



## READY FOR ANYTHING YOUR KITCHEN CAN DISH OUT.

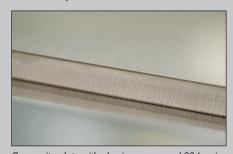
Vulcan's heavy duty MSA griddles are designed and built to deliver the durable, reliable performance you need.





	ADVANTAGE BENEFIT	
Embedded mechanical snap-action thermostat	Achieves consistent temperature control from 200-550°F in every  12" of cooking zone on steel griddle plate (200-450°F on Rapid Recovery" composite griddle plate).  Provide superior response to loads for fast recovery and results.	
Fully welded frame	Improves durability and ease of cleaning.  Stand up to daily wear and toughest kitchen environment	
Gas control system	Offers 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.	e for the
Exclusive Rapid Recovery™ plate (option)	Use every square inch of consurface for increased product nearly 9% more lb./hr. than plate.	ction –
Piezo ignition (option)	Adds convenience of spark ignition without requiring a power cord and access to an outlet.  Light unit easily with rotary k	knob.

## Optional Exclusive Rapid Recovery™ Composite Plate Material



Composite plate with aluminum core and 304 series stainless steel surface



MSA48

Select between a 24" or 30" deep griddle plate to meet operational needs.

MOST MSA GRIDDLE MODELS AVAILABLE FOR QUICK SHIPMENT.



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.

vulcanequipment.com 800-814-2028

