

Restaurant Range with Convection Oven

OPEN BURNERS WITH CONVECTION 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 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".

OVEN OVERSIZED POWER

- At its core is a 3-inch-deep, heavy-duty blower wheel—the largest in its class—delivering exceptional pressure, faster recovery, stronger airflow, and consistent temperatures even under full load.
- Offers the largest oven capacity in the industry, accommodating up to 5 racks—ideal for batch cooking, roasting, or baking.
- 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).
- 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.
- Designed for maximum flexibility, the oven features a three-position fan control—High Speed, Low Speed, and Off—allowing operators to switch seamlessly between convection and static cooking within a single cavity for greater versatility.
- Includes two heavy-duty oven racks standard.

PATENT PENDING BAFFLED HOT FLOW SYSTEM

- Balanced Temperature Control: Advanced baffled design delivers even heat—front to back, top to bottom—for uniform results on every rack.
- Eliminates Hot Spots: Proprietary airflow channels minimize temperature variation, ensuring consistent performance across all menu items.
- Articulated stainless-steel airflow panels.
- Ignition: Reliable piezo ignition system for quick, push-button start-up.
- Adaptive Performance: Three convection-fan modes give chefs full control, from delicate slow-cook precision to intense searing.

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.
- 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.

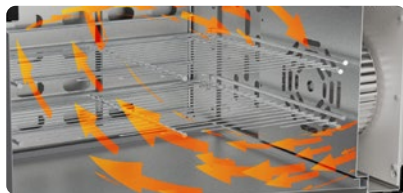
OPERATOR-FOCUSED DESIGN

- 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.

EXCLUSIVE DESIGN, LARGEST CAPACITY



PATENT PENDING BAFFLED
HOT FLOW SYSTEM



AER 6 36 C EM

MODEL	TOTAL BTU	VOLTS - FREQUENCY	POWER	AMP.	EXTERIOR DIMENSIONS (in)			SHIPPING	
			HP		Width	Depth	Height	Lbs	ft³
OPEN BURNERS WITH CONVECTION OVEN									
AER 6 36 C EM	210.000	115V. - 50/60Hz.	1/2	5.6	36	43-1/2	56-1/8	522	49.4

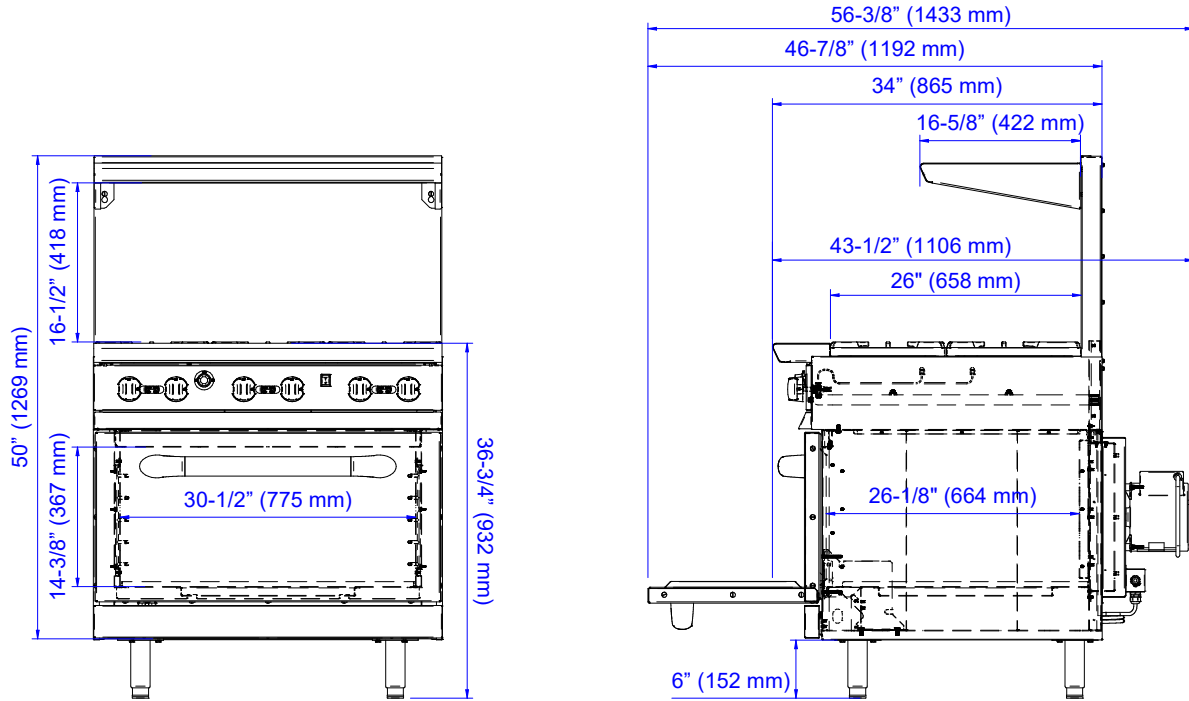
SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES LEGS. | VALID FOR CONTINENTAL USA & CANADA. | SEP, 2026

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OPEN BURNERS WITH CONVECTION OVEN



AER 6 36 C EM



MODEL	AER 6 36 C EM
GAS CONNECTION	
Gas Type	NG / LPG
Gas Pressure	5" W.C. / 10" W.C.
Gas Line	Ø 3/4" (at least)
ELECTRICAL DATA	
Volts - Frequency	115V. - 50/60Hz.
Power (HP)	1/2
Full Amp Load	5.6
Plug Type	NEMA 5-15P
INTERIOR DIMENSIONS (in)	
Width	30-1/2
Depth	26
Height	14-3/8
Shelf (in)	29-7/8 x 24-3/8
SHIPPING DIMENSIONS (in)	
Width	44-1/2
Depth	45-1/4
Height	43-1/4



INSTALLATION REQUIREMENTS

- 1. GAS PRESSURE & GAS CONNECTION:** a pressure regulator sized for this unit is included, to be installed at the time of connection. Gas line must be 3/4" or larger, same if flexible connectors are used.
- 1. DEDICATED ELECTRICAL CIRCUIT:** a dedicated electrical circuit is required for connection, with an independent switch.
- 2. VENTILATION:** an adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, www. NFPA.org.
- 3. INSTALLATION:** Verify the installation conditions required by applicable local regulations and the corresponding user manual.
- 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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