

CATALOG 2021



REFRIGERATION

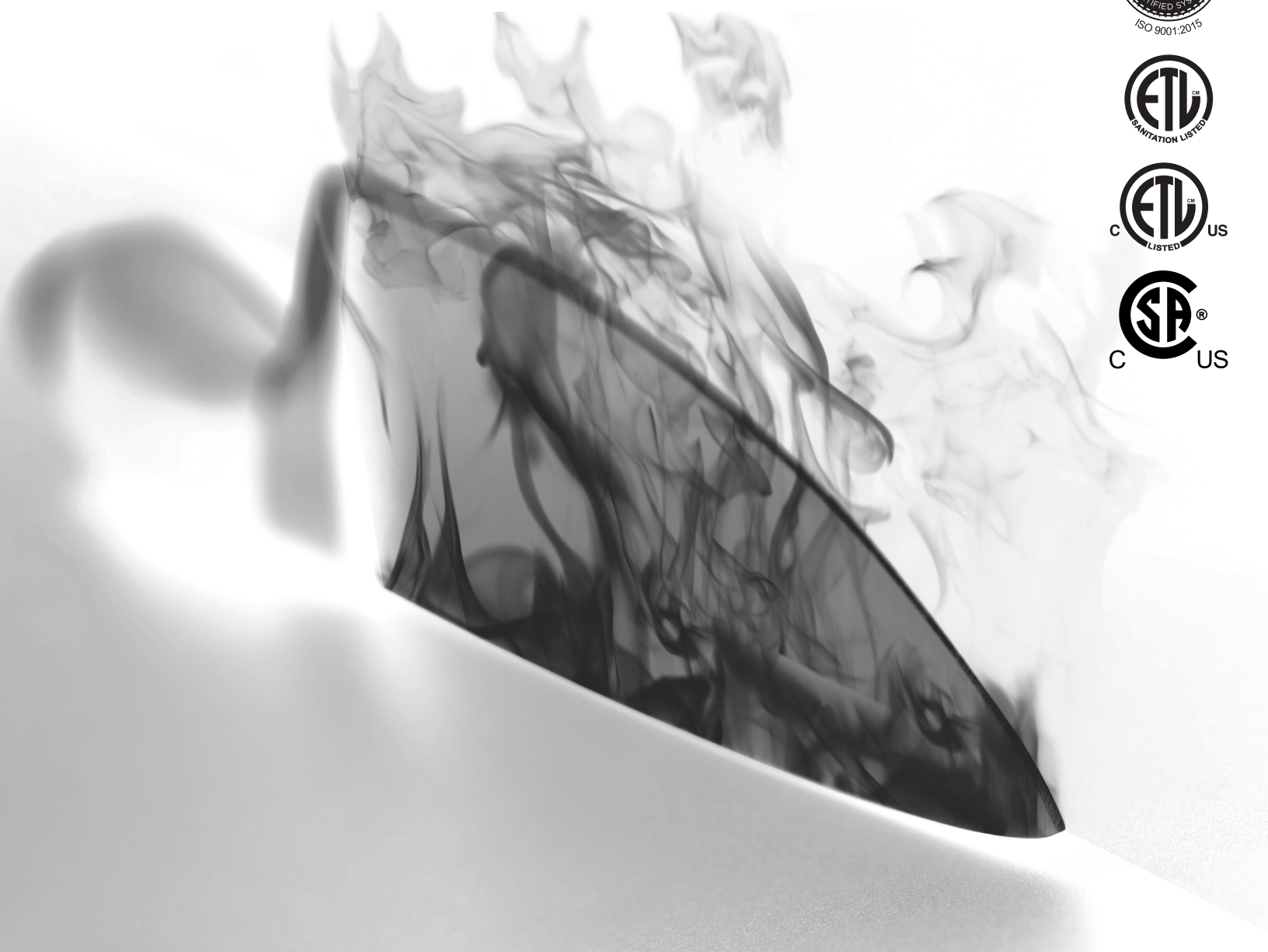


COOKING



COOKING

Our ranges of cooking equipment meets
ANSI Z83.11/CSA 1.8 & NSF-4 certifications,
satisfying food safety and sanitation requirements
for the North American market place.



Hotplates

COUNTERTOP GAS HOTPLATES



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel grate supports, burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

For the safety and convenience of operators, our Asber countertop ranges come standard with a 5" Stainless Steel bull nose landing ledge, Zamac heat resistant knobs for added durability, and reinforced valve system for extra safety. All units are CSA and ANSI certified.

OPEN BURNER:

- **30.000 BTU** cast iron lift off burners
- Heavy Duty 12" x 12" cast iron top grates and pilot protection.
- Heavy gauge welded frame on 2" adjustable legs.
- Independent pilot per burner.
- Stainless Steel drip tray.



AEHP-2-12



AEHP-4-24



AEHP-6-36

OPTIONS & ACCESORIES

4" adjustable legs.

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)
AEHP-2-12	2	60.000	12"	32 1/4"	12 7/8"	107
AEHP-4-24	4	120.000	24"	32 1/4"	12 7/8"	164
AEHP-6-36	6	180.000	36"	32 1/4"	12 7/8"	209

1. Height dimensions include 2" legs. 2. Specifications are subject to change without prior notice.

Manual Griddles

COUNTERTOP GAS MANUAL GRIDDLES



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

For the safety and convenience of operators, our Asber countertop ranges come standard with a 5" Stainless Steel bull nose landing ledge, Zamac heat resistant knobs for added durability, and reinforced valve system for extra safety. All units are CSA and ANSI certified.

GRIDDLES:

- Cold-rolled steel plate 5/8" thick welded to the perimeter top of the truss.
- "H" units have **Cold-rolled steel plate 3/4" thick** welded to the perimeter top of the truss.
- U-Type burners placed every 12" for even heat distribution on griddle surface.
- 14 gauge stainless steel 4" back and side splashes.
- Independent pilot per burner.
- 4" grease trough channel.



AEMG-12



AEMG-24



AEMG-36-H



AEMG-48-H

OPTIONS & ACCESORIES

4" adjustable legs.

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)
AEMG-12	1	24.000	12"	33 3/4"	16 1/8"	120
AEMG-24	2	48.000	24"	33 3/4"	16 1/8"	161
AEMG-36	3	72.000	36"	33 3/4"	16 1/8"	218
AEMG-24-H	2	48.000	24"	33 3/4"	16 1/8"	186
AEMG-36-H	3	72.000	36"	33 3/4"	16 1/8"	218
AEMG-48-H	4	96.000	48"	33 3/4"	16 1/8"	348

1. Height dimensions include 2" legs. 2. Specifications are subject to change without prior notice.

Thermostatic Griddles

COUNTERTOP GAS THERMOSTATIC GRIDDLES



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

For the safety and convenience of operators, our Asber countertop ranges come standard with a 5" Stainless Steel bull nose landing ledge, Zamac heat resistant knobs for added durability, and reinforced valve system for extra safety. All units are CSA and ANSI certified.

GRIDDLES:

- Units have **Cold-rolled steel plate 3/4" thick** (except 60" model, which is 1" thick), welded to the perimeter top of the truss.
- U-Type burners placed every 12" for even heat distribution on griddle surface.
- Thermostatic controls from 0 °F to 450 °F.
- 14 gauge stainless steel 4" back and side splashes.
- Independent pilot per burner.
- 4" grease trough channel.



AETG-24-H



AETG-36-H



AETG-48-H



AETG-60-H

OPTIONS & ACCESORIES

4" adjustable legs.

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)
AETG-24-H	2	48.000	24"	33 3/4"	16 1/4"	198
AETG-36-H	3	72.000	36"	33 3/4"	16 1/4"	268
AETG-48-H	4	96.000	48"	33 3/4"	16 1/4"	353
AETG-60-H NEW!	5	120.000	60"	33 3/4"	16 1/4"	

1. Height dimensions include 2" legs. 2. Specifications are subject to change without prior notice.

Radiant Broilers

COUNTERTOP GAS RADIANT BROILERS



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

For the safety and convenience of operators, our Asber countertop ranges come standard with a 5" Stainless Steel bull nose landing ledge, Zamac heat resistant knobs for added durability, and reinforced valve system for extra safety. All units are CSA and ANSI certified.

BROILERS:

- Flute type burners, **16.000 BTU per hour placed every 6"** for even heat distribution.
 - Except: AERB-12 has a U-type 24.000 BTU burner.
- Cast Iron "V" Shaped removable radiant deflector minimizing excessive flare up.
- Reversible cast iron grate with grease trough.
- 14 gauge stainless steel 4" back and side splashes.
- Independent pilot per burner.
- Full size Stainless-Steel drip tray, removable for easy cleaning.



AERB-24



AERB-36



AERB-48



AERB-60

OPTIONS & ACCESORIES

4" adjustable legs.
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)
AERB-12	1	24.000	12"	33 3/4"	16 1/4"	118
AERB-24	4	64.000	24"	33 3/4"	16 1/4"	191
AERB-36	6	96.000	36"	33 3/4"	16 1/4"	266
AERB-48	8	128.000	48"	33 3/4"	16 1/4"	340
AERB-60 NEW!	10	160.000	60"	33 3/4"	16 1/4"	

1. Height dimensions include 2" legs. 2. Specifications are subject to change without prior notice.

Char Rock Broilers

COUNTERTOP GAS CHAR ROCK BROILERS



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

For the safety and convenience of operators, our Asber countertop ranges come standard with a 5" Stainless Steel bull nose landing ledge, Zamac heat resistant knobs for added durability, and reinforced valve system for extra safety. All units are CSA and ANSI certified.

BROILERS:

- H type burners, **24,000 BTU per hour placed every 12"** for even heat distribution.
- Heavy duty cast iron grates for Volcanic rock placement.
- Reversible cast iron grate with grease trough.
- 14 gauge stainless steel 4" back and side splashes.
- Independent pilot per burner.
- Full size Stainless-Steel drip tray, removable for easy cleaning.



AECRB-12



AECRB-24



AECRB-36



AECRB-48

OPTIONS & ACCESORIES

4" adjustable legs.

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)
AECRB-24	2	48.000	24"	33 3/4	16 1/4"	191
AECRB-36	3	72.000	36"	33 3/4	16 1/4"	266
AECRB-48	4	96.000	48"	33 3/4	16 1/4"	340

1. Height dimensions include 2" legs. 2. Specifications are subject to change without prior notice.

Fryers

GAS FRYERS



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

Welded **16 gauge Stainless Steel tank** with an extra smooth peened finish ensures easy cleaning.

High temperature Stainless Steel heat baffles mounted to the heat exchanger tubes for maximum efficiency.

Powerful "Guitar" type burners, **38.000 BTU** per burner.

Model AEF-4050-S-E: powerful "Guitar" type burners, **35.000 BTU** per burner.

Electromechanical thermostat temperature ranges from 392 °F to 752 °F.

Built in integrated flue detector.

Unit comes assembled with flue incorporated for easy installation.

Drain valve: 1-1/4" diameter for easy cleaning.

Two nickel plated oblong wire mesh baskets with cool grip coated handles included.

6" adjustable legs.

All units are CSA and ANSI certified.



AEF-4050-S-E



AEF-50-S



AEF-75-S



AEF-2525-S

OPTIONS & ACCESORIES

5" castors.

Must specify LPG or Nat. Gas.

Specify is above 2000 ft. elevation.

MODEL	BURNERS	TOTAL BTU PER HORA	N° CUBAS	CAPACITY (Lbs)	DIMENSIONS			SHIPPING WEIGHT (lbs)
					Width	Depth	Height	
ECONOMIC FRYER								
AEF-4050-S-E NEW!	3	105.000	1	40/50	16"	31 3/4"	46 1/8"	156
STANDARD FRYERS								
AEF-50-S	3	114.000	1	50	16"	31 3/4"	46 1/8"	167
AEF-75-S	4	152.000	1	75	19 1/2"	31 3/4"	46 1/8"	186
AEF-2525-S	4	152.000	2	50	16"	31 3/4"	46 1/8"	167

1. Height includes 6" legs. 2. Specifications are subject to change without prior notice.

Gas Restaurant Ranges with Oven

24" WIDE



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel grate supports, burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

Heavy gauge welded frame on 6" adjustable legs, Stainless-Steel back riser durable enough to hold your broiler without any additional supports. Comes standard with Stainless-Steel cantilever shelf with an optional extended shelf for broiler mounting.

For the safety and convenience of operators, our Asber ranges come standard with a 5" Stainless Steel bull nose landing ledge, Zamac heat resistant knobs for added durability, and reinforced valve system for extra safety. All units are CSA and ANSI certified.

OPEN BURNER:

- **30.000 BTU** cast iron lift off burners.
- Heavy Duty 12" x 12" cast iron top grates and pilot protection.
- Independent pilot per burner.
- Stainless Steel drip tray.

GRIDDLES:

- Stainless Steel perimeter top.
- Cold-rolled steel plate 3/4" thick welded to the perimeter top of the truss.
- 4" grease trough channel.

OVEN:

- Stainless Steel interior with porcelain back door and bottom.
- Removable Stainless-Steel door for easy cleaning.
- Oversized durable Stainless-Steel door handle.
- Thermostatic controlled from 250 °F to 550 °F, CSA and ANSI certified.
- Electronic spark ignition.
- Standard with (1) stainless steel oven rack.
- **Accepts full size sheet pans (18" x 26").**



AER-4-24



AER-G24-24-H

OPTIONS & ACCESORIES

5" castors.

Additional racks for oven.

Extended overshell for Salamander / Cheesemelter.

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

Specify is above 2000 ft. elevation.

MODEL	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
AER-4-24	150.000	24"	33 1/2"	56 3/8"	335
AER-G24-24-H	78.000	24"	33 1/2"	56 3/8"	335

1. Height includes 6" legs and backsplash. 2. Specifications are subject to change without prior notice.

Gas Restaurant Ranges with Oven

36" WIDE



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel grate supports, burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

Heavy gauge welded frame on 6" adjustable legs, Stainless-Steel back riser durable enough to hold your broiler without any additional supports. Comes standard with Stainless-Steel cantilever shelf with an optional extended shelf for broiler mounting.

For the safety and convenience of operators, our Asber ranges come standard with a 5" Stainless Steel bull nose landing ledge, Zamac heat resistant knobs for added durability, and reinforced valve system for extra safety. All units are CSA and ANSI certified.

OPEN BURNER:

- **30.000 BTU** cast iron lift off burners.
- Heavy Duty 12" x 12" cast iron top grates and pilot protection.
- Independent pilot per burner.
- Stainless Steel drip tray.

GRIDDLES:

- Stainless Steel perimeter top.
- Cold-rolled steel plate 3/4" thick welded to the perimeter top of the truss.
- 4" grease trough channel.

OVEN:

- Stainless Steel interior with porcelain back door and bottom.
- Removable Stainless-Steel door for easy cleaning.
- Oversized durable Stainless-Steel door handle.
- Thermostatic controlled from 250 °F to 550 °F, CSA and ANSI certified.
- Electronic spark ignition.
- Standard with (1) stainless steel oven rack.
- **Accepts full size sheet pans (18" x 26").**



AEMR-G24-B2-36-H



AER-6-36



AEMR-G12-B4-36

OPTIONS & ACCESORIES

5" castors.

Additional racks for oven.

Extended overshell for Salamander / Cheesemelter.

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

Specify is above 2000 ft. elevation.

MODEL	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
AER-6-36	210.000	36"	33 1/2"	56 1/2"	405
AER-G36-36-H	102.000	36"	33 1/2"	56 1/2"	405
AEMR-G12-B4-36	174.000	36"	33 1/2"	56 1/2"	428
AEMR-G24-B2-36-H	138.000	36"	33 1/2"	56 1/2"	466

1. Height includes 6" legs and backsplash. 2. Specifications are subject to change without prior notice.

Gas Restaurant Economic Range with Oven

36" WIDE



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel grate supports, burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

Heavy gauge welded frame on 6" adjustable legs, Stainless-Steel back riser durable enough to hold your broiler without any additional supports. Comes standard with Stainless-Steel cantilever shelf with an optional extended shelf for broiler mounting.

For the safety and convenience of operators, our Asber ranges come standard with a 5" Stainless Steel bull nose landing ledge. All units are CSA and ANSI certified.

OPEN BURNER:

- **30.000 BTU** cast iron lift off burners.
- Heavy Duty 12" x 12" cast iron top grates and pilot protection.

OVEN:

- Stainless Steel interior with porcelain bottom.
- Removable Stainless-Steel door for easy cleaning.
- Thermostatic controlled from 250 °F to 550 °F, CSA and ANSI certified.
- Manual ignition.
- Standard with (1) stainless steel oven rack.
- **Accepts full size sheet pans (18" x 26")**.



AER-6-36-E

OPTIONS & ACCESORIES

5" castors.

Additional racks for oven.

Extended overshef for Salamander / Cheesemelter.

Specify LPG or Nat. Gas.

Specify is above 2000 ft. elevation.

MODEL	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
AER-6-36-E	210.000	36"	33 1/2"	56 3/8"	375

1. Height includes 6" legs and backsplash. 2. Specifications are subject to change without prior notice.

Gas Restaurant Ranges with Double Oven

60" WIDE



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel grate supports, burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

Heavy gauge welded frame on 6" adjustable legs, Stainless-Steel back riser durable enough to hold your broiler without any additional supports. Comes standard with Stainless-Steel cantilever shelf with an optional extended shelf for broiler mounting.

For the safety and convenience of operators, our Asber ranges come standard with a 5" Stainless Steel bull nose landing ledge, Zamac heat resistant knobs for added durability, and reinforced valve system for extra safety. All units are CSA and ANSI certified.

OPEN BURNER:

- **30.000 BTU** cast iron lift off burners
- Heavy Duty 12" x 12" cast iron top grates and pilot protection.
- Independent pilot per burner.
- Stainless Steel drip tray.

GRIDDLES:

- Stainless Steel perimeter top.
- Cold-rolled steel plate 3/4" thick welded to the perimeter top of the truss.
- 4" grease trough channel.

OVEN:

- Stainless Steel interior with porcelain back door and bottom.
- Removable Stainless-Steel door for easy cleaning.
- Oversized durable Stainless-Steel door handle.
- Thermostatic controlled from 250 °F to 550 °F, CSA and ANSI certified.
- Electronic spark ignition.
- Standard with (1) stainless steel oven rack.
- **Accepts full size sheet pans (18" x 26").**



AER-2-B10-60



AEMR-2-G24-B6-60-H



AEMR-2-RG24-B6-60-H

OPTIONS & ACCESSORIES

5" castors.

Additional racks for oven.

Extended overshelf for Salamander / Cheesemelter.

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

Specify is above 2000 ft. elevation.

MODEL	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
AER-2-B10-60	360.000	60"	33 1/2"	56 1/2"	701
AEMR-2-G24-B6-60-H	288.000	60"	33 1/2"	56 1/2"	708
AEMR-2-G36-B4-60-H	252.000	60"	33 1/2"	56 1/2"	700
AEMR-2-RG24-B6-60-H	288.000	60"	33 1/2"	56 1/2"	779

1. Height includes 6" legs and backsplash. 2. Specifications are subject to change without prior notice.

Stock Pot Ranges

GAS STOCK POT RANGES



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

Cast-iron "Ring" type burner with 2 control knobs.

Powerful **45,000 BTU** per burner, removable and easy to clean.

Reinforced heavy duty 18" x 21" cast iron top grates with pilot protection.

Stainless Steel drip tray, removable for easy cleaning

Lower cabinet storage.

Zamac heat resistant knobs for added durability

Independent pilots for each burner.

6" adjustable legs.

All units are CSA and ANSI certified.



AESP-18-2



AESP-42-4

OPTIONS & ACCESORIES

5" castors.

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

Specify is above 2000 ft. elevation.

MODEL	BURNERS	TOTAL BTU PER HOUR	DIMENSIONS			SHIPPING WEIGHT (lbs)
			Width	Depth	Height	
AESP-18-2	2	90.000	18"	21"	24 3/4"	123
AESP-42-4	4	180.000	18"	42 5/8"	24 3/4"	256

1. Height includes 6" legs. 2. Specifications are subject to change without prior notice.

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.

Gas Pizza Ovens

GAS PIZZA OVENS WITH CERAMIC STONES



Asber AEPO series ovens are a great choice for fresh-dough pizza, prebaked crusts, flat breads, pretzels, and other bakery products. We offer one baking chamber with **two ceramic decks** and three positions. Featuring Meteorite™ ceramic decks that achieve maximum heat while using less energy and providing quicker recovery times between uses, especially during peak business hours.

- Non-ferrous stainless-steel construction including front, top, sides and valve control panel.
- Porcelain door liner.
- Powerful high-capacity, 30,000 BTU (36") / 24,000 BTU (24") "Type U" burner, controlled by an electromechanical thermostat from 200 F to 650 F, ANSI/CSA certified.
- Double wall construction with heavy insulation for fuel efficiency and Refrigerator exterior surfaces.
- Removable knobs and panel for easy maintenance.
- Reinforced safety valves, certified CSA and ANSI.
- Pilot light includes spark ignition.



AEPO-24-S



AEPO-36-S

OPTIONS & ACCESORIES

6" stainless steel legs.
25" legs painted in black.
Specify LPG or Nat. Gas (comes standard with conversion kits).
Specify is above 2000 ft. elevation.

MODEL	BURNERS	TOTAL BTU PER HOUR	INTERIOR DIMENSIONS			DIMENSIONS			SHIPPING WEIGHT (lbs)
			Width	Depth	Height	Width	Depth	Height	
AEPO-24-S	1	30.000	19 1/8"	22 3/8"	15 1/2"	24"	30 3/4"	29 7/8"	285
AEPO-36-S	1	30.000	31"	22 3/8"	15 1/2"	36"	30 3/4"	29 7/8"	355

Specifications are subject to change without prior notice.

Electric Pizza Oven



Asber AEPO series ovens are a great choice for fresh-dough pizza, prebaked crusts, flat breads, pretzels, and other bakery products. We offer one baking chamber with **two ceramic decks** and three positions. Featuring Meteorite™ ceramic decks that achieve maximum heat while using less energy and providing quicker recovery times between uses, especially during peak business hours.

- Non-ferrous stainless-steel construction including front, top, sides and valve control panel.
- Porcelain door liner.
- Electrical resistance heating, controlled by an electromechanical thermostat from 250 °F to 700 °F, ANSI/CSA certified.
- Double wall construction with heavy insulation for fuel efficiency and Refrigerator exterior surfaces.
- Removable knobs and panel for easy maintenance.



AEPO-26-E

MODEL	POWER (Kw)	AMPS	VOLTS - FREQUENCY	INTERIOR DIMENSIONS			DIMENSIONS			SHIPPING WEIGHT (lbs)
				Width	Depth	Height	Width	Depth	Height	
AEPO-26-E	3.6	16.3	230V. - I+N - 50/60Hz.	22 1/4"	20 5/8"	8 1/4"	26"	29 3/8"	19 3/4"	205

Height includes legs. 2. Specifications are subject to change without prior notice.

ONNERA GROUP

THE WAY TO A NEW ERA

We have come this far with integrity, with initiative and teamwork, always committed to building a better future.

Asber warrants its new product(s) to be free from defects in material and workmanship for a period of one (1) year from the original date of installation not to exceed 15 months from date of shipment from our factory. Equipment sold and installed for residential use, or outside the continental US is excluded from this warranty. Fryers: One year parts and labor, Limited 2 year tank warranty. If the fryer tank develops a leak due to manufacturing defect, and confirmed by an assigned Asber service company within the first two years of operation, Asber shall replace the fryer. Freight or installation charges shall not be included.

This warranty is limited to product(s) sold to the original commercial user. The liability of Asber is limited to, at Asber's option, the repair or replacement of any part (ground shipping only) found by Asber to be warranted herein. Asber shall bear the normal labor charges for repair or replacement to the extent that such repair or replacement is performed within (2) two hours or up to 100 miles total of the office of an authorized service agency, within the continental US and during regular (straight time) hours. Travel outside of the (2) two hours or 100 miles, and any work performed at overtime or weekend rates would be the responsibility of the owner/ user. Defective parts must be returned to Asber, freight pre-paid, for Warranty inspection.

Asber assumes no responsibility for any product not installed properly in accordance with the instructions supplied with the equipment by an authorized representative. Any equipment which has been modified by unauthorized personnel or changed from its original design is not covered under this warranty. Furthermore, Asber assumes no obligation for any product which has been subject to misuse, abuse or hard chemicals. Normal maintenance as outlined in the instructions is the responsibility of the owner-user and is not a part of this warranty. Normal parts wear and maintenance is also not covered by this warranty. This warranty is in lieu of any other agreement, expressed or implied, and constitutes the only warranty of Asber with respect to the product.

This states the exclusive remedy against Asber relating to the product(s) whether in contract or in tort or under any other legal, theory, and whether arising out of warranties, representations, instruction, installation or defects' from any cause.

Asber shall not be liable whether in contract or in tort or under any other legal theory for loss of revenue or profit, or for any substitute use or performance or for incidental, indirect, special or consequential damages, or for any other loss or cost of similar type.

Proper installation, initial check out, air shutter adjustments, or normal maintenance such as lubrication, adjustment or calibration of controls is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

Parts warranty cover – Asber warrants all new machine parts produced authorized by Asber to be free from defects in material and workmanship for a period of 90 days from the Warranty Commencement Date. If any defect in material and workmanship is found to exist within the warranty period Asber will replace the defective part without charge.

Defective parts become the property of Asber. Warranty Exclusions

- Negligence or Acts of God.
- Thermostat calibrations after (30) thirty days from equipment installation due.
- Air and Gas adjustments.
- Adjustments to burner flames and cleaning of pilot burners.
- Failures caused by erratic voltages or gas supplies.
- Unauthorized repair by anyone other than an ASBER Authorized Service Center.
- Damage in shipment.
- Alteration, misuse or improper installation.
- If serial number has been removed or altered.
- Thermostats and safety valves with broken capillary tubes.
- Ordinary wear and tear.



COTIZA AL 800 717 1618