AER Ranges

MODELS | ☐ AER-4-24 ☐ AER-6-36

AER RANGES

Quality ★ Performance ★ Service

Available with 4 or 6 open burners and 1 oven to fit every operation, the Asber AER Ranges are built for durability and engineered with safety in mind.

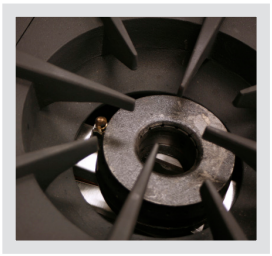
In addition to its all-stainless steel construction, oven floor and door have ceramic finish for higher durability while providing a sleek look. The AER series has a powerfull capacity of 30,000 BTU per open top burner and up to 24,000 total BTU in oven. Thus, form and function fit for the most demanding kitchens.

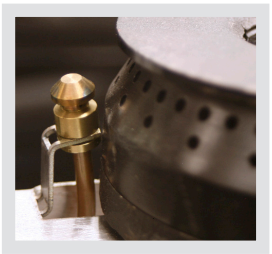


AER-6-36









STANDARD FEATURES

- All non-ferrous stainless steel construction: interior, exterior, front, sides, landing ledge, control valves and kick plate.
- Heavy gauge welded front frame.
- 6“ legs with adjustable steel legs.
- Stainless steel high shelf with backguard riser.
- One stainless steel non-clog standing pilot for each burner for instant ignition.
- Optimum heat distribution in oven with heavy duty angled radiants.
- Heavy duty 12”x 12” cast iron top grates, removable for easy cleaning.
- Cast in grease trough allows excess fat to flow, minimizing excessive flair up.

OPTIONS & ACCESSORIES

- Specify gas and elevation if over 2,000ft. (610m.).
- NG models include transformation kit for LPG.
- 6” Casters.

WARRANTY

Continental USA & Canada:

- One year: Labor and parts warranty.
- International: One year parts only.

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asber

AER Ranges
Restaurant Series

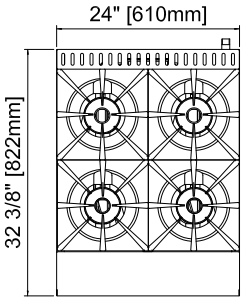
INSTALATION REQUIREMENTS

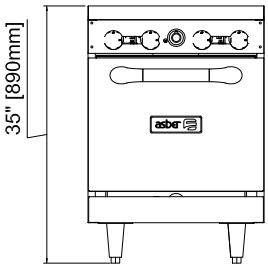
1. GAS PRESSURE: 5.0” W.C. for natural gas or 10.0” W.C. for propane gas. A pressure regulator sized for this unit is included, to be installed at time of connection.
2. GAS CONNECTION: Gas line must be 3/4“ or larger, same if flexible connectors are used.
3. VENTILATION: An adequate ventilation system is required for commercial cooking equipment. Request more info @ NationalFire Protection Association, www.NFPA.org
4. CLEARANCE: 6” rear & sides for combustible.
   0” rear & sides for non-combustible.

NOTE:

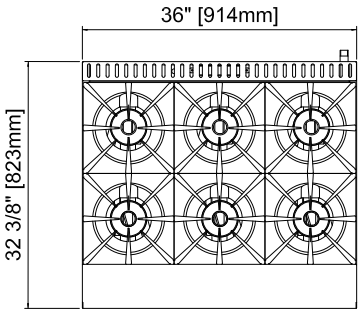
Due to continued development to ensure best possible performance, these specifications are subject to change without prior notice.

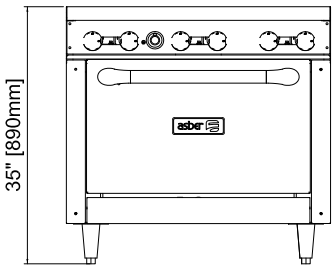
• AER-4-24



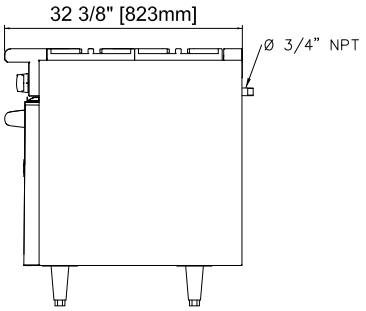


• AER-6-36





• AER Common View



TECHNICAL SPECIFICATIONS

MODEL	N° BURNERS	BTU/ BURNER	BTU/ OVEN BURNER(S)	TOTAL BTU	OVEN CAPACITY	DIMENSIONS WIDTH - DEPTH - HEIGHT			SHIPPING WEIGH LBS
AER-4-24	4 open + 1 'U' oven	30,000	24,000	144,000	4.6 Cu. Ft	24”	32” 3/8	35”	315
AER-6-36	6 open + 2 'Flute' oven	30,000	32,000	212,000	7.3 Cu. Ft	36”	32” 3/8	35”	456

* Asber’s specification are subject to change without notice as we continue to make product improvements.

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