



# 30" MIRACLEAN® Electric Griddle

PROJECT \_\_\_\_\_

QUANTITY \_\_\_\_\_

ITEM NO. \_\_\_\_\_

**Standard Features:**

- ▶ 100% customer satisfaction
- ▶ Saves 44% in clean up
- ▶ Cooler kitchen
- ▶ Uniform heat distribution allows you to cook at lower temperatures, reducing shrinkage
- ▶ Saves 32% in energy costs
- ▶ Reduced flavor transfer
- ▶ Zoned temperature control

**Options:**

- 4" Legs
- Stand, or Stand with Shelf and Casters
- Cutting Board (Stainless or Richlite)
- Plate Shelf
- Thermostat Knob Guard
- Belly Bar
- Streaked Surface
- Custom Griddle Styles or Configurations
- High Input Elements (30" Only)
- Security Package



Stand with Casters or 4" Legs are Optional

The Keating MIRACLEAN® Griddle is designed to provide maximum performance with many benefits to the operator. The mirror surface is achieved in a special eight step process. Insulated stainless steel electric elements are mounted every 12" to ensure performance and recovery allowing the operator to use zone cooking for different products.

**Saves on energy costs**

Documented energy savings of 32% by Pacific Gas & Electric means dollar savings of up to \$400 per year in energy costs on a 36" model. The MIRACLEAN® surface also reduces radiated heat loss to less than 10% of a conventional steel plate griddle. By keeping heat on the surface and out of the kitchen, the MIRACLEAN® Griddle reduces air conditioning demands and gives the chef a cooler cooking environment.

**Reduces flavor transfer**

The smooth MIRACLEAN® surface prevents food particles from being trapped as they are in steel plate griddles. The surface virtually eliminates flavor transfer.

**Saves 44% in clean up**

A documented study by the University of Illinois General Engineering department confirmed what has long been known by MIRACLEAN® operators - cleaning the MIRACLEAN saves time! 44% savings means less labor cost and high productivity. Cleaning a 36" MIRACLEAN versus a conventional steel plate model 3x daily would mean savings of \$2,600 over the life of the unit. Cleaning the surface takes 3 easy steps:

1. scrape with the Keating scraper
2. wash with a Keating palmetto brush and water
3. polish with Keating Klenzer and a damp cloth

No more griddle bricks, grill screens or harsh chemicals needed, and reseasoning the plate is not necessary.

**Accurate temperature control**

MIRACLEAN® Griddles feature zoned temperature control to ensure temperature accuracy in cooking. The MIRACLEAN surface allows the operator to cook at lower temperatures to control the degree of caramelization and product shrinkage.



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

DATE \_\_\_\_\_

APPROVAL \_\_\_\_\_

SIGNATURE \_\_\_\_\_

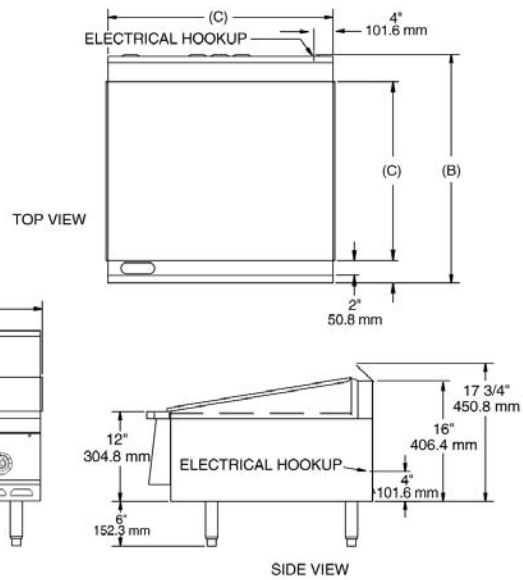
[www.keatingofchicago.com](http://www.keatingofchicago.com)

30" MIRACLEAN® Electric Griddle

**KEATING**  
OF CHICAGO, INC.

## 30" MIRACLEAN® Electric Griddle

A minimum of 24" at the front of the unit should be allowed for servicing and operation; a minimum of 6" on each side and at the rear of each unit for combustibile materials.



### SPECIFICATIONS

**Griddle Plate** - High carbon, 3/4" steel plate with our patented Trivalent Chromium surface applied in a special 8-step process to ensure a mirror smooth surface. The MIRACLEAN® plate has an emissivity rating of .078.

**Drain Trough** - A 3" wide drain trough is on the left side, and the front drain trough is 2" wide (FT models have a front trough only), with a 4" x 1 1/2" drain in the left front. It is located above a large stainless steel grease drawer with baffles and a rear handle. The perimeter and grease trough are 14 gauge stainless steel. The perimeter is 4 1/2" high across the back with sides angling from 4 1/2" in the rear to 1/2" at the front. Sides and rear perimeter have an exterior trim of 22 gauge stainless steel.

**Electric Elements** - One stainless steel element for every 12" of linear plate surface. Each element is encased in insulation and held tightly in place with a molded steel cover. High input elements are available.

**Cabinet** - The cabinet has an inner liner made of 20 gauge aluminized steel. The outer cabinet has 14 gauge stainless steel sides, an 18 gauge stainless steel back and 16 gauge aluminized steel bottom. A stainless steel flue diverter has been added to extend flue.

**Thermostat** - Close range, hydraulic type thermostat, accurate to ±5° from 250° to 550°F. Application of this thermostat is patented by Keating.

**Standard Accessories** - Keating razor scraper with a packet of 10 blades, 4" wide spatula, long handle palmetto brush, egg turner and sample of Keating Klenzer.

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

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

### ELECTRICAL REQUIREMENTS

MODEL	Amps @ 208V			Amps @ 220V			Amps @ 240V			Amps @ 480V		T-STATS
	KW	3Ø	1Ø	KW	3Ø	1Ø	KW	3Ø	1Ø	KW	3Ø	
30x24	4.1	10-17-10	20	4.6	11-18-11	21	5.5	11-20-11	23	4.6	5-8-5	2
30x30	5.4	13-22-13	26	6.0	14-24-14	27	7.1	15-26-15	30	7.1	8-13-8	2
30x30 FT	5.4	13-22-13	26	6.0	14-24-14	27	7.1	15-26-15	30	7.1	8-13-8	2
30x30 HI	7.8	19-33-19	38	8.7	10-35-20	40	10.4	22-38-22	43	10.4	11-19-11	2

FT = FRONT TROUGH ONLY

### DIMENSIONS

MODEL	(A) Width	(B) Depth	Height	(C) Plate Size	Weight
30x24	30 1/2"	24 5/8"	17 3/4"	27" W x 18" D	265 lbs.
30x30	30 1/2"	30 5/8"	17 3/4"	27" W x 24" D	310 lbs.
30x30 FT	30 1/2"	30 5/8"	17 3/4"	30" W x 24" D	310 lbs.

### NOT FOR OUTDOOR INSTALLATION - NOT FOR DOMESTIC INSTALLATION

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