AECM Cheese melters

MODELS
- ☐ AECM 24
- ☐ AECM 36

AECM CHEESE MELTERS

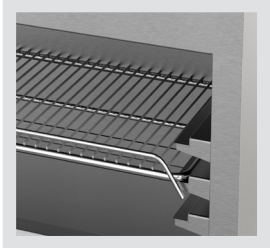
Quality ★ Performance ★ Service

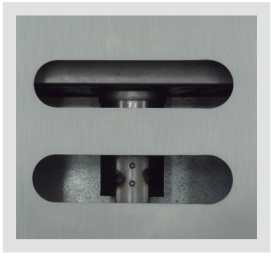
Available with 1 or 2 infrared burners regulated by separated and adjustable valves, the Asber AECM Cheese Melters are built for durability and efficiency. Its heavy dutty chrome rack as well as the all-stainless steel construction provides durability and easy clean at a time, not to mention the full 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 inde-pendent 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

OPTIONS & ACCESORIES

- Wall mount bracket
- NG models include transformation kit for LPG.

WARRANTY

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

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T. 305-477-1680 I Toll free 877-693-3372 I Fax 1-786-594-3780

AECM Cheese melters

Restaurant Series

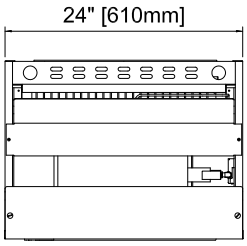
INSTALATION REQUIREMENTS

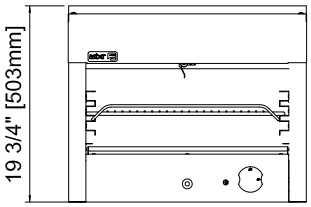
1. GAS PRESSURE: Natural gas 5.0” W.C. Propane gas 10.0” W.C. A gas pressure regulator supplied with the unit must be installed
2. VENTILATION: An adequate ventilation system is required for commercial cooking equipment. Request more info @ National Fire Protection Association, www.NFPA.org
3. CLEARANCE: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

NOTE:

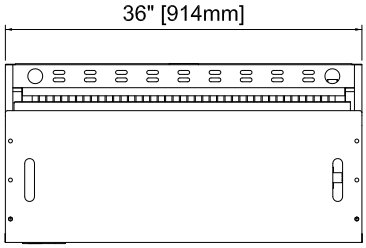
Due to continuing development to ensure best possible performance, these specifications are subjected to change without prior notice

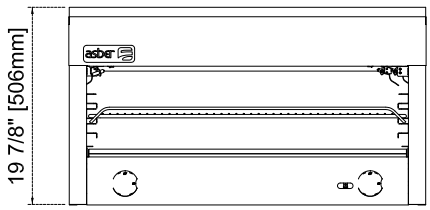
• AECM 24



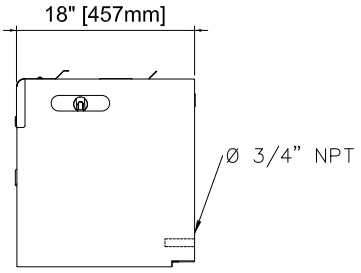


• AECM 36





• 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.

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