Item # \_

C.S.I. Section 11420



# MSA SERIES LOW PROFILE HEAVY-DUTY GAS GRIDDLE





#### SPECIFICATIONS:

Low profile heavy duty gas griddle, Vulcan-Hart Model No. \_\_\_\_\_. Stainless steel front, sides and 4" 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 welded to stainless steel back and tapered side splashers. One 27,000 BTU/hr. "U" shaped aluminized steel burner and mechanical snap action thermostat for each 12" of griddle width. Temperature adjusts from 200° to 550°F. One pilot safety valve for every two burners.  $3\frac{1}{2}$ " wide stainless steel front grease trough. Large capacity  $6\frac{7}{8}$ " wide x 30" deep x  $2\frac{1}{2}$ " high stainless steel grease drawer.  $\frac{3}{4}$ " rear gas connection and gas pressure regulator. Exterior dimensions: \_\_\_\_\_" w x 33" d x  $15\frac{1}{2}$ " h on 4" legs.

CSA design certified. NSF listed.

#### SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

MSA24	24" w x 24" d griddle plate
MSA36	36" w x 24" d griddle plate
MSA48	48" w x 24" d griddle plate
MSA60	60" w x 24" d griddle plate

□ MSA72 72" w x 24" d griddle plate

### STANDARD FEATURES

- Stainless steel front, sides and 4" front top ledge.
- Fully welded stainless and aluminized steel body frame.
- 11" low profile cooking height on 4" adjustable legs.
- 1" thick polished steel griddle plate welded to stainless steel4" backsplash and tapered side splashers.
- One 27,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width.
- One embedded mechanical snap action thermostat per burner.
- Temperature adjusts from 200° to 550°F.
- One pilot safety valve for every two burners. Safety will completely shut off gas to pilot and burners if pilot extinguishes.
- **\blacksquare** 3<sup>1</sup>/<sub>2</sub>" wide stainless steel front grease trough.
- Large capacity 6<sup>7</sup>/<sub>8</sub>" wide x 30" deep x 2<sup>1</sup>/<sub>2</sub>" high stainless steel grease drawer.
- ¾" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

## **OPTIONS**

- □ Leg Lengths: 4", 5%", 8", 10", 11¾".
- □ Chrome-plated cooking surface.
- Rear grease trough.
- Full or partially grooved griddle plates.
- $\hfill\square$  Stainless steel stand with marine edges and casters.
- Towel bar.
- □ Full width cutting board.
- □ 30<sup>"</sup> deep plate.



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#### IMPORTANT

1. A gas pressure regulator supplied with the unit must be installed:

Natural Gas 5.0" (127 mm) W.C. Propane Gas 10.0" (254 mm) W.C.

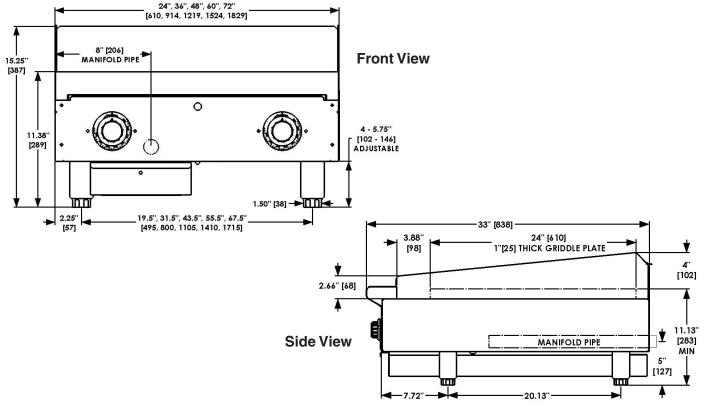
- All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible constructions and 0" from noncombustible constructions. All models require a 4" (102 mm) bottom clearance and must be installed with minimum 4" legs.
- 3. These units are manufactured for installation in accordance 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 02269. 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 @ 400N. 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 a 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. SHP.WT.
MSA24	24"	33"	15½"	113⁄8"	2	54,000	1	285 lbs./129 kg
MSA36	36"	33"	15½"	113⁄8"	3	81,000	1	400 lbs./181 kg
MSA48	48"	33"	15½"	113⁄8"	4	108,000	1	480 lbs./218 kg
MSA60	60"	33"	15½"	113⁄8"	5	135,000	2	650 lbs./295 kg
MSA72	72"	33"	15½"	11%"	6	162,000	2	790 lbs./358 kg

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

\*\*All Rear Grease option griddles have only one (1) grease drawer on the left side.

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

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028 502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602