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## SALAMANDER/CHEESE MELTER

### Manual Instructions

AESB-24, AESB-36, AECM-24, AECM-36,

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EN

**Manual instructions**  
Installation and Operation

ES

**Manual de instrucciones**  
Uso y mantenimiento

DE

**Bedienungshinweise**  
Installation und Betrieb

PL

**Ręczny**  
Obsługa i konserwacja

TK

**Manuel talimatları**  
Kurulum ve Çal trma

FR

**Manuel d'instructions**  
Installation et fonctionnement

PT

**Manual do instrues**  
Instalao e Operao

**INDEX**

DOCUMENTCODE:

**ENGLISH**

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# MACHINE INTRODUCTION

## 1.1 INTRODUCTION TO MACHINE & MODELS

All equipment manufactured by ASBER is for use with the type of gas specified on the rating plate and for installation will be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition)

Instruction to be followed in the event the user smells gas shall be posted in a prominent location.

This information shall be obtained by consulting the local gas supplier.

**PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCES.**

This equipment is design engineered for commercial use only

## 1.2 IMPORTANT SAFETY INFORMATION



**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

## 1.3 SPECIFICATION CHART

MODEL	BTU'S LP AT 10" D.W.C.	ORIFICE SIZE LP	BTU'S NG AT 5" D.W.C.	ORIFICE SIZE NG	BURNERS
<b>SALAMANDER</b>					
AESB-24	20,000	56	20,000	50	1
AESB-36	40,000	56	40,000	50	1
<b>CHESSE MELTER</b>					
AECM-24	20,000	56	20,000	50	1
AECM-36	40,000	56	40,000	50	1

## INSTALLATION

- 2.1 Transport, handling, unpacking, location.
- 2.2 Manufacturer's identification label description.
- 2.3 Installation and assembly.
- 2.4 Gas Connections

### 2.1 Transport, handling, unpacking, location

Upon receiving your new ASBER Equipment, check the package and the machine for any damages that may have occurred during transportation. Visually inspect the exterior of the package. If damaged, open and inspect the contents with the carrier. Any damage should be noted and reported on the delivering carrier's receipt.




In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier immediately. Notification should be made verbally as well as in written form. Request an inspection by the shipping company of the damaged equipment. Retain all crating material until inspection has been made. Finally, contact the dealer through which you purchased the unit.

### 2.2 Manufacturer's identification label description

Information on this plate includes the model, serial number, BTU / hour input of the burners operating gas pressure in inches WC, and whether the appliance is orifices for natural or propane gas.

When communicating with factory about a unit or requesting for special parts or information, Rating plate data is essential for proper identification.

#### ASBER COOKING APPLIANCES MUST BE CONNECTED ONLY TO THE TYPE OF GAS IDENTIFIED ON THE RATING PLATE

<b>asber</b> 		Circuito Exportación No.201, Parque Industrial Tres Naciones, 2a Etapa, San Luis Potosí, S.L.P., México C.P.78395										
Model	MODEL NO. AESB-24 LP		Serial Number									
		SERIE : 16160000M										
Gas Type	GAS TYPE: LP GAS		TOTAL BTU'S: 40 000									
INPUT RATE : BTU/H		LP GAS										
MANIFOLD PRESSURE:		NATURAL GAS										
		10 INCH W.C.										
		5 INCH W.C.										
		BTU	ORIFICE									
RADIANT BURNER:		20000	56									
		20000	50									
Orifice												
<p>INTENDED FOR OTHER THAN HOUSEHOLD          THIS APPLIANCE IS EQUIPPED FOR LP GAS FOR CONVERSION TO NATURAL GAS SEE INSTRUCCION ON USE CARE GUIDE          ANSI Z83.11b CSA 1.8b-(2009b) FOOD SERVICE EQUIP AND ANS/NSF STD 4</p>												
		 										
		Intertek Intertek										
		<table border="1"> <thead> <tr> <th></th> <th>COMBUSTIBLE</th> <th>NON COMBUSTIBLE</th> </tr> </thead> <tbody> <tr> <td>SIDES</td> <td>4 Inches</td> <td>0 Inches</td> </tr> <tr> <td>REAR</td> <td>4 Inches</td> <td>0 Inches</td> </tr> </tbody> </table>			COMBUSTIBLE	NON COMBUSTIBLE	SIDES	4 Inches	0 Inches	REAR	4 Inches	0 Inches
	COMBUSTIBLE	NON COMBUSTIBLE										
SIDES	4 Inches	0 Inches										
REAR	4 Inches	0 Inches										
<p><b>WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH . READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT</b></p>												
<p><b>LIGHTING &amp; SHUTDOWN</b>          TURN ALL VALVES TO OFF POSITION. WAIT FOR 5 MINUTES. TURN PILOT VALVE(S) ADJUSTING SCREW COUNTER CLOCKWISE. THEN LIGHT STANDING PILOT AND ADJUST FLAME ¼ INCH HIGH. TURN ON GAS VALVE(S) TO LIGHT MAIN BURNER. FOR COMPLETE SHUTDOWN, SHUT OFF GAS VALVE(S) AND TURN PILOT VALVE(S) ADJUSTING SCREW CLOCKWISE TO SHUT OFF GAS TO THE PILOT(S).</p>												
<p><b>MODELO: AESB-24 LP</b>  <b>SERIE: 16160000M</b></p>												

## 2.3 Installation and assembly

### SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected and crated by skilled personnel before leaving our factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

**Visible loss or damage:** Note on freight bill or express delivery and signed by person making delivery.

**File claim for damages immediately:** Regardless of extent of damages.

**Concealed loss or damage:** If damage is noticed after unpacking, notify Transportation Company immediately and file Concealed Damage Claim with them. This should be done within (15) days from date of delivery made to you. Retain container for inspection.

#### 2.3.1 UNCRATING

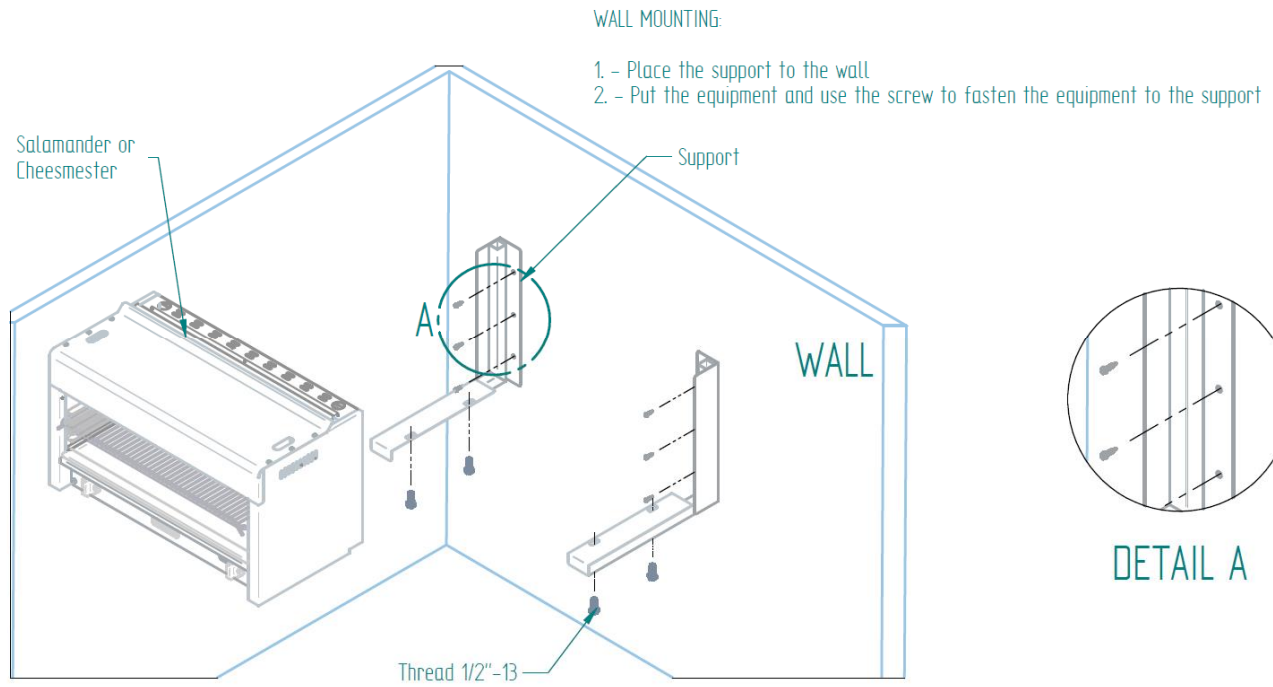
Cut and remove the outer packaging. Cut the (4) clamps that hold the equipment to the skid lift the unit off the skid.

#### 2.3.2 INSTALLATION

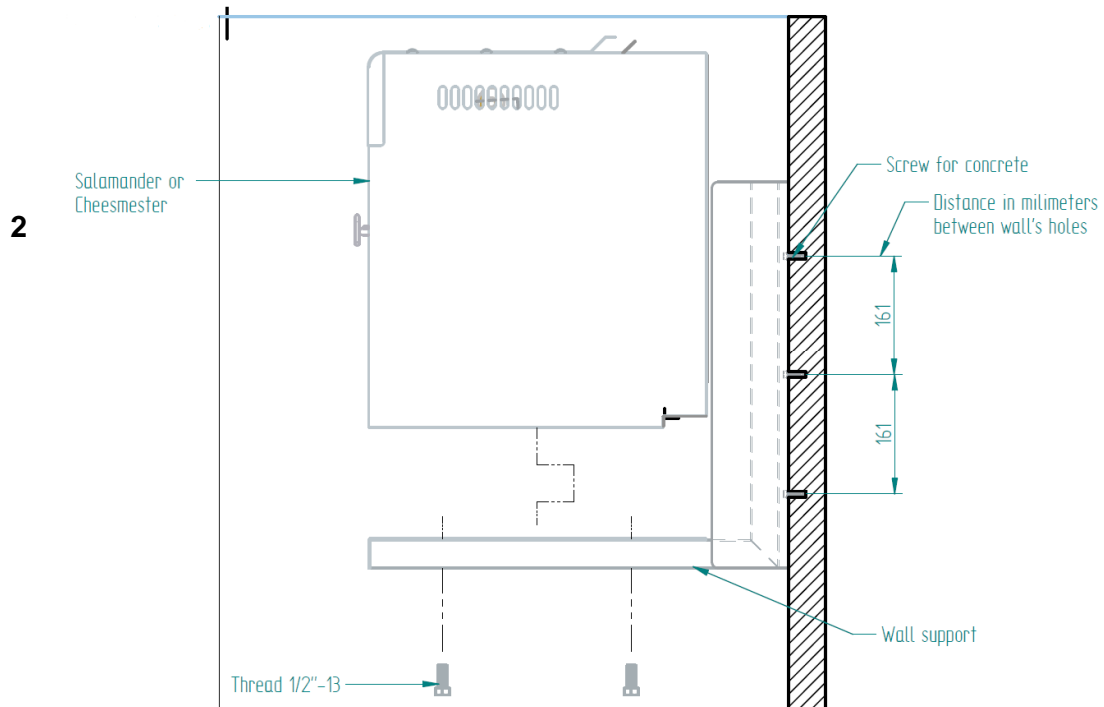
##### WALL MOUNTING



**1. - Place the support to the wall**



**2. - Put the equipment and use the screw to fasten the equipment to the support.**



## 2.4 Gas Connections

The gas supply (service) line must be the same size or greater than the inlet line of the appliance. ASBER appliances use a 3/4+NPT inlet.

Pipe joint compound must be resistive to Natural or LP gas.

For equipment using propane gas do not install supply lines with a diameter less than 1/2 under any circumstances.

All connections must be tested with a soapy water solution before lighting any pilots.

The appliance shall be connected to the fuel gas for which it was designed. No attempt shall be made to convert the appliance from the gas specified on the rating plate for use with a different gas without consulting the installation instructions, the serving gas supplier, or the appliance manufacturer for complete instructions.

### 2.4.1 MANUAL SHUT OFF VALVE

This installer supplied valve must be in the gas service line ahead of the appliance regulator in the gas stream and in a position accessible in the event of an emergency.

### 2.4.2 PRESSURE REGULATOR

Commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation; the gas pressure regulator supplied by ASBER must be installed at the gas inlet of each piece of equipment.

The regulators supplied along with ASBER appliances, will have 3/4+nlet/outlet openings and are adjusted at the factory for 5+ WC (natural gas) or 10+ WC (propane gas) depending on customer's ordering instructions.

Prior to connecting the regulator, check the incoming line pressure, as these regulators can only withstand a maximum pressure of 1/2+ PSI (14+WC). If the line pressure is beyond this limit, a step down regulator will be required.

The arrow shown on the bottom of the regulator body shows the gas flow direction, it should point downstream to the appliance. The BLUE air vent cap on the top is part of the regulator and should not be removed.

Any adjustments to the regulator should be made by qualified service personnel only with the proper equipment.

### 2.4.3 THIS APPLIANCE IS EQUIPPED FOR NATURAL GAS.

This appliance is equipped with orifices for operation with natural gas. For conversion to LP (PROPANE) change the orifice selected in the table according burner type. Orifices necessary for LP (PROPANE) conversion are provided on accessory box. Gas conversion must be performed by qualified or authorized personnel

**WARNING:** To avoid the risk of serious personal injury or property damage, the range must be converted correctly. Improper conversion or flame adjustment will produce carbon monoxide, which is a poisonous gas.

To convert your range, follow the directions below

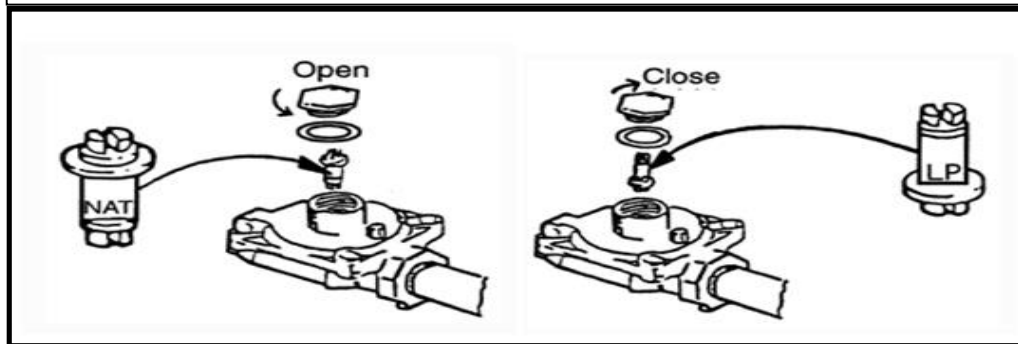
1. Check that the main gas supply has been shut off and the power supply cord is disconnected.
2. Remove main top.
3. Convert pressure regulator. Your range is equipped with a convertible pressure regulator.

To convert, follow the illustrations below for the type of regulator on your range.

#### 2.4.4 PRESSURE REGULATOR CONVERSION

**A.** Remove cap and snap out plastic plunger from bottom of cap.

**B.** Turn plunger over and snap back in original location.



***Failure to install the pressure regulator will void the appliance warranty***

#### 2.5 Location

~ Installation of the equipment should be performed by qualified, certified, and authorized personnel who are familiar and experienced with local installation codes.

~ Before Installation please read instructions completely and carefully.

~ Do not remove permanently affixed labels, warnings or plates from the product.

~ Please observe all local and national codes and ordinances

~ Installation must conform with local codes, or in the absence of local codes, the National

Fuel Gas Code, ANSI Z223.1 (latest edition)

~ The appliance must be isolated from gas supply piping system, by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than ½ psi (3.45kpa)



## 2.6 CLEARANCES

The appliance area must be kept free and clear of all combustibles

MODEL	NON COMBUSTIBLE		COMBUSTIBLE	
	REAR	SIDES	REAR	SIDES
SALAMANDRA	0Inches	0Inches	4Inches	4Inches
CHEESE MELTER	0Inches	0Inches	4Inches	4Inches

## 2.1 AIR SUPPLY & VENTILATION

The area in front of, around and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.

Adequate clearance must be maintained around the appliance for easy servicing. Provision should be made for any commercial, heavy-duty cooking appliance exhaust combustion waste products to the outside of the building. Usual practice is to place the appliance under an exhaust hood, which should be constructed in accordance to the local codes. Strong exhaust fans in this hood or in the overall air conditioning system can produce a slight vacuum in the room and / or cause air drafts, either of which can interfere with the pilot or burner performance and could be difficult to diagnose. Air movement should be checked during installation. Air openings or baffles may have to be provided in the room, if pilot or burner outage problem persists.

## OPERATION

- 3.1 General information.
- 3.2 Lighting Instructions.
- 3.3 Daily Shut-Down.

### 3.1 General information.

Operation of this equipment must be performed by qualified or authorized personnel who have read and are familiar with the functions of the equipment.

#### WARNING

Hot oil and hot surfaces can cause severe burns. Use caution when operating the fryer.

Do not attempt to move the fryer filled with hot oil or shortening.

Do not go near the area directly above the flue when fryer is operation.

Severe burns may be caused.

Drain hot oil in metal containers, do not use plastic buckets or glass containers.

### 3.2 LIGHTING INSTRUCTIONS

- Turn all valves or thermostats to the OFF position.
- Wait 5 minutes.
- Turn main gas supply ON and light pilot valve(s)
- Adjust pilot valve(s) screw counter clockwise more flame, screw clockwise less flame
- Adjust pilot flame ¼ inch high.
- Turn ON gas valve(s) to light main burner.
- For complete shutdown, shut OFF gas valve(s) and turn pilot valve(s) adjusting screw clockwise to shut off gas to the pilot(s).

### 3.3 DAILY SHUT-DOWN

At the end of the day, turn the gas tap dial on the combination gas valve and the thermostat to OFF position. Where applicable turn the power switch to OFF position. Filter the oil in all fryers.

## MAINTENANCE

### 4.1 CLEANING

For continued performance efficiency and longevity of your Fryer it is essential to carry out a good maintenance program.

#### **4.1.1 DAILY**

##### **OPEN BURNERS / HOT PLATES**

1. Remove all top grates.
2. Lift off the burners heads and venturies by raising the head slightly, sliding to the rear and lifting upwards.
3. Wash off the above in hot soapy water.
4. Re-install parts in the reverse order.

##### **GRIDDLES**

1. Scrape with a nylon griddle scraper to remove the cooked spills.  
When absolutely necessary use a fine grained stone to scrape.
2. Wipe away any griddle stone dust and food particles with burlap.
3. Wash with hot, soapy water, and then rinse with vinegar and water.
4. Rinse again with clear water.
5. Re-oil with shortening or liquid frying compound.
6. **DO NOT FLOOD A HOT GRIDDLE WITH COLD WATER.** This could cause warping and griddle plate to crack.

##### **BROILER**

1. Remove large pieces of food residue and carefully scrape spillovers from the drip tray below the cooking surface.
2. Wash all exterior and interior surfaces with hot soapy water solution. Do not use any abrasives on any portion of the stainless or painted surfaces.
3. Cast iron grates should be scraped frequently with a wire brush and periodically soaked in hot water solution to remove grease particles.  
Never expose the grates to excessive heat for the purpose of burning excess grease. This practice could shorten the useful life of the grates.

#### **4.1.2 STAINLESS STEEL PARTS**

Do not use steel wool, abrasive cloths, cleansers or powders to clean stainless steel surfaces. All stainless steel parts should be wiped regularly with hot soapy water during the day and a stainless steel liquid cleaner at the end of the day. To remove encrusted materials, soak in hot water to loosen the material, and then use a wood or nylon scraper. **NOT USE** a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are almost impossible to remove.

## TROUBLE SHOOTING

<b>Pilot will not light</b>	<ul style="list-style-type: none"> <li>a. No gas</li> <li>b. Gas tap dial not set at "Pilot" position and depressed.</li> </ul>	<ul style="list-style-type: none"> <li>a. Turn main gas valve "ON"</li> <li>b. Set gas tap dial on combination gas valve to "Pilot". Depress and hold while lighting.</li> </ul>
<b>Pilot will not stay lit</b>	<ul style="list-style-type: none"> <li>a. Gas tap dial not depressed and held long enough</li> <li>b. Defective thermopile</li> <li>c. Pilot flame not properly adjusted</li> </ul>	<ul style="list-style-type: none"> <li>a. Depress and hold for at least 30 sec.</li> <li>b. Replace</li> <li>c. Adjust pilot flame whit pilot adjustment screw on the combination valve.</li> </ul>
<b>Main burners will not ignite</b>	<ul style="list-style-type: none"> <li>a. Pilot not lit</li> <li>b. Thermopile not properly installed in the pilot.</li> <li>c. Gas tap dial not set at "ON" position.</li> <li>d. Thermostat not set at any temperature.</li> <li>e. Defective gas valve.</li> <li>f. Defective hi-limit switch.</li> </ul>	<ul style="list-style-type: none"> <li>a. Light the pilot</li> <li>b. Push in ad tightens. Pilot flame should engulf the thermopile.</li> <li>c. Turn and set gas tap dial to "ON" position.</li> <li>d. Set thermostat to desired temperature.</li> <li>e. Replace</li> <li>f. Replace.</li> </ul>
<b>Fryer does not heat up fast</b>	<ul style="list-style-type: none"> <li>a. Insufficient gas.</li> <li>b. Line clogged</li> <li>c. Overloading the fryer.</li> </ul>	<ul style="list-style-type: none"> <li>a. Check gas pressure.</li> <li>b. Remove and clean gas line</li> <li>c. Cook smaller loads. Need larger fryer!</li> </ul>
<b>Oil/shortening scorches and breaks down.</b>	<ul style="list-style-type: none"> <li>a. Operating temperature too high.</li> <li>b. Thermostat out of calibration</li> <li>c. Oil/shortening overused.</li> <li>d. Oil/shortening not filtered frequently.</li> </ul>	<ul style="list-style-type: none"> <li>a. Set at proper temperature.</li> <li>b. Re-calibrate</li> <li>c. Replace</li> <li>d. Replace</li> </ul>
<b>Temperature cannot be controlled</b>	<ul style="list-style-type: none"> <li>a. Thermostat bulb out of proper position.</li> <li>b. Thermostat out of calibration.</li> <li>c. Defective thermostat.</li> <li>d. Defective gas valve.</li> </ul>	<ul style="list-style-type: none"> <li>a. Relocate and secure at the proper position.</li> <li>b. Re-calibrate.</li> <li>c. Replace.</li> <li>d. Replace.</li> </ul>
<b>Fryer shut-off, cannot re-light pilot</b>	<ul style="list-style-type: none"> <li>a. Hi-limit cut off.</li> <li>b. Defective thermostat.</li> <li>c. Thermostat out of calibration.</li> <li>d. Hi-limit switch defective.</li> </ul>	<ul style="list-style-type: none"> <li>a. Note: cannot re-light the pilot until temperature of oil drops to about 325°F. call service, if uncertain.</li> <li>b. Replace.</li> <li>c. Re-calibrate</li> <li>d. Replace.</li> </ul>



**ASBER**

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