

Stock Pot Ranges

GAS STOCK POT RANGES



DESIGNED FOR RELIABILITY AND PERFORMANCE

The Asber Gas Stock Pot Range is engineered for durability and high performance in demanding commercial kitchens. Built with all stainless-steel construction—including the interior, exterior front, and sides—this unit ensures strength, longevity, and corrosion resistance, making it ideal for high-volume foodservice operations.

With powerful burners, heavy-duty components, and an ergonomic design, Asber Stock Pot Ranges deliver dependable results and efficient operation day after day.

COOKING SURFACE

Powerful, Stable, and Built for Heavy-Duty Use

- Cast-iron "Ring" type burner delivers an impressive 45,000 BTU of heating power for fast boiling and simmering of large volumes.
- Removable burner assembly allows for quick cleaning and maintenance.
- Dual-control design: Two independent control knobs provide precise flame adjustment and versatility for various cooking applications.
- Reinforced cast-iron top grate (18" x 21") provides a stable cooking surface for heavy stock pots and large cookware.
- Integrated pilot protection ensures consistent ignition and reliable burner performance.

- Each burner is equipped with an independent standing pilot for dependable operation.

CONSTRUCTION FEATURES

Durable, Practical, and Easy to Maintain

- All stainless-steel body (front, sides, and top) provides durability and a clean professional appearance.
- Heavy-duty cast-iron top grate supports large, heavy stock pots with ease.
- Zamak heat-resistant control knobs ensure smooth operation and long service life.
- Full-size stainless-steel drip tray, removable for easy cleaning and maintenance.
- 6-inch stainless-steel adjustable legs ensure stability and allow for easy leveling and cleaning beneath the unit.

OTHER FEATURES

- Manual ignition for 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.



AESP 18 2



AESP 42 4

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft³
GAS STOCK POT RANGES								
AESP 18 2	2	45.000	90.000	18	21	24-3/4	134	7.1
AESP 42 4	4	45.000	180.000	18	42-5/8	24-3/4	220	17.7

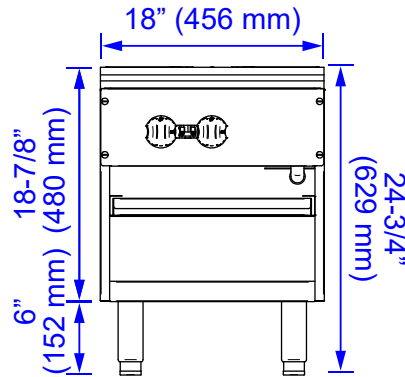
SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES LEGS. | VALID FOR CONTINENTAL USA & CANADA. | OCT, 2026

Stock Pot Ranges

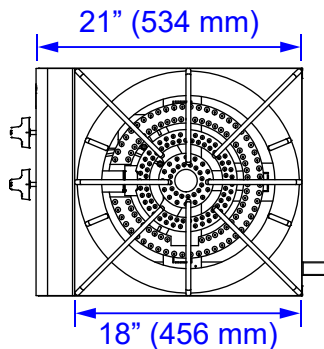
GAS STOCK POT RANGES



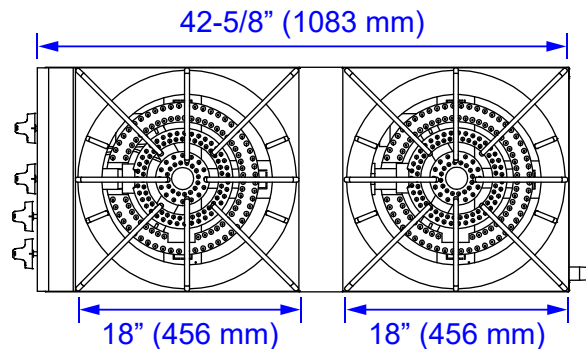
AESP 18 2 / AESP-42-4



AESP 18 2



AESP-42-4



MODEL	AESP 18 2	AESP-42-4
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	20-7/8	
Depth	50	
Height	22	



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. | OCT, 2026