



Project _____

Item No. _____

Quantity _____

Model MKGD Gas Griddle 24", 36", 48", 60" and 72"



MKGD36 SHOWN

STANDARD FEATURES

- 1" (2.5 cm) thick polished griddle plate
- Full length grease box (two on 72" model)
- Front grease trough, fully welded grease chute
- Tapered splash back
- Double walled stainless sides
- Snap action thermostat with piezo spark ignitor
- Safety pilot with flame loss shutoff
- 18,000 BTU/hr burner for every 6", thermostatically controlled every 12".
- Gas regulator and shut off factory installed
- 4" legs (can be removed for flush mounting)

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- ☐ 24 VAC Matchless ignition system with
 - ☐ Electric Thermostat
 - ☐ Solid state Thermostat
- ☐ Chrome griddle plate (includes scraper, spatula, Palmetto brush, and MagiKitch'n griddle cleaner)
- ☐ Griddle plate with Left and Front grease trough
- ☐ 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
- ☐ Cutting board for 10" or 12" shelf (specify length)
- ☐ Gas hose with quick disconnect
- ☐ NSF approved, Stainless steel griddle stand supplied with joining kit and legs
 - ☐ Stand with optional casters
- ☐ Prison Security Package

STANDARD SPECIFICATIONS CONSTRUCTION

- Heavy 1" (2.5 cm) thick polished griddle plate
 - *Optional:* Chrome plated top with mirror finish
- Side skirting fully welded around plate perimeter
- Extra smooth 11 Ga. skirt finish for ease of cleaning
- Tapered splash back with no debris contour
- Wide 3-1/2" (8.9 cm) spatula wide front grease trough
- Grease chute is fully welded to stop grease migration
- Full length grease box with quick lift handle
- Grease box splash zone compartment
- Double walled and reinforced stainless steel sides
- 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
- Gas regulator and shutoff are factory installed and recessed for close wall installation

MODELS

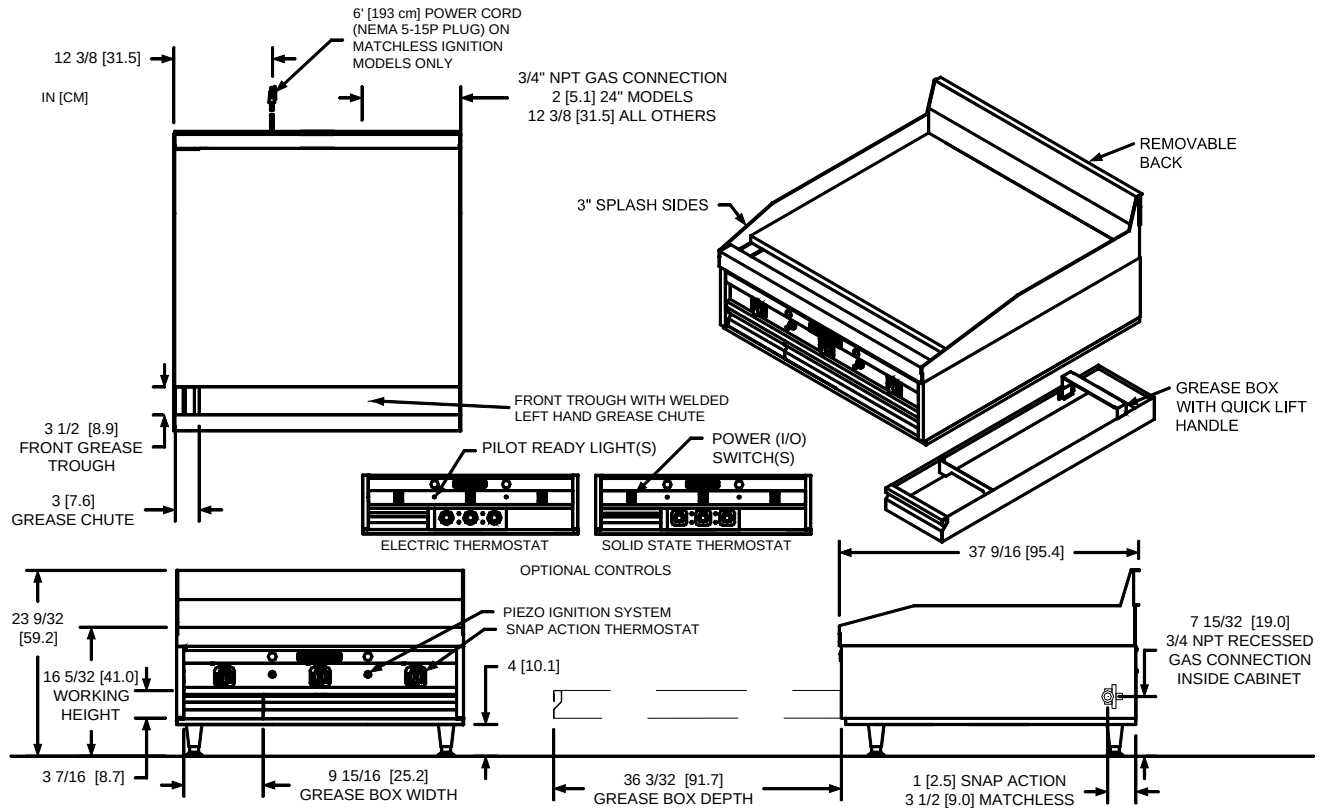
- ☐ **MKGD24** 72Kbtu/hr (21.1 kW) (63 MJ)
- ☐ **MKGD36** 108Kbtu/hr (31.7 kW) (95 MJ)
- ☐ **MKGD48** 144Kbtu/hr (42.2 kW) (127 MJ)
- ☐ **MKGD60** 180Kbtu/hr (52.7 kW) (158 MJ)
- ☐ **MKGD72** 216Kbtu/hr (63.3 kW) (190 MJ)

CONTROLS

- Snap Action thermostat maintains temperature between 200°F and 450°F, combined with a recessed Piezo spark igniter for easy push button ignition to light the pilot
- *Optional:* Upgraded controls includes 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



Model MKGD Gas Griddle 24". 36". 48". 60" and 72"



INDIVIDUAL GRIDDLE SPECIFICATIONS

Model	Cooking Area	Control #	Width	Grease Box	Gas Input Rate / Hr	Burner Pressure Nat
MKGD24	30 x 23-3/4 in (61x 60cm)	2	24" (61cm)	Left	72,000 BTUs (21.1 kW)(76 MJ)	4" W.C. (10 mbars / 1 kPa)
MKGD36	30 x 35-3/4 in (61x 90cm)	3	36" (91cm)	Left	108,000 BTUs (31.7 kW)(114 MJ)	
MKGD48	30 x 47-3/4 in (61x 121cm)	4	48" (122cm)	Left	144,000 BTUs (42.2 kW)(152 MJ)	Burner Pressure LP
MKGD60	30 x 59-3/4 in (61x 151cm)	5	60" (152cm)	Left	180,000 BTUs (52.7 kW)(190 MJ)	10 " W.C. (25 mbars / 2.5 kPa)
MKGD72	30 x 71-3/4 in (61x 182cm)	6	72" (183cm)	Left & Right	216,000 BTUs (63.3 kW)(228 MJ)	

GRIDDLE SYSTEM SHIPPING INFORMATION (Approximate)

Unit ⁽¹⁾	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
MKGD24 Griddle	359 Lbs (163kg)	34 x 43 x 40 in (87 x 109 x 102 cm)	33.8 ft ³ (.96 m ³)
MKGD36 Griddle	565 Lbs (256kg)	34 x 43 x 40 in (87 x 109 x 102 cm)	33.8 ft ³ (.96 m ³)
MKGD48 Griddle	765 Lbs (347 kg)	34 x 55 x 40 in (87 x 140 x 102 cm)	43.3 ft ³ (1.6 m ³)
MKGD60 Griddle	975Lbs (442 kg)	43 x 43 x 74 in (109 x 109 x 188 cm)	79.2ft ³ (2.2m ³)
MKGD72 Griddle	1105 Lbs (501 kg)	43 x 43 x 74 in (109 x 109 x 188 cm)	79.2ft 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 flowing into hood or install vent hood drains over the flue.
		2" (5.1cm)	6" (15.2cm)	0"	6" (15.2cm)	

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. Full length 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:



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Printed in the USA

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