

SERIES 600 GAS CHARBROILERS

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

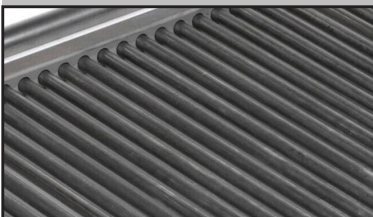
GRATE MENU FLEXIBILITY Let MagiKitch'n custom build a top grid to fit your menu! Order the top grid with scround, round, hard-chrome steel, or plain steel rods; or any combination of rods.

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

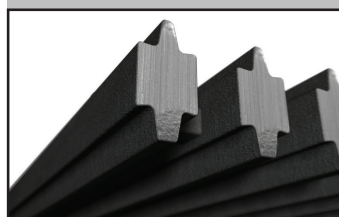


Square on Top

Round on Bottom

REVERSIBLE CAST IRON GRATE

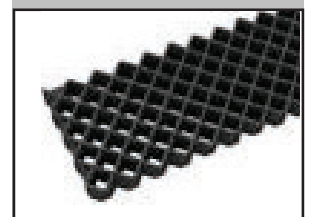
Provide standard or thin branding mark



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

DIAMOND WAFFLE GRATE

Diamond branding marks without rotation



Branding marks without rotating

SERIES 600 GAS CHARBROILERS

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

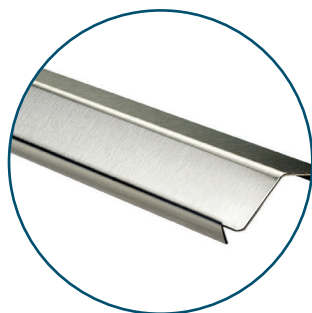


FM-RMB-636

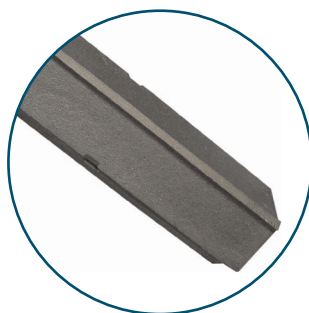


**SEE CHARBROILER
MODELS LISTED
NEXT PAGE**

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
FM-RMB-636	FM-RMB-636CR	FM-SMB-636
FM-RMB-648	FM-RMB-648CR	FM-SMB-648
FM-RMB-660	FM-RMB-660CR	FM-SMB-660
FM-RMB-672	FM-RMB-672CR	FM-SMB-672

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
CM-RMB-636	CM-RMB-636CR	CM-SMB-636
CM-RMB-648	CM-RMB-648CR	CM-SMB-648
CM-RMB-660	CM-RMB-660CR	CM-SMB-660
CM-RMB-672	CM-RMB-672CR	CM-SMB-672

APM







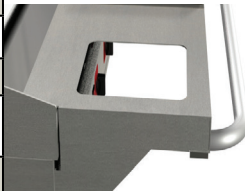



13" High Counter Model - Low Profile Series APM models

- 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
APM-RMB-636	APM-RMB-636CR	APM-SMB-636
APM-RMB-648	APM-RMB-648CR	APM-SMB-648
APM-RMB-660	APM-RMB-660CR	APM-SMB-660
APM-RMB-672	APM-RMB-672CR	APM-SMB-672

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)	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	SLIPONCVR-2	SLIPONCVR-3	SLIPONCVR-4	SLIPONCVR-5	SLIPONCVR-6	
Extensions • Stainless steel side and back extensions • For all MagiKitch'n charbroilers. • 6" high	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	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): \$359		1		1		
MagiCoals <u>Box of 100</u> (SMBCOAL-100): \$611	1	1	2	2	3	
Blackening Plate per 6" (REQUIRES Cast Iron Top Grid Option)	6" (BLKPLT-6)			12" (BLKPLT-12)		
Stainless Steel Shelves	24"	36"	48"	60"	72"	
8" Stainless Steel Shelf						
10" Stainless Steel Shelf						
12" Stainless Steel Shelf						
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.						
Dividers for pan cut outs (PANDIV)						\$196
MagiGriddle - GRIDDLE TOP for charbroiler	24"	36"	48"	60"	72"	
Griddle Top - Convert your charbroiler to a griddle.						
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 • Available for the CM and FM • Lower Rack & Smoker Box cannot be used at the same time						
Smoker Box Kit • Water tubs required with this option • Unit must have service shelf • Smoker box shovel included in kit • Lower Rack & Smoker Box cannot be used at the same time						
	SMKBOX2	SMKBOX3-4		SMKBOX5-6		
Equipment Stands • 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						
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						
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						
Casters • 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		
	size: 72" (set of 6)			FMCSTR6		
Flexible Gas Hose w/Quick Disconnect (48" long) • Stainless steel braid over 3/4" - Dormont™ • With restraining device and thermal shutoff.	QCKDISC-48				\$1,964	
Startup program for first SN#	\$518					
Startup program for each additional SN# (at same location)	\$169 ea					


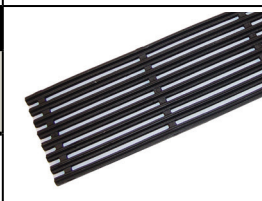
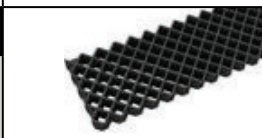


SMOKER BOX KIT
 (STAINLESS SMOKER BOX, SHOVEL)
 Provides smoke flavor to food while cooking with gas. Provides controlled cooking that uses less wood than traditional methods. **Optional for Counter (CM) and Floor (FM) models only**



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>	\$1,401	\$2,168	\$2,801	\$3,466	\$4,334	
● Scround Grid Upgrade <u>Standard Top Grids</u>	\$1,725	\$2,168	\$3,370	\$4,678	\$5,966	
Reversible, heavy-duty Cast Iron	24"	36"	48"	60"	72"	
Standard Spacing Cast Iron Top Grids 5/16" Between Rods	\$1,936	\$2,886	\$3,834	\$4,670	\$5,749	
Fish Spacing Cast Iron Top Grids 3/16" Between Rods	\$1,936	\$2,886	\$3,834	\$5,280	\$5,749	
Diamond Waffle, Cast Iron	24"	36"	48"	60"	72"	
Diamond Grate (Waffle Grate) for perfect diamond marks without product rotation, cast iron	\$893	\$1,936	\$2,886	\$3,834	\$4,670	
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>	\$1,571	\$2,417	\$3,142	\$3,899	\$4,765	
● MagiChrome Grid Upgrade <u>Fish Spacing</u>	\$1,994	\$2,971	\$3,692	\$5,280	\$5,966	
● Scround Grid Upgrade <u>Fish Spacing</u>	\$1,994	\$2,971	\$3,692	\$6,709	\$7,325	

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°