



Model 936RX



### 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. 3½" wide stainless steel front grease trough. 120V 50/60Hz 1 Amp single phase electric ignition circuit. Plug type is NEMA 5-15 USA. Large capacity 6¾" wide x 30" deep x 2½" high stainless steel grease drawer. 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.**

- | | 924RX 24" w x 24" d griddle plate
- | | 936RX 36" w x 24" d griddle plate
- | | 948RX 48" w x 24" d griddle plate
- | | 960RX 60" w x 24" d griddle plate
- | | 972RX 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 steel back and tapered side splashers.
- 4" back splash with 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.
- Dual (manual/electric) ignition.
- 3½" wide stainless steel front grease trough.
- Large capacity 6¾" wide x 30" deep x 2½" high stainless steel grease drawer.
- ¾" rear gas connection and gas pressure regulator.
- 120V 50/60Hz 1 Amp single phase electric ignition circuit with NEMA 5-15 USA plug.
- One year limited parts and labor warranty.

### OPTIONS

- | | Leg Lengths: 4", 5½", 8", 10", 11¾".
- | | Chrome-plated cooking surface.
- | | Rear grease trough.
- | | Full or partially grooved griddle plates.
- | | Stainless steel stand with marine edges and casters.
- | | Under-device gas connection at no additional charge.
- | | Cutting board, condiment rail, and towel bar accessories.
- | | 30" deep plate.
- | | 6" back splash with tapered sides at no additional charge.
- | | Stainless steel integrated griddle stand with casters.



# 900RX SERIES

## LOW PROFILE HEAVY-DUTY GAS GRIDDLE

### 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.
2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible constructions and 0" from non-combustible 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.

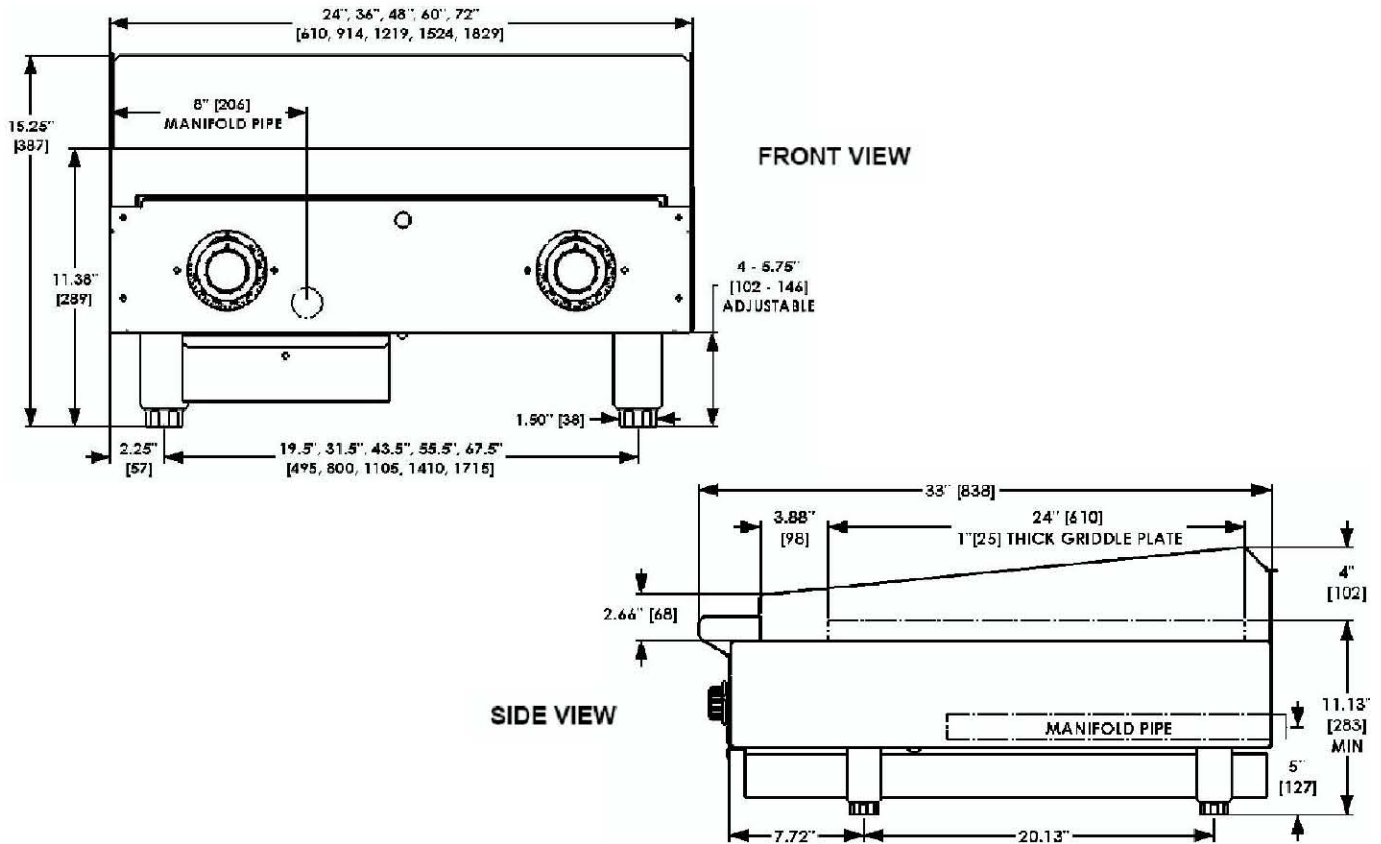
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

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.
924RX	24"	33"	15 1/2"	11 5/8"	2	54,000	1	285 lbs./129 kg
936RX	36"	33"	15 1/2"	11 5/8"	3	81,000	1	400 lbs./181 kg
948RX	48"	33"	15 1/2"	11 5/8"	4	108,000	1	480 lbs./218 kg
960RX	60"	33"	15 1/2"	11 5/8"	5	135,000	2	650 lbs./295 kg
972RX	72"	33"	15 1/2"	11 5/8"	6	162,000	2	790 lbs./358 kg

\*These are nominal dimensions and can vary by +1.75" with adjustable legs. Overall height will be 17.5" with 6" backsplash.

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