™ Burner Technology
- Marine grade stainless steel insulated tank
- Cabinet: polished stainless steel front, door and splash back. Aluminized steel sides and back
- Water shedding top deck reduces water waste
- Digital Solid State Thermostat with front panel mounted ON/OFF and Fill only switch
- Matchless ignition pilot with flame loss safety shut-off.
- Automatic water fill / level system with in-line strainer, maintains the correct water level.
- Auto-On upon power up (with Power Switch "On")
- Level control prevents tank from heating until the water is at the correct level.
- Tank overfill protection, safely diverts water to common drain outlet.
- 1" NPT (2.54 cm) Full port drain valve
- Tank drain strainers
- Double walled hinged covers prevent heat loss
- Welded stainless steel tank cover handle(s)
- Heavy Duty 3/16" (.48 cm) door hinge
- 6" (15.2cm) swivel casters
- Single Gas Connection with 90 degree elbow installed



APPLICATION

The TB-SRTG14-2 rethermalizer design offers higher production with increased efficiency for rethermalization of Spicy chicken, Taco meat and steak along with other standard precooked YUM! freezer to rethermalizer food products.

☐ **TB-SRTG14-2 (Dual Cooker Unit)** **SHORT FORM DESCRIPTION**

Rethermalizer Gas Cooker, TB-SRTG14-2 (Dual Cooker)

(L10209-Ax, Gas type, Voltage, kBtu/hr)

Line up (L/R) SRTG14, SRTG14 includes Digital Solid State Thermostat, matchless ignition, automatic water fill/level control, SS cabinet front and aluminized sides, insulated tank with double walled cover, water shedding top deck, tank overfill, common drain, 6" swivel casters. Accessories includes: (1) brush, (2) 12 slot tank racks, (1) 48" x 1/2" (122 x 1.27cm) flexible water hose w/QD, (1) 48"x3/4" (122 x 1.9cm) gas hose w/QD.

Pitco Ref. # :

L10209-A1 - NATURAL, 115V, 110kBtu

L10209-A2 - PROPANE, 115V, 110kBtu

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1 - Cleaning Brush
- 2 - 12 slot tank racks
- 1 - 48" x 3/4" (122 x 1.9cm) flexible gas hose with quick disconnect
- 1 - 48" x 1/2" (122 x 1.27cm) flexible water hose w/QD



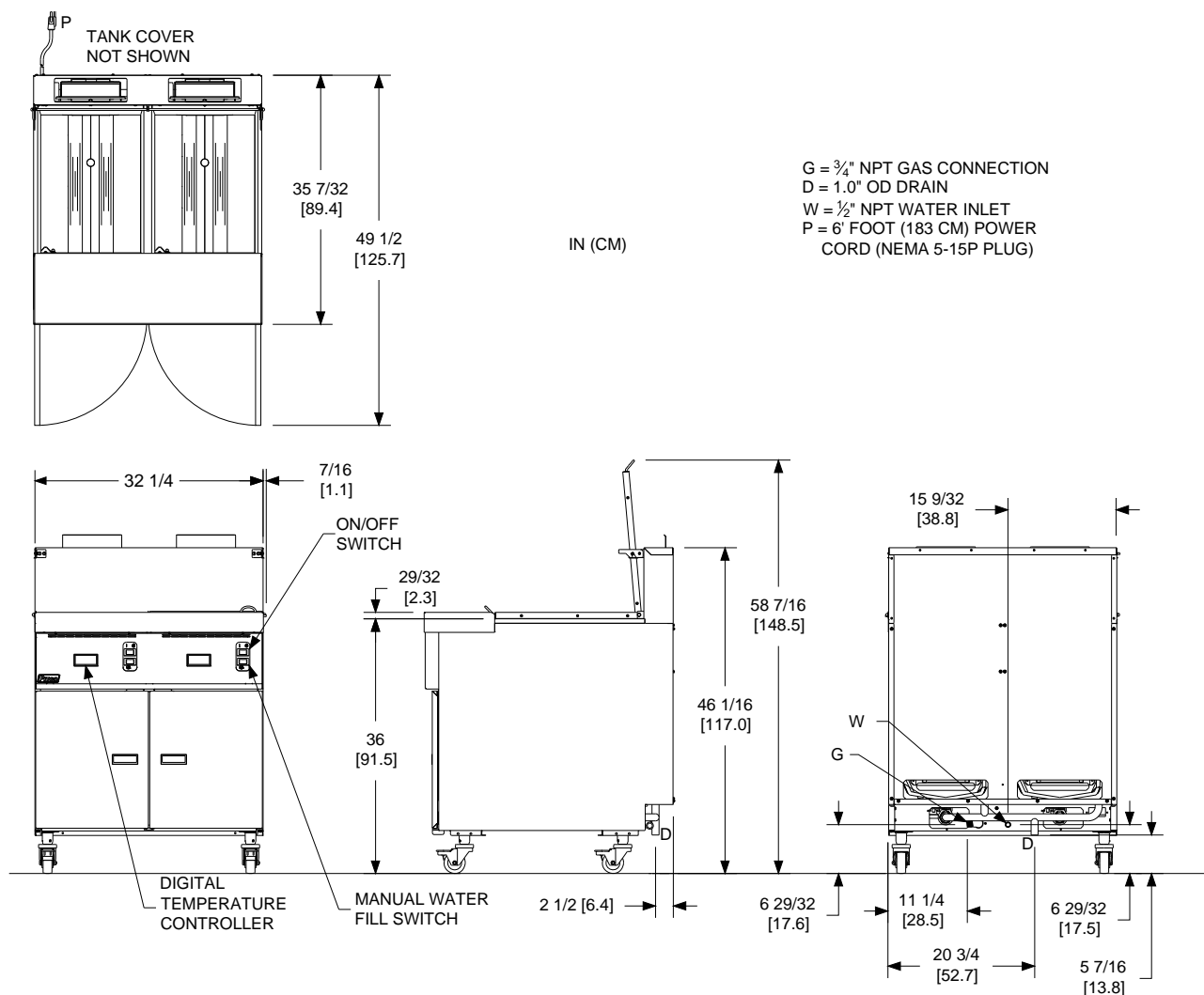
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INDIVIDUAL RETHERMALIZER SPECIFICATIONS							
Models	Cooking Area	Cook Depth	Water Capacity	Gas Input Rate / Hr	Burner Pressure		
TB-SRTG14 (per Tank)	14 1/8 x 19 1/2 in (35.8 x 49.5 cm)	12-3/8 in (31.4 cm)	17 1/2 gal (66.2 liters)	55,000 BTUS (16 kW) (58MJ)	Nat	LP	
					4.0" W.C. (10 bars/1kPa)	10" W.C. (25 bars/2.5kPa)	
RETHERMALIZER SHIPPING INFORMATION (Approximate)							
Shipping Weight			Shipping Crate Size H x W x L			Shipping Cube	
520 Lbs (235 kg)			56 x 35 1/2 x 46 1/2in (142.2 x 90.1 x 118.1cm)			53.5 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	TB-SRTG-2	2.0	1.0
Total Gas Load / Hr	TB-SRTG-2	110,000 BTUs (33kW) (119 MJ)					
* 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 gasses from flowing into hood or install vent hood drains over the flue.	
		6" (15.2cm)	6" (15.2cm)	0"	0"		



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