

"Serving Those Who Serve The Very Best"®

- **28.6 kW input for cooking up to 140 lbs. of frozen french fries per hour**
- **Instant Recovery® for high production**
- **Stainless Steel cabinet**
- **Polished Stainless Steel fryer vessel**
- **Extra large Cold Zone**
- **Saves on oil costs/cooks at lower temperatures**
- **Indicating lights and timers**
- **Melt cycle standard**

The 20 TS Fryer is ideally suited for multi-product use. The 20 TS allows you to cook up to 140 lbs. of frozen french fries or 200 lbs. of chicken per hour with an input of 28.6 kW rated at 240 volts.

KEATING SAVES OIL COSTS IN THREE WAYS:

BETTER FRY POT DESIGN
LARGER COLD ZONE
INSTANT RECOVERY®

1. You shouldn't have to wait on the fryer. A properly designed fry pot ensures that the fryer has recovered its temperature before the end of the cooking cycle. Keating "INSTANT RECOVERY"® means continuous performance.
2. The Keating frying vessel is 27% Cold Zone, the food particles collected in the cold zone are unheated and therefore do not carbonize and contribute to premature shortening breakdown.
3. Keating's "INSTANT RECOVERY"® feature means frying at lower temperatures (325° – 335°F) extending oil life while enhancing product quality.



Casters Optional

EASY TO CLEAN

Keating uses only 304 stainless steel in its frying vessel design and polishes each vessel. The smoother the surface, the less carbon build-up occurs, making cleaning easier. A full 1 1/4" front drain allows easy draining of oil.

SAFETY CONTROLS ENSURE SAFE AND ACCURATE COOKING

The patented and precise thermostat controls cooking temperatures to $\pm 3^{\circ}\text{F}$. Hi-Limit control protects against the oil and fryer overheating.

Each fryer goes through a rigorous 100% test before shipping with every component carefully checked. The actual temperature test chart is included with each fryer.

SPECIAL ORDER OPTIONS

Keating gives you the widest range of options to ensure your fryer is exactly suited to your needs.

DESCRIPTION

The Keating Instant Recovery® 20 TS Fryer consists of a fryer vessel 20" sq. having a splash deck and a splash back installed in a cabinet equipped with heating elements and an automatic temperature control mechanism, all arranged and designed for proper frying of food.

SPECIFICATIONS

Fryer Vessel shall be constructed from 18 gauge stainless steel, shall have a shortening capacity of 110 pounds, shall be equipped with four stainless steel electric elements spaced above the bottom of the vessel so that the bottom is unheated and the food particles collecting in the bottom zone are unheated and therefore do not carbonize. The frying vessel shall be polished to inhibit carbon buildup and facilitate easy clean-up. The bottom of the vessel shall slope toward the front where it shall be equipped with a 1 1/4" Teflon core 1/4 turn, drain valve, so arranged that the shortening can be drained into a receiving vessel placed in front of the fryer.

Splashdeck shall slope toward the shortening containing vessel. The splash deck shall be made of 16 gauge 304 stainless steel.

Splashback shall be made of 18 gauge 304 stainless steel shall completely cover the side of the flue.

Cabinet: shall be made of 18 gauge stainless steel. The cabinet shall be rigid in construction and shall have four 8" adjustable legs. A door made of 22 gauge 304 stainless steel shall cover the front of the cabinet and shall extend from the bottom of the fryer to the panel, and above the panel shall be a canopy. The door shall be the full width of the

cabinet. No additional space is required for the door to open a full 90 degrees.

Electric Elements to be four, made of polished stainless steel.

Thermostat shall be close range, hydraulic type and be accurate to ±3°F from 300° to 350°F with stainless steel bulb. Application of this thermostat is patented by Keating.

Hi-Limit Control shall be manually resettable type with stainless steel bulb.

Melt Cycle to be standard on "TS" fryers, allowing the safe melting of solid shortening. Fryer is to be left in the Melt Cycle mode until oil completely covers elements.

Indicating Lights & Switches Power on switch, melt idle fry switch, ready to cook light, over max temp light.

Standard Accessories to include two timers (programmable for three products each), one pair 4 mesh baskets, grid screen over elements, drain clean out rod and sample of Keating Klenzer and Sea Powder.

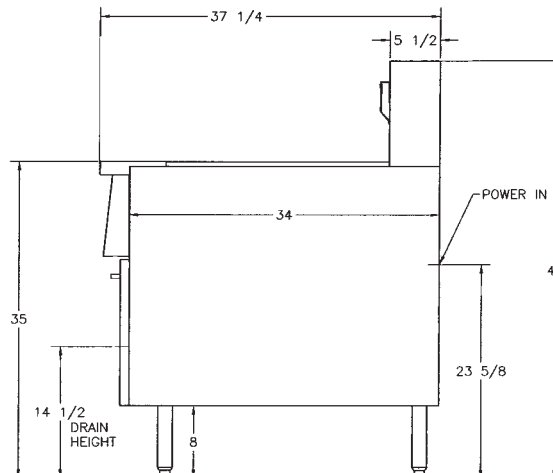
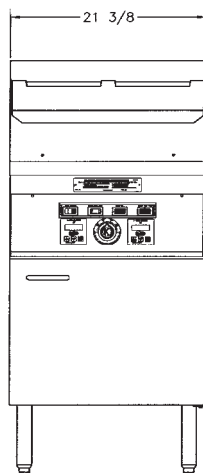
Electric Specifications to be 3-wire terminal block, with ground provided for field wiring. (See local codes for supply line requirements.)

Special Order Options may include battery, triple size baskets, rear drain, casters, cover, thermostat seal, portable filter, central filter (CF20SE), Safe & Easy filter, 2" drain valve (not available on SE), computer, Instant-On™, basket-lift, security package.

MODEL	208V		220V		240V		380V*		480V*		Height	Depth	Width	Ship Wt.
	KW	Amps	KW	Amps	KW	Amps	KW	Amps	KW	Amps				
20 TS E 208-240/1	21.5	103	24.0	109	28.6	119	24.0	63	28.6	60	46"	37 1/4"	21 3/8"	210 lbs.
20 TS E 208-240/3	21.5	68-68-45	24.0	72-72-47	28.6	79-79-52	24.0	42-42-27	28.6	39-39-26	46"	37 1/4"	21 3/8"	210 lbs.
20 Safe & Easy	-	-	-	-	-	-	-	-	-	-	46"	37 1/4"	21 3/8"	-

Oil Capacity – 110 lbs.

*380V or 480V are special order options.



KEATING OF CHICAGO, INC.
Toll Free 1-800-KEATING
www.keatingofchicago.com

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

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