

*"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**
- **Many options available**

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. Insulated stainless steel electric elements are mounted every 12" to ensure performance and recovery and allows the operator to use zone cooking for different products.

#### **SAVES ON ENERGY COSTS**

Documented energy savings of 32% by an independent testing lab 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 surface of the MIRACLEAN® prevents food particles from being trapped as they are in steel plate griddles. The surface virtually eliminates flavor transfer.



*\*Stand with casters or 4" legs are optional*

#### **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 three times daily would mean savings of \$2,600 over the life of the unit! Cleaning a MIRACLEAN® surface takes just three easy steps: scraping with the Keating Scraper, wash with a Keating Palmetto brush and water, and using 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 MIRACLEAN® Griddle consists of a griddle plate, having a drain trough and perimeter installed in a cabinet, 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.

**Drain Trough** 36x24 and 36x30 to be 3" on the left side and 2" across the front with a 4" x 1 1/2" drain in the left front (36x30FT and 36x36FT have 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.

**Electric Elements** to be stainless steel with one element for every 12" of linear plate surface. Each element is

encased in insulation and held tightly in place with a molded steel cover. High input elements are available.

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

**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.

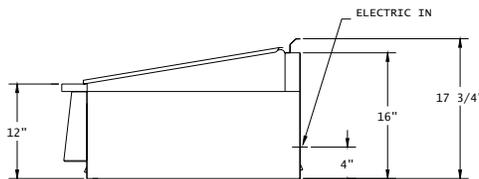
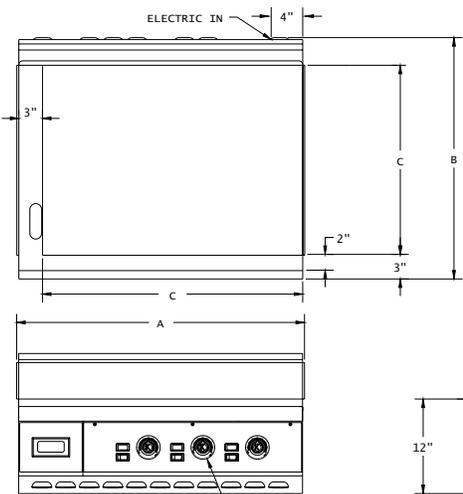
**Electric Specifications** to have 3 wire terminal block with ground for field wiring. (See local codes for supply line requirements).

**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, streaked surface, custom griddle styles and configurations, high input elements (30" Only), security package.

Model	Amps @ 208V			Amps @ 220V			Amps @ 240V			Amps @ 480V		T-Stats
	kW	3Ø	1Ø	kW	3Ø	1Ø	kW	3Ø	1Ø	kW	3Ø	
36x24	6.2	17-17-17	30	6.9	18-18-18	31	8.2	20-20-20	34	8.2	10-10-10	3
36x30	8.0	22-22-22	39	9.0	24-24-24	41	10.7	26-26-26	45	10.7	13-13-13	3
36x30 FT	8.0	22-22-22	39	9.0	24-24-24	41	10.7	26-26-26	45	10.7	13-13-13	3
36x36 FT	10.1	28-28-28	49	11.3	30-30-30	51	13.4	32-32-32	56	13.4	16-16-16	3
36x30 HI	11.7	33-33-33	56	13.1	34-34-34	60	15.6	38-38-38	65	15.6	19-19-19	3

FT = Front Trough only.

MODEL	(A) WIDTH	(B) DEPTH	HEIGHT	(C) PLATE SIZE	SHIP WT.
36x24	36 1/2"	24 5/8"	17 3/4"	33" w x 18" D	310 lbs.
36x30	36 1/2"	30 5/8"	17 3/4"	33" w x 24" D	350 lbs.
36x30 FT	36 1/2"	30 5/8"	17 3/4"	36" w x 24" D	350 lbs.
36x36 FT	36 1/2"	36 5/8"	17 3/4"	36" w x 30" D	455 lbs.



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

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

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