ATOSA®

PrepPal® CookRite® Mixrite®

GAS COUNTERTOP GRIDDLES OPERATING INSTRUCTIONS

ATG-SERIES

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IMPORTANT FOR YOUR SAFETY

This manual has been prepared for personnel qualified to install gas equipment.

The initial field start-up and adjustments of the equipment covered by this manual must be performed by a qualified service technician.

Post in a prominent location the instructions to be followed in the event the smell of gas is detected. This information may be obtained from your local gas supplier.

IN THE EVENT A GAS ODOR IS DETECTED:

- Shut off the gas supply at the main shutoff valve.
- Extinguish all open flames.
- Do not operate electrical switches.
- Contact your local gas supplier immediately.
- If you cannot reach your gas supplier, call the fire department.

Do not store or use gasoline or other flammable vapors or liquids in the vicinity or any other appliance.

⚠ **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.

Important Safety Information

General Safety Warnings

- Never leave the equipment unattended during operation.
- Do not operate if the equipment has been damaged.
- Keep the area around the equipment free and clear of combustibles.
- Do not obstruct airflow to the combustion chamber.
- The griddle plate and surrounding surfaces become extremely hot during operation.

Gas Safety

- The equipment and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing exceeding ½ psig (3.45 kPa).
- Use only pipe joint compound resistant to LP gas.
- Check all gas connections for leaks using a soap solution. Never use an open flame.

Installation Safety

- Installation must be performed by a qualified technician.
- The equipment must be properly leveled before operation.
- Do not enclose the bottom of the griddle in a manner that obstructs airflow.
- The equipment must be installed under an approved ventilation hood in accordance with NFPA 96.

Operational Safety

- Surfaces may remain hot even after shutdown.
- Allow the equipment to cool before cleaning.
- Do not use water on grease fires. Use a Class K fire extinguisher.
- Do not attempt to service internal components unless qualified to do so.

Installation

Installation must be performed by a qualified and licensed technician in accordance with all applicable local codes and regulations.

If there is any conflict between this manual and local codes, local codes shall take precedence.

Unpacking

This equipment was inspected before leaving the factory. The carrier assumes full responsibility for safe delivery upon acceptance of the shipment.
Immediately inspect the griddle upon receipt.

If damage is found:
Notify the carrier within 5 business days.
Retain all original packaging materials for inspection.
Do not install or operate the equipment.
Contact Atosa Customer Service for assistance.
Do not remove the rating plate or any warning labels from the equipment.

Location & Ventilation Requirements

The installation location must:

- Be free and clear of combustible materials
- Provide adequate combustion and ventilation air
- Be installed under a commercial ventilation hood

This equipment must be installed in accordance with:

United States:

- ANSI Z223.1 / NFPA 54 National Fuel Gas Code
- FPA 96 Vapor Removal from Cooking Equipment

Installation (Cont'd)

Canada (if applicable):

- CAN/CSA-B149.1 Natural Gas Installation Code
- CAN/CSA-B149.2 Propane Installation Code

Do not permit air to blow directly at the griddle. Avoid wall-mounted fans that create cross currents.

Do not obstruct the flue opening at the rear of the equipment.

A minimum clearance of 18 inches (457 mm) must be maintained between the flue outlet and the hood filter system.

Installation Clearances

This equipment is design-certified for installation on a non-combustible countertop with 4-inch legs installed.

Minimum Clearances:
For installations near combustible construction, maintain the following clearances:

- Back: Minimum of 6 inches
- Sides: Minimum of 6 inches

Do not install the equipment with a raised curb or enclosure that would obstruct airflow to the bottom. Maintain at least 4 inches (102 mm) of clearance below the equipment for proper ventilation.

Installation (Cont'd)

Leg Installation & Leveling

Install the four adjustable stainless steel legs securely into the threaded holes at the bottom of the equipment.

After positioning:

1. Place a level on the griddle surface.
2. Adjust the bullet feet by turning clockwise to lower and counterclockwise to raise.
3. Do not extend legs more than 1-¾ inches.

The equipment must be level front-to-back and side-to-side to ensure proper burner performance and even heat distribution.

NOTE: Always lift the equipment when moving it. Do not drag.

If the equipment is mounted on a stand with casters:

- A flexible gas connector complying with ANSI Z21.69 / CSA 6.16 must be used.
- A quick-disconnect device complying with ANSI Z21.3 / CSA 6.9 must be installed.
- A restraining device must be provided to limit equipment movement.

Gas supply must be turned off before disconnecting the restraint.

Installation (Cont'd)

Gas Connection

The gas supply line must be ¾" NPT and must match the size of the equipment inlet connection.

A manual shutoff valve must be installed upstream of the equipment in accordance with code requirements. Pipe joint compound must be resistant to LP gas.

After installation:

- Check all joints for leaks using a soap and water solution.
- Never use an open flame to test for leaks.
- Purge all gas lines to remove air before lighting.

Gas Pressure Regulator Installation

This equipment is supplied with a convertible gas pressure regulator.

The regulator is factory preset to:

- 4" W.C. for Natural Gas
- 10" W.C. for Propane (LP) Gas

Install the regulator as close to the equipment as possible.

Ensure:

- The arrow on the regulator body points toward the equipment.
- The regulator vent plug is positioned upright.
- The regulator is not subjected to excessive heat.

Testing the Gas Supply System

When testing the gas supply piping system:

If test pressure exceeds ½ psig (3.45 kPa):

- The equipment and its individual shutoff valve must be disconnected from the gas supply piping system.

Installation (Cont'd)

Gas Supply Pressure Verification (Dynamic Pressure Test)

After installation is complete, the gas supply pressure must be verified under operating conditions.

Use a pressure gauge filled with liquid (such as a U-tube manometer with a minimum resolution of 0.1 mbar) or a calibrated digital pressure gauge.

Follow the steps below:

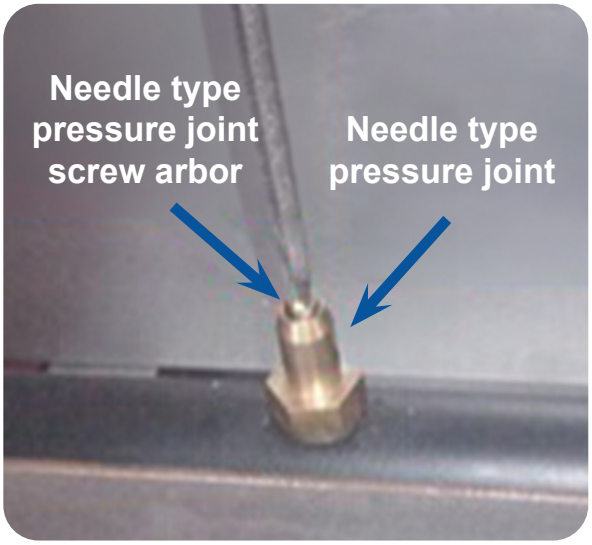
1. Remove the top panel to access the pressure test port.
2. Remove the needle-type pressure joint screw.
3. Connect the rubber tube of the pressure gauge to the needle-type pressure joint.
4. Start the equipment according to the operating instructions.
5. Measure the gas supply pressure while the appliance is operating (dynamic pressure condition).
6. Verify that the measured pressure falls within the limits specified in "Specifications".

If the pressure is outside the specified range, adjust the gas pressure regulator or contact the gas supplier.

After completing the test, disconnect the pressure gauge.

Reinstall and tighten the needle-type pressure joint screw securely.

IMPORTANT: Ensure the pressure test port screw is fully tightened after testing to prevent gas leakage.



Installation (Cont'd)

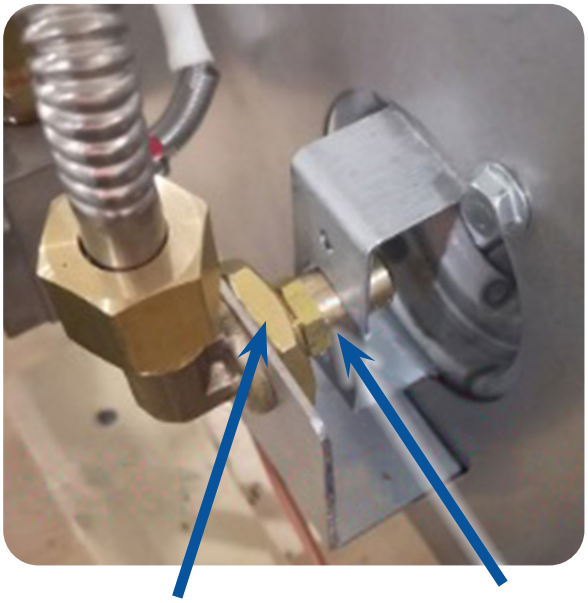
Propane Gas Conversion

Gas conversion must be performed by a qualified and licensed service technician only. Improper conversion may result in fire, explosion, injury, or death.

This equipment is factory configured for Natural Gas unless otherwise specified. To convert the equipment to Propane (LP) Gas, complete the following steps:

Burner & Pilot Orifice Replacement

1. Turn OFF the main gas supply and disconnect the equipment from the gas line.
2. Allow the unit to cool completely.
3. Remove the control panel to access the burner components.
4. Remove the griddle plate and burner assembly as required.
5. Using an appropriate wrench, remove the Natural Gas burner orifices.
6. Install the correct Propane burner orifices.
7. Remove the Natural Gas pilot orifice.
8. Install the correct Propane pilot orifice.
9. Tighten all fittings securely. Do not over tighten.



Lock Nut **Main Fire Nozzle**

Pilot Orifice

Installation (Cont'd)

Regulator Conversion

The gas pressure regulator must also be converted when switching gas type.

1. Remove the regulator conversion cap.
2. Invert the regulator conversion plug according to LP configuration marking.
3. Reinstall cap securely.
4. Verify manifold pressure is set to:
    - 10" W.C. for Propane Gas

Reassembly & Verification

1. Reinstall burner assembly and griddle components.
2. Reinstall control panel.
3. Reconnect gas supply.
4. Perform complete leak test using soap and water solution.
5. Verify proper pilot flame and burner ignition.
6. Check manifold pressure under operating conditions.
7. Affix gas conversion label to rating plate indicating new gas type.

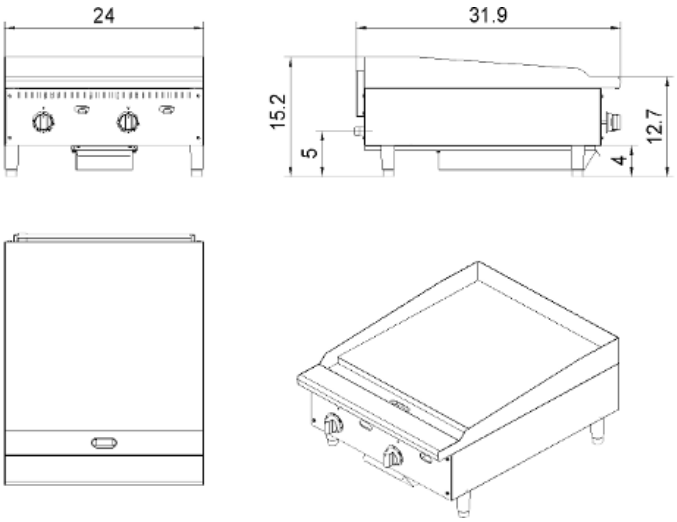
Failure to convert the regulator when switching gas type will result in improper operation and unsafe pressure conditions.

⚠ **IMPORTANT:** Each burner orifice is factory-installed and requires no adjustment during normal operation.
Orifice replacement is required only when changing gas type.

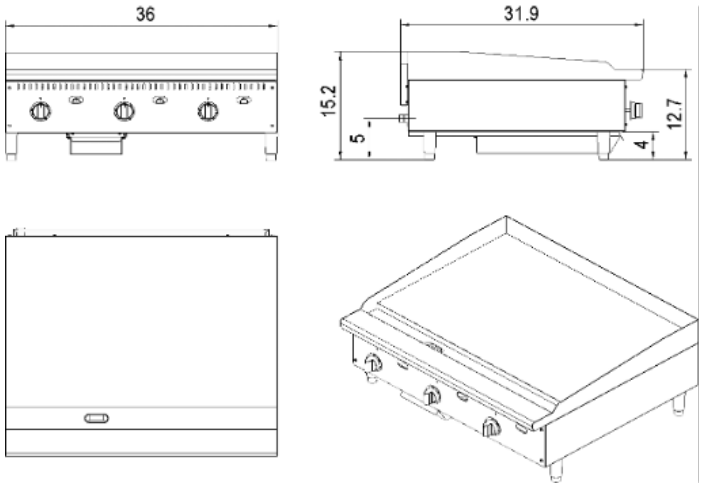
Specifications

Model Dimensions

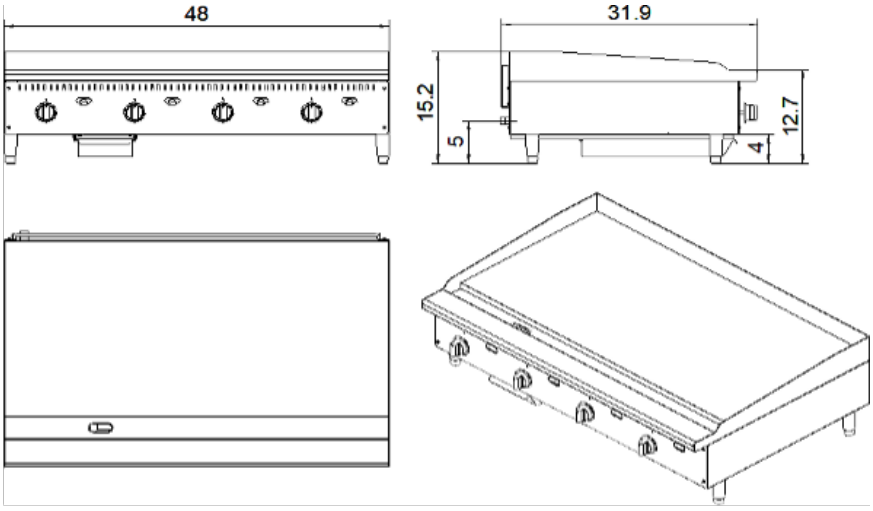
ATG-2424-S/ ATG-2424-C



ATG-3624-S/ ATG-3624-C



ATG-4824-S/ ATG-4824-C



Specifications (Cont'd)

Information of Gas Supply

Gas Supply Information: The gas pressure regulator is factory set to 4 in.W.C.(NG) and 10 in.W.C.(LP). The equipment gas inlet connection is ¾ in. NPT

Model	Burners	Gas Type	Intake-tube Pressure (in W.C.)	Input per Burner (BTU/hr)	Total Input (BTU/hr)	Nozzle No.
ATG-2424-S ATG-2424-C	2 pieces Independent control	Natural Gas	4	30,000	60,000	#37
		L.P	10	30,000	60,000	#52
ATG-3624-S ATG-3624-C	3 pieces Independent control	Natural Gas	4	30,000	90,000	#37
		L.P	10	30,000	90,000	#52
ATG-4824-S ATG-4824-C	4 pieces Independent control	Natural Gas	4	30,000	120,000	#37
		L.P	10	30,000	120,000	#52
ATG-6024-S ATG-6024-C	5 pieces Independent control	Natural Gas	4	30,000	150,000	#37
		L.P	10	30,000	150,000	#52

Operation

The griddle and its components become extremely hot during operation.
Use care when operating, cleaning, or servicing this equipment.
Never operate the equipment unattended.

Before First Use

Remove all protective plastic film and packaging materials.

Clean the griddle surface thoroughly.

Ensure the grease tray is properly installed.

Confirm the equipment is level.

Verify all gas connections are leak-free.

Confirm adequate ventilation is provided.

Before leaving the factory, the griddle plate is coated with a protective rust inhibitor.

For steel griddle plates:

- Heat the griddle to 200–300°F (93–149°C) for approximately 30 minutes.
- Clean the surface using a non-corrosive commercial cleaner.
- Rinse thoroughly and wipe dry.

For chrome-plated griddle plates:

- Preheating is not required to remove coating.
- Clean surface with mild detergent and warm water.
- Do not use abrasive cleaners or griddle stones on chrome surfaces.

Some light smoke during initial heating is normal.

Operation (Cont'd)

Seasoning the Griddle (Steel Plate Only)

Seasoning prevents corrosion and improves cooking performance.

1. Heat the griddle to 300–350°F (149–177°C).
2. Apply approximately 1 ounce of cooking oil per square foot.
3. Spread oil evenly using a lint-free cloth.
4. Allow oil to bake into the surface.
5. Wipe off excess oil.
6. Repeat until a smooth, dark finish develops

Re-season after deep cleaning.
Do not season chrome-plated griddles.

Pilot Lighting Procedure

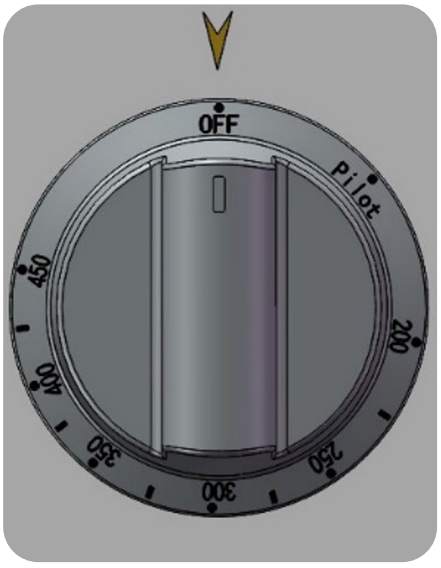
This model features a standing pilot system monitored by a thermocouple and safety valve. If the pilot flame goes out, the safety valve will automatically shut off gas to the pilot and main burners.

To Light the Pilot:

1. Turn all thermostat knobs to the OFF position.

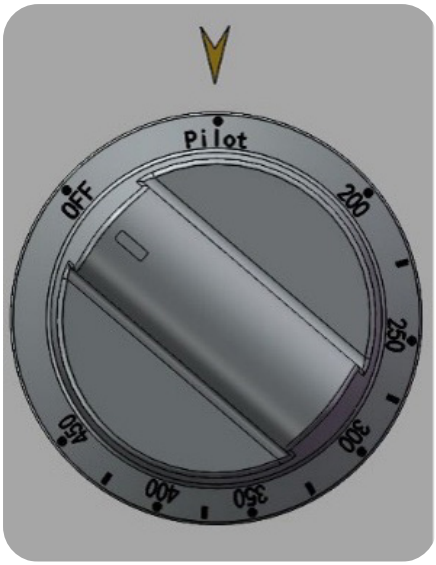
2. Turn the main gas shutoff valve ON.

3. Wait 3 to 5 minutes to allow any accumulated gas to dissipate.

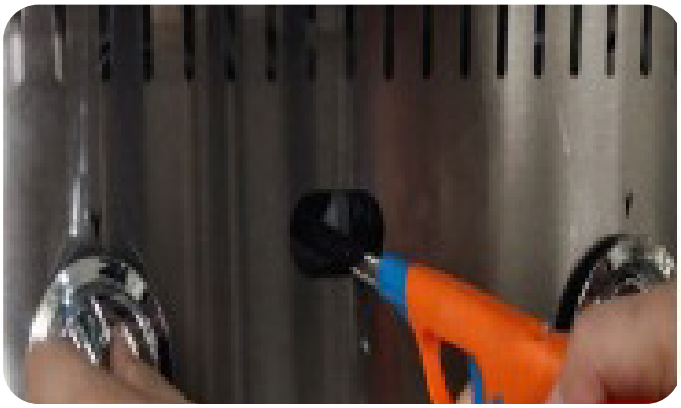


Operation (Cont'd)

4. Depress and hold the safety valve button.



5. White holding the button, light the pilot using an approved external ignition source.



6. Continue holding the safety valve button for approximately 30–45 seconds.
7. Release the button.

If the pilot remains lit, proceed to next section.

If the pilot goes out:

- Repeat procedure, holding button slightly longer.
- If pilot fails to remain lit after multiple attempts, shut off gas and contact service technician.

Never attempt to light pilot if gas odor is present.

Operation (Cont'd)

Igniting the Main Burner

After pilot is lit:

1. Turn thermostat knob to desired temperature setting.
2. The main burner will ignite automatically.
3. Allow 20–25 minutes for preheating before cooking.

Each 12-inch section of the griddle is independently controlled.
Thermostat operating range: 200°F – 450°F (93°C – 232°C).
Burners will cycle on and off automatically to maintain set temperature.

Cooking Guidelines

For best performance:

- Preheat fully before loading product.
- Avoid overcrowding.
- Maintain clean cooking surface.
- Use proper utensils to avoid scratching plate.

Do not strike the griddle surface with spatulas or tools.
For zone cooking applications, set lower temperatures on outer sections and higher temperatures toward center as required.
Adjust temperatures according to product thickness and moisture content.

Operation (Cont'd)

Shutdown Procedure

To turn off main burners:

1. Turn thermostat knobs to OFF position.
2. Main burners will extinguish.
3. Pilot will remain lit.

For complete shutdown:

1. Turn thermostat knobs to OFF.
2. Turn main gas shutoff valve OFF.
3. Allow unit to cool before cleaning.

Wait at least 5 minutes before attempting to relight.

Extended Shutdown

If the equipment will not be used for an extended period:

1. Turn off gas supply.
2. Clean griddle surface thoroughly.
3. Apply a light coat of vegetable oil (steel plates only).
4. Cover equipment if stored.

Cleaning & Maintenance

The griddle and its components remain hot for an extended period after operation.

⚠ **WARNING:** Allow the equipment to cool completely before cleaning.
Failure to do so may result in burns.
Do not use water on hot surfaces.
Do not use a hose or pressure washer to clean this equipment.

Daily Cleaning

Daily cleaning improves performance and extends equipment life.

After Each Use:

1. Scrape the griddle surface using a flexible spatula or griddle scraper.
2. Remove loose food particles and grease buildup.
3. Wipe surface with a damp cloth while surface is warm (not hot).

End of Day Cleaning:

1. Turn thermostats OFF.
2. Allow surface to cool to warm temperature.
3. Remove and empty grease tray.
4. Wash grease tray with warm soapy water.
5. Dry thoroughly before reinstalling.

Cleaning & Maintenance (Cont'd)

Weekly Cleaning

Perform a more thorough cleaning once per week or more frequently in high-volume operations.

1. Remove grease tray and clean thoroughly.
2. Clean backsplash, sides, and front panel with mild detergent.
3. Clean control knobs and surfaces with damp cloth.
4. Inspect burner ports for blockage.
5. Inspect flue opening for grease accumulation or obstruction.

Do not allow grease to accumulate inside the flue.

Flue & Vent Inspection

Daily, when unit is cool:

- Check flue opening at rear of equipment.
- Ensure no obstruction restricts exhaust flow.
- Remove debris if present.

Proper ventilation is critical for safe operation.

Do not block airflow to combustion chamber.

Long-term Shutdown Maintenance

If equipment will not be used for extended period:

1. Shut off gas supply.
2. Clean entire equipment thoroughly.
3. Apply protective oil coating (steel plates only).
4. Store in dry, ventilated environment.

Adjustments

The griddle and its components remain hot for an extended period after operation.

⚠ **WARNING:** Adjustments must be performed by a qualified service technician only. Improper adjustments may result in unsafe operation, equipment damage, or personal injury. Allow equipment to cool before servicing. Shut off gas supply before performing any adjustments.

Thermostat Calibration

- Each thermostat controls an independent 12-inch cooking zone.
- Thermostat operating range: 200°F – 450°F (93°C – 232°C).
- Calibration should only be performed if surface temperature deviation exceeds ±15°F (±8°C).

Equipment Required:

- Surface temperature probe (contact-type)
- Accurate digital thermometer
- Screwdriver

NOTE: Infrared thermometers are not recommended.
Readings may be inaccurate due to surface color, cleanliness, or angle.

Adjustments (Cont'd)

Calibration Procedure

1. Ensure equipment is level.
2. Light pilots and operate burners.
3. Set thermostat to 350°F (177°C).
4. Allow griddle to cycle at least two complete ON/OFF cycles.
5. Measure surface temperature at center of each 12-inch zone.

Measurement points:

- 6 inches from side splash
- 12 inches back from front edge
- Center of each control zone

Expected temperature:

350°F ±15°F (177°C ±8°C)

If within range → No adjustment required.

If outside range → Proceed to adjustment.

Thermostat Adjustment

1. Turn thermostat to OFF.
2. Carefully loosen knob set screw.
3. Remove knob without turning thermostat shaft.
4. Expose temperature dial plate.
5. Loosen dial mounting screws slightly.
6. Rotate dial plate until pointer aligns with actual measured temperature.
7. Reinstall knob and verify setting.
8. Tighten all screws securely.

IMPORTANT: Never adjust the screw located in the center of the thermostat shaft.
This is a factory-set calibration screw.
Adjusting this screw will permanently damage the thermostat and void warranty.

Adjustments (Cont'd)

Pilot Flame Adjustment

Pilot flame should be steady and large enough to envelop the thermocouple tip.

If pilot flame is too small or unstable:

1. Locate pilot adjustment screw.
2. Using flat-head screwdriver:
   - Turn clockwise to decrease flame.
   - Turn counterclockwise to increase flame.
3. Adjust until flame is stable and properly contacting thermocouple.

Pilot flame should be blue and steady.

Yellow or lifting flame may indicate improper gas pressure or obstruction.

Manifold Pressure Verification (Service Level)

If performance issues are suspected, verify manifold pressure:

Natural Gas: 4" W.C.

Propane Gas: 10" W.C.

Use calibrated manometer.

Test under dynamic operating conditions.

If pressure is incorrect:

- Verify regulator orientation
- Verify supply pressure
- Inspect for blockage

Only qualified service personnel may perform pressure verification.

Troubleshooting

⚠ **WARNING:** The griddle and its components remain hot during and after operation. Allow equipment to cool before inspection.

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Burner Does Not Ignite

Possible Cause	Corrective Action
Manual gas shutoff valve is closed	Open gas shutoff valve
Pilot not lit	Follow pilot lighting procedure
Gas supply pressure too low	Verify supply pressure (Service required)
Thermostat malfunction	Contact authorized service
Obstructed burner ports	Clean burner ports (service recommended)

⚠ **Caution:** If burner still does not ignite, shut off gas supply and contact service.

Pilot Does Not Light

Possible Cause	Corrective Action
Manual gas shutoff valve is closed	Open gas shutoff valve
Pilot not lit	Follow pilot lighting procedure
Gas supply pressure too low	Verify supply pressure (Service required)
Thermostat malfunction	Contact authorized service
Obstructed burner ports	Clean burner ports (service recommended)

⚠ **Caution:** Never attempt to enlarge pilot orifice manually.

Troubleshooting (Cont'd)

Pilot Will Not Stay Lit

Possible Cause	Corrective Action
Insufficient time holding safety valve button	Hold 30-45 seconds
Weak pilot flame	Adjust pilot flame
Thermocouple not properly positioned	Contact service technician
Faulty safety valve	Contact service technician

If pilot continues to extinguish, discontinue use and contact service.

Uneven Heating / Cold Spots

Possible Cause	Corrective Action
Equipment not level	Adjust the legs to level unit
Carbon build-up on plate	Perform deep cleaning
Burner ports partially blocked	Clean burner ports
Thermostat out of calibration	Perform calibration
Gas pressure fluctuation	Verify supply pressure

Troubleshooting (Cont'd)

Excessive Smoke

Possible Cause	Corrective Action
Griddle surface dirty	Clean surface
Excess cooking oil used	Reduce oil quantity
Temperature set too high	Lower thermostat setting

Burner Flame Abnormal

Flame Condition	Possible Cause	Corrective Action
Yellow flame	Insufficient air or obstruction	Inspect burner
Lifting flame	Excess air or high pressure	Verify pressure
Popping sound	Dirty burner ports	Clean burner
Weak flame	Low gas pressure	Check supply

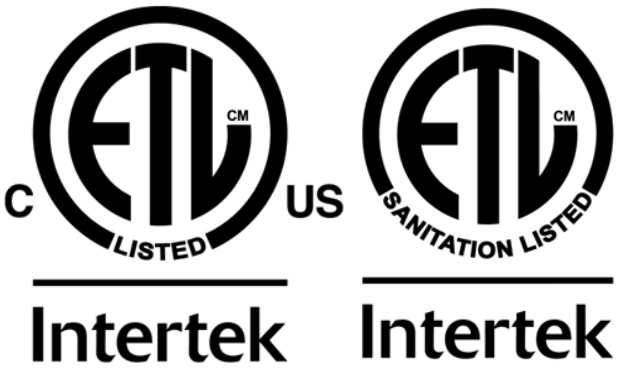
Normal flame should be steady and blue.

Gas Odor Detected During Operation

⚠ **IMMEDIATELY:**

1. Turn off main gas shutoff valve.
2. Extinguish open flames.
3. Do not operate electrical switches.
4. Contact gas supplier or fire department.

Do not attempt to relight equipment until issue is resolved.



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Conforms to ANSI STD Z8 3.1 1-2016

Certified to CSA STD 1 .8-2016

Conforms to NSF/ANSI STD.4

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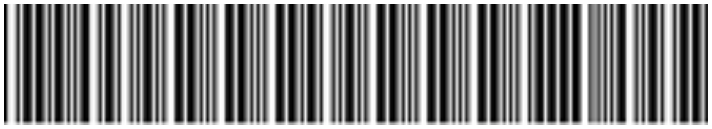

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