



OPERATOR TRAINING

**KEATING OF CHICAGO
MIRACLEAN® GRIDDLE
& TOP-SIDE™ COOKING HEAD**



"Serving Those Who Serve The Very Best"®

Table of Contents

TOP-SIDE™ COOKING HEAD

Control Box Location	1
Flexible Conduit Location	2
Setting the Temperature	3 - 4
Shut Down	5
Care of the Top-Side™ Cooker	6
Care of the Cooking Sheet	7
Cleaning the Cooking Sheet	8
Cleaning the Cooking Head	9

Control Box Location

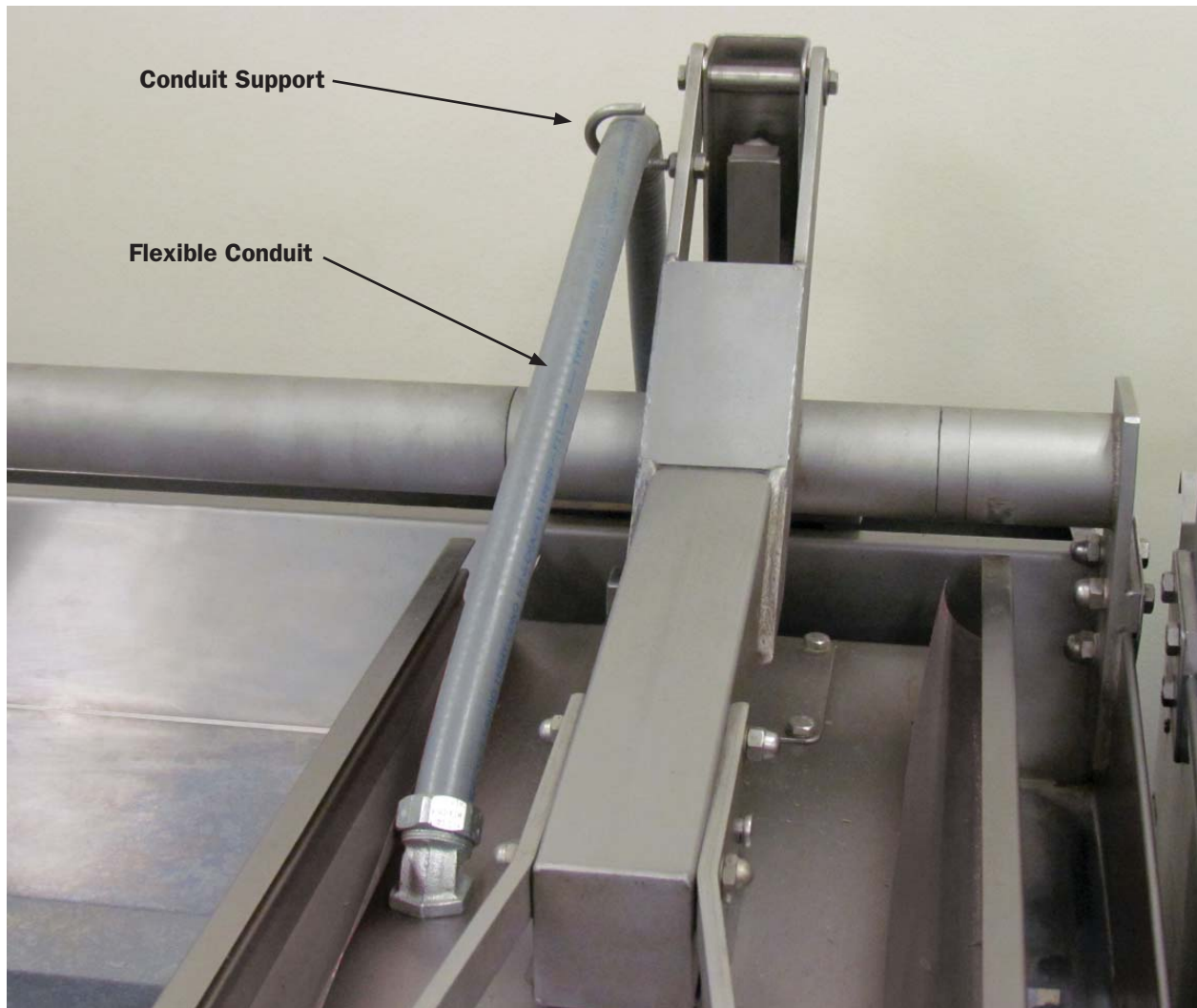
CONTROL BOX LOCATION -

The control box(es) should be located in a well-ventilated area, as shown below.
The maximum ambient temperature for each Top-Side™ control box is 122°F (50°C).



The Top-Side™ Control Boxes in this photo were contained in a box causing high ambient temperatures - the control box(es) should always be located in a well ventilated area.

Flexible Conduit Location



FLEXIBLE CONDUIT LOCATION -

The flexible conduit connects the cooking head to the control box. It should always be contained in the support hook over the flue.

Setting the Temperature of the Top-Side™ Cooker



1. Turn ON/OFF switch to “ON” position.

NOTE: We recommend setting the temperature of the Top-Side™ head 50°F higher than the surface of the griddle - the griddle at 350°F and the Top-Side™ at 400°F.

Setting the Temperature of the Top-Side™ Cooker



1. To set the temperature, press and hold the “PUSH TO SET” button on the thermostat and adjust the knob to the desired temperature. The new temperature will be entered after 3 seconds. Red “ELEMENT ON” light will illuminate when the element is on.

NOTE: TO INCREASE TEMPERATURE, ADJUST KNOB CLOCKWISE. TO DECREASE, ADJUST KNOB COUNTERCLOCKWISE.

Shut Down the Top-Side™ Cooking Head



To shut down the cooking head, turn ON/OFF switch to "Off" position.

Care of the Top-Side™ Cooker



DO NOT USE A WATER JET TO CLEAN THE EQUIPMENT.



NEVER USE A GRIDDLE STONE, BRICK, GRIDDLE SCREEN OR HARSH CHEMICALS TO CLEAN THE MIRACLEAN® SURFACE OF THE TOP-SIDE™ COOKER.



DAMAGE DONE TO THE MIRACLEAN® SURFACE BY GRIDDLE STONE, BRICK, SCREEN OR HARSH CHEMICALS WILL VOID THE WARRANTY.

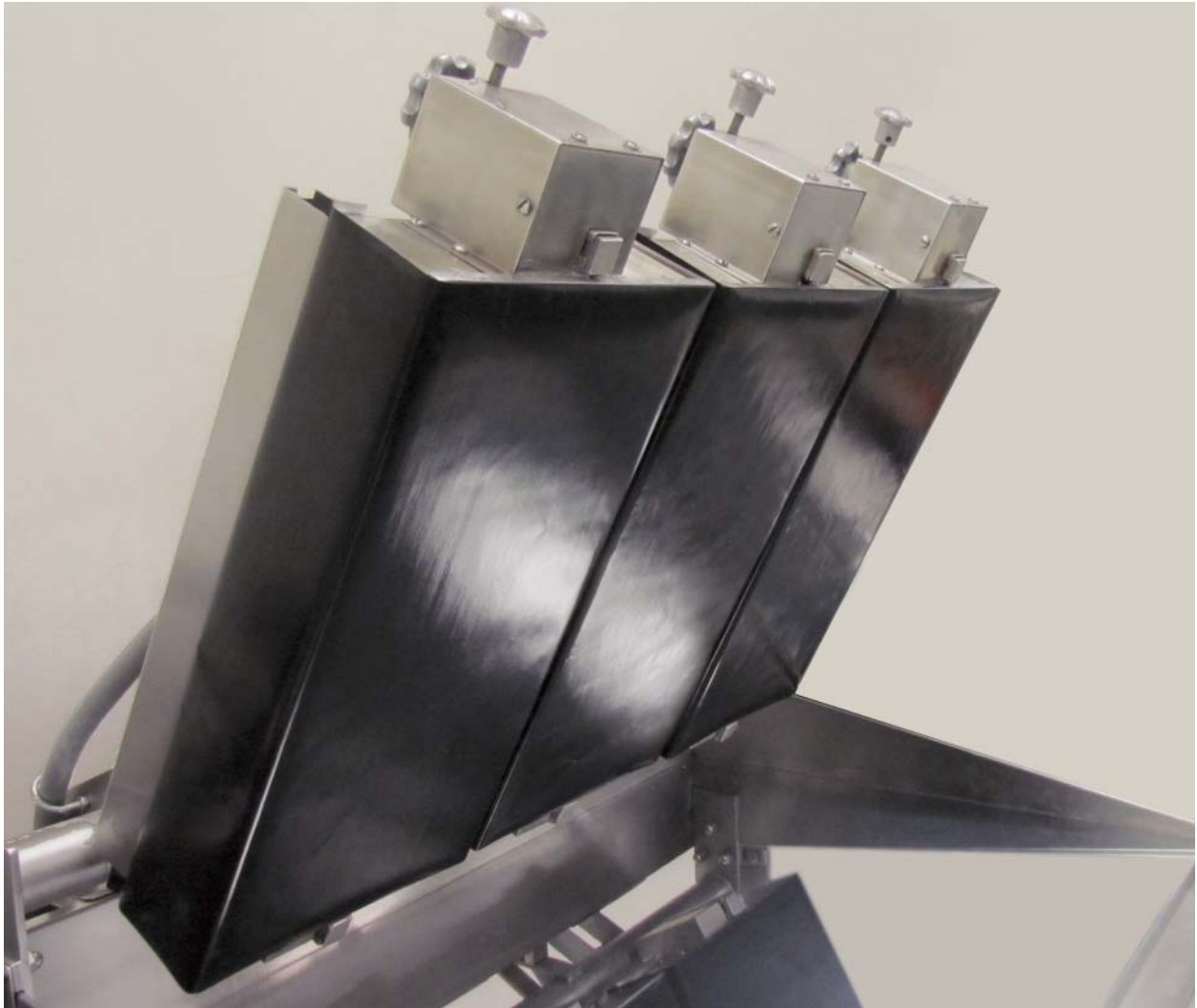


NEVER USE ICE TO COOL THE MIRACLEAN® SURFACE. USE OF ICE MAY WARP THE MIRACLEAN® PLATE.



USE ONLY KEATING SUPPLIED CLEANING TOOLS AND KLENZER.

Care of the Cooking Sheet



Cooking sheets should ALWAYS:

- Be wiped with a damp soft cotton cloth or paper towel after each run to remove any product residue.
- Be cleaned after the griddle is shut down for the day.

The time to change a cooking sheet is when:

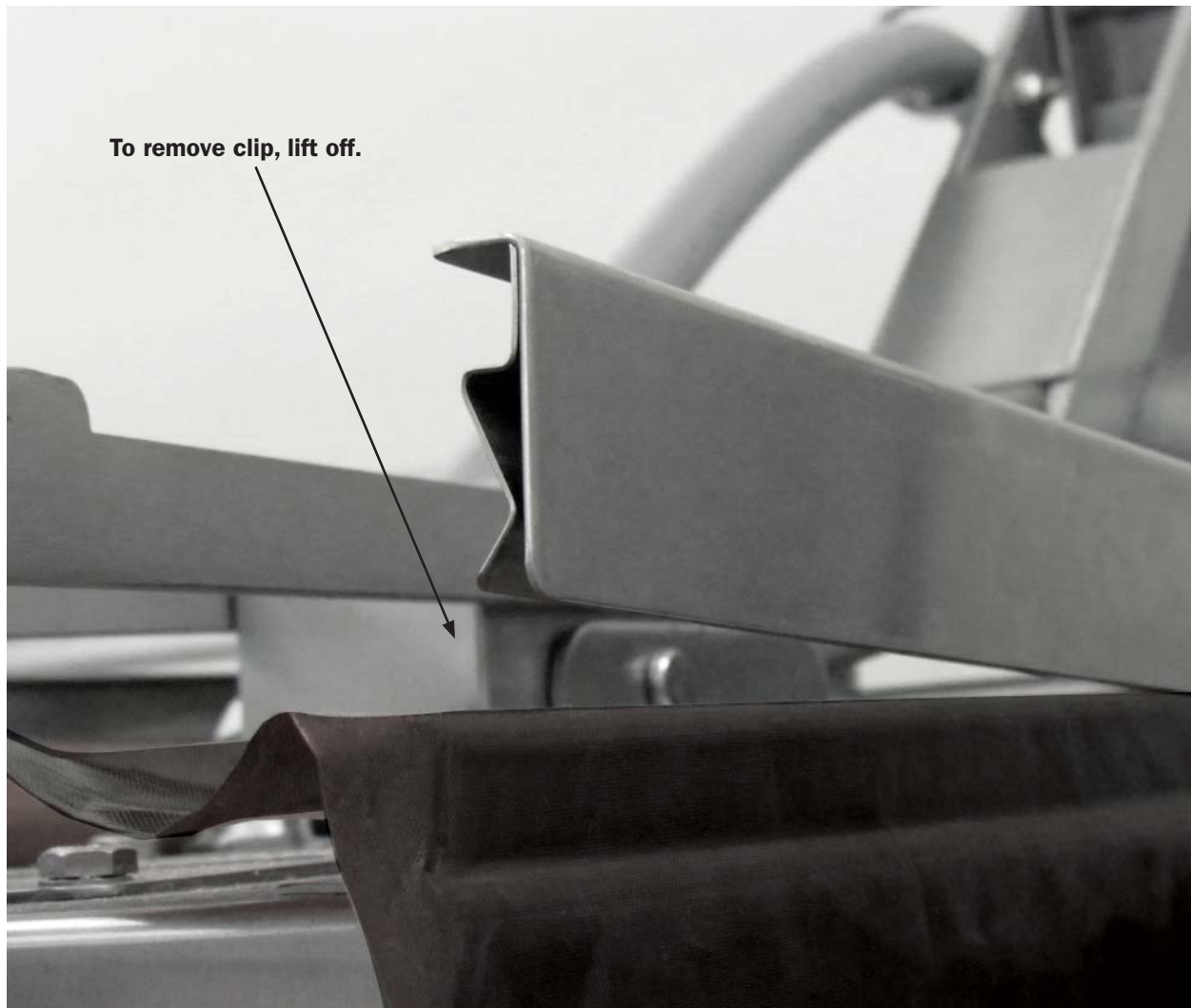
- Too much carbon build-up causes a product appearance, cooking or taste problem.
- The cooking head surface is cool.
- The sheet is torn or ripped or visibly worn.

Cooking sheets should NEVER:



- Be folded or creased. Be touched with sharp objects.
- Come in contact with griddle scrapers or abrasive pads.
- Be placed under other equipment or objects.

Cleaning the Cooking Sheet

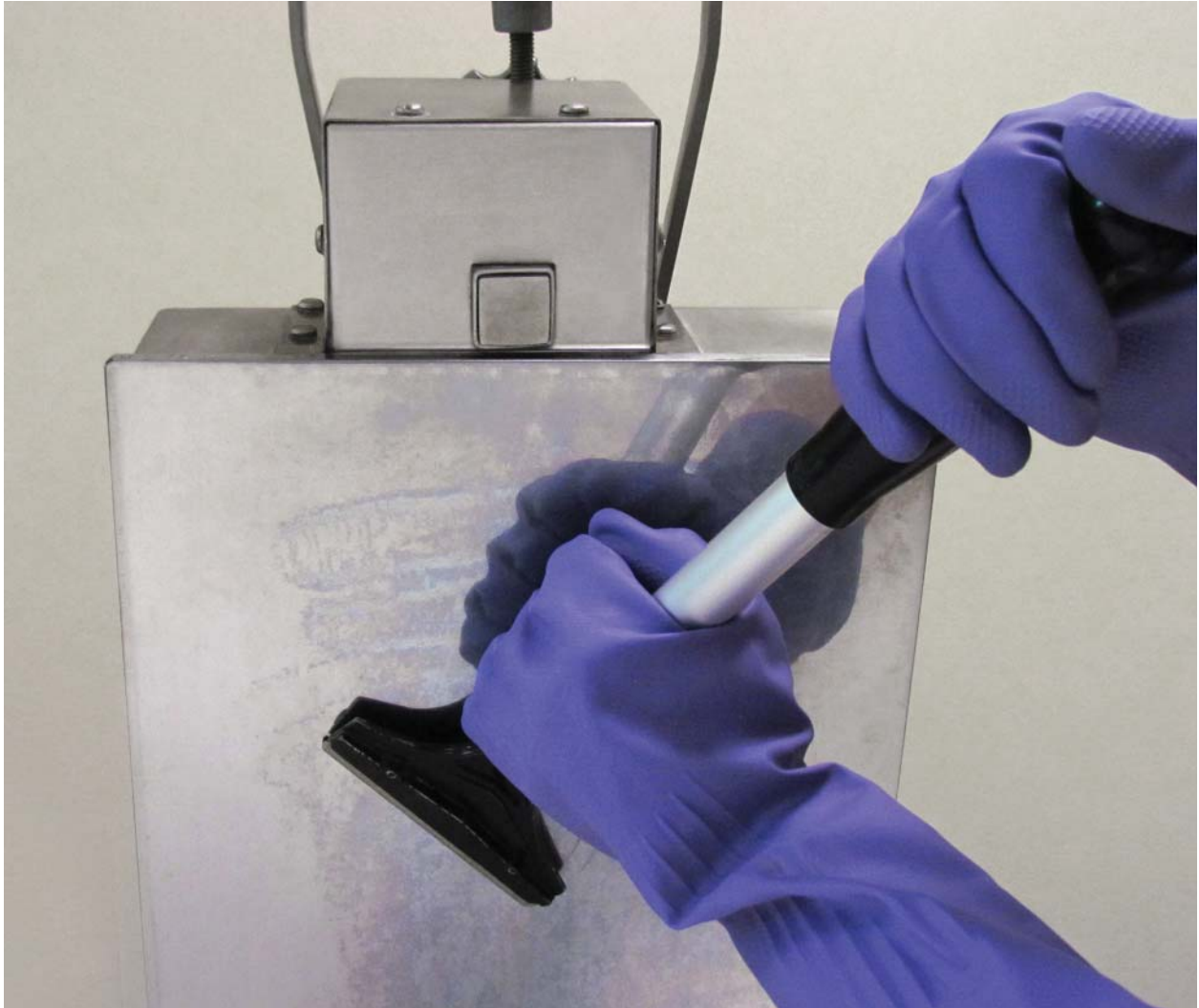


End of Day Cleaning:

To remove the stainless steel cooking sheet clips for cleaning, simply lift them off. They can be cleaned in a dishwasher.

- 1. Remove the cooking sheet from the cooking head.**
- 2. Wash the cooking sheet in a sink with soap and water and dry thoroughly.**
- 3. After the cleaning is complete, reverse the cooking sheet and reattach it to the cooking head.**

Cleaning the Cooking Head



The Miraclean® surface is very durable and with proper care, following the procedures below, will last many years:

1. Scrape Miraclean® surface from front to back with the Keating griddle scraper (with Cooking Sheet removed.)
2. Clean and polish surface with Keating Klenzer on a damp soft cotton cloth. Wipe off excess Klenzer.

THE TOP-SIDE™ COOKING HEAD AND GRIDDLE PLATE ARE HOT - USE PROPER CARE WHEN CLEANING OR CHANGING THE COOKING SHEETS.



NEVER SCRAPE COOKING SHEETS WITH THE SCRAPER.

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.