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## Outdoor Transportable Gas & Charcoal Grills by Magikitch'n

**Free Shipping** on grills (& accessories with grill purchase) to commercial destinations in the continental United States. We have Great Shipping Rates for Alaska, Hawaii and beyond too.

Crafted in the United States to create the highest quality grills and char-broilers in the industry.



## MagiCater Transportable Gas Grills by Magikitch'n

GET TRUE CHARCOAL TASTE WITHOUT THE MESS FROM THE 30" & 60" MAGICATER™ DELUXE PORTABLE GAS GRILL FROM MAGIKITCH'N. A.G.A. DESIGN-CERTIFIED

### Standard Features

- Available in 30" or 60" width. The 30" unit requires one tank.
- Spark Ignitor system
- Stainless Steel front, sides, back, and service shelf
- Modular Design
- Heavy Duty Top Grids
- 8" Front Service Shelf Snap in Leg Systems
- 6" Heavy Duty Casters
- Stainless Steel Radiants
- Separate Burner Control every 7"
- AGA Certified, C.G.A., NSF Approval
- **Options and Accessories:** Steamer Support, Steamer Pan Sets, 30" Hood, 60" Hood, Griddle, Propane Tanks, Windguard, Service Shelves, Cutting Board, Outdoor Cover, Cooking Tools, Cleaning Brush.



Shown is LPAGA-60

For flexibility, convenience and great-tasting grilled foods, choose the MagiCater LPAGA-30 30" or LPAGA-60 60" LPAGA-60-SS 60" Stainless steel deluxe mobile outdoor gas grills.

Magikitch'n has used their 60 years of experience producing quality restaurant to craft their line of commercial outdoor cooking equipment. No other company can match their quality construction, unique design, flexibility, or customer support.

MagiCater grills feature stainless steel radiants that produce searing heat without the mess of lava rock. They preheat faster, are easier to clean, and still provide that true charcoal taste.

Water tubs help reduce smoke and flare-ups, while also keeping food moist during the cooking process.