

asber 

FOOD SERVICE
EQUIPMENT



COOKING 2021



THE MOST COST - EFFECTIVE INVESTMENT IN QUALITY



www.asberamerica.com



ONNERA GROUP

THE WAY TO A NEW ERA

COUNTERTOP COOKING EQUIPMENT

Always one step above to ensure the highest standard in safety and sanitation for your establishment.



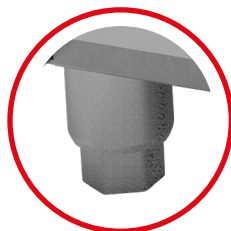
MODEL	BURNERS	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
HOTPLATES						
AEHP-2-12	2	60.000	12"	32 1/4"	12 7/8"	107
AEHP-4-24	4	120.000	24"	32 1/4"	12 7/8"	164
AEHP-6-36	6	180.000	36"	32 1/4"	12 7/8"	209
MANUAL GRIDDLES						
AEMG-12	1	24.000	12"	33 3/4"	16 1/8"	120
AEMG-24	2	48.000	24"	33 3/4"	16 1/8"	161
AEMG-36	3	72.000	36"	33 3/4"	16 1/8"	218
AEMG-24-H	2	48.000	24"	33 3/4"	16 1/8"	186
AEMG-36-H	3	72.000	36"	33 3/4"	16 1/8"	218
AEMG-48-H	4	96.000	48"	33 3/4"	16 1/8"	348
THERMOSTATIC GRIDDLES						
AETG-24-H	2	48.000	24"	33 3/4"	16 1/4"	198
AETG-36-H	3	72.000	36"	33 3/4"	16 1/4"	268
AETG-48-H	4	96.000	48"	33 3/4"	16 1/4"	353
AETG-60-H NEW!	5	120.000	60"	33 3/4"	16 1/4"	
RADIANT BROILERS						
AERB-12	1	24.000	12"	33 3/4"	16 1/4"	118
AERB-24	4	64.000	24"	33 3/4"	16 1/4"	191
AERB-36	6	96.000	36"	33 3/4"	16 1/4"	266
AERB-48	8	128.000	48"	33 3/4"	16 1/4"	340
AERB-60 NEW!	10	160.000	60"	33 3/4"	16 1/4"	
CHAR ROCK BROILERS						
AECRB-24	2	48.000	24"	33 3/4"	16 1/4"	191
AECRB-36	3	72.000	36"	33 3/4"	16 1/4"	266
AECRB-48	4	96.000	48"	33 3/4"	16 1/4"	340



Stainless steel interior and exterior.



5" deep landing ledge.



Adjustable stainless steel 6" legs included.



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 for complete specifications.



GAS RANGES WITH OVEN & FRYERS

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MODEL	BURNERS	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
FRYERS						
AEF-4050S-E NEW!	3	105.000	16"	31 3/4"	46 1/8"	156
AEF-50-S	3	114.000	16"	31 3/4"	46 1/8"	167
AEF-75-S	4	152.000	19 1/2"	31 3/4"	46 1/8"	186
AEF-2525-S	4	152.000	16"	31 3/4"	46 1/8"	167
24" RANGES WITH OVEN						
AER-4-24	150.000	24"	33 1/2"	56 3/8"	335	186
AER-G24-24-H	78.000	24"	33 1/2"	56 3/8"	335	218
36" RANGES WITH OVEN						
AER-6-36	210.000	36"	33 1/2"	56 1/2"	405	107
AER-G36-36-H	102.000	36"	33 1/2"	56 1/2"	405	164
AER-6-36-E (Economic model)	210.000	36"	33 1/2"	56 3/8"	375	191
AEMR-G12-B4-36	174.000	36"	33 1/2"	56 1/2"	428	209
AEMR-G24-B2-36-H	138.000	36"	33 1/2"	56 1/2"	466	161
60" RANGES WITH DOUBLE OVEN						
AER-2-B10-60	360.000	60"	33 1/2"	56 1/2"	701	198
AEMR-2-G24-B6-60-H	288.000	60"	33 1/2"	56 1/2"	708	268
AEMR-2-RG24-B6-60-H	288.000	60"	33 1/2"	56 1/2"	779	191
AEMR-2-G36-B4-60-H	252.000	60"	33 1/2"	56 1/2"	700	353

**60" ranges come with 24" & 36" oven; both accepts full size sheet pan.
One chrome rack per oven and adjustable 6" legs included.**



Stainless steel interior and exterior, except (E): Economic Model.



Heavy duty 12" x 12" cast iron top grates.



Porcelainized oven bottom and door.



Please visit www.asberamerica.com for complete specifications.



STOCK POT RANGES, SALAMANDERS & CHEESE MELTERS

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MODEL	BURNERS	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
STOCK POT RANGES						
AESP-18-2	2	90.000	18"	21"	24 3/4"	123
AESP-42-4	4	180.000	18"	42 5/8"	24 3/4"	256



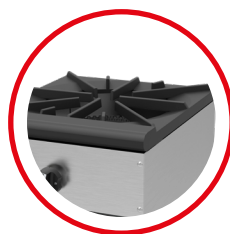
MODEL	BURNERS	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
SALAMANDERS & CHEESE MELTERS						
AESB-24	1	20.000	24"	18"	19 3/4"	126
AESB-36	2	40.000	36"	18"	19 3/4"	169
AECM-24	1	20.000	24"	18"	19 3/4"	102
AECM-36	2	40.000	36"	18"	19 3/4"	140



Stainless steel construction.



Heavy duty construction. Welded front frame.



Stock Pots include heavy duty 18"x 21" cast iron top grates.



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COUNTERTOP PIZZA OVENS

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MODEL	BURNERS	TOTAL BTU PER HOUR	DIMENSIONS			DIMENSIONS			SHIPPING WEIGHT (lbs)
			Width	Depth	Height	Width	Depth	Height	
GAS PIZZA OVENS									
AEPO-24-S	1	30.000	19 1/8"	22 3/8"	15 1/2"	24"	30 1/2"	29 7/8"	285
AEPO-36-S	1	30.000	31"	22 3/8"	15 1/2"	36"	30 1/2"	29 7/8"	355



MODEL	VOLTS - FREQUENCY	DIMENSIONS			DIMENSIONS			SHIPPING WEIGHT (lbs)
		Width	Depth	Height	Width	Depth	Height	
ELECTRIC PIZZA OVEN								
AEPO-26-E	230V. - I+N - 50/60Hz.	22 1/4"	20 5/8"	8 1/4"	26"	29 3/8"	19 3/4"	205

Ovens include (2) two ceramic stones.



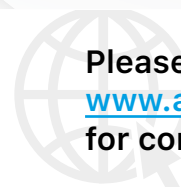
Stainless steel construction.



Porcelain door liner.



Gas and electric model options.



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CONSTRUCTION



All our units feature thick gauge stainless steel interior, exterior, front and sides. A fully welded frame stands for strength and durability.

DESIGN



Asber modern sleek design cares for details while offering more functionality. With modular customization in mind, our cooking equipment can be combined at your convenience. Fully ergonomic edges and adjustable legs for safety and easy counter top use.

PERFORMANCE



Our cooking equipment comply with high quality standards. Up to 30.000 BTU/Hr. Each burner come with a stainless steel standing pilot for instant ignition. Pilot shield adds protection and ease of cleaning. Simple operation control ensures better performance for busy kitchens.

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