

The Future of Frying, The Future of



New

TorQ

[P] 1.603.225.6684 • [F] 1.603.225.8472 • WWW.PITCO.COM/TORQ



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.

SOS SmartOIL SENSOR

The most accurate oil sensor on the market.



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



Toro

Fryer Technology



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



Deep Drawn Tank

Crumb Tray



*Sediment
Collector*

