

## MODEL

- AER-6-36 E

## AER Stoves with Oven

\*Quality \*Performance \*Service

Asber equipment is built to have high durability and is designed 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 powerful capacity per burner and its plates provide an excellent heat transmission for cooking food.



## STANDARD FEATURES

- Exterior construction in austenitic stainless steel (non-magnetic), except backrest.
- Aesthetic and modular design, which allows creating the necessary configuration to satisfy any need. Fully demountable knobs for easy maintenance.
- Sanitary edges, completely ergonomic.
- 6 "steel tube legs, equipped with adjustable levelers.
- Manifold in one piece, flared by temperature in an oven, griddle or grills.

## SPECIFIC FEATURES

- "Open" burners of last generation and high capacity, made of cast iron, removable for easy cleaning.
- Independent pilots for each burner.
- Reinforced valves, certified CSA and ANSI.
- Reinforced, removable upper grids, made of cast iron, equipped with special tabs for the protection of the pilots.
- Tray / Removable lower fat tray
- Floor and counter door porcelain, side and ceiling in stainless steel. Robust and removable hinges.
- Powerful "Type U" burner of the latest generation and high capacity, controlled by a safety thermostat from 250 to 550 ° F, CSA and ANSI certified.
- Ignition manual pilot.

## OPTIONS & ACCESSORIES

- Specify gas and elevation if over the 2,000ft. (610m.)
- Extended overshelf for salamander.
- 5" Casters.
- Additional racks for oven.

## WARRANTY

Continental USA & Canada:

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

## INSTALLATION REQUIREMENTS

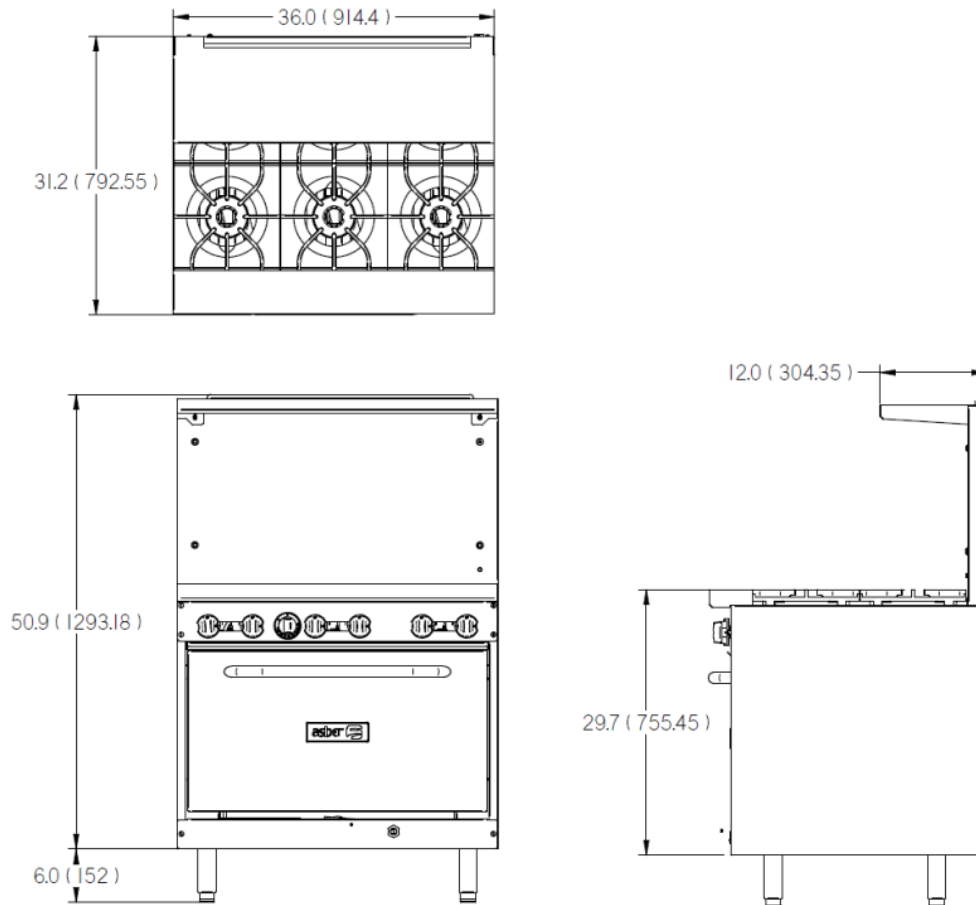
- Gas pressure:** 1.24 kPa (5 W.C.) for natural gas and 2.5 kPa (10 W.C.) for propane gas. A suitable pressure regulator for these features is included to be installed at the time of connection.
- Gas connection:** Gas line must be 3/4" or larger. Applies the same for flexible connectors.
- Ventilation:** An adequate ventilation system is required for commercial kitchen equipment. Check the local regulations to see the specifications or in the absence of this review, [www.NF.org](http://www.NF.org)
- Clearance:** 6" (15 cm) on the sides and the back for fuels and 0" (0 cm) for non-combustible buildings. In the lower part a space of 10cm for all models, must be installed with legs of minimum 6" (15 cm).

**CHECK:**

Due to continuous development to ensure the best possible performance these specifications are subject to change without notice.



## DIMENSIONS



## TECHNICAL SPECIFICATION

MODEL	N° BURNERS	BTU/ BURNER	N° OVEN	BTU/ OVEN	BTU/ GRILL	TOTAL BTU	PACKING DIMENSION		
							WIDTH	HIGH	DEPTH
AER-6-36-E NG	6	30,000	1	30,000	N/A	210,000	38.7" (98.5 cm)	42.5" (105 cm)	36" (92.4 cm)
AER-6-36-E LP	6	23,000	1	30,000	N/A	168,000	38.7" (98.5 cm)	42.5" (105 cm)	36" (92.4 cm)