



**INCREDIBLE FRYING MACHINE™
GAS FRYER
SERIES PRE-2000**

MANUAL

IMPORTANT:

THE USER'S MANUAL PROVIDES SPECIFIC OPERATING INSTRUCTIONS FOR YOUR MODEL. USE THE INCREDIBLE FRYING MACHINE™ ONLY AS INSTRUCTED IN THIS MANUAL.

KEEP A COPY OF YOUR BILL OF SALE.

The date on the bill establishes the warranty period should service be required. If service is performed, it is in your interest to obtain and keep all receipts.

KEEP THIS MANUAL FOR TRAINING NEW PERSONNEL.

Record the Serial number and Model number of this Incredible Frying Machine™ in the spaces provided. **Keep these numbers for future reference.**

SERIAL NUMBER

MODEL NUMBER

Keating commercial fryers are not intended for household use.

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

1-800-KEATING | keatingofchicago.com

NOTE:

PURCHASER SHOULD POST IN A PROMINENT LOCATION INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.



⚠ WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



FOR YOUR SAFETY:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

⚠ WARNING

IF NOT INSTALLED, OPERATED AND MAINTAINED IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS, THIS PRODUCT COULD EXPOSE YOU TO SUBSTANCES IN FUEL OR IN FUEL COMBUSTION WHICH CAN CAUSE DEATH OR SERIOUS ILLNESS AND WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.

⚠ WARNING

PROPANE GAS MAY EVENTUALLY LOSE ITS ODOR AND PRECAUTIONS SHOULD BE TAKEN TO ASSURE THAT PROPANE GAS IS NOT PRESENT EVEN THOUGH YOU DO NOT DETECT AN ODOR. IF THERE IS ANY DOUBT, YOU SHOULD CALL YOUR LOCAL PROPANE GAS SUPPLIER FOR ASSISTANCE.

THE EQUIPMENT IS TO BE INSTALLED TO COMPLY WITH THE BASIC PLUMBING CODE OF THE BUILDING OFFICIALS AND CODE ADMINISTRATORS INTERNATIONAL, INC. (BOCA) AND THE FOOD SERVICE SANITATION MANUAL OF THE FOOD AND DRUG ADMINISTRATION (FDA).



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■ INTRODUCTION

Instructions in this manual should be read thoroughly before attempting to operate this Keating Gas Fryer. All installation and service on Keating equipment must be performed by qualified, certified, licensed and/or authorized installation or service personnel.

Operating information for Keating equipment has been prepared for use by qualified and/or authorized personnel.

Keating equipment is made in the USA and has American sizes of hardware. All metric conversions are approximate.

■ INSTALLATION INSTRUCTIONS

Proper installation will assure top performance. Alterations of any kind to your equipment will void the warranty. Before uncrating, check equipment carefully for damage.

IF EQUIPMENT ARRIVES DAMAGED

Keating does not assume responsibility for loss or damage incurred in transit.

IMPORTANT

This merchandise has been thoroughly inspected and carefully packed before leaving our plant. Responsibility for its safe delivery was assumed by the carrier at the time of shipment. Claims for loss or damage to the contents should, therefore, be made upon the carrier, as follows:

CONCEALED LOSS OR DAMAGE

Concealed loss or damage means loss or damage which does not become apparent until the merchandise has been unpacked. The contents may be damaged in transit due to rough handling even though

the carton may not show external damage. When the damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within fifteen days of the delivery date. Then file a claim with the carrier since such damage is the carrier's responsibility. By following these instructions carefully, we guarantee our full support of your claims to protect you against loss from concealed damage.

VISIBLE LOSS OR DAMAGE

Any external evidence of loss or damage must be noted on the freight bill or express receipt, and signed by the carrier's agent. Failure to adequately describe such external evidence of loss or damage may result in the carrier refusing to honor a damage claim. The form required to file such a claim will be supplied by the carrier.

DO NOT RETURN DAMAGED MERCHANDISE TO KEATING. FILE YOUR CLAIM AS STATED ABOVE.

Keating's Incredible Frying Machine® (IFM) is designed to give maximum production efficiency, delivering high quality food products. The following design features are incorporated in Keating's Incredible Frying Machine® (IFM).

STANDARD FEATURES

- Highly polished stainless steel fryer vessel
- Highly polished stainless steel front
- Highly polished stainless steel transfer tubes
- Highly polished stainless steel thermostat bulb
- Highly polished stainless steel Hi-Limit bulb
- Complete stainless steel cabinet
- True Cold Zone for proper sedimentation
- Grid screen over heat transfer tubes
- 1" full port front drain valve
- Patented accurate temperature control system $\pm 2^{\circ}\text{F}$
- Ideal 35" working height
- 3/4" NPT gas connection on single fryers
- One pair of split baskets or one full-size basket (18" model only)
- 3/4" NPT gas connection on single fryers
- Patented burner design
- Spark Ignition System
- 100% proof of air flow safety shut-off
- 100% proof of flame safety shut off
- Electronic timers (2)
- Gas and air adjustments
- Gas pressure test port
- Blower grease filter (easily accessible from front)
- Easy access for servicing from front of fryer
- Burner, blower and Hi-Limit indicating lights
- Insulated fryer vessel
- Heat recirculation for higher efficiency and lower flue temperature
- Black heat tube interiors for optimum heat transfer
- Instant-On™ Ignition System
- 120 VAC 9' neoprene cord with 3-pronged grounded plug
- Instant recovery to cooking temperature
- High temperature stainless steel flue lining
- 100% factory testing

STANDARD ACCESSORIES

- Keating Klenzer Sample
- Drain clean out rod

OPTIONS

- Natural Gas or Propane
- Automatic Basket-Lift
- Cooking Computer

RATINGS

- 14" fryer vessel - 38 lb. oil capacity
- 18" fryer vessel - 68 lb. oil capacity
- 20" fryer vessel - 100 lb. oil capacity
- 3" WC (Natural Gas) or 10" WC (Propane) Manifold Gas Pressure
- 3/4" gas supply pipe recommended

MODEL VARIATIONS

Basket-Lift Model: Basket-Lift Model Fryers come with all the same features as the standard models. The Basket-Lift mechanism lowers the baskets of food into the oil when the timer button is pressed and raises the baskets when the cooking cycle is complete. Split baskets are required for these models.

CPU Model: CPU Incredible Frying Machine (IFM) have the same input as the standard models. A programmable computer replaces the two timers and thermostat.

SAFETY PRECAUTIONS

⚠ WARNING

THIS SYMBOL WARNS YOU THAT SERIOUS BURNS OR OTHER INJURIES MAY RESULT IF SAFETY INSTRUCTIONS ARE NOT FOLLOWED.

- This service manual should be retained in a safe place for future reference. The installation of your new fryer must conform to local codes or in the absence of local codes, with the current National Fuel Gas Code ANSI Z223.1/NFPA 54 (latest edition), Natural Gas Installation Code CAN/CGA-B149.1 or Propane Installation Code CAN/CGA-B149.2.
- Your ventilation hood, when installed, must conform to the current ANSI/NFPA 96 standard (latest edition).
- No frame or restriction shall be constructed around the fryer that will restrict air movement into the fryer's combustion area or prevent proper ventilation.

- Keating fryers are designed to operate on the gas fuel specified on the serial plate and must not be operated with another gas fuel. They cannot be converted to another gas fuel by turning or engaging a switch.

⚠ WARNING

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY APPLIANCE.

You will post, in a prominent location, instructions to be followed in the event the user smells gas. This information shall be obtained from your local gas supplier.

IMPORTANT: IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNIT AT MAIN SHUT-OFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR EMERGENCY SERVICE.

- Suitable for installation on non-combustible floors.
- You must maintain this appliance free and clear from combustibles.
- You must maintain the following minimum clearances from combustible and non-combustible construction:

MINIMUM CLEARANCE

| CONSTRUCTION CLEARANCES | | |
|-------------------------|-------------|-----------------|
| | COMBUSTIBLE | NON-COMBUSTIBLE |
| BACK | 6" | 0" |
| RIGHT SIDE | 6" | 0" |
| LEFT SIDE | 6" | 0" |

SUITABLE FOR NON-COMBUSTIBLE FLOORS

- You must install this appliance at least 16 inches away from any open flame.
- Adequate clearance for servicing and proper operation must be maintained. Your fryer is designed to be serviced from the front.
- Keating commercial fryers are not intended for household use.
- ALWAYS instruct new employees on proper fryer operation.
- A fryer should be operated ONLY by properly trained personnel.
- ALWAYS turn fryer off each night.
- ALWAYS turn fryer off at customer power panel before servicing.
- ALWAYS disconnect fuel source before servicing.
- NEVER leave a fryer unattended during operation.
- NEVER move a fryer when full of hot oil.

- NEVER introduce objects or liquids into fryer, while operational, which are not designed or made for cooking.
- THIS FRYER MAY NOT BE ALTERED, MODIFIED OR CHANGED IN ANY WAY.

The State of California enacted the California Safe drinking water and Toxic Enforcement Act of 1986, (Prop. 65), which “prohibits any person in the course of doing business from knowingly and intentionally exposing any individual to a chemical known to the State of California to cause cancer or reproductive toxicity without first giving clear and reasonable warning to such individuals.” The Governor’s Scientific Advisory Panel added carbon monoxide to the list of hazardous chemicals known to cause reproductive harm.

Carbon monoxide would not be present in concentrations that would pose a “significant risk” to the consumer when the equipment is installed, operated and maintained as follows:

- Installed in accordance with all local codes, or in the absence of local codes, with the current National Fuel Gas Code ANSI Z223.1/NFPA 54 (latest edition).
- Installed under a properly designed operating exhaust hood.
- Connected to the type of gas for which the appliance is manufactured.
- In-line pressure regulator, not supplied by Keating, must be installed outside the appliance.
- The appliance is adjusted for the manifold pressure marked on the serial plate.
- Adequate air supply to the appliance.
- The equipment is operated in the manner intended using the proper utensils.
- Keep the equipment clean and have it checked periodically.
- Burner air adjustments, mechanical maintenance and repairs must be performed by qualified service personnel.

If the equipment is not installed, operated and maintained in accordance with the above, concentrations of carbon monoxide in excess of the established limits could be present in the kitchen environment.

■ FIRST STEPS

NATIONAL CODE REQUIREMENT

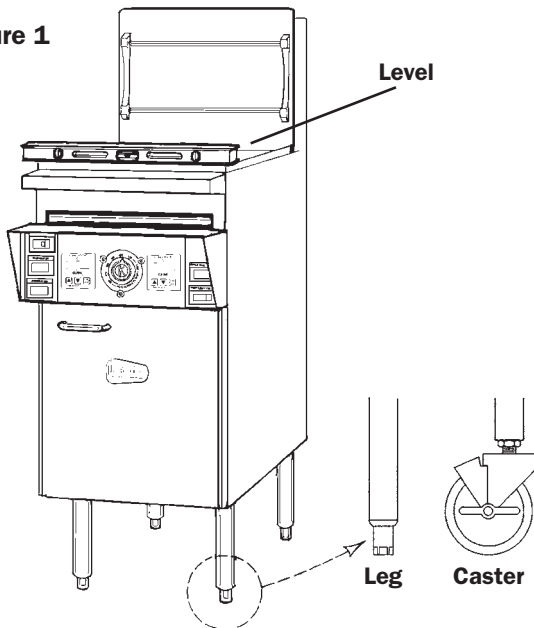
The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas code, ANSI Z223.1 or the Natural gas Installation Code, CAN/CGA-B149.1 or the Propane Installation Code, CAN/CGA-B149.2. Flexible connectors must comply to ANSI Z221.69/CAN/CGA1.16.

When pressure testing at test pressures less than or equal to 1/2 psig (3.45 KPA), fryer **must be isolated** from gas supply piping. When pressure testing at test pressures above 1/2 psig (3.45 KPA), fryer **must be disconnected** from gas supply piping system.

LEVELING

The fryer will operate at its highest efficiency when properly leveled. Place a level on fryer vessel from side to side. For fryers on legs, the bottom foot of the leg is adjustable. Turn clockwise to decrease height or counter clockwise to increase height until level. For fryers on casters, the casters are adjustable by loosening the jam nut and turning the caster in or out. When the desired level is reached, tighten the jam nut. Adjustments of more than 3/4" are not recommended on any caster. The same procedure should be followed to level the fryer from front to back.

Figure 1



RESTRAINING DEVICES

1. On fryer installations with casters, casters and jam nuts must be completely tightened. Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.



Fryer must also be restrained to prevent tipping when installed so that hot liquid splashing is avoided.

2. The restraint means must be attached to the rear of the Keating Gas Fryer within 1" of the center line width and approximately 1" from the bottom of the cabinet back to allow the restrain-

ing bolt to be anchored through the leg channel to ensure positive support to restrain fryer movement and not depend on the connector, quick disconnect or piping to limit the fryer movement

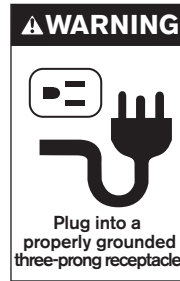
If disconnection of the restraint is necessary, it must be reconnected when the Keating IFM is returned to its originally installed position.

NOTICE: WHEN THIS APPLIANCE IS INSTALLED WITH CASTERS, IT MUST BE INSTALLED WITH CASTERS SUPPLIED, A CONNECTOR COMPLYING WITH EITHER ANSI Z21.69 OR CAN/CGA-6.16 AND A QUICK-DISCONNECT DEVICE COMPLYING WITH EITHER ANSI Z21.41 OR CSA-6.9. IT MUST ALSO BE INSTALLED WITH RESTRAINING MEANS TO GUARD AGAINST TRANSMISSION OF STRAIN TO THE CONNECTOR, AS SPECIFIED IN THE APPLIANCE MANUFACTURER'S INSTRUCTIONS.

ELECTRICAL CONNECTION

The Keating IFM, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, the National Electrical Code, ANSI/NFPA No. 70. or the Canadian Electrical Code, CSAC-22.2 as applicable. A wiring diagram is located on the last page. In the USA and Canada, the electrical supply must be 120 VAC, 60 Hz.

The Keating Incredible Frying Machine (IFM) is equipped with a 9' neoprene covered, 3 wire electrical cord with a three-pronged grounded plug for protection against electrical shock. This plug must be placed into a 120V properly grounded three-pronged polarized outlet. For proper grounding procedures see local codes, or in the absence of local codes, the National Electrical Code ANSI/NFPA 70 (latest edition) or Canadian Electrical Code CAN 22.2 (latest edition) as applicable.



WARNING

THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG 120 VOLT NEMA 5-15 (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED AND POLARIZED THREE-PRONG RECEPTACLE. DO

NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.

⚠ CAUTION

Before plugging in the fryer, confirm the outlet is properly polarized and grounded. If the hot and neutral terminals are reversed or the outlet is not properly grounded, the burners may not ignite (burner on light will go out after 2-1/2 seconds and the ignition processes will continue 3 times).

⚠ WARNING

IF DISCONNECTION OF THE RESTRAINT IS NECESSARY, IT MUST BE RECONNECTED WHEN THE FRYER IS RETURNED TO ITS ORIGINALLY INSTALLED POSITION.

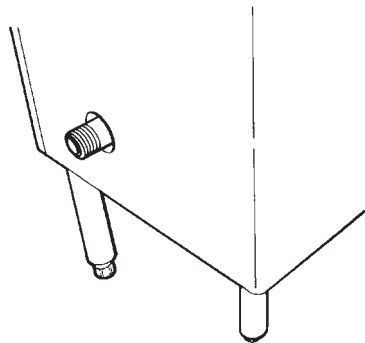
GAS CONNECTION

⚠ WARNING

- **PIPE JOINT COMPOUNDS RESISTANT TO PROPANE GASES MUST BE USED.**
- **BEFORE OPERATING THIS FRYER, CHECK PIPE JOINTS FOR LEAKS BY USING A SOAP AND WATER SOLUTION ONLY. DO NOT USE AN OPEN FLAME!**

Figure 2

Main Gas Connection



Connect the fryer to the main gas supply line at the rear of the fryer. The piping should be a minimum of 3/4" NPT supply pipe for a single fryer at the burner manifold. Batteries require larger supply lines. Installation must conform to the current local codes and National Fuel Gas Code (U.S.) ANSI Z223. 1/NFPA 54 (latest edition), Natural Gas Installation Code CAN/CGA-B149.1 or Propane Installation Code CAN/CGA-B149.2 (latest edition).

NOTE: If more than one gas fryer is on the same supply line, you may require a larger line. Consult your local gas company to assure adequate volume and pressure. Refer to serial plate for proper gas requirements for your particular model.

NOTE: Piping for a battery should be at least 1-1/4" to 1-1/2" IPS, depending on total BTU input. Consult your local gas supplier for appropriate battery piping size.

NOTE: The electrical wiring diagram for the fryer is located on the inside of the fryer door or in the back of this manual.

GAS LEAK TESTING

Prior to lighting your fryer:

1. Make sure all thermostats, switches and safety valves are in the "OFF" position.
2. Turn main On/Off manual gas valve to the "ON" position.
3. Have your plumber or gas company check for leaks with a soap solution. (NEVER check with an open flame!)

GAS PRESSURE AT MANIFOLD

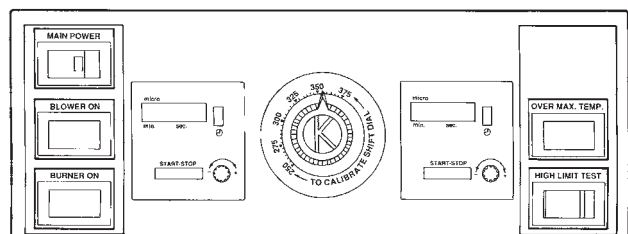
NATURAL Gas - 3.0 in. W.C.
LP Gas - 10.0 in. W.C.

MINIMUM INCOMING GAS PRESSURE

NATURAL Gas - 7.0 in. W.C.
LP Gas - 11.0 in. W.C.

Figure 3

IFM Control Panel



NOTE: It is estimated that half of all service calls made on Keating Incredible Frying Machine® (IFM) result from an inadequate gas supply. During installation, have a gas company representative make certain that the fryer is receiving adequate gas pressure and volume (see "Installation" or your serial plate on the fryer door).

⚠ WARNING

PROPANE GAS MAY EVENTUALLY LOSE ITS ODOR AND PRECAUTIONS SHOULD BE TAKEN TO ASSURE THAT IT IS NOT PRESENT EVEN THOUGH YOU DO NOT DETECT AN ODOR. IF THERE IS ANY DOUBT, YOU SHOULD CALL YOUR LOCAL PROPANE GAS SUPPLIER FOR ASSISTANCE.

■ OPERATING

FILLING

NOTE: Before filling the fryer make certain the fryer vessel is sanitized, dry and the drain valve is completely closed. Refer to item 19 on page 15 for location of drain valve.

NOTE: We recommend that solid shortening not be used in an Incredible Frying Machine (IFM) as they are not equipped with a melt cycle. If solid shortening is used, it should be melted prior to filling the fryer vessel. Damage done by melting solid shortening in the fryer vessel will void the warranty.

⚠️ WARNING

BE SURE THE HEAT TRANSFER TUBES ARE COMPLETELY COVERED WITH OIL BEFORE SWITCHING THE FRYER ON. IF OIL LEVEL DROPS BELOW TOP OF HEAT TRANSFER TUBES, SEVERE DAMAGE TO FRYER AND INJURY TO OPERATOR MAY RESULT.

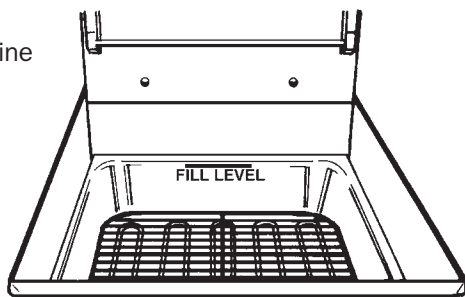
⚠️ WARNING

WATER IN ANY FORM AND HOT OIL DON'T MIX!

⚠️ CAUTION

OIL EXPANDS WHEN HEATED. THE MAX LEVEL LINE HAS BEEN PROVIDED TO ENSURE OPTIMUM COOKING WHILE ENSURING THE SAFETY OF THE OPERATOR. DO NOT OVERFILL THE FRYER VESSEL.

Figure 4
Fill Level Line



Fill the fryer vessel with oil or MELTED solid shortening up to the "Fill Level" line.

LIGHTING

⚠️ WARNING

BEFORE ATTEMPTING TO LIGHT THE FRYER, MAKE SURE THE GAS CONNECTIONS ARE SECURE AND HAVE BEEN LEAK TESTED AND THE FRYER HAS BEEN PROPERLY FILLED WITH OIL.

1. Turn on main power switch.
2. Set thermostat to desired setting. (Between 325°F/162.8°C) – (335°F/165.3°C)
3. Once main power switch is on and the thermostat is set, the following occurs:
 - a. Blower will start and blower indicating light will come on.
 - b. After a preset 6 second delay, the gas valve will open and the burner indicating light will come on.

For your safety, the fryer is equipped with a "proof of air flow" control. If the blower fails, the gas valve will not open and the burner indicating light will not come on.

- c. The spark module will light the burners automatically.
- d. The burner indicating light will be on whenever the burners are on. The light goes off when the oil has reached the desired temperature.

NOTE: The fryer cannot be operated during a power failure as the electronic ignition system cannot be operated.

COOKING

Keating Incredible Frying Machine® Gas Fryers (IFM) are designed to provide maximum production efficiency and deliver high quality food products.

Low-temperature cooking, highly polished stainless steel and a true COLD ZONE mean extended oil life. Follow cooking procedures below for your model.

⚠️ WARNING

• OPERATION OF THIS FRYER SHOULD BE LIMITED TO PERSONNEL WHO HAVE BEEN THOROUGHLY TRAINED IN OPERATING PROCEDURES.

• USE ONLY KEATING APPROVED BASKETS IN YOUR FRYER. NEVER OVERFILL FRY BASKETS. DO NOT BANG BASKETS ON BASKET HANGERS OR ON FRYER VESSEL.

• CARE SHOULD BE TAKEN WHEN LOWERING BASKETS INTO FRYER TO PREVENT SPLASHING HOT OIL FROM FRYER VESSEL.

• NEVER LIFT BASKETS DIRECTLY OUT OF THE FRYER VESSEL WITHOUT DRAINING, AS SEVERE INJURY MAY RESULT.

1. Set thermostat to the desired frying temperature (between 325°F - 335°F).
2. When the oil reaches the desired temperature, burner indicating light will go off.
3. Set timer(s) to desired cooking time and fill basket(s) to proper level (if applicable).
4. Lower filled basket(s) slowly into oil. For fryers with automatic basket lift, place basket(s) on upper basket hanger rods on splashback of fryer.
5. Push "Start-Stop" button of electronic timer(s). This simultaneously activates the Instant-On™ systems (if applicable). For fryers with automatic basket lift, basket(s) will lower into fryer vessel.

6. When timer(s) sounds, carefully lift basket(s) out of hot oil (if applicable). For fryers with automatic basket lift, a buzzer will sound and the basket(s) will rise automatically. Allow oil to drain before removing.

7. Place basket(s) on basket hanger rods on splash-back of fryer and allow to drain.

SHUT DOWN

Turn off main power switch.

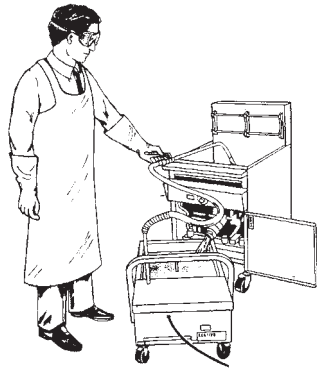
DRAINING

⚠WARNING

ALWAYS SHUT THE FRYER OFF COMPLETELY BEFORE DRAINING. THE FRYER SHOULD BE DRAINED ONLY UNDER THE SUPERVISION OF PROPERLY TRAINED PERSONNEL. A DRAIN PIPE AND COVERED CONTAINER SUITABLE FOR USE WITH HOT OIL SHOULD BE USED TO ENSURE THE SAFETY OF THE OPERATOR.

1. Operator should be outfitted with proper attire including:
 - Oil and heat resistant gloves
 - Oil and heat resistant apron
 - Safety goggles
 - Oil and heat resistant footwear

Figure 5
Operator in safety gear



2. Turn off the fryer and open the door.
3. Put suitable container under drain valve.
4. Drain oil from fryer by slowly turning handle. The drain will be completely open after 1/4 turn.
5. After fryer drains, close the drain valve.
6. Filtering may be done at this step - refer to filter manual.

NOTE: Fryers with central filters will be different.

CLEANING AND BOIL-OUT

When cleaning and boiling out your fryer use Keating Sea Powder and Keating Klenzer to keep your fryer in top condition. Keating Sea Powder dissolves any grease build up - even carbonized grease in fryer vessels - one of the leading causes of premature oil breakdown. Once your fryer vessel is clean, use Keating Klenzer, the finest dry stainless steel polish available, to restore your Keating Incredible Frying Machine®'s (IFM) exterior to its original luster.

Figure 6
Keating Klenzer and Sea Powder



1. Put on safety attire. See Draining.
2. Turn the fryer off.
3. Drain oil from fryer, see draining steps 2-4.
4. Remove oil container to a secure area to prevent accidental spillage.
5. Fill fryer vessel to "Fill Level" line with water.

⚠WARNING

UNDER NO CIRCUMSTANCES SHOULD THE FRYER BE LEFT UNATTENDED DURING BOIL-OUT. TRAINED PERSONNEL MUST BE PRESENT DURING THE PROCEDURE TO PREVENT BOIL OVER OR TO TURN OFF THE POWER IF WATER DROPS BELOW HEAT TRANSFER TUBES.

6. Set thermostat and turn fryer on to bring water to a gentle boil.
7. Once boil has been reached, turn fryer off.
8. Dissolve 2/3 cup of Keating Sea Powder for every five gallons of water and let soak for 1/2 hour. If there is a large build-up of carbonized grease, allow fryer to soak overnight.

CAUTION: When soaking overnight, make sure the fryer is turned off.

CAUTION: Do not damage or reposition thermostat probe as this may affect the accuracy of the fryer.

9. While soaking, a natural fiber brush may be used to scrub the tubes and inside walls of fryer.

10. Drain the water and Sea Powder into a dry suitable receptacle and remove from cooking area.

NOTE: DO NOT pump water through the filter machine.

11. Spread Keating Klenzer liberally on tubes and sides of fryer vessel.
12. A non-abrasive scouring pad may be used to remove the now softened carbonized grease.
13. Thoroughly rinse fryer vessel with potable water to remove all Klenzer.
14. Prior to refilling with oil, wipe the inside of the fryer vessel making sure all water and Klenzer has been removed.

⚠️ WARNING

WATER IN ANY FORM AND HOT OIL DON'T MIX!

15. Close drain valve.

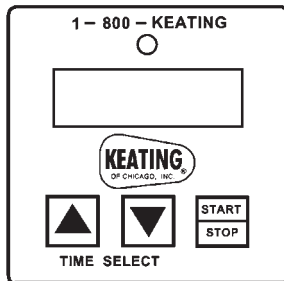
⚠️ WARNING

FAILURE TO CLOSE DRAIN VALVE BEFORE REFILLING THE FRYER MAY RESULT IN SERIOUS INJURY.

16. Check thermostat bulb positioning - see page 9.
17. Refill the fryer with new oil.

ELECTRONIC TIMERS

STEP 1



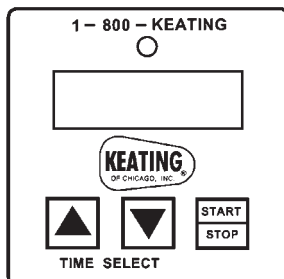
Make certain power to the timer has been OFF for at least 30 seconds. Then PRESS and hold down the UP arrow button while turning the rocker power switch to the ON position. The timer will turn ON and the display will now be indicating:



The BEEPER will BEEP 4 times.

If STEP 1 was OK, proceed to STEP 2. If not, retry Step 1 making sure the power was OFF for at least 30 seconds or more.

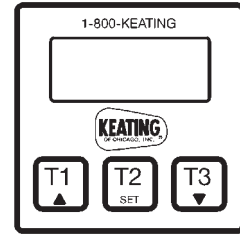
STEP 2



PRESS all 3 buttons in sequence: left-center-right. The BEEPER will BEEP. If BEEPER does not BEEP, the timer is defective. STOP TESTING. Reset procedure is completed when 1:00 appears on the digital display.

OPERATING INSTRUCTIONS (Part # 056921)

The electronic timers, standard on IFM models, provide a clearly visible and accurate display and are very easy to use. Three individual cook times can be set using this timer - T1, T2 and T3.



PROGRAMMING

To program the timers, the unit must be in the idle mode. Press and hold the set button for approximately two seconds. The display will show "SEt". Press the T1, T2 or T3 for the cook time to be programmed. The display will show the current setting for that cook time. Use the up or down button to increment or decrement the setting. When the setting is correct, press and hold the set button again for approximately two seconds. The display will show "St0" for approximately two seconds and the timer will return to normal operation. Repeat the process as necessary for the other timers.

OPERATING LOGIC

When the timer is powered up, the display will show the time setting for the cook time that was operated last and the relay output contacts will be open. To start a cycle, press the desired cook time button (T1, T2 or T3). The display will begin to countdown from the preset time setting and the relay output contacts will close. During the countdown the colon will flash at a one-second rate. When the countdown has reached "00:00" the relay output contacts will open, the display will flash, and the audible alarm will sound. To cancel the audible alarm, press any button.

PAUSE FEATURE

To pause a cycle in progress, press any button. The relay output contacts will open, the display will flash, and the countdown will pause. To resume the countdown, press any button. The display will resume the normal countdown and the relay output contacts will close.

CANCELING A CYCLE

To cancel a cycle in progress press and hold any button for approximately two seconds. The relay output contacts will open and the display will show the time setting for the cook time last used.

■ MAINTENANCE

WARRANTY REPAIRS

Keating's warranty begins with the date of installation. In the event that your fryer, under warranty, needs repairs other than routine maintenance or cleaning, you are required to contact Keating of Chicago (at 1-800-KEATING) before calling a local service company. Failure to do so may void your warranty.

PREVENTIVE MAINTENANCE

Preventive maintenance should be done in daily, weekly, monthly and yearly intervals as necessary. Following preventive maintenance procedures will help keep your fryer working efficiently. Proper care and servicing will lead to years of quality performance.

PREVENTATIVE MAINTENANCE CHART

| TIME FRAME | OPERATOR/OWNER |
|--------------------------|--|
| AT LEAST DAILY* | <ul style="list-style-type: none"> • Check lights and controls. • Check that the oil is up to "Fill Level" line. • Clean all baskets. • Drain, strain or filter oil. |
| AT LEAST WEEKLY* | <ul style="list-style-type: none"> • Drain and clean fryer. • Boil-out fryer. • Clean blower grease filter. |
| AT LEAST MONTHLY* | <ul style="list-style-type: none"> • Verify Thermostat settings. • Test Hi-Limit control. |
| TIME FRAME | QUALIFIED SERVICE PERSONNEL |
| AT LEAST YEARLY* | <ul style="list-style-type: none"> • Check burner flame color. |
| EVERY 5 YEARS* | <ul style="list-style-type: none"> • Replace center tube divider. |

*High production facilities should be checked more often. Contact the factory or a local service company to perform maintenance and repairs.

Oil Breakdown

As part of a "Preventive Maintenance Program", the oil in your fryer needs to be filtered regularly to avoid breakdown. The initial investment in the frying system is less than the total overall costs of oil during the life of the fryer, and with regular filtering, you can realize substantial savings in oil costs as well as maintenance charges.

LIMITED CALIBRATION

(Less than 25° difference)

You will need:

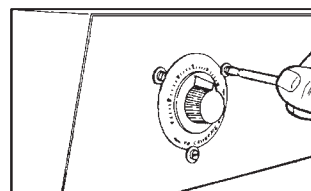
- One screwdriver with 1/8" wide flat blade
- One accurate fryer thermometer

1. Set thermostat to desired frying temperature.
2. Allow fryer to cycle three times.
3. Place an accurate thermometer in the oil at the tip of the thermostat bulb.

NOTE: Locate thermometer in same position for every calibration.

Figure 7

Thermostat calibration with knob on



4. If calibration of fryer is found to be less than 25°F off, simply loosen the retaining screws holding the dial plate in place. Reset the dial plate to match the thermometer reading. If the fryer is found to be more than 25°F off, a qualified service company must be contacted to have the fryer properly calibrated.

⚠ WARNING

DO NOT ADJUST THE THERMOSTAT SET SCREW - IT VOIDS ANY WARRANTY ON PART.

Thermostat Bulb Positioning

BEFORE REPLACING, TEST THERMOSTATS

NOTE: Operational problems can easily be corrected by thermostat bulb positioning.

Keating's patented thermostat application is accurate within 2°F of the dial setting between 250°F – 350°F. This accuracy is attained only if the thermostat bulb is placed properly against the heat transfer tube. To quickly and accurately test for proper bulb placement, a single thickness of writing paper should be pulled through between the tube and the bulb with medium resistance.*

1. ***For 14" IFM Fryers:**

- The end of thermostat bulb should touch the burner tube.

2. For 18" & 20" IFM Fryers:

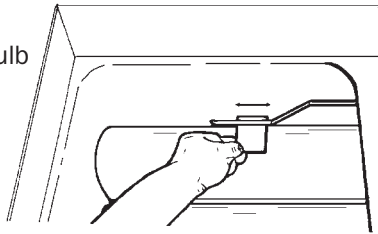
- If the bulb is too loose, the paper will slip through with little or no resistance. A fryer with a thermostat bulb that is too loose will overshoot.

Overshoot: The thermostat takes a long time to cycle and then misses its preset temperature by 20°F - 40°F yielding a poor quality product. overshoot.

- If the bulb is too tight, the paper will either not pull through or it will tear. A fryer with a thermostat bulb that is too tight will short cycle.

Short Cycle: The thermostat will cycle rapidly while the fryer is in the idle mode; the temperature will be erratic.

Figure 8
Thermostat bulb positioning



REQUIRED TEST THERMOSTAT

Multimeter (for testing continuity)

CHECKING CONTINUITY WITH THE MULTIMETER

1. Rotate the thermostat shaft until an audible click is heard.
2. Rotate the thermostat shaft left and right ten times causing the switch to click on and off ten times, while using the Multimeter to verify continuity.
3. If the switch does not show continuity during all ten trials, replace the thermostat.

⚠ CAUTION

Disassembling the thermostat will void the thermostat warranty.

1. Set compression ring onto capillary end of bulb finger tight, 1/2" from end of capillary.
2. Insert new thermostat bulb through control panel back.
3. Apply oil resistant flexible sealant on to compression fitting thread before installing fitting into fryer vessel.
4. Position bent portion of bulb against far right heat transfer tube and install compression fitting snugly into fryer vessel.

5. Adjust bulb so at least 2" of bent portion of it is next to heat transfer tube and tighten compression nut onto compression fitting for fryer 18 & up. The end of thermostat bulb should touch the burner tube for 14" fryers.

6. Refill fryer with oil to "fill level line".
7. Start fryer, preheat and calibrate with thermometer.

■ SERVICE

REMOVAL & REPLACEMENT OF GREASE FILTER

The grease filter cleans grease from the air entering the blower and burner assemblies, providing optimum reliability and performance of the fryer. It consists of an aluminum mesh which can be easily cleaned in a dishwasher.

REMOVAL

1. Loosen filter handle thumbscrew (located on front leg channel), drop handle down and slide filter forward.

REPLACEMENT

1. Center the filter under the filter handle thumbscrew and slide it under the blower/spark module assembly until goes in all of the way. Pull handle up into place and tighten thumbscrew.

⚠ WARNING

ALL HI-LIMIT CONTROLS ARE PRESET AT THE FACTORY FOR A SPECIFIC TEMPERATURE. DO NOT ATTEMPT TO CHANGE THE SETTING OF THE HI-LIMIT. IF THE HI-LIMIT FAILS TO SHUT OFF BETWEEN 425°F AND 450°F DURING TESTING, IT MUST BE REPLACED.

FLAME ADJUSTMENT

| | |
|------------------|--|
| Fully closed | Dull red with aqua colored tips |
| | Brighter Red |
| | Bright red-orange with orange haze |
| Desired Position | Bright red-orange with orange glow |
| Desired Position | Bright red-orange with faint blue tips |
| | Bright red |
| | Duller red with faint blue tips or blue at front of burner |
| Fully Open | Dull red with blue haze or totally blue |

A. Gas Pressure

1. At gas valve, remove adjustment port cover, (brass screw located above the black electrical terminal box), rotate adjustment screw with screwdriver and replace port cover.
2. To check the gas pressure (3" WC for natural gas or 10" WC for Propane, low input units 2.4"), use an allen wrench to remove the gas pressure test port, located in the center of the 1/2" pipe T-fitting which feed the 3/8" aluminum burner gas supply tubes.

B. Air Flow

1. The air shutter is located in the front of the blower cabinet where the two air hoses enter the cabinet. It consists of two plates, each located directly above an air hose and held in place by a hex head screw. (See item #9, page 19).
2. To adjust the air mixture, loosen the shutter screw for one burner only and move the shutter up or down until the proper gas/air mixture is reached for that burner. Tighten the shutter screw and repeat the process for the other burner.
3. To determine the proper gas/air mixture, look into the viewing window for each burner, located just to the left of each burner air hose where the hose is connected to the burner assembly.
 - bright red/orange with proper mixture - orange "glow" around burner tube.
 - too little air – orange "haze" around burner tube (showing incomplete combustion)
 - too much air – blue at front of burner, or totally blue
4. The burner air/gas mixture status chart shows the burner flame characteristics over the complete adjustment range of the air shutter. It can be used to more accurately determine the burner air/gas mixture to see if any adjustments are needed. Each burner should be checked independently of the other.

■ SERVICE DIAGNOSIS

A properly adjusted Keating Incredible Frying Machine™, with no load, will cycle “on” approximately every 2-1/2 to 3 minutes. Each cycle will last 15-25 seconds, ensuring that the temperature setting is held within a narrow band.

- Every Keating Incredible Frying Machine™ (IFM) has a number of safety controls to ensure safe operation and guard against component failure.

The following diagnosis is only to be used as a guide to qualified service personnel. Keating recommends that you use a qualified & licensed service company. (Equipment still under warranty requires it.) Call 1-800-KEATING if you need assistance in locating a qualified service company.

NOTE: To correctly and quickly diagnose the system, the chart below should be followed in sequential order.

TROUBLE SHOOTING CHART

| PROBLEM | PROBABLE CAUSE | SOLUTION |
|--|---|---|
| Main power light does not come on | <ul style="list-style-type: none"> a. Fryer not plugged in. b. Main power switch is faulty. | <ul style="list-style-type: none"> a. Plug fryer to an approved outlet. Must be properly grounded. b. Replace the main power switch. |
| Blower light does not come on | <ul style="list-style-type: none"> a. Thermostat not turned on. b. If blower comes on, blower light is faulty. c. If Over Maximum Temperature light is on, Hi-Limit has been activated. d. If blower does not come on, blower is faulty. | <ul style="list-style-type: none"> a. Set thermostat to desired temperature. b. Replace blower light. c. Reset Hi-Limit after oil has cooled down below 425°F. Correct problem which caused Hi-Limit to activate. (See page 15). d. Verify power to blower. Replace blower. |
| Burner light does not come on | <ul style="list-style-type: none"> • <i>Check for spark at each burner. If no spark is present at either burner:</i> <ul style="list-style-type: none"> a. Purge time delay relay is faulty (if it has no output voltage.) b. Spark module is faulty. • <i>Check for spark at each burner. If spark occurs at both burners:</i> <ul style="list-style-type: none"> c. Burner light is faulty. | <ul style="list-style-type: none"> a. Replace purge time delay relay. b. Replace spark module. c. Replace burner light. |
| Burner light comes on, then goes out (after 2 1/2 seconds) | <ul style="list-style-type: none"> • <i>Check for spark at each burner. If no spark at either burner:</i> <ul style="list-style-type: none"> a. Spark electrode wires are not tight or faulty. b. Spark electrode is faulty or is out of alignment. • <i>Check for spark at each burner. If spark occurs at both burners:</i> <ul style="list-style-type: none"> c. Gas is not hooked up properly or not turned on. d. Combination gas valve is faulty. | <ul style="list-style-type: none"> a. Tighten spark electrode wires or replace. b. Align spark electrode. Replace spark electrode if faulty. Gap must be 1/8" between electrode and pilot tube and between pilot tube and burner. c. Turn manual gas valve on. If using flexible connector with quick disconnect, make sure that the quick disconnect is completely engaged. d. Replace gas valve after verifying it has voltage. |

INCREDIBLE FRYING MACHINE™ - SERIES PRE-2000

| PROBLEM | PROBABLE CAUSE | SOLUTION |
|--|---|---|
| Delayed ignition | <ul style="list-style-type: none"> a. Blower screen not cleaned. b. Spark electrode gap is incorrect. c. Gas pressure excessive (incoming or manifold). | <ul style="list-style-type: none"> a. Clean blower screen. (#13, 14, on page 14.) b. Set proper gap on electrode. (See detail on page 18.) c. Set pressure to serial plate. |
| Fryer has poor recovery | <ul style="list-style-type: none"> a. Over-filling baskets. b. Over-filling fryer with oil. c. Thermostat bulb improperly placed. d. Carbon coating on heat transfer tubes. e. Low gas pressure or volume. f. Inefficient burner combustion. g. Electronic timer and/or Instant On™ relay(s) are faulty. | <ul style="list-style-type: none"> a. Don't over-fill baskets. b. Fill fryer up to "Fill Level" line as oil will expand when heated. c. Adjust bulb position. See pages 9-10 Thermostat Bulb Positioning. d. Boil-out fryer. See page 7 Cleaning & Boil-out. e. Contact a qualified service person to check gas pressure. f. Adjust gas/air mixture. See page 10 Flame Adjustment. g. Replace timer and/or relay(s). |
| Fryer overshoots temperature setting | <ul style="list-style-type: none"> a. Thermostat bulb improperly placed. b. Thermostat out of calibration. | <ul style="list-style-type: none"> a. Adjust bulb position. See pages 9-10 Thermostat Bulb Positioning. b. Calibrate thermostat. See page 9 Calibration. |
| Oil in fryer vessel smokes | <ul style="list-style-type: none"> a. Oil has begun to breakdown. b. High carbon content in oil. c. Dirty fryer vessel. d. Inferior grade of oil. e. Fryer is overheating. | <ul style="list-style-type: none"> a. Replace oil. b. Filter oil completely, replace if necessary. c. Boil-out fryer. See page 7 Cleaning and Boil-Out. d. Check with supplier for the grade of oil needed for your cooking applications. e. Check calibration of thermostat (See page 9) and replace if necessary. |
| Basket lift mechanism will not operate | <ul style="list-style-type: none"> a. Connections are loose or electronic timer is faulty. b. Motor limit switch is faulty. c. Lift motor is faulty. d. Basket lift relay is faulty. e. Actuator defective. | <ul style="list-style-type: none"> a. Make sure connections are tight. Replace timer if faulty. b. Replace limit switch or straighten arm. c. Replace motor. Specify left or right side motor when ordering. d. Replace relay. e. Replace actuator. |
| Basket lift motor runs, but basket does not move | <ul style="list-style-type: none"> a. Cam is slipping on motor shaft. b. Actuator if faulty. | <ul style="list-style-type: none"> a. Tighten cam onto motor shaft. b. Replace actuator. |
| Basket(s) rise prematurely | <ul style="list-style-type: none"> a. Hi-Limit has been activated. b. Electronic timer is faulty. c. Basket lift relay is faulty. | <ul style="list-style-type: none"> a. Reset Hi-Limit after oil has cooled down below 425°F. Correct problem which caused Hi-Limit to activate. b. Replace timer. c. Replace relay. |

■ ORDERING PARTS

Parts may be ordered by calling 1-800-KEATING or your local Keating service company. We recommend using genuine Keating Replacement Parts - engineered and manufactured specifically to meet exact specifications and requirements for Keating equipment.

Refer to the Keating Gas Fryer Limited Warranty for complete service and ordering information.

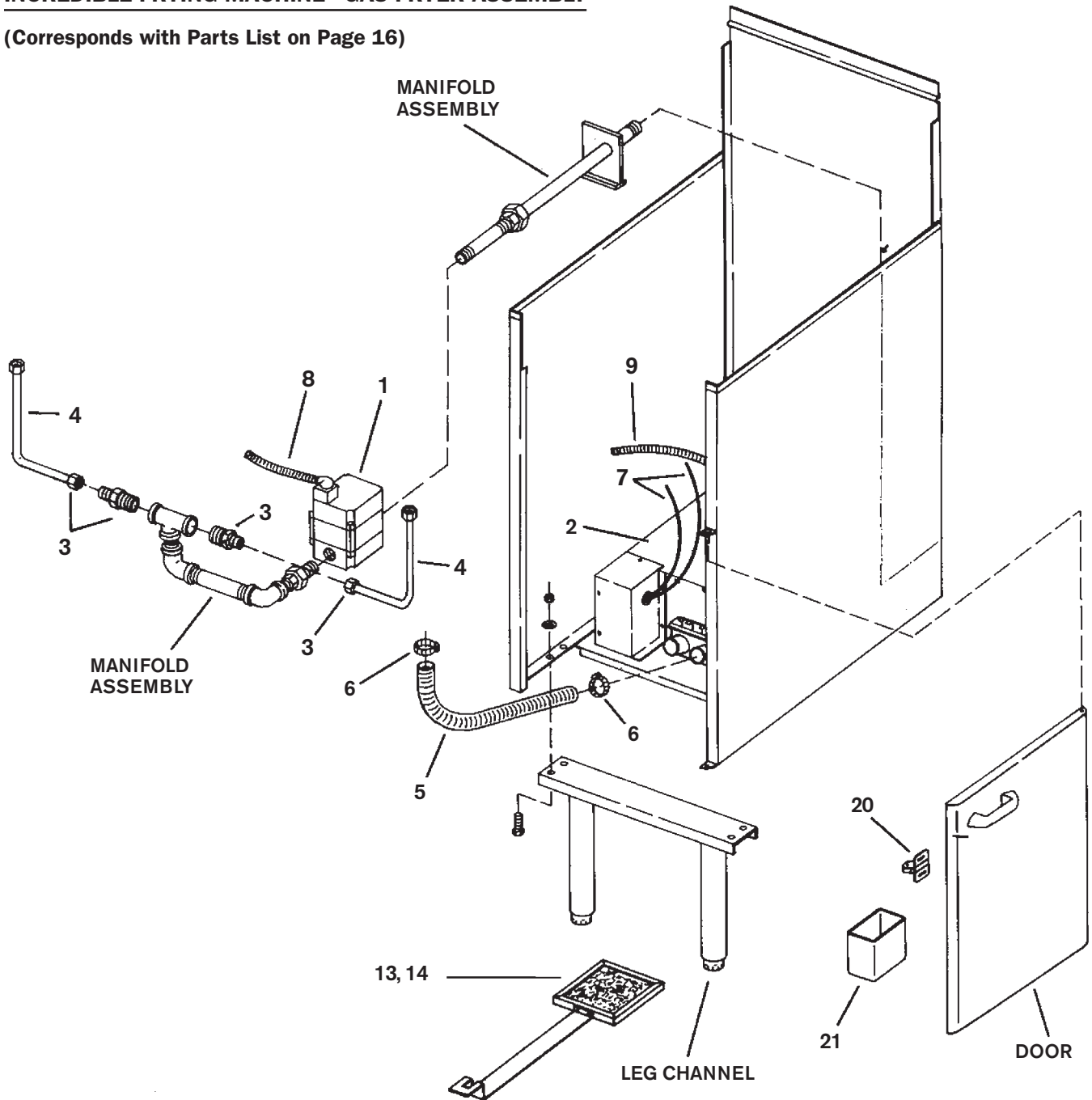
The model/serial plate is attached to the inside of the front door. The serial and model numbers are necessary when ordering.

WARNING AND OPERATING PLATES

All warning and operating plates on the Keating Incredible Frying Machine™ should be in place at all times. If plates are damaged or lost, replace them immediately.

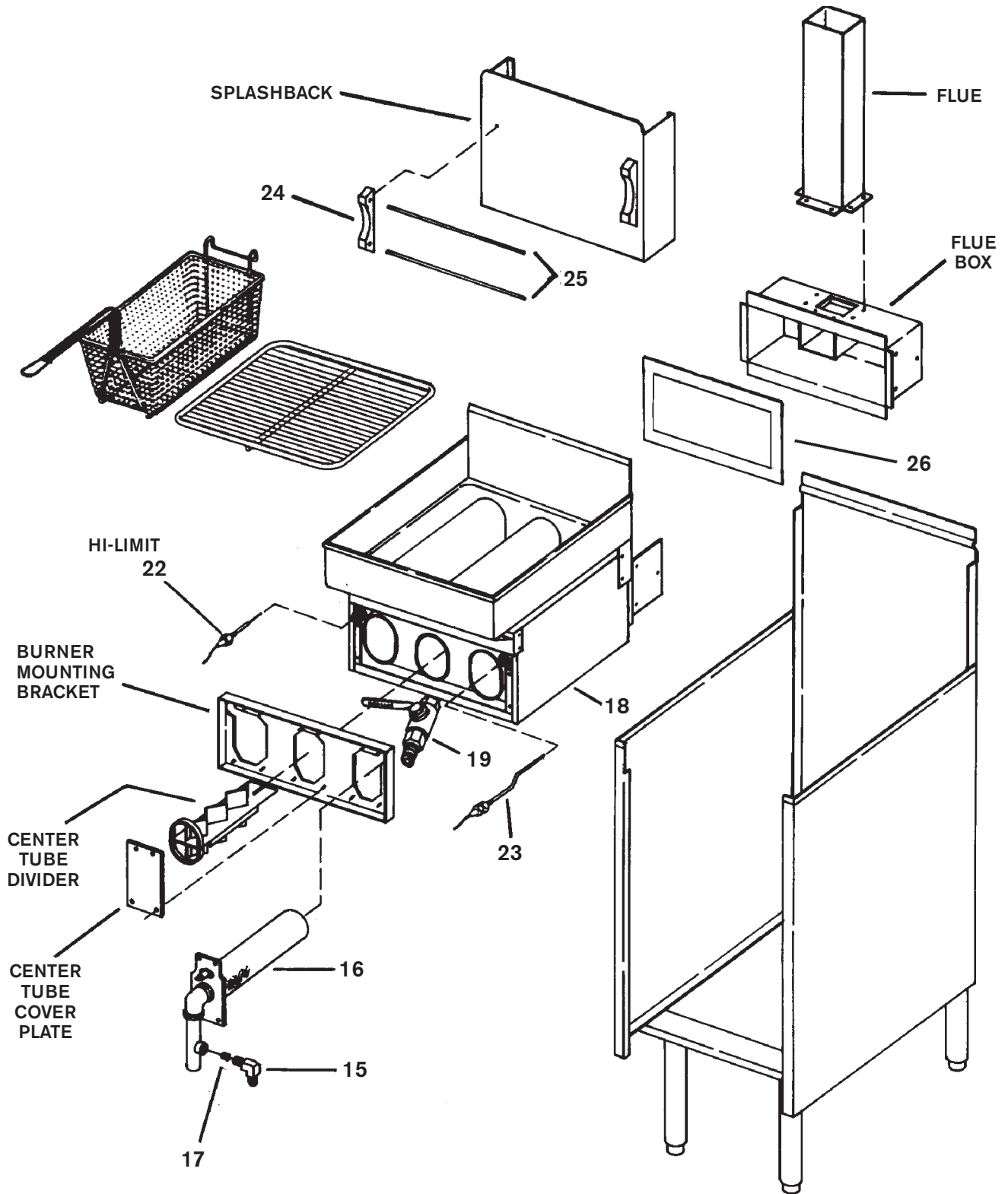
INCREDIBLE FRYING MACHINE® GAS FRYER ASSEMBLY

(Corresponds with Parts List on Page 16)



INCREDIBLE FRYING MACHINE® GAS FRYER ASSEMBLY

(Corresponds with Parts List on Page 16)



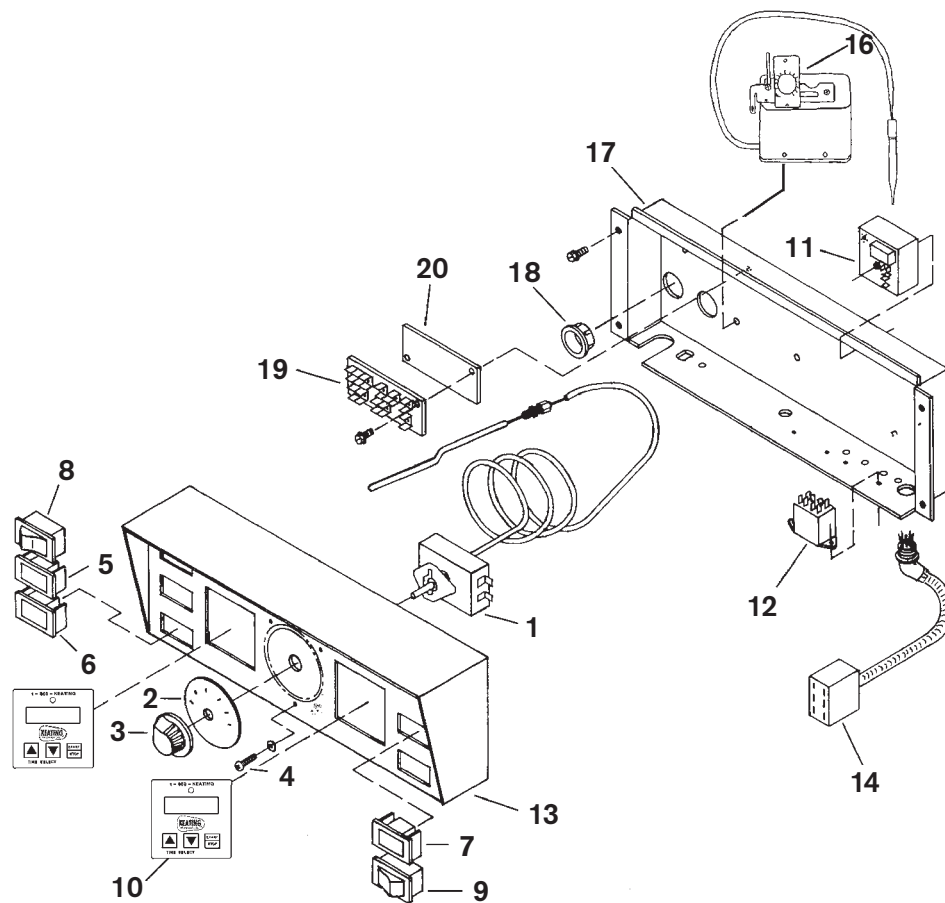
■ PARTS LIST - IFM GAS FRYER

INCREDIBLE FRYING MACHINE™ GAS FRYER - MODEL PRE-2000

| ITEM | MODEL | DESCRIPTION | P/N | QTY |
|------|------------|--|---------------|-----|
| 1 | | GAS VALVE 3/4" 120V | | |
| | ALL | NATURAL & LP | 038165 | 1 |
| | 14 CM, IFM | DUAL SOLENOID VALVE 1/2" (BASTROL) | 020470 | 1 |
| 2 | | BLOWER/SPARK MODULE BOX | SEE PAGE 19 | 1 |
| 3 | ALL | COMPRESSION FITTING 3/8" TO 1/2" | 015388 | 2 |
| 4 | 14" | TUBING, BURNER GAS SUPPLY | 054512 | 2 |
| | 18" & 20" | TUBING, BURNER GAS SUPPLY | 022409 | |
| 5 | 14" | FLEXIBLE TUBING, BURNER AIR SUPPLY | 022031 | 2 |
| | 18" & 20" | FLEXIBLE TUBING, BURNER AIR SUPPLY | 1-800-KEATING | |
| 6 | ALL | HOSE CLAMP | 015393 | 4 |
| 7 | ALL | SPARK ELECTRODE WIRE | 037462 | 2 |
| | | FLEXIBLE MAIN TUBING ELBOW | 054426 | 2 |
| 8 | 14" | FLEXIBLE CONDUIT WITH FITTINGS | 1-800-KEATING | 1 |
| | 18" & 20" | FLEXIBLE CONDUIT WITH FITTINGS | 1-800-KEATING | 1 |
| 9 | | FLEXIBLE CONDUIT WITH FITTINGS | 1-800-KEATING | 1 |
| 10* | 14" | WIRING HARNESS FOR ITEM 9 | 1-800-KEATING | 1 |
| | 18" & 20" | WIRING HARNESS FOR ITEM 9 | 1-800-KEATING | 1 |
| 11 | W/WOSA | REAR DRAIN SAFETY SWITCH | 004592 | 1 |
| 13 | 14" | AIR FILTER, BLOWER | 016378 | 1 |
| | W/WOSA | AIR FILTER, BLOWER | 017019 | 1 |
| | 18" & 20" | AIR FILTER, BLOWER | 022163 | 1 |
| | W/WOSA | AIR FILTER, BLOWER | 022164 | 1 |
| 14 | ALL | THUMBSCREW, BLOWER AIR FILTER | 026826 | |
| 15 | 14" | 90° ORIFICE HOLDER, NATURAL GAS | 021871 | 2 |
| | 18" & 20" | 90° ORIFICE HOLDER, NATURAL GAS | 021875 | 2 |
| 16 | 14" | BURNER ASSEMBLY | SEE PAGE 18 | 2 |
| 17 | 14" | BURNER ORIFICE (NATURAL GAS) | 016502 | 2 |
| | 18" & 20" | BURNER ORIFICE (NATURAL GAS) | 021869 | 2 |
| 18 | | FRYER VESSEL (INSULATED) | 1-800-KEATING | 1 |
| 19 | 14" | DRAIN VALVE, FRONT, 1" | 016884 | 1 |
| | W/WOSA | DRAIN VALVE, REAR, 1" | 016341 | 1 |
| 20 | ALL | DOOR CATCH, ROLLER STYLE | 004540 | 1 |
| 21 | ALL | DRIP CUP (INSIDE DOOR) | 004552 | 1 |
| 22 | ALL | HI-LIMIT CONTROL | 004341 | 1 |
| 23 | 14" | THERMOSTAT | 035574 | 1 |
| | 18" & 20" | THERMOSTAT | 035575 | |
| 24 | | BASKET HANGER MOUNTING BLOCK (Units W/O Basket Lift) | | |
| | | LEFT | 004539 | 1 |
| | | RIGHT | 004538 | 1 |
| 25 | | BASKET HANGER ROD (Units W/O Basket Lift) | 003895 | 1 |
| 26 | ALL | GASKET, FLUE BOX | 016511 | 1 |

*ITEMS NOT SHOWN ON DRAWINGS

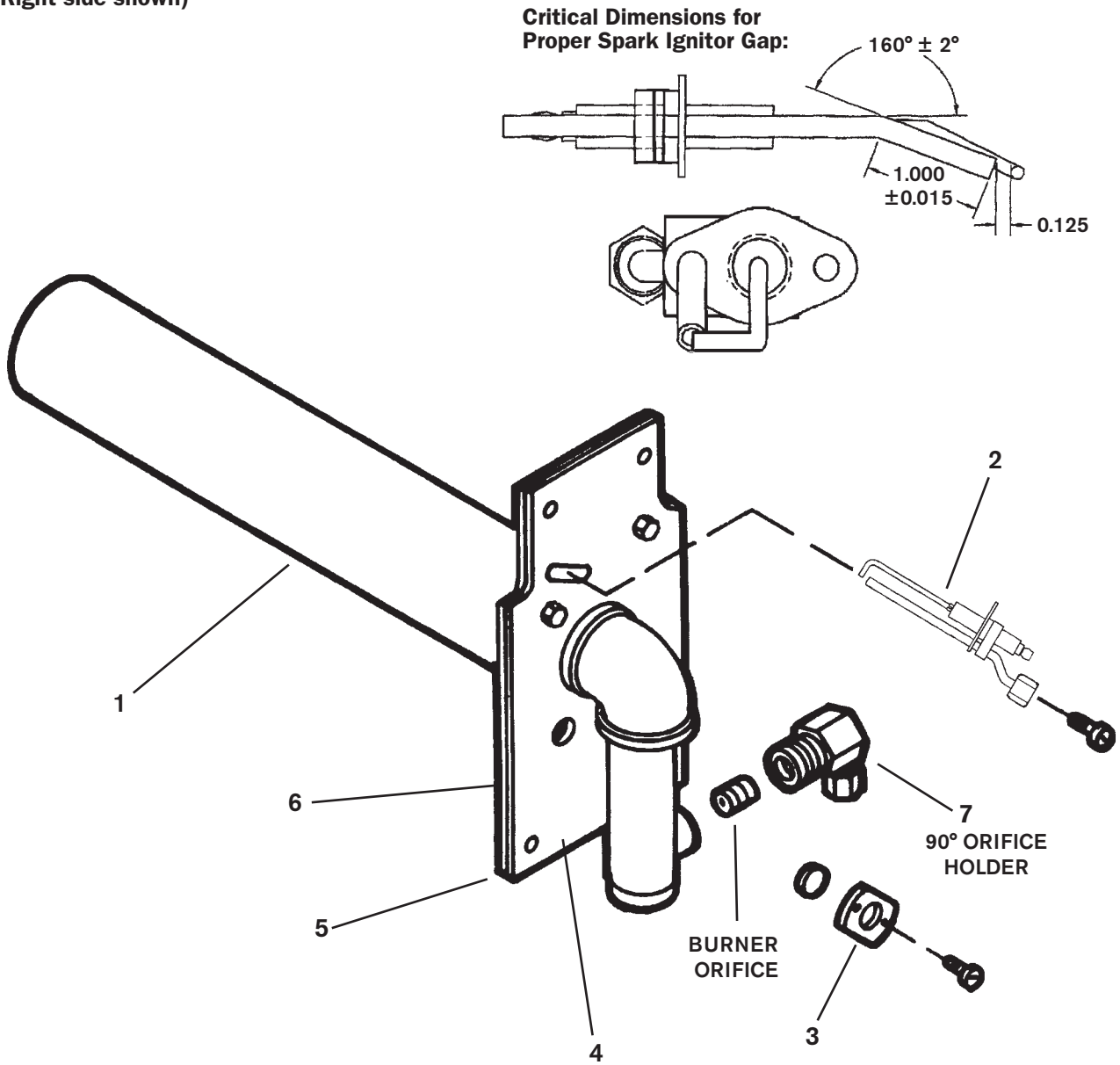
INCREDIBLE FRYING MACHINE™ CONTROL PANEL - WITH OR WITHOUT BASKET LIFT



| ITEM | MODEL | DESCRIPTION | P/N | QTY |
|------|-----------|---|---------------|-----|
| 1 | 14" | THERMOSTAT | 004166 | 1 |
| | 18" & 20" | THERMOSTAT | 030833 | 1 |
| 2 | | THERMOSTAT DIAL PLATE | 058037 | 1 |
| 3 | | THERMOSTAT KNOB, BLACK | 060612 | 1 |
| 4 | | RETAINING SCREWS | 004610 | 3 |
| 5 | | INDICATING LIGHT, BLOWER ON (BLUE) | 015120 | 1 |
| 6 | | INDICATING LIGHT, BURNER ON (RED) | 015121 | 1 |
| 7 | | INDICATING LIGHT, OVER MAX. TEMP. (RED) | 015121 | 1 |
| 8 | | ROCKER SWITCH, LIGHTED, MAIN ON/OFF | 015119 | 1 |
| 9 | | ROCKER SWITCH, HI-LIMIT TEST | 015384 | 1 |
| 10 | | KEATING TIMER | 023709 | 2 |
| 11 | | TIMING RELAY, INSTANT-ON™ | 016189 | 2 |
| 12 | | RELAY, BASKET LIFT AND INSTANT-ON™ | 008088 | 2 |
| 13 | | CONTROL PANEL, HOODED | 1-800-KEATING | |
| 14 | 14" | WIRE HARNESS WITH PLUG, 2", FOR BASKET LIFT - 14IFM | | |
| 16 | | HI-LIMIT CONTROL | 004341 | 1 |
| 17 | | CONTROL PANEL BACK | 1-800-KEATING | 1 |
| 18 | | BUSHING, 7/8" | 000514 | 2 |
| 19 | | TERMINAL BOARD | 000639 | 1 |
| 20 | | INSULATION BOARD | 000263 | 1 |

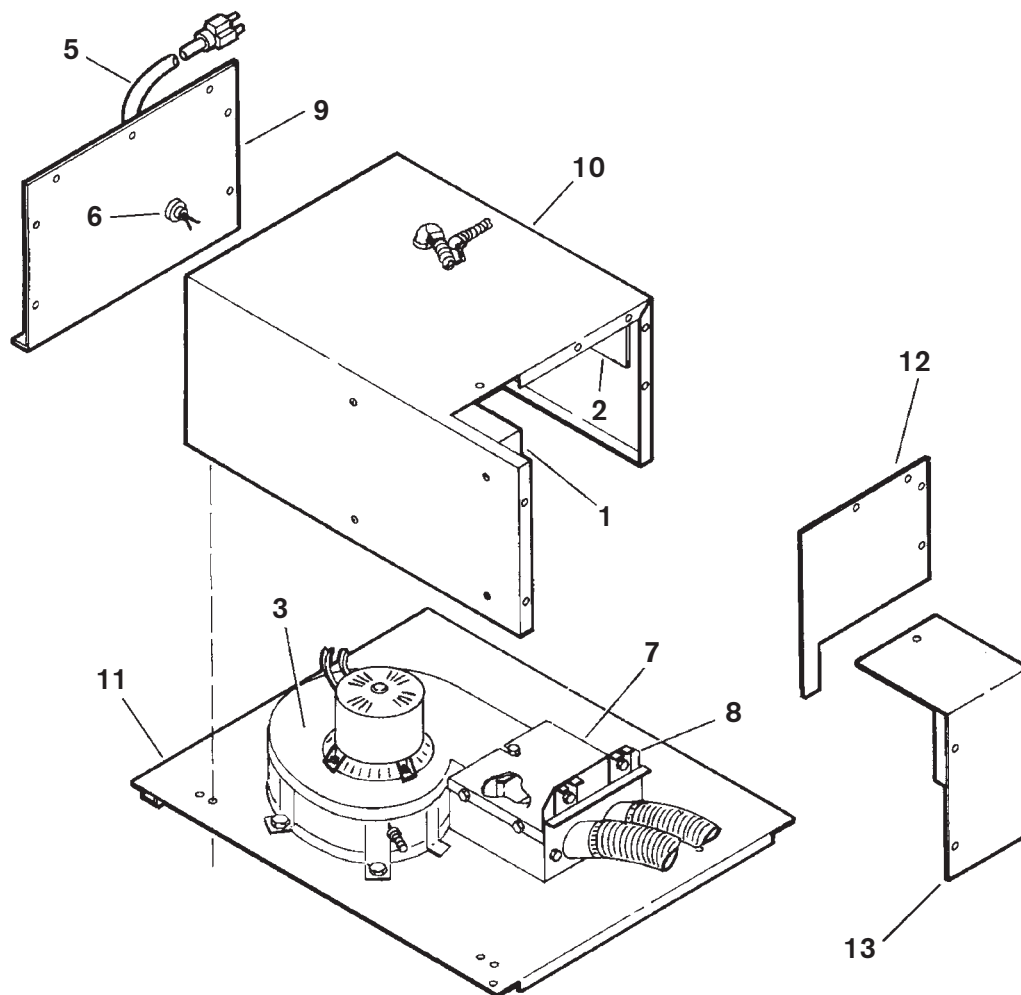
IFM BURNER ASSEMBLY

(Right side shown)



| ITEM | MODEL | DESCRIPTION | P/N | QTY |
|------|-----------|---|--------|-----|
| 1 | 14" | BURNER REPLACEMENT KIT | 016506 | 1 |
| | 18" & 20" | BURNER (with ITEMS 5 & 6) | 037859 | 1 |
| 2 | | SPARK ELECTRODE REPLACEMENT KIT | | |
| | | NATURAL GAS | 052562 | 1 |
| | | LP | 052908 | 1 |
| 3 | | OBSERVATION WINDOW ASSEMBLY | | |
| | | LENS | 016101 | 1 |
| | | COVER | 015905 | 1 |
| 4 | | BURNER OUTER PLATE & ELBOW ASSEMBLY (LEFT OR RIGHT SIDE) | 022158 | 1 |
| 5 | | BURNER TO PLATE SEALING GASKET | 016505 | 1 |
| 6 | | BURNER TO TUBE SEALING GASKET | 016504 | 2 |
| 7 | | ORIFICE HOLDER | | |
| | | NATURAL GAS | 053208 | 1 |
| | | LP GAS | 053210 | 1 |

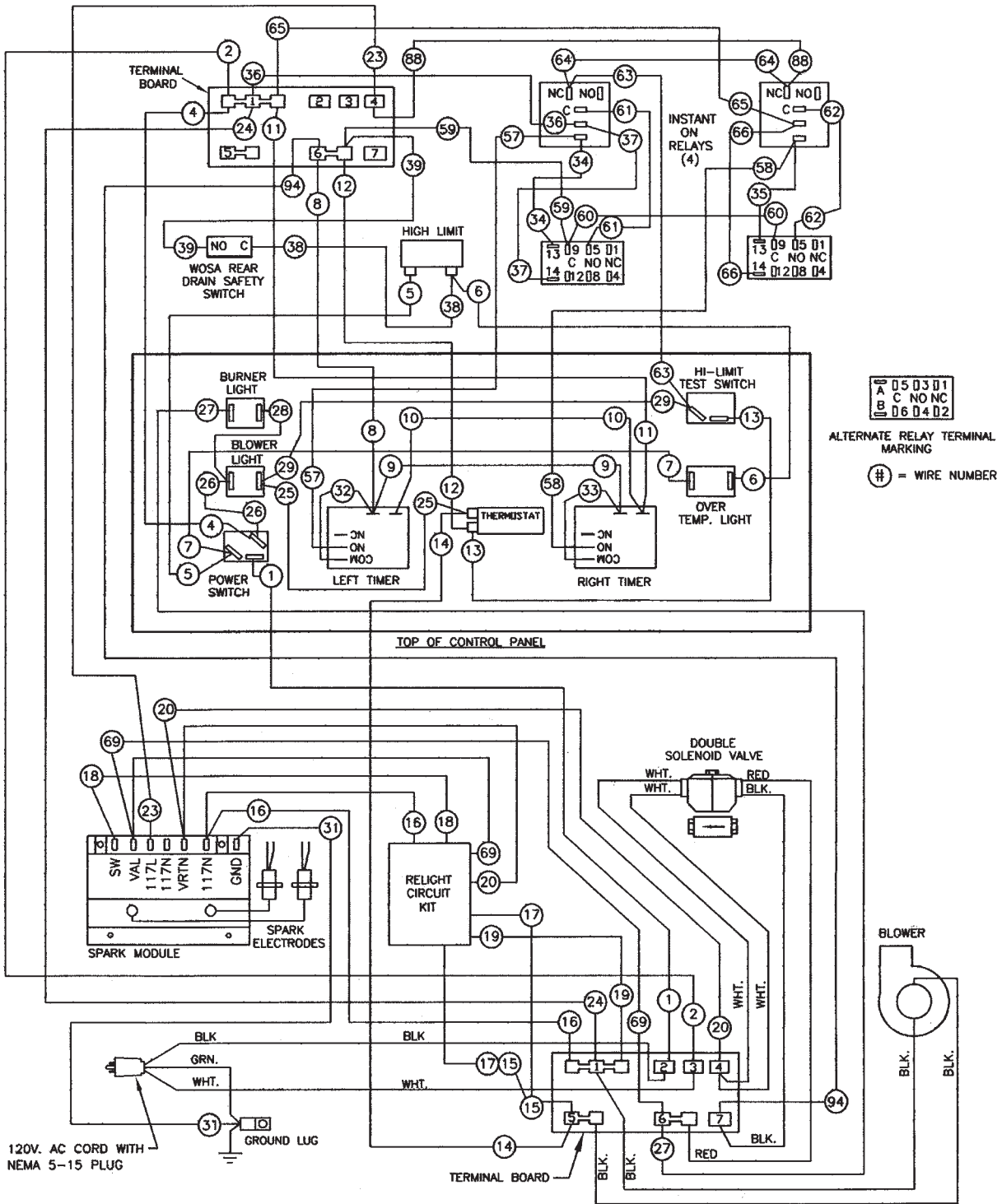
IFM BLOWER/SPARK MODULE CABINET



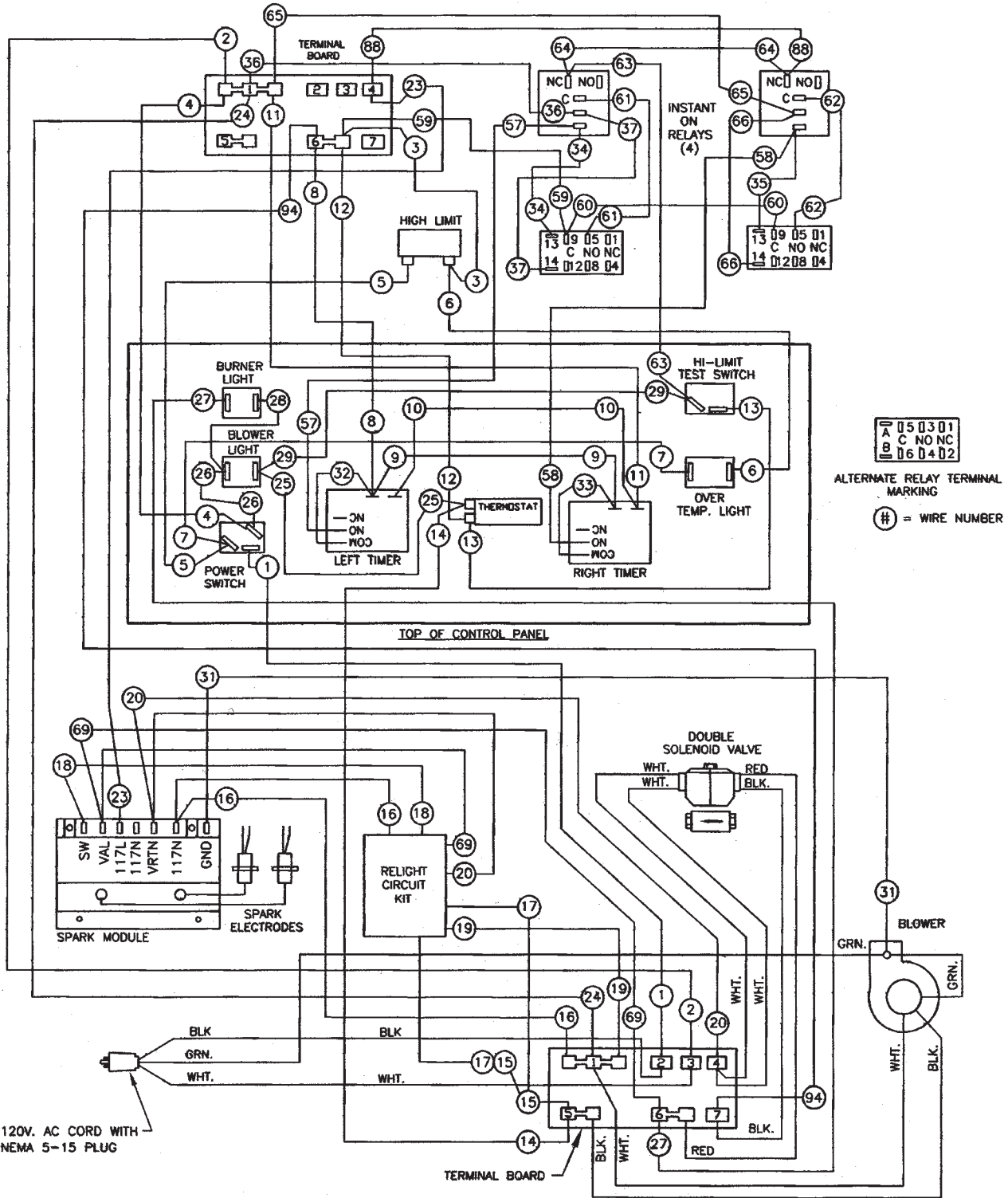
| ITEM | MODEL | DESCRIPTION | P/N | QTY |
|------|-----------|---------------------------------|---------------|-----|
| 1 | ALL | SPARK MODULE | 037981 | 1 |
| 2 | ALL | RELIGHT KIT | 021351 | 1 |
| 3 | 14" | BLOWER | 025710 | 1 |
| | 18" & 20" | BLOWER | 020976 | 1 |
| 5 | | CORD WITH PLUG, 9' | 006311 | 1 |
| 6 | | BUSHING, STRAIN RELIEF, PLASTIC | 000470 | 1 |
| 7 | 14" | AIR PLENUM | 020816 | 1 |
| | 18" & 20" | AIR PLENUM | 025960 | 1 |
| 8 | | AIR SHUTTER | | |
| | 14" | LEFT | 020273 | 1 |
| | 18" & 20" | LEFT | 025662 | 1 |
| | 14" | RIGHT | 020607 | 1 |
| | 18" & 20" | RIGHT | 025663 | 1 |
| 9 | ALL | BLOWER BOX REAR COVER | 1-800-KEATING | 1 |
| 10 | ALL | BLOWER BOX COVER | 1-800-KEATING | 1 |
| 11 | ALL | BLOWER BOX BASE | 1-800-KEATING | 1 |
| 12 | 14" | BLOWER BOX FRONT COVER | 1-800-KEATING | 1 |
| | 18" & 20" | BLOWER BOX FRONT COVER | 1-800-KEATING | 1 |
| 13 | 14" | SPARK MODULE COVER | 1-800-KEATING | 1 |

■ WIRING DIAGRAMS

14 IFM WOSA — 120V CONNECTION DIAGRAM — KEATING ELECTRONIC TIMERS



18 & 20 ifm — 120v CONNECTION DIAGRAM — KEATING ELECTRONIC TIMERS





WARRANTY

LIMITED WARRANTY

Keating of Chicago, Inc. ("Keating") warrants to the original purchaser ("Customer"), all new Keating Fryers, Filter Systems, Griddles, Keep Krisp®, Custom Pasta Systems, Top-Side™ Cookers, Computer Timers, Fryer & Pasta Vessels and Keating replacement parts ("products") installed after June 1, 1994 to be free to defects in material or workmanship, subject to the following terms and conditions.

LENGTH OF WARRANTY

All products other than Fryer & Pasta Vessels and replacement parts shall be warranted for a period of one year from the date of original equipment installation. Keating replacement parts are warranted for a period of ninety days from the date of installation. Fryer & Pasta Vessels are warranted as described below.

FRYER & PASTA VESSEL WARRANTY

Fryers purchased after June 1, 1994 carry a prorated vessel warranty on defects in materials or workmanship to the Customer based on the following scale:

| Time from Installation Date | Fryer Vessel Warranty Credit |
|-----------------------------|------------------------------|
| 13-60 months | 100% |
| 61-72 months | 80% |
| 73-84 months | 60% |
| 85-96 months | 40% |
| 97-108 months | 20% |
| 109-120 months | 10% |

The credit for the defective fryer & pasta vessel shall be applied against the cost of the replacement vessel, utilizing Keating's then current price, upon return of the vessel to Keating, (freight to be paid by Keating within the first 12 months only), only during the first 60 months, subject to the limitations described below.

LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Keating shall be the repair and / or replacement at the option of Keating of the product or component or part thereof. Such repair or replacement shall be at the expense of Keating except that the Customer shall pay the following expenses: all freight and labor expense for Keating replacement parts; for all other products, mileage exceeding 50 miles or travel more than one hour, labor costs of more than one person, overtime rates, truck charges, difference between ground and other mode of transportation, and holiday charges. Any repair or replacement under this Limited Warranty does not constitute an extension of the original warranty for any period for the product or for any component or part thereof. Parts to be replaced under this Limited Warranty will be repaired at the option of Keating with new or functionally operative parts. Keep Krisps and Computer Timers must be returned to Keating for warranty repair or replacement. Field repairs of those items are not authorized.

THE LIABILITY OF KEATING ON ANY CLAIM OF ANY KIND, INCLUDING CLAIMS BASED ON WARRANTY, EXPRESSED OR IMPLIED, CONTRACT, NEGLIGENCE, STRICT LIABILITY OR ANY OTHER THEORIES SHALL BE SOLELY AND EXCLUSIVELY THE REPAIR OR REPLACEMENT OF THE PRODUCT AS STATED HEREIN, AND SUCH LIABILITY SHALL NOT INCLUDE, AND CUSTOMER SPECIFICALLY RENOUNCES ANY RIGHTS TO RECOVER, SPECIAL, INCIDENTAL, CONSEQUENTIAL OR OTHER INJURIES TO PERSONS OR DAMAGE TO PROPERTY, LOSS OF PROFITS OR ANTICIPATED PROFITS, OR LOSS OF USE OF THE PRODUCT.

If any oral statements have been made regarding the Keating products, such statements do not constitute warranties and are not part of the contract sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL, STATUTORY OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

EXCLUSIONS

The warranties provided by Keating of Chicago, Inc. do not apply in the following instances:

- Defects arising out of or resulting from improper installation or maintenance, abuse, misuse, modification or alteration by unauthorized service personnel, or any other condition not attributable to a defect in material or workmanship. Proper installation and maintenance are the responsibility of the installer and Customer, respectively. Proper installation and maintenance procedures are prescribed by the Keating Service Manual.
- In the event that the product was damaged after leaving the factory due to flood, fire, other acts of God or accident, damage during shipment should be reported to the carrier and is not the responsibility of Keating.
- In the event the serial number or rating plate has been removed from the product or altered.
- On parts which would normally be worn or replaced under normal conditions, including but not limited to electric bulbs, fuses, interior and exterior finishes, gaskets and radiants.
- With regard to adjustments and calibrations such as leveling, tightening of fasteners or plumbing connections, improper gas pressure or improper electrical supply, the checking of and changes in adjustment and calibrations are the responsibility of the installer. Proper installation procedures are prescribed by the Keating Service Manual.
- In the event of unauthorized repairs or alterations to the Keating product.
- With the use of sodium chloride in pasta vessels or harsh chemicals in fryer or pasta vessels.
- Installation in Household.

OTHER TERMS AND CONDITIONS

The Customer must provide proof of purchase from Keating.

This Limited Warranty is valid in the 50 United States, its territories, and Canada, and is void elsewhere.

Keating products are sold for commercial use only. If any Keating product is sold as a component of another product or used as a consumer product, such Keating product is sold As Is without any warranty.

If any provision of this Limited Warranty is held to be unenforceable under the law of any jurisdiction, such provision shall be inapplicable in such jurisdiction, and the remainder of the warranty shall remain unaffected. Further in such event, the maximum exclusion or limitation allowable under applicable law shall be deemed substituted for the unenforceable provision.

This Limited Warranty shall be governed by and construed in accordance with the laws of the State of Illinois.

TO SECURE WARRANTY SERVICE

All repair services under this Limited Warranty must be authorized by Keating or performed at Keating. Authorization may be obtained by calling 1-800-KEATING within the Continental United States, Alaska, Hawaii, Puerto Rico and Canada during normal business hours (8 a.m. through 5 p.m. Central Time, Monday through Friday). When calling, please have the following information available: (1) name, address and telephone number of the Customer; (2) location of product, if different; (3) name, model number and serial number of the product; (4) installation date; and (5) description of defect. Keating will then issue a service authorization work order number to one of its approved independent servicing organizations, or request the product or part be shipped to Keating for repair or replacement, as appropriate. Any defective part subject to a claim under this Limited Warranty must be shipped freight prepaid to Keating for testing and examination. Keating's decision as to the cause and nature of any defect under this Limited Warranty shall be final.

■ **SERVICE INFORMATION:**

If you have a service related question call **1-800-KEATING**.
Please state the nature of the call; it will ensure speaking with the appropriate person.

Have your serial and model number available when ordering parts.

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

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KEATING LIMITED WARRANTY CARD

PLEASE COMPLETE AND MAIL AT ONCE--WARRANTY IS NOT IN EFFECT UNTIL CARD IS RETURNED, OR COMPLETE THE WARRANTY CARD ON OUR WEBSITE FOR YOUR CONVENIENCE.

COMPANY: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE: _____

DEALER NAME: _____

DATE OF PURCHASE: _____ INVOICE #: _____

SERIAL #: _____ MODEL: _____

FRYER GRIDDLE CUSTOM PASTA
 FILTER SYSTEM TOP-SIDE COOKER HOTPLATE

I HAVE READ THE INSTALLATION AND OPERATING INSTRUCTIONS.

SIGNED: _____ DATE: _____



KEATING OF CHICAGO, INC.
8901 West 50th Street
McCook, IL 60525-6001

1-800-KEATING
PHONE: 708-246-3000
FAX: 708-246-3100

Serving Those Who Serve the Very Best®