

FEATURES	MagiCater High Performance Gas Grills												Charcoal Grills	
	LPAGA		Self Contained Gas Grills		LPG		Fixed Fuel Gas Grills		CE [†] Gas Grills		CG			
	LPGA 30	LPGA 60	LPCGA 30	LPCGA 60	LPG 30	LPG 60	NPG 30	NPG 60	LPCE 30	LPCE 60	CG 60	CGL 60		
Approvals														
CSA Design Certified USA Approved	Std	Std					Std	Std						
CSA Design Certified Canadian Approved			Std	Std			Opt	Opt						
CE Approved									Std	Std				
NSF Approved	Std	Std	Std	Std	Std	Std	Std	Std	Std	Std	Std	Std	Std	
Outdoor use only	Std	Std	Std	Std	Std	Std	Std	Std	Std	Std	Std	Std	Std	
Outdoor/Indoor use							Std	Std						
Country Configurations														
USA Configuration	Std	Std			Std	Std	Std	Std			Std	Std		
Canadian Configuration			Std	Std			Opt	Opt						
CE Configuration									Std	Std				
Fuel System / Options														
Number of Burners / Controls	Four	Eight	Four	Eight	Four	Eight	Four	Eight	Four	Eight				
BTU's of Cooking Power	80,000	160,000	80,000	160,000	80,000	160,000	80,000	160,000	80,000	160,000	Charcoal	Charcoal		
Fixed Fuel System (Natural gas)							Opt	Opt	Opt	Opt				
Fixed Fuel System (Propane)							Opt	Opt	Opt	Opt				
Safety Pilot System									Opt	Opt				
Self Contained Fuel system (Propane)	Std	Std	Std	Std	Std	Std			Opt	Opt				
Charcoal											Std	Std		
40 lb. Removable tank cart system (CSA)	Std	Std	Std	Std										
Propane tank(s), 40 lb. Horizontal	Std	Std	Std	Std										
Propane tank(s), 40 lb. Vertical					Opt	Opt								
Top Grid Options														
Center Support (Dual Grid System)	Opt	Std	Opt	Std										
Grid option, 15" (38 cm) Heavy Duty*	Opt		Opt											
Grid option, 30" (76 cm) Heavy Duty	Std	Std	Std	Std	Opt	Opt	Opt	Opt	Opt	Opt				
Grid option, 30" (76 cm) Standard Duty	Opt	Opt	Opt	Opt	Std	Std	Std	Std	Std	Std				
Grid option, 60" (152 cm) Inch Standard Duty											Std	Std		
Grease Collection System														
Dry Grease Collection System	Std	Std	Std	Std	Std	Std	Std	Std						
Watertub									Std	Std				
Accessories														
Griddle Options														
MagiGriddle option, 15" (38 cm)*	Opt		Opt											
MagiGriddle option, 30" (76 cm)	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt				
Steamer Options														
Steamer option, 15" (38 cm)*	Opt		Opt											
Steamer option, 30" (76 cm)	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt				
Trim Options														
Stainless steel trim kit	Std	Std	Std	Std	Opt	Opt	Opt	Opt	Opt	Opt				
Stainless steel service shelf	Std	Std	Std	Std	Opt	Opt	Opt	Opt	Opt	Opt				
Hood Options														
Hood option, 30" (76 cm) stainless steel	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt				
Hood option, 15" (38 cm) Aluminized steel*	Opt		Opt											
Hood option, 30" (76 cm) Aluminized steel	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt				
Hood option, 60" (152 cm) Aluminized steel		Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt		Opt		
Other Options														
Cutting board	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt				
Outdoor Vinyl Cover	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	
Cooking Tools	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	
Cleaning brush	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	
Full Pan Steamer pan set	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt				
Half Pan Steamer pan set**	Opt		Opt											
Wind guard (Aluminized)	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt			
Removable service shelf (Use w/o Trim Kit Opt.)			Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt				
Removable Side Shelf (Use with Trim Kit Option)	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt				
Slip-On Service Shelf (Use with Trim Kit Option)	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt				
Top Grid Scraper (Use with Heavy Duty Top Grid)	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	
Restraining kit	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt				
Dimensions (Approximate)														
Cooking Width (metric)	29½"(75)	60" (152)	29½"(75)	60" (152)	29½"(75)	60" (152)	29½"(75)	60" (152)	29½"(75)	60" (152)	60" (152)	60" (152)		
Cooking Depth	24" (61)	24" (61)	24" (61)	24" (61)	24" (61)	24" (61)	24" (61)	24" (61)	24" (61)	24" (61)	24" (61)	24" (61)		
Cooking Height	36" (91)	36" (91)	36" (91)	36" (91)	36" (91)	36" (91)	36" (91)	36" (91)	36" (91)	36" (91)	36"-42"	36" (91)		
Chassis Width	32" (81)	62½"(159)	32" (81)	62½"(159)	32" (81)	62½"(159)	32" (81)	62½"(159)	32" (81)	62½"(159)	62¼"(158)	64¼"(164)		
Chassis Depth	33½"(85)	33½"(85)	33½"(85)	33½"(85)	33½"(85)	33½"(85)	33½"(85)	33½"(85)	33½"(85)	33½"(85)	26¼"(67)	26¼"(67)		
Shipping Weight (kilograms)	310 (141)	520 (236)	215 (98)	288 (131)	215 (98)	288 (131)	215 (98)	288 (131)	215 (98)	288 (131)	245 (111)	152 (69)		

* Requires Center Support
 ** Use with 15" Steamer support
 † Models approved for sale in CE countries (Commonwealth of Europe)

CUSTOMIZED COOKING SYSTEMS from MagiKitch'n

MAGICATER



MAGIKITCH'N



MagiKitch'n, Inc., 509 Route 3A, Bow, NH 03304, USA

Toll Free: (800) 258-3708 ■ Phone: (603) 225-6684 ■ Fax: (603) 225-8472 ■ www.magikitchn.com

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Specifications subject to change without notice.

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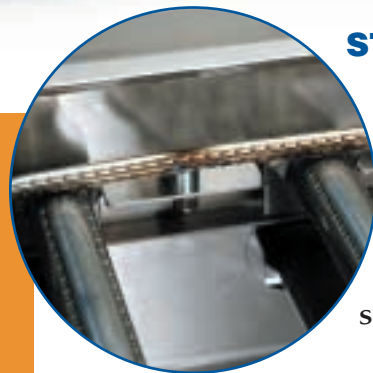
GREAT PERFORMANCE

Our job is to make you look good!

**Grill • Roast • Steam
Griddle • Hold**



Model LPAGA60
Shown with options of 30" steam support, 2-pan set, side shelf and 30" hood.



STAYLIT PILOT SYSTEM

Unique runner tube keeps burners lit even in adverse conditions. Simply light the runner tube(s) and individual burners will stay reliably lit.

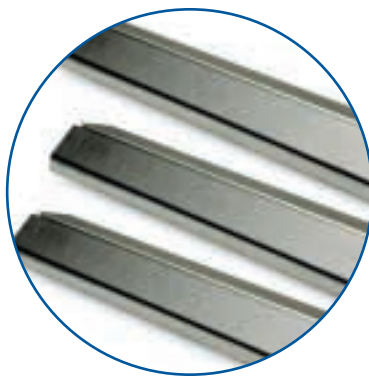
A GRATE STORY

Heavy-duty, hard-chromed, free-floating rods provide defined brand marks for great taste and food presentation.

Free-floating rods vs. cast grates compensate for expansion and contraction from intense heat. The hard, chrome-plated steel rods help prevent food from sticking and make clean-up easier. Hard-chrome rods are held in place by a thick-walled stainless steel frame to resist warping and cracking.

STAINLESS STEEL RADIANTS

Searing heat without the mess of lava rock. Fast pre-heating, easy cleaning and true charcoal taste.

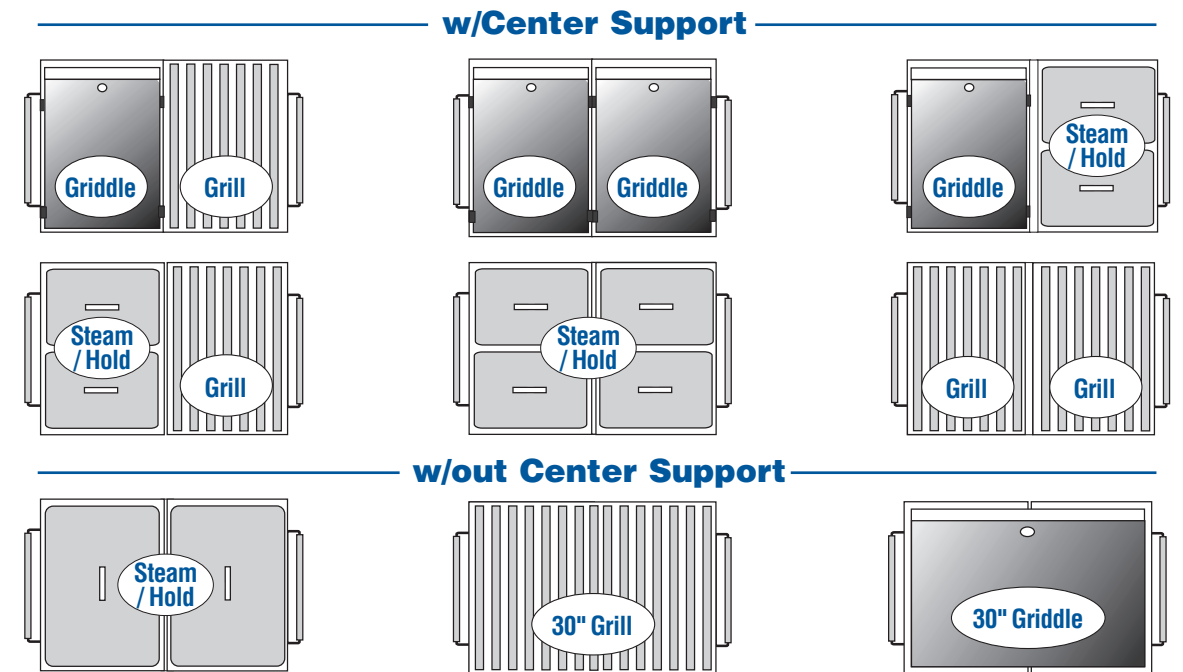


MAGICATER OPTION

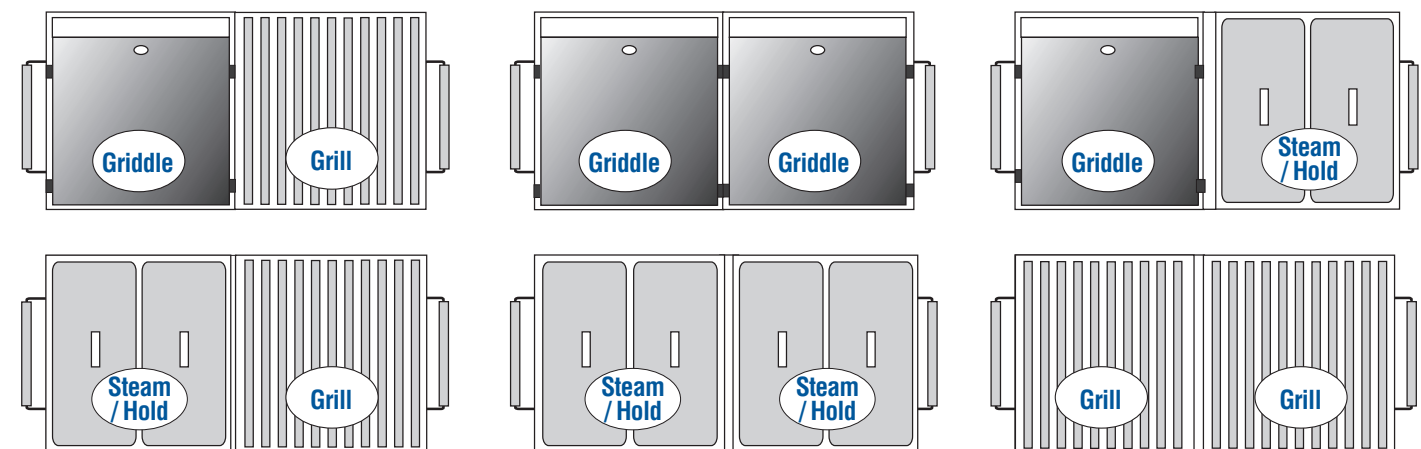
Valid Combinations

- ▲ **NO TOOLS** required for on-site set up of high performance options
- ▲ Options work on either side of grill on models with center support
- ▲ Hoods: Full length or split hoods work with all options and are available in 15", 30" or 60" sizes

30" Gas Grill Combinations



60" Gas Grill Combinations



MOBILE OUTDOOR CHARCOAL GRILLS

STANDARD FEATURES

- ▲ One Person Adjustable Top Grid
- ▲ Aluminized Steel Construction
- ▲ Modular Design
- ▲ Chrome Top Grid
- ▲ Snap-in Leg System
- ▲ 6" Heavy Duty Casters
- ▲ Charcoal Screens

OPTIONS & ACCESSORIES

- ▲ 60" Hood
- ▲ Wind Guard
- ▲ Removable Service Shelf
- ▲ Outdoor Cover
- ▲ Cooking Tools



Model CG-60



Model CGL-60

STANDARD FEATURES

- ▲ Aluminized Steel Construction
- ▲ Chrome Top Grid
- ▲ Snap-in Leg System
- ▲ 6" Heavy Duty Casters

OPTIONS & ACCESSORIES

- ▲ Charcoal Screens

EASY TO TRANSPORT



MODULAR DESIGN

Quickly disassembles for easy cleaning and transportation.



DRY GREASE REMOVAL SYSTEM—

Unique dry grease removal system eliminates the need for water tubs, transport of water, and messy disposal.



Model LPAGA30
Shown with the following options: one 15" Hood, steamer support, pans, side shelf and split top grid. NSF & CSA Approved.

Convenient **grease collection drawer** works in conjunction with Dry Grease Collection system to simplify grease management.



SNAP-IN LEG SYSTEM

Easily removable legs/casters with the press of a button.



EASY LIFT TANK CART

Tank cart has a swing-out handle and is on wheels to make refilling and set-up easier.





Model LPG-60
Also available as a 30" model.



STANDARD FEATURES

- ▲ Aluminized Steel Construction
- ▲ Modular Design
- ▲ Chrome Top Grids
- ▲ 8" Front Service Shelf
- ▲ 6" Heavy Duty Casters
- ▲ Stainless Steel Radiants
- ▲ Separate Burner/Control every 7"
- ▲ Regulator/Hoses
- ▲ Dry Grease Removal System
- ▲ StayLit Pilot System
- ▲ NSF Approved

STANDARD FEATURES

Same as LPG model listed above PLUS:

- ▲ Stainless Steel Finish
- ▲ Heavy Duty Chrome Top Grid
- ▲ 40 lb. Horizontal Propane Tank(s)
- ▲ Removable Tank Cart System
- ▲ NSF & CSA Approved



Model LPAGA-60
Also available as a 30" model.



STANDARD FEATURES

- ▲ Fixed Fuel—Natural or Propane Gas Grill
- ▲ CSA Approved for Indoor or Outdoor Use
- ▲ Aluminized steel construction
- ▲ Chrome Top Grids
- ▲ 8" Burner Shelf
- ▲ Stainless Steel Radiants
- ▲ Separate Burner/Control every 7"
- ▲ Dry Grease Removal System
- ▲ NSF & CSA Approved



Model NPG-60
Also available as a 30" model.



ADD COOKING POWER TO YOUR GRILL WITH GREAT OPTIONS:



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.



GRIDDLE

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



HOLD

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



SHELF

Convenient side shelf keeps work area clutter free.



COVER

Protect your investment with a great looking vinyl cover.



COOKING TOOLS

Unique cooking tools help make large catering events easier.



WIND GUARD

Makes cooking on a breezy day more manageable.



CLEANING BRUSH

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