



## AEF Fryers

### MODELS

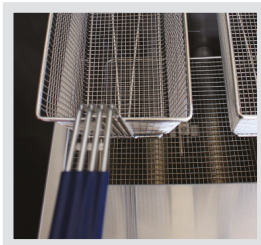
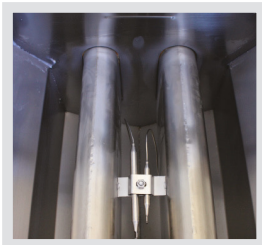
<input type="checkbox"/> AEF-3540-S	<input type="checkbox"/> AEF3540-S-CAS
<input type="checkbox"/> AEF-4050-S	<input type="checkbox"/> AEF-4050-S-CAS
<input type="checkbox"/> AEF-75-S	<input type="checkbox"/> AEF-75-S-CAS
<input type="checkbox"/> AEF-25-25-S	<input type="checkbox"/> AEF-25-25-S-CAS

## 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-75-S

## 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 basket 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.

### INSTALLATION REQUIREMENTS

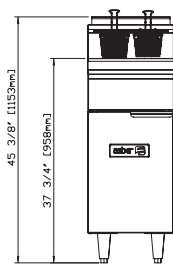
- GAS PRESSURE:** 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. A pressure regulator sized for this unit is included, to be installed at time of connection.
- GAS CONNECTION:** Gas line must be 3/4" or larger, same if flexible connectors are used.
- VENTILATION:** An adequate ventilation system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

- CLEARANCE:** 6" rear, & sides for combustible.  
6" minimum clearance to adjacent open top burners.

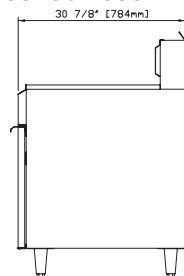
#### NOTE:

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

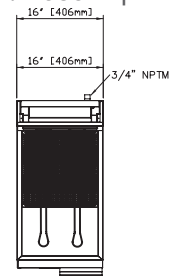
AEF-3540 / 4050 Front View



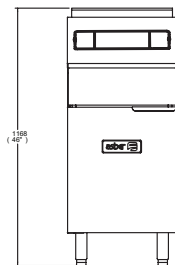
AEF-3540 / 4050 Side View



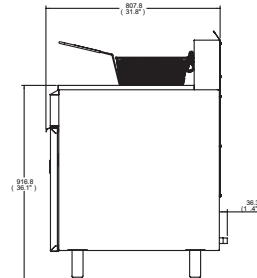
AEF-3540 / 4050 Top View



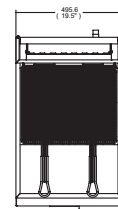
AEF-75 S Front View



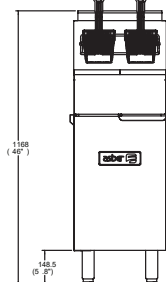
AEF-75 S Side View



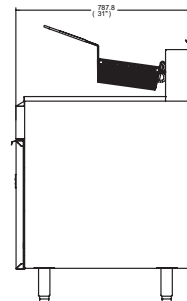
AEF-75 S Top View



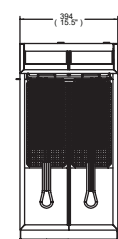
AEF-25-25 S Front View



AEF-25-25 S Side View



AEF-25-25 S Top View



## TE TECHNICAL SPECIFICATIONS



MODEL	N° BURNERS	BTU/ BURNER	TOTAL BTU	FRYER CAPACITY	DIMENSIONS			SHIPPING DIMEN.			SHIPPING LBS
					W	D	H	W	D	H	
AEF-3540-S(CAS)	2	35,000	70,000	35-40 Lb	15 1/2"	30 7/8"	41"	17"	33"	44"	156
AEF-4050-S(CAS)	3	35,000	105,000	40-50 Lb	15 1/2"	30 7/8"	41"	17"	33"	44"	167
AEF-75-S(CAS)	4	35,000	140,000	65-75 Lb	19 1/2"	30 7/8"	41"	21"	33"	44"	186
AEF-25-25-S(CAS)	4	35,000	140,000	50 Lb	15 1/2"	30 7/8"	41"	17"	33"	44"	167