

# 60" Ranges W. Oven

## MODELS

- AER-2-B10-60
- AEMR-2-G24-B6-60H
- AEMR-2-G36-B4-60H
- AEMR-2-RG24-B6-60H

## AE(M)R 60" RANGES

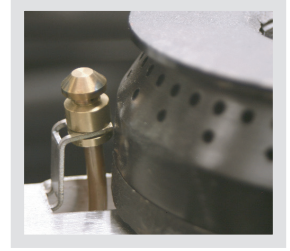
Quality ★ Performance ★ Service

Available with 4 up to 10 burners, 2 up to 3 griddles or 2 raised griddles and 2 oven to fit every operation, the Asber AER/AEMR 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/AERM 60" series has a powerful capacity of 30,000 BTU per burner, 23,000 BTU per griddle and 30,000 total BTU in oven. Thus, form and function fit for the most demanding kitchens.



AEMR-2-RG24-B6-60H



## 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.
- Heavy duty 3/4" Griddle for models (G24 & G36).

## OPTIONS & ACCESSORIES

- Specify gas and elevation if over 2,000ft. (610m.).
- NG models include transformation kit for LPG.
- 5" Casters.
- Additional racks for oven
- Extended overshelf for salamander

## WARRANTY

Continental USA & Canada:

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

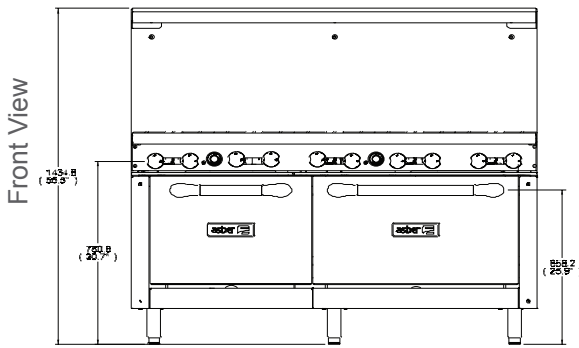
## INSTALLATION REQUIREMENTS

- 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.
- GAS CONNECTION:** Gas line must be 3/4" or larger, same if flexible connectors are used.
- VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ National Fire Protection Association, [www.NFPA.org](http://www.NFPA.org)
- CLEARANCE:** 6" rear & sides for combustible.  
0" rear & sides for non-combustible.

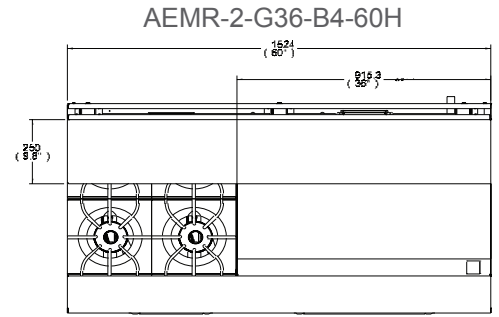
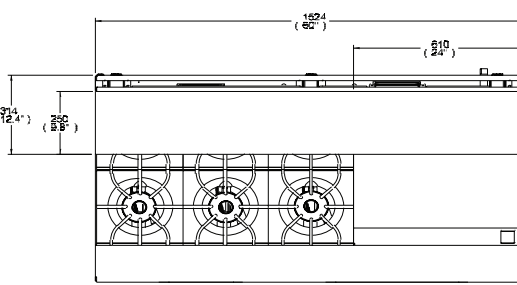
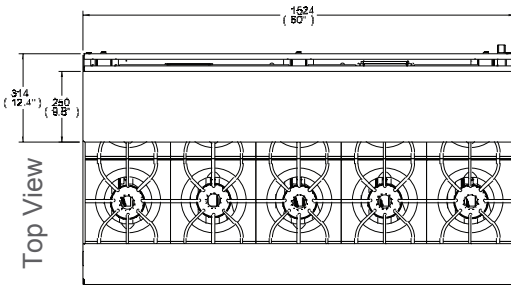
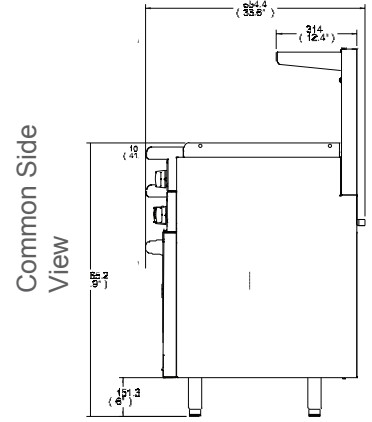
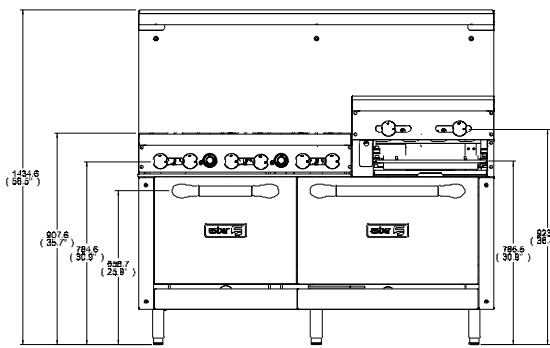
**NOTE:**

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

AER-2-B10-60



AEMR-2-(R)G24-B6-60H



## TECHNICAL SPECIFICATIONS



MODEL	N° BURNERS	BTU/ BURNER	BTU/ OVEN BURNER(S)	TOTAL BTU	DIMENSIONS			SHIPPING	
					LENGHT	DEPTH	HEIGHT	LBS	CU. FT.
AER-2-B10-60	10 + 2 Oven	30,000	30,000	360,000	60"	32-3/8"	35"	701	54
AEMR-2-G24-B6-60H	6 + 2 Griddle + 2 Oven	30,000 / 23,000	30,000	286,000	60"	32-3/8"	35"	708	54
AEMR-2-G36-B4-60H	4 + 3 Griddle + 2 Oven	30,000 / 23,000	30,000	249,000	60"	32-3/8"	35"	877	54
AEMR-2-RG24-B6-60H	6 + 2 Raised Griddle + 2 Oven	30,000 / 23,000	30,000	286,000	60"	32-3/8"	41"	779	62

\* RG: Raised Griddle