



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



MKG36 Shown with optional Stand

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

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

CERTIFICATIONS



Project _____

Item No. _____

Quantity _____

MagiKitch'n

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