



KEATING
OF CHICAGO, INC.®



What's
Cooking



at Keating

Professional Cooking Equipment

Since 1931

Instant Recovery® Fryers

Built for high production and continuous performance, our premium fryers maintain an accurate temperature, and have the largest cold zone for high-efficiency frying. Over 200 model variations of Instant Recovery® Fryers are available in natural gas, LP and electric. HIGH-EFFICIENCY + RELIABILITY + LOW OPERATING COST = THE BEST VALUE ON THE MARKET

With 90 Years of Experience in Frying Foods, We Know What Makes a Great Fryer

The most important feature of any fryer is the recovery time, and Keating's Instant Recovery® trademark means that every Keating fryer recovers its temperature before the end of the cooking cycle. The patented system of high input burners and heat transfer surfaces provides constant, accurate temperatures in the cooking zone, to assure quality foods every time.

Keating's Instant Recovery®, high efficiency fryers are designed to fry at a lower temperature, between 325°F and 335°F, reducing oil breakdown. They are the only fryers built with a #7 highly polished stainless steel vessel and a true cold zone which captures and holds frying crumbs/debris.

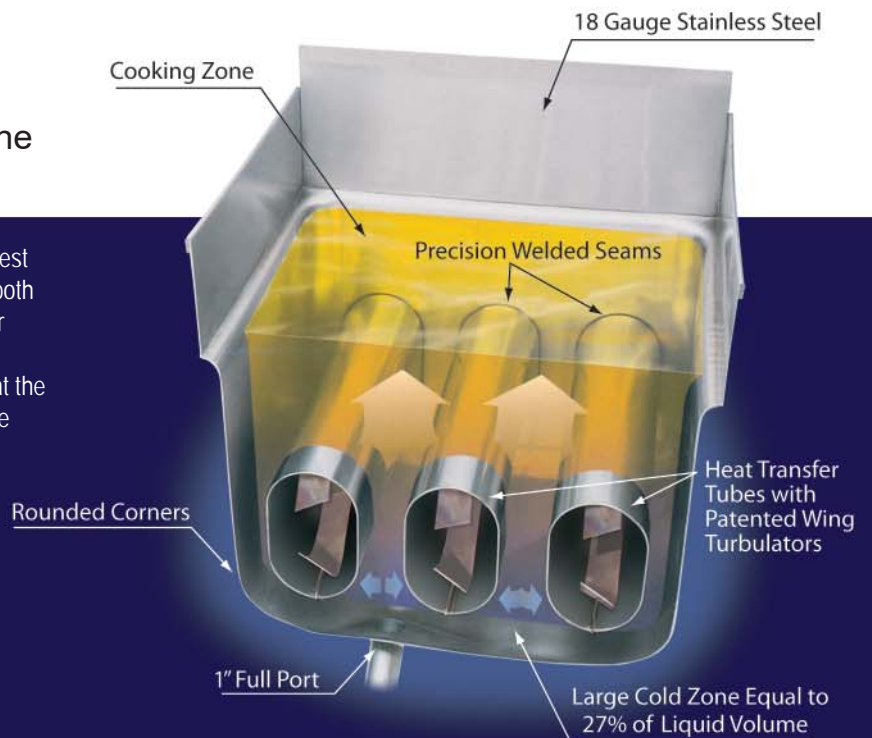
Close range hydraulic thermostats are accurate to $\pm 3'$ from 300°F to 350°F. A high temperature limit control provides a safety shutoff. This control can be tested or reset with the push of a button. All of these features plus our filtering systems extend shortening life up to 30%.



Keating 14TS Instant Recovery® Fryer battery shown with basket-lift option and under fryer Safe & Easy® filter option.

How the Size of the Fryer's Cold Zone Affects the Taste and Life of the Oil

Keating Instant Recovery® Fryer Cold Zones are the largest per frying capacity of any competitive fryer. Featured on both our gas and electric fryers, large Cold Zones mean longer shortening life and better tasting food. The design of our fry pot is simple, yet ingenious. We heat the shortening through the center of the fry pot exposing more heated surface to the shortening, while creating a Cold Zone below. Crumbs are collected in the cold zone preventing them from scorching. This reduces the transfer of flavor from the food to the shortening. Carbonization of oil is reduced and sediment can be easily cleaned from the bottom of the fryer, extending the life of the frying oil.



What You Need to Consider When Selecting the Right Fryer for Your Business -

1. Menu items
2. Serving capacity
3. Meal frequency
4. Energy requirements

Instant Recovery® Fryer Capacities:

10 x 11 Fryer	18" Fryer	24" Fryer
40 lbs of frozen french fries	120 lbs of frozen french fries	200 lbs of frozen french fries
14" Fryer	150 lbs of chicken	250 lbs of chicken
48 lbs of fresh hand cut french fries	20" Fryer	34" x 24" Fryer
72 lbs of frozen french fries	140 lbs of frozen french fries	270 lbs of frozen french fries
75 lbs of chicken	200 lbs of chicken	300 lbs of chicken

Model AA -

- ▶ Available in Gas Only
- ▶ On/Off Toggle Switch
- ▶ Millivolt System
- ▶ Stainless Steel Thermostat
- ▶ No electric connections required (except for batteries with filters)
- ▶ High Production Model

Model BB -

- ▶ Available in Gas and Electric
- ▶ On/Off Toggle Switch
- ▶ Power-on Indicating Light
- ▶ Stainless Steel Thermostat
- ▶ Pilot-on Indicating Light (Gas)
- ▶ Momentary Switch
- ▶ Built-in Melt Cycle
- ▶ Dual Contactors (Electric)

Model TS -

- ▶ Available in Gas and Electric
- ▶ On/Off Toggle Switch
- ▶ Power-on Indicating Light
- ▶ Stainless Steel Thermostat
- ▶ Pilot-on Indicating Light (Gas)
- ▶ Ready to Cook Light
- ▶ Built-in Melt Cycle
- ▶ Dual Contactors (Electric)
- ▶ Heat-on Light
- ▶ Over Max Temp Safety Light
- ▶ Two Digital Solid State Timers



Casters Optional



Standard Features:

- ▶ Stainless Steel vessel and cabinet
- ▶ Stainless Steel heat transfer tubes or heating elements
- ▶ Stainless Steel thermostat
- ▶ Extra large Cold Zone
- ▶ Stainless Steel High Limit control
- ▶ Split Baskets
- ▶ Grid Screen over tubes
- ▶ Temperature control system ±2°F
- ▶ ¾" gas connection on single fryers
- ▶ Spark Ignition (BB & TS Gas Models)
- ▶ Safety pilot shut-off
- ▶ Full port front drain valve
- ▶ Drain clean-out rod
- ▶ Legs with adjustable feet
- ▶ 35" working height on floor models
- ▶ Sample of Keating Klenzer

Options:

- ▶ Security Package
- ▶ Cooking Computer
- ▶ Custom Line-up
- ▶ Custom Drop-in
- ▶ Basket Lift
- ▶ Under Fryer or Central Filter
- ▶ Extended Flue
- ▶ Front extensions available to match larger fryers
- ▶ Stainless Steel Drain Board
- ▶ 2" Drain Valve for Sizes 18"—24"
- ▶ 480 Voltage (Electric Models)
- ▶ Single Gas Connection
- ▶ Gas Manifold for Batteries
- ▶ Casters

Counter Fryer

When kitchen space is an issue, our Counter Fryer is the answer. Just a short 19 3/8" from the top of the counter to the top of the fryer deck, it saves valuable space without sacrificing production, food quality or safety. Fryers are available in natural gas, LP and electric.

COMPACT SIZE + HIGH PRODUCTION CAPACITY + ENERGY EFFICIENT = LONG TERM VALUE

Instant Recovery® Fryer Counter Model -

The perfect fryer for kitchens with space limitations, our Instant Recovery® Fryer Counter Models save valuable space, have the same high production capacity and high efficiency as floor units.

Standard Features -

Gas Models -

- ▶ On/Off Toggle Switch
- ▶ Millivolt System
- ▶ Stainless Steel Thermostat
- ▶ No electric connections required

Electric Models - BB Electric

- ▶ Two indicating lights: Power On and Elements On
- ▶ Melt cycle standard
- ▶ 220V control circuit

TS Electric

- ▶ Three indicating lights
- ▶ Melt cycle standard
- ▶ 220V control circuit
- ▶ Two digital timers

Options -

- ▶ Single-phase available
- ▶ 380 or 480 voltage



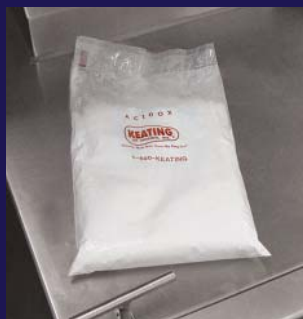
TS Model with Basket Lift -

- ▶ Available on 14" through 24" TS fryers
- ▶ Automatically lowers basket at beginning of timed cooking cycle and raises them at the end of the cycle
- ▶ Instant Recovery® for high production
- ▶ Polished Stainless Steel drawn pot with seamless curved corners uses 24% less oil
- ▶ Extra large Cold Zone
- ▶ Save on oil cost/cooks at lower temperatures
- ▶ Indicating lights and timers
- ▶ Melt cycle standard



Casters Optional

Keating Acidox Filtering Powder -



- ▶ Extends the life of your shortening by removing free fatty acids
- ▶ Improves the taste of your fried foods

Keating's Acidox filters out sedimentation and debris from your shortening, and removes free fatty acids, the key cause of shortening breakdown. For use with all of our filtering systems.

To extend the life of your shortening, and improve the taste of your food, follow these steps:

1. Lower your frying temperature to Keating's recommended temperature of 325°F to 335°F.
2. Filter your oil daily using our Acidox Powder, which removes free fatty acids and improves the shortening color using a blend of specially selected diatomaceous silica, consisting of unusually porous, intricately shaped individual particles and synthetic silicates (magnesium silicate improves color and calcium silicate removes free fatty acid).
3. Keep your vessel shiny and clean with regular boil out using Keating Sea Powder.

Keep your kitchen running smoothly with our **Fryer Equipment Accessories** durable, Stainless Steel accessories, including the Salting & Bagging Station and the Portable Basket Rack. The TS Instant Recovery® Fryer with security package deters and prevents against unwanted tampering.

DURABILITY + CONVENIENCE + INCREASED PRODUCTIVITY = CONTINUOUS HIGH PERFORMANCE

Security Package -

- ▶ All high quality Stainless Steel construction
- ▶ Security doors deter unauthorized and improper use of equipment
- ▶ Security Packages are available for Instant Recovery® Fryers, Miraclean® Griddles, and Custom Pasta Systems
- ▶ Stainless Steel covers, including air makeup covers and control panel covers



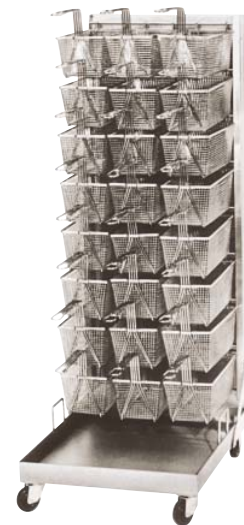
Salting & Bagging Station -

- ▶ 2 Standard models available, 30" and 36" widths
- ▶ Convenient all-in-one prep and serving area
- ▶ Heated display station keeps foods fresh
- ▶ Bagging station on right or left (please specify)
- ▶ Durable Stainless Steel construction throughout
- ▶ Large storage shelves
- ▶ Optional flat top



Portable Basket Rack -

- ▶ 3 Standard models available
- ▶ Ideal for high volume operation
- ▶ All Stainless Steel construction
- ▶ Heat-on Light
- ▶ Easy portability on casters
- ▶ Over Max Temp Safety Light
- ▶ Holds all basket shapes and sizes
- ▶ Easy to clean, with removable bottom pan and rods
- ▶ Custom models available



The Keating Security Package is assembled with specially engineered options designed to deter unauthorized and improper use of cooking equipment in correctional and institutional environments. Options include a cover for the control panel which allows access to controls while safeguarding against tampering, available for all Keating fryer models, MIRACLEAN® Griddles, and Custom Pasta Systems, and a cover attached over the air makeup opening on MIRACLEAN® Griddles to protect valves from mishandling.

Keating's Salting/Bagging Station features a convenient preparation area, with a large 15" x 20" dump pan, as well as a heated holding and display station. It includes Keating Keep Krisp® Food Warmers to keep foods hot and fresh prior to serving. Two shelves are located conveniently below the unit for extra storage room to stack supplies. The units are also available with a flat top, for even more flexibility during your busy prep time.

With three standard models available, the Keating Basket Rack will help keep your kitchen organized and running efficiently, especially during peak times. Our Portable Basket Rack is constructed of highly polished stainless steel to ensure durability. Extra sturdy basket hangar rods ensure that baskets hold their grip and don't slide off. Six inch vertical spacing on basket rods hold a large variety of baskets.

Safe & Easy® Filter Systems

Designed to quickly, safely and easily filter and purify fryer oil, removing crumbs, debris and contaminants. The Safe & Easy® Under Fryer Filter and the Central Filter are contained within the fryer cabinet, to assure proper handling of the hot oil.

SAFE TO OPERATE + QUICK FILTRATION + SAVES UP TO 30% ON OIL COST = THE ULTIMATE FILTER

Safe & Easy® Under Fryer Filter -

Fast and convenient, the Safe & Easy® Filter is located directly under the fryer, completely contained within the cabinet of a Keating standard Instant Recovery® fryer. Oil is filtered in less than 2 minutes (14" model), as it passes through a crumb tray to remove large crumbs, Acidox powder, and then filter paper. This process removes free fatty acids, microscopic particles and debris, purifying the oil, minimizing oil breakdown and extending the life of the oil.



Safe & Easy® Central Filter -



Designed to filter the oil quickly with no additional equipment, no special attachments and no special steps to rinse down the fryer. The closed, "hands-free" system means you never come in contact with the hot oil, because the filter is contained within its own cabinet. The high capacity pump filters five gallons of oil per minute. Choose a bagging station or a flat top unit (as shown above).

Standard Features:

- ▶ Available for all Keating floor model fryers, gas and electric
- ▶ Same height and depth as adjoining fryers
- ▶ Stainless steel perforated recessed bagging station above filter or flat top
- ▶ Stainless Steel cabinet
- ▶ Stainless Steel filter drawer and strainer basket
- ▶ Filters up to 6 fryers of same capacity with filter centrally located
- ▶ Hose with wand for discarding oil
- ▶ Package of 60 filter papers
- ▶ Carton of Acidox filtering compound
- ▶ Motor 1/3 HP with capacitor start
- ▶ No charge for piping 1 fryer in battery

Options:

- ▶ Return line heaters for solid shortening
- ▶ Polyurethane casters with brakes
- ▶ Keep Krisp® Food Warmer
- ▶ Extra Stainless Steel Strainer Baskets
- ▶ Casters

Portable Filter -

Standard Features:

- ▶ Stainless Steel cabinet and vessel
- ▶ Seamless drawn Stainless Steel vessel
- ▶ Built-in Melt Cycle
- ▶ Heavy duty handle
- ▶ 5 ft. hose with swivel handle and stiffener spring
- ▶ Removable 6 ft. cord with plug
- ▶ Package of 60 filter papers

- ▶ Carton of Acidox filtering compound
- ▶ Polyurethane casters
- ▶ Stainless Steel strainer basket
- ▶ Filter cover

Options:

- ▶ Two-way pump
- ▶ Extra Stainless Steel Strainer Baskets



Featuring Keating's Nutroilator® System, the portable filter conditions and removes free fatty acids to extend the life of the oil. It can be easily maneuvered, and rolled away for storage.

Attractive, yet built to last, Keep Krisps® maintain **Keep Krisp® Food Warmers**

your menu items so they look great from start to finish. Pioneered by Keating as the first infrared food warmers, they provide outstanding heat concentration, keeping prepared foods hot, fresh and ready to serve.

STEEL CONSTRUCTION + HIGH HEAT CONCENTRATION + EASY TO CLEAN = OUTSTANDING DESIGN

Keating Keep Krisps® keep foods warm, crispy and fresh depending on your needs. They are ideal for use with buffet tables, steam tables, pass-through windows and in pizza holding areas. Over 100 styles of Keating Keep Krisps® are available in hanging, wall mounted, adjustable and portable units.



2 LOR
Two lights, open ended bracket with pan and screen.
Heated Area: 12" x 20"
Length: 22½"
Height: 14"

- ▶ Keep French fries crisp and golden for seven minutes
- ▶ Fried chicken, fish, shrimp and breaded meats stay hot and crispy for a full hour
- ▶ Roasted meats remain hot and juicy
- ▶ Hard rolls retain their just-baked appeal
- ▶ Gravy and sauces stay smooth and creamy



2 LCF
Two lights, splashback mounted over preparation area.
Heated Area: 12" x 20"
Length: 19"
Height: 23" - 28"

Keating Keep Krisps® heavy duty shades are made of quality steel, with a highly polished chrome plated finish. That means they will stand up to the typical dents and dings that happen in every busy kitchen, and retain their good looks. Our steel shade is much more durable, as compared to an aluminum shade.



3 L
Three lights
Heated Area: 18" x 26"
Length: 29"
Height: 18½" - 26"

Standard Features:

- ▶ Durable chrome plated steel shades resist dents and abrasions
- ▶ Highly polished surface for easy clean-up
- ▶ Long life Keating infrared bulbs
- ▶ Patented bulb protectors
- ▶ Over 100 styles are available in sizes and configurations to fit any requirement



4 LB
Four lights
Heated Area: 12" x 37"
Length: 36"
Height: 9½"

Keep Your Equipment Looking Like New

Sea Powder -

Keating Sea Powder's new and improved formula cleans deep fryers when used with boiling water, and softens carbonized grease for easy removal. Use every week to keep your fryer in perfect condition for years, and daily cleaning is even better. Sea Powder contains no caustic ingredients, and is excellent for cleaning greasy exhaust hoods, floors and walls.



Keating Klenzer -

The finest dry stainless steel polish on the market, Keating Klenzer gives dingy, dull stainless steel a dazzling new luster, and does not leave a sticky residue. Keating Klenzer lifts grease, dirt and other particles out of the fine, light-reflecting scratches in Stainless Steel, restoring the original sparkling, gleaming finish to your fryers and griddles.



Miracleclean® Griddles

It's all about the surface, and the Miracleclean® plate is not only beautiful, it's ingenious. Our patented Trivalent Chromium surface is designed to control heat distribution and cook foods at a lower temperature. Over 300 model variations are available in natural gas, LP and electric. LOWER TEMPERATURES + LOWER ENERGY COSTS + EASY CLEANUP = THE SMART CHOICE

The Reason Miracleclean® Griddle Owners are Loyal to Our Griddles, Year After Year

The key to our great griddle performance is in the MIRACLECLEAN® surface. The Keating MIRACLECLEAN® Griddle begins with a 3/4" thick, precision formed, highly polished steel plate. A trivalent chrome surface is applied through an 8-step process.

The thermal conductivity of the MIRACLECLEAN® plate assures controlled, even heat distribution throughout the cooking area. You can cook food faster at lower temperatures, with less shrinkage, and control caramelization of food better than when using a conventional steel plate griddle. The MIRACLECLEAN® chrome surface keeps flavors and food particles from being trapped, and virtually eliminates flavor migration. So this morning's pancakes will not taste like last night's liver and onions.

The heat transmission from the griddle surface into the air around the griddle is less than 10% of a conventional steel plate griddle. That means less heat into the kitchen and happier employees.

How the Surface of the Griddle Effects Heat Loss and Energy Usage

The effect of the Miracleclean® surface on heat radiation is dramatically demonstrated in these unretouched infrared thermographs. The thermograph on the left shows high heat loss from a conventional steel griddle cooking surface, while the image of the Miracleclean® griddle surface on the right shows substantially less heat loss. Because the Miracleclean surface maintains an even heat distribution, you can cook at lower temperatures. Food cooks faster with less shrinkage. In an independent research study commissioned by a major utility company, it was found the Miracleclean® Griddles reduced energy use by 30%.



Example of dramatic heat loss from the surface of a conventional steel griddle.



Example of the Miracleclean® surface as it maintains even heat distribution with far less heat loss.

MIRACLECLEAN®

#1 in customer satisfaction, the Keating Miracleclean® Griddle earned an approval score of 100% when owners were asked in a survey, "would you purchase this product again?"

36"x 30" Natural Gas, Streaked Section with 2" Streaks per Inch

- ▶ Standard plate sizes are 18, 24, and 30 inches deep, and 24 to 72 inches wide
- ▶ Optional Steak Streaker sections on griddle tops combine a flame broiled look with less shrinkage



Stand Optional

What You Need to Consider When Selecting the Right Griddle for Your Business -

1. Menu items
2. Serving capacity
3. Griddle surface
4. Energy requirements

How Choosing the Right Griddle Can Save You Money:

Not only do you want to serve your customer a great meal, you need to do it in the most productive and cost effective way. Your griddle should be energy efficient, providing uniform heat distribution to cook food quickly and at a lower temperature, saving money on operating costs. The surface of your griddle plate should be easy to clean and maintain, saving on both time and labor, and adding years of life to the equipment. Over 80 years of design expertise make the Keating Miraclean® Griddle the right choice for your busy operation.

Independent testing shows that a Miraclean® Griddle takes 44% less time to clean than a typical steel surface griddle. Yes, it's just that simple . . .

After extensive testing at the University of Illinois, results conclude that foodservice employees can clean the Miraclean® Griddle in 44% less time than a typical competitor's steel surface model. And by overwhelming margins, employees involved in the testing preferred the Miraclean® over the other griddle for ease of cleaning and a brighter appearance.



Step 1 - Scrape
Scrape the griddle with the Keating scraper.



Step 2 - Wash
Wash with water and a Keating palmetto brush.



Step 3 - Polish
Polish using a damp cloth and Keating Klenzer.

60"x 30" Gas with Front Trough



Steak Streaker Section and Stand Optional



Richlite Cutting Board



Plate Shelf (shown with Richlite Cutting Board)



Belly Bar



Thermostat Knob Guard

Standard Features:

- ▶ Trivalent chromium surface on high carbon 3/4" steel plate
- ▶ 208-240V three phase input on electric griddles
- ▶ 100% safety pilot shut-off
- ▶ Stainless Steel cabinet
- ▶ Stainless Steel large capacity grease drawer with handle
- ▶ 2" front trough, 3" left side trough
- ▶ 4 1/2" high back splash
- ▶ Reduced heat loss
- ▶ Easy clean-up
- ▶ Keating scraper & blades
- ▶ Hamburger spatula
- ▶ Egg turner spatula
- ▶ Palmetto brush
- ▶ Sample of Keating Klenzer

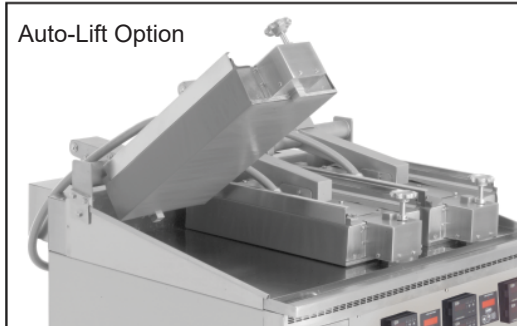
Options:

- ▶ Additional thermostats (gas models)
- ▶ High input electric elements
- ▶ 480 voltage on electric models
- ▶ Trough options: 3" right side or 2" front
- ▶ Cutting board options: Richlite, or Stainless Steel
- ▶ Plate shelf
- ▶ Belly bar
- ▶ Drop-in griddles
- ▶ Streaker griddles - groove is 5/16" wide, 1 or 2 streaks per inch
- ▶ Security Package
- ▶ Extended flue up to 12" high
- ▶ Adjustable Stainless Steel legs
- ▶ Stainless Steel stand with shelf
- ▶ Polyurethane casters with brakes (available only on stand w/shelf)
- ▶ Top-Side™ Cooker attachment (auto & manual)

Miraclean® Griddles Along with our standard line of premium Miraclean® Griddles, the Top-Side™ Cooker and Teppanyaki Griddle are designed to fill your specific cooking requirements, whether you need speed, a beautiful presentation, or versatility and convenience.

EFFICIENT + VERSATILE + CONVENIENT + BEAUTIFUL = NECESSARY ADDITIONS TO YOUR KITCHEN

Top-Side™ Cooker - Cuts Your Cooking Time by 60%



Auto-Lift Option

- ▶ Surface area is 10½" x 20", large enough area to cook 8 quarter-pound hamburgers
- ▶ Patented Micro-Levelers adjust to thickness and height of food
- ▶ For use with reversible, non-stick cooking sheets
- ▶ Manual and automatic lift models available

Cut your cooking time by more than half using our patented Top-Side™ cooking heads. Cook both sides of an item simultaneously - an electronic thermostat is built into the Top-Side™ Cooker head for accurate and even heat distribution, cooking a hamburger in only 30 seconds to an internal temperature of 165°F.

Each cooking head features the patented Miraclean® surface. An exclusive, polymer coated non-stick cooking sheet is attached for cooking. The sheets are reversible, and clean-up with a damp cloth, eliminating the need for expensive platen change-outs. The Auto-Lift Top-Side™ cooker has an easy to use timer that can be programmed with up to 3 separate cooking times. The heads raise automatically when timer is set.



Remote Control Panel:

A free standing remote control panel is included for each Top-Side™ Cooker Head. Easy to use, it includes an On/Off switch, "Element On" and "Ready to Cook" indicating lights, and an adjusting knob

to select the desired temperature. Because of the superior heating characteristics and heat retention properties found in the MIRACLEAN® surface, operating temperatures should be set 10°F to 25°F below conventional griddles - we recommend 350°F for the MIRACLEAN® griddle, and 400°F for the Top-Side™ Cooker. The Top-Side™ Cooker is set 50° hotter than the griddle to allow heat to penetrate the cooking sheet.

Standard Features:

- ▶ Miraclean® Trivalent Chromium surface on high carbon ⅜" steel plate
- ▶ Stainless Steel finish
- ▶ One Top-Side™ cooking sheet
- ▶ Remote control box for each head
- ▶ Available for mounting onto 30" deep griddles with 24" deep plate only
- ▶ Quick height adjusters

Options:

- ▶ Manual Lift cooking heads
- ▶ Timer set Auto-Lift cooking heads
- ▶ Streaked surface



Manual Lift Shown

Teppanyaki Griddle -

The Keating Teppanyaki Griddle is exclusively designed to enhance your presentation cooking with the mirrored beauty of our Miraclean® Trivalent Chromium surface. The heating section is thermostatically controlled with one thermostat for each of 2 high input elements.



Standard Features:

- ▶ Sizes range from 24" x 24" to 72" x 30"
- ▶ The actual heating section on all griddles is 24"W x 18"D, available in electric only
- ▶ Two high input elements rated at 240V
- ▶ Thermostatically controlled heating section, with one thermostat for each element

Options:

- ▶ Stainless Steel perimeter
- ▶ Front Trough
- ▶ Custom hole cut in plate
- ▶ Custom griddle styles and configurations

Custom Pasta System

It will revolutionize the way you cook pasta. Our patented "cook cycle" brings tap water to a rolling boil in less than 10 minutes, and keeps it boiling throughout the cooking process, producing up to 35 lbs. of dry pasta per hour (in our smallest unit).

SELF-FILLING + SELF-DRAINING + SELF-CONTAINED = SAVES TIME, LABOR AND SPACE



Custom Pasta System -

An excellent labor saving device, the Keating Custom Pasta System has the highest energy input of any unit on the market today, and reheats in half the time it takes competitor's models. ETL and ETL Sanitation listed.

Standard Features:

- ▶ Available in 14", 18", 20" and 24"
- ▶ Automatic water fill with manual override
- ▶ Patented cook cycle with dual thermostatic control
- ▶ Starch overflow drain
- ▶ Digital solid state timers
- ▶ Stainless Steel cabinet
- ▶ Stainless Steel thermostat

Options:

- ▶ Basket Lifts
- ▶ Casters (Polyurethane) with brakes
- ▶ Drainboard, common drain manifold for battered units
- ▶ Faucet (Jointed Neck)
- ▶ Flue 36" high
- ▶ 480 voltage
- ▶ Rinse tank, and rinse tank with overflow tube
- ▶ Water depth 7½"

Bain Marie/Hot Food Well -

Standard Features:

- ▶ Compact design
- ▶ Polished Stainless Steel backsplash and canopy
- ▶ 9" deep Stainless Steel well and cabinet
- ▶ Full port front drain valve
- ▶ Easy draining and cleaning
- ▶ 12" x 20" well opening hold standard full, double or triple sized pans
- ▶ Adjustable temperature control



Gas Hot Plate

Standard Features:

- ▶ 2 and 4 burner models available
- ▶ Heavy duty burners
- ▶ Manual gas valve
- ▶ Stainless Steel cabinet

Options:

- ▶ Spark ignition
- ▶ Extended Fronts
- ▶ Matching dummy cabinets



Drop-In Fryers & Custom Pasta System -

Standard Features:

- ▶ Gas and electric
- ▶ Built-in melt cycle (fryers only)
- ▶ Stainless Steel vessel
- ▶ Stainless Steel heat transfer tubes or heating elements
- ▶ Stainless Steel high limit control
- ▶ Split baskets
- ▶ 100% safety pilot shut-off
- ▶ Full port front drain valve

Options:

- ▶ 480 voltage



Drop-In Miraclean® Griddles -

- ▶ All the same standard Miraclean® features, in gas and electric

Options:

- ▶ Streaker griddle
- ▶ 480 voltage
- ▶ Trough options
- ▶ Additional thermostats for gas models
- ▶ High input elements for electric models
- ▶ Customized models



About Keating -

"Serving Those Who Serve The Very Best"®

Quality is our focus at Keating of Chicago, Inc., and we are proud to present the finest equipment available, carrying on our tradition of serving those who serve the very best. Since our founding in 1931, we have continued to strive to bring you equipment designed to exceed your expectations.



Corporate Office
McCook, IL

Keating of Chicago is a fourth-generation family-owned manufacturer of commercial kitchen cooking equipment, specializing in Instant Recovery® Fryers, Safe & Easy® Filtration Systems, Keep Krisp® Food Warmers, Miraclean® Griddles and Custom Pasta™ Systems. As always, all of our products are proudly designed and built in the USA.

Custom Equipment -

With so many sizes and options available, Keating can help you choose the right equipment for your needs, or customize your griddle or fryer system.

Custom Workstation -

Design your own custom workstation at no extra cost. Ideal for the single operator or satellite locations, the Keating Custom Line Up is a complete cooking station on one stand. Each station is designed to be versatile and efficient to allow you to prepare a full menu of items in one centralized location. Everything from MIRACLEAN® Griddles and Custom Pasta Systems to steamers and cutting boards are available. And because you can choose the combination needed you won't have to worry about fit and finishes of different brands. Some popular Keating Custom Line-Ups include: Bain Mariés, Hot Plates, Custom Pasta™ Systems, Counter Model Instant Recovery® Fryers, MIRACLEAN® Griddles and Top-Side™ Cookers.



- ▶ Prepare a full menu of items in one centralized location
- ▶ Choose the perfect equipment line-up to suit your needs, at no extra cost



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Keating equipment is ETL and NSF Approved where applicable.

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