

# Hotplates

## COUNTERTOP GAS HOTPLATES



### BUILT TO LAST, ENGINEERED FOR EXCELLENCE

The Asber 'Emerald' Series Hotplates are engineered for performance, reliability, and versatility in high-demand kitchens. Built with heavy-duty stainless steel and designed for maximum thermal efficiency, these units deliver powerful, consistent heat across every burner. Ideal for boiling, sautéing, simmering, and searing with precise control and dependable, all-day performance.

### COOKING SURFACE

#### Efficient, Spacious, and Purpose-Built

- 26-inch-deep cooking area with a 14-inch rear section designed to handle large stock pots and high-capacity cookware.
  - Front heavy-duty cast iron grates: 12" x 12".
  - Rear heavy-duty cast iron grates: 12" x 14".
- The only range top in its class that efficiently transfers heat to the rear burners—maximizing usable surface area and accelerating cooking times.
- Competing models may feature rear burners, but only Asber's grate design ensures even heat distribution and superior thermal performance.

### HIGH PERFORMANCE OPEN BURNERS

#### Powerful, Durable, and Reliable

- 'Crown'-type cast iron burners, each delivering 30,000 BTU of powerful, even heat.
- Anti-clog, lift-off design simplifies cleaning and ensures long-term reliability.
- 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 independently controlled stainless-steel standing pilot lights provides precise heat management—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.
- 1-inch-deep, full-length, removable stainless-steel grease tray simplifies maintenance 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 6-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.



AEHP 2 12 EM



AEHP 4 24 EM



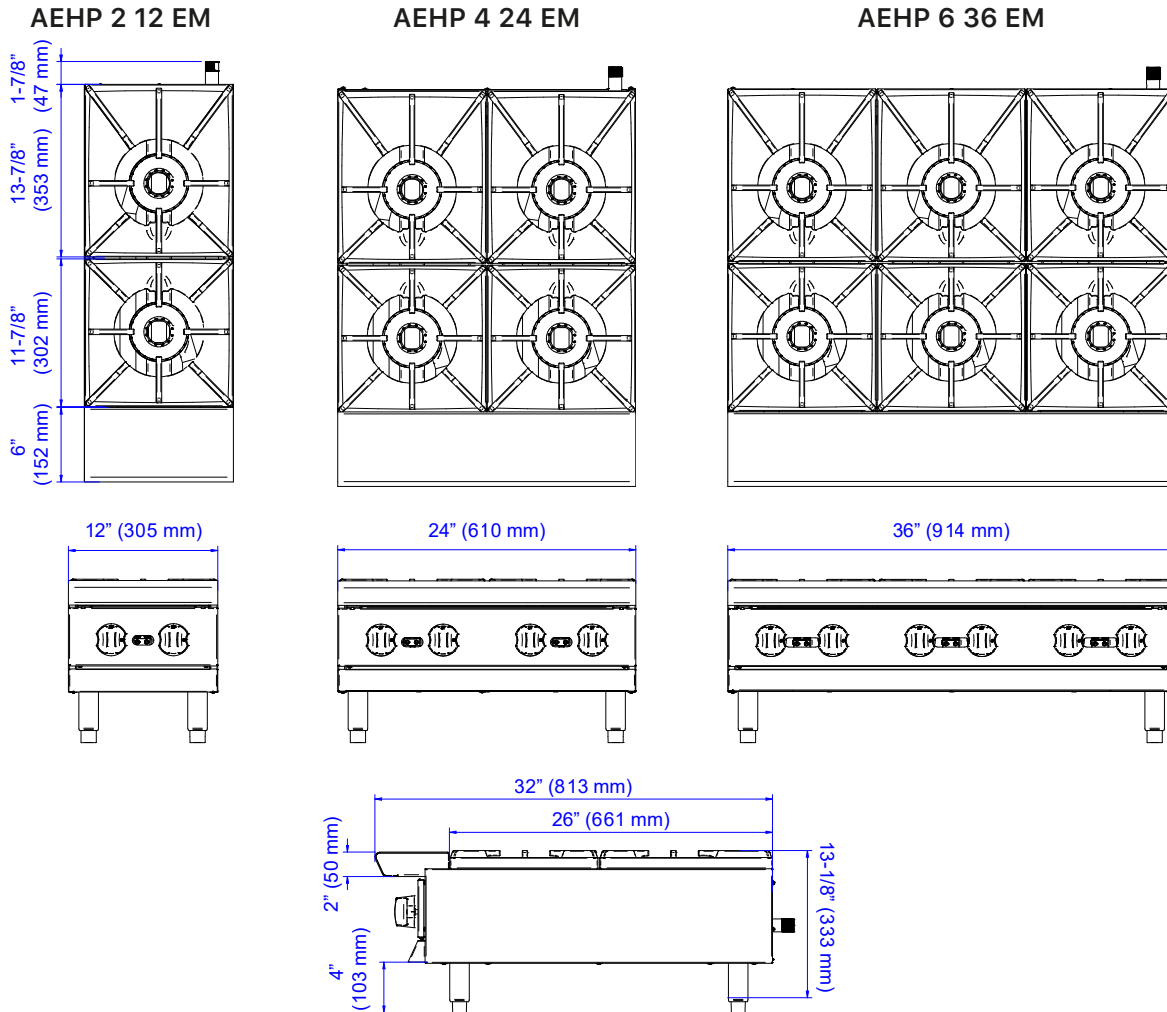
AEHP 6 36 EM

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft <sup>3</sup>
COUNTERTOP GAS HOTPLATES								
AEHP 2 12 EM	2	30.000	60.000	12	32	13-1/8	104	7.1
AEHP 4 24 EM	4	30.000	120.000	24	32	13-1/8	181	10.6
AEHP 6 36 EM	6	30.000	180.000	36	32	13-1/8	231	17.7

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# Hotplates

COUNTERTOP GAS HOTPLATES



MODEL	AEHP 2 12 EM	AEHP 4 24 EM	AEHP 6 36 EM
<b>GAS CONNECTION</b>			
Gas Type	NG / LPG		
Gas Pressure	5" W.C. / 10" W.C.		
Gas Line	Ø 3/4" (at least)		
<b>SHIPPING DIMENSIONS (in)</b>			
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.
- 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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