



*"Serving Those Who Serve The Very Best"*



# Keep Krisp<sup>®</sup> Food Warmers



The Difference Between Serving a Hot, Fresh Meal, or Leaving Your Customers Cold

# Achieve perfect presentations with Keating Keep Krisp® Food Warmers. Keep food hot and ready to serve.

When presentation means everything, Keating Keep Krisps® keep your menu items looking good from start to finish. Pioneered by Keating as the first infrared food warmers, Keating Keep Krisps® are designed for outstanding heat concentration to keep all your prepared foods hot and ready to serve.

## KEEP KRISP'S® HEAVY-DUTY STEEL SHADES ARE BUILT TO LAST.

Encased in attractive, highly polished shades, Keating Keep Krisps® compliment any decor and enhance your food presentation. Our 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.

## OVER 100 STYLES OF KEATING KEEP KRISPS® ARE AVAILABLE IN SIZES AND CONFIGURATIONS TO FIT ANY REQUIREMENT.

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

Keating will design a custom Keep Krisp® for use in any location:

Call 1-800-KEATING for information.



### 2 LOR

Two lights, open ended bracket with pan and screen.  
Heated Area: 12"x20"  
Length: 22 ½"  
Height: 14"



### 3 L

Three lights  
Heated Area: 18"x26"  
Length: 29"  
Height: 18 ½" – 26"



*"Serving Those Who Serve The Very Best"®*



WITH TODAY'S FAST-PACED FOOD SERVICE OPERATIONS, A KEATING KEEP KRISP® IS YOUR ANSWER TO SERVING HOT, FRESH TASTING MEALS EVERY TIME.

- 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.

**EVERY KEEP KRISP® FEATURES:**

- Durable, chrome plated steel shades resist dents and abrasions, highly polished surface for easy clean-up.
- Long life Keating infrared bulbs (white or red).
- Patented Bulb Protectors.
- Custom models available.



**2 LCF**  
Two lights, splashback mounted over preparation area  
Heated Area: 12"x20"  
Length: 19"  
Height: 23" - 28" **NSF**



**4 LB**  
Four lights  
Heated Area: 12"x37"  
Length: 36"  
Height: 9 1/2" **NSF**



**6L**  
Six lights  
Heated Area: 12"x58"  
Length: 60"  
Height: 18 1/2" - 26"



**1 LX**  
One hanging light  
Heated Area: 12"x12"  
Length: 6 1/2"  
Height: 10"



**14 LR2**  
Fourteen lights  
Heated Area: 22"x101"  
Length: 101"  
Height: 18 1/2" - 26"



**3 LW**  
Three hanging lights  
Heated Area: 18"x26"  
Length: 29"  
Height: 17"

# Keep Krisp® Warmers

Keating Keep Krisp® food warmers are designed for years of rugged use. The heavy-duty, chrome plated steel shades and frames enhance decors, make clean up easy and retain their luster year after year. There is a difference in food warmers; Keating Keep Krisps®.

## STANDARD FEATURES:

- 250 watt infrared bulbs
- Heavy duty, chrome plated steel shades
- Easily cleans to retain luster
- Over 100 model options to choose from
- Patented bulb protectors
- Long life ceramic sockets

## OPTIONS:

- Customized units
- 375 watt bulbs
- Suspended units
- Counter Models (single or double row)
- Wall mounted, fixed or swivel
- White or red bulbs
- 220 volt models

Model Number	Number of Lights	Heated Area	Voltage	Amps	Approvals	Ship Weight	Length	Width	Height
<b>COUNTER SINGLE ROW</b>									
2 LOR	2	12x20"	120V	4	NSF, ETL	23 lbs.	22 ½"	14"	18 ½" – 26"
3 LOR	3	18x26"	120V	9	NSF, ETL	25 lbs.	27 ½"	20"	18 ½" – 26"
2 LX	2	12x20"	120V	4.2	NSF, ETL	13 lbs.	23"	14"	18" – 26"
3 LX	3	18x21"	120V	9	NSF, ETL	20 lbs.	29"	14"	18 ½" – 26"
2 L	2	12x20"	120V	4	ETL	23 lbs.	22 ½"	14"	18 ½" – 26"
3 L	3	18x26"	120V	6	ETL	23 lbs.	29"	14"	18 ½" – 26"
4 L	4	12x40"	120V	8	ETL	28 lbs.	43"	14"	18 ½" – 26"
6 L	6	12x58"	120 or 220V	13/6	ETL	31 lbs.	60"	14"	18 ½" – 26"
8 L	8	12x70"	120 or 220V	17/9	ETL	38 lbs.	72"	14"	18 ½" – 26"
<b>COUNTER DOUBLE ROW</b>									
4 LR2	4	22x31"	120V	8	NSF, ETL	29 lbs.	31"	19 ¼"	19" – 26"
6 LR2	6	22x45"	120 or 220V	13/6	NSF, ETL	36 lbs.	45"	19 ¼"	18 ½" – 26"
8 LR2	8	22x59"	120 or 220V	17/9	NSF, ETL	50 lbs.	59"	19 ¼"	18 ½" – 26"
10 LR2	10	22x73"	220V	11	NSF, ETL	65 lbs.	73"	19 ¼"	18 ½" – 26"
12 LR2	12	22x87"	220V	14	NSF, ETL	80 lbs.	87"	19 ¼"	18 ½" – 26"
14 LR2	14	22x101"	220V	16	NSF, ETL	95 lbs.	101"	19 ¼"	18 ½" – 26"
<b>WALL MOUNTED</b>									
2 LCF	2	12x20"	120V	4	NSF	10 lbs.	19"	6 ½"	23" – 28"
3 LCF	3	18x26"	120V	9	NSF	13 lbs.	25"	6 ½"	23" – 28"
3 LW	3	18x26"	120V	9		13 lbs.	29"	16"	17"
4 LW	4	12x40"	120V	8		14 lbs.	35 ¾"	13"	17"
4 LRW	4	21x24"	120V	8	NSF	18 lbs.	28"	23"	19"
<b>WALL MOUNTED SWIVEL</b>									
2 LOWS	2	12x20"	120V	4	NSF	9 lbs.	18"	6 ½"	18"
3 LOWS	3	18x26"	120V	9	NSF	9 lbs.	24"	6 ½"	19"
4 LRWS	4	22x30"	120V	8	NSF	23 lbs.	25 ¾"	19 ½"	24"
<b>SUSPENDED</b>									
1 LX	1	12x12"	120V	2	NSF	4 lbs.	6 ½"	6 ½"	10"
2 LB	2	12x20"	120V	4	NSF	8 lbs.	19"	6 ½"	9 ½"
3 LB	3	18x26"	120V	6	NSF	11 lbs.	27"	6 ½"	9 ½"
4 LB	4	12x37"	120V	8	NSF	13 lbs.	36"	6 ½"	9 ½"
6 LB	6	12x50"	120 or 220V	13/6	NSF	18 lbs.	54"	6 ½"	9 ½"
8 LB	8	12x70"	120 or 220V	17/8	NSF	23 lbs.	6 ½"	6 ½"	9 ½"
<b>ROAST BEEF SLICER</b>									
3 L SLICER LIGHT	3	18x26"	120V6			18 lbs.	26"	24"	28" – 49 ¼"

**Description**                      **Ship Weight**  
**KEEP KRISP® INFRARED BULBS**  
 Bulbs 120V 250 Watt              1 lb. each  
 White or Red  
 Bulbs 120V High Input 375 Watt    1 lb. each  
 Red



**Description**                      **Ship Weight**  
**KEEP KRISP® ALUMINUM PANS AND STAINLESS STEEL SCREEN**  
 Pan 12x20x2                              2 lbs.  
 Screen Perforated 12x20              2 lbs.  
 Pan 18x26                                    8 lbs.



Keating of Chicago, Inc.  
 8901 West 50th Street  
 McCook, Illinois 60525 USA

**1-800-KEATING**  
 phone: (708) 246-3000  
 fax: (708) 246-3100  
 www.keatingofchicago.com

As continuous product improvement occurs, specifications may be changed without notice.

©2010 Keating of Chicago, Inc.  
 Printed in the USA