

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 ETL certified under ANSI Z83.11-CSA 1.8 standard.

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 3/4" 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.
- Manual 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 & ACCESSORIES

5" castors.

Additional racks for oven.

Extended overshelf for Salamander / Cheesemelter.

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

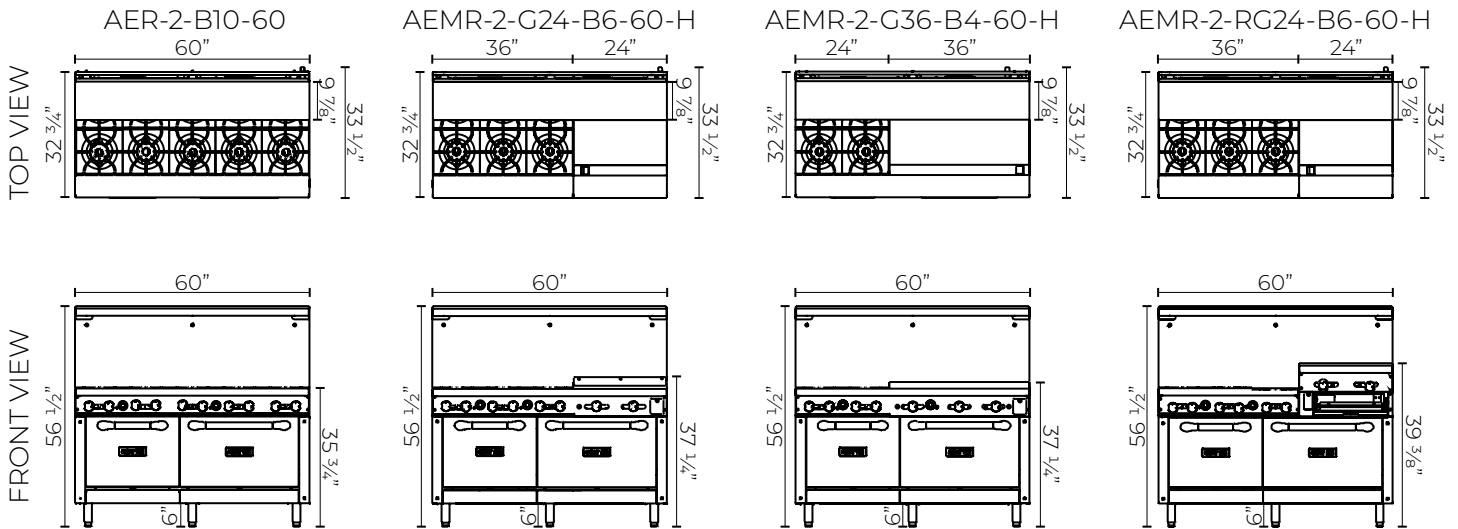
Specify is above 2000 ft. elevation.

MODEL	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (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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DATA	10 BURNERS	6 BURNERS	4 BURNERS
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	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			
Ext. Width Overall	60"		
Ext. Depth Overall	33 1/2"		
Ext. Height Overall ²	56 1/2"		
OVENS			
# of Ovens	2		
1. Int. Length x Deep x Height	19 1/4" x 26 3/4" x 14 1/8"		
2. Int. Length 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 3/4" 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.
- Manual 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.

INSTALLATION 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
- 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".