

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

- **Ideal for presentation cooking**
- **MIRACLEAN® surface reduces flavor transfer**
- **Saves 44% in clean up**
- **High input elements rated at 240 volts**
- **Zoned temperature control**
- **Custom models available**



\*Trough is optional.



The Keating Teppanyaki Griddle is exclusively designed to meet the needs of your presentation cooking demands. The MIRACLEAN® plate will keep your Teppanyaki griddle looking clean and shiny even when not in use. The mirror surface of the MIRACLEAN® is achieved in a special eight step process.

**FITS TO YOUR SPECIFICATIONS**

The griddle plate size is determined by customer specifications and can range from 24"x24" to 72"x30". Just provide us with a drawing of the table that will be used so that Keating can ensure a perfect fit. The actual heating section on all griddle is 24"Wx18"D and is available in electric only. Two high input elements rated at 240V are standard. The heating section is thermostatically controlled with one thermostat for each element. Keating does not manufacture the table.

**SAVES ON ENERGY COSTS**

Documented energy savings of 32% by an independent testing lab means dollar savings up to \$400.00 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 away from your presentation area, the MIRACLEAN® Griddle reduces air conditioning demands and gives the chef and your customers a cooler cooking environment.

**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 twice daily would mean savings of \$2600 over the life of the unit! When you cooking presentation is completed, the chef can quickly and effortlessly clean the MIRACLEAN® surface in just a few easy steps. Scrape the surface with the Keating Scraper and then wash with the Palmetto brush and water. Use 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 Teppanyaki MIRACLEAN® Griddle consists of a griddle plate 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.

**Electric Elements** to be two high input elements rated 7.9 kW at 240 volts. Elements are to be stainless steel. Each element is encased in insulation and held tightly in place with a molded steel cover.

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

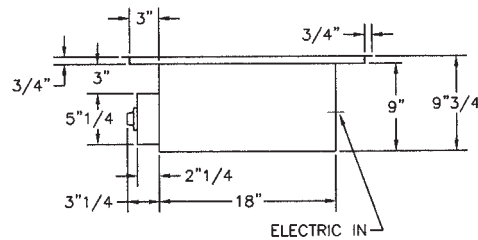
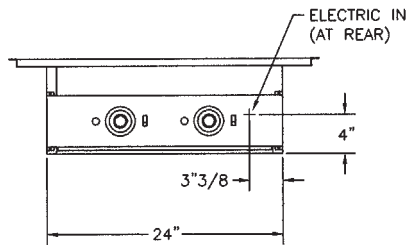
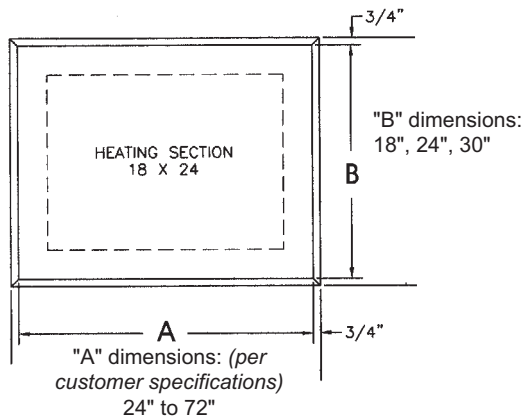
**Drain Trough** an optional drain trough across the front with a 4" x 1-1/2" drain in the left front (unless otherwise specified). The drain is located above a large stainless steel grease drawer with baffles and a rear handle. The grease trough is 14 gauge stainless steel.

**Standard Accessories** to include one long-handle palmetto brush, one egg turner, one can of Keating Klenzer.

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

**Special Order Options** may include stainless steel perimeter, trough options, custom griddle styles and configurations.

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



**Electric Load**

kw	Volts AC	1-Phase Amps	3-Phase Amps
5.9	208	28	14-25-14
6.6	220	30	15-26-16
7.9	240	33	16-28-16
*7.9	480	—	8-14-8

\*480V is optional and must be specified.

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

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



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