



TRITON Electric Rethermalizer

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Triton Electric Rethermalizer

Model

FE155



Standard Features

- Open cookpot design, easy to clean
- 16-1/2 gallon (62.5 liter) water capacity
- 14" x 19" x 10-1/2" (35.6 x 48.3 x 26.7 cm) cooking area
- Durable, ribbon-design heating element
- Electronic Timer/Controller
- Hot or cold water auto filler
- Water pressure regulator
- Low water shut off
- 1" (2.5 cm) full port drain
- Stainless steel cookpot, door, hinged cover and cabinet sides
- Water connection hose
- 6" (15.2 cm) steel legs with 1" adjustment
- Rack support

- 2 basket insert racks -- 13-3/8" H x 1-1/4" W x 9-1/4" D (34.0 x 3.2 x 23.5 cm)
- 12 food-holder baskets

Options & Accessories

- Basket insert rack
- Food holder baskets
- Casters

Specifications

Specifically designed for cooking vacuum-sealed or rethermalizing previously-prepared, refrigerated or bulk-frozen, vacuum-sealed foods

The Triton FE155 combines efficiency with capacity in this all-purpose electric rethermalizer. It is perfect for cooking fresh foods and reheating food products from refrigerated or frozen temperature to a serving temperature.

The Triton rethermalizer's durable ribbon-design heating elements efficiently transfer heat, reducing costs, both energy and maintenance. The accompanying racks and food-holder baskets provide ample spacing between food chubs so heat transfers quickly and evenly to all sides of the chub. 12 products can be cooked simultaneously and two timers are standard.

The 1° F anticipatory temperature probe ensures a two-second response to temperature changes so you can rest assured that foods cook at the set temperature.

Temperature set points can be programmed from 125 - 210° F (52 - 99° C). This wide range of set-point temperatures allows temperatures to easily be set back to safely hold foods until ready to serve. No need to move foods to another piece of equipment while holding.

The electronic timer/controller times the cook operation and audibly signals when cooking is complete. It has temperature check, "Boil Boost" and lighted digital display features. The "Boil Boost" is a timed feature (15 minutes) that quickly brings the water to a boil and gives you the option to cook at 212° F (100° C).

The auto water filler keeps a watchful eye on the water level so you don't have to. The stainless steel lid is easy to operate and prevents wasteful water and energy use.

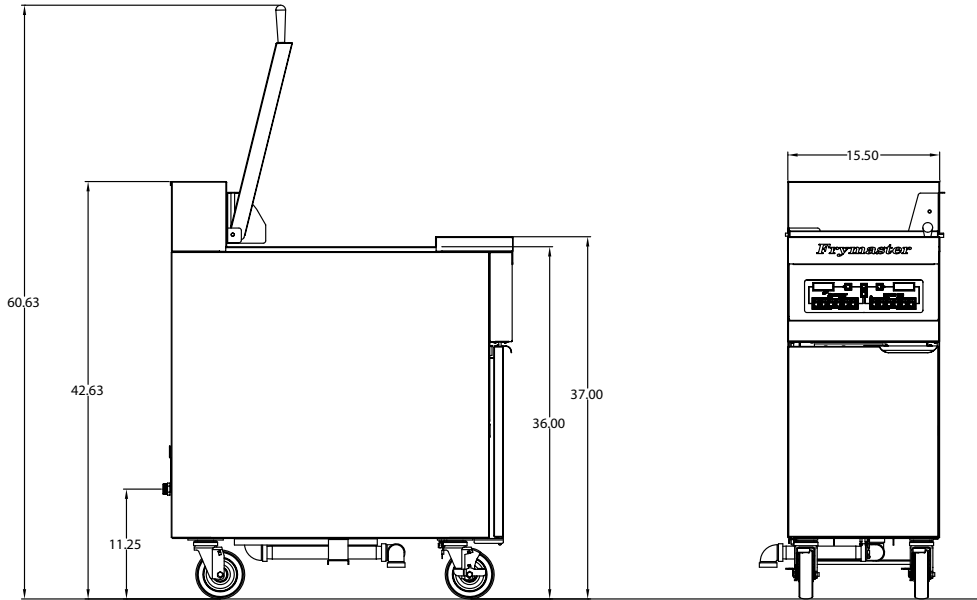
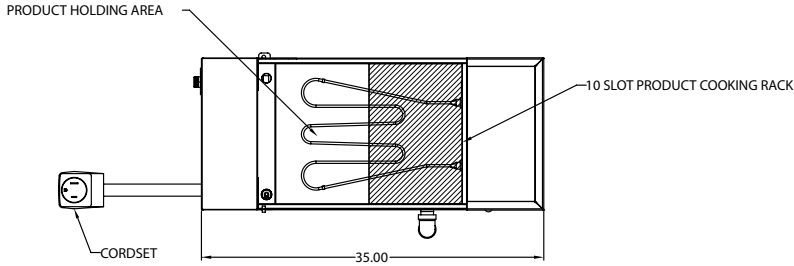


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DIMENSIONS

MODEL NO.	WATER CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS		
FE155	16-1/2 gal. (62.5 liter)	42-5/8" (108.3 cm) With Lid Raised 60-5/8" (154.0)	15-1/2" (39.4 cm)	35" (88.9 cm)	168 lbs. (76 kg)	180 lbs. (81 kg)	85	31.95	H 47" (119.4 cm)	W 25" (63.5 cm)	L 47" (119.4 cm)

POWER REQUIREMENTS

MODEL NO.	kw	DOMESTIC
FE155	8	208V 1 PH 38 A
FE155	8	208V 3 PH 22 A
FE155	9	220V 1 PH 41 A
FE155	9	220V 3 PH 24 A
FE155	10.5	240V 1 PH 44 A
FE155	10.5	240V 3 PH 26 A
EXPORT/CE		
FE155	9	220V/380V 3 PH 14 A
FE155	9.8	230V/400V 3 PH 14 A
FE155	9.8	240V/415V 3 PH 15 A

NOTES

- 8-1/2' (259.1 cm) grounded cordset installed
- Maximum inlet water temperature 140° F (60° C)

CLEARANCE INFORMATION

A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

HOW TO SPECIFY

- FE155 Free-standing electric rethermalizer 15-1/2" (39.4 cm) wide, 16-1/2 gallon (62.5 liter) water capacity, 12-chub capacity temperature setpoints between 125° - 210° F, option to cook at 212° F
- SC Stainless steel cookpot, door and cabinet

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