

ASBER POWER COOK series is a heavy-duty cooking range designed to meet the most demanding needs of Eastern European professional kitchens. Truly robust and durable, these appliances are intelligently designed to be the perfect answer for high-production cooking applications.

Entirely made of stainless steel, each model offers unmatched performance, combining proven control with quality, and also bearing the GOST certificate of conformity.

ELECTRIC RANGES

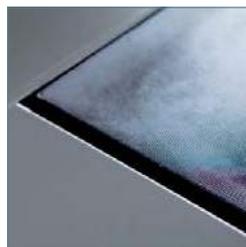
- 295 x 418 mm heavy-duty cast-iron hot plates.
- Side countertops can be dismantled to be used as part of a cooking line-up.
- Control panel with switches and controls lights for safety usage.
- Temperature regulation made with large 4-position switch knobs that define the heating degree: low, average and high.
- Oven's temperature controlled by 4-positions switch knob (selection of heating section), thermo regulator (automatic maintenance of set temperature) and control lights.



Side countertops easily removable to be used in a cooking line-up.



Big and robust control knobs on the front panel.



Hot plates flat surface enables cookware easy shifting and multiple cooking positions.



Heavy-duty cast-iron hot plates.

GAS RANGES

Main features

- High-efficiency 2-crown burners with flame safety device: 3 x 4 kW and 1 x 8 kW. Heavy-duty grids made of enameled iron, very stable for sale cooking.
- Control panel with gas valves. Smooth flame regulation by 3-positions heavy-duty reinforced knobs.
- Temperature controlled by 4-positions switch (selection of heating section), thermo regulator (automatic maintenance of set temperature) and indication light.



Heavy-duty grids made of enameled iron.



High-efficiency 2-crown burners.



Main features

- Every oven section consists of a metal chamber with an easy-opening drop-down door and two tubular heaters located on the top and bottom of the chamber.
- Removable rails with guides, fixed on lateral walls, are intended for tray installation at the level need.



Gastronorm compatible 2/1 GN oven chamber with single drop-down door.



Heat resistant oven door handle.



ASE-40



ASE-60

 **ELECTRIC RANGES WITH SHELF**

- Made of stainless steel and sturdily built.
- Upper cooking module with cast-iron heating plates and bottom undershelf.
- Long-lasting, heavy-duty cast-iron hot plates ensures quick and uniform heating up to 480°C.
- Heating plate dimensions: 295 x 418 mm.
- Plates power: 4 x 3 kW in ASE-40 and 6 x 3 kW in ASE-60.
- Plane surface of the hot plates ensures easy shifting of the cookware and multiple cooking positions.
- Regulation of temperature through a thermostat.
- Can be used independently (with side countertops) or as an appliance in a cooking line-up removing side countertops with great ease.
- Removable tray to collect liquid spillages, enabling quickly and easy cleaning operations.
- Easy cleaning thanks to its intelligent design.
- Height-adjustable legs.

Model	Reference	Dimensions (mm) (with side countertops)	Power kW (Kcal/h)	Voltage (V)	N° of plates
ASE-40	19022499	840 x 850 x 860 (1050 x 850 x 860)	12 (10,32)	230-415/3N - 50/60Hz	4
ASE-60	19022500	1262 x 850 x 860 (1470 x 850 x 860)	18 (15,48)	230-415/3N - 50/60Hz	6



ASE-41
Cooker with oven.



ASE-61
Cooker with oven and neutral cabinet.

 **ELECTRIC RANGES WITH OVEN**

- Made of stainless steel and sturdily built.
- Upper cooking module with cast-iron heating plates and bottom undershelf.
- Long-lasting, heavy-duty cast-iron hot plates ensures quick and uniform heating up to 480°C.
- Heating plate dimensions: 295 x 418 mm.
- Plates power: 4 x 3 kW in ASE-41 and 6 x 3 kW in ASE-61.
- Plane surface of the hot plates ensures easy shifting of the cookware and multiple cooking positions.
- Regulation of temperature through a thermostat.
- Can be used independently (with side countertops) or as an appliance in a cooking line-up removing side countertops with great ease.
- Removable tray to collect liquid spillages, enabling quickly and easy cleaning operations.
- Easy cleaning thanks to its intelligent design.
- Height-adjustable legs.

OVEN FEATURES:

- Chamber dimensions: 650 x 530 x 295 mm, usable area: 0,384 m2.
- Gastronorm compatible 2/1 GN electric oven with single drop down door.
- Working temperature from 50 to 270°C. Heating time to achieve 270°C - 30 minutes.
- Heat-proof door handle.
- 6 kW power.

Model	Reference	Dimensions (mm) (with side countertops)	Power kW (Kcal/h)	Voltage (V)	N° of plates
ASE-41	19022507	840 x 850 x 860 (1050 x 850 x 860)	18 (15,48)	230-415/3N - 50/60Hz	4
ASE-61	19022502	1262 x 850 x 860 (1470 x 850 x 860)	24 (20,64)	230-415/3N - 50/60Hz	6



ASG-40
Gas range with shelf.



ASG-41
Gas range with oven.

GAS RANGES WITH SHELF OR OVEN

- Made of stainless steel and sturdily built.
- Can be used independently or as an appliance in a cooking line-up.
- High efficiency open top burners with robust enameled grills, security valve and thermocouple.
- 4 gas burners: 3 x 4 kW and 1 x 8 kW.
- Removable tray to collect liquid spillages, enabling quickly and easy cleaning operations.
- Easy cleaning thanks to its intelligent design.
- Height-adjustable legs.
- Supplied and assembled with injectors for use with natural gas (NG) and (LPG).

OVEN FEATURES:

- Chamber dimensions: 530 x 650 x 295 mm, usable area: 0,384 m².
- Gastronorm compatible 2/1 GN gas oven with single drop-down door.
- Working temperature from 50 to 270°C. Heating time to achieve 270°C – 30 min.
- Temperature controlled with thermo-regulated 7-position gas valve.
- Piezoelectric unit to light the burner in the oven.
- Heat-proof door handle.
- 8 kW power.

Model	Reference	Dimensions	Power kW (Kcal/h)	Description	N° of burners
ASG-40	19022229	850 x 900 x 860	20 (17,2)	with shelf	4
ASG-41	19022223	850 x 900 x 860	28 (24,08)	with oven	4



ASE-02
Electric ovens with shelf.



ASE-03
Electric ovens without shelf.

ELECTRIC OVENS

- Made of stainless steel and sturdily built.
- Heavy-duty electric ovens with high-energy performance to bake bread, meat, biscuits, pizza, cakes, etc.
- Chamber dimensions: 530 x 650 x 295 mm, usable area: 0,384 m².
- Gastronorm compatible 2/1 GN electric oven with single drop-down door.
- Working temperature from 50 to 270°C. Heating time to achieve 270°C – 30 min.
- Heat-proof door handle.
- Easy cleaning thanks to its intelligent design to facility the operations.
- Height-adjustable legs.
- Power: 2 x 6 kW in ASE-02 and 3 x 6 kW in ASE-03.

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Voltage (V)	N° of chambers
ASE-02	19022501	840 x 840 x 1480	12 (10,32)	230-415/3N - 50/60Hz	2
ASE-03	19022231	840 x 840 x 1480	18 (15,48)	230-415/3N - 50/60Hz	3