

Hotplates

COUNTERTOP GAS HOTPLATES



DESIGNED FOR RELIABILITY AND PERFORMANCE

The Asber Gas Hot Tops are built to deliver consistent results and dependable operation in busy commercial kitchens. Constructed entirely of stainless-steel—including the interior, exterior, sides, grate supports, burner supports, and pilot tubing—this hot plate design offers strength, durability, and easy maintenance.

With high-output burners and durable components, Asber Restaurant Hot Plates provide long-lasting performance and everyday efficiency for restaurants, cafeterias, and foodservice operations.

COOKING SURFACE

Efficient, Powerful, and Easy to Maintain

- Open burners: Each cast iron lift-off burner delivers 30,000 BTU of even, consistent heat for maximum cooking efficiency.
- Top grates: Heavy-duty 12" x 12" cast iron grates provide uniform heat distribution and easy pot movement across the surface.
- Each burner features an independent standing pilot for fast ignition and precise control.
- Pilot protection ensures safe, reliable operation during high-demand use.
- Full-width stainless-steel drip tray collects debris and grease, simplifying daily cleaning and maintenance.

CONSTRUCTION FEATURES

Strong, Functional, and Built to Last

- All stainless-steel body construction (front, sides, and top) provides strength, corrosion resistance, and a professional appearance.
- 5-inch stainless-steel bull nose landing ledge offers added workspace for plating and utensils.
- Reinforced valve system improves safety and long-term reliability.
- Heat-resistant Zamak control knobs deliver smooth operation and a solid, professional feel.
- 2-inch stainless-steel adjustable legs ensure stability and clearance for cleaning underneath.
- Stainless-steel drip tray included for easy cleanup and maintenance.

OTHER FEATURES

- Manual ignition for dependable start-up and operation.
- Gas conversion kit included for easy switching between NG and LPG.
- Certified to ETL / ANSI Z83.11–CSA 1.8 standards for performance and safety.

OPTIONS & ACCESSORIES

- 2" stainless-steel legs.



AEHP 2 12



AEHP 4 24



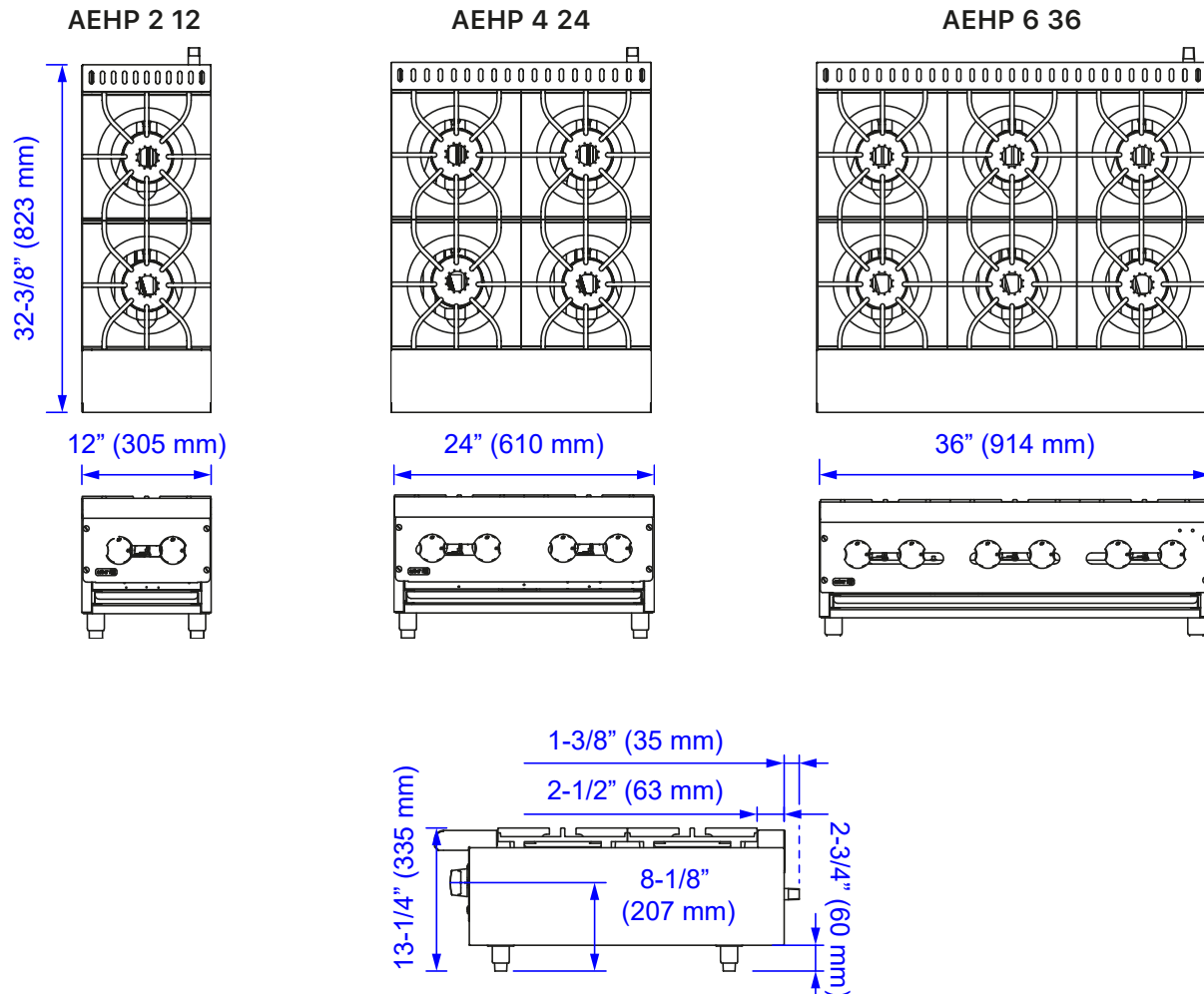
AEHP 6 36

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft³
COUNTERTOP GAS HOTPLATES								
AEHP 2 12	2	30.000	60.000	12	32-3/8	13-1/4	86	7.1
AEHP 4 24	4	30.000	120.000	24	32-3/8	13-1/4	141	10.6
AEHP 6 36	6	30.000	180.000	36	32-3/8	13-1/4	203	17.7

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES LEGS. | VALID FOR CONTINENTAL USA & CANADA. | SEP, 2026

Hotplates

COUNTERTOP GAS HOTPLATES



MODEL	AEHP 2 12	AEHP 4 24	AEHP 6 36
GAS CONNECTION			
Gas Type	NG / LPG		
Gas Pressure	5" W.C. / 10" W.C.		
Gas Line	Ø 3/4" (at least)		
SHIPPING DIMENSIONS (in)			
Width	15	27-1/2	39
Depth	36-1/4		
Height	20-1/8		



INSTALLATION REQUIREMENTS

- 1. GAS PRESSURE:** a pressure regulator sized for this unit is included, to be installed at the 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](http://www.NFPA.org).
- 4. CLEARANCE:** 3" on the sides and the back for combustible; 0" for non-combustible buildings.
- 5. 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 MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES LEGS. | VALID FOR CONTINENTAL USA & CANADA. | SEP, 2026