

2015 EXPORT CATALOG



COOKING



OVENS



DISHWASHING



REFRIGERATION

asber 

MULTI-SOLUTION MANUFACTURER OF
FOODSERVICE EQUIPMENT



Taking Your Business Forward

We are a leading global multi-solution manufacturer of foodservice equipment, with a complete range of best-selling products, especially designed to enhance user convenience by providing always the best solution at a competitive price.

Asber Professional also offers locally-adapted products across different geographical regions and is especially proud to provide unique manufacturing and design resources to its partners, in order to develop joint, mutually beneficial projects.

ASBER PROFESSIONAL AS PART OF A LARGER CORPORATION

Asber Professional is part of **MONDRAGON CORP**, the leading Basque Country corporation and the seventh one in Spain by annual sales. It is made up of more than 260 companies and entities structured into four industries: Finance, Manufacturing, Distribution and Knowledge. At present, it has 16 billion euro turnover, over 100,000 employees and more than 70 companies operating outside Spain.



Main principles for Taking Your *Business Forward*


1

Multi-solution

Specialist in Foodservice
Equipment



We strive to design and build products that drive economic value to our partners while respecting the environment.



We offer hybrid power – the best of the specialist model combined with a complete product range. Comprehensive range spanning:

COOKING

Ovens

DISHWASHING

REFRIGERATION

Every product category has a dedicated R&D team and a specific production platform that enable us to deliver very specialized products

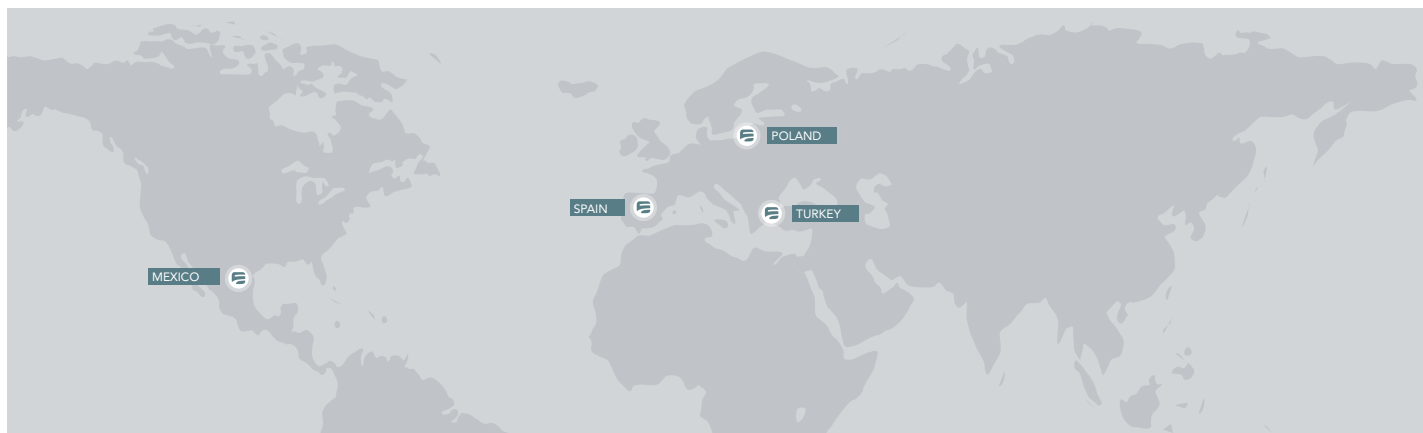
2 | **OEM Partnership.** Design and Manufacturing Services

To maximize your business potential, we offer OEM design and production resources:

- Dedicated R&D teams
- Expert production capabilities
- Product strategic guidance
- Innovative partnership solutions.

3

Global Manufacturing Brand Specialist in Foodservice Equipment



Presence on 4 countries 6 fully-owned plants

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ONNERA GROUP

ONNERA Group is integrated in the cooperative experience of Mondragon Corporation. Made up of 289 companies and entities, Mondragon Corporation is structured into four industry verticals: Finance, Manufacturing, Distribution and Knowledge. At present, it has 14 billion euro turnover, over 80,000 employees and 15 R&D and university campuses.



European, American and Asian refrigeration series.



Our market approach is also locally everywhere, with proactive, hands-on local sales representatives in all global markets. That is why we have no headquarters, but market-focused teams in Europe, Americas, Near East-Africa, and Asia-Pacific.

www.asberprofessional.com

4

Quality and Environmental Sustainability

Asber Professional has established an integrated Quality and Environmental Management System, certified as per **UNE-EN-ISO 9001:2008** and **UNE-EN-14001:2004** international standards.



Quality is never an accident; it is always the result of intelligent effort. Our quality system tracks the performance of key customer touch points and develops internal actions to correct any deviation from the targets. This continuous improvement process ensures that our products and services meet or exceed customer expectations.

Sustainability Quality Enviromental

We believe that if something is un-environmental, it is also un-economical. Asber Professional strives for reducing the environmental impact all throughout the value chain, from the direct impact of our own activities to that of our products. We are working to achieve this vision through acontinued focus on designing and manufacturing more sustainable products; maximizing our energy efficiency and renewable energy use; and eliminating waste.







PRODUCT CATEGORIES



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COOKING

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BLOCK COOK 700

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ASBER BLOCK COOK 700 series is a European modular cooking range of 775 mm depth that provides a wide choice of functions to perform every imaginable thermal food preparation.

Due to its modular design, it fits in every professional kitchen, being the ideal solution for medium-high production foodservice operations, such as full-service restaurants, quick-service restaurants, bars, canteens or coffee-shops.

Block Cook 700 enables a powerful, yet even, heat distribution, guaranteeing perfect culinary results. The different cooking functions can stand alone or be arranged in a cooking line-up, creating efficient work stations to speed up service. The range is

made of stainless steel, sturdily built with long-lasting parts, to provide a durable solution designed to cope with the demands of a busy professional kitchen.

All cooking appliances have been designed with a recognizable aesthetics and a stylish design. To ensure maximum hygiene, worktops are stamped and internal edges are rounded. All models are in accordance with the international standards of safety and hygiene, bearing Certigaz and CE approval.



Cooking ranges equipped with open 2, 4 or 6 gas burners with security valve and thermocouples. Stamped worktop for easy cleaning. Cast iron grid.

Griddles to cook in direct contact with the food. Available with smooth, ribbed or chromium-plate smooth. Uniform heat distribution to guarantee the perfect cooking.

Bain-marie units designed to accommodate 2 x GN-1/1 containers with 100 mm depth. Several combinations possible of containers. Draining tap with safety system.

Pasta cookers to boil water quickly. Able to accommodate a container with capacity up to 20 liters. Draining tap on front. Stamped stainless steel tank. Easy to clean.

Fryers with single or double tank to cook food immersed in hot fat or oil. Rounded edges for easy cleaning. Cold zone to collect sediments. Draining tap.

**MODULAR SOLUTION
TO PERFORM EVERY
IMAGINABLE THERMAL
FOOD PREPARATION**

Stands in stainless steel. Designed to configure a cooking line with different elements. Available in different lengths with doors optional.



1

ELECTRIC AND GAS TILTING BRATT PANS

Counterweighted folding lid. Stainless steel pan. Manual tilting system. Rounded edges for easy to cleaning.



2

ELECTRIC AND GAS BOILING PANS

Counterweighted folding lid. Available model with double jacket pan (bain-marie system). Rounded edges for easy to cleaning.

Cooking solutions



Charcoal grills with cooking surface in smooth mild steel, ribbed or chromium-plate smooth. Single or double lengths. Removable steel drip pan for fat collection.

ELECTRIC RANGES

Available with 2 or 4 cast iron plates of round or square plates. Built-in shielded resistors and safety overheat protection. Stamped worktop for easy cleaning.



GAS SOLID TOP

Refractory material to cook slowly with a constant temperature. Security valve and thermocouples.



GAS CHARCOAL GRILL

Traditional grilling with highly-porous lava rocks. Drip pan to collect the fat and ash. Easy to clean.



CERTIgaz

Gas certification



GR-350



GR-700



GR-1050

GAS RANGES

- Table-top models available in 3 different widths: 350, 700 and 1050 mm.
- Made of stainless steel.
- Stamped worktop, with internal rounded edges, to avoid spillages. Special design allows fat to naturally flow into front duct making cleaning operations easier and guaranteeing the maximum hygiene.
- High power gas burners enables an uniform and powerful heat distribution, guaranteeing perfect cooking results and energy savings.
- Manual start with security valve, safety thermocouple and pilot ignition.
- Tall flue vents, allowing enough air in the air-gas mixture to guarantee a proper flame adjustment, combustion efficiency, gas savings and richer ventilation.
- Cast iron grid with dimensions 330 x 310 mm.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	N° burners	Power kW (Kcal)
GR-350 LPG	19005170	350 x 775 x 290	2	8 (7000)
GR-350 NG	19018926	350 x 775 x 290	2	8 (7000)
GR-700 LPG	19005193	700 x 775 x 290	4	19 (16500)
GR-700 NG	19018927	700 x 775 x 290	4	19 (16500)
GR-1050 LPG	19007390	1.050 x 775 x 290	6	30 (26000)
GR-1050 NG	19018925	1.050 x 775 x 290	6	30 (26000)



GRO-700
GREO-700



GRO-1050

GAS RANGES WITH OVEN

- Models available in 2 different widths: 700 and 1050 mm.
- Made of stainless steel.
- Stamped worktop, with internal rounded edges, to avoid spillages. Special design allows fat to naturally flow into front duct making cleaning operations easier and guaranteeing the maximum hygiene.
- High power gas burners enables an uniform and powerful heat distribution, guaranteeing perfect cooking results and energy savings.
- Manual start with security valve, safety thermocouple and pilot ignition.
- Tall flue vents, allowing enough air in the air-gas mixture to guarantee a proper flame adjustment, combustion efficiency, gas savings and richer ventilation.
- Cast iron grid with dimensions 330 x 310 mm.
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

OVEN FEATURES:

GAS OVEN:

- Static gas oven with high-efficient tubular burner, self-stabilizing flame device, ignition pilot, thermocouple and thermostat adjustable from 130 °C to 350 °C.
- Stainless steel outer and inner door.
- Aluminum heat-resistant door handle.
- Dimensions: 450 x 420 x 300 mm. Capacity: 4 x GN-2/1.

ELECTRIC OVEN:

- Static electric oven in stainless steel with heating elements in the bottom and a grill.
- Adjustable thermostat (130 °C – 350 °C).
- Stainless steel outer and inner door.
- Aluminum heat-resistant door handle.
- Dimensions: 450 x 420 x 300 mm. Capacity: 4 x GN-2/1.
- Oven power: Top 3 kW and base 3 kW.

Model	Reference	Dimensions (mm)	N° burners	Burners power kW (Kcal)	Oven	Oven power kW (Kcal)	Voltage (V)
GRO-700 LPG	19007377	700 x 775 x 850	4	19 (16500)	Gas	7 (6000)	-
GRO-700 NG	19018990	700 x 775 x 850	4	19 (16500)	Gas	7 (6000)	-
GREO-700 LPG	19007567	700 x 775 x 850	4	19 (16500)	Electrical	6	400/3N - 50/60 Hz
GREO-700 NG	19018928	700 x 775 x 850	4	19 (16500)	Electrical	6	400/3N - 50/60 Hz
GRO-1050 LPG	19007361	1.050 x 775 x 850	6	30 (26000)	Gas	7 (6000)	-
GRO-1050 NG	19018929	1.050 x 775 x 850	6	30 (26000)	Gas	7 (6000)	-



ER-350



ER-700



ERO-700

ELECTRIC RANGES (ROUND PLATES)

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Stamped worktop with internal rounded edges, avoiding spillages and making cleaning operations easier, guaranteeing the maximum hygiene.
- Heating elements controlled by an easy-to-use 6-position temperature switch, which ensures meeting the different cooking requirements at any time, thus guaranteeing power savings.
- Pilot lights to display power on and heating up.
- Electric plates made of cast iron with built-in shielded resistors to quickly reach 400 °C.

- Round plates: Ø223 (2,6 kW) and Ø148 mm (1,5 kW).
- Other electrical configurations are available upon request.

OVEN FEATURES:

- Static electrical oven with high-efficient resistors on the chamber top (3 kW) and base (3 kW).
- Adjustable thermostat (130 °C – 350 °C).
- Stainless steel outer and inner door.
- Aluminum heat-resistant door handle.
- Dimensions: 450 x 420 x 300 mm. Capacity: 4 x GN-2/1.
- Height-adjustable legs.

Model	Reference	Dimensions (mm)	N° plates	Plates power kW	Oven power kW	Voltage (V)
ER-350	19005008	350 x 775 x 290	2	5,2	-	400/3N - 50/60 Hz
ER-700	19005236	700 x 775 x 290	4	9,3	-	400/3N - 50/60 Hz
ERO-700	19007265	700 x 775 x 850	4	9,3	6	400/3N - 50/60 Hz



ER-350Q



ER-700Q



ERO-700Q

ELECTRIC RANGES (SQUARE PLATES)

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Stamped worktop with internal rounded edges, avoiding spillages and making cleaning operations easier, guaranteeing the maximum hygiene.
- Heating elements controlled by an easy-to-use 6-position temperature switch, which ensures meeting the different cooking requirements at any time, thus guaranteeing power savings.
- Pilot lights to display power on and heating up.
- Electric plates made of cast iron with built-in shielded resistors to quickly reach 400 °C.

- Square plates: 300 x 300 mm (3 kW each plate).
- Other electrical configurations are available upon request.

OVEN FEATURES:

- Static electrical oven with high-efficient resistors on the chamber top (3 kW) and base (3 kW).
- Adjustable thermostat (130 °C – 350 °C).
- Stainless steel outer and inner door.
- Aluminum heat-resistant door handle.
- Dimensions: 450 x 420 x 300 mm. Capacity: 4 x GN-2/1.
- Height-adjustable legs.

Model	Reference	Dimensions (mm)	N° plates	Plates power kW	Oven power (kW)	Voltage (V)
ER-350 Q	19013381	350 x 775 x 290	2	6	-	400/3N - 50/60 Hz
ER-700 Q	19013384	700 x 775 x 290	4	12	-	400/3N - 50/60 Hz
ERO-700 Q	19013389	700 x 775 x 850	4	12	6	400/3N - 50/60 Hz



GFT/C-350 S



GFT-700 S



GFT-350 R



GAS GRIDDLES

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Uniform heat distribution on the cooking surface that allows thicker cuts of meat to be cooked perfectly.
- Stainless steel tubular burners with self-stabilized flame for a greater uniformity of heat distribution.
- Manual start, pilot ignition and flame control by using a min-max gas valve.
- Thermostat control of the hot-plate temperature over 300°C.
- Removable steel drip pan for fat collection.
- Assembled with injectors for use with natural gas (NG) or (LPG).

GAS GRIDDLES WITH CHROMIUM-PLATED:

- Chromium-plated of 50 microns thickness coated.
- Adjustable thermostat (120 °C to 310 °C).

Model	Reference	Type	Dimensions (mm)	Heating surfaces	Power kW (Kcal)
GFT-350 S LPG	19005280	Smooth	350 x 775 x 290	1	7 (6000)
GFT-350 S NG	19005279	Smooth	350 x 775 x 290	1	7 (6000)
GFT-350 R LPG	19005282	Ribbed	350 x 775 x 290	1	7 (6000)
GFT-350 R NG	19005281	Ribbed	350 x 775 x 290	1	7 (6000)
GFT/C-350 S LPG	19005284	Chromium-plate smooth	350 x 775 x 290	1	7 (6000)
GFT/C-350 S NG	19005283	Chromium-plate smooth	350 x 775 x 290	1	7 (6000)
GFT-700 S LPG	19006186	Smooth	700 x 775 x 290	2	14 (12000)
GFT-700 S NG	19006185	Smooth	700 x 775 x 290	2	14 (12000)
GFT-700 R LPG	19006190	Ribbed	700 x 775 x 290	2	14 (12000)
GFT-700 R NG	19006189	Ribbed	700 x 775 x 290	2	14 (12000)
GFT/C-700 S LPG	19006192	Chromium-plate smooth	700 x 775 x 290	2	14 (12000)
GFT/C-700 S NG	19006191	Chromium-plate smooth	700 x 775 x 290	2	14 (12000)
GFT-700 S+R LPG	19006188	Smooth + Ribbed	700 x 775 x 290	2	14 (12000)
GFT-700 S+R NG	19006187	Smooth + Ribbed	700 x 775 x 290	2	14 (12000)



EFT-350 S



EFT/C-700 S



EFT-700 R

ELECTRIC GRIDDLES

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Uniform heat distribution on the cooking surface that allows thicker cuts of meat to be cooked perfectly.
- Shielded stainless steel heating elements.
- Thermostat control of the hot-plate temperature (120 °C to 310 °C).

- Pilot lights to display power on and heating up.
- Removable steel drip pan for fat collection.
- Other electrical configurations are available upon request.

ELECTRIC GRIDDLES WITH CHROMIUM-PLATED:

- Chromium-plated of 50 microns thickness coated.
- Adjustable thermostat (120 °C to 310 °C).

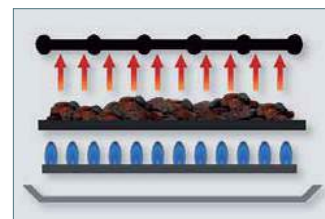
Model	Reference	Type	Dimensions (mm)	Heating surfaces	Power (kW)	Voltage (V)
EFT-350 S	19005453	Smooth	350 x 775 x 290	1	4,5	400/3N - 50/60 Hz
EFT-350 R	19005285	Ribbed	350 x 775 x 290	1	4,5	400/3N - 50/60 Hz
EFT/C-350 S	19005450	Chromium-plate smooth	350 x 775 x 290	1	4,5	400/3N - 50/60 Hz
EFT-700 S	19006454	Smooth	700 x 775 x 290	2	9	400/3N - 50/60 Hz
EFT-700 R	19005955	Ribbed	700 x 775 x 290	2	9	400/3N - 50/60 Hz
EFT/C-700 S	19006076	Chromium-plate smooth	700 x 775 x 290	2	9	400/3N - 50/60 Hz
EFT-700 S+R	19005961	Smooth + Ribbed	700 x 775 x 290	2	9	400/3N - 50/60 Hz



GCG-350



GCG-700



TRADITIONAL GRILLING SYSTEM



GAS CHARCOAL GRILLS

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Models available with cast iron or stainless steel grid.
- Stainless steel tubular burners with self-stabilized flame for a greater uniformity of heat distribution.
- Manual start with security valve, safety thermocouple and pilot ignition.
- Tall flue vents, allowing enough air in the air-gas mixture to guarantee a proper flame adjustment, combustion efficiency, gas savings and richer ventilation.
- Grid dimensions: 340 x 500 mm.
- Grates adjustable to three angle positions.
- Removable parts, making cleaning operations easier, guaranteeing the maximum hygiene.
- Water-resistant steel drip pan for collection of ash and fat.
- Lava rocks included as standard option.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Grid Material	Heating surfaces	Power kW (Kcal)
GCG-350 LPG	19005045	350 x 775 x 290	Cast Iron	1	7 (6000)
GCG-350 NG	19005032	350 x 775 x 290	Cast Iron	1	7 (6000)
GCG-350 I LPG	19005034	350 x 775 x 290	Inox	1	7 (6000)
GCG-350 I NG	19005033	350 x 775 x 290	Inox	1	7 (6000)
GCG-700 LPG	19005047	700 x 775 x 290	Cast Iron	2	14 (12000)
GCG-700 NG	19005041	700 x 775 x 290	Cast Iron	2	14 (12000)
GCG-700 I LPG	19005043	700 x 775 x 290	Inox	2	14 (12000)
GCG-700 I NG	19005042	700 x 775 x 290	Inox	2	14 (12000)



GSTR-700



GSTRO-700



GAS SOLID TOP RANGES

- Made of stainless steel.
 - Cast iron high-power burners with optimized combustion, enabling a powerful heat radiation. Combustion chamber coated in aluminium castable refractory cement, a high performance insulation material.
 - Manual start with security valve, safety thermocouple and ignition pilot.
 - Tall flue vents, allowing enough air in the air-gas mixture to guarantee a proper flame adjustment, combustion efficiency, gas savings and richer ventilation.
 - Solid top on the work-top with 695 x 620 mm dimensions.
 - Heat concentration central area of Ø260 mm.
 - Assembled with injectors for use with natural gas (NG) or (LPG).
- OVEN FEATURES:**
- Static gas oven with high-efficient tubular burner, self-stabilizing flame device, ignition pilot, thermocouple and thermostat adjustable.
 - Dimensions: 450 x 420 x 300 mm. Capacity: 4 x GN-2/1.
 - Thermostatic control (130 °C – 350 °C).
 - Stainless steel outer and inner door.
 - Aluminum heat-resistant door handle.
 - Height-adjustable legs.

Model	Reference	Dimensions (mm)	Power solid top kW (Kcal)	Oven power kW (Kcal)
GSTR-700 LPG	19007386	700 x 775 x 290	9,8 (8000)	-
GSTR-700 NG	19018991	700 x 775 x 290	9,8 (8000)	-
GSTRO-700 LPG	19007378	700 x 775 x 850	9,8 (8000)	7 (6000)
GSTRO-700 NG	19018992	700 x 775 x 850	9,8 (8000)	7 (6000)



GF-350



GF-700



EF-350



EF-700

GAS DEEP FAT FRYERS

- Models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Stainless steel burner with an oval honeycomb section. Direct heat burner technology guarantees a very quick heat recovery time. Indirect heat burner function ensures uniform heat distribution.
- Automatic multi-spark ignition system with thermocouple, safety valve and protected pilot. Regulation of temperature through thermostat (60 °C - 195 °C).
- Tall flue vents, allowing enough air in the air-gas mixture to guarantee a proper flame adjustment, combustion efficiency, gas savings and richer ventilation.
- Tank with a wide cold zone to collect food sediments.
- Drainage tap and height adjustable legs.
- Includes one basket at each tank: 250 x 280 x 120 mm.
- Assembled with injectors for use with natural gas (NG) or (LPG).

ELECTRIC DEEP FAT FRYERS

- Models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Shielded incoloy stainless steel heating elements, guaranteeing a quick heat recovery time. Precise control of temperature by a thermal probe. Regulation of temperature through thermostat (60 °C - 195 °C).
- Tank with wide zone to collect food sediments.
- Pilot lights to display power on and heating up.
- Drainage tap.
- Height-adjustable legs.
- Includes one basket at each tank of 250 x 280 x 120 mm.
- Other electrical configurations are available upon request.

Model	Reference	Dimensions (mm)	Tanks	Capacity (liters)	Type	Power kW (Kcal)	Voltage (V)
GF-350 LPG	19005642	350 x 775 x 850	1	15	Gas	15,1 (13000)	-
GF-350 NG	19005641	350 x 775 x 850	1	15	Gas	15,1 (13000)	-
GF-700 LPG	19006588	700 x 775 x 850	2	15 + 15	Gas	30,2 (26000)	-
GF-700 NG	19006587	700 x 775 x 850	2	15 + 15	Gas	30,2 (26000)	-
EF-350	19005732	350 x 775 x 850	1	15	Electrical	13,5	400/3N - 50/60 Hz
EF-700	19006624	700 x 775 x 850	2	15 + 15	Electrical	27	400/3N - 50/60 Hz



GPC-350



EPC-350

GAS PASTA COOKERS

- Made of stainless steel.
- Stamped tank with rounded edges. Tank dimension of 250 x 350 x 130 mm.
- Cast iron burners and height adjustable legs.
- Manual start with ignition pilot. Regulation of temperature through thermostat.
- Water circulation guaranteed by a drilled bottom. Drainage tap on front panel.
- Includes two baskets of 120 x 160 x 120 mm.
- Assembled with injectors for use with natural gas (NG) or (LPG).

ELECTRIC PASTA COOKERS

- Made of stainless steel.
- Stamped tank with rounded edges. Tank dimension of 250 x 350 x 130 mm.
- Cast iron burners and ignition pilot.
- Heating elements controlled by thermostat.
- Water circulation guaranteed by a drilled bottom. Drainage tap on front panel.
- Height-adjustable legs.
- Includes two baskets of 120 x 160 x 120 mm.
- Other electrical configurations are available upon request.

Model	Reference	Dimensions (mm)	Capacity (liters)	Power kW (Kcal)	Type	Voltage (V)
GPC-350 LPG	19006064	350 x 775 x 850	20	14 (12000)	Gas	-
GPC-350 NG	19006063	350 x 775 x 850	20	14 (12000)	Gas	-
EPC-350	19018924	350 x 775 x 850	20	8 (6880)	Electrical	400/3N - 50/60 Hz



GTBP-700



GAS TILTING BRATT PAN

- Made of stainless steel.
- Counterweighted folding lid equipped with handle for easy and ergonomic movement.
- Stainless steel tubular burner controlled by solenoid valve.
- Automatic multi-spark ignition system with thermocouple, safety valve and protected pilot. Regulation of temperature through thermostat (50 °C to 315 °C).
- Manual lifting system to 80° for easy unloading of already cooked products and easy cleaning operations.
- Water filling system controlled by solenoid valve.
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).



ETBP-700



ELECTRIC TILTING BRATT PAN

- Made of stainless steel.
- Counterweighted folding lid equipped with handle for easy and ergonomic movement.
- Shielded heating elements controlled by thermostat.
- Thermostat temperature control (50 °C to 315 °C).
- Pilot lights to indicate the heating.
- Manual lifting system to 80° for easy unloading of already cooked products and easy cleaning operations.
- Water filling system controlled by solenoid valve.
- Height-adjustable legs.
- Other electrical configurations are available upon request.

Model	Reference	Dimensions (mm)	Capacity (liters)	Power kW (Kcal)	Type	Voltage (V)
GTBP-700 LPG	19007490	700 x 775 x 850	50	14 (12000)	Gas	-
GTBP-700 NG	19018993	700 x 775 x 850	50	14 (12000)	Gas	-
ETBP-700	19007313	700 x 775 x 850	50	9	Electrical	400/3N - 50/60 Hz



GBP-700



GBP-700 BM



EBP-700 BM



GAS BOILING PANS

- Made of stainless steel and counterweighted folding lid.
- Direct type heating generated by stainless steel burner with safety thermocouple valve and protected pilot.
- Hot and cold water with filling system controlled by solenoid valve.
- Drainage tap with athermic handle and height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).
- Available models gas direct heating and gas bain marie.

GAS BAIN MARIE (Indirect type)

- Double jacket pan (bain-marie system). Indirect heating with low pressure steam (0,5 bar) generated inside the jacket.
- Safety device for the water level in the bain-marie.
- Mechanical gauge with a jacket pressure indicator. Pressure safety valve.



ELECTRIC BOILING PAN

- Made of stainless steel.
- Double jacket pan (Bain-marie system – Indirect type).
- Counterweighted folding lid.
- Hot and cold water with filling system controlled by solenoid valve.
- Shielded heating elements in stainless steel.
- Regulation of temperature through thermostat.
- Pilot lights to indicate the heating.
- Safety device for the water level in the bain-marie.
- Mechanical gauge with a jacket pressure indicator. Pressure safety valve.
- Drainage tap with athermic handle
- Height-adjustable legs.
- Other electrical configurations are available upon request.

Model	Reference	Dimensions (mm)	Capacity (liters)	Cooking type	Power kW (Kcal)	Type	Voltage (V)
GBP-700 LPG	19006382	700 x 775 x 850	80	Direct heating	17,4 (15000)	Gas	-
GBP-700 NG	19006383	700 x 775 x 850	80	Direct heating	17,4 (15000)	Gas	-
GBP-700 BM LPG	19006384	700 x 775 x 850	80	Bain marie	17,4 (15000)	Gas	-
GBP-700 BM NG	19006385	700 x 775 x 850	80	Bain marie	17,4 (15000)	Gas	-
EBP-700 BM	19006413	700 x 775 x 850	80	Bain marie	9	Electrical	400/3N - 50/60 Hz



GBM-700

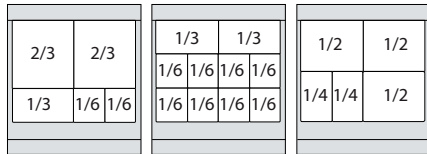


EBM-350

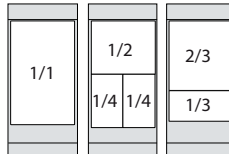


EBM-700

GASTRONORM CONFIGURATIONS



Block of 700 mm



Block of 350 mm

BAIN MARIE

- Made of stainless steel.
- Tank with built-in separations, designed to accommodate GN containers 100 mm depth (several combinations possible).
- Stamped tank with rounded edges, avoiding spillages and making cleaning operations easier.
- Regulation of temperature through thermostat (30 °C to 90 °C).
- Water filling system controlled by solenoid valve.
- Draining tap with anti-overflow and safety system.
- Gastronorm pans not included as a standard option.

GAS BAIN MARIE

- Stainless steel burner.
- Manual start with security valve, safety thermocouple and pilot ignition.
- Assembled with injectors for use with natural gas (NG) or (LPG).

ELECTRIC BAIN MARIE

- Models available in 2 different widths: 350 and 700 mm.
- Shielded incoloy stainless steel resistor with safety thermocouple.
- Pilot lights to indicate the heating.
- Other electrical configurations are available upon request.

Model	Reference	Dimensions (mm)	Capacity (liters)	Capacity (GN)	Power kW (Kcal)	Type	Voltage (V)
GBM-700 LPG	19006258	700 x 775 x 290	30	2 x GN-1/1	6,4 (5500)	Gas	-
GBM-700 NG	19006257	700 x 775 x 290	30	2 x GN-1/1	6,4 (5500)	Gas	-
EBM-350	19004915	350 x 775 x 290	17	1 x GN-1/1	2,8	Electrical	230/1N - 50/60 Hz
EBM-700	19005207	700 x 775 x 290	30	2 x GN-1/1	6	Electrical	400/3N - 50/60 Hz



CS-350

ELECTRIC CHIP SCUTTLES

- Made of stainless steel.
- High efficiency thermal ceramic lamp irradiates heat from the top with a power of 650 W. Additional heating element underneath the tray. Upper and lower heating system for maintain the perfect temperature.
- Removable collection tray GN 1/1 of stainless steel.
- Removable, drilled draining board allowing food to drip and making its collection easier.
- On / Off power switch on front panel.
- Other electrical configurations are available upon request.

Model	Reference	Dimensions (mm)	Capacity (liters)	Power (kW)	Voltage (V)
CS-350	19031904	350 x 775 x 290 (without upper box)	GN 1/1	1	230/1N - 50/60 Hz



WT-350



WT-700

WORK TOPS

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Large, completely flat and smooth surfaces to conveniently work on top.
- Removable top for cleaning purposes.

Model	Reference	Dimensions (mm)
WT-350	19004878	350 x 775 x 290
WT-700	19005055	700 x 775 x 290



S-350



S-700



S-1050

STANDS AND DOORS

- Models available in 3 different widths: 350, 700 and 1050 mm.
- Made of stainless steel.
- Height-adjustable legs.
- Optional doors.

STANDS

Model	Reference	Dimensions (mm)	Block of 350 mm	Block of 700 mm	Optional doors
S-350	19004766	350 x 775 x 560	1	-	19004428 (Right)
S-700	19004434	700 x 775 x 560	2	1	19004580 (Left) + 19004428 (Right)
S-1050	19004679	1050 x 775 x 560	3 / 1	- / 1	19004580 (Left) + 19004428 (2 x Right)

DOORS

Model	Reference	Dimensions (mm)	Description
DO-350 R	19004428	350 x 560	Door with right hinged
DO-350 L	19004580	350 x 560	Door with left hinged

Optional configurations



GR-350 + GFT-350 S + EBM-350 + S-1050



GR-350 + S-350



ER-350 + EFT/C-350 S+ S-700 + Doors



ECO COOK

Eco Cook Series	24-25
Ranges	26-28
Stoves	29
Tilting bratt pan	29
Fry-tops	30
Neutral tables	30



ASBER ECO COOK series is a 700-mm depth European modular cooking range, built to meet the most demanding chef needs whilst reducing all non-value added elements.

The result is a cooking range with high-power, first-class burners and plates, entirely made of stainless steel, with a fully welded structure

to achieve a sturdily built, durable solution. A simple, robust and cost-effective answer for any cooking operations.

All appliances have also been designed with a recognizable aesthetics. To ensure maximum hygiene, worktop surfaces are smooth and removable. All models are in accordance with the international standards of safety and hygiene, bearing Certigaz and CE approval.

GAS RANGES



Heavy-duty reinforced control knobs on the front panel.



Smooth surface for easy cleaning. Grids made of enameled iron, heavy and stable for safe cooking.



Open burners with 1-crown burner of 4.5 kW or 2-crown burners of 8 kW with possible combinations depending of number of burners of each model. Robust crowns with high-efficiency burners and provided with a flame safety device. Pilot ignition covered to avoid the breakage.

A complete range of products including 2, 4 and 6 burners with and without legs.



Gas certification

ELECTRIC RANGES



Complete range of electric ranges with 400, 800 and 1200 mm width models with 2, 4 or 6 plates. Stainless steel construction, provided. High-efficiency electric plates made of cast iron with built-in shielded resistors and safety overheat protection. 2,6 kW of power for each plate. Smooth surface easy to clean.

Power controlled by 6-position switch. Light indicator shows when the plate is active.



GAS STOVE



High-efficiency 2-crown burner of 9 kW.

Made of stainless steel, sturdy and resistant to corrosion. Light and portable. Heavy-duty reinforced control knobs on the front panel.



ELECTRIC TILTING BRATT PAN



Made of stainless steel. Manual turnover of the pan.

Smooth temperature regulation between 50°C and 300°C, thermostat control for safety usage.



GAS AND ELECTRIC FRY-TOP



A complete range of gas or electric fry-tops, 400 and 800 mm wide.

Cooking surface designed to roast directly on the plate surface. The plate made of special steel with high heat transfer.

Removable steel pan for fat collection.





GRE-400-11T



GAS RANGES WITH 2 BURNERS

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas type	N° of burners 4,5 kW	N° of burners 8 kW
GRE-400-20T	19023366	400 x 700 x 310	9 (7,74)	LPG	2	-
GRE-400-20T NG	19023367	400 x 700 x 310	9 (7,74)	NG	2	-
GRE-400-11T	19023362	400 x 700 x 310	12,5 (10,75)	LPG	1	1
GRE-400-11T NG	19023363	400 x 700 x 310	12,5 (10,75)	NG	1	1
GRE-400-02T	19023358	400 x 700 x 310	16 (13,76)	LPG	-	2
GRE-400-02T NG	19023359	400 x 700 x 310	16 (13,76)	NG	-	2



GRE-800-22T



GAS RANGES WITH 4 BURNERS

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas type	N° of burners 4,5 kW	N° of burners 8 kW
GRE-800-31T	19023378	800 x 700 x 310	21,5 (18,49)	LPG	3	1
GRE-800-31T NG	19023379	800 x 700 x 310	21,5 (18,49)	NG	3	1
GRE-800-22T	19023374	800 x 700 x 310	25 (21,5)	LPG	2	2
GRE-800-22T NG	19023375	800 x 700 x 310	25 (21,5)	NG	2	2
GRE-800-13T	19023370	800 x 700 x 310	28,5 (24,51)	LPG	1	3
GRE-800-13T NG	19022227	800 x 700 x 310	28,5 (24,51)	NG	1	3



GRE-1200-33T



GAS RANGES WITH 6 BURNERS

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas type	N° of burners 4,5 kW	N° of burners 8 kW
GRE-1200-42T	19023354	1200 x 700 x 310	34 (29,24)	LPG	4	2
GRE-1200-42T NG	19023355	1200 x 700 x 310	34 (29,24)	NG	4	2
GRE-1200-33T	19023350	1200 x 700 x 310	37,5 (32,25)	LPG	3	3
GRE-1200-33T NG	19023351	1200 x 700 x 310	37,5 (32,25)	NG	3	3
GRE-1200-24T	19023346	1200 x 700 x 310	41 (35,26)	LPG	2	4
GRE-1200-24T NG	19023347	1200 x 700 x 310	41 (35,26)	NG	2	4



GRE-400-11

**GAS RANGES WITH 2 BURNERS**

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: 1/2".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas type	N° of burners 4,5 kW	N° of burners 8 kW
GRE-400-20	19023364	400 x 700 x 850	9 (7,74)	LPG	2	-
GRE-400-20 NG	19023365	400 x 700 x 850	9 (7,74)	NG	2	-
GRE-400-11	19023360	400 x 700 x 850	12,5 (10,75)	LPG	1	1
GRE-400-11 NG	19023361	400 x 700 x 850	12,5 (10,75)	NG	1	1
GRE-400-02	19023356	400 x 700 x 850	16 (13,76)	LPG	-	2
GRE-400-02 NG	19023357	400 x 700 x 850	16 (13,76)	NG	-	2



GRE-800-22

**GAS RANGES WITH 4 BURNERS**

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: 1/2".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas type	N° of burners 4,5 kW	N° of burners 8 kW
GRE-800-31	19023376	800 x 700 x 850	21,5 (18,49)	LPG	3	1
GRE-800-31 NG	19023377	800 x 700 x 850	21,5 (18,49)	NG	3	1
GRE-800-22	19023372	800 x 700 x 850	25 (21,5)	LPG	2	2
GRE-800-22 NG	19023373	800 x 700 x 850	25 (21,5)	NG	2	2
GRE-800-13	19023368	800 x 700 x 850	28,5 (24,51)	LPG	1	3
GRE-800-13 NG	19022228	800 x 700 x 850	28,5 (24,51)	NG	1	3



GRE-1200-33

**GAS RANGES WITH 6 BURNERS**

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: 1/2".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas type	N° of burners 4,5 kW	N° of burners 8 kW
GRE-1200-42	19023352	1200 x 700 x 850	34 (29,24)	LPG	4	2
GRE-1200-42 NG	19023353	1200 x 700 x 850	34 (29,24)	NG	4	2
GRE-1200-33	19023348	1200 x 700 x 850	37,5 (32,25)	LPG	3	3
GRE-1200-33 NG	19023349	1200 x 700 x 850	37,5 (32,25)	NG	3	3
GRE-1200-24	19023344	1200 x 700 x 850	41 (35,26)	LPG	2	4
GRE-1200-24 NG	19023345	1200 x 700 x 850	41 (35,26)	NG	2	4



ERE-400T



ERE-800T



TABLE-TOP ELECTRIC RANGES

- Models available in 3 different widths: 400, 800 and 1200 mm.
- Made of stainless steel.
- 223 mm diameter plates.
- Stamped stainless steel worktop to prevent liquid spillages.
- Temperature regulation by a 6-position switch with corresponding operating pilot. Safety overheat protection.
- 2,6 kW power in each plate.
- Height-adjustable legs.

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Voltage (V)	N° of burners 2,6 kW
ERE-400T	19023332	400 x 700 x 285	5,2 (4,472)	380-415/3N - 50/60 Hz	2
ERE-800T	19023334	800 x 700 x 285	10,4 (8,944)	380-415/3N - 50/60 Hz	4
ERE-1200T	19023330	1200 x 700 x 285	15,6 (13,416)	380-415/3N - 50/60 Hz	6



ERE-400



ERE-800



STANDING ELECTRIC RANGES

- Models available in 3 different widths: 400, 800 and 1200 mm.
- Made of stainless steel.
- 223 mm diameter plates.
- Stamped stainless steel worktop to prevent liquid spillages.
- Temperature regulation by a 6-position switch with corresponding operating pilot. Safety overheat protection.
- 2,6 kW power in each plate.
- Height-adjustable legs.

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Voltage (V)	N° of burners 2,6 kW
ERE-400	19023331	400 x 700 x 850	5,2 (4,472)	380-415/3N - 50/60 Hz	2
ERE-800	19023333	800 x 700 x 850	10,4 (8,944)	380-415/3N - 50/60 Hz	4
ERE-1200	19023329	1200 x 700 x 850	15,6 (13,416)	380-415/3N - 50/60 Hz	6



GSPE-600

**GAS STOVE WITH 1 BURNER**

- Made of stainless steel.
- 9 kW high-efficiency 2-crown burner.
- Pilot burner.
- Gas connection: 1/2".
- Available two different height.
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas type
GSPE-600	19023382	580 x 580 x 440	9 (7,74)	LPG
GSPE-600 NG	19023383	580 x 580 x 440	9 (7,74)	NG
GSPE-600H	19023384	580 x 580 x 720	9 (7,74)	LPG
GSPE-600H NG	19023385	580 x 580 x 720	9 (7,74)	NG



GSPE-1200

**GAS STOVE WITH 2 BURNERS**

- Made of stainless steel.
- 2 x 9 kW high-efficiency 2-crown burner.
- Pilot burner.
- Gas connection: 1/2".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Gas type
GSPE-1200	19023380	1160 x 580 x 440	2 x 9 (15,48)	LPG
GSPE-1200 NG	19023381	1160 x 580 x 440	2 x 9 (15,48)	NG



ETBPE-800

**ELECTRIC TILTING BRATT PAN**

- Made of stainless steel.
- Smooth temperature regulation between 50°C and 300°C, thermostat control for safety usage.
- Manual turnover of the pan.
- Working capacity: 0,25 m² (30 liters).
- Tank depth: 120 mm.

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Voltage (V)
ETBPE-800	19023335	700 x 660 x 850	6 (5,16)	380-415/3N - 50/60 Hz



GFTE-400



GFTE-400T

GAS FRY-TOP

- Standing and table-top models available in two different widths: 400 and 800 mm.
- Made of stainless steel.
- Cooking plate made of special steel with high heat transfer, designed to cook directly on its surface.
- Stainless steel burners with ignition pilot.
- Side and rear protection, avoiding spillages.
- Burner flame control using the valve of "maximum-minimum" type.
- 1 or 2 cooking surface depending on width of the model:
 - GFTE-400 (1 cooking surface).
 - GFTE-800 (2 cooking surface).
- Removable steel drip pan for fat collection.
- Gas connection: 1/2".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).



Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Legs	Gas type
GFTE-400T	19023338	400 x 700 x 230	4,5 (3,87)	Not	LPG
GFTE-400T NG	19023339	400 x 700 x 230	4,5 (3,87)	Not	NG
GFTE-800T	19022222	800 x 700 x 230	9 (7,74)	Not	LPG
GFTE-800T NG	19023343	800 x 700 x 230	9 (7,74)	Not	NG
GFTE-400	19023336	400 x 700 x 850	4,5 (3,87)	Yes	LPG
GFTE-400 NG	19023337	400 x 700 x 850	4,5 (3,87)	Yes	NG
GFTE-800	19023340	800 x 700 x 850	9 (7,74)	Yes	LPG
GFTE-800 NG	19023341	800 x 700 x 850	9 (7,74)	Yes	NG



EFTE-800



EFTE-800T

ELECTRIC FRY-TOP

- Standing and table-top models available in two different widths: 400 and 800 mm.
- Made of stainless steel.
- Cooking plate made of special steel with high heat transfer, designed to cook directly on its surface.
- Side and rear protection, avoiding spillages.
- 6-position switch, smooth temperature regulation between 50°C and 300°C, thermostat control and light indicator for safety usage.
- 1 or 2 cooking surface depending on width of the model:
 - EFTE-400 (1 cooking surface).
 - EFTE-800 (2 cooking surface).
- Removable steel drip pan for fat collection.
- Height-adjustable legs.

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Legs	Voltage (V)
EFTE-400T	19023326	400 x 700 x 230	4,2 (3,61)	Not	380-415/3N - 50/60 Hz
EFTE-800T	19023328	800 x 700 x 230	8,4 (7,22)	Not	380-415/3N - 50/60 Hz
EFTE-400	19023325	400 x 700 x 850	4,2 (3,61)	Yes	380-415/3N - 50/60 Hz
EFTE-800	19023327	800 x 700 x 850	8,4 (7,22)	Yes	380-415/3N - 50/60 Hz



WTE-400



WTE-800

NEUTRAL TABLES

- Made of stainless steel, designed for table-top models.
- Additional, completely flat and smooth, work surface.
- Table frame ensures excellent stability while working on it.
- Solid and sturdy structure.
- Height-adjustable legs.

Model	Reference	Dimensions
WTE-400	19023386	400 x 700 x 850
WTE-800	19023387	800 x 700 x 850



MAX COOK

Max Cook Series	32-33
Hot plates	34
Ranges	35
Griddles	36-37
Combination griddle / open burner	38
Combination range	39
Stock pots	40
Fryers	41
Broilers	42-43
Salamanders	44
Cheesemelters	45
Stands	46
High shelf with backguard	46
Unit conversion table	46

ASBER MAX COOK series is a professional cooking range designed to meet the needs of American-style restaurants. Due to its sturdy design and premium performance, Max cook is the perfect solution for any high-demand commercial food service operation, maximizing its productivity, profitability and flexibility.



ALL MODELS ARE IN ACCORDANCE WITH THE INTERNATIONAL STANDARDS OF SAFETY AND HYGIENE, BEARING THE CSA, INTERTEK AND NSF APPROVAL.





Heavy duty gas fryer designed for American Market, offer high-energy performance, outstanding power, durability and reliability. Ensure fast cooking for any busy kitchen.

Indelible temperature markings, providing accurate heat settings for more consistent cooking results.

High power gas burners with independent pilot shields, protecting spillage and grease from the burner ports, protecting the flame, not allowing clogs.



Cooking solutions



GAS RANGES

Wide range of models in table-top or stand-alone. Different combinations with griddle and/or oven to meet the needs of any professional kitchen. Possibility of 2, 4 or 6 open burners with a powerful performance and griddle with several widths, depending on models. Easy cleaning.



GAS STOCK POTS

Open burners with an outstanding power, high performance and a heavy duty cast iron concentrically shaped. Easy to remove and clean.



BROILERS

This range offers two different systems of broiling through radiant grill or lava-rock grill. Several sizes depending on model reference. Designed to provide a uniform distribution of heat to achieve excellent results during broiling. Independent control pilot for each burner.



SALAMANDERS AND CHEESE MELTERS

Full-size power combined with table-top flexibility and excellent space-saving. Entirely made of stainless steel with an aesthetical and ergonomic design. Infrared burners with independent control. Rack with three adjustable height positions to meet every cooking need.

HOT PLATES

- Heavy-duty gas hot plates designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Ensure fast cooking for any busy kitchen. Full-size power combined with table-top flexibility and convenience, excellent space-saving solution.
- Stainless steel construction: front, sides, landing ledge, valve control panel.
- Easy to install, clean and maintain thanks to careful design.
- Designed to stand alone or configured in a line-up.

OPEN TOP BURNERS FEATURES:

- Heavy duty 12" x 12" cast iron top grates, easily removable.
- Sloping design of cast iron bowl guides any spill away from the burners ports, protecting the flame, not allowing clogs. Heat is radiated upward.
- Safety valve pilot and burners, CSA and ANSI certified.
- One stainless steel standing pilot for each burner for instant ignition.
- Pilot shield protects pilot from spills and grease.
- Lift-off top two piece cast iron burners rated at 30,000 BTU/hr. each one.

OPTIONAL ITEMS:

- Stainless steel stand with height-adjustable legs.
- 4" legs.



Heavy duty 12" x 12" cast iron top grates, easily removable.



AEHP-2-12



AEHP-4-24



AEHP-6-36

Model	Reference	Dimensions (mm)	N° burners	BTU for each open burners	BTU total	Gas type	Manifold pressure W.C.
AEHP-2-12 LPG	19031928	305 x 830 x 300	2	30000	60000	LPG	10
AEHP-2-12 NG	19031929	305 x 830 x 300	2	30000	60000	NG	10
AEHP-4-24 LPG	19031951	610 x 830 x 300	4	30000	120000	LPG	10
AEHP-4-24 NG	19031952	610 x 830 x 300	4	30000	120000	NG	10
AEHP-6-36 LPG	19031953	915 x 830 x 300	6	30000	180000	LPG	10
AEHP-6-36 NG	19031954	915 x 830 x 300	6	30000	180000	NG	10



AER-4-24



AER-6-36



Lift-off top two piece
cast iron burners rated at
30,000 BTU/hr. each one

Heavy-duty reinforced
control knobs

RANGES WITH OVEN

- Heavy-duty gas ranges designed for American market, offer high-energy performance, outstanding power, durability and reliability. Ensure fast cooking for any busy kitchen.
- Stylish and modular design, perfect within a line up or as a full power stand alone, allows you to put the right operation in the right place for optimized workflow.
- Stainless steel internal and external construction: front, sides, landing ledge, valve control panel and kick plate.
- Easy to clean thanks to careful design.
- Heavy gauge welded front frame.

OPEN TOP BURNERS FEATURES:

- Heavy duty cast iron top grates, easily removable.
- Sloping design of cast iron bowl guides any spill away from the burners ports, protecting the flame, not allowing clogs.
- Heat is radiated upward.

- One stainless steel standing pilot for each burner for instant ignition.
- Pilot shield protects pilot from spills and grease.
- Safety valve pilot and burners, CSA and ANSI certified.
- Lift-off top two piece cast iron burners rated at 30,000 BTU/hr. each one.

STANDARD OVEN FEATURES:

- Stainless steel construction: sides, rear, deck and door.
- Thermostat control from 212 °F – 572 °F (100 °C - 300 °C).
- Matchless push button (piezo) ignition to light the oven pilot.
- Burner with safety valve pilot, CSA and ANSI certified.
- Insulated oven cavity has two chrome rack with adjustable positions
- Heavy-duty easy remove heavy wire chrome rack supports

OPTIONAL ITEMS:

- Stainless steel high shelf with backguard riser.
- 4" casters.

Model	Reference	Dimensions (mm)	Oven capacity Cu.Ft	N° burners	Oven	BTU each open burners	BTU oven burner	BTU total	Gas type	Manifold pressure W.C
AER-4-24 LPG	19022230	610 x 830 x 900	4	4	1 in "U" type	30000	35000	155000	LPG	10
AER-4-24 NG	19030218	610 x 830 x 900	4	4	1 in "U" type	30000	35000	155000	NG	10
AER-6-36 LPG	19022232	915 x 830 x 900	5	6	2 in "U" type	30000	35000	215000	LPG	10
AER-6-36 NG	19030219	915 x 830 x 900	5	6	2 in "U" type	30000	35000	215000	NG	10

GRIDDLES – MANUALLY CONTROLLED

- Heavy-duty gas griddles designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Ensure fast cooking for any busy kitchen. Full-size power combined with table-top flexibility and convenience, excellent space-saving solution.
- Stainless steel construction: front, sides, landing ledge and valve control panel.
- Safety valve pilot and burners, CSA and ANSI certified.

STANDARD FEATURES:

- Stainless steel splash guard.
- "U" shaped burners rated at 23,000 BTU/hr., located every 12" for even heat distribution on griddle surface.
- One stainless steel standing pilot for each burner for instant ignition.
- Highly polished steel griddle plates in 1/2" thicknesses and 3/4" thicknesses in "H" models.
- 4" wide grease trough for easy cleaning.

OPTIONAL ITEMS:

- Stainless steel stand with height-adjustable legs.
- 4" legs.



Smooth griddle plate.
Stainless steel splash
guard.

Heavy-duty reinforced
control knobs.



AEMG-12



AEMG-24



AEMG-36



AEMG-48

Model	Reference	Dimensions (mm)	N° burners	BTU for each "U" burners	BTU total	Gas type	Manifold pressure W.C.
AEMG-12 LPG	19031955	305 x 830 x 340	1	23000	23000	LPG	10
AEMG-12 NG	19030215	305 x 830 x 340	1	23000	23000	NG	10
AEMG-24 LPG	19031956	610 x 830 x 340	2	23000	46000	LPG	10
AEMG-24 NG	19030213	610 x 830 x 350	2	23000	46000	NG	10
AEMG-36 LPG	19022225	915 x 830 x 340	3	23000	69000	LPG	10
AEMG-36 NG	19030212	915 x 830 x 340	3	23000	69000	NG	10
AEMG-24 H LPG	19031957	610 x 830 x 340	2	23000	46000	LPG	10
AEMG-24 H NG	19031958	610 x 830 x 340	2	23000	46000	NG	10
AEMG-36 H LPG	19031960	915 x 830 x 340	3	23000	69000	LPG	10
AEMG-36 H NG	19031959	915 x 813 x 350	3	23000	69000	NG	10
AEMG-48 H LPG	19031961	1220 x 830 x 340	4	23000	92000	LPG	10
AEMG-48 H NG	19030216	1220 x 830 x 340	4	23000	92000	NG	10



AER-G24-24 H



AER-G36-36 H

Insulated oven cavity with two chrome racks

Smooth griddle plate

GRIDDLE RANGES - MANUALLY CONTROLLED

- Heavy-duty gas griddle ranges designed for American market, offer high-energy performance, outstanding power, durability and reliability. Ensure fast cooking for any busy kitchen.
- Stylish and modular design, perfect within a line up or as a full power stand alone, allows you to put the right operation in the right place for optimized workflow.
- Stainless steel internal and external construction: front, sides, landing ledge, valve control panel and kick plate.
- Easy to clean thanks to careful design.
- Smooth griddle plate with an oven underneath. Removable instrument panel for perfect access and easy maintenance.
- Heavy gauge welded front frame.
- Stainless steel tubular 6" legs with height-adjustable legs.
- Safety valve pilot and burners, CSA and ANSI certified.
- Heavy-duty reinforced control knobs.
- Push-button piezo ignition.
- One pilot for each burner for instant ignition.

GRIDDLE FEATURES:

- Powerful burners type "U" rated at 23,000 BTU/hr., located every 12" for even heat distribution.
- Highly polished steel griddle plates in 3/4" thicknesses.
- Stainless steel grease drawer.

STANDARD OVEN FEATURES:

- Stainless steel construction: sides, rear, deck and door.
- Thermostat control from 212 °F – 572 °F (100 °C - 300 °C).
- Matchless push button (piezo) ignition to light the oven pilot.
- Burner with safety valve pilot, CSA and ANSI certified.
- Insulated oven cavity has two chrome rack with adjustable positions.
- Heavy-duty easy remove heavy wire chrome rack supports.

OPTIONAL ITEMS:

- Stainless steel high shelf with backguard riser.
- 4" casters.

Model	Reference	Dimensions (mm)	Oven capacity Cu.Ft	N° burners top	Oven burners	BTU each top burners	BTU oven burner	BTU total	Gas type	Manifold pressure W.C
AER-G24-24 H LPG	19031962	610 x 830 x 940	4	2 in "U" type	1 in "U" type	23000	35000	81000	LPG	10
AER-G24-24 H NG	19031963	610 x 830 x 940	4	2 in "U" type	1 in "U" type	23000	35000	81000	NG	10
AER-G36-36 H LPG	19031964	915 x 830 x 940	5	3 in "U" type	1 in "U" type	23000	35000	114000	LPG	10
AER-G36-36 H NG	19031965	915 x 830 x 940	5	3 in "U" type	1 in "U" type	23000	35000	114000	NG	10



AEM-G24-B2-36 H



Heavy duty 12" x 12" cast iron top grates, easily removable.

Smooth griddle plate.



AEM-G12-B4-36



COMBINATION MANUAL GRIDDLE / OPEN BURNERS

- Heavy-duty gas griddle with open burners designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Ensure fast cooking for any busy kitchen. Full-size power combined with table-top flexibility and convenience, excellent space-saving solution.
- Counter top models offer a versatility of a griddle and a hotplate in a compact space.
- Designed to stand alone or configured in a line-up.
- Stainless steel construction: front, sides, landing ledge, valve control panel.
- Easy to install, clean and maintain thanks to careful design.
- Safety valve pilot and burners, CSA and ANSI certified.
- Heavy-duty reinforced control knobs.

OPEN TOP BURNERS FEATURES:

- Heavy duty 12" x 12" cast iron top grates, easily removable.
- Sloping design of cast iron bowl guides any spill away from the burners ports, protecting the flame, not allowing clogs. Heat is radiated upward.

- One stainless steel standing pilot for each burner for instant ignition.
- Pilot shield protects pilot from spills and grease.
- Lift-off top two piece cast iron burners rated at 30,000 BTU/hr. each one.

GRIDDLE FEATURES:

- Powerful burners type "U" rated at 23,000 BTU/hr., located every 12" for even heat distribution.
- Highly polished steel griddle plates in 1/2" thicknesses and 3/4" thicknesses in "H" models.
- One pilot for each burner for instant ignition.
- Stainless steel grease drawer.
- Stainless steel splash guard.

OPTIONAL ITEMS:

- Stainless steel stand with height-adjustable legs.
- 4" legs.

Model	Reference	Dimensions (mm)	Surface top	BTU for each "U" burners	BTU each open burners	BTU total	Gas type	Manifold pressure W.C
AEM-G12-B4-36 LPG	19031966	915 x 830 x 340	1 in "U" type, 4 open type	23000	30000	143000	LPG	10
AEM-G12-B4-36 NG	19031967	915 x 830 x 340	1 in "U" type, 4 open type	23000	30000	143000	NG	10
AEM-G24-B2-36 H LPG	19031968	915 x 830 x 340	2 in "U" type, 2 open type	23000	30000	106000	LPG	10
AEM-G24-B2-36 H NG	19031969	915 x 830 x 340	2 in "U" type, 2 open type	23000	30000	106000	NG	10



AEMR-G12-B4-36



AEMR-G24-B4-48 H



Heavy-duty reinforced control knobs. Temperature thermostatically controlled.

Smooth 12", 24" or 36" griddle plate.



COMBINATION RANGES (MANUAL GRIDDLE / HOT PLATES / GRILL / OVEN)

- Heavy-duty gas combination ranges with griddle plate designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Ensure fast cooking for any busy kitchen.
- Stainless steel construction: front, sides, landing ledge, valve control panel and kick plate.
- Heavy gauge welded front frame.
- Safety valve pilot and burners, CSA and ANSI certified.
- 6" legs with height-adjustable legs.

OPEN TOP BURNERS FEATURES:

- Heavy duty 12" x 12" cast iron top grates, easily removable.
- Sloping design of cast iron bowl guides any spill away from the burners ports, protecting the flame, not allowing clogs. Heat is radiated upward.
- One stainless steel standing pilot for each burner for instant ignition.
- Pilot shield protects pilot from spills and grease.
- Lift-off top two piece cast iron 24" or 36" burners rated at 30,000 BTU/hr. each one.

GRIDDLE FEATURES:

- Smooth 12", 24" or 36" griddle plate.
- Stainless steel splash guard.

- "U" shaped burners rated at 23,000 BTU/hr., located every 12" for even heat distribution on griddle surface.
- Highly polished steel griddle plates in 1/2" thicknesses and 3/4" thicknesses in "H" models.
- 4" wide grease trough for easy cleaning.

STANDARD OVEN FEATURES:

- Stainless steel construction: sides, rear, deck and door.
- **24" oven:** powerful, next generation burner type "U", high-capacity, 23,000 BTU/hr., controlled by thermostat 212 °F – 572 °F (100 °C - 300 °C), CSA and ANSI certified.
- **36" oven:** powerful, next generation burner type "Flute", high-capacity, 16,000 BTU/hr. each one, controlled by safety thermostat 212 °F – 572 °F (100 °C - 300 °C), CSA and ANSI certified.
- Matchless push button (piezo) ignition to light the oven pilot.
- Insulated oven cavity has two chrome rack with adjustable positions.
- Heavy-duty easy remove heavy wire chrome rack supports.

GRILL FEATURES:

- Located under griddle has one chrome rack.

OPTIONAL ITEMS:

- Support with high shelf: 36", 48", 60".
- 4" casters.
- High shelf: 36", 48", 60".

Model	Reference	Dimensions (mm)	Oven Capacity Cu. Ft	BTU total	Gas type	Manifold Pressure W.C.
AEMR-G12-B4-36 LPG	19031970	915 x 830 x 940	5	178000	LPG	10
AEMR-G12-B4-36 NG	19031971	915 x 830 x 940	5	178000	NG	10
AEMR-G24-B4-48 H LPG	19031972	1220 x 830 x 940	4	201000	LPG	10
AEMR-G24-B4-48 H NG	19031973	1220 x 830 x 940	4	201000	NG	10
AEMR-G24-B6-60 H LPG	19031974	1524 x 830 x 940	5	261000	LPG	10
AEMR-G24-B6-60 H NG	19031975	1524 x 830 x 940	5	261000	NG	10
AEMR-G36-B4-60 H LPG	19031976	1524 x 830 x 940	5	224000	LPG	10
AEMR-G36-B4-60 H NG	19031977	1524 x 830 x 940	5	224000	NG	10



AESP-18-2



AESP-48-4



Heavy duty 18" x 21" cast iron top grates, easily removable.

Lift-off top two piece cast iron burner.

STOCK POTS RANGES

- Heavy-duty gas stock pots ranges designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Ensure fast cooking for any busy kitchen.
- Stainless steel construction: front, sides, landing ledge and valve control panel.
- Safety valve pilot and burners, CSA and ANSI certified.

OPEN TOP BURNERS FEATURES:

- Heavy duty 18" x 21" cast iron top grates, easily removable.
- Sloping design of cast iron bowl guides any spill away from the burners ports, protecting the flame, not allowing clogs. Heat is radiated upward.
- One stainless steel standing pilot for each burner for instant ignition.
- Pilot shield protects pilot from spills and grease.
- Lift-off top two piece cast iron burners.

Model	Reference	Dimensions (mm)	N° burners	BTU total	Gas type	Manifold Pressure W.C.
AESP-18-2 LPG	19022505	458 x 643 x 616	2	90000	LPG	10
AESP-18-2 NG	19031978	458 x 643 x 616	2	90000	NG	10
AESP-48-4 LPG	19022506	1219 x 643 x 616	4	180000	LPG	10
AESP-48-4 NG	19031979	1219 x 643 x 616	4	180000	NG	10


AEF-3540 S

AEF-4050 S

Removable basket hanger accommodates two fryer baskets.

6" legs with height-adjustable legs.

DEEP FAT FRYERS

- Heavy-duty gas fryer designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Ensure fast cooking for any busy kitchen.
- Stainless steel construction, except of the rear side.
- Interior construction in stainless steel and steel sheet.
- Safety valve pilot, CSA and ANSI certified.

STANDARD FEATURES:

- Large capacity, high quality heavy gauge stainless steel tank.
- Millivolt control system, no electrical hook up required.
- Powerful burners type "Guitar" with high capacity 38,000 BTU/hr. each one, controlled by safety thermostat 212 °F – 572 °F (100 °C - 300 °C), CSA and ANSI certified. It provides fast recovery time and a large heat transfer area, that rapidly heats oil to the desired temperature, resulting in less oil absorption and better tasting products.

- Safety valve type millivolt with thermopile, CSA and ANSI certified.
- Front sloping vessel bottom traps food particles and prevents carbonization in the fry zone.
- Reduces flavor transfer and extends oil life.
- Deeper vessel allows for extra depth oil level for frying larger products.
- Removable basket hanger accommodates two fryer baskets.
- Plastic coated handle for safety.
- 6" legs with height-adjustable legs.

OPTIONAL ITEMS

- Natural gas.
- 4" casters.

Model	Reference	Dimensions (mm)	N° burners	BTU for each burner	BTU total	Gas type	Manifold Pressure W.C.
AEF-3540 S NG	19033799	402 x 862 x 1162	2	35000	35000	70000	NG
AEF-3540 S LPG	19022206	402 x 862 x 1162	2	35000	35000	70000	LPG
AEF-4050 S NG	19033830	402 x 862 x 1162	3	35000	35000	105000	NG
AEF-4050 S LPG	19022226	402 x 862 x 1162	3	35000	35000	105000	LPG

RADIANT BROILER

- Heavy-duty radiant gas broilers designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Ensure fast cooking for any busy kitchen.
- Stainless steel construction: front, sides, landing ledge and valve control panel.
- Safety valve pilot and burners, CSA and ANSI certified.

STANDARD FEATURES:

- Individually controlled steel "Flute" burners at 16,000 BTU/hr. each one, spaced every 6" for even heat distribution and optimal productivity (AERB-12 model equipped with a single burner).
- Internal baffle system - reinforced cast iron baffles located above the burners, developed to prevent direct contact of the flame with food, thus achieving a perfect roast.
- Heavy-duty, cast iron grates can be individually positioned (flat or slanted) and reversible to accommodate a variety of broiling needs.
- One stainless steel standing pilot for each burner for instant ignition.
- Safety valve pilot and burners, CSA and ANSI certified.
- Optimum heat distribution with heavy duty angled radiants.
- Heavy duty reversible cast iron top grates.
- Removable drip tray, large capacity, removable for easy cleaning.

OPTIONAL ITEMS

- Stainless steel stands with height-adjustable legs.
- 4" legs.



Heavy-duty reversible cast iron top grates.

Heavy-duty reinforced control knobs.



AERB-12



AERB-24



AERB-36



AERB-48

Model	Reference	Dimensions (mm)	N° burners	BTU for each open burners	BTU total	Gas type	Manifold Pressure W.C.
AERB-12 LPG	19031980	305 x 830 x 350	1	16000	16000	16000	LPG
AERB-12 NG	19031981	305 x 830 x 350	1	16000	16000	16000	NG
AERB-24 LPG	19031982	610 x 830 x 350	4	16000	16000	64000	LPG
AERB-24 NG	19031983	610 x 830 x 350	4	16000	16000	64000	NG
AERB-36 LPG	19031984	915 x 830 x 350	6	16000	16000	96000	LPG
AERB-36 NG	19031985	915 x 830 x 350	6	16000	16000	96000	NG
AERB-48 LPG	19031986	1220 x 830 x 350	8	16000	16000	128000	LPG
AERB-48 NG	19031987	1220 x 830 x 350	8	16000	16000	128000	NG
AECRB-12 LPG	19031988	305 x 830 x 350	1	16000	16000	16000	LPG
AECRB-12 NG	19030220	305 x 830 x 350	1	16000	16000	16000	NG



CHAR-BROILERS

- Heavy-duty lava rock gas charbroilers designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Ensure fast cooking for any busy kitchen. Full-size power combined with table-top flexibility and convenience, excellent space-saving solution.
- Stainless steel construction: front, sides, landing ledge, valve control panel.
- Easy to install, clean and maintain thanks to careful design.
- Designed to stand alone or configured in a line-up.

STANDARD FEATURES:

- Individually controlled steel "Flute" burners at 16,000 BTU/hr. each one, spaced every 6" for even heat distribution and optimal productivity (AECRB-12 model equipped with a single burner).
- Heavy-duty, cast iron grates can be individually positioned (flat or slanted) and reversible to accommodate a variety of broiling needs.
- One stainless steel standing pilot for each burner for instant ignition.
- Safety valve pilot and burners, CSA and ANSI certified.
- Cast in grease trough allows excess fat to flow grease gutter minimizing flair up.
- Removable drip tray, large capacity, removable for easy cleaning.



Heavy-duty reversible cast iron top grates.

Heavy-duty reinforced control knobs.



AECRB-12



AECRB-24



AECRB-36



AECRB-48

Model	Reference	Dimensions (mm)	N° burners	BTU for each open burners	BTU total	Gas type	Manifold Pressure W.C.
AECRB-24 LPG	19031989	610 x 830 x 350	4	16000	16000	64000	LPG
AECRB-24 NG	19030221	610 x 830 x 350	4	16000	16000	64000	NG
AECRB-36 LPG	19022224	915 x 830 x 350	6	16000	16000	96000	LPG
AECRB-36 NG	19030264	915 x 830 x 350	6	16000	16000	96000	NG
AECRB-48 LPG	19031990	1220 x 830 x 350	8	16000	16000	128000	LPG
AECRB-48 NG	19031991	1220 x 830 x 350	8	16000	16000	128000	NG
AESB-24 LPG	19031992	610 x 588 x 525	1	20000	20000	20000	LPG
AESB-24 NG	19031993	610 x 588 x 525	1	20000	20000	20000	NG

SALAMANDERS

- Heavy-duty gas salamanders with infrared burners or with burners type "Flute", designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Full-size power combined with table-top flexibility and convenience, excellent space-saving solution. Ensure fast cooking for any busy kitchen, can be used for melting, grilling, gratinating and toasting.
- External construction of stainless steel:
 - Model AESB: except rear side.
 - Model AESB IB: included rear side.
- Interior construction of stainless steel and steel sheet.
- Safety valve pilot and burners, CSA and ANSI certified.

STANDARD FEATURES:

- Models AESB:
 - Feature energy efficient high-speed infrared burner for fast results, with high capacity 20,000 BTU/hr. each one and independent controls. Removable for easy cleaning.
 - Matchless push button (piezo) ignition to light the burners pilot.
 - Full size removable crumb tray for easy cleaning.
- Model AESB IB:
 - Feature energy efficient powerful burners type "Flute" for fast results, with high capacity 10,000 BTU/hr. each one and independent controls. Removable for easy cleaning.
 - Manually ignition to light the burners pilots.
 - Rack with three adjustable height positions through a guide mechanism.
- Cool touch handle with easy vertical adjustment, multiple positions.
- Can be wall mounted or on the work top. As standard option include wall mounting kit.

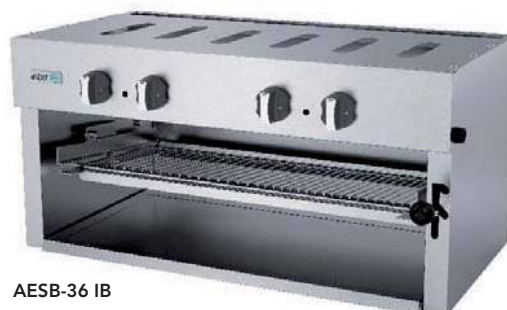


AESB-39

Three adjustable height positions through a guide mechanism.



AESB-24



AESB-36 IB

Model	Reference	Dimensions (mm)	N° burners	BTU for each burner	BTU total	Gas type	Manifold Pressure W.C.
AESB-39 LPG	19031994	915 x 588 x 525	1	40000	40000	40000	LPG
AESB-39 NG	19031995	915 x 588 x 525	1	40000	40000	40000	NG
AESB-36 IB LPG	19031996	915 x 570 x 525	4	10000	10000	40000	LPG
AESB-36 IB NG	19031997	915 x 570 x 525	4	10000	10000	40000	NG



CHEESEMELTERS

- Heavy-duty gas cheese melters with infrared burners or with burners type "Flute", designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Full-size power combined with table-top flexibility and convenience, excellent space-saving solution. Ensure fast cooking for any busy kitchen, designed to melt easily cheese, toast sandwiches, or brown the top of casseroles and elegant desserts right before serving, to achieve optimum taste and appearance.
- External construction of stainless steel:
 - Model AECM: except rear side.
 - Model AECM IB: included rear side.
- Interior construction of stainless steel and steel sheet.
- Safety valve pilot and burners, CSA and ANSI certified.

STANDARD FEATURES:

- Models AECM:
 - Feature energy efficient high-speed infrared burner for fast results, with high capacity 20,000 BTU/hr. each one and independent controls. Removable for easy cleaning.
 - Matchless push button (piezo) ignition to light the burners pilot.
 - Rack with three adjustable height positions through a guide mechanism
- Model AECM IB:
 - Feature energy efficient powerful burners type "Flute" for fast results, with high capacity 10,000 BTU/hr. each one and independent controls. Removable for easy cleaning.
 - Manually ignition to light the burners pilots.
 - Rack with three adjustable height positions through a guide mechanism.
- Can be wall mounted or on the work top. As standard option include wall mounting kit.



AECM-24

Heavy duty racks. Stainless steel guides for three positions adjustment.



AECM-36 IB

Model	Reference	Dimensions (mm)	N° burners	BTU for each burner	BTU total	Gas type	Manifold Pressure W.C.
AECM-24 LPG	19031998	610 x 455 x 525	1	20000	20000	20000	LPG
AECM-24 NG	19031999	610 x 455 x 525	1	20000	20000	20000	NG
AECM-39 LPG	19032000	915 x 455 x 525	1	40000	40000	40000	LPG
AECM-39 NG	19032001	915 x 455 x 525	1	40000	40000	40000	NG
AECM-36 IB LPG	19032002	915 x 515 x 525	4	10000	10000	40000	LPG
AECM-36 IB NG	19032003	915 x 515 x 525	4	10000	10000	40000	NG



STANDS

- Stainless steel construction.
- Stylish, ergonomic and modular design.
- Stainless steel legs with height-adjustable legs.



Model	Reference	Dimensions (mm)	Dimensions (inch)
AB-12	19032004	305 x 550 x 600	(12" x 21-21/32" x 23-5/8")
AB-24	19032005	610 x 550 x 600	(24" x 21-21/32" x 23-5/8")
AB-36	19032006	915 x 550 x 600	(36" x 21-21/32" x 23-5/8")
AB-48	19032007	1220 x 550 x 600	(48" x 21-21/32" x 23-5/8")



HIGH SHELF WITH BACKGUARD

- Stainless steel construction.
- Stylish, ergonomic and modular design.

Model	Reference	Dimensions (mm)	Dimensions (inch)
AHS-24	19032008	610 x 315 x 720	(24" x 12-13/32" x 28-11/32")
AHS-36	19032009	914 x 315 x 720	(36" x 12-13/32" x 28-11/32")
AHS-48	19032010	1220 x 315 x 720	(48" x 12-13/32" x 28-11/32")
AHS-60	19032011	1524 x 315 x 720	(60" x 12-13/32" x 28-11/32")
AHS-72	19032012	1828 x 315 x 720	(72" x 12-13/32" x 28-11/32")

UNIT CONVERSION TABLE

Lenght and Area		
Units x	Factor	Unit
cm	0.3937	inch
mm	0.0394	inch
inch	2.54	cm
inch	25.4	mm
m	3.2808	feet
feet	0.3048	m
m	1.0936	yard
yard	0.9144	m
dm2	15.5	inch2
inch2	0.0645	dm2

Power		
Units x	Factor	Unit
lb	453.6	gr
gr	1/453.6	lb
lb	0.4536	Kg
Kg	2.2045	lb

Temperatures and heat		
°C = (5/9) x (°F - 32)		
°F = (9/5) x °C + 32		
°K = 273 °C		
Thermia 1000 Kcal		

Volume		
Units x	Factor	Unit
cm	0.3937	inch
mm	0.0394	inch
inch	2.54	cm
inch	25.4	mm
m	3.2808	feet
feet	0.3048	m
m	1.0936	yard
yard	0.9144	m
dm2	15.5	inch2
inch2	0.0645	dm2

Pressure		
Units x	Factor	Unit
Kg/cm2	14.22	lb/inch2
lb/inch2	0.07	Kg/cm2
Kg/cm2	0.9807	bar
bar	1.020	Kg/cm2
Pa	10 -5	bar
bar	10 5	Pa

Power		
Units x	Factor	Unit
Kcal/h	1/860	KW
KW	860	Kcal/h
Kcal/h	4	BTU
BTU	0.25	Kcal/h
cal	4.186	J
J	0.2389	cal
Kcal	1000	cal
Th	1000	Kcal
KW	1.3406	H.P.
H.P.	0.746	KW
KW	1.36	C.V.
C.V.	0.7357	KW



POWER COOK

Power Cook Series	48-49
Ranges	50-51
Ovens	51

ASBER POWER COOK series is a heavy-duty cooking range designed to meet the most demanding needs of Eastern European professional kitchens. Truly robust and durable, these appliances are intelligently designed to be the perfect answer for high-production cooking applications.

Entirely made of stainless steel, each model offers unmatched performance, combining proven control with quality, and also bearing the GOST certificate of conformity.

ELECTRIC RANGES

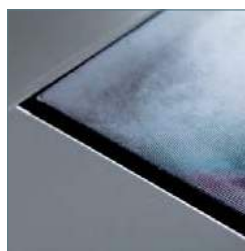
- 295 x 418 mm heavy-duty cast-iron hot plates.
- Side countertops can be dismantled to be used as part of a cooking line-up.
- Control panel with switches and controls lights for safety usage.
- Temperature regulation made with large 4-position switch knobs that define the heating degree: low, average and high.
- Oven's temperature controlled by 4-positions switch knob (selection of heating section), thermo regulator (automatic maintenance of set temperature) and control lights.



Side countertops easily removable to be used in a cooking line-up.



Big and robust control knobs on the front panel.



Hot plates flat surface enables cookware easy shifting and multiple cooking positions.



Heavy-duty cast-iron hot plates.

GAS RANGES

Main features

- High-efficiency 2-crown burners with flame safety device: 3 x 4 kW and 1 x 8 kW. Heavy-duty grids made of enameled iron, very stable for sale cooking.
- Control panel with gas valves. Smooth flame regulation by 3-positions heavy-duty reinforced knobs.
- Temperature controlled by 4-positions switch (selection of heating section), thermo regulator (automatic maintenance of set temperature) and indication light.



Heavy-duty grids made of enameled iron.



High-efficiency 2-crown burners.



Main features

- Every oven section consists of a metal chamber with an easy-opening drop-down door and two tubular heaters located on the top and bottom of the chamber.
- Removable rails with guides, fixed on lateral walls, are intended for tray installation at the level need.



Gastronorm compatible 2/1 GN oven chamber with single drop-down door.



Heat resistant oven door handle.



ASE-40



ASE-60



ELECTRIC RANGES WITH SHELF

- Made of stainless steel and sturdily built.
- Upper cooking module with cast-iron heating plates and bottom undershelf.
- Long-lasting, heavy-duty cast-iron hot plates ensures quick and uniform heating up to 480°C.
- Heating plate dimensions: 295 x 418 mm.
- Plates power: 4 x 3 kW in ASE-40 and 6 x 3 kW in ASE-60.
- Plane surface of the hot plates ensures easy shifting of the cookware and multiple cooking positions.
- Regulation of temperature through a thermostat.
- Can be used independently (with side countertops) or as an appliance in a cooking line-up removing side countertops with great ease.
- Removable tray to collect liquid spillages, enabling quickly and easy cleaning operations.
- Easy cleaning thanks to its intelligent design.
- Height-adjustable legs.

Model	Reference	Dimensions (mm) (with side countertops)	Power kW (Kcal/h)	Voltage (V)	N° of plates
ASE-40	19022499	840 x 850 x 860 (1050 x 850 x 860)	12 (10,32)	230-415/3N - 50/60Hz	4
ASE-60	19022500	1262 x 850 x 860 (1470 x 850 x 860)	18 (15,48)	230-415/3N - 50/60Hz	6



ASE-41
Cooker with oven.



ASE-61
Cooker with oven and neutral cabinet.



ELECTRIC RANGES WITH OVEN

- Made of stainless steel and sturdily built.
- Upper cooking module with cast-iron heating plates and bottom undershelf.
- Long-lasting, heavy-duty cast-iron hot plates ensures quick and uniform heating up to 480°C.
- Heating plate dimensions: 295 x 418 mm.
- Plates power: 4 x 3 kW in ASE-41 and 6 x 3 kW in ASE-61.
- Plane surface of the hot plates ensures easy shifting of the cookware and multiple cooking positions.
- Regulation of temperature through a thermostat.
- Can be used independently (with side countertops) or as an appliance in a cooking line-up removing side countertops with great ease.
- Removable tray to collect liquid spillages, enabling quickly and easy cleaning operations.
- Easy cleaning thanks to its intelligent design.
- Height-adjustable legs.

OVEN FEATURES:

- Chamber dimensions: 650 x 530 x 295 mm, usable area: 0,384 m2.
- Gastronorm compatible 2/1 GN electric oven with single drop down door.
- Working temperature from 50 to 270°C. Heating time to achieve 270°C – 30 minutes.
- Heat-proof door handle.
- 6 kW power.

Model	Reference	Dimensions (mm) (with side countertops)	Power kW (Kcal/h)	Voltage (V)	N° of plates
ASE-41	19022507	840 x 850 x 860 (1050 x 850 x 860)	18 (15,48)	230-415/3N - 50/60Hz	4
ASE-61	19022502	1262 x 850 x 860 (1470 x 850 x 860)	24 (20,64)	230-415/3N - 50/60Hz	6



ASG-40
Gas range with shelf.



ASG-41
Gas range with oven.

GAS RANGES WITH SHELF OR OVEN

- Made of stainless steel and sturdily built.
- Can be used independently or as an appliance in a cooking line-up.
- High efficiency open top burners with robust enameled grills, security valve and thermocouple.
- 4 gas burners: 3 x 4 kW and 1 x 8 kW.
- Removable tray to collect liquid spillages, enabling quickly and easy cleaning operations.
- Easy cleaning thanks to its intelligent design.
- Height-adjustable legs.
- Supplied and assembled with injectors for use with natural gas (NG) and (LPG).

OVEN FEATURES:

- Chamber dimensions: 530 x 650 x 295 mm, usable area: 0,384 m².
- Gastronorm compatible 2/1 GN gas oven with single drop-down door.
- Working temperature from 50 to 270°C. Heating time to achieve 270°C – 30 min.
- Temperature controlled with thermo-regulated 7-position gas valve.
- Piezoelectric unit to light the burner in the oven.
- Heat-proof door handle.
- 8 kW power.

Model	Reference	Dimensions	Power kW (Kcal/h)	Description	N° of burners
ASG-40	19022229	850 x 900 x 860	20 (17,2)	with shelf	4
ASG-41	19022223	850 x 900 x 860	28 (24,08)	with oven	4



ASE-02
Electric ovens with shelf.



ASE-03
Electric ovens without shelf.

ELECTRIC OVENS

- Made of stainless steel and sturdily built.
- Heavy-duty electric ovens with high-energy performance to bake bread, meat, biscuits, pizza, cakes, etc.
- Chamber dimensions: 530 x 650 x 295 mm, usable area: 0,384 m².
- Gastronorm compatible 2/1 GN electric oven with single drop-down door.
- Working temperature from 50 to 270°C. Heating time to achieve 270°C – 30 min.
- Heat-proof door handle.
- Easy cleaning thanks to its intelligent design to facility the operations.
- Height-adjustable legs.
- Power: 2 x 6 kW in ASE-02 and 3 x 6 kW in ASE-03.

Model	Reference	Dimensions (mm)	Power kW (Kcal/h)	Voltage (V)	N° of chambers
ASE-02	19022501	840 x 840 x 1480	12 (10,32)	230-415/3N - 50/60Hz	2
ASE-03	19022231	840 x 840 x 1480	18 (15,48)	230-415/3N - 50/60Hz	3



A close-up, high-resolution photograph of several chocolate chip cookies. The cookies are dark brown, with a slightly cracked and porous texture on their surfaces. They are arranged in a way that creates a sense of depth, with some cookies in sharp focus in the foreground and others blurred in the background. The lighting is soft, highlighting the textures of the cookies.

OVENS

Combi-Smart series	58-61
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COMBI

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Ovens



COMBI SMART SERIES

Digital control panel



COMBI EASY SERIES

Electronic control panel

How to make the perfect choice in ovens

New ASBER ovens have been designed to offer a solution for every chef that needs an indispensable tool to improve the efficiency of the professional kitchen in a catering, snacks, gastronomy, hotels, etc.

Our ovens are the powerful, simple, robust and affordable solution to satisfy the chef's need of every professional kitchen, in order of to be the perfect answer for any professional kitchen. Cooking results, safety and efficiency thanks to the numerous standard functions integrated in these ovens.

FEATURES	COMBI-SMART	COMBI-EASY
Boiler / Steam Generation System	X	-
Boiler with lime detector	X	-
Automatic emptying of the boiler	X	-
Semiautomatic decalcification system	X	-
Bi-directional Fan System	X	X
Exclusive dynamic air-flow generation	X	X
Cool down function	X	X
"Auto-reverse" system	X	X
Sensor and Probe	X	X
Probe with multi-sensor temperature system	X	X
User Interface	Screen + Dial Selector	Display 7 segments + 2 Dials
Cooking programs	5 programs: Steam, Low-temperature steam, Combination, Regeneration, and Convection (up to 300°C).	4 programs: Steam, Combination, Regeneration and Convection (up to 300°C)
Other		
Delay start function	X	X
Delta cooking	X	X
Thermal stop (count down when temperature is reached)	X	-
Self-diagnostic alerts and errors	X	X
Log File (Cooking cycles history)	X	X
Log file (Error history)	X	-
Power / Speed	3 speed / 2 power	2 speed / 2 power
Humidifier	X	X
Languages	25	-
HACCP	Optional	-
Technical Support mode	X	X
Trade Show mode	X	X
Calibration mode	Auto	Manual
Fast closing door system	X	X
Integrated rack trolley	X	Optional
Retractable shower	X	-
External shower	-	Optional
IPX-5 Protection	X	X

DISCLAIMER

- All Asber ovens requiring water must be connected to a treated water supply when the local water at any time is over 7 HF / 4.0 HD, or has a Cl concentration over 150 mg/liter, or a salt content in excess of 30 mg/liter.
- Oven boilers must be drained down at the end of each shift.
- Manufacturer's warranty will be void if this is not complied with.

ASBER COMBI-SMART boiling-chamber ovens are the most suitable combination of quality, sustainability and cost to meet the requirements of every professional kitchen in terms of cooking results, safety, efficiency and budget.

COMBI-SMART provides brand new versatility to a chef's culinary repertoire with its five cooking modes: convection, steam, low-temp steam, combination and regeneration. In the convection mode, which is ideal for roasts, pastries and breads, the oven circulates dry heat with no moisture. In the steam mode, the boiler injects water into the oven to poach fish, rice and vegetables. The combination mode, which uses both dry heat and steam to maintain exact humidity levels, give chefs total control of the moisture levels in food, in a scale ranging from 0% to 100%.

By controlling the humidity level inside its chamber and maintaining exactly the desired atmosphere, COMBI-SMART ovens will provide a broad range of benefits to every kitchen professional:

- Deliver High Quality and Consistent Cooking Results
- Improve Cook Times, Save Time and Labor
- Reduce Food Shrinkage and Weight Loss
- Prevent Flavor Transfer
- Become Energy Efficient



Functionalities and benefits

COOKING
QUALITY

- Constant supply of steam improves the quality of food and juiciness, maintaining the flavor.

CORE SENSOR

- Sensor probe to guarantee the core temperature measurements with precision and to ensure the cooking quality and reduced weight loss.

BIDIRECTIONAL FAN

- Optimum air flow to ensure the uniform temperature inside the chamber to maintain the consistency of the food.

SMART
FEATURES

- Built it with lime detector system.
- Automatic draining of water.
- Semiautomatic decalcification system.

- Ergonomic shape for an easy placement to secure the core temperature and robust design.

- Speed adjustable automatically in function of cooking needs of each moment.
- Auto reversing system of fan rotation.

SAVINGS



- Less lime build-up.
- Reduced maintenance costs.

- High precision leads to reduced weight loss, above all, saving time and effort.

- Electrical resistors highly efficient.

SAFETY
HYGIENE

- Automatic renewal of the water every 24 hours to guarantee the hygiene and safety food.
- The fresh water supply guarantees hygiene and food safety.

- Its accuracy improves the safety food and the safety chef.

- Zero emissions CO.
- Silent operation.
- Cool down chamber cooling system.

Reinforced, double-glass door design. Heat losses are reduced, and thus decreases energy consumption as well.



Gasket easily removable to improve the maintenance operations.



Retractable shower for cleaning.



ACCESSORIES OVEN SUPPORTS AVAILABLE TO OPTIMIZE KITCHEN SPACE AND COOKING APPLICATION.

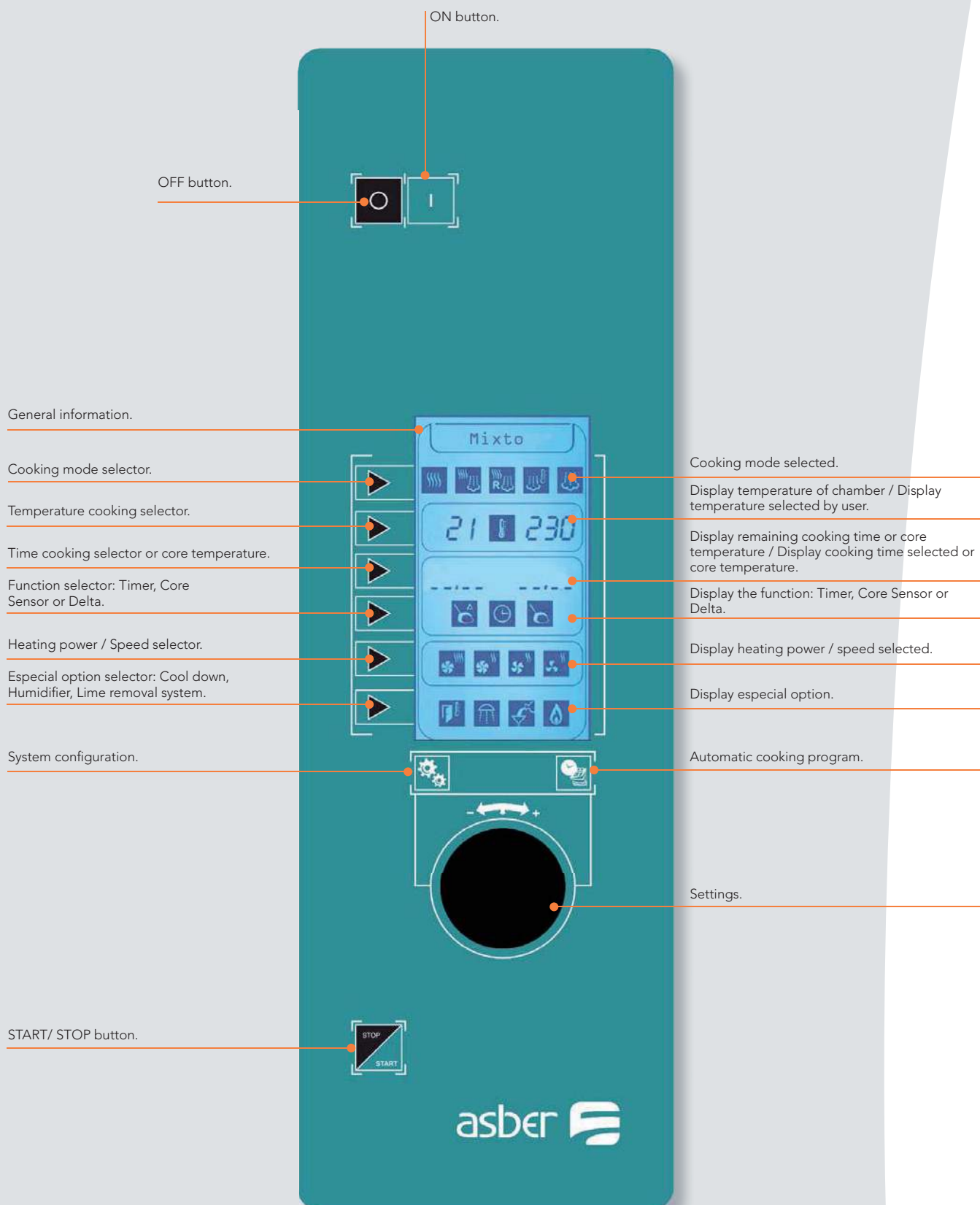
Powerful boiler, independent from the cooking chamber. Its constant supply of steam improves food quality and juiciness, preventing transfer of food taste. Automatic renewal of the water every 24 hours of cooking, a fresh and pure water supply guarantees hygiene and food safety. Its special design prevents lime build-up, hence obtaining reduced maintenance expenses.



PANEL COMBI SMART SERIES

COMBI-SMART oven interface is made up of eleven buttons to select different functions, one dial selector to adjust cooking settings, and one digital backlight display to show all culinary parameters. This high-tech control panel has also a modern design, with intuitive symbols and ergonomic, easy-to-use elements.

The different functions and buttons of COMBI-SMART control panel are illustrated below:





AEAS-061

AEAS-061

- Built in steam generator with water level control that secures continuous supply of steam.
- Capacity up to 6 GN 1/1 trays.
- Digital control panel. Screen user interface with dial selector.
- Main switch with 5 cooking functions: Steam, Low-temperature steam, Regeneration, Combination and Convection.
- Sensor probe with multi-sensor temperature system.
- Thermostatic control up to 300°C for consistent performance.
- Auto calibration function.
- Preheating option.
- Thermal stop (when temperature is reached).
- Overnight cooking or low-temperature program.
- 3 speeds - 2 power ranges.
- Cool-down chamber system.
- Auto reverse system to reverse fan rotation.
- Steam generator equipped with lime-scale detector.
- Semi-automatic lime-scale removal system.
- Steam generator automatically empties every 24 hours of cooking.
- Effective interior lighting.
- Self-diagnostic system.
- Log file (historical).
- Available 25 languages.
- Quick door-closing system.
- IPX5 protection.
- Retractable shower for cleaning.

Model	Reference	Dimensions	Capacity (GN)	Power (kW)	Distance between trays (mm)	Voltage (V)
AEAS-061	19011611	898 x 867 x 846	6 x 1/1 GN	10,2	70	230-400/3-3N/50-60Hz



AEAS-101

AEAS-101

- Built in steam generator with water level control that secures continuous supply of steam.
- Capacity up to 6 GN 1/1 trays.
- Digital control panel. Screen user interface with dial selector.
- Main switch with 5 cooking functions: Steam, Low-temperature steam, Regeneration, Combination and Convection.
- Sensor probe with multi-sensor temperature system.
- Thermostatic control up to 300°C for consistent performance.
- Auto calibration function.
- Preheating option.
- Thermal stop (when temperature is reached).
- Overnight cooking or low-temperature program.
- 3 speeds - 2 power ranges.
- Cool-down chamber system.
- Auto reverse system to reverse fan rotation.
- Steam generator equipped with lime-scale detector.
- Semi-automatic lime-scale removal system.
- Steam generator automatically empties every 24 hours of cooking.
- Effective interior lighting.
- Self-diagnostic system.
- Log file (historical).
- Available 25 languages.
- Quick door-closing system.
- IPX5 protection.
- Retractable shower for cleaning.

Model	Reference	Dimensions	Capacity (GN)	Power (kW)	Distance between trays (mm)	Voltage (V)
AEAS-101	19011614	868 x 867 x 1117	10 x 1/1 GN	19,2	70	230-400/3-3N/50-60Hz

COMBI-EASY injection ovens are the perfect answer for any kitchen professional that is looking for a powerful and robust, yet affordable, oven to roast or bake.

With COMBI-EASY, the heat is spread evenly around the cooking chamber by means of an electric fan. Its humidifier feature injects a moderate amount of steam to aid crisping on roasted or baked goods.



highly-efficient, electrical resistors. Coupled with the cooking chamber design, they produce a smooth, optimized air flow. Dynamic air flow generated by fans ensures maximum heat uniformity with perfect and consistent cooking results in terms of food appearance, taste and flavor. No CO emissions inside the chamber and silent operation are guaranteed.

All built in stainless steel AISI-304, inner and outer.

Electronic control panel with easy-to-use buttons, dial selectors and self-explanatory symbols.



Ergonomic, yet robust door handle. Anti-slip grip. Dual-opening handle, allowing right-to-left and left-to-right handle movements

All ovens include a condensation tray integrated in the oven structure to improve the hygiene and safety in the professional kitchen.



Height-adjustable legs.

ACCESSORIES
OVEN SUPPORTS AVAILABLE TO
OPTIMIZE KITCHEN SPACE AND
COOKING APPLICATION.



Welded seamless, rounded-edged, cooking chamber that prevents dirt built-up, allowing savings in cleaning operations and guaranteeing maximum standards of hygiene.



Gasket easily removable to improve the maintenance operations.



Easy-to-use and robust, multi-point sensor probe that guarantees precise core temperature measurements, resulting in food safety and better precision in terms of cooking quality and reduced weight loss. Bidirectional fan system with surrounding,



Reinforced, double-glass door design. Heat losses are reduced, and thus decreases energy consumption as well.

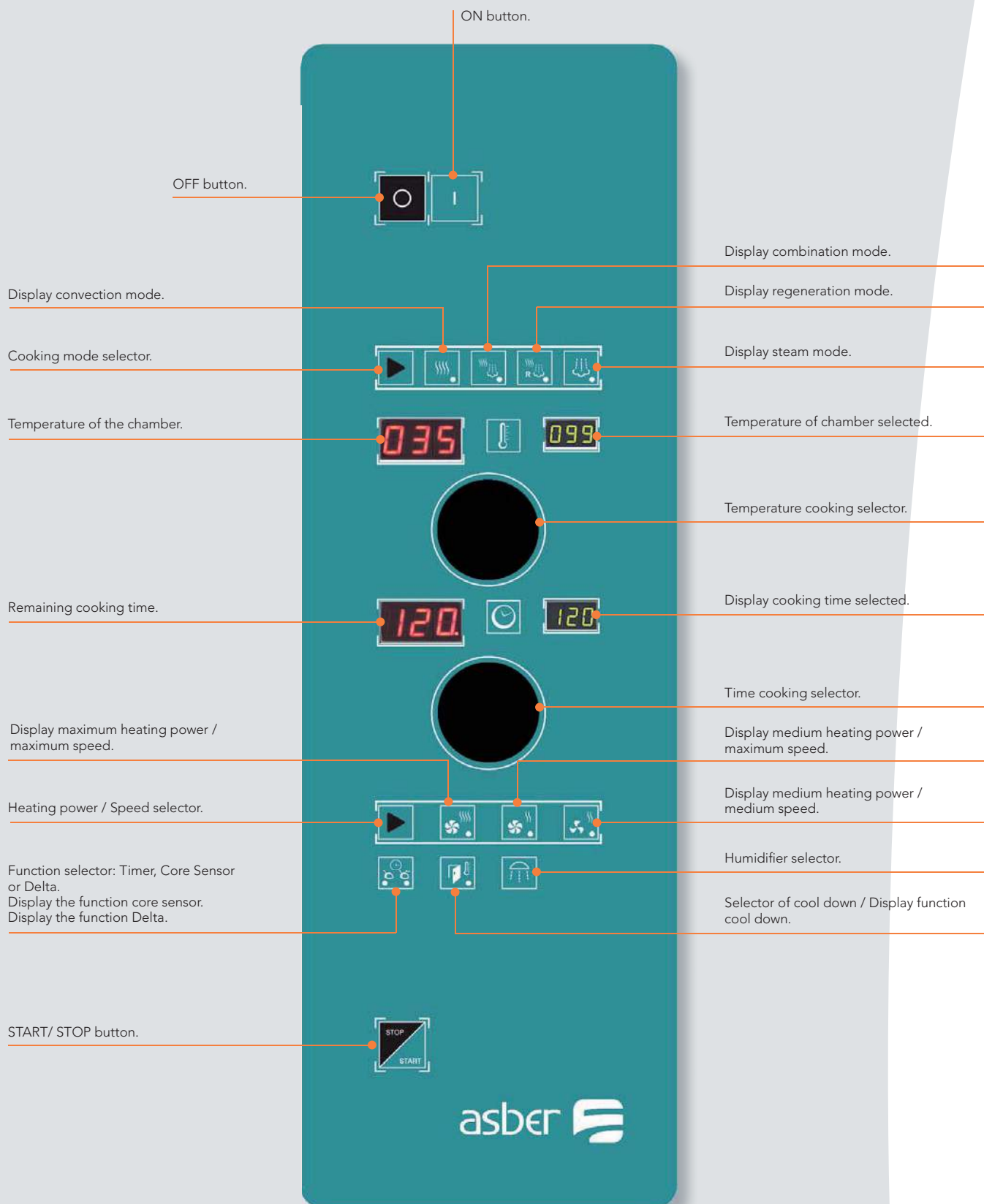


Hold-Open Door system is based on a toothed hinge that keeps the door from closing accidentally, providing greater control when opening.

PANEL COMBI EASY SERIES

COMBI-EASY injection oven interface is made up of eight buttons to select different functions, two dial selectors to select the desired values of time and temperature, and one electronic display to show time and temperature. This control panel has a simple design, with intuitive symbols and ergonomic, easy-to-use elements.

The different functions and buttons of COMBI-EASY control panel are illustrated below:





ACEAS-061

ACEAS-061

- Steam generated by injection in the cooking chamber.
- Capacity up to 6 GN 1/1 trays.
- Push-button controls and two dial selectors.
- Cooking methods: Steam, Combination, Regeneration and Convection.
- Sensor probe with multi-sensor temperature system.
- Thermostatic control up to 300°C for consistent performance.
- Manual calibration function.
- Preheating option.
- 2 speeds - 2 power ranges.
- Cool-down chamber system.
- Auto reverse system to reverse fan rotation.
- Effective interior lighting.
- Self-diagnostic system.
- Quick door-closing system.
- IPX5 protection.

Model	Reference	Dimensions (mm)	Capacity (GN)	Power (kW)	Distance between trays (mm)	Voltage (V)
ACEAS-061	19011610	898 x 867 x 846	6 x 1/1 GN	10,2	70	230-400/3-3N/50-60Hz



ACEAS-101

ACEAS-101

- Steam generated by injection in the cooking chamber.
- Capacity up to 10 GN 1/1 trays.
- Push-button controls and two dial selectors.
- Cooking methods: Steam, Combination, Regeneration and Convection.
- Sensor probe with multi-sensor temperature system.
- Thermostatic control up to 300°C for consistent performance.
- Manual calibration function.
- Preheating option.
- 2 speeds - 2 power ranges.
- Cool-down chamber system.
- Auto reverse system to reverse fan rotation.
- Effective interior lighting.
- Self-diagnostic system.
- Quick door-closing system.
- IPX5 protection.

Model	Reference	Dimensions (mm)	Capacity (GN)	Power (kW)	Distance between trays (mm)	Voltage (V)
ACEAS-101	19011612	868 x 867 x 1117	10 x 1/1 GN	19,2	70	230-400/3-3N/50-60Hz



SH-611

SH-1011

OVEN SUPPORTS

- Made entirely in stainless steel.
- Tubular frame, robust and stable.
- Guide rails to accommodate Gastronorm trays GN 1/1.
- Available with castors to increase the operational flexibility.
- Dual wheel castors lockable and silent, incorporating easy-to-use parking brakes for maximum stopping performance.

Model	Reference	Dimensions	Description
SH-611	19004970	860 x 605 x 885	With adjustable legs
SH-1011	19004980	860 x 605 x 650	With adjustable legs
SH-611R	19004969	860 x 605 x 885	With castors
SH-1011R	19004985	860 x 605 x 650	With castors



GS-11

GUIDES FOR SUPPORTS

- Kit 5 guides for GN 1/1 containers.
- Made entirely in stainless steel.
- Can be adapted on the all supports SH-xx.

Model	Reference	Description
GS-11	19004975	Adaptable for all oven supports





DISHWASHING

Glasswashers	71-77
Front Loading Dishwashers	78-84
Pass-Through Dishwashers	85-91
Conveyor dishwasher	92-95
Accessories	96-99





○ DISHWASHING

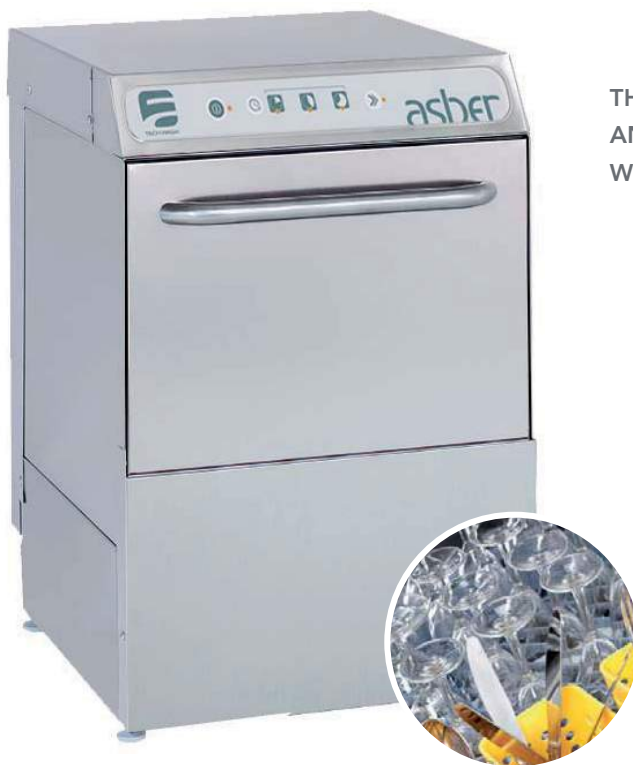
GLASSWASHERS

Glasswashers Tech Wash and Easy Wash	72-73
Glasswashers Tech Wash (basket 350 x 350)	74
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Glasswashers Easy Wash (basket 350 x 350)	76
Additional models	76
Accessories	76
Glasswashers Easy Wash (basket 400 x 400)	77
Additional models	77

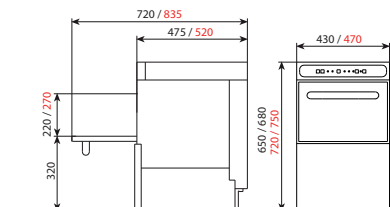
Asber glasswashers come in two different ranges: Easy Wash for uncomplicated electromechanical operation and Tech Wash for those who prefer high precision with electronic controls.

Both ranges offer excellent washing results and maximum resistance to wear, due to the high quality of the materials employed. In addition, all main glasswasher components are located to be easily accessed during maintenance operations.

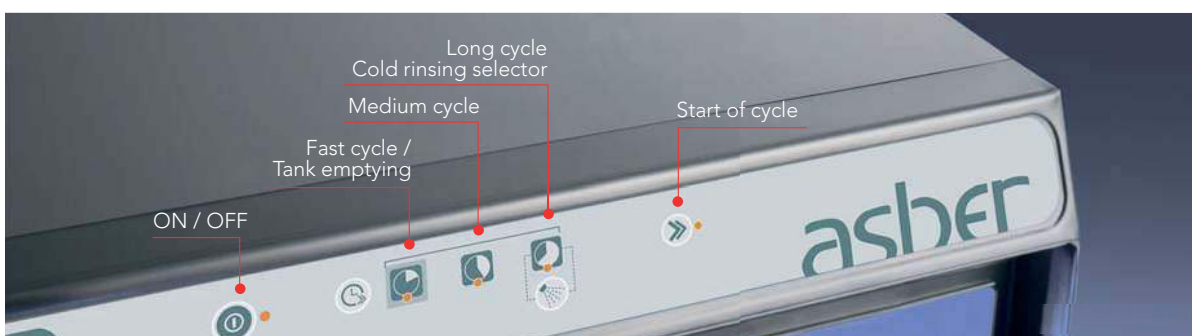
Asber Tech Wash has been designed to provide advance features and maximum productivity. Asber Tech Wash glasswashers allows washing glasses up to 220 mm HIGH (350 x 350 mm basket models) or 270 high (400 x 400 mm basket models). They ensure excellent washing and rinsing results, combined with outstanding hygiene, keeping a high level of productivity.



THEY HAVE A FULLY ELECTRONIC CONTROL PANEL AND A SAFETY ELECTROMAGNETIC MICRO-SWITCH WHEN DOOR IS OPENED.



WaterMark Certificate





Intuitive and easy-to-use.



Low water consumption: 2-2.5 liters.



Double thermoplastic washing and rinsing arms.



Independent cycle for cold rinsing in 400 x 400 mm models. Complete filtering system to keep clean water longer.



Compact design, with double-wall door, increases security and soundproofing.



Built-in automatic rinse aid and optional detergent dispensers.



Structure fully made of stainless steel.

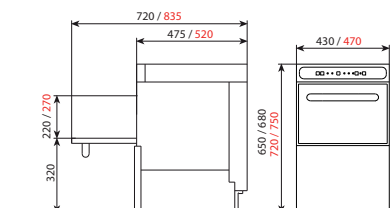
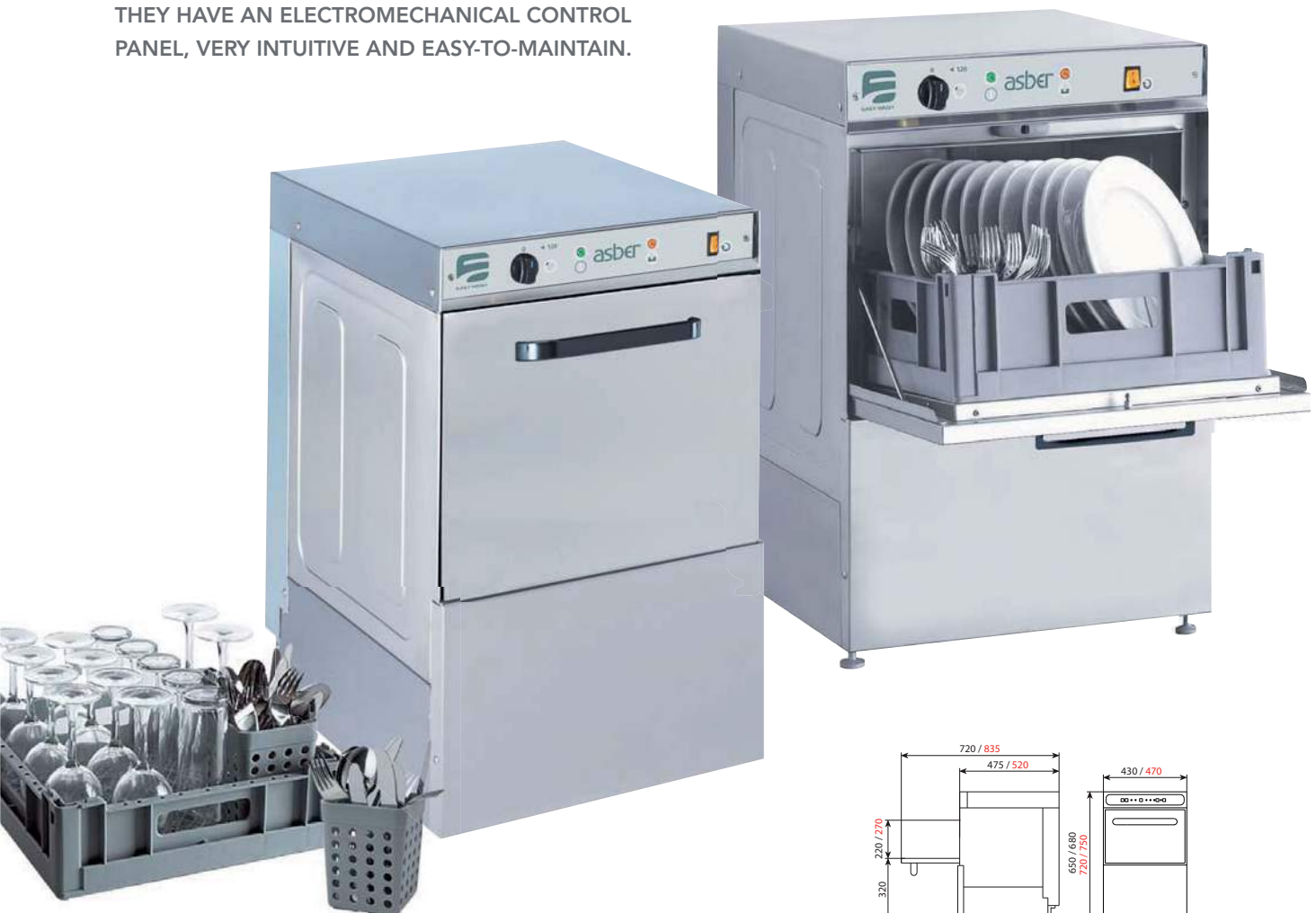


Safety thermostat and anti-backflow valve.

Asber Easy Wash glasswashers allow washing glasses up to 220 mm HIGH (350 x 350 mm basket models) or 270 high (400 x 400 mm basket models). Asber glasswashers ensure excellent washing and rinsing results, combined with outstanding hygiene, keeping a high level of productivity. All models have a safety electromagnetic micro-switch when door is opened.

EASY WASH ranges

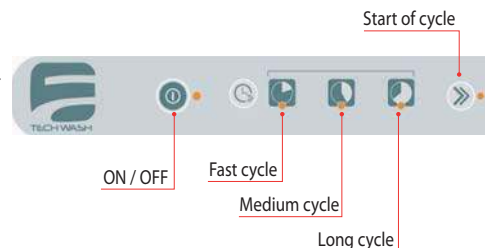
THEY HAVE AN ELECTROMECHANICAL CONTROL PANEL, VERY INTUITIVE AND EASY-TO-MAINTAIN.





TECH-350

- Electronic control panel.
- 3 washing cycles:
 - 90" / 120" / 180"
- Tank capacity: 11 l. / Heating power: 2.0 kw.
- Booster capacity: 5 l. / Heating power: 2.4 kw.
- Wash pump power: 0.25 kw.
- Rinsing consumption: 2 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Temperatures adjusted:
 - Wash 60 °C and rinse 90 °C.
- Safety thermostat and thermostop device.
- Accessories supplied: 2 baskets of 350 x 350 mm and 1 basket for cutlery CU.

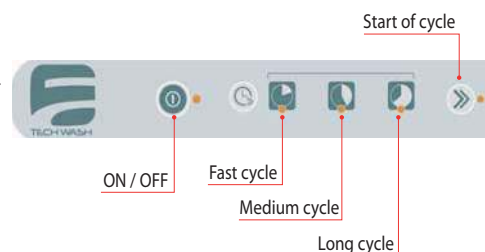


Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Cold rinsing	Power (kW)	Voltage (V)
TECH-350	19013461	40	190	430 x 475 x 650	Not	2,65	230V-50/60Hz



TECH-350 DD – WITH DETERGENT DISPENSER

- Electronic control panel.
- 3 washing cycles:
 - 90" / 120" / 180"
- Tank capacity: 11 l. / Heating power: 2.0 kw.
- Booster capacity: 5 l. / Heating power: 2.4 kw.
- Wash pump power: 0.25 kw.
- Rinsing consumption: 2 l/rinse.
- Built-in rinse aid dispenser and detergent dispenser.
- Anti backflow valve fitted.
- Temperatures adjusted:
 - Wash 60 °C and rinse 90 °C.
- Safety thermostat and thermostop device.
- Accessories supplied: 2 baskets of 350 x 350 mm and 1 basket for cutlery CU.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Cold rinsing	Power (kW)	Voltage (V)
TECH-350 DD	19013462	40	190	430 x 475 x 650	Not	2,65	230V-50/60Hz

ADDITIONAL MODELS

Model	Reference	Voltage (V)	Washing cycles (seconds)	Power (kW)	Features
TECH-350 UK	19013463	230V-50Hz	90/120/180	2,65	With detergent dispenser / not cold rinsing



PL-43
PL-47



PL-47-L



CLV-35
CLV-40



CU



CU-7



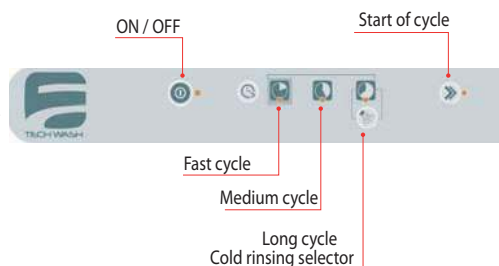
SP-35
SP-40

ACCESSORIES

Model	Reference	Description	For use in	Dimensions (mm)
PL-43	19003461	Supplementary base	All models TECH-350 and EASY-350	430 x 405 x 400
PL-47	19003462	Supplementary base	All models TECH-400 and EASY-400	470 x 450 x 400
PL-47-L	19014796	Base for glasswashers	All models TECH-350 and TECH-400	470 x 520 x 131
CLV-35	19013867	Basket for glasswasher	All models TECH-350 and EASY-350	350 x 350 x 110
CLV-40	19013868	Basket for glasswasher	All models TECH-400 and EASY-400	400 x 400 x 140
CU-7	19000792	Cutlery basket	All baskets	105 x 105 x 130
CU	19020300	Cutlery basket	All baskets	Ø110 x 125
SP-35	19017111	Support for dishes	Basket of 350 x 350 mm	-
SP-40	19017112	Support for 11 dishes	Support for dishes	-

**TECH-400**

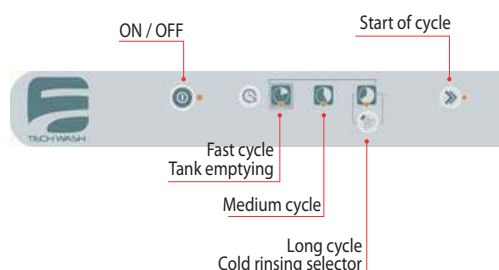
- Electronic control panel.
- 3 washing cycles:
 - 90" / 120" / 180"
- Tank capacity: 15 l. / Heating power: 2.0 kw.
- Booster capacity: 5 l. / Heating power: 2.8 kw.
- Wash pump power: 0.25 kw.
- Rinsing consumption: 2.5 l./rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Temperatures adjusted:
 - Wash 60 °C and rinse 90 °C
- Safety thermostat and thermostop device.
- Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Cold rinsing	Power (kW)	Voltage (V)
TECH-400	19013464	40	270	470 x 520 x 720	Yes	3,05	230V-50/60Hz

**TECH-400 B - WITH DRAIN PUMP**

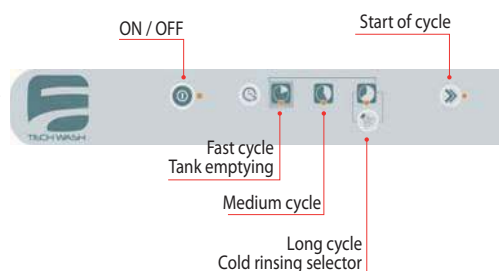
- Electronic control panel.
- 3 washing cycles:
 - 90" / 120" / 180"
- Tank capacity: 15 l. / Heating power: 2.0 kw.
- Booster capacity: 5 l. / Heating power: 2.8 kw.
- Wash pump power: 0.25 kw.
- Rinsing consumption: 2.5 l./rinse.
- Built-in rinse aid dispenser and drain pump.
- Anti backflow valve fitted.
- Temperatures adjusted:
 - Wash 60 °C and rinse 90 °C.
- Safety thermostat and thermostop device.
- Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Cold rinsing	Power (kW)	Voltage (V)
TECH-400 B	19013466	40	270	470 x 520 x 720	Yes	3,05	230V-50Hz

**TECH-400 DD – WITH DETERGENT DISPENSER**

- Electronic control panel.
- 3 washing cycles:
 - 90" / 120" / 180"
- Tank capacity: 15 l. / Heating power: 2.0 kw.
- Booster capacity: 5 l. / Heating power: 2.8 kw.
- Wash pump power: 0.25 kw.
- Rinsing consumption: 2.5 l./rinse.
- Built-in rinse aid dispenser and detergent dispenser.
- Anti backflow valve fitted.
- Temperatures adjusted:
 - Wash 60 °C and rinse 90 °C.
- Safety thermostat and thermostop device.
- Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Cold rinsing	Power (kW)	Voltage (V)
TECH-400 DD	19013465	40	270	470 x 520 x 720	Yes	3,05	230V-50/60Hz

ADDITIONAL MODELS

Model	Reference	Voltage (V)	Washing cycles (seconds)	Power (kW)	Features
TECH-400 B DD	19020481	230V-50/60Hz	90/120/180	3,05	With drain pump / cold rinsing / detergent dispenser
TECH-400 B	19013469	230V-60Hz	90/120/180	3,05	With drain pump / cold rinsing
TECH-400 UK	19013467	230V-50Hz	90/120/180	2,65	With detergent dispenser / cold rinsing
TECH-400 UK B	19013468	230V-50Hz	90/120/180	2,65	With detergent dispenser / drain pump / cold rinsing

**EASY-350**

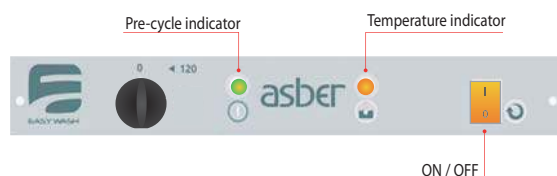
- Electromechanical control panel.
- 1 washing cycle of 120".
- Tank capacity: 11 l. / Heating power: 2.0 kw.
- Booster capacity: 5 l. / Heating power: 2.4 kw.
- Wash pump power: 0.25 kw.
- Rinsing consumption: 2 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Temperatures adjusted:
 - Wash 60 °C and rinse 90 °C.
- Accessories supplied: 2 baskets of 350 x 350 mm and 1 basket for cutlery CU.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Cold rinsing	Power (kW)	Voltage (V)
EASY-350	19013452	30	190	430 x 475 x 650	Not	2,65	230V-50Hz

**EASY-350 DD – WITH DETERGENT DISPENSER**

- Electromechanical control panel.
- 1 washing cycle of 120".
- Tank capacity: 11 l. / Heating power: 2.0 kw.
- Booster capacity: 5 l. / Heating power: 2.4 kw.
- Wash pump power: 0.25 kw.
- Rinsing consumption: 2 l/rinse.
- Built-in rinse aid dispenser and detergent dispenser.
- Anti backflow valve fitted.
- Temperatures adjusted:
 - Wash 60 °C and rinse 90 °C.
- Accessories supplied: 2 baskets of 350 x 350 mm and 1 basket for cutlery CU.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Cold rinsing	Power (kW)	Voltage (V)
EASY-350 DD	19013453	30	190	430 x 475 x 650	Not	2,65	230V-50Hz

ADDITIONAL MODELS

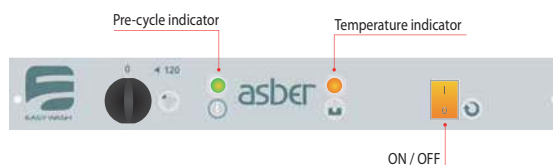
Model	Reference	Voltage (V)	Washing cycles (seconds)	Power (kW)	Features
EASY-350	19013551	230V-60Hz	120	2,65	Not cold rinsing
EASY-350 DD	19013552	230V-60Hz	120	2,65	With detergent dispenser / not cold rinsing
EASY-350 UK	19013454	230V-50Hz	120	2,65	With detergent dispenser / not cold rinsing

**PL-43**
PL-47**PL-47-L****CLV-35**
CLV-40**CU****CU-7****SP-35**
SP-40**ACCESSORIES**

Model	Reference	Description	For use in	Dimensions (mm)
PL-43	19003461	Supplementary base	All models TECH-350 and EASY-350	430 x 405 x 400
PL-47	19003462	Supplementary base	All models TECH-400 and EASY-400	470 x 450 x 400
PL-47-L	19014796	Base for glasswashers	All models TECH-350 and TECH-400	470 x 520 x 131
CLV-35	19013867	Basket for glasswasher	All models TECH-350 and EASY-350	350 x 350 x 110
CLV-40	19013868	Basket for glasswasher	All models TECH-400 and EASY-400	400 x 400 x 140
CU-7	19000792	Cutlery basket	All baskets	105 x 105 x 130
CU	19020300	Cutlery basket	All baskets	Ø110 x 125
SP-35	19017111	Support for dishes	Basket of 350 x 350 mm	-
SP-40	19017112	Support for dishes	Basket of 400 x 400 mm	-

**EASY-400**

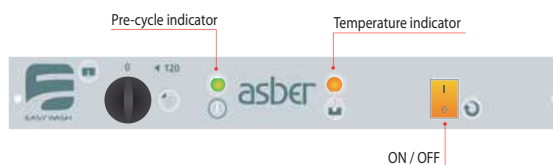
- Electromechanical control panel.
- 1 washing cycle of 120".
- Tank capacity: 15 l. / Heating power: 2.0 kw.
- Booster capacity: 5 l. / Heating power: 2.8 kw.
- Wash pump power: 0.25 kw.
- Rinsing consumption: 2.8 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted:
 - Wash 60 °C and rinse 90 °C.
- Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Cold rinsing	Power (kW)	Voltage (V)
EASY-400	19013455	30	270	470 x 520 x 720	Yes	3,05	230V-50Hz

**EASY-400 B - WITH DRAIN PUMP**

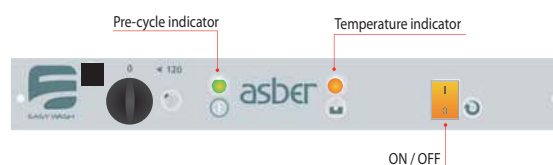
- Electromechanical control panel.
- 1 washing cycle of 120".
- Tank capacity: 15 l. / Heating power: 2.0 kw.
- Booster capacity: 5 l. / Heating power: 2.8 kw.
- Wash pump power: 0.25 kw.
- Rinsing consumption: 2.8 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted and drain pump.
- Safety thermostat.
- Temperatures adjusted:
 - Wash 60 °C and rinse 90 °C.
- Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Cold rinsing	Power (kW)	Voltage (V)
EASY-400 B	19013457	30	270	470 x 520 x 720	Yes	3,05	230V-50Hz

**EASY-400 DD – WITH DETERGENT DISPENSER**

- Electromechanical control panel.
- 1 washing cycle of 120".
- Tank capacity: 15 l. / Heating power: 2.0 kw.
- Booster capacity: 5 l. / Heating power: 2.8 kw.
- Wash pump power: 0.25 kw.
- Rinsing consumption: 2.8 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted and detergent dispenser.
- Safety thermostat.
- Temperatures adjusted:
 - Wash 60 °C and rinse 90 °C.
- Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Cold rinsing	Power (kW)	Voltage (V)
EASY-400 DD	19013456	30	270	470 x 520 x 720	Yes	3,05	230V-50Hz

ADDITIONAL MODELS

Model	Reference	Voltage (V)	Washing cycles (seconds)	Power (kW)	Features
EASY-400	19013554	230V-60Hz	120	3,05	With cold rinsing
EASY-400 B	19013460	230V-60Hz	120	3,05	With drain pump / cold rinsing
EASY-400 DD	19013555	230V-60Hz	120	3,05	With detergent dispenser / cold rinsing
EASY-400 B DD	19020480	230V-50Hz	120	3,05	With drain pump / cold rinsing / detergent dispenser
EASY-400 UK	19013458	230V-50Hz	120	2,65	With detergent dispenser / cold rinsing
EASY-400 UK B	19013459	230V-50Hz	120	2,65	With detergent dispenser / drain pump / cold rinsing





○ DISHWASHING

FRONT LOADING DISHWASHERS

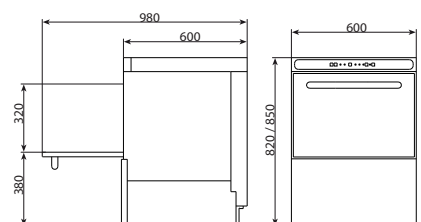
Front loading dishwashers Tech Wash and Easy Wash	80-81
Front loading dishwashers Tech Wash (basket 500 x 500)	82
Front loading dishwashers Easy Wash (basket 500 x 500)	83
Additional models. Accessories.	84

Asber front-opening dishwashers come in two different ranges: Easy Wash for uncomplicated electromechanical operation and Tech Wash for those who prefer high precision with electronic controls.

Both ranges offer excellent washing results and maximum resistance to wear, due to the high quality of the materials employed. In addition, all main dishwasher components are located to be easily accessed during maintenance operations.

Asber Tech Wash has been designed to provide advance features and maximum productivity. Asber Tech Wash front-opening models allows washing all kinds of ware up to 320 mm high. They ensure excellent washing and rinsing results, combined with outstanding hygiene, keeping a high level of productivity.

THEY HAVE A FULLY ELECTRONIC CONTROL PANEL AND A SAFETY ELECTROMAGNETIC MICRO-SWITCH WHEN DOOR IS OPENED.



TECH | Main Features

Production from 540 to 720 pieces/hour, depending on the model.

Fully electronic control panel with membrane keypad. Displays and controls washing status at any time.

Thermo-stop system guaranteeing minimum rinsing temperature of 85°C, enough to remove any germs.

3 washing cycles of 90, 120 and 180 seconds, in standard models. 3 washing cycles of 60, 90 and 180 seconds in high-powered models.

Users could select the washing cycle depending on the type of ware and amount of dirt.

High quality, stainless steel structure guarantees a reliable, robust and durable range with an extended lifetime.

Tank with internal rounded edges to make cleaning operations easier, avoiding grease and dirt built-up, ensuring maximum hygiene.



Intuitive and easy-to-use.



Low water consumption: 2-2.5 liters.



Double thermoplastic washing and rinsing arms.



Independent cycle for cold rinsing in 400 x 400 mm models. Complete filtering system to keep clean water longer.



Compact design, with double-wall door, increases security and soundproofing.



Built-in automatic rinse aid and optional detergent dispensers.



Structure fully made of stainless steel.



Safety thermostat and anti-backflow valve.

Asber Easy Wash front-opening dishwashers allow washing all kinds of dishware up to 320 mm high. Asber front-opening models ensure excellent washing and rinsing results, combined with outstanding hygiene, keeping a high level of productivity. They have an electromechanical control panel, very intuitive and easy-to-maintain. All models have a safety electromagnetic micro-switch when door is opened.



EASY | Main Features

Production from 540 to 720 pieces/hour, depending on the model.

Electromechanical control panel with pilot lights, very easy-to-use.

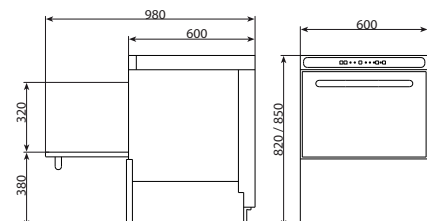
1 washing cycles of 120 seconds, in standard models. 2 washing cycles of 90 and 180 seconds in high-powered models. Users could select the washing cycle depending on the type of ware and amount of dirt.

High quality, stainless steel structure guarantees a reliable, robust and durable range with an extended lifetime.

Tank with internal rounded edges to make cleaning operations easier, avoiding grease and dirt built-up, ensuring maximum hygiene.



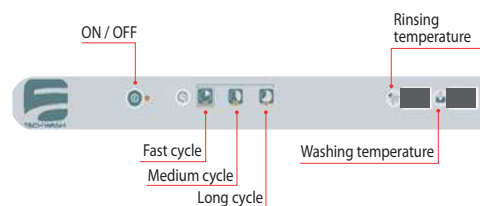
WaterMark Certificate





TECH-500

- Electronic control panel.
- 3 washing cycles:
 - 90" / 120" / 180"
- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Booster capacity: 7 l. / Heating power: 2.8 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat and thermostop device.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 4 baskets for cutlery CU-7.

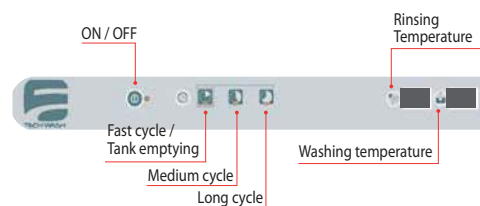


Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Power (kW)	Voltage (V)
TECH-500	19013494	40	320	600 x 600 x 820	3,4	230V-50Hz



TECH-500 B – WITH DRAIN PUMP

- Electronic control panel.
- 3 washing cycles:
 - 90" / 120" / 180"
- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Booster capacity: 7 l. / Heating power: 2.8 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Built-in rinse aid dispenser and drain pump.
- Anti backflow valve fitted.
- Safety thermostat and thermostop device.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 4 baskets for cutlery CU-7.

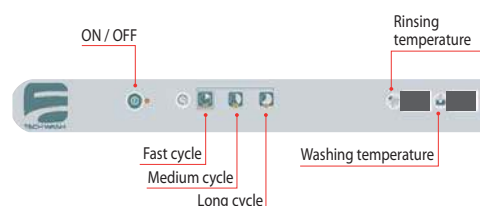


Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Power (kW)	Voltage (V)
TECH-500 B	19013496	40	320	600 x 600 x 820	3,4	230V-50Hz



TECH-500 DD – WITH DETERGENT DISPENSER

- Electronic control panel.
- 3 washing cycles:
 - 90" / 120" / 180"
- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Booster capacity: 7 l. / Heating power: 2.8 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Built-in rinse aid dispenser and detergent dispenser.
- Anti backflow valve fitted.
- Safety thermostat and thermostop device.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 4 baskets for cutlery CU-7.

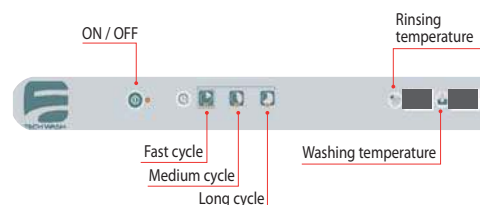


Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Power (kW)	Voltage (V)
TECH-500 DD	19013495	40	320	600 x 600 x 820	3,4	230V-50Hz



TECH-500 HP – WITH HIGH POWER FEATURES

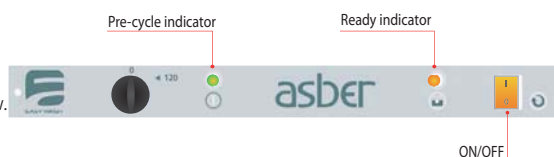
- Electronic control panel.
- 3 washing cycles:
 - 60" / 90" / 180"
- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Booster capacity: 7 l. / Heating power: 6 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat and thermostop device.
- Additional filtering system with inox trays.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Voltage: 380V-50Hz.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 4 baskets for cutlery CU-7.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Power (kW)	Break tank	Rinsing pump	Detergent dispenser	Drain pump
TECH-500 HP	19013499	60	320	600 x 600 x 820	6,6	Not	Not	Not	Not
TECH-500 HP W	19013502	60	320	600 x 600 x 820	6,6	Yes	Yes	Yes	Not
TECH-500 HP B	19013501	60	320	600 x 600 x 820	6,6	Not	Not	Not	Yes
TECH-500 HP W B	19013503	60	320	600 x 600 x 820	6,6	Yes	Yes	Yes	Yes
TECH-500 HP DD	19013500	60	320	600 x 600 x 820	6,6	Not	Not	Yes	Not

**EASY-500**

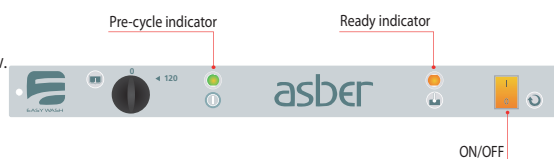
- Electromechanical control panel.
- 1 washing cycle of 120".
- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Booster capacity: 7 l. / Heating power: 2.8 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 baskets for cutlery CU-7.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Power (kW)	Voltage (V)
EASY-500	19013470	30	320	600 x 600 x 820	3,4	230V-50Hz

**EASY-500 B – WITH DRAIN PUMP**

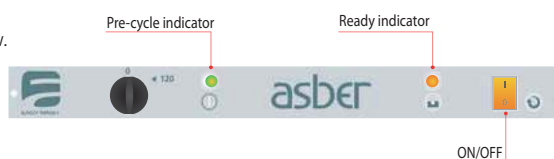
- Electromechanical control panel.
- 1 washing cycle of 120".
- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Booster capacity: 7 l. / Heating power: 2.8 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Built-in rinse aid dispenser and drain pump.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 baskets for cutlery CU-7.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Power (kW)	Voltage (V)
EASY-500 B	19013472	30	320	600 x 600 x 820	3,4	230V-50Hz

**EASY-500 DD – WITH DETERGENT DISPENSER**

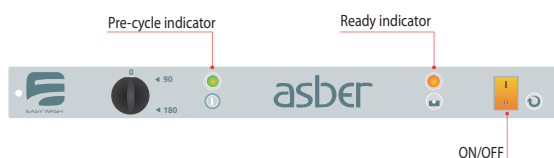
- Electromechanical control panel.
- 1 washing cycle of 120".
- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Booster capacity: 7 l. / Heating power: 2.8 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Built-in rinse aid dispenser and detergent dispenser.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Power (kW)	Voltage (V)
EASY-500 DD	19013471	30	320	600 x 600 x 820	3,4	230V-50Hz

**EASY-500 HP – WITH HIGH POWER FEATURES**

- Electromechanical control panel.
- 2 washing cycles:
- 90" / 180"
- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Booster capacity: 7 l. / Heating power: 6 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat.
- Additional filtering system with inox trays.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C
- Voltage: 380V-50Hz.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 4 baskets for cutlery CU-7.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Power (kW)	Break tank	Rinsing pump	Detergent dispenser	Drain pump
EASY-500 HP	19013475	40	320	600 x 600 x 820	6,6	Not	Not	Not	Not
EASY-500 HP B	19013477	40	320	600 x 600 x 820	6,6	Not	Not	Not	Yes
EASY-500 HP W B	19013479	40	320	600 x 600 x 820	6,6	Yes	Yes	Yes	Yes
EASY-500 HP DD	19013476	40	320	600 x 600 x 820	6,6	Not	Not	Yes	Not



Additional models - Accessorie - Sinks and racks

Model	Reference	Voltage (V)	Washing cycles (seconds)	Power (kW)	Features
TECH-500	19013504	230V-60Hz	90/120/180	3,4	-
TECH-500 B	19013506	230V-60Hz	90/120/180	3,4	With drain pump
TECH-500 DD	19013505	230V-60Hz	90/120/180	3,4	With detergent dispenser
TECH-500 B DD	19020489	230V-50Hz	90/120/180	3,4	With drain pump / detergent dispenser
TECH-500HP	19013507	380V-60Hz	90/120/180	6,6	-
TECH-500 HP B	19013509	380V-60Hz	90/120/180	6,6	With drain pump
TECH-500 HP DD	19013508	380V-60Hz	90/120/180	6,6	With detergent dispenser
TECH-500 HP W	19013510	380V-60Hz	90/120/180	6,6	With break tank / rinsing pump / detergent dispenser
TECH-500 HP W B	19013511	380V-60Hz	90/120/180	6,6	With break tank / rinsing pump / detergent dispenser / drain pump
EASY-500	19013481	230V-60Hz	120	3,4	-
EASY-500 B	19013483	230V-60Hz	120	3,4	With drain pump
EASY-500 DD	19013482	230V-60Hz	120	3,4	With detergent dispenser
EASY-500 B DD	19020485	230V-50Hz	120	3,4	With drain pump and detergent dispenser
EASY-500 W UK B	19013473	230V-50Hz	120	2,8	With break tank / rinsing pump / detergent dispenser / drain pump
EASY-500 HP	19013484	380V-60Hz	90/180	6,6	-
EASY-500 HP B	19013486	380V-60Hz	90/180	6,6	With drain pump
EASY-500 HP DD	19013485	380V-60Hz	90/180	6,6	With detergent dispenser
EASY-500 HP	19013489	230V-60Hz	90/180	6,6	-
EASY-500 HP B	19013491	230V-60Hz	90/180	6,6	With drain pump
EASY-500 HP DD	19013490	230V-60Hz	90/180	6,6	With detergent dispenser
EASY-500 HP W UK B	19013493	230V-60Hz	90/180	6,6	With break tank / rinsing pump / detergent dispenser / drain pump

SUPPLEMENT BASE

- Base with removable door, to install under a front opening dishwasher, thus improving work ergonomics.
- It can also be used to lift the machine and drain water from the bucket freely with no need to install an additional pump, also to place containers with washing and polishing liquids.
- It includes 2 guides to store two 500 x 500 mm baskets.
- Entirely made of stainless steel.



Model	Reference	For use in	Height until opening door	Dimensions (mm)
PL-60	19017114	All models TECH-500 and EASY-500	780 mm	600 x 540 x 400



○ DISHWASHING

PASS-THROUGH DISHWASHERS

Pass-through dishwashers	86-87
Pass-through dishwashers Tech Wash	88-89
Additional models	89
Pass-through dishwashers Easy Wash	90-91
Additional models	91

Asber pass-through dishwashers come in two different ranges: Easy Wash for uncomplicated electromechanical operation and Tech Wash for those who prefer high precision with electronic controls.

Both ranges offer excellent washing results and maximum resistance to wear, due to the high quality of the materials employed. In addition, all main dishwasher components are located to be easily accessed during maintenance operations.

Asber Tech Wash has been designed to provide advance features and maximum productivity. Asber Tech Wash range of Hood type dishwashers allows washing all kinds of ware up to 420 mm high. Hood-type dishwashers can be installed in line or in a 90° angle configuration. They ensure excellent washing and rinsing results, combined with outstanding hygiene, keeping a high level of productivity.



TECH | Main Features

Production from 800 to 1200 dishes/hour, depending on the model.

Fully electronic control panel with membrane keypad. Displays and controls washing status at any time.

Thermo-stop system guaranteeing minimum rinsing temperature of 85°C, enough to remove any germs.

3 washing cycles of 90, 120 and 180 seconds, in standard models. 3 washing cycles of 55, 75 and 120 seconds in high-powered models. In addition, in all models continuous cycle up to manual stop. Users could select the washing cycle depending on the type of ware and amount of dirt.

High quality, stainless steel structure guarantees a reliable, robust and durable range with an extended lifetime.

Tank with internal rounded edges to make cleaning operations easier, avoiding grease and dirt built-up, ensuring maximum hygiene.



WaterMark Certificate



Intuitive and easy-to-use.



Low water consumption: 2-2.5 liters.



Double thermoplastic washing and rinsing arms.



Independent cycle for cold rinsing in 400 x 400 mm models. Complete filtering system to keep clean water longer.



Compact design, with double-wall door, increases security and soundproofing.



Built-in automatic rinse aid and optional detergent dispensers.



Structure fully made of stainless steel.



Safety thermostat and anti-backflow valve.

Asber Easy Wash pass-through models allow washing all kinds of dishware up to 420 mm high. Hood-type dishwashers can be installed in line or in a 90° angle configuration.

They ensure excellent washing and rinsing results, combined with outstanding hygiene, keeping a high level of productivity. All models have a safety electromagnetic micro-switch when hood is opened.

EASY WASH ranges

THEY HAVE AN ELECTROMECHANICAL CONTROL PANEL, VERY INTUITIVE AND EASY-TO-MAINTAIN.



EASY | Main Features

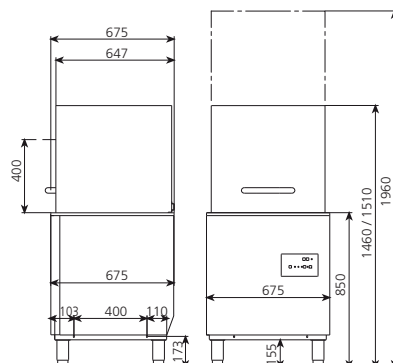
Production from 800 to 1200 dishes/hour, depending on the model.

Electromechanical control panel with pilot lights, very easy-to-use.

Tank with internal rounded edges to make cleaning operations easier, avoiding grease and dirt built-up, ensuring maximum hygiene.

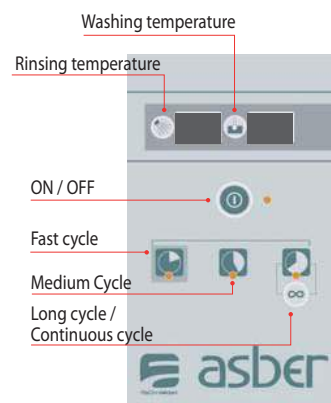
2 washing cycles of 90 and 180 seconds, in standard models. 3 washing cycles of 55, 75 and 120 seconds in high-powered models. In addition, in all models continuous cycle up to manual stop. Users could select the washing cycle depending on the type of ware and amount of dirt.

High quality, stainless steel structure guarantees a reliable, robust and durable range with an extended lifetime.



**TECH-H500**

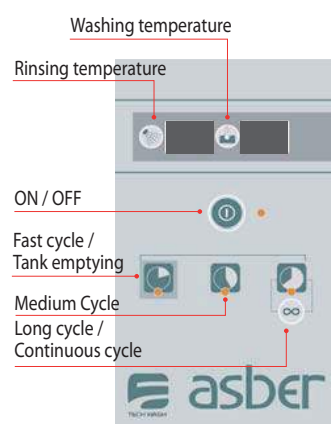
- Electronic control panel.
- 4 washing cycles:
 - 90" / 120" / 180".
 - Continuous cycle up to manual stop.
- Tank capacity: 45 l. / Heating power: 4.5 kw.
- Boiler capacity: 7 l. / Heating power: 6 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 3 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat and thermostop device.
- Digital thermometers to display washing and rinsing temperatures.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Power (kW)	Voltage (V)
TECH-H500	19013537	40	420	675 x 675 x 1440	11,1	380V-50Hz

**TECH-H500 B – WITH DRAIN PUMP**

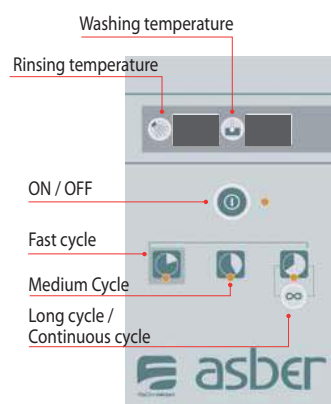
- Electronic control panel.
- 4 washing cycles:
 - 90" / 120" / 180".
 - Continuous cycle up to manual stop.
- Tank capacity: 45 l. / Heating power: 4.5 kw.
- Booster capacity: 7 l. / Heating power: 6 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 3 l/rinse.
- Built-in rinse aid dispenser and drain pump.
- Safety switch for hood opening.
- Anti backflow valve fitted.
- Digital thermometers to display washing and rinsing temperatures.
- Safety thermostat and thermostop device.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Power (kW)	Voltage (V)
TECH-H500 B	19013539	40	420	675 x 675 x 1440	11,1	380V-50Hz

**TECH-H500 DD – WITH DETERGENT DISPENSER**

- Electronic control panel.
- 4 washing cycles:
 - 90" / 120" / 180".
 - Continuous cycle up to the manual stop.
- Tank capacity: 45 l. / Heating power: 4.5 kw.
- Booster capacity: 7 l. / Heating power: 6 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 3 l/rinse.
- Built-in rinse aid dispenser and detergent dispenser.
- Safety switch for hood opening.
- Anti backflow valve fitted.
- Digital thermometers to display washing and rinsing temperatures.
- Safety thermostat and thermostop device.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.

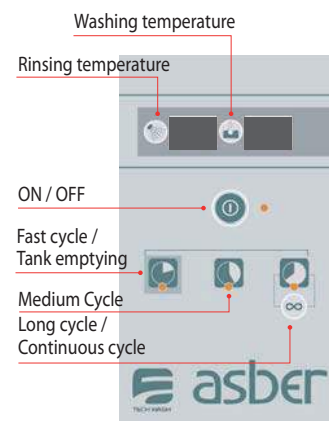


Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Power (kW)	Voltage (V)
TECH-H500 DD	19013538	40	420	675 x 675 x 1440	11,1	380V-50Hz



TECH-H500 HP - WITH HIGH POWER FEATURES

- Electronic control panel.
- 4 washing cycles:
 - 55" / 75" / 120".
 - Continuous cycle up to the manual stop.
- Tank capacity: 45 l. / Heating power: 4.5 kw.
- Booster capacity: 7 l. / Heating power: 12 kw.
- Wash pump power: 1.2 kw.
- Rinsing consumption: 3 l./rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat and thermostop device.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Voltage: 380V-50Hz.
- Accessories supplied: 2 baskets CP-16/18, 1 basket CT-10 and 8 baskets for cutlery CU-7.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Power (kW)	Break tank	Rinsing pump	Detergent dispenser	Drain pump
TECH-H500 HP	19013540	65	420	675 x 675 x 1440	17,7	Not	Not	Not	Not
TECH-H500 HP B	19013542	65	420	675 x 675 x 1440	17,7	Not	Not	Not	Yes
TECH-H500 HP DD	19013541	65	420	675 x 675 x 1440	17,7	Not	Not	Yes	Not
TECH-H500 HP W B	19013543	65	420	675 x 675 x 1440	17,7	Yes	Yes	Yes	Yes

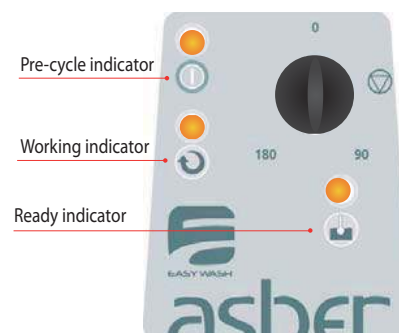
ADDITIONAL MODELS

Model	Reference	Voltage (V)	Washing cycles (seconds)	Power (kW)	Features
TECH-H500	19013544	380V-60Hz	90/120/180	11,1	-
TECH-H500 B	19013546	380V-60Hz	90/120/180	11,1	With drain pump
TECH-H500 DD	19013545	380V-60Hz	90/120/180	11,1	With detergent dispenser
TECH-H500 B DD	19020513	380V-50Hz	90/180/120	11,1	With drain pump / detergent dispenser
TECH-H500 HP	19013547	380V-60Hz	55/75/120	17,7	-
TECH-H500 HP B	19013549	380V-60Hz	55/75/120	17,7	With drain pump
TECH-H500 HP DD	19013548	380V-60Hz	55/75/120	17,7	With detergent dispenser
TECH-H500 HP W B	19013550	380V-60Hz	55/75/120	17,7	With break tank / rinsing pump / detergent dispenser / drain pump



EASY-H500

- Electromechanical control panel.
- 2 washing cycles:
- 90" / 180"
- Tank capacity: 45 l. / Heating power: 4.5 kw.
- Booster capacity: 7 l. / Heating power: 6 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 3 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.

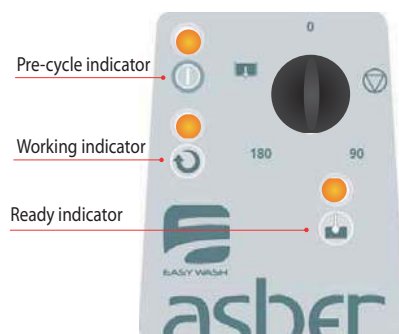


Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Power (kW)	Voltage (V)
EASY-H500	19013512	40	420	675 x 675 x 1440	11,1	380V-50Hz



EASY-H500 B – WITH DRAIN PUMP

- Electromechanical control panel.
- 2 washing cycles:
- 90" / 180"
- Tank capacity: 45 l. / Heating power: 4.5 kw.
- Booster capacity: 7 l. / Heating power: 6 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 3 l/rinse.
- Built-in rinse aid dispenser and drain pump.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.

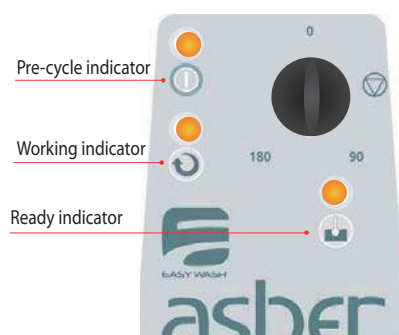


Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Power (kW)	Voltage (V)
EASY-H500 B	19013514	40	420	675 x 675 x 1440	11,1	380V-50Hz



EASY-H500 DD – WITH DETERGENT DISPENSER

- Electromechanical control panel.
- 2 washing cycles:
- 90" / 180"
- Tank capacity: 45 l. / Heating power: 4.5 kw.
- Booster capacity: 7 l. / Heating power: 6 kw.
- Wash pump power: 0,6 kw.
- Rinsing consumption: 3 l/rinse.
- Built-in rinse aid dispenser and detergent dispenser.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.

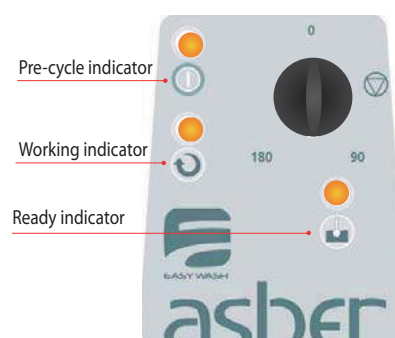


Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Power (kW)	Voltage (V)
EASY-H500 DD	19013513	40	420	675 x 675 x 1440	11,1	380V-50Hz



EASY-H500 HP - WITH HIGH POWER FEATURES

- Electromechanical control panel.
- 4 washing cycles:
- 55" / 75" / 120"
 - Continuous cycle up to the manual stop.
- Tank capacity: 45 l. / Heating power: 4.5 kw.
- Booster capacity: 7 l. / Heating power: 12 kw.
- Wash pump power: 1.2 kw.
- Rinsing consumption: 3 l./rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Voltage: 380V-50Hz.
- Accessories supplied: 2 basket CP-16/18, 1 basket CT-10 and 8 cutlery container CU-7.



Model	Reference	Baskets hour	Clearance (mm)	Dimensions (mm)	Power (kW)	Break tank	Rinsing pump	Detergent dispenser	Drain pump
EASY-H500 HP	19013515	65	420	675 x 675 x 1440	17,7	Not	Not	Not	Not
EASY-H500 HP B	19013517	65	420	675 x 675 x 1440	17,7	Not	Not	Not	Yes
EASY-H500 HP DD	19013516	65	420	675 x 675 x 1440	17,7	Not	Not	Yes	Not

ADDITIONAL MODELS

Model	Reference	Voltage (V)	Washing cycles (seconds)	Power (kW)	Features
EASY-H500	19013518	380V-60Hz	90/180	11,1	-
EASY-H500 B	19013520	380V-60Hz	90/180	11,1	With drain pump
EASY-H500 B DD	19020512	380V-50Hz	90/180	11,1	With drain pump / detergent dispenser
EASY-H500 DD	19013519	380V-60Hz	90/180	11,1	With detergent dispenser
EASY-H500 HP	19013521	380V-60Hz	55/75/120	17,1	-
EASY-H500 HP B	19013523	380V-60Hz	55/75/120	17,1	With drain pump
EASY-H500 HP DD	19013522	380V-60Hz	55/75/120	17,1	With detergent dispenser
EASY-H500	19013531	230V-60Hz	90/180	11,1	-
EASY-H500	19013524	230V-50Hz	90/180	11,1	-
EASY-H500 B	19013527	230V-50Hz	90/180	11,1	With drain pump
EASY-H500 B	19013533	230V-60Hz	90/180	11,1	With drain pump
EASY-H500 DD	19013526	230V-50Hz	90/180	11,1	With detergent dispenser
EASY-H500 DD	19013532	230V-60Hz	90/180	11,1	With detergent dispenser
EASY-H500 HP	19013528	230V-50Hz	55/75/120	17,7	-
EASY-H500 HP	19013534	230V-60Hz	55/75/120	17,7	-
EASY-H500 HP B	19013530	230V-50Hz	55/75/120	17,7	With drain pump
EASY-H500 HP B	19013536	230V-60Hz	55/75/120	17,7	With drain pump
EASY-H500 HP DD	19013529	230V-50Hz	55/75/120	17,7	With detergent dispenser
EASY-H500 HP DD	19013535	230V-60Hz	55/75/120	17,7	With detergent dispenser





○ DISHWASHING

CONVEYOR DISHWASHER

Conveyor dishwasher

94-95

Conveyor dishwasher

Conveyor dishwasher, with or without drying tunnel (TS), that enable to wash each type of ware with 500 x 500 mm universal baskets, up to a production of 110 baskets/hour. Models available with basket entry to the right and left. Compact and robust structure, fully built in AISI-304 18/10 stainless steel.

Balanced door, easily liftable, allowing access to the inside and integrating electromagnetic micro-switches that start acting when doors are closed.

Control panel located on top, allowing access to all circuits by simply lifting a cover. Easy to maintain and repair without moving the equipment.

Independent washing pumps for top and bottom arms.

Automatic stop system to save water and power that stops the operation if no baskets are detected.

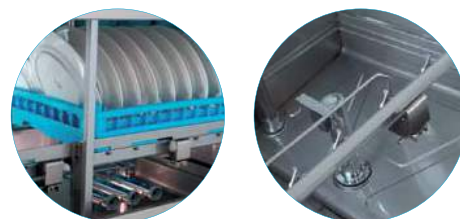
Regulation thermostats, adjusted to 65° C for washing and 90 °C for rinsing, with analogical displays to control temperature. Safety thermostat.

Tilted washing tank, with rounded edges and double filter system.

Perforated tray system in the top and filter in the overflow.

In compliance with CE regulations.

Important: Water supply hardness should not be more than 10 HF/6 HD, otherwise a water softener system should be connected.



CONVEYOR | Main Features

Models include the washing and rinsing system in a single module, with double curtains to separate the areas. It also includes anti-splash system at the equipment entrance and double curtains at the exit.

Right basket entry models (-D)

Left basket entry models (-I)

Independent washing pumps for top and bottom arms.

Washing arms made of 18/10 stainless steel, easy to remove for easy cleaning operations.

Drying tunnel (TS) could be installed as an option.

Elements for rinsing, at top and bottom made of AISI-304 18/10 stainless steel, are activated by an electromagnetic micro-switch when a basket is detected.

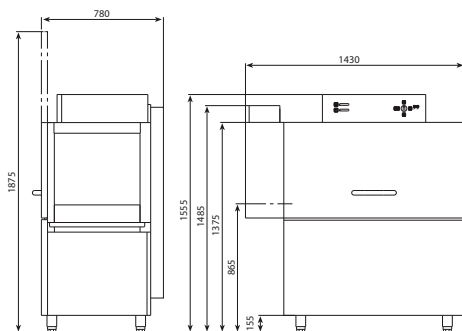
Washing arms made of 18/10 stainless steel, easy to remove for easy cleaning operations.



EASY-C500 HP I



EASY-C500 HP D



CONVEYOR DISWASHER

- Structure entirely built in AISI-304 18/10 stainless steel.
- 500 x 500 mm basket dimensions.
- Models with basket entry to the right (-D) and left (-I).
- Washing production: 1,500-2,000 dishes / hour (85-110 baskets / hour).
- Regulation thermostats, adjusted to 65° C for washing and 90 °C for rinsing, with analogical displays to control temperature..
- Safety thermostat.
- Washing tank power resistor: 9 kW.
- Rising boiler power: 27 kW.
- Washing pumps power: 2 x 0.6 kW.
- 2-speed gear motor power: 120 W.
- Water tank capacity: 50 liters.
- Minimum Water supply pressure: 2-4 Kg/cm2.
- Standard option: 2 CTE-11 baskets, 2 CPE-18 baskets, 1 CVE-16/100 and 10 CUE-13.
- Voltage: 400 V 3+N+T

Model	Reference	Baskets/hour		Loading baskets	Power (kW)	Voltage (V)	Dimensions (mm)
		1.level	2.level				
EASY-C500 HP D	19033666	85	110	Right	37,40	400 V 3+N+T	1430 x 800 x 1560
EASY-C500 HP I	19033667	85	110	Left	37,40	400 V 3+N+T	1430 x 800 x 1560
TS	19006140	Drying tunnel				600 x 700 x 2000	





○ DISHWASHING

ACCESSORIES

Accessories for dishwashers

98-99

Accessories for dishwashers

BASKETS FOR DISHES, TRAYS AND CUTLERY

- Manufactured from hygienic polypropylene in several colours, resistant to high temperatures and damage caused by chemical products.
- Moulded from one double-skinned piece which makes them highly resistant to mechanical shocks.
- Designed so that waste cannot be deposited, ensuring absolute hygiene and optimal protection for dishes.
- Ergonomic handle-type openings on all four sides of the racks to facilitate carrying, stacking and un-stacking.
- Available in different sizes and can be used in all glasswasher and dishwasher models.



CLV-35



CLV-40



SP-35
SP-40

BASKETS FOR GLASSWASHERS (350 X 350 MM AND 400 X 400 MM)

Model	Reference	Description	For use in	Dimensions (mm)
CLV-35	19013867	Basket for glasswasher	All models TECH-350 and EASY-350	350 x 350 x 110
CLV-40	19013868	Basket for glasswasher	All models TECH-400 and EASY-400	400 x 400 x 140
SP-35	19017111	Support for dishes	Basket of 350 x 350 mm	-
SP-40	19017112	Support for dishes	Basket of 400 x 400 mm	-



CP-16/18



CT-10



CB-7



CU



CP-12



CT-10 + CU-7



CT-10+ RCT-10



CU-7

BASKETS FOR DISHWASHERS (500 X 500 MM)

Model	Reference	Usage	Capacity	Dimensions (mm)
CP-16/18	19000487	Dishes	16/18 dishes	500 x 500 x 110
CT-10	19000484	Vessels and cups	According object size	500 x 500 x 110
CB-7	19000483	Trays	8 trays	500 x 500 x 110
RCT-10	19001720	Grid for washing cutlery loose, only usable in basket for glasses or cups	-	455 x 455
CU	19020300	Cutlery basket	15 cutlery	Ø110 x 125
CU-7	19000792	Cutlery basket	15 cutlery	105 x 105 x 130



BASKETS FOR GLASSES AND CUPS

Baskets designed to dishwashers and to use with glasses and cups of different sizes. Several heights of basket to prevent the contact between fragile parts.



CV-16/105



CV-16/155



CV-16/205

BASKETS FOR 16 VESSELS OR CUPS (500 X 500 MM)

Model	Reference	Capacity	Ø Glasses (mm)	Maximum stack height (mm)	Dimensions (mm)
CV-16/105	19000488	16 Vessels or Glasses	110	100	500 x 500 x 140
CV-16/155	19000489	16 Vessels or Glasses	110	150	500 x 500 x 190
CV-16/205	19000490	16 Vessels or Glasses	110	200	500 x 500 x 240



CV-25/105



CV-25/155



CV-25/205

BASKETS FOR 25 VESSELS OR CUPS (500 X 500 MM)

Model	Reference	Capacity	Ø Glasses (mm)	Maximum stack height (mm)	Dimensions (mm)
CV-25/105	19000491	25 Vessels or Glasses	85	100	500 x 500 x 140
CV-25/155	19000492	25 Vessels or Glasses	85	150	500 x 500 x 190
CV-25/205	19000493	25 Vessels or Glasses	85	200	500 x 500 x 240



CV-36/105



CV-36/155



CV-36/205

BASKETS FOR 36 VESSELS OR CUPS (500 X 500 MM)

Model	Reference	Capacity	Ø Glasses (mm)	Maximum stack height (mm)	Dimensions (mm)
CV-36/105	19000494	36 Vessels or Glasses	70	100	500 x 500 x 140
CV-36/155	19000495	36 Vessels or Glasses	70	150	500 x 500 x 190
CV-36/205	19000496	36 Vessels or Glasses	70	200	500 x 500 x 240

SUPPLEMENTS TO INCREASE THE HEIGHT OF THE BASKETS

The followings supplements are available if is necessary increase the height of the basket for glasses or cups and to prevent the contact directly between fragile glassware. These are easily assembled through the hook indicated.



Model	Reference	Description	Usage	Dimensions (mm)
SCE-16	19004320	Top supplement 4 x 4	Increase height in 50 mm	500 x 500 x 50
SCE-25	19004321	Top supplement 5 x 5	Increase height in 50 mm	500 x 500 x 50
SCE-36	19004309	Top supplement 6 x 6	Increase height in 50 mm	500 x 500 x 50
ESE-12	19004310	Hook top	Need 12 for each supplement	-





REFRIGERATION

Refrigerated counters - European Line	104-124
Refrigerated cabinets - European Line	125-143
Refrigerated tables and cabinets - American Line	144-161
Refrigerated tables and cabinets - Tropical Line	162-172
Blast chillers	173-179
Ice Machines	180-186



✱ REFRIGERATION

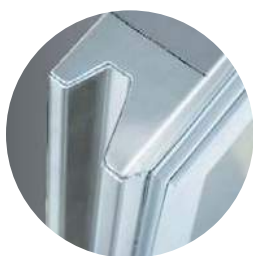
REFRIGERATED COUNTER

European line

Refrigerated counters	104-105
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Snack refrigerated counters with sink	107
Snack refrigerated counters with drawers	108
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Gastronorm refrigerated counters	112
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✦ Refrigerated counters

Asber European-line counters offers high quality and reliability to kitchen professionals in their daily tasks. Our equipment is specifically designed to provide hamonious space integration, food safety compliance, energy savings and a steady, interruption-free operation.



strong and durable, with added high thermal insulation, made to last longer. Easy-removable door gaskets. Hinged doors with automatic return and magnetic seal on all four sides for a perfect closing.



Drawers with perforated bottom plates and telescopic guide rails, capable of complete retraction, to economize working surface. Doors made of stainless steel,

ASBER REFRIGERATED COUNTERS OFFERS INDIVIDUAL SOLUTIONS FOR EVERY NEED:



Refrigerated counter with sink.



Refrigerated counter with 2 drawers.



Refrigerated counter with 3 drawers.



Refrigerated counter with glass doors.

Asber refrigerated counter saves more energy compared to other standard commercial refrigeration appliances due to its thick, CFC-free insulation that minimizes heat losses and reduces the compressor workload. Furthermore, our defrost system only activates according to presence of actual frost and operates for the time strictly needed to defrost, thereby reducing energy consumption. Asber counters also ensure high storage capacity, adapting to any space requirements with many different door and drawer options.

In short, Asber offers a whole set of solutions designed to provide a reliable and versatile product, which is environmentally friendly and great value for money.



TEMPERATURE CONTROL

Thermostat enables to adjust work and temperature parameters quickly and easily. Elegant design with touch-sensitive buttons, it monitors the temperature inside the counter at all times. Performs and controls automatic defrosting.



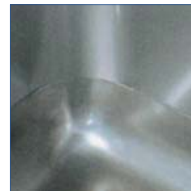
COUNTERTOP

Made of stainless steel, 50 mm high. Refrigerated counters are ergonomic and safe for kitchen professionals due to their rounded edges on the countertop and 100 mm high sanitary splashback.



STAINLESS STEEL LEGS

Easily adjustable in height (125 mm - 200 mm). With hidden screws to prevent dust and dirt build-up, thus ensuring maximum hygiene.



GUARANTEED CLEANLINESS

All asber-Eline refrigerated counters have a completely smooth interior surface with internal rounded edges to make cleaning operations easier, ensuring maximum hygiene.



GREAT INSULATION

All Asber refrigerated counters include injected, CFC-free, thick polyurethane insulation with a 40 Kg/m3 density, greatly reducing potential loss of cold air and resulting in better energy efficiency.



CONDENSING UNIT

Powerful cooling unit, including an automatic evaporation system of condensing water from defrosting. Easily removable through a simple guide rail system to facilitate maintenance.



Counter with a granite counter and ingredient display.



Counter with built-in compartment to accommodate GN pans.



Counter with removable hygienic polyethylene board.



Counter with granite countertop and built-in compartment to accommodate GN pans.



ETP-6-200-30



Handle integrated in the door.



Easy-to-remove gasket.



ETP-6-150-20



ETP-6-200-30



ETP-6-250-40



Compact, forced draft evaporator.

REFRIGERATED COUNTERS 600 SERIES

- Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel legs.
- Drain inside the chamber.
- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-134A Refrigerant, CFC – Free.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Start-stop light switch.
- Electronic temperature control and display.
- Temperature range: from -2 °C to +8 °C.
- Shelf provisions: 1 rack per door.
- Supply voltage: 230 V 1+N – 50 Hz.
- Available with glass doors or without a countertop on request.

Model	Reference	N° doors	Power (W)	Capacity (liters)	Dimensions (mm)
ETP-6-150-20	19023459	2	350	255	1492 x 600 x 850
ETP-6-200-30	19023464	3	396	395	2017 x 600 x 850
ETP-6-250-40	19023470	4	615	535	2542 x 600 x 850



ETP-6-200-30-S



Handle integrated in the door.



Easy-to-remove gasket.



ETP-6-150-20-S



ETP-6-200-30-S



ETP-6-250-40-S



Counter with sink.

REFRIGERATED COUNTERS WITH SINK 600 SERIES

- Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- The top is fitted with a 340 x 340 x 200 mm sink.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Doors equipped with self-closing hinge system and opening stopper.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel legs.
- Drain inside the chamber.
- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-134 A, CFC – Free Ecologic Refrigerant.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Start-stop light switch.
- Electronic temperature control and display.
- Temperature range: from -2 °C to +8 °C.
- Number of shelves: 1 rack per door.
- Supply voltage: 230 V 1+N – 50 Hz.
- Suitable to be placed in one line with EDENOX neutral furniture.

Model	Reference	N° doors	Sink	Power (W)	Capacity (liters)	Dimensions (mm)
ETP-6-150-20 S	19023460	2	Yes	350	255	1492 x 600 x 850
ETP-6-200-30 S	19023465	3	Yes	396	395	2017 x 600 x 850
ETP-6-250-40 S	19023471	4	Yes	615	535	2542 x 600 x 850



ETP-6-200-06



Drawers with telescopic guide rails,



Drawers with integrated handles.



ETP-6-150-12



ETP-6-200-14



ETP-6-250-16



Drawers with perforated bottom plates.

REFRIGERATED COUNTERS WITH DRAWERS

- Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Drawers with incorporated handles made of stainless steel, with perforated bottom plates. Equipped with telescopic runners that allow sufficient retraction to economize working surface.
- Available with 2 or 3 drawer kit per 1 door.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Sealed condensing unit with ventilated condenser.
- R-134 A Refrigerant, CFC – Free.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Start-stop light switch.
- Electronic temperature control and display.
- Temperature range: from -2 °C to +8 °C.
- Shelf Provisions: 1 rack per door.
- Supply voltage: 230 V 1+N – 50 Hz.
- Suitable to be placed in one line with EDENOX neutral furniture.

Model	Reference	N° doors	N° drawers	Power (W)	Capacity (liters)	Dimensions (mm)
ETP-6-150-12	19023458	1	2	350	255	1492 x 600 x 850
ETP-6-150-04	19023539	0	4	350	255	1492 x 600 x 850
ETP-6-200-22	19023463	2	2	396	395	2017 x 600 x 850
ETP-6-200-14	19023462	1	4	396	395	2017 x 600 x 850
ETP-6-200-06	19023541	0	6	396	395	2017 x 600 x 850
ETP-6-250-32	19023469	3	2	615	535	2542 x 600 x 850
ETP-6-250-24	19023468	2	4	615	535	2542 x 600 x 850
ETP-6-250-16	19023467	1	6	615	535	2542 x 600 x 850
ETP-6-250-08	19023466	0	8	615	535	2542 x 600 x 850



ETP-6-200-30 GLASS



Strong, durable glass door.



Easy-to-remove gasket.



ETP-6-150-20 GLASS



ETP-6-200-30 GLASS



ETP-6-250-40 GLASS



Compact, forced draft evaporator.

REFRIGERATED COUNTERS WITH GLASS DOOR

- Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Durable glass doors with stainless steel handles.
- Easily removable gaskets.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel legs.
- Drain inside the chamber.
- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-134A Refrigerant, CFC – Free.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Start-stop light switch.
- Electronic temperature control and display.
- Temperature range: from -2 °C to +8 °C.
- Shelf provisions: 1 rack per door.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	N° doors	Power (W)	Capacity (liters)	Dimensions (mm)
ETP-6-150-20 GLASS	19022017	2	350	255	1492 x 600 x 850
ETP-6-200-30 GLASS	19022020	3	396	395	2017 x 600 x 850
ETP-6-250-40 GLASS	19030502	4	615	535	2542 x 600 x 850



ETN-6-200-30



Stainless steel countertop



Handle integrated in the door.



Compact, forced draft evaporator.



ETN-6-150-20



ETN-6-200-30



ETN-6-250-40

FREEZER COUNTERS

- Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Height-adjustable fastening brackets for shelves.
- The door frames feature a heating system to prevent ice accumulation.
- Height-adjustable stainless steel legs.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Drain inside the chamber.
- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-404 A CFC – Free Ecologic Refrigerant.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Forced draft evaporator with anticorrosion coating.
- Electronic temperature control and display.
- Start-stop light switch.
- Temperature range: from -18 °C to -22 °C.
- Shelf provisions: 1 rack per door.
- Supply voltage: 230 V 1+N – 50 Hz.
- Suitable to be placed in one line with EDENOX neutral furniture.

Model	Reference	N° doors	Power (W)	Capacity (liters)	Dimensions (mm)
ETN-6-150-20	19023445	2	880	255	1492 x 600 x 850
ETN-6-200-30	19023447	3	880	395	2017 x 600 x 850
ETN-6-250-40	19023449	4	1014	535	2542 x 600 x 850



ETN-6-250-40 S



Stainless steel countertop.



Easy-to-remove gasket.



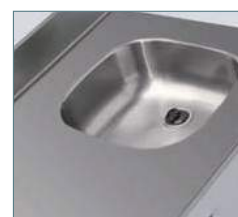
ETN-6-200-30 S



ETN-6-150-20 S



ETN-6-200-30 S



Counter with sink.

FREEZER SNACK COUNTERS WITH SINK

- Countertop manufactured in stainless steel with 100 mm sanitary backslash.
- The top is fitted with a 340 x 340 x 200 mm sink. Model ETN-6-250-40-S made with a round sink Ø 260 mm.(130 mm depth)
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Height-adjustable fastening brackets for shelves.
- The door frames feature a heating system to prevent ice accumulation.
- Height-adjustable stainless steel legs.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Drain inside the chamber.
- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-404 A CFC – Free Ecologic Refrigerant.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Forced draft evaporator with anticorrosion coating.
- Electronic temperature control and display.
- Start-stop light switch.
- Temperature range: from -18 °C to -22 °C.
- Shelf provisions: 1 rack per door.
- Supply voltage: 230 V 1+N – 50 Hz.
- Suitable to be placed in one line with EDENOX neutral furniture

Model	Reference	N° doors	Sink	Power (W)	Capacity (liters)	Dimensions (mm)
ETN-6-150-20 S	19023446	2	Yes	880	255	1492 x 600 x 850
ETN-6-200-30 S	19023448	3	Yes	880	395	2017 x 600 x 850
ETN-6-250-40 S	19023450	4	Yes	1014	535	2542 x 600 x 850



ETP-7-180-30



Compact, forced draft evaporator.



Easy-to-remove gasket.



Stainless steel countertop.



ETP-7-135-20



ETP-7-180-30



ETP-7-225-40

GASTRONORM REFRIGERATED COUNTER GN 1/1 SERIES

- Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Doors equipped with self-closing hinge system and opening stopper.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel legs.
- Drain inside the chamber.
- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-134 A Ecologic Refrigerant, CFC – Free.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Start-stop light switch.
- Electronic temperature control and display.
- Standard: 1 GN 1/1 rack and two sets of guides per door.
- Temperature range: from -2 °C to +8 °C.
- Supply voltage: 230 V 1+N – 50 Hz.
- On request available with solid or glazed doors and without a countertop.
- Suitable to be placed in one line with EDENOX neutral furniture.

Model	Reference	N° doors	Power (W)	Capacity (liters)	Dimensions (mm)
ETP-7-135-20	19023474	2	350	290	1342 x 700 x 850
ETP-7-180-30	19023480	3	396	452	1792 x 700 x 850
ETP-7-225-40	19023487	4	615	615	2242 x 700 x 850



ETP-7-180-30 S



Counter with sink.



Easy-to-remove gasket.



Compact, forced draft evaporator.



ETP-7-135-20 S



ETP-7-180-30 S



ETP-7-225-40 S

GASTRONORM REFRIGERATED COUNTERS WITH SINK GN 1/1 SERIES

- Countertop manufactured in stainless steel with 100 mm sanitary backslash.
- The top is fitted with a 340 x 340 x 200 mm sink.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel legs.
- Drain inside the chamber.
- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-134 A CFC – Free Ecologic Refrigerant.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Start-stop light switch.
- Electronic temperature control and display.
- Temperature range: from -2 °C to +8 °C.
- Standard: 1 GN 1/1 rack and two sets of guides per door.
- Supply voltage: 230 V 1+N – 50 Hz.
- Available either with solid doors or with glazed doors.
- Suitable to be placed in one line with EDENOX neutral furniture.

Model	Reference	N° doors	Sink	Power (W)	Capacity (liters)	Dimensions (mm)
ETP-7-135-20 S	19023476	2	Yes	350	290	1342 x 700 x 850
ETP-7-180-30 S	19023482	3	Yes	396	452	1792 x 700 x 850
ETP-7-225-40 S	19023489	4	Yes	615	615	2242 x 700 x 850



ETP-7-180-06



Drawers with telescopic guide rails,



Drawers with integrated handles.



ETP-7-135-12



ETP-7-180-14



ETP-7-225-16



Drawers with perforated bottom plates.

GASTRONORM REFRIGERATED COUNTER WITH DRAWERS GN 1/1 SERIES

- Countertop manufactured in stainless steel with 100 mm sanitary backplash.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Drawers with embedded handles made of stainless steel, with perforated bottom plates and telescopic runners capable of sufficient retraction to economize working surface.
- Available with 2 or 3 drawer kit per 1 door.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Sealed condensing unit with ventilated condenser.
- R-134 A Ecologic Refrigerant, CFC – Free.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Start-stop light switch.
- Electronic temperature control and display.
- Temperature range: from -2 °C to +8 °C.
- Standard: 1 GN 1/1 rack and two sets of guides per door.
- Supply voltage: 230 V 1+N – 50 Hz.
- Suitable to be placed in one line with EDENOX neutral furniture.

Model	Reference	N° doors	N° drawers	Power (W)	Capacity (liters)	Dimensions (mm)
ETP-7-135-12	19023473	1	2	350	290	1342 x 700 x 850
ETP-7-135-04	19023472	0	4	350	290	1342 x 700 x 850
ETP-7-180-22	19023479	2	2	396	452	1792 x 700 x 850
ETP-7-180-14	19023478	1	4	396	452	1792 x 700 x 850
ETP-7-180-06	19023477	0	6	396	452	1792 x 700 x 850
ETP-7-225-32	19023486	3	2	615	615	2242 x 700 x 850
ETP-7-225-24	19023485	2	4	615	615	2242 x 700 x 850
ETP-7-225-16	19023484	1	6	615	615	2242 x 700 x 850
ETP-7-225-08	19023483	0	8	615	615	2242 x 700 x 850



ETP-7-180-30 GLASS



Compact, forced draft evaporator.



Strong, durable glass door.



ETP-7-135-20 GLASS



ETP-7-180-30 GLASS



ETP-7-225-40 GLASS



Stainless steel countertop.

GASTRONORM REFRIGERATED COUNTER WITH GLASS DOOR GN 1/1 SERIES

- Countertop manufactured in stainless steel with 100 mm sanitary backslash.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Durable glass doors with stainless steel handles.
- Easily removable gaskets.
- Doors equipped with self-closing hinge system and opening stopper.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel legs.
- Drain inside the chamber.
- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-134 A Ecologic Refrigerant, CFC – Free.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Start-stop light switch.
- Electronic temperature control and display.
- Standard: 1 GN 1/1 rack and two sets of guides per door.
- Temperature range: from -2 °C to +8 °C.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	N° doors	Power (W)	Capacity (liters)	Dimensions (mm)
ETP-7-135-20 GLASS	19031867	2	350	290	1342 x 700 x 850
ETP-7-180-30 GLASS	19022042	3	396	452	1792 x 700 x 850
ETP-7-225-40 GLASS	19022049	4	615	615	2242 x 700 x 850



ETN-7-180-30



Easy-to-remove gasket.
Compact, forced draft



evaporator.
Counter with sink (models



with S).



ETN-7-135-20



ETN-7-180-30



ETN-7-225-40



ETN-7-135-20-S



ETN-7-180-30 S



ETN-7-225-40-S

GASTRONORM FREEZER COUNTERS. GASTRONORM FREEZER COUNTERS WITH SINK

- Countertop manufactured in stainless steel with 100 mm sanitary backplash.
- The top is fitted with a 340 x 340 x 200 mm sink. Model ETN-7-225-40-S made with a round sink Ø 260 mm. (130 mm depth)
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Height-adjustable fastening brackets for shelves.
- The door frames feature a heating system to prevent ice accumulation.
- Height-adjustable stainless steel legs.
- Drain inside the chamber.
- Control panel and engine ventilation grill with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-404 A CFC – Free Ecologic Refrigerant.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Electronic temperature control and display.
- Temperature range: -18 °C to -22 °C.
- Standard: 1 GN 1/1 rack and two sets of guides per door.
- Supply voltage: 230 V 1+N – 50 Hz.

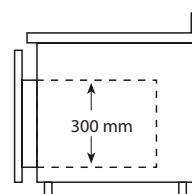
Model	Reference	N° doors	Sink	Power (W)	Capacity (liters)	Dimensions (mm)
ETN-7-135-20	19023451	2	No	880	299	1342 x 700 x 850
ETN-7-180-30	19023453	3	No	880	425	1792 x 700 x 850
ETN-7-225-40	19023455	4	No	1014	615	2242 x 700 x 850
ETN-7-135-20 S	19023452	2	Yes	880	299	1342 x 700 x 850
ETN-7-180-30 S	19023454	3	Yes	880	425	1792 x 700 x 850
ETN-7-225-40 S	19023456	4	Yes	1014	615	2242 x 700 x 850



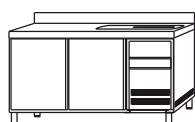
ETPB-180



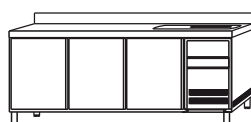
Worktop height from 850 to 900 mm.



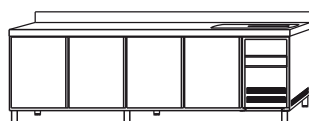
Drawer's height.



ETPB-135



ETPB-180



ETPB-225

GASTRONORM REFRIGERATED COUNTERS GN 2/3 SERIES – 600 MM HEIGHT

- Counters specially designed for use as a refrigerated support for cooking, preparation and storage appliances.
- A height of 600 mm enables the working distance between the equipment from 850 mm to 900 mm.
- Compact design fully injected in stainless steel exterior panels.
- Countertop with 100 mm sanitary backsplash.
- Countertop and internal body made of stainless steel.
- Height-adjustable stainless steel legs.
- Drawers made of stainless steel with incorporated handle and perforated bottom plates. Equipped with telescopic runners that allow sufficient retraction to economize working surface.
- In all models, the box adjacent to the refrigeration unit has a depth of 200mm and a usable height of 250 mm.
- Drawers adapted for pans with 100 and 200 mm depth.
- Drain inside the chamber.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost water evaporation.
- Sealed condensing unit with ventilated condenser.
- R-134 A CFC – Free Ecologic Refrigerant.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Start-stop light switch.
- Electronic temperature control and display.
- Temperature: -2 °C to +8 °C.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	N° drawers	Capacity (liters)	Power (W)	Compressor (W)	Dimensions (mm)
ETPB-135	19023499	2	255	368	250	1342 x 700 x 584
ETPB-180	19023500	3	360	414	300	1792 x 700 x 584
ETPB-225	19023501	4	550	414	300	2242 x 700 x 584



ETS-100 SP



ETS-100



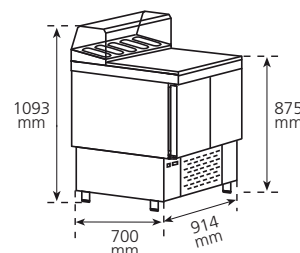
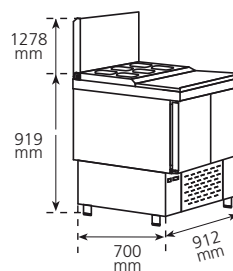
ETS-100 G



Saladette countertop able to accommodate GN pans.



Saladette with granite countertop and ingredient display.



SALADETTES

- Stainless steel construction.
- Forced air circulation system in the storage cabinet.
- Temperature range: -2 °C to 8 °C.
- High-class controller with a digital temperature display compliance to the HACCP system.
- Bottom-mounted refrigerating unit.
- Polyurethane wall thermal insulation injected at high pressure, 60 mm thick, density 40 kg/m³, CFC-free.
- Self-closing door.
- Automatic evaporation of defrost water.
- 1 couple of sliding guides and 1 GN 1/1 grid shelf per door as standard option.
- Height-adjustable shelves.
- Supply voltage: 230 V 1+N - 50 Hz.
- Refrigerated saladette with flat worktop.

Model ETS-100 SP:

- Stainless steel worktop without splashback.

- Refrigerated saladette with hinged lid.

Model ETS-100:

- Capable of housing 2 x GN 1/1 pans of 200 mm depth and 2 x GN 1/4 of 100 mm depth (not included as standard options).

- Stainless steel lid for toppings well, with interlocking device at full-opened position.

- Removable polyethylene board for chopping.

- Refrigerated saladette with sneeze glass canopy.

Model ETS-100 G:

- Work surface made of granite.

- Capable of housing 5 x GN 1/6 pans of 100 mm depth (not included as standard options), protected with a glass canopy.

Model	Reference	N° doors	Power (W)	Capacity (liters)	Dimensions (mm)
ETS-100 SP	19023506	2	368	200	906 x 700 x 894
ETS-100	19023504	2	368	200	906 x 700 x 894
ETS-100 G	19023505	2	368	200	906 x 700 x 894



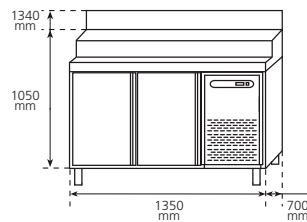
Models ETPZ, maximum depth of GN pans: 150 mm



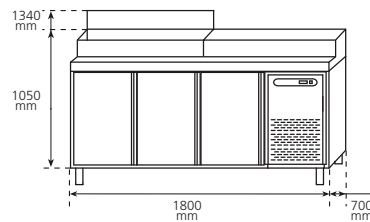
Easy-to-remove gasket.
ETPZ-180



ETS-135



ETPZ-135



ETPZ-180

PIZZA REFRIGERATED COUNTERS

- Countertop in stainless steel
- Internal body made in stainless steel.
- Doors with handles made in stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Internal shelves of plastic-coated wires, easily removable for cleaning.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel legs.
- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-134 A, CFC – Free Ecologic Refrigerant.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- Drain inside the chamber.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m³.

- Start-stop light switch.
- Electronic temperature control and display.
- Temperature of -2 °C to +8 °C.
- Supply voltage: 230 V 1+N – 50 Hz.

Models ETPZ:

- Built-in neutral container to house GN 1/4 pans of 150 mm depth (not included as standard option).
- Stainless steel hinged lid with opening position at 90°.
- Pans are refrigerated by coming into contact with the lower cabinet.
- Number of Gastronorm pans:
ETPZ-135 = 8
ETPZ-180 = 10

Models ETS:

- Housing on tabletop for GN pans (not included as standard option).
- Stainless steel lid (with fixed opening position).
- Doors with automatic locking device and fixed opening.

Model	Reference	N° doors	Power (W)	Capacity (liters)	Dimensions (mm)
ETPZ-135	19023502	2	368	290	1345 x 700 x 1050
ETPZ-180	19023503	3	414	452	1795 x 700 x 1050
ETS-135	19023507	2	345	300	1342 x 700 x 850
ETS-180	19023508	3	532	500	1792 x 700 x 850



GRANITE WORKTOP PIZZA COUNTERS 700 AND 800 SERIES FOR GN 1/1

- Granite worktop pizza counter composition is made up of a set consisting of:
 - Refrigerated counters at the bottom (models on this page).
 - Refrigerated countertop display on the top (models on the following pages).
- Countertop, rear and side splash back in granite.
- In 800 Series, the countertop side splash back is 150 to 250 mm and 250 mm rear splash back.
- In 700 Series, the countertop side and rear splash back is 120 mm high.
- Compact design fully injected in stainless steel exterior panels.
- Internal body made in stainless steel.
- Doors with handles made in stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Plasticized wire interior shelves, partially removable for cleaning.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel legs.
- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-134 A CFC – Free Ecologic Refrigerant.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Start-stop light switch.
- Electronic temperature control and display.
- Temperature of -2 °C to +8 °C.
- Standard: 1 GN 1/1 rack and two sets of guides per door in 700 Series; 1 rack 400x600 mm and two sets of guides per door in 800 Series
- Supply voltage: 230 V 1+N – 50 Hz.
- Drawers are neutral.

Model	Reference	N° drawers	N° GN containers	Power (W)	Capacity (liters)	Dimensions (mm)
ETP-7-135-20 G	19023475	2	0	368	290	1342 x 700 x 850
ETP-7-180-30 G	19023481	3	0	414	452	1792 x 700 x 850
ETP-7-225-40 G	19023488	4	0	300	615	2242 x 700 x 850
ETP-8-150-20	19023490	2	0	368	404	1492 x 800 x 850
ETP-8-200-27	19023492	2	7	368	404	2017 x 800 x 850
ETP-8-200-24	19023491	2	4	368	404	2017 x 800 x 850
ETP-8-200-30	19023493	3	0	414	606	2017 x 800 x 850
ETP-8-250-37	19023495	3	7	414	606	2542 x 800 x 850
ETP-8-250-34	19023494	3	4	414	606	2542 x 800 x 850
ETP-8-250-40	19023496	4	0	500	684	2542 x 800 x 850
ETP-8-300-47	19023498	4	7	500	684	3067 x 800 x 850
ETP-8-300-44	19023497	4	4	500	684	3067 x 800 x 850



VAP-139-CDS



VAP-175-CDS

SUSHI DISPLAYS

- Integrated stainless steel base pan, perforated and ready for placing sushi plates on top.
- Accessible through a sliding glass door.
- Include an emergency cleaning drain for waste water.
- Static cooling with a double evaporation system.
- Working temperature of -1°C/2°C, at a room temperature of 27°C.
- Exterior covering with anodised aluminium profile.
- Sliding glass doors.
- Methacrylate sides.
- Airtight compressor with fan-assisted condenser. R-134a refrigerant.
- Electronic and digital control system of temperature and defrost.
- Main switch.

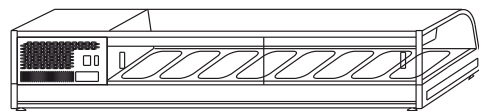
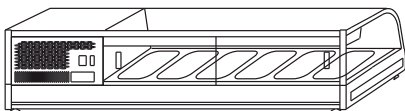
Model	Reference	Working Temperature	Capacity (liters)	Power (W)	Dimensions (mm)
VAP-139-CDS	19015803	-1°C / +2°C	237	257	1395 x 400 x 250
VAP-175-CDS	19015806	-1°C / +2°C	237	257	1750 x 400 x 250



VAP-139-C



VAP-175-C



COUNTERTOP REFRIGERATED DISPLAY

- Body made in stainless steel.
- Accessible through a sliding glass door.
- Curved glass display surface.
- Suitable to hold GN 1/3 pans, 40 mm deep (pans not included).
- Interior with rounded edges to make cleaning operations easier.
- Built-in refrigerating unit.
- Drain inside the chamber.
- CFC-Free R-134 A ecological cooling.
- Built-in interior lighting.
- Start-stop light switch.
- Electronic temperature control and display.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature
- Voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	GN containers	Power (W)	Dimensions (mm)
VAP-139 C	19005184	6 x GN 1/3	345	1395 x 400 x 250
VAP-175 C	19005487	8 x GN 1/3	368	1750 x 400 x 250

✱ Countertop refrigerated display for GN pans

COUNTERTOP REFRIGERATED DISPLAY FOR GN PANS

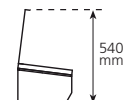
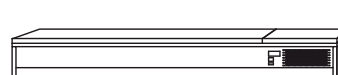
- Interior and exterior made in stainless steel.
- Two versions available: glazed EV models, EVL models with stainless steel lid.
- Models EV-154, EV-204 and EV-254 adapted to hold GN 1/3 pans up to 150 mm deep. Other models suitable for GN 1/4 pans, 150 mm depth.
- Interior with curved joints to facilitate cleaning.
- Refrigerating unit built-in.
- Interior lighting with protection.
- Start-stop light switch.
- Cold plate cooling.
- R-134 ACFC – Free Ecologic Refrigerant.
- Electronic temperature control and display.
- Drain provided.
- Temperature from +4 °C to +8 °C.
- Supply voltage: 230 V 1+N – 50 Hz.



EVL-180



EV-180



Model	Reference	GN containers	Dimensions (mm)
EV-135	19023509	5 x GN 1/4	1344 x 336 x 450
EV-150	19023510	6 x GN 1/4	1494 x 336 x 450
EV-154	19023511	6 x GN 1/3	1492 x 396 x 450
EV-180	19032946	8 x GN 1/4	1792 x 336 x 450
EV-200	19023513	9 x GN 1/4	2017 x 336 x 450
EV-204	19023514	9 x GN 1/3	2017 x 396 x 450
EV-250	19023515	12 x GN 1/4	2542 x 336 x 450
EV-254	19023516	12 x GN 1/3	2542 x 396 x 450
EVL-135	19023517	5 x GN 1/4	1342 x 336 x 283
EVL-150	19023518	6 x GN 1/4	1492 x 336 x 283
EVL-154	19023519	6 x GN 1/3	1492 x 336 x 283
EVL-180	19023520	8 x GN 1/4	1792 x 336 x 313
EVL-200	19023521	9 x GN 1/4	2017 x 336 x 313
EVL-204	19023522	9 x GN 1/3	2017 x 336 x 313
EVL-250	19023523	12 x GN 1/4	2542 x 336 x 313
EVL-254	19023524	12 x GN 1/3	2542 x 336 x 313

BACK BAR BOTTLE COOLER

- Plastic-coated aluminum body with black finish.
- Plastic-coated galvanized steel interior, light gray finish.
- Plastic profile as thermal conductor between interior and exterior body.
- Internal light.
- Plastic door with Low-E glass for high thermal insulation.
- Adjustable, plastic-coated steel interior racks.
- Shelves supplied as standard option: 1 rack per door.
- CFC-Free R-134 A ecological cooling.
- CFC-Free injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Sealed condensing unit with ventilated condenser.
- Shelves easy to take off for cleaning.
- Automatic defrost evaporation.
- Copper tube and aluminum fins evaporator.
- Door gasket easy to remove.
- Integrated lock for doors (except in ERMA-250 model).
- High-class controller with a digital temperature display conformant to the HACCP system.
- Working temperature of +4 °C to +8 °C at +32 °C room temperature
- Voltage: 230 V 1+N – 50/60 Hz.
- (ERMA-250 model with sliding doors)



ERMA-150



ERMA-250



ERMA-350

Model	Reference	N° doors	Capacity		Power (W)	Dimensions (mm)
			liters	Bottles		
ERMA-150	19029922	1	135	96	276	625 x 540 x 905
ERMA-250	19029920	2	190	156	400	925 x 540 x 905
ERMA-350	19029924	3	295	240	450	1375 x 540 x 905
ERMA-250	19029626	2	190	156	400	925 x 540 x 905

STAINLESS STEEL BAR BOTTLE COOLER

- Stainless steel body with satin finish.
- Plastic-coated galvanized steel interior, light gray finish.
- Plastic profile as thermal conductor between interior and exterior body.
- Internal light.
- Plastic door with Low-E glass for high thermal insulation.
- Adjustable, plastic-coated steel interior racks.
- Shelves supplied as standard option: 1 rack per door.
- CFC-Free R-134 A ecological cooling.
- CFC-Free injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Sealed condensing unit with ventilated condenser.
- Shelves easy to take off for cleaning.
- Automatic defrost evaporation.
- Copper tube and aluminum fins evaporator.
- Door gasket easy to remove.
- Integrated lock for doors
- High-class controller with a digital temperature display conformant to the HACCP system.
- Working temperature of +4 °C to +8 °C at +32 °C room temperature
- Voltage: 230 V 1+N – 50/60 Hz.



ERMAX-150



ERMAX-250



ERMAX-350

Model	Reference	N° doors	Capacity		Power (W)	Dimensions (mm)
			liters	Bottles		
ERMAX-150	19031876	1	135	96	276	625 x 540 x 905
ERMAX-250	19031881	2	190	156	400	925 x 540 x 905
ERMAX-350	19031882	3	295	240	450	1375 x 540 x 905

★ Refrigerated counter accessories



SHT700



SHT600C

SHELVES FOR COUNTERS

- Shelves made of plasticized wires. Easily removable.
- Mounted on rails or brackets.
- The 600 table compartments are:
 - 150: 2 extreme
 - 200: 2 extreme and 1 central
 - 250: 2 extreme and 2 central

Model	Reference	Dimensions (mm)	Family	For Models	Characteristics
SHT600C	19023529	405 x 525	600 Series	ETP-6, ETN-6	Central rack
SHT600S	19023530	405 x 460	600 Series	ETP-6, ETN-6	Side rack
SHT700	19023531	530 x 325	700 Series	ETP-7, ETN-7	Gastronorm rack GN 1/1
SHT800P	19023532	400 x 600	Pizza table	ETP-8	Rack for pizza table



SGT600

GUIDES FOR COUNTERS

- U-shaped stainless steel guides.
- Equipped with tabs for easy removal.

Model	Reference	Dimensions (mm)	Family	For Models	Characteristics
SGT600	19023525	-	600 Series	ETP-6, ETN-6	Set of sliding guides for drawers
SGT700	19023526	-	700 Series	ETP-7, ETN-7	Set of sliding guides for drawers
SGT700ETS	19023527	562	Salad tables	ETS	Set of sliding guides for racks
SGT800P	19023528	649	Pizza Tables	ETP-8	Set of sliding guides for racks

REFRIGERATED COUNTER OPTIONS

Models	Options	Description
RI-T-S	Stainless Steel Back Panel	Length < 1,45 m
RI-T-M	Stainless Steel Back Panel	1,45 m < Length < 1,95 m
RI-T-L	Satainless Steel Back Panel	1,95 m < Length < 2,45 m
RI-T-XL	Stainless Steel Back Panel	2,45 m < Length
SE-T-S	Models without top	Length < 1,45 m
SE-T-M	Models without top	1,45 m < Length < 1,95 m
SE-T-L	Models without top	1,95 m < Length < 2,45 m
SE-T-XL	Models without top	2,45 m < Length
GR-T	Granit Countertop	Per meter
R-4	Wheel kit	4 pack 2 with brake
R-6	Wheel Kit	6 pack 3 with brake
REMOTE	Remote Units	-



✱ REFRIGERATION

REFRIGERATED CABINETS

European line

Refrigerated cabinets	126-127
Snack cabinets	
Snack refrigerated cabinets (single body)	128
Snack refrigerated cabinets (double body)	129
Snack refrigerated display cabinets	130
Snack freezer cabinets	131
Snack refrigerated cabinets with frozen compartment	132
Snack mixed cabinet (refrigerator + freezer)	133
Gastronorm cabinets	
Gastronorm refrigerated cabinets (single body)	134
Gastronorm refrigerated cabinets (double body)	135
Gastronorm refrigerated display cabinets	136
Gastronorm freezer cabinets	137
Gastronorm dual-temperature refrigerated cabinets	138
Gastronorm refrigerated cabinet with frozen compartment	139
Gastronorm mixed cabinet (refrigerator + freezer)	140
Gastronorm pastry refrigerated cabinets	141
Refrigerated cabinet for fish	142
Refrigerated cabinet accessories	143
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✱ Refrigerated cabinets

Asber European-line cabinet range offers high quality and reliability to kitchen professionals in their daily tasks. Our equipment is specifically designed to provide a wide range to meet any professional needs, food safety compliance, energy savings and a steady, interruption-free operation.

Asber refrigerated cabinet range saves more energy compared to other standard commercial refrigeration appliances due to its 60mm thickness, CFC-free insulation that minimizes heat losses and reduces the compressor workload. Furthermore, our defrost system only activates according to presence of actual frost and operates for the time strictly needed to defrost, thereby reducing energy consumption. Asber cabinet range also ensures high storage capacity, adapting to any space requirements with many different options.

In short, Asber offers a whole set of solutions designed to provide a reliable and versatile product, which is environmentally friendly and great value for money.



Equipped with a door lock.



EVAPORATOR

Forced air circulation system ensures an even temperature throughout the cabinet. A curtain of continuously renewed, fresh air encircles the food, ensuring its conservation at a homogeneous temperature.

The refrigerated cabinet range offers solutions for every individual need:



Mixed cabinets with separate refrigerator and freezer compartment.



Pastry cabinets.



Display cabinets with glass doors.



Snack cabinets.



INSULATION

60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation injected under high pressure that guarantees exceptional, long-term insulation and energy savings in every Asber cabinet model.



TEMPERATURE CONTROL

Digital thermostat enables to adjust temperature parameters quickly and easily. Elegant design with touch-sensitive buttons, it monitors the temperature inside the cabinet at all times. Performs and controls automatic defrosting.



EVERYDAY CONVENIENCE

Gastronorm models have an interior rack, which allows placing and adjusting the shelves at the desired height, without using additional rails. Gastronorm models use an easy-to-install guiding rail system which eliminates the risk of shelving tipping over when removed. They are suitable for food containers GN 2/1 or 2 x GN 1/1.



CONDENSING UNIT

Asber cabinets are equipped with powerful cooling units, which have sealed compressors using R-134 A and R-404 A refrigerating gases. All cooling units employed comply with the most stringent environmental European Union regulations.



DOORS

Asber cabinet doors have an automatic self-closing hinge system and open position fixing.



STRUCTURE

Reinforced structure inside the cabinet is reinforced, to be used in professional applications with absolute confidence. Interiors with rounded edges, to make cleaning operations easier.



Adjustable separation between shelves. Shelves made of plastic-coated steel. All the doors with integrated stainless steel handles.



STAINLESS STEEL LEGS

Easily adjustable in height (125 mm - 200 mm). With hidden screws to prevent dust and dirt build-up, thus ensuring maximum hygiene.



ECP-601 (L)



ECP-602 (L)



Stamped door.



Stainless steel guiding rails.



Door lock.



ECP-601 (L)



ECP-602 (L)

REFRIGERATED CABINETS

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option).
- Plasticized interior wire shelves, easily dismantled for cleaning.
- Rack system for placing and adjusting shelves.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature.
- Shelves provided: 3 shelves per cabinet.
- Supply voltage: 230 V 1+N – 50 Hz.

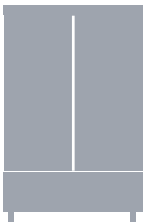
Model	Reference	N° doors	Capacity (liters)	Power (W)	Compressor (W)	Dimensions (mm)
ECP-601 L	19023416	1	600	368	300	693 x 726 x 2067
ECP-601 R	19023417	1	600	368	300	693 x 726 x 2067
ECP-602 L	19023418	2 x 1/2	600	368	300	693 x 726 x 2067
ECP-602 R	19023419	2 x 1/2	600	368	300	693 x 726 x 2067



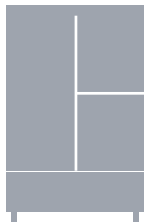
ECP-1202



ECP-1204



ECP-1202



ECP-1203



ECP-1204

REFRIGERATED CABINETS

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option)
- Plasticized interior wire shelves, easily dismounted for cleaning
- Rack system for placing and adjusting shelves.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature.
- Shelves provided: 3 shelves per cabinet.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	N° doors	Capacity (liters)	Power (W)	Compressor (W)	Dimensions (mm)
ECP-1202	19023570	2	1200	575	500	1388 x 726 x 2067
ECP-1203	19023406	2 x 1/2 + 1	1200	575	500	1388 x 726 x 2067
ECP-1204	19023407	4 x 1/2	1200	575	500	1388 x 726 x 2067



ECP-601 GLASS (L)



ECP-1202 GLASS



Interior lighting.



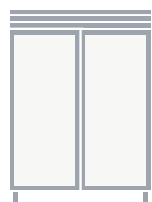
Stainless steel guiding rails.



Forced draft evaporator.



ECP-601 GLASS (L)



ECP-1202 GLASS

REFRIGERATED DISPLAY CABINETS

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Double-layered glass doors with interior lighting (option) and built-in stainless steel handles.
- Doors equipped with self-closing hinge system and open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Plasticized wire interior shelves, easily dismantled for cleaning.
- Rack system for placing and adjusting shelves.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature.
- Shelves provided: 3 shelves per cabinet.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	N° doors	Capacity (liters)	Power (W)	Compressor (W)	Dimensions (mm)
ECP-601 GLASS L	19023414	1	600	368	300	693 x 726 x 2067
ECP-601 GLASS R	19023415	1	600	368	300	693 x 726 x 2067
ECP-1202 GLASS	19023405	2	1200	575	500	1388 x 726 x 2067



ECN-601 (L)



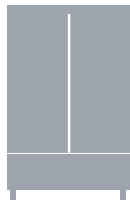
ECN-1202



ECN-601 (L)



ECN-602 (L)



ECN-1202



ECN-1203



ECN-1204

FREEZER CABINETS

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option).
- Plasticized wire interior shelves, easily dismantled for cleaning.
- Rack system for placing and adjusting shelves.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-404 A ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Working temperature of -18 °C to -22 °C at +32 °C room temperature.
- Shelves provided: 3 shelves per cabinet.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	N° doors	Capacity (liters)	Power (W)	Compressor (W)	Dimensions (mm)
ECN-601 L	19023396	1	600	690	438	693 x 726 x 2067
ECN-601 R	19023397	1	600	690	438	693 x 726 x 2067
ECN-602 L	19023398	2 x 1/2	600	690	438	693 x 726 x 2067
ECN-602 R	19023399	2 x 1/2	600	368	300	693 x 726 x 2067
ECN-1202	19023390	2	1200	1012	1085	1388 x 726 x 2067
ECN-1203	19023391	1 + 2 x 1/2	1200	1012	1085	1388 x 726 x 2067
ECN-1204	19023392	4 x 1/2	1200	1012	1085	1388 x 726 x 2067



ECPM-1203



ECPM-1204



ECPM-602 (L)



ECPM-1203



ECPM-1204

REFRIGERATED CABINETS WITH FROZEN COMPARTMENT

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- All models with one small door for a separated frozen compartment.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option).
- Plasticized wire interior shelves, easily dismantled for cleaning.
- Rack system for placing and adjusting shelves.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature.
- Shelves provided: 3 shelves per cabinet.
- Supply voltage: 230 V 1+N – 50 Hz.

FROZEN COMPARTMENT:

- Equipment: 3 containers in PVC.
- Removable, ventilated airtight compressor.
- Operating temperature: -18 °C to -22 °C
- Capacity: 300 liters.
- Electrical power: 575 W.
- Refrigeration power: 348 W.

Model	Reference	N° doors	Capacity (liters)	Power (W)	Compressor (W)	Dimensions (mm)
ECPM-602 L	19023435	2 x 1/2	300	178	851	693 x 726 x 2067
ECPM-602 R	19023436	2 x 1/2	300	178	851	693 x 726 x 2067
ECPM-1203	19023431	1 + 2 x 1/2	900	500	1150	1388 x 726 x 2067
ECPM-1204	19023432	4 x 1/2	900	500	1150	1388 x 726 x 2067



ECPN-1202/2



Stamped door.



Door lock.



Forced draft evaporator.

MIXED CABINET (REFRIGERATOR + FREEZER)

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- Two independent sections – a refrigerator compartment and a freezer compartment – with separate compressors, evaporators and controllers.
- Interiors with rounded edges, to make cleaning operations easier.
- The door frames feature a built-in heating system to prevent the build-up of ice.
- Equipped with an inside light (option).
- Plasticized wire interior shelves, easily dismantled for cleaning.
- Rack system for placing and adjusting shelves.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Shelves provided: 3 shelves per big doors.
- Operating temperature range:
- Refrigerator section -2 °C to 8 °C and freezer section -18 °C to -22 °C (at +32 °C room temperature).
- Supply voltage: 230 V 1+N – 50 Hz.



ECPN-1202/2

Model	Reference	N° doors	Capacity (liters)	Power (W)	Dimensions (mm)
ECPN-1202/2	19023439	2	2 x 600	1058	1388 x 726 x 2067



ECP-701 (L)



ECP-702 (L)



Stamped door.



Stainless steel guiding rails.



ECP-701 (L)



ECP-702 (L)

REFRIGERATED CABINETS

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option)
- Plasticized interior wire shelves, easily dismantled for cleaning
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible sliding guides.
- Provided with 3 grid shelves GN 2/1 per each large door compartment or 1 grid shelf GN 2/1 per each small door compartment.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature.
- Supply voltage: 230 V 1+N – 50 Hz.

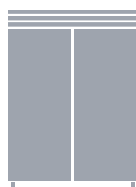
Model	Reference	N° doors	Capacity (liters)	Power (W)	Compressor (W)	Dimensions (mm)
ECP-701 L	19023422	1	700	484	300	693 x 826 x 2008
ECP-701 R	19023423	1	700	484	300	693 x 826 x 2008
ECP-702 L	19023424	2 x 1/2	700	484	300	693 x 826 x 2008
ECP-702 R	19023425	2 x 1/2	700	484	300	693 x 826 x 2008



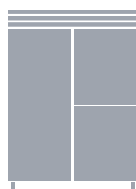
ECP-1402



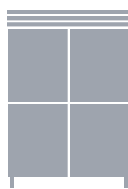
ECP-1404



ECP-1402



ECP-1403



ECP-1404

REFRIGERATED CABINETS

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option).
- Plasticized interior wire shelves, easily dismantled for cleaning
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible sliding guides.
- Provided with 3 grid shelves GN 2/1 per each large door compartment or 1 grid shelf GN 2/1 per each small door compartment.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	N° doors	Capacity (liters)	Power (W)	Compressor (W)	Dimensions (mm)
ECP-1402	19023408	2	1400	704	500	1388 x 826 x 2008
ECP-1403	19023411	1+ 2 x 1/2	1400	704	500	1388 x 826 x 2008
ECP-1404	19023413	4 x 1/2	1400	704	500	1388 x 826 x 2008



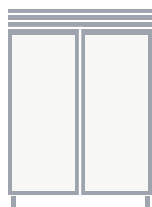
ECP-701 GLASS (L)



ECP-1402 GLASS



ECP-701 GLASS (L)



ECP-1402 GLASS

REFRIGERATED DISPLAY CABINETS

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Double-layered glass doors with interior lighting (option) and built-in stainless steel handles.
- Doors equipped with self-closing hinge system and open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Internal shelves 2/1 GN of plastic-coated steel, adjustable in height.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible sliding guides.
- Provided with 3 grid shelves GN 2/1 per each large door compartment.
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	N° doors	Capacity (liters)	Power (W)	Compressor (W)	Dimensions (mm)
ECP-701 GLASS L	19023420	1	700	368	300	693 x 826 x 2008
ECP-701 GLASS R	19023421	1	700	368	300	693 x 826 x 2008
ECP-1402 GLASS	19023409	2	1400	575	500	1388 x 826 x 2008



ECN-701 (L)



ECN-1402

FREEZER CABINETS

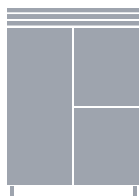
- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option).
- Plasticized interior wire shelves, easily dismantled for cleaning.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-404 A ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible sliding guides.
- Provided with 3 grid shelves GN 2/1 per each large door compartment or 1 grid shelf GN 2/1 per each small door compartment.
- Working temperature of -18 °C to -22 °C at +32 °C room temperature.
- Supply voltage: 230 V 1+N – 50 Hz.



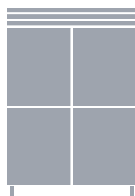
ECN-701 (L)



ECN-1402



ECN-1403



ECN-1404

Model	Reference	N° doors	Capacity (liters)	Power (W)	Compressor (W)	Dimensions (mm)
ECN-701 L	19023400	1	700	690	438	693 x 826 x 2008
ECN-701 R	19023401	1	700	690	438	693 x 826 x 2008
ECN-702 L	19023402	2 x 1/2	700	690	438	693 x 826 x 2008
ECN-702 R	19023403	2 x 1/2	700	690	438	693 x 826 x 2008
ECN-1402	19023393	2	1400	1012	1000	1388 x 826 x 2008
ECN-1403	19023394	1 + 2 x 1/2	1400	1012	1000	1388 x 826 x 2008
ECN-1404	19023395	4 x 1/2	1400	1012	1000	1388 x 826 x 2008



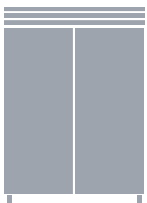
ECP-1402/2
2T / DUAL
TEMPERATURE



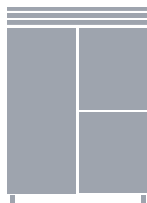
ECP-1403/2
2T / DUAL
TEMPERATURE



ECP-702/2 (L)



ECP-1402/2



ECP-1403/2

DUAL-TEMPERATURE REFRIGERATED CABINETS

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- Two independent refrigerated compartments with separate compressors and evaporators.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option).
- Internal shelves 2/1 GN of plastic-coated steel, adjustable in height.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible sliding guides.
- Provided with 3 grid shelves GN 2/1 per each large door compartment
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	N° doors	Capacity (liters)	Power (W)	Compressor (W)	Dimensions (mm)
ECP-702/2 L	19023426	2 x 1/2	2 x 350	968	2 x 178	693 x 826 x 2008
ECP-702/2 R	19023427	2 x 1/2	2 x 350	968	2 x 178	693 x 826 x 2008
ECP-1402/2	19023410	2	2 x 700	968	2 x 300	1388 x 826 x 2008
ECP-1403/2	19023412	1 + 2 x 1/2	2 x 700	968	2 x 300	1388 x 826 x 2008



ECPM-1403


REFRIGERATOR
+ FREEZER


ECPM-1404


REFRIGERATOR
+ FREEZER

REFRIGERATED CABINET WITH FROZEN COMPARTMENT

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- All models with one small door for a separated frozen compartment.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option).
- Plasticized interior wire shelves, easily dismantled for cleaning.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible sliding guides.
- Provided with 3 grid shelves GN 2/1 per each large door compartment or 1 grid shelf GN 2/1 per each small door compartment.
- Operating temperature range: refrigerator section -2 °C to 8 °C and freezer section -18 °C to -22 °C (at +32 °C room temperature).
- Supply voltage: 230 V 1+N – 50 Hz.

FROZEN COMPARTMENT:

- Equipment: 3 containers in PVC.
- Capacity: 350 liters.
- Electrical power: 575 W.
- Refrigeration power: 348 W.



ECPM-702 (L)



ECPM-1403



ECPM-1404

Model	Reference	N° doors	Capacity (liters)	Power (W)	Dimensions (mm)
ECPM-702 L	19023437	2 x 1/2	700	851	693 x 826 x 2008
ECPM-702 R	19023438	2 x 1/2	700	851	693 x 826 x 2008
ECPM-1403	19023433	1 + 2 x 1/2	1400	1150	1388 x 826 x 2008
ECPM-1404	19023434	4 x 1/2	1400	1150	1388 x 826 x 2008



ECPN-1402/2



REFRIGERATOR
+ FREEZER



2T / DUAL
TEMPERATURE



Stamped door.



Stainless steel guiding
rails.



ECPN-1402/2

MIXED CABINET (REFRIGERATOR + FREEZER)

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- Two independent sections – a refrigerator compartment and a freezer compartment – with separate compressors, evaporators and controllers.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option).
- Plasticized wire interior shelves, easily dismantled for cleaning.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Shelves provided: 3 shelves per big doors.
- Suitable for food containers GN 2/1 or 2 x GN 1/1, equipped with compatible sliding guides.
- Operating temperature range: refrigerator section -2 °C to 8 °C and freezer section -18 °C to -22 °C (at +32 °C room temperature).
- Supply voltage: 230 V 1+N – 50 Hz.

Model	Reference	N° doors	Capacity (liters)	Power (W)	Dimensions (mm)
ECPN-1402/2	19023440	2	1400	1364	1388 x 826 x 2008



ECPB-701 (L/R)
Pastry Cabinet



ECPB-1402
GN+Pastry Cabinet



PASTRY REFRIGERATED CABINET

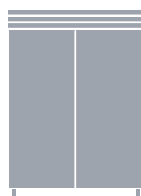
- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option).
- Plasticized interior wire shelves, easily dismantled for cleaning
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Equipment: 3 shelves 600x400 mm of plastic-coated steel and support guides.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature.
- Capacity 17 trays 600x400 mm (not included).
- Supply voltage: 230 V 1+N – 50 Hz.

MIXED CABINET (REFRIGERATION + PASTRY)

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option)
- Plasticized interior wire shelves, easily dismantled for cleaning
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Capacity:
 - 1 module for 17 trays 600x400 mm (not included).
 - 1 module for 2/1-GN shelves.
- Equipment: 3 shelves 2/1-GN and 3 shelves 600x400 mm.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature.
- Supply voltage: 230 V 1+N – 50 Hz.



ECPB-701 (L/R)

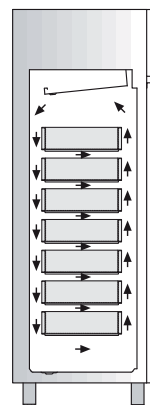


ECPB-1402

Model	Reference	N° doors	Type	Capacity (liters)	Power (W)	Dimensions (mm)
ECPB-701 L	19023587	1	Pastry	600	644	760 x 729 x 2005
ECPB-701 R	19023588	1	Pastry	600	644	760 x 729 x 2005
ECPB-1402	19023586	2	GN + Pastry	1400	694	1388 x 826 x 2008



ECF-601



Interior air-flow circulation.



ECF-601

REFRIGERATED FISH CABINET

- Fish cabinet is specially designed to provide high humidity and constant temperature throughout all the drawers.
- Excellent air-flow circulation system, which guarantees uniform air distribution, ensuring a constant and homogeneous temperature in the body cabinet.
- Fully injected compact structure with stainless steel exterior panels.
- Stainless steel cabinet interior.
- Doors with built-in stainless steel handles.
- Interiors with rounded edges, to make cleaning operations easier.
- Doors equipped with automatic return hinge system and open position fixing.
- Equipped with a drain which is connected to the network.
- Stainless steel supports, easily dismantled for cleaning.
- Rack system for placing and adjusting of shelves.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- CFC-Free R-134 ecological cooling.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m³.
- Electronic temperature and defrost control with digital screen.
- Supply voltage: 230 V 1+N – 50 Hz.
- Equipped with 7 internal high capacity drawers for fish, made of sanitary PVC with a dual stainless steel perforated base.
- Individual drainage of each drawer to the general drainage system, removable for general cleaning of the cabinet.
- Working temperature: -4 °C to +2 °C at +38 °C room temperature.

Model	Reference	N° doors	Capacity (liters)	Power (W)	Dimensions (mm)
ECF-601 L	19023388	1	600	644	760 x 729 x 2005
ECF-601 R	19023389	1	600	644	760 x 729 x 2005



SHC600B

SHELVES FOR CABINETS

- Easily removable plasticized wire shelves.

Model	Reference	Dimensions (mm)	Series	For models	Description
SHC600B	19023442	560 x 542	Snack series	ECP, ECN, ECPM, ECPN (600 and 1200 series)	Rack
SHC600S	19023444	500 x 158	Snack series	ECP, ECN, ECPM, ECPN (600 and 1200 series)	Narrow shelf used to fill the gap between the two large shelves in double SNACK cabinets
SHC700	19023443	650 x 530	Gastronorm cabinets	ECP, ECN, ECPM, ECPN, ECPB (700 and 1400 series)	GN 2/1 Rack



SGC700



GUIDES FOR CABINETS

- Stainless steel guides.
 - Equipped with tabs to facilitate extraction.
 - U shaped to support shelves.
- Placing of Gastronorm shelves.

Model	Reference	Dimensions (mm)	Series	For models	Description
SGC700	19023441	662	Set of sliding guides	ECP, ECN, ECPM, ECPN, ECPB (700 and 1400 series)	U shaped to support shelves



ACPP600

TRAYS

- Drawers for fish cabinets made of sanitary PVC.
- The trays for compartments have a perforated base.

Model	Reference	Dimensions (mm)	Series	For models
ACPP600	19014780	600 x 400 x 120	Fish cabinet	ECF-601

Refrigerated cabinet options

Models	Options	Description
RI-C-1D	Stainless Steel Back Panel	For 1 door
RI-C-2D	Stainless Steel Back Panel	For 2 doors
R-4	Wheel kit	4 pack 2 with brake
CR-DOOR	Lock Door	For each
MHS-1D	Meat Hanging System	For 1 door
MHS-2D	Meat Hanging System	For 2 doors





✱ REFRIGERATION

REFRIGERATED COUNTERS AND CABINETS

American line

Refrigerated counters American line	146
Salad preparation counters American line	147
Mega top preparation counters American line	148
Pizza preparation counters American line	149
Refrigerated and freezer undercounters American line	150
Refrigerated chef bases American line	151
Refrigerated and freezer counters 600 series	152
Refrigerated counters for salads, pizza and sandwiches	153
Back bar refrigerators American line	154
Direct draw beer coolers	155
Slide top coolers American line	155
Refrigerated cabinets American line	156
Refrigerated cabinets American line. 800 series	157
Refrigerated display cabinets American line	158
Freezer cabinets American line	159
Freezer display cabinets American line	160
Dual temperature cabinets American line	161

Asber American Line refrigeration range is especially designed according to North American market needs. This range of premium professional refrigerators and freezers offers many functional solutions for catering professionals, such as durability and

large storage capacity, and at the same, meets the toughest safety standards regarding food conservation.

All models are in accordance with the international standards of safety and hygiene, bearing Intertek and NSF approvals.

AMERICAN LINE

10" full length removable and reversible cutting board

Stainless steel interior and exterior construction to keep a cleaner and safer food environment.



Drawers GN-1 /1 in stainless steel, perforated, self-supporting sliding on guides.

Suitable for placing table top cooking appliances (additional legs required)



Back bar refrigerators



Slide top coolers



Black bar refrigerators glass door



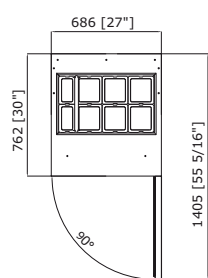
APTS-72-18



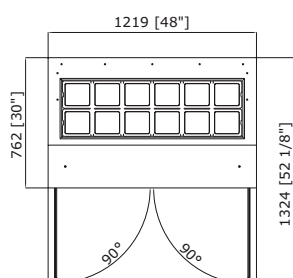
Standard with full sets of 1/6 size pans



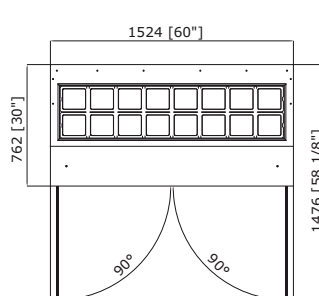
Heavy duty stainless steel door with high impact ABS plastic interior door; step design for added insulation and protection of door gasket. Recessed door handles



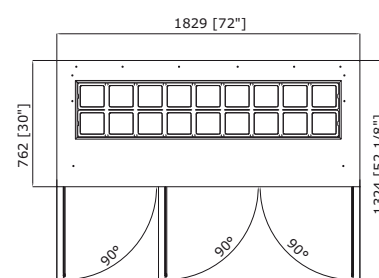
APTS-27-8



APTS-48-12



APTS-60-16



APTS-72-18

SALAD PREPARATION COUNTERS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel covered corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door; step design for added insulation and protection of door gasket.
- Electro-mechanic controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-104 A.
- Front breathing refrigeration system for built-in applications.
- Insulated hood and lid keeps pan temperature colder and minimize condensation. Removable for easy cleaning.
- Designed for forced air underneath pans to keep products fresher and maintain products at 32° to 41 °F temperature in food pans and 32° to 46 °F in cabinet interior.
- Complies with NSF7 standards for food product safety.
- Durable stainless steel hinges.
- Recessed door handles.
- Self-closing door with 120° stay open feature for convenient loading and unloading of product.
- 10" full length removable and reversible cutting board.
- Standard with full sets of 1/6 size pans, clear polycarbonate, 4" deep.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4" castors, front two with brakes.
- Self-contained system, no plumbing necessary.
- Easily removable door gasket - no tools needed.
- Adjustable heavy duty epoxy coated wire shelves.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° doors	N° Shelves	Capacity		HP	Dimensions (mm)	Dimensions (inches)
				Inserts	Cubic foot			
APTS-27-8	19032020	1	1	6 x 1/6; 2 x 1/9	6.1	1/6	685 x 762 x 1153	27" x 30" x 45-25/64"
APTS-48-12	19032019	2	2	12 x 1/6	11.8	1/4	1219 x 762 x 1153	48" x 30" x 45-25/64"
APTS-60-16	19032018	2	2	16 x 1/6	15.0	1/3	1524 x 762 x 1153	60" x 30" x 45-25/64"
APTS-72-18	19032017	3	3	18 x 1/6	18.2	1/3	1828 x 762 x 1153	72" x 30" x 45-25/64"



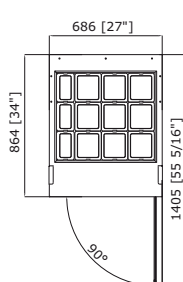
APTM-72-30



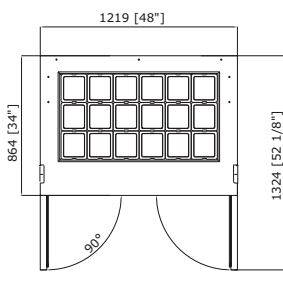
Adjustable heavy duty epoxy coated wire shelves



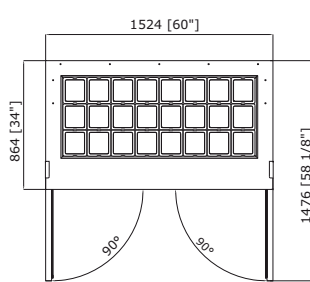
10" full length removable and reversible cutting board



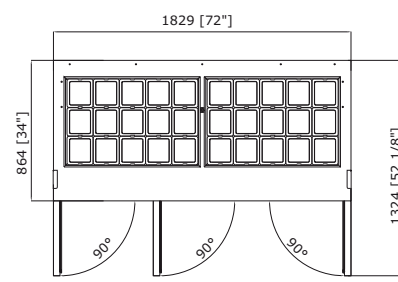
APTM-27-12



APTM-48-18



APTM-60-24



APTM-72-30

MEGA TOP PREPARATION COUNTERS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door; step design for added insulation and protection of door gasket.
- Electro-mechanic controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-104 A.
- Front breathing refrigeration system for built-in applications.
- Insulated hood and lid keeps pan temperature colder and minimize condensation. Removable for easy cleaning.
- Designed for forced air underneath pans to keep products fresher and maintain products at 32° to 41 °F temperature in food pans and 32° to 46 °F in cabinet interior.
- Complies with NSF7 standards for food product safety.
- Durable stainless steel hinges.
- Recessed door handles.
- Self-closing door with 120° stay open feature for convenient loading and unloading of product.
- 10" full length removable and reversible cutting board.
- Standard with full sets of 1/6 size pans, clear polycarbonate, 4" deep.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4" castors, front two with brakes.
- Self-contained system, no plumbing necessary.
- Easily removable door gasket - no tools necessary .
- Adjustable heavy duty epoxy coated wire shelves.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° doors	N° Shelves	Capacity		HP	Dimensions (mm)	Dimensions (inches)
				Inserts	Cubic foot			
APTM-27-12	19032016	1	1	9 x 1/6; 3 x 1/9	6.1	1/6	685 x 864 x 1285	27" x 34-1/64" x 50-19/32"
APTM-48-18	19032036	2	2	18 x 1/6	11.8	1/4	1219 x 864 x 1285	48" x 34-1/64" x 50-19/32"
APTM-60-24	19032015	2	2	24 x 1/6	15.0	1/3	1524 x 864 x 1285	60" x 34-1/64" x 50-19/32"
APTM-72-30	19032024	3	3	30 x 1/6	18.2	1/3	1828 x 864 x 1285	72" x 34-1/64" x 50-19/32"



APTP-72



Standard with full sets of 1/4 size pans



Insulated hood and lid keeps pan temperature colder and minimize condensation. Removable for easy cleaning



APTP-48



APTP-60

PIZZA PREPARATION COUNTERS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door; step design for added insulation and protection of door gasket.
- Electro-mechanic controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-104 A.
- Front breathing refrigeration system for built-in applications.
- Insulated hood and lid keeps pan temperature colder and minimize condensation. Removable for easy cleaning.
- Designed for forced air underneath pans to keep products fresher and maintain products at 32° to 41 °F temperature in food pans and 32° to 46 °F in cabinet interior.
- Complies with NSF7 standards for food product safety.
- Durable stainless steel hinges.
- Recessed door handles.
- Self-closing door with 120° stay open feature for convenient loading and unloading of product.
- 10" full length removable and reversible cutting board.
- Standard with full sets of 1/4 size pans, clear polycarbonate, 6" deep.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4" castors, front two with brakes.
- Self-contained system, no plumbing necessary.
- Easily removable door gasket - no tools required..
- Adjustable heavy duty epoxy coated wire shelves.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° doors	N° Shelves	Capacity		HP	Dimensions (mm)	Dimensions (inches)
				Inserts	Cubic foot			
APTP-48-PE	19032023	2	2	7 x 1/4	11.8	1/4	1219 x 762 x 1385	48" x 30" x 54-17/32"
APTP-60-PE	19032034	2	2	8 x 1/4	15	1/3	1524 x 762 x 1385	60" x 30" x 54-17/32"
APTP-72-PE	19032021	3	3	10 x 1/4	18.2	1/3	1828 x 762 x 1385	72" x 30" x 54-17/32"



AUTR-72



Standard with 4" castors, front two with brakes



AUTR-27
AUTF-27



AUTR-48
AUTF-48



AUTR-60
AUTF-60

REFRIGERATED AND FREEZER COUNTERS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door, step design for added insulation and protection of door gaskets.
- Durable stainless steel hinges.
- Recessed door handles.
- Self-closing door with 120° stay open feature for convenient loading and unloading of product.
- 36" high working height / 2-1/2" casters (opt.) for 34" high applications.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4" castors, front two with brakes.
- Self-contained system, no plumbing necessary.
- Easily removable door gaskets - no tools necessary.
- Adjustable heavy duty epoxy coated wire shelves.

REFRIGERATION MODELS SPECIFICATIONS:

- Electro-mechanic controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-134A.
- Maintain product temperatures from 32° to 41 °F, includes automatic defrost.

FREEZER MODELS SPECIFICATIONS:

- New enhanced digital controller and display.
- Digital controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-404 A.
- Maintain product temperatures from 0 °F to -4 °F, includes automatic defrost.
- Front breathing refrigeration system for built-in applications.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° doors	N° Shelves	Capacity		Working temperature (°F)	Dimensions (mm)	Dimensions (inches)
				Inserts	Cubic foot			
AUTR-27	19032030	1	1	6.1	1/6	32° to 41 °F	685 x 762 x 914	27" x 30" x 36"
AUTR-48	19032029	2	2	11.8	1/4	32° to 41 °F	1219 x 762 x 914	48" x 30" x 36"
AUTR-60	19032028	2	2	15.0	1/3	32° to 41 °F	1524 x 762 x 914	60" x 30" x 36"
AUTR-72	19032027	3	6	18.2	1/3	32° to 41 °F	1828 x 762 x 914	72" x 30" x 36"
AUTF-27	19032026	1	1	6.1	3/4	0 ° to -4 °F	685 x 762 x 914	27" x 30" x 36"
AUTF-48	19032025	2	2	11.8	3/4	0 ° to -4 °F	1219 x 762 x 914	48" x 30" x 36"
AUTF-60	19032013	2	2	15.0	3/4	0 ° to -4 °F	1524 x 762 x 914	60" x 30" x 36"



ACBR-53



Table top cooking appliances placed on the countertop.



Drawers GN-1 /1 in stainless steel, perforated, self-supporting sliding on guides



ACBR-75



ACBR-88

REFRIGERATED CHEF BASES AMERICAN LINE

- Stainless steel interior and exterior construction to keep a cleaner and safer food environment.
- Coved corner floor in stainless steel to meet the NSF requirements.
- Stainless steel door with interior smooth.
- Door magnetic gasket easy to remove (without tools).
- Temperature controller electronic with defrost management.
- Automatic defrost and pan water to automatic evaporation.
- Refrigeration system by air forced.
- Operation temperature between 32°F and 46°F.
- Balanced refrigeration system with refrigerant R-134a.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4 castors, front with brakes.
- Drawers GN-1 /1 in stainless steel, perforated, self-supporting sliding on guides.
- Worktop specially designed for use as a refrigerated base for cooking equipments.
- Table top cooking appliances placed on the counters need to have legs (supplied by the manufacturer). The minimum required space between the bottom base of the cooking appliance and the countertop should be 4" .

Model	Reference	N° drawers	Capacity		Power (W)	Dimensions (mm)	Dimensions (inches)
			Cubic foot	liters			
ACBR-53	19032033	2	255	250	250	1350 x 780 x 610	53-5/32" x 30-45/64" x 24-1/64"
ACBR-75	19032032	3	360	300	300	1900 x 780 x 610	74-51/64" x 30-45/64" x 24-1/64"
ACBR-88	19032031	4	550	300	300	2240 x 780 x 610	88-3/16" x 30-45/64" x 24-1/64"



ASTF-79
ASTR-79



Handle incorporated in the door.



Seal with isolation chambers, very easy to be replaced.



Compact forced draft evaporator.



ASTF-60
ASTR-60



REFRIGERATED AND FREEZER COUNTERS 600 SERIES

- Countertop manufactured in stainless steel with 100 mm sanitary back splash.
- Coved corner floor to meet NSF requirements.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Doors made in stainless steel, strong with high thermal insulation. Incorporate easily replaceable sealing strips.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel feet.
- Drain inside the chamber.
- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m³.

- Start-stop light switch.
- Automatic defrosting.

REFRIGERATION MODELS SPECIFICATIONS:

- New enhanced digital controller and display.
- Digital controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-134 A.
- Maintain product temperatures from 32° to 41 °F, includes automatic defrost.

FREEZER MODELS SPECIFICATIONS:

- New enhanced digital controller and display.
- Digital controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-404 A.
- Maintain product temperatures from 0 °F to -4 °F, includes automatic defrost.
- Supply voltage: 115 V.
- Available Supply voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	N° doors	N° Shelves	Capacity		Working temperature (°F)	Dimensions (mm)	Dimensions (inches)
				Inserts	Cubic foot			
ASTR-60	19032060	2	2	9	1/4	32° to 41 °F	1496 x 600 x 946	59" x 24" x 37-1/4"
ASTR-79	19032048	3	3	13,9	1/4	32° to 41 °F	2021 x 600 x 946	80" x 24" x 37-1/4"
ASTF-60	19032047	2	2	9	3/4	0 ° to -4 °F	1496 x 600 x 946	59" x 24" x 37-1/4"
ASTF-79	19032052	3	3	13,9	3/4	0 ° to -4 °F	2021 x 600 x 946	80" x 24" x 37-1/4"



ASPT-37



Countertop that accommodates GN containers.



Removable and pulled out polyethylene board for chopping.

REFRIGERATED COUNTERS FOR SALADS, PIZZA AND SANDWICHES

- Stainless steel construction.
- Forced air circulation system in the storage cabinet.
- Stainless steel coved corner floor to meet NSF requirements.
- Designed for forced air underneath pans to keep products fresher and maintain products at 32° to 41 °F temperature in food pans and 32° to 46 °F in cabinet interior.
- Complies with NSF7 standards for food product safety.
- Durable high impact ABS plastic hinges.
- Recessed door handles.
- Self closing door with 120° stay open feature for convenient loading and unloading of product.
- 10" full length removable and reversible cutting board.
- Standard with full sets of 1/3 and 1/4 size pans, clear polycarbonate, 6" deep.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4" legs with adjustable feet.
- Easily removable door gasket - No tools.
- Adjustable heavy duty epoxy coated wire shelves.
- Bottom-mounted refrigerating unit.
- Polyurethane wall thermal insulation injected at high pressure, 60 mm thick, density 40 kg/m3, CFC-free.
- Automatic evaporation of defrost water.
- Provided with 1 couple of sliding guides and one grid shelf, with dimensions equal to those of the GN 1/1 container, per door compartment.
- Shelves are height-adjustable.
- Refrigerated salad table with hinged lid:
 - Stainless steel cover for toppings well, equipped with interlocking at full-opened position.
 - Removable and pulled out polyethylene board for chopping.
- Supply voltage: 115 V.
- Available Supply voltage: 230 V 1+N – 50/60 Hz.

Model	Reference	N° doors	N° Shelves	Capacity		Working temperature (°F)	Dimensions (mm)	Dimensions (inches)
				Inserts	Cubic foot			
ASPT-37	19032061	2	2	6 x 1/3; 2 x 1/4	13,2	32° to 41 °F	930 x 705 x 1000	37" x 27-3/4" x 39-1/4"



ABBC-68G



ABBC-23G



ABBC-58G



ABBC-94G



ABBC-23



ABBC-58



ABBC-68



ABBC-94

BACK BAR REFRIGERATORS AMERICAN LINE

- Refrigeration system is a free flowing air system throughout the box to ensure "ICE COLD" products at all times.
- Heavy duty 18 gauges stainless steel top.
- Stylish wear resistant black steel finish front, sides and back.
- Field interchangeable doors from Solid to Glass to adapt to ever changing needs.
- Internal capacity to be able to merchandise 3 tall boy beers high.
- Bottle rail shelves standard. Unit comes with one door with two flat shelves and balance of doors with two bottle rails per door.
- Durable stainless steel coved corner floor. Unit meets NSF-7 standards.
- Units come with compressor mounted on the left side and with service friendly rail system.
- Slide out condenser unit for serviceability.
- Analog thermostat.
- Models with glass door: Fluorescent interior light per door underneath the mullion for added protection.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° doors		Shelves	Kegs	HP	Case capacities		Dimenions (mm)	Dimensions (inches)
							12 Oz.Can	12 Oz.Bottle		
ABBC-23	19032022	1	Solid	2	1	1/6	350	216	617 x 771 x 1018	24-1/2" x 30-1/2" x 40-1/8"
ABBC-58	19032044	2	Solid	4	3	1/3	720	486	1498 x 771 x 939	59-1/2" x 28" x 37"
ABBC-68	19032043	2	Solid	4	3	1/3	855	594	1765 x 771 x 939	69-1/2" x 28" x 37"
ABBC-94	19032042	3	Solid	6	5	1/3	1215	864	2413 x 771 x 939	95-1/2" x 28" x 37"
ABBC-23G	19032035	1	Glass	2	1	1/6	350	216	617 x 771 x 1018	24-1/2" x 30-1/2" x 40-1/8"
ABBC-58G	19032041	2	Glass	4	3	1/3	720	486	1498 x 771 x 939	59-1/2" x 28" x 37"
ABBC-68G	19032045	2	Glass	4	3	1/3	855	594	1765 x 771 x 939	69-1/2" x 28" x 37"
ABBC-94G	19032040	3	Glass	6	5	1/3	1215	864	2413 x 771 x 939	95-1/2" x 28" x 37"



ADD-58



ADD-23



DIRECT DRAW BEER COOLERS

- Refrigeration system is a free flowing air flow throughout the box to ensure "Ice Cold" products at all times.
- Self-closing door with 90° stay open feature for convenient loading and unloading of products.
- Stylish wear-resistant black vinyl steel finish front, sides and back. Galvanized interior walls with stainless steel floor.
- Maintain temperature from 33° to 38°F. Automatic defrost.
- Heavy duty 18 gauge stainless steel top.
- Fluorescent interior lights per door underneath the mullion for added protection and enhance product visibility.
- Left side compressor section on slide rails for ease of service and maintenance. Analog thermostat.
- Removable polymer dunnage protective floor, added protection against abuse and provides air flow underneath the kegs.
- 3" diameter polished stainless steel draft tower. Standard with more taps per unit than competitive brands.
- 58" & 68" units come with (1) three way gas valves, 94" unit comes standard with (1) 4 way gas valve.
- ADDC-23 single keg unit is rear breathing with internal drain, CO2 harness and standard on castors.

Model	Reference	N° doors	Tower	Taps	Kegs	HP	Dimensions (mm)	Dimensions (inches)
ADD-23	19032057	1	1	1	1	1/6	622 x 775 x 1019	24-1/2" x 30-1/2" x 40-1/8"
ADD-58	19032059	2	2	3	3	1/3	1511 x 711 x 940	59-1/2" x 28" x 37"
ADD-68	19032055	2	2	3	3	1/3	1765 x 711 x 940	69-1/2" x 28 x 37"
ADD-94	19032058	3	2	4	5	1/3	2425 x 711 x 940	95-1/2" x 28 x 37"



ADBC-50



ADBC-68



ADBC-94

SLIDE TOP COOLERS AMERICAN LINE

- Refrigeration system is a free flowing air system throughout the box to ensure "ICE COLD" products at all times.
- Stylish wear resistant black steel finish front and sides.
- Heavy duty 18 gauges stainless steel top.
- Rugged epoxy coated bottle dividers.
- Unit comes standard with locks.
- Interior with resistant heavy duty galvanized steel.
- Heavy duty stainless steel lids.
- Units come with compressor mounted on the right side with service friendly rail system.
- Slide out condenser unit for serviceability.
- Analog thermostat.
- Removable bottle opener and cap catcher.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° lids	Case capacities		HP	Dimensions (mm)	Dimensions (inches)
			12 Oz.Can / 12 Oz.Bottle				
ADBC-50	19032039	2	36	19	1/4	1283 x 673 x 848	50-1/2" x 26-1/2" x 33-3/8"
ADBC-68	19032037	2	33,5	26	1/3	1765 x 673 x 848	69-1/2" x 26-1/2" x 33-38"
ADBC-80	19032046	3	45,5	33,5	1/3	2032 x 673 x 848	80" x 26-1/2" x 33-3/8"
ADBC-94	19032038	3	57	42	1/3	2426 x 673 x 848	95-1/2" x 26-1/2" x 33-3/8"

✦ Refrigerated cabinets American line

AMERICAN LINE, designed for American market, withstands a great level of use, offers large storage capacity and meets tough food safety standards. The range of premium professional refrigerated and freezer cabinets offers many functional solutions for catering professionals, meets different requirements regarding cooling and conserving of food. It is manufactured in high quality stainless steel and available with solid or glass doors. A whole range of finishes and details guarantees high quality storage, easy cleaning and long-lasting service for the catering industries.

AMERICAN LINE





ARR-23



ARR-49



REFRIGERATED CABINETS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door, step design for added insulation and protection of door gasket.
- 2-3/8" CFC Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Magnetic door gaskets, easily removed without tool for cleaning and replacement.
- Interior light for greater visibility.
- Bottom mount refrigeration system with a service friendly rail system for easy service and maintenance.
- New enhanced digital controller and display.
- Digital controller refrigerators to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-134A.
- Refrigerators maintain product temperatures from 32° to 41 °F, includes automatic defrost.
- Incandescent light in the interior of the cabinet.
- Standard with 3 epoxy coated shelves per door.
- Accepts 18" x 26" bun pans.
- 22 gauge stainless steel door, interior step design for added insulation and protection of door gaskets.
- 4" castors and door locks standard.
- Volts: 115 V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° doors	N° shelves	Cubic foot	HP	Dimensions (mm)	Dimensions (inches)
ARR-23	19032056	1	3	23	1/4	702 x 790 x 2056	27-1/2" x 31-1/2" x 81"
ARR-49	19032053	2	6	49	1/3	1402 x 790 x 2056	55-1/4" x 31-1/2" x 81"



ARR-23-1G



ARR-49-2G



Double-layered glass doors with built-in stainless steel handles.



Compact forced draft evaporator.



REFRIGERATED GLASS DOOR CABINETS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Glass door with dual pane glass with aluminum frames.
- Bottom mount refrigeration system with a service friendly rail system for easy service and maintenance.
- 2-3/8" CFC Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Self-closing doors with 90° stay open feature for convenient loading and unloading of products.
- Magnetic door gaskets, easily removed without tool for cleaning and replacement.
- New enhanced digital controller and display.
- Digital controller refrigerators to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-134A.
- Refrigerators maintain product temperatures from 32° to 41 °F, includes automatic defrost.
- Leds interior light for greater visibility.
- Standard with 3 epoxy coated shelves per door.
- Standard door locks.
- Standard with 4" castors, front two with brakes.
- Accepts full size 18" x 26" bun pan.
- Volts: 115V.
- OPTIONS: Version 220V. 50/60 HZ.

Model	Reference	N° doors	N° shelves	Cubic foot	HP	Dimensions (mm)	Dimensions (inches)
ARR-23-1G	19032062	1	3	23	1/4	702 x 790 x 2056	27-1/2" x 31-1/2" x 81"
ARR-49-2G	19032054	2	6	49	1/3	1402 x 790 x 2056	55-1/4" x 31-1/2" x 81"



ARF-23



ARF-49



FREEZER CABINETS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door, step design for added insulation and protection of door gasket.
- New enhanced digital controller and display.
- Digital controller refrigerators to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-404 A.
- Freezers maintain product temperatures from 0°F (ARF-23), -4°F (ARF-49), includes automatic defrost.
- Incandescent light in the interior of the cabinet.
- Standard with 3 epoxy coated shelves per door.
- Accepts 18" x 26" bun pans.
- 22 gauge stainless steel door; interior step design for added insulation and protection of door gaskets.
- 4" castors and door locks standard.
- Volts: 115 V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° doors	N° shelves	Cubic foot	HP	Dimensions (mm)	Dimensions (inches)
ARF-23	19032050	1	3	23	3/4	702 x 790 x 2056	27-1/2" x 31-1/2" x 81"
ARF-49	19032049	2	6	49	1	1402 x 790 x 2056	55-1/4" x 31-1/2" x 81"



ARF-23-1G



Equipped with 4" castors



New enhanced digital controller and display



FREEZER GLASS DOOR CABINETS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Triple pane glass door with aluminum frames.
- New enhanced digital controller and display.
- Digital controller refrigerators to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-404 A.
- Freezers maintain product temperatures from 0°F, includes automatic defrost.
- LED light in the interior of the cabinet.
- Standard with 3 epoxy coated shelves per door.
- Accepts 18" x 26" bun pans.
- 4" castors and door locks standard.
- Volts: 115 V
- OPTIONS: Version 220V. 50/60 HZ

Model	Reference	N° doors	N° shelves	Cubic foot	HP	Dimensions (mm)	Dimensions (inches)
ARF-23-1G	19032051	1	3	23	3/4	702 x 790 x 2056	27-1/2" x 31-1/2" x 81"



AR-49 DT



DUAL TEMPERATURE CABINETS AMERICAN LINE

GENERAL SPECIFICATIONS:

- All stainless steel interior and exterior construction for a cleaner & safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Heavy duty stainless steel doors.
- 22 gauge stainless steel door; interior step design for added insulation and protection of door gaskets.
- One independent compressor for each compartment.
- One independent digital controlled for each compartment.
- Fluorescent light in the interior of the cabinet (refrigeration compartment).
- Standard with 3 epoxy coated shelves per door.
- 4" castors and door locks standard.
- Volts: 115 V
- OPTIONS: Version 220V. 50/60 HZ

REFRIGERATION COMPARTMENT SPECIFICATIONS:

- New enhanced digital controller and display.
- Digital controller refrigerators to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-134A.
- Maintain product temperatures from 32° to 41 °F, includes automatic defrost.

FREEZER COMPARTMENT SPECIFICATIONS:

- New enhanced digital controller and display.
- Digital controller freezers to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-404 A.
- Maintain product temperatures from 0 °F to -4 °F, includes automatic defrost.

Model	Reference	N° doors	Cubic foot	HP	Working temperature (°F)	Dimensions (mm)	Dimensions (inches)
AR-49 DT	19032014	2	49	"Ref. 1/4 ; Freez. 3/4"	32° to 41 °F / 0 °F to -4 °F	1402 x 790 x 2056	55-1/4" x 31-1/2" x 81"





✱ REFRIGERATION

REFRIGERATED COUNTERS AND CABINETS

Tropical line

Refrigerated and freezer cabinets Tropical Line	164-165
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Refrigerated and freezer counters Tropical Line	
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Counters Tropical Line 600 mm depth	166
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Counters Tropical Line 750 mm depth	167
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Counters Tropical Line with drawers 750 mm depth	168
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Refrigerated salad counters Tropical series	169
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Glass door refrigerated counters Tropical Line	170
--	-----

Refrigerated and freezer cabinets Tropical Line	
--	--

Refrigerated, freezer and mixed cabinets Tropical Line	171
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Display cabinets Tropical Line	172
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✱ Refrigerated and freezer cabinets Tropical Line

Asber Tropical refrigeration range is especially designed for very hot and humid kitchen environments. This refrigeration range performs superbly even at the highest temperature and humidity levels, typical of climates in the tropical regions.

Intelligent defrost system to achieve extra energy savings by regulating the defrosting according to the evaporator temperatures.

Automatic, energy efficient evaporation of defrost water using the high pressure hot gas from the compressor.

The refrigeration system (R-134 A and R-404 A) is eco-friendly and free of CFC.

Easy plug, 10 A power supply (220V/50 Hz or 60 Hz/1 Phase).

Hi-low temperature alarm.



Evaporator fan cut off switch that stops the fan motor when the door is opened for increased energy efficiency.



Anti-condensation heaters fitted as standard to the door frame of all refrigerators and freezers.



Wide magnetic gaskets give an effective seal and are removable for easy cleaning and maintenance.



Adjustable and removable plastic coated steel shelves with stopper at the back to prevent food from blocking air circulating. Shelves are numbered for easy repositioning.



Our equipment can be fitted with:

- Lockable castors (135 mm).
- Height adjustable legs (from 130 mm to 200 mm).



Interior floor with rounded edges. It complies with sanitary certification and guarantees maximum hygiene, avoiding fluids spreading over the floor area.

Simple to use Carel controller with digital temperature display.



Our refrigeration equipment is manufactured in high-quality stainless steel, inside and outside. **This guarantees maximum level of food hygiene.**



Removable dust proof filters make condensers easy to clean, which helps to protect compressors from overheating.



Padlock system in all units.



Elegant door handle design.



Removable cold unit design for easy access and repair.

Waterproof panels which are easy to read and operate. Shielded electronic controller with digital temperature display.



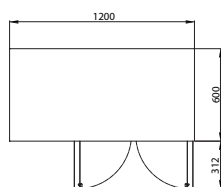
The ultra-fine polish is easy to keep clean and gives the equipment a smart and stylish look.



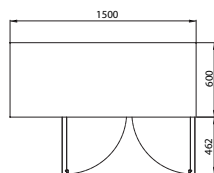
SECOP compressor.



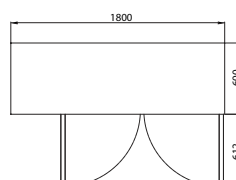
TTP6-180-30



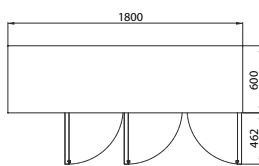
TTP6-120-20
TTN6-120-20



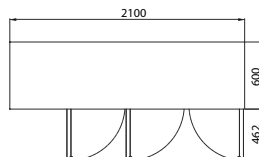
TTP6-150-20
TTN6-150-20



TTP6-180-20
TTN6-180-20



TTP6-180-30
TTN6-180-30



TTP6-210-30
TTN6-210-30



Spacers protecting the fan motor and the evaporator.



3 door counters equipped with airflow guide to better direct the cold air within the entire refrigeration counter and ensure the air flows all along the counter.

COUNTERS TROPICAL LINE 600 MM DEPTH

- Interior and exterior in high quality stainless steel.
- Water proof control panel easy to read and operate.
- Smaller refrigeration group that ensures bigger internal capacity.
- Spacer assembled in all counters to protect the fan motor and evaporator. This avoids air circulation being blocked and help to maintain the temperature evenly in the chamber.

OPERATING TEMPERATURE RANGE:

- Refrigerator: +1 °C to +5 °C in ambient temperature +43 °C.
- Freezer: -10 °C to -20 °C in ambient temperature +43 °C.

OPTIONS:

- W/Light: Internal LED lighting in solid door models.
- W/Splashback: Splashback in European or Asian style.
- W/Castors: Castors with height 135 mm (instead of height adjustable legs from 130 mm to 200 mm).
- GD: Double glazed heated door. It ensures no condensation built up when exposed to the high humidity levels (suitable for ambient temperature of 36 °C).

Model	Reference	N° doors	Capacity (liters)	Working temperature	Power (W)	Dimensions (mm)
TTP6-120-20	19028897	2	210	+1°C to +5°C	336	1200 x 600 x 850
TTP6-150-20	19028889	2	295	+1°C to +5°C	340	1500 x 600 x 850
TTP6-180-20	19028896	2	375	+1°C to +5°C	345	1800 x 600 x 850
TTP6-180-30	19028901	3	375	+1°C to +5°C	345	1800 x 600 x 850
TTP6-210-30	19028899	3	440	+1°C to +5°C	480	2100 x 600 x 850
TTN6-120-20	19028921	2	210	-10°C to -20°C	555	1200 x 600 x 850
TTN6-150-20	19028917	2	295	-10°C to -20°C	555	1500 x 600 x 850
TTN6-180-20	19028920	2	375	-10°C to -20°C	586	1800 x 600 x 850
TTN6-180-30	19028918	3	375	-10°C to -20°C	586	1800 x 600 x 850
TTN6-210-20	19028922	3	440	-10°C to -20°C	690	2100 x 600 x 850



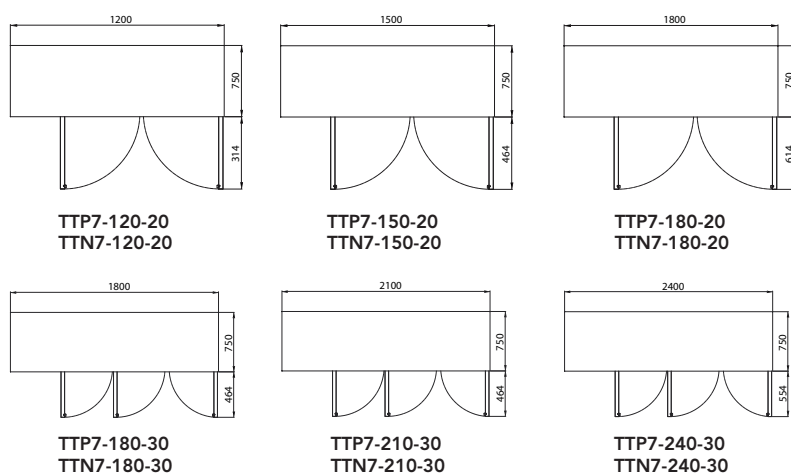
TTP7-210-30



Spacers protecting the fan motor and the evaporator.



3 door counters equipped with air flow guide to better direct the cold air within the entire refrigeration counter and ensure the air flows all along the counter.



COUNTERS TROPICAL LINE 750 MM DEPTH

- Interior and exterior in high quality stainless steel.
- Water proof control panel easy to read and operate.
- Smaller refrigeration group that ensures bigger internal capacity.
- Spacer assembled in all counters to protect the fan motor and evaporator. This avoids air circulation being blocked and help to maintain the temperature evenly in the chamber.
- 3 door counters equipped with air guide for better distribution of the cold air within the entire refrigeration counter

OPERATING TEMPERATURE RANGE:

- Refrigerator: +1 °C to +5 °C in ambient temperature +43 °C.
- Freezer: -10 °C to -20 °C in ambient temperature +43 °C.

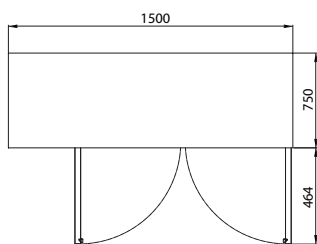
OPTIONS:

- W/Light: Internal LED lighting in solid door models.
- W/Splashback: Splashback in European or Asian style.
- W/Castors: Castors with height 135 mm (instead of height adjustable legs from 130 mm to 200 mm).
- GD: Double glazed heated door. It ensures no condensation built up when exposed to the high humidity levels (suitable for ambient temperature of 36 °C).

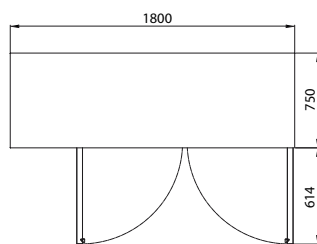
Model	Reference	N° doors	Capacity (liters)	Working temperature	Power (W)	Dimensions (mm)
TTP7-120-20	19028898	2	280	+1°C to +5°C	410	1200 x 750 x 850
TTP7-150-20	19028891	2	385	+1°C to +5°C	430	1500 x 750 x 850
TTP7-180-20	19028893	2	490	+1°C to +5°C	460	1800 x 750 x 850
TTP7-180-30	19028900	3	490	+1°C to +5°C	460	1800 x 750 x 850
TTP7-210-30	19028895	3	575	+1°C to +5°C	505	2100 x 750 x 850
TTP7-240-30	19028894	3	670	+1°C to +5°C	505	2400 x 750 x 850
TTN7-120-20	19028924	2	280	-10°C to -20°C	590	1200 x 750 x 850
TTN7-150-20	19028925	2	385	-10°C to -20°C	590	1500 x 750 x 850
TTN7-180-20	19028916	2	490	-10°C to -20°C	590	1800 x 750 x 850
TTN7-180-30	19028926	3	490	-10°C to -20°C	590	1800 x 750 x 850
TTN7-210-30	19028919	3	575	-10°C to -20°C	735	2100 x 750 x 850
TTN7-240-30	19028923	3	670	-10°C to -20°C	735	2400 x 750 x 850



TTP7-150-04



TTP7-150-04



TTP7-180-06



Drawers on telescopic runners.
Drawers with incorporated handles.
As an option:
– Gastronorm splashback (100 mm height).
– Asian splashback (150 mm height).

REFRIGERATED COUNTERS TROPICAL LINE WITH DRAWERS 750 DEPTH

- Interior and exterior in high quality stainless steel.
- Water proof control panel easy to read and operate.
- Two tier drawers instead of standard door.
- Compex branded sliders (imported from Italy).
- Elegant drawer handle design.
- Operating temperature range: +1 °C to +6 °C in ambient temperature +36 °C.

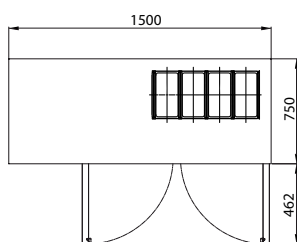
OPTIONS:

- W/Splashback: Splashback in European or Asian style.
- W/Castors: Castors with height 135 mm (instead of height adjustable legs from 130 mm to 200 mm).

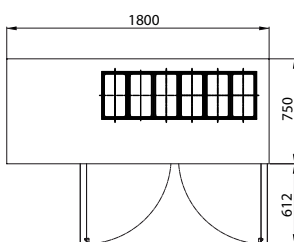
Model	Reference	N° drawers	Drawers dimensions (mm)	Working temperature	Power (W)	Dimensions (mm)
TTP7-150-04	19028907	4	565 x 380 x 185	+1°C to +5°C	430	1500 x 750 x 850
TTP7-180-06	19028908	6	565 x 300 x 185	+1°C to +5°C	460	1800 x 750 x 850



TTS7-180-20



TTS7-150-20



TTS7-180-20

4 of 1/3 GN containers (or equivalents) for model MGCR-150 DW.
6 of 1/3 GN containers (or equivalents) for model MGCR-180 DW.



Stainless steel air guides prevent heat entering into the cabinet and maintains a cool air flow under the GN containers. This solution improves the refrigeration system and is energy efficient. By preventing the food from falling into the counter it makes the cleaning and maintenance easy.



Insulated stainless steel hinged cover as an option. It allows food to be covered when needed and helps to maintain safe temperature inside the cabinet.



Worktop suitable for GN containers (100 mm depth).

REFRIGERATED SALAD COUNTERS TROPICAL LINE

- Interior and exterior in high quality stainless steel.
- Smaller refrigeration group that ensures bigger internal capacity.
- These counters have specially been designed for salad preparation purposes, providing quick access to fresh ingredients and space to prepare food.
- Operating temperature range: +4 °C to +8 °C in ambient temperature +32 °C.

OPTIONS:

- W/Light: Internal LED lighting in solid door models.
- W/Splashback: Splashback in European or Asian style.
- W/Castors: Castors with height 135 mm (instead of height adjustable legs from 130 mm to 200 mm).
- W/Night Cover: Night cover.

Model	Reference	N° doors	Capacity (liters)	Working temperature	Power (W)	Dimensions (mm)
TTS7-150-20	19022208	2	385	+1°C to +5°C	430	1500 x 750 x 850
TTS7-180-20	19028944	2	490	+1°C to +5°C	460	1800 x 750 x 850

✱ Glass door refrigerated counters



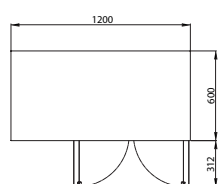
TTP6-150-20



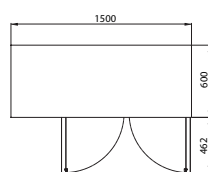
No condensation, glazed heated crystal that ensure no condensation builds up when exposed to the high level of humidity.



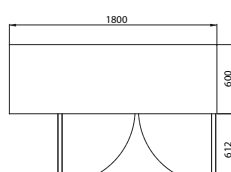
TTP7-210-30 GLASS
Heavy duty and crystal clear panoramic door. Interior illuminated with LED lighting.



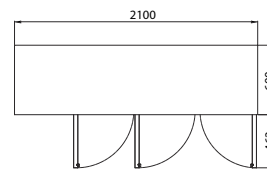
GLASS



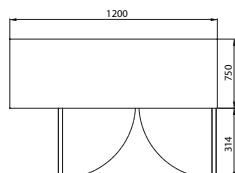
TTP6-150-20 GLASS



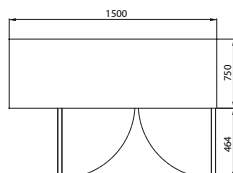
TTP6-210-30 GLASS



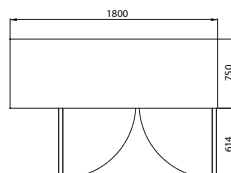
TTP7-150-20 GLASS



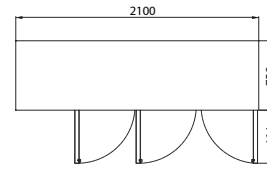
TTP6-120-20 GLASS



TTP6-180-20 GLASS



TTP7-120-20 GLASS



TTP7-180-20 GLASS

GLASS DOOR REFRIGERATED COUNTERS 600 MM AND 750 MM DEPTH

- Interior and exterior in high quality stainless steel.
- Feature 50 mm all round insulation (90 mm in the counter top) with environmental friendly CFC free high density PU (40kg/m³), which maximizes energy saving and increases the life of the unit.
- Digital temperature control panel.
- Interior illuminated with LED lighting.
- Separate switches for lighting and glass door heating, so they can be turned off when not required.
- Removable cold unit designed for easier access and repair.
- Two depths available: 600 mm and 750 mm.

- 3 door counters equipped with airflow guide for better distribution of the cold air within the entire refrigeration counter. The new design ensures that air flows all along the counter.
- Double glazed heated doors that ensure no condensation builds up when exposed to the high level of humidity.
- Operating temperature range: +1 °C to +5 °C in ambient temperature +36 °C.

OPTIONS:

- W/Splashback: Splashback in European or Asian style.
- W/Castors: Castors with height 135 mm (instead of height adjustable legs from 130 mm to 200 mm).

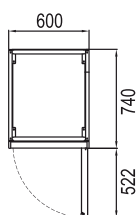
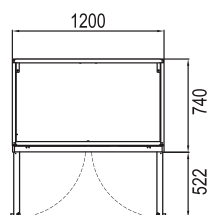
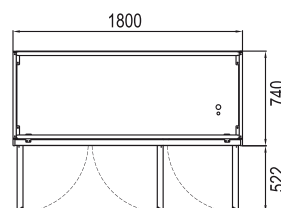
Model	Reference	N° doors	Capacity (liters)	Depth (mm)	Power (W)	Dimensions (mm)
TTP6-120-20 GLASS	19028933	2	210	600	525	1200 x 600 x 850
TTP6-150-20 GLASS	19028934	2	295	600	525	1500 x 600 x 850
TTP6-180-20 GLASS	19028930	2	375	600	545	1800 x 600 x 850
TTP6-210-30 GLASS	19028937	3	440	600	560	2100 x 600 x 850
TTP7-120-20 GLASS	19028938	2	260	750	530	1200 x 750 x 850
TTP7-150-20 GLASS	19028935	2	360	750	550	1500 x 750 x 850
TTP7-180-20 GLASS	19028936	2	455	750	585	1800 x 750 x 850
TTP7-210-30 GLASS	19028939	3	535	750	635	2100 x 750 x 850



TCP-1202 BD (Big doors)



TCP-1204 with castor


TCP-601
TCP-602
TCN-601
TCN-602
TCPN-602

TCP-1202
TCP-1204
TCN-1202
TCN-1204
TCPN-1204

TCP-1806
TCN-1806

REFRIGERATED, FREEZER AND MIXED CABINETS TROPICAL LINE

- Interior and exterior in high quality stainless steel.
- 60 mm all round insulation with environmental friendly CFC free high density PU (40kg/m³), which maximizes energy and increases the life of the unit.

OPERATING TEMPERATURE RANGE:

- Refrigerator: +1 °C to +5 °C in ambient temperature +43 °C.
- Freezer: -10 °C to -20 °C in ambient temperature +43 °C.

- Mixed cabinets (refrigeration + freezer): +1 °C to +5 °C and -10 °C to -20 °C in ambient temperature +40 °C.

OPTIONS:

- W/Light: Internal LED lighting.
- W/Castors: Castors with height 135 mm (instead of height adjustable legs from 130 mm to 200 mm).

Model	Reference	N° doors	Capacity (liters)	Working temperature	Power (W)	Dimensions (mm)
TCP-601	19007102	1	425	+1°C to +5°C	450	600 x 740 x 1955
TCP-602	19028857	2	425	+1°C to +5°C	450	600 x 740 x 1955
TCP-1202	19007584	2	955	+1°C to +5°C	750	1200 x 740 x 1955
TCP-1204	19007585	4	955	+1°C to +5°C	750	1200 x 740 x 1955
TCP-1806	19028861	6	1485	+1°C to +5°C	710	1800 x 740 x 1955
TCN-601	19007101	1	425	-10°C to -20°C	770	600 x 740 x 1955
TCN-602	19028873	2	425	-10°C to -20°C	690	600 x 740 x 1955
TCN-1202	19007587	2	955	-10°C to -20°C	1140	1200 x 740 x 1955
TCN-1204	19007586	4	955	-10°C to -20°C	860	1200 x 740 x 1955
TCN-1806	19028874	6	1485	-10°C to -20°C	1420	1800 x 740 x 1955
TCPN-602	19028859	2	410	+1°C to +5°C / -10°C to -20°C	690	600 x 740 x 1955
TCPN-1204	19028961	4	910	+1°C to +5°C / -10°C to -20°C	810	1200 x 740 x 1955

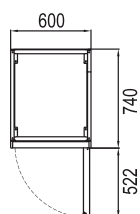
✦ Refrigerated and freezer display cabinets tropical line



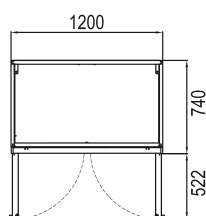
TCP-601 GLASS



TCP-1202 GLASS with castor



TCP-601 GLASS
TCN-601 GLASS



TCP-1202 GLASS
TCN-1202 GLASS

REFRIGERATED AND FREEZER DISPLAY CABINETS TROPICAL LINE

- Illuminated interior with full length vertical LED lights.
- Simple to use electronic Carel controller with digital temperature display.
- Independent switches for both lighting and heated door functions, can be turned off, when not required.
- 60 mm all round insulation with environmental friendly CFC free high density PU (40kg/m³), which maximizes energy and increases the life of the unit.
- Fun cut-out switches when the door is opened to reduce temperature loss.

Double glazed heated doors that ensure that no condensation builds up when exposed to the highest levels of humidity.

OPERATING TEMPERATURE RANGE:

- Refrigerator (MGUR models): +1 °C to +5 °C in ambient temperature +36 °C.
- Freezer (MGUF models): -10 °C to -20 °C in ambient temperature +32 °C.

OPTIONS:

- W/Castors: Castors with height 135 mm (instead of height adjustable legs from 130 mm to 200 mm).

Model	Reference	N° doors	Capacity (liters)	Working temperature	Power (W)	Dimensions (mm)
TCP-601 GLASS	19007103	1	425	+1°C to +5°C	530	600 x 740 x 1955
TCP-1202 GLASS	19028886	2	955	+1°C to +5°C	750	1200 x 740 x 1955
TCN-601 GLASS	19028880	1	425	-10°C to -20°C	770	600 x 740 x 1955
TCN-1202 GLASS	19028881	2	955	-10°C to -20°C	1140	1200 x 740 x 1955



✱ REFRIGERATION

BLAST CHILLERS

Blast line

Blast chillers	174-175
SMART panel blast chillers	176
Compact blast chillers - freezers	177
Countertop blast chillers - freezers	178
Standalone cabinet blast chillers - freezers GN 1/1 and GN 2/1 Series	179

✱ Blast chillers

Asber Blast-line is a complete range of blast chillers and freezers that, combined with Asber ovens, will change the way professional kitchens operate forever. With Asber blast chillers and ovens, chefs could streamline their work, widen their menu offerings, reduce waste and increase operational profits.

In addition to these benefits, Asber Blast chillers are also an essential tool to ensure food safety and hygiene. Asber blast chillers rapidly reduce the temperature of fresh and cooked foods, and preserve them without altering their freshness, hygiene and quality characteristics. Asber chilling/freezing system also complies with the most recent standards based on the HACCP system (Hazard Analysis and Critical Control Points).

After this quick introduction, a detailed description of blast-chilling and freezing advantages is provided.

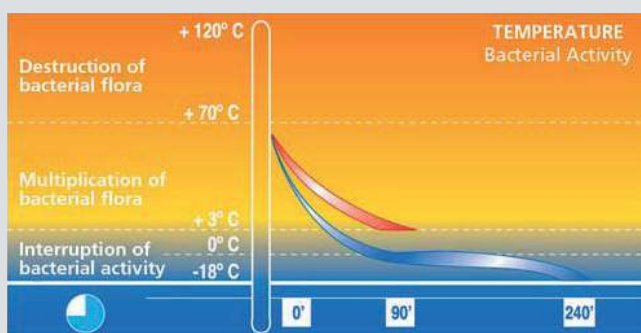


WHY USE A BLAST CHILLER?

1. Hygiene and safety

The traditional method of preserving cooked food has been to allow the product to cool in the open air until the temperature of the food reaches the ideal point for it to be placed in the refrigerator. Under these temperature (+65°C + 10°C) and moisture conditions, food is subject to significant bacterial proliferation. The rapid reduction in temperature made possible by Asber blast chillers prevents microorganisms from reproducing (figure 1) in recently prepared food.

Refrigerator storage times depend on how food is prepared. Products which are preserved loose must normally be consumed within five days, due the ability of bacteria to reproduce even in cold environments. Vacuum-packed products, which are not in contact with air, can be stored for up to 20 days.



2. Work streamlining

Blast chillers allow a large quantity of product to be prepared and, once blast chilled, it can be consumed within a period of 5-7 days. If frozen, product duration can extend to several months. Advance planning allows for significant improvements in the

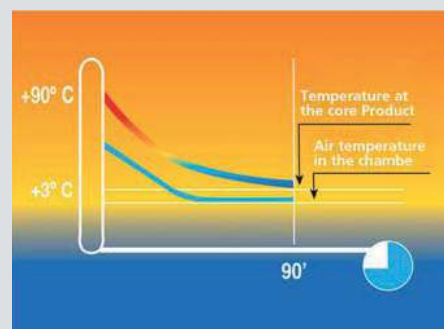
purchase of raw ingredients and the organization of work in the kitchen, with additional advantages in terms of hygiene, the organoleptic quality of products and menu variety.

3. Time savings

The advance preparation of foods and blast chilling of a large quantity of them allows kitchens to offer a more delicious and varied menu when required. The chef does not have to constantly oversee the process of preparing several dishes. The simple operation of reheating the food allows a wide range of dishes to be served within a short period of time. Asber blast chillers increase production capacity, thereby reducing staff costs and providing outstanding advantages in terms of profitability and time.

4. Quality

The rapid reduction in temperature makes it possible to conserve food moisture content and prevent normal bacterial proliferation. Fast freezing encourages the formation of intercellular microcrystals (figure 2), which maintain the compactability, flavour and freshness characteristics of foods over time. Our blast chillers are also exceptional at preserving fresh and raw foods, such as fish, crustaceans, vegetables, bread and partially-finished products such as fresh pasta and sauces.



5. Applications

This kitchen work streamlining system is highly advantageous for all types of catering and especially for canteens, hospitals and



restaurants, as well as for special occasions such as large banquets.

It also allows shops which prepare food, catering companies and delicatessens to offer their customers well-presented dishes which are ready to eat.

6. Other advantages

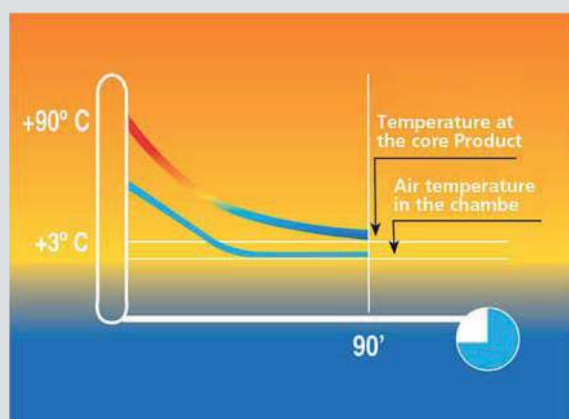
Asber blast chillers optimise stock management, given that they permit:

- a) Reductions in lost weight due to the natural evaporation of moisture from cooked food
- b) Larger food purchases at better prices, thereby improving kitchen stock organisation
- c) Organisation of storage, so that you never run out of stock
- d) Drastic reductions in waste and unused food

Cycle description

Blast chilling

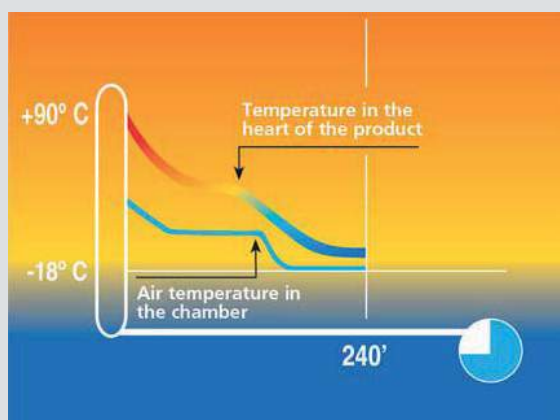
The blast chilling cycle takes the temperature of food from $+90^{\circ}\text{C}$ to a temperature of $+3^{\circ}\text{C}$ in the heart of the product in less than 90 minutes, after which the product can be stored at a temperature of between 0°C and $+5^{\circ}\text{C}$ depending on the appropriate value for storage.



This simple and fully automatic operation prevents the deterioration of food caused by bacteria and the loss of moisture.

Fast freezing

The fast freezing cycle takes the temperature of food from $+90^{\circ}\text{C}$ to a temperature of -18°C in the heart of the product in less than 4 hours, after which the product can be stored at a temperature of between -18°C and -25°C depending on the appropriate value for storage.



Excellent air circulation inside the blast chiller, thanks to the new stainless steel structure, which reduces the time to blast-chill products.

The new support grille can hold either GN or EN trays, making it more user-friendly.

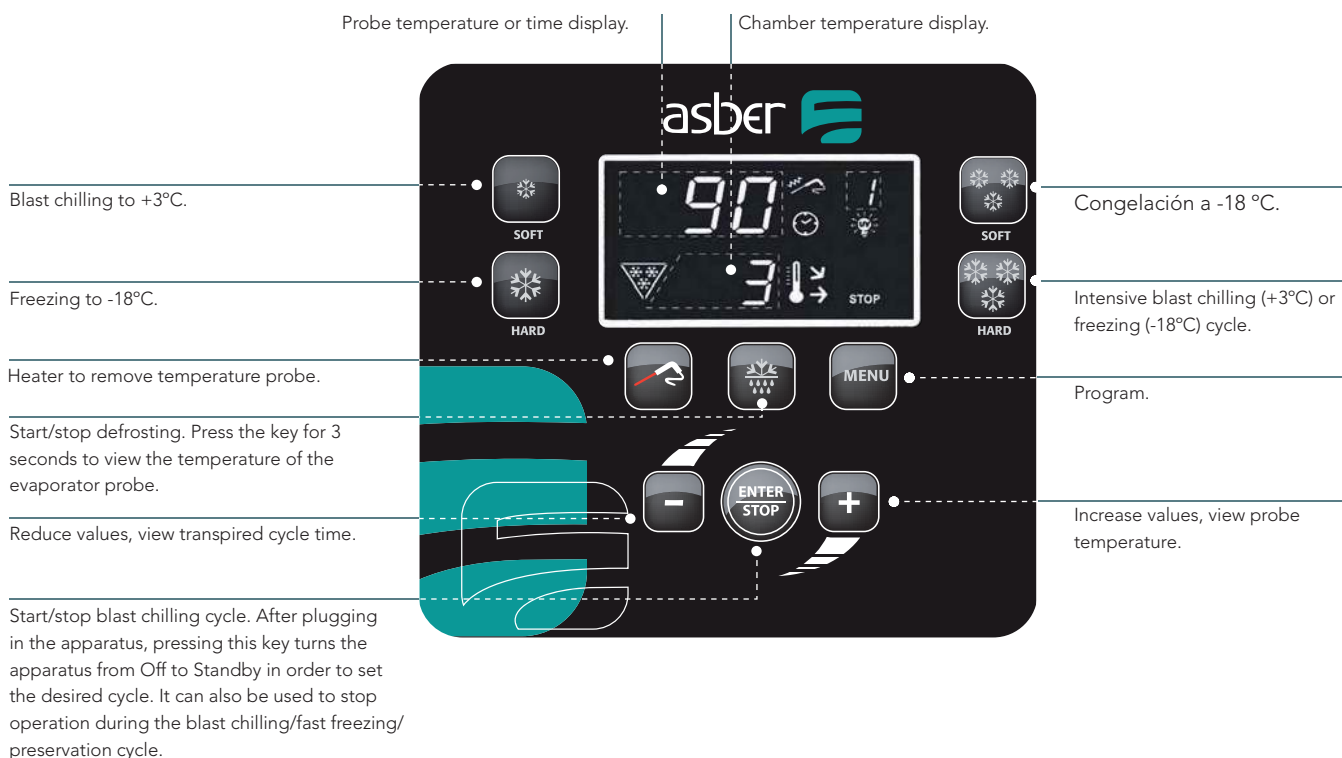
Asber offers a complete range of blast chillers designed for 3, 5, 8, 12 and 16 GN 1/1 and EN 1 trays.

The product temperature can be monitored at all times, thanks to a temperature probe inserted into the heart of product.

The SMART control panel is easy and intuitive to use.

SMART PANEL

- The SMART control panel is easy and intuitive to use and allows the product to be chilled or frozen based on time ('90 for positive chilling and '240 for negative chilling, as dictated by HACCP standards, monitoring the temperature in the heart of the product with a probe).
- When a probe is used, the user does not need to worry about choosing the correct cycle to obtain the optimum refrigeration or freezing cycle, given that the probe and the blast chiller software automatically work to lower the temperature inside the product to the required temperature, whilst preserving the original aroma and flavour characteristics.
- Once the cycle has ended, it can be stored in one of the 99 memory blocks, allowing the program to be reused as many times as desired in order to repeat the process.
- Furthermore, Asber blast chillers have a probe with a heater so that it can be easily removed from the heart of the product after completing the negative chilling process.
- When the cycle ends, the blast chiller automatically switches to preservation mode, maintaining the product at the appropriate temperature until the product is transferred to appropriate refrigerators for storage and preservation.
- Models available with SMART panel: BC -03-11, BC-05, BC-08, BC-121 and BC-161.





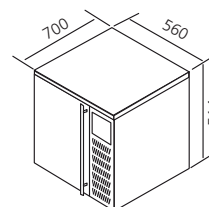
BC-03-11



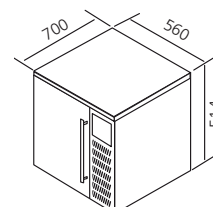
BC-03-11 E



Smart panel



BC-03-11



BC-03-11 E

COMPACT BLAST CHILLERS - FREEZERS

- Electronically-controlled blast chillers-fast freezers.
 - Chilling cycle: +90° to +3° C in 90 minutes.
 - Freezing cycle: +90° to -18 ° C in 240 minutes.
- Exterior constructed entirely from AISI 304 18/10 stainless steel with satin finish.
- Interior constructed from AISI 304 18/10 stainless steel.
- Fully injection-moulded compact structure.
- New control panel with easy-to-use, touch-sensitive keys.
- Interior with curved joints to facilitate cleaning.
- Includes probe to monitor the temperature in the heart of the food product.
- Capacity: 3 GN 1/1 (80 mm space between guides).
- Accepts GN containers, 3 pairs of guides for GN 1/1 pans.
- CFC-free, injection-moulded polyurethane insulation with a density of 42 Kg/m³.
- R404 A ecological, CFC-free refrigerant gas.
- Automatic defrosting device and automatic, zero-energy evaporation of condensation.

- Sealed condenser unit with ventilated condenser.
- Ergonomic handle down the full height of the door.
- Doors equipped with self-closing hinge system and opening stopper at 100°, except model BC-03-11 E.
- Models BC-03-11 include AISI-304 18/10 stainless steel support guides, with tool-free removal for easy cleaning.
- Manufactured in compliance with EC standards.
- Constructed in accordance with the HACCP directive.
- Ambient temperature: + 42° C.
- Supply voltage: 230 V 1+N – 50 Hz.
- Model BC -03-11 E includes a temperature probe without a heater.

Model	Reference	Capacity	Chilling capacity 90 min (Kg)	Freezing capacity 240 min (Kg)	Power (W)	Power supply	Model
BC-03-11 E	19017581	3 GN 1/1	7	4	587	230/1/ 50 Hz	ECO
BC-03-11	19017582	3 GN 1/1	8	5	490	230/1/ 50 Hz	SMART

COUNTERTOP BLAST CHILLERS - FREEZERS

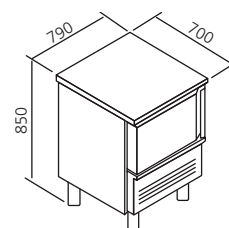
- Electronically-controlled blast chillers-fast freezers.
 - Chilling cycle: +90° to +3° C in 90 minutes.
 - Freezing cycle: +90° to -18 ° C in 240 minutes.
- Interior constructed from AISI 304 18/10 stainless steel.
- Fully injection-moulded compact structure.
- Interior with curved joints to facilitate cleaning.
- Doors equipped with self-closing hinge system and opening stopper at 100°.
- Ergonomic handle down the full height of the door.
- Accepts GN containers via the 530 mm side.
- 60 mm, CFC-free, injection-moulded polyurethane insulation with a density of 42 Kg/m3.
- R404 A ecological, CFC-free refrigerant gas.
- Automatic defrosting device and automatic, zero-energy evaporation of condensation.
- Sealed condenser unit with ventilated condenser.
- Adjustable-height feet (Ø 2"), made from AISI 304 18/10 stainless steel.
- Includes AISI-304 18/10 stainless steel support guides, with tool-free removal for easy cleaning.
- Manufactured in compliance with EC standards.
- Constructed in accordance with the HACCP directive.
- Includes motor assembly.



BC-05-E

BC-05 E

- Capacity for 5 GN 1/1 (65 mm space between guides)
- Exterior in satin-finish stainless steel, except for plastic rear.
- Thermostat cycle control with audible end of cycle alarm.
- Supply voltage: 230 V 1+N – 50 Hz.
- Includes tank drain.
- Includes a temperature probe without heater.
- Ambient temperature: + 42° C.



BC-05-E

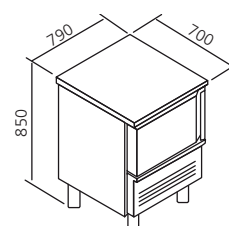
Model	Reference	Capacity	Chilling capacity 90 min (Kg)	Freezing capacity 240 min (Kg)	Power (W)	Power supply	Model
BC-05 E	19017583	5 GN 1/1	10	7	700	230/1/ 50 Hz	ECO

BC-05

- Capacity for 5 GN 1/1 and EN (600 x 400). 65 mm space between guides.
- Exterior constructed entirely from AISI 304 18/10 stainless steel with satin finish.
- Control panel with easy-to-use, touch-sensitive keys.
- Ability to memorise up to 99 chilling or freezing cycles.
- Probe with heating system for easy extraction at the end of the process.
- Includes tank drain.
- Accepts gastronorm and bakery trays (600 x 400 mm).
- Supply voltage: 230 V 1+N – 50 Hz.
- Ambient temperature: + 42° C.
- SMART Panel

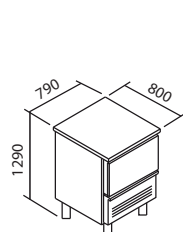
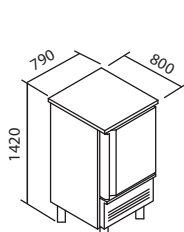
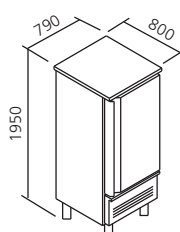


BC-05

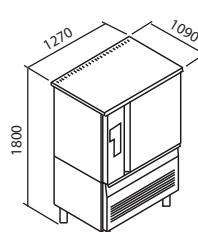


BC-05

Model	Reference	Capacity	Chilling capacity 90 min (Kg)	Freezing capacity 240 min (Kg)	Power (W)	Power supply	Model
BC-05	19017584	5 GN 1/1 and E/N	12	8	1250	230/1/50 Hz	SMART


BC-08
BC-08 E

BC-101
BC-101 E
BC-121


BC-161



BC-102



Smart panel

STANDALONE CABINET BLAST CHILLERS - FREEZERS

- Electronically-controlled cabinets blast chillers-fast freezers.
 - Chilling cycle: +90° to +3° C in 90 minutes.
 - Freezing cycle: +90° to -18 ° C in 240 minutes.
- Exterior constructed entirely from AISI 304 18/10 stainless steel with satin finish.
- Interior and exterior constructed from AISI 304 18/10 stainless steel.
- Fully injection-moulded compact structure.
- New control panel with easy-to-use, touch-sensitive keys.
- Interior with curved joints to facilitate cleaning.
- Includes probe with heater to monitor the temperature in the heart of the food and facilitate extraction at the end of the process.
- Model BC-08 E includes a temperature probe without a heater.
- Automatic switching to preservation mode after chilling or freezing.
- Capacity: 8, 10, 12 and 16 GN 1/1, 10 GN 2/1 and EN (600 x 400) depending on the model.
 - BC-08 E accepts 8 GN 1/1, entry via the 530 mm side.
- Space between guides: 65 mm.
- 60 mm, CFC-free, injection-moulded polyurethane insulation with a density of 42 Kg/m3.
- R404 A ecological, CFC-free refrigerant gas.
- Automatic defrosting device and automatic, zero-energy evaporation of condensation.
- Sealed condenser unit with ventilated condenser.
- Ergonomic handle down the full height of the door.
- Magnetic seal on all four sides.
- Adjustable-height feet (Ø 2"), made from AISI 304 18/10 stainless steel.
- Doors equipped with self-closing hinge system and opening stopper at 100°.
- Includes AISI-304 18/10 stainless steel support guides, with tool-free removal for easy cleaning.
- Includes tank drain.
- Manufactured in compliance with EC standards.
- Constructed in accordance with the HACCP directive.
- Ambient temperature: + 42° C.
- Includes motor assembly.
- A more powerful refrigeration unit can be installed for increased production.
- Supply voltage: 230 V 1+N – 50 Hz for all models except BC-161 400/3N/50 Hz.

Model	Reference	Capacity	Chilling capacity 90 min (Kg)	Freezing capacity 240 min (Kg)	Power (W)	Power supply	Model
BC-08 E	19017585	8 GN 1/1	25	16	1300	230/1/50 Hz	ECO
BC-08	19017586	8 GN 1/1 EN	25	16	1300	230/1/50 Hz	SMART
BC-101 E	19017587	10 GN 1/1	30	20	1300	230/1/50 Hz	ECO
BC-101	19017588	10 GN 1/1 EN	30	20	1300	230/1/50 Hz	SMART
BC-121	19017589	12 GN 1/1-EN	25	16	1300	230/1/50 Hz	SMART
BC-161	19017591	16 GN 1/1-EN	42	30	3500	400/3N/50 Hz	SMART
BC-102	19017592	10 GN 2/1-EN	70	50	2300	400/3N/50 Hz	SMART





✱ REFRIGERATION

ICE MACHINES

Ice line

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ASBER Ice-Line is a range of ice makers intended for catering operations –such as coffee shops, bars, food courts, rest areas, etc- where ice in small volumes and optimal space usage are needed. Due to their stainless steel construction, Asber ice makers are durable and meet the most

stringent requirements of food service operators.

Ice-Line also incorporates the distinctive features of Asber brand, that is, a best-selling range of convenient, efficient and durable products.

Asber Ice-Line offering is made up of three different lines.

ASBER FORMS



ASBER Ice Cube Makers

ASBER ice cubes offer the best performance together with a practical and elegant design. They are the ideal choice when perfectly shaped, transparent and crystal-clear ice cubes are needed. Asber ice cubes are ideal to be used with soft drinks and spirits. ASBER AIM ice cubes melt very slowly, allowing customers to enjoy cool drinks longer.



ASBER Ice Flake Makers

ASBER ice flake machines produce crushed ice. A perfect granular, naturally shaped ice! It's the optimal solution for long lasting freshness. ASBER AGM ice flake makers provide cooling for a wide variety of products and applications, from fresh food displays in supermarkets and quick service restaurants, through sea food conservation to bar/pub/tavern cocktails. Ice flakes are also commonly used, outside the foodservice industry, in laboratories, health care, manufacturing and scientific environments.



ASBER Diced Ice Cube Makers

Small and medium cube ice for heavy duty applications!
The special shape of the diced ice cube provides optimal beverage contact, making this type of ice cube ideal in heavy duty purposes in cooling drinks.
Ice can be made very quickly, thus it is ideal for outlets needing high volumes of ice, such as quick service restaurants. Nevertheless, diced ice is also used as a general purpose solution throughout the hospitality industry
Dice ice cubes are available in two different sizes to suit your specific need.
Dice ice cubes are the most cost-effective system where volume is a key element.
Dice ice cube machines are compact, requiring less floor space than a machine with a horizontal evaporator. Since they have a small footprint, higher productivity in less space and space usage optimization is achieved.
High-grade, food-safe stainless steel and superior density isolation ensure quality with optimized energy consumption.

Dice ice cube machines are tropicalized (Class T) which means they work properly even in areas where the temperature is extremely high. They also work extremely well in very low ambient temperatures, since they do not have any thermostats.

Storage bin with polyurethane foam insulation gives higher rigidity with lower heat transmission. Isolated but not refrigerated bins.

Designed to have better access to all components, making installation and servicing operations easier.



SILENT RAIN: All parts that are in contact with water have been designed to minimize their friction and reduce the noise to an exceptionally low level.



AIM-80 A M



ICE CUBE MAKERS WITH STORAGE BIN

- Production of ice is simple and reliable, without any electronics.
- Made of AISI 304 stainless steel with inward folding door.
- Front ventilation system provides easy accessibility for cleaning and servicing.
- The unique spray nozzles, are made of a semi-elastic material that moves (expands) slightly every time. A jet of water passes through it and does not allow calcareous to build-up.
- Solid transparent ice cubes, which take longer to melt.
- High-quality pump guarantees a long life, even in the worst water conditions.
- The machines are tropicalized (Class T) which means they work properly even in areas where the temperature is extremely high. They also work extremely well in very low ambient temperatures, since they do not have any thermostats.
- Storage bin with polyurethane foam insulation gives higher rigidity with lower heat transmission.
- All models available in air cooled version.
- Standard voltage: 230/1/50 Hz
- Production figures at 15°C water temperature and 20°C air temperature.
- Refrigerant R404a
- Water Inlet ¾"
- **Available** others versions as water cooled version, different types of ice, voltages, etc.

Model	Reference	Ice cube (gr)	Ice production (Kg)	Ice storage (Kg)	Power (W)	Dimensions (mm)
AIM-20 A S	19001022	17	22	6	355	350 x 470 x 592
AIM-30 A M	19019065	25	32	13	425	435 x 600 x 695
AIM-40 A M	19019053	25	40	13	450	435 x 600 x 695
AIM-60 A M	19019054	25	54	26	550	515 x 640 x 830
AIM-80 A M	19019055	25	76	32	790	645 x 640 x 860
AIM-130 A M	19019056	25	130	55	1300	930 x 565 x 913



AMIM-150 A M



ICE CUBE MAKERS WITHOUT STORAGE BIN

- Production of ice is simple and reliable, without any electronics.
- Made of AISI 304 stainless steel.
- The unique spray nozzles, are made of a semi-elastic material that moves (expands) slightly every time. A jet of water passes through it and does not allow calcareous to build-up. Solid transparent ice cubes, which take longer to melt.
- High-quality pump guarantees a long life, even in the worst water conditions.
- The machines are tropicalized (Class T) which means they work properly even in areas where the temperature is extremely high. They also work extremely well in very low ambient temperatures, since they do not have any thermostats.
- All models available in air cooled version.
- Standard voltage 230/1/50 Hz
- Production figures at 15°C water temperature and 20°C air temperature.
- Refrigerant R404a
- Water Inlet ¾"
- **Available** others versions as water cooled version, different types of ice, voltages, etc.
- Please see our range of storage bins in page 198.

Model	Reference	Ice cube (gr)	Ice production (Kg)	Storage bin	Power (W)	Dimensions (mm)
AMIM-150 A M	19019057	25	150	AS-220	1500	775 x 625 x 805
AMIM-400 A M	19019058	25	400	AS-220	1500	1321 x 638 x 978



AGM-85 A

AGM-135 A

ICE FLAKE MAKERS WITH STORAGE BIN

- Designed for use in sushi displays, cocktail bars, health care facilities, sport centers or spa applications as well as in supermarkets, grocery stores, seafood restaurants and marinas.
- Flake ice has 50-60% humidity and gives fast and efficient refrigerating effect. It is easy to stock, handle and dose according to its weight and volume. It is ideal for presenting and exhibiting of food and as well for preparing of soft drinks and smoothies.
- The water content of the ice can be adjusted to suit every customer's requirements, it means that the machine can be adjusted to produce dumper or drier ice.
- Designed to have better access to all components making installation and servicing operations easier.
- 100% Made of AISI 304 stainless steel stainless steel body easy to remove.
- Supplied with water filter, scoop and ice distributor.
- All models available in air cooled version.
- Standard voltage: 230/1/50 Hz
- Production figures at 15°C water temperature and 20°C air temperature.
- Refrigerant R404a
- Water Inlet ¾"
- **Available** others versions as water cooled version, different types of ice, voltages, etc.

Model	Reference	Ice production (Kg)	Ice storage (Kg)	Power (W)	Dimensions (mm)
AGM-40 A	19019066	40	14	460	405 x 515 x 750
AGM-85 A	19019067	85	20	533	465 x 595 x 790
AGM-135 A	19019068	135	60	640	515 x 550 x 1355



AMGM-550 A

ICE FLAKE MAKERS WITHOUT STORAGE BIN

- Designed for use in sushi displays, cocktail bars, health care facilities, sport centers or spa applications as well as in supermarkets, grocery stores, seafood restaurants and marinas.
- Flake ice has 50-60% humidity and gives fast and efficient refrigerating effect. It is easy to stock, handle and dose according to its weight and volume. It is ideal for presenting and exhibiting of food and as well for preparing of soft drinks and smoothies.
- The water content of the ice can be adjusted to suit every customer's requirements, it means that the machine can be adjusted to produce dumper or drier ice.
- Designed to have better access to all components making installation and servicing operations easier.
- 100% Made of AISI 304 stainless steel stainless steel body easy to remove.
- Supplied with water filter, scoop and ice distributor.
- All models available in air or water cooled version.
- Standard voltage: 230/1/50 Hz (Available also at 220/60 Hz, 230-400/3/50 Hz and 115/60 Hz).
- Production figures at 15°C water temperature and 20°C air temperature.
- Refrigerant R404a
- Water Inlet ¾"
- Please see our range of storage bins in page 198.

Model	Reference	Ice production (Kg)	Power (W)	Dimensions (mm)
AMGM-200 A	19019069	220	780	515 x 550 x 575
AMGM-400 A	19019080	390	1300	675 x 550 x 660
AMGM-550 A	19019081	565	1700	675 x 550 x 800



ADM-60 A M



DICED ICE CUBE MAKERS WITH STORAGE BIN

- A small cube for heavy duty applications!
- The special shape of the diced ice cube provides optimal beverage contact, making this type of ice cube ideal in heavy duty purposes in cooling drinks.
- Ice can be made very quickly, thus it is ideal for outlets needing high volumes of ice, such as quick service restaurants. Nevertheless, diced ice is also used as a general purpose solution throughout the hospitality industry
- Dice ice cubes are available in two different sizes to suit your specific need.
- Water is sprinkled over the surface of the vertical evaporator grid plate with each cube forming in a cell on the grid.
- Dice ice cube machines are compact, requiring less floor space than a machine with a horizontal evaporator. Since they have a small footprint, higher productivity in less space and space usage optimization is achieved.
- High-grade, food-safe stainless steel and superior density isolation ensure quality with optimized energy consumption.
- Dice ice cube machines are tropicalized (Class T) which means they work properly even in areas where the temperature is extremely high. They also work extremely well in very low ambient temperatures, since they do not have any thermostats.
- Storage bin with polyurethane foam insulation gives higher rigidity with lower heat transmission.
- All models available in air cooled version.
- Standard voltage: 230/1/50 Hz
- Production figures at 15°C water temperature and 20°C air temperature.
- Refrigerant R404a
- Water Inlet ¾"
- **Available** others versions as water cooled version, different types of ice, voltages, etc.

Model	Reference	Ice cube (gr)	Ice production (Kg)	Ice storage (Kg)	Power (W)	Dimensions (mm)
ADM-60 A L	19019071	13	60	20	450	535 x 595 x 795
ADM-60 A M	19019072	6,5	60	20	450	535 x 595 x 795
ADM-90 A L	19019073	13	90	35	550	660 x 700 x 838
ADM-90 A M	19019074	6,5	90	35	550	660 x 700 x 838
ADM-130 A L	19019075	13	135	45	790	762 x 762 x 838
ADM-130 A M	19019076	6,5	135	45	790	762 x 762 x 838

ICE DICED CUBE MAKERS WITHOUT STORAGE BIN

- A small cube for heavy duty applications!
- The special shape of the diced ice cube provides optimal beverage contact, making this type of ice cube ideal in heavy duty purposes in cooling drinks.
- Ice can be made very quickly, thus it is ideal for outlets needing high volumes of ice, such as quick service restaurants. Nevertheless, diced ice is also used as a general purpose solution throughout the hospitality industry
- Dice ice cubes are available in two different sizes to suit your specific need.
- Water is sprinkled over the surface of the vertical evaporator grid plate with each cube forming in a cell on the grid.
- Dice ice cube machines are compact, requiring less floor space than a machine with a horizontal evaporator. Since they have a small footprint, higher productivity in less space and space usage optimization is achieved.
- High-grade, food-safe stainless steel and superior density isolation ensure quality with optimized energy consumption.
- Dice ice cube machines are tropicalized (Class T) which means they work properly even in areas where the temperature is extremely high. They also work extremely well in very low ambient temperatures, since they do not have any thermostats.
- All models available in air cooled version.
- Stackable Possibility to stack two units with the special ice chute assembly.
- Standard voltage: 230/1/50 Hz
- Production figures at 15°C water temperature and 20°C air temperature.
- Refrigerant R404a
- Water Inlet ¾"
- **Available** others versions as water cooled version, different types of ice, voltages, etc.



AMDM-220 A L



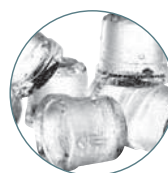
Model	Reference	Ice cube (gr)	Ice production (Kg)	Power (W)	Dimensions (mm)
AMDM-220 A L	19019077	13	220	450	535 x 595 x 795
AMDM-220 A M	19019078	6,5	220	450	535 x 595 x 795
AMDM-400 A L	19019079	13	400	550	660 x 700 x 838
AMDM-400 A M	19019090	6,5	400	550	660 x 700 x 838



AS-220



AS-500



ICE STORAGE BINS

- An appropriate storage bin is a perfect space-saving solution and guarantees the sufficient stock of ice any time you have an operation's peak. Designed to store ice, the bins are isolated, but not refrigerated.
- One or two modular machines can be placed on one bin, depending on the model of the ice maker or crushed-ice machine.
- Storage bins guarantee the steady access to fresh ice, thanks to their heavy duty sealed door and a low drain through which melted water goes out.
- Heavy duty AISI 304 stainless steel construction and non-corroding polyethylene lined walls make the bins strong and durable.

Model	Reference	Ice storage (Kg)	Dimensions (mm)	For models
AS-220 AMDM	19032559	220	792 x 819 x 1071	AMIM-150, AMDM-220, AMDM-400
AS-220 AMGM	19032558	220	792 x 819 x 1071	AMGM-200, AMGM-400, AMGM-550
AS-500 AMDM	19032603	500	1321 x 872 x 1122	AMIM-400, AMDM-400
AS-500 AMGM	19032566	500	1321 x 872 x 1122	AMGM-550

ASBER

GENERAL TERMS AND CONDITIONS

General Terms and Conditions

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I. Scope

1. These General Terms and Conditions shall apply without exception to all orders placed with us, including future orders, even if the order from the customer contains divergent terms and conditions. Such terms and conditions – regardless of when we receive them – are explicitly rejected.

2. Amendments and additions to these General Terms and Conditions of Business shall be made in writing.

II. Quotation/order confirmation

1. Our quotations are non-binding. Any documents such as catalogues, brochures, illustrations, etc. supplied with the quotation contain only approximate details and descriptions. Ownership and copyright of drawings, designs, models and other documents rest with us. Such documents must not be made available to third parties and must be returned to us immediately upon request.

2. Contracts shall be formed as a result of our written order confirmation, the contents of which shall prevail. Amendments and subsidiary agreements shall be in writing.

3. The right of technical modifications is reserved.

III. Delivery and transfer of risk

1. A binding delivery date shall be agreed only when it has been confirmed as such by us in writing. Binding delivery dates are subject to the precondition that the customer has notified us in full and correctly of all technical prerequisites, including all dimensions, etc. If it should transpire that this is not the case or if the performance of the order is amended by agreement, we shall not be responsible for resultant delays and the delivery date shall be amended as appropriate.

2. A binding delivery date shall be deemed to have been adhered to if the delivery is dispatched on this date to the customer or the specified delivery address. Adherence to any delivery date is subject to the timely performance of contractual obligations by the customer, including the timely receipt of agreed advance payments.

3. The delivery date shall be further adjusted as reasonable in the event of actions in the context of labour disputes, in particular strike and lockout, as well as the occurrence of other unforeseeable obstacles not of our volition, where such obstacles have a demonstrable and significant effect on the manufacture or delivery of the delivery item. This shall also apply if such circumstances arise in the case of our supplier.

4. In the event of a delivery delay for which we are responsible, the customer shall be able to withdraw from the contract only after fixing a reasonable final deadline of at least four weeks and explicitly giving notice of rejection of the contract. Claims for damages shall be excluded subject to the rules in section VII.5.

5. Part deliveries shall be allowed and shall be invoiced when they are made.

6. The risk shall always pass to the customer if the goods have left our premises.

7. We will not perform installation and commissioning work, which shall be included in the scope of delivery only if there is an explicit special written agreement.

IV. Retention of title

1. The goods delivered shall remain our property until payment in full of all claims relating to the business connection. Resale of the retention of title to third parties shall require our agreement. In the event of resale, the customer shall hereby cede its claims on us and shall undertake to provide us with all details required to recover

such claims.

2. Processing or transformation of the goods by the customer shall always be effected at our order, as manufacturer, without creating any obligation on our part. If our (joint) ownership is extinguished as a result of combination, it shall be agreed herewith that the customer's (joint) ownership of the common item shall pass to us on a pro-rata value basis (invoice value).

3. The customer may not pledge secured goods, nor use them as security. The customer shall notify us immediately if the secured goods are seized by third parties. The customer shall be obliged to treat the secured goods with care, insure them against theft, damage, destruction and accidental loss (in particular fire and water), and to provide evidence of this on request.

4. Where the value of all our security rights exceeds the amount of all secured claims by at least 20%, we shall release the corresponding part of the secured rights. We shall also be entitled to enforce all our rights arising under the aforementioned retention of title, including the recovery of ceded claims, as soon as the customer is in default of payment.

V. Prices and payment

1. Our prices are ex works (plus, when applicable, value-added tax). Prices exclude delivery, unloading, positioning or installation. Standard packing is included in our prices. Other packing will be quoted separately.

2. For orders, the performance of which exceeds a period of three months, we retain the right to adjust the confirmed prices.

3. Amendments made after our order confirmation at the request of the customer shall be invoiced separately.

4. We reserve the right to call for immediate prepayment of the agreed selling price for first orders from new customers, as well as if the buyer is not sufficiently creditworthy, or we learn of this subsequently. If such a claim is not met by the buyer immediately, we can withdraw from the purchase contract without giving rise to any liability for damages.

5. Payment shall be made exclusively to us or to the bank account specified in our invoice. Payment instructions, cheques and in particular bills of exchange shall be accepted only by special agreement or on account of payment, not as performance of payment. Recovery costs, and bill of exchange and discount charges shall be borne by the buyer. Renegotiation and prolongations shall not be deemed to be performance. The buyer's payment obligation shall not be affected by a request for reduction, by the arrears of other parts of the sales contract or by counterclaims. All withholding and set-off rights against our payment claim shall be excluded.

6. In the event of non-performance by the customer, we shall be entitled to demand flat-rate damages of 20% of the contractual consideration. Non-traders shall be free to provide evidence of lesser damage. The right to claim higher damages which have actually occurred shall be unaffected hereby.

VI Transportation

1. Goods are freighted under buyer's responsibility. Delivery is free on truck, unloading not included.

2. Goods are freighted under insurance coverage. It is clients' task to check goods for damages upon delivery. Complaints not related to transportation must be sent within 24 hours from goods reception.

3. Besides above mentioned cases, goods received with signature on shipping bulletin are accepted henceforth.

VII. Warranty and damage

1. The customer shall be responsible for the accuracy and completeness of the specifications, dimensions and other details supplied to us for performance of the order. Errors in this respect on the part of the customer shall not justify deficiencies in our performance.

2. Obvious deficiencies in our performance and/or work shall be notified and specified in writing without undue delay following performance, and non-obvious deficiencies without undue delay they are identified. We cannot take account of verbal and/or later notifications of deficiencies.

3. Deficiencies shall not include minor deviations from the agreed quality, minor impairments to usability, normal wear-and-tear or damage occurring after the transfer of risk as a result of improper or negligent handling, excessive demands, unsuitable equipment, defective construction work, an unsuitable site or as a result of external influences which are not assumed under the contract. If the customer or third parties undertake inappropriate modifications or maintenance work, claims for deficiencies shall be excluded in respect of these and of consequences arising therefrom.

4. We shall rectify justifiably asserted deficiencies in our performance free of charge by reworking or by making a exworks replacement delivery, at our choice. The customer shall be responsible for providing evidence of the deficiency. We can refuse to rectify deficiencies if the cost of so doing is disproportionate. If the warranty to be performed by us is abortive within an additional period reasonably set by the customer, the customer can - without prejudice to any claim for damages under point 5- demand a reasonable reduction in the consideration or withdraw from the contract.

5. Claims for damages by the customer, for whatever legal reason, in particular due to infringement of obligations under the contractual obligation and from impermissible actions, shall be excluded. This shall not apply in cases of intent or gross negligence, due to injury to life, body or health, for liability under the Product Liability Act, for a warranty entered into by us, for damage resulting from a culpable infringement of major contractual obligations or in other cases of legally binding liability. However, liability for infringement of major contractual obligations shall be limited to replacement of the typical, foreseeable damage, except in the case of intent or gross negligence or if there is a liability due to injury to life, body or health. The rules under this point shall not entail any change to the burden of proof to the detriment of the customer.

6. Claims for material deficiencies shall expire by limitation in twelve months from delivery date. This shall not apply if a longer period is laid down by law (building works and material for building works, deficiencies in building works, recourse in the case of purchases of consumer goods).

7. More extensive or other warranty or damages claims by the customer against us and our agents due to a material defect shall be excluded.

VIII. Legal venue, place of performance

1. The legal venue for all legal disputes arising from the commercial relationships with customers, a legal entity under public law or a separate asset under public law, as well as the place of performance for all obligations arising from the contractual relationship shall be Donostia-San Sebastian, Spain. This shall also be the case if the customer has no general legal venue in the Kingdom of Spain.

IX. Concluding provisions

1. The law of the Kingdom of Spain shall apply for rulings relating to all legal relationships with the customer. The application of the United Nations Convention on Contracts for the International Sale of Goods (CISG) shall be excluded.

2. If part of the contract or of these General Terms and Conditions of Business becomes invalid or impracticable, the validity of the contract or of these General Terms and Conditions of Business shall not otherwise be affected.



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