



ELECTRIC TEPPANYAKI GRIDDLE

MANUAL

■ IMPORTANT:

THIS MANUAL PROVIDES SPECIFIC OPERATING INSTRUCTIONS FOR YOUR MODEL. USE THE MIRACLEAN® ELECTRIC GRIDDLE ONLY AS INSTRUCTED IN THIS MANUAL.

KEEP A COPY OF YOUR BILL OF SALE.

The date on the bill establishes the warranty period should service be required. If service is performed, it is in your interest to obtain and keep all receipts.

KEEP THIS MANUAL FOR TRAINING NEW PERSONNEL.

Record the Serial number and Model number of this Miraclean® Electric Griddle in the spaces provided. **Keep these numbers for future reference.**

SERIAL NUMBER

MODEL NUMBER

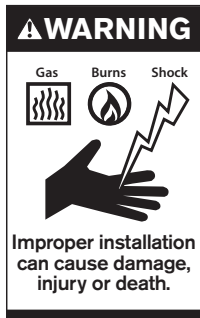
Keating commercial griddles are not intended for household use.

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

1-800-KEATING | keatingofchicago.com

NOTE:

PURCHASER SHOULD POST IN A PROMINENT LOCATION.



WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

AVERTISSEMENT

Une installation, un ajustement, une altération, un service ou un entretien non conforme aux normes peut causer des dommages à la propriété des blessures ou la mort. Lisez attentivement les directives d'installation, d'opération et d'entretien avant de faire l'installation ou l'entretien de cet équipement.



FOR YOUR SAFETY:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

AVERTISSEMENT

Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de cet appareil, ni de tout autre appareil.



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■ INTRODUCTION

Instructions in this manual should be read thoroughly before attempting to operate this Keating Teppanyaki Griddle. All installation and service on Keating equipment must be performed by qualified, certified, licensed and/or authorized installation or service personnel.

Operating information for Keating equipment has been prepared for use by qualified and/or authorized personnel.

Keating equipment is made in the USA and has American sizes of hardware. All metric conversions are approximate.

GENERAL

Keating Miraclean® or polished steel Teppanyaki Griddles are designed to give maximum production efficiency, delivering high quality food products. The following design features are incorporated into Keating Miraclean® or polished steel Teppanyaki Griddles.

STANDARD FEATURES

- Miraclean® or polished steel energy efficient plate
- Baffle grease drawer with rear handle
- Stainless steel control panel

OPTIONS

- Welded stainless steel perimeter
- Front drain trough

STANDARD ACCESSORIES FOR MIRACLEAN® TEPPANYAKI GRIDDLE

- Keating griddle scraper
- Package of 10 scraper blades
- Palmetto brush
- Keating Klenzer sample

STANDARD ACCESSORIES FOR POLISHED STEEL TEPPANYAKI GRIDDLE

- Keating Klenzer sample

ELECTRICAL

All 230V = 1 Phase

MODEL VARIATIONS

Keating Teppanyaki Griddles can range in size from 24" (610mm) x 24" (610mm) to 72" (1829mm) x 30" (762mm). The actual heating surface on all sizes is 24"W (610mm) x 18"D (457mm).

■ SAFETY PRECAUTIONS

⚠ WARNING

THIS SYMBOL WARNS YOU THAT SERIOUS BURNS OR OTHER INJURIES MAY RESULT IF SAFETY INSTRUCTIONS ARE NOT FOLLOWED.

⚠ WARNING

THIS APPLIANCE MUST BE EARTHED.

- This service manual should be retained in a safe place for future reference.
- The installation of your new griddle must conform to local codes or in the absence of local codes, with the current National Electrical Code ANSI/NFPA 70 or Canadian Electrical Code CAN 22.2 as applicable.
- Your ventilation hood, when installed, must conform to the current ANSI/NFPA 96 standard.
- Installation clearance requires 6" (152mm) from rear and side walls and supporting surfaces regardless of size of unit. 6"/152.4mm side clearance also required below the cooking surface.
- You must maintain this appliance free and clear from combustibles.
- Adequate clearance for servicing and proper operation must be maintained.
- Your Keating Miraclean® is designed to be serviced from the front, except for the rear field wire connections (electric input).
- Keating commercial griddles are intended for other than household use.
- ALWAYS instruct new employees on proper griddle operation.
- A Miraclean® griddle should be operated ONLY by properly trained personnel.
- ALWAYS turn griddle off each night.
- ALWAYS disconnect electrical supply before servicing.
- NEVER leave a griddle unattended during operation.
- NEVER move griddle when hot.
- NEVER submerge in water.

THIS GRIDDLE MAY NOT BE ALTERED, MODIFIED OR CHANGED IN ANYWAY.



Safe operation of this equipment is possible only when the operating instructions and the safety precautions are read completely and the instructions contained therein are strictly observed. Before operating this equipment, ask for a practical demonstration.

Servicing should be performed by qualified and licensed service companies.

This unit is designed to be connected by fixed wiring only. Cords and plug caps are not acceptable. Electrical connection must be hard-wired by qualified personnel.

This is a fixed appliance and requires a disconnect on the fixed wiring with a contact separation of at least (3mm) in all poles. Power connection must remain accessible after installation.

NOTE: Only install in a non-combustible supporting surface.

■ INSTALLATION INSTRUCTIONS

Proper installation will assure top performance. Alterations of any kind to your equipment will void the warranty. Before uncrating, check equipment carefully for damage.

INSTALLATION

Installation must conform with local codes or, in absence of local codes, with the current National Electrical Code ANSI/NFPA 70 or Canadian Electrical Code CAN22.2 as applicable.

IF EQUIPMENT ARRIVES DAMAGED

Keating does not assume responsibility for loss or damage incurred in transit.

IMPORTANT

This merchandise has been thoroughly inspected and carefully packed before leaving our plant. Responsibility for its safe delivery was assumed by the carrier at the time of shipment. Claims for loss or damage to the contents should, therefore, be made upon the carrier, as follows:

CONCEALED LOSS OR DAMAGE

Concealed loss or damage means loss or damage which does not become apparent until the merchandise has been unpacked. The contents may be damaged in transit due to rough handling even though the carton may not show external damage. When the damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within fifteen days of the delivery date. Then file a claim with the carrier since such damage is the carrier's responsibility. By following these instructions carefully, we guarantee our full support of your claims to protect you against loss from concealed damage.

VISIBLE LOSS OR DAMAGE

Any external evidence of loss or damage must be noted on the freight bill or express receipt, and signed by the carrier's agent. Failure to adequately describe such external evidence of loss or damage

may result in the carrier refusing to honor a damage claim. The form required to file such a claim will be supplied by the carrier.

DO NOT RETURN DAMAGED MERCHANDISE TO KEATING. FILE YOUR CLAIM AS STATED.

■ FIRST STEPS

POSITIONING

The griddle must be placed under an exhaust hood with a fire retardant system. Your ventilation hood, when installed, must conform to the current ANSI/NFPA 96 standard. ALL connections and placement must comply with local and national codes. It is the responsibility of the owner and local installer to comply with these regulations when installing the griddle.

NOTE: NOT FOR OUTDOOR INSTALLATION.

LEVELING

Your Teppanyaki Griddle will operate at its highest efficiency when properly leveled. The Teppanyaki griddle must be leveled within the table and the table must be leveled to the floor.

ELECTRICAL CONNECTION

The Keating Teppanyaki Griddle is equipped with a three wire terminal block with ground for field wiring. Compare the griddle terminal connections with the wiring diagram mounted on the inside of the control panel of the griddle.

This unit is designed to be connected by hard fixed wiring only. Cords and plug caps are not acceptable. Electrical connection must be hard-wired by qualified personnel.

NOTE: NOT FOR OUTDOOR INSTALLATION

NOTE: Customer must provide drawing of table that will be used, and table must be ventilated. Keating does not manufacture the table.

WIRE SIZE

Use the **WIRE SIZE TABLE** to help determine the proper wire size for electrical service hook-up. Use the largest amp value of the three conductors for 3-phase installations when using the table. The amperage values for a product can be found on its serial number tag. Consult the National Electrical Code Handbook for additional information or to help answer questions about wire size selection.

WIRE SIZE TABLE

Conductor Current (Amps up to)	Recommended Wire Size (AWG)
15	14*
20	12*
30	10*
40	8
55	6
70	4
95	2
125	0
145	2/0
165	2/0**
190	2/0**

*For runs greater than 75' up to 125', use the next wire size larger to keep the voltage drop to less than 3%. For runs greater than 125', consult the National Electrical Code Handbook to help determine the proper wire size.

**2/0 wire ambient temperature must be kept at less than 104°F (40°C).

■ OPERATING

CONDITIONING THE MIRACLEAN® GRIDDLE

The Teppanyaki Miraclean® Griddle has been “seasoned” at the factory. The chrome surface when heated creates a thin layer of chrome oxide which acts as a releasing agent for food products. If you feel you need to recondition the surface, the following instructions should be followed:

1. Follow cleaning instructions on page 5.
2. Heat the Teppanyaki to 400°F for one hour.
3. Lower thermostat to 350°F, allowing the Teppanyaki to cool to about 350°F, as is evident when griddle cycles on or surface thermometer indicates correct temperature.
4. Lightly coat the Miraclean® surface with griddle oil.

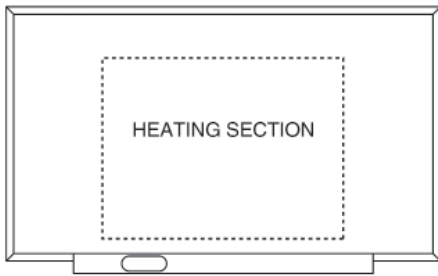
NOTE: Despite the food releasing properties, the chrome surface is not a true “non-stick” surface. For best cooking results and product appearance, use griddle oil for products that require the surface to be conditioned.

CONDITIONING THE POLISHED STEEL GRIDDLE

The surface of the polished steel griddle is conditioned by lightly coating the surface with griddle oil before each run of product.

COOKING

Teppanyaki Griddles are designed to provide maximum production efficiency and deliver high quality food products. Follow cooking procedures below.



1. The actual heating section on all Teppanyaki griddles is 24"(610mm) x 18"(457mm). The heating section is located in the center front of the griddle.

NOTE: Because of the superior heating characteristics and heat retention properties found in the Teppanyaki Griddle, operating temperatures should be set 10°F to 25°F below conventional griddles.

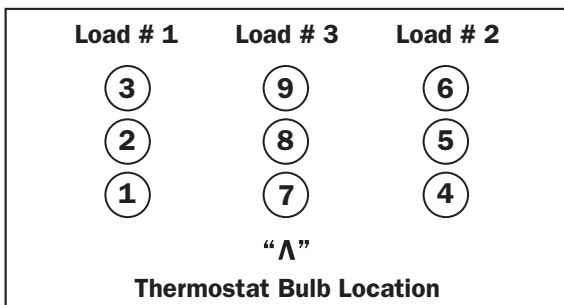
2. Set the thermostat to the desired temperature and wait ten minutes for preheating.

3. See figure 3-1 for proper food placement. The thermostat sensing bulbs are located below the plate.

4. Load the product to the left and right of each sensing bulb, then fill the area above the thermostat sensing bulb. See figure 3-1.

Figure 3-1

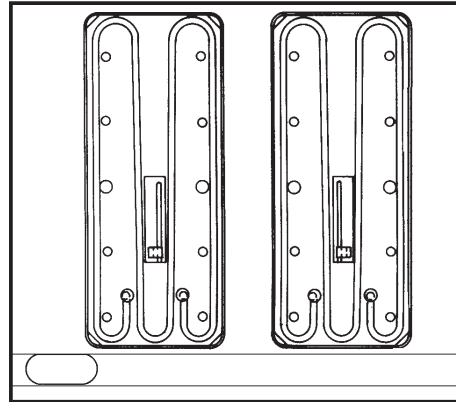
Sample configuration of proper food placement



If you cook over the sensing bulb only, you are drawing heat from that section, activating the thermostat to call for more heat even though the area around it is still at the temperature setting. This will result in higher surface temperatures which will affect your cooking and product appearance.

Figure 3-2

Top view placement of elements under Teppanyaki Griddle plate.



5. After each load, scrape the chromium griddle surface completely clean using the 4" wide replaceable blade scraper.

NOTE: NEVER use the griddle scraper on the polished steel Teppanyaki Griddle. This will damage the surface.

CAUTION

DO NOT HACK, CHOP, HIT OR CUT ON THE TEPPANYAKI SURFACE.

You will dent the steel plate under the trivalent chrome. It is even possible to hack two nicks close together and actually tear the Teppanyaki surface as the chromium will not stretch. Below is a sketch showing the side view of a griddle plate and how the surface can be damaged. Proper use of the utensils supplied with your Teppanyaki Griddle will prevent surface damage.

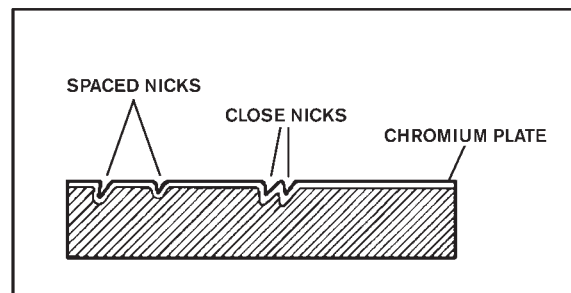


Figure 3-3 Surface Damage

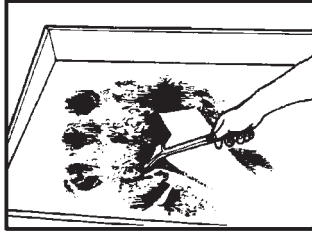
CAUTION

Damage done to the Teppanyaki surface is irreparable and is not covered under Keating Warranty.

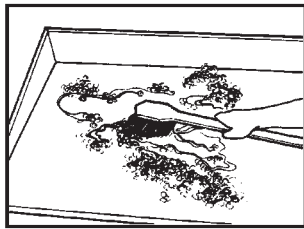
CLEANING THE TEPPANYAKI GRIDDLE

The MiracleClean® surface of the Teppanyaki Griddle is very durable and with proper care, following the procedures below, will last many years.

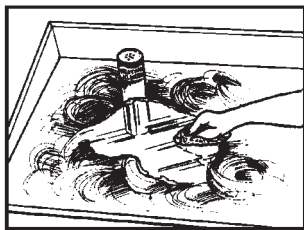
A sample of Keating Klenzer, Keating palmetto brush and a 4" scraper are included with each new griddle.



1. Scrape Teppanyaki chromium surface with the Keating Scraper.



2. Clean your MiracleClean® Griddle while hot at 300°F to 350°F. Using a plastic pitcher, pour water ahead of a palmetto pot brush. Then scrub the griddle clean with the pot brush sweeping the water into the drain trough.



3. Sprinkle with Keating Klenzer. Polish with a soft cloth (towel). It will sparkle like new in just a few minutes. Rinse with potable water to remove excess Keating Klenzer. Proper care should be taken to fully clean the griddle on a regular basis.

CLEANING THE UTENSILS

Spatulas should be hand washed in mild to medium strength detergent and towel dried.

NOTE: Avoid contact with Chlorine or bleach, it will discolor the steel spatula. Rubbing the spatula with vegetable oil will slow discoloration.



HAMBURGER SPATULA

Rinse **scraper** and carefully wipe blade with a dry cloth. Cover blade with plastic protection cover when not in use.

Rinse Palmetto brush until clean.



GRIDDLE SCRAPER

NOTE: BECAUSE OF THE SUPERIOR MIRACLECLEAN® SURFACE, THE ONLY TOOLS YOU WILL EVER NEED TO CLEAN THE GRIDDLE ARE A NATURAL BRISTLE BRUSH AND A KEATING SCRAPER.

- **NEVER USE A GRIDDLE STONE, BRICK OR SCREEN TO CLEAN THE TEPPANYAKI MIRACLECLEAN® SURFACE.**
- **DAMAGE DONE TO THE TEPPANYAKI SURFACE BY GRIDDLE STONE, BRICK OR SCREEN WILL VOID THE WARRANTY.**
- **THE DAMAGE DONE TO THE TEPPANYAKI SURFACE IS IRREPARABLE.**
- **NEVER USE ICE TO COOL THE TEPPANYAKI SURFACE. USE OF ICE MAY WARP THE TEPPANYAKI SURFACE.**
- **USE ONLY KEATING SUPPLIED CLEANING TOOLS AND KLENZER.**

NOTE: Keating Klenzer MSDS is available on our website.

CLEANING THE TEPPANYAKI GRIDDLE POLISHED STEEL SURFACE

To clean polished steel surface use griddle stone or screen with Keating Klenzer. Rinse with potable water to remove excess Keating Klenzer. Put a light coating of oil on the polished steel surface to prevent rusting.

SHUTDOWN

Turn each thermostat fully counterclockwise and On/Off switch to "OFF" position.

MAINTENANCE

WARRANTY REPAIRS

Keating's warranty begins with the date of installation. In the event that your Teppanyaki Electric Griddle, under warranty, needs repairs other than routine maintenance or cleaning, you are required to contact Keating of Chicago (at 1-800-KEATING) before calling a local service company.

PREVENTIVE MAINTENANCE

Preventive maintenance should be done in daily, weekly, monthly and yearly intervals as necessary. Following preventive maintenance procedures will help keep your Teppanyaki Griddle working efficiently. Proper care and servicing will lead to years of quality performance.

PREVENTATIVE MAINTENANCE CHART

TIME FRAME	OPERATOR/OWNER
AT LEAST DAILY*	<ul style="list-style-type: none">• Check lights and controls.• Clean griddle surface.• Drain and clean grease drawer.• Completely wipe down griddle cabinet.
AT LEAST MONTHLY*	<ul style="list-style-type: none">• Check condition of Teppanyaki surface and review proper cooking procedures.• Check calibration of thermostat(s).• Review operating instructions received with Teppanyaki griddle.
TIME FRAME	QUALIFIED SERVICE PERSONNEL
AT LEAST YEARLY*	<ul style="list-style-type: none">• Have Teppanyaki Griddle completely checked, calibrated, tested, cleaned, etc. by qualified service personnel.

*High production facilities should be checked more often. Contact the factory or a local service company to perform maintenance and repairs.

CAUTION

Damage done to the Miraclean® surface is irreparable and is not covered under Keating Warranty.

CALIBRATION

You will need: One standard flat blade screwdriver
One accurate griddle thermometer

1. Set thermostat to 300°F.
2. Allow thermostat to cycle three times.
3. Locate inverted “V” on front of griddle plate above thermostat to be calibrated to locate thermostat bulb position. Place thermometer on plate over bulb half way toward rear of griddle.
4. If calibration of griddle is found to be less than 15°F off, remove knob. Loosen two screws in the thermostat dial.
5. Replace knob. Turn dial plate until temperature matches thermometer.

6. Remove knob. Tighten screws on dial plate. Replace knob.

For calibration over 15° difference, contact your local service distributor.

NOTE: Calibration is not covered under warranty.

CLEANING -

Proper care should be taken to fully clean the griddle on a regular basis.

DISCONNECT ELECTRIC POWER SOURCE BEFORE CLEANING.

CONTROL PANEL - Clean any grease build-up on the switches and thermostat knobs.

NOTE: If grease gets into the body of the switch or thermostat, it may cause it to fail.

IF GREASE GETS INTO THE BODY OF THE SWITCH OR THERMOSTAT, IT MAY CAUSE ELECTRICAL SHOCK.

See page 5 “CLEANING THE TEPPANYAKI GRIDDLE”

■ SERVICE DIAGNOSIS

The following diagnosis is only to be used as a guide to qualified service personnel. Keating recommends that you use a qualified & licensed service company. (Equipment still under warranty requires it.) Call 1-800-KEATING if you need assistance in locating a qualified service company.

NOTE: To correctly and quickly diagnose the system, the chart below should be followed in sequential order.

TROUBLE SHOOTING CHART

PROBLEM	PROBABLE CAUSE	SOLUTION
Griddle won't heat	<ul style="list-style-type: none"> a. No electricity to griddle. b. Griddle circuit breakers (external) have tripped. c. On/Off switch is on "OFF" position. d. Thermostat isn't on. e. On/Off switch is faulty. f. Thermostat is faulty. g. Connections are loose. h. Element is faulty. 	<ul style="list-style-type: none"> a. Connect griddle to an approved source of power. b. Reset circuit breakers (external). c. Set On/Off switch to 'ON' position. d. Turn thermostat to desired cooking temperature. e. Replace On/Off switch. f. Replace thermostat. g. Tighten connections. h. Replace element.
Indicating light does not illuminate although element is heating	<ul style="list-style-type: none"> a. Indicating light is faulty. 	<ul style="list-style-type: none"> a. Replace indicating light.
Temperature of griddle is erratic	<ul style="list-style-type: none"> a. Thermostat out of calibration. b. Thermostat bulb improperly placed. c. Exhaust problems or drafts in kitchen. 	<ul style="list-style-type: none"> a. Calibrate thermostat. See page 6 – Calibration. b. Adjust thermostat bulb. c. Contact your HVAC representative.
Griddle is overheating	<ul style="list-style-type: none"> a. Thermostat out of calibration. b. Thermostat is faulty. c. Improper exhaust or draft. 	<ul style="list-style-type: none"> a. Calibrate thermostat. See page 6 – Calibration. b. Replace thermostat. c. Contact your HVAC representative.

■ ORDERING PARTS

Parts may be ordered by calling 1-800-KEATING or your local Keating service company. We recommend using genuine Keating Replacement Parts - engineered and manufactured specifically to meet exact specifications and requirements for Keating equipment.

Refer to the Keating MIRACLEAN® Electric Griddle Limited Warranty for complete service and ordering information.

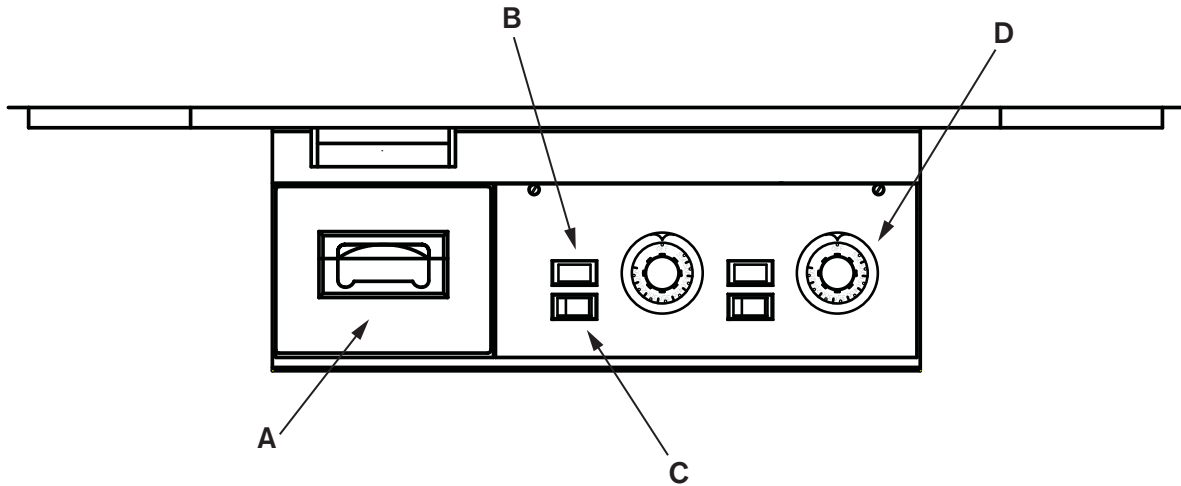
The model/serial plate is located inside of the grease drawer area to the left or on the front of the upper heat shield above the control panel. The serial and model numbers are necessary when ordering.

WARNING AND OPERATING PLATES

All warning and operating plates on the Keating MIRACLEAN® Electric Griddle should be in place at all times. If plates are damaged or lost, replace them immediately.

■ PARTS LIST - TEPPANYAKI GRIDDLE

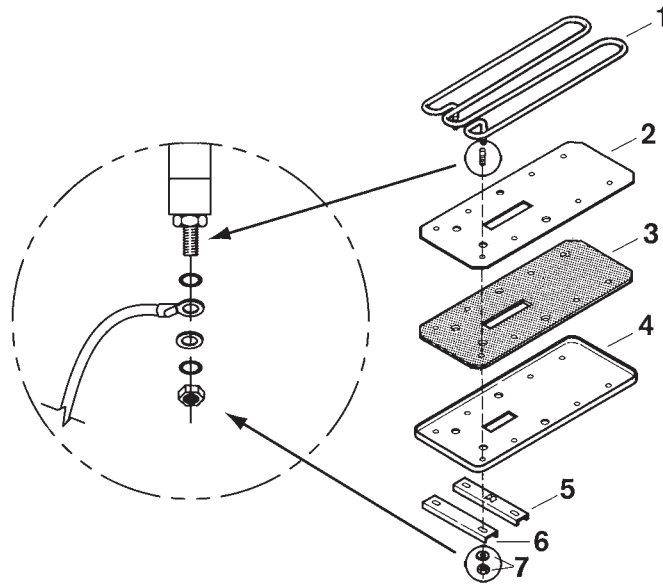
TEPPANYAKI ELECTRIC GRIDDLE CONTROL PANEL



ITEM	DESCRIPTION	P/N
A	GREASE DRAWER	052505
B	LIGHT	050255
C	SWITCH	054920
D	THERMOSTAT 550°F	029521
	THERMOSTAT REPLACEMENT KIT	
	400°F	035954
	THERMOSTAT DIAL PLATE 400°F	034870
	THERMOSTAT DIAL PLATE 550°F	060105
	THERMOSTAT KNOB	
	400°F, BLACK	060612
	550°F, BLACK	038368

HEATING ELEMENT ASSEMBLY**TO REPLACE THERMOSTAT**

- Loosen nuts (#7)
- Loosen nuts to Dispersion Plate (if needed)
- Slide thermostat bulb through slots pictured in items 2, 3, & 4.
- With bulb tight against the plate, tighten all nuts.



ITEM	DESCRIPTION	PART NUMBER
1	HEATING ELEMENT	
	3.3 kW, 220V	002482
	3.3 kW, 380V	006335
	3.3 kW, 415V	012084
	3.3 kW, 480V	005567
2	HEAT DISPERSION PLATE 24" (610mm)	005913
3	INSULATION BOARD 24" (610mm)	002489
4	HEATING ELEMENT PAN 24" (610mm)	020553
5	HEATING ELEMENT BULB HOLD DOWN "M" BRACKET	008593
6	HEATING ELEMENT HOLD DOWN BRACKET	029352
7	3/8" NUT, WASHER, LOCK-WASHER AND PALNUT	028736
N/A	ITEMS 6 & 7 as a KIT	029352

■ WIRING DIAGRAM

A wiring diagram is mounted inside the control panel of every griddle. See your individual piece of equipment for specific diagram.



WARRANTY

LIMITED WARRANTY

Keating of Chicago, Inc. ("Keating") warrants to the original purchaser, ("Customer"), all new Keating Fryers, Filter Systems, Griddles, Keep Krisp[®], Custom Pasta Systems, Top-Side[™] Cookers, Computer Timers, Fryer & Pasta Vessels and Keating replacement parts ("products") installed after June 1, 1994 to be free to defects in material or workmanship, subject to the following terms and conditions.

LENGTH OF WARRANTY

All products other than Fryer & Pasta Vessels and replacement parts shall be warranted for a period of one year from the date of original equipment installation. Keating replacement parts are warranted for a period of ninety days from the date of installation. Fryer & Pasta Vessels are warranted as described below.

FRYER & PASTA VESSEL WARRANTY

Fryers purchased after June 1, 1994 carry a prorated vessel warranty on defects in materials or workmanship to the Customer based on the following scale:

Time from Installation Date	Fryer Vessel Warranty Credit
13-60 months	100%
61-72 months	80%
73-84 months	60%
85-96 months	40%
97-108 months	20%
109-120 months	10%

The credit for the defective fryer & pasta vessel shall be applied against the cost of the replacement vessel, utilizing Keating's then current price, upon return of the vessel to Keating only during the first 60 months, subject to the limitations described below.

LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Keating shall be the repair and / or replacement at the option of Keating of the product or component part thereof. Such repair or replacement shall be at the expense of Keating except that the Customer shall pay the following expenses: all freight and labor expense for Keating replacement parts; for all other products, mileage exceeding 50 miles or travel more than one hour, labor costs of more than one person, overtime rates, truck charges, difference between ground and other mode of transportation, and holiday charges. Any repair or replacement under this Limited Warranty does not constitute an extension of the original warranty for any period for the product or for any component or part thereof. Parts to be replaced under this Limited Warranty will be repaired at the option of Keating with new or functionally operative parts. Keep Krisps and Computer Timers must be returned to Keating for warranty repair or replacement. Field repairs of those items are not authorized.

THE LIABILITY OF KEATING ON ANY CLAIM OF ANY KIND, INCLUDING CLAIMS BASED ON WARRANTY, EXPRESSED OR IMPLIED, CONTRACT, NEGLIGENCE, STRICT LIABILITY OR ANY OTHER THEORIES SHALL BE SOLELY AND EXCLUSIVELY THE REPAIR OR REPLACEMENT OF THE PRODUCT AS STATED HEREIN, AND SUCH LIABILITY SHALL NOT INCLUDE, AND CUSTOMER SPECIFICALLY RENOUNCES ANY RIGHTS TO RECOVER, SPECIAL, INCIDENTAL, CONSEQUENTIAL OR OTHER INJURIES TO PERSONS OR DAMAGE TO PROPERTY, LOSS OF PROFITS OR ANTICIPATED PROFITS, OR LOSS OF USE OF THE PRODUCT.

If any oral statements have been made regarding the Keating products, such statements do not constitute warranties and are not part of the contract sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL, STATUTORY OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

EXCLUSIONS

The warranties provided by Keating of Chicago, Inc. do not apply in the following instances:

1. Defects arising out of or resulting from improper installation or maintenance, abuse, misuse, modification or alteration by unauthorized service personnel, or any other condition not attributable to a defect in material or workmanship. Proper installation and maintenance are the responsibility of the installer and Customer, respectively. Proper installation and maintenance procedures are prescribed by the Keating Service Manual.
2. In the event that the product was damaged after leaving the factory due to flood, fire, other acts of God or accident, damaged during shipment should be reported to the carrier and is not the responsibility of Keating.
3. In the event the serial number or rating plate has been removed from the product or altered.
4. On parts which would normally be worn or replaced under normal conditions, including but not limited to electric bulbs, fuses, interior and exterior finishes, gaskets and radiants.
5. With regard to adjustments and calibrations such as leveling, tightening of fasteners or plumbing connections, improper gas pressure or improper electrical supply, the checking of and changes in adjustment and calibrations are the responsibility of the installer. Proper installation procedures are prescribed by the Keating Service Manual.
6. In the event of unauthorized repairs or alterations to the Keating product.
7. With the use of sodium chloride in pasta vessels or harsh chemicals in fryer or pasta vessels.
8. Installation in Household.

OTHER TERMS AND CONDITIONS

The Customer must provide proof of purchase from Keating.

This Limited Warranty is valid in the 50 United States, its territories, and Canada, and is void elsewhere. Keating products are sold for commercial use only. If any Keating product is sold as a component of another product or used as a consumer product, such Keating product is sold As Is without any warranty.

If any provision of this Limited Warranty is held to be unenforceable under the law of any jurisdiction, such provision shall be inapplicable in such jurisdiction, and the remainder of the warranty shall remain unaffected. Further in such event, the maximum exclusion or limitation allowable under applicable law shall be deemed substituted for the unenforceable provision.

This Limited Warranty shall be governed by and construed in accordance with the laws of the State of Illinois.

TO SECURE WARRANTY SERVICE

All repair services under this Limited Warranty must be authorized by Keating or performed at Keating. Authorization may be obtained by calling 1-800-KEATING within the Continental United States, Alaska, Hawaii, Puerto Rico and Canada during normal business hours (8 a.m. through 5 p.m. Central Time, Monday through Friday). When calling, please have the following information available: (1) name, address and telephone number of the Customer; (2) location of product, if different; (3) name, model number and serial number of the product; (4) installation date; and (5) description of defect. Keating will then issue a service authorization work order number to one of its approved independent servicing organizations, or request the product or part be shipped to Keating for repair or replacement, as appropriate. Any defective part subject to a claim under this Limited Warranty must be shipped freight prepaid to Keating for testing and examination. Keating's decision as to the cause and nature of any defect under this Limited Warranty shall be final.

■ **SERVICE INFORMATION:**

If you have a service related question call **1-800-KEATING**.
Please state the nature of the call; it will ensure speaking with the appropriate person.

Have your serial and model number available when ordering parts.

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

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KEATING LIMITED WARRANTY CARD

PLEASE COMPLETE AND MAIL AT ONCE--WARRANTY IS NOT IN EFFECT UNTIL CARD IS RETURNED, OR COMPLETE THE WARRANTY CARD ON OUR WEBSITE FOR YOUR CONVENIENCE.

COMPANY: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE: _____

DEALER NAME: _____

DATE OF PURCHASE: _____ INVOICE #: _____

SERIAL #: _____ MODEL: _____

FRYER GRIDDLE CUSTOM PASTA
 FILTER SYSTEM TOP-SIDE COOKER HOTPLATE

I HAVE READ THE INSTALLATION AND OPERATING INSTRUCTIONS.

SIGNED: _____ DATE: _____



KEATING OF CHICAGO, INC.
8901 West 50th Street
McCook, IL 60525-6001

1-800-KEATING
PHONE: 708-246-3000
FAX: 708-246-3100

Serving Those Who Serve the Very Best®