

Restaurant Ranges with Oven

OPEN BURNERS WITH OVEN



BUILT TO LAST, ENGINEERED FOR EXCELLENCE

The Asber 'Emerald' Series Commercial Ranges are built for high-volume kitchens demanding versatility, durability, and power. With heavy-duty stainless-steel construction, they deliver consistent performance and energy efficiency. Their standout features—an innovative cooktop and industry-leading oven capacity—make them the ideal centerpiece for any demanding operation.

COOKING SURFACE

- 26-inch-deep cooking area with a 14-inch rear section designed to handle large stock pots and high-capacity cookware.
 - Front heavy-duty cast iron grates: 12" x 12".
 - Rear heavy-duty cast iron grates: 12" x 14".
- The only range top in its class that efficiently transfers heat to the rear burners—maximizing usable surface area and accelerating cooking times.
- Competing models may feature rear burners, but only Asber's grate design ensures even heat distribution and superior thermal performance.

OVEN FEATURES

- Offers the largest oven capacity in the industry, accommodating up to 5 racks at once—ideal for batch cooking, roasting, or baking.
- 36" Range: Chef-depth+ oven interior easily fits two full-size turkeys:
 - (1) 18" x 26" full-size sheet pan.
 - (1) 12" x 20" foodservice pan side-by-side (L/R) (F/B).
- 24" Range: chef-depth oven interior fits: (1) 18" x 26" sheet pan front-to-back (F/B).
- Stainless-steel 'U'-shaped burner, rated at 30,000 BTU, provides rapid preheat and quick temperature recovery.
- Adjustable temperature range: 250°F to 500°F, allowing everything from slow roasting to high-heat baking.
- Includes one heavy-duty oven rack standard.

HIGH PERFORMANCE OPEN BURNERS

- 'Crown'-type cast iron burners, each delivering 30,000 BTU of powerful, even heat.
- Anti-clog, lift-off design simplifies cleaning and ensures long-term reliability.

- Stainless-steel burner supports and pilot tubing for durability and easy service.
- Stamped inner components reinforce structural integrity and ensure long-term reliability in high-use environments.
- Manual ignition with independently controlled stainless-steel standing pilot lights provides precise heat management—ideal for preparing multiple items at once.

PREMIUM CONSTRUCTION

- Stainless steel front, sides, landing ledge, and backsplash for durability and easy cleaning.
- Fully insulated front, sides, back, top, and oven door to maintain consistent heat and reduce energy use.
- Porcelain-coated oven floor and back door resists stains and allows easy cleaning.
- Stamped inner door lining reinforces structural integrity.
- Counterbalanced, self-leveling door ensures smooth operation and can be easily detached for cleaning or service.
- 14-gauge stainless-steel hotplate 'U'-frame provides strength and durability for heavy-duty use.
- 1-inch-deep, full-length, removable stainless-steel grease tray simplifies maintenance and cleanup.

OPERATOR-FOCUSED DESIGN

- Zamak flame control knobs for precise heat adjustment and a solid, professional feel.
- Standard gas regulator ensures safe and consistent gas flow.
- Gas conversion kit included for easy switching between NG and LPG.
- Large 6-inch stainless-steel landing ledge provides ample workspace for plating and prep.
- Adjustable stainless-steel legs (6"–8") provide stable, level installation on uneven surfaces.

OPTIONS & ACCESSORIES

- Salamander/Cheese Melter landing shelf.
- Set of 4 heavy-duty casters (2 with brakes).
- Additional oven racks.



AER 4 24 EM



AER 6 36 EM

MODEL	OVEN (BTU)	HOTPLATE (BTU)	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft ³
OPEN BURNERS WITH OVEN								
AER 4 24 EM	30.000	120.000	150.000	24	34	56-1/8	357	24.7
AER 6 36 EM	30.000	180.000	210.000	36	34	56-1/8	434	35.3

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. | SPECIFICATIONS VALID ONLY FOR CONTINENTAL USA & CANADA.

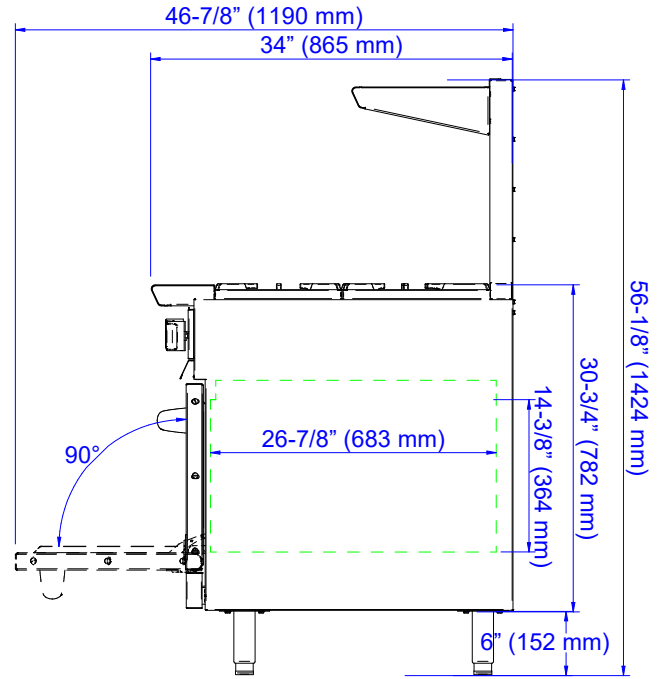
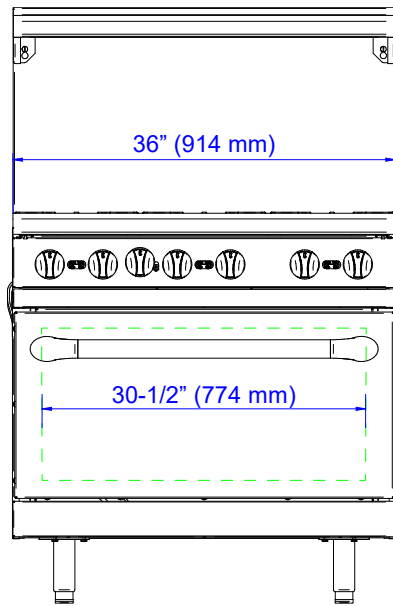
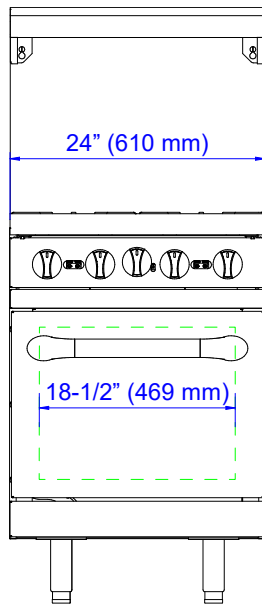
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AER 4 24 EM

AER 6 36 EM



MODEL	AER 4 24 EM	AER 6 36 EM
GAS CONNECTION		
Gas Type	NG / LPG	
Gas Pressure	5" W.C. / 10" W.C.	
Gas Line	Ø 3/4" (at least)	
INTERIOR DIMENSIONS (in)		
Width	18-5/8	30-1/2
Depth	26-7/8	
Height	14-3/8	
Shelf (in)	13-5/8 x 22	29-7/8 x 24-3/8
SHIPPING DIMENSIONS (in)		
Width	27-1/2	39
Depth	36-1/4	
Height	41-3/8	



INSTALLATION REQUIREMENTS

- 1. GAS PRESSURE:** a pressure regulator sized for this unit is included, to be installed at the 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.
- 5. CERTIFICATION FOR COMMERCIAL USE:** The equipment listed in this spec sheet is certified and approved for commercial use, complying with food safety and sanitation standards for commercial applications.

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