

Hotplates

COUNTERTOP GAS HOTPLATES



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel grate supports, 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 CSA and ANSI certified.

OPEN BURNER:

- **30.000 BTU** cast iron lift off burners
- Heavy Duty 12" x 12" cast iron top grates and pilot protection.
- Heavy gauge welded frame on 2" adjustable legs.
- Independent pilot per burner.
- Stainless Steel drip tray.



AEHP-2-12



AEHP-4-24



AEHP-6-36

OPTIONS & ACCESORIES

4" adjustable legs.
Specify LPG or Nat. Gas (comes standard with conversion kits).
Specify is above 2000 ft. elevation.

MODEL	BURNERS	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
AEHP-2-12	2	60.000	12"	32 1/4"	12 7/8"	107
AEHP-4-24	4	120.000	24"	32 1/4"	12 7/8"	164
AEHP-6-36	6	180.000	36"	32 1/4"	12 7/8"	209

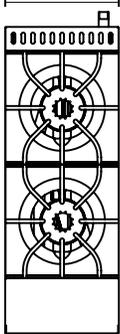
1. Height dimensions include 2" legs. 2. Specifications are subject to change without prior notice.

Hotplates

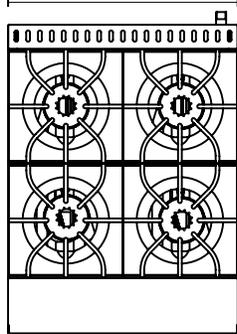
COUNTERTOP GAS HOTPLATES



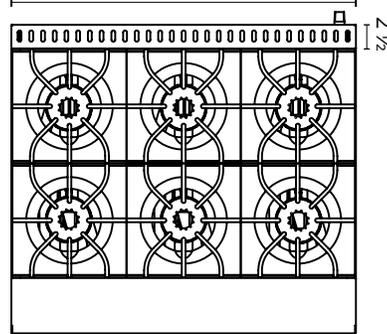
AEHP-2-12 TOP
12"



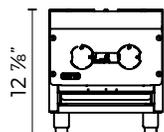
AEHP-4-24 TOP
24"



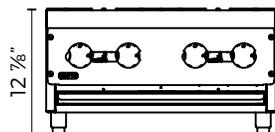
AEHP-4-24 TOP
36"



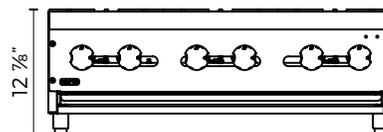
AEHP-2-12 FRONT



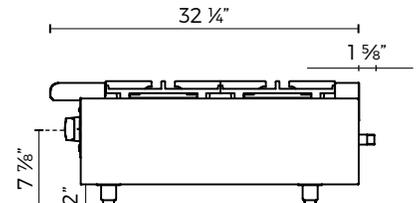
AEHP-4-24 FRONT



AEHP-4-24 FRONT



COMMON SIDE VIEW



DATA	AEHP 2-12	AEHP 4-24	AEHP 6-36
Gas Type	LPG or Nat. Gas (NG)		
Gas Connection	Gas line: 3/4" or larger		
Regulator	Included		
Gas Pressure	10.0" W.C. (LPG) or 5.0" W.C. (NG)		
Burner BTU	30,000		
Total BTU	60,000	120,000	180,000
Shipping Weight (lbs)	107	164	209
DIMENSIONAL DATA			
Ext. Width Overall	12"	24"	36"
Ext. Depth Overall	32 1/4"		
Ext. Height Overall ¹	12 7/8"		

1. Height includes 2" legs.

Standard Features

- Heavy Duty 12" x 12" cast iron top grates and pilot protection.
- Stainless Steel drip tray.
- Gas manifold.
- 2" adjustable legs.
- Independent pilot per burner.
- All units comes either Natural Gas (NG) or LPG Gas. Also includes conversion kits.

Options & Accessories

- 4" adjustable legs.
- Specify is above 2000 ft. elevation.

Warranty

- 1-year parts & labor.
- *RESIDENTIAL APPLICATIONS: 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.

INSTALLATION REQUIREMENTS

- 1. GAS PRESSURE:** 5.0" W.C. (NG) for natural gas or 10.0" W.C. (LPG) for propane gas. A pressure regulator sized for this unit is included, to be installed at 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:** 6" rear & sides for combustible. 0" rear & sides for non-combustible. In the lower part, a space of 10cm for all models must be installed with legs of minimum 6".