



# MagiKitch'n®

## THE STRONGEST LINK IN YOUR CHAIN

- For **over 75 years** this brand has not only stood the test of time but continues to measure up as one of the most recognizable food equipment brands
- **Chain ready, chain proven** Griddles and Charbroilers
- These pieces of equipment are often the **backbone of kitchen operations** and MagiKitch'n is the strongest link you can have in your chain
- Equipment is easily customizable with optional grates, grids, and grease trough placement, MagiKitch'n allows you to customize **Your product to Your needs** like no other chain ready product, period.
- Chrome griddles not only add **efficiencies in labor and operations** but they also add energy savings as much as 30%



## STANDARD SOLID STATE CONTROL GRIDDLES GAS & ELECTRIC

### MKG & MKE

- Heavy duty 1" Thick Griddle Plate
- Double-walled and Reinforced Stainless Steel Cabinet
- No Exposed Fasteners Allowing Easy Cleanup

### STANDARD FEATURES

- Controls: MKG Snap Action T-Stat, MKE Electric T-Stat
- MKG 15,000 BTU Burner For Every 6" Of Griddle
- MKE: 5.7 kW per every 12" of Griddle
- Thermostatically Controlled Every 12" Of Griddle
- Front Grease Trough
- Large 3.75 Gallon Grease Container
- 4" Legs (Can be removed for flush mounting)

### OPTIONAL ACCESSORIES

- Electric T-stat With Matchless Ignition System (MKG)
- Solid State T-stat With Matchless Ignition System (MKG)
- Chrome Griddle Plate (Chrome kit includes scraper, palmetto brush, spatula and MagiKitch'n griddle cleaner)
- Service Shelf Available In 8", 10" or 12" Depth
- Pan Cutouts For 1/6 - 1/9 Pan On 10" Or 12" Shelves
- Towel Bar With Or Without Service Shelf
- NSF Approved, Stainless Steel Griddle Stand
- Built-in Flue Diverter



MKG36

Shown with standard snap-action thermostat & piezo ignitor



SEE MKE & MKG  
GRIDDLE MODELS  
NEXT PAGE



## MKE GRIDDLES - ELECTRIC

Griddle Size	24"	36" *	*48"	*60"
Suffix E = Electric Thermostat	MKE-24-E	MKE-36-E	MKE-48-E	MKE-60-E
Suffix ST = Solid State Thermostat	MKE-24-ST	MKE-36-ST	MKE-48-ST	MKE-60-ST
kWs	11.4	17.1	22.8	28.5
Cook Area W" x D"	23.75" x 24"	35.75" x 24"	47.75" x 24"	59.75" x 24"
Optional Power Cord (MKE-PWRCORD)				
Number of power cords required	1	1	2	2



## MKG 24" DEEP GRIDDLES - GAS

Griddle Size	24"	36"	48"	60"
Standard with snap-action thermostat and piezo ignitor	MKG-24	MKG-36	MKG-48	MKG-60
BTU/hr	60,000	90,000	120,000	150,000
Cook Area W x D	23.75" x 24"	35.75" x 24"	47.75" x 24"	59.75" x 24"
<b>CONTROL UPGRADE</b>				
Suffix E = Electric Thermostat w/Matchless Ignition	MKG-24-E	MKG-36-E	MKG-48-E	MKG-60-E
Suffix ST = Solid State Thermostat w/Matchless Ignition	MKG-24-ST	MKG-36-ST	MKG-48-ST	MKG-60-ST
Griddle with High Output for LaPlancha Style Cooking (300° F - 625° F High Temperature) Control Snap-action Griddles Only				



## CHROME GRIDDLE SURFACE VS STANDARD STEEL GRIDDLE PLATE

**MagiKitch'n**



Griddle performance is greatly enhanced with chrome and starts with a precision formed, highly polished steel plate. Magikitchn uses *T1 Armor Plate Grade steel*; the most dense and hardest steel griddle plate in commercial food service. A chrome surface is then applied through a multi-step process. The thermal conductivity of the plate assures controlled, even heat distribution throughout the cooking area.

### A CHROMED SURFACE MEANS:

#### HIGH PERFORMANCE AT LOWER TEMPERATURE SETTINGS

The chromed surface transfers heat more efficiently where you want it - to the food. Heat is maintained in the griddle plate. You can cook at lower temperatures, faster with less shrinkage, and control caramelization of food better than conventional griddles.

#### NO FLAVOR TRANSFER

The smooth chrome surface keeps flavors and food particles from being trapped as they are in steel plate griddles. The surface virtually eliminates flavor migration.

#### FAR EASIER CLEANUP THAN CONVENTIONAL STEEL PLATE GRIDDLES

To clean the chrome surface simply scrape the griddle with the scraper, wash with cold water and a palmetto brush and polish with a damp cloth and cleanser. It's quick and easy and takes **approximately 40% less time** to clean than conventional steel plates. Result is tremendous labor savings and higher employee morale.

#### LOWER AIR CONDITIONING EXPENSES

The heat transmission from the griddle surface into the air around the griddle is less than 10% of a conventional "steel plate griddle". That means a lot less heat into the kitchen and happier employees.

#### LOWER ENERGY COSTS

In an independent research study commissioned by a major utility, it was found that chromed griddles **reduced energy use by 30%**. That converts to savings of about **\$400.00 per year** on the operation of a 3' griddle in average use.

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