



MSA SERIES

Heavy Duty Gas Griddles



Model MSA48

SELL SHEET



SPECIFIER STATEMENT

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 gauge, 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. 3½" wide stainless steel grease trough. 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 2,000 FT.

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

GRIDDLE MODELS PLATE OPTIONS

- MSA24-** []: 24" w x 24" d
- MSA36-** []: 36" w x 24" d
- MSA48-** []: 48" w x 24" d
- MSA60-** []: 60" w x 24" d
- MSA72-** []: 72" w x 24" d
- 101:** 1" Steel plate
- 201:** 30" d Steel plate
- 105:** 1" Hexavalent Chrome Plated
- CO1:** ¾" Rapid Recovery™ Composite
Note: 72" composite is not available.

Example: MSA36-201 is 36" Griddle with 30" deep steel plate
MSA48-CO1 is 48" Griddle with Rapid Recovery™ composite

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 on Steel or Chrome plate; temperature adjusts from 200°F to 450°F on Rapid Recovery™ plate
- 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
- Manual ignition
- Bottom heat shields
- ¾" rear gas connection and gas pressure regulator
- One year limited parts and labor warranty

OPTIONS

- Chrome plate (w/palmetto brush, scraper & blade)
- 30" Depth Steel Plate
- Rapid Recovery™ Plate
- Rear grease trough
- Under-device plumbing
- 10" Back splash
- Piezo ignition system (no ext. flame source required)
- Factory installed frame for clamshell accessory

ACCESSORIES (see last page)

MSA SERIES – Heavy Duty Gas Griddles

Approved by _____ Date _____ Approved by _____ Date _____

INSTALLATION INSTRUCTIONS

INSTALLATION MANUAL

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.

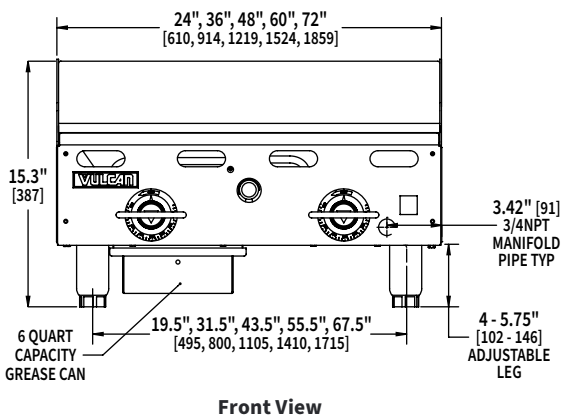
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

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.

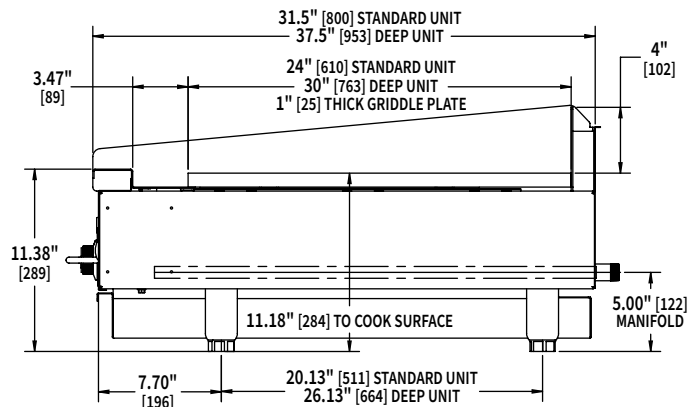
NOTE: In The Commonwealth of Massachusetts

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.

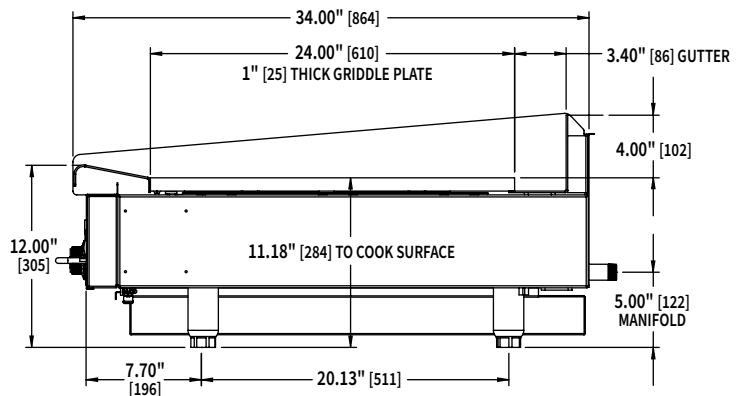
5. This appliance is manufactured for commercial installation only and is not intended for home use.



NOTES:
1. ADJUSTABLE LEGS ARE 2" IN DIAMETER.
LEGS ARE RECESSED 1/4" FROM EACH SIDE.



Front Grease Trough - Side View



Rear Grease Trough - Side View

CAD and/or Revit Files Available

| Model | Width | Depth | Overall Height* | Working Height* | Number of Burners | Total BTU/Hr. | Number of Drawers | Approximate Shipping Weight |
|-------|-------|-------|-----------------|-----------------|-------------------|---------------|-------------------|-----------------------------|
| MSA24 | 24" | 31½" | 15¼" | 11⅞" | 2 | 54,000 | 1 | 285 lbs./129 kg. |
| MSA36 | 36" | 31½" | 15¼" | 11⅞" | 3 | 81,000 | 1 | 400 lbs./181 kg. |
| MSA48 | 48" | 31½" | 15¼" | 11⅞" | 4 | 108,000 | 1 | 480 lbs./218 kg. |
| MSA60 | 60" | 31½" | 15¼" | 11⅞" | 5 | 135,000 | 2 | 650 lbs./295 kg. |
| MSA72 | 72" | 31½" | 15¼" | 11⅞" | 6 | 162,000 | 2 | 790 lbs./358 kg. |

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

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.

ACCESSORIES (packaged and sold separately)



DESCRIPTION

PLATE RAIL

Stainless steel plate rail,
10⁵/₈" depth

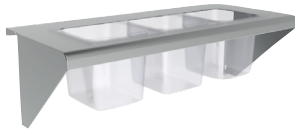
*Note: Standard plate rail accessories
are incompatible with rear grease
trough griddles*

ITEM #

- PLTRAIL-24**
- PLTRAIL-36**
- PLTRAIL-48**
- PLTRAIL-60**
- PLTRAIL-72**

FOR

- MSA24
- MSA36
- MSA48
- MSA60
- MSA72



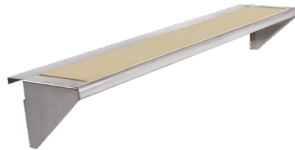
CONDIMENT RAIL

Stainless steel condiment rail,
10⁵/₈" depth. Pans not included.

*Note: Condiment rail accessories are
incompatible with rear grease trough
griddles*

- CONRAIL-24**
- CONRAIL-36**
- CONRAIL-48**
- CONRAIL-60**
- CONRAIL-72**

- MSA24
- MSA36
- MSA48
- MSA60
- MSA72



CUTTING BOARD

Stainless steel cutting board
with Sani-Tuff®, 10⁵/₈" depth

*Note: Cutting board accessories are
incompatible with rear grease trough
griddles*

- CUTBD-24**
- CUTBD-36**
- CUTBD-48**
- CUTBD-60**
- CUTBD-72**

- MSA24
- MSA36
- MSA48
- MSA60
- MSA72



LEGS

6" stainless steel legs

- LEGS-GRD6**

All MSA



HOSE

³/₄" x 4' long gas flex hose
and quick disconnect

- 3/4QD-HOSE-4**

All MSA



BANKING STRIP

Griddle Banking Strip

- BANKING-STRIP**

All MSA



EQUIPMENT STAND

Universal equipment stand 24"H,
½" marine edge, undershelf,
stainless steel, 5" casters

- STAND/C-24**
- STAND/C-36**
- STAND/C-48**
- STAND/C-60**
- STAND/C-72**

- MSA24
- MSA36
- MSA48
- MSA60
- MSA72

INTEGRATED STAND

Equipment stand integrated into griddle unit
(37" working height)

- ISTAND/C-24**
- ISTAND/C-36**
- ISTAND/C-48**
- ISTAND/C-60**
- ISTAND/C-72**

- MSA24
- MSA36
- MSA48
- MSA60
- MSA72

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