

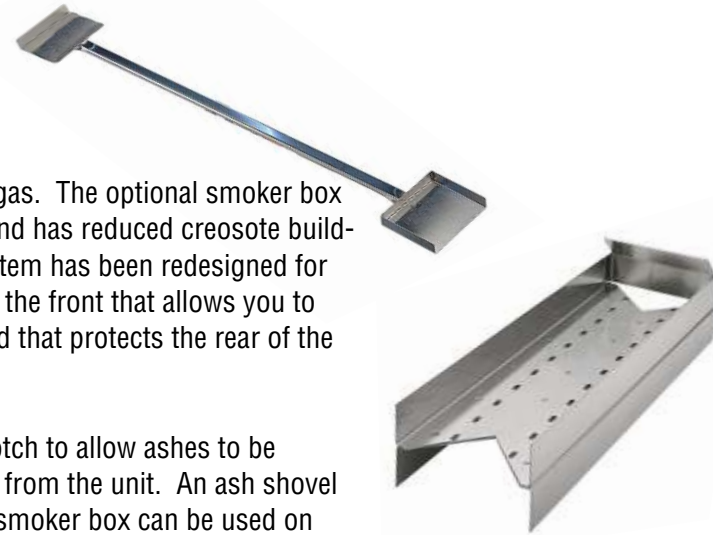


E-Z Fill Water Tubs

Easier to use, thicker metal, and reinforced design. The 600 series comes with improved water tubs as a standard feature. **Easy to use:** The stainless steel tubs are extended 5" so water can easily be added without having to pull them out. **Spill resistant:** The new design has a baffle welded into it to help prevent water from sloshing when you remove the tub to empty it. Also heavier gauge—now 18 gauge, 40% thicker than before.

Lower Rack (not shown)

Our newly designed lower rack is available on both the radiant and coal-style units. There are no bearings to fail on the new design as it just slides in and out on the rack tracks.



Holds mesquite, hickory wood chips or logs

Smoker Box

Provides smoke flavor to food while cooking with gas. The optional smoker box provides controlled cooking that uses less wood and has reduced creosote build-up than traditional methods. The smoker box system has been redesigned for easier use. The box is wider, with a notch cut into the front that allows you to use bigger logs. Also new is an integral heat shield that protects the rear of the charbroiler.

Cleaning has been enhanced with an added rear notch 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 the coal-style units.

More Sizes Available

All models are available from 24" to 72" in both floor and counter models.

Accessories

All the great time-saving MagiKitch'n accessories can be ordered with the new Series 600 models.

World Wide Approvals

All models meet or exceed the stringent worldwide approvals of CSA, NSF, and CE. CSA approved safety pilot models are also available in all sizes, both coal and radiant.



DEAR VALUED MAGIKITCH'N CUSTOMER:

MagiKitch'n is the leading Charbroiler manufacturer in North America. We continuously strive to improve our products to meet the demands of the food service industry in regards to performance, functionality and the ease of cleaning. Our efforts have led to the new Series 600 Charbroiler. These new units are manufactured with the same high quality as our current models, but with several improvements that reaffirm our position as the market leader. The changes listed on the attached sheet resulted from many years of working with end users to determine the most critical aspect of their charbroiling needs. *We are confident that the new Series 600 Charbroiler will exceed all of our customer's expectations.*



Over the next several months we will be transitioning from the current radiant and coal models to the Series 600 product line. To facilitate this change we will be sending out notices as we receive your order(s) informing you of our intent to switch your order to the new Series 600 model. We are also pleased to inform you that the pricing on these new units will be the same as on the current models until our price increase takes affect later this year.

In closing, the new Series 600 Charbroilers will retain the features that you have come to rely on while incorporating new enhancements, which will save you both time and money.

We look forward to your continued support and if you have any questions, please feel free to contact Bonnie Werren, Customer Support Manager for MagiKitch'n at 800-258-3708.

Sincerely Yours,

Bob Granger

Bob Granger
Vice President of Operations

For more information,
please contact our
Customer Support
Department

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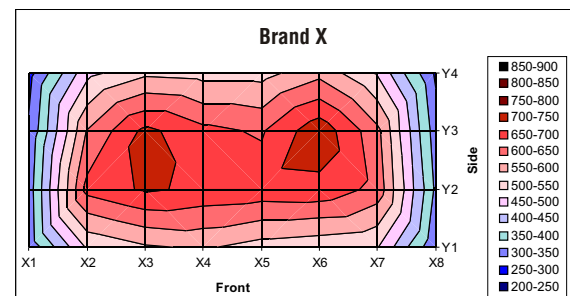
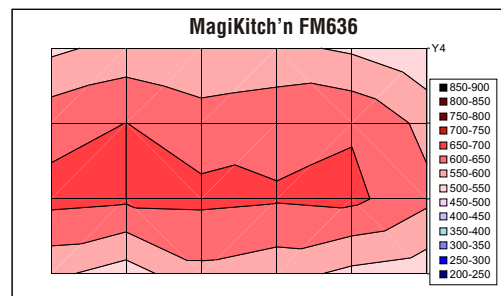
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Enhanced Series 600

Enhancements to the 600 Series vs. SMB and RMB Charbroilers

What is a Series 600 Charbroiler?

The Series 600 charbroilers have an updated, computer designed heat pattern to provide *the most even heat* of any charbroiler in it's class! Special baffles provide edge to edge even heat. As seen in the thermograms below, the Series 600 provides more even heat. In fact, the edge-to-edge 600° F temperature is so constant, that's why we named it Series 600. The units use of a much more even heating system makes it a great product that requires little cooking experience while reducing scrap.



The most even heat in its class!

Radiant or Coal Model?

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



Radiant vs. Coal

No longer separate models, but an option that can be updated in the field!



More Stainless Steel

The 600 Series units come standard with 95% Stainless Steel. Virtually all visible surfaces are now stainless, including the outer back and the storage area in the base of the unit.

Even Stronger Than Before

Extra braces in the rear and side of the unit to reinforce the back and side of unit.

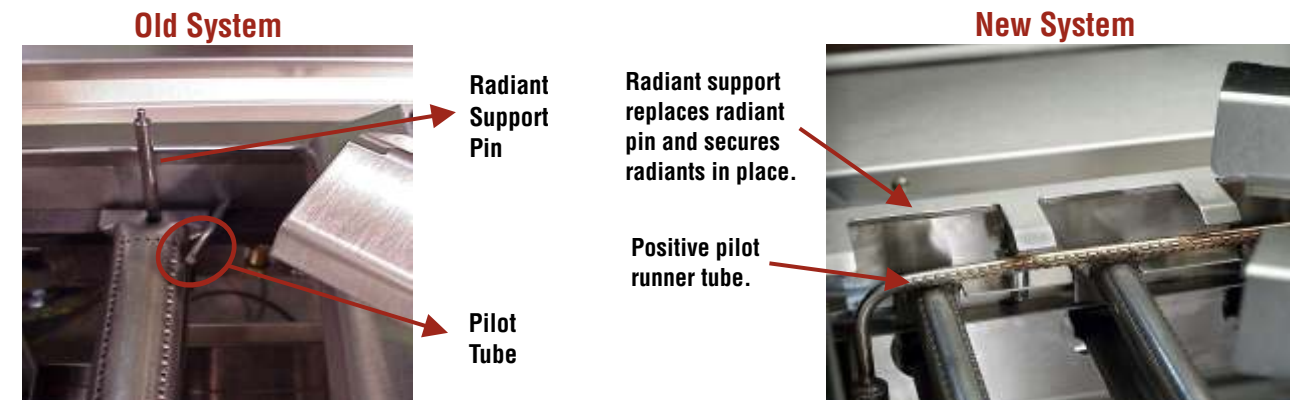
Accessories

All units now come with a towel bar on the front of the service shelf for hanging utensils.



Positive Pilot Lighting System

The pilot light system, where each burner pilot had to be lit individually, has been replaced by a runner tube system. You simply light the runner tube and it lights all the burners. The runner tube also provides an additional heat source at the front of the unit, which aids in providing the even heat pattern.



Enhanced Radiant Support

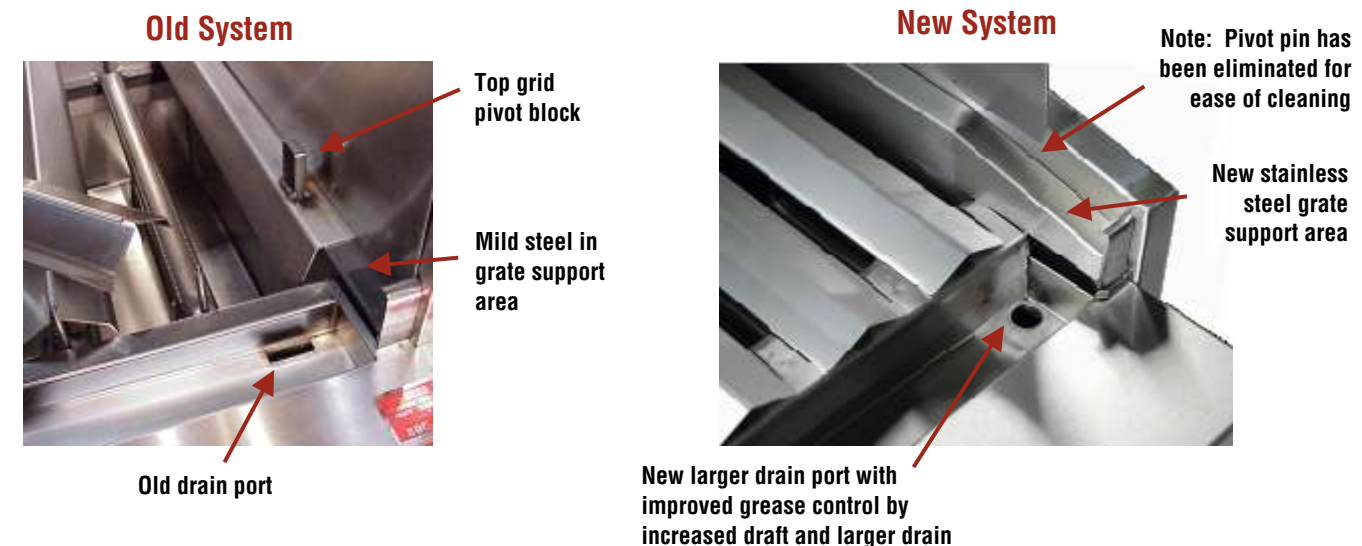
For reliability and ease of cleaning the radiant support pins have been redesigned and improved for easy disassembly and assembly. The newly designed Radiants now sit directly on the inner front assembly to make your life easier.

Grease Collection System

An improved grease collection system provides a larger diameter drain tube to aid grease in draining to the grease box for disposal. New grease cups on the front of the unit direct grease from the top grid frame into the grease trough for disposal.

Heat Shield

A double walled heat shield behind the control area keeps knobs and valves cool, which increases the life of the valves.



Lower Rack

Our newly designed lower rack is available on both the radiant and coal-style units. There are no bearings to fail on the new design as it just slides in and out on the rack tracks.