KEATING OF CHICAGO, INC.

8901 W. 50th Street, McCook, IL 60525-6001
(708) 246-3000 FAX (708) 246-3100
1-800-KEATING

"Serving Those Who Serve The Very Best"

General Services Administration

Federal Supply and Services Authorized Federal Supply Price List (Catalog)
On-line access to contract ordering information, terms and conditions, up-to-date pricing, and the option to create an electronic delivery order are available through GSA Advantage!, a menu-driven database system.
The INTERNET address GSA Advantage! is: GSAAdvantage.gov

A.	Schedule Title:	FSC GROUP 73, PART III, Food Service, Hospitality, cleaning equipment and supplies, chemicals and services
B.	FSC class(es)	7310
C.	GSA Mailing Code	OOCC7320, OOCC7324
D.	Contract number	GS 07F-8901G
E.	Contract period	10/01/06 through 09/30/11
F.	Contractor's name	Keating of Chicago, Inc.
	Address	8901 W 50th Street, McCook, IL 60525-6001
	Phone number	1-800-KEATING or 708-246-3000
	FAX number	1-800-KEATING or 708-246-3100
	Web Address	www.keatingofchicago.com
	Contract Administrator	Christopher Moravec
G.	Business Size	Small Manufacturer-Woman owned

Customer Information
INFORMATION FOR ORDERING ACTIVITIES

1a. AWARDED SPECIAL ITEM(s)
302-3 – Deep Fryers ..... p. 1-10,24
302-3 – Filter Systems ..... p. 12-13
302-3 – Griddles ..... p. 16-23
302-3 – Hot Plates ..... p. 25
302-3 – Food Warming Lamps .... p. 14-15
302-3 – Pasta Systems ..... p. 24,26

1b. LOWEST PRICED MODEL NUMBER AND UNIT PRICE

SIN	MODEL	Unit Price
302-3	10×11AA	$ 1,742.52
302-3	PC14	$ 2,077.59
302-3	24×30FT	$ 3,770.08
302-3	MG2	$ 597.79
302-3	1LX 120V	$ 100.06
302-3	14 Pasta DI	$ 3,662.78

1c. Not Applicable

2. MAXIMUM ORDER
$300,000.00 per SIN
$300,000.00 per ORDER

3. MINIMUM ORDER
$100.00

4. GEOGRAPHIC COVERAGE:
Domestic Delivery, The forty eight contiginous states, Alaska, Hawaii, Washington D.C., Puerto Rico and U.S. Territories

5. PRODUCTION POINT
Keating of Chicago, Inc.
100 Grove Street
Capron (Boone County), IL 61012

6. BASIC DISCOUNT
34.660% discount off of Keating's catalog/price list, dated July 1, 2008 until March 31, 2009. Industrial Funding Fee of .75% should be added to GSA net price.

7. QUANTITY DISCOUNT
None

8. PROMPT PAYMENT TERMS
4% – 30 days, net 31

9a. Will accept GOVERNMENT Purchase Cards – At or Below Micro-purchase threshold.

9b. Will Accept Government Purchase Cards - Above Micro-purchase threshold.

10. FOREIGN ITEMS
None

11a. TIME OF DELIVERY
30 days ARO

11b. Expedited delivery:
All items inside front cover of printed catalog, marked QS with telephone call.

11c. 2 days if in stock with confirming telephone call. Call 1-800-KEATING for rates

11d. Urgent Requirements:
call 1-800-KEATING

12. FOB POINT ORIGIN
– Capron, Boone County, IL

13a. ORDERING ADDRESS
See CONTRACTOR address

13b. ORDERING PROCEDURES
Phone, Fax, E-mail, U.S. Mail with confirming hard copy purchase order.

14. PAYMENT ADDRESS
Keating of Chicago, Inc.
Department 20 - 8017
P.O. Box 5998
Carol Stream, IL 60197 - 5998

15. WARRANTY PROVISIONS
1 (one) year parts and labor from date of installation.
For domestic & geographic coverage. Call 1-800-KEATING for service

16. Export packaging charges
"Blue Sky" Crating available
Call 1-800-KEATING for prices

17. Terms & Conditions of Government purchase card acceptance
None

18. Terms & Conditions of rental, maintenance and repair
Not Applicable

19. Not Applicable

20. All parts & supplies prices dated same as price list GSA discounts apply.

20a Not Applicable

21. Not Applicable

22. Not Applicable

23. Not Applicable

24a. Not Applicable

24b. Not Applicable

25. DUNS - 05784-0761

26. Contractor is CCR Registered

INCREDIBLE FRYING MACHINE®

Keating has combined innovation and simplicity with the most efficient technological breakthrough to bring you a line of frying systems so advanced that it can only be called:

Casters Optional

KEATING'S INCREDIBLE FRYING MACHINE® (Model IFM).

- Lowers energy costs by up to 40% (Documented independent studies show an annual operating cost of $164.00 for 14IFM)
- New Low NOx burner technology
- Easy one button on/off operation
- Digital Timer
- Cuts shortening expense dramatically
- Largest cold zone
- Instant-On™ immediate thermostat response

ENERGY STAR

GAS MODELS	14IFM	18IFM	20IFM
List Price	**$6,158**	**$7,328**	**$8,555**
BTU Input (Nat Gas)	79,000 030803	118,000 021047	118,000 036611
BTU Input (LP Gas)	79,000	118,000	118,000
Oil Capacity	38 lbs.	68 lbs.	100 lbs.
Frying Area	14"×14"	18"×18"	20"×20"
Overall Height	46 1/2"	46 1/2"	46 1/2"
Depth	28 3/4"	35 1/4"	34 1/2"
Width	15 3/8"	19 3/8"	21 3/8"
Basket-Lift (BL)	$1,450	$1,450	$1,450
Casters 5" *(set of four)* 039542	$218	$218	$218
Computer (CPU)	$1,058	$1,058	$1,058
Drainboard S/S (12"D)*	N/A	$487	$487
Security Package	$435	$435	$435
Spark Ignition (SI)	Standard	Standard	Standard
Safe & Easy® Ready (SE)**	$580	$675	$675
Ship Weight	205 lbs.	240 lbs.	260 lbs.

*On batteries, add $11.50 for each additional drainboard inch after first unit.

**see Safe & Easy® depths, page 12.

COUNTER MODEL FRYERS

GAS MODELS	10×11CMG	14CMG
List Price	**$2,803**	**$4,133**
BTU Input (Nat Gas)	54,000 036350	87,000 032167
BTU Input (LP Gas)	50,000 036459	90,000 033367
Oil Capacity	26 lbs.	38 lbs.
Frying Area	10 3/4"×11 3/4"	14"×14"
Overall Height	27 3/8"	27 3/8"
Depth	25 1/4"	27 1/2"
Width	12 3/8"	15 3/8"
Security Package 035269	$435	$435
Ship Weight	125 lbs.	130 lbs.

For kitchens with space limitations, the Keating Instant Recovery® Counter Model is the perfect solution. The counter model has the same energy input and production capacity as its floor model counterparts.

ELECTRIC MODELS	10×11CMBB	10×11CMTS	14CMBB	14CMTS
List Price	**$3,337**	**$4,106**	**$4,896**	**$5,615**
Phase*	3Ø	3Ø	3Ø	3Ø
kW Input @ 240V	8.9	13.6	15.5	23.2
Amps @ 240V	21-21-21 036429	33-33-33 036476	37-37-37 036390	56-56-56 036560
Oil Capacity	30 lbs.	30 lbs.	44 lbs.	44 lbs.
Frying Area	10 3/4"×11 3/4"	10 3/4"×11 3/4"	14"×14"	14"×14"
Overall Height	27 1/4"	27 1/4"	27 1/4"	27 1/4"
Depth	25 1/4"	25 1/4"	27 1/2"	27 1/2"
Width	12 3/8"	12 3/8"	15 3/8"	15 3/8"
Basket-Lift (BL)	N/A	N/A	N/A	$1,450
Computer (CPU)	N/A	$1,058	N/A	$1,058
Security Package	$435	$435	$435	$435
Voltage 480	$3,838 036399	$4,722 036405	$5,630 036392	$6,457 036391
Ship Weight	100 lbs.	105 lbs.	130 lbs.	130 lbs.

*1 phase available at no additional cost – call for amp rating.

ELECTRICAL INFORMATION

For kW rating @ 208 voltage, multiply by .752.

INSTANT RECOVERY® FRYERS

The most important feature of any fryer is recovery time, and Keating's INSTANT RECOVERY® trademark means that every Keating fryer recovers its temperature before the end of the cooking cycle. The patented system of high input burners and heat transfer surfaces assures quality foods every time.

Our Instant Recovery® Gas Fryers are now even more efficient with our newly patented Wing Turbulators®!

Keating Instant Recovery® fryers are designed to fry at lower temperatures, between 325°F and 335°F, reducing oil breakdown. They are the only fryers built with a #7 highly polished stainless steel vessel and a true cold zone which captures and holds frying crumbs/debris. These features plus our filtering systems extend shortening life up to 30%.

STANDARD FEATURES

- Stainless Steel vessel and cabinet
- Stainless Steel heat transfer tubes or heating elements
- Stainless Steel thermostat
- Extra large Cold Zone
- Stainless Steel High Limit control
- Split or Full-Size Basket option
- Grid Screen over tubes
- Temperature control system ±2°F
- ¾" gas connection on single fryers
- Safety pilot shut-off
- Full port front drain valve
- Drain clean-out rod
- Legs with adjustable feet
- 35" working height on floor models
- Keating Klenzer and Sea Powder samples

OPTIONS

- Fryers batteried at no additional charge
- Common gas manifold for batteries at no additional charge
- Cooking computer
- Basket-Lift on 14 TS thru 24 TS fryers
- Stainless Steel drainboards on fryer batteries *(Call for pricing)*
- Filter choices: Central, Portable, Safe & Easy® Under Fryer
- 2" extra large drain valve on 18" or larger fryers, single units only (see pages 8, 9 & 10)
- Front extensions to match larger fryers *(Call for pricing)*
- Manufactured gas models
- Polyurethane casters with brakes
- Security package
- 480 voltage available
- Single Phase Models available

MODEL AA (GAS ONLY)

- Available in gas only
- On-Off Switch
- Millivolt system
- Stainless Steel thermostat
- No electric connections required (except for batteries with filters)
- Cooks 72 lbs. of frozen fries per hour (14" Model)

MODEL BB

- On/Off Toggle Switch
- Power-On Indicating Light
- Pilot-on Indicating Light (Gas)
- Momentary Switch
- Built-in Melt Cycle
- Dual contactors (Electric)
- Stainless Steel thermostat
- Cooks 72 lbs. of frozen fries or 75 lbs. of chicken per hour (14" Model)

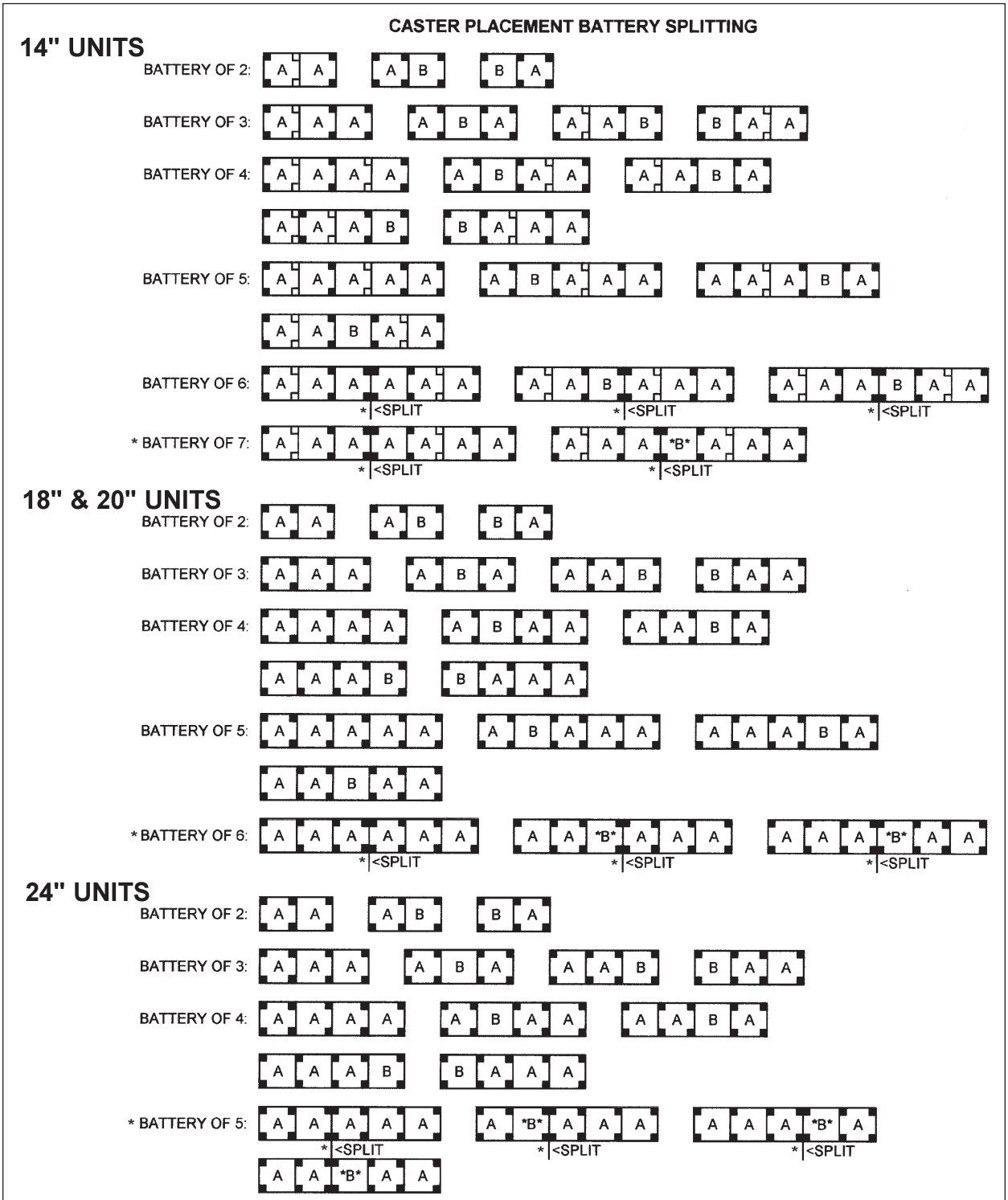
MODEL TS

- Power Lighted Switch
- Pilot-on Indicating Light (Gas)
- Heat-on light
- Ready to Cook light
- Over Max Temp safety light
- Two digital solid state timers
- Built-in Melt Cycle
- Dual contactors (Electric)
- Stainless Steel thermostat
- Cooks 72 lbs. of frozen fries or 75 lbs. of chicken per hour (14" Model)

Casters Optional

Casters Optional

CASTER PLACEMENT BATTERY SPLITTING



CASTER PLACEMENT

ADDITIONAL CASTER PLACEMENT REQUIRED FOR PREPS, ALL BASKETLIFTS, ALL BATTERIES OVER 14", AND ALL IFM FRYERS
A = GAS OR ELECTRIC OR PASTA UNITS
B = CENTRAL FILTERS OR SAFE & EASY® FRYER OR PASTA RINSE OR PREP
***B* = CANNOT BE A SAFE & EASY® FRYER**
NO CANOPY, SPLASHBACK OR DRAINBOARD MAY BE OVER 126" IN LENGTH

***Separate canopies and splashbacks for each section of the split. (This will ease the assembly and disassembly for both production and the customer's installation.) Separate common gas manifolds for both sections. (This will ease installation.)**

10"×11" INSTANT RECOVERY® FRYERS

10"×11" GAS MODEL	10×11AA	10×11BB	10×11TS
List Price	**$2,647**	**$3,300**	**$3,858**
BTU Input (Nat. Gas)	54,000 036435	54,000 036341	54,000 000732
BTU Input (LP Gas)	50,000 036590	50,000 036467	50,000
Oil Capacity	26 lbs.	26 lbs.	26 lbs.
Frying Area	10 3/4"×11 3/4"	10 3/4"×11 3/4"	10 3/4"×11 3/4"
Overall Height	46 1/2"	46 1/2"	46 1/2"
Depth	26 1/2"	26 1/2"	26 1/2"
Width	12 3/8"	12 3/8"	12 3/8"
Casters *(set of 4)* 039542	$218	$218	$218
Computer (CPU)	N/A	N/A	N/A
Security Package	$435	$435	$435
Spark Ignition (SI)	N/A	$126	$126
Ship Weight	125 lbs.	125 lbs.	125 lbs.

10"×11" ELECTRIC MODEL	10×11BB	10×11TS
List Price	**$3,337**	**$4,106**
Phase *	3Ø	3Ø
kW Input @ 240V	8.9	13.6
Amps @ 240V	21-21-21 036409	33-33-33 036575
Oil Capacity	30 lbs.	30 lbs.
Frying Area	10 3/4"×11 3/4"	10 3/4"×11 3/4"
Overall Height	46"	46"
Depth	25 1/4"	25 1/4"
Width	12 3/8"	12 3/8"
Casters *(set of 4)* 039542	$218	$218
Computer	N/A	N/A
Security Package	$435	$435
Voltage 480	$3,838	$4,722
Ship Weight	110 lbs.	110 lbs.

*1 phase available at no additional cost – call for amp rating.

ELECTRICAL INFORMATION

For kW rating @ 208V, multiply by .752.

ACCESSORIES FOR 10"×11" INSTANT RECOVERY® FRYERS

Description	Part Number	Ship Weight	Price
Basket, 10×11 4M Split 11 1/4" L × 4 1/2" W × 5 1/2" D	011964	4 lbs.	$217.50
Basket, 10×11 4M Full 11" L × 10 3/4" W x 4 1/2" D	058466	3 lbs.	$246.25
Connecting Strip, 10×11 (no charge with fryer)	004392	1 lb.	$30.00
Cover Flush for Fryer, 10×11	004739	3 lbs.	$90.50
Drain Clean-Out Rod	053034	1 lb.	$23.15
Flue Deflector, 10×11	017396	1 lb.	$38.25
Screen, 10×11 Grid	004612	1 lb.	$39.75

14" GAS INSTANT RECOVERY® FRYERS

We have redesigned our atmospheric fryers to use *less* BTU's *and* still have the same performance levels!

Why did we do this? To save our customers $$ in gas consumption.

GAS MODELS	14AA	14BB	14TS
List Price	**$3,592**	**$4,534**	**$5,266**
BTU Input (Nat Gas)	87,000 032891	87,000 032893	87,000 032180
BTU Input (LP Gas)	90,000 032892	90,000	90,000 033415
Oil Capacity	38 lbs.	38 lbs.	38 lbs.
Frying Area	14"×14"	14"×14"	14"×14"
Overall Height	46 1/2"	46 1/2"	46 1/2"
Depth	28 3/4"	28 3/4"	28 3/4"
Width	15 3/8"	15 3/8"	15 3/8"
Basket-Lift (BL)	N/A	N/A	$1,450
Casters *(set of 4)* 039542	$218	$218	$218
Computer (CPU)	N/A	N/A	$1,058
Drainboard **	$487	$487	$487
Flue Riser (17")	$246	$246	$246
Security Package 035269	$435	$435	$435
Spark Ignition (SI)	N/A	$126	$126
Safe & Easy® Ready (SE)*	$580	$580	$580
Ship Weight	185 lbs.	170 lbs.	170 lbs.

*see Safe & Easy® depths, page 12.
**On batteries, add $11.50 for each additional drainboard inch after first unit.

Model AA
Casters Optional

Model BB

Model TS
Casters Optional

14" ELECTRIC INSTANT RECOVERY® FRYERS

ELECTRICAL INFORMATION

For kW rating @ 208 voltage, multiply by .752.

ELECTRIC MODEL	14BB	14TS
List Price	**$4,658**	**$5,549**
Phase*	3Ø	3Ø
kW Input @ 240V	15.5	23.2
Amps @ 240V	37-37-37 036381	56-56-56 039348
Oil Capacity	44 lbs.	44 lbs.
Frying Area	14"×14"	14"×14"
Overall Height	46"	46"
Depth	31 1/2"	31 1/2"
Width	15 3/8"	15 3/8"
Basket-Lift (BL)	N/A	$1,450
Casters *(set of 4)* 039542	$218	$218
Flue Riser (17")	$246	$246
Computer (CPU)	N/A	$1,058
Drainboard**	$487	$487
Security Package	$435	$435
Voltage 480	$5,357 036537	$6,382
Safe & Easy® Ready (SE)***	$580	$580
Ship Weight	140 lbs.	145 lbs.

*1 phase available at no additional cost – call for amp rating.
** On batteries, add $11.50 for each additional drainboard inch after first unit
*** see Safe & Easy® depths, page 12.

ACCESSORIES FOR 14" INSTANT RECOVERY® FRYERS

Description	Part Number	Ship Weight	Price
Basket, 14 4M Cutlet for 1 1/4" cutlets	004824	2 lbs.	$35.00
Basket, 14 4M Split *(straight handle)* 13 1/4" L × 6 1/2" W × 6" D	031392	3 lbs.	$94.75
Basket, 14 4M Full (2 hangers), 12 7/8" L × 12 3/8" W × 5 1/4" D	008243	4 lbs.	$242.50
Basket, 14 4M Triple 13 1/4" L × 4 1/2" W × 5 1/4" D	004817	2.5 lbs.	$161.50
Connecting Strip, 14 (no charge with fryer)	003880	1 lb.	$37.50
Cover Flush for Fryer, 14	004736	4 lbs.	$98.75
Cover Flush for Basket-Lift Fryer, 14	037570	4 lbs.	$98.75
Drain Clean-Out Rod	053034	1 lb.	$23.25
Flue Deflector, 14	017397	1 lb.	$52.50
Flue Deflector Basket-Lift, 14	021095	1 lb.	$52.50
Screen, 14 Grid	004613	1 lb.	$43.50
Screen, 14 Grid S/S, pasta	004619	1 lb.	$128.75
Screen, 14 Blooming Onion 13 5/8" square	014406	4 lbs.	$134.00
Skimmer	004654		$63.25

18" INSTANT RECOVERY® FRYERS

GAS MODELS	18AA	18BB	18TS
List Price	**$4,842**	**$5,701**	**$6,058**
BTU Input (Nat Gas)	134,000 032895	134,000 032175	134,000 032181
BTU Input (LP Gas)	132,000 033194	132,000 033446	132,000 033416
Oil Capacity	68 lbs.	68 lbs.	68 lbs.
Frying Area	18"×18"	18"×18"	18"×18"
Overall Height	46 1/2"	46 1/2"	46 1/2"
Depth	32 1/2"	32 1/2"	32 1/2"
Width	19 3/8"	19 3/8"	19 3/8"
Basket-Lift (BL)	N/A	N/A	$1,450
Casters 5" *(set of 4)* 039542	$218	$218	$218
Computer (CPU)	N/A	N/A	$1,058
Drainboard S/S (12"D)**	$487	$487	$487
Drain Valve 2" Extra Large	$504	$504	$504
Flue Riser (17")	$253	$253	$253
Security Package	$435	$435	$435
Spark Ignition (SI)	N/A	$126	$126
Safe & Easy® Ready (SE)***	$675	$675	$675
Ship Weight	250 lbs.	215 lbs.	255 lbs.

ELECTRIC MODELS	18BB	18TS
List Price	**$6,218**	**$7,176**
Phase*	3Ø	3Ø
kW Input @ 240V	21.4	28.6
Amps @ 240V	52-52-52 036411	79-79-52 036276
Oil Capacity	78 lbs.	78 lbs.
Frying Area	18"×18"	18"×18"
Overall Height	46"	46"
Depth	35 1/4"	35 1/4"
Width	19 3/8"	19 3/8"
Basket-Lift (BL)	N/A	$1,450
Casters 5" *(set of 4)* 039542	$218	$218
Computer (CPU)	N/A	$1,058
Drainboard S/S (12"D)**	$487	$487
Drain Valve 2" Extra Large	$504	$504
Flue Riser (17")	$253	$253
Security Package	$435	$435
Safe & Easy® Ready (SE)***	$675	$675
Voltage 480	$7,151 036417	$8,252 036608
Ship Weight	205 lbs.	200 lbs.

*1 phase available at no additional cost – call for amp rating. For kW rating @ 208 voltage, multiply by .752.
**On batteries, add $11.50 for each additional drainboard inch after first unit.
***see Safe & Easy® depths, page 12.

ACCESSORIES FOR 18" INSTANT RECOVERY® FRYERS

Description	Part Number	Ship Weight	Price
Basket, 18 4M Split (Front & Rear Handles) 16 7/8" L × 8 1/2" W × 5 7/8" D	019781	4.5 lbs	$260.50
Basket, 18 4M Full (Front & Rear Handles) 16 3/4" L × 17 1/2" W × 6" D	004689	6.5 lbs.	$316.75
Basket, 18 4M Triple (2 Hooks, Front & Rear Handles) 17" L × 5 1/2" W × 5 1/2" D	016282	4 lbs.	$182.75
Chicken Scoop	037969	4 lbs.	$140.50
Connecting Strip, 18 (no charge with fryer)	003877	1lb.	$42.50
Cover Flush for Fryer, 18	004735	4.5 lbs.	$152.50
Drain Clean-Out Rod	053034	1 lb.	$23.25
Flue Deflector, 18	017398	1 lb.	$58.75
Screen, 18 Grid	004614	2 lbs.	$45.00
Screen, 18 Grid S/S, pasta	004620	2 lbs.	$131.00
Screen, 18 Blooming Onion 17 5/8" square	014405	6 lb.	$151.00

20" INSTANT RECOVERY® FRYERS

GAS MODELS	20AA	20BB	20TS
List Price	**$6,306**	**$6,559**	**$6,999**
BTU Input (Nat Gas)	134,000 032169	134,000 033094	134,000 032182
BTU Input (LP Gas)	132,000	132,000 035986	132,000 033974
Oil Capacity	100 lbs.	100 lbs.	100 lbs
Frying Area	20"×20"	20"×20"	20"×20"
Overall Height	46 1/2"	46 1/2"	46 1/2"
Depth	34 1/2"	34 1/2"	34 1/2"
Width	21 3/8"	21 3/8"	21 3/8"
Basket-Lift (BL)	N/A	N/A	$1,450
Casters 5" *(set of 4)* 039542	$218	$218	$218
Computer (CPU)	N/A	N/A	$1,058
Drainboard S/S (12"D)**	$487	$487	$487
Drain Valve 2" Extra Large	$504	$504	$504
Security Package	$435	$435	$435
Spark Ignition (SI)	N/A	$126	$126
Safe & Easy® Ready(SE)***	$675	$675	$675
Ship Weight	235 lbs.	240 lbs.	260 lbs.

ELECTRIC MODELS	20BB	20TS
List Price	**$7,204**	**$7,691**
Phase*	3Ø	3Ø
kW Input @ 240V	21.4	28.6
Amps @ 240V	52-52-52 036389	79-79-52 052905
Oil Capacity	110 lbs.	110 lbs.
Frying Area	20"×20"	20"×20"
Overall Height	46"	46"
Depth	37 1/4"	37 1/4"
Width	21 3/8"	21 3/8"
Basket-Lift (BL)	N/A	$1,450
Casters 5" *(set of 4)* 039542	$218	$218
Computer (CPU)	N/A	$1,058
Drainboard S/S (12"D)**	$487	$487
Drain Valve 2" Extra Large	$504	$504
Security Package	$435	$435
Safe & Easy® Ready(SE)***	$675	$675
Voltage 480	$8,285	$8,845
Ship Weight	200 lbs.	210 lbs.

*1 phase available at no additional cost – call for amp rating. For kW rating @ 208 voltage, multiply by .752.

**On batteries, add $11.50 for each additional drainboard inch after first unit.
*** see Safe & Easy® depths, page 12

ACCESSORIES FOR 20" INSTANT RECOVERY® FRYERS

Description	Part Number	Ship Weight	Price
Basket, 20 4M Split (Front and Rear Handles) 19" L × 9 1/2" W × 5 1/2" D	019782	5.5 lbs.	$214.50
Basket, 20 4M Triple, 19" L × 6 3/8" W x 5 7/8" D	005233	4.5 lbs.	$340.75
Chicken Scoop	037969	4 lbs.	$140.50
Connecting Strip, 20 (no charge with fryer)	003955	1 lb.	$44.00
Cover Flush for Fryer, 20	004737	5.5 lbs.	$166.25
Drain Clean-Out Rod	053034	1 lb.	$23.25
Flue Deflector, 20	017399	1 lb.	$63.25
Screen, 20 Grid	004615	3 lbs.	$58.00
Screen, 20 Blooming Onion 19 5/8" square	023497	6 lb.	$175.00

24" & 34"×24" INSTANT RECOVERY® FRYERS

GAS MODELS	24BB	24TS	34×24BB	34×24TS
List Price	**$7,277**	**$7,713**	**$9,670**	**$10,108**
BTU Input (Nat Gas)	167,500 032177	167,500 032183	201,000 036427	201,000 036365
BTU Input (LP Gas)	165,000 033428	165,000 033322	198,000	198,000 036376
Oil Capacity	130 lbs.	130 lbs.	195 lbs.	195 lbs.
Frying Area	24"×24"	24"×24"	34"×24"	34"×24"
Overall Height	46 1/2"	46 1/2"	46 1/2"	46 1/2"
Depth	38 1/2"	38 1/2"	42 1/2"	42 1/2"
Width	25 3/8"	25 3/8"	35 3/8"	35 3/8"
Basket-Lift (BL)	N/A	$1,450	N/A	N/A
Casters *(set of 4)* 039542	$218	$218	$218	$218
Computer (CPU)	N/A	$1,058	N/A	$1,058
Drainboard S/S (12"D)**	$487	$487	N/A	N/A
Drain Valve 2" Extra Large	$504	$504	N/A	N/A
Security Package	$435	$435	$435	$435
Spark Ignition (SI)	$126	$126	$126	$126
Safe & Easy® Ready (SE)***	$675	$675	$675	$675
Ship Weight	375 lbs.	380 lbs.	460 lbs.	512 lbs.

**On batteries, add $11.50 for each additional drainboard inch after first unit.
***see Safe & Easy® depths, page 12.

ELECTRIC MODELS	24BB	24TS	34×24BB	34×24TS
List Price	**$8,031**	**$8,649**	**$9,938**	**$10,446**
Phase *	3Ø	3Ø	3Ø	3Ø
kW Input @ 240V	28.6	35.7	35.7	42.8
Amps @ 240V	79-79-52 036364	79-103-79 036515	79-103-79	103-103-103
Oil Capacity	140 lbs.	140 lbs.	210 lbs.	210 lbs.
Frying Area	24"×24"	24"×24"	34"×24"	34"×24"
Overall Height	46"	46"	46"	46"
Depth	41 1/4"	41 1/4"	41 1/4"	41 1/4"
Width	25 3/8"	25 3/8"	35 3/8"	35 3/8"
Basket-Lift (BL)	N/A	$1,450	N/A	N/A
Casters *(set of 4)* 039542	$218	$218	$218	$218
Computer (CPU)	N/A	$1,058	N/A	$1,058
Drainboard S/S (12"D)**	$487	$487	N/A	N/A
Drain Valve 2" Extra Large	$504	$504	N/A	N/A
Security Package	$435	$435	$435	$435
Voltage 480	$9,235	$9,946	$11,429 036532	$12,013
Safe & Easy® Ready (SE)***	$675	$675	$675	$675
Ship Weight	325 lbs.	330 lbs.	420 lbs.	425 lbs.

*1 phase available at no additional cost – call for amp rating. For kW rating @ 208V, multiply by .752.
**On batteries, add $11.50 for each additional drainboard inch after first unit.
***see Safe & Easy® depths, page 12.

ACCESSORIES

	24" FRYER			34"×24" FRYER		
Description	**Part No.**	**Ship Wt.**	**Price**	**Part No.**	**Ship Wt.**	**Price**
Basket, 24 4M Split (Front & Rear Handles) 23 1/4" L × 11 1/2" W × 5 1/2" D	019783	6.5 lbs	$361.75	019783	6.5 lbs.	$361.75
Basket, 24 4M Triple 21 3/4" L × 6 1/4" W × 6 5/16" D	004700	6 lbs.	$359.00	004700	6 lbs.	$359.00
Chicken Scoop	037969	4 lbs.	$140.50	004174	4 lbs.	$140.50
Connecting Strip (no charge with fryer)	003976	1 lb.	$54.25	003976	1 lb.	$54.25
Cover Flush for Fryer	004738	6.1 lbs.	$223.50	001232	20 lbs.	$331.75
Drain Clean-Out Rod	053034	1 lb.	$23.25		1 lb.	$23.25
Flue Deflector	017400	1 lb.	$76.00	017401	1 lb.	$76.00
Screen, Grid	004617	4 lbs.	$70.25	004639	10 lbs.	$181.50

PREP & SERVICE AREA

Stainless steel sides & back
*With bagging station top

DESCRIPTION	10×11 005129	14 052735	18 033341		20 039373	24 005173
List Price	**$1,450**	**$1,481**	**$1,566**		**$1,609**	**$1,879**
Overall Height	46 1/2"	46 1/2"	46 1/2"		46 1/2"	46 1/2"
Working Height	35"	35"	35"		35"	35"
Depth	25 1/2"	27 3/4"	31 1/2"		33 1/2"	37 1/2"
Width	12 3/8"	15 3/8"	19 3/8"		21 3/8"	25 1/2"
Keep Krisp 2LCF:	$414	$414	$414	Keep Krisp 3LCF:	$602	$602
Casters *(set of 4)* 039542	$218	$218	$218		$218	$218
Ship Weight	75 lbs.	115 lbs.	135 lbs.		150 lbs.	200 lbs.

*Flat top available on request at no charge.

SALTING & BAGGING STATION

Stainless steel sides, shelves & back

DESCRIPTION	30 Bagging Station 036032 Dump Left 036031 Dump Right	36 Bagging Station 036034 Dump Left 036033 Dump Right
List Price	**$7,828**	**$9,046**
Number of Lights	4	6
Overall Height	66"	66"
Working Height	35"	35"
Depth	31 1/4"	31 1/4"
Width	30"	36"
Flat Top	No charge	No charge
Casters *(set of 4)* 039542	$218	$218
Ship Weight	330 lbs.	340 lbs.

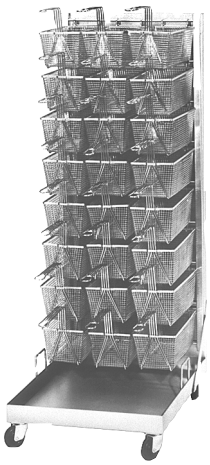
Note: Specify right or left dump on order (facing equipment).

PORTABLE BASKET RACK

All stainless steel construction
Price includes casters

DESCRIPTION	18 010434	24 003915	32 003916
List Price	**$2,402**	**$2,657**	**$4,019**
Holds 14" Split Baskets	18	24	32
Overall Height	63 1/8"	57 5/8"	57 5/8"
Depth	25 1/4"	27 1/2"	27 1/2"
Width	15 1/2"	22 1/4"	29 1/2"
Ship Weight	155 lbs.	180 lbs.	220 lbs.

Note: Baskets not included.



FILTER SYSTEMS

STANDARD FEATURES

- Available for all Keating floor model fryers – gas or electric
- Same height and depth as adjoining fryers
- Stainless steel perforated recessed bagging station above filter or flat top
- Stainless Steel Cabinet
- Stainless Steel filter drawer and strainer basket
- Filters up to 6 fryers of same capacity with filter centrally located
- Hose with wand for discarding oil
- Package of 60 filter papers
- Carton of Acidox filtering compound
- Motor 1/3 HP with capacitor start
- No Charge for piping 1 fryer in battery

OPTIONS

- Return line heaters for solid shortening
- Polyurethane casters with brakes
- Keep Krisp® food warmer
- Extra Stainless Steel Strainer Baskets
- Casters

SAFE & EASY® CENTRAL FILTER SYSTEMS

CENTRAL FILTER MODELS	SE14CF	SE18CF	SE20CF	SE24CF	SE34×24CF
List Price	**$5,222**	**$5,934**	**$5,971**	**$6,204**	**$6,720**
Oil Capacity, liquid only	50 lbs.	90 lbs.	120 lbs.	160 lbs.	210 lbs.
Voltage	120	120	120	120	120
HP	1/3	1/3	1/3	1/3	1/3
Amps	5.6	5.6	5.6	5.6	6
Height	46 1/2"	46 1/2"	46 1/2"	46 1/2"	46 1/2"
Depth	32 5/8"	36 5/8"	38 5/8"	42 5/8"	42 5/8"
Width	15 3/8"	19 3/8"	21 3/8"	25 3/8"	35 3/8"
Each Additional Fryer to be Filtered	$580	$675	$675	$675	$675
Casters *(set of 4)* 039542	$218	$218	$218	$218	$218
Heat Tape	$212	$212	$212	$212	$212
Keep Krisp® Food Warmer	$414	$414	$602	$602	$602
Ship Weight (*Shipped in Battery)	170 lbs.*	190 lbs.*	210 lbs.*	230 lbs.*	250 lbs.*

SAFE & EASY® UNDER FRYER FILTER

Keating's space-saving Safe & Easy® filter gives you all the advantages of a central filter with the convenience of a portable. No extra storage area is needed since it fits completely under a Safe & Easy® fryer of the same size.

Filters up to 6 fryers of the same capacity with filter centrally located. For use with liquid shortening only.

UNDER FRYER FILTER MODELS	SE14	SE18	SE20	SE24	SE34×24
List Price	**$5,222**	**$5,934**	**$5,971**	**$6,204**	**$6,720**
Oil Capacity, liquid only	50 lbs.	90 lbs.	120 lbs.	160 lbs.	210 lbs.
Voltage	120	120	120	120	120
HP	1/3	1/3	1/3	1/3	1/3
Amps	5.6	5.6	5.6	5.6	6
Height	13 1/2"	13 1/2"	13 1/2"	13 1/2"	15 1/2"
Depth	26"	30"	32"	32"	40 5/8"
Width	13"	17"	19"	23"	32 1/4"
Ea. Additional Fryer to be Filtered	$580	$675	$675	$675	$675
Extra Strainer Basket S/S	$159	$183	$183	$187	$194
Ship Weight	95 lbs.	110 lbs.	125 lbs.	145 lbs.	180 lbs.

PORTABLE FILTER

STANDARD FEATURES

- Stainless Steel cabinet and vessel
- Seamless drawn stainless steel vessel on LB100 unit
- Built-in Melt Cycle
- Heavy duty handle
- 5 ft. hose with swivel handle and stiffener spring
- Removable 6 ft. cord with plug on LB units
- Package of 60 filter papers
- Carton of Acidox filtering compound
- NSF listed on LB 100
- Polyurethane casters
- Strainer Basket S/S
- Filter cover on LB units

OPTIONS

- Two way pump on LB units
- Extra Baskets (Stainless Steel)
- Filter cover PC 14

PORTABLE	PC14 002246	LB100 037271	LB165 037233	LB200 037260
List Price	**$3,156**	**$3,664**	**$3,829**	**$4,009**
Oil Capacity	48 lbs.	100 lbs.	165 lbs.	200 lbs.
Voltage	120	120	120	120
HP	1/3	1/3	1/3	1/3
Amps 1∅	9.2	9.6	9.6	9.6
Overall Height	30 1/4"	23 1/2"	23 1/2"	23 1/2"
Tub Height	13 1/4"	14"	12 1/2"	14 1/2"
Depth	30 1/4"	31 1/2"	37"	37"
Width	14 1/2"	21 1/2"	28 1/4"	30 1/4"
Two Way Pump	N/A	$177	$177	$177
Filter Cover	$174	Included	Included	Included
Ship Weight	110 lbs.	190 lbs.	185 lbs.	250 lbs.

FILTER ACCESSORIES

Description	Part No.	Ship Weight.	Price
ACIDOX POWDER (filter aid)			
30 lb. box (60 8 oz. packages)	037524	30 lbs.	$86.75
FILTER PAPER			
SE 14, CF 14, UFF 14, PC 14 (pkg. of 60) 15"×21 7/8"	058779	3 lbs.	$70.00
SE 18, CF 18, UFF 18, SE 20, CF 20, UFF 20 (pkg. of 60) 19"×28"	058780	4 lbs.	$91.50
SE 24, CF 24, UFF 24 - LB165 & LB200 (pkg. of 60) 25"×32"	058781	6 lbs.	$124.00
SE 34×24, CF 34×24, UFF 34×24 (pkg. of 60) 33"×32"	058782	8 lbs.	$146.00
LB100 (pkg. of 60) 14" Round with tabs (Thick Paper)	058783	4 lbs.	$54.75

All Keating filters are shipped with one package of 60 filter papers and one carton of 60 individual packages of acidox filtering compound – equivalent to a 30 day supply.

KEEP KRISP® FOOD WARMERS

1 LX
One hanging light.

2 LOR
Two lights or three lights, open ended bracket with pan and screen.

2 LOWS
Two lights or three lights, open ended bracket, swivel wall mount.

2 LCF
Two lights, mounted on equipment. Also available with three bulbs.

3 LB
Three lights, bar mounted. Also available with 2, 4, 6 or 8 bulbs.

6 LR2
Six lights, mounted on closed circular structure. Also available with 4, 8, 10, 12 and 14 bulbs.

KEATING KLENZER & SEA POWDER

Description	Part Number	Ship Weight	Price
Keating Klenzer case of 12-14 oz. cans	000398	13 lbs.	$43.00
Sea Powder case of 4-8 lb. jars Price 1-5	000394	34 lbs./cs	$142.25
Sea Powder case of 4-8 lb. jars Price 6 and up	000395	34 lbs./cs	$121.00

Sea Powder

Cleans deep fryers when used with boiling water and softens carbonized grease for easy removal. If used weekly, your Keating fryer will be in perfect condition for years. Daily cleaning is even better. No caustic ingredients. Excellent for cleaning greasy floors, exhaust hoods and walls.

Keating Klenzer

The finest dry stainless steel polish gives dingy, dull stainless steel a dazzling new luster! Keating Klenzer is the only cleaner that lasts longer, cleans better and leaves no sticky residue, unlike other liquid products.

Stainless steel owes its sheen to fine light-reflecting scratches. When these become filled with grease, soap, dust or other particles, stainless steel loses its natural sparkle. Keating Klenzer reaches deep into these fine grooves and lifts out dulling dirt, restoring the original sparkling gleaming finish.

KEEP KRISP® FOOD WARMERS

Over 100 Models are available. Call **1-800-KEATING** for information on models not shown.

Model No.	Part Number	No. of Lights	Heated Area	Length	Width	Height	Ship Weight	Price
1LX 120V*●	001894	1	12"×12"	6½"	6½"	10"	4 lbs.	**$152**
2LOR 120V*◆●	002211	2	12"×20"	22½"	14"	18½" – 26"	23 lbs.	**$508**
2LOX 120V*◆	001915	2	12"×20"	22½"	14"	18½" – 26"	14 lbs.	**$458**
2LOWS 120V*	001925	2	12"×20"	18"	6½"	18"	9 lbs.	**$430**
2LB 120V*●	001939	2	12"×20"	19"	6½"	9½"	8 lbs.	**$320**
2LCF 120V*●	007737	2	12"×20"	19"	6½"	23" – 28"	10 lbs.	**$414**
3L SLICER LIGHT*◆●	008311	3	18"×26"	26"	24"	28" – 49½"	18 lbs.	**$1,146**
3LOR 120V*◆●	001949	3	18"×26"	27½"	20"	18½" – 26"	25 lbs.	**$654**
3L 120V*◆●	001960	3	18"×26"	29"	14"	18½" – 26"	23 lbs.	**$652**
3LB 120V*●	001966	3	18"×26"	27"	6½"	9½"	11 lbs.	**$458**
3LCF 120V*●	007738	3	18"×26"	25"	6½"	23" – 28"	13 lbs.	**$602**
3LOWS*	001957	3	18"×26"	24"	6½"	19"	9 lbs.	**$598**
4L◆●	001977	4	12"×37"	43"	14"	18½" – 26"	28 lbs.	**$747**
4LB●	001982	4	12"×37"	36"	6½"	9½"	13 lbs.	**$631**
6LB●	002021	6	12"×50"	54"	6½"	9½"	18 lbs.	**$906**
6LR2 120V or 220V◆●	002032 002032	002031 6	22"×45"	45"	19¼"	18½" – 26"	36 lbs.	**$1,187**
8LR2◆●	002052	8	22"x59"	59"	19¼"	18½" – 26"	50 lbs.	**$1,335**
10LR2 220V◆●	002055	10	22"×73"	73"	19¼"	18½" – 26"	100 lbs.	**$1,668**
12LR2 220V◆●	002061	12	22"x88"	88"	19¼"	18½" – 26"	80 lbs.	**$1,990**
14LR2 220V◆●	002066	14	22"×101"	101"	19¼"	18½" – 26"	95 lbs.	**$2,322**

**** Can Ship U.P.S.*** ◆ ***Certified*** ● ***NSF certified***

LEGEND:

B = Bar Mounted
O = Open Ended Bracket
R = Round, closed bracket *(not shown)*
S = Swivel
W = Wall Mounted
X = Without Pan and Screen

KEEP KRISP® BULBS, PANS AND SCREENS

Description	Part Number	Ship Weight	Price
Bulb 120V 250 Watt - White	000408	1 lb.	$17.75
Bulb 120V 250 Watt - Red	000409	1 lb.	$28.75
Bulb 120V High Input 375 Watt–White **Cannot be used with Bulb Protector*	000410	1 lb.	$37.25
Bulb 120V 375 Watt - Red **Cannot be used with Bulb Protector*	000411	1 lb.	$53.50
Bulb Protector	000418	1 lb.	$15.00
Pan 12"×20"×2" Aluminum	000444	2 lbs.	$38.00
Pan 18"×26" Aluminum	000449	8 lbs.	$49.50
Screen Perforated 12"×20" S/S	000447	2 lbs.	$65.00

DESIGN YOUR OWN CUSTOM WORKSTATION AT NO EXTRA COST

CHOOSE YOUR COMBINATION WITHOUT WORRYING ABOUT FIT

Ideal for the single operator or satellite locations, the Keating Custom Line Up is a complete cooking station on one stand. Each station is designed to be versatile and efficient to allow you to prepare a full menu of item in one centralized location. Everything from MIRACLEAN® Griddles and Custom Pasta Systems to steamers and cutting boards are available. And because you can choose the combination needed you won't have to worry about fit and finishes of different brands. Some popular Keating Custom Line Ups include: Bain Maries, Hot Plates, Custom Pasta™ Systems, Counter Model Instant Recovery® Fryer, MIRACLEAN® Griddles and Top-Side™ Cookers.

#1 In Customer Satisfaction

No Flavor Transfer

MIRACLEAN® Energy Efficient Plate

Stand Optional

Easy Clean Up

Cooler Kitchen

Over 300 Model Variations

STANDARD FEATURES

- Trivalent chromium surface on high carbon ¾" steel plate
- 208-240V three phase input on electric griddles
- 100% safety pilot shut-off
- Stainless Steel cabinet
- 2" front trough, 3" left side trough
- Stainless Steel grease drawer with handle
- 4 ½" high back splash
- Reduced heat loss
- Easy clean up
- Keating scraper and blades
- Hamburger spatula
- Egg turner spatula
- Palmetto brush
- Keating Klenzer sample

NOTE: Keating can customize any size not shown if previously manufactured.
Please call **1-800-KEATING** for quotes.

OPTIONS

- Additional thermostats for gas models
- High input elements
- 480 voltage on electric models
- Trough options: 3" right side, 2" front
- Cutting board options: Richlite, Stainless Steel
- Plate shelf
- Belly bar
- Drop-in Griddles
- Streaker Griddles - Groove is 5/16" wide, 1 or 2 streaks/inch
- Security package
- Adjustable Stainless Steel Legs
- Stainless Steel stand with shelf
- Polyurethane casters with brakes *(Available only on stand with shelf.)*
- Top-Side™ Cooker attachment
- Available in 24", 30" and 36" depth sizes

GRIDDLE ACCESSORIES

Description	Part Number	Ship Weight	Price
Connecting Strip 30" deep griddle (no charge with griddle)	002416		$39.75
Connecting Strip 36" deep griddle (no charge with griddle)	005247		$42.00
Cutting Board Hinge (set of 2)	009334		$191.00
Palmetto Brush	004894	1 lb.	$24.00
Scraper (Heavy Duty)	004889	1 lb.	$21.50
Scraper Blades (10 per package)*			
1-9 Pkgs.	004900	1 lb.	$24.00
10-24 Pkgs.	004898	1 lb.	$20.25
Over 25 Pkgs.	004899	1 lb.	$19.00
Spatula, Hamburger 4" wide	004891	2 lb.	$39.25
Spatula, Egg Turner 3" wide	018716	2 lb.	$39.25
Streaker Scraper for streaks, 1 per inch	018912	1 lb.	$46.25
Streaker Scraper for streaks, 2 per inch	018913	1 lb.	$46.25
Top-Side™ Cooking Sheets (12 per pack)	012119		$326.00

*1 Box = 10 Tubes of blades.

MIRACLEAN® GAS GRIDDLES

* FT=Front Trough	24×30FT*	27×24	27×24FT*	27×30	27×30FT*	30×30	30×30FT*	36×24	36×30	36×30FT*	36×36FT*	42×24
LIST PRICE	**$5,727**	**$5,391**	**$5,930**	**$5,559**	**$6,115**	**$6,348**	**$6,983**	**$7,159**	**$7,380**	**$8,118**	**$10,110**	**$7,840**
BTU INPUT (NAT GAS)	032918 60,000	033356 60,000	033120 60,000	032279 60,000	033093 60,000	032919 60,000	032920 60,000	033139 60,000	032188 60,000	032921 90,000	034080 109,500	033364 90,000
BTU INPUT (LP GAS)	035281 60,000	035991 60,000	039552 60,000	033406 60,000	033667 60,000	039394 60,000	034048 60,000	033412 60,000	033138 60,000	034057 90,000	109,500	039316 90,000
PLATE WxD	24"×24"	24"×18"	27"×18"	24"×24"	27"×24"	27"×24"	30"×24"	33"×18"	33"×24"	36"×24"	36"×30"	39"×18"
OVERALL WIDTH	24 1/2"	27 1/2"	27 1/2"	27 1/2"	27 1/2"	30 1/2"	30 1/2"	36 1/2"	36 1/2"	36 1/2"	36 1/2"	42 1/2"
OVERALL DEPTH	30 5/8"	24 5/8"	24 5/8"	30 5/8"	30 5/8"	30 5/8"	30 5/8"	24 5/8"	30 5/8"	30 5/8"	36 5/8"	24 5/8"
BELLY BAR	$194	$194	$194	$194	$194	$254	$254	$256	$256	$256	$256	$311
CUTTING BOARDS (8"deep): Richlite	$318 014901	$318 010432	$318 010432	$318 010432	$318 010432	$379 014287	$379 014287	$406 008035	$406 008035	$406 008035	$406 008035	$502 015066
Stainless Steel 14 ga.	$391 031116	$391 010255	$391 010255	$391 010255	$391 010255	$494 009237	$494 009237	$499 001263	$499 001263	$499 001263	$499 001263	$631 009238
EXTENDED FLUE: (Up to 12" H, 4 Weeks)	$391	$391	$391	$391	$391	$494	$494	$499	$499	$499	$499	$631
LEGS 4" S/S *(set of 4)*	$158 052386	$158 051201	$158 051201	$158 052386	$158 052386	$158 052386	$158 052386	$158 051201	$158 052386	$158 052386	$158 052442	$158 051201
PLATE SHELF-14 ga. (8"deep) (with outrigger legs)	$391 031100	$391 017199	$391 017199	$391 017199	$391 017199	$494 013311	$494 013311	$499 008193	$499 008193	$499 008193	$499 008193	$631 009239
SECURITY PACKAGE	$435 036208	$435	$435	$435	$435	$549	$549	$554 034285	$554 034285	$554 034285	$554 034285	$698 036209
STAND – S/S w/shelf **& CASTERS**	$1,103 032544	$1,103 050613	$1,103 050613	$1,103 050598	$1,103 050598	$1,162 050599	$1,162 050599	$1,225 050616	$1,225 032545	$1,225 032545	$1,225 050643	$1,275 050617
STREAKS *(price per)*	$48	$48	$48	$48	$48	$48	$48	$48	$48	$48	$48	$48
THERMOSTATS	2	2	2	2	2	2	2	2	2	2	2	2
Additional thermostats at $583 each.												
SHIP WEIGHT	265 lbs.	255 lbs.	255 lbs.	285 lbs.	285 lbs.	310 lbs.	380 lbs.	290 lbs.	360 lbs.	420 lbs.	455 lbs.	425 lbs.

Stand
Optional

MIRACLEAN® GAS GRIDDLES

* FT=Front Trough	42×30	42×30FT*	48×30	48×30FT*	48×36FT*	60×30	60×30FT*	60×36FT*	72×30	72×30FT*	72×36FT
LIST PRICE	**$8,083**	**$8,891**	**$8,857**	**$9,743**	**$12,134**	**$10,428**	**$11,472**	**$14,288**	**$12,717**	**$13,989**	**$17,423**
BTU INPUT (NAT GAS)	**032269** 90,000	**033960** 90,000	**032923** 120,000	**032885** 120,000	**033267** 146,000	**032924** 150,000	**032925** 150,000	**033269** 182,500	**032926** 180,000	**032927** 180,000	**033438** 219,000
BTU INPUT (LP GAS)	**034082** 90,000	**039508** 90,000	**033407** 120,000	**034038** 120,000	**033966** 146,000	**033048** 150,000	**034040** 150,000	**036351** 182,500	**033320** 180,000	**032976** 180,000	**033439** 219,000
PLATE WxD	39"×24"	42"×24"	45"×24"	48"×24"	48"×30"	57"×24"	60"×24"	60"×30"	69"×24"	72"×24"	72"×30"
OVERALL WIDTH	42 1/2"	42 1/2"	48 1/2"	48 1/2"	48 1/2"	60 1/2"	60 1/2"	60 1/2"	72 1/2"	72 1/2"	72 1/2"
OVERALL DEPTH	30 5/8"	30 5/8"	30 5/8"	30 5/8"	36 5/8"	30 5/8"	30 5/8"	36 5/8"	30 5/8"	30 5/8"	36 5/8"
BELLY BAR	$311	$311	$327	$327	$327	$386	$386	$386	$435	$435	$435
CUTTING BOARDS (8"deep): Richlite	$502 015066	$502 015066	$522 007772	$522 007772	$522 007772	$627 015074	$627 015074	$627 015074	$698 014866	$698 014866	$698 014866
Stainless Steel 14 ga.	$631 009238	$631 009238	$654 007693	$654 007693	$654 007693	$777 007837	$777 007837	$777 007837	$870 007692	$870 007692	$870 007692
EXTENDED FLUE: (Up to 12" H, 4 Weeks)	$631	$631	$654	$654	$654	$777	$777	$777	$870	$870	$870
LEGS 4" *S/S (set of 4)*	$158 052386	$158 052386	$158 052386	$158 052386	$158 052442	$158 052386	$158 052386	$158 052441	$158 052386	$158 052386	$158 052442
PLATE SHELF-14 ga. (8"deep) (with outrigger legs)	$631 009239	$631 009239	$654 002704	$654 002704	$654 002704	$777 001223	$777 001223	$777 001223	$870 007233	$870 007233	$870 007233
SECURITY PACKAGE	$698 036209	$698	$724 032768	$724 032768	$724 032768	$859 034570	$859 034570	$859 034570	$963 032766	$963 032766	$963 032766
STAND – S/S w/shelf **& CASTERS**	$1,275 050601	$1,275 050601	$1,388 050602	$1,388 050602	$1,388 050645	$1,675 050603	$1,675 050603	$1,675 050646	$1,878 050604	$1,878 050604	$1,878 050647
STREAKS (*price per*)	$48	$48	$48	$48	$48	$48	$48	$48	$48	$48	$48
THERMOSTATS *Additional thermostats at $583 each.*	2	2	2	2	2	3	3	3	3	3	3
SHIP WEIGHT	485 lbs.	465 lbs.	540 lbs.	525 lbs.	610 lbs.	610 lbs.	720 lbs.	760 lbs.	730 lbs.	760 lbs.	880 lbs

ELECTRICAL INFORMATION

For kW rating @ 208V, multiply by .752.
Call 1-800-KEATING for kW/amp ratings.

Stand Optional

MIRACLEAN® ELECTRIC GRIDDLES

* FT=Front Trough	24×30FT*	27×24	27×30	27×30FT*	30×30	30×30FT*	36×24	36×30	36×30FT*	36×36FT*	42×24
LIST PRICE	**$5,727**	**$5,391**	**$5,559**	**$6,115**	**$6,348**	**$6,983**	**$7,159**	**$7,380**	**$8,118**	**$10,110**	**$7,840**
kW INPUT @240V	7.1	5.5	7.1	7.1	7.1	7.1	8.2	10.7	10.7	13.4	10.9
AMPS 1Ø @240V	30	23	30	30	033411 30	039385 30	034101 34	039398 45	039555 45	56	46
AMPS 3Ø @240V	032189 15-26-15	034170 11-20-11	034123 15-26-15	036061 15-26-15	033399 15-26-15	035234 15-26-15	033022 20-20-20	032187 26-26-26	033104 26-26-26	033464 32-32-32	034063 30-30-20
PLATE WxD	24"×24"	24"×18"	24"×24"	27"×24"	27"×24"	30"×24"	33"×18"	33"×24"	36"×24"	36"×30"	39"×18"
OVERALL WIDTH	24 1/2"	27 1/2"	27 1/2"	27 1/2"	30 1/2"	30 1/2"	36 1/2"	36 1/2"	36 1/2"	36 1/2"	42 1/2"
OVERALL DEPTH	30 5/8"	24 5/8"	30 5/8"	30 5/8"	30 5/8"	30 5/8"	24 5/8"	30 5/8"	30 5/8"	36 5/8"	24 5/8"
BELLY BAR	$194	$194	$194	$194	$254	$254	$256	$256	$256	$256	$311
CUTTING BOARDS (8"deep): Richlite	$318 014901	$318 010432	$318 010432	$318 010432	$379 014287	$379 014287	$406 008035	$406 008035	$406 008035	$406 008035	$502 015066
Stainless Steel 14 ga.	$391 031116	$391 010255	$391 010255	$391 010255	$494 009237	$494 009237	$499 001263	$499 001263	$499 001263	$499 001263	$631 009238
EXTENDED FLUE (Up To 12" H - 4 weeks)	$391	$391	$391	$391	$494	$494	$499	$499	$499	$499	$631
HIGH INPUT Call for kW/Amp rating	$5,943	$5,607	$5,775	$6,331	$6,558	$7,199	$7,483	$7,704	$8,442	N/A	$8,273
LEGS 4" *S/S (set of 4)*	$158 052386	$158 051201	$158 052386	$158 052386	$158 052386	$158 052386	$158 051201	$158 052386	$158 052386	$158 052442	$158 051201
PLATE SHELF-14 ga.(8"deep) (with outrigger legs)	$391 031100	$391 017199	$391 017199	$391 017199	$494 013311	$494 013311	$499 008193	$499 008193	$499 008193	$499 008193	$631 009238
SECURITY PACKAGE	$435 036208	$435	$435	$435	$549	$549	$554 035284	$554 035284	$554 035284	$559 035284	$698
STAND – S/S w/shelf **& CASTERS**	$1,103 032544	$1,103 050613	$1,103 050598	$1,103 050598	$1,162 050599	$1,162 050599	$1,225 050616	$1,225 032545	$1,225 032545	$1,225 050643	$1,275 050617
STREAKS (*price per*)	$48	$48	$48	$48	$48	$48	$48	$48	$48	$48	$48
THERMOSTATS	2	2	2	2	2	2	3	3	3	3	4
VOLTAGE 480	$6,586	$6,200 035989	$6,393 033242	$7,032	$7,301 034203	$8,031 036115	$8,233 039372	$8,487 033423	$9,336 039334	$11,626 036336	$9,017
SHIP WEIGHT	255 lbs.	255 lbs.	255 lbs.	285 lbs.	370 lbs.	310 lbs.	310 lbs.	350 lbs.	350 lbs.	455 lbs.	455 lbs.

MIRACLEAN® ELECTRIC GRIDDLES

* FT=Front Trough	42×30	42×30FT*	48×24	48×30	48×30FT*	48×36FT*	60×30	60×30FT*	60×36FT*	72×30	72×36FT*
LIST PRICE	**$8,083**	**$8,891**	**$8,591**	**$8,857**	**$9,743**	**$12,134**	**$10,428**	**$11,472**	**$14,288**	**$12,717**	**$17,423**
kW INPUT @240V	14.3	14.3	10.9	14.3	14.3	17.9	17.9	17.9	22.3	21.4	26.8
AMPS 1Ø @240V	60	039414 60	46	033368 60	033352 60	75	034138 75	034211 75	93	90	97
AMPS 3Ø @240V	034027 39-39-26	033395 39-39-26	034081 30-30-20	033107 39-39-26	033660 39-39-26	033243 49-49-32	033292 40-52-40	034244 40-52-40	036268 54-64-54	033106 52-52-52	039580 65-65-65
PLATE WxD	39"×24"	42"×24"	45"×18"	45"×24"	48"×24"	48"×30"	57"×24"	60"×24"	60"×30"	69"×24"	72"×30"
OVERALL WIDTH	42 1/2"	42 1/2"	48 1/2"	48 1/2"	48 1/2"	48 1/2"	60 1/2"	60 1/2"	60 1/2"	72 1/2"	72 1/2"
OVERALL DEPTH	30 5/8"	30 5/8"	24 5/8"	30 5/8"	30 5/8"	36 5/8"	30 5/8"	30 5/8"	36 5/8"	30 5/8"	36 5/8"
BELLY BAR	$311	$311	$327	$327	$327	$327	$386	$386	$386	$435	$435
CUTTING BOARDS (8"deep): Richlite	$502 015066	$502 015066	$522 007772	$522 007772	$522 007772	$522 007772	$627 015074	$627 015074	$627 015074	$698 014866	$698 014866
Stainless Steel 14 ga.	$631 009238	$631 009238	$654 007693	$654 007693	$654 007693	$654 007693	$777 007837	$777 007837	$777 007837	$870 007692	$870 007692
EXTENDED FLUE (Up To 12" H - 4 weeks)	$631	$631	$654	$654	$654	$654	$777	$777	$777	$870	$870
HIGH INPUT Call for kW/Amp rating	$8,515	$9,323	$9,023	$9,289	$10,175	N/A	036187 $10,968	$12,012	N/A	$13,365	N/A
LEGS 4" *S/S (set of 4)*	$158 052386	$158 052386	$158 051201	$158 052386	$158 052386	$158 052442	$158 052386	$158 052386	$158 052442	$158 052386	$158 052442
PLATE SHELF-14 ga. (8"deep) (with outrigger legs)	$631 009239	$631 009239	$654 002704	$654 002704	$654 002704	$654 002704	$777 001223	$777 001223	$777 001223	$870 007233	$870 007233
SECURITY PACKAGE	$698 036209	$698	$724 035283	$724 035283	$724 035283	$724 035283	$859 035300	$859 035300	$859 035300	$963 032984	$963 032984
STAND – S/S w/shelf **& CASTERS**	$1,275 050601	$1,275 050601	$1,388 050618	$1,388 050602	$1,388 050602	$1,388 050645	$1,675 050603	$1,675 050603	$1,675 050646	$1,878 050604	$1,878 050647
STREAKS (*price per*)	$48	$48	$48	$48	$48	$48	$48	$48	$48	$48	$48
THERMOSTATS	4	4	4	4	4	4	5	5	5	6	6
VOLTAGE 480	$9,296 033450	$10,225 036137	$9,880 039524	$10,186 035981	$11,204 033431	$13,954	$12,453 033370	$13,192 036176	$16,432 033459	$14,625 036153	$20,036 036050
SHIP WEIGHT	425 lbs.	485 lbs.	485 lbs.	485 lbs.	485 lbs.	600 lbs.	610 lbs.	610 lbs.	650 lbs.	760 lbs.	845 lbs.

TEPPANYAKI GRIDDLE	**Sizes range from 24" × 24" to 72" × 30"**
MIRACLEAN® Plate	**$5.75 per square inch**
Polished Steel Plate	**$4.75 per square inch**
Front Trough	$545.00
Heating Section 24"x18" *(electric only)*	$2,230.00
Perimeter	$458.00
Deposit to put order into production	50%
Balance due to release shipment.	

Note: Customer must provide specifications and approve drawings.

PORTABLE GRIDDLE

Stand Optional

STANDARD FEATURES

- Trivalent chromium surface, ¾" steel plate
- Stainless Steel cabinet
- 2" front trough only
- 4 ½" high back splash
- Keating scraper and blades
- Hamburger spatula
- Egg turner spatula
- Palmetto brush
- Keating Klenzer sample

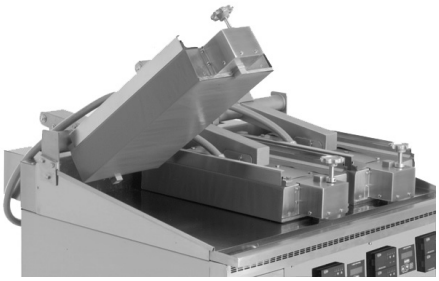
OPTIONS

- Cantilevered S/S stand on casters Part #000343
- 480 voltage available

Portable Griddle	
List Price	**$7,380**
kW 240/1Ø 003458	10.7
AMPS 240/1Ø	45
kW 240/3Ø 003461	10.7
AMPS 240/3Ø	26-26-26
No. of T-stats	3
Working Height	44 ½"
Overall Height	49 ¾"
Width	33 ¼"
Depth	27 ¼"
Ship Weight	230 lbs.
Cantilevered Stand on Casters	$1,034 000343

For kW rating @ 208V, multiply by .752.

TOP-SIDE™ COOKER



STANDARD FEATURES

- Trivalent chromium surface on high carbon ⅜" steel plate
- Stainless Steel finish
- Three Top-Side™ cooking sheets
- Remote control box for each head
- Available for mounting onto 30" deep griddles with 24" deep plate only
- Quick height adjusters

OPTIONS

- Streaked surface
- Control box location
- Customized models

MICRO LEVELER Full Head Adjustment For Even Cooking!

Top-Side™ Cooker(s) requires Mounting Assembly which will add 3 ¾" in depth to rear of griddle. Top-Side™ Cooker is usually positioned over element/thermostat of griddle. Depending on location, additional thermostats may be required.

Call **1-800-KEATING** for assistance.

Description	Part No.	kW* 240V	AMPS 240V	T-stats	Width	Depth	Ship Wt	Price
Top-Side™ Cooking Head 208-240/1	033638	4.8	20	1	10 ½"	20"	50 lbs.	**$4,648**
Top-Side™ Cooking Head Auto Lift	033958	4.8	20	1	10 ½"	20"	70 lbs.	**$6,060**
Top-Side™ Mounting Assembly 24	033676				24 ¾"	34 ⅝"	70 lbs.	**$1,349**
Top-Side™ Mounting Assembly 27	033677				27 ¾"	34 ⅝"	70 lbs.	**$1,349**
Top-Side™ Mounting Assembly 30	033678				30 ¾"	34 ⅝"	70 lbs.	**$1,349**
Top-Side™ Mounting Assembly 36	033679				36 ¾"	34 ⅝"	70 lbs.	**$1,349**
Top-Side™ Mounting Assembly 42	033680				42 ¾"	34 ⅝"	90 lbs.	**$1,645**
Top-Side™ Mounting Assembly 48	033681				48 ¾"	34 ⅝"	90 lbs.	**$1,645**
Top-Side™ Mounting Assembly 60	033682				60 ¾"	34 ⅝"	110 lbs.	**$2,069**
Top-Side™ Mounting Assembly 72	033557				72 ¾"	34 ⅝"	110 lbs.	**$2,069**
Streaks - 1 per inch	007480							**$48**
Streaks - 2 per inch	017220							**$48**
Cooking Sheets (12 per pack)	012119							**$326.00**

For kW rating @ 208V, multiply by .752.

DROP-IN MIRACLEAN® GRIDDLES (GAS & ELECTRIC)

All the same standard MIRACLEAN® features! See page 17

OPTIONS

- Streaker griddle
- 480 voltage
- Trough options
- Additional thermostats for gas models
- High input elements (electric only)
- Customized models
- Remote mount control panel cannot exceed 5". Cabinets must be reinforced to support the weight of the griddle and located under an exhaust hood for proper ventilation.

MODELS	27×31DI	36×25DI	36×31DI	42×31DI
List Price	**$6,115**	**$7,875**	**$8,118**	**$8,891**
BTU Input (NG)	034206 60,000	033661 55,000	035980 60,000	90,000
BTU Input (LP)	033978 60,000	034173 55,000	039456 60,000	90,000
kW Input @ 240V	7.1	8.2	10.7	14.3
Amps 3Ø @ 240V	035263 15-26-15	033996 20-20-20	033299 26-26-26	033342 39-39-26
Plate WxD	24"×24"	33"×18"	33"×24"	39"×24"
Overall Width	29"	38"	38"	44"
Overall Depth	31 1/2"	25 1/2"	31 1/2"	31 1/2"
Cut Opening	26 3/4"×29 1/4"	35 3/4"×23 1/4"	35 3/4"×29 1/4"	41 3/4"×29 1/4"
Finish Opening	28"×30 1/2"	37"×24 1/2"	37"×30 1/2"	43"×30 1/2"
Thermostats *(gas)*	2	2	2	2
Thermostats *(electric)*	2	3	3	4
*Voltage 480 *(electric only)*	$7,032	$9,056	034183 $9,334	$10,225
*High Input *(electric only)*	$6,331	$8,199	$8,442	$9,324
Streaks - *price per streak*	$48	$48	$48	$48
Ship Weight	275 lbs.	290 lbs.	345 lbs.	435 lbs.

*Call 1-800-KEATING for kW/Amp rating.
For kW rating @ 208V, multiply by .752.

DROP-IN FRYERS / CUSTOM PASTA™ SYSTEM (GAS & ELECTRIC)

STANDARD FEATURES

- Built-in Melt Cycle
- Stainless Steel vessel
- Stainless Steel heat transfer tubes or heating elements
- Stainless Steel High Limit control
- Stainless Steel thermostat
- Extra large Cold Zone
- Split Baskets or Full-Size Basket
- Grid Screen
- Temperature control system ±2°F
- 100% safety pilot shut-off
- Full port front drain valve
- Drain clean-out rod
- Keating Klenzer and Sea Powder samples
- 208-240V three phase input on electric models

NO CHARGE OPTIONS

- Single phase
- LP Gas

OPTIONS

- Basket-Lift - Pasta Cooker Only
- 480 voltage
- Portable filter
- Digital solid state timer
- Extra large drain on 18" models
- Spark ignition available on TS and BB gas Drop-In fryers

MODELS	10×11BBDI	14BBDI	14 PASTA DI
List Price *(Natural Gas)*	**$2,970**	**$4,081**	**$5,564**
List Price *(Electric)*	**$3,003**	**$4,193**	**$6,855**
BTU Input (Natural Gas)	036479 54,000	036058 87,000	026817 109,000
BTU Input (LP Gas)	50,000	90,000	020841 109,000
kW Input @ 240V (3Ø)	8.9	15.5	15.5
Amps 3Ø @ 240V	036395 22-22-22	037568 37-37-37	008448 33-56-33
Oil / Water Capacity (Gas)	26 lbs.	38 lbs.	5.5 gal.
Oil / Water Capacity (Electric)	30 lbs.	44 lbs.	7 gal.
Cooking Area	10 3/4"×11 3/4"	14"×14"	14"×14"
Counter Top, Cut Depth	20"	22 1/4"	22 1/4"
Counter Top, Cut Width	11 3/4"	14 3/4"	14 3/4"
Ship Weight	110 lbs.	125 lbs.	125 lbs.

ELECTRICAL INFORMATION

For kW rating @ 208V, multiply by .752.
480 voltage is available.

BAIN MARIE/HOT FOOD WELL

STANDARD FEATURES

- Compact design
- 9" deep Stainless Steel well, cabinet
- Polished Stainless Steel backsplash and canopy
- Full port front drain valve
- Easy draining and cleaning
- 12"x20" well opening holds standard full, double or triple sized pans
- Adjustable temperature control

OPTIONS

- 480 voltage available

DESCRIPTION: B1	B2 HI
List Price	**$1,162**	**$1,473**
Voltage	120V	240V
kW Input @ 240V	1.1	1.8
Amps @ 240V	9	9
Thermostat	N/A	No charge
Height	16 5/8"	16 5/8"
Depth	30 3/8"	30 3/8"
Width	13"	13"
Ship Weight	60 lbs.	60 lbs.

For kW rating @208V, multiply by .752.

GAS OR ELECTRIC HOT PLATE

MG2 24 gas model shown.

STANDARD FEATURES

- Two and four burner models available
- Heavy duty burners or electric elements
- Manual gas valve on gas models
- Infinite temperature controls on electric models
- Stainless Steel Cabinet

OPTIONS

- Spark ignition on gas models
- 480 voltage

MODELS	MG2 24	MG2 E24	MG2 30	MG2 E30	MG4 24	MG4 E24	MG4 30	MG4 E30
List Price	**$906**	**$906**	**$906**	**$906**	**$1,840**	**$1,840**	**$1,840**	**$1,840**
BTU Input (NG)	30,000	N/A	032886 30,000	N/A	60,000	N/A	033468 60,000	N/A
BTU Input (LP)	30,000	N/A	034037 30,000	N/A	60,000	N/A	60,000	N/A
kW Input @ 240V	N/A	6.2	N/A	6.2	N/A	10.4	N/A	10.4
Amps 1∅ @ 240V	N/A	003693 20	N/A	032498 20	N/A	036165 40	N/A	40
Height	16 5/8"	16 5/8"	16 5/8"	16 5/8"	16 5/8"	16 5/8"	16 5/8"	16 5/8"
Depth	24 1/2"	24 1/2"	30 1/2"	30 1/2"	24 1/2"	24 1/2"	30 1/2"	30 1/2"
Spark Ignition (SI)	$126	N/A	$126	N/A	$126	N/A	$126	N/A
Width	13"	13"	13"	13"	26"	26"	26"	26"
Ship Weight	70 lbs.	60 lbs.	80 lbs.	70 lbs.	150 lbs.	135 lbs.	160 lbs.	145 lbs.

For kW rating @ 208V, multiply by .752.

CUSTOM PASTA SYSTEM

(GAS & ELECTRIC)

STANDARD FEATURES

- Automatic water fill with manual override
- Patented cook cycle with dual thermostatic control
- Starch overflow drain
- Digital solid state timers
- Indicating lights
- Stainless Steel High Limit control
- Stainless Steel heat transfer tubes & elements
- Stainless Steel thermostat and High Limit bulb
- Stainless Steel vessel and cabinet
- Stainless Steel grid screen and drain clean-out rod
- Low level water safety shut-off
- Full port front drain valve
- Full or Split perforated baskets
- Keating Klenzer & Sea Powder samples

NO CHARGE OPTIONS

- Manual Fill

OPTIONS

- Basket-Lifts
- Casters (Polyurethane) with brakes
- Common drain manifold battery of 2 $282
  battery of 3 $566
- Custom Pasta™ System batteried at no additional charge
- Drainboard
- Drop-ins on 14" only
- Faucet *(Jointed Neck)*
- Flue 36" high $306
- Individual serving baskets
- 480 Voltage
- Rinse Tank
- Rinse Tank Overflow Tube $170
- Spark ignition on gas models
- Single Phase Models Available
- Water depth 7 1/2"
  14" $400
  18" $450
  20" $450
  24" $450

Casters Optional

CUSTOM PASTA SYSTEM	14 PASTA		18 PASTA		20 PASTA		24 PASTA	
	GAS	ELEC.	GAS	ELEC.	GAS	ELEC.	GAS	ELEC.
List Price	**$5,858**	**$6,233**	**$7,307**	**$7,660**	**$8,337**	**$8,684**	**$9,386**	**$10,279**
BTU Input (NG)	017251 109,000	N/A	014300 135,000	N/A	018669 135,000	N/A	025786 165,000	N/A
BTU Input (LP)	008020 109,000	N/A	039434 90,000	N/A	016111 90,000	N/A	145,000	N/A
kW Input @ 240V	N/A	15.5	N/A	21.4	N/A	21.4	N/A	28.6
Amps 3∅ @ 240V	N/A	001846 33-56-33	N/A	001847 52-52-52	N/A	017635 52-52-52	N/A	032840 79-79-52
Water Capacity	5.5 gal.	7 gal.	8.5 gal.	10.6 gal.	13.5 gal.	17 gal.	19.0 gal.	24 gal.
Overall Height	46 1/2"	46 1/2"	46 1/2"	46 1/2"	46 1/2"	46 1/2"	46 1/2"	46 1/2"
Depth	31 1/2"	31 1/2"	33 1/2"	33 1/2"	35 1/2"	35 1/2"	39 1/2"	39 1/2"
Width	15 3/8"	15 3/8"	19 3/8"	19 3/8"	21 3/8"	21 3/8"	25 3/8"	25 3/8"
Basket-Lift	$1,450	$1,450	$1,450	$1,450	$1,450	$1,450	$1,450	$1,450
Casters 5" *(set of 4)* 039542	$218	$218	$218	$218	$218	$218	$218	$218
Drainboard S/S (12"D)*	$487	$487	$487	$487	$487	$487	$487	$487
Faucet	$406	$406	$406	$406	$406	$406	$406	$406
Rinse Tank	$2,727	$2,727	$3,062	$3,062	$3,146	$3,146	$4,040	$4,040
Sauce Warmer	N/A	$2,683	N/A	N/A	N/A	N/A	N/A	N/A
Spark Ignition (SI)	$126	N/A	$126	N/A	$126	N/A	$126	N/A
Voltage 480	N/A	$7,168	N/A	$8,810	N/A	$9,987	N/A	$11,822
Ship Weight	200 lbs.	140 lbs.	235 lbs.	215 lbs.	250 lbs.	235 lbs.	300 lbs.	285 lbs.

*On batteries, add $11.50 for each additional drainboard inch after first unit. For kW rating @ 208V, multiply by .752.

CUSTOM PASTA SYSTEM ACCESSORIES

Description	Part No.	Ship Weight	Price
Basket, 14 Bulk Pasta 12 3/8" L × 12 3/8" W × 5 3/8" D *(cannot be used with basket-lift)*	019528	4 lbs.	$390.00
Basket, 14 Split Pasta 11 7/8" L × 6 1/4" W × 5 3/8" D	037636	3 lbs.	$215.00
Basket, 14 Split Pasta 13" L × 6 1/2" W × 7 1/2" D (*with special handles*)	016496		$208.50
Basket, 18 Bulk Pasta 15 3/8" L × 15 3/8" W × 5 3/8" D *(cannot be used with basket-lift)*	019440	8 lbs.	$450.25
Basket, 18 Split Pasta 15 3/8" L × 8" W × 5 3/8" D	018228	4 lbs.	$262.50
Basket, 20 Bulk Pasta 17 5/8" L × 17 5/8" W × 5 3/8" D *(cannot be used with basket-lift)*	014765	9 lbs.	$530.00
Basket, 20 Split Pasta 17 5/8" L × 9 1/4" W × 5 3/8" D	018229	5 lbs.	$277.00
Basket, 24 Split Pasta 21 5/8" L × 11 1/4" W × 5 3/8" D	018230	7 lbs.	$395.25
S/S Individual Serving Holder: 4" × 4" × 5"	007971	2 lbs.	$92.50
S/S Individual Serving Holder: 4" × 4"× 7 1/2"	018036	2 lbs.	$135.00
S/S Individual Serving Holder: 5" L × 6" W × 5" D with hook	010281	2 lbs.	$155.25
S/S Individual Serving Holder: 6" L × 6" W × 5" D	015169	2 lbs.	$148.00
S/S Individual Serving Holder: Round 5 1/2" × 7"	013818	2 lbs.	$157.75
14 Full Custom Pasta System Carousel *(holds 9)*	018207	4 lbs.	$252.75
18 & 20 Full Custom Pasta Carousel (*holds 16*)	018873		$367.00
Custom Pasta System Pockets	005253	1/2 lb.	$13.25
Pasta Sensor Brush	009297	1/4 lb.	$15.75
Screen, 14 Grid S/S pasta	004619	1 lb.	$128.75
Screen, 18 Grid S/S pasta	004620	2 lbs.	$131.00
Screen, 20 Grid S/S pasta	034785	2 lbs.	$128.75
Screen, 24 Grid S/S pasta	034786		$107.75

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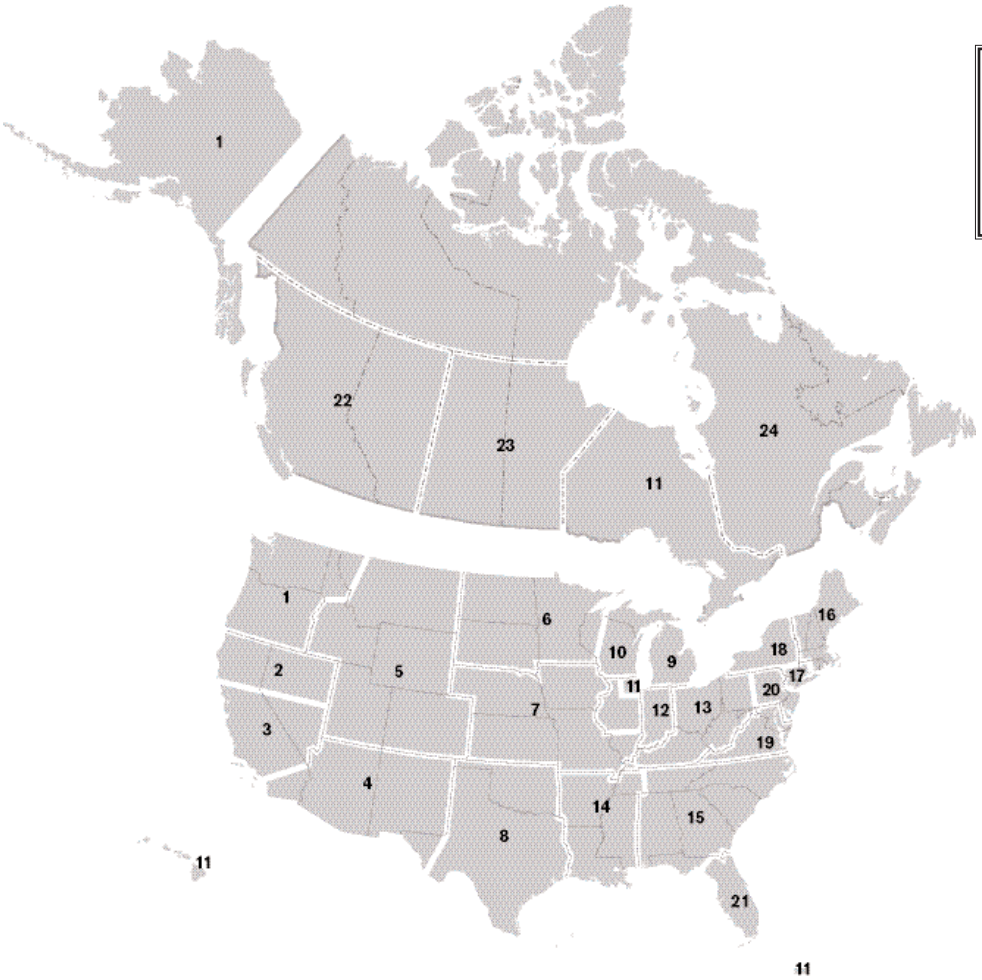

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