



Model APM-RMB/SMB 600 Series Low Profile Gas Charbroiler



MODELS

APM-RMB-6xx-x (Radiant Model) and
APM-SMB-6xx-x (Ceramic Coal Model)
Model Size Width and Gas Btu Output Rate

Standard Output **

- 624 60Kbtu/hr
- 636 105Kbtu/hr
- 648 150Kbtu/hr
- 660 195Kbtu/hr
- 672 240Kbtu/hr

(H) High Output

- 624-H 80Kbtu/hr
- 636-H 140Kbtu/hr
- 648-H 200Kbtu/hr
- 660-H 260Kbtu/hr
- 672-H 320Kbtu/hr

APPLICATION

The Model APM-RMB/SMB 600 Series is a Low Profile counter high production charbroiler for space saving installation on work tables, counter or on properly insulated refrigerated / freezer bases. Many options and accessories are available to tailor your charbroiler to match your menu selection and operational needs in the kitchen. This series is also available in a High Gas Output model for higher temperatures for heavy production restaurants.

STANDARD FEATURES & ACCESSORIES

- **APM-RMB-600** - V-shaped radiant for each burner
- **APM-SMB-600** - Ceramic coal screen
- Free floating top grid 1/2" (1.3 cm) steel rods allows expansion and contraction without warping
- E-Z Tilt top grid drains grease into front trough
- Round top grid with standard spacing with quick lift handle
- Fully Insulated double walled outer cabinet
- Stainless steel on all four sides
- Crumb tray
- 6" (15.2 cm) stainless service shelf with towel bar
- Runner tube pilot system
- Individual front burner controls for precise regulation
- All stainless steel burners for long life
- Single 1/2" gas connection
- Top Grid Scraper

OPTIONS

- High output models available
- Grid Options:
 - Round rod top fish grates
 - MagiKrome standard
 - MagiKrome fish
 - Scround standard
 - Scround fish
 - Cast iron
 - Cast iron fish
 - Diamond (waffle)
- Pan Cutouts in Service Shelf (available on 10" or 12" shelves only)
- Safety Pilot (supervised pilot system, see gas installation requirements) Mandatory for CE models
- Special elevation available, contact factory

ACCESSORIES

- Pan Cutouts in Service Shelf (available on 10" or 12" shelves only)
- Divider for Pan cutouts
- MagiGriddle (Replaces top grid)
- Safety Pilot (supervised pilot system, see gas installation requirements) Mandatory on CE models
- 48" quick Disconnect gas hose and lanyard kit (mandatory for CE models)
- Back Shelf
- Slip On Cover
- Side and Back Extensions (N/A with back shelf)
- Equipment Stand
- Special elevation available, contact factory

APPROVALS



**Standard output only

Project _____

Item No. _____

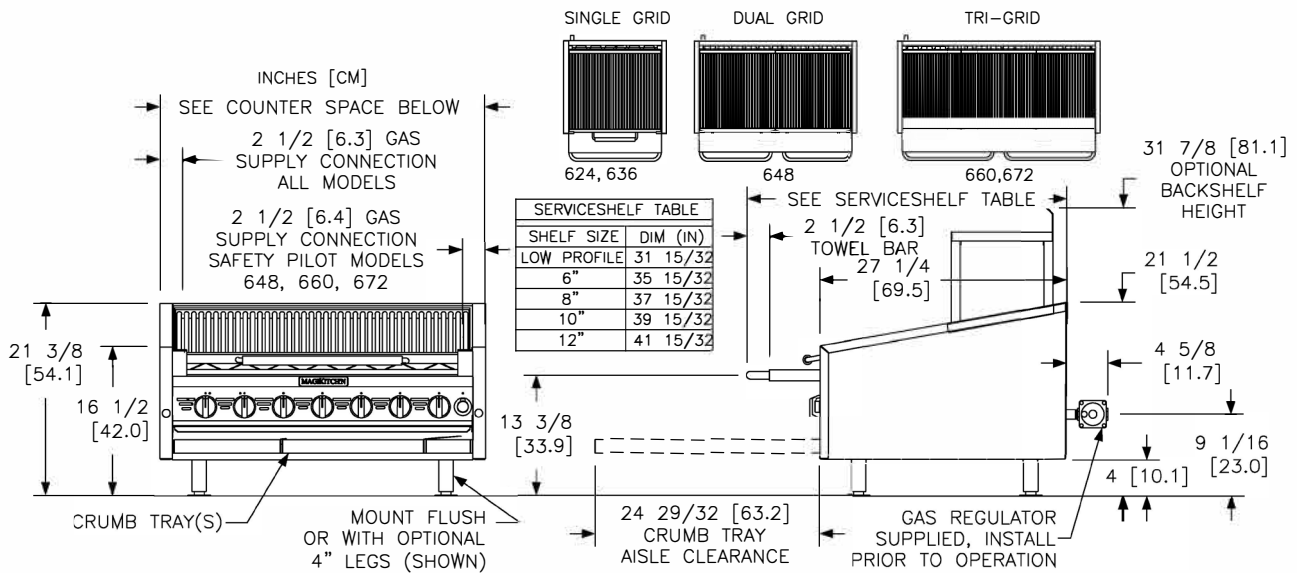
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INDIVIDUAL CHARBROILER SPECIFICATIONS

CM Size		624 / 624-H	636 / 636-H	648 / 648-H	660 / 660-H	672 / 672-H
Gas BTU/HR	Standard Output	60,000Btu (17.6 kW)	105,000Btu (30.8 kW)	150,000Btu (44.0 kW)	195,000Btu (57.2 kW)	240,000Btu (70 kW)
	High Output	80,000Btu (23.4 kW)	140,000Btu (41.0 kW)	200,000Btu (58.6 kW)	260,000Btu (76.2 kW)	320,000Btu (94.1kW)
Burners		4	7	10	13	16
Cooking Area		513 in ² (3,314 cm ²)	810 in ² (5,233 cm ²)	1107 in ² (7,145 cm ²)	1404 in ² (9,063cm ²)	1704 in ² (11,001cm ²)
Floor Space		24" x 35-1/2" (61 x 90 cm)	36" x 35-1/2" (91 x 90 cm)	48 x 35-1/2" (122 x 90 cm)	60" x 35-1/2" (152 x 90 cm)	72" x 35-1/2" (183 x 90 cm)
Crumb Trays		1	1	2	2	3
Top Grids	Floating Steel	1 20 3/4 x 24 3/4" (52.7 x 62.9cm)	1 32 3/4 x 24 3/4" (83.2 x 62.9 cm)	2 22 3/8 x 24 3/4" (56.8 x 62.9 cm)	1 20 3/4 x 24 3/4" (52.7 x 62.9 cm)	1 24 1/8 x 24 3/4" (61.3 x 62.9 cm)
	Cast Iron	3	5	7	9	11
Floating Steel grids are standard as round rods with standard spacing. Optional are: MagiKrome Round Rods, Scround Rod with Standard spacing 5/16" (0.79cm) or Fish spacing 3/16" (0.48cm)						
Cast Iron grids are 6 1/4 x 22 5/8" (15.9 x 57.5cm), Reversible with Thick(1/4") and Thin(1/32") Marking. Cast Grids are available in Standard(5/16"), or Fish(3/16") spacing.						
Shipping Weight		421 lbs. (191 kg)	585 lbs. (265 kg)	668 lbs. (303 kg)	910 lbs. (413 kg)	1,050 lbs. (476 kg)
Shipping Crate H x W x L		26 x 45 x 36"	26 x 45 x 36"	26 x 45 x 60"	26 x 45 x 60"	26 x 45 x 72"
Shipping Cube		21.6 ft ³ (0.6m ³)	21.6 ft ³ (0.6m ³)	35.9 ft ³ (1.0m ³)	35.9 ft ³ (1.0m ³)	43.1 ft ³ (1.2m ³)

SHIPPING INFORMATION (Approximate) LxWxH

GAS PRESSURE REQUIREMENTS			GAS CONNECTION REQUIREMENTS		
	Natural Gas	LP Gas	Models without Safety Pilots	Models with Safety Pilots	
Supply Pressure*	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	(1) 3/4" Gas Regulator shipped unattached , (1) 3/4" NPT supply pipe connection	624, 636 (1) 1/2" to 3/4" adaptor & (1) 3/4" Gas Regulator shipped unattached, (1) 1/2" NPT supply pipe	648, 660, 672 (2) 1/2" to 3/4" adaptor & (2) 3/4" Gas Regulator shipped unattached, (2) 1/2" NPT supply pipe
Burner Pressure	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)	Gas Regulator MUST be installed to broiler gas supply prior to connecting gas line.		
* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.					

CLEARANCES

		Combustible material		Noncombustible material		Charbroiler Flue area
Front min	Floor min.	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
30" (76.2 cm)	0" (0.0 cm)	0" (0.0 cm)	0" (0.0 cm)	0" (0.0 cm)	0" (0.0 cm)	

SHORT FORM SPECIFICATION

Provide MagiKitch'n model CM- RMB 6xx radiant or CM-SMB 6xx ceramic coal low profile counter charbroiler. Unit shall be gas heated and shall cook by means of gas burners. Unit shall be double-walled stainless steel construction, and fully insulated on all sides. Provide with independent gas burners. Individual burner controls shall be mounted every 4 to 4-1/2 inches for flexible use. Convertible design allows operator to quickly change from radiant to coal style cooking with an optional conversion kit.

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