Manual Instructions

GRIDDLE RADIANT

AEMG-12, AEMG-24, AEMG-24H, AEMG-36, AEMG-36H, AEMG-48

BROILER

AERB-12, AERB-24, AERB-36, AERB-48, AECRB-12, AECRB-24, AECRB-36, AECRB-48

HOT PLATE

AEHP-2-12, AEHP-4-24, AEHP-6-36, AEM-G24-B2-36 H, AEM-G12-B4-36



EN **Manual instructions**
Installation and Operation

ES **Manual de instrucciones**
Uso y mantenimiento

DE **Bedienungshinweise**
Installation und Betrieb

PL **Ręczny**
Obsługa i konserwacja

TK **Manuel talimatları**
Kurulum ve Çalıştırma

FR **Manuel d'instructions**
Installation et fonctionnement

PT **Manual do instruções**
Instalação e Operação

DOCUMENT CODE:

INDEX

ENGLISH

MACHINE INTRODUCTION....1
1.1 INTRODUCTION TO MACHINE & MODELS....1
1.2 IMPORTANT SAFETY INFORMATION....1
1.3 SPECIFICATION CHART....1
INSTALLATION....2
2.1 Transport, handling, unpacking, location....2
2.2 Manufacturer's identification label description....2
2.3 Installation and assembly....3
2.3.1 UNCRATING....3
2.3.2 INSTALLATION OF LEGS....3
2.4 Gas Connections....4
2.4.1 MANUAL SHUT OFF VALVE....4
2.4.2 PRESSURE REGULATOR....4
2.4.3 THIS APPLIANCE IS EQUIPPED FOR NATURAL GAS.....4
2.4.4 PRESSURE REGULATOR CONVERSION....5
2.5 Location....5
2.6 CLEARANCES....6
2.7 AIR SUPPLY & VENTILATION....6
OPERATION....7
3.1 General information.....7
3.2 INITIAL PILOT LIGHTING....7
3.3 LIGHTING & SHUTDOWN....7
3.3.1 TOP BURNERS....8
3.3.2 BROILER/GRIDDLE....8
3.3.3 BEFORE 1st USE (GRIDDLE)....8
MAINTENANCE....9
4.1 CLEANING....9
4.1.1 DAILY....9
4.1.2 STAINLESS STEEL PARTS....9
TROUBLE SHOOTING....10
WARRANTY....11
5.1 Limited Warranty....11

MACHINE INTRODUCTION

1.1 INTRODUCTION TO MACHINE & MODELS

All equipment manufactured by ASBER. is for use with the type of gas specified on the rating plate and for installation will be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition) Instruction to be followed in the event the user smells gas shall be posted in a prominent location. This information shall be obtained by consulting the local gas supplier.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCES.

This equipment is design engineered for commercial use only

1.2 IMPORTANT SAFETY INFORMATION



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

1.3 SPECIFICATION CHART

MODEL	BTU'S LP AT 10'' W.C.	ORIFICE SIZE LP	BTU'S NG AT 5'' W.C.	ORIFICE SIZE NG	BURNERS	ALTITUDE
			BURNER RANGE			
SRHP-2-12	46,000	54	60,000	40	2	
SRHP-4-24	92,000	54	120,000	40	4	
SRHP-6-36	138,000	54	180,000	40	6	
			GRIDDLE			
SRMG-12	23,000	54	23,000	44	1	
SRMG-24-H	46,000	54	46,000	44	2	
SRMG-24	46,000	54	46,000	44	2	
SRMG-36-H	69,000	54	69,000	44	3	
SRMG-36	69,000	54	69,000	44	3	
SRMG-48-H	92,000	54	92,000	44	4	
			RADIENT BROILER			
SRRB-12	16,000	56	16,000	50	1	
SRRB-24	64,000	56	64,000	50	4	
SRRB-36	96,000	56	96,000	50	6	
SRRB-48	128,000	56	128,000	50	8	
SRCRB-12	16,000	56	16,000	50	1	
SRCRB-24	64,000	56	64,000	50	4	
SRCRB-36	96,000	56	96,000	50	6	
SRCRB-48	128,000	56	128,000	50	8	

INSTALLATION

2.1 Transport, handling, unpacking, location.
2.2 Manufacturer's identification label description.
2.3 Installation and assembly.
2.4 Gas Connections

2.1 Transport, handling, unpacking, location

Upon receiving your new ASBER Equipment, check the package and the machine for any damages that may have occurred during transportation. Visually inspect the exterior of the package. If damaged, open and inspect the contents with the carrier. Any damage should be noted and reported on the delivering carrier's receipt.

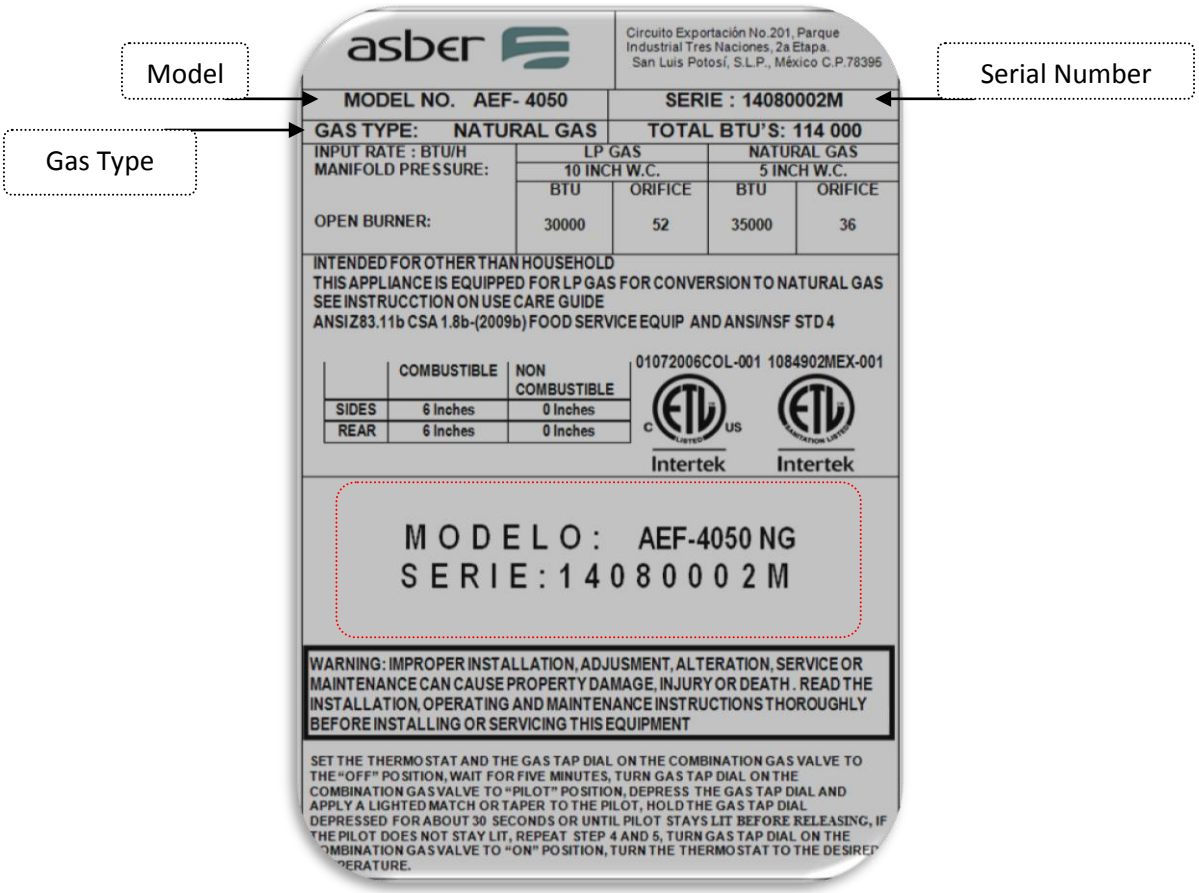
In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier immediately. Notification should be made verbally as well as in written form. Request an inspection by the shipping company of the damaged equipment. Retain all crating material until inspection has been made. Finally, contact the dealer through which you purchased the unit.

2.2 Manufacturer's identification label description

Information on this plate includes the model, serial number, BTU / hour input of the burners operating gas pressure in inches WC, and whether the appliance is orifices for natural or propane gas.

When communicating with factory about a unit or requesting for special parts or information,
Rating plate data is essential for proper identification.

ASBER COOKING APPLIANCES MUST BE CONNECTED ONLY TO THE TYPE OF GAS IDENTIFIED ON THE RATING PLATE



2.3 Installation and assembly

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected and crated by skilled personnel before leaving our factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

Visible loss or damage: Note on freight bill or express delivery and signed by person making delivery.

File claim for damages immediately: Regardless of extent of damages.

Concealed loss or damage: If damage is noticed after unpacking, notify Transportation Company immediately and file “Concealed Damage “claim with them. This should be done within (15) days from date of delivery made to you. Retain container for inspection.

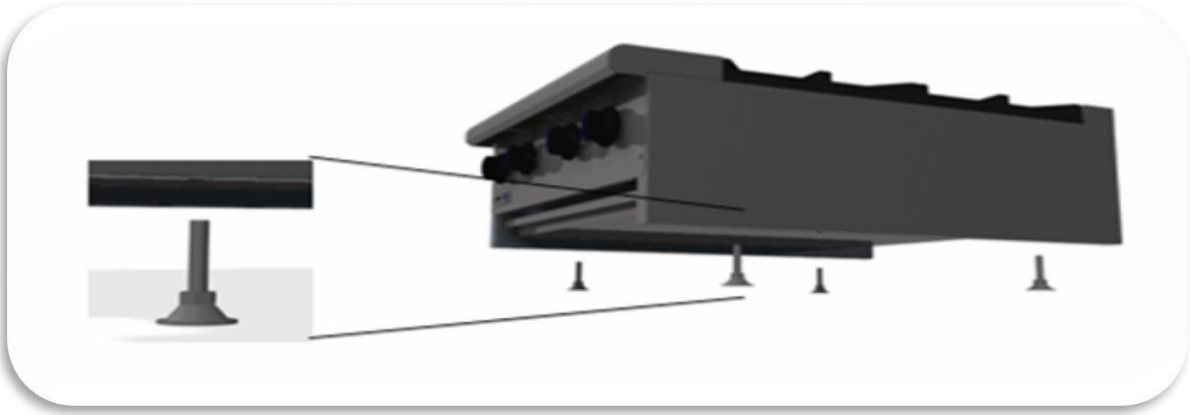
2.3.1 UNCRATING

Cut and remove the outer packaging. Cut the (4) clamps that hold the equipment to the skid lift the unit off the skid.

2.3.2 INSTALLATION OF LEGS

LEGS ASSEMBLY:

- Mount Legs on bottom of product, the appliance may be further leveled with adjustment in the foot of the leg.



2.4 Gas Connections

The gas supply (service) line must be the same size or greater than the inlet line of the appliance. ASBER appliances use a ¾" NPT inlet.

Pipe joint compound must be resistive to Natural or LP gas.

For equipment using propane gas do not install supply lines with a diameter less than ½ under any circumstances.

All connections must be tested with a soapy water solution before lighting any pilots.

The appliance shall be connected to the fuel gas for which it was designed. No attempt shall be made to convert the appliance from the gas specified on the rating plate for use with a different gas without consulting the installation instructions, the serving gas supplier, or the appliance manufacturer for complete instructions.

2.4.1 MANUAL SHUT OFF VALVE

This installer supplied valve must be in the gas service line ahead of the appliance regulator in the gas stream and in a position accessible in the event of an emergency.

2.4.2 PRESSURE REGULATOR

Commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation; the gas pressure regulator supplied by ASBER must be installed at the gas inlet of each piece of equipment.

The regulators supplied along with ASBER appliances, will have 3/4"inlet/outlet openings and are adjusted at the factory for 5" WC (natural gas) or 10" WC (propane gas) depending on customer's ordering instructions.

Prior to connecting the regulator, check the incoming line pressure, as these regulators can only withstand a maximum pressure of ½" PSI (14"WC). If the line pressure is beyond this limit, a step down regulator will be required.

The arrow shown on the bottom of the regulator body shows the gas flow direction, it should point downstream to the appliance. The BLUE air vent cap on the top is part of the regulator and should not be removed.

Any adjustments to the regulator should be made by qualified service personnel only with the proper equipment.

2.4.3 THIS APPLIANCE IS EQUIPPED FOR NATURAL GAS.

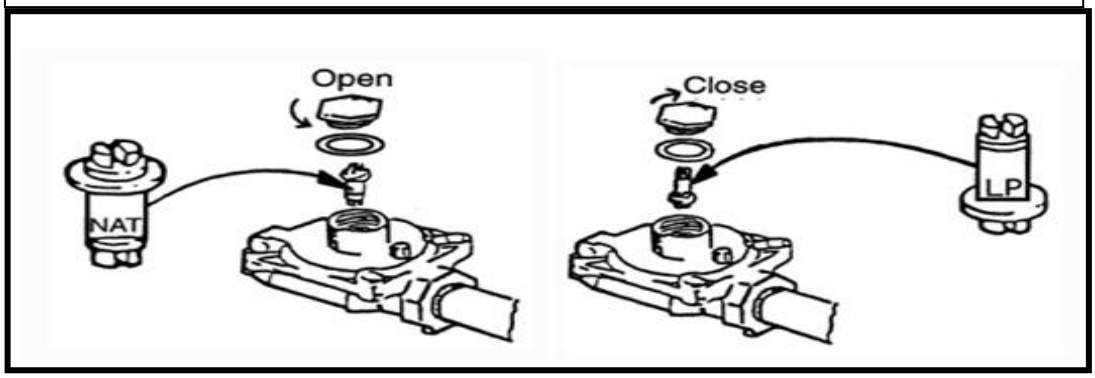
This appliance is equipped with orifices sized (# 36) for operation with natural gas.

For conversion to LP (PROPANE) gas see instruction plate in the appliance. Gas conversion must be performed by qualified or authorized personnel. Orifices (#52) necessary for LP (PROPANE) and regulator for conversion are provided on accessory box.

2.4.4 PRESSURE REGULATOR CONVERSION

A. Remove cap and snap out plastic plunger from bottom of cap.

B. Turn plunger over and snap back in original location.



Failure to install the pressure regulator will void the appliance warranty

The fryer needs to be restrained to prevent tipping when installed in order to avoid the splashing of hot liquid. Install the fryer connection to a battery of appliances or installing the fryer in an alcove, or by separate means, such as adequate ties

2.5 Location

- Installation of the equipment should be performed by qualified, certified, and authorized personnel who are familiar and experienced with local installation codes.
- Before Installation please read instructions completely and carefully.
- Do not remove permanently affixed labels, warnings or plates from the product.
- Please observe all local and national codes and ordinances
- • Installation must conform with local codes, or in the absence of local codes, the National
- Fuel Gas Code, ANSI Z223.1 (latest edition)
- The appliance must be isolated from gas supply piping system, by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than ½ psi (3.45kpa)

2.6 CLEARANCES

The appliance area must be kept free and clear of all combustibles

SRR, SRMR Series products are for installation in Non-Combustible locations only.

MODEL	NON COMBUSTIBLE CONSTRUCTION	
	BACK	SIDES
GRIDDLE RADIANT	0 Inches	0 Inches
BROILER	0 Inches	0 Inches
HOT PLATE	0 Inches	0 Inches

2.7 AIR SUPPLY & VENTILATION

The area in front of, around and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.

Adequate clearance must be maintained around the appliance for easy servicing. Provision should be made for any commercial, heavy-duty cooking appliance exhaust combustion waste products to the outside of the building. Usual practice is to place the appliance under an exhaust hood, which should be constructed in accordance to the local codes. Strong exhaust fans in this hood or in the overall air conditioning system can produce a slight vacuum in the room and / or cause air drafts, either of which can interfere with the pilot or burner performance and could be difficult to diagnose. Air movement should be checked during installation. Air openings or baffles may have to be provided in the room, if pilot or burner outage problem persists.

OPERATION

3.1 General information.
3.2 Initial Pilot Lighting.
3.3 Lighting & Shutdown

3.1 General information.

Operation of this equipment must be performed by qualified or authorized personnel who have read and are familiar with the functions of the equipment.

WARINING

Hot oil and hot surfaces can cause severe burns. Use caution when operating the fryer.

Do not attempt to move the fryer filled whit hot oil or shortening.

Do not go near the area directly above the flue when fryer is operation.

Severe burns may be caused.

Drain hot oil in metal containers, do not use plastic buckets or glass containers.

3.2 INITIAL PILOT LIGHTING



CAUTION

When lighting pilots and checking for leaks, do not stand close to the combustion chamber

All ASBER appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions. Adjustments are the responsibility of the customer and / or dealer and are not covered under warranty.

3.3 LIGHTING & SHUTDOWN

- Tum all valves or thermostats to the OFF position.
- Wait 5 minutes.
- Turn main gas supply ON and light pilot valves(s)
- Adjust pilot valve(s) screw counter clockwise more flame, screw clockwise less flame
- Adjust pilot flame ¼ inch high.
- Turn ON gas valve(s) to light main burner.
- For complete shutdown, shut OFF gas valve(s) and turn pilot valve(s) adjusting screw clockwise to shut off gas to the pilot(s).

3.3.1 TOP BURNERS

All top section burners are equipped with constant burning pilots. These are to be manually lighted immediately after the gas is turned on and can be rechecked for proper adjustment. All adjustments can be made with a screw driver to the brass pilot valve accessible through the valve cover.

3.3.2 BROILER/GRIDDLE

The pilot should be lighted immediately after the gas is turned on and the system is checked for leaks. The pilot can be reached with a long match through the valve cover, or by lifting the plate upward and accessing through the top. Adjustment of the pilot flame can be made with a screwdriver to the pilot valve, accessible through the valve cover.

3.3.3 BEFORE 1st USE (GRIDDLE)

- Clean the griddle surface thoroughly with hot, soapy water to remove factory applied protective oil coating.
- Rinse with a mixture of ½ cup vinegar to one quart water.
- Spread unsalted solid shortening or liquid frying compound evenly over the entire griddle surface.
- Turn ON griddle burners to medium and wait until the shortening begins to smoke, then turn the burners 0FF.
- Rub the new melted shortening into the griddle surface with burlap, moving in the direction of the surface' s polish marks and covering the entire surface.
- Allow the griddle to cool.
- When the griddle is cool after the second seasoning, wipe it with a thin film of shortening or cooking oil.

MAINTENANCE

4.1 Cleaning

4.1 CLEANING

For continued performance efficiency and longevity of your Fryer it is essential to carry out a good maintenance program.

4.1.1 DAILY

OPEN BURNERS / HOT PLATES

1. Remove all top grates.
2. Lift off the burners heads and venturies by raising the head slightly, sliding to the rear and lifting upwards.
3. Wash off the above in hot soapy water.
4. Re-install parts in the reverse order.

GRIDDLES

1. Scrape with a nylon griddle scraper to remove the cooked spills. When absolutely necessary use a fine grained stone to scrape.
2. Wipe away any griddle stone dust and food particles with burlap.
3. Wash with hot, soapy water, and then rinse with vinegar and water.
4. Rinse again with clear water.
5. Re-oil with shortening or liquid frying compound.
6. DO NOT FLOOD A HOT GRIDDLE WITH COLD WATER. This could cause warping and griddle plate to crack.

BROILER

1. Remove large pieces of food residue and carefully scrape spillovers from the drip tray below the cooking surface.
2. Wash all exterior and interior surfaces with hot soapy water solution. Do not use any abrasives on any portion of the stainless or painted surfaces.
3. Cast iron grates should be scraped frequently with a wire brush and periodically soaked in hot water solution to remove grease particles.
4. Never expose the grates to excessive heat for the purpose of burning excess grease. This practice could shorten the useful life of the grates.

4.1.2 STAINLESS STEEL PARTS

Do not use steel wool, abrasive cloths, cleansers or powders to clean stainless steel surfaces. All stainless steel parts should be wiped regularly with hot soapy water during the day and a stainless steel liquid cleaner at the end of the day. To remove encrusted materials, soak in hot water to loosen the material, and then use a wood or nylon scraper. NOT USE a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are almost impossible to remove.

Contact the factory, factory representative or a local service company to perform all Maintenance and Service Repairs.

TROUBLE SHOOTING

PROBLEM	PROBLEM CAUSE	SOLUTION
BURNER AND/OR PILOTS NOT TURN ON	GAS SUPPLY TO COOKING EQUIPMENT IS OFF	TURN ON GAS SUPPLY
UNIT PRODUCING CARBON DEPOSITS	GAS TYPE	VERIFY CORRECT GAS
	GAS SUPPLY PRESURE	CONTACT LOCAL GAS SUPPLIER
	PRIMARY AIR NOT ADJUSTED PROPERLY	ADJUST AIR SHUTTER
	ORIFICE TOO BIG	VERIFY ORIFICE SIZE
PILOT WILL NOT REMAIN LIT	PILOT FLAME NOT ADJUSTED	ADJUST PILOT FLAME
	DRAFT CURRENTS NEAR EQUIPMENT	FIX DRAFT
	NOT ENOUGH VENTILATION	CONTACT HVAC CONTRACTOR
	DEBRIS OR GREASE CLOGGING PILOT BURNER	CLEAN DEBRIS AND GREASE FROM PILOT BURNER
EXCESSIVE FLARE-UP	OVERLOAD OF OIL AND LEFTOVERS	CLEAN AND PREPARE PAN
NOT HEATING PROPERLY	ORIFICES DIRTY/CLOGGED	CLEAN ORIFICE, MAKE SURE THERE IS NO RESTRICTION IN THE ORIFICE BURNER
	LOW GAS PRESSURE	INCREASE GAS PRESSURE TO 5” WC (NAT) OR 10” WC (L.P.)
	GRATES DIRTY/CLOGGED	CHECK AND CLEAN TOP GRATES
	IF THE VENTILATION IS TO STRONG IT WILL DRAFT HEAT FROM THE COOKING/BROILING SURFACE	CALL HVAC CONTRACTOR

WARRANTY

5.1 Limited 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 of 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.



ASBER

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