

COMMERCIAL COOKING APPLIANCES

Model LPAGA & LPCGA

Self-Contained Propane Fueled Outdoor Charbroiler

Use and Care Instructions

Model # _____
Serial # _____
Date: _____

Retain this Manual for future reference



ANSI Z83.11a • CGA 1.8a-1997

MAGIKITCH'N

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1. SAFETY INFORMATION

Safety instructions should be obtained from your local gas supplier and posted in a prominent location near the area of operation. These instructions are to be followed in the event of a gas leak.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

- This unit shall only be operated outdoors.
- This commercial appliance must only be operated by adults.
- The area of operation must be free and clear of all combustible material.
- Never obstruct the flow of combustion and ventilation air into or out of this unit.
- Always lock the caster brakes to prevent movement while the appliance is in use. On the side of the caster, press downward the 'ON' pad to apply the brake and on the 'OFF' pad to release it.
- Allow adequate clearance for air openings into the combustion chamber of this unit.
- Units may be operated with 0" minimum clearance to non-combustible construction in areas that are non-combustible locations. Unit is not approved for installations in combustible constructions.

1. SAFETY INFORMATION (continued)

- Unit intended for mobile, non-permanent installation only. Adequate clearances (minimum of 3') in front of the unit for servicing and proper operation must be maintained. Use only the legs and casters supplied with unit. Do not block the front or sides of unit.
- Check periodically to insure that the burners are fitted properly on the orifices (see burner/orifice inspection figure 9, Page 10), or when there is a performance problem.
- Inspect the flexible gas hose(s) prior to each use. If it is evident that there is excessive abrasion or wear, or the hose is cracked or damaged, it must be replaced before the appliance is put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- **Fuel cylinders used with the tank cart** for this appliance must be constructed and marked in accordance with the specifications for propane cylinders of the U.S. Department of Transportation (DOT), or CAN/CSA B339. Such cylinders must be 40-pound horizontal system type, 12" in diameter and 29" in length, have a shutoff valve and a Type I, QCC1 service outlet connection. They must have a safety relief device that communicates directly with the vapor space of the cylinder. They must have a system arranged to withdraw vapor only in the horizontal position. The tank or cylinder must have a collar to protect the service valve from physical damage. **Do not use vertical tanks in this or any other horizontal tank system.**
- **Fuel cylinders used with the tank rack** for this appliance must be constructed and marked in accordance with the specifications for propane cylinders of the U.S. Department of Transportation (DOT), or CAN/CSA B339. Such cylinders must be 20-pound vertical type, 12" in diameter and 18" in length, have a shutoff valve and a Type I, QCC1 service outlet connection. They must have a safety relief device that communicates directly with the vapor space of the cylinder. They must have a system arranged to withdraw vapor only in the vertical position. The tank or cylinder must have a collar to protect the service valve from physical damage.
- This unit is for outdoor use only, in a well ventilated space! Do not operate this unit in a building, garage or any other enclosed area.
- Propane cylinders must be safely secured during transit and oriented in accordance with instructions and warnings marked on the cylinders.
- Do not allow cylinders to remain in areas of high heat, such as a closed car, trunk, or in direct sunlight. Consult instructions and warnings marked on the cylinders.
- When the unit is not in use, the gas must be shut off at the supply cylinder(s).
- Storage of the appliance indoors is only permissible if the propane cylinders are disconnected and removed from the appliance.
- Propane cylinders must be stored outdoors in a well ventilated area out of the reach of children. Disconnected cylinders must not be stored in a building, garage or any other enclosed area and must have protective dust caps installed over the outlet openings.
- The pressure regulator and gas hose assembly supplied with unit must be used. Use only replacement parts specified by the manufacturer.
- The handling, filling, use, storage and transportation of all sizes of LP gas cylinders must be in accordance with *NFPA 58, Storage and Handling of LP Gases*, or *CAN/CGA B149.2, Propane Gas Installation Code*.

1. SAFETY INFORMATION (continued)

- If your two-stage pressure regulator(s) are furnished with vent shields, they must be in place when the appliance is in use.
- The minimum ambient temperature for proper operation of this appliance is 50°F (10°C).
- Caution: The gas pressure regulator(s) provided with this appliance must be used. The appliance regulator is set for an outlet pressure of 10 inches water column.
- Do not locate this appliance under overhead unprotected combustible surfaces.
- Do not allow dirt or foreign material to get into the gas line connectors when they are not attached to the fuel supply system.
- If the burners or runner tubes fail to light or remain lit, discontinue use of the unit. Shut off the unit and the gas supply and disconnect it. Have the unit checked and serviced, if necessary, before use again.
- If you smell gas, discontinue use of the unit and shut off the gas supply. Have a qualified person determine if there is a gas leak and have it repaired before operating the unit again.
- Propane gas is highly flammable and heavier than air. Treat it with the caution and respect it deserves.
- Surfaces of unit will become hot during normal operation and can cause burns and/or serious injury . Do not touch a hot unit without protective clothing. Allow the unit to cool before cleaning or disassembling.
- Do not use in high wind conditions. High winds may adversely affect burner performance.
- Disconnect gas hoses and unhook the tank cart whenever moving the charbroiler. Careless handling, excess speed or rolling over anything other than smooth terrain could cause equipment damage and/or personal injury.

For installation or maintenance, contact your local dealer or the Authorized Service And Parts (ASAP) network at 1-800-298-1862. Installation or service by other than MagiKitch'n authorized service agencies or personnel may void warranty coverage. Consult the complete ASAP directory included with this manual or call MagiKitch'n Technical Service, at 1-800-258-3708 who will put you in touch with the proper local service organization or make service arrangements for you.

7. OPERATION, LIGHTING and CLEANING

- Assemble unit per installation/assembly instructions.
- Fill water tubs to within ½" of top edges (this will control grease flare-ups, provide for ease of cleaning and keep cooked foods moist). Re-fill tubs with water when they evaporate to within ½" of the bottom of the tubs. Failure to keep water in the water tubs will lead to grease fires and will void the warranty.

Lighting Instructions

- A. Check that the tank cart or side tank racks are securely mounted on the unit.
- B. Open the cooking hood, if so equipped. Turn all the burner knobs and red runner tube knobs clockwise to the 'off' position, and slowly open the gas tank valves.
- C. Push & turn the runner tube knob(s) fully counter-clockwise to the 'on' position. Insert a lit match with the matchstick holder or a gas lighter flame through the oblong hole in the front panel.
- D. Check that the entire runner tube is lit by looking through the sight hole(s) located between the end burner knobs on the front panel. If the runner tube(s) will not light or stay lit, shut off the gas supply and do not use the unit. Wait 5 minutes before attempting to re-light the unit.
- E. After lighting the runner tube(s), open the desired burner valves and observe that the burners light completely from the runner tubes(s).

Warning: If the burners or runner tube(s) fail to light or remain lit, shut off and disconnect the gas supply tank(s) and discontinue use of the unit. Call for service to correct the problem.

NOTE: If the tank valves are not opened very slowly, the excess flow valve in the tank connector fitting (a safety feature) may restrict the flow of gas to the unit resulting in little or no flame at the burners. Should this happen, follow the shutdown instructions and be sure to shut off tanks and remove and re-attach the tank connectors as instructed. This is necessary to re-set a closed excess flow valve. Repeat steps A through E of the lighting instructions. The appliance should now function normally. Failure to follow these guidelines may cause the excess flow valve to restrict gas flow.

Shutdown Instructions

- To shut down the unit, turn all burner and runner tube knobs clockwise to the 'off' position. Close gas tank valve(s), disconnect propane tank(s) and leave them outdoors.

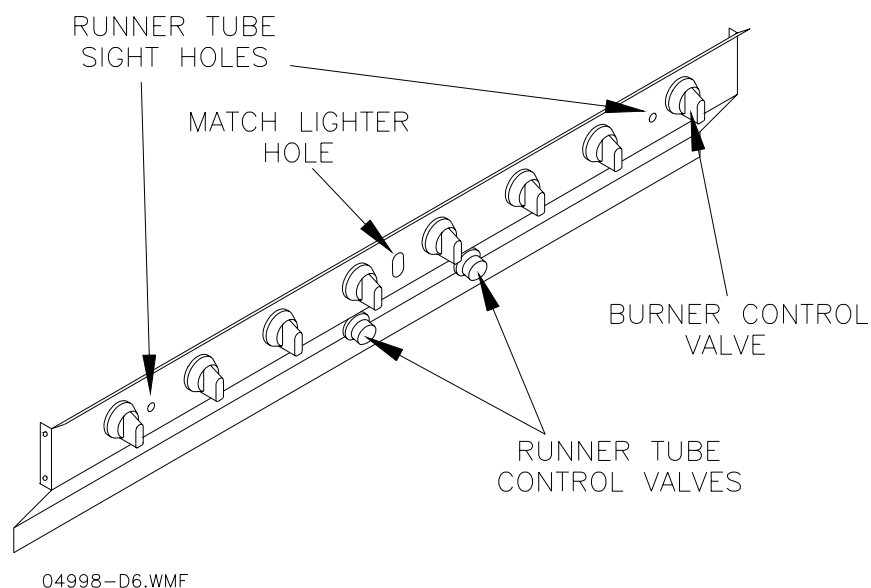


Figure 8

Cleaning the Unit

- Clean the unit regularly after use.
- Cooking Top Grid: After removing from the unit, use warm soapy water and a stiff bristled brush or plastic pad. Cooking grid (top grid) must be removed to steam clean or pressure wash. Do not use steel wool or abrasive pads as they may degrade the metal finish.
- Radiants/Covers: These will need little or no cleaning due to high in-use temperatures. If necessary, clean as for the cooking grid.
- Frame Assembly: Use warm, soapy water and a stiff bristle brush or plastic pad. Be careful not to get water into the burners or runner tubes. Do not pressure wash.
- Water Tubs/Base Assembly: Clean as per top grid.

8. BURNER/ORIFICE INSPECTION

- Remove the service shelf by removing the two screws at the ends (29).
- Slide service shelf forward and then lift it off the unit.
- The front of the burners, the valve bodies, and orifices are now exposed for inspection. Looking down into the unit, compare each assembly with the diagram below (Figure 9) for alignment.
- If the components **ARE NOT** aligned as shown in the diagram, **DISCONTINUE USE** and contact the appliance manufacturer.
- If they appear as in the diagram, carefully replace the service shelf and re-insert and tighten the screws. Your unit is ready for use.

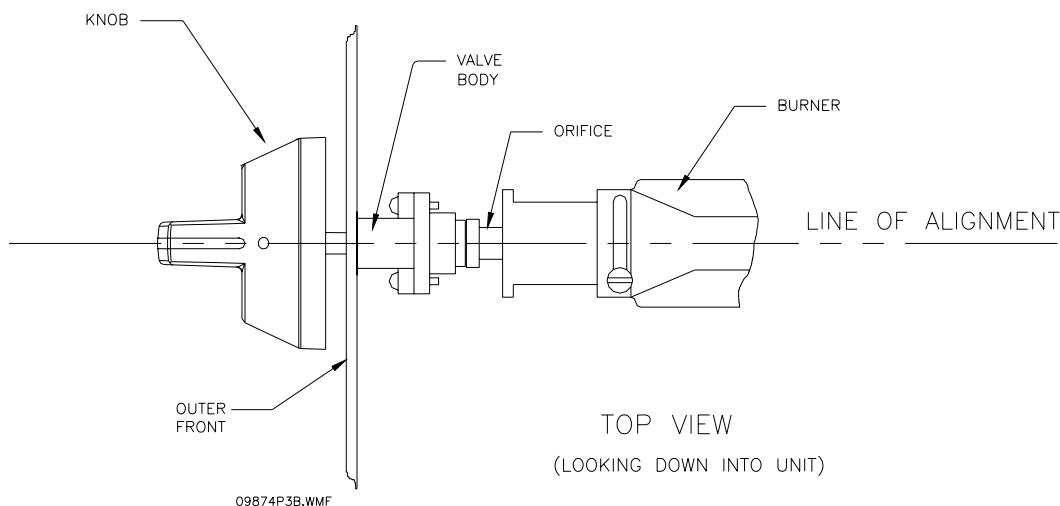


Figure 9