

COMMERCIAL COOKING EQUIPMENT

DESIGN, FORM AND FUNCTION FIT FOR THE MOST DEMANDING KITCHENS



hot plates

broilers

griddles

ranges

deep fat fryers

stock pots

salamanders

cheesemelters

TAKING YOUR BUSINESS FORWARD

ONNERA GROUP

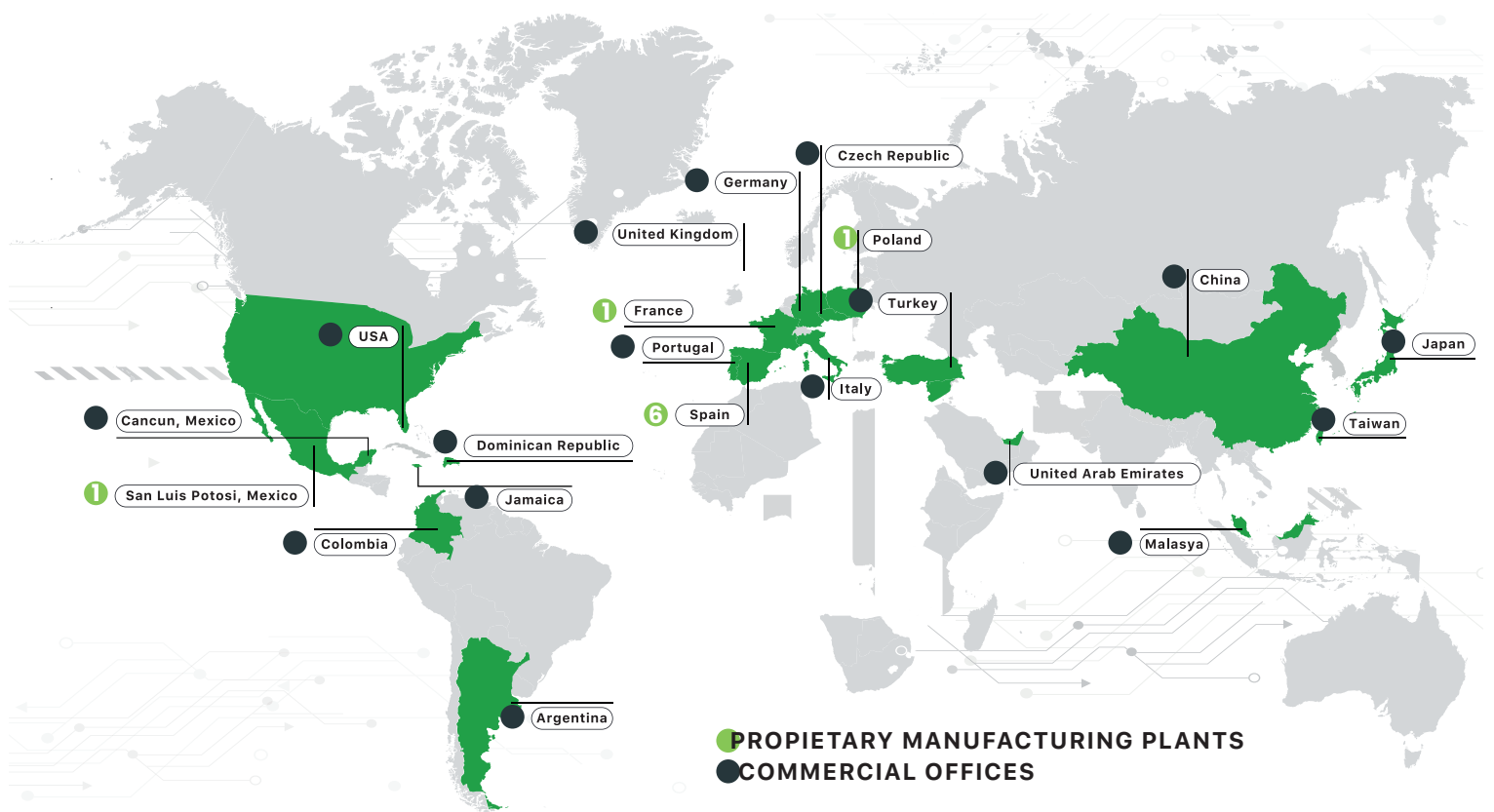


ONNERA Group is an international business corporation, working to provide equipment solutions for hospitality sector.

It has over 2,000 professionals able to offer a wide variety of solutions from 7 manufacturing plants that are strategically distributed around the world (Spain, France, Poland and Mexico) and from our commercial offices over the five continents.

Our brand ASBER is integrated into the hospitality sector, shaping their offer catalog based on the products supplied by ONNERA Group's manufacturing plants.

The productive and technological capacity of ONNERA Group, its international presence and the experience gathered regionally over the years make our ASBER brand a world reference in the manufacture of industrial gastronomic equipment.



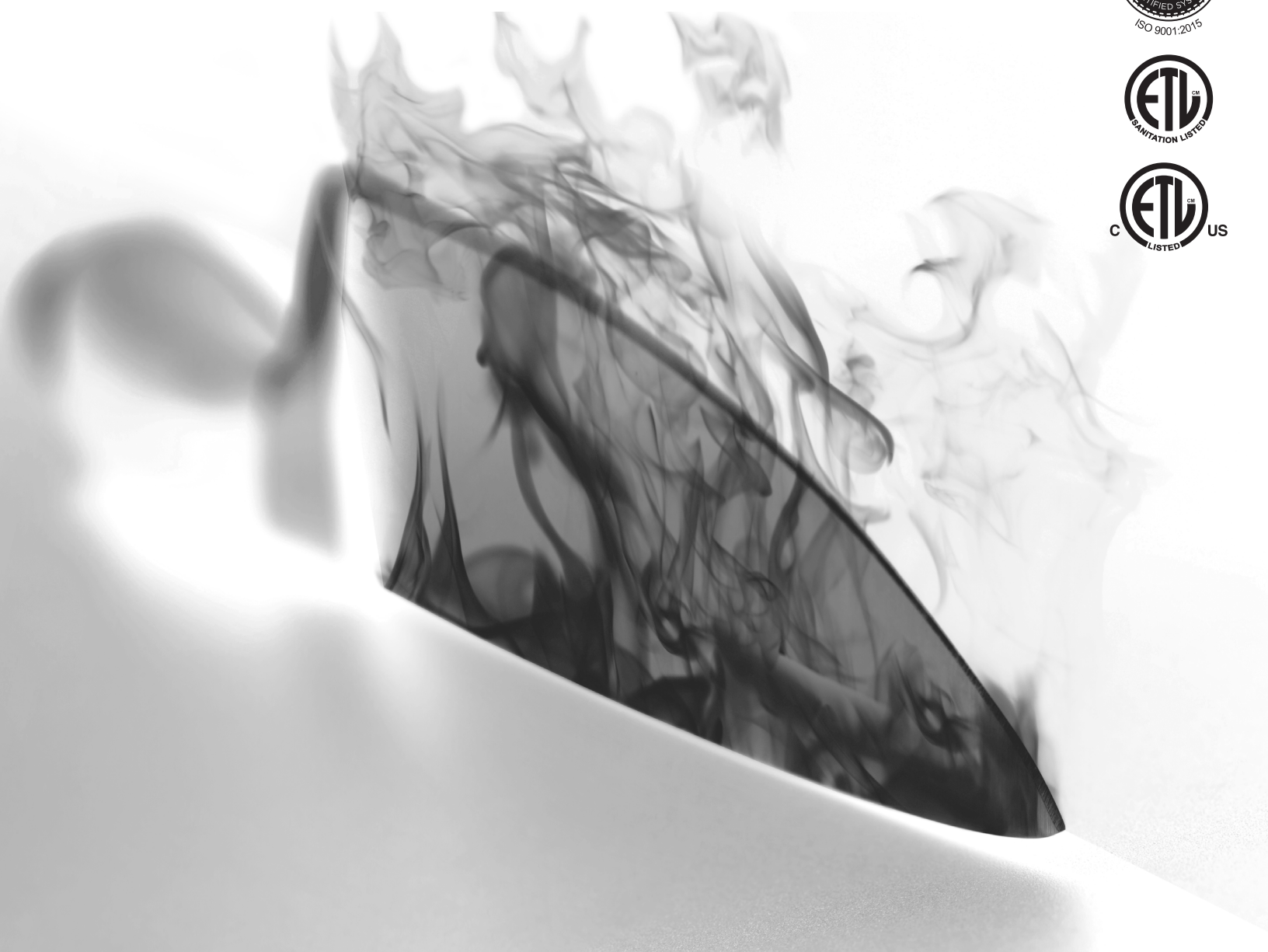
EUROPE

AMERICA



COOKING

Our ranges of cooking equipment meets **ANSI Z83.11/CSA 1.8 & NSF-4** certifications, satisfying food safety and sanitation requirements for the North American market place.



Hotplates

COUNTERTOP GAS HOTPLATES



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel grate supports, burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

For the safety and convenience of operators, our Asber countertop ranges come standard with a 5" Stainless Steel bull nose landing ledge, Zamac heat resistant knobs for added durability, and reinforced valve system for extra safety.

All units are ETL certified under ANSI Z83.11-CSA 1.8 standard.

OPEN BURNER:

- **30.000 BTU** cast iron lift off burners
- Heavy Duty 12" x 12" cast iron top grates and pilot protection.
- Heavy gauge welded frame on 2" adjustable legs.
- Independent pilot per burner.
- Stainless Steel drip tray.



AEHP-2-12



AEHP-4-24



AEHP-6-36

OPTIONS & ACCESORIES

4" adjustable legs.
Specify LPG or Nat. Gas (comes standard with conversion kits).
Specify is above 2000 ft. elevation.

MODEL	BURNERS	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
AEHP-2-12	2	60.000	12"	32 1/4"	12 7/8"	107
AEHP-4-24	4	120.000	24"	32 1/4"	12 7/8"	164
AEHP-6-36	6	180.000	36"	32 1/4"	12 7/8"	209

1. Height dimensions include 2" legs. 2. Specifications are subject to change without prior notice.

Manual Griddles

COUNTERTOP GAS MANUAL GRIDDLES



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

For the safety and convenience of operators, our Asber countertop ranges come standard with a 5" Stainless Steel bull nose landing ledge, Zamac heat resistant knobs for added durability, and reinforced valve system for extra safety.

All units are ETL certified under ANSI Z83.11-CSA 1.8 standard.

GRIDDLES:

- Cold-rolled steel plate 5/8" thick welded to the perimeter top of the truss.
- **"H" units have Cold-rolled steel plate 3/4" thick** welded to the perimeter top of the truss.
- U-Type burners placed every 12" for even heat distribution on griddle surface.
- 14 gauge stainless steel 4" back and side splashes.
- Independent pilot per burner.
- 4" grease trough channel.



AEMG-12



AEMG-24



AEMG-36-H



AEMG-48-H

OPTIONS & ACCESORIES

4" adjustable legs.

Specify LPG or Nat. Gas (comes standard with conversion kits).

Specify is above 2000 ft. elevation.

MODEL	BURNERS	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
AEMG-12	1	24.000	12"	33 3/4"	16 1/8"	120
AEMG-24	2	48.000	24"	33 3/4"	16 1/8"	161
AEMG-36	3	72.000	36"	33 3/4"	16 1/8"	218
AEMG-24-H	2	48.000	24"	33 3/4"	16 1/8"	186
AEMG-36-H	3	72.000	36"	33 3/4"	16 1/8"	218
AEMG-48-H	4	96.000	48"	33 3/4"	16 1/8"	348

1. Height dimensions include 2" legs. 2. Specifications are subject to change without prior notice.

Radiant Broilers

COUNTERTOP GAS RADIANT BROILERS



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

For the safety and convenience of operators, our Asber countertop ranges come standard with a 5" Stainless Steel bull nose landing ledge, Zamac heat resistant knobs for added durability, and reinforced valve system for extra safety.

All units are ETL certified under ANSI Z83.11-CSA 1.8 standard.

BROILERS:

- Flute type burners, **16,000 BTU per hour placed every 6"** for even heat distribution.
 - Except: AERB-12 has a U-type 24,000 BTU burner.
- Cast Iron "V" Shaped removable radiant deflector minimizing excessive flare up.
- Reversible cast iron grate with grease trough.
- 14 gauge stainless steel 4" back and side splashes.
- Independent pilot per burner.
- Full size Stainless-Steel drip tray, removable for easy cleaning.



AERB-24



AERB-36



AERB-48



AERB-60

OPTIONS & ACCESORIES

4" adjustable legs.
Specify LPG or Nat. Gas (comes standard with conversion kits).
Specify is above 2000 ft. elevation.

MODEL	BURNERS	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
AERB-12	1	24,000	12"	33 3/4"	16 1/4"	118
AERB-24	4	64,000	24"	33 3/4"	16 1/4"	191
AERB-36	6	96,000	36"	33 3/4"	16 1/4"	266
AERB-48	8	128,000	48"	33 3/4"	16 1/4"	340
AERB-60 NEW!	10	160,000	60"	33 3/4"	16 1/4"	

1. Height dimensions include 2" legs. 2. Specifications are subject to change without prior notice.

Char Rock Broilers

COUNTERTOP GAS CHAR ROCK BROILERS



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

For the safety and convenience of operators, our Asber countertop ranges come standard with a 5" Stainless Steel bull nose landing ledge, Zamac heat resistant knobs for added durability, and reinforced valve system for extra safety.

All units are ETL certified under ANSI Z83.11-CSA 1.8 standard.

BROILERS:

- H type burners, **24,000 BTU per hour placed every 12"** for even heat distribution.
- Heavy duty cast iron grates for Volcanic rock placement.
- Reversible cast iron grate with grease trough.
- 14 gauge stainless steel 4" back and side splashes.
- Independent pilot per burner.
- Full size Stainless-Steel drip tray, removable for easy cleaning.



AECRB-12



AECRB-24



AECRB-36



AECRB-48

OPTIONS & ACCESORIES

4" adjustable legs.

Specify LPG or Nat. Gas (comes standard with conversion kits).

Specify is above 2000 ft. elevation.

MODEL	BURNERS	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
AECRB-24	2	48.000	24"	33 3/4	16 1/4"	191
AECRB-36	3	72.000	36"	33 3/4	16 1/4"	266
AECRB-48	4	96.000	48"	33 3/4	16 1/4"	340

1. Height dimensions include 2" legs. 2. Specifications are subject to change without prior notice.

Gas Restaurant Ranges with Oven

24" WIDE



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel grate supports, burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

Heavy gauge welded frame on 6" adjustable legs, Stainless-Steel back riser durable enough to hold your broiler without any additional supports. Comes standard with Stainless-Steel cantilever shelf with an optional extended shelf for broiler mounting.

For the safety and convenience of operators, our Asber ranges come standard with a 5" Stainless Steel bull nose landing ledge, Zamac heat resistant knobs for added durability, and reinforced valve system for extra safety.

All units are ETL certified under ANSI Z83.11-CSA 1.8 standard.

OPEN BURNER:

- **30.000 BTU** cast iron lift off burners.
- Heavy Duty 12" x 12" cast iron top grates and pilot protection.
- Independent pilot per burner.
- Stainless Steel drip tray.

GRIDDLES:

- Stainless Steel perimeter top.
- Cold-rolled steel plate 3/4" thick welded to the perimeter top of the truss.
- 4" grease trough channel.

OVEN:

- Stainless Steel interior with porcelain back door and bottom.
- Removable Stainless-Steel door for easy cleaning.
- Oversized durable Stainless-Steel door handle.
- Thermostatic controlled from 250 °F to 550 °F.
- Manual ignition.
- Standard with (1) stainless steel oven rack.
- **Accepts full size sheet pans (18" x 26").**



AER-4-24



AER-G24-24-H

OPTIONS & ACCESSORIES

5" castors.

Additional racks for oven.

Extended overshelf for Salamander / Cheesemelter.

Specify LPG or Nat. Gas (comes standard with conversion kits).

Specify is above 2000 ft. elevation.

MODEL	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
AER-4-24	150.000	24"	33 1/2"	56 3/8"	335
AER-G24-24-H	78.000	24"	33 1/2"	56 3/8"	335

1. Height includes 6" legs and backsplash. 2. Specifications are subject to change without prior notice.

Gas Restaurant Ranges with Oven

36" WIDE



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel grate supports, burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

Heavy gauge welded frame on 6" adjustable legs, Stainless-Steel back riser durable enough to hold your broiler without any additional supports. Comes standard with Stainless-Steel cantilever shelf with an optional extended shelf for broiler mounting.

For the safety and convenience of operators, our Asber ranges come standard with a 5" Stainless Steel bull nose landing ledge, Zamac heat resistant knobs for added durability, and reinforced valve system for extra safety.

All units are ETL certified under ANSI Z83.11-CSA 1.8 standard.

OPEN BURNER:

- **30.000 BTU** cast iron lift off burners.
- Heavy Duty 12" x 12" cast iron top grates and pilot protection.
- Independent pilot per burner.
- Stainless Steel drip tray.

GRIDDLES:

- Stainless Steel perimeter top.
- Cold-rolled steel plate 3/4" thick welded to the perimeter top of the truss.
- 4" grease trough channel.

OVEN:

- Stainless Steel interior with porcelain back door and bottom.
- Removable Stainless-Steel door for easy cleaning.
- Oversized durable Stainless-Steel door handle.
- Thermostatic controlled from 250 °F to 550 °F.
- Manual ignition.
- Standard with (1) stainless steel oven rack.
- **Accepts full size sheet pans (18" x 26").**



AEMR-G24-B2-36-H



AER-6-36



AEMR-G12-B4-36

OPTIONS & ACCESSORIES

5" castors.

Additional racks for oven.

Extended overshelf for Salamander / Cheesemelter.

Specify LPG or Nat. Gas (comes standard with conversion kits).

Specify is above 2000 ft. elevation.

MODEL	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
AER-6-36	210.000	36"	33 1/2"	56 1/2"	405
AER-G36-36-H	102.000	36"	33 1/2"	56 1/2"	405
AEMR-G12-B4-36	174.000	36"	33 1/2"	56 1/2"	428
AEMR-G24-B2-36-H	138.000	36"	33 1/2"	56 1/2"	466

1. Height includes 6" legs and backsplash. 2. Specifications are subject to change without prior notice.



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