

## Atosa ATMG-48

# Atosa ATMG-48 HD 48-inch Manual Griddle User Manual

Model: ATMG-48

## 1. INTRODUCTION

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This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Atosa ATMG-48 HD 48-inch Manual Griddle. Please read this manual thoroughly before installing or operating the equipment. Keep this manual in a safe place for future reference.

## 2. SAFETY INSTRUCTIONS

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**WARNING:** Failure to follow these safety instructions may result in property damage, serious injury, or death.

- Always disconnect the power supply before cleaning, servicing, or performing any maintenance.
- This appliance is intended for commercial use only.
- Do not operate the griddle if it is damaged or malfunctioning. Contact qualified service personnel.
- Keep the area around the appliance clear and free from combustible materials.
- Ensure proper ventilation in the installation area.
- Hot surfaces: The griddle surface and surrounding areas become extremely hot during operation. Use caution and wear appropriate protective gear.
- Do not immerse the appliance in water or spray with water.
- Only qualified personnel should perform installation and service.

## 3. UNPACKING AND INSPECTION

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Upon receiving your Atosa ATMG-48 griddle, carefully inspect the packaging and the unit for any signs of shipping damage. If damage is found, immediately contact the carrier and the supplier.

1. Remove all packaging materials, including plastic films and protective coverings.
2. Verify that all components are present.
3. Clean the griddle thoroughly before initial use.



Figure 1: Front view of the Atosa ATMG-48 HD 48-inch Manual Griddle. This image shows the overall design and dimensions of the griddle, including the control knobs and the cooking surface.

## 4. SETUP

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### 4.1 Placement

- Place the griddle on a sturdy, level, non-combustible surface.
- Ensure adequate clearance from walls and other equipment for proper ventilation and heat dissipation. Refer to local fire codes for specific clearance requirements.
- The griddle must be installed under an appropriate ventilation hood.

### 4.2 Electrical Connection

The Atosa ATMG-48 operates on 120 Volts and requires a dedicated electrical circuit. Ensure the power supply matches the specifications on the appliance's data plate.

- Connect the griddle to a properly grounded electrical outlet.
- Do not use extension cords or adapters.
- All electrical connections must comply with local and national electrical codes.

### 4.3 Initial Seasoning (Curing)

Before first use, the griddle surface must be seasoned to create a non-stick cooking surface and protect against rust.

1. Clean the griddle surface thoroughly with warm, soapy water to remove any manufacturing oils or residues. Rinse completely and dry.
2. Apply a thin, even layer of high-temperature cooking oil (e.g., flaxseed oil, vegetable oil) to the entire cooking surface.
3. Turn the griddle on to a low-medium heat setting (approximately 250-300°F or 120-150°C).
4. Allow the oil to smoke off completely, which may take 15-20 minutes. The surface will darken.
5. Repeat steps 2-4 at least 3-4 times, allowing the griddle to cool slightly between applications.
6. The griddle is properly seasoned when it has a dark, uniform, non-stick appearance.

## 5. OPERATING INSTRUCTIONS

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## 5.1 Powering On and Preheating

1. Ensure the griddle is properly connected to the power supply.
2. Turn the temperature control knob(s) to the desired cooking temperature. The indicator light will illuminate, indicating the heating elements are active.
3. Allow the griddle to preheat for 15-20 minutes, or until it reaches the set temperature. The indicator light will cycle on and off as the griddle maintains temperature.

## 5.2 Cooking

- Apply a small amount of cooking oil to the griddle surface before placing food.
- Place food evenly on the griddle surface.
- Adjust temperature as needed for different food items.

## 5.3 Shutting Down

1. After cooking, turn all temperature control knobs to the "OFF" position.
2. Allow the griddle to cool completely before cleaning.

## 6. CLEANING AND MAINTENANCE

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Regular cleaning and maintenance are crucial for the longevity and performance of your griddle.

### 6.1 Daily Cleaning

1. **Ensure the griddle is cool before cleaning.**
2. Scrape off excess food debris into the grease tray using a griddle scraper.
3. Remove and empty the grease tray. Clean it with warm, soapy water and rinse thoroughly.
4. Wipe the griddle surface with a damp cloth. For stubborn residue, use a mild griddle cleaner designed for seasoned surfaces.
5. Wipe down the exterior stainless steel surfaces with a clean, damp cloth and a mild detergent. Dry thoroughly to prevent water spots.

### 6.2 Deep Cleaning and Maintenance Checks

- Periodically check all electrical connections for tightness and signs of wear. This should be done by a qualified technician.
- Inspect the griddle surface for any damage or signs of wear to the seasoning. Re-season as necessary.
- Ensure the griddle is level. Adjust feet if required.

## 7. TROUBLESHOOTING

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Before contacting service, review the following common issues and solutions:

Problem	Possible Cause	Solution
Griddle not heating	No power supply; tripped circuit breaker; faulty heating element.	Check power connection and circuit breaker. If problem persists, contact a qualified technician.
Uneven heating	Griddle not level; faulty thermostat or heating element.	Ensure griddle is level. If problem persists, contact a qualified technician.

Problem	Possible Cause	Solution
Excessive smoke during operation	Too much oil on surface; food residue burning; improper seasoning.	Use less oil. Clean griddle thoroughly. Re-season if necessary. Ensure proper ventilation.

For issues not listed here or if solutions do not resolve the problem, contact Atosa customer support or a certified service technician.

## 8. SPECIFICATIONS

Feature	Detail
Model	ATMG-48
Brand	Atosa
Color	Silver
Material	Alloy Steel, Stainless Steel
Wattage	1000 watts
Item Weight	291 Pounds
Voltage	120 Volts
Manufacturer	Atosa

## 9. WARRANTY AND SUPPORT

Atosa products are backed by a manufacturer's warranty. For specific warranty terms and conditions, please refer to the warranty card included with your product or visit the official Atosa website. Keep your purchase receipt as proof of purchase.

For technical assistance, parts, or service inquiries, please contact Atosa customer support. Contact information can typically be found on the Atosa website or on the product's data plate.