

Manual Griddles

COUNTERTOP GAS MANUAL GRIDDLES



BUILT TO LAST, ENGINEERED FOR EXCELLENCE

The Asber 'Emerald' Series Commercial Manual Griddles are engineered for demanding, high-volume kitchens that require lasting durability, consistent results, and robust performance. Built with heavy-duty stainless steel and fully insulated for efficiency and operator comfort, these griddles deliver reliable heating, fast recovery, and exceptional longevity—making them an ideal choice for any busy professional kitchen. Their generous 24-inch cooking surface and 1-inch thick polished plate ensure outstanding durability and high-performance results in even the most intensive environments.

COOKING SURFACE

- Efficient, Spacious, and Purpose-Built
- 24-inch-deep cooking area with a 4-inch high 14-gauge perimeter splash guard to contain grease and debris, keeping the work area cleaner.
- 1" thick cold-rolled fully-welded plate delivers outstanding durability and perfectly even heat, ensuring rapid temperature recovery for nonstop, high-volume cooking.
- Reinforced welded seams ensure strength and prevent leaks or heat loss.

BUILT FOR HIGH PERFORMANCE

- Powerful, Durable, and Reliable
- 'U'-type stainless-steel burners, each delivering 30,000 BTUs, spaced every 12 inches to provide full coverage for even surface heating and rapid recovery under heavy loads.
- Stainless-steel burner supports and pilot tubing for durability and easy service.
- Stamped inner components reinforce structural integrity and ensure long-term reliability in high-use environments.

- Manual ignition with stainless-steel standing pilot lights for every two burners provides precise heat management across the surface—ideal for preparing multiple items at once.

PREMIUM CONSTRUCTION

- Stainless steel front, sides, and landing ledge for durability and easy cleaning.
- Fully insulated front, sides, and bottom panels to maintain consistent heat and reduce energy use.
- 14-gauge stainless-steel hotplate 'U'-frame provides strength and durability for heavy-duty use.
- Grease collection system: a 4-inch-deep channel for efficient drainage and a 2-gallon stainless-steel grease tray with a built-in drip indicator for effortless monitoring and cleanup.

OPERATOR-FOCUSED DESIGN

- Compact, low-profile design fits seamlessly into countertop or cookline configurations.
- Zamak flame control knobs for precise heat adjustment and a solid, professional feel.
- Standard gas regulator ensures safe and consistent gas flow.
- Gas conversion kit included for easy switching between NG and LPG.
- Large 4-inch stainless-steel landing ledge provides ample workspace for plating and prep.
- Adjustable stainless-steel legs (4"–6") provide stable, level installation on uneven surfaces.



AEMG 24 EM

AEMG 36 EM

AEMG 48 EM

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft ³
COUNTERTOP GAS MANUAL GRIDDLES – 1" COLD-ROLLED PLATE								
AEMG 24 EM	2	30.000	60.000	24	33-1/8	16-1/4	280	10.6
AEMG 36 EM	3	30.000	90.000	36	33-1/8	16-1/4	384	17.7
AEMG 48 EM	4	30.000	120.000	48	33-1/8	16-1/4	514	21.2
AEMG 60 EM	5	30.000	150.000	60	33-1/8	16-1/4	628	28.3
AEMG 72 EM	6	30.000	180.000	72	33-1/8	16-1/4	750	31.8

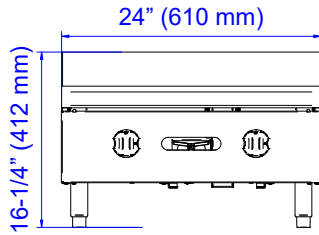
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Manual Griddles

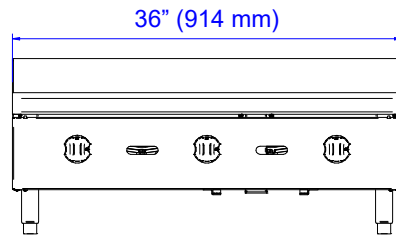
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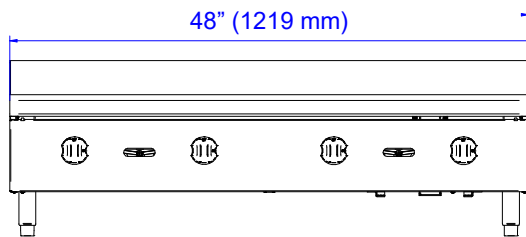
AEMG 24 EM



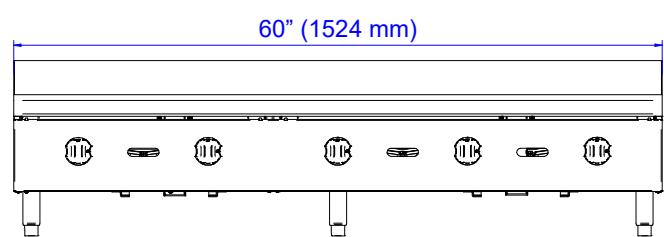
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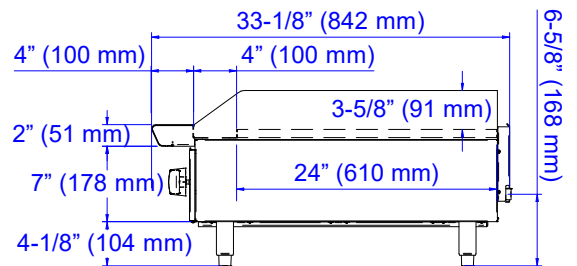
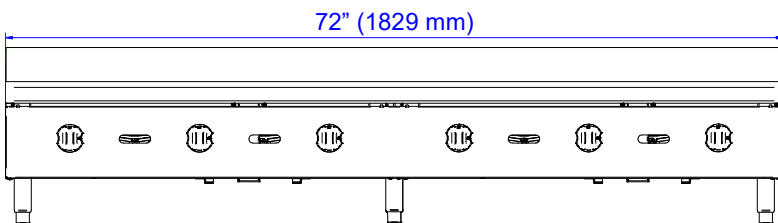
AEMG 48 EM



AEMG 60 EM



AEMG 72 EM



MODEL	AEMG 24 EM	AEMG 36 EM	AEMG 48 EM	AEMG 60 EM	AEMG 72 EM
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	27-1/2	39	51-1/8	63	75
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.
- 4. CLEARANCE:** 3" on the sides and the back for combustible; 0" for non-combustible buildings.
- 5. CERTIFICATION FOR COMMERCIAL USE:** The equipment listed in this spec sheet is certified and approved for commercial use, complying with food safety and sanitation standards for commercial applications.

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