



ATOSA CATERING EQUIPMENT INC.

WE MAKE THE KITCHEN BETTER



Griddles



ATMG-36



ATMG-24

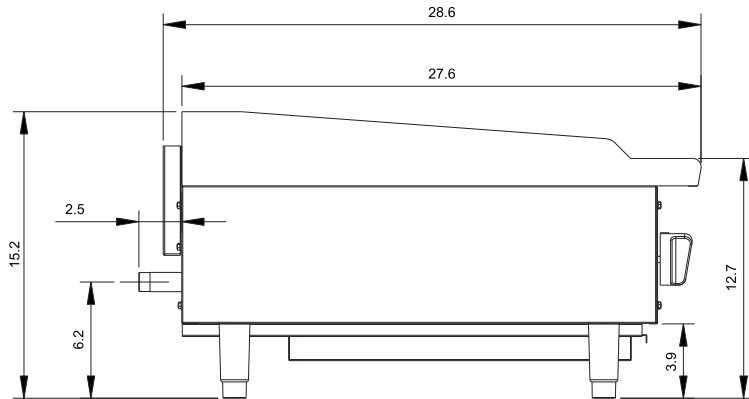
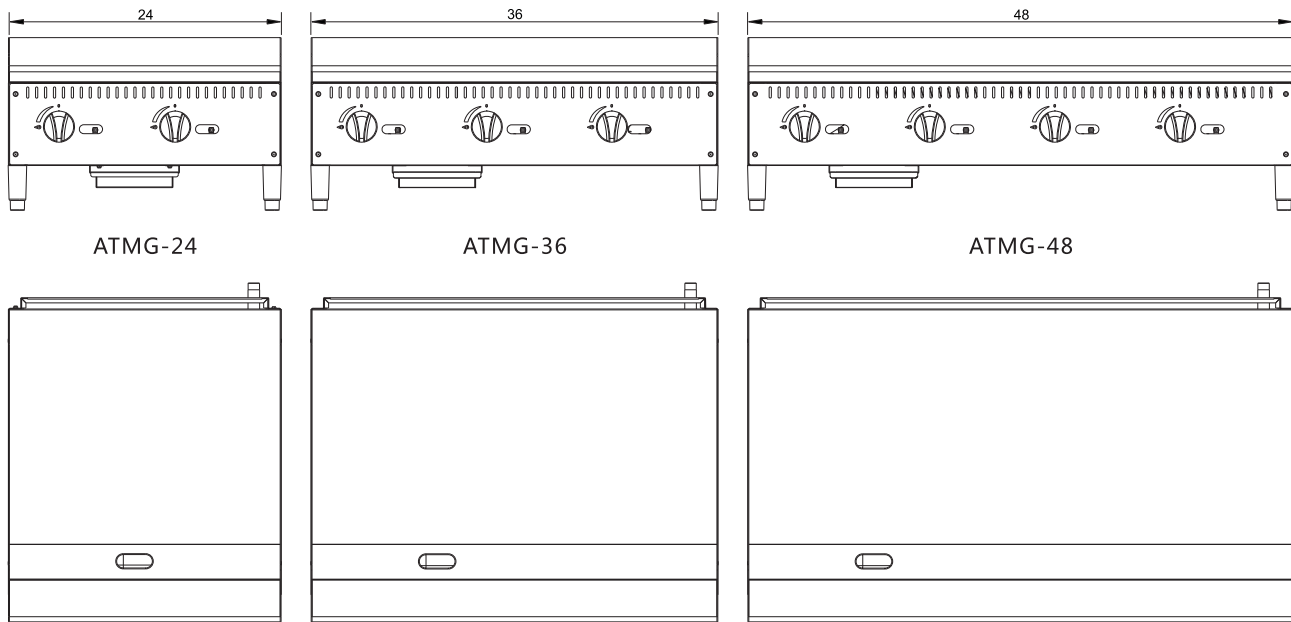


ATMG-48

Standard Features

- ◆ Durable Stainless steel structure, Corrosion – resistant and easy to clean
- ◆ Simple and reasonable structure, easy to manipulate and maintain
- ◆ Highly efficient stainless steel burners, standby pilots
- ◆ Thick grill, with excellent heat storage performance and even heating
- ◆ Independent manual controls to save energy
- ◆ Adjustable stainless steel legs

Plan View



Specifications

Model	Burners and Control Method	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (LBS)
ATMG-24	2 Burners Independent Manual control	NG	4	30,000	60,000	#37	160.9
		LP	10	30,000	60,000	#51	
ATMG-36	3 Burners Independent Manual control	NG	4	30,000	90,000	#37	231.5
		LP	10	30,000	90,000	#51	
ATMG-48	4 Burners Independent Manual control	NG	4	30,000	120,000	#37	291
		LP	10	30,000	120,000	#51	