

Gas Restaurant Ranges with Double Oven

60" WIDE



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.

Heavy gauge welded frame on 6" adjustable legs, Stainless-Steel back riser durable enough to hold your broiler without any additional supports. Comes standard with Stainless-Steel cantilever shelf with an optional extended shelf for broiler mounting.

For the safety and convenience of operators, our Asber 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.
- Independent pilot per burner.
- · Stainless Steel drip tray.

GRIDDLES:

- · Stainless Steel perimeter top.
- Cold-rolled steel plate ¾" thick welded to the perimeter top of the truss.
- 4" grease trough channel.

OVEN:

- Stainless Steel interior with porcelain back door and bottom.
- · Removable Stainless-Steel door for easy cleaning.
- Oversized durable Stainless-Steel door handle.
- Thermostatic controlled from 250 °F to 550 °F, CSA and ANSI certified.
- · Electronic spark ignition.
- Standard with (1) stainless steel oven rack.
- Accepts full size sheet pans (18" x 26").







AER-2-B10-60

AEMR-2-G24-B6-60-H

AEMR-2-RG24-B6-60-H

OPTIONS & ACCESORIES

5" castors.

Additional racks for oven.

Extended overshelf for Salamander / Cheesemelter.

Specify LPG or Nat. Gas (comes standard with conversion kits).

Specify is above 2000 ft. elevation.

MODEL	TOTAL BTU		DIMENSIONS		
MODEL	PER HOUR	Width	Depth	Height	(lbs)
AER-2-B10-60	360.000	60"	33 1/2"	56 1/2"	701
AEMR-2-G24-B6-60-H	288.000	60"	33 1/2"	56 1/2"	708
AEMR-2-G36-B4-60-H	252.000	60"	33 1/2"	56 1/2"	700
AEMR-2-RG24-B6-60-H	288.000	60"	33 1/2"	56 1/2"	779

1. Height includes 6" legs and backsplash. 2. Specifications are subject to change without prior notice

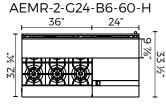


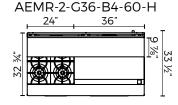
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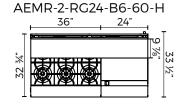
60" WIDE

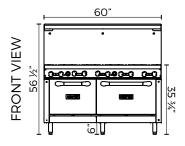


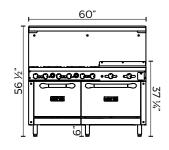


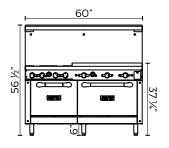


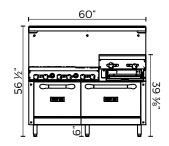












DATA	10 BURNERS	6 BURNERS	4 BURNERS	
Gas Type	LP(G or Nat. Gas (N	NG)	
Gas Connection	Gas line: 3/4" or larger			
Regulator		Included		
Gas Pressure	10.0" W.C. (LPG) or 5.0" W.C. (NG)			
Burner BTU	300.000	180.000	120.000	
Griddle BTU	-	48.000	72.000	
Oven BTU		60.000		
Total BTU	360.000	288.000	252.000	
Shipping Weight (lbs)	701	708 / 779 ¹	700	
DIMENSIONAL DATA				

DIMENSIONAL DATA				
Ext. Width Overall	60"			
Ext. Depth Overall	33 1/2"			
Ext. Height Overall ²	56 1/2"			
OVENS				

OVENS	
# of Ovens	2
1. Int. Lenght x Deep x Height	19 ½" x 26 ¾" x 14 ½"
2. Int. Lenght x Deep x Height	26 ³ / ₄ " x 22 ⁷ / ₈ " x 14 ¹ / ₈ "

- 1. Raised griddle model.
- 2. Height includes 6" legs and backsplash.

Standard Features

- Gas manifold.
- 6" adjustable legs.
- Independent pilot per burner.
- All units comes either Natural Gas (NG) or LPG Gas. Also includes conversion kits.

Open Burner

- Heavy Duty 12" x 12" cast iron top grates and pilot protection.
- Stainless Steel drip tray.

Griddles

- Cold-rolled steel plate ¾" thick welded to the perimeter top of the truss.
- 4" grease trough channel.

Oven

- Stainless Steel interior with porcelain back door and bottom.
- Thermostatic controlled from 250° F to 550° F, CSA and ANSI certified
- Electronic spark ignition.
- Accepts full size sheet pans (18" x 26").

Options & Accessories

- 5" castors.
- Additional racks for oven.
- Extended overshelf for Salamander / Cheesemelter.
- 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.

INSTALLATON REQUIREMENTS

- 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.
- GAS CONNECTION: Gas line must be 3/4" or larger, same if flexible connectors are used.
- 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 4" for all models must be installed with legs of minimum 6".