



**THE INDUSTRY'S CLEANEST  
& FASTEST FRYER**

Less Oil, More Cooking, Better Food



# COOK CLEAN & COOK FAST

## A Revolution in Oil Management

The TorQ™ fryer is an investment in time & cost savings.

TorQ is the industry's first gas fryer that combines forced convection heating and continuous in-line filtration. Extend oil life and fry more, faster – without sacrificing the crispy quality of your food.

NO MANUAL OIL FILTRATION

ELIMINATE DOWNTIME

USE LESS OIL & EXTEND OIL LIFE

PRESERVE EQUIPMENT LIFE





# THE TORQ<sup>TM</sup> DIFFERENCE

## Forced Convection Heating & Continuous Filtration

The unique combination of continuous in-line filtration and forced convection heating makes a significant impact on labor, cost, safety, and oil use. And with a dependable output of consistently delicious, crispy fried foods, your customers reap the benefits too.

## CONTINUOUS IN-LINE FILTRATION

TorQ automatically filters oil anytime heat demand is called for, eliminating undesirable manual filtration and the downtime that goes with it.

- Tank wash-and-drain system swiftly sweeps crumbs away onto the crumb screen, making it easy to remove crumbs and resulting in clean, hot, ready to use oil
- Pivoting, in-tank filter arm and cartridge-style filter make filter changeover fast, easy, and safe
- Continuous filtration results in cleaner oil and lower total polar materials (TPM) over multiple cooks

**10%** Up to 10% reduction in cook times compared to standard fryers

**60%** Lower flue temperatures compared to standard fryers

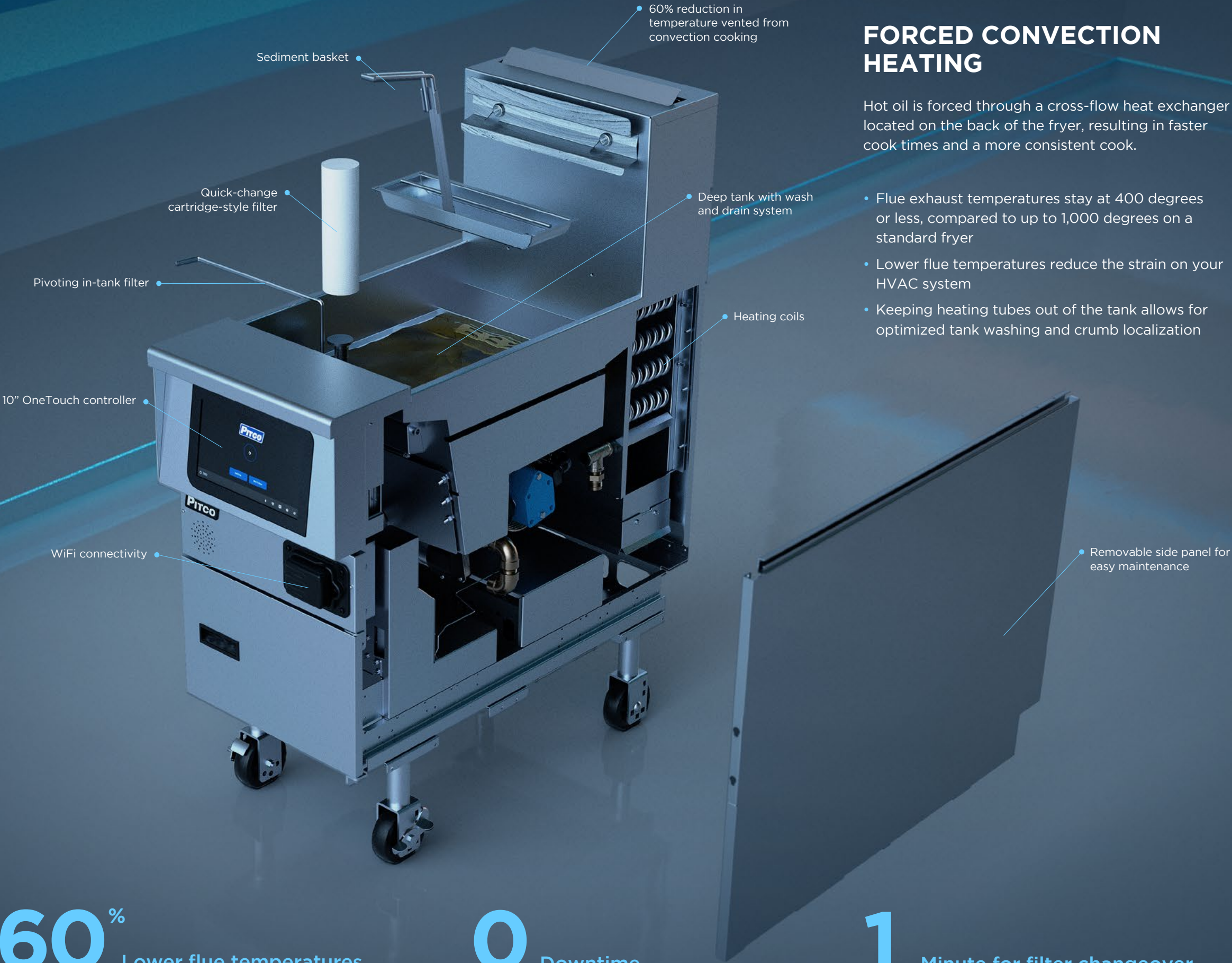
**0** Downtime with continuous filtration during cooking compared to 5-7 minutes for standard fryers

**1** Minute for filter changeover compared to 30 minutes for standard fryers, resulting in a 70% reduction in filter maintenance time

## FORCED CONVECTION HEATING

Hot oil is forced through a cross-flow heat exchanger located on the back of the fryer, resulting in faster cook times and a more consistent cook.

- Flue exhaust temperatures stay at 400 degrees or less, compared to up to 1,000 degrees on a standard fryer
- Lower flue temperatures reduce the strain on your HVAC system
- Keeping heating tubes out of the tank allows for optimized tank washing and crumb localization

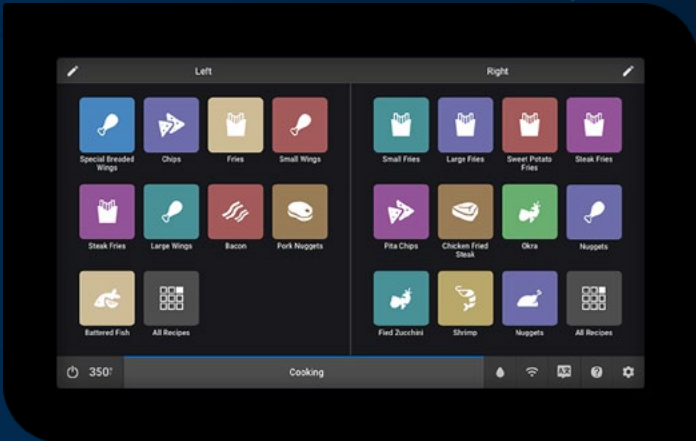




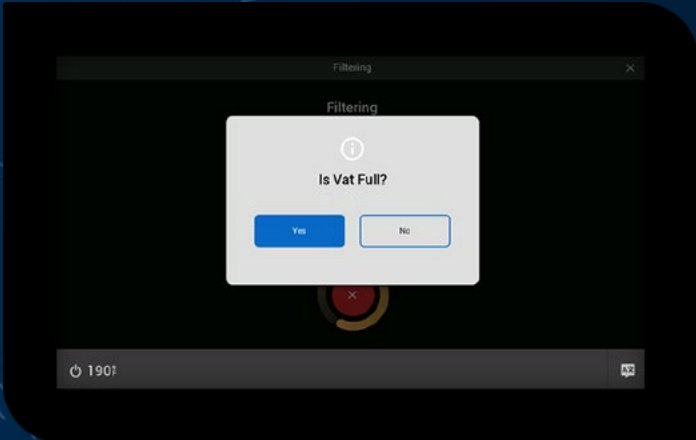
# THE FORCE BEHIND YOUR FRIED FOOD

## Technology to be Reckoned With

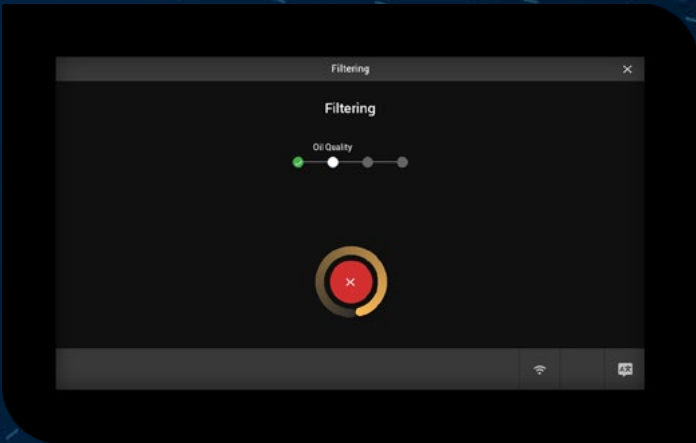
TorQ™ is the only fryer that combines Pitco's leading technology solutions to make deep frying foods in commercial and industrial kitchens easier, cleaner, and safer.



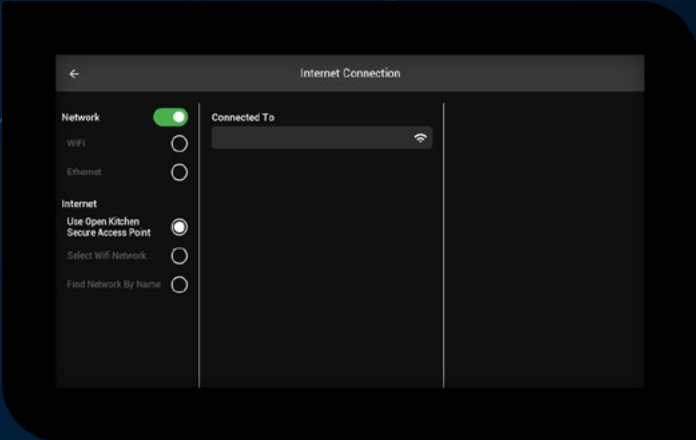
**OneTouch:** Our intuitive touchscreen interface cuts down training time, simplifies recipe programming and allows you to easily manage cooking types, settings, and progress.



**Signal IQ:** The only in-tank static sensor that optimizes static neutralization by automatically determining tank contents and preventing heating elements from firing if air is detected. Protect the life of your fryer and make your kitchen safer.



**SOS:** The SmartOIL Sensor is the most accurate oil sensor on the market that alerts kitchen staff right away when it's time to change the oil, so you can maximize every drop.



**Open Kitchen® Compatible:** Connect to the cloud-based Open Kitchen app for equipment monitoring, food safety, and remote system-wide updates.

## Other Technologies

**Auto top-off:** Oil is completely replenished anytime it drops below the preset level due to drag out, ensuring oil is always within operating limits.

**Bulk oil system:** Fresh oil comes in and waste oil goes out through a third-party service, making oil management easier, cleaner, and faster (optional in place of a JIB system).



## THE WORLD'S MOST RELIABLE FRYER COMPANY

### Best-in-Class Innovation & Quality

Pitco, part of Middleby, has been innovating fryer technology since 1918, and to put it simply, we make the best fryers in the world.

The TorQ™ fryer furthers our mission to deliver the ultimate fry by empowering kitchens across the world with a cleaner, faster, more high-quality deep fryer.

***Frying Revolutionized***

[www.pitco.com/torq](http://www.pitco.com/torq)

