FEATURES	MagiCater High Performance Gas Grills										Charcoal Grills	
			Self Contained Gas Grills				Fixed Fuel Gas Grills		CE† Gas Grills			
	LPAGA		LPCGA		LPG		NPG		LPCE		CG	
	LPAGA 30	LPAGA 60	LPCGA 30	LPCGA 60	LPG 30	LPG 60	NPG 30	NPG 60	LPCE 30	LPCE 60	CG 60	CGL 60
Approvals												
CSA Design Certified USA Approved	Std	Std					Std	Std				
CSA Design Certified Canadian Approved			Std	Std			Opt	Opt				
CE Approved									Std	Std		
NSF Approved	Std	Std	Std	Std	Std	Std	Std	Std				
Outdoor use only	Std	Std	Std	Std	Std	Std			Std	Std	Std	Std
Outdoor/Indoor use							Std	Std				
Country Configurations												
USA Configuration	Std	Std			Std	Std	Std	Std			Std	Std
Canadian Configuration			Std	Std			Opt	Opt				
CE Configuration									Std	Std		
Fuel System / Options												
Number of Burners / Controls	Four	Eight	Four	Eight	Four	Eight	Four	Eight	Four	Eight		
BTU's of Cooking Power	80,000	160,000	80,000	160,000	80,000	160,000	80,000	160,000	80,000	160,000	Charcoal	Charcoal
Fixed Fuel System (Natural gas)							Opt	Opt	Opt	Opt		
Fixed Fuel System (Propane)							Opt	Opt	Opt	Opt		
Safety Pilot System									Opt	Opt		
Self Contained Fuel system (Propane)	Std	Std	Std	Std	Std	Std			Opt	Opt		
Charcoal											Std	Std
40 lb. Removable tank cart system (CSA)	Std	Std	Std	Std								
Propane tank(s), 40 lb. Horizontal	Std	Std	Std	Std								
Propane tank(s), 40 lb. Vertical					Opt	Opt						
Top Grid Options												
Center Support (Dual Grid System)	Opt	Std	Opt	Std								
Grid option, 15" (38 cm) Heavy Duty*	Opt		Opt									
Grid option, 30" (76 cm) Heavy Duty	Std	Std	Std	Std	Opt	Opt	Opt	Opt	Opt	Opt		
Grid option, 30" (76 cm) Standard Duty	Opt	Opt	Opt	Opt	Std	Std	Std	Std	Std	Std		
Grid option, 60" (152 cm) Inch Standard Duty											Std	Std
Grease Collection System												
Dry Grease Collection System	Std	Std	Std	Std	Std	Std	Std	Std				
Watertub									Std	Std		
Accessories												
Griddle Options												
MagiGriddle option, 15" (38 cm)*	Opt		Opt									
MagiGriddle option, 30" (76 cm)	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt		
Steamer Options												
Steamer option, 15" (38 cm)*	Opt		Opt									
Steamer option, 30" (76 cm)	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt		
Trim Options												
Stainless steel trim kit	Std	Std	Std	Std	Opt	Opt	Opt	Opt	Opt	Opt		
Stainless steel service shelf	Std	Std	Std	Std	Opt	Opt	Opt	Opt	Opt	Opt		
Hood Options												
Hood option, 30" (76 cm) stainless steel	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt		
Hood option, 15" (38 cm) Aluminized steel*	Opt		Opt									
Hood option, 30" (76 cm) Aluminized steel	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt		
Hood option, 60" (152 cm) Aluminized steel		Opt		Opt		Opt		Opt		Opt	Opt	
Other Options												
Cutting board	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt		
Outdoor Vinyl Cover	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt
Cooking Tools	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt
Cleaning brush	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt
Full Pan Steamer pan set	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt		
Half Pan Steamer pan set**	Opt		Opt									
Wind guard (Aluminized)	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	
Removable service shelf (Use w/o Trim Kit Opt.)					Opt	Opt	Opt	Opt				
Removable Side Shelf (Use with Trim Kit Option)	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt				
Slip-On Service Shelf (Use with Trim Kit Option)	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt		
Top Grid Scraper (Use with Heavy Duty Top Grid)	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt		
Restraining kit	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt	Opt		
Dimensions (Approximate)												
Cooking Width (metric)	29½"(75)	60" (152)	29½"(75)	60" (152)	29½"(75)	60" (152)	29½"(75)	60" (152)	29½"(75)	60" (152)	60" (152)	60" (152)
Cooking Depth	24" (61)	24" (61)	24" (61)	24" (61)	24" (61)	24" (61)	24" (61)	24" (61)	24" (61)	24" (61)	24" (61)	24" (61)
Cooking Heigth	36" (91)	36" (91)	36" (91)	36" (91)	36" (91)	36" (91)	36" (91)	36" (91)	36" (91)	36" (91)	36"- 42"	36" (91)
Chassis Width	32" (81)	62½"(159)	32" (81)	62½"(159)	32" (81)	62½"(159)	32" (81)	62½"(159)	32" (81)	62½"(159)	62¼"(158)	64¾"(164)
Chassis Depth	33½"(85)	33½"(85)	33½"(85)	33½"(85)	33½"(85)	33½"(85)	33½"(85)	33½"(85)	33½"(85)	33½"(85)	26¼"(67)	26¼"(67)
Shipping Weight (kilograms)	310 (141)	520 (236)	215 (98)	288 (131)	215 (98)	288 (131)	215 (98)	288 (131)	215 (98)	288 (131)	245 (111)	152 (69)

* Requires Center Support
**Use with 15" Steamer support
† Models approved for sale in CE countries (Commonwealth of Europe)

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Specifications subject to change without notice

Suburban E