

FEATURES	MagiCater High Performance Gas Grills										Charcoal Grills	
	LPAGA		Self Contained Gas Grills		LPG		Fixed Fuel Gas Grills		CE [†] Gas Grills		CG	
	LPAGA 30	LPAGA 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				
Outdoor use only	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						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						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	
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
Cooking Tools	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
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				
Removable Side Shelf (Use with Trim Kit Option)	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		
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)	62½"(158)	64½"(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



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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**



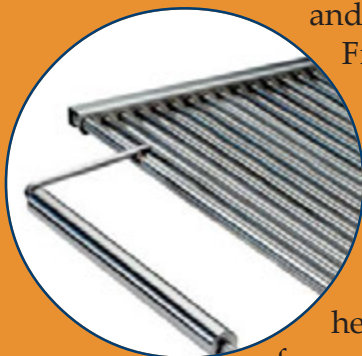
Model LPAGA60-SS
Shown with options of 30" steam support, 2 pan set, side shelf 30", hood, all stainless steel and spark ignitor. (tank cart constructed of aluminized steel)

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 cleanup easier. Hard-chrome rods are held in place by a thick-walled stainless steel frame to resist warping and cracking.

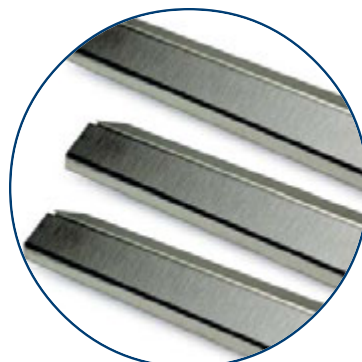


STAYLIT PILOT SYSTEM

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

STAINLESS STEEL RADIANTS

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

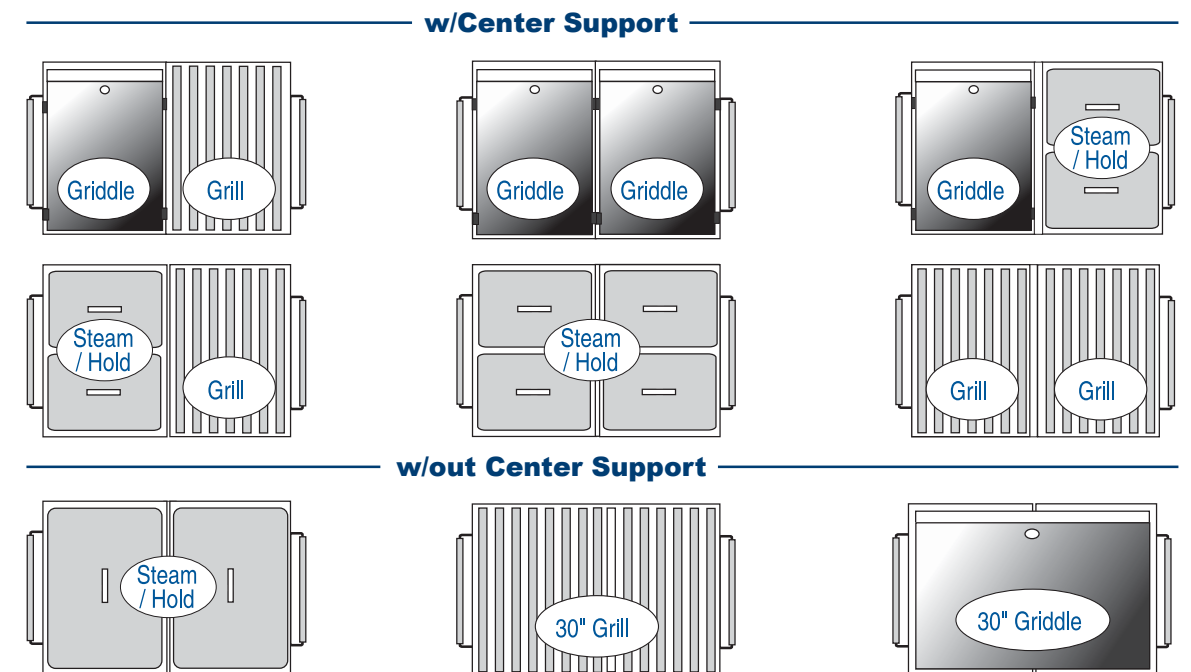


MagiCater OPTIONS

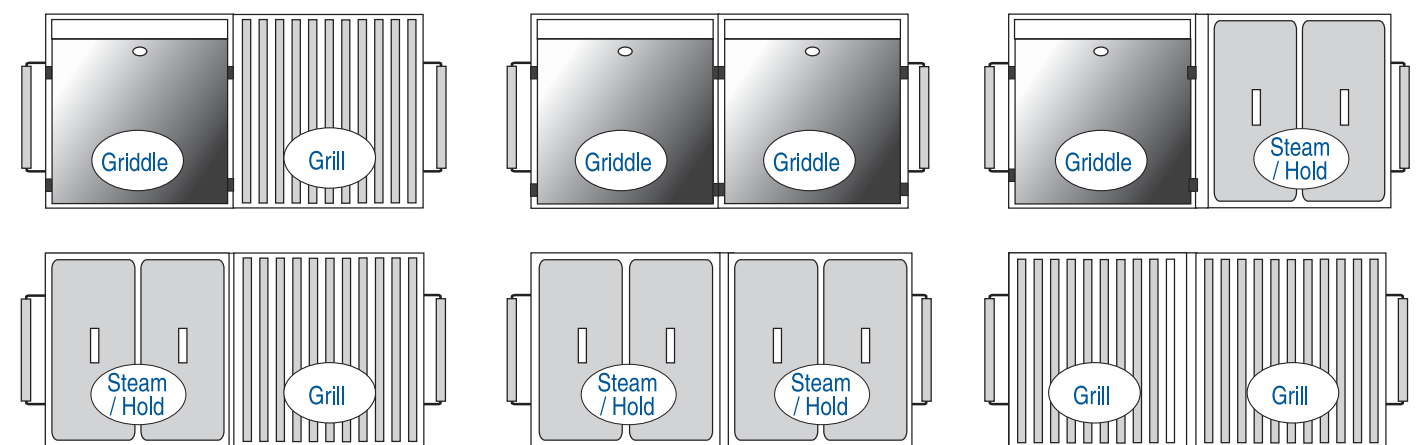
Valid Combinations

- ◆ NO TOOLS required for on-site set up of high performance options
- ◆ Options work on either side of the 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

EASY TO TRANSPORT

MODULAR DESIGN

Quickly disassembles for easy cleaning and transportation.



WATER TUBS

By adding water to the lower tubs you will reduce the smoke and flare-up. This will also keep your food moist, during the cooking process.



Model LPAGA-30
Shown with the following options: one 15" hood, steamer support, pans, side shelf and split top grid. NSF, CSA and AGA approved.

SPARK IGNITION SYSTEM

Self contained spark ignition system makes it easier than ever to start your MagiCater grill. Included with the optional all stainless steel package.



SNAP-IN LEG SYSTEM

Easily removable legs/casters with the press for 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.
Shown with optional side tank brackets.



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
- ◆ Water Tubs
- ◆ NSF Approved

STANDARD FEATURES

Same as LPG model listed above PLUS:

- ◆ Stainless Steel Finish
- ◆ Heavy Duty Top Grids
- ◆ 40 lb. Horizontal Propane Tank(s)
- ◆ Removable Tank Cart System
- ◆ NSF & AGA/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
- ◆ 8" Front Service Shelf
- ◆ Chrome Top Grids
- ◆ Stainless Steel Radiants
- ◆ Separate Burner/Control Every 7"
- ◆ Water Tubs
- ◆ NSF & AGA/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 saute' 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.