

ATOSA ATMG-36

Brand: ATOSA

Product Code: ATOSA ATMG-36

Availability: In Stock

Weight: 229.00lb

Dimensions: 36.00in x 28.60in x 15.20in

Price: \$1,112.00

Short Description

The Atosa ATMG-36 Manual Gas Griddle is an essential powerhouse designed specifically for the demanding environment of commercial kitchens. Constructed entirely from heavy-duty stainless steel, this robust griddle ensures durability, exceptional corrosion resistance, and effortless maintenance. Its polished, sleek exterior doesn't just contribute to its professional appearance—it makes cleaning quick and simple, helping you maintain high standards of hygiene even during peak service times.

At the heart of this unit lies a substantial 3/4-inch polished steel griddle plate. Known for its superior heat retention capabilities and uniform heat distribution, it eliminates troublesome hot and cold spots, ensuring consistent cooking results every time. Whether preparing breakfast favorites such as pancakes and sausages or grilling lunch and dinner items like juicy burgers, grilled cheese sandwiches, and sizzling quesadillas, this griddle guarantees reliable performance.

With nearly 36 inches in width and close to 20 inches in depth, the cooking surface generously accommodates multiple dishes simultaneously, significantly boosting your kitchen's productivity. Equipped with three independent stainless steel burners, each burner outputs an impressive 30,000 BTUs, totaling 90,000 BTUs of powerful heat. These individually controlled burners allow you to create distinct temperature zones, perfect for handling dishes with varying cooking requirements simultaneously.

Reliable standby pilots facilitate quick, efficient ignition, minimizing downtime and allowing your staff to maintain seamless kitchen operations. Additional features like the full-length stainless steel grease drawer simplify grease management, making cleanup hassle-free. Adjustable stainless steel legs ensure the unit remains stable and leveled, adaptable to various kitchen layouts.

Installation is streamlined with a standard 3/4" NPT rear gas connection and included regulator, available in either natural gas or liquid propane configurations to effortlessly integrate into your existing kitchen setup.

Certified by cETLus and ETL-Sanitation, the Atosa ATMG-36 complies with rigorous safety and cleanliness standards, giving you peace of mind and allowing you to focus on creating exceptional dishes. Backed by Atosa's one-year parts and labor warranty, this griddle not only promises outstanding performance but also delivers lasting value.

For busy kitchens seeking a durable, manually operated gas griddle that consistently meets high-volume demands, the Atosa ATMG-36 represents a superior, practical investment.

Description

Standard Features:

- Stainless steel exterior and interior
- Stainless steel grease drawer
- Heavy duty 3/4" thick polished steel griddle plate
- 30,000 BTU burners per 12" section with standby pilots
- Independent manual controls for each 12" section
- Stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard

Specifications

[Download Specification Sheet](#)

Warranty

1 YEAR PARTS AND LABOR WARRANTY

Atosa warrants all new gas components, such as the cast-iron grates, stainless steel radiants, and briquettes, to be free from defects in materials or workmanship up to a period of one (1) year. For full warranty download the Spec Sheet for this product.



Shipping / Pick up

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Warning CA Residents

WARNING: This product can expose you to chemicals including Nickel and Lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

Product Gallery