

CATALOG

Foodservice Equipment



REFRIGERATION | COOKING | DISTRIBUTION

asber

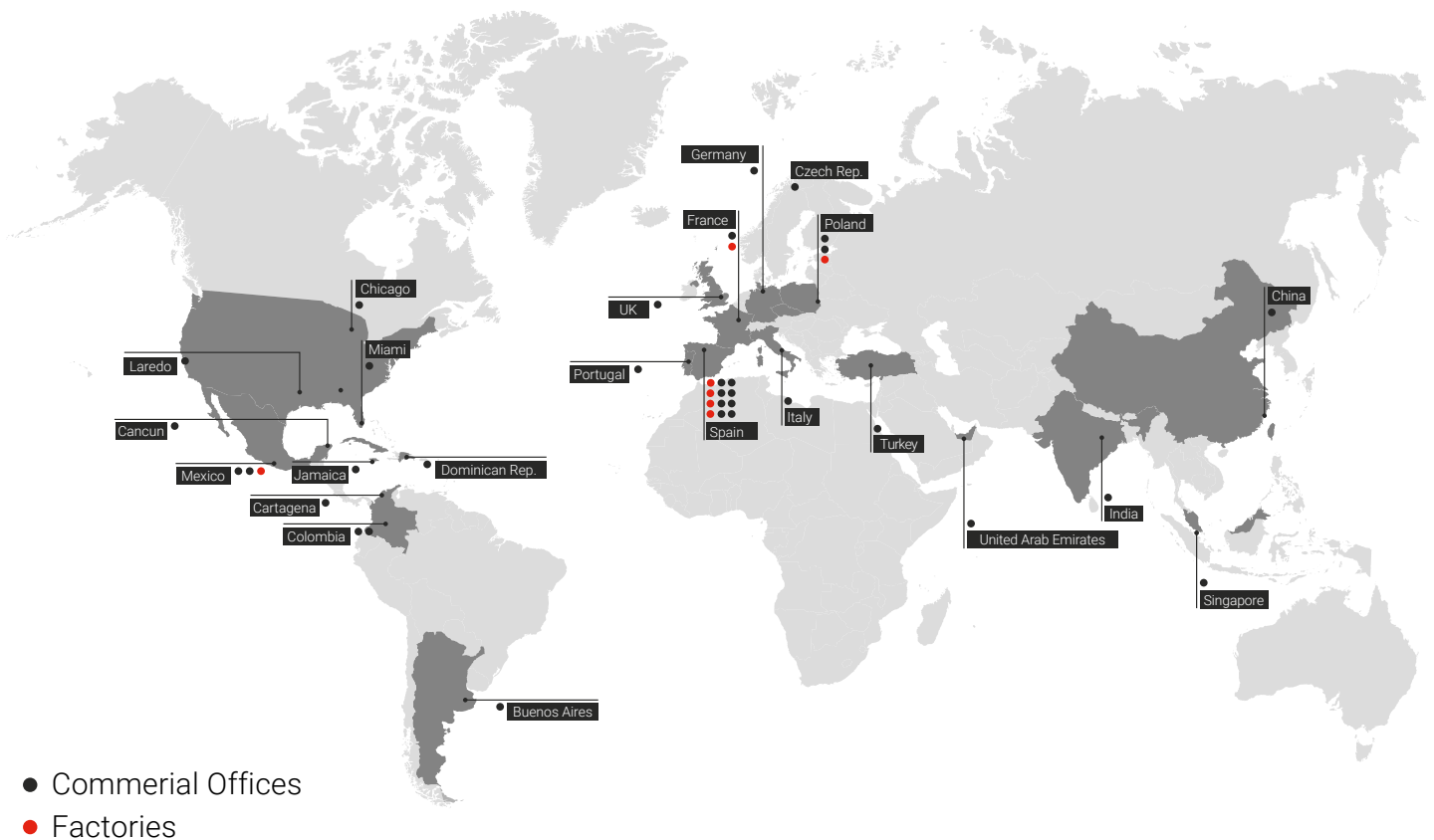


**UNMATCHED VALUE
YOU CAN COUNT ON**

Contents

REFRIGERATION	6-7	COOKING EMERALD LINE	38-39
REACH-IN REFRIGERATORS	8	RESTAURANT RANGES WITH OVEN	40
REACH-IN FREEZERS	9	RESTAURANT RANGE WITH CONVECTION OVEN	41
REACH-IN REFRIGERATOR / FREEZER	10	HOTPLATES	42
MERCHANDISER REFRIGERATORS / FREEZER	11	CHARBROILERS	43
PREP TABLES PREMIUM LINE	12-13	MANUAL GRIDDLES	44
UNDERCOUNTER REFRIGERATORS & FREEZERS	14-15	THERMOSTATIC GRIDDLES	45
SALAD & SANDWICH PREP TABLES	16-17	ELECTRIC HOTPLATES	46
MEGA-TOP PREP TABLES	18-19	ELECTRIC GRIDDLES	47
PIZZA PREP-TABLES	20-21	COOKING RESTAURANT LINE	48
SIDE-MOUNT UNDERCOUNTER REFRIGERATORS	22-23	RESTAURANT RANGES WITH OVEN 24"	49
PREP TABLES NEO SERIES	24	RESTAURANT RANGES WITH OVEN 36"	50
UNDERCOUNTER REFRIGERATORS & FREEZERS	25	RESTAURANT RANGES WITH OVEN 60"	51
SALAD & SANDWICH PREP TABLES	26	HOT PLATES	52
MEGA-TOP PREP TABLES	27	RADIANT BROILERS	53
CHEF BASE REFRIGERATORS	28	MANUAL GRIDDLES	54
BAR LINE	30-31	COOKING OVENS	
BACK BAR REFRIGERATORS	32	GAS CONVECTION OVENS EMERALD LINE	56
BACK BAR REFRIGERATORS SLIM LINE	33	GAS CONVECTION OVEN ECO SERIES	57
DIRECT DRAW BEER DISPENSERS	34-35	COOKING	
SLIDE TOP BOTTLE COOLERS	36	FRYERS	58
GLASS FROSTERS	37	FOOD TRUCK FRYER	59
		SALAMANDERS & CHEESE MELTERS	60
		STOCK POT RANGES	61
DISTRIBUTION	62	ACCESSORIES	
HEATING & PROOFING CABINETS	63	REFRIGERATION	66
GAS STEAM TABLES	64	COOKING	67
ELECTRIC STEAM TABLES	65	DISTRIBUTION	67

ONNERA GROUP is an international corporation dedicated to delivering comprehensive equipment solutions for the hospitality sector. With a team of over 2,000 professionals, the company operates seven strategically located manufacturing plants across the globe—including facilities in Spain, France, Poland, and Mexico—and maintains commercial offices on five continents. The **ASBER** brand, part of **ONNERA GROUP**, is fully integrated into the hospitality industry. Its extensive product catalog reflects the manufacturing expertise and technological capabilities of the group's global network. Thanks to **ONNERA GROUP**'s robust production capacity, international reach, and decades of regional experience, **ASBER** has become a world-renowned leader in the design and manufacture of professional kitchen and industrial foodservice equipment.



SPAIN



AMERICA'S



POLAND





NORTH AMERICAN ADVANTAGE

With 50+ years of global expertise, we deliver high-quality foodservice equipment through full control of the manufacturing process. ISO-9001 certified and backed by an in-house ETL lab, we ensure reliable, tested products, while our OEM capabilities provide tailored solutions for each client.

Proudly made in North America, our products support local economies and benefit from direct factory shipments, secure CTPAT-certified operations, expedited customs, and a reliable regional supply chain for parts and materials.



QUALITY AND RELIABILITY

Our equipment is engineered for optimal performance, durability, and long-term value. Through energy-efficient designs, we help our customers reduce operational costs while maintaining exceptional output. Every product undergoes rigorous quality control to ensure consistent reliability in demanding environments. We use only high-grade materials and components to guarantee long-lasting results. Time and again, our products outperform imported alternatives, providing greater dependability and overall value for our customers.



COMPLETE AND COMPETITIVE PRODUCT RANGE

We provide a comprehensive catalog that includes an extensive range of professional foodservice equipment and integrated solutions. Each product is designed to meet diverse operational needs across the hospitality and foodservice industries, combining innovation with practicality. Our competitive pricing structure ensures an attractive return on investment, allowing our customers to benefit from high-quality performance without compromising profitability.



EXPERIENCED CUSTOMER SERVICE

With more than two decades of dedicated customer support experience in the region, we pride ourselves on offering responsive, knowledgeable service. Our strong local support team and nationwide network of authorized technicians ensure fast and efficient assistance wherever it's needed. All our service professionals are factory-trained and certified, guaranteeing expert maintenance and repair. In addition, we maintain a robust inventory of parts and accessories, ensuring quick servicing and minimal downtime for our clients.





Refrigeration

STAINLESS-STEEL CONSTRUCTION

Our rugged stainless-steel construction ensures long-lasting durability, making it an ideal choice for harsh kitchen environment.

With its exceptional sanitation and hygiene properties, it's the reliable workhorse your kitchen needs.

ECO-FRIENDLY CONSTRUCTION

Asber only uses the world's leading brand "Ecomate™" insulation, environmentally friendly, for optimum efficiency.

PERFORMANCE

Our high-capacity, balanced refrigeration system, featuring electronic motors, ensures operation in challenging environments delivering exceptional performance that results in substantial cost savings.

ENERGY EFFICIENCY

Look for our Energy Star approved products, for government rebates.

Asber utilizes R290 Hydrocarbon designed to meet DOE's Energy Conservation standards with very low contribution to global warming (ODP-0) (GWP-3).

LOW MAINTENANCE CONDENSER

Our condensing unit is designed to clear away dirt and dust. This prevents buildup, enhances the compressor performance, extends lifespan, and reduces energy consumption.

ON-SITE CERTIFICATIONS

Our certified laboratory by Satellite ETL Program offer comprehensive testing and certification capabilities.

Quality control system in place, approved according to international standards UNE-EN-ISO 9001:2015.



Reach-in Refrigerators

SOLID DOORS REFRIGERATORS
GLASS DOORS REFRIGERATORS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber ARR H / ARR Series Reach-In Refrigerators are built for durability, hygiene, and efficiency, making them the cornerstone of any commercial kitchen. With a robust stainless-steel exterior, they endure the demands of high-volume use, while the fully stainless-steel interior ensures strength, easy cleaning, and superior food safety. The NSF-compliant coved corner floor design promotes optimal sanitation and simplifies daily maintenance.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3), provides superior temperature retention and energy savings even under heavy-duty kitchen conditions.
- Maximum thermal efficiency: 2-3/8" thick insulation throughout.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Reversible Condensing Fan Motor: Ensuring optimal airflow, reduced maintenance, and improved long-term efficiency.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller with digital display provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 32°F to 38°F in ambient conditions up to 100°F and 65% RH.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Doors lock with a universal key for product security during off-hours.
- Accepts standard 18" x 26" sheet pans, providing flexible storage options for busy commercial kitchens (except 17 & 37 H models).
- Field-reversible doors on solid single-door models for flexible installation.
- LED interior lighting (solid and glass door units): Energy-efficient illumination for greater visibility inside the cabinet.
- "G" Models: Argon-insulated double-pane glass doors for improved efficiency and condensation-free visibility.

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Standard 4" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.
 - 17 ft³ models include 2-1/2" casters, front with brakes.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Extra shelves.
- 6" Stainless-steel legs.



ARR 23 H



ARR 37 2G H



ARR 72 H

MODEL	DOORS	SHELVES	CAPACITY	VOLTS - FREQUENCY	POWER HP	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³				Width	Depth	Height	Lbs	ft³
SOLID DOORS REFRIGERATORS											
ARR 17	1	3	17.0	115V. - 60Hz.	1/4	2.5	27-1/2	26-3/4	77-1/8	260	42.4
ARR 23 H	1	3	23.0	115V. - 60Hz.	1/4	2.5	28-1/8	31-1/8	83-1/2	289	49.4
ARR 37 H	2	6	37.0	115V. - 60Hz.	1/3	3.2	43-1/2	32-1/4	84	395	74.2
ARR 49 H	2	6	49.0	115V. - 60Hz.	1/3	3.2	55-1/4	31-1/8	83-1/2	459	88.3
ARR 72 H	3	9	72.0	115V. - 60Hz.	2 x 1/3	7.5	82-3/4	32-1/4	85-1/4	633	155.4
GLASS DOORS REFRIGERATORS											
ARR 23 1G H	1	3	23.0	115V. - 60Hz.	1/4	2.5	28-1/8	31-1/8	83-1/2	289	49.4
ARR 37 2G H	2	6	37.0	115V. - 60Hz.	1/3	3.2	43-1/2	32-1/4	84	395	74.2
ARR 49 2G H	2	6	49.0	115V. - 60Hz.	1/3	3.2	55-1/4	31-1/8	83-1/2	459	88.3
ARR 72 3G H	3	9	72.0	115V. - 60Hz.	2 x 1/3	7.5	82-3/4	32-1/4	85-1/4	633	155.4

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA.

Reach-in Freezers

SOLID DOORS FREEZERS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber ARF H / ARF Series Reach In Freezers are built for durability, hygiene, and efficiency, making them the cornerstone of any commercial kitchen. With a robust stainless-steel exterior, they endure the demands of high volume use, while the fully stainless-steel interior ensures strength, easy cleaning, and superior food safety. The NSF compliant coved corner floor design promotes optimal sanitation and simplifies daily maintenance.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3) for exceptional temperature retention and energy savings.
- Maximum thermal efficiency: 2-3/8" thick insulation throughout.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Reversible Condensing Fan Motor: Ensuring optimal airflow, reduced maintenance, and improved long-term efficiency.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller with digital display provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 0°F to -8°F in ambient conditions up to 100°F and 65% RH.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Doors lock with a universal key for product security during off-hours.
- Accepts standard 18" x 26" sheet pans, providing flexible storage options for busy commercial kitchens (except 17 & 37 H models).
- Field-reversible doors on solid single-door models for flexible installation.
- LED interior lighting (solid and glass door units): Energy-efficient illumination for greater visibility inside the cabinet.

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Standard 4" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.
 - 17 ft³ models include 2-1/2" casters, front with brakes.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Extra shelves.
- 6" Stainless-steel legs.



ARF 23 H



ARF 49 H



ARF 72 H

MODEL	DOORS	SHELVES	CAPACITY	VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³		HP		Width	Depth	Height	Lbs	ft³
SOLID DOORS FREEZERS											
ARF 17	1	3	17.0	115V. - 60Hz.	1/2	5.0	27-1/2	26-3/4	77-1/8	260	42.4
ARF 23 H	1	3	23.0	115V. - 60Hz.	1/2	5.0	28-1/8	31-1/8	83-1/2	289	49.4
ARF 37 H	2	6	37.0	115V. - 60Hz.	1	8.3	43-1/2	32-1/4	84	395	74.2
ARF 49 H	2	6	49.0	115V. - 60Hz.	1	8.3	55-1/4	31-1/8	83-1/2	459	88.3
ARF 72 H	3	9	72.0	115V. - 60Hz.	2 x 1/2	9.5	82-3/4	32-1/4	85-1/4	633	155.4

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Reach-in Refrigerator / Freezer

SOLID DOOR REFRIGERATOR
SOLID DOOR FREEZER



SMART STORAGE, STEADY PERFORMANCE

The Asber AWR Series Reach-In Refrigerators and Freezers deliver exceptional value with durable, efficient performance. Designed for professional kitchens, they offer 23 cu. ft. nominal capacity (19.1 cu. ft. actual) to maximize storage in compact spaces. A stainless-steel front, and gray side panels provide strength, practicality, and a clean, professional look.

INTERIOR DESIGN & SANITATION

Durable, Hygienic, and Easy to Clean

- NSF-approved white coated steel interior walls ensure easy cleaning, sanitation, and long-lasting use.
- Stainless-steel floor: Provide exceptional durability, easy cleaning, and superior sanitation for food safety compliance.
- Accepts standard 18" x 26" sheet pans, providing flexible storage options for busy commercial kitchens.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3) for exceptional temperature retention and energy savings.
- Maximum thermal efficiency: 2" thick insulation throughout.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller with digital display provides accurate, easy-to-monitor temperature management.

- Temperature ranges in ambient conditions up to 100°F and 65% RH:
◦ Refrigerator: 32°F to 38°F. / Freezer: 0°F to -8°F.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Stainless-steel front with gray side panels for lasting strength and easy maintenance.
- Door locks with a universal key for product security during off-hours.
- Field-reversible door offer flexible installation.

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Standard 2-1/2" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Extra shelves.
- 6" Stainless-steel legs.



AWRR 23 / AWRF 23

MODEL	DOORS	SHELVES	CAPACITY	VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³		HP		Width	Depth	Height	Lbs	ft³
SOLID DOOR REFRIGERATOR											
AWRR 23	1	4	23.0	115V. - 50/60Hz.	1/4	2.5	30-1/2	28-3/8	77-5/8	280	49.4
SOLID DOOR FREEZER											
AWRF 23	1	4	23.0	115V. - 50/60Hz.	1/2	5.0	30-1/2	28-3/8	77-5/8	280	49.4

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Merchandisers

MERCHANDISER REFRIGERATORS

MERCHANDISER FREEZER



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber Merchandiser Refrigerators and Freezers combine durability, efficiency, and eye-catching design for superior product display. A chip-resistant black vinyl exterior ensures lasting appeal, while the bright white interior and stainless-steel floor enhance visibility, hygiene, and easy cleaning—perfect for any retail or foodservice environment.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3) for exceptional temperature retention and energy savings.
- Maximum thermal efficiency: 2" thick insulation throughout.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Reversible Condensing Fan Motor: Ensuring optimal airflow, reduced maintenance, and improved long-term efficiency.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller with digital display provides accurate, easy-to-monitor temperature management.
- Temperature ranges in ambient conditions up to 100°F and 65% RH:
 - Refrigerators: 32°F to 38°F. / Freezer: 0°F to -8°F.

LIGHTING & DISPLAY FEATURES

Clear, Attractive, and Energy-Efficient

- Argon-insulated double-pane (refrigerator) and triple-pane (freezer) glass doors for improved efficiency and condensation-free visibility.
- Energy-efficient, shadow-free LED interior lighting, for product visibility.
- Model "47" features sliding glass doors for space-saving operation.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Chip-resistant black vinyl exterior: Provides superior scratch and wear resistance versus painted surfaces, for a sleek look in busy retail areas.
- NSF-approved white coated steel interior walls ensure easy cleaning, sanitation, and long-lasting use.
- Stainless-steel floor: Provide exceptional durability, easy cleaning, and superior sanitation for food safety compliance.
- Doors lock with a universal key for product security during off-hours.
- Field-reversible doors on solid single-door models for flexible installation.

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Standard 4" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.
 - 17 ft³ models include 2-1/2" casters, front with brakes.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- 6" Stainless-steel legs.
- Extra shelves.



ARM 17 A



AFMD 23 A



ARMD 47 SD A

MODEL	DOORS	SHELVES	CAPACITY	VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³		HP		Width	Depth	Height	Lbs	ft³
SWING DOORS REFRIGERATORS											
ARM 17 A	1	4	17.0	115V. - 60Hz.	1/4	2.5	27-1/2	26-3/4	77-1/8	260	42.4
ARMD 23 A	1	4	23.0	115V. - 60Hz.	1/4	2.5	28-1/8	31-1/8	83-1/2	289	49.4
ARMD 37 A	2	8	37.0	115V. - 60Hz.	1/3	3.2	43-1/2	32-1/4	84	395	74.2
ARMD 49 A	2	8	49.0	115V. - 60Hz.	1/3	3.2	55-1/4	31-1/8	83-1/2	459	88.3
ARMD 72 A	3	12	72.0	115V. - 60Hz.	2 x 1/3	7.5	82-3/4	32-1/4	85-1/4	633	155.4
SLIDING DOORS MERCHANDISER REFRIGERATOR											
ARMD 47 SD A	2	8	49.0	115V. - 60Hz.	1/3	3.2	55-1/4	31-1/8	83-1/2	459	88.3
SWING DOORS FREEZERS											
AFMD 23 A	1	4	23.0	115V. - 60Hz.	1/2	5.0	28-1/8	31-1/8	83-1/2	289	49.4

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Refrigerated Tables: Drawers Solutions

FACTORY-ORDERED UNITS WITH DOORS AND/OR DRAWERS
FIELD-INSTALLED DRAWERS KITS



Asber's Premium Line Prep Tables & Undercounters, Pizza Prep Tables and Side-Mount Tables provide sturdy, comfortable, and hygienic workspaces with efficient and reliable refrigeration: the perfect high-performance and durable solutions for busy professional kitchens.

Offering robust, ergonomic designs for seamless workflow and productivity, these units maintain precise temperature control to safeguard ingredient freshness and quality while minimizing energy use.

Available in a range of sizes with easy-to-clean surfaces built to withstand rigorous daily use, Asber's comprehensive prep station line caters to diverse kitchen needs backed by exceptional customer service.

01.

STURDY AND COMFORTABLE WORKSPACE

Asber Prep Tables are constructed with heavy-duty stainless-steel, ensuring a sturdy and long-lasting work surface that can withstand the demands of a busy kitchen environment. The ergonomic design promotes comfort and efficiency for your staff, reducing fatigue and improving productivity throughout the workday.



02.

EFFICIENT AND RELIABLE REFRIGERATION

At the core of Asber Prep Tables lies a state-of-the-art refrigeration system that delivers consistent and reliable temperature control. This advanced system is meticulously engineered to maintain optimal temperatures, keeping your ingredients fresh and ready for use, minimizing waste and ensuring consistent quality.



03.

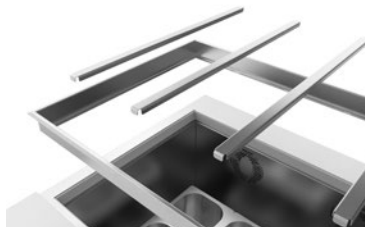
TRUSTED PERFORMANCE

By combining sturdy construction, ergonomic design, hygienic features, and efficient refrigeration, Asber Prep Tables offer the perfect workspace solution for busy kitchens. Trust Asber to deliver the durability, comfort, and efficiency your culinary team needs to thrive in a fast-paced environment, enabling them to focus on creating exceptional dining experiences for your valued customers.

04.

FLEXIBLE DRAWER KIT SOLUTIONS

Asber's pizza preparation units offer exceptional versatility and durability, featuring factory-ordered or field-installed stainless-steel drawer kits



Refrigerated Tables: Drawers Solutions

FACTORY-ORDERED UNITS WITH DOORS AND/OR DRAWERS
FIELD-INSTALLED DRAWERS KITS



The new stainless-steel drawer kits from the Asber's Premium Line Prep Tables & Undercounters, Pizza Prep Tables and Side-Mount Tables offer customizable storage solutions designed to meet the unique needs of every professional kitchen—maximizing efficiency and productivity while enhancing ingredient organization and accessibility.

*Available onlu for refrigeration units.



Drawer Kit – 27N 27" Rear Mount Premium Tables – Set of 2 drawers.



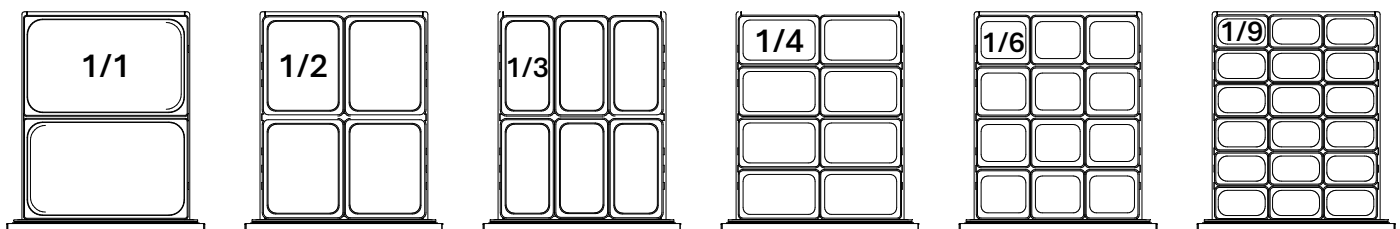
Drawer Kit – 4872N 48" & 72" Rear Mount Premium Tables – Set of 2 drawers.



Drawer Kit – 60N 60" Rear Mount Premium Tables – Set of 2 drawers.



Drawer Kit – SM Drawer Kit – Side Mount Units – Set of 2 drawers.



Undercounter Refrigerators & Freezers

UNDERCOUNTER REFRIGERATORS WITH DOORS
UNDERCOUNTER FREEZERS WITH DOORS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber AUTR / AUTF Premium Line Undercounter Refrigerators and Freezers represent the next generation of professional refrigeration engineered for greater storage capacity, superior temperature control, and lasting durability. Featuring an exclusive base design that provides over 30% more interior space than most units in their class, these tables maximize usable storage without increasing footprint.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3) for exceptional temperature retention and energy savings.
- Maximum thermal efficiency: 2" thick insulation throughout.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Reversible Condensing Fan Motor: Ensuring optimal airflow, reduced maintenance, and improved long-term efficiency.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Refrigerators: Electronic controller with digital display provides accurate, easy-to-monitor temperature management.
- Freezers: Electronic controller provides precise, easy-to-monitor temperature management.
- Temperature ranges in ambient conditions up to 100°F and 65% RH:
 - Refrigerators: 32°F to 38°F. / Freezers: 0°F to -8°F.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Exclusive base design increases interior capacity by over 30% compared to standard models.
- Field-reversible doors on solid single-door models for flexible installation.
- Designed for space optimization, fitting seamlessly beneath standard countertops or work surfaces.

DRAWER SYSTEM & STORAGE FLEXIBILITY

Heavy-Duty, Hygienic, and Operator-Friendly

- Field-convertible stainless-steel drawer kits for maximum flexibility.
- All-stainless-steel drawers: Built for durability and ease of use, providing long-lasting performance in busy kitchen environments.
- High-strength slides: Designed for smooth operation and dependable support under heavy use, rated for up to 88 pounds per drawer.
- Flexible configurations: Each drawer accommodates pan sizes from 1/9 to 1/1, up to 6" deep (pans sold separately).
- Fixed pan dividers: ensure stable pan positioning, reducing cross-contamination risk and keeping ingredients perfectly organized for a clean and efficient workflow.

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Standard 5" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Overshelf.
- Extra shelves.
- 3" Casters.
- 4" Stainless-steel backsplash.



AUTR 27 P



AUTR 36 P



AUTR 72 P

MODEL	DOORS	SHELVES	CAPACITY	VOLTS - FREQUENCY	POWER HP	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³				Width	Depth	Height	Lbs	ft³
UNDERCOUNTER REFRIGERATORS WITH DOORS											
AUTR 27 P	1	1	9.5	115V. - 60Hz.	1/10	1.5	27-3/4	30-1/8	36-1/8	201	24.7
AUTR 36 P	2	2	13.1	115V. - 60Hz.	1/10	1.5	36-3/8	30-1/8	36-1/8	254	35.3
AUTR 48 P	2	2	16.7	115V. - 60Hz.	1/4	2.5	48-3/4	30-1/8	36-1/8	280	42.4
AUTR 60 P	2	2	20.6	115V. - 60Hz.	1/4	2.5	60-5/8	30-1/8	36-1/8	302	53.0
AUTR 72 P	3	3	25.4	115V. - 60Hz.	1/4	2.5	72-5/8	30-1/8	36-1/8	359	63.6
UNDERCOUNTER FREEZERS WITH DOORS											
AUTF 27 P	1	1	9.5	115V. - 60Hz.	1/3	2.7	27-3/4	30-1/8	36-1/8	201	24.7
AUTF 48 P	2	2	16.7	115V. - 60Hz.	1/2	6.5	48-3/4	30-1/8	36-1/8	280	42.4
AUTF 60 P	2	2	20.6	115V. - 60Hz.	1/2	6.5	60-5/8	30-1/8	36-1/8	302	53.0

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA.

Undercounter Refrigerators

UNDERCOUNTER REFRIGERATORS WITH DRAWERS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber AUTR Premium Line Undercounter Refrigerators represent the next generation of professional refrigeration engineered for greater storage capacity, superior temperature control, and lasting durability. Featuring an exclusive base design that provides over 30% more interior space than most units in their class, these tables maximize usable storage without increasing footprint.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3) for exceptional temperature retention and energy savings.
- Maximum thermal efficiency: 2" thick insulation throughout.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Reversible Condensing Fan Motor: Ensuring optimal airflow, reduced maintenance, and improved long-term efficiency.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 32°F to 38°F in ambient conditions up to 100°F and 65% RH.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Exclusive base design increases interior capacity by over 30% compared to standard models.
- Field-reversible doors on solid single-door models for flexible installation.
- Designed for space optimization, fitting seamlessly beneath standard countertops or work surfaces.

DRAWER SYSTEM & STORAGE FLEXIBILITY

Heavy-Duty, Hygienic, and Operator-Friendly

- Factory-installed stainless-steel drawer kits for maximum flexibility.
- All-stainless-steel drawers: Built for durability and ease of use, providing long-lasting performance in busy kitchen environments.
- High-strength slides: Designed for smooth operation and dependable support under heavy use, rated for up to 88 pounds per drawer.
- Flexible configurations: Each drawer accommodates pan sizes from 1/9 to 1/1, up to 6" deep (pans sold separately).
- Fixed pan dividers: ensure stable pan positioning, reducing cross-contamination risk and keeping ingredients perfectly organized for a clean and efficient workflow.

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Standard 5" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Overshelf.
- Extra shelves.
- 3" Casters.
- 4" Stainless-steel backsplash.



AUTR 27 D2 P



AUTR 48 D2 P



AUTR 60 D4 P

MODEL	DOORS	DRAWERS	CAPACITY	VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³		HP		Width	Depth	Height	Lbs	ft³
UNDERCOUNTER REFRIGERATORS WITH DRAWERS											
AUTR 27 D2 P	0	2	9.5	115V. - 60Hz.	1/10	1.5	27-3/4	30-1/8	36-1/8	201	24.7
AUTR 48 D2 P	1	2	16.7	115V. - 60Hz.	1/4	2.5	48-3/4	30-1/8	36-1/8	280	42.4
AUTR 48 D4 P	0	4	16.7	115V. - 60Hz.	1/4	2.5	48-3/4	30-1/8	36-1/8	280	42.4
AUTR 60 D2 P	1	2	20.6	115V. - 60Hz.	1/4	2.5	60-5/8	30-1/8	36-1/8	302	53.0
AUTR 60 D4 P	0	4	20.6	115V. - 60Hz.	1/4	2.5	60-5/8	30-1/8	36-1/8	302	53.0
AUTR 72 D2 P	2	2	25.4	115V. - 60Hz.	1/4	2.5	72-5/8	30-1/8	36-1/8	359	63.6
AUTR 72 D4 P	1	4	25.4	115V. - 60Hz.	1/4	2.5	72-5/8	30-1/8	36-1/8	359	63.6
AUTR 72 D6 P	0	6	25.4	115V. - 60Hz.	1/4	2.5	72-5/8	30-1/8	36-1/8	359	63.6

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA.

Salad & Sandwich Prep Tables

SALAD & SANDWICH PREP TABLES WITH DOORS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber APTS Premium Line Prep Tables represent the next generation of professional refrigeration engineered for greater storage capacity, superior temperature control, and lasting durability. Featuring an exclusive base design that provides over 30% more interior space than most units in their class, these tables maximize usable storage without increasing footprint.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3) for exceptional temperature retention and energy savings.
- Maximum thermal efficiency: 2" thick insulation throughout.

INNOVATIVE AIRFLOW SYSTEM

Even Cooling for Maximum Food Freshness

- Unique airflow system: Cold air beneath the pans keeps ingredients at ideal temperatures without drying.
- Integrated bottom air panel: Blocks spills and directs airflow to the lower compartment for even cooling.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Reversible Condensing Fan Motor: Ensuring optimal airflow, reduced maintenance, and improved long-term efficiency.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 32°F to 41°F in ambient conditions up to 100°F and 65% RH.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Exclusive base design increases interior capacity by over 30% compared to standard models.
- Field-reversible door offer flexible installation.

- Supplied with 1/6-size pans, 4" deep.
 - 27" model include (1) row 1/9-size pans, 4" deep.
- Accommodates up to 6" deep pans for added flexibility.
- Includes a full-length, removable 10" white Nylamid cutting board, NSF-approved for safe and sanitary food preparation.

DRAWER SYSTEM & STORAGE FLEXIBILITY

Heavy-Duty, Hygienic, and Operator-Friendly

- Field-convertible stainless-steel drawer kits for maximum flexibility.
- All-stainless-steel drawers: Built for durability and ease of use, providing long-lasting performance in busy kitchen environments.
- High-strength slides: Designed for smooth operation and dependable support under heavy use, rated for up to 88 pounds per drawer.
- Flexible configurations: Each drawer accommodates pan sizes from 1/9 to 1/1, up to 6" deep (pans sold separately).

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Fixed top and drawer pan dividers: ensure stable pan placement, minimize cross-contamination, and keep ingredients neatly organized.
- Standard 5" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Overshelf.
- Extra shelves.
- 3" Casters.
- 6" Stainless-steel legs.



APTS 27 8 P



APTS 48 12 P



APTS 60 16 P

MODEL	DOORS	SHELVES	CAPACITY		VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³	Pans		HP		Width	Depth	Height	Lbs	ft³
SALAD & SANDWICH PREP TABLES WITH DOORS												
APTS 27 8 P	1	1	9.5	2 + 6	115V. - 60Hz.	1/10	1.5	27-3/4	30-1/8	46	207	31.8
APTS 36 10 P	2	2	13.1	10	115V. - 60Hz.	1/10	1.5	36-3/8	30-1/8	46	254	38.8
APTS 48 12 P	2	2	16.7	12	115V. - 60Hz.	1/4	2.5	48-3/4	30-1/8	46	309	53.0
APTS 60 16 P	2	2	20.6	16	115V. - 60Hz.	1/4	2.5	60-5/8	30-1/8	46	362	63.6
APTS 72 18 P	3	3	25.4	18	115V. - 60Hz.	1/4	2.5	72-5/8	30-1/8	46	419	84.8

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA.

Salad & Sandwich Prep Tables

SALAD & SANDWICH PREP TABLES WITH DRAWERS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber APTS Premium Line Prep Tables represent the next generation of professional refrigeration engineered for greater storage capacity, superior temperature control, and lasting durability. Featuring an exclusive base design that provides over 30% more interior space than most units in their class, these tables maximize usable storage without increasing footprint.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3) for exceptional temperature retention and energy savings.
- Maximum thermal efficiency: 2" thick insulation throughout.

INNOVATIVE AIRFLOW SYSTEM

Even Cooling for Maximum Food Freshness

- Unique airflow system: Cold air beneath the pans keeps ingredients at ideal temperatures without drying.
- Integrated bottom air panel: Blocks spills and directs airflow to the lower compartment for even cooling.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Reversible Condensing Fan Motor: Ensuring optimal airflow, reduced maintenance, and improved long-term efficiency.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 32°F to 41°F in ambient conditions up to 100°F and 65% RH.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Exclusive base design increases interior capacity by over 30% compared to standard models.
- Field-reversible door offer flexible installation.

- Supplied with 1/6-size pans, 4" deep.
 - 27" model include (1) row 1/9-size pans, 4" deep.
- Accommodates up to 6" deep pans for added flexibility.
- Includes a full-length, removable 10" white Nylamid cutting board, NSF-approved for safe and sanitary food preparation.

DRAWER SYSTEM & STORAGE FLEXIBILITY

Heavy-Duty, Hygienic, and Operator-Friendly

- All-stainless-steel drawers: Built for durability and ease of use, providing long-lasting performance in busy kitchen environments.
- Factory-installed stainless-steel drawer kits for maximum flexibility.
- High-strength slides: Designed for smooth operation and dependable support under heavy use, rated for up to 88 pounds per drawer.
- Flexible configurations: Each drawer accommodates pan sizes from 1/9 to 1/1, up to 6" deep (pans sold separately).

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Fixed top and drawer pan dividers: ensure stable pan placement, minimize cross-contamination, and keep ingredients neatly organized.
- Standard 5" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Overshelf.
- Extra shelves.
- 3" Casters.
- 6" Stainless-steel legs.



APTS 27 8 D2 P



APTS 48 12 D4 P



APTS 60 16 D2 P

MODEL	DOORS	DRAWERS	CAPACITY		VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³	Pans		HP		Width	Depth	Height	Lbs	ft³
SALAD & SANDWICH PREP TABLES WITH DRAWERS												
APTS 27 8 D2 P	0	2	9.5	2 + 6	115V. - 60Hz.	1/10	1.5	27-3/4	30-1/8	46	207	31.8
APTS 48 12 D2 P	1	2	16.7	12	115V. - 60Hz.	1/4	2.5	48-3/4	30-1/8	46	309	53.0
APTS 48 12 D4 P	0	4	16.7	12	115V. - 60Hz.	1/4	2.5	48-3/4	30-1/8	46	309	53.0
APTS 60 16 D2 P	1	2	20.6	16	115V. - 60Hz.	1/4	2.5	60-5/8	30-1/8	46	362	63.6
APTS 60 16 D4 P	0	4	20.6	16	115V. - 60Hz.	1/4	2.5	60-5/8	30-1/8	46	362	63.6
APTS 72 18 D2 P	2	2	25.4	18	115V. - 60Hz.	1/4	2.5	72-5/8	30-1/8	46	419	84.8
APTS 72 18 D4 P	1	4	25.4	18	115V. - 60Hz.	1/4	2.5	72-5/8	30-1/8	46	419	84.8
APTS 72 18 D6 P	0	6	25.4	18	115V. - 60Hz.	1/4	2.5	72-5/8	30-1/8	46	419	84.8

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA.

Mega-Top Prep Tables

MEGA-TOP PREP TABLES WITH DOORS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber APTM Premium Line Prep Tables represent the next generation of professional refrigeration engineered for greater storage capacity, superior temperature control, and lasting durability. Featuring an exclusive base design that provides over 30% more interior space than most units in their class, these tables maximize usable storage without increasing footprint.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3) for exceptional temperature retention and energy savings.
- Maximum thermal efficiency: 2" thick insulation throughout.

INNOVATIVE AIRFLOW SYSTEM

Even Cooling for Maximum Food Freshness

- Unique airflow system: Cold air beneath the pans keeps ingredients at ideal temperatures without drying.
- Integrated bottom air panel: Blocks spills and directs airflow to the lower compartment for even cooling.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Reversible Condensing Fan Motor: Ensuring optimal airflow, reduced maintenance, and improved long-term efficiency.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 32°F to 41°F in ambient conditions up to 100°F and 65% RH.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Exclusive base design increases interior capacity by over 30% compared to standard models.
- Field-reversible door offer flexible installation.

- Supplied with 1/6-size pans, 4" deep.
 - 27" model include (1) row 1/9-size pans, 4" deep.
- Accommodates up to 6" deep pans for added flexibility.
- Includes a full-length, removable 10" white Nylamid cutting board, NSF-approved for safe and sanitary food preparation.

DRAWER SYSTEM & STORAGE FLEXIBILITY

Heavy-Duty, Hygienic, and Operator-Friendly

- Field-convertible stainless-steel drawer kits for maximum flexibility.
- All-stainless-steel drawers: Built for durability and ease of use, providing long-lasting performance in busy kitchen environments.
- High-strength slides: Designed for smooth operation and dependable support under heavy use, rated for up to 88 pounds per drawer.
- Flexible configurations: Each drawer accommodates pan sizes from 1/9 to 1/1, up to 6" deep (pans sold separately).

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Fixed top and drawer pan dividers: ensure stable pan placement, minimize cross-contamination, and keep ingredients neatly organized.
- Standard 5" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Overshelf.
- Extra shelves.
- 3" Casters.
- 6" Stainless-steel legs.



APTМ 36 15 P



APTМ 48 18 P



APTМ 60 24 P

MODEL	DOORS	SHELVES	CAPACITY		VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³	Pans		HP		Width	Depth	Height	Lbs	ft³
PIZZA PREP TABLES WITH DOORS												
APTM 27 12 P	1	1	9.5	3 + 9	115V. - 60Hz.	1/10	1.5	27-3/4	36-1/8	50-7/8	207	35.3
APTM 36 15 P	2	2	13.1	15	115V. - 60Hz.	1/10	1.5	36-3/8	36-1/8	50-7/8	254	45.9
APTM 48 18 P	2	2	16.7	18	115V. - 60Hz.	1/4	2.5	48-3/4	36-1/8	50-7/8	309	56.5
APTM 60 24 P	2	2	20.6	24	115V. - 60Hz.	1/4	2.5	60-5/8	36-1/8	50-7/8	362	70.6
APTM 72 30 P	3	3	25.4	30	115V. - 60Hz.	1/4	2.5	72-5/8	36-1/8	50-7/8	419	84.8

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA.

Mega-Top Prep Tables

MEGA-TOP PREP TABLES WITH DRAWERS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber APTM Premium Line Prep Tables represent the next generation of professional refrigeration engineered for greater storage capacity, superior temperature control, and lasting durability. Featuring an exclusive base design that provides over 30% more interior space than most units in their class, these tables maximize usable storage without increasing footprint.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3) for exceptional temperature retention and energy savings.
- Maximum thermal efficiency: 2" thick insulation throughout.

INNOVATIVE AIRFLOW SYSTEM

Even Cooling for Maximum Food Freshness

- Unique airflow system: Cold air beneath the pans keeps ingredients at ideal temperatures without drying.
- Integrated bottom air panel: Blocks spills and directs airflow to the lower compartment for even cooling.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Reversible Condensing Fan Motor: Ensuring optimal airflow, reduced maintenance, and improved long-term efficiency.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 32°F to 41°F in ambient conditions up to 100°F and 65% RH.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Exclusive base design increases interior capacity by over 30% compared to standard models.
- Field-reversible door offer flexible installation.

- Supplied with 1/6-size pans, 4" deep.
 - 27" model include (1) row 1/9-size pans, 4" deep.
- Accommodates up to 6" deep pans for added flexibility.
- Includes a full-length, removable 10" white Nylamid cutting board, NSF-approved for safe and sanitary food preparation.

DRAWER SYSTEM & STORAGE FLEXIBILITY

Heavy-Duty, Hygienic, and Operator-Friendly

- All-stainless-steel drawers: Built for durability and ease of use, providing long-lasting performance in busy kitchen environments.
- Factory-installed stainless-steel drawer kits for maximum flexibility.
- High-strength slides: Designed for smooth operation and dependable support under heavy use, rated for up to 88 pounds per drawer.
- Flexible configurations: Each drawer accommodates pan sizes from 1/9 to 1/1, up to 6" deep (pans sold separately).

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Fixed top and drawer pan dividers: ensure stable pan placement, minimize cross-contamination, and keep ingredients neatly organized.
- Standard 5" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Overshelf.
- Extra shelves.
- 3" Casters.
- 6" Stainless-steel legs.



APT 27 12 D2 P



APT 48 18 D2 P



APT 60 24 D4 P

MODEL	DOORS	DRAWERS	CAPACITY		VOLTS - FREQUENCY	POWER HP	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³	Pans				Width	Depth	Height	Lbs	ft³
PIZZA PREP TABLES WITH DRAWERS												
APTM 27 12 D2 P	0	2	9.5	3 + 9	115V. - 60Hz.	1/10	1.5	27-3/4	36-1/8	50-7/8	207	35.3
APTM 48 18 D2 P	1	2	16.7	18	115V. - 60Hz.	1/4	2.5	48-3/4	36-1/8	50-7/8	309	56.5
APTM 48 18 D4 P	0	4	16.7	18	115V. - 60Hz.	1/4	2.5	48-3/4	36-1/8	50-7/8	309	56.5
APTM 60 24 D2 P	1	2	20.6	24	115V. - 60Hz.	1/4	2.5	60-5/8	36-1/8	50-7/8	362	70.6
APTM 60 24 D4 P	0	4	20.6	24	115V. - 60Hz.	1/4	2.5	60-5/8	36-1/8	50-7/8	362	70.6
APTM 72 30 D2 P	2	2	25.4	30	115V. - 60Hz.	1/4	2.5	72-5/8	36-1/8	50-7/8	419	84.8
APTM 72 30 D4 P	1	4	25.4	30	115V. - 60Hz.	1/4	2.5	72-5/8	36-1/8	50-7/8	419	84.8
APTM 72 30 D6 P	0	6	25.4	30	115V. - 60Hz.	1/4	2.5	72-5/8	36-1/8	50-7/8	419	84.8

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Pizza Prep Tables

PIZZA PREP TABLES WITH DOORS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber APTP Series Prep Tables enhance performance, hygiene, and efficiency in any pro kitchen. An advanced airflow system delivers uniform cooling, while eco-friendly R290 refrigeration maximizes energy savings. With a full-length Nylamid cutting board, digital controller, and roll-ready capacity for full-size sheet pans, Asber Pizza Prep Tables offer a versatile, high-capacity solution built for fast-paced pizza and foodservice operations.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3) for exceptional temperature retention and energy savings.
- Maximum thermal efficiency: 2" thick insulation throughout.
- Insulated lid keeps ingredients colder longer, cutting energy use and ensuring peak freshness through every rush.

INNOVATIVE AIRFLOW SYSTEM

Even Cooling for Maximum Food Freshness

- Unique airflow system: Cold air beneath the pans keeps ingredients at ideal temperatures without drying.
- Integrated bottom air panel: Blocks spills and directs airflow to the lower compartment for even cooling.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Reversible Condensing Fan Motor: Ensuring optimal airflow, reduced maintenance, and improved long-term efficiency.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller with digital display provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 32°F to 41°F in ambient conditions up to 100°F and 65% RH.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Accepts standard 18" x 26" sheet pans, providing flexible storage options for busy commercial kitchens.

- Supplied with 1/3-size pans, 6" deep.
- Includes a full-length, removable 19" white Nylamid cutting board, NSF-approved for safe and sanitary food preparation.

DRAWER SYSTEM & STORAGE FLEXIBILITY

Heavy-Duty, Hygienic, and Operator-Friendly

- Field-convertible stainless-steel drawer kits for maximum flexibility.
- All-stainless-steel drawers: Built for durability and ease of use, providing long-lasting performance in busy kitchen environments.
- High-strength slides: Designed for smooth operation and dependable support under heavy use, rated for up to 110 pounds per drawer.
- Flexible configurations: Each drawer accommodates pan sizes from 1/9 to 1/1, up to 6" deep (pans sold separately).

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Insulated lid with gasket to prevent air leakage and ensure a more efficient refrigeration system.
- Standard 5" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Overshelf.
- Extra shelves.
- Garnish racks.
- 3" Casters.
- 6" Stainless-steel legs.



APTP 46



APTP 67



APTP 93

MODEL	DOORS	SHELVES	CAPACITY		VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³	Pans		HP		Width	Depth	Height	Lbs	ft³
PIZZA PREP TABLES WITH DOORS												
APTP 46	1	2	11.6	6	115V. - 60Hz.	1/3	3.0	46-1/4	36-1/8	57	333	45.9
APTP 67	2	4	20.8	9	115V. - 60Hz.	1/3	3.0	67-1/2	36-1/8	57	437	67.1
APTP 93	3	6	30.2	12	115V. - 60Hz.	1/3	3.0	93-3/4	36-1/8	57	578	91.8

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA.

Pizza Prep Tables

PIZZA PREP TABLES WITH DRAWERS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber APTP Series Prep Tables enhance performance, hygiene, and efficiency in any pro kitchen. An advanced airflow system delivers uniform cooling, while eco-friendly R290 refrigeration maximizes energy savings. With a full-length Nylamid cutting board, digital controller, and roll-ready capacity for full-size sheet pans, Asber Pizza Prep Tables offer a versatile, high-capacity solution built for fast-paced pizza and foodservice operations.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3) for exceptional temperature retention and energy savings.
- Maximum thermal efficiency: 2" thick insulation throughout.
- Insulated lid keeps ingredients colder longer, cutting energy use and ensuring peak freshness through every rush.

INNOVATIVE AIRFLOW SYSTEM

Even Cooling for Maximum Food Freshness

- Unique airflow system: Cold air beneath the pans keeps ingredients at ideal temperatures without drying.
- Integrated bottom air panel: Blocks spills and directs airflow to the lower compartment for even cooling.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Reversible Condensing Fan Motor: Ensuring optimal airflow, reduced maintenance, and improved long-term efficiency.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller with digital display provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 32°F to 41°F in ambient conditions up to 100°F and 65% RH.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Accepts standard 18" x 26" sheet pans, providing flexible storage options for busy commercial kitchens.

- Supplied with 1/3-size pans, 6" deep.
- Includes a full-length, removable 19" white Nylamid cutting board, NSF-approved for safe and sanitary food preparation.

DRAWER SYSTEM & STORAGE FLEXIBILITY

Heavy-Duty, Hygienic, and Operator-Friendly

- Factory-installed stainless-steel drawer kits for maximum flexibility.
- All-stainless-steel drawers: Built for durability and ease of use, providing long-lasting performance in busy kitchen environments.
- High-strength slides: Designed for smooth operation and dependable support under heavy use, rated for up to 110 pounds per drawer.
- Flexible configurations: Each drawer accommodates pan sizes from 1/9 to 1/1, up to 6" deep (pans sold separately).

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Insulated lid with gasket to prevent air leakage and ensure a more efficient refrigeration system.
- Standard 5" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Overshelf.
- Extra shelves.
- Garnish racks.
- 3" Casters.
- 6" Stainless-steel legs.



APTP 46 D2



APTP 67 D4



APTP 93 D4

MODEL	DOORS	DRAWERS	CAPACITY		VOLTS - FREQUENCY	POWER HP	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³	Pans				Width	Depth	Height	Lbs	ft³
PIZZA PREP TABLES WITH DRAWERS												
APTP 46 D2	0	2	11.6	6	115V. - 60Hz.	1/3	3.0	46-1/4	36-1/8	57	333	45.9
APTP 67 D2	1	2	20.8	9	115V. - 60Hz.	1/3	3.0	67-1/2	36-1/8	57	437	67.1
APTP 67 D4	0	4	20.8	9	115V. - 60Hz.	1/3	3.0	67-1/2	36-1/8	57	437	67.1
APTP 93 D2	2	2	30.2	12	115V. - 60Hz.	1/3	3.0	93-3/4	36-1/8	57	578	91.8
APTP 93 D4	1	4	30.2	12	115V. - 60Hz.	1/3	3.0	93-3/4	36-1/8	57	578	91.8
APTP 93 D6	0	6	30.2	12	115V. - 60Hz.	1/3	3.0	93-3/4	36-1/8	57	578	91.8

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA.

Side-Mount Undercounter Refrigerators

SIDE-MOUNT UNDERCOUNTER REFRIGERATORS WITH DOORS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber ASUR Series delivers exceptional performance, flexibility, and efficiency in a compact design. Designed for versatile use as either undercounter or worktop units, side-mounted refrigeration system maximizes storage space while keeping cold air away from heat zones for superior performance. Featuring an improved airflow and easier maintenance access to reduce downtime and boost kitchen efficiency. Built with a full stainless-steel exterior and interior, it ensures long-lasting durability in high-demand environments.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3), provides superior temperature retention and energy-savings even under heavy-duty kitchen conditions.
- Maximum thermal efficiency: 2" thick insulation throughout.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Reversible Condensing Fan Motor: Ensuring optimal airflow, reduced maintenance, and improved long-term efficiency.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller with digital display provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 32°F to 38°F in ambient conditions up to 100°F and 65% RH.

DRAWER SYSTEM & STORAGE FLEXIBILITY

Durable, Safe, and Easy to Maintain

- Accepts standard 18" x 26" sheet pans, providing flexible storage options for busy commercial kitchens.

- Field-convertible stainless-steel drawer kits for maximum flexibility.
- All-stainless-steel drawers: Built for durability and ease of use, providing long-lasting performance in busy kitchen environments.
- High-strength slides: Designed for smooth operation and dependable support under heavy use, rated for up to 110 pounds per drawer.
- Flexible configurations: Each drawer accommodates pan sizes from 1/9 to 1/1, up to 6" deep (pans sold separately).
- Fixed pan dividers: ensure stable pan positioning, reducing cross-contamination risk and keeping ingredients perfectly organized for a clean and efficient workflow.

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Designed for space optimization, fitting seamlessly beneath standard countertops or work surfaces.
- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Standard 5" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Overshelf.
- Extra shelves.
- 4" Stainless-steel backsplash.



MODEL	DOORS	SHELVES	CAPACITY	VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³		HP		Width	Depth	Height	Lbs	ft³
SIDE-MOUNT UNDERCOUNTER REFRIGERATORS WITH DOORS											
ASUR 46	1	2	11.6	115V. - 60Hz.	1/3	3.0	46-1/4	36-1/8	36	298	42.4
ASUR 67	2	4	20.8	115V. - 60Hz.	1/3	3.0	67-1/2	36-1/8	36	366	60.0
ASUR 93	3	6	30.2	115V. - 60Hz.	1/3	3.0	93-3/4	36-1/8	36	617	84.8

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA.

Side-Mount Undercounter Refrigerators

SIDE-MOUNT UNDERCOUNTER REFRIGERATORS WITH DRAWERS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber ASUR Series delivers exceptional performance, flexibility, and efficiency in a compact design. Designed for versatile use as either undercounter or worktop units, side-mounted refrigeration system maximizes storage space while keeping cold air away from heat zones for superior performance. Featuring an improved airflow and easier maintenance access to reduce downtime and boost kitchen efficiency. Built with a full stainless-steel exterior and interior, it ensures long-lasting durability in high-demand environments.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3), provides superior temperature retention and energy-savings even under heavy-duty kitchen conditions.
- Maximum thermal efficiency: 2" thick insulation throughout.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Reversible Condensing Fan Motor: Ensuring optimal airflow, reduced maintenance, and improved long-term efficiency.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller with digital display provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 32°F to 38°F in ambient conditions up to 100°F and 65% RH.

DRAWER SYSTEM & STORAGE FLEXIBILITY

Durable, Safe, and Easy to Maintain

- Accepts standard 18" x 26" sheet pans, providing flexible storage options for busy commercial kitchens.

- All-stainless-steel drawers: Built for durability and ease of use, providing long-lasting performance in busy kitchen environments.
- High-strength slides: Designed for smooth operation and dependable support under heavy use, rated for up to 110 pounds per drawer.
- Flexible configurations: Each drawer accommodates pan sizes from 1/9 to 1/1, up to 6" deep (pans sold separately).
- Fixed pan dividers: ensure stable pan positioning, reducing cross-contamination risk and keeping ingredients perfectly organized for a clean and efficient workflow.

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Designed for space optimization, fitting seamlessly beneath standard countertops or work surfaces.
- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- Factory-installed stainless-steel drawer kits for maximum flexibility.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Standard 5" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Overshelf.
- Extra shelves.
- 4" Stainless-steel backsplash.



ASUR 46 D2



ASUR 67 D2



ASUR 93 D6

MODEL	DOORS	DRAWERS	CAPACITY	VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³		HP		Width	Depth	Height	Lbs	ft³
SIDE-MOUNT UNDERCOUNTER REFRIGERATORS WITH DRAWERS											
ASUR 46 D2	0	2	11.6	115V. - 60Hz.	1/3	3.0	46-1/4	36-1/8	36	298	42.4
ASUR 67 D2	1	2	20.8	115V. - 60Hz.	1/3	3.0	67-1/2	36-1/8	36	366	60.0
ASUR 67 D4	0	4	20.8	115V. - 60Hz.	1/3	3.0	67-1/2	36-1/8	36	366	60.0
ASUR 93 D2	2	2	30.2	115V. - 60Hz.	1/3	3.0	93-3/4	36-1/8	36	617	84.8
ASUR 93 D4	1	4	30.2	115V. - 60Hz.	1/3	3.0	93-3/4	36-1/8	36	617	84.8
ASUR 93 D6	0	6	30.2	115V. - 60Hz.	1/3	3.0	93-3/4	36-1/8	36	617	84.8

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Asber Neo Series Prep Tables

UNBEATABLE VALUE MEETS EXCEPTIONAL ENERGY SAVINGS



Asber Neo Series Refrigerated Tables offers versatile and customizable refrigeration solutions for any professional kitchen. These solidly built units incorporate cutting-edge technology for stable, long-lasting cold storage tailored to your space and operational needs. Asber equipment provides durable, energy-efficient refrigeration with precise temperature control, efficient airflow, and easy-to-clean interiors - safeguarding your perishable inventory with industry-leading performance.

With innovative design, precise temperature management, eco-friendly construction, and versatile storage solutions, Asber deliver reliable workstations to enhance productivity and efficiency in busy commercial kitchens.

01.

STURDY STAINLESS STEEL CONSTRUCTION

All stainless-steel interior and exterior construction for a clean and safe food environment.

Divider wall between food pans and interior cabinet to force air into the lower compartment for complete air circulation throughout your unit and to prevent food spillage.

Heavy-duty stainless-steel doors with full-length recessed handles and in step design for added insulation and door gasket protection.



02.

ENERGY-EFFICIENT & ECO-FRIENDLY REFRIGERATION

Utilizes R290 Hydrocarbon refrigerant designed to meet DOE's Energy Conservation standards.

2" Ecomate™ CFC-free polyurethane insulation foamed in place for extra strength and energy efficiency.

Environmentally friendly with zero ozone depletion (ODP) and zero global warming potential (GWP).



03.

TRUSTED PERFORMANCE

Completely redesigned to ensure proper temperature control, even in extreme 100°F environments.

Innovative air flow underneath the pans versus on top helps maintain products at their most optimal temperatures without drying the products.



04.

VERSATILE SIZING OPTIONS

Available in multiple standard sizes ranging from compact units for small kitchens to larger models accommodating growing businesses, to perfectly fit any professional kitchen space.

Undercounter Refrigerators & Freezers

UNDERCOUNTER REFRIGERATORS
UNDERCOUNTER FREEZERS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber AUTR (Refrigerator) and AUTF (Freezer) Series Undercounters are engineered to be the cornerstone of any commercial kitchen, combining durability, hygiene, and efficiency in a compact footprint. Built with a stainless-steel front and sides, these units are designed for the demanding conditions of professional foodservice environments. The interior is fully constructed of stainless-steel, offering maximum strength, long-lasting durability, and easy cleaning. Coved corner floors meet NSF standards, ensuring optimal sanitation and food safety compliance in daily operations.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3), provides superior temperature retention and energy-savings even under heavy-duty kitchen conditions.
- Maximum thermal efficiency: 2" thick insulation throughout.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Refrigerators: Electronic controller with digital display provides accurate, easy-to-monitor temperature management.
- Freezers: Electronic controller provides precise, easy-to-monitor temperature management.

- Temperature ranges in ambient conditions up to 100°F and 65% RH:
 - Refrigerators: 32°F to 38°F. / Freezers: 0°F to -8°F.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Field-reversible doors on solid single-door models for flexible installation.
- Designed for space optimization, fitting seamlessly beneath standard countertops or work surfaces.

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Standard 5" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Overshelf.
- Extra shelves.
- Removable 4" stainless-steel backsplash.



AUTR 27



AUTR 36



AUTR 72

MODEL	DOORS	SHELVES	CAPACITY	VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³		HP		Width	Depth	Height	Lbs	ft³
UNDERCOUNTER REFRIGERATORS											
AUTR 27	1	1	6.9	115V. - 60Hz.	1/10	1.5	27	30-1/8	36-1/4	185	24.7
AUTR 36	2	2	9.2	115V. - 60Hz.	1/10	1.5	36-1/8	30-1/8	36-1/4	196	28.3
AUTR 48	2	2	13.3	115V. - 60Hz.	1/4	2.5	48	30-1/8	36-1/4	254	38.8
AUTR 60	2	2	16.8	115V. - 60Hz.	1/4	2.5	60	30-1/8	36-1/4	273	45.9
AUTR 72	3	3	20.6	115V. - 60Hz.	1/4	2.5	72	30-1/8	36-1/4	315	56.5
UNDERCOUNTER FREEZERS											
AUTF 27	1	1	6.9	115V. - 60Hz.	1/3	2.7	27	30-1/8	36-1/4	185	24.7
AUTF 48	2	2	13.3	115V. - 60Hz.	1/2	6.5	48	30-1/8	36-1/4	254	38.8
AUTF 60	2	2	16.8	115V. - 60Hz.	1/2	6.5	60	30-1/8	36-1/4	273	45.9

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA.

Salad & Sandwich Prep Tables



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber APTS Series Prep Tables are engineered to be the cornerstone of any commercial kitchen, providing unmatched durability, hygiene, and efficiency. Constructed with a robust stainless-steel exterior on the front and sides, these units are built to withstand the rigorous demands of busy restaurant environments. Inside, each unit features a full stainless-steel interior, delivering exceptional strength and ease of cleaning. Coved corner floors meet NSF standards, enhancing sanitation and setting a new standard for food safety and long-term reliability.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3), provides superior temperature retention and energy-savings even under heavy-duty kitchen conditions.
- Maximum thermal efficiency: 2" thick insulation throughout.

INNOVATIVE AIRFLOW SYSTEM

Even Cooling for Maximum Food Freshness

- Unique airflow system: Cold air beneath the pans keeps ingredients at ideal temperatures without drying.
- Integrated bottom air panel: Blocks spills and directs airflow to the lower compartment for even cooling.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller provides accurate, easy-to-monitor temperature management.

- Temperature range: Maintains 32°F to 41°F in ambient conditions up to 100°F and 65% RH.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Field-reversible doors on solid single-door models for flexible installation.
- Supplied with 1/6-size pans, 4" deep.
 - 27" model include (1) row 1/9-size pans, 4" deep.
- Accommodates up to 6" deep pans for added flexibility.
- Includes a full-length, removable 10" white Nylamid cutting board, NSF-approved for safe and sanitary food preparation.

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Standard 5" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Overshelf.
- Extra shelves.
- 3" Casters.
- 6" Stainless-steel legs.



APTS 36 10



APTS 48 12



APTS 72 18

MODEL	DOORS	SHELVES	CAPACITY		VOLTS - FREQUENCY	POWER HP	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³	Pans				Width	Depth	Height	Lbs	ft³
SALAD & SANDWICH PREP TABLES												
APTS 27 8	1	1	6.9	2 + 6	115V. - 60Hz.	1/10	1.5	28	30-1/8	46-3/8	194	28.3
APTS 36 10	2	2	9.2	10	115V. - 60Hz.	1/10	1.5	37	30-1/8	46-3/8	214	35.3
APTS 48 12	2	2	13.3	12	115V. - 60Hz.	1/4	2.5	48-7/8	30-1/8	46-3/8	276	45.9
APTS 60 16	2	2	16.8	16	115V. - 60Hz.	1/4	2.5	60-7/8	30-1/8	46-3/8	320	56.5
APTS 72 18	3	3	20.6	18	115V. - 60Hz.	1/4	2.5	72-7/8	30-1/8	46-3/8	375	67.1

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA.

Mega-Top Prep Tables



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber APTM Series Prep Tables are engineered to be the cornerstone of any commercial kitchen, providing unmatched durability, hygiene, and efficiency. Constructed with a robust stainless-steel exterior on the front and sides, these units are built to withstand the rigorous demands of busy restaurant environments. Inside, each unit features a full stainless-steel interior, delivering exceptional strength and ease of cleaning. Coved corner floors meet NSF standards, enhancing sanitation and setting a new standard for food safety and long-term reliability.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3), provides superior temperature retention and energy-savings even under heavy-duty kitchen conditions.
- Maximum thermal efficiency: 2" thick insulation throughout.

INNOVATIVE AIRFLOW SYSTEM

Even Cooling for Maximum Food Freshness

- Unique airflow system: Cold air beneath the pans keeps ingredients at ideal temperatures without drying.
- Integrated bottom air panel: Blocks spills and directs airflow to the lower compartment for even cooling.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller provides accurate, easy-to-monitor temperature management.

- Temperature range: Maintains 32°F to 41°F in ambient conditions up to 100°F and 65% RH.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Field-reversible doors on solid single-door models for flexible installation.
- Supplied with 1/6-size pans, 4" deep.
 - 27" model include (1) row 1/9-size pans, 4" deep.
- Accommodates up to 6" deep pans for added flexibility.
- Includes a full-length, removable 10" white Nylamid cutting board, NSF-approved for safe and sanitary food preparation.

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Standard 5" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Overshelf.
- Extra shelves.
- 3" Casters.
- 6" Stainless-steel legs.



APTМ 27 12



APTМ 36 15



APTМ 60 24

MODEL	DOORS	SHELVES	CAPACITY		VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³	Pans		HP		Width	Depth	Height	Lbs	ft³
MEGA-TOP PREP TABLES												
APTM 27 12	1	1	6.9	3 + 9	115V. - 60Hz.	1/10	1.5	28	36-1/2	50-3/8	198	28.3
APTM 36 15	2	2	9.2	15	115V. - 60Hz.	1/10	1.5	37	36-1/2	50-3/8	258	35.3
APTM 48 18	2	2	13.3	18	115V. - 60Hz.	1/4	2.5	48-7/8	36-1/2	50-3/8	280	45.9
APTM 60 24	2	2	16.8	24	115V. - 60Hz.	1/4	2.5	60-7/8	36-1/2	50-3/8	337	56.5
APTM 72 30	3	3	20.6	30	115V. - 60Hz.	1/4	2.5	72-7/8	36-1/2	50-3/8	397	67.1

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA.

Chef Base Refrigerators

CHEF BASE REFRIGERATORS / EQUIPMENT STANDS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber ACBR Series Chef Base Refrigerators are built to meet the rigorous demands of commercial kitchens, providing exceptional durability, hygiene, and functionality in a compact, space-saving design. Constructed with a stainless-steel front and sides, these units are engineered for long-term reliability under heavy-duty use. The full stainless-steel interior ensures maximum cleanliness and strength, while coved corner floors meet NSF standards, enhancing sanitation and food safety compliance.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3), provides superior temperature retention and energy-savings even under heavy-duty kitchen conditions.
- Maximum thermal efficiency: 2" thick insulation throughout.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller with digital display provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 32°F to 38°F in ambient conditions up to 100°F and 65% RH.

DRAWER SYSTEM & STORAGE FLEXIBILITY

Heavy-Duty, Hygienic, and Operator-Friendly

- All-stainless-steel drawers: Built for durability and ease of use, providing long-lasting performance in busy kitchen environments.

- High-strength slides: Designed for smooth operation and dependable support under heavy use, rated for up to 110 pounds per drawer.
- Flexible configurations: Each drawer accommodates pan sizes from 1/9 to 1/1, up to 6" deep (pans sold separately).
- Fixed pan dividers: ensure stable pan positioning, reducing cross-contamination risk and keeping ingredients perfectly organized for a clean and efficient workflow.

TOP DESIGN & CONSTRUCTION

Durable, Stable, and Designed for Performance

- 16-gauge stainless-steel top with marine edge prevents spills and adds strength for heavy countertop equipment.
- Insulated top surface maintains consistent temperatures inside drawers, even under cooking equipment.

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Standard 5" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.



ACBR 72



ACBR 52 60 HC
AEHP 2 12 EM + AETG 24 EM + AERB 24 EM

MODEL	DRAWERS	CAPACITY	VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
		1/1-GN		HP		Width	Depth	Height	Lbs	ft³
CHEF BASE REFRIGERATORS / EQUIPMENT STANDS										
ACBR 52	2	6	115V. - 60Hz.	1/10	2.5	53	32-1/2	25-1/2	300	35.3
ACBR 52 60	2	6	115V. - 60Hz.	1/10	2.5	60-1/4	32-1/2	25-1/2	309	35.3
ACBR 72	4	8	115V. - 60Hz.	1/4	3.0	72-1/2	32-1/2	25-1/2	388	49.4
ACBR 84	4	10	115V. - 60Hz.	1/4	3.0	84-1/4	32-1/2	25-1/2	445	56.5
ACBR 96	4	12	115V. - 60Hz.	1/4	3.0	96-5/8	32-1/2	25-1/2	476	63.6

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA.



Bar Line

UNPARALLELED DESIGN, PERFORMANCE, AND EFFICIENCY



Asber's Bar Line units are designed to deliver unparalleled performance, efficiency, and versatility in bar environments. These units combine durable construction, efficient cooling systems, attractive lighting, secure locking mechanisms, and meticulous attention to detail.

Experience the difference with Asber's Bar Line, where uncompromising quality meets unparalleled versatility. These units are designed to elevate your bar's performance, efficiency, and overall customer experience, setting a new standard in the industry.

01.

DURABLE AND RELIABLE CONSTRUCTION

Asber Bar Line units are built with heavy-duty materials to withstand the demands of a busy bar environment. The robust construction ensures long-lasting performance and minimal maintenance, providing reliable service for years to come.



02.

EFFICIENT COOLING AND STORAGE

Our Bar Line units feature a reliable refrigeration system that maintains optimal temperatures for your beverages and garnishes. The efficient cooling system helps to reduce energy costs and minimize waste, contributing to cost savings and sustainability.

03.

ATTRACTIVE LIGHTING AND LOCKING MECHANISMS

Standard LED lighting showcases your products and creates an inviting atmosphere in your bar. Secure locking mechanisms protect your inventory and provide peace of mind, ensuring your valuable stock is safe and secure.



04.

UNPARALLELED ATTENTION TO DETAIL

Asber's commitment to quality is evident in the small details that make our Bar Line unique. From the sleek design to the user-friendly features, every aspect of our Bar Line is carefully considered to enhance your bar's efficiency and appeal.



Bar Line

UNPARALLELED DESIGN, PERFORMANCE, AND EFFICIENCY



05.

FRONT ACCESS

Front access to your evaporator for easy cleaning and servicing of your unit.



06.

FRONT BREATHING

Fully Front Breathing refrigeration system capable of exceeding ambient temperature up to 100° F.



07.

FIELD INTERCHANGABLE DOORS

Field interchangeable doors from Solid to Glass or Glass to Solid to adapt to your ever-changing needs.



08.

BOTTLE RAILS

Adjustable bottle rails to enhance the "merchandising" and inventory control of your products.



Back Bar Refrigerators

BLACK BACK BAR REFRIGERATORS WITH SOLID DOORS
BLACK BACK BAR REFRIGERATORS WITH GLASS DOORS



BUILT TO PERFORM, DESIGNED TO DELIVER

As bar layouts continue to shrink, efficient refrigeration airflow has become essential for maintaining performance in tight commercial environments. The Asber Bar Refrigerators are designed with a fully front-breathing system, allowing seamless integration into compact bar layouts without sacrificing cooling power or reliability. The side-mounted refrigeration system provides unobstructed access to all interior storage areas, eliminating the interference of a roof-mounted evaporator. This thoughtful design ensures reliable, worry-free operation in fast-paced commercial environments.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3), provides superior temperature retention and energy-savings even under heavy-duty kitchen conditions.
- Maximum thermal efficiency: 2" thick insulation throughout.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Fully front-breathing, side-mounted refrigeration system maximizes airflow and enables flush installation in tight spaces, against walls or under counters.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller with digital display provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 32°F to 38°F in ambient conditions up to 100°F and 65% RH.

LIGHTING & DISPLAY FEATURES

Clear, Attractive, and Energy-Efficient

- Energy-efficient, shadow-free LED interior lighting, for product visibility.
- "G" Models: Argon-insulated double-pane glass doors for improved efficiency and condensation-free visibility.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Chip-resistant black vinyl exterior: Provides superior scratch and wear resistance versus painted surfaces, for a sleek look in busy retail areas.
- Full stainless-steel interior ensure strength, hygiene, and ease of maintenance.
- Doors lock with a universal key for product security during off-hours.
- Models 23: Field-reversible door for flexible installation.

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Adjustable bottle rails provide flexible product organization for bottles, cans, or mixers.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Adjustable legs.
- Low-profile 3" casters.
- Stainless-steel exterior finish.



ABBC 58G



ABBC 94

MODEL	DOORS	SHELVES	CAPACITY		VOLTS - FREQUENCY	POWER HP	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³	Bottles 12 oz.				Width	Depth	Height	Lbs	ft³
BLACK BACK BAR REFRIGERATORS WITH SOLID DOORS												
ABBC 58	2	4	19.0	640	115V. - 50/60Hz.	1/3	3.0	59-1/2	28-1/4	36-7/8	324	49.4
ABBC 68	2	4	23.3	800	115V. - 50/60Hz.	1/3	3.0	69-1/2	28-1/4	36-7/8	337	56.5
ABBC 78	3	6	27.8	878	115V. - 50/60Hz.	1/3	3.0	80	28-1/4	36-7/8	428	63.6
ABBC 94	3	6	34.4	1200	115V. - 50/60Hz.	1/3	3.0	95-1/2	28-1/4	36-7/8	448	77.7
BLACK BACK BAR REFRIGERATORS WITH GLASS DOORS												
ABBC 58G	2	4	19.0	640	115V. - 50/60Hz.	1/3	3.0	59-1/2	28-1/4	36-7/8	324	49.4
ABBC 68G	2	4	23.3	800	115V. - 50/60Hz.	1/3	3.0	69-1/2	28-1/4	36-7/8	337	56.5
ABBC 78G	3	6	27.8	878	115V. - 50/60Hz.	1/3	3.0	80	28-1/4	36-7/8	428	63.6
ABBC 94G	3	6	34.4	1200	115V. - 50/60Hz.	1/3	3.0	95-1/2	28-1/4	36-7/8	448	77.7

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | VALID FOR CONTINENTAL USA & CANADA.

Back Bar Refrigerators

BLACK BACK BAR REFRIGERATORS WITH SOLID OR GLASS SWING DOORS
BLACK BACK BAR REFRIGERATORS WITH GLASS SLIDING DOORS



BUILT TO PERFORM, DESIGNED TO DELIVER

As bar layouts continue to shrink, efficient refrigeration airflow has become essential for maintaining performance in tight commercial environments. The Asber Bar Refrigerators are designed with a fully front-breathing system, allowing seamless integration into compact bar layouts without sacrificing cooling power or reliability. The side-mounted refrigeration system provides unobstructed access to all interior storage areas, eliminating the interference of a roof-mounted evaporator. This thoughtful design ensures reliable, worry-free operation in fast-paced commercial environments.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3), provides superior temperature retention and energy-savings even under heavy-duty kitchen conditions.
- Maximum thermal efficiency: 2" thick insulation throughout.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Fully front-breathing, side-mounted refrigeration system maximizes airflow and enables flush installation in tight spaces, against walls or under counters.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller with digital display provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 32°F to 38°F in ambient conditions up to 100°F and 65% RH.

LIGHTING & DISPLAY FEATURES

Clear, Attractive, and Energy-Efficient

- Energy-efficient, shadow-free LED interior lighting, for product visibility.
- "G" Models: Argon-insulated double-pane glass doors for improved efficiency and condensation-free visibility.
- "SD" Models features sliding glass doors for space-saving operation and easy access in tight retail environments.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Chip-resistant black vinyl exterior: Provides superior scratch and wear resistance versus painted surfaces, for a sleek look in busy retail areas.
- Full stainless-steel interior ensure strength, hygiene, and ease of maintenance.
- Doors lock with a universal key for product security during off-hours (except "SD" models).

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Adjustable bottle rails provide flexible product organization for bottles, cans, or mixers.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Adjustable legs.
- Low-profile 3" casters.
- Stainless-steel exterior finish.



ABBC 24 48G SD



ABBC 24 60

MODEL	DOORS	SHELVES	CAPACITY		VOLTS - FREQUENCY	POWER HP	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³	Bottles 12 oz.				Width	Depth	Height	Lbs	ft³
BLACK BACK BAR REFRIGERATORS WITH SOLID DOORS												
ABBC 24 48	2	4	11.3	300	115V. - 50/60Hz.	1/3	3.0	49-3/4	24-7/8	34-3/8	249	35.3
ABBC 24 60	2	4	15.3	390	115V. - 50/60Hz.	1/3	3.0	62-1/4	24-7/8	34-3/8	287	42.4
ABBC 24 72	3	6	18.3	540	115V. - 50/60Hz.	1/3	3.0	72-1/4	24-7/8	34-3/8	322	49.4
BLACK BACK BAR REFRIGERATORS WITH GLASS DOORS												
ABBC 24 48G	2	4	11.3	300	115V. - 50/60Hz.	1/3	3.0	49-3/4	24-7/8	34-3/8	249	35.3
ABBC 24 60G	2	4	15.3	390	115V. - 50/60Hz.	1/3	3.0	62-1/4	24-7/8	34-3/8	287	42.4
ABBC 24 72G	3	6	18.3	540	115V. - 50/60Hz.	1/3	3.0	72-1/4	24-7/8	34-3/8	322	49.4
BLACK BACK BAR REFRIGERATORS WITH GLASS SLIDING DOORS												
ABBC 24 48G SD	2	4	11.3	300	115V. - 50/60Hz.	1/3	3.0	49-3/4	24-7/8	34-3/8	249	35.3
ABBC 24 60G SD	2	4	15.3	390	115V. - 50/60Hz.	1/3	3.0	62-1/4	24-7/8	34-3/8	287	42.4
ABBC 24 72G SD	3	6	18.3	540	115V. - 50/60Hz.	1/3	3.0	72-1/4	24-7/8	34-3/8	322	49.4

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | VALID FOR CONTINENTAL USA & CANADA.

Direct Draw Beer Dispensers

BLACK DIRECT DRAW BEER DISPENSERS



BUILT TO PERFORM, DESIGNED TO DELIVER

As bar layouts continue to shrink, efficient refrigeration airflow has become essential for maintaining performance in tight commercial environments. The Asber Bar Refrigerators are designed with a fully front-breathing system, allowing seamless integration into compact bar layouts without sacrificing cooling power or reliability. The side-mounted refrigeration system provides unobstructed access to all interior storage areas, eliminating the interference of a roof-mounted evaporator. This thoughtful design ensures reliable, worry-free operation in fast-paced commercial environments.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3), provides superior temperature retention and energy-savings even under heavy-duty kitchen conditions.
- Maximum thermal efficiency: 2" thick insulation throughout.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Fully front-breathing, side-mounted refrigeration system maximizes airflow and enables flush installation in tight spaces, against walls or under counters.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller with digital display provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 32°F to 38°F in ambient conditions up to 100°F and 65% RH.
- Greatest airflow to the tower: Engineered to optimize air circulation into the draft tower for uniform cooling, enhanced pour consistency, and reduced product waste.

LIGHTING & DISPLAY FEATURES

Clear, Attractive, and Energy-Efficient

- Energy-efficient, shadow-free LED interior lighting, for product visibility.
- "G" Models: Argon-insulated double-pane glass doors for improved efficiency and condensation-free visibility.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Chip-resistant black vinyl exterior: Provides superior scratch and wear resistance versus painted surfaces, for a sleek look in busy retail areas.
- Full stainless-steel interior ensure strength, hygiene, and ease of maintenance.
- Dunnage rack on the floor: Adds protection against excessive wear-and-tear while raising kegs off the surface to promote improved airflow beneath them—resulting in more consistent internal cooling.
- Doors lock with a universal key for product security during off-hours.
- Models 23: Field-reversible door for flexible installation.

OPERATOR-FOCUSED DESIGN

Ergonomic, Practical, and Sanitary

- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Models 23: Standard 2-1/2" casters (front with brakes).

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

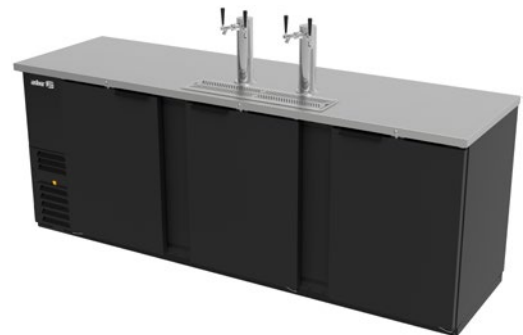
- Adjustable legs.
- Low-profile 3" casters.
- Stainless-steel exterior finish.



ADDC 23



ADDC 58



ADDC 94

MODEL	DOORS	1/2 KEGS (Ø 16-1/8")	TOWERS	TAPS	VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
						HP		Width	Depth	Height	Lbs	ft³
BLACK DIRECT DRAW BEER DISPENSERS												
ADDC 23	1	1	1	1	115V. - 50/60Hz.	1/10	1.5	24-7/8	30-3/4	38-1/8	190	24.7
ADDC 58	2	2	2	3	115V. - 50/60Hz.	1/3	3.0	59-1/2	28-1/4	36-7/8	324	49.4
ADDC 68	2	3	2	3	115V. - 50/60Hz.	1/3	3.0	69-1/2	28-1/4	36-7/8	337	56.5
ADDC 78	3	4	2	4	115V. - 50/60Hz.	1/3	3.0	80	28-1/4	36-7/8	428	63.6
ADDC 94	3	5	2	4	115V. - 50/60Hz.	1/3	3.0	95-1/2	28-1/4	36-7/8	448	77.7

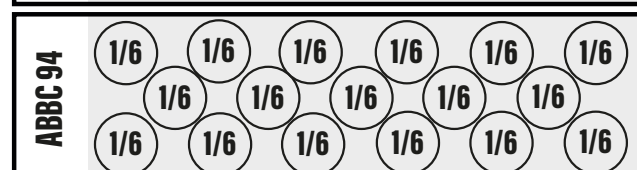
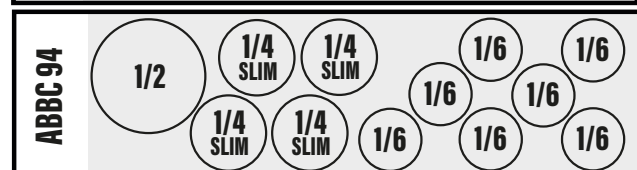
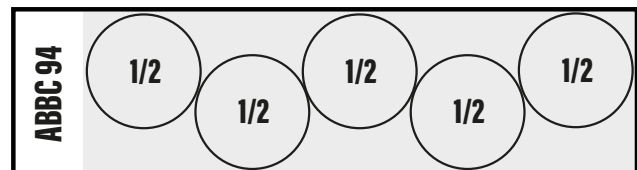
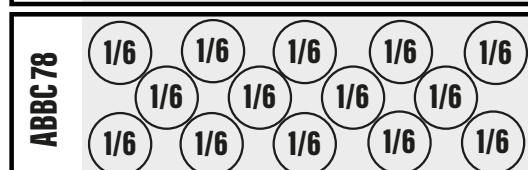
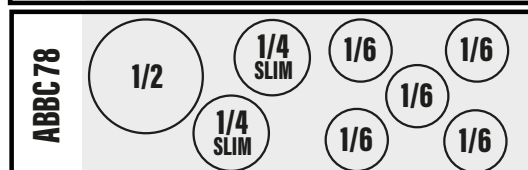
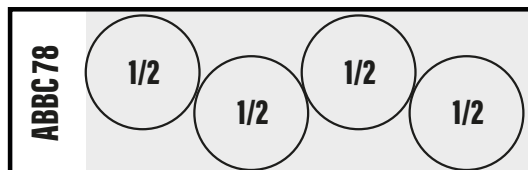
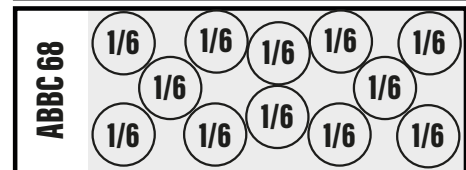
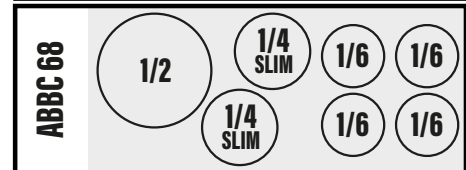
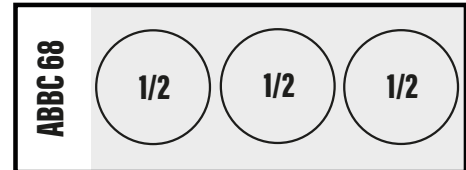
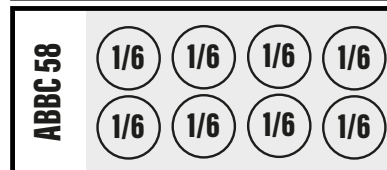
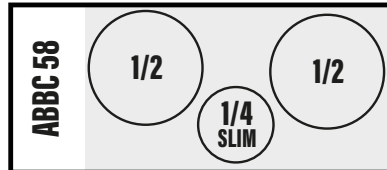
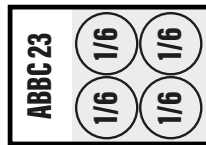
SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | MODEL 23: HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA.

Direct Draw Beer Dispensers

BLACK DIRECT DRAW BEER DISPENSERS



KEGS FOOTPRINTS



Slide Top Bottle Coolers

BLACK SLIDE TOP BOTTLE COOLERS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber Bottle Coolers are engineered for functionality, durability, and long-term performance in high-volume bar and beverage service environments. Featuring a chip-resistant black vinyl exterior finish on the front, sides, and back, these units are designed to withstand heavy use while maintaining a professional appearance. This finish is preferred for bar equipment due to its superior resilience compared to traditional painted surfaces, ensuring lasting aesthetics even in the busiest operations. Inside, a stainless-steel interior and floor provide exceptional strength, sanitation, and ease of cleaning, upholding the highest standards of food safety and hygiene.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3), provides superior temperature retention and energy-savings even under heavy-duty kitchen conditions.
- Maximum thermal efficiency: 2" thick insulation throughout.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Fully front-breathing, side-mounted refrigeration system maximizes airflow and enables flush installation in tight spaces, against walls or under counters.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.

- Electronic controller provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 32°F to 38°F in ambient conditions up to 100°F and 65% RH.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Chip-resistant black vinyl exterior: Provides superior scratch and wear resistance versus painted surfaces, for a sleek look in busy retail areas.
- Full stainless-steel interior ensure strength, hygiene, and ease of maintenance.
- Doors lock with a universal key for product security during off-hours.
- Stainless-steel sliding doors with easy, tool-free removal for cleaning.
- Compact and sturdy construction integrates seamlessly into bar layouts and service stations, maximizing storage and cooling efficiency.
- Integrated bottle cap opener and catcher for efficient, one-step service in high-traffic bar environments.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Adjustable legs.
- Low-profile 3" casters.
- Stainless-steel exterior finish.



ADBC 50



ADBC 80

MODEL	DOORS	DIVIDERS	CAPACITY		VOLTS - FREQUENCY	POWER HP	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³	Bottels 12 oz.				Width	Depth	Height	Lbs	ft³
BLACK SLIDE TOP BOTTLE COOLERS												
ADBC 50	2	3	14.4	286	115V. - 50/60Hz.	1/4	2.0	50-3/4	26-3/8	33-3/8	220	38.8
ADBC 65	2	4	20.9	360	115V. - 50/60Hz.	1/4	2.0	65-3/4	26-3/8	33-3/8	262	49.4
ADBC 80	3	7	25.7	547	115V. - 50/60Hz.	1/4	2.0	80-1/4	26-3/8	33-3/8	315	60.0
ADBC 94	3	7	30.1	672	115V. - 50/60Hz.	1/4	2.0	95-3/4	26-3/8	33-3/8	428	70.6

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | VALID FOR CONTINENTAL USA & CANADA.

Glass Frosters

BLACK GLASS FROSTERS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber Glass Froster is expertly engineered to maximize capacity, efficiency, and performance, making it the ideal solution for high-volume bar environments. Featuring Asber's exclusive sliding shelf system, this innovative design allows for complete utilization of interior space, increasing overall glass storage capacity by 20–25% within the same footprint compared to standard frosters. The chip-resistant black vinyl exterior finish on the front, sides, and back ensures long-lasting durability and a clean, professional appearance. This finish is specifically chosen for bar applications, offering superior resistance to wear and chipping compared to traditional painted surfaces.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3), provides superior temperature retention and energy-savings even under heavy-duty kitchen conditions.
- Maximum thermal efficiency: 2" thick insulation throughout.

REFRIGERATION SYSTEM & PERFORMANCE

Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Fully front-breathing, side-mounted refrigeration system maximizes airflow and enables flush installation in tight spaces, against walls or under counters.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.

- Electronic controller provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 0°F to -7°F in ambient conditions up to 100°F and 65% RH.

CONSTRUCTION & FEATURES

Durable, Safe, and Easy to Maintain

- Exclusive sliding shelf system: Maximizes usable storage area and simplifies glass organization and access.
- Chip-resistant black vinyl exterior: Provides superior scratch and wear resistance versus painted surfaces, for a sleek look in busy retail areas.
- Full stainless-steel interior ensure strength, hygiene, and ease of maintenance.
- Doors lock with a universal key for product security during off-hours.
- Stainless-steel sliding doors with easy, tool-free removal for cleaning.
- Compact and sturdy construction integrates seamlessly into bar layouts and service stations, maximizing storage and cooling efficiency.

CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

OPTIONS & ACCESSORIES

- Adjustable legs.
- Single bottle rail.
- Low-profile 3" casters.
- Stainless-steel exterior finish.



AGF 36



AGF 50



MODEL	DOORS	SHELVES	MUGS		VOLTS - FREQUENCY	POWER HP	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			22 oz.	10 oz.				Width	Depth	Height	Lbs	ft³
BLACK GLASS FROSTERS												
AGF 24	1	6	35	96	115V. - 60Hz.	1/3	1.5	24-3/4	27-1/8	36-1/2	168	21.2
AGF 36	1	6	60	162	115V. - 60Hz.	1/3	1.5	36-3/4	27-1/8	36-1/2	207	28.3
AGF 50	2	6	84	231	115V. - 60Hz.	1/2	2.5	49-3/4	27-1/8	36-1/2	269	35.3

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | VALID FOR CONTINENTAL USA & CANADA.

EMERALD LINE

Gas Cooking Equipment



AEHP 4 24 EM



AERB 24 EM



AEMG 24 EM

UNRIVALED STRENGTH & DURABILITY.

Full stainless-steel construction provides exceptional resistance to wear and ensures long-lasting performance in demanding commercial environments.

MAXIMUM PRODUCTIVITY.

Expanded cooking surfaces maximize usable workspace without increasing the unit's external dimensions, delivering greater output in the same footprint.

HIGH-EFFICIENCY THERMAL INSULATION.

Comprehensive insulation on the front, sides, and bottom enhances heat retention, boosts energy efficiency, and reduces overall operating costs.

Restaurant Range with Convection Oven

PROVEN INNOVATION FOR SUPERIOR PERFORMANCE.

- Featuring the largest oven capacity in its class, can accommodate both 18" x 26" sheet pan and 12" x 20" full size pan side by side.
- Advanced convection system ensures even heat distribution and consistent results.
- Extended 26" cooking surface with a front 12" and back 14" grates expands workspace without increasing overall dimensions.

#RealConvectionOven



AER 6 36 C EM

EMERALD LINE

Electric Cooking Equipment



AEHP E 4 24 EM



AETG E 24 EM

DURABILITY, POWER, AND PRECISION.

Emerald Line electric cooking equipment is designed to transform any professional kitchen into a high-performance workspace.

Its robust all-stainless-steel construction, extended cooking surfaces, full thermal insulation, and uniform heat distribution ensure consistent, high-quality results while maintaining top operational efficiency.

UNIFORM HEAT. FASTER COOKING. UNINTERRUPTED PERFORMANCE.

Emerald Line electric units combine power, precision, and efficiency for total cooking control, with accurate temperature settings and immediate response.

The Evolution of Professional Cooking



Restaurant Ranges with Oven

GAS RANGES WITH OPEN BURNERS & 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 standout features—an 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 FEATURES

- Offers the largest oven capacity in the industry, accommodating up to 5 racks—ideal for batch cooking, roasting, or baking.
- 36" Range: 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).
- 24" Range: chef-depth oven interior fits: (1) 18" x 26" sheet pan front-to-back (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.
- Includes one heavy-duty oven rack standard.

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.

INDUSTRY-LEADING PRODUCTION CAPACITY



AER 4 24 EM



AER 6 36 EM

MODEL	OVEN (BTU)	HOTPLATE (BTU)	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft³
GAS RANGES WITH OPEN BURNERS & OVEN								
AER 4 24 EM	30.000	120.000	150.000	24	34	56-1/8	357	24.7
AER 6 36 EM	30.000	180.000	210.000	36	34	56-1/8	434	35.3

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

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.

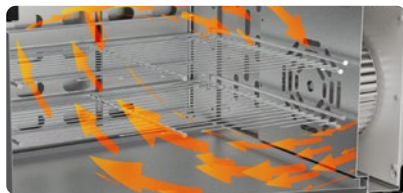
OPERATOR-FOCUSED DESIGN

- 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.

Hotplates

COUNTERTOP GAS HOTPLATES



BUILT TO LAST, ENGINEERED FOR EXCELLENCE

The Asber 'Emerald' Series Hotplates are engineered for performance, reliability, and versatility in high-demand kitchens. Built with heavy-duty stainless steel and designed for maximum thermal efficiency, these units deliver powerful, consistent heat across every burner. Ideal for boiling, sautéing, simmering, and searing with precise control and dependable, all-day performance.

COOKING SURFACE

Efficient, Spacious, and Purpose-Built

- 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".

HIGH PERFORMANCE OPEN BURNERS

Powerful, Durable, and Reliable

- '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, and landing ledge for durability and easy cleaning.
- Fully insulated front, sides, and bottom panels to maintain consistent heat and reduce energy use.
- 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

- Compact, low-profile design fits seamlessly into countertop or cookline configurations.
- 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 (4"–6") provide stable, level installation on uneven surfaces.



AEHP 2 12 EM



AEHP 4 24 EM



AEHP 6 36 EM

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft³
COUNTERTOP GAS HOTPLATES								
AEHP 2 12 EM	2	30.000	60.000	12	32	13-1/8	104	7.1
AEHP 4 24 EM	4	30.000	120.000	24	32	13-1/8	181	10.6
AEHP 6 36 EM	6	30.000	180.000	36	32	13-1/8	231	17.7

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

Radiant Broilers

COUNTERTOP GAS RADIANT BROILERS



BUILT TO LAST, ENGINEERED FOR EXCELLENCE

The Asber 'Emerald' Series Radiant Broilers are designed for performance, reliability, and precision in high-demand kitchens. Constructed from heavy-duty stainless steel and fully insulated for safety and efficiency, these broilers deliver consistent heat distribution and long-lasting durability. Perfect for grilling meats, seafood, and vegetables with superior control and even cooking results.

COOKING SURFACE

Efficient, Spacious, and Purpose-Built

- 24-inch-deep cooking area with a 4-inch high 14-gauge perimeter splash guard to contain grease and debris, keeping the work area cleaner.
- Reversible cast iron grates:
 - Double-sided design offers versatility—one side for delicate items and the other for hearty proteins.
 - Exclusive Integrated grease collection channels on both sides help direct runoff, keeping the cooking surface cleaner and minimizing flare-ups.
- Heavy-duty cast iron radiants and grates retain and distribute heat evenly, reducing recovery times and maintaining consistent grilling temperatures.

BUILT FOR HIGH PERFORMANCE

Powerful, Durable, and Reliable

- 'Flute'-type stainless-steel burners, each delivering 20,000 BTUs, spaced every 6 inches to provide full coverage for even surface heating and rapid recovery under heavy loads.
- 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 across the surface—ideal for preparing multiple items at once.

PREMIUM CONSTRUCTION

- Stainless steel front, sides, and landing ledge for durability and easy cleaning.
- Fully insulated front, sides, and bottom panels to maintain consistent heat and reduce energy use.
- 14-gauge stainless-steel hotplate 'U'-frame provides strength and durability for heavy-duty use.
- Grease collection system: 4-inch-deep channel and 1-inch stainless-steel grease tray for simple, efficient cleanup.

OPERATOR-FOCUSED DESIGN

- Compact, low-profile design fits seamlessly into countertop or cookline configurations.
- 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 4-inch stainless-steel landing ledge provides ample workspace for plating and prep.
- Adjustable stainless-steel legs (4"–6") provide stable, level installation on uneven surfaces.

OPTIONS & ACCESSORIES

- Lava Rock Kit: Available in 12-inch sections, allowing conversion of any portion of the radiant broiler into a volcanic lava rock broiler for authentic charbroiled flavor and enhanced heat retention.



AERB 24 EM



AERB 36 EM



AERB 48 EM

UNITS CONVERTIBLE TO LAVA ROCK

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft³
COUNTERTOP GAS RADIANT BROILERS								
AERB 12 EM	2	20.000	40.000	12	32	16-1/4	130	7.1
AERB 24 EM	4	20.000	80.000	24	32	16-1/4	201	10.6
AERB 36 EM	6	20.000	120.000	36	32	16-1/4	287	17.7
AERB 48 EM	8	20.000	160.000	48	32	16-1/4	357	21.2
AERB 60 EM	10	20.000	200.000	60	32	16-1/4	459	28.3
AERB 72 EM	12	20.000	240.000	72	32	16-1/4	578	31.8

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

Manual Griddles

COUNTERTOP GAS MANUAL GRIDDLES - 1" COLD-ROLLED PLATE



BUILT TO LAST, ENGINEERED FOR EXCELLENCE

The Asber 'Emerald' Series Commercial Manual Griddles are engineered for demanding, high-volume kitchens that require lasting durability, consistent results, and robust performance. Built with heavy-duty stainless steel and fully insulated for efficiency and operator comfort, these griddles deliver reliable heating, fast recovery, and exceptional longevity—making them an ideal choice for any busy professional kitchen. Their generous 24-inch cooking surface and 1-inch thick polished plate ensure outstanding durability and high-performance results in even the most intensive environments.

COOKING SURFACE

Efficient, Spacious, and Purpose-Built

- 24-inch-deep cooking area with a 4-inch high 14-gauge perimeter splash guard to contain grease and debris, keeping the work area cleaner.
- 1" thick cold-rolled fully-welded plate delivers outstanding durability and perfectly even heat, ensuring rapid temperature recovery for nonstop, high-volume cooking.
- Reinforced welded seams ensure strength and prevent leaks or heat loss.

BUILT FOR HIGH PERFORMANCE

Powerful, Durable, and Reliable

- 'U'-type stainless-steel burners, each delivering 30,000 BTUs, spaced every 12 inches to provide full coverage for even surface heating and rapid recovery under heavy loads.
- Stainless-steel burner supports and pilot tubing for durability and easy service.

- Manual ignition with stainless-steel standing pilot lights for every two burners provides precise heat management across the surface—ideal for preparing multiple items at once.

PREMIUM CONSTRUCTION

- Stainless steel front, sides, and landing ledge for durability and easy cleaning.
- Fully insulated front, sides, and bottom panels to maintain consistent heat and reduce energy use.
- 14-gauge stainless-steel hotplate 'U'-frame provides strength and durability for heavy-duty use.
- Grease collection system: a 4-inch-deep channel for efficient drainage and a 2-gallon stainless-steel grease tray with a built-in drip indicator for effortless monitoring and cleanup.

OPERATOR-FOCUSED DESIGN

- Compact, low-profile design fits seamlessly into countertop or cookline configurations.
- 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 4-inch stainless-steel landing ledge provides ample workspace for plating and prep.
- Adjustable stainless-steel legs (4"–6") provide stable, level installation on uneven surfaces.



MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft³
COUNTERTOP GAS MANUAL GRIDDLES – 1" COLD-ROLLED PLATE								
AEMG 24 EM	2	30.000	60.000	24	33-1/8	16-1/4	280	10.6
AEMG 36 EM	3	30.000	90.000	36	33-1/8	16-1/4	384	17.7
AEMG 48 EM	4	30.000	120.000	48	33-1/8	16-1/4	514	21.2
AEMG 60 EM	5	30.000	150.000	60	33-1/8	16-1/4	628	28.3
AEMG 72 EM	6	30.000	180.000	72	33-1/8	16-1/4	750	31.8

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

Thermostatic Griddles

COUNTERTOP GAS THERMOSTATIC GRIDDLES - 1" COLD-ROLLED PLATE



BUILT TO LAST, ENGINEERED FOR EXCELLENCE

The Asber 'Emerald' Series Commercial Thermostatic Griddles are crafted for high-volume kitchens that demand precision, consistency, and dependable performance. Featuring heavy-duty stainless-steel construction and full insulation for efficiency and comfort, these griddles offer superior heat control, rapid recovery, and long-lasting reliability—perfect for any fast-paced professional kitchen. Thermostatic controls deliver precise temperature management across a spacious 24-inch cooking surface with a 1-inch thick polished plate, ensuring outstanding durability and consistently excellent results in high-performance environments.

COOKING SURFACE

Efficient, Spacious, and Purpose-Built

- 24-inch-deep cooking area with a 4-inch high 14-gauge perimeter splash guard to contain grease and debris, keeping the work area cleaner.
- 1" thick cold-rolled fully-welded plate delivers outstanding durability and perfectly even heat, ensuring rapid temperature recovery for nonstop, high-volume cooking.
- Reinforced welded seams ensure strength and prevent leaks or heat loss.

BUILT FOR HIGH PERFORMANCE

Accurate, Durable, and Built for Performance

- 'U'-type stainless-steel burners, each delivering 30,000 BTUs, spaced every 12 inches to provide full coverage for even surface heating and rapid recovery under heavy loads.
- Temperature range: Adjustable from 200°F to 550°F provides precise, flexible temperature management—perfect for everything from gentle warming to high-heat searing.
- Thermostatic controls for every two burners deliver precise and consistent temperature regulation, maintaining accuracy across multiple cooking zones.

- Independent thermostatic zones enable simultaneous cooking of different menu items with precise heat control.
- Stainless-steel burner supports and pilot tubing for durability and easy service.
- The thermostat is embedded into the 1" griddle plate from below to ensure precise, responsive temperature control.
- Ignition: Reliable piezo ignition system for quick, push-button start-up.

PREMIUM CONSTRUCTION

- Stainless steel front, sides, and landing ledge for durability and easy cleaning.
- Fully insulated front, sides, and bottom panels to maintain consistent heat and reduce energy use.
- 14-gauge stainless-steel hotplate 'U'-frame provides strength and durability for heavy-duty use.
- Grease collection system: a 4-inch-deep channel for efficient drainage and a 2-gallon stainless-steel grease tray with a built-in drip indicator for effortless monitoring and cleanup.

OPERATOR-FOCUSED DESIGN

- Compact, low-profile design fits seamlessly into countertop or cookline configurations.
- 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 4-inch stainless-steel landing ledge provides ample workspace for plating and prep.
- Adjustable stainless-steel legs (4"–6") provide stable, level installation on uneven surfaces.



AETG 48 EM



AETG 60 EM

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft³
COUNTERTOP GAS THERMOSTATIC GRIDDLES – 1" COLD-ROLLED PLATE								
AETG 24 EM	2	30.000	60.000	24	33-1/8	16-1/4	280	10.6
AETG 36 EM	3	30.000	90.000	36	33-1/8	16-1/4	384	17.7
AETG 48 EM	4	30.000	120.000	48	33-1/8	16-1/4	514	21.2
AETG 60 EM	5	30.000	150.000	60	33-1/8	16-1/4	628	28.3
AETG 72 EM	6	30.000	180.000	72	33-1/8	16-1/4	750	31.8

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

Electric Hotplates



BUILT TO LAST, ENGINEERED FOR EXCELLENCE

The Asber 'Emerald' Series Commercial Electric Hotplates are designed to meet the rigorous demands of today's busiest foodservice environments. Featuring heavy-duty, fully insulated stainless-steel construction, these hot plates deliver exceptional durability, energy efficiency, and reliable performance. Each unit is powered by robust 8-inch cast iron plates, weighing a solid 2.6 kg for superior heat retention and even cooking, and offers six infinite power levels for precise temperature control. Compact yet powerful, the Emerald Electric Hot Plate provides the performance and flexibility professional chefs rely on for consistent results in any high-volume kitchen.

COOKING SURFACE

Efficient, Spacious, and Purpose-Built

- High-efficiency cast iron plates: 8-inch cast iron heating elements with heavy-duty design ensures fast heat-up, heat distribution, superior temperature holding, quick recovery between uses, and long-lasting durability.
- 2.6 kg plate weight: Provides stability, even heating, and efficient temperature management.

BUILT FOR HIGH PERFORMANCE

Powerful, Durable, and Reliable

- Powerful heating elements: Each element delivers 2.6 kW of output, ensuring consistent and precise cooking performance across all cookware and cooking styles—including boiling, simmering, and searing.
- Thermostatic controls for every heating element deliver precise and consistent temperature regulation, maintaining accuracy on each zone, allowing simultaneous cooking of different menu items with precise heat control.

- 6 infinite power levels: Each heating element is individually controlled by an ANSI/CSA-certified thermostat, allowing fine-tuned heat adjustment for a wide range of cooking tasks.
- Stainless-steel heating elements supports for durability and easy service.
- Dedicated indicator light: A clearly visible LED indicator illuminates whenever the heating elements are active, providing instant visual feedback for improved safety and operational awareness.

PREMIUM CONSTRUCTION

- Stainless steel front, sides, and landing ledge for durability and easy cleaning.
- Fully insulated front, sides, and bottom panels to maintain consistent heat and reduce energy use.
- Completely enclosed base improves safety and prevents heat loss.

OPERATOR-FOCUSED DESIGN

- Compact, low-profile design fits seamlessly into countertop or cookline configurations.
- Zamak flame control knobs for precise heat adjustment and a solid, professional feel.
- Voltage: 208V, single phase (1Ph) electrical connection (no power cord or plug included).
- Large 6-inch stainless-steel landing ledge provides ample workspace for plating and prep.
- Adjustable stainless-steel legs (4"–6") provide stable, level installation on uneven surfaces.



AEHP E 2 12 EM



AEHP E 4 24 EM



AEHP E 6 36 EM

MODEL	PLATES	POWER kW	VOLTS - FREQUENCY	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
					Width	Depth	Height	Lbs	ft³
ELECTRIC HOTPLATES									
AEHP E 2 12 EM	2	5.2	208-240V. - III+T - 50/60Hz.	14.5	12	32	13-1/2	68	7.1
AEHP E 4 24 EM	4	10.4	208-240V. - III+T - 50/60Hz.	29.0	24	32	13-1/2	128	10.6
AEHP E 6 36 EM	6	15.6	208-240V. - III+T - 50/60Hz.	43.4	36	32	13-1/2	174	17.7

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

Electric Thermostatic Griddles



BUILT TO LAST, ENGINEERED FOR EXCELLENCE

The Asber 'Emerald' Series Commercial Electric Thermostatic Griddle is engineered to meet the rigorous demands of today's busiest foodservice environments. Featuring heavy-duty, fully insulated stainless-steel construction, this griddle delivers exceptional durability, energy efficiency, and reliable performance. Its expansive 24-inch-deep cooking surface provides ample space for preparing large quantities of food at once—supporting high-volume operations and ensuring consistent, restaurant-quality results every time.

COOKING SURFACE

Efficient, Spacious, and Purpose-Built

- 24-inch-deep cooking area with a 4-inch high 14-gauge perimeter splash guard to contain grease and debris, keeping the work area cleaner.
- 1/2" thick cold-rolled fully-welded plate delivers outstanding durability and perfectly even heat, ensuring rapid temperature recovery for nonstop, high-volume cooking.
- Reinforced welded seams ensure strength and prevent leaks or heat loss.

BUILT FOR HIGH PERFORMANCE

Accurate, Durable, and Built for Performance

- High-efficiency tubular heating system: Each element delivers a robust 4 kW of output, spaced every 12 inches to provide full coverage for even surface heating and rapid recovery under heavy loads.
- Temperature range: Adjustable from 200°F to 500°F, or precise, flexible temperature management—perfect for everything from gentle warming to high-heat searing.
- Thermostatic controls for every two heating elements deliver precise and consistent temperature regulation, maintaining accuracy across multiple cooking zones.
- Independent thermostatic zones enable simultaneous cooking of different menu items with precise heat control.

- ANSI/CSA-certified thermostats.
- Stainless-steel heating elements supports for durability and easy service.
- The thermostat is embedded into the 1" griddle plate from below to ensure precise, responsive temperature control.
- Dedicated indicator light: A clearly visible LED indicator illuminates whenever the heating elements are active, providing instant visual feedback for improved safety and operational awareness.

PREMIUM CONSTRUCTION

- Stainless steel front, sides, and landing ledge for durability and easy cleaning.
- Fully insulated front, sides, and bottom panels to maintain consistent heat and reduce energy use.
- 14-gauge stainless-steel hotplate 'U'-frame provides strength and durability for heavy-duty use.
- Grease collection system: a 4-inch-deep channel for efficient drainage and a 2-gallon stainless-steel grease tray with a built-in drip indicator for effortless monitoring and cleanup.

OPERATOR-FOCUSED DESIGN

- Compact, low-profile design fits seamlessly into countertop or cookline configurations.
- Zamak flame control knobs for precise heat adjustment and a solid, professional feel.
- Voltage: 208V, single phase (1Ph) electrical connection (no power cord or plug included).
- Large 4-inch stainless-steel landing ledge provides ample workspace for plating and prep.
- Adjustable stainless-steel legs (4"–6") provide stable, level installation on uneven surfaces.



AETG E 12 EM



AETG E 24 EM



AETG E 36 EM

MODEL	HEATING ELEMENTS	POWER kW	VOLTS - FREQUENCY	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
					Width	Depth	Height	Lbs	ft³
ELECTRIC GRIDDLES									
AETG E 12 EM	1	4.0	208-240V. - N+T - 50/60Hz.	13.6	12	32	16-1/4	106	7.1
AETG E 24 EM	2	8.0	208-240V. - III+T - 50/60Hz.	22.2	24	32	16-1/4	194	10.6
AETG E 36 EM	3	12.0	208-240V. - III+T - 50/60Hz.	33.3	36	32	16-1/4	234	17.7

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



Restaurant Line

STAINLESS-STEEL CONSTRUCTION

Our rugged stainless-steel construction ensures long-lasting durability, making it an ideal choice for harsh kitchen environments.

With its exceptional sanitation and hygiene properties, it's the reliable workhorse your kitchen needs.

DESIGN

Asber's modern sleek design elevates the ambience of any kitchen while offering increased functionality. With uniform alignment capabilities, our equipment can be combined in a wide array of configurations, ranging from a single 12" unit to a comprehensive 72" or larger cook station.

PERFORMANCE

While prioritizing affordability, Asber never compromise on quality, ensuring that our cooking equipment delivers exceptional performance and durability without breaking the bank.

WIDE ARRAY OF PRODUCTS

Our extensive array of cooking equipment fulfills every requirement of a professional kitchen, providing comprehensive solutions tailored to the dynamic demands of the foodservice industry.

OEM CAPABILITIES

As an Original Equipment Manufacturer, we excel in crafting and managing the entire manufacturing process, from standard to bespoke solutions, ensuring precise adherence to specifications and seamless scalability for on-demand production.

ON-SITE CERTIFICATIONS

Quality control system in place, approved according to international standards UNE-EN-ISO 9001:2015.



Restaurant Ranges with Oven

4 OPEN BURNERS – 1 GAS OVEN – 24 IN WIDE RESTAURANT RANGE
GAS MANUAL GRIDDLE – 1 GAS OVEN – 24 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

Durable, Practical, and Easy to Clean

- Open burners: Heavy-duty 30,000 BTU cast iron lift-off burners deliver steady, even heat for precise cooking control.
- Each burner includes an independent standing pilot and pilot protection system for reliable ignition and safe operation.
- Cast iron grates: Durable 12" x 12" grates distribute heat evenly and remove easily for cleaning.
- Full-length stainless-steel drip tray simplifies daily cleanup.
- Griddle configurations include stainless-steel "U"-type burners providing 20,000 BTU per hour, spaced every 12 inches for even heat coverage.
- The griddle surface features a 3/4" thick cold-rolled steel plate, welded to a stainless-steel perimeter, with a 4-inch grease trough for efficient grease collection.

OVEN FEATURES

Dependable, Easy to Use, and Consistent

- Stainless-steel interior with porcelain-coated back door and bottom for durability and quick cleaning.
- Removable stainless-steel oven door with a large handle for easy service access.

- Thermostatic temperature control from 250°F to 500°F with manual ignition for simple, reliable operation.
- Includes one stainless-steel oven rack (standard).
- Accommodates full-size sheet pans (18" x 26") front to back.

CONSTRUCTION FEATURES

Strong, Functional, and Built to Last

- Fully insulated oven cavity and side panels maintain consistent heat and reduce external surface temperatures.
- Stainless-steel back riser supports a broiler without additional reinforcement.
- Standard stainless-steel cantilever shelf included.
- 5-inch stainless-steel bull nose landing ledge provides a convenient workspace for plating and prep.
- Full-length stainless-steel drip tray ensures fast and simple cleanup.
- Reinforced valve system enhances safety and extends service life.

OTHER DETAILS

- Zamak control knobs are durable and heat resistant.
- Large 5-inch stainless-steel landing ledge for plating and utensil space.
- Stainless-steel drip tray for easy maintenance.
- Manual ignition for simple, dependable start-up.
- Adjustable stainless-steel legs (6") ensure stable installation.
- 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 4 24



AER G24 24 H

MODEL	OVEN (BTU)	HOTPLATE (BTU)	GRIDDLE (BTU)	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
					Width	Depth	Height	Lbs	ft³
RESTAURANT RANGES WITH OVEN									
AER 4 24	30.000	120.000	-	150.000	24	32-3/8	56-3/8	300	24.7
AER G24 24 H	30.000	-	40.000	70.000	24	32-3/8	56-3/8	335	24.7

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

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.

Combination Ranges with Ovens

OPEN BURNERS & GRIDDLE COMBINATION - 1 OVEN - 60 IN WIDE GAS RANGES
OPEN BURNERS & GRIDDLE COMBINATION - 2 OVENS - 60 IN WIDE GAS RANGES



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

- Comes standard with (1) 36" and (1) 24" oven bases.
- 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 per oven (standard).
- Oven accommodates full-size sheet pans (18" x 26") in both directions in 36" oven and front to back in the 24" oven.

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 DETAILS

- Manual ignition for simple, dependable operation.
- Gas conversion kit included for easy switching between NG and LPG.
- Certified to ETL / ANSI Z83.11-2013 standards for performance and safety.

OPTIONS & ACCESSORIES

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



AER 2 B10 60



AEMR 2 G24 B6 60 H



AEMR 2 RG24 B6 60 H

MODEL	OVEN (BTU)	HOTPLATE (BTU)	GRIDDLE (BTU)	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
					Width	Depth	Height	Lbs	ft³
COMBINATION RANGES WITH OVENS									
AER 2 B10 60	60.000	300.000	-	360.000	60	32-3/8	35-1/2	445	53.0
AEMR 2 G24 B6 60 H	60.000	180.000	40.000	280.000	60	32-3/8	37-1/8	697	53.0
AEMR 2 G36 B4 60 H	60.000	120.000	60.000	240.000	60	32-3/8	37-1/8	794	53.0
AEMR 2 RG24 B6 60 H	60.000	180.000	40.000	280.000	60	32-3/8	42	752	53.0

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

Hotplates

COUNTERTOP GAS HOTPLATES



DESIGNED FOR RELIABILITY AND PERFORMANCE

The Asber Gas Hot Tops are 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 hot plate design offers strength, durability, and easy maintenance.

With high-output burners and durable components, Asber Restaurant Hot Plates provide long-lasting performance and everyday efficiency for restaurants, cafeterias, and foodservice operations.

COOKING SURFACE

Efficient, Powerful, and Easy to Maintain

- Open burners: Each cast iron lift-off burner delivers 30,000 BTU of even, consistent heat for maximum cooking efficiency.
- Top grates: Heavy-duty 12" x 12" cast iron grates provide uniform heat distribution and easy pot movement across the surface.
- Each burner features an independent standing pilot for fast ignition and precise control.
- Pilot protection ensures safe, reliable operation during high-demand use.
- Full-width stainless-steel drip tray collects debris and grease, simplifying daily cleaning and maintenance.

CONSTRUCTION FEATURES

Strong, Functional, and Built to Last

- All stainless-steel body construction (front, sides, and top) provides strength, corrosion resistance, and a professional appearance.
- 5-inch stainless-steel bull nose landing ledge offers added workspace for plating and utensils.
- Reinforced valve system improves safety and long-term reliability.
- Heat-resistant Zamak control knobs deliver smooth operation and a solid, professional feel.
- 2-inch stainless-steel adjustable legs ensure stability and clearance for cleaning underneath.
- Stainless-steel drip tray included for easy cleanup and maintenance.

OTHER FEATURES

- Manual ignition for dependable start-up and 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

- 2" stainless-steel legs.



AEHP 2 12



AEHP 4 24



AEHP 6 36

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft³
COUNTERTOP GAS HOTPLATES								
AEHP 2 12	2	30.000	60.000	12	32-3/8	13-1/4	86	7.1
AEHP 4 24	4	30.000	120.000	24	32-3/8	13-1/4	141	10.6
AEHP 6 36	6	30.000	180.000	36	32-3/8	13-1/4	203	17.7

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

Radiant Broilers

COUNTERTOP GAS RADIANT BROILERS



DESIGNED FOR RELIABILITY AND PERFORMANCE

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

With high-output burners and durable components, Asber Restaurant radiant broiler provides long-lasting performance and everyday efficiency for restaurants, cafeterias, and foodservice operations.

COOKING SURFACE

Even Heat, Consistent Results, and Easy Maintenance

- Flute-type burners: Each burner delivers 16,000 BTU per hour, spaced every 6 inches for even heat distribution across the grilling surface.
- Radiant deflectors: Heavy-duty cast iron "V"-shaped removable radiant help minimize flare-ups and improve heat consistency.
- Reversible cast iron grates: Feature integrated grease troughs for efficient grease management and longer service life.
- Independent standing pilots on each burner ensure reliable ignition and precise control.
- 14-gauge stainless-steel 4-inch back and side splashes protect surrounding areas and enhance operator safety.

- Full-size stainless-steel drip tray captures grease and debris, simplifying cleaning and maintenance.

CONSTRUCTION FEATURES

Strong, Functional, and Built to Last

- All stainless-steel body construction (front, sides, and top) provides strength, corrosion resistance, and a professional appearance.
- 5-inch stainless-steel bull nose landing ledge offers added workspace for plating and utensils.
- Reinforced valve system improves safety and long-term reliability.
- Heat-resistant Zamak control knobs deliver smooth operation and a solid, professional feel.
- 2-inch stainless-steel adjustable legs ensure stability and clearance for cleaning underneath.
- Stainless-steel drip tray included for easy cleanup and maintenance.

OTHER FEATURES

- 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.
- 2" stainless-steel legs.



AERB 24



AERB 36



AERB 48

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft³
COUNTERTOP GAS RADIANT BROILERS								
AERB 24	4	20.000	80.000	24	32-3/8	16-1/2	194	10.6
AERB 36	6	20.000	120.000	36	32-3/8	16-1/2	271	17.7
AERB 48	8	20.000	160.000	48	32-3/8	16-1/2	348	21.2

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

Manual Griddles

COUNTERTOP GAS MANUAL GRIDDLES



DESIGNED FOR RELIABILITY AND PERFORMANCE

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

With high-output burners and durable components, Asber Restaurant manual griddles provide long-lasting performance and everyday efficiency for restaurants, cafeterias, and foodservice operations.

COOKING SURFACE

Efficient, Durable, and Easy to Maintain

- 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 (1/2" thick for AEMG 12), and a 4-inch grease trough channel for efficient cleanup.

CONSTRUCTION FEATURES

Strong, Functional, and Built to Last

- All stainless-steel body construction (front, sides, and top) provides strength, corrosion resistance, and a professional appearance.
- 5-inch stainless-steel bull nose landing ledge offers added workspace for plating and utensils.
- Reinforced valve system improves safety and long-term reliability.
- Heat-resistant Zamak control knobs deliver smooth operation and a solid, professional feel.
- 2-inch stainless-steel adjustable legs ensure stability and clearance for cleaning underneath.
- Stainless-steel drip tray included for easy cleanup and maintenance.

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.
- 2" stainless-steel legs.



AEMG 36 H



AEMG 48 H

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft³
COUNTERTOP GAS MANUAL GRIDDLES – 1/2" COLD-ROLLED PLATE								
AEMG 12	1	30.000	30.000	12	32-3/8	16-1/2	93	7.1
COUNTERTOP GAS MANUAL GRIDDLES – 3/4" COLD-ROLLED PLATE								
AEMG 24 H	2	30.000	60.000	24	32-3/8	16-1/2	187	10.6
AEMG 36 H	3	30.000	90.000	36	32-3/8	16-1/2	238	17.7
AEMG 48 H	4	30.000	120.000	48	32-3/8	16-1/2	346	21.2

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



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.

Convection Oven



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber 'Eco' Series Gas Convection Oven is built for reliability, consistency, and efficiency in demanding commercial kitchens.

Constructed with stainless-steel throughout the door and control panel, and featuring a durable electrostatic powder-coated black finish on the top and sides, this oven is designed to perform under continuous, high-volume use.

Its spacious interior and advanced convection system ensure even heat distribution for large batches of food, providing fast, uniform results and precise temperature control—ideal for restaurants, bakeries, and institutional kitchens.

OVEN CAPACITY & DESIGN

Efficient, Durable, and Easy to Operate

- Interior Capacity: Equipped with five racks and twelve positions, accommodating standard 18" x 26" full-size sheet pans.
- Innovative Door System: Features a 50/50 split design—one stainless-steel door and one double-pane glass door, nondependent to open simultaneously for smooth loading and unloading.
- Ergonomic Handle: Oversized, heavy-duty stainless-steel handle for easy, comfortable operation.
- Standard Legs: Includes four 25" black pre-painted steel legs for stability and durability.

OPERATIONAL FEATURES

Reliable, Consistent, and User-Friendly

- Timer: 60-minute timer with audible buzzer for precise cooking control.
- Maintenance: Removable control panel for easy access, cleaning, and service.
- Burner: High-capacity 35,000 BTU 'U'-shaped burner ensures even heat distribution across the cavity.
- Temperature Range: Controlled by a snap-action thermostat from 250°F to 550°F, offering flexibility for varied cooking needs.
- Ignition System: Electronic ignition delivers reliable startup and consistent performance.
- Air Circulation: Strategically placed air deflectors around the blower promote even airflow, maximizing energy efficiency.
- Fan Speeds: Two-speed fan system—1725 RPM (high) and 1140 RPM (low)—for adaptable cooking control.

OPTIONS & ACCESSORIES

- Additional oven racks.
- Legs with casters.
- Specify LPG or Natural Gas (conversion kits included).



AECO 1 E

MODEL	SHELVES	TOTAL BTU	VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
				HP		Width	Depth	Height	Lbs	ft³
GAS CONVECTION OVEN										
AECO 1 E	5	40.000	115V. - 60Hz.	1/2	5.6	37-7/8	41-1/8	56-3/8	527	49.4

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

Fryers

GAS FRYERS – NG
GAS FRYERS – LPG



DESIGNED FOR RELIABILITY AND PERFORMANCE

The Asber Gas Restaurant Fryers are engineered for durability, efficiency, and ease of use in demanding kitchen environments. Built with all stainless-steel construction, including the interior and exterior front and sides, these fryers ensure long-term reliability, corrosion resistance, and simplified maintenance. At the core of the design is a welded 16-gauge stainless-steel tank with an extra-smooth peened finish that promotes easy cleaning, extended service life, and consistent performance in busy commercial operations.

HEATING SYSTEM

Powerful, Efficient, and Consistent

- High-efficiency "Guitar"-type burners deliver 35,000 BTU each, providing rapid heat recovery and steady temperature performance for continuous frying.
- High-temperature stainless-steel heat baffles are mounted to the heat exchanger tubes for improved thermal efficiency and uniform heat distribution.
- Total output: 105,000 BTU (3-burner configuration).

TEMPERATURE CONTROL

Accurate, Reliable, and Easy to Use

- Electromechanical thermostat provides precise control within a temperature range of 200°F to 400°F.
- Ensures consistent cooking results across a wide variety of menu items.
- High-limit safety shut-off automatically engages if oil exceeds safe operating temperatures.

CONSTRUCTION FEATURES

Strong, Functional, and Built to Last

- All stainless-steel body (front, sides, and door) provides durability, corrosion resistance, and easy cleaning.
- Welded 16-gauge stainless-steel fry tank with smooth peened finish resists buildup and simplifies maintenance.
- 1¼-inch diameter drain valve allows fast and efficient draining for quick cleanup.
- Two nickel-plated oblong wire mesh baskets included, featuring cool-grip coated handles for safe and comfortable use.
- 6-inch adjustable stainless-steel legs ensure stability and provide clearance for cleaning underneath.

OTHER FEATURES

- Manual ignition for dependable operation.
- Certified to ETL / ANSI Z83.11–CSA 1.8 standards for performance and safety.

OPTIONS & ACCESSORIES

- 5" castors.
- Night Covers.
- Joining Strips.
- Splash Guards.
- Specify LPG or NG.



AEF 4050 S E



AEF 75 S



AEF 2525 S

MODEL	BURNERS	BTU X BURNER		TOTAL BTU		CAPACITY	EXTERIOR DIMENSIONS (in)			SHIPPING	
		NG	LPG	NG	LPG		Width	Depth	Height	Lbs	ft³
GAS FRYERS – NG OR LPG											
AEF 4050 S E (CAS)	3	35.000	30.000	105.000	90.000	40/50	15-1/2	31-3/4	44	183	10.6
AEF 50 S (CAS)	3	35.000	30.000	105.000	90.000	50	15-1/2	31-3/4	46-1/8	150	14.1
AEF 75 S (CAS)	4	35.000	30.000	140.000	120.000	75	19-1/2	31-3/4	46-1/8	176	17.7
AEF 2525 S (CAS)	4	35.000	30.000	140.000	120.000	25/25	15-1/2	31-3/4	46-1/8	181	14.1

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

Food Truck Fryer

GAS FRYER - LPG



DESIGNED FOR RELIABILITY AND PERFORMANCE

The Asber Gas Food Truck Fryer is engineered to meet the demanding conditions of mobile foodservice. Designed for tight spaces, constant movement, and frequent setup and breakdown, it delivers reliable performance, long-term durability, and enhanced safety in compact food truck kitchens. A space-saving rear compartment design allows flush installation against the back wall, maximizing workflow in limited layouts, while the standard night/transport cover protects the fry tank and oil during off-hours or vehicle movement.

HEATING SYSTEM

Powerful, Efficient, and Consistent

- High-efficiency "Guitar" type burners deliver 30,000 BTU each, ensuring rapid heat recovery and steady temperature performance for continuous frying demands.
- Designed for fast-paced mobile cooking environments.
- Total output: 90,000 BTU (3-burner configuration).

TEMPERATURE CONTROL

Safe, Accurate, and Easy to Use

- Electromechanical thermostat provides precise temperature control within a range of 200°F to 400°F, delivering consistent cooking across varied menu items.
- High-limit safety shut-off automatically engages if oil exceeds safe operating temperatures.

CONSTRUCTION FEATURES

Durable, Sanitary, and Optimized for Mobility

- All stainless-steel construction—including the tank, front, sides, and door—ensures long-term durability, corrosion resistance, and simplified cleaning.

- Exclusive rear piping cover and integrated rear supports allow the fryer to be installed flush against the back wall, maximizing valuable floor space.
- Welded 16-gauge stainless-steel fry tank with smooth peened finish enhances hygiene and resists buildup.
- Flexible stainless-steel hose connection accommodates vibration and movement typical of mobile operations.
- Reinforced fittings maintain secure gas connections under variable travel conditions.
- Oil capacity: 40–50 lbs, suitable for high-demand service.
- Two large nickel-plated or chrome-plated wire baskets included, featuring cool-grip handles for operator safety.
- 1¼-inch drain valve allows fast, efficient draining and cleanup.
- Removable crumb screen positioned beneath the baskets facilitates debris collection and maintenance.
- 6-inch adjustable stainless-steel legs ensure stable leveling on uneven food truck floors and provide clearance for cleaning underneath.

OTHER FEATURES

- Manual ignition for dependable operation.
- Provides clearance for convenient cleaning beneath the unit.
- Standard night/transport cover for secure protection during off-hours or transit.
- Certified to ETL / ANSI Z83.11–CSA 1.8 standards for performance and safety.

OPTIONS & ACCESSORIES

- Night Covers.
- Joining strips.
- Splash guards.
- Specify LPG or NG.



AEF 4050 FT

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	CAPACITY	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Lbs.	Width	Depth	Height	Lbs	ft³
GAS FRYER – LPG									
AEF 4050 FT	3	30.000	90.000	40/50	15-1/2	32-1/4	44-1/4	183	10.6

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

Salamanders & Cheese Melters

GAS SALAMANDERS
GAS CHEESE MELTERS



DESIGNED FOR RELIABILITY AND PERFORMANCE

The Asber Salamanders and Cheese Melters are engineered for durability and high performance in demanding commercial kitchens. Built with all stainless-steel construction—including the interior, exterior front, and sides—these units ensure longevity, strength, and easy maintenance, even in high-volume foodservice environments.

With powerful infrared burners, precision controls, and versatile design, Asber Salamanders and Cheese Melters deliver consistent, efficient results for finishing, broiling, and melting applications.

SALAMANDERS

High-Performance, Precise, and Easy to Operate

- Infrared burners: Each burner delivers 20,000 BTU per hour for fast, even heat distribution and efficient cooking performance.
- Independent burner controls allow precise temperature adjustment and energy-efficient operation.
- Independent standing pilots ensure quick, reliable ignition for each burner.
- Heavy-duty slide rack system: Smooth slide guide mechanism with cool-to-touch handle provides four adjustable rack positions for cooking versatility.
- Chrome wire grids deliver uniform heat transfer and are easy to clean.
- Full-size stainless-steel drip tray, removable for easy cleaning and sanitation.

CHEESE MELTERS

Consistent, Efficient, and Built for Everyday Use

- Constructed with the same robust stainless-steel body for long-term durability.

- Equipped with 20,000 BTU infrared burners featuring independent controls for heat precision.
- Independent pilots for each burner ensure dependable ignition and consistent cooking performance.
- Includes chrome wire grids for even heat distribution and a removable full-size stainless-steel drip tray for easy cleaning and maintenance.

CONSTRUCTION FEATURES

Durable, Functional, and Flexible

- All stainless-steel construction provides durability, easy cleaning, and a professional finish.
- Heavy-duty rack system operates smoothly on slide guides for adjustable positioning.
- Cool-to-touch handle ensures safe and comfortable operation.
- Full-size removable drip tray simplifies maintenance and enhances hygiene.
- Standard wall-mount kit included for flexible installation and efficient use of kitchen space.

OTHER FEATURES

- Manual ignition for dependable operation.
- Gas conversion kit included for easy switching between Natural Gas and LP.
- Certified to ETL / ANSI Z83.11–CSA 1.8 standards for performance and safety.

OPTIONS & ACCESSORIES

- Range mount kit.



AECM 36



AESB 36 EM

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft³
GAS SALAMANDERS								
AESB 24 EM	1	20.000	20.000	24	22-7/8	20-7/8	84	10.6
AESB 36 EM	2	20.000	40.000	36	22-7/8	20-7/8	130	14.1
GAS CHEESE MELTERS								
AECM 24	1	20.000	20.000	24	18-3/4	20-7/8	84	10.6
AECM 36	2	20.000	40.000	36	18-3/4	20-7/8	130	14.1

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

Stock Pot Ranges

GAS STOCK POT RANGES



DESIGNED FOR RELIABILITY AND PERFORMANCE

The Asber Gas Stock Pot Range is engineered for durability and high performance in demanding commercial kitchens. Built with all stainless-steel construction—including the interior, exterior front, and sides—this unit ensures strength, longevity, and corrosion resistance, making it ideal for high-volume foodservice operations.

With powerful burners, heavy-duty components, and an ergonomic design, Asber Stock Pot Ranges deliver dependable results and efficient operation day after day.

COOKING SURFACE

Powerful, Stable, and Built for Heavy-Duty Use

- Cast-iron "Ring" type burner delivers an impressive 45,000 BTU of heating power for fast boiling and simmering of large volumes.
- Removable burner assembly allows for quick cleaning and maintenance.
- Dual-control design: Two independent control knobs provide precise flame adjustment and versatility for various cooking applications.
- Reinforced cast-iron top grate (18" x 21") provides a stable cooking surface for heavy stock pots and large cookware.
- Integrated pilot protection ensures consistent ignition and reliable burner performance.

- Each burner is equipped with an independent standing pilot for dependable operation.

CONSTRUCTION FEATURES

Durable, Practical, and Easy to Maintain

- All stainless-steel body (front, sides, and top) provides durability and a clean professional appearance.
- Heavy-duty cast-iron top grate supports large, heavy stock pots with ease.
- Zamak heat-resistant control knobs ensure smooth operation and long service life.
- Full-size stainless-steel drip tray, removable for easy cleaning and maintenance.
- 6-inch stainless-steel adjustable legs ensure stability and allow for easy leveling and cleaning beneath the unit.

OTHER FEATURES

- Manual ignition for 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.



AESP 18 2



AESP 42 4

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft³
GAS STOCK POT RANGES								
AESP 18 2	2	45.000	90.000	18	21	24-3/4	134	7.1
AESP 42 4	4	45.000	180.000	18	42-5/8	24-3/4	220	17.7

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



Distribution

COMBINATION HEATING & PROOFING CABINETS

Our combination heating and proofing cabinets are engineered for superior efficiency, reliability, and performance in professional foodservice environments. Designed to maintain precise temperature and humidity levels, these versatile units ensure consistent results—whether you're proofing dough, holding baked items, or keeping prepared dishes warm and ready to serve. Advanced control systems provide even heat and moisture distribution, preserving the flavor, texture, and presentation of every item.

Constructed from high-quality aluminized steel, each cabinet is built to endure the daily demands of a busy kitchen while ensuring long-term hygiene and easy cleaning. Thoughtful design details, such as intuitive controls and smooth-rolling casters, make operation and mobility simple and efficient. Energy-conscious engineering helps reduce consumption without sacrificing performance. From bakeries and restaurants to institutional kitchens and catering operations, our heating and proofing cabinets deliver consistent results, dependable performance, and lasting value.

STEAM TABLES

Our commercial steam tables are designed to maintain ideal serving temperatures, keeping food fresh, flavorful, and safe for employees and guests. Perfect for serving counters, cafeterias, and employee dining areas, these units ensure that every dish is presented at the right temperature throughout service. With uniform heat distribution across all wells, they deliver steady, reliable performance that simplifies meal service and enhances efficiency.

Built from heavy-duty stainless-steel, our steam tables combine durability, easy maintenance, and a clean, professional appearance suitable for any foodservice setting. Intuitive controls make temperature management simple, while flexible configurations allow easy adaptation to various menu needs. Engineered for dependable daily operation, they offer the perfect balance of performance, practicality, and value—helping your staff serve confidently and efficiently every day.



Combination Heating & Proofing Cabinets

INSULATED HEATING AND PROOFING CABINETS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber Heated / Proofing Cabinet combines two critical functions into one space-saving, fully insulated unit—ideal for high-demand foodservice operations. Built with heavy-duty aluminium and engineered for consistency, durability, and ease of use, this cabinet ensures your baked goods are held and proofed to perfection with maximum efficiency.

HEATING & PROOFING

Versatile, Consistent, and Easy to Control

- Dual-Mode Functionality: One cabinet, two vital roles—switch effortlessly between heat mode and proof mode to match your workflow.
- Heat Mode: Maintains internal temperatures up to 180°F, ideal for holding cooked foods hot and ready for service.
- Proof Mode: Adjustable up to 95% RH at 110°F, creating precise, consistent conditions for dough proofing.
- Forced Air Circulation: Ensures even heat and humidity distribution throughout the cabinet, delivering uniform results from top to bottom.
- Removable Analog Controls with Digital Display: Combines classic reliability with modern precision. Easy to operate, service, and calibrate.
- Extra-Large Water Reservoir: Supports extended proofing cycles with minimal refilling for continuous operation.

DURABILITY & CONSTRUCTION

Built Tough for Continuous Commercial Use

- Heavy-duty aluminium construction resists corrosion, dents, and daily wear.
- Insulated through out the cabinet for optimal thermal retention.

- Lexan window with aluminum frame allows clear visibility while maintaining a secure, insulated seal.
- Tight-fitting door gasket ensures consistent internal temperature and humidity levels.
- The door features an automatic self-closing mechanism to ensure consistent cabinet performance.
- Field-reversible door offer flexible installation.
- Corner bumpers protect both the cabinet and surrounding equipment during movement in busy kitchens.
- Lip load system: Fixed aluminum channels provide stable, reliable support for pans—no sag or sway.

PAN CAPACITY OPTIONS

Flexible, Efficient, and Easy to Load

- Full-Height Cabinet: Accommodates up to (36) 18" x 26" sheet pans.
- Half-Height Cabinet: Holds up to (18) 18" x 26" sheet pans.
- Bottom-loading design: Simplifies tray insertion and removal, improving workflow efficiency in both models, easily removable for cleaning.

SAFETY & CERTIFICATIONS

Reliable, Sanitary, and Code-Compliant

- UL Listed — meets rigorous electrical safety standards for commercial kitchen equipment.
- NSF Certified — designed with hygiene, sanitation, and food safety in mind.



AEHC 18



AEHC 36

MODEL	DOOR	RACKS	VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
				kW		Width	Depth	Height	Lbs	ft³
COMBINATION HEATING & PROOFING CABINETS										
AEHC 18	1	18	115V. - 60Hz.	2.0	16.0	25-3/8	33-1/2	42-5/8	168	24.7
AEHC 36	1	36	115V. - 60Hz.	2.0	16.0	25-3/8	33-1/2	69-5/8	212	38.8

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA.

Gas Steam Tables

OPEN WELL GAS STEAM TABLES



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber Gas Steam Tables are engineered to maintain the ideal serving temperature of pre-cooked foods in fast-paced commercial kitchens. Built with rugged stainless-steel construction, independent burner controls, and a flexible dry or wet operation design, this unit ensures dependable performance and consistent food quality throughout service.

HEATED HOLDING PERFORMANCE

Reliable, Consistent, and Flexible

- Temperature range: Operates within a controlled range of 140°F to 200°F, ideal for safely holding pre-cooked foods during service.
- Versatile operation – dry or wet: Designed primarily for dry operation, with the option for wet use by adding a spillage pan filled with 1"–2" of water to maintain food moisture and texture.
- 8" deep wells: Accommodate standard food pans, providing generous capacity for high-volume service environments.
- Full insulation: Wells are insulated on all sides and bottom to maintain consistent heat and minimize energy loss.

GAS SYSTEM & CONTROLS

Precise, Safe, and Easy to Operate

- Independent 2,500 BTU burners: Each well is powered by its own dedicated burner, allowing for accurate temperature management and independent zone control.
- Individual burner controls: Enable operators to adjust each well separately, offering flexibility for holding different food types at various temperatures.
- Gas regulator included: Factory-installed gas pressure regulator ensures safe, consistent performance and optimal flame operation.

DURABILITY & CONSTRUCTION

Strong, Sanitary, and Built to Last

- 20-gauge 430 series stainless-steel top and body provide exceptional strength, corrosion resistance, and a professional appearance.
- Knock-down 'V'-frame design: Reinforced stainless-steel tubular leg system with V-frame supports delivers superior structural stability and allows easy on-site assembly.
- Full-length cutting board: Includes a removable, 1/2" thick NSF-approved Nylamid cutting board, providing a durable, hygienic surface for prep and plating.

ACCESSORIES

- Sneeze guard with overshef.
- Tubular tray slide.
- Spillage pans.



AEST 303



AEST 304

MODEL	WELLS	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
					Width	Depth	Height	Lbs	ft³
OPEN WELL GAS STEAM TABLES									
AEST 302	2	2	2.500	5.000	30-3/8	22-5/8	34	90	10.6
AEST 303	3	3	2.500	7.500	44-3/8	22-5/8	34	117	14.1
AEST 304	4	4	2.500	10.000	58-3/8	22-5/8	34	143	17.7
AEST 305	5	5	2.500	12.500	72-3/8	22-5/8	34	187	24.7

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

Electric Steam Tables

SEALED WELL ELECTRIC STEAM TABLES



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber Electric Steam Tables are engineered to maintain the ideal serving temperature of pre-cooked foods in fast-paced commercial kitchens. Built with rugged stainless-steel construction, independent heating controls, and a flexible dry or wet operation design, these units ensure dependable performance and consistent food quality throughout service.

HEATED HOLDING PERFORMANCE Reliable, Consistent, and Versatile

- Temperature range: Operates within a controlled range of 140°F to 200°F, ideal for safely holding pre-cooked foods.
- Versatile operation – dry or wet: Designed primarily for dry operation, with optional wet use by adding a spillage pan filled with 1”–2” of water to maintain food moisture.
- 8” deep wells: Sized to accommodate standard food pans, providing generous capacity for high-volume service.
- Full insulation: Wells are insulated on all sides and the bottom to maintain consistent temperatures and reduce energy waste.

ELECTRIC SYSTEM & CONTROLS

Efficient, Adjustable, and Easy to Operate

- Independent infinite switches: Each well is heated by a dedicated 5 kW heating element, providing precise, individual zone control for flexible service configurations.
- Individual heating element controls: Allow operators to adjust each well's temperature independently to match the needs of different menu items.
- Power cord and plug: Includes a 6’ cord with either a 5-15 or L5-30 NEMA plug (depending on the model), ensuring convenient and compliant installation.

DURABILITY & CONSTRUCTION

Strong, Sanitary, and Built to Last

- 20-gauge 430 series stainless-steel top and body provide strength, corrosion resistance, and a clean professional appearance.
- Knock-down 'V'-frame design: Reinforced stainless-steel tubular leg system with V-frame supports ensures excellent stability and easy on-site assembly.
- Full-length cutting board: Includes a removable, 1/2” thick NSF-approved Nylamid cutting board, providing a hygienic and durable surface for prep and plating.

ACCESSORIES

- Sneeze guard with overshef.
- Tubular tray slide.
- Spillage pans.



AEST E 303



AEST E 305

MODEL	WELLS	VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			kW		Width	Depth	Height	Lbs	ft³
SEALED WELL ELECTRIC STEAM TABLES									
AEST E 302	2	208-240V. - 50/60Hz.	1.5	7.2	30-3/8	22-5/8	34	90	10.6
AEST E 303	3	208-240V. - 50/60Hz.	2.3	18.0	44-3/8	22-5/8	34	117	14.1
AEST E 304	4	208-240V. - 50/60Hz.	3.0	14.4	58-3/8	22-5/8	34	143	17.7
AEST E 305	5	208-240V. - 50/60Hz.	3.8	18.0	72-3/8	22-5/8	34	187	24.7

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

CASTORS & LEGS - ALL EQUIPMENT

MODEL	DESCRIPTION
LEG 6	All units: Legs - 6" kit - Set of 4
LEG 66	All units: Legs - 6" kit - Set of 6
CAS 3	All units: 4 Castors Kit - 3" Stem
CAS 36	All units: 6 Castors Kit - 3" Stem
CAS 3X	Bar: Low Profile Castors 58" & 68"
CAS 36X	Bar: Low Profile Castors 78" & 94"
CAS 3 CH	Bar: Ø 3" Castors Rails 58" & 68"
CAS 36 CH	Bar: Ø 3" Castors Rails 78" & 94"



LEG 6



CAS 3

SHELVES REACH INS, TABLES, MERCHANDISERS

MODEL	ASSOCIATED PRODUCT
ECS R 17	ARR / ARF / ARM 17
ECS R 37	ARR / ARF / ARMD 37
ECS QV	ARR / ARF / ARMD(F) 23, 49 & 72
ECS RW 23	AWRR / AWRF
ECS FT 27	APTS(M) / AUTR(F) 27"
ECS FT 36	APTS(M) / AUTR 36"
ECS FT 48	APTS(M) / AUTR(F) 48" & 72"
ECS FT 60	APTS(M) / AUTR(F) 60"
ECS FT 72C N	APTS(M) / AUTR(F) 72"
ECS FS	APTP 46", 67" & 93



ECS QV

SHELVES - BACK BAR

MODEL	ASSOCIATED PRODUCT
BSF 59 N	ABBC 58
BSF 69 N	ABBC68
BSF 79L N	ABBC 78
BSF 79 N	ABBC 78
BSF 95 N	ABBC 94
BSF 24 48	ABBC 48 - Slim Line
BSF 24 60	ABBC 60 - Slim Line
BSF 24 72	ABBC 72 - Slim Line



BSF 59 N

OVER SHELVES - NEO SERIES TABLES

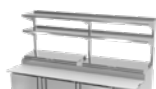
MODEL	ASSOCIATED PRODUCT
DOS 27 Prep Neo	APTS(M) / AUTR(F) 27"
DOS 36 Prep Neo	APTS(M) / AUTR 36"
DOS 48 Prep Neo	APTS(M) / AUTR(F) 48"
DOS 60 Prep Neo	APTS(M) / AUTR(F) 60"
DOS 72 Prep Neo	APTS(M) 72"



DOS 27 Prep Neo

OVER SHELVES - PIZZA & SIDE-MOUNT TABLES

MODEL	ASSOCIATED PRODUCT
DOS 46 Pizza	APTP 46"
DOS 67 Pizza	APTP 67"
DOS 93 Pizza	APTP 93"



DOS 93 Pizza

BACKSPLASH - NEO SERIES TABLES

MODEL	ASSOCIATED PRODUCT
RBS 27	AUTR / AUTF 27
RBS 36	AUTR 36
RBS 48	AUTR / AUTF 48
RBS 60	AUTR / AUTF 60
RBS 72	AUTR / AUTF 72



RBS 48

BACKSPLASH - PREMIUM LINE TABLES

MODEL	ASSOCIATED PRODUCT
RBS 27P	AUTR / AUTF 27 P
RBS 36P	AUTR 36 P
RBS 48P	AUTR / AUTF 48 P
RBS 60P	AUTR / AUTF 60 P
RBS 72P	AUTR / AUTF 72 P



RBS 48P

SET OF 2 DRAWERS - PREMIUM LINE TABLES

MODEL	ASSOCIATED PRODUCT
Drawer Kit - SM	Side mount units (46, 67 & 93)
Drawer Kit - 27N	Rear mount tables 27
Drawer Kit - 4872N	Rear mount tables 48 & 72
Drawer Kit - 60N	Rear mount tables 60



DRAWER KIT

BUN TRAY RACK - REACH INS

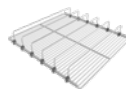
MODEL	ASSOCIATED PRODUCT
BTRFD	Full door: ARR(F) / ARM(F)
BTRHD	Half door: ARR(F) / ARM(F)



BTRHD

BOTTLE RAILS - BACK BAR SLIM LINE

MODEL	ASSOCIATED PRODUCT
BR 6 Slim	ABBC 48, 60, 72



BR 6 Slim

DOUBLE TAP TOWER - DIRECT DRAW

MODEL	ASSOCIATED PRODUCT
DDT	ADDC 23, 58, 68, 78, 94



DDT

DIVIDERS - BOTTLE COOLERS

MODEL	ASSOCIATED PRODUCT
BCD	ADBC 50, 65, 80, 94 (right) ADBC 50 & 65 (left)
BCD C	ADBC 50, 65, 80, 94 (center)



BCD C

OTHERS

MODEL	ASSOCIATED PRODUCT
Export Voltage 220 / 50 / 1	All models
2 Year Additional Warranty	All models (except AWRR/AWRF)
Stainless-steel	Bar Line (+20%)

Cooking



SAL 36

RANGE MOUNT KITS	
MODEL	DESCRIPTION
SAL 24 EM	Emerald - Range mount kit AECM / AESB 24"
SAL 36 EM	Emerald - Range mount kit AECM / AESB 36"
SAL 24	Restaurant - Range mount kit AECM / AESB 24"
SAL-36	Restaurant - Range mount kit AECM / AESB 36"
SAL-60	Restaurant - Range mount kit AECM / AESB 60"



RACK 36

OVEN RACKS	
MODEL	DESCRIPTION
RACK 24 EM	Emerald Oven rack for 24" range
RACK 36 EM	Emerald Oven rack for 36" range
RACK 24	Rack for 24" range
RACK 36	Rack for 36" range



CAS 5 CO

CASTORS & LEGS	
MODEL	ASSOCIATED PRODUCT

24" & 36" RANGES WITH OVENS

CAS 5 CO 5" Castor kit, set of 4, 2 with brakes

60" RANGES WITH OVENS

CAS 56 CO 5" Castor kit, set of 6, 3 with brakes



LEG-6 CO

COUNTERTOPS

LEG 4 CO 4" adjustable s/s legs, set of 4

RANGES WITH OVENS, FRYERS & PIZZA OVENS

LEG 6 CO 6" adjustable s/s legs, set of 4

SINGLE DECK CONVECTION OVENS

LEG 25 BLACK 25" Black legs

LEG 25 CAS BLACK 25" Black legs with Castors



CHARBROILERS EMERALD LINE CHAR ROCK KIT	
MODEL	DESCRIPTION
CRB-Kit 12	Emerald Char Rock - KIT 12" Order Qty. per size of equipment.



STACKING KIT DOUBLE CONVECTION OVEN EMERALD LINE	
MODEL	DESCRIPTION
KIT Double Stack CAS	Stacking Kit for Double Convection Oven - Flue - Castors



FTC 4050

FRYERS ACCESSORIES	
MODEL	DESCRIPTION
FJS	Joining Strips -All fryer.
FSG	Splash Guard - All fryer.
FTC 4050	Night Cover - 40 lbs & 50 lbs fryers
FTC 75	Night Cover - 75 lbs fryer.

GAS CONVERSION KIT INCLUDED FOR ALL UNITS (EXCEPT FRYERS)

Distribution



HEATING & PROOFING CABINETS	
MODEL	DESCRIPTION
RACK STEAM PANS	Set of 2 racks - Order Qty. per size of equipment

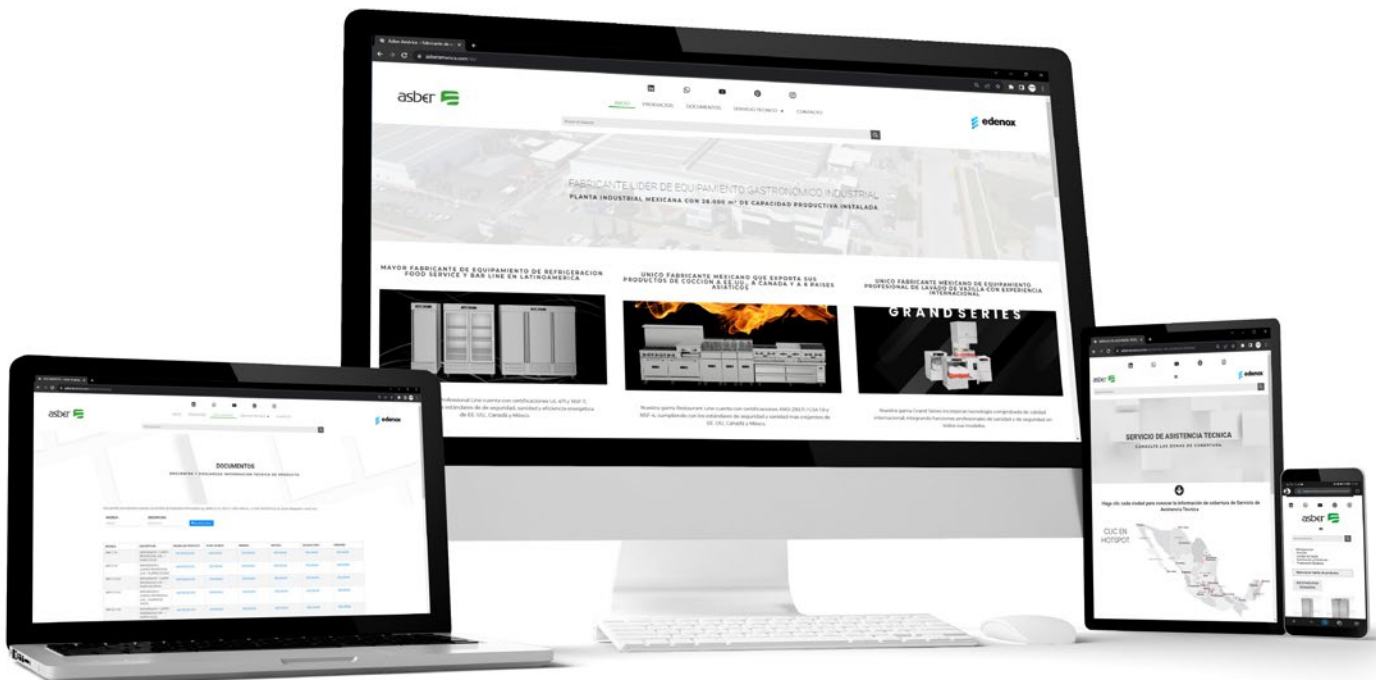
STEAM TABLES ANGLE SNEEZE GUARD	
MODEL	DESCRIPTION
SG A 2	AEST (E) 302 Angle Sneeze Guard
SG A 3	AEST (E) 303 Angle Sneeze Guard
SG A 4	AEST (E) 304 Angle Sneeze Guard
SG A 5	AEST (E) 305 Angle Sneeze Guard

STEAM TABLES TUBING TRAY SLIDE	
MODEL	DESCRIPTION
TTS 2	AEST (E) 302 Tubing Tray Slide
TTS 3	AEST (E) 303 Tubing Tray Slide
TTS 4	AEST (E) 304 Tubing Tray Slide
TTS 5	AEST (E) 305 Tubing Tray Slide

STEAM TABLES SOLID TRAY SLIDE	
MODEL	DESCRIPTION
STS 2	AEST (E) 302 Solid Tray Slide
STS 3	AEST (E) 303 Solid Tray Slide
STS 4	AEST (E) 304 Solid Tray Slide
STS 5	AEST (E) 305 Solid Tray Slide

STEAM TABLES - SPILLAGE PANS	
MODEL	DESCRIPTION
SP1	Spillage Pans (all models)

FIND MORE INFORMATION AT
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