

Cook Rite ATO-4B(NG)

CookRite ATO-4B Commercial Natural Gas Range User Manual

Model: ATO-4B(NG)

INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your CookRite ATO-4B Commercial Natural Gas Range. Please read this manual thoroughly before installation and use, and keep it for future reference.

The CookRite ATO-4B is a robust commercial natural gas range featuring four powerful burners and a standard oven, designed for demanding restaurant environments. It boasts a durable stainless steel exterior, heavy-duty cast iron grates, and precise temperature control for versatile cooking.

SAFETY INFORMATION

WARNING:

- Installation, adjustment, alteration, service, or maintenance must be performed by a qualified installer, service agency, or the gas supplier.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Ensure adequate ventilation when operating the appliance.
- Keep appliance area clear and free from combustible materials.

SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your range. This appliance must be installed in accordance with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1.

Unpacking

Carefully remove the appliance from its packaging. Inspect for any shipping damage. Report any damage immediately to the carrier and your dealer.

Location

Place the range on a level, non-combustible surface. Ensure sufficient clearance from combustible walls and materials.

The appliance is equipped with four casters for mobility, but it must be secured in place during operation.

Gas Connection

The range is designed for Natural Gas (NG) and comes with a 3/4" NPT rear gas connection and regulator. Ensure the gas supply pressure matches the appliance requirements. A qualified technician must perform all gas connections.

Leveling

Use a spirit level to ensure the range is perfectly level. Adjust the casters if necessary to achieve stability and proper drainage.



Figure 1: Front view of the CookRite ATO-4B Commercial Natural Gas Range, showing the four top burners, control knobs, and oven door.

OPERATING INSTRUCTIONS

Top Burners

1. Ensure all grates are properly seated over the burners.
2. Turn the desired burner control knob to the "ON" position.
3. Ignite the pilot light manually using a long match or lighter.
4. Adjust the flame intensity by rotating the control knob between "LOW" and "HIGH" settings.
5. To turn off, rotate the knob to the "OFF" position.



Figure 2: Close-up view of the heavy-duty 12" x 12" removable cast iron top grates and burner heads.

Standard Oven

1. Open the oven door.
2. Locate the oven pilot light.
3. Turn the oven temperature control knob to the desired setting (range 175°F to 550°F).
4. Manually ignite the pilot light. Hold the knob in for a few seconds after ignition to allow the thermocouple to heat up.
5. Close the oven door. The main burner will ignite once the pilot is established.
6. To turn off, rotate the knob to the "OFF" position.



Figure 3: View of the CookRite ATO-4B with the standard oven door open, revealing the interior rack.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your appliance and ensure optimal performance.

Daily Cleaning

- **Exterior Surfaces:** Wipe down stainless steel surfaces with a damp cloth and mild detergent. Dry thoroughly to prevent water spots. Do not use abrasive cleaners or steel wool.
- **Top Grates:** Remove the cast iron grates and clean them with a stiff brush and hot soapy water. For stubborn residue, a non-abrasive scouring pad can be used. Ensure they are completely dry before replacing.
- **Drip Pans:** Empty and clean the drip pans located beneath the burners regularly to prevent grease buildup.

Oven Cleaning

- Allow the oven to cool completely before cleaning.

- Remove oven racks and clean them separately.
- Wipe the interior with a damp cloth and a mild, non-abrasive oven cleaner. Follow the cleaner manufacturer's instructions.
- Rinse thoroughly and dry.

Periodic Maintenance

- Inspect gas connections and hoses for leaks or damage regularly.
- Ensure burner ports are clear of debris. Use a wire brush if necessary.
- Have the appliance inspected by a qualified service technician annually.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner not igniting	No gas supply; Clogged pilot light; Clogged burner port	Check gas valve; Clean pilot light orifice; Clean burner ports
Oven not heating	Pilot light out; Gas supply issue; Thermocouple fault	Relight pilot; Check gas supply; Contact service technician
Uneven flame	Clogged burner ports; Improper gas pressure	Clean burner ports; Have gas pressure checked by technician
Gas odor	Gas leak	Immediately shut off gas supply and ventilate area. Do NOT operate. Contact gas company and qualified technician.

SPECIFICATIONS

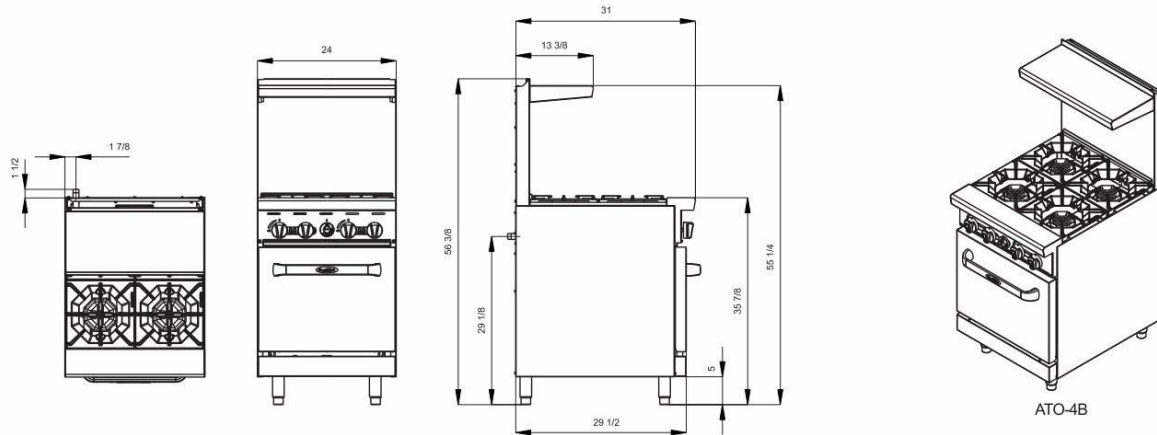
Detailed specifications for the CookRite ATO-4B Commercial Natural Gas Range:



1 YEAR PARTS AND LABOR WARRANTY



Conforms to ANSI
STD Z83.11b-2009(2011)
Certified to CSA
STD 1.8b-2009(2011)
Conforms to NSF/ANSI STD.4



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)	Total BTU (B.T.U./h)	Oven Size	Hotplates Working Area (inch)	Valve Types	Temp. Control	Net Weight (LBS)	Exterior Size (inch)
ATO-4B	NG	5	Manually	Hot Plates	NG45	25,000	4	124,000	20*26*14	4pcs 11.8*11.8	Pilot Light	Only the oven	302	24*32.6*56.3
				Oven	NG44	24,000	1							
	LP	10	Manually	Hot Plates	LP54	23,000	4	116,000	20*26*14	4pcs 11.8*11.8	Pilot Light	Only the oven	302	24*32.6*56.3
				Oven	LP53	24,000	1							

Figure 4: Technical diagram showing dimensions, specifications table, and certifications for the ATO-4B model.

Feature	Detail
Model	ATO-4B(NG)
Dimensions (W x D x H)	24" x 31" x 57 3/8" (56" to top of backguard)
Weight	Approx. 302 lbs
Gas Type	Natural Gas (NG)
Total BTU	124,000 BTU/hr
Burners	4 x 25,000 BTU/hr Hot Plates
Oven Burner	1 x 24,000 BTU/hr
Oven Temperature Range	175°F to 550°F

Feature	Detail
Oven Size (W x D x H)	20" x 26" x 14"
Material	Stainless Steel exterior, Cast Iron grates
Gas Connection	3/4" NPT rear connection
Mobility	Four (4) casters standard

WARRANTY AND SUPPORT

Warranty Information

This CookRite ATO-4B Commercial Natural Gas Range comes with a**1-Year Parts and Labor Warranty**from the date of purchase. This warranty covers defects in material and workmanship under normal use and service. For warranty claims, please retain your proof of purchase and contact the dealer or manufacturer's authorized service center.


Customer Support

For technical assistance, parts, or service inquiries, please contact your authorized CookRite dealer or visit the official CookRite website for support contact information. When contacting support, please have your model number (ATO-4B) and serial number (if applicable) ready.



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Documents - Cook Rite – ATO-4B(NG)



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Gas Ranges
(4, 6, & 10 Burner models)

Standard Features


- Stainless steel exterior including front, back sides, kick plate, back guard and oven shelf
- Heavy duty 12" X 12" removable, cast iron top grates
- Drip tray provided under burners to catch grease drippings
- 25,000 BTU top burners & 27,000 BTU oven burners
- Oven temperature range between 175°F to 550°F
- Standing pilot for open top burners
- Oven pilot with 100% safety shut-off
- Enamel interior oven for easy cleaning
- Multiple position oven rack guides
- One (1) chrome oven rack per oven standard
- Available in Natural and Propane
- 3/4" NPT rear gas connection and regulator provided
- Four (4) casters standard

Optional Accessories


- Lag kit part #: 301110008

MODELS


ATO-4B/ATO-6B/ATO-10B



ATO-4B



ATO-6B



ATO-10B

1 YEAR WARRANTY ON ALL PARTS AND LABOR (SEE ONLY)

ATOSA USA

[\[pdf\]](#) User Manual Specifications Warranty Accessories

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