MagiKitch'n

Project_____

Item No._____

Quantity_____

Model APL-RMB/SMB 600 Series Low Profile Counter on Legs Radiant or Ceramic Coal Gas Charbroiler

APPLICATION

The Model APL-RMB/SMB 600 Series is a Low Profile counter high production charbroiler mounted on legs 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

❑ **APL-RMB-6xx-x** (Radiant Model)

❑ **APL-SMB-6xx-x** (Ceramic Coal Model)

Model Size Width and Gas Btu Output Rate

*Standard Output***		*(H) High Output*	
❑ **624**	60Kbtu/hr	❑ **624-H**	80Kbtu/hr
❑ **630**	90Kbtu/hr	❑ **630-H**	120Kbtu/hr
❑ **636**	105Kbtu/hr	❑ **636-H**	140Kbtu/hr
❑ **648**	150Kbtu/hr	❑ **648-H**	200Kbtu/hr
❑ **660**	195Kbtu/hr	❑ **660-H**	260Kbtu/hr
❑ **672**	240Kbtu/hr	❑ **672-H**	320Kbtu/hr

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)

STANDARD FEATURES & ACCESSORIES

- **APL-RMB-600** - V-shaped radiant for each burner
- **APL-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.
- 4" adjustable legs installed (flush mount not available)
- Top Grid Scraper

APPROVALS

- MEA Approved

**Standard Output Only

Model APL-RMB/SMB 600 Series Low Profile Counter on Legs Gas Charbroiler

MagiKitch'n • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304
603-225-6684 • FAX: 603-225-8497 • www.magikitch'n.com

L10-281 Rev 1 08/07 Printed in the USA

Suburban Bowery

Model APL-RMB/SMB 600 Series Low Profile Counter on Legs Gas Charbroiler

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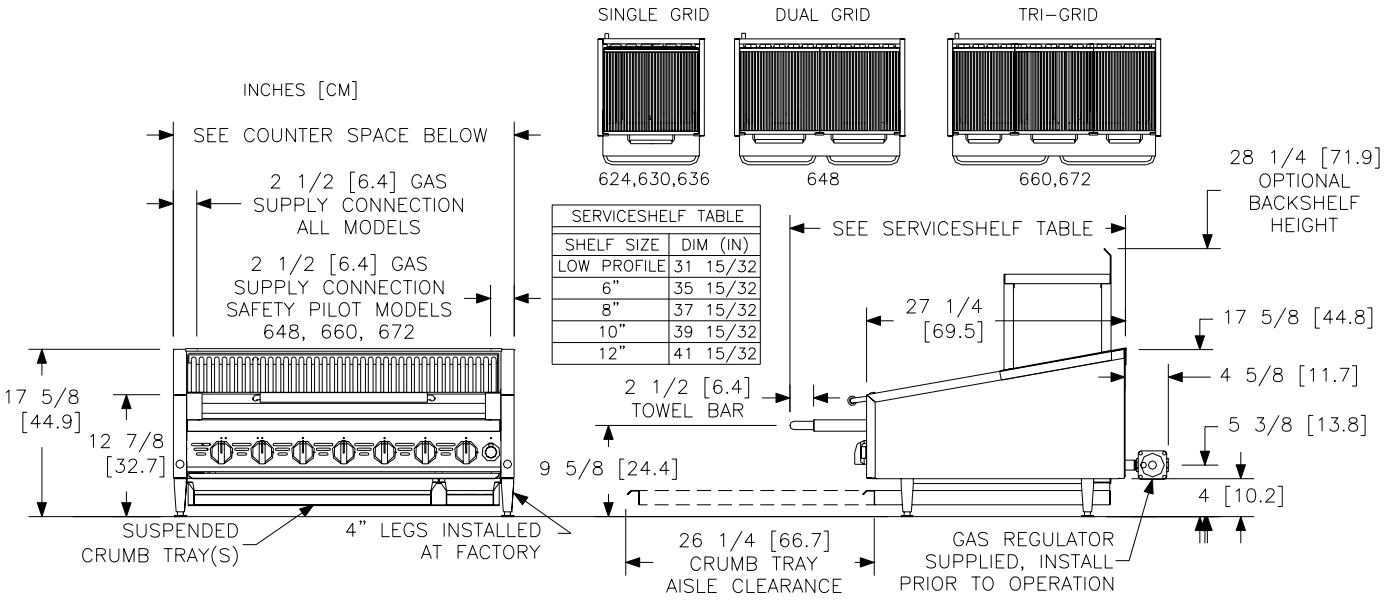

INDIVIDUAL CHARBROILER SPECIFICATIONS

APL 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^2 (3,314 cm^2)	662 in^2 (4,271 cm^2)	810 in^2 (5,233 cm^2)	1107 in^2 (7,145 cm^2)	1404 in^2 (9,063cm^2)	1704 in^2 (11,001cm^2)
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) 2 — 18 x 24 3/4" (45.7 x 62.9 cm)	1 — 24 1/8 x 24 3/4" (61.3 x 62.9 cm) 2 — 22 3/8 x 24 3/4" (56.8 x 62.9 cm)
		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)					
	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(13/16"), or Fish(11/16") spacing.

SHIPPING INFORMATION (Approximate)

Shipping Weight	210 lbs. (95.2 kg)	280 lbs. (127 kg)	350 lbs. (159 kg)	425 lbs. (193 kg)	565 lbs. (256 kg)	705 lbs. (320 kg)
Shipping Crate H x W x L	31 x 28 x 43 " (79x71x109 cm)	42 x 45 x 51 " (107 x114 x129 cm)	42 x 45 x 51 " (107 x114 x129 cm)	42 x 45 x 51 " (107 x114 x129 cm)	42 x 45 x 73 " (107 x114 x185 cm)	42 x 45 x 73 " (107 x114 x185 cm)
Shipping Cube	21.6 ft^3 (0.6m^3)	55.8 ft^3 (1.6m^3)	55.8 ft^3 (1.6m^3)	55.8 ft^3 (1.6m^3)	79.8 ft^3 (2.3m^3)	79.8 ft^3 (2.3m^3)

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** (1) 1/2" to 3/4" adaptor & (1) 3/4" Gas Regulator shipped unattached , (1) 1/2" NPT supply pipe	**648, 660, 672** (2) 1/2" to 3/4" adaptor & (2) 3/4" Gas Regulator shipped unattached , (2) 1/2" NPT supply pipe
Burner Pressure	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)			
			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
		Sides min.	Rear min.	Sides min.	Rear min.	
30" (76.2 cm)	4" (10.2 cm)	6" (15.2 cm)	8" (20.3 cm)	0"	8" (20.3 cm)	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.

SHORT FORM SPECIFICATION

Provide MagiKitch'n model APL- RMB 6xx radiant or APL-SMB 6xx ceramic coal low profile counter on legs 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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