

Manual Griddles

COUNTERTOP GAS MANUAL GRIDDLES



DESIGNED FOR RELIABILITY AND PERFORMANCE

The Asber Gas Restaurant Manual Griddles is built to deliver consistent results and dependable operation in busy commercial kitchens. Constructed entirely of stainless-steel—including the interior, exterior, sides, burner supports, and pilot tubing—this griddle offers strength, durability, and easy maintenance.

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

COOKING SURFACE

Efficient, Durable, and Easy to Maintain

- Griddle configurations feature stainless-steel "U"-type burners delivering 20,000 BTU per hour, spaced every 12 inches for even heat distribution.
- The griddle surface includes a 3/4" thick cold-rolled steel plate welded to the stainless-steel perimeter (1/2" thick for AEMG 12), and a 4-inch grease trough channel for efficient cleanup.

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 simple, dependable 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.
- 4" stainless-steel legs.



AEMG 36 H



AEMG 48 H

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft³
COUNTERTOP GAS MANUAL GRIDDLES – 1/2" COLD-ROLLED PLATE								
AEMG 12	1	30.000	30.000	12	32-3/8	16-1/2	93	7.1
COUNTERTOP GAS MANUAL GRIDDLES – 3/4" COLD-ROLLED PLATE								
AEMG 24 H	2	30.000	60.000	24	32-3/8	16-1/2	187	10.6
AEMG 36 H	3	30.000	90.000	36	32-3/8	16-1/2	238	17.7
AEMG 48 H	4	30.000	120.000	48	32-3/8	16-1/2	346	21.2

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

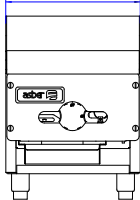
Manual Griddles

COUNTERTOP GAS MANUAL GRIDDLES



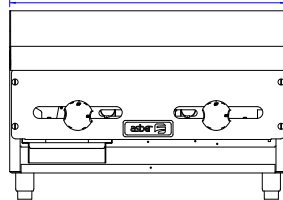
AEMG 12

12" (305 mm)



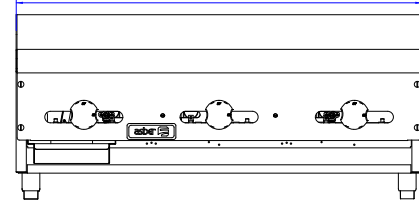
AEMG 24 H

24" (610 mm)



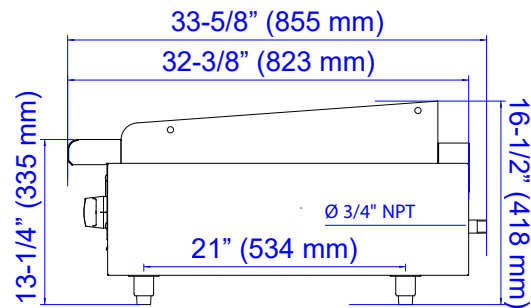
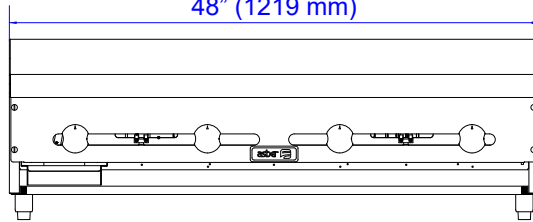
AEMG 36 H

36" (914 mm)



AEMG 48 H

48" (1219 mm)



MODEL	AEMG 12	AEMG 24 H	AEMG 36 H	AEMG 48 H
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	51-1/8
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. | APR, 2026