

MagiKitch'n®



MKE36 shown

Models MKE Electric Griddle MKE24, MKE36, MKE48, & MKE60

STANDARD GRIDDLE FEATURES

- Large 3.75 gallon grease box with splash zone compartment
- Front grease trough with fully welded grease chute
- Electric thermostat (North American models)
Solid State control (CE models)
- 5.7 kW/12", thermostatically controlled every 12"
- 4" legs (can be removed for flush mounting)
- Extra smooth 12 gauge back & side splash skirt finish for ease of cleaning
- Double walled stainless steel sides with tapered back splash
- Solid panel cabinet base for flush mount capability
- Easy to remove cabinet back for easy cleaning
- No exposed fasteners allowing easy cleanup
- Incoloy sheathed elements pressure clamped to bottom of griddle plate
- ON/OFF switch with each temperature control

OPTIONS

- Solid State thermostat maintains temperature between 150°F and 550°F.
- Chrome griddle plate (includes scraper, spatula, Palmetto brush, and MagiKitch'n griddle cleaner)
- (208V OR 240V three phase only. 2 are required for MKE48, or 60)
- Power cord: 6' 60Amp cord

ACCESSORIES

- Removable Griddle Divider
- Service Shelf available in 8", 10" or 12" depth
- Pan cutouts for 1/6 -1/9 pan on 10" or 12" shelf
- Towel bar with or without service shelf
- NSF approved, Stainless steel griddle stand with legs
- Stand with optional casters.

CONTROLS

- Standard Electric thermostat maintains temperature between 200°F and 550°F.
- Solid State thermostat maintains temperature between 150° and 550°
- All temperature probes are embedded into the plate for faster response time and more accurate surface temperatures.

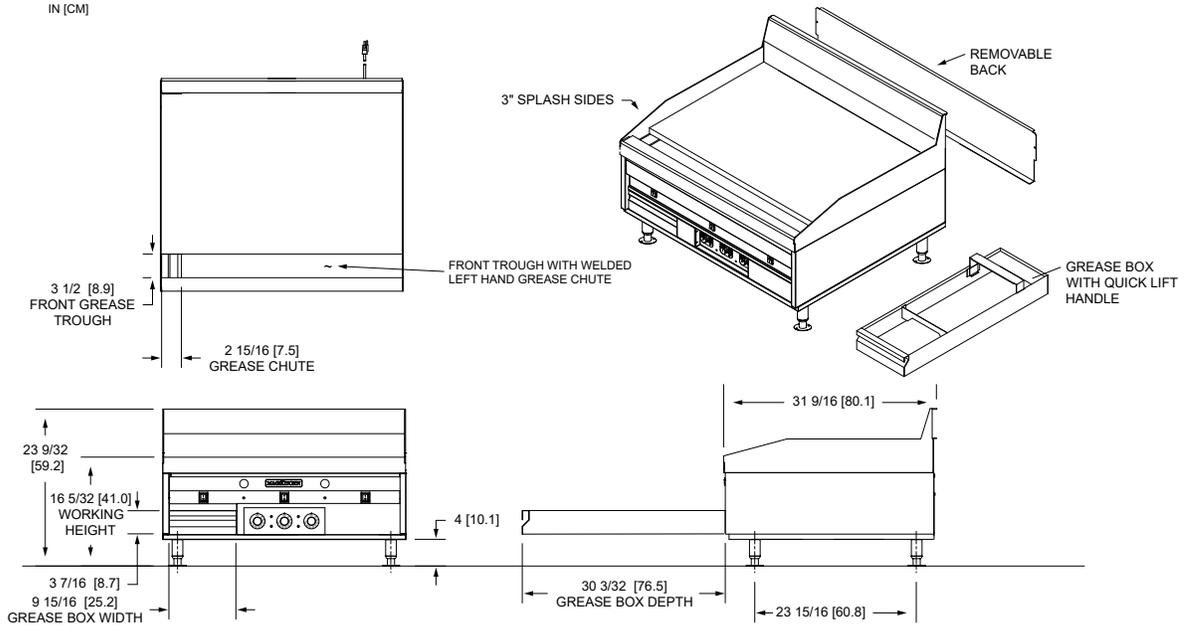
CERTIFICATIONS



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2M-L10356 REV 9 (10-24)



INDIVIDUAL GRIDDLE SPECIFICATIONS			SHIPPING INFORMATION (Approximate)				
Model	Cooking Area	Control #	Width	Grease Box	Shipping Weight	Shipping Crate Size L x W x H	Shipping Cube
MKE24	24 x 23-3/4 in (61x 60cm)	2	24" (61cm)	Left	368 Lbs (167kg)	24 x 40 x 42 in (61 x 102 x 107 cm)	31.5 ft ³ 0.9 m ³
MKE36	24 x 35-3/4 in (61x 90cm)	3	36" (91cm)	Left	578 Lbs (262 kg)	32 x 40 x 42 in (81 x 102 x 107 cm)	56.9 ft ³ 1.6 m ³
MKE48	24 x 47-3/4 in (61x 121cm)	4	48" (122cm)	Left	677 Lbs (307 kg)	46 x 42 x 52 in (117 x 107 x 132 cm)	56.9 ft ³ 1.6 m ³
MKE60	24 x 59-3/4 in (61x 151cm)	5	60" (152cm)	Left	1,025 Lbs (465 kg)	38 x 66 x 52 in (96.5 x 168 x 132 cm)	78.1 ft ³ 2.2 m ³

(1) MKE Griddle and Stands are shipped separately (consult factory for shipments with equipment stands)

ELECTRICAL REQUIREMENTS			Nominal Amps Per Line (50/60 hz)										
			Single Phase (2 wire+ground wire)				3 Phase (3 wire+ground wire)				3 Phase "Y" (4 wire+ground wire)		
Model	Total kW	Volts	200V	208V	220V	240V	200V	208V	220V	240V	380/220V	400/230V	415/240V
MKE24	11.4	MAX AMPS PER PHASE	52.7 (10.5 kW)	54.8	43.5 (9.6 kW)	47.5	30.4 (10.5 kW)	31.6	25.1 (9.6 kW)	27.4	14.6 (9.6 kW)	15.1 (10.5 kW)	15.9
MKE36	17.1		79.0 (15.8 kW)	82.2	65.3 (14.4 kW)	71.3	45.6 (15.8 kW)	47.5	37.7 (14.4 kW)	41.1	21.8 (14.4 kW)	22.7 (15.7 kW)	23.8
MKE48*	22.8		52.7 (21.1 kW)	54.8	43.5 (19.2 kW)	47.5	30.4 (21.1 kW)	31.6	25.1 (19.2 kW)	27.4	14.6 (19.2 kW)	15.1 (20.9 kW)	15.9
MKE60*	28.5		79.0 (26.3 kW)	82.2	65.3 (23.9 kW)	71.3	45.6 (26.3 kW)	47.5	37.7 (23.9 kW)	41.1	21.8 (23.6 kW)	22.7 (26.2 kW)	23.8

These models require Two Power Supplies

CLEARANCES						
Front min.	Bottom min.		Combustible material		Non-Combustible material	
			Sides min.	Rear min.	Sides min,	Rear min,
30-1/8" (76.5 cm)	0"	NON-CE	2" (5.1cm)	6" (15.2cm)	0"	6" (15.2cm)
		CE	6" (15.2cm)	6" (15.2cm)	0"	6" (15.2cm)

SHORT FORM SPECIFICATION
 Provide MagiKitch'n electric griddle. Griddle shall be a single 1" thick steel griddle top unit with no debris tapered splash back. Smooth 11 ga. sides with 3.5" (8.9cm) wide fully welded front grease trough and chute. Large 3.75gal (14ltr) grease box with quick lift handle. Stainless steel double panel sides and cabinet base. Provide Options & Accessories as follows:

We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.