

Restaurant Ranges with Oven

6 OPEN BURNERS – 1 GAS OVEN – 36 IN WIDE RESTAURANT RANGES
GAS MANUAL GRIDDLE – 1 GAS OVEN – 36 IN WIDE RESTAURANT RANGE



DESIGNED FOR RELIABILITY AND PERFORMANCE

The Asber Gas Restaurant Range is built to deliver consistent results and dependable operation in busy commercial kitchens. Constructed entirely of stainless-steel—including the interior, exterior, sides, grate supports, burner supports, and pilot tubing—this range offers strength, durability, and easy maintenance.

With high-output burners, durable components, and a stainless-steel oven interior, Asber Restaurant Ranges provide long-lasting performance and everyday efficiency for restaurants, cafeterias, and foodservice operations.

COOKING SURFACE

Efficient, Durable, and Easy to Maintain

- Open burners: Heavy-duty 30,000 BTU cast iron lift-off burners deliver steady, even heat for reliable cooking performance.
- Top grates: Rugged 12" x 12" cast iron grates provide uniform heat distribution and are removable for easy cleaning.
- Each burner features an independent pilot with pilot protection for safe and consistent operation.
- A stainless-steel drip tray is included to simplify daily maintenance.
- Griddle configurations feature stainless-steel "U"-type burners delivering 20,000 BTU per hour, spaced every 12 inches for even heat distribution.
- The griddle surface includes a 3/4" thick cold-rolled steel plate welded to the stainless-steel perimeter, and a 4-inch grease trough channel for efficient cleanup.

OVEN FEATURES

Dependable, Consistent, and Easy to Use

- Stainless-steel interior with porcelain-coated back door and bottom for durability and easy cleaning.
- Removable stainless-steel oven door with an oversized handle allows convenient access for service and maintenance.

- Thermostatic temperature control adjustable from 250°F to 500°F with manual ignition ensures consistent baking and roasting performance.
- Includes one stainless-steel oven rack (standard).
- Oven accommodates full-size sheet pans (18" x 26") in both directions.

CONSTRUCTION FEATURES

Built Strong for Everyday Commercial Demands

- Heavy-gauge welded frame for long-term strength and stability.
- Stainless-steel back riser supports broiler attachment without reinforcement.
- Standard stainless-steel cantilever shelf included.
- 5-inch stainless-steel bull nose landing ledge offers a safe, convenient prep space.
- Reinforced valve system enhances reliability and operator safety.
- Heat-resistant Zamak control knobs deliver smooth, durable operation.
- Full-length stainless-steel drip tray simplifies cleaning and reduces downtime.
- Adjustable 6-inch stainless-steel legs ensure stability and easy leveling.

OTHER FEATURES

- Manual ignition for simple, dependable operation.
- Gas conversion kit included for easy switching between NG and LPG.
- Certified to ETL / ANSI Z83.11-CSA 1.8 standards for performance and safety.

OPTIONS & ACCESSORIES

- Additional oven racks.
- Extended stainless-steel shelf for broiler mounting.
- 5" casters.



AER 6 36



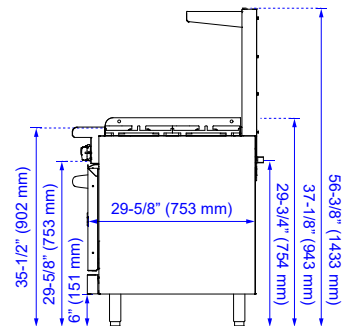
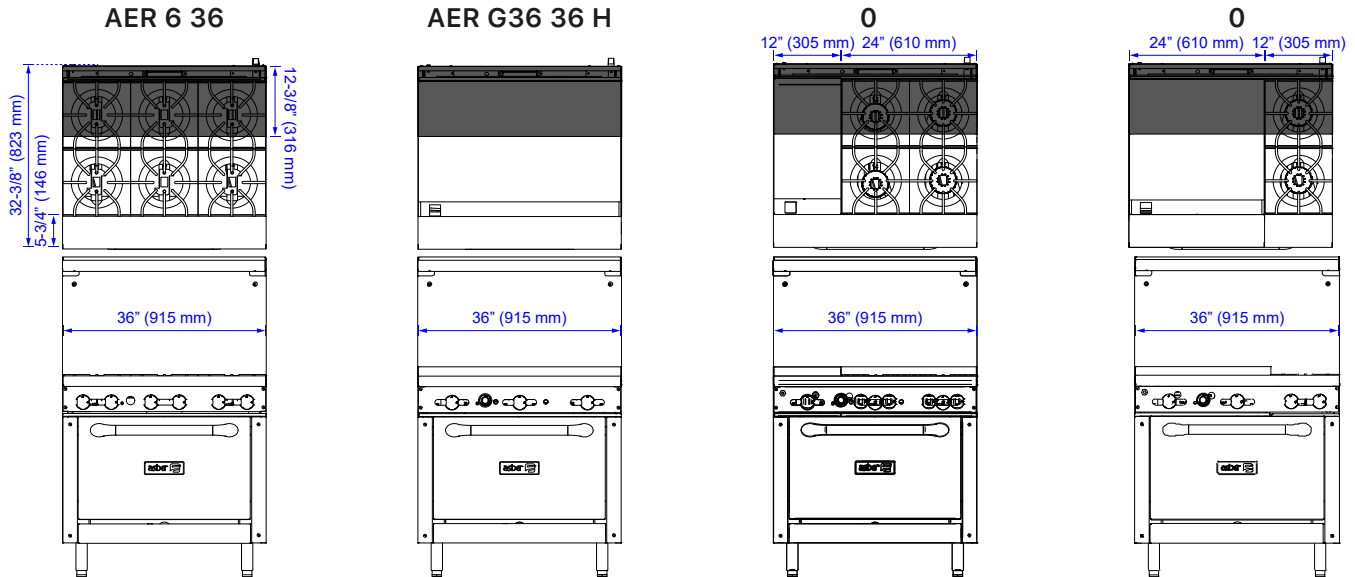
AER G36 36 H

MODEL	OVEN (BTU)	HOTPLATE (BTU)	GRIDDLE (BTU)	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
					Width	Depth	Height	Lbs	ft³
RESTAURANT RANGES WITH OVEN									
AER 6 36	30.000	180.000	-	210.000	36	32-3/8	56-3/8	390	35.3
AER G36 36 H	30.000	-	60.000	90.000	36	32-3/8	56-3/8	472	35.3

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

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MODEL	AER 6 36	AER G36 36 H	0	0
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	26-1/2			
Depth	23-5/8			
Height	14-3/8			
Shelf (in)	25-5/8 x 22			
SHIPPING DIMENSIONS (in)				
Width	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](http://www.NFPA.org).
- 4. CLEARANCE:** 3" on the sides and the back for combustible; 0" for non-combustible buildings.
- 5. DISCLAIMER:** Asber assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

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