

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 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 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-36H



## STANDARD FEATURES

- All non-ferrous stainless steel construction: interior, exterior, front, sides, landing ledge and control panel.
- Heavy gauge welded front frame.
- Stainless steel splash guard 14 guage.
- “U” Shaped burners rated at 24,000 BTU/ Hr. Located every 12” for even heat distrubtion on griddle surface.
- Adjustable 3/4” levelers.
- 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.
- 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 inches stainless steel legs with adjustable feet.
- NG models include transformation kit for LPG.

## WARRANTY

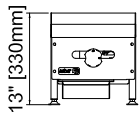
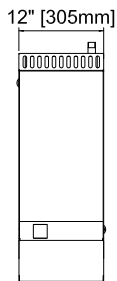
Continental USA & Canada:

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

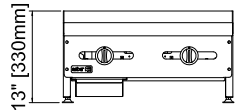
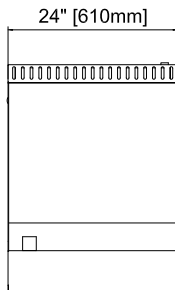
## INSTALLATION REQUIREMENTS

- 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](http://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.

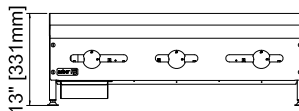
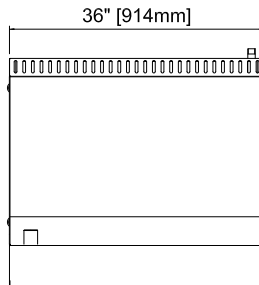
• AEMG-12



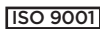
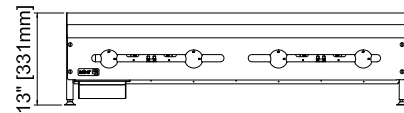
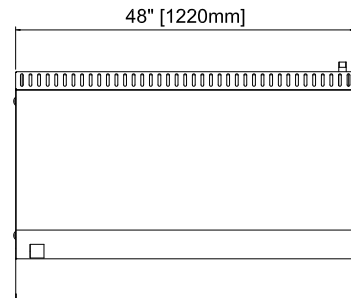
• AEMG 24



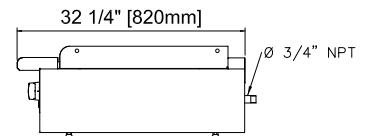
• AEMG 36



• AEMG 48



• AEMG Common View



## TECHNICAL SPECIFICATIONS

MODEL	N° BURNERS	BTU/ BURNER	TOTAL BTU	DIMENSIONS WIDTH - DEPTH - HEIGHT			SHIPPING WEIGH LBS
AEMG-12	1	24,000	24,000	12"	32 1/4"	13"	99
AEMG-24	2	24,000	48,000	24"	32 1/4"	13"	132
AEMG-24H	2	24,000	48,000	24"	32 1/4"	13"	165
AEMG-36	3	24,000	72,000	36"	32 1/4"	13"	212
AEMG-36H	3	24,000	72,000	36"	32 1/4"	13"	260
AEMG-48H	4	24,000	96,000	48"	32 1/4"	13"	320

\* Asber's specification are subject to change without notice as we continue to make product improvements.