

## Stock Pot Ranges

GAS STOCK POT RANGES



All Stainless-Steel construction, interior and exterior front, and sides.

Cast-iron "Ring" type burner with 2 control knobs.

Powerful **45,000 BTU** per burner, removable and easy to clean.

Reinforced heavy duty 18" x 21" cast iron top grates with pilot protection.

Stainless Steel drip tray, removable for easy cleaning

Lower cabinet storage.

Zamac heat resistant knobs for added durability

Independent pilots for each burner.

6" adjustable legs.

All units are CSA and ANSI certified.



AESP-18-2



AESP-42-4

### OPTIONS & ACCESORIES

5" castors.

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

Specify is above 2000 ft. elevation.

MODEL	BURNERS	TOTAL BTU PER HOUR	DIMENSIONS			SHIPPING WEIGHT (lbs)
			Width	Depth	Height	
AESP-18-2	2	90.000	18"	21"	24 3/4"	123
AESP-42-4	4	180.000	18"	42 5/8"	24 3/4"	256

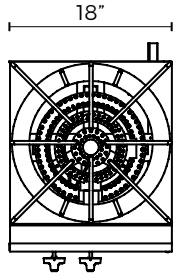
1. Height includes 6" legs. 2. Specifications are subject to change without prior notice.

## Stock Pot Ranges

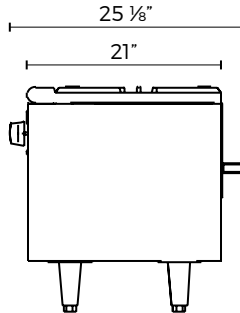
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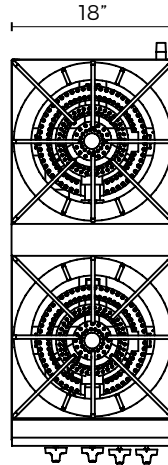
AESP-18-2 TOP



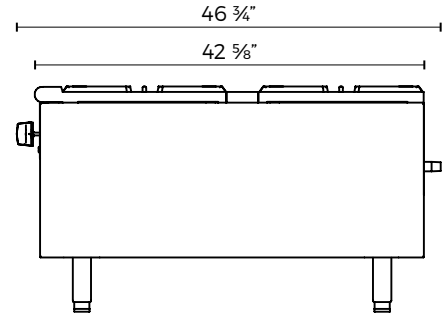
AESP-18-2 SIDE



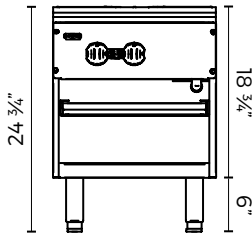
AESP-42-4 TOP



AESP-42-4 SIDE



COMMON FRONT VIEW



DATA	AESP-18-2	AESP-42-4
Gas Type	LPG or Nat. Gas (NG)	
Gas Connection	Gas line: 3/4" or larger	
Regulator	Included	
Gas Pressure	10.0" W.C. (LPG) or 5.0" W.C. (NG)	
Burner BTU	45,000	
Total BTU	90,000	180,000
Shipping Weight (lbs)	375	
DIMENSIONAL DATA		
Ext. Width Overall	18"	
Ext. Depth Overall	21"	42 5/8"
Ext. Height Overall <sup>1</sup>	24 3/4"	

1. Height includes 6" legs.

### Standard Features

- All Stainless-Steel construction, interior and exterior front, and sides.
- Cast-iron "Ring" type burner with 2 control knobs.
- Powerful 45,000 BTU per burner, removable and easy to clean.
- Reinforced heavy duty 18" x 21" cast iron top grates with pilot protection.
- Stainless Steel drip tray, removable for easy cleaning
- Lower cabinet storage.
- Zamac heat resistant knobs for added durability
- Independent pilots for each burner.
- 6" adjustable legs.
- All units are CSA and ANSI certified.
- All units comes either Natural Gas (NG) or LPG Gas. Also includes conversion kits.

### Options & Accessories

- 5" castors.
- Specify is above 2000 ft. elevation.

### Warranty

- 1-year parts & labor.

\*RESIDENTIAL APPLICATIONS: Asber assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

## INSTALLATION REQUIREMENTS

- 1. GAS PRESSURE:** 5.0" W.C. (NG) for natural gas or 10.0" W.C. (LPG) for propane gas. A pressure regulator sized for this unit is included, to be installed at time of connection.
- 2. GAS CONNECTION:** Gas line must be 3/4" or larger, same if flexible connectors are used
- 3. VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, [www.NFPA.org](http://www.NFPA.org)
- 4. CLEARANCE:** 3" rear, 0" sides, 4" bottom for combustible.