



# Cooking Computer

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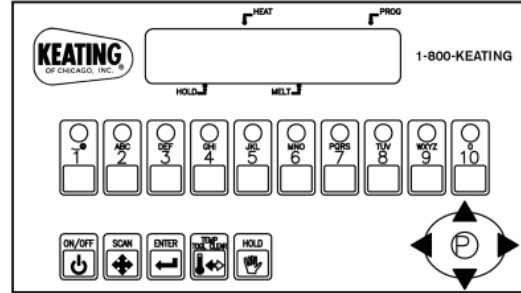
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## Multi-Programmable for up to 10 Products

### Standard Features:

- ▶ Pre-Programmed from the factory
- ▶ Cooking times and temperatures can be programmed to simplify the frying process
- ▶ Warning buzzer alerts the end of the cooking cycle



Take the guess work out of frying with Keating's multi-programmable 10-product cooking computer. The Keating Cooking Computer compensates for time and temperature and assures a consistent tasting product load after load.

### Easy Programming

The computer comes pre-programmed from the factory. A "manager's" mode allows the owner to customize the program for his particular needs. Temperature can be set up to 400°F and cooking times can range from 1 second to 99 minutes. The computer gives you total flexibility for a full range of food products.

The Keating Cooking Computer can also be programmed for a pre-alarm which will warn your cooks that a product is close to the end of the cooking cycle. A Holding Time can also be programmed into the computer to indicate when an unsold product should be discarded.

### Improve Product Consistency

Cooking times and temperatures can be programmed using a special program mode. Frying then becomes as simple as lowering a basket and pressing a button. A buzzer sounds at the end of the cooking cycle making frying virtually fool-proof.

### Auto-lift Computer Cooking

Use a Keating Cooking Computer with a Basket-Lift Fryer for a fry system that practically runs itself. A press of a button lowers the baskets, activates the timer, cooks the product, raises the baskets and then sounds a buzzer to notify your cook that the product is ready to be served.

### The Low Temperature Specialist

High energy input, combined with an optimum ratio of heat surface to cooking oil in the Keating INSTANT RECOVERY® fryer, cooks food at lower thermostat settings. The closer your thermostat setting is to 300°F (Ref. Vant Hoff's law), the longer cooking oil will last. Low temperature does more than extend oil life. When frozen product is dropped into the Keating fryer, the 130,000 BTU input minimizes temperature drop. Less temperature drop allows you to cook at 325°F. The Keating fryer actually cooks at a higher overall temperature. Your product absorbs less oil giving you consistent, high quality food everytime.



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

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

DATE \_\_\_\_\_

APPROVAL \_\_\_\_\_

SIGNATURE \_\_\_\_\_

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