



GAS RETHERMALIZER



IRT-18

(Shown with optional casters)

MODEL NUMBERS

IRT-14
IRT-18



Special stainless steel alloy vessel withstands strong salt concentrations.

RETHERMALIZER 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.
- Low water level shut off
- 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

EXTERIOR FEATURES

- Stainless steel front, door, sides, back and vessel.
- Welded and polished stainless steel seams.
- Full bottom chassis provide 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 pro-rated.

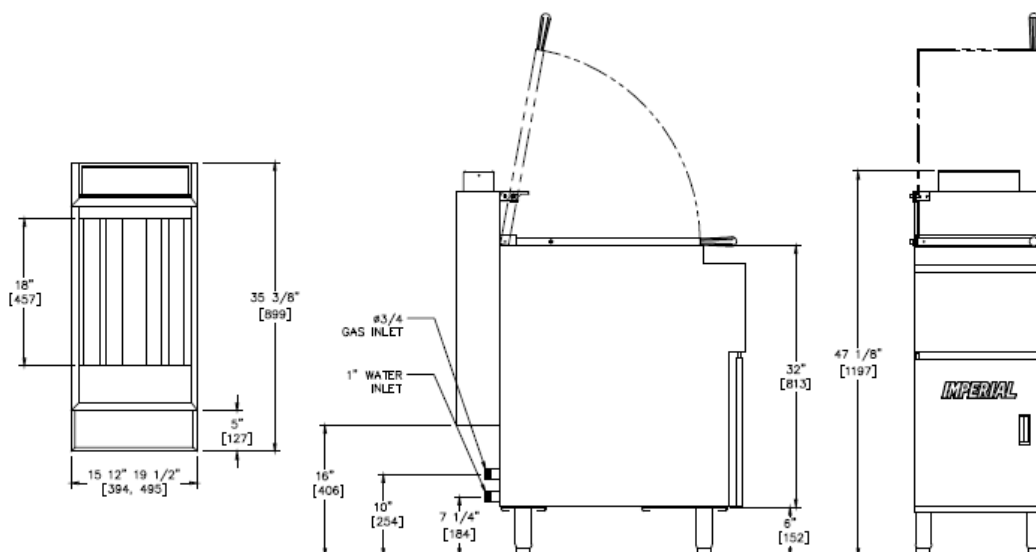


1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | imperialrange.com | imperialsales@imperialrange.com

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MODEL	WATER CAPACITY	BTU'S	SHIP WEIGHT LBS (KG)	CRATED DIMENSIONS
IRT-14	12 GAL (45 L)	105,000 (31)	270 (122)	35" (899)H x 40" (1016)D x 22" (559)W
IRT-18	16 GAL (61 L)	140,000 (41)	320 (145)	35" (899)H x 40" (1016)D x 22" (559)W

Notes: Measurements in () are metric equivalents.

OPTIONS AND ACCESSORIES

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

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



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