



Commercial Kitchen Equipment Parts

PITCO SE14

Pitco SE14 document

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Model TB-SE14
Electric Open Fryer



Model TB-SE14 Electric Open Fryer



APPLICATION

The TB-SE14 fryer design offers high production with increased efficiency. It is ideal for Taco Shells, Tortilla Bowls, Tortilla Chips, Chalupas, Empanadas, Fiesta potatoes and Cinnamon Twists along with other standard YUM freezer to fryer products.

SHORT FORM DESCRIPTION

Fryer, Electric Open Fryer

TB-SE14 (voltage, phase), Line up: SE14 with Digital Two Button Controller, drain valve interlock, SS sides & front, casters. Accessories include: (1) clean out rod, (1) brush, (1) element rack, (1) removable basket hanger, (1) fry pot cover.

STANDARD FRYER FEATURES

- Fry pot constructed of stainless steel
- Fixed heating elements
- 1 ¼" (3.2 cm) Full port drain valve
- Cabinet- stainless steel sides, front, splash back
- Digital Two Button Controller
- Mercury free heating contactors
- High temperature limit switch
- Drain valve interlock
- Heavy duty 3/16" (.48 cm) door hinges
- 9" (22.9 cm) swivel adjustable casters, front locking

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1 - Fry pot drain clean out rod
- 1 - Fry pot cleaning brush
- 1 - Element rack
- 1 - Removable basket hanger
- 1 - Fry pot cover



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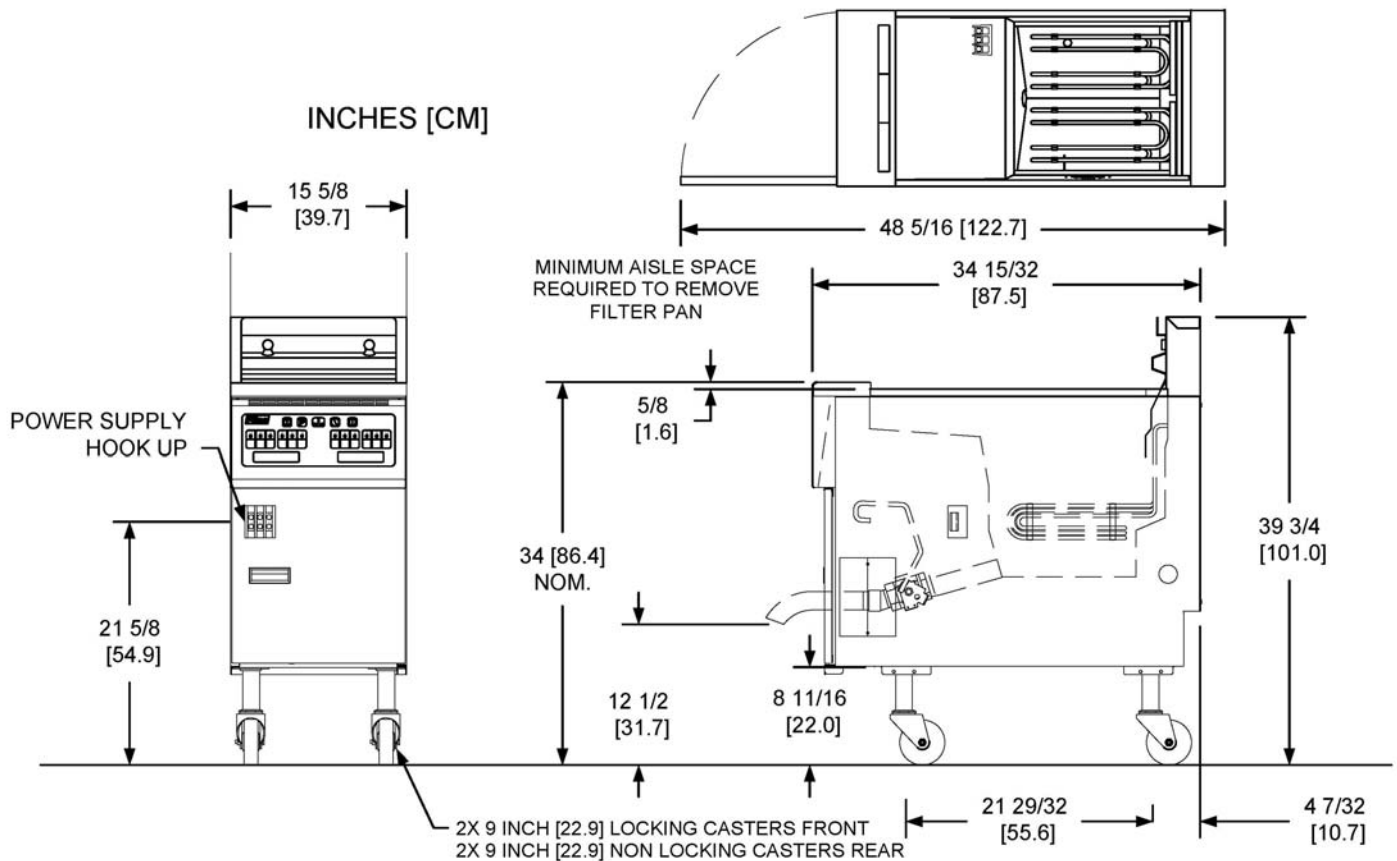
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INDIVIDUAL FRYER SPECIFICATIONS													
Frying Area				Cook Depth						Oil Capacity			
14 x 14 in (35.6 x35.6 cm)				3-1/4 - 5 in (8.3 - 12.7cm)						40 - 50 Lbs (18 - 23 kg)			
ELECTRICAL REQUIREMENTS		Nominal Amps Per Line (50/60 HZ)											
		Single Phase (2 wire + ground)					3 Phase (3 wire + ground)				3 Phase "Y" (4 wire + ground)		
Model	KW/Hr	208	220	230	240	480	208	220	240	480	380/220	400/230	415/240
SE14	17	82	78	74	71	36	48	45	41	21	26	25	24
* Each fryer requires its own separate power cord.													
FRYER SYSTEM SHIPPING INFORMATION													
Shipping Weight		Shipping Crate Size H x W x L								Shipping Cube			
200 Lbs (91 kg)		59 x 23 x 44 in (149.9 x 58.4 x 111.8 cm)								34.6 ft ³ . (1.0m ³)			



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