

**GRIDDLES & BROILERS****VULCAN****MSA SERIES  
HEAVY DUTY GAS GRIDDLES  
WITH RAPID RECOVERY™ GRIDDLE PLATE AND PIEZO IGNITION****Model MSA48****(Not shown with Rapid Recovery™ Griddle Plate or Piezo Ignition)****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. 18 mm (3/4") Rapid Recovery™ composite 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 450°F. One pilot safety for every two burners. 3 1/2" wide stainless steel grease trough. 3/4" rear gas connection and gas pressure regulator.

**Exterior Dimensions:**

\_\_\_\_\_ "w x 33" d x 15 1/2" h on 4" legs.

CSA design certified. NSF listed.

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

- ☐ **MSA24-C0100P** 24" w x 24" d griddle plate
- ☐ **MSA36-C0100P** 36" w x 24" d griddle plate
- ☐ **MSA48-C0100P** 48" w x 24" d griddle plate

**STANDARD FEATURES**

- 18 mm (3/4") Rapid Recovery™ composite griddle plate with 12 gage, 4" stainless steel back and tapered side splashes.
- Rotary piezo ignition (no electric needed).
- 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.
- Spatula wide 3 1/2" 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 450°F.
- Large 6 quart stainless steel grease drawer.
- 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.
- Bottom heat shields.
- 3/4" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote &amp; Order Fax: 1-800-444-0602



## MSA SERIES

### HEAVY DUTY GAS GRIDDLES

WITH RAPID RECOVERY™ GRIDDLE PLATE AND PIEZO IGNITION

#### 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.

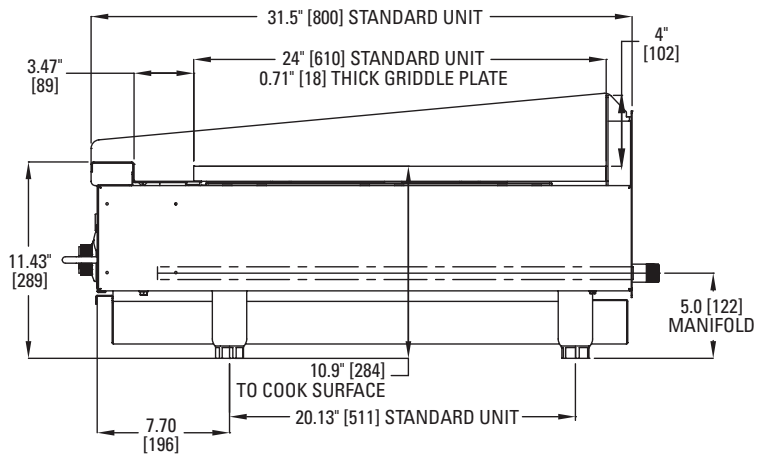
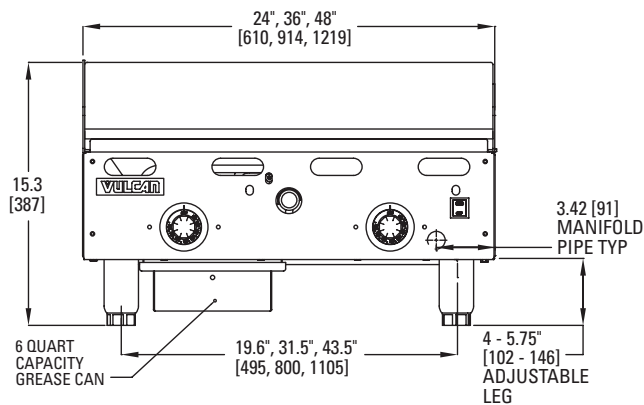
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

4. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). 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.



| MODEL | WIDTH | DEPTH | OVERALL HEIGHT* | WORKING HEIGHT* | NO. OF BURNERS | TOTAL BTU/HR. | NO. OF DRAWERS | APPROX. SHIP. WT. |
|-------|-------|-------|-----------------|-----------------|----------------|---------------|----------------|-------------------|
| MSA24 | 24"   | 31½"  | 15¼"            | 11⅞"            | 2              | 54,000        | 1              | 265 lbs./120 kg.  |
| MSA36 | 36"   | 31½"  | 15¼"            | 11⅞"            | 3              | 81,000        | 1              | 395 lbs./179 kg.  |
| MSA48 | 48"   | 31½"  | 15¼"            | 11⅞"            | 4              | 108,000       | 1              | 525 lbs./238 kg.  |

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



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**NOTE:** In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.