

MagiKitch'n®

CONVERTIBLE CHARBROILER

SERIES 600



THE STRONGEST LINK IN YOUR CHAIN

SERIES 600 CHARBROILERS

Series 600 charbroilers have an updated, computer designed heat pattern to provide the most even heat of any charbroiler in its class! Special baffles provide edge-to-edge even heat. In fact, the edge-to-edge 600 F temperature is so constant, that's why we named it Series 600. MagiKitch'n's development of a much more even heating system makes it a great charbroiler that requires little cooking experience and can reduce food scrap.

Radiant or Coal Model?

Can't decide between the convenience and low consumable costs of a radiant model or the great look of cooking over coals? MagiKitch'n solves this age old problem by providing an add on option of a coal rack that fits over the burners. With the new Series 600 you can even change from coal to radiant in the field with optional conversion kit. MagiCoal ceramics are conveniently placed on a stainless steel rack coal screen, eliminating the need for a firepot, cast iron burners, burner covers, and lower grates.

- 6" Stainless Front Shelf with Towel Bar, Standard
- Easy tilt top grid controls grease and flare-up. 70% of the grease runs into the front trough
- Models can be converted in the field to be coal (ceramic) models
- Welded stainless steel drip trough directs grease into the grease collection box
- Stainless steel outer panels that cover fully insulated double-wall outer construction reduces side and bottom temperatures
- Double-wall, ventilated heat shields over manifold keep knobs and valves cool for long life
- Heavy-gauge, stainless steel water tubs are standard
- Water tubs extend out 5" for easy one-handed filling
- Seamless stainless sides and back for easy clean up
- Water tubs and grease collection box are removable for easy cleaning
- Fully insulated lower storage area standard on all floor models



FM-RMB-648

THE MOST
VERSATILE
CHARBROILER
IN THE WORLD

PATENTED, EASY TILE TOP
GRID CONTROLS GREASE
AND FLARE-UP. 70% OF
THE GREASE RUNS INTO
THE FRONT TROUGH.

COMPUTER DESIGNED
HEAT PATTERN TO
PROVIDE THE MOST
EVEN HEAT OF
ANY CHARBROILER
IN ITS CLASS!

THREE BASE MODELS TO CHOOSE FROM

34" High Floor Model With Cabinet Base

- Available sizes: 24, 36, 48, 60 and 72" widths.
- Stainless steel unit, 6" service shelf with towel bar, water tubs and scraper.
- 15,000 BTU/Burner.
- Lower rack available for use as cheese melter.
- 6" legs standard. Optional casters available.



17" High Counter Model

- Available sizes: 24, 36, 48, 60 and 72" widths.
- Stainless steel unit, 6" service shelf with towel bar, water tubs and scraper.
- 15,000 BTU/Burner.
- Lower rack available for use as cheese melter.
- Optional 4" legs. (casters not available). Legs not required with equipment stand.
- Can be flush mounted on refrigerated equipment stand.
- Equipment stands available.



13" High Counter Model - APM Low Profile Series

- Available sizes: 24, 36, 48, 60 and 72" widths.
- Stainless steel sides, front, 6" service shelf with towel bar and scraper.
- 15,000 BTU/Burner.
- Crumb tray.
- Smoker box not available.
- Optional 4" legs. (casters not available). Legs not required with equipment stand.
- Can be flush mounted on refrigerated equipment stand.
- Equipment stands available.



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SERIES 600 CHARBROILERS

Build your Series 600 with one of these three options, or convert in the field. Any Series 600 charbroiler can easily be converted without tools, from Stainless Radiant to Cast Radiant or Ceramic coal in less than 15 minutes.

Cook Three Ways



**Standard Stainless Steel
Burner Radiants**



**Optional Cast Iron
Burner Radiants**



**Optional Ceramic Coal on
Stainless Steel Coal Screen**



A GRATE STORY

Heavy-Duty, Free-Floating Steel Rods compensate for expansion and contraction from intense heat. Half-inch steel, free-floating rods sear food fast, providing distinct brand marks for great taste and presentation. Heavy-duty steel rods are held in place by a thick walled steel frame to resist warping and cracking for long life.

Tame The Flame - Round rods help control grease and flare-ups. When the top grid is locked into the tilt position, 70% of grease is gravity drained into the grease collection box.

Stick Resistant Surface - Round rods will not press into your food which results in improved branding with less sticking or tearing. Optional hard-chrome-plated steel rods further help prevent food from sticking and make cleanup easier.

Easier To Clean - Steel rods are non-porous, which reduces carbon-build up. Specially designed cleaning tools speed clean-up.

GRATE OPTIONS

Standard Grates - Heavy-duty, 1/2" steel free-floating rods provide great all-around performance.

“Scround” Rods - Square on the top and round on the bottom, this unique design provides a more defined grill mark. In addition to providing an easier release, scround rods provide very defined brand marks for signature charbroiling. The round bottom is important to help tame flare-ups by draining 70% of the grease to the collection box.

Heavy Cast-Iron, Reversible Grates - Cast iron grates are available in standard spacing (5/16") and fish spacing (3/16"). Both sizes are reversible to provide a standard or thin brand by simply flipping over. Cast iron grates can also be set in one of three tilt positions to provide gravity draining of grease to the front trough.

Cast Iron Diamond Grates - Provide appealing diamond shaped brand marks without product rotation.

Grate Menu Flexibility - Let MagiKitch'n custom build a top grid to fit your menu! Order the top grid with scround, round, hard-chrome steel, or plain steel rods; or any combination of rods.

Grate Space - Standard rod spacing (5/16") works well for all-around cooking. “Fish” spacing (3/16") offers added support for delicate products.

HEAVY-DUTY STEEL GRATES

SCROUND RODS

Provide Easier Release and a More Defined Brand Mark
- SQUARE ON TOP & ROUND ON BOTTOM -



CAST-IRON DIAMOND GRATE

Perfect Diamond Marks Without Product Rotation



HEAVY CAST-IRON REVERSIBLE GRATES

Provide Standard or Thin Branding



OPTIONS & ACCESSORIES



Lower Rack

Optional for the CM and FM Series 600



Backshelf

Rear back shelf used to keep food warm. Fajita style also available. NSF approved, all stainless steel frame.



Slip On Covers

Stainless steel covers for easier cleaning of splash guards. Dishwasher safe. Available only for FM and CM models.



Smoker Box Kit

Provides smoke flavor to food while cooking with gas. Provides controlled cooking that uses less wood than traditional methods. Available on FM and CM models only.



Extensions

Stainless steel side and back extensions. For all MagiKitch'n charbroilers. 6" high.



Coal Screen

These must be used in ceramic coal MagiKitch'n charbroilers. Can be used in RMB models to convert to SMB.



MagiCoals

Ceramic briquettes. These coals will provide more infrared heat for faster broiling. They must be used in all ceramic coal MagiKitch'n charbroilers and will improve the performance of any charbroiler.



Cutting Boards

Available on all charbroilers with a 10" or 12" service shelf. Specify length.



Smoker Box Shovel

For easy smoker box clean out



Equipment Stands

NSF approved stands are constructed from stainless steel. Available with casters.

Stands available for APM & CM models.

- APM stand is 24" high for 36" working height.
- CM stand is 21" high for 36" working height.



Smoker Box Kit

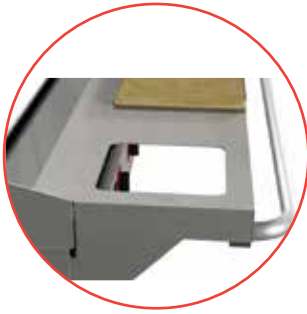
Water tubs required with this option. Unit must have service shelf. Smoker box shovel included in kit.



Scraper

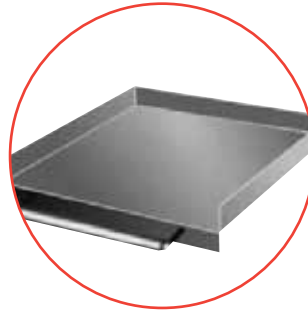
Custom made scraper to fit the shape of the top grids. Specify top grid type when ordering.

OPTIONS & ACCESSORIES



Custom Front Shelf Options

Improve work flow in your kitchen by customizing your grill with special cut-outs for condiment pans, sauces and marinades. Or add an NSF approved cutting board. Pan cut outs available for 1/9, 1/6, 1/4, 1/3 sizes One or two cut outs available on left, center, or right side. Service shelf must be at least 10" deep.

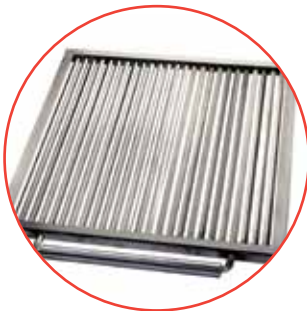


MagiGriddle Option

1/4" steel surface has 2" high flanges to act as splash guards.



TOP GRATES



Standard Top Grids

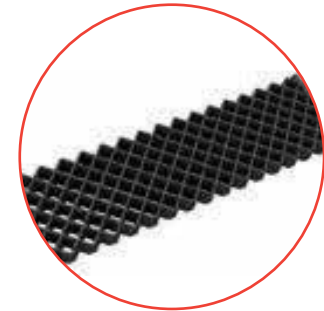
5/16" between rods. Cold-rolled steel or chrome plated.



Cast Iron Top Grids

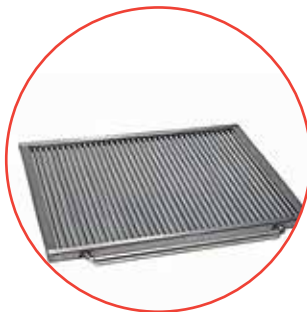
Standard Spacing
5/16" Between Rods

Fish Spacing
3/16" between rods.



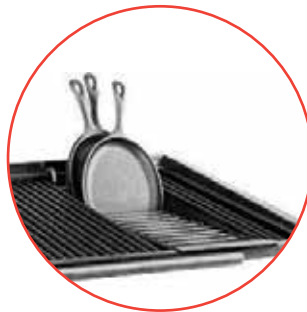
Cast Iron Diamond Grate

For perfect diamond marks without product rotation.



Fish Spacing

3/16" between rods.
Cold-rolled steel or chrome plated.



Fajita Style Top Grids

Specify pan size when ordering, 7" or 10" (pans not included).

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