

MagiKitch'n®



OPERATION MANUAL
ULTIMATE SERIES
OUTDOOR CHARBROILERS
SERIES: LPAGA



OUTDOOR GAS CHARBROILERS MODELS LPAGA30 & LPAGA60

All gas operated Magikitch'n® charbroilers are intended for use with the type of gas specified on the rating plate and for installation will be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition).

Please retain this manual for future references.

This equipment is design engineered for commercial use only.

⚠ DANGER

This symbol warns of imminent hazard which will result in serious injury or death.

⚠ WARNING

This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.

⚠ WARNING

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.

⚠ CAUTION

This symbol refers to a potential hazard or unsafe practice, which may result in or moderate injury or product or property damage.

NOTICE

This symbol refers to information that needs special attention or must be fully understood even though not dangerous.

⚠ WARNING

California Residents Only

WARNING: This product can expose you to chemicals including chromium which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Gas Specifications

Model Number	Propane Gas BTU/HR @ 10" W.C.
LPAGA-60S	160,000
LPAGA-30S	80,000

Model Definitions

Model Number	Width
LPAGA-30	Overall Width = 31.2"
LPAGA-60	Overall Width = 62.2"

MAGIKITCH'N

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INSTALLATION INSTRUCTIONS

⚠ WARNING

For your safety, the following safety precautions should be followed and enforced.

Safety Precautions (Must Be Posted In A Prominent Location)

If You Smell Gas:

- Shut off gas supply to appliance
- Extinguish open flames
- Immediately call your gas supplier

NOTICE

Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.

1. This unit should be only operated outdoors.
2. LIGHTING: Follow the instructions in the Lighting Instructions section and from the label attached to right side of the broiler.
3. Do not place or use unapproved accessories or items on the broiling area or on any part of this unit.
4. Do not place combustibles or non-combustible materials in the proximity of the broiler as this could cause fires or obstruct airflow to the main burners.
5. This unit may be operated with 0" minimum clearance to non-combustible construction in areas that are non-combustible locations. This unit must never be operated under combustible constructions.
6. This installation must conform to local codes, or in absence of local codes to the National Fuel Gas Code ANSI Z223.1, latest edition. In Canada, it must conform to current National Standard CAN/CGA B 149.1 & 2. - natural gas/propane installation code.
7. Use only the legs and casters provided with the unit. Always lock the caster brakes to prevent movement while the appliance is in use.

...continued on next page

INSTALLATION INSTRUCTIONS cont.

8. Broiler must be disconnected from gas supply during any pressure testing of pipelines in excess of ½ psig (3.45 kPa), and isolated (by turning off gas shut-off valve) during any testing less than ½ psig.
9. Inspect the flexible gas hose(s) prior to each use. If excessive abrasion or wear occurs, or if the hose is cracked or damaged it must be replaced.
10. LP cylinders used with the broiler must conform to the specifications of the US Department of Transportation (DOT), or in Canada to the Canadian Transport Commission. The construction must include a collar to protect the service valve from physical damage; they must have a safety relief device that communicates directly with the vapor space of the cylinder and a system to withdraw vapor in the vertical position. The cylinder must have proper marking, shutoff valve and a Type I (QCC1) service outlet connection.
11. Any attempt to fit the regulator(s) with anything other than the mating Type I (QCC1) connector will negate the important safety features designed into the Type I system. Fitting a standard #510 POL connector will not provide the flow control or temperature shutoff safety features built into the complete Type I system.
12. Propane cylinders must be stored outdoors in a well-ventilated area out of the reach of children.
13. The handling, filling, use, storage and transportation of all sizes of LP gas cylinders must be in accordance with NFPA 58, Storage and Handling of LP Gases, or CAN/CGA B149.2, Propane Gas Installation Code.
14. Surfaces of unit will become hot during normal operation and can cause burns and/or serious injury. Do not touch a hot unit without protective clothing. Allow the unit to cool before cleaning or disassembling.
15. High winds may adversely affect burner performance.
16. The minimum ambient temperature for proper operation of this appliance is 50°F (10° C).
17. Retain this manual for future reference.

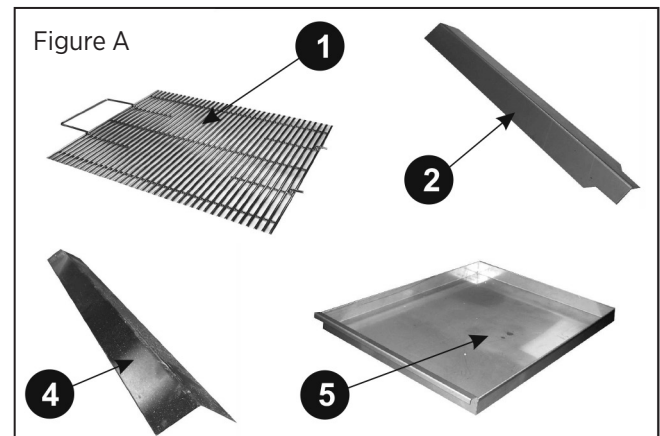
Unpacking Instructions:

Carefully unpack the broiler and inspect immediately for shipping damages. Your outdoor boiler was shipped in a carton designed to give maximum protection in normal handling. It was thoroughly inspected before leaving the factory and the carrier accepted and signed for it. File any claims for shipping damage or irregularities with the carrier.

Assembly: (Refer To Figure "A")

These unassembled parts should be included in your charbroiler package:

1 Grate (s)	3 Frame assembly	5 Water Pan (s)	7 Leg & Caster Assemblies
2 Radiants	4 Carryover tube cover (s)		



1. Remove shipping bands from carton.
2. Remove top of carton.
3. Remove grates from the unit and set them aside.
4. Remove and unwrap any small parts packages that are located underneath the grates. If stainless steel parts are coated with PVC film, remove it prior to installation.
5. Lift frame assembly from carton and set aside.
6. Lift base from carton and place it upside down on ground.
7. Install legs & caster assemblies and flip the stand over into the upright position.
8. Place the broiler on the stand.
9. Place the carryover tubes cover(s) on their brackets to cover the tubes.
10. Place the radiants on their front and rear support pins over each burner.
11. Place grates into frame assembly.

INSTALLATION INSTRUCTIONS

Connecting The Gas Lines To The Propane Tanks

- New propane tanks are shipped empty with no pressure and must be purged of air and filled with propane per NPGA (National Propane Gas Association)

NOTICE

ANY USE OF A NON-APPROVED MAGIKITCH'N LP CYLINDER IS STRICTLY FORBIDDEN AND SHALL VOID WARRANTY.

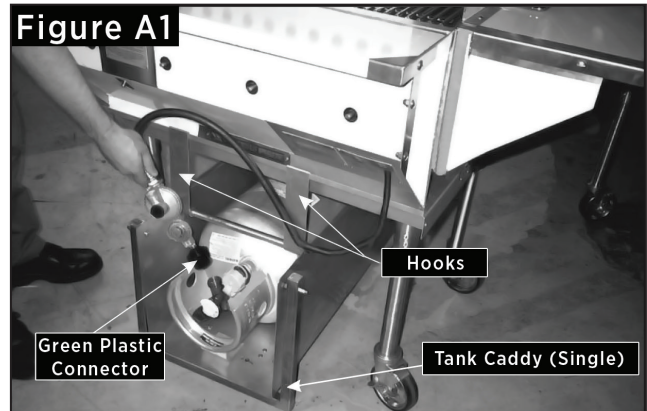
Installing Optional Tank Caddy:

- If your unit is equipped with a tank caddy, it has to be placed underneath the broiler and secured in place by (2) hooks provided (see fig. "A1"). The front of the caddy will be raised off the ground to prevent possible movement and putting strain on connection hoses.
- LP gas cylinder(s) must be securely mounted to the caddy with thumb screws. They will only work in the horizontal position.

Leak Testing:

The plumbing must now be tested for gas leaks before use. Turn all propane tank, burner control and carryover control valves to the OFF position. Wet all gas line fittings and connectors with a solution of soapy water (or commercial leak disclosing liquid). Slowly open the propane tank valve(s) and look for bubbles of foam at any of the joints of the system. If a leak is found, close the tank valves immediately and call your local dealer or the manufacturer. If the gas connections are leak-free, the unit is ready to use. Follow the lighting instructions.

Note: Although each 30" x 30" cooking area of the LPAGA will deliver 80k btu's, it is not intended that the unit be routinely operated "full tilt". This extra high capacity was intended to allow the cook to load the unit with a full complement of product and still have enough heat to maintain cooking time. If the cook is running the LPAGA at the full 80k btu's with a light food load, it is using propane at a rate that is not needed. The LPAGA should be "throttled down" to match the food load on the grill.



WARNING: FIRE HAZARD

All servicing of the gas supply and combustion components of this appliance must be performed by a technician trained and certified in the maintenance of gas appliances. Improper servicing of gas equipment can result in fire and explosion.

HEALTH HAZARD

This appliance must be properly ventilated. Failure to provide and maintain proper ventilation of exhaust gases can result in severe injury or death.

NOTICE:

Manufacturer's warranty on this item is in effect only when the item is installed in accordance with these instructions and local codes and ordinances or, in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (current edition). The manufacturer of this griddle assumes no liability for any damage or injury resulting from failure to comply with this notice.

CHECKING FOR GAS LEAKS

Soap and water solution or other material acceptable for the purpose should be used in locating gas leakage. Matches, candle flame, or other sources of ignition should not under any circumstances be used for this purpose. Check the entire piping system for leaks immediately after connection.



LIGHTING INSTRUCTIONS

Lighting Instructions:

Fill water pans to within 1/2" of top edges (this will control grease flare-ups, provide for ease of cleaning and keep cooked food moist). Re-fill pans with water when they evaporate to within 1/2" of the bottom of the pans. Failure to keep water in the water pans could lead to grease fires and will void the warranty.

1. Open the roll-up hood if so equipped. Turn all the burner knobs and carryover tube knobs to the OFF position and slowly open the gas tank valves.
2. Turn the carryover tube knob on one side fully counter-clockwise to the ON position. Insert a lit, extra-long match or a gas lighter flame through the hole on the same side in the front panel. For 60" broilers repeat the same procedure for the other side.
3. Check that the entire crossover tube is lit by looking through the lighter hole(s) located on the front panel. If the carryover 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. (See Figure "B" on next page)
4. After lighting the crossover tube(s), open the desired burner valves and observe that the burners light completely from the crossover tube(s).

NOTICE

If the tank valves are not opened very slowly, an excess flow valve in the tank connector fitting (a safety feature) may restrict the flow of gas to the unit resulting in little or no flame at the burners. Should this happen, follow the shutdown instructions and be sure to shut off tanks and remove and re-attach the tank connectors as instructed. This is necessary to re-set a closed excess flow valve. Repeat all steps of the lighting instructions. The appliance should now function normally.

LIGHTING INSTRUCTIONS cont.

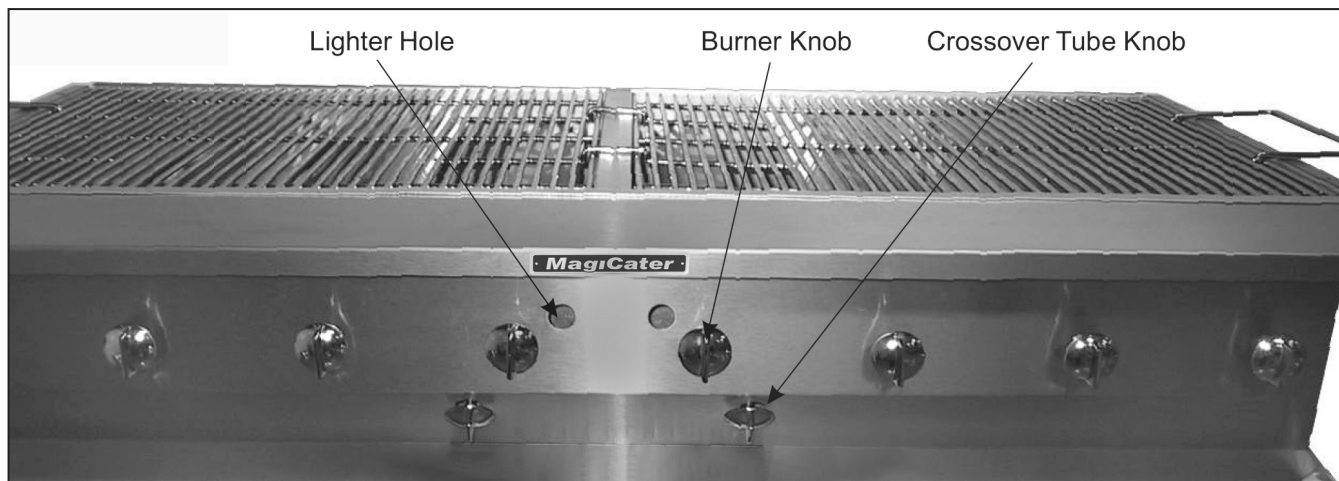


Figure B

Shutdown Instructions

To shut down the unit, turn all burners and carryover tube knobs clockwise to the OFF position. Close gas tank valve(s), disconnect propane tank(s) and leave them outdoors.

MAINTENANCE INSTRUCTIONS

Cleaning Instructions

- Clean the unit regularly after use.
- Top Grates: after removing from the unit, use warm soapy water and a stiff bristled brush or plastic pad. Cooking grates must be removed to steam clean or pressure wash. Do not use steel wool or abrasive pads as they may degrade the metal finish. Always clean stainless steel panels along the grain.
- Radiants/Covers: These will need little or no cleaning due to high in-use temperatures. If necessary, clean as top grates.
- Broiler body: Use warm, soapy water and a stiff bristle brush or plastic pad. Do not use chlorine, bleach or other caustic chemicals. Be careful not to get water into the burners or carryover tubes. Do not pressure wash.
- Water Pans/Stand: Clean like top grates.

Burner / Orifice Inspection

1. Remove the front shelf by removing the two screws at the ends.
2. Slide front shelf forward and then lift it off the unit.
3. The front of the burners, the valve bodies, and orifices are now exposed for inspection. Looking down into the unit, compare each assembly with figure "C" for alignment.
4. If the components are not aligned as shown in the diagram, discontinue use and contact the appliance manufacturer.
5. If the components are aligned, carefully replace the service shelf and re-insert and tighten the screws. Your unit is ready for use.

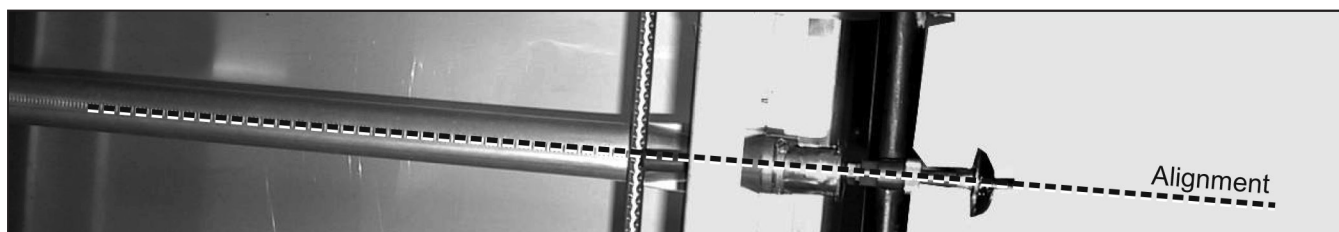


Figure C



MAINTENANCE INSTRUCTIONS

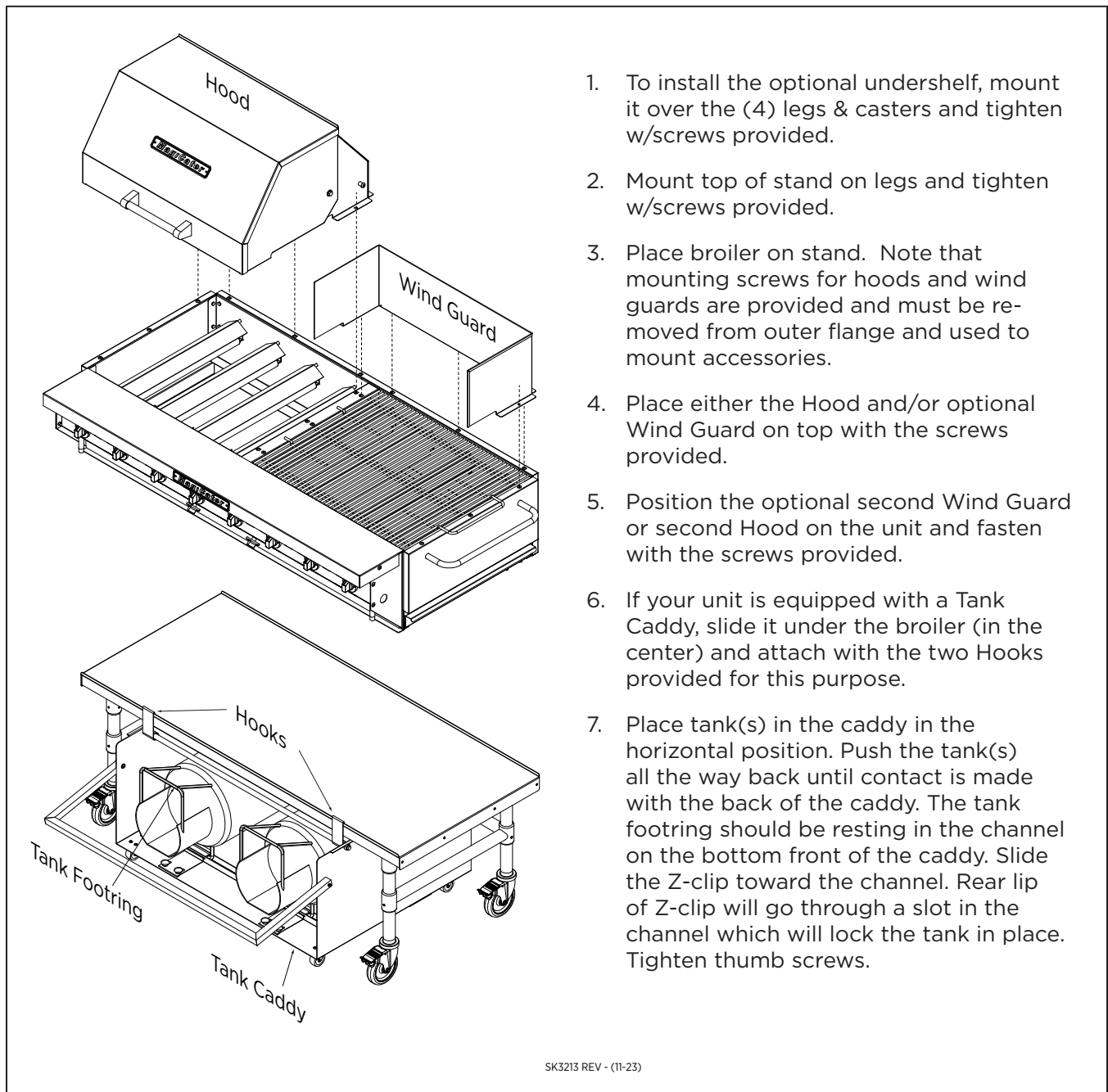
Troubleshooting Guide

Problem	Probable Cause	Solution
Burners & carryover will not turn on	Main gas supply not turned on (Natural Gas).	Turn on main gas supply.
	L.P. tank empty	Replace with fresh tank.
	L.P. tank valve closed.	Open valve.
Burners produce excessive carbon deposits	Incorrect gas type.	Supply correct type gas.
	Incorrect gas pressure	Call local gas supplier.
	Incorrect orifices.	Call Magikitch'n [®] authorized service center.
	Primary air not adjusted properly.	Adjust air shutter.
Carryover will not remain lit.	Carryover flame adjusted incorrectly.	Adjust carryover flame.
	Draft condition.	Remove draft.
	Carryover clogged w/grease or debris.	Clean carryover.
Excessive flare-up	Overload of fatty meat	Maintain adequate water level in water pan.
Broiler does not seem hot enough	Orifices may be dirty/clogged.	When unit cools, check & clean orifices.
	Low gas pressure.	Increase gas pressure to 3.5" W.C. (Nat) or 10" W.C. (L.P.)
Grates &/or radiants &/or burners &/or gas valves warp	Usually improper cleaning methods ie; users cover grate top w/sheet pans & crank up heat to burn-off debris	Never cover top grates w/sheet pans. This causes the firebox area to overheat excessively.
Not enough gas to the burners (L.P. ONLY)	Tank is empty.	Fill tank.
	Cylinder is frozen.	If the LPAGA is operated at the full 80k btu output with a 20lb propane cylinder, the cylinder may not be able to generate enough vapor pressure to support that flow when the cylinder is less than half full. If there is frost on the bottom of the cylinder and gas flow is restricted, this can be improved by placing the cylinder in a container of water. The water will help heat the cylinder and prevent the ice build-up that prevents the needed vapor from forming inside the cylinder.
	Outside temperature is below 50°F.	As the temperature gets below 70 deg. F, the ability to produce the vapor needed to burn decreases. The lower the temperature, the lower the performance of the grill because of less vapor available. At temperatures below the 50's there is just not enough vapor available to support adequate combustion in these high capacity burners.
Regulator Freezes (L.P. ONLY)	Water in the liquid propane.	Small amounts of water in liquid propane can form ice crystals in the regulator and prevent it from working properly. Magikitch'n LP models use a two-stage regulator that reduces, but does not eliminate this problem.

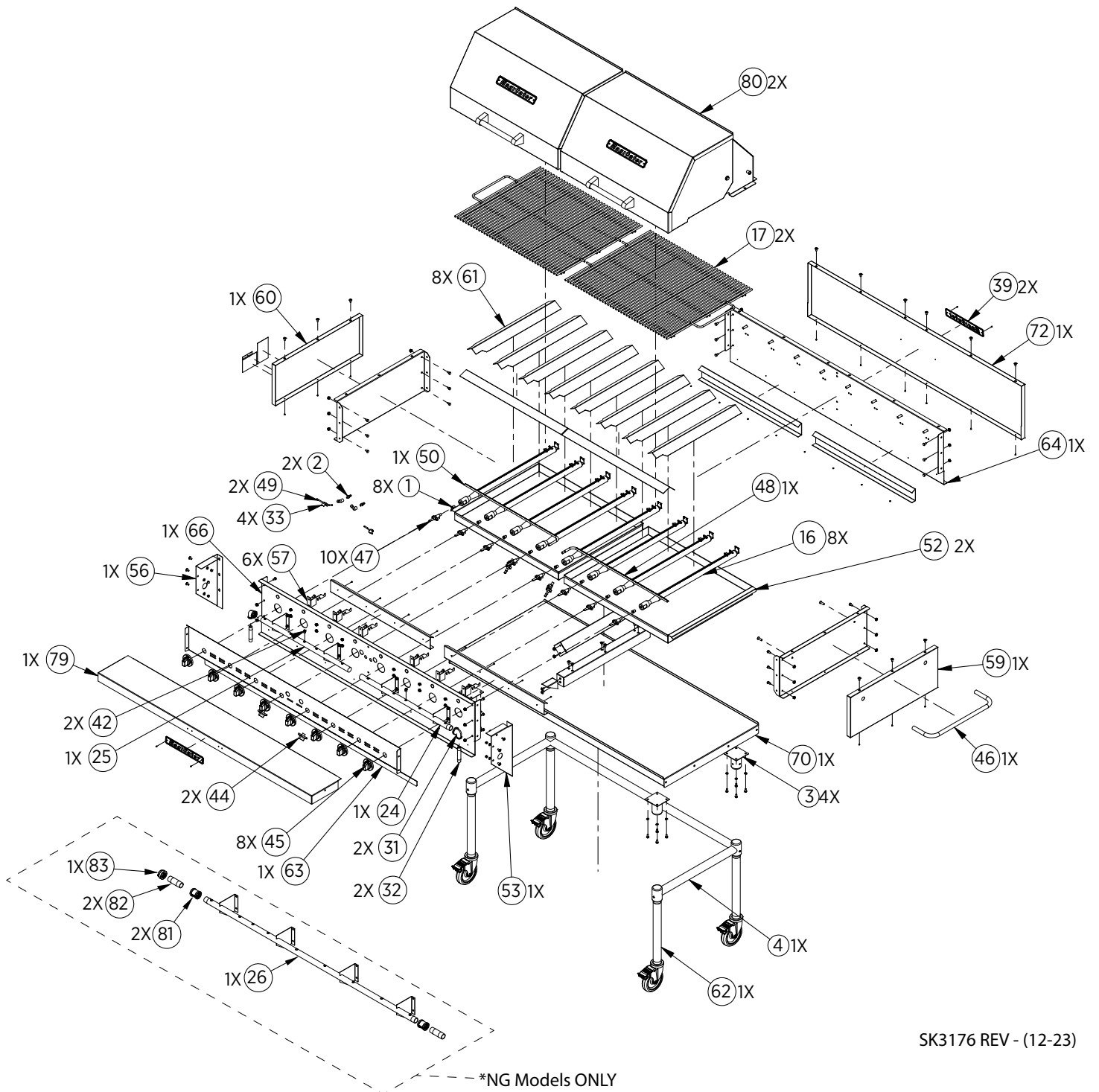
ACCESSORIES

Instructions For Installing Outdoor Charbroiler Accessories

Your new Charbroiler has been shipped in several cartons, partly assembled. Please follow the instructions below which detail the assembly of hoods, wind guards, tank brackets, tank caddy and stand.



LPAGA60 EXPLODED VIEW



SK3176 REV - (12-23)



OUTDOOR GAS CHARBROILER OPERATION MANUAL

Note: When ordering, ALWAYS specify Part #, Model #, Serial #, Voltage/Phase & type of Gas.

LPAGA60 PARTS LIST

ITEM NO.	CONFIGURATION	PART NO.	DESCRIPTION	QTY.
1	LPAGA60S-LP	2A-80400-12	ORIFICE; HOOD #53 3/8-27 X 1/2 X 23/32	8
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
2	LPAGA60S-LP	2A-2068874	ORIFICE #74; LP GAS CARRY OVER SPUD	2
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
3	LPAGA60S-LP	2A-21840538	SOCKET; LEG 1-5/8" X 3-1/ 8" H	4
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
4	LPAGA60S-LP	2A-21840824	STABILIZER; STAND 60	1
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
15	LPAGA60S-LP	M6-Z25632	PROPANE CYLINDER; 40-LB L	2
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
16	ALL 60" MODELS	2F-21840520	BURNER; CBBQ	8
17	ALL 60" MODELS	2F-21840532	GRATE; 24 24 X 34.256 CBB Q	2
23	LPAGA60S-LP	2J-21840511	HOSE; ASSEMBLY LP 3/8 DIA . X 45 CBBQ	2
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
24	LPAGA60S-LP	2J-21840545	WELDM'T; MANIFOLD CBBQ RIGHT	1
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
25	LPAGA60S-LP	2J-21840845	WELDM'T; MANIFOLD LEFT	1
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
26	LPAGA60S-LP	2J-21846345	WELDM'T; MANIFOLD CBQ6 NATURAL GAS	1
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
27	LPAGA60S-LP	2J-M1184A	PRESSURE REGULATOR; 3/4;3 .5 WC; NAT	1
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
28	LPAGA60S-LP	2K-2092616	COUPLING 3/4 STEEL	2
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			



LPAGA60 PARTS LIST cont.

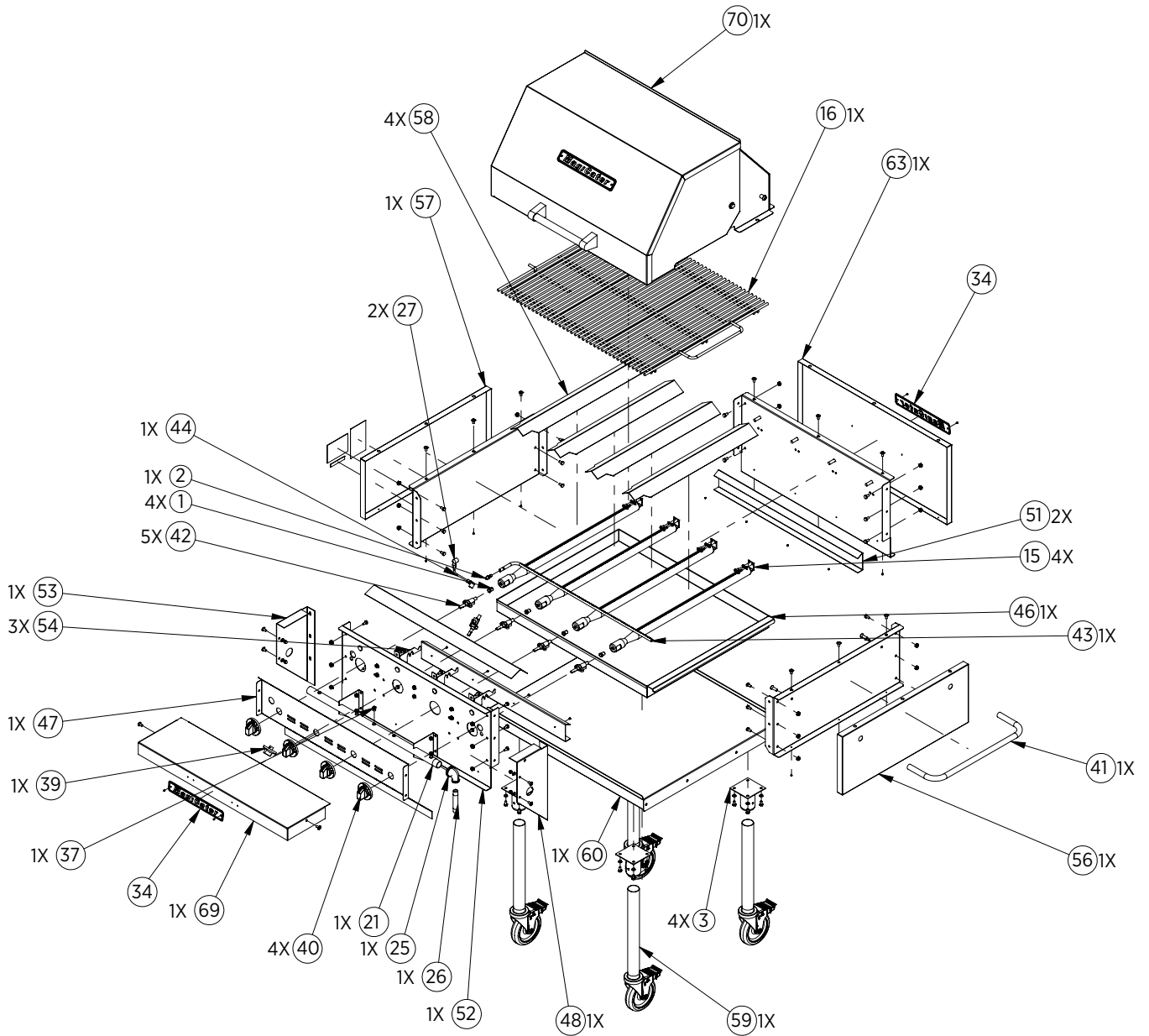
29	LPAGA60S-LP	N/A	NIPPLE; 3/4 X 3 LONG; BLK STEEL	2
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
		2K-2092632		
30	LPAGA60S-LP	N/A	CAP; 3/4 BLACK STEEL	1
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
		2K-2092648		
31	LPAGA60S-LP	2K-2093300	ELBOW; REDUCTION 3/4 TO 3 /8 BLACK IRON	2
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
		N/A		
32	LPAGA60S-LP	2K-2093600	NIPPLE; 3/8 X 3-1/2 BLACK IRON	2
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
		N/A		
33	ALL 60" MODELS	2K-21880304	ADAPTER; 1/8NPT X 3/16 OD X 90 FEM EL	4
34	LPAGA60S-LP	2L-21844581	ACCS,VINYL COVER, MAGICATER 60"	1
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
		N/A		
		N/A		
39	ALL 60" MODELS	2M-8808905	NAMEPLATE-MAGICATER	2
40	ALL 60" MODELS	2M-8839310	MANUAL; CBBQ-MK OPERATION /	1
42	ALL 60" MODELS	2P-2092517	PLUG;1/8 SQ HD MALL 60" MODELSEABLE PIPE	2
43	ALL 60" MODELS	2P-T5104V	BRUSH; 2 SIDED BROILER	1
44	ALL 60" MODELS	2R-8706400	KNOB; METAL BP COOKLINE . 375 D SHAFT	2
45	ALL 60" MODELS	2R-8706410	KNOB; GAS VALVE; ON-OFF	8
46	LPAGA60S-LP	2R-S1002A	DOOR HANDLE; 3/4 X 17-1/2 BC	1
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
		N/A		
		2R-S1002A	DOOR HANDLE; 3/4 X 17-1/2 BC	1
		N/A	N/A	
47	ALL 60" MODELS	2V-2068000	VALVE; GAS; ON-OFF	10
48	ALL 60" MODELS	2V-21840523	TUBE; CARRY-OVER RIGHT 26 .707 CBBQ	1
49	ALL 60" MODELS	2V-21840524	TUBE; PILOT CBQ	2
50	ALL 60" MODELS	2V-21840817	TUBE,CARRY-OVER LEFT 26.707 CBBQ	1
52	ALL 60" MODELS	M6-21840512	PAN; WATER CBQ WELDMENT	2
53	ALL 60" MODELS	M6-21840514	SUPPORT, WORK DECK RIGHT CBQ	1
56	ALL 60" MODELS	M6-21840519	SUPPORT, WORK DECK LEFT CBQ	1
57	ALL 60" MODELS	M6-21840522	BRACKET;RUNNER TUBE CBQ	6
59	LPAGA60S-LP	M6-21840526	PANEL, OUTER SIDE RIGHT CBQ	1
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
		N/A		
		M6-21840526	PANEL, OUTER SIDE RIGHT CBQ	1
		N/A	N/A	
60	LPAGA60S-LP	M6-21840527	PANEL, OUTER SIDE LEFT CBQ	1
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			
	LPAGA60B-NG			
		M6-21840527	PANEL, OUTER SIDE LEFT CBQ	2
		M6-21840527	PANEL, OUTER SIDE LEFT CBQ	1
		M6-21840527	PANEL, OUTER SIDE LEFT CBQ	2



LPAGA60 PARTS LIST cont.

61	ALL 60" MODELS	M6-21840530	RADIANT; CBQ	8
62	LPAGA60S-LP	M6-21840539	LEG & CASTER (QUANTITY 4; BOXED) CBBQ	1
	LPAGA60T-LP	M6-21840605		
	LPAGA60B-LP	N/A		
	LPAGA60S-NG	M6-21840539		
	LPAGA60B-NG	N/A		
63	ALL 60" MODELS	M6-21840811	PANEL, FRONT 60"	1
64	ALL 60" MODELS	M6-21840812	PANEL; CHAMBER BACK 60" WELDMENT	1
66	ALL 60" MODELS	M6-21840814	PANEL; CHAMBER FRONT 60;W ELDMENT	1
70	LPAGA60S-LP	M6-21840840	WELDM'T; STAND SHELF CBQ 60	1
	LPAGA60T-LP			
	LPAGA60B-LP	N/A		
	LPAGA60S-NG	M6-21840840		
	LPAGA60B-NG	N/A		
71	LPAGA60S-LP	M6-MK0028	CADDY;DBL PRPANE TANK 40LB OPTION	1
	LPAGA60T-LP			
	LPAGA60B-LP	N/A		
	LPAGA60S-NG			
	LPAGA60B-NG			
72	ALL 60" MODELS	M6-21840870	PANEL; OUTER BACK 60 MAGICATER	1
79	ALL 60" MODELS	M6-21844565	DECK, WORK 60 MAGICATER, WELDMENT	1
80	ALL 60" MODELS	M6-21844570	HOOD; ROLL TOP 30 OPTION MAGICATER	2
81	LPAGA60S-LP	2K-2092616	COUPLING 3/4 STEEL	N/A
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			2
	LPAGA60B-NG			
82	LPAGA60S-LP	2K-2092632	NIPPLE; 3/4 X 3 LONG BLK STEEL	N/A
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			2
	LPAGA60B-NG			
83	LPAGA60S-LP	2K-2092648	CAP; 3/4 BLACK STEEL	N/A
	LPAGA60T-LP			
	LPAGA60B-LP			
	LPAGA60S-NG			1
	LPAGA60B-NG			

LPAGA30 EXPLODED VIEW



SK3177 REV - (06-23)



LPAGA30 PARTS LIST

ITEM NO.	CONFIGURATION	PART NO.	DESCRIPTION	QTY.
1	6M-LPAGA30S-LP	2A-80400-12	ORIFICE; HOOD #53 3/8-27 X 1/2 X 23/32	4
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP			
	6M-LPAGA30S-NG	2A-2066844		
	6M-LPAGA30BRNG			
	6M-LPAGA30BLNG			
2	6M-LPAGA30S-LP	2A-2068874	ORIFICE #74; LP GAS CARRY OVER SPUD	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP			
	6M-LPAGA30S-NG	2A-21880101		
	6M-LPAGA30BRNG			
	6M-LPAGA30BLNG			
3	6M-LPAGA30S-LP	2A-21840538	SOCKET; LEG 1-5/8" X 3-1/8" H	4
	6M-LPAGA30T-LP	N/A		
	6M-LPAGA30BRLP	2A-21840538		
	6M-LPAGA30S-NG	N/A		
	6M-LPAGA30BRNG			
	6M-LPAGA30BLNG			
14	6M-LPAGA30S-LP	M6-Z25632	PROPANE CYLINDER; 40-LB L	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP			
	6M-LPAGA30S-NG	N/A		
	6M-LPAGA30BRNG			
	6M-LPAGA30BLNG			
15	ALL 30" MODELS	2F-21840520	BURNER; CBBQ	4
16	ALL 30" MODELS	2F-21840532	GRATE; 24 24 X 34.256 CBB Q	1
17	ALL 30" MODELS	2G-21840256	SKID; OVEN	1
20	6M-LPAGA30S-LP	2J-21840511	HOSE; ASSEMBLY LP 3/8 DIA . X 45 CBBQ	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP			
	6M-LPAGA30S-NG	N/A		
	6M-LPAGA30BRNG			
	6M-LPAGA30BLNG			
21	6M-LPAGA30S-LP	2J-21840545	WELDM'T; MANIFOLD CBBQ RIGHT	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP			
	6M-LPAGA30S-NG	2J-21840845	WELDM'T; MANIFOLD LEFT	1
	6M-LPAGA30BRNG			
	6M-LPAGA30BLNG			
22	6M-LPAGA30S-LP	N/A	PRESSURE REGULATOR; 3/4;3 .5 WC; NAT	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP			
	6M-LPAGA30S-NG	2J-M1184A		
	6M-LPAGA30BRNG			
	6M-LPAGA30BLNG			
23	6M-LPAGA30S-LP	N/A	COUPLING 3/4 STEEL	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP			
	6M-LPAGA30S-NG	2K-2092616		
	6M-LPAGA30BRNG			
	6M-LPAGA30BLNG			



LPAGA30 PARTS LIST cont.

24	6M-LPAGA30S-LP	N/A	NIPPLE; 3/4 X 3 LONG; BLK STEEL	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP			
	6M-LPAGA30S-NG	2K-2092632		
	6M-LPAGA30BRNG			
	6M-LPAGA30BLNG			
25	6M-LPAGA30S-LP	2K-2093300	ELBOW; REDUCTION 3/4 TO 3 /8 BLACK IRON	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP			
	6M-LPAGA30S-NG	N/A		
	6M-LPAGA30BRNG			
	6M-LPAGA30BLNG			
26	6M-LPAGA30S-LP	2K-2093600	NIPPLE; 3/8 X 3-1/2 BLACK IRON	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP			
	6M-LPAGA30S-NG	N/A		
	6M-LPAGA30BRNG			
	6M-LPAGA30BLNG			
27	ALL 30" MODELS	2K-21880304	ADAPTER; 1/8NPT X 3/16 OD X 90 FEM EL	2
28	6M-LPAGA30S-LP	2L-21844580	ACCS,VINYL COVER, MAGICATER 30"	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP	N/A		
	6M-LPAGA30S-NG	2L-21844580		
	6M-LPAGA30BRNG	N/A		
	6M-LPAGA30BLNG			
37	ALL 30" MODELS	2P-2092517	PLUG;1/8 SQ HD MALLEABLE PIPE	1
*38	ALL 30" MODELS	2P-T5104V	BRUSH; 2 SIDED BROILER	1
39	ALL 30" MODELS	2R-8706400	KNOB; METAL BP COOKLINE . 375 D SHAFT	1
40	ALL 30" MODELS	2R-8706410	KNOB; GAS VALVE; ON-OFF	4
41	6M-LPAGA30S-LP	2R-S1002A	DOOR HANDLE; 3/4 X 17-1/2 BC	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP	N/A	N/A	
	6M-LPAGA30S-NG	2R-S1002A	DOOR HANDLE; 3/4 X 17-1/2 BC	1
	6M-LPAGA30BRNG	N/A	N/A	
	6M-LPAGA30BLNG	N/A	N/A	
42	ALL 30" MODELS	2V-2068000	VALVE; GAS; ON-OFF	5
43	6M-LPAGA30S-LP	2V-21840523	TUBE; CARRY-OVER RIGHT 26 .707 CBBQ	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP			
	6M-LPAGA30S-NG			
	6M-LPAGA30BRNG			
	6M-LPAGA30BLNG	2V-21840817		
44	ALL 30" MODELS	2V-21840524	TUBE; PILOT CBQ	1
45	ALL 30" MODELS	M6-21812041	BRKT, CORNER	4
46	6M-LPAGA30S-LP	M6-21840512	PAN; WATER CBQ WELDMENT	1
	6M-LPAGA30T-LP	M6-21840512		
	6M-LPAGA30BRLP	M6-21842812		
	6M-LPAGA30S-NG	M6-21840512		
	6M-LPAGA30BRNG	M6-21842812		
	6M-LPAGA30BLNG	M6-21842812		
47	6M-LPAGA30S-LP	M6-21840513	PANEL; FRONT 30 CBQ30	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP			
	6M-LPAGA30S-NG			
	6M-LPAGA30BRNG			
	6M-LPAGA30BLNG	M6-21850311		



LPAGA30 PARTS LIST cont.

48	ALL 30" MODELS	M6-21840514	SUPPORT, WORK DECK RIGHT CBQ	1
52	ALL 30" MODELS	M6-21840518	"PANEL; CHAMBER FRONT CBQ30;WELDMENT"	1
53	ALL 30" MODELS	M6-21840519	SUPPORT, WORK DECK LEFT CBQ	1
54	ALL 30" MODELS	M6-21840522	BRACKET;RUNNER TUBE CBQ	3
55	ALL 30" MODELS	M6-21840525	COVER; RUNNER TUBE CBQ	1
56	6M-LPAGA30S-LP	M6-21840526	PANEL, OUTER SIDE RIGHT CBQ	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP	N/A	N/A	
	6M-LPAGA30S-NG	M6-21840526	PANEL, OUTER SIDE RIGHT CBQ	1
	6M-LPAGA30BRNG	N/A	N/A	
	6M-LPAGA30BLNG	N/A	N/A	
57	6M-LPAGA30S-LP	M6-21840527	PANEL, OUTER SIDE LEFT CBQ	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP	M6-21840527	PANEL, OUTER SIDE LEFT CBQ	2
	6M-LPAGA30S-NG	M6-21840527	PANEL, OUTER SIDE LEFT CBQ	1
	6M-LPAGA30BRNG	M6-21840527	PANEL, OUTER SIDE LEFT CBQ	2
	6M-LPAGA30BLNG	M6-21840527	PANEL, OUTER SIDE LEFT CBQ	2
58	ALL 30" MODELS	M6-21840530	RADIANT; CBQ	4
59	6M-LPAGA30S-LP	M6-21840539	LEG & CASTER (QUANTITY 4; BOXED) CBBQ	1
	6M-LPAGA30T-LP	M6-21840605		
	6M-LPAGA30BRLP	NA		
	6M-LPAGA30S-NG	M6-21840539		
	6M-LPAGA30BRNG	NA		
	6M-LPAGA30BLNG	NA		
60	6M-LPAGA30S-LP	M6-21840540	WELDMENT SHELF STAND CBQ30	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP	NA		
	6M-LPAGA30S-NG	M6-21840540		
	6M-LPAGA30BRNG	NA		
	6M-LPAGA30BLNG	NA		
61	6M-LPAGA30S-LP	M6-MK0027	CADDY, SINGLE PRO TANK (40LB) OPTION	1
	6M-LPAGA30T-LP			
	6M-LPAGA30BRLP	NA		
	6M-LPAGA30S-NG	NA		
	6M-LPAGA30BRNG	NA		
	6M-LPAGA30BLNG	NA		
63	ALL 30" MODELS	M6-21840871	PANEL; OUTER BACK 30 MAGICATER	1
69	ALL 30" MODELS	M6-21844560	DECK, WORK 30 MAGICATER, WELDMENT	1
70	ALL 30" MODELS	M6-21844570	HOOD; ROLL TOP 30 OPTION MAGICATER	1

LPAGA BUILT-IN ENCLOSURE CUTOUT DIMENSIONS

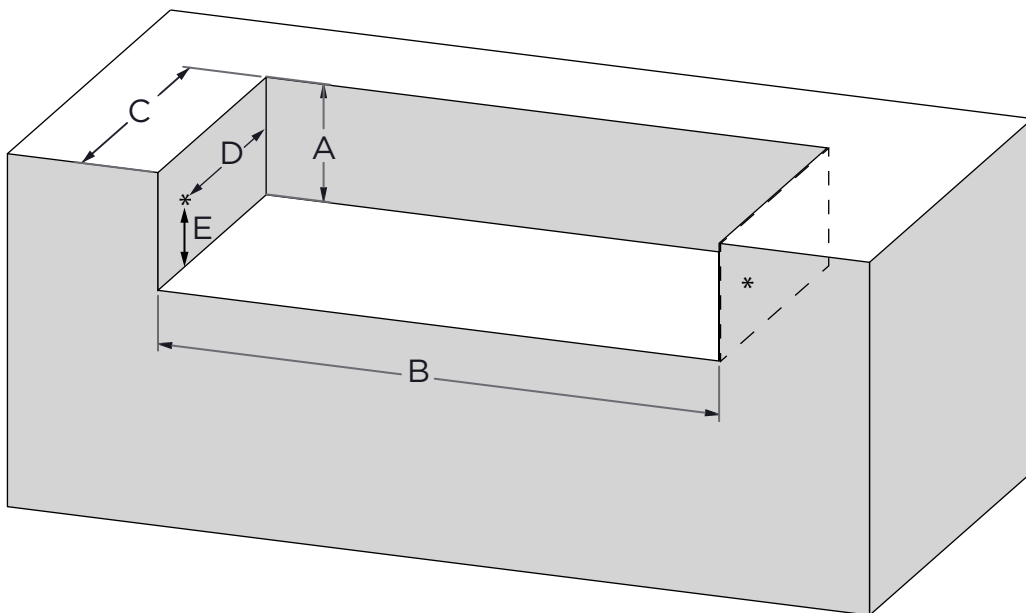
Enclosure must be adequately vented.

THIS UNIT MUST **NEVER** BE OPERATED UNDER COMBUSTIBLE CONSTRUCTIONS.

Consult local licensed professional for adequate requirements.

Enclosure must be constructed out of non-combustible materials

*An additional 2-1/2" clearance hole must be cut out for natural gas models on either left or right side of recessed area, depending on model purchased (see illustration below)



MODEL	HEIGHT (A)	WIDTH (B)	DEPTH (C)
LPAGA30	16 in.	31.5 in.	34.0 in.
	406 mm	800 mm	864 mm
LPAGA60	16in.	62.5 in.	34.0 in.
	406 mm	1574 mm	864 mm

*MEASUREMENTS TO CENTER OF 2-1/2 inch HOLE FOR NATURAL GAS PRESSURE REGULATOR CUTOUT

(D) FROM BACK OF RECESSED CUTOUT TO CENTER= 29.4 in (746 mm)

(E) FROM BOTTOM OF RECESSED CUTOUT TO CENTER= 10 in (253 mm)



OUTDOOR GAS CHARBROILER OPERATION MANUAL

LIMITED EQUIPMENT WARRANTY

MagiKitch'n warrants to the original purchaser of new MagiKitch'n products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by MagiKitch'n and upon proper installation and start-up in accordance with the instructions supplied with each MagiKitch'n unit. MagiKitch'n's obligation under this warranty is limited to a period of two [2] years beginning from the date of original installation. The warranty period begins upon the earlier of the date of original installation or up to six [6] months after the original shipment, from the factory, of the covered product. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at MagiKitch'n's discretion have the parts replaced or repaired by MagiKitch'n or a MagiKitch'n-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by a MagiKitch'n authorized service agency. MagiKitch'n will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest MagiKitch'n-authorized service agency must be used. MagiKitch'n will be responsible for normal labor charges incurred in the repair or replacement of a warrantied product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

CONTACT

Should you require any assistance regarding the operation or maintenance of any MagiKitch'n products; phone, email or fax our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.MagiKitchn.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

MagiKitch'n's sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. MagiKitch'n is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Labor charges for all removable and consumable parts in gas charbroilers, including but not limited to briquettes, coal screens, burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without MagiKitch'n's approval will void the warranty.
- Units exceeding two [2] years from original installation date.

ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.



265 Hobson Street, Smithville, TN 37166

Phone 800-264-7827 | info@star-mfg.com | magikitchn.com

Be sure to keep up with new product
announcements and events on social media!



2M-8839310 REV B (12-23)