

"Serving Those Who Serve The Very Best"®

- **100% customer satisfaction**
- **Saves 44% in clean up**
- **Cooler kitchen**
- **Low temperature cooking high heat transfer reducing shrinkage**
- **Saves 32% in energy costs**
- **Reduced flavor transfer**
- **Zoned temperature control**
- **Many options available**



**Stand with casters or 4" legs are optional*

The Keating MIRACLEAN® Griddle is designed to provide maximum performance with many benefits to the operator. The mirror surface of the MIRACLEAN® is achieved in a special eight step process. Insulated stainless steel electric elements are mounted every 12" to ensure performance and recovery and allows the operator to use zone cooking for different products.

SAVES ON ENERGY COSTS

Documented energy savings of 32% by an independent testing lab means dollar savings of up to \$400 per year in energy costs on a 3-ft. model. The MIRACLEAN® surface also reduces radiated heat loss to less than 10% of a conventional steel plate griddle. By keeping heat on the surface and out of the kitchen, the MIRACLEAN® Griddle reduces air conditioning demands and gives the chef a cooler cooking environment.

REDUCES FLAVOR TRANSFER

The smooth surface of the MIRACLEAN® prevents food particles from being trapped as they are in steel plate griddles. The surface virtually eliminates flavor transfer.

SAVES 44% IN CLEAN UP

A documented study conducted by the University of Illinois General Engineering department confirmed what has long been known by MIRACLEAN® operators that cleaning the MIRACLEAN® saves time! 44% savings means less labor cost and higher productivity. Cleaning just a three foot MIRACLEAN® versus a conventional steel plate model three times daily would mean savings of \$2,600 over the life of the unit! Cleaning a MIRACLEAN® surface takes just three easy steps: scraping with the Keating Scraper, wash with a Keating Palmetto brush and water, and using Keating Klenzer and a damp cloth to polish. No more griddle bricks, grill screens or harsh chemicals are needed, and reseasoning the plate is not necessary.

ACCURATE TEMPERATURE CONTROL

MIRACLEAN® Griddles feature zoned temperature control to ensure temperature accuracy in cooking. The MIRACLEAN® surface allows the operator to cook at lower temperatures to control the degree of caramelization and product shrinkage.

DESCRIPTION

The Keating MIRACLEAN® Griddle consists of a griddle plate, having a drain trough and perimeter installed in a cabinet, equipped with electric elements. An automatic temperature control mechanism is arranged and designed for the proper cooking of food on a griddle surface.

SPECIFICATIONS

Griddle Plate to be made of high carbon, 3/4" steel plate upon which a trivalent chromium surface has been applied in a special eight step process to ensure a mirror smooth surface. The MIRACLEAN® plate has an emissivity rating of .078.

Drain Trough 36x24 and 36x30 to be 3" on the left side and 2" across the front with a 4" x 1 1/2" drain in the left front (36x30FT and 36x36FT have front trough only). The drain is located above a large stainless steel grease drawer with baffles and a rear handle. The perimeter and grease trough are 14 gauge stainless steel. The perimeter is 4 1/2" high across the back with sides angling from 4 1/2" in the rear to 1/2" at the front. Sides and rear perimeter have an exterior trim of 22 gauge stainless steel.

Electric Elements to be stainless steel with one element for every 12" of linear plate surface. Each element is encased in

insulation and held tightly in place with a molded steel cover. High input elements are available.

Cabinet to have an inner liner of 20 gauge aluminized steel. Outer cabinet of 14 gauge stainless steel sides, 18 gauge stainless steel back and 16 gauge aluminized steel bottom. A stainless steel flue deflector is shipped with every unit.

Thermostat to be close range, hydraulic type, accurate to ± 5° from 250° to 550°F. Application of this thermostat is patented by Keating.

Standard Accessories to include Keating razor scraper with a packet of 10 blades, 4" wide spatula, long-handle palmetto brush, egg turner, can of Keating Klenzer.

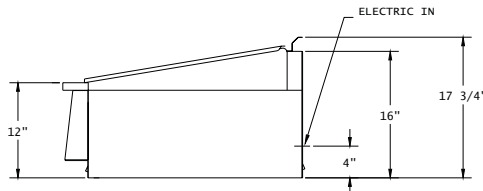
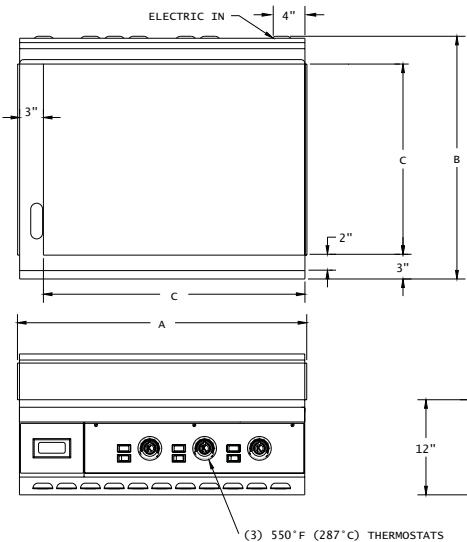
Electric Specifications to have 3 wire terminal block with ground for field wiring. (See local codes for supply line requirements).

Special Order Options may include 4" legs, stand, stand with shelf and casters, cutting board: stainless or richlite, plate shelf, thermostat knob guard, belly bar, streaked surface, custom griddle styles and configurations, high input elements (30" Only), security package.

Model	kW	Amps @ 208V		Amps @ 220V		Amps @ 240V		Amps @ 480V		T-Stats		
		3Ø	1Ø	kW	3Ø	1Ø	kW	3Ø	1Ø		kW	3Ø
36x24	6.2	17-17-17	30	6.9	18-18-18	31	8.2	20-20-20	34	6.9	8-8-8	3
36x30	8.0	22-22-22	39	9.0	24-24-24	41	10.7	26-26-26	45	10.7	13-13-13	3
36x30 FT	8.0	22-22-22	39	9.0	24-24-24	41	10.7	26-26-26	45	10.7	13-13-13	3
36x36 FT	10.1	28-28-28	49	11.3	30-30-30	51	13.4	32-32-32	56	13.4	16-16-16	3
36x30 HI	11.7	33-33-33	56	13.1	34-34-34	60	15.6	38-38-38	65	15.6	19-19-19	3

FT = Front Trough only.

MODEL	(A) WIDTH	(B) DEPTH	HEIGHT	(C) PLATE SIZE	SHIP WT.
36x24	36 1/2"	24 3/8"	17 1/4"	33"Wx18"D	310 lbs.
36x30	36 1/2"	30 3/8"	17 1/4"	33"Wx24"D	350 lbs.
36x30 FT	36 1/2"	30 3/8"	17 1/4"	36"Wx24"D	350 lbs.
36x36 FT	36 1/2"	36 3/8"	17 1/4"	36"Wx30"D	455 lbs.



**NOT FOR OUTDOOR INSTALLATION
NOT FOR DOMESTIC INSTALLATION**

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

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