

PRODUCT GUIDE

MagiKitch'n®

Griddles • Charbroilers • MagiCater



THE STRONGEST LINK IN YOUR CHAIN

2025 MagiKitch'n Price Book_v2



PRODUCT GUIDE 2025

PRICING EFFECTIVE JULY 1, 2025

MagiKitch'n

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magikitchn.com

**DO YOU KNOW ABOUT THE DIFFERENCE WITH
CHROME GRIDDLES?**

-- LEARN MORE ON --

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**** PRICES AND SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE ****



MagiKitch'n®

THE STRONGEST LINK IN YOUR CHAIN

- For **over 75 years** this brand has not only stood the test of time but continues to measure up as one of the most recognizable food equipment brands
- **Chain ready, chain proven** Griddles and Charbroilers
- These pieces of equipment are often the **backbone of kitchen operations** and MagiKitch'n is the strongest link you can have in your chain
- Equipment is easily customizable with optional grates, grids, and grease trough placement, MagiKitch'n allows you to customize **Your product to Your needs** like no other chain ready product, period.
- Chrome griddles not only add **efficiencies in labor and operations** but they also add energy savings as much as 30%



STANDARD SOLID STATE CONTROL GRIDDLES

GAS & ELECTRIC

MKG & MKE

- Heavy duty 1" Thick Griddle Plate
- Double-walled and Reinforced Stainless Steel Cabinet
- No Exposed Fasteners Allowing Easy Cleanup

STANDARD FEATURES

- Controls: MKG Snap Action T-Stat, MKE Electric T-Stat
- MKG 15,000 BTU Burner For Every 6" Of Griddle
- MKE: 5.7 kW per every 12" of Griddle
- Thermostatically Controlled Every 12" Of Griddle
- Front Grease Trough
- Large 3.75 Gallon Grease Container
- 4" Legs (Can be removed for flush mounting)

OPTIONAL ACCESSORIES

- Electric T-stat With Matchless Ignition System (MKG)
- Solid State T-stat With Matchless Ignition System (MKG)
- Chrome Griddle Plate (Chrome kit includes scraper, palmetto brush, spatula and MagiKitch'n griddle cleaner)
- Service Shelf Available In 8", 10" or 12" Depth
- Pan Cutouts For 1/6 - 1/9 Pan On 10" Or 12" Shelves
- Towel Bar With Or Without Service Shelf
- NSF Approved, Stainless Steel Griddle Stand
- Built-in Flue Diverter



MKG36

Shown with standard snap-action thermostat & piezo ignitor



**SEE MKE & MKG
GRIDDLE MODELS
NEXT PAGE**



MKE GRIDDLES - ELECTRIC

Griddle Size	24"	36" *	*48"	*60"
Suffix E = Electric Thermostat	MKE-24-E	MKE-36-E	MKE-48-E	MKE-60-E
	\$24,016	\$27,078	\$33,462	\$36,879
Suffix ST = Solid State Thermostat	MKE-24-ST	MKE-36-ST	MKE-48-ST	MKE-60-ST
	\$28,959	\$35,935	\$42,964	\$51,747
kWs	11.4	17.1	22.8	28.5
Cook Area W" x D"	23.75" x 24"	35.75" x 24"	47.75" x 24"	59.75" x 24"
Optional Power Cord (MKE-PWRCORD)	\$808 (1 powercord)		\$1,616 (2 powercords)	
Number of power cords required	1	1	2	2



MKG 24" DEEP GRIDDLES - GAS

Griddle Size	24"	36"	48"	60"
Standard with snap-action thermostat and piezo ignitor	MKG-24	MKG-36	MKG-48	MKG-60
	\$21,618	\$25,260	\$28,940	\$34,570
BTU/hr	60,000	90,000	120,000	150,000
Cook Area W x D	23.75" x 24"	35.75" x 24"	47.75" x 24"	59.75" x 24"
CONTROL UPGRADE				
Suffix E = Electric Thermostat w/Matchless Ignition	MKG-24-E	MKG-36-E	MKG-48-E	MKG-60-E
	\$24,740	28,382	\$32,060	\$38,727
Suffix ST = Solid State Thermostat w/Matchless Ignition	MKG-24-ST	MKG-36-ST	MKG-48-ST	MKG-60-ST
	\$29,679	\$36,772	\$43,903	\$52,985
Griddle with High Output for LaPlancha Style Cooking (300° F - 625° F High Temperature) Control Snap-action Griddles Only	\$22,641	\$26,595	\$30,551	\$36,477



STANDARD OPTIONS & ACCESSORIES (for MagiKitch'n Griddles)				
Griddle Size	24"	36"	48"	60"
Chrome Griddle Plate - 24" Deep	\$9,784	\$12,953	\$15,885	\$18,986
8" Deep Work/Service Shelf	\$1,691	\$2,255	\$2,919	\$3,181
8" Deep Work/Service Shelf with Towel Bar	\$2,532	\$3,258	\$4,083	\$4,387
10" Deep Work/Service Shelf	\$1,811	\$2,419	\$3,396	\$3,648
10" Deep Work/Service Shelf with Towel Bar	\$2,652	\$3,419	\$4,554	\$4,640
12" Deep Work/Service Shelf	\$1,951	\$2,556	\$3,543	\$4,153
	WKSHF12-2	WKSHF12-3	WKSHF12-4	WKSHF12-5
12" Deep Work/Service with Towel Bar	\$2,794	\$3,553	\$4,706	\$4,701
	WKSHF12-2TB	WKSHF12-3TB	WKSHF12-4TB	WKSHF12-5TB
NSF Stainless Steel Stand with Legs	\$3,896	\$4,813	\$6,251	\$6,970
	MGSTND-LEG2	MGSTND-LEG3	MGSTND-LEG4	MGSTND-LEG5
NSF Stainless Steel Stand with Casters (MGSTND-CSTR#)	\$5,055	\$5,972	\$7,398	\$8,705
	MGSTND-CSTR2	MGSTND-CSTR3	MGSTND-CSTR4	MGSTND-CSTR5
Removable Griddle Divider (REMDVDR)	\$1,020			
Pan Cuts Outs - Available 1/6 - 1/9 pan for 10" or 12" Service Shelves - Specify left hand, right hand or center for cut outs when ordering	\$658			
Dividers for pan cut outs (PANDIV)	\$192			
Chrome Griddle Cleaner	\$58			
Towel Bar only	\$1,291	\$1,449	\$1,622	\$1,787
	TWLBAR-2	TWLBAR-3	TWLBAR-4	TWLBAR-5
Celsius knob kits (for MKE & MKG) - KIT, for use with Electric Thermostat models only (MKE-xx-E, MG-xx-E)	\$228	\$336	\$389	\$441
	MK0014	MK0015	MK0016	MK0017

Removable
Griddle Divider



CHROME GRIDDLE SURFACE VS STANDARD STEEL GRIDDLE PLATE



Griddle performance is greatly enhanced with chrome and starts with a precision formed, highly polished steel plate. Magikitchn uses *T1 Armor Plate Grade steel*; the most dense and hardest steel griddle plate in commercial food service. A chrome surface is then applied through a multi-step process. The thermal conductivity of the plate assures controlled, even heat distribution throughout the cooking area.

A CHROMED SURFACE MEANS:

HIGH PERFORMANCE AT LOWER TEMPERATURE SETTINGS

The chromed surface transfers heat more efficiently where you want it - to the food. Heat is maintained in the griddle plate. You can cook at lower temperatures, faster with less shrinkage, and control caramelization of food better than conventional griddles.

NO FLAVOR TRANSFER

The smooth chrome surface keeps flavors and food particles from being trapped as they are in steel plate griddles. The surface virtually eliminates flavor migration.

FAR EASIER CLEANUP THAN CONVENTIONAL STEEL PLATE GRIDDLES

To clean the chrome surface simply scrape the griddle with the scraper, wash with cold water and a palmetto brush and polish with a damp cloth and cleanser. It's quick and easy and takes **approximately 40% less time** to clean than conventional steel plates. Result is tremendous labor savings and higher employee morale.

LOWER AIR CONDITIONING EXPENSES

The heat transmission from the griddle surface into the air around the griddle is less than 10% of a conventional "steel plate griddle". That means a lot less heat into the kitchen and happier employees.

LOWER ENERGY COSTS

In an independent research study commissioned by a major utility, it was found that chromed griddles **reduced energy use by 30%**. That converts to savings of about **\$400.00 per year** on the operation of a 3' griddle in average use.

THE MOST VERSATILE CHARBROILER IN THE WORLD. PERIOD.

SERIES 600 CHARBROILERS

Optional Back Shelf to keep food warm. NSF approved, all stainless steel frame. Fajita style also available.

6" Stainless Front Shelf with Towel Bar, Standard.

Stainless steel outer panels over fully insulated double-wall outer construction reduces side and bottom temperatures.

Heavy-gauge, stainless steel water tubs are standard. Water tubs extend out 5" for easy one-handed filling.

Fully insulated lower storage area standard on all floor models.

Easy Tilt top grid controls grease and flare-up. 70% of the grease runs into the front trough.

Welded stainless steel drip trough directs grease into the grease collection box.

Double-wall, ventilated heat shields over manifold keep knobs and valves cool for long life.

Seamless stainless sides and back for easy clean up.

Water tubs and grease collection box are removable for easy cleaning.



Lower Rack



Lower Grid



Smoker Box Kit

A "GRATE" STORY

HEAVY-DUTY, FREE-FLOATING STEEL RODS Floating 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 cleaning tools speed clean-up.

GRATE OPTIONS:

- **STANDARD GRATE** Standard, heavy duty grate has 1/2" steel free-floating rods. Floating rod grates perfect for all-around performance as they 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.
- **"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 of product, 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.
- **REVERSIBLE GRATE, HEAVY DUTY** Reversible, heavy duty cast iron grates available in Standard rod spacing (5/16") and Fish rod spacing 3/16". Both 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.
- **DIAMOND GRATE, WAFFLE GRATE** Diamond/waffle cast iron grates provide appealing diamond shaped brand marks without product rotation

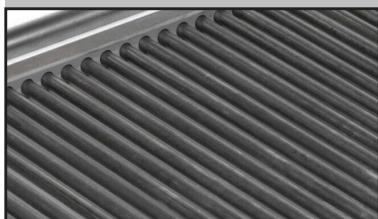
GRATE MENU FLEXIBILITY Let MagiKitch'n custom build a top grid to fit your menu! Order the top grid with scround, round, hard-chrome steel, or plain steel rods; or any combination of rods.

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

STANDARD

FLOATING ROD STEEL GRATE

Floating grates compensate for expansion & contraction from intense heat



Standard spacing = 5/16"
or Fish spacing = 3/16"

SCROUND RODS

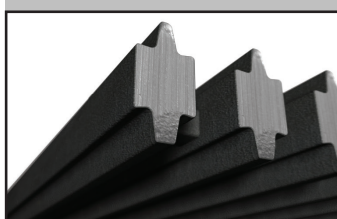
Provide easier release and a more defined branding mark



Square on Top
Round on Bottom

REVERSIBLE CAST IRON GRATE

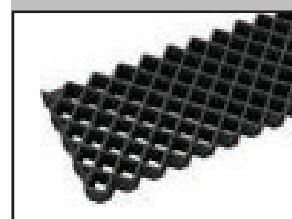
Provide standard or thin branding mark



Standard spacing = 5/16"
or Fish spacing = 3/16"

DIAMOND WAFFLE GRATE

Diamond branding marks without rotation



Branding marks without rotating

SERIES 600 CHARBROILERS

GAS

- 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
- 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

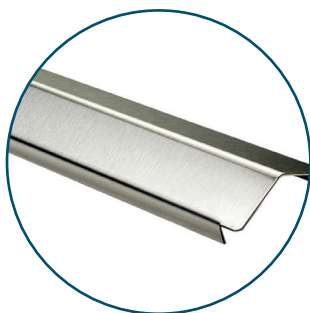


FM-RMB-636

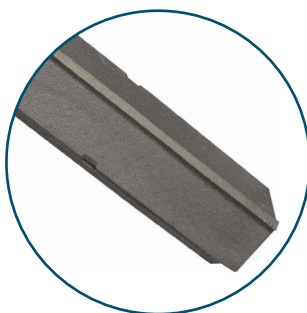


**SEE CHARBROILER
MODELS LISTED
NEXT PAGE**

COOK THREE WAYS WITH SERIES 600!



**Standard Stainless Steel
Burner Radiants**



**Optional Cast Iron
Burner Radiants**



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

SERIES 600 GAS CHARBROILERS

CHARBROILERS - GAS

FM



34" High Floor Models w/ Cabinet Base
FM models

- Stainless steel unit, 6" service shelf with towel bar, water tubs & scraper
- 15,000 BTU/Burner
- Lower rack available for use as cheese melter (see pg 12)
- 6" legs standard.
Optional casters available (see pg 12)

Stainless Steel Radiant FM-RMB	Cast Iron Radiant FM-RMB_CR	Ceramic Coal Briquettes FM-SMB
FM-RMB-624	FM-RMB-624CR	FM-SMB-624
\$18,406	\$18,844	\$19,257
FM-RMB-636	FM-RMB-636CR	FM-SMB-636
\$24,098	\$24,855	\$25,223
FM-RMB-648	FM-RMB-648CR	FM-SMB-648
\$29,404	\$30,450	\$30,790
FM-RMB-660	FM-RMB-660CR	FM-SMB-660
\$34,744	\$36,128	\$36,332
FM-RMB-672	FM-RMB-672CR	FM-SMB-672
\$38,542	\$40,247	\$40,313

CM



17" High Counter Models
CM models

- Stainless steel unit, 6" service shelf with towel bar, water tubs & scraper
- 15,000 BTU/Burner
- Lower rack available for use as cheese melter (see pg 12)
- Equipment stands available (see pg 12)

Stainless Steel Radiant CM-RMB	Cast Iron Radiant CM-RMB_CR	Ceramic Coal Briquettes CM-SMB
CM-RMB-624	CM-RMB-624CR	CM-SMB-624
\$15,446	\$15,885	\$16,295
CM-RMB-636	CM-RMB-636CR	CM-SMB-636
\$20,197	\$20,995	\$21,310
CM-RMB-648	CM-RMB-648CR	CM-SMB-648
\$24,662	\$25,710	\$26,045
CM-RMB-660	CM-RMB-660CR	CM-SMB-660
\$29,133	\$30,517	\$30,739
CM-RMB-672	CM-RMB-672CR	CM-SMB-672
\$32,323	\$32,408	\$34,107

APM



13" High Counter Model - Low Profile Series
APM models

- Stainless steel sides, front, 6" service shelf with towel bar, crumb tray & scraper
- 15,000 BTU/Burner
- Crumb tray
- 4" legs standard.
(legs not required w/ equipment stand)
Casters not available for APM Low-Profile model
- Smoker box not available for APM Low-Profile model
- Equipment stands available (see pg 12)







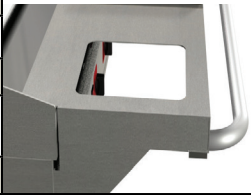


Stainless Steel Radiant APM-RMB	Cast Iron Radiant APM-RMB_CR	Ceramic Coal Briquettes APM-SMB
APM-RMB-624	APM-RMB-624CR	APM-SMB-624
\$14,164	\$14,602	\$15,039
APM-RMB-636	APM-RMB-636CR	APM-SMB-636
\$18,542	\$19,300	\$19,654
APM-RMB-648	APM-RMB-648CR	APM-SMB-648
\$22,634	\$23,681	\$23,986
APM-RMB-660	APM-RMB-660CR	APM-SMB-660
\$26,721	\$28,108	\$28,332
APM-RMB-672	APM-RMB-672CR	APM-SMB-672
\$29,648	\$31,355	\$31,457

High Output Option *

High Output Option - Series 600 Charbroilers are standard 15,000 BTU per burner. High output option of 20,000 BTU per burner is available for more cooking power on any Series 600 Charbroiler (*Domestic models only)

Size	24"	36"	48"	60"	72"
Add \$ to above price	\$1,0232	\$1,335	\$1,611	\$1,907	\$2,100
See pages 11-12 for options and accessories. Specify type of gas and elevation if over 2,000 feet - Contact Factory					

CHARBROILER OPTIONS & ACCESSORIES

GAS CHARBROILER OPTIONS & ACCESSORIES						
CHARBROILER SIZE	24"	36"	48"	60"	72"	
Backshelf • Rear backshelf used to keep food warm NSF approved , all stainless steel frame • Fajita style Backshelf available (contact cust. service)	\$2,092	\$2,690	\$3,573	\$3,923	\$4,279	
	BKSHF-2	BKSHF-3	BKSHF-4	BKSHF-5	BKSHF-6	
Slip On Covers • Stainless steel covers for easy cleaning of splash guards • Dishwasher safe • Available only for FM and CM models	\$748	\$1,011	\$1,260	\$1,454	\$1,678	
	SLIPONCVR-2	SLIPONCVR-3	SLIPONCVR-4	SLIPONCVR-5	SLIPONCVR-6	
Extensions • Stainless steel side and back extensions • For all MagiKitch'n charbroilers. • 6" high	\$1,251	\$1,347	\$1,856	\$1,962	\$2,020	
	EXTNS-2	EXTNS-3	EXTNS-4	EXTNS-5	EXTNS-6	
Coal Screen • These must be used in ceramic coal charbroilers • Can be used in RMB models to convert to SMB	\$1,179	\$1,710	\$2,636	\$4,131	\$4,303	
	SMBSCREEN-2	SMBSCREEN-3	SMBSCREEN-4	SMBSCREEN-5	SMBSCREEN-6	
MagiCoals (Ceramic briquettes) • These coals will provide more infrared heat for faster broiling. Must be used in all ceramic coal MagiKitch'n charbroilers and will improve the performance of any charbroiler.						
Number of boxes required per model size	24"	36"	48"	60"	72"	
MagiCoals <u>Box of 50</u> (SMBCOAL-50): \$351		1		1		
MagiCoals <u>Box of 100</u> (SMBCOAL-100): \$599	1	1	2	2	3	
Blackening Plate per 6" (REQUIRES Cast Iron Top Grid Option)	6" (BLKPLT-6)		\$886	12" (BLKPLT-12)	\$1,607	
Stainless Steel Shelves	24"	36"	48"	60"	72"	
8" Stainless Steel Shelf	\$1,329	\$1,697	\$2,264	\$3,181	\$3,439	
10" Stainless Steel Shelf	\$1811	\$2,419	\$3,396	\$3,542	\$3,639	
12" Stainless Steel Shelf	\$1,951	\$2,556	\$3,543	\$3,652	\$3,746	
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.					\$658	
Dividers for pan cut outs (PANDIV)					\$192	
MagiGriddle - GRIDDLE TOP for charbroiler	24"	36"	48"	60"	72"	
Griddle Top - Convert your charbroiler to a griddle.	\$3,619	\$4,138	\$7,238	\$7,757	\$8,273	
Note: Please specify griddle position (Left, Right, or Center) when ordering for 60" or 72"						

more charbroiler accessories on next page



IMPROVE WORK FLOW

by customizing your grill with special cut-outs for condiment pans, sauces, and marinades

Pan cut outs available for 1/9, 1/6, 1/4, 1/3 size pans.







Cut-outs available on left, center, or right side.

Service shelf must be at least 10" deep

CHARBROILER OPTIONS & ACCESSORIES

GAS CHARBROILER OPTIONS & ACCESSORIES

more charbroiler accessories on previous page

CHARBROILER SIZE	24"	36"	48"	60"	72"	
Lower Rack <ul style="list-style-type: none">Available for the CM and FMLower Rack & Smoker Box cannot be used at the same time	\$1,469	\$2,165	\$2,856	\$3,577	\$4,265	
Smoker Box Kit <ul style="list-style-type: none">Water tubs required with this optionUnit must have service shelfSmoker box shovel included in kitLower Rack & Smoker Box cannot be used at the same time	\$1,316	\$2,053		\$3,077		
	SMKBOX2	SMKBOX3-4		SMKBOX5-6		
Equipment Stands <ul style="list-style-type: none">NSF approved stands are constructed from stainless steel.Available with casters. • Specify model when ordering.Stand option only available for Low-Profile (APM) and Counter (CM) models. (equipment is flush mounted on the stand. APL models cannot be mounted on a stand)Low-Profile Charbroiler (APM) stand is 24" high for 36" working height.Counter Charbroiler (CM) stand is 21" high for 36" working height.						
CHARBROILER SIZE	24"	36"	48"	60"	72"	
Equipment Stand with 6" Legs	\$3,896	\$5,078	\$6,552	\$8,401	\$8,737	
Stand/legs for APM models	STND-A-LEG2	STND-A-LEG3	STND-A-LEG4	STND-A-LEG5	STND-A-LEG6	
Stand/legs for CM models	STND-C-LEG2	STND-C-LEG3	STND-C-LEG4	STND-C-LEG5	STND-C-LEG6	
Equipment Stand with 6" Casters	\$5,055	\$5,972	\$7,398	\$8,705	9,412	
Stand/casters APM models	STND-A-CSTR2	STND-A-CSTR3	STND-A-CSTR4	STND-A-CSTR5	STND-A-CSTR6	
Stand/casters CM models	STND-C-CSTR2	STND-C-CSTR3	STND-C-CSTR4	STND-C-CSTR5	STND-C-CSTR6	
(qty 4) casters on 24", 36", and 48" models. (qty 6) casters on 60" & 72" models						
Safety Pilot Shuts off gas supply if pilot is blown out	\$1,552	\$1,814	\$2,185	\$2,447	\$2,876	
Casters <ul style="list-style-type: none">Includes two locking and two non-locking per set.72" width units need 6 casters, three locking & three non-locking.	size: 24", 36", 48", 60" (set of 4)			FMCSTR2-5	\$1,106	
	size: 72" (set of 6)			FMCSTR6	\$1,658	
Flexible Gas Hose w/Quick Disconnect (48" long) <ul style="list-style-type: none">Stainless steel braid over 3/4" - Dormont™With restraining device and thermal shutoff.	QCKDISC-48				\$1,925	
Startup program for first SN#	\$507					
Startup program for each additional SN# (at same location)	\$165 ea					


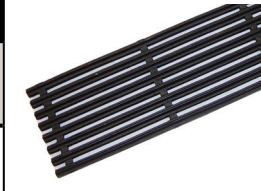


SMOKER BOX KIT
(STAINLESS SMOKER BOX, SHOVEL)
Provides smoke flavor to food while cooking with gas. Provides controlled cooking that uses less wood than traditional methods. **Optional for Counter (CM) and Floor (FM) models only**



CHARBROILER OPTIONS & ACCESSORIES

SERIES 600 CHARBROILERS TOP GRIDS

Cast Iron Top Grids are reversible for a standard or thin brand. IN LIEU OF STANDARD TOP GRID, this pricing is not applicable for a replacement top grid.

Standard Floating	24"	36"	48"	60"	72"	
Standard Floating Top Grids 5/16" between rods. Cold-rolled steel			SEE NOTE 1	SEE NOTE 2		
● Steel Grid Upgrade <u>Standard Top Grids</u>	STANDARD	STANDARD	STANDARD	STANDARD	STANDARD	
● MagiChrome Grid Upgrade <u>Standard Top Grids</u>	\$1,373	\$2,125	\$2,746	\$3,398	\$4,249	
◆ Scround Grid Upgrade <u>Standard Top Grids</u>	\$1,691	\$2,125	\$3,303	\$4,586	\$5,849	
Reversible, heavy-duty Cast Iron	24"	36"	48"	60"	72"	
Standard Spacing Cast Iron Top Grids 5/16" Between Rods	\$1,898	\$2,829	\$3,758	\$4,578	\$5,636	
Fish Spacing Cast Iron Top Grids 3/16" Between Rods	\$1,898	\$2,829	\$3,758	\$4,578	\$5,636	
Diamond Waffle, Cast Iron	24"	36"	48"	60"	72"	
Diamond Grate (Waffle Grate) for perfect diamond marks without product rotation, cast iron	\$875	\$1,898	\$2,829	\$3,758	\$4,578	
Fish Spacing	24"	36"	48"	60"	72"	
Fish Spacing 3/16" between rods. Cold-rolled steel or chrome plated			SEE NOTE 1	SEE NOTE 2		
● Standard Steel Grid Upgrade <u>Fish Spacing</u>	\$1,540	\$2,369	\$3,080	\$3,822	\$4,671	
● MagiChrome Grid Upgrade <u>Fish Spacing</u>	\$1,954	\$2,912	\$3,619	\$5,176	\$5,849	
◆ Scround Grid Upgrade <u>Fish Spacing</u>	\$1,954	\$2,912	\$3,619	\$6,557	\$7,181	
Note 1: 48" units require 2 grids. 48" (24" + 24"). Please specify if you are ordering a set, left or right.						
Note 2: 60" and 72" units require 3 grids. 60" (24" + 36"). 72" (36" + 36"). Please specify if you are ordering a set, Left, Center or Right.						



Prices shown are for new product only.
Please call factory for replacement part pricing.

SERIES 600 CHARBROILER TEMPERATURES

STANDARD INPUT

Best temperature uniformity

Lowest temperatures

Add cast radiants to increase temperatures by 40F while only decreasing temperature uniformity by 10F.

Combine cast radiants with cast top grids to increase temperatures by 40F without effecting temperature uniformity.

HIGH INPUT

Highest temperatures

Sacrifices temperature uniformity
Add cast radiants to improve temperature uniformity

Combine cast radiants with cast top grids to achieve highest possible cooking temperatures.

Highest Average Temperature		Standard	Cast Radiants	Cast Top Grids	Cast Radiants and Grids
Standard Input (15k Burners)	°F	669°	706°	705°	713°
High Input (20k Burners)	°F	857°	830°	N/A	864°

Lowest Average Temperature		Standard	Cast Radiants	Cast Top Grids	Cast Radiants and Grids
Standard Input (15k Burners)	°F	456°	481°	473°	495°
High Input (20k Burners)	°F	485°	500°	N/A	498°

Temperature Range		Standard	Cast Radiants	Cast Top Grids	Cast Radiants and Grids
Standard Input (15k Burners)	°F	213°	225°	232°	218°
High Input (20k Burners)	°F	372°	330°	N/A	366°

MAGICATER OUTDOOR COOKING EQUIPMENT



OUR JOB IS TO MAKE
YOU LOOK GOOD!



MAGICATER OUTDOOR COOKING EQUIPMENT

- Available in 31" & 62" widths, LP or NAT gas.
- Modular design for easy transport
- Heavy duty cooking grid
- Stainless Steel Hood (standard)
- LP models: complete gas system including 40 lb horizontal tank(s) in removable tank cart with wheels (standard)
- All Stainless Construction
- Stainless steel radiants and pilot system
- Steel legs with casters

Model	Description	Stainless Steel (incl. Piezo ignitor)	Long Life Burner 5 Year Warranty
MagiCater outdoor charbroiler models with (4) swivel casters			
LPAGA30S-LP	31" W x 36" H, (4) burner, 80,000 BTU, LP with 40 lb horizontal tank in removable tank cart	\$15,332	\$2,048
LPAGA30S-NG	31" W x 36" H, (4) burner, 80,000 BTU, NAT Gas		
LPAGA60S-LP	62" W x 36" H, (8) burner, 160,000 BTU, LP with (2) 40 lb horizontal tanks in removable tank cart	\$26,143	\$4,078
LPAGA60S-NG	62" W x 36" H, (8) burner, 160,000 BTU, NAT Gas		
MagiCater outdoor charbroiler models with (2) swivel casters + (2) tall casters - 14"			
LPAGA30T-LP	31" W x 36" H, (4) burner, 80,000 BTU, LP with 40 lb horizontal tank in removable tank cart	\$17,225	\$2,048
LPAGA30T-NG	31" W x 36" H, (4) burner, 80,000 BTU, NAT Gas		
LPAGA60T-LP	62" W x 36" H, (8) burner, 160,000 BTU, LP with (2) 40 lb horizontal tanks in removable tank cart	\$28,036	\$4,078
LPAGA60T-NG	62" W x 36" H, (8) burner, 160,000 BTU, NAT Gas		
MagiCater Built-in models (note: placement of Mainfold, LP or NAT Gas options)			
LPAGA30BRLP	31" W, Built-in, manifold on <u>RIGHT</u> side, (4) burner, 80,000 BTU, LP with 40 lb horizontal tank	\$13,803	\$2,048
LPAGA30BLLP	31" W, Built-in, manifold on <u>LEFT</u> side, (4) burner, 80,000 BTU, LP with (2) 40 lb horizontal tanks	\$13,803	\$2,048
LPAGA30BRNG	31" W, Built-in, manifold on <u>RIGHT</u> side, (4) burner, 80,000 BTU, NAT Gas	\$13,803	\$2,048
LPAGA30BLNG	31" W, Built-in, manifold on <u>LEFT</u> side, (4) burner, 80,000 BTU, NAT Gas	\$13,803	\$2,048
LPAGA60BLP	62" W, Built-in, manifold on <u>LEFT</u> side, (8) burner, 160,000 BTU, LP with 40 lb horizontal tank	\$24,725	\$4,078
LPAGA60BNG	62" W, Built-in, manifold on <u>LEFT</u> side, (8) burner, 160,000 BTU, NAT Gas	\$22,113	\$4,078



Includes (standard):

Stainless Steel Hood, 40 lb Propane Tank comes with LP models (horizontal) , SS Tank Caddy

MAGICATER OUTDOOR COOKING EQUIPMENT



MagiCater®

MAGICATER OUTDOOR OPTIONS & ACCESSORIES

Description	LPAGA-30S	LPAGA-60S	Part #	Price
Steamer System for 30" (LPAGA30) 15" wide (pans sold separately)	Option		21841025 (qty 2)	\$2,676
Steamer System for LPAGA60 - 15" wide (pans sold separately)		Option	21841025 (qty 4)	\$5,352
Under Shelf/Lower Rack (Stainless) - 30"	Option		21840546	\$1,094
Under Shelf/Lower Rack (Stainless) - 60"		Option	21840846	\$1,516
Removable Griddle Plate (11" wide section)	Option	Option	T1209U	\$308
Large Caster Option - 30"	Option		21840605	\$1,893
Large Caster Option - 60"		Option	21840605	\$1,893

FREIGHT INFORMATION



Prepaid Freight offer will ONLY apply if:

1. Freight ships from MagiKitch'n warehouse location.
2. Freight for orders in continental United States only.
3. MagiKitch'n chooses freight carrier.
4. MagiKitch'n must pre-pay and add freight to invoice.

Additional Charges

Lift Gate Delivery = \$150

Call Before Delivery = \$100

All other requests, call for pricing.

Freight Classification

All UPS Ground shipments on MagiKitch'n account will be subjected to a shipping and handling fee. We encourage customers to ship on their UPS Ground account to avoid charges.

Freight Damage:

DO NOT SIGN for equipment until you have thoroughly inspected it for noticeable freight damage. If damages are identified, please indicate damaged item(s) on the delivery receipt.

Noticeable Freight Damage - If an order is delivered with noticeable damage, **DO NOT ACCEPT THE ITEM**, note damages on the delivery receipt and refuse delivery of damaged item(s). Contact Star Holdings Group immediately at orders@starholdingsgrp.com or call 800-264-7827. The consignee is responsible for notifying the factory of any damages. Please include your name, item(s) damaged, serial number (if applicable), description of damage, and photographs (if possible). Damaged shipments originating from a Star Holdings Group facility to the original consignee must be reported within 24 hours of delivery. Shipments originating from dealer stock which result in freight damage must be handled through the dealership.

Concealed Freight Damage - All items must be inspected immediately upon delivery for any signs of damage. If an item shows signs of damage upon opening, immediately contact Star Holdings Group at orders@starholdingsgrp.com or call 800-264-7827. The damage must be reported to Star Holdings Group up to 5-days from the date of delivery. Please include your name, item(s) damaged, serial number (if applicable), description of damage, and photographs (if possible). The damaged item needs to be photographed and all packing and box materials must be kept for inspection by the freight carrier. Damaged shipments originating from a Star Holdings Group facility to the original consignee must be reported up to 5-days of delivery. Shipments originating from dealer stock which result in freight damage must be handled through the dealership.

WARRANTY



LIMITED EQUIPMENT WARRANTY

MagiKitch'n warrants to the original purchaser of new MagiKitch'n products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by MagiKitch'n and upon proper installation and start-up in accordance with the instructions supplied with each MagiKitch'n unit. MagiKitch'n's obligation under this warranty is limited to a period of two [2] years beginning from the date of original installation. The warranty period begins upon the earlier of the date of original installation or up to six [6] months after the original shipment of the covered product. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at MagiKitch'n's discretion have the parts replaced or repaired by MagiKitch'n or a MagiKitch'n-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by a MagiKitch'n authorized service agency. MagiKitch'n will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest MagiKitch'n-authorized service agency must be used. MagiKitch'n will be responsible for normal labor charges incurred in the repair or replacement of a warrantied product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

CONTACT

Should you require any assistance regarding the operation or maintenance of any MagiKitch'n products; phone, email or fax our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.MagiKitchn.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

MagiKitch'n's sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. MagiKitch'n is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Labor charges for all removable and consumable parts in gas charbroilers, including but not limited to briquettes, coal screens, burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without MagiKitch'n's approval will void the warranty.
- Units exceeding two [2] years from original installation date.

ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

INTERNATIONAL WARRANTY



ORIGINAL EQUIPMENT WARRANTY

INTERNATIONAL

(Except U.S. and Canada)

STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS products are warranted to each original Buyer and will be free from defects in material and workmanship for the period specified below, under normal and proper use and maintenance service as specified by "STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS" and upon proper installation and start-up in accordance with the instructions supplied with each. Obligation under this warranty shall be limited to repairing or replacing, at its option, any part found to be defective within the specified warranty period.

STANDARD PRODUCT WARRANTY PERIOD

One (1) Year Limited Parts only

The warranty period begins upon the earlier of the date between proof of installation or 90 days after Invoice date or 90 days after shipping date.

No other Warranty terms are valid unless agreed and authorized by STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS

Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user.

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS sole obligation under this warranty are limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS are not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of surfaces.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.

INTERNATIONAL WARRANTY CONTINUED



- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits
- Non-OEM parts. Use of non-OEM parts without STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS 's approval will void the warranty.

CONTACT

International@partstown.com

www.partstown.com

Phone: +1-630-866-4385 during normal Business Hours, 8:30 am to 4:30 pm, US Central Standard Time (CST)

In all correspondence provide:

- Serial number - **mandatory**
- Model number/Brand name
- Sales Acknowledgment/Order Confirmation's reference/number, if available
- Include Site's voltage or gas type
- Location/Company's name
- Buyer/Dealer/Distributor/Vendor/Service provider info, if available

MAP/M.R.I.C.P. POLICY



APW/Bakers Pride/Star Holdings Group (Holman, Lang, MagiKitch'n, Star, Toastmaster & Wells)

Minimum Advertised Price & Minimum Resale Internet Cart

MINIMUM ADVERTISED PRICE (MAP) POLICY

This Policy applies to all means of Advertised Pricing for all Middleby Commercial Foodservice Brands

The APW/Bakers Pride/Star Holdings Group (hereinafter "the Group") and the Middleby Corporation (hereinafter "the Corporation") is committed to supporting our Authorized Dealers and Resellers selling the Group's products in or into the United States & Canada by continuing to provide high-quality, premium products for the foodservice industry while maintaining its brand equity and integrity. This Minimum Advertised Price Policy ("MAP") applies to ANY and ALL means of Advertised Pricing, to Any and ALL customers, for all Brands within the Group and the Corporation. Advertising at a price below MAP will be considered a violation of this Policy. This MAP Policy will apply to any activity which the Group or the Corporation determines, in their sole and absolute discretion, is designed or intended to circumvent the intent of this MAP Policy.

- MAP Policy pricing is the Current List Price less 45% for all Group products; and advertised at a price no less than rounded down to the nearest whole number off the Current List Price.
- If a Dealer offers or combines (i.e., "bundling") one or more products from a single or multiple brands of the Group or the Corporation in an advertisement, the aggregate price for all products by the Group and Corporation offered for sale in combination may not be lower than the cumulative MAP for each of the products when sold separately.
- At the Dealer's sole expense, the Dealer may offer or combine the following items of casters, warranty or freight into their product's sell price; not to be below the product's MAP price.

The MAP Policy applies to any advertisements of the Group's products and designs in any and all media, including but not limited to, print advertising (e.g. magazines, catalogs, newspapers, posters, flyers and direct mail), e-mail and facsimile advertising (e.g. broadcast campaigns, flyers, coupons and similar inserts), internet or similar electronic media (e.g. Amazon, eBay, Google), Dealer websites, internet banner ads, social media blasts, social networks, search engine advertising and all other types of digital signage.

All internet advertised prices must show the product's "MAP" price or higher. Any communications stating or implying that a price below MAP may be found elsewhere on the site, that is initiated by the Dealer, would constitute advertising and would be deemed a violation of this MAP Policy. Dealers may not make any statements, displays, or communications that indicate, state, imply, or suggest that a lower price may be found at the online check out, including but not limited to: "Call for Pricing", "Chat for Pricing", "Text for Pricing", "Click for Pricing", "Email for Pricing", "Add to Cart for Pricing", "Mouse Over for Pricing", "Log In for Pricing", strike-through the price, or any of the like. This includes "shopping cart price", "chat box price" and "emailed price" that appear on the internet in any format on any Dealer's public internet website or public internet-based account, including internet search engine shopping feeds, are all subject to the Group and the Corporate MAP Policy. Website features such as automated "bounce-back" pricing emails, pre-formatted email responses, forms, automatic price display, loyalty and reward point systems and other similar features are considered "advertising" under this MAP Policy. Under this MAP Policy, the Group and the Corporation prohibit the use of split-screen, side-by-side advertising, or pop-ups to advertise a similar product of any other brand other than those that are manufactured by other brands within the Corporation. The Group and the Corporation prohibit any Dealer from redirecting (automatically, inadvertently or otherwise) a customer who is in search of a product of the Group, the Corporation or item number to any other non-Middleby brand.

No Dealer may advertise a product of the Group or the Corporation at a price in violation of this MAP Policy on any third-party platform such as Amazon, eBay, Google or any like platforms in which it may operate as a vendor or have a re-distributor operate on its behalf. No Dealer may advertise a price in violation of this MAP Policy in an effort to match or beat a competitor's price. It is a violation of the MAP Policy to advertise a price below MAP pricing, even if such advertised price was automatically or manually generated due to a MAP Policy violation by a vendor or competition another medium or platform.

From time to time, the Group or the Corporation may discontinue certain products or engage in promotions with respect to certain products. In such events, the Group and the Corporation reserve the right to modify or suspend the MAP Policy with respect to the affected products at its sole discretion. Such changes shall apply equally to all Authorized Dealers of the Group and the Corporation.

MINIMUM RESALE INTERNET CART PRICE (MRICP) POLICY

The Minimum Resale Internet Cart Price ("MRICP") applies to the final internet check out prices regardless of providing a customer "log in", membership or similar (e.g., shopping cart prices, chat box prices, emailed prices, and prices on the internet website or search engines) of the Group's or the Corporation's products. The Group requires that when Dealers sell select products (listed below) through internet sales that these products are subject to MRICP and are sold at a price no more than a 52% discount rounded down to the nearest whole number off the current List Price. This MRICP Policy will apply to any activity which the Group or the Corporation determines, in their sole and absolute discretion, is designed or intended to circumvent the intent of this MRICP Policy.

MAP/M.R.I.C.P. policy continued on next page

MAP/M.R.I.C.P. POLICY CONTINUED

MAP/M.R.I.C.P. policy continued from previous page

The MAP Policy and MRICP Policy apply only to advertised prices and do not apply to the price at which the products are actually sold or offered for sale to an individual customer at a Dealer's place of business, including contract negotiations, or negotiations in the field. The decision to implement and enforce the MAP Policy and the MRICP Policy is solely to protect the Group's and the Corporation's brands, reputation and competitiveness and the Authorized Dealers who promote and sell their products based on quantitative and qualitative factors.

The MRICP policy applies to the following Group Brands and Brand product segments

Brands in their Entirety

Bakers Pride

Lang

MagiKitch'n

Star Categories

Holman conveyor toasters

(All Labeled Products)

Pro-Max Panini's

(PST, PGT, PSC, PGC-Series Products)

Star (RTW-Series Products)

Star-Max (500 & 600-Series Products)

Ultra-Max (All Labeled Products)

Wells Categories

Drawer Warmers

Heated & Refrigerated Wells

(HT, H/RCP-Series)

Dry Wells (MDW models)

All Ventless Products

POLICY VIOLATIONS

These MAP and MRICP Policies are not intended as, nor are they to be construed as, an attempt by the Group or the Corporation to set advertised or resale prices or an agreement between the Group, the Corporation and any Authorized Dealer or other party. In addition, the Group and the Corporation will not accept any assurances of compliance with these MAP or MRICP Policies from any Authorized Dealer. Each Authorized Dealer must independently choose whether to comply with the terms of these MAP and MRICP Policies. These MAP and MRICP Policies are not negotiable and will not be altered for any individual Authorized Dealer.

The Group, the Corporation or their agent(s) will conduct a reasonable investigation in response to a suspected MAP and MRICP Policy violation. Failure to cooperate by any Authorized Dealer, including retaliatory actions by any Authorized Dealer with the Group's or the Corporation's investigation will be considered an additional violation.

Failure to meet the terms and conditions of the MAP and MRICP Policies will result in full, unconditional enforcement of the penalties described below. The event of a violation will be determined solely by the Group or the Corporation.

Dealer will be subject to penalties (over a 12-month period) up to and including but not limited to:

- **1st violation:** The Group or the Corporation at a minimum will issue an email communication to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies. Failure to comply within 48 hours (2 days) or a repeated offense within a 3-month period will be considered a 2nd violation.
- **2nd violation:** The Group or the Corporation at a minimum will issue an email notification to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies and will hold all Group shipments and/or the Corporation, until all violations are resolved. Failure to comply within 48 hours (2 days) or a repeated offense within a 6-month period will be considered a 3rd violation.
- **3rd violation** and each violation thereafter: The Group or the Corporation at a minimum will issue an email notification to the non-compliant dealer and buying group as applicable requiring their compliance to the MAP and MRICP Policies and will result in **(a) the dealer's net pricing being increased to a price that is 50% off of the Group's then current published List Price(s) and net pricing increased to standard market discounts off ALL Middleby Corporation Brands published List Prices and (b) any and ALL available rebates, marketing incentives, or program dollars (accrued or due in total) will be forfeited.** Failure to comply within 48 hours (2 days) or a repeated offense within a 12-month period, the Group or the Corporation at a minimum will issue an email notification to the non-compliant Dealer and buying group as applicable informing them of the a) indefinite suspension of their account with the Group and ALL Middleby Corporation Brands and b) permission to use the Group's and the Corporation's brand trademarks, trade names, individual brand and corporate logos, product images and product content will be indefinitely revoked. Reinstatement of the account, preferred pricing and applicable incentives or rebates may be re-evaluated by the Group and the Corporation in their sole discretion after 30 days.

DEALER ACCOUNTABILITY

In the case of a MAP or MRICP violation by a reseller who does not have an authorized relationship with the Group's or the Corporation's brands and instead purchases the Group's or the Corporation's products from an Authorized Dealer or any other reseller (i.e., dealer-to-dealer sale), the Group and the Corporation will pursue enforcement actions against the Authorized Dealer as provided above in these Policies.

OTHER PROVISIONS

These Policies are managed by the MAP/MRICP Policy Administrator(s) for the Group and the Corporation. Only the MAP/MRICP Policy Administrator(s), Group President and Group Vice President of Sales and Marketing may provide direction to Dealers concerning compliance with the MAP and MRICP Policies. And ONLY the Group Vice President of Sales and Marketing and Group President may authorize exceptions to the Policies. No other individuals, including any employee or representative of the Group or the Corporation, may provide such direction or authorizations regarding the Group's Policies to any Dealer. It is the Dealer's sole responsibility to remain aware of any changes to the MAP and MRICP Policies.

The terms of the MAP and MRICP Policies are confidential and are not to be disclosed to other parties. The Group and the Corporation have adopted the MAP and MRICP Policies unilaterally in furtherance of its independent business strategy and reserves, at its sole discretion, the right to change the Policies and to interpret, enforce and otherwise handle all questions and issues related to the Policies.



GRILLS



GRIDDLES

MagiKitch'n®

MagiKitch'n
265 Hobson Street
Smithville, Tennessee 37166

CUSTOMER SERVICE

phone: 800-264-7827 option 1
email: orders@starholdingsgrp.com

TECHNICAL SERVICE

phone: 800-264-7827 option 2
email: techservice@partstown.com

magikitchn.com