AEHP Hotplates

MODELS ☐ AEHP-2-12 ☐ AEHP-4-24 ☐ AEHP-6-36

AEHP HOTPLATES

Quality ★ Performance ★ Service

Available with 2, 4 or 6 burners to fit every operation, the Asber AEHP Hotplates are built for durability and engineered with safety in mind. Ensure fast cooking for any busy kitchen. Full-size power combines with table-top flexibility, excellent space-saving solution.

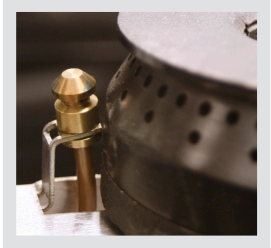
In addition to its stainless steel interior and exterior construction, the AEHP series has a powerful capacity of 30,000 BTU per open top burner. With modular customization in mind the hotplates feature a sleek modern design, form and function fit for the most demanding kitchens at an affordable price.



AEHP-6-36







STANDARD FEATURES

- All non-ferrous stainless steel construction: interior, exterior, front, sides, landing ledge and control valves.
- Heavy gauge welded front frame.
- Adjustable steel levelers.
- Heavy duty 12”x 12” cast iron top grates, removable for easy cleaning.
- Compact design for counter top use.
- NG models include transformation kit for LPG.
- One stainless steel non-clog standing pilot for each burner for instant ignition.
- Pilot shield protects pilot from spills and grease.
- Lift-off and separate top piece cast iron burners rated at 30,000 BTU/hr.
- Sanitary with rounded edges.
- Full width removable stainless steel bottom tray 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.

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AEHP Hotplates

Restaurant Series

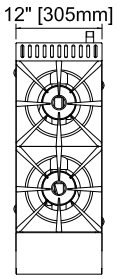
INSTALATION REQUIREMENTS

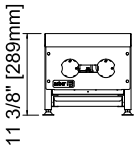
1. GAS PRESSURE: 5.0” W.C. for natural gas or 10.0” W.C. for propane gas. A pressure regulator sized for this unit is included, to be installed at time of installation.
2. GAS CONNECTION: Gas line must be 3/4“ or larger, same if flexible connectors are used.
3. VENTILATION: An adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, www.NFPA.org
4. CLEARANCE: 6” rear & sides for combustible.
   0” rear & sides for non-combustible.

NOTE:

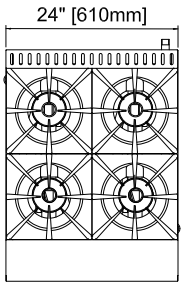
Due to continued development to ensure best possible performance, these specifications are subject to change without prior notice.

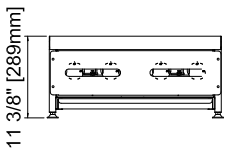
• AEHP-2-12



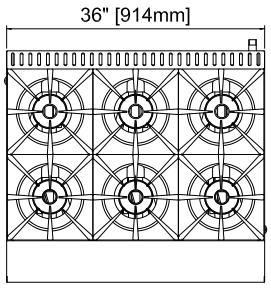


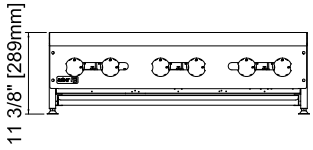
• AEHP-4-24



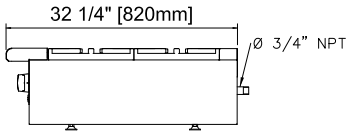


• AEHP-6-36





• AEHP Common View



ISO 9001

TECHNICAL SPECIFICATIONS

MODEL	No. BURNERS	BTU/ BURNER	TOTAL BTU	DIMENSIONS WIDTH - DEPTH - HEIGHT			SHIPPING WEIGH LBS
AEHP-2-12	2	30,000	60,000	12”	32 1/4”	11 3/8”	84
AEHP-4-24	4	30,000	120,000	24”	32 1/4”	11 3/8”	132
AEHP-6-36	6	30,000	180,000	36”	32 1/4”	11 3/8”	18

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

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