



Miracleclean® Griddle



Chrome Surface



Top-Side™ Cooking Head



Classic Pure Flavor



Streaker Sections



Teppanyaki Griddle



Efficient Lower Temps



Ingenius

designed to be the perfect cooking surface

"Serving Those Who Serve The Very Best"

Since 1931



Our patented Trivalent Chromium surface is designed to retain heat within the plate - foods cook faster at a lower temperature, with less product shrinkage.

The Key to Our Great Performance

The key to great griddle performance is in the MIRACLEAN® surface. The Keating MIRACLEAN® Griddle begins with a 3/4" thick, precision formed, highly polished steel plate. A trivalent chrome surface is applied through an 8-step process.

The thermal conductivity of the MIRACLEAN® plate assures controlled, even heat distribution throughout the cooking area.

The difference between Keating griddles and all others rests in the MIRACLEAN® surface – a surface so beautiful, it is often used for demonstration cooking.

Faster Cooking, Lower Temperatures

The MIRACLEAN® surface transfers heat more efficiently where you want it - to the food. Heat is maintained in the griddle plate. You can cook at lower temperatures, faster with less shrinkage, and control caramelization of food better than conventional griddles.



Example of the dramatic heat loss from the surface of a conventional steel griddle.



Example of the Miraclean® surface as it maintains even heat distribution with far less heat loss.

The effect of the MIRACLEAN® surface on heat radiation is dramatically demonstrated in the unretouched infrared thermographs shown above.

Benefits of the Miraclean® Griddle: Cooler Kitchen

The heat transmission from the griddle surface into the air around the griddle is less than 10% of a conventional "steel plate" griddle.

Lower Energy Costs

An independent research study commissioned by a major utility found that MIRACLEAN® Griddles reduced energy use by 30%. That converts to savings of about \$400.00 per year on the operation of a 3-foot griddle in average use.

Pure Food Taste, Pure Flavor

The smooth trivalent chrome surface keeps flavors and food particles from being trapped as they are in steel plate griddles - virtually eliminating flavor migration. This morning's pancakes will not taste like last night's liver and onions.

Standard Features

- ▶ Trivalent chromium surface on high carbon 3/4" steel plate
- ▶ Standard plate sizes are 18, 24, and 30 inches deep, and 24 to 72 inches wide
- ▶ 208-240V three phase input on electric griddles
- ▶ 100% safety pilot shut-off
- ▶ Stainless Steel cabinet
- ▶ Stainless Steel large capacity grease drawer with handle
- ▶ 2" front trough, 3" left side trough
- ▶ 4 1/2" high back splash
- ▶ Reduced heat loss
- ▶ Easy clean-up
- ▶ Keating scraper & blades
- ▶ Hamburger spatula
- ▶ Egg turner spatula
- ▶ Palmetto brush
- ▶ Sample of Keating Klenzer



60" x 30" Gas with Front Trough shown with optional Stand, Streaker Section and Casters

Far Easier Cleanup than Conventional Steel Plate Griddles - and 44% Faster



Step 1

Scrape the griddle with the Keating scraper.



Step 2

Wash with water and a Keating palmetto brush.



Step 3

Polish using a damp cloth and Keating Klenzer.

It's not just talk. Extensive testing at the University of Illinois has shown that foodservice employees can clean the MIRACLEAN® Griddle in **44% LESS TIME** than a typical competitor's steel surface model. This labor savings is both a boost to the bottom line and a way to keep kitchen morale high.

By overwhelming margins, employees in the testing preferred the MIRACLEAN® over the other griddle for ease of cleaning and brighter appearance after cleaning.



Richlite Cutting Board



Belly Bar



Plate Shelf (shown with Richlite Cutting Board)



Thermostat Knob Guard

Options

- ▶ Additional thermostats (gas models)
- ▶ High input electric elements
- ▶ 480 voltage on electric models
- ▶ Trough options: 3" right side or 2" front
- ▶ Cutting board options: Richlite or Stainless Steel
- ▶ Plate shelf
- ▶ Belly bar
- ▶ Drop-in griddles
- ▶ Streaker griddles - groove is 5/16" wide, 1 or 2 streaks per inch
- ▶ Security Package
- ▶ Extended flue up to 12" high
- ▶ Adjustable Stainless Steel legs
- ▶ Stainless Steel stand with shelf
- ▶ Polyurethane casters with brakes (available only on stand w/shelf)
- ▶ Top-Side™ Cooker attachment (auto & manual)

Cut Your Cooking Time in Half

Cut your cooking time by more than half using our patented Top-Side™ cooking heads. Cook both sides of an item simultaneously - an electronic thermostat is built into the Top-Side™ Cooker head for accurate and even heat distribution, cooking a hamburger in only 30 seconds to an internal temperature of 165°F. The Auto-Lift Top-Side™ Cooker has an easy to use timer that can be programmed with up to 3 separate cooking times. The heads raise automatically when timer is set.

- Surface area is 10½" x 20", large enough to cook 8 quarter-pound hamburgers
- Patented Micro-Levelers adjust to thickness and height of food

We offer over 300 model variations of the MIRACLEAN® in natural gas, LP or electric, and also offer many options to ensure that each and every customer has a griddle that meets their unique requirements and special needs.

For example, we make Steak Streaker sections on griddle tops that combine a flame broiled look with less product shrinkage. Other popular options include the Top-Side™ Cooker, griddle stand with shelf and casters, and cutting boards.

Keating can also help with the design of custom installations that include MIRACLEAN® Griddles and other fine Keating equipment.

Top-Side™ cooker uses reversible, non-stick cooking sheets



Miraclean® Griddles - Styles to Meet Every Requirement

Miraclean® Drop-In Griddles



The Drop-In unit has all the same standard Miraclean® features, available in gas and electric. Add options such as a staker section or design a customized model to suit your needs.



Miraclean® Portable Electric Griddle

This handy, portable unit can be used as an auxiliary griddle during breakfast, lunch and dinner when peak rush times are high. The convenience of added cooking capacity helps provide faster service for your customers. Perfect for toasting buns, grilling sandwiches, and much more.

Teppanyaki Electric Griddle



Enhance your presentation cooking with the mirrored beauty of our Miraclean® Trivalent Chromium surface. The heating section is thermostatically controlled with one thermostat for each of 2 high input elements. Sizes range from 24"x24" to 72"x30". The actual heating section on all Teppanyaki griddles is 24"Wx18"D.

All of our products are proudly designed and built in the USA.

To find a Keating representative in your area and learn more about our complete line of commercial cooking equipment, visit our website:

keatingofchicago.com



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Rev 1 IT 1303

MIRACLEAN® GRIDDLE SPECIFICATIONS

Model	Description	Plate Width x Depth	Overall Dimension Width x Depth	BTU Input	kW 240V	AMPS 240V	# of T-stats
24x30FT	Nat Gas	24" x 24"	24 1/2" x 30 5/8"	60,000			2
24x30FT	208-240/1	24" x 24"	24 1/2" x 30 5/8"		7.1	30	2
24x30FT	208-240/3	24" x 24"	24 1/2" x 30 5/8"		7.1	15-26-15	2
27x24	Nat Gas	24" x 18"	27 1/2" x 24 5/8"	60,000			2
27x24	208-240/1	24" x 18"	27 1/2" x 24 5/8"		5.5	23	2
27x24	208-240/3	24" x 18"	27 1/2" x 24 5/8"		5.5	11-20-11	2
27x24FT	Nat Gas Front Trough	27" x 18"	27 1/2" x 24 5/8"	60,000			2
27x24FT	208-240/3 Front Trough	27" x 18"	27 1/2" x 24 5/8"		5.5	11-20-11	2
27x30	Nat Gas	24" x 24"	27 1/2" x 30 5/8"	60,000			2
27x30	208-240/1	24" x 24"	27 1/2" x 30 5/8"		7.1	30	2
27x30	208-240/3	24" x 24"	27 1/2" x 30 5/8"		7.1	15-26-15	2
27x30FT	Nat Gas Front Trough	27" x 24"	27 1/2" x 30 5/8"	60,000			2
27x30FT	208-240/1 Front Trough	27" x 24"	27 1/2" x 30 5/8"		7.1	30	2
27x30FT	208-240/3 Front Trough	27" x 24"	27 1/2" x 30 5/8"		7.1	15-26-15	2
30x30	Nat Gas	27" x 24"	30 1/2" x 30 5/8"	60,000			2
30x30	208-240/1	27" x 24"	30 1/2" x 30 5/8"		7.1	30	2
30x30	208-240/3	27" x 24"	30 1/2" x 30 5/8"		7.1	15-26-15	2
30x30FT	Nat Gas Front Trough	30" x 24"	30 1/2" x 30 5/8"	60,000			2
30x30FT	208-240/1 Front Trough	30" x 24"	30 1/2" x 30 5/8"		7.1	30	2
30x30FT	208-240/3 Front Trough	30" x 24"	30 1/2" x 30 5/8"		7.1	15-26-15	2
36x24	Nat Gas	33" x 18"	36 1/2" x 24 5/8"	60,000			2
36x24	208-240/1	33" x 18"	36 1/2" x 24 5/8"		8.2	34	3
36x24	208-240/3	33" x 18"	36 1/2" x 24 5/8"		8.2	20-20-20	3
36x30	Nat Gas	33" x 24"	36 1/2" x 30 5/8"	60,000			2
36x30	208-240/1	33" x 24"	36 1/2" x 30 5/8"		10.7	45	3
36x30	208-240/3	33" x 24"	36 1/2" x 30 5/8"		10.7	26-26-26	3
36x30FT	Nat Gas Front Trough	36" x 24"	36 1/2" x 30 5/8"	90,000			2
36x30FT	208-240/1 Front Trough	36" x 24"	36 1/2" x 30 5/8"		10.7	45	3
36x30FT	208-240/3 Front Trough	36" x 24"	36 1/2" x 30 5/8"		10.7	26-26-26	3
36x36FT	Nat Gas Front Trough	36" x 30"	36 1/2" x 36 5/8"	109,500			2
36x36FT	208-240/1 Front Trough	36" x 30"	36 1/2" x 36 5/8"		13.4	56	3
36x36FT	208-240/3 Front Trough	36" x 30"	36 1/2" x 36 5/8"		13.4	32-32-32	3
42x24	Nat Gas	39" x 18"	42 1/2" x 24 5/8"	90,000			2
42x24	208-240/1	39" x 18"	42 1/2" x 24 5/8"		10.9	46	4
42x24	208-240/3	39" x 18"	42 1/2" x 24 5/8"		10.9	30-30-20	4
42x30	Nat Gas	39" x 24"	42 1/2" x 30 5/8"	90,000			2
42x30	208-240/1	39" x 24"	42 1/2" x 30 5/8"		14.3	60	4
42x30	208-240/3	39" x 24"	42 1/2" x 30 5/8"		14.3	39-39-26	4
42x30FT	Nat Gas Front Trough	42" x 24"	42 1/2" x 30 5/8"	90,000			2
42x30FT	208-240/1 Front Trough	42" x 24"	42 1/2" x 30 5/8"		14.3	60	4
42x30FT	208-240/3 Front Trough	42" x 24"	42 1/2" x 30 5/8"		14.3	39-39-26	4
48x24	Nat Gas	45" x 18"	48 1/2" x 24 5/8"	120,000			2
48x24	208-240/1	45" x 18"	48 1/2" x 24 5/8"		10.9	46	4
48x24	208-240/3	45" x 18"	48 1/2" x 24 5/8"		10.9	30-30-20	4
48x30	Nat Gas	45" x 24"	48 1/2" x 30 5/8"	120,000			2
48x30	208-240/1	45" x 24"	48 1/2" x 30 5/8"		14.3	60	4
48x30	208-240/3	45" x 24"	48 1/2" x 30 5/8"		14.3	39-39-26	4
48x30FT	Nat Gas Front Trough	48" x 24"	48 1/2" x 30 5/8"	120,000			2
48x30FT	208-240/1 Front Trough	48" x 24"	48 1/2" x 30 5/8"		14.3	60	4
48x30FT	208-240/3 Front Trough	48" x 24"	48 1/2" x 30 5/8"		14.3	39-39-26	4
48x36FT	Nat Gas Front Trough	48" x 30"	48 1/2" x 36 5/8"	146,000			2
48x36FT	208-240/1 Front Trough	48" x 30"	48 1/2" x 36 5/8"		17.9	75	4
48x36FT	208-240/3 Front Trough	48" x 30"	48 1/2" x 36 5/8"		17.9	49-49-32	4
60x30	Nat Gas	57" x 24"	60 1/2" x 30 5/8"	150,000			3
60x30	208-240/1	57" x 24"	60 1/2" x 30 5/8"		17.9	75	5
60x30	208-240/3	57" x 24"	60 1/2" x 30 5/8"		17.9	40-52-40	5
60x30FT	Nat Gas Front Trough	60" x 24"	60 1/2" x 30 5/8"	150,000			3
60x30FT	208-240/1 Front Trough	60" x 24"	60 1/2" x 30 5/8"		17.9	75	5
60x30FT	208-240/3 Front Trough	60" x 24"	60 1/2" x 30 5/8"		17.9	40-52-40	5
60x36FT	Nat Gas Front Trough	60" x 30"	60 1/2" x 36 5/8"	182,500			3
60x36FT	208-240/1 Front Trough	60" x 30"	60 1/2" x 36 5/8"		22.3	93	5
60x36FT	208-240/3 Front Trough	60" x 30"	60 1/2" x 36 5/8"		22.3	54-64-54	5
72x30	Nat Gas	69" x 24"	72 1/2" x 30 5/8"	180,000			3
72x30	208-240/1	69" x 24"	72 1/2" x 30 5/8"		21.4	90	6
72x30	208-240/3	69" x 24"	72 1/2" x 30 5/8"		21.4	52-52-52	6
72x30FT	Nat Gas Front Trough	72" x 24"	72 1/2" x 30 5/8"	180,000			3
72x30FT	208-240/3 Front Trough	72" x 24"	72 1/2" x 30 5/8"		21.4	52-52-52	6
72x36FT	Nat Gas Front Trough	72" x 30"	72 1/2" x 36 5/8"	219,000			3
72x36FT	208-240/1 Front Trough	72" x 30"	72 1/2" x 36 5/8"		26.8	97	6
72x36FT	208-240/3 Front Trough	72" x 30"	72 1/2" x 36 5/8"		26.8	65-65-65	6

MIRACLEAN® DROP-IN (SLIDE-IN) GRIDDLES

Model	Description	Plate Width x Depth	BTU Input	kW 240V	AMPS 240V	Cut Opening W x D	Finish Opening W x D	# of T-stats
27x31	DI Nat Gas	24" x 24"	60,000			26 3/4" x 29 1/4"	28" x 30 1/2"	2
27x31	DI 208-240/3	24" x 24"		7.1	15-26-15	26 3/4" x 29 1/4"	28" x 30 1/2"	2
36x25	DI Nat Gas	33" x 18"	55,000			35 3/4" x 23 1/4"	37" x 24 1/2"	2
36x25	DI 208-240/3	33" x 18"		8.2	20-20-20	35 3/4" x 23 1/4"	37" x 24 1/2"	3
36x31	DI Nat Gas	33" x 24"	60,000			35 3/4" x 29 1/4"	37" x 30 1/2"	2
36x31	DI 208-240/3	33" x 24"		10.7	26-26-26	35 3/4" x 29 1/4"	37" x 30 1/2"	3
42x31	DI Nat Gas	39" x 24"	90,000			41 3/4" x 29 1/4"	43" x 30 1/2"	2
42x31	DI 208-240/3	39" x 24"		14.3	39-39-26	41 3/4" x 29 1/4"	43" x 30 1/2"	4



Keating equipment is ETL and NSF Approved, and UL Listed where applicable.

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