

I. SAFETY:

- WHEN THIS UNIT IS IN OPERATION, EXTERIOR SURFACES MAY BE HOT ENOUGH TO CAUSE SERIOUS INJURY.
- 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 VAPOR AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

- AREA OF OPERATION MUST BE FREE AND CLEAR OF ALL COMBUSTIBLE MATERIAL.
- THIS UNIT IS FOR OUTDOOR USE ONLY! DO NOT OPERATE THIS UNIT IN A BUILDING, GARAGE, OR ANY OTHER ENCLOSED AREA.
- NEVER OPERATE THIS UNIT UNDER ANY UNPROTECTED COMBUSTIBLE CONSTRUCTION.
- FOR INSTALLATION IN NONCOMBUSTIBLE LOCATION ONLY.
- ALWAYS OPERATE THIS UNIT IN A WELL-VENTILATED AREA.
- NEVER OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR INTO OR OUT OF THIS UNIT.
- UNIT INTENDED FOR MOBILE, NON-PERMANENT INSTALLATION ONLY. ADEQUATE CLEARANCES (MINIMUM 3') FOR SERVICING AND PROPER OPERATION MUST BE MAINTAINED. USE ONLY LEGS/CASTERS SUPPLIED WITH UNIT. DO NOT BLOCK FRONT, SIDES OF UNIT.

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.

II. WARNINGS:

- IF THE BURNERS OR RUNNER TUBES FAIL TO LIGHT OR REMAIN LIT, DISCONTINUE USE OF THE UNIT. SHUT OFF AND DISCONNECT GAS SUPPLY.
- DO NOT USE IN HIGH WIND CONDITIONS. HIGH WINDS MAY ADVERSELY AFFECT BURNER PERFORMANCE.
- IF YOU SMELL GAS, SHUT OFF PROPANE TANK VALVE AND BURNERS. DISCONTINUE USE OF UNIT.
- PROPANE GAS IS HEAVIER THAN AIR AND HIGHLY FLAMMABLE. TREAT IT WITH THE CAUTION AND RESPECT IT REQUIRES.
- SURFACES OF UNIT WILL BECOME HOT DURING OPERATION. AVOID TOUCHING THEM. ALLOW UNIT TO COOL BEFORE CLEANING OR DISASSEMBLING.
- WHEN UNIT IS NOT IN USE, THE GAS MUST BE SHUT OFF AT THE SUPPLY CYLINDER(S).
- PERIODICALLY CHECK THAT THE BURNER IS LOCATED PROPERLY ON THE ORIFICE (SEE BURNER/ORIFICE INSPECTION DIAGRAM).
- INSPECT FLEXIBLE GAS HOSE PRIOR TO EACH USE. IF IT IS EVIDENT THAT THERE IS EXCESSIVE ABRASION OR WEAR, OR THE HOSE IS CUT, IT MUST BE REPLACED PRIOR TO THE APPLIANCE BEING PUT INTO OPERATION.
- MAINTENANCE AND REPAIRS MUST BE PERFORMED BY THE FACTORY, A FACTORY REPRESENTATIVE, OR A LOCAL SERVICE COMPANY (WARRANTY WORK MUST BE PERFORMED BY AN AUTHORIZED MAGIKITCH'N SERVICE AGENCY).
- PROPANE CYLINDERS MUST BE STORED OUTDOORS IN A WELL-VENTILATED AREA OUT OF REACH OF CHILDREN. DISCONNECTED CYLINDERS MUST HAVE THREADED VALVE PLUGS TIGHTLY INSTALLED AND MUST NOT BE STORED IN A BUILDING, GARAGE, OR ANY OTHER ENCLOSED AREA.
- APPLIANCE MAY ONLY BE STORED INDOORS IF THE CYLINDER(S) HAVE BEEN DISCONNECTED AND REMOVED.
- FOR USE ONLY WITH REGULATOR/HOSE ASSEMBLY SUPPLIED WITH UNIT. USE ONLY MAGIKITCH'N SUPPLIED REPLACEMENT PARTS.
- THE HANDLING, USE, STORAGE, AND TRANSPORTATION OF LP GAS CYLINDERS MUST BE IN ACCORDANCE WITH NFPA 58.

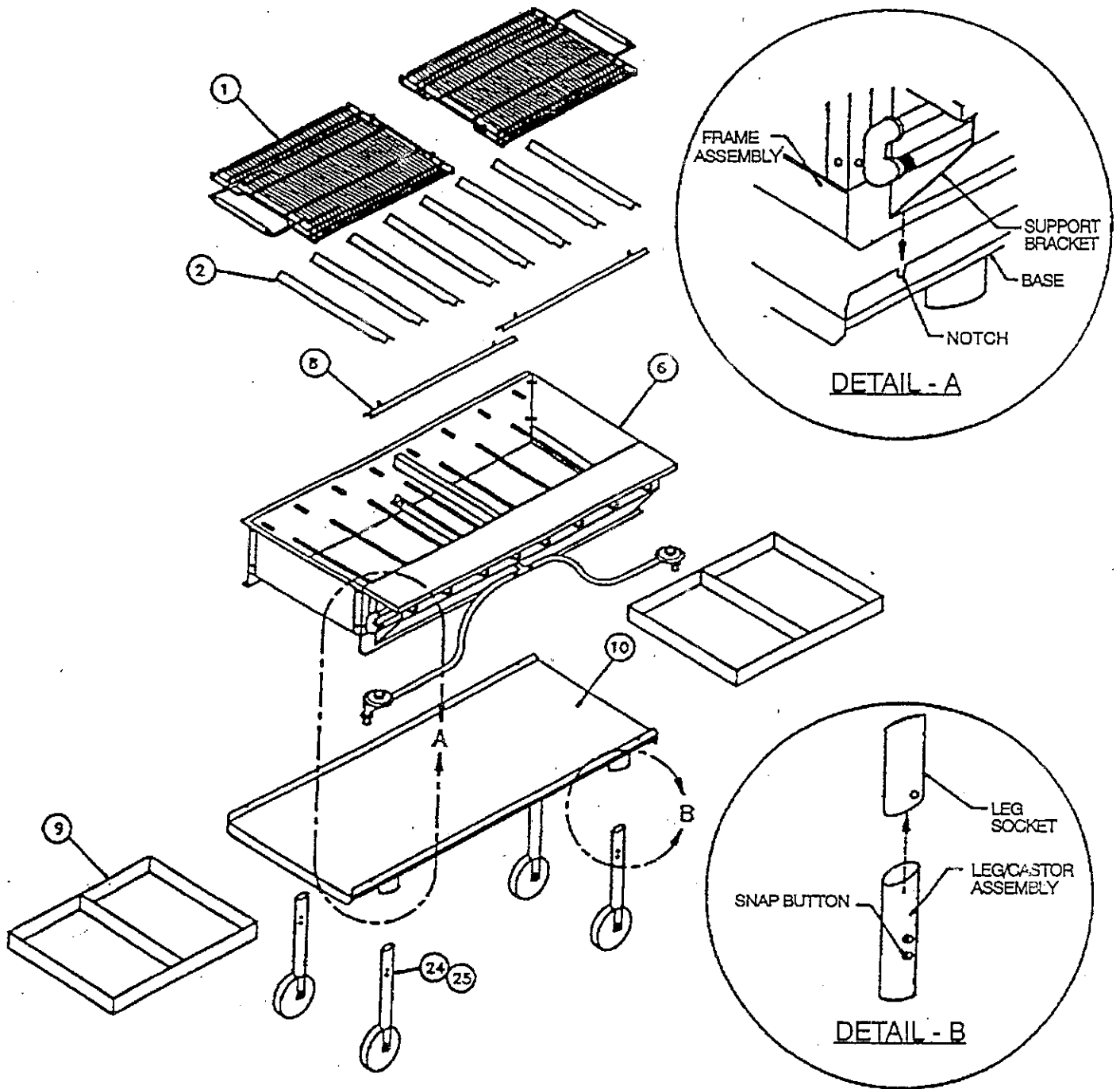
III. CHARBROILER INSTALLATION/ASSEMBLY

These unassembled parts should be included in your charbroiler package:

<u>Item Number</u>	<u>Description</u>
(1)	Cooking Grid(s)
(2)	Radiants
(6)	Frame Assembly
(8)	Runner Tube Cover(s)
(9)	Water Tub(s)
(10)	Base
(24)	Leg/Casters, Swivel Lock
(25)	Leg/Casters, Fixed

INSTRUCTIONS

1. Remove shipping bands from carton.
2. Remove top of carton.
3. Remove cooking grid(s) (1) from unit and set aside.
4. Remove and unwrap any small parts packages which were located beneath the cooking grid. NOTE: Parts made of stainless steel may be coated with a protective plastic film which must be removed.
5. Lift frame assembly (6) from carton and set aside.
6. Lift water tub(s) (9) from carton and set aside.
7. Lift base (10) from carton and place upside down on ground.
8. To install the leg/caster assemblies, insert leg/caster assemblies (24) (25) 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. Make sure the two swiveling casters are placed on the same end of the unit.
9. Flip the base with the leg/caster assemblies over into the upright position. Place the frame assembly (6) on base (10) with the shelf support brackets located in the notches on the base assembly.
10. Place runner tube cover(s) (8) over runner tube(s).
11. Place radiants (2) over burners.
12. Slide water tub(s) (9) into frame assembly (6).
13. Place cooking grid(s) (1) into frame assembly (6).

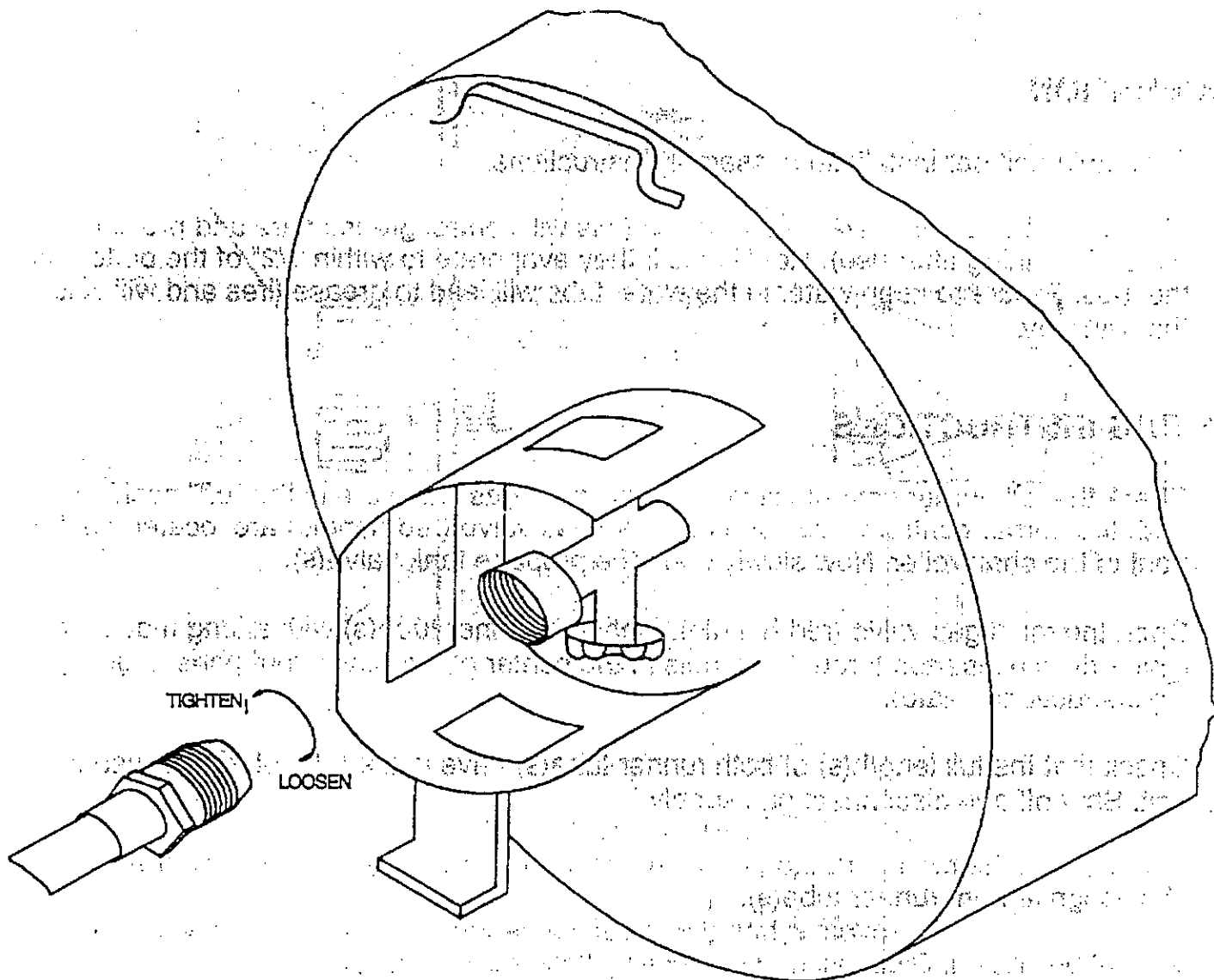


IV. PROPANE TANK REQUIREMENTS/OPTIONS:

The LPG-60 is designed for simultaneous use of two 40 pound horizontal tanks to be located on the ground below the unit. The following alternative tank configurations are also acceptable:

- Two 40 pound vertical tanks located in front of unit, using existing regulator/hose assemblies.
- Two 40 pound vertical tanks, one located at each end of the unit. Requires two extended regulator/hose assemblies MagiKitch'n P/N 27-05142-01-I.
- Two 20 pound vertical tanks located on the ground below the unit. Note that capacity of tanks limits length of time unit can be run on high to less than two and one half (2 1/2) hours. After this the tanks may freeze up, thus reducing the performance of the unit. If you plan to cook at high setting for longer than two and one half (2 1/2) hours, do not use this configuration.

The LPG-30 is designed to be run on a single 20 pound or 40 pound tank, vertical or horizontal type.



CONNECTING GAS LINE(S) TO TANK(S)

- A.) Propane tanks are not shipped with any flammable gas and must be filled prior to initial use.
- B.) Tighten the brass P.O.L. fitting(s) into the tank valve(s).

Note: 1.) P.O.L. Fittings have reverse threads.

2.) P.O.L. Fittings are made of brass. Overtightening these fittings can cause thread damage.

- C.) Check for leaks by first making sure that all burner valves and the main gas valve (located on the charbroiler) are closed. Paint soapy water onto fitting/tank connection(s). Slowly open tank valve. Bubbles at connection indicate leak. If there is a leak, immediately shut off tank valve. Do not use the unit. Contact manufacturer.
- D.) If gas line(s) have been connected properly, your unit is ready to light. (See lighting instructions).

Warning (60" Units): Never operate unit without both regulators being properly attached to propane tanks. Failure to properly attach both regulators to propane tanks may result in a fire hazard or personal injury. Manufacturer assumes no liability for improper use/assembly of unit.

V. OPERATION

1. Assemble unit per installation/assembly instructions.
2. Fill water tubs to within 1/2" of top edges (this will control grease flare and provide for ease of cleaning after use). Re-fill tubs if they evaporate to within 1/2" 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

1. Check that all burner control valves and the main gas valve are in the "off" position. Both the burner control valves and the main gas valve (red handle) are located on the front of the charbroiler. Now slowly open the propane tank valve(s).
2. Open the main gas valve (red handle). Light the runner tube(s) with a long match or igniter device inserted through the hole in the center of the outer front panel (see "lighting instructions" plate).
3. Check that the full length(s) of both runner tube(s) have ignited. If not, do not use the unit. Shut off and disconnect gas supply.
4. After lighting the runner tube(s), open the desired burner control valves. Burners should ignite from runner tube(s).
5. To shut unit down: Close all burner valves. Close tank valves. Remove P.O.L. fitting/regulators from tanks. Follow all warnings pertaining to storage of propane tanks.

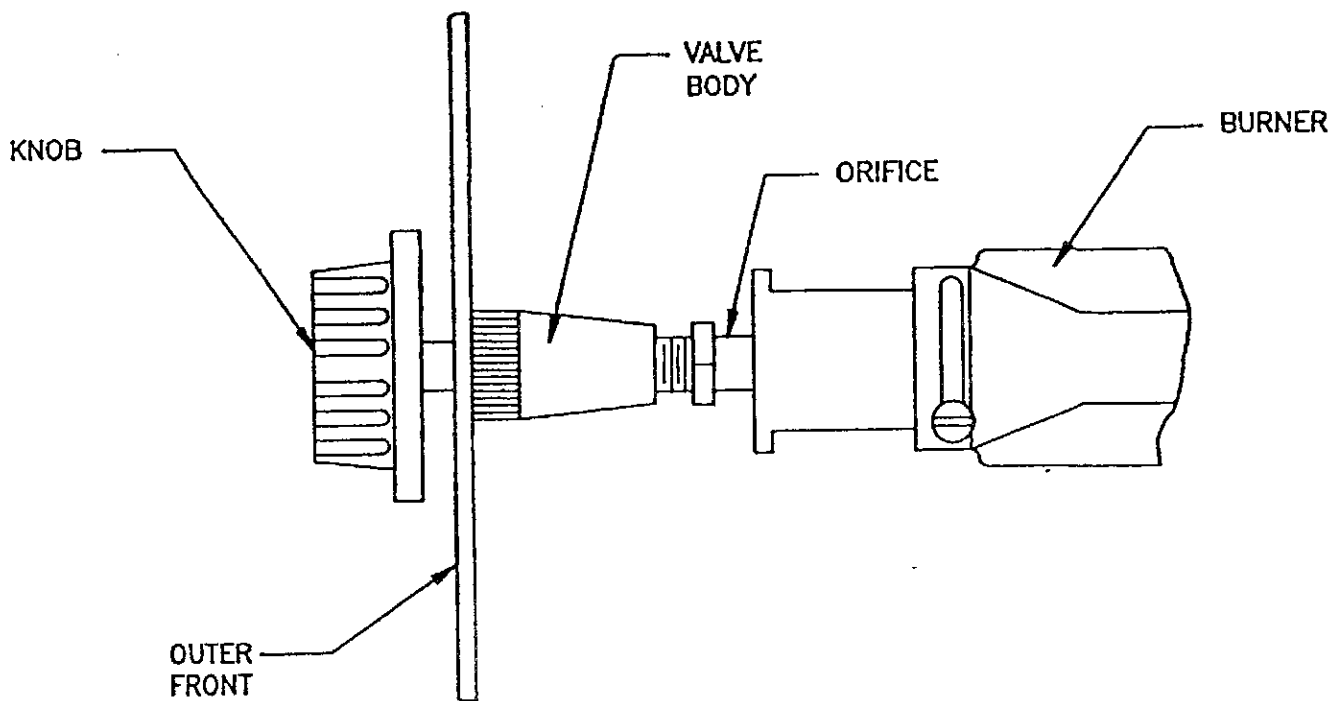
CLEANING TIPS: Clean Unit Thoroughly After Each Use.

Cooking Grid: After removing from unit use warm, soapy water and a stiff bristled brush or plastic pad. Cooking grid may be pressure washed. 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 with cooking grid.

Frame Assembly: Use warm, soapy water and a stiff bristled brush or plastic pad. Be careful not to get water in the burners or runner tubes. Do not pressure wash.

Water Tubs/Base Assembly: Clean as per top grid.



VI. BURNER/ORIFICE INSPECTION

- A.) Unscrew wingnuts (located under service shelf) and remove.
- B.) Slide service shelf forward and then lift it off the unit.
- C.) The front of the burners, the valve bodies, and orifices are now exposed for inspection. Compare these components with the diagram.
- D.) If they DO NOT resemble the diagram, DISCONTINUE USE and contact the manufacturer.
- E.) If they appear as in the diagram, carefully replace the service shelf, re-insert the screws, and tighten the wing nuts. Your unit is ready for use.