

Gas Pizza Ovens

GAS PIZZA OVENS WITH CERAMIC STONES



Asber AEPO series ovens are a great choice for fresh-dough pizza, prebaked crusts, flat breads, pretzels, and other bakery products. We offer one baking chamber with **two ceramic decks** and three positions. Featuring Meteorite™ ceramic decks that achieve maximum heat while using less energy and providing quicker recovery times between uses, especially during peak business hours.

- Non-ferrous stainless-steel construction including front, top, sides and valve control panel.
- Porcelain door liner.
- Powerful high-capacity, 30,000 BTU (36") / 24,000 BTU (24") "Type U" burner, controlled by an electromechanical thermostat from 200 F to 650 F, ANSI/CSA certified.
- Double wall construction with heavy insulation for fuel efficiency and Refrigerator exterior surfaces.
- Removable knobs and panel for easy maintenance.
- Reinforced safety valves, certified CSA and ANSI.
- Pilot light includes spark ignition.



AEPO-24-S



AEPO-36-S

OPTIONS & ACCESORIES

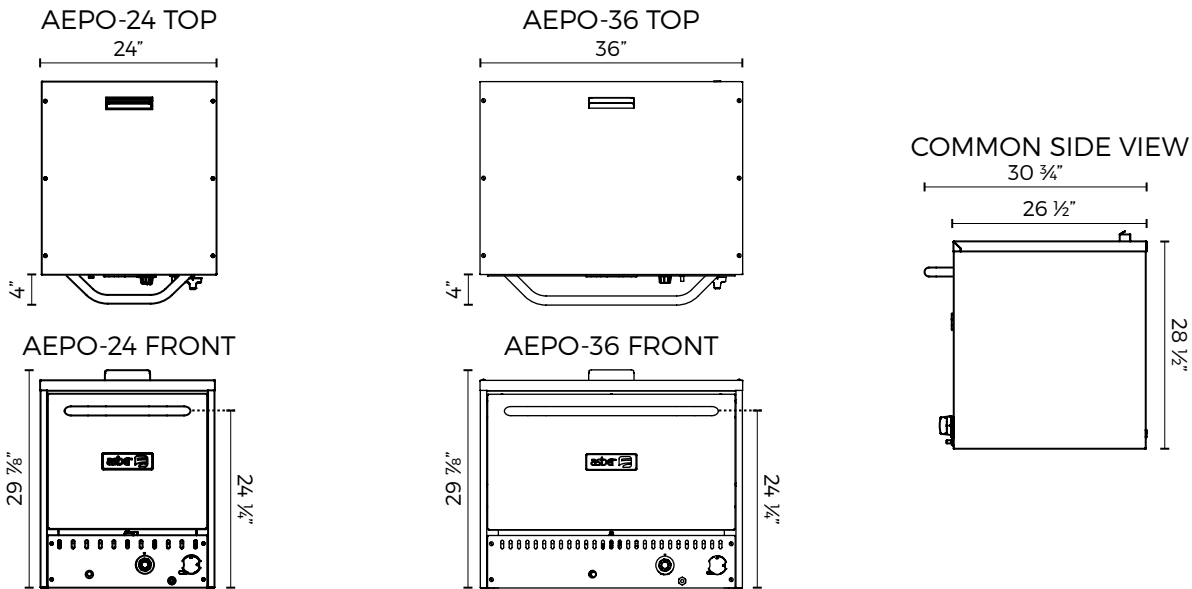
6" stainless steel legs.
 25" legs painted in black.
 Specify LPG or Nat. Gas (comes standard with conversion kits).
 Specify is above 2000 ft. elevation.

MODEL	BURNERS	TOTAL BTU PER HOUR	INTERIOR DIMENSIONS			DIMENSIONS			SHIPPING WEIGHT (lbs)
			Width	Depth	Height	Width	Depth	Height	
AEPO-24-S	1	30,000	19 1/8"	22 3/8"	15 1/2"	24"	30 3/4"	29 7/8"	285
AEPO-36-S	1	30,000	31"	22 3/8"	15 1/2"	36"	30 3/4"	29 7/8"	355

Specifications are subject to change without prior notice.

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DATA	AEPO-24-S		AEPO-36-S	
Gas Type	LPG	Nat. Gas	LPG	Nat. Gas
Gas Connection	Gas line: 3/4" or larger			
Regulator	Included			
Gas Pressure	5.0" W.C.			
Burner BTU	25,000	30,000	25,000	30,000
Total BTU	25,000	30,000	25,000	30,000
Shipping Weight (lbs)	285		355	
DIMENSIONAL DATA				
Ext. Width Overall	24"		36"	
Ext. Depth Overall	30 3/4"			
Ext. Height Overall ¹	29 7/8"			
OVEN				
Oven Ext. Size	24"		36"	
Interior Length	19 1/8"		31"	
Interior Depth	22 3/8"		22 3/8"	
Interior Height	15 1/2"		15 1/2"	

Standard Features

- Non-ferrous stainless-steel construction including front, top, sides and valve control panel.
- Porcelain door liner.
- "Type U" burner controlled by an electromechanical thermostat.
- Pilot light includes spark ignition.
- Reinforced safety valves, certified CSA and ANSI.
- (2) ceramic decks included.

Options & Accessories

- 6" stainless steel legs.
- 25" legs painted in black.
- 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

- 1. GAS PRESSURE:** 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. A pressure regulator sized for this unit is included, to be installed at 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
- 4. CLEARANCE:** 3" on the sides and the back for combustible. 0" for non-combustible buildings.