



TRITON™ FBR18 Gas Rethermalizer

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

Triton FBR18 Gas Rethermalizer

Models

FBR18



Standard Features

- Open flat-bottom vessel is easy to clean
 - 22-1/2 gallon (85.2 liter) water capacity
 - 18" x 24" x 13" (45.7 x 61.0 x 33 cm) cooking area
 - Infrared burners ensure efficient heat transfer: 90,000 Btu/hr. (22,670 kcal) (26.4 kw) input
 - Electronic ignition
 - Electronic temperature controls with continuous temperature display
 - Individual color-coded timer controls
 - Corresponding color-coded baskets (for holding bagged food products) simplify multi-product production
- 1-1/4" (3.2 cm) drain for quick, easy draining
 - Stainless steel cookpot, door and cabinet
 - 6" (15 cm) steel legs with 1" (2.5 cm) adjustment

Options & Accessories

- 6 baskets (red, grey, blue, green, black, brown)

Specifications

Specifically designed for reheating sous vide and frozen or chilled, bagged-type products

The Triton FBR18 gas rethermalizer is a flat-bottomed, rethermalizing system specifically designed for reconstituting sous vide and frozen or chilled, bagged-type products.

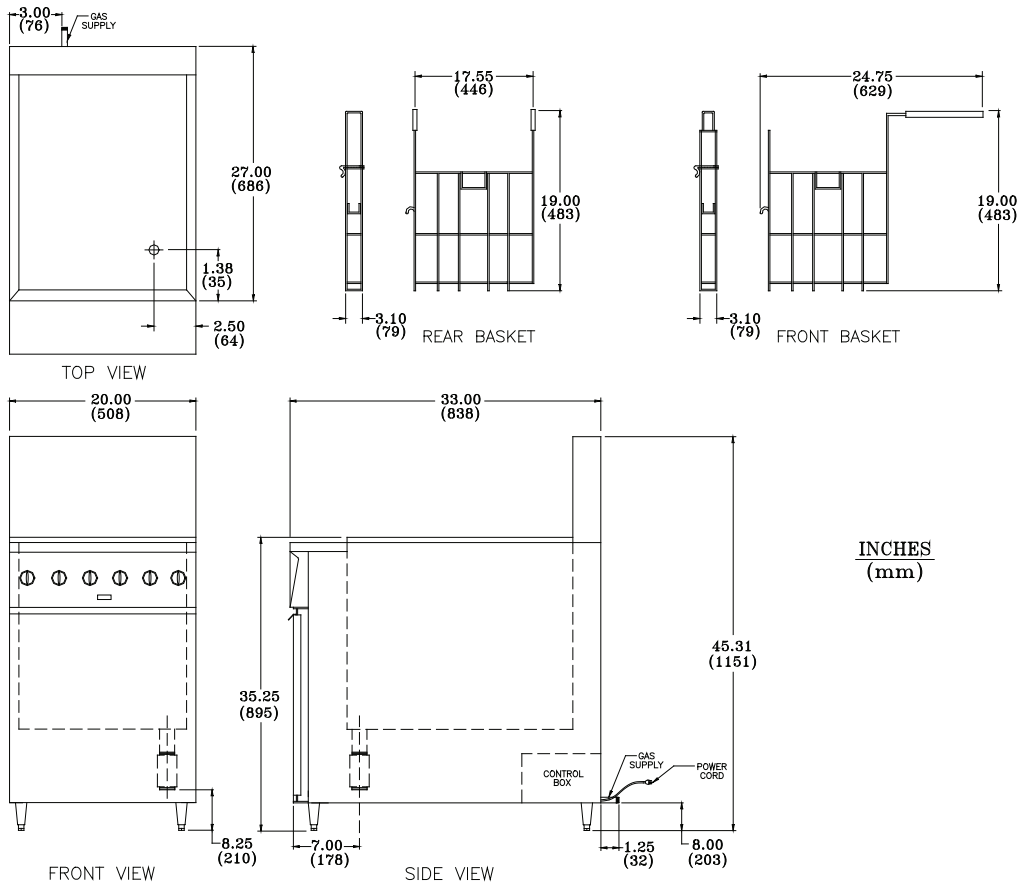
This 90,000 Btu/hr. (22,670 kcal) (26.4 kW) rethermalizer effectively heats meats, sauces and other vacuum- packaged foods at a safe temperature range that prevents overcooking. Infrared burners make cooking more efficient. Preset at 165°F (74°C), the rethermalizer is capable of heating at up to 200°F (93°C) for rapid reheating without overcooking. The pre-

set temperature is adjustable using the digital controller.

Draining is clog-free with the 1-1/4" (3.175 cm) drain that reduces the time needed to empty the unit. The rethermalizer has a cooking area of 18" x 24" x 13" (45.7 x 61.0 x 33 cm), and the water capacity is 22-1/2 gallons (85.2 liters).

Six individual timer control knobs color coded to correspond with 6 color-coded baskets simplify the preparation of various precooked, bagged food products being warmed simultaneously. Each timer has an end-of-cycle alarm. The large capacity baskets hold 2-5 pounds of vacuum bagged food each.





INCHES
(mm)

DIMENSIONS

MODEL NO.	WATER CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
FBR18	22-1/2 Gal. (85 liters)	20" (50.8 cm)	33" (83.8 cm)	45-3/8" (115.1 cm)	8-1/4" (21.0 cm)	300 lbs. (136 kg)	335 lbs. (152 kg)	85	31.96	W 25" (63.5 cm)	D 47" (119.4 cm)	H 47" (119.4 cm)

POWER REQUIREMENTS

CONTROLLER
120V

NOTES

- 6 ft. (182.9 cm) grounded cordset provided.
- Cooker requires 3/4" (1.9 cm) minimum gas supply line.
- Check local plumbing codes for proper gas supply line sizing to attain burner manifold pressure of 6" W.C. natural or 11" W.C. L.P. gas.
- Drain must be installed according to local plumbing codes.
- Specify natural or L.P. gas.

CLEARANCE INFORMATION

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

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

FBR18 18" (46.7 cm) rethermalizer with individual timers, grounded cordset

Model # _____
CSI Section 1 1400