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MAGIKITCH'N

MKG 24, 36, 48, 60, 72

GAS GRIDDLE
INSTALLATION - OPERATION
INSTRUCTIONS

MAGIKITCH'N
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THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE

FOR YOUR SAFETY

DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

Improper installation, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

TO THE PURCHASER

Post in a prominent location the instructions to be followed in the event that an operator smells gas. Obtain this information from your local gas supplier.

WARNING

There is an open flame inside this appliance. The unit may get hot enough to set nearby materials on fire. Keep the area around the appliance free from combustibles.

WARNING

DO NOT supply the appliance with a gas that is not indicated on the data plate. If you need to convert the appliance to another type of fuel, contact your dealer.

WARNING

DO NOT use an open flame to check for gas leaks !

WARNING

If gas flow to appliance is interrupted, or pilots extinguish, wait 5 minutes before attempting to relight the pilot to allow any residual gas in appliance to dissipate.

WARNING

Ensure that the appliance can get enough air to keep the flame burning correctly. If the flame is starved for air, it can give off a dangerous carbon monoxide gas. Carbon monoxide is a clear odorless gas that can cause suffocation.

WARNING

An appliance equipped with casters and a flexible gas line must be connected to the gas supply with a quick disconnect device. This quick disconnect must comply with ANSI Z24.41. To limit the movement of the appliance without depending on the connector or quick disconnect, a restraining cable must also be installed.

WARNING

Models with electric controls are equipped with an oil proof electrical supply cord, with a three prong safety plug. This is to protect operators from electrical shock hazard in the event of an equipment malfunction. **DO NOT** cut or remove the grounding (third) prong from this plug.

WARNING

This appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2*, as applicable.

WARNING

The power supply must be disconnected before servicing or cleaning this appliance.

WARNING

Do not attempt to move this appliance when the unit is at operating temperature. Serious personal injury could result if skin comes in contact with the hot surfaces.

CHECKING YOUR NEW GRIDDLE

Your new griddle has been carefully packed into one crate. Every effort has been made to ensure that your new griddle is delivered to you in perfect condition. As you unpack your new appliance, inspect each of the pieces for damage. If something is damaged, DO NOT sign the bill of lading. Contact the shipper immediately; the shipper is only responsible for 15 days after delivery. Check the packing list enclosed with your griddle to ensure that you have received all the parts to the griddle. If you are missing any parts, contact the dealer from whom the griddle was purchased.

CAUTION

To prevent equipment damage, don't tilt the griddle onto any two of its casters, or pull the unit by the flue vents.

Locate your Magikitch'n warranty and fill in the serial number of the appliance and the date received. You will find the Data plate on the inside cabinet left or right hand wall. The grease box will need to be removed to view the plate. Put your warranty card in a safe place for future reference. DO NOT return the card to Magikitch'n.

INSTALLATION CLEARANCES

The griddle needs clearance around it for proper operation. Adequate clearances allow for servicing and proper burner operation. The clearances shown below are for installation in combustible and non-combustible construction.

	<u>Combustible Construction</u>	<u>Non Combustible Construction</u>
<u>Back</u>	8.0 in./20.4 cm	8.0"/20.4 cm
<u>Sides</u>	2.0 in./5.0 cm	0.0 in./0.0 cm

GAS CONNECTION

Your gas appliance will give you peak performance when the gas supply line is of sufficient size to provide the correct gas flow. The gas line must be installed to meet the local building codes or National Fuel Gas Code ANSI Z223.1 Latest Edition. In Canada, install the appliance in accordance with CAN/CGA-B149.1 or .2 and local codes. Gas line sizing requirements can be determined by your local gas company by referring to the National Fuel Gas Code, Appendix C, Table C-4 (for natural gas) and Table C-16 (for propane). The gas line needs to be large enough to supply the necessary amount of fuel to all appliances without losing pressure to any appliance.

WARNING

NEVER supply the appliance with a gas that is not indicated on the data plate. Using the incorrect gas type will cause improper operation. If you need to convert the appliance to another type of fuel, contact your dealer.

FUEL TYPES

Each appliance is equipped to work with one type of fuel. The type of fuel with which the appliance is intended to operate is stamped on the data plate attached to the inside of one of the cabinet sides.

NOTICE

NEVER use an adaptor to make a smaller gas supply line fit the cooker connection. This may not allow proper gas flow for the optimum burner operation, resulting in poor cooker performance.

QUICK DISCONNECT GAS CONNECTION

Gas appliances equipped with casters must be installed with connectors that comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 • CSA 6.16 Latest Edition. This connection should include a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel ANSI Z24.41•CDS 6.9 Latest Edition. When installing a quick disconnect you must also install a means for limiting the movement of the appliance. This device will prevent the gas line or the quick disconnects from being strained. The restraining device should be attached to the appliance at the back panel.

FUEL SUPPLY LINE LEAK AND PRESSURE TESTING

The fuel supply system must be tested before the appliance is used. If the fuel line is going to be tested at a pressure greater than ½ PSIG (3.45 kPA), make sure that the appliance is disconnected from fuel line. If the fuel line is to be tested at a pressure equal to or less than ½ PSIG (3.45 kPA), the appliance can be connected, but the unit's gas valve must be shut. Test all gas line connections for leaks with a solution of soap and water when pressure is applied.

VENTILATION AND FIRE SAFETY SYSTEMS

Your new gas appliance must have proper ventilation to function safely and properly. Exhaust gas temperatures can reach as high as 1000°F (538 °C). Therefore, it is very important to install a fire safety system. Your ventilation system should be designed to allow for easy cleaning. Frequent cleaning of the ventilation system and the appliance will reduce the chances of fire. Table 1-2 provides a list of reference documents that provide guidance on ventilation and fire safety systems. This table is not necessarily complete. Additional information can be obtained from CSA International, 8501 East Pleasant Valley Rd., Cleveland, OH 44131.

Excessive ventilation causes drafts, which will interfere with the proper operation of the pilot and the burner. Leave at least 18 inches of open space between the appliance's flue vent opening and the intake of the exhaust hood.

CAUTION

Ensure that our ventilation system does not cause a down draft at the appliance's flue opening. Down drafts will not allow the appliance to exhaust properly and will cause overheating which may cause permanent damage. Damage caused by down drafts will not be covered under equipment warranty. NEVER allow anything to obstruct the flow of combustibles or ventilation exiting the appliance flue. DO NOT put anything on the top of the flue area.

NOTICE

NEVER connect the blower directly to the flue opening(s). The direct flow of air will cause poor temperature recovery, poor ignition, and inefficient operation of the appliance and could extinguish the pilot(s).

GAS LINE REQUIREMENTS

A properly installed gas supply system will deliver adequate pressure (7 to 8 inches w.c. for natural gas, 11 to 12 inches w.c. for propane) to all appliances connected to the line, operating at full demand.

INSTALLATION

The installation of this appliance MUST conform to local codes. In the absence of local codes, the installation must conform to the National Fuel Gas Code, ANSI Z223.1; Natural Gas Installation Code, CAN/CGA-B149.1; or Propane Installation Code, CAN/CGA-B149.2 as applicable.

- A. Uncrate and put the appliance into place.
- B. FOR INSTALLATION ON LEGS: A set of 4" legs is shipped with the appliance (unless appliance was specifically ordered without legs) . A threaded receptacle is located near each corner of the underside of the base of the appliance. Each leg has a similar mating thread. Raise appliance sufficiently to allow legs to be screwed tightly into receptacles. The appliance can be leveled by adjusting the feet at the bottom of the leg assembly, this can be done by turning the foot in or out to lower or raise each corner as needed.

CAUTION

The appliance must be level to perform properly. Failure to level unit may result in improper combustion and performance of the appliance.

NOTICE

Legs are NOT intended to be used in conjunction with griddle carts.

- C. FOR COUNTER USE WITHOUT LEGS: The appliance must be sealed to the counter to comply with applicable sanitation standards. A bead of silicone sealant, approximately ½ inch wide, is to be applied to the bottom of the unit approximately ¼" in from the front, back and side edges. We suggest Dow Corning | , GE | or Permatex | silicone 'RTV' adhesive sealant or equivalent. (See NSF Basic Criteria C-2 for details).
- D. FOR USE ON GRIDDLE CART:

NOTICE

When this appliance is installed with casters, it must be installed with the casters supplied. A connector complying with ANSI Z21.69-CGA-6.16 and a quick disconnect device complying with ANSIZ21.41/CAN 1-6.9. It must also be installed with restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer's instructions.

CAUTION

Only two of the four casters supplied have brakes. Be sure to install the two casters with the brakes at *the front of the unit*. **NOTE:** Front brakes should be locked before unit is placed into operation.

GAS HOOK UP:

An adequate gas supply is imperative. Undersized lines or low-pressures will restrict the volume of gas required for satisfactory performance. A steady supply pressure between 7" and 8" w.c. for natural gas or 11" to 12" for propane gas is required. With all gas appliances operating simultaneously, the manifold pressure on all gas appliances should not show any appreciable drop. Fluctuations of more than 25% on natural and 10% on propane gas will create pilot problems and affect burner operating characteristics. Contact your gas company for correct supply line sizes. After connection, all newly installed equipment should be checked for correct gas pressure by a certified gas serviceman. The unit should be connected ONLY to the type of gas for which it is equipped. Check the type of gas on the serial plate.

- A. Attach regulator supplied with the appliance to the inlet of the gas manifold. Appliances equipped Matchless Ignition controls are equipped with a ¾" manual shut off valve at the gas inlet to the appliance. Be sure regulator is connected so that gas flow is in the direction of the arrow on the bottom of the regulator. Using a regulator other than the one supplied with the unit will void the warranty.
- B. The manifold pressure must be maintained at the pressure marked on the Data plate. For appliances equipped with Solid State or Electric Thermostat controls the pressure reading is taken at the pressure tap supplied on the ¾" manual shut off valve.
- C. Use pipe joint compound that is suitable for use with LP gas on all threaded connections.
- D. Turn off all thermostats.
- E. Turn on gas supply and check all connections for leaks using ONLY a leak checking fluid or soapy water. NEVER use and open flame to check for gas leaks.
- F. Provision must be made for adequate air supply for both the appliance and room occupants.
- G. Keep area in front of unit free from obstruction that could block flow of combustion and/or ventilation air.
- H. Be certain that adequate clearance is maintained so that air openings in front of the unit are not blocked and any subsequent service can be performed. Ensure that rear and side clearances stated on the serial plate and in the clearance section of this manual are strictly followed.

GAS SETTINGS:

Orifices are sized to provide proper gas flow to the rated BTU/hr for each model. Regulator pressure must be measured and adjusted before the unit goes into service, following installation and when operational performance is in question.

LIGHTING INSTRUCTIONS:

- A. Turn all thermostat knobs to the "OFF" position.
- B. Turn gas shut off valve to "ON" position.
- C. A.) For Standard Gas Thermostat appliances- Press and hold left pilot button and light left pilot with a flame source or depress Piezo ignition control(If Provided). With pilot burning, keep pilot knob depressed for 45 seconds or until pilot remains lit automatically. B.) For appliances equipped with Matchless Ignition, Turn the I/O switch to the "I" position for the desired Thermostat, when the Amber (Pilot) light illuminates the pilot is ready. Repeat for all Thermostat controls to be operated.
- D. Repeat previous step for right hand pilot, if present.
- E. For Standard Gas Thermostat appliances, Operate thermostats by turning knobs clockwise and insure that burners light properly. For Matchless Ignition appliances, the I/O switch will illuminate in Red to indicate the burner is operating for that control.

NOTE (FOR MATCHLESS IGNITION APPLIANCES)

If Pilot light(s) does not illuminate, Turn all Thermostat I/O switches for that pilot to "0", wait five minutes before attempting to relight.

NOTE (FOR STANDARD GAS THERMOSTAT APPLIANCES)

If appliance contains more than one pilot, the left-most pilot MUST be lit first or other pilot WILL NOT LIGHT.

CAUTION

If pilot(s) extinguish or gas supply is interrupted, turn thermostat knobs and the gas shut off valve to the “OFF” position and wait 5 minutes before attempting to relight.

SHUTTING DOWN, (Standard Gas Thermostat):

- A. Turn thermostat knobs to the “OFF” position.
- B. Turn gas shut off valve to “OFF” position.
- C. Allow griddle surface to cool normally.

SHUTTING DOWN, (Matchless Ignition with Electric(-E) or Solid State(-M) Thermostats):

- A. Turn thermostat knobs to the “OFF” position.
- B. Turn “I/O” Switch to “O” position. Close manual gas valve shut off(optional).
- C. Allow griddle surface to cool normally.

FINAL INSTALLATION STEPS:

New griddles should be carefully tempered and cared for in order to avoid possible damage. To break in a new griddle, do the following:

- A. Ensure that a proper installation has been performed on the appliance and that all warnings, cautions, and notices contained in this manual have been read, understood and adhered to before proceeding.
- B. Wipe the griddle surface clean.
- C. Light all the griddle burners and turn them to 200°F for one hour. Then, gradually bring each griddle up to frying temperature.
- D. Spread three or four ounces of beef suet, or as a substitute, baking soda, over griddle plate to season it. Never allow water on a hot griddle and never wash it with soap and water.
- E. Check (and, if necessary, adjust) the thermostats that control the griddle’s surface temperature.

THERMOSTAT ADJUSTMENT PRODECURE:

Each control operates a pair of burners via a snap action thermostatic valve. This control was adjusted at the factory. However, if the griddle’s surface temperature varies greatly from the setting on the thermostat knob adjust the thermostat using the following procedure:

- A. Light pilots per lighting instructions.
- B. Turn al the control knobs to the 300°F setting.
- C. Wait 30 minutes (or 1 hour if griddle was cold) for surface to stabilize.
- D. Place a reliable thermometer or test instrument thermocouple (able to register 300°F) halfway back from the front to the back of the griddle plate and directly over a burner set (Burner set can be viewed through the top of the front panel). Check the temperature over each burner set every 5 minutes until the temperature over each burner set stabilizes and does not change by more than 30°F between two consecutive measurements.
- E. If the average temperature over any burner set is not within +/-15°F of the knob setting (300°F), adjust the corresponding thermostat by removing the knob, holding the thermostat stem (do not allow stem to turn or temperature setting will be changed) then turning the adjustment screw located within the center of the stem. Turn this screw counter clockwise to increase the temperature, clockwise to decrease the temperature.
- F. For Solid State units, carefully loosen the set screw on the thermostat knob, remove knob, rotate the indicator line of the knob to align with the temperature mark on the thermostat label. The temperature mark will be the average temperature the griddle is operating at during the calibration. Example, If average temperature of your previous readings is 325°F, then align the knob indicator line to the corresponding line on the temperature label Re-tighthen set screw on the thermostat knob.

CLEANING , MAINTENANCE AND SERVICING

OUTER SIDES AND FRONT - The outer sides and front are stainless steel. Any reputable cleaner can be used to clean these surfaces.

GREASE TUB – The grease tub is designed to contain grease run off from the griddle surface. The grease tub should never be allowed to overfill, and should be emptied daily and the grease disposed of properly.

MAINTAINING a clean, well-kept griddle will ensure long-lasting cooking performance and prolong its life.

Daily:

- Remove, empty, and clean grease boxes of any and all debris.
- Clean Grease Chutes.
- Wipe down the griddle cabinet.
- Clean cooking surface of griddle, do not use steel wool to prevent small fibers from being left behind on the food contact surface.
 - **For Chrome Plated Griddle Surface clean as follows:**
 - Scrape griddle surface with an “approved stainless blade scraper” DO NOT USE GRILL BRICKS, GRILL SCREENS, OR ANY OTHER ABRASIVE ON CHROME GRIDDLE SURFACE.
 - Clean surface with potable tap water, and a palmetto brush.
 - Polish surface with MagiKitch’n Griddle Cleaner and a soft towel.
 - Sprinkle MagiKitch’n Griddle Cleaner on a dry cloth and polish surface. Wipe off any residue with a clean soft dry cloth, Rinsing with clean potable tap water is required when using chrome cleaner.

Note: USE ONLY MAGIKITCH’N CHROME GRIDDLE CLEANER TO POLISH PLATED GRIDDLE.

To Reorder call MagiKitch’n Parts Dept. at 1-800-258-3708,

Part Number 9825-1525101- MagiKitch’n Cleaner

Part Number 9825-1524901- MagiKitch’n Brush

Part Number 9825-1525001- MagiKitch’n Spatula

Monthly:

- Visually check the pilot flame for proper pilot operation.
- Check surface temperatures with thermostat setting.
- Inspect griddle surface for cleanliness.

SERVICING Contact the factory, ASAP service representative or local Service Company to perform maintenance and repairs.

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