

MODELS

- AEF-3540-S AEF-3540 S-CAS
- AEF-4050-S AEF-4050 S-CAS
- AEF-75-S AEF-75 S-CAS
- AEF-25-25-S AEF-25-25 S-CAS

AEF FRYERS

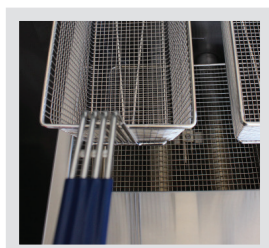
Quality ★ Performance ★ Service

Asber's 40 & 50 lbs. fryers are built for durability and engineered with safety in mind.

In addition to its all stainless steel interior and exterior construction, the AEF Series has a powerful capacity of 35,000 BTU per burner, an oil drain valve strategically placed to drain oil faster and an efficient heat transmission for fast start up and recovery among other remarkable features. Form and function fit for the most demanding kitchens.



AEF-75S



STANDARD FEATURES

- Fryer vessel tank: All stainless steel high quality construction, 16 gauge #304 material.
- Durable double layer access floor.
- Exterior is all stainless steel front, door, and basket hanger/flue riser.
- Fryer baskets are twin chrome plated with cool grip plastic coated handles.
- Millivolt control system: No electrical hook up required.
- Drain Valve: 1 1/4" diameter for easy draining of oil.
- Safety Shut Off System which shuts off 100% gas when temperature reaches the hi-limit.
- Large removable crumb screen made of tight mesh chrome plated, located underneath the fry baskets.
- Combination Gas Valve includes pressure regulator and pilot ignition system, hermetically sealed for operating stability. 3/4" NPT has inlet in rear.
- Legs are 6" high, adjustable, and chrome plated.
- -CAS models come with 5" castors. Factory only.
- Thermostatic controls adjust from 200°F to 425°F.

OPTIONS & ACCESSORIES

- Specify gas and elevation if over 2,000ft. (610m).
- 5" Casters

WARRANTY

Continental USA & Canada:

- One year: Labor and parts warranty.
- International: One year parts only.
- Limited warranty on the tank: five (5) years, prorated.

INSTALLATION REQUIREMENTS

- GAS PRESSURE:** 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. A pressure regulator sized for this unit is included, to be installed at time of connection.
- GAS CONNECTION:** Gas line must be 3/4" or larger, same if flexible connectors are used.
- VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ National Fire Protection Association, www.NFPA.org

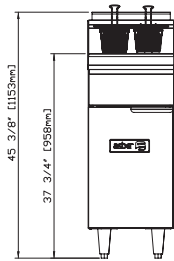
- CLEARANCE:** 6" both sides & rear for combustible

6" minimum clearance to adjacent open top burners

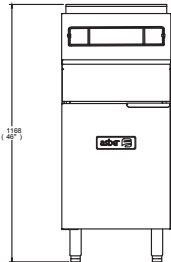
NOTE:

Due to continued development to ensure best possible performance, these specifications are subject to change without prior notice.

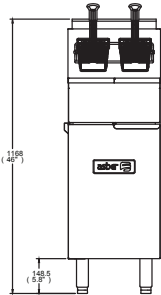
AEF-3540 / 4050 Front View



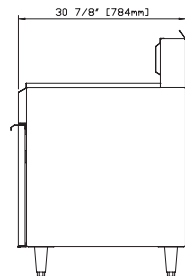
AEF-75 S Front View



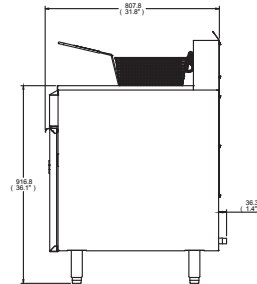
AEF-25-25 S Front View



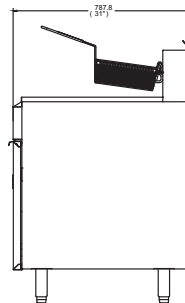
AEF-3540 / 4050 Side View



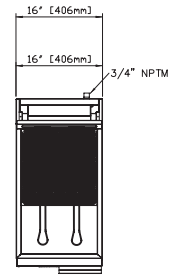
AEF-75 S Side View



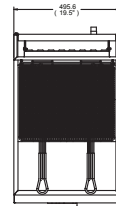
AEF-25-25 S Side View



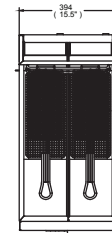
AEF-3540 / 4050 Front View



AEF-75 S Front View



AEF-25-25 S Front View



TECHNICAL SPECIFICATIONS



MODEL	N° BURNERS	BTU/ BURNER	TOTAL BTU	FRYER CAPACITY	DIMENSIONS			SHIPPING	
					WIDTH -	DEPTH -	HEIGHT	LBS	CU. FT.
AEF-3540 S (CAS)	2	35,000	70,000	35-40 Lb	16"	30-7/8"	46"	152	14
AEF-4050 S (CAS)	3	35,000	105,000	40-50 Lb	16"	30-7/8"	46"	163	14
AEF-75 S (CAS)	4	35,000	140,000	65-75 Lb	19-1/2"	31-7/8"	46"	183	17
AEF-25-25 S (CAS)	4	35,000	140,000	50 Lb	15-1/2"	31"	46"	165	15

*Height does not include 6" legs or 5" castors * Asber's specification are subject to change without notice as we continue to make product improvements.