

COMMERCIAL COOKING EQUIPMENT

DESIGN, FORM AND FUNCTION FIT FOR THE MOST DEMANDING KITCHENS



hot plates

broilers

griddles

ranges

deep fat fryers

stock pots

salamanders

cheesemelters

TAKING YOUR BUSINESS FORWARD



HOT PLATES

- Stainless steel construction: interior and exterior, landing ledge and valve controls.
- Heavy duty 12" x 12" cast iron top grates.
- One stainless steel standing pilot per burner.
- Lift off top two piece cast iron burners.
- Adjustable feet.



MODEL	BURNERS	BTU/ BURNER	TOTAL BTU	WIDTH	DIMENSIONS		
					DEPTH	HEIGHT	
AEHP-2-12	2	30,000	60,000	12"	32 1/4"	11 3/8"	
AEHP-4-24	4	30,000	120,000	24"	32 1/4"	11 3/8"	
AEHP-6-36	6	30,000	180,000	36"	32 1/4"	11 3/8"	

RADIANT BROILERS

- Stainless steel construction: interior and exterior, landing ledge and valve controls.
- Heavy duty reversible cast iron grates.
- One stainless steel standing pilot per burner.
- Flute shape burners at 16,000 BTU/ Hr/burner.
- Adjustable feet.



MODEL	BURNERS	BTU/ BURNER	TOTAL BTU	WIDTH	DIMENSIONS		
					DEPTH	HEIGHT	
AERB-12	1	16,000	16,000	12"	32 1/4"	13"	
AERB-24	4	16,000	64,000	24"	32 1/4"	13 3/8"	
AERB-36	6	16,000	96,000	36"	32 1/4"	13 3/8"	
AERB-48	8	16,000	128,000	48"	32 1/4"	13 3/8"	

MANUAL GRIDDLES

- Stainless steel construction: interior and exterior, landing ledge and valve controls.
- 3/4" thick griddle plate. H models.
- 1/2" thick griddle plate. Value Line.
- "U" shaped burners rated at 24,000 BTU/Hr, located every 12" for even heat distribution.
- Adjustable feet.



MODEL	BURNERS	BTU/ BURNER	TOTAL BTU	WIDTH	DIMENSIONS		
					DEPTH	HEIGHT	
AEMG-12	1	24,000	24,000	12"	32 1/4"	13"	
AEMG-24(H)	2	24,000	48,000	24"	32 1/4"	13"	
AEMG-36(H)	3	24,000	72,000	36"	32 1/4"	13"	
AEMG-48H	4	24,000	96,000	48"	32 1/4"	13"	



ISO 9001

ISO 14001



RANGES WITH OVEN



- Stainless steel interior & exterior.
- Heavy duty 12" x 12" cast iron top grates.
- One stainless steel standing pilot per burner.
- 22" backguard with 10" shelf
- Matchless ignition to light oven pilot.
- 144,000- 212,000 BTU/Hr total.
- Two chrome racks included.
- Adjustable 6" legs included.

MODEL	BURNERS	BTU/ BURNER	BTU/ OVEN BURNER	TOTAL BTU	DIMENSIONS		
					WIDTH	DEPTH	HEIGHT
AER-4-24	4 open + 1 'U' oven	30,000	24,000	144,000	24"	32" 3/8	35"
AER-6-36	6 open + 2 flute' oven	30,000	32,000	212,000	36"	32" 3/8	35"



STOCK POTS



- Stainless steel construction: interior and exterior, landing ledge and valve controls.
- Two manual controls to operate inner and outer ring independently.
- Burners with two continuous pilots.
- Removable crumb pan for easy cleaning.
- 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-48-4	2 (4)	180,000	120,000	48"	25 1/8"	24 1/4"



FRYERS



- Stainless steel exterior and tank.
- Chrome plated baskets with cool grip.
- Safety shut off system
- Minivolt control system.
- Thermostatic controls adjust from 200°F to 425°F.
- 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	38,000	76,000	35-45	16"	30-7/8"	39-3/4"
AEF-4050 S (CAS)	3	38,000	114,000	40-50	16"	30-7/8"	39-3/4"



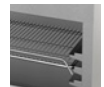
*Height does not include 6" legs or 5" castors

SALAMANDERS & CHEESEMELTERS



- Stainless steel in & out
- Heavy duty construction. Welded front frame.
- Matchless push button for instant ignition.
- Full size removable crumb tray.
- Cheese melters: heavy duty galvanized racks, 3 fixed positions.
- Salamanders: Cool touch handle for easy vertical adjustment. (3 position).
- Wall mount brackets - Std.
- Optional Range mount shelf

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"





WE ARE ... A GLOBAL MULTI-SOLUTION MANUFACTURER OF FOODSERVICE EQUIPMENT



COMMITMENT
QUALITY · VALUE

LOCALLY EVERYWHERE
6 PLANTS · 5 COUNTRIES ·
3 CONTINENTS

SOME HIGHLIGHTS

- Nationwide service network
- 10 years in the US market as a Group
- Manufactured in North America
- Parts and Stock in key national distribution points

OUR EQUIPMENT

RELIABILITY AND FUNCTIONALITY CONFORM THE CORE OF OUR PRODUCT OFFERING. EMPHASIS IS ON A SIMPLE, REAL AND HONEST PROPOSAL: **THE MOST COST-EFFECTIVE INVESTMENT IN QUALITY**

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.