

Project	
Item No.	
Quantity	

Model CM-RMB/SMB 600 Series Counter Radiant or Ceramic Coal Gas Charbroiler



Unit shown with optional lower rack

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Cooking Mode Conversion Kits
 - ☐ Ceramic Coal mode (from RMB to SMB)
 - ☐ SS Radiant mode (from SMB to RMB)
 - ☐ Cast Iron Radiants
- Round Rod Top Grid
 - Fish spacing
- MagiKrome Top Grids
 - ☐ Standard spacing ☐ Fish spacing
- Scround Rod Top Grids
 - ☐ Standard spacing ☐ Fish spacing
- 6" Cast Iron Top Grids (3 independent adjustable positions with reversible wide and thin marking)
 - ☐ Standard spacing ☐ Fish spacing
- Service Shelf with towel bar
 - Low profile
- 8" (20.3 cm)
- □ 10" (25.4 cm)
- □ 12" (30.5 cm)
- ☐ Supply shelf without towel bar☐ Pan Cutouts in Service Shelf (specify with order)
- ☐ Divider for Pan cutouts
- ☐ Cutting Boards (10" or 12" shelves only)
- ☐ Fajita Rack Inserts
- ☐ MagiGriddle (Replaces top grid)
- ☐ Safety Pilot (supervised pilot system, see gas installation requirements)
- Quick Disconnect gas hose and lanyard kit
- □ Back Shelf
- Slip On Cover
- ☐ Side and Back Extensions (N/A with back shelf)
- □ 4" adjustable legs
- Lower Rack
- Smoker Box
- Equipment Stand

APPLICATION

The Model CM-RMB/SMB 600 Series is a counter high production charbroiler for space saving installation on work tables, counter or on properly insulated refrigerated / freezer bases. Many options and accessories are available to tailor your charbroiler to match your menu selection and operational needs in the kitchen. This series is also available in a High Gas Output model for higher temperatures for heavy production restaurants.

MODELS

	KINID-0XX-X	UCIVI-3 1	VID-0XX-X
(Radiar	nt Model)	(Ceramic	Coal Model
Mode	el Size Width a	and Gas Btu Ou	tput Rate
Standa	rd Output **	(H) High C	
□ 624	60Kbtu/hr	□ 624-H	80Kbtu/hr
G 630	90Kbtu/hr	☐ 630-H	120Kbtu/hr
G 636	105Kbtu/hr	☐ 636-H	140Kbtu/hr
□ 648	150Kbtu/hr	□ 648-H	200Kbtu/hr
G 660	195Kbtu/hr	☐ 660-H	260Kbtu/hr
□ 672	240Kbtu/hr	☐ 672-H	320Kbtu/hr

STANDARD FEATURES & ACCESSORIES

- **CM-RMB-600** V-shaped radiant for each burner
- CM-SMB-600 Ceramic coal screen
- Free floating top grid ½" (1.3 cm) steel rods allows expansion and contraction without warping
- E-Z Tilt top grid drains grease into front trough
- Round top grid with standard spacing with quick lift handle
- Convertible Radiant design to Coal style
- Fully Insulated double walled outer cabinet
- Stainless steel on all four sides
- Water Tubs
- 6" (15.2 cm) stainless service shelf
- Towel bar for utensil storage
- Runner tube pilot system
- Individual front burner controls for precise regulation
- All stainless steel burners for long life
- Single ¾" gas connection
- Burners are 15Kbtu or optional High output 20Kbtu
- Top Grid Scraper

APPROVALS

MEA Approved



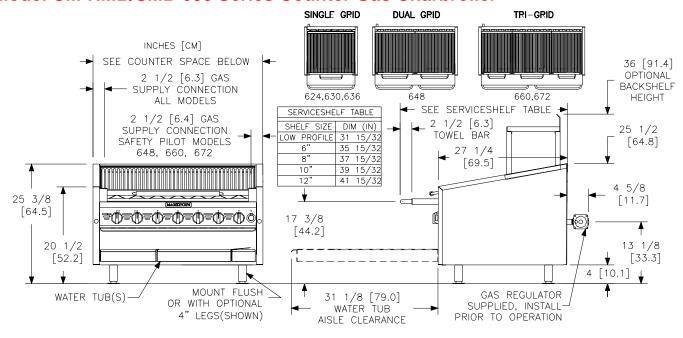








Model CM-RMB/SMB 600 Series Counter Gas Charbroiler



CI	M Size	624 / 624-H	630 / 630-H	636 / 636-H	648 / 648-H	660 / 660-H	672 / 672-H
Gas	Standard	60,000Btu	90,000Btu	105,000Btu	150,000Btu	195,000Btu	240,000Btu
BTU/	Output	(17.6 kW)	(26.4 kW)	(30.8 kW)	(44.0 kW)	(57.2 kW)	(70 kW)
HR	(H) High	80,000Btu	120,000Btu	140,000Btu	200,000Btu	260,000Btu	320,000Btu
пк	Output	(23.4 kW)	(35.2 kW)	(41.0 kW)	(58.6 kW)	(76.2 kW)	(94.1kW)
В	urners	4	6	7	10	13	16
Cook	Cooking Area 513 in ² (3,314 cm ²)		662 in ² (4,271 cm ²) 810 in ² (5,233 cm ²) 1		1107 in ² (7,145 cm ²)	1404 in ² (9,063cm ²)	1704 in ² (11,001cm ²)
L Counter Space		24" x 35-1/2" (61 x 90 cm)	30" x 35-1/2" 36" x 35-1/ (76 x 90 cm) (91 x 90 cr		48 x 35-1/2" (122 x 90 cm)	60" x 35-1/2" (152 x 90 cm)	72" x 35-1/2" (183 x 90 cm)
Crur	Crumb Trays 1 1 1		2	2	3		
T	Floating	1 20 3/4 x 24 3/4" (52.7 x 62.9cm)	1 26 3/4 x 24 3/4" (67.9 x 62.9 cm)	1 32 3/4 x 24 3/4" (83.2 x 62.9 cm)	22 3/8 x 24 3/4" (56.8 x 62.9 cm)	1 20 3/4 x 24 3/4" (52.7 x 62.9 cm)	1 24 1/8 x 24 3/4" (61.3 x 62.9 cm)
Top Grids	Steel		andard as round rods with s Standard spacing 5/16" (0.7	2 18 x 24 3/4" (45.7 x 62.9 cm)	2 22 3/8 x 24 3/4" (56.8 x 62.9 cm)		
	Cast Iron 3 4 5 7		7	9	11		

Cast Iron grids are 6 1/4 x 22 5/8" (15.9 x 57.5cm), Reversible with Thick(1/4") and Thin(1/32") Marking. Cast Grids are available in Standard(13/16"), or Fish(11/16") spacing.

SHIPPING INFORMATION (Approximate)						
Shipping Weight	210 lbs. (95.2 kg)	280 lbs. (127 kg)	350 lbs. (159 kg)	425 lbs. (193 kg)	565 lbs. (256 kg)	705 lbs. (320 kg)
Shipping Crate	31 x 28 x 43 "	42 x 45 x 51 "	42 x 45 x 51 "	42 x 45 x 51 "	42 x 45 x 73 "	42 x 45 x 73 "
HxWxL	(79x71x109 cm)	(107 x114 x129 cm)	(107 x114 x129 cm)	(107 x114 x129 cm)	(107 x114 x185 cm)	(107 x114 x185 cm)
Shipping Cube	21.6 ft ³ (0.6m ³)	55.8 ft ³ (1.6m ³)	55.8 ft ³ (1.6m ³)	55.8 ft ³ (1.6m ³)	79.8 ft ³ (2.3m ³)	79.8 ft ³ (2.3m ³)

INSTALLATION INFORMATION						
GAS PRESSURE REQUIREMENTS		GAS CONNECTION REQUIREMENTS				
Natural Gas LP Gas			Models without Safety Pilots	Models with Safety Pilots		
Supply Pressure*	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	(1) 3/4" Gas Regulator shipped unattached , (1) 3/4" NPT supply pipe connection	624, 630, 636 (1) 1/2" to 3/4" adaptor & (1) 3/4" Gas Regulator	648, 660, 672 (2) 1/2" to 3/4" adaptor & (2) 3/4" Gas Regulator	
Burner	4" W.C.	10" W.C.		shipped unattached , (1) 1/2" NPT supply pipe	shipped unattached , (2) 1/2" NPT supply pipe	
Pressure	(10 mbars / 1 kPa)	(25 mbars / 2.4 kPa)	Gas Regulator MUST be installed to broiler gas supply prior to connecting gas line.			

Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

CLEARANCES (Can Not Be Flush Mounted)						
Front min	Floor min.	Combustible material Non-Combustible material			tible material	Charbroiler Flue area
30"	4"	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or
(76.2 cm)	(10.2 cm)	6" (15.2 cm)	8" (20.3 cm)	0"	8" (20.3 cm)	install vent hood drains over the flue.

SHORT FORM SPECIFICATION

Provide MagiKitch'n model CM- RMB 6xx radiant or CM-SMB 6xx ceramic coal low profile counter charbroiler. Unit shall be gas heated and shall cook by means of gas burners. Unit shall be double-walled stainless steel construction, and fully insulated on all sides. Provide with independent gas burners. Individual burner controls shall be mounted every 4 to 4-1/2 inches for flexible use. Convertible design allows operator to quickly change from radiant to coal style cooking with an optional conversion kit. Provide Options and Accessories as follows: