

Convection Ovens



BUILT TO LAST, ENGINEERED FOR EXCELLENCE

The Asber 'Emerald' Series Commercial Gas Convection Oven is engineered for demanding, high-volume kitchens that require lasting durability and robust performance. Constructed with rugged, fully insulated stainless-steel, this oven delivers reliable efficiency and stands up to the daily rigors of any busy professional kitchen.

Its spacious interior and advanced convection technology provide consistent, even heating for large quantities of food, ensuring fast and uniform results with precise temperature control—making it ideal for high-performance commercial environments.

OVEN CAPACITY AND DESIGN

Efficient, Spacious, and Purpose-Built

- Single Oven Model: Equipped with five (5) racks and twelve (12) positions, accommodating standard 18" x 26" full-size sheet pans.
- Double Oven Model: Offers ten (10) racks and twenty-four (24) positions, doubling capacity while maintaining compatibility with full-size pans.
- Innovative Door System: Features a 50/50 split design—one stainless-steel door and one double-pane glass door, both chain-driven to open simultaneously up to 135°, allowing easy loading and unloading.
- Oversized stainless-steel handle ensures safe, smooth, and comfortable operation.

OPERATIONAL FEATURES

Powerful, Reliable, and Easy to Operate

- High-capacity burner: 35,000 BTU "U"-shaped burner ensures rapid heat recovery and even cooking throughout the cavity.
- Temperature control: Managed by a snap-action thermostat with an adjustable range from 250°F to 550°F, ensuring precision and consistency.

- Air distribution: Strategically placed air deflectors around the blower promote balanced airflow for optimal heat uniformity and energy efficiency.
- Fan speeds: Dual-speed 3" fan operates at 1725 RPM (high) and 1140 RPM (low), offering versatility for a range of cooking applications.
- Electronic ignition provides fast, reliable startup every time.
- Timer: 60-minute timer with an audible buzzer for precise cooking control.
- Maintenance: Removable control panel allows quick access for cleaning and service.

INSTALLATION AND MOBILITY

- Versatile, Stable, and Easy to Configure
- Single Oven: Ships standard with 25" black legs;
- Double Oven: Includes a stacking kit and 5" casters as standard for mobility and space optimization.
- Fully insulated stainless-steel construction maintains heat retention and reduces exterior temperature for safety.
- Gas options: Factory-ready for Natural Gas or LP (liquefied petroleum gas)—includes gas conversion kit for field adjustment.

CERTIFICATION AND COMPLIANCE

- Certified to ETL / ANSI Z83.11-CSA 1.8 standards for safety, performance, and reliability in commercial kitchens.

OPTIONS & ACCESSORIES

- Additional oven racks.
- 25" Legs with casters.



AECO 1 EM
Shown with optional casters



STACK OPTION

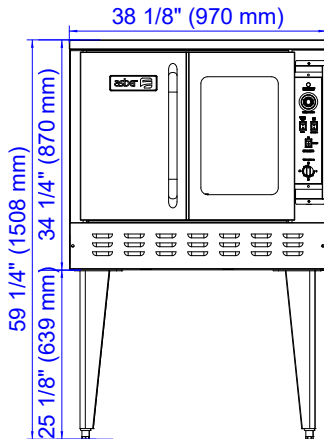
MODEL	SHELVES	TOTAL BTU	VOLTS - FREQUENCY	POWER	AMP.	EXTERIOR DIMENSIONS (in)			SHIPPING	
				HP		Width	Depth	Height	Lbs	ft³
GAS CONVECTION OVEN										
AECO 1 EM	5	65.000	115V. - 60Hz.	1/2	5.6	38-1/4	40-3/8	59-3/8	527	49.4
AECO 1 CAS EM	5	65.000	115V. - 60Hz.	1/2	5.6	38-1/4	40-3/8	63-3/4	527	49.4
AECO 2 EM	10	65.000 (2)	115V. - 60Hz.	1/2 (2)	5.6 (2)	38-1/4	40-3/8	74-7/8	1054	102.4

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

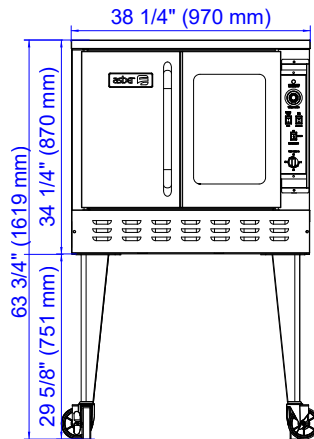
Convection Ovens



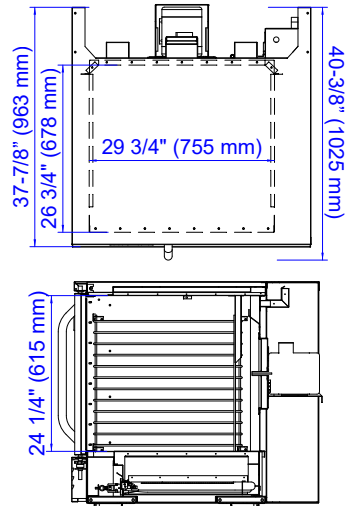
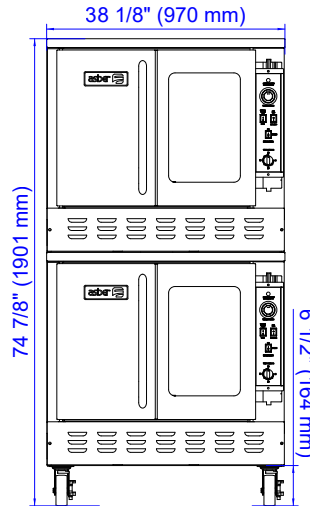
AECO 1 EM



AECO 1 CAS EM



AECO 2 EM



MODEL	AECO 1 EM	AECO 1 CAS EM	AECO 2 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. - 60Hz.		
Power (HP)	1/2		1/2 (2)
Full Amp Load	5.6		5.6 (2)
Plug Type	NEMA 5-15P		NEMA 5-15P (2)
INTERIOR DIMENSIONS (in)			
Width	29-3/4		29-3/4 (2)
Depth	26-3/4		26-3/4 (2)
Height	24-1/4		24-1/4 (2)
Shelf (in)	27-1/2 x 17-3/4		
SHIPPING DIMENSIONS (in)			
Width	44-1/2		44-1/2 (2)
Depth	45-1/4		45-1/4 (2)
Height	43-1/4		43-1/4 (2)



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.

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