

The Future of Frying, The Future of



New!

Toro 

The word "Toro" in a large, bold, black sans-serif font, followed by a circular graphic composed of blue and white segments, resembling a stylized wheel or a fan.

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Signal IQ

- 🔍 The only in-tank static sensor to determine the contents of the fryer vat
- 🔍 Prevents heating elements from firing if sensor picks up air



Operator Alert Signal Indication System

Custom notifications displayed directly on the floor in front of the fryer.



The most accurate oil sensor on the market.



Tor

Fryer Technology



- Continuous In-Line Filtration
- Convection Cooking
- Deep Drawn Tank
- Sediment Collected in Crumb Tray Located Within Fryer



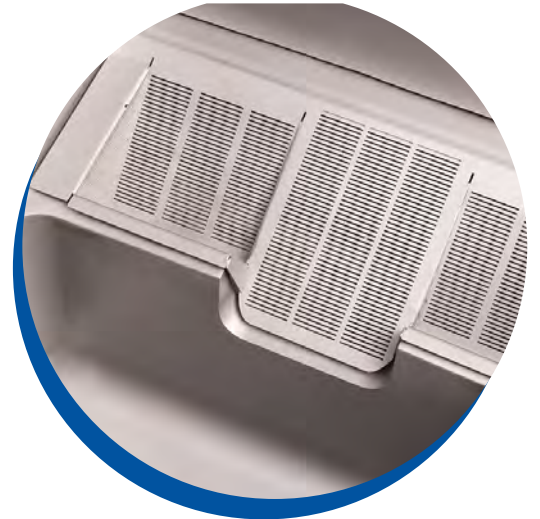
infinity touch

- 🔲 7" Touchscreen Controller
- 🔲 USB Port for Data Transfer
- 🔲 Data Tracking for Operation and Filtration Information



Deep Drawn Tank

Crumb Tray



Sediment Collector

