

# MagiCater

## CUSTOMIZED OUTDOOR COOKING SYSTEMS

from **MagiKitch'n**

### GREAT PERFORMANCE

*Our job is to make you look good!*

**Grill - Roast - Steam - Griddle - Hold**



MCSS-60 Package

**2004 Spring  
Program Specials!**  
For any orders placed up to  
June 30, 2004 for the  
MCSS-30 or MCSS-60 Package



### STANDARD FEATURES

- ◆ AGA/CSA Certified
- ◆ All Stainless Steel
- ◆ Spark Ignitor System
- ◆ Modular Design
- ◆ Standard Cooking Grid
- ◆ 8" Front Service Shelf
- ◆ 6" Heavy Duty Casters
- ◆ Stainless Steel Radiants
- ◆ Separate Burner Control Every 7"
- ◆ Regulator/Hoses
- ◆ Water Tubs
- ◆ StayLit Pilot System
- ◆ 60" and 30" Models
- ◆ Built-in 20 lb Propane Tank Holder(s)



MCSS-30 Package

**MagiKitch'n**

**MagiKitch'n Equipment Corp** - P.O. Box 501, Concord, NH 03302-0501

Tel: 603.225.6684 - Fax: 603.225.8472

L12-083 Rev 2 (03/04)

# Add Cooking Power To Your Grill With More Options

| MagiCater High Performance Gas Grills            |                   |               |
|--|-------------------|---------------|
| FEATURES   | MagiCater Package |               |
|  | MCSS-30           | MCSS-60       |
| <b>Approvals</b>                                 |                   |               |
| AGA/CSA Design Certified                         | Std               | Std           |
| Outdoor use only                                 | Std               | Std           |
| Outdoor/Indoor use                               |                   |               |
| NSF Approved                                     | Std               | Std           |
| USA - Canadian configuration                     | Std               | Std           |
| <b>Fuel System / Options</b>                     |                   |               |
| Number of Burners / Controls                     | Four              | Eight         |
| BTU's of Cooking Power                           | 80,000            | 160,000       |
| Self Contained Fuel system (Propane)             | Std               | Std           |
| Propane tank(s), 20 lb. Vertical                 | Opt               | Opt           |
| <b>Top Grid Options</b>                          |                   |               |
| Center Support (Dual Grid System)                | Opt               |               |
| Grid option, 15" (38 cm) Heavy Duty*             | Opt               |               |
| Grid option, 30" (76 cm) Heavy Duty              | Opt               | Opt           |
| Grid option, 30" (76 cm) Standard Duty           | Std               | Std           |
| Grid option, 60" (152 cm) Standard Duty          |                   | Opt           |
| <b>Grease Collection System</b>                  |                   |               |
| Water tubs                                       | Std               | Std           |
| <b>Accessories</b>                               |                   |               |
| <b>Griddle Options</b>                           |                   |               |
| MagiGriddle option, 15" (38 cm)*                 | Opt               |               |
| MagiGriddle option, 30" (76 cm)                  | Opt               | Opt           |
| <b>Steamer Options</b>                           |                   |               |
| Steamer option, 15" (38 cm)*                     | Opt               |               |
| Steamer option, 30" (76 cm)                      | Opt               | Opt           |
| <b>Trim Options</b>                              |                   |               |
| All stainless steel with spark ignitor           | Std               | Std           |
| Stainless steel service shelf                    | Std               | Std           |
| <b>Hood Options</b>                              |                   |               |
| Hood option, 30" (76 cm) stainless steel         | Opt               | Opt           |
| Hood option, 15" (38 cm) stainless steel         | Opt               |               |
| Hood option, 60" (152 cm) stainless steel        |                   | Opt           |
| <b>Other Options</b>                             |                   |               |
| Cutting board                                    | Opt               | Opt           |
| Outdoor Vinyl Cover                              | Opt               | Opt           |
| Cooking Tools                                    | Opt               | Opt           |
| Cleaning brush                                   | Opt               | Opt           |
| Full Pan Steamer pan set                         | Opt               | Opt           |
| Half Pan Steamer pan set**                       | Opt               | Opt           |
| Wind guard (Aluminized)                          | Opt               | Opt           |
| Removable service shelf (Use w/o Trim Kit Opt.)  | Opt               | Opt           |
| Removable Side Shelf (Use with Trim Kit Option)  | Opt               | Opt           |
| Slip-On Service Shelf (Use with Trim Kit Option) | Opt               | Opt           |
| Top Grid Scraper (Use with Heavy Duty Top Grid)  | Opt               | Opt           |
| Restraining kit                                  | Opt               | Opt           |
| <b>Dimensions (Approximate)</b>                  |                   |               |
| Cooking Width (metric)                           | 29 1/2" (75)      | 60" (152)     |
| Cooking Depth                                    | 24" (61)          | 24" (61)      |
| Cooking Height                                   | 36" (91)          | 36" (91)      |
| Chassis Width                                    | 32" (81)          | 62 1/2" (159) |
| Chassis Depth                                    | 33 1/2" (85)      | 33 1/2" (85)  |
| Shipping Weight (kilograms)                      | 215 (98)          | 288 (131)     |

\* Requires Center Support.  
\*\*Use with 15" Steamer support.



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## STEAM

Steam a variety of foods including vegetables, potatoes, shrimp, lobster, and clams.



## ROAST

Roll top hood allows you to roast. Unique design can be worked from two sides.



## HOLD

Steam tray holds a variety of foods at a controlled temperature.



## SHELF

Convenient side shelf keeps work area clutter free.



## SPARK IGNITOR

Piezo spark ignitor system is included for easy start-up.



## WIND GUARD

Makes cooking on a breezy day more manageable.



## GRIDDLE

Convert your grill into a griddle for eggs or pancakes, or use to saute' vegetables or meats.



## CLEANING BRUSH

Long handled cleaning brush provides cleaning power where you need it.



## COVER

Protect your investment with a great looking vinyl cover.



## COOKING TOOLS

Unique cooking tools help make large catering events easier.