# **VULCAN**

## 900 SERIES

## HEAVY-DUTY GAS GRIDDLES

C.S.I. Section 11420









### SPECIFICATIONS:

Heavy-duty gas griddle, Vulcan-Hart model \_\_\_\_\_\_. Stainless steel front and sides. \_\_\_\_\_\_ " w x 23³/₄" d x 1" thick polished steel griddle plate welded to stainless steel side and back splashers. One 30,000 BTU/hr. aluminized steel burner and 120 volt snap acting thermostat for each 12" of griddle width. Temperature adjusts from 150°F to 450°F. Knobs recessed for protection. 3³/₅" wide polished stainless steel front grease trough. Large capacity 1³/₄ gallon stainless steel grease drawer with anti-splash baffles. 4" stainless steel legs with adjustable feet. ¾" rear gas connection and internal gas pressure regulator (Natural gas 4.5" W.C., Propane gas 10.0" W.C.). 120 volt control circuit, 4 foot cord with 3 prong plug.

Exterior dimensions: \_\_\_\_\_" w x  $30^{1}/_{2}$ " d x 19" h on 4" adjustable legs.  $15^{1}/_{4}$ " working height.

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

	924A	24" w x 233/4" d griddle plate
	936A	36" w x 23 $^{3}$ / <sub>4</sub> " d griddle plate
	948A	48" w x 23 $^{3}$ / <sub>4</sub> " d griddle plate
	960A	60" w x $23^{3}/_{4}$ " d griddle plate
П	972A	72" w x 233/4" d griddle plate

Item #

#### **STANDARD FEATURES**

- Stainless steel front and sides.
- 1" thick polished steel griddle plate welded to stainless steel side and back splashers.
- One 30,000 BTU/hr. aluminized steel burner and 120 volt snap acting thermostat for each 12" of griddle width. Temperature adjusts from 150°F to 450°F. Knobs recessed for protection.
- 3<sup>3</sup>/<sub>8</sub>" wide polished stainless steel front grease trough.
- Large capacity 1<sup>3</sup>/<sub>4</sub> gallon stainless steel grease drawer with anti-splash baffles. (Model 972A has two grease drawers.)
- 4" stainless steel legs with adjustable feet.
- 3/4" rear gas connection and internal gas pressure regulator. 120 volt, 50/60 Hz, 5 amp control circuit, four foot cord with 3 prong plug.
- One year limited parts and labor warranty.

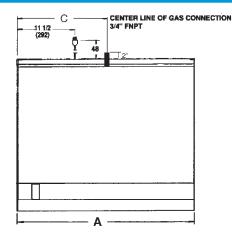
OPTIONS
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☐ Chrome-plated cooking surface.
☐ Electric pilot ignition.
☐ Solid state temperature controls.
☐ Full width cutting board, 7" deep (not available with towel bar
☐ Stainless steel stand with casters.
☐ Set of 4" casters, two locking swivel.
☐ Second year extended limited parts and labor warranty.

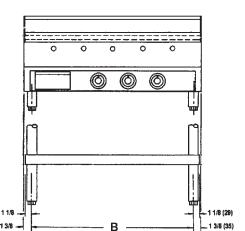


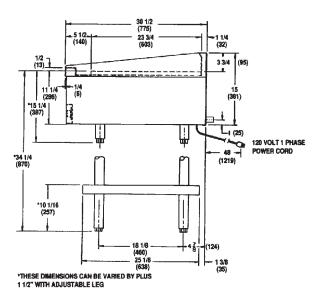
# 900 SERIES

## **HEAVY-DUTY GAS GRIDDLES**



MODEL#	DIM "A"	DIM "B"	DIM "C"
924A	24" (610)	21 1/4" (540)	12" (305)
936A	36" (914)	33 1/4" (845)	18" (457)
948A	48" (1219)	45 1/4" (1149)	18" (457)
960A	60" (1524)	57 1/4" (1454)	18" (457)
972A	72" (1829)	69 1/4" (1759)	18" (457)





(Millimeter measurements in parenthesis)

# 900A SERIES SPECIFICATIONS With FRONT GREASE TROUGH GRIDDLES

Overall Width	24"	36"	48"	60"	72"
Overall Depth	30 <sup>1</sup> / <sub>2</sub> "	301/2"	301/2"	301/2"	30 <sup>1</sup> / <sub>2</sub> "
Overall Height (Counter)	19" *	19" *	19" *	19" *	19" *
Working Height (Counter)	15" *	15" *	15" *	15" *	15" *
Working Height (With Stand)	34" *	34" *	34" *	34" *	34" *
Griddle Plate Width	237/8"	357/8"	47 <sup>7</sup> /8"	59 <sup>7</sup> / <sub>8</sub> "	71 <sup>7</sup> /8"
Griddle Plate Depth	24"	24"	24"	24"	24"
Griddle Plate Thickness	1"	1"	1"	1"	1"
Number of Burners	2	3	4	5	6
BTU/hr. Input Per Burner	30,000	30,000	30,000	30,000	30,000
Total BTU/hr. Input	60,000	90,000	120,000	150,000	180,000
Number of Thermostats	2	3	4	5	6
Number of Drawers	1	1	1	1	2
Grease Capacity of Drawer(s)	1³/₄ Gal.	1³/₄ Gal.	13/4 Gal.	1³/₄ Gal.	31/2 Gal.
Effective Cooking Area	**496 sq. in.	**784 sq. in.	**1072 sq. in.	**1360 sq. in.	**1684 sq. in.
Thermostat Dial Marking	OFF to 450°F	OFF to 450°F	OFF to 450°F	OFF to 450°F	Off to 450°F

<sup>\*</sup>These are nominal dimensions, they can be varied by plus 21/2" with adjustable legs.

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



<sup>\*\*</sup>Based on a griddle surface temperature within controllable thermostat dial setting and with front grease trough.