



## 60" MIRACLEAN® GAS GRIDDLE

*"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
- No electrical connections needed
- 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. High input burners rated at 30,000 BTU/hr. for natural gas are mounted every 12" to ensure performance and recovery allowing the operator to use zone cooking for different products.

### **SAVES ON ENERGY COSTS**

Documented energy savings of 32% by Pacific Gas & Electric 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 MIRACLEAN® surface 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 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: scrape with the Keating Scraper, wash with a Keating Palmetto brush and water, and polish with Keating Klenzer and a damp cloth. 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.



60" WIDE MIRACLEAN® GAS GRIDDLE

### DESCRIPTION

The Keating MIRACLEAN® Griddle consists of a griddle plate, having a drain trough and perimeter installed in a cabinet equipped with gas burners. An automatic temperature control mechanism and 100% safety shut off are all 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** 60x24 and 60x30 to be 3" on the left side and 2" across the front with a 4" x 1 1/2" drain in the left front (60x30FT has 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.

**Gas Burners** to be "H" shaped cast iron construction, atmospheric type with one burner for every 12" of linear plate surface. Each pilot is manually ignited with a (piezo) igniter.

**Cabinet** to have an inner liner of 20 gauge aluminized steel. Outer cabinet 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 millivolt sealed contacts, close range, hydraulic type, accurate to ± 5° from 250° to 550°F. Application of this thermostat is patented by Keating.

**100% Safety Shut Off** to be millivolt, thermocouple type with 100% safety shut off.

**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.

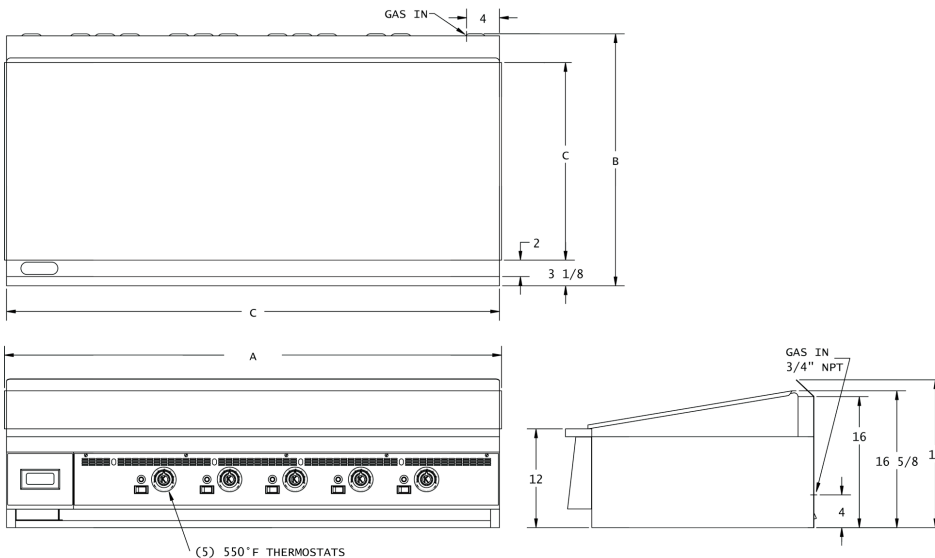
**Electrical Connections** are not required.

**Gas Requirements** to install are 3/4" male NPT connection and 4" and 10" water column pressures natural and LP gas. Supply pressure must be 7" (natural gas) and 11" (LP) water column.

**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, extra thermostats, streaked surface, custom griddle styles and configurations, security package.

Model	BTU/hr. NG	BTU/hr. LP	Burners	T-Stats	(A) Width	(B) Depth	Height	Working Height	(C) Plate Size	Ship Wt.
60x24	150,000	150,000	5	3	60 1/2"	24 7/8"	18"	12"	57"wx18"D	510 lbs.
60x30	150,000	150,000	5	3	60 1/2"	30 3/8"	18"	12"	57"wx24"D	610 lbs.
60x30 FT	150,000	150,000	5	3	60 1/2"	30 3/8"	18"	12"	60"wx24"D	720 lbs.
60x36 FT	182,000	182,000	5	3	60 1/2"	36 3/8"	18"	12"	60"wx30"D	760 lbs.

FT = Front Trough Only



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

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

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