



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.

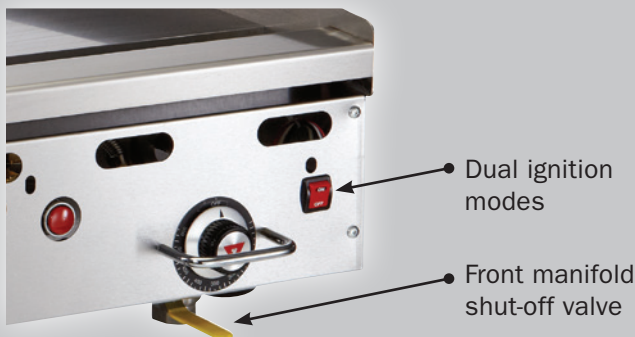


DONE TO PERFECTION.
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VULCAN 900RX GRIDDLES



	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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