



The Keating MIRACLEAN[®] Griddle



"Serving Those Who Serve The Very Best"

Keating MIRACLEAN® Griddles. American classics that keep them coming back.

Just like the food classics that keep hungry folks coming back, there's a griddle that people buy again and again. Keating is pleased that in a recent food service publication survey, MIRACLEAN® Griddles earned a score of 100% when they asked the question "would you purchase again?"

Those kind of results are exceptional for this survey, and simply mean that Keating is building great griddles and we've been doing so for 75 years.

HERE'S WHY KEATING MIRACLEAN® GRIDDLES ARE THE BEST TO COOK ON, THE BEST TO OWN.

The key to 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.

However, the difference between Keating MIRACLEAN® Griddles and all others rests in the surface – a surface so beautiful that it is often used for demonstration cooking.

THE MIRACLEAN® SURFACE MEANS:

• A cooler kitchen.

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.

• Lower energy costs.

In an independent research study commissioned by a major utility, it was found that MIRACLEAN® Griddles reduced energy use by 30%. That converts to savings of about \$400.00 per year on the operation of a 3-foot griddle in average use.



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 while the one on the right shows substantially less heat loss from the MIRACLEAN® surface.

• Easier, cooler cooking

The MIRACLEAN® surface transfers heat more efficiently where you want it – to the food. Heat is maintained in the griddle plate. You can cook at lower temperatures, faster with less shrinkage, and control caramelization of food better than conventional griddles.

• Honest, pure food taste.

The smooth MIRACLEAN® chrome surface keeps flavors and food particles from being trapped as they are in steel plate griddles. The surface virtually eliminates flavor migration. This morning's pancakes will not taste like last night's liver and onions.

Far easier cleanup than conventional steel plate griddles.

Keating's smooth, MIRACLEAN® surface is incredibly easy to clean.

It's not just talk. Extensive testing at the University of Illinois has shown that **FOODSERVICE EMPLOYEES CAN CLEAN THE MIRACLEAN® GRIDDLE IN 50% LESS TIME THAN A TYPICAL COMPETITOR'S STEEL SURFACE MODEL!** This labor savings is both a boost to the bottom line and a way to keep kitchen morale high.

By overwhelming margins, employees in the testing preferred the MIRACLEAN® over the other griddle for ease of cleaning and brighter appearance after cleaning.

Scrape the griddle with the Keating scraper, wash with cold water and a Keating palmetto brush and polish with a damp cloth and Keating Klenzer. It's that easy and that quick.



Scrape



Wash with brush



Polish



Stand with casters and streaks on griddle are optional



Top-Side™ Cooker



Cutting Board

An endless selection of sizes, options and custom configurations, and all with Keating quality.

We offer over 300 model variations of the MIRACLEAN® in natural gas, LP or electric, to ensure that each and every customer has a griddle that meets his unique requirements and special needs.

For example, we make Steak Streaker sections on griddle tops that combine a flame broiled look with less product shrinkage.

Other MIRACLEAN® Griddle styles include drop-in, portable electric and teppanyaki.

Standard plate sizes are 18", 24" and 30" deep and 24" to 72" wide. Standard troughs are full front and 3" left. Right side troughs are also available. Of course, larger models can be designed with both left and right troughs so that two people can easily cook at the same time.

Cutting boards of Richlite or Stainless Steel, plate shelves, belly bars, 4" adjustable legs, stainless steel stands and casters are all options.

But beyond all the options and sizes, Keating can help with design of custom installations that include MIRACLEAN® Griddles and other fine Keating equipment.

STANDARD FEATURES

- Trivalent chromium surface on high carbon $\frac{3}{4}$ " steel plate
- 2" front trough, 3" left side trough
- 4 $\frac{1}{2}$ " high backsplash
- Keating scraper with packet of 10 blades
- Hamburger spatula – 4" wide
- Egg turner spatula
- Long handled palmetto brush
- Keating Klenzer sample
- 100% safety pilot shut-off on gas models
- Stainless steel cabinet
- Stainless steel large capacity grease drawer

OPTIONS

- Propane or Manufactured gas
- Griddle widths from 24" to 72"
- Top-Side™ Cooker attachment
- Stainless Steel stand with shelf
- Trough options:
 - Right and left side troughs available on griddles 72" wide
 - 3" right side trough
 - 2" rear trough on electric griddles
- Cutting boards in Richlite or Stainless Steel
- Plate shelf
- Belly bar
- High input elements
- Hot Dog Griddles
- Drop-in Griddles
- Teppanyaki Griddles
- Streaker Griddles – manufactured with streaks cut into the surface to produce a broiled appearance Groove is $\frac{5}{16}$ " (79mm.) wide, 1 or 2 streaks per inch.
- Additional thermostats for gas griddles
- Custom backsplashes
- Electric griddles available in 380 or 480 voltage
- Adjustable Stainless Steel legs
- Polyurethane casters with breaks
- Customized models

Keating manufactures and distributes world wide MIRACLEAN® Griddles, Instant Recovery® Fryers, Keep Krisp® Heat Lamps, Custom Pasta™ Cooking Systems, Filters and Supplies.

KEATING OF CHICAGO, INC.

8901 West 50th Street
McCook, Illinois 60525
1-800-KEATING
TEL 708-544-6500
FAX 708-544-6505

Customer Service Hours 7:00 am – 6:00 pm CST
www.keatingofchicago.com



"Serving Those Who Serve The Very Best"

MIRACLEAN® GRIDDLES

Model #	Description	Plate Width x Depth	Overall Dimension Width x Depth	BTU Input	KW 240V	AMPS 240V	# of T-stats
24x30FT	Nat Gas	24" x 24"	24 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "	60,000			2
24x30FT	208-240/1	24" x 24"	24 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		7.1	30	2
24x30FT	208-240/3	24" x 24"	24 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		7.1	15-26-15	2
27x24	Nat Gas	24" x 18"	27 $\frac{1}{2}$ " x 24 $\frac{5}{8}$ "	60,000			2
27x24	208-240/1	24" x 18"	27 $\frac{1}{2}$ " x 24 $\frac{5}{8}$ "		5.5	23	2
27x24	208-240/3	24" x 18"	27 $\frac{1}{2}$ " x 24 $\frac{5}{8}$ "		5.5	11-20-11	2
27x24FT	Nat Gas Front Trough	27" x 18"	27 $\frac{1}{2}$ " x 24 $\frac{5}{8}$ "	60,000			2
27x30	Nat Gas	24" x 24"	27 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "	60,000			2
27x30	208-240/1	24" x 24"	27 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		7.1	30	2
27x30	208-240/3	24" x 24"	27 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		7.1	15-26-15	2
27x30FT	Nat Gas Front Trough	27" x 24"	27 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "	60,000			2
27x30FT	208-240/1 Front Trough	27" x 24"	27 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		7.1	30	2
27x30FT	208-240/3 Front Trough	27" x 24"	27 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		7.1	15-26-15	2
30x30	Nat Gas	27" x 24"	30 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "	60,000			2
30x30	208-240/1	27" x 24"	30 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		7.1	30	2
30x30	208-240/3	27" x 24"	30 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		7.1	15-26-15	2
30x30FT	Nat Gas Front Trough	30" x 24"	30 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "	60,000			2
30x30FT	208-240/1 Front Trough	30" x 24"	30 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		7.1	30	2
30x30FT	208-240/3 Front Trough	30" x 24"	30 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		7.1	15-26-15	2
36x24	Nat Gas	33" x 18"	36 $\frac{1}{2}$ " x 24 $\frac{5}{8}$ "	60,000			2
36x24	208-240/1	33" x 18"	36 $\frac{1}{2}$ " x 24 $\frac{5}{8}$ "		8.2	34	3
36x24	208-240/3	33" x 18"	36 $\frac{1}{2}$ " x 24 $\frac{5}{8}$ "		8.2	20-20-20	3
36x30	Nat Gas	33" x 24"	36 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "	60,000			2
36x30	208-240/1	33" x 24"	36 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		10.7	45	3
36x30	208-240/3	33" x 24"	36 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		10.7	26-26-26	3
36x30FT	Nat Gas Front Trough	36" x 24"	36 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "	90,000			2
36x30FT	208-240/1 Front Trough	36" x 24"	36 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		10.7	45	3
36x30FT	208-240/3 Front Trough	36" x 24"	36 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		10.7	26-26-26	3
36x36FT	Nat Gas Front Trough	36" x 30"	36 $\frac{1}{2}$ " x 36 $\frac{5}{8}$ "	109,500			2
36x36FT	208-240/1 Front Trough	36" x 30"	36 $\frac{1}{2}$ " x 36 $\frac{5}{8}$ "		13.4	56	3
36x36FT	208-240/3 Front Trough	36" x 30"	36 $\frac{1}{2}$ " x 36 $\frac{5}{8}$ "		13.4	32-32-32	3
42x24	Nat Gas	39" x 18"	42 $\frac{1}{2}$ " x 24 $\frac{5}{8}$ "	90,000			2
42x24	208-240/1	39" x 18"	42 $\frac{1}{2}$ " x 24 $\frac{5}{8}$ "		10.9	46	4
42x24	208-240/3	39" x 18"	42 $\frac{1}{2}$ " x 24 $\frac{5}{8}$ "		10.9	30-30-20	4
42x30	Nat Gas	39" x 24"	42 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "	90,000			2
42x30	208-240/1	39" x 24"	42 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		14.3	60	4
42x30	208-240/3	39" x 24"	42 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		14.3	39-39-26	4
42x30FT	Nat Gas Front Trough	42" x 24"	42 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "	90,000			2
42x30FT	208-240/1 Front Trough	42" x 24"	42 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		14.3	60	4
42x30FT	208-240/3 Front Trough	42" x 24"	42 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		14.3	39-39-26	4
48x24	208-240/1	45" x 18"	48 $\frac{1}{2}$ " x 24 $\frac{5}{8}$ "		10.9	46	4
48x24	208-240/3	45" x 18"	48 $\frac{1}{2}$ " x 24 $\frac{5}{8}$ "		10.9	30-30-20	4
48x30	Nat Gas	45" x 24"	48 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "	120,000			2
48x30	208-240/1	45" x 24"	48 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		14.3	60	4
48x30	208-240/3	45" x 24"	48 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		14.3	39-39-26	4
48x30FT	Nat Gas Front Trough	48" x 24"	48 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "	120,000			2
48x30FT	208-240/1 Front Trough	48" x 24"	48 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		14.3	60	4
48x30FT	208-240/3 Front Trough	48" x 24"	48 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		14.3	39-39-26	4
48x36FT	Nat Gas Front Trough	48" x 30"	48 $\frac{1}{2}$ " x 36 $\frac{5}{8}$ "	146,000			2
48x36FT	208-240/1 Front Trough	48" x 30"	48 $\frac{1}{2}$ " x 36 $\frac{5}{8}$ "		17.9	75	4
48x36FT	208-240/3 Front Trough	48" x 30"	48 $\frac{1}{2}$ " x 36 $\frac{5}{8}$ "		17.9	49-49-32	4
60x30	Nat Gas	57" x 24"	60 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "	150,000			3
60x30	208-240/1	57" x 24"	60 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		17.9	75	5
60x30	208-240/3	57" x 24"	60 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		17.9	40-52-40	5
60x30FT	Nat Gas Front Trough	60" x 24"	60 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "	150,000			3
60x30FT	208-240/1 Front Trough	60" x 24"	60 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		17.9	75	5
60x30FT	208-240/3 Front Trough	60" x 24"	60 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		17.9	40-52-40	5
60x36FT	Nat Gas Front Trough	60" x 30"	60 $\frac{1}{2}$ " x 36 $\frac{5}{8}$ "	182,500			3
60x36FT	208-240/1 Front Trough	60" x 30"	60 $\frac{1}{2}$ " x 36 $\frac{5}{8}$ "		22.3	93	5
60x36FT	208-240/3 Front Trough	60" x 30"	60 $\frac{1}{2}$ " x 36 $\frac{5}{8}$ "		22.3	54-64-54	5
72x30	Nat Gas	69" x 24"	72 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "	180,000			3
72x30	208-240/1	69" x 24"	72 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		21.4	90	6
72x30	208-240/3	69" x 24"	72 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "		21.4	52-52-52	6
72x30FT	Nat Gas Front Trough	72" x 24"	72 $\frac{1}{2}$ " x 30 $\frac{5}{8}$ "	180,000			3
72x36FT	Nat Gas Front Trough	72" x 30"	72 $\frac{1}{2}$ " x 36 $\frac{5}{8}$ "	219,000			3
72x36FT	208-240/1 Front Trough	72" x 30"	72 $\frac{1}{2}$ " x 36 $\frac{5}{8}$ "		26.8	97	6
72x36FT	208-240/3 Front Trough	72" x 30"	72 $\frac{1}{2}$ " x 36 $\frac{5}{8}$ "		26.8	65-65-65	6

MIRACLEAN® DROP-IN (SLIDE-IN) GRIDDLES

Model #	Description	Plate Width/Depth	BTU Input	kW 240V	AMP 240V	Cut Opening WxD	Finish Opening WxD	#of T-stats
27x31	DI Nat Gas	24" x 24"	60,000			26 $\frac{3}{4}$ " x 29 $\frac{1}{4}$ "	28" x 30 $\frac{1}{2}$ "	2
27x31	DI 208-240/3	24" x 24"		7.1	15-26-15	26 $\frac{3}{4}$ " x 29 $\frac{1}{4}$ "	28" x 30 $\frac{1}{2}$ "	2
36x25	DI Nat Gas	33" x 18"	55,000			35 $\frac{3}{4}$ " x 23 $\frac{1}{4}$ "	37" x 24 $\frac{1}{2}$ "	2
36x25	DI 208-240/3	33" x 18"		8.2	20-20-20	35 $\frac{3}{4}$ " x 23 $\frac{1}{4}$ "	37" x 24 $\frac{1}{2}$ "	3
36x31	DI Nat Gas	33" x 24"	60,000			35 $\frac{3}{4}$ " x 29 $\frac{1}{4}$ "	37" x 30 $\frac{1}{2}$ "	2
36x31	DI 208-240/3	33" x 24"		10.7	26-26-26	35 $\frac{3}{4}$ " x 29 $\frac{1}{4}$ "	37" x 30 $\frac{1}{2}$ "	3
42x31	DI Nat Gas	39" x 24"	90,000			41 $\frac{3}{4}$ " x 29 $\frac{1}{4}$ "	43" x 30 $\frac{1}{2}$ "	2
42x31	DI 208-240/3	39" x 24"		14.3	39-39-26	41 $\frac{3}{4}$ " x 29 $\frac{1}{4}$ "	43" x 30 $\frac{1}{2}$ "	4

As continuous product improvement occurs, specifications may be changed without notice.



©2005 Keating of Chicago, Inc