

COOKING

CATALOG 2015



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About Asber

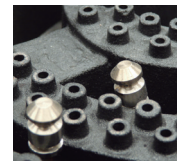
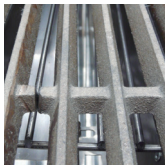
Onnera Group

How we work

Asber in North America

Cooking

Warranty, Terms & Conditions



THE MULTISOLUTION SPECIALIST

We are a global multi-solution manufacturer of foodservice equipment with a complete range of market-leading products including Refrigeration and Cooking. Our designs are made to enhance user convenience by providing always the best solution at a competitive price.

Vision

Asber brings the innovative approach of a dynamic and flexible brand that constantly evolves with the latest trends of the market, offering-locally adapted products across the globe.

The focus on efficiency in our internal processes has allowed us to deliver what really matters: products and service that stand behind professional's performance. Your success is both our goal and inspiration.

We are what we do

Reliability and functionality conform the core of our product offering, Asber defines itself with a unique price-performance relationship setting a new standard for professional equipment within the hospitality industry. Emphasis is on a simple, real and honest proposal :

The most cost-effective investment in quality

We know that the only way to build customers confidence is providing them with equipment they can rely on. And that is simply what we do.





Asber: part of a large corporation

ONNERA GROUP

Asber is the youngest brand of the seven companies integrating the ONNERA GROUP.

ONNERA GROUP is a large international business group that has been providing worldwide equipment solutions for the last 40 years. This huge experience englobes the Restaurant & Catering, Laundry and Refrigeration industries



A global group that markets its products over five continents. It has 10 manufacturing plants that are strategically distributed around the world and over 1700 professionals able to offer a wide variety of solutions adapted to meet the needs of each individual market.



ONNERA Group is embedded in the cooperative experience of Mondragon (MCC), one of the largest cooperatives and industrial groups in the EU. This represents a commitment to work for a

better future.

A future where the brands that make up the group are synonymous with integrity, commitment, initiative and teamwork, all walking together towards a new era.

A proactive attitude that constantly strives to find better, more efficient and sustainable ways and methods, making ONNERA Group a leading international group. A world reference.

ONNERA Group's turnover in 2012 was 174 million euros.



TAKING YOUR BUSINESS FORWARD

Join forces with us to take your business to the next level

- 1** | MULTI-SOLUTION SPECIALIST in Foodservice Equipment
- 2** | OEM PARTNERSHIP Design & Manufacturing Services
- 3** | GLOBAL MANUFACTURING Locally everywhere
- 4** | QUALITY & ENVIRONMENTAL SUSTAINABILITY

1 MULTI-SOLUTION SPECIALIST in Foodservice Equipment

We offer the best specialist model combined with a complete product range.

COOKING RANGES



Every product category has a dedicated R&D team and a specific production platform that enable us to deliver very specialized products.

2 OEM PARTNERSHIP. Design and Manufacturing Services

To maximize your business potential we offer OEM design and production resources

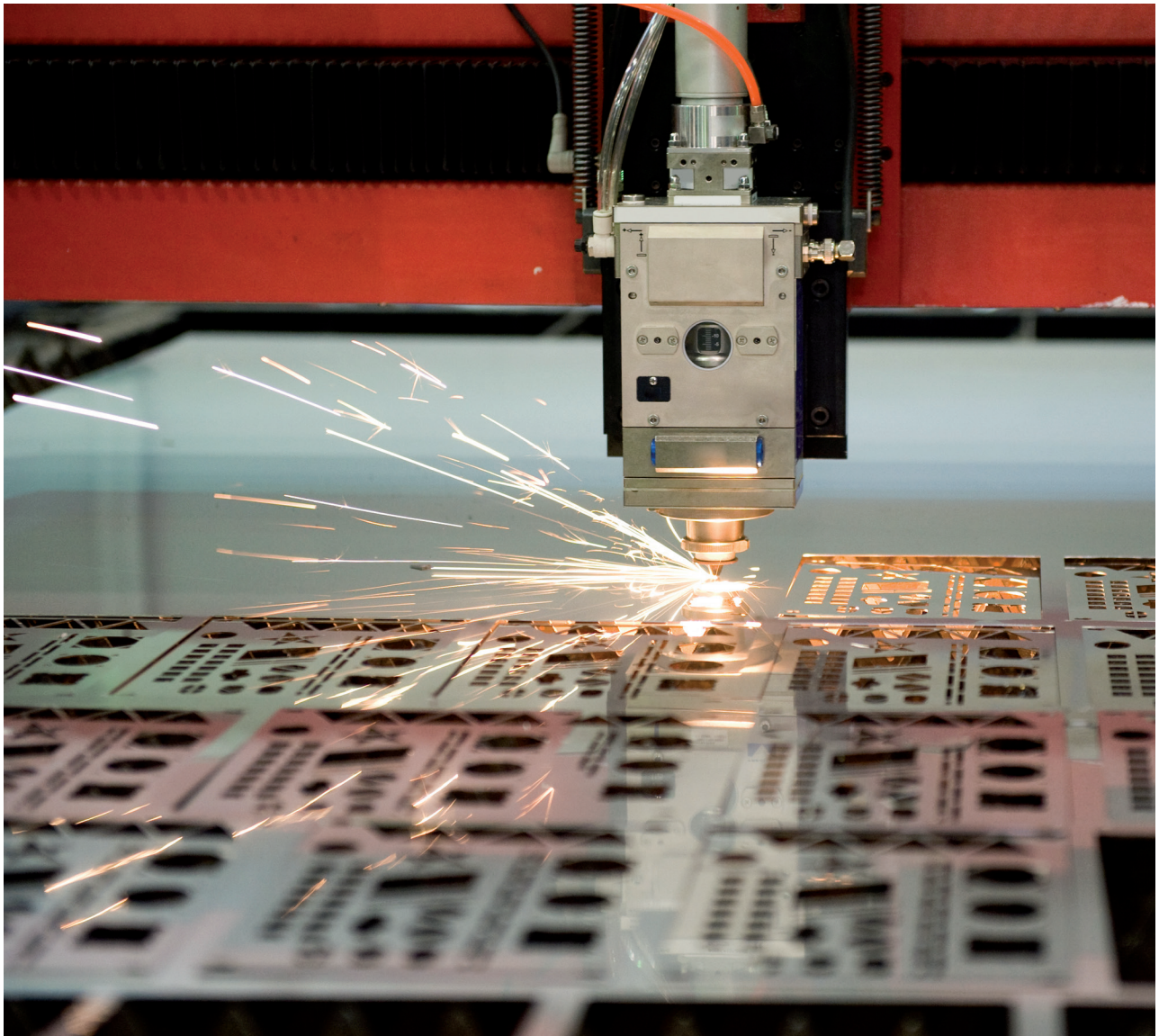
- Dedicated R&D teams
- Product strategic guidance
- Expert production capabilities
- Innovative partnership solutions

You are invited to become one of our OEM partners in order to gain access to benefits such us:

Cost manufacturing savings

Improved time to market

Higher brand visibility



3 GLOBAL MANUFACTURING. Locally everywhere.

Our products come from six manufacturing plants, in five different countries from three continents. This global manufacturing footprint enables us to provide a locally-adapted product offering that meets customer demands across every geographic destination.

6 MANUFACTURING PLANTS • 5 COUNTRIES • 3 CONTINENTS



Locally Everywhere

Our market approach is also locally everywhere, with proactive, hands-on local sales teams in all global markets; Europe, Asia-Pacific, Middle East and the Americas



4 QUALITY & ENVIRONMENTAL SUSTAINABILITY

Asber has established an integrated Quality and Environmental Management System, certified as per UNE-E-ISO 9001:2008 and UNE-EN-14001:2004 international standards.

Quality is never an accident, is the result of intelligent effort. Our quality systems track the performance of key customer touch points and develop international actions to correct any deviation from the targets. This improvement process ensures that our products and services meet or exceed customer expectations



OUR LOCAL PROPOSAL

Asber's honest value proposal has gained a consolidated position in Europe, Asia and South America. After this success, Asber arrives to the North American market with a selection of market-leading products.

LOCAL HEADQUARTERS AND MANUFACTURING PLANT

Our Miami Headquarters provide quality pre and post-sales services and are equipped with a **showroom** and a **demo-kitchen area**.

Our Mexico Factory is closely located to the border, enabling us to better serve the US market. In order to guarantee **high production standards**, we have developed a thorough system of **quality inspections**. Each unit is tested prior to shipping to ensure customer satisfaction.

PARTS & STOCK AVAILABILITY

We know that availability is a must for an industry that holds so much responsibility in keeping and delivering food quality.

We hold equipment and parts stock at our **Mexico factory**, our **Miami headquarters** and **many distribution points across the country**. Therefore we can respond with agility and make the difference for our clients.

WARRANTY AND SERVICE NETWORK

Headquartered in Florida, we have a vast service network operating within the US territory to bring you fast and effective technical assistance wherever you are located. This network includes **more than 400 service agents nationwide**.

Being close to you is the best place to tend to your needs.

SPECIALIZED CUSTOMER SERVICE

Our team of experienced professionals has a deep and **extensive knowledge of our products**.

They are specifically trained to support you, being able to give you **real time answers** and valuable advice anytime you need them





COOKING

Asber Cooking Equipment offers a range of solutions where design, form and function fit for the most demanding kitchens at an affordable price.

CONSTRUCTION

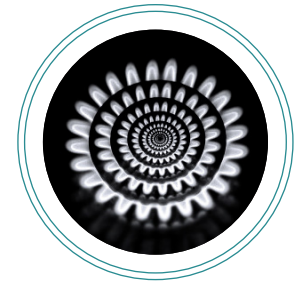
All our units feature thick gauge stainless steel interior, exterior, front and sides. A fully welded frame stands for strength and durability.

DESIGN

Asber modern sleek design cares for details while offering more functionality. With modular customization in mind our cooking equipment can be combined at your convenience. Fully ergonomic edges and adjustable legs for safety and easy counter top use.

PERFORMANCE

Our cooking equipment comply with high quality standards. Up to 30,000 BTU/Hr. , each burner come with a stainless steel standing pilot for instant ignition. Pilot shield adds protection and ease of cleaning. Simple operation control ensures better performance for busy kitchens.



- Hot Plates
- Broilers
- Griddles
- Ranges with Oven
- Fryers
- Stock Pot Stoves
- Salamanders
- Cheesemelters



COOKING WARRANTY

Asber warrants its new product(s) to be free from defects in material and workmanship for a period of one (1) year from the original date of installation not to exceed 15 months from date of shipment from our factory. Equipment sold and installed for residential use, or outside the continental US is excluded from this warranty.

This warranty is limited to product(s) sold to the original commercial user. The liability of Asber is limited to, at Asber's option, the repair or replacement of any part (ground shipping only) found by Asber to be warranted herein. Asber shall bear the normal labor charges for repair or replacement to the extent that such repair or replacement is performed within (2) two hours or up to 100 miles total of the office of an authorized service agency, within the continental US and during regular (straight time) hours. Travel outside of the (2) two hours or 100 miles, and any work performed at overtime or weekend rates would be the responsibility of the owner/user. Defective parts must be returned to Asber, freight pre-paid, for Warranty inspection.

Asber assumes no responsibility for any product not installed properly in accordance with the instructions supplied with the equipment by an authorized representative. Any equipment which has been modified by unauthorized personnel or changed from its original design is not covered under this warranty. Furthermore, Asber assumes no obligation for any product which has been subject to misuse, abuse or hard chemicals. Normal maintenance as outlined in the instructions is the responsibility of the owner-user and is not a part of this warranty. Normal parts wear and maintenance is also not covered by this warranty. This warranty is in lieu of any other agreement, expressed or implied, and constitutes the only warranty of Asber with respect to the product.

This states the exclusive remedy against Asber relating to the product(s) whether in contract or in tort or under any other legal, theory, and whether arising out of warranties, representations, instruction, installation or defects' from any cause.

Asber shall not be liable whether in contract or in tort or under any other legal theory for loss of revenue or profit, or for any substitute use or performance or for incidental, indirect, special or consequential damages, or for any other loss or cost of similar type.

Proper installation, initial check out, air shutter adjustments, or normal maintenance such as lubrication, adjustment or calibration of controls is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

Parts warranty cover - Asber warrants all new machine parts produced authorized by Asber to be free from defects in material and workmanship for a period of 90 days from the Warranty Commencement Date. If any defect in material and workmanship is found to exist within the warranty period Asber will replace the defective part without charge. Defective parts become the property of Asber.

Warranty Exclusions

- Negligence or Acts of God.
- Thermostat calibrations after (30) thirty days from equipment installation due.
- Air and Gas adjustments.
- Adjustments to burner flames and cleaning of pilot burners.
- Failures caused by erratic voltages or gas supplies.
- Unauthorized repair by anyone other than an ASBER Authorized Service Center.
- Damage in shipment.
- Alteration, misuse or improper installation.
- If serial number has been removed or altered.
- Thermostats and safety valves with broken capillary tubes.
- Ordinary wear and tear.

AEHP HOTPLATES

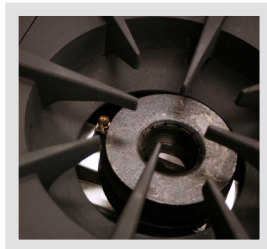
Quality ★ Performance ★ Service

Available with 2, 4 or 6 burners to fit every operation, the Asber AEHP Hotplates are built for durability and engineered with safety in mind. Ensure fast cooking for any busy kitchen. Full-size power combines with table-top flexibility, excellent space-saving solution.

In addition to its stainless steel interior and exterior construction, the AEHP series has a powerful capacity of 30,000 BTU per open top burner. With modular customization in mind the hotplates feature a sleek modern design, form and function fit for the most demanding kitchens at an affordable price.



AEHP-6-36



STANDARD FEATURES

- All non-ferrous stainless steel construction: interior, exterior, front, sides, landing ledge and control valves.
- Heavy gauge welded front frame.
- Adjustable steel levelers.
- Heavy duty 12"x 12" cast iron top grates, removable for easy cleaning.
- Compact design for counter top use.
- NG models include transformation kit for LPG.
- One stainless steel non-clog standing pilot for each burner for instant ignition.
- Pilot shield protects pilot from spills and grease.
- Lift-off and separate top piece cast iron burners rated at 30,000 BTU/hr.
- Sanitary with rounded edges.
- Full width removable stainless steel bottom tray for easy cleaning.

OPTIONS & ACCESSORIES

- Specify gas and elevation if over 2,000ft. (610m).
- 4 inches stainless steel legs with adjustable feet.
- NG models include transformation kit for LPG.

WARRANTY

Continental USA & Canada:

- One year: Labor and parts warranty.
- International: One year parts only.

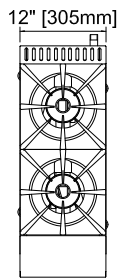
INSTALLATION REQUIREMENTS

- GAS PRESSURE:** 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. A pressure regulator sized for this unit is included, to be installed at time of installation.
- GAS CONNECTION:** Gas line must be 3/4" or larger, same if flexible connectors are used.
- VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, www.NFPA.org
- CLEARANCE:** 6" rear & sides for combustible.
0" rear & sides for non-combustible.

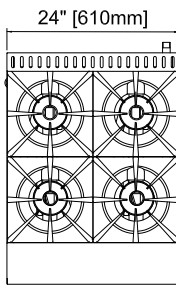
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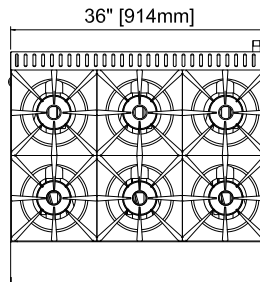
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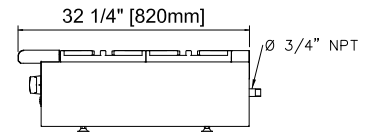
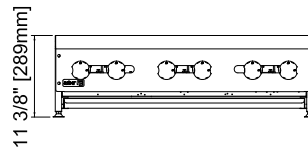
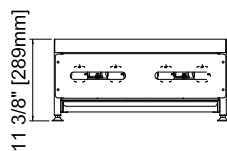
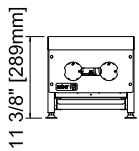
• AEHP-4-24



• AEHP-6-36



• AEHP Common View



TECHNICAL SPECIFICATIONS

MODEL	No. BURNERS	BTU/ BURNER	TOTAL BTU	DIMENSIONS			SHIPPING WEIGH LBS
				WIDTH	DEPTH	HEIGHT	
AEHP-2-12	2	30,000	60,000	12"	32 1/4"	11 3/8"	84
AEHP-4-24	4	30,000	120,000	24"	32 1/4"	11 3/8"	132
AEHP-6-36	6	30,000	180,000	36"	32 1/4"	11 3/8"	18

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AERB RADIANT BROILERS

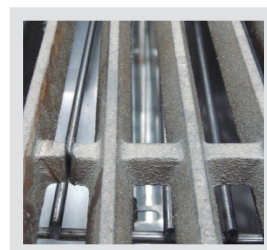
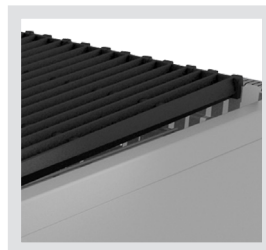
Quality ★ Performance ★ Service

Radiant broilers allow juices from the meat to drip down onto the radiants, resulting in searing flames and smoke that enhances the flavor. The Asber AERB Restaurant Series are built for durability and engineered with safety in mind.

In addition to its stainless steel interior and exterior construction, the AERB series has a powerful capacity of 16,000 BTU per each “flute” burner. With modular customization in mind, the radiant broilers feature a sleek modern design, form and function fit for the most demanding kitchens at an affordable price.



AERB-36



STANDARD FEATURES

- All non-ferrous stainless steel construction: interior, exterior, front, sides, landing ledge, and valve controls.
- Heavy gauge welded front frame.
- Stainless steel splash guard 14 gauge.
- Individually controlled steel “flute” burners at 16,000 BTU each, spaced every 6”, designed to provide large cooking coverage or operate only the burners needed, while saving energy.
- One stainless steel standing pilot for each burner for instant ignition.
- Optimum heat distribution with heavy duty angled radiants.
- Heavy duty reversible and removable cast iron 3”x 21” top grates for easy cleaning.
- One side of grate can be used for meat the other for fish.
- Cast in grease through allows excess fat to flow, minimizing excessive flare up.
- Adjustable 3/4” leverlers.
- Compact design for countertop use.
- NG models include transformation kit for LPG.

OPTIONS & ACCESSORIES

- 4 inches stainless steel legs with adjustable feet.
- Specify gas and elevation if over 2,000ft. (610m).

WARRANTY

Continental USA & Canada:

- One year: Labor and parts warranty.
- International: One year parts only.

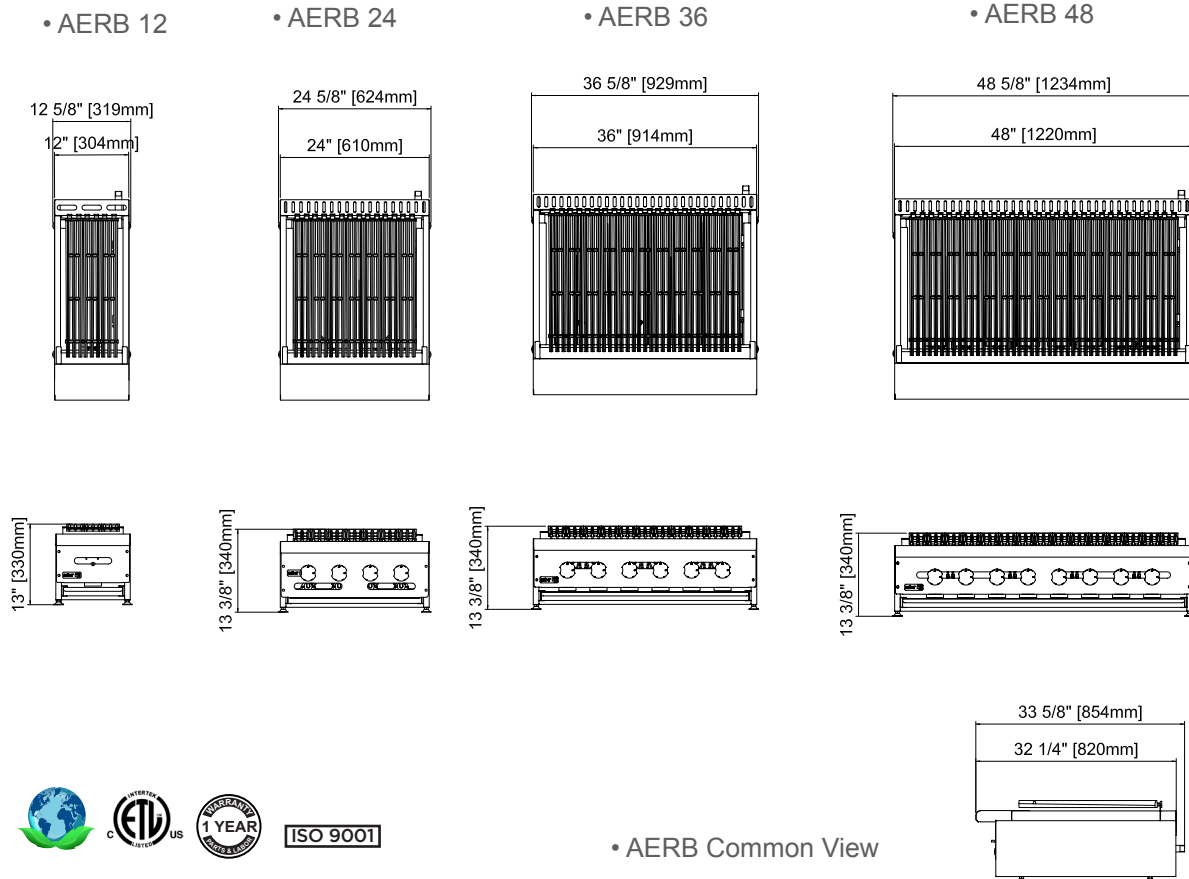
INSTALLATION REQUIREMENTS

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

- CLEARANCE:** 3" rear, 0" sides, 4" bottom for combustible.

NOTE:

Due to continued development to ensure best possible performance, these specifications are subject to change without prior notice.



TECHNICAL SPECIFICATIONS

MODEL	N° BURNERS	BTU/ BURNER	TOTAL BTU	DIMENSIONS WIDTH - DEPTH - HEIGHT			SHIPPING WEIGH LBS
AERB-12	1	16,000	16,000	12"	32 1/4"	13"	90
AERB-24	4	16,000	64,000	24"	32 1/4"	13 3/8"	170
AERB-36	6	16,000	96,000	36"	32 1/4"	13 3/8"	196
AERB-48	8	16,000	128,000	48"	32 1/4"	13 3/8"	225

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MODELS	<input type="checkbox"/> AEMG-12	<input type="checkbox"/> AEMG-24H
	<input type="checkbox"/> AEMG-24	<input type="checkbox"/> AEMG-36H
	<input type="checkbox"/> AEMG-36	<input type="checkbox"/> AEMG-48H

AEMG GRIDDLES

Quality ★ Performance ★ Service

Available from 12” wide to 48” wide to fit every operation, the Asber AEMG Restaurant Series are built for durability and engineered with safety in mind.

In addition to its stainless steel interior and exterior construction, the AEMG series has a powerfull capacity of 24,000 BTU per each “U” burner. With modular customization in mind the griddle features a sleek modern design, form and function fit for the most demanding kitchens at an affordable price.



AEMG-36H



STANDARD FEATURES

- All non-ferrous stainless steel construction: interior, exterior, front, sides, landing ledge and control panel.
- Heavy gauge welded front frame.
- Stainless steel splash guard 14 guage.
- “U” Shaped burners rated at 24,000 BTU/ Hr. Located every 12” for even heat distribution on griddle surface.
- Adjustable 3/4” levelers.
- One stainless steel standing pilot for each flute for instant ignition.
- Aeration baffles between “U” shaped burners provide uniform surface temperature.
- Highly polished steel griddle plates is 3/4” thick, “H” models only.
- Compact design for counter top use.
- 4” Wide grease trough for easy cleaning.

OPTIONS & ACCESSORIES

- Specify gas and elevation if over 2,000ft. (610m).
- 4 inches stainless steel legs with adjustable feet.
- NG models include transformation kit for LPG.

WARRANTY

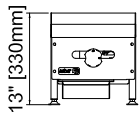
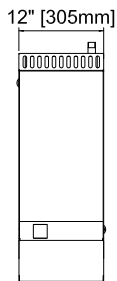
Continental USA & Canada:

- One year: Labor and parts warranty.
- International: One year parts only.

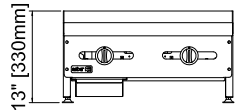
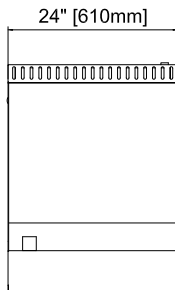
INSTALLATION REQUIREMENTS

- GAS PRESSURE:** 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. A pressure regulator sized for this unit is included, to be installed at time of connection.
- GAS CONNECTION:** Gas line must be 3/4" or larger, same if flexible connectors are used.
- VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, www.NFPA.org
- CLEARANCE:** 3" rear, 0" sides, 4" bottom for combustible.
NOTE:
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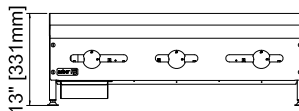
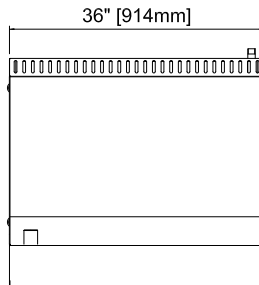
• AEMG-12



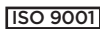
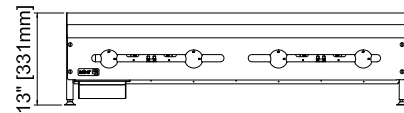
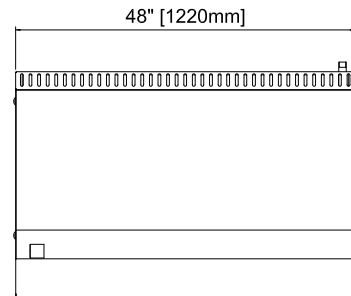
• AEMG 24



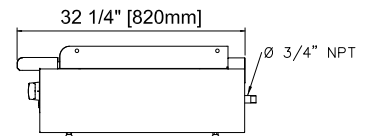
• AEMG 36



• AEMG 48



• AEMG Common View



TECHNICAL SPECIFICATIONS

MODEL	N° BURNERS	BTU/ BURNER	TOTAL BTU	DIMENSIONS WIDTH - DEPTH - HEIGHT			SHIPPING WEIGH LBS
AEMG-12	1	24,000	24,000	12"	32 1/4"	13"	99
AEMG-24	2	24,000	48,000	24"	32 1/4"	13"	132
AEMG-24H	2	24,000	48,000	24"	32 1/4"	13"	165
AEMG-36	3	24,000	72,000	36"	32 1/4"	13"	212
AEMG-36H	3	24,000	72,000	36"	32 1/4"	13"	260
AEMG-48H	4	24,000	96,000	48"	32 1/4"	13"	320

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AER RANGES

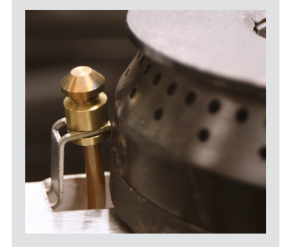
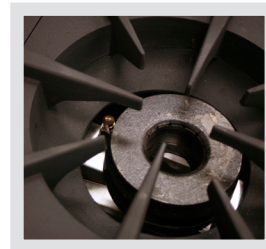
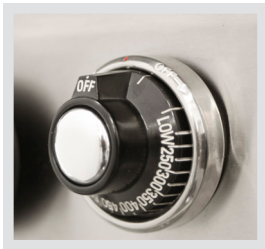
Quality ★ Performance ★ Service

Available with 4 or 6 open burners and 1 oven to fit every operation, the Asber AER Ranges are built for durability and engineered with safety in mind.

In addition to its all-stainless steel construction, oven floor and door have ceramic finish for higher durability while providing a sleek look. The AER series has a powerfull capacity of 30,000 BTU per open top burner and up to 24,000 total BTU in oven. Thus, form and function fit for the most demanding kitchens.



AER-6-36



STANDARD FEATURES

- All non-ferrous stainless steel construction: interior, exterior, front, sides, landing ledge, control valves and kick plate.
- Heavy gauge welded front frame.
- 6" legs with adjustable steel legs.
- Stainless steel high shelf with backguard riser.
- One stainless steel non-clog standing pilot for each burner for instant ignition.
- Optimum heat distribution in oven with heavy duty angled radiants.
- Heavy duty 12"x 12" cast iron top grates, removable for easy cleaning.
- Cast in grease trough allows excess fat to flow, minimizing excessive flair up.

OPTIONS & ACCESSORIES

- Specify gas and elevation if over 2,000ft. (610m.).
- NG models include transformation kit for LPG.
- 6" Casters.

WARRANTY

Continental USA & Canada:

- One year: Labor and parts warranty.
- International: One year parts only.

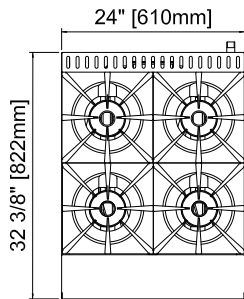
INSTALLATION REQUIREMENTS

- GAS PRESSURE:** 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. A pressure regulator sized for this unit is included, to be installed at time of connection.
- GAS CONNECTION:** Gas line must be 3/4" or larger, same if flexible connectors are used.
- VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ National Fire Protection Association, www.NFPA.org
- CLEARANCE:** 6" rear & sides for combustible.
0" rear & sides for non-combustible.

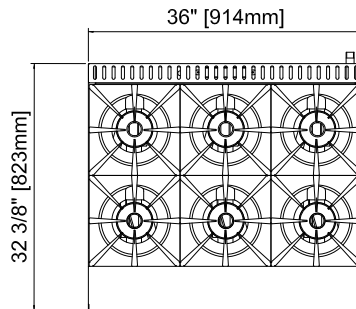
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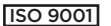
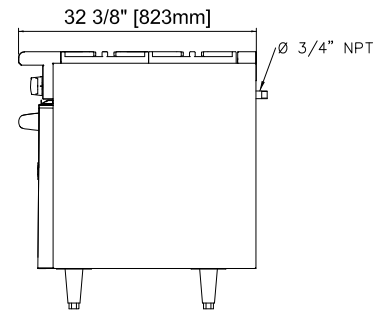
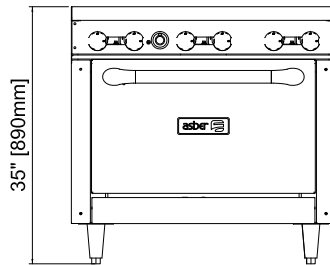
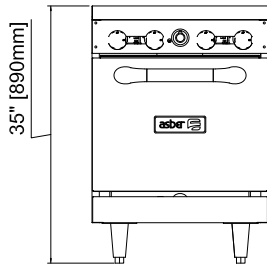
• AER-4-24



• AER-6-36



• AER Common View



TECHNICAL SPECIFICATIONS

MODEL	N° BURNERS	BTU/ BURNER	BTU/ OVEN BURNER(S)	TOTAL BTU	OVEN CAPACITY	DIMENSIONS WIDTH - DEPTH - HEIGHT			SHIPPING WEIGH LBS
AER-4-24	4 open + 1 'U' oven	30,000	24,000	144,000	4.6 Cu. Ft	24"	32" 3/8	35"	315
AER-6-36	6 open + 2 'Flute' oven	30,000	32,000	212,000	7.3 Cu. Ft	36"	32" 3/8	35"	456

* Asber's specification are subject to change without notice as we continue to make product improvements.

MODELS

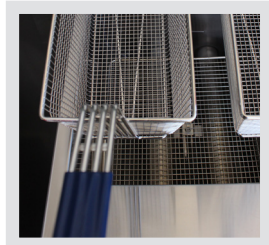
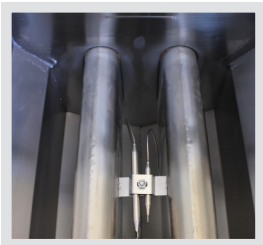
- | | |
|-----------------------------------|---|
| <input type="checkbox"/> AEF-3540 | <input type="checkbox"/> AEF-3540 S-CAS |
| <input type="checkbox"/> AEF-4050 | <input type="checkbox"/> AEF-4050 S-CAS |

AEF FRYERS

Quality ★ Performance ★ Service

Asber's 40 & 50 lbs. fryers are built for durability and engineered with safety in mind.

In addition to its all stainless steel interior and exterior construction, the AEF Series has a powerful capacity of 38,000 BTU per burner, an oil drain valve strategically placed to drain oil faster and an efficient heat transmission for fast start up and recovery among other remarkable features. Form and function fit for the most demanding kitchens.



STANDARD FEATURES

- Fryer vessel tank: All stainless steel high quality construction, 16 gauge #304 material.
- Durable double layer access floor.
- Exterior is all stainless steel front, door, and basket hanger/flue riser.
- Fryer baskets are twin chrome plated with cool grip plastic coated handles.
- Millivolt control system: No electrical hook up required.
- Drain Valve: 1 1/4" diameter for easy draining of oil.
- Safety Shut Off System which shuts off 100% gas when temperature reaches the hi-limit.
- Large removable crumb screen made of tight mesh chrome plated, located underneath the fry baskets.
- Combination Gas Valve includes pressure regulator and pilot ignition system, hermetically sealed for operating stability. 3/4" NPT has inlet in rear.
- Legs are 6" high, adjustable, and chrome plated.
- -CAS models come with 5" castors. Factory only.
- Thermostatic controls adjust from 200°F to 425°F.

OPTIONS & ACCESSORIES

- NG models include transformation kit for LPG.
- Specify gas and elevation if over 2,000ft. (610m).

WARRANTY

- Continental USA & Canada:
- One year: Labor and parts warranty.
 - International: One year parts only.

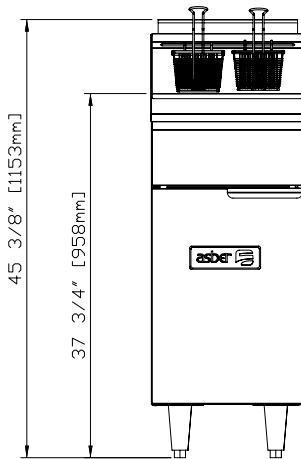
INSTALLATION REQUIREMENTS

- GAS PRESSURE:** 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. A pressure regulator sized for this unit is included, to be installed at time of connection.
- GAS CONNECTION:** Gas line must be 3/4" or larger, same if flexible connectors are used.
- VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ National Fire Protection Association, www.NFPA.org
- CLEARANCE:** 6" both sides & rear for combustible
6" minimum clearance to adjacent open top burners

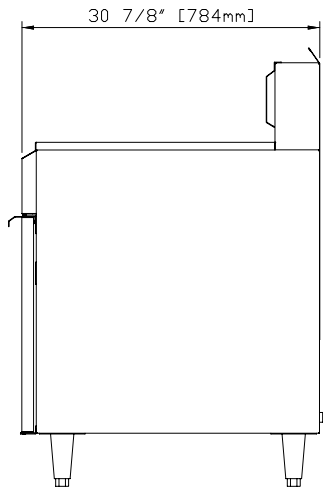
NOTE:

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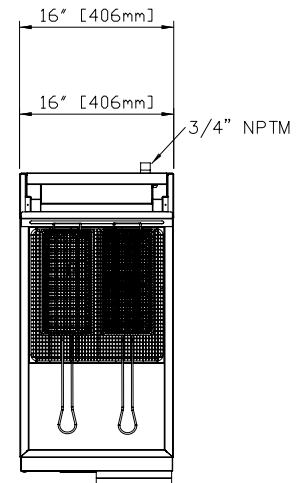
• AEF-3540 / 4050
Front View



• AEF-3540 / 4050
Side View



• AEF-3540 / 4050
Front View



TECHNICAL SPECIFICATIONS



MODEL	N° BURNERS	BTU/ BURNER	TOTAL BTU	FRYER CAPACITY	DIMENSIONS WIDTH - DEPTH - HEIGHT			SHIPPING WEIGH LBS
AEF-3540 S (CAS)	2	38,000	76,000	35-40 Lb	16"	30-7/8"	39-3/4"	157
AEF-4050 S (CAS)	3	38,000	114,000	40-50 Lb	16"	30-7/8"	39-3/4"	168

*Height does not include 6" legs or 5" castors

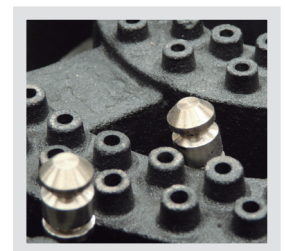
* Asber's specification are subject to change without notice as we continue to make product improvements.

AESP RANGES

Quality ★ Performance ★ Service

Engineered to handle the heaviest loads, the Asber AESP Stock Ranges are built for durability and safety, ensuring fast cooking for any busy kitchen.

In addition to its all-stainless steel construction, the Asber Stock Pot Ranges include heavy duty cast iron burners rated at 90,000 BTU/Hr each providing instant heat. Dual control valves for inner and outer rings allow maximum precision to maintain desired heat. Full width drip tray catches spills and lower cabinet can be used for storage. With modular customization in mind and a sleek ultramodern european design, form and function to fit the most demanding kitchens at an affordable price.



STANDARD FEATURES

- Stainless steel construction: interior and exterior, front, sides, landing ledge, control valves.
- Heavy gauge welded front frame.
- Heavy duty 18" x 21" cast iron top grates, easily removable for easy cleaning.
- One stainless steel standing pilot for each burner for instant ignition.
- Legs are 6" high, adjustable, and chrome plated.
- Lift-off top two piece, cast iron burners.
- Pilot shield protects pilot from spills and grease.
- Dual control valves - one for inner ring, the other for outer ring.
- Sloping design of cast iron bowl guides any spill away from the burners ports, protects the flame and preventing clogs.
- Sturdy lower cabinet storage cavity.

OPTIONS & ACCESSORIES

- NG models include transformation kit for LPG.
- Specify gas and elevation if over 2,000ft. (610m).

WARRANTY

Continental USA & Canada:

- One year: Labor and parts warranty.
- International: One year parts only.

INSTALLATION REQUIREMENTS

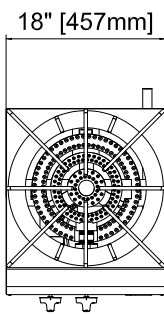
- GAS PRESSURE:** 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. A pressure regulator sized for this unit is included, to be installed at time of connection.
- GAS CONNECTION:** Gas line must be 3/4" or larger, same if flexible connectors are used.
- VENTILATION:** An adequate ventilation system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

- CLEARANCE:** 4" rear & 12" sides for combustible.
0" rear & sides for non-combustible.

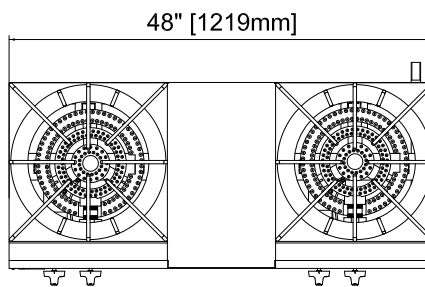
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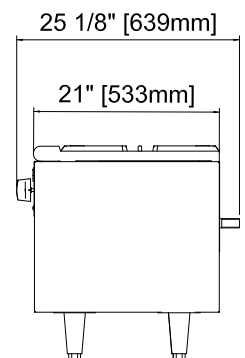
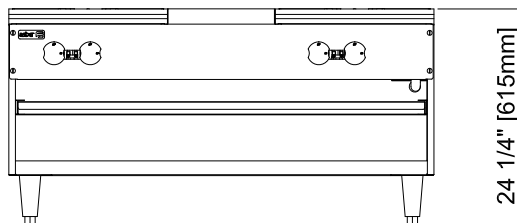
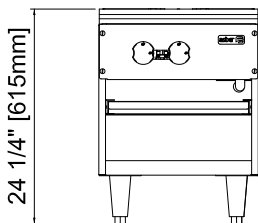
• AESP 18



• AESP 48



• AESP 18/48
common side view



TECHNICAL SPECIFICATIONS



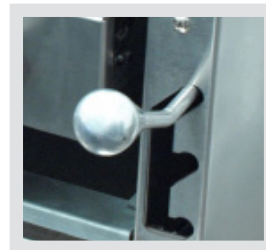
MODEL	BURNERS - RINGS	BTU/ BURNER	TOTAL BTU	DIMENSIONS			SHIPPING WEIGHT LBS
				WIDTH	DEPTH	HEIGHT	
AESP-18-2	1 - 2	45,000	90,000	18"	25 1/8"	24 1/4"	109
AESP-48-4	2 - 4	45,000	180,000	48"	25 1/8"	24 1/4"	226

* Asber's specification are subject to change without notice as we continue to make product improvements.

AESB SALAMANDERS

Quality ★ Performance ★ Service

Available with 1 or 2 infrared burners to provide uniform heating and energy efficiency. All stainless steel construction, the Asber AESB salamanders are also reference models for versatility: separated burner controls to fit every operation and save energy, easy vertical adjustment with 3 key positions to suit every food needs and a smooth roller guide system for ease of loading and unloading are some of these features that make them a must in highly demanding kitchens. The AESB series stand for the perfect match between form and function.



STANDARD FEATURES

- Stainless steel construction: front, sides and control panel.
- Heavy gauge welded front frame.
- Infrared burners rated at 20,000 BTU/hr. with independent controls.
- One stainless steel standing pilot for each burner for instant ignition.
- Matchless push button ignition to light the pilots.
- Cool touch handle with easy vertical adjustment, multiple positions
- Heavy duty racks on a smooth roller guide mechanism.
- Full size removable crumb tray for easy cleaning.
- Wall mount bracket included.

OPTIONS & ACCESORIES

- NG models include transformation kit for LPG.

WARRANTY

Continental USA & Canada:

- One year: Labor and parts warranty.
- International: One year parts only.

INSTALLATION REQUIREMENTS

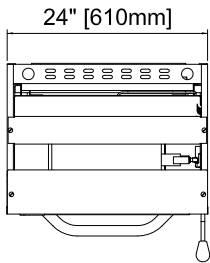
- GAS PRESSURE:** Natural gas 5.0" W.C. Propane gas 10.0" W.C.
A gas pressure regulator supplied with the unit must be installed
- VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ National Fire Protection Association, www.NFPA.org
- CLEARANCE:** 6" rear & both sides for combustible and 0" for

non-combustible constructions. A 4" bottom clearance is required for all models and must be installed with minimum 4" legs.

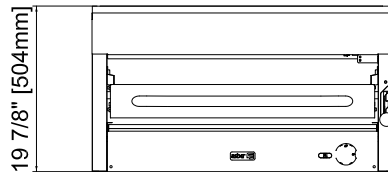
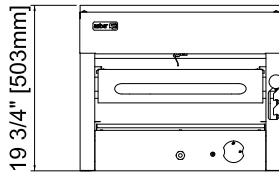
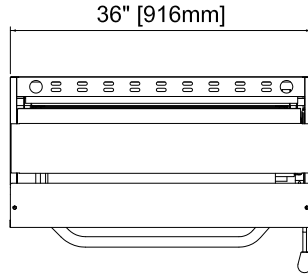
NOTE:

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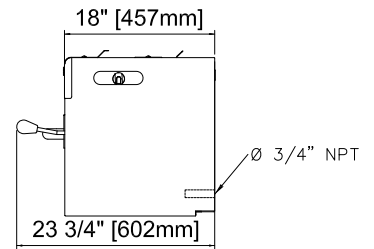
• AESB 24



• AESB 36



• AESB 24 & 36



TECHNICAL SPECIFICATIONS

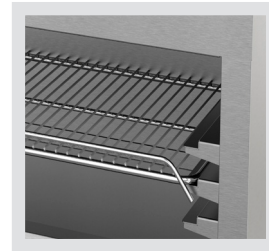
MODEL	N BURNERS	BTU/ BURNER	TOTAL BTU	DIMENSIONS			SHIPPING WEIGH LBS
				WIDTH	DEPTH	HEIGHT	
AESB-24	1	20,000	20,000	24"	18"	19 7/8"	82
AESB-39	2	20,000	40,000	36"	18"	19 7/8"	131

* Asber's specification are subject to change without notice as we continue to make product improvements.

AECM CHEESE MELTERS

Quality ★ Performance ★ Service

Available with 1 or 2 infrared burners regulated by separated and adjustable valves, the Asber AECM Cheese Melters are built for durability and efficiency. Its heavy duty chrome rack as well as the all-stainless steel construction provides durability and easy clean at a time, not to mention the full size removable tray. The AECM cheesemelter is designed to excell in the preparation of melted cheese dishes for Mexican and italian specialties. With modular customization in mind in a sleek ultramodern european design, form and function fit for the most demanding kitchens.



STANDARD FEATURES

- Stainless steel construction: front, sides and control panel.
- Heavy gauge welded front frame.
- Infrared burners rated at 20.000 BTU/Hr. with independent controls.
- One stainless steel standing pilot for each burner for instant ignition.
- Matchless push button ignition to light the pilots.
- Heavy duty galvanized racks on tree fixed positions.
- Full size removable crumb tray for easy cleaning.
- Wall mount bracket included.

OPTIONS & ACCESORIES

- NG models include transformation kit for LPG.

WARRANTY

- One year: Labor and parts warranty.
- International: One year parts only.

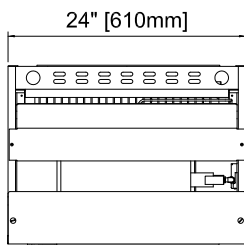
INSTALLATION REQUIREMENTS

- GAS PRESSURE:** Natural gas 5.0" W.C. Propane gas 10.0" W.C.
A gas pressure regulator supplied with the unit must be installed
- VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ National Fire Protection Association, www.NFPA.org
- CLEARANCE:** 6" rear & both sides for combustibile and 0" for non-combustible constructions. A 4" botton clearance is required for all models and must be Installed with minimun 4" le gs.

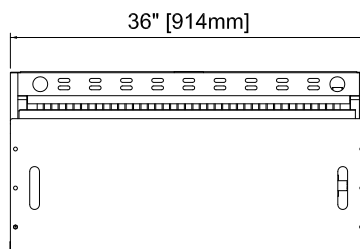
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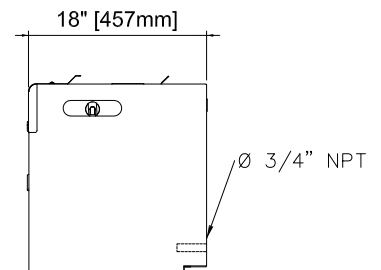
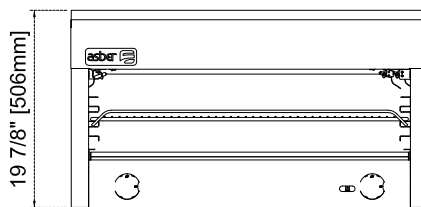
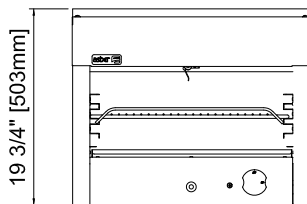
• AECM 24



• AECM 36



• AECM 24 & 36



TECHNICAL SPECIFICATIONS

MODEL	N BURNERS	BTU/ BURNER	TOTAL BTU	DIMENSIONS WIDTH - DEPTH - HEIGHT			SHIPPING WEIGH LBS
AECM-24	1	20.000	20.000	24"	19 7/4"	18"	51.5
AECM-36	2	20.000	40.000	36"	19 7/8"	18"	82

* Asber's specification are subject to change without notice as we continue to make product improvements.



TERMS & CONDITIONS

Terms: All orders are subject to credit approval. All Invoices not paid within the specified terms will be subject to a 1.5% per month delinquency charge. Buyer agrees to pay all costs of collection including such attorney's fees as may be allowed by law.

Taxes: This price list does not include any Federal, State, City or Local taxes, which may apply and are subject thereto.

Shipment: Requested carrier will be used upon request. Asber has the right to ship via any responsible carrier if requested carrier is unavailable. Shipping charges are payable by consignee and any claims arising as such charges shall be resolved between the carrier and the consignee. Shipping dates are approximates. Asber is not responsible for any delays in deliveries that are beyond our control.

Damaged Merchandise: Inspect shipment for any damage, before accepting it. If damaged, open and inspect the contents with the carrier. Any damage should be noted and reported on the delivering carrier's receipts. Asber assumes nor responsibility for damages while in transit.

Concealed Damage: If there is concealed damage to the equipment, notify the carrier immediately. Notification should be made verbally as well as in written form. Request an inspection by the shipping company of the damaged equipment. Retain all crating material until inspection has been made.

Cancellations & Returns: Cancelled orders and returned merchandise are subject to a 25% restocking and handling charge. Written authorization is required for a return of any equipment. All equipment returned must be in its original factory crate; freight prepaid and must be in the same condition as originally shipped by Asber Returns will only be authorized within 30 days of invoice date.

Warranty: Register your product with Asber USA to validate you warranty. Service calls must be made directly through Asber service department. 1-(877)-693-3372 or e-mail info@asberusa.com.

*You may register your product online at ;
<http://www.asberusa.com>



