



*"Serving Those Who Serve The Very Best"*

1-800-KEATING  
keatingofchicago.com



## KEATING COMMERCIAL COOKING EQUIPMENT PRICE LIST

Prices Effective: January 1st, 2019  
to May 31st, 2020

Prices and specifications subject to change without notice.  
All orders accepted subject to government regulations and  
conditions beyond manufacturers control.  
Terms: Net 30 Days FOB Factory.



Since 1931

**QUICK SHIP**

Available for Immediate Shipment



# QUICK SHIP PROGRAM

**We Can Ship It Right Now!**

The products listed below are in stock and ready to ship

**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.**

# Incredible Frying Machine™ **FRYERS**

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<sub>x</sub> 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



Casters Optional

DISCONTINUED

## 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.    | \$7,200    |
| 18 IFM | 038500           | 118,000     |                 | 118,000    | 68 lbs.      | 18" x 18"   | 46 1/2"        | 35 1/4" | 19 3/8" | 240 lbs.    | \$8,571    |
| 20 IFM | 036611           | 118,000     |                 | 118,000    | 100 lbs.     | 20" x 20"   | 46 1/2"        | 37 1/4" | 21 3/8" | 260 lbs.    | \$10,000   |



## OPTIONS:

- Basket-Lift (BL) .....\$1,925
- Computer (CPU) .....\$1,400
- Drainboard S/S (12"D) 1st fryer, 18 IFM & 20 IFM..... \$646.60  
(On batteries, add \$16.00 for each additional drainboard inch after first fryer)
- Safe & Easy® Ready (SE)\*
  - 14 IFM ..... \$770.00
  - 18 IFM & 20 IFM ..... \$897.00
  - Security Package ..... \$577.00
- 039542, Casters (set of 4), 4 lbs. .... \$276

\*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.    | \$3,575    |
| 14 CMG    | 032167           | 87,000      | 033367          | 90,000     | 38 lbs.      | 14" x 14"         | 27 3/8"        | 27 1/2" | 15 3/8" | 140 lbs.    | \$5,274    |

## ELECTRIC MODELS

For kW rating @ 208V, multiply by .752

| MODEL      |                     |              |               | Oil Capacity | Frying Area       | Overall Height | Depth   | Width   | Ship Weight | LIST PRICE |
|------------|---------------------|--------------|---------------|--------------|-------------------|----------------|---------|---------|-------------|------------|
| 10x11 CMBB | 036429<br>208-240/3 | 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.    | \$4,260    |
| 10x11 CMBB | 036399<br>480/3     | 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.    | \$4,900    |
| 10x11 CMTS | 036476<br>208-240/3 | 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.    | \$5,244    |
| 10x11 CMTS | 036405<br>480/3     | 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.    | \$6,030    |
| 14 CMBB    | 036390<br>208-240/3 | 240V 15.5 kW | 37-37-37 Amps | 44 lbs.      | 14" x 14"         | 27 1/4"        | 27 1/2" | 15 3/8" | 130 lbs.    | \$6,253    |
| 14 CMBB    | 036392<br>480/3     | 480V 15.5 kW | 19-19-19 Amps | 44 lbs.      | 14" x 14"         | 27 1/4"        | 27 1/2" | 15 3/8" | 130 lbs.    | \$7,191    |
| 14 CMTS    | 036560<br>208-240/3 | 240V 23.2 kW | 56-56-56 Amps | 44 lbs.      | 14" x 14"         | 27 1/4"        | 27 1/2" | 15 3/8" | 130 lbs.    | \$7,171    |
| 14 CMTS    | 036391<br>480/3     | 480V 23.2 kW | 28-28-28 Amps | 44 lbs.      | 14" x 14"         | 27 1/4"        | 27 1/2" | 15 3/8" | 130 lbs.    | \$8,247    |



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

## OPTIONS:

Computer (CPU), only on CMTS (Electric) .....\$1,400  
Security Package .....\$577

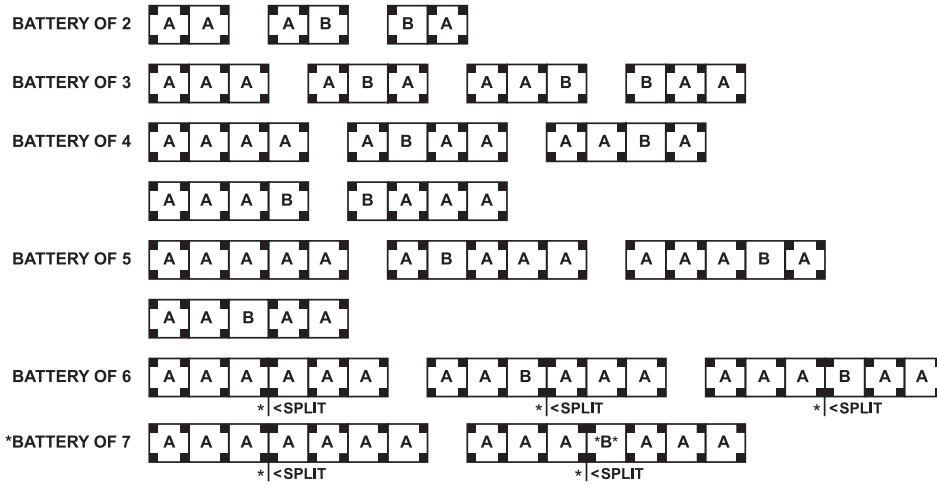
## 10x11CM ACCESSORIES:

061595, Basket, 10x11 4M Split  
11 1/4" L x 5" W x 4 1/2" D, 4 lbs. ....\$259.00  
004392, Connecting Strip, 10 x 11  
(no charge with fryer), 1 lb. ....\$38.00  
004739, Cover Flush for Fryer, 10 x 11, 3 lbs. ....\$114.64  
004622, Drain Clean-Out Rod, 1 lb. ....\$29.30  
017396, Flue Deflector, 10x11, 1 lb. ....\$48.50  
004612, Screen, 10x11 Grid, 1 lb. ....\$50.00

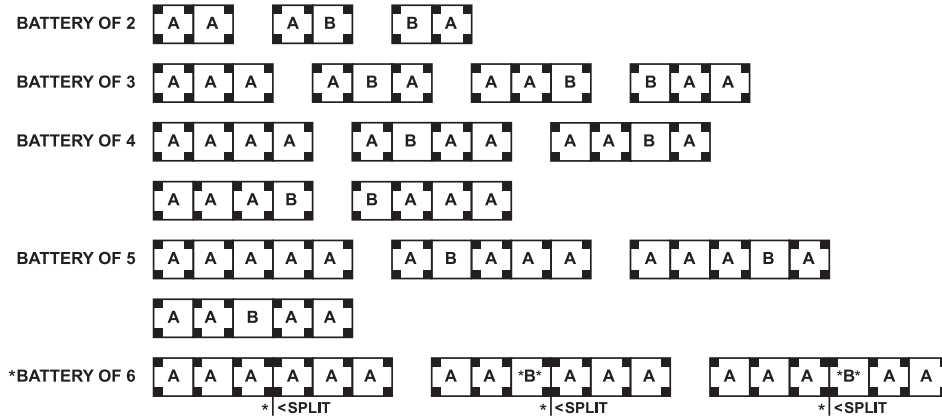
## 14CM ACCESSORIES:

004824, Basket, 14 4M Cutlet for 1 1/4", 2 lbs. ....\$36.75  
038502, Basket, 14 4M Split (straight handle)  
13 1/4" L x 6 1/2" W x 6" D, 3 lbs.....\$120.00  
004817, Basket, 14 4M Triple  
13 1/4" L x 4 1/2" W x 5 1/4" D, 2.5 lbs. ....\$193.25  
003880, Connecting Strip, 14 (no charge with fryer), 1 lb. ....\$47.00  
004736, Cover Flush for Fryer, 14, 4 lbs. ....\$124.65  
037570, Cover Flush for Basket-Lift Fryer, 14, 4 lbs. ....\$124.65  
004622, Drain Clean-Out Rod, 1 lb. ....\$29.30  
017397, Flue Deflector, 14, 1 lb. ....\$66.25  
021095, Flue Deflector Basket-Lift, 14, 1 lb. ....\$66.25  
004613, Screen, 14 Grid, 1 lb. ....\$54.85  
061708, Screen, 14 Grid, S/S Pasta, 1 lb. ....\$163.00  
004654, Skimmer .....\$21.00

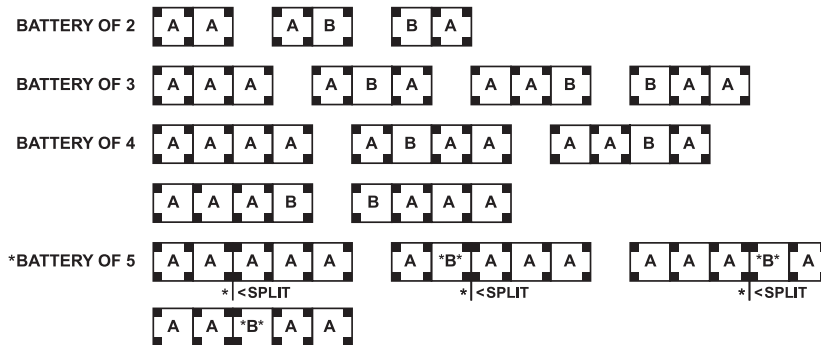
## 14" MODELS




## 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.    | \$3,405    |
| 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.    | \$4,215    |
| 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.    | \$4,927    |

## ELECTRIC MODELS

For kW rating @ 208V, multiply by .752

| MODEL    |                     |              |               | Oil Capacity | Frying Area       | Overall Height | Depth   | Width   | Ship Weight | LIST PRICE |
|----------|---------------------|--------------|---------------|--------------|-------------------|----------------|---------|---------|-------------|------------|
| 10x11 BB | 036409<br>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.    | \$4,260    |
| 10x11 BB | 036612<br>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.    | \$4,900    |
| 10x11 TS | 036575<br>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.    | \$5,245    |
| 10x11 TS | 036729<br>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.    | \$6,030    |

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



## OPTIONS:

- Security Package ..... \$577
- 039542, Casters (set of 4), 4 lbs. .... \$276



Drain Clean-Out Rod  
004622

## ACCESSORIES:

- 061595, Basket, 10x11 4M Split  
11 1/4" L x 5" W x 4 1/2" D, 4 lbs. .... \$259.00
- 004392, Connecting Strip, 10 x 11  
(no charge with fryer), 1 lb. .... \$38.00
- 004739, Cover Flush for Fryer, 10 x 11, 3 lbs. .... \$114.64
- 004622, Drain Clean-Out Rod, 1 lb. .... \$29.30
- 017396, Flue Deflector, 10x11, 1 lb. .... \$48.50
- 004612, Screen, 10x11 Grid, 1 lb. .... \$50.00

# 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.    | \$4,585    |
| 14 BB | 060860           | 87,000      | 038650          | 90,000     | 38 lbs.      | 14" x 14"   | 46 1/2"        | 28 3/4" | 15 3/8" | 180 lbs.    | \$5,790    |
| 14 TS | 038232           | 87,000      | 033415          | 90,000     | 38 lbs.      | 14" x 14"   | 46 1/2"        | 28 3/4" | 15 3/8" | 190 lbs.    | \$6,725    |

## ELECTRIC MODELS

For kW rating @ 208V, multiply by .752

| MODEL                     | Oil Capacity               | Frying Area | Overall Height | Depth | Width   | Ship Weight | LIST PRICE       |
|---------------------------|----------------------------|-------------|----------------|-------|---------|-------------|------------------|
| 036381<br>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. \$5,949 |
| 036537<br>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. \$6,840 |
| 039348<br>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. \$7,086 |
| 036965<br>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. \$8,149 |

ETL Intertek 9902091 NSF Intertek 9902091 \*1 phase available at no extra cost - call for amp rating.

## OPTIONS:

- Basket-Lift (BL), TS Model .....\$1,925
- Computer (CPU), TS Model .....\$1,400
- Drainboard S/S (12"D) 1st fryer ..... \$646.60  
(On batteries, add \$15.00 for each additional drainboard inch after first fryer)
- Flue Riser (17") ..... \$327.50
- Safe & Easy® Ready (SE)\*\* ..... \$770.00
- Security Package ..... \$577.00
- 039542, Casters (set of 4), 4 lbs. .... \$276

\*\*See Safe & Easy® depths, page 12.



14 Grid Screen  
004613

## ACCESSORIES:

- 004824, Basket, 14 4M Cutlet for 1 1/4", 2 lbs. .... \$36.75
- 038502, Basket, 14 4M Split (straight handle)  
13 1/4" L x 6 1/2" W x 6" D, 3 lbs..... \$120.00
- 004817, Basket, 14 4M Triple  
13 1/4" L x 4 1/2" W x 5 1/4" D, 2.5 lbs. .... \$193.25
- 003880, Connecting Strip, 14 (no charge with fryer), 1 lb. .... \$47.00
- 004736, Cover Flush for Fryer, 14, 4 lbs. .... \$124.65
- 037570, Cover Flush for Basket-Lift Fryer, 14, 4 lbs. .... \$124.65
- 004622, Drain Clean-Out Rod, 1 lb. .... \$29.30
- 017397, Flue Deflector, 14, 1 lb. .... \$66.25
- 021095, Flue Deflector Basket-Lift, 14, 1 lb. .... \$66.25
- 004613, Screen, 14 Grid, 1 lb. .... \$54.85
- 061708, Screen, 14 Grid, S/S Pasta, 1 lb. .... \$163.00
- 004654, Skimmer ..... \$21.00



# 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.    | \$6,180    |
| 18 BB | 038471           | 134,000     |                 | 132,000    | 68 lbs.      | 18" x 18"   | 46 1/2"        | 32 1/2" | 19 3/8" | 250 lbs.    | \$7,280    |
| 18 TS | 061204           | 134,000     |                 | 132,000    | 68 lbs.      | 18" x 18"   | 46 1/2"        | 32 1/2" | 19 3/8" | 260 lbs.    | \$7,736    |

## ELECTRIC MODELS

For kW rating @ 208V, multiply by .752

| MODEL                     | Oil Capacity               | Frying Area | Overall Height | Depth | Width   | Ship Weight | LIST PRICE        |
|---------------------------|----------------------------|-------------|----------------|-------|---------|-------------|-------------------|
| 036411<br>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. \$7,940  |
| 036417<br>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. \$9,132  |
| 036276<br>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. \$9,165  |
| 036608<br>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. \$10,540 |



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

## OPTIONS:

|   |          |
|---|----------|
| Basket-Lift (BL), TS Model .....  | \$1,925  |
| Computer (CPU), TS Model .....  | \$1,400  |
| Drainboard S/S (12"D) 1st fryer .....   | \$646.60 |
| (On batteries, add \$15.00 for each additional drainboard inch after first fryer) |          |
| Drain Valve 2" Extra Large .....  | \$600.00 |
| Flue Riser (17") .....  | \$336.00 |
| Safe & Easy® Ready (SE)** .....   | \$897.00 |
| Security Package .....  | \$577.00 |
| 039542, Casters (set of 4), 4 lbs. ....   | \$276    |

\*\*See Safe & Easy® depths, page 12.

## ACCESSORIES:

|  |          |
|--|----------|
| 019781, Basket, 18 4M Split (front and rear handles)<br>16 7/8" L x 8 1/2" W x 5 7/8" D, 4.5 lbs. ....   | \$329.50 |
| 016282, Basket, 18 4M Triple (2 hooks, front & rear handles)<br>17" L x 5 1/2" W x 5 1/2" D, 4 lbs. .... | \$231.00 |
| 003877, Connecting Strip, 18 (no charge with fryer), 1 lb. ....  | \$53.50  |
| 004735, Cover Flush for Fryer, 18, 4.5 lbs. ....   | \$192.50 |
| 004622, Drain Clean-Out Rod, 1 lb. ....  | \$29.30  |
| 017398, Flue Deflector, 18, 1 lb. ....   | \$74.50  |
| 004614, Screen, 18 Grid, 2 lbs. ....   | \$58.50  |
| 061709, Screen, 18 Grid, S/S Pasta, 2 lbs. ....  | \$165.90 |

# 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.    | \$8,050    |
| 20 BB | 061072           | 134,000     |                 | 132,000    | 100 lbs.     | 20" x 20"   | 46 1/2"        | 34 1/2" | 21 3/8" | 250 lbs.    | \$8,376    |
| 20 TS | 061071           | 134,000     |                 | 132,000    | 100 lbs.     | 20" x 20"   | 46 1/2"        | 34 1/2" | 21 3/8" | 260 lbs.    | \$8,937    |

## 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.    | \$9,199    |
| 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.    | \$10,579   |
| 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.    | \$9,822    |
| 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.    | \$11,295   |

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



## OPTIONS:

|   |          |
|---|----------|
| Basket-Lift (BL), TS Model .....  | \$1,925  |
| Computer (CPU), TS Model .....  | \$1,400  |
| Drainboard S/S (12"D) 1st fryer .....   | \$646.60 |
| (On batteries, add \$15.00 for each additional drainboard inch after first fryer) |          |
| Drain Valve 2" Extra Large .....  | \$600.00 |
| Safe & Easy® Ready (SE)** .....   | \$897.00 |
| Security Package .....  | \$577.00 |
| 039542, Casters (set of 4), 4 lbs. ....   | \$276    |

\*\*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. .... | \$271.50 |
| 003955, Connecting Strip, 20 (no charge with fryer), 1 lb. ....                                 | \$55.50  |
| 004737, Cover Flush for Fryer, 20, 5.5 lbs. ....  | \$210.00 |
| 004622, Drain Clean-Out Rod, 1 lb. ....   | \$29.30  |
| 017399, Flue Deflector, 20, 1 lb. ....  | \$79.98  |
| 004615, Screen, 20 Grid, 3 lbs. ....  | \$73.65  |
| 004626, Screen, 20 Mesh, 3 lbs. ....  | \$120.00 |
| 034785, Screen, 20 Grid, S/S Pasta, 3 lbs. ....   | \$162.49 |

# 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.    | \$9,293    |
| 24 TS | 038472           | 167,500     | 038554          | 165,000    | 130 lbs.     | 24" x 24"   | 46 1/2"        | 38 1/2" | 25 3/8" | 380 lbs.    | \$9,850    |

## ELECTRIC MODELS

For kW rating @ 208V, multiply by .752

| MODEL                     | Oil Capacity                | Frying Area | Overall Height | Depth | Width   | Ship Weight | LIST PRICE        |
|---------------------------|-----------------------------|-------------|----------------|-------|---------|-------------|-------------------|
| 036364<br>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. \$10,257 |
| 038398<br>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. \$11,796 |
| 036515<br>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. \$11,045 |
| 036770<br>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. \$12,700 |

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



## OPTIONS:

|   |          |
|---|----------|
| Basket-Lift (BL), TS Model .....  | \$1,925  |
| Computer (CPU), TS Model .....  | \$1,400  |
| Drainboard S/S (12"D) 1st fryer .....   | \$646.60 |
| (On batteries, add \$15.00 for each additional drainboard inch after first fryer) |          |
| Drain Valve 2" Extra Large .....  | \$600.00 |
| Safe & Easy® Ready (SE)** .....   | \$897.00 |
| Security Package .....  | \$577.00 |
| 039542, Casters (set of 4), 4 lbs. ....   | \$276    |

\*\*See Safe & Easy® depths, page 12.

## ACCESSORIES:

|   |          |
|---|----------|
| 062354 Basket, 24 Split (expanded metal, side handles)<br>22 5/16" L x 10 5/16" W x 6 5/8" D, 5.3 lbs. .... | \$457.65 |
| 003976, Connecting Strip, 24 (no charge with fryer), 1 lb. ....   | \$68.65  |
| 004738, Cover Flush for Fryer, 24, 6.1 lbs. ....  | \$283.00 |
| 004622, Drain Clean-Out Rod, 1 lb. ....   | \$29.30  |
| 017400, Flue Deflector, 24, 1 lb. ....  | \$96.35  |
| 004617, Screen, 24 Grid, 4 lbs. ....  | \$86.25  |
| 004623, Screen, 24 Mesh, 4 lbs. ....  | \$74.99  |

# 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.    | \$12,347   |
| 34x24 TS | 060896           | 201,000     | 060893          | 198,000    | 195 lbs.     | 34" x 24"   | 46 1/2"        | 38 1/2" | 35 3/8" | 512 lbs.    | \$12,910   |

## 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 208-240/3 | 240V | 35.7 kW | 79-103-79 Amps   | 210 lbs.     | 34" x 24"   | 46"            | 41 1/4" | 35 3/8" | 420 lbs.    | \$12,692   |
| 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.    | \$14,596   |
| 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.    | \$13,339   |
| 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.    | \$15,340   |



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

### OPTIONS:

- Computer (CPU), TS Model ..... \$1,400
- Safe & Easy® Ready (SE)\*\* ..... \$897.00
- Security Package ..... \$577.00
- 039542, Casters (set of 4), 4 lbs. .... \$276

\*\* 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. .... \$413.00
- 003976, Connecting Strip, 34x24 (no charge with fryer), 1 lb. .... \$68.65
- 001232, Cover Flush for Fryer, 34x24, 20 lbs. .... \$419.00
- 004622, Drain Clean-Out Rod, 1 lb. .... \$29.30
- 017401, Flue Deflector, 34x24, 1 lb. .... \$102.39
- 004639, Screen, 34x24 Grid, 10 lbs. .... \$229.49

## 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.     | \$1,889    |
| 14    | 052735   | 46 1/2"        | 35"            | 27 1/2" | 15 3/8" | 115 lbs.    | \$1,929    |
| 18    | 033341   | 46 1/2"        | 35"            | 31 1/4" | 19 3/8" | 135 lbs.    | \$2,039    |
| 20    | 039373   | 46 1/2"        | 35"            | 33 1/4" | 21 3/8" | 150 lbs.    | \$2,099    |
| 24    | 005173   | 46 1/2"        | 35"            | 37 1/4" | 25 1/2" | 200 lbs.    | \$2,448    |

### OPTIONS:

- \*Flat Top (available on request) ..... **NO CHARGE**
- 007737, Keep Krisp® 2LCF (for 10x11, 14, 18 Models) .....**\$427**
- 007738, Keep Krisp® 3LCF (for 20, 24 Models) .....**\$620**
- 039542, Casters (set of 4), 4 lbs. .... **\$276**

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.    | \$10,200   |
| 30 Bagging Station | 036031   | Dump Right | 4             | 66"            | 35"            | 31 1/4" | 30"   | 330 lbs.    | \$10,200   |
| 36 Bagging Station | 036034   | Dump Left  | 6             | 66"            | 35"            | 31 1/4" | 36"   | 360 lbs.    | \$11,780   |
| 36 Bagging Station | 036033   | Dump Right | 6             | 66"            | 35"            | 31 1/4" | 36"   | 360 lbs.    | \$11,780   |

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



### OPTIONS:

- Flat Top ..... **NO CHARGE**
- 039542, Casters (set of 4), 4 lbs. .... **\$276**



Casters Optional

## Portable Basket Rack

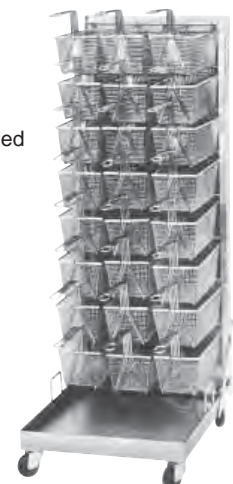
### STANDARD FEATURES

- 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.    | \$3,128    |
| 003915   | 24                       | 57 1/4"        | 27 1/2" | 22 1/4" | 180 lbs.    | \$3,460    |
| 003916   | 32                       | 57 1/4"        | 27 1/2" | 29 1/2" | 220 lbs.    | \$5,235    |

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





# 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.*   | \$6,800    |
| SE18CF    | 90 lbs.                    | 120     | 1/3 | 5.6  | 46"    | 35 1/4" | 19 3/8" | 190 lbs.*   | \$7,730    |
| SE20CF    | 120 lbs.                   | 120     | 1/3 | 5.6  | 46"    | 37 1/4" | 21 3/8" | 210 lbs.*   | \$7,780    |
| SE24CF    | 160 lbs.                   | 120     | 1/3 | 5.6  | 46"    | 41 1/4" | 25 3/8" | 230 lbs.*   | \$8,080    |
| SE34x24CF | 210 lbs.                   | 120     | 1/3 | 6    | 46"    | 41 1/4" | 35 3/8" | 250 lbs.*   | \$8,852    |

\*Shipped in Battery



### SAFE & EASY® CENTRAL FILTER OPTIONS:

Each additional fryer to be filtered:

- SE14CF .....\$770
- SE18CF, SE20CF, SE24CF, SE34x24CF .....\$897
- Heat Tape (for solid shortening), per unit .....\$250
- 007737, Keep Krisp® 2LCF (for SE14CF, SE18CF models) .....\$427
- 007738, Keep Krisp® 3LCF (for SE20CF, SE24CF, SE34x24CF models) .....\$620
- 039542, Casters (set of 4), 4 lbs. ....\$276



## 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.    | \$6,800    |
| SE18    | 034849   | 90 lbs.                    | 120     | 1/3 | 6    | 15 3/8" | 34 5/8" | 17"     | 155 lbs.    | \$7,730    |
| SE20    | 034819   | 120 lbs.                   | 120     | 1/3 | 6    | 15 3/8" | 36 5/8" | 19"     | 160 lbs.    | \$7,780    |
| SE24    | 054310   | 160 lbs.                   | 120     | 1/3 | 6    | 15 3/8" | 40 5/8" | 23"     | 175 lbs.    | \$8,080    |
| SE34x24 | 036613   | 210 lbs.                   | 120     | 1/3 | 6    | 15 1/2" | 40 5/8" | 32 1/4" | 200 lbs.    | \$8,852    |



### SAFE & EASY® UNDER FRYER FILTER OPTIONS:

Each additional fryer to be filtered:

- SE14 .....\$770
- SE18, SE20, SE24, SE34x24 .....\$897

## 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.    | \$4,112    |
| LB165 | 037233   | 165 lbs.     | 120     | 1/3 | 9.6     | 22 3/8"        | 12 5/8"    | 37 3/8" | 28 3/8" | 220 lbs.    | \$4,987    |
| LB200 | 037260   | 200 lbs.     | 120     | 1/3 | 9.6     | 22 5/8"        | 14 1/8"    | 39 3/8" | 30 3/8" | 275 lbs.    | \$5,225    |



### PORTABLE FILTER OPTIONS:

- Two Way Pump (Fryers without drain)  
 LB165, LB200 ..... \$234
- Filter Cover (Included on LB165, LB200)  
 PC14..... \$229

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. .... \$127.00
- FILTER PAPER**
- SE 14, CF 14, UFF 14
- 058779, Package of 60, 15" x 21 7/8", 3 lbs. .... \$91.00
- SE 18, CF 18, UFF 18, SE 20, CF 20, UFF 20, PC 14
- 058780, Package of 60, 19" x 28", 4 lbs. .... \$119.00
- SE 24, CF 24, UFF 24, LB165 & LB200
- 058781, Package of 60, 25" x 32", 6 lbs. .... \$161.00
- SE 34x24, CF 34x24, UFF 34x24
- 058782, Package of 60, 33" x 32", 8 lbs. .... \$184.25
- LB100
- 058783, Pkg of 60, 14" Round with tabs (thick paper), 4 lbs. ... \$69.25
- EXTRA S/S STRAINER BASKETS**
- SE14 ..... \$211.50
- SE18 ..... \$242.75
- SE20 ..... \$242.75
- SE24 ..... \$247.00
- SE34x24 ..... \$257.00

# 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.      | \$157      |
| 2LOR 120V* ♦ ◻       | 002211   | 2             | 12" x 20"   | 22 1/2" | 14"     | 18 1/2" - 26" | 23 lbs.     | \$523      |
| 2LOX 120V* ♦         | 001915   | 2             | 12" x 20"   | 22 1/2" | 14"     | 18 1/2" - 26" | 14 lbs.     | \$472      |
| 2LOWS 120V* ◻        | 001925   | 2             | 12" x 20"   | 18"     | 6 1/2"  | 18"           | 9 lbs.      | \$443      |
| 2LB 120V* ◻          | 001939   | 2             | 12" x 20"   | 19"     | 6 1/2"  | 9 1/2"        | 8 lbs.      | \$330      |
| 2LCF 120V* ◻         | 007737   | 2             | 12" x 20"   | 19"     | 6 1/2"  | 23" - 28"     | 10 lbs.     | \$427      |
| 3L SLICER LIGHT* ♦ ◻ | 008311   | 3             | 18" x 26"   | 26"     | 24"     | 28" - 49 1/2" | 18 lbs.     | \$1,180    |
| 3LOR 120V* ♦ ◻       | 001949   | 3             | 18" x 26"   | 27 1/2" | 20"     | 18 1/2" - 26" | 25 lbs.     | \$674      |
| 3L 120V* ♦ ◻         | 001960   | 3             | 18" x 26"   | 29"     | 14"     | 18 1/2" - 26" | 23 lbs.     | \$672      |
| 3LB 120V* ◻          | 001966   | 3             | 18" x 26"   | 27"     | 6 1/2"  | 9 1/2"        | 11 lbs.     | \$472      |
| 3LCF 120V* ◻         | 007738   | 3             | 18" x 26"   | 25"     | 6 1/2"  | 23" - 28"     | 13 lbs.     | \$620      |
| 3LOWS* ◻             | 001957   | 3             | 18" x 26"   | 24"     | 6 1/2"  | 19"           | 9 lbs.      | \$616      |
| 4L ♦ ◻               | 001977   | 4             | 12" x 37"   | 43"     | 14"     | 18 1/2" - 26" | 28 lbs.     | \$769      |
| 4LB ◻                | 001982   | 4             | 12" x 37"   | 36"     | 6 1/2"  | 9 1/2"        | 13 lbs.     | \$650      |
| 6LB ◻                | 002021   | 6             | 12" x 50"   | 54"     | 6 1/2"  | 9 1/2"        | 18 lbs.     | \$933      |
| 6LR2 120V ♦ ◻        | 002032   | 6             | 22" x 45"   | 45"     | 19 1/4" | 18 1/2" - 26" | 36 lbs.     | \$1,223    |
| 6LR2 220V ♦ ◻        | 002031   | 6             | 22" x 45"   | 45"     | 19 1/4" | 18 1/2" - 26" | 36 lbs.     | \$1,223    |
| 8LR2 ♦ ◻             | 002052   | 8             | 22" x 59"   | 59"     | 19 1/4" | 18 1/2" - 26" | 50 lbs.     | \$1,375    |
| 10LR2 220V ♦ ◻       | 002055   | 10            | 22" x 73"   | 73"     | 19 1/4" | 18 1/2" - 26" | 100 lbs.    | \$1,718    |
| 12LR2 220V ♦ ◻       | 002061   | 12            | 22" x 88"   | 88"     | 19 1/4" | 18 1/2" - 26" | 80 lbs.     | \$2,050    |
| 14LR2 220V ♦ ◻       | 002066   | 14            | 22" x 101"  | 101"    | 19 1/4" | 18 1/2" - 26" | 95 lbs.     | \$2,392    |

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

# Keep Krisp® FOOD WARMERS

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



### 2 LCF

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



### 3 LB

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



### 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. ....   | \$19.98 |
| 000409, Bulb, 120V 250 Watt - Red, 1 lb. ....   | \$32.95 |
| 000411, Bulb, 120V High Input 375 Watt - Red, 1 lb.<br>(Cannot be used with Bulb Protector) ..... | \$57.86 |
| 000418, Bulb Protector, 1 lb. ....  | \$17.20 |
| 000444, Pan 12" x 20" x 2", Aluminum, 2 lbs. ....   | \$57.31 |
| 000449, Pan 18" x 26", Aluminum, 8 lbs. ....  | \$55.25 |
| 000447, Screen Perforated, 12" x 20" S/S, 2 lbs. ....   | \$78.29 |



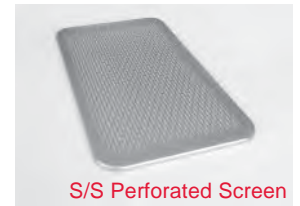
Bulbs



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<br>Case of 12, 14 oz. cans, 13 lbs. .... | \$57.85 |
|--|---------|

### SEA POWDER

|   |          |
|---|----------|
| Sea Powder, Case of 4, 8 lb. jars, 34 lbs. per case |          |
| 000394 (1-5 cases) .....                            | \$186.25 |
| 000395 (6+ cases) .....                             | \$158.95 |

## DESIGN YOUR OWN CUSTOM WORKSTATION

Custom workstation shown with a 14 TS Counter Model Instant Recovery® Fryer, 48" Miracleclean® Griddle and a MG2 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 Miracleclean® 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, Miracleclean® 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 Miracleclean 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 Klenzer

### 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) .....             | \$68.65  |
| 005247, Connecting Strip                                    |          |
| 36" deep griddle (no charge with griddle) .....             | \$68.65  |
| 009334, Cutting Board Hinge (set of 2) .....                | \$240.00 |
| 004894, Palmetto Brush .....                                | \$31.00  |
| 004889, Scraper (Heavy Duty) .....                          | \$27.85  |
| SCRAPER BLADES (10 per package)*                            |          |
| 004900, 1-9 packages, 1 lb. ....                            | \$32.39  |
| 004898, 10-24 packages, 1 lb. ....                          | \$27.35  |
| 004899, 25-49 packages, 1 lb. ....                          | \$25.69  |
| 004891, Hamburger Spatula, 4" wide, 2 lbs. ....             | \$51.59  |
| 018716, Egg Turner Spatula, 3" wide, 2 lbs. ....            | \$49.00  |
| 018912, Streaker Scraper for streaks 1 per inch, 1 lb. .... | \$58.55  |
| 018913, Streaker Scraper for streaks 2 per inch, 1 lb. .... | \$58.55  |
| 038522, Top-Side™ Cooking Sheets (12 per pkg.) .....        | \$412.00 |

\*1 box = 10 tubes of blades.

# GRIDDLES Gas

## 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            |
|---|------------------|------------------|------------------|------------------|------------------|------------------|------------------|------------------|------------------|------------------|-------------------|------------------|
| <b>LIST PRICE</b>                               | \$7,752          | \$7,297          | \$8,027          | \$7,524          | \$8,276          | \$8,592          | \$9,450          | \$9,692          | \$10,032         | \$11,035         | \$13,794          | \$10,613         |
| <b>BTU INPUT (NAT GAS)</b>                      | 032918<br>60,000 | 033356<br>60,000 | 033120<br>60,000 | 032279<br>60,000 | 033093<br>60,000 | 032919<br>60,000 | 032920<br>60,000 | 033139<br>60,000 | 032188<br>60,000 | 032921<br>90,000 | 034080<br>109,500 | 033364<br>90,000 |
| <b>BTU INPUT (LP GAS)</b>                       | 035281<br>60,000 | 035991<br>60,000 | 039552<br>60,000 | 033406<br>60,000 | 033667<br>60,000 | 039394<br>60,000 | 034048<br>60,000 | 033412<br>60,000 | 033138<br>60,000 | 034057<br>90,000 | 036757<br>109,500 | 039316<br>90,000 |
| <b>PLATE WxD</b>                                | 24"x24"          | 24"x18"          | 27"x18"          | 24"x24"          | 27"x24"          | 27"x24"          | 30"x24"          | 33"x18"          | 33"x24"          | 36"x24"          | 36"x30"           | 39"x18"          |
| <b>OVERALL WIDTH</b>                            | 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"          |
| <b>OVERALL DEPTH</b>                            | 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"          |
| <b>BELLY BAR</b>                                | \$259            | \$259            | \$259            | \$259            | \$259            | \$337            | \$337            | \$340            | \$340            | \$340            | \$340             | \$412            |
| <b>CUTTING BOARDS (8" deep)</b>                 | \$422            | \$422            | \$422            | \$422            | \$422            | \$509            | \$509            | \$539            | \$539            | \$539            | \$539             | \$666            |
| Richlite  | 014901           | 010432           | 010432           | 010432           | 010432           | 014287           | 014287           | 008035           | 008035           | 008035           | 008035            | 015066           |
| Stainless Steel 14 gauge                        | \$522            | \$522            | \$522            | \$522            | \$522            | \$656            | \$656            | \$663            | \$663            | \$663            | \$663             | \$839            |
|   | 031116           | 010255           | 010255           | 010255           | 010255           | 009237           | 009237           | 001263           | 001263           | 001263           | 001263            | 009238           |
| <b>EXTENDED FLUE (Up To 12" H)</b>              | \$522            | \$522            | \$522            | \$522            | \$522            | \$656            | \$656            | \$663            | \$663            | \$663            | \$663             | \$839            |
| <b>LEGS 4" S/S (set of 4)</b>                   | \$211            | \$211            | \$211            | \$211            | \$211            | \$211            | \$211            | \$211            | \$211            | \$211            | \$211             | \$211            |
|   | 060482           | 060482           | 060482           | 060482           | 060482           | 060482           | 060482           | 060482           | 060482           | 060482           | 060482            | 060482           |
| <b>PLATE SHELF (8" deep)</b>                    | \$522            | \$522            | \$522            | \$522            | \$522            | \$656            | \$656            | \$663            | \$663            | \$663            | \$663             | \$839            |
| Stainless Steel 14 ga.<br>(with outrigger legs) | 031100           | 017199           | 017199           | 017199           | 017199           | 013311           | 013311           | 008193           | 008193           | 008193           | 008193            | 009239           |
| <b>SECURITY PACKAGE</b>                         | \$577            | \$577            | \$577            | \$577            | \$577            | \$727            | \$727            | \$735            | \$735            | \$735            | \$735             | \$928            |
|   |                  |                  |                  |                  |                  | 036973           | 036973           | 034285           | 034285           | 034285           | 034285            | 036209           |
| <b>STAND WITH CASTERS</b>                       | \$1,464          | \$1,464          | \$1,464          | \$1,464          | \$1,464          | \$1,542          | \$1,542          | \$1,627          | \$1,627          | \$1,627          | \$1,627           | \$1,693          |
| Stainless Steel w/shelf                         | 032544           | 050613           | 050613           | 050598           | 050598           | 050599           | 050599           | 050616           | 032545           | 032545           | 050643            | 050617           |
| <b>THERMOSTAT KNOB GUARD</b>                    | \$259            | \$259            | \$259            | \$259            | \$259            | \$337            | \$337            | \$340            | \$340            | \$340            | \$340             | \$412            |
|   |                  | 051266           | 051266           | 051266           | 051266           |                  |                  | 051269           | 051269           | 051269           | 051269            | 015672           |
| <b>STREAKS (price per)</b>                      | \$60.00          | \$60.00          | \$60.00          | \$60.00          | \$60.00          | \$60.00          | \$60.00          | \$60.00          | \$60.00          | \$60.00          | \$60.00           | \$60.00          |
| <b>BURNERS</b>                                  | 2                | 2                | 2                | 2                | 2                | 2                | 2                | 2                | 2                | 3                | 3                 | 3                |
| <b>THERMOSTATS</b>                              | 2                | 2                | 2                | 2                | 2                | 2                | 2                | 2                | 2                | 2                | 2                 | 2                |
| Additional thermostats - \$725 each             |                  |                  |                  |                  |                  |                  |                  |                  |                  |                  |                   |                  |
| <b>SHIP WEIGHT</b>                              | 265 lbs.         | 255 lbs.         | 255 lbs.         | 285 lbs.         | 285 lbs.         | 310 lbs.         | 380 lbs.         | 290 lbs.         | 340 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

# Gas GRIDDLES



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           |
|---|------------------|------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|
| <b>LIST PRICE</b>                               | \$10,941         | \$12,035         | \$11,630          | \$11,990          | \$13,189          | \$16,486          | \$14,115          | \$15,527          | \$19,409          | \$17,214          | \$18,935          | \$23,669          |
| <b>BTU INPUT (NAT GAS)</b>                      | 032269<br>90,000 | 033960<br>90,000 | 033131<br>120,000 | 032923<br>120,000 | 032885<br>120,000 | 033267<br>146,000 | 032924<br>150,000 | 032925<br>150,000 | 033269<br>182,500 | 032926<br>180,000 | 032927<br>180,000 | 033438<br>219,000 |
| <b>BTU INPUT (LP GAS)</b>                       | 034082<br>90,000 | 039508<br>90,000 | 036318<br>120,000 | 033407<br>120,000 | 034038<br>120,000 | 033966<br>146,000 | 033048<br>150,000 | 034040<br>150,000 | 036351<br>182,500 | 033320<br>180,000 | 032976<br>180,000 | 033439<br>219,000 |
| <b>PLATE WxD</b>                                | 39"x24"          | 42"x24"          | 45"x18"           | 45"x24"           | 48"x24"           | 48"x30"           | 57"x24"           | 60"x24"           | 60"x30"           | 69"x24"           | 72"x24"           | 72"x30"           |
| <b>OVERALL WIDTH</b>                            | 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"           |
| <b>OVERALL DEPTH</b>                            | 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"           |
| <b>BELLY BAR</b>                                | \$412            | \$412            | \$434             | \$434             | \$434             | \$434             | \$512             | \$512             | \$512             | \$578             | \$578             | \$578             |
| <b>CUTTING BOARDS (8" deep)</b>                 | \$666            | \$666            | \$692             | \$692             | \$692             | \$692             | \$832             | \$832             | \$832             | \$928             | \$928             | \$928             |
| Richlite  | 015066           | 015066           | 007772            | 007772            | 007772            | 007772            | 015074            | 015074            | 015074            | 014866            | 014866            | 014866            |
| Stainless Steel 14 gauge                        | \$839            | \$839            | \$868             | \$868             | \$868             | \$868             | \$1034            | \$1034            | \$1034            | \$1,157           | \$1,157           | \$1,157           |
|   | 009238           | 009238           | 007693            | 007693            | 007693            | 007693            | 007837            | 007837            | 007837            | 007692            | 007692            | 007692            |
| <b>EXTENDED FLUE (Up To 12" H)</b>              | \$839            | \$839            | \$868             | \$868             | \$868             | \$868             | \$1034            | \$1034            | \$1034            | \$1,157           | \$1,157           | \$1,157           |
| <b>LEGS 4" S/S (set of 4)</b>                   | \$211            | \$211            | \$211             | \$211             | \$211             | \$211             | \$211             | \$211             | \$211             | \$211             | \$211             | \$211             |
|   | 060482           | 060482           | 060482            | 060482            | 060482            | 060482            | 060482            | 060482            | 060482            | 060482            | 060482            | 060482            |
| <b>PLATE SHELF (8" deep)</b>                    | \$839            | \$839            | \$868             | \$868             | \$868             | \$868             | \$1034            | \$1034            | \$1034            | \$1,157           | \$1,157           | \$1,157           |
| Stainless Steel 14 ga.<br>(with outrigger legs) | 009239           | 009239           | 002704            | 002704            | 002704            | 002704            | 001223            | 001223            | 001223            | 007233            | 007233            | 007233            |
| <b>SECURITY PACKAGE</b>                         | \$928            | \$928            | \$960             | \$960             | \$960             | \$960             | \$1,140           | \$1,140           | \$1,140           | \$1,279           | \$1,279           | \$1,279           |
|   | 036209           | 036209           | 032768            | 032768            | 032768            | 032768            | 034570            | 034570            | 034570            | 032766            | 032766            | 032766            |
| <b>STAND WITH CASTERS</b>                       | \$1,693          | \$1,693          | \$1,843           | \$1,843           | \$1,843           | \$1,843           | \$2,224           | \$2,224           | \$2,224           | \$2,493           | \$2,493           | \$2,493           |
| Stainless Steel w/shelf                         | 050601           | 050601           | 050618            | 050602            | 050602            | 050645            | 050603            | 050603            | 050646            | 050604            | 050604            | 050647            |
| <b>THERMOSTAT KNOB GUARD</b>                    | \$412            | \$412            | \$434             | \$434             | \$434             | \$434             | \$512             | \$512             | \$512             | \$578             | \$578             | \$578             |
|   | 015672           | 015672           | 051271            | 051271            | 051271            | 051271            | 015272            | 015272            | 015272            | 015273            | 015273            | 015273            |
| <b>STREAKS (price per)</b>                      | \$60.00          | \$60.00          | \$60.00           | \$60.00           | \$60.00           | \$60.00           | \$60.00           | \$60.00           | \$60.00           | \$60.00           | \$60.00           | \$60.00           |
| <b>BURNERS</b>                                  | 3                | 3                | 4                 | 4                 | 4                 | 4                 | 5                 | 5                 | 5                 | 6                 | 6                 | 6                 |
| <b>THERMOSTATS</b>                              | 2                | 2                | 2                 | 2                 | 2                 | 2                 | 3                 | 3                 | 3                 | 3                 | 3                 | 3                 |
| Additional thermostats - \$725 each             |                  |                  |                   |                   |                   |                   |                   |                   |                   |                   |                   |                   |
| <b>SHIP WEIGHT</b>                              | 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

# 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              |
|---|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|
| <b>LIST PRICE</b>   | \$7,752            | \$7,297            | \$8,027            | \$7,524            | \$8,276            | \$8,592            | \$9,450            | \$9,692            | \$10,032           | \$11,035           | \$13,794           | \$10,613           |
| <b>KW INPUT @240V</b>   | 7.1                | 5.5                | 5.5                | 7.1                | 7.1                | 7.1                | 7.1                | 8.2                | 10.7               | 10.7               | 13.4               | 10.9               |
| <b>208-240/1 AMPS @240V</b>   | 036256<br>30       | 036069<br>23       |                    | 034097<br>30       |                    | 033411<br>30       | 039385<br>30       | 034101<br>34       | 039398<br>45       | 039555<br>45       | 56                 | 46                 |
| <b>208-240/3 AMPS @240V</b>   | 032189<br>15-26-15 | 034170<br>11-20-11 | 036594<br>11-20-11 | 034123<br>15-26-15 | 036061<br>15-26-15 | 033399<br>15-26-15 | 035234<br>15-26-15 | 033022<br>20-20-20 | 032187<br>26-26-26 | 033104<br>26-26-26 | 033464<br>32-32-32 | 034063<br>30-30-20 |
| <b>VOLTAGE 480</b>  | 038523<br>\$8,915  | 035989<br>\$8,392  |                    | 033242<br>\$8,653  |                    | 034203<br>\$9,517  | 036115<br>\$10,868 | 039372<br>\$11,146 | 033423<br>\$11,537 | 039334<br>\$12,690 | 036336<br>\$15,863 | \$12,205           |
| <b>HIGH INPUT</b><br>Call for KW/Amp rating<br>\$130 per heating element        | 036188<br>\$8,012  |                    |                    | 036715<br>\$7,784  |                    | 036200<br>\$8,536  |                    |                    |                    | 033037<br>\$11,425 | N/A                | \$11,133           |
| <b>PLATE WxD</b>  | 24"x24"            | 24"x18"            | 27"x24"            | 24"x24"            | 27"x24"            | 27"x24"            | 30"x24"            | 33"x18"            | 33"x24"            | 36"x24"            | 36"x30"            | 39"x18"            |
| <b>OVERALL WIDTH</b>  | 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"            |
| <b>OVERALL DEPTH</b>  | 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"            |
| <b>BELLY BAR</b>  | \$259              | \$259              | \$259              | \$259              | \$259              | \$337              | \$337              | \$340              | \$340              | \$340              | \$340              | \$412              |
| <b>CUTTING BOARDS (8" deep)</b>   |                    |                    |                    |                    |                    |                    |                    |                    |                    |                    |                    |                    |
| Richlite  | \$422<br>014901    | \$422<br>010432    | \$422<br>010432    | \$422<br>010432    | \$422<br>010432    | \$509<br>014287    | \$509<br>014287    | \$539<br>008035    | \$539<br>008035    | \$539<br>008035    | \$539<br>008035    | \$666<br>015066    |
| Stainless Steel 14 ga.  | \$522<br>031116    | \$522<br>010255    | \$522<br>010255    | \$522<br>010255    | \$522<br>010255    | \$656<br>009237    | \$656<br>009237    | \$663<br>001263    | \$663<br>001263    | \$663<br>001263    | \$663<br>001263    | \$839<br>009238    |
| <b>EXTENDED FLUE</b><br>(Up To 12" H)   | \$522              | \$522              | \$522              | \$522              | \$522              | \$656              | \$656              | \$663              | \$663              | \$663              | \$663              | \$839              |
| <b>LEGS 4" S/S (set of 4)</b>   | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    |
| <b>PLATE SHELF (8" deep)</b><br>Stainless Steel 14 ga.<br>(with outrigger legs) | \$522<br>031100    | \$522<br>017199    | \$522<br>017199    | \$522<br>017199    | \$522<br>017199    | \$656<br>013311    | \$656<br>013311    | \$663<br>008193    | \$663<br>008193    | \$663<br>008193    | \$663<br>008193    | \$839<br>009238    |
| <b>SECURITY PACKAGE</b>   | \$577<br>036208    | \$577              | \$577              | \$577              | \$577              | \$729<br>051633    | \$729<br>051633    | \$735<br>035284    | \$735<br>035284    | \$735<br>035284    | \$735<br>035284    | \$918<br>059754    |
| <b>STAND WITH CASTERS</b><br>Stainless Steel w/shelf                            | \$1,464<br>032544  | \$1,464<br>050613  | \$1,464<br>050613  | \$1,464<br>050598  | \$1,464<br>050598  | \$1,542<br>050599  | \$1,542<br>050599  | \$1,627<br>050616  | \$1,627<br>032545  | \$1,627<br>032545  | \$1,627<br>050643  | \$1,693<br>050617  |
| <b>THERMOSTAT KNOB GUARD</b>  | \$259              | \$259<br>051266    | \$259<br>051266    | \$259<br>051266    | \$259<br>051266    | \$337              | \$337              | \$340<br>051269    | \$340<br>051269    | \$340<br>051269    | \$340<br>051269    | \$412<br>015672    |
| <b>STREAKS (price per)</b>  | \$60.00            | \$60.00            | \$60.00            | \$60.00            | \$60.00            | \$60.00            | \$60.00            | \$60.00            | \$60.00            | \$60.00            | \$60.00            | \$60.00            |
| <b>THERMOSTATS</b>  | 2                  | 2                  | 2                  | 2                  | 2                  | 2                  | 2                  | 3                  | 3                  | 3                  | 3                  | 4                  |
| <b>SHIP WEIGHT</b>  | 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

# 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            |
|---|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|
| <b>LIST PRICE</b>   | \$10,941           | \$12,035           | \$11,630           | \$11,990           | \$13,189           | \$16,486           | \$14,115           | \$15,527           | \$19,409           | \$17,214           | \$18,935           | \$23,669           |
| <b>KW INPUT @240V</b>   | 14.3               | 14.3               | 10.9               | 14.3               | 14.3               | 17.9               | 17.9               | 17.9               | 22.3               | 21.4               | 21.4               | 26.8               |
| <b>208-240/1 AMPS @240V</b>   | 038296<br>60       | 039414<br>60       | 036498<br>46       | 033368<br>60       | 033352<br>60       | 036497<br>75       | 034138<br>75       | 034211<br>75       | 93                 | 036773<br>89       | 89                 | 112                |
| <b>208-240/3 AMPS @240V</b>   | 034027<br>39-39-26 | 033395<br>39-39-26 | 034081<br>30-30-20 | 033107<br>39-39-26 | 033660<br>39-39-26 | 033243<br>49-49-32 | 033292<br>40-52-40 | 034244<br>40-52-40 | 036268<br>49-64-49 | 033106<br>52-52-52 | 034010<br>52-52-52 | 039580<br>65-65-65 |
| <b>VOLTAGE 480</b>  | 033450<br>\$12,582 | 036137<br>\$13,840 | 039524<br>\$13,375 | 035981<br>\$13,789 | 033431<br>\$15,167 | 036672<br>\$18,959 | 033370<br>\$16,232 | 036176<br>\$17,856 | 033459<br>\$22,320 | 036153<br>\$19,796 | 038417<br>\$21,775 | 036050<br>\$27,219 |
| <b>HIGH INPUT</b><br>Call for kW/Amp rating<br>\$130 per heating element        | \$11,461           | \$12,555           | 033467<br>\$12,150 | 033369<br>\$12,510 | \$13,709           | N/A                | 036187<br>\$14,765 | 036529<br>\$16,177 | N/A                | 033962<br>\$17,994 | 036535<br>\$19,715 | N/A                |
| <b>PLATE WxD</b>  | 39"x24"            | 42"x24"            | 45"x18"            | 45"x24"            | 48"x24"            | 48"x30"            | 57"x24"            | 60"x24"            | 60"x30"            | 69"x24"            | 72"x24"            | 72"x30"            |
| <b>OVERALL WIDTH</b>  | 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"            |
| <b>OVERALL DEPTH</b>  | 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"            |
| <b>BELLY BAR</b>  | \$412              | \$412              | \$434              | \$434              | \$434              | \$434              | \$512              | \$512              | \$512              | \$578              | \$578              | \$578              |
| <b>CUTTING BOARDS (8" deep)</b>   |                    |                    |                    |                    |                    |                    |                    |                    |                    |                    |                    |                    |
| Richlite  | \$666<br>015066    | \$666<br>015066    | \$692<br>007772    | \$692<br>007772    | \$692<br>007772    | \$692<br>007772    | \$832<br>015074    | \$832<br>015074    | \$832<br>015074    | \$928<br>014866    | \$928<br>014866    | \$928<br>014866    |
| Stainless Steel 14 ga.  | \$839<br>009238    | \$839<br>009238    | \$868<br>007693    | \$868<br>007693    | \$868<br>007693    | \$868<br>007693    | \$1034<br>007837   | \$1034<br>007837   | \$1034<br>007837   | \$1157<br>007692   | \$1157<br>007892   | \$1157<br>007692   |
| <b>EXTENDED FLUE</b><br>(Up To 12" H)   | \$839              | \$839              | \$868              | \$868              | \$868              | \$868              | \$1034             | \$1034             | \$1034             | \$1157             | \$1157             | \$1157             |
| <b>LEGS 4" S/S (set of 4)</b>   | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    | \$211<br>060482    |
| <b>PLATE SHELF (8" deep)</b><br>Stainless Steel 14 ga.<br>(with outrigger legs) | \$839<br>009239    | \$839<br>009239    | \$868<br>002704    | \$868<br>002704    | \$868<br>002704    | \$868<br>002704    | \$1034<br>001223   | \$1034<br>001223   | \$1034<br>001223   | \$1157<br>007233   | \$1157<br>007233   | \$1157<br>007233   |
| <b>SECURITY PACKAGE</b>   | \$918<br>059754    | \$918<br>059754    | \$960<br>035283    | \$960<br>035283    | \$960<br>035283    | \$960<br>035283    | \$1140<br>035300   | \$1140<br>035300   | \$1140<br>035300   | \$1,279<br>032984  | \$1,279<br>032984  | \$1,279<br>032984  |
| <b>STAND WITH CASTERS</b><br>Stainless Steel w/shelf                            | \$1,693<br>050601  | \$1,693<br>050601  | \$1,843<br>050618  | \$1,843<br>050602  | \$1,843<br>050602  | \$1,843<br>050645  | \$2,224<br>050603  | \$2,224<br>050603  | \$2,224<br>050646  | \$2,493<br>050604  | \$2,493<br>050604  | \$2,493<br>050647  |
| <b>THERMOSTAT KNOB GUARD</b>  | \$412<br>015672    | \$412<br>015672    | \$434<br>051271    | \$434<br>051271    | \$434<br>051271    | \$434<br>051271    | \$512<br>051272    | \$512<br>051272    | \$512<br>051272    | \$578<br>051273    | \$578<br>051273    | \$578<br>051273    |
| <b>STREAKS (price per)</b>  | \$60.00            | \$60.00            | \$60.00            | \$60.00            | \$60.00            | \$60.00            | \$60.00            | \$60.00            | \$60.00            | \$60.00            | \$60.00            | \$60.00            |
| <b>THERMOSTATS</b>  | 4                  | 4                  | 4                  | 4                  | 4                  | 4                  | 5                  | 5                  | 5                  | 6                  | 6                  | 6                  |
| <b>SHIP WEIGHT</b>  | 455 lbs.           | 485 lbs.           | 485 lbs.           | 485 lbs.           | 485 lbs.           | 600 lbs.           | 610 lbs.           | 610 lbs.           | 650 lbs.           | 730 lbs.           | 760 lbs.           | 845 lbs.           |



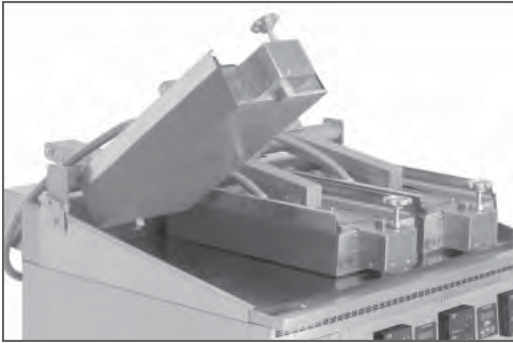
## STANDARD ACCESSORIES

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



# GRIDDLES Accessories

## 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<br>240V | AMPS<br>240V | Width   | Depth   | Thermostats | Ship<br>Weight | LIST<br>PRICE |
|---------------------------------|----------|------------|--------------|---------|---------|-------------|----------------|---------------|
| Top-Side Cooking Head 208-240/1 | 033638   | 4.8        | 20           | 10 1/2" | 20"     | 1           | 50 lbs.        | \$6,292       |
| Top-Side Cooking Head Auto Lift | 033958   | 4.8        | 20           | 10 1/2" | 20"     | 1           | 70 lbs.        | \$8,200       |
| Top-Side Mounting Assembly 24   | 033676   |            |              | 25"     | 34 5/8" |             | 70 lbs.        | \$1,825       |
| Top-Side Mounting Assembly 27   | 033677   |            |              | 28"     | 34 5/8" |             | 70 lbs.        | \$1,825       |
| Top-Side Mounting Assembly 30   | 033678   |            |              | 31"     | 34 5/8" |             | 70 lbs.        | \$1,825       |
| Top-Side Mounting Assembly 36   | 033679   |            |              | 37"     | 34 5/8" |             | 70 lbs.        | \$1,825       |
| Top-Side Mounting Assembly 42   | 033680   |            |              | 43"     | 34 5/8" |             | 90 lbs.        | \$2,225       |
| Top-Side Mounting Assembly 48   | 033681   |            |              | 49"     | 34 5/8" |             | 90 lbs.        | \$2,225       |
| Top-Side Mounting Assembly 60   | 033682   |            |              | 61"     | 34 5/8" |             | 110 lbs.       | \$2,748       |
| Top-Side Mounting Assembly 72   | 033557   |            |              | 73"     | 34 5/8" |             | 120 lbs.       | \$2,748       |

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 .....\$60.00  
017220, Streaks, 2 per inch .....\$60.00

### ACCESSORIES:

038522, Cooking Sheets (12 sheets per pack) .....\$412

# Drop-In Miraclean® & Teppanyaki **GRIDDLES**

## Drop-In Miraclean® Griddles

ALL THE SAME STANDARD MIRACLEAN FEATURES - See page 17

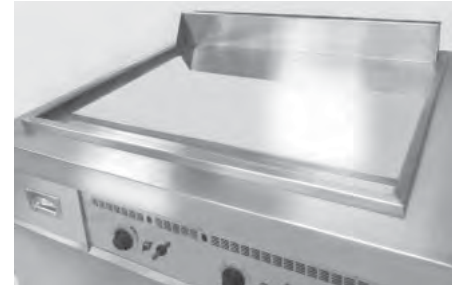
### OPTIONS

- 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 Klenszer

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   | \$8,276            | \$10,661           | \$11,035           | \$13,189           |
| BTU INPUT (NAT GAS)                                      | 034206<br>60,000   | 033661<br>55,000   | 035980<br>60,000   | 036937<br>90,000   |
| BTU INPUT (LP GAS)                                       | 033978<br>60,000   | 034173<br>55,000   | 039456<br>60,000   | 90,000             |
| KW INPUT @240V   | 7.1                | 8.2                | 10.7               | 14.3               |
| 208-240/3 AMPS @240V                                     | 035263<br>15-26-15 | 033996<br>20-20-20 | 033299<br>26-26-26 | 033342<br>39-39-26 |
| VOLTAGE 480  | 036308<br>\$9,517  | 036410<br>\$12,260 | 034183<br>\$12,690 | \$15,167           |
| HIGH INPUT<br>\$130 per heating element                  | \$8,536            | \$11,051           | \$11,425           | \$13,709           |
| 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)<br>Additional thermostats - \$682 each | 2                  | 2                  | 2                  | 2                  |
| THERMOSTATS (ELECTRIC)                                   | 2                  | 3                  | 3                  | 4                  |
| STREAKS (price per)                                      | \$60.00            | \$60.00            | \$60.00            | \$60.00            |
| 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



NOTE: Customer must provide specifications and approve drawings.

|   |                        |
|---|------------------------|
| MIRACLEAN® Plate                          | \$8.75 per square inch |
| Polished Steel Plate                      | \$7.50 per square inch |
| Front Trough                              | \$735.00               |
| Heating Section 24" x 18" (electric only) | \$3,138.00             |
| S/S Perimeter                             | \$615.00               |
| 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.    | \$7,780    |
| 18 PASTA | 014300           | 135,000     | 039434          | 90,000     | 8.5                   | 46 1/2"        | 33 1/2" | 19 3/8" | 235 lbs.    | \$9,700    |
| 20 PASTA | 018669           | 135,000     | 016111          | 90,000     | 13.5                  | 46 1/2"        | 35 1/2" | 21 3/8" | 250 lbs.    | \$11,070   |
| 24 PASTA | 025786           | 165,000     | 028778          | 145,000    | 19.0                  | 46 1/2"        | 39 1/2" | 25 3/8" | 300 lbs.    | \$12,510   |



## STANDARD ACCESSORIES

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

## OPTIONS:

|  |           |
|--|-----------|
| Basket-Lift (BL).....  | \$1,925   |
| Common drain manifold  |           |
| Battery of 2 .....   | \$352     |
| Battery of 3 .....   | \$711     |
| Drainboard S/S (12"D)* 1st pasta cooker .....  | \$646.60  |
| (On batteries, add \$15.00 for each additional drainboard inch after first pasta cooker) |           |
| Faucet, S/S with Jointed Neck .....  | \$537.50  |
| Flue, 36" High .....   | \$407.00  |
| Manual Fill .....  | NO CHARGE |
| Rinse Tank   |           |
| 14 PASTA .....   | \$3,615   |
| 18 PASTA .....   | \$4,067   |
| 20 PASTA .....   | \$4,176   |
| 24 PASTA .....   | \$5,365   |
| Rinse Tank Overflow Tube .....   | \$223     |
| Sauce Warmer, 14 PASTA Electric .....  | \$3,562   |
| 480 Voltage 14 PASTA Electric .....  | \$9,520   |
| 480 Voltage 18 PASTA Electric .....  | \$11,696  |
| 480 Voltage 20 PASTA Electric .....  | \$13,260  |
| 480 Voltage 24 PASTA Electric .....  | \$15,696  |
| Water Depth, 7 1/2", Additional Charge   |           |
| 14 PASTA .....   | \$529     |
| 18 PASTA .....   | \$599     |
| 20 PASTA .....   | \$599     |
| 24 PASTA .....   | \$599     |
| 039542, Casters (set of 4), 4 lbs. ....  | \$276     |

## 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. ....           | \$493.25 |
| 061725, 14 Split Pasta,                                 |          |
| 11 7/8" L x 6 1/4" W x 5 3/8" D, 3 lbs. ....            | \$281.50 |
| 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. ....           | \$569.69 |
| 061798, 18 Split Pasta,                                 |          |
| 15 3/8" L x 8" W x 5 3/8" D, 4 lbs. ....                | \$332.00 |
| 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. ....           | \$670.00 |
| 061810, 20 Split Pasta,                                 |          |
| 17 5/8" L x 9 1/4" W x 5 3/8" D, 5 lbs. ....            | \$350.50 |
| 061839, 24 Split Pasta,                                 |          |
| 21 5/8" L x 11 1/4" W x 5 3/8" D, 7 lbs. ....           | \$499.99 |

### S/S INDIVIDUAL SERVING HOLDER

|   |          |
|---|----------|
| 036605, 2" x 4" x 5" .....                        | \$107.50 |
| 061858, 4" x 4" x 5", 2 lbs. ....                 | \$116.85 |
| 061837, 4" x 4" x 7 1/2", 2 lbs. ....             | \$170.65 |
| 061786, 5" L x 6" W x 5" D with hook, 2 lbs. .... | \$196.50 |
| 061788, 6" L x 6" W x 5" D, 2 lbs. ....           | \$187.50 |
| 061834, Round, 5 1/2" W x 7" D, 2 lbs. ....       | \$199.50 |

### \*PASTA CAROUSEL

|  |          |
|--|----------|
| 018207, 14 Full Custom Pasta Carousel (holds 9), 4 lbs. .... | \$319.79 |
| 018873, 18 & 20 Full Custom Pasta Carousel (holds 16) .....  | \$464.25 |
| 005253, Custom Pasta System Pockets, 1/2 lb. ....            | \$16.29  |

### STAINLESS STEEL SCREEN

|  |          |
|--|----------|
| 061708, 14 Grid S/S Pasta, 1 lb. ....  | \$163.00 |
| 061709, 18 Grid S/S Pasta, 2 lbs. .... | \$165.90 |
| 034785, 20 Grid S/S Pasta, 2 lbs. .... | \$162.49 |
| 061710, 24 Grid S/S Pasta .....        | \$138.50 |

### PASTA SENSOR BRUSH

|                       |         |
|-----------------------|---------|
| 009297, 1/4 lbs. .... | \$19.89 |
|-----------------------|---------|

\*Price without Pockets - Pockets sold individually

# Custom Pasta System & Drop-in Fryers **PASTA**

Custom Bulk Pasta Basket



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<br>Gallon   | Overall<br>Height | Depth | Width   | Ship<br>Weight | LIST<br>PRICE     |
|------------------------------|----------------------------|-------------------|-------|---------|----------------|-------------------|
| 001846<br>14 PASTA 208-240/3 | 240V 15.5 kW 32-56-32 Amps | 7                 | 46"   | 31 1/2" | 15 3/8"        | 140 lbs. \$8,278  |
| 001847<br>18 PASTA 208-240/3 | 240V 21.4 kW 52-52-52 Amps | 10.6              | 46"   | 33 1/2" | 19 3/8"        | 215 lbs. \$10,170 |
| 017635<br>20 PASTA 208-240/3 | 240V 21.4 kW 52-52-52 Amps | 17                | 46"   | 35 1/2" | 21 3/8"        | 235 lbs. \$11,530 |
| 032840<br>24 PASTA 208-240/3 | 240V 28.6 kW 79-79-52 Amps | 24                | 46"   | 39 1/2" | 25 3/8"        | 285 lbs. \$13,649 |

## 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<br>PART NO. | NAT GAS<br>BTU | LP GAS<br>BTU | Oil/Water<br>Capacity | Cooking<br>Area   | Counter Top<br>Cut Depth | Counter Top<br>Cut Width | Ship<br>Weight | LIST<br>PRICE |
|-------------|---------------------|----------------|---------------|-----------------------|-------------------|--------------------------|--------------------------|----------------|---------------|
| 10x11 BBDI  | 036479              | 54,000         | 50,000        | 26 lbs.               | 10 3/4" x 11 3/4" | 20"                      | 11 3/4"                  | 110 lbs.       | \$3,794       |
| 14 BBDI     | 036058              | 87,000         | 90,000        | 38 lbs.               | 14" x 14"         | 22 1/4"                  | 14 3/4"                  | 125 lbs.       | \$5,211       |
| 14 PASTA DI | 026817              | 109,000        | 109,000       | 5.5 gal               | 14" x 14"         | 26"                      | 14 3/4"                  | 125 lbs.       | \$8,558       |

## ELECTRIC UNITS

For kW rating @ 208V, multiply by .752

| MODEL                           | Oil/Water<br>Capacity      | Cooking<br>Area | Counter Top<br>Cut Depth | Counter Top<br>Cut Width | Ship<br>Weight | LIST<br>PRICE |
|---------------------------------|----------------------------|-----------------|--------------------------|--------------------------|----------------|---------------|
| 036395<br>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.       | \$3,834       |
| 037568<br>14 BBDI 208-240/3     | 240V 15.5 kW 37-37-37 Amps | 44 lbs.         | 14" x 14"                | 22 1/4"                  | 125 lbs.       | \$5,351       |
| 008448<br>14 PASTA DI 208-240/3 | 240V 15.5 kW 33-56-33 Amps | 7 gal.          | 14" x 14"                | 26"                      | 125 lbs.       | \$9,105       |



# ACCESSORIES Heating Equipment

## 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.     | \$1,542    |
| B2 HI | 240     | 1.8            | 9          | 16 5/8" | 13"   | 30 3/8" | No Charge   | 60 lbs.     | \$1,957    |



## Gas Hot Plate

### STANDARD FEATURES

- Two and four burner models available
- Heavy duty burners
- Manual gas valve
- Stainless Steel Cabinet

### OPTIONS

- Spark ignition

The Keating Hotplate is available in gas only, with 2 or 4 burner models. Features include heavy duty burners with a manual gas valve, removable grates and drip pans, and stainless steel burners.



MG2 gas model

| MODEL  | NAT GAS PART NO. | LP GAS PART NO. | BTU Input | Height  | Width | Depth   | Spark Ignition | Ship Weight | LIST PRICE |
|--------|------------------|-----------------|-----------|---------|-------|---------|----------------|-------------|------------|
| MG2 30 | 032886           | 034037          | 30,000    | 16 5/8" | 13"   | 30 1/2" | \$150          | 140 lbs.    | \$1,180    |
| MG4 30 | 033468           |                 | 60,000    | 16 5/8" | 26"   | 30 1/2" | \$300          | 160 lbs.    | \$2,398    |



### OPTIONS:

- Spark Ignition
- MG2 ..... \$150
  - MG4 ..... \$300



|   |                      |  |                      |
|---|----------------------|--|----------------------|
| 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                    |
| <b>Baskets</b>                          |                      | <b>Griddles, MIRACLEAN®</b> .....          | <b>17</b>            |
| 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                   | <b>Custom Pasta™ System</b> .....          | <b>24</b>            |
| 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                   |
| <b>Filters</b> .....                    | <b>12</b>            | 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                   |
| <b>Fryers, Instant Recovery®</b> .....  | <b>1</b>             | 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                    | <b>Top-Side™ Cooker</b> .....              | <b>22</b>            |
| 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](http://www.keatingofchicago.com)

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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.

### PRICES EFFECTIVE JANUARY 1, 2019 TO MAY 31, 2020

- 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.

- **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.**

- 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.**

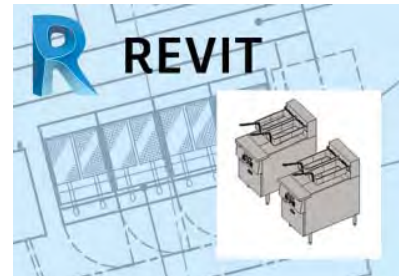
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- accurate cost information

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Keating equipment is ETL and NSF Approved where applicable.



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