



OPERATOR TRAINING

**KEATING OF CHICAGO
MIRACLEAN® GAS GRIDDLE**



"Serving Those Who Serve The Very Best"®

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MIRACLEAN® GRIDDLE

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Warranty Registration

NOTE: Be sure to return your warranty registration card attached to the griddle, or fill out the form on the warranty page of our website, keatingofchicago.com.

Have your installer sign the bottom of the card.

FOR GAS EQUIPMENT:
Have Installer Complete
Gas Requirements
at Bottom of Card

1-800-KEATING

WARRANTY IS NOT IN EFFECT UNTIL CARD IS RETURNED!
Please complete the information and mail card immediately.
Registration may also be completed online: keatingofchicago.com
or FAX this completed card to 708-246-3100

KEATING WARRANTY REGISTRATION CARD

Company _____

Address _____

City/State/Zip _____

Phone _____ Fax _____

Dealer Name _____

Serial # _____ Model # _____

Date of Installation _____

Installed By -
Company Name _____

I have read the installation and operating instructions.

Print Name _____ Date _____

Signature _____

INSTALLER -
Check plumbing and gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances in kitchen are full on.

GAS PRESSURE REQUIREMENTS		
PRODUCT	INCOMING SERVICE MINIMUM	GAS VALVE OUTLET PRESSURE (BURNER MANIFOLD)
NATURAL GAS		
FRYER	7" WATER COLUMN	4.0" WATER COLUMN
GRIDDLE	7" WATER COLUMN	4.0" WATER COLUMN
LP GAS		
FRYER	11" WATER COLUMN	10" WATER COLUMN
GRIDDLE	11" WATER COLUMN	10" WATER COLUMN

Note: Supply Pressure must NOT be above 13.84" WC or gas valve damage may occur.

Incoming gas pressure: _____ " Water Column

Gas pressure at burner manifold with
all gas equipment in kitchen full on: _____ " Water Column

This equipment meets all Gas Requirements

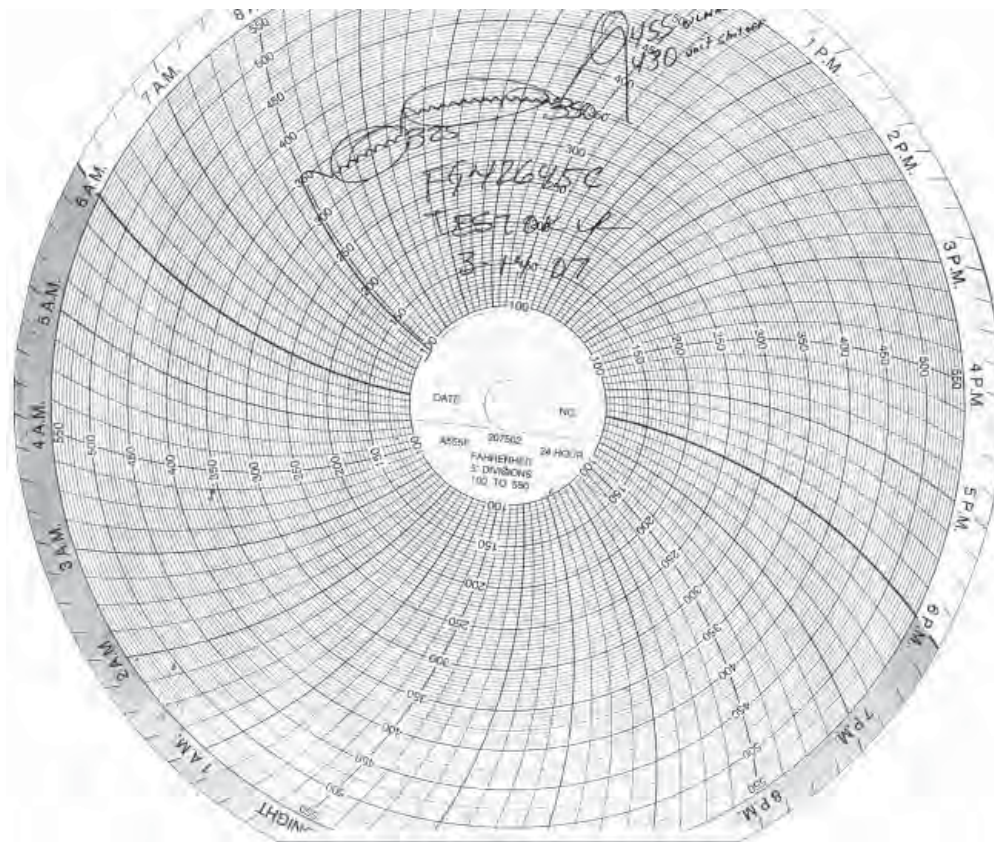
Print Name _____ Signature of Installer _____

Calibration Not Required

CALIBRATION NOT REQUIRED -

All equipment has been tested at the factory before shipping:

- Thermostat was calibrated at our factory
- The test charts are packed in your accessory box with the manual



Example of test chart

Quick Disconnect



This griddle installation is incorrect - the quick disconnect should connect directly to the griddle.



This griddle installation is correct.

Gas Pressure

GAS PRESSURE -

NOTE: Be sure your installer has verified:

- 1. The incoming gas pressure.**
- 2. The manifold pressure.**
- 3. Signed the Warranty Registration Card (return to Keating of Chicago).**

NATURAL GAS PRESSURE REQUIREMENTS:

Incoming Service Maximum: 7" Water Column

Gas Valve Outlet Pressure (Burner Manifold) : 4.0" Water Column

NOTE: Supply pressure must not be above 13.84" WC or gas valve damage may occur.

If your incoming gas pressure is excessive, you will need to install an in-line gas pressure regulator.



- 1. Have the installer verify the incoming gas pressure.**



- 2. Have the installer verify the gas valve outlet pressure at the burner manifold.**

Lighting the Miraclean® Griddle

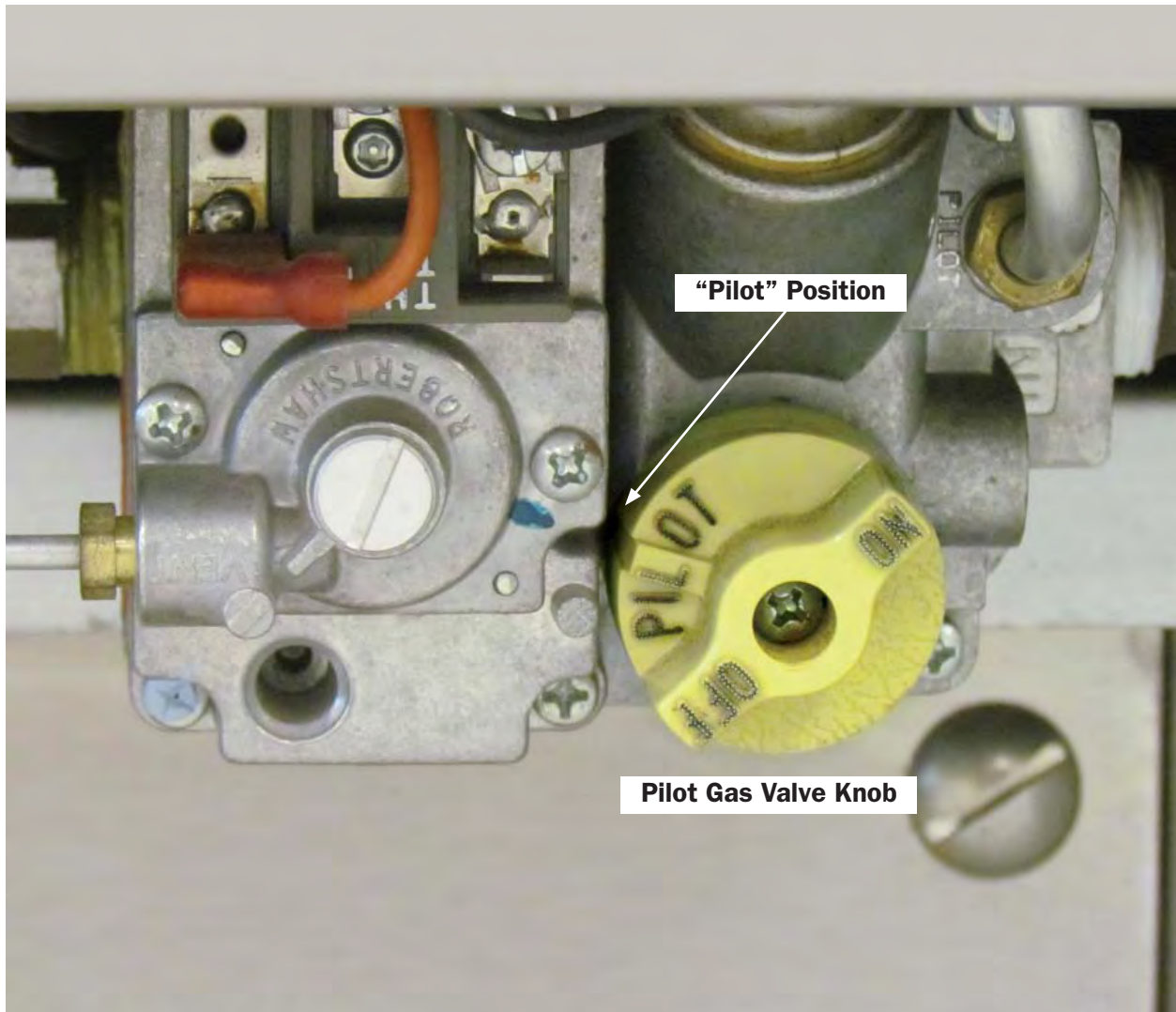
(See lighting instructions plate attached to front of Miraclean® Griddle)



Make sure that the main gas valve on the gas supply line to the Miraclean® Griddle is in the "ON" position. Make sure your flexible connector is connected.

NOTE: AIR IN THE SUPPLY LINE MAY REQUIRE A LONGER THAN NORMAL PERIOD OF TIME TO LIGHT YOUR MIRACLEAN® GRIDDLE DURING INITIAL INSTALLATION, AFTER OVERNIGHT SHUT DOWN, OR WHEN RE-LIGHTING.

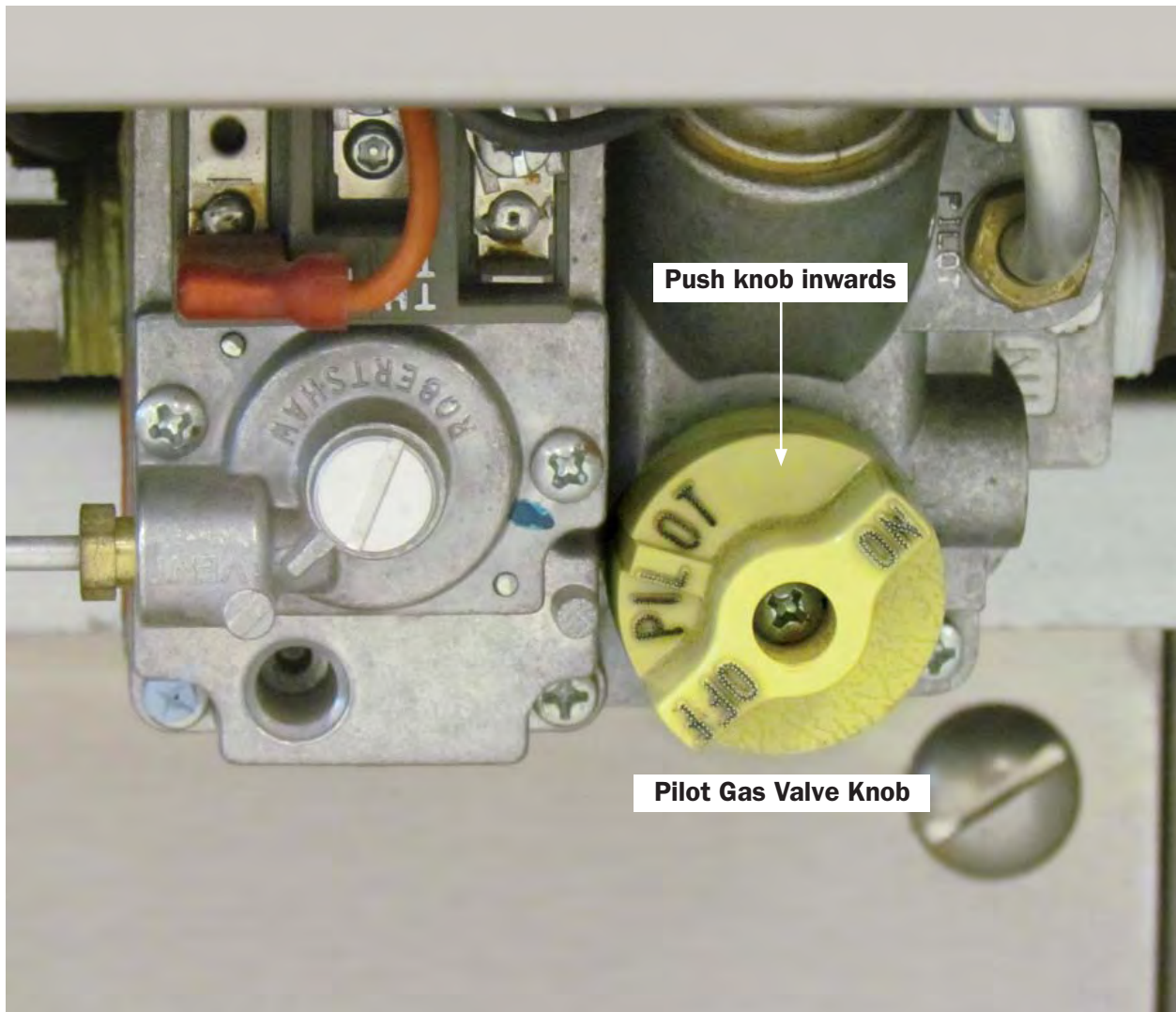
Lighting the Miraclean® Griddle



Note: We recommend lighting the burner on the side farthest from the incoming gas first (left side when facing griddle). When the farthest burner receives gas, gas is available for other burners.

- 1. Turn pilot gas valve knob to "PILOT" position.**

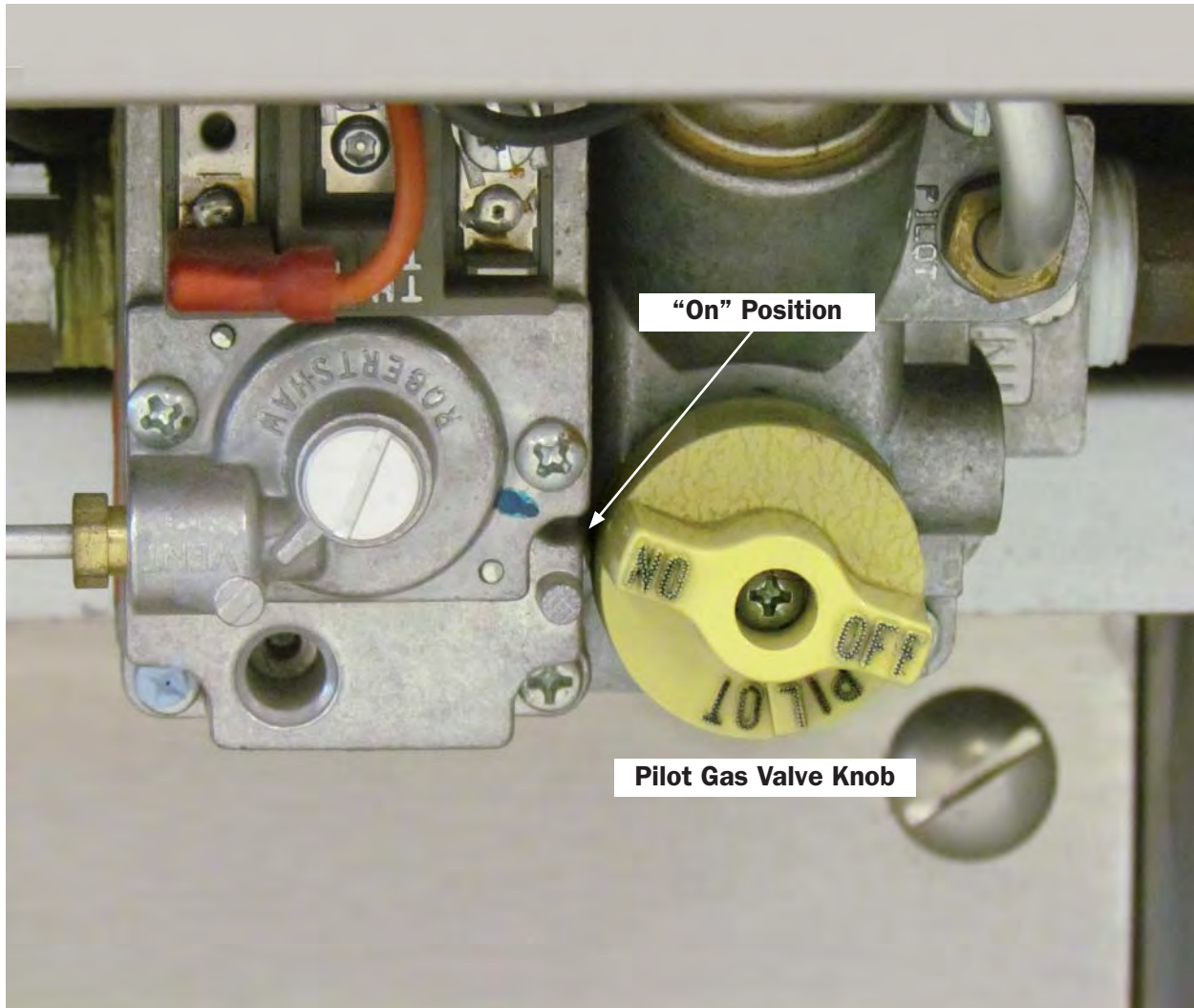
Lighting the Miracleclean® Griddle



2. Push in and hold the pilot gas valve knob, and while holding, push the red spark ignition button to light the pilot. (When griddle is first installed, it may take longer than 90 seconds to bleed the air from the gas line.)



Lighting the Miracleclean® Griddle



3. When the spark ignites the pilot, continue to hold in for 60 seconds. Then release the pilot gas valve knob; the pilot should remain burning. Turn the knob to the "ON" position.

Lighting the Miraclean® Griddle



4. Turn On/Off switch to "ON" position.

Lighting the Miraclean® Griddle



The operating temperature should be from 10°F to 25°F lower than conventional griddles – we recommend 350°F. You may be able to gradually work the temperature up as you become accustomed to the more rapid cooking of the Miraclean® Griddle.

5. Set thermostat knob to desired temperature. The Miraclean® Griddle has been calibrated at the factory.

Cooking on the Miracleclean® Griddle



1. Wait ten minutes for preheat.

Cooking on the Miracleclean® Griddle



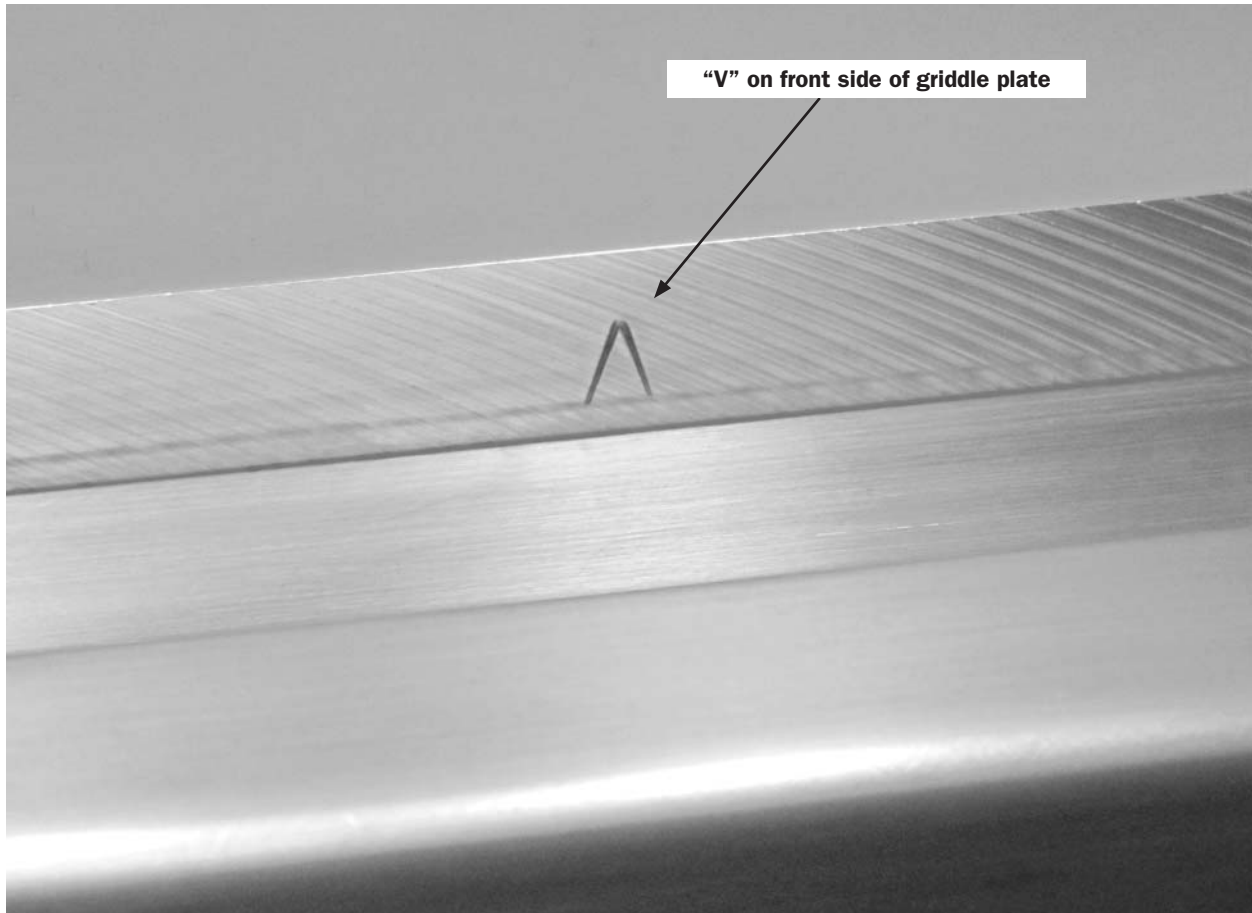
2. The Miracleclean Griddle surface is **NOT A NON-STICK SURFACE.**

3. Use cooking oil in the area where you are cooking.

4. Cook as usual, but *after each batch scrape the griddle in the work area completely clean, using the 4" wide scraper supplied by Keating.*



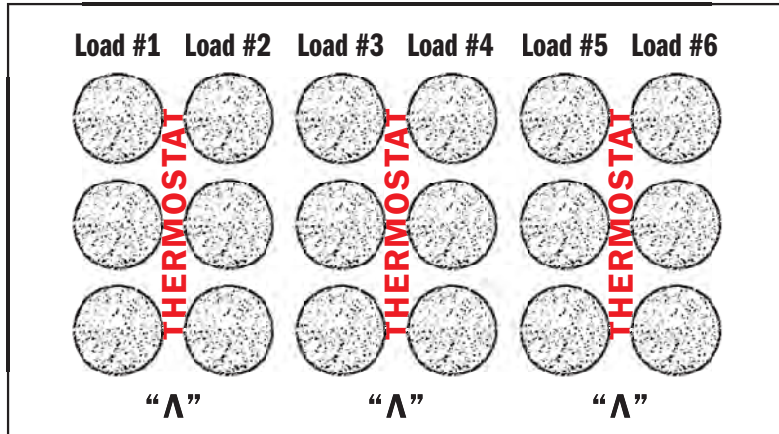
Cooking on the Miraclelean® Griddle



To use the best cooking areas, locate the inverted "V's" on the front side of the griddle cooking plate. The "V's" indicate where the thermostat sensing bulbs are located below the plate.

Cooking Load Placement

RECOMMENDED COOKING LOAD PLACEMENT: COOK AROUND THE THERMOSTAT



Thermostat "V" Bulb Location



DO NOT cook directly over the thermostat sensing bulb - if you continually cook over the sensing bulb only, you are drawing heat from that section; the thermostat calls for heat but since it has not dissipated in the other areas of the surface, you will overheat the griddle plate.

Care of the Miraclelean® Griddle Surface



USE ONLY KEATING SUPPLIED CLEANING TOOLS AND KLENZER.



USE ONLY A KEATING STEEL SPATULA.



DO NOT WASH STEEL SPATULA WITH CHLORINE, BLEACH OR CHEMICALS AS IT WILL RUST. RUBBING IT WITH VEGETABLE OIL WILL SLOW DISCOLORATION.



DO NOT OBSTRUCT THE FLUE. THE FLUE HAS BEEN DESIGNED SPECIFICALLY TO EXHAUST THE BY-PRODUCT OF COMBUSTION. ANY OBJECTS (STEAK WEIGHTS, EGG COVERS, PANS, RAGS, UTENSILS, ETC.) PLACED ON THE FLUE WILL INHIBIT THE PROPER COMBUSTION AND EXHAUST, AFFECTING THE PERFORMANCE OF THE GRIDDLE.



DO NOT USE A POWER WASH, WATER JET, HOSE OR STEAM CLEANER TO CLEAN THE EQUIPMENT.

Care of the Miraclean® Griddle Surface

NOTE: Damage done to the Miraclean® surface is irreparable.



DO NOT HACK, CHOP, HIT OR CUT ON THE MIRACLEAN® SURFACE. YOU WILL DENT THE STEEL PLATE UNDER THE TRIVALENT CHROME. PROPER USE OF THE UTENSILS SUPPLIED WITH YOUR MIRACLEAN® GRIDDLE WILL PREVENT SURFACE DAMAGE. THE DAMAGE DONE TO THE MIRACLEAN® SURFACE IS IRREPARABLE.



NEVER USE A GRIDDLE STONE, BRICK OR SCREEN TO CLEAN THE MIRACLEAN® GRIDDLE SURFACE. DAMAGE DONE TO THE MIRACLEAN® SURFACE BY GRIDDLE STONE, BRICK OR SCREEN WILL VOID THE WARRANTY.



NEVER USE ICE TO COOL THE MIRACLEAN® SURFACE. USE OF ICE MAY WARP THE MIRACLEAN® PLATE.



NEVER USE CHEMICALS TO CLEAN THE MIRACLEAN® SURFACE.

Cleaning the Miraclelean® Griddle Surface

The surface of the MIRACLEAN® Griddle is very durable and with proper care, following the procedures below, will last many years.



STEP 1. Scrape Miraclelean® surface using the Keating scraper.



DO NOT use bricks, stones, screens or chemicals to clean the griddle surface.



DO NOT hack, chop, cut or hit the griddle surface.

Cleaning the Miracleclean® Griddle Surface



STEP 2. Clean your Miracleclean® Griddle while warm at approximately 300°F. Using a pitcher, pour water on the surface while brushing with the Keating Palmetto brush. Scrub the griddle clean with the brush, sweeping the water into the drain trough.



DO NOT use ice to cool the griddle surface.

Cleaning the Miracleclean® Griddle Surface



STEP 3. Once the griddle has been cleaned, sprinkle Keating Klenzer on the surface. Add water, and using the Palmetto brush, work the Klenzer and water into a paste. Allow to dry, and then polish with a soft cloth (towel). It will sparkle like new in just a few minutes. Rinse thoroughly with potable water to remove excess Keating Klenzer. Proper care should be taken to fully clean the griddle on a daily basis.



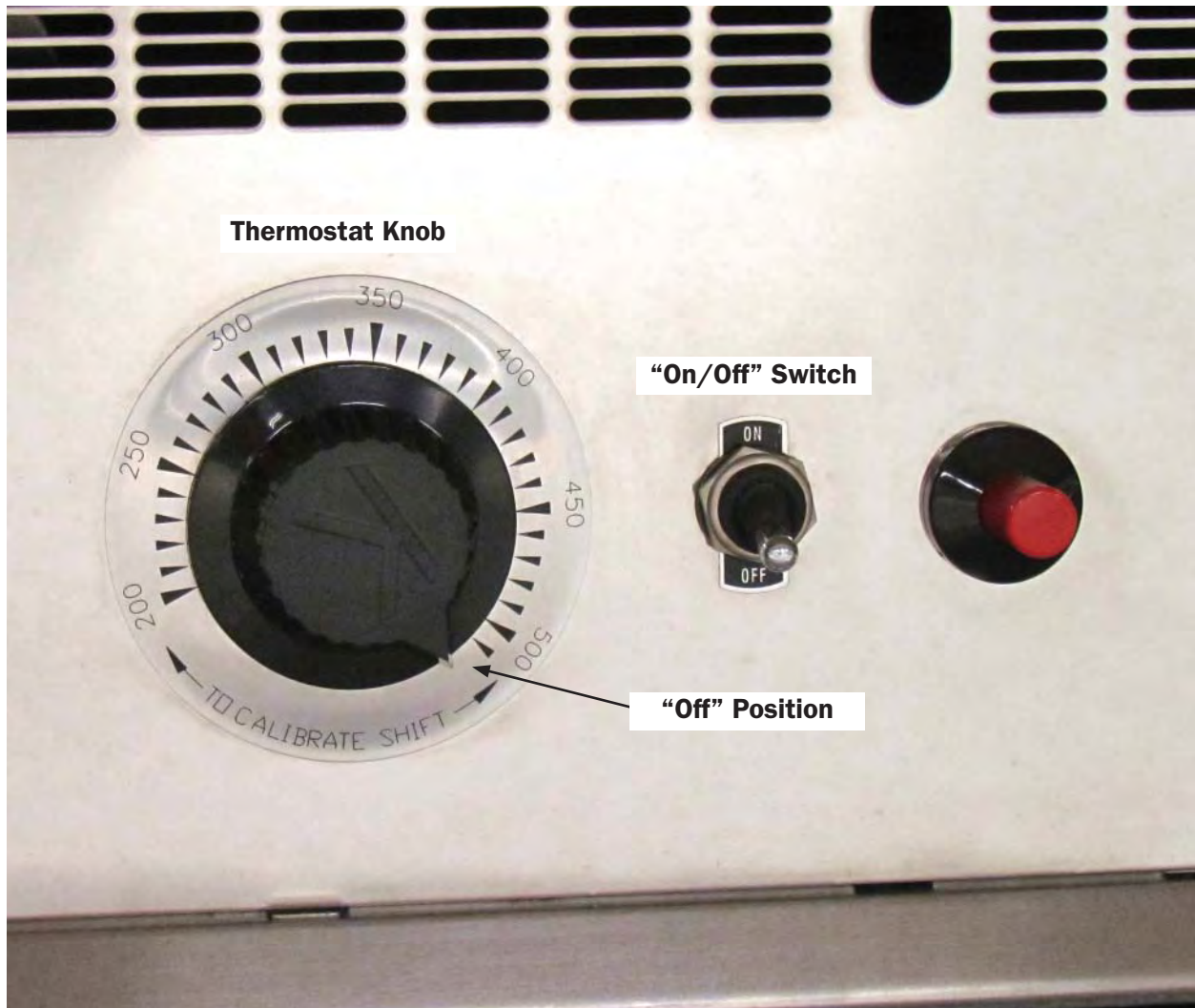
DO NOT use harsh chemicals to clean the griddle.

Shut Down the Miraclean® Griddle



1. To shut down the griddle, turn the On/Off switch to "OFF" position.

Shut Down the Miraclean® Griddle

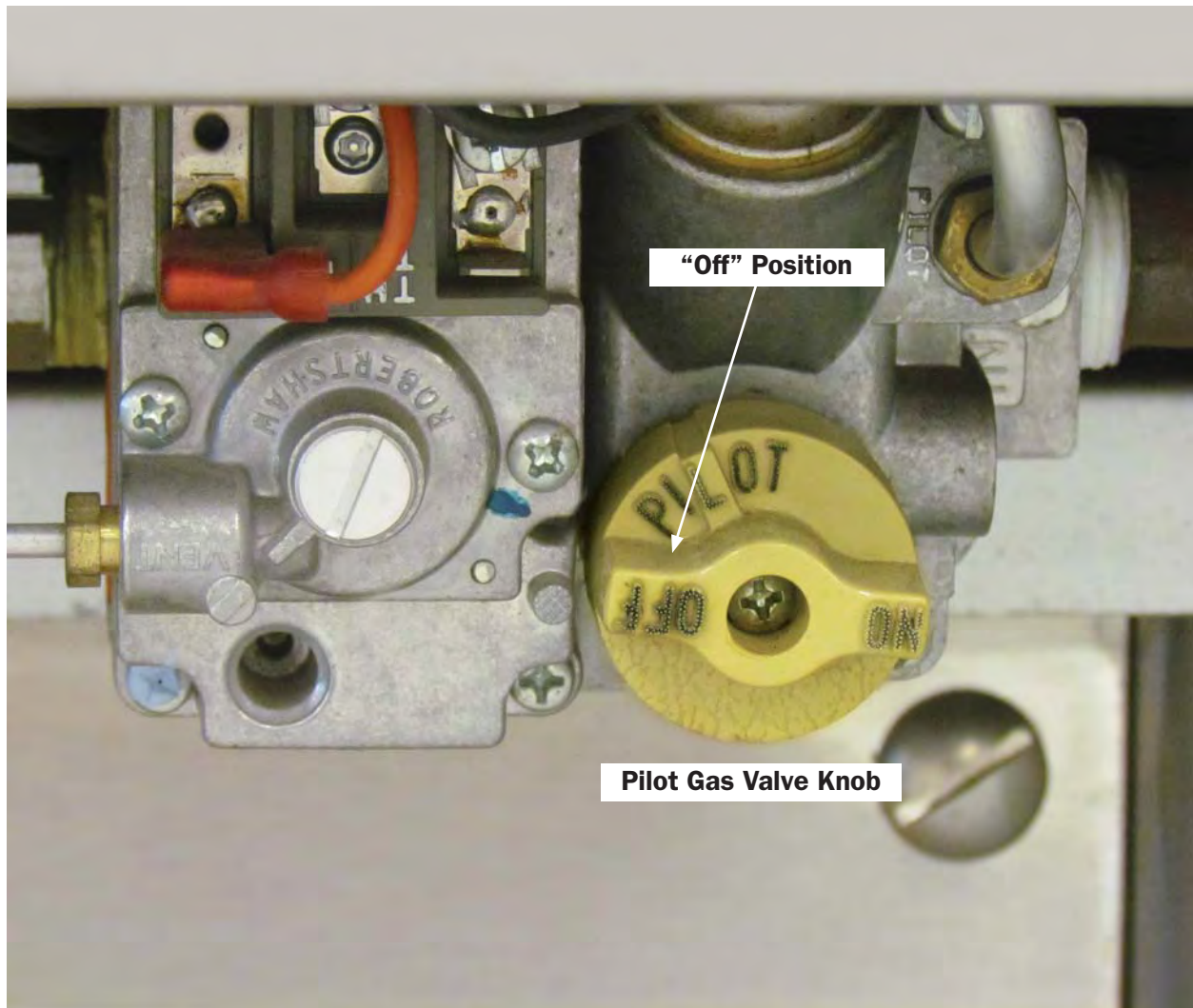


2. Rotate thermostat knob fully counter-clockwise until it stops.

NOTE: DO NOT SKIP THIS STEP -

Rotating the thermostat knob manually cleans the internal contacts and is a required step of daily maintenance.

Shut Down the Miracle® Griddle



3. Turn the pilot gas valve knob to the "OFF" position.
4. Check to determine that all burners and pilots are extinguished.

Shut Down the Miraclean® Griddle



5. Make sure that the main gas valve on the gas supply line to the Miraclean® Griddle is in the "OFF" position.

Daily Maintenance



- 1. Clean the Miracle Clean Griddle surface.**
- 2. Empty and clean the grease drawer.**
- 3. Completely wipe down the cabinet.**

Note: Follow the Preventative Maintenance Chart in the manual to keep your griddle working efficiently.

Warranty Service

For in-warranty problems on our equipment, we request our end users to call us directly:

1-800-KEATING

8:00am to 5pm (CST), Monday-Friday

FAX: 708-246-3100

Note: Please have the person calling be familiar with the equipment to explain the problem.

You must have your equipment Model Number and Serial Number when reporting a warranty problem. We must have this information to authorize service.