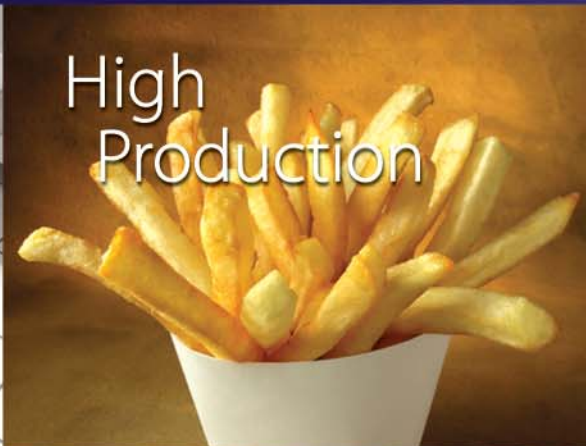




Instant Recovery® Fryers



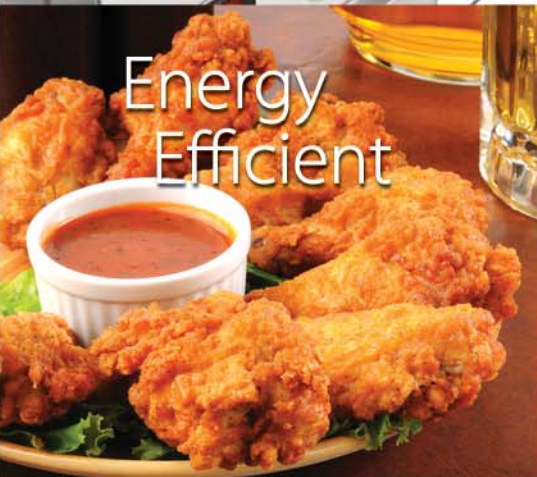
Stainless Steel



High Production



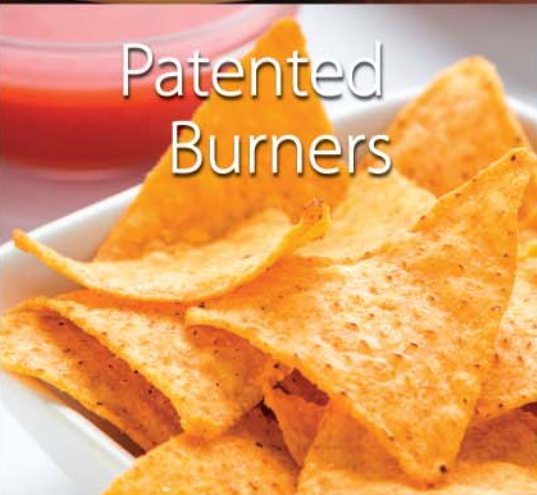
Lower Temps



Energy Efficient



Maximum Heat Transfer



Patented Burners



Remarkable Results

- Instant Recovery®
- save on fat
- lower costs
- produce more

"Serving Those Who Serve The Very Best"

Since 1931

Save your fat by frying at lower temperatures

We recommend frying between 325° - 335°F.

Yes, really.

Avoid using high heat - temperatures over 350°F



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

Our fryers are designed to efficiently fry foods at a range of 325°F to 335°F and this is why - fat begins to break down from the effects of temperature at 300°F. For every 18°F that you increase the temperature, you double the rate of breakdown.

Benefits of frying at lower temperatures:

- Save money by extending the life of your fat
- Lower your operating cost by using less energy
- By avoiding variations in temperature, foods absorb less fat - the longer the frying period the greater the absorption (french fries become 10% fat or more by the end of the cooking cycle, 20% for other foods).

18" Instant Recovery® Fryer is recommended for frying chicken & fish



Instant Recovery® is our trademark

Instant Recovery® means continuous performance. Our patented system of burners and heat transfer surfaces means no waiting between loads for the fryer to regain temperature. Keating Instant Recovery® Fryers recover to thermostat temperature before the product is removed. Variations in temperature end up consuming more energy and cause fat to breakdown.

Instant Recovery® Fryer features -

Simply Ingenious Fry Pot:

The design of our fry pot is simple, yet ingenious. We heat the fat through the center of the fry pot exposing more heated surface to the fat, while creating a Cold Zone below. Our fry pot will maintain a constant, accurate temperature in the cooking zone from beginning to the end of each load.

All-Stainless Steel Construction:

We only use 304 stainless steel in our frying vessels. Our 14" models are drawn from a single piece of 18 gauge stainless and formed with rounded corners. Our fry pots are polished - by taking the extra time and effort to provide smooth surfaces, carbon buildup is reduced which makes cleanup far easier. The stainless steel transfer tubes in our gas units are precision welded into the fry pot. Built for high production, the Instant Recovery® Fryer will become the workhorse of your kitchen for years to come.

Proven Safety Controls:

Close range hydraulic thermostats are accurate to $\pm 3^\circ$ from 300°F to 350°F. A high temperature limit control provides a safety shutoff. This control can be tested or reset with the push of a button.

Incredible Frying Machine®

MODEL IFM

Our Incredible Frying Machine is the most efficient fryer on the market. Documented independent studies show an annual operating cost of only \$164 for the 14" model. Features 1 button On/Off operation, with an Instant-On™ immediate thermostat response. Program up to 6 products at once using dual digital timers. This gas-only, highly efficient unit will lower energy costs by up to 40%. The IFM is available in 14", 18" and 20".



14" IFM shown with optional Casters

- High efficiency burner design provides 7 minute preheat time that typically takes 10 minutes with any other fryer.
- Electronic ignition automatically lights burners.



Two split baskets are included with Keating fryers

We manufacture over 200 model variations in sizes and configurations to fit any production requirement

From 10" x 11" counter models to battered installations of 34" x 24" units, in natural gas, LP and electric, there is an Instant Recovery® Fryer that is right for your operation. The many options include casters, extended fronts, stainless steel sides, drainboards and oversized drains on 18" and larger units. Computerized controls and basket-lifts are available on TS Models. Common gas manifolds for battered fryers reduce connections and simplify installation. Three filtering systems, Safe & Easy® Under Fryer, Safe & Easy® Central, or our Portable Filter are available for Keating Instant Recovery® Fryers.



14" TS Fryer shown with Basket-Lift option



COUNTER MODEL

The perfect fryer for kitchens with space limitations, with the same high production capacity and high efficiency as floor units. The 14" model cooks up to 72 lbs. of frozen french fries per hour.

MODEL AA

The AA is a gas-only unit that does not require electric connections (except for batteries with filters), making it ideal for remote locations. High production capacity - the 14AA cooks up to 75 lbs. of chicken per hour.

MODEL BB

Available in gas and electric, the BB Model is outstanding for multi-product use. This unit has Power On and Pilot On indicating lights and a built-in melt cycle. An 18BB can fry 120 lbs. of frozen french fries per hour.

MODEL TS

Model TS is available in gas and electric, with many standard features that save time & money - the 24 TS G can cook up to 200 lbs. of french fries per hour. Includes a Heat-On light, Over Max Temp safety light, and 2 solid state timers.



Safe & Easy® Under Fryer Filter



Safe & Easy® Central Filter shown with three 18" TS Fryers



CPU Control Panel

The key to Instant Recovery® is in the pot

We've developed (and patented) a system of burners and large heat transfer tubes to ensure fast recovery and accurate temperature in the cooking zone. It enables the fryer to recover the set temperature before the product is finished cooking. This system creates the "cold zone" where crumbs and food particles collect without scorching. Our large cold zone is equal to 27% of the liquid volume. We only use stainless steel in our frying vessels, highly polished to achieve a smooth surface - it reduces carbon buildup for easier cleaning.



Standard Features

Floor Model Fryers

- ▶ Melt cycle standard on BB and TS
- ▶ Stainless Steel vessel and cabinet
- ▶ Patented Stainless Steel heat transfer tubes or heating elements
- ▶ Stainless Steel thermostat
- ▶ Extra large Cold Zone
- ▶ Resettable Stainless Steel High Limit Control
- ▶ Spark ignition (BB & TS gas models)
- ▶ Two split baskets
- ▶ Grid screen over tubes
- ▶ Patented Accurate 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, Floor Model

- ▶ Under Fryer or Central Filter
- ▶ Basket-Lift on 14" - 24" TS fryers
- ▶ Custom Drop-In
- ▶ Propane gas (gas models)
- ▶ Cooking Computer
- ▶ Extended flue
- ▶ Drain valve extension pipe (for front drain fryers)
- ▶ 2" drain valve for 18" - 24" fryers
- ▶ Front extensions available to match larger fryers
- ▶ 380 or 480 voltage (electric models)
- ▶ Single gas connection
- ▶ Single phase available (electric models)
- ▶ Gas manifold for batteries
- ▶ Security package
- ▶ Casters
- ▶ Thermostat Seal
- ▶ Cover
- ▶ Triple size basket (14" & 18" models only)

Counter Model Fryers

Gas Models

- ▶ On/Off toggle switch
- ▶ Millivolt system
- ▶ Stainless Steel thermostat
- ▶ No electric connections required
- ▶ Drain valve extension pipe

BB Electric Models

- ▶ Two indicating lights: Power On, Elements On
- ▶ Melt cycle standard
- ▶ 220V control circuit
- ▶ Drain valve extension pipe

TS Electric Models

- ▶ Three indicating lights
- ▶ Melt cycle standard
- ▶ 220V control circuit
- ▶ Two digital timers
- ▶ Drain valve extension pipe

Options, Counter Model

- ▶ Thermostat seal
- ▶ Portable Filter
- ▶ Security package
- ▶ Cover
- ▶ Propane Gas
- ▶ Single-phase available (electric models)
- ▶ 380 or 480 voltage (electric models)

INSTANT RECOVERY® FRYER SPECIFICATIONS								
	Oil Capacity	BTU Input	kW 240V	AMPS 240V	Height	Depth	Width	
MODEL AA								
10x11AA Natural Gas	26 lbs.	54,000			46 1/2"	26 1/2"	12 3/8"	
14AA Natural Gas	38 lbs.	87,000			46 1/2"	28 3/4"	15 3/8"	
18AA Natural Gas	68 lbs.	134,000			46 1/2"	32 1/2"	19 3/8"	
20AA Natural Gas	100 lbs.	134,000			46 1/2"	34 1/2"	21 3/8"	
MODEL BB								
10x11BB Natural Gas	26 lbs.	54,000			46 1/2"	26 1/2"	12 3/8"	
10x11BB 208-240/3	30 lbs.		8.9	21-21-21	46"	25 1/4"	12 3/8"	
14BB Natural Gas	38 lbs.	87,000			46 1/2"	28 3/4"	15 3/8"	
14BB 208-240/3	44 lbs.		15.5	37-37-37	46"	31 1/4"	15 3/8"	
18BB Natural Gas	68 lbs.	134,000			46 1/2"	32 1/2"	19 3/8"	
18BB 208-240/3	78 lbs.		21.4	52-52-52	46"	35 1/4"	19 3/8"	
20BB Natural Gas	100 lbs.	134,000			46 1/2"	34 1/2"	21 3/8"	
20BB 208-240/3	110 lbs.		21.4	52-52-52	46"	37 1/4"	21 3/8"	
24BB Natural Gas	130 lbs.	167,500			46 1/2"	38 1/2"	25 3/8"	
24BB 208-240/3	140 lbs.		28.6	79-79-52	46"	41 1/4"	25 3/8"	
34x24BB Natural Gas	195 lbs.	201,000			46 1/2"	42 1/2"	35 3/8"	
34x24BB 208-240/3	210 lbs.		35.7	79-103-79	46"	41 1/4"	35 3/8"	
MODEL TS								
10x11TS Natural Gas	26 lbs.	54,000			46 1/2"	26 1/2"	12 3/8"	
10x11TS 208-240/3	30 lbs.		13.6	33-33-33	46"	25 1/4"	12 3/8"	
14TS Natural Gas	38 lbs.	87,000			46 1/2"	28 3/4"	15 3/8"	
14TS 208-240/3	44 lbs.		23.2	56-56-56	46"	31 1/4"	15 3/8"	
18TS Natural Gas	68 lbs.	134,000			46 1/2"	32 1/2"	19 3/8"	
18TS 208-240/3	78 lbs.		28.6	79-79-52	46"	35 1/4"	19 3/8"	
20TS Natural Gas	100 lbs.	134,000			46 1/2"	34 1/2"	21 3/8"	
20TS 208-240/3	110 lbs.		28.6	79-79-52	46"	37 1/4"	21 3/8"	
24TS Natural Gas	130 lbs.	167,500			46 1/2"	38 1/2"	25 3/8"	
24TS 208-240/3	140 lbs.		35.7	79-103-79	46"	41 1/4"	25 3/8"	
34x24TS Natural Gas	195 lbs.	201,000			46 1/2"	42 1/2"	35 3/8"	
34x24TS 208-240/3	210 lbs.		42.8	103-103-103	46"	41 1/4"	35 3/8"	
MODEL IFM								
14IFM	38 lbs.	79,000			46 1/2"	31 1/4"	15 3/8"	
18IFM	68 lbs.	118,000			46 1/2"	35 1/4"	19 3/8"	
20IFM	100 lbs.	118,000			46 1/2"	37 1/4"	21 3/8"	
	Oil Capacity	BTU Input	kW 240V	AMPS 240V	*Working Height	Height	Depth	Width
COUNTER MODEL FRYERS								
10x11CMG Natural Gas	26 lbs.	54,000			19 3/8"	27 1/4"	25 1/4"	12 3/8"
10x11CM BB 208-240/3	30 lbs.		8.9	21-21-21	19 3/8"	27 1/4"	25 1/4"	12 3/8"
10x11CM TS 208-240/3	30 lbs.		13.6	33-33-33	19 3/8"	27 1/4"	25 1/4"	12 3/8"
14CMG Natural Gas	38 lbs.	87,000			19 3/8"	27 1/4"	27 1/2"	15 3/8"
14CM BB 208-240/3	44 lbs.		15.5	37-37-37	19 3/8"	27 1/4"	27 1/2"	15 3/8"
14CM TS 208-240/3	44 lbs.		23.2	56-56-56	19 3/8"	27 1/4"	27 1/2"	15 3/8"

*Denotes height from top of counter to top of fryer.



1-800-KEATING

phone: (708) 246-3000
fax: (708) 246-3100

8901 West 50th Street
McCook, Illinois 60525 USA

All of our products are proudly designed and built in the USA.

Keating equipment is ETL and NSF Approved where applicable.



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