



ELECTRIC REHEATER

IMPERIAL



IRT-14-E Shown with optional casters

IRT-14-E
IRT-18-E

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.

ELECTRIC ELEMENTS

- Firewire heating element is located inside the stainless steel vessel
- Element output is 8.5 KW.

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.

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.

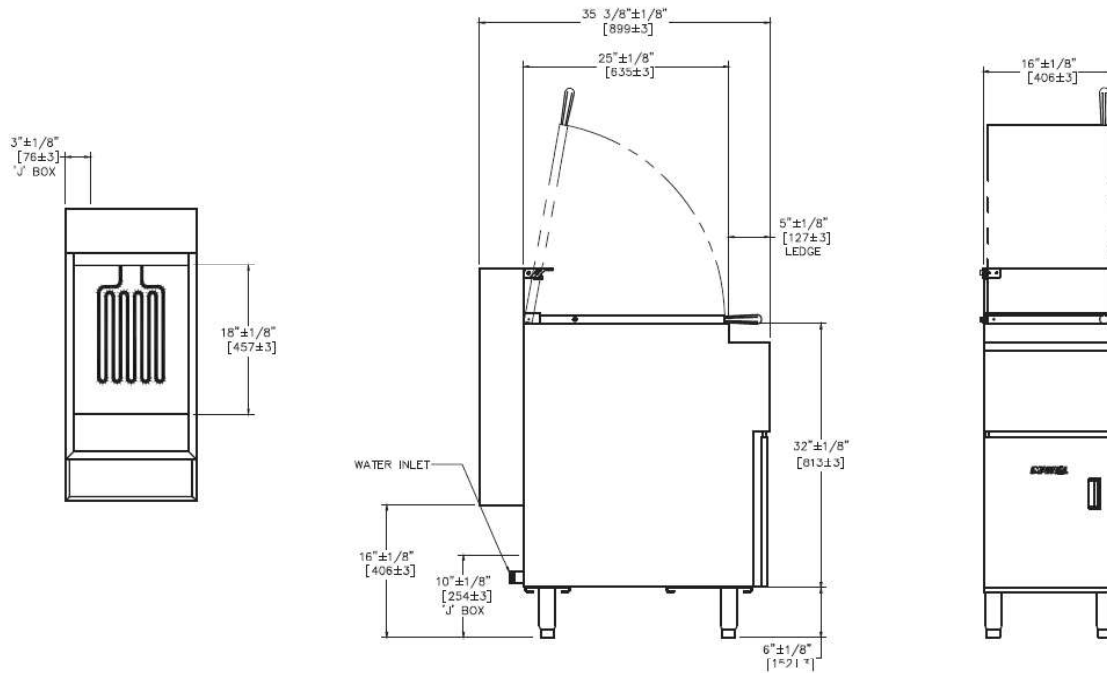
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ELECTRIC REHERMALIZER



MODEL	WATER CAPACITY	OVERALL DIMENSIONS			ELECTRICAL OUTPUT	SHIP WEIGHT (KG) LBS
		WIDTH	DEPTH	HEIGHT		
IRT-14-E	16.5 GAL (63 L)	16" (406)	35" (899)	32" (813)	8.5 KW	(89) 195
IRT-18-E	24.5 GAL (91 L)	19.5" (495)	35" (899)	32" (813)	8.5 KW	(103) 227

Notes: Measurements in () are metric equivalents.

ELECTRICAL AMPERAGE REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IHT-14-E	8.5	208	3	24
	8.5	240	3	20
	8.5	480*	3	10

*Additional charge

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.

OPTIONS AND ACCESSORIES

- Stainless steel latching cover
- Stainless steel cooking rack
- Custom basket rack in multiple sizes
- 6" (152 mm) casters



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ELECTRIC RETHEMALIZER

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IRT-14-E Shown with optional casters

IRT-14-E
IRT-18-E

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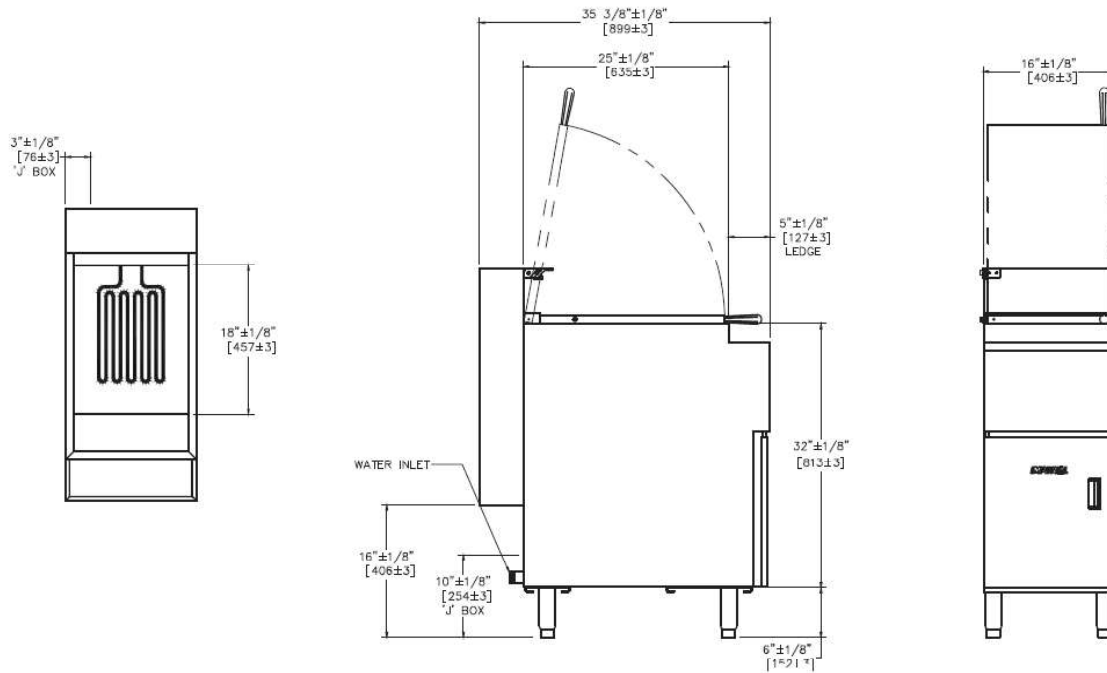
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