



## 24" MIRACLEAN® ELECTRIC GRIDDLE

*"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 \$400.00 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 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 \$2600 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.



24" WIDE MIRACLEAN® ELECTRIC GRIDDLE

**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** to be 2" 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 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.

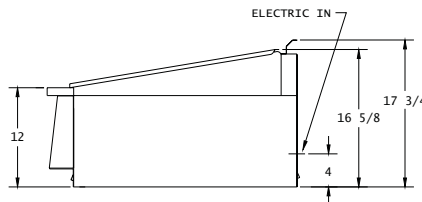
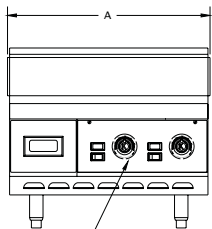
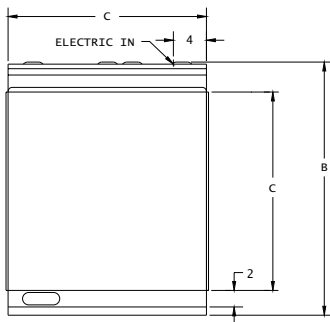
**Electric Specifications** to have 3 wire terminal block with ground for field wiring. (See local codes for supply line requirements).

**Special Order Options** may include 4" legs, stand, stand with shelf and casters, cutting board: stainless or richlite, plate shelf, belly bar, streaked surface, thermostat knob guard, custom griddle styles and configurations, high input elements (30" only), security package.

Model	kW	Amps @ 208V		kW	Amps @ 220V		kW	Amps @ 240V		kW	Amps @ 480V	
		3Ø	1Ø		3Ø	1Ø		3Ø	1Ø		3Ø	T-Stats
24x30 FT	5.4	13-22-13	26	6	14-24-14	27	7.1	15-26-15	30	7.1	8-13-8	2
24x30 HI	7.8	19-33-19	38	8.7	20-35-20	40	10.4	22-38-22	43	10.4	11-19-11	2

FT = Front Trough only.

MODEL	(A) WIDTH	(B) DEPTH	HEIGHT	(C) PLATE SIZE	SHIP WT.
24x30 FT	24 1/2"	30 3/8"	17 3/4"	24"w x 24"D	255 lbs.



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

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

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