

 COOKING
MAX COOK

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.



AECRB-12



AECRB-24



Heavy-duty reversible cast iron top grates.

Heavy-duty reinforced control knobs.



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.

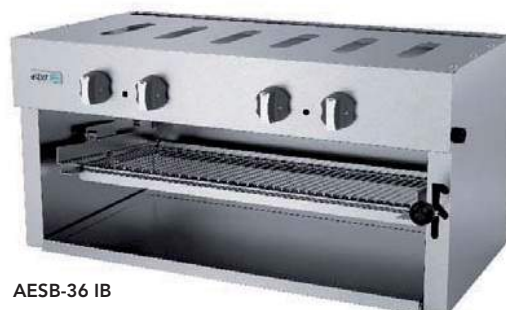


AESB-39

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



**MULTI-SOLUTION
MANUFACTURER OF
FOODSERVICE
EQUIPMENT**



Asber Professional
Taking Your Business Forward

Contact us at **www.asberprofessional.com**

We'd love to learn how we can partner with you.
This catalog has been printed using eco-friendly materials and procedures.