KEATING OF CHICAGO, INC.®

"Serving Those Who Serve The Very Best"®

CELEBRATING 89 YEARS OF EXCELLENCE

INSTANT RECOVERY® FRYERS

MIRACLEAN® GRIDDLES

CUSTOM PASTA® SYSTEMS

KEEP KRISPS®

GENERAL SERVICES ADMINISTRATION
FEDERAL SUPPLY SERVICE
AUTHORIZED FEDERAL SUPPLY SCHEDULE PRICE LIST

On-line access to contract ordering information, terms and conditions, up-to-date pricing, and the option to create an electronic delivery order is available through GSA Advantage!®, a menu-driven database system. The INTERNET address for GSA Advantage!® is GSAAdvantage.gov

SCHEDULE TITLE: Multiple Award Schedule (MAS)

FSC Group, Part, and Section or Standard Industrial Group (as applicable): Facilities
FSC Class(es): 7320

CONTRACT NUMBER: GS-07F-001DA

For more information on ordering from Federal Supply Schedules go to the GSA Schedules page at GSA.gov

CONTRACT PERIOD: 11/15/15 through 11/14/20

CONTRACTOR: Keating of Chicago, Inc.

CONTRACTOR'S Internet address/web site: www.keatingofchicago.com

CONTRACT ADMINISTRATION SOURCE: Christopher Moravec

BUSINESS SIZE: Small Manufacturer/Woman Owned

CUSTOMER INFORMATION:

1a. Table of awarded Special Item Numbers (SINS): Food Preparation Equipment

SIN	DESCRIPTION
333241	Deep Fryers 2-10, 25
333241	Fryer Filter Systems 12-13
333241	Griddles 17-23
333241	Hot Plates 26
333241	Food Warming Lamps 14-15
333241	Pasta Cooking Systems 24, 25

1b. Lowest priced model number and lowest unit price for that model for each special item number awarded in the contract. *Price includes Industrial Funding Fee of .75%

SIN	MODEL	*PRICE
333241	10x11AA	$2,241.64
333241	PC14	$2,707.08
333241	24x30FT-G	$5,103.43
333241	MG2-30	$776.84
333241	1LX 120V	$103.36
333241	14 Pasta	$5,121.87

1c. Hourly rates: Not applicable

2. Maximum order: $300,000.00 per SIN, $300,000.00 per order

3. Minimum order: $0.00

4. Georgraphic coverage (delivery area): Domestic Delivery, the forty eight contiguous states, Alaska, Hawaii, Washington DC, Puerto Rico and US territories.

5. Point(s) of production (city, county, and State or foreign country:
Keating of Chicago, Inc.
100 Grove Street
Capron (Boone County), IL 61012

6. Discount from list prices or statement of net price: 34.660% discount off of Keating's Commercial Price List. Net prices shown in the catalog file are inclusive of the IFF.

7. Quantity discounts: None

8. Prompt payment terms: 4% - 30 days, net 31
Information for Ordering Offices: Prompt payment terms cannot be negotiated out of the contractual agreement in exchange for other concessions.

9.a Will accept Government Purchase Cards at or below the micro-purchase threshold.

9.b Will accept Government Purchase Cards above the micro-purchase threshold.

10. Foreign items (list items by country of origin): None

11a. Time of delivery: 30 days ARO

11b. Expedited delivery: Items available for expedited delivery are noted in this price list. All items on inside front cover of printed catalog listed under QuickShip with confirmation by phone call.

11c. Overnight and 2-day delivery: 2 days if in stock with confirming telephone call. Call 1 800-KEATING for rates.

11d. Urgent requirements: Call 1 800-KEATING

12. F.O.B. Point(s): Capron, Boone County, IL

13a. Ordering address(es):
Keating of Chicago, Inc.
8901 W. 50th St.
McCook, IL 60525

13b. Ordering procedures: Phone, Fax, Email, US Mail with confirming hard copy purchase order.

14. Payment address(es):
Keating of Chicago #234932
PO Box 84932
Chicago, IL 60689-4932

15. Warranty provision: 1 (one) year parts and labor from date of installation.
For domestic & geographic coverage, call 1-800-KEATING for service.

16. Export packing charges, if applicable: "Blue Sky" Crating available.
Call 1-800-KEATING for prices.

17. Terms and conditions of government purchase card acceptance (any thresholds above the micro-purchase level): None

18. Terms and conditions of rental, maintenance, and repair: Not applicable

19. Terms and conditions of installation: Not applicable

20. Terms and conditions of repair parts indicating date of parts price lists and any discounts from list prices: All parts & supplies prices dated same as price list, GSA discounts apply.

20a. Terms and conditions for any other services: Not applicable

21. List of service and distribution points: Not applicable

22. List of participating dealers: Not applicable

23. Preventive maintenance: Not applicable

24a. Special attributes such as environmental attributes (e.g. recycled content, energy efficiency, and/or reduced pollutants): Not applicable

24b. Indicate that Section 508 compliance information is available on Electronic and Information Technology (EIT) supplies and services and show where full details can be found (e.g. contractor's website or other location.) The EIT standards can be found at: www.Section508.gov/: Not applicable

25. Data Universal Number System (DUNS) Number: 05784-0761

26. Notification regarding registration in System for Award Management (SAM) database:
Keating of Chicago is registered in SAM

KEATING OF CHICAGO, INC®

"Serving Those Who Serve The Very Best"®

1-800-KEATING
keatingofchicago.com

KEATING COMMERCIAL COOKING EQUIPMENT PRICE LIST

SPECIAL ITEM NUMBER 333241

A812 Effective 02/07/2020

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

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

MADE IN USA

Since 1931

QUICK SHIP Available for Immediate Shipment

KEATING OF CHICAGO, INC.®

QUICK SHIP PROGRAM

We Can Ship It Right Now!

The products listed below are in stock and ready to ship

FRYERS:

036350 ..... 10x11CM NAT GAS
036435 ..... 10x11AA NAT GAS
036688 ..... 10x11TS NAT GAS
032891 ..... 14AA NAT GAS
032895 ..... 18AA NAT GAS
060860 ..... 14BB NAT GAS
038471 ..... 18BB NAT GAS
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.

FOB FACTORY - PRICES SUBJECT TO CHANGE WITHOUT NOTICE

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

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~~	DISCONTINUED	DISCONTINUED	~~46 1/2"~~	~~31 1/4"~~	~~15 3/8"~~	~~205 lbs.~~	~~$7,280~~
~~18 IFM~~	~~038500~~	~~118,000~~		~~118,000~~	DISCONTINUED	DISCONTINUED	~~46 1/2"~~	~~35 1/4"~~	~~19 3/8"~~	~~240 lbs.~~	~~$8,571~~
~~20 IFM~~	~~036611~~	~~118,000~~		~~118,000~~	DISCONTINUED	DISCONTINUED	~~46 1/2"~~	~~37 1/4"~~	~~21 3/8"~~	~~260 lbs.~~	~~$10,000~~

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.

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%.

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 ±2°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

OPTIONS:
- Fryers batteried 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

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 ¾" x 11 ¾"	27 3/8"	25 1/4"	12 3/8"	120 lbs.	**$3,575**
14 CMG	**032167**	87,000	**033367**	90,000	38 lbs.	14" x 14"	27 3/8"	27 1/2"	15 3/8"	140 lbs.	**$5,274**

ELECTRIC MODELS

For kW rating @ 208V, multiply by .752

MODEL				Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
036429 **10x11 CMBB** 208-240/3	240V	8.9 kW	21-21-21 Amps	30 lbs.	10 ¾" x 11 ¾"	27 1/4"	25 1/4"	12 3/8"	120 lbs.	**$4,260**
036399 **10x11 CMBB** 480/3	480V	8.9 kW	11-11-11 Amps	30 lbs.	10 ¾" x 11 ¾"	27 1/4"	25 1/4"	12 3/8"	120 lbs.	**$4,900**
036476 **10x11 CMTS** 208-240/3	240V	13.6 kW	33-33-33 Amps	30 lbs.	10 ¾" x 11 ¾"	27 1/4"	25 1/4"	12 3/8"	120 lbs.	**$5,244**
036405 **10x11 CMTS** 480/3	480V	13.6 kW	16-16-16 Amps	30 lbs.	10 ¾" x 11 ¾"	27 1/4"	25 1/4"	12 3/8"	120 lbs.	**$6,030**
036390 **14 CMBB** 208-240/3	240V	15.5 kW	37-37-37 Amps	44 lbs.	14" x 14"	27 1/4"	27 1/2"	15 3/8"	130 lbs.	**$6,253**
036392 **14 CMBB** 480/3	480V	15.5 kW	19-19-19 Amps	44 lbs.	14" x 14"	27 1/4"	27 1/2"	15 3/8"	130 lbs.	**$7,191**
036560 **14 CMTS** 208-240/3	240V	23.2 kW	56-56-56 Amps	44 lbs.	14" x 14"	27 1/4"	27 1/2"	15 3/8"	130 lbs.	**$7,171**
036391 **14 CMTS** 480/3	480V	23.2 kW	28-28-28 Amps	44 lbs.	14" x 14"	27 1/4"	27 1/2"	15 3/8"	130 lbs.	**$8,247**

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

OPTIONS:

035269, Security Package (14 Fryers) **$577**

10x11CM ACCESSORIES:

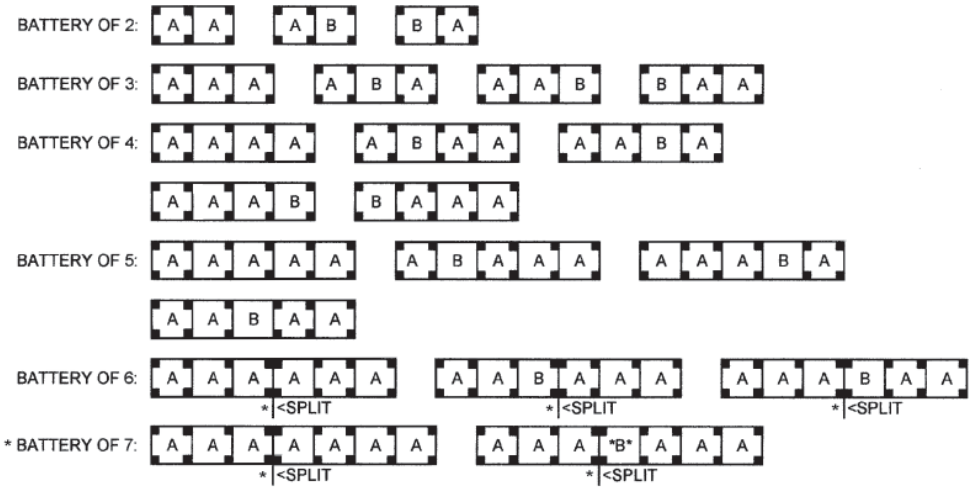
061595, Basket, 10x11 4M Split
11 1/4" L x 5" W x 4 1/2" D, 4 lbs. **$259.00**
004392, Connecting Strip, 10 x 11
(no charge with fryer), 1 lb. **$38.00**
004739, Cover Flush for Fryer, 10 x 11, 3 lbs. **$114.64**
004622, Drain Clean-Out Rod, 1 lb. **$29.30**
017396, Flue Deflector, 10x11, 1 lb. **$48.50**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

14CM ACCESSORIES:

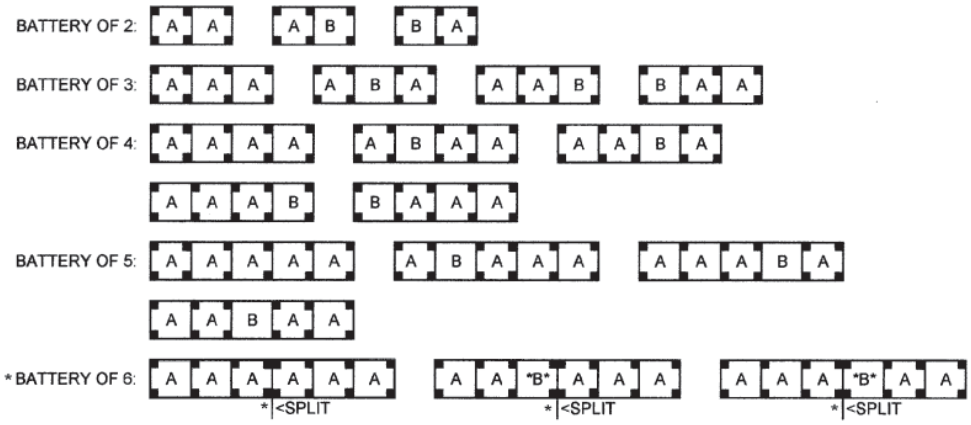
004824, Basket, 14 4M Cutlet for 1 1/4", 2 lbs. **$36.75**
038502, Basket, 14 4M Split (straight handle)
13 1/4" L x 6 1/2" W x 6" D, 3 lbs. **$120.00**
004817, Basket, 14 4M Triple
13 1/4" L x 4 1/2" W x 5 1/4" D, 2.5 lbs. **$193.25**
003880, Connecting Strip, 14 (no charge with fryer), 1 lb. **$47.00**
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**

FRYERS Caster Replacement Battery Splitting

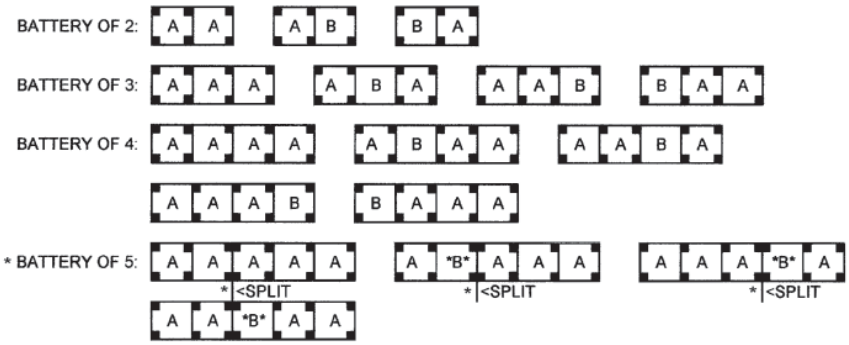
14" MODELS



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.)

FOB FACTORY - PRICES SUBJECT TO CHANGE WITHOUT NOTICE

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 ¾" x 11 ¾"	46 1/2"	26 1/2"	12 3/8"	125 lbs.	**$3,405**
10x11 BB	**036341**	54,000	**036467**	50,000	26 lbs.	10 ¾" x 11 ¾"	46 1/2"	26 1/2"	12 3/8"	125 lbs.	**$4,215**
10x11 TS	**036688**	54,000		50,000	26 lbs.	10 ¾" x 11 ¾"	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 ¾" x 11 ¾"	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 ¾" x 11 ¾"	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 ¾" x 11 ¾"	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 ¾" x 11 ¾"	46"	25 1/4"	12 3/8"	125 lbs.	**$6,030**

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

Intertek Intertek

OPTIONS:

035269, 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 coved 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		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**

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

OPTIONS:

~~Basket Lift (BL), TS Model ..... $1,025~~
~~Computer (CPU), TS Model ..... $1,400~~
~~Drainboard S/S (12"D) 1st fryer ..... $646.00~~
~~(On batteries, add $15.00 for each additional drainboard inch after first fryer)~~
~~Flue Riser (17") ..... $327.50~~
Safe & Easy® Ready (SE)** $770.00
035269, Security Package $577
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**

FOB FACTORY - PRICES SUBJECT TO CHANGE WITHOUT NOTICE

18" Instant Recovery® FRYERS

Keating's Instant Recovery® trademark means that every Keating fryer recovers its temperature before the end of the cooking cycle. The patented system of high input burners and heat transfer surfaces provides constant, accurate temperatures in the cooking zone, to assure quality foods every time.

CAPACITIES/PER HOUR
120 lbs. of frozen french fries
150 lbs. of chicken

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

SI Electronic Ignition is standard on BB & TS Gas Models

CPU Computer Option available on TS Models

Casters Optional

GAS MODELS

MODEL	NAT GAS PART NO.	NAT GAS BTU	LP GAS PART NO.	LP GAS BTU	Oil Capacity	Frying Area	Overall Height	Depth	Width	Ship Weight	LIST PRICE
18 AA	**032895**	134,000	**033194**	132,000	68 lbs.	18" x 18"	46 1/2"	32 1/2"	19 3/8"	250 lbs.	**$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**

Intertek Intertek

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

OPTIONS:

~~Basket Lift (BL), TS Model ..... $1,025~~
~~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
051618, 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		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.

Intertek Intertek

OPTIONS:

~~Basket Lift (BL), TS Model ..... $1,925~~
~~Computer (CPU), TS Model ..... $1,400~~
~~Drainboard S/S (12"D) 1st fryer ..... $640.00~~
~~(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
051619, 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		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.

Intertek Intertek

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
051620, 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**
051620, 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 batteried 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).

Intertek 9902091 Intertek 9902091

OPTIONS:

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

Casters Optional

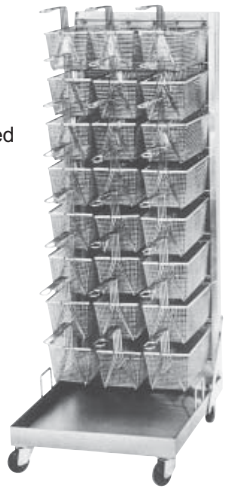
Portable Basket Rack

STANDARD FEATURES
- All stainless steel construction
- Price includes casters

NOTE:
Baskets Not Included

PART NO.	*Holds Amount of Baskets	Overall Height	Depth	Width	Ship Weight	LIST PRICE
010434	18	63 1/4"	25 1/4"	15 1/2"	155 lbs.	**$3,128**
003915	24	57 1/4"	27 1/2"	22 1/4"	180 lbs.	**$3,460**
003916	32	57 1/4"	27 1/2"	29 1/2"	220 lbs.	**$5,235**

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



Safe & Easy®
Central Filter

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	PART NO.	Oil Capacity (Liquid Only)	Voltage	HP	AMPS	Height	Depth	Width	Ship Weight	LIST PRICE
SE14CF	034321CF	50 lbs.	120	1/3	5.6	46"	31 1/4"	15 3/8"	170 lbs.*	**$6,800**
SE18CF	034849CF	90 lbs.	120	1/3	5.6	46"	35 1/4"	19 3/8"	190 lbs.*	**$7,730**
SE20CF	034819CF	120 lbs.	120	1/3	5.6	46"	37 1/4"	21 3/8"	210 lbs.*	**$7,780**
SE24CF	054310CF	160 lbs.	120	1/3	5.6	46"	41 1/4"	25 3/8"	230 lbs.*	**$8,080**
SE34x24CF	036613CF	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**

SE34x24
Under Fryer Filter

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**

FOB FACTORY - PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Portable Filter

STANDARD FEATURES

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

OPTIONS

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

MODEL	PART NO.	Oil Capacity	Voltage	HP	AMPS 1Ø	Overall Height	Tub Height	Depth	Width	Ship Weight	LIST PRICE
PC14	**002246**	48 lbs.	120	1/3	9.2	30 1/4"	13 1/8"	31 1/4"	14 1/2"	110 lbs.	**$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~~

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

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

FOB FACTORY - PRICES SUBJECT TO CHANGE WITHOUT NOTICE

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

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.

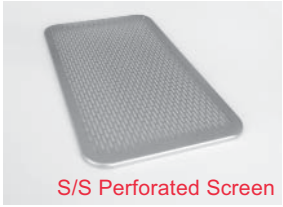
KEEP KRISP® BULBS, PANS AND SCREENS

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. **$45.85**
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" Miraclean® Griddle and a MG2 Hotplate on a stand with casters.

*****Custom Equipment Not Included on GSA Contract**

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 Miraclean® 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, Miraclean® 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 Miraclean Griddle® or Instant Recovery® Fryer system.

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

MIRACLEAN®

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

Trivalent Chromium surface - foods cook faster at a lower temperature

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

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

STANDARD FEATURES

- Easy clean up
- Miraclean® surface reduces heat loss, assures even heat distribution throughout cooking area
- Trivalent chromium surface on high carbon 3/4" steel plate
- 208-240V three phase input on electric griddles
- 100% safety pilot shut-off
- Stainless Steel cabinet
- 2" front trough, 3" left side trough
- Stainless Steel grease drawer with handle
- 4 1/2" high back splash

OPTIONS

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

STANDARD ACCESSORIES

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

NOTE:

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

ACCESSORIES:

002416, Connecting Strip
30" deep griddle (no charge with griddle) **$68.65**
005247, Connecting Strip
36" deep griddle (no charge with griddle) **$68.65**
009334, Cutting Board Hinge (set of 2) **$240.00**
004894, Palmetto Brush **$31.00**
004889, Scraper (Heavy Duty) **$27.85**
SCRAPER BLADES (10 per package)*
004900, 1-9 packages, 1 lb. **$32.39**
004898, 10-24 packages, 1 lb. **$27.35**
004899, 25-49 packages, 1 lb. **$25.69**
004891, Hamburger Spatula, 4" wide, 2 lbs. **$51.59**
018716, Egg Turner Spatula, 3" wide, 2 lbs. **$49.00**
018912, Streaker Scraper for streaks 1 per inch, 1 lb. **$58.55**
018913, Streaker Scraper for streaks 2 per inch, 1 lb. **$58.55**
038522, Top-Side™ Cooking Sheets (12 per pkg.) **$412.00**

*1 box = 10 tubes of blades.

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.

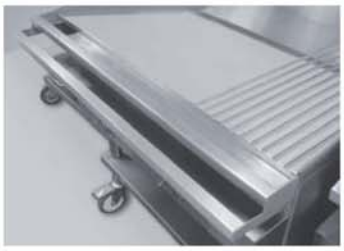
48"x30" Griddle shown.
Stand with Casters or 4" Legs
and Streaked Sections are Optional.

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 005145	$259 024622	$259 024622	$259 024622	$259 024622	~~$337~~	~~$337~~	$340 005148	$340 005148	$340 005148	$340 005148	$412 005150
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 gauge	$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 009239
SECURITY PACKAGE	~~$577~~	~~$577~~	~~$577~~	~~$577~~	~~$577~~	~~$727~~ ~~030975~~	~~$727~~ ~~030975~~	$735 034285	$735 034285	$735 034285	$735 034285	$928 036209
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~~ ~~015072~~
STREAKS (*price per*)	**007480,** 1 per inch, each..... $60				**017220,** 2 per inch, each..... $60							
BURNERS	2	2	2	2	2	2	2	2	2	3	3	3
THERMOSTATS ~~Additional thermostats $725 each~~	2	2	2	2	2	2	2	2	2	2	2	2
SHIP WEIGHT	265 lbs.	255 lbs.	255 lbs.	285 lbs.	285 lbs.	310 lbs.	380 lbs.	290 lbs.	360 lbs.	420 lbs.	455 lbs.	425 lbs.

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

~~**Gas Connection,** bottom ..... **$250.00**~~

FOB FACTORY - PRICES SUBJECT TO CHANGE WITHOUT NOTICE



Belly Bar option- Stainless Steel

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

Plate Shelf option - Shown with Richlite Cutting Board

FT = Front Trough	42x30	42x30FT	48x24	48x30	48x30FT	48x36FT	60x30	60x30FT	60x36FT	72x30	72x30FT	72x36FT
LIST PRICE	**$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 005150	$412 005150	$434 005151	$434 005151	$434 005151	$434 005151	$512 005152	$512 005152	$512 005152	$578 005155	$578 005155	$578 005155
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 gauge	$839 009238	$839 009238	$868 007693	$868 007693	$868 007693	$868 007693	$1034 007837	$1034 007837	$1034 007837	$1,157 007692	$1,157 007692	$1,157 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 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	$1,157 007233	$1,157 007233	$1,157 007233
SECURITY PACKAGE	$928 036209	$928 036209	$960 032768	$960 032768	$960 032768	$960 032768	$1,140 034570	$1,140 034570	$1,140 034570	$1,279 032766	$1,279 032766	$1,279 032766
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 015072~~	~~$412 015072~~	~~$434 051271~~	~~$434 051271~~	~~$434 015271~~	~~$434 015271~~	~~$512 015272~~	~~$512 015272~~	~~$512 015272~~	~~$578 015273~~	~~$578 015273~~	~~$578 015273~~
STREAKS (*price per*)	**007480,** 1 per inch, each..... $60			**017220,** 2 per inch, each..... $60								
BURNERS	3	3	4	4	4	4	5	5	5	6	6	6
THERMOSTATS ~~Additional thermostats - $725 each~~	2	2	2	2	2	2	3	3	3	3	3	3
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	23	034097 30	30	033411 30	039385 30	034101 34	039398 45	039555 45	56	46
208-240/3 AMPS @240V	032189 15-26-15	034170 11-20-11	036594 11-20-11	034123 15-26-15	036061 15-26-15	033399 15-26-15	035234 15-26-15	033022 20-20-20	032187 26-26-26	033104 26-26-26	033464 32-32-32	034063 30-30-20
VOLTAGE 480	~~036528~~ ~~$8,915~~	035989 $8,392	~~$9,231~~	033242 $8,653	~~$9,517~~	034203 $9,880	036115 $10,868	039372 $11,146	033423 $11,537	039334 $12,690	036336 $15,863	~~$12,295~~
HIGH INPUT Call for kW/Amp rating *$130 per heating element*	036188 $8,012	~~$7,552~~	~~$8,287~~	~~036745~~ ~~$7,784~~	~~$8,536~~	036200 $8,852	~~$9,710~~	~~$10,082~~	~~$10,422~~	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 005145	$259 024622	$259 024622	$259 024622	$259 024622	~~$337~~	~~$337~~	$340 005148	$340 005148	$340 005148	$340 005148	$412 005150
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 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~~ ~~050754~~
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~~ ~~051268~~	~~$340~~ ~~051268~~	~~$340~~ ~~051268~~	~~$340~~ ~~051268~~	~~$412~~ ~~015072~~
STREAKS (*price per*)	**007480,** 1 per inch, each..... $60			**017220,** 2 per inch, each..... $60								
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.

Intertek Intertek NSF

STANDARD ACCESSORIES

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

FOB FACTORY - PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Security Package option

Stand - Stainless Steel with shelf and casters options

Thermostat Knob Guard option

For kW rating @ 208V, multiply by .752

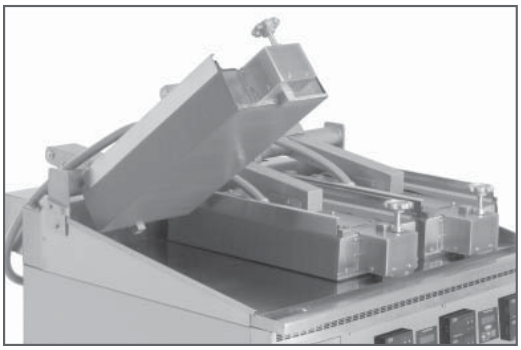
FT = Front Trough	42x30	42x30FT	48x24	48x30	48x30FT	48x36FT	60x30	60x30FT	60x36FT	72x30	72x30FT	72x36FT
LIST PRICE	**$10,941**	**$12,035**	**$11,630**	**$11,990**	**$13,189**	**$16,486**	**$14,115**	**$15,527**	**$19,409**	**$17,214**	**$18,935**	**$23,669**
kW INPUT @240V	14.3	14.3	10.9	14.3	14.3	17.9	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~~ ~~$24,775~~	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 005150	$412 005150	$434 005151	$434 005151	$434 005151	$434 005151	$512 005152	$512 005152	$512 005152	$578 005155	$578 005155	$578 005155
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 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~~ ~~015072~~	~~$412~~ ~~015072~~	~~$434~~ ~~051271~~	~~$434~~ ~~051271~~	~~$434~~ ~~051271~~	~~$434~~ ~~051271~~	~~$512~~ ~~051272~~	~~$512~~ ~~051272~~	~~$512~~ ~~051272~~	~~$578~~ ~~051273~~	~~$578~~ ~~051273~~	~~$578~~ ~~051273~~
STREAKS (*price per*)	**007480,** 1 per inch, each..... $60			**017220,** 2 per inch, each..... $60								
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.

Intertek 9902091 Intertek 9902091 NSF

STANDARD ACCESSORIES

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

Top-Side™ Cooker



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

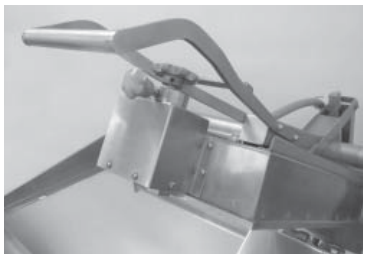
Surface area is 10 1/2" x 20", large enough to cook 8 quarter pound hamburgers. Micro Leveler manual height adjustment up to 1-1/2" above griddle plate. Manual lift is standard and Auto Lift option is available.

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

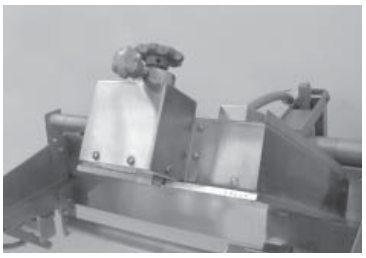
OPTIONS
- Manual Lift Heads
- Auto Lift Heads
- Streaked surface
- Extra Cooking Sheets

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.

Intertek 9902091 Intertek 9902091

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

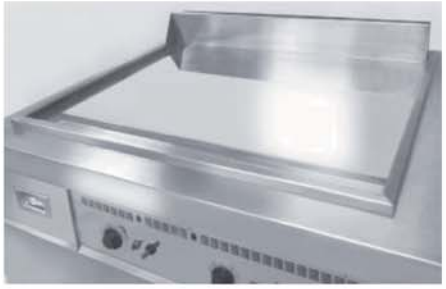
OPTIONS:
007480, Streaks, 1 per inch **$60.00**
017220, Streaks, 2 per inch **$60.00**

ACCESSORIES:
038522, Cooking Sheets (12 sheets per pack) **$412**

FOB FACTORY - PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Drop-In Miraclean® Griddles

ALL THE SAME STANDARD MIRACLEAN FEATURES - See page 17



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

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

Remote mount control panel cannot exceed 5". Cabinets must be reinforced to support the weight of the griddle and located under an exhaust hood for proper ventilation.

	27x31DI	36x25DI	36x31DI	42x31DI
LIST PRICE	**$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	~~$12,260~~	034183 $12,690	~~$15,167~~
HIGH INPUT $130 per heating element	~~$9,536~~	~~$11,951~~	~~$11,425~~	~~$13,700~~
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*)	**007480,** 1 per inch, each..... $60	**017220,** 2 per inch, each..... $60		
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

*****Teppanyaki Not Included on GSA Contract**

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		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 ..... $741~~

~~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 **018789**..... **$537.50**

~~Flue, 36" High ..... $407.00~~

Manual Fill ..... **NO CHARGE**

Rinse Tank

14 PASTA **005432** **$3,615**

18 PASTA **005435** **$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 ±2°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 PART NO.	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	037594	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**

Intertek Intertek

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~~	~~10 5/8"~~	~~13"~~	~~30 3/8"~~	~~N/A~~	~~60 lbs.~~	~~$1,542~~
~~B2 HI~~	~~240~~	~~1.8~~	~~9~~	~~10 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~~

FOB FACTORY - PRICES SUBJECT TO CHANGE WITHOUT NOTICE

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

SALES POLICIES AND INFORMATION

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

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

PLEASE NOTE:

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

TERMS

PRICES EFFECTIVE JANUARY 1, 2019 TO DECEMBER 31, 2020

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

PRICES F.O.B. FACTORY

DELIVERY TIME

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

FREIGHT

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

RETURNS & CANCELLATIONS

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

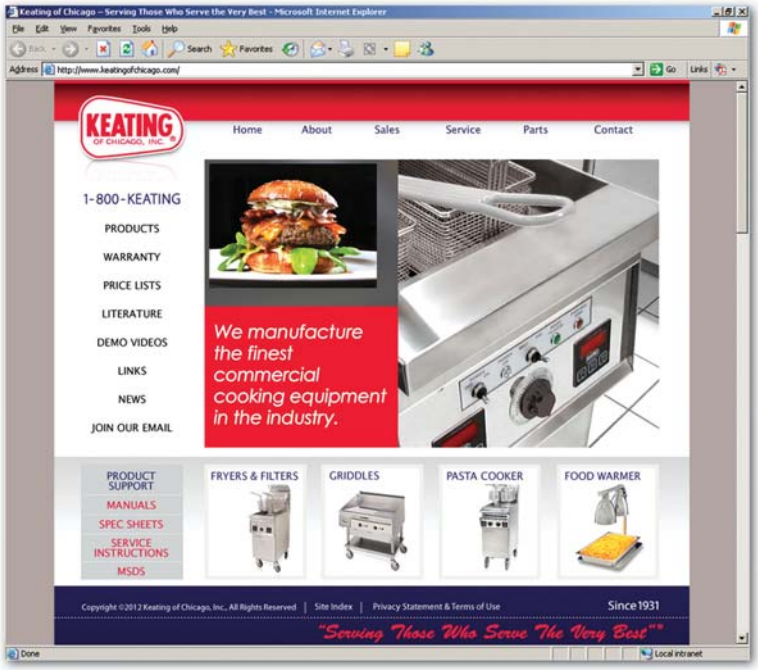
LOST OR DAMAGED FREIGHT

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

VERY IMPORTANT: Before signing the delivery receipt, inspect for any shortage or damage and note the nature and extent of the shortage or damage on the freight bill. If concealed damage or noted damage has occurred, save the shipping cartons and packaging. You must request an inspection by the carrier immediately and file a claim after inspection to rectify damages to your product. You may confirm claim damages by certified mail with return receipt requested within 15 days.
Please do not return damaged items as they cannot be accepted without a Merchandise Return Authorization Tag.

KEATING OF CHICAGO, INC®

Find everything you need, including our current PRICE LIST at: keatingofchicago.com



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