900RX SERIES
HEAVY DUTY GAS GRIDDLES

- Model 924RX: 24" w x 24" d griddle plate
- Model 936RX: 36" w x 24" d griddle plate
- Model 948RX: 48" w x 24" d griddle plate
- Model 960RX: 60" w x 24" d griddle plate
- Model 972RX: 72" w x 24" d griddle plate

STANDARD FEATURES
- Stainless steel front, sides and front top ledge with "Cool Bullnose" design.
- Fully welded stainless and aluminized steel chassis frame.
- 11" low profile cooking height on 4" adjustable legs.
- 1" thick polished steel griddle plate with 12 gage, 4" stainless steel back and tapered side splashes.
- Spatula wide 3½" grease gutter and chute is fully welded for easier cleaning and to stop grease migration.
- One 27,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width.
- One embedded snap action thermostat per burner with temperature adjust from 200°F to 550°F.
- Large 6 quart stainless steel grease drawer (2 drawers on 60" and 72" models).
- Heavy duty chromed thermostat knob guards.
- One pilot safety valve for every two burners. Safety will completely shut off gas to pilot and burners if pilot extinguishes.
- Dual (manual/electric) ignition.
- Bottom heat shields
- ¾" rear gas connection and gas pressure regulator.
- 120V 50/60Hz 1 Amp single phase electric ignition circuit. Plug type is NEMA 5-15 USA.
- One year limited parts and labor warranty.

OPTIONAL FEATURES
- Hexavalent chrome plated cooking surface.
- 30" deep plate.
- Stainless steel stand with marine edges and casters.
- Cutting board, condiment rail, plate rail and banking strip accessories.
- Full or partially grooved griddle plate.

SPECIFICATIONS
Low profile heavy duty gas griddle, Vulcan Model No._______. Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel body frame. 11" low profile cooking height on 4" legs. 1" thick polished steel griddle plate with 12 gage, 4" stainless steel back and tapered side splashes. Grease chute is fully welded to stop grease migration. One 27,000 BTU/hr. "U" shaped aluminized steel burner and mechanical snap action thermostat for each 12" of griddle width. Chrome thermostat knob guards. Temperature adjusts from 200° to 550° F. One pilot safety for every two burners. Manual shut-off valve. 3½" wide stainless steel grease trough. 120V 50/60Hz 1 Amp single phase electric ignition circuit. Plug type is NEMA 5-15 USA. ¾" rear gas connection and gas pressure regulator.

Exterior Dimensions: _______"w x 33" d x 15½" h on 4" legs.
CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.
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INSTALLATION INSTRUCTIONS

1. A gas pressure regulator supplied with the unit must be installed;
   Natural Gas 4.0" (102 mm) W.C.
   Propane Gas 10.0" (254 mm) W.C.
2. All models require a 6" (152 mm) clearance at both sides and
   rear adjacent to combustible and 0" from non-combustible
   constructions. All models require a 4" (102mm) bottom clearance
   and must be installed with minimum 4" legs.
3. These units are manufactured for installation in accordance with
   ANSI/NFPA-70, National Electrical code.
   An adequate ventilation system is required for Commercial
   Cooking Equipment (NFPA No. 96). Information may be
   obtained by writing to the National Fire Protection Association,
   Batterymarch Park, Quincy, MA 02169.
4. All units are manufactured for installation in accordance with
   Copies may be obtained from The American Gas Association,
   Accredited Standards Committee Z223 @ 400 N. Capital St. NW,
   Washington, DC 20001, or the Secretary Standards Council,
   NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.
   NOTE: In The Commonwealth of Massachusetts
   All gas appliances vented through ventilation hood or exhaust
   system equipped with a damper or with a power means of
   exhaust shall comply with 248 CMR.
5. This appliance is manufactured for commercial installation only
   and is not intended for home use.

*These are nominal dimensions and can vary by +1.75" with adjustable legs.