AESB Salamanders

MODELS
- ☐ AESB 24
- ☐ AESB 36

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

OPTIONS & ACCESORIES

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

WARRANTY

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

13105 NW 47th Avenue Miami FL 33054
T. 305-477-1680 I Toll free 877-693-3372 I Fax 1-786-594-3780

AESB Salamanders

Restaurant Series

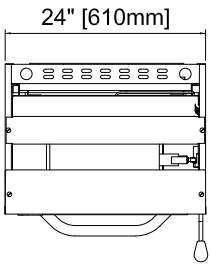
INSTALATION REQUIREMENTS

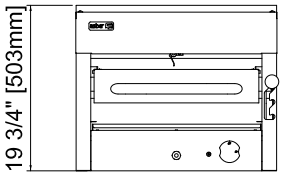
1. GAS PRESSURE: Natural gas 5.0” W.C. Propane gas 10.0” W.C.
   A gas pressure regulator supplied with the unit must be installed
2. VENTILATION: An adequate ventilation system is required for commercial cooking equipment. Request more info @ National Fire Protection Association, www.NFPA.org
3. CLEARANCE: 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” legs.

NOTE:

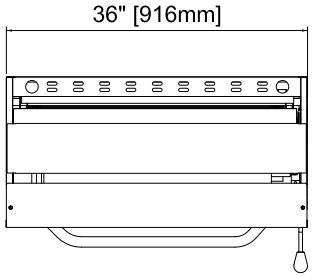
Due to continuing development to ensure best possible performance, these specifications are subjected to change without prior notice

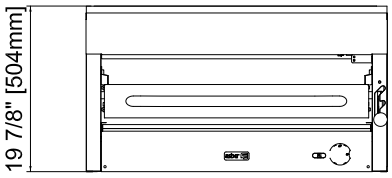
• AESB 24



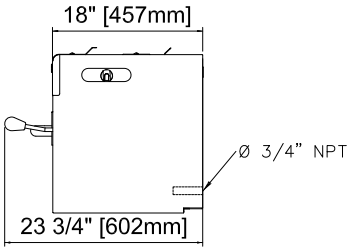


• AESB 36





• AESB 24 & 36



ISO 9001

TECHNICAL SPECIFICATIONS

MODEL	N BURNERS	BTU/ BURNER	TOTAL BTU	DIMENSIONS WIDTH - DEPTH - HEIGHT			SHIPPING WEIGH LBS
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.

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