

Manual Griddles

COUNTERTOP GAS MANUAL GRIDDLES



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

For the safety and convenience of operators, our Asber countertop ranges come standard with a 5" Stainless Steel bull nose landing ledge, Zamac heat resistant knobs for added durability, and reinforced valve system for extra safety. All units are CSA and ANSI certified.

GRIDDLES:

- Cold-rolled steel plate 5/8" thick welded to the perimeter top of the truss.
- **"H" units have Cold-rolled steel plate 3/4" thick** welded to the perimeter top of the truss.
- U-Type burners placed every 12" for even heat distribution on griddle surface.
- 14 gauge stainless steel 4" back and side splashes.
- Independent pilot per burner.
- 4" grease trough channel.



AEMG-12



AEMG-24



AEMG-36-H



AEMG-48-H

OPTIONS & ACCESORIES

4" adjustable legs.

Specify LPG or Nat. Gas (comes standard with conversion kits).

Specify is above 2000 ft. elevation.

MODEL	BURNERS	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
AEMG-12	1	24.000	12"	33 3/4"	16 1/8"	120
AEMG-24	2	48.000	24"	33 3/4"	16 1/8"	161
AEMG-36	3	72.000	36"	33 3/4"	16 1/8"	218
AEMG-24-H	2	48.000	24"	33 3/4"	16 1/8"	186
AEMG-36-H	3	72.000	36"	33 3/4"	16 1/8"	218
AEMG-48-H	4	96.000	48"	33 3/4"	16 1/8"	348

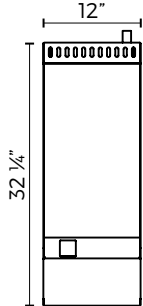
1. Height dimensions include 2" legs. 2. Specifications are subject to change without prior notice.

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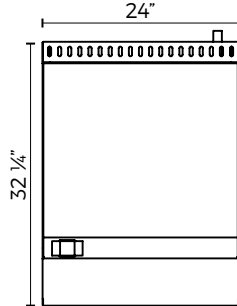
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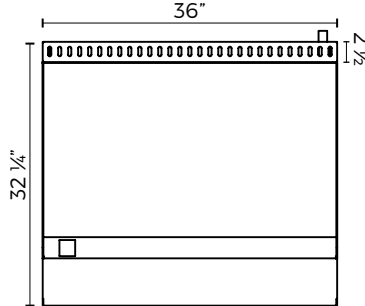
AEMG-12 TOP



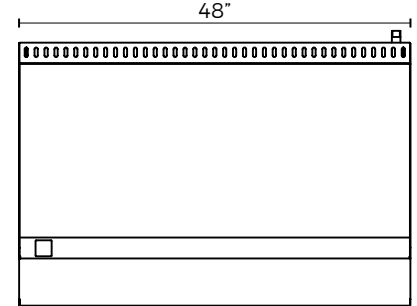
AEMG-24 (H) TOP



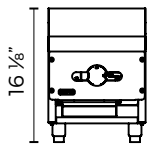
AEMG-36 (H) TOP



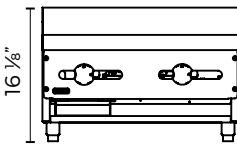
AEMG-48-H TOP



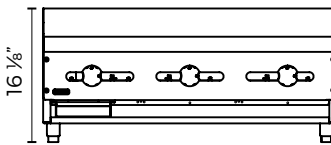
AEMG-12 FRONT



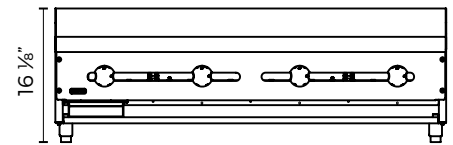
AEMG-24 (H) FRONT



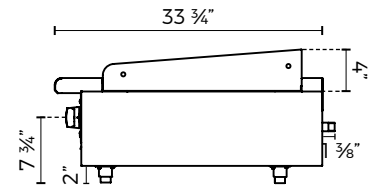
AEMG-36 (H) FRONT



AEMG-48 FRONT



COMMON SIDE VIEW



DATA	12	24	24-H	36	36-H	48-H
Gas Type	LPG or Nat. Gas (NG)					
Gas Connection	Gas line: 3/4" or larger					
Regulator	Included					
Gas Pressure	10.0" W.C. (LPG) or 5.0" W.C. (NG)					
Burner BTU	24,000					
Total BTU	24,000	48,000		72,000		96,000
Shipping Weight (lbs)	120	161	186	218		348
DIMENSIONAL DATA						
Ext. Width Overall	12"	24"		36"		48"
Ext. Depth Overall	33 3/4"					
Ext. Height Overall ¹	16 1/8"					
Thick plate	5/8"	5/8"	3/4"	5/8"		3/4"

1. Height includes 2" legs.

Standard Features

- Cold-rolled steel plate 5/8" thick welded to the perimeter top of the truss.
- "H" units have Cold-rolled steel plate 3/4" thick welded to the perimeter top of the truss.
- Gas manifold.
- 2" adjustable legs.
- All units comes either Natural Gas (NG) or LPG Gas. Also includes conversion kits.

Options & Accessories

- 4" adjustable legs.
- Specify if above 2000 ft. elevation.

Warranty

- 1-year parts & labor.

*RESIDENTIAL APPLICATIONS: Asber assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

INSTALLATION REQUIREMENTS

- 1. GAS PRESSURE:** 5.0" W.C. (NG) for natural gas or 10.0" W.C. (LPG) for propane gas. A pressure regulator sized for this unit is included, to be installed at time of connection.
- 2. GAS CONNECTION:** Gas line must be 3/4" or larger, same if flexible connectors are used.
- 3. VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, www.NFPA.org
- 4. CLEARANCE:** 3" rear, 0" sides, 4" bottom for combustible.