

900RX & MSA SERIES | *Heavy Duty Performance, Convenience and Reliability.*

STANDARD FEATURES:

- 27,000 BTUs per 12" section, U-shaped steel burners
- 1" thick steel plate, 24" deep
- Embedded mechanical snap-action thermostat provides accurate temperature control from 200–550°F (+/- 15°F to set point at idle)
- 1 supervised pilot safety valve for every 2 burners; valve will completely shut off gas to pilot and burners if pilot extinguishes or gas supply is interrupted
- 4" heavy duty adjustable legs
- Cool bull nose design keeps the front rail cool to the touch at all times
- High-capacity 6-quart grease drawer— 2 for 60" and 72" sizes
- External gas regulator provided in packaging
- 900RX & MSA models are Vulcan Manual Clamshell (VMCS) compatible.



936RX

Dual electric/manual ignition with front manifold shut off valve provides convenience to busy operators (900 Series)



MSA48

Manual ignition (MSA Series)

900RX GRIDDLES | DUAL ELECTRIC/MANUAL IGNITION

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr	No. of Drawers
924RX	24" x 31½" x 15¼"	11⅞"	54,000	1
936RX	36" x 31½" x 15¼"	11⅞"	81,000	1
948RX	48" x 31½" x 15¼"	11⅞"	108,000	1
960RX	60" x 31½" x 15¼"	11⅞"	135,000	2
972RX	72" x 31½" x 15¼"	11⅞"	162,000	2

Also available with a 30" deep steel plate.

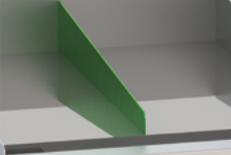
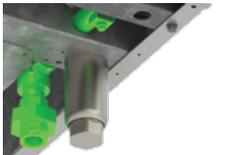
MSA GRIDDLES | MANUAL IGNITION

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr	No. of Drawers
MSA24	24" x 31½" x 15¼"	11⅞"	54,000	1
MSA36	36" x 31½" x 15¼"	11⅞"	81,000	1
MSA48	48" x 31½" x 15¼"	11⅞"	108,000	1
MSA60	60" x 31½" x 15¼"	11⅞"	135,000	2
MSA72	72" x 31½" x 15¼"	11⅞"	162,000	2

Also available with exclusive Rapid Recovery™ composite griddle plate or a 30" deep steel plate.

900RX & MSA SERIES | OPTIONS

FACTORY-INSTALLED OPTIONS

	Option	Available on	Description
	Grooved Griddle Plate	All 900RX/MSA	Steel grooved griddle plate; cleaning scraper ships with unit <i>Not Available on Rapid Recovery™ plate; partial grooving available; contact factory</i>
	30" Depth Steel Plate	All 900RX/MSA	30" Deep steel plate; 1" thick, temperature control from 200–550°F
	Chrome Plate	All 900RX/MSA	24" or 30" depth chrome plate. Ships with palmetto brush, scraper and blade for cleaning
	Rapid Recovery™ Plate	MSA24 MSA36 MSA48	Vulcan's exclusive composite plate with aluminum core and 304 series stainless steel surface; temperature control from 200–450°F <i>Only available in 24" depth</i>
	Rear Grease Trough	All 900RX/MSA	Grease trough located on rear of griddle vs. standard front <i>NOTE: VCMS, standard plate rail, condiment rail and cutting board accessories are incompatible with rear grease trough griddles</i>
	Welded Plate Divider	All 900RX/MSA	Welded wall or divider rail creates a non-removable cooking lane, which eliminates flavor transfer; cost is per single divider wall; available on steel and Rapid Recovery™ plate; not available on chrome plate <i>Contact factory to specify location on plate</i>
	Under-Device Plumbing	All 900RX/MSA	Under-device plumbing, front right location
	10" Back Splash	All 900RX/MSA	10" Back splash and tapered side splash, available on steel and chrome plates; not available on Rapid Recovery™ plate
	Piezo Ignition System	All MSA	Rotary Piezoelectric Ignition System; no electric needed