KEATING OF CHICAGO, INC. ®   **COOKING COMPUTER**

MANUAL

IMPORTANT:

THE USER'S MANUAL PROVIDES SPECIFIC OPERATING INSTRUCTIONS FOR YOUR MODEL. USE THE COOKING COMPUTER ONLY AS INSTRUCTED IN THIS MANUAL.

KEEP A COPY OF YOUR BILL OF SALE.
The date on the bill establishes the warranty period should service be required. If service is performed, it is in your interest to obtain and keep all receipts.

KEEP THIS MANUAL FOR TRAINING NEW PERSONNEL.

Keating Cooking Computers are not intended for household use.

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

1-800-KEATING | keatingofchicago.com

NOTE: The unauthorized use or duplication of the software described herein, or this material, is strictly prohibited.

⚠WARNING

Gas   Burns   Shock

Improper installation can cause damage, injury or death.

⚠WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

⚠WARNING

Do not store flammable liquids near this or any other appliance.

FOR YOUR SAFETY:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

⚠WARNING

IF NOT INSTALLED, OPERATED AND MAINTAINED IN ACCORDANCE WITH THE MANU-FACTURER'S INSTRUCTIONS, THIS PRODUCT COULD EXPOSE YOU TO SUBSTANCES IN FUEL OR IN FUEL COMBUSTION WHICH CAN CAUSE DEATH OR SERIOUS ILLNESS AND WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.

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■ INTRODUCTION

Instructions in this manual should be read thoroughly before attempting to operate the Keating Cooking Computer. All installation and service on Keating equipment must be performed by qualified, certified, licensed and/or authorized installation or service personnel.

Operating information for Keating equipment has been prepared for use by qualified and/or authorized personnel.

Keating equipment is made in the USA and has American sizes of hardware. All metric conversions are approximate.

■ INSTALLATION INSTRUCTIONS

Proper installation will assure top performance. Alterations of any kind to your equipment will void the warranty. Before uncrating, check equipment carefully for damage.

IF EQUIPMENT ARRIVES DAMAGED

Keating does not assume responsibility for loss or damage incurred in transit.

IMPORTANT

This merchandise has been thoroughly inspected and carefully packed before leaving our plant. Responsibility for its safe delivery was assumed by the carrier at the time of shipment. Claims for loss or damage to the contents should, therefore, be made upon the carrier, as follows:

CONCEALED LOSS OR DAMAGE

Concealed loss or damage means loss or damage which does not become apparent until the merchandise has been unpacked. The contents may be damaged in transit due to rough handling even though the carton may not show external damage. When the damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within fifteen days of the delivery date. Then file a claim with the carrier since such damage is the carrier's responsibility. By following these instructions carefully, we guarantee our full support of your claims to protect you against loss from concealed damage.

VISIBLE LOSS OR DAMAGE

Any external evidence of loss or damage must be noted on the freight bill or express receipt, and signed by the carrier's agent. Failure to adequately describe such external evidence of loss or damage may result in the carrier refusing to honor a damage claim. The form required to file such a claim will be supplied by the carrier.

DO NOT RETURN DAMAGED MERCHANDISE TO KEATING. FILE YOUR CLAIM AS STATED ABOVE.

Keating Cooking Computer automatically adjusts the time to compensate for temperature variation, and assures a consistant-tasting product. Cooking times and temperatures may be programmed using a special program mode. When programmed, frying is as simple as pressing a button.

SECTION 1 - FEATURES

1-1. MULTI-PROGRAMMABILITY

Eight different cook cycles may be programmed into the computer. Each cook cycle has a separate control with a range between 1-second and 99-minutes, 59-seconds. Cooking times and temperatures cannot be altered by kitchen help.

1-2. CONSTANT COOKING TEMPERATURES

A cooking range of 290°F - 399°F may be programmed into the computer. Cooking at constant temperatures provides a more consistant-tasting product. The computer will automatically adjust times for variations in the oil temperature.

1-3. PRE-ALARM

One pre-alarm may be programmed for each cooking cycle (cook key). The pre-alarm may be used to:

1. Warn your cook that a cook cycle is near completion.
2. Notify your cook when a basket needs to be shaken or a product needs to be turned.
3. Coordinate two products with different cooking times which must be finished at the same time.

A pre-alarm of 1-second to 99-minutes, 59-seconds may be programmed for each cook key.

1-4. HOLD CYCLE

Hold cycle automatically activates at the end of the cook cycle and indicates to your cook when an unsold product should be discarded.

1-5. HI-LIMIT SAFETY SENSOR

The Hi-Limit is a safety device which continually checks the temperature of the cooking oil. If the oil rises 40° above the set temperature, "Hi" will appear in the display window. If the temperature reaches 425°F, the fryer automatic Hi-Limit Control is activated. The burners/elements will automatically shut off. The fryer will not operate until the oil has cooled and the fryer Hi-Limit is reset.

NOTE: The Reset button is located under the control panel inside the fryer cabinet.
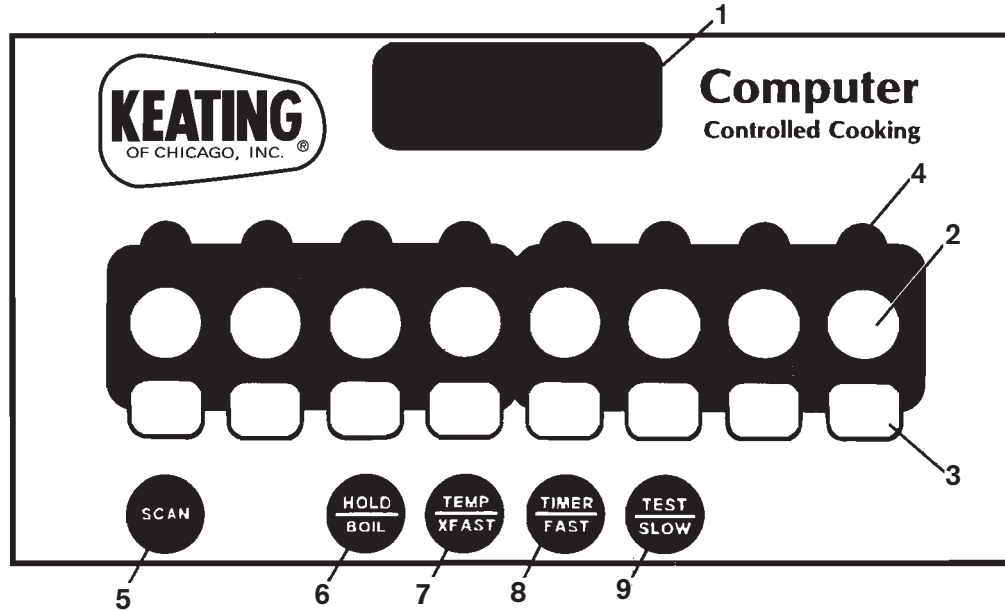
1-6. MANUAL MODE

A malfunction in the thermostat probe will result in the word "Probe" appearing in the display window. Turning off the computer will automatically engage the back-up thermostat which is set at 350°F. To increase or decrease this temperature, remove the control panel and adjust the thermostat dial. (see the fryer's Manual).

1-7. MELT CYCLE

The computer comes pre-programmed with a melt cycle. This allows solid shortening to be safely melted.

The burners/elements will cycle on for 5-seconds and off for 50-seconds until the shortening is melted. At that point, the burners/elements will stay on until the shortening reaches cooking temperature. Once cooking temperature has been reached, [- - - -] will appear in the display window. The melt cycle may be removed from the program if liquid shortening is used. (See Programming Instructions, Section 3-7).

SECTION 2 - CONTROLS

1. LED Display Window
2. Cook Key
3. Cook Key Identifier
4. Cook Key Indicating Light
5. Scan Control Button

6. Hold/Boil Control Button
7. Temp/XFast Control Button
8. Timer/Fast Control Button
9. Test/Slow Control Button

2-1. LED DISPLAY WINDOW

Indicates the operation mode of the fryer.

Program -
A display of "PR-A" melt mode indicates the computer is in the programming mode.

Cook -
When the computer is turned on, "LO" will appear in the display window. This indicates the fryer is not up to program temperature. If melt cycle is programmed (PR-A), the burners/elements will cycle on and off until the fryer has reached 250°F. The burners/elements will then stay on until the fryer has reached the programmed cooking temperature. If melt cycle is removed (PR-F), burners/elements will stay on continuously until fryer has reached programmed temperature. At that point, the display window will show [- - - -] and the fryer is ready to cook. (see Melt Cycle, Section 3-7).

2-2. COOK KEY

Program -
Depress the COOK key to program a cooking cycle or pre-alarm time for each of the eight cooking cycles.

Cook -
The COOK key activates a pre-programmed cook cycle. There are eight cook keys, enabling you to cook up to eight different products. A cooking cycle is activated by depressing a selected cook key.

2-3. COOK KEY IDENTIFIER
There is one Cook Key Identifier below each cook key. The identifier allows the operator to label a cook key with the product for which that particular key is programmed.

2-4. COOK KEY INDICATING LIGHT

Program -
Cook Key is selected to set cooking time for each of 8 products.

Cook -
A Cook Key indicating light will **flash** to tell the cook which of the eight programs is currently in process. If more than one Cook Key is in operation at the same time, the cycle with the least time remaining will flash. The indicating lights for the other cook cycles in operation will be lit, but will not flash.

2-5. SCAN CONTROL BUTTON

Program -
The SCAN control button is used to **enter** a command into the computer (temperature, time, pre-alarm, hold).

Cook -
When SCAN is pressed and held, cooking time remaining for each cook cycle in operation will be displayed for one second in sequence. Pre-alarm, hold alarm or completed cooking cycle alarm will override the SCAN function.

2-6. HOLD/BOIL CONTROL BUTTON

Program -
The Hold button is used to program the 4 hold times which tell your cook when a product should be discarded.

The Hold button does not need to be depressed to activate the hold cycle in the operation mode. The HOLD cycle will automatically count down, once the cooking cycle is complete and the cook key has been depressed.

COOK KEY	ACTIVATE
#1 and #5	HOLD CYCLE (1HOO)
#2 and #6	HOLD CYCLE (2HOO)
#3 and #7	HOLD CYCLE (3HOO)
#4 and #8	HOLD CYCLE (4HOO)

NOTE: Each pair of Cook Keys activate the same Hold Cycle. For example, if both Cook Keys #1 and #5 are being used at the same time, the first cook cycle completed will activate Hold #1. If the sum of the time of Cook Cycle #1 and Hold Cycle #1 is less than the time required to complete Cook Cycle #5, the HOLD will sound for Cook Key #1.

Cook -
BOIL is used when boiling out the fryer during clean-up. Depress the BOIL button after the fryer has been filled with water. The Boil Cycle will hold the water temperature at 212°F during boil-out.

⚠CAUTION

NEVER leave the fryer unattended during boil cycle.

2-7. TEMP/XFAST CONTROL BUTTON

Program -
Depress to program temperature for all cook cycles.

The XFAST button is used in the program mode. It is the fastest setting at which the displayed time or temperature may be adjusted.

Cook -
Depress the TEMP button at any time to check the oil temperature. The temperature will be displayed in the LED window.

NOTE: No temperature will display if the oil is below 250°F.

2-8. TIMER/FAST CONTROL

Program -
The FAST button is used in the program mode. It is the slowest setting at which the displayed time or temperature may be adjusted.

2-9. TEST/SLOW CONTROL BUTTON

The SLOW key is used in programming mode. It is the slowest setting at which the displayed time or temperature may be adjusted.

SECTION 3 - PROGRAMMING

3-1. ENTER PROGRAM MODE

1. ACTION: Simultaneously press SCAN and TEMP.
   RESPONSE: LED will display 18.

2. ACTION: Simultaneously press HOLD and TEST.
   RESPONSE: LED will display PR-A.

NOTE: If LED displays PR- -F, Press TEST 1. (Computer may be programmed in either PR-A or PR-F. See Section 3-7, MELT CYCLE.)

3-2. PROGRAM COOKING TEMPERATURE

1. ACTION: Press TEMP.
   RESPONSE: LED will display pre-programmed temperature.

2. ACTION: Press XFAST then FAST then SLOW until . . .
   RESPONSE: LED displays desired cooking temperature.

3. ACTION: Press SCAN to enter temperature.
   RESPONSE: LED will display PR-A.

3-3. PROGRAM COOK TIME

1. ACTION: Press selected cook key.
   RESPONSE: LED will display pre-programmed cook time.

2. ACTION: Press XFAST then FAST then SLOW until . . .
   RESPONSE: LED displays desired cook time (minutes and seconds).

3. ACTION: Press SCAN to enter cook time.
   RESPONSE: LED will display PRE-ALARM time.

NOTE: Cooking temperature is now set although PRE-ALARM time is being displayed. To program PRE-ALARM, proceed to Section 3-4, Step 3. If you want to exit program, press SCAN and proceed to 3-6.

3-4. PROGRAM PRE-ALARM TIME

NOTE: Use Steps 1 and 2 **only** if you have just entered PROGRAM MODE.

1. ACTION: Press selected cook key.
   RESPONSE: LED will display pre-programmed cook time.

2. ACTION: Press SCAN key.
   RESPONSE: LED will display PRE-ALARM time.

3. ACTION: Press XFAST then FAST then SLOW
   until . . .
  RESPONSE: LED displays desired pre-alarm time.

NOTE: Set time to 000 if no pre-alarm is desired.

4. ACTION: Press SCAN to enter pre-alarm time.
  RESPONSE: LED will display PR-A.

NOTE: To program additional cook keys, return to Step 1. (To exit, proceed to 3-6.)

3-5. PROGRAM HOLD TIME

NOTE: If you are beginning at this point, first enter PROGRAM MODE, Section 3-1, Steps 1 and 2.

1. ACTION: Press HOLD.
  RESPONSE: LED will display 1H00.

NOTE: Hold time is displayed in **minutes** only.

2. ACTION: Press XFAST then FAST then SLOW
   until . . .
  RESPONSE: LED displays desired hold time.

NOTE: Set HOLD to "00" if no hold time is desired.

3. ACTION: Press SCAN to enter hold time.
  RESPONSE: LED will display 2H00.

NOTE: Repeat Steps 2 and 3 to program each of 4 hold times.

3-6. EXIT PROGRAM

NOTE: Press SCAN until PR-A or PR-F is displayed.

1. ACTION: Simultaneously press SCAN and TEMP.
  RESPONSE: LED will display [- - - -].

3-7. MELT CYCLE

⚠CAUTION

MELT CYCLE should be removed from program ONLY if liquid shortening is being used.

1. ACTION: Press TEST.
  RESPONSE: LED will display PR-F.

2. ACTION: Simultaneously press SCAN and TEMP.
  RESPONSE: LED will display [- - - -].

WARRANTY

KEATING OF CHICAGO, INC.®

LIMITED WARRANTY

Keating of Chicago, Inc. ("Keating") warrants to the original purchaser. ("Customer"), all new Keating Fryers, Filter Systems, Griddles, Keep Krisp®, Custom Pasta Systems, Top-Side™ Cookers, Computer Timers, Fryer & Pasta Vessels and Keating replacement parts ("products") installed after June 1, 1994 to be free to defects in material or workmanship, subject to the following terms and conditions.

LENGTH OF WARRANTY

All products other than Fryer & Pasta Vessels and replacement parts shall be warranted for a period of one year from the date of original equipment installation. Keating replacement parts are warranted for a period of ninety days from the date of installation. Fryer & Pasta Vessels are warranted as described below.

FRYER & PASTA VESSEL WARRANTY

Fryers purchased after June 1, 1994 carry a prorated vessel warranty on defects in materials or workmanship to the Customer based on the following scale:

Time from Installation Date	Fryer Vessel Warranty Credit
13-60 months	100%
61-72 months	80%
73-84 months	60%
85-96 months	40%
97-108 months	20%
109-120 months	10%

The credit for the defective fryer & pasta vessel shall be applied against the cost of the replacement vessel, utilizing Keating's then current price, upon return of the vessel to Keating, (freight to be paid by Keating within the first 12 months only), only during the first 60 months, subject to the limitations described below.

LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Keating shall be the repair and / or replacement at the option of Keating of the product or component or part thereof. Such repair or replacement shall be at the expense of Keating except that the Customer shall pay the following expenses: all freight and labor expense for Keating replacement parts; for all other products, mileage exceeding 50 miles or travel more than one hour, labor costs of more than one person, overtime rates, truck charges, difference between ground and other mode of transportation, and holiday charges. Any repair or replacement under this Limited Warranty does not constitute an extension of the original warranty for any period for the product or for any component or part thereof. Parts to be replaced under this Limited Warranty will be repaired at the option of Keating with new or functionally operative parts. Keep Krisps and Computer Timers must be returned to Keating for warranty repair or replacement. Field repairs of those items are not authorized.

THE LIABILITY OF KEATING ON ANY CLAIM OF ANY KIND, INCLUDING CLAIMS BASED ON WARRANTY, EXPRESSED OR IMPLIED, CONTRACT, NEGLIGENCE, STRICT LIABILITY OR ANY OTHER THEORIES SHALL BE SOLELY AND EXCLUSIVELY THE REPAIR OR REPLACEMENT OF THE PRODUCT AS STATED HEREIN, AND SUCH LIABILITY SHALL NOT INCLUDE, AND CUSTOMER SPECIFICALLY RENOUNCES ANY RIGHTS TO RECOVER, SPECIAL, INCIDENTAL, CONSEQUENTIAL OR OTHER INJURIES TO PERSONS OR DAMAGE TO PROPERTY, LOSS OF PROFITS OR ANTICIPATED PROFITS, OR LOSS OF USE OF THE PRODUCT.

If any oral statements have been made regarding the Keating products, such statements do not constitute warranties and are not part of the contract sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL, STATUTORY OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

EXCLUSIONS

The warranties provided by Keating of Chicago, Inc. do not apply in the following instances:

1. Defects arising out of or resulting from improper installation or maintenance, abuse, misuse, modification or alteration by unauthorized service personnel, or any other condition not attributable to a defect in material or workmanship. Proper installation and maintenance are the responsibility of the installer and Customer, respectively. Proper installation and maintenance procedures are prescribed by the Keating Service Manual.

2. In the event that the product was damaged after leaving the factory due to flood, fire, other acts of God or accident, damage during shipment should be reported to the carrier and is not the responsibility of Keating.

3. In the event the serial number or rating plate has been removed from the product or altered.

4. On parts which would normally be worn or replaced under normal conditions, including but not limited to electric bulbs, fuses, interior and exterior finishes, gaskets and radiants.

5. With regard to adjustments and calibrations such as leveling, tightening of fasteners or plumbing connections, improper gas pressure or improper electrical supply, the checking of and changes in adjustment and calibrations are the responsibility of the installer. Proper installation procedures are prescribed by the Keating Service Manual.

6. In the event of unauthorized repairs or alterations to the Keating product.

7. With the use of sodium chloride in pasta vessels or harsh chemicals in fryer or pasta vessels.

8. Installation in Household.

OTHER TERMS AND CONDITIONS

The Customer must provide proof of purchase from Keating.

This Limited Warranty is valid in the 50 United States, its territories, and Canada, and is void elsewhere.

Keating products are sold for commercial use only. If any Keating product is sold as a component of another product or used as a consumer product, such Keating product is sold As Is without any warranty.

If any provision of this Limited Warranty is held to be unenforceable under the law of any jurisdiction, such provision shall be inapplicable in such jurisdiction, and the remainder of the warranty shall remain unaffected. Further in such event, the maximum exclusion or limitation allowable under applicable law shall be deemed substituted for the unenforceable provision.

This Limited Warranty shall be governed by and construed in accordance with the laws of the State of Illinois.

TO SECURE WARRANTY SERVICE

All repair services under this Limited Warranty must be authorized by Keating or performed at Keating. Authorization may be obtained by calling 1-800-KEATING within the Continental United States, Alaska, Hawaii, Puerto Rico and Canada during normal business hours (8 a.m. through 5 p.m. Central Time, Monday through Friday). When calling, please have the following information available: (1) name, address and telephone number of the Customer; (2) location of product, if different; (3) name, model number and serial number of the product; (4) installation date; and (5) description of defect. Keating will then issue a service authorization work order number to one of its approved independent servicing organizations, or request the product or part be shipped to Keating for repair or replacement, as appropriate. Any defective part subject to a claim under this Limited Warranty must be shipped freight prepaid to Keating for testing and examination. Keating's decision as to the cause and nature of any defect under this Limited Warranty shall be final.

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■ SERVICE INFORMATION:

If you have a service related question call **1-800-KEATING**.
Please state the nature of the call; it will ensure speaking with the appropriate person.

Have your serial and model number available when ordering parts.

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

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KEATING LIMITED WARRANTY CARD

PLEASE COMPLETE AND MAIL AT ONCE–WARRANTY IS NOT IN EFFECT UNTIL CARD IS RETURNED, OR COMPLETE THE WARRANTY CARD ON OUR WEBSITE FOR YOUR CONVENIENCE.

COMPANY:

ADDRESS:

CITY: STATE: ZIP CODE:

DEALER NAME:

DATE OF PURCHASE: INVOICE #:

SERIAL #:   MODEL:

☐ FRYER   ☐ GRIDDLE   ☐ CUSTOM PASTA
☐ FILTER SYSTEM   ☐ TOP-SIDE COOKER   ☐ HOTPLATE

I HAVE READ THE INSTALLATION AND OPERATING INSTRUCTIONS.

SIGNED: DATE:

KEATING OF CHICAGO, INC.   **1-800-KEATING**
8901 West 50th Street   **PHONE: 708-246-3000**
McCook, IL 60525-6001   **FAX: 708-246-3100**

Serving Those Who Serve the Very Best®