

# 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 <b>NEW!</b>	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

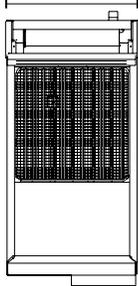
1. Height includes 6" legs. 2. Specifications are subject to change without prior notice.

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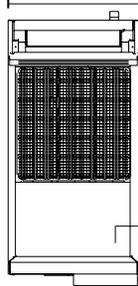
GAS FRYERS



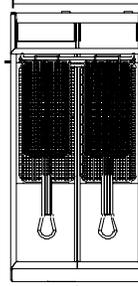
AEF-4050-S-E TOP  
16"



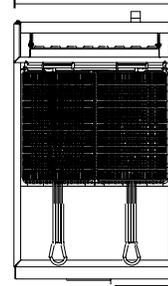
AEF-50-S TOP  
16"



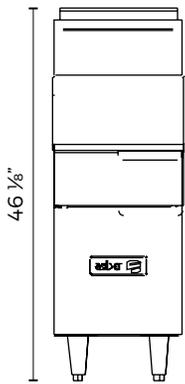
AEF-2525-S TOP  
16"



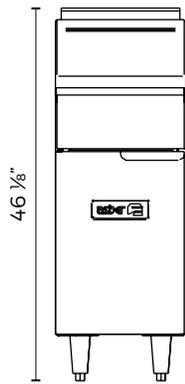
AEF-75-S TOP  
19 1/2"



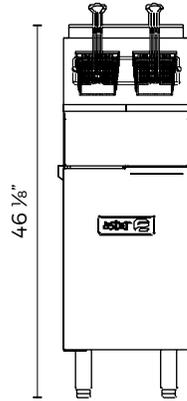
AEF-4050-S-E FRONT



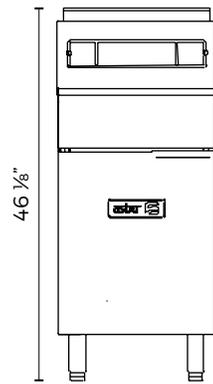
AEF-50-S FRONT



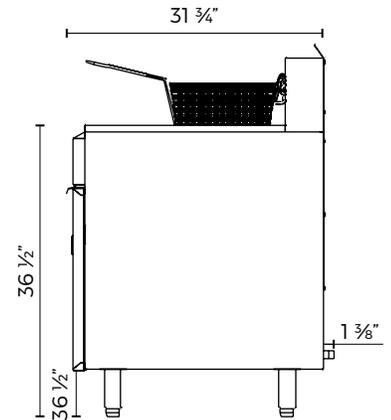
AEF-2525-S FRONT



AEF-75-S FRONT



COMMON SIDE VIEW



DATA	4050	50	2525	75
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	35.000	38.000		
Total BTU	105.000	114.000	152.000	
Shipping Weight (lbs)	156	167	186	
DIMENSIONAL DATA				
Ext. Width Overall	16"		19 1/2"	
Ext. Depth Overall	31 3/4"			
Ext. Height Overall <sup>1</sup>	46 1/8"			
Capacity (lbs)	40 / 50	50	75	

1. Height includes 6" legs.

### Standard Features

- 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.
- Electromechanical thermostat temperature ranges from 392° F to 752° F.
- Unit comes assembled with flue incorporated for easy installation.
- Drain valve: 1-1/4" diameter for easy cleaning.
- 6" adjustable legs.
- All units are CSA and ANSI certified.

### Options & Accessories

- 5" castors.
- 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 PRESSURE:** 5.0" W.C. (NG) for natural gas or 10.0" W.C. (LPG) for propane gas. A pressure regulator sized for this unit is included, to be installed at time of connection.
- 2. GAS CONNECTION:** Gas line must be 3/4" or larger, same if flexible connectors are used.
- 3. VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, [www.NFPA.org](http://www.NFPA.org)
- 4. CLEARANCE:** 6" rear and sides for combustible. 6" minimum clearance to adjacent open top burners.