

## Thermostatic Griddles

COUNTERTOP GAS THERMOSTATIC GRIDDLES 3/4" THICK  
 COUNTERTOP GAS THERMOSTATIC GRIDDLES 1" THICK



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 ETL certified under ANSI Z83.11-CSA 1.8 standard.

### GRIDDLES

Units have **Cold-rolled steel plate 3/4" thick** (except 60" model, which is 1" thick), welded to the perimeter top of the truss.

U-Type burners placed every 12" for even heat distribution on griddle surface.

Thermostatic controls from 250 °F to 500 °F.

14 gauge stainless steel 4" back and side splashes.

Independent pilot per burner.

4" grease trough channel.



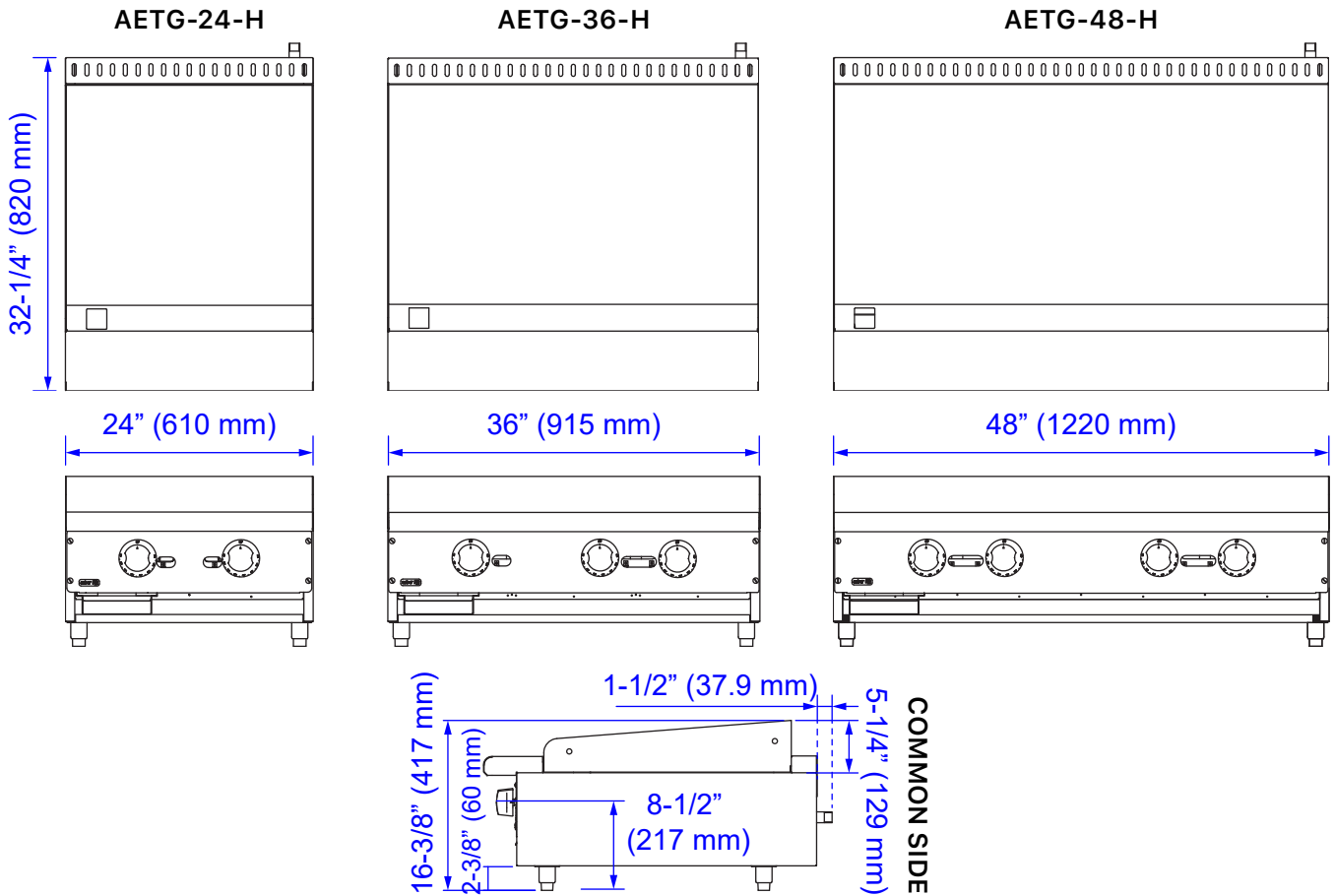
AETG-60-H

MODEL	BURNERS	BTU x BURNER	TOTAL BTU	DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs.	ft <sup>3</sup>
COUNTERTOP GAS THERMOSTATIC GRIDDLES 3/4" THICK								
AETG-24-H	2	30.000	60.000	24	32-3/8	13-1/4	198	7.1
AETG-36-H	3	30.000	90.000	36	32-3/8	13-1/4	269	10.6
AETG-48-H	4	30.000	120.000	48	32-3/8	13-1/4	353	14.1
COUNTERTOP GAS THERMOSTATIC GRIDDLES 1" THICK								
AETG-60-H	5	30.000	150.000	60	32-3/8	13-1/4	441	17.7
AETG-72-H	6	30.000	180.000	72	32-3/8	13-1/4	661	21.2

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. | SPECIFICATIONS VALID ONLY FOR CONTINENTAL USA & CANADA.

## Thermostatic Griddles

COUNTERTOP GAS THERMOSTATIC GRIDDLES 3/4" THICK  
 COUNTERTOP GAS THERMOSTATIC GRIDDLES 1" THICK



MODEL	AETG-24-H	AETG-36-H	AETG-48-H	AETG-60-H
<b>GAS CONNECTION</b>				
Gas Type	Natural Gas (NG) / Propane Gas (LPG)			
Gas Pressure	5.0" W.C. / 10.0" W.C.			
Gas Line	3/4 or more			
Pressure Regulator	Included			
<b>SHIPPING DIMENSIONS (IN)</b>				
Width	27	39	51	63
Depth	36			
Height	20-1/8			



### INSTALLATION REQUIREMENTS

- 1. GAS CONNECTION:** gas line must be 3/4" or larger, same if flexible connectors are used.
- 2. VENTILATION:** an adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, www. NFPA.org.
- 3. CLEARANCE:** 3" on the sides and the back for combustible; 0" for non-combustible buildings.
- 4. DISCLAIMER:** 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.

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. | SPECIFICATIONS VALID ONLY FOR CONTINENTAL USA & CANADA.