

the lower the temperature

the higher your profit



- Save on fat
- Lower energy costs
- Produce more

Save money by spending less on fat. Keating Instant Recovery® Fryers are designed to efficiently fry foods at a range of 325°F to 335°F and this is why - fat begins to break down from the effects of temperature at 300°F. For every 18°F that you increase the temperature, you double the rate of breakdown.

## KEATING OPERATING INSTRUCTIONS

038400

THE FINEST DEEP FRYER EVER MADE. USE IT PROPERLY AND IT WILL SERVE YOU WELL.

OPERATE THIS FRYER WITHOUT READING THE INSTRUCTIONS.  
OPERATE WITHOUT SHORTENING IN THE VESSEL.  
ADD SHORTENING BEFORE FILLING VESSEL.  
KEEP BETWEEN 325°F AND 335°F.

5. FILTER SHORTENING EACH DAY.  
6. KEEP FRY POT SHINY CLEAN.  
7. DO NOT LEAVE FRYER OPERATING UNATTENDED.

THE APPLIANCE IS FOR USE ONLY WITH THE SPECIFIC LEGS OR CASTERS SPECIFIED BY THE MANUFACTURER

**CAUTION** HOT

SERIAL NO.

BLOWER ON

BURNER ON

READY TO COOK

OVER MAX TEMP.



INSTANT RECOVERY® IS OUR TRADEMARK

# Keating fryers save money by extending the life of your fat

## Instant Recovery<sup>®</sup> is our trademark

As you add product (especially frozen) into the hot fat to fry, the temperature immediately drops. Keating fryers are uniquely designed to recover the set temperature instantly, so your product is cooked evenly throughout, and golden crispy on the outside.



## Save on fat

Keating fryers are specifically engineered to fry foods at a lower temperature - the most significant benefit being the savings on fat.

Frying between **325°F - 335°F** will extend the life of your fat, and that saves money.

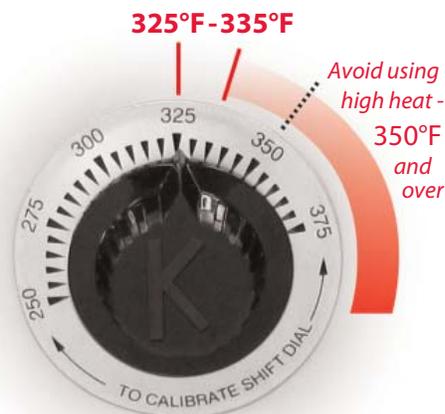
Another benefit - by avoiding variations in temperature, foods absorb less fat. The longer the frying period the greater the absorption (french fries become 10% fat or more by the end of the cooking cycle, 20% for other foods).



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To find a Keating representative in your area and learn more about our complete line of commercial cooking equipment, visit our website: [keatingofchicago.com](http://keatingofchicago.com)



## Dial it down

Frying at lower temperatures also lowers energy consumption. High heat (temperatures over 350°F) and variations in temperature end up consuming more energy and cause fat to breakdown.

## Produce more

By saving your fat frying at lower temperatures, you produce more, yet spend less.

How quickly your fryer recovers its temperature during the cooking cycle effects how often you have to replace the fat. Keating fryers heat the fat through the center of the fry pot, exposing more heated surface to the fat, while creating a Cold Zone below. Our fry pot will maintain a constant, accurate temperature in the cooking zone from beginning to the end of each load.

## A real workhorse

We build Instant Recovery<sup>®</sup> Fryers to be dependable and to last - our fryer will become the workhorse of your kitchen for years to come. We only use 304 stainless steel in our frying vessels. The 14" models are drawn from a single piece of 18 gauge stainless and formed with rounded corners.

Our fry pots are polished - by taking the extra time and effort to provide smooth surfaces, carbon buildup is reduced which makes cleanup far easier. The stainless steel transfer tubes in our gas units are precision welded into the fry pot.

## Lower energy costs

Our name, Instant Recovery<sup>®</sup>, means continuous performance. Keating's patented system of burners and heat transfer surfaces is designed to recover to thermostat temperature before the product is removed. There is no waiting between loads for the fryer to regain temperature; the fryer isn't continually "running" to keep up with demand.



**SERVING UP PROFITS KEATING OF CHICAGO**