

Quality isn't
expensive,
it's

priceless!



The Keating Instant Recovery® Fryer is a low-temperature specialist. It lets you fry at temperatures from 325°F to 335°F, so you can turn out portion after portion without shortening breakdown. While saving on energy costs, the Keating Instant Recovery® Fryer is designed to give you the best tasting, best looking fried foods.

Instant Recovery® Fryers by **KEATING**
OF CHICAGO, INC.®

Our classic design, our innovative technology, and Keating craftsmanship are why we build better fryers.

We know what you need in a fryer. You need a fryer that will maintain an accurate temperature. You need a fryer with a large Cold Zone that will keep debris out of the cooking zone. You need a fryer that won't waste shortening. And finally, you need a fryer that is safe, easy to operate and simple to clean. We know your needs, and we have the answers.

Begin with our name - Instant Recovery® means continuous performance. Our patented system of burners and heat transfer surfaces means no waiting between loads for the fryer to regain temperature. Keating Instant Recovery® Fryers recover to thermostat temperature before the product is removed.

KEATING INSTANT RECOVERY® FRYERS ARE THE BEST TO FRY IN, THE BEST TO OWN.

Any fryer is only as good as the fry pot.

The design of our fry pot is simple, yet ingenious. We heat the shortening through the center of the fry pot exposing more heated surface to the shortening, while creating a Cold Zone below.

FRYER TOUGH.

We only use stainless steel in our frying vessels. Our 14 inch models are drawn from a single piece of 18 gauge stainless and formed with rounded corners. The transfer tubes in our gas units are precision welded into the fry pot. We build our fry pots right, we build them to last.

HIGHLY POLISHED STAINLESS STEEL FINISH.

Our fry pots are polished. By taking the extra time and effort to provide smooth surfaces, carbon buildup is reduced which makes cleanup far easier.

PROVEN SAFETY CONTROLS.

Close range hydraulic thermostats are accurate to $\pm 3^\circ$ from 300°F to 350°F. A high temperature limit control provides a safety shutoff. This control can be tested or reset with the push of a button.

A REAL COLD ZONE.

Keating Instant Recovery® Fryer Cold Zones are the largest per frying capacity of any competitive fryer. Crumbs are collected in the cold zone preventing them from

scorching. This reduces the transfer of flavor from the food to the shortening. Carbonization of oil is reduced and sediment can be easily cleaned from the bottom of the fryer. Keating large Cold Zones mean longer shortening life and better tasting food.

PRODUCTION ON DEMAND PLUS OIL SAVINGS.

Peaks and valleys in shortening temperature increase oil absorption and reduce the crispness of fried food. Constant, accurate temperature in the cooking zone from the beginning to the end of each load, load after load, is what to look for in fryer performance. Keating Instant Recovery® Fryers deliver by maximizing heat transfer into the frying oil.

Temperature variations end up consuming more energy and causing shortening breakdown. Keating Instant Recovery® Fryers are designed to fry at low temperatures.

THE BETTER FRYER VALUE.

The real value of Keating Instant Recovery® Fryers starts from the day of purchase and lasts through the many years of operation. Keating fryers are designed and built to give the production you need, the reliability you expect, and save oil at the same time. From the initial purchase to ongoing savings in production, Keating Instant Recovery® Fryers are your best value.



Cutaway showing cold zone area and fixed-in-place stainless steel elements on a Keating Electric Fry Pot.

Cutaway of Keating Natural Gas Model 14 Fry Pot



Keating Instant Recovery® Fryers in configurations and sizes to fit any production requirement.

From 10x11 counter model fryers to battered installations of our 34x24 units, Keating is ready to help you with your fryer selection.

We produce over 200 model variations of the Instant Recovery® Fryer in Natural Gas, LP and electric. Whether you are frying one product or an extensive selection, whether you are operating a full kitchen or a behind the counter operation, there is an Instant Recovery® Fryer system that best fulfills your needs.

Instant Recovery® options include casters, extended fronts, stainless steel sides, drainboards and oversized drains on 18 and larger units. Computerized controls and basket-lifts are available on TS Models. Common gas manifolds for battered fryers reduce connections and simplify installation.

Three filtering systems, Safe & Easy® Built-Under, Central, or Portable are available for Keating Instant Recovery® Fryers. Depending on your operation, there is one that is right for you.

There are so many options and sizes available in our equipment, why not let Keating help with the design of your Instant Recovery® Fryer system as well as other fine Keating products.



CPU Control Panel



14" Counter Top Fryer



Safe & Easy® Filter



*Three 18 TS with Built in
Central Filter*



14 TS with Basket Lift Arm

MODEL AA

- Available in gas only.
- No electric connections needed (except for filter batteries).
- Millivolt system.
- On-Off switch.
- Stainless Steel thermostat.

MODEL BB

- Pilot-On indicating light (Gas).
- Momentary switch.
- Built-in Melt Cycle.
- Dual contactors (Electric) for extra safety.
- Stainless Steel thermostat.

MODEL TS

- Indicating lights:
 - Power-On 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) for extra safety.
- Stainless Steel thermostat.

MODEL IFM

- Gas only.
- Exclusive new burner technology.
- Highest efficiency.
- 14" model Energy Star qualified
- Indicating lights.
- Digital timers.
- Easy one button on/off operation.
- Instant-On™ immediate thermostat response.

STANDARD FEATURES FOR FLOOR MODEL FRYERS

- Melt cycle standard on TS and BB.
- Highly polished S/S vessel and front
- Stainless steel cabinets.
- Patented highly polished S/S heat transfer tubes.
- Polished S/S fixed heating elements (electric).
- Extra large Cold Zone.
- Resettable S/S High Limit Control.
- One pair of Split Baskets or one Full-Size Basket.
- Grid screen over tubes/heating elements.
- Patented accurate temperature control system ±3°F.
- Ideal 35" working height on floor models.
- 19 3/8" working height on counter models.
- 3/4" gas connection on single fryers.
- 100% safety pilot shut-off.
- 1" full port front drain valve on 10"x11" and 14"; 1 1/4" for 18" and larger. (Rear drain on Safe & Easy® Under Fryer Filter and Central Filter models.)
- Drain Clean-out Rod.
- Sample can of Keating Klenzer and Sea Powder.
- 208-240V Standard input on electric fryers.
- Legs with adjustable feet.

OPTIONS

- Basket-Lift on 14 through 24 TS fryers.
- Fryers battered at no extra charge.
- Three filters available:
 - Safe & Easy® Under Fryer, Central, and Portable.
- 2" Extra large drain valve on 18" or larger fryers.
- Front extensions available to match larger fryers.
- Energy saving spark ignition available on BB and TS gas fryers.
- Manufactured gas models available.
- Common gas manifold available for battered equipment - customer can specify location.
- Single-phase available.
- 380 or 480 voltage.
- Security Package
- Polyurethane casters with brakes.

STANDARD FEATURES FOR COUNTER MODEL FRYERS

All models: same production as floor units.

CM Gas Fryer Features

- On-Off switch.
- Millivolt system.
- No electrical connection needed.

CM BB Electric Fryer Features

- Melt cycle standard.
- Power-On Lighted Switch
- Momentary Switch
- 220V control circuit.

CM TS Electric Fryer Features

- Melt cycle standard.
- Two digital timers.
- Four indicating lights.
- 220V control circuit.

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"Serving Those Who Serve The Very Best"

MODEL AA

Model # and Description	Oil Capacity	BTU Input	Height	Depth	Width
10x11AA Natural Gas	26 lbs.	54,000	46 1/2"	26 1/2"	12 3/8"
14AA Natural Gas	38 lbs.	87,000	46 1/2"	28 3/4"	15 3/8"
18AA Natural Gas	68 lbs.	134,000	46 1/2"	32 1/2"	19 3/8"
20AA Natural Gas	100 lbs.	134,000	46 1/2"	34 1/2"	21 3/8"

MODEL BB

Model # and Description	Oil Capacity	BTU Input	kW 240V	AMPS 240V	Height	Depth	Width
10x11BB Natural Gas	26 lbs.	54,000			46 1/2"	26 1/2"	12 3/8"
10x11BB 208-240/3	30 lbs.		8.9	21-21-21	46 1/2"	25 1/4"	12 3/8"
14BB Natural Gas	38 lbs.	87,000			46 1/2"	28 3/4"	15 3/8"
14BB 208-240/3	44 lbs.		15.5	37-37-37	46"	31 1/2"	15 3/8"
18BB Natural Gas	68 lbs.	134,000			46 1/2"	32 1/2"	19 3/8"
18BB 208-240/3	78 lbs.		21.4	52-52-52	46"	35 1/4"	19 3/8"
20BB Natural Gas	100 lbs.	134,000			46 1/2"	34 1/2"	21 3/8"
20BB 208-240/3	110 lbs.		21.4	52-52-52	46"	37 1/4"	21 3/8"
24BB Natural Gas	130 lbs.	167,500			46 1/2"	38 1/2"	25 3/8"
24BB 208-240/3	140 lbs.		28.6	79-79-52	46"	41 1/4"	25 3/8"
34x24BB Natural Gas	195 lbs.	201,000			46 1/2"	38 1/2"	35 3/8"
34x24BB 208-240/3	210 lbs.		35.7	79-103-79	46"	41 1/4"	35 3/8"

MODEL TS

Model # and Description	Oil Capacity	BTU Input	kW 240V	AMPS 240V	Height	Depth	Width
10x11TS Natural Gas	26 lbs.	54,000			46 1/2"	26 1/2"	12 3/8"
10x11TS 208-240/3	30 lbs.		13.6	33-33-33	46 1/2"	25 1/4"	12 3/8"
14TS Natural Gas	38 lbs.	87,000			46 1/2"	28 3/4"	15 3/8"
14TS 208-240/3	44 lbs.		23.2	56-56-56	46"	31 1/2"	15 3/8"
18TS Natural Gas	68 lbs.	134,000			46 1/2"	32 1/2"	19 3/8"
18TS 208-240/3	78 lbs.		28.6	79-79-52	46"	35 1/4"	19 3/8"
20TS Natural Gas	100 lbs.	134,000			46 1/2"	34 1/2"	21 3/8"
20TS 208-240/3	110 lbs.		28.6	79-79-52	46"	37 1/4"	21 3/8"
24TS Natural Gas	130 lbs.	167,500			46 1/2"	38 1/2"	25 3/8"
24TS 208-240/3	140 lbs.		35.7	79-103-79	46"	41 1/4"	25 3/8"
34x24TS Natural Gas	195 lbs.	201,000			46 1/2"	38 1/2"	35 3/8"
34x24TS 208-240/3	210 lbs.		42.8	103-103-103	46"	41 1/4"	35 3/8"

MODEL IFM

Model # and Description	Oil Capacity	BTU Input	kW 240V	AMPS 240V	Height	Depth	Width
14IFM	38 lbs.	79,000			46 1/2"	28 3/4"	15 3/8"
18IFM	68 lbs.	118,000			46 1/2"	35 1/4"	19 3/8"
20IFM	100 lbs.	118,000			46 1/2"	34 1/2"	21 3/8"

COUNTER MODEL FRYERS

Model # and Description	Oil Capacity	BTU Input	kW 240V	AMPS 240V	Working Height*	Height	Depth	Width
10x11CMG Natural Gas	26 lbs.	54,000			19 3/8"	27 3/8"	25 1/4"	12 3/8"
10x11CM BB 208-240/3	30 lbs.		8.9	21-21-21	19 3/8"	27 1/4"	25 1/4"	12 3/8"
10x11CM TS 208-240/3	30 lbs.		13.6	33-33-33	19 3/8"	27 1/4"	25 1/4"	12 3/8"
14CMG Natural Gas	38 lbs.	87,000			19 3/8"	27 3/8"	27 1/2"	15 3/8"
14CM BB 208-240/3	44 lbs.		15.5	37-37-37	19 3/8"	27 1/4"	27 1/2"	15 3/8"
14CM TS 208-240/3	44 lbs.		23.2	56-56-56	19 3/8"	27 1/4"	27 1/2"	15 3/8"

*Denotes height from top of counter to top of fryer.

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

Keating manufactures and distributes worldwide MIRACLEAN® Griddles, Instant Recovery® Fryers, Keep Krisp® Food Warmers, Custom Pasta™ Systems, Safe & Easy® Filters and Supplies.

For information about Basket-Lift, Computer or Drop-In Fryers call 1-800-KEATING.

