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PITCO SRTE14S Owner's Manual

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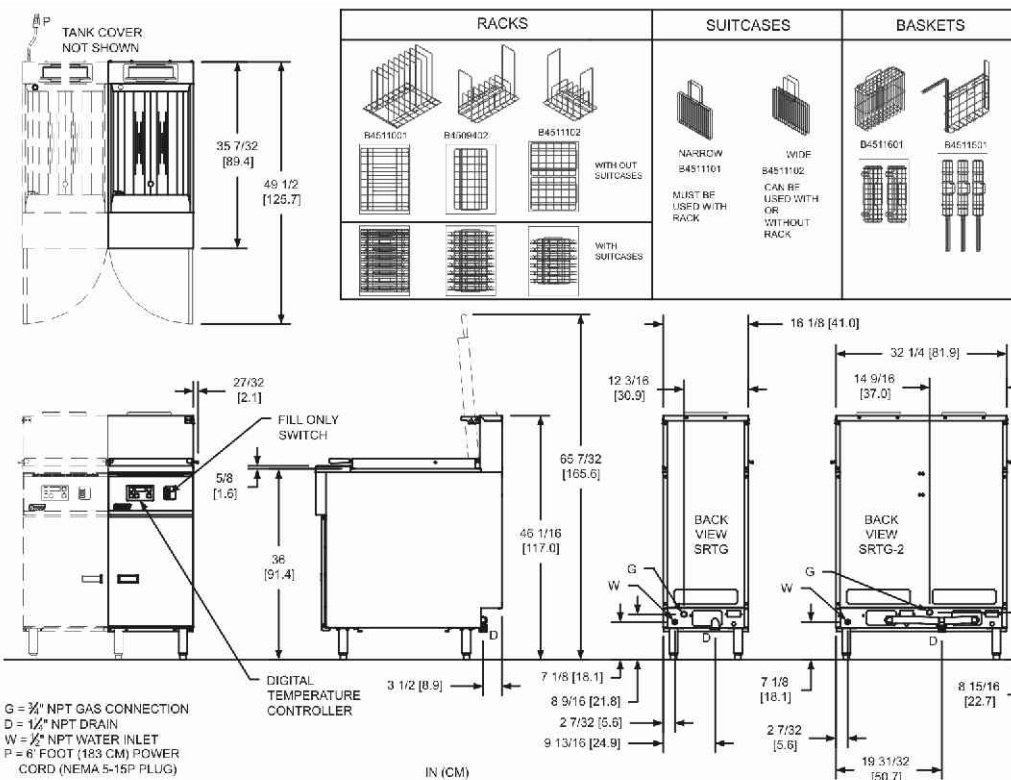
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Rack/Basket Options

Description	WxHxD	Qty Per Tank	Product Per Rack	Total Product Capacity
Basket, Wide	5-1/4" x 12" x 15"	2	-	-
Basket, Narrow	2-7/8" x 11" x 15-1/2"	3	-	-
Suitcase, Wide	1-1/4" x 9-5/8" x 13"	8	-	-
Suitcase, Narrow	5/8" x 9-5/8" x 13"	9	-	-
Rack, Vertical	1-7/8" wide	1	8	8
Rack, Taco 8	2" wide	1	8	8
Rack, Taco 6	2" wide	2	6	12

Menu Examples

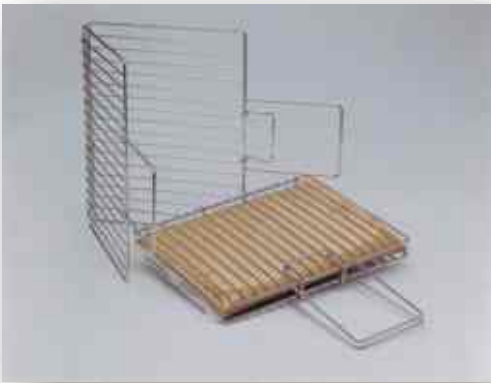
Product	Frozen		Thawed	
	140F	200F	140F	200F
Salmon, 3.5 oz	40 min	9-10 min	30 min	7-8 min
Chicken Breast, 3-3.5 oz	40 min	9-10 min	30 min	7-8 min
Pork Chop, Stuffed, 6oz	40 min	9-10 min	30 min	7-8 min



Pitco Fryer - P.O. box 501, Concord, NH 03302-0501
 ph: 603.225.6684 - fax: 603.225.8497 - www.pitco.com

Why Rethermalize?

- ▶ More energy efficient than steam or hot air
- ▶ More exact temperature control
- ▶ Menu Versatility - Just-in-time cooking reduces waste
- ▶ Food cost savings
- ▶ Improved food safety



A Powerful New Industry Trend

Foodservice operators everywhere are learning about the benefits of re-heating high quality food products previously prepared and frozen in bulk. From chain restaurants to colleges, healthcare, schools, hotels and supermarkets, central cook chill production systems are delivering product consistency, inventory control and reduced waste. This process has proven to reduce kitchen labor and training, reduces store-site equipment requirements, holds product quality exceptionally well, improves kitchen safety and reduces energy usage.