

IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment:

Model #: _____

Serial #: _____

Date Purchased: _____



**FOCUS SERIES
GAS BROILER
INSTALLATION - OPERATION - MAINTENANCE**



MAGIKITCH'N
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L25-056 (11/13)

TO THE PURCHASER

Post in a prominent location the instructions to be followed in the event that an operator smells gas. Obtain this information from your local gas supplier.

FOR YOUR SAFETY

DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Do not spray aerosols in the vicinity of this appliance while it is in operation.

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 appliance.

WARNING

Installation, maintenance and repairs should be performed by a MagiKitch'n Authorized Service and Parts (ASAP) company technician or other qualified personnel. Installation, maintenance or repairs by an unauthorized and unqualified personnel will void the warranty.

WARNING

Installation and all connections must be made according to national and local regulations and codes in force.

WARNING

During the warranty period if a customer elects to use a non-original part or modifies an original part purchased from MagiKitch'n and/or its Authorized Service and Parts (ASAP) companies, the warranty will be void. In addition, MagiKitch'n and its affiliates will not be liable for any claims, damages or expenses incurred by the customer which arises directly or indirectly, in whole or in part, due to the installation of any modified part and/or received from an unauthorized service center.

WARNING

Adequate means must be provided to LIMIT the movement of this appliance without depending on the gas connection. Single appliances equipped with legs must be stabilized by installing anchor straps. All appliances equipped with casters must be stabilized by installing restraining chains. If removed for servicing, cleaning, maintenance or any other reason, these restraints must be reattached before the appliance is put back into service.

WARNING

Keep appliance area free and clear of combustibles.

WARNING

DO NOT alter or remove structural material on the appliance to accommodate placement under a ventilation hood.

WARNING

This appliance is intended for professional use only and should be operated by fully trained and qualified personnel.

WARNING

The gas supply must be disconnected before servicing, maintaining or cleaning this appliance.

WARNING

The appliance is NOT jet stream approved. DO NOT clean the appliance with a water jet.

WARNING

DO NOT attempt to move this appliance when the unit is at operating temperature. Serious personal injury could result if skin comes in contact with the hot surfaces.

WARNING

DO NOT sit or stand on this appliance. The appliance's front panel, cook grids, splash back, side, work shelf are not a step. Serious injury could result from slipping, falling or contact with hot surfaces.

WARNING

NEVER use the appliance as a step for cleaning or accessing the ventilation hood. Serious injury could result from slips, trips or from contacting hot surfaces or liquids.

WARNING

DO NOT use the appliance unless it is properly secured to a table, stand or freezer / refrigerated base suited to handle the weight of the entire appliance.

WARNING

DO NOT operate appliance unless all panels and access covers are attached correctly.

WARNING

It is recommended that this appliance be inspected by a qualified service technician for proper performance and operation on a yearly basis.

For indoor use only.

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1. INSTALLATION & LOCATION

LOCATION

- Place the unit in a properly ventilated area.
- Keep the area free and clear of all combustibles such as paper, cardboard, and flammable liquids and solvents.
- This unit requires 0cm minimum clearance to non-combustible construction. The unit is not approved for installation in areas with combustible construction.
- Provisions must be made for an adequate air supply to the broiler.
- Keep the area in front of the unit free from obstructions that could block the flow of combustion and ventilation air.
- Be sure there is sufficient clearance at the rear of the unit for gas connections, regulator and any master shutoff valve(s) to be installed.
- The location must provide adequate clearance for servicing.

INSTALLATION

In North America installation must conform to local codes. In the absence of local codes, the installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or Natural Gas and Propane Installation Code, CSA-B149.1: as applicable. **In AUSTRALIA** this appliance must be installed to the requirements of the AS/NZS5601.1, local gas and electric authority and any other relevant statutory regulations.

- The appliance and its individual shutoff valve must be **disconnected** from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.45 kPa).
- The appliance must be **isolated** from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.45 kPa).
- The appliances covered by this manual are for use only with the gas type displayed on the data plate.
- This appliance is for installation in non-combustible locations only.
- Post in a prominent location the instructions to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.
- Unit must be installed under a ventilation hood.

- A. Uncrate unit and put into place. The hitch pins securing burners must be removed. This will permit the burners to be readily removed for weekly inspection, cleaning and future service.
- B. FOR INSTALLATION ON LEGS: A set of 4" legs is packed in the top section of the broiler (unless unit is specifically ordered without). A threaded receptacle is located near each corner base of the machine. Each leg has a similar mating thread. Raise unit sufficiently to allow legs to be screwed tightly into receptacles. Level the unit by adjusting bottom feet of legs. Unit must be level to perform properly. FOR INSTALLATION WITH CASTERS: This installation shall be made with a connector that complies with the Standard for **Connectors for Movable Gas Appliances, ANSI Z21.69 • CSA-6.16**, and with a quick-disconnect device that complies with the Standard for **Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 • CSA-6.9**.
- Provide an adequate means of restraint without depending on the gas connector, the quick-disconnect device or its associated piping to limit the appliance movement.
 - The restraint (i.e. heavy gauge chain or cable) should be 1000# (4.45 kN) test load and should be attached to the building structure by some substantial means, such as the use of anchor bolts into concrete, or lag screws into studs in wooden structures. The opposite end of the restraint should be affixed solidly to the base of the unit at the back where it will not become pulled out or cause damage to the appliance.
If disconnection of this restraint becomes necessary at any time, make sure it is reinstalled after the unit is placed in its original position and before the unit is placed in operation.

CAUTION!

Only two of the four casters supplied have brakes. Be sure to install the two casters with brakes at the *front of the unit*. NOTE: Front brakes should be locked before unit is placed in operation.

- C. COUNTER MODELS: All counter equipment is to be sealed to the counter to comply with applicable sanitation standards. A bead of silicone sealant, approximately ½" wide, is to be applied to the bottom of the unit approximately ¼" in from the front, back and side edges.

We suggest a Dow Corning®, GE® or Permatex® silicone 'RTV' adhesive sealant or equivalent. (See NSF Basic Criteria C-2 for details).

- D. After installation retain manual for future reference.

2. Charbroiler Specifications

NOMINAL GAS CONSUMPTION OF MODELS			
	BTU/HR	kW	MJ/HR
FC(L) 24	40 000/60 000	11.72/17.57	42.20/60.30
FC(L) 36	60 000/80 000	17.58/23.45	63.30/84.40
FC(L) 48	80 000/100 000	23.45/29.30	84.40/105.50
FC(L) 60	100 000/120 000	29.30/35.17	105.50/126.60
FC(L) 72	120 000/140 000	35.17/41.03	126.60/147.71

TEST POINT PRESSURES			
	kPa	W.C.	psi
NATURAL	1.0	4.0	.145
PROPANE	2.5	10.0	.363

Type	Model	Height with Legs (in)(cm)	Width (in)(cm)	Depth (in)(cm)	Shipping Weight (lb)(kg)	Total Cook Area (in ²)(cm ²)
FOCUS	24	21.625 (54.928)	24.000 (60.960)	30.436 (77.307)	210 (95.2)	556.370 (3589.477)
	36	21.625 (54.928)	36.000 (91.440)	30.436 (77.307)	350 (159)	837.780 (5405.021)
	48	21.625 (54.928)	48.000 (121.920)	30.436 (77.307)	425 (193)	1119.190 (7220.566)
	60	21.625 (54.928)	60.000 (152.400)	30.436 (77.307)	565 (256)	1400.600 (9026.11)
	72	21.625 (54.928)	72.000 (182.880)	30.436 (77.307)	705 (320)	1682.020 (10851.72)

3. GAS HOOK UP

An adequate gas supply is imperative. Undersized lines or low-pressures will restrict the volume of gas required for satisfactory performance. A steady supply pressure between 7" and 8" w.c. for natural gas and 11" to 12" w.c. for propane gas is required. With all gas appliances operating simultaneously, the manifold pressure on all gas appliances should not show any appreciable drop. Fluctuations of more than 25% on natural and 10% on propane gas will create pilot problems, and affect burner-operating characteristics. Contact your gas company for correct supply line sizes. After connection, all newly installed equipment should be checked for correct gas pressure by a certified gas serviceman. The unit should be connected ONLY to the type of gas for which it is equipped. Check the type of gas on serial plate.

- A. Attach regulator supplied with machine to inlet of the gas manifold. Be sure regulator is connected so that gas flow is in the direction of the arrow on the bottom of the regulator. Using a regulator other than the one supplied with the unit will void the warranty.
- B. The manifold pressure must be maintained at the pressure marked on the serial plate: 4" w.c. for natural gas and 10" w.c. for propane gas.
- C. Use pipe joint compound that is suitable for the LP gas on all threaded connections.
- D. Turn off all burner valves.
- E. Turn on gas supply and check all connections for leaks using ONLY a leak checking fluid or soapy water. NEVER use an open flame to check for gas leaks.
- F. Provision must be made for adequate air supply for both appliance and occupants.
- G. Keep area in front of unit free from obstructions that could block flow of combustion and ventilation air.
- H. Be certain that adequate clearance is maintained so that air openings in front of unit are not blocked and any subsequent service can be performed. No such clearance is required on the sides. Sufficient clearance at rear is required for gas connections, regulator, and any master shutoff valve(s) installed. Be sure there is no obstruction in front.
- I. The gas supply connection to this appliance is located in the rear of the appliances approximately 4.795 in (12.179cm) from the base of the appliance for the FC models.
- J. If this appliance cannot be adjusted to perform correctly contact your local authorized service company or call the factory at the number on the back page of this manual.

4. GAS SETTINGS

Regulator pressure must be measured and adjusted before the unit goes into service, following installation and when operational performance is in question. A soft blue flame, just short of a yellow tip, gives the best results; combustion air can be adjusted by opening or closing the air shutter slightly.

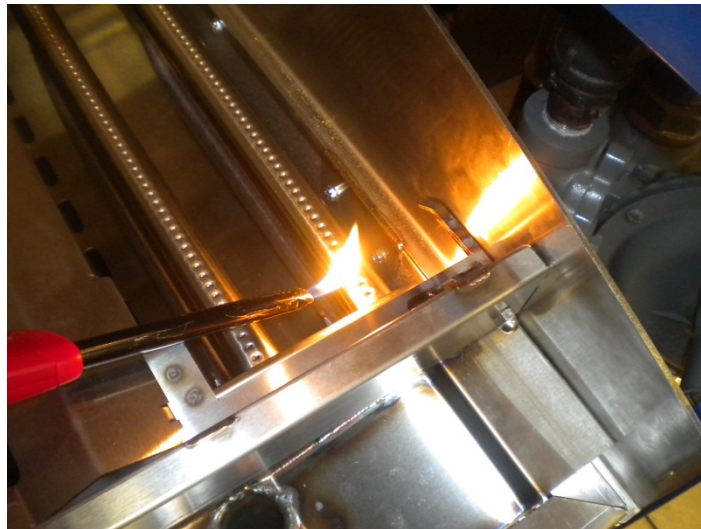
5. LIGHTING INSTRUCTIONS

A. FOCUS SERIES MODELS WITHOUT SAFETY PILOT

1. Turn all burners to OFF.
2. Remove the top grid(s).
3. Remove the last radiant(s) closest to the side(s) of the unit.
4. Turn the runner tube valve to ON.
5. Light the runner tube.

Note: If runner tube does not light wait a few seconds, then try again.

6. Replace the radiant(s) and top grid(s). Push and turn the burner valves to operate the individual burners as needed.
7. If any burner fails to light from runner tube, shut off all the burners and the runner tube. DO NOT attempt to re-light for five minutes after shutdown. Repeat steps 1 thru 6. If unit still fails to operate properly, contact authorized service personnel.



BROILER SHUT DOWN

Turn all burners to OFF.
Turn the runner tube valve to OFF.

B. FOCUS SERIES MODELS WITH SAFETY PILOT

1. Turn all burners to OFF.
2. Remove the top grid(s).
3. Turn the shut off valve to ON.
4. Light the runner tube.
5. Press and hold the (red) button on the safety pilot valve. Wait 15-30 seconds. Light the runner tube. DO NOT release the reset button.

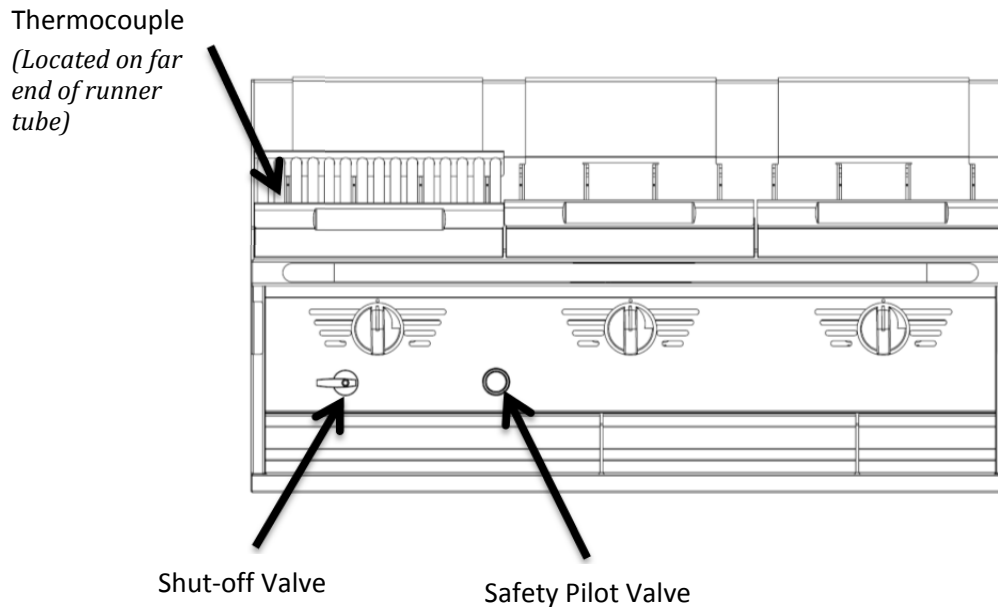
Note: If runner tube does not light wait a few seconds, then try again.

Note: When lighting the runner tube for the first time after connecting the unit to the gas source, the light time will probably increase to 1-2 minutes.

6. Wait an additional 15-30 seconds. Release the reset button. The runner tube should remain lit.

Note: If the runner tube fails to ignite, repeat step 5. If the runner tube fails to ignite after three attempts, contact an authorized MagiKitch'n service agent.

7. Replace the top grid.
8. Push and turn the burner valves to operate the individual burners as needed.



BROILER SHUT DOWN

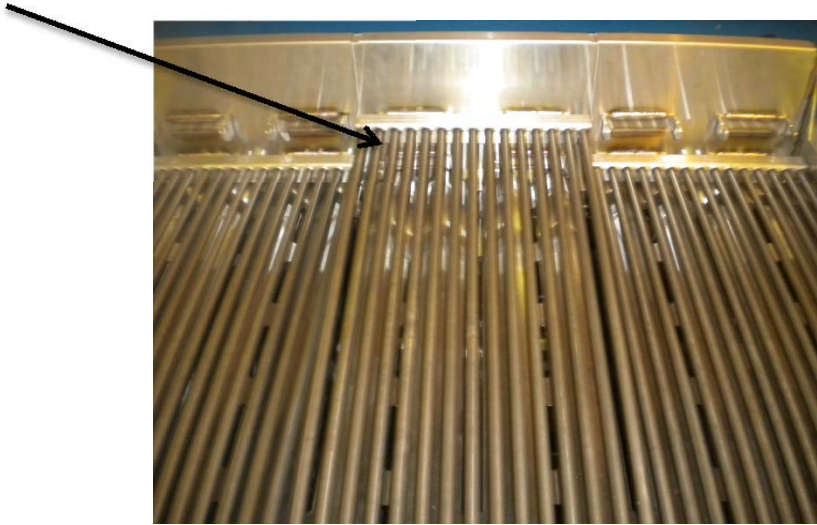
- Turn the shut off valve to OFF.
- Turn all burners to OFF.

6. INITIAL SET-UP

ALL MODELS

PROPER SET-UP OF THE CHAR BROILER – After the installation of the broiler by a qualified technician, a thorough cleaning is necessary. After this cleaning, be sure the broiler is set-up properly.

TOP GRID - Your top cooking grid has two positions, either flat or slightly tilted. Whenever you are broiling, may use one the tilted position. This allows grease to drain into the front trough, reducing both smoke and flare-up. Simply lift the grate to remove from the hooks and move the top grid to the tilted position. The flat position should be used only to heat soups and sauces, etc. in pots, and never to broil.



STAINLESS STEEL RADIANT - It is very important that the stainless steel radiants are placed over the burners. This will provide radiant heat and protect the burners from dripping grease.

PREHEATING - It is necessary to preheat a cold broiler each time before cooking. The recommended time is 30-40 minutes for radiant style charbroilers, at which time the cooking grid should be hot enough to cook on without sticking, and will produce the proper searing effect.

FLARE-UP - A certain amount of flare-up is desirable when you are charbroiling in order to flavor your products. However, excess flare-up will burn your products and leave a bitter taste. With flare-up, one simple formula holds true. The hotter the broiler and the higher the fat content of the food, the more flare-up you will have. Conversely, the lower the heat and lower the fat content, the fewer flare-ups you will have.

FLARE-UP PROBABILITY CHART		
Heat Level	High Fat Content	Low Fat Content
High Heat	High	Moderate
Low Heat	Moderate	Low

IMPORTANT – Keep the appliance area free and clear of combustibles.

7. CLEANING AND MAINTENANCE

DAILY CLEANING AND MAINTENANCE

TOP GRID - The top grid can be cleaned in numerous ways. The recommended procedure is to remove the grid and clean the frame, tubes and angles on front, sides and back with steel wool. The rods need only be scraped free of all cooking debris, especially the underside of the rods, using the MagiKitch'n scraper provided. The light oily sheen will aid in cooking, acting like a seasoned iron skillet.

OUTER SIDES AND FRONT - The outer sides and front are stainless steel. Any reputable cleaner can be used to clean these surfaces.

INNER COOKING AREA - These surfaces are also stainless steel. A paste type oven cleaner will work best to clean them, but be sure to remove *all residues* before you resume cooking operation. The grease collection pan should be emptied daily and the grease disposed of properly.

WATER TUB - The water tub is designed to reduce flair-up and to eliminate flash back, which is common on radiant style charbroilers. Flaming grease which drips down will extinguish as soon as it hits the water. The water tub should **never be allowed** to run dry and should be emptied daily and the grease disposed of properly.

Maintaining a clean, well-kept broiler will ensure long-lasting cooking performance and prolong its life.

WEEKLY CLEANING MAINTENANCE

Generally, with this style broiler, you can follow the directions for daily cleaning. However, your top grid can be soaked in a detergent degreasing solution weekly or monthly. After this soaking, your grid will need to be thoroughly rinsed with fresh water and then re-seasoned.

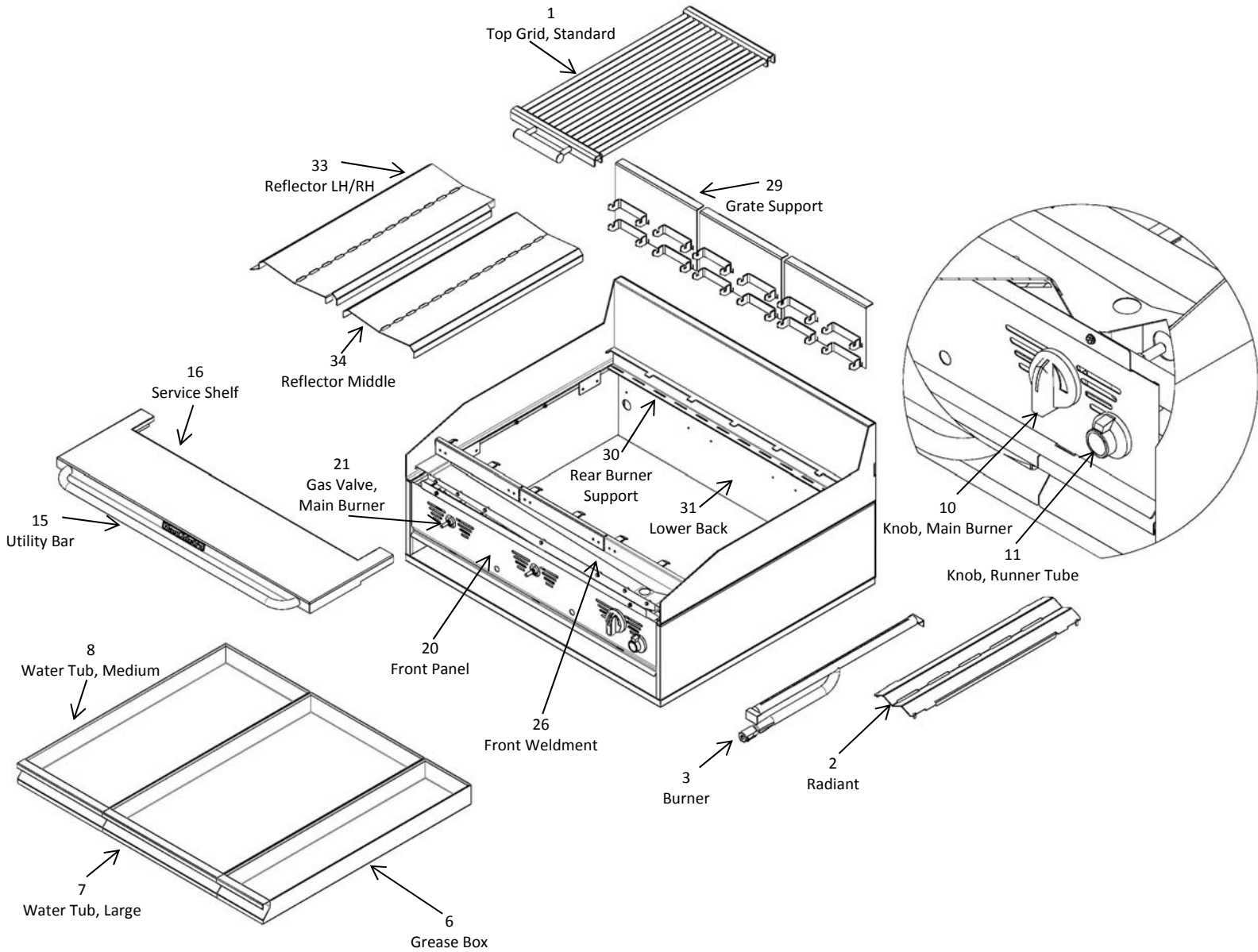
8. IMPORTANT OPERATION INSTRUCTIONS RECAP

1. Always cook in a tilted position. This will allow excess grease to drain into the front grease trough and reduce smoke and flare-up.
2. Keep the top cooking grids clean, especially the underside of the rods. This will insure that the grease will drain toward the front grease trough.

Remember the following formula for flare-up:
High Heat + High Fat Content = Maximum Flare-up
Low Heat + Low Fat Content = Minimum Flare-up

9. TYPICAL FOCUS SERIES ILLUSTRATION

NOTE: Your unit may vary from this typical diagram.



10. ACCESSORY/PARTS LIST FOR FOCUS SERIES MODELS

Not all parts are illustrated, nor are all parts listed. If you need a part that is not listed here, call Magikitch'n for a quote. Always have your model and unit serial numbers available when phoning or ordering.

Ref. No.	Description
1	Top Grid, Standard
2	Radiant
3	Burner
4	Burner Retaining Clip (Not Shown)
5	Runner Tube (Not Shown)
6	Grease Box
7	Water Tub, Large
8	Water Tub, Small
9	Leg, 4" (Not Shown)
10	Knob, Main Burner
11	Knob, Runner Tube
12	Scraper (Not Shown)
13	Leg 4" Bullet (Not Shown)
14	Regulator (Not Shown)
15	Utility Bar
16	Service Shelf
17	Safety Pilot Valve (Not Shown)
18	½" Shut-off Valve (Not Shown)
19	Thermocouple (Not Shown)
20	Front Panel
21	Gas Valve, Main Burner
22	Gas Valve, Runner Tube (Not Shown)

Ref. No.	Description
23	Orifice, Main Burners (Not Shown)
24	Orifice, Runner Tube (Not Shown)
25	Manifold Assembly (Not Shown)
26	Front Weldment
27	Cabinet Back (Not Shown)
28	Back Stiffener (Not Shown)
29	Grate Support
30	Rear Burner Support
31	Lower Back
32	Equipment Stand (Not Shown)
33	Reflector LH/RH
34	Reflector Middle
35	
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42	
43	
44	

11. WARRANTY

ORIGINAL EQUIPMENT WARRANTY

(For U.S. and Canada)

MagiKitch'n warrants to each original Buyer that its electrically-heated or gas-fired charbroilers will be free from defects in material and workmanship for the period specified below.

MagiKitch'n's obligation under this warranty shall be limited to replacing or repairing, at its option, any part found to be defective within the specified warranty period.

PRODUCT WARRANTY PERIOD

One (1) Year Limited Parts and Labor for Indoor Charbroilers

The warranty period begins upon the earlier of the date of installation or 90 days after shipment of the covered product. Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user. MagiKitch'n agrees to pay any authorized Blodgett service agency within the United States or Canada for any labor required to repair or replace, at MagiKitch'n's option, any part which proves to be defective due to defects in material or workmanship during the warranty period. This warranty includes travel time not to exceed two (2) hours and mileage not to exceed one hundred (100) miles, round trip.

This warranty does not cover any defect due to, or resulting from, ordinary wear and tear, handling, abuse, misuse, improper ventilation, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not that of the MagiKitch'n. Briquettes, bottom grates & burner covers are considered consumables and have a warranty of 6 months only.

MagiKitch'n shall not be liable, directly or indirectly, under any circumstances for consequential or incidental damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other charges, claims losses or damages incurred or suffered from, in connection with or in consequence of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than MagiKitch'n.

THIS WARRANTY AND THE OBLIGATIONS ASSUMED BY MAGIKITCH'N ARE EXCLUSIVE AND IN LIEU OF ALL OTHER LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED. MAGIKITCH'N MAKES NO REPRESENTATION OR WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, AS TO MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER MATTER WITH RESPECT TO THE PRODUCTS SOLD HEREUNDER, WHETHER USED ALONE OR IN COMBINATION WITH OTHER EQUIPMENT. This warranty gives buyer specific legal rights, and buyer may have other rights which vary from state to state.

IMPORTANT NOTICE

The end-user purchasing a MagiKitch'n charbroiler or grill to which this warranty applies is urged to return the purchaser registration card included in the owner's document package. Upon the return of the registration card the warranty period will commence as provided above. If such registration card is not returned, then the warranty period will be deemed to have commenced on the date of invoice for the particular oven to the dealer or other intermediate customer, which may have the effect of reducing substantially the duration of the warranty period.

MAGIKITCH'N

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KEEP THIS LITERATURE FOR YOUR RECORDS. WRITE YOUR MODEL AND SERIAL NUMBERS IN THE BOX ON THE FRONT COVER OF THIS MANUAL FOR FUTURE REFERENCE.

THIS WARRANTY CANNOT PROTECT YOU UNLESS YOUR MAGIKITCH'N APPLIANCE IS REGISTERED AT THE FACTORY. FOR YOUR OWN PROTECTION, MAIL ACCOMPANYING CARD WITHIN TEN DAYS AFTER THIS APPLIANCE HAS BEEN INSTALLED, OR WARRANTY WILL BE VOID.



NOTES:



In the event of problems with or questions about your order, please contact the MagiKitch'n factory at:

PH- (603) 225-6684 World Wide Website
www.magikitchn.com

In the event of problems with or questions about your equipment, please contact the MagiKitch'n Authorized Service and Parts representative (ASAP) covering your area, or contact Pitco at the numbers listed to the left.

MAILING ADDRESS – P.O. BOX 501, CONCORD, NH 03302-0501
SHIPPING ADDRESS – 10 FERRY ST., CONCORD, NH 03301