



IMPORTANT FOR FUTURE REFERENCE

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

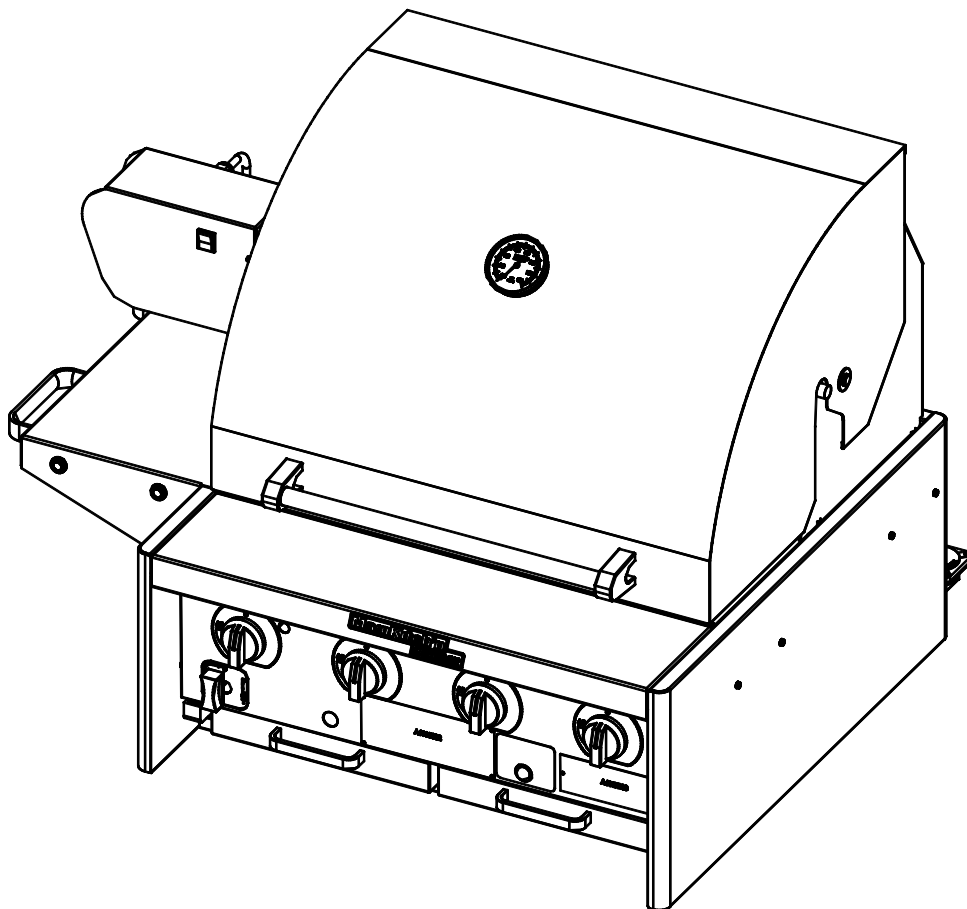
Model #: _____

Serial #: _____

Date Purchased: _____

ENGLISH

COMMERCIAL OUTDOOR COOKING APPLIANCES
Installation & Operation Manual
MKO30, MKO45 & MKO60
Built In Models with Fixed Gas Supply



*MKO30 SHOWN WITH
OPTIONAL EQUIPMENT*

MODULAR OUTDOOR COOKING SUITES

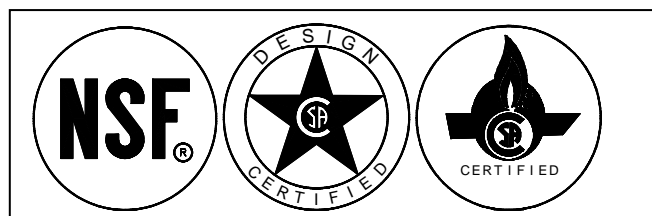


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1. SAFETY INFORMATION

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

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.

WARNING
This appliance may be equipped with a three-prong (grounding) plug for your protection against shock hazard. If so equipped this appliance should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

This appliance is for outdoor use only in a well-ventilated area, and shall not be used in a building, garage, or enclosed area.

The installation of this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

When installed the appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electric Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

The appliance and its gas supply regulator must be disconnected and isolated from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ PSI (3.5kPa).

This commercial appliance must only be operated by properly trained adults.

Never obstruct the flow of combustion and ventilation air into or out of this appliance, allow adequate clearance for air openings into the combustion chamber of this appliance.

This appliance is intended for permanent outdoor installation. Adequate clearance (minimum of 3') in front of the appliance for servicing and proper operation must be maintained. Do not block the front of the appliance.

If supplied by a flexible gas line from the fuel system, inspect it prior to each use. If it is evident that there is excessive abrasion or wear, or the line is damaged, it must be replaced prior to operating the appliance.

This appliance has been equipped with a gas pressure regulator that will limit the gas supply to the main burners.

Do not allow dirt or foreign material to get into the gas line connections when they are not attached to the fuel supply system.

Flexible gas lines used shall be routed to prevent strain on all connections, and shall allow for expansion, contraction, vibration, and jarring. All gas lines should be routed so as not to be an obstruction to foot or vehicle traffic.

When the appliance is not in use, the gas supply must be shut off at the incoming gas supply shut off valve.

Minimum temperature for proper operation of this appliance is 50°F (10°C).

This appliance is intended for installation in non-combustible locations only. Do not locate this appliance under overhead unprotected combustible surfaces.

For use only with the pressure regulator and piping assembly supplied with this appliance. Use only MagiKitch' n supplied replacement parts.

If the runner tubes or burners fail to light or remain lit, discontinue use of the appliance. Shut off the gas supply and have the unit checked or repaired before using again.

Do not use in high wind conditions. High winds may adversely affect burner performance.

If you smell gas, discontinue use of the appliance and shut off the main gas valve. Have a qualified service professional determine if there is a gas leak, and have it repaired prior to resuming operation of the appliance.

Propane gas is highly flammable and heavier than air. Treat it with the caution and respect it deserves.

Surfaces of the appliance will become hot during normal operation and can cause burns. Do not touch a hot unit without protective clothing. Allow the unit to cool before cleaning or disassembling.

Use caution when moving the appliance. Careless handling can cause equipment damage and/or personal injury.

Do not store any flammable or combustible materials underneath, or in close proximity to the appliance, an unsafe condition may occur.

**For service or maintenance, contact MagiKitch' n Technical Service at 1-603-225-6684.
Installation or service by other than MagiKitch' n authorized service agencies or personnel
may void warranty coverage.**

2. ASSEMBLY INSTRUCTIONS

2.1. Cabinet Frame Assembly

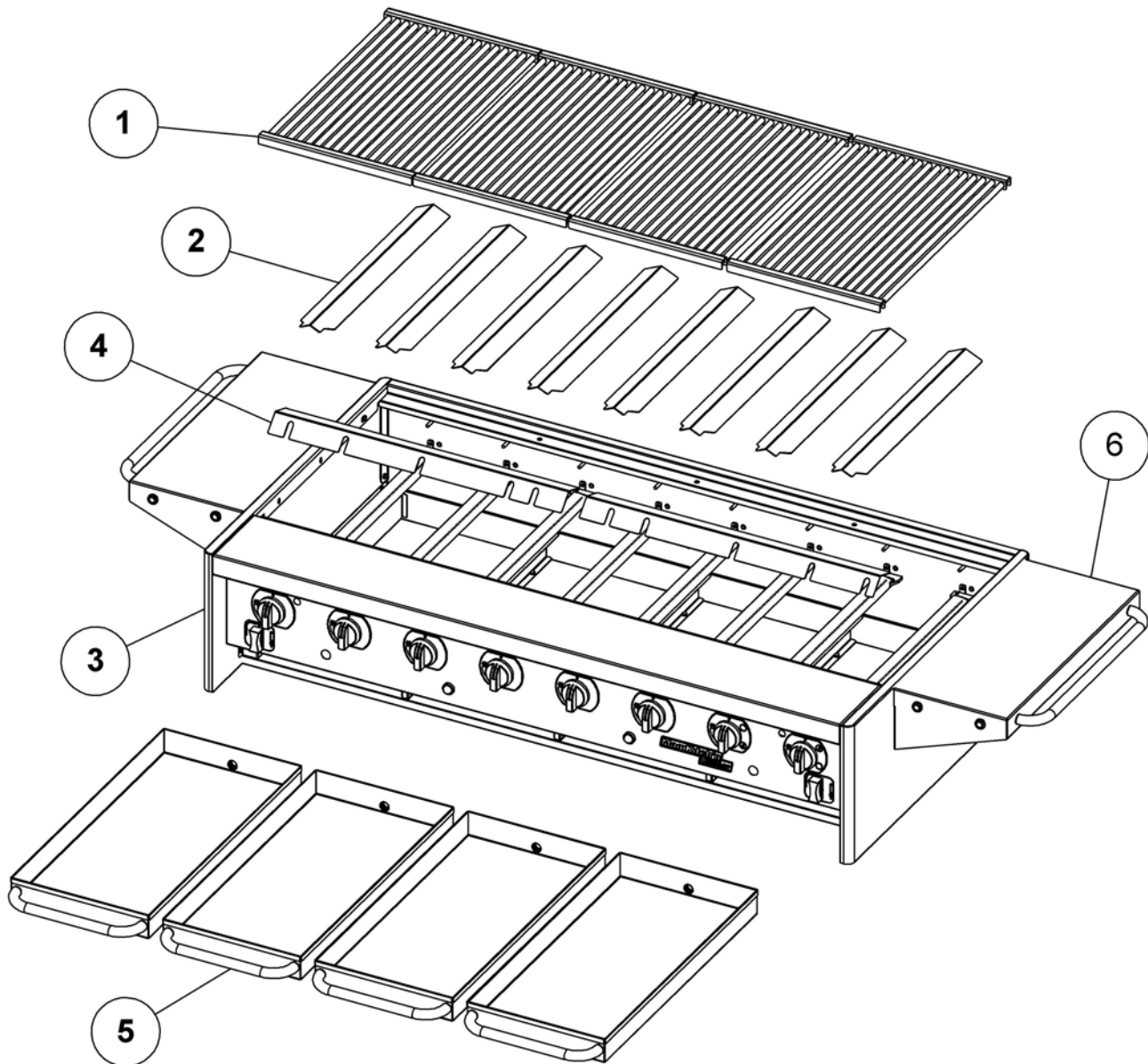


FIGURE 1

These parts are included in your charbroiler package unless otherwise noted, some assembly required, see Figure(s) 1&2:

CABINET FRAME PARTS LIST				
ITEM #	DESCRIPTION	QTY MKO30	QTY MKO45	QTY MKO60
1	COOKING GRIDS	2	3	4
2	BURNER RADIANTS	4	6	8
3	CABINET FRAME	1	1	1
4	RUNNER TUBE COVER(S)	1	2	2
5	WATER TUBS (Drain Optional)	2	3	4
6	SIDE SERVICE SHELF (Optional)	1	2	2
7	3/4" NPT GAS REGULATOR (Figure 2)	1	2	2

- A. Remove shipping bands from carton.
- B. Remove top of carton, locate the serial number on the data information plate and write in the information block on the cover of this manual for future reference.
- C. Remove cooking grids(s), (1) from unit and set aside.
- D. Remove and unwrap any small parts packages that are located inside beneath the cooking grid.

NOTE: Parts made of stainless steel may be coated with a protective plastic film that *MUST* be removed before operating appliance.

- E. Remove water tub(s) (5) from cabinet frame (3) and set aside.
- F. Lift cabinet frame assembly (3) from pallet and set aside.
- G. Remove any strapping or packaging tape that may have been used to hold the burner radiants (2), and runner tube cover(s) (4) in place.
- H. For charbroilers intended for use on and existing counter surface, or built in application, the cabinet frame can now be installed in accordance with the safety information starting on page 3 of this manual.

I. Place runner tube cover(s) (4) on the runner tube support bracket(s) to cover the runner tube(s), see figure 2. Slots in the runner tube cover(s) (4) will fit over the brackets and the igniter spark rod.

J. Place the radiant (2) on their front and rear support pins over each burner. Slide water tub(s) (9) into frame assembly (6).

K. Install the water tub(s) (5) by sliding them into the cabinet frame, they should rest on the floor of the assembly.

Important: Water tubs (5) MUST be filled with water and maintained to a minimum depth of 1.0" [2.54cm] during operation.

L. Place cooking grid(s) (1) onto frame assembly, the cooking grid supports are built into the frame assembly.

Note: Side service shelves (6) are optional equipment on built in models.

M. Models intended for use with a fixed gas supply will be supplied with a pressure regulator (7). The regulator may be supplied loose in the packing materials. The regulator must be installed prior to operation of the appliance.

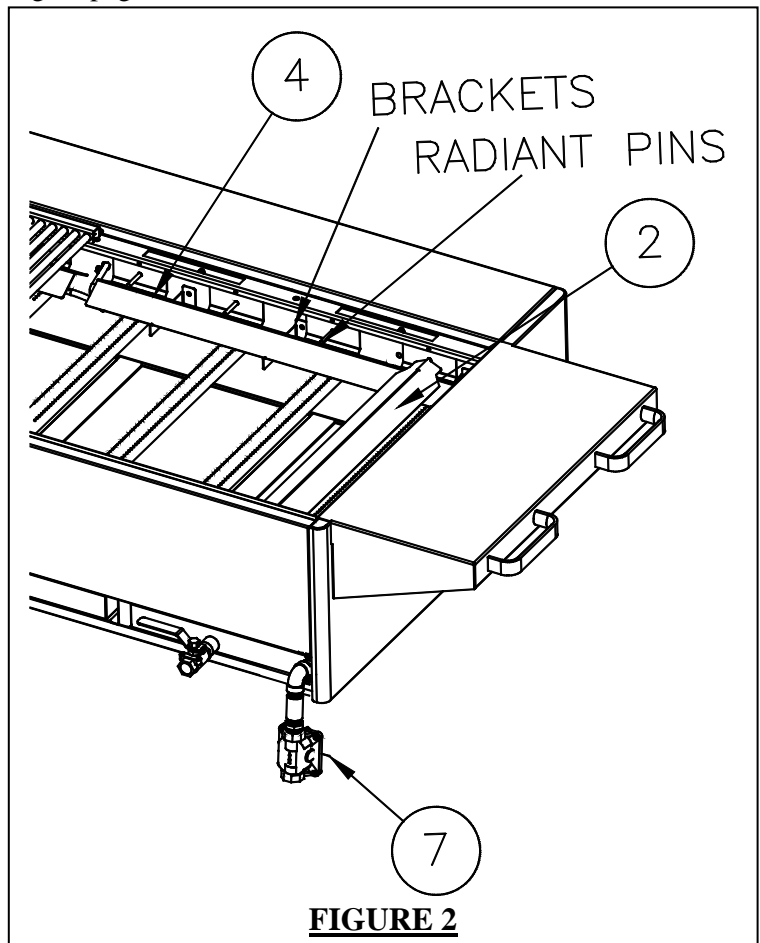


FIGURE 2

3. INSTALLATION INSTRUCTIONS

Note: This appliance is intended to operate on a fixed gas supply.

Appliances may be installed in locations with non-combustible materials in accordance to the information provided in Section 3.5 of this manual. This unit is **not approved** for installation in locations with combustible materials.

Important- Ensure that the supplied gas regulator has been properly installed prior to operating the appliance. Additional installation clearances may be required to accommodate any gas connections at the rear of the unit. The gas connections and regulator must be accessible from the front of the appliance.

If required by local codes, the vent line from the gas appliance pressure regulator shall be installed outdoors in accordance therewith. In the absence of local codes, the vent line shall be installed in accordance with the *National Fuel Gas Code, ANSI Z223.1/NFPA54*, *Natural Gas Installation Code, CAN/CGA-B149.1*, or the *Propane Installation Code, CAN/CGA-149.2*, as applicable.

3.1. Gas Information

The energy requirements for your appliance can be found on the data information plate located on the front panel. Orifices are sized to provide proper gas flow to the rated BTU/hr for each model. Regulator pressure must be measured and adjusted before the unit goes into service, following installation and when operational performance is in question. The manifold and supply pressure readings are taken at the pressure test points provided.

GAS INFORMATION			
Gas Type	BTU/Hr (kW) per Main Burner	BTU/Hr (kW) per Side Burner	Manifold Pressure All Models
Natural	20,000 (5.86)	25,000 (7.33)	4.0" WC (10.1 cm)
Propane			10.0" WC (25.4 cm)

WARNING

NEVER supply the appliance with a gas that is not indicated on the data plate. Supplying incorrect gas will cause improper operation. Contact your Dealer for another gas type for the appliance.

3.2. Gas Connection(s)

Your gas appliance will give you peak performance when the gas supply line is of sufficient size to provide the correct gas pressure. The gas line must be installed to meet the local building codes or National Fuel Gas Code ANSI Z223.1/NFPA 54 Latest Edition, or the Natural Gas and Propane Installation Code, CSA-B149.1 as applicable and local codes. Gas line sizing requirements can be determined by your local gas company by referring to the National Fuel Gas Code, Appendix C, Table C-4 (for natural gas) and Table C-16 (for propane). The gas line needs to be large enough to supply the necessary amount of fuel to all appliances without losing pressure to any appliance.

3.3. Leak Testing

The fuel supply system must be tested before the appliance is used. If the fuel line is going to be tested at a pressure greater than ½ PSIG (3.45 kPa), make sure that the appliance is disconnected from fuel line. If the fuel line is to be tested at a pressure equal to or less than ½ PSIG (3.45 kPa), the appliance can be connected, if the unit's gas valve is shut. Apply pressure and test all gas line connections for leaks with a soapy water solution.

3.4. Cabinet Mounting

When installing an appliance connected to a fixed gas supply, it should be mounted with a restraining devices to prevent damage to gas supply lines when the appliance is moved for service or cleaning. Refer to Figures 3 and 3A for recommended installation dimensions, opening dimensions may change depending on options and accessories.

3.5. Enclosure Installation Information

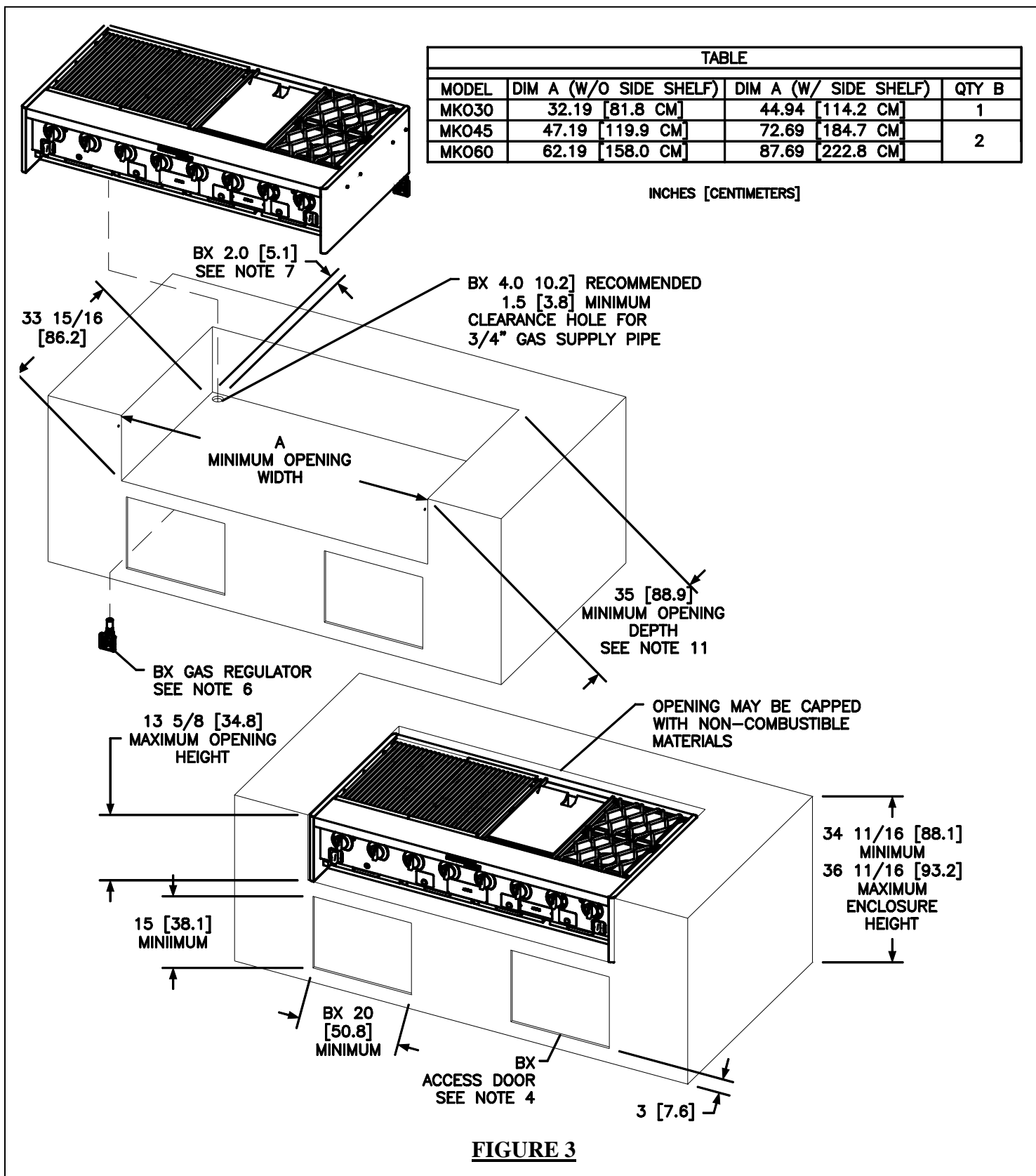
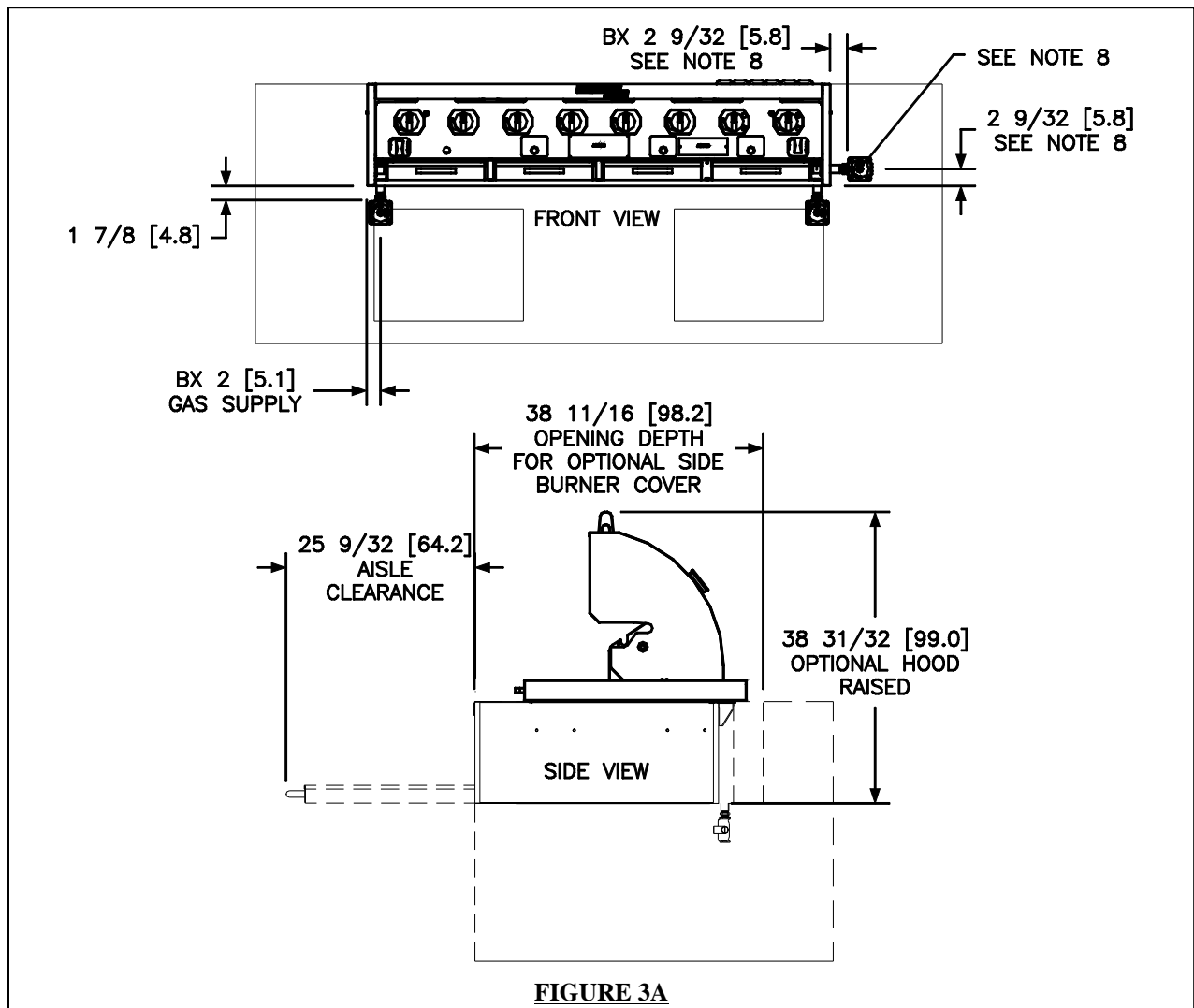


FIGURE 3

NOTES, FIGURE(S) 3 & 3A:

1. Enclosure is to be made from non-combustible materials only. Failure to comply will result in an unsafe condition, and may result in serious injury or death.
2. Appliance is intended for outdoor commercial use only, and must not be installed under a canopy, hood or any other type of covering.
3. Do not store combustible materials in any provided storage under, or near the vicinity of the appliance, an unsafe condition may occur.
4. Access to adjust and/or replace the gas regulator(s) must be built into the enclosure.
5. The inlet gas supply connected to the appliance must conform to National and Local codes, and be equipped with a manual shut off valve within 20 feet of the appliance.
6. The supplied $\frac{3}{4}$ " NPT regulator(s) must be installed onto the appliance by the installer after the appliance has been fitted into the enclosure.
7. This dimension for the gas supply pipe clearance hole is located based on the provided dimension "A (W/O SIDE SHELF)" in the table.
8. If the gas supply inlet piping requires that the regulator, (shown for reference only), be rotated out to the side of the appliance, the enclosure construction will have to be adjusted to accommodate the front access requirements, and the gas supply pipe clearance hole(s).
9. Dimension "A (W/ SIDE SHELF)" accounts for one (1) side shelf on 30" models, and two (2) side shelves on 45" and 60" models.
10. This appliance is not equipped to be joined together batteries of 2 or more. The appliance(s) may be lined up adjacent to each other with 0" [0 cm] of clearance between each appliance.
11. If equipped with optional side burner cover(s) refer to Figure 3A (side view) for adjusted depth opening.



4. APPLIANCE DIAGRAM

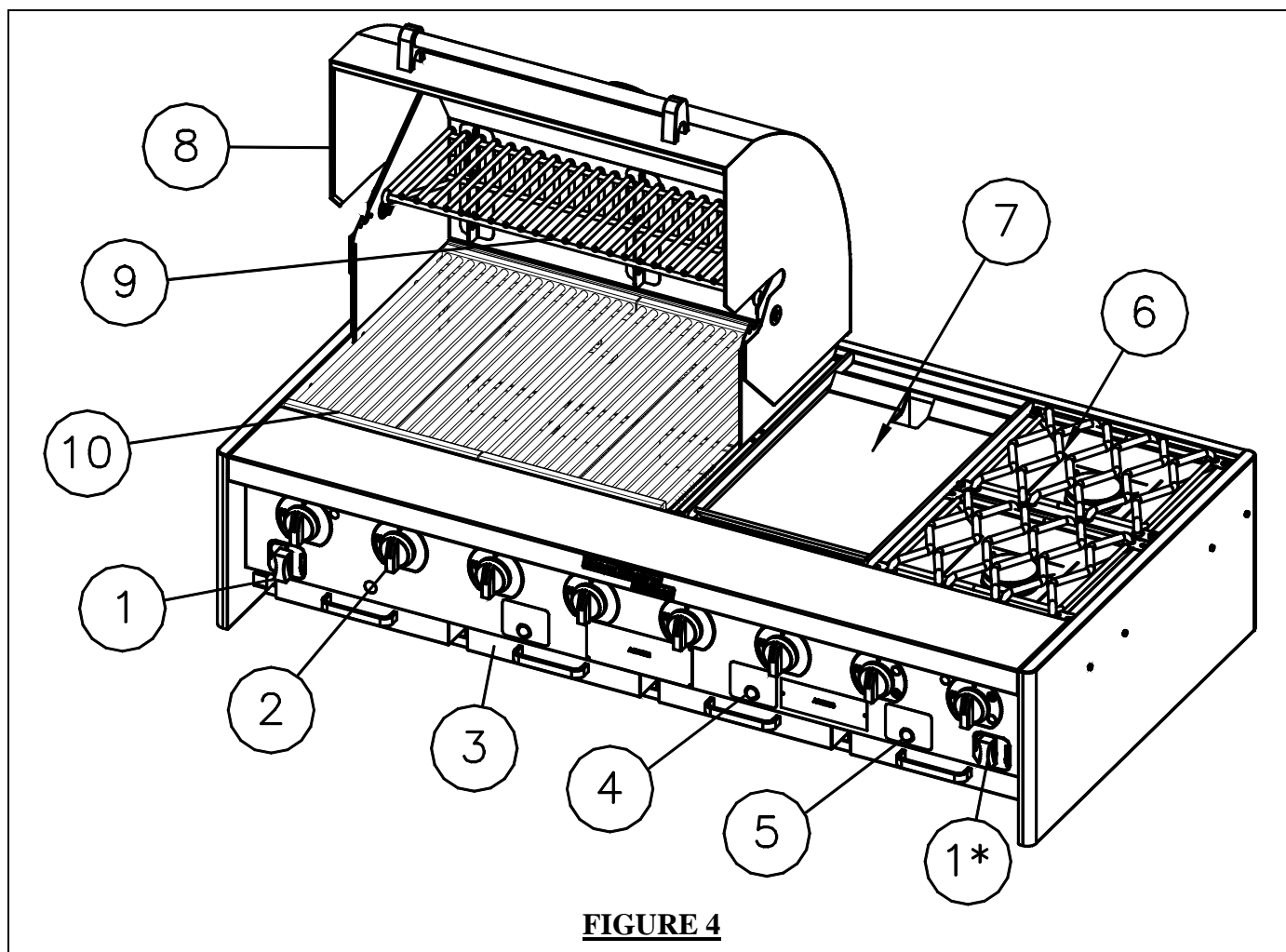


FIGURE 4

4.1. Operational Features

The diagram above outlines some of the key operational components of your appliance, see Figure 4.

1. Pilot Knob, I/O (On/Off)

In the “On” position this knob will allow gas to flow to the pilot runner tubes, and the gas supply for the main burners. (*Models 45 and 60 may have two (2) pilot knobs), 1 on the left and right side of the appliance.

2. Main Burner Valve, Off/On/Low

Allows gas to flow to the main burners. This should only be in the on position if the pilot runner tubes have been ignited and flame has been verified. These knobs may also be used for the side burner valve(s) (12), if so equipped.

3. Water Tubs, (Drain Optional)

When used as intended with water, the water tubs reduce grease flare up, and make cleanup easier. The water tubs **MUST** be filled with water and maintained to a minimum depth of 1.0” [2.54 cm] during operation.

4. Pilot Runner Tube Spark Igniter(s)

Battery operated spark system that ignites the pilot runner tube.

5. Side Burner Spark Ignitor, (If Equipped)

Battery operated spark system that ignites both the front and rear side burners individually.

6. Side Burner(s), (Optional Equipment)

Includes a front and rear burner with direct spark ignition. Only available on the left or right of the appliance.

7. Chrome Plated Griddle, (Optional Equipment)

To use the griddle plate option, replace one (1) cooking grate where desired.

CAUTION:

Never try to remove a hot griddle or cooking grate, always allow the cooking surface to cool to room temperature. Failure to do so cause result in severe personal injury, or death.

8. Roll top Hood(s), (Optional Equipment)

Available in 15" and 30" sizes, Not available over Side Burners.

9. Warming Rack(s), (Accessory)

Available in 15" and 30" sizes, cannot be used at the same time as the rotisserie if so equipped.

10. Stainless Steel Cooking Grate(s) Commonly referred to as top grids.

5. BASIC OPERATION

Fill water tubs to within $\frac{1}{2}$ " of top edges (this will control grease flare-ups, provide for ease of cleaning and keep cooked foods moist). Re-fill tubs with water when they evaporate to within $\frac{1}{2}$ " of the bottom of the tubs. Failure to keep water in the water tubs will lead to grease fires and will void the warranty.

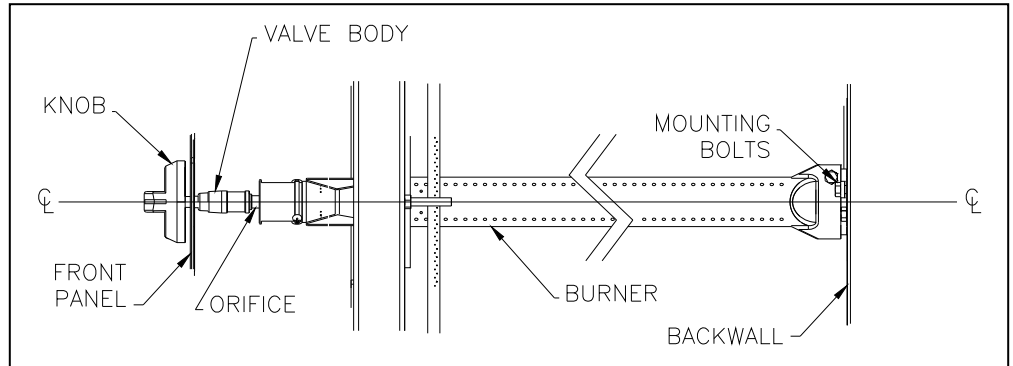


DIAGRAM 1

5.1. Main Burner Lighting Instructions

Prior to lighting the unit, make sure all gas valve knobs are in the "Off" (0) position, proceed when all gas valves are closed. If your appliance is equipped with a hood, make sure the hood is in the raised open position. It is extremely important that the main burners are properly installed in the appliance and the main burner orifices are properly mounted and aligned with respect to the main burners. The main burners should be secured properly on each end, and the main burner orifice installed into the burner correctly, see diagram 1. The orifice should be perfectly centered and pointing straight into the burner tube. Improperly installed orifice tips or main burners may cause poor performance or an unsafe condition. If you have any questions concerning the burner or orifice installation, contact a qualified service company, or the MagiKitch'n factory for further assistance.

- A. Open the gas supply valve on the main gas supply line. Turn the pilot gas valve knob (1) to the "On" (I) position. Depress the runner tube spark igniter button (4) until the pilot runner tube is lit, you should hear a prominent "clicking" sound, see figure(s) 4 & 5.

Note: If there is no clicking sound emitting from the spark Ignitor it may be an indication that there is no battery in the unit, or the battery has no charge.

- B. Verify that the pilot runner tube has ignited with flame by looking through the sight hole (11). This hole can also be used to light the runner tube with a lit match or grill lighter. Check that the entire runner tube is lit. If the runner 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.
- C. Once flame is verified at the pilot runner tube, open the desired main burner valve (2) to the "On" (I) position and verify that the burner lights prior to lighting the next burner. Each runner tube will light up to four main burners. After each burner is lit, the control knob can be changed from Hi to Low as desired, see diagram 2.

Warning

If the runner tube(s) or burners fail to light or remain lit, shut off the gas supply and discontinue use of the unit. Call a qualified service company to correct the problem.

Important:

Water tubs (5) MUST be filled with water and maintained to a minimum depth of 1.0" [2.54cm] during operation.

5.2. Optional Side Burner Lighting Instructions

Prior to lighting the unit, make sure all gas valve knobs are in the “Off” position, proceed when all gas valves are closed. If the side burners are covered to protect against the weather, you must uncover the side burners prior to lighting. Refer to diagram 2 and figure 5 for the following steps.

- A. Open the gas supply valve on the main gas supply line.
- B. Turn the desired side burner valve (12), see figure 5, to the “On” (I) position. There will be a circled flame that denotes which valve controls the front or rear side burner.

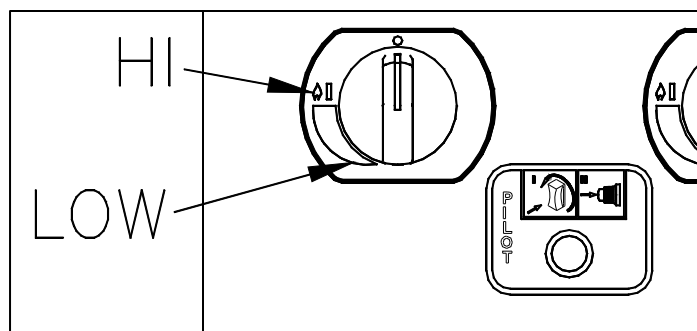


DIAGRAM 2

Note: If the appliance is not equipped with an optional side burner, then the side burner valve(s) (12) will be additional main burner valve(s) (2).

- C. Depress the side burner igniter button (5) until the desired side burner is lit, you should hear a “clicking” sound emitting from the spark igniter.

Note: If there is no clicking sound emitting from the spark igniter it may be an indication that there is no battery in the unit, or the battery has no charge.

- D. Verify that the desired side burner (6), See figure 4, is lit. Flame will be visibly emitting from around the entire circumference of the burner if operating properly. If the side burner(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. After each side burner is lit, the control knob can be changed from Hi to Low as desired, see Diagram 2.

5.3. Shutdown Instructions

To

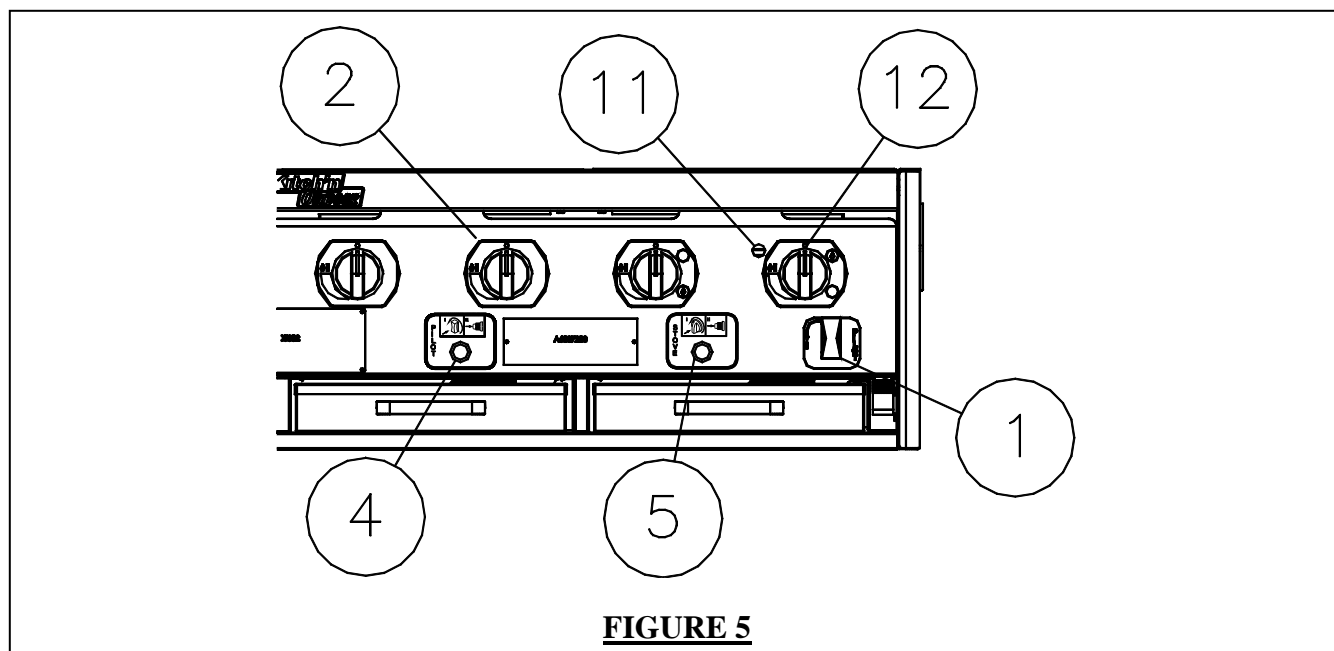


FIGURE 5

safely shutdown the appliance, perform the following steps in the order shown:

- A. Turn all the main burner valve(s) (2), or side burner valve(s) (12) to the “Off” (0) position.
- B. Turn off the pilot valve(s) (1) to the “Off” (0) position.
- C. Shut off the main gas supply to the appliance.

5.4. Cleaning the Unit

The appliance should be cleaned after each use to maintain proper function and appearance. The build up of grease and other debris can cause improper operation, or an appliance malfunction.

Allow the appliance to cool to room temperature prior to performing any of the following cleaning procedures. It is also recommended to wear eye protection, and oil resistant gloves while cleaning this appliance.

Prior to performing and service, cleaning or daily maintenance to the appliance turn off and disconnect the gas supply and any electrical power supplies, if so equipped.

Cooking Top Grid:

- A. If available, use an approved grill brush to clean off any loose debris from the cooking grate. The debris will fall into the water tubs below the radiant(s)
- B. Remove the grate(s) from the unit and use warm soapy water to clean the remainder of the grease and debris from the grate. It is recommended to use a stiff bristled brush or plastic pad in the cleaning process, do not use steel wool or abrasive pads as they may degrade the metal finish.
- C. Rinse the cooking grate thoroughly with cool water to remove any remaining soap residue from the surface.

CAUTION:

Never try to remove any parts from the appliance while it is hot, always allow the appliance to cool to room temperature. Failure to do so cause result in severe personal injury, or death.

Burner Radiant(s): (These will need little or no cleaning due to high in-use temperatures)

- A. Remove the radiant(s) from the radiant support pins.
- B. Use a cleaning pad to wipe any debris from all surfaces.
- C. Install radiant(s) onto the radiant support pins.

Internal Cabinet Frame Walls:

- A. Remove cooking grate(s), radiant(s), and Pilot runner tube cover(s).
- A. Apply warm soapy water with a stiff bristle brush or plastic pad to the interior surfaces of the cabinet frame. Be careful not to get water into the main burners or pilot runner tubes. Do not pressure wash.
- B. Rinse the surfaces with cool water to remove any remaining soap residue and wipe dry with a lint free cloth.
- D. Replace any removed parts back to their normal operating position.

External Cabinet and Base Surfaces:

The exterior surfaces are made from polished stainless steel.

- A. Using a lint free soft cloth or towel, clean all surfaces with an approved stainless steel cleaner.
- B. With a clean towel or cloth, wipe any excess cleaning agents from the surface.

Water Tubs:

- A. Drain water from tub into a grease resistant container if equipped with optional drain. If no drain available, carefully remove the water tub(s) from the appliance and drain the water into a grease resistant container.
- B. Use warm soapy water applied with a stiff bristle brush or plastic cleaning pad to clean all internal and external surfaces of the water tub(s).
- C. Rinse with cool water and wipe dry with a soft lint free towel or cloth.
- D. Return the water tub(s) to their normal operating position.

5.5. Rotisserie Operation

Some appliances may be equipped with an optional rotisserie. The following are some tips for basic operation and guidelines to operate the rotisserie properly.

The rotisserie is available in 30" sizes only, and can be mounted from the left or right side of the appliance. Only one (1) rotisserie may be installed per appliance.

The maximum weight intended for use on the rotisserie is 25 Lbs., any loads greater than 25 Lbs. may cause the appliance to perform inadequately, or cause motor failure.

To assemble the rotisserie refer to the following steps; refer to figure 6 unless otherwise instructed.

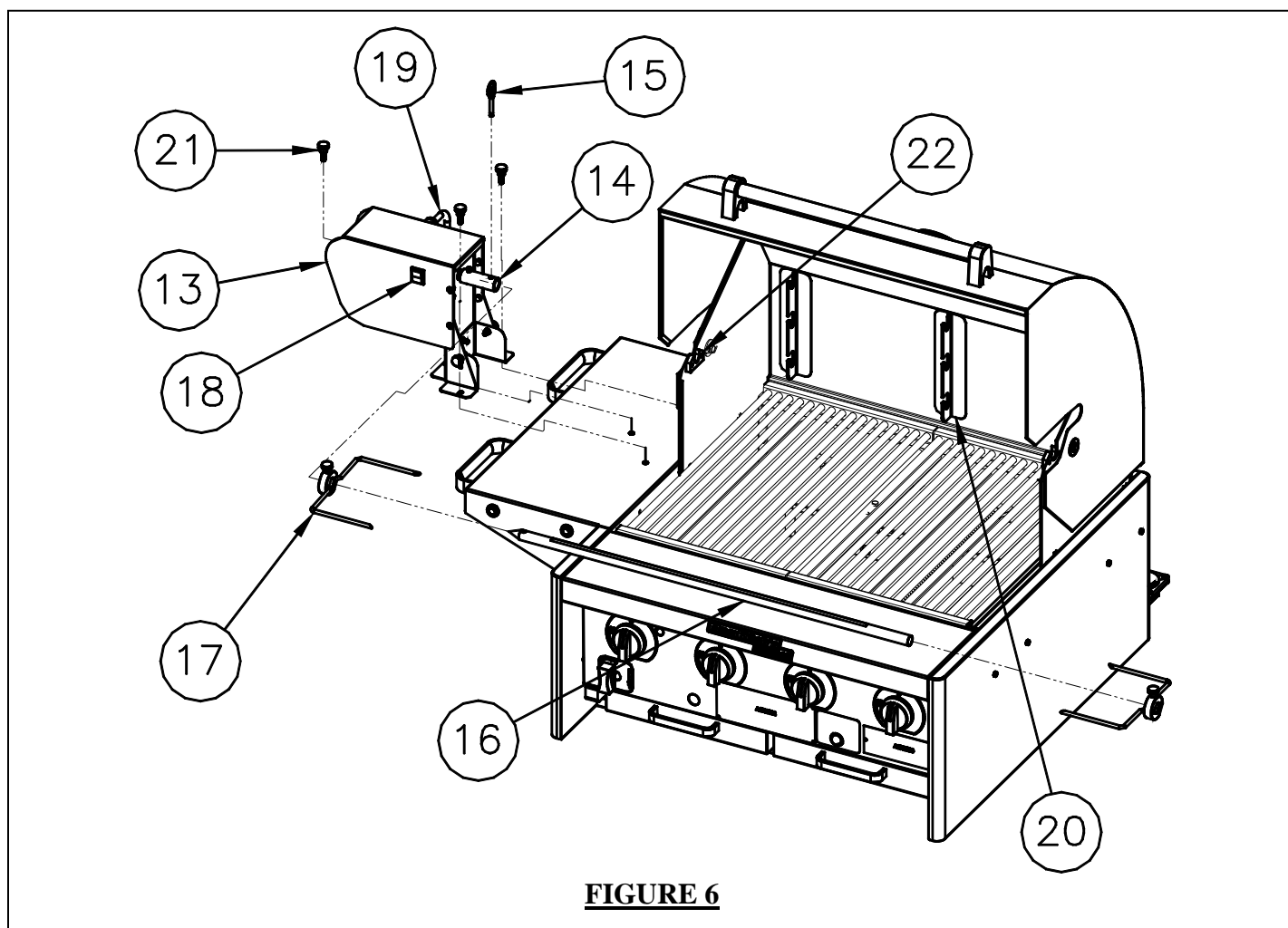


FIGURE 6

The rotisserie motor housing assembly (13) is mounted and adjusted with six mounting knobs (21). If needed, the rotisserie can be removed without tools for storage by removing the three mounting knobs that attach the assembly to the side shelf. The rotisserie is shown exploded in figure 6; the legend below identifies the parts for reference.

ROTISSERIE ASSEMBLY LEGEND, FIGURE 6	
ITEM #	DESCRIPTION
13	ROTISSERIE MOTOR HOUSING ASSEMBLY
14	SPIT COUPLING
15	QUICK RELEASE RETENTION PIN
16	ROTISSERIE SPIT
17	ROTISSERIE FORKS (2)
18	ON/OFF SWITCH
19	POWER CORD
20	WARMING RACK SUPPORT BRACKETS (RACK NOT SHOWN)
21	MOUNTING/ADJUSTMENT KNOBS (8)
22	SPIT SADDLE BEARINGS (2)

- A. Insert the pointed end of the spit (16) through the food product, and then slide a rotisserie fork (17) on either side of the food product with the forks pointing toward the food. Insert the forks into to the food, and secure the fork (s) (17) to the spit (16) so the food product is located over the center of the cooking area. Use the knobs (21) on the fork(s)

(17) to secure the product to the spit (16). For best results, the adjustment knobs (21) should press against the flat surface on the spit (16).

- B. Prior to placing the loaded spit onto the spit bearings (22), wipe any food debris off of the spit (16). Place the loaded spit (16) into the spit bearings (22) so the pierce tip of the spit (16) points towards the motor housing (13).
- C. Manually spin the loaded spit to ensure that the food product will not interfere with the cooking grates, or any part of the hood assembly.
- D. Slide the spit (16) into the spit coupling (14), align the holes of each part and secure with the retention pin (15). You may need to adjust the motor housing with three adjustment knobs (21) to align the spit (16) and coupling (14).
- E. Connect the rotisserie motor to a 120Vac 60 Hz supply using a 3 prong grounded extension cord rated for outdoor use. If when plugging in the rotisserie the motor turns on, turn the power switch (18) “Off”.
- F. To start the rotisserie, put the rotisserie switch (18) to the “On” position.

5.6. Griddle Operation

The chrome griddle plate (9) is used in place of a cooking grate (8), to use the griddle just remove one of the grates and replace with the chrome griddle (9) in the vacated position in the appliance.

CAUTION:

Never try to remove any parts from the appliance while it is hot, always allow the appliance to cool to room temperature. Failure to do so cause result in severe personal injury or death.

WARNING:

Never operate the appliance with out a cooking grate, or griddle in place. Failure to do so cause result in severe personal injury or death.

6. OPTIONS AND ACCESSORIES

- ◆ Rotisserie — Left or Right hand mount, Available in 30” sizes only, must be ordered with a side shelf and hood option.
- ◆ Chrome plated griddle — Heavy polished steel griddle for cooking breakfasts, sautéing, etc.
- ◆ Steamer Set — Holds full-size hotel pans for steaming and warming.
- ◆ Cutting Board — Full length custom fitted cutting board fits over the service shelf.
- ◆ Hood(s) — Single or dual hood keeps heat in for roasting and broiling.
- ◆ Side Shelf(s) — Creates additional work surfaces, includes mounting buttons for Spice/Utility Rack and Ice/Sauce Bucket.
- ◆ Spice/Utility Rack — 4” deep rack to place spices, seasonings, and small cooking utensils.
- ◆ Ice/Sauce Bucket — 8” deep bucket to hold ice or cooking sauces, easily removable and dishwasher safe.
- ◆ Wind guard — Keeps grill firing properly in windy conditions.
- ◆ Warming Rack — Adjustable and removable as needed, must be ordered with hood or wind guard.
- ◆ Vinyl cover — Durable custom fit cover that protects against dirt and weather damage.

7. WARRANTY

MagiKitchn’ appliances are designed to give you long and satisfactory service if installed and operated in accordance with our instructions. This appliance has been carefully tested, but there may be a defect not immediately noticeable. To protect you, we warrant this appliance against defective workmanship and material for 1 year from the date of shipment.

7.1. Not Warranted

Accident to, misuse of, harsh chemical cleaners or natural wear of this appliance.

7.2. Important Service Information

All maintenance and /or repairs to this appliance should be performed by an Authorized Service Professional. Please contact the factory representative, or the factory directly to locate the Authorized Service and Parts (ASAP) agency in your area. Any defective parts **must be returned for replacement** under this warranty.

When calling or writing, be sure to mention the serial number and model number appearing on the nameplate on the front of your equipment. Write the model, serial number and the installation date in the information box on the front of this manual where it will always be handy when you need it.



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L25-059 Rev. 0 (06/14)