

*"Serving Those Who Serve The Very Best"®*

- **54,000 BTU input for cooking up to 40 lbs. of frozen french fries per hour**
- **Instant Recovery® Fryer now even more efficient using less energy with our newly patented Wing Turbulators®**
- **Stainless Steel cabinet**
- **Polished Stainless Steel fryer vessel**
- **Extra large Cold Zone**
- **Saves valuable space without sacrificing production**
- **No electrical connections needed**
- **Saves on oil costs/cooks at lower temperatures**

The 10×11 Counter Model Fryer requires no electrical connections and is ideal for use in remote locations. The 10×11 CMG allows you to cook up to 40 lbs. of frozen french fries per hour with an input of 54,000 BTU.

#### **KEATING SAVES OIL COSTS IN THREE WAYS:**

BETTER FRY POT DESIGN  
LARGER COLD ZONE  
INSTANT RECOVERY®

1. You shouldn't have to wait on the fryer. A properly designed fry pot ensures that the fryer has recovered its temperature before the end of the cooking cycle. Keating "INSTANT RECOVERY"® means continuous performance.



2. The Keating frying vessel is 27% Cold Zone, the food particles collected in the cold zone are unheated and therefore do not carbonize and contribute to premature shortening breakdown.
3. Keating's "INSTANT RECOVERY"® feature means frying at lower temperatures (325° – 335°F) extending oil life while enhancing product quality.

#### **EASY TO CLEAN**

Keating uses only 304 stainless steel in its frying vessel design and polishes each vessel. The smoother the surface, the less carbon build-up occurs, making cleaning easier. A full one inch front drain allows easy draining of oil.

#### **SAFETY CONTROLS ENSURE SAFE AND ACCURATE COOKING**

The patented and precise thermostat controls cooking temperatures to ± 3°F. Hi-Limit control protects against the oil and fryer overheating. Each fryer goes through a rigorous 100% test before shipping with every component carefully checked. The actual temperature test chart is included with each fryer.

#### **SPECIAL ORDER OPTIONS**

Keating gives you the widest range of options to ensure your fryer is exactly suited to your needs.

**DESCRIPTION**

The Keating Instant Recovery® Counter Model Fryer consists of a frying vessel 10x11" having a splash deck and a splash back installed in a cabinet equipped with gas burners and an automatic temperature control mechanism, all arranged and designed for the proper frying of food.

**SPECIFICATIONS**

**Frying Vessel:** shall be constructed from 18 gauge stainless steel, shall have a shortening capacity of 26 pounds, shall be equipped with two 18 gauge horizontal heat transfer tubes spaced above the bottom of the vessel so that the bottom is unheated and the food particles collecting in this bottom zone are unheated and therefore do not carbonize. The frying vessel shall be polished to inhibit carbon build-up and facilitate easy clean-up. The heat transfer tubes shall be 3" wide and 5" high. The bottom of the vessel shall slope toward the front where it shall be equipped with a 1" Teflon core ¼ turn, drain valve, so arranged that the shortening can be drained into a receiving vessel placed in front of the fryer.

**Splashdeck** shall slope toward the shortening containing vessel. **The splash deck shall be made of 16 gauge 304 stainless steel.**

**Splashback** shall be made of 18 gauge 304 stainless steel, shall completely cover the sides of the flue.

**Cabinet:** shall be made of 18 gauge stainless steel. The cabinet shall be rigid in construction and shall have four 4" adjustable legs. A door made of 22 gauge 304 stainless steel shall cover the

front of the cabinet and shall extend from the bottom of the fryer to the panel, and above the panel shall be a canopy. The door shall be the full width of the cabinet. No additional space is required for the door to open a full 90 degrees. A stainless steel flue deflector is to be provided for installing onto the flue back.

**Heat Transfer Tubes to be two, made of stainless steel polished to a #7 mirror finish.**

**Thermostat** shall be close range, hydraulic type and be accurate to ±3°F from 300° to 350°F with stainless steel bulb. Application of this thermostat is patented by Keating.

**Hi-Limit Control** shall be manually resettable type with stainless steel bulb.

**100% Safety Shut Off** shall be millivolt type with dual combination control gas valve and thermopile.

**Standard Accessories** to include one pair 4 mesh baskets, grid screen over heat transfer tubes, drain clean out rod, 1"x11½" drain extension and sample of Keating Klenzer and Sea Powder.

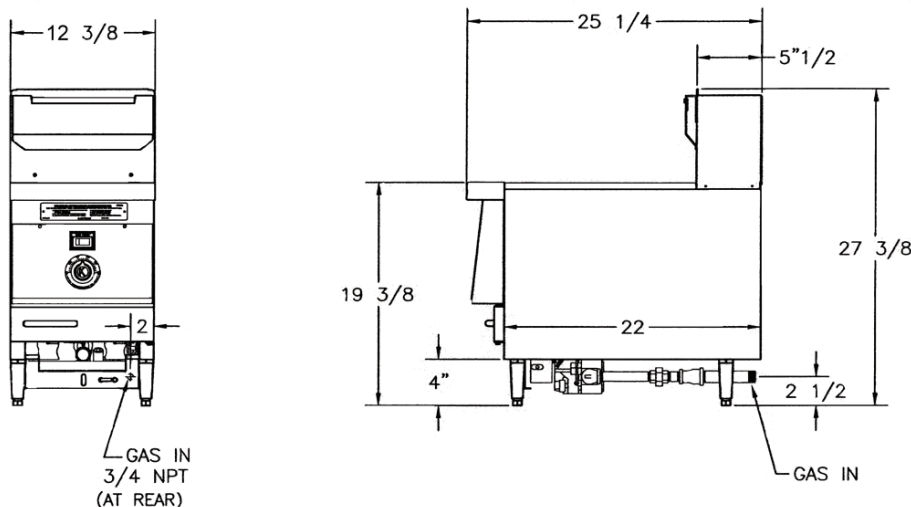
**Electrical Requirements** are not necessary on AA models.

**Gas Requirements** to install are ¾" male NPT connection and 4" water column pressures natural and 10" for LP gas at the fryer burner manifold. Supply pressure to fryers must be 7" (natural gas) and 11" (LP) water column.

**Special Order Options** may include cover, thermostat seals, portable filter, security package.

| Model No. and Description | Oil Capacity | BTU Input | Working Height* | Overall Height | Depth | Width | Ship Wt. |
|---------------------------|--------------|-----------|-----------------|----------------|-------|-------|----------|
| 10x11 CMG Nat Gas         | 26 lbs.      | 54,000    | 19 ¾"           | 27 ¾"          | 25 ¼" | 12 ¾" | 120 lbs. |
| 10x11 CMG LP Gas          | 26 lbs.      | 50,000    | 19 ¾"           | 27 ¾"          | 25 ¼" | 12 ¾" | 120 lbs. |

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



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