



OPERATOR TRAINING

KEATING OF CHICAGO MIRACLEAN® GRIDDLE & TOP-SIDE™ COOKING HEAD



"Serving Those Who Serve The Very Best"®

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TOP-SIDE™ COOKING HEAD

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Control Box Location

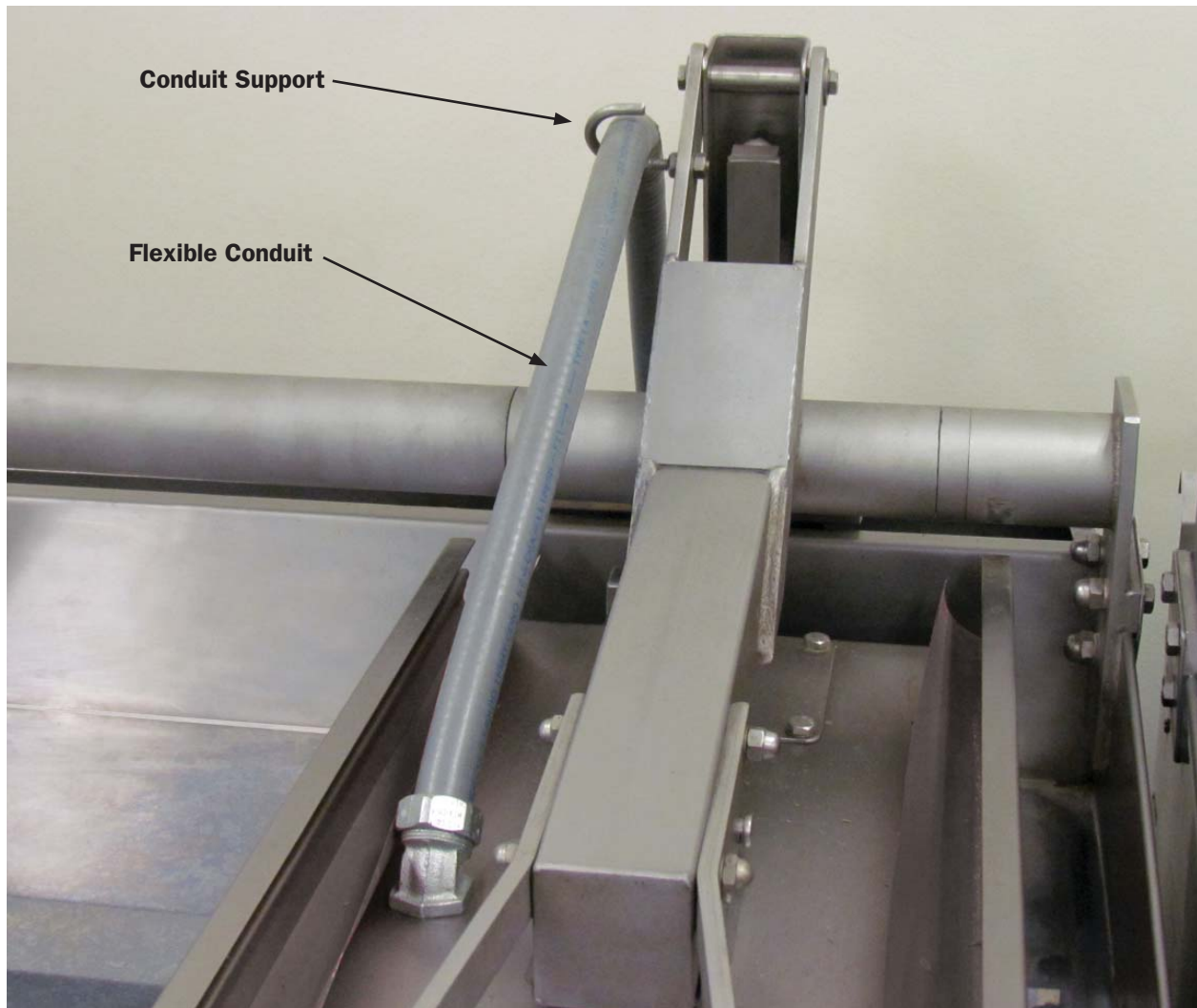
CONTROL BOX LOCATION -

The control box(es) should be located in a well-ventilated area, as shown below.
The maximum ambient temperature for each Top-Side™ control box is 122°F (50°C).



The Top-Side™ Control Boxes in this photo were contained in a box causing high ambient temperatures - the control box(es) should always be located in a well ventilated area.

Flexible Conduit Location



FLEXIBLE CONDUIT LOCATION -

The flexible conduit connects the cooking head to the control box. It should always be contained in the support hook over the flue.

Setting the Temperature of the Top-Side™ Cooker



1. Turn ON/OFF switch to "ON" position.

NOTE: We recommend setting the temperature of the Top-Side™ head 50°F higher than the surface of the griddle - the griddle at 350°F and the Top-Side™ at 400°F.

Setting the Temperature of the Top-Side™ Cooker



- 1. To set the temperature, press and hold the “PUSH TO SET” button on the thermostat and adjust the knob to the desired temperature. The new temperature will be entered after 3 seconds. Red “ELEMENT ON” light will illuminate when the element is on.**

NOTE: TO INCREASE TEMPERATURE, ADJUST KNOB CLOCKWISE. TO DECREASE, ADJUST KNOB COUNTERCLOCKWISE.

Shut Down the Top-Side™ Cooking Head



To shut down the cooking head, turn ON/OFF switch to "Off" position.

Care of the Top-Side™ Cooker



DO NOT USE A WATER JET TO CLEAN THE EQUIPMENT.



NEVER USE A GRIDDLE STONE, BRICK, GRIDDLE SCREEN OR HARSH CHEMICALS TO CLEAN THE MIRACLEAN® SURFACE OF THE TOP-SIDE™ COOKER.



DAMAGE DONE TO THE MIRACLEAN® SURFACE BY GRIDDLE STONE, BRICK, SCREEN OR HARSH CHEMICALS WILL VOID THE WARRANTY.



NEVER USE ICE TO COOL THE MIRACLEAN® SURFACE. USE OF ICE MAY WARP THE MIRACLEAN® PLATE.



USE ONLY KEATING SUPPLIED CLEANING TOOLS AND KLENZER.

Care of the Cooking Sheet



Cooking sheets should ALWAYS:

- Be wiped with a damp soft cotton cloth or paper towel after each run to remove any product residue.
- Be cleaned after the griddle is shut down for the day.

The time to change a cooking sheet is when:

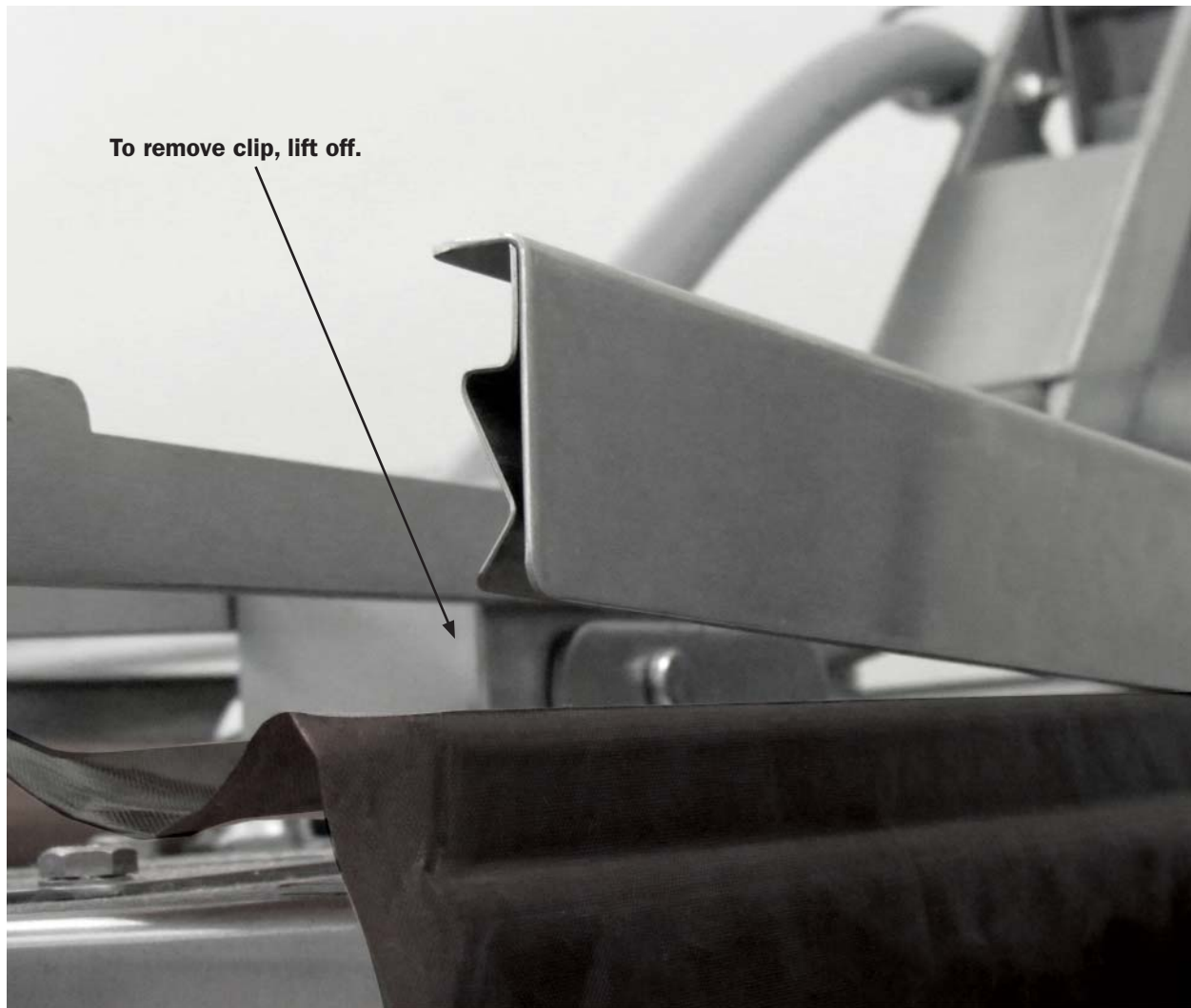
- Too much carbon build-up causes a product appearance, cooking or taste problem.
- The cooking head surface is cool.
- The sheet is torn or ripped or visibly worn.

Cooking sheets should NEVER:



- Be folded or creased. Be touched with sharp objects.
- Come in contact with griddle scrapers or abrasive pads.
- Be placed under other equipment or objects.

Cleaning the Cooking Sheet

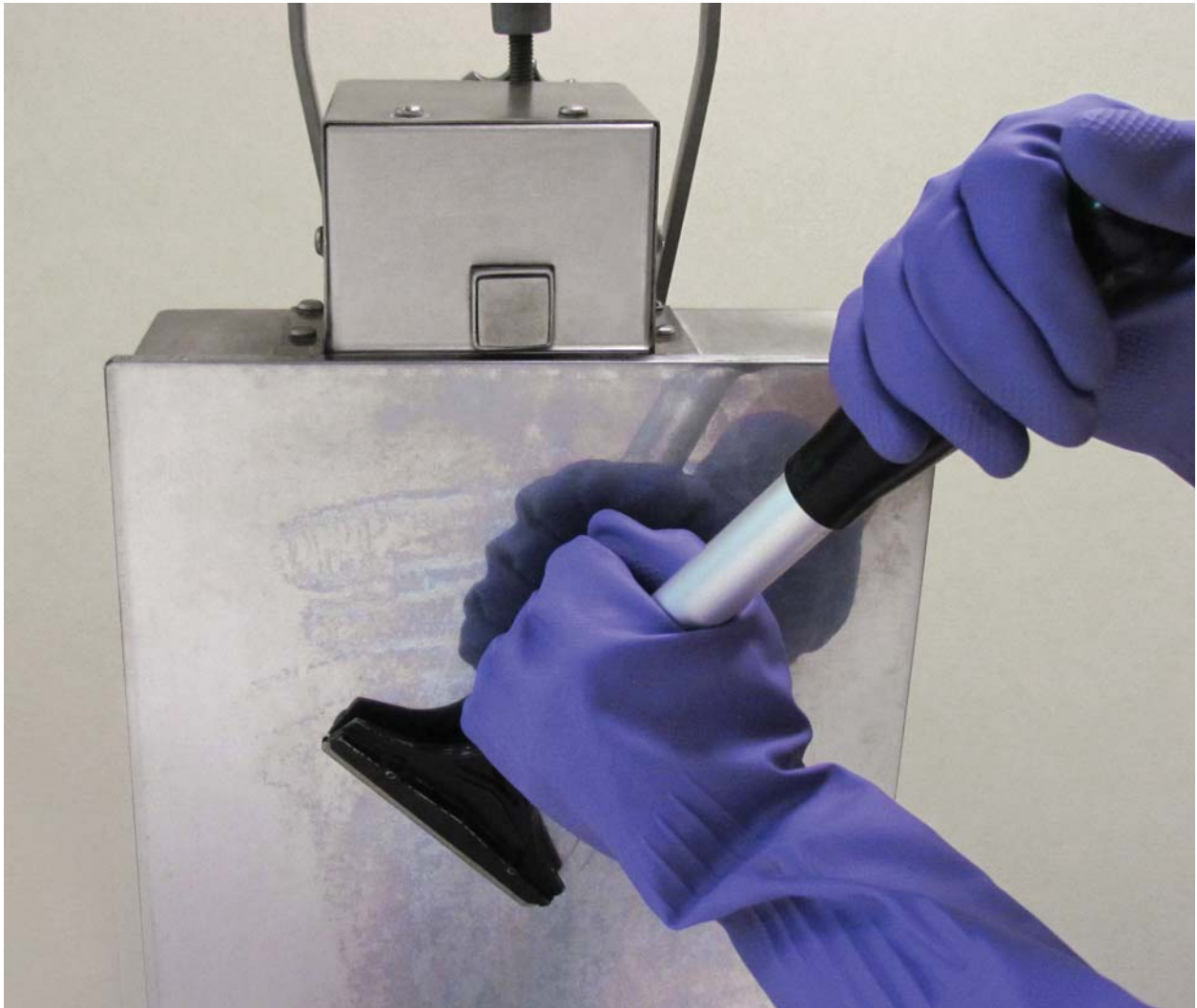


End of Day Cleaning:

To remove the stainless steel cooking sheet clips for cleaning, simply lift them off. They can be cleaned in a dishwasher.

- 1. Remove the cooking sheet from the cooking head.**
- 2. Wash the cooking sheet in a sink with soap and water and dry thoroughly.**
- 3. After the cleaning is complete, reverse the cooking sheet and reattach it to the cooking head.**

Cleaning the Cooking Head



The Miraclean® surface is very durable and with proper care, following the procedures below, will last many years:

1. Scrape Miraclean® surface from front to back with the Keating griddle scraper (with Cooking Sheet removed.)
2. Clean and polish surface with Keating Klenzer on a damp soft cotton cloth. Wipe off excess Klenzer.

THE TOP-SIDE™ COOKING HEAD AND GRIDDLE PLATE ARE HOT - USE PROPER CARE WHEN CLEANING OR CHANGING THE COOKING SHEETS.



NEVER SCRAPE COOKING SHEETS WITH THE SCRAPER.

Warranty Service

For in-warranty problems on our equipment, we request our end-users to call us directly:

1-800-KEATING

8:00am to 5pm (CST), Monday-Friday

FAX: 708-246-3100

Note: Please have the person calling be familiar with the equipment to explain the problem.

You must have your equipment Model Number and Serial Number when reporting a warranty problem. We must have this information to authorize service.