



AEMG Griddles

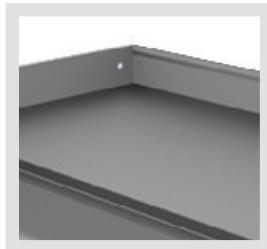
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|--------|----------------------------------|-----------------------------------|
| MODELS | <input type="checkbox"/> AEMG-12 | <input type="checkbox"/> AEMG-24H |
| | <input type="checkbox"/> AEMG-24 | <input type="checkbox"/> AEMG-36H |
| | <input type="checkbox"/> AEMG-36 | <input type="checkbox"/> AEMG-48H |

AEMG MANUAL GRIDDLES

Quality ★ Performance ★ Service

Available from 12" wide to 48" wide to fit every operation, the Asber AEMG Restaurant Series are built for durability and engineered with safety in mind.

In addition to its all stainless steel interior and exterior construction, the AEMG series has a powerfull capacity of 24,000 BTU per each "U" burner. With modular customization in mind the griddle features a sleek modern design, form and function fit for the most demanding kitchens at an affordable price.



AEMG-24H



AEMG-48H

STANDARD FEATURES

- All non-ferrous stainless steel construction: interior, exterior, front, sides, landing ledge, and valve control panel.
- Heavy gauge welded front frame.
- Stainless steel splash guard GA 14.
- "U" Shaped burners rated at 24,000 BTU/ Hr. Located every 12" for even heat distrubution on griddle surface.
- Adjustable 2" leg.
- One stainless steel standing pilot for each flute for instant ignition.
- Aeration baffles between "U" shaped burners provide uniform surface temperature.
- Highly polished steel griddle plates is 3/4" thick, "H" models only and 5/8" rest of models.
- Compact design for counter top use.
- 4" Wide grease trough for easy cleaning.

OPTIONS & ACCESSORIES

- Specify gas and elevation if over 2,000ft. (610m).
- 4" adjustable leg.

WARRANTY

Continental USA & Canada:

- One year: Labor and parts warranty.
- International: One year parts only.

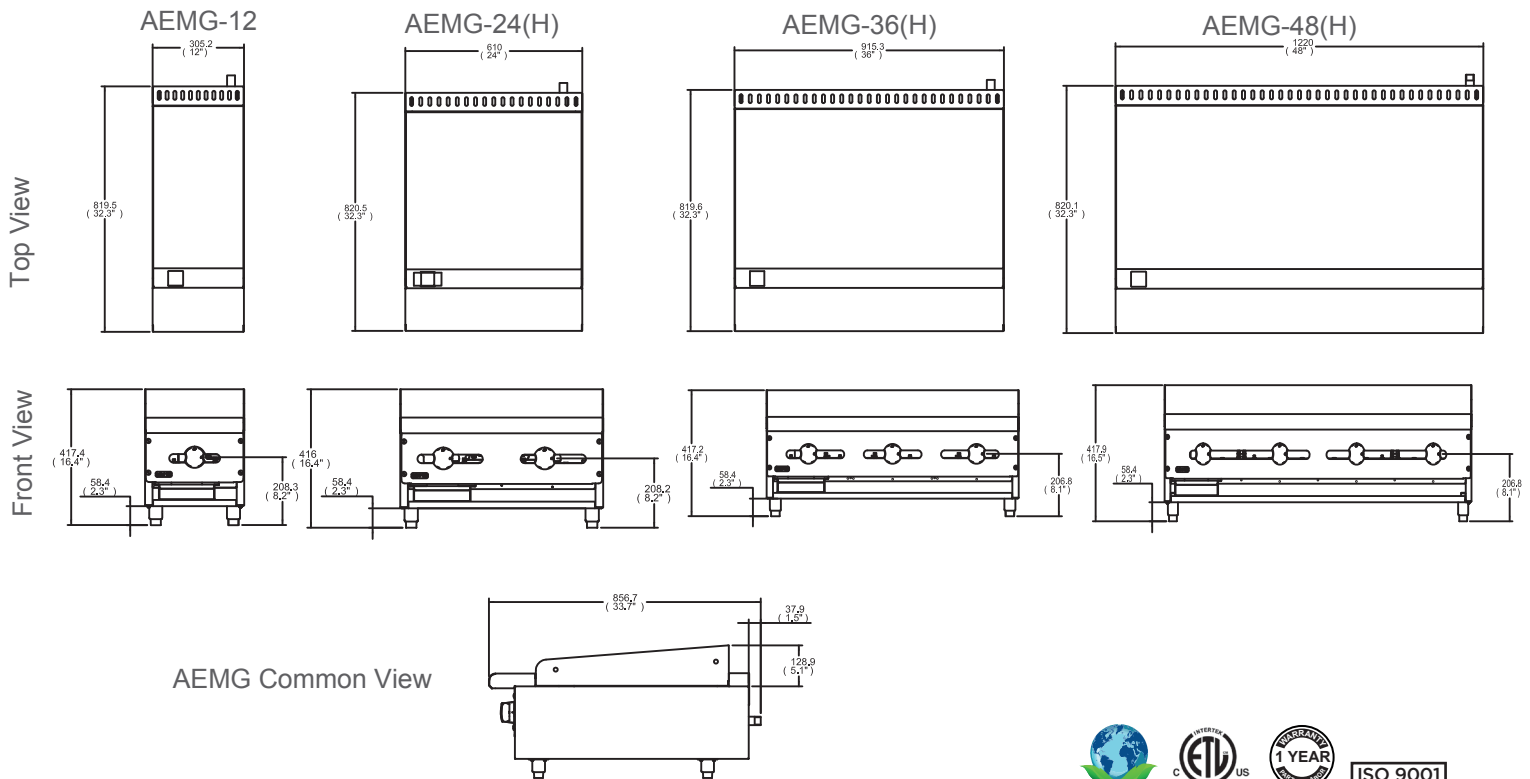
INSTALLATION REQUIREMENTS

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

- CLEARANCE:** 3" rear, 0" sides, 4" bottom for combustible.

NOTE:

Due to continued development to ensure best possible performance, these specifications are subject to change without prior notice.



TECHNICAL SPECIFICATIONS

| MODEL | N° BURNERS | BTU/ BURNER | TOTAL BTU | DIMENSIONS WIDTH - DEPTH - HEIGHT | | | SHIPPING LBS CU.FT. | |
|----------|------------|-------------|-----------|--------------------------------------|---------|---------|------------------------|----|
| AEMG-12 | 1 | 24,000 | 24,000 | 12" | 33 2/3" | 16 2/5" | 120 | 6 |
| AEMG-24 | 2 | 24,000 | 48,000 | 24" | 33 2/3" | 16 2/5" | 161 | 11 |
| AEMG-24H | 2 | 24,000 | 48,000 | 24" | 33 2/3" | 16 2/5" | 186 | 11 |
| AEMG-36 | 3 | 24,000 | 72,000 | 36" | 33 2/3" | 16 2/5" | 218 | 16 |
| AEMG-36H | 3 | 24,000 | 72,000 | 36" | 33 2/3" | 16 2/5" | 214 | 16 |
| AEMG-48H | 4 | 24,000 | 96,000 | 48" | 33 2/3" | 16 2/5" | 348 | 21 |