

COMMERCIAL COOKING EQUIPMENT

asber

TAKING YOUR BUSINESS FORWARD

Global Manufacturer of Foodservice Equipment

HOT PLATES

- Stainless steel construction: In & Out
- Extra length landing ledge and working area with full height double wall panels.
- One stainless steel standing pilot per burner.
- Heavy duty 12" x 12" cast iron top grates.
- Lift off top two piece cast iron burners.
- Adjustable 2" legs.



MODEL	BURNERS	BTU/ BURNER	TOTAL BTU	DIMENSIONS WIDTH - DEPTH - HEIGHT		
AEHP-2-12	2	30,000	60,000	12 "	32 1/4"	13"
AEHP-4-24	4	30,000	120,000	24"	32 1/4"	13"
AEHP-6-36	6	30,000	180,000	36"	32 1/4"	13"

RADIANT & CHAR ROCK BROILERS

- Stainless steel construction: In & Out
- Extra length landing ledge and working area with full height double wall panels.
- Heavy duty reversible cast iron grates.
- One stainless steel standing pilot per burner.
- Flute shape burners at 16,000 BTU/ Hr/burner.
- Adjustable 2" legs.
- (C): Char Rock Models



MODEL	BURNERS	BTU/ BURNER	TOTAL BTU	DIMENSIONS WIDTH - DEPTH - HEIGHT		
AERB-12	1	23,000	23,000	12"	32 1/4"	16"
AE(C)RB-24	4	16,000	64,000	24"	32 1/4"	16"
AE(C)RB-36	6	16,000	96,000	36"	32 1/4"	16"
AE(C)RB-48	8	16,000	128,000	48"	32 1/4"	16"

MANUAL & THERMOSTATIC GRIDDLES

- Stainless steel construction: In & Out
- Extra length landing ledge and working area with full height double wall panels.
- "U" shaped burners rated at 24,000 BTU/Hr, located every 12" for even heat distribution.
- 3/4" thick griddle plate. H models.
- 5/8" thick griddle plate. Value Line.
- Adjustable 2" legs.
- (T)/(M): Thermostatic / Manual Griddle



MODEL	BURNERS	BTU/ BURNER	TOTAL BTU	DIMENSIONS WIDTH - DEPTH - HEIGHT		
AEMG-12	1	24,000	24,000	12"	32 1/4"	16"
AEM/TG-24 (H)	2	24,000	48,000	24"	32 1/4"	16"
AEM/TG-36 (H)	3	24,000	72,000	36"	32 1/4"	16"
AEM/TG-48 (H)	4	24,000	96,000	48"	32 1/4"	16"

COUNTERTOP PIZZA OVENS

- Stailess steel construction and porcelain
- Gas and electric models (E)
- Include ceramic stones
- Matchless ignition to light oven pilot
- Accessories: 6" & 25" legs (Gas models)
- Electric model comes with 4" legs



MODEL	BURNERS	BTU/ BURNER	TOTAL BTU	DIMENSIONS WIDTH - DEPTH - HEIGHT		
AEPO-24 S	1	30,000	30,000	24"	26 1/2"	28 1/2"
AEPO-36 S	1	30,000	30,000	36"	26 1/2"	28 1/2"

MODEL	HEATERS	WATTS	VOLTAGE	DIMENSIONS WIDTH - DEPTH - HEIGHT		
AEPO-26 E	2	3,600	208-240	26 2/5"	28"	21"

RANGES WITH OVEN



- Stainless steel interior & exterior.
- Heavy duty 12" x 12" cast iron top grates.
- Porcelainized sides, rear, deck and door lining for easy cleaning..
- Matchless ignition to light oven pilot.
- One chrome racks included.
- Adjustable 6" legs included.
- (E): Economic Model

MODEL	BURNERS	BTU/ BURNER	BTU/OVEN BURNER	DIMENSIONS WIDTH - DEPTH - HEIGHT		
AER-4-24	4 + 1 Oven	30,000	30,000	24"	32" 3/8"	56"
AER-G24-24H	2 Griddle + 1 Oven	23,000	30,000	24"	32" 3/8"	56"
AER-6-36 (-E)	6 + 1 Oven	30,000	30,000	36"	32" 3/8"	56"
AER-G36-36H	3 Griddle + 1 Oven	23,000	30,000	36"	32" 3/8"	56"
AEMR-G12-B4-36	4 + 1 Griddle + 1 Oven	30,000 / 23,000	30,000	36"	32" 3/8"	56"
AEMR-G24-B2-36H	2 + 2 Griddle + 1 Oven	30,000 / 23,000	30,000	36"	32" 3/8"	56"
AER-2-B10-60	10 +2 Oven	30,000	30,000	60"	32" 3/8"	56"
AEMR-2-G24-B6-60H	6 + 2 Griddle + 2 Oven	30,000 / 23,000	30,000	60"	32" 3/8"	56"
AEMR-2-RG24-B6-60H	6 + 2 Raised Griddle + 2 Oven	30,000 / 23,000	30,000	60"	32" 3/8"	56"

STOCK POTS



- Stainless steel construction
- Two manual controls to operate inner and outer ring independently.
- Burners with two continuous pilots.
- Heavy duty 18"x 21" cast iron top grates.
- Adjustable 6" legs included.

MODEL	BURNERS (RINGS)	BTU/RING	TOTAL BTU	DIMENSIONS WIDTH - DEPTH - HEIGHT		
AESP-18-2	1 (2)	45,000	90,000	18"	25 1/8"	24 1/4"
AESP-42-4	2 (4)	45,000	180,000	18"	42"	24 1/4"

FRYERS



- Stainless steel exterior and tank. Thicker gauge
- Efficient design to reduce oil / gas consumption
- Safety shut off and minivolt control system.
- No assembly needed
- Thermostatic controls from 200°F to 425°F.
- Chrome plated baskets with cool grip.
- Adjustable 6" legs - Std.
- CAS models - Standard on Castors.

MODEL	BURNERS	BTU/ BURNER	TOTAL BTU	CAPACITY LBS	DIMENSIONS WIDTH - DEPTH - HEIGHT		
AEF-3540 S (CAS)	2	35,000	70,000	35-40	16"	30 7/8"	46"
AEF-4050 S (CAS)	3	35,000	105,000	40-50	16"	30 7/8"	46"
AEF-75 S (CAS)	4	35,000	140,000	65-75	19 1/2"	31 7/8"	46"
AEF-25-25 S (CAS)	4	35,000	140,000	50	16"	30 7/8"	46"

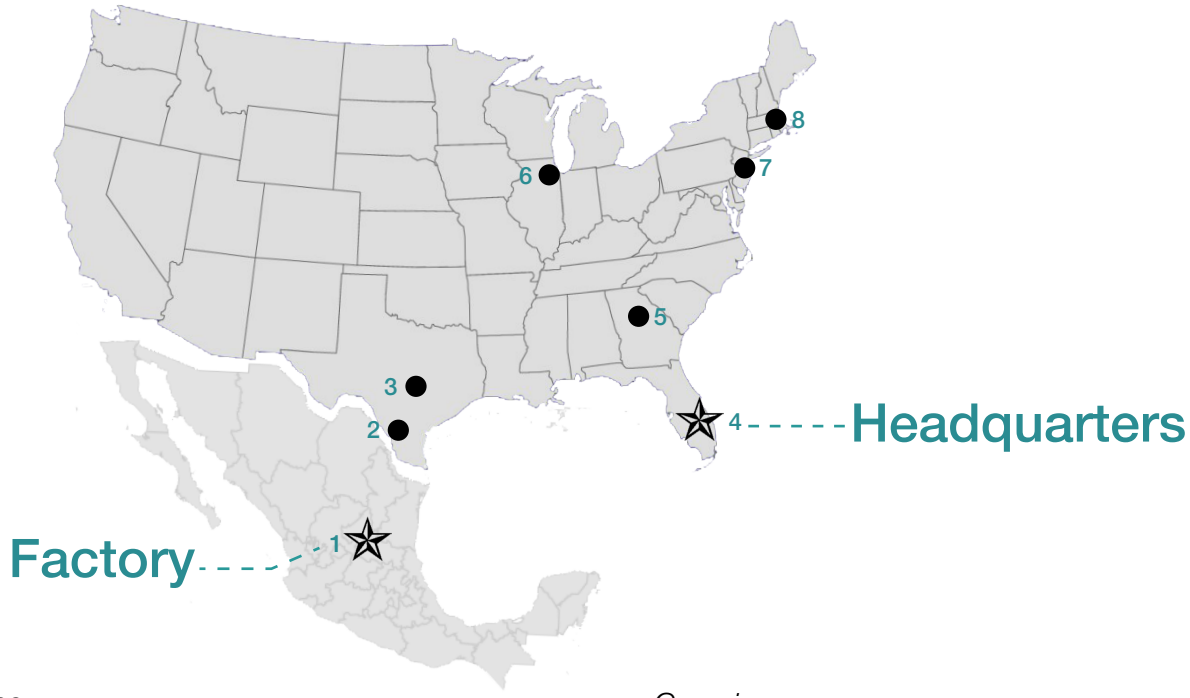
SALAMANDERS & CHEESEMELTERS



- Stainless steel in & out.
- Heavy duty construction. Welded front frame.
- Matchless push button for instant ignition.
- Heavy duty galvanized racks and cool touch handle for vertical adjustment, 3 fixed positions.
- Wall mount brackets - Std.
- Optional range mount shelf.
- Full size removable crumb tray.

MODEL	BURNERS	BTU/ BURNER	TOTAL BTU	DIMENSIONS WIDTH - DEPTH - HEIGHT		
AESB-24	1	20,000	20,000	24"	18"	19 7/8"
AESB-36	2	20,000	40,000	36"	18"	19 7/8"
AECM-24	1	20,000	20,000	24"	18"	19 7/8"
AECM-36	2	20,000	40,000	36"	18"	19 7/8"

PRODUCTION - DISTRIBUTION LOCATIONS



Mexico

1 - San Luis de Potosi

Texas

2 - Laredo

3 - San Antonio

Florida

4 - Miami

Georgia

5 - Atlanta

Illinois

6 - Chicago

New Jersey

7 - North Bergen

Massachusetts

8 - Boston

SOME HIGHLIGHTS

- Manufactured in North America
- 20 years in the US market
- Nationwide service network
- Private label capabilities
- Refrigeration, cooking and dishwashing products
- Stock of products and parts for quick delivery

ISO 9001

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.

THE MOST COST - EFFECTIVE INVESTMENT IN QUALITY

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