

MagiKitch'n®

CONVERTIBLE CHARBROILER

SERIES 600



CM-RMB-636
with options

**FLOOR
MODELS**

**COUNTER
MODELS**

**LOW-PROFILE
MODELS**

THE STRONGEST LINK IN YOUR CHAIN

SERIES 600 CHARBROILERS



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

Radiant or Coal Model? Can't decide between the convenience and low consumable costs of a radiant model or the great look of cooking over coals? MagiKitch'n solves this age old problem by providing an add on option of a coal rack that fits over the burners. With the new Series 600 you can even change from coal to radiant in the field with optional conversion kit.

MagiCoal ceramics are conveniently placed on a stainless steel rack coal screen (shown below), eliminating the need for a firepot, cast iron burners, burner covers, and lower grates.



- 6" Stainless front shelf with towel bar, standard
- Patented, easy-tilt top-grid controls grease/flare-ups, and 70% of the grease runs into the front-trough
- Radiant models (RMB) can be converted in the field to ceramic coal (SMB) models
- Welded stainless steel drip trough directs grease into the grease collection box
- Stainless steel outer panels that cover fully insulated double-wall outer construction reduces side and bottom temperatures
- Double-wall, ventilated heat shields over manifold keep knobs and valves cool for long life
- Heavy-gauge, stainless steel water tubs are standard on Floor (FM) & Counter (CM) charbroiler models only. Water tubs extend out 5" for easy one-handed-filling and are constructed with seamless stainless sides/back for easy clean up
- Crumb tray is standard on Low-Profile (APM) models Tray is made of stainless steel for easy clean up
- Water tubs, grease tray, and crumb tray are removable for easy cleaning
- Fully insulated lower storage area standard on all floor models (FM models)

THE MOST
VERSATILE
CHARBROILER
IN THE WORLD

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

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



THREE BASE MODELS TO CHOOSE FROM



FM MODELS 34" HIGH FLOOR

34" High Floor Model with Cabinet Base

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



CM MODELS 17" HIGH COUNTER

17" High Counter Model

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



APM MODELS 13" HIGH LOW-PROFILE

13" High Low-Profile Counter Model

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



COOK THREE WAYS

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



STANDARD Stainless Steel
BURNER RADIANTS



OPTIONAL CAST IRON
BURNER RADIANTS



OPTIONAL CERAMIC COAL
ON STAINLESS STEEL COAL SCREEN

A GRATE STORY

Heavy-Duty, Free-Floating Steel Rods are standard.

These 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, resulting 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.

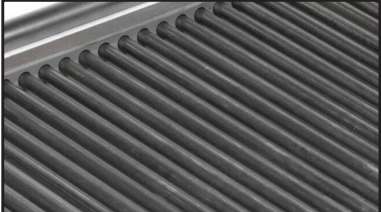

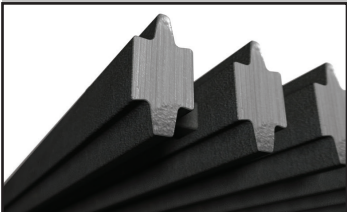
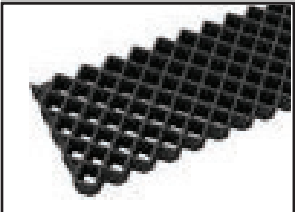
GRATE OPTIONS

Standard Grates - 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.

Heavy Cast-Iron, Reversible Grates - 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.

Cast Iron Diamond Grates - Diamond/waffle cast iron grates provide appealing diamond shaped brand marks without product rotation.

<p>STANDARD FLOATING ROD STEEL GRATE</p> <p>Floating grates compensate for expansion & contraction from intense heat</p>  <p>Standard spacing = 5/16" or Fish spacing = 3/16"</p>	<p>SCROUND RODS</p> <p>Provide easier release and a more defined branding mark</p> <p>Square on Top</p>  <p>Round on Bottom</p>	<p>REVERSIBLE CAST IRON GRATE</p> <p>Provide standard or thin branding mark</p>  <p>Standard spacing = 5/16" or Fish spacing = 3/16"</p>	<p>DIAMOND WAFFLE GRATE</p> <p>Diamond branding marks without rotation</p>  <p>Branding marks without rotating</p>
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Grate Space - "Standard" rod spacing (5/16") works well for all-around cooking. "Fish" spacing (3/16") offers added support for delicate products.

Grate Menu Flexibility - Let MagiKitch'n custom build a top grid to fit your menu!

OPTIONS AND ACCESSORIES



LOWER RACK

Handy lower rack is optional for the Counter (CM) and Floor (FM) models only

Lower Rack & Smoker Box cannot be used at same time



BACKSHELF

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

Backshelf optional for all MagiKitch'n charbroilers Fajita style available



SLIP ON COVERS

Stainless steel covers for easier cleaning of splash guards. Covers are dishwasher-safe.

Slip-on covers optional for Counter (CM) and Floor (FM) models only

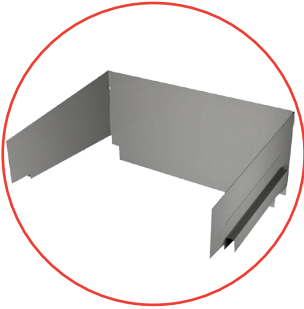


SMOKER BOX KIT

(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

Lower Rack & Smoker Box cannot be used at same time



EXTENSIONS

Stainless steel side and back extensions. Optional for all MagiKitch'n charbroilers Extensions are 6" high



COAL SCREEN

These must be used in ceramic coal MagiKitch'n charbroilers.

Coal screen can be used in Radiant (RMB) models to convert to Ceramic Coal (SMB)



MAGICOALS

CERAMIC BRIQUETTES provide more infrared heat for faster broiling. Great for display cooking, MagiCoals must be used in all MagiKitch'n ceramic coal charbroilers for optimal performance



EQUIPMENT STANDS

NSF approved stands are constructed from stainless steel. Stands available with casters. Optional stands for Counter (CM) and Low-Profile (APM) models only

Equipment stand for (APM) model = 24" high for 36" working height

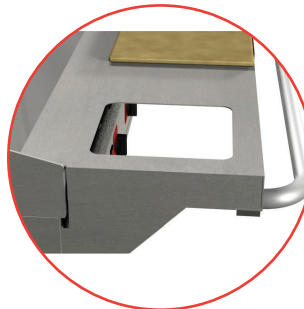
Equipment stand for (CM) model = 21" high for 36" working height



MAGIGRIDDLE GRIDDLE-TOP OPTION

Convert your MagiKitch'n charbroiler to a griddle! 1/4" steel surface has 2" high flanges to act as splash guards.

MagiGriddle Griddle Top optional for all charbroilers



PAN CUTOUTS - CUSTOM FRONT SHELF OPTIONS

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 sizes.

One or two cut-outs available on left, center, or right side.

Service shelf must be at least 10" deep

THE STRONGEST LINK IN YOUR CHAIN

TOP GRATES



**FLOATING ROD, STEEL
STANDARD TOP GRIDS**
Cold-rolled steel or chrome plated.
Standard Spacing 5/16"
Between Rods
Fish Spacing 3/16"
between rods



**CAST IRON
TOP GRIDS**
Standard Spacing
5/16" Between Rods
Fish Spacing
3/16" between rods.



**CAST IRON
DIAMOND WAFFLE RATE**
For perfect diamond marks
without product rotation.



HEAVY-DUTY CHARBROILERS THE STRONGEST LINK IN YOUR CHAIN

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