

SERIES 600
CONVERTIBLE CHARBROILER




QUALITY, PERFORMANCE, DURABILITY

MagiKitch'n®

A Middleby Company

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SERIES 600 CONVERTIBLE CHARBROILER



6" Stainless Front Shelf with Towel Bar, Standard

Patented, Easy Tile top grid controls grease and flare-up. 70% of the grease runs into the front trough.

Welded stainless steel drip trough directs grease into the grease collection box.

Stainless steel outer panels over fully insulated double-wall outer construction reduces side and bottom temperatures.

Double-wall, ventilated heat shields over manifold keep knobs and valves cool for long life.

Heavy-gauge, stainless steel water tubs are standard. Water tubs extend out 5" for easy one-handed filling.

Seamless stainless sides and back for easy clean up.

Fully insulated lower storage area - standard on all floor models

Water tubs and grease collection box are removable for easy cleaning.

HEAVY-DUTY, FREE-FLOATING 1/2" STEEL RODS allow for expansion and contraction from intense heat. Sear food fast, providing distinct brand marks for great taste and presentation. Thick walled steel frame resists warping and cracking for long life.

TAME THE FLAME - Round rods help control grease and flare-ups. In the tilt position, 70% of grease is gravity drained into the grease collection box.

STICK RESISTANT SURFACE - Round rods will not press into your food which results in improved branding with less sticking or tearing. Optional hard-chrome-plated steel rods further help prevent food from sticking and make cleanup easier.

EASIER TO CLEAN - Steel rods are non-porous, reducing carbon-build up.

GRATE OPTIONS:

"SCROUND" RODS - Square on the top and round on the bottom, this unique design provides a more defined grill mark. In addition to providing an easier release, scround rods provide very defined brand marks for signature charbroiling.

HEAVY CAST-IRON, REVERSIBLE GRATES - Cast iron grates are available in standard spacing (5/16") and fish spacing (3/16"). Both sizes are reversible to provide a standard or thin brand by simply flipping over. Cast iron grates can also be set in one of three tilt positions to provide gravity draining of grease to the front trough.

NEW Cast Iron Diamond Grates - Provide appealing diamond shaped brand marks without product rotation

GRATE MENU FLEXIBILITY - Let MagiKitch'n custom build a top grid to fit your menu! Order the top grid with scround, round, hard-chrome steel, or plain steel rods; or any combination of rods.

GRATE SPACE

Standard rod spacing (5/16") works well for all-around cooking. "Fish" spacing (3/16") offers added support for delicate products.



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COOK 3 WAYS WITH SERIES 600

Build your Series 600 with one of these three options, or convert in the field. Any Series 600 charbroiler can easily be converted without tools, from Stainless Radiant to Cast Radiant or Ceramic coal in less than 15 minutes.



Standard Stainless Steel
Burner Radiants



Optional Cast Iron
Burner Radiants



Optional Ceramic Coal on
Stainless Steel Coal Screen

FOUR BASE MODELS TO CHOOSE FROM:



34" High Floor Model With Cabinet Base

- Available sizes: 24, 30, 36, 48, 60 and 72" widths.
- Stainless steel unit, 6" service shelf with towel bar, water tubs and scraper.
- 15,000 BTU/Burner.
- Lower rack available for use as cheese melter.
- 6" legs standard. Optional casters available.



17" High Counter Model

- Available sizes: 24, 30, 36, 48, 60 and 72" widths.
- Stainless steel unit, 6" service shelf with towel bar, water tubs and scraper.
- 15,000 BTU/Burner.
- Lower rack available for use as cheese melter.
- Optional 4" legs. (casters not available). Legs not required with equipment stand.
- Can be flush mounted on refrigerated equipment stand.
- Equipment stands available.



13" High Counter Model - APM Low Profile Series

- Available sizes: 24, 30, 36, 48, 60 and 72" widths.
- Stainless steel sides, front, 6" service shelf with towel bar and scraper.
- 15,000 BTU/Burner.
- Crumb tray.
- Smoker box not available.
- Optional 4" legs. (casters not available). Legs not required with equipment stand.
- Can be flush mounted on refrigerated equipment stand.
- Equipment stands available.



13" High Counter Model - APL Low Profile Series with Legs

- Available sizes: 24, 30, 36, 48, 60 and 72" widths.
- Stainless steel sides, front, 6" service shelf with towel bar and scraper.
- 15,000 BTU/Burner.
- Suspended crumb trays and grease box with handles.
- Smoker box not available.
- 4" adjustable legs installed. (flush mount not available)

OPTIONS AND ACCESSORIES



LOWER RACK optional for the CM and FM Series 600



High Output Burner
Cook with the standard 15,000 BTU burner, or add the 20,000 BTU burner for more cooking power!



Rear back shelf used to keep food warm.

- Fajita style also available.
- NSF approved, all stainless steel frame.



Custom made scraper to fit the shape of the top grids.

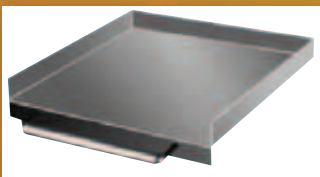


FAJITA STYLE TOP GRID

- Heat 10 to 15 pans or platters in only 7" of broiling space.
- Can accommodate 7" & 10" pans



Custom Front Shelf Options
Improve work flow in your kitchen by customizing your grill with special cut-outs for condiment pans, sauces and marinades. Or add an NSF approved cutting board.



MAGIGRIDDLE Option 1/4" steel surface has 2" high flanges to act as splash guards.



EQUIPMENT STANDS

- NSF approved stands are constructed from heavy gauge stainless steel.
- Available with casters.
- Stands available for APM, APL, & CM models.
- APM stand is 24" high for 36" working height.
- CM stand is 21" high for 36" working height.



Smoker Box Option Provides smoke flavor to food while cooking with gas. The optional smoker box provides controlled cooking that uses less wood than traditional methods. Available on FM and CM models only.