

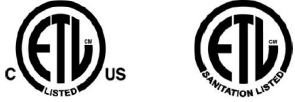
(800) 343-6890 srscooks.com

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### ATO-4B36G

Stainless steel front, back, sides, kick plate including back guard and high shelf  
 Heavy duty lift off cast iron burners rated at 25,000 BTU/hr  
 12" x 12" cast iron top grates  
 Oven burner rated at 27,000 BTU/hr  
 Oven pilot with 100% safety shut off  
 Multiple position oven rack guides  
 One chrome rack per oven  
 Stainless steel tubing for burners and pilots  
 3/4" thick polished steel griddle plate  
 1 year parts and labor



4003935

### Specifications

Gas type	Intake-tube Pressure (in .W.C.)	Ignition Way	Burner name	Nozzle No	Per BTU B.T.U./h	Burners QTY (pcs)	Total BTU B.T.U./h	Oven QTY	Oven size (inch)	Griddle working area (inch)	Hot plates working area (inch)	Valve Types	Temp. Control	Net Weight (LBS)	Exterior Size (inch)	
NG	5	Manually	Hot plates	NG45	25000	4	229000	2	26 1/2 *26*14	36*20 5/8	4pcs 11 4/5*11 4/5	Pilot light	Only the oven	761	60*32 5/8 *56 3/8	
			Griddle	U-SHAPE	NG42	27000										2
				I-SHAPE	NG45	21000										1
			Oven	NG39	27000	2										
LP	10	Manually	Hot plates	LP54	23000	4	221000	2	26 1/2 *26*14	36*20 5/8	4pcs 11 4/5*11 4/5	Pilot light	Only the oven	761	60*32 5/8 *56 3/8	
			Griddle	U-SHAPE	LP52	27000										2
				I-SHAPE	LP54	21000										1
			Oven	LP52	27000	2										