



**600 SERIES
GAS BROILER
INSTALLATION – OPERATION - MAINTENANCE**



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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 PROTECTION

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Do not spray aerosols in the vicinity of this appliance when it is in operation.

WARNING

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

WARNING

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

WARNING

Installation and all connections must be made according to local codes in force. In the absence of local codes in North America, the installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or the Natural Gas and Propane Installation Code CSA B149.1 as applicable. In Australia, the appliance must be installed in compliance with AS/NZS 5601.

WARNING

During the warranty period if a customer elects to use a non-original part or modifies an original part purchased from Pitco and/or its Authorized Service and Parts (ASAP) companies, this warranty will be void. In addition, Pitco 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

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.

WARNING

An appliance equipped with casters and a flexible gas line must be connected to the gas supply with a quick disconnect device. In North America this quick disconnect must comply with ANSI Z24.41. In Australia, the quick disconnect must comply with AS 4627.

WARNING

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

WARNING

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

WARNING

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

WARNING

DO NOT sit or stand on this appliance. The appliance's front panel, tank, splash back, tank cover, workshelf, drain board is not a step. Serious injury could result from slipping, falling or contact with hot surface.

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 surface.

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 dealer.

WARNING

If gas flow to appliance is interrupted, or pilots extinguish, wait 5 minutes before attempting to relight the pilot to allow any residual gas in appliance to dissipate.

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.

WARNING

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

WARNING

In North America, 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 Z21.41.CSA 6.9 Latest Edition. In Australia, an appliance equipped with casters and a flexible gas line must be connected to the gas supply with a quick disconnect device that complies with AS 4627 and a restraining cable. The restraining cable must not exceed 80% of the length of the flexible gas line.

WARNING

This appliance is not intended for use by person (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Australian Addendum to L25-001 R3

This appliance must be installed to the requirements of AS/NZS5601.1, local gas and electric authority and any other relevant statutory regulations.

The appliances covered by this manual are for use only with the gas type displayed on the data plate.

This appliance is for installation in non-combustible locations only.

Nominal Gas Consumption of Models:

(FM, CM, APM, APL) 624	66 Mj/h	(FM, CM, APM, APL) 648	165 Mj/h
(FM, CM, APM, APL) 630	99 Mj/h	(FM, CM, APM, APL) 660	214.5 Mj/h
(FM, CM, APM, APL) 636	115.5 Mj/h	(FM, CM, APM, APL) 672	264 Mj/h

Test Point Pressures:

Natural Gas	1.0 kPa	Propane	2.5 kPa
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Approximate Overall Dimensions and Weights

Type	Model	Height with Legs (cm)	Width (cm)	Depth (cm)	Shipping Weight (kg)	Total Cook Area (cm ²)
FM	624	100	61	90	99.7	3,314
	630	100	76	90	118	4,271
	636	100	91	90	133	5,233
	648	100	122	90	192	7,145
	660	100	152	90	256	9,063
	672	100	183	90	297	11,001
CM	624	64.5	61	90	95.2	3,314
	630	64.5	76	90	127	4,271
	636	64.5	91	90	159	5,233
	648	64.5	122	90	193	7,145
	660	64.5	152	90	256	9,063
	672	64.5	183	90	320	11,001
APM	624	54.1	61	90	95.2	3,314
	630	54.1	76	90	127	4,271
	636	54.1	91	90	159	5,233
	648	54.1	122	90	193	7,145
	660	54.1	152	90	256	9,063
	672	54.1	183	90	320	11,001
APL	624	44.9	61	90	95.2	3,314
	630	44.9	76	90	127	4,271
	636	44.9	91	90	159	5,233
	648	44.9	122	90	193	7,145
	660	44.9	152	90	256	9,063
	672	44.9	183	90	320	11,001

The gas supply connection to this appliance is located in the rear of the appliance approximately 54 cm from the base of the appliance for FM models, 23 cm from the base for CM models, 13 cm from the base for APM models and 4 cm for APL models.

If this appliance cannot be adjusted to perform correctly contact your local authorized service company or call the factory at the number on the back page of this manual.

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INSTALLATION

Units are to be installed in non-combustible locations only to utilize a 0" (0 mm) minimum clearance to non-combustible construction. Not approved for installations in combustible constructions. **In North America this installation must conform to local codes.** In the absence of local codes, the installation must conform with the National Fuel Gas Code, ANSI Z223.1: Natural Gas Installation Code, CAN/CGA B149.1; or Propane Installation Code CAN/CGA B149.2 as applicable. In

- The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).
 - The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).
- A. Uncrate unit and put into place. The hitch pins securing burners must be removed. This will permit the burners to be readily removed for weekly inspection, cleaning and future service.
- B. FOR INSTALLATION ON LEGS: A set of 6" legs is packed in the top section of the broiler (unless unit is specifically ordered without). A threaded receptacle is located near each corner base of the machine. Each leg has a similar mating thread. Raise unit sufficiently to allow legs to be screwed tightly into receptacles. Level the unit by adjusting bottom feet of legs. Unit must be level to perform properly. FOR INSTALLATION WITH CASTERS: This installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69, or Connectors for Moveable Gas Appliances, CAN/CGA-6.16, and with a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41, or Quick-Disconnect Devices for Use With Gas Fuel, CAN1-6.9 (North America).
- Provide an adequate means of restraint without depending on the gas connector, the quick-disconnect device or its associated piping to limit the appliance movement.
 - The restraint (i.e. heavy gauge chain or cable) should be 1000# (4.45 kN) test load and should be attached to the building structure by some substantial means, such as the use of anchor bolts into concrete, or lag screws into studs in wooden structures. The opposite end of the restraint should be affixed solidly to the base of the unit at the back where it will not become pulled out or cause damage to the appliance.

If disconnection of this restraint becomes necessary at any time, make sure it is reinstalled after the unit is placed in its original position and before the unit is placed in operation.

CAUTION!

Only two of the four casters supplied have brakes. Be sure to install the two casters with brakes at the front of the unit. NOTE: Front brakes should be locked before unit is placed in operation.

- C. COUNTER MODELS: All counter equipment is to be sealed to the counter to comply with applicable sanitation standards. A bead of silicone sealant, approximately 1/2" (13 mm) wide, is to be applied to the bottom of the unit approximately 1/4" (6.5 mm) in from the front, back and side edges.

We suggest a Dow Corning®, GE® or Permatex® silicone 'RTV' adhesive sealant or equivalent. (See NSF Basic Criteria C-2 for details).

GAS HOOK UP

An adequate gas supply is imperative. 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. (1.75 and 2 kPa) for natural gas or 11" to 12" w.c. (2.75 to 3.0 kPa) for propane gas is required. With all gas appliances operating simultaneously, the manifold pressure on any appliance 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, all newly installed equipment should be checked for correct gas pressure by a certified gas serviceman. The unit should be connected ONLY to the type of gas for which it is equipped. Check the type of gas on serial plate.

- A. Attach regulator supplied with machine to inlet of the gas manifold. Be sure regulator is connected so that gas flow is in the direction of the arrow on the bottom of the regulator. Using a regulator other than the one supplied with the unit will void the warranty.
- B. The manifold pressure must be maintained at the pressure marked on the serial plate: 4" w.c. (1.0 kPa) for natural gas and 10" w.c. (2.5 kPa) for propane gas.
- C. Use pipe joint compound that is suitable for use with LP gas on all threaded connections.
- D. Turn off all burner valves.
- E. 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.
- F. Provision must be made for adequate air supply for both appliance and occupants.
- G. Keep area in front of unit free from obstructions that could block flow of combustion and ventilation air.
- H. Be certain that adequate clearance is maintained so that air openings in front of unit are not blocked and any subsequent service can be performed. No such clearance is required on the sides. Sufficient clearance at rear is required for gas connections, regulator, and any master shutoff valve(s) installed. Be sure there is no obstruction in front.

GAS SETTINGS

Regulator pressure must be measured and adjusted before the unit goes into service, following installation and when operational performance is in question. A soft blue flame, just short of a yellow tip, gives the best results; combustion air can be adjusted by opening or closing the air shutter slightly.

LIGHTING INSTRUCTIONS

RMB 600 Series Models without safety pilot

- a.) Turn all burners to OFF.
 - b.) Remove the top grid(s).
 - c.) Remove the last radiant(s) closest to the side(s) of the unit.
 - d.) Turn the runner tube valve to ON.
 - e.) Light the runner tube.
- Note: If the runner tube does not light, wait a few seconds, then try again.*



- f.) Replace the radiant(s) and top grid(s).
Push and turn the burner valves to operate the individual burners as needed.
- g.) If any burner fails to light from the runner tube, shut off all the burners and the runner tube. Do not attempt to re-light for five minutes after shutdown. Repeat steps a thru f. If unit still fails to operate properly, contact authorized service personnel.

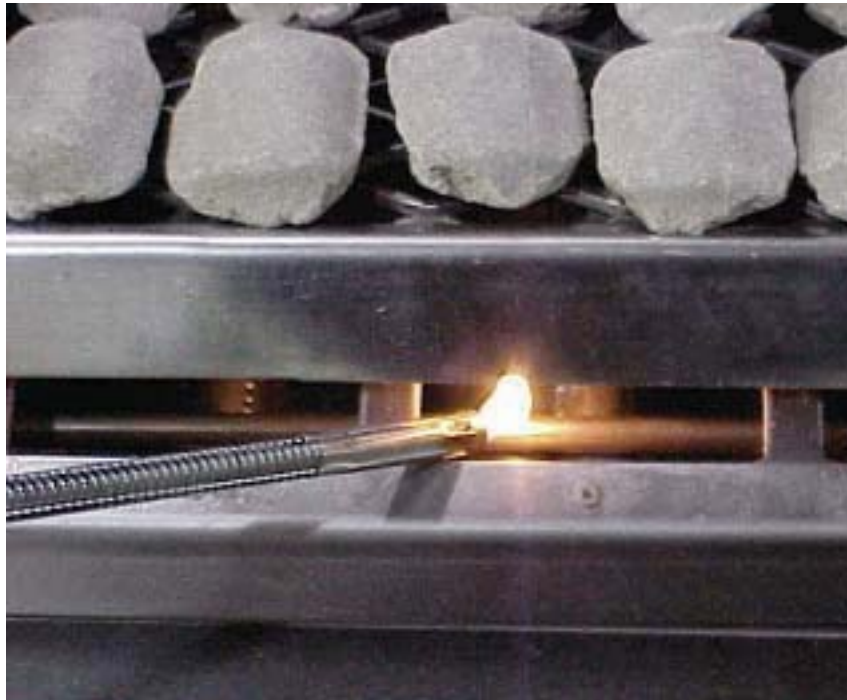
Broiler Shut Down

Turn all burners to OFF.
Turn the runner tube valve to OFF.

SMB 600 Series Models without safety pilot

- a.) Turn all burners to OFF.
- b.) Remove the top grid(s).
- d.) Turn the runner tube valve to ON.
- e.) Light the runner tube through the gap in the front of the coal support as shown.

Note: If the runner tube does not light, wait a few seconds, then try again.



- f.) Replace the top grid(s).
Push and turn the burner valves to operate the individual burners as needed.
- g.) If any burner fails to light from the runner tube, shut off all the burners and the runner tube. Do not attempt to re-light for five minutes after shutdown. Repeat steps a thru f. If unit still fails to operate properly, contact authorized service personnel.

Broiler Shut Down

Turn all burners to OFF.

Turn the runner tube valve to OFF.

RMB 600 Series -S Models with safety pilot

1. Turn all burners to OFF.
2. Remove the top grid.
3. Remove a radiant.
4. Turn the shut off valve to ON.
5. Press and hold the reset (blue) button on the safety pilot valve. Wait 15-30 seconds. Light the runner tube. DO NOT release the reset button.

NOTE: If the runner tube does not light, wait a few seconds, then try again.

NOTE: When lighting the runner tube for the first time after connecting the unit to the gas source, the light time will probably increase to 1-2 minutes.

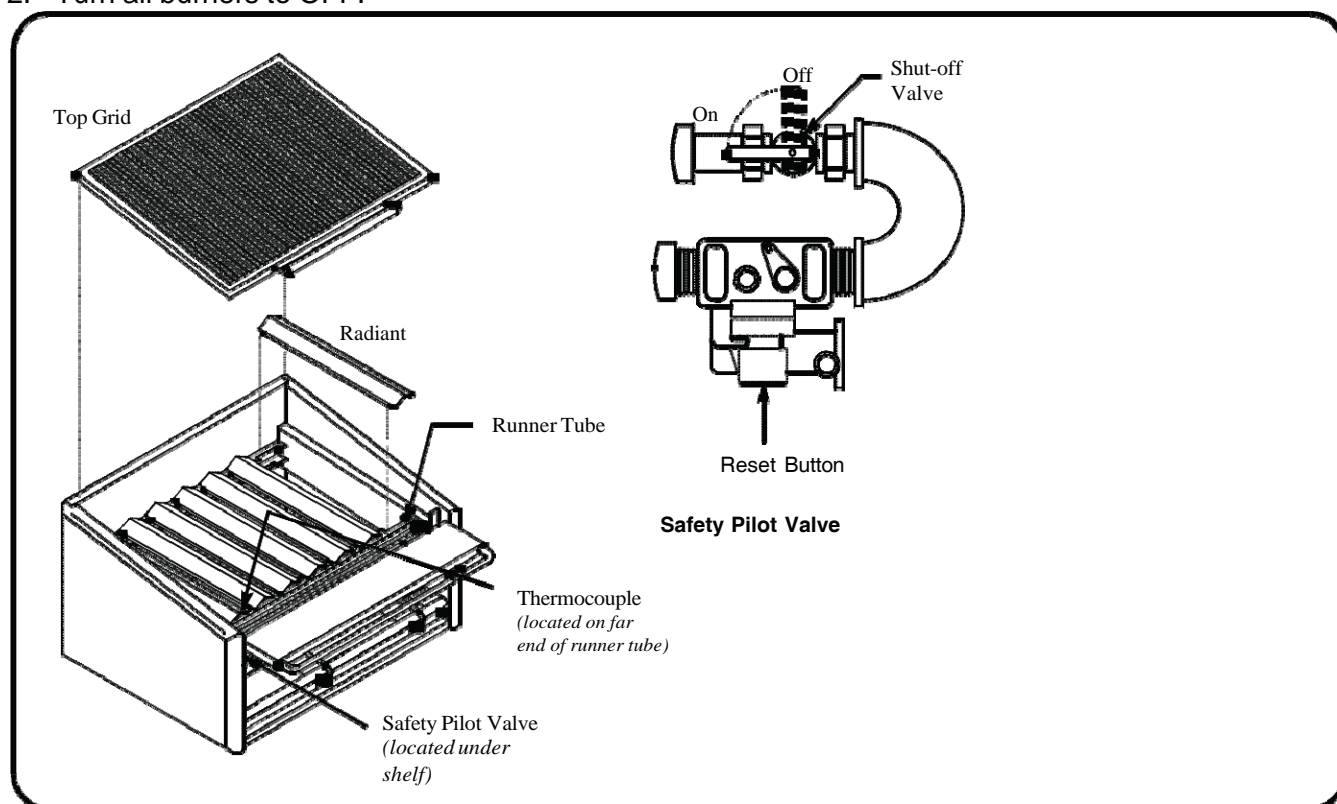
6. Wait an additional 15-30 seconds. Release the reset button. The runner tube should remain lit.

NOTE: If the runner tube fails to ignite, repeat step 5. If the runner tube fails to ignite after three attempts, contact an authorized MagiKitch'n service agent.

7. Replace the radiant and top grid.
8. Push and turn the burner valves to operate the individual burners as needed.

Broiler Shut Down

1. Turn the shut off valve to OFF.
2. Turn all burners to OFF.



SMB 600 Series -S Models with safety pilot

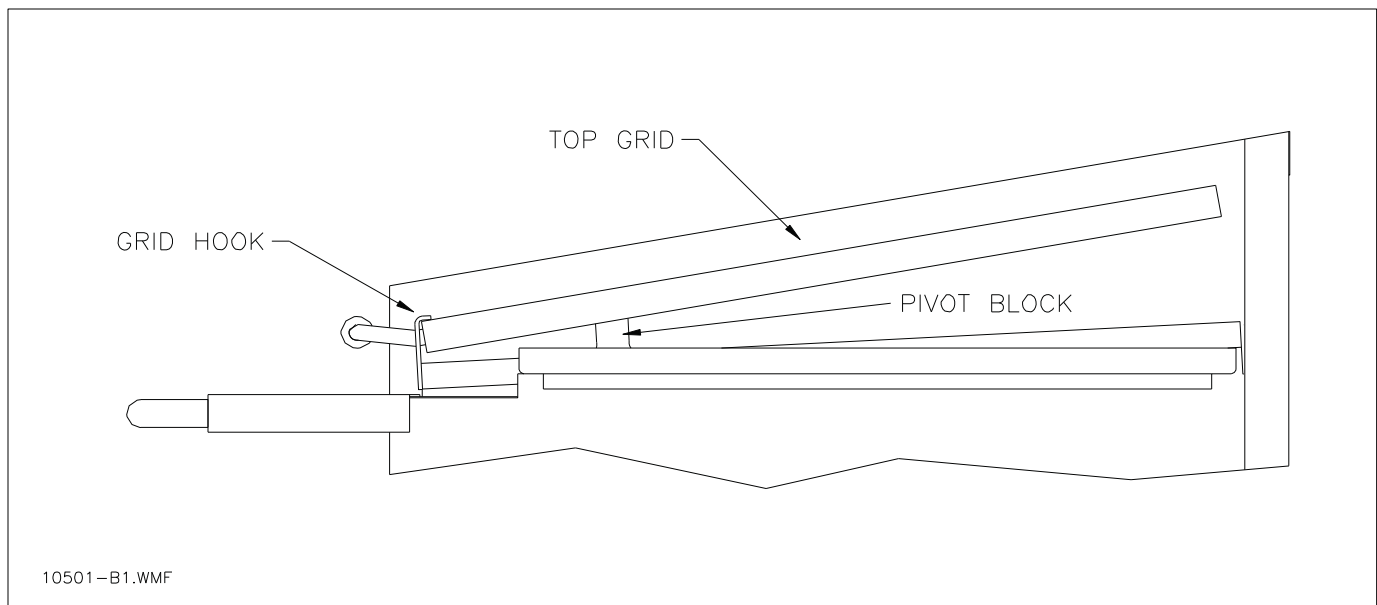
Lighting and shut down of these models is identical to that of the RMB-S models except that there are no radiants to be removed. Simply light the runner tube by inserting the ignition device through the gap between the front burner support and the coal support as shown in the lighting instructions for the **SMB 600 Series Models without safety pilot**.

INITIAL SET-UP

All Models

PROPER SET UP OF THE BROILER - After the installation of the broiler by a qualified technician, a thorough cleaning is necessary. After this cleaning, be sure the broiler is set up properly.

TOP GRID - Your top cooking grid has two positions, either flat or tilted. Whenever you are broiling, you must use the tilted position. This allows grease to drain into the front trough, reducing both smoke and flare-up. Simply push down on the top grid handle and pull forward to set the tilted position. The flat position should be used only to heat soups and sauces, etc. in pots, and never to broil. For the flat position, just reverse the tilted grill procedure, by pushing down and back.



RMB 600 Series models

STAINLESS STEEL RADIANT - It is very important that the stainless steel radiants are placed over the burners. This will provide radiant heat and protect the burners from dripping grease.



PREHEATING - It is necessary to preheat a cold broiler each time before cooking. The recommended time is 3-5 minutes for radiant style charbroilers, at which time the cooking grid should be hot enough to cook on without sticking, and will produce the proper searing effect.

SMB 600 Series models

COAL SUPPORT - The coal support must be installed so that it is pushed against the back wall of the unit. This creates an air gap over the runner tube to allow proper ventilation.



COALS - Use only Magicoals supplied by MagiKitch'n. Do not use lava rock or other replacement coals. They do not perform as well or last as long as the Magicoals that were designed for this application. Place the coals evenly across the surface of the coal support. Do not pile them up. This will cause excessive flare up, reduce ventilation, and cause overheating of the valves and other components.



PREHEATING - It is necessary to preheat a cold broiler each time before cooking. The recommended time is 15-20 minutes for coal style charbroilers, at which time the cooking grid should be hot enough to cook on without sticking, and will produce the proper searing effect.

All Models

FLARE-UP - A certain amount of flare-up is desirable when you are charbroiling in order to flavor your products. However, excess flare-up will burn your products and leave a bitter taste. With flare-up, one simple formula holds true. The hotter the broiler and the higher the fat content of the food, the more flare-up you will have. Conversely, the lower the heat and lower the fat content, the less flare-up you will have.

FLARE-UP PROBABILITY CHART		
Heat Level	High Fat Content	Low Fat Content
High Heat	High	Moderate
Low Heat	Moderate	Low

CLEANING AND MAINTENANCE

DAILY CLEANING AND MAINTENANCE

TOP GRID - The top grid can be cleaned in numerous ways. The recommended procedure is to remove the grid and clean the frame, tubes and angles on front, sides and back with steel wool. The rods need only be scraped free of all cooking debris, especially the underside of the rods, using the MagiKitch'n scraper provided. The light oily sheen will aid in cooking, acting like a seasoned iron skillet.

OUTER SIDES AND FRONT - The outer sides and front are stainless steel. Any reputable cleaner can be used to clean these surfaces.

INNER COOKING AREA - These surfaces are also stainless steel. A paste type oven cleaner will work best to clean them, but be sure to *remove all residues* before you resume cooking operation. The grease collection pan should be emptied daily and the grease disposed of properly.

WATER TUB - The water tub is designed to reduce flair-up and to eliminate flash back, which is common on radiant style charbroilers. Flaming grease which drips down will extinguish as soon as it hits the water. The water tub should never be allowed to run dry and should be emptied daily and the grease disposed of properly.

Maintaining a clean, well-kept broiler will ensure long-lasting cooking performance and prolong it's life.

WEEKLY CLEANING MAINTENANCE

Generally, with this style broiler, you can follow the directions for daily cleaning. However, your top grid can be soaked in a detergent degreasing solution weekly or monthly. After this soaking, your grid will need to be thoroughly rinsed with fresh water and then re-seasoned.

IMPORTANT OPERATION INSTRUCTIONS RECAP

1. Always cook in a tilted position. This will allow excess grease to drain into the front grease trough and reduce smoke and flare-up.
2. Keep the top cooking grids clean, especially the underside of the rods. This will insure that the grease will drain toward the front grease trough.

Remember the following formula for flare-up:

High Heat + High Fat Content = Maximum Flare-up

Low Heat + Low Fat Content = Minimum Flare-up

ANNUAL MAINTENANCE AND INSPECTION

Disconnect all gas sources before you perform this procedure. The unit should be inspected annually by a qualified gas appliance service personnel.

The main burner valves should be greased annually, or as necessary, to maintain smooth operation and prevent gas leakage.

1. Remove the knobs from the front of the unit.
2. Remove the outer front panel.
3. Loosen the two screws securing the collar to each valve.
4. Carefully disassembly the valves. See Figure 6.
5. Clean all parts.
6. Apply high temperature valve grease to the rotor assembly.
NOTE: The valve grease must be suitable for all gas types.

Reassemble the valves and broiler.

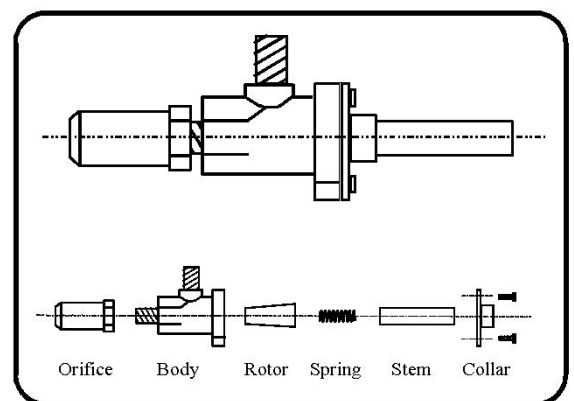
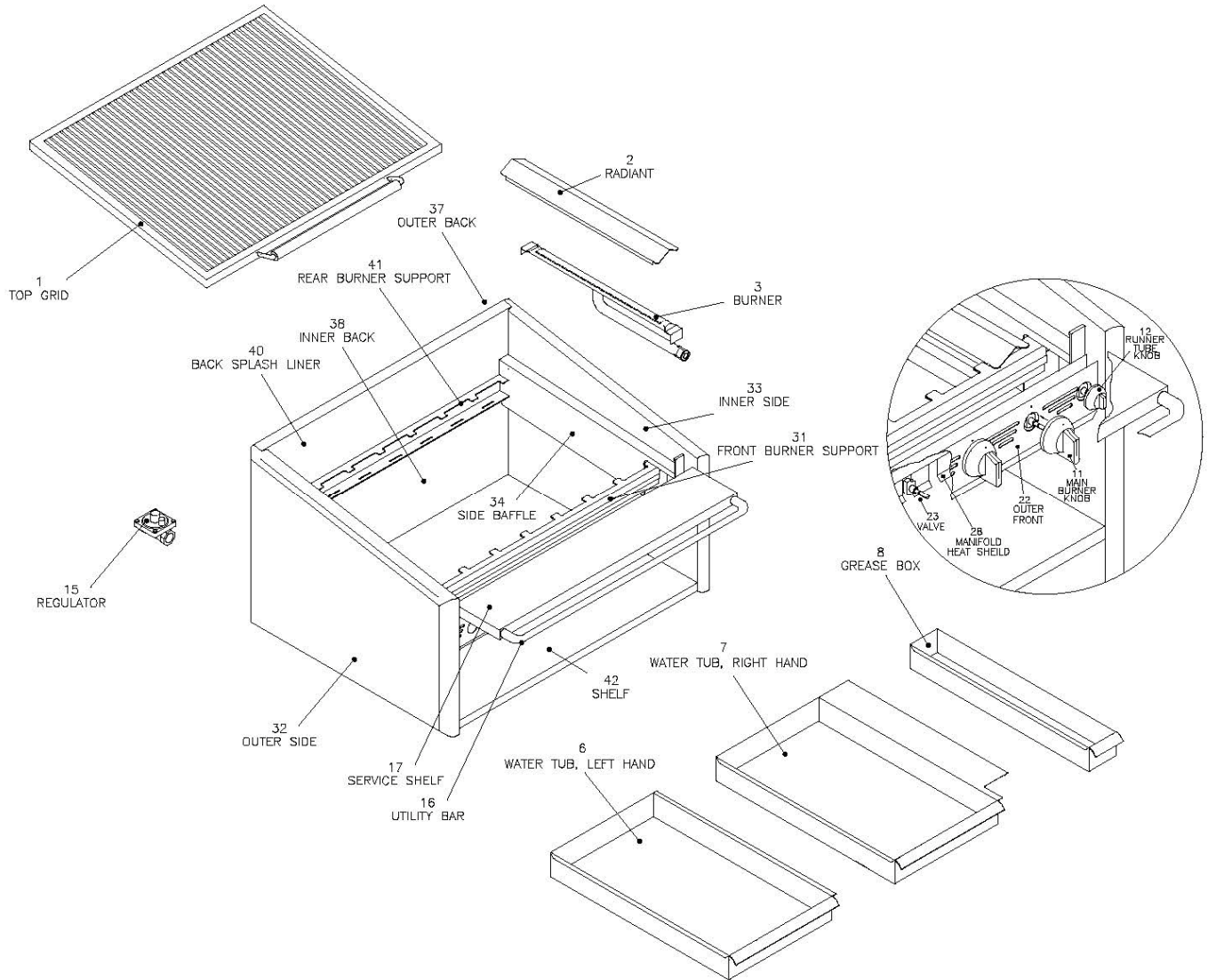


Figure 6

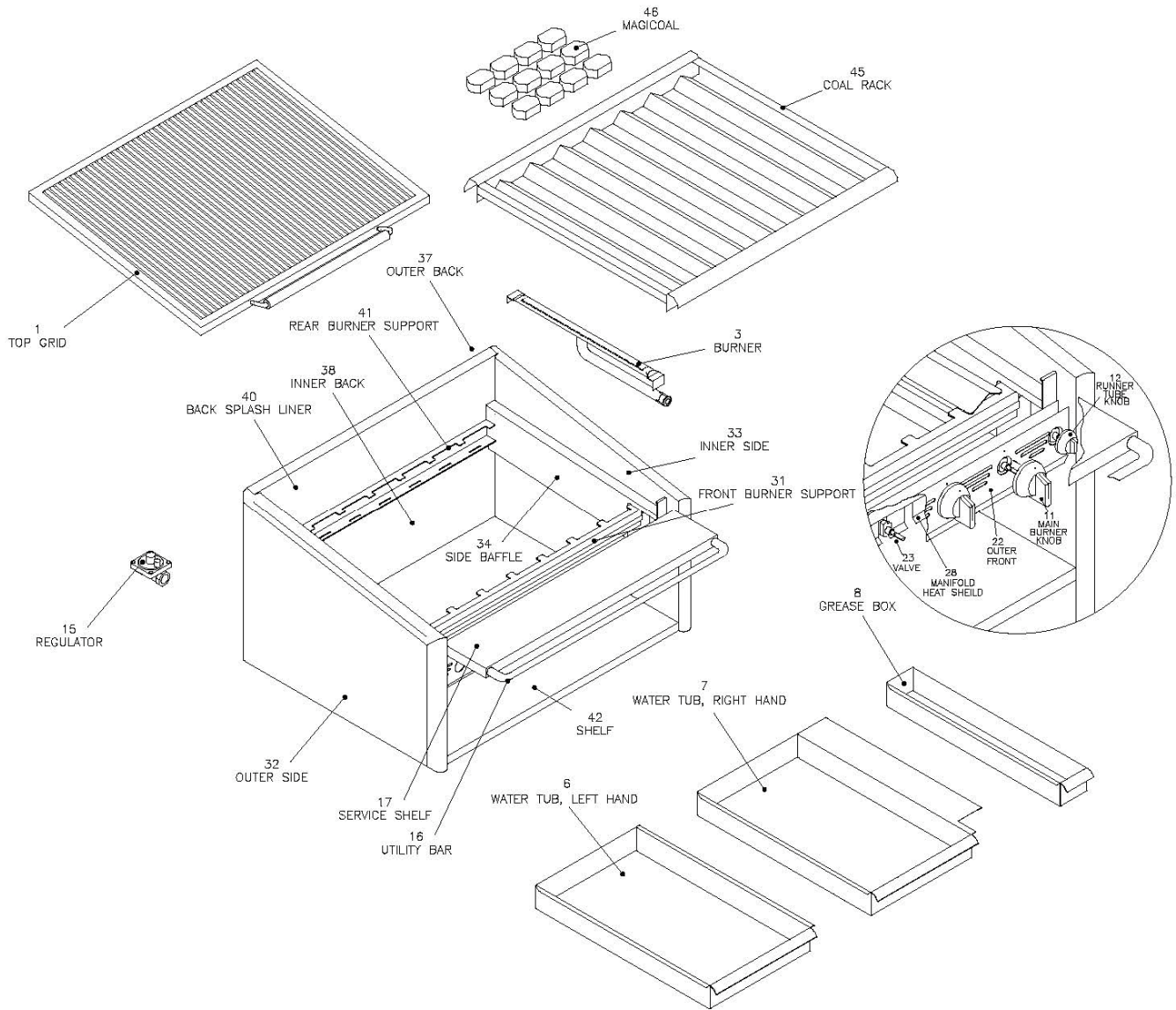
TYPICAL 600 SERIES ILLUSTRATION (Model RMB 636 shown)

Note: Your unit may vary from this typical diagram.



TYPICAL SMB 600 SERIES ILLUSTRATION (Model SMB 636 shown)

Note: Your unit may vary from this typical diagram.



ACCESSORY/ PARTS LIST FOR RMB / SMB 600 SERIES MODELS

Not all parts are illustrated, nor are all parts are listed. If you need a part that is not listed here, call MagiKitch'n for a quote. Always have your model and unit serial numbers available when phoning or ordering.

THESE PARTS SOLD THRU OUR DEALER NETWORK ONLY.

Ref. No.	Description
1	Top Grid, Standard
2	Radiant
3	Burner
4	Burner retaining clip (not shown)
5	Runner tube (not shown)
6	Water Tub, Left Hand
7	Water Tub, Right Hand
8	Grease Box
9	Leg, 6" (not shown)
10	Caster, 6" (not shown)
11	Knob, main burner
12	Knob, runner tube
13	Scraper (not shown)
14	Brush (not shown)
15	Regulator
16	Utility bar
17	Service shelf
18	Service shelf support (not shown)
19	LH Frame mtg brkt (not shown)
20	RH Frame mtg brkt (not shown)
21	Grease trough
22	Outer front

Ref. No.	Description
23	Gas valve, main burner
24	Gas valve, runner tube (not shown)
25	Orifice, main burners (not shown)
26	Orifice, runner tube (not shown)
27	Manifold assembly (not shown)
28	Manifold heat shield
29	Inner heat shield (not shown)
30	Inner front (not shown)
31	Front burner support
32	Outer side
33	Inner side
34	Side baffle
35	Side baffle support (not shown)
36	Top grid center support (not shown) (48/60/72 only)
37	Outer back (not shown)
38	Inner back
39	Back stiffener (not shown)
40	Back splash liner
41	Rear burner support
42	Shelf
43	Inner bottom (FM only, not shown)
44	Outer bottom (not shown)
45	Coal support (see SMB illustration)
46	Coals (see SMB illustration)



ORIGINAL EQUIPMENT WARRANTY (For U.S. and Canada)

MagiKitch'n warrants to each original Buyer that its gas-fired charbroilers / outdoor grills* / griddles / fryers will be free from defects in material and workmanship for the period specified below.

MagiKitch'n's obligation under this warranty shall be limited to replacing or repairing, at its option, any part found to be defective within the specified warranty period.

PRODUCT WARRANTY PERIOD

One (1) Year Limited Parts and Labor for Indoor Charbroilers, Outdoor grills, Griddles and Fryers (Including fry tank)

The warranty period begins upon the earlier of the date of installation or 90 days after shipment of the covered product. Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user. MagiKitch'n agrees to pay the authorized Pitco Frialator, Inc service agency within the United States or Canada for any labor required to repair or replace, at MagiKitch'n's option, any part which proves to be defective due to defects in material or workmanship during the warranty period.

This warranty does not cover any defect due to, or resulting from, ordinary wear and tear, handling, abuse, misuse, improper ventilation, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not that of MagiKitch'n.

Briquettes, coal screens and burner covers are consumables that are not warrantable items.

MagiKitch'n shall not be liable, directly or indirectly, under any circumstances for consequential or incidental damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other charges, claims losses or damages incurred or suffered from, in connection with or in consequence of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than MagiKitch'n.

THIS WARRANTY AND THE OBLIGATIONS ASSUMED BY MAGIKITCH'N ARE EXCLUSIVE AND IN LIEU OF ALL OTHER LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED. MAGIKITCH'N MAKES NO REPRESENTATION OR WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, AS TO MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER MATTER WITH RESPECT TO THE PRODUCTS SOLD HEREUNDER, WHETHER USED ALONE OR IN COMBINATION WITH OTHER EQUIPMENT.

How to Obtain Warranty Service

First direct your claim to the Magikitch'n, Inc. Authorized Service and Parts Distributor, <http://www.magikitchn.com/serv.asp> closest to you giving complete model, serial and code numbers, voltage, gas type, and description of the problem. Proof of the date of installation and/or the sales slip may also be required. If this procedure fails to be satisfactory, write the National Service Manager, Magikitch'n, Inc., P. O. Box 501, Concord, NH. 03302-0501. USA

This warranty gives you certain specific legal rights; you may have other rights which vary from state to state.

* Residential units do not have on-site warranty. The product must be brought to the authorized Magikitch'n, Inc. service agency within the United States or Canada for warranty service.

MAGIKITCH'N

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603-225-6684 Fax 603-225-8497 www.magikitchn.com

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

(603) 225-6684 World Wide
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 MagiKitch'n at the number listed to the left.

MAILING ADDRESS - P.O. BOX 501, CONCORD, NH 03302-0501