



READY FOR ANYTHING YOUR KITCHEN CAN DISH OUT.

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

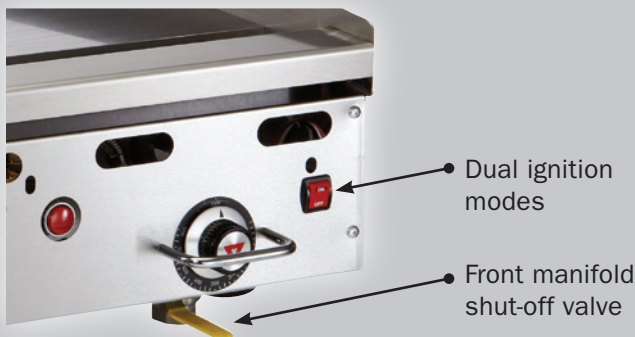


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VULCAN 900RX GRIDDLES



	ADVANTAGE	BENEFIT
Embedded mechanical snap-action thermostat	Achieves consistent temperature control from 200-550°F in every 12" of cooking zone.	Provide superior response to cooking loads for fast recovery and reliable results.
Fully welded frame	Improves durability and ease of cleaning.	Stand up to daily wear and tear in the toughest kitchen environments.
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.	Increase safety of the griddle for the operator.
Dual ignition modes	Enables easy and convenient lighting of the unit with electric ignition (requires 120v) or removes the need to use electricity with manual ignition.	Choose between electric or manual ignition.
Front manifold shut-off valve	Allows thermostat set points to be preserved. Extinguishes pilot when valve is closed.	Maintain consistency in cooking temperatures from day to day. Increase gas savings.



948RX with shut-off valve

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



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.

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