VULCAN

900RX & MSA SERIES GAS GRIDDLES



READY FOR ANYTHING YOUR KITCHEN CAN DISH OUT.

Vulcan's heavy duty MSA and 900RX griddles are designed and built to deliver the durable, reliable performance you need.

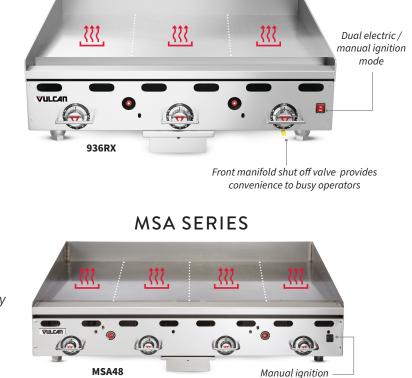
900RX & MSA GAS GRIDDLES

Heavy duty performance, convenience and reliability with clamshell compatibility.

EMBEDDED MECHANICAL SNAP-ACTION THERMOSTAT

Achieves consistent temperature control from 200-550°F in every 12" of cooking zone which provides superior response to cooking loads for fast recovery and reliable results.

900RX SERIES



FULLY WELDED FRAME

Improves durability and ease of cleaning, even in the toughest kitchen environments.

PATENTED GAS CONTROL SYSTEM

Increased safety with 1 supervised pilot safety valve for every 2 burners; valve completely shuts off gas to pilot and burners if pilot extinguishes or gas supply is interrupted.

EXCLUSIVE RAPID RECOVERYTM PLATE (option)

Increase production nearly 9% more lb./hr. than a steel plate. Transfers heat 5x faster allowing use of every square inch of cooking surface.

Note: Only available on MSA24, MSA36, MSA48 in 24" depth.

PIEZO IGNITION (option)

Adds safety and convenience of spark ignition without requiring a power cord and access to an outlet.

FREE NEW EQUIPMENT CHECKOUT



A Vulcan product expert will verify the new equipment was installed accurately and is functioning properly — giving you greater peace of mind.

AVAILABLE MODELS:

924RX, 936RX, 948RX, 960RX, 972RX MSA24, MSA36, MSA48, MSA60, MSA72 Select between a 24" or optional 30" deep griddle plate.

Learn more at vulcanequipment.com/griddle



Masterful design. Precision performance. State-of-the-art innovation. For over 150 years, Vulcan has been recognized throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your foodservice operation run just right—every time.



View demo video