



Model No. 18 BB G Instant Recovery® Fryer

PROJECT _____

QUANTITY _____

ITEM NO. _____

Standard Features:

- ▶ 134,000 BTU input for cooking up to 120 lbs. of frozen french fries per hour
- ▶ Instant Recovery® using less energy with more efficient, patented Wing Turbulators®
- ▶ Stainless Steel cabinet
- ▶ Polished Stainless Steel fryer vessel
- ▶ Extra large Cold Zone
- ▶ Saves on oil costs/cooks at lower temperatures
- ▶ Spark Ignition
- ▶ Indicating light
- ▶ Melt cycle allows safe method of melting solid shortening

Options:

- | | |
|--|---|
| ☐ Battery | ☐ Security Package |
| ☐ Full or Triple Size Baskets | ☐ Cover |
| ☐ Common Manifold | ☐ 17" Flue Riser |
| ☐ Rear Drain | |
| ☐ 2" Drain Valve (not available on SE) | |
| ☐ Casters | |
| ☐ Thermostat Seal | |
| ☐ Portable Filter, Central Filter (CF18SE), Safe & Easy® Filter | |

The 18 BB Fryer is ideal for multi-product use. The 18 BB allows you to cook up to 120 lbs. of frozen french fries or 150 lbs. of chicken per hour with an input of 134,000 BTU.

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.

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

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Casters Optional

• Oil Capacity - 68 lbs.

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.

DATE _____

APPROVAL _____

SIGNATURE _____

18 BB Gas Instant Recovery® Fryer

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Technical drawing of the 3000 Series Gas Grill showing dimensions in inches and millimeters:

- Overall width: 32 1/2" (825.5 mm)
- Overall height: 46 1/2" (1181.1 mm)
- Height from base to top of grill body: 35" (889 mm)
- Height from base to bottom of grill body: 8" (203 mm)
- Distance from front edge to gas hookup: 28" (711 mm)
- Height from base to gas hookup: 18" (457.2 mm)
- Label: GAS HOOKUP

Special Order Options may include battery, full or triple size baskets, common manifold, rear drain, 2" drain valve (not available on SE), casters, cover, thermostat seal, portable filter, central filter (CF18SE or above), Safe & Easy® Filter, 17" flue riser and security package.

GAS REQUIREMENTS / DIMENSIONS*

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