



**IMPORTANT FOR FUTURE REFERENCE**  
Please complete this information and retain this manual for the life of the equipment:

Model #: \_\_\_\_\_  
Serial #: \_\_\_\_\_  
Date Purchased: \_\_\_\_\_

**ENGLISH**

**Installation & Operation Manual**  
**MKGD24, MKGD36, MKGD48, MKGD60 & MKGD72**  
**All Options**



# TO THE PURCHASER, OWNER AND STORE MANAGER

Please review these warnings prior to posting them in a prominent location for reference.

## TO THE PURCHASER

Post in a prominent location the instructions to be followed in the event that an operator smells gas. Obtain this information from your local gas supplier.

### FOR YOUR SAFETY

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### WARNING

Improper installation, alteration, adjustment, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this appliance.

### WARNING

Installation, maintenance and repairs should be performed by a MagiKitch'n Authorized Service and Parts (ASAP) company technician or other qualified personnel. Installation, maintenance or repairs by unauthorized and unqualified personnel will void the warranty.

### WARNING

Installation and all connections must be made according to national and local regulations and codes in force.

### WARNING

During the warranty period if a customer elects to use a non-original part or modifies an original part purchased from MagiKitch'n and/or its Authorized Service and Parts (ASAP) companies, this warranty will be void. In addition, MagiKitch'n and its affiliates will not be liable for any claims, damages or expenses incurred by the customer which arises directly or indirectly, in whole or in part, due to the installation of any modified part and/or received from an unauthorized service center.

### WARNING

This appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

### WARNING

Adequate means must be provided to limit the movement of this appliance without depending on the gas or electrical cord connection. Single appliances equipped with legs must be stabilized by installing anchor straps. All appliances equipped with casters must be stabilized by installing restraining chains, or equivalent means. If disconnection of the restraint(s) are necessary, the restraint(s) must be reconnected after the appliance is returned to its originally installed position.

### WARNING

An appliance equipped with casters and a flexible gas line must be connected to the gas supply with a connector that complies with ANSI Z21.69.CSA 6.16 and a quick disconnect that complies with ANSI Z24.41.CSA 6.9.

### WARNING

DO NOT alter or remove structural material on the appliance to accommodate placement under a ventilation hood.

### WARNING

This appliance is intended for professional use only and should be operated by fully trained and qualified personnel.

### WARNING

If the appliance is equipped with a power cord and it is damaged, it must be replaced by a MagiKitch'n Authorized Service and Parts (ASAP) company technician, or a similarly qualified person in order to avoid a hazard.

### WARNING

The power supply must be disconnected before servicing, maintaining or cleaning this appliance.

### WARNING

The appliance is NOT jet stream approved. DO NOT clean the appliance with a water jet.

### WARNING

DO NOT attempt to move this appliance or transfer hot liquids from grease box to another container when the unit is at operating temperature or filled with hot liquids. Serious personal injury could result if skin comes in contact with the hot surfaces or liquids.

### WARNING

DO NOT sit or stand on this appliance. The appliance's front panel, cook plate, splash back, side, workshelf not a step. Serious injury could result from slipping, falling or contact with hot surfaces or liquids.

### WARNING

NEVER use the appliance as a step for cleaning or accessing the ventilation hood. Serious injury could result from slips, trips or from contacting hot surfaces or liquids.

### WARNING

DO NOT use the appliance unless it is properly secured to a table, stand or freezer / refrigerated base suited to handle the weight of the entire appliance.

### WARNING

This appliance is intended for indoor use only.

### WARNING

DO NOT operate appliance unless all panels and access covers are attached correctly.

### WARNING

It is recommended that this appliance be inspected by a qualified service technician for proper performance and operation on a yearly basis.

### WARNING

There is an open flame inside this appliance. The unit may get hot enough to set nearby materials on fire. Keep the area around the appliance free from combustibles.

### WARNING

DO NOT supply the appliance with a gas that is not indicated on the data plate. If you need to convert the appliance to another type of fuel, contact your Equipment Supplier or a MagiKitch'n Authorized Service and Parts (ASAP) Company.

### WARNING

DO NOT use an open flame to check for gas leaks!

### WARNING

If the gas flow or the electrical power supplied to the appliance is interrupted, or pilots extinguish, wait five (5) minutes before attempting to re-light the pilot to allow any residual gas in appliance to dissipate. Do not attempt to operate this appliance during a power failure.

### WARNING

In the event of a power failure turn all controls to the "Off" position and do not attempt to operate this appliance.

### WARNING

Ensure that the appliance can get enough air to keep the flame burning correctly. If the flame is starved for air, it can give off a dangerous carbon monoxide gas. Carbon monoxide is a clear odorless gas that can cause suffocation.



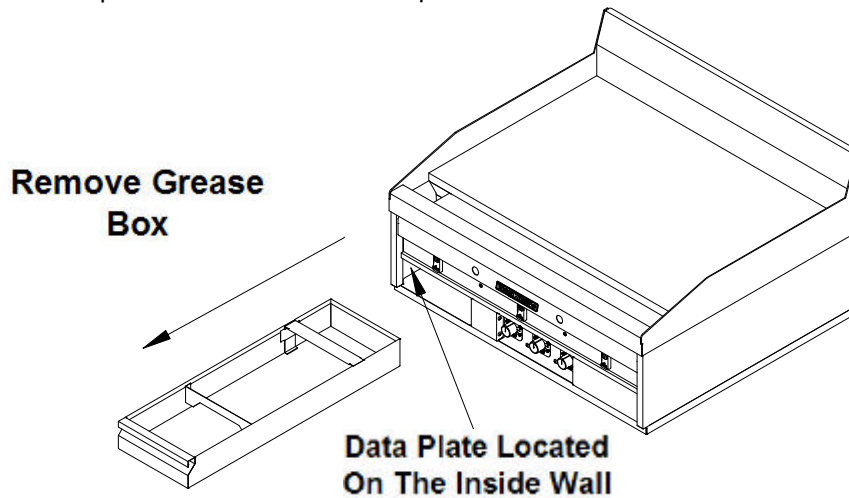
|   |           |
|---|-----------|
| <b>1. INSTALLATION SECTION</b> .....                              | <b>4</b>  |
| 1.1. CHECKING YOUR NEW GRIDDLE.....                               | 4         |
| 1.2. ELECTRICAL CONNECTION(S).....                                | 4         |
| 1.3. INSTALLATION CLEARANCES.....                                 | 5         |
| 1.4. GAS CONNECTION(S).....                                       | 5         |
| 1.4.1. Fuel Type(s).....  | 5         |
| 1.4.2. Quick Disconnect Connection.....                           | 5         |
| 1.4.3. Fuel Supply Line and Leak Pressure Testing.....            | 5         |
| 1.5. VENTILATION AND FIRE SAFETY SYSTEMS.....                     | 5         |
| 1.6. INSTALLATION SETUP.....                                      | 6         |
| 1.6.1. Counter Use With Legs.....                                 | 6         |
| 1.6.2. Counter Use Without Legs.....                              | 6         |
| 1.6.3. Equipment Stand.....                                       | 6         |
| 1.6.4. Leveling Instructions.....                                 | 7         |
| 1.7. FINAL GAS CONNECTION.....                                    | 8         |
| 1.7.1. Regulator Assembly.....                                    | 8         |
| 1.7.2. Gas Settings.....  | 8         |
| <b>2. OPERATION SECTION</b> .....                                 | <b>9</b>  |
| 2.1. LIGHTING INSTRUCTIONS.....                                   | 9         |
| 2.1.1. Solid State Thermostat Appliance.....                      | 9         |
| 2.2. INITIAL STARTUP.....   | 9         |
| 2.2.1. Griddle Surface Seasoning.....                             | 10        |
| 2.2.2. Surface Temperature Check.....                             | 10        |
| 2.2.3. Shutdown Procedure.....                                    | 10        |
| <b>3. THERMOSTAT CALIBRATION SECTION</b> .....                    | <b>11</b> |
| 3.1. CALIBRATION PROCEDURES.....                                  | 11        |
| 3.1.1. Solid State Thermostat.....                                | 11        |
| <b>4. BASIC OPERATION</b> .....                                   | <b>12</b> |
| 4.1. OPERATIONAL HELPFUL HINTS.....                               | 12        |
| 4.2. SUGGESTED COOKING TIMES AND TEMPERATURES.....                | 12        |
| <b>5. CLEANING &amp; MAINTENANCE SECTION</b> .....                | <b>13</b> |
| 5.1. GRIDDLE SURFACE CLEANING, DURING OPERATION HOURS.....        | 13        |
| 5.2. GRIDDLE SURFACE CLEANING, END OF SHIFT.....                  | 13        |
| 5.2.1. Plain Steel Cooking Surface.....                           | 13        |
| 5.2.2. Chrome Plated Cooking Surface.....                         | 13        |
| 5.3. MONTHLY MAINTENANCE.....                                     | 13        |
| 5.3.1. Monthly Preventative Maintenance.....                      | 13        |
| 5.4. ANNUAL/PERIODIC PREVENTATIVE MAINTENANCE AND INSPECTION..... | 14        |
| 5.4.1. Safety Evaluation.....                                     | 14        |
| 5.4.2. Mechanical Inspection.....                                 | 14        |
| 5.4.3. Systems Operation Inspection.....                          | 14        |
| 5.5. VENTILATION HOOD.....  | 14        |
| 5.6. TROUBLE SHOOTING CHARTS.....                                 | 15        |
| 5.6.1. Cooking Performance.....                                   | 15        |
| 5.6.2. Operating Performance.....                                 | 15        |
| <b>6. ACCESSORIES</b> .....                                       | <b>16</b> |
| 6.1. STANDARD.....  | 16        |
| 6.2. OPTIONAL.....  | 16        |
| 6.2.1. Service Shelves, Front.....                                | 16        |
| 6.2.2. Cutting Boards.....  | 17        |
| 6.2.3. Warming Shelves, Rear.....                                 | 18        |
| 6.2.4. Equipment Stands.....                                      | 19        |
| 6.2.5. Miscellaneous.....   | 20        |
| <b>7. NOTES PAGE</b> .....  | <b>21</b> |

## 1. Installation Section

### 1.1. Checking Your New Griddle

Your new griddle has been carefully packed into one crate. Every effort has been made to ensure that your new griddle is delivered to you in perfect condition. As you unpack your new appliance, inspect each of the pieces for damage. If something is damaged, Contact the shipper immediately; the shipper is only responsible for 15 days after delivery. Check the packing list enclosed with your griddle to ensure that you have received all the parts to the griddle. If you are missing any parts, contact the dealer from whom the griddle was purchased.

In the provided spaces on the cover of this manual, fill in the Model No., Serial No., and the date the appliance was purchased. The Information is located on the Data plate on the inside cabinet wall, see Figure 1 below. Keep this information in a safe place so it can be referred to in the future.



**FIGURE 1**

### 1.2. Electrical Connection(s)

It is advised that this appliance be plugged into a wall receptacle that is controlled by the ventilation control. This will prevent the appliance from being operated without the ventilator on. A schematic is located on the inner side of the front or access panel. The power requirements are listed below.

| Electrical Requirements |                  |                              |
|-------------------------|------------------|------------------------------|
|                         | North America    | International                |
| Input Voltage           | 120 Vac 50/60 Hz | 220,230, or 240 Vac 50/60 Hz |
| Current/Control         | 0.22 Amps        | 0.11 Amps                    |

#### CAUTION

Connecting the appliance to an electrical supply other than that indicated on the data plate. may damage the appliance and void the warranty.

#### WARNING

The electrical connection used by this appliance must comply with local codes. If there are no local codes that apply, refer to the National Electrical Code (NEC), ANSI/NFPA 70 for installation in the US. In Canada, refer to CSA Standard C22.2 and local codes. In all other cases, refer to local and national codes and regulations.

#### WARNING

This equipment must be installed so that the plug is accessible unless other means for disconnection from the power supply (e.g. a circuit breaker) is provided.

#### WARNING

If your appliance uses line current, it is equipped with an oil proof, electrical supply cord with a three-prong safety plug. This is to protect operators from electrical shock hazard in the event of an equipment malfunction. **DO NOT** cut or remove the grounding (third) prong from this plug; it should be plugged into a properly grounded three-prong receptacle.

**1.3. Installation Clearances**

Your new MagiKitch'n Griddle needs clearance around it for proper operation. Adequate clearances allow for servicing and proper burner operation. The clearances shown below are for installation in combustible and non-combustible construction. The appliance can be serviced from the front of the unit, however it may need to be pulled away from the wall for access to the gas supply and electrical supply connections. Ensure that all clearances stated on the Data plate and in the table below are strictly followed.

| <b>Location</b> | <b>Combustible Construction</b><br>Inches (Centimeters) | <b>Non-Combustible Construction</b><br>Inches (Centimeters) |
|-----------------|---|---|
| Cabinet back    | 8.0 (20.4)  | 8.0 (20.4)  |
| Cabinet Sides   | 2.0 (5.0)   | 0.0 (0.0)   |

**1.4. Gas Connection(s)**

Your gas appliance will give you peak performance when the gas supply line is of sufficient size to provide the correct gas pressure. The gas line must be installed to meet the local building codes or National Fuel Gas Code ANSI Z223.1/NFPA 54 Latest Edition, or the Natural Gas and Propane Installation Code, CSA-B149.1 as applicable, and local codes. Gas line sizing requirements can be determined by your local gas company by referring to the National Fuel Gas Code, Appendix C, Table C-4 (for natural gas) and Table C-16 (for propane). The gas line needs to be large enough to supply the necessary amount of fuel to all appliances without losing pressure to any appliance.

**WARNING**

**NEVER supply the appliance with a gas that is not indicated on the data plate. Supplying incorrect gas will cause improper operation. Contact your Dealer for another gas type for the appliance.**

**1.4.1. Fuel Type(s)**

Each appliance is equipped to work with one type of fuel. The type of fuel with which the appliance is intended to operate is stamped or printed on the data plate, see Figure 1.

**CAUTION**

**NEVER use an adapter to make a smaller gas supply line fit the appliance connection. This may limit proper gas flow for optimum burner operation, resulting in poor performance.**

**1.4.2. Quick Disconnect Connection**

Gas appliances equipped with casters must be installed with connectors that comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69.CSA 6.16 Latest Edition. This connection should include a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel ANSI Z221.41.CSA 6.9 Latest Edition. When installing a quick disconnect you must also install a means for limiting the movement of the appliance. This device will prevent the gas line or the quick disconnects from being strained. The restraining device should be attached to the appliance at the back panel.

**1.4.3. Fuel Supply Line and Leak Pressure Testing**

The fuel supply system must be tested before the appliance is used. If the fuel line is going to be tested at a pressure greater than ½ PSIG (3.45 kPa), make sure that the appliance is disconnected from fuel line. If the fuel line is to be tested at a pressure equal to or less than ½ PSIG (3.45 kPa), the appliance can be connected, but the unit's gas valve must be shut. Test all gas line connections for leaks with a solution of soap and water when pressure is applied.

**1.5. Ventilation And Fire Safety Systems**

Your new gas appliance must have proper ventilation to function safely and properly. Exhaust gas temperatures can reach as high as 1000°F (538 °C). Therefore, it is very important to install a fire safety system. Your ventilation system should be designed to allow for easy cleaning. Frequent cleaning of the ventilation system and the appliance will reduce the chances of fire. Additional information can be obtained from CSA International, 8501 East Pleasant Valley Rd., Cleveland, OH 44131.

**CAUTION**

**Excessive ventilation causes drafts, which will interfere with the operation of the appliance. Leave at least 18 inches of open space between the flue opening and the intake of the exhaust hood.**

**CAUTION**

**Ensure that your ventilation system does not cause a down draft at the appliance's flue opening. Down drafts will not allow the appliance to exhaust properly and will cause overheating which may cause permanent damage. Damage caused by down drafts will not be covered under equipment warranty. NEVER allow anything to obstruct the flow of combustibles or ventilation exiting the appliance flue.**

# Installation

MKGD Series Gas Griddle



## 1.6. Installation Setup

The installation of this appliance **MUST** conform to local codes. In the absence of local codes The gas line must be installed to meet the local building codes or National Fuel Gas Code ANSI Z223.1/ NFPA 54 Latest Edition, or the Natural Gas and Propane Installation Code, CSA-B149.1 as applicable, and local codes. To Start uncrate appliance and locate installation accessories.

### 1.6.1. Counter Use With Legs

#### CAUTION

To prevent equipment damage, **DO NOT** tilt your MagiKitch'n griddle on only two legs, or on its sides.

(See Figure 2) A set of 4" legs is shipped with the appliance (unless appliance was specifically ordered without legs). A threaded insert for the leg bolt is located near each corner of the bottom appliance. Raise the appliance to allow legs to be screwed tightly into inserts. The appliance can be leveled by adjusting the feet at the bottom of the leg assembly. This can be done by turning the foot in or out to lower or raise each corner as needed.

#### NOTICE

**4" Legs should not to be used with the Equipment Stand.**

### 1.6.2. Counter Use Without Legs

(See Figure 3) The appliance must be sealed to the counter to comply with applicable sanitation standards. A bead of silicone sealant, approximately 1/2 inch wide, is to be applied to the bottom of the unit approximately 1/4" in from the front, back and side edges. We suggest Dow Corning →, GE → or Permatex → silicone 'RTV' adhesive sealant or equivalent. (See NSF Basic Criteria C-2 for details).

### 1.6.3. Equipment Stand

#### ATTENTION

Rear mounting brackets should be installed to the Equipment Stand prior to placing griddle on the stand.

#### CAUTION

Install the griddle so that the two locking casters are at the *front of the unit*. The casters should be **LOCKED** before the unit is placed into operation.

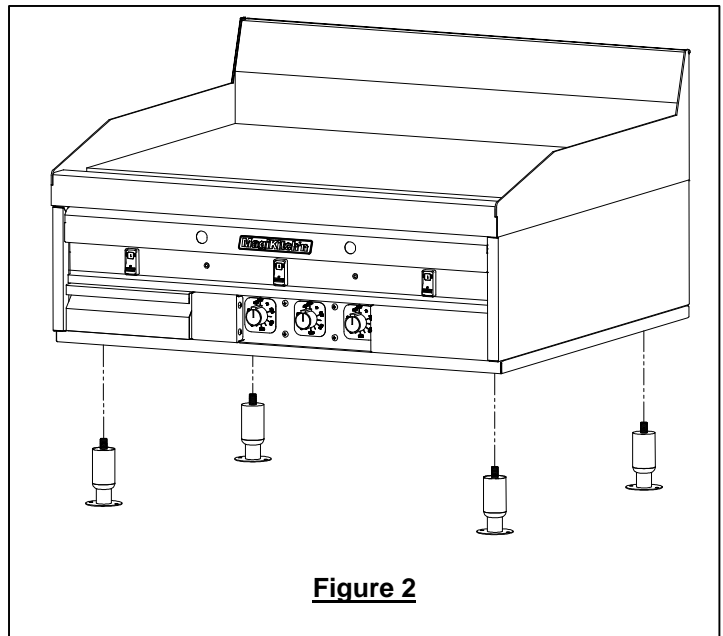
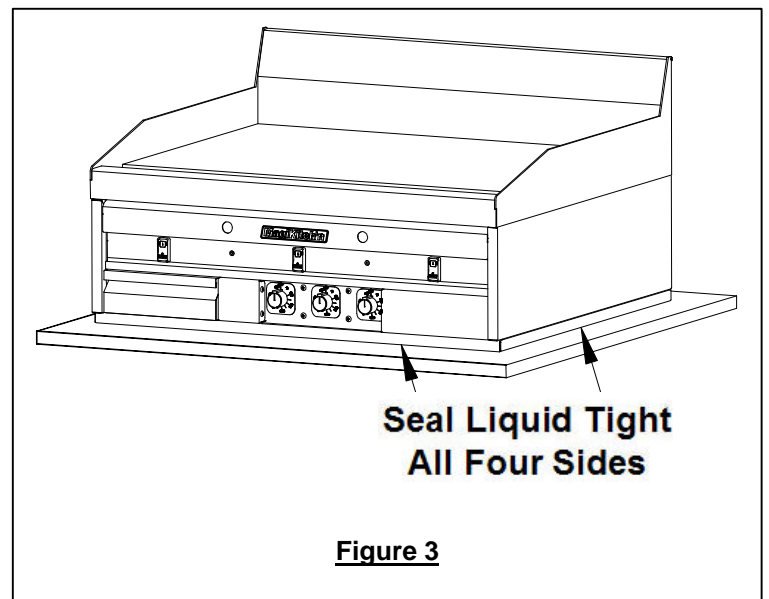


Figure 2



**Seal Liquid Tight  
All Four Sides**

Figure 3

(See Figure 4). To mount the griddle to the stand, locate joining kit supplied with stand. The joining kit should include (2) rear mounting brackets, and (4) 1/2" mounting bolts. To mount the griddle to the equipment perform the steps on the following page:

#### IMPORTANT

The appliance must be level to perform properly. Failure to level unit may result in improper performance of the appliance.



### NOTICE

Larger models have 6 threaded receiving holes, but require only the four 1/2" bolts on each corner to mount the griddle.

1. Remove (4) existing 1/4-20 nuts and bolts from the rear corners of the equipment stand.
2. Align the 2 bolt holes on the rear corners of the stand with the 2 bolt holes on the rear mounting brackets. Orient the brackets as shown in Figure #4 on this page.
3. Install the provided rear mounting brackets (2) to the rear corners by using the existing 1/4-20 hardware that were removed in step 1, tighten securely.
4. Carefully place the griddle on the equipment stand.
5. Once the griddle is on the stand, position the griddle on the stand so that the front edge of the base is flush with the front of the equipment stand. If the griddle is the only appliance to be mounted on the stand, then both sides of the griddle should be flush with the sides of the equipment stand.
6. When positioned properly, the threaded receiving holes in the griddle base should be aligned with mating clearance holes at the front of the equipment stand, and with the clearance holes in the rear mounting brackets. Install the provided 1/2" bolts and tighten securely.

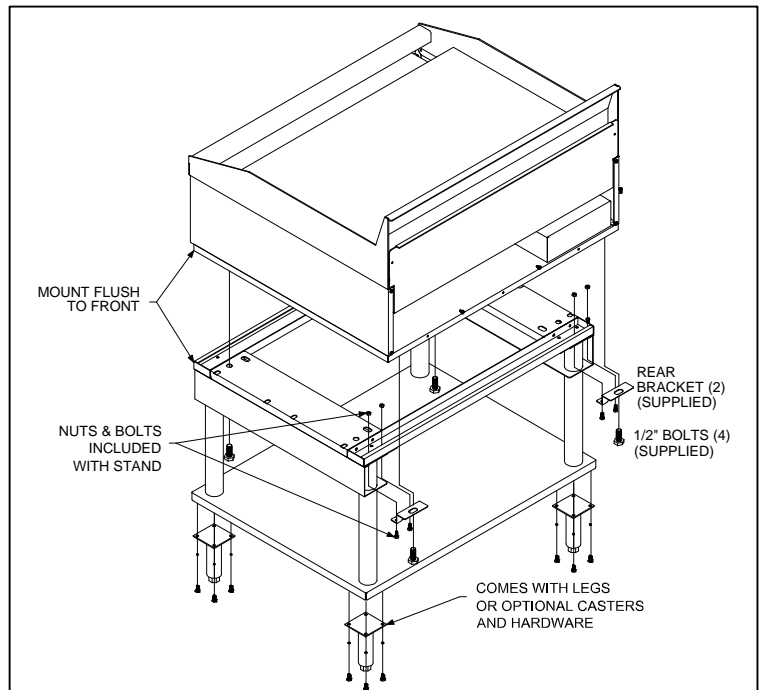


Figure 4

### 1.6.4. Leveling Instructions

#### NOTICE

Equipment stands are shipped from the factory with the legs or casters set to the minimum height adjustment. Units should be leveled at time of installation, failure to do so could cause the griddle to operate improperly.

1. Identify the corner of the stand that needs to be adjusted, remove the weight load from the corner to be leveled.
2. **Legs-** using a wrench, or pliers turn the leg bullet, See Figure 5, CCW to raise the height of the equipment stand. There is 1/2" to 3/4" of adjustment.  
**Castors-** Using a Flat Head screwdriver, loosen the set screws of the caster to be leveled, See Figure 5. Turn the collar of the caster CCW to raise the height of the equipment stand. There is 3/4" of adjustment.  
After leveling adjustment is complete, re-tighten set screws.
3. Check the levelness of the equipment, if necessary Repeat steps 1 and 2.

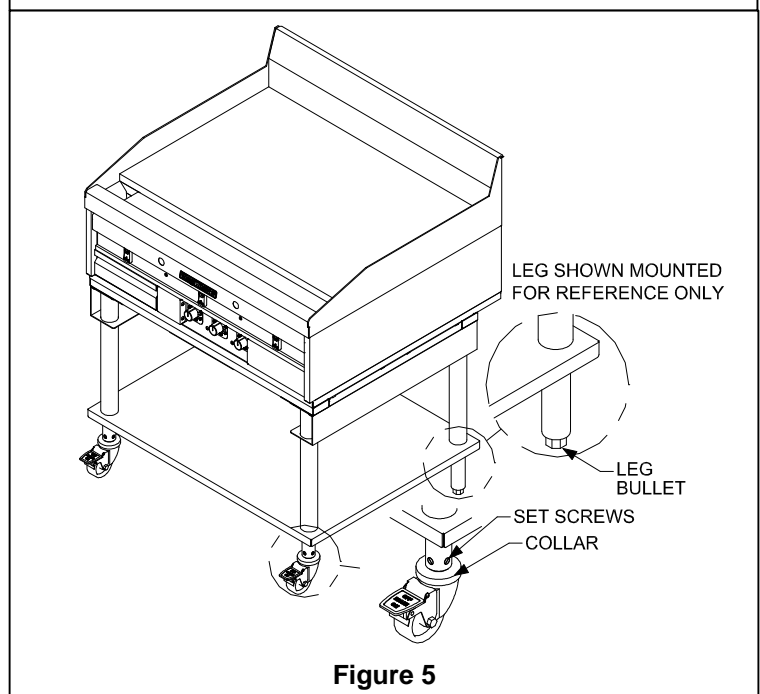


Figure 5

### NOTICE

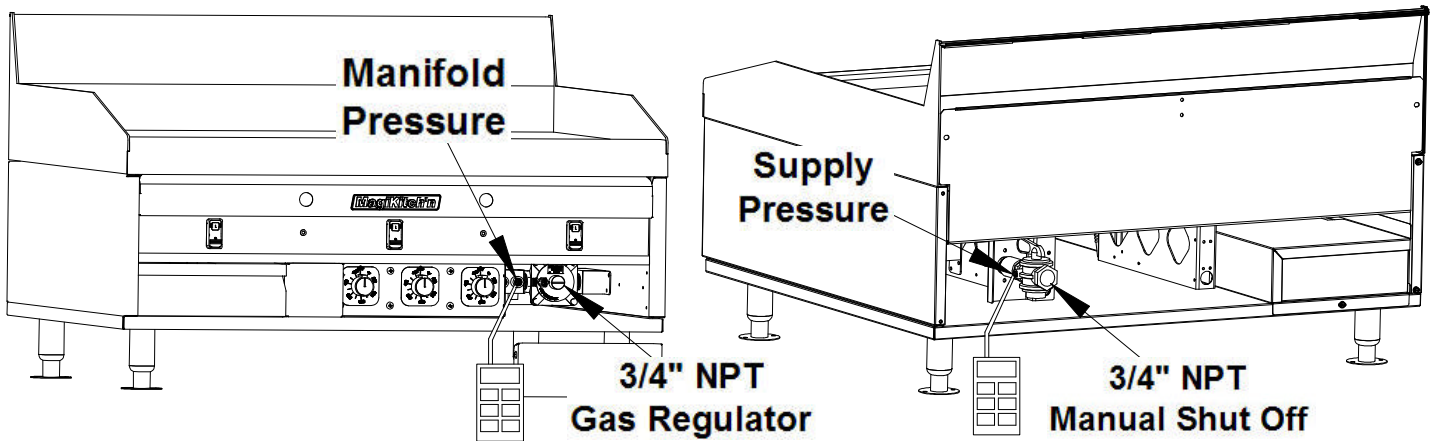
This appliance may only be installed with casters provided by the manufacturer. When installed with casters, a gas connection complying with ANSI Z21.69/CGA-6.16 and a quick disconnect device complying with ANSI Z21.41/CAN 1-6.9. It must also be installed with a restraining device to guard against putting any strain on the gas connections when the unit is moved.

**1.7. Final Gas Connection**

A properly installed gas supply system will deliver adequate pressure (7 to 8 inches w.c. for natural gas, 11 to 12 inches w.c. for propane) to all appliances connected to the line, operating at full demand.

**1.7.1. Regulator Assembly**

An adequate gas supply is important for the appliance to operate properly. Undersized lines or low-pressures will restrict the volume of gas required for satisfactory performance. A steady supply pressure between 7" and 8" w.c. for natural gas or 11" to 12" for propane gas is required. With all gas appliances operating simultaneously, the manifold pressure on all gas appliances should not show any appreciable drop. Fluctuations of more than 25% on natural and 10% on propane gas will create pilot problems and affect burner operating characteristics. Contact your gas company for correct supply line sizes. After connection, a certified gas service agent should check all newly installed equipment for correct gas pressure. The unit should be connected ONLY to the type of gas for which it is equipped. Check the type of gas on the Data plate, see section 1.1 of this manual.



**Figure 6**

1. The gas input regulator for your new appliance has been installed at the factory, See Figure 6 for the location of the regulator and the manual shut off valve equipped on your appliance. Using a regulator other than the one supplied with the unit will void the warranty.
2. The manifold pressure must be maintained at the pressure marked on the Data plate. The manifold pressure reading is taken at the 1/8" NPT coupling located behind the lower front panel next to the gas regulator, see Figure 6. To check the supply pressure to the appliance use the pressure test point supplied on the manual shut off valve, also see Figure 6.
3. Use pipe joint compound that is suitable for use with LP gas on all threaded connections.
4. Turn off all thermostats.
5. Turn on gas supply and check all connections for leaks using ONLY a leak checking fluid or soapy water. NEVER use an open flame to check for gas leaks.
6. Provisions must be made for adequate air supply for both the appliance and room occupants.
7. Keep area in front of unit free from obstruction that could block flow of combustion and/or ventilation air.

**1.7.2. Gas Settings**

Orifices are sized to provide proper gas flow to the rated BTU/hr for each model. Regulator pressure must be measured and adjusted before the unit goes into service, following installation and when operational performance is in question. The manifold and supply pressure readings are taken at the pressure test points provided, see Figure 6.

| Gas Type | BTU/hr(kW) per Burner | Manifold Pressure (All Models) |
|----------|-----------------------|--------------------------------|
| Natural  | 13,333 (3.9)          | 4.0" WC (10.1cm)               |
| Propane  | 13,333 (3.9)          | 10.0" WC (25.4cm)              |



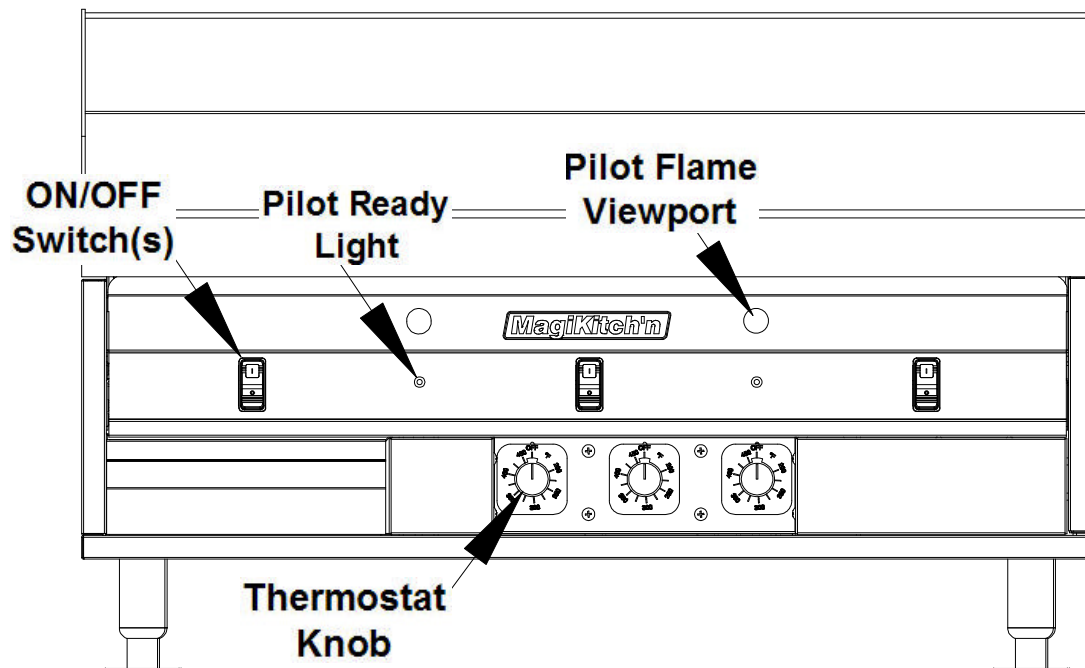
## 2. Operation Section

Ensure that a proper installation has been performed on the appliance and that all warnings, cautions, and notices contained in this manual have been read, understood and adhered to before proceeding.

### 2.1. Lighting Instructions

#### 2.1.1. Solid State Thermostat Appliance

1. Turn all thermostat knobs to the "OFF" position, or the lowest possible temperature setting.
2. Turn the Manual gas shut off valve to the "ON" position, this valve is located at the rear of the unit, see Figure 6. To open the valve to allow gas flow the handle should be in line with the manual shut off valve.
3. Turn the **RED "I/O"** switch to the "I" (ON) position for all desired Thermostats to be operated, See Figure 7. When the Pilot ready (Yellow) light illuminates, the pilot(s) are ready to operate the main burners.
4. Repeat steps 1,2, and 3 for all thermostat controls to be operated.
5. Operate thermostats by turning knobs clockwise to the desired temperature and insure that burners light properly by looking through the pilot viewports provided in the front panel. The **RED "I/O"** switch will illuminate when the thermostat calls for heat.



**Figure 7**

#### CAUTION

If Pilot Ready light(s) does not illuminate, Turn all Thermostat "I/O" switches for that pilot to "O"(OFF), wait five minutes before attempting to re-light.

If the gas supply and/or the electrical power is interrupted, or if Pilot(s) extinguish, turn the thermostat knobs and the gas shut off valve to the "OFF" position and wait five (5) minutes before attempting to re-light the pilot.

### 2.2. Initial Startup

#### NOTICE

New griddles should be carefully tempered and cared for in order to avoid possible damage. To prepare your new griddle for operation, do the following:

Wipe the griddle surface clean. A mild soapy water solution may be used to clean the surface, be sure to rinse cooking surface thoroughly with fresh water to eliminate any soap residue. It is also important to wipe the griddle surface and surrounding areas to dry up any standing water. Never allow water on a hot griddle surface.

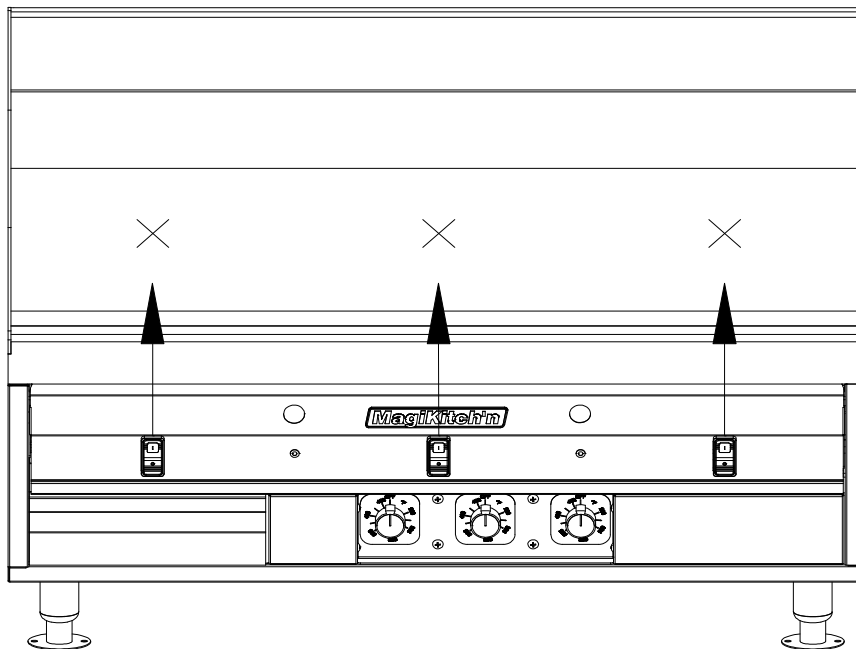
Seasoning is not required on a Chrome Plated Cooking surface, but the following procedure may be performed to improve the non-stick qualities of the chrome plated cooking surface.

**2.2.1. Griddle Surface Seasoning**

1. To season the griddle, Light all pilots and turn all the thermostat controls to 200°F. As the unit heats up to 200°F, apply a light film of cooking oil or beef suet over the entire cooking surface, wiping off any excess build up. This step may be repeated as necessary to apply an even coating on the griddle surface. Seasoning will help create and maintain a non-stick cooking surface on your griddle.
2. Allow the seasoned surface to idle for one hour at 200°F, Then set the thermostats to your desired cooking temperature, once your griddle surface has reached temperature, apply another coating of seasoning oil, wiping off any excess that may cause build up.

**2.2.2. Surface Temperature Check**

1. If available, place grill surface thermometer over each thermostat sensing probe 12" from the front edge of the griddle surface, See Figure 8 below. The sensing probes are located in line with each ON/OFF switch, align your measuring device with the switch and monitor the temperature at all the controls that are to be adjusted.
2. Heat the griddle up to the desired cooking temperature; check the surface temperature reading on the grill thermometer. If necessary, adjust the thermostats that control any area of the surface that are not within +/- 10°F of the thermostat setting. The procedure for adjusting the thermostats is in Section 3.



**Figure 8**

**2.2.3. Shutdown Procedure**

1. Turn thermostat knobs to the "OFF" position, or the lowest possible temperature setting.
2. Turn "I/O" Switch to "O" position. Close manual gas valve shut off.
3. Allow griddle surface to cool normally.

### 3. Thermostat Calibration Section

Each control typically operates a pair of burners with a Snap action, Electric or Solid State. The controls were set at the factory. However, if the griddle's surface temperature varies greatly from the setting on the thermostat knob, adjust the thermostat using the following procedure:

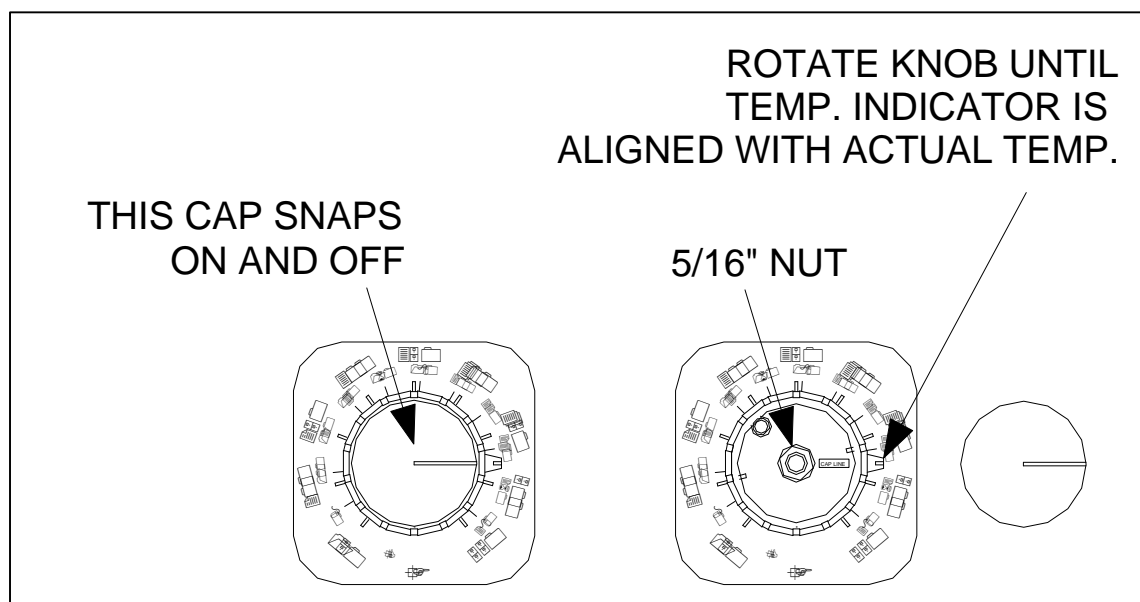
#### 3.1. Calibration Procedures

**NOTE:**

**Hold the knob firmly when loosening or tightening the 5/16" locknut that holds the knob onto the thermostat shaft to keep from changing temperature settings.**

##### 3.1.1. Solid State Thermostat

1. Light pilots as in section 2.1.1.
2. Set all the thermostat control knobs to the desired cooking temperatures.
3. Wait 30 minutes (or 1 hour if griddle was cold) for surface temperature to stabilize.
4. Place a reliable Grill surface thermometer, or test instrument thermocouple, (able to register 550°F), in the location above the thermostat being calibrated described in section 2.2.2.
5. Check the temperature at each location every 5 minutes, and repeat until the temperature stabilizes and does not change by more than 20°F over a 15 minute time period. You will need to remember the average temperature for the following steps.
6. If the thermostat is not operating with 10°F of the temperature set point, you may need to adjust the control.
7. To adjust the control, carefully remove the cap on the thermostat knob, See Figure 9, set cap aside.
8. While holding the knob, loosen the 5/16" nut on the thermostat shaft, (**DO NOT REMOVE**).
9. Once the knob is loosened from the thermostat shaft, rotate the knob so that the white indicator line of the knob is aligned with the actual temperature that you monitored in step 5.
10. Re-tighten the 5/16" nut while holding the knob in position, (do not allow the stem to turn or the temperature setting will not be accurate).
11. Set the control to the desired temperature and monitor as in step 5, readjust temperature control as needed until desired temperature is achieved.
12. Make sure the control knob is secured, replace cap.



**Figure 9**



## 4. Basic Operation

### 4.1. Operational Helpful Hints

1. Each thermostat controls 12" of griddle surface, whenever possible, use the leftmost or rightmost thermostats for the lowest cooking temperatures. The adjacent thermostats set at higher temperatures will effect centrally located thermostats.
2. For quicker thermostat response during heavy loading of the griddle, load product directly over the thermostat sensing probe. For slow periods load product to one side of the sensing probe to limit possible overheating of unused griddle surface.
3. Whenever possible, rotate the location of where product is cooked, this will keep the entire 12" of the controlled area at a more even temperature.
4. If any product sticking occurs, apply a thin coat of cooking oil to the surface before loading product.
5. When using spatulas or scrapers, it is **Highly Recommended** that the corners of the tools never strike the griddle surface with any force. This could cause damage to the surface that could collect food particles, and make it difficult to clean.

### 4.2. Suggested Cooking Times And Temperatures

#### NOTICE

The times and temperatures in this chart are suggestions only. Your experience with your own menu items will be your best guide to achieving the best food product.

| <i>Product</i>          | <i>Temperature°F</i> | <i>Time</i>   |
|-------------------------|----------------------|---------------|
| <b>Breakfast Items</b>  |                      |               |
| Pancakes                | 375°                 | 2 Minutes     |
| French Toast            | 400°                 | 4-5 Minutes   |
| *Breakfast Potatoes     | 375°-400°            | 15-20 Minutes |
| <b>Eggs</b>             |                      |               |
| Scrambled               | 300°                 | 3-4 Minutes   |
| Sunny Side Up           | 225°-300°            | 3-4 Minutes   |
| Over Easy               | 250°-300°            | 2-3 Minutes   |
| Over Hard               | 225°-300°            | 3-4 Minutes   |
| <b>Breakfast Meats</b>  |                      |               |
| Sausage, Link and Patty | 350°                 | 3 Minutes     |
| Bacon                   | 350°                 | 2-3 Minutes   |
| Canadian Bacon          | 350°                 | 2-3 Minutes   |
| Ham Steaks              | 375°                 | 3-4 Minutes   |
| Broiled Ham             | 375°                 | 2 Minutes     |
| Ham, Pre-Cooked         | 375°                 | 2 Minutes     |
| <b>Fish</b>             |                      |               |
| Salmon                  | 350°                 | 6-8 Minutes   |
| <b>Hamburgers</b>       |                      |               |
| 2 Patties per Lb.       | 350°                 | 6-8 Minutes   |
| 4 Patties per Lb.       | 350°                 | 4-6 Minutes   |
| 6 Patties per Lb.       | 350°                 | 3-4 Minutes   |
| <b>Steaks, Etc.</b>     |                      |               |
| 1/2"-3/4" Thick, Medium | 375°                 | 5-7 Minutes   |
| 3/4"-1" Thick, Medium   | 375°                 | 8-10 Minutes  |
| Beef Tenderloin         | 400°                 | 3-4 Minutes   |
| <b>Sandwiches, Etc.</b> |                      |               |
| Grilled Cheese          | 375°                 | 3-4 Minutes   |
| Hot Dogs                | 325°                 | 2-3 Minutes   |

**\*Based on cubed potatoes brought to a boil then cooled prior to finishing on griddle. To reduce burning and sticking of the potatoes, coat the griddle surface with vegetable oil and turn potatoes frequently.**

## 5. Cleaning & Maintenance Section

### 5.1. Griddle Surface Cleaning, During Operation Hours

1. Keep the griddle surface clean to prevent sticking and poor food product quality.
2. Scrape the griddle plate regularly through out the day with a scraper intended for your type of griddle surfaces to remove all surface grease and food debris.

#### NOTICE

**Do not use Grill Bricks, Grill Screens, or any other type of abrasive material on your MagiKitch'n Chrome Griddle Surface. USING ABRASIVE MATERIALS WILL VOID YOUR WARRANTY.**

3. Clean and wipe out grease chutes.
4. Wipe down the exterior with a clean rag or towel to keep grease and food debris from building up on the stainless steel exterior, thermostat controls and switches.
5. At the end of the daily operation hours a degreaser, or stainless steel cleaner can be used to wipe down all the exterior surfaces. Care should be taken to rinse any cleaning solvent residue from any surfaces that may come in contact with food.
6. Remove and empty grease box(es) of any and all debris, also wipe down the inside of the grease box compartment for food particles that may have come free from the grease box.

#### NOTICE

**The grease box is designed to contain grease run off from the griddle surface. The grease box should NEVER be allowed to overfill, and should be emptied accordingly, and grease disposed of properly.**

### 5.2. Griddle Surface Cleaning, End Of Shift

#### NOTICE

**Wear protective gloves and clothing when cleaning the appliance, HOT Surfaces may cause personal injury.**

#### 5.2.1. Plain Steel Cooking Surface

1. Scrape griddle surface completely with a scraper to remove grease and food debris.
2. Use a grill brick or grill screen to clean any heavy build up of carbon from the griddle surface. Never use steel wool pads, small fibers may be left behind on the cooking surface.
3. When griddle surface is cool, Clean the cooking surface with a solution of water and Magi Kleans'r, or similar type non-abrasive, non-caustic cleaners that are approved for stainless steel.
4. When the cooking surface is cleaned of all foreign debris, rinse all surfaces completely with clean water and wipe dry with a clean towel.
5. It may be necessary to season the grill again after this cleaning.

#### 5.2.2. Chrome Plated Cooking Surface

1. Scrape griddle surface completely with supplied scraper to remove grease and food debris.

#### NOTICE

**Do not use Grill Bricks, Grill Screens, or any other type of abrasive material on your MagiKitch'n Chrome Griddle Surface. USING ABRASIVE MATERIALS WILL VOID YOUR WARRANTY.**

2. When griddle surface is cool, Scrub the Chrome surface with the supplied palmetto cleaning brush and cool water.
3. Shine the Chrome griddle cooking surface with Magi Kleans'r, water and a soft cloth.
4. Rinse with clean water and wipe away any residue with a dry cloth.

### 5.3. Monthly Maintenance

#### NOTICE

**Regular maintenance of your MagiKitch'n griddle is Recommended to keep the appliance operating properly.**

#### 5.3.1. Monthly Preventative Maintenance

Food debris and grease can buildup in and around the griddle . Performing the monthly preventative maintenance steps below will keep your equipment safe and at peak performance. If you are producing high quantities of grilled foods, it may be necessary to clean these components more then once a month

- ✓ Use a grill surface thermometer to make sure thermostats are operating properly.
- ✓ Visually check that the pilot(s) flame(s) are strong and light the main burners properly.

# Cleaning & Maintenance

MKGD Series Gas Griddle



- ✓ Visually check the appearance of the main burners, all burners should have a nice blue flame.
- ✓ Make sure that all gas connections have not been tampered with or damaged, check for leaks with a soapy water solution. **Never use an open flame to check for leaks.**
- ✓ Check to see that the flue exhaust area has no food debris, or blocked in any way. Never allow the flue to become excessively dirty. The flue being free of obstruction is imperative to proper burner operation.
- ✓ Check to see that the ventilation hood and make up air systems are working properly. Any make up air system should not be directed as to impede the flow of combustion air to the griddle, or flue exhaust from the griddle.
- ✓ Inspect griddle surface for any visible damage.
- ✓ Inspect exterior cabinet for damage, loose parts, or sharp edges.
- ✓ Check the function of all controls, lights, and switches.

## 5.4. Annual/Periodic Preventative Maintenance and Inspection

This section should ONLY be performed by a qualified service technician as part of a regular kitchen maintenance program. This inspection should take place a minimum of once a year by an Authorized Service Technician recommended by MagiKitch'n. It may be necessary perform this inspection more than once a year.

### 5.4.1. Safety Evaluation

- ✓ Check all gas connections, and verify that the griddle retention/lanyard system is in place.
- ✓ Check for food debris and grease migration in and around the cabinet of the appliance.
- ✓ Check legs/casters, and ensure all nuts and bolts are secured. (If Equipped)
- ✓ Check the power cord and plug.
- ✓ Check all exposed wiring connections, switches and indicator lights.

### 5.4.2. Mechanical Inspection

- ✓ Check griddle surface for damage, rust, and any cracks in the chrome plating if applicable.
- ✓ Check grease box for leaks.
- ✓ Check for grease and water migration, clean as necessary.
- ✓ Check ventilation hood drain cup and filters, clean as necessary.
- ✓ Check flue for foreign debris and hood down draft currents.
- ✓ Check for loose parts.
- ✓ Check for missing parts and fasteners, replace as necessary.

### 5.4.3. Systems Operation Inspection

- ✓ Check incoming gas pressure when all gas appliances are operating.
- ✓ Check burner manifold gas pressure, adjust as necessary to Data plate information.
- ✓ Check Ignition system and pilot flame, clean and adjust as necessary.
  - ✓ Matchless ignition units inspect spark gap, and spark electrode for damage.
- ✓ Check and clean vent opening on manual shut off valve.
- ✓ Check main gas valves for mechanical and electrical functionality.
- ✓ Check all wire terminations, check for broken, or frayed wires.
- ✓ Check temperature calibration.
- ✓ Check thermostat operation and features for proper operation.
- ✓ Verify all components are in good physical condition.
- ✓ Ensure that all components are clean, and do not have any grease or water damage.

## 5.5. Ventilation Hood

Proper ventilation hood operation is very important for the correct operation of this appliance and the safety of personnel. The ventilation hood should be inspected at the time of installation of this appliance to insure that it will operate properly in conjunction with the appliance. A regular schedule of examination, in accordance with ANSI/NFPA 96 latest edition and/or local codes must be followed.



**5.6. Trouble Shooting Charts**

The following charts may help to eliminate any basic operational problems that you may be experiencing with your appliance. Locate the problem on the left side of the chart, and cross-reference with the possible cause. Once the problem has been identified take the appropriate action to rectify the problem.

**5.6.1. Cooking Performance**

If you are having poor cooking performance, or any inconsistencies in product quality, please refer to the following chart for help.

|                                 |                                    | Possible Cause    |                                   |                                      |                         |                            |                           |  |
|---------------------------------|------------------------------------|-------------------|-----------------------------------|--------------------------------------|-------------------------|----------------------------|---------------------------|--|
|                                 |                                    | Heat Set Too High | Moisture In Food Turning To Steam | Griddle Surface Dirty Or Un-Seasoned | Cooking Times Too Short | Product Shelf Life Expired | Improperly Stored Product | Excessive Oil Or Grease On Griddle Surface |
| P<br>r<br>o<br>b<br>l<br>e<br>m | Excessive Smoke From Fat           | X                 | X                                 |                                      |                         |                            |                           |  |
|                                 | Product Sticking                   | X                 |                                   | X                                    | X                       |                            |                           |  |
|                                 | Product Edges Burning              | X                 |                                   | X                                    | X                       |                            |                           |  |
|                                 | Product Centers Underdone          | X                 |                                   |                                      |                         | X                          |                           |  |
|                                 | Greasy Or Un-desirable Flavor      |                   |                                   |                                      |                         |                            | X                         | X  |
|                                 | Grease Build Up On Griddle Surface | X                 |                                   | X                                    |                         |                            |                           | X  |

**5.6.2. Operating Performance**

The following chart may help to diagnose any operational issue you may be experiencing with your appliance. Some issues may **REQUIRE** that a qualified service technician perform the repairs. If a qualified service technician is required, please contact the factory.

|                                 |                                       | Possible Cause  |                     |   |  |                             |                  |                            |                                 |
|---------------------------------|---------------------------------------|---|---------------------|---|--|-----------------------------|------------------|----------------------------|---------------------------------|
|                                 |                                       | Manual Gas Valve Or Gas Supply Turned Off/ Disconnected | Unit Not Plugged In | Faulty Ignition Module Or Flame Sense Circuit | Power Switch(s) Off / Faulty Control Transformer | Thermostats Turned To "Off" | Low Gas Pressure | Thermostats Not Calibrated | Thermostat Or Gas Valve Failure |
| P<br>r<br>o<br>b<br>l<br>e<br>m | Pilot(s) Will Not Light               | X   | X                   | X   | X  |                             | X                |                            | X                               |
|                                 | Pilot Ready Light Will Not Illuminate | X   | X                   | X   | X  |                             | X                |                            | X                               |
|                                 | Power Switch Will Not Illuminate      |   |                     | X   |  | X                           |                  | X                          | X                               |
|                                 | Griddle Will Not Heat Up              |   |                     | X   |  | X                           |                  | X                          | X                               |
|                                 | Inconsistent Surface Temperatures     |   |                     |   |  |                             | X                | X                          | X                               |
|                                 | Griddle Stays Hot Or Overheats        |   |                     |   |  |                             |                  | X                          | X                               |

**NOTICE**

All parts and service for your MagiKitch'n griddle should be ordered and installed by a MagiKitch'n Authorized Service and Parts (ASAP) dealer. Failure to do so might result in the warranty being voided.

## 6. Accessories

### 6.1. Standard

All plain steel and chrome plated griddles are shipped with a set of 4" adjustable legs. The appliance also comes equipped from the factory with a manual gas shutoff valve, and the specified gas regulator for the model and gas type purchased.

Each MKG Chrome surfaced griddle is equipped with a Chrome Kit which includes a cleaning brush, cleaning powder, spatula, scraper, and scraper blade replacements. See the table below for Re-Order Part Nos.

| <i>Chrome Griddle</i>         | <i>Accessories</i>    |
|-------------------------------|-----------------------|
| Magi Kleans'r                 | Part No. 9825-1525101 |
| Palmetto Brush                | Part No. 9825-1524901 |
| Spatula, (Chrome Surface)     | Part No. 9825-1525001 |
| Scraper, (W/ Blade and Cover) | Part No. 9825-1528001 |
| Replacement Blades            | Part No. 9825-1528002 |

***Using MagiKitch'n chrome griddle accessories are important to maintaining the life of the griddle's chrome surface***

### 6.2. Optional

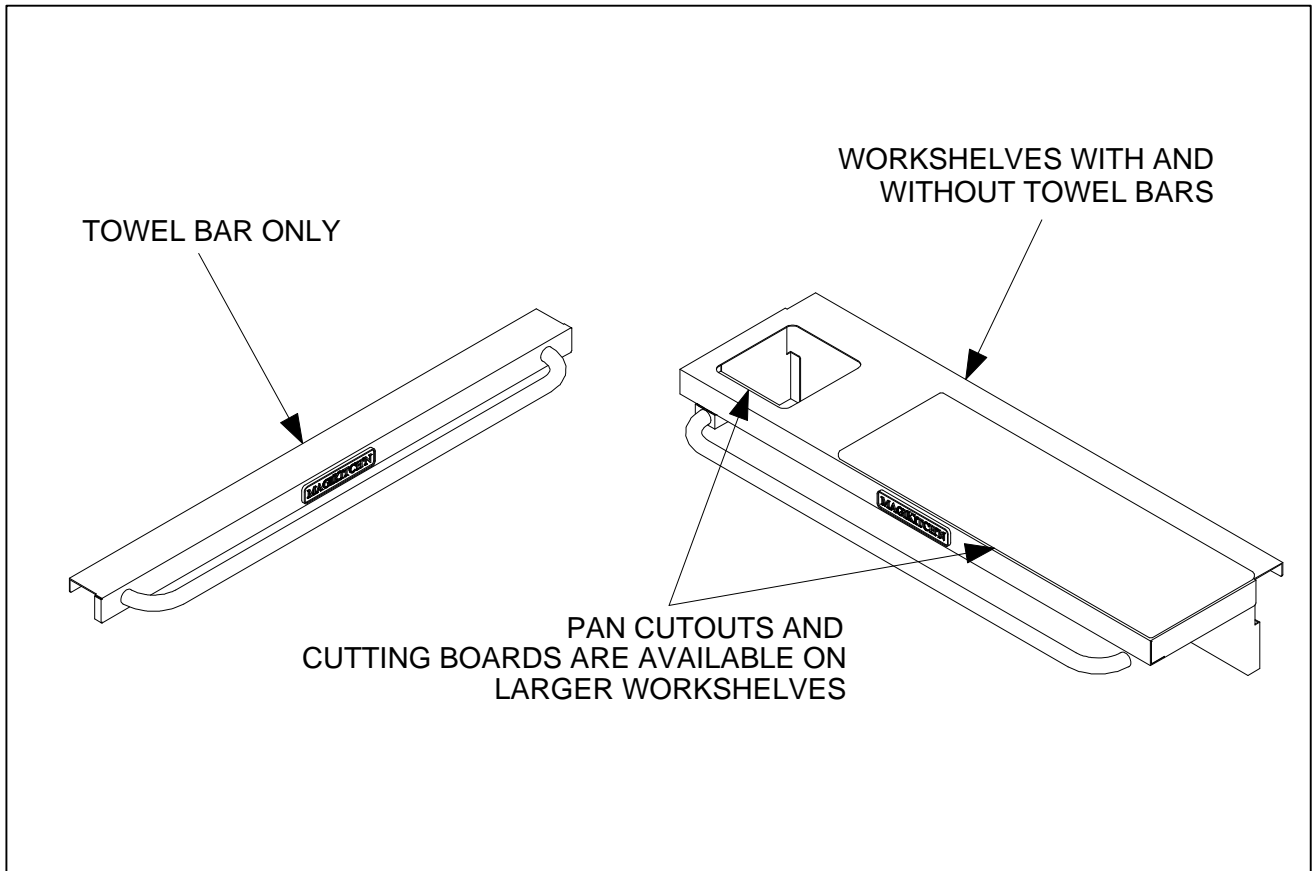
To order accessories for your griddle, call your local MagiKitch'n dealer for prices and availability. The list of available accessories for your new appliance will give you the flexibility to customize your griddle to the best fit for your operational requirements.

This section will show you a variety of front and rear work shelves, cutting boards, equipment stands, and other accessories to provide you with an efficient working appliance.

#### 6.2.1. Service Shelves, Front

| <b>Shelf Model</b>                | <b>MKG24</b>   | <b>MKG36</b>   | <b>MKG48</b>   | <b>MKG60</b>   | <b>MKG72</b>   |
|-----------------------------------|----------------|----------------|----------------|----------------|----------------|
| 8" Service Shelf, W/O Towel Bar   | 5125-1511601-C | 5125-1511602-C | 5125-1511603-C | 5125-1511610-C | 5125-1511611-C |
| *10" Service Shelf, W/O Towel Bar | 5125-1511604-C | 5125-1511605-C | 5125-1511606-C | 5125-1511612-C | 5125-1511613-C |
| *12" Service Shelf, W/O Towel Bar | 5125-1511607-C | 5125-1511608-C | 5125-1511609-C | 5125-1511614-C | 5125-1511615-C |
| 8" Service Shelf, W/ Towel Bar    | 5125-1511701-C | 5125-1511702-C | 5125-1511703-C | 5125-1511710-C | 5125-1511711-C |
| *10" Service Shelf, W/ Towel Bar  | 5125-1511704-C | 5125-1511705-C | 5125-1511706-C | 5125-1511712-C | 5125-1511713-C |
| *12" Service Shelf, W/ Towel Bar  | 5125-1511707-C | 5125-1511708-C | 5125-1511709-C | 5125-1511714-C | 5125-1511715-C |
| Towel Bar Only                    | 5125-1511801-C | 5125-1511802-C | 5125-1511803-C | 5125-1511804-C | 5125-1511805-C |

**\* 10" and 12" service shelves are also available with pan cutouts. Consult factory for sizes and availability.**



**6.2.2. Cutting Boards**

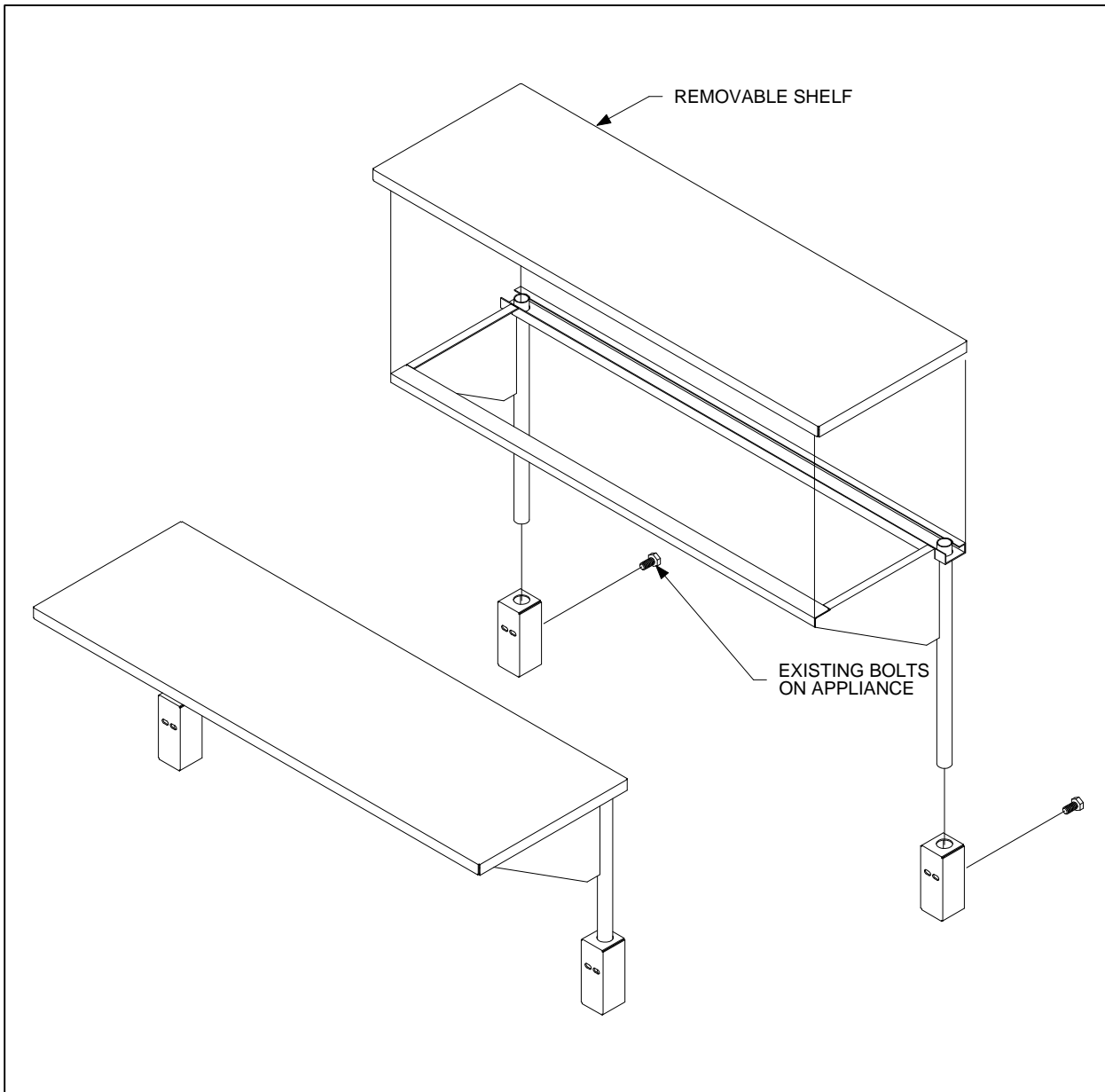
| Size                   | Part No.       |
|------------------------|----------------|
| 8" X 12" Cutting Board | 1604-0643600-C |
| 8" X 24" Cutting Board | 1604-0643700-C |
| 8" X 48" Cutting Board | 1604-0643800-C |
| 8" X 72" Cutting Board | 1604-0643900-C |

*Other sizes are available, consult factory for size, price, and availability.*

**6.2.3. Warming Shelves, Rear**

| Shelf Model           | Part No.       |
|-----------------------|----------------|
| C/A, Shelf Rear MKG24 | 5225-1535701-C |
| C/A, Shelf Rear MKG36 | 5225-1535702-C |
| C/A, Shelf Rear MKG48 | 5225-1535703-C |
| C/A, Shelf Rear MKG60 | 5225-1535704-C |
| C/A, Shelf Rear MKG72 | 5225-1535705-C |

**Shelf Kits can be attached to existing models. The Stainless Steel shelf is removable from the shelf framework for easier cleaning if necessary.**



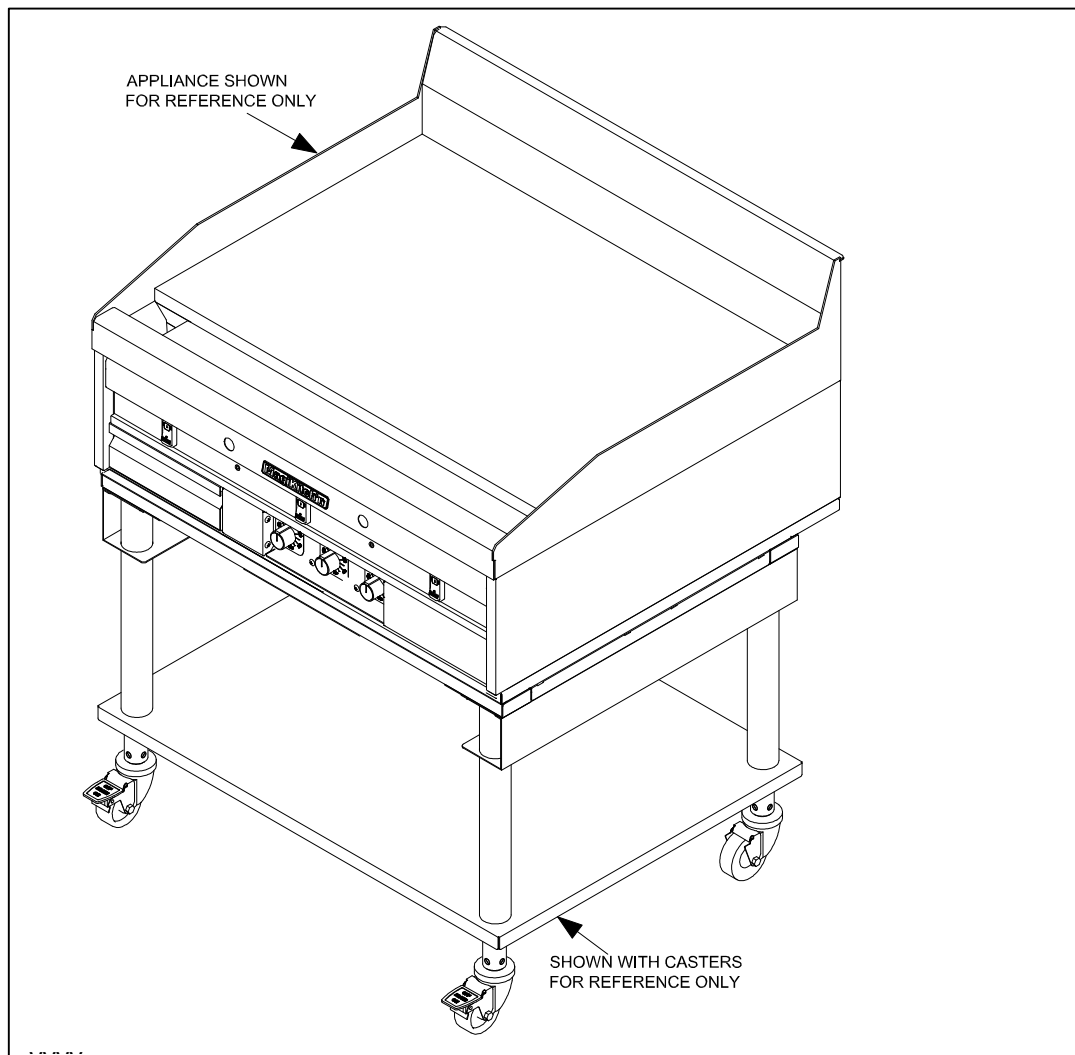
## 6.2.4. Equipment Stands

Equipment stands can be ordered with legs or casters (stands with casters shipped after May 2006 are equipped with adjustable casters).

**NOTE:**

It should also be noted that when ordering an equipment stand for your MKG appliance, you will also need to order and MKG Joining Kit, Part No. 7225-1512101.

| Equipment Stand Model | Part No.      |
|-----------------------|---------------|
| MKGD24 W/Legs         | 5225-152025-C |
| MKGD24 W/Casters      | 5225-152026-C |
| MKGD36 W/Legs         | 5225-152027-C |
| MKGD36 W/Casters      | 5225-152028-C |
| MKGD48 W/Legs         | 5225-152029-C |
| MKGD48 W/Casters      | 5225-152030-C |
| MKGD60 W/Legs         | 5225-152031-C |
| MKGD60 W/Casters      | 5225-152032-C |
| MKGD72 W/Legs         | 5225-152033-C |
| MKGD72 W/Casters      | 5225-152034-C |

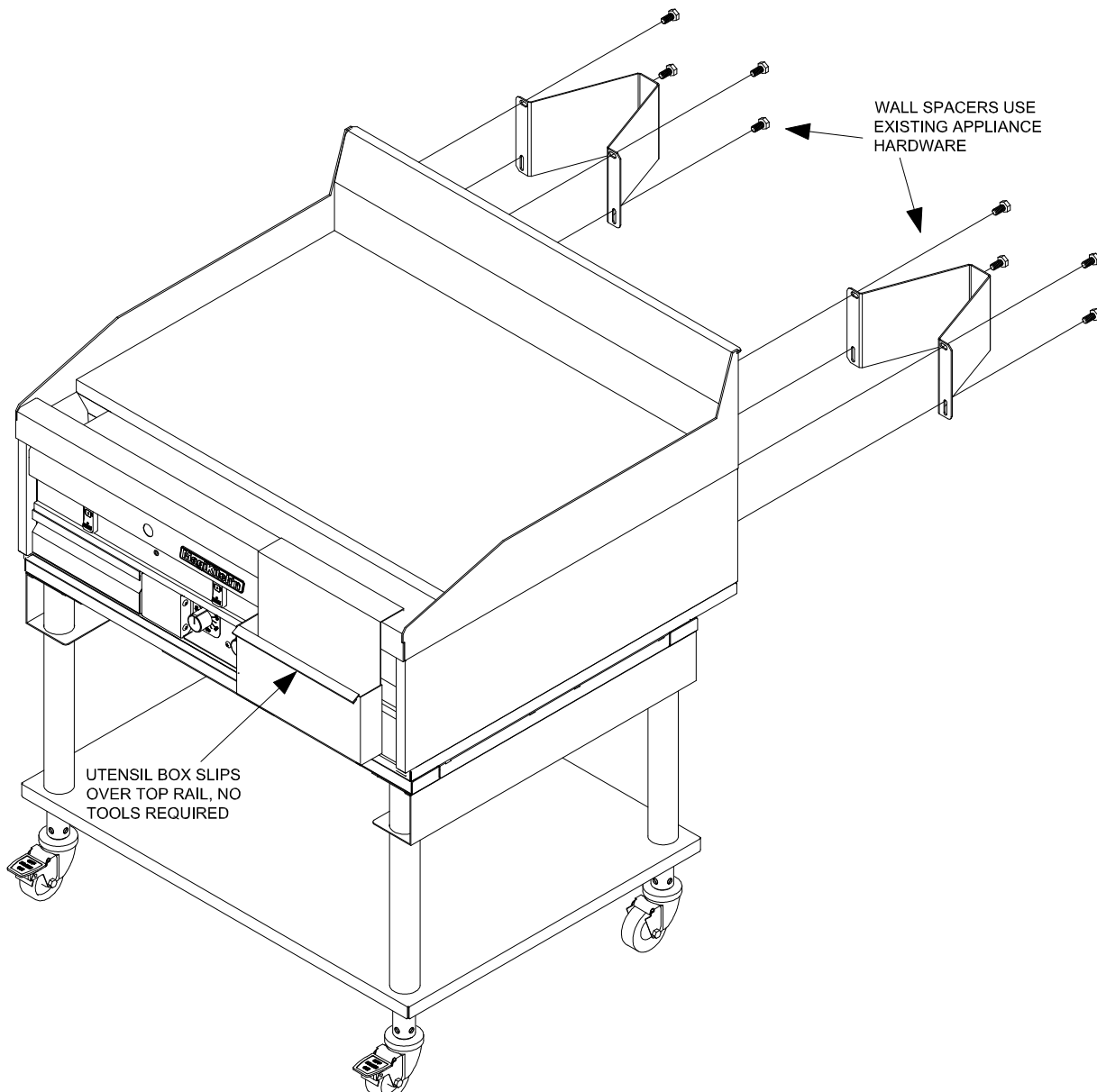


**Equipment stands may be used to hold multiple MKG Griddles. They are also compatible with MagiKitch'n Series 600 APM Charbroilers.**

**6.2.5. Miscellaneous**

Your appliance can also be used with the following miscellaneous accessories so you can customize your operation to your specific demands.. The wall spacers listed below insure that you cannot push the appliance too close to the rear wall. The Utensil box gives you a handy location to store your cooking tools. The Utensil box does not interfere with any controls, and can be moved from one end of the griddle to the other without the use of tools.

| Accessory                       | Part No.       |
|---------------------------------|----------------|
| 6" Wall Spacer, LH MKG          | 5425-1526703-C |
| Utensil Box, MKG                | 9825-1532501-C |
| Utensil Box, MKG Towel Bar Only | 9825-1532502-C |







## 7. Notes Page



In the event of problems with or questions about your order, please contact the MagiKitch'n factory at:

PH- (603) 225-6684 World Wide  
Website- [www.magikitchn.com](http://www.magikitchn.com)

In the event of problems with or questions about your equipment, please contact the MagiKitch'n Authorized Service and Parts representative (ASAP) covering your area, or contact Pitco at the numbers listed to the left.

MAILING ADDRESS – P.O. BOX 501, CONCORD, NH 03302-0501  
SHIPPING ADDRESS – 10 FERRY ST., CONCORD, NH 03301