

## 900RX & MSA SERIES | ACCESSORIES

### FIELD-INSTALLED ACCESSORIES

**CUTTING BOARD\***

Stainless steel cutting board with Sani-Tuff®, 10<sup>5</sup>/<sub>8</sub>" depth




**CUTBD-24** For 924RX / MSA24  
**CUTBD-36** For 936RD / MSA36  
**CUTBD-48** For 948RX / MSA48  
**CUTBD-60** For 960RX / MSA60  
**CUTBD-72** For 972RX / MSA72

*(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)*

**PLATE RAIL\***

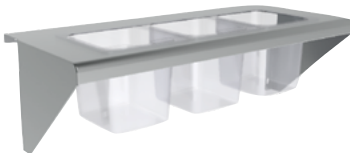
Stainless steel plate rail, 10<sup>5</sup>/<sub>8</sub>" depth



**PLTRAIL-24** For 924RX / MSA24  
**PLTRAIL-36** For 936RD / MSA36  
**PLTRAIL-48** For 948RX / MSA48  
**PLTRAIL-60** For 960RX / MSA60  
**PLTRAIL-72** For 972RX / MSA72

**CONDIMENT RAIL\***

Stainless steel condiment rail, 10<sup>5</sup>/<sub>8</sub>" depth



**CONRAIL-24** For 924RX / MSA24  
 Capacity: (3) 1/8 Pans or (1) 1/2 Pan  
**CONRAIL-36** For 936RD / MSA36  
 Capacity: (5) 1/8 Pans or (2) 1/2 Pans  
**CONRAIL-48** For 948RX / MSA48  
 Capacity: (7) 1/8 Pans or (3) 1/2 Pans  
**CONRAIL-60** For 960RX / MSA60  
 Capacity: (8) 1/8 Pans or (4) 1/2 Pans  
**CONRAIL-72** For 972RX / MSA72  
 Capacity: (10) 1/8 Pans or (5) 1/2 Pans

\*Standard plate rail, condiment rail and cutting board accessories are incompatible with rear grease trough griddles.



Accessory Code	Available on	Description
<b>LEGS-GRD6</b>	All 900RX/MSA	6" stainless steel legs
<b>3/4QD-HOSE-4</b>	All 900RX/MSA	3/4" x 4' long gas flex hose and quick disconnect
<b>BANKING-STRIP</b>	All 900RX/MSA	Griddle banking strip



### INTEGRATED EQUIPMENT STANDS

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

<b>ISTAND/C-24</b>	924RX/MSA24	<b>ISTAND/C-60</b>	960RX/MSA60
<b>ISTAND/C-36</b>	936RX/MSA36	<b>ISTAND/C-72</b>	972RX/MSA72
<b>ISTAND/C-48</b>	948RX/MSA48		

## VMG SERIES | OPTIONS

### FIELD-INSTALLED ACCESSORIES

**CUTTING BOARD\***

Stainless steel cutting board with Sani-Tuff®, 10½" depth




**CUTBD-24** (For VMG24)  
**CUTBD-36** (For VMG36)  
**CUTBD-48** (For VMG48)  
**CUTBD-60** (For VMG60)  
**CUTBD-72** (For VMG72)

*(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)*

**PLATE RAIL\***

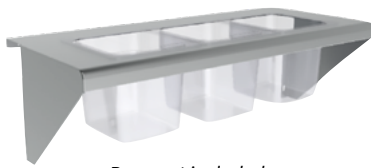
Stainless steel plate rail, 10½" depth



**PLTRAIL-24** (For VMG24)  
**PLTRAIL-36** (For VMG36)  
**PLTRAIL-48** (For VMG48)  
**PLTRAIL-60** (For VMG60)  
**PLTRAIL-72** (For VMG72)

**CONDIMENT RAIL\***

Stainless steel condiment rail, 10½" depth



*Pans not included*

**CONRAIL-24** (For VMG24)  
 Capacity: (3) 1/6 Pans or (1) 1/3 Pan  
**CONRAIL-36** (For VMG36)  
 Capacity: (5) 1/6 Pans or (2) 1/3 Pans  
**CONRAIL-48** (For VMG48)  
 Capacity: (7) 1/6 Pans or (3) 1/3 Pans  
**CONRAIL-60** (For VMG60)  
 Capacity: (8) 1/6 Pans or (4) 1/3 Pans  
**CONRAIL-72** (For VMG72)  
 Capacity: (10) 1/6 Pans or (5) 1/3 Pans

\*Cutting board, plate rail and condiment rail are incompatible with rear grease trough griddles.

**QUICK DISCONNECT HOSE**


¾" x 4' Long gas flex hose and quick disconnect



**3/4QD-HOSE-4**

**UNIVERSAL EQUIPMENT STANDS**

30" Depth stainless steel stand with ½" marine edge and 5" casters (deck height is 24" from floor level)



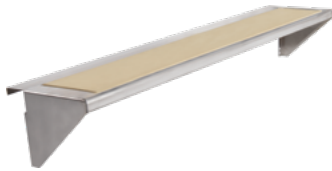
**STAND/C-24** All 24" Countertop Equipment  
**STAND/C-36** All 36" Countertop Equipment  
**STAND/C-48** All 48" Countertop Equipment  
**STAND/C-60** All 60" Countertop Equipment  
**STAND/C-72** All 72" Countertop Equipment

## RRE & HEG SERIES | ACCESSORIES

### FIELD-INSTALLED ACCESSORIES

#### CUTTING BOARD\*

Stainless steel cutting board with Sani-Tuff®, 10 $\frac{5}{8}$ " depth.



- CUTBD-24** For HEG924E / RRE24E
- CUTBD-36** For HEG36RD / RRE36E
- CUTBD-48** For HEG48E / RRE48E
- CUTBD-60** For HEG60E / RRE60E
- CUTBD-72** For HEG72E / RRE72E

*(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)*

#### PLATE RAIL\*

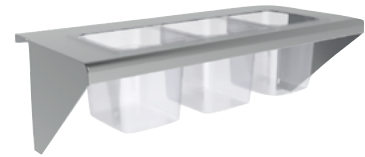
Stainless steel plate rail, 10 $\frac{5}{8}$ " depth.



- PLTRAIL-24** For HEG924E / RRE24E
- PLTRAIL-36** For HEG36RD / RRE36E
- PLTRAIL-48** For HEG48E / RRE48E
- PLTRAIL-60** For HEG60E / RRE60E
- PLTRAIL-72** For HEG72E / RRE72E

#### CONDIMENT RAIL\*

Stainless steel condiment rail, 10 $\frac{5}{8}$ " depth.



- CONRAIL-24** For HEG924E / RRE24E  
Capacity: (3)  $\frac{1}{8}$  Pans or (1)  $\frac{1}{2}$  Pan
- CONRAIL-36** For HEG36RD / RRE36E  
Capacity: (5)  $\frac{1}{8}$  Pans or (2)  $\frac{1}{2}$  Pans
- CONRAIL-48** For HEG48E / RRE48E  
Capacity: (7)  $\frac{1}{8}$  Pans or (3)  $\frac{1}{2}$  Pans
- CONRAIL-60** For HEG60E / RRE60E  
Capacity: (8)  $\frac{1}{8}$  Pans or (4)  $\frac{1}{2}$  Pans
- CONRAIL-72** For HEG72E / RRE72E  
Capacity: (10)  $\frac{1}{8}$  Pans or (5)  $\frac{1}{2}$  Pans

#### LEGS

6" stainless steel legs



- LEGS-GRD6**  
All HEG(E) & RRE(E)

#### BANKING-STRIP

Griddle banking strip



IMAGE NOT AVAILABLE

- BANKING-STRIP**  
All HEG(E) & RRE(E)

#### INTEGRATED EQUIPMENT STANDS

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



IMAGE NOT AVAILABLE

- ISTAND/C-24** For HEG924E / RRE24E
- ISTAND/C-36** For HEG36RD / RRE36E
- ISTAND/C-48** For HEG48E / RRE48E
- ISTAND/C-60** For HEG60E / RRE60E
- ISTAND/C-72** For HEG72E / RRE72E

\*Standard plate rail, condiment rail and cutting board accessories are incompatible with rear grease trough griddles.