



*"Serving Those Who Serve The Very Best"®*

# Operating & Programming Instructions

Meridian.®  
10 Product Cooking Controller



THE UNAUTHORIZED USE OR DUPLICATION OF THE SOFTWARE DESCRIBED HEREIN, OR THIS MATERIAL, IS STRICTLY PROHIBITED.



NOTE: Not all features are available on all models.

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## INTRODUCTION

### INSTALLATION

#### Tools Required - Straight Screwdriver

1. Turn appliance power OFF.
2. Connect the wire harness to the controller.
3. Attach the 2 provided tinnerman nuts to the controller.  
Be sure to line up the holes.
4. Hold the controller against the front panel.
5. Secure the controller to the appliance using the 2 provided screws.

### PROGRAMMING CODES

Product Programming	1 7 2 4
System Programming	3 2 2 8
Boil Mode	1 7 2 4

### CLEANING THE CONTROLLER

Using a clean damp cloth, wipe down your controller daily.  
Do not allow oil to build up on any part of the controller.



**NEVER** use chemical or abrasive cleaners on your controller. The controller's overlay may be damaged.

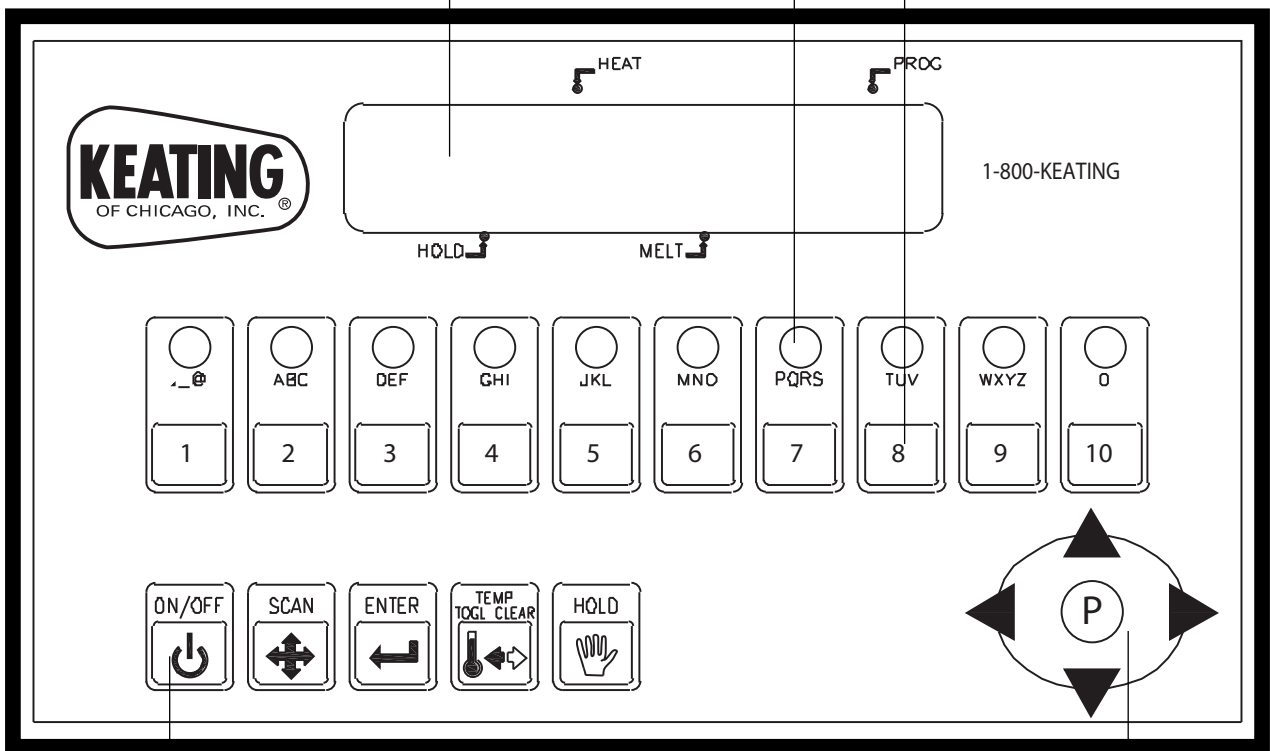
**NOTE:** Not all features are available on all models.

# CONTROLLER KEY DESCRIPTIONS

**LARGE LED DISPLAY:** 8-character, 14-segment. Displays programming and cook cycle information.

**INDICATOR LIGHTS:** Lit when there's an active cook cycle and in programming mode.

**PRODUCT KEYS:** Press to start a cook cycle. Also used in programming.



**FEATURE KEYS:** Used to access programming functions and controller features.

**PROGRAMMING CENTER:** Easy cell phone-like programming. Access programming mode and change cooking parameters.

NOTE: Not all features are available on all models.

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## **CONTROLLER FEATURES**

### **Automatic Least Hold Display**

Product with the least amount of cook time remaining will be shown in the display. Pressing and holding the SCAN key allows you to view each active product's remaining cook time.

### **Fahrenheit or Celsius Temperature Display**

The controller can be configured to display the temperature in degrees Fahrenheit or Celsius (accessible through System Programming mode).

### **Melt Cycle**

If the vat temperature is below the Melt Limit Temperature and the controller is ON, it will control the melting of the shortening.

### **Programmable Action Alarms**

Up to three action alarms can be programmed for each product key. An action alarm alerts the operator to perform some action at a pre-programmed time.

### **Programmable Appliance Type**

A specific type of appliance; i.e. gas, electric or generic can be programmed into the controller.

### **Programmable Filter Lockout Cycle Count**

Ensure good-tasting food is always served to your customers by requiring the shortening to be filtered after "x" amount of times. Any product key with Filter Lockout programmed will cease to operate until the shortening is filtered. A filter lockout cycle count (valid range 0 to 99) can be programmed for each product key. To disable filter lockout, enter 0 for the filter lock-out count.

### **Programmable Global Filter Lockout**

A single filter lockout cycle count can be programmed to apply globally to all product keys.

### **Programmable Hold Times**

Product key hold times can be programmed to track product quality through a specified holding period. Hold time countdown begins as soon as the cook cycle is complete. The controller will sound an alarm when the product's hold time has expired alerting the operator to discard the product.

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## **CONTROLLER FEATURES (cont.'d)**

### **Programmable Operating Mode**

The controller can be programmed to operate as either a controller or timer.

### **Programmable Pressure Valve**

The pressure valve state for each stage on each product key can be programmed. The valve can be open or closed.

***NOTE: The valve is normally open when not cooking.***




















### **Programmable (FAST.Flex)™ Timing Mode**

Flex or straight timing can be configured for each stage on each product key. To insure consistent, high-quality food product, flex time will adjust the actual cook time taking into consideration the temperature variation due to load size, initial product temperature, product moisture content, and other factors affecting the cook cycle. If cooking by straight time, the controller will cook only for the specified time without adjusting for these variances.

NOTE: Not all features are available on all models.

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## DISPLAY DESCRIPTIONS

	Controller is in Operating Mode. Actual vat temperature is more than 10 degrees below the programmed vat temperature.
  	Controller is in Operating Mode. Actual vat temperature is within the proper cooking temperature range. The vat is ready to start a cook cycle.
	Controller is in Operating Mode. Actual vat temperature is more than 40 degrees above the highest programmed vat temperature. A continuous audible alarm will sound.
	Controller's probe is either open or shorted. Display will be accompanied with an audible alarm if shorted. Check or replace the probe.
	Controller is in Operating Mode and a cook cycle is in progress.
	Controller is in Operating Mode and a cook cycle has been completed.
	Controller is waiting for a pass code to be entered.
	Controller is in Product Key Programming Standby mode.
	Stage cooking time (1-10) is displayed.
	Stage cooking temperature (1-10) is displayed.
	Stage timing mode (1-10) (flex or straight) is displayed.
	Solenoid condition (1-10) (open or close) is displayed.
	Action alarm status is displayed.
	After fryer is filtered, this display prompts you to refill the fryer with shortening.
	Controller is in System Programming Standby Mode.
	Controller is in Fahrenheit or Celsius Programming Mode.
	Controller is in Appliance Type Programming Mode.

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## OPERATING THE CONTROLLER

### Starting a Cook Cycle



To start a cook cycle, simply press the product key for the product you wish to cook. If the key is programmed, the correct cooking time will be displayed (example: 2:00) and will immediately start to count down in minutes and seconds. *DONE* will display when the cook cycle has ended.

The pressure solenoid will also close if programmed to do so, or a basket lift will lower if so equipped.

If *DONE* is displayed immediately and the unit starts to signal, the product key being pressed is not programmed.

### Stop a Cook Cycle

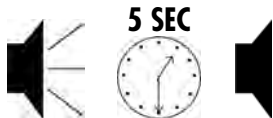
Press and hold an active product key for 3 seconds.

### Respond to a DONE Alarm

Cancel the signal by pressing the same product key used to start the cook cycle.

### Action Alarms

If the unit is programmed with action alarms, the action alarms will signal at a preset time during the cooking cycle. This signal, a dual rhythm beeping, will last 5 seconds and then self-cancel. The display will flash the action alarm time and the unit will then start counting toward 0:00.




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### Holding Timers

If the unit is programmed with holding times, they will automatically start counting upon expiration of the cooking cycle. When there are active hold times, the HOLD indicator will be lit. To view all active hold times, press and



hold the key. Upon expiration, the timer will display *HOLD* and pulse with an audible tone.

To cancel, press the  key.

NOTE: Not all features are available on all models.

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# OPERATING THE CONTROLLER

## Boil Mode

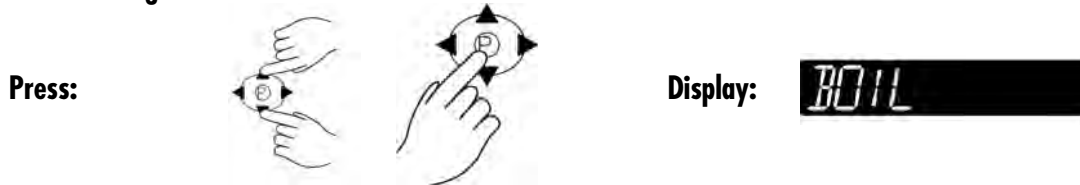
**CAUTION:** PLEASE CONSULT AND FOLLOW KEATING'S GUIDELINES FOR CLEANING AND BOILING OF THE FRY VATS IN YOUR FRYER MANUAL. The boil function accurately maintains the fryer temperature at 190°F (88°C) to assist in the cleaning of fry vats. To start the boil process, turn the appliance OFF. Empty the fry vat of shortening. Once the vat is emptied of shortening and refilled with cold water, the controller and fryer may now go into boil mode.

**NOTE:** The fry vat will maintain a temperature of 190°F (88°C) to allow the boil function to be performed.

To Enter Boil Mode: Press and hold the P key for 3 seconds. *COUNTS* will be displayed.



Press the up or down arrow keys until *BOIL* is displayed, then press the P key. *BOIL* will be displayed, and boil mode will begin.



To Exit Boil Mode: Press ON/OFF to stop Boil Mode.

To Turn Appliance Off: The controller will no longer have [boil] in the display. Turn the appliance off. Empty the water from the vat, wipe all remaining water from the vat. Once dry, refill the vat with shortening.

### CAUTION

**Refill the vat with shortening ONLY when it is completely dry.**

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## OPERATING THE CONTROLLER

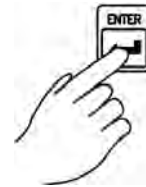
### Fill Mode

If the controller is programmed for filter lockout, *FILTER* will appear in the display after the pre-programmed number of cook cycles allowed. The controller will stop operating until the fryer is filtered. After filtering, the display will read *FILL*. **At this time, the fryer MUST be refilled with shortening.** When this step is complete, press ENTER to resume normal operations.

Display:



Press:



---

### Product Counts

To Check Product Counts, press and hold the



key for 3 seconds. *COUNTS* will be displayed.

Display:



Press the P key. *PROD 1* will be displayed then the number of cooks that were completed on that key.

Display:



NOTE: Not all features are available on all models.

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# OPERATING THE CONTROLLER

## Product Counts

**Resetting the Product Counts:** Once you go through all keys, the display will show *CLAPROD* then *NO*. You can use the left and right arrow keys to toggle between *YES* and *NO*. Choose *YES* to reset your product count or *NO* to save the cook counts that have already been completed.



Then press the P key.



The display will show *GLOBAL X*. This is the total product count of all keys combined. Press the P key again.



*CLRGLOBL* then *NO* will be displayed. You can use the left and right arrow keys to toggle between *YES* and *NO*. Choose *YES* to reset your total product count or *NO* to save the total cook counts that have already been completed.



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# OPERATING THE CONTROLLER

## Product Counts

Then press the P key.

Press:



*TOTAL X 10* is displayed, then a number. Press the P key again.

Display:

*TOTAL X 10*

Press:

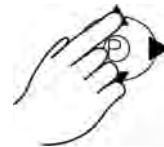


To Exit Product Counts: *COUNTS* will be displayed. Press the up arrow key.

Display:

*COUNTS*

Press:

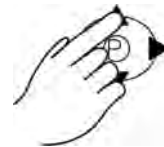


*EXIT* will be displayed. Press the P key. The controller will exit counts mode.

Display:

*EXIT*

Press:



NOTE: Not all features are available on all models.

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## PRODUCT KEY PROGRAMMING

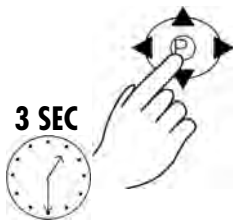
**NOTE:** 10 button controllers have a single, dual-purpose display that will alternate information.

For example:  then 

*Some controllers may have different options listed. Depending on the model, you can either press the P key to change all programmable settings or you can scroll using the arrow keys to any of the specific options.*

### Recipe 1724 - Store Employee

**Enter Programming Mode.**  
Press and hold the P key for 3 seconds.





Press the down arrow key.



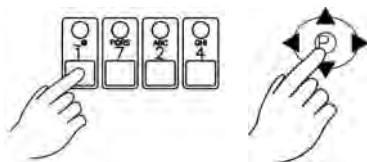


Press the P key.





Type in 1 7 2 4 using the product keys. Press the P key.



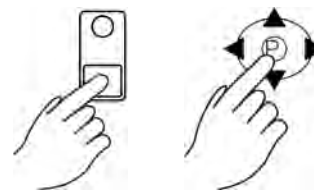


Press the P key. All product key LEDs will light up.





**Program a Product Key.**  
Press the product key you want to program. Press the P key.



# PRODUCT KEY PROGRAMMING

ALL

Press the P key.



NAME

XXXXXX

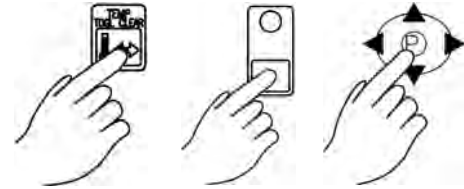
**Set Product Display Mode.**  
*NAME* will be displayed then the actual product name. Use the up and down arrow keys to scroll through the library. Press the P key to lock in your choice.



TIME 1

XX:XX

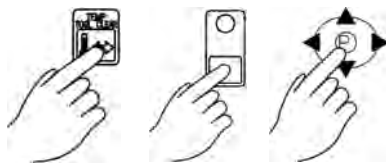
**Set Cook Time.** Actual set time will be displayed. To change, press toggle clear to change the time to zero. Type in a new time using the product keys. Press the P key.



TEMP 1

XXXX

**Set Cook Temperature.**  
 Actual set temperature will be displayed. To change, press toggle clear to change the temperature to zero. Type in a new temperature using the product keys. Press the P key.

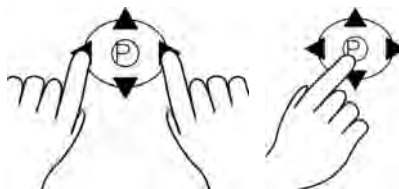


TIMING 1

STRAIGHT

FLEX

**Set Timing Mode.**  
 Use the left and/or right arrow keys to choose *STRAIGHT*, *FLEX* or *SENSITIVITY*. Press the P key.



NOTE: Not all features are available on all models.

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## PRODUCT KEY PROGRAMMING

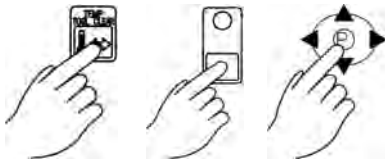
NOTE: Some models have up to 3 action alarms.

On some models, each product key can be programmed up to 10 stages. If no additional stages are required at this point, set the time to zero. Press the P key to continue to Action Alarm.



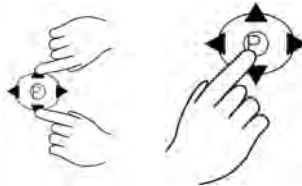
### Set Action Alarm.

Actual alarm time 1 will be displayed. To change, press toggle clear to change the time to zero. Type in a new time using the product keys. Press the P key.



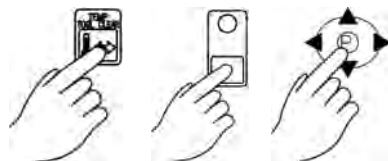
### Set Action Alarm Name.

ALM NAME 1 will be displayed, then the actual action alarm name. Use the up and down arrow keys to scroll through the library. Press the P key to either go to next action alarm name, or continue through programming.



### Set Hold Time.

Actual hold time will be displayed. To change, press toggle clear to change the time to zero. Type in a new time using the product keys. Press the P key.



### Exit Programming Mode.

Press the up arrow key.



# PRODUCT KEY PROGRAMMING

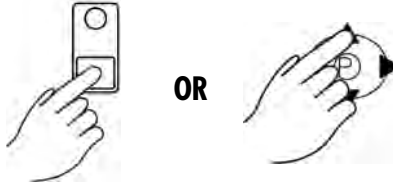
**EXIT**

Press the P key.



**PRODUCT**

Either press another product key to program and repeat the programming instructions, or exit by pressing the up arrow key.



**EXIT**

Press the P key.



**RECIPE**

Press the up arrow key.



**EXIT**

Press the P key.



**PROGRAM**

Press the up arrow key two times.



**EXIT**

Press the P key.



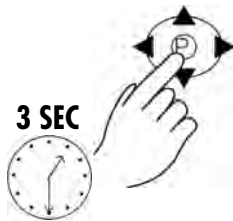
NOTE: Not all features are available on all models.

# SYSTEM PROGRAMMING

## System 3228 - Store Manager

**Enter System Programming Mode.**

Press and hold the P key for 3 seconds.



**COUNTS**

Press the down arrow key.



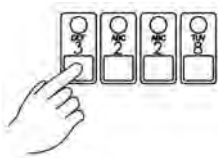
**PROGRAM**

Press the P key.



**CODE**

Type in 3 2 2 8 using the product keys. Press the P key.



**SYSTEM**



**APPLIANCE**

**GAS**

**ELEC**

**GEN**

**Set Appliance Mode.**

Use the left and/or right arrow keys to choose *GAS*, *ELECTRIC* or *GENERIC*. Press the P key.



## SYSTEM PROGRAMMING

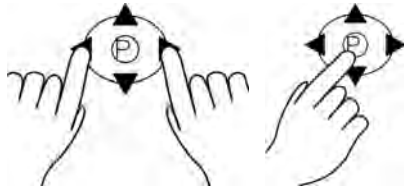
CTRTYPE

TEMPCTRL

TIMECTRL

### Set Control Type.

Use the left and/or right arrow keys to choose Temperature or Time Control. Press the P Key.



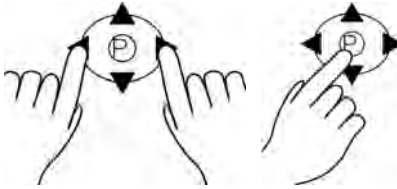
TEMPUNIT

F

C

### Set Temperature Scale.

Use the left and/or right arrow keys to choose Fahrenheit (F) or Celsius (C). Press the P Key.



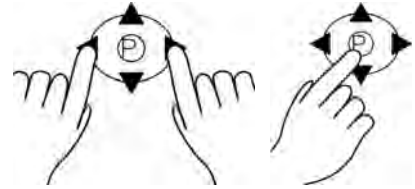
PREHEAT

YES

NO

### Set Preheat Mode.

Use the left and/or right arrow keys to choose YES or NO. Press the P Key.



NOTE: Not all features are available on all models.

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## SYSTEM PROGRAMMING

COOKUNIT

MM:SS

HH:MM

### Cook Time Unit.

Use the left and/or right arrow keys to choose Minutes/Seconds or Hours/Minutes. Press the P Key.



SYSTEM

### Exit System Programming Mode.

Press the up arrow key.

EXIT

Press the P key.



READY

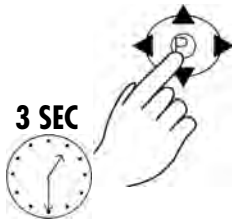
# OFFSET PROGRAMMING

**NOTE:** Offset Temperature can be set from 20 to -20F (-6.6 to -28.8C).

## System 3228 - Store Manager

**Enter Offset Programming Mode.**

Press and hold the P key for 3 seconds.



**COUNTS**

Press the down arrow key.



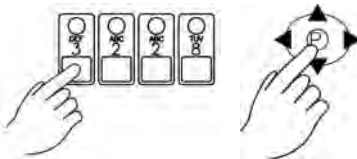
**PROGRAM**

Press the P key.



**CODE**

Type in 3 2 2 8 using the product keys. Press the P key.



**SYSTEM**

Press the down arrow key UNTIL **OFFSET** is displayed.



**OFFSET**

Press the P key.



NOTE: Not all features are available on all models.

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## SYSTEM PROGRAMMING

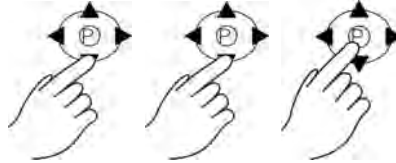
XXXX

XXE

Use the product keys to enter a new offset temperature. To change from negative to positive use the left and right arrow keys. Press the P Key.

OFFSET

Press the down arrow key two times. Press the P key.



EXIT

Press the P key.

READY

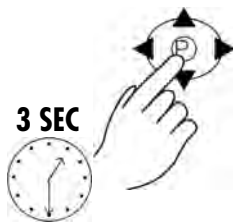


# PROGRAMMING CUSTOM PRODUCT AND ACTION ALARM NAMES TO THE LIBRARY

## System 3228 - Store Manager

### Enter Library Programming Mode.

Press and hold the P key for 3 seconds.



**COUNTS**

Press the down arrow key.



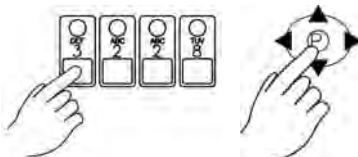
**PROGRAM**

Press the P key.



**CODE**

Type in 3 2 2 8 using the product keys. Press the P key.



**SYSTEM**

Press the down arrow key to select either *PROD LIB* or *ALRM LIB*.



**PROD LIB**

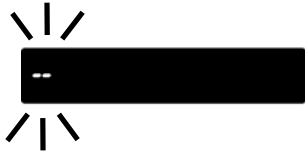
**ALRM LIB**

Choose either *PROD LIB* (Product Library) or *ALRM LIB* (Action Alarm Library) by pressing the P Key.

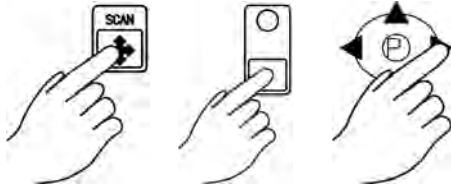


NOTE: Not all features are available on all models.

## PROGRAMMING CUSTOM PRODUCT AND ACTION ALARM NAMES TO THE LIBRARY



A flashing dash will be displayed. Press the SCAN key and use the product keys to spell a new word. Press the right arrow key to advance to the next character position.



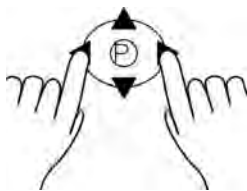
Continue spelling the word. When done, press the P key.



**TO SAVE WORD**, press the P key again. To modify or cancel, see next step.



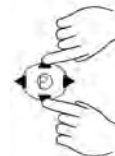
**TO CANCEL OR MODIFY WORD**, press the left or right arrow keys.



Press the P key after you have selected either *CANCEL* or *MODIFY*.



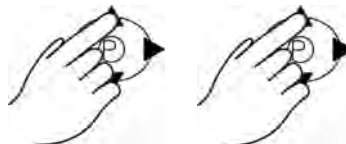
**EXIT LIBRARY PROGRAMMING**. Press the up or down arrow keys until display reads *EXIT*.



Press the P key.



Press the up arrow key two times.



Press the P key.



## TROUBLESHOOTING

<b>PROBLEM</b>	<b>CAUSE</b>	<b>SOLUTION</b>
<b>No power</b>	<ul style="list-style-type: none"> <li>a. Circuit breaker OFF</li> <li>b. Appliance not plugged in</li> <li>c. Defective 24VAC transformer</li> </ul>	<ul style="list-style-type: none"> <li>a. Check and reset.</li> <li>b. Plug in cord.</li> <li>c. Replace transformer. Replace controller.</li> </ul>
<b>No sound</b>	<b>Inoperable speaker</b>	<b>Replace controller.</b>
<b>Button problem</b>	<ul style="list-style-type: none"> <li>a. Frozen key</li> <li>b. Inoperable key</li> </ul>	<ul style="list-style-type: none"> <li>a. Unplug controller. Hold down the TOGGLE/CLEAR key as you plug controller back in.</li> <li>b. Replace controller</li> </ul>
<b>PROBE is displayed</b>	<ul style="list-style-type: none"> <li>a. Defective temperature probe</li> <li>b. Probe not plugged in</li> </ul>	<ul style="list-style-type: none"> <li>a. Replace temperature probe.</li> <li>b. Plug in probe.</li> </ul>
<b>Reading wrong temperature</b>	<b>Defective temperature probe</b>	<b>Replace temperature probe.</b>
<b>Not heating</b>	<ul style="list-style-type: none"> <li>a. Defective element, relay, contractor or gas valve</li> <li>b. Defective controller</li> </ul>	<ul style="list-style-type: none"> <li>a. Replace defective part.</li> <li>b. Replace controller.</li> </ul>

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# NOTES

**Warranty Statement**

Keating of Chicago, Inc. provides a limited one-year warranty for its products (except probes and hoses for which the period is 90 days). A copy of the exact provisions of this warranty and the other terms and conditions of sale are available upon request.

**Controller Operating Environment**

**PLEASE NOTE:** The solid state components in this controller are designed to operate reliably in a temperature range up to 158°F / 70°C. Before installing this controller, it should be verified that the ambient temperature at the mounting location does not exceed 158°F / 70°C.

**Patents**

The products are protected under one or more of the following U.S. Patents:

4,782,445	4,812,625	4,812,963
4,864,498	4,911,068	4,920,948
5,043,860	5,171,974	5,331,575
5,539,671	5,711,606	5,723,846
5,726,424	5,875,430	6,142,666
6,339,930	6,401,467	6,505,546
6,581,391	7,015,433	

Plus foreign patents and patents pending.

Plus licensed patents 5,973,297.



# WARRANTY

## LIMITED WARRANTY

Keating of Chicago, Inc. ("Keating") warrants to the original purchaser. ("Customer"), all new Keating Fryers, Fiter Systems, Griddles, Keep Krisp®. Custom Pasta Systems, Top-Side™ Cookers, Computer Timers, Fryer & Pasta Vessels and Keating replacement parts ("products") installed after June 1, 1994 to be free to defects in material or workmanship, subject to the following terms and conditions.

## LENGTH OF WARRANTY

All products other than Fryer & Pasta Vessels and replacement parts shall be warranted for a period of one year from the date of original equipment installation. Keating replacement parts are warranted for a period of ninety days from the date of installation. Fryer & Pasta Vessels are warranted as described below.

## FRYER & PASTA VESSEL WARRANTY

Fryers purchased after June 1, 1994 carry a prorated vessel warranty on defects in materials or workmanship to the Customer based on the following scale:

Time from Installation Date	Fryer Vessel Warranty Credit
13-60 months	100%
61-72 months	80%
73-84 months	60%
85-96 months	40%
97-108 months	20%
109-120 months	10%

The credit for the defective fryer & pasta vessel shall be applied against the cost of the replacement vessel, utilizing Keating's then current price, upon return of the vessel to Keating. (freight to be paid by Keating within the first 2 months only), only during the first 60 months, subject to the limitations described below.

## LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Keating shall be the repair and / or replacement at the option of Keating of the product or component or part thereof. Such repair or replacement shall be at the expense of Keating except that the Customer shall pay the following expenses: all freight and labor expense for Keating replacement parts; for all other products, mileage exceeding 50 miles or travel more than one hour, labor costs of more than one person, overtime rates, truck charges, difference between ground and other mode of transportation, and holiday charges. Any repair or replacement under this Limited Warranty does not constitute an extension of the original warranty for any period for the product or for any component or part thereof. Parts to be replaced under this Limited Warranty will be repaired at the option of Keating with new or functionally operative parts. Keep Krisp and Computer Timers must be returned to Keating for warranty repair or replacement. Field repairs of those items are not authorized.

THE LIABILITY OF KEATING ON ANY CLAIM OF ANY KIND, INCLUDING CLAIMS BASED ON WARRANTY, EXPRESSED OR IMPLIED, CONTRACT, NEGLIGENCE, STRICT LIABILITY OR ANY OTHER THEORIES SHALL BE SOLELY AND EXCLUSIVELY THE REPAIR OR REPLACEMENT OF THE PRODUCT AS STATED HEREIN, AND SUCH LIABILITY SHALL NOT INCLUDE, AND CUSTOMER SPECIFICALLY RENOUNCES ANY RIGHTS TO RECOVER, SPECIAL, INCIDENTAL, CONSEQUENTIAL OR OTHER INJURIES TO PERSONS OR DAMAGE TO PROPERTY, LOSS OF PROFITS OR ANTICIPATED PROFITS, OR LOSS OF USE OF THE PRODUCT.

If any oral statements have been made regarding the Keating products, such statements do not constitute warranties and are not part of the contract sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL, STATUTORY OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

## EXCLUSIONS

The warranties provided by Keating of Chicago, Inc. do not apply in the following instances:

1. Defects arising out of or resulting from improper installation or maintenance, abuse, misuse, modification or alteration by unauthorized service personnel, or any other condition not attributable to a defect in material or workmanship. Proper installation and maintenance are the responsibility of the installer and Customer, respectively. Proper installation and maintenance procedures are prescribed by the Keating Service Manual.
2. In the event that the product was damaged after leaving the factory due to flood, fire, other acts of God or accident, damage during shipment should be reported to the carrier and is not the responsibility of Keating.
3. In the event the serial number or rating plate has been removed from the product or altered.
4. On parts which would normally be worn or replaced under normal conditions, including but not limited to electric bulbs, fuses, interior and exterior finishes, gaskets and radiants.
5. With regard to adjustments and calibrations such as leveling, tightening of fasteners or plumbing connections, improper gas pressure or improper electrical supply, the checking of and changes in adjustment and calibrations are the responsibility of the installer. Proper installation procedures are prescribed by the Keating Service Manual.
6. In the event of unauthorized repairs or alterations to the Keating product.
7. With the use of sodium chloride in pasta vessels or harsh chemicals in fryer or pasta vessels.
8. Installation in Household.

## OTHER TERMS AND CONDITIONS

The Customer must provide proof of purchase from Keating.

This Limited Warranty is valid in the 50 United States, its territories, and Canada, and is void elsewhere.

Keating products are sold for commercial use only. If any Keating product is sold as a component of another product or used as a consumer product, such Keating product is sold As Is without any warranty.

If any provision of this Limited Warranty is held to be unenforceable under the law of any jurisdiction, such provision shall be inapplicable in such jurisdiction, and the remainder of the warranty shall remain unaffected. Further in such event, the maximum exclusion or limitation allowable under applicable law shall be deemed substituted for the unenforceable provision.

This Limited Warranty shall be governed by and construed in accordance with the laws of the State of Illinois.

## TO SECURE WARRANTY SERVICE

All repair services under this Limited Warranty must be authorized by Keating or performed at Keating. Authorization may be obtained by calling 1-800-KEATING within the Continental United States, Alaska, Hawaii, Puerto Rico and Canada during normal business hours (8 a.m. through 5 p.m. Central Time, Monday through Friday). When calling, please have the following information available: (1) name, address and telephone number of the Customer; (2) location of product, if different; (3) name, model number and serial number of the product; (4) installation date; and (5) description of defect. Keating will then issue a service authorization work order number to one of its approved independent servicing organizations, or request the product or part be shipped to Keating for repair or replacement, as appropriate. Any defective part subject to a claim under this Limited Warranty must be shipped freight prepaid to Keating for testing and examination. Keating's decision as to the cause and nature of any defect under this Limited Warranty shall be final.



*"Serving Those Who Serve The Very Best"*

**KEATING OF CHICAGO, INC.**

8901 W. 50th Street, McCook, Illinois 60525-6001

Phone: (708) 246-3000 FAX: (708) 246-3100

Toll Free 1-800-KEATING (In U.S. and Canada)

[www.keatingofchicago.com](http://www.keatingofchicago.com)

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