



"Serving Those Who Serve The Very Best"



Commercial Cooking Equipment **Price List 2016**

Prices Effective: June 1st, 2016
to June 30th, 2017

Prices and specifications are subject to change without notice.
Terms: Net 30 Days FOB Factory.



Since 1931



QUICK SHIP

PROGRAM

We Can Ship It Right Now!

The products listed below are in stock and ready to ship

NOTE: This list of equipment available for immediate shipment is updated monthly and can be found on our website, keatingofchicago.com under Literature.

FRYERS:

- 036350 10x11CM NAT GAS
- 036435 10x11AA NAT GAS
- 036688 10x11TS NAT GAS
- 032891 14AA NAT GAS
- 032895 18AA NAT GAS
- 032893 14BB NAT GAS
- 038471 18BB NAT GAS
- 032916 20BB NAT GAS, 2" DRAIN
- 061202 24BB NAT GAS
- 038232 14TS NAT GAS
- 061204 18TS NAT GAS
- 061071 20TS NAT GAS
- 038472 24TS NAT GAS
- 036729 10x11TS 480/3
- 036560 14CM TS 208-240/3
- 036381 14BB 208-240/3
- 039348 14TS 208-240/3
- 052905 20TS 208-240/3
- 036954 20TS 480/3
- 036515 24TS 208-240/3

PASTA

- 017251 14 PASTA NAT GAS
- 014300 18 PASTA NAT GAS
- 018669 20 PASTA NAT GAS
- 025786 24 PASTA NAT GAS
- 001846 14 PASTA 208-240/3

BASKET RACKS:

- 010434 18"
- 003915 24"
- 003916 32"

FILTERS:

- 037233 LB165
- 037260 LB200
- 002246 PC14
- 034321 SE14
- 034849 SE18
- 054310 SE24
- 036613 SE34x24

KEEP KRISP FOOD WARMERS:

- 001894 1LX
- 002211 2LOR
- 001915 2LOX
- 001939 2LB
- 001982 4LB
- 007737 2LCF
- 007738 3LCF
- 001977 4L
- 002021 6LB

SALTING & BAGGING STATIONS:

- 036033 36" dump right
- 036034 36" dump left

PREP & SERVICE AREA:

- 033341 18"

GRIDDLES:

- 032918 24x30 FRT TR NAT GAS
- 032921 36x30 FRT TR NAT GAS
- 034080 36x36 FRT TR NAT GAS
- 033364 42x24 NAT GAS
- 032269 42x30 NAT GAS
- 033960 42x30 FRT TR NAT GAS
- 032923 48x30 NAT GAS
- 032885 48x30 FRT TR NAT GAS
- 033267 48x36 FRT TR NAT GAS
- 032924 60x30 NAT GAS
- 032925 60x30 FRT TR NAT GAS
- 032926 72x30 NAT GAS
- 032927 72x30 FRT TR NAT GAS
- 033438 72x36 FRT TR NAT GAS
- 032189 24x30 FRT TR 208-240/3
- 034170 27x24 208-240/3
- 033022 36x24 208-240/3
- 032187 36x30 208-240/3
- 033104 36x30 FRT TR 208-240/3
- 033464 36x36 FRT TR 208-240/3
- 033107 48x30 208-240/3
- 033660 48x30 FRT TR 208-240/3
- 033243 48x36 FRT TR 208-240/3
- 033292 60x30 208-240/3
- 039580 72x36 FRT TR 208-240/3

NOTE: Non-stock and custom orders will be confirmed with estimated ship date upon receipt of purchase order.

Keating has combined innovation and simplicity with the most efficient technological breakthrough to bring you a line of frying systems so advanced that it can only be called:

KEATING'S INCREDIBLE FRYING MACHINE (MODEL IFM)

- Lowers energy costs by up to 40%
(Documented independent studies show an annual operating cost of only \$164.00 for 14IFM)
- Dual spark gas ignition control
- Low NO_x burner technology
- Easy one button on/off operation
- Digital Timer
- Dramatically cuts the expense of fat
- Largest cold zone
- Instant-On™ immediate thermostat response

STANDARD ACCESSORIES

One pair 4 mesh baskets, grid screen over heat transfer tubes, drain clean out rod and sample of Keating Klenzer



14IFM and 18IFM are Energy Star Qualified



Casters Optional

GAS MODELS

MODEL	NAT GAS PART NO.	NAT GAS BTU	LP GAS PART NO.	LP GAS BTU	Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
14 IFM	038402	79,000		79,000	38 lbs.	14" x 14"	46 1/2"	31 1/4"	15 3/8"	205 lbs.	\$6,993
18 IFM	038500	118,000		118,000	68 lbs.	18" x 18"	46 1/2"	35 1/4"	19 3/8"	240 lbs.	\$8,321
20 IFM	036611	118,000		118,000	100 lbs.	20" x 20"	46 1/2"	37 1/4"	21 3/8"	260 lbs.	\$9,715



OPTIONS:

- Basket-Lift (BL)\$1,730
- Computer (CPU)\$1,263
- Drainboard S/S (12"D) 1st fryer, 18 IFM & 20 IFM..... \$581.00
(On batteries, add \$14.00 for each additional drainboard inch after first fryer)
- Safe & Easy® Ready (SE)*
 - 14 IFM \$692.00
 - 18 IFM & 20 IFM \$806.00
 - Security Package \$518.00
- 039542, Casters (set of 4), 4 lbs. \$248.00

*See Safe & Easy® depths, page 12.

ACCESSORIES:

- For 14 Models, see page 6
- For 18 Models, see page 7
- For 20 Models, see page 8

Instant Recovery® is our trademark

The most important feature of any fryer is 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 large heat transfer surfaces assures quality foods every time.



MODEL AA (Gas Only)

- Available in gas only
- On-Off Switch
- Millivolt system
- Stainless Steel thermostat
- No electric connections required (except for batteries with filters)



MODEL BB

- Power-On Switch
- Power-On Indicating Light
- Built-in Melt Cycle
- Dual contactors (Electric)
- Stainless Steel thermostat
- Spark Ignition (Gas)



MODEL TS

- Power Switch
- Pilot-on Indicating Light (Gas)
- Built-in Melt Cycle
- Ready to Cook light
- Over Max Temp safety light
- Two digital solid state timers
- Dual contactors (Electric)
- Stainless Steel thermostat
- Spark Ignition (Gas)

Use less BTU's

Our atmospheric fryers have been redesigned to use less BTU's and still have the same performance levels. Why did we do this? To save our customers \$\$ in gas consumption.

STANDARD FEATURES:

- Stainless Steel vessel and cabinet
- Stainless Steel heat transfer tubes or heating elements
- Stainless Steel thermostat
- Spark Ignition (BB and TS Gas Models)
- Extra large Cold Zone
- Stainless Steel High Limit control
- One pair of baskets
- Grid Screen over tubes
- Temperature control system $\pm 2^{\circ}\text{F}$
- 3/4" gas connection on single fryers
- 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

Save on oil

Keating Instant Recovery® fryers are designed to fry at lower temperatures, 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. These features plus our filtering systems extend the life of your fat up to 30%.

OPTIONS:

- Fryers battered at no additional charge
- Common gas manifold for batteries at no additional charge
- Cooking computer
- Basket-Lift on 14 TS thru 24 TS fryers
- Stainless Steel drainboards on fryer batteries (Call for pricing)
- Filter choices: Central, Portable, Safe & Easy® Under Fryer
- 2" extra large drain valve on 18" or larger fryers, single units only (see pages 7 - 9)
- Front extensions to match larger fryers (Call for pricing)
- Manufactured gas models
- Polyurethane casters with brakes
- Security package
- 480 voltage available
- Single Phase Models available
- Drain Extension

Counter Models Fryers

For kitchens with space limitations, the Keating Instant Recovery® Counter Model is the perfect solution. The counter model has the same energy input and production capacity as its floor model counterparts.

CAPACITIES/PER HOUR

Model 10x11 CM:
40 lbs. of frozen french fries

Model 14 CM:
48 lbs. of fresh hand cut french fries
72 lbs. of frozen french fries
75 lbs. of chicken

STANDARD ACCESSORIES

One pair 4 mesh baskets, grid screen over heat transfer tubes, drain clean out rod, 1" x 11-1/2" drain extension and sample of Keating Klenzer



10x11 CMG



14 CMBB



14 CMTS

GAS MODELS

MODEL	NAT GAS PART NO.	NAT GAS BTU	LP GAS PART NO.	LP GAS BTU	Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
10x11 CMG	036350	54,000	036459	50,000	26 lbs.	10 3/4" x 11 3/4"	27 3/8"	25 1/4"	12 3/8"	120 lbs.	\$3,274
14 CMG	032167	87,000	033367	90,000	38 lbs.	14" x 14"	27 3/8"	27 1/2"	15 3/8"	140 lbs.	\$4,830

ELECTRIC MODELS

For kW rating @ 208V, multiply by .752

MODEL	NAT GAS PART NO.	NAT GAS BTU	LP GAS PART NO.	LP GAS BTU	Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
10x11 CMBB 208-240/3	036429	240V 8.9 kW	21-21-21 Amps		30 lbs.	10 3/4" x 11 3/4"	27 1/4"	25 1/4"	12 3/8"	120 lbs.	\$3,903
10x11 CMBB 480/3	036399	480V 8.9 kW	11-11-11 Amps		30 lbs.	10 3/4" x 11 3/4"	27 1/4"	25 1/4"	12 3/8"	120 lbs.	\$4,488
10x11 CMTS 208-240/3	036476	240V 13.6 kW	33-33-33 Amps		30 lbs.	10 3/4" x 11 3/4"	27 1/4"	25 1/4"	12 3/8"	120 lbs.	\$4,803
10x11 CMTS 480/3	036405	480V 13.6 kW	16-16-16 Amps		30 lbs.	10 3/4" x 11 3/4"	27 1/4"	25 1/4"	12 3/8"	120 lbs.	\$5,523
14 CMBB 208-240/3	036390	240V 15.5 kW	37-37-37 Amps		44 lbs.	14" x 14"	27 1/4"	27 1/2"	15 3/8"	130 lbs.	\$5,727
14 CMBB 480/3	036392	480V 15.5 kW	19-19-19 Amps		44 lbs.	14" x 14"	27 1/4"	27 1/2"	15 3/8"	130 lbs.	\$6,586
14 CMTS 208-240/3	036560	240V 23.2 kW	56-56-56 Amps		44 lbs.	14" x 14"	27 1/4"	27 1/2"	15 3/8"	130 lbs.	\$6,568
14 CMTS 480/3	036391	480V 23.2 kW	28-28-28 Amps		44 lbs.	14" x 14"	27 1/4"	27 1/2"	15 3/8"	130 lbs.	\$7,553



*1 phase available at no extra cost - call for amp rating.

OPTIONS:

- Computer (CPU), only on CMTS (Electric)\$1,263
- Security Package \$518.00

10x11CM ACCESSORIES:

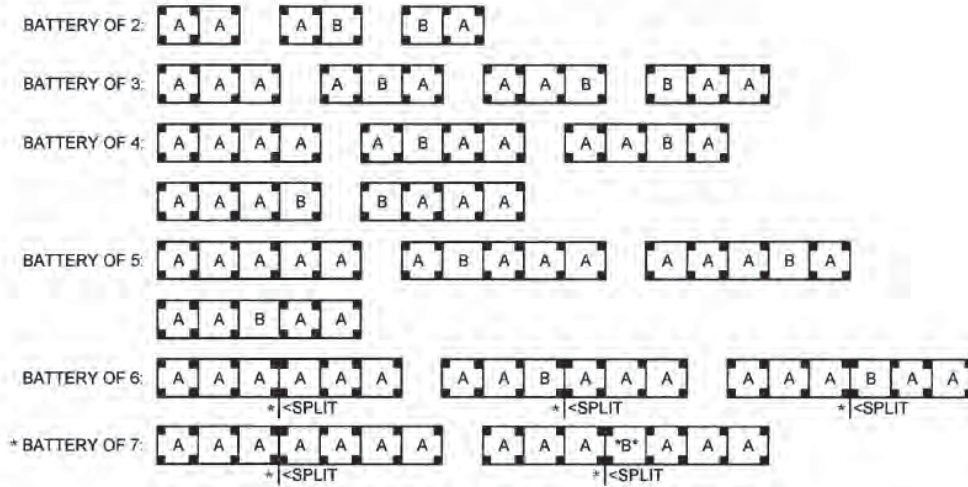
- 061595, Basket, 10x11 4M Split
11 1/4" L x 5" W x 4 1/2" D, 4 lbs. \$246.75
- 004392, Connecting Strip, 10 x 11
(no charge with fryer), 1 lb. \$34.00
- 004739, Cover Flush for Fryer, 10 x 11, 3 lbs. \$103.00
- 004622, Drain Clean-Out Rod, 1 lb. \$26.30
- 017396, Flue Deflector, 10x11, 1 lb. \$43.50
- 004612, Screen, 10x11 Grid, 1 lb. \$45.00

14CM ACCESSORIES:

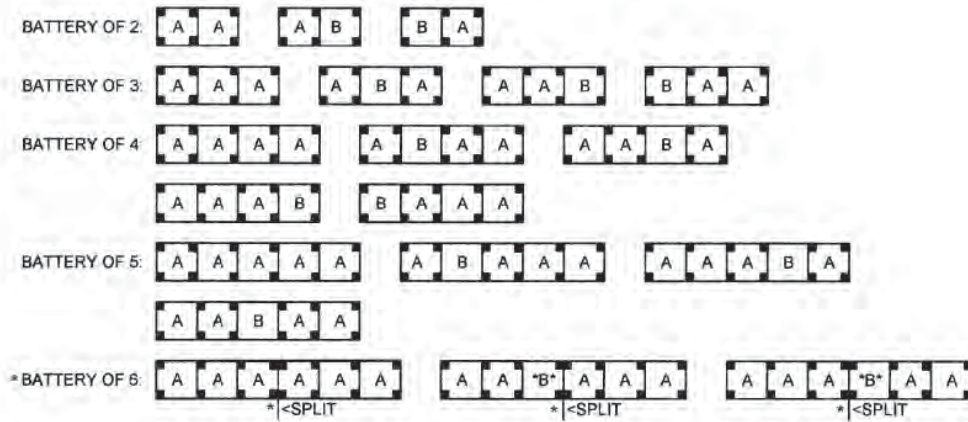
- 004824, Basket, 14 4M Cutlet for 1 1/4", 2 lbs. \$35.00
- 038502, Basket, 14 4M Split (straight handle)
13 1/4" L x 6 1/2" W x 6" D, 3 lbs..... \$108.00
- 004817, Basket, 14 4M Triple
13 1/4" L x 4 1/2" W x 5 1/4" D, 2.5 lbs. \$184.00
- 003880, Connecting Strip, 14 (no charge with fryer), 1 lb. \$42.75
- 004736, Cover Flush for Fryer, 14, 4 lbs. \$112.00
- 037570, Cover Flush for Basket-Lift Fryer, 14, 4 lbs. \$112.00
- 004622, Drain Clean-Out Rod, 1 lb. \$26.30
- 017397, Flue Deflector, 14, 1 lb. \$59.50
- 021095, Flue Deflector Basket-Lift, 14, 1 lb. \$59.50
- 004613, Screen, 14 Grid, 1 lb. \$49.25
- 061708, Screen, 14 Grid, S/S Pasta, 1 lb. \$146.00
- 014406, Screen, Blooming Onion 13 5/8" square, 4 lbs. \$152.00
- 004654, Skimmer \$21.00

FOB Factory - Prices Subject to Change Without Notice

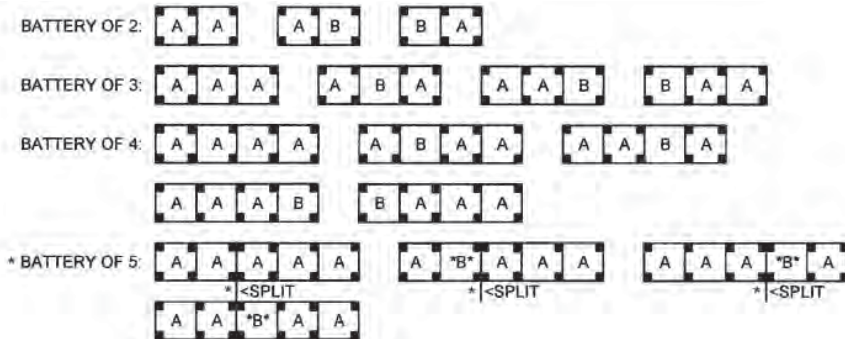
14" MODELS



18" & 20" MODELS



24" MODELS



CASTER PLACEMENT

■ CASTER PLACEMENT

A = GAS OR ELECTRIC OR PASTA UNITS
 B = CENTRAL FILTERS OR SAFE & EASY® FRYER
 OR PASTA RINSE OR PREP
 B = CANNOT BE A SAFE & EASY® FRYER

NO CANOPY, SPLASHBACK OR DRAINBOARD MAY BE OVER 126" IN LENGTH
 *Separate canopies and splashbacks for each section of the split. (This will ease the assembly and disassembly for both production and the customer's installation.) Separate common gas manifolds for both sections. (This will ease installation.)

10" x 11" Instant Recovery® Fryers

This high production fryer has a width of only 12 3/8" - ideal for kitchens with space constraints.

CAPACITIES/PER HOUR

40 lbs. of frozen french fries

STANDARD ACCESSORIES

One pair 4 mesh baskets, grid screen over heat transfer tubes, drain clean out rod and sample of Keating Klenzer



Casters Optional

GAS MODELS

MODEL	NAT GAS PART NO.	NAT GAS BTU	LP GAS PART NO.	LP GAS BTU	Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
10x11 AA	036435	54,000	036590	50,000	26 lbs.	10 3/4" x 11 3/4"	46 1/2"	26 1/2"	12 3/8"	125 lbs.	\$3,118
10x11 BB	036341	54,000	036467	50,000	26 lbs.	10 3/4" x 11 3/4"	46 1/2"	26 1/2"	12 3/8"	125 lbs.	\$3,859
10x11 TS	036688	54,000		50,000	26 lbs.	10 3/4" x 11 3/4"	46 1/2"	26 1/2"	12 3/8"	125 lbs.	\$4,512

ELECTRIC MODELS

For kW rating @ 208V, multiply by .752

MODEL				Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
036409										
10x11 BB 208-240/3	240V	8.9 kW	21-21-21 Amps	30 lbs.	10 3/4" x 11 3/4"	46"	25 1/4"	12 3/8"	110 lbs.	\$3,903
036612										
10x11 BB 480/3	480V	8.9 kW	11-11-11 Amps	30 lbs.	10 3/4" x 11 3/4"	46"	25 1/4"	12 3/8"	110 lbs.	\$4,488
036575										
10x11 TS 208-240/3	240V	13.6 kW	33-33-33 Amps	30 lbs.	10 3/4" x 11 3/4"	46"	25 1/4"	12 3/8"	125 lbs.	\$4,803
036729										
10x11 TS 480/3	480V	13.6 kW	16-16-16 Amps	30 lbs.	10 3/4" x 11 3/4"	46"	25 1/4"	12 3/8"	125 lbs.	\$5,523

*1 phase available at no extra cost - call for amp rating.



OPTIONS:

- Security Package \$518.00
- 039542, Casters (set of 4), 4 lbs. \$248.00



Drain Clean-Out Rod
004739

ACCESSORIES:

- 061595, Basket, 10x11 4M Split
11 1/4" L x 5" W x 4 1/2" D, 4 lbs. \$246.75
- 004392, Connecting Strip, 10 x 11
(no charge with fryer), 1 lb. \$34.00
- 004739, Cover Flush for Fryer, 10 x 11, 3 lbs. \$103.00
- 004622, Drain Clean-Out Rod, 1 lb. \$26.30
- 017396, Flue Deflector, 10x11, 1 lb. \$43.50
- 004612, Screen, 10x11 Grid, 1 lb. \$45.00

Fryers 14" Instant Recovery®

Keating's 14" Instant Recovery® Fryer has a polished stainless steel drawn pot with seamless covered corners and uses 24% less oil while giving the production of a 50 lb. fryer.

CAPACITIES/PER HOUR

- 48 lbs. of fresh hand cut french fries
- 72 lbs. of frozen french fries
- 75 lbs. of chicken

STANDARD ACCESSORIES

One pair 4 mesh baskets, grid screen over heat transfer tubes, drain clean out rod and sample of Keating Klenzer

SI Electronic Ignition is standard on BB & TS Gas Models



14" TS Fryer shown with Basket-Lift option



Casters Optional

GAS MODELS

MODEL	NAT GAS PART NO.	NAT GAS BTU	LP GAS PART NO.	LP GAS BTU	Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
14 AA	032891	87,000	032892	90,000	38 lbs.	14" x 14"	46 1/2"	28 3/4"	15 3/8"	185 lbs.	\$4,200
14 BB	060860	87,000	038650	90,000	38 lbs.	14" x 14"	46 1/2"	28 3/4"	15 3/8"	180 lbs.	\$5,303
14 TS	038232	87,000	033415	90,000	38 lbs.	14" x 14"	46 1/2"	28 3/4"	15 3/8"	190 lbs.	\$6,158

ELECTRIC MODELS

For kW rating @ 208V, multiply by .752

MODEL	Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
036381 14 BB 208-240/3	240V 15.5 kW 37-37-37 Amps	44 lbs.	14" x 14"	46"	31 1/4"	15 3/8"	180 lbs. \$5,449
036537 14 BB 480/3	480V 15.5 kW 19-19-19 Amps	44 lbs.	14" x 14"	46"	31 1/4"	15 3/8"	180 lbs. \$6,266
039348 14 TS 208-240/3	240V 23.2 kW 56-56-56 Amps	44 lbs.	14" x 14"	46"	31 1/4"	15 3/8"	190 lbs. \$6,490
036965 14 TS 480/3	480V 23.2 kW 28-28-28 Amps	44 lbs.	14" x 14"	46"	31 1/4"	15 3/8"	190 lbs. \$7,464



*1 phase available at no extra cost - call for amp rating.

OPTIONS:

- Basket-Lift (BL), TS Model\$1,730
- Computer (CPU), TS Model\$1,263
- Drainboard S/S (12"D) 1st fryer \$581.00
(On batteries, add \$14.00 for each additional drainboard inch after first fryer)
- Flue Riser (17") \$294.00
- Safe & Easy® Ready (SE)** \$692.00
- Security Package \$518.00
- 039542, Casters (set of 4), 4 lbs. \$248.00

**See Safe & Easy® depths, page 12.



14 Grid Screen
004613

ACCESSORIES:

- 004824, Basket, 14 4M Cutlet for 1 1/4", 2 lbs. \$35.00
- 038502, Basket, 14 4M Split (straight handle)
13 1/4" L x 6 1/2" W x 6" D, 3 lbs..... \$108.00
- 004817, Basket, 14 4M Triple
13 1/4" L x 4 1/2" W x 5 1/4" D, 2.5 lbs. \$184.00
- 003880, Connecting Strip, 14 (no charge with fryer), 1 lb. \$42.75
- 004736, Cover Flush for Fryer, 14, 4 lbs. \$112.00
- 037570, Cover Flush for Basket-Lift Fryer, 14, 4 lbs. \$112.00
- 004622, Drain Clean-Out Rod, 1 lb. \$26.30
- 017397, Flue Deflector, 14, 1 lb. \$59.50
- 021095, Flue Deflector Basket-Lift, 14, 1 lb. \$59.50
- 004613, Screen, 14 Grid, 1 lb. \$49.25
- 061708, Screen, 14 Grid, S/S Pasta, 1 lb. \$146.00
- 014406, Screen, Blooming Onion 13 5/8" square, 4 lbs. \$152.00
- 004654, Skimmer \$21.00

FOB Factory - Prices Subject to Change Without Notice

18" Instant Recovery® Fryers

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.

CAPACITIES/PER HOUR

120 lbs. of frozen french fries
150 lbs. of chicken

STANDARD ACCESSORIES

One pair 4 mesh baskets, grid screen over heat transfer tubes, drain clean out rod and sample of Keating Klenzer

SI Electronic Ignition
is standard on
BB & TS Gas Models



CPU Computer Option
available on TS Models



Casters Optional

GAS MODELS

MODEL	NAT GAS PART NO.	NAT GAS BTU	LP GAS PART NO.	LP GAS BTU	Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
18 AA	032895	134,000	033194	132,000	68 lbs.	18" x 18"	46 1/2"	32 1/2"	19 3/8"	250 lbs.	\$5,663
18 BB	038471	134,000		132,000	68 lbs.	18" x 18"	46 1/2"	32 1/2"	19 3/8"	250 lbs.	\$6,668
18 TS	061204	134,000		132,000	68 lbs.	18" x 18"	46 1/2"	32 1/2"	19 3/8"	260 lbs.	\$7,085

ELECTRIC MODELS

For kW rating @ 208V, multiply by .752

MODEL		Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
036411 18 BB 208-240/3	240V 21.4 kW 52-52-52 Amps	78 lbs.	18" x 18"	46"	35 1/4"	19 3/8"	250 lbs.	\$7,273
036417 18 BB 480/3	480V 21.4 kW 26-26-26 Amps	78 lbs.	18" x 18"	46"	35 1/4"	19 3/8"	250 lbs.	\$8,364
036276 18 TS 208-240/3	240V 28.6 kW 79-79-52 Amps	78 lbs.	18" x 18"	46"	35 1/4"	19 3/8"	260 lbs.	\$8,394
036608 18 TS 480/3	480V 28.6 kW 39-39-26 Amps	78 lbs.	18" x 18"	46"	35 1/4"	19 3/8"	260 lbs.	\$9,653



*1 phase available at no extra cost - call for amp rating.

OPTIONS:

Basket-Lift (BL), TS Model	\$1,730
Computer (CPU), TS Model	\$1,263
Drainboard S/S (12"D) 1st fryer	\$581.00
(On batteries, add \$14.00 for each additional drainboard inch after first fryer)	
Drain Valve 2" Extra Large	\$600.00
Flue Riser (17")	\$302.00
Safe & Easy® Ready (SE)**	\$805.00
Security Package	\$518.00
039542, Casters (set of 4), 4 lbs.	\$248.00

**See Safe & Easy® depths, page 12.

ACCESSORIES:

019781, Basket, 18 4M Split (front and rear handles) 16 7/8" L x 8 1/2" W x 5 7/8" D, 4.5 lbs.	\$296.50
016282, Basket, 18 4M Triple (2 hooks, front & rear handles) 17" L x 5 1/2" W x 5 1/2" D, 4 lbs.	\$208.00
003877, Connecting Strip, 18 (no charge with fryer), 1 lb.	\$48.00
004735, Cover Flush for Fryer, 18, 4.5 lbs.	\$173.00
004622, Drain Clean-Out Rod, 1 lb.	\$26.30
017398, Flue Deflector, 18, 1 lb.	\$67.00
004614, Screen, 18 Grid, 2 lbs.	\$52.63
061709, Screen, 18 Grid, S/S Pasta, 2 lbs.	\$149.00

Fryers 20" Instant Recovery®

Keating's Instant Recovery®, high efficiency fryers are designed to fry at a lower temperature, between 325°F and 335°F, reducing oil breakdown.

CAPACITIES/PER HOUR

140 lbs. of frozen french fries
200 lbs. of chicken

STANDARD ACCESSORIES

One pair 4 mesh baskets, grid screen over heat transfer tubes, drain clean out rod and sample of Keating Klenzer

SI Electronic Ignition
is standard on
BB & TS Gas Models



Flue Deflector



Casters Optional

GAS MODELS

MODEL	NAT GAS PART NO.	NAT GAS BTU	LP GAS PART NO.	LP GAS BTU	Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
20 AA	032169	134,000	038451	132,000	100 lbs.	20" x 20"	46 1/2"	34 1/2"	21 3/8"	250 lbs.	\$7,376
20 BB	061072	134,000		132,000	100 lbs.	20" x 20"	46 1/2"	34 1/2"	21 3/8"	250 lbs.	\$7,672
20 TS	061071	134,000		132,000	100 lbs.	20" x 20"	46 1/2"	34 1/2"	21 3/8"	260 lbs.	\$8,185

ELECTRIC MODELS

For Kw rating @ 208V, multiply by .752

MODEL	Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
036389 20 BB 208-240/3	240V 21.4 kW 52-52-52 Amps	110 lbs.	20" x 20"	46"	37 1/4"	21 3/8"	250 lbs. \$8,425
038327 20 BB 480/3	480V 21.4 kW 26-26-26 Amps	110 lbs.	20" x 20"	46"	37 1/4"	21 3/8"	250 lbs. \$9,689
052905 20 TS 208-240/3	240V 28.6 kW 79-79-52 Amps	110 lbs.	20" x 20"	46"	37 1/4"	21 3/8"	260 lbs. \$8,996
036954 20 TS 480/3	480V 28.6 kW 39-39-26 Amps	110 lbs.	20" x 20"	46"	37 1/4"	21 3/8"	260 lbs. \$10,345

*1 phase available at no extra cost - call for amp rating.



OPTIONS:

Basket-Lift (BL), TS Model	\$1,730
Computer (CPU), TS Model	\$1,263
Drainboard S/S (12"D) 1st fryer	\$581.00
(On batteries, add \$14.00 for each additional drainboard inch after first fryer)	
Drain Valve 2" Extra Large	\$600.00
Safe & Easy® Ready (SE)**	\$805.00
Security Package	\$518.00
039542, Casters (set of 4), 4 lbs.	\$248.00

**See Safe & Easy® depths, page 12.

ACCESSORIES:

019782, Basket, 20 4M Split (front and rear handles) 19" L x 9 1/2" W x 5 1/2" D, 5.5 lbs.	\$243.48
003955, Connecting Strip, 20 (no charge with fryer), 1 lb.	\$49.99
004737, Cover Flush for Fryer, 20, 5.5 lbs.	\$188.85
004622, Drain Clean-Out Rod, 1 lb.	\$26.30
017399, Flue Deflector, 20, 1 lb.	\$71.85
004615, Screen, 20 Grid, 3 lbs.	\$66.20
004626, Screen, 20 Mesh, 3 lbs.	\$106.00
034785, Screen, 20 Grid, S/S Pasta, 3 lbs.	\$146.00

FOB Factory - Prices Subject to Change Without Notice

24" Instant Recovery® Fryers

Instant Recovery® fryers are the only fryers built with a #7 highly polished stainless steel vessel and a true cold zone which captures and holds frying crumbs and debris.

CAPACITIES/PER HOUR

200 lbs. of frozen french fries
250 lbs. of chicken

STANDARD ACCESSORIES

One pair 24 split baskets, grid screen over heat transfer tubes, drain clean out rod and sample of Keating Klenzer

SI Electronic Ignition is standard on BB & TS Gas Models



Flush Cover



Casters Optional

GAS MODELS

MODEL	NAT GAS PART NO.	NAT GAS BTU	LP GAS PART NO.	LP GAS BTU	Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
24 BB	061202	167,500	038582	165,000	130 lbs.	24" x 24"	46 1/2"	38 1/2"	25 3/8"	375 lbs.	\$8,512
24 TS	038472	167,500	038554	165,000	130 lbs.	24" x 24"	46 1/2"	38 1/2"	25 3/8"	380 lbs.	\$9,022

ELECTRIC MODELS

For kW rating @ 208V, multiply by .752

MODEL	Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
036364 24 BB 208-240/3	240V 28.6 kW 79-79-52 Amps	140 lbs.	24" x 24"	46"	41 1/4"	25 3/8"	325 lbs. \$9,395
038398 24 BB 480/3	480V 28.6 kW 39-39-26 Amps	140 lbs.	24" x 24"	46"	41 1/4"	25 3/8"	325 lbs. \$10,804
036515 24 TS 208-240/3	240V 35.7 kW 79-103-79 Amps	140 lbs.	24" x 24"	46"	41 1/4"	25 3/8"	330 lbs. \$10,116
036770 24 TS 480/3	480V 35.7 kW 39-52-39 Amps	140 lbs.	24" x 24"	46"	41 1/4"	25 3/8"	330 lbs. \$11,633

*1 phase available at no extra cost - call for amp rating.



OPTIONS:

Basket-Lift (BL), TS Model	\$1,730
Computer (CPU), TS Model	\$1,263
Drainboard S/S (12"D) 1st fryer	\$581.00
(On batteries, add \$14.00 for each additional drainboard inch after first fryer)	
Drain Valve 2" Extra Large	\$600.00
Safe & Easy® Ready (SE)**	\$805.00
Security Package	\$518.00
039542, Casters (set of 4), 4 lbs.	\$248.00

**See Safe & Easy® depths, page 12.

ACCESSORIES:

010796 Basket, 24 Split (expanded metal, side handles) 22 5/16" L x 10 5/16" W x 6 5/8" D, 5.3 lbs.	\$411.20
003976, Connecting Strip, 24 (no charge with fryer), 1 lb.	\$61.68
004738, Cover Flush for Fryer, 24, 6.1 lbs.	\$254.30
004622, Drain Clean-Out Rod, 1 lb.	\$26.30
017400, Flue Deflector, 24, 1 lb.	\$86.57
004617, Screen, 24 Grid, 4 lbs.	\$77.49
004623, Screen, 24 Mesh, 4 lbs.	\$67.36

Fryers 34" x 24" Instant Recovery®

Our largest capacity fryer, with enough space to cook 4 whole turkeys at the same time.

CAPACITIES/PER HOUR

270 lbs. of frozen french fries
300 lbs. of chicken

STANDARD ACCESSORIES

One pair 4 mesh baskets, grid screen over heat transfer tubes, drain clean out rod and sample of Keating Klenzer

SI Electronic Ignition is standard on BB & TS Gas Models



Casters Optional

GAS MODELS

MODEL	NAT GAS PART NO.	NAT GAS BTU	LP GAS PART NO.	LP GAS BTU	Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
34x24 BB	061218	201,000	038581	198,000	195 lbs.	34" x 24"	46 1/2"	38 1/2"	35 3/8"	460 lbs.	\$11,309
34x24 TS	060896	201,000	060893	198,000	195 lbs.	34" x 24"	46 1/2"	38 1/2"	35 3/8"	512 lbs.	\$11,822

ELECTRIC MODELS

For kW rating @ 208V, multiply by .752

MODEL				Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
038248										
34x24 BB	208-240/32	240V 35.7 kW	79-103-79 Amps	210 lbs.	34" x 24"	46"	41 1/4"	35 3/8"	420 lbs.	\$11,625
036532										
34x24 BB	480/3	480V 35.7 kW	39-52-39 Amps	210 lbs.	34" x 24"	46"	41 1/4"	35 3/8"	420 lbs.	\$13,369
036738										
34x24 TS	208-240/3	240V 42.8 kW	103-103-103 Amps	210 lbs.	34" x 24"	46"	41 1/4"	35 3/8"	425 lbs.	\$12,217
34x24 TS	480/3	480V 42.8 kW	52-52-52 Amps	210 lbs.	34" x 24"	46"	41 1/4"	35 3/8"	425 lbs.	\$14,050



*1 phase available at no extra cost - call for amp rating.

OPTIONS:

- Computer (CPU), TS Model \$1,263
- Safe & Easy® Ready (SE)** \$805.00
- Security Package \$518.00
- 039542, Casters (set of 4), 4 lbs. \$248.00

**See Safe & Easy® depths, page 12.



34x24 Fryer shown with Security Package option

ACCESSORIES:

- 022180, Basket, 34x24 Split (expanded metal)
22 1/4" L x 16 1/4" W x 6 5/16" D, 10 lbs. \$389.50
- 003976, Connecting Strip, 34x24 (no charge with fryer), 1 lb. \$61.68
- 001232, Cover Flush for Fryer, 34x24, 20 lbs. \$376.58
- 004622, Drain Clean-Out Rod, 1 lb. \$26.30
- 017401, Flue Deflector, 34x24, 1 lb. \$92.00
- 004639, Screen, 34x24 Grid, 10 lbs. \$206.15

FOB Factory - Prices Subject to Change Without Notice

Prep & Service Area

STANDARD FEATURES

- Stainless steel sides & back
- *With Bagging Station top

MODEL	PART NO.	Overall Height	Working Height	Depth	Width	Ship Weight	LIST PRICE
10x11	005129	46 1/2"	35"	25 1/4"	12 3/8"	75 lbs.	\$1,730
14	052735	46 1/2"	35"	27 1/2"	15 3/8"	115 lbs.	\$1,767
18	033341	46 1/2"	35"	31 1/4"	19 3/8"	135 lbs.	\$1,868
20	039373	46 1/2"	35"	33 1/4"	21 3/8"	150 lbs.	\$1,920
24	005173	46 1/2"	35"	37 1/4"	25 1/2"	200 lbs.	\$2,242

OPTIONS:

- *Flat Top (available on request) **NO CHARGE**
- Keep Krisp 2LCF (for 10x11, 14, 18 Models) **\$414**
- Keep Krisp 3LCF (for 20, 24 Models) **\$602**
- 039542, Casters (set of 4), 4 lbs. **\$248**

14 Prep with Bagging Station top shown battered with two 14AA Instant Recovery® Fryers



Casters Optional

Salting & Bagging Station

STANDARD FEATURES

- Stainless steel sides, shelves & back

MODEL	PART NO.	Dump Side	No. of Lights	Overall Height	Working Height	Depth	Width	Ship Weight	LIST PRICE
30 Bagging Station	036032	Dump Left	4	66"	35"	31 1/4"	30"	330 lbs.	\$9,339
30 Bagging Station	036031	Dump Right	4	66"	35"	31 1/4"	30"	330 lbs.	\$9,339
36 Bagging Station	036034	Dump Left	6	66"	35"	31 1/4"	36"	360 lbs.	\$10,791
36 Bagging Station	036033	Dump Right	6	66"	35"	31 1/4"	36"	360 lbs.	\$10,791

NOTE: Specify left or right dump on order (facing equipment).



OPTIONS:

- Flat Top **NO CHARGE**
- 039542, Casters (set of 4), 4 lbs. **\$248**



Casters Optional

Portable Basket Rack

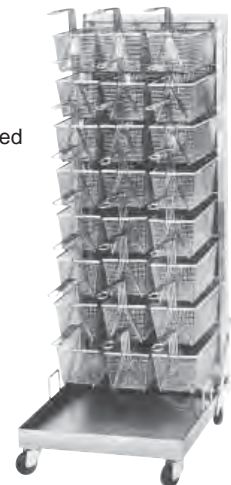
STANDARD FEATURES

- All stainless steel construction
- Price includes casters

NOTE:
Baskets Not Included

PART NO.	*Holds Amount of Baskets	Overall Height	Depth	Width	Ship Weight	LIST PRICE
010434	18	63 1/4"	25 1/4"	15 1/2"	155 lbs.	\$2,865
003915	24	57 1/4"	27 1/2"	22 1/4"	180 lbs.	\$3,170
003916	32	57 1/4"	27 1/2"	29 1/2"	220 lbs.	\$4,795

*Amount based on 14" Split Baskets - Baskets not included



FOB Factory - Prices Subject to Change Without Notice

Fryers Filter Systems



Casters on Fryer Optional

STANDARD FEATURES

- Available for all Keating floor model fryers - gas or 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
- 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

Safe & Easy® Central Filter Systems

Filters up to 6 fryers of the same capacity with filter centrally located. For use with liquid shortening only.

MODEL	Oil Capacity (Liquid Only)	Voltage	HP	AMPS	Height	Depth	Width	Ship Weight	LIST PRICE
SE14CF	50 lbs.	120	1/3	5.6	46"	31 1/4"	15 3/8"	170 lbs.*	\$6,230
SE18CF	90 lbs.	120	1/3	5.6	46"	35 1/4"	19 3/8"	190 lbs.*	\$7,080
SE20CF	120 lbs.	120	1/3	5.6	46"	37 1/4"	21 3/8"	210 lbs.*	\$7,126
SE24CF	160 lbs.	120	1/3	5.6	46"	41 1/4"	25 3/8"	230 lbs.*	\$7,402
SE34x24CF	210 lbs.	120	1/3	6	46"	41 1/4"	35 3/8"	250 lbs.*	\$8,018

*Shipped in Battery



SAFE & EASY® CENTRAL FILTER OPTIONS:

Each additional fryer to be filtered:

SE14CF	\$692
SE18CF, SE20CF, SE24CF, SE34x24CF	\$805
Heat Tape (for solid shortening), per unit	\$246
Keep Krisp® Food Warmer	
SE14CF, SE18CF	\$414
SE20CF, SE24CF, SE34x24CF	\$602
039542, Casters (set of 4), 4 lbs.	\$248



Casters Optional

Safe & Easy® Under Fryer Filter

Keating's space-saving Safe & Easy® filter gives you all the advantages of a central filter with the convenience of a portable. No extra storage area is needed since it fits completely under a Safe & Easy® fryer of the same size.

MODEL	PART NO.	Oil Capacity (Liquid Only)	Voltage	HP	AMPS	Height	Depth	Width	Ship Weight	LIST PRICE
SE14	034321	50 lbs.	120	1/3	6	17 7/8"	29 7/8"	12 7/8"	130 lbs.	\$6,230
SE18	034849	90 lbs.	120	1/3	6	15 3/8"	34 5/8"	17"	155 lbs.	\$7,080
SE20	034819	120 lbs.	120	1/3	6	15 3/8"	36 5/8"	19"	160 lbs.	\$7,126
SE24	054310	160 lbs.	120	1/3	6	15 3/8"	40 5/8"	23"	175 lbs.	\$7,402
SE34x24	036613	210 lbs.	120	1/3	6	15 1/2"	40 5/8"	32 1/4"	200 lbs.	\$8,018



SAFE & EASY® UNDER FRYER FILTER OPTIONS:

Each additional fryer to be filtered:

SE14	\$692
SE18, SE20, SE24, SE34x24	\$805

FOB Factory - Prices Subject to Change Without Notice

Portable Filter

STANDARD FEATURES

- Stainless Steel cabinet and vessel
- Seamless drawn stainless steel vessel on LB units
- Built-in Melt Cycle
- Heavy duty handle
- 5 ft. hose with swivel handle and stiffener spring
- Removable 6 ft. cord with plug on LB units
- Polyurethane casters
- Strainer Basket S/S
- Filter cover on LB units

OPTIONS

- Two way pump on LB units
- Extra Baskets (Stainless Steel)
- Filter cover PC 14



MODEL	PART NO.	Oil Capacity	Voltage	HP	AMPS 1Ø	Overall Height	Tub Height	Depth	Width	Ship Weight	LIST PRICE
PC14	002246	48 lbs.	120	1/3	9.2	30 1/4"	13 1/8"	31 1/4"	14 1/2"	110 lbs.	\$3,766
LB165	037233	165 lbs.	120	1/3	9.6	22 3/8"	12 5/8"	37 3/8"	28 3/8"	220 lbs.	\$4,568
LB200	037260	200 lbs.	120	1/3	9.6	22 5/8"	14 1/8"	39 3/8"	30 3/8"	275 lbs.	\$4,783



PORTABLE FILTER OPTIONS:

- Two Way Pump (Fryers without drain)
 LB165, LB200 \$210
- Filter Cover (Included on LB165, LB200)
 PC14..... \$208

Acidox Powder



STANDARD ACCESSORIES - All Filters

All Keating filters are shipped with one package of 60 filter papers and one carton of 60 individual packages of Acidox Filtering Compound - equivalent to a 30 day supply.

FILTER ACCESSORIES:

- 037524, ACIDOX Powder (filter aid)**
 30 lb. box (60 8 oz. packages), 30 lbs. \$106.37
- FILTER PAPER**
- SE 14, CF 14, UFF 14
- 058779**, Package of 60, 15" x 21 7/8", 3 lbs. \$81.83
- SE 18, CF 18, UFF 18, SE 20, CF 20, UFF 20, PC 14
- 058780**, Package of 60, 19" x 28", 4 lbs. \$106.90
- SE 24, CF 24, UFF 24, LB165 & LB200
- 058781**, Package of 60, 25" x 32", 6 lbs. \$144.80
- SE 34x24, CF 34x24, UFF 34x24
- 058782**, Package of 60, 33" x 32", 8 lbs. \$165.57
- LB100
- 058783**, Pkg of 60, 14" Round with tabs (thick paper), 4 lbs. \$62.25
- EXTRA S/S STRAINER BASKETS**
- SE14 \$190
- SE18 \$218
- SE20 \$218
- SE24 \$222
- SE34x24 \$231

Food Warmers **Keep Krisp®**

Heavy duty steel construction with chrome plated finish - more durable than aluminum shades.



* = Can Ship UPS ◆ = ETL Certified   ◻ = NSF Listed 

MODEL	PART NO.	No. of Lights	Heated Area	Length	Width	Height	Ship Weight	LIST PRICE
1LX 120V* ◻	001894	1	12" x 12"	6 1/2"	6 1/2"	10"	4 lbs.	\$152
2LOR 120V* ◆ ◻	002211	2	12" x 20"	22 1/2"	14"	18 1/2" - 26"	23 lbs.	\$508
2LOX 120V* ◆	001915	2	12" x 20"	22 1/2"	14"	18 1/2" - 26"	14 lbs.	\$458
2LOWS 120V*	001925	2	12" x 20"	18"	6 1/2"	18"	9 lbs.	\$430
2LB 120V* ◻	001939	2	12" x 20"	19"	6 1/2"	9 1/2"	8 lbs.	\$320
2LCF 120V* ◻	007737	2	12" x 20"	19"	6 1/2"	23" - 28"	10 lbs.	\$414
3L SLICER LIGHT* ◆ ◻	008311	3	18" x 26"	26"	24"	28" - 49 1/2"	18 lbs.	\$1,146
3LOR 120V* ◆ ◻	001949	3	18" x 26"	27 1/2"	20"	18 1/2" - 26"	25 lbs.	\$654
3L 120V* ◆ ◻	001960	3	18" x 26"	29"	14"	18 1/2" - 26"	23 lbs.	\$652
3LB 120V* ◻	001966	3	18" x 26"	27"	6 1/2"	9 1/2"	11 lbs.	\$458
3LCF 120V* ◻	007738	3	18" x 26"	25"	6 1/2"	23" - 28"	13 lbs.	\$602
3LOWS*	001957	3	18" x 26"	24"	6 1/2"	19"	9 lbs.	\$598
4L ◆ ◻	001977	4	12" x 37"	43"	14"	18 1/2" - 26"	28 lbs.	\$747
4LB ◻	001982	4	12" x 37"	36"	6 1/2"	9 1/2"	13 lbs.	\$631
6LB ◻	002021	6	12" x 50"	54"	6 1/2"	9 1/2"	18 lbs.	\$906
6LR2 120V ◆ ◻	002032	6	22" x 45"	45"	19 1/4"	18 1/2" - 26"	36 lbs.	\$1,187
6LR2 220V ◆ ◻	002031	6	22" x 45"	45"	19 1/4"	18 1/2" - 26"	36 lbs.	\$1,187
8LR2 ◆ ◻	002052	8	22" x 59"	59"	19 1/4"	18 1/2" - 26"	50 lbs.	\$1,335
10LR2 220V ◆ ◻	002055	10	22" x 73"	73"	19 1/4"	18 1/2" - 26"	100 lbs.	\$1,668
12LR2 220V ◆ ◻	002061	12	22" x 88"	88"	19 1/4"	18 1/2" - 26"	80 lbs.	\$1,990
14LR2 220V ◆ ◻	002066	14	22" x 101"	101"	19 1/4"	18 1/2" - 26"	95 lbs.	\$2,322

LEGEND: B = Bar mounted S = Swivel
 O = Open ended bracket W = Wall mounted
 R = Round, closed bracket (not shown) X = Without Pan and Screen

FOB Factory - Prices Subject to Change Without Notice

Over 100 Models are available. **Call 1-800-KEATING** for information on models not shown. Custom units are available.



NSF

2 LCF

Two lights, mounted on equipment. Also available with three bulbs.



NSF

3 LB

Three lights, bar mounted. Also available with 2, 4, 6 or 8 bulbs.



ETL Intertek NSF

6 LR2

Six lights, mounted on closed circular structure. Also available with 4, 8, 10, 12 and 14 bulbs.

KEEP KRISP® BULBS, PANS AND SCREENS

000408, Bulb, 120V 250 Watt - White, 1 lb.	\$18.28
000409, Bulb, 120V 250 Watt - Red, 1 lb.	\$29.60
000411, Bulb, 120V High Input 375 Watt - Red, 1 lb. (Cannot be used with Bulb Protector)	\$55.10
000418, Bulb Protector, 1 lb.	\$15.45
000444, Pan 12" x 20" x 2", Aluminum, 2 lbs.	\$41.15
000449, Pan 18" x 26", Aluminum, 8 lbs.	\$53.50
000447, Screen Perforated, 12" x 20" S/S, 2 lbs.	\$71.70



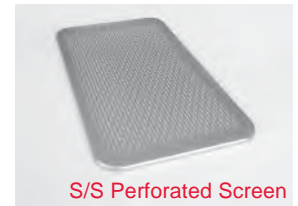
Bulbs



Bulb Protector



Pan



S/S Perforated Screen

Keating Klenzer & Sea Powder

Keating Klenzer

The finest dry stainless steel polish gives dingy, dull stainless steel a dazzling new luster! Keating Klenzer is the only cleaner that lasts longer, cleans better and leaves no sticky residue, unlike other liquid products.

Stainless steel owes its sheen to fine light-reflecting scratches. When these become filled with grease, soap, dust or other particles, stainless steel loses its natural sparkle. Keating Klenzer reaches deep into these fine grooves and lifts out dulling dirt, restoring the original sparkling gleaming finish.

Sea Powder

Cleans deep fryers when used with boiling water and softens carbonized grease for easy removal. If used weekly, your Keating fryer will be in perfect condition for years. Daily cleaning is even better. No caustic ingredients. Excellent for cleaning greasy floors, exhaust hoods and walls.



KEATING KLENZER

038261, Keating Klenzer Case of 12, 14 oz. cans, 13 lbs.	\$50.14
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SEA POWDER

Sea Powder, Case of 4, 8 lb. jars, 34 lbs. per case	
000394 (1-5 cases)	\$161.25
000395 (6+ cases)	\$137.45

FOB Factory - Prices Subject to Change Without Notice

DESIGN YOUR OWN CUSTOM WORKSTATION

Custom workstation shown with a 14 TS Counter Model Instant Recovery® Fryer, 48" Miraclelean® Griddle and a MG2 24 Hotplate on a stand with casters.



DESIGN YOUR COMBINATION WITHOUT WORRYING ABOUT FIT

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 Miraclelean® Griddles and Custom Pasta Systems to Bain Maries 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 Maries, Hot Plates, Custom Pasta™ Systems, Counter Model Instant Recovery® Fryer, Miraclelean® Griddles and Top-Side™ Cookers.

Let Keating Help You Choose the Right Equipment for Your Needs



With so many sizes and options available, Keating can help you choose the right equipment for your needs, or we can customize your Miraclelean Griddle® or Instant Recovery® Fryer system.

Two 14 TS Fryers each with the Basket-Lift option, optional casters and a Safe & Easy® Under Fryer Filter.

MIRACLEAN®

The Miraclean® Griddle is the world's new standard. It is the most versatile cool (no radiant heat) and easy-to-clean griddle ever made. It combines the Miraclean® patented plate finish with fast cooking, less food shrinkage (superior heat transfer) and cleaning ease. Savings of energy, cooking time, clean up labor and clean up time are yours with this trivalent chrome plated griddle.

Trivalent Chromium surface - foods cook faster at a lower temperature

- #1 In Customer Satisfaction
- Reduces energy use by up to 32%
- Cooler Kitchen
- Easy Clean Up
- No Flavor Transfer
- Over 300 Model Variations
- Foods Cook Faster with Less Shrinkage



36" x 30" Griddle shown with Optional Stand with Casters and Streaked Section

STANDARD FEATURES

- Easy clean up
- Miraclean® surface reduces heat loss, assures even heat distribution throughout cooking area
- 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
- 2" front trough, 3" left side trough
- Stainless Steel grease drawer with handle
- 4 1/2" high back splash

OPTIONS

- Additional thermostats for gas models
- High input electric elements
- 480 voltage on electric models
- Trough options: 3" right side with 2" front
- Cutting board options: Richlite, Stainless Steel
- Plate shelf
- Belly bar
- Drop-in Griddles
- Streaker Griddles - Groove is 5/16" wide, 1 or 2 streaks per inch
- Security package
- Adjustable Stainless Steel Legs
- Stainless Steel stand with shelf and casters
- Top-Side™ Cooker attachment (auto & manual)
- Available in 24", 30" and 36" depth sizes



STANDARD ACCESSORIES

Keating Scraper and blades, Hamburger Spatula, Egg Turner Spatula, Palmetto Brush and Keating Klenszer

NOTE:

Keating can customize any size not shown if previously manufactured. Please call **1-800-KEATING** for quotes. Please have serial # of existing unit.

ACCESSORIES:

002416, Connecting Strip	
30" deep griddle (no charge with griddle)	\$45.18
005247, Connecting Strip	
36" deep griddle (no charge with griddle)	\$48.33
009334, Cutting Board Hinge (set of 2)	\$216.42
004894, Palmetto Brush	\$27.84
004889, Scraper (Heavy Duty)	\$25.02
SCRAPER BLADES (10 per package)*	
004900, 1-9 packages, 1 lb.	\$28.04
004898, 10-24 packages, 1 lb.	\$23.66
004899, 25-49 packages, 1 lb.	\$22.21
004891, Hamburger Spatula, 4" wide, 2 lbs.	\$44.64
018716, Egg Turner Spatula, 3" wide, 2 lbs.	\$44.64
018912, Streaker Scraper for streaks 1 per inch, 1 lb.	\$52.50
018913, Streaker Scraper for streaks 2 per inch, 1 lb.	\$52.50
038522, Top-Side™ Cooking Sheets (12 per pkg.)	\$370.00

*1 box = 10 tubes of blades.

MIRACLEAN®

The Miraclean® Griddle is the world's new standard. It is the most versatile cool (no radiant heat) and easy-to-clean griddle ever made. It combines the Miraclean® patented plate finish with fast cooking, less food shrinkage (superior heat transfer) and cleaning ease. Savings of energy, cooking time, clean up labor and clean up time are yours with this trivalent chrome plated griddle.



48"x30" Griddle shown.
Stand with Casters or 4" Legs
and Streaked Sections are Optional.

FT = Front Trough	24x30FT	27x24	27x24FT	27x30	27x30FT	30x30	30x30FT	36x24	36x30	36x30FT	36x36FT	42x24
LIST PRICE	\$6,965	\$6,556	\$7,212	\$6,760	\$7,436	\$7,720	\$8,494	\$8,708	\$9,013	\$9,872	\$12,297	\$9,535
BTU INPUT (NAT GAS)	032918 60,000	033356 60,000	033120 60,000	032279 60,000	033093 60,000	032919 60,000	032920 60,000	033139 60,000	032188 60,000	032921 90,000	034080 109,500	033364 90,000
BTU INPUT (LP GAS)	035281 60,000	035991 60,000	039552 60,000	033406 60,000	033667 60,000	039394 60,000	034048 60,000	033412 60,000	033138 60,000	034057 90,000	036757 109,500	039316 90,000
PLATE WxD	24"x24"	24"x18"	27"x18"	24"x24"	27"x24"	27"x24"	30"x24"	33"x18"	33"x24"	36"x24"	36"x30"	39"x18"
OVERALL WIDTH	24 1/2"	27 1/2"	27 1/2"	27 1/2"	27 1/2"	30 1/2"	30 1/2"	36 1/2"	36 1/2"	36 1/2"	36 1/2"	42 1/2"
OVERALL DEPTH	30 5/8"	24 5/8"	24 5/8"	30 5/8"	30 5/8"	30 5/8"	30 5/8"	24 5/8"	30 5/8"	30 5/8"	36 5/8"	24 5/8"
BELLY BAR	\$232	\$232	\$232	\$232	\$232	\$303	\$303	\$306	\$306	\$306	\$306	\$370
CUTTING BOARDS (8" deep)	\$379	\$379	\$379	\$379	\$379	\$453	\$453	\$484	\$484	\$484	\$484	\$598
Richlite	014901	010432	010432	010432	010432	014287	014287	008035	008035	008035	008035	015066
Stainless Steel 14 gauge	\$468	\$468	\$468	\$468	\$468	\$589	\$589	\$595	\$595	\$595	\$595	\$753
	031116	010255	010255	010255	010255	009237	009237	001263	001263	001263	001263	009238
EXTENDED FLUE (Up To 12" H)	\$468	\$468	\$468	\$468	\$468	\$589	\$589	\$595	\$595	\$595	\$595	\$753
LEGS 4" S/S (set of 4)	\$189	\$189	\$189	\$189	\$189	\$189	\$189	\$189	\$189	\$189	\$189	\$189
	060482	060482	060482	060482	060482	060482	060482	060482	060482	060482	060482	060482
PLATE SHELF (8" deep)	\$468	\$468	\$468	\$468	\$468	\$589	\$589	\$595	\$595	\$595	\$595	\$753
Stainless Steel 14 ga. (with outrigger legs)	031100	017199	017199	017199	017199	013311	013311	008193	008193	008193	008193	009239
SECURITY PACKAGE	\$518	\$518	\$518	\$518	\$518	\$654	\$654	\$660	\$660	\$660	\$660	\$833
						036973	036973	034285	034285	034285	034285	036209
STAND WITH CASTERS	\$1,315	\$1,315	\$1,315	\$1,315	\$1,315	\$1,385	\$1,385	\$1,462	\$1,462	\$1,462	\$1,462	\$1,521
Stainless Steel w/shelf	032544	050613	050613	050598	050598	050599	050599	050616	032545	032545	050643	050617
THERMOSTAT KNOB GUARD	\$232	\$232	\$232	\$232	\$232	\$303	\$303	\$306	\$306	\$306	\$306	\$370
STREAKS (price per)	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00
BURNERS	2	2	2	2	2	2	2	2	2	3	3	3
THERMOSTATS	2	2	2	2	2	2	2	2	2	2	2	2
Additional thermostats - \$649 each												
SHIP WEIGHT	265 lbs.	255 lbs.	255 lbs.	285 lbs.	285 lbs.	310 lbs.	380 lbs.	290 lbs.	360 lbs.	420 lbs.	455 lbs.	425 lbs.



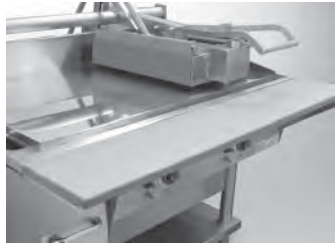
STANDARD ACCESSORIES
Keating Scraper and blades, Hamburger Spatula,
Egg Turner Spatula, Palmetto Brush and Keating Klenzer

Gas Connection, bottom \$250.00

FOB Factory - Prices Subject to Change Without Notice



Belly Bar option- Stainless Steel



Cutting Boards - 8" deep in Richlite or 14 gauge Stainless Steel options



Plate Shelf option - Shown with Richlite Cutting Board

FT = Front Trough	42x30	42x30FT	48x24	48x30	48x30FT	48x36FT	60x30	60x30FT	60x36FT	72x30	72x30FT	72x36FT
LIST PRICE	\$9,830	\$10,813	\$10,449	\$10,772	\$11,848	\$14,758	\$12,682	\$13,950	\$17,373	\$15,467	\$17,013	\$21,189
BTU INPUT (NAT GAS)	032269 90,000	033960 90,000	033131 120,000	032923 120,000	032885 120,000	033267 146,000	032924 150,000	032925 150,000	033269 182,500	032926 180,000	032927 180,000	033438 219,000
BTU INPUT (LP GAS)	034082 90,000	039508 90,000	036318 120,000	033407 120,000	034038 120,000	033966 146,000	033048 150,000	034040 150,000	036351 182,500	033320 180,000	032976 180,000	033439 219,000
PLATE WxD	39"x24"	42"x24"	45"x18"	45"x24"	48"x24"	48"x30"	57"x24"	60"x24"	60"x30"	69"x24"	72"x24"	72"x30"
OVERALL WIDTH	42 1/2"	42 1/2"	48 1/2"	48 1/2"	48 1/2"	48 1/2"	60 1/2"	60 1/2"	60 1/2"	72 1/2"	72 1/2"	72 1/2"
OVERALL DEPTH	30 5/8"	30 5/8"	24 5/8"	30 5/8"	30 5/8"	36 5/8"	30 5/8"	30 5/8"	36 5/8"	30 5/8"	30 5/8"	36 5/8"
BELLY BAR	\$370	\$370	\$389	\$389	\$389	\$389	\$460	\$460	\$460	\$519	\$519	\$519
CUTTING BOARDS (8" deep)	\$598	\$598	\$622	\$622	\$622	\$622	\$747	\$747	\$747	\$833	\$833	\$833
Richlite	015066	015066	007772	007772	007772	007772	015074	015074	015074	014866	014866	014866
Stainless Steel 14 gauge	\$753	\$753	\$780	\$780	\$780	\$780	\$928	\$928	\$928	\$1,039	\$1,039	\$1,039
	009238	009238	007693	007693	007693	007693	007837	007837	007837	007692	007692	007692
EXTENDED FLUE (Up To 12" H)	\$753	\$753	\$780	\$780	\$780	\$780	\$928	\$928	\$928	\$1,039	\$1,039	\$1,039
LEGS 4" S/S (set of 4)	\$189	\$189	\$189	\$189	\$189	\$189	\$189	\$189	\$189	\$189	\$189	\$189
	060482	060482	060482	060482	060482	060482	060482	060482	060482	060482	060482	060482
PLATE SHELF (8" deep) Stainless Steel 14 ga. (with outrigger legs)	\$753	\$753	\$780	\$780	\$780	\$780	\$928	\$928	\$928	\$1,039	\$1,039	\$1,039
	009239	009239	002704	002704	002704	002704	001223	001233	001233	007233	007233	007233
SECURITY PACKAGE	\$833	\$833	\$863	\$863	\$863	\$863	\$1,025	\$1,025	\$1,025	\$1,149	\$1,149	\$1,149
	036209	036209	032768	032768	032768	032768	034570	034570	034570	032766	032766	032766
STAND WITH CASTERS Stainless Steel w/shelf	\$1,521	\$1,521	\$1,656	\$1,656	\$1,656	\$1,656	\$1,998	\$1,998	\$1,998	\$2,240	\$2,240	\$2,240
	050601	050601	050618	050602	050602	050645	050603	050603	050646	050604	050604	050647
THERMOSTAT KNOB GUARD	\$370	\$370	\$389	\$389	\$389	\$389	\$460	\$460	\$460	\$519	\$519	\$519
STREAKS (price per)	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00
BURNERS	3	3	4	4	4	4	5	5	5	6	6	6
THERMOSTATS	2	2	2	2	2	2	3	3	3	3	3	3
Additional thermostats - \$649 each												
SHIP WEIGHT	455 lbs.	455 lbs.	405 lbs.	485 lbs.	525 lbs.	600 lbs.	610 lbs.	720 lbs.	760 lbs.	730 lbs.	760 lbs.	845 lbs.



STANDARD ACCESSORIES
 Keating Scraper and blades, Hamburger Spatula,
 Egg Turner Spatula, Palmetto Brush and Keating Klenzer

Gas Connection, bottom \$250.00

FOB Factory - Prices Subject to Change Without Notice

Griddles Electric

MIRACLEAN®

The Miraclean® Griddle is the world's new standard. It is the most versatile cool (no radiant heat) and easy-to-clean griddle ever made. It combines the Miraclean® patented plate finish with fast cooking, less food shrinkage (superior heat transfer) and cleaning ease. Savings of energy, cooking time, clean up labor and clean up time are yours with this trivalent chrome plated griddle.



36" x 30" griddle shown with optional stand with casters.

FT = Front Trough	24x30FT	27x24	27x24FT	27x30	27x30FT	30x30	30x30FT	36x24	36x30	36x30FT	36x36FT	42x24
LIST PRICE	\$6,965	\$6,556	\$7,212	\$6,760	\$7,436	\$7,720	\$8,494	\$8,708	\$9,013	\$9,872	\$12,297	\$9,535
KW INPUT @240V	7.1	5.5	5.5	7.1	7.1	7.1	7.1	8.2	10.7	10.7	13.4	10.9
208-240/1 AMPS @240V	036256 30	036069 23	23	034097 30	30	033411 30	039385 30	034101 34	039398 45	039555 45	56	46
208-240/3 AMPS @240V	032189 15-26-15	034170 11-20-11	036594 11-20-11	034123 15-26-15	036061 15-26-15	033399 15-26-15	035234 15-26-15	033022 20-20-20	032187 26-26-26	033104 26-26-26	033464 32-32-32	034063 30-30-20
VOLTAGE 480	038523 \$8,010	035989 \$7,539	\$8,294	033242 \$7,774	\$8,553	034203 \$8,878	036115 \$9,768	039372 \$10,014	033423 \$10,365	039334 \$11,353	036336 \$14,142	\$10,965
HIGH INPUT Call for kW/Amp rating \$125 per heating element	036188 \$7,215	\$6,806	\$7,462	036715 \$7,010	\$7,687	036200 \$7,970	\$8,744	\$9,083	\$9,388	033037 \$10,247	N/A	\$10,035
PLATE WxD	24"x24"	24"x18"	27"x24"	24"x24"	27"x24"	27"x24"	30"x24"	33"x18"	33"x24"	36"x24"	36"x30"	39"x18"
OVERALL WIDTH	24 1/2"	27 1/2"	27 1/2"	27 1/2"	27 1/2"	30 1/2"	30 1/2"	36 1/2"	36 1/2"	36 1/2"	36 1/2"	42 1/2"
OVERALL DEPTH	30 5/8"	24 5/8"	24 5/8"	30 5/8"	30 5/8"	30 5/8"	30 5/8"	24 5/8"	30 5/8"	30 5/8"	36 5/8"	24 5/8"
BELLY BAR	\$232	\$232	\$232	\$232	\$232	\$303	\$303	\$306	\$306	\$306	\$306	\$370
CUTTING BOARDS (8" deep)	\$379	\$379	\$379	\$379	\$379	\$453	\$453	\$484	\$484	\$484	\$484	\$598
Richlite	014901	010432	010432	010432	010432	014287	014287	008035	008035	008035	008035	015066
Stainless Steel 14 ga.	\$468	\$468	\$468	\$468	\$468	\$589	\$589	\$595	\$595	\$595	\$595	\$753
	031116	010255	010255	010255	010255	009237	009237	001263	001263	001263	001263	009238
EXTENDED FLUE (Up To 12" H)	\$468	\$468	\$468	\$468	\$468	\$589	\$589	\$595	\$595	\$595	\$595	\$753
LEGS 4" S/S (set of 4)	\$189	\$189	\$189	\$189	\$189	\$189	\$189	\$189	\$189	\$189	\$189	\$189
	060482	060482	060482	060482	060482	060482	060482	060482	060482	060482	060482	060482
PLATE SHELF (8" deep) Stainless Steel 14 ga. (with outrigger legs)	\$468	\$468	\$468	\$468	\$468	\$589	\$589	\$595	\$595	\$595	\$595	\$753
	031100	017199	017199	017199	017199	013311	013311	008193	008193	008193	008193	009238
SECURITY PACKAGE	\$518	\$518	\$518	\$518	\$518	\$654	\$654	\$660	\$660	\$660	\$660	\$833
	036208							035284	035284	035284	035284	
STAND WITH CASTERS Stainless Steel w/shelf	\$1,315	\$1,315	\$1,315	\$1,315	\$1,315	\$1,385	\$1,385	\$1,462	\$1,462	\$1,462	\$1,462	\$1,521
	032544	050613	050613	050598	050598	050599	050599	050616	032545	032545	050643	050617
THERMOSTAT KNOB GUARD	\$232	\$232	\$232	\$232	\$232	\$303	\$303	\$306	\$306	\$306	\$306	\$370
STREAKS (price per)	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00
THERMOSTATS	2	2	2	2	2	2	2	3	3	3	3	4
SHIP WEIGHT	255 lbs.	255 lbs.	255 lbs.	255 lbs.	285 lbs.	310 lbs.	310 lbs.	310 lbs.	350 lbs.	350 lbs.	455 lbs.	455 lbs.



STANDARD ACCESSORIES

Keating Scraper and blades, Hamburger Spatula, Egg Turner Spatula, Palmetto Brush and Keating Klenzer

FOB Factory - Prices Subject to Change Without Notice

Electric Griddles



Security Package option



Stand - Stainless Steel with shelf and casters options



Thermostat Knob Guard option

For kW rating @ 208V, multiply by .752

FT = Front Trough	42x30	42x30FT	48x24	48x30	48x30FT	48x36FT	60x30	60x30FT	60x36FT	72x30	72x30FT	72x36FT
LIST PRICE	\$9,830	\$10,813	\$10,449	\$10,772	\$11,848	\$14,758	\$12,682	\$13,950	\$17,373	\$15,467	\$17,013	\$21,189
KW INPUT @240V	14.3	14.3	10.9	14.3	14.3	17.9	17.9	17.9	22.3	21.4	21.4	26.8
208-240/1 AMPS @240V	038296 60	039414 60	036498 46	033368 60	033352 60	036497 75	034138 75	034211 75		036773 89	034010 89	039580 112
208-240/3 AMPS @240V	034027 39-39-26	033395 39-39-26	034081 30-30-20	033107 39-39-26	033660 39-39-26	033243 49-49-32	033292 40-52-40	034244 40-52-40	036268 49-64-49	033106 52-52-52	034010 52-52-52	039580 65-65-65
VOLTAGE 480	033450 \$11,305	036137 \$12,435	039524 \$12,016	035981 \$12,388	033431 \$13,625	036672 \$16,972	033370 \$14,584	036176 \$16,043	033459 \$19,979	036153 \$17,787	038417 \$19,565	036050 \$24,367
HIGH INPUT Call for kW/Amp rating \$125 per heating element	\$10,330	\$11,313	033467 \$10,949	033369 \$11,272	\$12,348	N/A	036187 \$13,307	036529 \$14,575	N/A	033962 \$16,217	036535 \$17,763	N/A
PLATE WxD	39"x24"	42"x24"	45"x18"	45"x24"	48"x24"	48"x30"	57"x24"	60"x24"	60"x30"	69"x24"	72"x24"	72"x30"
OVERALL WIDTH	42 1/2"	42 1/2"	48 1/2"	48 1/2"	48 1/2"	48 1/2"	60 1/2"	60 1/2"	60 1/2"	72 1/2"	72 1/2"	72 1/2"
OVERALL DEPTH	30 5/8"	30 5/8"	24 5/8"	30 5/8"	30 5/8"	36 5/8"	30 5/8"	30 5/8"	36 5/8"	30 5/8"	30 5/8"	36 5/8"
BELLY BAR	\$370	\$370	\$389	\$389	\$389	\$389	\$460	\$460	\$460	\$519	\$519	\$519
CUTTING BOARDS (8" deep)												
Richlite	\$598 015066	\$598 015066	\$622 007772	\$622 007772	\$622 007772	\$622 007772	\$747 015074	\$747 015074	\$747 015074	\$833 014866	\$833 014866	\$833 014866
Stainless Steel 14 ga.	\$753 009238	\$753 009238	\$780 007693	\$780 007693	\$780 007693	\$780 007693	\$928 007837	\$928 007837	\$928 007837	\$1039 007692	\$1039 007892	\$1039 007692
EXTENDED FLUE (Up To 12" H)	\$753	\$753	\$780	\$780	\$780	\$780	\$928	\$928	\$928	\$1039	\$1039	\$1039
LEGS 4" S/S (set of 4)	\$189 060482	\$189 060482	\$189 060482	\$189 060482	\$189 060482	\$189 060482	\$189 060482	\$189 060482	\$189 060482	\$189 060482	\$189 060482	\$189 060482
PLATE SHELF (8" deep) Stainless Steel 14 ga. (with outrigger legs)	\$753 009239	\$753 009239	\$780 002704	\$780 002704	\$780 002704	\$780 002704	\$928 001223	\$928 001223	\$928 001223	\$1039 007233	\$1039 007233	\$1039 007233
SECURITY PACKAGE	\$833	\$833	\$863 035283	\$863 035283	\$863 035283	\$863 035283	\$1025 035300	\$1025 035300	\$1025 035300	\$1,149 032984	\$1,149 032984	\$1,149 032984
STAND WITH CASTERS Stainless Steel w/shelf	\$1,521 050601	\$1,521 050601	\$1,656 050618	\$1,656 050602	\$1,656 050602	\$1,656 050645	\$1,998 050603	\$1,998 050603	\$1,998 050646	\$2,240 050604	\$2,240 050604	\$2,240 050647
THERMOSTAT KNOB GUARD	\$370	\$370	\$389	\$389	\$389	\$389	\$460	\$460	\$460	\$519	\$519	\$519
STREAKS (price per)	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00	\$54.00
THERMOSTATS	4	4	4	4	4	4	5	5	5	6	6	6
SHIP WEIGHT	455 lbs.	485 lbs.	485 lbs.	485 lbs.	485 lbs.	600 lbs.	610 lbs.	610 lbs.	650 lbs.	730 lbs.	760 lbs.	845 lbs.

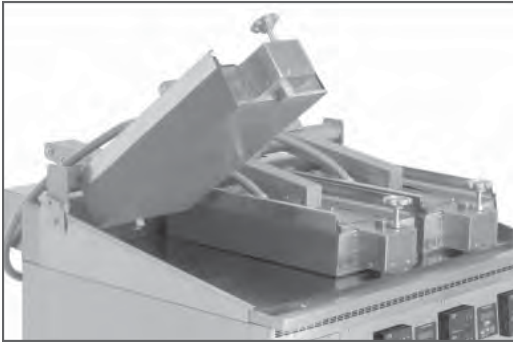


STANDARD ACCESSORIES

Keating Scraper and blades, Hamburger Spatula, Egg Turner Spatula, Palmetto Brush and Keating Klenzer

FOB Factory - Prices Subject to Change Without Notice

Top-Side™ Cooker



- Factory installed onto 30" deep griddles with 24" deep plate only

Surface area is 10 1/2" x 20", large enough to cook 8 quarter pound hamburgers. Micro Leveler manual height adjustment up to 1-1/2" above griddle plate. Manual lift is standard and Auto Lift option is available.

STANDARD FEATURES

- Trivalent chromium surface on high carbon 3/8" steel plate
- Stainless Steel finish
- Remote control box for each head
- Micro Leveler full head adjustment

OPTIONS

- Manual Lift Heads
- Auto Lift Heads
- Streaked surface
- Extra Cooking Sheets

Cook both sides of an item simultaneously - the Top-Side™ Cooker will cut your cooking time by up to 60%. Keating's Top-Side™ Cooker is designed to provide the best in speed and consistency that two-sided cooking offers. Ideal for high volume or limited kitchen space operations that require large quantities of food products to be cooked fast without sacrificing product quality, perfect for quick service restaurants and in fast-casual environments.

A free standing remote control box is included for each Top-Side™ Cooker Head. Easy to use, it includes an On/Off switch, "Element On" indicating light and an adjusting knob to select the desired temperature.



Manual Lift



Auto Lift Option



Remote Control Box

For kW rating @ 208V, multiply by .752

Description	PART NO.	kW 240V	AMPS 240V	Width	Depth	Thermostats	Ship Weight	LIST PRICE
Top-Side Cooking Head 208-240/1	033638	4.8	20	10 1/2"	20"	1	50 lbs.	\$5,653
Top-Side Cooking Head Auto Lift	033958	4.8	20	10 1/2"	20"	1	70 lbs.	\$7,370
Top-Side Mounting Assembly 24	033676			25"	34 5/8"		70 lbs.	\$1,640
Top-Side Mounting Assembly 27	033677			28"	34 5/8"		70 lbs.	\$1,640
Top-Side Mounting Assembly 30	033678			31"	34 5/8"		70 lbs.	\$1,640
Top-Side Mounting Assembly 36	033679			37"	34 5/8"		70 lbs.	\$1,640
Top-Side Mounting Assembly 42	033680			43"	34 5/8"		90 lbs.	\$1,999
Top-Side Mounting Assembly 48	033681			49"	34 5/8"		90 lbs.	\$1,999
Top-Side Mounting Assembly 60	033682			61"	34 5/8"		110 lbs.	\$2,468
Top-Side Mounting Assembly 72	033557			73"	34 5/8"		120 lbs.	\$2,468

Each Auto Lift Top-Side™ Cooking Head requires a separate 120V power supply.



Top-Side™ Cooker(s) requires Mounting Assembly which will add depth to rear of griddle. Auto Lift Top-Side™ will add 6" depth to griddle and Manual Lift will add 4-3/4". Top-Side™ Cooker is usually positioned over element/thermostat of griddle. Depending on location, additional thermostats may be required on gas griddles. Call **1-800-KEATING** for assistance.

STANDARD ACCESSORIES

One Top-Side Cooking Sheet

OPTIONS:

007480, Streaks, 1 per inch\$54.00
 017220, Streaks, 2 per inch\$54.00

ACCESSORIES:

038522, Cooking Sheets (12 sheets per pack) \$370.00

FOB Factory - Prices Subject to Change Without Notice

Drop-In Miraclean® and Teppanyaki Griddles

Drop-In Miraclean® Griddles

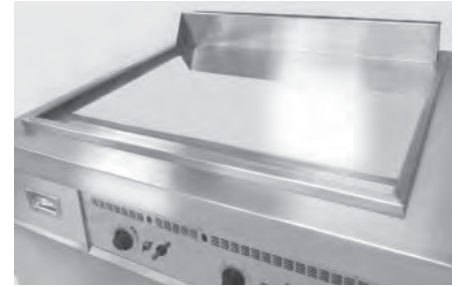
ALL THE SAME STANDARD MIRACLEAN FEATURES - See page 17

OPTIONS

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

STANDARD ACCESSORIES

Keating Scraper and blades, Hamburger Spatula, Egg Turner Spatula, Palmetto Brush & Keating Klenzer
 Remote mount control panel cannot exceed 5".
 Cabinets must be reinforced to support the weight of the griddle and located under an exhaust hood for proper ventilation.



	27x31DI	36x25DI	36x31DI	42x31DI
LIST PRICE	\$7,436	\$9,579	\$9,914	\$10,813
BTU INPUT (NAT GAS)	034206 60,000	033661 55,000	035980 60,000	036937 90,000
BTU INPUT (LP GAS)	033978 60,000	034173 55,000	039456 60,000	90,000
KW INPUT @240V	7.1	8.2	10.7	14.3
208-240/3 AMPS @240V	035263 15-26-15	033996 20-20-20	033299 26-26-26	033342 39-39-26
VOLTAGE 480	036308 \$8,551	036410 \$11,016	034183 \$11,400	\$12,435
HIGH INPUT \$125 per heating element	\$7,686	\$9,954	\$10,289	\$11,313
PLATE WxD	24"x24"	33"x18"	33"x24"	39"x24"
OVERALL WIDTH	29"	38"	38"	44"
OVERALL DEPTH	31 1/2"	25 1/2"	31 1/2"	31 1/2"
CUT OPENING	26 3/4" x 29 1/4"	35 3/4" x 23 1/4"	35 3/4" x 29 1/4"	41 3/4" x 29 1/4"
FINISH OPENING	28" x 30 1/2"	37" x 24 1/2"	37" x 30 1/2"	43" x 30 1/2"
THERMOSTATS (GAS) Additional thermostats - \$649 each	2	2	2	2
THERMOSTATS (ELECTRIC)	2	3	3	4
STREAKS (price per)	\$54.00	\$54.00	\$54.00	\$54.00
SHIP WEIGHT	275 lbs.	290 lbs.	345 lbs.	435 lbs.

*Call 1-800-KEATING for kW/AMP rating - For kW rating @ 208V, multiply by .752

Teppanyaki Griddle

STANDARD FEATURES

- Electric Only
- Sizes range from 24" x 24" to 72" x 30"
- Actual heating section is 24"W x 18"D
- 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 style and configurations

FOB Factory - Prices Subject to Change Without Notice



NOTE: Customer must provide specifications and approve drawings.

MIRACLEAN® Plate	\$7.75 per square inch
Polished Steel Plate	\$6.75 per square inch
Front Trough	\$660.00
Heating Section 24" x 18" (electric only)	\$2,818.00
S/S Perimeter	\$550.00
Deposit to put order into production	50%
Balance due to release shipment.	

Pasta Custom Pasta System

STANDARD FEATURES

- Automatic water fill with manual override
- Patented cook cycle with dual thermostatic control
- Starch overflow drain
- Digital solid state timers, Indicating lights
- Stainless Steel High Limit control
- Stainless Steel heat transfer tubes & elements
- Stainless Steel thermostat and High Limit bulb
- Stainless Steel vessel and cabinet
- Stainless Steel grid screen and drain clean-out rod
- Low level water safety shut-off
- Full port front drain valve
- Full or Split perforated baskets

OPTIONS

- Basket-Lifts
- Common drain manifold
- Custom Pasta™ System batteried at no additional charge
- Drainboard
- Drop-ins on 14" only
- Faucet (Jointed Neck)
- Individual serving baskets
- Manual Fill
- 480 Voltage
- Rinse Tank
- Single Phase Models Available
- Water depth 7 1/2"



Casters Optional

GAS MODELS

MODEL	NAT GAS PART NO.	NAT GAS BTU	LP GAS PART NO.	LP GAS BTU	Water Capacity Gallon	Overall Height	Depth	Width	Ship Weight	LIST PRICE
14 PASTA	017251	109,000	008020	109,000	5.5	46 1/2"	31 1/2"	15 3/8"	200 lbs.	\$6,990
18 PASTA	014300	135,000	039434	90,000	8.5	46 1/2"	33 1/2"	19 3/8"	235 lbs.	\$8,718
20 PASTA	018669	135,000	016111	90,000	13.5	46 1/2"	35 1/2"	21 3/8"	250 lbs.	\$9,947
24 PASTA	025786	165,000	028778	145,000	19.0	46 1/2"	39 1/2"	25 3/8"	300 lbs.	\$11,240



STANDARD ACCESSORIES

Full or split perforated baskets, grid screen, drain clean out rod and sample of Keating Klenzer

OPTIONS:

Basket-Lift (BL).....	\$1,730
Common drain manifold	
Battery of 2	\$335
Battery of 3	\$677
Drainboard S/S (12"D)* 1st pasta cooker	\$581
(On batteries, add \$14.00 for each additional drainboard inch after first pasta cooker)	
Faucet, S/S with Jointed Neck	\$483
Flue, 36" High	\$365
Manual Fill	NO CHARGE
Rinse Tank	
14 PASTA	\$3,247
18 PASTA	\$3,653
20 PASTA	\$3,752
24 PASTA	\$4,820
Rinse Tank Overflow Tube	\$200
Sauce Warmer, 14 PASTA Electric	\$3,200
480 Voltage 14 PASTA Electric	\$8,553
480 Voltage 18 PASTA Electric	\$10,509
480 Voltage 20 PASTA Electric	\$11,914
480 Voltage 24 PASTA Electric	\$14,100
Water Depth, 7 1/2"	
14 PASTA	\$476
18 PASTA	\$538
20 PASTA	\$538
24 PASTA	\$538
039542, Casters (set of 4), 4 lbs.	\$248

ACCESSORIES:

BASKETS

061852, 14 Bulk Pasta (cannot be used with Basket-Lift)	
12 3/8" L x 12 3/8" W x 5 3/8" D, 4 lbs.	\$443.13
061725, 14 Split Pasta,	
11 7/8" L x 6 1/4" W x 5 3/8" D, 3 lbs.	\$244.32
061790, 14 Split Pasta,	
13" L x 6 1/2" W x 7 1/2" D (with special handles)	\$237.00
061854, 18 Bulk Pasta (cannot be used with Basket-Lift)	
15 3/8" L x 15 3/8" W x 5 3/8" D, 8 lbs.	\$511.84
061798, 18 Split Pasta,	
15 3/8" L x 8" W x 5 3/8" D, 4 lbs.	\$298.14
061856, 20 Bulk Pasta (cannot be used with Basket-Lift)	
17 5/8" L x 18 5/8" W x 5 3/8" D, 9 lbs.	\$602.20
061810, 20 Split Pasta,	
17 5/8" L x 9 1/4" W x 5 3/8" D, 5 lbs.....	\$314.89
061839, 24 Split Pasta,	
21 5/8" L x 11 1/4" W x 5 3/8" D, 7 lbs.	\$449.08

S/S INDIVIDUAL SERVING HOLDER

036605, 2" x 4" x 5"	\$96.58
061858, 4" x 4" x 5", 2 lbs.	\$104.97
061837, 4" x 4" x 7 1/2", 2 lbs.	\$153.39
061786, 5" L x 6" W x 5" D with hook, 2 lbs.	\$176.39
061788, 6" L x 6" W x 5" D, 2 lbs.	\$168.27
061834, Round, 5 1/2" W x 7" D, 2 lbs.	\$179.10

*PASTA CAROUSEL

018207, 14 Full Custom Pasta Carousel (holds 9), 4 lbs.	\$287.30
018873, 18 & 20 Full Custom Pasta Carousel (holds 16)	\$417.15
005253, Custom Pasta System Pockets, 1/2 lb.	\$14.63

STAINLESS STEEL SCREEN

061708, 14 Grid S/S Pasta, 1 lb.	\$146.00
061709, 18 Grid S/S Pasta, 2 lbs.	\$149.00
034785, 20 Grid S/S Pasta, 2 lbs.	\$146.00
034786, 24 Grid S/S Pasta	\$124.44

PASTA SENSOR BRUSH

009297, 1/4 lbs.	\$17.87
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*Price without Pockets - Pockets sold individually

FOB Factory - Prices Subject to Change Without Notice



Individual Serving Baskets



Pasta Carousel



Keating 18" Custom Pasta shown with optional rinse tank, faucet with jointed neck and casters.

ELECTRIC MODELS

For kW rating @ 208V, multiply by .752

MODEL	Water Capacity Gallon	Overall Height	Depth	Width	Ship Weight	LIST PRICE
001846 14 PASTA 208-240/3	240V 15.5 kW 32-56-32 Amps	7	46"	31 1/2"	15 3/8"	140 lbs. \$7,437
001847 18 PASTA 208-240/3	240V 21.4 kW 52-52-52 Amps	10.6	46"	33 1/2"	19 3/8"	215 lbs. \$9,138
017635 20 PASTA 208-240/3	240V 21.4 kW 52-52-52 Amps	17	46"	35 1/2"	21 3/8"	235 lbs. \$10,360
032840 24 PASTA 208-240/3	240V 28.6 kW 79-79-52 Amps	24	46"	39 1/2"	25 3/8"	285 lbs. \$12,263

Drop-In Fryers & Custom Pasta System

STANDARD FEATURES

- Built-in Melt Cycle
- Stainless Steel vessel
- Stainless Steel heat transfer tubes or heating elements
- Stainless Steel High Limit control
- Stainless Steel thermostat
- Extra large Cold Zone
- Split Baskets or Full-Size Basket
- Grid Screen
- Temperature control system $\pm 2^{\circ}\text{F}$
- 100% safety pilot shut-off
- Full port front drain valve
- Drain clean-out rod
- 208-240V three phase input on electric models

OPTIONS

- 480 Voltage is available
- Portable Filter
- Digital Solid State Timer
- Extra large drain on 18" models
- Drain Extension

NO CHARGE OPTIONS

- Single Phase
- LP Gas



GAS UNITS

MODEL	NAT GAS PART NO.	NAT GAS BTU	LP GAS BTU	Oil/Water Capacity	Cooking Area	Counter Top Cut Depth	Counter Top Cut Width	Ship Weight	LIST PRICE
10x11 BBDI	036479	54,000	50,000	26 lbs.	10 3/4" x 11 3/4"	20"	11 3/4"	110 lbs.	\$3,473
14 BBDI	036058	87,000	90,000	38 lbs.	14" x 14"	22 1/4"	14 3/4"	125 lbs.	\$4,773
14 PASTA DI	026817	109,000	109,000	5.5 gal	14" x 14"	26"	14 3/4"	125 lbs.	\$6,638

ELECTRIC UNITS

For kW rating @ 208V, multiply by .752

MODEL	Oil/Water Capacity	Cooking Area	Counter Top Cut Depth	Counter Top Cut Width	Ship Weight	LIST PRICE
036395 10x11 BBDI 208-240/3	240V 8.9 kW 22-22-22 Amps	30 lbs.	10 3/4" x 11 3/4"	20"	110 lbs.	\$3,513
037568 14 BBDI 208-240/3	240V 15.5 kW 37-37-37 Amps	44 lbs.	14" x 14"	22 1/4"	125 lbs.	\$4,904
008448 14 PASTA DI 208-240/3	240V 15.5 kW 33-56-33 Amps	7 gal.	14" x 14"	26"	125 lbs.	\$8,180



FOB Factory - Prices Subject to Change Without Notice

Bain Marie / Hot Food Well

STANDARD FEATURES

- Compact design
- 9" deep Stainless Steel well, cabinet
- Polished Stainless Steel backsplash and canopy
- Full port front drain valve
- Easy draining and cleaning
- 12"x20" well opening holds standard full, double or triple sized pans
- Adjustable temperature control



For kW rating @ 208V, multiply by .752

MODEL	Voltage	kW Input @240V	AMPS @240V	Height	Width	Depth	Thermostats	Ship Weight	LIST PRICE
B1	120	1.1	9	16 5/8"	13"	30 3/8"	N/A	60 lbs.	\$1,385
B2 HI	240	1.8	9	16 5/8"	13"	30 3/8"	No Charge	60 lbs.	\$1,758



Gas or Electric Hot Plate

STANDARD FEATURES

- Two and four burner models available
- Heavy duty burners or electric elements
- Manual gas valve on gas models
- Infinite temperature controls on electric models
- Stainless Steel Cabinet

OPTIONS

- Spark ignition on gas models



MG2 24 gas model shown

GAS MODELS

MODEL	NAT GAS PART NO.	LP GAS PART NO.	BTU Input	Height	Width	Depth	Spark Ignition	Ship Weight	LIST PRICE
MG2 24	036254	036206	30,000	16 5/8"	13"	24 1/2"	\$143	140 lbs.	\$1,080
MG2 30	032886	034037	30,000	16 5/8"	13"	30 1/2"	\$143	140 lbs.	\$1,080
MG4 24	003691		60,000	16 5/8"	26"	24 1/2"	\$143	150 lbs.	\$2,196
MG4 30	033468		60,000	16 5/8"	26"	30 1/2"	\$143	160 lbs.	\$2,196

ELECTRIC MODELS

For kW rating @ 208V, multiply by .752

MODEL	Height	Width	Depth	Ship Weight	LIST PRICE
003693 MG2 E24 208-240/1	16 5/8"	13"	24 1/2"	140 lbs.	\$1,232
032498 MG2 E30 208-240/1	16 5/8"	13"	30 1/2"	140 lbs.	\$1,232
036165 MG4 E24 208-240/1	16 5/8"	26"	24 1/2"	135 lbs.	\$2,505
036739 MG4 E30 208-240/1	16 5/8"	26"	30 1/2"	145 lbs.	\$2,505



OPTIONS:

Spark Ignition on gas models

MG2	\$150
MG4	\$300

FOB Factory - Prices Subject to Change Without Notice

Acidox Powder	13	24" Gas & Electric	9
Bagging and Salting Station	11	34" x 24" Gas & Electric	10
Bain Marie	26	Keating's Incredible Frying Machine®	1
Baskets		Griddles, MIRACLEAN®	17
Fryer.....	3, 5, 6, 7, 8, 9, 10	Accessories	17
Pasta	24	Drop-In.....	23
Basket Rack - Portable.....	11	Standard Gas	18, 19
Belly Bars	19, 21	Standard Electric.....	20, 21
Cancellation Charge.....	29	Standard Features/Options.....	17, 19, 21
Caster Placement Battery Splitting.....	4	Teppanyaki.....	23
Cleaning Supplies.....	15	Top-Side™ Cooker	22
Computer.....	1, 3, 6, 7, 8, 9, 10	Griddle Stands	19, 21
Cooking Sheets	17, 22	Hot Plate	26
Counter Hot Food Warmers	14, 15, 26	Keep Krisp® Accessories.....	15
Counter Model Fryers.....	3	Keep Krisps®	14, 15
Covers - Flush.....	3, 5, 6, 7, 8, 9, 10	Klenzer (Keating).....	15
Custom Line-Up	16	Custom Pasta™ System	24
Cutting Boards - Griddle	19, 21	Accessories	24
Delivery Time	29	Drop-In.....	25
Drop-In Equipment.....	23, 25	Faucet	24
Filter Aid (Acidox) Filter Powder.....	13	Rinse Tank.....	24
Filters	12	Sauce Warmer.....	24
Central (Safe & Easy®).....	12	Plate Shelves.....	19, 21
Portable	13	Preparation and Service Area.....	11
Under Fryer (Safe & Easy®)	12	Pricing Terms.....	29
Filter Paper and Supplies.....	13	Quick Ship	i
Food Warmers	14, 15	Returns	29
Freight Class.....	29	Restocking Charge	29
Fryer Grid Screens.....	3, 5, 6, 7, 8, 9, 10	Sales Policies.....	29
Fryers, Instant Recovery®	1	Sales Representatives.....	28
Accessories	3, 5, 6, 7, 8, 9, 10	Salting and Bagging Station	11
Counter Model	3	Screens - Fryers.....	3, 5, 6, 7, 8, 9, 10
Drop-In.....	25	Screens - Keep Krisp®	15
Models (AA, BB, TS).....	2	Sea Powder	15
10"x11" Gas & Electric	5	Shipping Information	29
14" Gas & Electric	6	Terms and Conditions	29
18" Gas & Electric	7	Top-Side™ Cooker	22
20" Gas & Electric	8		

Sales Representatives

To find a representative near you outside the US and Canada, call Keating of Chicago at + 1 (708) 246-3000 or visit us online at www.keatingofchicago.com

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- 1 KEATING OF CHICAGO, INC.**
WASHINGTON, OREGON,
ALASKA, IDAHO,
MONTANA (Northwest)
CALL 1-800-KEATING
- 2 RESTAURANT EQUIPMENT PRO., INC.**
CALIFORNIA (Northern),
NEVADA (Northern)
(510) 785-5566 Hayward, CA
- 3 KEATING OF CHICAGO, INC.**
CALIFORNIA (Southern/L.A.),
NEVADA (Las Vegas)
CALL 1-800-KEATING
- 4 KEATING OF CHICAGO, INC.**
ARIZONA, COLORADO, MONTANA (East)
TEXAS (EI Paso), NEW MEXICO, and
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CALL 1-800-KEATING
- 6 WICZEK MARKETING, INC.**
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SOUTH DAKOTA, WISCONSIN (Western)
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(514) 639-4433 Lachine, QC



SALES POLICIES AND INFORMATION

Only written purchase orders will be accepted. Telephone orders must be confirmed in writing. All purchase orders must contain the following information:

- Dealer name with complete billing address and telephone number
- Purchase order number
- Ship to address and telephone number
- Mark for customer information
- Model number, description and price
- Requested ship date and carrier

PLEASE NOTE:

- This equipment must be professionally installed and started to begin the one year warranty period.
- Equipment may **not** be sold for household use; warranties and liability will be considered void.
- Compliance with local codes is the responsibility of purchaser and installer.
- Purchase orders must specify if equipment will be used in mobile applications.
- All orders accepted subject to government regulations and conditions beyond manufacturer's control.
- Custom orders require customer approval of Keating drawings.
- As Keating is constantly involved in improving our equipment, specifications and prices may be changed without notice.
- Please note that unless listed otherwise, options are available at an additional charge.



TERMS

PRICES EFFECTIVE JUNE 1, 2016 TO JUNE 30, 2017

- Prices are in US Dollars.
- Prices subject to change without notice.
- Terms: Net 30 days with approved credit.
- Special orders and Teppanyaki griddle orders, 50% deposit and customer approval of Keating drawing are required prior to release for production. Invoice must be paid in full prior to shipment.
- Price applies to all goods ordered for immediate shipment. Call for price quotation on future deliveries.
- Individual accessories which are omitted from equipment orders are deducted at 60% of the list price of the accessory. The list price of an accessory includes the cost of handling, packaging, etc. as individual orders – this is the reason for the differential deduction.

PRICES F.O.B. FACTORY

DELIVERY TIME

- In-stock orders will be shipped immediately. Allow 2-4 weeks for out-of-stock orders.
- Schedule dates will be acknowledged by the factory.

FREIGHT

- Shipped Class 85. NOTE: Ship weights are for single units without optional accessories. Actual weights will vary depending on customizing and accessories. In addition, shipping charges are subject to weight minimums by the carrier.
- All shipments via common carrier will ship collect or 3rd Party. **No pre-pay and add. No free freight.**
- Contact your carrier for freight quotations.



RETURNS & CANCELLATIONS

- **All returns must have a Return Merchandise Authorization number in order to be processed.**
- **No returns will be accepted without a Return Merchandise Authorization.**
Contact our **Customer Service department at 1-800-KEATING** for a Return Merchandise Authorization number and shipping instructions.
- Return Merchandise Authorization numbers are **valid for 30 days.**
- Unless an item is defective, all returns must be shipped prepaid within 30 days from date of the Return Merchandise Authorization number, in **new, unused condition** and are subject to inspection for damage or misuse prior to issuance of a credit or refund.
- Returns that are not the result of manufacturer error may be subject to a **20% restocking charge** to be determined at the time of return.
- Returned items **must** be new in original crate.
- Shipped drop-in equipment and Teppanyaki griddles are **not** returnable.
- Custom manufactured, special orders and used items are **not** returnable.
- Custom equipment is **not** cancellable.
- Absolutely no returns of equipment more than 1 year after original shipment.
- **Unauthorized returns will not be credited. Replacement items will be charged to you if defective item is not returned.**



LOST OR DAMAGED FREIGHT

- The carrier who delivers merchandise to your door is responsible for loss and damages. Acceptance of the shipment by the transportation company is acknowledgement that the articles delivered (or picked up) by them were in good condition and properly packed.

VERY IMPORTANT: Before signing the delivery receipt, inspect for any shortage or damage and note the nature and extent of the shortage or damage on the freight bill. If concealed damage or noted damage has occurred, save the shipping cartons and packaging. You must request an inspection by the carrier immediately and file a claim after inspection to rectify damages to your product. You may confirm claim damages by certified mail with return receipt requested within 15 days.

Please do not return damaged items as they cannot be accepted without a Merchandise Return Authorization Tag.

"Serving Those Who Serve The Very Best"[®]

Keating of Chicago is a fourth-generation family-owned manufacturer of commercial kitchen cooking equipment. For over 85 years, since our founding in 1931, we have continued to strive to bring you equipment designed to exceed your expectations. All of our products are proudly designed and built in the USA.

Keating manufactures the finest commercial cooking equipment in the industry - Instant Recovery[®] Fryers, our high efficiency Energy Star Qualified Incredible Frying Machine[®], Safe & Easy[®] Filtration Systems, Keep Krisp[®] Food Warmers, Miraclean[®] Griddles and Custom Pasta[™] Systems, and a number of accessories. Many of our most popular items are currently in stock and ready for immediate shipment, and we are always ready to build a unit to fit your unique requirements.



Corporate Office and Test Kitchen
McCook, IL



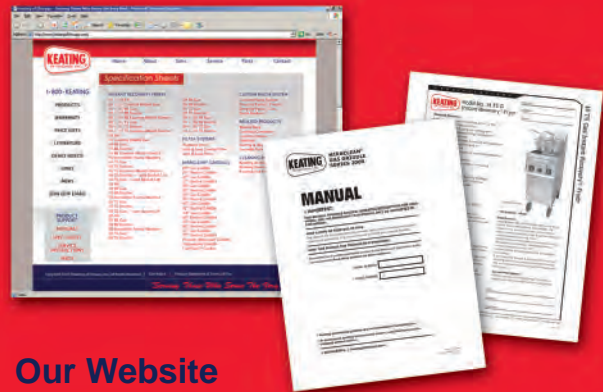
AUTODESK
REVIT

Keating equipment is available in Revit from Kochman Consultants Ltd. (KCL), and AutoQuotes.

Benefits of using Revit:

- 3-dimensional drawings offer more collaboration between designer and operator
- easier to view the project and create a more functional space
- ability to correct issues or problems early-on in the design phase
- accurate cost information

Visit the "Links" page on our website to access their sites.



Our Website

Find specification sheets, manuals, literature, product information and much more on our comprehensive website:
keatingofchicago.com



1-800-KEATING

phone: (708) 246-3000

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