



COOKING

ECO COOK

POWER COOK



 COOKING

ECO COOK

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ASBER ECO COOK series is a 700-mm depth European modular cooking range, built to meet the most demanding chef needs whilst reducing all non-value added elements.

The result is a cooking range with high-power, first-class burners and plates, entirely made of stainless steel, with a fully welded structure

to achieve a sturdily built, durable solution. A simple, robust and cost-effective answer for any cooking operations.

All appliances have also been designed with a recognizable aesthetics. To ensure maximum hygiene, worktop surfaces are smooth and removable. All models are in accordance with the international standards of safety and hygiene, bearing Certigaz and CE approval.

GAS RANGES



Heavy-duty reinforced control knobs on the front panel.



Smooth surface for easy cleaning. Grids made of enameled iron, heavy and stable for safe cooking.



Open burners with 1-crown burner of 4.5 kW or 2-crown burners of 8 kW with possible combinations depending of number of burners of each model. Robust crowns with high-efficiency burners and provided with a flame safety device. Pilot ignition covered to avoid the breakage.

A complete range of products including 2, 4 and 6 burners with and without legs.



ELECTRIC RANGES



Complete range of electric ranges with 400, 800 and 1200 mm width models with 2, 4 or 6 plates. Stainless steel construction, provided. High-efficiency electric plates made of cast iron with built-in shielded resistors and safety overheat protection. 2,6 kW of power for each plate. Smooth surface easy to clean.

Power controlled by 6-position switch. Light indicator shows when the plate is active.



GAS STOVE



High-efficiency 2-crown burner of 9 kW.

Made of stainless steel, sturdy and resistant to corrosion. Light and portable. Heavy-duty reinforced control knobs on the front panel.

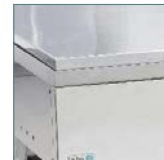


ELECTRIC TILTING BRATT PAN



Made of stainless steel. Manual turnover of the pan.

Smooth temperature regulation between 50°C and 300°C, thermostat control for safety usage.



GAS AND ELECTRIC FRY-TOP



A complete range of gas or electric fry-tops, 400 and 800 mm wide.

Cooking surface designed to roast directly on the plate surface. The plate made of special steel with high heat transfer.

Removable steel pan for fat collection.





GRE-400-11T

GAS RANGES WITH 2 BURNERS

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas type	N° of burners 4,5 kW	N° of burners 8 kW
GRE-400-20T	19023366	400 x 700 x 310	9 (7,74)	LPG	2	-
GRE-400-20T NG	19023367	400 x 700 x 310	9 (7,74)	NG	2	-
GRE-400-11T	19023362	400 x 700 x 310	12,5 (10,75)	LPG	1	1
GRE-400-11T NG	19023363	400 x 700 x 310	12,5 (10,75)	NG	1	1
GRE-400-02T	19023358	400 x 700 x 310	16 (13,76)	LPG	-	2
GRE-400-02T NG	19023359	400 x 700 x 310	16 (13,76)	NG	-	2



GRE-800-22T

GAS RANGES WITH 4 BURNERS

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas type	N° of burners 4,5 kW	N° of burners 8 kW
GRE-800-31T	19023378	800 x 700 x 310	21,5 (18,49)	LPG	3	1
GRE-800-31T NG	19023379	800 x 700 x 310	21,5 (18,49)	NG	3	1
GRE-800-22T	19023374	800 x 700 x 310	25 (21,5)	LPG	2	2
GRE-800-22T NG	19023375	800 x 700 x 310	25 (21,5)	NG	2	2
GRE-800-13T	19023370	800 x 700 x 310	28,5 (24,51)	LPG	1	3
GRE-800-13T NG	19022227	800 x 700 x 310	28,5 (24,51)	NG	1	3



GRE-1200-33T

GAS RANGES WITH 6 BURNERS

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas type	N° of burners 4,5 kW	N° of burners 8 kW
GRE-1200-42T	19023354	1200 x 700 x 310	34 (29,24)	LPG	4	2
GRE-1200-42T NG	19023355	1200 x 700 x 310	34 (29,24)	NG	4	2
GRE-1200-33T	19023350	1200 x 700 x 310	37,5 (32,25)	LPG	3	3
GRE-1200-33T NG	19023351	1200 x 700 x 310	37,5 (32,25)	NG	3	3
GRE-1200-24T	19023346	1200 x 700 x 310	41 (35,26)	LPG	2	4
GRE-1200-24T NG	19023347	1200 x 700 x 310	41 (35,26)	NG	2	4



GRE-400-11

GAS RANGES WITH 2 BURNERS

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas type	N° of burners 4,5 kW	N° of burners 8 kW
GRE-400-20	19023364	400 x 700 x 850	9 (7,74)	LPG	2	-
GRE-400-20 NG	19023365	400 x 700 x 850	9 (7,74)	NG	2	-
GRE-400-11	19023360	400 x 700 x 850	12,5 (10,75)	LPG	1	1
GRE-400-11 NG	19023361	400 x 700 x 850	12,5 (10,75)	NG	1	1
GRE-400-02	19023356	400 x 700 x 850	16 (13,76)	LPG	-	2
GRE-400-02 NG	19023357	400 x 700 x 850	16 (13,76)	NG	-	2



GRE-800-22

GAS RANGES WITH 4 BURNERS

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas type	N° of burners 4,5 kW	N° of burners 8 kW
GRE-800-31	19023376	800 x 700 x 850	21,5 (18,49)	LPG	3	1
GRE-800-31 NG	19023377	800 x 700 x 850	21,5 (18,49)	NG	3	1
GRE-800-22	19023372	800 x 700 x 850	25 (21,5)	LPG	2	2
GRE-800-22 NG	19023373	800 x 700 x 850	25 (21,5)	NG	2	2
GRE-800-13	19023368	800 x 700 x 850	28,5 (24,51)	LPG	1	3
GRE-800-13 NG	19022228	800 x 700 x 850	28,5 (24,51)	NG	1	3



GRE-1200-33

GAS RANGES WITH 6 BURNERS

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas type	N° of burners 4,5 kW	N° of burners 8 kW
GRE-1200-42	19023352	1200 x 700 x 850	34 (29,24)	LPG	4	2
GRE-1200-42 NG	19023353	1200 x 700 x 850	34 (29,24)	NG	4	2
GRE-1200-33	19023348	1200 x 700 x 850	37,5 (32,25)	LPG	3	3
GRE-1200-33 NG	19023349	1200 x 700 x 850	37,5 (32,25)	NG	3	3
GRE-1200-24	19023344	1200 x 700 x 850	41 (35,26)	LPG	2	4
GRE-1200-24 NG	19023345	1200 x 700 x 850	41 (35,26)	NG	2	4



ERE-400T



ERE-800T

TABLE-TOP ELECTRIC RANGES

- Models available in 3 different widths: 400, 800 and 1200 mm.
- Made of stainless steel.
- 223 mm diameter plates.
- Stamped stainless steel worktop to prevent liquid spillages.
- Temperature regulation by a 6-position switch with corresponding operating pilot. Safety overheat protection.
- 2,6 kW power in each plate.
- Height-adjustable legs.

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Voltage (V)	N° of burners 2,6 kW
ERE-400T	19023332	400 x 700 x 285	5,2 (4,472)	380-415/3N - 50/60 Hz	2
ERE-800T	19023334	800 x 700 x 285	10,4 (8,944)	380-415/3N - 50/60 Hz	4
ERE-1200T	19023330	1200 x 700 x 285	15,6 (13,416)	380-415/3N - 50/60 Hz	6



ERE-400



ERE-800

STANDING ELECTRIC RANGES

- Models available in 3 different widths: 400, 800 and 1200 mm.
- Made of stainless steel.
- 223 mm diameter plates.
- Stamped stainless steel worktop to prevent liquid spillages.
- Temperature regulation by a 6-position switch with corresponding operating pilot. Safety overheat protection.
- 2,6 kW power in each plate.
- Height-adjustable legs.

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Voltage (V)	N° of burners 2,6 kW
ERE-400	19023331	400 x 700 x 850	5,2 (4,472)	380-415/3N - 50/60 Hz	2
ERE-800	19023333	800 x 700 x 850	10,4 (8,944)	380-415/3N - 50/60 Hz	4
ERE-1200	19023329	1200 x 700 x 850	15,6 (13,416)	380-415/3N - 50/60 Hz	6



GSPE-600

GAS STOVE WITH 1 BURNER

- Made of stainless steel.
- 9 kW high-efficiency 2-crown burner.
- Pilot burner.
- Gas connection: 1/2".
- Available two different height.
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas type
GSPE-600	19023382	580 x 580 x 440	9 (7,74)	LPG
GSPE-600 NG	19023383	580 x 580 x 440	9 (7,74)	NG
GSPE-600H	19023384	580 x 580 x 720	9 (7,74)	LPG
GSPE-600H NG	19023385	580 x 580 x 720	9 (7,74)	NG



GSPE-1200

GAS STOVE WITH 2 BURNERS

- Made of stainless steel.
- 2 x 9 kW high-efficiency 2-crown burner.
- Pilot burner.
- Gas connection: 1/2".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas type
GSPE-1200	19023380	1160 x 580 x 440	2 x 9 (15,48)	LPG
GSPE-1200 NG	19023381	1160 x 580 x 440	2 x 9 (15,48)	NG



ETBPE-800

ELECTRIC TILTING BRATT PAN

- Made of stainless steel.
- Smooth temperature regulation between 50°C and 300°C, thermostat control for safety usage.
- Manual turnover of the pan.
- Working capacity: 0,25 m² (30 liters).
- Tank depth: 120 mm.

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Voltage (V)
ETBPE-800	19023335	700 x 660 x 850	6 (5,16)	380-415/3N - 50/60 Hz



GFTE-400



GFTE-400T

GAS FRY-TOP

- Standing and table-top models available in two different widths: 400 and 800 mm.
- Made of stainless steel.
- Cooking plate made of special steel with high heat transfer, designed to cook directly on its surface.
- Stainless steel burners with ignition pilot.
- Side and rear protection, avoiding spillages.
- Burner flame control using the valve of "maximum-minimum" type.
- 1 or 2 cooking surface depending on width of the model:
 - GFTE-400 (1 cooking surface).
 - GFTE-800 (2 cooking surface).
- Removable steel drip pan for fat collection.
- Gas connection: 1/2".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).



Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Legs	Gas type
GFTE-400T	19023338	400 x 700 x 230	4,5 (3,87)	Not	LPG
GFTE-400T NG	19023339	400 x 700 x 230	4,5 (3,87)	Not	NG
GFTE-800T	19022222	800 x 700 x 230	9 (7,74)	Not	LPG
GFTE-800T NG	19023343	800 x 700 x 230	9 (7,74)	Not	NG
GFTE-400	19023336	400 x 700 x 850	4,5 (3,87)	Yes	LPG
GFTE-400 NG	19023337	400 x 700 x 850	4,5 (3,87)	Yes	NG
GFTE-800	19023340	800 x 700 x 850	9 (7,74)	Yes	LPG
GFTE-800 NG	19023341	800 x 700 x 850	9 (7,74)	Yes	NG



EFTE-800



EFTE-800T

ELECTRIC FRY-TOP

- Standing and table-top models available in two different widths: 400 and 800 mm.
- Made of stainless steel.
- Cooking plate made of special steel with high heat transfer, designed to cook directly on its surface.
- Side and rear protection, avoiding spillages.
- 6-position switch, smooth temperature regulation between 50°C and 300°C, thermostat control and light indicator for safety usage.
- 1 or 2 cooking surface depending on width of the model:
 - EFTE-400 (1 cooking surface).
 - EFTE-800 (2 cooking surface).
- Removable steel drip pan for fat collection.
- Height-adjustable legs.

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Legs	Voltage (V)
EFTE-400T	19023326	400 x 700 x 230	4,2 (3,61)	Not	380-415/3N - 50/60 Hz
EFTE-800T	19023328	800 x 700 x 230	8,4 (7,22)	Not	380-415/3N - 50/60 Hz
EFTE-400	19023325	400 x 700 x 850	4,2 (3,61)	Yes	380-415/3N - 50/60 Hz
EFTE-800	19023327	800 x 700 x 850	8,4 (7,22)	Yes	380-415/3N - 50/60 Hz



WTE-400



WTE-800

NEUTRAL TABLES

- Made of stainless steel, designed for table-top models.
- Additional, completely flat and smooth, work surface.
- Table frame ensures excellent stability while working on it.
- Solid and sturdy structure.
- Height-adjustable legs.

Model	Reference	Dimensions
WTE-400	19023386	400 x 700 x 850
WTE-800	19023387	800 x 700 x 850



 COOKING

POWER COOK

Power Cook Series	48-49
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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

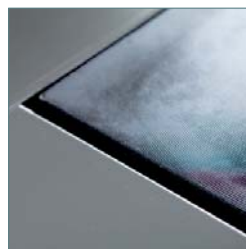
- 295 x 418 mm heavy-duty cast-iron hot plates.
- Side countertops can be dismantled to be used as part of a cooking line-up.
- Control panel with switches and controls lights for safety usage.
- Temperature regulation made with large 4-position switch knobs that define the heating degree: low, average 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.



Gastronomy 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



**MULTI-SOLUTION
MANUFACTURER OF
FOODSERVICE
EQUIPMENT**



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We'd love to learn how we can partner with you.
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