



SERIES 600 CONVERTIBLE CHARBROILER

from MagiKitch'n



▲ *More Quality*

▲ *More Standard Features*

▲ *More Options*

MAGIKITCH'N

SERIES 600

MAGIKITCH'N

CONVERTIBLE CHARBROILER

BACK SHELF OPTION

Ideal for holding products, toasting, or simmering. Fajita back shelf keeps fajita pans warm without sacrificing cooking space.

CUSTOM FRONT SHELF OPTIONS

Improve work flow in your kitchen by customizing your grill with special cut-outs for condiment pans, sauces and marinades. Or add an NSF-approved cutting board. Full-width utility bar provides quick access and holding spot for cooking utensils.

OPTIONAL SIDE & BACK EXTENSIONS

These prevent grease from splashing onto other equipment or countertops, are made of stainless steel, and can go from the grill to the dishwashing area easily.

FAJITA-STYLE PLATE WARMER OPTION

Heats 10 to 15 pans or platters in only 7" of broiling space. Pans come out sizzling hot.

FRONT SHELF

Standard 6" size. Optional 8", 10", and 12" sizes available.



ROBUST DESIGN STANDS UP TO CLEANING AND HEAVY USE.



StayLit Pilot System

Exclusive stainless steel pilot runner tube ensures burners light easily and stay lit.

Radiant support replaces radiant pin and secures radiants in place.



New larger drain port with improved grease control by increased draft and larger drain.

New stainless steel grate support area.

NOTE: Pivot pin has been eliminated for ease of cleaning.



COOKS THREE WAYS:

MagiKitch'n radiant charbroilers use radiant, conductive, and natural convection heat for outstanding performance. Heavy-duty, stainless steel radiants provide fast 3-minute preheating.

▲ Even Heating

▲ Solid Construction

▲ Easy to Clean and Use

▲ Quality, Performance, Flexibility



MORE TOOLS IN ONE!

When you invest in a MagiKitch'n Charbroiler it's like getting four pieces of equipment in one.

1) **CHARBROILER/SMOKER**—MagiKitch'n is recognized as an industry leader in charbroiler performance. Plus, you can add real smoke flavor with the Smoker Box option.

2) **GRIDDLE**—Add the MagiGriddle option and the Charbroiler converts into a griddle.

3) **RANGE**—With the top grid in the lower position, the MagiKitch'n Charbroiler turns into a range for soups, sauces or other products. The optional back shelf also provides bonus room to keep products warm or to simmer soups and sauces. The optional Fajita-Style Plate Warmer rack heats 10 to 15 pans or platters in only 7" of broiling space. Pans come out sizzling hot. The Series 600 Charbroiler makes a great back-up range!

4) **CHEESEMELTER/SALAMANDER**—The optional lower rack works well as a cheesemelter/salamander.



Standard 6-inch-deep stainless steel front service shelf.

Patented, E-Z tilt top grid controls grease and flare-up. When tilted, 70% of the grease drains into a front trough.

Fully insulated lower storage area—standard on all floor models.

Heavy-gauge, stainless steel water tubs are standard with the Series 600, not a costly option. Water tubs extend out from the charbroiler 5" for easy one-handed filling.

Stainless steel outer panels over fully insulated double-walled outer construction reduce side and bottom temperatures.

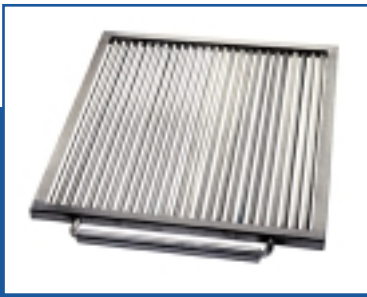


Welded stainless steel drip trough directs grease into the grease collection box.

Water tubs and grease collection box are removable for easy cleaning.

Seamless stainless sides and back for easy clean up.

Double-wall, ventilated heat shields over manifold keep knobs and valves cool for long life.



A GRATE STORY

HEAVY-DUTY, FREE-FLOATING STEEL RODS vs. cast-iron grates 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 stainless 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.

BACK UP RANGE TOP—Top grid adjusts into a flat position and functions as a range top.

STICK RESISTANT SURFACE—Round rods will not press into your food which results 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 designed cleaning tools speed clean up.

GRATE OPTIONS:

STANDARD GRATES—Heavy-duty, 1/2" steel free-floating rods provide great all-around performance.

CHROME GRATES—Hard-chromed, 1/2" steel free-floating rods prevent food from sticking and offers easier clean up. Chrome rods also provide a long-lasting bright appearance.

SCROUND



SCROUND RODS

"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, 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.

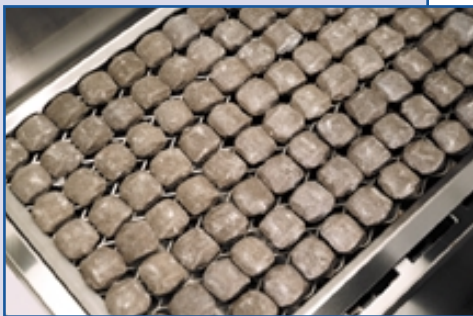
GRATE MENU FLEXIBILITY—Let MagiKitch'n custom build a top grid to fit your menu! Order the top grid with scround, round, hard-chrome steel, or plain steel rods; or any combination of rods.

GRATE SPACE

- ▲ Standard rod spacing (3/16") works well for all-around cooking.
- ▲ "Fish" spacing (3/16") offers added support for delicate products.

Top Grids Galore!

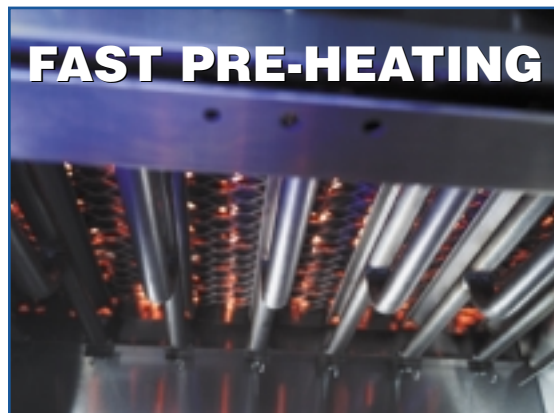
Round rods, scround rods, or chrome rods. Standard spaced or fish spaced. You choose the combinations that best suit your needs.



Convertible to a Ceramic Stone Model

The enhanced Series 600 line can now convert from a radiant to a coal model in less than 15 minutes with no tools required.

FAST PRE-HEATING



- ▲ Specially designed ceramic stones reduce flare-up.
- ▲ Fast 15-minute preheating.
- ▲ Burner control every 6 inches.

OPTIONS AND ACCESSORIES



MagiGriddle Option

1/4" steel surface has 2" high flanges to act as splash guards.

GREASE REMOVAL—all grease is directed to front trough and collection box.

EASY CONVERSION—Fits in place of cooking grid with no tools required.

CLEANING—Easy to remove and clean in dishwashing area.



Fajita-Style Plate Warmer Option

Heat 10 to 15 pans or platters in only 7" of broiling space. Flexible design fits most sizes and pan styles. Pans come out sizzling hot.

Smoker Box Option

Provides smoke flavor to food while cooking with gas. The optional smoker box provides controlled cooking that uses less wood than traditional methods and reduces creosote



build-up. The smoker box system is simple to use with a wide front for easy loading. Also new is an integral heat shield that protects the rear of the charbroiler.

Cleaning has been enhanced with added front/back notches to allow ashes to be pushed out of the smoker

box without removing it from the unit. An ash shovel is included with the smoker box upgrade kit. The smoker box can be used on both radiant and coal-style units.



Back Shelf Option

Ideal for holding products, toasting or simmering. As an additional option, there is a Fajita back shelf designed to keep pans or platters hot without sacrificing space.



Custom Front Shelf Options

Improve work flow in your kitchen by customizing your grill with special cut-outs for condiment pans, sauces and marinades. Or add an NSF-approved cutting board. Full-width utility bar provides quick access and holding spot for cooking utensils.



Convertible Radiant or Ceramic Stone Option

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 an optional conversion kit. MagiCoal ceramics are conveniently placed on a stainless steel "coal" screen (above), eliminating the need for a firepot, cast iron burners, burner covers, and lower grates.



Cleaning Brush and Scraper

Make quick work of cleaning with these great tools. Use a long-handled wire brush for extra cleaning power where you need it, and a scraper designed to fit the shape of the cooking grid.

The Series 600 Model Line

STANDARD FEATURES:

- ▲ Runner tube pilot system
- ▲ Top grid with free-floating round rods and standard spacing
- ▲ Stainless steel water tubs
- ▲ 6" (152.4mm) stainless steel front service shelf
- ▲ Utility bar for convenient cooking utensil storage
- ▲ Removable grease collection box
- ▲ Cleaning brush
- ▲ One year limited parts and labor warranty*

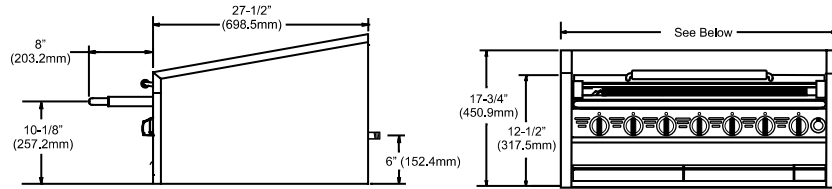
APPROVALS:

- ▲ CSA Certified (AGA, CGA)
- ▲ NSF Listed
- ▲ CE Certified

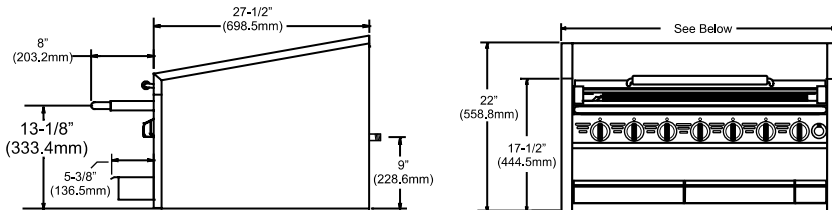
Width	BTU's /Hour	# of Burners	Cooking Area	Grid Dimensions
24" Models	60,000	4	513 in ² 331 cm ²	One 20 ³ / ₄ " W x 24 ³ / ₄ " D (527.1 x 628.7 mm)
30" Models	90,000	6	662 in ² 427 cm ²	One 26 ³ / ₄ " W x 24 ³ / ₄ " D (680 x 629 mm)
36" Models	105,000	7	810 in ² 523 cm ²	One 32 ³ / ₄ " W x 24 ³ / ₄ " D (831.9 x 628.7 mm)
48" Models	150,000	10	1101 in ² 710 cm ²	Two 22 ³ / ₈ " W x 24 ³ / ₄ " D (568.3 x 628.7 mm)
60" Models	195,000	13	1460 in ² 942 cm ²	One 18 ¹ / ₈ " W x 24 ³ / ₄ " D (460.4 x 628.7 mm) Two 20 ³ / ₄ " W x 24 ³ / ₄ " D (520.7 x 628.7 mm)
72" Models	240,000	16	1704 in ² 1099 cm ²	One 34 ³ / ₈ " W x 24 ³ / ₄ " D (873.1 x 628.7 mm) Two 24 ¹ / ₈ " W x 24 ³ / ₄ " D (612.8 x 628.7 mm) grids



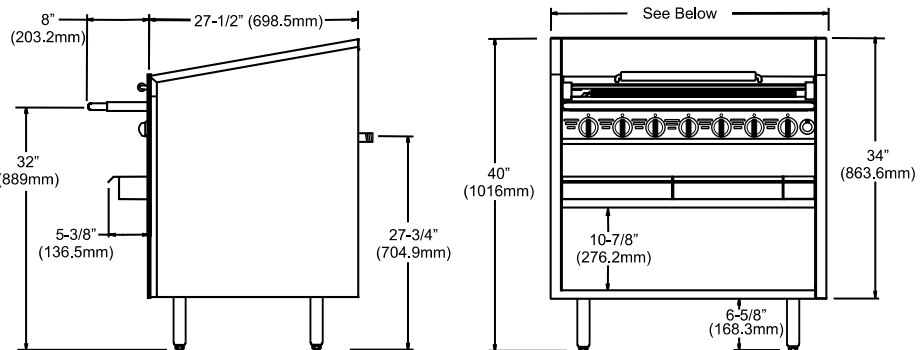
Alternate Profile Model



Counter Top Model



Floor Model



* For all international markets, contact your local distributor.

MagiKitch'n reserves the right to change specifications without notice. See web site for most up-to-date specifications: www.blodgett.com



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