

# MagiKitch'n®

## Model APM-RMB/SMB 600 Series Low Profile Counter Radiant or Ceramic Coal Gas Charbroiler



### OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Cooking Mode Conversion Kits
  - Ceramic Coal mode (from RMB to SMB)
  - SS Radiant mode (from SMB to RMB)
  - Cast Iron Radiants
- Round Rod Top Grid
  - Fish spacing
- MagiKrome Top Grids
  - Standard spacing       Fish spacing
- Scround Rod Top Grids
  - Standard spacing       Fish spacing
- 6" Cast Iron Top Grids (3 independent adjustable positions with reversible wide and thin marking)
  - Standard spacing       Fish spacing
- Service Shelf with towel bar
  - Low profile                       8" (20.3 cm)
  - 10" (25.4 cm)                   12" (30.5 cm)
  - Supply shelf without towel bar
- Pan Cutouts in Service Shelf (specify with order)
- Divider for Pan cutouts
- Cutting Boards (10" or 12" shelves only)
- Fajita Rack Inserts
- MagiGriddle (Replaces top grid)
- Safety Pilot (supervised pilot system, see gas installation requirements)
- Quick Disconnect gas hose and lanyard kit
- Back Shelf
- Slip On Covers
- Side and Back Extensions (N/A with back shelf)
- 4" adjustable legs
- Equipment Stand

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### APPLICATION

The Model APM-RMB/SMB 600 Series is a Low Profile counter high production charbroiler for space saving installation on work tables, counter or on properly insulated refrigerated / freezer bases. Many options and accessories are available to tailor your charbroiler to match your menu selection and operational needs in the kitchen. This series is also available in a High Gas Output model for higher temperatures for heavy production restaurants.

### MODELS

<input type="checkbox"/> <b>APM-RMB-6xx-x</b> (Radiant Model)	<input type="checkbox"/> <b>APM-SMB-6xx-x</b> (Ceramic Coal Model)
<b>Model Size Width and Gas Btu Output Rate</b>	
<b>Standard Output**</b>	<b>(H) High Output</b>
<input type="checkbox"/> <b>624</b> 60Kbtu/hr	<input type="checkbox"/> <b>624-H</b> 80Kbtu/hr
<input type="checkbox"/> <b>630</b> 90Kbtu/hr	<input type="checkbox"/> <b>630-H</b> 120Kbtu/hr
<input type="checkbox"/> <b>636</b> 105Kbtu/hr	<input type="checkbox"/> <b>636-H</b> 140Kbtu/hr
<input type="checkbox"/> <b>648</b> 150Kbtu/hr	<input type="checkbox"/> <b>648-H</b> 200Kbtu/hr
<input type="checkbox"/> <b>660</b> 195Kbtu/hr	<input type="checkbox"/> <b>660-H</b> 260Kbtu/hr
<input type="checkbox"/> <b>672</b> 240Kbtu/hr	<input type="checkbox"/> <b>672-H</b> 320Kbtu/hr

### STANDARD FEATURES & ACCESSORIES

- **APM-RMB-600** - V-shaped radiant for each burner
- **APM-SMB-600** - Ceramic coal screen
- Free floating top grid ½" (1.3 cm) steel rods allows expansion and contraction without warping
- E-Z Tilt top grid drains grease into front trough
- Round top grid with standard spacing with quick lift handle
- Convertible Radiant design to Coal style
- Fully Insulated double walled outer cabinet
- Stainless steel on all four sides
- Suspended crumb trays & grease box with handles
- 6" (15.2 cm) stainless service shelf
- Towel bar for utensil storage
- Runner tube pilot system
- Individual front burner controls for precise regulation
- All stainless steel burners for long life
- Single ¾" gas connection
- Burners are 15Kbtu or optional High output 20Kbtu.
- Top Grid Scraper

### APPROVALS

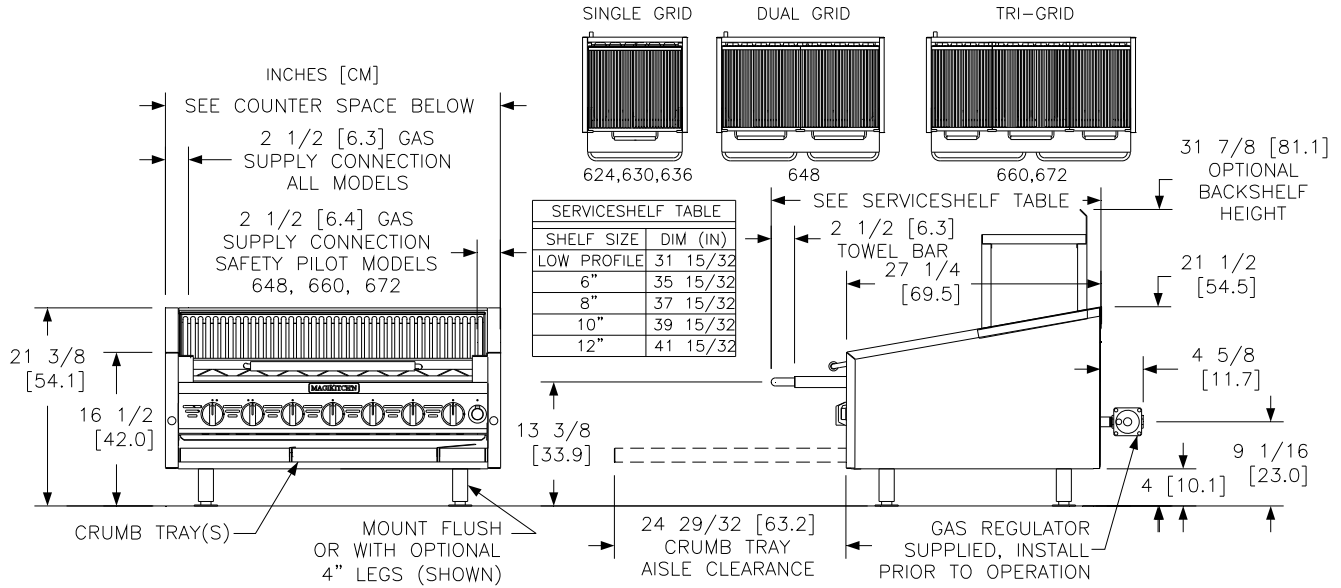
- MEA Approved



Model APM-RMB/SMB 600 Series Low Profile Counter Gas Charbroiler



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### INDIVIDUAL CHARBROILER SPECIFICATIONS

APM Size		624 / 624-H	630 / 630-H	636 / 636-H	648 / 648-H	660 / 660-H	672 / 672-H
Gas BTU/HR	Standard Output	60,000Btu (17.6 kW)	90,000Btu (26.4 kW)	105,000Btu (30.8 kW)	150,000Btu (44.0 kW)	195,000Btu (57.2 kW)	240,000Btu (70 kW)
	(H) High Output	80,000Btu (23.4 kW)	120,000Btu (35.2 kW)	140,000Btu (41.0 kW)	200,000Btu (58.6 kW)	260,000Btu (76.2 kW)	320,000Btu (94.1kW)
Burners		4	6	7	10	13	16
Cooking Area		513 in <sup>2</sup> (3,314 cm <sup>2</sup> )	662 in <sup>2</sup> (4,271 cm <sup>2</sup> )	810 in <sup>2</sup> (5,233 cm <sup>2</sup> )	1107 in <sup>2</sup> (7,145 cm <sup>2</sup> )	1404 in <sup>2</sup> (9,063cm <sup>2</sup> )	1704 in <sup>2</sup> (11,001cm <sup>2</sup> )
Counter Space		24" x 35-1/2" (61 x 90 cm)	30" x 35-1/2" (76 x 90 cm)	36" x 35-1/2" (91 x 90 cm)	48 x 35-1/2" (122 x 90 cm)	60" x 35-1/2" (152 x 90 cm)	72" x 35-1/2" (183 x 90 cm)
Crumb Trays		1	1	1	2	2	3
Top Grids	Floating Steel	1 20 3/4 x 24 3/4" (52.7 x 62.9cm)	1 26 3/4 x 24 3/4" (67.9 x 62.9 cm)	1 32 3/4 x 24 3/4" (83.2 x 62.9 cm)	2 22 3/8 x 24 3/4" (56.8 x 62.9 cm)	1 20 3/4 x 24 3/4" (52.7 x 62.9 cm)	1 24 1/8 x 24 3/4" (61.3 x 62.9 cm)
		<i>Floating Steel grids are standard as round rods with standard spacing, Optional are: MagiKrome Round Rods, Scround Rod with Standard spacing 5/16" ( 0.79cm) or Fish spacing 3/16" (0.48cm)</i>					
	Cast Iron	3	4	5	7	9	11

Cast Iron grids are 6 1/4 x 22 5/8" ( 15.9 x 57.5cm), Reversible with Thick(1/4") and Thin(1/32") Marking. Cast Grids are available in Standard(5/16"), or Fish(3/16") spacing.

### SHIPPING INFORMATION (Approximate) LxWxH

Shipping Weight	305 lbs. (138.3 kg)	330 lbs. (149.9 kg)	380 lbs. (172.3 kg)	465 lbs. (210.9 kg)	595 lbs. (269.8 kg)	675 lbs. (306.2 kg)
Shipping Crate H x W x L	42 x 36 x 36 " (107 x 92 x 92 cm)	52 x 45 x 42 " (132 x114 x107 cm)	52 x 45 x 42 " (132 x 114 x107 cm)	75 x 45 x 42 " (191 x114 x107 cm)	75 x 45 x 42 " (191 x114 x107 cm)	75 x 45 x 42 " (191 x114 x107 cm)
Shipping Cube	31.5 ft <sup>3</sup> (0.9m <sup>3</sup> )	56.9 ft <sup>3</sup> (1.6m <sup>3</sup> )	56.9 ft <sup>3</sup> (1.6m <sup>3</sup> )	82.0 ft <sup>3</sup> (2.3m <sup>3</sup> )	82.0 ft <sup>3</sup> (2.3m <sup>3</sup> )	79.8 ft <sup>3</sup> (2.3m <sup>3</sup> )

### INSTALLATION INFORMATION

GAS PRESSURE REQUIREMENTS			GAS CONNECTION REQUIREMENTS		
	Natural Gas	LP Gas	Models without Safety Pilots		Models with Safety Pilots
Supply Pressure*	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	(1) 3/4" Gas Regulator shipped unattached , (1) 3/4" NPT supply pipe connection		624, 630, 636
Burner Pressure	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)			648, 660, 672
Gas Regulator MUST be installed to broiler gas supply prior to connecting gas line.					

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

### CLEARANCES (Can Not Be Flush Mounted)

Front min	Floor min.	Combustible material		Non-Combustible material		Charbroiler Flue area <small>Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.</small>
30" (76.2 cm)	4" (10.2 cm)	Sides min.	Rear min.	Sides min.	Rear min.	
		6" (15.2 cm)	8" (20.3 cm)	0" (0.0 cm)	0" (0.0 cm)	

### SHORT FORM SPECIFICATION

Provide MagiKitch'n model APM- RMB 6xx radiant or APL-SMB 6xx ceramic coal low profile counter charbroiler. Unit shall be gas heated and shall cook by means of gas burners. Unit shall be double-walled stainless steel construction, and fully insulated on all sides. Provide with independent gas burners. Individual burner controls shall be mounted every 4 to 4-1/2 inches for flexible use. Convertible design allows operator to quickly change from radiant to coal style cooking with an optional conversion kit. Provide Options and Accessories as follows:



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