



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.

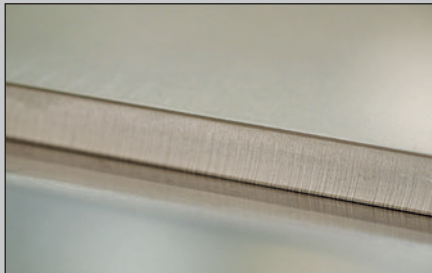


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	ADVANTAGE	BENEFIT
Embedded mechanical snap-action thermostat	Achieves consistent temperature control from 200-550°F in every 12" of cooking zone on steel griddle plate (200-450°F on Rapid Recovery™ composite griddle plate).	Provide superior response to 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.
Exclusive Rapid Recovery™ plate (option)	Transfers heat 5x faster than a traditional steel plate.	Use every square inch of cooking surface for increased production – nearly 9% more lb./hr. than a steel plate.
Piezo ignition (option)	Adds convenience of spark ignition without requiring a power cord and access to an outlet.	Light unit easily with rotary 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.

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