

[Manuals.plus](#) /

› [Atosa](#) /

› Atosa AGR-6B-LP Commercial 36-inch 6-Burner Propane Gas Range with Standard Oven Instruction Manual

Atosa AGR-6B-LP

Atosa AGR-6B-LP Commercial 36-inch 6-Burner Propane Gas Range with Standard Oven Instruction Manual

Model: AGR-6B-LP

1. INTRODUCTION

This manual provides essential information for the safe and efficient installation, operation, and maintenance of your Atosa AGR-6B-LP Commercial 36-inch 6-Burner Propane Gas Range with Standard Oven. Please read this manual thoroughly before installation and use. Retain this manual for future reference.



Figure 1: Front view of the Atosa AGR-6B-LP Commercial Gas Range, showcasing its six top burners, control knobs, and oven door with a handle.

2. SAFETY INFORMATION

Safety is paramount when operating gas appliances. Failure to follow these instructions could result in fire, explosion, property damage, personal injury, or death.

2.1 General Safety Precautions

- Ensure proper ventilation in the installation area.
- Keep the area around the appliance clear and free from combustible materials.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Only qualified personnel should install, adjust, alter, service, or maintain this appliance.

2.2 Gas Safety

- This appliance is designed for use with Liquid Propane (LP) gas only. Do not attempt to convert to natural gas without proper conversion kit and professional installation.
- If you smell gas:
 - a. Do not light any appliance.
 - b. Do not touch any electrical switch.
 - c. Do not use any phone in your building.
 - d. Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - e. If you cannot reach your gas supplier, call the fire department.
- Ensure all gas connections are tight and leak-free.

2.3 Electrical Safety

- Ensure the appliance is properly grounded.
- Do not operate the appliance with a damaged power cord or plug.

3. SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your range. Refer to local codes and regulations.

3.1 Unpacking and Inspection

- Remove all packaging materials, including protective plastic films.
- Inspect the range for any shipping damage. Report any damage immediately to the carrier and your dealer.
- Ensure all components are present: range unit, top grates, oven racks, drip tray, and casters.

3.2 Location Requirements

- Install the range on a level, non-combustible surface.
- Maintain minimum clearances from combustible construction: 6 inches from sides, 6 inches from rear.
- Ensure adequate ventilation. A commercial exhaust hood is recommended.

3.3 Gas Connection (LP Gas)

- All gas connections must be made by a qualified and licensed technician.
- Connect the range to a dedicated LP gas supply line.
- Install a manual shut-off valve in the gas line ahead of the appliance.
- Perform a leak test on all connections using a non-corrosive leak detection solution. Never use an open flame to check for

leaks.

3.4 Electrical Connection

- Connect the range to a properly grounded electrical outlet as specified on the rating plate.
- Ensure the electrical supply matches the appliance's requirements.

3.5 Leveling

- The range is equipped with casters for mobility. Ensure the casters are locked once the range is in its final position.
- Use a level to verify the cooking surface and oven racks are level. Adjust the casters if necessary.

4. OPERATING INSTRUCTIONS

Familiarize yourself with the controls and functions before operating the range.

4.1 Top Burners

- **Ignition:** Each burner has a standing pilot light. To ignite a burner, push in and turn the corresponding control knob counter-clockwise to the 'ON' position. The burner should ignite immediately from the pilot.
- **Flame Adjustment:** Adjust the flame height by turning the control knob between 'LOW' and 'HIGH' settings. A stable blue flame is ideal.
- **Shut-off:** To turn off a burner, turn the control knob clockwise to the 'OFF' position.

4.2 Oven Operation

- **Ignition:** The oven features a pilot light and a 100% oven safety shut-off. To light the oven pilot, follow the instructions located inside the oven door or on the control panel. Once the pilot is lit, turn the oven temperature control knob to the desired temperature.
- **Temperature Control:** The oven temperature can be set between 175°F and 550°F. Allow the oven to preheat for approximately 15-20 minutes to reach the set temperature.
- **Oven Racks:** The oven includes two adjustable chrome racks. Position them according to your cooking needs before preheating.
- **Shut-off:** Turn the oven temperature control knob to the 'OFF' position.

5. MAINTENANCE

Regular cleaning and maintenance ensure the longevity and optimal performance of your range.

5.1 Daily Cleaning

- **Top Grates:** Remove cast iron top grates and clean with warm, soapy water. Dry thoroughly to prevent rust.
- **Drip Tray:** Empty and clean the removable drip tray daily to prevent grease buildup.
- **Exterior:** Wipe down stainless steel surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.

5.2 Oven Cleaning

- The oven interior is enamel-coated for easier cleaning. Allow the oven to cool completely before cleaning.
- Remove oven racks and clean separately.
- Wipe the interior with warm, soapy water. For stubborn stains, use a non-abrasive oven cleaner designed for enamel surfaces.

5.3 Regular Inspections

- Periodically check gas lines and connections for any signs of wear or leaks.
- Ensure burner ports are clear of debris for efficient flame distribution.

6. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, contact a qualified service technician.

Problem	Possible Cause	Solution
Burner does not ignite	Pilot light out, gas supply off, clogged burner port	Relight pilot, check gas valve, clean burner port
Oven not heating	Oven pilot out, temperature knob not set, gas supply off	Relight oven pilot, set temperature, check gas valve
Uneven burner flame	Clogged burner ports	Clean burner ports with a wire brush
Gas odor	Gas leak	Immediately follow gas safety procedures (Section 2.2)

7. SPECIFICATIONS

Key technical specifications for the Atosa AGR-6B-LP Commercial Gas Range.

Feature	Specification
Model	AGR-6B-LP
Dimensions (W x D x H)	36 x 31 x 57.38 inches
Fuel Type	Liquid Propane (LP)
Burners	6 x 32,000 BTU Open Burners
Oven Temperature Range	175°F to 550°F
Oven Racks	2 adjustable chrome racks
Construction Material	Stainless Steel
Total BTU Output	219,000 BTUs
Certifications	cETLus, ETL-Sanitation

8. WARRANTY AND SUPPORT

Atosa provides a Commercial 1-Year Parts and Labor warranty for this product. This warranty does not cover residential use. For warranty claims, technical support, or service inquiries, please contact Atosa customer service or your authorized dealer. Ensure you have your model number (AGR-6B-LP) and purchase date available when contacting support.

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