

Project___

Item No.___

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Quantity___
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STANDARD SPECIFICATIONS CONSTRUCTION

- Heavy 1" (2.5 cm) thick polished griddle plate
- Optional: Chrome plated top with mirror finish
- Side skirting fully welded around plate perimeter
- Extra smooth 11 ga. skirt finish for ease of cleaning
- Tapered splash back with no debris contour
- Wide 3-1/2" (8.9 cm) spatula wide front grease trough
- Grease chute is fully welded to stop grease migration
 Large 3.75 gal (14ltr) grease box with quick lift bandle
- Large 3.75 gal (14ltr) grease box with quick lift handle
- Grease box splash zone compartment
- Double walled and reinforced stainless steel sides
- Solid panel cabinet base for flush mount capability
- Easy to remove cabinet back for easy cleaning
- No exposed fasteners allowing easy cleanup
- All stainless steel independent venturi style burners
- Gas regulator and shutoff are factory installed and recessed for close wall installation

MODELS

- **MKG24** 60Kbtu/hr (17.6 kW) (63 MJ)
- **MKG36** 90Kbtu/hr (26.4 kW) (95 MJ)
- □ MKG48 120Kbtu/hr (35.1 kW) (127 MJ)
- **MKG60** 150Kbtu/hr (43.9 kW) (158 MJ)
- **MKG72** 180Kbtu/hr (52.7 kW) (190 MJ)

CONTROLS

- Snap Action thermostat maintains temperature between 200°F and 450°F, combined with a recessed piezo spark ignitor for easy push button ignition to light the pilot
- Optional: Upgraded controls includes matchless ignition which automatically lights the pilot when the power is turned on. Pilot ready lights and power switches are recessed. Heat on indicator light.
 - <u>Option 1</u>: Electric thermostat maintains temperature between 200°F and 550°F. ★
 - <u>Option 2</u>: Solid State thermostat maintains temperature between 150°F and 550°F.
- All temperature probes are embedded into the plate for faster response time and more accurate surface temperatures.
- All pilots have a flame loss safety shutoff. One pilot operates up to two thermostat cook zones



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Model MKG Gas Griddle 24", 36", 48", 60" and 72"



STANDARD FEATURES

- 1" (2.5 cm) thick polished griddle plate
- Large 3.75 gallon grease box (two on 72" model)
- Front grease trough, fully welded grease chute
- Tapered splash back
- Double walled stainless sides
- Snap action thermostat with piezo spark ignitor
- Safety pilot with flame loss shutoff
- 15,000 BTU/hr burner for every 6", thermostatically controlled every 12".
- Gas regulator and shut off factory installed
- 4" legs (can be removed for flush mounting)

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Matchless ignition system with
 - \Box Electric Thermostat
 - Solid state Thermostat
- Chrome griddle plate (includes scraper, spatula, Palmetto brush, and MagiKitch'n griddle cleaner)
- Griddle plate with Left and Front grease trough
- Griddle plate with Rear grease trough
- □ Service Shelf available in 8", 10" or 12" depth
- □ Pan cutouts for 1/6 -1/9 pan on 10" or 12" shelf
- D Towel bar with or without service shelf
- □ Cutting board for 10" or 12" shelf (specify length)
- Gas hose with quick disconnect
- NSF approved, Stainless steel griddle stand with legs
 Stand with optional casters
- Prison Security Package

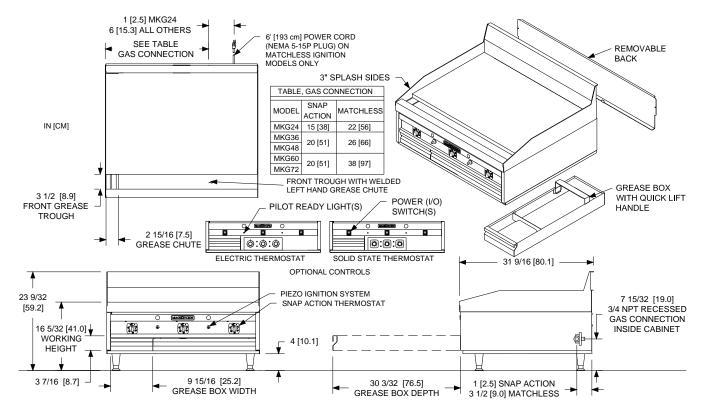
Not available on CE models



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Model MKG Gas Griddle 24", 36", 48", 60" and 72

Model MKG Gas Griddle 24", 36", 48", 60" and 72"



					INDIVIDUA	L GRIDDL	E SPECI	FICATI	ONS					
Model	Cooking Area			Control # Width		th C	Grease Box		Gas I	Gas Input Rate / Hr			Burner Pressure Nat	
MKG24	24 x 23-3/4 in (61x 60cm)			2 24" (61cm)		lcm)	Left		60,000 BTUs (17.6 kW)(63 MJ)			4" W.C.		
MKG36	24 x 35-3/4 in (61x 90cm)) 3	36" (91cm)		Left	9	0,000 BTU	000 BTUs (26.4 kW)(95 MJ)			(10 mbars / 1 kPa)	
MKG48	24	x 47-3/4 in (6	61x 121cm) 4	48" (122	(122cm) Left		12	120,000 BTUs (35.1 kW)(127 MJ)			Burner Pressure LP		
MKG60	24 x 59-3/4 in (61x 151cm)) 5	60" (152cm)		Left 150,		50,000 BTU	000 BTUs (43.9 kW)(158 MJ)			10 " W.C.	
MKG72	24 x 71-3/4 in (61x 182cm)) 6	72" (183	3cm) L	eft & Rigl	nt 18	80,000 BTI	000 BTUs (52.7kW)(190 MJ)) (25 mbars / 2.5 kPa)	
				GRIDDLI	SYSTEM S	SHIPPING	INFORM/	ATION	(Approxi	mate)				
Unit ⁽¹⁾				Shipping Weight			Shi	pping C	rate Size	te Size H x W x L			Shipping Cube	
MKG24 Griddle				309 Lbs (140kg)			33 x 23 x 38 in (84 x 58 x 97 cm)					16.7ft ³ . (0.5m ³)		
MKG36 Griddle				465 Lbs (211kg)			34 x 43 x 40 in (87 x 109 x 102 cm))	33.8 ft ³ . (.96 m ³)		
MKG48 Griddle				615 Lbs (280 kg)			34 x 55 x 40 in (87 x 140 x 102 cm)				/	43.3 ft ³ . (1.6 m ³)		
MKG60 Griddle				775Lbs (352 kg)			43 x 43 x 74 in (109 x 109 x 188 cm)				,	79.2ft ³ . (2.2m ³)		
MKG72 Griddle				855 Lbs (388 kg)			43 x 43 x 74 in (109 x 109 x 188 cm)				ו)	79.2ft ³ . (2.2m ³)		
⁽¹⁾ MKG Gi	riddl	e and Stands	are shipp	ed separately	/ (consult fact)				
						LLATION	INFORM					(2)		
											M REQUIREMENTS ⁽³⁾			
						Gas	Amps		MKG24	MKG36	MKG48	MKG60	MKG72	
Supply	Supply Brocouro (2)		-			4" W.C. ′s/ 2.99 kPa)	1115V 50/60		0.44	0.66	0.88	1.10	1.32	
(2) Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.									n Griddles with Matchless Ignition with Electric or Solid State Thermostats.					
						CLEAR			_					
Front mi	in.						nbustible			Griddle Flue Area				
30-1/8	0"			es min.	Rear min.	Sides m				Do not block / restrict flue gases from flowing into hood or				
(76.5 cm)		2"		5.1cm) (6" (15.2cm)	0"		6" (15.2cm)		install vent hood drains over the flue.				
with 3-1/2' panel side	" (8.9 es an	ecm) wide full d cabinet bas	ly welded f se. Factory	ront grease installed ga	SHOR I be a single 1 trough and ch s regulator an bedded. Provid	ute. Large 3 d shutoff wi	griddle top 5.75gal (14 th safety p	o unit wi Itr) grea ilot for fl	th no debri se box witi lame loss s	n quick lift h	andle. Stai	nless steel c	ouble	



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