

# Hejny Rentals, Inc.

Contractor, Lawn & Garden, and Party Equipment Rentals  
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## MAGIKITCH'N OUTDOOR GAS GRILL

LPG-30 AND LPG-60

### Safety

1. When this unit is in operation, exterior surfaces may be hot enough to cause serious injury.
2. Safety instructions should be obtained from your local gas supplier and posted in a prominent location near the area of operation. These instructions are to be followed in the event of a gas leak.
3. Area of operation must be free and clear of all combustible material.
4. This unit is for outdoor use only! Do not operate this unit in a building or any other enclosed area.
5. Never operate this unit under any unprotected combustible construction.
6. For installation in noncombustible location only.
7. Always use this unit in a well-ventilated area.
8. Unit intended for mobile, non-permanent installation only. Adequate clearances (3' minimum) for serving and proper operation must be maintained. Use only casters/legs supplied with unit. Do not block front or sides of unit.

### Warnings

1. 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.
2. If the burners or runner tubes fail to light or remain lit, discontinue use of the unit. Shut off and disconnect gas supply.
3. Do not use in high wind conditions. High winds may adversely affect burner performance.
4. If you smell gas, shut off propane tank valve and burners. Discontinue use of unit.
5. Propane gas is heavier than air and highly flammable. Treat it with caution and respect it requires.
6. When unit is not in use, the gas must be shut off at the supply cylinder(s).
7. Use only #30 or #40 horizontal propane cylinders.
8. Propane cylinders must be stored outdoors in a well-ventilated area out of reach of children.
9. For use only with regulator/hose assembly supplied with unit. Use only MagiKitch'n supplied replacement parts.
10. The handling, use, storage, and transportation of LP gas cylinders must be in accordance with NFPA58.

### Lighting Instructions

1. Check that all burner control valves and the runner tube control valves (red knob) are in the "Off" position. Both the burner control valves and the runner tube control valves are located on the front of the charbroiler. Now slowly open the propane tank valve(s).
2. Open the runner tube control valves. Light the runner tube(s) with a long match or igniter device inserted through the hole in the center of the outer front panel.
3. Check that the full lengths of the both runner tube(s) have ignited. If not, do not use the unit. Shut off and disconnect the gas supply.
4. After lighting the runner tube(s), open the desired burner control valves. Burners should ignite from runner tube(s).
5. To shut unit down always close tank valves first, allowing burners to burn all the gas from the manifold system. Close the runner tube control valves. Make sure not open flames are present and remove P.O.L. fittings from tanks. Follow all warnings pertaining to storage of propane tanks.
6. If this lighting procedure is not followed, an excess flow valve in the P.O.L. fitting may restrict the flow of gas to the unit resulting in little or no flame at the burners. Should this happen, repeat step 5 of the lighting instructions (Be sure to shut off tanks and remove P.O.L. fittings as instructed. This is necessary to re-set the excess flow valve.) Then repeat steps 1-4 of the lighting instructions. The appliance should now function normally.

### Operation

Fill water tubs within ½" of the top edges. This will control grease flare and provide for ease of cleaning after use. Refill tubes if they evaporate to within ½" of the bottom of the tubs. Failure to keep water in the water tubs may lead to grease flare and will void the warranty.

**Cleaning - \$75 CLEANING CHARGE IF GRILL IS NOT RETURNED CLEAN!**

**Cooking Grid:**

# Need It. Rent It!

After removing the cooking grid from the unit, use warm, soapy water and a stiff bristle brush or plastic pad. Cooking grid may be pressure washed. Do not use steel wool or abrasive pads as they may degrade the metal finish.

**Radiants and Covers:**

These will need little or no cleaning due to the high in-use temperatures. If cleaning is necessary, clean as per the cooking grid.

**Frame Assembly:**

Use warm, soapy water and a stiff bristled brush or plastic pad. Be careful not to get water in the burners or runner tube(s). Do not pressure wash.

**Water Tubs/Base Assembly:**

Clean as per the cooking grid.

**Need It. Rent It!**