asber

AEF Fryers

MODELS

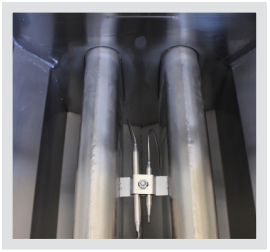
- ☐ AEF-3540
- ☐ AEF-3540 S-CAS
- ☐ AEF-4050
- ☐ AEF-4050 S-CAS

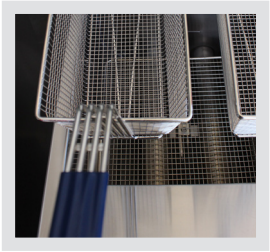
AEF FRYERS

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 powerfull capacity of 38,000 BTU per burner, an oil drain valve strategically placed to drain oil faster and an efficient heat transmision for fast start up and recovery among other remarkable features. Form and function fit for the most demanding kitchens.







AEF-4050

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 or LPG models, to be specified.
- Transformation kit from NG to LPG available.
- Specify gas and elevation if over 2,000ft. (610m).

WARRANTY

Continental USA & Canada:

- 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

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HUMANITY AT WORK MONDRAGON

AEF Fryers
Restaurant Series

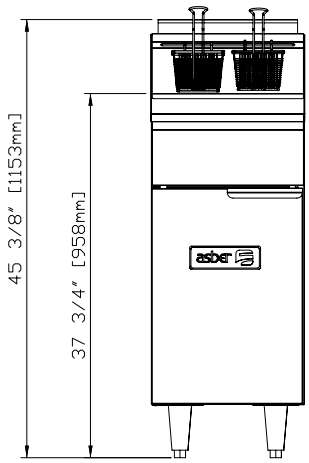
INSTALATION REQUIREMENTS

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

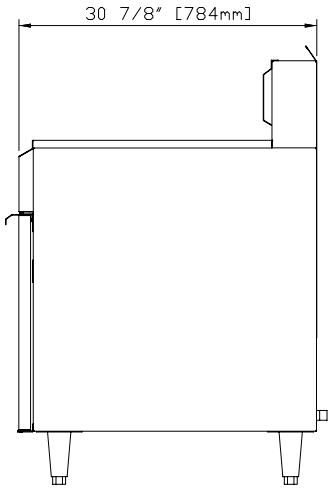
NOTE:

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

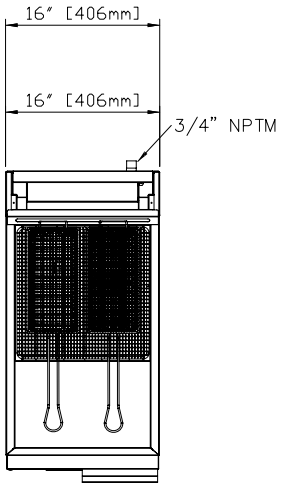
• AEF-3540 / 4050
Front View



• AEF-3540 / 4050
Side View



•AEF-3540 / 4050
Front View



TECHNICAL SPECIFICATIONS

ISO 9001

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.

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