AESP Stock Pot Stoves

MODELS | ☐ AESP 18 - 2 ☐ AESP 48 - 4

AESP RANGES

Quality ★ Performance ★ Service

Engineered to handle the heaviest loads, the Asber AESP Stock Ranges are built for durability and safety, ensuring fast cooking for any busy kitchen.

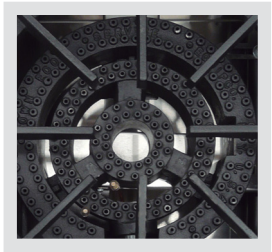
In addition to its all-stainless steel construction, the Asber Stock Pot Ranges include heavy duty cast iron burners rated at 90,000 BTU/Hr each providing instant heat. Dual control valves for inner and outer rings allow maximum precision to maintain desired heat. Full width drip tray catches spills and lower cabinet can be used for storage. With modular customization in mind and a sleek ultramodern european design, form and function to fit the most demanding kitchens at an affordable price.

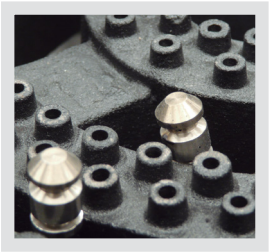


• AESP 18









STANDARD FEATURES

- Stainless steel construction: interior and exterior, front, sides, landing ledge, control valves.
- Heavy gauge welded front frame.
- Heavy duty 18” x 21” cast iron top grates, easily re-movable for easy cleaning.
- One stainless steel standing pilot for each burner for instant ignition.
- Legs are 6” high, adjustable, and chrome plated.
- Lift-off top two piece, cast iron burners.
- Pilot shield protects pilot from spills and grease.
- Dual control valves - one for inner ring, the other for outer ring.
- Sloping design of cast iron bowl guides any spill away from the burners ports, protects the flame and prevent-ing clogs.
- Sturdy lower cabinet storage cavity.

OPTIONS & ACCESSORIES

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

WARRANTY

Continental USA & Canada:

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

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AESP Stock Pot Stoves

Restaurant Series

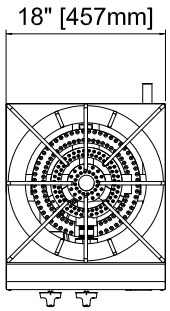
INSTALATION REQUIREMENTS

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: 4” rear & 12” sides for combustible.
   0” rear & sides for non-combustible.

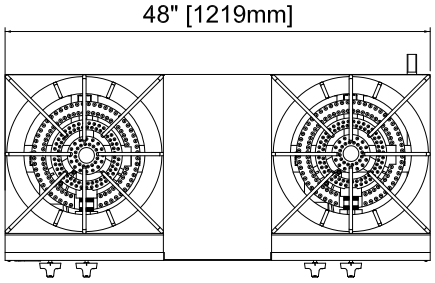
NOTE:

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

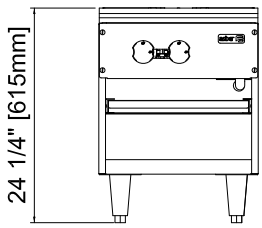
• AESP 18

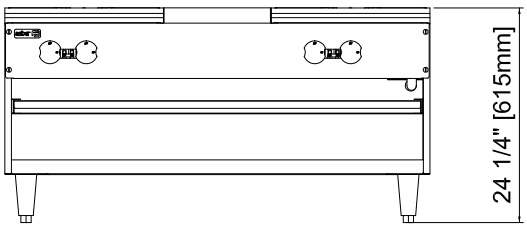


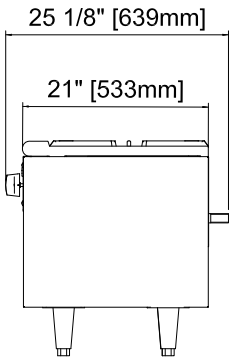
• AESP 48



• AESP 18/48
common side view







TECHNICAL SPECIFICATIONS

MODEL	BURNERS - RINGS	BTU/ BURNER	TOTAL BTU	DIMENSIONS WIDTH - DEPTH - HEIGHT			SHIPPING WEIGH LBS
AESP-18-2	1 - 2	45,000	90,000	18”	25 1/8”	24 1/4”	109
AESP-48-4	2 - 4	45,000	180,000	48”	25 1/8”	24 1/4”	226

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

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