



2020

ATOSA USA PRODUCT CATALOG

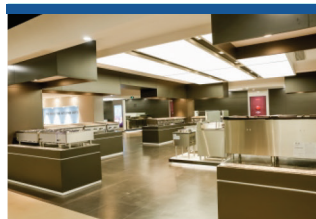


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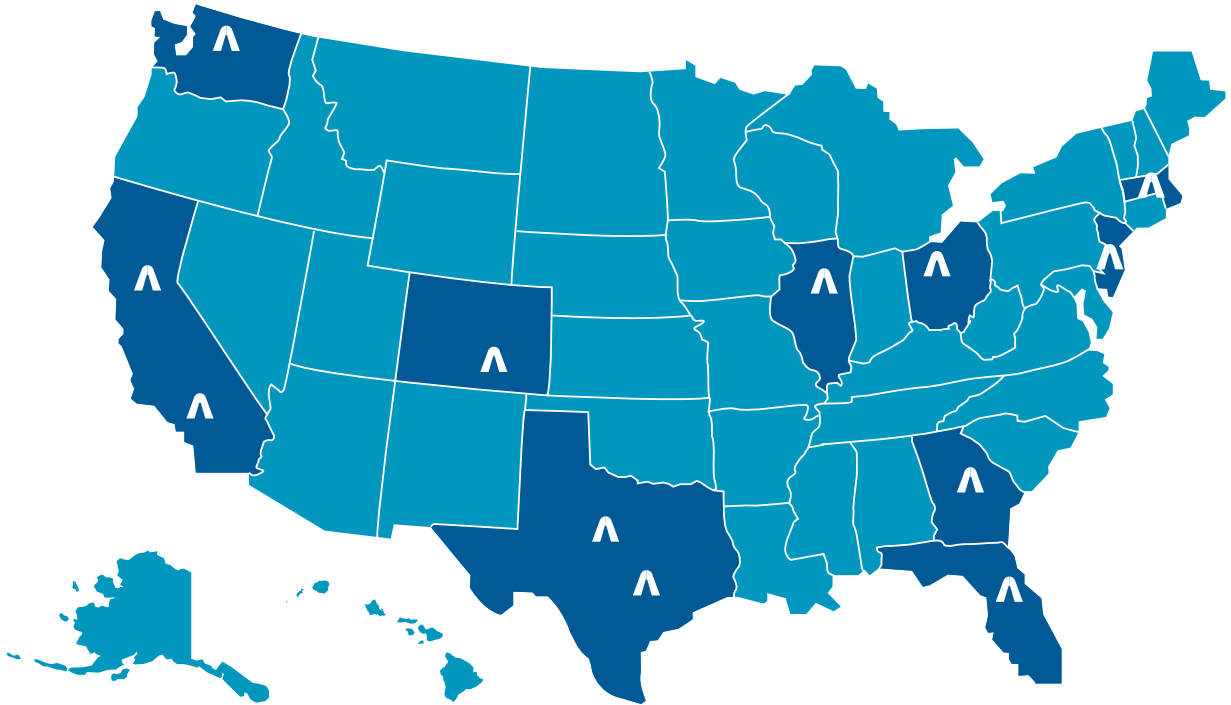


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TOP MOUNT REACH-IN REFRIGERATORS AND FREEZERS



Top Mount Reach-In Refrigerators

Top Mount 1/2 Door Reach-In Refrigerators

Top Mount Reach-In Freezers

Top Mount 1/2 Door Reach-In Freezers



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Top Mount Reach-In Refrigerators

MODELS:

MBF8004GR / MBF8005GR / MBF8006GR

Standard Features

- Top mount compressor with environmentally friendly R290 refrigerant
- Stainless steel exterior & interior
- Dixell digital controller
- Maintains temperatures between -33°F – 40°F
- LED interior light(s)
- Recessed door handle(s)
- Door lock(s) standard
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed casters
- Three(3) pre-installed shelves per section
- Down duct refrigeration to ensure even distribution of air



MBF8004GR



MBF8005GR



MBF8006GR

Optional Accessories

- Extra shelves – includes 4 shelf clips per shelf
MBF8004GR shelf part #: W0402389
MBF8005GR shelf part #: W0402385
MBF8006GR shelf part #: W0402385 left/right shelf,
part #: W0402386 middle shelf

For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)



For confirmation and updates on the latest energy star models, please visit energystar.gov



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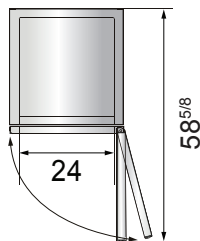
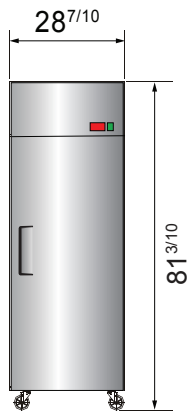
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SPECIFICATIONS

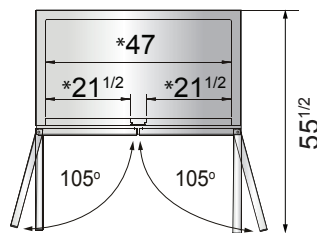
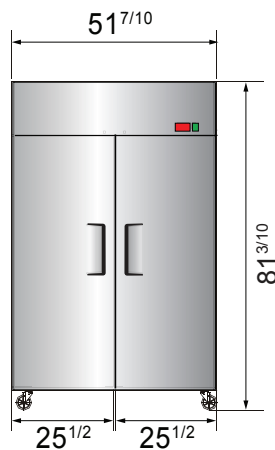
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MBF8004GR	1	21.4	3	4	2.1	115/60/1	1/7	R290	28 ^{7/10} ×31 ^{7/10} ×81 ^{3/10}	220	254
MBF8005GR	2	43.2	6	4	3.2	115/60/1	1/5	R290	51 ^{7/10} ×31 ^{7/10} ×81 ^{3/10}	340	390
MBF8006GR	3	64.9	9	4	4.2	115/60/1	1/4	R290	77 ^{4/5} ×31 ^{7/10} ×81 ^{3/10}	472	551

PLAN VIEW

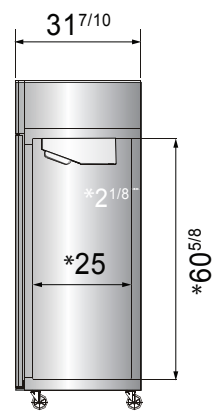
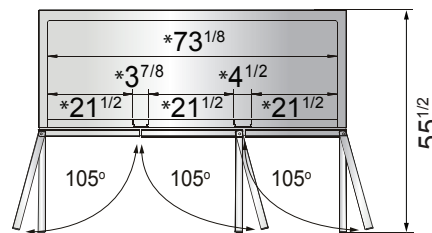
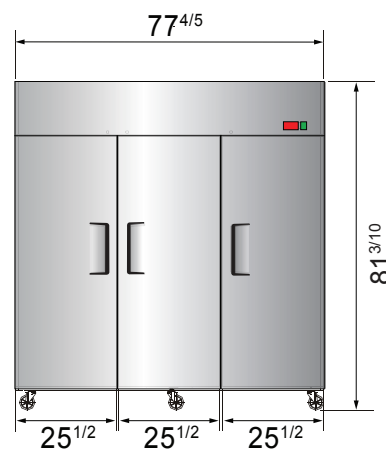
MBF8004GR



MBF8005GR



MBF8006GR



*Interior Dimensions

SELF-CLOSING AND STAY OPEN DOOR FEATURE

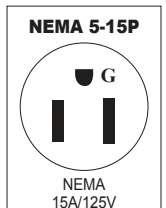
Casters

Epoxy shelves

Door lock

Down duct

Temperature control





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Top Mount 1/2 Door Reach-In Refrigerators

MODELS:

MBF8010GR / MBF8010GRL

Standard Features

- Top mount compressor with environmentally friendly R290 refrigerant
- Stainless steel exterior & interior
- Dixell digital controller
- Maintains temperatures between -33°F – 40°F
- LED interior light(s)
- Recessed door handle(s)
- Door lock(s) standard
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed casters
- Three(3) pre-installed shelves per section
- Down duct refrigeration to ensure even distribution of air

Optional Accessories

- Extra shelves – includes 4 shelf clips per shelf, shelf part #: W0402389



MBF8010GR



MBF8010GRL

*L indicates left hand model

For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)



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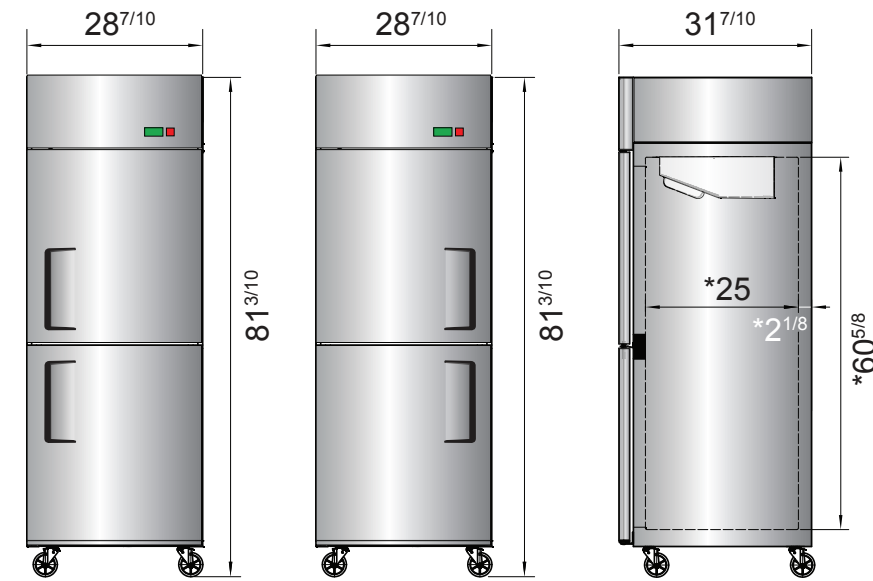
SPECIFICATIONS

Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MBF8010GR	2	21.4	3	4	2.1	115/60/1	1/7	R290	28 ^{7/10} ×31 ^{7/10} ×81 ^{3/10}	254	271
MBF8010GRL											

PLAN VIEW

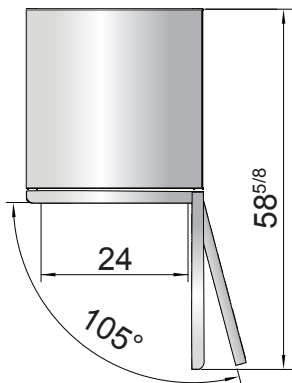
MBF8010GR

MBF8010GRL



*Interior Dimensions

SELF-CLOSING
AND STAY OPEN
DOOR FEATURE



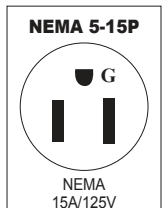
Casters

Epoxy shelves

Door lock

Down duct

Temperature control





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Top Mount Reach-In Freezers

MODELS:

MBF8001GR / MBF8002GR / MBF8003GR

Standard Features

- Top mount compressor with environmentally friendly R290 refrigerant
- Stainless steel exterior & interior
- Dixell digital controller
- Maintains temperatures between -8°F – 0°F
- LED interior light(s)
- Recessed door handle(s)
- Door lock(s) standard
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed casters
- Three(3) pre-installed shelves per section
- Down duct refrigeration to ensure even distribution of air



MBF8001GR



MBF8002GR



MBF8003GR

Optional Accessories

- Extra shelves – includes 4 shelf clips per shelf
MBF8001GR shelf part #: W0402389
MBF8002GR shelf part #: W0402385
MBF8003GR shelf part #: W0402385 left/right shelf,
part #: W0402386 middle shelf



MBF8001GR

MBF8002GR

For the best results of food preservation we recommend setting your freezer between -8 °F to 0 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)



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SPECIFICATIONS

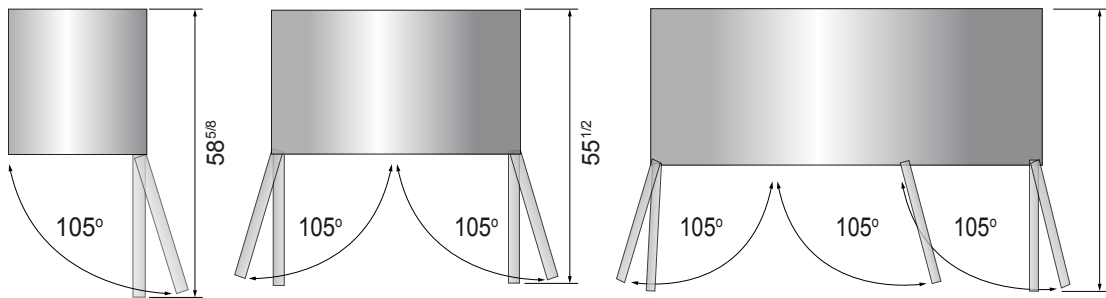
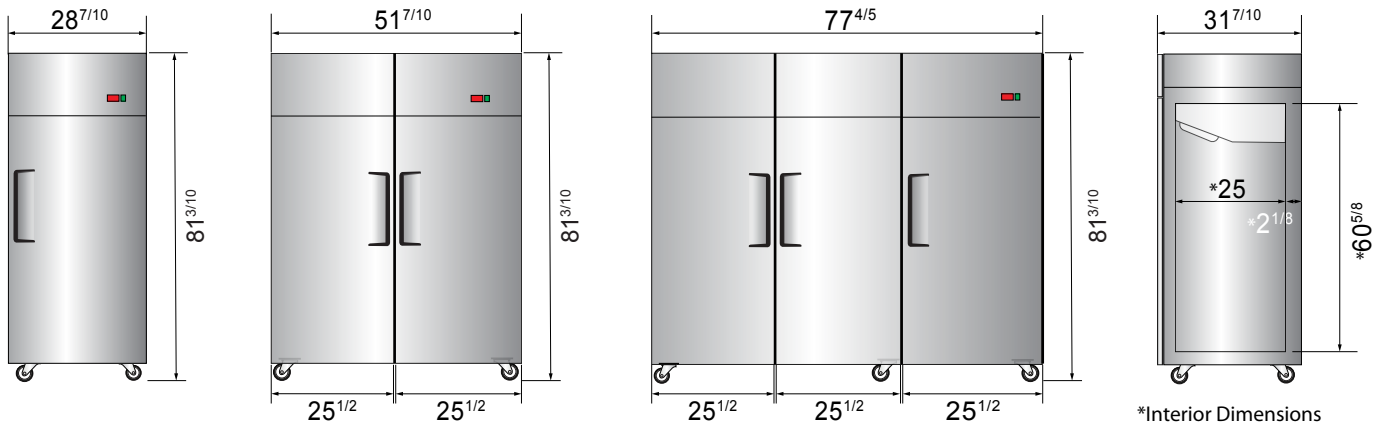
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MBF8001GR	1	21.4	3	4	6.3	115/60/1	1/2	R290	28 ^{7/10} ×31 ^{7/10} ×81 ^{3/10}	236	269
MBF8002GR	2	43.2	6	4	8.6	115/60/1	3/4	R290	51 ^{7/10} ×31 ^{7/10} ×81 ^{3/10}	353	403
MBF8003GR	3	64.9	9	4	6.2	208-230/115/60/1	1	R290	77 ^{4/5} ×31 ^{7/10} ×81 ^{3/10}	489	569

PLAN VIEW

MBF8001GR

MBF8002GR

MBF8003GR



SELF-CLOSING AND STAY OPEN DOOR FEATURE

Casters

Epoxy shelves

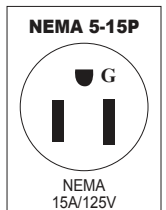
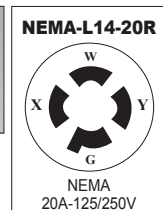
Door lock

Down duct

Temperature control

MBF8003GR

MBF8001GR
MBF8002GR





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Top Mount 1/2 Door Reach-In Freezers

MODELS:

MBF8007GR / MBF8007GRL

Standard Features

- Top mount compressor with environmentally friendly R290 refrigerant
- Stainless steel exterior & interior
- Dixell digital controller
- Maintains temperatures between -8°F – 0°F
- LED interior light(s)
- Recessed door handle(s)
- Door lock(s) standard
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed casters
- Three(3) pre-installed shelves per section
- Down duct refrigeration to ensure even distribution of air

Optional Accessories

- Extra shelves – includes 4 shelf clips per shelf, shelf part #: W0402389



MBF8007GR



MBF8007GRL

*L indicates left hand model

For the best results of food preservation we recommend setting your freezer between -8 °F to 0 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)



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SPECIFICATIONS

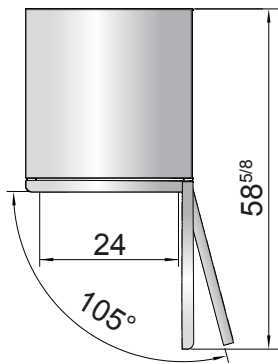
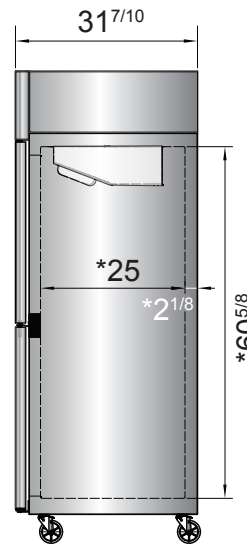
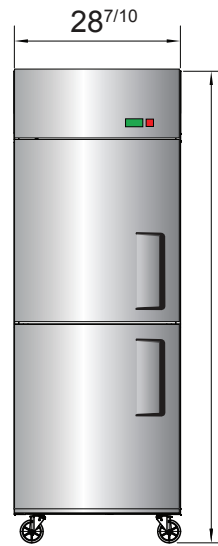
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MBF8007GR	2	21.4	3	4	6.3	115/60/1	1/2	R290	28 ^{7/10} ×31 ^{7/10} ×81 ^{3/10}	254	287
MBF8007GRL											

PLAN VIEW

MBF8007GR



MBF8007GRL



*Interior Dimensions

SELF-CLOSING
AND STAY OPEN
DOOR FEATURE

Casters

Epoxy shelves

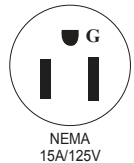
Door lock

Down duct

Temperature control



NEMA 5-15P



BOTTOM MOUNT REACH-IN REFRIGERATORS AND FREEZERS



Bottom Mount Reach-In Refrigerators
Bottom Mount Reach-In Freezers



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Bottom Mount Reach-In Refrigerators

MODELS:

MBF8505GR / MBF8507GR / MBF8508GR

Standard Features

- Bottom mount compressor units with environmentally friendly R290 refrigerant
- Stainless steel exterior & interior
- Dixell digital controller
- Maintains temperatures between 33°F – 40°F
- LED interior light(s)
- Recessed door handle(s)
- Door lock(s) standard
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed casters
- Three(3) pre-installed shelves per section
- Down duct refrigeration to ensure even distribution of air



MBF8505GR



MBF8507GR



MBF8508GR

Optional Accessories

- Extra shelves – includes 4 shelf clips per shelf
MBF8505GR shelf part #: W0402393
MBF8507GR shelf part #: W0402387
MBF8508GR shelf part #: W0402387 left/right shelf,
part #: W0402388 middle shelf

For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)



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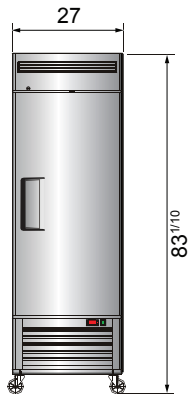
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SPECIFICATIONS

Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MBF8505GR	1	19.1	3	4	2.1	115/60/1	1/7	R290	27×31 ^{7/10} ×83 ^{1/10}	249	282
MBF8507GR	2	43.8	6	4	3.2	115/60/1	1/5	R290	54 ^{2/5} ×31 ^{7/10} ×83 ^{1/10}	397	452
MBF8508GR	3	68	9	4	4.2	115/60/1	1/4	R290	81 ^{9/10} ×31 ^{7/10} ×83 ^{1/10}	538	615

PLAN VIEW

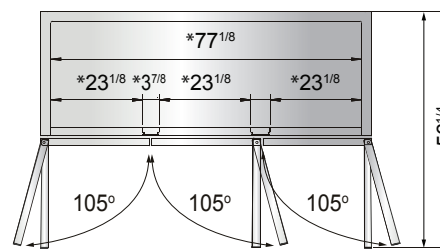
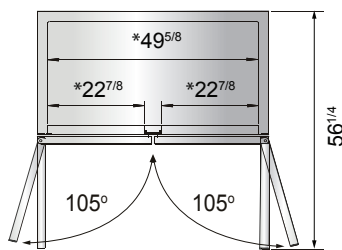
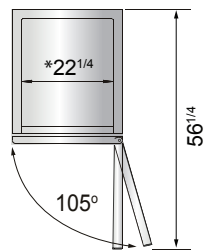
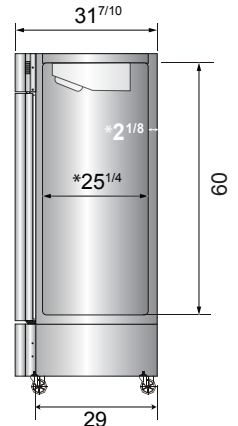
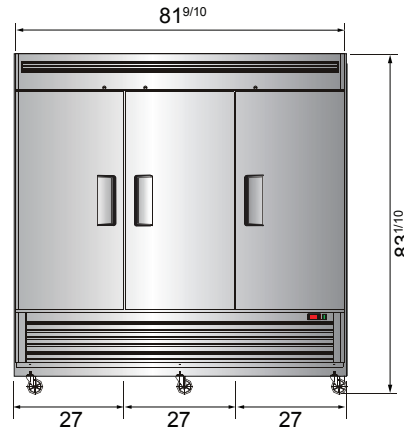
MBF8505GR



MBF8507GR



MBF8508GR



*Interior Dimensions

SELF-CLOSING AND STAY OPEN DOOR FEATURE

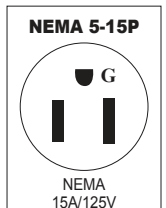
Casters

Epoxy shelves

Door lock

Down duct

Temperature control





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Bottom Mount Reach-In Freezers

MODELS:

MBF8501GR / MBF8503GR / MBF8504GR

Standard Features

- Bottom mount compressor units with environmentally friendly R290 refrigerant
- Stainless steel exterior & interior
- Dixell digital controller
- Maintains temperatures between -8°F – 0°F
- LED interior light(s)
- Recessed door handle(s)
- Door lock(s) standard
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed casters
- Three(3) pre-installed shelves per section
- Down duct refrigeration to ensure even distribution of air



MBF8501GR



MBF8503GR



MBF8504GR

Optional Accessories

- Extra shelves – includes 4 shelf clips per shelf
MBF8501GR shelf part #: W0402393
MBF8503GR shelf part #: W0402387
MBF8504GR shelf part #: W0402387 left/right shelf,
part #: W0402388 middle shelf



MBF8503GR

For the best results of food preservation we recommend setting your freezer between -8 °F to 0 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)



For confirmation and updates on the latest energy star models, please visit energystar.gov



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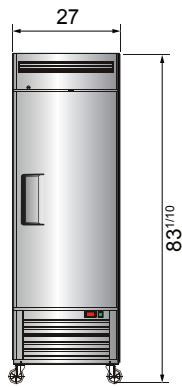
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SPECIFICATIONS

Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MBF8501GR	1	19.1	3	4	6.3	115/60/1	1/2	R290	27×31 ^{7/10} ×83 ^{1/10}	265	298
MBF8503GR	2	44.8	6	4	8.6	115/60/1	3/4	R290	54 ^{2/5} ×31 ^{7/10} ×83 ^{1/10}	410	465
MBF8504GR	3	68	9	4	6.2	208-230/115/60/1	1	R290	81 ^{9/10} ×31 ^{7/10} ×83 ^{1/10}	551	628

PLAN VIEW

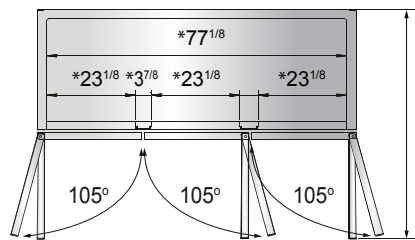
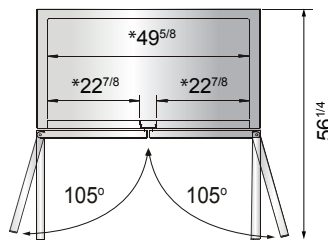
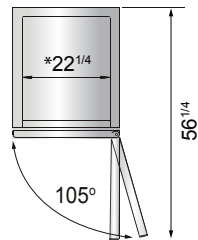
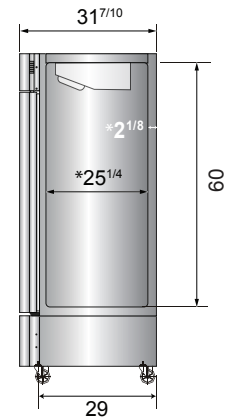
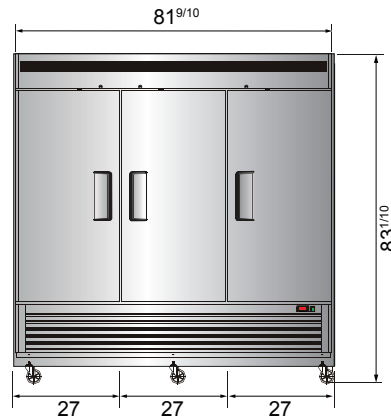
MBF8501GR



MBF8503GR



MBF8504GR



*Interior Dimensions

SELF-CLOSING AND STAY OPEN DOOR FEATURE

Casters

Epoxy shelves

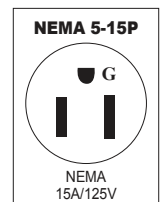
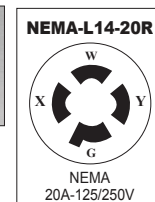
Door lock

Down duct

Temperature control

MBF8504GR

MBF8501GR
MBF8503GR



GLASS DOOR REACH-IN REFRIGERATORS AND FREEZERS



Glass Door Reach-In Refrigerators

Glass Door Reach-In Freezers



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MODELS:

MCF8705GR / MCF8707GR / MCF8709GR

Glass Door Reach-In Refrigerators

Standard Features

- Stainless steel exterior & interior
- LED interior lights
- Heavy duty Embraco compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F – 38°F
- Self-closing door(s) with automatic stay open feature
- Recessed door handle(s)
- Magnetic door gasket
- Double pane glass door
- Pre-installed casters
- NEMA-5-15P plug standard
- Four(4) pre-installed shelves per section
- Door locks standard on MCF8705GR and MCF8707GR (not available on sliding glass door model MCF8709GR)



MCF8705GR



MCF8707GR



MCF8709GR

Optional Accessories

- Extra shelves – includes 4 shelf clips per shelf



MCF8705GR

MCF8707GR

For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)



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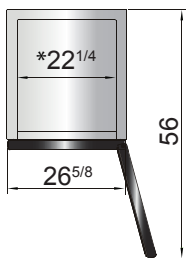
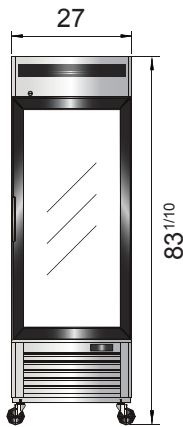
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SPECIFICATIONS

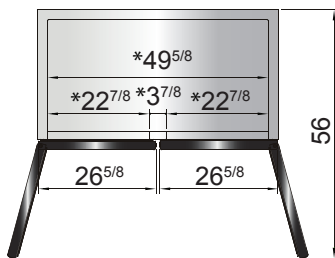
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCF8705GR	1	19.1	4	4	2.1	115/60/1	1/7	R290	27×31 ^{7/10} ×83 ^{1/10}	293	326
MCF8707GR	2	44.8	8	4	3.2	115/60/1	1/5	R290	54 ^{2/5} ×31 ^{7/10} ×83 ^{1/10}	485	540
MCF8709GR	2	44.9	8	2	4.2	115/60/1	1/4	R290	54 ^{2/5} ×29 ^{7/10} ×81 ^{1/5}	456	511

PLAN VIEW

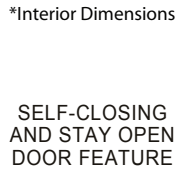
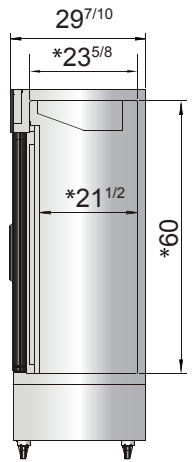
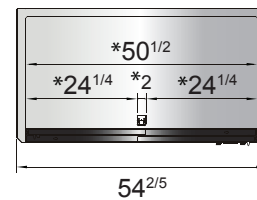
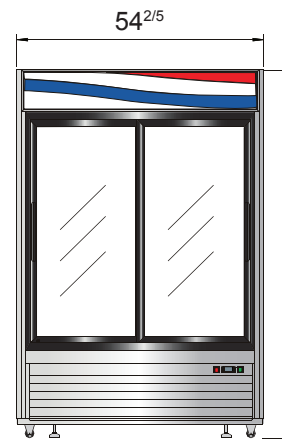
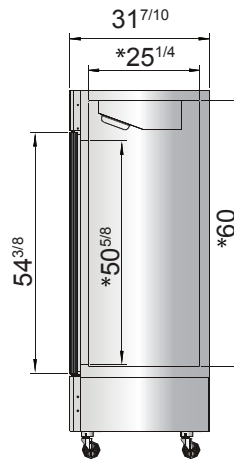
MCF8705GR



MCF8707GR



MCF8709GR



*Interior Dimensions

SELF-CLOSING AND STAY OPEN DOOR FEATURE

*Interior Dimensions

SELF-CLOSING AND STAY OPEN DOOR FEATURE

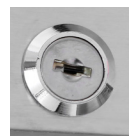
Casters



Temperature control



Door lock



LED lights



Epoxy shelves



NEMA 5-15P



NEMA 15A/125V



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Glass Door Reach-In Freezers

Standard Features

- Stainless steel exterior & interior
- LED interior lights
- Heavy duty Embraco compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between -8°F – 0°F
- Self-closing door(s) with automatic stay open feature
- Recessed door handle
- Magnetic door gasket
- Double pane glass door
- Pre-installed casters
- NEMA-5-15P plug standard
- Four(4) pre-installed shelves per section

Optional Accessories

- Extra shelves – includes 4 shelf clips per shelf

MODELS:

MCF8701GR / MCF8703GR



MCF8701GR



MCF8703GR



MCF8703GR

For the best results of food preservation we recommend setting your freezer between -8 °F to 0 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)



For confirmation and updates on the latest energy star models, please visit energystar.gov



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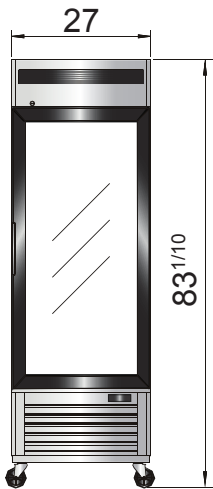
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SPECIFICATIONS

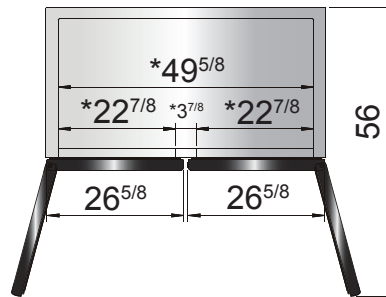
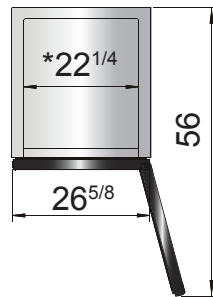
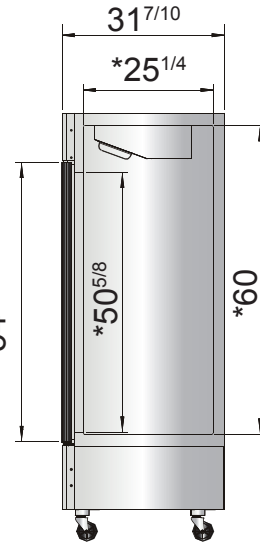
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCF8701GR	1	19.1	4	4	6.3	115/60/1	1/2	R290	27×31 ^{7/10} ×83 ^{1/10}	309	342
MCF8703GR	2	44.8	8	4	8.6	115/60/1	3/4	R290	54 ^{2/5} ×31 ^{7/10} ×83 ^{1/10}	498	553

PLAN VIEW

MCF8701GR



MCF8703GR



*Interior Dimensions

SELF-CLOSING AND STAY OPEN DOOR FEATURE

Casters



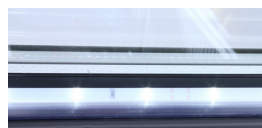
Temperature control



Door lock



LED lights



Epoxy shelves



NEMA 5-15P



GLASS DOOR MERCHANDISERS



Countertop Glassdoor Merchandisers

Countertop Refrigerated Display Cases - Curved/Square

Black Exterior Glass Door Refrigerator Merchandisers



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Countertop Glassdoor Merchandisers

MODELS:

CTD-3 / CTD-3S / CTD-5

Standard Features

- Black exterior cabinet with black door frame and white interior
- Environmentally friendly R600a refrigerant
- CTD-3/CTD-5 are forced air cooling and CTD-3S is cold wall cooling
- Foamed-in-place high density polyurethane insulation
- Double pane glass door with recessed door handle
- Door lock standard
- Mechanical controller
- Pre-installed removable PVC coated wire shelves standard
- Certified for packaged foods and bottled beverages
- Maintains temperatures between 33°F- 41°F
- Magnetic door gasket standard for positive door seal
- LED interior lighting
- Leveling legs
- 5' cord with NEMA 5-15 plug standard



CTD-3



CTD-3S



CTD-5

For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



1 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





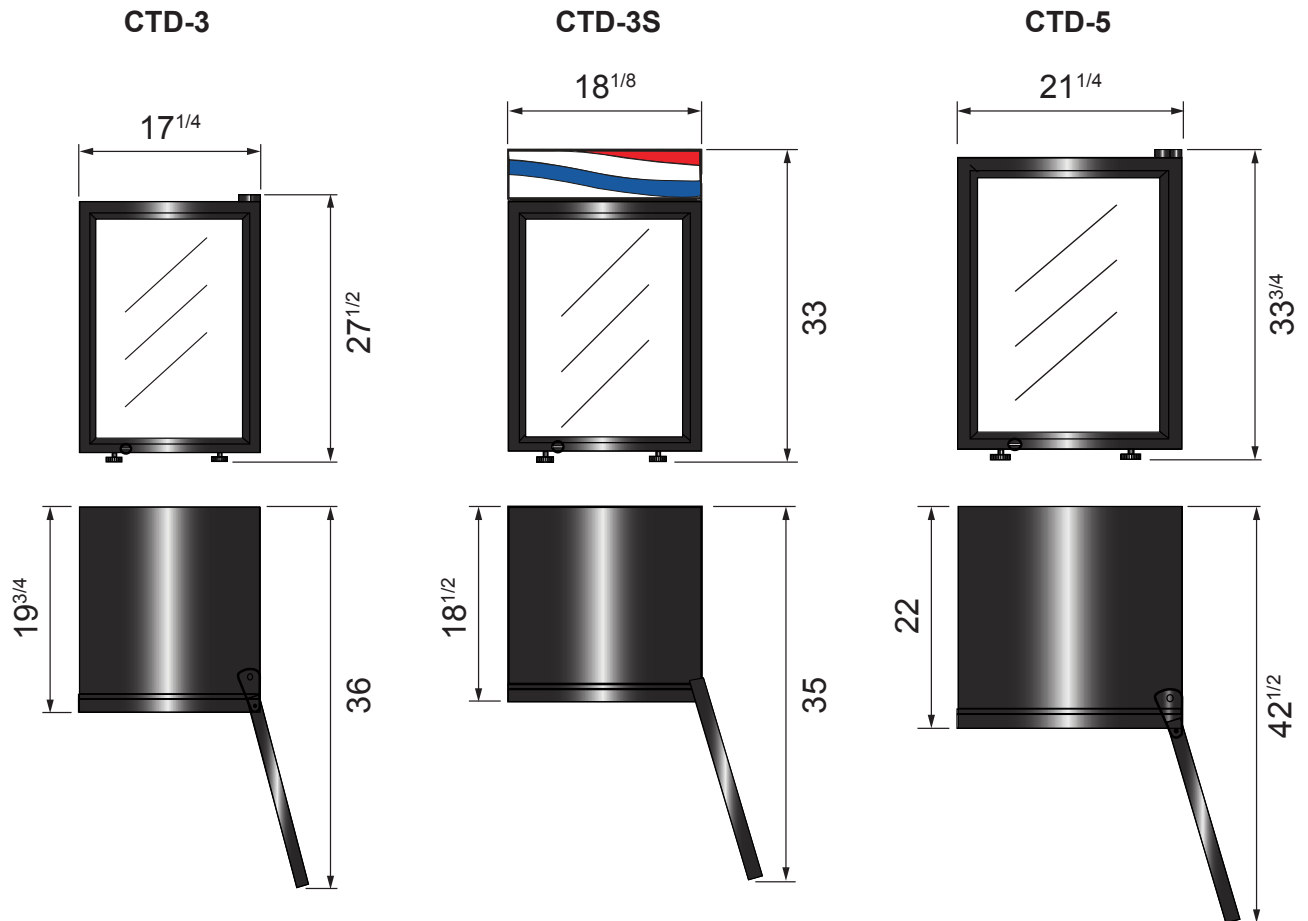
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SPECIFICATIONS

Models	Door	Capacity (Cu.Ft.)	Shelves	Amps(A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
CTD-3	1	2.4	3	1.5	115/60/1	1/10	R600a	17 ^{1/4} ×19 ^{3/4} ×27 ^{1/2}	53	57
CTD-3S	1	2.4	3	1.5	115/60/1	1/8	R600a	18 ^{1/8} ×18 ^{1/2} ×33	64	70
CTD-5	1	4.6	4	1.7	115/60/1	1/8	R600a	21 ^{1/4} ×22×33 ^{3/4}	88	95

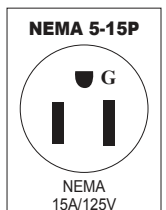
PLAN VIEW



Door lock

LED lights

Epoxy shelves





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Countertop Refrigerated Display Cases

- Curved / Square

MODELS:

CRDC-35 / CRDC-46 / CRDS-42 / CRDS-56

Standard Features

- Stainless steel exterior & interior with black frames
- Rear mount compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Two(2) stainless steel shelves standard
- Defog feature to ensure the glass stays clear
- Maintains temperatures between 33°F – 41°F
- Magnetic door gasket(s) standard for positive door seal
- Two(2) rear sliding doors
- LED interior lighting
- Leveling legs
- NEMA 5-15 plug



CRDC-35



CRDC-46



CRDS-56



CRDS-42

For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38°F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



1 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





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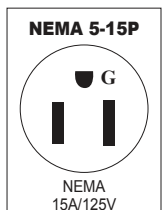
SPECIFICATIONS

Models	Door	Capacity (Cu.Ft.)	Shelves	Amps(A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
CRDC-35	2	3.5	2	2	115/60/1	1/5	R290	27 ^{3/5} ×22 ^{1/10} ×26 ^{2/5}	139	172
CRDC-46	2	4.6	2	2	115/60/1	1/5	R290	35 ^{2/5} ×22 ^{1/10} ×26 ^{2/5}	154	200
CRDS-42	2	4.2	2	2	115/60/1	1/5	R290	27 ^{3/5} ×22 ^{1/10} ×26 ^{2/5}	143	192
CRDS-56	2	5.6	2	2	115/60/1	1/5	R290	35 ^{2/5} ×22 ^{1/10} ×26 ^{2/5}	165	214

PLAN VIEW



LED lights





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Black Exterior Glass Door Refrigerator Merchandiser

MODELS:

MCF8725GR

Standard Features

- Black steel exterior with stainless steel interior
- Lighted header panel
- LED interior lighting standard
- Dixell electronic controller
- Four(4) shelves standard per section
- Double pane glass door
- Self-closing door(s) with automatic stay open feature
- Recessed door handle
- Door lock(s) standard
- Magnetic door gasket
- Self-contained bottom mount refrigeration system with environmentally friendly R290 refrigerant
- Pre-installed casters
- Pre-installed shelves
- NEMA-5-15P plug standard



Optional Accessories

- Extra shelves – includes 4 shelf clips per shelf

For the best results of food preservation we recommend setting your refrigerator between 33 °F - 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





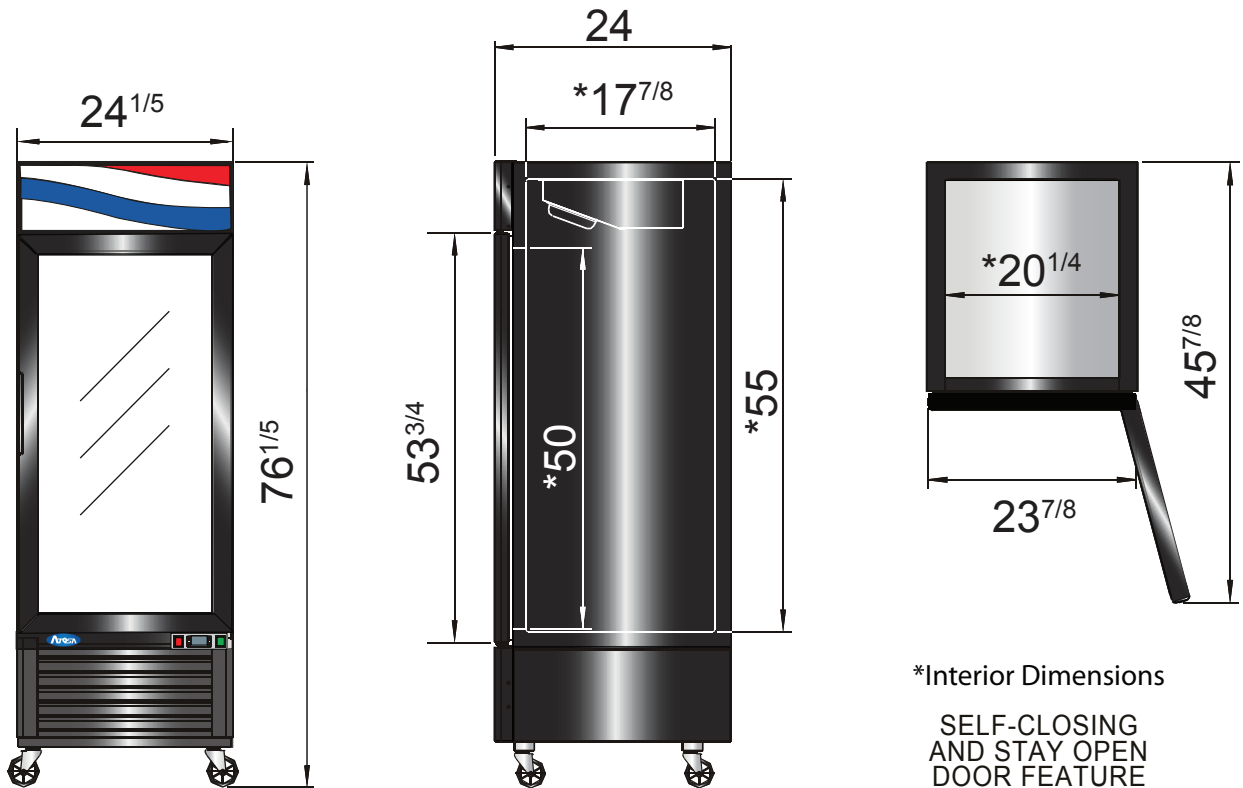
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SPECIFICATIONS

Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCF8725GR	1	11.1	4	2	2.1	115/60/1	1/7	R290	24 ^{1/5} ×24×76 ^{1/5}	227	251

PLAN VIEW



Casters



Temperature control



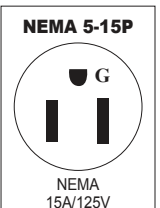
Door lock



LED lights



Epoxy shelves





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Black Exterior Glass Door Refrigerator Merchandisers

Standard Features

- Black steel exterior with stainless steel interior
- Lighted header panel
- LED interior lighting standard
- Dixell electronic controller
- Four(4) shelves standard per section
- Double pane glass door(s)
- Self-closing door(s) with automatic stay open feature
- Recessed door handle
- Door lock(s) standard
- Magnetic door gasket
- Self-contained bottom mount refrigeration system with environmentally friendly R290 refrigerant
- Pre-installed casters
- Pre-installed shelves
- NEMA-5-15P plug standard

Optional Accessories

- Extra shelves – includes 4 shelf clips per shelf



MCF8722GR
MCF8723GR

For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)

MODELS:

MCF8722GR / MCF8723GR / MCF8724GR



MCF8722GR



MCF8723GR



MCF8724GR



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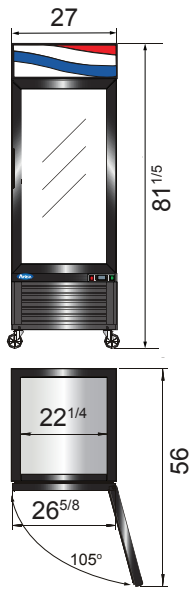
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SPECIFICATIONS

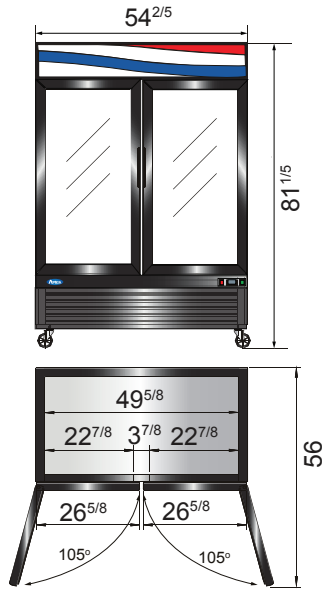
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCF8722GR	1	19.4	4	2	2.1	115/60/1	1/7	R290	27×31 ^{1/2} ×81 ^{1/5}	293	326
MCF8723GR	2	43.8	8	2	3.2	115/60/1	1/5	R290	54 ^{2/5} ×31 ^{1/2} ×81 ^{1/5}	485	540
MCF8724GR	3	69.5	12	2	4.2	115/60/1	1/4	R290	81 ^{9/10} ×31 ^{1/2} ×81 ^{1/5}	653	761

PLAN VIEW

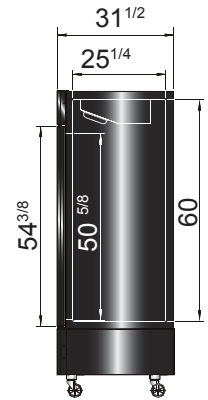
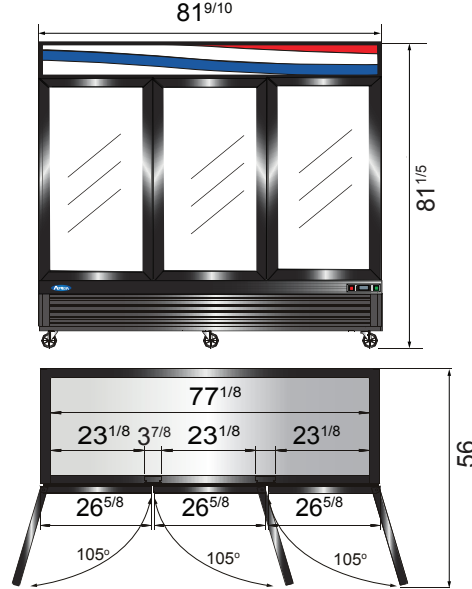
MCF8722GR



MCF8723GR



MCF8724GR



*Interior Dimensions

SELF-CLOSING AND STAY OPEN DOOR FEATURE

Casters



Temperature control



Door lock



LED lights



Epoxy shelves



NEMA 5-15P



BAR EQUIPMENT



Back Bar Coolers

Back Bar Coolers with Glass Doors

Horizontal Bottle Coolers

Direct Draw Keg Coolers



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Back Bar Coolers

MODELS:

MBB48GR / MBB59GR / MBB69GR / MBB90GR

Standard Features

- Stainless steel exterior & interior
- Dixell digital controller
- Maintains temperatures between 33°F– 40°F
- Heavy duty Embraco compressor with environmentally friendly R290 refrigerant
- Slide out compressor assembly for easy maintenance
- Recessed door handle(s)
- Interior light(s)
- Magnetic door gasket(s) standard for positive door seal
- Door lock(s) standard
- Pre-installed epoxy coated shelves
- Pre-installed casters



MBB48GR



MBB59GR



MBB90GR



MBB69GR

For the best results of food preservation we recommend setting your refrigerator between 33 °F - 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





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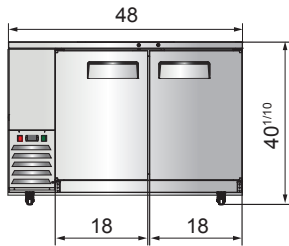
California, Colorado, Florida, Georgia, Illinois, Massachusetts, New Jersey, Ohio, Texas, Washington

SPECIFICATIONS

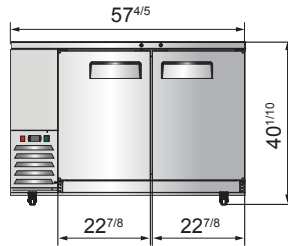
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MBB48GR	2	12.9	4	2	2.3	115/60/1	1/7	R290	48×28 ^{1/10} ×40 ^{1/10}	192	240
MBB59GR	2	17.3	4	2	2.3	115/60/1	1/7	R290	57 ^{4/5} ×28 ^{1/10} ×40 ^{1/10}	214	262
MBB69GR	2	21.5	4	2	2.3	115/60/1	1/7	R290	68×28 ^{1/10} ×40 ^{1/10}	238	295
MBB90GR	3	30.1	6	2	2.8	115/60/1	1/5	R290	89 ^{3/10} ×28 ^{1/10} ×40 ^{1/10}	295	370

PLAN VIEW

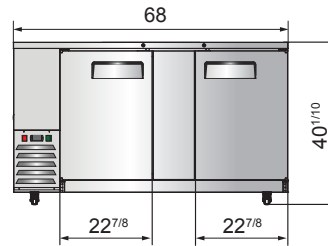
MBB48GR



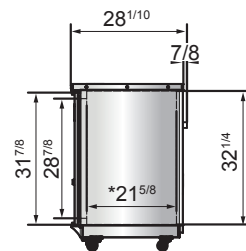
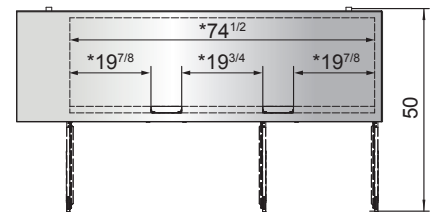
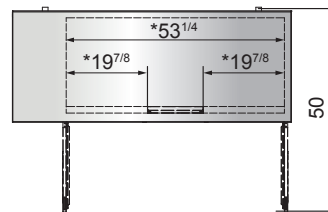
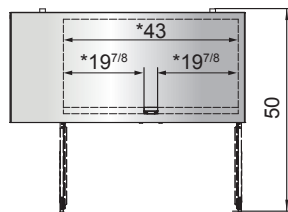
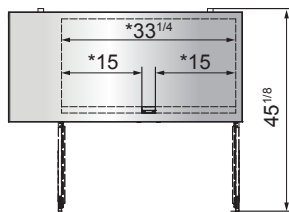
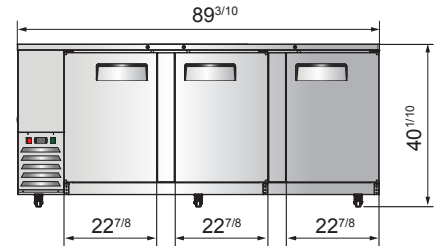
MBB59GR



MBB69GR

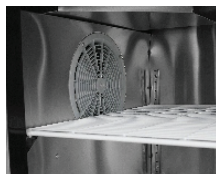


MBB90GR



*Interior Dimensions

Epoxy shelves



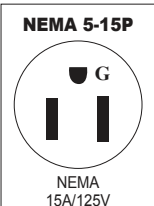
Door lock



Temperature control



Recessed handles





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Back Bar Coolers With Glass Doors

MODELS:

MBB48G-GR / MBB59G-GR
MBB69G-GR / MBB90G-GR

Standard Features

- Stainless steel exterior & interior
- Dixell digital controller
- Maintains temperatures between 33°F – 40°F
- Heavy duty Embraco compressor with environmentally friendly R290 refrigerant
- Slide out compressor assembly for easy maintenance
- LED Interior light(s)
- Magnetic door gasket(s) standard for positive door seal
- Door lock(s) standard
- Pre-installed epoxy coated shelves
- Pre-installed casters



MBB48G-GR



MBB59G-GR



MBB90G-GR



MBB69G-GR

For the best results of food preservation we recommend setting your refrigerator between 33 °F - 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





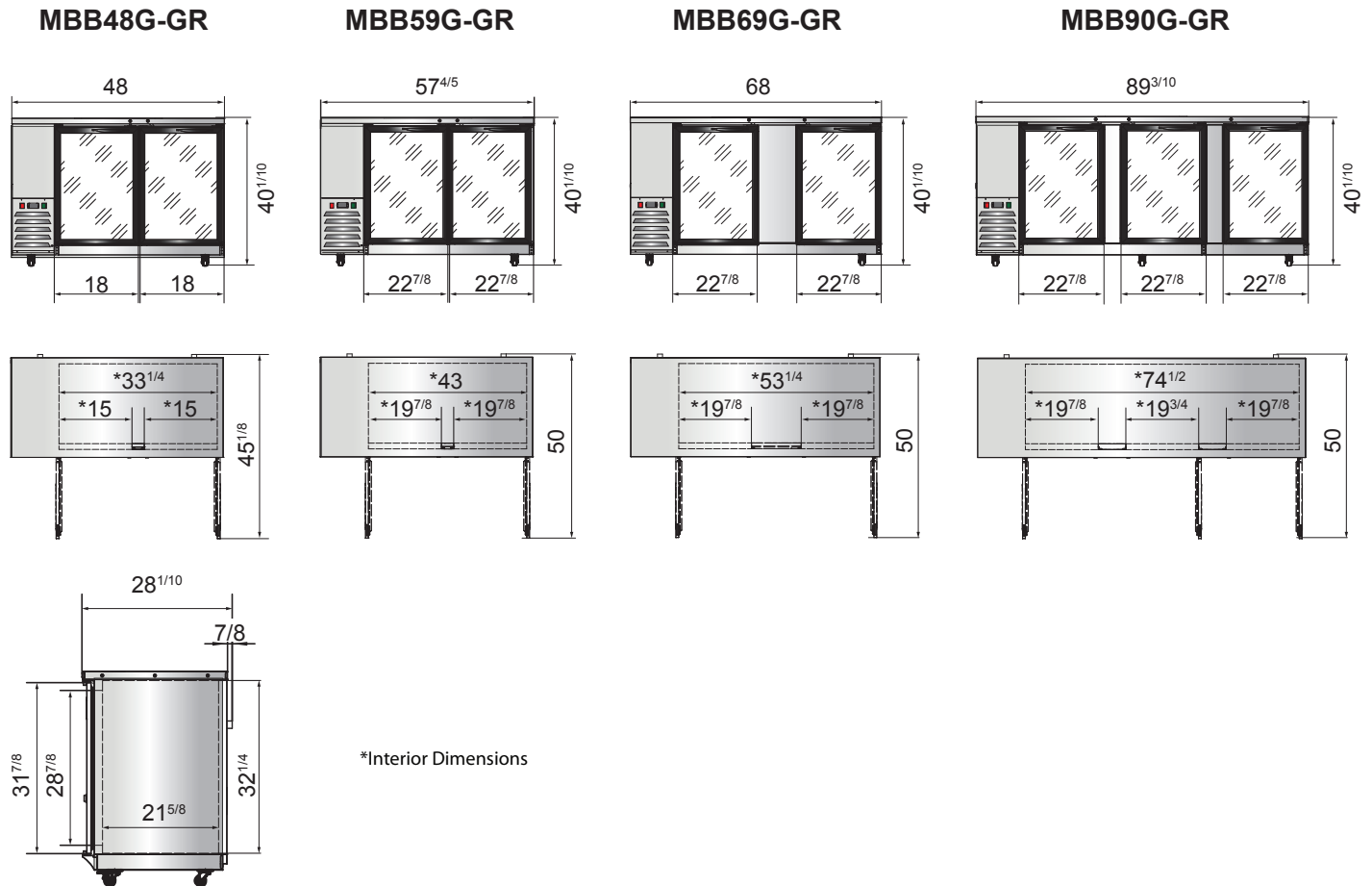
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SPECIFICATIONS

Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MBB48G-GR	2	12.9	4	2	2.3	115/60/1	1/7	R290	48×28 ^{1/10} ×40 ^{1/10}	214	262
MBB59G-GR	2	17.3	4	2	2.3	115/60/1	1/7	R290	57 ^{4/5} ×28 ^{1/10} ×40 ^{1/10}	236	284
MBB69G-GR	2	21.5	4	2	2.3	115/60/1	1/7	R290	68×28 ^{1/10} ×40 ^{1/10}	260	317
MBB90G-GR	3	30.1	6	2	2.8	115/60/1	1/5	R290	89 ^{3/10} ×28 ^{1/10} ×40 ^{1/10}	317	392

PLAN VIEW



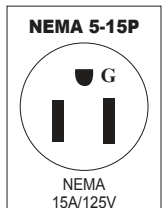
Epoxy shelves



Door lock



Temperature control





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Horizontal Bottle Coolers

Standard Features

- Stainless steel exterior & interior
- Dixell digital controller
- Maintains temperatures between 33°F – 40°F
- Heavy duty Embraco compressor with environmentally friendly R290 refrigerant
- Slide out compressor assembly for easy maintenance
- Easy glide stainless steel lid(s) with handle(s)
- Lid lock(s) standard
- Bottle opener & cap catcher standard
- Wire dividers standard
- Pre-installed casters

MODELS:

MBC50GR / MBC65GR / MBC80GR



MBC50GR



MBC65GR



MBC80GR

For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

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2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





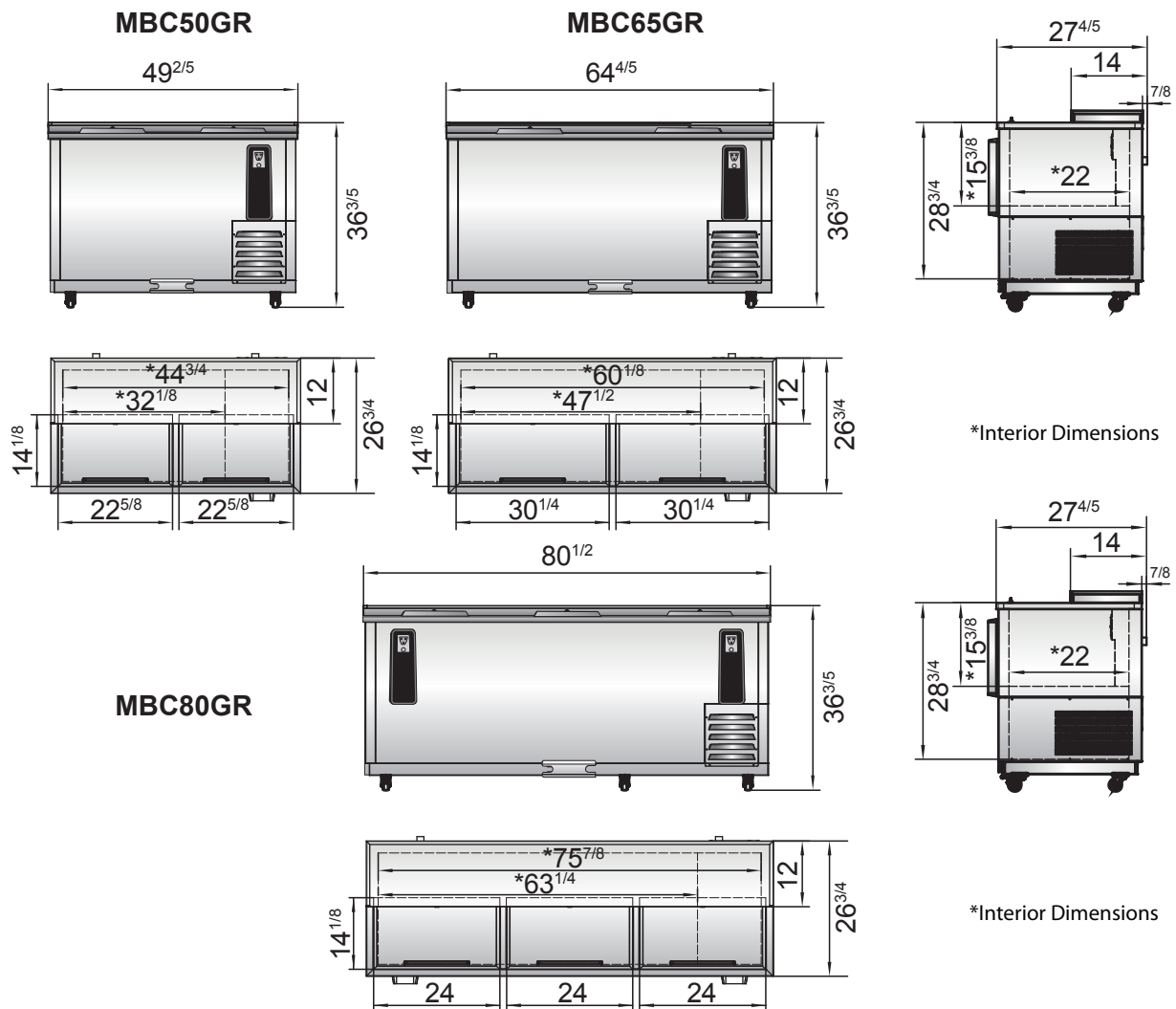
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SPECIFICATIONS

Models	Capacity (Cu.Ft.)	Wire dividers	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MBC50GR	11.7	3	2	2.3	115/60/1	1/7	R290	49 ^{2/5} ×27 ^{4/5} ×36 ^{3/5}	176	236
MBC65GR	16.4	4	2	2.3	115/60/1	1/7	R290	64 ^{4/5} ×27 ^{4/5} ×36 ^{3/5}	205	278
MBC80GR	21.2	5	2	2.8	115/60/1	1/5	R290	80 ^{1/2} ×27 ^{4/5} ×36 ^{3/5}	251	344

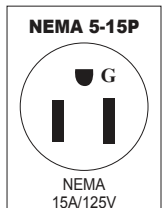
PLAN VIEW



Stainless steel lids

Bottle opener and cap catcher

Wire dividers





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Direct Draw Keg Coolers

MODELS:

MKC23GR / MKC58GR / MKC68GR / MKC90GR

Standard Features

- Stainless steel exterior & interior
- Dixell digital controller
- Maintains temperatures between 33°F – 40°F
- Heavy duty Embraco compressor with environmentally friendly R290 refrigerant
- Slide out compressor assembly for easy maintenance
- Stainless steel drip tray(s)
- Recessed door handle(s)
- Dual tap tower(s) standard
- Interior light(s)
- Magnetic door gasket(s) standard for positive door seal
- Manifold and ball taps included
- Door lock(s) standard
- Pre-installed casters



MKC23GR



MKC58GR



MKC68GR



MKC90GR

Model#	Sixth Barrel	Quarter Barrel	Slim Quarter	Half Barrel
MKC23GR				1
MKC23GR	2			
MKC23GR		1		
MKC58GR	1			2
MKC58GR	4			
MKC58GR	1	2		
MKC58GR	1		3	
MKC68GR				3
MKC68GR	6			
MKC68GR		3		
MKC68GR	1		4	
MKC90GR	1			4
MKC90GR	8			
MKC90GR	1	4		
MKC90GR			6	

For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
 5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





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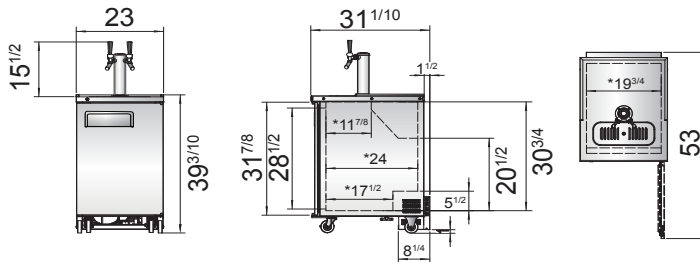
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SPECIFICATIONS

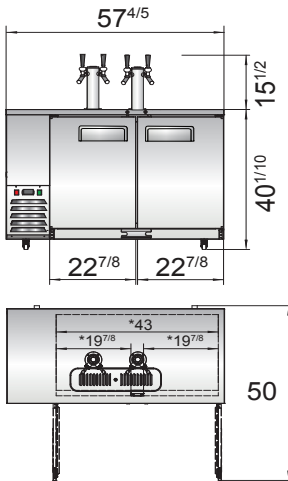
Models	Door	Capacity (Cu.Ft.)	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MKC23GR	1	7.1	2	2.3	115/60/1	1/7	R290	23×31 ^{1/10} ×39 ^{3/10}	132	188
MKC58GR	2	17.3	2	2.3	115/60/1	1/7	R290	57 ^{4/5} ×28 ^{1/10} ×40 ^{1/10}	209	243
MKC68GR	2	21.5	2	2.3	115/60/1	1/7	R290	68×28 ^{1/10} ×40 ^{1/10}	234	291
MKC90GR	3	30.1	2	2.8	115/60/1	1/5	R290	89 ^{3/10} ×28 ^{1/10} ×40 ^{1/10}	282	357

PLAN VIEW

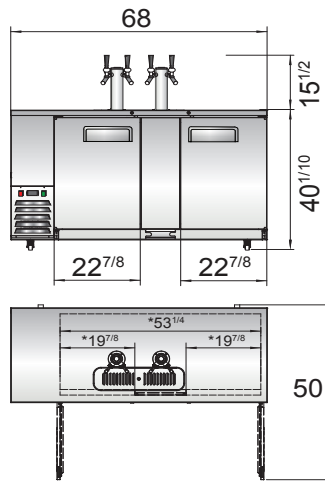
MKC23GR



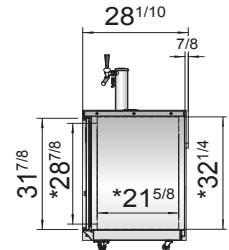
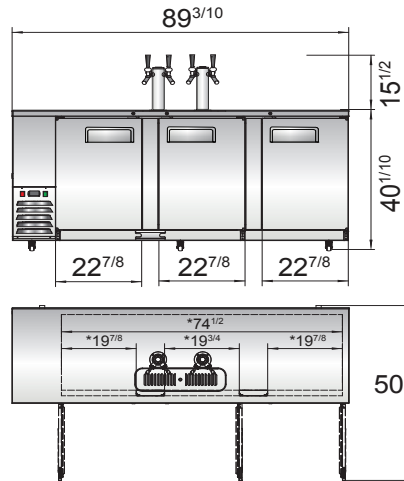
MKC58GR



MKC68GR



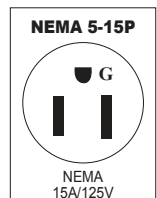
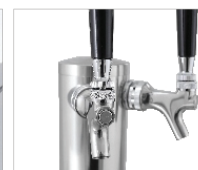
MKC90GR



Dual tap towers

Stainless steel drip tray

Manifold and ball taps



REFRIGERATED SANDWICH PREP. TABLES



Standard Top Sandwich Prep Tables
Mega Top Sandwich Prep Tables



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MODELS:

**MSF8301GR / MSF8302GR
MSF8303GR / MSF8304GR**

Standard Top Sandwich Prep Tables

Standard Features

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F - 40°F
- Pre-installed 4” deep stainless steel pans
- 10” cutting board
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One(1) pre-installed shelf per section
- Pre-installed casters

Optional Accessories

- Double overshelf for 48”, 60” and 72” models



For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



MSF8301GR



MSF8302GR



MSF8303GR



MSF8304GR



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5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





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SPECIFICATIONS

Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MSF8301GR	1	7.2	1	5	2.3	115/60/1	1/7	R290	27 ^{1/2} ×30×44 ^{3/10}	159	196
MSF8302GR	2	13.4	2	5	2.3	115/60/1	1/7	R290	48 ^{1/5} ×30×44 ^{3/10}	231	276
MSF8303GR	2	17.2	2	5	2.8	115/60/1	1/5	R290	60 ^{1/5} ×30×44 ^{3/10}	271	320
MSF8304GR	3	21.1	3	5	2.8	115/60/1	1/5	R290	72 ^{7/10} ×30×44 ^{3/10}	317	379

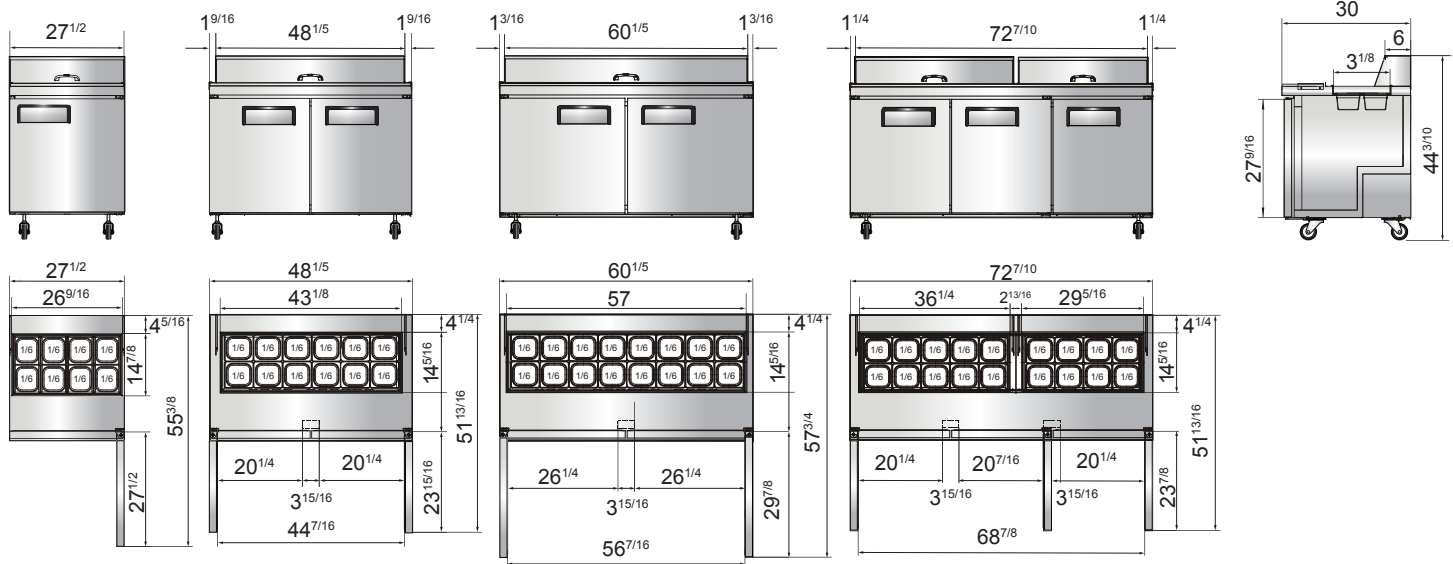
PLAN VIEW

MSF8301GR

MSF8302GR

MSF8303GR

MSF8304GR



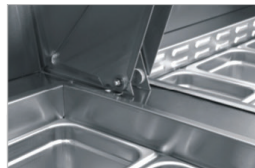
Casters

Epoxy shelves

Stainless steel pans

Rear grill

Temperature control



NEMA 5-15P



NEMA
15A/125V



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MODELS:

MSF8305GR / MSF8306GR / MSF8307GR / MSF8308GR

Mega Top Sandwich Prep Tables

Standard Features

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F - 40°F
- Pre-installed 4" deep stainless steel pans
- 10" cutting board
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One(1) pre-installed shelf per section
- Pre-installed casters

Optional Accessories

- Double overshelf for 48", 60" and 72" models



For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



MSF8305GR



MSF8306GR



MSF8307GR



MSF8308GR



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





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SPECIFICATIONS

Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MSF8305GR	1	7.2	1	5	2.3	115/60/1	1/7	R290	27 ^{1/2} ×34×46 ^{3/5}	170	212
MSF8306GR	2	13.4	2	5	2.3	115/60/1	1/7	R290	48 ^{1/5} ×34×46 ^{3/5}	243	293
MSF8307GR	2	17.2	2	5	2.8	115/60/1	1/5	R290	60 ^{1/5} ×34×46 ^{3/5}	284	340
MSF8308GR	3	21.1	3	5	2.8	115/60/1	1/5	R290	72 ^{7/10} ×34×46 ^{3/5}	331	401

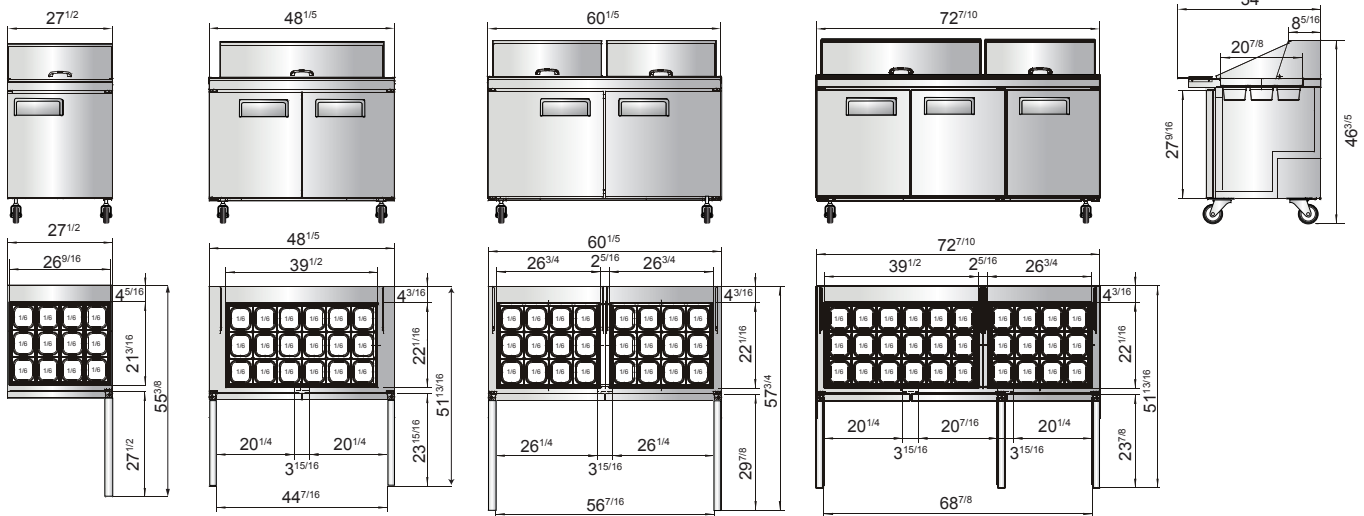
PLAN VIEW

MSF8305GR

MSF8306GR

MSF8307GR

MSF8308GR



Casters



Epoxy shelves



Stainless steel pans



Rear grill



Temperature control



NEMA 5-15P



NEMA 15A/125V

REFRIGERATED PIZZA PREP. TABLES



44" Refirgerated Pizza Prep Table

67" Refirgerated Pizza Prep Table

93" Refirgerated Pizza Prep Table



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Refrigerated Pizza Prep Tables

Standard Features

- Side mount compressor with environmentally friendly R290 refrigerant
- Stainless steel exterior & interior
- Dixell digital controller
- Maintains temperatures between 34°F – 40°F
- Stainless steel 1/3 size pans included
- 19” cutting board standard
- Self-closing door(s) with stay open feature
- Recessed door handle(s)
- Magnetic door gasket(s) standard for positive door seal
- Two(2) pre-installed shelves per section
- Pre-installed casters

MODELS:

MPF8201GR / MPF8202GR / MPF8203GR



MPF8201GR



MPF8202GR



MPF8203GR

For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





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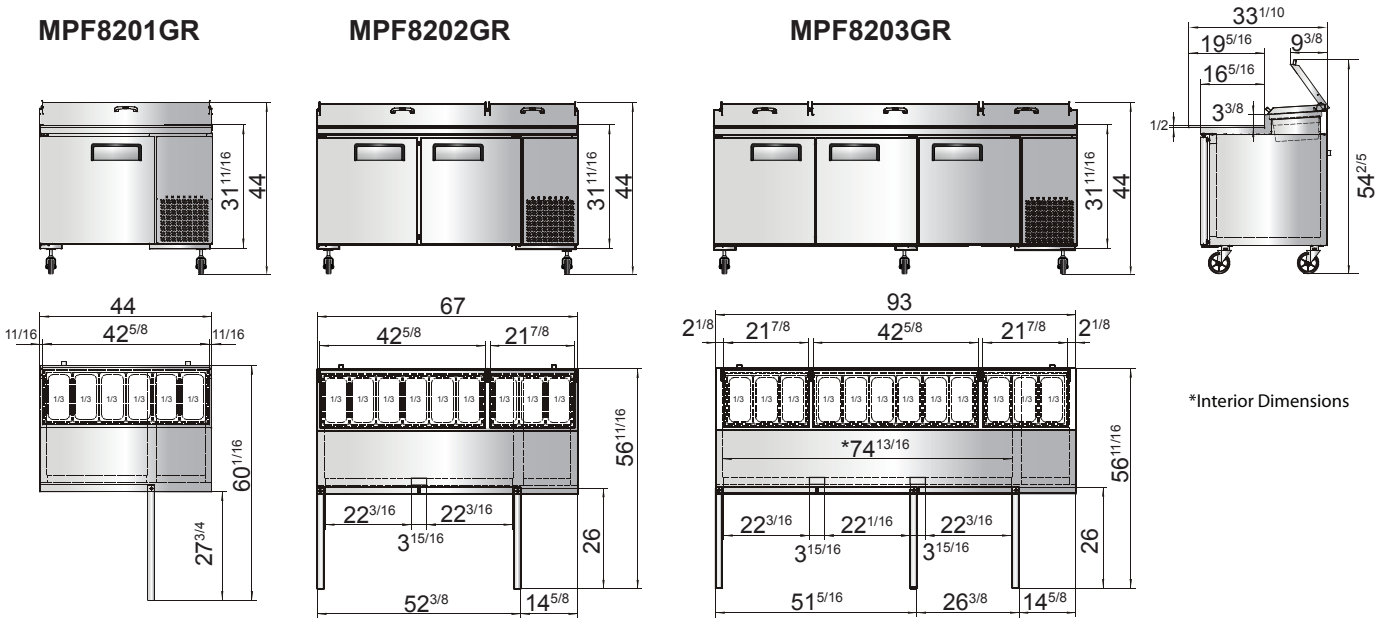
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SPECIFICATIONS

Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MPF8201GR	1	9.7	2	5	2.3	115/60/1	1/7	R290	44×33 ^{1/10} ×44	238	295
MPF8202GR	2	18.5	4	5	2.8	115/60/1	1/5	R290	67×33 ^{1/10} ×44	335	406
MPF8203GR	3	28.4	6	5	3.1	115/60/1	1/4	R290	93×33 ^{1/10} ×44	428	527

PLAN VIEW



Worktops & Undercounters

Casters



Epoxy shelves



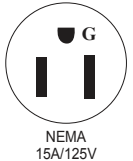
Stainless steel pans



Temperature control



NEMA 5-15P



WORKTOPS AND UNDERCOUNTERS



Worktop Refrigerators with Backsplash

Undercounter Refrigerators

Undercounter Freezers



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Worktop Refrigerators with Backsplash

Standard Features

- Stainless steel exterior & interior with reinforced stainless steel top with foamed in place backsplash
- Environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F - 40°F
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed casters
- One(1) pre-installed shelf per section

MODELS:

MGF8408GR / MGF8409GR / MGF8410GR



MGF8408GR



MGF8409GR



MGF8410GR

For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)



For confirmation and updates on the latest energy star models, please visit energystar.gov



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SPECIFICATIONS

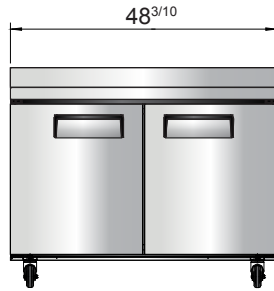
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MGF8408GR	1	7.2	1	4	2.3	115/60/1	1/7	R290	27 ^{1/2} ×30×39 ^{4/5}	137	176
MGF8409GR	2	13.4	2	4	2.3	115/60/1	1/7	R290	48 ^{3/10} ×30×39 ^{4/5}	192	242
MGF8410GR	2	17.2	2	4	2.8	115/60/1	1/5	R290	60 ^{1/5} ×30×39 ^{4/5}	218	277

PLAN VIEW

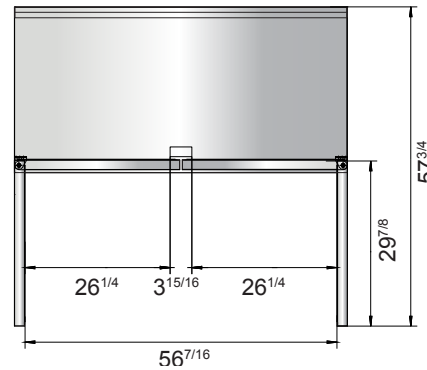
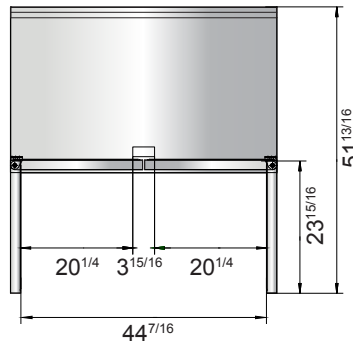
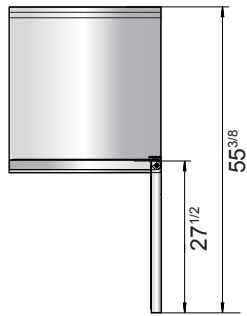
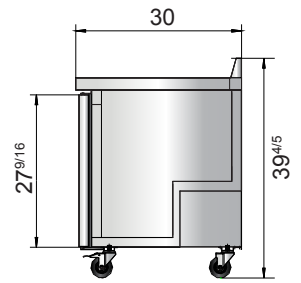
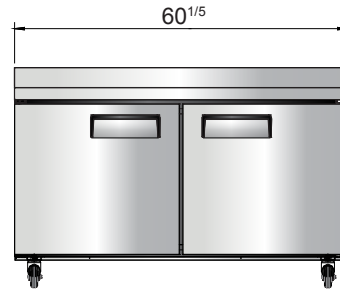
MGF8408GR



MGF8409GR



MGF8410GR



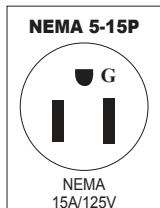
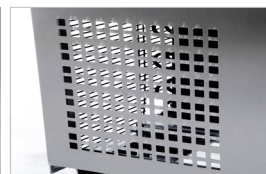
Casters



Epoxy shelves



Rear grate





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Undercounter Refrigerators

Standard Features

- Stainless steel exterior & interior with reinforced stainless steel top
- Environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F - 40°F
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed casters
- One(1) pre-installed shelf per section

MODELS:

MGF8401GR / MGF8402GR
MGF8403GR / MGF8404GR



MGF8401GR



MGF8402GR



MGF8403GR



MGF8404GR

For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)



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SPECIFICATIONS

Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MGF8401GR	1	7.2	1	2	2.3	115/60/1	1/7	R290	27 ^{1/2} ×30×34 ^{1/5}	137	172
MGF8402GR	2	13.4	2	2	2.3	115/60/1	1/7	R290	48 ^{3/10} ×30×34 ^{1/5}	192	231
MGF8403GR	2	17.2	2	2	2.8	115/60/1	1/5	R290	60 ^{3/10} ×30×34 ^{1/5}	218	265
MGF8404GR	3	21.1	3	2	2.8	115/60/1	1/5	R290	72 ^{7/10} ×30×34 ^{1/5}	254	315

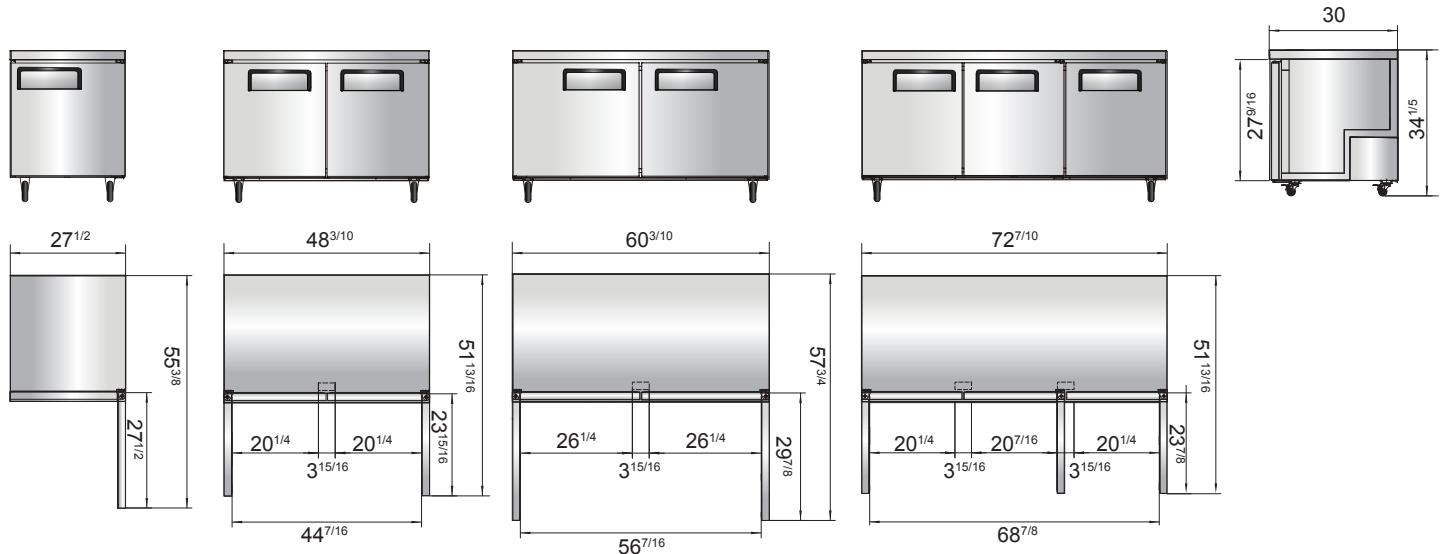
PLAN VIEW

MGF8401GR

MGF8402GR

MGF8403GR

MGF8404GR



Casters

Epoxy shelves

Rear grate

Temperature control



NEMA 5-15P



NEMA
15A/125V



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Undercounter Freezers

MODELS:

MGF8405GR / MGF8406GR

Standard Features

- Stainless steel exterior & interior with reinforced stainless steel top
- Environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between -8°F – 0°F
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed casters
- One(1) pre-installed shelf per section



MGF8405GR



MGF8406GR

For the best results of food preservation we recommend setting your freezer between -8 °F to 0 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





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SPECIFICATIONS

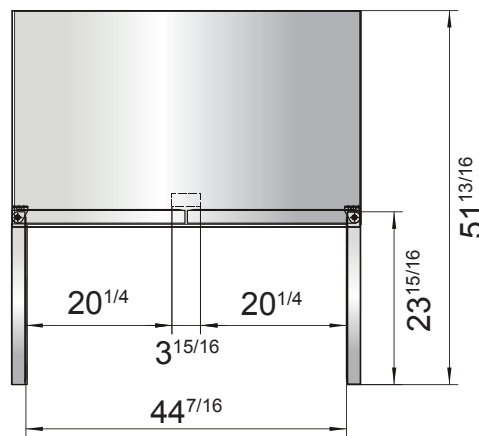
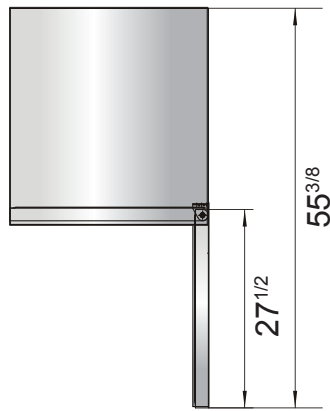
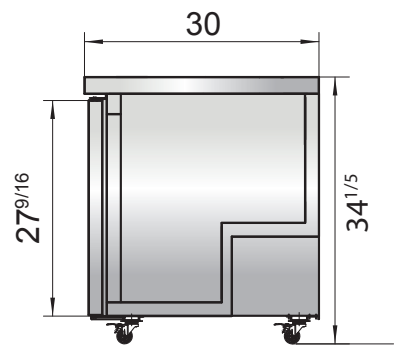
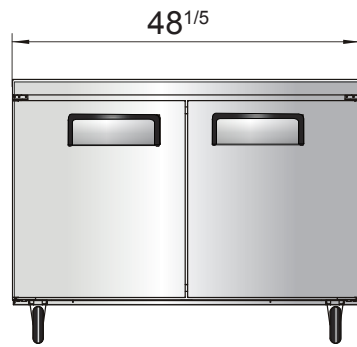
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MGF8405GR	1	7.2	1	2	1.8	115/60/1	1/5	R290	27 ^{1/2} ×30×34 ^{1/5}	146	179
MGF8406GR	2	13.4	2	2	2.6	115/60/1	1/4	R290	48 ^{1/5} ×30×34 ^{1/5}	203	245

PLAN VIEW

MGF8405GR



MGF8406GR



Refrigerated Chef Bases

Casters



Epoxy shelves



Rear grate



Temperature control



NEMA 5-15P



REFRIGERATED CHEF BASES



48" Refrigerated Chef Base

52" Refrigerated Chef Base

60" Refrigerated Chef Base

72" Refrigerated Chef Base

76" Refrigerated Chef Base



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Refrigerated Chef Bases

Standard Features

- Stainless steel exterior and interior
- Stainless steel pans included
- Dixell digital controller
- Maintains temperatures between 34°F – 40°F
- Heavy duty embraco controller with environmentally friendly R290 refrigerant
- Heavy duty stainless steel drawer slides and rollers
- Magnetic drawer gaskets
- Recessed door handles
- Pre-installed casters
- One-piece heavy duty reinforced stainless steel top to support counter top equipment
- Gravity fed self closing drawers

MODELS:

MGF8450GR / MGF8451GR / MGF8452GR
MGF8453GR / MGF8454GR



MGF8450GR



MGF8451GR



MGF8452GR



MGF8453GR



MGF8454GR

For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





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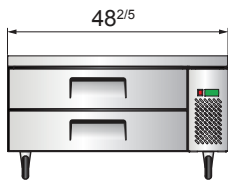
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SPECIFICATIONS

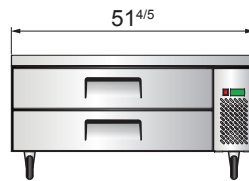
Models	Door	Capacity (Cu.Ft.)	Pans Per Unit	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MGF8450GR	2	7.7	4*1/1 & 6*1/6	5	2.3	115/60/1	1/7	R290	48 ^{2/5} ×32×26 ^{3/5}	220	258
MGF8451GR	2	8.4	6*1/1	5	2.3	115/60/1	1/7	R290	51 ^{4/5} ×32×26 ^{3/5}	229	273
MGF8452GR	4	8.4	6*1/1	5	2.3	115/60/1	1/7	R290	60 ^{1/2} ×32×26 ^{3/5}	234	282
MGF8453GR	4	12.1	8*1/1	5	2.3	115/60/1	1/7	R290	72 ^{2/5} ×32×26 ^{3/5}	300	364
MGF8454GR	4	12.1	8*1/1	5	2.3	115/60/1	1/7	R290	76×32×26 ^{3/5}	309	368

PLAN VIEW

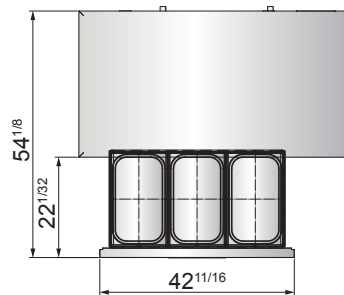
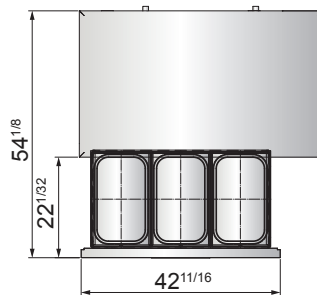
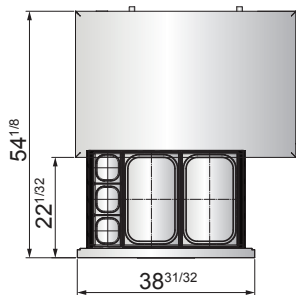
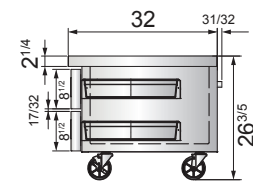
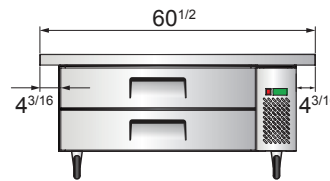
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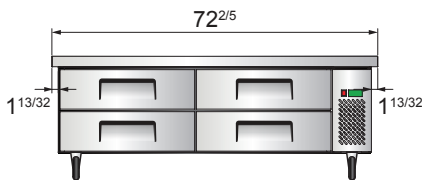
MGF8451GR



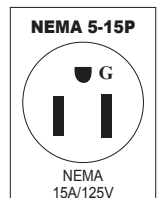
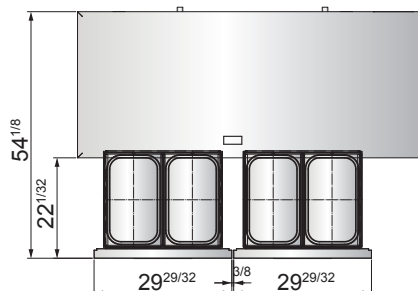
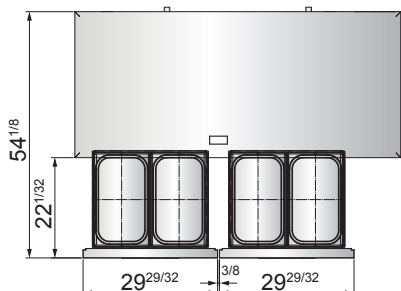
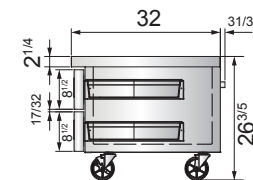
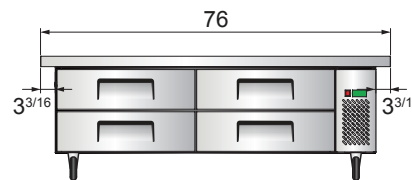
MGF8452GR



MGF8453GR



MGF8454GR



CHEST FREEZERS



Solid Top Chest Freezer - MWF Series
Angle Curved Glass Top Chest Freezer



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Solid Top Chest Freezers

MODELS:

MWF9007 / MWF9010GR / MWF9016GR

Standard Features

- Atosa solid top freezers are uniquely designed to store ice cream and all types of frozen merchandise and seasonal specialties
- 3” insulation foam wall secure cold effect using environmentally friendly refrigeration system
- Maintains -10°F to - 1°F, ideal for both ice cream and frozen food
- Exterior white pre-coated steel cabinet is durable and permanent
- Interior white pre-coated aluminum is NSF sanitation approved and is durable and easy to clean
- Standard door locks provides security prevents theft (for models above MWF9007)
- Convenient defrost drain for easy cleaning. 1” diameter stem casters
- Standard Epoxy coated white basket to keep smaller items in place



MWF9007



MWF9010GR



MWF9016GR

For the best results of food preservation we recommend setting your freezer between -8 °F to 0 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



1 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





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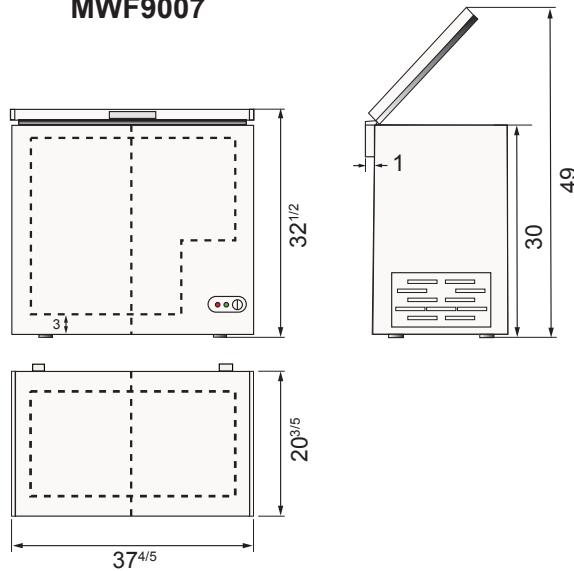
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SPECIFICATIONS

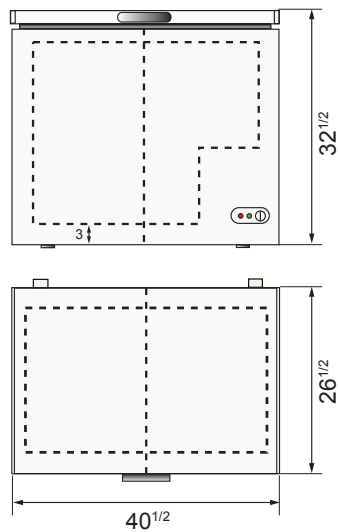
Models	Door	Capacity (Cu.Ft.)	Casters (inch)	Watts (W)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight(lbs)	Gross Weight(lbs)
MWF9007	1	7	1	115	1	115/60/1	1/8	R600a	37 ⁴ / ₅ ×20 ³ / ₅ ×32 ¹ / ₂	88	95
MWF9010GR	1	9.6	1	173	1.5	115/60/1	1/5	R290	40 ¹ / ₂ ×26 ¹ / ₂ ×32 ¹ / ₂	114	127
MWF9016GR	1	15.9	1	300	1.6	115/60/1	1/5	R290	60 ³ / ₁₀ ×26 ¹ / ₂ ×32 ¹ / ₂	151	165

PLAN VIEW

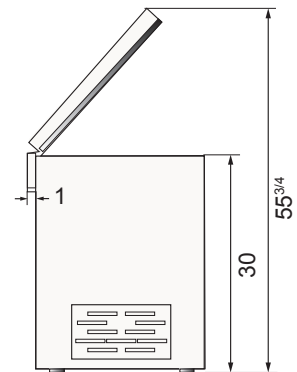
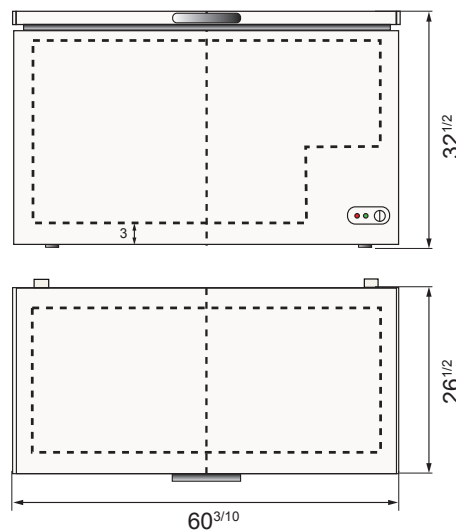
MWF9007



MWF9010GR



MWF9016GR





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Angle Curved Glass Top Chest Freezers

Standard Features

- Atosa Glass Lid Curved Top Freezer MMF9110 and MMF9113 are uniquely designed with high value for perfect storage of ice cream and all types of frozen merchandise and seasonal specialties
- Good energy efficiency system with environmentally friendly R290 refrigerant
- High quality refrigeration system that maintains chamber temperature at -10°F to -1°F for best in ice cream and all types of frozen merchandise preservation.
- Chamber temperature display on front shows chamber cooling and food storage status
- Bright LED interior light provide more even lighting throughout the cabinet
- Standard accessory food baskets fully loaded , 3 baskets for MMF9110, 4 baskets for MMF9113
- Cabinet temperature can be adjusted by thermostat easily
- Unit completely pr-wired at factory and ready to connection of power 115/60/1 phase, Cord and plug NEMA-5-15 included
- ETL safety and ETL Sanitation conforms to NSF-7 standard approval for store or display of packaged and bottled products
- 3” good insulation by foamed-in-place high density polyurethane cell insulation
- Door lock standard feature provides security in field.
- Convenient defrost drain for easy cleaning

MODELS:

MMF9110 / MMF9113



MMF9110



MMF9113

For the best results of food preservation we recommend setting your freezer between -10 °F to -1 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



1 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





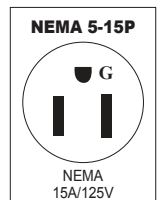
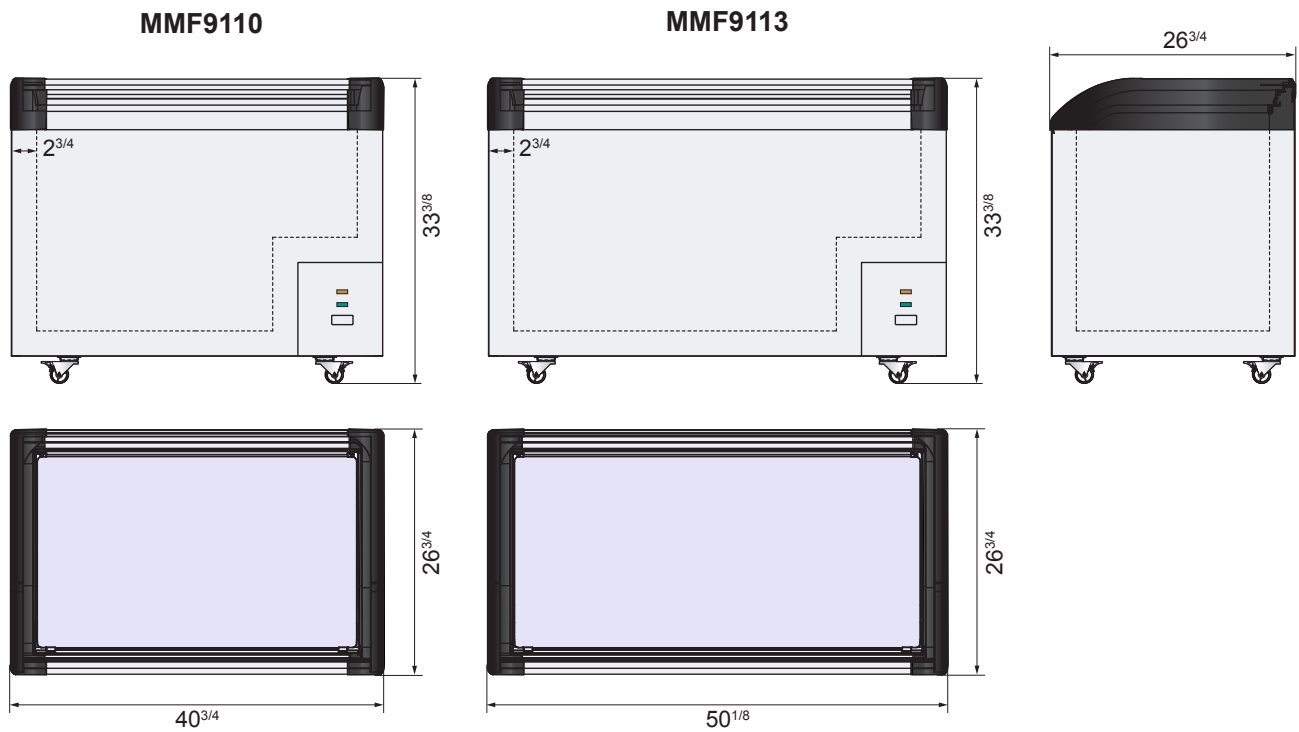
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SPECIFICATIONS

Models	Door	Baskets	Capacity (Cu.Ft.)	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MMF9110	2	3	9.6	2	1.6	115/60/1	R290	40 ^{3/4} ×26 ^{3/4} ×33 ^{3/8}	126	132
MMF9113	2	4	12.5	2	1.6	115/60/1	R290	50 ^{1/8} ×26 ^{3/4} ×33 ^{3/8}	145	150

PLAN VIEW



UNDERCOUNTER ICE MAKERS



140 lb. Ice Machine

280 lb. Ice Machine



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MODELS:

YR140-AP-161

140 lb. Ice Machine

Standard Features

- Up to 142 lb. production ice machine (per 24 hrs)
- Built-in storage capacity of 88 lbs.
- Durable stainless steel exterior
- Slanted black plastic bin door
- Ice scoop included
- Height includes leg levelers
- Air cooled condenser
- For freestanding or built-in applications
- Requires use of a drain
- ETL Listed and ETL Sanitation Listed
- Removable air filter
- Power switch accessible without panel removal



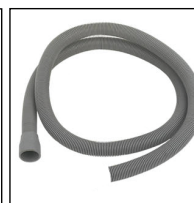
Water filter recommended - maintenance and cleaning are not covered under warranty

Half-diced cube

Inlet hose

Drain hose

Ice scooper



Dimension(inch)

3/8×7/8×7/8

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)



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SPECIFICATIONS

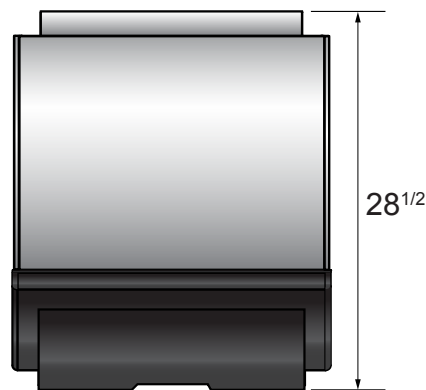
Model	Type	Refrigerant	Voltage (V/Hz/Ph)	Amps(A)	Watts(W)	kWh/100 lbs Ice	Ice-Making Capacity (lbs/hr)	Leg (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)
YR140-AP-161	Cube ice	R290	115/60/1	3.1	363	6.13	142/24	6	23 ^{1/2} ×28 ^{1/2} ×38 ^{3/5}	176

PLAN VIEW

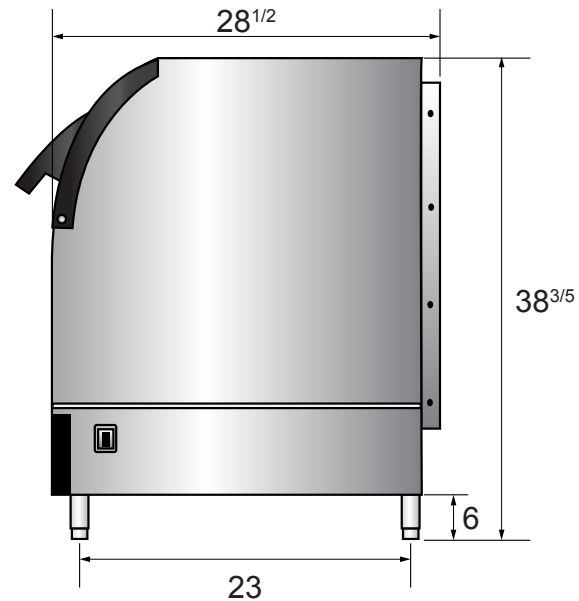
YR140-AP-161 Front View



YR140-AP-161 Top View



YR140-AP-161 Side View



Ice machine comparison

Models	Type	Refrigerant	Voltage (V/Hz/Ph)	Amps(A)	Watts(W)	kWh/100 lbs Ice	Ice-Making Capacity (lbs/hr)	Leg (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)
YR280-AP-161	Cube ice	R290	115/60/1	7.2	704	5.97	283/24	6	23 ^{1/2} ×28 ^{1/2} ×38 ^{3/5}	187
YR450-AP-161	Cube ice	R290	115/60/1	9.6	965	5.04	460/24	6	30 ^{1/5} ×24 ^{9/20} ×21 ^{7/10}	158
YR800-AP-261	Cube ice	R-404a	220/60/1	7.5	1750	5.18	810/24	6	30 ^{1/5} ×24 ^{9/20} ×31 ^{7/10}	231



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MODELS:

YR280-AP-161

280 lb. Ice Machine

Standard Features

- Up to 283 lb. production ice machine (per 24 hrs)
- Built-in storage capacity of 88 lbs. (under counters)
- Durable stainless steel exterior
- Slanted black plastic bin door
- Ice scoop included
- Height includes leg levelers
- Air cooled condenser
- Removable air filter
- Power switch accessible without panel removal
- For freestanding or built-in applications
- Requires use of a drain
- ETL Listed and ETL Sanitation Listed



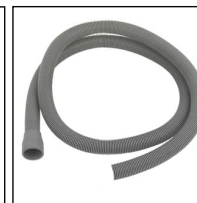
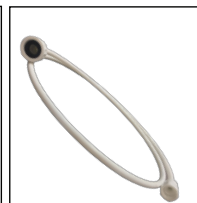
Water filter recommended - maintenance and cleaning are not covered under warranty

Half-diced cube

Inlet hose

Drain hose

Ice scooper



Dimension(inch)

3/8×7/8×7/8

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)



For confirmation and updates on the latest energy star models, please visit energystar.gov



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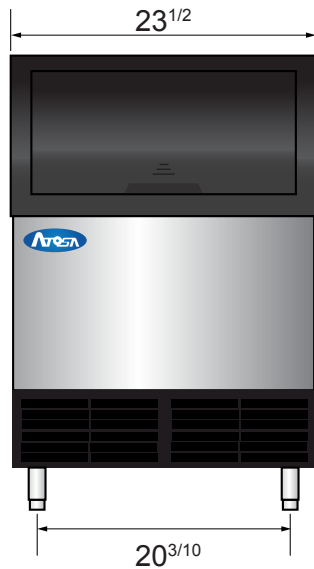
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SPECIFICATIONS

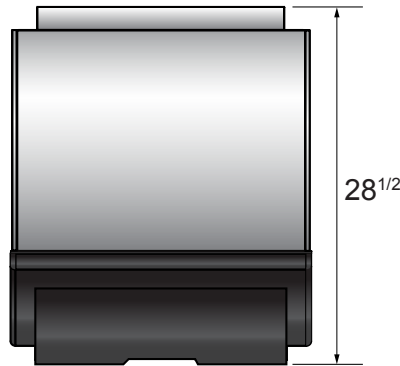
Model	Type	Refrigerant	Voltage (V/Hz/Ph)	Amps(A)	Watts(W)	kWh/100 lbs Ice	Ice-Making Capacity (lbs/hr)	Leg (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)
YR280-AP-161	Cube ice	R290	115/60/1	7.2	704	5.97	283/24	6	23 ^{1/2} ×28 ^{1/2} ×38 ^{3/5}	187

PLAN VIEW

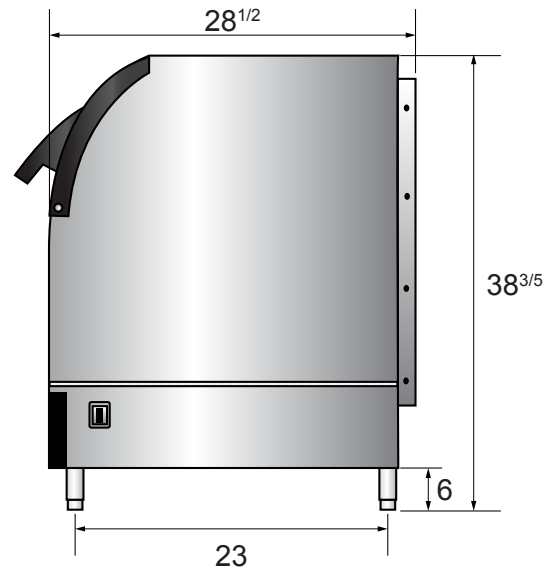
YR280-AP-161 Front View



YR280-AP-161 Top View



YR280-AP-161 Side View



Modular Ice Makers

Ice machine comparison

Models	Type	Refrigerant	Voltage (V/Hz/Ph)	Amps(A)	Watts(W)	kWh/100 lbs Ice	Ice-Making Capacity (lbs/hr)	Leg (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)
YR140-AP-161	Cube ice	R290	115/60/1	3.1	363	6.13	142/24	6	23 ^{1/2} ×28 ^{1/2} ×38 ^{3/5}	176
YR450-AP-161	Cube ice	R290	115/60/1	9.6	965	5.04	460/24	6	30 ^{1/5} ×24 ^{9/20} ×21 ^{7/10}	158
YR800-AP-261	Cube ice	R-404a	220/60/1	7.5	1750	5.18	810/24	6	30 ^{1/5} ×24 ^{9/20} ×31 ^{7/10}	231

MODULAR ICE MAKERS



450 lb. Ice Machine

800 lb. Ice Machine



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450 lb. Ice Machine

MODELS:

YR450-AP-161

Standard Features

- Up to 460 lb. production ice machine (per 24 hrs)
- Durable stainless steel exterior
- Air cooled condenser
- Requires use of a drain
- ETL Listed and ETL Sanitation Listed
- Removable air filter
- Power switch accessible without panel removal
- Optional Ice Bin #CYR400P & #CYR700P available for purchase

***Shown with optional bin
CYR400P**



**Water filter recommended -
maintenance and cleaning are not covered
under warranty**

Half-diced cube

Inlet hose

Drain hose



Dimension(inch)

3/8×7/8×7/8

Optional bin #CYR400P



Modular model YR450-AP-161



1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)



For confirmation and updates on the latest energy star models, please visit energystar.gov



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SPECIFICATIONS

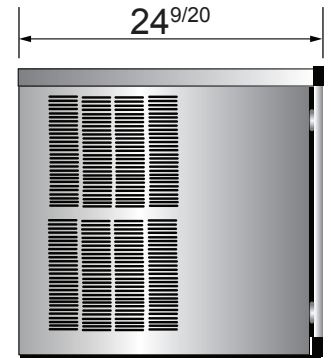
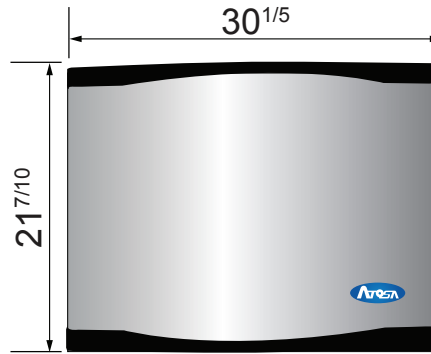
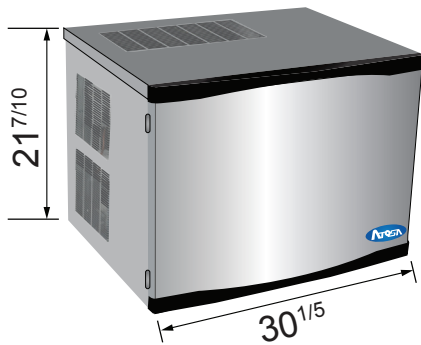
Model	Type	Refrigerant	Voltage (V/Hz/Ph)	Amps(A)	Watts(W)	kWh/100 lbs Ice	Ice-Making Capacity (lbs/hr)	Leg (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)
YR450-AP-161	Cube ice	R290	115/60/1	9.6	965	5.04	460/24	6	30 ^{1/5} ×24 ^{9/20} ×21 ^{7/10}	158

PLAN VIEW

YR450-AP-161 Front View

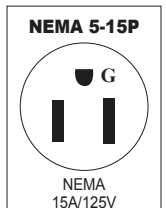
YR450-AP-161 Ice Machine

YR450-AP-161 Side View



Ice machine comparison

Models	Type	Refrigerant	Voltage (V/Hz/Ph)	Amps(A)	Watts(W)	kWh/100 lbs Ice	Ice-Making Capacity (lbs/hr)	Leg (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)
YR140-AP-161	Cube ice	R290	115/60/1	3.1	363	6.13	142/24	6	23 ^{1/2} ×28 ^{1/2} ×38 ^{3/5}	176
YR280-AP-161	Cube ice	R290	115/60/1	7.2	704	5.97	283/24	6	23 ^{1/2} ×28 ^{1/2} ×38 ^{3/5}	187
YR800-AP-261	Cube ice	R-404a	220/60/1	7.5	1750	5.18	810/24	6	30 ^{1/5} ×24 ^{9/20} ×31 ^{7/10}	231





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800 lb. Ice Machine

MODELS:

YR800-AP-261

Standard Features

- Up to 810 lb. production ice machine (per 24 hrs)
- Durable stainless steel exterior
- Air cooled condenser
- Requires use of a drain
- ETL Listed and ETL Sanitation Listed
- Removable air filter
- Power switch accessible without panel removal
- Optional Ice Bin #CYR400P & #CYR700P available for purchase

***Shown with optional bin
CYR400P**



**Water filter recommended -
maintenance and cleaning are not covered
under warranty**

Half-diced cube

Inlet hose

Drain hose



Dimension(inch)

3/8×7/8×7/8

Optional bin #CYR400P



Modular model YR800-AP-261



1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)



For confirmation and updates on the latest energy star models, please visit energystar.gov



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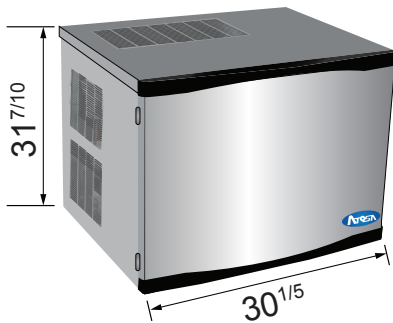
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SPECIFICATIONS

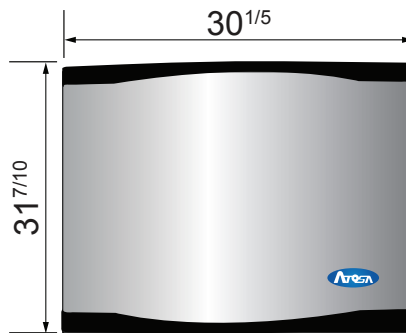
Model	Type	Refrigerant	Voltage (V/Hz/Ph)	Amps(A)	Watts(W)	kWh/100 lbs Ice	Ice-Making Capacity (lbs/hr)	Leg (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)
YR800-AP-261	Cube ice	R-404a	220/60/1	7.5	1750	5.18	810/24	6	30 ^{1/5} ×24 ^{9/20} ×31 ^{7/10}	231

PLAN VIEW

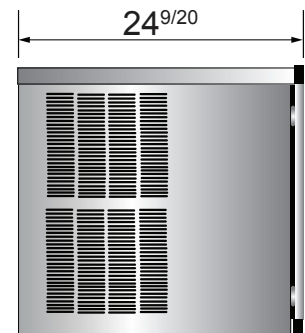
YR800-AP-261 Ice Machine



YR800-AP-261 Front View



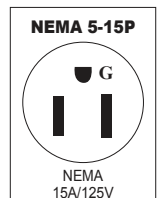
YR800-AP-261 Side View



Ice Storage Bin

Ice machine comparison

Models	Type	Refrigerant	Voltage (V/Hz/Ph)	Amps(A)	Watts(W)	kWh/100 lbs Ice	Ice-Making Capacity (lbs/hr)	Leg (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)
YR140-AP-161	Cube ice	R290	115/60/1	3.1	363	6.13	142/24	6	23 ^{1/2} ×28 ^{1/2} ×38 ^{3/5}	176
YR280-AP-161	Cube ice	R290	115/60/1	7.2	704	5.97	283/24	6	23 ^{1/2} ×28 ^{1/2} ×38 ^{3/5}	187
YR450-AP-161	Cube ice	R290	115/60/1	9.6	965	5.04	460/24	6	30 ^{1/5} ×24 ^{9/20} ×21 ^{7/10}	158



ICE STORAGE BIN



400 lb. and 700 lb. Ice Storage Bins



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400 lb. and 700 lb. Ice Storage Bins

Standard Features

- Bin holds up to 395 or 700 lb. of ice
- Durable stainless steel exterior
- Slanted black plastic bin door
- Ice scoop included
- Ice bins come standard with bin adapter
- Designed to work with Atosa ice machines YR450-AP-161 and YR800-AP-261

* Water Filter Recommended on All Atosa Ice Machines

Both Atosa Ice Bins
CYR400P and CYR700P
are compatible with Atosa Ice Machines
YR450-AP-161 & YR800-AP-261
(Ice machines sold separately)



CYR700P Shown with Atosa ice maker

CYR400P Shown with Atosa ice maker

MODELS:

CYR400P / CYR700P

CYR400P



CYR700P



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)





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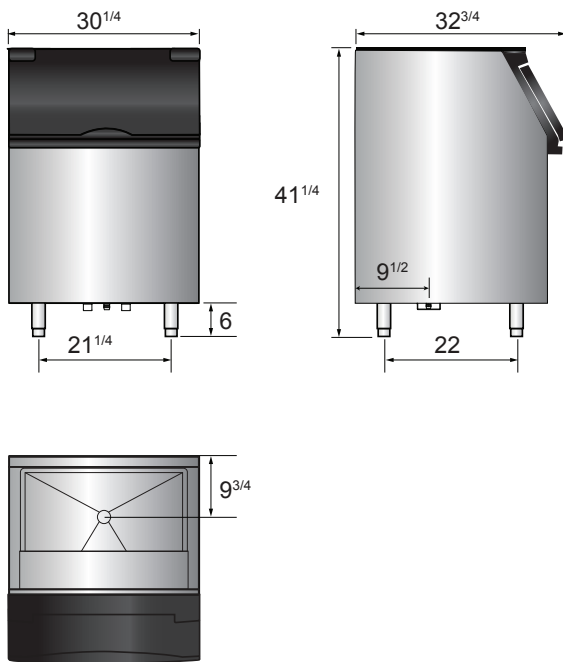
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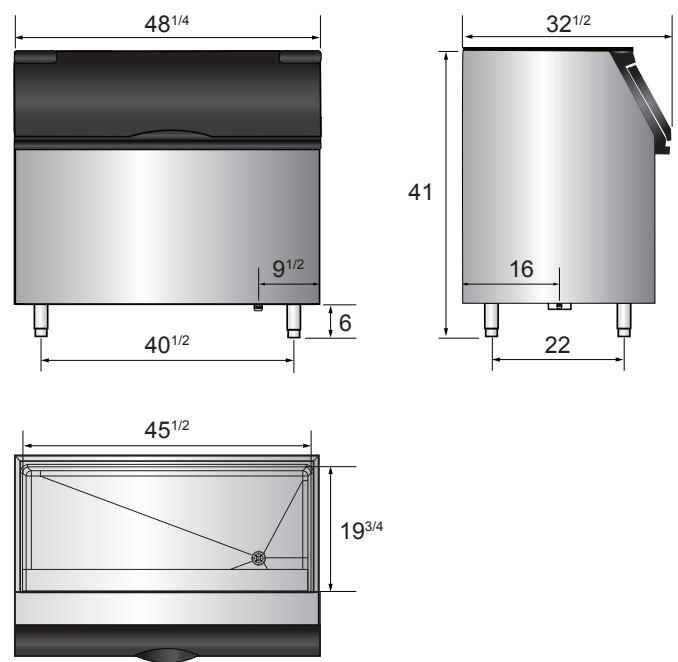
Models	Type	Foaming Material	Storage Capacity(lbs)	Leg(inch)	Exterior Dimensions(inch)	Gross Weight(lbs)
CYR400P	Ice bin	C5H10	396	6	30 ^{1/4} ×32 ^{3/4} ×41 ^{1/4}	141
CYR700P	Ice bin	C5H10	700	6	48 ^{1/4} ×32 ^{1/2} ×41	154

PLAN VIEW

CYR400P



CYR700P



Designed for Atosa ice machines

Models	Type	Refrigerant	Voltage (V/Hz/Ph)	Amps(A)	Watts(W)	Ice-Making Capacity (lbs/hr)	Leg (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)
YR450-AP-161	Cube ice	R290	115/60/1	9.6	965	460/24	6	30 ^{1/5} ×24 ^{9/20} ×21 ^{7/10}	158
YR800-AP-261	Cube ice	R-404a	220/60/1	7.5	1750	810/24	6	30 ^{1/5} ×24 ^{9/20} ×31 ^{7/10}	231

COUNTERTOP COOKING EQUIPMENT



Countertop Charbroilers
Countertop Radiant Broilers
Manual Griddles
Thermostatic Griddles
Countertop Range (Hot Plates)
Single & Double Stock Pot Stoves

Countertop Charbroilers

Standard Features

- Stainless steel exterior and interior
- 35,000 BTU stainless steel burners with standby pilot
- Independent manual controls every 12”
- Heavy-duty, reversible cast iron grates
- Top grates are adjustable multi-level
- Units include lava briquettes standard
- Adjustable, stainless steel legs standard
- 3/4” NPT rear gas connection and regulator standard

MODELS:

ATCB-24 / ATCB-36 / ATCB-48

ATCB-24



ATCB-36



ATCB-48



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



Conforms to ANSI
STD Z83.110-2009 (2011)
Certified to CSA
STD 1.8B-2009 (2011)
Conforms to NSF/ANSI STD.4



SPECIFICATIONS

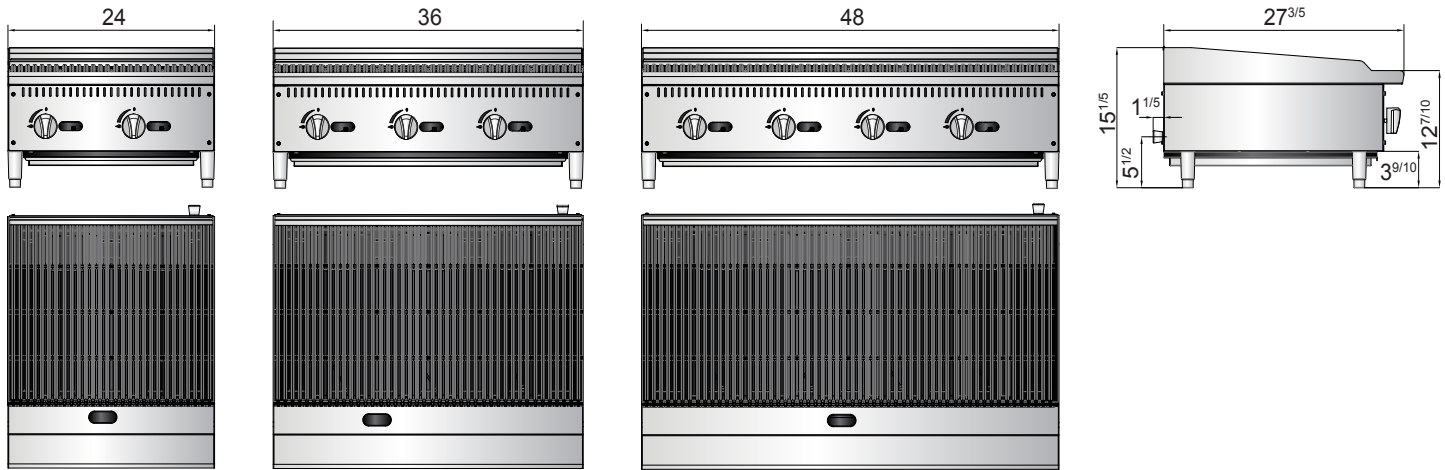
Models	Burners and Control Method	Gas Type	Intake-tube Presssure (in. W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Work Area (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
ATCB-24	2 Burners, Independent Manual Control	NG	4	35,000	70,000	4” w.c.	23 ^{9/10} × 20 ^{1/5}	24 × 27 ^{3/5} × 15 ^{1/5}	137	168
ATCB-36	3 Burners, Independent Manual Control	NG	4	35,000	105,000	4” w.c.	35 ^{7/10} × 20 ^{1/5}	36 × 27 ^{3/5} × 15 ^{1/5}	191	238
ATCB-48	4 Burners, Independent Manual Control	NG	4	35,000	140,000	4” w.c.	47 ^{9/10} × 20 ^{1/5}	48 × 27 ^{3/5} × 15 ^{1/5}	248	314

PLAN VIEW

ATCB-24

ATCB-36

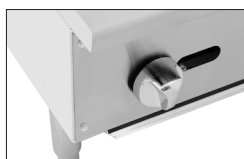
ATCB-48



Cast iron grates

Stainless steel knobs

Dripping hole



Countertop Radiant Broilers

Standard Features

- Stainless steel exterior and interior
- 35,000 BTU stainless steel burners with standby pilot
- Independent manual controls every 12”
- Heavy-duty, reversible cast iron grates
- Top grates are adjustable multi-level
- Adjustable, stainless steel legs standard
- 3/4” NPT rear gas connection and regulator standard

MODELS:

ATRC-24 / ATRC-36 / ATRC-48

ATRC-24



ATRC-36



ATRC-48



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



Conforms to ANSI
STD Z83.110-2009 (2011)
Certified to CSA
STD 1.3B-2009 (2011)
Conforms to NSF/ANSI STD.4



SPECIFICATIONS

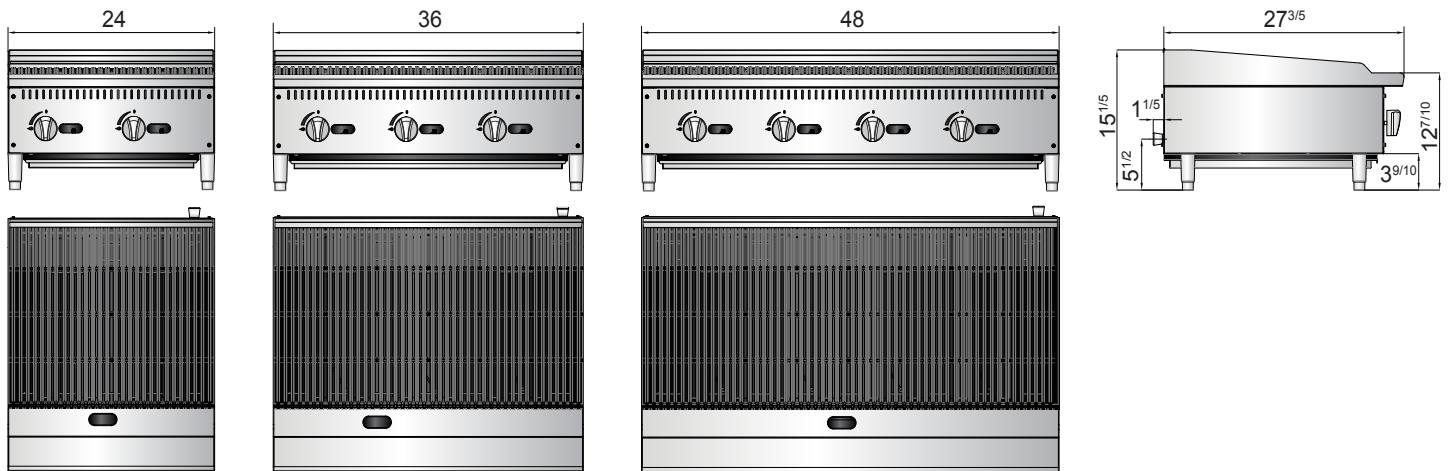
Models	Burners and Control Method	Gas Type	Intake-tube Pressure (in. W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Work Area (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
ATRC-24	2 Burners, Independent Manual Control	NG	4	35,000	70,000	4" w.c.	23 ^{9/10} × 20 ^{1/5}	24 × 27 ^{3/5} × 15 ^{1/5}	117	147
		LP	10	35,000	70,000	10" w.c.				
ATRC-36	3 Burners, Independent Manual Control	NG	4	35,000	105,000	4" w.c.	35 ^{7/10} × 20 ^{1/5}	36 × 27 ^{3/5} × 15 ^{1/5}	159	205
		LP	10	35,000	105,000	10" w.c.				
ATRC-48	4 Burners, Independent Manual Control	NG	4	35,000	140,000	4" w.c.	47 ^{9/10} × 20 ^{1/5}	48 × 27 ^{3/5} × 15 ^{1/5}	201	256

PLAN VIEW

ATRC-24

ATRC-36

ATRC-48



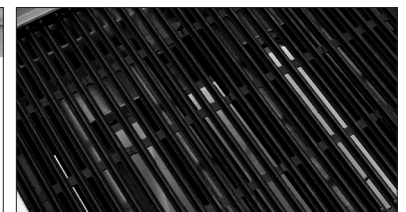
Stainless steel knobs

Inlet pipe

Radiant

Stainless steel legs

Cast iron grates



Manual Griddles

MODELS:

ATMG-24 / ATMG- 36 / ATMG-48

Standard Features

- Stainless steel exterior & 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

ATMG-24



ATMG-36



ATMG-48



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



Conforms to ANSI
STD Z83.110-2009 (2011)
Certified to CSA
STD 1.3B-2009 (2011)
Conforms to NSF/ANSI STD.4



SPECIFICATIONS

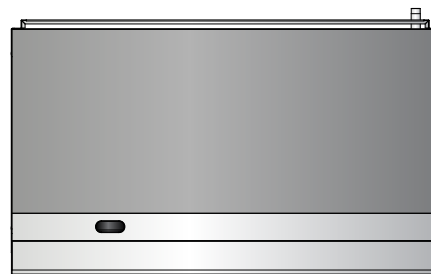
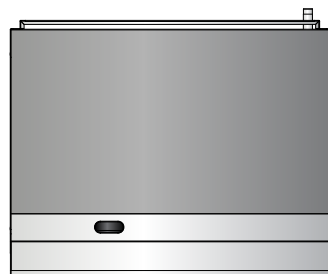
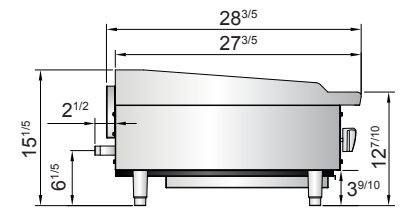
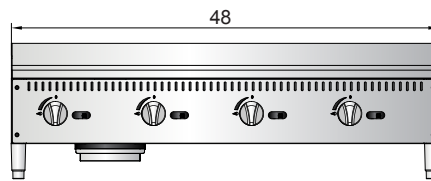
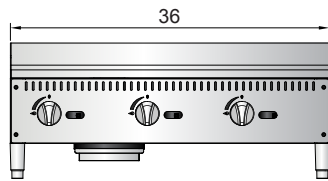
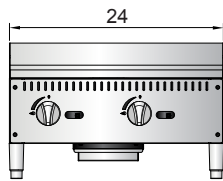
Models	Burners and Control method	Gas Type	Intake-tube Presssure (in. W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Work Area (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
ATMG-24	2 Burners, Independent Manual Control	NG	4	30,000	60,000	4" w.c.	23 ^{9/10} × 19 ^{9/10}	24 × 28 ^{3/5} × 15 ^{1/5}	161	195
		LP	10	30,000	60,000	10" w.c.				
ATMG-36	3 Burners, Independent Manual Control	NG	4	30,000	90,000	4" w.c.	35 ^{7/10} × 19 ^{9/10}	36 × 28 ^{3/5} × 15 ^{1/5}	229	281
		LP	10	30,000	90,000	10" w.c.				
ATMG-48	4 Burners, Independent Manual Control	NG	4	30,000	120,000	4" w.c.	47 ^{9/10} × 19 ^{9/10}	48 × 28 ^{3/5} × 15 ^{1/5}	294	414
		LP	10	30,000	120,000	10" w.c.				

PLAN VIEW

ATMG-24

ATMG-36

ATMG-48

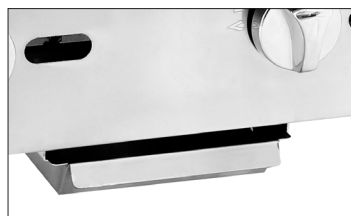


Stainless steel knobs

Dripping hole

Dripping pan

Stainless steel legs



MODELS:

ATTG-24 / ATTG-36 / ATTG-48

Thermostatic Griddles

Standard Features

- Stainless steel exterior & interior
- Stainless steel grease drawer
- Heavy duty 1” thick polished steel griddle plate
- 25,000 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

ATTG-24



ATTG-36



ATTG-48



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



Conforms to ANSI
STD Z83.110-2009 (2011)
Certified to CSA
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SPECIFICATIONS

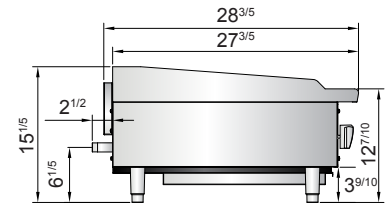
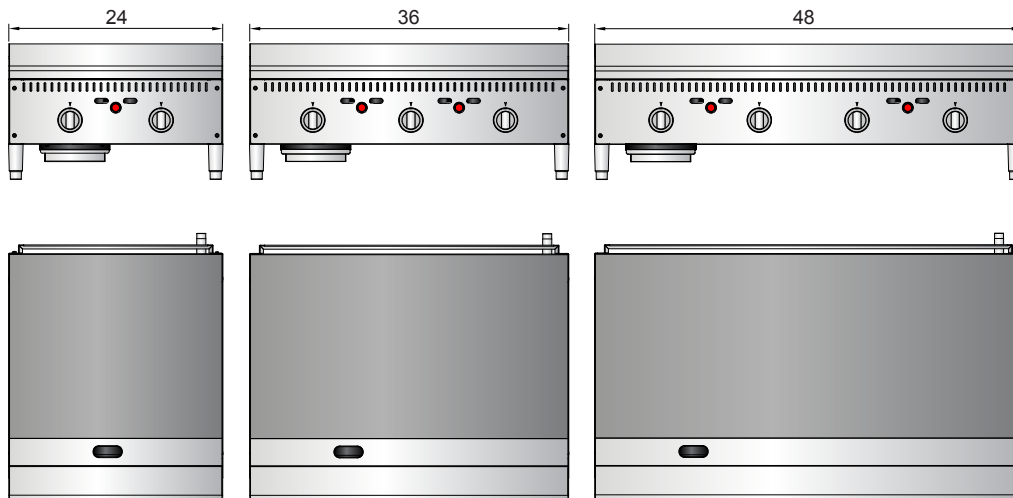
Models	Burners and Control Method	Gas Type	Intake-tube Presssure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Work Area (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
ATTG-24	2 Burners, Independent Manual Control	NG	4	25,000	50,000	4" w.c.	23 ^{9/10} × 19 ^{9/10}	24 × 28 ^{3/5} × 15 ^{1/5}	161	195
		LP	10	25,000	50,000	10" w.c.				
ATTG-36	3 Burners, Independent Manual Control	NG	4	25,000	75,000	4" w.c.	35 ^{7/10} × 19 ^{9/10}	36 × 28 ^{3/5} × 15 ^{1/5}	229	281
		LP	10	25,000	75,000	10" w.c.				
ATTG-48	4 Burners, Independent Manual Control	NG	4	25,000	100,000	4" w.c.	47 ^{9/10} × 19 ^{9/10}	48 × 28 ^{3/5} × 15 ^{1/5}	295	415
		LP	10	25,000	100,000	10" w.c.				

PLAN VIEW

ATTG-24

ATTG-36

ATTG-48



Stainless steel knobs

Dripping hole

Dripping pan

Stainless steel legs



Countertop Ranges (Hot Plates)

Standard Features

- Stainless steel exterior & interior
- Stainless steel full width crumb tray
- 32,000 BTU burners
- Heavy duty burners with a standing pilot for open top burners
- Heavy duty cast iron top grates
- Independent manual controls for each burner
- Stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard

MODELS:

ACHP-2 / ACHP-4 / ACHP-6

ACHP-2



ACHP-4



ACHP-6



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



Conforms to ANSI
STD Z83.110-2009 (2011)
Certified to CSA
STD 1.3B-2009 (2011)
Conforms to NSF/ANSI STD.4

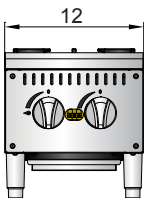


SPECIFICATIONS

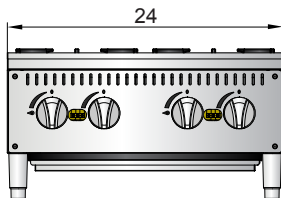
Models	Burners and Control Method	Gas Type	Intake-tube Pressusre (in. W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
ACHP-2	2 Burners, Independent Manual Control	NG	4	32,000	64,000	4” w.c.	12×27 ^{3/5} ×13 ^{1/10}	54	74
		LP	10	32,000	64,000	10” w.c.			
ACHP-4	4 Burners, Independent Manual Control	NG	4	32,000	128,000	4” w.c.	24×27 ^{3/5} ×13 ^{1/10}	94	125
		LP	10	32,000	128,000	10” w.c.			
ACHP-6	6 Burners, Independent Manual Control	NG	4	32,000	192,000	4” w.c.	36×27 ^{3/5} ×13 ^{1/10}	134	180
		LP	10	32,000	192,000	10” w.c.			

PLAN VIEW

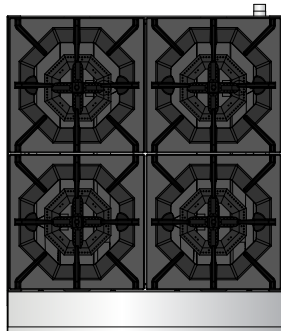
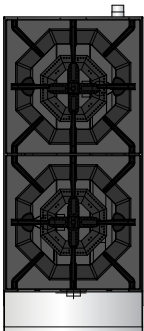
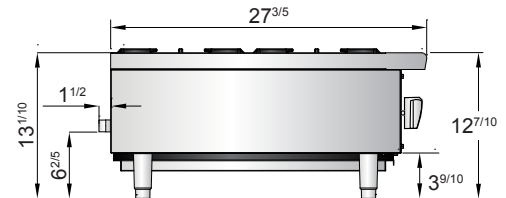
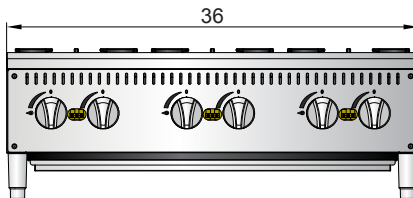
ACHP-2



ACHP-4



ACHP-6

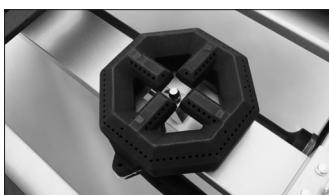


Heavy duty burners

Heavy duty cast iron top grates

Stainless steel knobs

Stainless steel legs



Single & Double Stock Pot Stoves

Standard Features

- Stainless steel sides and front valve cover
- Full width, removable stainless steel drip pan for easy cleanup
- Heavy duty cast iron top grates
- Heavy duty cast iron three-ring burner, rated at a total of 80,000 BTU/hr
- Cast iron burners and top grates
- Stainless steel tubing for pilots and pilot tips per burner ring
- Each burner is equipped with two continuous pilots
- Two manual controls to operate the inner and outer rings independently
- Stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard

MODELS:

ATSP-18-1 / ATSP-18-2 / ATSP-18-1L / ATSP-18-2L

ATSP-18-1



ATSP-18-1L



ATSP-18-2



ATSP-18-2L



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



Conforms to ANSI
STD Z83.110-2009 (2011)
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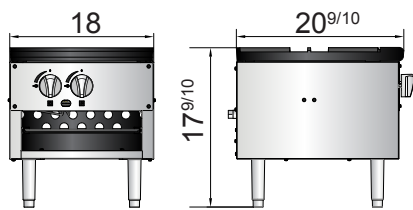
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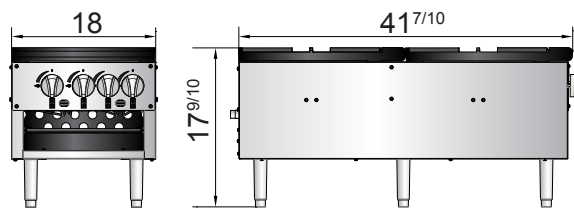
SPECIFICATIONS

Models	Burners and Control Method	Gas Type	Intake-Tube Pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
ATSP-18-1	2 Burners, Independent Manual Control	NG	4	40,000	80,000	4" w.c.	18×20 ^{9/10} ×22 ^{4/5}	106	119
		LP	10	40,000	80,000	10" w.c.			
ATSP-18-2	4 Burners, Independent Manual Control	NG	4	40,000	160,000	4" w.c.	18×41 ^{7/10} ×22 ^{4/5}	202	222
		LP	10	40,000	160,000	10" w.c.			
ATSP-18-1L	2 Burners, Independent Manual Control	NG	4	40,000	80,000	4" w.c.	18×20 ^{9/10} ×17 ^{9/10}	104	117
		LP	10	40,000	80,000	10" w.c.			
ATSP-18-2L	4 Burners, Independent Manual Control	NG	4	40,000	160,000	4" w.c.	18×41 ^{7/10} ×17 ^{9/10}	198	221

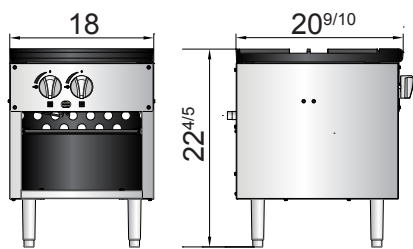
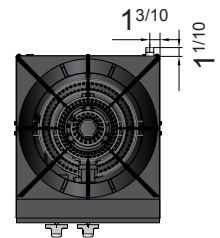
PLAN VIEW



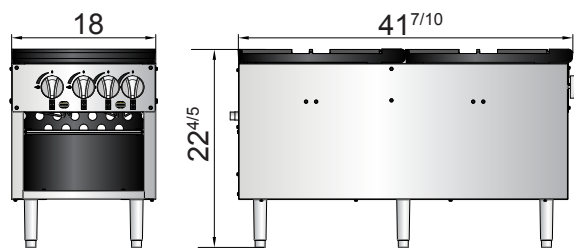
ATSP-18-1L



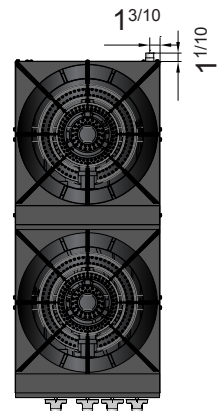
ATSP-18-2L



ATSP-18-1



ATSP-18-2



Heavy duty burners



Stainless steel legs



Cast iron top grates



Stainless steel knobs



Stainless steel drip pan



GAS RANGES



Gas Ranges (4, 6 & 10 burner models)

Gas Ranges with Griddle Tops

36" Combination Gas Ranges

60" Combination Gas Ranges (burner on the left)

60" Combination Gas Ranges (burner on the right)

Gas Ranges

(4, 6, & 10 Burner models)

Standard Features

- Stainless steel exterior including front, back sides, kick plate, back guard and over shelf
- Heavy duty 12" X 12" removable, cast iron top grates
- Drip tray provided under burners to catch grease drippings
- 32,000 BTU top burners & 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
- Two(2) chrome oven rack per oven standard
- Available in Natural and Propane
- 3/4" NPT rear gas connection and regulator provided
- Four(4) casters standard

Optional Accessories

- Leg kit part #: 301110006
- AGR-4B extra oven rack part #: 301100013
- AGR-6B and AGR-10B extra oven rack part #: 301100012

MODELS:

AGR-4B/AGR-6B/AGR-10B

AGR-4B



AGR-6B



AGR-10B



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



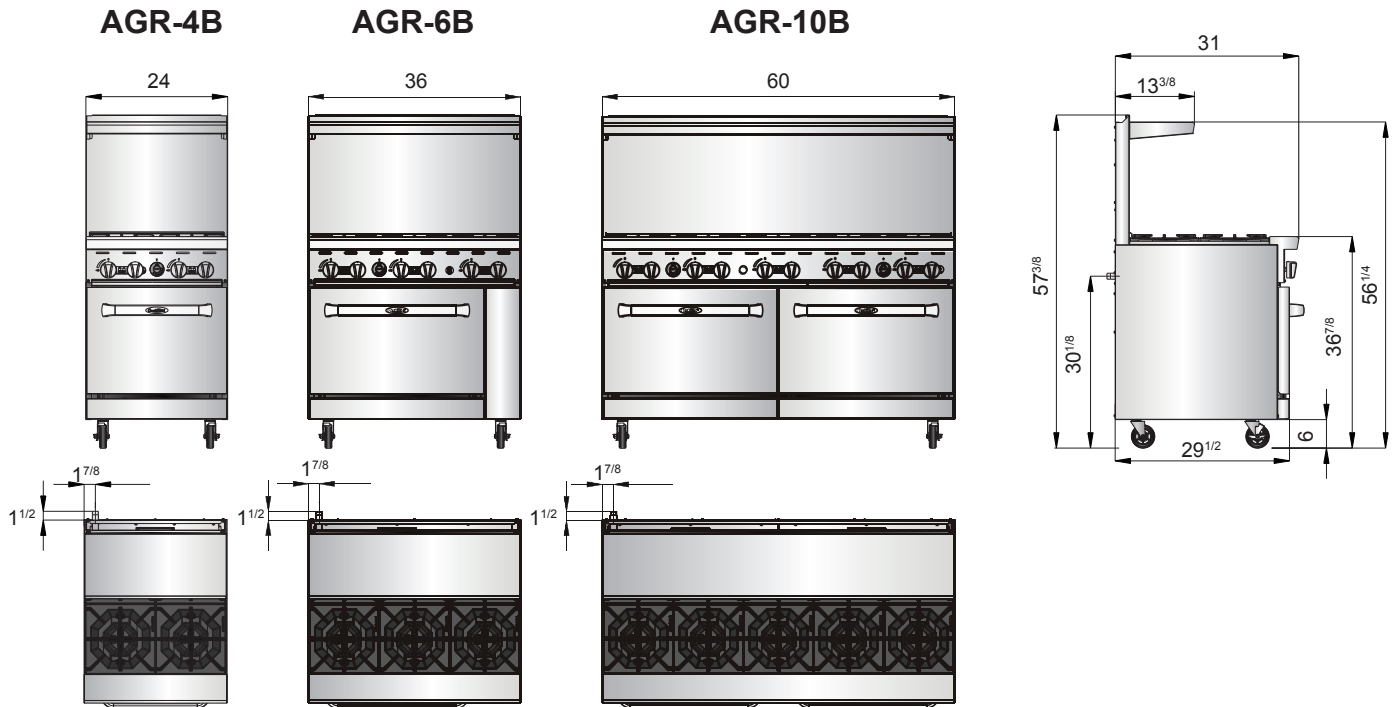
Conforms to ANSI
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Certified to CSA
STD 1.3B-2009 (2011)
Conforms to NSF/ANSI STD.4



SPECIFICATIONS

Models	Gas Type	Burner Name	Total BTU B.T.U./h	Number of Burners	Valve Types	Oven Size (inch)	Hot Plates Working Area (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
AGR-4B	NG	Hot plates	128,000	4	Pilot light	20×26×14	4pcs 11 ^{4/5} ×11 ^{4/5}	24×31×57 ^{3/8}	326	428
		Oven	24,000	1						
	LP	Hot plates	92,000	4						
		Oven	24,000	1						
AGR-6B	NG	Hot plates	192,000	6	Pilot light	26 ^{1/2} ×26×14	6pcs 11 ^{4/5} ×11 ^{4/5}	36×31×57 ^{3/8}	440	568
		Oven	27,000	1						
	LP	Hot plates	192,000	6						
		Oven	27,000	1						
AGR-10B	NG	Hot plates	320,000	10	Pilot light	26 ^{1/2} ×26×14	10pcs 11 ^{4/5} ×11 ^{4/5}	60×31×57 ^{3/8}	732	897
		Oven	54,000	2						
	LP	Hot plates	230,000	10						
		Oven	54,000	2						

PLAN VIEW



Heavy duty burners

Chrome oven rack

Stainless steel knobs



Gas Ranges with Griddle Tops

MODELS:

AGR-24G/AGR-36G

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
- Two(2) chrome oven rack per oven standard
- Available in Natural and Propane
- 3/4” NPT rear gas connection and regulator provided
- Four(4) casters standard

Optional Accessories

- Leg kit part #: 301110006
- AGR-24G extra oven rack part #: 301100013
- AGR-36G extra oven rack part #: 301100012

AGR-24G



AGR-36G



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



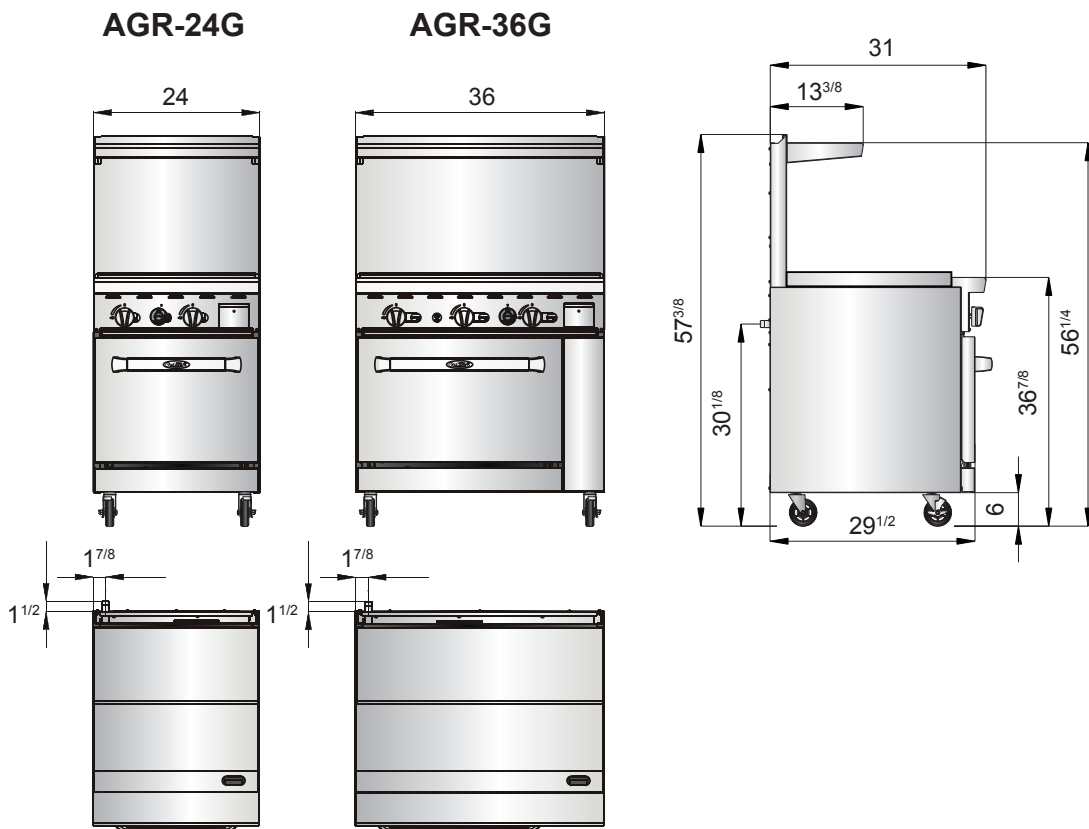
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STD 1.3B-2009 (2011)
Conforms to NSF/ANSI STD.4



SPECIFICATIONS

Models	Gas Type	Burner Name	Total BTU B.T.U./h	Number of Burners	Valve Types	Oven Size (inch)	Griddle Working Area (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
AGR-24G	NG	Griddle	48,000	2	Pilot light	20×26×14	24×20 ^{5/8}	24×31×57 ^{3/8}	367	469
		Oven	24,000	1						
	LP	Griddle	48,000	2						
		Oven	24,000	1						
AGR-36G	NG	Griddle	75,000	3	Pilot light	26 ^{1/2} ×26×14	36×20 ^{5/8}	36×31×57 ^{3/8}	494	622
		Oven	27,000	1						
	LP	Griddle	75,000	3						
		Oven	27,000	1						

PLAN VIEW



Dripping hole



Stainless steel drip tray



Stainless steel knobs



Stainless steel legs



36” Combination Gas Ranges

MODELS:

AGR-2B24G/AGR-4B12G/AGR-24G2B/AGR-12G4B

Standard Features

- Stainless steel exterior including front, back sides, kick plate, back guard and over shelf
- 36” combination ranges with either a 12” or 24” griddle top with 2 or 4 burners
- Heavy duty 3/4” thick polished steel griddle plate
- Drip tray provided under burners to catch grease drippings
- 32,000 BTU top burners, 27,000 BTU griddle & 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
- Two(2) chrome oven rack per oven standard
- AGR-12G4B is available in Natural
- AGR-2B24G, AGR-4B12G and AGR-24G2B are available in Natural and Propane
- 3/4” NPT rear gas connection and regulator provided
- Four(4) casters standard

Optional Accessories

- Leg kit part #: 301110006
- Extra oven rack part #: 301100012

AGR-4B12G



AGR-2B24G



AGR-12G4B



AGR-24G2B



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



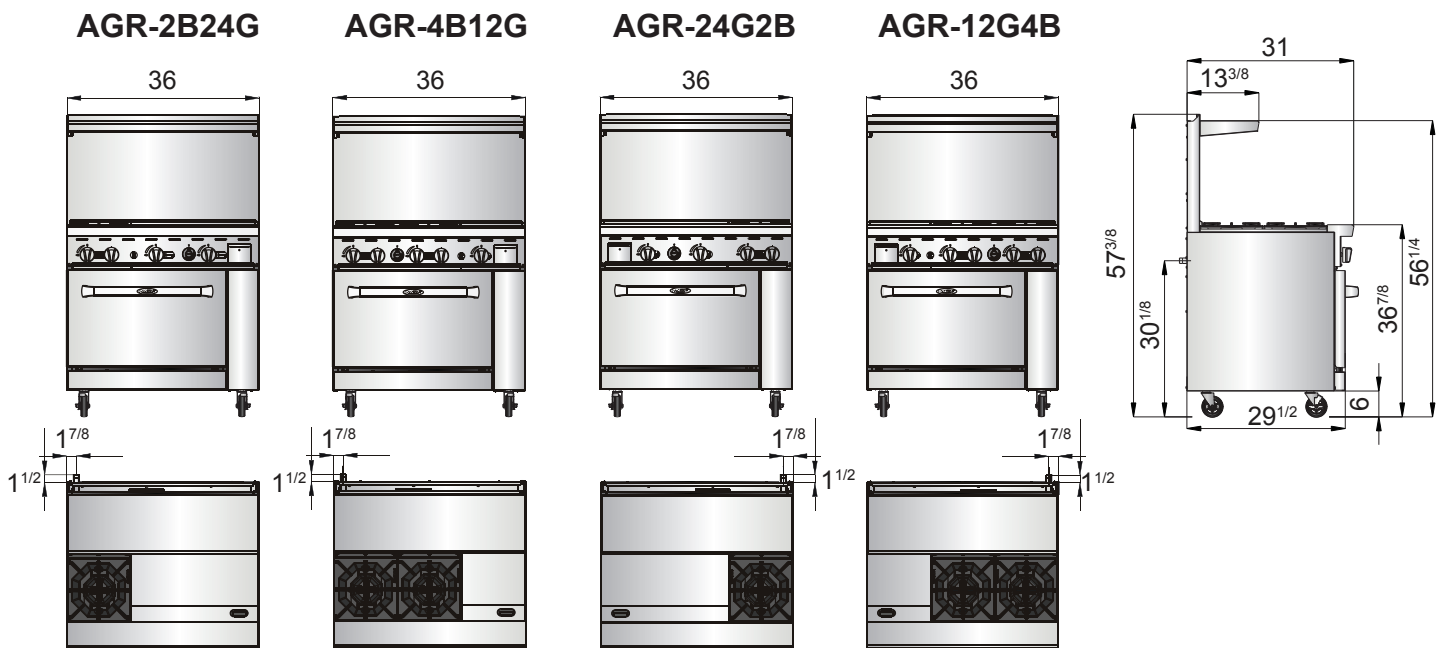
Conforms to ANSI
STD Z83.110-2009 (2011)
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SPECIFICATIONS

Models	Gas Type	Burner Name	Total BTU B.T.U./h	Number of Burners	Valve Types	Oven Size (inch)	Hot Plates Working Area(inch)	Griddle Working Area(inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
AGR-2B24G	NG	Hot plates	64,000	2	Pilot light	26 ¹ / ₂ ×26×14	2pcs 11 ⁴ / ₅ ×11 ⁴ / ₅	24×20 ⁵ / ₈	36×31×57 ³ / ₈	479	607
		Griddle	48,000	2							
		Oven	24,000	1							
	LP	Hot plates	46,000	2							
		Griddle	48,000	2							
		Oven	27,000	1							
AGR-4B12G	NG	Hot plates	128,000	4	Pilot light	26 ¹ / ₂ ×26×14	4pcs 11 ⁴ / ₅ ×11 ⁴ / ₅	12×20 ⁵ / ₈	36×31×57 ³ / ₈	462	590
		Griddle	21,000	1							
		Oven	27,000	1							
	LP	Hot plates	92,000	4							
		Griddle	21,000	1							
		Oven	27,000	1							
AGR-24G2B	NG	Hot plates	64,000	2	Pilot light	26 ¹ / ₂ ×26×14	2pcs 11 ⁴ / ₅ ×11 ⁴ / ₅	24×20 ⁵ / ₈	36×31×57 ³ / ₈	479	607
		Griddle	48,000	2							
		Oven	27,000	1							
	LP	Hot plates	46,000	2							
		Griddle	48,000	2							
		Oven	27,000	1							
AGR-12G4B	NG	Hot plates	128,000	4	Pilot light	26 ¹ / ₂ ×26×14	4pcs 11 ⁴ / ₅ ×11 ⁴ / ₅	12×20 ⁵ / ₈	36×31×57 ³ / ₈	462	590
		Griddle	21,000	1							
		Oven	27,000	1							

PLAN VIEW



Heavy duty burners Chrome oven rack Stainless steel knobs Stainless steel drip tray



60” Combination Gas Ranges

Standard Features

- Stainless steel exterior including front, back sides, kick plate, back guard and over shelf
- 60” combination ranges standard with either a 24”, 36” or 48” griddle top with 2, 4 or 6 burners
- Heavy duty 3/4” thick polished steel griddle plate
- Drip tray provided under burners to catch grease drippings
- 32,000 BTU top burners, 27,000 BTU griddle & 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
- Two(2) chrome oven rack per oven standard
- AGR-2B48G is available in Natural
- AGR-4B36G and AGR-6B24G are available in Natural and Propane
- 3/4” NPT rear gas connection and regulator provided
- Four(4) casters standard

Optional Accessories

- Leg kit part #: 301110006
- Extra oven rack part #: 301100012

MODELS:

AGR-2B48G/AGR-4B36G/AGR-6B24G

AGR-2B48G



AGR-4B36G



AGR-6B24G



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



Conforms to ANSI
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Conforms to NSF/ANSI STD 4



SPECIFICATIONS

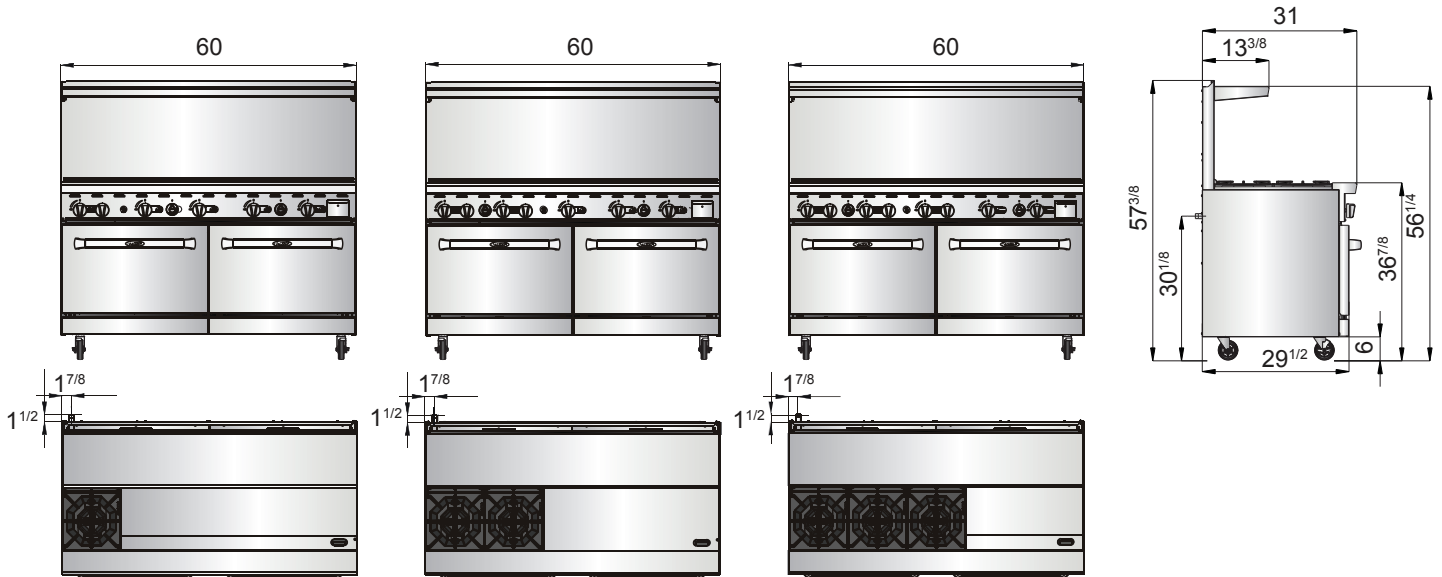
Models	Gas Type	Burner Name	Total BTU B.T.U./h	Number of Burners	Valve Types	Oven Size (inch)	Hot Plates Working Area(inch)	Griddle Working Area(inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
AGR-2B48G	NG	Hot plates	64,000	2	Pilot light	26 ^{1/2} ×26×14	2pcs 11 ^{4/5} ×11 ^{4/5}	48×20 ^{5/8}	60×31×57 ^{3/8}	805	971
		Griddle	102,000	4							
		Oven	54,000	2							
AGR-4B36G	NG	Hot plates	128,000	4	Pilot light	26 ^{1/2} ×26×14	4pcs 11 ^{4/5} ×11 ^{4/5}	36×20 ^{5/8}	60×31×57 ^{3/8}	792	949
		Griddle	75,000	3							
		Oven	54,000	2							
	LP	Hot plates	92,000	4							
		Griddle	75,000	3							
		Oven	54,000	2							
AGR-6B24G	NG	Hot plates	192,000	6	Pilot light	26 ^{1/2} ×26×14	6pcs 11 ^{4/5} ×11 ^{4/5}	24×20 ^{5/8}	60×31×57 ^{3/8}	775	941
		Griddle	48,000	2							
		Oven	54,000	2							
	LP	Hot plates	138,000	6							
		Griddle	48,000	2							
		Oven	54,000	2							

PLAN VIEW

AGR-2B48G

AGR-4B36G

AGR-6B24G



Heavy duty burners

Chrome oven rack

Stainless steel knobs

Stainless steel drip tray



60” Combination Gas Ranges

Standard Features

- Stainless steel exterior including front, back sides, kick plate, back guard and over shelf
- 60” combination ranges standard with either a 24”, 36” or 48” griddle top with 2, 4 or 6 burners
- Heavy duty 3/4” thick polished steel griddle plate
- Drip tray provided under burners to catch grease drippings
- 32,000 BTU top burners, 27,000 BTU griddle & 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
- Two(2) chrome oven rack per oven standard
- AGR-48G2B is available in Natural
- AGR-36G4B and AGR-24G6B are available in Natural and Propane
- 3/4” NPT rear gas connection and regulator provided
- Four(4) casters standard

Optional Accessories

- Leg kit part #: 301110006
- Extra oven rack part #: 301100012

MODELS:

AGR-48G2B/AGR-36G4B/AGR-24G6B

AGR-48G2B



AGR-36G4B



AGR-24G6B



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



Conforms to ANSI
STD Z63.110-2009 (2011)
Certified to CSA
STD 1.3B-2009 (2011)
Conforms to NSF/ANSI STD.4



SPECIFICATIONS

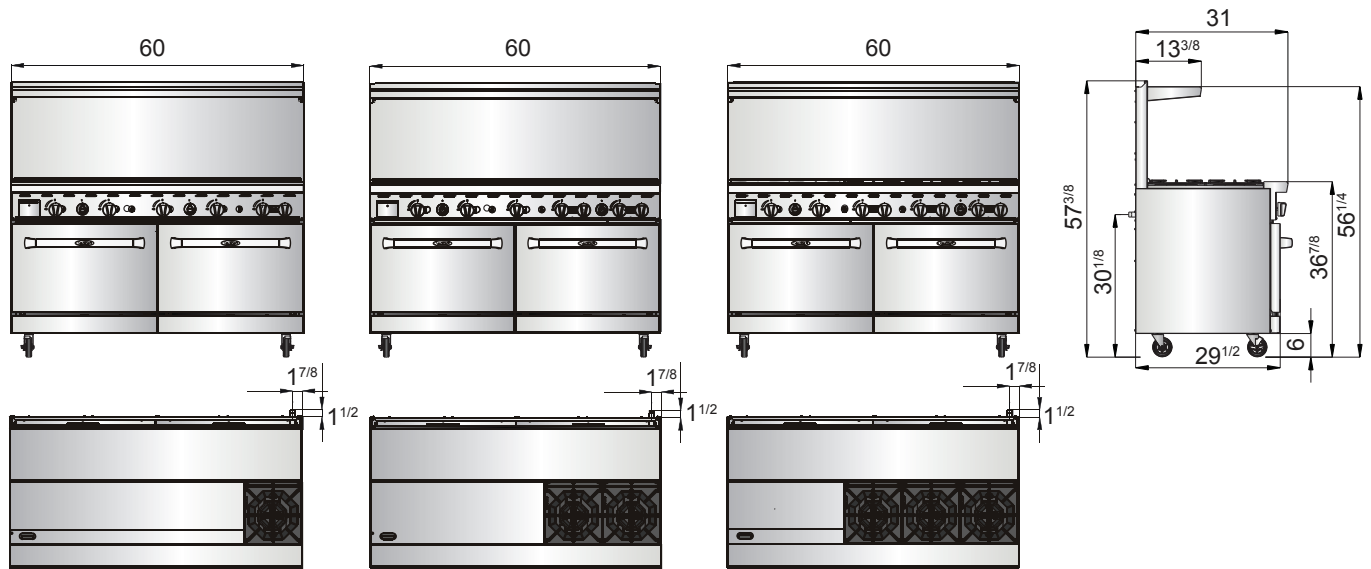
Models	Gas Type	Burner Name	Total BTU B.T.U./h	Number of Burners	Valve Types	Oven Size (inch)	Hot Plates Working Area(inch)	Griddle Working Area(inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
AGR-48G2B	NG	Hot plates	64,000	2	Pilot light	26 ^{1/2} ×26×14	2pcs 11 ^{4/5} ×11 ^{4/5}	48×20 ^{5/8}	60×31×57 ^{3/8}	805	971
		Griddle	102,000	4							
		Oven	54,000	2							
AGR-36G4B	NG	Hot plates	128,000	4	Pilot light	26 ^{1/2} ×26×14	4pcs 11 ^{4/5} ×11 ^{4/5}	36×20 ^{5/8}	60×31×57 ^{3/8}	792	949
		Griddle	75,000	3							
		Oven	54,000	2							
	LP	Hot plates	92,000	4							
		Griddle	75,000	3							
		Oven	54,000	2							
AGR-24G6B	NG	Hot plates	192,000	6	Pilot light	26 ^{1/2} ×26×14	6pcs 11 ^{4/5} ×11 ^{4/5}	24×20 ^{5/8}	60×31×57 ^{3/8}	775	941
		Griddle	48,000	2							
		Oven	54,000	2							
	LP	Hot plates	138,000	6							
		Griddle	48,000	2							
		Oven	54,000	2							

PLAN VIEW

AGR-48G2B

AGR-36G4B

AGR-24G6B



Heavy duty burners

Chrome oven rack

Stainless steel knobs

Stainless steel drip tray



CHEESE MELTER AND SALAMANDER BROILER



36" Infrared Cheese Melter

(Range mount or wall mount)

36" Infrared Salamander Broiler

(Range mount or wall mount)

MODELS:

ATCM-36

36” Infrared Cheese Melter

(Range Mount or Wall Mount)

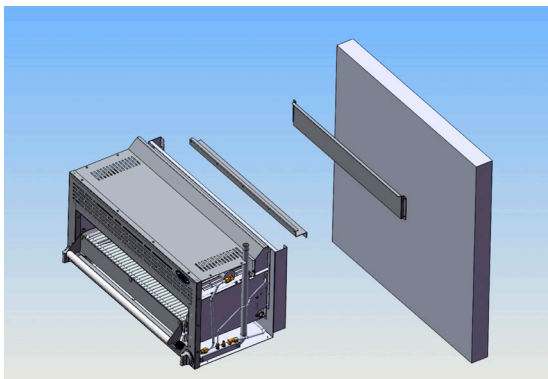
Standard Features

- Stainless steel exterior and interior
- Dual valve controls for left and right-side independent operation
- Two(2) 21,500 BTU high efficiency ceramic infrared burners and standby pilots – totals 43,000 BTU’s
- Removable broiler rack and crumb catcher
- Range mount kit ships with cheesemelter



Optional Accessories

- Wall mount brackets



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



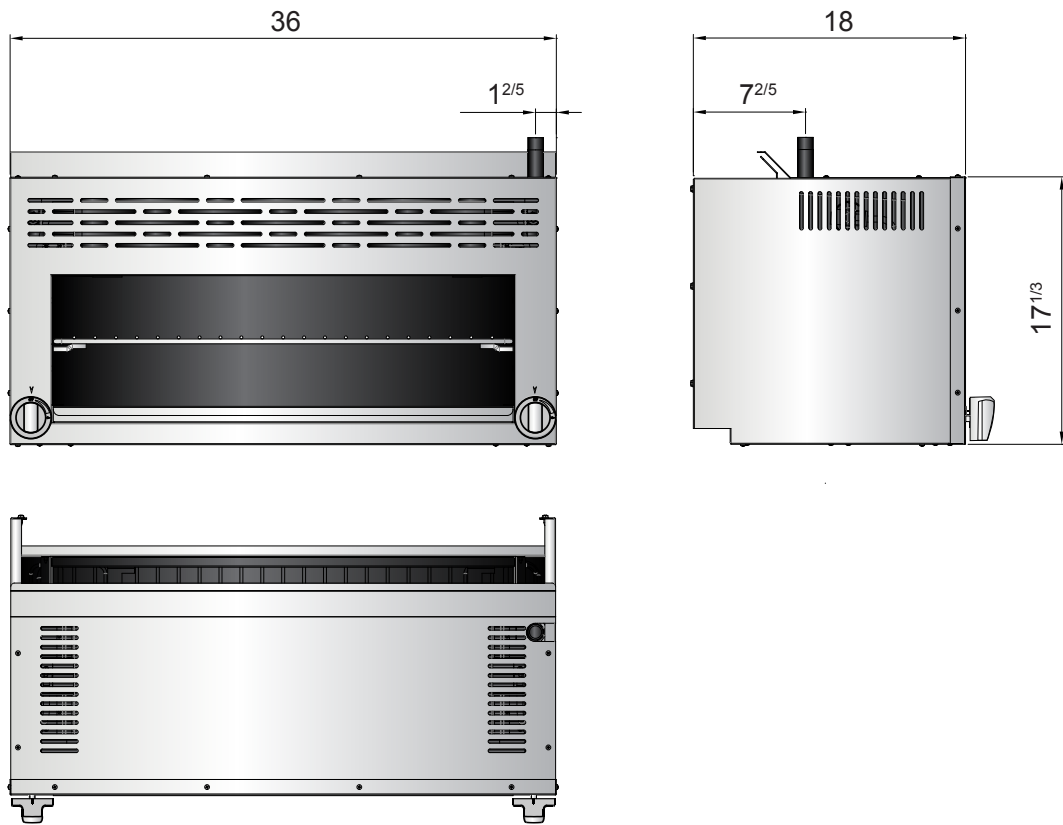
Conforms to ANSI
STD Z83.110-2009 (2011)
Certified to CSA
STD 1.3B-2009 (2011)
Conforms to NSF/ANSI STD.4



SPECIFICATIONS

Models	Burners and Control Method	Gas Type	Intake-Tube Pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
ATCM-36	2 Burners Independent Manual Control	NG	5	21,500	43,000	5" w.c.	36×18×17 ^{1/3}	95	119
		LP	10	21,500	43,000	10" w.c.			

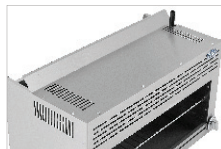
PLAN VIEW



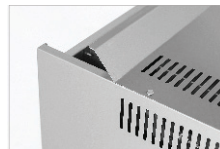
Stainless steel knobs



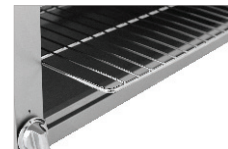
Stainless steel exterior



Wall mounts



Broiler rack



MODELS:

ATSB-36

36” Infrared Salamander Broiler

(Range Mount or Wall Mount)

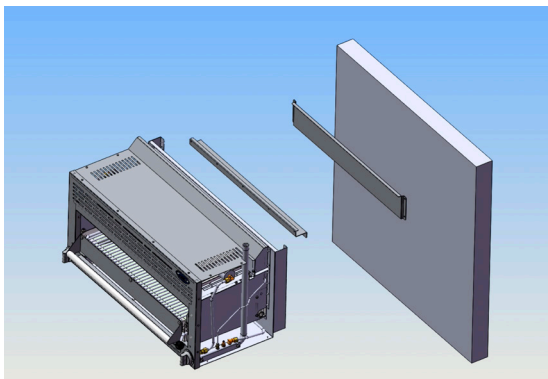
Standard Features

- Stainless steel exterior and interior
- Dual valve controls for left and right-side independent operation
- Two(2) 21,500 BTU high efficiency ceramic infrared burners and standby pilots – totals 43,000 BTU’s
- 1 minute pre-heat time
- 4 position rack adjustments on salamander broiler
- One(1) removable broiler chrome rack
- Removable crumb/grease tray
- Range mount kit ships with salamander broiler



Optional Accessories

- Wall mount brackets



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Conforms to ANSI
STD Z83.110-2009 (2011)
Certified to CSA
STD 1.3B-2009 (2011)
Conforms to NSF/ANSI STD.4





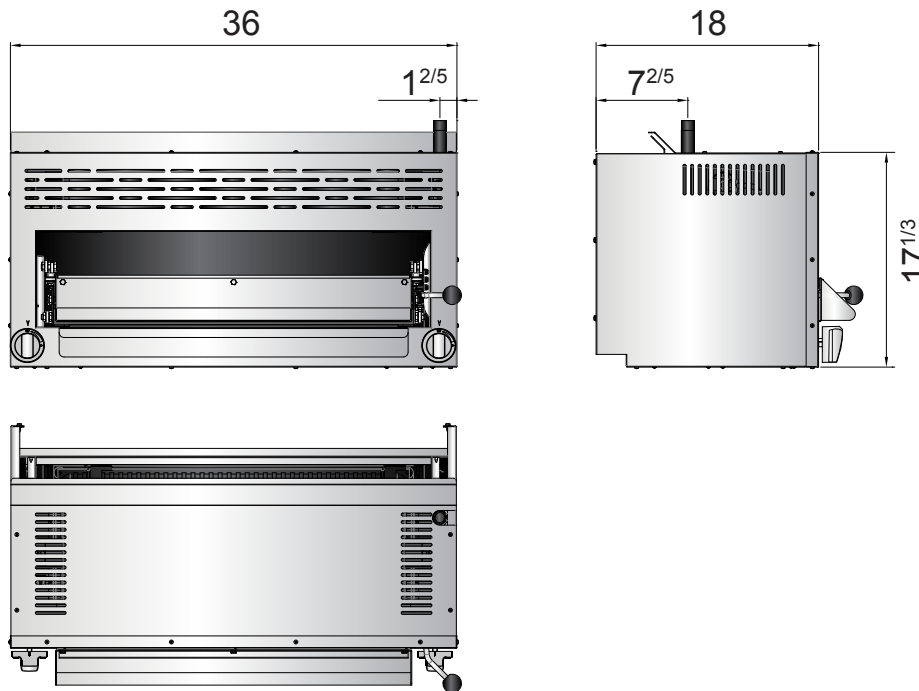
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SPECIFICATIONS

Models	Burners and Control Method	Gas Type	Intake-Tube Pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
ATSB-36	2 Burners Independent Manual Control	NG	5	21,500	43,000	5" w.c.	36×18×17 ^{1/3}	143	169
		LP	10	21,500	43,000	10" w.c.			

PLAN VIEW



Stainless steel exterior



Crumb/grease tray



Stainless steel knobs



Broiler chrome rack



4 position controller



FRYERS



40 lb. Fryer

50 lb. Fryer

75 lb. Fryer

Fryers

Standard Features

- Stainless steel exterior and interior
- Welded stainless steel tank
- Heavy duty burners with a standing flame, standby pilots
- High quality thermostat maintains select temperature automatically between 200°F-400°F
- Oil cooling zone in the bottom of the tank captures food particles and extends oil life
- Safety valve with an automatic voltage stabilizing function
- Self-reset high temperature limiting device
- Two(2) nickel plated baskets with coated handles standard
- Wire mesh crumb screen and basket hanger standard
- Available in Natural & Propane gas
- 3/4 " NPT rear gas connection and regulator
- Four(4) casters standard

Optional Accessories

- Leg kit part #: 301110006
- Fryer spalsh guard

MODELS:

ATFS-40 / ATFS-50 / ATFS-75

ATFS-40



ATFS-50



ATFS-75



1 YR WARRANTY ON ALL PARTS AND LABOR (US ONLY)
5 YEARS OIL TANK WARRANTY



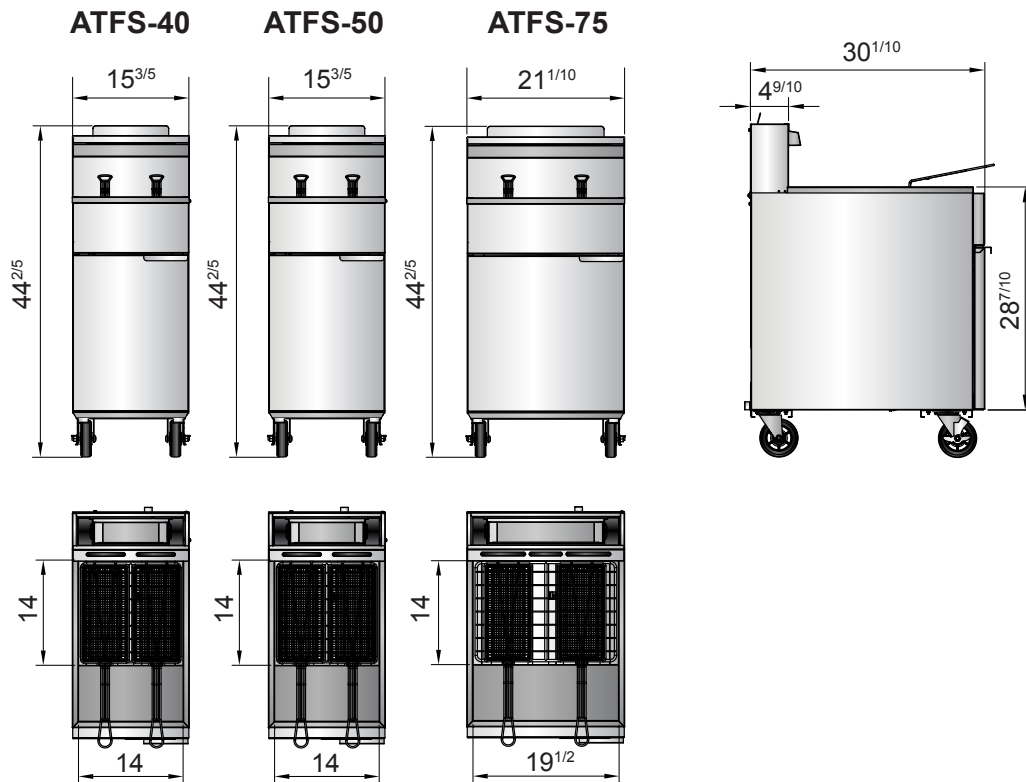
Conforms to ANSI
STD Z83.110-2009 (2011)
Certified to CSA
STD 1-8B-2009 (2011)
Conforms to NSF/ANSI STD.4



SPECIFICATIONS

Models	Burners and Control Method	Gas Type	Intake-Tube Pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Basket Dimensions (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
ATFS-40	3 Burners, Independent Manual Control	NG	4	34,000	102,000	4" w.c.	13 ^{3/10} ×6 ^{1/2} ×5 ^{9/10}	15 ^{3/5} ×30 ^{1/10} ×44 ^{2/5}	131	160
		LP	10	30,000	90,000	10" w.c.				
ATFS-50	4 Burners, Independent Manual Control	NG	4	34,000	136,000	4" w.c.	13 ^{3/10} ×6 ^{1/2} ×5 ^{9/10}	15 ^{3/5} ×30 ^{1/10} ×44 ^{2/5}	143	171
		LP	10	30,000	120,000	10" w.c.				
ATFS-75	5 Burners, Independent Manual Control	NG	4	34,000	170,000	4" w.c.	13 ^{3/10} ×9 ^{3/10} ×5 ^{9/10}	21 ^{1/10} ×30 ^{1/10} ×44 ^{2/5}	168	200
		LP	10	30,000	150,000	10" w.c.				

PLAN VIEW



Convection Ovens

Stainless steel tank



Baskets



Basket hanger



Temperature limiting device



CONVECTION OVENS

Convection Ovens



Gas Convection Ovens (Bakery Depth)

Gas Convection Ovens (Bakery Depth)

Standard Features

- Stainless steel exterior and enamel interior with coved corners for easy cleaning
- 50/50 dependent doors with double pane thermal tempered glass
- Accepts five(5) 18” X 26” standard full-size baking pans left to right or front to back
- Solid state digital controller with Cook ‘n’ Hold feature
- Temperature ranges from 150°F to 500°F
- Interior oven light(s) standard
- 46,000 BTU’s per oven capacity
- Two speed-fan with adjustable cool down mode
- Five(5) nickel plated oven racks on 13-position rack guide
- Door interlock switch(s) automatically turns fan and burner off when the doors are opened
- Electronic spark ignition with an automatic pilot system with safety shut off
- 3/4” NPT rear gas connection and regulator
- Natural or Propane models available
- NEMA 5-15 plug for controller
- ATCO-513B-1 comes standard with 21^{1/2}” leg kit and total height of 27^{9/16}” with casters #21211001025
- ATCO-513B-2 comes standard with stacking kit and casters #21211001026

MODELS:

ATCO-513B-1 / ATCO-513B-2

ATCO-513B-1



ATCO-513B-2



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



Conforms to ANSI
STD Z83.110-2009 (2011)
Certified to CSA
STD 1.8B-2009 (2011)
Conforms to NSF/ANSI STD 4



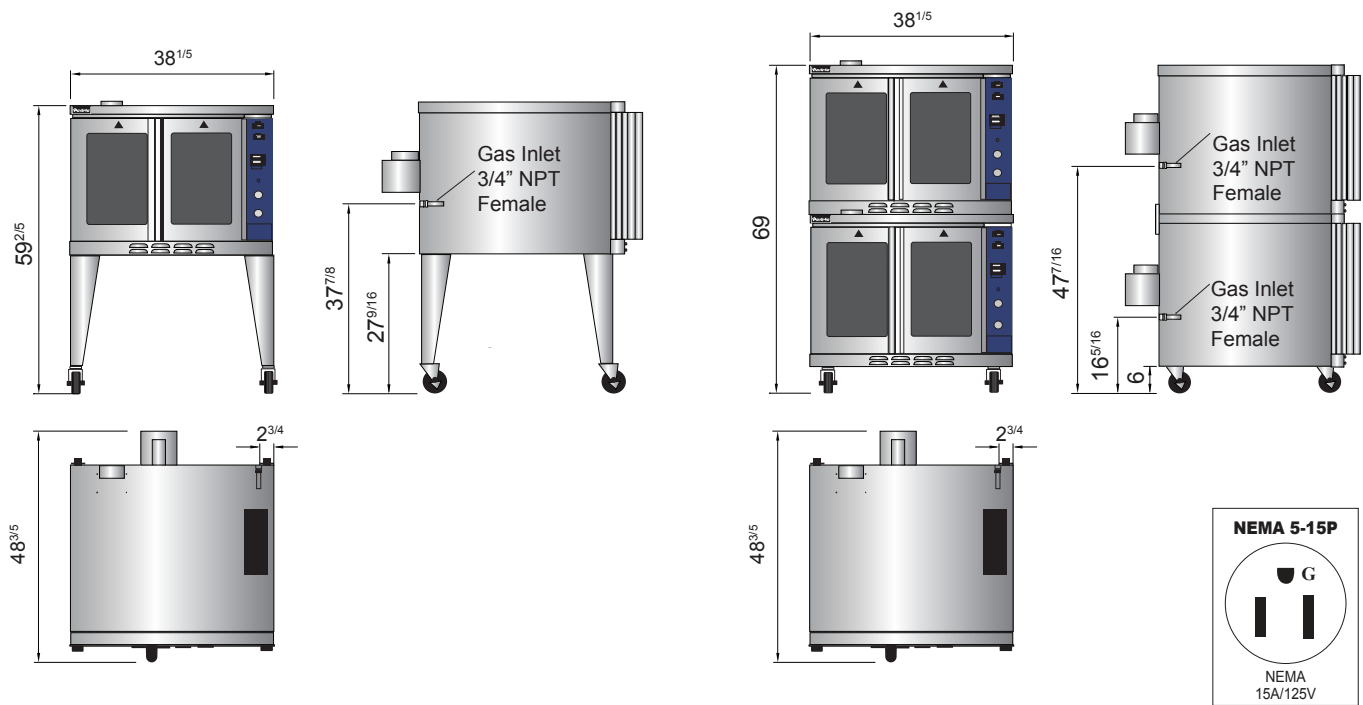
SPECIFICATIONS

Models	Shelves	Rack Guides	Voltage (V/Hz/Ph)	Total BTU B.T.U./h	Interior Dimensions (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
ATCO-513B-1	5	13	115/60/1	46,000	29×31 ^{1/2} ×24	38 ^{1/5} ×48 ^{3/5} ×59 ^{2/5}	368	525
ATCO-513B-2	10	26	115/60/1	92,000	2pcs 29×31 ^{1/2} ×24	38 ^{1/5} ×48 ^{3/5} ×69	736	1050

PLAN VIEW

ATCO-513B-1

ATCO-513B-2



Control panel

Two speed-fan

Nickel plated oven racks

Casters

Digital display



STEAM TABLES



Electric Steam Tables

Electric Steam Tables

Standard Features

- Fully insulated open wells—all four sides and bottom of wells are insulated by fiberglass, 8” deep, dry heating style, open well design
- Temperature control—individual infinite switch controls each well
- Two type heat elements—500 watt per well and 750 watt per well
- Stainless steel die-stamped opening—12”x20”, rising lip around well helps keep well clean and makes food pans easy to load and unload
- Poly cutting board—7” wide x 1/2” thick with 18 gauge stainless steel support shelf and brackets
- 18 gauge stainless steel top, body and under shelf
- Stainless steel tubular legs with adjustable stainless steel feet, giving tables a strong structure
- Indicator light of each well shows both power on and element heating
- Mechanical guards on all switches for safety and reliability
- Standard with water pans

MODELS:

CSTEА-2B/CSTEА-3B/CSTEА-4B/CSTЕB-5B

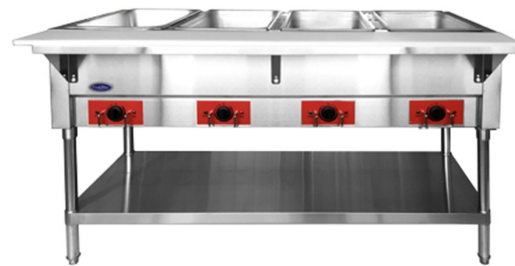
CSTEА-2B



CSTEА-3B



CSTEА-4B



CSTЕB-5B



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



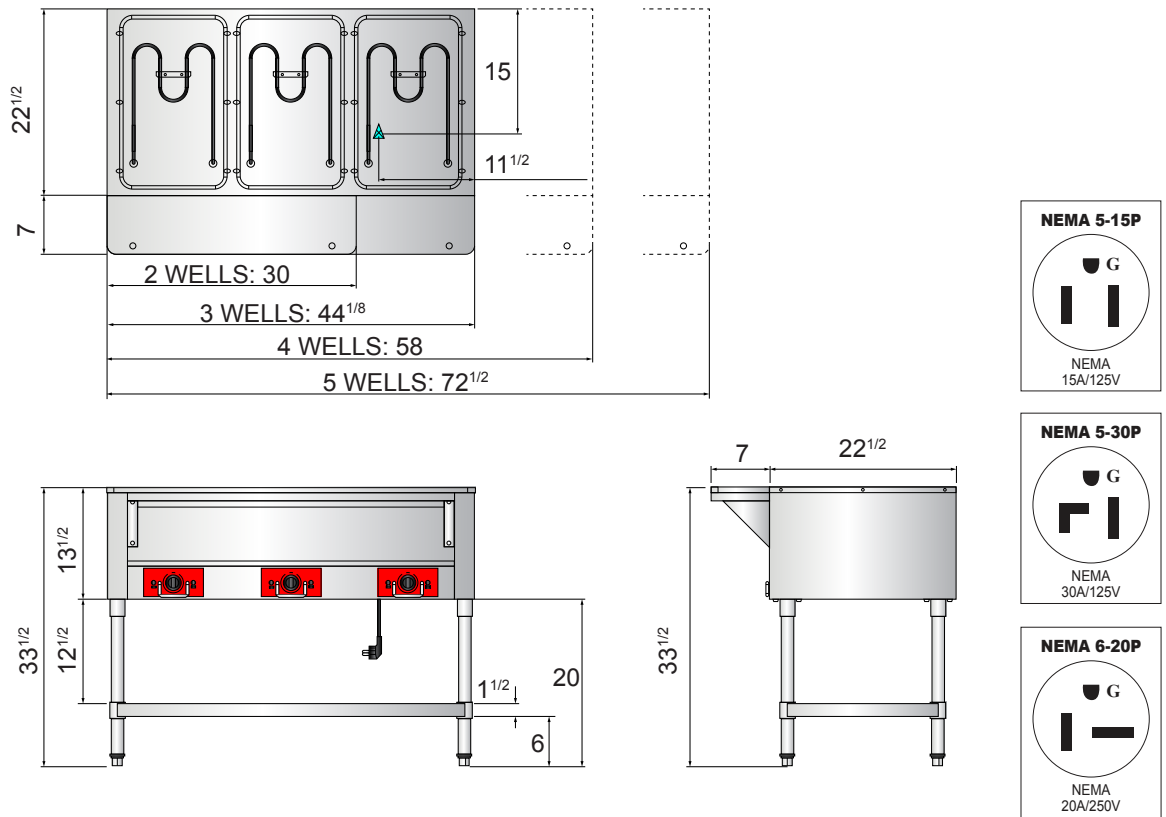
Conforms to ANSI
STD Z83.110-2009 (2011)
Certified to CSA
STD 1.4B-2009 (2011)
Conforms to NSF/ANSI STD.4



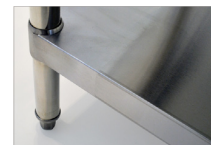
SPECIFICATIONS

Models	Voltage (V)	Wells	Watts/Well	Total Watts (W)	PH	Top Opening	Cu.ft.	Plug	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
CSTEA-2B	120	2	500	1000	1	2	10.9	NEMA-5-15P	30×29 ^{1/2} ×33 ^{1/2}	64	77
CSTEA-3B	120	3	500	1500	1	3	15.5	NEMA-5-15P	44 ^{1/8} ×29 ^{1/2} ×33 ^{1/2}	84	104
CSTEA-4B	120	4	500	2000	1	4	19.8	NEMA-5-30P	58×29 ^{1/2} ×33 ^{1/2}	98	131
CSTEB-5B	240	5	750	3750	1	5	29.7	NEMA-6-20P	72 ^{1/2} ×29 ^{1/2} ×33 ^{1/2}	123	168

PLAN VIEW



Fully insulated wells Stainless steel exterior Temperature control Stainless steel legs



WARMING CABINETS



Insulated Heater/Proofer/Holding Cabinets

MODELS:

ATHC-9 / ATHC-18

Insulated Heater/Proofer/ Holding Cabinets

Standard Features

- Stainless steel exterior & interior
- ATHC-9 holds nine(9) 18 X 26 pans and
ATHC-18 holds eighteen(18) 18 X 26 pans
- Heating mode with adjustable temperature
settings between 80°F and 220°F
- 1.3” clearance between slides
- Proof mode has 10 adjustments for
adjusting humidity level
- Easy to read LED display
- Transparent clear polycarbonate door with
90° stay open feature for loading of product
- Humidifying water tray to prevent loss of
moisture and preserve food
- Fully insulated cabinet with environmentally
friendly foaming material prevents heat
loss, provides energy savings and
environmental protection
- Detachable slides and removable control
drawer for easy cleaning
- 6’ power cord
- Four(4) casters standard – two locking, two
swivel

ATHC-9



ATHC-18



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



Conforms to ANSI
STD Z83.110-2009 (2011)
Certified to CSA
STD 1.3B-2009 (2011)
Conforms to NSF/ANSI STD.4

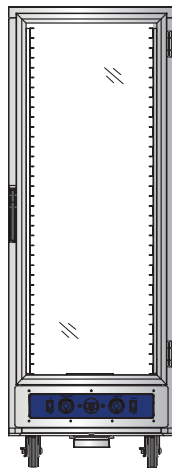


SPECIFICATIONS

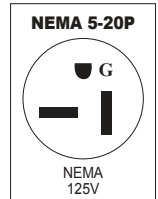
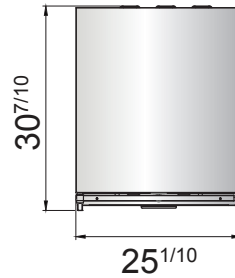
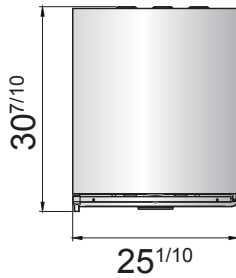
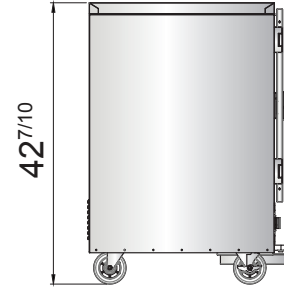
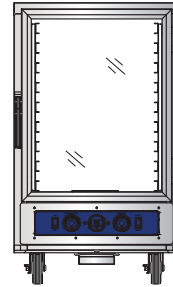
Models	Description	Voltage (V)	Frequency	Watts(W)	Temperature Control Range (°F)	Capacity (layers)	Exterior Dimensions (inch)	Gross Weight (lbs)
ATHC-9	Heated cabinet(9 pans)	120	60	2000	80-220	9	25 ^{1/10} ×30 ^{7/10} ×42 ^{7/10}	168
ATHC-18	Heated cabinet(18 pans)	120	60	2000	80-220	18	25 ^{1/10} ×30 ^{7/10} ×69 ^{7/10}	212

PLAN VIEW

ATHC-18



ATHC-9



Polycarbonate door



Controllers



Pan holds



Temperature/humidity control



SLICERS



10" Compact Manual Slicer

12" Compact Manual Slicer

12" Heavy Duty Manual Slicer

14" Heavy Duty Slicer

14" Heavy Automatic Slicer

10” Compact Manual Slicer

Standard Features

- 10” special alloy knife (Rasspe®, high quality brand made in Italy), longer lasting and easier to sharpen
- 1/4 HP knife motor with permanently lubricated ball bearings, overload protection
- Aluminum alloy one-piece base with stain resistant and easy clean anodized finish
- Top mounted, removable all metal knife sharpener with two stones for a razor sharp cutting edge
- Index knob control gets 0 to 9/16” (14mm) precision slice thickness adjustment
- Permanent ring guard protects entire non-slicing portion of the knife, with removable cover and deflector
- Knife cover interlock prevents slicer from operating without knife cover in place
- Sealed splash zones for added sanitation and protection of electronics
- Angled gravity feed food chute
- Power switch secures no voltage release preventing inadvertent reactivation of slicer in the event of power or interlock interruption
- High quality aluminum base, food chute and feet

MODELS:

PPSL-10

PPSL-10 FRONT VIEW



PPSL-10 ANGLE



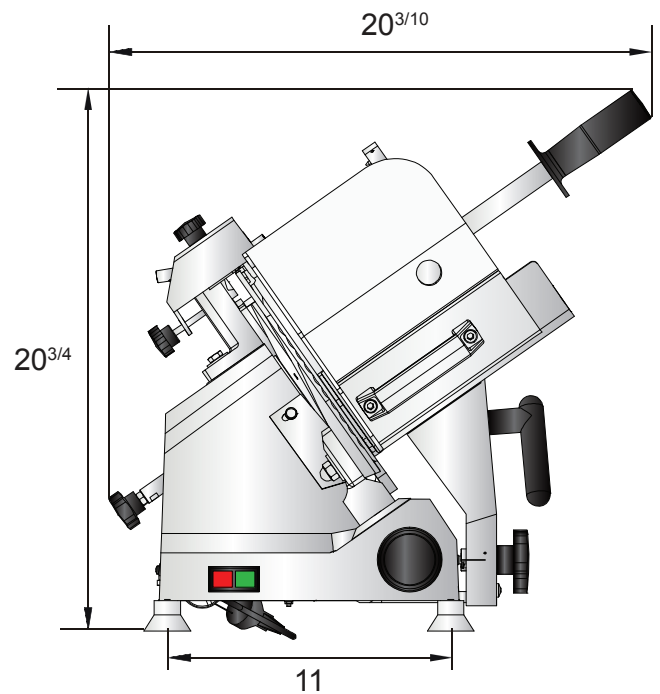
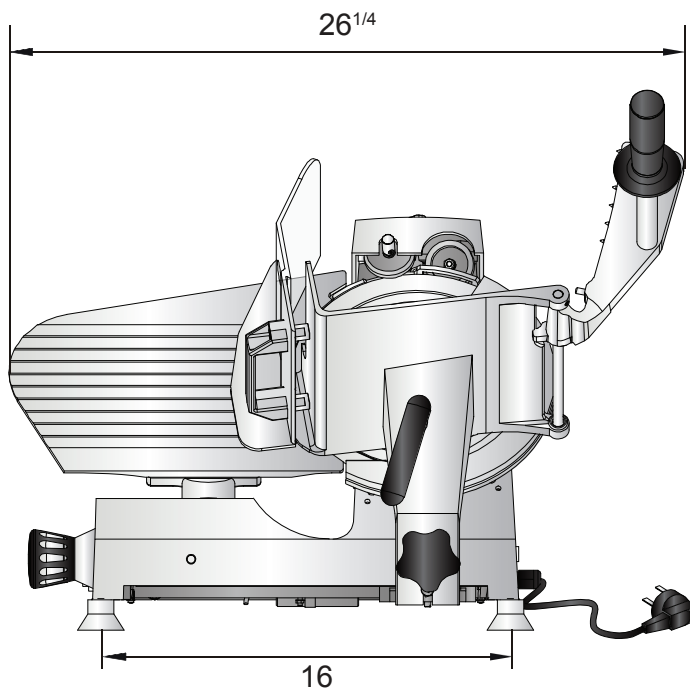
1 YEAR PARTS AND LABOR WARRANTY (US ONLY)



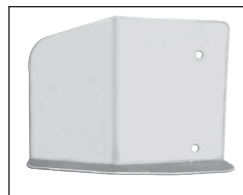
SPECIFICATIONS

Model	HP	Watts(W)	Voltage (V/Hz/Ph)	Amps(A)	Drive Type	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
PPSL-10	1/4	180	110/60/1	1.7	Belt driven	26 ^{1/4} ×20 ^{3/10} ×20 ^{3/4}	51	57

PLAN VIEW



Sealed splash



Indicator light



Metal index knob



NEMA 5-15P



NEMA
15A/125V

12” Compact Manual Slicer

Standard Features

- 12” special alloy knife (Rasspe®, high quality brand made in Italy), longer lasting and easier to sharpen
- 1/3 HP knife motor with permanently lubricated ball bearings, overload protection
- Aluminum alloy one-piece base with stain resistant and easy clean anodized finish
- Top mounted, removable all metal knife sharpener with two stones for a razor sharp cutting edge
- Index knob control gets 0 to 9/16” (14mm) precision slice thickness adjustment
- Permanent ring guard protects entire non-slicing portion of the knife, with removable cover and deflector
- Knife cover interlock prevents slicer from operating without knife cover in place
- Sealed splash zones for added sanitation and protection of electronics
- Angled gravity feed food chute
- Power switch secures no voltage release preventing inadvertent reactivation of slicer in the event of power or interlock interruption
- High quality aluminum base, food chute and feet

MODELS:

PPSL-12

PPSL-12 FRONT VIEW



PPSL-12 ANGLE



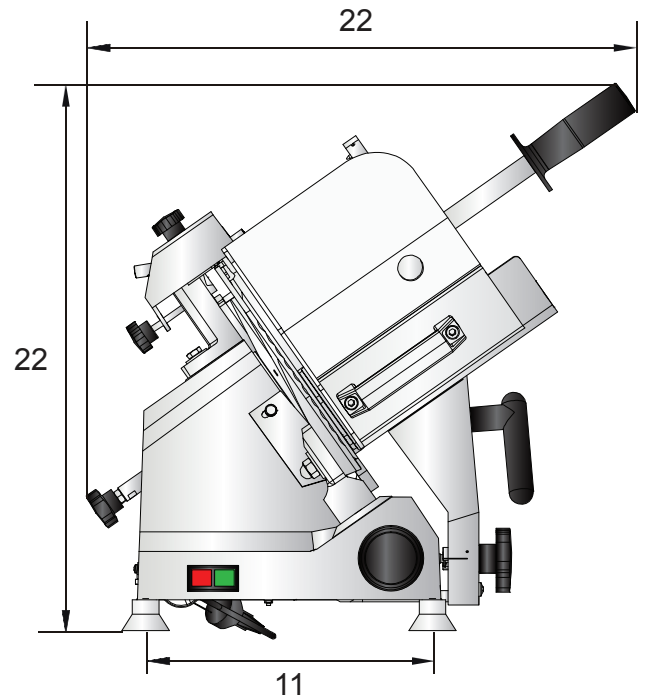
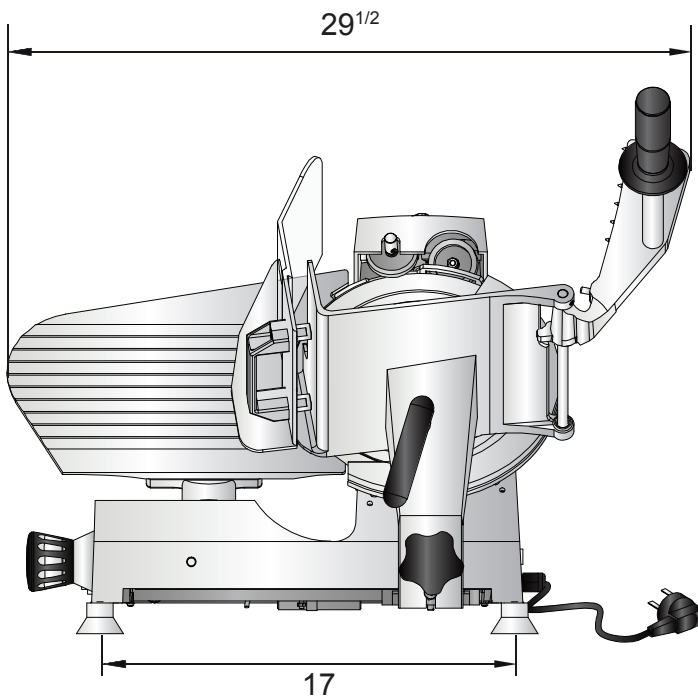
1 YEAR PARTS AND LABOR WARRANTY (US ONLY)



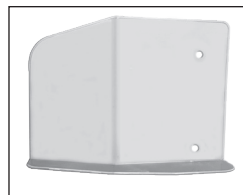
SPECIFICATIONS

Model	HP	Watts(W)	Voltage (V/Hz/Ph)	Amps(A)	Drive Type	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
PPSL-12	1/3	250	110/60/1	2.3	Belt driven	29 ^{1/2} ×22×22	62	70

PLAN VIEW



Sealed splash



Indicator light



Metal index knob



NEMA 5-15P



NEMA
15A/125V

12” Heavy Duty Manual Slicer

MODELS:

PPSL-12HD

Standard Features

- 12” special alloy knife (Rasspe®, high quality brand made in Italy), longer lasting and easier to sharpen
- 1/2 HP powerful knife motor with permanently lubricated ball bearings, overload protection
- Aluminum alloy one-piece base with stain resistant and easy clean anodized finish
- Top mounted metal knife sharpener with two stones for a razor sharp cutting edge
- High quality metal index knob control gets 0 to 9/16” (14mm) precision slice thickness adjustment
- Permanent ring guard protects entire non-slicing portion of the knife, with removable cover and deflector
- Knife cover interlock prevents slicer from operating without knife cover in place
- Sealed splash zones for added sanitation and seamless edges and radius corners
- Large square food receiving plate
- Big carriage angle 42°, full gravity feed food chute
- Power switch secures no voltage release preventing inadvertent reactivation of slicer in the event of power or interlock interruption
- High quality aluminum base, food chute and feet

PPSL-12HD FRONT VIEW



PPSL-12HD ANGLE



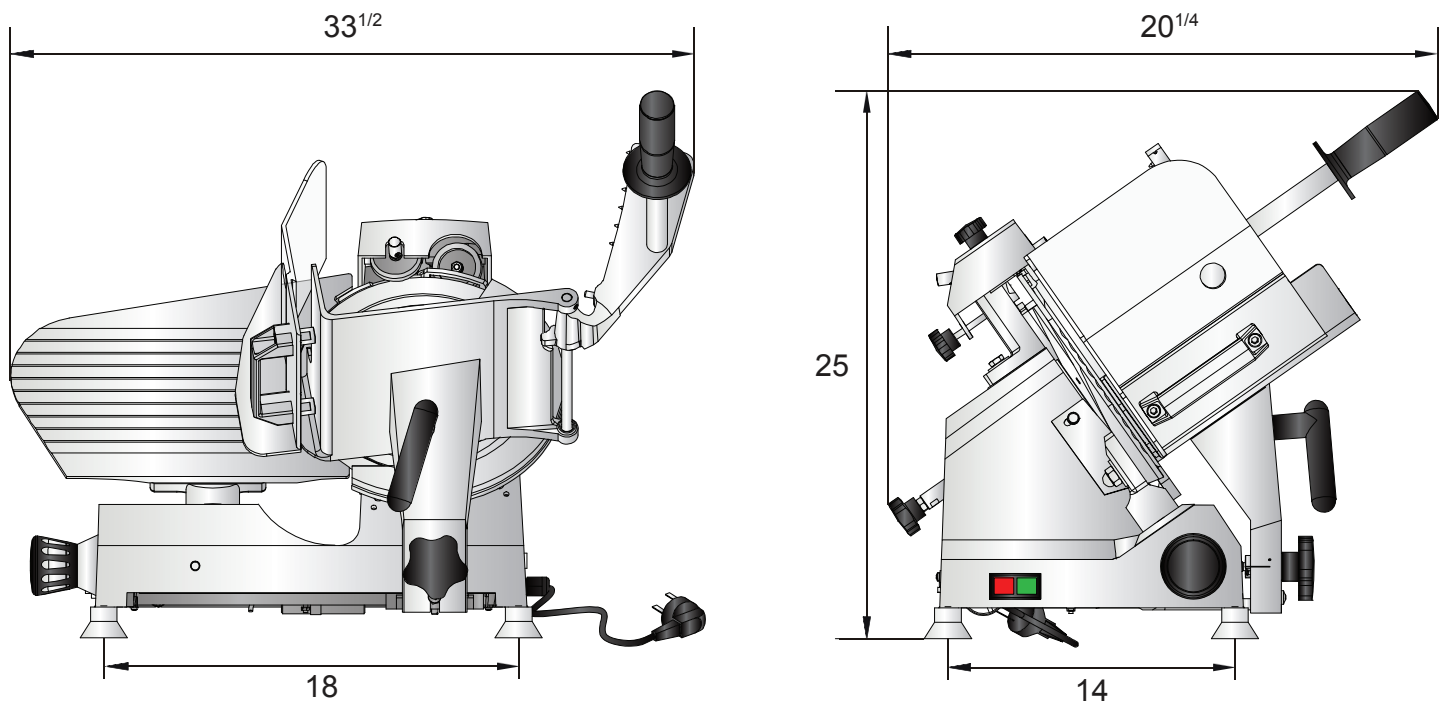
1 YEAR PARTS AND LABOR WARRANTY (US ONLY)



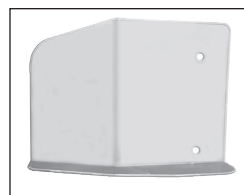
SPECIFICATIONS

Model	HP	Watts(W)	Voltage (V/Hz/Ph)	Amps(A)	Drive Type	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
PPSL-12HD	1/2	370	110/60/1	3.4	Belt driven	33 ^{1/2} ×20 ^{1/4} ×25	77	86

PLAN VIEW



Sealed splash



Indicator light



Metal index knob



NEMA 5-15P



NEMA
15A/125V

14” Heavy Duty Slicer

MODELS:

PPSL-14

Standard Features

- 14” special alloy knife (Rasspe®, high quality brand made in Italy), longer lasting and easier to sharpen
- 1/2 HP knife motor with permanently lubricated ball bearings, overload protection
- Aluminum alloy one-piece base with stain resistant and easy clean anodized finish
- Top mounted, removable all metal knife sharpener with two stones for a razor sharp cutting edge
- High quality metal Index knob control gets 0 to 9/16” (14mm) precision slice thickness adjustment
- Permanent ring guard protects entire non-slicing portion of the knife, with removable cover and deflector
- Knife cover interlock prevents slicer from operating without knife cover in place
- Sealed splash zones for added sanitation and protection of electronics
- Angled gravity feed food chute
- Power switch secures no voltage release preventing inadvertent reactivation of slicer in the event of power or interlock interruption
- High quality aluminum base, food chute and feet

PPSL-14 FRONT VIEW



PPSL-14 ANGLE



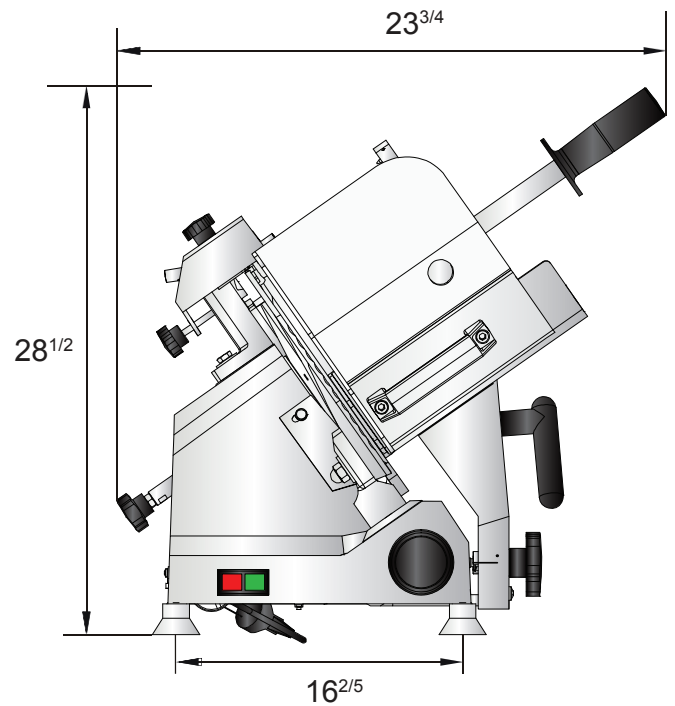
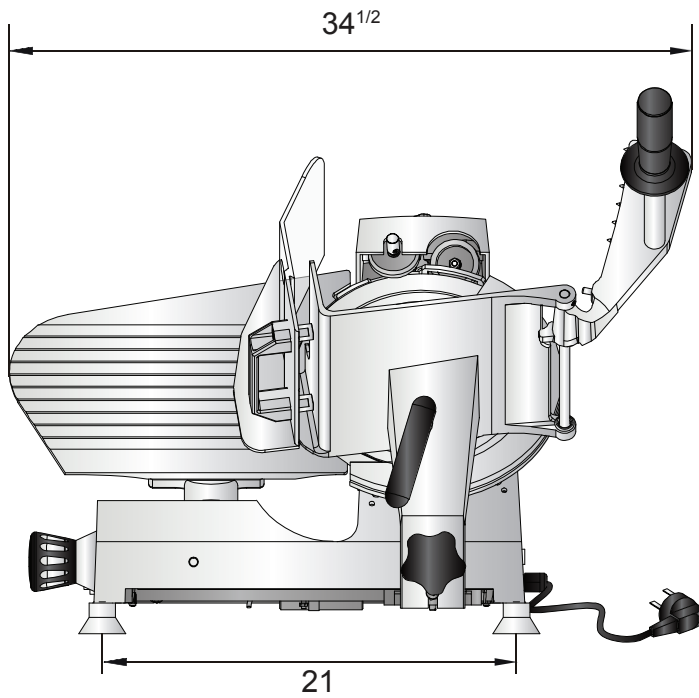
1 YEAR PARTS AND LABOR WARRANTY (US ONLY)



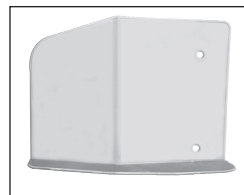
SPECIFICATIONS

Model	HP	Watts(W)	Voltage (V/Hz/Ph)	Amps(A)	Drive Type	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
PPSL-14	1/2	370	110/60/1	3.4	Belt driven	34 ^{1/2} ×23 ^{3/4} ×28 ^{1/2}	101	111

PLAN VIEW



Sealed splash



Indicator light



Metal index knob



NEMA 5-15P



NEMA
15A/125V

14” Heavy Duty Automatic Slicer

MODELS:

PPSLA-14

Standard Features

- Automatic high precision capacity and cutting, improved with 3 carriage speed and 3 stroke lengths (small-medium-large)
- All functions for slice count, carriage speed control, stroke length control, start/hold/down control are integrated in a digital display and button panel
- Double powerful motors to drive this slicer device, one motor(1/2 HP, 370watts) drives blade, another motor(2/3 HP, 450watts) drives stroke moving
- 14” and 13” special alloy knife (Rasspe®, high quality brand made in Italy), longer lasting and easier to sharpen
- Heavy duty slicer for full capacity at cheese slicing, all day-long duty slicing, slicing volume rate range at 37-62 slices per minute
- Easier switch between automatic slice model to manual slice mode
- High quality reliable structure at base, frame and carriage, include: stainless steel bottom base, anodized aluminum frame base and carriage
- Plastic free structure at this slicer: stainless steel material at index knob, carriage handle and feet
- Top mounted metal knife sharpener with two stones for a razor sharp cutting edge
- High quality stainless steel index knob control gets to 9/16”(14mm) precision slice thickness adjustment
- Knife cover interlock prevents slicer from operating without knife cover in place
- Sealed splash zones for added sanitation and seamless edges and radius corners
- Large square food receiving plate
- Big carriage angle 42°, full gravity feed food chute
- Power switch secures no voltage release preventing inadvertent reactivation of slicer in the event of power or interlock interruption

PPSLA FRONT VIEW



PPSLA ANGLE



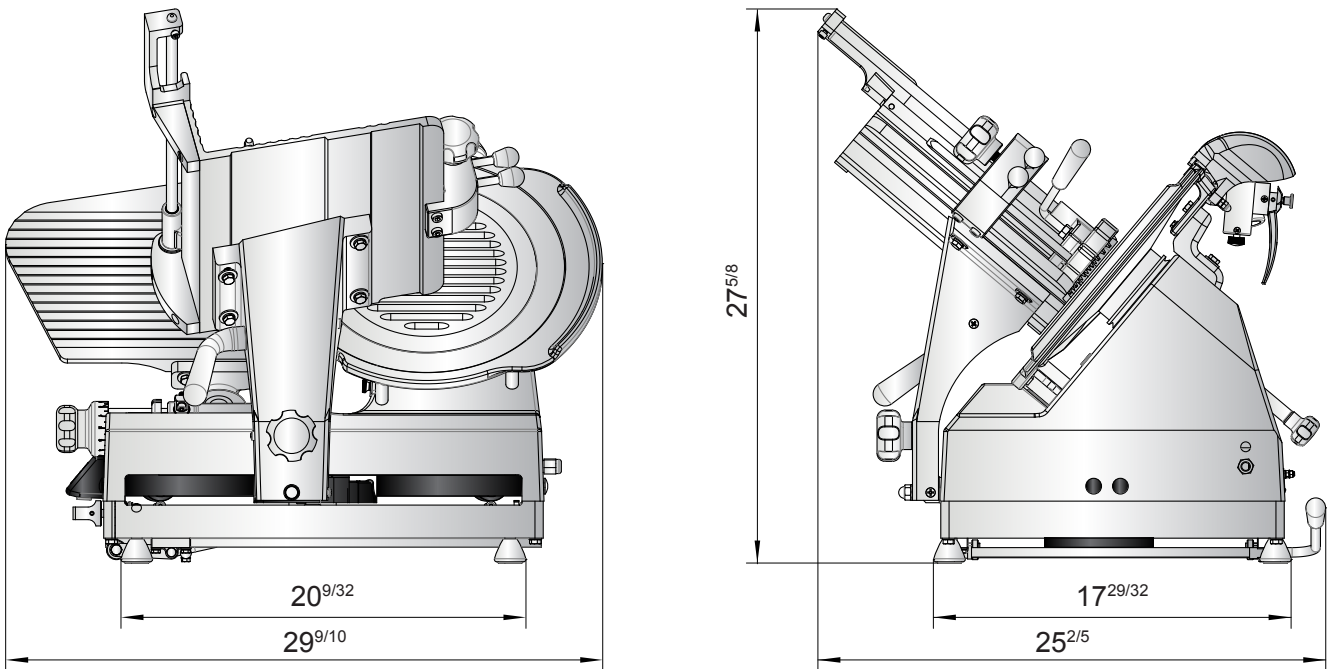
1 YEAR PARTS AND LABOR WARRANTY (US ONLY)



SPECIFICATIONS

Model	HP	Watts(W)	Voltage(V/Hz/Ph)	Amps(A)	Drive Type	Exterior Dimensions(inch)	Gross Weight(lbs)
PPSLA-14	2/3	450	110/60/1	4.6	Belt driven	29 ^{9/10} ×25 ^{2/5} ×27 ^{5/8}	156

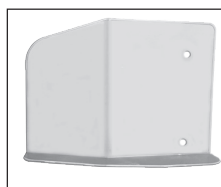
PLAN VIEW



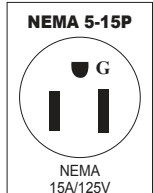
A-M Switch



Sealed splash



Control Panel



MIXERS



Heavy Duty 10 Quart Planetary Mixer
Heavy Duty 20 Quart Planetary Mixer
Heavy Duty 30 Quart Planetary Mixer
Heavy Duty 60 Quart Planetary Mixer - Floor Model

Heavy Duty 10 Quart Planetary Mixer

MODELS:
PPM-10

Standard Features

- Three fixed speeds
- Gear driven transmission with aluminum alloy gear box
- 30-minute timer
- Safety cut-switch temporarily interrupts power if gears are changed without stopping the mixer
- Easy to reach controls
- Interlocked bowl lift and stainless-steel bowl guard with swing out bowl
- 6' cord with NEMA 5-15 plug
- Steel body with open base



Standard Accessory Package

- Stainless steel bowl
- Stainless steel flat beater
- Stainless steel wire whisk
- Stainless steel spiral dough hook
- Non-slip rubber feet

Optional Accessories

- Flat beater
- Dough hook
- Wire whip
- Extra stainless steel bowl



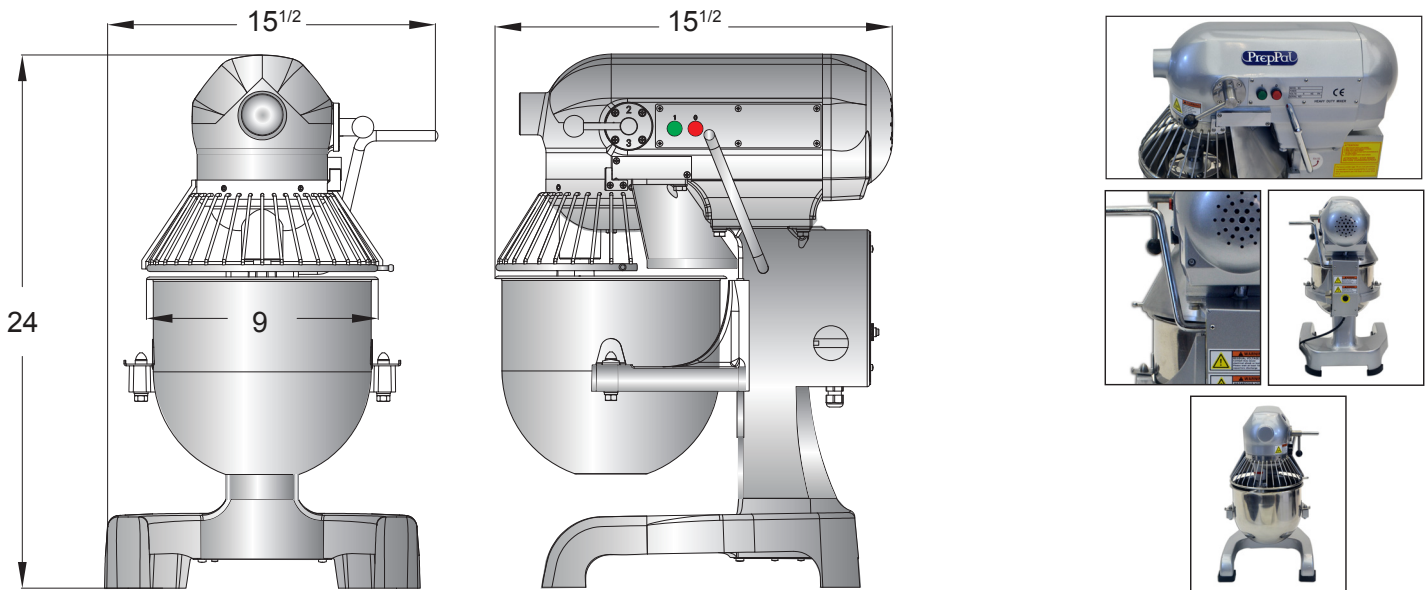
1 YEAR PARTS AND LABOR WARRANTY (US ONLY)



SPECIFICATIONS

Model	HP	Watts (W)	Voltage (V/Hz/Ph)	Amps (A)	Capacity (Quarts)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)	Agitator Speed (RPMs)		
									First (low)	Second (intermediate)	Third (high)
PPM-10	1	750	115/60/1	10	10	15 ^{1/2} ×15 ^{1/2} ×24	79	88	108	195	355

PLAN VIEW



STANDARD ACCESSORY PACKAGE

Mixing Bowl



Dough Hook



Wire whip



Flat beater



NEMA 5-15P



NEMA
15A/125V

MODELS:

PPM-20

Heavy Duty 20 Quart Planetary Mixer

Standard Features

- Three fixed speeds
- Gear driven transmission with aluminum alloy gear box
- 30-minute timer
- Safety cut-switch temporarily interrupts power if gears are changed without stopping the mixer
- Easy to reach controls
- Interlocked bowl lift and stainless-steel bowl guard with swing out bowl
- 6' cord with NEMA 5-15 plug
- Steel body with open base



Standard Accessory Package

- Stainless steel bowl
- Stainless steel flat beater
- Stainless steel wire whisk
- Stainless steel spiral dough hook
- Non-slip rubber feet

Optional Accessories

- Meat grinder for #12 hub
- Slicer/Shredder/Grater for #12 hub



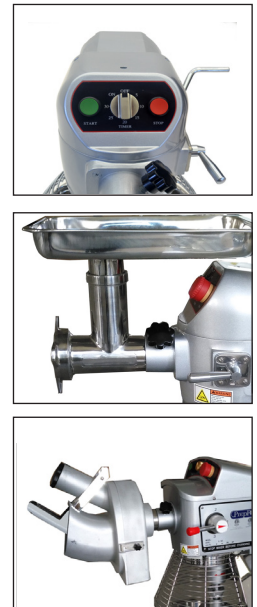
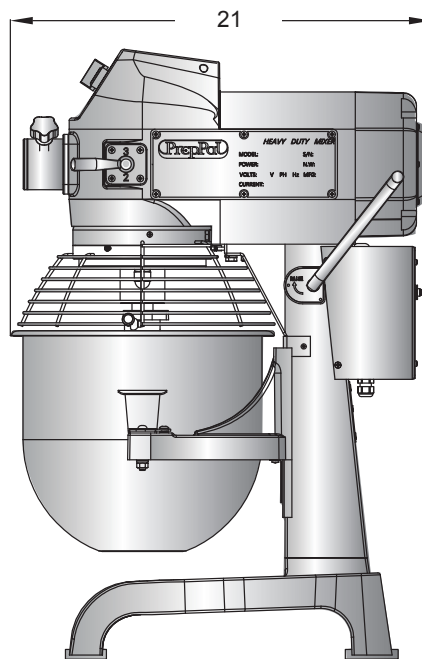
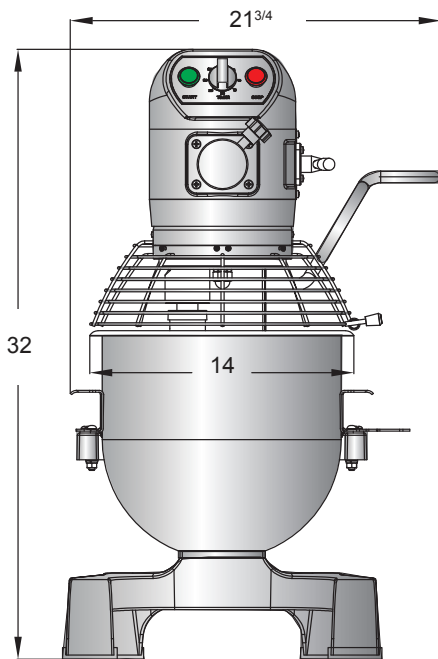
1 YEAR PARTS AND LABOR WARRANTY (US ONLY)



SPECIFICATIONS

Model	HP	Watts (W)	Voltage (V/Hz/Ph)	Amps (A)	Capacity (Quarts)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)	Agitator Speed (RPMs)		
									First (low)	Second (intermediate)	Third (high)
PPM-20	1 ^{1/2}	1100	115/60/1	14	20	21 ^{3/4} ×21×32	211	246	106	180	367

PLAN VIEW



STANDARD ACCESSORY PACKAGE

Mixing Bowl



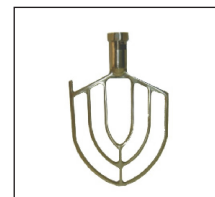
Dough Hook



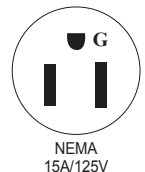
Wire whip



Flat beater



NEMA 5-15P



Heavy Duty 30 Quart Planetary Mixer

MODELS:

PPM-30

Standard Features

- Three fixed speeds
- Gear driven transmission with aluminum alloy gear box
- 30-minute timer
- Safety cut-switch temporarily interrupts power if gears are changed without stopping the mixer
- Number 12 hub accommodates meat grinder or shredder attachments for flexibility between grinding and mixing
- Easy to reach controls
- Interlocked bowl lift and stainless-steel bowl guard with swing out bowl
- 6' cord with NEMA 5-15 plug
- Steel body with open base

Standard Accessory Package

- Stainless steel bowl
- Stainless steel flat beater
- Stainless steel wire whisk
- Stainless steel spiral dough hook
- Non-slip rubber feet

Optional Accessories

- Meat grinder for #12 hub
- Slicer/Shredder/Grater for #12 hub



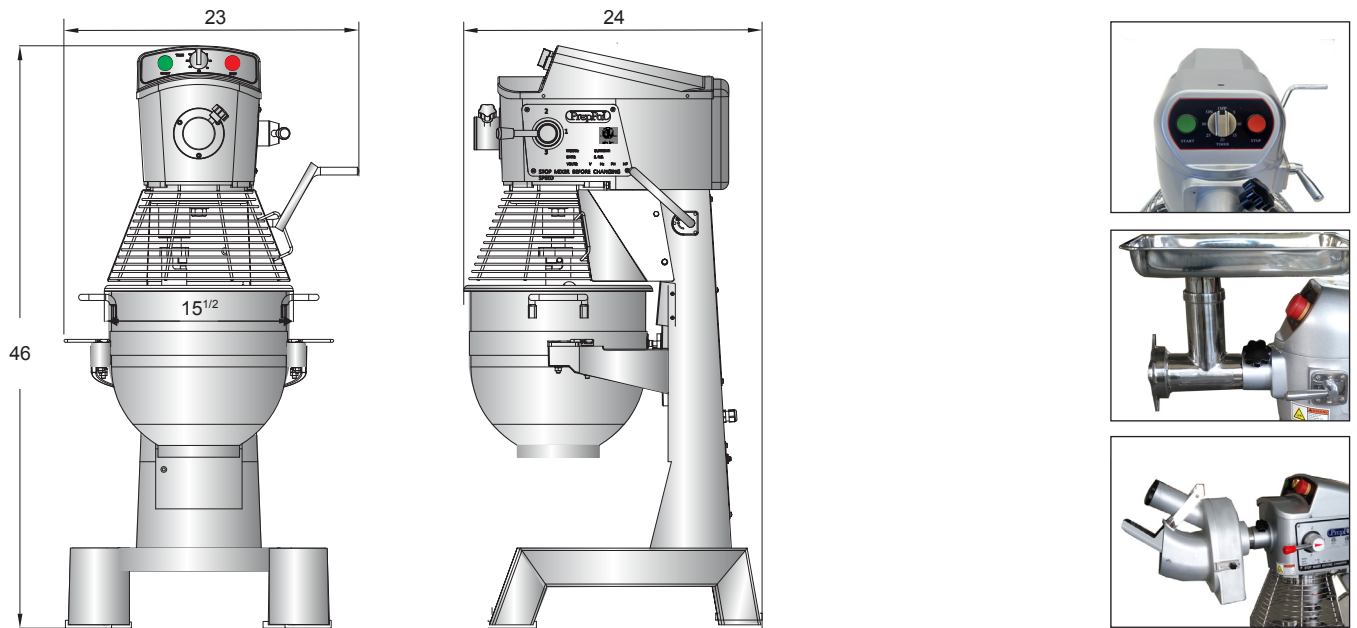
1 YEAR PARTS AND LABOR WARRANTY (US ONLY)



SPECIFICATIONS

Model	HP	Watts (W)	Voltage (V/Hz/Ph)	Amps (A)	Capacity (Quarts)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)	Agitator Speed (RPMs)		
									First (low)	Second (intermediate)	Third (high)
PPM-30	2	1500	115/60/1	20	30	23×24×46	374	396	91	166	282

PLAN VIEW



STANDARD ACCESSORY PACKAGE

Mixing Bowl



Dough Hook



Wire whip



Flat beater



NEMA 5-15P



NEMA
15A/125V

Heavy Duty 60 Quart Planetary Mixer - Floor Model

MODELS:

PPM-60

Standard Features

- Four speeds for various food mixing need
- 30 minute timer stops the mixer when timer ends
- Safety cut-switch temporarily interrupts power if gears are changed without stopping the mixer
- Includes bowl truck for convenient bowl transport
- #22 hub accommodates meat grinder or shredder attachments for flexibility between grinding and mixing
- Comes standard with: stainless steel dough hook, wire whisk, flat beater, stainless steel mixing bowl and safety guard
- Interlocked bowl lift and bowl guard opening
- 3^{3/4} Horsepower
- 6 ft. (1.8m) cord with bared wire (hard wired)

Standard Accessory Package

- Bowl truck
- Stainless steel bowl
- Stainless steel flat beater
- Stainless steel wire whisk
- Stainless steel spiral dough hook
- Non-slip rubber feet

Optional Accessories

- Meat grinder or shredder attachment for #12 hub

IMPORTANT NOTES:

Please confirm your dough and water ration before mixing product.

(1) choose correct speed, and (2) correct water ratio, (3) suitable volume for the mix process according to “Mix Capacity Chart“ in the Atosa manual.



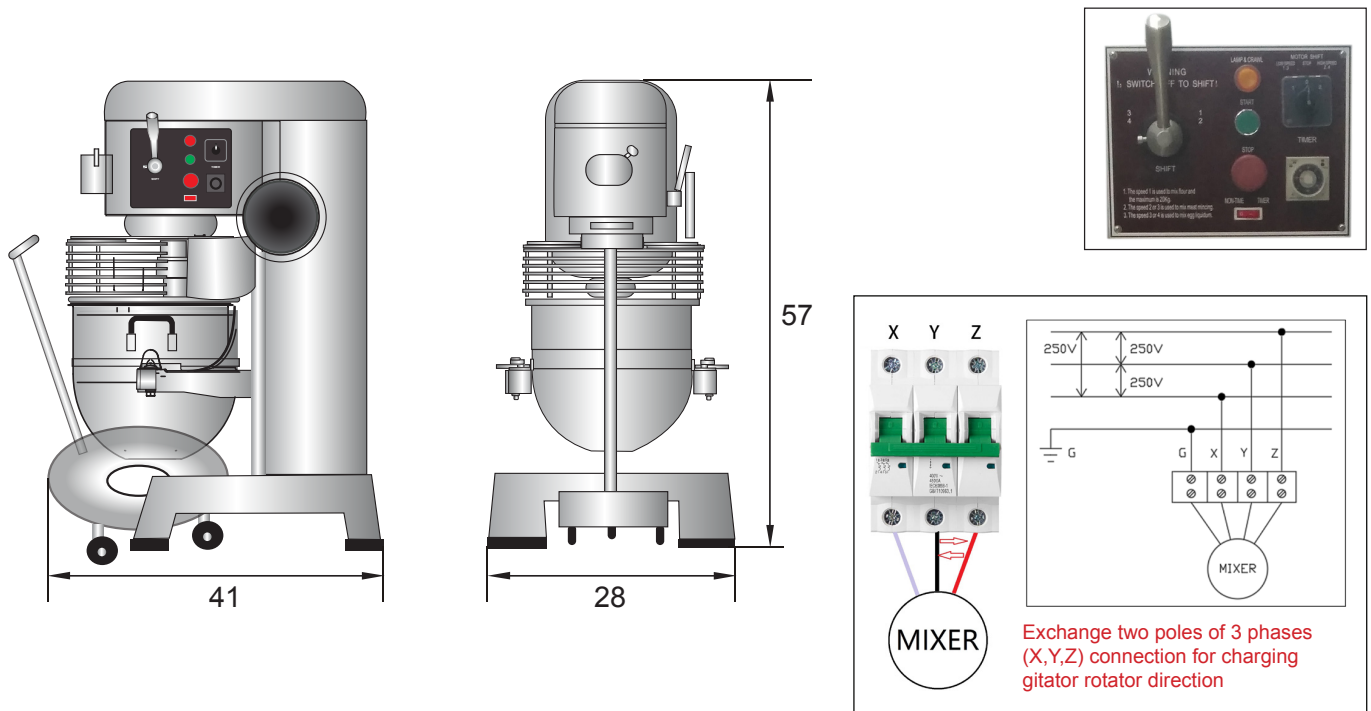
1 YEAR PARTS AND LABOR WARRANTY (US ONLY)



SPECIFICATIONS

Model	HP	Watts (W)	Voltage (V/Hz/Ph)	Amps (A)	Capacity (Quarts)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)	Agitator Speed (RPMs)			
									First (low)	Second (intermediate 1)	Third (intermediate 2)	Third (high)
PPM-60	3 ^{3/4}	2800	240/60/3	15	60	28×41×57	1078	1190	73	103	143	216

PLAN VIEW



Grinders

STANDARD ACCESSORY PACKAGE



GRINDERS

Grinders



Meat Grinders

Meat Grinders

MODELS:

PPG-12 / PPG-22

Standard Features

- Powerful, high torque motor, with manual reset overload protection
- PPG-22 is 1.5 Horsepower
- PPG-12 is 1 Horsepower
- Direct gear-driven transmission, mounted on ball bearings
- Permanent grease-lubricated gear box
- Manual reset motor overload protection
- Forward/reverse switch
- Compact size and seamless construction
- PPG-22 - 450 lbs/hr meat capacity
- PPG-12 - 250 lbs/hr meat capacity
- Top-mounted handle with tray support
- Non-slip rubber feet six-foot cord and plug



Standard Accessories

- Knife
- Stainless steel product tray
- 1/4" (6mm) plate
- 5/16" (8mm) plate
- Plastic food pusher
- Sausage stuffing tube



PPG-12



PPG-22



1 YEAR PARTS AND LABOR WARRANTY (US ONLY)

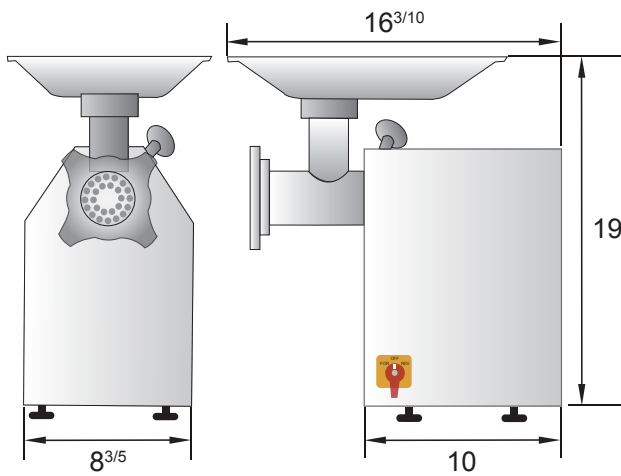


SPECIFICATIONS

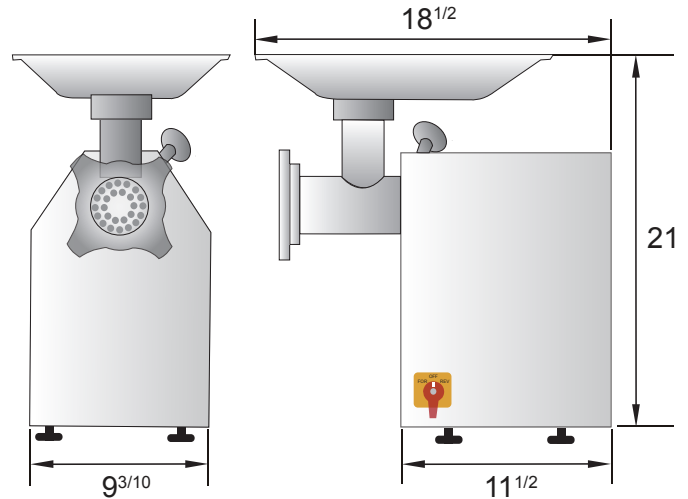
Models	HP	Watts(W)	Voltage (V/Hz/Ph)	Capacity (lbs/h)	Speed (RMPs)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
PPG-12	1	735	110/60/1	250	170	8 ^{3/5} ×10×19	61	68
PPG-22	1 ^{1/2}	1100	110/60/1	450	170	9 ^{3/10} ×11 ^{1/2} ×21	76	84

PLAN VIEW

PPG-12



PPG-22



STANDARD ACCESSORY PACKAGE

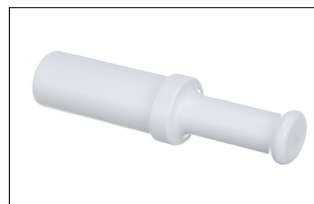
Food tray support



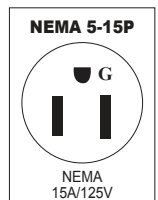
Meat grinder attachments



Meat pusher



Sausage Stuffer



SINKS, TABLES AND EQUIPMENT STANDS



Sinks, Tables &
Equipment Stands

Hand Sinks

1 & 3 Compartment Sinks

Stainless Steel Work Tables

(24 & 30 Inch Series)

Stainless Steel Equipment Stands



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14” Hand Sink

MODELS:

MRS-HS-14

Standard Features

- 18 Gauge, 300 series stainless steel
- 6” Backsplash with 2” return
- Goose neck faucet included
- 1-1/2” drain opening
- 1-1/8” faucet holes on 4” centers
- 1-1/2” waste drain opening
- Strainer and faucet included
- Z-clip mounting bracket
- Easy to clean and sanitize

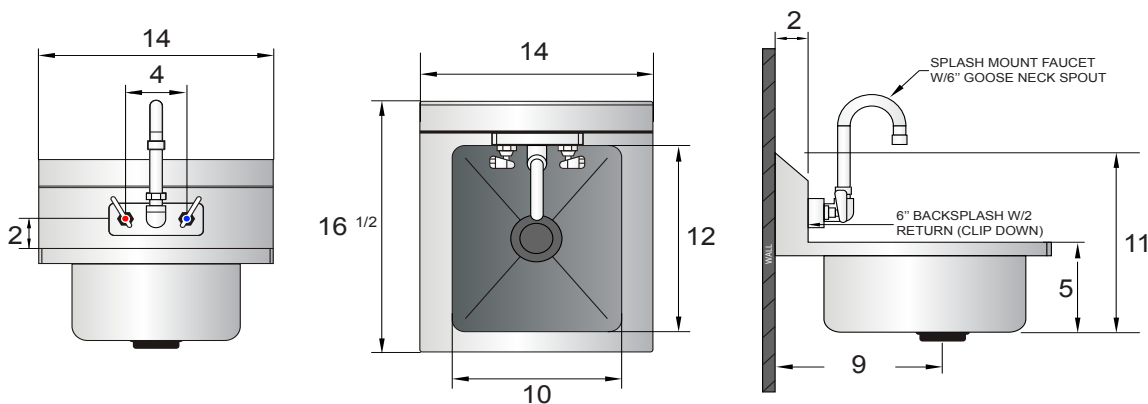


Optional Accessories

- Side splashes

Model	Ga.	Bowl Size(inch)	Exterior Dimensions(inch)	Net Weight(lbs)
MRS-HS-14	18	10 × 12 × 5	14 × 16 ^{1/2} × 11	12

PLAN VIEW



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18” Hand Sink

MODELS:
MRS-HS-18

Standard Features

- 18 Gauge, 300 series stainless steel
- 6” Backsplash with 2” return
- Goose neck faucet included
- 1-1/2” drain opening
- 1-1/8” faucet holes on 4” centers
- 1-1/2” waste drain opening
- Strainer and faucet included
- Z-clip mounting bracket
- Easy to clean and sanitize

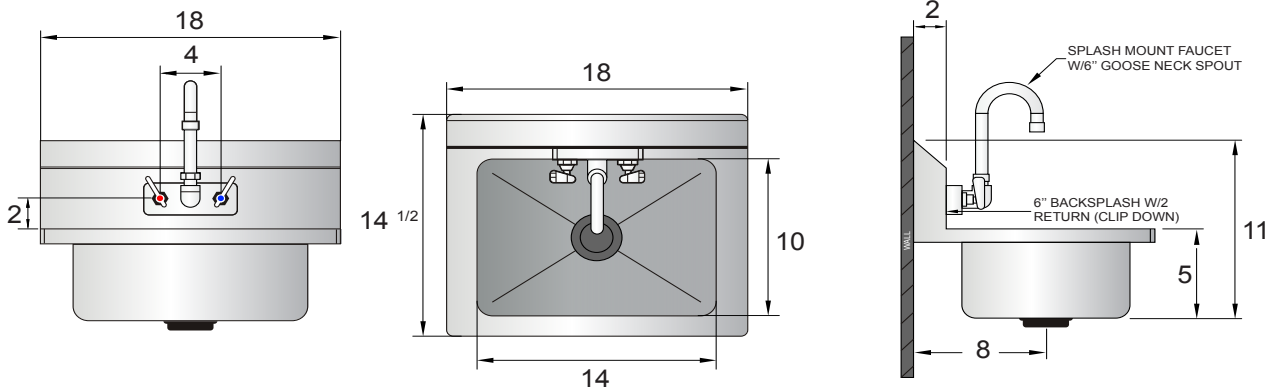


Optional Accessories

- Side splashes

Model	Ga.	Bowl Size(inch)	Exterior Dimensions(inch)	Net Weight(lbs)
MRS-HS-18	18	14 × 10 × 5	18 × 14 ^{1/2} × 11	13

PLAN VIEW



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One Compartment Sink Left and Right Drainboards

MODELS:
MRSA-1-D

Standard Features

- Entire sink is formed from a single sheet, fused and polished creating a one-piece sanitary unit
- 18” left and right drainboards
- All exposed welds are grounded smooth and polished to blend with adjacent surfaces providing a satin finish
- Large radius on all corners both vertically and horizontally
- Creased and angled drain boards for easy drainage
- Galvanized legs are standard on all models
- Adjustable ABS bullet feet
- Faucets sold separately

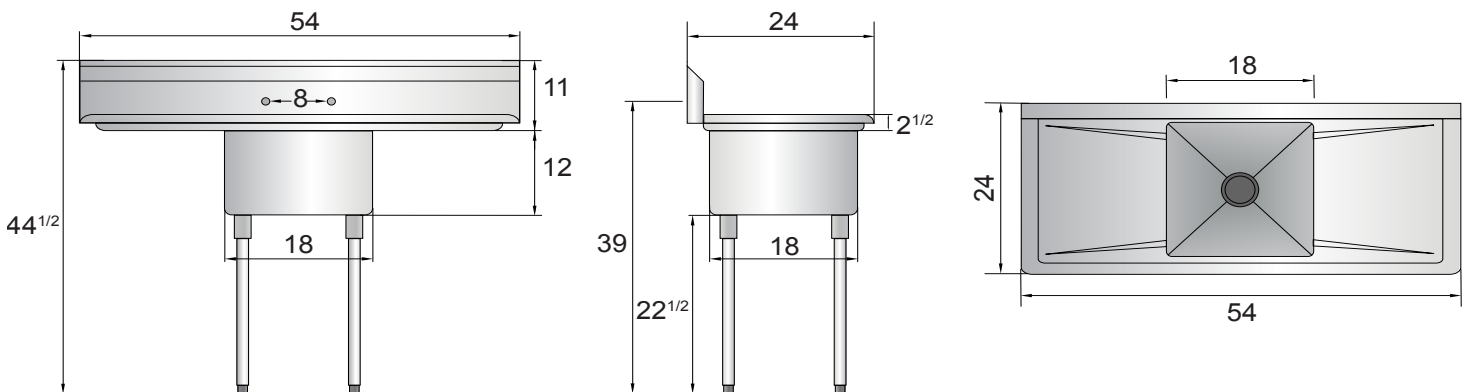


Optional Features

- Leg cross bar (pair) part #: MRPN007

Model	Ga.	Bowl Size(inch)	Leg Size(inch)	Exterior Dimensions(inch)	Net Weight(lbs)
MRSA-1-D	18	18 × 18 × 12	22 ^{1/2}	54 × 24 × 44 ^{1/2}	45

PLAN VIEW



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One Compartment Sink Left Drainboard

MODELS:
MRSA-1-L

Standard Features

- Entire sink is formed from a single sheet, fused and polished creating a one-piece sanitary unit
- 18” drainboard on left
- All exposed welds are grounded smooth and polished to blend with adjacent surfaces providing a satin finish
- Large radius on all corners both vertically and horizontally
- Creased and angled drain board for easy drainage
- Galvanized legs are standard on all models
- Adjustable ABS bullet feet
- Faucets sold separately

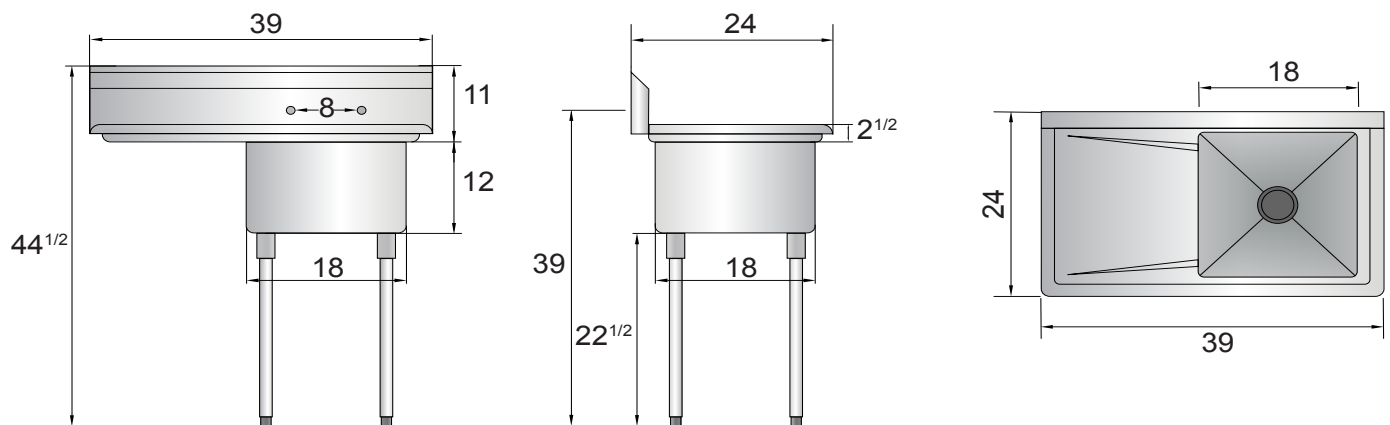


Optional Features

- Leg cross bar (pair) part #: MRPN007

Model	Ga.	Bowl Size(inch)	Leg Size(inch)	Exterior Dimensions(inch)	Net Weight(lbs)
MRSA-1-L	18	18 × 18 × 12	22 ^{1/2}	39 × 24 × 44 ^{1/2}	39

PLAN VIEW



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One Compartment Sink Right Drainboard

MODELS:
MRSA-1-R

Standard Features

- Entire sink is formed from a single sheet, fused and polished creating a one-piece sanitary unit
- 18” drainboard on right
- All exposed welds are grounded smooth and polished to blend with adjacent surfaces providing a satin finish
- Large radius on all corners both vertically and horizontally
- Creased and angled drain board for easy drainage
- Galvanized legs are standard on all models
- Adjustable ABS bullet feet
- Faucets sold separately

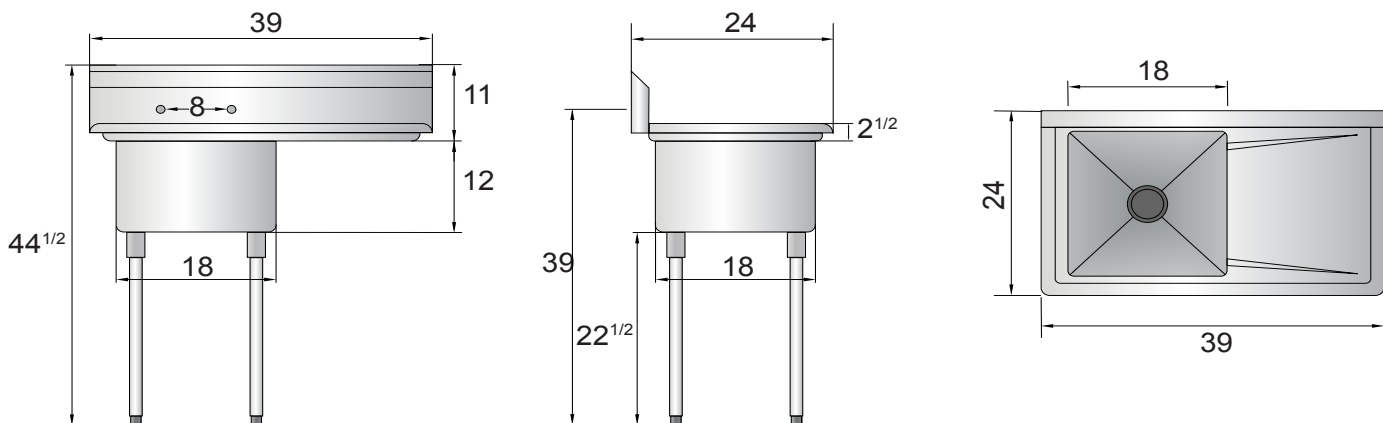


Optional Features

- Leg cross bar (pair) part #: MRPN007

Model	Ga.	Bowl Size(inch)	Leg Size(inch)	Exterior Dimensions(inch)	Net Weight(lbs)
MRSA-1-R	18	18 × 18 × 12	22 ^{1/2}	39 × 24 × 44 ^{1/2}	39

PLAN VIEW



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One Compartment Prep Sink

MODELS:
MRSA-1-N

Standard Features

- Entire sink is formed from a single sheet, fused and polished creating a one-piece sanitary unit
- All exposed welds are grounded smooth and polished to blend with adjacent surfaces providing a satin finish
- Large radius on all corners both vertically and horizontally
- Galvanized legs are standard on all models
- Adjustable ABS bullet feet
- Faucets sold separately

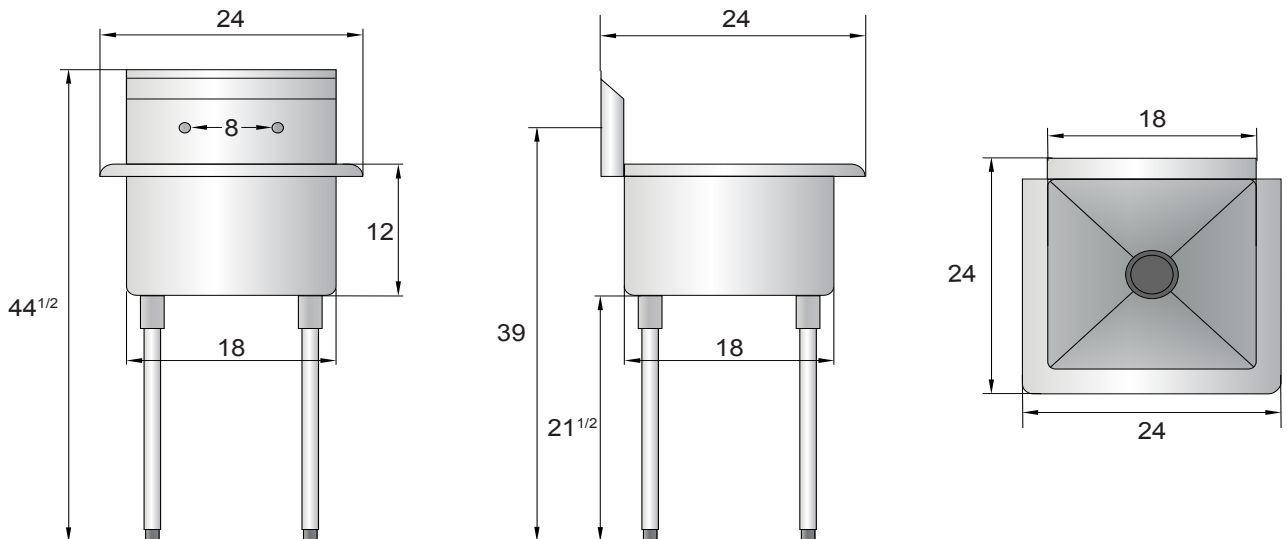


Optional Features

- Leg cross bar (pair) part #: MRPN007

Model	Ga.	Bowl Size(inch)	Leg Size(inch)	Exterior Dimensions(inch)	Net Weight(lbs)
MRSA-1-N	18	18 × 18 × 12	21 ^{1/2}	24 × 24 × 44 ^{1/2}	30

PLAN VIEW



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Three Comp. Sink & Three Comp. Bakery Sheet Pan Sink

MODELS:
 MRSA-3-D / MRSB-3-D

Standard Features

- Entire sink is formed from a single sheet, fused and polished creating a one-piece sanitary unit
- MRSA model has 18” drainboards
- MRSB model has 24” drainboards
- All exposed welds are grounded smooth and polished to blend with adjacent surfaces providing a satin finish
- Large radius on all corners both vertically and horizontally
- Creased and angled drain boards for easy drainage
- Galvanized legs are standard on all models
- Adjustable ABS bullet feet
- Faucets sold separately

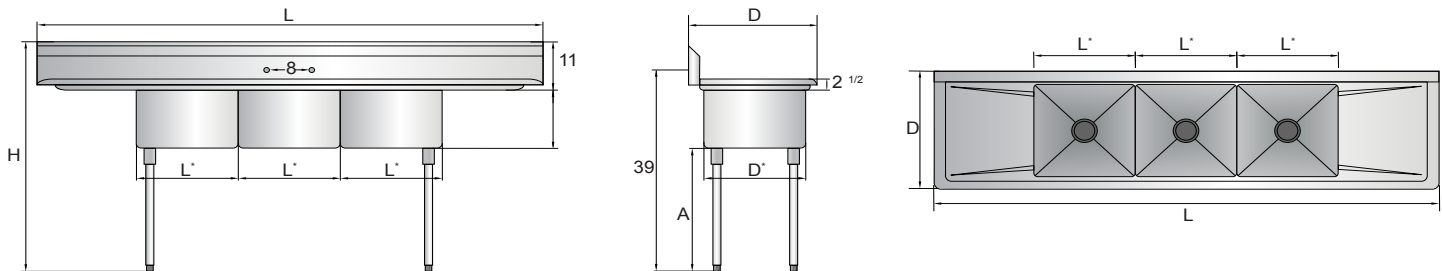


Optional Features

- Leg cross bar (pair) part #: MRPN007

Models	Ga.	Bowl Size(inch) (L*×D*×H*)	Leg Size(inch)	Exterior Dimensions(inch) (L×D×H)	Net Weight(lbs)
MRSB-3-D	16	24 × 24 × 14	19 ^{1/2}	120 × 30 × 44 ^{1/2}	161
MRSA-3-D	18	18 × 18 × 12	21 ^{1/2}	90 × 24 × 44 ^{1/2}	84

PLAN VIEW



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One Compartment MOP Sink

MODELS:
MRS-1-MOP

Standard Features

- Entire sink is formed from a single sheet, fused and polished creating a one-piece sanitary unit
- All exposed welds are grounded smooth and polished to blend with adjacent surfaces providing a satin finish
- Large radius on all corners both vertically and horizontally
- Galvanized legs are standard on all models
- Adjustable ABS bullet feet
- Faucets sold separately

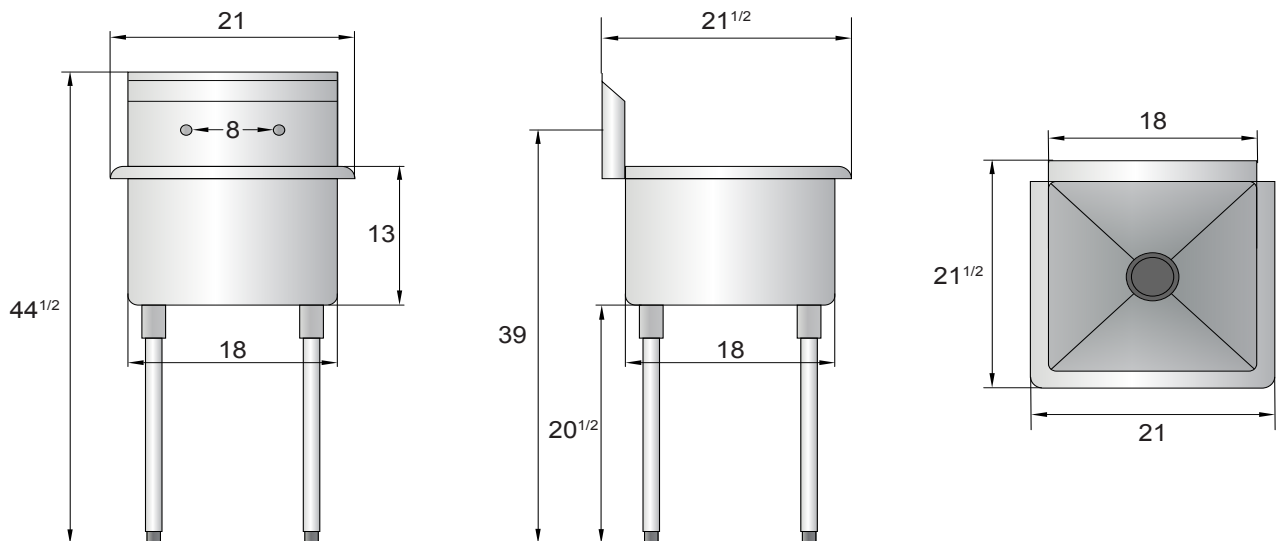


Optional Features

- Leg cross bar (pair) part #: MRPN007

Model	Ga.	Bowl Size(inch)	Leg Size(inch)	Exterior Dimensions(inch)	Net Weight(lbs)
MRS-1-MOP	18	18 × 18 × 13	20 ^{1/2}	21 × 21 ^{1/2} × 44 ^{1/2}	30

PLAN VIEW



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Work Tables (24 Inch Series)

Standard Features

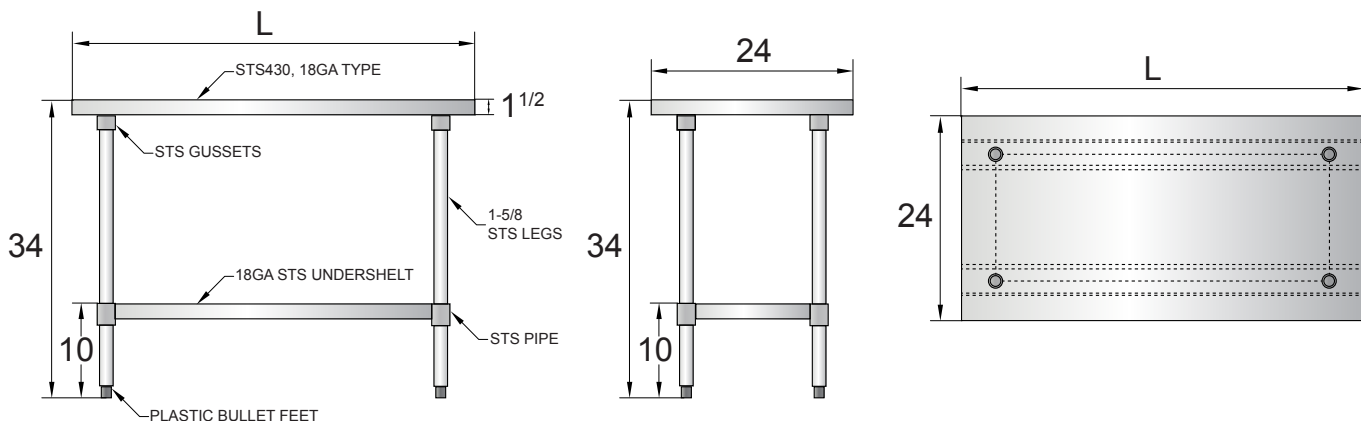
- 18 gauge, 430 stainless steel table including the undershelf and legs
- Entire top mechanically polished to a satin finish
- Top is sound deadened
- All edges are turned down as a safety feature
- Stainless steel tubular legs and undershelf are standard features on all models
- Under shelf can be adjusted to desired height
- Adjustable bullet feet
- Ships K.D
- Easy to assemble

MODELS:
SSTW-2424 / SSTW-2430 / SSTW-2436 SSTW-2448 / SSTW-2460 / SSTW-2472



Models	Legs	Ga.	Exterior Dimensions(inch)	Packaging Dimensions(inch)	Net Weight(lbs)	Gross Weight(lbs)
SSTW-2424	4	18	24(L)×24×34	35×29×4	32	34
SSTW-2430	4	18	30(L)×24×34	35×29×4	35	39
SSTW-2436	4	18	36(L)×24×34	37×26×4	40	44
SSTW-2448	4	18	48(L)×24×34	50×26×4	48	54
SSTW-2460	4	18	60(L)×24×34	62×26×4	57	63
SSTW-2472	4	18	72(L)×24×34	74×26×4	66	72

PLAN VIEW



90 DAYS WARRANTY ON WORKMANSHIP





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Work Tables (30 Inch Series)

Standard Features

- 18 gauge, 430 stainless steel table including the undershelf and legs
- Entire top mechanically polished to a satin finish
- Top is sound deadened
- All edges are turned down as a safety feature
- Stainless steel tubular legs and undershelf are standard features on all models
- Under shelf can be adjusted to desired height
- Adjustable bullet feet
- Ships K.D
- Easy to assemble

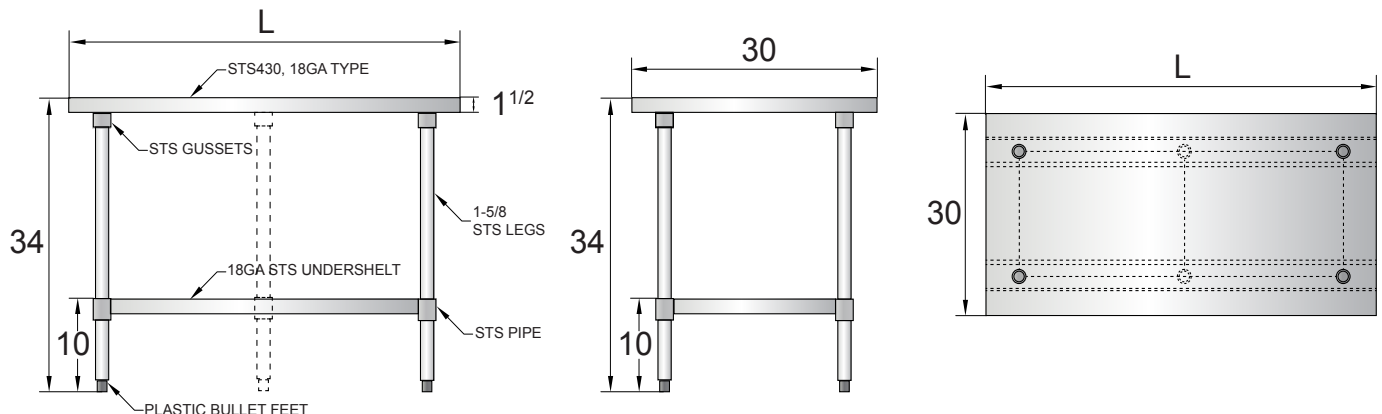
MODELS:

SSTW-3030 / SSTW-3036 / SSTW-3048
 SSTW-3060 / SSTW-3072 / SSTW-3084 / SSTW-3096



Models	Legs	Ga.	Exterior Dimensions(inch)	Packaging Dimensions(inch)	Net Weight(lbs)	Gross Weight(lbs)
SSTW-3030	4	18	30(L)×30×34	35×35×4	41	45
SSTW-3036	4	18	36(L)×30×34	37×32×4	45	51
SSTW-3048	4	18	48(L)×30×34	50×32×4	57	62
SSTW-3060	4	18	60(L)×30×34	62×32×4	67	73
SSTW-3072	4	18	72(L)×30×34	74×32×4	77	86
SSTW-3084	6	18	84(L)×30×34	86×32×4	93	103
SSTW-3096	6	18	96(L)×30×34	98×32×4	103	115

PLAN VIEW



90 DAYS WARRANTY ON WORKMANSHIP



MODELS:

ATSE-2824 / ATSE-2836 / ATSE-2848

Stainless Steel Equipment Stands

Standard Features

- Ships knocked down
- Tools are included for easy assembly
- Sturdy, stainless steel top surface and undershelf
- Adjustable undershelf and bullet feet provide additional storage space, as well as optimum stability
- Safety hemmed edge around the sides and back comes standard to keep equipment and other contents from sliding off
- Added H-shape reinforced rib underneath the top surface makes it able to support more evenly distributed weight

ATSE-2824



ATSE-2836



ATSE-2848



90 DAYS WARRANTY ON WORKMANSHIP





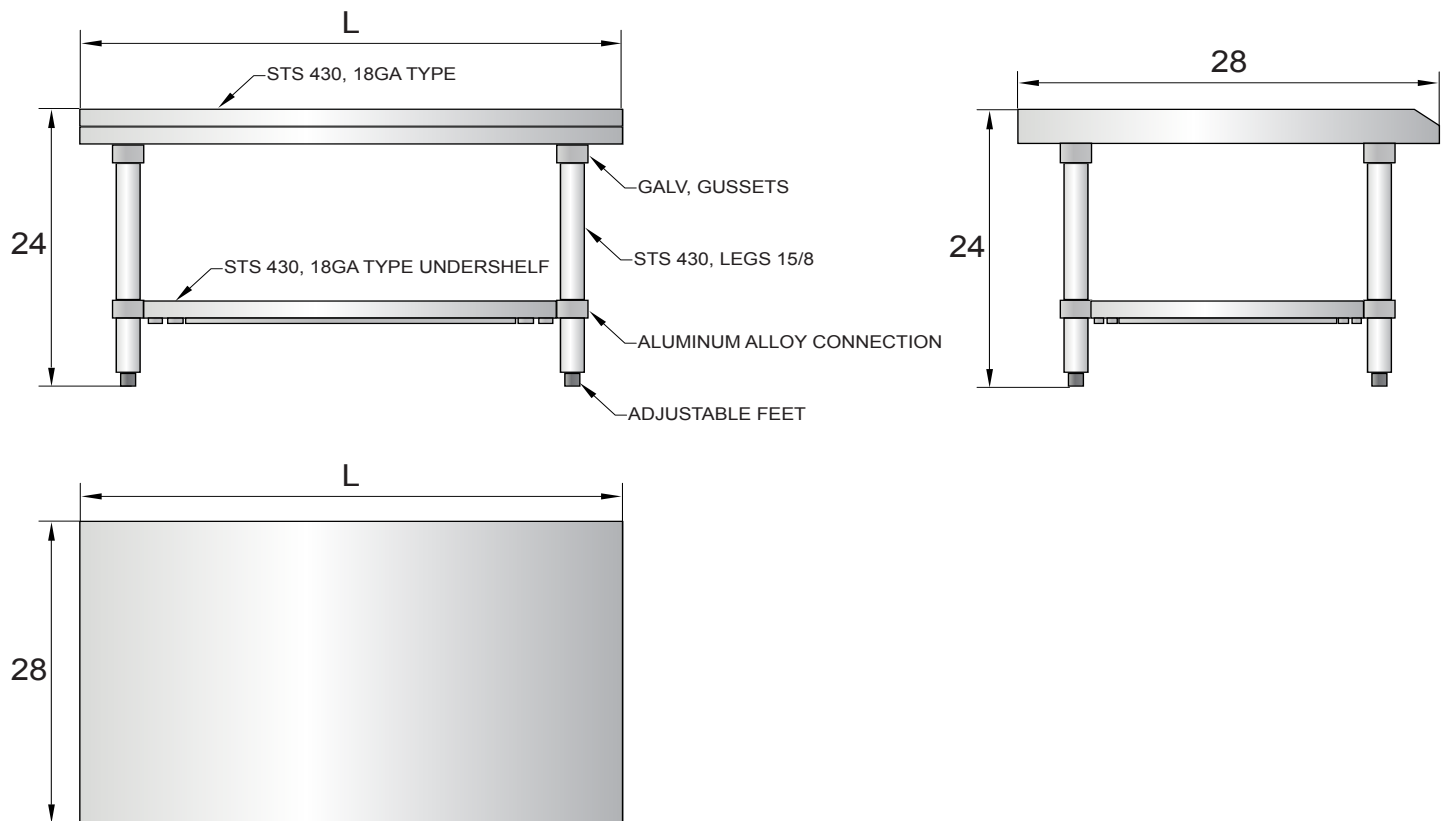
“MAKE THIS STEEL RITE!”

Toll Free: 855-855-0399 Email: info@atosausa.com
www.atosa.com | www.atosausa.com
 California, Colorado, Florida, Georgia, Illinois,
 Massachusetts, New Jersey, Ohio, Texas, Washington

SPECIFICATIONS

Models	Exterior Dimensions(inch)	Packaging Dimensions(inch)	Net Weight(lbs)	Gross Weight(lbs)
ATSE-2824	24(L)×28×24	25×29×7	40	44
ATSE-2836	36(L)×28×24	37×29×7	53	57
ATSE-2848	48(L)×28×24	49×29×7	64	72

PLAN VIEW



Warranty Service

Dear Atosa User

We are incredibly proud to announce our very own in-house service department. At Smart Kitchen Service, our staff is dedicated to providing our customers with services and products exceeding their expectations. At Smart Kitchen Service, we pride ourselves on delivering superior customer service by providing a steady communication between our service agents and our customers. Our unique ability to provide customers with same day customer service, gives us an edge over our competition. At Smart Kitchen Service every one of our customers is assigned to a specific customer service representative, who directly oversees that service call and its progress from start to finish. The direct involvement of our customer service team allows Smart Kitchen Service to remain flexible and tailor our service to suit the needs of our customers. When you need a solution our customer service representatives are there to help you find it. We make your satisfaction and continued business our priority!

We will not rest, until our customers are 100% satisfied.

Warranty Department

Phone: **800-683-8660 Ext.1**

Email: **warranty@atosausa.com**

Parts Department

Phone: **800-683-8660 Ext.2**

Email: **parts@atosausa.com**



SMART KITCHEN SERVICE

We will not rest, until our customers are 100% satisfied.

Atosa Warranty Policies

1. ATOSA - Refrigeration & Ice Machines Warranty
(Excluding Chest Freezers & Countertop Refrigeration)
2. ATOSA - Chest Freezers & Countertop Refrigeration Warranty
3. COOKRITE - Cooking & Holding Equipment Warranty
4. MIXRITE - Stainless Steel Fabrication Equipment Warranty
5. PREPPAL - Mixers, Slicers & Meat Grinders Warranty



ATOSA - Refrigeration & Ice Machines Warranty (Excluding Chest Freezers & Countertop Refrigeration)

2 YEAR WARRANTY

All claims for parts or labor must be made directly through Atosa. All claims must include: model number of the unit, the serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect. In case of compressor replacement under warranty, either compressor or compressor tag must be returned to Atosa along with above listed information. **Failure to comply with warranty policies will result in voiding claims.** For warranty service, warranty and non-warranty related questions or issues, technical support, or to purchase replacement parts, contact Atosa toll free at (855) 855-0399.

Two Year Parts & Labor Warranty

Atosa warrants all new refrigerated components, such as the cabinet and all parts, to be free from defects in materials or workmanship. Atosa's obligation under this warranty is limited to a period of two (2) years from the date of shipment from Atosa. All parts covered under this warranty that are defective within two (2) years from the date of shipment from Atosa are limited to repair or replacement (including labor charges) of defective parts or assemblies. The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by Atosa.

Additional Three Year Compressor Warranty

In addition to the two (2) year warranty stated above, Atosa warrants its sealed compressor to be free from defects in both material and workmanship under normal and proper use and maintenance service for a period of three (3) additional years from the date of shipment from Atosa, but not to exceed five (5) years. Compressors that have been determined to be defective from Atosa within this extended period will be either repaired or replaced with a compressor or compressor parts of similar design and capacity according to Atosa's discretion. The three (3) year extended compressor warranty applies only to sealed parts of the compressor and does not apply to any other parts or components. This includes, the cabinet, paint finish, temperature control, refrigerant, metering device, motor starting equipment, fan assembly, and other electrical components, etc.

Compressor Warranty

The five-year compressor warranty detailed above will be void if the following procedure is not carefully adhered to:

1. This system contains R404A, R134a, or R290 refrigerant and lubricant. The lubricant has rapid moisture absorbing qualities.
2. Drier replacement is very important and must be changed when a system is opened for servicing.
3. Micron level vacuums must be achieved to insure low moisture levels in the system.
4. Compressor must be obtained through Atosa, unless otherwise specified in writing, through Atosa's warranty department.

What is Not Covered by This Warranty

Atosa's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

ROUTINE MAINTENANCE REQUIREMENTS MUST BE FOLLOWED OR WARRANTY IS VOID.

NO CONSEQUENTIAL DAMAGES: IN NO EVENT WILL ATOSA BE RESPONSIBLE FOR ECONOMIC LOSS, PROFIT LOSS, OR SPECIAL, EXEMPLARY, PUNITIVE, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE, REGARDLESS OF WHETHER OR NOT THEY RESULT FROM EQUIPMENT FAILURE.

WARRANTY IS NOT TRANSFERABLE: This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER THE WARRANTY PACKET PROVIDED WITH THE UNIT.

ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FOOD, OR ACTS OF GOD:

Atosa is not responsible for the repair or replacement of any parts that are determined to have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God.

IMPROPER ELECTRICAL CONNECTIONS: Atosa IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM ELECTRICAL POWER FAILURE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR VOLTAGE DROPS TO THE UNIT.

THE TWO (2) YEAR PARTS & LABOR WARRANTY AND THE ADDITIONAL THREE (3) YEAR COMPRESSOR WARRANTY ARE AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, AND SELLER DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR THAT THE GOODS WILL BE FIT FOR A PARTICULAR PURPOSE. SELLER ALSO DISCLAIMS ANY IMPLIED WARRANTIES OF NON-INFRINGEMENT. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

Stocking Period: Equipment distributed by stocking dealers are permitted a period of up to six (6) months for time equipment is in-stock before sale to purchaser/user before warranty starts. For this extended warranty stocking period to be honored, customer must provide: model number of the unit, the serial number, and dated proof of purchase.

Outside U.S. and Canada: This warranty does not apply to areas outside the continent of the United States. Atosa is not responsible for any warranty claims made on products sold or used in such areas.

In some cases, a 25% restocking fee may be charged to a buyer for returned items.

ATOSA - Chest Freezers & Countertop Refrigeration Warranty

1 YEAR WARRANTY

All claims for parts or labor must be made directly through Atosa. All claims must include: model number of the unit, the serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect. In case of compressor replacement under warranty, either compressor or compressor tag must be returned to Atosa along with above listed information. **Failure to comply with warranty policies will result in voiding claims.** For warranty service, warranty and non-warranty related questions or issues, technical support, or to purchase replacement parts, contact Atosa toll free at (855) 855-0399.

One Year Parts & Labor Warranty

Atosa warrants all new refrigerated components, such as the cabinet and all parts, to be free from defects in materials or workmanship. Atosa's obligation under this warranty is limited to a period of one (1) years from the date of shipment from Atosa. All parts covered under this warranty that are defective within one (1) year from the date of shipment from Atosa are limited to repair or replacement (including labor charges) of defective parts or assemblies. The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by Atosa.

Additional Four Year Compressor Warranty

In addition to the one (1) year warranty stated above, Atosa warrants its sealed compressor to be free from defects in both material and workmanship under normal and proper use and maintenance service for a period of four (4) additional years from the date of shipment from Atosa, but not to exceed five (5) years. Compressors that have been determined to be defective from Atosa within this extended period will be either repaired or replaced with a compressor or compressor parts of similar design and capacity according to Atosa's discretion. The four (4) year extended compressor warranty applies only to sealed parts of the compressor and does not apply to any other parts or components. This includes, the cabinet, paint finish, temperature control, refrigerant, metering device, motor starting equipment, fan assembly, and other electrical components, etc.

Compressor Warranty

The five-year compressor warranty detailed above will be void if the following procedure is not carefully adhered to:

1. This system contains R404A, R134a, or R290 refrigerant and lubricant. The lubricant has rapid moisture absorbing qualities.
2. Drier replacement is very important and must be changed when a system is opened for servicing.
3. Micron level vacuums must be achieved to insure low moisture levels in the system.
4. Compressor must be obtained through Atosa, unless otherwise specified in writing, through Atosa's warranty department.

What is Not Covered by This Warranty

Atosa's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

ROUTINE MAINTENANCE REQUIREMENTS MUST BE FOLLOWED OR WARRANTY IS VOID.

NO CONSEQUENTIAL DAMAGES: IN NO EVENT WILL ATOSA BE RESPONSIBLE FOR ECONOMIC LOSS, PROFIT LOSS, OR SPECIAL, EXEMPLARY, PUNITIVE, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE, REGARDLESS OF WHETHER OR NOT THEY RESULT FROM EQUIPMENT FAILURE.

WARRANTY IS NOT TRANSFERABLE: This warranty is not assignable and applies only in favor of the original purchase /user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN AND SHALL VOID ALL WARRANTIES. EXPRESS OR IMPLIED. INCLUDING ANY WARRANTY OF MERCHANTABILITY OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER THE WARRANTY PACKET PROVIDED WITH THE UNIT.

ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FOOD, OR ACTS OF GOD:

Atosa is not responsible for the repair or replacement of any parts that are determined to have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God.

IMPROPER ELECTRICAL CONNECTIONS: Atosa IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM ELECTRICAL POWER FAILURE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR VOLTAGE DROPS TO THE UNIT.

THE ONE (1) YEAR PARTS & LABOR WARRANTY AND THE ADDITIONAL FOUR (4) YEAR COMPRESSOR WARRANTY ARE AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, AND SELLER DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR THAT THE GOODS WILL BE FIT FOR A PARTICULAR PURPOSE. SELLER ALSO DISCLAIMS ANY IMPLIED WARRANTIES OF NON-INFRINGEMENT. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

Stocking Period: Equipment distributed by stocking dealers are permitted a period of up to six (6) months for time equipment is in-stock before sale to purchaser/user before warranty starts. For this extended warranty stocking period to be honored, customer must provide: model number of the unit, the serial number, and dated proof of purchase.

Outside U.S. and Canada: This warranty does not apply to areas outside the continent of the United States. Atosa is not responsible for any warranty claims made on products sold or used in such areas.

In some cases, a 25 % restocking fee may be charged to a buyer for returned items.

COOKRITE - Cooking & Holding Equipment Warranty

1 YEAR WARRANTY

All claims for parts or labor must be made directly to Atosa. All claims must include: model number of the unit, serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect. **Failure to comply with warranty policies will result in voiding claims.** For warranty service, warranty and non-warranty related questions or issues, technical support, or to purchase replacement parts, contact Atosa toll free at (855) 855-0399.

One Year Parts & Labor Warranty

Atosa warrants all new gas components, such as cast-iron grates, stainless steel radiants, and briquettes to be free from defects in materials or workmanship. Atosa's obligation under this warranty is limited to a period of one (1) year from the date of shipment from Atosa. All parts covered under this warranty that are defective within one (1) from the date of shipment from Atosa are limited to repair or replacement (including labor charges) of defective parts or assemblies. The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by Atosa.

What is Not Covered by This Warranty

Atosa's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

NO CONSEQUENTIAL DAMAGES: IN NO EVENT WILL ATOSA BE RESPONSIBLE FOR ECONOMIC LOSS, PROFIT LOSS, OR SPECIAL, EXEMPLARY, PUNITIVE, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE, REGARDLESS OF WHETHER OR NOT THEY RESULT FROM EQUIPMENT FAILURE.

WARRANTY IS NOT TRANSFERABLE: This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER THE WARRANTY PACKET PROVIDED WITH THE UNIT.

ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FOOD, OR ACTS OF GOD:

Atosa is not responsible for the repair or replacement of any parts that are determined to have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God.

THE ONE (1) YEAR PARTS & LABOR WARRANTY IS AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, AND SELLER DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR THAT THE GOODS WILL BE FIT FOR A PARTICULAR PURPOSE. SELLER ALSO DISCLAIMS ANY IMPLIED WARRANTIES OF NON-INFRINGEMENT. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

Stocking Period: Equipment distributed by stocking dealers are permitted a period of up to six (6) months for time equipment is in-stock before sale to purchaser/user before warranty starts. For this extended warranty stocking period to be honored, customer must provide: model number of the unit, the serial number, and dated proof of purchase.

Outside U.S. and Canada: This warranty does not apply to areas outside the continent of the United States. Atosa is not responsible for any warranty claims made on products sold or used in such areas.

In some cases, a 25% restocking fee may be charged to a buyer for returned items.

MIXRITE - Stainless Steel Fabrication Equipment Warranty

90 DAY LIMITED WARRANTY

All warranty claims must be made directly to Atosa. All claims must include: model number of the unit, serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect. Failure to comply with warranty policies will result in voiding claims. For warranty service, warranty and non-warranty related questions or issues, technical support, or to purchase replacement parts, contact Atosa toll free at (855) 855-0399.

90 Day Warranty

Atosa warrants all new stainless steel fabrication equipment against defects in materials and workmanship, subject to the following conditions:

Atosa's obligation under this warranty is limited to a period of three (3) months from the date of shipment from Atosa. Atosa equipment is warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only, and is nontransferable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at Atosa's discretion, such product will be replaced with a new unit by Atosa, after defective unit has been inspected and defect has been confirmed. Atosa does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to plastic and non-metallic synthetic parts that may need to be replaced due to normal usage, or lack of preventative maintenance.

What is Not Covered by This Warranty

- Equipment that has not been properly installed or maintained, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, fire, flood, or acts of God.

NO CONSEQUENTIAL DAMAGES: IN NO EVENT WILL ATOSA BE RESPONSIBLE FOR ECONOMIC LOSS, PROFIT LOSS, OR SPECIAL, EXEMPLARY, PUNITIVE, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE, REGARDLESS OF WHETHER OR NOT THEY RESULT FROM EQUIPMENT FAILURE.

WARRANTY IS NOT TRANSFERABLE: This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER THE WARRANTY PACKET PROVIDED WITH THE UNIT

ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FOOD, OR ACTS OF GOD: Atosa is not responsible for the repair or replacement of any parts that are determined to have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God.

THE 90 DAY LIMITED WARRANTY IS AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, AND SELLER DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR THAT THE GOODS WILL BE FIT FOR A PARTICULAR PURPOSE. SELLER ALSO DISCLAIMS ANY IMPLIED WARRANTIES OF NON-INFRINGEMENT. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

Stocking Period: Equipment distributed by stocking dealers are permitted a period of up to six (6) months for time equipment is in-stock before sale to purchaser/user before warranty starts. For this extended warranty stocking period to be honored, customer must provide: model number of the unit, the serial number, and dated proof of purchase.

Outside U.S. and Canada: This warranty does not apply to areas outside the continent of the United States. Atosa is not responsible for any warranty claims made on products sold or used in such areas.

In some cases, a 25 % restocking fee may be charged to a buyer for returned items.

PREPPAL - Mixers, Slicers & Meat Grinders Warranty

1 YEAR WARRANTY

All claims for parts or labor must be made directly to Atosa. All claims must include: model number of the unit, serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect. Failure to comply with warranty policies will result in voiding claims. For warranty service, warranty and non-warranty related questions or issues, technical support, or to purchase replacement parts, contact Atosa toll free at (855) 855-0399.

One Year Parts & Labor Warranty

Atosa warrants all new mixers, slicers, and meat grinders to be free from defects in materials or workmanship. Atosa's obligation under this warranty is limited to a period of one (1) year from the date of shipment from Atosa. All parts covered under this warranty that are defective within one (1) year from the date of shipment from Atosa are limited to repair or replacement (including labor charges) of defective parts or assemblies. The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by Atosa.

What is Not Covered by This Warranty

Atosa's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

NO CONSEQUENTIAL DAMAGES: IN NO EVENT WILL ATOSA BE RESPONSIBLE FOR ECONOMIC LOSS, PROFIT LOSS, OR SPECIAL, EXEMPLARY, PUNITIVE, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE, REGARDLESS OF WHETHER OR NOT THEY RESULT FROM EQUIPMENT FAILURE.

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THE ONE (1) YEAR PARTS & LABOR WARRANTY IS AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, AND SELLER DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR THAT THE GOODS WILL BE FIT FOR A PARTICULAR PURPOSE. SELLER ALSO DISCLAIMS ANY IMPLIED WARRANTIES OF NON-INFRINGEMENT. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

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OUR BRANDS

"We Make the Kitchen Better..."



"We are the specicoolist!"



"To cook nicely!"



"Make this steel rite!"



"Your kitchen pal!"



“We Make the Kitchen Better...”



Toll Free: 855-855-0399 Email: info@atosausa.com
www.atosa.com | www.atosausa.com

California, Colorado, Florida, Georgia, Illinois, Massachusetts, New Jersey, Ohio, Texas, Washington