

Atosa ATO-2B24G

Atosa CookRite ATO-2B24G Commercial Gas Range with Griddle and Oven User Manual

Model: ATO-2B24G | Part Number: AGR-2B24GR-NG

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your Atosa CookRite ATO-2B24G Commercial Gas Range. This appliance is designed for commercial use in food service establishments. Please read this manual thoroughly before installation and operation, and retain it for future reference. The CookRite ATO-2B24G features two 32,000 BTU open burners, a 24-inch wide, 3/4-inch thick polished steel griddle, and a standard oven with a pilot and safety shut-off. It is constructed with stainless steel for durability and ease of cleaning.



Figure 1: Front view of the Atosa CookRite ATO-2B24G Commercial Gas Range, showcasing the two open burners, griddle, and oven.

2. IMPORTANT SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

2.1 General Safety Precautions

- Ensure the appliance is installed by qualified personnel in accordance with all local codes and ordinances.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the area around the appliance clear and free from combustible materials.
- This appliance is for commercial use only.
- Always turn off the gas supply to the appliance before performing any maintenance or cleaning.

2.2 Gas Safety

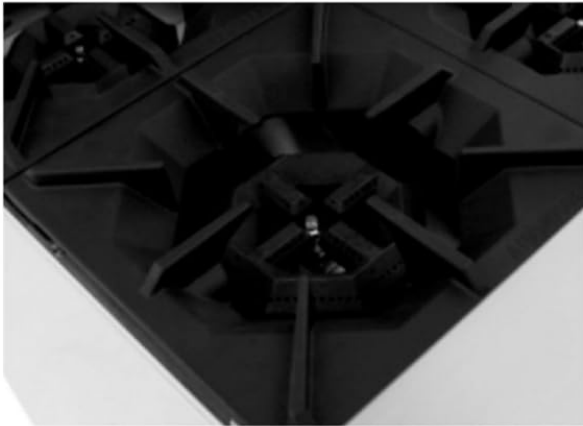
- This appliance is factory-set for Natural Gas (NG). Do not attempt to convert to LP gas without proper conversion kits and professional service.
- Check for gas leaks using a soap solution; never use an open flame.
- Ensure adequate ventilation in the kitchen area.

2.3 Certifications

This appliance is cETL and ETL-Sanitation certified, indicating compliance with North American safety and sanitation standards.

CAST IRON TOP GRATES

This cast iron top gate is designed with cast-iron grease trough on each blade and a built in bowl which will allow grease to flow in the proper zone.



ADJUSTABLE STAINLESS STEEL LEGS

These adjustable legs will create the ideal working height for your chef and level the grill on an uneven counter.



STAINLESS STEEL TUBING

Stainless steel tubing is low maintenance, easy to clean and very durable. These burners are virtually impossible to corrode!



SAFETY VALVE

Our safety valves have been rigorously tested to ensure that they will automatically stabilize your flame in case of emergency. They are an essential piece to any efficiently-working system.



Figure 2: Detail showing the safety valve and durable stainless steel tubing, critical components for safe and efficient operation.

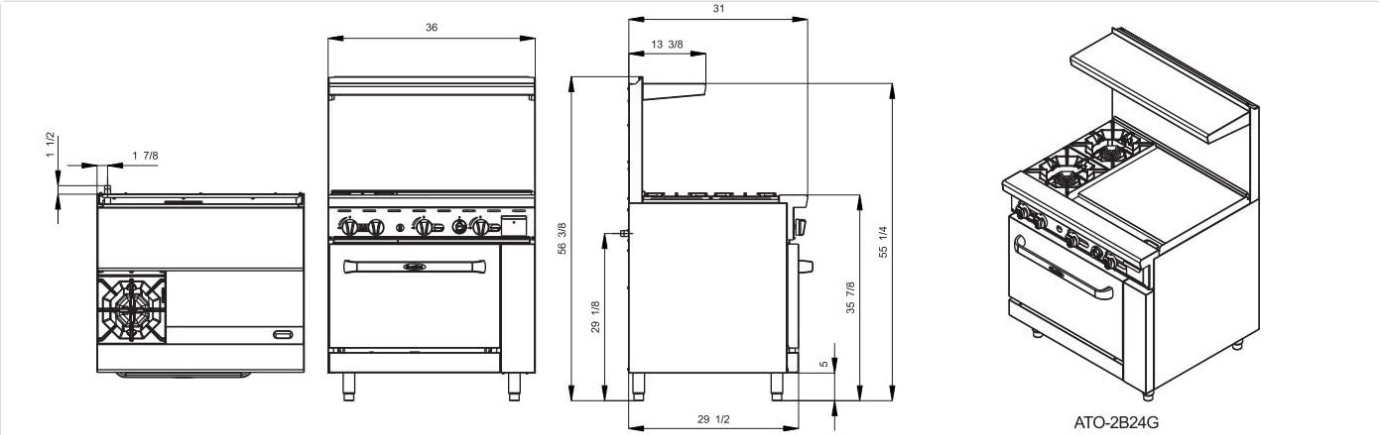
3. SETUP AND INSTALLATION

3.1 Unpacking and Placement

- Carefully remove the appliance from its packaging. Inspect for any shipping damage. Report any damage immediately to the carrier.
- Place the range on a level, non-combustible surface. The appliance is equipped with adjustable stainless steel legs to ensure stability and proper working height. Adjust the legs to level the unit.
- Maintain adequate clearances from combustible walls and materials as per local fire codes.

3.2 Gas Connection

- A qualified and licensed gas technician must perform the gas connection.
- The appliance requires a Natural Gas supply with an intake pressure of 5 inches W.C.
- Connect the gas supply line to the appliance's gas inlet, ensuring all connections are tight and leak-free.
- Install a manual shut-off valve in the gas supply line ahead of the appliance for safety and servicing.



SPECIFICATIONS															
Model	Gas Type	Intake-tube Pressure (in.W.C.)	Ignition Way	Burner Name		Nozzle No	Per BTU (B.T.U./h)	Burners QTY (pcs)	Oven Size	Griddle Working Area (inch)	Hotplates Working Area (inch)	Valve Types	Temp. Control	Net Weight (LBS)	Exterior Size (inch)
ATO-2B24G	NG	5	Manually	Hot Plates		NG45	25,000	2	26.5*26*14	24*20.6	2pcs 11.8*11.8	Pilot Light	Only the oven	463	36*31*56.3
				Griddle	U-Shape	NG42	27,000	1							
					I-Shape	NG45	21,000	1							
				Oven		NG39	25,000	1							
	LP	10	Manually	Hot Plates		LP54	23,000	2	26.5*26*14	24*20.6	2pcs 11.8*11.8	Pilot Light	Only the oven	463	36*31*56.3
				Griddle	U-Shape	LP52	27,000	1							
					I-Shape	LP54	21,000	1							
				Oven		LP52	25,000	1							

Figure 3: Technical drawing illustrating the dimensions and layout of the ATO-2B24G commercial gas range for installation planning.

4. OPERATING INSTRUCTIONS

4.1 General Operation

Before initial use, ensure all protective films and packaging materials are removed. Clean the griddle and oven interior as recommended in the maintenance section.

4.2 Open Burner Operation

- The open burners feature standing pilots for easy ignition.
- To light a burner, push in and turn the corresponding control knob counter-clockwise to the 'ON' position. The pilot flame will ignite the burner.
- Adjust the flame intensity by rotating the knob between 'HIGH' and 'LOW' settings.
- To turn off, rotate the knob clockwise to the 'OFF' position.

4.3 Griddle Operation

- The 24-inch griddle is heated by a U-shape burner (27,000 BTU) and an I-shape burner (21,000 BTU).
- To light the griddle burners, push in and turn the griddle control knobs counter-clockwise to the 'ON' position. The pilot flames will ignite the burners.
- Allow the griddle to preheat for 15-20 minutes to achieve an even cooking temperature.
- Adjust the heat as needed using the control knobs.
- The griddle features a drip tray for collecting grease. Ensure it is properly installed and emptied regularly.

4.4 Oven Operation

- The oven features a pilot with a safety shut-off. Refer to the oven lighting instructions label located inside the oven door for detailed ignition procedures.
- To light the oven pilot, follow the instructions on the label. Once the pilot is lit, turn the oven thermostat knob to the desired temperature.
- The oven includes two adjustable chrome racks. Position them according to your cooking needs.
- Allow the oven to preheat to the set temperature before placing food inside.



Figure 4: Detail of the control panel with knobs for operating the open burners, griddle, and oven.



Figure 5: View of the oven interior, showing the adjustable chrome racks for versatile cooking.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and optimal performance of your commercial gas range.

5.1 Daily Cleaning

- **Griddle:** After each use, scrape off food residue with a griddle scraper. While still warm, wipe the griddle surface with a damp cloth. For stubborn residue, use a griddle brick or screen. Season the griddle regularly.
- **Open Burners:** Remove cast iron grates and clean them with warm soapy water. Wipe down the burner area, ensuring no food debris obstructs the burner ports.
- **Exterior:** Wipe all stainless steel surfaces with a soft cloth and a mild detergent or stainless steel cleaner. Avoid abrasive cleaners that can scratch the finish.
- **Drip Tray:** Empty and clean the drip tray daily to prevent grease buildup.

5.2 Regular Maintenance

- Inspect gas connections periodically for leaks.
- Ensure burner ports are clear and pilot lights are functioning correctly.
- Check the oven door gasket for wear and tear to maintain proper heat retention.
- For any complex maintenance or repairs, contact a qualified service technician.

6. TROUBLESHOOTING

This section addresses common issues you might encounter with your gas range. For problems not listed here, or if solutions do not resolve the issue, contact a qualified service technician.

Problem	Possible Cause	Solution
Burner/Griddle not lighting	No gas supply; clogged pilot; pilot out of adjustment.	Check gas valve; clean pilot orifice; adjust pilot flame.
Uneven griddle heating	Griddle not preheated long enough; uneven seasoning.	Allow sufficient preheating time; re-season griddle evenly.
Oven not heating	Oven pilot not lit; thermostat setting too low.	Relight oven pilot (refer to label); adjust thermostat to desired temperature.
Excessive smoke from griddle	Too much oil; griddle not cleaned properly.	Use less oil; clean griddle thoroughly after each use.

7. SPECIFICATIONS

The following table provides detailed technical specifications for the Atosa CookRite ATO-2B24G Commercial Gas Range.

Feature	Description
Model	ATO-2B24G
Gas Type	Natural Gas (NG)
Intake Pressure (NG)	5 in. W.C.
Ignition Way	Manually

Feature	Description
Hot Plates (Burners)	2 x 32,000 BTU (Open Burners)
Griddle Burners	1 x U-Shape (27,000 BTU), 1 x I-Shape (21,000 BTU)
Oven Burner	1 x 25,000 BTU
Total BTUs	136,000 BTU
Oven Size	26.5"W x 26"D x 14"H
Griddle Working Area	24"W x 20.6"D
Hotplates Working Area	2 pcs, 11.8"W x 11"D each
Valve Type	Pilot Light
Temperature Control	Only the oven
Net Weight	463 LBS
Exterior Dimensions	36"W x 31"D x 56.3"H (including backguard/overshelf)
Construction	Stainless steel front, back, sides, kick plate, back guard & over shelf
Features	2 adjustable chrome oven racks, drip tray, casters
Certifications	cETL, ETL-Sanitation

8. WARRANTY AND SUPPORT

8.1 Warranty Information

This Atosa CookRite commercial gas range is covered by a manufacturer's warranty against defects in materials and workmanship. Specific warranty terms and duration may vary. Please refer to the warranty card included with your purchase or contact Atosa customer service for detailed information.

8.2 Customer Support

For technical assistance, parts, or service inquiries, please contact your authorized Atosa dealer or visit the official Atosa website for customer support contact information. When contacting support, please have your model number (ATO-2B24G) and part number (AGR-2B24GR-NG) readily available.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question