

Thermostatic Griddles

COUNTERTOP GAS THERMOSTATIC GRIDDLES - 1" COLD-ROLLED PLATE



BUILT TO LAST, ENGINEERED FOR EXCELLENCE

The Asber 'Emerald' Series Commercial Thermostatic Griddles are crafted for high-volume kitchens that demand precision, consistency, and dependable performance. Featuring heavy-duty stainless-steel construction and full insulation for efficiency and comfort, these griddles offer superior heat control, rapid recovery, and long-lasting reliability—perfect for any fast-paced professional kitchen. Thermostatic controls deliver precise temperature management across a spacious 24-inch cooking surface with a 1-inch thick polished plate, ensuring outstanding durability and consistently excellent results in high-performance 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

Accurate, Durable, and Built for Performance

- '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.
- Temperature range: Adjustable from 200°F to 550°F provides precise, flexible temperature management—perfect for everything from gentle warming to high-heat searing.
- Thermostatic controls for every two burners deliver precise and consistent temperature regulation, maintaining accuracy across multiple cooking zones.

- Independent thermostatic zones enable simultaneous cooking of different menu items with precise heat control.
- Stainless-steel burner supports and pilot tubing for durability and easy service.
- The thermostat is embedded into the 1" griddle plate from below to ensure precise, responsive temperature control.
- Ignition: Reliable piezo ignition system for quick, push-button start-up.

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.



AETG 48 EM



AETG 60 EM

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft³
COUNTERTOP GAS THERMOSTATIC GRIDDLES – 1" COLD-ROLLED PLATE								
AETG 24 EM	2	30.000	60.000	24	33-1/8	16-1/4	280	10.6
AETG 36 EM	3	30.000	90.000	36	33-1/8	16-1/4	384	17.7
AETG 48 EM	4	30.000	120.000	48	33-1/8	16-1/4	514	21.2
AETG 60 EM	5	30.000	150.000	60	33-1/8	16-1/4	628	28.3
AETG 72 EM	6	30.000	180.000	72	33-1/8	16-1/4	750	31.8

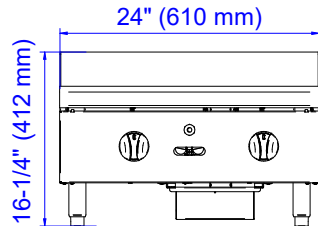
SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES LEGS. | VALID FOR CONTINENTAL USA & CANADA. | SEP, 2026

Thermostatic Griddles

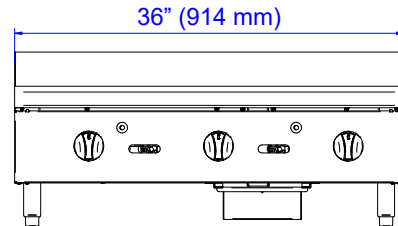
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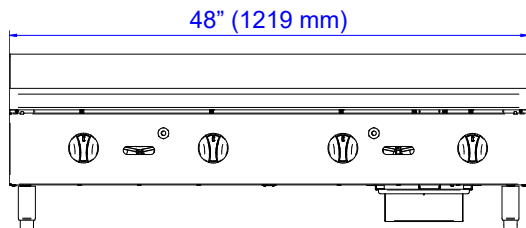
AETG 24 EM



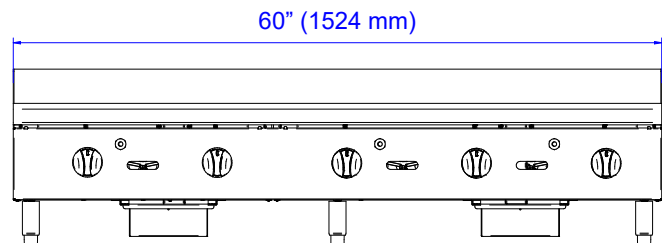
AETG 36 EM



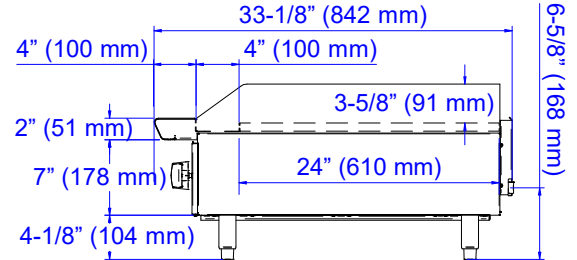
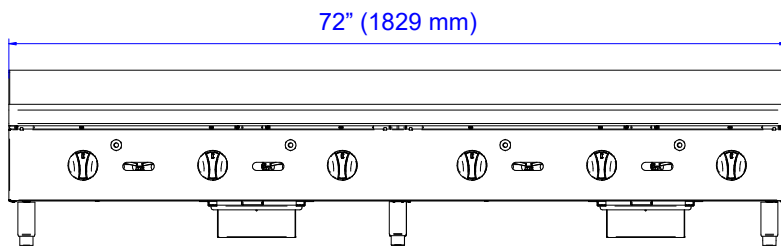
AETG 48 EM



AETG 60 EM



AETG 72 EM



MODEL	AETG 24 EM	AETG 36 EM	AETG 48 EM	AETG 60 EM	AETG 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](http://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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