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# PITCO SRTG14S-2 Owner's Manual

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## Model SRTG14 and SRTG14-2 Gas Rethermalizer



SRTG14

SRTG14-2

### 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



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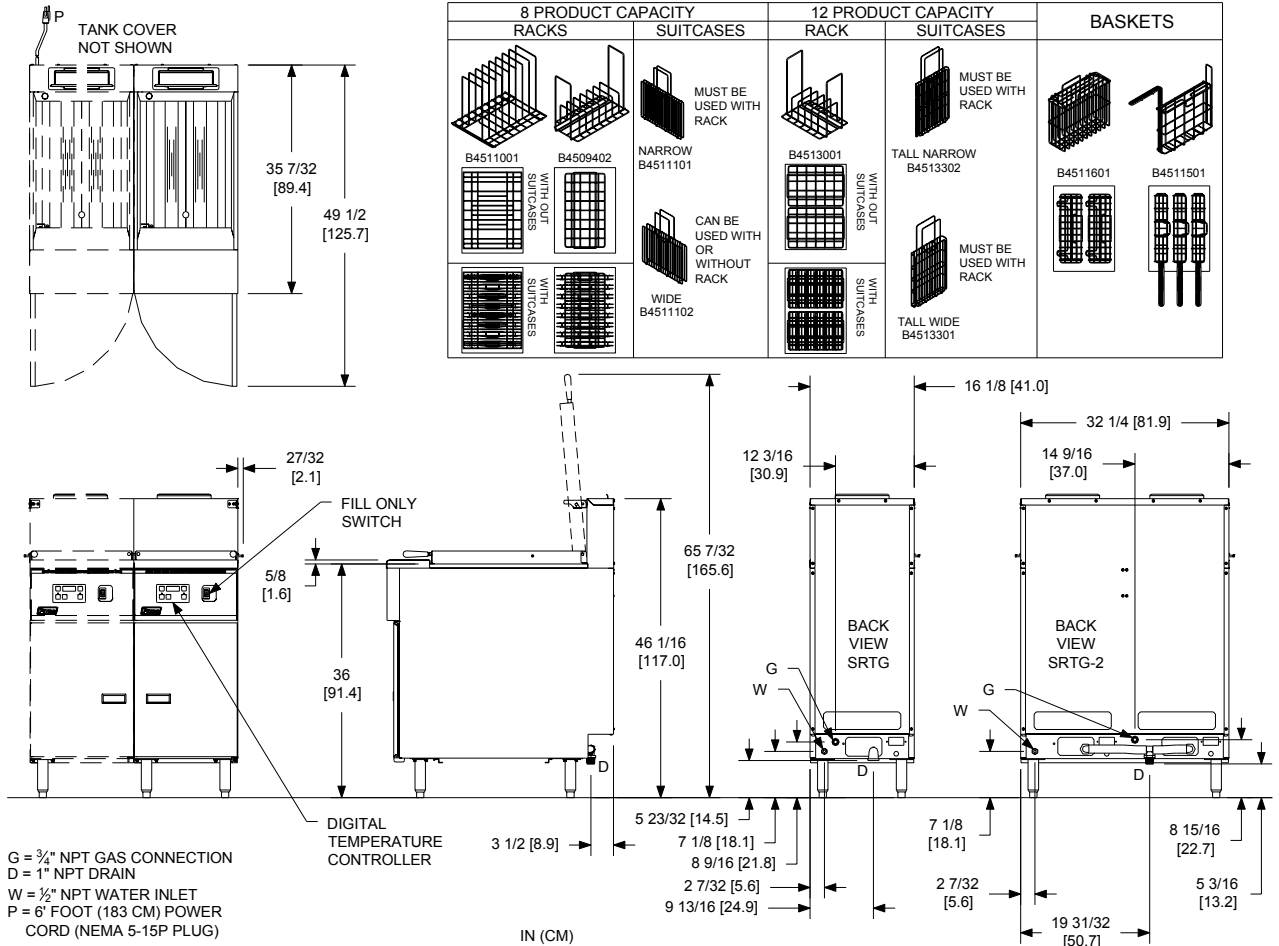
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# Model SRTG14 and SRTG14-2 Gas Rethernalizer

Model SRTG14 and SRTG14-2 Gas Rethernalizer



### INDIVIDUAL RETHERMALIZER SPECIFICATIONS

Models	Cooking Area	Cook Depth	Water Capacity	Gas Input Rate / Hr	Burner Pressure	
					Nat	LP
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)	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 <sup>3</sup> (0.8 m <sup>3</sup> )
SRTG14-2	430 lbs (195 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> )

### 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	0.5
Total Gas Load / Hr	SRTG	55,000 BTUs (16kW) (58MJ)		SRTG-2	2.0	1.0
	SRTG-2	110,000 BTUs (33kW) (119MJ)				

\* 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
		Sides min.	Rear min.	Sides min.	Rear min.	
30" (76.2 cm)	6" (15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.

### 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.



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

