



"Serving Those Who Serve The Very Best"

1-800-KEATING
keatingofchicago.com



KEATING COMMERCIAL COOKING EQUIPMENT PRICE LIST

Prices Effective: January 1st, 2019
to March 31st, 2021

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
- 062183 10x11TS NAT GAS
- 032891 14AA NAT GAS
- 032895 18AA NAT GAS
- 060860 14BB NAT GAS
- 038471 18BB NAT GAS
- 062203 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_x burner technology
- Easy one button on/off operation
- Digital Timer
- Dramatically cuts the expense of fat
- Largest cold zone
- Instant-On™ immediate thermostat response

STANDARD ACCESSORIES

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



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 | NAT GAS PART NO. | NAT GAS BTU | LP GAS PART NO. | LP GAS BTU | Oil Capacity | Frying Area | Overall Height | Depth | Width | Ship Weight | LIST PRICE |
|----------------------|------------------|--------------|-----------------|------------|--------------|-------------------|----------------|---------|---------|-------------|------------|
| 10x11 CMBB 208-240/3 | 036429 | 240V 8.9 kW | 21-21-21 Amps | | 30 lbs. | 10 3/4" x 11 3/4" | 27 1/4" | 25 1/4" | 12 3/8" | 120 lbs. | \$4,260 |
| 10x11 CMBB 480/3 | 036399 | 480V 8.9 kW | 11-11-11 Amps | | 30 lbs. | 10 3/4" x 11 3/4" | 27 1/4" | 25 1/4" | 12 3/8" | 120 lbs. | \$4,900 |
| 10x11 CMTS 208-240/3 | 036476 | 240V 13.6 kW | 33-33-33 Amps | | 30 lbs. | 10 3/4" x 11 3/4" | 27 1/4" | 25 1/4" | 12 3/8" | 120 lbs. | \$5,244 |
| 10x11 CMTS 480/3 | 036405 | 480V 13.6 kW | 16-16-16 Amps | | 30 lbs. | 10 3/4" x 11 3/4" | 27 1/4" | 25 1/4" | 12 3/8" | 120 lbs. | \$6,030 |
| 14 CMBB 208-240/3 | 036390 | 240V 15.5 kW | 37-37-37 Amps | | 44 lbs. | 14" x 14" | 27 1/4" | 27 1/2" | 15 3/8" | 130 lbs. | \$6,253 |
| 14 CMBB 480/3 | 036392 | 480V 15.5 kW | 19-19-19 Amps | | 44 lbs. | 14" x 14" | 27 1/4" | 27 1/2" | 15 3/8" | 130 lbs. | \$7,191 |
| 14 CMTS 208-240/3 | 036560 | 240V 23.2 kW | 56-56-56 Amps | | 44 lbs. | 14" x 14" | 27 1/4" | 27 1/2" | 15 3/8" | 130 lbs. | \$7,171 |
| 14 CMTS 480/3 | 036391 | 480V 23.2 kW | 28-28-28 Amps | | 44 lbs. | 14" x 14" | 27 1/4" | 27 1/2" | 15 3/8" | 130 lbs. | \$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

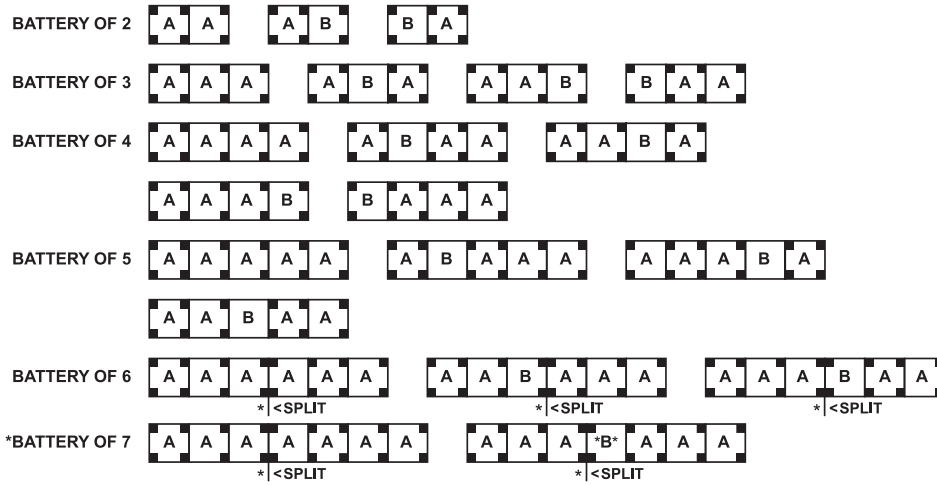
10x11CM ACCESSORIES:

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

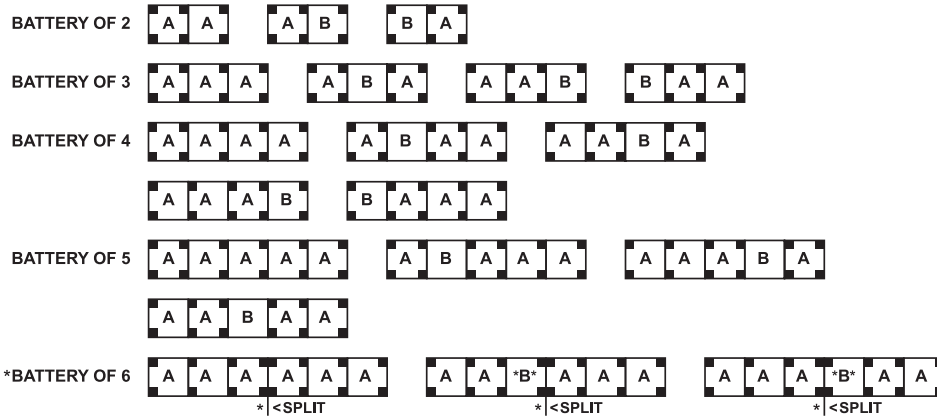
14CM ACCESSORIES:

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

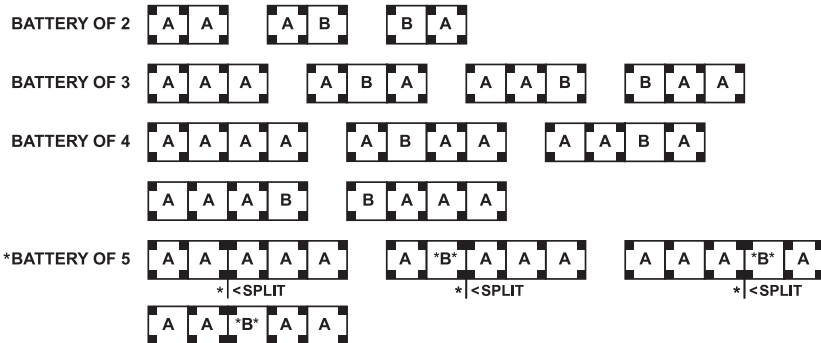
14" MODELS




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 |
|------------------------------|------|---------|---------------|--------------|-------------------|----------------|---------|---------|-------------|------------|
| 036409 10x11 BB 208-240/3 | 240V | 8.9 kW | 21-21-21 Amps | 30 lbs. | 10 3/4" x 11 3/4" | 46" | 25 1/4" | 12 3/8" | 110 lbs. | \$4,260 |
| 036612 10x11 BB 480/3 | 480V | 8.9 kW | 11-11-11 Amps | 30 lbs. | 10 3/4" x 11 3/4" | 46" | 25 1/4" | 12 3/8" | 110 lbs. | \$4,900 |
| 036575 10x11 TS 208-240/3 | 240V | 13.6 kW | 33-33-33 Amps | 30 lbs. | 10 3/4" x 11 3/4" | 46" | 25 1/4" | 12 3/8" | 125 lbs. | \$5,245 |
| 036729 10x11 TS 480/3 | 480V | 13.6 kW | 16-16-16 Amps | 30 lbs. | 10 3/4" x 11 3/4" | 46" | 25 1/4" | 12 3/8" | 125 lbs. | \$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 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 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 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 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 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 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 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 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) | |
| 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) | |
| 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 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 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 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 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) | |
| 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).



Casters Optional



OPTIONS:

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

Portable Basket Rack

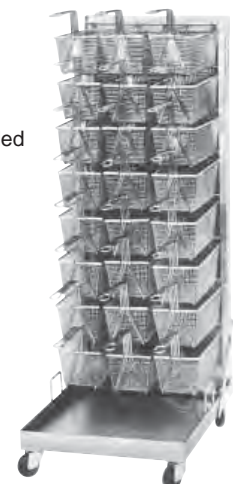
STANDARD FEATURES

- 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



Casters Optional

Safe & Easy® Under Fryer Filter

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

| MODEL | PART NO. | Oil Capacity (Liquid Only) | Voltage | HP | AMPS | Height | Depth | Width | Ship Weight | LIST PRICE |
|---------|----------|----------------------------|---------|-----|------|---------|---------|---------|-------------|------------|
| SE14 | 034321 | 50 lbs. | 120 | 1/3 | 6 | 17 7/8" | 29 7/8" | 12 7/8" | 130 lbs. | \$6,800 |
| 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.



1 LX
One hanging light.



2 LOR
Two lights or three lights, open ended bracket with pan and screen.



2 LOWS
Two lights or three lights, open ended bracket, swivel wall mount.

* = 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 |
| 2LWS 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 |
| 3LWS* ■ | 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. (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 |



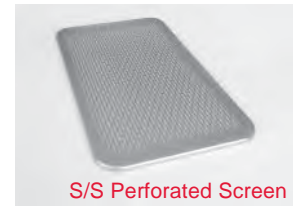
Bulbs



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 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.



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

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

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 |
|---|------------------|------------------|------------------|------------------|------------------|------------------|------------------|------------------|------------------|------------------|-------------------|------------------|
| LIST PRICE | \$7,752 | \$7,297 | \$8,027 | \$7,524 | \$8,276 | \$8,592 | \$9,450 | \$9,692 | \$10,032 | \$11,035 | \$13,794 | \$10,613 |
| BTU INPUT (NAT GAS) | 032918 60,000 | 033356 60,000 | 033120 60,000 | 032279 60,000 | 033093 60,000 | 032919 60,000 | 032920 60,000 | 033139 60,000 | 032188 60,000 | 032921 90,000 | 034080 109,500 | 033364 90,000 |
| BTU INPUT (LP GAS) | 035281 60,000 | 035991 60,000 | 039552 60,000 | 033406 60,000 | 033667 60,000 | 039394 60,000 | 034048 60,000 | 033412 60,000 | 033138 60,000 | 034057 90,000 | 036757 109,500 | 039316 90,000 |
| PLATE WxD | 24"x24" | 24"x18" | 27"x18" | 24"x24" | 27"x24" | 27"x24" | 30"x24" | 33"x18" | 33"x24" | 36"x24" | 36"x30" | 39"x18" |
| OVERALL WIDTH | 24 1/2" | 27 1/2" | 27 1/2" | 27 1/2" | 27 1/2" | 30 1/2" | 30 1/2" | 36 1/2" | 36 1/2" | 36 1/2" | 36 1/2" | 42 1/2" |
| OVERALL DEPTH | 30 5/8" | 24 5/8" | 24 5/8" | 30 5/8" | 30 5/8" | 30 5/8" | 30 5/8" | 24 5/8" | 30 5/8" | 30 5/8" | 36 5/8" | 24 5/8" |
| BELLY BAR | \$259 | \$259 | \$259 | \$259 | \$259 | \$337 | \$337 | \$340 | \$340 | \$340 | \$340 | \$412 |
| CUTTING BOARDS (8" deep) | \$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 |
| EXTENDED FLUE (Up To 12" H) | \$522 | \$522 | \$522 | \$522 | \$522 | \$656 | \$656 | \$663 | \$663 | \$663 | \$663 | \$839 |
| LEGS 4" S/S (set of 4) | \$211 | \$211 | \$211 | \$211 | \$211 | \$211 | \$211 | \$211 | \$211 | \$211 | \$211 | \$211 |
| | 060482 | 060482 | 060482 | 060482 | 060482 | 060482 | 060482 | 060482 | 060482 | 060482 | 060482 | 060482 |
| PLATE SHELF (8" deep) | \$522 | \$522 | \$522 | \$522 | \$522 | \$656 | \$656 | \$663 | \$663 | \$663 | \$663 | \$839 |
| Stainless Steel 14 ga. (with outrigger legs) | 031100 | 017199 | 017199 | 017199 | 017199 | 013311 | 013311 | 008193 | 008193 | 008193 | 008193 | 009239 |
| SECURITY PACKAGE | \$577 | \$577 | \$577 | \$577 | \$577 | \$727 | \$727 | \$735 | \$735 | \$735 | \$735 | \$928 |
| | | | | | | 036973 | 036973 | 034285 | 034285 | 034285 | 034285 | 036209 |
| STAND WITH CASTERS | \$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 |
| THERMOSTAT KNOB GUARD | \$259 | \$259 | \$259 | \$259 | \$259 | \$337 | \$337 | \$340 | \$340 | \$340 | \$340 | \$412 |
| | | 051266 | 051266 | 051266 | 051266 | | | 051269 | 051269 | 051269 | 051269 | 015672 |
| STREAKS (price per) | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 |
| BURNERS | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 3 | 3 | 3 |
| THERMOSTATS | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 |
| Additional thermostats - \$725 each | | | | | | | | | | | | |
| SHIP WEIGHT | 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 |
|---|------------------|------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|
| LIST PRICE | \$10,941 | \$12,035 | \$11,630 | \$11,990 | \$13,189 | \$16,486 | \$14,115 | \$15,527 | \$19,409 | \$17,214 | \$18,935 | \$23,669 |
| BTU INPUT (NAT GAS) | 032269 90,000 | 033960 90,000 | 033131 120,000 | 032923 120,000 | 032885 120,000 | 033267 146,000 | 032924 150,000 | 032925 150,000 | 033269 182,500 | 032926 180,000 | 032927 180,000 | 033438 219,000 |
| BTU INPUT (LP GAS) | 034082 90,000 | 039508 90,000 | 036318 120,000 | 033407 120,000 | 034038 120,000 | 033966 146,000 | 033048 150,000 | 034040 150,000 | 036351 182,500 | 033320 180,000 | 032976 180,000 | 033439 219,000 |
| PLATE WxD | 39"x24" | 42"x24" | 45"x18" | 45"x24" | 48"x24" | 48"x30" | 57"x24" | 60"x24" | 60"x30" | 69"x24" | 72"x24" | 72"x30" |
| OVERALL WIDTH | 42 1/2" | 42 1/2" | 48 1/2" | 48 1/2" | 48 1/2" | 48 1/2" | 60 1/2" | 60 1/2" | 60 1/2" | 72 1/2" | 72 1/2" | 72 1/2" |
| OVERALL DEPTH | 30 5/8" | 30 5/8" | 24 5/8" | 30 5/8" | 30 5/8" | 36 5/8" | 30 5/8" | 30 5/8" | 36 5/8" | 30 5/8" | 30 5/8" | 36 5/8" |
| BELLY BAR | \$412 | \$412 | \$434 | \$434 | \$434 | \$434 | \$512 | \$512 | \$512 | \$578 | \$578 | \$578 |
| CUTTING BOARDS (8" deep) | \$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 |
| EXTENDED FLUE (Up To 12" H) | \$839 | \$839 | \$868 | \$868 | \$868 | \$868 | \$1034 | \$1034 | \$1034 | \$1,157 | \$1,157 | \$1,157 |
| LEGS 4" S/S (set of 4) | \$211 | \$211 | \$211 | \$211 | \$211 | \$211 | \$211 | \$211 | \$211 | \$211 | \$211 | \$211 |
| | 060482 | 060482 | 060482 | 060482 | 060482 | 060482 | 060482 | 060482 | 060482 | 060482 | 060482 | 060482 |
| PLATE SHELF (8" deep) | \$839 | \$839 | \$868 | \$868 | \$868 | \$868 | \$1034 | \$1034 | \$1034 | \$1,157 | \$1,157 | \$1,157 |
| Stainless Steel 14 ga. (with outrigger legs) | 009239 | 009239 | 002704 | 002704 | 002704 | 002704 | 001223 | 001223 | 001223 | 007233 | 007233 | 007233 |
| SECURITY PACKAGE | \$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 |
| STAND WITH CASTERS | \$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 |
| THERMOSTAT KNOB GUARD | \$412 | \$412 | \$434 | \$434 | \$434 | \$434 | \$512 | \$512 | \$512 | \$578 | \$578 | \$578 |
| | 015672 | 015672 | 051271 | 051271 | 051271 | 051271 | 015272 | 015272 | 015272 | 015273 | 015273 | 015273 |
| STREAKS (price per) | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 |
| BURNERS | 3 | 3 | 4 | 4 | 4 | 4 | 5 | 5 | 5 | 6 | 6 | 6 |
| THERMOSTATS | 2 | 2 | 2 | 2 | 2 | 2 | 3 | 3 | 3 | 3 | 3 | 3 |
| Additional thermostats - \$725 each | | | | | | | | | | | | |
| SHIP WEIGHT | 455 lbs. | 455 lbs. | 405 lbs. | 485 lbs. | 525 lbs. | 600 lbs. | 610 lbs. | 720 lbs. | 760 lbs. | 730 lbs. | 760 lbs. | 845 lbs. |



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

Gas Connection, bottom \$250.00

GRIDDLES Electric

MIRACLEAN®

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



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

| FT = Front Trough | 24x30FT | 27x24 | 27x24FT | 27x30 | 27x30FT | 30x30 | 30x30FT | 36x24 | 36x30 | 36x30FT | 36x36FT | 42x24 |
|---|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|
| LIST PRICE | \$7,752 | \$7,297 | \$8,027 | \$7,524 | \$8,276 | \$8,592 | \$9,450 | \$9,692 | \$10,032 | \$11,035 | \$13,794 | \$10,613 |
| KW INPUT @240V | 7.1 | 5.5 | 5.5 | 7.1 | 7.1 | 7.1 | 7.1 | 8.2 | 10.7 | 10.7 | 13.4 | 10.9 |
| 208-240/1 AMPS @240V | 036256 30 | 036069 23 | | 034097 30 | | 033411 30 | 039385 30 | 034101 34 | 039398 45 | 039555 45 | 56 | 46 |
| 208-240/3 AMPS @240V | 032189 15-26-15 | 034170 11-20-11 | 036594 11-20-11 | 034123 15-26-15 | 036061 15-26-15 | 033399 15-26-15 | 035234 15-26-15 | 033022 20-20-20 | 032187 26-26-26 | 033104 26-26-26 | 033464 32-32-32 | 034063 30-30-20 |
| VOLTAGE 480 | 038523 \$8,915 | 035989 \$8,392 | | 033242 \$8,653 | | 034203 \$9,517 | 036115 \$10,868 | 039372 \$11,146 | 033423 \$11,537 | 039334 \$12,690 | 036336 \$15,863 | \$12,205 |
| HIGH INPUT Call for KW/Amp rating \$130 per heating element | 036188 \$8,012 | | | 036715 \$7,784 | | 036200 \$8,536 | | | | 033037 \$11,425 | N/A | \$11,133 |
| PLATE WxD | 24"x24" | 24"x18" | 27"x24" | 24"x24" | 27"x24" | 27"x24" | 30"x24" | 33"x18" | 33"x24" | 36"x24" | 36"x30" | 39"x18" |
| OVERALL WIDTH | 24 1/2" | 27 1/2" | 27 1/2" | 27 1/2" | 27 1/2" | 30 1/2" | 30 1/2" | 36 1/2" | 36 1/2" | 36 1/2" | 36 1/2" | 42 1/2" |
| OVERALL DEPTH | 30 5/8" | 24 5/8" | 24 5/8" | 30 5/8" | 30 5/8" | 30 5/8" | 30 5/8" | 24 5/8" | 30 5/8" | 30 5/8" | 36 5/8" | 24 5/8" |
| BELLY BAR | \$259 | \$259 | \$259 | \$259 | \$259 | \$337 | \$337 | \$340 | \$340 | \$340 | \$340 | \$412 |
| CUTTING BOARDS (8" deep) | | | | | | | | | | | | |
| Richlite | \$422 014901 | \$422 010432 | \$422 010432 | \$422 010432 | \$422 010432 | \$509 014287 | \$509 014287 | \$539 008035 | \$539 008035 | \$539 008035 | \$539 008035 | \$666 015066 |
| Stainless Steel 14 ga. | \$522 031116 | \$522 010255 | \$522 010255 | \$522 010255 | \$522 010255 | \$656 009237 | \$656 009237 | \$663 001263 | \$663 001263 | \$663 001263 | \$663 001263 | \$839 009238 |
| EXTENDED FLUE (Up To 12" H) | \$522 | \$522 | \$522 | \$522 | \$522 | \$656 | \$656 | \$663 | \$663 | \$663 | \$663 | \$839 |
| LEGS 4" S/S (set of 4) | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 |
| PLATE SHELF (8" deep) Stainless Steel 14 ga. (with outrigger legs) | \$522 031100 | \$522 017199 | \$522 017199 | \$522 017199 | \$522 017199 | \$656 013311 | \$656 013311 | \$663 008193 | \$663 008193 | \$663 008193 | \$663 008193 | \$839 009238 |
| SECURITY PACKAGE | \$577 036208 | \$577 | \$577 | \$577 | \$577 | \$729 051633 | \$729 051633 | \$735 035284 | \$735 035284 | \$735 035284 | \$735 035284 | \$918 059754 |
| STAND WITH CASTERS Stainless Steel w/shelf | \$1,464 032544 | \$1,464 050613 | \$1,464 050613 | \$1,464 050598 | \$1,464 050598 | \$1,542 050599 | \$1,542 050599 | \$1,627 050616 | \$1,627 032545 | \$1,627 032545 | \$1,627 050643 | \$1,693 050617 |
| THERMOSTAT KNOB GUARD | \$259 | \$259 051266 | \$259 051266 | \$259 051266 | \$259 051266 | \$337 | \$337 | \$340 051269 | \$340 051269 | \$340 051269 | \$340 051269 | \$412 015672 |
| STREAKS (price per) | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 |
| THERMOSTATS | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 3 | 3 | 3 | 3 | 4 |
| SHIP WEIGHT | 255 lbs. | 255 lbs. | 255 lbs. | 255 lbs. | 285 lbs. | 310 lbs. | 310 lbs. | 310 lbs. | 350 lbs. | 350 lbs. | 455 lbs. | 455 lbs. |



STANDARD ACCESSORIES

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

Electric GRIDDLES



Security Package option



Stand - Stainless Steel with shelf and casters options



Thermostat Knob Guard option

For kW rating @ 208V, multiply by .752

| FT = Front Trough | 42x30 | 42x30FT | 48x24 | 48x30 | 48x30FT | 48x36FT | 60x30 | 60x30FT | 60x36FT | 72x30 | 72x30FT | 72x36FT |
|---|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|--------------------|
| LIST PRICE | \$10,941 | \$12,035 | \$11,630 | \$11,990 | \$13,189 | \$16,486 | \$14,115 | \$15,527 | \$19,409 | \$17,214 | \$18,935 | \$23,669 |
| KW INPUT @240V | 14.3 | 14.3 | 10.9 | 14.3 | 14.3 | 17.9 | 17.9 | 17.9 | 22.3 | 21.4 | 21.4 | 26.8 |
| 208-240/1 AMPS @240V | 038296 60 | 039414 60 | 036498 46 | 033368 60 | 033352 60 | 036497 75 | 034138 75 | 034211 75 | 93 | 036773 89 | 89 | 112 |
| 208-240/3 AMPS @240V | 034027 39-39-26 | 033395 39-39-26 | 034081 30-30-20 | 033107 39-39-26 | 033660 39-39-26 | 033243 49-49-32 | 033292 40-52-40 | 034244 40-52-40 | 036268 49-64-49 | 033106 52-52-52 | 034010 52-52-52 | 039580 65-65-65 |
| VOLTAGE 480 | 033450 \$12,582 | 036137 \$13,840 | 039524 \$13,375 | 035981 \$13,789 | 033431 \$15,167 | 036672 \$18,959 | 033370 \$16,232 | 036176 \$17,856 | 033459 \$22,320 | 036153 \$19,796 | 038417 \$21,775 | 036050 \$27,219 |
| HIGH INPUT Call for kW/Amp rating \$130 per heating element | \$11,461 | \$12,555 | 033467 \$12,150 | 033369 \$12,510 | \$13,709 | N/A | 036187 \$14,765 | 036529 \$16,177 | N/A | 033962 \$17,994 | 036535 \$19,715 | N/A |
| PLATE WxD | 39"x24" | 42"x24" | 45"x18" | 45"x24" | 48"x24" | 48"x30" | 57"x24" | 60"x24" | 60"x30" | 69"x24" | 72"x24" | 72"x30" |
| OVERALL WIDTH | 42 1/2" | 42 1/2" | 48 1/2" | 48 1/2" | 48 1/2" | 48 1/2" | 60 1/2" | 60 1/2" | 60 1/2" | 72 1/2" | 72 1/2" | 72 1/2" |
| OVERALL DEPTH | 30 5/8" | 30 5/8" | 24 5/8" | 30 5/8" | 30 5/8" | 36 5/8" | 30 5/8" | 30 5/8" | 36 5/8" | 30 5/8" | 30 5/8" | 36 5/8" |
| BELLY BAR | \$412 | \$412 | \$434 | \$434 | \$434 | \$434 | \$512 | \$512 | \$512 | \$578 | \$578 | \$578 |
| CUTTING BOARDS (8" deep) | | | | | | | | | | | | |
| Richlite | \$666 015066 | \$666 015066 | \$692 007772 | \$692 007772 | \$692 007772 | \$692 007772 | \$832 015074 | \$832 015074 | \$832 015074 | \$928 014866 | \$928 014866 | \$928 014866 |
| Stainless Steel 14 ga. | \$839 009238 | \$839 009238 | \$868 007693 | \$868 007693 | \$868 007693 | \$868 007693 | \$1034 007837 | \$1034 007837 | \$1034 007837 | \$1157 007692 | \$1157 007892 | \$1157 007692 |
| EXTENDED FLUE (Up To 12" H) | \$839 | \$839 | \$868 | \$868 | \$868 | \$868 | \$1034 | \$1034 | \$1034 | \$1157 | \$1157 | \$1157 |
| LEGS 4" S/S (set of 4) | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 | \$211 060482 |
| PLATE SHELF (8" deep) Stainless Steel 14 ga. (with outrigger legs) | \$839 009239 | \$839 009239 | \$868 002704 | \$868 002704 | \$868 002704 | \$868 002704 | \$1034 001223 | \$1034 001223 | \$1034 001223 | \$1157 007233 | \$1157 007233 | \$1157 007233 |
| SECURITY PACKAGE | \$918 059754 | \$918 059754 | \$960 035283 | \$960 035283 | \$960 035283 | \$960 035283 | \$1140 035300 | \$1140 035300 | \$1140 035300 | \$1,279 032984 | \$1,279 032984 | \$1,279 032984 |
| STAND WITH CASTERS Stainless Steel w/shelf | \$1,693 050601 | \$1,693 050601 | \$1,843 050618 | \$1,843 050602 | \$1,843 050602 | \$1,843 050645 | \$2,224 050603 | \$2,224 050603 | \$2,224 050646 | \$2,493 050604 | \$2,493 050604 | \$2,493 050647 |
| THERMOSTAT KNOB GUARD | \$412 015672 | \$412 015672 | \$434 051271 | \$434 051271 | \$434 051271 | \$434 051271 | \$512 051272 | \$512 051272 | \$512 051272 | \$578 051273 | \$578 051273 | \$578 051273 |
| STREAKS (price per) | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 | \$60.00 |
| THERMOSTATS | 4 | 4 | 4 | 4 | 4 | 4 | 5 | 5 | 5 | 6 | 6 | 6 |
| SHIP WEIGHT | 455 lbs. | 485 lbs. | 485 lbs. | 485 lbs. | 485 lbs. | 600 lbs. | 610 lbs. | 610 lbs. | 650 lbs. | 730 lbs. | 760 lbs. | 845 lbs. |

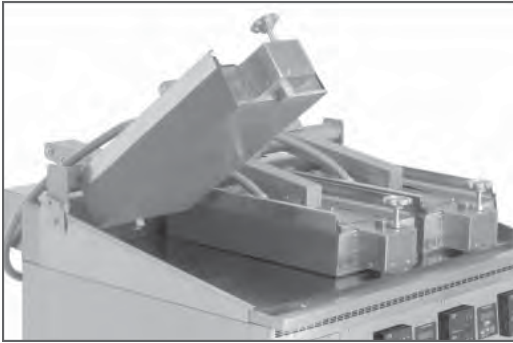


STANDARD ACCESSORIES

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

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 240V | AMPS 240V | Width | Depth | Thermostats | Ship Weight | LIST PRICE |
|---------------------------------|----------|---------|-----------|---------|---------|-------------|-------------|------------|
| Top-Side Cooking Head 208-240/1 | 033638 | 4.8 | 20 | 10 1/2" | 20" | 1 | 50 lbs. | \$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

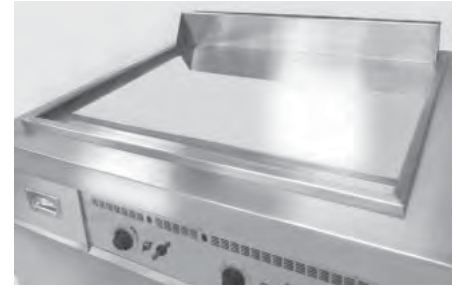
OPTIONS

- 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 60,000 | 033661 55,000 | 035980 60,000 | 036937 90,000 |
| BTU INPUT (LP GAS) | 033978 60,000 | 034173 55,000 | 039456 60,000 | 90,000 |
| KW INPUT @240V | 7.1 | 8.2 | 10.7 | 14.3 |
| 208-240/3 AMPS @240V | 035263 15-26-15 | 033996 20-20-20 | 033299 26-26-26 | 033342 39-39-26 |
| VOLTAGE 480 | 036308 \$9,517 | 036410 \$12,260 | 034183 \$12,690 | \$15,167 |
| HIGH INPUT \$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) 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 Gallon | Overall Height | Depth | Width | Ship Weight | LIST PRICE |
|------------------------------|----------------------------|-------------------|-------|---------|----------------|-------------------|
| 001846 14 PASTA 208-240/3 | 240V 15.5 kW 32-56-32 Amps | 7 | 46" | 31 1/2" | 15 3/8" | 140 lbs. \$8,278 |
| 001847 18 PASTA 208-240/3 | 240V 21.4 kW 52-52-52 Amps | 10.6 | 46" | 33 1/2" | 19 3/8" | 215 lbs. \$10,170 |
| 017635 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 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 PART NO. | NAT GAS BTU | LP GAS BTU | Oil/Water Capacity | Cooking Area | Counter Top Cut Depth | Counter Top Cut Width | Ship Weight | LIST PRICE |
|-------------|---------------------|----------------|---------------|-----------------------|-------------------|--------------------------|--------------------------|----------------|---------------|
| 10x11 BBDI | 036479 | 54,000 | 50,000 | 26 lbs. | 10 3/4" x 11 3/4" | 20" | 11 3/4" | 110 lbs. | \$3,794 |
| 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 Capacity | Cooking Area | Counter Top Cut Depth | Counter Top Cut Width | Ship Weight | LIST PRICE |
|---------------------------------|----------------------------|-----------------|--------------------------|--------------------------|----------------|------------------|
| 036395 10x11 BBDI 208-240/3 | 240V 8.9 kW 22-22-22 Amps | 30 lbs. | 10 3/4" x 11 3/4" | 20" | 11 3/4" | 110 lbs. \$3,834 |
| 037568 14 BBDI 208-240/3 | 240V 15.5 kW 37-37-37 Amps | 44 lbs. | 14" x 14" | 22 1/4" | 14 3/4" | 125 lbs. \$5,351 |
| 008448 14 PASTA DI 208-240/3 | 240V 15.5 kW 33-56-33 Amps | 7 gal. | 14" x 14" | 26" | 14 3/4" | 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 |
| Baskets | | Griddles, MIRACLEAN® | 17 |
| Fryer..... | 3, 5, 6, 7, 8, 9, 10 | Accessories | 17 |
| Pasta | 24 | Drop-In..... | 23 |
| Basket Rack - Portable..... | 11 | Standard Gas | 18, 19 |
| Belly Bars | 19, 21 | Standard Electric..... | 20, 21 |
| Cancellation Charge..... | 29 | Standard Features/Options..... | 17, 19, 21 |
| Caster Placement Battery Splitting..... | 4 | Teppanyaki..... | 23 |
| Cleaning Supplies..... | 15 | Top-Side™ Cooker | 22 |
| Computer..... | 1, 3, 6, 7, 8, 9, 10 | Griddle Stands | 19, 21 |
| Cooking Sheets | 17, 22 | Hot Plate | 26 |
| Counter Hot Food Warmers | 14, 15, 26 | Keep Krisp® Accessories..... | 15 |
| Counter Model Fryers..... | 3 | Keep Krisps® | 14, 15 |
| Covers - Flush..... | 3, 5, 6, 7, 8, 9, 10 | Klenzer (Keating)..... | 15 |
| Custom Line-Up | 16 | Custom Pasta™ System | 24 |
| Cutting Boards - Griddle | 19, 21 | Accessories | 24 |
| Delivery Time | 29 | Drop-In..... | 25 |
| Drop-In Equipment..... | 23, 25 | Faucet | 24 |
| Filter Aid (Acidox) Filter Powder..... | 13 | Rinse Tank..... | 24 |
| Filters | 12 | Sauce Warmer..... | 24 |
| Central (Safe & Easy®) | 12 | Plate Shelves..... | 19, 21 |
| Portable | 13 | Preparation and Service Area..... | 11 |
| Under Fryer (Safe & Easy®) | 12 | Pricing Terms..... | 29 |
| Filter Paper and Supplies..... | 13 | Quick Ship | i |
| Food Warmers | 14, 15 | Returns | 29 |
| Freight Class..... | 29 | Restocking Charge | 29 |
| Fryer Grid Screens..... | 3, 5, 6, 7, 8, 9, 10 | Sales Policies..... | 29 |
| Fryers, Instant Recovery® | 1 | Sales Representatives..... | 28 |
| Accessories | 3, 5, 6, 7, 8, 9, 10 | Salting and Bagging Station | 11 |
| Counter Model | 3 | Screens - Fryers..... | 3, 5, 6, 7, 8, 9, 10 |
| Drop-In..... | 25 | Screens - Keep Krisp® | 15 |
| Models (AA, BB, TS)..... | 2 | Sea Powder | 15 |
| 10"x11" Gas & Electric | 5 | Shipping Information | 29 |
| 14" Gas & Electric | 6 | Terms and Conditions | 29 |
| 18" Gas & Electric | 7 | Top-Side™ Cooker | 22 |
| 20" Gas & Electric | 8 | | |

SALES Representatives

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- 20 STARLIPER & ASSOCIATES**
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DELAWARE (Northern),
NEW JERSEY (Southern)
(610) 363-5688 Phoenixville, PA
- 21 FLORIDA AGENTS**
FLORIDA
(727) 572-5200 St. Petersburg, FL

CANADA

- 22 TOP LINE MARKETING**
BRITISH COLUMBIA, ALBERTA
(604) 377-9101 Vancouver, BC
- 23 KEATING OF CHICAGO, INC.**
MANITOBA, SASKATCHEWAN
CALL 1-800-KEATING
- 24 HAMILTON AGENCIES**
QUEBEC, NEW FOUNDLAND,
NEW BRUNSWICK, PRINCE
EDWARD ISLAND, NOVA
SCOTIA, NUNAVUT, NORTHWEST
TERRITORY, YUKON
(514) 639-4433 Lachine, QC

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 MARCH 31, 2021

- 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.

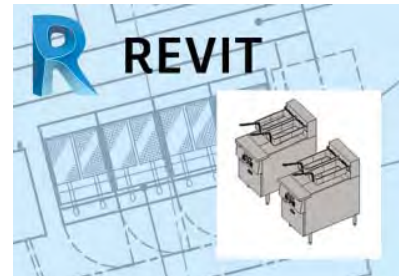
Keating of Chicago is a fourth-generation family-owned manufacturer of commercial kitchen cooking equipment. Since our founding in 1931, we continue to strive to bring you equipment designed to exceed your expectations. All of our products are proudly designed and built in the USA. Many of our most popular items are currently in stock and ready for immediate shipment, and we are always ready to build a unit to fit your unique requirements.



Visit our comprehensive website to find specification sheets, manuals, literature, product information and much more:

keatingofchicago.com

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



Benefits of using Revit:

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

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



Keating equipment is ETL and NSF Approved where applicable.



Keating is a contractor on gsaadvantage.gov



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