



MKG36 Shown with optional Stand

MODELS

MKG24 60Kbtu/hr (17.6 kW) (63 MJ)

MKG36 90Kbtu/hr (26.4 kW) (95 MJ)

MKG48 120Kbtu/hr (35.1 kW) (127 MJ)

MKG60 150Kbtu/hr (43.9 kW) (158 MJ)

STANDARD FEATURES

- 1" (2.5 cm) thick polished griddle plate
- Large 3.75 gallon grease box
- Grease box splash zone compartment
- Wide 3.5" (8.9 cm) spatula wide front grease trough with fully welded grease chute
- Tapered splash back
- Double walled stainless sides
- Snap action thermostat with piezo spark ignitor
- Safety pilot with flame loss shutoff
- Gas regulator and shutoff are factory installed and recessed for close wall installation
- 15,000 BTU/hr burner for every 6", thermostatically controlled every 12".
- Side skirting fully welded around plate perimeter
- Extra smooth 11 ga. skirt finish for ease of cleaning
- Solid panel cabinet base for flush mount capability
- Easy to remove cabinet back for easy cleaning
- No exposed fasteners allowing easy cleanup
- All stainless steel independent venturi style burners

Model MKG Gas Griddle 24", 36", 48", and 60"

OPTIONS & ACCESSORIES

- LaPlancha Thermostat*
- Matchless 24VAC ignition system with electric thermostat* or solid state thermostat
- Chrome griddle plate (includes scraper, spatula, Palmetto brush, 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" shelf
- Towel bar with or without service shelf
- 48" gas hose with quick disconnect
- NSF approved, Stainless steel griddle stand with legs
- Stand with optional casters

*Not available on CE models

CONTROLS

- Snap Action Thermostat maintains temperature between 200°F and 450°F.
- Optional: LaPlancha Thermostat maintains temperature between 300°F and 625°F.
- Both are combined with a recessed piezo spark ignitor for easy push button ignition to light the pilot.
- Optional: Upgraded controls including matchless ignition which automatically lights the pilot when the power is turned on. Pilot ready lights and power switches are recessed. Heat on indicator light.
 - Option 1: Electric Thermostat maintains temperature between 200°F and 550°F.
 - Option 2: Solid State Thermostat maintains temperature between 150°F and 550°F.
- All temperature probes are embedded into the plate for faster response time and more accurate surface temperatures.
- All pilots have a flame loss safety shutoff. One pilot operates up to two thermostat cook zones

CERTIFICATIONS



Project _____

Item No. _____

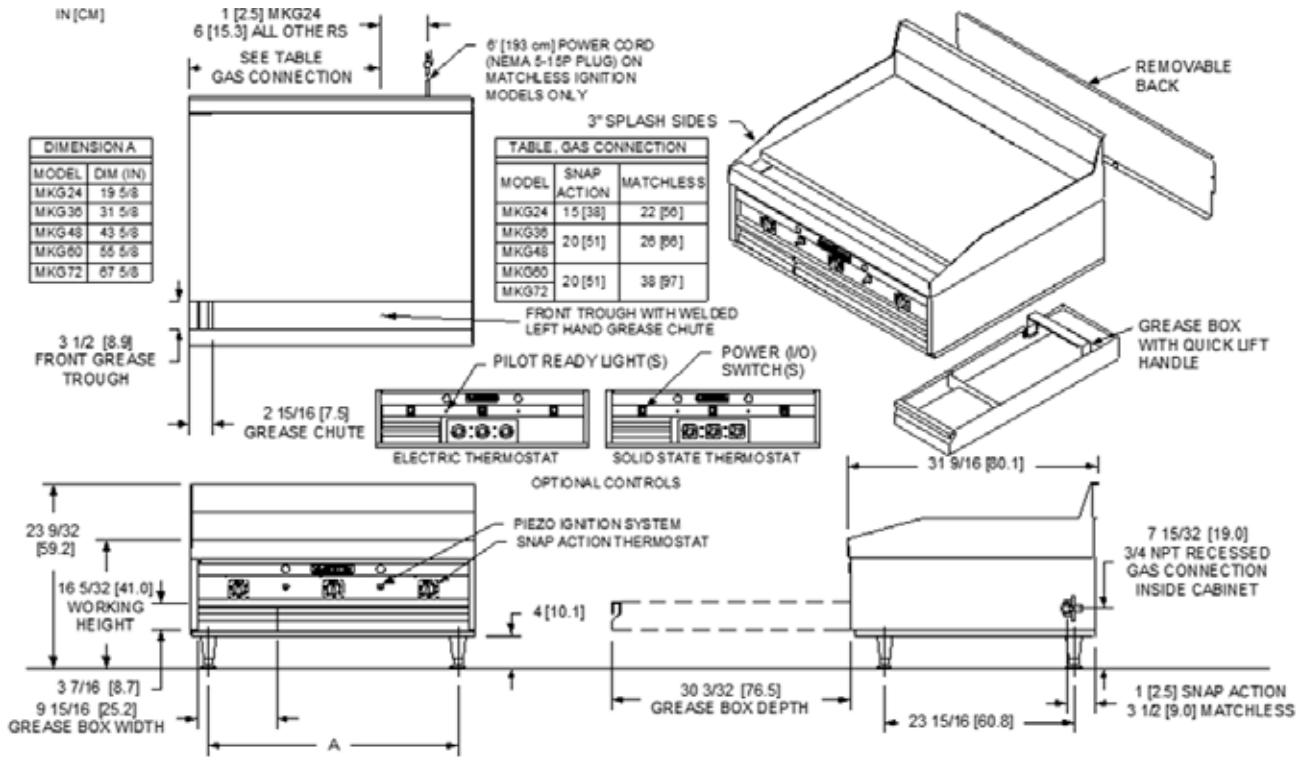
Quantity _____

MagiKitch'n

265 Hobson St., Smithville, TN 37166

P: 800-264-7827 | F: 314-781-5445 | W: magikitchn.com | Rev-12 8/20

Model MKG Gas Griddle 24", 36", 48", and 60"



INDIVIDUAL GRIDDLE SPECIFICATIONS

Model	Cooking Area	Control #	Width	Grease Box	Gas Input Rate / Hr	Burner Pressure Nat
MKG24	24 x 23-3/4 in (61x 60cm)	2	24" (61cm)	Left	60,000 BTUs (17.6 kW)(63 MJ)	4" W.C. (10 mbars / 1 kPa)
MKG36	24 x 35-3/4 in (61x 90cm)	3	36" (91cm)	Left	90,000 BTUs (26.4 kW)(95 MJ)	
MKG48	24 x 47-3/4 in (61x 121cm)	4	48" (122cm)	Left	120,000 BTUs (35.1 kW)(127 MJ)	Burner Pressure LP
MKG60	24 x 59-3/4 in (61x 151cm)	5	60" (152cm)	Left	150,000 BTUs (43.9 kW)(158 MJ)	10" W.C. (25 mbars / 2.5 kPa)

GRIDDLE SYSTEM SHIPPING INFORMATION (Approximate)

Unit ⁽¹⁾	Shipping Weight	Shipping Crate Size L x W x H	Shipping Cube
MKG24 Griddle	370 Lbs (159kg)	42 x 23 x 38 in (107 x 92 x 92 cm)	31.5ft ³ . (0.9m ³)
MKG36 Griddle	520 Lbs (236kg)	52 x 45 x 42 in (132 x 114 x 107 cm)	59.9 ft ³ . (1.6 m ³)
MKG48 Griddle	640 Lbs (290kg)	52 x 45 x 42 in (132 x 114 x 107 cm)	59.9 ft ³ . (1.6 m ³)
MKG60 Griddle	750 Lbs (340kg)	75 x 45 x 40 in (190 x 114 x 102 cm)	78.1ft ³ . (2.2m ³)

⁽¹⁾MKG Griddle and Stands are shipped separately (consult factory for shipments with equipment stands)

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS ⁽³⁾					
	Natural Gas	LP Gas	Amps	MKG24	MKG36	MKG48	MKG60	MKG72
Supply Pressure ⁽²⁾	7 - 14" W.C. (17.4 mbars/ 1.75 kPa)	12 - 14" W.C. (29.9 mbars/ 2.99 kPa)	115V 50/60Hz	0.44	0.66	0.88	1.10	1.32

⁽²⁾ Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

⁽³⁾Only required on Griddles with Matchless Ignition with Electric or Solid State Thermostats.

CLEARANCES

Front min.	Bottom min.		Combustible material Non-Combustible material				Griddle Flue Area
30-1/8" (76.5 cm)	0"		Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from
		NON-CE	2" (5.1cm)	6" (15.2cm)	0"	6" (15.2cm)	flowing into hood or install vent hood drains
		CE	6" (15.2cm)	6" (15.2cm)	0"	6" (15.2cm)	over the flue.

SHORT FORM SPECIFICATION

Provide MagiKitch'n gas fired griddle. Griddle shall be a single 1" thick steel griddle top unit with no debris tapered splash back. Smooth 11 ga. sides with 3-1/2" (8.9cm) wide fully welded front grease trough and chute. Large 3.75gal (14ltr) grease box with quick lift handle. Stainless steel double panel sides and cabinet base. Factory installed gas regulator and shutoff with safety pilot for flame loss shut off protection. Individual thermostat shall be mounted every 12 inches with probes plate embedded. Provide Options & Accessories as follows:

MagiKitch'n

265 Hobson St., Smithville, TN 37166

P: 800-264-7827 | F: 314-781-5445 | W: magikitchn.com | Rev-12 8/20

We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.