



MagiKitch'n® LPAGA series charbroilers are designed for all your outdoor charbroiling needs—from broiling and grilling to steaming, roasting, and holding—all in a single piece of equipment. These high production charbroilers are available in 30" and 60" widths with four or eight burners. All models come standard with an all-stainless exterior, nickel-chrome-plated top grates, and a crossover pilot tube system for added safety.

Built-in models come with stainless steel, front-mounted work decks, side-removable grease/water pans, and smoke & roast roll-top hoods. These built-in models also include front-removable grease/water pans.

Other options such as griddle plates, steamer systems, and wind/splash guards, are available for added performance.

FEATURES AT A GLANCE OPTIONS & ACCESSORIES

- 20,000 BTUH steel burners every 7" (178 mm)
- 40 lb. LP tank(s) (LP models only)
- Individually operated control valves
- Smoke & roast roll-top hood; (1) 30" (762 mm) or (2) 30" (762 mm) with 60" models
- LP liquid propane or NG natural gas
- Crossover pilot tube system
- Stainless steel radiants
- Heavy-duty, nickel-chrome-plated top grates
- 8" (203 mm) stainless steel, front-mounted work deck
- Stainless steel exterior
- Slide-removable water/grease pans
- Pressure regulator
- One-year limited warranty
- 11" (279 mm) wide removable griddle plate
- Wind/splash guards; 30" (762mm) (Can not be used with the Roll-Top Hoods)
- Steamer system; 15" (381 mm) wide (pans not included)
- 40lb. LP Tanks - Additional
- Gas manifold on left or right side - For 30" models

CERTIFICATIONS



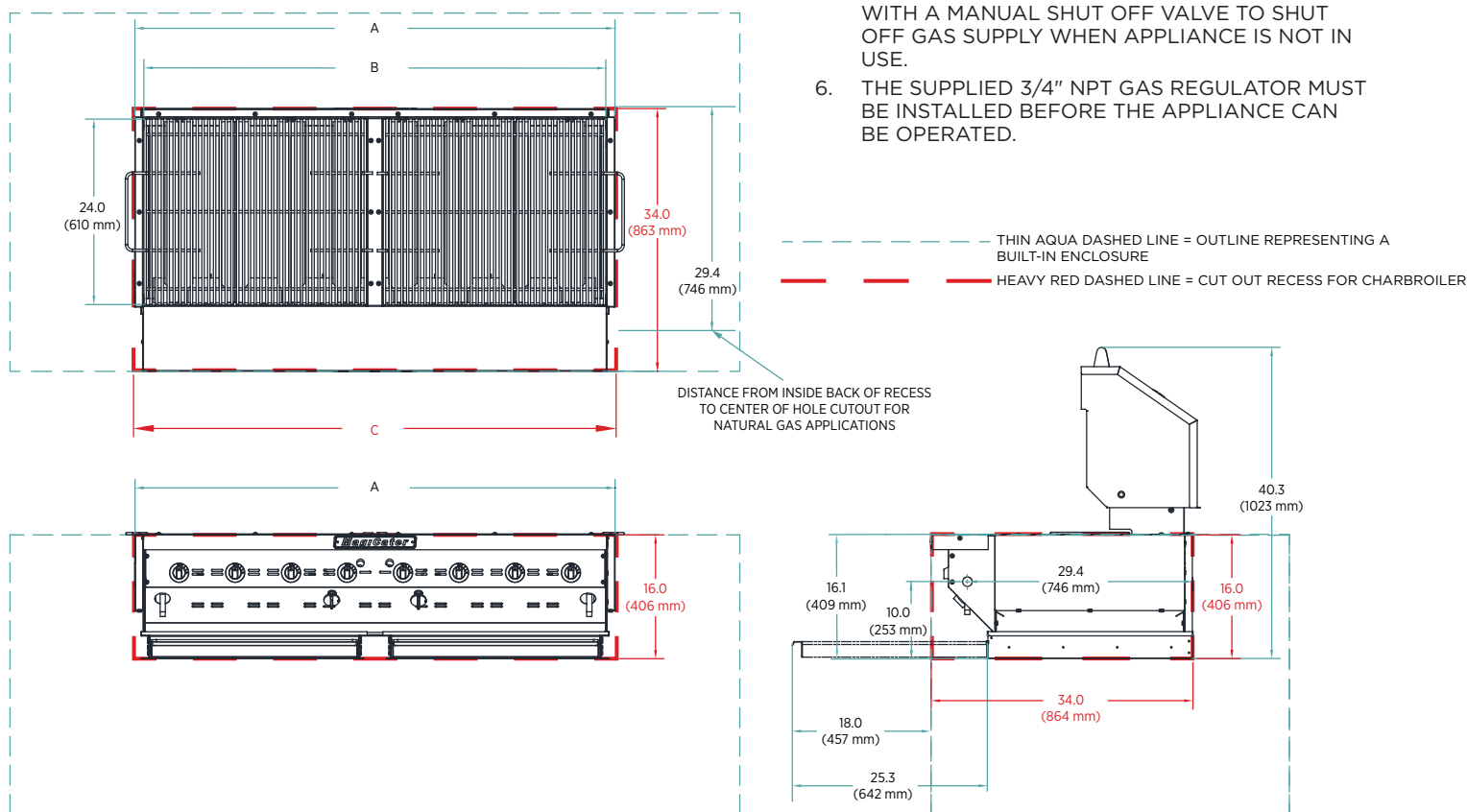
GAS CONNECTIONS

Model #	Gas	Connection	# of Connections
LPAGA-30	LP	3/8" NPT	1
LPAGA-60	LP	3/8" NPT	2
LPAGA-30	NAT	3/4" NPT	1
LPAGA-60	NAT	3/4" NPT	1

NOTES:

1. APPLIANCE ENCLOSURE IS TO BE MADE FROM NON-COMBUSTIBLE MATERIALS ONLY.
2. APPLIANCE IS INTENDED FOR OUTDOOR USE ONLY, AND NOT TO BE INSTALLED UNDER A CANOPY, HOOD, OR OTHER TYPE COVERING.
3. DO NOT STORE COMBUSTIBLE MATERIALS IN ANY STORAGE AREAS PROVIDED UNDER OR AROUND THE APPLIANCE.
4. THE GAS REGULATOR(S) MUST BE ACCESSIBLE FROM THE FRONT.
5. THE INLET GAS SUPPLY MUST BE EQUIPPED WITH A MANUAL SHUT OFF VALVE TO SHUT OFF GAS SUPPLY WHEN APPLIANCE IS NOT IN USE.
6. THE SUPPLIED 3/4" NPT GAS REGULATOR MUST BE INSTALLED BEFORE THE APPLIANCE CAN BE OPERATED.

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	BTU	KW	Grates	Burners	Broiling Area	Overall Dim ("A" x Height x Depth)	Recessed Cutout Dim ("C" x Height x Depth)	Cubic Feet	Cubic Meters	Ship Wt.
LPAGA-30	80,000	23.44	1	4	29" x 24" (736 x 610)	31.2" x 36" x 34.0" (787 x 915 x 864)	31.5" x 16" x 34" (800 x 406 x 864)	10.8	.30	300 (136kg)
LPAGA-60	160,000	46.88	2	8	58" x 24" (1473 x 610)	62.2" x 36" x 34.0" (1575 x 915 x 864)	62.5" x 16" x 34" (1574 x 406 x 864)	20.8	.58	500 (227kg)

Freight Class: 70
FOB: 37166

MagiKitch'n reserves the right to modify specifications or discontinue models without incurring obligation.
Dimensions nominal.

2M-Z25366 REV - (12-23)