

Gas Ranges with Griddle Tops

Standard Features

- Stainless steel exterior including front, back sides, kick plate, back guard and over shelf
- Heavy duty 3/4" thick polished steel griddle plate
- Drip tray provided under burners to catch grease drippings
- 27,000 BTU griddles & 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

MODELS:

ATO-24G/ATO-36G

ATO-24G



ATO-36G



1 YR WARRANTY ON ALL PARTS AND LABOR (US ONLY)



Conforms to ANSI
STD Z83.11-2009 (2011)
Certified for CSA
STD 1.4B-2009 (2011)
Conforms to NSF/ANSI STD.4



SPECIFICATIONS

Model	Gas type	Burner name	BTU's	Number of burners	Oven size (inch)	Griddle working area (inch)	Valve types	Net weight (lbs)	Gross weight (lbs)
ATO-24G	NG	Griddle	48,000	2	20x26x14	24x20 ^{5/8}	Pilot light	367	468.5
		Oven	24,000	1					
	LP	Griddle	48,000	2					
		Oven	24,000	1					
ATO-36G	NG	Griddle	75,000	3	26 ^{1/2} x26x14	36x20 ^{5/8}	Pilot light	494	621.7
		Oven	27,000	1					
	LP	Griddle	75,000	3					
		Oven	27,000	1					

PLAN VIEW

