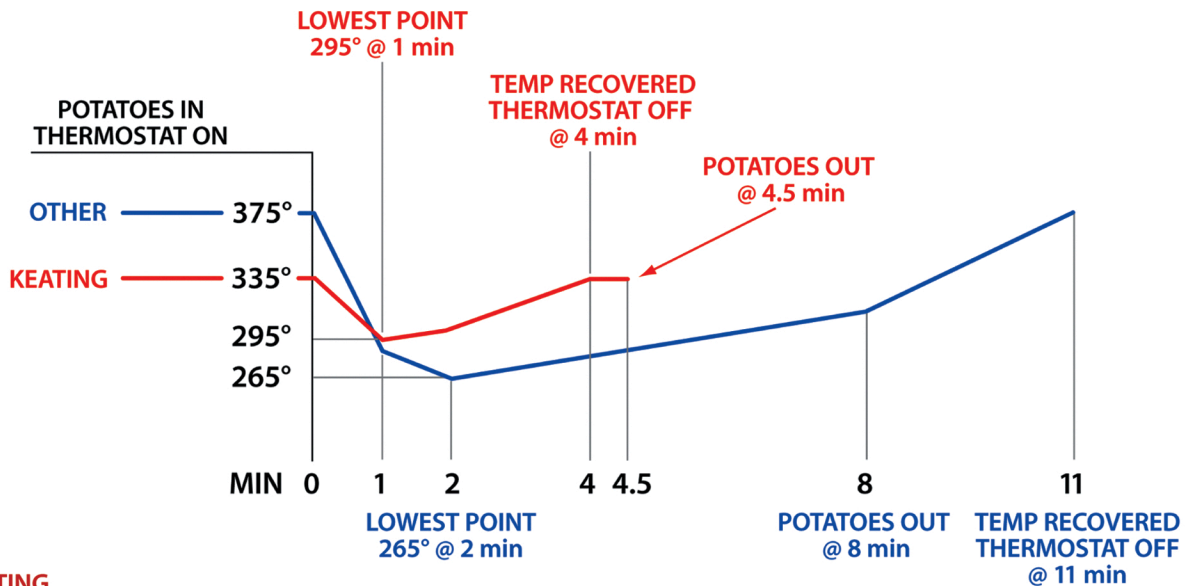


KEATING
OF CHICAGO, INC.®

The return on your investment
in a new Keating fryer is

no small potatoes

**Time and temperature recovery comparison of an Instant Recovery® fryer
and a typical 50 lb. fryer:**



KEATING

POTATOES IN @ 335°
LOWEST TEMP IS REACHED @ 1 min. (295°)
TEMPERATURE RECOVERED TO 335° @ 4 min.
THERMOSTAT SHUTS GAS OFF @ 4 min.

OTHER (TYPICAL 50 LB. FRYER)

POTATOES IN @ 375°
LOWEST TEMP IS REACHED @ 2 min. (265°)
TEMPERATURE RECOVERED TO 375° @ 11 min.
THERMOSTAT SHUTS GAS OFF @ 11 min.

Keating's "instant recovery" is due to:

- the efficiency of our larger heat transfer tubes - they have more combustion space so the rate of heating is proportionally faster
- burner design - draws air through the center of the burner, the flame hugs the tube and our patented wing turbulators convert a portion of the heat to radiant energy to speed heat transfer

Keating Instant Recovery® Fryers:

- Recover to the set temperature 2x as quickly as a typical 50 lb. fryer
- Thermostat shuts off before the product has even finished frying, saving on energy costs
- Fry 2 loads and begin frying a third in the time it takes the 50 lb. fryer to recover the set temperature

Fresh NB Cured Idaho potatoes sliced 3/8" square 1:8 ratio were used in this comparison.