



KEATING OF CHICAGO, INC.

8901 W. 50th Street, McCook, IL 60525-6001
(708) 246-3000 • FAX (708) 246-3100
1-800-KEATING



"Serving Those Who Serve The Very Best"

General Services Administration

Federal Supply and Services Authorized Federal Supply Price List (Catalog)

On-line access to contract ordering information, terms and conditions, up-to-date pricing, and the option to create an electronic delivery order are available through GSA Advantage!, a menu-driven database system.

The INTERNET address GSA Advantage! is: GSAAdvantage.gov

A.	Schedule Title	FSC GROUP 73, PART III, Food Service, Hospitality, cleaning equipment and supplies, chemicals and services
B.	FSC class(es)	7310
C.	GSA Mailing Code	OCCC7320, OCCC7324
D.	Contract number	GS 07F-8901G
E.	Contract period	09/30/12 through 09/30/16
F.	Contractor's name	Keating of Chicago, Inc.
	Address	8901 W. 50th Street, McCook, IL 60525-6001
	Phone number	1-800-KEATING or 708-246-3000
	FAX number	1-800-KEATING or 708-246-3100
	Web Address	www.keatingofchicago.com
	Contract Administrator	Christopher Moravec
G.	Business Size	Small Manufacturer-Woman Owned

- | <p>1a. AWARDED SPECIAL ITEM(s)
 302-3 – Deep Fryers 1-10, 25
 302-3 – Filter Systems 12-13
 302-3 – Griddles 16-23
 302-3 – Hot Plates 26
 302-3 – Food Warming Lamps 14-15
 302-3 – Pasta Systems 24, 25</p> <p>1b. LOWEST PRICED MODEL NUMBER AND UNIT PRICE</p> <table border="0"> <thead> <tr> <th>SIN</th> <th>MODEL</th> <th>Unit Price</th> </tr> </thead> <tbody> <tr> <td>302-3</td> <td>10x11AA</td> <td>\$1,934.74</td> </tr> <tr> <td>302-3</td> <td>PC14</td> <td>\$2,290.88</td> </tr> <tr> <td>302-3</td> <td>24x30FT-G</td> <td>\$4,156.51</td> </tr> <tr> <td>302-3</td> <td>MG2-24</td> <td>\$656.98</td> </tr> <tr> <td>302-3</td> <td>1LX 120V</td> <td>\$100.06</td> </tr> <tr> <td>302-3</td> <td>14 Pasta DI-G</td> <td>\$4,038.01</td> </tr> </tbody> </table> <p>1c. Not Applicable</p> <p>2. MAXIMUM ORDER
 \$300,000.00 per SIN
 \$300,000.00 per ORDER</p> <p>3. MINIMUM ORDER
 \$100.00</p> <p>4. GEOGRAPHIC COVERAGE
 Domestic Delivery, The forty eight contiguous states, Alaska, Hawaii, Washington D.C., Puerto Rico and U.S. Territories</p> <p>5. PRODUCTION POINT
 Keating of Chicago, Inc.
 100 Grove Street
 Capron (Boone County), IL 61012</p> <p>6. BASIC DISCOUNT
 34.660% discount off of Keating's catalog/price list, dated October 1, 2014 until December 31, 2015.
 Industrial Funding Fee of .75% should be added to GSA net price.</p> | SIN | MODEL | Unit Price | 302-3 | 10x11AA | \$1,934.74 | 302-3 | PC14 | \$2,290.88 | 302-3 | 24x30FT-G | \$4,156.51 | 302-3 | MG2-24 | \$656.98 | 302-3 | 1LX 120V | \$100.06 | 302-3 | 14 Pasta DI-G | \$4,038.01 | <p>7. QUANTITY DISCOUNT
 None</p> <p>8. PROMPT PAYMENT TERMS
 4% – 30 days, net 31</p> <p>9a. Will accept GOVERNMENT Purchase Cards – At or Below Micro-purchase threshold.</p> <p>9b. Will Accept Government Purchase Cards - Above Micro-purchase threshold.</p> <p>10. FOREIGN ITEMS
 None</p> <p>11a. TIME OF DELIVERY
 30 days ARO</p> <p>11b. Expedited delivery
 All items inside front cover of printed catalog, marked QS with telephone call.</p> <p>11c. 2 days if in stock with confirming telephone call. Call 1-800-KEATING for rates.</p> <p>11d. Urgent Requirements
 call 1-800-KEATING</p> <p>12. FOB POINT ORIGIN
 – Capron, Boone County, IL</p> <p>13a. ORDERING ADDRESS
 See CONTRACTOR address</p> <p>13b. Ordering Procedures
 Phone, Fax, E-mail, U.S. Mail with confirming hard copy purchase order.</p> | <p>14. PAYMENT ADDRESS
 Keating of Chicago, Inc.
 Department 20 - 8017
 P.O. Box 5998
 Carol Stream, IL 60197-5998</p> <p>15. WARRANTY PROVISIONS
 1 (one) year parts and labor from date of installation.
 For domestic & geographic coverage. Call 1-800-KEATING for service</p> <p>16. Export packaging charges
 "Blue Sky" Crating available
 Call 1-800-KEATING for prices</p> <p>17. Terms & Conditions of Government purchase card acceptance:
 None</p> <p>18. Terms & Conditions of rental, maintenance and repair:
 Not Applicable</p> <p>19. Not Applicable</p> <p>20. All parts & supplies prices dated same as price list GSA discounts apply.</p> <p>20a Not Applicable</p> <p>21. Not Applicable</p> <p>22. Not Applicable</p> <p>23. Not Applicable</p> <p>24a. Not Applicable</p> <p>24b. Not Applicable</p> <p>25. DUNS - 05784-0761</p> <p>26. Contractor is CCR Registered</p> |
|--|---------------|------------|------------|-------|---------|------------|-------|------|------------|-------|-----------|------------|-------|--------|----------|-------|----------|----------|-------|---------------|------------|--|--|
| SIN | MODEL | Unit Price | | | | | | | | | | | | | | | | | | | | | |
| 302-3 | 10x11AA | \$1,934.74 | | | | | | | | | | | | | | | | | | | | | |
| 302-3 | PC14 | \$2,290.88 | | | | | | | | | | | | | | | | | | | | | |
| 302-3 | 24x30FT-G | \$4,156.51 | | | | | | | | | | | | | | | | | | | | | |
| 302-3 | MG2-24 | \$656.98 | | | | | | | | | | | | | | | | | | | | | |
| 302-3 | 1LX 120V | \$100.06 | | | | | | | | | | | | | | | | | | | | | |
| 302-3 | 14 Pasta DI-G | \$4,038.01 | | | | | | | | | | | | | | | | | | | | | |



Price List Effective:
October 1, 2014 to
December 31, 2015

Special Item Number
302-3

Commercial Cooking Equipment Price List



"Serving Those Who Serve The Very Best"®



1-800-KEATING
keatingofchicago.com



QUICKSHIP

PROGRAM

We Can Ship It Right Now!

Products in stock and ready to ship immediately -

The list of equipment available for immediate shipment is updated monthly and can be found on our website, keatingofchicago.com under Literature.

NOTE: Custom orders are scheduled to ship 4 weeks from receipt of order



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 \$164.00 for 14IFM)
- Low NO_x burner technology
- Easy one button on/off operation
- Digital Timer
- Cuts shortening expense dramatically
- Largest cold zone
- Instant-On™ immediate thermostat response



Casters
Optional



GAS MODELS	14IFM	18IFM	20IFM
List Price	\$6,789	\$8,079	\$9,432
BTU Input (Nat Gas)	79,000 030803	118,000 021047	118,000 036611
BTU Input (LP Gas)	79,000	118,000 027303	118,000
Oil Capacity	38 lbs.	68 lbs.	100 lbs.
Frying Area	14"x14"	18"x18"	20"x20"
Overall Height	46 1/2"	46 1/2"	46 1/2"
Depth	31 1/4"	35 1/4"	37 1/4"
Width	15 3/8"	19 3/8"	21 3/8"
Basket-Lift (BL)	\$1,599	\$1,599	\$1,599
Casters 5" (set of four) 039542	\$229	\$229	\$229
Computer (CPU)	\$1,167	\$1,167	\$1,167
Drainboard S/S (12"D)*	N/A	\$537	\$537
Security Package	\$479	\$479	\$479
Spark Ignition (SI)	Standard	Standard	Standard
Safe & Easy® Ready (SE)**	\$639	\$745	\$745
Ship Weight	205 lbs.	240 lbs.	260 lbs.

*On batteries, add \$13.00 for each additional drainboard inch after first unit.
**see Safe & Easy® depths, page 12.

COUNTER MODEL FRYERS



GAS MODELS	10x11CMG	14CMG
List Price	\$3,090	\$4,557
BTU Input (Nat Gas)	54,000 036350	87,000 032167
BTU Input (LP Gas)	50,000 036459	90,000 033367
Oil Capacity	26 lbs.	38 lbs.
Frying Area	10 ³ / ₄ "x11 ³ / ₄ "	14"x14"
Overall Height	27 ³ / ₈ "	27 ³ / ₈ "
Depth	25 ¹ / ₄ "	27 ¹ / ₂ "
Width	12 ³ / ₈ "	15 ³ / ₈ "
Security Package 035269	\$479	\$479
Ship Weight	120 lbs.	140 lbs.



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.



ELECTRIC MODELS	10x11CMBB	10x11CMTS	14CMBB	14CMTS
List Price	\$3,679	\$4,527	\$5,398	\$6,191
Phase*	3Ø	3Ø	3Ø	3Ø
kW Input @ 240V	8.9	13.6	15.5	23.2
Amps @ 240V	21-21-21 036429	33-33-33 036476	37-37-37 036390	56-56-56 036560
Oil Capacity	30 lbs.	30 lbs.	44 lbs.	44 lbs.
Frying Area	10 ³ / ₄ "x11 ³ / ₄ "	10 ³ / ₄ "x11 ³ / ₄ "	14"x14"	14"x14"
Overall Height	27 ¹ / ₄ "	27 ¹ / ₄ "	27 ¹ / ₄ "	27 ¹ / ₄ "
Depth	25 ¹ / ₄ "	25 ¹ / ₄ "	27 ¹ / ₂ "	27 ¹ / ₂ "
Width	12 ³ / ₈ "	12 ³ / ₈ "	15 ³ / ₈ "	15 ³ / ₈ "
Basket-Lift (BL)	N/A	N/A	N/A	\$1,599
Computer (CPU)	N/A	\$1,167	N/A	\$1,167
Security Package	\$479	\$479	\$479	\$479
Voltage 480	\$4,230 036399	\$5,206 036405	\$6,208 036392	\$7,120 036391
Ship Weight	120 lbs.	120 lbs.	115 lbs.	130 lbs.

*1 phase available at no additional cost – call for amp rating.

ELECTRICAL INFORMATION

For kW rating @ 208 voltage, multiply by .752.

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 heat transfer surfaces assures quality foods every time.

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 shortening life up to 30%.

Our Instant Recovery Gas Fryers are even more efficient with our patented Wing Turbulators!

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)
- Cooks 72 lbs. of frozen fries per hour (14" Model)

MODEL BB

- Power-On Switch
- Power-On Indicating Light
- Built-in Melt Cycle
- Dual contactors (Electric)
- Stainless Steel thermostat
- Cooks 72 lbs. of frozen fries or 75 lbs. of chicken per hour (14" Model)

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
- Cooks 72 lbs. of frozen fries or 75 lbs. of chicken per hour (14" Model)



Casters
Optional



Casters
Optional

STANDARD FEATURES

- Stainless Steel vessel and cabinet
- Stainless Steel heat transfer tubes or heating elements
- Stainless Steel thermostat
- Spark Ignition on BB & TS models
- Extra large Cold Zone
- Stainless Steel High Limit control
- One pair 4 mesh baskets
- Grid Screen over tubes
- Temperature control system $\pm 2^{\circ}\text{F}$
- $\frac{3}{4}$ " 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

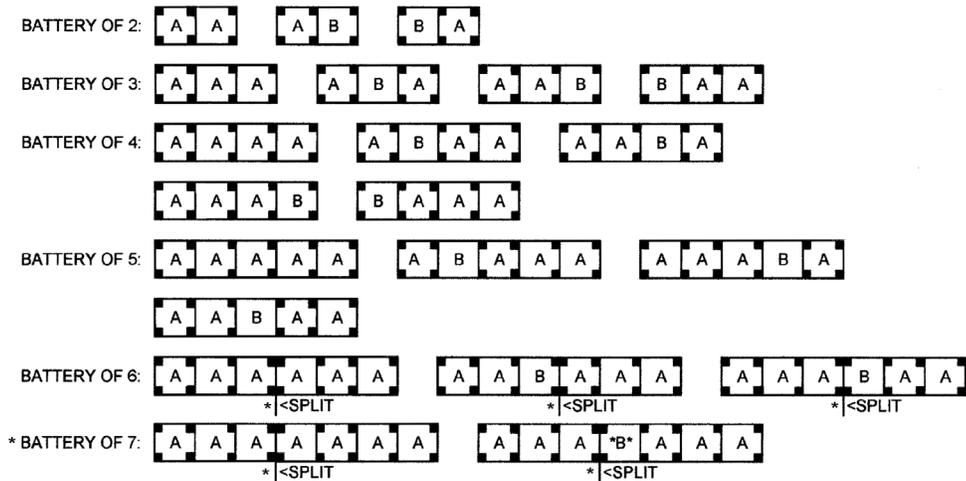
OPTIONS

- Fryers battered at no additional charge
- Common gas manifold for batteries at no additional charge
- Cooking computer
- Basket-Lift on 14 TS thru 24 TS fryers
- Stainless Steel drainboards on fryer batteries (*Call for pricing*)
- Filter choices: Central, Portable, Safe & Easy® Under Fryer
- 2" extra large drain valve on 18" or larger fryers, single units only (see pages 8, 9 & 10)
- 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

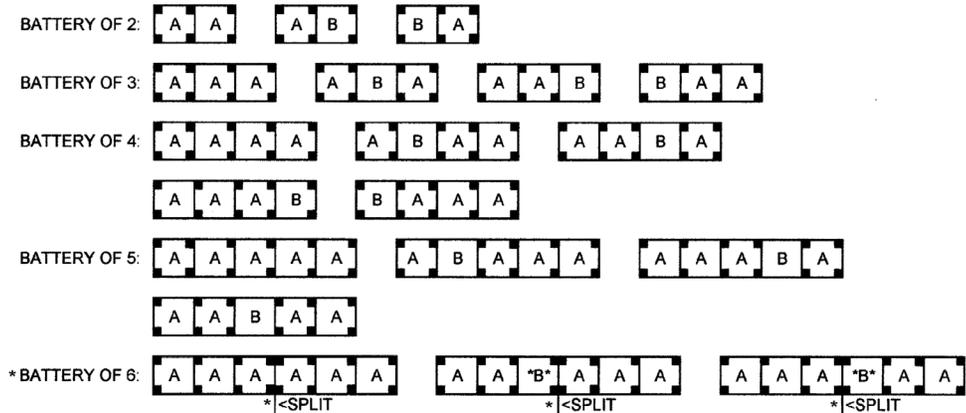
CASTER PLACEMENT BATTERY SPLITTING



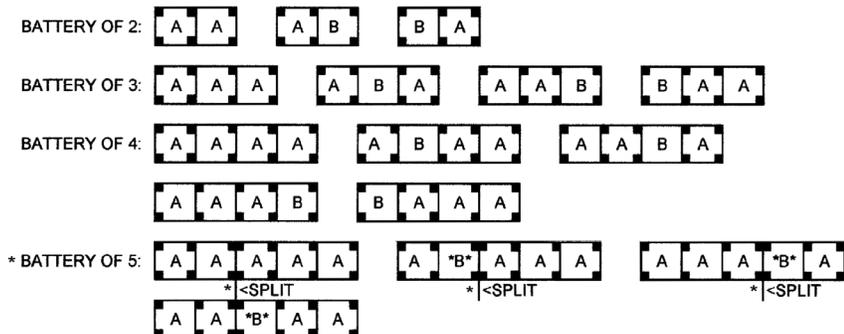
14" MODELS



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.)



10"x11" GAS MODEL	10x11AA	10x11BB	10x11TS
List Price	\$3,086	\$3,638	\$4,253
BTU Input (Nat. Gas)	54,000 036435	54,000 036341	54,000 036688
BTU Input (LP Gas)	50,000 036590	50,000 036467	50,000
Oil Capacity	26 lbs.	26 lbs.	26 lbs.
Frying Area	10 ^{3/4} "x11 ^{3/4} "	10 ^{3/4} "x11 ^{3/4} "	10 ^{3/4} "x11 ^{3/4} "
Overall Height	46 1/2"	46 1/2"	46 1/2"
Depth	26 1/2"	26 1/2"	26 1/2"
Width	12 ^{3/8} "	12 ^{3/8} "	12 ^{3/8} "
Casters (set of 4) 039542	\$229	\$229	\$229
Computer (CPU)	N/A	N/A	N/A
Security Package	\$479	\$479	\$479
Spark Ignition (SI)	N/A	Standard	Standard
Ship Weight	125 lbs.	125 lbs.	125 lbs.



10"x11" ELECTRIC MODEL	10x11BB	10x11TS
List Price	\$3,679	\$4,527
Phase *	3Ø	3Ø
kW Input @ 240V	8.9	13.6
Amps @ 240V	21-21-21 036409	33-33-33 036575
Oil Capacity	30 lbs.	30 lbs.
Frying Area	10 ^{3/4} "x11 ^{3/4} "	10 ^{3/4} "x11 ^{3/4} "
Overall Height	46"	46"
Depth	25 1/4"	25 1/4"
Width	12 ^{3/8} "	12 ^{3/8} "
Casters (set of 4) 039542	\$229	\$229
Computer	N/A	N/A
Security Package	\$479	\$479
Voltage 480	\$4,231	\$5,206
Ship Weight	110 lbs.	125 lbs.

*1 phase available at no additional cost – call for amp rating.

ELECTRICAL INFORMATION

For kW rating @ 208V, multiply by .752.

ACCESSORIES FOR 10"x11" INSTANT RECOVERY® FRYERS

Description	Part Number	Ship Weight	Price
Basket, 10x11 4M Split 11 1/4" L x 5" W x 4 1/2" D	011964	4 lbs.	\$228.00
Connecting Strip, 10x11 (no charge with fryer)	004392	1 lb.	\$31.50
Cover Flush for Fryer, 10x11	004739	3 lbs.	\$95.00
Drain Clean-Out Rod	004622	1 lb.	\$24.30
Flue Deflector, 10x11	017396	1 lb.	\$40.15
Screen, 10x11 Grid	004612	1 lb.	\$41.75

14" GAS INSTANT RECOVERY® FRYERS



We have redesigned our atmospheric fryers to use *less* BTU's *and* still have the same performance levels!

- *Why did we do this? To save our customers \$\$ in gas consumption.*



GAS MODELS	14AA	14BB	14TS
List Price	\$3,960	\$4,999	\$5,805
BTU Input (Nat Gas)	87,000 032891	87,000 032893	87,000 032180
BTU Input (LP Gas)	90,000 032892	90,000	90,000 033415
Oil Capacity	38 lbs.	38 lbs.	38 lbs.
Frying Area	14"x14"	14"x14"	14"x14"
Overall Height	46 1/2"	46 1/2"	46 1/2"
Depth	28 3/4"	28 3/4"	28 3/4"
Width	15 3/8"	15 3/8"	15 3/8"
Basket-Lift (BL)	N/A	N/A	\$1,599
Casters (set of 4) 039542	\$229	\$229	\$229
Computer (CPU)	N/A	N/A	\$1,167
Drainboard **	\$537	\$537	\$537
Flue Riser (17")	\$271	\$271	\$271
Security Package 035269	\$479	\$479	\$479
Spark Ignition (SI)	N/A	Standard	Standard
Safe & Easy® Ready (SE)*	\$639	\$639	\$639
Ship Weight	185 lbs.	180 lbs.	190 lbs.

*see Safe & Easy® depths, page 12.

**On batteries, add \$13.00 for each additional drainboard inch after first unit.



Model AA
Casters Optional



Model BB



Model TS
Casters Optional



14" ELECTRIC INSTANT RECOVERY® FRYERS

ELECTRICAL INFORMATION

For kW rating @ 208 voltage, multiply by .752.



ELECTRIC MODEL	14BB	14TS
List Price	\$5,136	\$6,117
Phase*	3Ø	3Ø
kW Input @ 240V	15.5	23.2
Amps @ 240V	37-37-37 036381	56-56-56 039348
Oil Capacity	44 lbs.	44 lbs.
Frying Area	14"x14"	14"x14"
Overall Height	46"	46"
Depth	31 1/4"	31 1/4"
Width	15 3/8"	15 3/8"
Basket-Lift (BL)	N/A	\$1,599
Casters (set of 4) 039542	\$229	\$229
Flue Riser (17")	\$271	\$271
Computer (CPU)	N/A	\$1,167
Drainboard**	\$537	\$537
Security Package	\$479	\$479
Voltage 480	\$5,906 036537	\$7,035 036965
Safe & Easy® Ready (SE)***	\$639	\$639
Ship Weight	180 lbs.	190 lbs.

*1 phase available at no additional cost – call for amp rating.
 ** On batteries, add \$13.00 for each additional drainboard inch after first unit
 *** see Safe & Easy® depths, page 12.

ACCESSORIES FOR 14" INSTANT RECOVERY® FRYERS

Description	Part Number	Ship Weight	Price
Basket, 14 4M Outlet for 1 1/4" outlets	004824	2 lbs.	\$35.00
Basket, 14 4M Split (straight handle) 13 1/4" L x 6 1/2" W x 6" D	031392	3 lbs.	\$99.50
Basket, 14 4M Triple 13 1/4" L x 4 1/2" W x 5 1/4" D	004817	2.5 lbs.	\$169.60
Connecting Strip, 14 (no charge with fryer)	003880	1 lb.	\$39.50
Cover Flush for Fryer, 14	004736	4 lbs.	\$103.50
Cover Flush for Basket-Lift Fryer, 14	037570	4 lbs.	\$103.50
Drain Clean-Out Rod	004622	1 lb.	\$24.30
Flue Deflector, 14	017397	1 lb.	\$55.00
Flue Deflector Basket-Lift, 14	021095	1 lb.	\$55.00
Screen, 14 Grid	004613	1 lb.	\$45.50
Screen, 14 Grid S/S, pasta	004619	1 lb.	\$135.00
Screen, 14 Blooming Onion 13 5/8" square	014406	4 lbs.	\$140.50
Skimmer	004654		\$20.00

18" INSTANT RECOVERY® FRYERS



GAS MODELS	18AA	18BB	18TS
List Price	\$5,338	\$6,285	\$6,679
BTU Input (Nat Gas)	134,000 032895	134,000 032175	134,000 032181
BTU Input (LP Gas)	132,000 033194	132,000 033446	132,000 033416
Oil Capacity	68 lbs.	68 lbs.	68 lbs.
Frying Area	18"x18"	18"x18"	18"x18"
Overall Height	46 1/2"	46 1/2"	46 1/2"
Depth	32 1/2"	32 1/2"	32 1/2"
Width	19 3/8"	19 3/8"	19 3/8"
Basket-Lift (BL)	N/A	N/A	\$1,599
Casters 5" (set of 4) 039542	\$229	\$229	\$229
Computer (CPU)	N/A	N/A	\$1,167
Drainboard S/S (12"D)**	\$537	\$537	\$537
Drain Valve 2" Extra Large	\$555	\$555	\$555
Flue Riser (17")	\$279	\$279	\$279
Security Package	\$479	\$479	\$479
Spark Ignition (SI)	N/A	Standard	Standard
Safe & Easy® Ready (SE)***	\$745	\$745	\$745
Ship Weight	250 lbs.	250 lbs.	260 lbs.

ELECTRIC MODELS	18BB	18TS
List Price	\$6,855	\$7,912
Phase*	3Ø	3Ø
kW Input @ 240V	21.4	28.6
Amps @ 240V	52-52-52 036411	79-79-52 036276
Oil Capacity	78 lbs.	78 lbs.
Frying Area	18"x18"	18"x18"
Overall Height	46"	46"
Depth	35 1/4"	35 1/4"
Width	19 3/8"	19 3/8"
Basket-Lift (BL)	NA	\$1,599
Casters 5" (set of 4) 039542	\$229	\$229
Computer (CPU)	N/A	\$1,167
Drainboard S/S (12"D)**	\$537	\$537
Drain Valve 2" Extra Large	\$555	\$555
Flue Riser (17")	\$279	\$279
Security Package	\$479	\$479
Safe & Easy® Ready (SE)***	\$745	\$745
Voltage 480	\$7,883 036417	\$9,099 036608
Ship Weight	250 lbs.	260 lbs.

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

*For kW rating @ 208 voltage, multiply by .752.

**On batteries, add \$13.00 for each additional drainboard inch after first unit.

***See Safe & Easy® depths, page 12.

ACCESSORIES FOR 18" INSTANT RECOVERY® FRYERS

Description	Part Number	Ship Weight	Price
Basket, 18 4M Split (Front & Rear Handles) 16 7/8" L x 8 1/2" W x 5 7/8" D	019781	4.5 lbs	\$274.00
Basket, 18 4M Full (Front & Rear Handles) 16 3/4" L x 17 1/2" W x 6" D	004689	6.5 lbs.	\$333.00
Basket, 18 4M Triple (2 Hooks, Front & Rear Handles) 17" L x 5 1/2" W x 5 1/2" D	016282	4 lbs.	\$192.00
Connecting Strip, 18 (no charge with fryer)	003877	1 lb.	\$44.50
Cover Flush for Fryer, 18	004735	4.5 lbs.	\$160.00
Drain Clean-Out Rod	004622	1 lb.	\$24.30
Flue Deflector, 18	017398	1 lb.	\$62.00
Screen, 18 Grid	004614	2 lbs.	\$47.25
Screen, 18 Grid S/S, pasta	004620	2 lbs.	\$137.50



20" INSTANT RECOVERY® FRYERS



GAS MODELS	20AA	20BB	20TS
List Price	\$6,952	\$7,232	\$7,716
BTU Input (Nat Gas)	134,000 032169	134,000 033094	134,000 032182
BTU Input (LP Gas)	132,000	132,000 035986	132,000 033974
Oil Capacity	100 lbs.	100 lbs.	100 lbs.
Frying Area	20"x20"	20"x20"	20"x20"
Overall Height	46 1/2"	46 1/2"	46 1/2"
Depth	34 1/2"	34 1/2"	34 1/2"
Width	21 3/8"	21 3/8"	21 3/8"
Basket-Lift (BL)	N/A	N/A	\$1,599
Casters 5" (set of 4) 039542	\$229	\$229	\$229
Computer (CPU)	N/A	N/A	\$1,167
Drainboard S/S (12"D)**	\$537	\$537	\$537
Drain Valve 2" Extra Large	\$555	\$555	\$555
Security Package	\$479	\$479	\$479
Spark Ignition (SI)	N/A	Standard	Standard
Safe & Easy® Ready(SE)***	\$745	\$745	\$745
Ship Weight	250 lbs.	250 lbs.	260 lbs.

ELECTRIC MODELS	20BB	20TS
List Price	\$7,942	\$8,480
Phase*	3Ø	3Ø
kW Input @ 240V	21.4	28.6
Amps @ 240V	52-52-52 036389	79-79-52 052905
Oil Capacity	110 lbs.	110 lbs.
Frying Area	20"x20"	20"x20"
Overall Height	46"	46"
Depth	37 1/4"	37 1/4"
Width	21 3/8"	21 3/8"
Basket-Lift (BL)	N/A	\$1,599
Casters 5" (set of 4) 039542	\$229	\$229
Computer (CPU)	N/A	\$1,167
Drainboard S/S (12"D)**	\$537	\$537
Drain Valve 2" Extra Large	\$555	\$555
Security Package	\$479	\$479
Safe & Easy® Ready(SE)***	\$745	\$745
Voltage 480	\$9,133	\$9,752
Ship Weight	250 lbs.	260 lbs.

*1 phase available at no additional cost – call for amp rating.
For kW rating @ 208 voltage, multiply by .752.

**On batteries, add \$13.00 for each additional drainboard inch after first unit.

*** see Safe & Easy® depths, page 12

ACCESSORIES FOR 20" INSTANT RECOVERY® FRYERS

Description	Part Number	Ship Weight	Price
Basket, 20 4M Split (Front and Rear Handles) 19" L x 9 1/2" W x 5 1/2" D	019782	5.5 lbs.	\$225.00
Basket, 20 4M Triple, 19" L x 6 3/8" W x 5 7/8" D	005233	4.5 lbs.	\$358.00
Connecting Strip, 20 (no charge with fryer)	003955	1 lb.	\$46.20
Cover Flush for Fryer, 20	004737	5.5 lbs.	\$174.50
Drain Clean-Out Rod	004622	1 lb.	\$24.30
Flue Deflector, 20	017399	1 lb.	\$66.40
Screen, 20 Grid	004615	3 lbs.	\$61.00
Screen, 20 Mesh	004626	3 lbs.	\$103.00

24" & 34"x24" INSTANT RECOVERY® FRYERS



GAS MODELS	24BB	24TS	34x24BB	34x24TS
List Price	\$8,023	\$8,504	\$10,660	\$11,144
BTU Input (Nat Gas)	167,500 032177	167,500 032183	201,000 036427	201,000 036365
BTU Input (LP Gas)	165,000 033428	165,000 033322	198,000 036644	198,000 036376
Oil Capacity	130 lbs.	130 lbs.	195 lbs.	195 lbs.
Frying Area	24"x24"	24"x24"	34"x24"	34"x24"
Overall Height	46 1/2"	46 1/2"	46 1/2"	46 1/2"
Depth	38 1/2"	38 1/2"	38 1/2"	38 1/2"
Width	25 3/8"	25 3/8"	35 3/8"	35 3/8"
Basket-Lift (BL)	N/A	\$1,599	N/A	N/A
Casters (set of 4) 039542	\$229	\$229	\$229	\$229
Computer (CPU)	N/A	\$1,167	N/A	\$1,167
Drainboard S/S (12"D)**	\$537	\$537	N/A	N/A
Drain Valve 2" Extra Large	\$555	\$555	N/A	N/A
Security Package	\$479	\$479	\$479	\$479
Spark Ignition (SI)	Standard	Standard	Standard	Standard
Safe & Easy® Ready (SE)***	\$745	\$745	\$745	\$745
Ship Weight	375 lbs.	380 lbs.	460 lbs.	512 lbs.

**On batteries, add \$13.00 for each additional drainboard inch after first unit.
***see Safe & Easy® depths, page 12.



ELECTRIC MODELS	24BB	24TS	34x24BB	34x24TS
List Price	\$8,855	\$9,535	\$10,957	\$11,516
Phase *	3Ø	3Ø	3Ø	3Ø
kW Input @ 240V	28.6	35.7	35.7	42.8
Amps @ 240V	79-79-52 036364	79-103-79 036515	79-103-79 038248	103-103-103 036738
Oil Capacity	140 lbs.	140 lbs.	210 lbs.	210 lbs.
Frying Area	24"x24"	24"x24"	34"x24"	34"x24"
Overall Height	46"	46"	46"	46"
Depth	41 1/4"	41 1/4"	41 1/4"	41 1/4"
Width	25 3/8"	25 3/8"	35 3/8"	35 3/8"
Basket-Lift (BL)	N/A	\$1,599	N/A	N/A
Casters (set of 4) 039542	\$229	\$229	\$229	\$229
Computer (CPU)	N/A	\$1,167	N/A	\$1,167
Drainboard S/S (12"D)**	\$537	\$537	N/A	N/A
Drain Valve 2" Extra Large	\$555	\$555	N/A	N/A
Security Package	\$479	\$479	\$479	\$479
Voltage 480	\$10,183 038398	\$10,965 036770	\$12,600 036532	\$13,243
Safe & Easy® Ready (SE)***	\$745	\$745	\$745	\$745
Ship Weight	325 lbs.	330 lbs.	420 lbs.	425 lbs.

*1 phase available at no additional cost – call for amp rating. For kW rating @ 208V, multiply by .752.
**On batteries, add \$13.00 for each additional drainboard inch after first unit.
***see Safe & Easy® depths, page 12.

ACCESSORIES	24" FRYER			34"x24" FRYER			
	Description	Part No.	Ship Wt.	Price	Part No.	Ship Wt.	Price
Basket, 34x24 Split (expanded metal, side handles) 22 1/4" L x 16 1/4" W x 6 5/8" D					022180	10 lbs.	\$378.22
Basket, 24 4M Split (front & rear handles) 23 1/4" L x 11 1/2" W x 5 1/2" D	019783	6.5 lbs.	\$380.00				
Basket, 24 Split (expanded metal, side handles) 22 3/8" L x 10 15/16" W x 6 5/8" D	010796	5.3 lbs.	\$380.00				
Connecting Strip (no charge with fryer)	003976	1 lb.	\$57.00	003976	1 lb.	\$57.00	
Cover Flush for Fryer	004738	6.1 lbs.	\$235.00	001232	20 lbs.	\$348.00	
Drain Clean-Out Rod	004622	1 lb.	\$24.30	004622	1 lb.	\$24.30	
Flue Deflector	017400	1 lb.	\$80.00	017401	1 lb.	\$85.00	
Screen, Grid	004617	4 lbs.	\$73.75	004639	10 lbs.	\$190.50	
Screen, 24 Mesh	004623	4 lbs.	\$64.12				

Stainless steel sides & back
*With bagging station top

DESCRIPTION	10x11 005129	14 052735	18 033341	20 039373	24 005173
List Price	\$1,599	\$1,633	\$1,726	\$1,774	\$2,072
Overall Height	46 1/2"	46 1/2"	46 1/2"	46 1/2"	46 1/2"
Working Height	35"	35"	35"	35"	35"
Depth	25 1/4"	27 1/2"	31 1/4"	33 1/4"	37 1/4"
Width	12 3/8"	15 3/8"	19 3/8"	21 3/8"	25 1/2"
Keep Krisp 2LCF:	\$414	\$414	\$414	Keep Krisp 3LCF:	\$602
Casters (set of 4) 039542	\$229	\$229	\$229	\$229	\$229
Ship Weight	75 lbs.	115 lbs.	135 lbs.	150 lbs.	200 lbs.

*Flat top available on request at no charge.

SALTING & BAGGING STATION



Stainless steel sides, shelves & back

DESCRIPTION	30 Bagging Station 036032 Dump Left 036031 Dump Right	36 Bagging Station 036034 Dump Left 036033 Dump Right
List Price	\$8,630	\$9,973
Number of Lights	4	6
Overall Height	66"	66"
Working Height	35"	35"
Depth	31 1/4"	31 1/4"
Width	30"	36"
Flat Top	No charge	No charge
Casters (set of 4) 039542	\$229	\$229
Ship Weight	330 lbs.	360 lbs.

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



Casters Optional

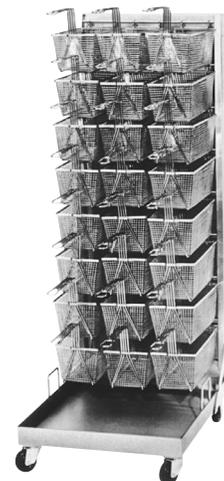
PORTABLE BASKET RACK



All stainless steel construction
Price includes casters

DESCRIPTION	18 010434	24 003915	32 003916
List Price	\$2,648	\$2,929	\$4,431
Holds 14" Split Baskets	18	24	32
Overall Height	63 1/4"	57 1/4"	57 1/4"
Depth	25 1/4"	27 1/2"	27 1/2"
Width	15 1/2"	22 1/4"	29 1/2"
Ship Weight	155 lbs.	180 lbs.	220 lbs.

Note: Baskets not included.



Baskets Not Included

FILTER SYSTEMS

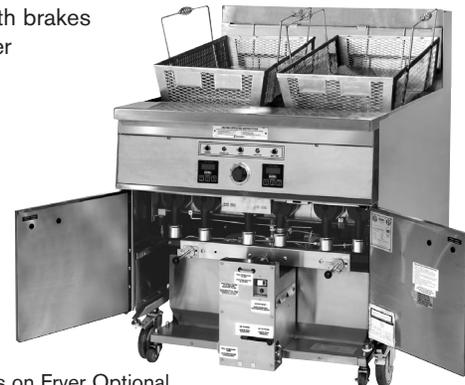


STANDARD FEATURES

- 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
- Package of 60 filter papers
- Carton of Acidox filtering compound
- 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
- Casters



SE 34 x 24
Under Fryer Filter

Casters on Fryer Optional

SAFE & EASY® CENTRAL FILTER SYSTEMS



CENTRAL FILTER MODELS	SE14CF	SE18CF	SE20CF	SE24CF	SE34x24CF
List Price	\$5,757	\$6,543	\$6,584	\$6,840	\$7,409
Oil Capacity, liquid only	50 lbs.	90 lbs.	120 lbs.	160 lbs.	210 lbs.
Voltage	120	120	120	120	120
HP	1/3	1/3	1/3	1/3	1/3
Amps	6	6	6	6	6
Height	46"	46"	46"	46"	46"
Depth	31 1/4"	35 1/4"	37 1/4"	41 1/4"	41 1/4"
Width	15 3/8"	19 3/8"	21 3/8"	25 3/8"	35 3/8"
Each Additional Fryer to be Filtered	\$639	\$745	\$745	\$745	\$745
Casters (set of 4) 039542	\$229	\$229	\$229	\$229	\$229
Heat Tape	\$234	\$234	\$234	\$234	\$234
Keep Krisp® Food Warmer	\$414	\$414	\$602	\$602	\$602
Ship Weight (*Shipped in Battery)	170 lbs.*	190 lbs.*	210 lbs.*	230 lbs.*	250 lbs.*

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.



Filters up to 6 fryers of the same capacity with filter centrally located. For use with liquid shortening only.

UNDER FRYER FILTER MODELS	SE14 034321	SE18 034849	SE20 034819	SE24 054310	SE34x24 036613
List Price	\$5,757	\$6,543	\$6,584	\$6,840	\$7,409
Oil Capacity, liquid only	50 lbs.	90 lbs.	120 lbs.	160 lbs.	210 lbs.
Voltage	120	120	120	120	120
HP	1/3	1/3	1/3	1/3	1/3
Amps	6	6	6	6	6
Height	17 7/8"	15 3/8"	15 3/8"	15 3/8"	15 1/2"
Depth	29 7/8"	34 5/8"	36 5/8"	40 5/8"	40 5/8"
Width	12 7/8"	17"	19"	23"	32 1/4"
Ea. Additional Fryer to be Filtered	\$639	\$745	\$745	\$745	\$745
Ship Weight	130 lbs.	155 lbs.	160 lbs.	175 lbs.	200 lbs.



STANDARD FEATURES

- Stainless Steel cabinet and vessel
- 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
- Package of 60 filter papers
- Carton of Acidox filtering compound
- 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



PORTABLE  	PC14 002246	LB165 037233	LB200 037260
List Price	\$3,480	\$4,221	\$4,420
Oil Capacity	48 lbs.	165 lbs.	200 lbs.
Voltage	120	120	120
HP	1/3	1/3	1/3
Amps 1Ø	9.2	9.6	9.6
Overall Height	30 1/4"	22 3/8"	22 5/8"
Tub Height	13 1/8"	12 5/8"	14 1/8"
Depth	31 1/4"	37 3/8"	39 3/8"
Width	14 1/2"	28 3/8"	30 3/8"
Two Way Pump (Fryers without drain)	N/A	\$195	\$195
Filter Cover	\$192	Included	Included
Ship Weight	110 lbs.	220 lbs.	275 lbs.

FILTER ACCESSORIES

Description	Part No.	Ship Weight	Price		
ACIDOX POWDER (filter aid) 30 lb. box (60 8 oz. packages)	037524	30 lbs.	\$95.50		
FILTER PAPER					
SE 14, CF 14, UFF 14 (pkg. of 60) 15"x21 7/8"	058779	3 lbs.	\$73.50		
SE 18, CF 18, UFF 18, SE 20, CF 20, UFF 20, PC 14 (pkg. of 60) 19"x28"	058780	4 lbs.	\$96.00		
SE 24, CF 24, UFF 24 - LB165 & LB200 (pkg. of 60) 25"x32"	058781	6 lbs.	\$130.00		
SE 34x24, CF 34x24, UFF 34x24 (pkg. of 60) 33"x32"	058782	8 lbs.	\$153.00		
LB100 (pkg. of 60) 14" Round with tabs (Thick Paper)	058783	4 lbs.	\$57.50		
EXTRA STRAINER BASKET S/S					
Model	SE14	SE18	SE20	SE24	SE34x24
Price	\$175	\$202	\$202	\$206	\$214

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.

KEEP KRISP® FOOD WARMERS



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.



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.

KEATING KLENZER & SEA POWDER



Description	Part Number	Ship Weight	Price
Keating Klenzer case of 12-14 oz. cans	038261	13 lbs.	\$45.00
Sea Powder case of 4-8 lb. jars Price 1-5	000394	34 lbs./cs	\$149.00
Sea Powder case of 4-8 lb. jars Price 6 and up	000395	34 lbs./cs	\$127.00

Sea Powder – *New & Improved*

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

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.





KEEP KRISP® FOOD WARMERS

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

Model No.	Part Number	No. of Heated					Ship	
		Lights	Area	Length	Width	Height	Weight	Price
1LX 120V*•	001894	1	12"x12"	6 1/2"	6 1/2"	10"	4 lbs.	\$152
2LOR 120V*••	002211	2	12"x20"	22 1/2"	14"	18 1/2" – 26"	23 lbs.	\$508
2LOX 120V*•	001915	2	12"x20"	22 1/2"	14"	18 1/2" – 26"	14 lbs.	\$458
2LOWS 120V*	001925	2	12"x20"	18"	6 1/2"	18"	9 lbs.	\$430
2LB 120V*•	001939	2	12"x20"	19"	6 1/2"	9 1/2"	8 lbs.	\$320
2LCF 120V*•	007737	2	12"x20"	19"	6 1/2"	23" – 28"	10 lbs.	\$414
3L SLICER LIGHT*••	008311	3	18"x26"	26"	24"	28" – 49 1/2"	18 lbs.	\$1,146
3LOR 120V*••	001949	3	18"x26"	27 1/2"	20"	18 1/2" – 26"	25 lbs.	\$654
3L 120V*••	001960	3	18"x26"	29"	14"	18 1/2" – 26"	23 lbs.	\$652
3LB 120V*•	001966	3	18"x26"	27"	6 1/2"	9 1/2"	11 lbs.	\$458
3LCF 120V*•	007738	3	18"x26"	25"	6 1/2"	23" – 28"	13 lbs.	\$602
3LOWS*	001957	3	18"x26"	24"	6 1/2"	19"	9 lbs.	\$598
4L••	001977	4	12"x37"	43"	14"	18 1/2" – 26"	28 lbs.	\$747
4LB•	001982	4	12"x37"	36"	6 1/2"	9 1/2"	13 lbs.	\$631
6LB•	002021	6	12"x50"	54"	6 1/2"	9 1/2"	18 lbs.	\$906
⁰⁰²⁰³² 6LR2 120V or 220V*•• ⁰⁰²⁰³¹	002032	6	22"x45"	45"	19 1/4"	18 1/2" – 26"	36 lbs.	\$1,187
8LR2••	002052	8	22"x59"	59"	19 1/4"	18 1/2" – 26"	50 lbs.	\$1,335
10LR2 220V*••	002055	10	22"x73"	73"	19 1/4"	18 1/2" – 26"	100 lbs.	\$1,668
12LR2 220V*••	002061	12	22"x88"	88"	19 1/4"	18 1/2" – 26"	80 lbs.	\$1,990
14LR2 220V*••	002066	14	22"x101"	101"	19 1/4"	18 1/2" – 26"	95 lbs.	\$2,322

* Can Ship U.P.S.



Certified

• NSF Certified

LEGEND:

B = Bar Mounted

S = Swivel

O = Open Ended Bracket

W = Wall Mounted

R = Round, closed bracket

X = Without Pan and Screen

(not shown)

KEEP KRISP® BULBS, PANS AND SCREENS

Description	Part Number	Ship Weight	Price
Bulb 120V 250 Watt - White	000408	1 lb.	\$17.75
Bulb 120V 250 Watt - Red	000409	1 lb.	\$28.75
Bulb 120V High Input 375 Watt-White <i>*Cannot be used with Bulb Protector</i>	000410	1 lb.	\$37.25
Bulb 120V 375 Watt - Red <i>*Cannot be used with Bulb Protector</i>	000411	1 lb.	\$53.50
Bulb Protector	000418	1 lb.	\$15.00
Pan 12"x20"x2" Aluminum	000444	2 lbs.	\$38.00
Pan 18"x26" Aluminum	000449	8 lbs.	\$49.50
Screen Perforated 12"x20" S/S	000447	2 lbs.	\$65.00



DESIGN YOUR OWN CUSTOM WORKSTATION AT NO EXTRA COST

CHOOSE 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 steamers 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.

#1 In Customer Satisfaction

No Flavor Transfer

MIRACLEAN® Energy Efficient Plate

Reduces energy use by up to **32%!**
(Based on results from an independent research study)



Stand with Casters Optional

Easy Clean Up

Cooler Kitchen

Over 300 Model Variations

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

STANDARD ACCESSORIES

- Keating scraper and blades
- Hamburger spatula
- Egg turner spatula
- Palmetto brush
- Keating Klenzer sample

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

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

GRIDDLE ACCESSORIES

Description	Part Number	Ship Weight	Price
Connecting Strip 30" deep griddle (no charge with griddle)	002416		\$41.75
Connecting Strip 36" deep griddle (no charge with griddle)	005247		\$44.65
Cutting Board Hinge (set of 2)	009334		\$200.00
Palmetto Brush	004894	1 lb.	\$25.00
Scraper (Heavy Duty)	004889	1 lb.	\$22.50
Scraper Blades (10 per package)*			
1-9 Pkgs.	004900	1 lb.	\$25.20
10-24 Pkgs.	004898	1 lb.	\$21.25
25-49 Pkgs.	004899	1 lb.	\$19.95
Over 50 Pkgs.	036727	1 lb.	\$18.90
Spatula, Hamburger 4" wide	004891	2 lbs.	\$41.25
Spatula, Egg Turner 3" wide	018716	2 lbs.	\$41.25
Streaker Scraper for streaks, 1 per inch	018912	1 lb.	\$48.50
Streaker Scraper for streaks, 2 per inch	018913	1 lb.	\$48.50
Top-Side™ Cooking Sheets (12 per pack)	038522		\$342.00

*1 Box = 10 Tubes of blades.



Stand with Casters
Optional



MIRACLEAN® GAS GRIDDLES

* FT=Front Trough	24x30FT*	27x24	27x24FT*	27x30	27x30FT*	30x30	30x30FT*	36x24	36x30	36x30FT*	36x36FT*	42x24
LIST PRICE	\$6,314	\$5,944	\$6,538	\$6,129	\$6,742	\$6,998	\$7,699	\$7,893	\$8,136	\$8,950	\$11,147	\$8,644
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	\$214	\$214	\$214	\$214	\$214	\$280	\$280	\$283	\$283	\$283	\$283	\$343
CUTTING BOARDS (8" deep): Richlite	\$350 014901	\$350 010432	\$350 010432	\$350 010432	\$350 010432	\$418 014287	\$418 014287	\$447 008035	\$447 008035	\$447 008035	\$447 008035	\$553 015066
Stainless Steel 14 ga.	\$432 031116	\$432 010255	\$432 010255	\$432 010255	\$432 010255	\$545 009237	\$545 009237	\$550 001263	\$550 001263	\$550 001263	\$550 001263	\$696 009238
EXTENDED FLUE: (Up to 12" H, 4 Weeks)	\$432	\$432	\$432	\$432	\$432	\$545	\$545	\$550	\$550	\$550	\$550	\$696
LEGS 4" S/S (set of 4)	\$174 060482											
PLATE SHELF (8" deep) Stainless Steel 14 ga. (with outrigger legs)	\$432 031100	\$432 017199	\$432 017199	\$432 017199	\$432 017199	\$545 013311	\$545 013311	\$550 008193	\$550 008193	\$550 008193	\$550 008193	\$696 009239
SECURITY PACKAGE	\$479 036208	\$479	\$479	\$479	\$479	\$605	\$605	\$611 034285	\$611 034285	\$611 034285	\$611 034285	\$770 036209
STAND – S/S w/shelf & CASTERS	\$1,216 032544	\$1,216 050613	\$1,216 050613	\$1,216 050598	\$1,216 050598	\$1,281 050599	\$1,281 050599	\$1,350 050616	\$1,350 032545	\$1,350 032545	\$1,350 050643	\$1,406 050617
STREAKS (price per)	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50
THERMOSTATS Additional thermostats at \$600 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.



Stand with Casters
Optional



MIRACLEAN® GAS GRIDDLES

* FT=Front Trough	42x30	42x30FT*	48x24	48x30	48x30FT*	48x36FT*	60x30	60x30FT*	60x36FT*	72x30	72x30FT*	72x36FT
LIST PRICE	\$8,911	\$9,803	\$9,472	\$9,765	\$10,741	\$13,378	\$11,496	\$12,648	\$15,752	\$14,020	\$15,422	\$19,209
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	\$343	\$343	\$360	\$360	\$360	\$360	\$425	\$425	\$425	\$480	\$480	\$480
CUTTING												
BOARDS (8" deep):												
Richlite	\$553 015066	\$553 015066	\$575 007772	\$575 007772	\$575 007772	\$575 007772	\$691 015074	\$691 015074	\$691 015074	\$770 014866	\$770 014866	\$770 014866
Stainless Steel 14 ga.	\$696 009238	\$696 009238	\$721 007693	\$721 007693	\$721 007693	\$721 007693	\$857 007837	\$857 007837	\$857 007837	\$960 007692	\$960 007692	\$960 007692
EXTENDED FLUE: (Up to 12" H, 4 Weeks)	\$696	\$696	\$721	\$721	\$721	\$721	\$857	\$857	\$857	\$960	\$960	\$960
LEGS 4" S/S (set of 4)	\$174 060482											
PLATE SHELF (8" deep): Stainless Steel 14 ga. (with outrigger legs)	\$696 009239	\$696 009239	\$721 002704	\$721 002704	\$721 002704	\$721 002704	\$857 001223	\$857 001223	\$857 001223	\$960 007233	\$960 007233	\$960 007233
SECURITY PACKAGE	\$770 036209	\$770 036209	\$798 032768	\$798 032768	\$798 032768	\$798 032768	\$947 034570	\$947 034570	\$947 034570	\$1,062 032766	\$1,062 032766	\$1,062 032766
STAND – S/S w/shelf & CASTERS	\$1,406 050601	\$1,406 050601	\$1,530 050602	\$1,530 050602	\$1,530 050602	\$1,530 050645	\$1,847 050603	\$1,847 050603	\$1,847 050646	\$2,071 050604	\$2,071 050604	\$2,071 050647
STREAKS (price per)	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50
THERMOSTATS	2	2	2	2	2	2	3	3	3	3	3	3
Additional thermostats at \$600 each.												
SHIP WEIGHT	455 lbs.	465 lbs.	405 lbs.	485 lbs.	525 lbs.	600 lbs.	610 lbs.	720 lbs.	760 lbs.	730 lbs.	760 lbs.	845 lbs.

GRIDDLES

MIRACLEAN



ELECTRICAL INFORMATION

For kW rating @ 208V, multiply by .752.
Call 1-800-KEATING for kW/amp ratings.

MIRACLEAN® Energy Efficient Plate

Reduces energy use by up to **32%**!
(Based on results from an independent research study)



Stand with Casters
Optional

MIRACLEAN® ELECTRIC GRIDDLES



* FT=Front Trough	24x30FT*	27x24	27x24FT*	27x30	27x30FT*	30x30	30x30FT*	36x24	36x30	36x30FT*	36x36FT*	42x24
LIST PRICE	\$6,314	\$5,944	\$6,538	\$6,129	\$6,742	\$6,998	\$7,699	\$7,893	\$8,136	\$8,950	\$11,147	\$8,644
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
AMPS 1Ø @240V	036256 30	036069 23	036594 23	034097 30	30	033411 30	039385 30	034101 34	039398 45	039555 45	56	46
AMPS 3Ø @240V	032189 15-26-15	034170 11-20-11	034123 11-20-11	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	
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	\$214	\$214	\$214	\$214	\$214	\$280	\$280	\$283	\$283	\$283	\$283	\$343
CUTTING BOARDS (8" deep):	\$350	\$350	\$350	\$350	\$350	\$418	\$418	\$447	\$447	\$447	\$447	\$553
Richlite	014901	010432	010432	010432	010432	014287	014287	008035	008035	008035	008035	015066
Stainless Steel 14 ga.	\$432	\$432	\$432	\$432	\$432	\$545	\$545	\$550	\$550	\$550	\$550	\$696
	031116	010255	010255	010255	010255	009237	009237	001263	001263	001263	001263	009238
EXTENDED FLUE (Up To 12" H - 4 weeks)	\$432	\$432	\$432	\$432	\$432	\$545	\$545	\$550	\$550	\$550	\$550	\$696
HIGH INPUT	036188					036200				033037		
Call for kW/Amp rating \$119 per heating element.	\$6,552	\$6,182	\$6,776	\$6,367	\$6,980	\$7,355	\$8,056	\$8,250	\$8,493	\$9,307	N/A	\$9,120
LEGS 4" S/S (set of 4)	\$174	\$174	\$174	\$174	\$174	\$174	\$174	\$174	\$174	\$174	\$174	\$174
	060482	060482	060482	060482	060482	060482	060482	060482	060482	060482	060482	060482
PLATE SHELF (8" deep)	\$432	\$432	\$432	\$432	\$432	\$545	\$545	\$550	\$550	\$550	\$550	\$696
Stainless Steel 14 ga. (with outrigger legs)	031100	017199	017199	017199	017199	013311	013311	008193	008193	008193	008193	009238
SECURITY PACKAGE	\$479	\$479	\$479	\$479	\$479	\$605	\$605	\$611	\$611	\$611	\$611	\$770
	036208					035284	035284	035284	035284	035284		
STAND - S/S w/shelf & CASTERS	\$1,216	\$1,216	\$1,216	\$1,216	\$1,216	\$1,281	\$1,281	\$1,350	\$1,350	\$1,350	\$1,350	\$1,406
	032544	050613	050613	050598	050598	050599	050599	050616	032545	032545	050643	050617
STREAKS (price per)	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50
THERMOSTATS	2	2	2	2	2	2	2	3	3	3	3	4
VOLTAGE 480	\$7,261	\$6,836	\$7,430	\$7,048	\$7,753	\$8,048	\$8,748	\$9,077	\$9,356	\$10,170	\$12,367	\$9,941
		035989		033242		034203	036115	039372	033423	039334	036336	
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.

MIRACLEAN® ELECTRIC GRIDDLES



* FT=Front Trough	42x30	42x30FT*	48x24	48x30	48x30FT*	48x36FT*	60x30	60x30FT*	60x36FT*	72x30	72x30FT*	72x36FT*
LIST PRICE	\$8,911	\$9,803	\$9,472	\$9,765	\$10,741	\$13,378	\$11,496	\$12,648	\$15,752	\$14,020	\$15,422	\$19,209
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
AMPS 1Ø @240V	60	039414 60	036498 46	033368 60	033352 60	036497 75	034138 75	034211 75	93	036773 89		112
AMPS 3Ø @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
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	\$343	\$343	\$360	\$360	\$360	\$360	\$425	\$425	\$425	\$480	\$480	\$480
CUTTING BOARDS (8" deep):												
Richlite	\$553 015066	\$553 015066	\$575 007772	\$575 007772	\$575 007772	\$575 007772	\$691 015074	\$691 015074	\$691 015074	\$770 014866	\$770 014866	\$770 014866
Stainless Steel 14 ga.	\$696 009238	\$696 009238	\$721 007693	\$721 007693	\$721 007693	\$721 007693	\$857 007837	\$857 007837	\$857 007837	\$960 007692	\$960 007892	\$960 007692
EXTENDED FLUE (Up To 12" H - 4 weeks)	\$696	\$696	\$721	\$721	\$721	\$721	\$857	\$857	\$857	\$960	\$960	\$960
HIGH INPUT			033467	034185			036187	036529		033962	036535	
Call for kW/Amp rating	\$10,287	\$10,279	\$9,948	\$10,241	\$11,217	N/A	\$12,091	\$13,243	N/A	\$14,734	\$16,115	N/A
LEGS 4" S/S (set of 4)	\$174 060482											
PLATE SHELF (8" deep)	\$696	\$696	\$721	\$721	\$721	\$721	\$857	\$857	\$857	\$960	\$960	\$960
Stainless Steel 14 ga.	009239	009239	002704	002704	002704	002704	001223	001223	001223	007233	007233	007233
(with outrigger legs)												
SECURITY PACKAGE	\$770	\$770	\$798 035283	\$798 035283	\$798 035283	\$798 035283	\$947 035300	\$947 035300	\$947 035300	\$1,062 032984	\$1,062 032984	\$1,062 032984
STAND – S/S w/shelf & CASTERS	\$1,406 050601	\$1,406 050601	\$1,530 050618	\$1,530 050602	\$1,530 050602	\$1,530 050645	\$1,847 050603	\$1,847 050603	\$1,847 050646	\$2,071 050604	\$2,071 050604	\$2,071 050647
STREAKS (price per)	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50
THERMOSTATS	4	4	4	4	4	4	5	5	5	6	6	6
VOLTAGE 480	\$10,248 033450	\$11,140 036137	\$10,893 039524	\$11,230 035981	\$12,206 033431	\$14,843 036672	\$13,220 033370	\$14,372 036176	\$17,476 033459	\$16,123 036153	\$17,525	\$21,312 036050
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.

TEPPANYAKI GRIDDLE	Sizes range from 24" x 24" to 72" x 30"
MIRACLEAN® Plate	\$7.00 per square inch
Polished Steel Plate	\$6.00 per square inch
Front Trough	\$600.00
Heating Section 24"x18" (electric only)	\$2,554.00
Perimeter	\$500.00
Deposit to put order into production	50%
Balance due to release shipment.	



Note: Customer must provide specifications and approve drawings.

PORTABLE GRIDDLE



Stand Optional

STANDARD FEATURES

- Trivalent chromium surface, 3/4" steel plate
- Stainless Steel cabinet
- 2" front trough only
- 4 1/2" high back splash
- Keating scraper and blades
- Hamburger spatula
- Egg turner spatula
- Palmetto brush
- Keating Klenzer sample

OPTIONS

- Cantilevered S/S stand on casters Part #000343
- 480 voltage available

Portable Griddle

List Price	\$8,137
kW 240/1Ø 003458	10.7
AMPS 240/1Ø	45
kW 240/3Ø 003461	10.7
AMPS 240/3Ø	26-26-26
No. of T-stats	3
Working Height	44 1/2"
Overall Height	49 3/4"
Width	33 1/4"
Depth	27 1/4"
Ship Weight	230 lbs.
Cantilevered Stand on Casters	\$1,140 000343
For kW rating @ 208V, multiply by .752.	

TOP-SIDE™ COOKER



STANDARD FEATURES

- Trivalent chromium surface on high carbon 3/8" steel plate
- Stainless Steel finish
- One Top-Side™ cooking sheet
- Remote control box for each head
- Available for mounting onto 30" deep griddles with 24" deep plate only
- Quick height adjusters

OPTIONS

- Streaked surface
- Control box location
- Customized models

MICRO LEVELER Full Head Adjustment For Even Cooking!

Top-Side™ Cooker(s) requires Mounting Assembly which will add depth to rear of griddle. Auto Lift Top-Side™ will add 5 7/8" 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.

Call **1-800-KEATING** for assistance.

Description	Part No.	kW* AMPS			Width	Depth	Ship Wt	Price
		240V	240V	T-stats				
Top-Side™ Cooking Head 208-240/1	033638	4.8	20	1	10 1/2"	20"	50 lbs.	\$5,124
Top-Side™ Cooking Head Auto Lift	033958	4.8	20	1	10 1/2"	20"	70 lbs.	\$6,680
Top-Side™ Mounting Assembly 24	033676				25"	34 5/8"	70 lbs.	\$1,487
Top-Side™ Mounting Assembly 27	033677				28"	34 5/8"	70 lbs.	\$1,487
Top-Side™ Mounting Assembly 30	033678				31"	34 5/8"	70 lbs.	\$1,487
Top-Side™ Mounting Assembly 36	033679				37"	34 5/8"	70 lbs.	\$1,487
Top-Side™ Mounting Assembly 42	033680				43"	34 5/8"	90 lbs.	\$1,814
Top-Side™ Mounting Assembly 48	033681				49"	34 5/8"	90 lbs.	\$1,814
Top-Side™ Mounting Assembly 60	033682				61"	34 5/8"	110 lbs.	\$2,280
Top-Side™ Mounting Assembly 72	033557				73"	34 5/8"	120 lbs.	\$2,280
Streaks - 1 per inch	007480							\$50
Streaks - 2 per inch	017220							\$50
Cooking Sheets (12 per pack)	038522							\$342.00

For kW rating @ 208V, multiply by .752.

DROP-IN MIRACLEAN® GRIDDLES (GAS & ELECTRIC)

All the same standard MIRACLEAN® features! See page 17

OPTIONS

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



MODELS	27x31DI	36x25DI	36x31DI	42x31DI
List Price	\$6,741	\$8,682	\$8,950	\$9,802
BTU Input (NG)	034206 60,000	033661 55,000	035980 60,000	036937 90,000
BTU Input (LP)	033978 60,000	034173 55,000	039456 60,000	90,000
kW Input @ 240V	7.1	8.2	10.7	14.3
Amps 3Ø @ 240V	035263 15-26-15	033996 20-20-20	033299 26-26-26	033342 39-39-26
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"x29 1/4"	35 3/4"x23 1/4"	35 3/4"x29 1/4"	41 3/4"x29 1/4"
Finish Opening	28"x30 1/2"	37"x24 1/2"	37"x30 1/2"	43"x30 1/2"
Thermostats (<i>gas</i>)	2	2	2	2
Thermostats (<i>electric</i>)	2	3	3	4
*Voltage 480 (<i>electric only</i>)	036308 \$7,660	\$9,879	034183 \$10,170	\$11,139
*High Input (<i>electric only</i>) \$119 per heating element.	\$6,979	\$9,039	\$9,307	\$10,278
Streaks - price per streak	\$50	\$50	\$50	\$50
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.

DROP-IN FRYERS / CUSTOM PASTA™ SYSTEM (GAS & ELECTRIC)

STANDARD FEATURES

- Built-in Melt Cycle
- Stainless Steel vessel
- Stainless Steel heat transfer tubes or heating elements
- Stainless Steel High Limit control
- Stainless Steel thermostat
- Extra large Cold Zone
- Split Baskets or Full-Size Basket
- Grid Screen
- Temperature control system $\pm 2^{\circ}\text{F}$
- 100% safety pilot shut-off
- Full port front drain valve
- Drain clean-out rod
- Keating Klenzer sample
- 208-240V three phase input on electric models



NO CHARGE OPTIONS

- Single phase
- LP Gas

OPTIONS

- Basket-Lift - Pasta Cooker Only
- 480 voltage
- Portable filter
- Digital solid state timer
- Extra large drain on 18" models
- Drain Extension



MODELS	10x11BBDI	14BBDI	14 PASTA DI
List Price (Natural Gas)	\$3,274	\$4,499	\$6,134
List Price (Electric)	\$3,311	\$4,622	\$7,558
BTU Input (Natural Gas)	036479 54,000	036058 87,000	026817 109,000
BTU Input (LP Gas)	50,000	90,000	037594 109,000
kW Input @ 240V (3Ø)	8.9	15.5	15.5
Amps 3Ø @ 240V	036395 22-22-22	037568 37-37-37	008448 33-56-33
Oil / Water Capacity (Gas)	26 lbs.	38 lbs.	5.5 gal.
Oil / Water Capacity (Electric)	30 lbs.	44 lbs.	7 gal.
Cooking Area	10 3/4"x11 3/4"	14"x14"	14"x14"
Counter Top, Cut Depth	20"	22 1/4"	26"
Counter Top, Cut Width	11 3/4"	14 3/4"	14 3/4"
Ship Weight	110 lbs.	125 lbs.	125 lbs.

ELECTRICAL INFORMATION

For kW rating @ 208V, multiply by .752.
480 voltage is available.



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

DESCRIPTION:	B1	B2 HI
List Price	\$1,281	\$1,625
Voltage	120V	240V
kW Input @ 240V	1.1	1.8
Amps @ 240V	9	9
Thermostat	N/A	No charge
Height	16 5/8"	16 5/8"
Depth	30 3/8"	30 3/8"
Width	13"	13"
Ship Weight	60 lbs.	60 lbs.
For kW rating @208V, multiply by .752.		



GAS OR ELECTRIC HOT PLATE

STANDARD FEATURES

- Two and four burner models available
- Heavy duty burners or electric elements
- Manual gas valve on gas models
- Infinite temperature controls on electric models
- Stainless Steel Cabinet

OPTIONS

- Spark ignition on gas models



MG2 24 gas model shown



MODELS	MG2 24	MG2 E24	MG2 30	MG2 E30	MG4 24	MG4 E24	MG4 30	MG4 E30
List Price	\$998	\$998	\$998	\$998	\$2,029	\$2,029	\$2,029	\$2,029
BTU Input (NG)	<small>036254</small> 30,000	N/A	<small>032886</small> 30,000	N/A	<small>003691</small> 60,000	N/A	<small>033468</small> 60,000	N/A
BTU Input (LP)	30,000	N/A	<small>034037</small> 30,000	N/A	60,000	N/A	60,000	N/A
kW Input @ 240V	N/A	6.2	N/A	6.2	N/A	10.4	N/A	10.4
Amps 1Ø @ 240V	N/A	<small>003693</small> 20	N/A	<small>032498</small> 20	N/A	<small>036165</small> 40	N/A	<small>036739</small> 40
Height	16 5/8"	16 5/8"	16 5/8"	16 5/8"	16 5/8"	16 5/8"	16 5/8"	16 5/8"
Depth	24 1/2"	24 1/2"	30 1/2"	30 1/2"	24 1/2"	24 1/2"	30 1/2"	30 1/2"
Spark Ignition (SI)	\$139	N/A	\$139	N/A	\$139	N/A	\$139	N/A
Width	13"	13"	13"	13"	26"	26"	26"	26"
Ship Weight	140 lbs.	140 lbs.	140 lbs.	140 lbs.	150 lbs.	135 lbs.	160 lbs.	145 lbs.
For kW rating @ 208V, multiply by .752.								

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
- Keating Klenszer sample

NO CHARGE OPTIONS

- Manual Fill

OPTIONS

- Basket-Lifts
- Casters (Polyurethane) with brakes
- Common drain manifold battery of 2 \$310
battery of 3 \$625
- Custom Pasta™ System battered at no additional charge
- Drainboard
- Drop-ins on 14" only
- Faucet (*Jointed Neck*)
- Flue 36" high \$337
- Individual serving baskets
- 480 Voltage
- Rinse Tank
- Rinse Tank Overflow Tube \$188
- Spark ignition on gas models
- Single Phase Models Available
- Water depth 7 1/2"
 - 14" \$440
 - 18" \$497
 - 20" \$497
 - 24" \$497



Casters
Optional

CUSTOM PASTA SYSTEM	14 PASTA		18 PASTA		20 PASTA		24 PASTA	
	GAS	ELEC.	GAS	ELEC.	GAS	ELEC.	GAS	ELEC.
List Price	\$6,459	\$6,872	\$8,056	\$8,445	\$9,192	\$9,574	\$10,348	\$11,333
BTU Input (NG)	017251 109,000	N/A	014300 135,000	N/A	018669 135,000	N/A	025786 165,000	N/A
BTU Input (LP)	008020 109,000	N/A	039434 90,000	N/A	016111 90,000	N/A	145,000	N/A
kW Input @ 240V	N/A	15.5	N/A	21.4	N/A	21.4	N/A	28.6
Amps 3Ø @ 240V	N/A	001846 32-56-32	N/A	001847 52-52-52	N/A	017635 52-52-52	N/A	032840 79-79-52
Water Capacity	5.5 gal.	7 gal.	8.5 gal.	10.6 gal.	13.5 gal.	17 gal.	19.0 gal.	24 gal.
Overall Height	46 1/2"	46"	46 1/2"	46"	46 1/2"	46"	46 1/2"	46"
Depth	31 1/2"	31 1/2"	33 1/2"	33 1/2"	35 1/2"	35 1/2"	39 1/2"	39 1/2"
Width	15 3/8"	15 3/8"	19 3/8"	19 3/8"	21 3/8"	21 3/8"	25 3/8"	25 3/8"
Basket-Lift	\$1,599	\$1,599	\$1,599	\$1,599	\$1,599	\$1,599	\$1,599	\$1,599
Casters 5" (set of 4) 039542	\$229	\$229	\$229	\$229	\$229	\$229	\$229	\$229
Drainboard S/S (12"D)*	\$537	\$537	\$537	\$537	\$537	\$537	\$537	\$537
Faucet	\$447	\$447	\$447	\$447	\$447	\$447	\$447	\$447
Rinse Tank	\$3,000	\$3,000	\$3,376	\$3,376	\$3,468	\$3,468	\$4,454	\$4,454
Sauce Warmer	N/A	\$2,958	N/A	N/A	N/A	N/A	N/A	N/A
Spark Ignition (SI)	\$139	N/A	\$139	N/A	\$139	N/A	\$139	N/A
Voltage 480	N/A	\$7,903	N/A	\$9,712	N/A	\$11,010	N/A	\$13,033
Ship Weight	200 lbs.	140 lbs.	235 lbs.	215 lbs.	250 lbs.	235 lbs.	300 lbs.	285 lbs.

*On batteries, add \$13.00 for each additional drainboard inch after first unit. For kW rating @ 208V, multiply by .752.

CUSTOM PASTA SYSTEM ACCESSORIES

Description	Part No.	Ship Weight	Price
Basket, 14 Bulk Pasta 12 3/8" L x 12 3/8" W x 5 3/8" D (cannot be used with basket-lift)	019528	4 lbs.	\$409.50
Basket, 14 Split Pasta 11 7/8" L x 6 1/4" W x 5 3/8" D	037636	3 lbs.	\$225.75
Basket, 14 Split Pasta 13" L x 6 1/2" W x 7 1/2" D (with special handles)	016496		\$219.00
Basket, 18 Bulk Pasta 15 3/8" L x 15 3/8" W x 5 3/8" D (cannot be used with basket-lift)	019440	8 lbs.	\$473.00
Basket, 18 Split Pasta 15 3/8" L x 8" W x 5 3/8" D	018228	4 lbs.	\$275.50
Basket, 20 Bulk Pasta 17 5/8" L x 18 5/8" W x 5 3/8" D (cannot be used with basket-lift)	014765	9 lbs.	\$556.50
Basket, 20 Split Pasta 17 5/8" L x 9 1/4" W x 5 3/8" D	018229	5 lbs.	\$291.00
Basket, 24 Split Pasta 21 5/8" L x 11 1/4" W x 5 3/8" D	018230	7 lbs.	\$415.00
S/S Individual Serving Holder: 2" x 4" x 5"	036605		\$89.25
S/S Individual Serving Holder: 4" x 4" x 5"	007971	2 lbs.	\$97.00
S/S Individual Serving Holder: 4" x 4" x 7 1/2"	018036	2 lbs.	\$141.75
S/S Individual Serving Holder: 5" L x 6" W x 5" D with hook	010281	2 lbs.	\$163.00
S/S Individual Serving Holder: 6" L x 6" W x 5" D	015169	2 lbs.	\$155.50
S/S Individual Serving Holder: Round 5 1/2" x 7"	013818	2 lbs.	\$165.50
14 Full Custom Pasta System Carousel (holds 9)	018207	4 lbs.	\$265.50
18 & 20 Full Custom Pasta System Carousel (holds 16)	018873		\$385.50
Custom Pasta System Pockets	005253	1/2 lb.	\$13.50
Pasta Sensor Brush	009297	1/4 lb.	\$16.50
Screen, 14 Grid S/S pasta	004619	1 lb.	\$135.00
Screen, 18 Grid S/S pasta	004620	2 lbs.	\$137.50
Screen, 20 Grid S/S pasta	034785	2 lbs.	\$135.00
Screen, 24 Grid S/S pasta	034786		\$113.00

Acidox Powder	13	20" Gas & Electric	9
Bagging and Salting Station.....	11	24" & 34" x 24" Gas & Electric.....	10
Bain Marie.....	25	Keating's Incredible Frying Machine®	1
Baskets		Griddles, MIRACLEAN®	17
Fryer	5, 7, 8, 9, 10	Accessories.....	17
Pasta.....	26	Drop-In.....	23
Basket Rack - Portable.....	11	Portable.....	22
Belly Bars.....	18, 19, 20, 21	Standard Gas	18, 19
Cancellation Charge	29	Standard Electric.....	20, 21
Caster Placement Battery Splitting.....	4	Standard Features/Options	17
Cleaning Supplies	14	Teppanyaki	21
Computer.....	1, 2, 6, 7, 8, 9, 10	Top-Side™ Cooker	22
Cooking Sheets	17, 22	Griddle Stands.....	18, 19, 20, 21
Counter Hot Food Warmers.....	14, 15, 25	Hot Plate.....	25
Counter Model Fryers.....	2	Keep Krisp® Accessories	15
Covers - Flush	5, 7, 8, 9, 10	Keep Krisps®	14, 15
Custom Line-Up.....	16	Klenzer (Keating).....	14
Cutting Boards - Griddle	18, 19, 20, 21	Custom Pasta™ System.....	26
Delivery Time.....	29	Accessories.....	26
Drop-In Equipment	23, 24	Drop-In.....	24
Filter Aid (Acidox) Filter Powder	13	Faucet.....	26
Filters	12	Rinse Tank.....	26
Central (Safe & Easy®)	12	Sauce Warmer	25, 26
Portable.....	13	Plate Shelves	18, 19, 20, 21
Under Fryer (Safe & Easy®).....	12	Preparation and Service Area.....	11
Filter Paper and Supplies	13	Pricing Terms.....	29
Food Warmers.....	14, 15	Quick Ship.....	i
Freight Class.....	29	Returns	29
Fryer Grid Screens.....	5, 7, 8, 9, 10	Restocking Charge.....	29
Fryers, Instant Recovery®	1	Sales Policies	29
Accessories.....	5, 7, 8, 9, 10	Sales Representatives.....	27
Counter Model	2	Salting and Bagging Station.....	11
Drop-In.....	24	Screens - Fryers.....	5, 7, 8, 9, 10
Models (AA, BB, TS)	3	Screens - Keep Krisp®	15
10"x11" Gas & Electric.....	5	Sea Powder	14
14" Gas	6	Shipping Information.....	29
14" Electric	7	Top-Side™ Cooker.....	22
18" Gas & Electric	8		



SALES POLICIES & 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:

- 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 OCTOBER 1, 2011 TO DECEMBER 31, 2015

- 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 in original crate.
- Shipped drop-in equipment and Teppanyaki griddles are **not** returnable.
- Custom manufactured, special orders and used items are **not** returnable.
- A 40% cancellation charge will be assessed on completed custom orders prior to shipping (including drop-in and Teppanyaki griddles).
- 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

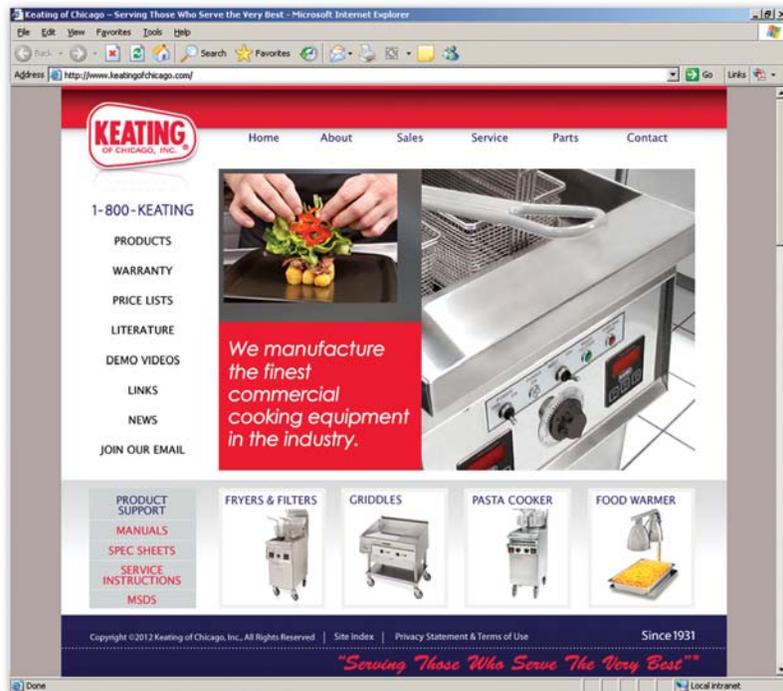
- The carrier who delivers merchandise to your door is responsible for loss and damages. Acceptance of the shipment by the transportation company is acknowledgement that the articles delivered (or picked up) by them were in good condition and properly packed.

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 Return Merchandise Authorization.



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



- Use direct links to access Revit files from AutoQuotes & KCL Kochman Consultants
- Download current equipment price list Adobe pdf file
- Download product catalog
- Download product spec sheets and manuals
- Download product Material Safety Data Sheets
- Find out what's new at Keating
- Trade Shows - see when and where we will be exhibiting
- View success stories of others using Keating products

Visit Us at:
keatingofchicago.com