



What's
Cooking



at Keating

Professional Cooking Equipment

Since 1931

Miraclean® Griddles

It's all about the surface, and the Miraclean® plate is not only beautiful, it's ingenious. Our patented Trivalent Chromium surface is designed to control heat distribution and cook foods at a lower temperature. Over 300 model variations are available in natural gas, LP and electric. LOWER TEMPERATURES + LOWER ENERGY COSTS + EASY CLEANUP = THE SMART CHOICE

The Reason Miraclean® Griddle Owners are Loyal to Our Griddles, Year After Year

The key to our great griddle performance is in the MIRACLEAN® surface. The Keating MIRACLEAN® Griddle begins with a 3/4" thick, precision formed, highly polished steel plate. A trivalent chrome surface is applied through an 8-step process.

The thermal conductivity of the MIRACLEAN® plate assures controlled, even heat distribution throughout the cooking area. You can cook food faster at lower temperatures, with less shrinkage, and control caramelization of food better than when using a conventional steel plate griddle. The MIRACLEAN® chrome surface keeps flavors and food particles from being trapped, and virtually eliminates flavor migration. So this morning's pancakes will not taste like last night's liver and onions.

The heat transmission from the griddle surface into the air around the griddle is less than 10% of a conventional steel plate griddle. That means less heat into the kitchen and happier employees.

MIRACLEAN®

#1 in customer satisfaction, the Keating Miraclean® Griddle earned an approval score of 100% when owners were asked in a survey, "would you purchase this product again?"

- ▶ Standard plate sizes are 18, 24, and 30 inches deep, and 24 to 72 inches wide
- ▶ Optional Steak Streaker sections on griddle tops combine a flame broiled look with less shrinkage

36" x 30" Natural Gas, Streaked Section with 2" Streaks per Inch



All Keating electric griddle models 36-72" are Energy Star qualified, reducing energy use by up to 32%. That amounts to a savings of about \$400 per year on the operation of a 36" griddle during average use.



Stand Optional

How the Surface of the Griddle Effects Heat Loss and Energy Usage

The effect of the Miraclean® surface on heat radiation is dramatically demonstrated in these unretouched infrared thermographs. The thermograph on the left shows high heat loss from a conventional steel griddle cooking surface, while the image of the Miraclean® griddle surface on the right shows substantially less heat loss. Because the Miraclean surface maintains an even heat distribution, you can cook at lower temperatures. Food cooks faster with less shrinkage. In an independent research study commissioned by a major utility company, it was found the Miraclean® Griddles reduced energy use by 30%.



Example of dramatic heat loss from the surface of a conventional steel griddle.



Example of the Miraclean® surface as it maintains even heat distribution with far less heat loss.

What You Need to Consider When Selecting the Right Griddle for Your Business -

1. Menu items
2. Serving capacity
3. Griddle surface
4. Energy requirements

How Choosing the Right Griddle Can Save You Money:

Not only do you want to serve your customer a great meal, you need to do it in the most productive and cost effective way. Your griddle should be energy efficient, providing uniform heat distribution to cook food quickly and at a lower temperature, saving money on operating costs. The surface of your griddle plate should be easy to clean and maintain, saving on both time and labor, and adding years of life to the equipment. Over 80 years of design expertise make the Keating Miraclean® Griddle the right choice for your busy operation.

Independent testing shows that a Miraclean® Griddle takes 44% less time to clean than a typical steel surface griddle. Yes, it's just that simple . . .

After extensive testing at the University of Illinois, results conclude that foodservice employees can clean the Miraclean® Griddle in 44% less time than a typical competitor's steel surface model. And by overwhelming margins, employees involved in the testing preferred the Miraclean® over the other griddle for ease of cleaning and a brighter appearance.



Step 1 - Scrape
Scrape the griddle with the Keating scraper.



Step 2 - Wash
Wash with water and a Keating palmetto brush.



Step 3 - Polish
Polish using a damp cloth and Keating Klenzer.

60"x 30" Gas with Front Trough



Steak Streaker Section and Stand Optional

Equipment Options



Richlite Cutting Board



Plate Shelf (shown with Richlite Cutting Board)



Belly Bar



Thermostat Knob Guard

Standard Features:

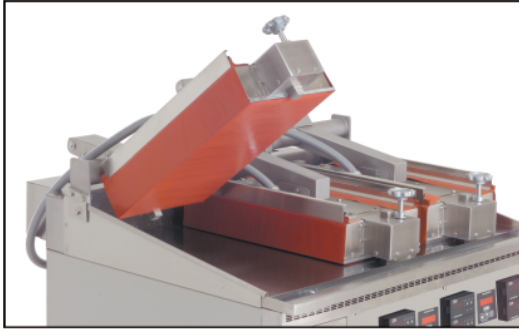
- ▶ Electric griddle models are Energy Star Qualified
- ▶ Trivalent chromium surface on high carbon 3/4" steel plate
- ▶ 208-240V three phase input on electric griddles
 - ▶ 100% safety pilot shut-off
 - ▶ Stainless Steel cabinet
- ▶ Stainless Steel large capacity grease drawer with handle
- ▶ 2" front trough, 3" left side trough
- ▶ 4 1/2" high back splash
- ▶ Reduced heat loss
- ▶ Easy clean-up
- ▶ Keating scraper & blades
- ▶ Hamburger spatula
- ▶ Egg turner spatula
- ▶ Palmetto brush
- ▶ Sample of Keating Klenzer

Options:

- ▶ Additional thermostats (gas models)
- ▶ High input electric elements
- ▶ 480 voltage on electric models
- ▶ Trough options: 3" right side or 2" front
- ▶ Cutting board options: Richlite, or Stainless Steel
- ▶ Plate shelf
- ▶ Belly bar
- ▶ Drop-in griddles
- ▶ Streaker griddles - groove is 5/16" wide, 1 or 2 streaks per inch
- ▶ Security Package
- ▶ Extended flue up to 12" high
- ▶ Adjustable Stainless Steel legs
- ▶ Stainless Steel stand with shelf
- ▶ Polyurethane casters with brakes (available only on stand w/shelf)
- ▶ Top-Side™ Cooker attachment (auto & manual)

Miraclean® Griddles Along with our standard line of premium Miraclean® Griddles, the Top-Side™ Cooker, Teppanyaki Griddle and Portable Electric Griddle are designed to fill your specific cooking requirements, whether you need speed, a beautiful presentation, or versatility and convenience. EFFICIENT + VERSATILE + CONVENIENT + BEAUTIFUL = NECESSARY ADDITIONS TO YOUR KITCHEN

Top-Side™ Cooker - Cuts Your Cooking Time by 60%



- ▶ Surface area is 10½" x 20", large enough area to cook 8 quarter-pound hamburgers
- ▶ Patented Micro-Levelers adjust to thickness and height of food
- ▶ For use with reversible, non-stick cooking sheets
- ▶ Manual and automatic lift models available

Standard Features:

- ▶ Miraclean® Trivalent Chromium surface on high carbon ⅜" 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

Cut your cooking time by more than half using our patented Top-Side™ cooking heads. Cook both sides of an item simultaneously - an electronic thermostat is built into the Top-Side™ Cooker head for accurate and even heat distribution, cooking a hamburger in only 30 seconds to an internal temperature of 165°F.

Each cooking head features the patented Miraclean® surface. An exclusive, polymer coated non-stick cooking sheet is attached for cooking. The sheets are reversible, and clean-up with a damp cloth, eliminating the need for expensive platen change-outs. The Auto-Lift Top-Side™ cooker has an easy to use timer that can be programmed with up to 3 separate cooking times. The heads raise automatically when timer is set.

Options:

- ▶ Timer set Auto-Lift cooking heads
- ▶ Streaked surface
- ▶ Control box location
- ▶ Customized models

Teppanyaki Griddle -

The Keating Teppanyaki Griddle is exclusively designed to enhance your presentation cooking with the mirrored beauty of our Miraclean® Trivalent Chromium surface. The heating section is thermostatically controlled with one thermostat for each of 2 high input elements.



Standard Features:

- ▶ Sizes range from 24" x 24" to 72" x 30"
- ▶ The actual heating section on all griddles is 24" W x 18" D, available in electric only
- ▶ 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 styles and configurations

Portable Griddle -



Miraclean® Portable Electric Griddle -

This handy, portable unit can be used as an auxiliary griddle during breakfast, lunch and dinner when peak rush times are high. The convenience of added cooking capacity helps provide faster service for your customers. Perfect for toasting buns, grilling sandwiches, and much more.

Standard Features:

- ▶ Trivalent chromium surface on high carbon ¾" steel plate
- ▶ Stainless Steel cabinet
- ▶ 2" front trough only
- ▶ 4 ½" high back splash
- ▶ Keating scraper & blades
- ▶ Hamburger spatula
- ▶ Egg turner spatula
- ▶ Palmetto brush
- ▶ Sample of Keating Klenzer

Options:

- ▶ Cantilevered Stainless Steel stand on casters
- ▶ 480 voltage

About Keating -

"Serving Those Who Serve The Very Best"®

Quality is our focus at Keating of Chicago, Inc., and we are proud to present the finest equipment available, carrying on our tradition of serving those who serve the very best. Since our founding in 1931, we have continued to strive to bring you equipment designed to exceed your expectations.



Corporate Office
McCook, IL

Keating of Chicago is a fourth-generation family-owned manufacturer of commercial kitchen cooking equipment, specializing in Instant Recovery® Fryers, our high efficiency Energy Star Qualified Incredible Frying Machine® Fryers, Safe & Easy® Filtration Systems, Keep Krisp® Food Warmers, Miraclean® Griddles and Custom Pasta™ Systems. As always, all of our products are proudly designed and built in the USA.

Custom Equipment -

With so many sizes and options available, Keating can help you choose the right equipment for your needs, or customize your griddle or fryer system.

Custom Workstation -

Design your own custom workstation at no extra cost. 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® Fryers, MIRACLEAN® Griddles and Top-Side™ Cookers.



- ▶ Prepare a full menu of items in one centralized location
- ▶ Choose the perfect equipment line-up to suit your needs, at no extra cost



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Keating equipment is ETL and NSF Approved, and UL Listed where applicable.

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