



MagiKitch'n®

PRICE LIST

EFFECTIVE MAY 1, 2020

THE STRONGEST LINK IN YOUR CHAIN.

v3 MagiKitch'n
2020 Price List - Oct 2020



MagiKitch'n
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CUSTOMER SERVICE

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magikitchn.com

**DO YOU KNOW ABOUT THE DIFFERENCE WITH
CHROME GRIDDLES?**

-- LEARN MORE ON --

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**REDUCE
ENERGY USE
BY
30%**



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** PRICES AND SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE **



THE STRONGEST LINK IN YOUR CHAIN

- For **over 75 years** this brand has not only stood the test of time but continues to measure up as one of the most recognizable food equipment brands
- **Chain ready, chain proven** Griddles and Charbroilers
- These pieces of equipment are often the **backbone of kitchen operations** and MagiKitch'n is the strongest link you can have in your chain
- Equipment is easily customizable with optional grates, grids, and grease trough placement, MagiKitch'n allows you to customize **Your product to Your needs** like no other chain ready product, period.
- Chrome griddles not only add **efficiencies in labor and operations** but they also add energy savings as much as 30%





MagiCater®

GET UP & GO WITH MAGICATER GRILLS

The modular systems of MagiCater grills allow for easy set up, transportation, breakdown and cleaning. These grills were made to make life outside the kitchen as easy and efficient as possible. **Operations on the go have never been easier.**

GRILL - ROAST - STEAM - HOLD

Our MagiCater® grills allow you to fully customize your cooking stations on the go. Each accessory adds **new concepts and new possibilities** to catering menus. These grills allow you to efficiently provide the same great experiences from your kitchen to wherever the job takes you. Don't sacrifice food quality for convenience, **have both with MagiCater.**

FIND MORE DETAILS ON PAGES 16-17

STANDARD SOLID STATE CONTROL GRIDDLES

GAS & ELECTRIC

MKG & MKE

- Heavy duty 1" Thick Griddle Plate
- Double-walled and Reinforced Stainless Steel Cabinet
- No Exposed Fasteners Allowing Easy Cleanup

STANDARD FEATURES

- Controls: MKG Snap Action T-Stat, MKE Electric T-Stat
- MKG 15,000 BTU Burner For Every 6" Of Griddle
- MKE: 5.7 kW per every 12" of Griddle
- Thermostatically Controlled Every 12" Of Griddle
- Front Grease Trough
- Large 3.75 Gallon Grease Container
- 4" Legs (Can be removed for flush mounting)

OPTIONAL ACCESSORIES

- Electric T-stat With Matchless Ignition System (MKG)
- Solid State T-stat With Matchless Ignition System (MKG)
- Chrome Griddle Plate (Chrome kit includes scraper, palmetto brush, spatula and MagiKitch'n griddle cleaner)
- Service Shelf Available In 8", 10" or 12" Depth
- Pan Cutouts For 1/6 - 1/9 Pan On 10" Or 12" Shelves
- Towel Bar With Or Without Service Shelf
- NSF Approved, Stainless Steel Griddle Stand
- Built-in Flue Diverter



MKG36

Shown with standard snap-action thermostat & piezo ignitor



MKE GRIDDLES - ELECTRIC ⚡

ENERGY STAR® Qualified Models are marked with an asterisk (*)

Giddle Size	24"	*36"	*48"	*60"
Suffix E = Electric Thermostat	\$11,487	\$13,174	\$14,884	\$17,926
Suffix ST = Solid State Thermostat	\$13,851	\$17,189	\$20,551	\$24,751
kWs	11.4	17.1	22.8	28.5
Cook Area W x D	23.75" x 24"	35.75" x 24"	47.75" x 24"	59.75" x 24"
Optional Power Cord (MKE-PWRCORD)	\$770			
Number of cords required	1	1	2	2

MKG 24" DEEP GRIDDLES - GAS 🔥

Giddle Size	24"	36"	48"	60"
Standard with snap-action thermostat and piezo ignitor	\$10,339	\$12,082	\$13,841	\$16,536
BTU/hr	60,000	90,000	120,000	150,000
Cook Area W x D	23.75" x 24"	35.75" x 24"	47.75" x 24"	59.75" x 24"
CONTROL UPGRADE				
Suffix E = Electric Thermostat w/Matchless Ignition	\$11,833	\$13,575	\$15,335	\$18,542
Suffix ST = Solid State Thermostat w/Matchless Ignition	\$14,195	\$17,588	\$21,000	\$25,344
Giddle with High Output for LaPlancha Style Cooking (300° F - 625° F High Temperature) Control Snap-action Griddles Only	\$10,827	\$12,770	\$14,629	\$19,452



MK GAS & ELECTRIC GRIDDLE OPTIONS & ACCESSORIES

STANDARD OPTIONS & ACCESSORIES

Description	24"	36"	48"	60"
Chrome Griddle Plate - 24" Deep	\$4,678	\$6,194	\$7,597	\$9,080
8" Deep Service Shelf (WKSHF8-#)	\$808	\$1,077	\$1,395	\$1,751
8" Deep Service Shelf with Towel Bar (WKSHF8-#TB)	\$1,209	\$1,557	\$1,951	\$2,379
10" Deep Service Shelf	\$865	\$1,156	\$1,623	\$1,973
10" Deep Service Shelf with Towel Bar	\$1,267	\$1,634	\$2,177	\$2,602
12" Deep Service Shelf	\$931	\$1,222	\$1,693	\$1,852
12" Deep Service Shelf with Towel Bar	\$1,335	\$1,697	\$2,250	\$2,482
NSF Stainless Steel Stand with Legs (MGSTND-LEG#)	\$1,862	\$2,416	\$2,989	\$3,537
NSF Stainless Steel Stand with Casters (MGSTND-CSTR#)	\$2,416	\$2,855	\$3,537	\$4,161
Grooved Griddle Plate - per 6" starting at the left of griddle (Not available on chrome griddle top)	\$1,683			
Removable Griddle Divider (REMDVDR)	\$486			
Pan Cuts Outs - Available 1/6 - 1/9 pan for 10" or 12" Service Shelves - Specify left hand, right hand or center for cut outs when ordering	\$313			
Dividers for pan cut outs	\$91			
Chrome Griddle Cleaner	\$31			
Towel Bar only (TWLBAR-#)	\$692			



Removable Griddle Divider

MKG36
Shown with Stainless Steel
Stand with Casters and
Removable Griddle Divider

CHROME GRIDDLE SURFACE VS STANDARD STEEL GRIDDLE PLATE




Griddle performance is greatly enhanced with chrome and starts with a precision formed, highly polished steel plate. Magikitchn uses *T1 Armor Plate Grade steel*; the most dense and hardest steel griddle plate in commercial food service. A chrome surface is then applied through a multi-step process. The thermal conductivity of the plate assures controlled, even heat distribution throughout the cooking area.

A CHROMED SURFACE MEANS:

HIGH PERFORMANCE AT LOWER TEMPERATURE SETTINGS

The chromed surface transfers heat more efficiently where you want it - to the food. Heat is maintained in the griddle plate. You can cook at lower temperatures, faster with less shrinkage, and control caramelization of food better than conventional griddles.

NO FLAVOR TRANSFER

The smooth chrome surface keeps flavors and food particles from being trapped as they are in steel plate griddles. The surface virtually eliminates flavor migration.

FAR EASIER CLEANUP THAN CONVENTIONAL STEEL PLATE GRIDDLES

To clean the chrome surface simply scrape the griddle with the scraper, wash with cold water and a palmetto brush and polish with a damp cloth and cleanser. It's quick and easy and takes **approximately 40% less time** to clean than conventional steel plates. Result is tremendous labor savings and higher employee morale.

LOWER AIR CONDITIONING EXPENSES

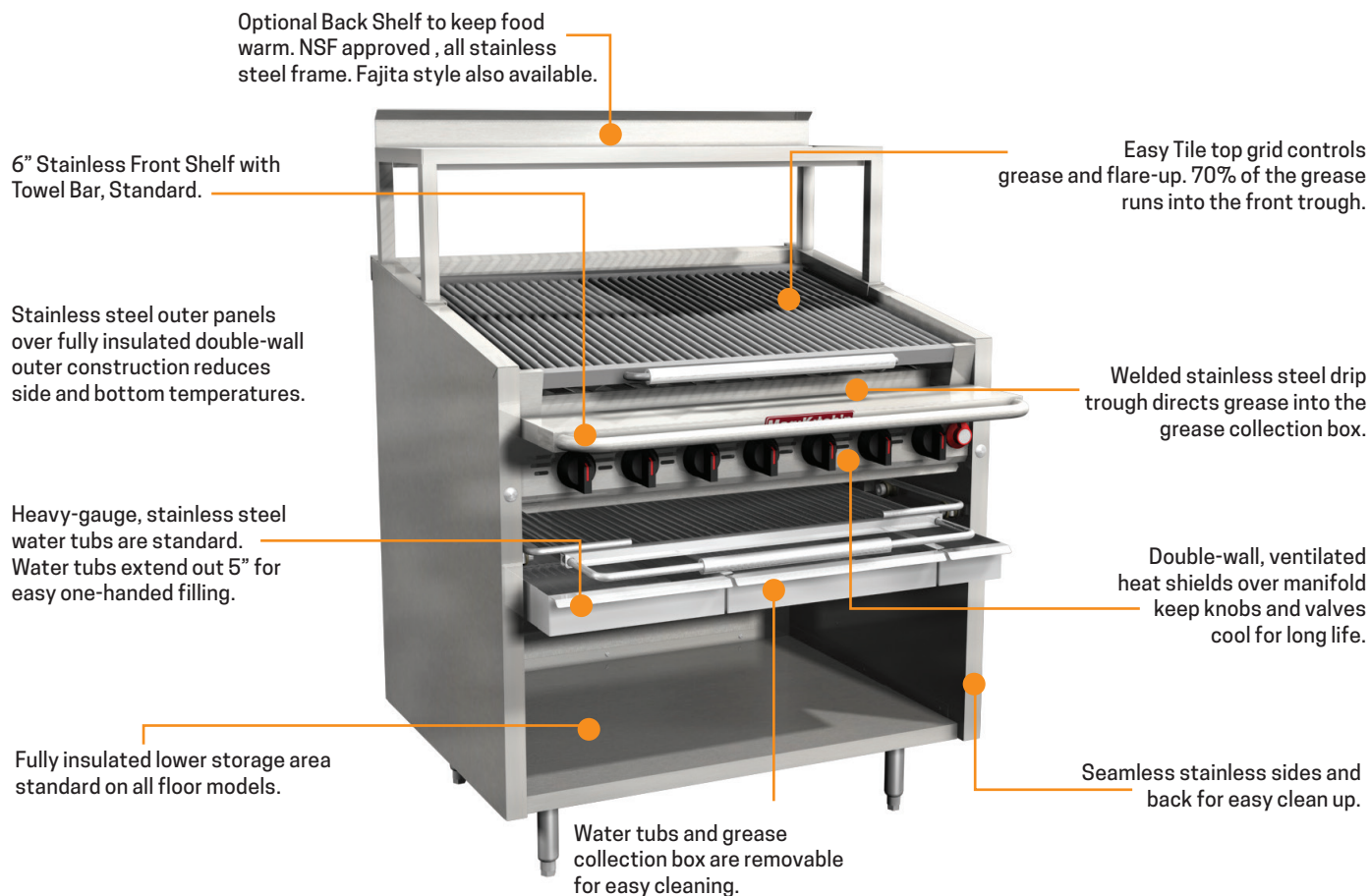
The heat transmission from the griddle surface into the air around the griddle is less than 10% of a conventional "steel plate griddle". That means a lot less heat into the kitchen and happier employees.

LOWER ENERGY COSTS

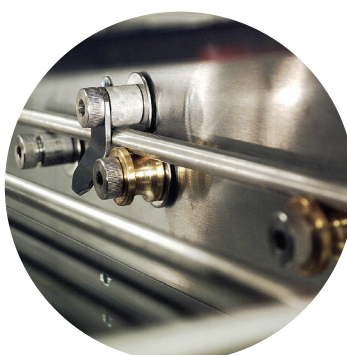
In an independent research study commissioned by a major utility, it was found that chromed griddles **reduced energy use by 30%**. That converts to savings of about **\$400.00 per year** on the operation of a 3' griddle in average use.

THE MOST VERSATILE CHARBROILER IN THE WORLD. PERIOD.

SERIES 600 CHARBROILERS



Lower Rack



Lower Grid



Smoker Box Kit

A "GRATE" STORY

HEAVY-DUTY, FREE-FLOATING STEEL RODS compensate for expansion and contraction from intense heat. Half-inch steel, free-floating rods sear food fast, providing distinct brand marks for great taste and presentation. Heavy-duty steel rods are held in place by a thick walled steel frame to resist warping and cracking for long life.

TAME THE FLAME - Round rods help control grease and flare-ups. When the top grid is locked into the tilt position, 70% of grease is gravity drained into the grease collection box.

STICK RESISTANT SURFACE - Round rods will not press into your food which results in improved branding with less sticking or tearing. Optional hard-chrome-plated steel rods further help prevent food from sticking and make cleanup easier.

EASIER TO CLEAN - Steel rods are non-porous, which reduces carbon-build up. Specially designed cleaning tools speed clean-up.

GRATE OPTIONS:

- **Standard Grates** - Heavy-duty, 1/2" steel free-floating rods provide great all-around performance.
- **"Scround" Rods** - Square on the top and round on the bottom, this unique design provides a more defined grill mark. In addition to providing an easier release, scround rods provide very defined brand marks for signature charbroiling. The round bottom is important to help tame flare-ups by draining 70% of the grease to the collection box.
- **Heavy Cast-Iron, Reversible Grates** - Cast iron grates are available in standard spacing (5/16") and fish spacing (3/16"). Both sizes are reversible to provide a standard or thin brand by simply flipping over. Cast iron grates can also be set in one of three tilt positions to provide gravity draining of grease to the front trough.
- **Cast Iron Diamond Grates** - Provide appealing diamond shaped brand marks without product rotation.

GRATE MENU FLEXIBILITY - Let MagiKitch'n custom build a top grid to fit your menu! Order the top grid with scround, round, hard-chrome steel, or plain steel rods; or any combination of rods.

GRATE SPACE - Standard rod spacing (5/16") works well for all-around cooking. "Fish" spacing (3/16") offers added support for delicate products.

HEAVY DUTY STEEL GRATES	
SCROUND RODS	
Provide Easier Release and a More Defined Brand Mark	
SQUARE ON TOP & ROUND ON BOTTOM	
	
CAST-IRON DIAMOND GRATE	HEAVY CAST-IRON REVERSIBLE GRATES
Perfect Diamond Marks Without Product Rotation	Provide Standard or Thin Branding
	

SERIES 600 CHARBROILERS

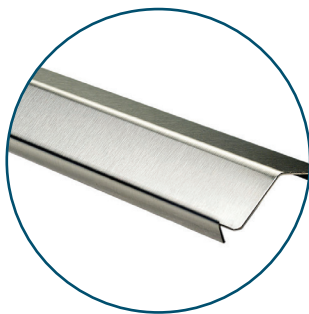
GAS

- 6" Stainless Front Shelf with Towel Bar, Standard
- Easy tilt top grid controls grease and flare-up. 70% of the grease runs into the front trough
- Welded stainless steel drip trough directs grease into the grease collection box
- Stainless steel outer panels that cover fully insulated double-wall outer construction reduces side and bottom temperatures
- Double-wall, ventilated heat shields over manifold keep knobs and valves cool for long life
- Heavy-gauge, stainless steel water tubs are standard
- Water tubs extend out 5" for easy one-handed filling
- Seamless stainless sides and back for easy clean up
- Water tubs and grease collection box are removable for easy cleaning
- Fully insulated lower storage area standard on all floor models

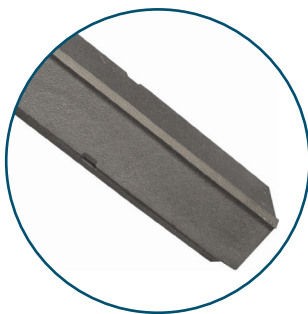


FM-RMB-636

COOK THREE WAYS WITH SERIES 600!



Standard Stainless Steel
Burner Radiants



Optional Cast Iron
Burner Radiants



Optional Ceramic Coal on
Stainless Steel Coal Screen

SERIES 600 GAS CHARBROILERS

CHARBROILERS - GAS

CHARBROILERS - GAS 						
	34" High Floor Models With Cabinet Base	Series 600 Model	RMB SS Radiant	RMB Cast Radiant	SMB Ceramic Coal	
	<ul style="list-style-type: none">Stainless steel unit, 6" service shelf with towel bar, water tubs and scraper.15,000 BTU/Burner.Lower rack available for use as cheese melter. See page 11.6" legs standard. Optional casters available on page 11.	FM-624	\$8,802	\$9,013	\$9,210	
		FM-636	\$11,526	\$11,888	\$12,063	
		FM-648	\$14,064	\$14,564	\$14,727	
		FM-660	\$16,618	\$17,281	\$17,378	
		FM-672	\$18,435	\$19,251	\$19,282	
	17" High Counter Models	Series 600 Model	RMB SS Radiant	RMB Cast Radiant	SMB Ceramic Coal	
	<ul style="list-style-type: none">Stainless steel unit, 6" service shelf with towel bar, water tubs and scraper.15,000 BTU/Burner.Lower rack available for use as cheese melter. See page 11.Equipment stands available on page 11.	CM-624	\$7,387	\$7,597	\$7,793	
		CM-636	\$9,659	\$10,022	\$10,193	
		CM-648	\$11,796	\$12,296	\$12,457	
		CM-660	\$13,934	\$14,597	\$14,702	
		CM-672	\$15,460	\$16,276	\$16,315	
	13" High Counter Model - APM Low Profile Series	Series 600 Model	RMB SS Radiant	RMB Cast Radiant	SMB Ceramic Coal	
	<ul style="list-style-type: none">Stainless steel sides, front, 6" service shelf with towel bar and scraper.15,000 BTU/Burner.Crumb tray.Smoker box not available.Optional 4" legs. (casters not available). Legs not required with equipment stand.Equipment stands available on page 11.	APM-624	\$6,773	\$6,983	\$7,291	
		APM-636	\$8,868	\$9,231	\$9,400	
		APM-648	\$10,825	\$11,326	\$11,472	
		APM-660	\$12,780	\$13,444	\$13,551	
		APM-672	\$14,181	\$14,997	\$15,046	
High Output Option - Series 600 Charbroilers are standard 15,000 BTU per burner. High output option of 20,000 BTU per burner is available for more cooking power on any Series 600 Charbroiler						
Size	24"	36"	48"	60"	72"	
Add \$ to above price	\$488	\$637	\$768	\$911	\$1,003	
See pages 10-12 for options and accessories						
Specify type of gas and elevation if over 2,000 feet - Contact Factory						

CHARBROILER OPTIONS & ACCESSORIES

GAS CHARBROILER OPTIONS & ACCESSORIES									
CHARBROILER SIZE		24"	36"	48"		60"	72"		
Backshelf (BKSHF-#) ▪ Rear back shelf used to keep food warm. ▪ Fajita style also available. (BKSHF-#-FJT) ▪ NSF approved, all stainless steel frame.		\$954	\$1,222	\$1,487		\$1,735	\$1,953		
Slip On Covers (SLIPONCVR-#) ▪ Stainless steel covers for easier cleaning of splash guards. ▪ Dishwasher safe. ▪ Available only for FM and CM models.		\$356	\$482	\$602		\$694	\$801		
Extensions (EXTNS-#) ▪ Stainless steel side and back extensions. ▪ For all MagiKitch'n charbroilers. ▪ 6" high.		\$597	\$643	\$886		\$937	\$964		
Coal Screen (SMBSCREEN-#) ▪ These must be used in ceramic coal MagiKitch'n charbroilers. ▪ Can be used in RMB models to convert to SMB.		\$441	\$612	\$917		\$1,539	\$1,646		
MagiCoals ▪ Ceramic briquettes. ▪ These coals will provide more infrared heat for faster broiling. They must be used in all ceramic coal MagiKitch'n charbroilers and will improve the performance of any charbroiler.									
Number of boxes required per model size		24"	36"	48"		60"	72"		
MagiCoals <u>Box of 50</u> (SMBCOAL-50): \$70			1			1			
MagiCoals <u>Box of 100</u> (SMBCOAL-100): \$126		1	1	2		2	3		
Blackening Plate per 6" requires cast iron top grid option		6" (BLKPLT-6)		\$402	12" (BLKPLT-12)		\$804		
Stainless Steel Shelves									
8"		\$634	\$810	\$1,082		\$1,364	\$1,644		
10"		\$707	\$878	\$1,170		\$1,450	\$1,739		
12"		\$779	\$954	\$1,238		\$1,533	\$1,790		
Pan cut outs available for 1/9, 1/6, 1/4, 1/3 sizes One or two cut outs available on left, center, or right side. Service shelf must be at least 10" deep.							\$313 each		
Dividers for pan cut outs (PANDIV)							\$91 each		
MagiGriddle - Griddle Top (MAGGRDL6xx)							24"		
Griddle Width		24"	36"	24"		20"			
Griddle Top - Convert your charbroiler to a griddle.		\$1,730	\$1,987	\$1,730		\$1,632			
Note: Please specify griddle position (Left, Right, or Center) when ordering for 60" or 72"									


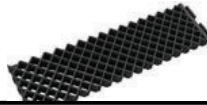

CHARBROILER OPTIONS & ACCESSORIES

GAS CHARBROILER OPTIONS & ACCESSORIES						
CHARBROILER SIZE	24"	36"	48"	60"	72"	
Lower Rack <ul style="list-style-type: none">Available for the CM and FMSeries 600Lower Rack and Smoker Box cannot be used at the same time	\$548	\$808	\$1,065	\$1,327	\$1,592	
Smoker Box Kit (SMKBOX#) <ul style="list-style-type: none">Water tubs required with this optionUnit must have service shelfSmoker box shovel included in kitLower Rack and Smoker Box cannot be used at the same time	\$490 ea	\$490 ea	\$490 ea	\$490 ea	\$490 ea	
Maximum Qty	1	2	2	3	3	
CHARBROILER SIZE	24"	36"	48"	60"	72"	
Equipment Stands <ul style="list-style-type: none">NSF approved stands are constructed from stainless steel.Available with casters.Specify model when ordering.Stands available for APM, CM and MKG models. (equipment is flush mounted on the stand. APL models cannot be mounted on a stand)APM & MKG stand is 24" high for 36" working height.CM stand is 21" high for 36" working height.						
with 6" legs (APM models: STND-A-LEG#) (CM models: STND-C-LEG #)	\$1,862	\$2,301	\$2,989	\$3,333	\$3,677	
with 6" casters (APM models: STND-A-CSTR#) (CM models: STND-C-CSTR #)	\$2,416	\$2,855	\$3,537	\$4,161	\$4,501	
(4 casters on 24" - 48" models, 6 casters on 60" - 72" models)						
Safety Pilot Shuts off gas supply if pilot is blown out	\$305	\$393	\$474	\$531	\$624	
Casters (FMCSTR#) <ul style="list-style-type: none">Includes two locking and two non-locking per set.60" & 72" width units need 6 casters, three locking and three non-locking.	Up to 48"-set of 4				\$527	
	60" & 72" - set of 6				\$791	
Flexible Gas Hose w/Quick Disconnect (QCJDISC-48) <ul style="list-style-type: none">Stainless steel braid over 3/4" - Dormont™With restraining device and thermal shutoff.				48" long	\$919	

CHARBROILER OPTIONS & ACCESSORIES

SERIES 600 CHARBROILERS TOP GRIDS

Cast Iron Top Grids are reversible for a standard or thin brand. IN LIEU OF STANDARD TOP GRID This pricing is not applicable for a replacement top grid.

Standard Grid	24"	36"	48"	60"	72"		
Standard Top Grids 5/16" between rods. Cold-rolled steel or chrome plated			SEE NOTE 1	SEE NOTE 2			
● Standard Steel Grid Upgrade	STD	STD	STD	STD	STD		
● MagiChrome Grid Upgrade	\$655	\$1,016	\$655 ea.	\$544 ea.	\$678 ea.		
◆ Scround Grid Upgrade	\$655	\$1,016	\$655 ea.	\$544 ea.	\$678 ea.		
Cast Iron Top Grids	24"	36"	48"	60"	72"		
Standard Spacing 5/16" Between Rods	\$906	\$1,351	\$1,796	\$2,188	\$2,694		
Fish Spacing 3/16" Between Rods	\$906	\$1,351	\$1,796	\$2,188	\$2,694		
Cast Iron Diamond Grate For perfect diamond marks without product rotation	\$906	\$1,351	\$1,796	\$2,188	\$2,694		
Fish Spacing	24"	36"	48"	60"	72"		
Fish Spacing 3/16" between rods. Cold-rolled steel or chrome plated			SEE NOTE 1	SEE NOTE 2			
● Standard Steel Grid Upgrade	\$735	\$1,131	\$735 ea.	\$602 ea.	\$752 ea.		
● MagiChrome Grid Upgrade	\$933	\$1,391	\$933 ea.	\$758 ea.	\$933 ea.		
◆ Scround Grid Upgrade	\$933	\$1,391	\$933 ea.	\$758 ea.	\$933 ea.		
Note 1: 48" units require 2 grids. Please specify if you are ordering a set, left or right.							
Note 2: 60" and 72" units require 3 grids. Please specify if you are ordering a set, left, center or right.							
Fajita Style Top Grids	24"	36"	48"	60"	72"		
Specify pan size when ordering, 7" or 10" (pans not included)	\$1,292	\$1,292	\$1,292	\$1,292	\$1,292		

Prices shown are for new product only. Please call factory for replacement part pricing.



SERIES 600 CHARBROILER TEMPERATURES

STANDARD INPUT

Best temperature uniformity

Lowest temperatures

Add cast radiants to increase temperatures by 40F while only decreasing temperature uniformity by 10F.

Combine cast radiants with cast top grids to increase temperatures by 40F without effecting temperature uniformity.

HIGH INPUT

Highest temperatures

Sacrifices temperature uniformity
Add cast radiants to improve temperature uniformity

Combine cast radiants with cast top grids to achieve highest possible cooking temperatures.

Highest Average Temperature	Standard	Cast Radiants	Cast Top Grids	Cast Radiants and Grids
Standard Input (15k Burners) °F	669°	706°	705°	713°
High Input (20k Burners) °F	857°	830°	N/A	864°

Lowest Average Temperature	Standard	Cast Radiants	Cast Top Grids	Cast Radiants and Grids
Standard Input (15k Burners) °F	456°	481°	473°	495°
High Input (20k Burners) °F	485°	500°	N/A	498°

Temperature Range	Standard	Cast Radiants	Cast Top Grids	Cast Radiants and Grids
Standard Input (15k Burners) °F	213°	225°	232°	218°
High Input (20k Burners) °F	372°	330°	N/A	366°



MAGICATER OUTDOOR COOKING EQUIPMENT

LPAGA-30SS and LPAGA-60SS AGA-CGA
Approved Deluxe Portable Gas Grill - LP Gas Only

- Available in 30" and 60" widths.
- All Stainless Construction
- Modular design for easy transport
- Stainless steel radiants and pilot system
- Heavy duty cooking grid
- Steel legs with casters
- Complete gas system including 40 lb horizontal tank(s) in removable tank cart with wheels (standard)
- Stainless Steel Hood (standard)

Model	Stainless Steel (includes Piezo ignitor)	Long Life Burner 5 Year Warranty
LPAGA-30SS	\$7,360	\$1,042
LPAGA-60SS	\$11,647	\$2,076



Includes (standard):
Stainless Steel Hood, 40 lb Propane Tank (horizontal), SS Tank Caddy, Outdoor Vinyl Cover

MAGICATER OUTDOOR COOKING EQUIPMENT



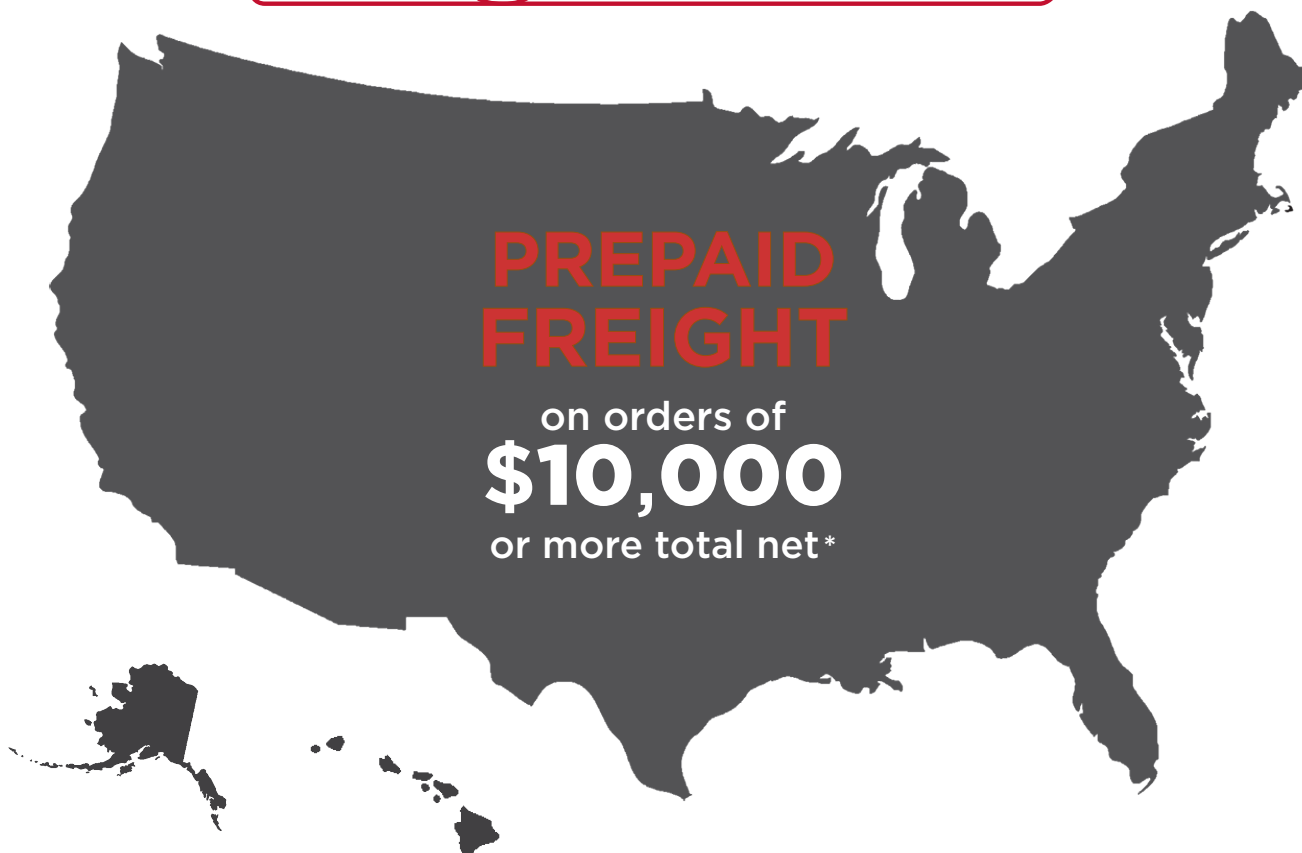
MagiCater®

OUTDOOR COOKING EQUIPMENT OPTIONS & ACCESSORIES

St = Standard, **Opt** = Optional, **X** = Not Available

Description	LPAGA-30SS	LPAGA-60SS	Part #	Price
40 lb. Propane Tank (horizontal)	St	St	21841021	\$573
Tank Caddy Single - 30" for (1) 40 lb. tank (horizontal)	St	X	21840560	\$1,080
Tank Caddy Double - 60" for (2) 40 lb. tanks (horizontal)	X	St	21840860	\$2,336
Vinyl Outdoor Cover - 30"	St	X	21844580	\$474
Vinyl Outdoor Cover - 60"	X	St	21844581	\$569
Steamer System (Pans sold separately)	Opt	Opt	21841025	\$396
Lift-Off Griddle Top (11" wide) - 30" & 60" sold in 11" wide sections	Opt	Opt	T1209U	\$780
In-Line Griddle Top - 30" & 60" (in lieu of standard grates) sold in 30" sections	Opt	Opt	21841050	\$1,327
Richlite Cutting Board (Front mount) - 30"	Opt	X	21841535	\$486
Richlite Cutting Board (Front mount) - 60"	X	Opt	21841835	\$577
Work Deck (Side mount) - 30" or 60"	Opt	Opt	21841045	\$340
Work Deck (Rear mount) - 30"	Opt	X	21844521	\$418
Work Deck (Rear mount) - 60"	X	Opt	21841056	\$418
Under Shelf (Stainless) - 30"	Opt	X	21840546	\$516
Under Shelf (Stainless) - 60"	X	Opt	21840846	\$760
Large Caster Option - 30" or 60"	Opt	Opt	21840605	\$904

Freight Information



* Prepaid Freight offer will ONLY apply if:

1. Freight ships from MagiKitch'n warehouse location.
2. MagiKitch'n chooses freight carrier.
3. Wells must pre-pay and add freight to invoice.
4. Wells Ventless models are not included in \$10,000 prepaid freight offer.

Additional Charges

Lift Gate Delivery = \$125
All other requests, call for pricing.

Freight Rates for orders under \$10,000:

All UPS Ground shipments on Star account will be subjected to a shipping and handling fee.
We encourage customers to ship on their UPS Ground account to avoid charges.

Freight Damage:

DO NOT SIGN for equipment until you have thoroughly inspected it for obvious or concealed freight damage.
Once signed for, the customer takes full responsibility for the shipment.

Freight Classification

The bulk of MagiKitch'n commercial equipment is rated 85.

Special configurations or non-standard crating may add to the classification.

Rate classifications are subject to change without notice.

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 one [1] year from the date of original installation, or eighteen [18] months from original purchase date, whichever occurs first. 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 warranted 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 one [1] year from original installation date, or more than eighteen [18] months from original purchase date, whichever comes first.

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.



APW/Bakers Pride/Star Holdings Group
(Holman, Lang, MagiKitch'n, Star, Toastmaster & Wells)
 Minimum Advertised Price & Minimum Resale Internet Cart

MINIMUM ADVERTISED PRICE (MAP) POLICY

The APW/Bakers Pride/Star Holdings Group (hereinafter "the Group") is committed to supporting our Authorized Dealers (resellers selling the Group's products in or into the United States & Canada) by continuing to provide high-quality, premium products for the foodservice industry while maintaining its brand equity and integrity. This Minimum Advertised Price Policy ("MAP") applies to ANY and ALL means of Advertised Pricing for all Brands within the Group. Advertising at a price below MAP will be considered a violation of this Policy. This MAP Policy will apply to any activity which the Group determines, in its sole and absolute discretion, is designed or intended to circumvent the intent of this MAP Policy.

- MAP Policy pricing is the Current List Price less 45%; and advertised at a price no less than rounded down to the nearest whole number off the Current List Price.
- Products in our Cornerstone and Diamond programs have specific MAP pricing – see current Cornerstone and Diamond programs for pricing.
- If a Dealer offers or combines (e.g. "bundling") one or more products from a single or multiple brands of the Group in an advertisement, the aggregate price for all of the Group's products offered for sale in combination may not be lower than the cumulative MAP for each of the products when sold separately.
- At the Dealer's sole expense, the Dealer may offer or combine free accessories with products (i.e. casters, warranty, freight).

The MAP Policy applies to any advertisements of the Group's products and designs in any and all media, including but not limited to, print advertising (e.g. magazines, catalogs, newspapers, posters, flyers and direct mail), e-mail and facsimile advertising (e.g. broadcast campaigns, flyers, coupons and similar inserts), internet or similar electronic media (e.g. Amazon, eBay, Google), Dealer websites, internet banner ads, social media blasts, search engine advertising and all other types of digital signage.

All internet advertised prices must show the product's "MAP" price or higher. Any communications stating or implying that a price below MAP may be found elsewhere on the site, that is initiated by the Dealer, would constitute advertising and would be deemed a violation of this MAP Policy. Dealers may not make any statements, displays, or communications that indicate, state, imply, or suggest that a lower price may be found at the online check out, including but not limited to: "Call for Pricing", "Chat for Pricing", "Text for Pricing", "Click for Pricing", "Email for Pricing", "Add to Cart for Pricing", "Mouse Over for Pricing", "Log In for Pricing", strike-through the price, or any of the like. This includes "shopping cart price", "chat box price" and "emailed price" that appear on the internet in any format on any Dealer's public internet website or public internet-based account, including internet search engine shopping feeds, are all subject to the Group MAP Policy. Website features such as automated "bounce-back" pricing emails, pre-formatted email responses, forms, automatic price display, loyalty and reward point systems and other similar features are considered "advertising" under this MAP Policy. Under this MAP Policy, the Group prohibits the use of split-screen, side-by-side advertising, or pop-ups to advertise a similar product of any other brand. The Group prohibits any Dealer from redirecting (automatically, inadvertently or otherwise) a customer who is in search of a product of the Group or item number to any other brand.

No Dealer may advertise a product of the Group at a price in violation of this MAP Policy on any third-party platform such as Amazon, eBay, Google or any like platforms in which it may operate as a vendor or have a re-distributor operate on its behalf. No Dealer may advertise a price in violation of this MAP Policy in an effort to match or beat a competitor's price.

From time to time, the Group may discontinue certain products or engage in promotions with respect to certain products. In such events, the Group reserves the right to modify or suspend the MAP Policy with respect to the affected products at its sole discretion. Such changes shall apply equally to all Authorized Dealers of the Group.

MINIMUM RESALE INTERNET CART PRICE (M.R.I.C.P.) POLICY

The Minimum Resale Internet Cart Price ("MRICP") applies to the final internet check out prices (e.g. shopping cart prices, chat box prices, emailed prices, and prices on the internet website or search engines) of the Group's products. The Group requires that when Dealers sell select products (listed below) through internet sales that these products are subject to MRICP and are sold at a price no more than a 52% discount rounded down to the whole number off the current List Price.

This Policy does not affect or restrict the final sales price that is communicated at a Dealer's place of business, including contract negotiations, or negotiations in the field. This MRICP Policy will apply to any activity which the Group determines, in its sole and absolute discretion, is designed or intended to circumvent the intent of this MRICP Policy.



The M.R.I.C.P. policy applies to the following Brands and Brand product segments:

Brands in their Entirety

Bakers Pride

Lang

MagiKitch'n

Star Categories

ProMax Panini's

(PST, PGT, PSC, PGC-Series Products)

Ultramax (800-Series Products)

Wells Categories

Cold Wells

Dry Wells (MDW models)

Ventless Hoods

TRADEMARKS AND CORPORATE LOGO (ALL REGISTERED INFORMATION)

The Companies grant the Authorized Dealer limited permission to use the brands, trademarks, tradenames, corporate logos, product images and product content in a positive manner. Dealers may use the Group's brand logos to designate the source of Products or to describe the Dealer's relationship with the Brand(s) in a positive manner. Dealer's use of the Group's brands, trademarks and corporate logos must comply with the usage guidelines. Dealers may not register, purchase, directly or indirectly use or control the Group domain names (including all levels of domain names and sub-domain names anywhere in the computer address) containing the Brand(s) trade names, logos, trademarks, or anything similar ("Infringing Domains"). Any misuse or redirection will be prosecuted. The Group reserves the right to restrict or prosecute misused or misleading use of owned brands, trademarks or trade names.

POLICY VIOLATIONS

These Policies will be strictly and uniformly enforced. As these MAP and MRICP Policies are being unilaterally adopted by the Group, no assurance of compliance will be needed from any dealer or reseller.

The Group, or its agent(s), will monitor the dealer network to ensure compliance with the MAP and MRICP Policies. Failure to cooperate by any Dealer with the Group's investigation of MAP and MRICP Policy violations will be considered an additional violation of the MAP and MRICP Policies.

Failure to meet the terms and conditions of the MAP and MRICP Policies will result in full, unconditional enforcement of the penalties described below. The event of a violation will be determined solely by the Group.

Dealer will be subject to penalties (over a 12-month period) up to and including but not limited to:

- **1st violation:** The Group at a minimum will issue an email communication to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies. Failure to comply within 48 hours (2 business days) or a repeated offense within a 3-month period will be considered a 2nd violation.
- **2nd violation:** The Group at a minimum will issue an email notification to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies and will hold all shipments until all violations are resolved. Failure to comply within 48 hours (2 business days) or a repeated offense within a 6-month period will be considered a 3rd violation.
- **3rd violation:** The Group at a minimum will issue an email notification to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies and will result in (a) dealer's net pricing being increased to a price that is 50% off of the Group's then current published List Price and (b) any available rebates, marketing incentives, or programs (accrued or due in total) will be forfeited. Failure to comply within 48 hours (2 business days) or a repeated offense within a 12-month period will be considered a 4th and final violation. Reinstatement of preferred pricing and applicable incentives or rebates may be re-evaluated by the Group in its sole discretion after 30 days.
- **4th and final violation:** The Group at a minimum will issue an email notification to the non-compliant dealer informing them of the a) indefinite suspension of their account and b) permission to use the Group's brand trademarks, trade names, corporate logos, product images and product content will be indefinitely revoked.

DEALER ACCOUNTABILITY

In the case of a MAP or MRICP violation by a reseller who does not have an authorized relationship with the Group's brands and instead purchases the Group's products from an Authorized Dealer or any other reseller (i.e., dealer-to-dealer sale), the Group will pursue enforcement actions against the Authorized Dealer as provided above in these Policies.

OTHER PROVISIONS

These Policies are managed by the MAP/MRICP Policy Administrator for the Group. Only the MAP/MRICP Policy Administrator and Group Vice President of Sales and Marketing may provide direction to Dealers concerning compliance with the MAP and MRICP Policies. And ONLY the Group Vice President of Sales and Marketing may authorize exceptions to the Policies. No other individuals, including any employee or representative of the Group, may provide such direction or authorizations regarding these Policies to any Dealer. It is the Dealer's sole responsibility to remain aware of any changes to the Group's MAP and MRICP Policies.

The terms of the MAP and MRICP Policies are confidential and are not to be disclosed to other parties. The Group has adopted the MAP and MRICP Policies unilaterally in furtherance of its independent business strategy and reserves, at its sole discretion, the right to change the Policies and to interpret, enforce and otherwise handle all questions and issues related to the Policies.



GRILLS



GRIDDLES



MagiKitch'n
265 Hobson Street
Smithville, Tennessee 37166

CUSTOMER SERVICE

phone: 800-264-7827 option 1
email: orders@star-mfg.com

TECHNICAL SERVICE

phone: 800-264-7827 option 2
email: techservice@partstown.com

magikitchn.com