

MagiKitch'n®

Model CM-RMB/SMB 600 Series Counter Radiant or Ceramic Coal Gas Charbroiler



Unit shown with optional lower rack

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 Cover
- Side and Back Extensions (N/A with back shelf)
- 4" adjustable legs
- Lower Rack
- Smoker Box
- Equipment Stand

Project _____

Item No. _____

Quantity _____

APPLICATION

The Model CM-RMB/SMB 600 Series is a 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"/> CM-RMB-6xx-x (Radiant Model) | <input type="checkbox"/> CM-SMB-6xx-x (Ceramic Coal Model) |
| Model Size Width and Gas Btu Output Rate | |
| Standard Output ** | (H) High Output |
| <input type="checkbox"/> 624 60Kbtu/hr | <input type="checkbox"/> 624-H 80Kbtu/hr |
| <input type="checkbox"/> 630 90Kbtu/hr | <input type="checkbox"/> 630-H 120Kbtu/hr |
| <input type="checkbox"/> 636 105Kbtu/hr | <input type="checkbox"/> 636-H 140Kbtu/hr |
| <input type="checkbox"/> 648 150Kbtu/hr | <input type="checkbox"/> 648-H 200Kbtu/hr |
| <input type="checkbox"/> 660 195Kbtu/hr | <input type="checkbox"/> 660-H 260Kbtu/hr |
| <input type="checkbox"/> 672 240Kbtu/hr | <input type="checkbox"/> 672-H 320Kbtu/hr |

STANDARD FEATURES & ACCESSORIES

- **CM-RMB-600** - V-shaped radiant for each burner
- **CM-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
- Water Tubs
- 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 CM-RMB/SMB 600 Series Counter Gas Charbroiler

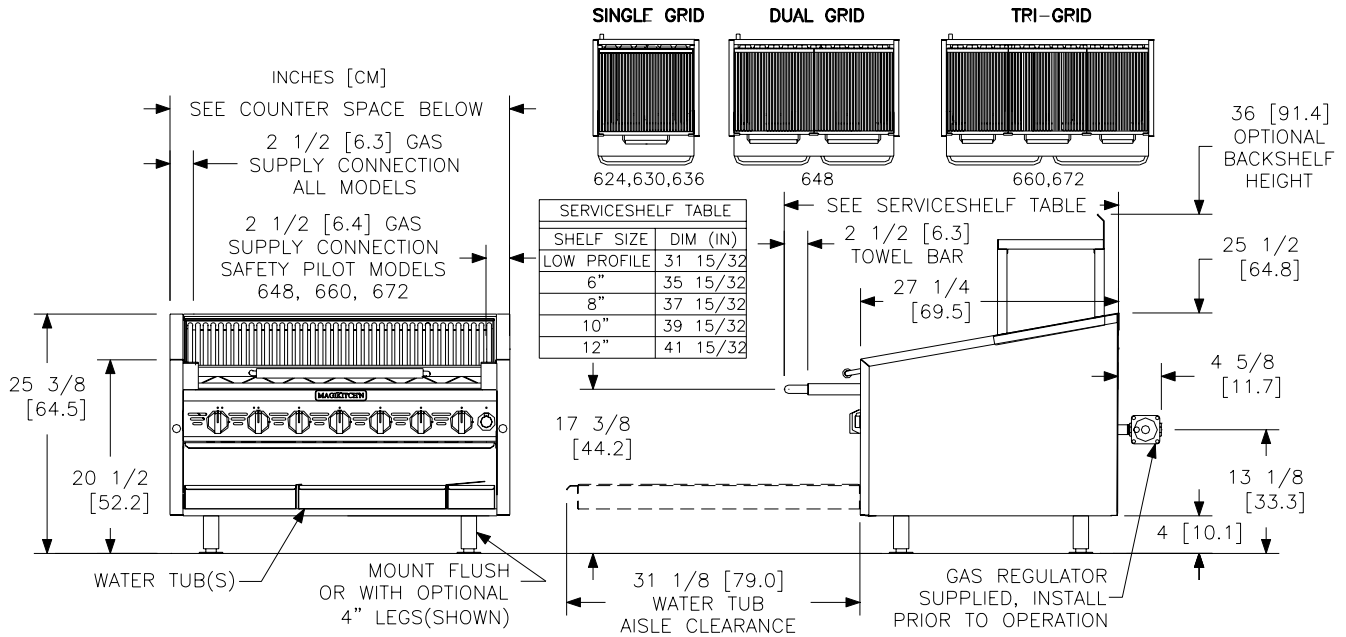


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Suburban Bowery

Model CM-RMB/SMB 600 Series Counter Gas Charbroiler



| CM 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 62.9 cm) | 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) |
| | 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. | Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue. |
| 30" (76.2 cm) | 4" (10.2 cm) | 6" (15.2 cm) | 8" (20.3 cm) | 0" | 8" (20.3 cm) | |

SHORT FORM SPECIFICATION

Provide MagiKitch'n model CM- RMB 6xx radiant or CM-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: