



PrepPaU® *CookRite*® Mixrite®



## SALAMANDER / CHEESEMELTER BROILER USER MANUAL

ATSB-36 / ATCM-36

 Toll Free: (855) 855-0399

 [info@atosausa.com](mailto:info@atosausa.com)

 [www.atosausa.com](http://www.atosausa.com)

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## Dear customers and users:

Before using this product, please read these instructions carefully to use this product correctly, ensure optimal performance, and avoid hazards.

Thank you for purchasing our product. Keep this manual in a safe place for future reference.

The content of this manual is subject to change without notice. The manufacturer reserves the right to final interpretation.



**IMPORTANT:** This appliance is intended for **commercial use only** and is **not suitable for household use**.




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





**WARNING:** Improper installation, adjustment, alteration, service, or maintenance may result in property damage, injury, or death.


Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.


## Safety Protection

 Please ensure that the operator is an authorized and licensed technician before allowing them to install or operate this product. Installation and operation must be performed in strict accordance with this instruction manual. The manufacturer is not responsible for any hazards or accidents resulting from improper operation or maintenance.

 Do not store flammable or explosive materials near the product. Keep such items at a safe distance during normal use.

 Install the product in a suitable location. For all gas-related matters, the customer must comply with the requirements of the local gas supplier.

 If you smell gas, immediately turn off all gas valves and contact your gas supplier.

 This product must not be operated by individuals under the age of 18, or by those with physical or mental impairments who lack the necessary knowledge or experience—unless under proper supervision and instruction with appropriate safety measures in place.

## Brief Instruction

This product is part of our Gas Salamander / Cheesemelter Broiler Series. The series features a modern design, well-structured build, simple operation, durable performance, and easy maintenance.

It utilizes an infrared ceramic plate burner, which heats quickly, burns evenly, and offers high energy efficiency. The infrared radiation baking system provides contactless heating. The distance between the food and the heat source can be adjusted according to the specific cooking requirements.

Each unit features independent left and right burner controls with a reliable pilot ignition system, making it easy to ignite the main burners.

This appliance is ideal for use in hotels, supermarkets, western restaurants, fast food outlets, and other foodservice operations.

## Manufacturer's Authority and Responsibility



### **Modification Warning:**

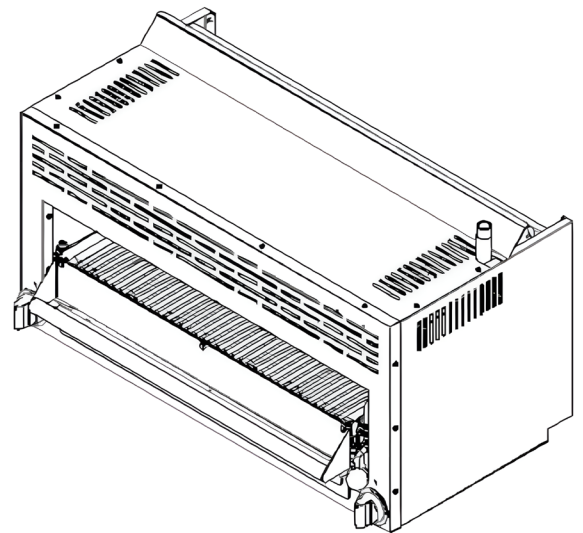
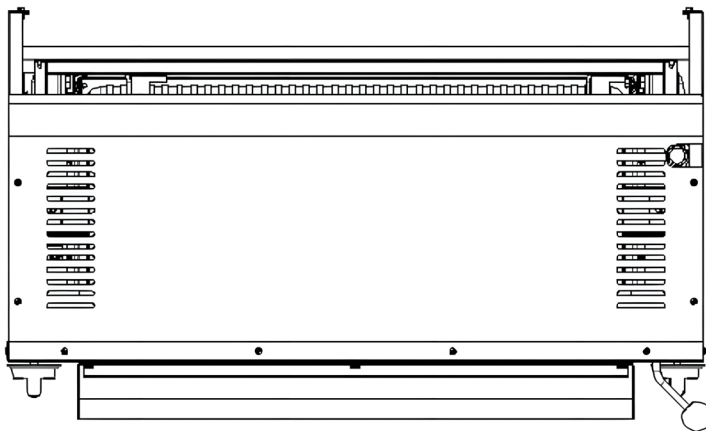
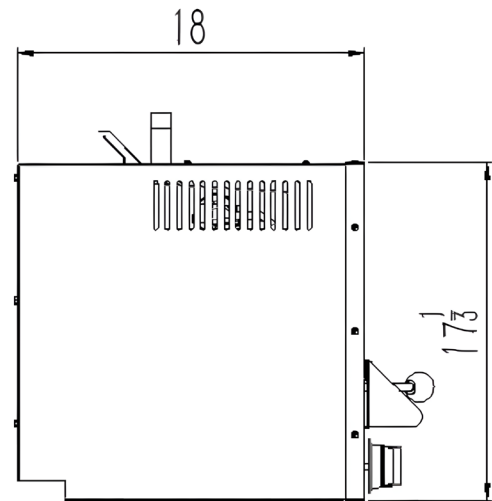
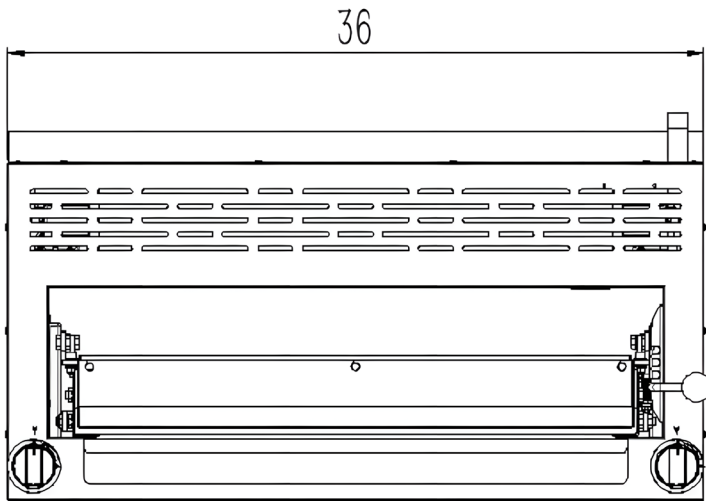
Any full or partial modification of the product is prohibited without the manufacturer's explicit written authorization.

The manufacturer will not be held responsible for any third-party claims resulting from the following:

- Failure to follow the instructions, warnings, and guidelines in this manual during use or testing
- Use of the product outside the specified technical parameters
- Improper or irrational use of the product by untrained personnel
- Failure to comply with local laws and regulations
- Repairs or modifications made by unauthorized technicians
- Use of non-manufacturer parts or accessories
- Accidents caused by force majeure (e.g., natural disasters)
- Any failure to strictly comply with the instructions and safety requirements in this manual

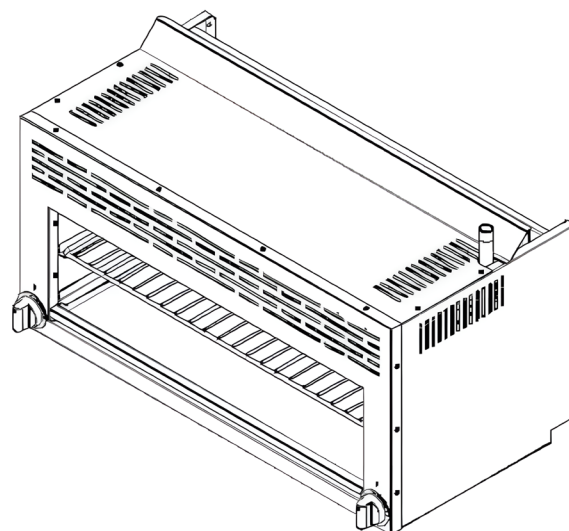
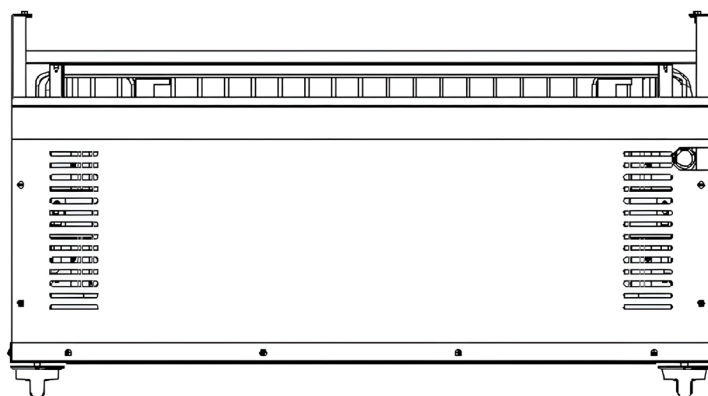
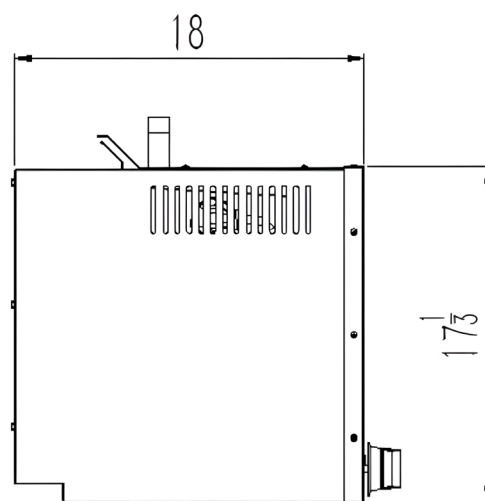
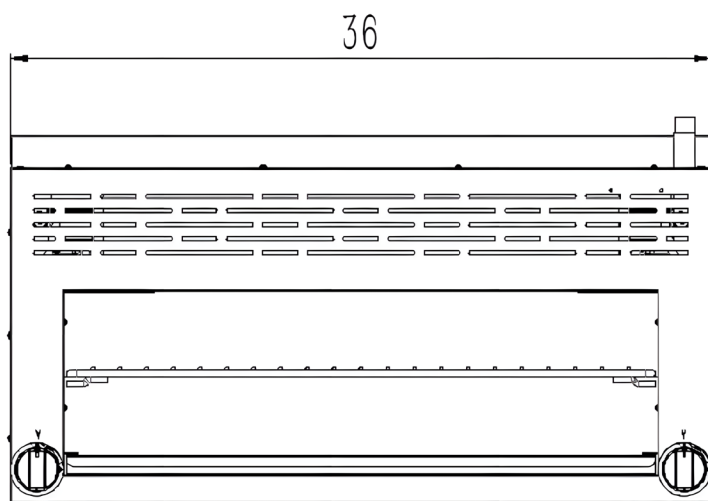
## Parameter Specifications

### ATSB-36



## Parameter Specifications

### ATCM-36



**Table 1**

Model	Overall Dimensions (IN) L x W x H	Packing Size (IN) L x W x H	Interior Size (IN) L x W x H	Net Weight (Kg)	Gross Weight (Kg)
ATSB-36	36 × 18 × 17 <sup>1/3</sup>	40 × 24 <sup>3/5</sup> × 25 <sup>2/5</sup>	31 <sup>4/5</sup> × 15 <sup>1/2</sup> × 4	65	76
ATCM-36			31 <sup>1/2</sup> × 15 <sup>1/2</sup> × 8 <sup>1/3</sup>	43	54



## Information of Gas Supply and Burner

The factory-set minimum gas pressure regulator is 5" W.C. for natural gas and 10" W.C. for L.P. gas. The intake tube has a 3/4-inch external thread.

**Table 2**

Model	# of burners and control method	Gas Species	Intake-Tube Pressure (in. W.C.)	Per BTU (BTU/h)	Total BTU (BTU/h)	Nozzle No.
<b>ATSB-36</b>	2 set independent control	Natural Gas	5	20000	43000	#47
		L.P. Gas	10	20000	43000	#54
<b>ATCM-36</b>	2 set independent control	Natural Gas	5	20000	43000	#47
		L.P. Gas	10	20000	43000	#54

## Transport and Storage

During transportation, handle the product with care and keep it upright to prevent damage to the packaging. Do not leave the wrapped equipment exposed to open air for extended periods. It should be stored in a well-ventilated warehouse free from corrosive gases. If temporary storage is required, ensure adequate rainproof protection is in place.

## Installation and Debugging



**WARNING:** Improper installation, adjustment, modification, overhaul, or maintenance may result in property damage or personal injury. All work must be performed by authorized and licensed technicians. Failure to do so may void the manufacturer's warranty.

Installation must comply with all local codes.

If no local code is available, follow one of the following as applicable:

- National Fuel Gas Code: ANSI Z223.1 / NFPA 54
- Natural Gas Installation Code: CSA-B149.1
- L.P. Gas Installation Code: CSA-B149.2

## Unpacking and Installation

Inspect the equipment for damage. If damaged:

- Keep all packaging and receipts.
- Ensure the damage is acknowledged and signed by the carrier (e.g., delivery driver).
- File a claim with the carrier within 15 days of receipt.
- Verify all accessories are complete. Refer to Table 7 on page 24.
- Do not remove or damage any labels or logos prior to use.
- Read this manual thoroughly before installation or operation.
- If you have questions, contact your local agent.

Carefully dispose of all packaging materials after unpacking if not damaged.

## Installation Site Requirements

- Install the unit on a flat, solid, anti-skid, and non-combustible surface in a waterproof, well-lit working area, away from children and customers.
- The installation location must be well-ventilated and meet local safety regulations.
- The appliance must be installed beneath a compatible cooking fume exhaust hood, per local ventilation codes.
- Always comply with National Fire Protection Association (NFPA) codes regarding equipment ventilation and safety.



**IMPORTANT:** This unit is design-certified only for installations where the appliance area is kept free and clear of all combustible materials.

**Table 3**

Combustible		Non-Combustible	
Back	Sides	Back	Sides
4	4	0	0

## Gas Connection and Clearance Requirements

The gas pressure regulator is factory-set to:

- 5" W.C. for natural gas
- 10" W.C. for L.P. gas

Do not place any items on or around the equipment, including the countertop or surrounding surfaces. Obstructions may interfere with proper combustion and air circulation.

Maintain adequate clearance at the front and sides of the unit to allow for removal of the control panel and side panels. Most serviceable parts, aside from the burner, are accessed from the front and sides.

If necessary, have an authorized and licensed technician adjust the air intake balance to ensure optimal performance.

Use only thread sealant (glue) that is rated for liquefied petroleum gas (L.P. gas).



**WARNING:** Before using the appliance, check all piping joints for leaks using soapy water or a gas leak detector. Do not use an open flame to test for gas leaks.

## Gas Pressure Testing After Installation

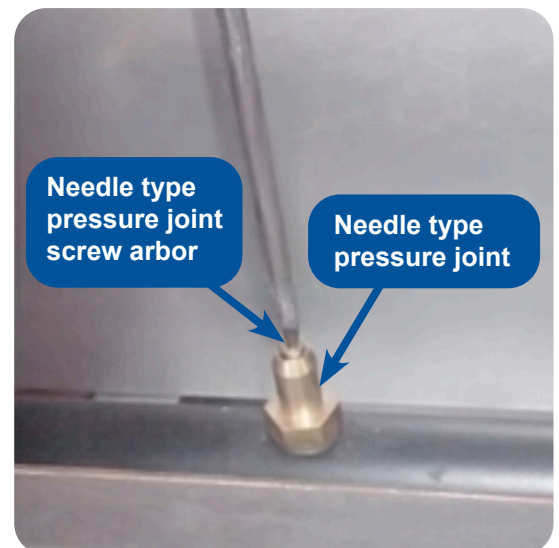
**⚠ WARNING:** Improper installation, adjustment, modification, overhaul, or maintenance may result in property damage or personal injury. All work must be performed by authorized and licensed technicians. Failure to do so may void the manufacturer's warranty.

After installation is complete, the gas supply pressure must be tested using a suitable gauge. You may use:

- A U-type manometer (minimum measurable value: 0.1 mbar), or
- A digital pressure gauge.

Follow these steps:

1. Remove the right-side panel and locate the needle-type pressure joint screw arbor (see Figure 1).
2. Slide the rubber tubing from the pressure gauge over the needle-type pressure joint.
3. Start the equipment according to the operating instructions.
4. Measure the dynamic gas supply pressure while the equipment is operating.
5. Check if the measured pressure falls within the limits shown in Table 2, page 9.
6. If the pressure is out of range, adjust the gas pressure regulator or contact your gas supplier for correction.
7. Once testing is complete, remove the pressure gauge tubing, and reinstall the screw arbor securely.



**Figure 1**

**⚠ IMPORTANT:** Always tighten the screw arbor properly after testing to prevent gas leakage.

## Debugging

It is essential to perform a full system check before using the stove for the first time. A comprehensive test ensures that all functions and safety features are operating correctly.

Identifying potential issues—such as improper placement, inadequate ventilation, or operational faults—before use can help prevent costly damage or safety risks.

## Safety Notices and Precautions



**WARNING:** For your safety, do not place gasoline or other flammable materials near the appliance. Keep the area clean and free from flammable objects. (Refer to ANSI Z83.14B, 1991 for guidance.)



**WARNING:** Improper installation, adjustment, or modification may cause property damage, personal injury, or malfunction. Read all instructions carefully before installation and operation.



**WARNING:** The operating instructions must be posted in a visible location near the appliance.

### IF YOU SMELL GAS DURING USE:

- Immediately turn off the main gas valve
- Extinguish all flames and heat sources
- Call 911
- Contact your local gas supplier for further safety information

## General Safety Guidelines

Always follow these precautions when operating or servicing the equipment:

- After use, **burners and external surfaces remain hot**. Use caution to avoid burns.
- **Do not touch** the burners or exterior while the appliance is in operation.
- Turn off the appliance before performing **repairs, maintenance, or cleaning**.
- If you notice **equipment damage, gas leaks, faulty igniters or valves, or missing parts, do not operate the unit**. Contact a qualified service technician immediately.
- **Do not use attachments** that are not recommended or sold by the manufacturer; doing so may cause fire, injury, or death.
- **Do not use this appliance outdoors**.
- This appliance is designed **solely for cooking food**—do not use it for any other purpose.
- The unit **does not contain any user-serviceable parts**. Repairs must be performed by authorized service personnel.
- **Do not modify** or replace parts without manufacturer authorization. Unauthorized changes may cause hazards and void the warranty.
- Although the manufacturer has taken measures to reduce sharp edges, some **steel-cut components may remain sharp**. Use caution when handling the unit.
- Allow the unit to **fully cool down before cleaning**, as surfaces may be dangerously hot after use.



**IMPORTANT:** Keep hands, hair, and loose clothing away from heat sources at all times.

## Operating Instructions

Before operating the unit, follow these safety and setup guidelines:

- Ensure the appliance is placed on a level, horizontal surface.
- Install the catch tray properly before use.
- Each burner is equipped with a factory-set pilot light—no adjustment is needed.



### IMPORTANT:

- Do not allow fans or air conditioners to blow directly at the flame, as this can extinguish it and cause a safety hazard.
- Install a compatible cooking fume exhaust hood according to local ventilation regulations for charbroilers.
- Maintain natural air circulation in the kitchen environment.
- When lighting pilot lights or checking for gas leaks, keep your face and body away from the combustion chamber to avoid injury.

## Lighting the Pilot Light

1. Align the "O" on the control valve knob with the arrow on the front panel (see Figure 2).
2. Ensure all knobs are in the closed position.
3. Hold an ignition source near the pilot.
4. The pilot may not ignite immediately due to air or residual gas in the line. Wait a moment—it should ignite once the gas has cleared.



Figure 2



**NOTE:** For manual adjustment of the pilot flame, remove the slag tray and use a flat-blade screwdriver to open or close the pilot control (see Figure 3).

## Igniting the main burner

1. After the pilot light is lit, rotate the main burner control knob counterclockwise.
2. The pilot will ignite the main burner.
3. Burner flame intensity increases as the control knob is turned further.
4. When the knob symbol "🔥" aligns with the arrow on the panel, the burner is set to maximum output (see Figure 4).



Figure 3

## Turning off the valve

To turn off the main burner:

- Rotate the control valve knob clockwise to the "0" position (see Figure 2, page 15).

This will extinguish the main burner flame, while the pilot light remains on.

**NOTE:** After shutting down the unit, allow the main burner to remain off for at least 5 minutes before relighting.



Figure 4



## Stove Operation

Before using the stove for the first time, wipe all surfaces with a mild detergent.

**Do not use corrosive or abrasive cleaners.**

Preheat the burners for 15–20 minutes before broiling.

Adjust the flame size based on your cooking requirements.

**NOTE:** During the first preheating, the unit may produce visible smoke. This is caused by protective oils and residues on the burner and internal parts. It is normal and will dissipate after operating at maximum heat for approximately one hour.

## Cleaning and Maintenance

- **Do not** use abrasive or flammable cleaning agents.
- **Do not** hose down, immerse, or pressure wash any part of the unit — except the catch tray.
- Do not use corrosive or abrasive cleaners under any circumstances.



**WARNING:** Before cleaning, ensure **all control valves are turned off**. Follow the proper lighting instructions when restarting the appliance after cleaning.



**WARNING:** Always allow the appliance to **cool down completely** before cleaning, as surfaces remain hot after use.

## Cleaning and Maintenance (Cont'd)

- Shut off the gas supply when the unit is not in use.
- If the appliance will remain unused for an extended period, wipe all surfaces with a soft cloth and store it in a well-ventilated location.
- Have the equipment inspected at least once per year by an authorized and licensed technician.
- The product is composed of approximately 90% metal and must be disposed of according to local regulations.
- Clean the appliance regularly using manufacturer-recommended cleaning agents as needed.

**Table 4**

Items	Methods	Times
Body	Wipe it with a soft cloth and mild detergent.	Daily
Control panel	Turn off valves when not in use. Wipe panel and control valve knob with mild detergent.	Daily
Catch tray	Pull out catch tray from front body until the equipment cools down. Use a cloth with cleaning agent to wipe unit surface, wipe up residue. Reinstall after cleaning.  <b>Warning:</b> Clean the catch tray before it gets too full!	Per use

# Troubleshooting

**Table 5**

Problems	Possible Causes	Problem Solving
Not lighting	1. Insufficient gas pressure in pipe	1. Contact the local gas supply dept
	2. Nozzle occlusion	2. Dredge nozzle
Ignite the pilot light but not the main fire	1. Insufficient gas pressure in pipe	1. Contact the local gas supply dept
	2. The main fire nozzle occlusion	2. Dredge nozzle
	3. Gas control valves have problems	3. Replace gas control valves
	4. The pilot light and the main fire's distance is too far	4. Adjust the distance between pilot and main fire
Close gas and heard a sound of fire	1. Insufficient gas pressure in pipe	1. Contact the local gas supply dept
	2. Nozzle aperture does not match gas type	2. Adjust nozzle diameter
	3. Flow of connection pipe is not enough	3. Increase pipe's allowable flow
Yellow flame and black smoke	1. Use of bottom gas	1. Change gas
	2. Nozzle aperture does not match gas type	2. Adjust nozzle diameter
	3. Gas pressure instability during peak use	3. Turn down valve flow during peak hours, turn up after

The problems mentioned above are only for reference. If any fault occurs, please stop using, and contact technicians to check and repair. Safety first, turn off the power and gas supply before maintenance.

## Exploded View

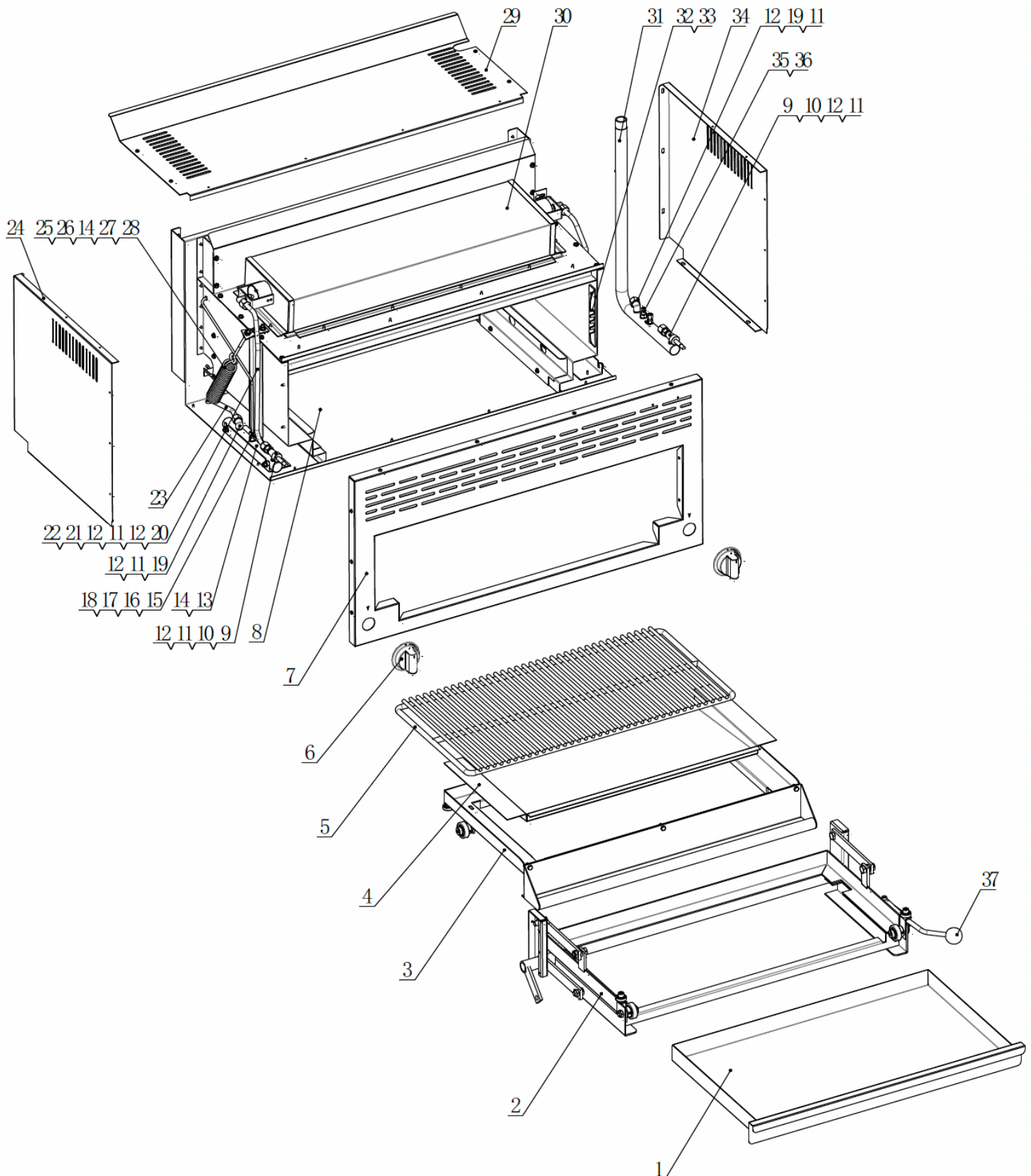


**IMPORTANT:** The use of parts from third-party manufacturers may void the warranty. The company reserves the right to deny warranty service for products modified or repaired with unauthorized components.

To ensure proper service and replacement:

- Always order parts through authorized representatives or after-sales service agencies.
- When ordering, be sure to provide the model number, serial number, and a detailed description of the required component.

**Figure 5**



**Table 6**

No.	Matters Code	Component Name	Qty	Dimensions (mm) /Model	Remark
1	21208001008	Catch tray	1	715x410x60	ATSB-36
	21108002033			770x395x27	ATCM-36
2	21208001002	Lifting parts	1	845x463x200	ATSB-36
3	21208001006	Sliding parts	1	730x445x96	ATSB-36
4	21108001047	Oil guide plate	1	708x300x15	ATSB-36
5	301100014	Net Rack	1	710x356x19	ATSB-36
	301100015			770x365x26	ATCM-36
6	301140012	Knob	2		ATSB (CM) -36
7	21108001045	Front Control panel	1	915x440x26	ATSB-36
	21108002045				ATCM-36
8	21208001001	Stove body assembly	1	910x454x435	ATSB-36
	21208002001				ATCM-36
9	301030002	A18 stopcock	2	A18-318	ATSB (CM) -36
10	301050047	Copper connector	2	3/8 to M16	ATSB (CM) -36
11	301050012	Copper hoop	6	Φ10	ATSB (CM) -36
12	301080007	Copper nut	6	M16	ATSB (CM) -36
13	301070061	ATSB-36 input pipe (left)	1		ATSB (CM) -36
14	301080002	Galvanized flange nut	9	M6	ATSB (CM) -36
15	301030037	Normally open fire valve (single)	2	AP5-2	ATSB (CM) -36
16	301050006	Pilot fire input fire	2	φ6.35 bellows	ATSB (CM) -36
17	21108001051	Pilot light head stator	2		ATSB (CM) -36
18	301030046	Kindling support (NA)	2	TYPE-5	ATSB (CM) -36
	301030047	Kindling support (L.P.)			ATSB (CM) -36
19	301050048	Copper elbow	2	1/8 to M16	ATSB (CM) -36
20	301050049	Pilot fire intake pipe	2	φ10 bellows	ATSB (CM) -36
21	301050051	Copper elbow	2	1/4 to M16	ATSB (CM) -36
22	301050052	Nozzle (NG)	2	#47	ATSB (CM) -36
	301050053	Nozzle (LP)		#54	ATSB (CM) -36
23	301050050	Inlet connection pipe	1	φ10 bellows	ATSB (CM) -36
24	21108001052	Side block panel (left)	1	453x438x27	ATSB (CM) -36
25	301081013	Galvanized hexagonal bolt	2	M6x16	ATSB-36



No.	Matters Code	Component Name	Qty	Dimensions (mm) /Model	Remark
26	301170051	Stator of connecting rod	1		ATSB-36
27	301060065	Connecting rod of spring	1		ATSB-36
28	301990018	Extension spring	1		ATSB-36
29	21108001044	Upper cover	1		ATSB (CM) -36
30	301010014	ATSB-36 burner	1		ATSB (CM) -36
31	301070060	ATSB-36 input pipe	1		ATSB (CM) -36
32	21108001046	Lift the adjustment slot	1		ATSB-36
33	301081030	Nickel plated cross pan head self-drilling screw	22	ST4. 8x12.5	ATSB (CM) -36
34	21108001043	Side block panel (right)	1	453x438x27	ATSB (CM) -36
35	301060001	Needle type pressure joint	1	1/8"-27NPT	ATSB (CM) -36
36	301060002	Needle type pressure joint screw arbor	1	M5x23	ATSB (CM) -36
37	301120014	Ball knob	1		ATSB-36

## Accessories List

Table 7

Name	Code	Qty
Net Rack	301100014 (ATSB-36)	1 pieces
	301100015 (ATCM-36)	
Pressure maintaining valve	301030011 (NA)	1 pieces
	301030013 (L.P.)	
Instructions	304080151	1 pieces
The connecting rod	21108001042	2 pieces
Setscrew	301081046	4 pieces

### Notice:

- The pressure maintaining valve must be connected to the air intake and installed by authorized and licensed technicians to ensure a tight and secure connection.
- The pressure regulator(s) are pre-installed. The maximum inlet pressure must not exceed:
  - 6" W.C. for natural gas
  - 12" W.C. for L.P. gas
- The adjustment range for the pressure regulator(s) is:
  - 3"–6" W.C. for natural gas
  - 5"–12" W.C. for L.P. gas





Our products are designed for durability and low maintenance costs. However, periodic updates to certain components and routine maintenance can help extend the lifespan of the equipment.

For assistance, please contact your authorized dealer.

To avoid confusion when referencing replacement parts, always follow the format shown in Figure 5 and Table 6.

## Important Notes:

- Ensure the installation surface is flat, solid, level, and capable of supporting the weight of the Salamander Broiler.
  - For wall mounting: The wall must be perpendicular to the ground and strong enough for secure anchoring and capable of supporting the broiler's weight.
  - For range mounting: The range must be positioned on level ground and properly stabilized.
  - Use appropriate safety gear and lifting support when positioning the broiler.
  - Follow all manufacturer safety warnings and local building or fire codes.
- Ensure the wall is flat, solid, level, and perpendicular to the ground.

## Required Tools & Materials:

### Wall Mount:

Impact drill with 8mm drill bit

Wall anchors and screws (as provided or specified)

Level and measuring tape

### Range Mount:

Screwdriver or wrench

Tapping screws

Lifting jack (for safe placement of the broiler)

Connecting rod (Part No. 21108001042)

## Wall-Mount Installation Steps:

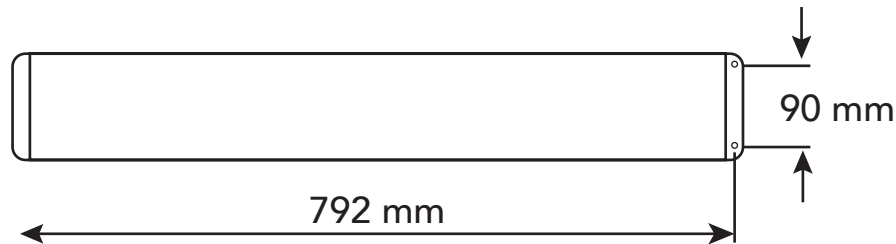
### Step 1: Drill Mounting Holes

Using an impact drill, create two holes in the wall to accommodate the screws.

**Hole diameter:** 8mm (based on the actual screw size)

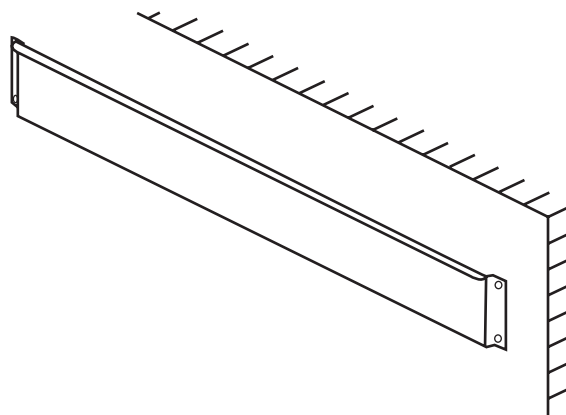
**Hole depth:** 50mm–55mm

The distance between the two holes should match the dimensions of the hanging board (refer to the diagram for accurate spacing).



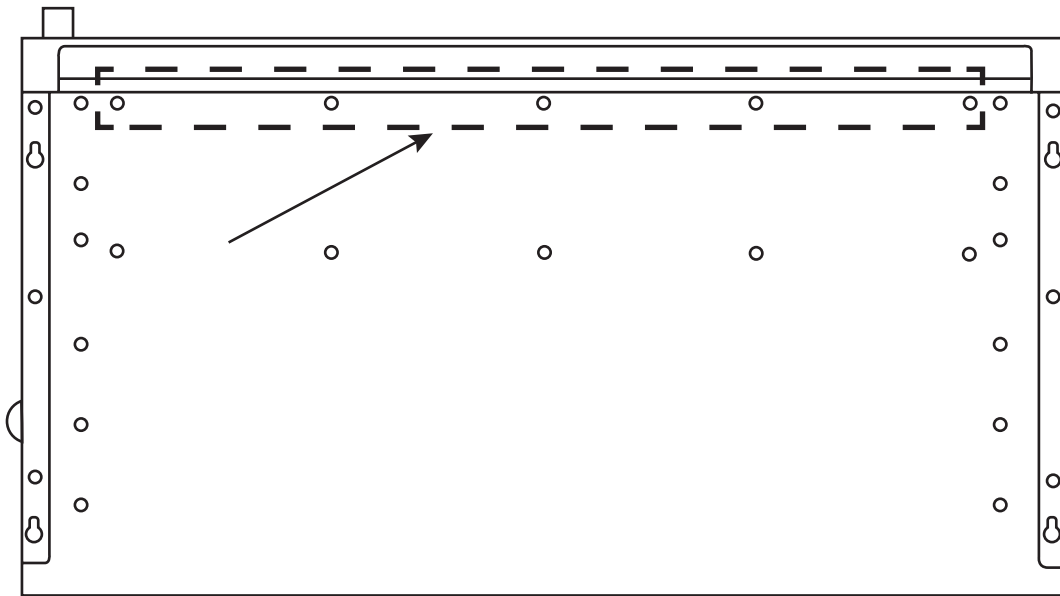
### Step 2: Attach the Hanging Board Base

Secure the hanging board base to the wall using the appropriate screws provided.



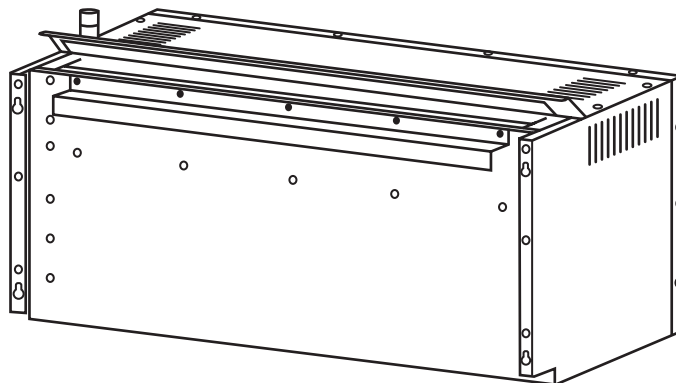
## Step 3: Remove Screws from the Broiler

On the back of the Salamander Broiler, locate and remove the five screws indicated within the dotted frame in the diagram.



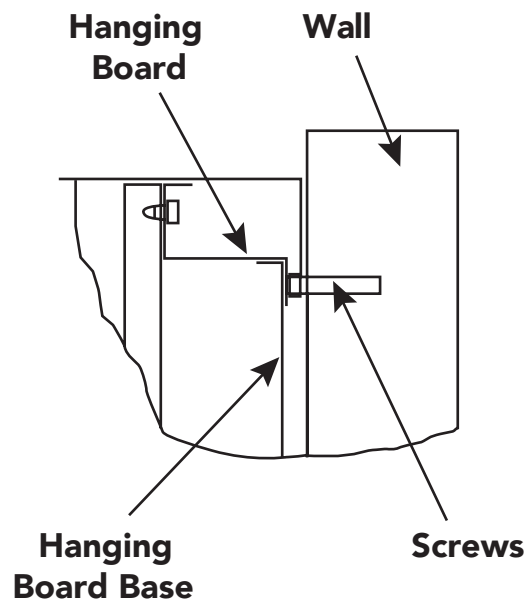
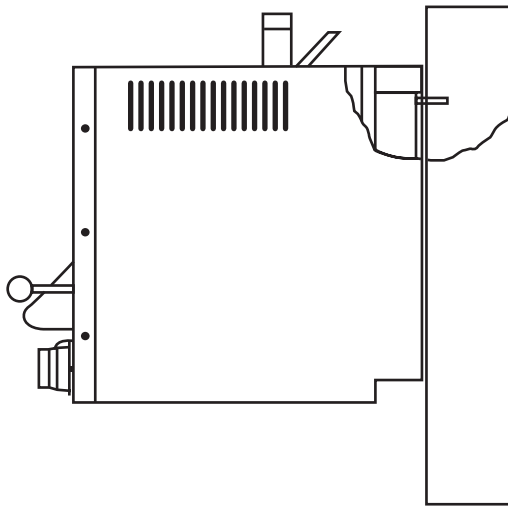
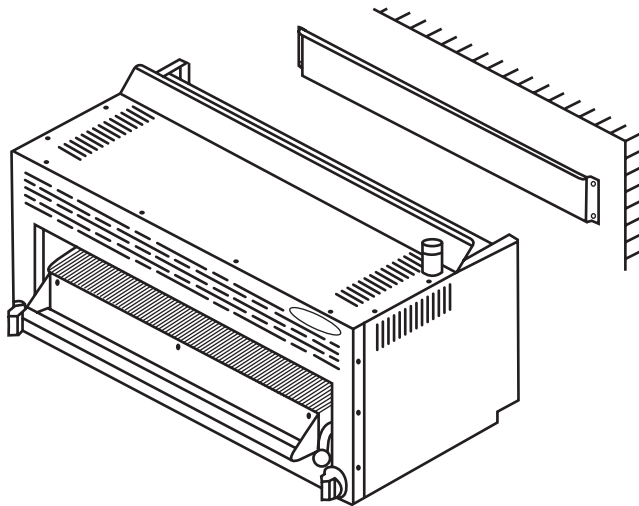
## Step 4: Attach Hanging Board to the Broiler

Using the five screws removed in **Step 3**, affix the hanging board securely to the back of the Salamander Broiler.



## Step 5: Mount the Broiler on the Wall

Carefully hang the Salamander Broiler onto the wall-mounted hanging board base. Ensure it is properly seated and securely in place.



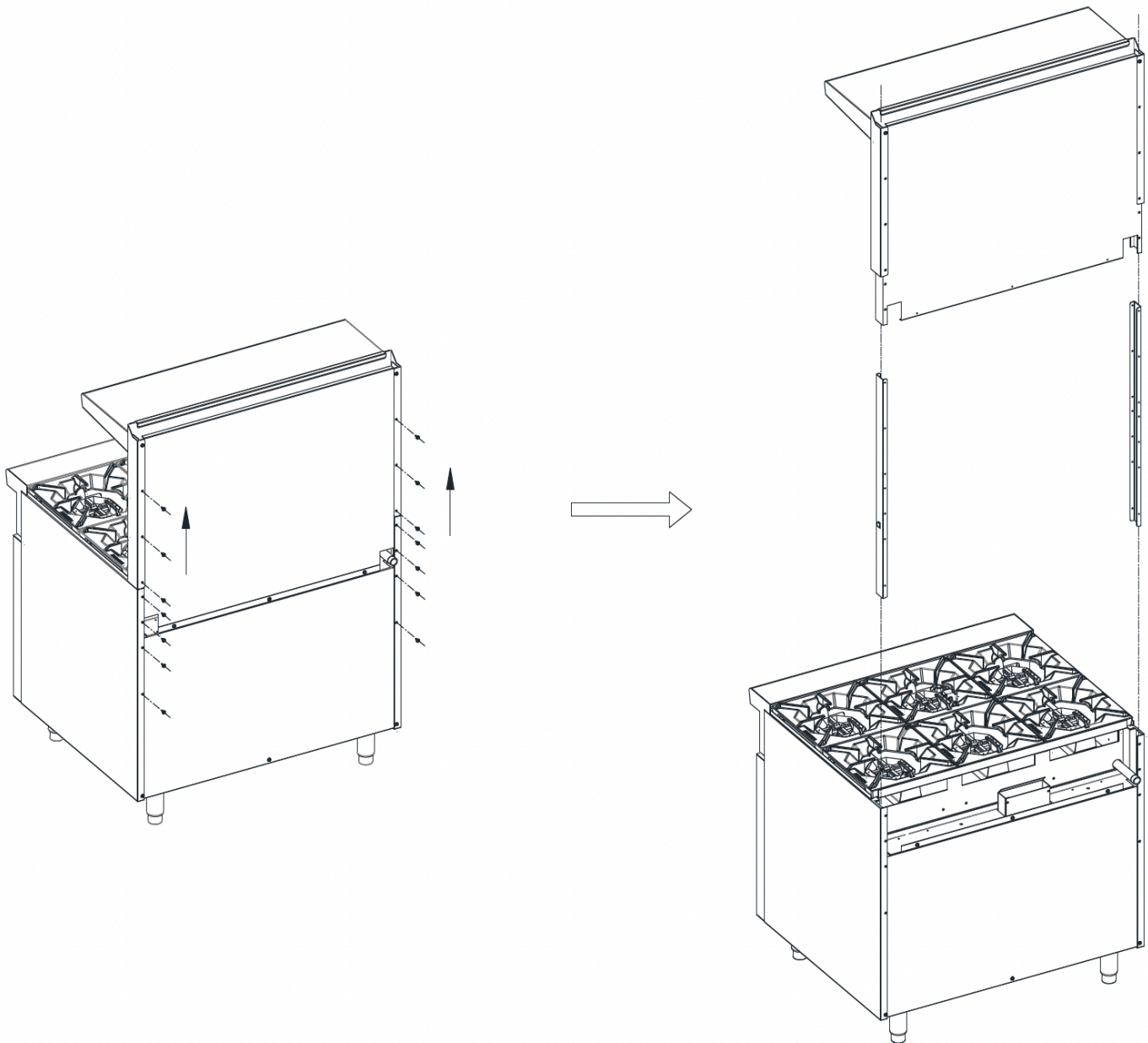
### Additional Notes:

The wall must be even, firm, and capable of bearing the weight of the broiler. Use caution during the hanging process to prevent injury or equipment damage.

## Range Mount Installation Steps:

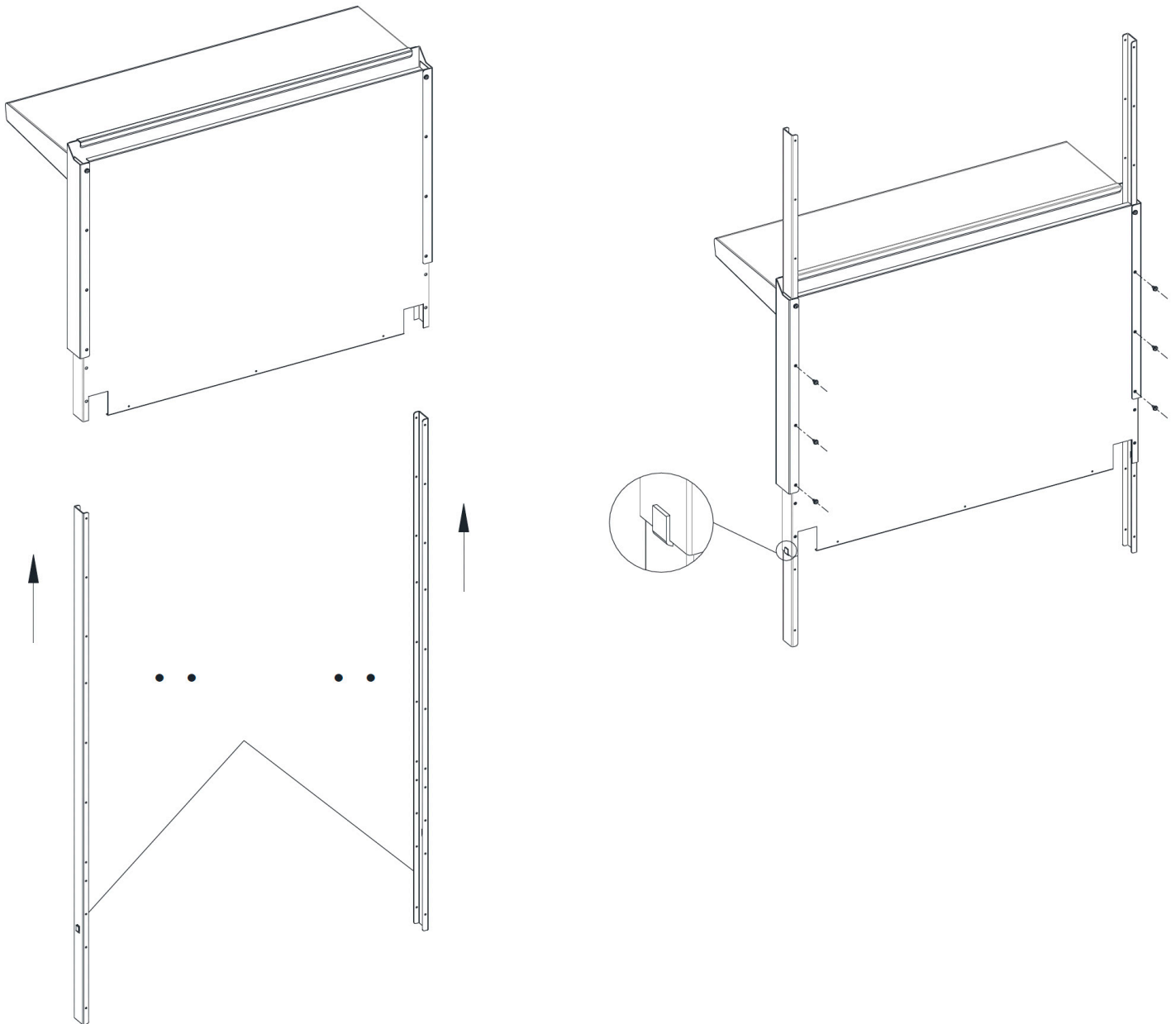
### Step 1: Prepare the Range

Remove the rear panel and inserted bar from the 36" Gas Restaurant Range.



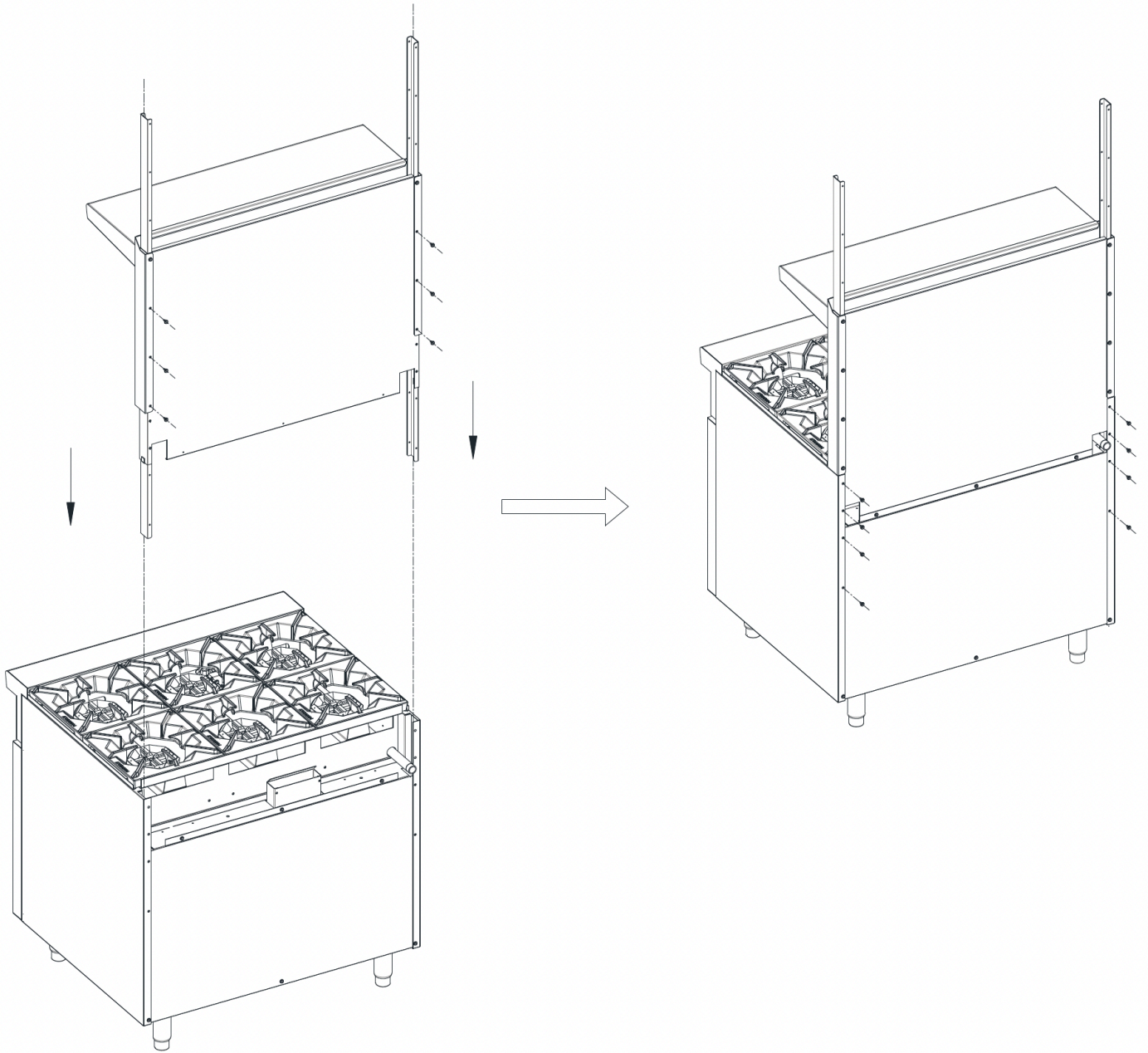
## Step 2: Install the Connecting Rod

Insert the connecting rod (Part No. 21108001042) into the designated position on the rear panel. Secure it in place using tapping screws.



## Step 3: Attach Rear Panel to Range

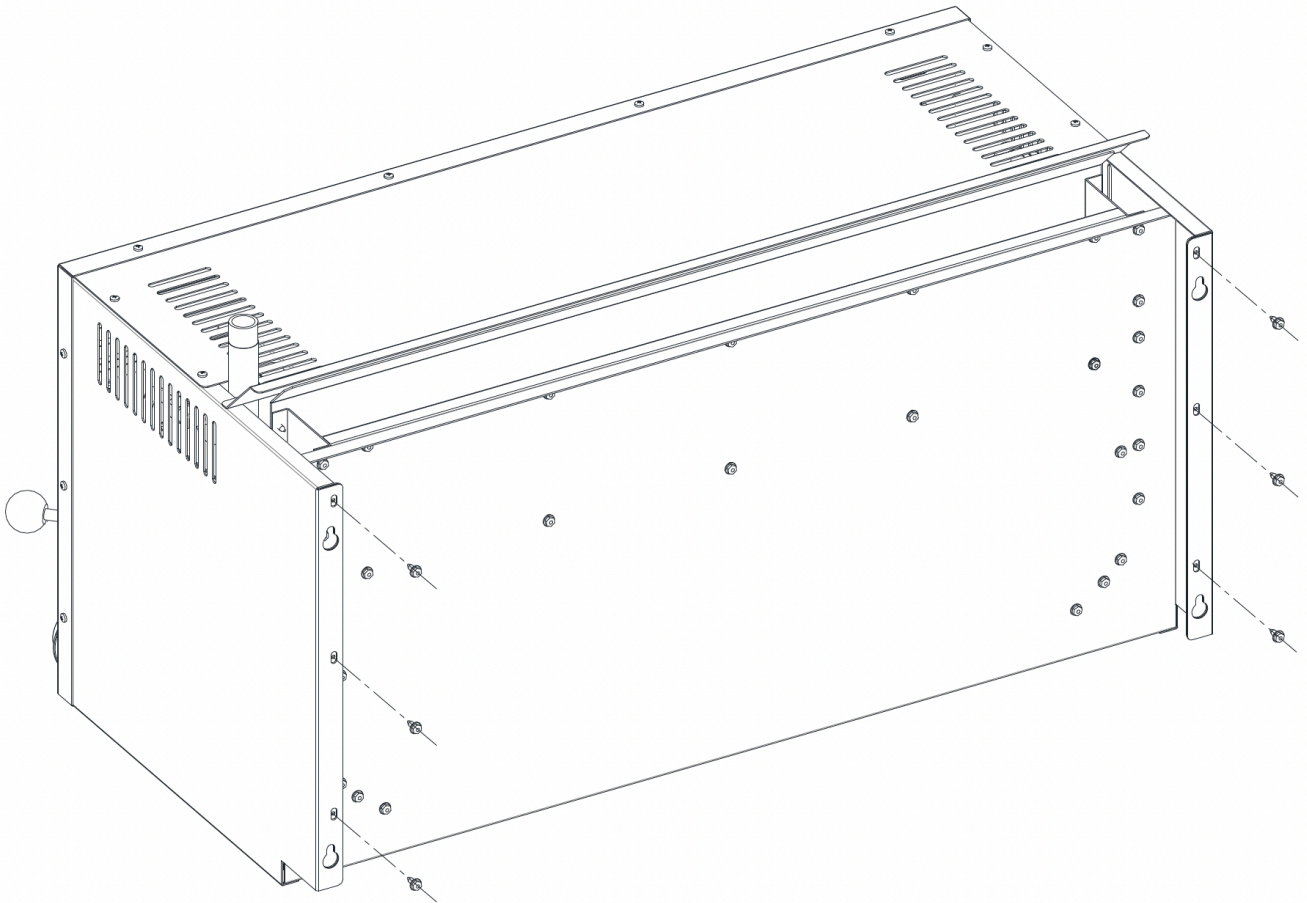
Install the connected rear panel onto the range. Fix it using tapping screws.





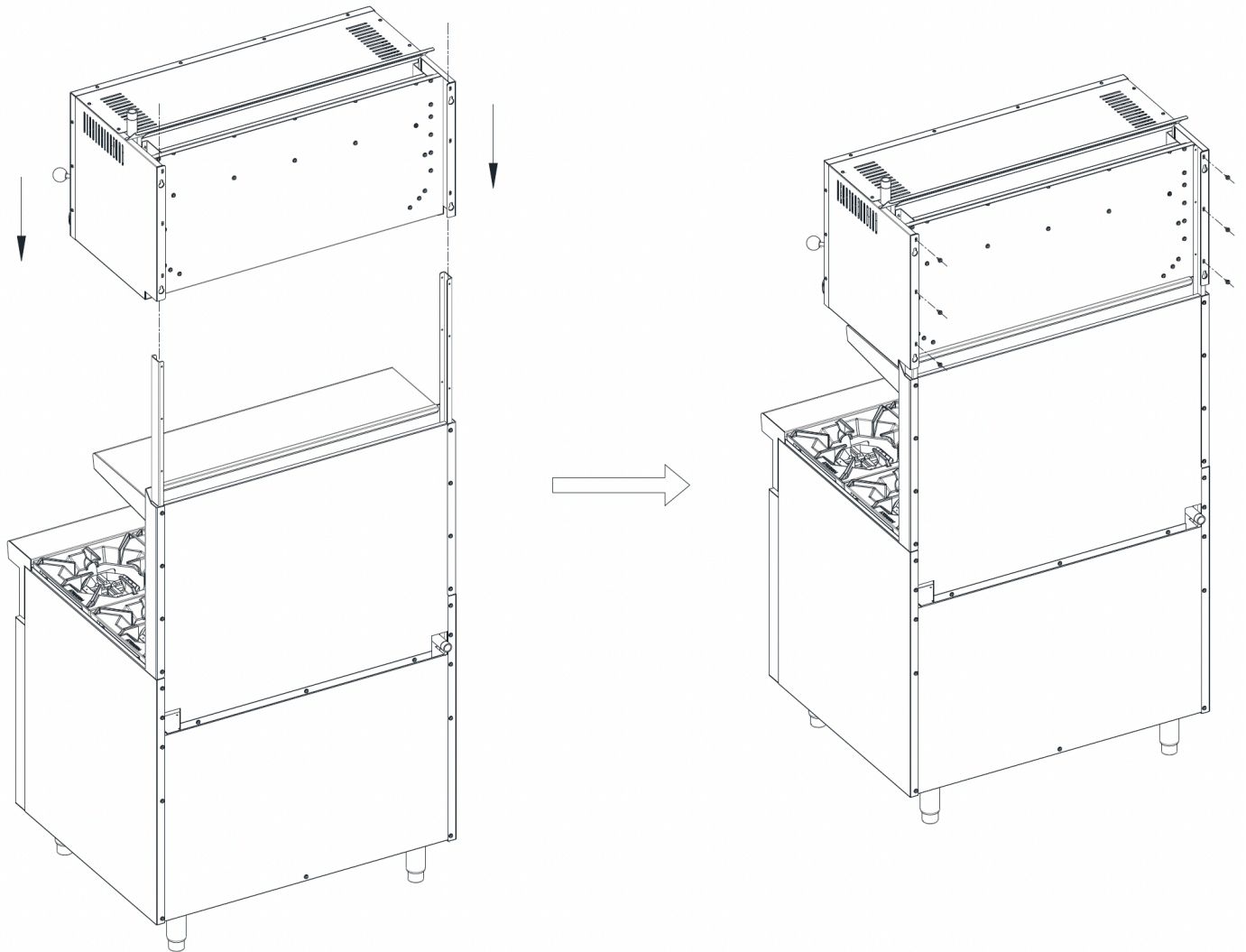
## Step 4: Prepare the Salamander Broiler

Remove the tapping screws from the Salamander Broiler's rear panel.



## Step 5: Mount the Salamander Broiler to the Range


Using a lifting jack, insert the Salamander Broiler into the corresponding position on the range. Secure it using tapping screws.



### **Additional Safety Notes:**

- Ensure all connections are secure and the unit is stable before use.
- Follow all manufacturer guidelines and local building codes.
- Consult a professional installer if unsure about any step.



 Toll Free: (855) 855-0399

 [info@atosausa.com](mailto:info@atosausa.com)

 [www.atosausa.com](http://www.atosausa.com)