

COMMERCIAL COOKING APPLIANCES

# Model NPG-30 & NPG-60

## Charbroiler

### Fixed Fuel Supply System Natural Gas and Propane Gas Use and Care Instructions

Model # _____
Serial # _____
Date: _____

Retain this Manual for future reference



NSF INTERNATIONAL



ANSI Z83.11a • CGA 1.8a-1997



509 Route 3A  
Bow, NH 03304  
Voice (603) 225-6684  
Toll Free (800) 258-3708  
FAX (603) 225-8472  
WWW.MAGIKITCHN.COM

## TABLE OF CONTENTS

1. Safety Information	1
2. Charbroiler Assembly Instructions	3
3. Installation Instructions	4
4. Assembly Diagram	5
5. Operating, Lighting and Cleaning Instructions	6
6. Charbroiler Illustration and Parts List	7
7. Burner & Orifice Inspection	9
8. Options	9
9. Warranty	11

## 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 appliance may be used outdoors. Indoors, do not operate this unit in a building, garage, or any other enclosed space without adequate approved ventilation.
- 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 appliance.
- Always lock the caster brakes to prevent movement while the appliance is in use. On the side of the caster, press the 'ON' pad downward to apply the brake and the 'OFF' pad to release the brake.
- Allow adequate clearance for air openings into the combustion chamber of this appliance.
- Unit is intended for mobile, non-permanent installation. Adequate clearance (minimum of 3') in front of the unit for servicing and proper operation must be maintained. Use only legs and casters supplied with this unit. Do not block the front or sides of unit.
- Check periodically that the burners are fitted properly on the orifices (see burner & orifice inspection illustration, Figure 3, Page 10), or if there is a performance problem.
- If supplied by a flexible gas line from the fixed (piped) fuel system, inspect it prior to each use. If it is evident that there is excessive abrasion or wear, or the line is damaged, it must be replaced prior to operating the appliance.

## 1. SAFETY INFORMATION (continued)

- When the unit is not in use, the gas supply must be shut off at the main valve.
- Minimum temperature for proper operation of the unit is 50°F (10°C).
- When this unit is in operation, exterior surfaces may be hot enough to cause serious injury.
- Do not locate this appliance under overhead unprotected combustible surfaces.
- For installation in noncombustible location only.
- For use only with the pressure regulator and piping assembly supplied with unit. Use only MagiKitch'n supplied replacement parts.
- If the runner tubes or burners fail to light or remain lit, discontinue use of the unit. Shut off the gas supply and have the unit checked or repaired before use again.
- Do not use in high wind conditions. High winds may adversely affect burner performance.
- If you smell gas, discontinue use of unit and shut off the main gas valve. Have a qualified person determine if there is a gas leak and have it repaired.
- Natural gas is highly flammable. Treat it with the caution and respect it deserves.
- 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. Do not touch a hot unit without protective clothing. Allow the unit to cool before cleaning or disassembling.
- Use caution when moving the charbroiler. Careless handling, excess speed or rolling over anything other than smooth terrain can 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 Customer Service, at 1-800-441-1492, who will put you in touch with the proper local service organization or make service arrangements for you.**

## 2. CHARBROILER ASSEMBLY INSTRUCTIONS

These unassembled parts should be included in your charbroiler package, (Figure 1, Page 5):

<u>Item Number</u>	<u>Description</u>
1	Cooking Grid (s)
2	Radiants Burner Covers
6	Frame Assembly
8	Runner Tube Cover(s)
9	Water Tub(s)
10	Base
24	Legs and Swivel Lock Casters
C	Main Valve and Regulator Assembly

- A. Remove shipping bands from carton.
- B. Remove top of carton.
- C. Remove cooking grids(s), (1) from unit and set aside.
- D. Remove and unwrap any small parts packages that are located inside beneath the cooking grid. **NOTE:** Parts made of stainless steel may be coated with a protective plastic film that must be removed before firing.
- E. Lift frame assembly (6) from carton and set aside.
- F. Lift water tub(s) (9) from carton and set aside.
- G. Lift base (10) from carton and place upside down on ground.
- H. To install the leg & caster assemblies, insert the assemblies (24) into the leg sockets on the base (10) and depress "snap button" on leg. The leg will slide into the socket and will lock into the correct location.
- I. Flip the base over, with the leg & caster assemblies installed, into the upright position. Place the frame assembly (6) on base (10) with the shelf support brackets located in the notches on the front base assembly.
- J. Attach the anchoring means from the unit base to the building structure (See Installation Instructions on page 4).
- K. Place runner tube cover(s) (8) on their brackets to cover the runner tube(s).
- L. Place the radiants (2) on their front and rear support pins over each burner.
- M. Slide water tub(s) (9) into frame assembly (6).
- N. Place cooking grid(s) (1) into frame assembly (6).

### 3. INSTALLATION INSTRUCTIONS

- Units may be installed with 0" minimum clearance from sides and back to non-combustible construction in areas that are non-combustible locations. This unit is not approved for installations in combustible constructions.
- Install the main valve and regulator piping assembly (C in Figure 1).
- This installation must conform to local codes. In the absence of local codes, the installation must conform with *National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1* or the *Propane Installation Code, CAN/CGA-B149.2*, as applicable.
  - A. The appliance and it's individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of ½ psi (3.45 kPa).
  - B. The appliance must be isolated from the gas supply piping system by closing it's individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.45 kPa).
- If required by local codes, the vent line from the gas appliance pressure regulator shall be installed to the outdoors in accordance therewith. In the absence of local codes, the vent line shall be installed in accordance with the *National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1*, or the *Propane Installation Code, CAN/CGA-149.2*, as applicable.
- **For installation with casters:**
  - A. This installation must be made with a connector that complies with the Standard for **Connectors for Movable Gas Appliances, ANSI Z21.69**, or **Connectors for Moveable Gas Appliances, CAN/CGA-6.16**, and a quick-disconnect device that complies with the Standard for **Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41**, or **Quick Disconnect Devices for Use With Gas Fuel, CAN1-6.9**.
  - B. Restraining means to limit the movement of the appliance shall be installed. Limited movement shall not depend on the flexible connectors.
  - C. The restraint (i.e. heavy gauge chain or cable) should be 1000 lb. load test and should be attached to the building by some substantial means such as the use of anchor bolts into concrete, or lag screws into studs on wooden structures. The opposite end of the restraint should be affixed solidly to the base of the unit using the holes located at the corners.
  - D. If disconnection of this restraint becomes necessary at any time, make sure it is reinstalled after the unit is placed in position and before the unit is placed in operation.
- **Leak Testing**
  - A. When the gas plumbing installation is complete, it must be tested for gas leaks before use. Turn all burner control valve(s) to the "off" position. Wet all gas line fittings and connectors with a solution of soapy water (or commercial leak disclosing liquid). Follow the lighting instructions in Section 5 to light the runner tubes only and look for bubbles or foam at any of the joints in the system. If a leak is found, close the main gas valve immediately and call your local dealer, the ASAP agency or .the manufacturer.
  - B. If the gas connections are leak-free, the unit is ready to use. Continue following the lighting instructions in Section 5.

# 4. ASSEMBLY DIAGRAM

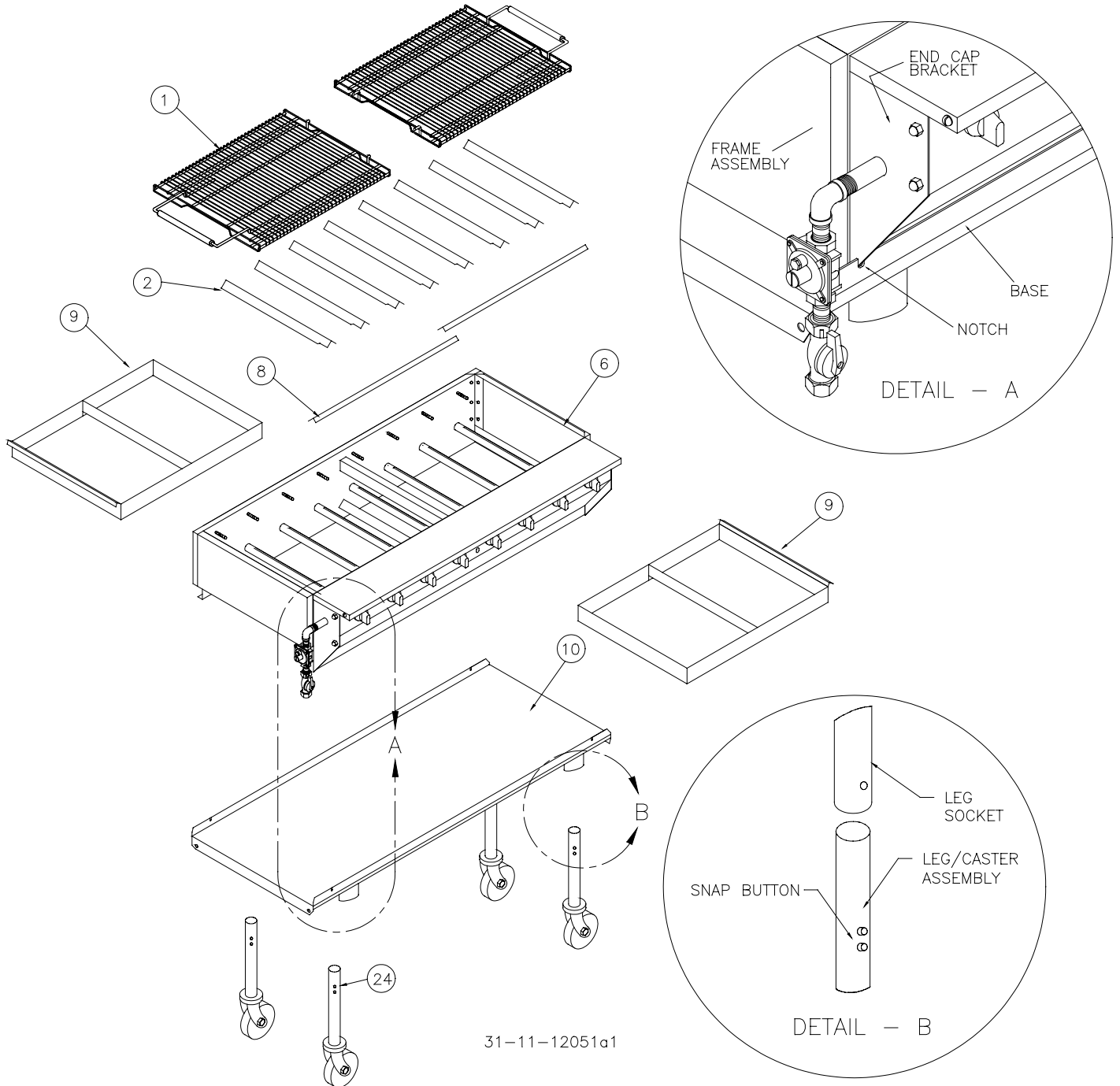


Figure 1

## 5. OPERATION, LIGHTING and CLEANING (Use Figure 2)

- 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. Open the cooking hood, if so equipped. Turn the main gas valve (red knob on the left side) and all the burner knobs clockwise to the 'off' position.
- B. Open the main gas valve and insert a lit match with the matchstick holder or a gas grill lighter flame through the oblong hole in the front panel.
- C. 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.
- D. 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 runner tube(s) or burners fail to light or remain lit, shut off the gas supply and discontinue use of the unit. Call for service to correct the problem.

### Shutdown Instructions

- To shut down the unit, turn the main gas valve (red knob on the left side) clockwise to 'off', and then close all the burner valves.

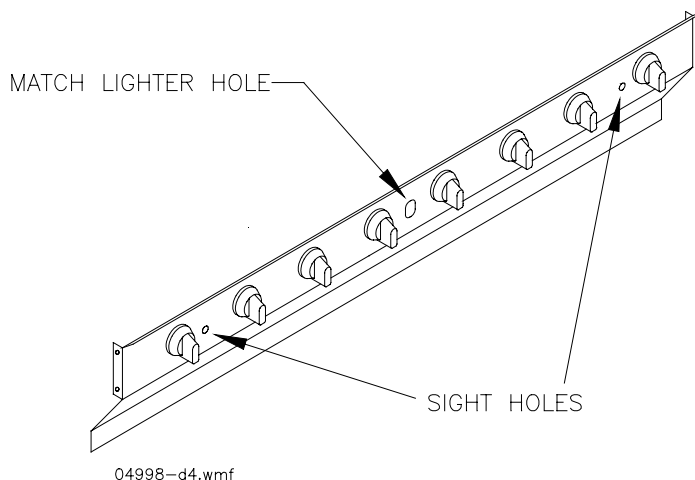


Figure 2

### 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.



# 6. NPG CHARBROILER ILLUSTRATION

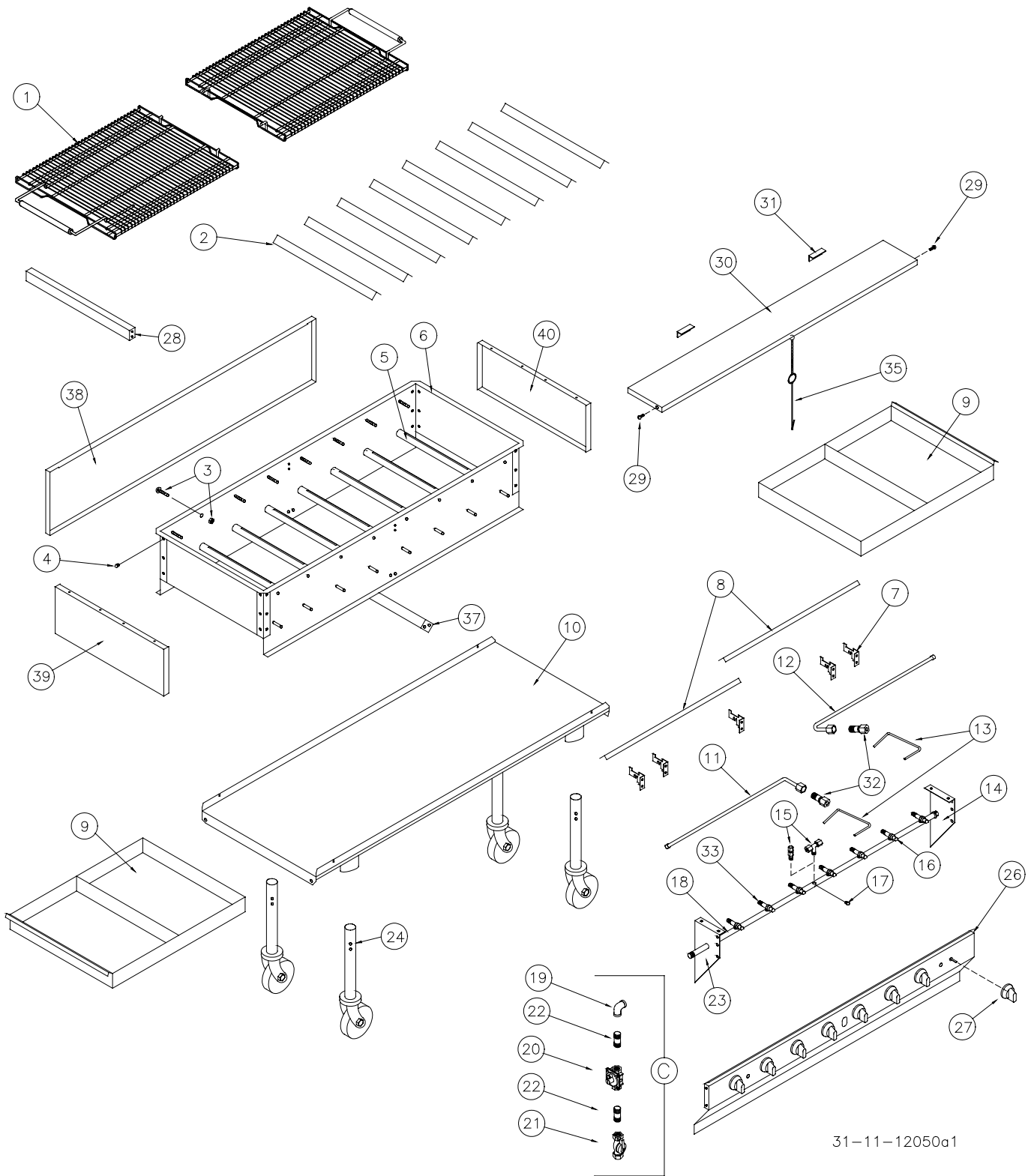


Figure 3

## NPG CHARBROILER PARTS LIST (Continued)

Item #	Description	NPG-60		NPG-30	
		Qty	Part No.	Qty	Part No.
1	Cooking Top Grid, Heave Duty	2	39-12-05253	1	39-12-05253
	Cooking Top Grid, Standard	2	41-00-02804	1	41-00-02804
2	Radiant	8	54-03-05003	4	54-03-05003
3	Screw & Nut, 1/4-20 x 1-1/2"	16	40-01-04851/04852	8	40-01-04851/04852
4	Screw & Nut, 1/4-20 x 1/2"	50	40-01-00496/04852	26	40-01-00496/04852
5	Burner	8	30-03-04860	4	30-03-04860
6	Frame Assembly	1	52-08-09834	1	52-08-09831
7	Runner Tube Bracket	5	54-03-05002	3	54-03-05002
8	Runner Tube Cover	2	51-99-05104	1	51-99-05106
9	Water Tub	2	53-LS-02974	1	53-LS-02974
10	Base Assembly	1	53-LS-02030	1	53-LS-03003
11	Runner Tube, LH, Natural Gas,	1	30-06-04193	1	30-06-04349
	Runner Tube, LH, Propane Gas	1	30-06-02925	1	30-06-04101
12	Runner Tube, RH, Natural Gas	1	30-06-04194	—	—
	Runner Tube, RH, Propane Gas	1	30-06-05138	—	—
13	Runner Supply Tube	2	56-08-04901	1	56-08-04901
14	End cap, RH, for NPG	1	54-03-09746	1	54-03-09746
15	Fitting, 3/16 C x 1/8 MPT	1	29-05-00300 (Tee)	1	29-02-00298
16	Valve, Main Burner	8	28-02-08775	4	28-02-08775
17	Plug, Pipe, 1/8 NPT	1	29-09-05402	1	29-09-05402
18	Manifold Assembly, Nat/Propane	1	52-01-09891	1	52-01-09942
19	Elbow, 3/4 NPT Pipe, 90°	1	29-02-00349	1	29-02-00349
20	Regulator, Appliance, Natural Gas	1	27-01-00282	1	27-01-00282
	Regulator, Appliance, Propane	1	27-01-00283	1	27-01-00283
21	Valve, Main Gas	1	28-02-04869	1	28-02-08775
22	Nipple, 3/4" NPT Close	2	08-01-00102	2	08-01-00102
23	End cap, LH, for NPG	1	54-03-09810	1	54-03-09810
24	Leg w/Swivel Locking Caster	4	52-07-10300	4	52-07-10300
26	Outer Front	1	54-05-09814	1	54-05-09803
27	Knob	8	28-02-10323	4	28-02-10323
28	Center Support	1	53-LS-08716	—	—
29	Screw, 1/4-20 x 1/2"	2	40-01-00496	2	40-01-00496
30	Service Shelf	1	54-14-05744	1	54-14-09748
31	Shelf Bracket	2	60-03-02888	—	—
32	Fitting, 1/8 MPT X 3/16 C	2	29-02-00298	1	29-02-00298
33	Orifice, Natural Gas, #43, Short	8	29-08-09772	4	29-08-09772
	Orifice, Propane Gas, #55, Short	8	29-08-09773	4	29-08-09773
34	Fastener, Tinnerman Nut, 1/4-20	2	29-08-09715	2	29-08-09715
35	Matchstick holder w/ ring & chain	1	36-99-11151	1	36-99-11151
37	Grease Baffle	1	53-LS-04856	—	—
38	Trim, back (optional)	1	54-05-09068	1	54-05-09176
39	Trim, LH side (optional)	1	54-05-09857	1	54-05-09857
40	Trim, RH side (optional)	1	54-05-09856	1	54-05-09856

Table 1

## 7. BURNER & ORIFICE INSPECTION

- A. Remove the service shelf by removing the two screws at the ends (29).
- B. Slide service shelf (30) forward and then lift it off the unit.
- C. The front of the burners, the valve bodies, and orifices are now exposed for inspection. Looking down into the unit, compare these components with the diagram above (Figure 3).
- D. If the components **ARE NOT** aligned as shown in the diagram, **DISCONTINUE USE** and contact the manufacturer.
- E. If they appear as in the diagram, carefully replace the service shelf and re-insert the screws. Your unit is ready for use.

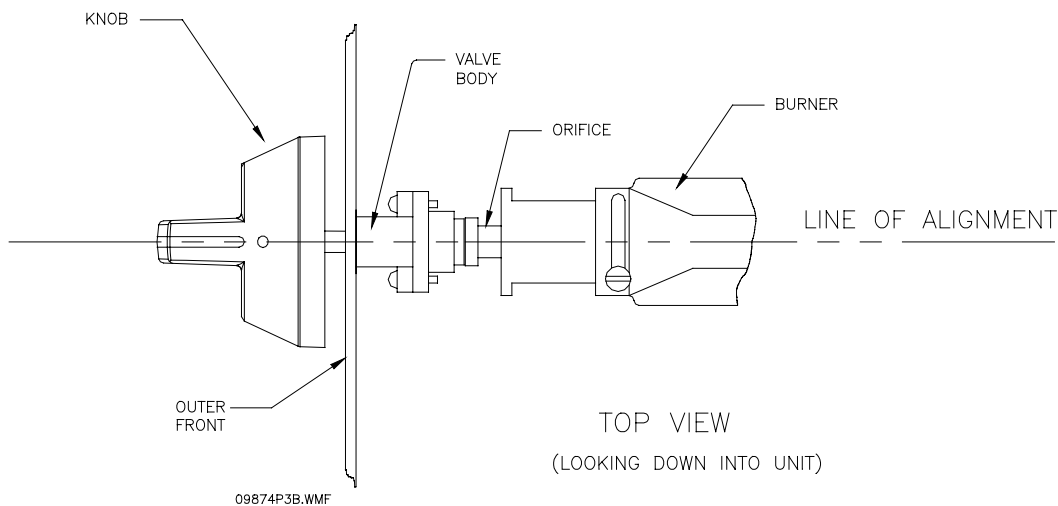


Figure 4

## 8. OPTIONS

Some optional accessories for your MagiCater Gas Charbroiler include:

- Stainless Steel Service Shelf — Durable, smooth working surface; matches the optional SS trim kit.
- MagiGriddle — Heavy polished steel griddle for cooking breakfasts, sautéing, etc.
- Steamer Set — Holds full-size hotel pans for steaming and warming.
- Cutting Board — Full length custom fitted Richlite cutting board fits over the service shelf.
- Split Hood — Twin roll-up hoods keeps heat in for roasting and broiling.
- Windguard — Keeps grill firing properly in windy conditions.
- Stainless Steel Trim Kit — For a sleek appearance and easy cleaning exterior.
- Slip-on Stainless Steel Service Shelf — Adds another full-size worktop space at the back.
- Heavy Duty Top Grid — For serious cooking workloads.
- Waterproof Slipcover — Durable custom fit cover that protects against dirt and weather damage.

## **9. WARRANTY:**

MagiKitch'n appliances are designed to give you long and satisfactory service if installed and operated in accordance with our instructions. This machine has been carefully tested, but in spite of such tests, there may be a defect not immediately noticeable. To protect you, we warrant this appliance against defective workmanship and material for 1 year from the date of shipment.

## **NOT WARRANTED:**

Accident to, misuse of, harsh chemical cleaners, or natural wear of this appliance.

## **IMPORTANT:**

Any defective parts must be returned for replacement under this warranty.

When writing, be sure to mention the serial number and model number appearing on the nameplate on the front of your equipment. Write the model, serial number and installation date in the information box on the front of this manual where it will always be handy when you need it.



**509 Route 3A  
Bow, NH 03304  
Voice (603) 225-6684  
Toll Free (800) 258-3708  
FAX (603) 225-8472  
WWW.MAGIKITCHN.COM**