

Convection Oven

GAS CONVECTION OVEN



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

Single Oven Model: Equipped with 5 racks and 12 positions, accommodating standard 18" x 26" full-size sheet pans.

Double Oven Model: Offers 10 racks and 24 positions, doubling capacity while maintaining compatibility with full-size sheet pans.

Innovative Door System: Features a unique split design—one stainless-steel door and one double-pane glass door (50/50 split), both chain-driven to open simultaneously up to 135° for effortless loading and unloading. An oversized, durable stainless-steel handle ensures easy operation.

OPERATIONAL FEATURES

Timer: 60-minute timer with audible buzzer for precise cooking control.

Maintenance: Removable control panel for simplified cleaning and maintenance.

Burner: High-capacity 35,000 BTU 'U'-shaped burner, managed by a snap-action thermostat with a temperature range of 250°F to 550°F.

Ignition: Electronic ignition for reliable, consistent startup.

Air Distribution: Strategically placed air deflectors around the blower promote even air distribution, maximizing heat uniformity and energy efficiency.

Fan Speeds: Two-speed fan operates at 1725 RPM (high) and 1140 RPM (low), providing flexibility for a variety of cooking needs.

INSTALLATION AND MOBILITY

Single Oven: Ships with 25" black legs or optional 25" black legs with casters.

Double Oven: Includes a stacking kit and 5" casters as standard for easy mobility and space optimization.

Certification and Gas Compatibility: All Asber Convection Ovens are ETL certified under ANSI Z83.11-CSA 1.8, ensuring compliance with stringent safety and performance standards for commercial kitchens.

Gas Options: Includes a gas conversion kit for both natural gas and LPG (liquefied petroleum gas), with options to specify fuel type and compatibility for elevations above 2000 ft.

OPTIONS & ACCESSORIES

Oven Racks.

Legs with Casters.

Specify LPG or Natural Gas.

Specify if above 2000 ft. elevation.



AECO 1 EM



OPCION STACK

MODEL	SHELVES	TOTAL BTU	VOLTS - FREQUENCY	POWER		EXTERIOR DIMENSIONS (in)			SHIPPING	
				HP	AMP	Width	Depth	Height	Lbs	ft ³
GAS CONVECTION OVEN										
AECO 1 EM	5	65.000	115V. - 50/60Hz.	1/2	5.6	38-1/4	40-3/8	63-3/4	527	49.4

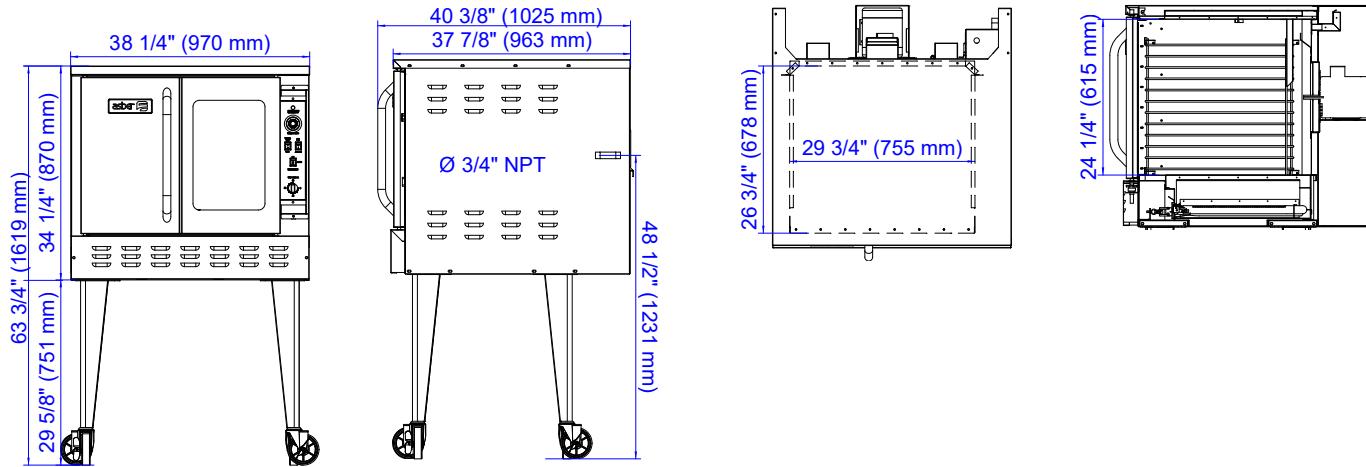
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AECO 1 EM



MODEL	AECO 1 EM
GAS CONNECTION	
Gas Type	NG / LPG
Gas Pressure	5" W.C. / 10" W.C.
Gas Line	Ø 3/4" (at least)
ELECTRICAL DATA	
Volts - Frequency	115V. - 50/60Hz.
Power (HP)	1/2
Full Amp Load	5.6
Plug Type	NEMA 5-15P
INTERIOR DIMENSIONS (in)	
Width	29-3/4
Depth	26-3/4
Height	24-1/4
Shelf (in)	27-1/2 x 17-3/4
SHIPPING DIMENSIONS (in)	
Width	44-1/2
Depth	45-1/4
Height	43-1/4



INSTALLATION REQUIREMENTS

- GAS PRESSURE & GAS CONNECTION:** a pressure regulator sized for this unit is included, to be installed at the time of connection. Gas line must be 3/4" or larger, same if flexible connectors are used.
- DEDICATED ELECTRICAL CIRCUIT:** a dedicated electrical circuit is required for connection, with an independent switch.
- VENTILATION:** an adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, www.NFPA.org.
- INSTALLATION:** Verify the installation conditions required by applicable local regulations and the corresponding user manual.
- CLERANCE:** 3" on the sides and the back for combustible; 0" for non-combustible buildings.
- CERTIFICATION FOR COMMERCIAL USE:** The equipment listed in this spec sheet is certified and approved for commercial use, complying with food safety and sanitation standards for commercial applications.

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