

Salamanders & Cheese Melters

GAS SALAMANDERS WITH INFRARED BURNERS
GAS CHEESE MELTERS WITH INFRARED BURNERS



SALAMANDERS

All Stainless-Steel construction, interior and exterior front, and sides.

Infrared burners, **20,000 BTU** / hour with independent controls.

Independent pilots for each burner.

Heavy duty racks on a smooth slide guide mechanism, cool to the touch handle with 4 vertical positions.

Full size Stainless-Steel drip tray, removable for easy cleaning.

Chrome wire grids.

Standard with wall mount kits.

All units are CSA and ANSI certified.

CHEESE MELTERS

All Stainless-Steel construction, interior and exterior front, and sides.

Infrared burners, **20,000 BTU** / hour with independent controls.

Independent pilots for each burner.

Full size Stainless-Steel drip tray, removable for easy cleaning.

Chrome wire grids.

Standard with wall mount kits.

All units are CSA and ANSI certified.



AESB-24



AECM-36



AESB-36

OPTIONS & ACCESORIES

Extended shelf for Broiler mounting.

Specify LPG or Nat. Gas (comes standard with conversion kits).

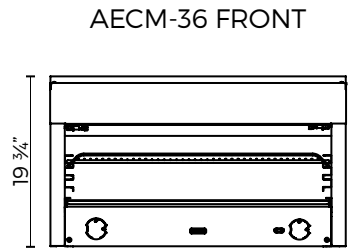
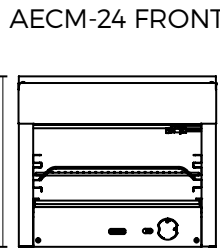
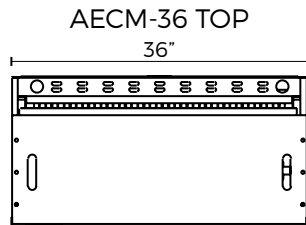
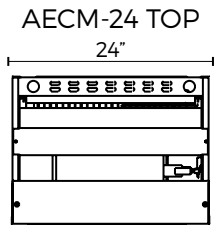
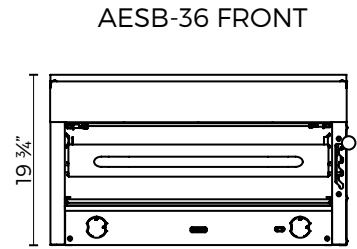
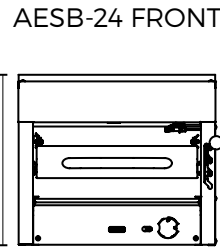
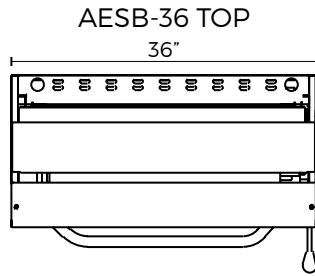
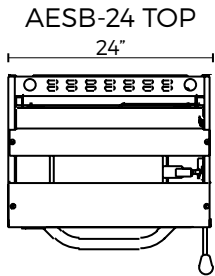
Specify is above 2000 ft. elevation.

MODEL	BURNERS	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
AESB-24	1	20,000	24"	18"	19 3/4"	126
AESB-36	2	40,000	36"	18"	19 3/4"	169
AECM-24	1	20,000	24"	18"	19 3/4"	102
AECM-36	2	40,000	36"	18"	19 3/4"	140

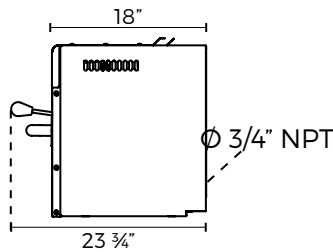
Specifications are subject to change without prior notice.

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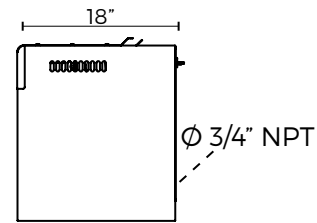
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SALAMANDERS COMMON SIDE VIEW



CHEESE MELTERS COMMON SIDE VIEW



DATA	AESB-24	AECM-24	AESB-36	AECM-36
Gas Type	LPG or Nat. Gas (NG)			
Gas Connection	Gas line: 3/4" or larger			
Regulator	Included			
Gas Pressure	10.0" W.C. (LPG) or 5.0" W.C. (NG)			
Burner BTU	20,000			
Total BTU	20,000		40,000	
Shipping Weight (lbs)	126	102	169	140
DIMENSIONAL DATA				
Ext. Width Overall	24"		36"	
Ext. Depth Overall	18"			
Ext. Height Overall ¹	19 3/4"			

1. Height includes 6" legs.

Standard Features

- All Stainless-Steel construction, interior and exterior front, and sides.
- Infrared burners, 20,000 / hour with independent controls.
- Independent pilots for each burner.
- Full size stainless-steel drip tray, removable for easy cleaning.
- Chrome wire grids.
- Standard with wall mount kits.
- All units are CSA and ANSI certified.

Options & Accessories

- Extended shelf for Broiler mounting.
- Must Specify LPG or Nat. Gas.
- Specify is above 2000 ft. elevation.

Warranty

- 1-year parts & labor.
- *RESIDENTIAL APPLICATIONS: Asber assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

INSTALLATION REQUIREMENTS

- 1. GAS CONNECTION:** Gas line must be 3/4" or larger, same if flexible connectors are used.
- 2. VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, www.NFPA.org
- 3. CLEARANCE:** 6" rear and both sides for combustible and 0" for non-combustible construction. A 4" bottom clearance is required for all models and must be installed with minimum 4" legs.