

# 🖊 36" Ranges W. Oven

**MODELS** 

- ☐ AER-6-36
- □ AER-G36-36H
- ☐ AEMR-G12-B4-36 ☐ AEMR-G24-B2-36H

### AE(M)R 36" RANGES

Quality \* Performance \* Service

Available with 2 up to 6 burners, 1 up to 3 griddles and 1 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 36" series has a powerfull 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.













#### 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.

### **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

- 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) and heavy duty 5/8" Griddle for model (G12)

#### WARRANTY

Continental USA & Canada:

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







# 36" Ranges W. Oven



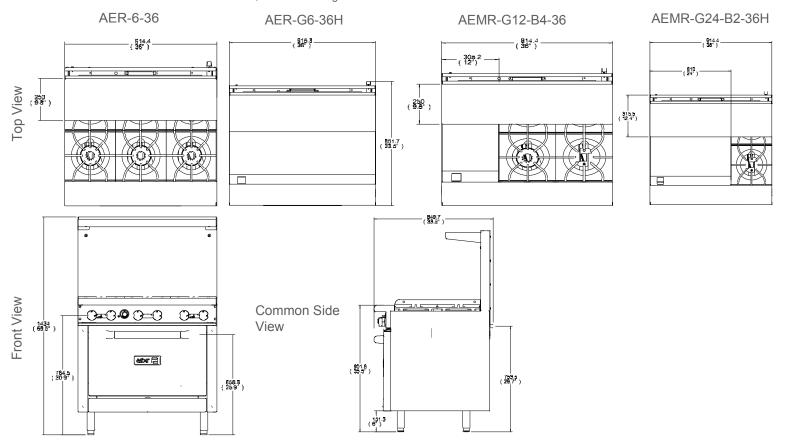
#### **INSTALATION REQUIREMENTS**

- 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.
- 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 @ NationalFire Protection Association, 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.



## **TECHNICAL SPECIFICATIONS**







ISO 9001

MODEL	N° BURNERS	BTU/ BURNER	BTU/ OVEN BURNER(S)	TOTAL BTU		DIMENSION - DEPTH -		SHIP LBS	PING CU. FT.
AER-6-36	6 + 1 Oven	30,000	30,000	210,000	36"	32" 3/8	35"	418	34
AER-G36-36H	3 Griddle + 1 Oven	23,000	30,000	99,000	36"	32" 3/8	37"	418	34
AEMR-G12-B4-36	4 + 1 Griddle + 1 Oven	30,000 / 23,000	30,000	173,000	36"	32" 3/8	37"	428	34
AEMR-G24-B2-36H	2 + 2 Griddle + 1 Oven	30,000 / 23,000	30,000	136,000	36"	32" 3/8	37"	466	34



