



MERIDIAN® 10 PRODUCT COOKING CONTROLLER

MANUAL

IMPORTANT:

THE USER'S MANUAL PROVIDES SPECIFIC OPERATING INSTRUCTIONS FOR YOUR MODEL. USE THE MERIDIAN® CONTROLLER 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.

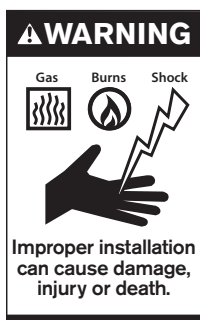
KEEP THIS MANUAL FOR TRAINING NEW PERSONNEL.

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

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

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



⚠ 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.



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 MANUFACTURER'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.

The products are protected under one or more of the following U.S. Patents:

4,782,445	4,812,625	4,812,963
4,864,498	4,911,068	4,920,948
5,043,860	5,171,974	5,331,575
5,539,671	5,711,606	5,723,846
5,726,424	5,875,430	6,142,666
6,339,930	6,401,467	6,505,546
6,581,391	7,015,433	

Plus foreign patents and patents pending.

Plus licensed patents 5,973,297.



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9902091

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■ INTRODUCTION

Instructions in this manual should be read thoroughly before attempting to operate the Meridian® Controller. 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.

■ FIRST STEPS

NOTE: Not all features are available on all models.

INSTALLATION

NOTE: Not all features are available on all models.

Tools Required: Straight Screwdriver

1. Turn appliance power OFF.
2. Connect the wire harness to the controller.
3. Attach the 2 provided tinnerman nuts to the controller. Be sure to line up the holes.
4. Hold the controller against the front panel.
5. Secure the controller to the appliance using the 2 provided screws.

PROGRAMMING CODES

Product Programming **1 7 2 4**

System Programming **3 2 2 8**

Boil Mode **1 7 2 4**

CLEANING THE CONTROLLER

1. Using a clean damp cloth, wipe down your controller daily.
2. Do not allow oil to build up on any part of the controller.

⚠ CAUTION

NEVER use chemical or abrasive cleaners on your controller. The controller's overlay may be damaged.

CONTROLLER OPERATING ENVIRONMENT

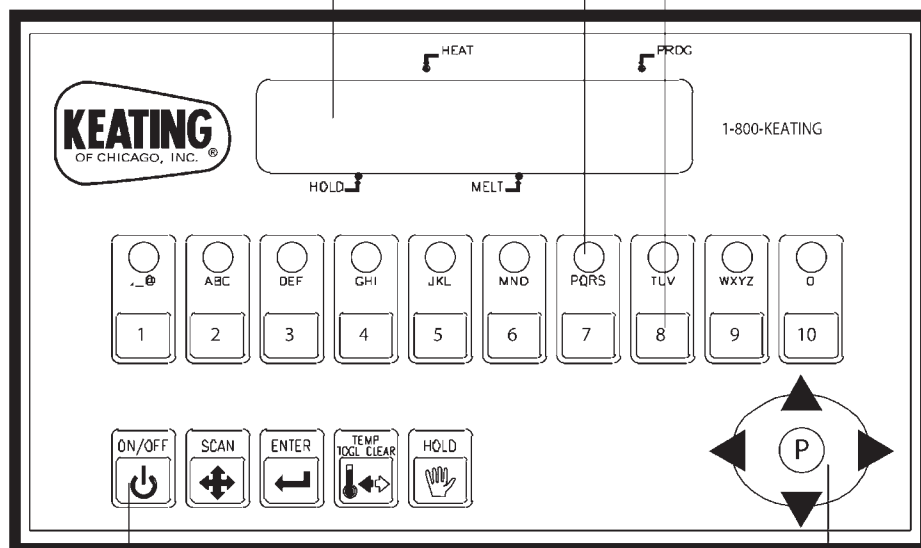
NOTE: The solid state components in this controller are designed to operate reliably in a temperature range up to 158°F/70°C. Before installing this controller, it should be verified that the ambient temperature at the mounting location does not exceed 158°F/70°C.

■ CONTROLLER KEY DESCRIPTIONS

LARGE LED DISPLAY: 8-character, 14 segment. Displays programming and cook cycle information.

INDICATOR LIGHTS: Lit when there's an active cook cycle and in programming mode.

PRODUCT KEYS: Press to start a cook cycle. Also used in programming.



FEATURE KEYS: Used to access programming functions and controller features.

PROGRAMMING CENTER: Easy, cell phone-like programming. Access programming mode and change cooking parameters.

■ CONTROLLER FEATURES

NOTE: Not all features are available on all models.

AUTOMATIC LEAST HOLD DISPLAY

Product with the least amount of cook time remaining will be shown in the display. Pressing and holding the SCAN key allows you to view each active product's remaining cook time.

FAHRENHEIT OR CELSIUS TEMPERATURE DISPLAY

The controller can be configured to display the temperature in degrees Fahrenheit or Celsius (accessible through System Programming mode).

MELT CYCLE

If the vat temperature is below the Melt Limit Temperature and the controller is ON, it will control the melting of the shortening.

PROGRAMMABLE ACTION ALARMS

Up to three action alarms can be programmed for each product key. An action alarm alerts the operator to perform some action at a pre-programmed time.

PROGRAMMABLE APPLIANCE TYPE

A specific type of appliance; i.e. gas, electric or generic can be programmed into the controller.

PROGRAMMABLE FILTER LOCKOUT CYCLE COUNT

Ensure good-tasting food is always served to your customers by requiring the shortening to be filtered after "x" amount of times. Any product key with Filter Lockout programmed will cease to operate until the shortening is filtered. A filter lockout cycle count (valid range 0 to 99) can be programmed for each product key. To disable filter lockout, enter 0 for the filter lock-out count.

PROGRAMMABLE GLOBAL FILTER LOCKOUT

A single filter lockout cycle count can be programmed to apply globally to all product keys.

PROGRAMMABLE HOLD TIMES

Product key hold times can be programmed to track product quality through a specified holding period.

Hold time countdown begins as soon as the cook cycle is complete. The controller will sound an alarm when the product's hold time has expired alerting the operator to discard the product.

PROGRAMMABLE OPERATING MODE

The controller can be programmed to operate as either a controller or timer.

PROGRAMMABLE PRESSURE VALVE

The pressure valve state for each stage on each product key can be programmed. The valve can be open or closed.

NOTE: The valve is normally open when not cooking.

PROGRAMMABLE (FASTFLEX.)™ TIMING MODE

Flex or straight timing can be configured for each stage on each product key. To insure consistent, high-quality food product, flex time will adjust the actual cook time taking into consideration the temperature variation due to load size, initial product temperature, product moisture content, and other factors affecting the cook cycle. If cooking by straight time, the controller will cook only for the specified time without adjusting for these variances.

■ DISPLAY DESCRIPTIONS

NOTE: Not all features are available on all models.

LO	Controller is in Operating Mode. Actual vat temperature is more than 10 degrees below the programmed vat temperature.
-----	Controller is in Operating Mode. Actual vat temperature is within the proper cooking temperature range. The vat is ready to start a cook cycle.
DROP	
READY	
HI	Controller is in Operating Mode. Actual vat temperature is more than 40 degrees above the highest programmed vat temperature. A continuous audible alarm will sound.
PROBE	Controller's probe is either open or shorted. Display will be accompanied with an audible alarm if shorted. Check or replace the probe.
2:30	Controller is in Operating Mode and a cook cycle is in progress.
DONE	Controller is in Operating Mode and a cook cycle has been completed.
CODE	Controller is waiting for a pass code to be entered.
PRODUCT	Controller is in Product Key Programming Standby mode.
TIME 1	Stage cooking time (1-10) is displayed.
TEMP 1	Stage cooking temperature (1-10) is displayed.
TIMING 1	Stage timing mode (1-10) (flex or straight) is displayed.
PRESS 1	Solenoid condition (1-10) (open or close) is displayed.
ALM TIME 1	Action alarm status is displayed.
FILL	After fryer is filtered, this display prompts you to refill the fryer with fat.
SYSTEM	Controller is in System Programming Standby Mode.
TEMP UNIT	Controller is in Fahrenheit or Celsius Programming Mode.
APPLIANCE	Controller is in Appliance Type Programming Mode.

■ OPERATING THE CONTROLLER

STARTING A COOK CYCLE



To start a cook cycle, simply press the product key for the product you wish to cook. If the key is programmed, the correct cooking time will be displayed (example: 2:00) and will immediately start to count down in minutes and seconds. DONE will display when the cook cycle has ended.

The pressure solenoid will also close if programmed to do so, or a basket lift will lower if so equipped.

If DONE is displayed immediately and the unit starts to signal, the product key being pressed is not programmed.

STOP A COOK CYCLE

Press and hold an active product key for 3 seconds.

RESPOND TO A DONE ALARM

Cancel the signal by pressing the same product key used to start the cook cycle.

ACTION ALARMS



If the unit is programmed with action alarms, the action alarms will signal at a preset time during the cooking cycle. This signal, a dual rhythm beeping, will last 5 seconds and then self-cancel. The display will flash the action alarm time and the unit will then start counting toward 0:00.

HOLDING TIMERS



If the unit is programmed with holding times, they will automatically start counting upon expiration of the cooking cycle. When there are active hold times, the HOLD indicator will be lit. To view all active hold times, press and hold the HOLD key. Upon expiration, the timer will display HOLD and pulse with an audible tone.



To cancel, press the HOLD key.

BOIL MODE

⚠ CAUTION

PLEASE CONSULT AND FOLLOW KEATING'S GUIDELINES FOR CLEANING AND BOILING OF THE FRY VATS IN YOUR FRYER MANUAL. The boil function accurately maintains the fryer temperature at 190°F (88°C) to assist in the cleaning of fry vats. To start the boil process, turn the appliance OFF. Empty the fry vat of fat. Once the vat is emptied of fat and refilled with cold water, the controller and fryer may now go into boil mode.

NOTE: The fry vat will maintain a temperature of 190°F (88°C) to allow the boil function to be performed.

TO ENTER BOIL MODE: Press and hold the P key for 3 seconds. COUNTS will be displayed.



Press the up or down arrow keys until BOIL is displayed, then press the P key. BOIL will be displayed, and boil mode will begin.



TO EXIT BOIL MODE: Press ON/OFF to stop Boil Mode.

TO TURN APPLIANCE OFF: The controller will no longer have [boiL] in the display. Turn the appliance off. Empty the water from the vat, wipe all remaining water from the vat. Once dry, refill the vat with fat.

⚠ CAUTION

Refill the vat with shortening **ONLY** when it is completely dry.

FILL MODE

If the controller is programmed for filter lockout, FILTER will appear in the display after the pre-programmed number of cook cycles allowed. The controller will stop operating until the fryer is filtered. After filtering, the display will read FILL. At this time, the fryer **MUST** be refilled with shortening. When this step is complete, press ENTER to resume normal operations.



PRODUCT COUNTS

To Check Product Counts, press and hold the P key for 3 seconds. COUNTS will be displayed.



Press the P key. prod 1, will be displayed then the number of cooks that were completed on that key.

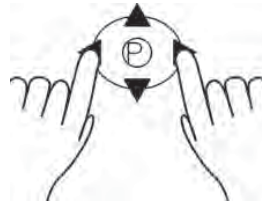
Display: 

RESETTING THE PRODUCT COUNTS

Once you go through all keys, the display will show CLRPROD then NO. You can use the left and right arrow keys to toggle between YES and NO. Choose YES to reset your product count or NO to save the cook counts that have already been completed.

Display: 


Press:



Then press the P key.



The display will show GLOBAL X. This is the total product count of all keys combined. Press the P key again.

Display: 

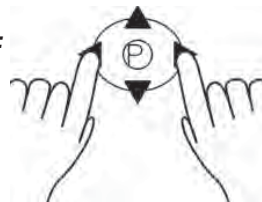
Press:



CLRGLOBL then NO will be displayed. You can use the left and right arrow keys to toggle between YES and NO. Choose YES to reset your total product count or NO to save the total cook counts that have already been completed.

Display: 


Press:



Then press the P key.



TOTALX10 is displayed, then a number. Press the P key again.

Display: 

Press:



TO EXIT PRODUCT COUNTS

COUNTS will be displayed. Press the up arrow key.

Display: 

Press:



EXIT will be displayed. Press the P key. The controller will exit counts mode.

Display: 

Press:



■ PRODUCT KEY PROGRAMMING

NOTE: 10 button controllers have a single, dual-purpose display that will alternate information.

For example:  then: 

Some controllers may have different options listed. Depending on the model, you can either press the P key to change all programmable settings or you can scroll using the arrow keys to any of the specific options.

RECIPE 1724 - STORE EMPLOYEE



ENTER PROGRAMMING MODE:

Press and hold the P key for 3 seconds.





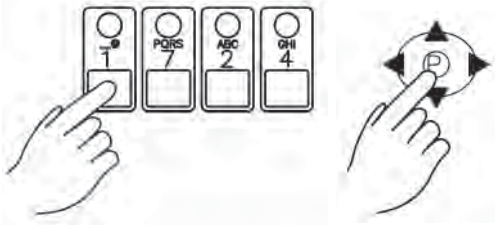
Press the down arrow key.





Press the P key.

CODE



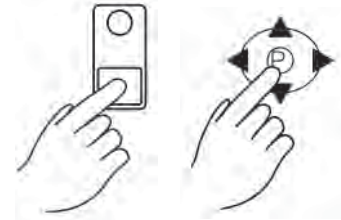
Type in **1 7 2 4** using the product keys. Press the **P** key.

RECIPE



Press the **P** key. All product key LEDs will light up.

PRODUCT



Program a Product Key
Press the product key you want to program. Press the **P** key.

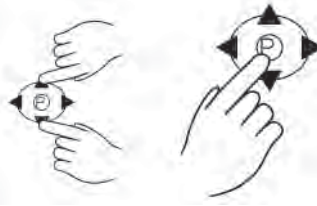
ALL



Press the **P** key.

NAME

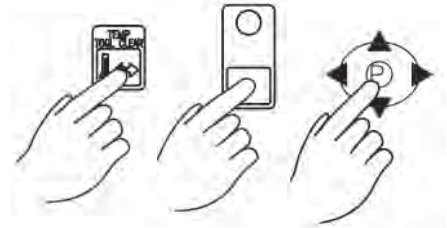
XXXXXXXXXX



Set Product Display Mode
NAME will be displayed then the actual product name. Use the up and down arrow keys to scroll through the library. Press the **P** key to lock in your choice.

TIME 1

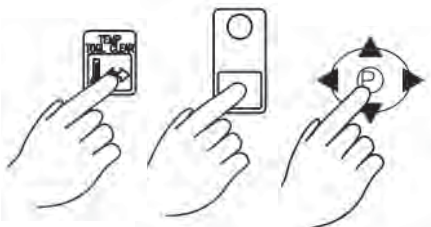
XX:XX



Set Cook Time
Actual set time will be displayed. To change, press toggle clear to change the time to zero. Type in a new time using the product keys. Press the **P** key.

TEMP 1

XXXX

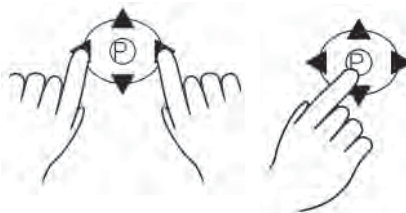


Set Cook Temperature
Actual set temperature will be displayed. To change, press toggle clear to change the temperature to zero. Type in a new temperature using the product keys. Press the **P** key.

TIMING 1

STRAIGHT

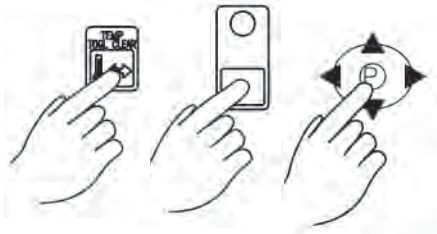
FLEX



Set Timing Mode
Use the left and/or right arrow keys to choose **Straight**, **Flex** or **SENSITIVITY**. Press the **P** key.

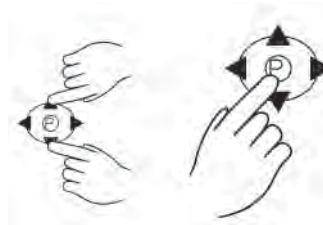
NOTE: Some models have up to 3 action alarms.

On some models, each product key can be programmed up to 10 stages. If no additional stages are required at this point, set the time to zero. Press the P key to continue to Action Alarm.



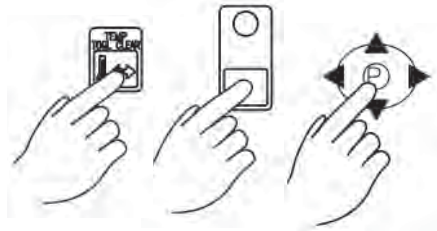
Set Action Alarm

Actual alarm time 1 will be displayed. To change, press toggle clear to change the time to zero. Type in a new time using the product keys. Press the P key.



Set Action Alarm Name

ALMNAME1 will be displayed, then the actual action alarm name. Use the up and down arrow keys to scroll through the library. Press the P key to either go to next action alarm name, or continue through programming.



Set Hold Time

Actual hold time will be displayed. To change, press toggle clear to change the time to zero. Type in a new time using the product keys. Press the P key.



Exit Programming Mode

Press the up arrow key.

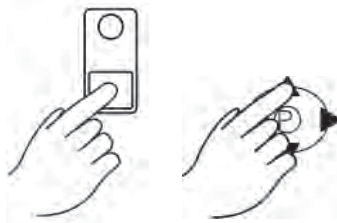
NOTE: Not all features are available on all models.

EXIT



Press the P key.

PRODUCT



Either press another product key to program and repeat the programming instructions, or exit by pressing the up arrow key.

EXIT



Press the P key.

RECIPE



Press the up arrow key.

EXIT



Press the P key.

PROGRAM



Press the up arrow key two times.

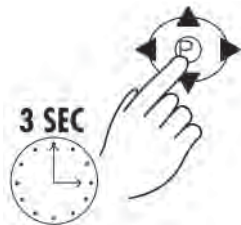
EXIT



Press the P key.

■ SYSTEM PROGRAMMING

SYSTEM 3228 - STORE MANAGER



Enter System Programming Mode
Press and hold the P key for 3 seconds.

COUNTS



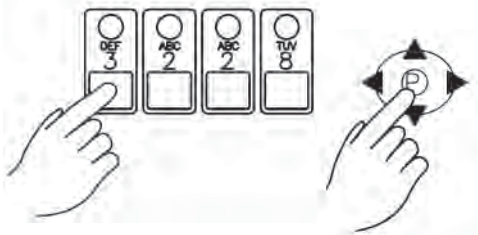
Press the down arrow key.

PROGRAM



Press the P key.

CODE



Type in 3 2 2 8 using the product keys. Press the P key.

SYSTEM



Press the P key.

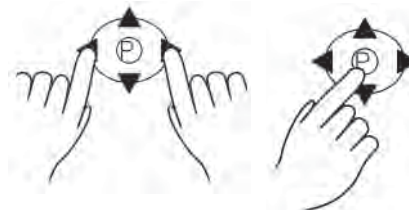
APPLIANCE

GAS

ELEC

GEN

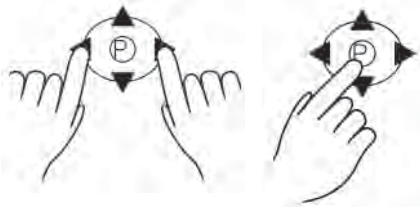
Set Appliance Mode
Use the left and/or right arrow keys to choose GAS, ELECTRIC or GENERIC.
Press the P key.



CTRTYPE

TEMPCTRL

TIMECTRL

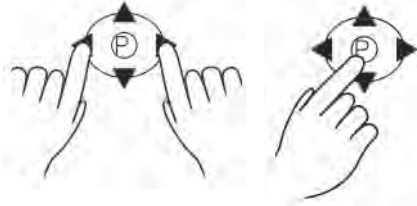


Set the Control Type
Use the left and/or right arrow keys to choose Temperature or Time Control. Press the P key.

TEMPUNIT

F

C

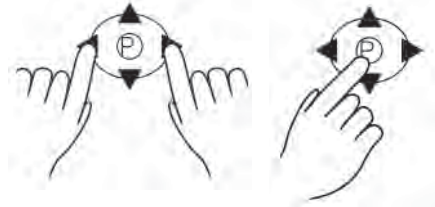


Set Temperature Scale
Use the left and/or right arrow keys to choose Fahrenheit (F) or Celsius (C). Press the P key.

PREHEAT

YES

NO

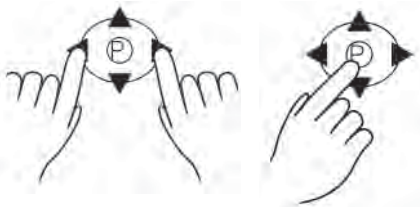


Set Preheat Mode
Use the left and/or right arrow keys to choose YES or NO. Press the P key.

COOKUNIT

MM:SS

HH:MM



Cook Time Unit
Use the left and/or right arrow keys to choose Minutes/Seconds or Hours/Minutes. Press the P key.

SYSTEM



Exit System Programming Mode
Press the up arrow key.

EXIT



Press the P key.

READY

■ OFFSET PROGRAMMING

NOTE: Offset Temperature can be set from 20 to -20F (-6.6 to -28.8C).

SYSTEM 3228 - STORE MANAGER



Enter Offset Programming Mode
Press and hold the P key for 3 seconds.

COUNTS



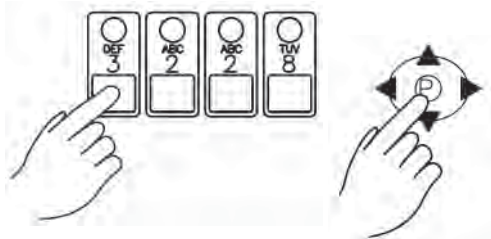
Press the down arrow key.

PROGRAM



Press the P key.

CODE



Type in 3 2 2 8 using the product keys. Press the P key.

SYSTEM



Press the down arrow key until OFFSET is displayed.

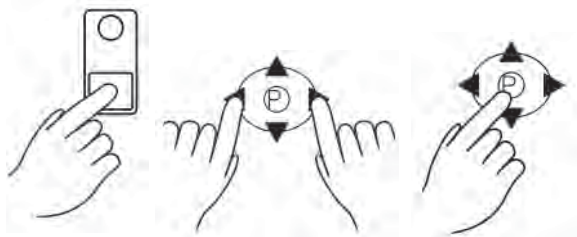
OFFSET



Press the P key.

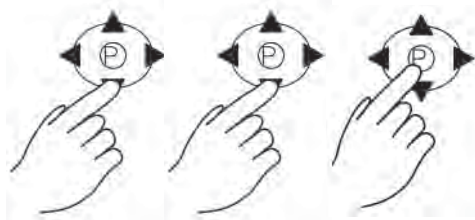
XXXXF

XXC



Use the product keys to enter a new offset temperature. To change from negative to positive use the left and right arrow keys. Press the P key.

OFFSET



Press the down arrow key two times. Press the P key.

EXIT

READY



Press the P key.

■ PROGRAMMING CUSTOM PRODUCT and ACTION ALARM NAMES TO LIBRARY

SYSTEM 3228 - STORE MANAGER



Enter Library Programming Mode
Press and hold the P key for 3 seconds.

COUNTS



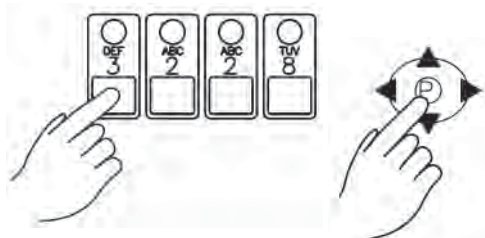
Press the down arrow key.

PROGRAM



Press the P key.

CODE



Type in 3 2 2 8 using the product keys. Press the P key.

SYSTEM



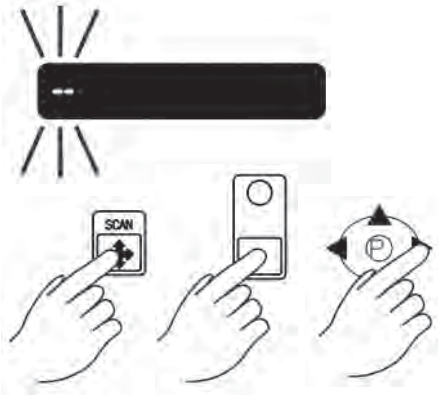
Press the down arrow key to select either PRODL iBR or ALRML iBR.

PRODL iBR

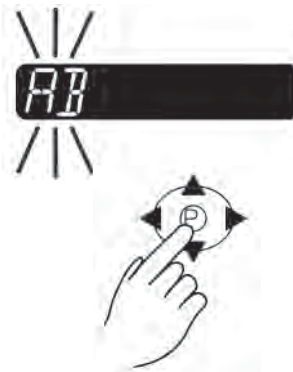
ALRML iBR



Choose either PRODL iBR (Product Library) or ALRML iBR (Action Alarm Library) by pressing the P key.



A flashing dash will be displayed. Press the SCAN key and use the product keys to spell a new word. Press the right arrow key to advance to the next character position.



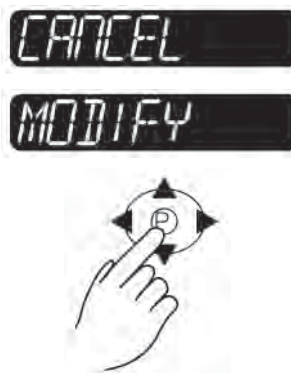
Continue spelling the word. When done, press the P key.



TO SAVE WORD, press the P key again. To modify or cancel, see next step.



TO CANCEL OR MODIFY WORD, press the left or right arrow keys.



Press the P key after you have selected either CANCEL or MODIFY.



EXIT LIBRARY PROGRAMMING. Press the up or down arrow keys until display reads EXIT.

EXIT



Press the P key.

PROGRAM



*Press the up arrow key
2 times.*

EXIT



Press the P key.

■ SERVICE DIAGNOSIS

The following diagnosis is only to be used as a guide to qualified service personnel. Keating recommends that you use a qualified & licensed service company. (Equipment still under warranty requires it.)

NOTE: To correctly and quickly diagnose the system, the chart below should be followed in sequential order.

TROUBLE SHOOTING CHART

PROBLEM	PROBABLE CAUSE	SOLUTION
No power	a. Circuit breaker OFF. b. Appliance not plugged in. c. Defective 24VAC transformer.	a. Check and reset. b. Plug in cord. c. Replace transformer. Replace controller.
No sound	a. Inoperable speaker.	a. Replace controller.
Button problem	a. Frozen key. b. Inoperable key.	a. Unplug controller. Hold down the TOGGLE/CLEAR key as you plug controller back in. b. Replace controller.
PROBE is displayed	a. Defective temperature probe. b. Probe not plugged in.	a. Replace temperature probe. b. Plug in probe.
Reading wrong temperature	a. Defective temperature probe.	a. Replace temperature probe.
Not heating	a. Defective element, relay, contractor or gas valve. b. Defective controller.	a. Replace defective part. b. Replace controller.

WARRANTY STATEMENT

Keating's warranty begins with the date of installation. Keating of Chicago, Inc. provides a limited one-year warranty for its products (except probes and hoses for which the period is 90 days). A copy of the exact provisions of this warranty and the other terms and conditions of sale are available upon request.



WARRANTY

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:

<i>Time from Installation Date</i>	<i>Fryer Vessel Warranty Credit</i>
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.

■ 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.

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.
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1-800-KEATING
PHONE: 708-246-3000
FAX: 708-246-3100

Serving Those Who Serve the Very Best®