2015 EXPORT CATALOG





MULTI-SOLUTION MANUFACTURER OF FOODSERVICE EQUIPMENT



Taking Your Business Forward

We are a leading global multi-solution manufacturer of foodservice equipment, with a complete range of best-selling products, especially designed to enhance user convenience by providing always the best solution at a competitive price.

Asber Professional also offers locally-adapted products across different geographical regions and is especially proud to provide unique manufacturing and design resources to its partners, in order to develop joint, mutually beneficial projects.

ASBER PROFESSIONAL AS PART OF A LARGER CORPORATION

Asber Professional is part of MONDRAGON CORP, the leading Basque Country corporation and the seventh one in Spain by annual sales. It is made up of more than 260 companies and entities structured into four industries: Finance, Manufacturing, Distribution and Knowledge. At present, it has 16 billion euro turnover, over 100,000 employees and more than

70 companies operating outside Spain.





Main principles for **Taking Your** Business Forward

Multi-solution Specialist in Foodservice Equipment



We strive to design and build products that drive economic value to our partners while respecting the environment.

We offer hybrid power – the best of the specialist model combined with a complete product range. Comprehensive range spanning:

COOKING OVENS DISHWASHING

REFRIGERATION

Every product category has a dedicated R&D team and a specific production platform that enable us to deliver very specialized products

2 OEM Partnership. Design and Manufacturing Services

To maximize your business potential, we offer OEM design and production resources:

- Dedicated R&D teams
- Expert production capabilities
- Product strategic guidance
- Innovative partnership solutions.

Global Manufacturing Brand Specialist in Foodservice Equipment



Presence on 4 countries 6 fully-owned plants

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ONNERA GROUP

ONNERA Group is integrated in the cooperative experience of Mondragon Corporation. Made up of 289 companies and entities, Mondragon Corporation is structured into four industry verticals: Finance, Manufacturing, Distribution and Knowledge. At present, it has 14 billion euro turnover, over 80,000

employees and 15 R&D and university campuses.



European, American and Asian refrigeration series.



Our market approach is also locally everywhere, with proactive, hands-on local sales representatives in all global markets. That is why we have no headquarters, but market-focused teams in Europe, Americas, Near East-Africa, and Asia-Pacific.

www.asberprofessional.com

Quality and Environmental Sustainability Asber Professional has established an integrated Qua

Asber Professional has established an integrated Quality and Environmental Management System, certified as per **UNE-EN-ISO 9001:2008** and **UNE-EN-14001:2004** international standards.

Quality is never an accident; it is always the result of intelligent effort. Our quality system tracks the performance of key customer touch points and develops internal actions to correct any deviation from the targets.

This continuous improvement process ensures that our products and services meet or exceed customer expectations.

Sustainability Ouality Enviromental

We believe that if something is un-environmental, it is also un-economical. Asber Professional strives for reducing the environmental impact all throughout the value chain, from the direct impact of our own activities to that of our products. We are working to achieve this vision through acontinued focus on designing and manufacturing more sustainable products; maximizing our energy efficiency and renewable energy use; and eliminating waste.





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COOKING

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COOKING BLOCK COOK 700

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ASBER BLOCK COOK 700 series is a European modular cooking range of 775 mm depth that provides a wide choice of functions to perform every imaginable thermal food preparation.

Due to its modular design, it fits in every professional kitchen, being the ideal solution for medium-high production foodservice operations, such as full-service restaurants, quick-service restaurants, bars, canteens or coffee-shops.

Block Cook 700 enables a powerful, yet even, heat distribution, guaranteeing perfect culinary results. The different cooking functions can stand alone or be arranged in a cooking line-up, creating efficient work stations to speed up service. The range is made of stainless steel, sturdily built with long-lasting parts, to provide a durable solution designed to cope with the demands of a busy professional kitchen.

All cooking appliances have been designed with a recognizable aesthetics and a stylish design. To ensure maximum hygiene, worktops are stamped and internal edges are rounded. All models are in accordance with the international standards of safety and hygiene, bearing Certigaz and CE approval.

Cooking ranges equiped with open 2, 4 or 6 gas burners with security valve and thermocouples. Stamped worktop for easy cleaning. Cast iron grid. Griddles to cook in direct contact with the food. Available with smooth, ribbed or chromium-plate smooth. Uniform heat distribution to guarantee the perfect cooking. Bain-marie units designed to accommodate 2 x GN-1/1 containers with 100 mm depth. Several combinations possible of containers. Draining tap with safety system. Pasta cookers to boil water quickly. Able to accommodate a container with capacity up to 20 liters. Draining tap on front. Stamped stainless steel tank. Easy to clean. Fryers with single or double tank to cook food immersed in hot fat or oil. Rounded edges for easy cleaning. Cold zone to collect sediments. Draining tap.



Stands in stainless steel. Designed to configure a cooking line with different elements. Available in differents lengths with doors optionals.





ELECTRIC AND GAS TILTING BRATT PANS

Counterweighted folding lid. Stainless steel pan. Manual tilting system. Rounded edges for easy to cleaning.



ELECTRIC AND GAS BOILING PANS

Counterweighted folding lid. Available model with double jacket pan (bainmarie system). Rounded edges for easy to cleaning.

Cooking solutions

ELECTRIC RANGES

Available with 2 or 4 cast iron plates of round or square plates. Built-in shielded resistors and safety overheat protection. Stamped worktop for easy cleaning.

GAS SOLID TOP

Refractory material to cook slowly with a constant temperature. Security valve and thermocouples.

GAS CHARCOAL GRILL









Charcoal grills with cooking surface in smooth mild steel, ribbed or chromium-plate smooth. Single or double lengths. Removable steel drip pan for fat collection.



CERTIgaz

Gas certification

Block Cook 700 Series | Gas ranges





GAS RANGES

- Table-top models available in 3 different widths: 350, 700 and 1050 mm.
- Made of stainless steel.
- Stamped worktop, with internal rounded edges, to avoid spillages.
 Special design allows fat to naturally flow into front duct making cleaning operations easier and guaranteeing the maximum hygiene.
- High power gas burners enables an uniform and powerful heat distribution, guaranteeing perfect cooking results and energy savings.
- Manual start with security valve, safety thermocouple and pilot ignition.
- Tall flue vents, allowing enough air in the air-gas mixture to guarantee a proper flame adjustment, combustion efficiency, gas savings and richer ventilation.
- Cast iron grid with dimensions 330 x 310 mm.
- Assembled with injectors for use with natural gas (NG) or (LPG).

| Model | Reference | Dimensions (mm) | N° burners | Power kW (Kcal) |
|-------------|-----------|--------------------|---------------|--------------------|
| GR-350 LPG | 19005170 | 350 x 775 x 290 | 2 | 8 (7000) |
| GR-350 NG | 19018926 | 350 x 775 x 290 | 2 | 8 (7000) |
| GR-700 LPG | 19005193 | 700 x 775 x 290 | 4 | 19 (16500) |
| GR-700 NG | 19018927 | 700 x 775 x 290 | 4 | 19 (16500) |
| GR-1050 LPG | 19007390 | 1.050 x 775 x 290 | 6 | 30 (26000) |
| GR-1050 NG | 19018925 | 1.050 × 775 × 290 | 6 | 30 (26000) |



GAS RANGES WITH OVEN

- Models available in 2 different widths: 700 and 1050 mm.
- Made of stainless steel.
- Stamped worktop, with internal rounded edges, to avoid spillages. Special design allows fat to naturally flow into front duct making cleaning operations easier and guaranteeing the maximum hygiene.
- High power gas burners enables an uniform and powerful heat distribution, guaranteeing perfect cooking results and energy savings.
- Manual start with security valve, safety thermocouple and pilot ignition.
- Tall flue vents, allowing enough air in the air-gas mixture to guarantee a proper flame adjustment, combustion efficiency, gas savings and richer ventilation.
- Cast iron grid with dimensions 330 x 310 mm.
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).





OVEN FEATURES:

GAS OVEN:

- Static gas oven with high-efficient tubular burner, self-stabilizing flame device, ignition pilot, thermocouple and thermostat adjustable from 130 °C to 350 °C.
- Stainless steel outer and inner door.
- Aluminum heat-resistant door handle.
- Dimensions: 450 x 420 x 300 mm. Capacity: 4 x GN-2/1.

ELECTRIC OVEN:

- Static electric oven in stainless steel with heating elements in the bottom and a grill.
- Adjustable thermostat (130 °C 350 °C).
- Stainless steel outer and inner door.
- Aluminum heat-resistant door handle.
- Dimensions: 450 x 420 x 300 mm. Capacity: 4 x GN-2/1.
- Oven power: Top 3 kW and base 3 kW.

| Model | Reference | Dimensions (mm) | N° burners | Burners power kW (Kcal) | Oven | Oven power kW (Kcal) | Voltage (V) |
|--------------|-----------|--------------------|---------------|----------------------------|------------|-------------------------|-------------------|
| GRO-700 LPG | 19007377 | 700 x 775 x 850 | 4 | 19 (16500) | Gas | 7 (6000) | - |
| GRO-700 NG | 19018990 | 700 x 775 x 850 | 4 | 19 (16500) | Gas | 7 (6000) | - |
| GREO-700 LPG | 19007567 | 700 x 775 x 850 | 4 | 19 (16500) | Electrical | 6 | 400/3N - 50/60 Hz |
| GREO-700 NG | 19018928 | 700 x 775 x 850 | 4 | 19 (16500) | Electrical | 6 | 400/3N - 50/60 Hz |
| GRO-1050 LPG | 19007361 | 1.050 x 775 x 850 | 6 | 30 (26000) | Gas | 7 (6000) | - |
| GRO-1050 NG | 19018929 | 1.050 x 775 x 850 | 6 | 30 (26000) | Gas | 7 (6000) | - |

Block Cook 700 Series | Electric ranges







ELECTRIC RANGES (ROUND PLATES) $({4})$

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.

ER-350

- Stamped worktop with internal rounded edges, avoiding spillages • and making cleaning operations easier, guaranteeing the maximum hygiene.
- Heating elements controlled by an easy-to-use 6-position temperature switch, which ensures meeting the different cooking requirements at any time, thus guaranteeing power savings.
- Pilot lights to display power on and heating up.
- Electric plates made of cast iron with built-in shielded resistors to quickly reach 400 °C.

9 ERO-700







- Other electrical configurations are available upon request.
- **OVEN FEATURES:**
 - Static electrical oven with high-efficient resistors on the chamber top (3 kW) and base (3 kW).
 - Adjustable thermostat (130 °C 350 °C).
 - Stainless steel outer and inner door.
 - Aluminum heat-resistant door handle.
 - Dimensions: 450 x 420 x 300 mm. Capacity: 4 x GN-2/1.
 - Height-adjustable legs.

| Model | Reference | Dimensions (mm) | N° plates | Plates power kW | Oven power kW | Voltage (V) |
|---------|-----------|--------------------|--------------|--------------------|------------------|-------------------|
| ER-350 | 19005008 | 350 x 775 x 290 | 2 | 5,2 | - | 400/3N - 50/60 Hz |
| ER-700 | 19005236 | 700 x 775 x 290 | 4 | 9,3 | - | 400/3N - 50/60 Hz |
| ERO-700 | 19007265 | 700 x 775 x 850 | 4 | 9,3 | 6 | 400/3N - 50/60 Hz |





(4) ELECTRIC RANGES (SQUARE PLATES)

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Stamped worktop with internal rounded edges, avoiding spillages and making cleaning operations easier, guaranteeing the maximum hygiene.
- Heating elements controlled by an easy-to-use 6-position temperature switch, which ensures meeting the different cooking requirements at any time, thus guaranteeing power savings.
- Pilot lights to display power on and heating up.
- Electric plates made of cast iron with built-in shielded resistors to quickly reach 400 °C.

- Square plates: 300 x 300 mm (3 kW each plate).
- Other electrical configurations are available upon request. **OVEN FEATURES:**
 - Static electrical oven with high-efficient resistors on the chamber top (3 kW) and base (3 kW).
 - Adjustable thermostat (130 °C 350 °C).
 - Stainless steel outer and inner door.
 - Aluminum heat-resistant door handle.
 - Dimensions: 450 x 420 x 300 mm. Capacity: 4 x GN-2/1.
 - Height-adjustable legs.

| Model | Reference | Dimensions (mm) | N° plates | Plates power kW | Oven power (kW) | Voltage (V) |
|-----------|-----------|--------------------|--------------|--------------------|--------------------|-------------------|
| ER-350 Q | 19013381 | 350 x 775 x 290 | 2 | 6 | - | 400/3N - 50/60 Hz |
| ER-700 Q | 19013384 | 700 x 775 x 290 | 4 | 12 | - | 400/3N - 50/60 Hz |
| ERO-700 Q | 19013389 | 700 x 775 x 850 | 4 | 12 | 6 | 400/3N - 50/60 Hz |





GFT/C-350 S



GFT-700 S



GFT-350 R

GAS GRIDDLES

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Uniform heat distribution on the cooking surface that allows thicker cuts of meat to be cooked perfectly.
- Stainless steel tubular burners with self-stabilized flame for a greater uniformity of heat distribution.
- Manual start, pilot ignition and flame control by using a min-max gas valve.
- Thermostat control of the hot-plate temperature over 300°C.
- Removable steel drip pan for fat collection.
- Assembled with injectors for use with natural gas (NG) or (LPG).
- GAS GRIDDLES WITH CHROMIUM-PLATED:
 - Chromium-plated of 50 microns thickness coated.
 - Adjustable thermostat (120 °C to 310 °C).

| Model | Reference | Туре | Dimensions (mm) | Heating surfaces | Power kW (Kcal) |
|-----------------|-----------|--------------------------|--------------------|------------------|--------------------|
| GFT-350 S LPG | 19005280 | Smooth | 350 x 775 x 290 | 1 | 7 (6000) |
| GFT-350 S NG | 19005279 | Smooth | 350 x 775 x 290 | 1 | 7 (6000) |
| GFT-350 R LPG | 19005282 | Ribbed | 350 x 775 x 290 | 1 | 7 (6000) |
| GFT-350 R NG | 19005281 | Ribbed | 350 x 775 x 290 | 1 | 7 (6000) |
| GFT/C-350 S LPG | 19005284 | Chromium-plate smooth | 350 x 775 x 290 | 1 | 7 (6000) |
| GFT/C-350 S NG | 19005283 | Chromium-plate smooth | 350 x 775 x 290 | 1 | 7 (6000) |
| GFT-700 S LPG | 19006186 | Smooth | 700 x 775 x 290 | 2 | 14 (12000) |
| GFT-700 S NG | 19006185 | Smooth | 700 x 775 x 290 | 2 | 14 (12000) |
| GFT-700 R LPG | 19006190 | Ribbed | 700 x 775 x 290 | 2 | 14 (12000) |
| GFT-700 R NG | 19006189 | Ribbed | 700 x 775 x 290 | 2 | 14 (12000) |
| GFT/C-700 S LPG | 19006192 | Chromium-plate smooth | 700 x 775 x 290 | 2 | 14 (12000) |
| GFT/C-700 S NG | 19006191 | Chromium-plate smooth | 700 x 775 x 290 | 2 | 14 (12000) |
| GFT-700 S+R LPG | 19006188 | Smooth + Ribbed | 700 x 775 x 290 | 2 | 14 (12000) |
| GFT-700 S+R NG | 19006187 | Smooth + Ribbed | 700 x 775 x 290 | 2 | 14 (12000) |



EFT-350 S

EFT/C-700 S



(4) ELECTRIC GRIDDLES

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Uniform heat distribution on the cooking surface that allows thicker cuts of meat to be cooked perfectly.
- Shielded stainless steel heating elements.
- Thermostat control of the hot-plate temperature (120 °C to 310 °C).
- Pilot lights to display power on and heating up.
- Removable steel drip pan for fat collection.
- Other electrical configurations are available upon request.

ELECTRIC GRIDDLES WITH CHROMIUM-PLATED:

- Chromium-plated of 50 microns thickness coated.
 Adjustable thermostat (120 °C to 310 °C).

| Model | Reference | Туре | Dimensions (mm) | Heating surfaces | Power (kW) | Voltage (V) |
|-------------|-----------|--------------------------|--------------------|---------------------|---------------|-------------------|
| EFT-350 S | 19005453 | Smooth | 350 x 775 x 290 | 1 | 4,5 | 400/3N - 50/60 Hz |
| EFT-350 R | 19005285 | Ribbed | 350 x 775 x 290 | 1 | 4,5 | 400/3N - 50/60 Hz |
| EFT/C-350 S | 19005450 | Chromium-plate smooth | 350 x 775 x 290 | 1 | 4,5 | 400/3N - 50/60 Hz |
| EFT-700 S | 19006454 | Smooth | 700 x 775 x 290 | 2 | 9 | 400/3N - 50/60 Hz |
| EFT-700 R | 19005955 | Ribbed | 700 x 775 x 290 | 2 | 9 | 400/3N - 50/60 Hz |
| EFT/C-700 S | 19006076 | Chromium-plate smooth | 700 x 775 x 290 | 2 | 9 | 400/3N - 50/60 Hz |
| EFT-700 S+R | 19005961 | Smooth + Ribbed | 700 x 775 x 290 | 2 | 9 | 400/3N - 50/60 Hz |





GCG-350

GAS CHARCOAL GRILLS

- Table-top models available in 2 different widths: 350 and 700 mm.
 Made of stainless steel.
- Made of stainless steel.
- Models available with cast iron or stainless steel grid.
- Stainless steel tubular burners with self-stabilized flame for a greater uniformity of heat distribution.
- Manual start with security valve, safety thermocouple and pilot ignition.
- Tall flue vents, allowing enough air in the air-gas mixture to





TRADITIONAL GRILLING SYSTEM

- guarantee a proper flame adjustment, combustion efficiency, gas savings and richer ventilation.
- Grid dimensions: 340 x 500 mm.
- Grates adjustable to three angle positions.
- Removable parts, making cleaning operations easier, guaranteeing the maximum hygiene.
- Water-resistant steel drip pan for collection of ash and fat.
- Lava rocks included as standard option.
- Assembled with injectors for use with natural gas (NG) or (LPG).

| Model | Reference | Dimensions (mm) | Grid Material | Heating surfaces | Power kW (Kcal) |
|---------------|-----------|--------------------|---------------|------------------|--------------------|
| GCG-350 LPG | 19005045 | 350 x 775 x 290 | Cast Iron | 1 | 7 (6000) |
| GCG-350 NG | 19005032 | 350 x 775 x 290 | Cast Iron | 1 | 7 (6000) |
| GCG-350 I LPG | 19005034 | 350 x 775 x 290 | Inox | 1 | 7 (6000) |
| GCG-350 I NG | 19005033 | 350 x 775 x 290 | Inox | 1 | 7 (6000) |
| GCG-700 LPG | 19005047 | 700 x 775 x 290 | Cast Iron | 2 | 14 (12000) |
| GCG-700 NG | 19005041 | 700 x 775 x 290 | Cast Iron | 2 | 14 (12000) |
| GCG-700 I LPG | 19005043 | 700 x 775 x 290 | Inox | 2 | 14 (12000) |
| GCG-700 I NG | 19005042 | 700 x 775 x 290 | Inox | 2 | 14 (12000) |



GSTR-700

GAS SOLID TOP RANGES

- Made of stainless steel.
- Cast iron high-power burners with optimized combustion, enabling a powerful heat radiation. Combustion chamber coated in aluminium castable refractory cement, a high performance insulation material.
- Manual start with security valve, safety thermocouple and ignition pilot.
 Tall flue vents allowing enough air in the air as mixture to guarantee a
- Tall flue vents, allowing enough air in the air-gas mixture to guarantee a proper flame adjustment, combustion efficiency, gas savings and richer ventilation.



- Solid top on the work-top with 695 x 620 mm dimensions.
- Heat concentration central area of Ø260 mm.
- Assembled with injectors for use with natural gas (NG) or (LPG). **OVEN FEATURES:**
 - Static gas oven with high-efficient tubular burner, self-stabilizing flame device, ignition pilot, thermocouple and thermostat adjustable.
 - Dimensions: $450 \times 420 \times 300$ mm. Capacity: $4 \times GN-2/1$.
 - − Thermostatic control (130 °C − 350 °C).
 - Stainless steel outer and inner door.
 - Aluminum heat-resistant door handle.
 - Height-adjustable legs.

| Model | Reference | Dimensions (mm) | Power solid top kW (Kcal) | Oven power kW (Kcal) |
|---------------|-----------|--------------------|------------------------------|-------------------------|
| GSTR-700 LPG | 19007386 | 700 x 775 x 290 | 9,8 (8000) | - |
| GSTR-700 NG | 19018991 | 700 x 775 x 290 | 9,8 (8000) | - |
| GSTRO-700 LPG | 19007378 | 700 x 775 x 850 | 9,8 (8000) | 7 (6000) |
| GSTRO-700 NG | 19018992 | 700 x 775 x 850 | 9,8 (8000) | 7 (6000) |

Block Cook 700 Series | Deep fat fryers and pasta cookers



GAS DEEP FAT FRYERS

- Models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Stainless steel burner with an oval honeycomb section. Direct heat burner technology guarantees a very quick heat recovery time. Indirect heat burner function ensures uniform heat distribution.
- Automatic multi-spark ignition system with thermocouple, safety valve and protected pilot. Regulation of temperature through thermostat (60 °C - 195 °C).
- Tall flue vents, allowing enough air in the air-gas mixture to guarantee a proper flame adjustment, combustion efficiency, gas savings and richer ventilation.
- Tank with a wide cold zone to collect food sediments.
- Drainage tap and height adjustable legs.
- Includes one basket at each tank: 250 x 280 x 120 mm.
- Assembled with injectors for use with natural gas (NG) or (LPG).



ELECTRIC DEEP FAT FRYERS

- Models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.
- Shielded incoloy stainless steel heating elements, guaranteeing a quick heat recovery time. Precise control of temperature by a thermal probe. Regulation of temperature through thermostat (60 °C - 195 °C).
- Tank with wide zone to collect food sediments.Pilot lights to display power on and heating up.
- Drainage tap.
 - Height-adjustable legs.
 - Includes one basket at each tank of 250 x 280 x 120 mm.
 - Other electrical configurations are available upon request.

| Model | Reference | Dimensions (mm) | Tanks | Capacity (liters) | Туре | Power kW (Kcal) | Voltage (V) |
|------------|-----------|--------------------|-------|----------------------|------------|--------------------|-------------------|
| GF-350 LPG | 19005642 | 350 x 775 x 850 | 1 | 15 | Gas | 15,1 (13000) | - |
| GF-350 NG | 19005641 | 350 x 775 x 850 | 1 | 15 | Gas | 15,1 (13000) | - |
| GF-700 LPG | 19006588 | 700 x 775 x 850 | 2 | 15 + 15 | Gas | 30,2 (26000) | - |
| GF-700 NG | 19006587 | 700 x 775 x 850 | 2 | 15 + 15 | Gas | 30,2 (26000) | - |
| EF-350 | 19005732 | 350 x 775 x 850 | 1 | 15 | Electrical | 13,5 | 400/3N - 50/60 Hz |
| EF-700 | 19006624 | 700 x 775 x 850 | 2 | 15 + 15 | Electrical | 27 | 400/3N - 50/60 Hz |



GAS PASTA COOKERS

- Made of stainless steel.
- Stamped tank with rounded edges.Tank dimension of 250 x 350 x 130 mm.
- Cast iron burners and height adjustable legs.
- Manual start with ignition pilot. Regulation of temperature through thermostat.
- Water circulation guaranteed by a drilled bottom. Drainage tap on front panel.
- Includes two baskets of 120 x 160 x 120 mm.
- Assembled with injectors for use with natural gas (NG) or (LPG).



ELECTRIC PASTA COOKERS

- Made of stainless steel.
- Stamped tank with rounded edges.Tank dimension of 250 x 350 x 130 mm.
- Cast iron burners and ignition pilot.
- Heating elements controlled by thermostat.
- Water circulation guaranteed by a drilled bottom. Drainage tap on front panel.
- Height-adjustable legs.
- Includes two baskets of 120 x 160 x 120 mm.
- Other electrical configurations are available upon request.

| Model | Reference | Dimensions (mm) | Capacity (liters) | Power kW (Kcal) | Туре | Voltage (V) |
|-------------|-----------|--------------------|----------------------|--------------------|------------|-------------------|
| GPC-350 LPG | 19006064 | 350 x 775 x 850 | 20 | 14 (12000) | Gas | - |
| GPC-350 NG | 19006063 | 350 x 775 x 850 | 20 | 14 (12000) | Gas | - |
| EPC-350 | 19018924 | 350 x 775 x 850 | 20 | 8 (6880) | Electrical | 400/3N - 50/60 Hz |

Block Cook 700 Series | Tilting bratt pans and boiling pans



GTBP-700

🔞 GAS TILTING BRATT PAN

- Made of stainless steel.
- Counterweighted folding lid equipped with handle for easy and ergonomic movement.
- Stainless steel tubular burner controlled by solenoid valve.
- Automatic multi-spark ignition system with thermocouple, safety valve and protected pilot. Regulation of temperature through thermostat (50 °C to 315 °C).
- Manual lifting system to 80° for easy unloading of already cooked products and easy cleaning operations.
- Water filling system controlled by solenoid valve.
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).



ELECTRIC TILTING BRATT PAN

- Made of stainless steel.
- Counterweighted folding lid equipped with handle for easy and ergonomic movement.
- Shielded heating elements controlled by thermostat.
- Thermostat temperature control (50 °C to 315 °C).
- Pilot lights to indicate the heating.
- Manual lifting system to 80° for easy unloading of already cooked products and easy cleaning operations.
- Water filling system controlled by solenoid valve.
- Height-adjustable legs.
- Other electrical configurations are available upon request.

| Model | Reference | Dimensions (mm) | Capacity (liters) | Power kW (Kcal) | Туре | Voltage (V) |
|--------------|-----------|--------------------|----------------------|--------------------|------------|-------------------|
| GTBP-700 LPG | 19007490 | 700 x 775 x 850 | 50 | 14 (12000) | Gas | - |
| GTBP-700 NG | 19018993 | 700 x 775 x 850 | 50 | 14 (12000) | Gas | - |
| ETBP-700 | 19007313 | 700 x 775 x 850 | 50 | 9 | Electrical | 400/3N - 50/60 Hz |





GAS BOILING PANS

- Made of stainless steel and counterweighted folding lid.
- Direct type heating generated by stainless steel burner with safety thermocouple valve and protected pilot.
- Hot and cold water with filling system controlled by solenoid valve.
- Drainage tap with athermic handle and height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).
- Available models gas direct heating and gas bain marie.

GAS BAIN MARIE (Indirect type)

- Double jacket pan (bain-marie system). Indirect heating with low pressure steam (0,5 bar) generated inside the jacket.
- Safety device for the water level in the bain-marie.
- Mechanical gauge with a jacket pressure indicator. Pressure safety valve.



ELECTRIC BOILING PAN

- Made of stainless steel.
- Double jacket pan (Bain-marie system Indirect type).
- Counterweighted folding lid.
- Hot and cold water with filling system controlled by solenoid valve.
- Shielded heating elements in stainless steel.
- Regulation of temperature through thermostat.
- Pilot lights to indicate the heating.
- Safety device for the water level in the bain-marie.
- Mechanical gauge with a jacket pressure indicator. Pressure safety valve.
- Drainage tap with athermic handle
- Height-adjustable legs.
- Other electrical configurations are available upon request.

| Model | Reference | Dimensions (mm) | Capacity (liters) | Cooking type | Power kW (Kcal) | Туре | Voltage (V) |
|----------------|-----------|--------------------|----------------------|-----------------|--------------------|------------|-------------------|
| GBP-700 LPG | 19006382 | 700 x 775 x 850 | 80 | Direct heating | 17,4 (15000) | Gas | - |
| GBP-700 NG | 19006383 | 700 x 775 x 850 | 80 | Direct heating | 17,4 (15000) | Gas | - |
| GBP-700 BM LPG | 19006384 | 700 x 775 x 850 | 80 | Bain marie | 17,4 (15000) | Gas | - |
| GBP-700 BM NG | 19006385 | 700 x 775 x 850 | 80 | Bain marie | 17,4 (15000) | Gas | - |
| EBP-700 BM | 19006413 | 700 x 775 x 850 | 80 | Bain marie | 9 | Electrical | 400/3N - 50/60 Hz |







EBM-700

GBM-700

Block of 700 mm

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(A) (A) BAIN MARIE

• Made of stainless steel.

making cleaning operations easier.

• Water filling system controlled by solenoid valve.

• Draining tap with anti-overflow and safety sytem.

• Gastronorm pans not included as a standard option.

GASTRONORM CONFIGURATIONS

| 2/3 | 2/3 | | 1/3 | | 1/3 | | 1/2 | | 1/2 | |
|-----|---------|--|-----|-----|-----|-----|-----|-----|-----|--|
| 2/5 | 2/5 | | 1/6 | 1/6 | 1/6 | 1/6 | _ | | | |
| 1/3 | 1/6 1/6 | | 1/6 | 1/6 | 1/6 | 1/6 | 1/4 | 1/4 | 1/2 | |
| | | | | | | _ | | | | |



Block of 350 i

Tank with built-in separations, designed to accommodate GN

containers 100 mm depth (several combinations possible).

Stamped tank with rounded edges, avoiding spillages and

• Regulation of temperature through thermostat (30 °C to 90 °C).

- GAS BAIN MARIE – Stainless steel burner.
 - Stainless steel burner.
 - Manual start with security valve, safety thermocouple and pilot ignition.
 - Assembled with injectors for use with natural gas (NG) or (LPG).

ELECTRIC BAIN MARIE

- Models available in 2 different widths: 350 and 700 mm.
- Shielded incoloy stainless steel resistor with safety thermocouple.
- Pilot lights to indicate the heating.
- Other electrical configurations are available upon request.

| Model | Reference | Dimensions (mm) | Capacity (liters) | Capacity (GN) | Power kW (Kcal) | Туре | Voltage (V) |
|-------------|-----------|--------------------|----------------------|------------------|--------------------|------------|-------------------|
| GBM-700 LPG | 19006258 | 700 x 775 x 290 | 30 | 2 x GN-1/1 | 6,4 (5500) | Gas | - |
| GBM-700 NG | 19006257 | 700 x 775 x 290 | 30 | 2 x GN-1/1 | 6,4 (5500) | Gas | - |
| EBM-350 | 19004915 | 350 x 775 x 290 | 17 | 1 x GN-1/1 | 2,8 | Electrical | 230/1N - 50/60 Hz |
| EBM-700 | 19005207 | 700 x 775 x 290 | 30 | 2 x GN-1/1 | 6 | Electrical | 400/3N - 50/60 Hz |



(A) ELECTRIC CHIP SCUTTLES

- Made of stainless steel.
- High efficiency thermal ceramic lamp irradiates heat from the top with a power of 650 W. Additional heating element underneath the tray. Upper and lower heating system for maintain the perfect temperature.
- Removable collection tray GN 1/1 of stainless steel.
- Removable, drilled draining board allowing food to drip and making its collection easier.
- On / Off power switch on front panel.
- Other electrical configurations are available upon request.

| Model | Reference | Dimensions (mm) | Capacity (liters) | Power (kW) | Voltage (V) |
|--------|-----------|-------------------------------------|----------------------|---------------|-------------------|
| CS-350 | 19031904 | 350 x 775 x 290 (without upper box) | GN 1/1 | 1 | 230/1N - 50/60 Hz |

Block Cook 700 Series | Worktops, Stands and doors



WORK TOPS

- Table-top models available in 2 different widths: 350 and 700 mm.
- Made of stainless steel.

- Large, completely flat and smooth surfaces to conveniently work on top.
- Removable top for cleaning purposes.

| Model | Reference | Dimensions (mm) |
|--------|-----------|--------------------|
| WT-350 | 19004878 | 350 x 775 x 290 |
| WT-700 | 19005055 | 700 x 775 x 290 |





STANDS AND DOORS

- Models available in 3 different widths: 350, 700 and 1050 mm.
- Made of stainless steel.
- Height-adjustable legs.
- Optional doors.

STANDS

| Model | Reference | Dimensions (mm) | Block of 350 mm | Block of 700 mm | Optional doors |
|--------|-----------|--------------------|--------------------|--------------------|--|
| S-350 | 19004766 | 350 x 775 x 560 | 1 | - | 19004428 (Right) |
| S-700 | 19004434 | 700 x 775 x 560 | 2 | 1 | 19004580 (Left) + 19004428 (Right) |
| S-1050 | 19004679 | 1050 x 775 x 560 | 3/1 | - / 1 | 19004580 (Left) + 19004428 (2 x Right) |

DOORS

| Model | Reference | Dimensions (mm) | Description |
|----------|-----------|--------------------|------------------------|
| DO-350 R | 19004428 | 350 x 560 | Door with right hinged |
| DO-350 L | 19004580 | 350 x 560 | Door with left hinged |

Optional configurations



GR-350 + GFT-350 S + EBM-350 + S-1050



GR-350 + S-350



ER-350 + EFT/C-350 S+ S-700 + Doors

ECO COOK

| Eco Cook Series | 24-25 |
|-------------------|-------|
| Ranges | 26-28 |
| Stoves | 29 |
| Tilting bratt pan | 29 |
| Fry-tops | 30 |
| Neutral tables | 30 |



ASBER ECO COOK series is a 700-mm depth European modular cooking range, built to meet the most demanding chef needs whilst reducing all non-value added elements.

The result is a cooking range with high-power, first-class burners and plates, entirely made of stainless steel, with a fully welded structure to achieve a sturdily built, durable solution. A simple, robust and cost-effective answer for any cooking operations.

All appliances have also been designed with a recognizable aesthetics. To ensure maximum hygiene, worktop surfaces are smooth and removable. All models are in accordance with the international standards of safety and hygiene, bearing Certigaz and CE approval.







Smooth surface for easy cleaning. Grids made of enameled iron, heavy and stable for safe cooking.

Open burners with 1-crown burner of 4.5 kW or 2-crown burners of 8 kW with possible combinations depending of number of burners of each model. Robust crowns with high-efficiency burners and provided with a flame safety device. Pilot ignition covered to avoid the breakage.

A complete range of products including 2, 4 and 6 burners with and without legs.







ELECTRIC RANGES



Complete range of electric ranges with 400, 800 and 1200 mm width models with 2, 4 or 6 plates. Stainless steel construction, provided. High-efficiency electric plates made of cast iron with built-in shielded resistors and safety overheat protection. 2,6 kW of power for each plate. Smooth surface easy to clean.







GAS STOVE



ELECTRIC TILTING BRATT PAN

High-efficiency 2-crown burner of 9 kW.

Made of stainless steel, sturdy and resistant to corrosion. Light and portable. Heavy-duty reinforced control knobs on the front panel.





GAS AND ELECTRIC FRY-TOP



A complete range of gas or electric fry-tops, 400 and 800 mm wide.

Smooth temperature regulation between 50°C and 300°C, thermostat

control for safety usage.

Cooking surface designed to roast directly on the plate surface. The plate made of special steel with high heat transfer.

Removable steel pan for fat collection.















Eco Cook Series | Table-top gas ranges



GRE-400-11T

(A) GAS RANGES WITH 2 BURNERS

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

| Model | Reference | Dimensions (mm) | Power kW (Kcal/h) | Gas type | N° of burners 4,5 kW | N° of burners 8 kW |
|----------------|-----------|--------------------|----------------------|----------|----------------------------|--------------------------|
| GRE-400-20T | 19023366 | 400 x 700 x 310 | 9 (7,74) | LPG | 2 | - |
| GRE-400-20T NG | 19023367 | 400 x 700 x 310 | 9 (7,74) | NG | 2 | - |
| GRE-400-11T | 19023362 | 400 x 700 x 310 | 12,5 (10,75) | LPG | 1 | 1 |
| GRE-400-11T NG | 19023363 | 400 x 700 x 310 | 12,5 (10,75) | NG | 1 | 1 |
| GRE-400-02T | 19023358 | 400 x 700 x 310 | 16 (13,76) | LPG | - | 2 |
| GRE-400-02T NG | 19023359 | 400 x 700 x 310 | 16 (13,76) | NG | - | 2 |



(a) GAS RANGES WITH 4 BURNERS

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: 1/2".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

| Model | Reference | Dimensions (mm) | Power kW (Kcal/h) | Gas type | N° of burners 4,5 kW | N° of burners 8 kW |
|----------------|-----------|--------------------|----------------------|----------|----------------------------|--------------------------|
| GRE-800-31T | 19023378 | 800 x 700 x 310 | 21,5 (18,49) | LPG | 3 | 1 |
| GRE-800-31T NG | 19023379 | 800 x 700 x 310 | 21,5 (18,49) | NG | 3 | 1 |
| GRE-800-22T | 19023374 | 800 x 700 x 310 | 25 (21,5) | LPG | 2 | 2 |
| GRE-800-22T NG | 19023375 | 800 x 700 x 310 | 25 (21,5) | NG | 2 | 2 |
| GRE-800-13T | 19023370 | 800 x 700 x 310 | 28,5 (24,51) | LPG | 1 | 3 |
| GRE-800-13T NG | 19022227 | 800 x 700 x 310 | 28,5 (24,51) | NG | 1 | 3 |



(a) GAS RANGES WITH 6 BURNERS

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

| Model | Reference | Dimensions (mm) | Power kW (Kcal/h) | Gas type | N° of burners 4,5 kW | N° of burners 8 kW |
|-----------------|-----------|--------------------|----------------------|----------|----------------------------|--------------------------|
| GRE-1200-42T | 19023354 | 1200 x 700 x 310 | 34 (29,24) | LPG | 4 | 2 |
| GRE-1200-42T NG | 19023355 | 1200 x 700 x 310 | 34 (29,24) | NG | 4 | 2 |
| GRE-1200-33T | 19023350 | 1200 x 700 x 310 | 37,5 (32,25) | LPG | 3 | 3 |
| GRE-1200-33T NG | 19023351 | 1200 x 700 x 310 | 37,5 (32,25) | NG | 3 | 3 |
| GRE-1200-24T | 19023346 | 1200 x 700 x 310 | 41 (35,26) | LPG | 2 | 4 |
| GRE-1200-24T NG | 19023347 | 1200 x 700 x 310 | 41 (35,26) | NG | 2 | 4 |





(b) GAS RANGES WITH 2 BURNERS

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

GRE-400-11

| Model | Reference | Dimensions (mm) | Power kW (Kcal/h) | Gas type | N° of burners 4,5 kW | N° of burners 8 kW |
|---------------|-----------|--------------------|----------------------|----------|----------------------------|--------------------------|
| GRE-400-20 | 19023364 | 400 × 700 × 850 | 9 (7,74) | LPG | 2 | - |
| GRE-400-20 NG | 19023365 | 400 × 700 × 850 | 9 (7,74) | NG | 2 | - |
| GRE-400-11 | 19023360 | 400 x 700 x 850 | 12,5 (10,75) | LPG | 1 | 1 |
| GRE-400-11 NG | 19023361 | 400 x 700 x 850 | 12,5 (10,75) | NG | 1 | 1 |
| GRE-400-02 | 19023356 | 400 x 700 x 850 | 16 (13,76) | LPG | - | 2 |
| GRE-400-02 NG | 19023357 | 400 × 700 × 850 | 16 (13,76) | NG | - | 2 |
| | | | | | | |



(b) GAS RANGES WITH 4 BURNERS

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

| Model | Reference | Dimensions (mm) | Power kW (Kcal/h) | Gas type | N° of burners 4,5 kW | N° of burners 8 kW |
|---------------|-----------|--------------------|----------------------|----------|----------------------------|--------------------------|
| GRE-800-31 | 19023376 | 800 x 700 x 850 | 21,5 (18,49) | LPG | 3 | 1 |
| GRE-800-31 NG | 19023377 | 800 x 700 x 850 | 21,5 (18,49) | NG | 3 | 1 |
| GRE-800-22 | 19023372 | 800 x 700 x 850 | 25 (21,5) | LPG | 2 | 2 |
| GRE-800-22 NG | 19023373 | 800 x 700 x 850 | 25 (21,5) | NG | 2 | 2 |
| GRE-800-13 | 19023368 | 800 x 700 x 850 | 28,5 (24,51) | LPG | 1 | 3 |
| GRE-800-13 NG | 19022228 | 800 x 700 x 850 | 28,5 (24,51) | NG | 1 | 3 |



GAS RANGES WITH 6 BURNERS

- Made of stainless steel.
- High-power gas burners: 1-crown burner of 4,5 kW and/or 2-crown burner of 8 kw.
- Burners with flame safety device.
- Robust, enamelled grills, safety valves and thermocouple.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

GRE-1200-33

| Model | Reference | Dimensions (mm) | Power kW (Kcal/h) | Gas type | N° of burners 4,5 kW | N° of burners 8 kW |
|----------------|-----------|--------------------|----------------------|----------|----------------------------|--------------------------|
| GRE-1200-42 | 19023352 | 1200 x 700 x 850 | 34 (29,24) | LPG | 4 | 2 |
| GRE-1200-42 NG | 19023353 | 1200 x 700 x 850 | 34 (29,24) | NG | 4 | 2 |
| GRE-1200-33 | 19023348 | 1200 x 700 x 850 | 37,5 (32,25) | LPG | 3 | 3 |
| GRE-1200-33 NG | 19023349 | 1200 x 700 x 850 | 37,5 (32,25) | NG | 3 | 3 |
| GRE-1200-24 | 19023344 | 1200 x 700 x 850 | 41 (35,26) | LPG | 2 | 4 |
| GRE-1200-24 NG | 19023345 | 1200 x 700 x 850 | 41 (35,26) | NG | 2 | 4 |





ERE-400T



TABLE-TOP ELECTRIC RANGES

- Models available in 3 different widths: 400, 800 and 1200 mm.
- Made of stainless steel.
- 223 mm diameter plates.
- Stamped stainless steel worktop to prevent liquid spillages.
- Temperature regulation by a 6-position switch with corresponding operating pilot. Safety overheat protection.
- 2,6 kW power in each plate.
- Height-adjustable legs.

| Model | Reference | Dimensions (mm) | Power kW (Kcal/h) | Voltage (V) | N° of burners 2,6 kW |
|-----------|-----------|--------------------|----------------------|-----------------------|----------------------------|
| ERE-400T | 19023332 | 400 x 700 x 285 | 5,2 (4,472) | 380-415/3N - 50/60 Hz | 2 |
| ERE-800T | 19023334 | 800 x 700 x 285 | 10,4 (8,944) | 380-415/3N - 50/60 Hz | 4 |
| ERE-1200T | 19023330 | 1200 x 700 x 285 | 15,6 (13,416) | 380-415/3N - 50/60 Hz | 6 |





STANDING ELECTRIC RANGES

- Models available in 3 different widths: 400, 800 and 1200 mm.
- Made of stainless steel.
- 223 mm diameter plates.
- Stamped stainless steel worktop to prevent liquid spillages.
- Temperature regulation by a 6-position switch with corresponding operating pilot. Safety overheat protection.
- 2,6 kW power in each plate.
- Height-adjustable legs.

| Model | Reference | Dimensions (mm) | Power kW (Kcal/h) | Voltage (V) | N° of burners 2,6 kW |
|----------|-----------|--------------------|----------------------|-----------------------|----------------------------|
| ERE-400 | 19023331 | 400 x 700 x 850 | 5,2 (4,472) | 380-415/3N - 50/60 Hz | 2 |
| ERE-800 | 19023333 | 800 x 700 x 850 | 10,4 (8,944) | 380-415/3N - 50/60 Hz | 4 |
| ERE-1200 | 19023329 | 1200 x 700 x 850 | 15,6 (13,416) | 380-415/3N - 50/60 Hz | 6 |

Eco Cook Series | Gas stove and electric tilting bratt pan



(b) GAS STOVE WITH 1 BURNER

- Made of stainless steel.
- 9 kW high-efficiency 2-crown burner.
- Pilot burner.
- Gas connection: ½".
- Available two different height.
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

| Model | Reference | Dimensions (mm) | Power kW (Kcal/h) | Gas type |
|--------------|-----------|--------------------|----------------------|----------|
| GSPE-600 | 19023382 | 580 x 580 x 440 | 9 (7,74) | LPG |
| GSPE-600 NG | 19023383 | 580 x 580 x 440 | 9 (7,74) | NG |
| GSPE-600H | 19023384 | 580 x 580 x 720 | 9 (7,74) | LPG |
| GSPE-600H NG | 19023385 | 580 × 580 × 720 | 9 (7,74) | NG |



GAS STOVE WITH 2 BURNERS

- Made of stainless steel.
- 2 x 9 kW high-efficiency 2-crown burner.
- Pilot burner.
- Gas connection: ½".
- Height-adjustable legs.
- Assembled with injectors for use with natural gas (NG) or (LPG).

| Model | Reference | Dimensions (mm) | Power kW (Kcal/h) | Gas type |
|--------------|-----------|--------------------|----------------------|----------|
| GSPE-1200 | 19023380 | 1160 x 580 x 440 | 2 × 9 (15,48) | LPG |
| GSPE-1200 NG | 19023381 | 1160 x 580 x 440 | 2 × 9 (15,48) | NG |



ELECTRIC TILTING BRATT PAN

- Made of stainless steel.
- Smooth temperature regulation between 50°C and 300°C, thermostat control for safety usage.
 - Manual turnover of the pan.
- Working capacity: 0,25 m2 (30 liters).
- Tank depth: 120 mm.

| Model | Reference | Dimensions (mm) | Power kW (Kcal/h) | Voltage (V) |
|-----------|-----------|--------------------|----------------------|-----------------------|
| ETBPE-800 | 19023335 | 700 x 660 x 850 | 6 (5,16) | 380-415/3N - 50/60 Hz |







GFTE-400



GFTE-400T

🔞 GAS FRY-TOP

- Standing and table-top models available in two different widths: 400 and 800 mm.
- Made of stainless steel.
- Cooking plate made of special steel with high heat transfer, designed to cook directly on its surface.
- Stainless steel burners with ignition pilot.
- . Side and rear protection, avoiding spillages.
- Burner flame control using the valve of "maximum-minimum" type.
- 1 or 2 cooking surface depending on width of the model:
- GFTE-400 (1 cooking surface).
- GFTE-800 (2 cooking surface).
- Removable steel drip pan for fat collection.
- Gas connection: ½".
- Height-adjustable legs.
 - Assembled with injectors for use with natural gas (NG) or (LPG).



| Model | Reference | Dimensions (mm) | Power kW (Kcal/h) | Legs | Gas type |
|--------------|-----------|--------------------|----------------------|------|----------|
| GFTE-400T | 19023338 | 400 x 700 x 230 | 4,5 (3,87) | Not | LPG |
| GFTE-400T NG | 19023339 | 400 x 700 x 230 | 4,5 (3,87) | Not | NG |
| GFTE-800T | 19022222 | 800 x 700 x 230 | 9 (7,74) | Not | LPG |
| GFTE-800T NG | 19023343 | 800 x 700 x 230 | 9 (7,74) | Not | NG |
| GFTE-400 | 19023336 | 400 x 700 x 850 | 4,5 (3,87) | Yes | LPG |
| GFTE-400 NG | 19023337 | 400 x 700 x 850 | 4,5 (3,87) | Yes | NG |
| GFTE-800 | 19023340 | 800 x 700 x 850 | 9 (7,74) | Yes | LPG |
| GFTE-800 NG | 19023341 | 800 x 700 x 850 | 9 (7,74) | Yes | NG |



() ELECTRIC FRY-TOP

- Standing and table-top models available in two different widths: 400 and 800 mm.
- Made of stainless steel.
- Cooking plate made of special steel with high heat transfer, designed to cook directly on its surface.
- Side and rear protection, avoiding spillages.
- 6-position switch, smooth temperature regulation between 50°C and 300°C, thermostat control and light indicator for safety usage.
- 1 or 2 cooking surface depending on width of the model: - EFTE-400 (1 cooking surface).
- EFTE-800 (2 cooking surface).
- Removable steel drip pan for fat collection.
- Height-adjustable legs.

EFTE-800T

| Model | Reference | Dimensions (mm) | Power kW (Kcal/h) | Legs | Voltage (V) |
|-----------|-----------|--------------------|----------------------|------|-----------------------|
| EFTE-400T | 19023326 | 400 x 700 x 230 | 4,2 (3,61) | Not | 380-415/3N - 50/60 Hz |
| EFTE-800T | 19023328 | 800 x 700 x 230 | 8,4 (7,22) | Not | 380-415/3N - 50/60 Hz |
| EFTE-400 | 19023325 | 400 x 700 x 850 | 4,2 (3,61) | Yes | 380-415/3N - 50/60 Hz |
| EFTE-800 | 19023327 | 800 x 700 x 850 | 8,4 (7,22) | Yes | 380-415/3N - 50/60 Hz |





WTE-800

NEUTRAL TABLES

• Made of stainless steel, designed for table-top models.

- Additional, completely flat and smooth, work surface.
- Table frame ensures excellent stability while working on it.
- Solid and sturdy structure.
- Height-adjustable legs.

| Model | Reference | Dimensions |
|---------|-----------|-----------------|
| WTE-400 | 19023386 | 400 x 700 x 850 |
| WTE-800 | 19023387 | 800 x 700 x 850 |

COOKING MAX COOK

| 32-33 |
|-------|
| 34 |
| 35 |
| 36-37 |
| 38 |
| 39 |
| 40 |
| 41 |
| 42-43 |
| 44 |
| 45 |
| 46 |
| 46 |
| 46 |
| |



ASBER MAX COOK series is a professional cooking range designed to meet the needs of American-style restaurants. Due to its sturdy design and premium performance, Max cook is the perfect solution for any high-demand commercial food service operation, maximizing its productivity, profitability and flexibility.



Intertek

Intertek

ACCORDANCE WITH THE INTERNATIONAL STANDARDS OF SAFETY AND HYGIENE, BEARING THE CSA, INTERTEK AND NSF APPROVAL.

Max Cook



Cooking solutions



GAS RANGES Wide range of models in

Different combinations with griddle and/or oven to meet the needs of any professional kitchen. Possibility of 2, 4 or 6 open burners with a powerful performance and griddle with several widths, depending on models. Easy cleaning.



GAS STOCK POTS Open burners with an outstanding power, high performance and a heavy duty cast iron concentrically shaped. Easy to remove and clean.



BROILERS

This range offers two different systems of broiling through radiant grill or lava-rock grill. Several sizes depending on model reference. Designed to provide a uniform distribution of heat to achieve excellent results during broiling. Independent control pilot for each burner.



SALAMANDERS AND CHEESE MELTERS

Full-size power combined with table-top flexibility and excellent space-saving. Entirely made of stainless steel with an aesthetical and ergonomic design. Infrared burners with independent control. Rack with three adjustable height positions to meet every cooking need.



HOT PLATES

- Heavy-duty gas hot plates designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Ensure fast cooking for any busy kitchen. Full-size power combined with table-top flexibility and convenience, excellent space-saving solution.
- Stainless steel construction: front, sides, landing ledge, valve control panel.
- Easy to install, clean and maintain thanks to careful design.
- Designed to stand alone or configured in a line-up.

OPEN TOP BURNERS FEATURES:

- Heavy duty 12" x 12" cast iron top grates, easily removable.
- Sloping design of cast iron bowl guides any spill away from the burners ports, protecting the flame, not allowing clogs. Heat is radiated upward.
- Safety valve pilot and burners, CSA and ANSI certified.
- One stainless steel standing pilot for each burner for instant ignition.
- Pilot shield protects pilot from spills and grease.
- Lift-off top two piece cast iron burners rated at 30,000 BTU/hr. each one.

OPTIONAL ITEMS:

- Stainless steel stand with height-adjustable legs.
- 4" legs.





Heavy duty 12" x 12" cast iron top grates, easily removable.



AEHP-2-12



AEHP-4-24



AEHP-6-36

| Model | Reference | Dimensions (mm) | N° burners | BTU for each open burners | BTU total | Gas type | Manifold pressure W.C. |
|---------------|-----------|--------------------|---------------|---------------------------------|--------------|-------------|---------------------------|
| AEHP-2-12 LPG | 19031928 | 305 x 830 x 300 | 2 | 30000 | 60000 | LPG | 10 |
| AEHP-2-12 NG | 19031929 | 305 x 830 x 300 | 2 | 30000 | 60000 | NG | 10 |
| AEHP-4-24 LPG | 19031951 | 610 x 830 x 300 | 4 | 30000 | 120000 | LPG | 10 |
| AEHP-4-24 NG | 19031952 | 610 x 830 x 300 | 4 | 30000 | 120000 | NG | 10 |
| AEHP-6-36 LPG | 19031953 | 915 x 830 x 300 | 6 | 30000 | 180000 | LPG | 10 |
| AEHP-6-36 NG | 19031954 | 915 x 830 x 300 | 6 | 30000 | 180000 | NG | 10 |




Lift-off top two piece cast iron burners rated at 30,000 BTU/hr. each one Heavy-duty reinforced control knobs

RANGES WITH OVEN

- Heavy-duty gas ranges designed for American market, offer highenergy performance, outstanding power, durability and reliability. Ensure fast cooking for any busy kitchen.
- Stylish and modular design, perfect within a line up or as a full power stand alone, allows you to put the right operation in the right place for optimized workflow.
- Stainless steel internal and external construction: front, sides, landing ledge, valve control panel and kick plate.
- Easy to clean thanks to careful design.

• Heavy gauge welded front frame.

- OPEN TOP BURNERS FEATURES:
- Heavy duty cast iron top grates, easily removable.
- Sloping design of cast iron bowl guides any spill away from the burners ports, protecting the flame, not allowing clogs.
- Heat is radiated upward.

- One stainless steel standing pilot for each burner for instant ignition.
- Pilot shield protects pilot from spills and grease.
- Safety valve pilot and burners, CSA and ANSI certified.
- Lift-off top two piece cast iron burners rated at 30,000 BTU/hr. each one.

STANDARD OVEN FEATURES:

- Stainless steel construction: sides, rear, deck and door.
- Thermostat control from 212 °F 572 °F (100 °C 300 °C).
- Matchless push button (piezo) ignition to light the oven pilot.
- Burner with safety valve pilot, CSA and ANSI certified.
- Insulated oven cavity has two chrome rack with adjustable positions
- Heavy-duty easy remove heavy wire chrome rack supports

OPTIONAL ITEMS:

- Stainless steel high shelf with backguard riser.
- 4" casters.

| Model | Reference | Dimensions (mm) | Oven capacity Cu.Ft | N° burners | Oven | BTU each open burners | BTU oven burner | BTU total | Gas type | Manifold pressure W.C |
|--------------|-----------|--------------------|---------------------------|---------------|------------------|-----------------------------|-----------------------|--------------|-------------|-----------------------------|
| AER-4-24 LPG | 19022230 | 610 x 830 x 900 | 4 | 4 | 1 in "U" type | 30000 | 35000 | 155000 | LPG | 10 |
| AER-4-24 NG | 19030218 | 610 x 830 x 900 | 4 | 4 | 1 in "U" type | 30000 | 35000 | 155000 | NG | 10 |
| AER-6-36 LPG | 19022232 | 915 x 830 x 900 | 5 | 6 | 2 in "U" type | 30000 | 35000 | 215000 | LPG | 10 |
| AER-6-36 NG | 19030219 | 915 x 830 x 900 | 5 | 6 | 2 in "U" type | 30000 | 35000 | 215000 | NG | 10 |



(a) GRIDDLES – MANUALLY CONTROLLED

- Heavy-duty gas griddles designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Ensure fast cooking for any busy kitchen. Full-size power combined with table-top flexibility and convenience, excellent space-saving solution.
- Stainless steel construction: font, sides, landing ledge and valve control panel.
- Safety valve pilot and burners, CSA and ANSI certified.
- **STANDARD FEATURES:**
- Stainless steel splash guard.
- "U" shaped burners rated at 23,000 BTU/hr., located every 12" for even heat distribution on griddle surface.
- One stainless steel standing pilot for each burner for instant ignition.
- Highly polished steel griddle plates in 1/2" thicknesses and 3/4" thicknesses in "H" models.
- 4" wide grease trough for easy cleaning.
- **OPTIONAL ITEMS:**
- Stainless steel stand with height-adjustable legs.
- 4" legs.



Smooth griddle plate. Stainless steel splash guard.

Heavy-duty reinforced control knobs.





| Model | Reference | Dimensions (mm) | N° burners | BTU for each "U" burners | BTU total | Gas type | Manifold pressure W.C. |
|---------------|-----------|--------------------|---------------|--------------------------------|--------------|-------------|---------------------------|
| AEMG-12 LPG | 19031955 | 305 x 830 x 340 | 1 | 23000 | 23000 | LPG | 10 |
| AEMG-12 NG | 19030215 | 305 x 830 x 340 | 1 | 23000 | 23000 | NG | 10 |
| AEMG-24 LPG | 19031956 | 610 x 830 x 340 | 2 | 23000 | 46000 | LPG | 10 |
| AEMG-24 NG | 19030213 | 610 x 830 x 350 | 2 | 23000 | 46000 | NG | 10 |
| AEMG-36 LPG | 19022225 | 915 x 830 x 340 | 3 | 23000 | 69000 | LPG | 10 |
| AEMG-36 NG | 19030212 | 915 x 830 x 340 | 3 | 23000 | 69000 | NG | 10 |
| AEMG-24 H LPG | 19031957 | 610 x 830 x 340 | 2 | 23000 | 46000 | LPG | 10 |
| AEMG-24 H NG | 19031958 | 610 x 830 x 340 | 2 | 23000 | 46000 | NG | 10 |
| AEMG-36 H LPG | 19031960 | 915 x 830 x 340 | 3 | 23000 | 69000 | LPG | 10 |
| AEMG-36 H NG | 19031959 | 915 x 813 x 350 | 3 | 23000 | 69000 | NG | 10 |
| AEMG-48 H LPG | 19031961 | 1220 x 830 x 340 | 4 | 23000 | 92000 | LPG | 10 |
| AEMG-48 H NG | 19030216 | 1220 x 830 x 340 | 4 | 23000 | 92000 | NG | 10 |





AEMG-24





AER-G24-24 H

Insulated oven cavity with two chrome racks

(GRIDDLE RANGES - MANUALLY CONTROLLED

- Heavy-duty gas griddle ranges designed for American market, offer high-energy performance, outstanding power, durability and reliability. Ensure fast cooking for any busy kitchen.
- Stylish and modular design, perfect within a line up or as a full power stand alone, allows you to put the right operation in the right place for optimized workflow.
- Stainless steel internal and external construction: front, sides, landing ledge, valve control panel and kick plate.
- Easy to clean thanks to careful design.
- Smooth griddle plate with an oven underneath. Removable instrument panel for perfect access and easy maintenance.
- Heavy gauge welded front frame.
- Stainless steel tubular 6" legs with height-adjustable legs.
- Safety valve pilot and burners, CSA and ANSI certified.
- Heavy-duty reinforced control knobs.
- Push-button piezo ignition.
- One pilot for each burner for instant ignition.

GRIDDLE FEATURES:

- Powerful burners type "U" rated at 23,000 BTU/hr., located every 12" for even heat distribution.
- Highly polished steel griddle plates in 3/4" thicknesses.
- Stainless steel grease drawer.

STANDARD OVEN FEATURES:

- Stainless steel construction: sides, rear, deck and door.
- Thermostat control from 212 °F 572 °F (100 °C 300 °C).
- Matchless push button (piezo) ignition to light the oven pilot.
- Burner with safety valve pilot, CSA and ANSI certified.
- Insulated oven cavity has two chrome rack with adjustable positions.

• Heavy-duty easy remove heavy wire chrome rack supports. **OPTIONAL ITEMS:**

- Stainless steel high shelf with backguard riser.
- 4" casters.

| Model | Reference | Dimensions (mm) | Oven capacity Cu.Ft | N° burners top | Oven burners | BTU each top burners | BTU oven burner | BTU total | Gas type | Manifold pressure W.C |
|------------------|-----------|--------------------|---------------------------|----------------------|------------------|----------------------------|-----------------------|--------------|-------------|-----------------------------|
| AER-G24-24 H LPG | 19031962 | 610 x 830 x 940 | 4 | 2 in "U" type | 1 in "U" type | 23000 | 35000 | 81000 | LPG | 10 |
| AER-G24-24 H NG | 19031963 | 610 x 830 x 940 | 4 | 2 in "U" type | 1 in "U" type | 23000 | 35000 | 81000 | NG | 10 |
| AER-G36-36 H LPG | 19031964 | 915 x 830 x 940 | 5 | 3 in "U" type | 1 in "U" type | 23000 | 35000 | 114000 | LPG | 10 |
| AER-G36-36 H NG | 19031965 | 915 x 830 x 940 | 5 | 3 in "U" type | 1 in "U" type | 23000 | 35000 | 114000 | NG | 10 |







Smooth griddle plate.

Heavy duty 12" x 12" cast iron top grates, easily removable.





AEM-G12-B4-36

(COMBINATION MANUAL GRIDDLE / OPEN BURNERS

- Heavy-duty gas griddle with open burners designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Ensure fast cooking for any busy kitchen. Full-size power combined with table-top flexibility and convenience, excellent space-saving solution.
- Counter top models offer a versatility of a griddle and a hotplate in a compact space.
- Designed to stand alone or configured in a line-up.
- Stainless steel construction: front, sides, landing ledge, valve control panel.
- Easy to install, clean and maintain thanks to careful design.
- Safety valve pilot and burners, CSA and ANSI certified.
- Heavy-duty reinforced control knobs.

OPEN TOP BURNERS FEATURES:

- Heavy duty 12" x 12" cast iron top grates, easily removable.
- Sloping design of cast iron bowl guides any spill away from the burners ports, protecting the flame, not allowing clogs. Heat is radiated upward.

- One stainless steel standing pilot for each burner for instant ignition.
- Pilot shield protects pilot from spills and grease.
- Lift-off top two piece cast iron burners rated at 30,000 BTU/hr. each one.

GRIDDLE FEATURES:

- Powerful burners type "U" rated at 23,000 BTU/hr., located every 12" for even heat distribution.
- Highly polished steel griddle plates in 1/2" thicknesses and 3/4" thicknesses in "H" models.
- One pilot for each burner for instant ignition.
- Stainless steel grease drawer.
- Stainless steel splash guard.
- OPTIONAL ITEMS:
- Stainless steel stand with height-adjustable legs.
- 4" legs.

| Model | Reference | Dimensions (mm) | Surface top | BTU for each "U" burners | BTU each open burners | BTU total | Gas type | Manifold pressure W.C |
|---------------------|-----------|--------------------|-------------------------------|--------------------------------|-----------------------------|--------------|-------------|-----------------------------|
| AEM-G12-B4-36 LPG | 19031966 | 915 x 830 x 340 | 1 in "U" type, 4 open type | 23000 | 30000 | 143000 | LPG | 10 |
| AEM-G12-B4-36 NG | 19031967 | 915 x 830 x 340 | 1 in "U" type, 4 open type | 23000 | 30000 | 143000 | NG | 10 |
| AEM-G24-B2-36 H LPG | 19031968 | 915 x 830 x 340 | 2 in "U" type, 2 open type | 23000 | 30000 | 106000 | LPG | 10 |
| AEM-G24-B2-36 H NG | 19031969 | 915 x 830 x 340 | 2 in "U" type, 2 open type | 23000 | 30000 | 106000 | NG | 10 |







Heavy-duty reinforced control knobs. Temperature thermostatically controlled.

Smooth 12", 24" or 36" griddle plate.

(() COMBINATION RANGES (MANUAL GRIDDLE / HOT PLATES / GRILL / OVEN)

- Heavy-duty gas combination ranges with griddle plate designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Ensure fast cooking for any busy kitchen.
- Stainless steel construction: front, sides, landing ledge, valve control panel and kick plate.
- Heavy gauge welded front frame.
- Safety valve pilot and burners, CSA and ANSI certified.
- 6" legs with height-adjustable legs.
- OPEN TOP BURNERS FEATURES:
- Heavy duty 12" x 12" cast iron top grates, easily removable.
- Sloping design of cast iron bowl guides any spill away from the burners ports, protecting the flame, not allowing clogs. Heat is radiated upward.
- One stainless steel standing pilot for each burner for instant ignition.
- Pilot shield protects pilot from spills and grease.
- Lift-off top two piece cast iron 24" or 36" burners rated at 30,000 BTU/hr. each one.

GRIDDLE FEATURES:

- Smooth 12", 24" or 36" griddle plate.
- Stainless steel splash guard.

- "U" shaped burners rated at 23,000 BTU/hr., located every 12" for even heat distribution on griddle surface.
- Highly polished steel griddle plates in 1/2" thicknesses and 3/4" thicknesses in "H" models.
- 4" wide grease trough for easy cleaning.
- STANDARD OVEN FEATURES:
- Stainless steel construction: sides, rear, deck and door.
 24" oven: powerful, next generation burner type "U", high-capacity, 23,000 BTU/hr., controlled by thermostat 212 °F 572 °F (100 °C -
- 300 °C), CSA and ANSI certified.
 36" oven: powerful, next generation burner type "Flute", high-capacity, 16,000 BTU/hr. each one, controlled by safety thermostat 212 °F 572 °F (100 °C 300 °C), CSA and ANSI certified.
- Matchless push button (piezo) ignition to light the oven pilot.
- Insulated oven cavity has two chrome rack with adjustable positions.
- Heavy-duty easy remove heavy wire chrome rack supports.
- GRILL FEATURES:
- Located under griddle has one chrome rack.

OPTIONAL ITEMS:

- Support with high shelf: 36", 48", 60".
- 4" casters.
- High shelf: 36", 48", 60".

| Model | Reference | Dimensions (mm) | Oven Capacity Cu. Ft | BTU total | Gas type | Manifold Pressure W.C. |
|----------------------|-----------|--------------------|-------------------------|--------------|-------------|---------------------------|
| AEMR-G12-B4-36 LPG | 19031970 | 915 x 830 x 940 | 5 | 178000 | LPG | 10 |
| AEMR-G12-B4-36 NG | 19031971 | 915 x 830 x 940 | 5 | 178000 | NG | 10 |
| AEMR-G24-B4-48 H LPG | 19031972 | 1220 x 830 x 940 | 4 | 201000 | LPG | 10 |
| AEMR-G24-B4-48 H NG | 19031973 | 1220 x 830 x 940 | 4 | 201000 | NG | 10 |
| AEMR-G24-B6-60 H LPG | 19031974 | 1524 x 830 x 940 | 5 | 261000 | LPG | 10 |
| AEMR-G24-B6-60 H NG | 19031975 | 1524 x 830 x 940 | 5 | 261000 | NG | 10 |
| AEMR-G36-B4-60 H LPG | 19031976 | 1524 x 830 x 940 | 5 | 224000 | LPG | 10 |
| AEMR-G36-B4-60 H NG | 19031977 | 1524 x 830 x 940 | 5 | 224000 | NG | 10 |









Heavy duty 18" x 21" cast iron top grates, easily removable.

Lift-off top two piece cast iron burner.

STOCK POTS RANGES

- Heavy-duty gas stock pots ranges designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Ensure fast cooking for any busy kitchen.
- Stainless steel construction: font, sides, landing ledge and valve control panel.
- Safety valve pilot and burners, CSA and ANSI certified.

OPEN TOP BURNERS FEATURES:

- Heavy duty 18" x 21" cast iron top grates, easily removable.
- Sloping design of cast iron bowl guides any spill away from the burners ports, protecting the flame, not allowing clogs. Heat is radiated upward.
- One stainless steel standing pilot for each burner for instant ignition.
- Pilot shield protects pilot from spills and grease.
- Lift-off top two piece cast iron burners.

| Model | Reference | Dimensions (mm) | N° burners | BTU total | Gas type | Manifold Pressure W.C. |
|---------------|-----------|--------------------|---------------|--------------|-------------|---------------------------|
| AESP-18-2 LPG | 19022505 | 458 x 643 x 616 | 2 | 90000 | LPG | 10 |
| AESP-18-2 NG | 19031978 | 458 x 643 x 616 | 2 | 90000 | NG | 10 |
| AESP-48-4 LPG | 19022506 | 1219 x 643 x 616 | 4 | 180000 | LPG | 10 |
| AESP-48-4 NG | 19031979 | 1219 x 643 x 616 | 4 | 180000 | NG | 10 |

Max Cook | Fryers





Removable basket hanger accommodates two fryer baskets.

6" legs with heightadjustable legs.

DEEP FAT FRYERS

- Heavy-duty gas fryer designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Ensure fast cooking for any busy kitchen.
- Stainless steel construction, except of the rear side.
- Interior construction in stainless steel and steel sheet.
- Safety valve pilot, CSA and ANSI certified.

STANDARD FEATURES:

- Large capacity, high quality heavy gauge stainless steel tank.
- Millivolt control system, no electrical hook up required.
- Powerful burners type "Guitar" with high capacity 38,000 BTU/ hr. each one, controlled by safety thermostat 212 °F – 572 °F (100 °C - 300 °C), CSA and ANSI certified. It provides fast recovery time and a large heat transfer area, that rapidly heats oil to the desired temperature, resulting in less oil absorption and better tasting products.

- Safety valve type millivolt with thermopile, CSA and ANSI certified.
- Front sloping vessel bottom traps food particles and prevents
- carbonization in the fry zone.
- Reduces flavor transfer and extends oil life.
- Deeper vessel allows for extra depth oil level for frying larger products.
- Removable basket hanger accommodates two fryer baskets.
- Plastic coated handle for safety.
- 6" legs with height-adjustable legs.
- OPTIONAL ITEMS
- Natural gas.
- 4" casters.

| Model | Reference | Dimensions (mm) | N° burners | BTU for each burner | BTU total | Gas type | Manifold Pressure W.C. |
|----------------|-----------|--------------------|---------------|---------------------------|--------------|-------------|---------------------------|
| AEF-3540 S NG | 19033799 | 402 x 862 x 1162 | 2 | 35000 | 35000 | 70000 | NG |
| AEF-3540 S LPG | 19022206 | 402 x 862 x 1162 | 2 | 35000 | 35000 | 70000 | LPG |
| AEF-4050 S NG | 19033830 | 402 x 862 x 1162 | 3 | 35000 | 35000 | 105000 | NG |
| AEF-4050 S LPG | 19022226 | 402 x 862 x 1162 | 3 | 35000 | 35000 | 105000 | LPG |



RADIANT BROILER

- Heavy-duty radiant gas broilers designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Ensure fast cooking for any busy kitchen.
- Stainless steel construction: font, sides, landing ledge and valve control panel.
- Safety valve pilot and burners, CSA and ANSI certified.

STANDARD FEATURES:

- Individually controlled steel "Flute" burners at 16,000 BTU/hr. each one, spaced every 6" for even heat distribution and optimal productivity (AERB-12 model equipped with a single burner).
- Internal baffle system reinforced cast iron baffles located above the burners, developed to prevent direct contact of the flame with food, thus achieving a perfect roast.
- Heavy-duty, cast iron grates can be individually positioned (flat or slanted) and reversible to accommodate a variety of broiling needs.
- One stainless steel standing pilot for each burner for instant ignition.
- Safety valve pilot and burners, CSA and ANSI certified.
- Optimum heat distribution with heavy duty angled radiants.
- Heavy duty reversible cast iron top grates.

Intertek

- Removable drip tray, large capacity, removable for easy cleaning. **OPTIONAL ITEMS**
- Stainless steel stands with height-adjustable legs.
- 4" legs.



Heavy-duty reversible cast iron top grates.

Heavy-duty reinforced control knobs.





| Model | Reference | Dimensions (mm) | N° burners | BTU for each open burners | BTU total | Gas type | Manifold Pressure W.C. |
|--------------|-----------|--------------------|---------------|---------------------------------|--------------|-------------|---------------------------|
| AERB-12 LPG | 19031980 | 305 x 830 x 350 | 1 | 16000 | 16000 | 16000 | LPG |
| AERB-12 NG | 19031981 | 305 x 830 x 350 | 1 | 16000 | 16000 | 16000 | NG |
| AERB-24 LPG | 19031982 | 610 x 830 x 350 | 4 | 16000 | 16000 | 64000 | LPG |
| AERB-24 NG | 19031983 | 610 x 830 x 350 | 4 | 16000 | 16000 | 64000 | NG |
| AERB-36 LPG | 19031984 | 915 x 830 x 350 | 6 | 16000 | 16000 | 96000 | LPG |
| AERB-36 NG | 19031985 | 915 x 830 x 350 | 6 | 16000 | 16000 | 96000 | NG |
| AERB-48 LPG | 19031986 | 1220 x 830 x 350 | 8 | 16000 | 16000 | 128000 | LPG |
| AERB-48 NG | 19031987 | 1220 x 830 x 350 | 8 | 16000 | 16000 | 128000 | NG |
| AECRB-12 LPG | 19031988 | 305 x 830 x 350 | 1 | 16000 | 16000 | 16000 | LPG |
| AECRB-12 NG | 19030220 | 305 x 830 x 350 | 1 | 16000 | 16000 | 16000 | NG |





(CHAR-BROILERS

- Heavy-duty lava rock gas charbroilers designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Ensure fast cooking for any busy kitchen. Full-size power combined with table-top flexibility and convenience, excellent space-saving solution.
- Stainless steel construction: front, sides, landing ledge, valve control panel.
- Easy to install, clean and maintain thanks to careful design.
- Designed to stand alone or configured in a line-up.

STANDARD FEATURES:

- Individually controlled steel "Flute" burners at 16,000 BTU/hr. each one, spaced every 6" for even heat distribution and optimal productivity (AECRB-12 model equipped with a single burner).
- Heavy-duty, cast iron grates can be individually positioned (flat or slanted) and reversible to accommodate a variety of broiling needs.
- One stainless steel standing pilot for each burner for instant ignition.
- Safety valve pilot and burners, CSA and ANSI certified.
- Cast in grease trough allows excess fat to flow grease gutter minimizing flair up.
- Removable drip tray, large capacity, removable for easy cleaning.





Intertek

Heavy-duty reinforced control knobs.







AECRB-36



| Model | Reference | Dimensions (mm) | N° burners | BTU for each open burners | BTU total | Gas type | Manifold Pressure W.C. |
|--------------|-----------|--------------------|---------------|---------------------------------|--------------|-------------|---------------------------|
| AECRB-24 LPG | 19031989 | 610 x 830 x 350 | 4 | 16000 | 16000 | 64000 | LPG |
| AECRB-24 NG | 19030221 | 610 x 830 x 350 | 4 | 16000 | 16000 | 64000 | NG |
| AECRB-36 LPG | 19022224 | 915 x 830 x 350 | 6 | 16000 | 16000 | 96000 | LPG |
| AECRB-36 NG | 19030264 | 915 x 830 x 350 | 6 | 16000 | 16000 | 96000 | NG |
| AECRB-48 LPG | 19031990 | 1220 x 830 x 350 | 8 | 16000 | 16000 | 128000 | LPG |
| AECRB-48 NG | 19031991 | 1220 x 830 x 350 | 8 | 16000 | 16000 | 128000 | NG |
| AESB-24 LPG | 19031992 | 610 x 588 x 525 | 1 | 20000 | 20000 | 20000 | LPG |
| AESB-24 NG | 19031993 | 610 x 588 x 525 | 1 | 20000 | 20000 | 20000 | NG |



- Heavy-duty gas salamanders with infrared burners or with burners type "Flute", designed for American market, offer high-energy performance, outstanding power, performance, durability and reliability. Full-size power combined with table-top flexibility and convenience, excellent space-saving solution. Ensure fast cooking for any busy kitchen, can be used for melting, grilling, gratinating and toasting.
- External construction of stainless steel:
 - Model AESB: except rear side.
 - Model AESB IB: included rear side.
- Interior construction of stainless steel and steel sheet.
 Safety valve pilot and burners, CSA and ANSI certified.

STANDARD FEATURES:

- Models AESB:
 - Feature energy efficient high-speed infrared burner for fast results, with high capacity 20,000 BTU/hr. each one and independent controls. Removable for easy cleaning.
 - Matchless push button (piezo) ignition to light the burners pilot.
 - Full size removable crumb tray for easy cleaning.
- Model AESB IB:

AESB-24

- Feature energy efficient powerful burners type "Flute" for fast results, with high capacity 10,000 BTU/hr. each one and independent controls. Removable for easy cleaning.
- Manually ignition to light the burners pilots.
- Rack with three adjustable height positions through a guide mechanism.
- Cool touch handle with easy vertical adjustment, multiple positions.
- Can be wall mounted or on the work top. As standard option include wall mounting kit.



AESB-39

Three adjustable height positions through a guide mechanism.



| Model | Reference | Dimensions (mm) | N° burners | BTU for each burner | BTU total | Gas type | Manifold Pressure W.C. |
|----------------|-----------|--------------------|---------------|---------------------------|--------------|-------------|---------------------------|
| AESB-39 LPG | 19031994 | 915 x 588 x 525 | 1 | 40000 | 40000 | 40000 | LPG |
| AESB-39 NG | 19031995 | 915 x 588 x 525 | 1 | 40000 | 40000 | 40000 | NG |
| AESB-36 IB LPG | 19031996 | 915 x 570 x 525 | 4 | 10000 | 10000 | 40000 | LPG |
| AESB-36 IB NG | 19031997 | 915 x 570 x 525 | 4 | 10000 | 10000 | 40000 | NG |

CHEESEMELTERS

- Heavy-duty gas cheese melters with infrared burners or with burners type "Flute", designed for American market, offer highenergy performance, outstanding power, performance, durability and reliability. Full-size power combined with table-top flexibility and convenience, excellent space-saving solution. Ensure fast cooking for any busy kitchen, designed to melt easily cheese, toast sandwiches, or brown the top of casseroles and elegant desserts right before serving, to achieve optimum taste and appearance.
- External construction of stainless steel:
- Model AECM: except rear side.
- Model AECM IB: included rear side.
- Interior construction of stainless steel and steel sheet.
- Safety valve pilot and burners, CSA and ANSI certified.

STANDARD FEATURES:

• Models AECM:

- Feature energy efficient high-speed infrared burner for fast results, with high capacity 20,000 BTU/hr. each one and independent controls. Removable for easy cleaning.
- Matchless push button (piezo) ignition to light the burners pilot.
- Rack with three adjustable height positions through a guide
- mechanism
- Model AECM IB:
 - Feature energy efficient powerful burners type "Flute" for fast results, with high capacity 10,000 BTU/hr. each one and independent controls. Removable for easy cleaning.
 - Manually ignition to light the burners pilots.
 - Rack with three adjustable height positions through a guide mechanism.
- Can be wall mounted or on the work top. As standard option include wall mounting kit.



Heavy duty racks. Stainless steel guides for three positions adjustment.



40000

BTU for Dimensions N° BTU Gas Manifold Model Reference each Pressure W.C. (mm) burners total type burner AECM-24 LPG 19031998 610 x 455 x 525 1 20000 20000 20000 LPG AECM-24 NG 19031999 610 x 455 x 525 1 20000 20000 20000 NG AECM-39 LPG 19032000 915 x 455 x 525 40000 40000 40000 LPG 1 915 x 455 x 525 19032001 40000 40000 AECM-39 NG 40000 NG 1 AECM-36 IB LPG 19032002 915 x 515 x 525 4 10000 10000 40000 LPG

4

10000

10000

19032003

915 x 515 x 525

AECM-36 IB NG

NG



STANDS

- Stainless steel construction.
- Stylish, ergonomic and modular design.Stainless steel legs with height-adjustable legs.



| Model | Reference | Dimensions (mm) | Dimensions (inch) |
|-------|-----------|--------------------|-----------------------------|
| AB-12 | 19032004 | 305 x 550 x 600 | (12" × 21-21/32" × 23-5/8") |
| AB-24 | 19032005 | 610 x 550 x 600 | (24" × 21-21/32" × 23-5/8") |
| AB-36 | 19032006 | 915 x 550 x 600 | (36" × 21-21/32" × 23-5/8") |
| AB-48 | 19032007 | 1220 x 550 x 600 | (48" × 21-21/32" × 23-5/8") |



HIGH SHELF WITH BACKGUARD

- Stainless steel construction.
- Stylish, ergonomic and modular design.

| Model | Reference | Dimensions (mm) | Dimensions (inch) |
|--------|-----------|--------------------|-------------------------------|
| AHS-24 | 19032008 | 610 x 315 x 720 | (24" × 12-13/32" × 28-11/32") |
| AHS-36 | 19032009 | 914 x 315 x 720 | (36" x 12-13/32" x 28-11/32") |
| AHS-48 | 19032010 | 1220 x 315 x720 | (48" × 12-13/32" × 28-11/32") |
| AHS-60 | 19032011 | 1524 x 315 x 720 | (60" × 12-13/32" × 28-11/32") |
| AHS-72 | 19032012 | 1828 x 315 x 720 | (72" × 12-13/32" × 28-11/32") |

UNIT CONVERSION TABLE

| Lenght and Area | | | | |
|-----------------|--------|-------|--|--|
| Units x | Factor | Unit | | |
| cm | 0.3937 | inch | | |
| mm | 0.0394 | inch | | |
| inch | 2.54 | cm | | |
| inch | 25.4 | mm | | |
| m | 3.2808 | feet | | |
| feet | 0.3048 | m | | |
| m | 1.0936 | yard | | |
| yard | 0.9144 | m | | |
| dm2 | 15.5 | inch2 | | |
| inch2 | 0.0645 | dm2 | | |

| | Power | |
|---------|---------|------|
| Units x | Factor | Unit |
| lb | 453.6 | gr |
| gr | 1/453.6 | lb |
| lb | 0.4536 | Kg |
| Kg | 2.2045 | lb |
| | | |

| Temperatures and heat |
|------------------------|
| °C = (5/9) × (°F - 32) |
| °F = (9/5) x °C +32 |
| °K = 273 °C |
| Thermia 1000 Kcal |
| |

| | Volume | |
|---------|--------|-------|
| Units x | Factor | Unit |
| cm | 0.3937 | inch |
| mm | 0.0394 | inch |
| inch | 2.54 | cm |
| inch | 25.4 | mm |
| m | 3.2808 | feet |
| feet | 0.3048 | m |
| m | 1.0936 | yard |
| yard | 0.9144 | m |
| dm2 | 15.5 | inch2 |
| inch2 | 0.0645 | dm2 |

| Pressure | | | | |
|----------|--------|----------|--|--|
| Units x | Factor | Unit | | |
| Kg/cm2 | 14.22 | lb/inch2 | | |
| lb/inch2 | 0.07 | Kg/cm2 | | |
| Kg/cm2 | 0.9807 | bar | | |
| bar | 1.020 | Kg/cm2 | | |
| Pa | 10 -5 | bar | | |
| bar | 10 5 | Pa | | |

| | Power | |
|---------|--------|--------|
| Units x | Factor | Unit |
| Kcal/h | 1/860 | KW |
| KW | 860 | Kcal/h |
| Kcal/h | 4 | BTU |
| BTU | 0.25 | Kcal/h |
| cal | 4.186 | J |
| J | 0.2389 | cal |
| Kcal | 1000 | cal |
| Th | 1000 | Kcal |
| KW | 1.3406 | H.P. |
| H.P. | 0.746 | KW |
| KW | 1.36 | C.V. |
| C.V. | 0.7357 | KW |



| Power Cook Series | 48-49 |
|-------------------|-------|
| Ranges | 50-51 |
| Ovens | 51 |



ASBER POWER COOK series is a heavy-duty cooking range designed to meet the most demanding needs of Eastern European professional kitchens. Truly robust and durable, these appliances are intelligently designed to be the perfect answer for high-production cooking applications.

Entirely made of stainless steel, each model offers unmatched performance, combining proven control with quality, and also bearing the GOST certificate of conformity.

ELECTRIC RANGES

- 295 x 418 mm heavy-duty cast-iron hot plates.
- Side countertops can be dismounted to be used as part of a cooking line-up.
- Control panel with switches and controls lights for safety usage.
- Temperature regulation made with large 4-position switch knobs that define the heating degree: low, average and high.
- Oven's temperature controlled by 4-positions switch knob (selection of heating section), thermo regulator (automatic maintenance of set temperature) and control lights.





Side countertops easily removables to be used in a cooking line-up.



Big and robust control knobs on the front panel.



Hot plates flat surface enables cookware easy shifting and multiple cooking positions.



Heavy-duty cast-iron hot plates.

GAS RANGES

Main features

- High-efficiency 2-crown burners with flame safety device: 3 x 4 kW and 1 x 8 kW. Heavy-duty grids made of enameled iron, very stable for sale cooking.
- Control panel with gas valves. Smooth flame regulation by 3-positions heavy-duty reinforced knobs.
- Temperature controlled by 4-positions switch (selection of heating section), thermo regulator (automatic maintenance of set temperature) and indication light.





Heavy-duty grids made of enameled iron.



High-efficiency 2-crown burners.



Main features

- Every oven section consists of a metal chamber with an easy-opening drop-down door and two tubular heaters located on the top and bottom of the chamber.
- Removable rails with guides , fixed on lateral walls, are intended for tray installation at the level need.



Gastronorm compatible 2/1 GN oven chamber with single drop-down door.



Heat resistant oven door handle.





ELECTRIC RANGES WITH SHELF

- Made of stainless steel and sturdily built.
- Upper cooking module with cast-iron heating plates and bottom undershelf.
- Long-lasting, heavy-duty cast-iron hot plates ensures quick and uniform heating up to 480°C.
- Heating plate dimensions: 295 x 418 mm.
- Plates power: 4 x 3 kW in ASE-40 and 6 x 3 kW in ASE-60.
- Plane surface of the hot plates ensures easy shifting of the cookware and multiple cooking positions.



- Regulation of temperature through a thermostat.
- Can be used independently (with side countertops) or as an appliance in a cooking line-up removing side countertops with great ease.
- Removable tray to collect liquid spillages, enabling quickly and easy cleaning operations.
- Easy cleaning thanks to its intelligent design.
- Height-adjustable legs.

| Model | Reference | Dimensions (mm) (with side countertops) | Power kW (Kcal/h) | Voltage (V) | N° of plates |
|--------|-----------|--|----------------------|----------------------|--------------|
| ASE-40 | 19022499 | 840 x 850 x 860 (1050 x 850 x 860) | 12 (10,32) | 230-415/3N - 50/60Hz | 4 |
| ASE-60 | 19022500 | 1262 x 850 x 860 (1470 x 850 x 860) | 18 (15,48) | 230-415/3N - 50/60Hz | 6 |



ELECTRIC RANGES WITH OVEN

- Made of stainless steel and sturdily built.
- Upper cooking module with cast-iron heating plates and bottom undershelf.
- Long-lasting, heavy-duty cast-iron hot plates ensures quick and uniform heating up to 480°C.
- Heating plate dimensions: 295 x 418 mm.
- Plates power: 4 x 3 kW in ASE-41 and 6 x 3 kW in ASE-61.
- Plane surface of the hot plates ensures easy shifting of the cookware and multiple cooking positions.
- Regulation of temperature through a thermostat.
- Can be used independently (with side countertops) or as an appliance in a cooking line-up removing side countertops with great ease.





- Removable tray to collect liquid spillages, enabling quickly and easy cleaning operations.
- Easy cleaning thanks to its intelligent design.

• Height-adjustable legs.

- OVEN FEATURES:
 - Chamber dimensions: 650 x 530 x 295 mm, usable area: 0,384 m2.
- Gastronorm compatible 2/1 GN electric oven with single drop down door.
- Working temperature from 50 to 270°C. Heating time to achieve 270°C
 30 minutes.
- Heat-proof door handle.
- 6 kW power.

| Model | Reference | Dimensions (mm) (with side countertops) | Power kW (Kcal/h) | Voltage (V) | N° of plates |
|--------|-----------|--|----------------------|----------------------|--------------|
| ASE-41 | 19022507 | 840 x 850 x 860 (1050 x 850 x 860) | 18 (15,48) | 230-415/3N - 50/60Hz | 4 |
| ASE-61 | 19022502 | 1262 x 850 x 860 (1470 x 850 x 860) | 24 (20,64) | 230-415/3N - 50/60Hz | 6 |



(() GAS RANGES WITH SHELF OR OVEN

- Made of stainless steel and sturdily built.
- Can be used independently or as an appliance in a cooking lineup.
- High efficiency open top burners with robust enameled grills, security valve and thermocouple.
- 4 gas burners: 3 x 4 kW and 1 x 8 kW.
- Removable tray to collect liquid spillages, enabling quickly and easy cleaning operations.
- Easy cleaning thanks to its intelligent design.
- Height-adjustable legs.
- Supplied and assembled with injectors for use with natural gas (NG) and (LPG).



OVEN FEATURES:

- Chamber dimensions: 530 x 650 x 295 mm, usable area: 0,384 m2.
- Gastronorm compatible 2/1 GN gas oven with single drop-down door.
- Working temperature from 50 to 270°C. Heating time to achieve 270°C 30 min.
- Temperature controlled with thermo-regulated 7-position gas valve.
- Piezoelectric unit to light the burner in the oven.
- Heat-proof door handle.
- 8 kW power.

| Model | Reference | Dimensions | Power kW (Kcal/h) | Description | N° of burners |
|--------|-----------|-----------------|----------------------|-------------|---------------|
| ASG-40 | 19022229 | 850 × 900 × 860 | 20 (17,2) | with shelf | 4 |
| ASG-41 | 19022223 | 850 x 900 x 860 | 28 (24,08) | with oven | 4 |



Electric ovens with shelf.

- Made of stainless steel and sturdily built.
- Heavy-duty electric ovens with high-energy performance to bake bread, meat, biscuits, pizza, cakes, etc.
- Chamber dimensions: 530 x 650 x 295 mm, usable area: 0,384 m2.
- Gastronorm compatible 2/1 GN electric oven with single dropdown door.



ASE-03 Electric ovens without shelf.

- Working temperature from 50 to 270°C. Heating time to achieve 270°C 30 min.
- Heat-proof door handle.
- Easy cleaning thanks to its intelligent design to facility the operations.
- Height-adjustable legs.
- Power: 2 x 6 kW in ASE-02 and 3 x 6 kW in ASE-03.

| Model | Reference | Dimensions (mm) | Power kW (Kcal/h) | Voltage (V) | N° of chambers |
|--------|-----------|--------------------|----------------------|----------------------|----------------|
| ASE-02 | 19022501 | 840 × 840 × 1480 | 12 (10,32) | 230-415/3N - 50/60Hz | 2 |
| ASE-03 | 19022231 | 840 × 840 × 1480 | 18 (15,48) | 230-415/3N - 50/60Hz | 3 |



| Combi-Smart series | 58-61 |
|--------------------|-------|
| Combi-Easy Series | 62-65 |
| Accessories | 66 |



S OVENS COMBI

| Ovens | 56-57 |
|---------------------------|-------|
| Combi-Smart series | 58-60 |
| Oven with steam generator | 61 |
| Combi-Easy Series | 62-64 |
| Oven with injection steam | 65 |
| Accessories | 66 |
| Oven supports | 66 |
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How to make the perfect choice in ovens

New ASBER ovens have been designed to offer a solution for every chef that needs an indispensable tool to improve the efficiency of the professional kitchen in a catering, snacks, gastronomy, hotels, etc. Our ovens are the powerful, simple, robust and affordable solution to satisfy the chef's need of every professional kitchen, in order of to be the perfect answer for any professional kitchen. Cooking results, safety and efficiency thanks to the numerous standard functions integrated in these ovens.

| FEATURES | COMBI-SMART | COMBI-EASY |
|---|--|--|
| Boiler / Steam Generation System | X | - |
| Boiler with lime detector | Х | - |
| Automatic emptying of the boiler | Х | - |
| Semiautomatic decalcification system | Х | - |
| Bi-directional Fan System | Х | Х |
| Exclusive dynamic air-flow generation | Х | Х |
| Cool down function | Х | Х |
| "Auto-reverse" system | Х | Х |
| Sensor and Probe | Х | Х |
| Probe with multi-sensor temperature system | Х | Х |
| User Interface | Screen + Dial Selector | Display 7 segments + 2 Dials |
| Cooking programs | 5 programs: Steam, Low-temperature steam, Combination, Regeneration, and Convection (up to 300°C). | 4 programs: Steam, Combination, Regenera- tion and Convection (up to 300°C) |
| Other | | |
| Delay start function | Х | Х |
| Delta cooking | Х | Х |
| Thermal stop (count down when temperature is reached) | X | - |
| Self-diagnostic alerts and errors | Х | Х |
| Log File (Cooking cycles history) | Х | Х |
| Log file (Error history) | Х | - |
| Power / Speed | 3 speed / 2 power | 2 speed / 2 power |
| Humidifier | Х | Х |
| Languages | 25 | - |
| НАССР | Optional | - |
| Technical Support mode | Х | Х |
| Trade Show mode | Х | Х |
| Calibration mode | Auto | Manual |
| Fast closing door system | Х | Х |
| Integrated rack trolley | Х | Optional |
| Retractable shower | Х | - |
| External shower | - | Optional |
| IPX-5 Protection | Х | Х |

DISCLAIMER

• All Asber ovens requiring water must be connected to a treated water supply when the local water at any time is over 7 HF / 4.0 HD, or has a CI concentration over 150 mg/liter, or a salt content in excess of 30 mg/liter.

• Oven boilers must be drained down at the end of each shift.

• Manufacturer's warranty will be void if this is not complied with.

Scombi Smart Series

ASBER COMBI-SMART boiling-chamber ovens are the most suitable combination of quality, sustainability and cost to meet the requirements of every professional kitchen in terms of cooking results, safety, efficiency and budget.

COMBI-SMART provides brand new versatility to a chef's culinary repertoire with its five cooking modes: convection, steam, low-temp steam, combination and regeneration. In the convection mode, which is ideal for roasts, pastries and breads, the oven circulates dry heat with no moisture. In the steam mode, the boiler injects water into the oven to poach fish, rice and vegetables. The combination mode, which uses both dry heat and steam to maintain exact humidity levels, give chefs total control of the moisture levels in food, in a scale ranging from 0% to 100%.

By controlling the humidity level inside its chamber and maintaining exactly the desired atmosphere, COMBI-SMART ovens will provide a broad range of benefits to every kitchen professional:

- Deliver High Quality and Consistent Cooking Results
- Improve Cook Times, Save Time and Labor
- Reduce Food Shrinkage and Weight Loss
- Prevent Flavor Transfer
- Become Energy Efficient



Functionalities and benefits

| | INDEPENDENT BOILER | CORE SENSOR | BIDIRECTIONAL FAN |
|-------------------|---|---|---|
| | Constant supply of steam improves the quality of food and juiciness, maintaining the flavor. | • Sensor probe to guarantee the core temperature measurements with precision and to ensure the cooking quality and reduced weight loss. | • Optimum air flow to ensure the uniform temperature inside the chamber to maintain the consistency of the food. |
| SMART FEATURES | Built it with lime detector system. Automatic draining of water. Semiautomatic decalcification system. | Ergonomic shape for an easy placement to secure the core temperature and robust design. | Speed adjustable automatically in function of cooking needs of each moment. Auto reversing system of fan rotation. |
| savings | Less lime build-up. Reduced maintenance costs. | High precision leads to reduced weight loss, above all, saving time and effort. | • Electrical resistors highly efficient. |
| SAFETY HYGIENE | Automatic renewal of the water every 24 hours to guarantee the hygiene and safety food. The fresh water supply guarantees hygiene and food safety. | Its accuracy improves the safety food and the safety chef. | Zero emissions CO.Silent operation.Cool down chamber cooling system. |

Reinforced, double-glass door design. Heat losses are reduced, and thus decreases energy consumption as well.



Gasket easily removable to improve the maintenance operations.



Retractable shower for cleaning.



ACCESSORIES OVEN SUPPORTS AVAILABLE TO OPTIMIZE KITCHEN SPACE AND COOKING APPLICATION. Powerful boiler, independent from the cooking chamber. Its constant supply of steam improves food quality and juiciness, preventing transfer of food taste. Automatic renewal of the water every 24 hours of cooking, a fresh and pure water supply guarantees hygiene and food safety. Its special design prevents lime build-up, hence obtaining reduced maintenance expenses.



PANEL COMBI SMART SERIES

COMBI-SMART oven interface is made up of eleven buttons to select different functions, one dial selector to adjust cooking settings, and one digital backlight display to show all culinary parameters. This high-tech control panel has also a modern design, with intuitive symbols and ergonomic, easy-to-use elements.

The different functions and buttons of COMBI-SMART control panel are illustrated below:





AEAS-061

- Built in steam generator with water level control that secures continuous supply of steam.
- Capacity up to 6 GN 1/1 trays.
- Digital control panel. Screen user interface with dial selector.
- Main switch with 5 cooking functions: Steam, Low-temperature steam, Regeneration, Combination and Convection.
- Sensor probe with multi-sensor temperature system.
- Thermostatic control up to 300°C for consistent performance.
- Auto calibration function.
- Preheating option.
- Thermal stop (when temperature is reached).
- Overnight cooking or low-temperature program.
- 3 speeds 2 power ranges. Cool-down chamber system.
- Cool-down champer system.
- Auto reverse system to reverse fan rotation.Steam generator equipped with lime-scale detector.
- Steam generator equipped with lime-scale of Semi-automatic lime-scale removal system.
- Steam generator automatically empties every 24 hours of cooking.
- Effective interior lighting.
- Self-diagnostic system.
- Log file (historical).
- Available 25 languages.
- Quick door-closing system.
- IPX5 protection.
- Retractable shower for cleaning.

| Model | Reference | Dimensions | Capacity (GN) | Power (kW) | Distance between trays (mm) | Voltage (V) |
|----------|-----------|-----------------|------------------|---------------|--------------------------------|----------------------|
| AEAS-061 | 19011611 | 898 x 867 x 846 | 6 x 1/1 GN | 10,2 | 70 | 230-400/3-3N/50-60Hz |



AEAS-101

- Built in steam generator with water level control that secures continuous supply of steam.
- Capacity up to 6 GN 1/1 trays.
- Digital control panel. Screen user interface with dial selector.
- Main switch with 5 cooking functions: Steam, Low-temperature steam, Regeneration, Combination and Convection.
- Sensor probe with multi-sensor temperature system.
- Thermostatic control up to 300°C for consistent performance.
- Auto calibration function.
- Preheating option.
- Thermal stop (when temperature is reached).
- Overnight cooking or low-temperature program.
- 3 speeds 2 power ranges.
- Cool-down chamber system.
- Auto reverse system to reverse fan rotation.
- Steam generator equipped with lime-scale detector.
- Semi-automatic lime-scale removal system.
- Steam generator automatically empties every 24 hours of cooking.
- Effective interior lighting.
- Self-diagnostic system.
- Log file (historical).
- Available 25 languages.
- Quick door-closing system.
- IPX5 protection.
- Retractable shower for cleaning.

| Model | Reference | Dimensions | Capacity (GN) | Power (kW) | Distance between trays (mm) | Voltage (V) |
|----------|-----------|------------------|------------------|---------------|--------------------------------|----------------------|
| AEAS-101 | 19011614 | 868 x 867 x 1117 | 10 x 1/1 GN | 19,2 | 70 | 230-400/3-3N/50-60Hz |

COMBI-EASY injection ovens are the perfect answer for any kitchen professional that is looking for a powerful and robust, yet affordable, oven to roast or bake.

With COMBI-EASY, the heat is spread evenly around the cooking chamber by means of an electric fan. Its humidifier feature injects a moderate amount of steam to aid crisping on roasted or baked goods.



highly-efficient, electrical resistors. Coupled with the cooking chamber design, they produce a smooth, optimized air flow. Dynamic air flow generated by fans ensures maximum heat uniformity with perfect and consistent cooking results in terms of food appearance, taste and flavor. No CO emissions inside the chamber and silent operation are guaranteed. All built in stainless steel AISI-304, inner and outer.

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115

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asber 层

7

Electronic control panel with easy-to-use buttons, dial selectors and self-explanatory symbols.



Ergonomic, yet robust door handle. Anti-slid grip. Dual-opening handle, allowing right-to-left and left-to-right handle movements

All ovens include a condensation tray integrated in the oven structure to improve the hygiene and safety in the professional kitchen.

ACCESSORIES OVEN SUPPORTS AVAILABLE TO OPTIMIZE KITCHEN SPACE AND COOKING APPLICATION.





Welded seamless, rounded-edged, cooking chamber that prevents dirt built-up, allowing savings in cleaning operations and guaranteeing maximum standards of hygiene.



Gasket easily removable to improve the maintenance operations.



Easy-to-use and robust, multi-point sensor probe that guarantees precise core temperature measurements, resulting in food safety and better precision in terms of cooking quality and reduced weight loss. Bidirectional fan system with surrounding,



Reinforced, double-glass door design. Heat losses are reduced, and thus decreases energy consumption as well.





Hold-Open Door system is based on a toothed hinge that keeps the door from closing accidentally, providing greater control when opening.

PANEL COMBI EASY SERIES

COMBI-EASY injection oven interface is made up of eight buttons to select different functions, two dial selectors to select the desired values of time and temperature, and one electronic display to show time and temperature. This control panel has a simple design, with intuitive symbols and ergonomic, easy-to-use elements.

The different functions and buttons of COMBI-EASY control panel are illustrated below:





ACEAS-061

- Steam generated by injection in the cooking chamber.
- Capacity up to 6 GN 1/1 trays.
- Push-button controls and two dial selectors.
- Cooking methods: Steam, Combination, Regeneration and Convection.
- Sensor probe with multi-sensor temperature system.
- Thermostatic control up to 300°C for consistent performance.
- Manual calibration function.
- Preheating option.
- 2 speeds 2 power ranges.
- Cool-down chamber system.
- Auto reverse system to reverse fan rotation.
- Effective interior lighting.
- Self-diagnostic system.
- Quick door-closing system.
- IPX5 protection.

| Model | Reference | Dimensions (mm) | Capacity (GN) | Power (kW) | Distance between trays (mm) | Voltage (V) |
|-----------|-----------|--------------------|------------------|---------------|--------------------------------|----------------------|
| ACEAS-061 | 19011610 | 898 x 867 x 846 | 6 x 1/1 GN | 10,2 | 70 | 230-400/3-3N/50-60Hz |



ACEAS-101

- Steam generated by injection in the cooking chamber.
- Capacity up to 10 GN 1/1 trays.
- Push-button controls and two dial selectors.
- Cooking methods: Steam, Combination, Regeneration and Convection.
- Sensor probe with multi-sensor temperature system.
- Thermostatic control up to 300°C for consistent performance.
- Manual calibration function.
- Preheating option.
- 2 speeds 2 power ranges.
- Cool-down chamber system.
- Auto reverse system to reverse fan rotation.
- Effective interior lighting.
- Self-diagnostic system.
- Quick door-closing system.
- IPX5 protection.

| Model | Reference | Dimensions (mm) | Capacity (GN) | Power (kW) | Distance between trays (mm) | Voltage (V) |
|-----------|-----------|--------------------|------------------|---------------|--------------------------------|----------------------|
| ACEAS-101 | 19011612 | 868 x 867 x 1117 | 10 x 1/1 GN | 19,2 | 70 | 230-400/3-3N/50-60Hz |



OVEN SUPPORTS

- Made entirely in stainless steel.
- Tubular frame, robust and stable.Guide rails to accommodate Gastronorm trays GN 1/1.
- Available with castors to increase the operational flexibility.
- Dual wheel castors lockable and silent, incorporating easy-to-use parking brakes for maximum stopping performance.

| Model | Reference | Dimensions | Description |
|----------|-----------|-----------------|----------------------|
| SH-611 | 19004970 | 860 x 605 x 885 | With adjustable legs |
| SH-1011 | 19004980 | 860 x 605 x 650 | With adjustable legs |
| SH-611R | 19004969 | 860 x 605 x 885 | With castors |
| SH-1011R | 19004985 | 860 x 605 x 650 | With castors |
| | | | |



GS-11

GUIDES FOR SUPPORTS

- Kit 5 guides for GN 1/1 containers.
- Made entirely in stainless steel.
- Can be adapted on the all supports SH-xx.

| Model | Reference | Description |
|-------|-----------|---------------------------------|
| GS-11 | 19004975 | Adaptable for all oven supports |





OISHWASHING

| Glasswashers | 71-77 |
|---------------------------|-------|
| Front Loading Dishwashers | 78-84 |
| Pass-Through Dishwashers | 85-91 |
| Conveyor dishwasher | 92-95 |
| Accessories | 96-99 |



GLASSWASHERS

| Glasswashers Tech Wash and Easy Wash | 72-73 |
|---|-------|
| Glasswashers Tech Wash (basket 350 x 350) | 74 |
| Additional models | 74 |
| Accessories | 74 |
| Glasswashers Tech Wash (basket 400 x 400) | 75 |
| Additional models | 75 |
| Glasswashers Easy Wash (basket 350 x 350) | 76 |
| Additional models | 76 |
| Accessories | 76 |
| Glasswashers Easy Wash (basket 400 x 400) | 77 |
| Additional models | 77 |

Asber glasswashers come in two different ranges: Easy Wash for uncomplicated electromechanical operation and Tech Wash for those who prefer high precision with electronic controls. Both ranges offer excellent washing results and maximum resistance to wear, due to the high quality of the materials employed. In addition, all main glasswasher components are located to be easily accessed during maintenance operations.

Asber Tech Wash has been designed to provide advance features and maximum productivity. Asber Tech Wash glasswashers allows washing glasses up to 220 mm HIGH (350 x 350 mm basket models) or 270 high (400 x 400 mm basket models). They ensure excellent washing and rinsing results, combined with outstanding hygiene, keeping a high level of productivity.





THEY HAVE A FULLY ELECTRONIC CONTROL PANEL AND A SAFETY ELECTROMAGNETIC MICRO-SWITCH WHEN DOOR IS OPENED.





WaterMark Certificate









Intuitive and easy-to-use.

Low water

2-2.5 liters.

consumption:



Double

thermoplastic

washing and

rinsing arms.



Independent cycle for cold rinsing in 400 x 400 mm models. Complete filtering system to keep clean water longer.



soundproofing.

Compact design, Built-in automatic with double-wall rinse aid and door, increases optionaldetergent security and dispensers.





made of stainless

steel.



Safety thermostat and anti-backflow valve.

•

Asber Easy Wash glasswashers allow washing glasses up to 220 mm HIGH (350 x 350 mm basket models)or 270 high (400 x 400 mm basket models). Asber glasswashers ensure excellent washing and rinsing results, combined with outstanding hygiene, keeping a high level of productivity. All models have a safety electromagnetic micro-switch when door is opened.



THEY HAVE AN ELECTROMECHANICAL CONTROL PANEL, VERY INTUITIVE AND EASY-TO-MAINTAIN.







Glasswashers - Tech Wash Series | Basket 350 x 350 mm

40

40

190

190

250

TECH

230V-50/60Hz

230V-50/60Hz

| | | TECH-350 |) | | | | | |
|-------|-----------|---|---|---|-------------------|-------------------------|---------------|-------------|
| | * asher | Electronic 3 washing 90" / 12 Tank capa Booster ci Wash pum Rinsing cc Built-in rin Anti backf Temperation | control pane cycles: 20" / 180" city: 11 l. / He | eating power: 2.0 kw. Heating power: 2.4 kw. 5 kw. 2 l/rinse. aser. ed. : | ON / OFF | Fast cycle Medium cy | | rcle >>• |
| | | • Safety the | rmostat and t | thermostop device. 2 baskets of 350 x 350 mr | n and 1 basket fo | - | ong cycle | |
| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Cold rinsing | Power (kW) | Voltag (V) | e |

430 x 475 x 650

Not

Not

2,65

2,65

| | " asher | Electronic 3 washing 90" / 12 Tank capa Booster c. Wash pun Rinsing cc Built-in rir dispenser Anti backl Temperati Wash 6 | control panel. cycles: 20" / 180" city: 11 l. / Hea apacity: 5 l. / He ppower: 0.25 insumption: 2 l. ise aid dispense dow valve fitted ures adjusted: 0 °C and rinse 9 rmostat and th | /rinse. er and detergent d. | ON / OFF | - | Start of cy | cle »• |
|-------|-----------|---|--|-----------------------------------|--------------|---------------|----------------|-----------|
| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Cold rinsing | Power (kW) | Voltage (V) | 5 |

TECH-350 DD

TECH-350

19013461

19013462

| Model | Reference | Voltage (V) | Washing cycles (seconds) | Power (kW) | Features |
|-------------|-----------|----------------|-----------------------------|---------------|---|
| TECH-350 UK | 19013463 | 230V-50Hz | 90/120/180 | 2,65 | With detergent dispenser / not cold rinsing |

430 x 475 x 650



ACCESSORIES

| Model | Reference | Description | For use in | Dimensions (mm) | |
|---------|-----------|------------------------|--|--------------------|--|
| PL-43 | 19003461 | Supplementary base | All models TECH-350 and EASY-350 | 430 × 405 × 400 | |
| PL-47 | 19003462 | Supplementary base | All models TECH-400 and EASY-400 | 470 x 450 x 400 | |
| PL-47-L | 19014796 | Base for glasswashers | All models TECH-350 and TECH-400 | 470 x 520 x 131 | |
| CLV-35 | 19013867 | Basket for glasswasher | glasswasher All models TECH-350 and EASY-350 | | |
| CLV-40 | 19013868 | Basket for glasswasher | All models TECH-400 and EASY-400 | 400 × 400 × 140 | |
| CU-7 | 19000792 | Cutlery basket | All baskets | 105 x 105 x 130 | |
| CU | 19020300 | Cutlery basket | All baskets | Ø110 x 125 | |
| SP-35 | 19017111 | Support for dishes | Basket of 350 x 350 mm | - | |
| SP-40 | 19017112 | Support for 11 dishes | Support for dishes | - | |

TECH

Glasswashers - Tech Wash Series | Basket 400 x 400 mm



| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Cold rinsing | Power (kW) | Voltage (V) |
|----------|-----------|-----------------|-------------------|--------------------|--------------|---------------|----------------|
| TECH-400 | 19013464 | 40 | 270 | 470 x 520 x 720 | Yes | 3,05 | 230V-50/60Hz |



| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Cold rinsing | Power (kW) | Voltage (V) |
|------------|-----------|-----------------|-------------------|--------------------|--------------|---------------|----------------|
| TECH-400 B | 19013466 | 40 | 270 | 470 x 520 x 720 | Yes | 3,05 | 230V-50Hz |

TECH-400 DD – WITH DETERGENT DISPENSER

- Electronic control panel.3 washing cycles:
 - 3 washing cycles:
 90" / 120" / 180"
 - Tank capacity: 15 l. / Heating power: 2.0 kw.
 - Booster capacity: 51. / Heating power: 2.8 kw.
 - Wash pump power: 0.25 kw.
 - Rinsing consumption: 2.5 l/rinse.
 - Built-in rinse aid dispenser and detergent dispenser.
 - Anti backflow valve fitted.
 - Temperatures adjusted:
 - Wash 60 °C and rinse 90 °C.
 - Safety thermostat and thermostop device.
 - Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU.

ON / OFF

0.

Fast cycle Tank emptying

Medium cycle

Long cycle Cold rinsing selector

| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Cold rinsing | Power (kW) | Voltage (V) |
|-------------|-----------|-----------------|-------------------|--------------------|--------------|---------------|----------------|
| TECH-400 DD | 19013465 | 40 | 270 | 470 x 520 x 720 | Yes | 3,05 | 230V-50/60Hz |

ADDITIONAL MODELS

 ashe

E

| Model | Reference | Voltage (V) | Washing cycles (seconds) | Power (kW) | Features |
|---------------|-----------|----------------|-----------------------------|---------------|--|
| TECH-400 B DD | 19020481 | 230V-50/60Hz | 90/120/180 | 3,05 | With drain pump / cold rinsing / detergent dispenser |
| TECH-400 B | 19013469 | 230V-60Hz | 90/120/180 | 3,05 | With drain pump / cold rinsing |
| TECH-400 UK | 19013467 | 230V-50Hz | 90/120/180 | 2,65 | With detergent dispenser / cold rinsing |
| TECH-400 UK B | 19013468 | 230V-50Hz | 90/120/180 | 2,65 | With detergent dispenser / drain pump / cold rinsing |

Start of cycle

>

Glasswashers - Easy Wash Series | Basket 350 x 350 mm



| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Cold rinsing | Power (kW) | Voltage (V) |
|----------|-----------|-----------------|-------------------|--------------------|--------------|---------------|----------------|
| EASY-350 | 19013452 | 30 | 190 | 430 x 475 x 650 | Not | 2,65 | 230V-50Hz |

| | : Q | Electrome 1 washing Tank capa 2.0 kw. Booster cr power: 2.4 Wash pun Rinsing cc Built-in rir detergent Anti backt Temperati – Wash 60 | chanical cont cycle of 120" city: 11 l. / He apacity: 5 l. / l kw. ap power: 0.2 nsumption: 2 se aid disper dispenser. low valve fitte ures adjusted D°C and rinse | eating power: Heating 5 kw. 2 l/rinse. aser and ed. : 2 90 °C. | N) | Pre-cycle indicator | asber | Temperature indicator | • |
|-------|-----------|---|---|---|----------|---------------------|---------------|-----------------------|---|
| | | Accessorie | es supplied: 2 | 2 baskets of 350 | x 350 mm | n and 1 basket f | or cutlery CU | | |
| Model | Reference | Baskets hour | Clearance (mm) | Dimensi (mm) | ons | Cold rinsing | Power (kW) | Voltage (V) | |

ADDITIONAL MODELS

19013453

30

190

EASY-350 DD

| Model | Reference | Voltage (V) | Washing cycles (seconds) | Power (kW) | Features |
|-------------|-----------|----------------|-----------------------------|---------------|---|
| EASY-350 | 19013551 | 230V-60Hz | 120 | 2,65 | Not cold rinsing |
| EASY-350 DD | 19013552 | 230V-60Hz | 120 | 2,65 | With detergent dispenser / not cold rinsing |
| EASY-350 UK | 19013454 | 230V-50Hz | 120 | 2,65 | With detergent dispenser / not cold rinsing |

430 x 475 x 650

Not

2,65



ACCESSORIES

| Model | Reference | Description | For use in | Dimensions (mm) |
|---------|-----------|------------------------|----------------------------------|--------------------|
| PL-43 | 19003461 | Supplementary base | All models TECH-350 and EASY-350 | 430 x 405 x 400 |
| PL-47 | 19003462 | Supplementary base | All models TECH-400 and EASY-400 | 470 x 450 x 400 |
| PL-47-L | 19014796 | Base for glasswashers | All models TECH-350 and TECH-400 | 470 x 520 x 131 |
| CLV-35 | 19013867 | Basket for glasswasher | All models TECH-350 and EASY-350 | 350 x 350 x 110 |
| CLV-40 | 19013868 | Basket for glasswasher | All models TECH-400 and EASY-400 | 400 x 400 x 140 |
| CU-7 | 19000792 | Cutlery basket | All baskets | 105 x 105 x 130 |
| CU | 19020300 | Cutlery basket | All baskets | Ø110 x 125 |
| SP-35 | 19017111 | Support for dishes | Basket of 350 x 350 mm | - |
| SP-40 | 19017112 | Support for dishes | Basket of 400 x 400 mm | - |

EASY

230V-50Hz

Glasswashers - Easy Wash Series | Basket 400 x 400 mm

EASY-400



Electromechanical control panel.

- 1 washing cycle of 120".
- Tank capacity: 15 l. / Heating power: 2.0 kw.
- Booster capacity: 5 l. / Heating power: 2.8 kw.
- Wash pump power: 0.25 kw.
- Rinsing consumption: 2.8 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted:
- Wash 60 °C and rinse 90 °C.
 Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU.



Clearance (mm) Dimensions (mm) Voltage (V) Baskets Power (kW) Reference Model Cold rinsing hour EASY-400 19013455 30 270 470 x 520 x 720 Yes 3,05 230V-50Hz

| E O asber E. | EASY-400 B - WITH DRAIN PUMP Electromechanical control panel. 1 washing cycle of 120". Tank capacity: 15 l. / Heating power: 2.0 kw. | Pre-cycle indicator | Temperature indicator |
|--------------|---|-------------------------------|------------------------|
| | Booster capacity: 5 l. / Heating power: 2.8 kw. Wash pump power: 0.25 kw. | | ET 💄 📘 👌 |
| | Rinsing consumption: 2.8 l/rinse.Built-in rinse aid dispenser.Anti backflow valve fitted and drain pump. | | ON / OFF |
| | Safety thermostat. Temperatures adjusted: Wash 60 °C and rinse 90 °C. | | |
| 2 | • Accessories supplied: 2 baskets of 400 x 40 | 00 mm, 1 dish bracket and 1 b | basket for cutlery CU. |

| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Cold rinsing | Power (kW) | Voltage (V) |
|------------|-----------|-----------------|-------------------|--------------------|--------------|---------------|----------------|
| EASY-400 B | 19013457 | 30 | 270 | 470 × 520 × 720 | Yes | 3,05 | 230V-50Hz |

EASY-400 DD – WITH DETERGENT DISPENSER sdee . E • Electromechanical control panel. • 1 washing cycle of 120". Pre-cycle indicator Temperature indicator • Tank capacity: 15 l. / Heating power: 2.0 kw. • Booster capacity: 5 l. / Heating power: asber Ð 2.8 kw. Wash pump power: 0.25 kw. ON / OFF Rinsing consumption: 2.8 l/rinse. Built-in rinse aid dispenser. • Anti backflow valve fitted and detergent dispenser. Safety thermostat. • Temperatures adjusted: - Wash 60 °C and rinse 90 °C. • Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery CU.

| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Cold rinsing | Power (kW) | Voltage (V) |
|-------------|-----------|-----------------|-------------------|--------------------|--------------|---------------|----------------|
| EASY-400 DD | 19013456 | 30 | 270 | 470 x 520 x 720 | Yes | 3,05 | 230V-50Hz |

ADDITIONAL MODELS

| Model | Reference | Voltage (V) | Washing cycles (seconds) | Power (kW) | Features |
|---------------|-----------|----------------|-----------------------------|---------------|--|
| EASY-400 | 19013554 | 230V-60Hz | 120 | 3,05 | With cold rinsing |
| EASY-400 B | 19013460 | 230V-60Hz | 120 | 3,05 | With drain pump / cold rinsing |
| EASY-400 DD | 19013555 | 230V-60Hz | 120 | 3,05 | With detergent dispenser / cold rinsing |
| EASY-400 B DD | 19020480 | 230V-50Hz | 120 | 3,05 | With drain pump / cold rinsing / detergent dispenser |
| EASY-400 UK | 19013458 | 230V-50Hz | 120 | 2,65 | With detergent dispenser / cold rinsing |
| EASY-400 UK B | 19013459 | 230V-50Hz | 120 | 2,65 | With detergent dispenser / drain pump / cold rinsing |



© dishwashing FRONT LOADING DISHWASHERS

| Front loading dishwashers Tech Wash and Easy Wash | 80-81 |
|--|-------|
| Front loading dishwashers Tech Wash (basket 500 x 500) | 82 |
| Front loading dishwashers Easy Wash (basket 500 x 500) | 83 |
| Additional models. Accessories. | 84 |

FRONT-OPENING DISHWASHERS | 500 x 500 mm basket

Asber front-opening dishwashers come in two different ranges: Easy Wash for uncomplicated electromechanical operation and Tech Wash for those who prefer high precision with electronic controls. Both ranges offer excellent washing results and maximum resistance to wear, due to the high quality of the materials employed. In addition, all main dishwasher components are located to be easily accessed during maintenance operations.

Asber Tech Wash has been designed to provide advance features and maximum productivity. Asber Tech Wash front-opening models allows washing all kinds of ware up to 320 mm high. They ensure excellent washing and rinsing results, combined with outstanding hygiene, keeping a high level of productivity.

THEY HAVE A FULLY ELECTRONIC CONTROL PANEL AND A SAFETY ELECTROMAGNETIC MICRO-SWITCH WHEN DOOR IS OPENED.







TECH | Main Features

Production from 540 to 720 pieces/hour, depending on the model.

Fully electronic control panel with membrane keypad. Displays and controls washing status at any time.

Thermo-stop system guaranteeing minimum rinsing temperature of 85°C, enough to remove any germs.

3 washing cycles of 90, 120 and 180 seconds, in standard models. 3 washing cycles of 60, 90 and 180 seconds in high-powered models.

Users could select the washing cycle depending on the type of ware and amount of dirt.

High quality, stainless steel structure guarantees a reliable, robust and durable range with an extended lifetime.

Tank with internal rounded edges to make cleaning operations easier, avoiding grease and dirt built-up, ensuring maximum hygiene.

FRONT-OPENING DISHWASHERS | 500 x 500 mm basket



Intuitive and

easy-to-use.

Q



Low water consumption: 2-2.5 liters.

Double thermoplastic washing and

rinsing arms.



Independent cycle for cold rinsing in 400 x 400 mm models. Complete filtering system to keep clean water longer.



Compact design,

with double-wall

door, increases

soundproofing.

security and



Built-in automatic

optionaldetergent

rinse aid and

dispensers.



Structure fully made of stainless steel.

ŀ

Safety thermostat and anti-backflow valve.

Asber Easy Wash front-opening dishwashers allow washing all kinds of dishware up to 320 mm high. Asber front-opening models ensure excellent washing and rinsing results, combined with outstanding hygiene, keeping a high level of productivity.

They have an electromechanical control panel, very intuitive and easy-to-maintain. All models have a safety electromagnetic microswitch when door is opened.





EASY | Main Features

Production from 540 to 720 pieces/hour, depending on the model.

Electromechanical control panel with pilot lights, very easy-to-use.

1 washing cycles of 120 seconds, in standard models. 2 washing cycles of 90 and 180 seconds in high-powered models. Users could select the washing cycle depending on the type of ware and amount of dirt.

High quality, stainless steel structure guarantees a reliable, robust and durable range with an extended lifetime.

Tank with internal rounded edges to make cleaning operations easier, avoiding grease and dirt built-up, ensuring maximum hygiene.





Front opening dishwashers - Tech Wash Series | Basket 500 x 500 mm



• Tank capacity: 25 l. / Heating power: 2.8 kw. Booster capacity: 7 l. / Heating power: 2.8 kw. 0 10 10 10 -0. • Wash pump power: 0.6 kw. • Rinsing consumption: 2.7 l/rinse. Fast cycle Washing temperature Built-in rinse aid dispenser and detergent dispenser. Medium cycle Anti backflow valve fitted. • Long cycle • Safety thermostat and thermostop device. • Temperatures adjusted: Wash 60 °C and rinse 90 °C. • Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 4 baskets for cutlery CU-7.

| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Power (kW) | Voltage (V) |
|-------------|-----------|-----------------|-------------------|--------------------|---------------|----------------|
| TECH-500 DD | 19013495 | 40 | 320 | 600 × 600 × 820 | 3,4 | 230V-50Hz |

TECH-500 HP – WITH HIGH POWER FEATURES Electronic control panel.



• 60" / 90" / 180"

• 3 washing cycles:

- Tank capacity: 25 l. / Heating power: 2.8 kw.
- Booster capacity: 7 l. / Heating power: 6 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7 l/rinse.Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat and thermostop device.
- Additional filtering system with inox trays.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Voltage: 380V-50Hz.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 4 baskets for cutlery CU-7.

ON / OFF

0.

Fast cycle

Medium cycle

| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Power (kW) | Break tank | Rinsing pump | Detergent dispenser | Drain pump |
|-----------------|-----------|-----------------|-------------------|--------------------|---------------|------------|-----------------|------------------------|---------------|
| TECH-500 HP | 19013499 | 60 | 320 | 600 x 600 x 820 | 6,6 | Not | Not | Not | Not |
| TECH-500 HP W | 19013502 | 60 | 320 | 600 × 600 × 820 | 6,6 | Yes | Yes | Yes | Not |
| TECH-500 HP B | 19013501 | 60 | 320 | 600 x 600 x 820 | 6,6 | Not | Not | Not | Yes |
| TECH-500 HP W B | 19013503 | 60 | 320 | 600 x 600 x 820 | 6,6 | Yes | Yes | Yes | Yes |
| TECH-500 HP DD | 19013500 | 60 | 320 | 600 × 600 × 820 | 6,6 | Not | Not | Yes | Not |

10 E

Long cycle

Rinsing temperature

Washing temperature

TECH

| EASY | Fron | it open | ing dishv | vashers - Ea | isy Wash | Serie | s Bas | ket 500 : | x 500 mr | m 🔘 |
|----------------------|-----------------------|---|--|---|--|--|--|---|--|----------------------|
| | | EASY-5 | 500 | | | | | | | |
| 50.10 | Der : E | 1 washTank cBooste | | 20". Heating power: 2 . / Heating power: | | Pre-cyc | 120 | asbe | eady indicator | 10 |
| | | Rinsing Built-in Anti b Safety Temper | g consumptio n rinse aid dis ackflow valve thermostat. eratures adjus | n: 2.7 l/rinse. Denser. | | | 1 baskets | s for cutlery | _ | ON/OFF |
| Model | Reference | Baskets hour | Clearance (mm) | | ensions mm) | | Pow (kV | | Voltag (V) | ge |
| EASY-500 | 19013470 | 30 | 320 | 600 x 6 | 600 × 820 | | 3, | 4 | 230V-5 | i0Hz |
| | | Electro 1 wash Tank c Boosto Wash Rinsing Built-in Anti b Safety Tempo | omechanical c ning cycle of 1 apacity: 25 l. / er capacity: 7 pump power: g consumptio n rinse aid dis ackflow valve thermostat. eratures adjus: | 20". Heating power: 2 . / Heating power: 0.6 kw. n: 2.7 l/rinse. penser and drain p | 2.8 kw. : 2.8 kw. pump. nd rinse 90 °C. | • | 1 baskets | asbe | <u>.</u> | ON/OFF |
| Model | Reference | Baskets hour | Clearance (mm) | | ensions mm) | | Pow (kV | | Voltag (V) | ge |
| EASY-500 B | 19013472 | 30 | 320 | 600 x 6 | 600 x 820 | | 3, | 4 | 230V-5 | i0Hz |
| | | | ע – עם טטפ | VITH DETERG | EINT DISPE | INSER | | | | |
| | | 1 wash Tank c Booste Wash Rinsing Built-in disper Anti b Safety Temper | er capacity: 7 pump power: g consumptio n rinse aid dis nser. ackflow valve thermostat. eratures adjus: | 20". Heating power: 2 . / Heating power: 0.6 kw. n: 2.7 l/rinse. penser and deterg | : 2.8 kw. gent for a constant of the second se | Ó | * ¹²⁵ | asbe | <u>.</u> | DN/OFF |
| Model | Reference | 1 wash Tank c Booster Wash Rinsing Built-in disper Anti b Safety Tempe Access Baskets | ning cycle of 1 apacity: 25 l. / er capacity: 7 pump power: g consumptio n rinse aid disp nser. ackflow valve thermostat. eratures adjust sories supplie Clearance | 20". Heating power: 2 . / Heating power: 0.6 kw. n: 2.7 l/rinse. Denser and deterg fitted. fitted. ted: Wash 60 °C ar d: 1 basket CP-16/ Dime | : 2.8 kw. gent nd rinse 90 °C '18, 1 basket C ensions | Ó | * 1705 | asbe for cutlery (| си-7. | |
| | | 1 wash Tank c Booste Wash Rinsing Built-in disper Anti b Safety Tempe Access | ning cycle of 1 apacity: 25 l. / er capacity: 7 pump power: g consumptio n rinse aid dis nser. ackflow valve thermostat. eratures adjus sories supplie | 20". Heating power: 2 . / Heating power: 0.6 kw. n: 2.7 l/rinse. Denser and deterg fitted. ted: Wash 60 °C ar d: 1 basket CP-16/ | : 2.8 kw. gent nd rinse 90 °C (18, 1 basket C | Ó | 1 basket | for cutlery (| | ge |
| Model EASY-500 DD | Reference | 1 wash Tank c Boosta Wash Rinsing Built-in disper Anti b Safety Tempe Access Baskets hour 30 EASY-5 Elect 2 wass 90" / Tank Boos kw. Wash Rinsin Built-in suilt-in safet Additi Tempe Volta | ning cycle of 1 apacity: 25 I. / er capacity: 25 I. / pump power: g consumption n rinse aid disp nser. ackflow valve thermostat. eratures adjus: sories supplie Clearance (mm) 320 500 HP – W romechanical shing cycles: 180" capacity: 25 I. ter capacity: 7 pump power ng consumption in rinse aid disp packflow valve y thermostat. tional filtering peratures adjus ge: 380V-50Hz | 20". Heating power: 2 . / Heating power: 2 0.6 kw. n: 2.7 l/rinse. Denser and deterg fitted. ted: Wash 60 °C ar d: 1 basket CP-16/ Dime (r 600 x c /ITH HIGH PO control panel. / Heating power: 1 l. / Heating power: 0.6 kw. pr: 2.7 l/rinse. spenser. fitted. system with inox t sted: Wash 60 °C a | : 2.8 kw. gent Control of the second | T-10 and URES | 1 basket Pow (kV 3, cle indicator | for cutlery (v) 4 asbe | CU-7. Voltac (V) 230V-5 | ge |
| Model EASY-500 DD | Reference 19013471 | 1 wash Tank c Boosta Wash Rinsing Built-in disper Anti b Safety Tempe Access Baskets hour 30 EASY-5 Elect 2 wass 90" / Tank Boos kw. Wash Rinsin Built-in Safet Additi Tempe Volta Access | ning cycle of 1 apacity: 25 I. / er capacity: 25 I. / pump power: g consumption n rinse aid disperse ackflow valve thermostat. eratures adjust sories supplie Clearance (mm) 320 500 HP – W romechanical shing cycles: 180" capacity: 25 I. ter capacity: 7 pump power ng consumption in rinse aid disperse packflow valve y thermostat. tional filtering peratures adjust soories supplie Clearance | 20". Heating power: 2 . / Heating power: 2 0.6 kw. n: 2.7 l/rinse. Denser and deterg fitted. ted: Wash 60 °C ar d: 1 basket CP-16/ Dime (r 600 × 6 /ITH HIGH PO control panel. / Heating power: 1 l. / Heating power: 1 l. / Heating power: 2 l. / Heating power: 3 l. / Heating power: 3 l. / Heating power: 4 control panel. System with inox to system with inox to system with inox to a. ed: 1 basket CP-16 Dimensions | : 2.8 kw. gent and rinse 90 °C (18, 1 basket C ensions 600 x 820 DWER FEAT 2.8 kw. rr: 6 2.8 kw. rr: 6 () () () () () () () () () () () () () | URES Pre-cyu | d 1 basket Pow (kV 3, cle indicator + 100 0 d 4 baske Rinsing | for cutlery C rer V) 4 asbe ts for cutlery Detergent | CU-7. Voltag (Y) 230V-5 eady indicator | ge iOHz ON/OFF |
| Model EASY-500 DD | Reference 19013471 | 1 wash Tank c Boosta Wash Rinsing Built-in disper Anti b Safety Tempe Access Baskets hour 30 EASY-5 Elect 2 wass 90" / Tank Boos kw. Wash Rinsin Built-in sinsin Built-in safet Additi Tempe Volta Access | ning cycle of 1 apacity: 25 I. / er capacity: 25 I. / pump power: g consumption n rinse aid disp nser. ackflow valve thermostat. eratures adjust sories supplie (Clearance (mm) 320 500 HP – W romechanical shing cycles: 180" capacity: 25 I. ter capacity: 7 n pump power ng consumption in rinse aid disp packflow valve y thermostat. tional filtering peratures adjust sories supplie | 20". Heating power: 2 . / Heating power: 2 0.6 kw. n: 2.7 l/rinse. Denser and deterg fitted. ted: Wash 60 °C ar d: 1 basket CP-16/ Dime (r 600 x d /ITH HIGH PO control panel. / Heating power: 1 l. / Heating power: 1. / Heating power: 0.6 kw. on: 2.7 l/rinse. spenser. fitted. system with inox t sted: Wash 60 °C at the sted: Wash 60 °C at the | : 2.8 kw. gent Control of the second | T-10 and URES Pre-cyc CT-10 an | d 1 basket Pow (kV 3, cle indicator + 90 + 100 C d 4 baske | for cutlery (for cutlery (1 4 asbe asbe ts for cutlery | CU-7. Voltag 230V-5 eady indicator | ge s0Hz DN/OFF |
| Model | Reference 19013471 | 1 wash Tank c Boosta Wash Rinsing Built-in disper Anti b Safety Tempe Access Baskets hour 30 EASY-5 Elect 2 wass 90" / Tank Boos kw. Wash Rinsin Built-in suilt-in suilt-in Access Anti k Safet Additi Tempe Volta Access | hing cycle of 1 rapacity: 25 I. / er capacity: 25 I. / pump power: g consumption n rinse aid disp nser. ackflow valve thermostat. eratures adjust sories supplie Clearance (mm) 320 500 HP – W romechanical shing cycles: 180" capacity: 25 I. ter capacity: 7 pump power ng consumption in rinse aid disp packflow valve y thermostat. tional filtering peratures adjust sories supplie Clearance (mm) | 20". Heating power: 2 . / Heating power: 2 0.6 kw. n: 2.7 l/rinse. Denser and deterg fitted. ted: Wash 60 °C ar d: 1 basket CP-16/ Dime (r 600 x c /ITH HIGH PO control panel. / Heating power: 1 l. / Heating power: 1 l. / Heating power: 2 l. / Heating power: 2 d. 6 kw. on: 2.7 l/rinse. spenser. fitted. system with inox t sted: Wash 60 °C ar cat 1 basket CP-16 Dimensions (mm) | : 2.8 kw. gent FEAT 2.8 kw. rr: 6 2.8 kw. rr: 6 Constant of the second se | T-10 and URES Pre-cya CT-10 an eak nk | d 1 basket Pow (kV 3, cle indicator 100 100 100 100 100 100 100 10 | for cutlery (rer V) 4 asbe ts for cutlery Detergent dispenser | CU-7. Voltag 230V-5 eady indicator | ge iOHz ON/OFF |

19013479

19013476

40

40

320

320

600 x 600 x 820

600 x 600 x 820

6,6

6,6

Yes

Not

Yes

Not

Yes

Yes

EASY-500 HP W B

EASY-500 HP DD

Yes

Not

Additional models - Accessorie - Sinks and racks

| Model | Reference | Voltage (V) | Washing cycles (seconds) | Power (kW) | Features |
|--------------------|-----------|----------------|--------------------------------|---------------|---|
| TECH-500 | 19013504 | 230V-60Hz | 90/120/180 | 3,4 | - |
| TECH-500 B | 19013506 | 230V-60Hz | 90/120/180 | 3,4 | With drain pump |
| TECH-500 DD | 19013505 | 230V-60Hz | 90/120/180 | 3,4 | With detergent dispenser |
| TECH-500 B DD | 19020489 | 230V-50Hz | 90/120/180 | 3,4 | With drain pump / detergent dispenser |
| TECH-500HP | 19013507 | 380V-60Hz | 90/120/180 | 6,6 | - |
| TECH-500 HP B | 19013509 | 380V-60Hz | 90/120/180 | 6,6 | With drain pump |
| TECH-500 HP DD | 19013508 | 380V-60Hz | 90/120/180 | 6,6 | With detergent dispenser |
| TECH-500 HP W | 19013510 | 380V-60Hz | 90/120/180 | 6,6 | With break tank / rinsing pump / detergent dispenser |
| TECH-500 HP W B | 19013511 | 380V-60Hz | 90/120/180 | 6,6 | With break tank / rinsing pump / detergent dispenser / drain pump |
| EASY-500 | 19013481 | 230V-60Hz | 120 | 3,4 | - |
| EASY-500 B | 19013483 | 230V-60Hz | 120 | 3,4 | With drain pump |
| EASY-500 DD | 19013482 | 230V-60Hz | 120 | 3,4 | With detergent dispenser |
| EASY-500 B DD | 19020485 | 230V-50Hz | 120 | 3,4 | With drain pump and detergent dispenser |
| EASY-500 W UK B | 19013473 | 230V-50Hz | 120 | 2,8 | With break tank / rinsing pump / detergent dispenser / drain pump |
| EASY-500 HP | 19013484 | 380V-60Hz | 90/180 | 6,6 | - |
| EASY-500 HP B | 19013486 | 380V-60Hz | 90/180 | 6,6 | With drain pump |
| EASY-500 HP DD | 19013485 | 380V-60Hz | 90/180 | 6,6 | With detergent dispenser |
| EASY-500 HP | 19013489 | 230V-60Hz | 90/180 | 6,6 | - |
| EASY-500 HP B | 19013491 | 230V-60Hz | 90/180 | 6,6 | With drain pump |
| EASY-500 HP DD | 19013490 | 230V-60Hz | 90/180 | 6,6 | With detergent dispenser |
| EASY-500 HP W UK B | 19013493 | 230V-60Hz | 90/180 | 6,6 | With break tank / rinsing pump / detergent dispenser / drain pump |
| | | | | | |

SUPPLEMENT BASE

- Base with removable door, to install under a front opening dishwasher, thus improving work ergonomics.
- It can also be used to lift the machine and drain water from the bucket freely with no need to install an additional pump, also to place containers with washing and polishing liquids.
- It includes 2 guides to store two 500 x 500 mm baskets.
- Entirely made of stainless steel.



| Model | Reference | For use in | Height until opening door | Dimensions (mm) |
|-------|-----------|----------------------------------|---------------------------|--------------------|
| PL-60 | 19017114 | All models TECH-500 and EASY-500 | 780 mm | 600 x 540 x 400 |

PASS-THROUGH DISHWASHERS

| Pass-through dishwashers | 86-87 |
|------------------------------------|-------|
| Pass-through dishwashers Tech Wash | 88-89 |
| Additional models | 89 |
| Pass-through dishwashers Easy Wash | 90-91 |
| Additional models | 91 |

Asber pass-through dishwashers come in two different ranges: Easy Wash for uncomplicated electromechanical operation and Tech Wash for those who prefer high precision with electronic controls. Both ranges offer excellent washing results and maximum resistance to wear, due to the high quality of the materials employed. In addition, all main dishwasher components are located to be easily accessed during maintenance operations.

Asber Tech Wash has been designed to provide advance features and maximum productivity. Asber Tech Wash range of Hood type dishwashers allows washing all kinds of ware up to 420 mm high. Hood-type dishwashers can be installed in line or in a 90° angle configuration. They ensure excellent washing and rinsing results, combined with outstanding hygiene,

keeping a high level of productivity.





Production from 800 to 1200 dishes/hour, depending on the model.

Fully electronic control panel with membrane keypad. Displays and controls washing status at any time.

Thermo-stop system guaranteeing minimum rinsing temperature of 85°C, enough to remove any germs.

3 washing cycles of 90, 120 and 180 seconds, in standard models. 3 washing cycles of 55, 75 and 120 seconds in high-powered models. In addition, in all models continous cycle up to manual stop. Users could select the washing cycle depending on the type of ware and amount of dirt.

High quality, stainless steel structure guarantees a reliable, robust and durable range with an extended lifetime.

Tank with internal rounded edges to make cleaning operations easier, avoiding grease and dirt built-up, ensuring maximum hygiene.



WaterMark Certificate



Pass-Through Dishwashers



Low water consumption: 2-2.5 liters.

Double thermoplastic washing and rinsing arms.



Independent cycle for cold rinsing in 400 x 400 mm models. Complete filtering system to keep clean water longer.



Compact design, with double-wall door, increases security and soundproofing.



rinse aid and

dispensers.





Built-in automatic Structure fully made of stainless optionaldetergent steel.

Safety thermostat and anti-backflow valve.

Asber Easy Wash pass-through models allow washing all kinds of dishware up to 420 mm high. Hood-type dishwashers can be installed in line or in a 90° angle configuration.

They ensure excellent washing and rinsing results, combined with outstanding hygiene, keeping a high level of productivity. All models have a safety electromagnetic micro-switch when hood is opened.

THEY HAVE AN ELECTROMECHANICAL CONTROL PANEL, VERY INTUITIVE AND EASY-TO-MAINTAIN.



EASY | Main Features

Production from 800 to 1200 dishes/hour, depending on the model.

Electromechanical control panel with pilot lights, very easy-to-use.

Tank with internal rounded edges to make cleaning operations easier, avoiding grease and dirt built-up, ensuring maximum hygiene.

2 washing cycles of 90 and 180 seconds, in standard models. 3 washing cycles of 55, 75 and 120 seconds in high-powered models. In addition, in all models continous cycle up to manual stop. Users could select the washing cycle depending on the type of ware and amount of dirt.

High quality, stainless steel structure guarantees a reliable, robust and durable range with an extended lifetime.



TECH



| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Power (kW) | Voltage (V) |
|-----------|-----------|-----------------|-------------------|--------------------|---------------|----------------|
| TECH-H500 | 19013537 | 40 | 420 | 675 x 675 x 1440 | 11,1 | 380V-50Hz |

| adar. | TECH-H500 B – WITH DRAIN PUMP Electronic control panel. 4 washing cycles: 90" / 120" / 180". Continuous cycle up to manual stop. Tank capacity: 45 l. / Heating power:4.5 kw. Booster capacity: 7 l. / Heating power: 6 kw. | Washing temperature Rinsing temperature |
|-------|---|---|
| | Boster Capacity. 71.7 Heating power. 8 kw. Wash pump power: 0.6 kw. Rinsing consumption: 3 l/rinse. Built-in rinse aid dispenser and drain pump. Safety switch for hood opening. Anti backflow valve fitted. Digital thermometers to display washing and rinsing temperatures. Safety thermostat and thermostop device. Temperatures adjusted: Wash 60 °C and rinse 90 °C. Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7. | ON / OFF Fast cycle / Tank emptying Medium Cycle Long cycle / Continuous cycle Continuous cycle |

| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Power (kW) | Voltage (V) |
|-------------|-----------|-----------------|-------------------|--------------------|---------------|----------------|
| TECH-H500 B | 19013539 | 40 | 420 | 675 x 675 x 1440 | 11,1 | 380V-50Hz |



| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Power (kW) | Voltage (V) |
|--------------|-----------|-----------------|-------------------|--------------------|---------------|----------------|
| TECH-H500 DD | 19013538 | 40 | 420 | 675 x 675 x 1440 | 11,1 | 380V-50Hz |





TECH-H500 HP - WITH HIGH POWER FEATURES

- Electronic control panel.
- 4washing cycles: - 55" / 75" / 120".
- Continuous cycle up to the manual stop. • Tank capacity: 45 l. / Heating power:4.5 kw.
- Booster capacity: 7 l. / Heating power: 12 kw.
- Wash pump power: 1.2 kw.
- Rinsing consumption: 3 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted. •
- Safety thermostat and thermostop device.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Voltage: 380V-50Hz.
- Accessories supplied: 2 baskets CP-16/18, 1 basket CT-10 and 8 baskets for cutlery CU-7.



| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Power (kW) | Break tank | Rinsing pump | Detergent dispenser | Drain pump |
|------------------|-----------|-----------------|-------------------|--------------------|---------------|---------------|-----------------|------------------------|---------------|
| TECH-H500 HP | 19013540 | 65 | 420 | 675 x 675 x 1440 | 17,7 | Not | Not | Not | Not |
| TECH-H500 HP B | 19013542 | 65 | 420 | 675 x 675 x 1440 | 17,7 | Not | Not | Not | Yes |
| TECH-H500 HP DD | 19013541 | 65 | 420 | 675 x 675 x 1440 | 17,7 | Not | Not | Yes | Not |
| TECH-H500 HP W B | 19013543 | 65 | 420 | 675 x 675 x 1440 | 17,7 | Yes | Yes | Yes | Yes |

ADDITIONAL MODELS

| Model | Reference | Voltage (V) | Washing cycles (seconds) | Power (kW) | Features |
|------------------|-----------|----------------|--------------------------------|---------------|--|
| TECH-H500 | 19013544 | 380V-60Hz | 90/120/180 | 11,1 | - |
| TECH-H500 B | 19013546 | 380V-60Hz | 90/120/180 | 11,1 | With drain pump |
| TECH-H500 DD | 19013545 | 380V-60Hz | 90/120/180 | 11,1 | With detergent dispenser |
| TECH-H500 B DD | 19020513 | 380V-50Hz | 90/180/120 | 11,1 | With drain pump / detergent dispenser |
| TECH-H500 HP | 19013547 | 380V-60Hz | 55/75/120 | 17,7 | - |
| TECH-H500 HP B | 19013549 | 380V-60Hz | 55/75/120 | 17,7 | With drain pump |
| TECH-H500 HP DD | 19013548 | 380V-60Hz | 55/75/120 | 17,7 | With detergent dispenser |
| TECH-H500 HP W B | 19013550 | 380V-60Hz | 55/75/120 | 17,7 | With break tank / rinsing pump / detergent dispenser / drain pump |

Pass-through dishwashers - Easy Wash Series | Basket 500 x 500 mm



EASY-H500

- Electromechanical control panel.
- 2 washing cycles:
- 90" / 180"
- Tank capacity: 45 l. / Heating power:4.5 kw.
- Booster capacity: 7 l. / Heating power: 6 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 3 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.



| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Power (kW) | Voltage (V) |
|-----------|-----------|-----------------|-------------------|--------------------|---------------|----------------|
| EASY-H500 | 19013512 | 40 | 420 | 675 x 675 x 1440 | 11,1 | 380V-50Hz |



EO

asher

EASY-H500 B - WITH DRAIN PUMP

- Electromechanical control panel.
- 2 washing cycles:
- 90" / 180"
- Tank capacity: 45 l. / Heating power:4.5 kw.
- Booster capacity: 7 l. / Heating power: 6 kw.
- Wash pump power: 0.6 kw.
- Rinsing consumption: 3 l/rinse.
- Built-in rinse aid dispenser and drain pump.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.



| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Power (kW) | Voltage (V) |
|-------------|-----------|-----------------|-------------------|--------------------|---------------|----------------|
| EASY-H500 B | 19013514 | 40 | 420 | 675 x 675 x 1440 | 11,1 | 380V-50Hz |



- 2 washing cycles:
- 90″ / 180″
- Tank capacity: 45 l. / Heating power:4.5 kw.
- Booster capacity: 7 l. / Heating power: 6 kw.
- Wash pump power: 0,6 kw.
- Rinsing consumption: 3 l/rinse.
- Built-in rinse aid dispenser and detergent dispenser.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 2 baskets for cutlery CU-7.

| Pre-cycle indicator | • | 9 | |
|---------------------|-----|-----|----------------------|
| Working indicator | ••• | 180 | 90 |
| Ready indicator | 2 | sb | <mark>.</mark> ЕГ |

| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Power (kW) | Voltage (V) |
|--------------|-----------|-----------------|-------------------|--------------------|---------------|----------------|
| EASY-H500 DD | 19013513 | 40 | 420 | 675 x 675 x 1440 | 11,1 | 380V-50Hz |

EASY



- EASY-H500 HP WITH HIGH POWER FEATURES
- Electromechanical control panel.
- 4 washing cycles:
 55" / 75" / 120"
 - 55" / /5" / 120"
- Continuous cycle up to the manual stop.Tank capacity: 45 l. / Heating power:4.5 kw.
- Booster capacity: 7 l. / Heating power: 12 kw.
- Wash pump power: 1.2 kw.
- Rinsing consumption: 3 l/rinse.
- Built-in rinse aid dispenser.
- Anti backflow valve fitted.
- Safety thermostat.
- Temperatures adjusted: Wash 60 °C and rinse 90 °C.
- Voltage: 380V-50Hz.
- Accessories supplied: 2 basket CP-16/18, 1 basket CT-10 and 8 cutlery container CU-7.



| Model | Reference | Baskets hour | Clearance (mm) | Dimensions (mm) | Power (kW) | Break tank | Rinsing pump | Detergent dispenser | Drain pump |
|-----------------|-----------|-----------------|-------------------|--------------------|---------------|---------------|-----------------|------------------------|---------------|
| EASY-H500 HP | 19013515 | 65 | 420 | 675 x 675 x 1440 | 17,7 | Not | Not | Not | Not |
| EASY-H500 HP B | 19013517 | 65 | 420 | 675 x 675 x 1440 | 17,7 | Not | Not | Not | Yes |
| EASY-H500 HP DD | 19013516 | 65 | 420 | 675 x 675 x 1440 | 17,7 | Not | Not | Yes | Not |

ADDITIONAL MODELS

| Model | Reference | Voltage (V) | Washing cycles (seconds) | Power (kW) | Features |
|-----------------|-----------|----------------|-----------------------------|---------------|---------------------------------------|
| EASY-H500 | 19013518 | 380V-60Hz | 90/180 | 11,1 | - |
| EASY-H500 B | 19013520 | 380V-60Hz | 90/180 | 11,1 | With drain pump |
| EASY-H500 B DD | 19020512 | 380V-50Hz | 90/180 | 11,1 | With drain pump / detergent dispenser |
| EASY-H500 DD | 19013519 | 380V-60Hz | 90/180 | 11,1 | With detergent dispenser |
| EASY-H500 HP | 19013521 | 380V-60Hz | 55/75/120 | 17,1 | - |
| EASY-H500 HP B | 19013523 | 380V-60Hz | 55/75/120 | 17,1 | With drain pump |
| EASY-H500 HP DD | 19013522 | 380V-60Hz | 55/75/120 | 17,1 | With detergent dispenser |
| EASY-H500 | 19013531 | 230V-60Hz | 90/180 | 11,1 | - |
| EASY-H500 | 19013524 | 230V-50Hz | 90/180 | 11,1 | - |
| EASY-H500 B | 19013527 | 230V-50Hz | 90/180 | 11,1 | With drain pump |
| EASY-H500 B | 19013533 | 230V-60Hz | 90/180 | 11,1 | With drain pump |
| EASY-H500 DD | 19013526 | 230V-50Hz | 90/180 | 11,1 | With detergent dispenser |
| EASY-H500 DD | 19013532 | 230V-60Hz | 90/180 | 11,1 | With detergent dispenser |
| EASY-H500 HP | 19013528 | 230V-50Hz | 55/75/120 | 17,7 | - |
| EASY-H500 HP | 19013534 | 230V-60Hz | 55/75/120 | 17,7 | - |
| EASY-H500 HP B | 19013530 | 230V-50Hz | 55/75/120 | 17,7 | With drain pump |
| EASY-H500 HP B | 19013536 | 230V-60Hz | 55/75/120 | 17,7 | With drain pump |
| EASY-H500 HP DD | 19013529 | 230V-50Hz | 55/75/120 | 17,7 | With detergent dispenser |
| EASY-H500 HP DD | 19013535 | 230V-60Hz | 55/75/120 | 17,7 | With detergent dispenser |







Conveyor dishwasher

94-95

Conveyor dishwasher

Conveyor dishwasher, with or without dying tunnel (TS), that enable to wash each type of ware with 500 x 500 mm universal baskets, up to a production of 110 baskets/hour. Models available with basket entry to the right and left. Compact and robust structure, fully built in AISI-304 18/10 stainless steel.

Balanced door, easily liftable, allowing access to the inside and integrating electromagnetic micro-switches that start acting when doors are closed.

mm

Control panel located on top, allowing access to all circuits by simply lifting a cover. Easy to maintain and repair without moving the equipment.

Independent washing pumps for top and bottom arms. Automatic stop system to save water and power that stops the operation if no baskets are detected.

Regulation thermostats, adjusted to 65° C for washing and 90 °C for rinsing, with analogical displays to control temperature. Safety thermostat.

Tilted washing tank, with rounded edges and double filter system. Perforated tray system in the top and filter in the overflow. In compliance with CE regulations.

Important: Water supply hardness should not be more than 10 HF/6 HD, otherwise a water softener system should be connected.

CONVEYOR | Main Features

Models include the washing and rinsing system in a single module, with double curtains to separate the areas. It also includes anti-splash system at the equipment entrance and double curtains at the exit.

Right basket entry models (-D) Left basket entry models (-I)

Independent washing pumps for top and bottom arms.

Washing arms made of 18/10 stainless steel, easy to remove for easy cleaning operations.



U

Drying tunnel (TS) could be installed as an option.

Elements for rinsing, at top and bottom made of AISI-304 18/10 stainless steel, are activated by an electromagnetic micro-switch when a basket is detected.

Washing arms made of 18/10 stainless steel, easy to remove for easy cleaning operations.



EASY-C500 HP I







CONVEYOR DISWASHER

- Structure entirely built in AISI-304 18/10 stainless steel.
- 500 x 500 mm basket dimensions.
- Models with basket entry to the right (-D) and left (-I).
- Washing production: 1,500-2,000 dishes / hour (85-110 baskets / hour).
- Regulation thermostats, adjusted to 65° C for washing and 90 °C for rinsing, with analogical displays to control temperature..
- Safety thermostat.
- Washing tank power resistor: 9 kW.

- Rising boiler power: 27 kW.
- Washing pumps power: 2 x 0.6 kW.

- 2-speed gear motor power: 120 W.
- Water tank capacity: 50 liters.
- Minimum Water supply pressure: 2-4 Kg/cm2.
- Standard option: 2 CTE-11 baskets, 2 CPE-18 baskets, 1 CVE-16/100 and 10 CUE-13.
- Voltage: 400 V 3+N+T

| Model | Reference | Baskets/hour | | Loading | Power | Voltage | Dimensions |
|----------------|-----------|--------------|--------------------------------|---------|-------|-------------|-------------------|
| model | Model | 1.level | 2.level | baskets | (kW) | (V) | (mm) |
| EASY-C500 HP D | 19033666 | 85 | 110 | Right | 37,40 | 400 V 3+N+T | 1430 x 800 x 1560 |
| EASY-C500 HP I | 19033667 | 85 | 110 | Left | 37,40 | 400 V 3+N+T | 1430 x 800 x 1560 |
| TS | 19006140 | Drying | Drying tunnel 600 x 700 x 2000 | | | | |



© dishwashing ACCESSORIES

Accessories for dishwashers

98-99

Accessories for dishwashers

BASKETS FOR DISHES, TRAYS AND CUTLERY

- Manufactured from hygienic polypropylene in several colours, resistant to high temperatures and damage caused by chemical products.
- Moulded from one double-skinned piece which makes them highly resistant to mechanical shocks.

CLV-35

- Designed so that waste cannot be deposited, ensuring absolute hygiene and optimal protection for dishes.
- Ergonomic handle-type openings on all four sides of the racks to facilitate carrying, stacking and un-stacking.
- Available in different sizes and can be used in all glasswasher and dishwasher models.





SP-35 SP-40

BASKETS FOR GLASSWASHERS (350 X 350 MM AND 400 X 400 MM)

| Model | Reference | Description | For use in | Dimensions (mm) |
|--------|--|--------------------|----------------------------------|--------------------|
| CLV-35 | 19013867Basket for glasswasherAll models TECH-350 and EASY-350 | | 350 x 350 x 110 | |
| CLV-40 | V-40 19013868 Basket for glasswasher | | All models TECH-400 and EASY-400 | 400 × 400 × 140 |
| SP-35 | P-35 19017111 Support for dishes Bas | | Basket of 350 x 350 mm | - |
| SP-40 | 19017112 | Support for dishes | Basket of 400 x 400 mm | - |





CP-12



CT-10 + CU-7



CT-10+ RCT-10



CU-7

BASKETS FOR DISHWASHERS (500 X 500 MM)

| Model | Reference | Usage | Capacity | Dimensions (mm) |
|----------|-------------------------|---|-----------------------|--------------------|
| CP-16/18 | 19000487 | Dishes | 16/18 dishes | 500 x 500 x 110 |
| CT-10 | 19000484 | Vessels and cups | According object size | 500 x 500 x 110 |
| CB-7 | 19000483 | Trays | 8 trays | 500 x 500 x 110 |
| RCT-10 | 19001720 | Grid for washing cutlery loose, only usable in basket for glasses or cups | - | 455 x 455 |
| CU | 19020300 Cutlery basket | | 15 cutlery | Ø110 x 125 |
| CU-7 | 19000792 | Cutlery basket | 15 cutlery | 105 x 105 x 130 |

BASKETS FOR GLASSES AND CUPS

Baskets designed to dishwashers and to use with glasses and cups of different sizes. Several heights of basket to prevent the contact between fragile parts.

CV-16/155



CV-16/205

CV-16/105

BASKETS FOR 16 VESSELS OR CUPS (500 X 500 MM)

| Model | Reference | Capacity | Ø Glasses (mm) | Maximum stack height (mm) | Dimensions (mm) |
|-----------|-----------|-----------------------|-------------------|------------------------------|--------------------|
| CV-16/105 | 19000488 | 16 Vessels or Glasses | 110 | 100 | 500 × 500 × 140 |
| CV-16/155 | 19000489 | 16 Vessels or Glasses | 110 | 150 | 500 x 500 x 190 |
| CV-16/205 | 19000490 | 16 Vessels or Glasses | 110 | 200 | 500 × 500 × 240 |



and a set

CV-25/155

BASKETS FOR 25 VESSELS OR CUPS (500 X 500 MM)

| Model | Reference | Capacity | Ø Glasses (mm) | Maximum stack height (mm) | Dimensions (mm) |
|-----------|-----------|-----------------------|-------------------|------------------------------|--------------------|
| CV-25/105 | 19000491 | 25 Vessels or Glasses | 85 | 100 | 500 x 500 x 140 |
| CV-25/155 | 19000492 | 25 Vessels or Glasses | 85 | 150 | 500 x 500 x 190 |
| CV-25/205 | 19000493 | 25 Vessels or Glasses | 85 | 200 | 500 × 500 × 240 |





CV-25/205

CV-36/205

BASKETS FOR 36 VESSELS OR CUPS (500 X 500 MM)

| Model | Reference | Capacity | Ø Glasses (mm) | Maximum stack height (mm) | Dimensions (mm) |
|-----------|-----------|-----------------------|-------------------|------------------------------|--------------------|
| CV-36/105 | 19000494 | 36 Vessels or Glasses | 70 | 100 | 500 × 500 × 140 |
| CV-36/155 | 19000495 | 36 Vessels or Glasses | 70 | 150 | 500 x 500 x 190 |
| CV-36/205 | 19000496 | 36 Vessels or Glasses | 70 | 200 | 500 x 500 x 240 |

SUPPLEMENTS TO INCREASE THE HEIGHT OF THE BASKETS

The followings supplements are available if is necessary increase the height of the basket for glasses or cups and to prevent the contact directly between fragile glassware. These are easily assembled through the hook indicated.



| Model | Reference | Description | Usage | Dimensions (mm) |
|--------|-----------|----------------------|-----------------------------|--------------------|
| SCE-16 | 19004320 | Top supplement 4 x 4 | Increase height in 50 mm | 500 × 500 × 50 |
| SCE-25 | 19004321 | Top supplement 5 x 5 | Increase height in 50 mm | 500 × 500 × 50 |
| SCE-36 | 19004309 | Top supplement 6 x 6 | Increase height in 50 mm | 500 × 500 × 50 |
| ESE-12 | 19004310 | Hook top | Need 12 for each supplement | - |



* REFRIGERATION

| Refrigerated counters - European Line | 104-124 |
|--|---------|
| Refrigerated cabinets - European Line | 125-143 |
| Refrigerated tables and cabinets - American Line | 144-161 |
| Refrigerated tables and cabinets - Tropical Line | 162-172 |
| Blast chillers | 173-179 |
| Ice Machines | 180-186 |



* REFRIGERATED REFRIGERATED COUNTER European line

| Refrigerated counters | 104-105 |
|--|---------|
| Snack counters – 600 series | |
| Snack refrigerated counters | 106 |
| Snack refrigerated counters with sink | 107 |
| Snack refrigerated counters with drawers | 108 |
| Snack refrigerated counters with glass door | 109 |
| Snack freezer counters | 110 |
| Snack freezer counters with sink | 111 |
| Gastronorm counters – 700 series | |
| Gastronorm refrigerated counters | 112 |
| Gastronorm refrigerated counters with sink | 113 |
| Gastronorm refrigerated counter with drawers | 114 |
| Gastronorm refrigerated counter with glass doors | 115 |
| Gastronorm freezer counters | 116 |
| Gastronorm freezer counters with sink | 116 |
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| Back bar bottle cooler | |
| Back bar bottle coolers | 123 |
| Refrigerated counter accessories | 124 |
| Options | 124 |
| | |

***** Refrigerated counters

Asber European-line counters offers high quality and reliability to kitchen professionals in their daily tasks. Our equipment is specifically designed to provide hamonious space integration, food safety compliance, energy savings and a steady, interruption-free operation.





strong and durable, with added high thermal insulation, made to last longer. Easy-removable door gaskets. Hinged doors with automatic return and magnetic seal on all four sides for a perfect closing.



Drawers with perforated bottom plates and telescopic guide rails, capable of complete retraction, to economize working surface. Doors made of stainless steel,

ASBER REFRIGERATED COUNTERS OFFERS INDIVIDUAL SOLUTIONS FOR EVERY NEED:



Refrigerated counter with sink.



Refrigerated counter with 2 drawers.



Refrigerated counter with 3 drawers.



Refrigerated counter with glass doors.

Refrigerated counters 💥

Asber refrigerated counter saves more energy compared to other standard commercial refrigeration appliances due to its thick, CFC-free insulation that minimizes heat losses and reduces the compressor workload. Furthermore, our defrost system only activates according to presence of actual frost and operates for the time strictly needed to defrost, thereby reducing energy consumption. Asber counters also ensure high storage capacity, adapting to any space requirements with many different door and drawer options.

In short, Asber offers a whole set of solutions designed to provide a reliable and versatile product, which is environmentally friendly and great value for money.



TEMPERATURE CONTROL

Thermostat enables to adjust work and temperature parameters quickly and easily. Elegant design with touch-sensitive buttons, it monitors the temperature inside the counter at all times. Performs and controls automatic defrosting.



COUNTERTOP

Made of stainless steel, 50 mm high. Refrigerated counters are ergonomic and safe for kitchen professionals due to their rounded edges on the countertop and 100 mm high sanitary splashback.



STAINLESS STEEL LEGS

Easily adjustable in height (125 mm - 200 mm). With hidden screws to prevent dust and dirt build-up, thus ensuring maximum hygiene.



GUARANTEED CLEANLINESS

All asber-Eline refrigerated counters have a completely smooth interior surface with internal rounded edges to make cleaning operations easier, ensuring maximum hygiene.



GREAT INSULATION

All Asber refrigerated counters include injected, CFC–free, thick polyurethane insulation with a 40 Kg/m3 density, greatly reducing potential loss of cold air and resuling in better energy efficiency.



CONDENSING UNIT

Powerful cooling unit, including an automatic evaporation system of consensing water from defrosting. Easily removable through a simple guide rail system to facilitate maintenance.



Counter with a granite counter and ingredient display.



Counter with built-in compartment to accommodate GN pans.



Counter with removable hygienic polyethylene board.



Counter with granite countertop and built-in compartment to accommodate GN pans.





Handle integrated in the door.



Easy-to-remove gasket.





ETP-6-200-30





Compact, forced draft evaporator.

REFRIGERATED COUNTERS 600 SERIES

- Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel legs.
- Drain inside the chamber.

- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-134A Refrigerant, CFC Free.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Start-stop light switch.
- Electronic temperature control and display.
- Temperature range: from -2 °C to +8 °C.
- Shelf provisions: 1 rack per door.
- Supply voltage: 230 V 1+N 50 Hz.
- Available with glass doors or without a countertop on request.

| Model | Reference | N° doors | Power (W) | Capacity (liters) | Dimensions (mm) |
|--------------|-----------|-------------|--------------|----------------------|--------------------|
| ETP-6-150-20 | 19023459 | 2 | 350 | 255 | 1492 x 600 x 850 |
| ETP-6-200-30 | 19023464 | 3 | 396 | 395 | 2017 x 600 x 850 |
| ETP-6-250-40 | 19023470 | 4 | 615 | 535 | 2542 x 600 x 850 |




Handle integrated in the door.



Easy-to-remove gasket.





Counter with sink.

REFRIGERATED COUNTERS WITH SINK 600 SERIES

- Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- The top is fitted with a 340 x 340 x 200 mm sink.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Doors equipped with self-closing hinge system and opening stopper.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel legs.
- Drain inside the chamber.

- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-134 A, CFC Free Ecologic Refrigerant.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Start-stop light switch.
- Electronic temperature control and display.
- Temperature range: from -2 °C to +8 °C.
- Number of shelves: 1 rack per door.
- Supply voltage: 230 V 1+N 50 Hz.
- Suitable to be placed in one line with EDENOX neutral furniture.

| Model | Reference | N° doors | Sink | Power (W) | Capacity (liters) | Dimensions (mm) |
|----------------|-----------|-------------|------|--------------|----------------------|--------------------|
| ETP-6-150-20 S | 19023460 | 2 | Yes | 350 | 255 | 1492 x 600 x 850 |
| ETP-6-200-30 S | 19023465 | 3 | Yes | 396 | 395 | 2017 x 600 x 850 |
| ETP-6-250-40 S | 19023471 | 4 | Yes | 615 | 535 | 2542 x 600 x 850 |





REFRIGERATED COUNTERS WITH DRAWERS

- Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Drawers with incorporated handles made of stainless steel, with perforated bottom plates. Equipped with telescopic runners that allow sufficient retraction to economize working surface.
- Abailable with 2 or 3 drawer kit per 1 door.

- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Sealed condensing unit with ventilated condenser.
- R-134 A Refrigerant, CFC Free.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Start-stop light switch.
- Electronic temperature control and display.
- Temperature range: from -2 °C to +8 °C.
- Shelf Provisions: 1 rack per door.
- Supply voltage: 230 V 1+N 50 Hz.
- Suitable to be placed in one line with EDENOX neutral furniture.

| Model | Reference | N° doors | N° drawers | Power (W) | Capacity (liters) | Dimensions (mm) |
|--------------|-----------|-------------|---------------|--------------|----------------------|--------------------|
| ETP-6-150-12 | 19023458 | 1 | 2 | 350 | 255 | 1492 x 600 x 850 |
| ETP-6-150-04 | 19023539 | 0 | 4 | 350 | 255 | 1492 x 600 x 850 |
| ETP-6-200-22 | 19023463 | 2 | 2 | 396 | 395 | 2017 x 600 x 850 |
| ETP-6-200-14 | 19023462 | 1 | 4 | 396 | 395 | 2017 x 600 x 850 |
| ETP-6-200-06 | 19023541 | 0 | 6 | 396 | 395 | 2017 x 600 x 850 |
| ETP-6-250-32 | 19023469 | 3 | 2 | 615 | 535 | 2542 x 600 x 850 |
| ETP-6-250-24 | 19023468 | 2 | 4 | 615 | 535 | 2542 x 600 x 850 |
| ETP-6-250-16 | 19023467 | 1 | 6 | 615 | 535 | 2542 x 600 x 850 |
| ETP-6-250-08 | 19023466 | 0 | 8 | 615 | 535 | 2542 x 600 x 850 |



Drawers with telescopic guide rails,



Drawers with integrated handles.



Drawers with perforated bottom plates.





Strong, durable glass door.



Easy-to-remove gasket.



ETP-6-150-20 GLASS



ETP-6-200-30 GLASS



ETP-6-250-40 GLASS



Compact, forced draft evaporator.

REFRIGERATED COUNTERS WITH GLASS DOOR

- Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
 Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Durable glass doors with stainless steel handles.
- Easily removable gaskets.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel legs.
- Drain inside the chamber.

- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-134A Refrigerant, CFC Free.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Start-stop light switch.
- Electronic temperature control and display.
- Temperature range: from -2 °C to +8 °C.
- Shelf provisions: 1 rack per door.
- Supply voltage: 230 V 1+N 50 Hz.

| Model | Reference | N° doors | Power (W) | Capacity (liters) | Dimensions (mm) |
|--------------------|-----------|-------------|--------------|----------------------|--------------------|
| ETP-6-150-20 GLASS | 19022017 | 2 | 350 | 255 | 1492 x 600 x 850 |
| ETP-6-200-30 GLASS | 19022020 | 3 | 396 | 395 | 2017 x 600 x 850 |
| ETP-6-250-40 GLASS | 19030502 | 4 | 615 | 535 | 2542 x 600 x 850 |





Stainless steel countertop



Handle integrated in the door.



Compact, forced draft evaporator.



ETN-6-200-30



ETN-6-250-40

FREEZER COUNTERS

- Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Height-adjustable fastening brackets for shelves.
- The door frames feature a heating system to prevent ice accumulation.
- Height-adjustable stainless steel legs.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Drain inside the chamber.

- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-404 A CFC Free Ecologic Refrigerant.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Forced draft evaporator with anticorrosion coating.
- Electronic temperature control and display.
- Start-stop light switch.
- Temperature range: from -18 °C to -22 °C.
- Shelf provisions: 1 rack per door.
- Supply voltage: 230 V 1+N 50 Hz.
- Suitable to be placed in one line with EDENOX neutral furniture.

| Model | Reference | N° doors | Power (W) | Capacity (liters) | Dimensions (mm) |
|--------------|-----------|-------------|--------------|----------------------|--------------------|
| ETN-6-150-20 | 19023445 | 2 | 880 | 255 | 1492 x 600 x 850 |
| ETN-6-200-30 | 19023447 | 3 | 880 | 395 | 2017 x 600 x 850 |
| ETN-6-250-40 | 19023449 | 4 | 1014 | 535 | 2542 x 600 x 850 |





Stainless steel countertop.



Easy-to-remove gasket.



Counter with sink.





ETN-6-200-30 S



ETN-6-150-20 S



ETN-6-200-30 S

FREEZER SNACK COUNTERS WITH SINK

- Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- The top is fitted with a 340 x 340 x 200 mm sink. Model ETN-6-250-40-S made with a round sink Ø 260 mm.(130 mm depth)
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Height-adjustable fastening brackets for shelves.
- The door frames feature a heating system to prevent ice accumulation.
- Height-adjustable stainless steel legs.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Drain inside the chamber.

- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-404 A CFC Free Ecologic Refrigerant.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Forced draft evaporator with anticorrosion coating.
- Electronic temperature control and display.
- Start-stop light switch.
- Temperature range: from -18 °C to -22 °C.
- Shelf provisions: 1 rack per door.
- Supply voltage: 230 V 1+N 50 Hz.
- Suitable to be placed in one line with EDENOX neutral furniture

| Model | Reference | N° doors | Sink | Power (W) | Capacity (liters) | Dimensions (mm) |
|----------------|-----------|-------------|------|--------------|----------------------|--------------------|
| ETN-6-150-20 S | 19023446 | 2 | Yes | 880 | 255 | 1492 x 600 x 850 |
| ETN-6-200-30 S | 19023448 | 3 | Yes | 880 | 395 | 2017 x 600 x 850 |
| ETN-6-250-40 S | 19023450 | 4 | Yes | 1014 | 535 | 2542 x 600 x 850 |

nd engine ventilation with pivot





Compact, forced draft evaporator.



Easy-to-remove gasket.



Stainless steel countertop.



ETP-7-180-30



GASTRONORM REFRIGERATED COUNTER GN 1/1 SERIES

- Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Doors equipped with self-closing hinge system and opening stopper.
 Internal shelves made with plastic-coated wires, easily removable for
- cleaning.Height-adjustable fastening brackets for shelves.
- Height-adjustable tasterning brackets i
 Height-adjustable stainless steel legs.
- Drain inside the chamber.
- Control panel and engine ventilation with pivoting front opening.

- Sealed condensing unit with ventilated condenser.
- R-134 A Ecologic Refrigerant, CFC Free.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Start-stop light switch.
- Electronic temperature control and display.
- Standard:1 GN 1/1 rack and two sets of guides per door.
- Temperature range: from -2 °C to +8 °C.
- Supply voltage: 230 V 1+N 50 Hz.
- On request available with solid or glazed doors and without a countertop.
- Suitable to be placed in one line with EDENOX neutral furniture.

| Model | Reference | N° doors | Power (W) | Capacity (liters) | Dimensions (mm) |
|--------------|-----------|-------------|--------------|----------------------|--------------------|
| ETP-7-135-20 | 19023474 | 2 | 350 | 290 | 1342 x 700 x 850 |
| ETP-7-180-30 | 19023480 | 3 | 396 | 452 | 1792 x 700 x 850 |
| ETP-7-225-40 | 19023487 | 4 | 615 | 615 | 2242 x 700 x 850 |



ETP-7-135-20 S

ETP-7-180-30 S



ETP-7-225-40 S



Compact, forced draft evaporator.

GASTRONORM REFRIGERATED COUNTERS WITH SINK GN 1/1 SERIES

- ٠ Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- The top is fitted with a 340 x 340 x 200 mm sink.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel legs.

- Drain inside the chamber.
 - Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser. •
 - R-134 A CFC Free Ecologic Refrigerant.
 - Forced draft evaporator with anticorrosion coating.
 - Automatic defrost evaporation.
 - CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
 - Start-stop light switch.
 - Electronic temperature control and display.
 - Temperature range: from -2 °C to +8 °C.
 - Standard: 1 GN 1/1 rack and two sets of guides per door.
 - Supply voltage: 230 V 1+N 50 Hz.
 - Available either with solid doors or with glazed doors.
 - Suitable to be placed in one line with EDENOX neutral furniture.

| Model | Reference | N° doors | Sink | Power (W) | Capacity (liters) | Dimensions (mm) |
|----------------|-----------|-------------|------|--------------|----------------------|--------------------|
| ETP-7-135-20 S | 19023476 | 2 | Yes | 350 | 290 | 1342 x 700 x 850 |
| ETP-7-180-30 S | 19023482 | 3 | Yes | 396 | 452 | 1792 x 700 x 850 |
| ETP-7-225-40 S | 19023489 | 4 | Yes | 615 | 615 | 2242 x 700 x 850 |







Drawers with telescopic guide rails,



Drawers with integrated handles.



Drawers with perforated bottom plates.

GASTRONORM REFRIGERATED COUNTER WITH DRAWERS GN 1/1 SERIES

- Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Drawers with embedded handles made of stainless steel, with perforated bottom plates and telescopic runners capable of sufficient retraction to economize working surface.
- Available with 2 or 3 drawer kit per 1 door.
- Internal shelves made with plastic-coated wires, easily removable

- for cleaning.
- Sealed condensing unit with ventilated condenser.
- R-134 A Ecologic Refrigerant, CFC Free.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Start-stop light switch.
- Electronic temperature control and display.
- Temperature range: from -2 °C to +8 °C.
- Standard: 1 GN 1/1 rack and two sets of guides per door.
- Supply voltage: 230 V 1+N 50 Hz.
- Suitable to be placed in one line with EDENOX neutral furniture.

| Model | Reference | N° doors | N° drawers | Power (W) | Capacity (liters) | Dimensions (mm) |
|--------------|-----------|-------------|---------------|--------------|----------------------|--------------------|
| ETP-7-135-12 | 19023473 | 1 | 2 | 350 | 290 | 1342 x 700 x 850 |
| ETP-7-135-04 | 19023472 | 0 | 4 | 350 | 290 | 1342 x 700 x 850 |
| ETP-7-180-22 | 19023479 | 2 | 2 | 396 | 452 | 1792 x 700 x 850 |
| ETP-7-180-14 | 19023478 | 1 | 4 | 396 | 452 | 1792 x 700 x 850 |
| ETP-7-180-06 | 19023477 | 0 | 6 | 396 | 452 | 1792 x 700 x 850 |
| ETP-7-225-32 | 19023486 | 3 | 2 | 615 | 615 | 2242 x 700 x 850 |
| ETP-7-225-24 | 19023485 | 2 | 4 | 615 | 615 | 2242 x 700 x 850 |
| ETP-7-225-16 | 19023484 | 1 | 6 | 615 | 615 | 2242 x 700 x 850 |
| ETP-7-225-08 | 19023483 | 0 | 8 | 615 | 615 | 2242 x 700 x 850 |





Compact, forced draft evaporator.



Strong, durable glass door.



ETP-7-135-20 GLASS

ETP-7-180-30 GLASS



ETP-7-225-40 GLASS



Stainless steel countertop.

GASTRONORM REFRIGERATED COUNTER WITH GLASS DOOR GN 1/1 SERIES

- Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Durable glass doors with stainless steel handles.
- Easily removable gaskets.
- Doors equipped with self-closing hinge system and opening stopper.
 Internal shelves made with plastic-coated wires, easily removable for
- Internal shelves made with plastic-coated wires, easily removable to cleaning.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel legs.
- Drain inside the chamber.

- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-134 A Ecologic Refrigerant, CFC Free.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Start-stop light switch.
- Electronic temperature control and display.
- Standard:1 GN 1/1 rack and two sets of guides per door.
- Temperature range: from -2 °C to +8 °C.
- Supply voltage: 230 V 1+N 50 Hz.

| Model | Reference | N° doors | Power (W) | Capacity (liters) | Dimensions (mm) |
|--------------------|-----------|-------------|--------------|----------------------|--------------------|
| ETP-7-135-20 GLASS | 19031867 | 2 | 350 | 290 | 1342 × 700 × 850 |
| ETP-7-180-30 GLASS | 19022042 | 3 | 396 | 452 | 1792 x 700 x 850 |
| ETP-7-225-40 GLASS | 19022049 | 4 | 615 | 615 | 2242 x 700 x 850 |



ETN-7-135-20-S

ETN-7-180-30 S





Easy-to-remove gasket. Compact, forced draft



evaporator. Counter with sink (models



with S).

GASTRONORM FREEZER COUNTERS. GASTRONORM FREEZER COUNTERS WITH SINK

- Countertop manufactured in stainless steel with 100 mm sanitary backsplash.
- The top is fitted with a 340 x 340 x 200 mm sink. Model ETN-7-225-40-S made with a round sink Ø 260 mm. (130 mm depth)
- · Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors with handles made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Internal shelves made with plastic-coated wires, easily removable for cleaning

- Height-adjustable fastening brackets for shelves.
 - The door frames feature a heating system to prevent ice accumulation.
 - Height-adjustable stainless steel legs.
 - Drain inside the chamber.
 - Control panel and engine ventilation grill with pivoting front opening.
 - Sealed condensing unit with ventilated condenser.
 - R-404 A CFC Free Ecologic Refrigerant.
 - Forced draft evaporator with anticorrosion coating.
 - Automatic defrost evaporation.
 - CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/ m3.
 - Electronic temperature control and display.
 - Temperature range: -18 °C to -22 °C.
 - Standard: 1 GN 1/1 rack and two sets of guides per door.
 - Supply voltage: 230 V 1+N 50 Hz.

| Model | Reference | N° doors | Sink | Power (W) | Capacity (liters) | Dimensions (mm) |
|----------------|-----------|-------------|------|--------------|----------------------|--------------------|
| ETN-7-135-20 | 19023451 | 2 | No | 880 | 299 | 1342 x 700 x 850 |
| ETN-7-180-30 | 19023453 | 3 | No | 880 | 425 | 1792 x 700 x 850 |
| ETN-7-225-40 | 19023455 | 4 | No | 1014 | 615 | 2242 x 700 x 850 |
| ETN-7-135-20 S | 19023452 | 2 | Yes | 880 | 299 | 1342 x 700 x 850 |
| ETN-7-180-30 S | 19023454 | 3 | Yes | 880 | 425 | 1792 x 700 x 850 |
| ETN-7-225-40 S | 19023456 | 4 | Yes | 1014 | 615 | 2242 x 700 x 850 |





Worktop height from 850 to 900 mm.



Drawer's height.

GASTRONORM REFRIGERATED COUNTERS GN 2/3 SERIES - 600 MM HEIGHT

- Counters specially designed for use as a refrigerated support for cooking, preparation and storage appliances.
- A height of 600 mm enables the working distance between the equipment from 850 mm to 900 mm.
- Compact design fully injected in stainless steel exterior panels.
- Countertop with 100 mm sanitary backsplash.
- Countertop and internal body made of stainless steel.
- Height-adjustable stainless steel legs.
- Drawers made of stainless steel with incorporated handle and perforated bottom plates. Equipped with telescopic runners that allow sufficient retraction to economize working surface.
- In all models, the box adjacent to the refrigeration unit has a depth of 200mm and a usable height of 250 mm.

- Drawers adapted for pans with 100 and 200 mm depth.
 - Drain inside the chamber.
 - Forced draft evaporator with anticorrosion coating.
 - Automatic defrost water evaporation.
 - Sealed condensing unit with ventilated condenser.
 - R-134 A CFC Free Ecologic Refrigerant.
 - CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
 - Start-stop light switch.
 - Electronic temperature control and display.
 - Temperature: -2 °C to +8 °C.
 - Supply voltage: 230 V 1+N 50 Hz.

| Model | Reference | N° drawers | Capacity (liters) | Power (W) | Compressor (W) | Dimensions (mm) |
|----------|-----------|---------------|----------------------|--------------|-------------------|--------------------|
| ETPB-135 | 19023499 | 2 | 255 | 368 | 250 | 1342 x 700 x 584 |
| ETPB-180 | 19023500 | 3 | 360 | 414 | 300 | 1792 x 700 x 584 |
| ETPB-225 | 19023501 | 4 | 550 | 414 | 300 | 2242 x 700 x 584 |





Saladette countertop able to accommodate GN pans.



Saladette with granite countertop and ingredient display.





SALADETTES

- Stainless steel construction.
- Forced air circulation system in the storage cabinet.
- Temperature range: -2 °C to 8 °C.
- High-class controller with a digital temperature display compliance to the HACCP system.
- Bottom-mounted refrigerating unit.
- Polyurethane wall thermal insulation injected at high pressure, 60 mm thick, density 40 kg/m3, CFC-free.
- Self-closing door.
- Automatic evaporation of defrost water.
- 1 couple of sliding guides and 1 GN 1/1 grid shelf per door as standard option.
- Height-adjustable shelves.
- Supply voltage: 230 V 1+N 50 Hz.
- Refrigerated saladette with flat worktop.

Model ETS-100 SP:

- Stainless steel worktop without splashback.
- Refrigerated saladette with hinged lid.
- Model ETS-100:
- Capable of housing 2 x GN 1/1 pans of 200 mm depth and 2 x GN 1/4 of 100 mm depth (not included as standard options).
- Stainless steel lid for toppings well, with interlocking device at fullopened position.
- Removable polyethylene board for chopping.
- Refrigerated saladette with sneeze glass canopy.
- Model ETS-100 G:
- Work surface made of granite.
- Capable of housing 5 x GN 1/6 pans of 100 mm depth (not included as standard options), protected with a glass canopy.

| Model | Reference | N° doors | Power (W) | Capacity (liters) | Dimensions (mm) |
|------------|-----------|-------------|--------------|----------------------|--------------------|
| ETS-100 SP | 19023506 | 2 | 368 | 200 | 906 x 700 x 894 |
| ETS-100 | 19023504 | 2 | 368 | 200 | 906 x 700 x 894 |
| ETS-100 G | 19023505 | 2 | 368 | 200 | 906 x 700 x 894 |



PIZZA REFRIGERATED COUNTERS

- Countertop in stainless steel
- Internal body made in stainless steel.
- Doors with handles made in stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Doors made in stainless steel. Durable and strong, with high thermal insulation. Include easily removable gaskets.
- Internal shelves of plastic-coated wires, easily removable for cleaning.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel legs.
- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-134 A, CFC Free Ecologic Refrigerant.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- Drain inside the chamber.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.

- Start-stop light switch.
- Electronic temperature control and display.
- Temperature of -2 °C to +8 °C.
- Supply voltage: 230 V 1+N 50 Hz.
- Models ETPZ:
- Built-in neutral container to house GN 1/4 pans of 150 mm depth (not included as standard option).
- Stainless steel hinged lid with opening position at 90°.
- Pans are refrigerated by coming into contact with the lower cabinet.
- Number of Gastronorm pans:
- ETPZ-135 = 8
- ETPZ-180 = 10

Models ETS:

- Housing on tabletop for GN pans (not included as standard option).
- Stainless steel lid (with fixed opening position).
- Doors with automatic locking device and fixed opening.

| Model | Reference | N° doors | Power (W) | Capacity (liters) | Dimensions (mm) |
|----------|-----------|-------------|--------------|----------------------|--------------------|
| ETPZ-135 | 19023502 | 2 | 368 | 290 | 1345 x 700 x 1050 |
| ETPZ-180 | 19023503 | 3 | 414 | 452 | 1795 x 700 x 1050 |
| ETS-135 | 19023507 | 2 | 345 | 300 | 1342 x 700 x 850 |
| ETS-180 | 19023508 | 3 | 532 | 500 | 1792 x 700 x 850 |



ETP-7-135-20 G

ETP-7-180-30 G



GRANITE WORKTOP PIZZA COUNTERS 700 AND 800 SERIES FOR GN 1/1

- Granite worktop pizza counter composition is made up of a set consisting of:
- Refrigerated counters at the bottom (models on this page).
- Refrigerated countertop display on the top (models on the following pages).
- Countertop, rear and side splash back in granite.
- In 800 Series, the countertop side splash back is 150 to 250 mm and 250 mm rear splash back.
- In 700 Series, the countertop side and rear splash back is 120 mm high.
- Compact design fully injected in stainless steel exterior panels.
- Internal body made in stainless steel.
- Doors with handles made in stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Doors made in stainless steel. Durable and strong, with high thermal

insulation. Include easily removable gaskets.

• Plasticized wire interior shelves, partially removable for cleaning.

ETP-7-180-30 G + EV-180

- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel legs.
- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- R-134 A CFC Free Ecologic Refrigerant.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Start-stop light switch.
- Electronic temperature control and display.
- Temperature of -2 °C to +8 °C.
- Standard: 1 GN 1/1 rack and two sets of guides per door in 700 Series; 1 rack 400x600 mm and two sets of guides per door in 800 Series
- Supply voltage: 230 V 1+N 50 Hz.
- Drawers are neutral.

| Model | Reference | N° drawers | N° GN containers | Power (W) | Capacity (liters) | Dimensions (mm) |
|----------------|-----------|---------------|---------------------|--------------|----------------------|--------------------|
| ETP-7-135-20 G | 19023475 | 2 | 0 | 368 | 290 | 1342 x 700 x 850 |
| ETP-7-180-30 G | 19023481 | 3 | 0 | 414 | 452 | 1792 x 700 x 850 |
| ETP-7-225-40 G | 19023488 | 4 | 0 | 300 | 615 | 2242 x 700 x 850 |
| ETP-8-150-20 | 19023490 | 2 | 0 | 368 | 404 | 1492 x 800 x 850 |
| ETP-8-200-27 | 19023492 | 2 | 7 | 368 | 404 | 2017 x 800 x 850 |
| ETP-8-200-24 | 19023491 | 2 | 4 | 368 | 404 | 2017 x 800 x 850 |
| ETP-8-200-30 | 19023493 | 3 | 0 | 414 | 606 | 2017 x 800 x 850 |
| ETP-8-250-37 | 19023495 | 3 | 7 | 414 | 606 | 2542 x 800 x 850 |
| ETP-8-250-34 | 19023494 | 3 | 4 | 414 | 606 | 2542 x 800 x 850 |
| ETP-8-250-40 | 19023496 | 4 | 0 | 500 | 684 | 2542 × 800 × 850 |
| ETP-8-300-47 | 19023498 | 4 | 7 | 500 | 684 | 3067 x 800 x 850 |
| ETP-8-300-44 | 19023497 | 4 | 4 | 500 | 684 | 3067 x 800 x 850 |



VAP-139-CDS

SUSHI DISPLAYS

- Integrated stainless steel base pan, perforated and ready for placing sushi plates on top.
- Accessible through a sliding glass door.
- Include an emergency cleaning drain for waste water.
- Static cooling with a double evaporation system.
- Working temperature of -1°C/2°C, at a room temperature of 27°C.

VAP-175-CDS

- Exterior covering with anodised aluminium profile.
- Sliding glass doors.
- Methacrylate sides.
- Airtight compressor with fan-assisted condenser. R-134a refrigerant.
- Electronic and digital control system of temperature and defrost.
- Main switch.

| Model | Reference | Working Temperature | Capacity (liters) | Power (W) | Dimensions (mm) |
|-------------|-----------|------------------------|----------------------|--------------|--------------------|
| VAP-139-CDS | 19015803 | -1°C / +2°C | 237 | 257 | 1395 x 400 x 250 |
| VAP-175-CDS | 19015806 | -1°C / +2°C | 237 | 257 | 1750 × 400 × 250 |









COUNTERTOP REFRIGERATED DISPLAY

- Body made in stainless steel.
- Accessible through a sliding glass door.
- Curved glass display surface.
- Suitable to hold GN 1/3 pans, 40 mm deep (pans not included).
- Interior with rounded edges to make cleaning operations easier.
- Built-in refrigerating unit.
- Drain inside the chamber.

- CFC-Free R-134 A ecological cooling.
- Built-in interior lighting.
- Start-stop light switch.
- Elecronic temperature control and display.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature
- Voltage: 230 V 1+N 50/60 Hz.

| Model | Reference | GN containers | Power (W) | Dimensions (mm) |
|-----------|-----------|------------------|--------------|--------------------|
| VAP-139 C | 19005184 | 6 x GN 1/3 | 345 | 1395 × 400 × 250 |
| VAP-175 C | 19005487 | 8 x GN 1/3 | 368 | 1750 x 400 x 250 |

***** Countertop refrigerated display for GN pans

COUNTERTOP REFRIGERATED DISPLAY FOR GN PANS

- Interior and exteror made in stainless steel.
- Two versions available: glazed EV models, EVL models with stainless steel lid.
- Models EV-154, EV-204 and EV-254 adapted to hold GN 1/3 pans up to 150 mm deep. Other models suitable for GN 1/4 pans, 150 mm depth.
- Interior with curved joints to facilitate cleaning.
- Refrigerating unit built-in.

- Interior lighting with protection.
- Start-stop light switch.
- Cold plate cooling.
- R-134 ACFC Free Ecologic Refrigerant.
- Electronic temperature control and display.
- Drain provided.
- Temperature from +4 °C to +8 °C.
- Supply voltage: 230 V 1+N 50 Hz.







EV-180



F



| Model | Reference | GN containers | Dimensions (mm) |
|---------|-----------|------------------|--------------------|
| EV-135 | 19023509 | 5 x GN 1/4 | 1344 x 336 x 450 |
| EV-150 | 19023510 | 6 x GN 1/4 | 1494 x 336 x 450 |
| EV-154 | 19023511 | 6 x GN 1/3 | 1492 x 396 x 450 |
| EV-180 | 19032946 | 8 x GN 1/4 | 1792 x 336 x 450 |
| EV-200 | 19023513 | 9 x GN 1/4 | 2017 x 336 x 450 |
| EV-204 | 19023514 | 9 x GN 1/3 | 2017 x 396 x 450 |
| EV-250 | 19023515 | 12 x GN 1/4 | 2542 x 336 x 450 |
| EV-254 | 19023516 | 12 x GN 1/3 | 2542 x 396 x 450 |
| EVL-135 | 19023517 | 5 x GN 1/4 | 1342 x 336 x 283 |
| EVL-150 | 19023518 | 6 x GN 1/4 | 1492 x 336 x 283 |
| EVL-154 | 19023519 | 6 x GN 1/3 | 1492 x 336 x 283 |
| EVL-180 | 19023520 | 8 x GN 1/4 | 1792 x 336 x 313 |
| EVL-200 | 19023521 | 9 x GN 1/4 | 2017 x 336 x 313 |
| EVL-204 | 19023522 | 9 x GN 1/3 | 2017 x 336 x 313 |
| EVL-250 | 19023523 | 12 x GN 1/4 | 2542 x 336 x 313 |
| EVL-254 | 19023524 | 12 x GN 1/3 | 2542 x 336 x 313 |



BACK BAR BOTTLE COOLER

- Plastic-coated aluminum body with black finish.
- Plastic-coated galvanized steel interior, light gray finish.
- Plastic profile as thermal conductor between interior and exterior
- body.Internal light.
- Plastic door with Low-E glass for high termal insulation.
- Adjustable, plastic-coated steel interior racks.
- Shelves supplied as standard option: 1 rack per door.
- CFC-Free R-134 A ecological cooling.
- CFC-Free injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Sealed condensing unit with ventilated condenser.
- Shelves easy to take off for cleaning.
- Automatic defrost evaporation.
- Copper tube and aluminum fins evaporator.
- Door gasket easy to remove.
- Integrated lock for doors (except in ERMAS -250 model).
- High-class controller with a digital temperature display conformant to the HACCP system.
- Working temperature of +4 °C to +8 °C at +32 °C room temperature
- Voltage: 230 V 1+N 50/60 Hz.
- (ERMAS-250 model with sliding doors)



ERMA-150



ERMA-250



ERMA-350

| | Deferrere | Reference N° doors | Capacit | у | Power (W) | Dimensions (mm) |
|-----------|-----------|--------------------|---------|---------|--------------|--------------------|
| Model | Keterence | | liters | Bottles | | |
| ERMA-150 | 19029922 | 1 | 135 | 96 | 276 | 625 x 540 x 905 |
| ERMA-250 | 19029920 | 2 | 190 | 156 | 400 | 925 x 540 x 905 |
| ERMA-350 | 19029924 | 3 | 295 | 240 | 450 | 1375 x 540 x 905 |
| ERMAS-250 | 19029626 | 2 | 190 | 156 | 400 | 925 x 540 x 905 |

STAINLESS STEEL BAR BOTTLE COOLER

- Stainless steel body with satin finish.
- Plastic-coated galvanized steel interior, light gray finish.
- Plastic profile as thermal conductor between interior and exterior
- body.Internal light.
- Plastic door with Low-E glass for high termal insulation.
- Adjustable, plastic-coated steel interior racks.
- Shelves supplied as standard option: 1 rack per door.
- CFC-Free R-134 A ecological cooling.
- CFC-Free injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Sealed condensing unit with ventilated condenser.
- Shelves easy to take off for cleaning.
- Automatic defrost evaporation.
- Copper tube and aluminum fins evaporator.
- Door gasket easy to remove.
- Integrated lock for doors
- High-class controller with a digital temperature display conformant to the HACCP system.
- Working temperature of +4 °C to +8 °C at +32 °C room temperature
- Voltage: 230 V 1+N 50/60 Hz.



ERMAX-250



ERMAX-350

| Model | Reference N° | Capacity | / | Power | Dimensions | |
|-----------|--------------|----------|--------|---------|------------|------------------|
| Woder | Reference | doors | liters | Bottles | (VV) | (mm) |
| ERMAX-150 | 19031876 | 1 | 135 | 96 | 276 | 625 x 540 x 905 |
| ERMAX-250 | 19031881 | 2 | 190 | 156 | 400 | 925 x 540 x 905 |
| ERMAX-350 | 19031882 | 3 | 295 | 240 | 450 | 1375 x 540 x 905 |

***** Refrigerated counter accessories



SHELVES FOR COUNTERS

- Shelves made of plasticized wires. Easily removable.
- Mounted on rails or brackets.
- The 600 table compartments are:
- 150: 2 extreme
- 200: 2 extreme and 1 central
- 250: 2 extreme and 2 central

| Model | Reference | Dimensions (mm) | Family | For Models | Characteristics | |
|---------|-----------|--------------------|-------------|--------------|------------------------|--|
| SHT600C | 19023529 | 405 x 525 | 600 Series | ETP-6, ETN-6 | Central rack | |
| SHT600S | 19023530 | 405 x 460 | 600 Series | ETP-6, ETN-6 | Side rack | |
| SHT700 | 19023531 | 530 x 325 | 700 Series | ETP-7, ETN-7 | Gastronorm rack GN 1/1 | |
| SHT800P | 19023532 | 400 x 600 | Pizza table | ETP-8 | Rack for pizza table | |



GUIDES FOR COUNTERS

- U-shaped stainless steel guides.
- Equipped with tabs for easy removal.

| Model | Reference | Dimensions (mm) | Family | For Models | Characteristics | |
|-----------|-----------|--------------------|--------------|--------------|-----------------------------------|--|
| SGT600 | 19023525 | - | 600 Series | ETP-6, ETN-6 | Set of sliding guides for drawers | |
| SGT700 | 19023526 | - | 700 Series | ETP-7, ETN-7 | Set of sliding guides for drawers | |
| SGT700ETS | 19023527 | 562 | Salad tables | ETS | Set of sliding guides for racks | |
| SGT800P | 19023528 | 649 | Pizza Tables | ETP-8 | Set of sliding guides for racks | |

REFRIGERATED COUNTER OPTIONS

| Models | Options | Description |
|---------|-----------------------------|--------------------------|
| RI-T-S | Stainless Steel Back Panel | Length < 1,45 m |
| RI-T-M | Stainless Steel Back Panel | 1,45 m < Length < 1,95 m |
| RI-T-L | Satainless Steel Back Panel | 1,95 m < Length < 2,45 m |
| RI-T-XL | Stainless Steel Back Panel | 2,45 m < Length |
| SE-T-S | Models without top | Length < 1,45 m |
| SE-T-M | Models without top | 1,45 m < Length < 1,95 m |
| SE-T-L | Models without top | 1,95 m < Length < 2,45 m |
| SE-T-XL | Models without top | 2,45 m < Length |
| GR-T | Granit Countertop | Per meter |
| R-4 | Wheel kit | 4 pack 2 with brake |
| R-6 | Wheel Kit | 6 pack 3 with brake |
| REMOTE | Remote Units | - |

* REFRIGERATION REFRIGERATED CABINETS European line

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***** Refrigerated cabinets

Asber European-line cabinet range offers high quality and reliability to kitchen professionals in their daily tasks. Our equipment is specifically designed to provide a wide range to meet any professional needs, food safety compliance, energy savings and a steady, interruption-free operation.

Asber refrigerated cabinet range saves more energy compared to other standard commercial refrigeration appliances due to its 60mm thickness, CFC-free insulation that minimizes heat losses and reduces the compressor workload. Furthermore, our defrost system only activates according to presence of actual frost and operates for the time strictly needed to defrost, thereby reducing energy consumption. Asber cabinet range also ensures high storage capacity, adapting to any space requirements with many different options.

In short, Asber offers a whole set of solutions designed to provide a reliable and versatile product, which is environmentally friendly and great value for money.



The refrigerated cabinet range offers solutions for every individual need:



Mixed cabinets with separate refrigerator and



Pastry cabinets.



Display cabinets with glass doors.



Snack cabinets.



freezer compartment.

INSULATION

60 mm thickness, CFC-free, high-density (40 kg/m³) polyurethane insulation injected under high pressure that guarantees exceptional, long-term insulation and energy savings in every Asber cabinet model.



TEMPERATURE CONTROL

Digital thermostat enables to adjust temperature parameters quickly and easily. Elegant design with touch-sensitive buttons, it monitors the temperature inside the cabinet at all times Performs and controls automatic defrosting.



EVERYDAY CONVENIENCE

Gastronorm models have an interior rack, which allows placing and adjusting the shelves at the desired height, without using additional rails. Gastrononorm models use an easy-to-install guiding rail system which eliminates the risk of shelving tipping over when removed. They are suitable for food containers GN 2/1 or 2 x GN 1/1.



CONDENSING UNIT

Asber cabinets are equipped with powerful cooling units, which have sealed compressors using R-134 A and R-404 A refrigerating gases. All cooling units employed comply with the most stringent environmental European Union regulations.



DOORS

Asber cabinet doors have an automatic self-closing hinge system and open position fixing.



STRUCTURE

Reinforced structure inside the cabinet is reinforced, to be used in professional appplications with absolute confidence. Interiors with rounded edges, to make cleaning operations easier.



Adjustable separation between shelves. Shelves made of plastic-coated steel. All the doors with intergrated stainless steel handles.



STAINLESS STEEL LEGS

Easily adjustable in height (125 mm - 200 mm). With hidden screws to prevent dust and dirt build-up, thus ensuring maximum hygiene.

*** Snack cabinets |** Refrigerated cabinets







Stamped door.



Stainless steel guiding rails.



Door lock.



REFRIGERATED CABINETS

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option).
- Plasticized interior wire shelves, easily dismounted for cleaning.
- Rack system for placing and adjusting shelves.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Luminous start-stop light.
 - Electronic temperature and defrost control with digital screen.
 - Working temperature of -2 °C to +8 °C at +32 °C room temperature.
 - Shelves provided: 3 shelves per cabinet.
 - Supply voltage: 230 V 1+N 50 Hz.

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ECP-602 (L)
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| Model | Reference | N° doors | Capacity (liters) | Power (W) | Compressor (W) | Dimensions (mm) |
|-----------|-----------|-------------|----------------------|--------------|-------------------|--------------------|
| ECP-601 L | 19023416 | 1 | 600 | 368 | 300 | 693 x 726 x 2067 |
| ECP-601 R | 19023417 | 1 | 600 | 368 | 300 | 693 x 726 x 2067 |
| ECP-602 L | 19023418 | 2 x 1/2 | 600 | 368 | 300 | 693 x 726 x 2067 |
| ECP-602 R | 19023419 | 2 x 1/2 | 600 | 368 | 300 | 693 x 726 x 2067 |







- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option)
- Plasticized interior wire shelves, easily dismounted for cleaning
- Rack system for placing and adjusting shelves.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature.
- Shelves provided: 3 shelves per cabinet.
- Supply voltage: 230 V 1+N 50 Hz.

ECP-1204

| Model | Reference | N° doors | Capacity (liters) | Power (W) | Compressor (W) | Dimensions (mm) |
|----------|-----------|-------------|----------------------|--------------|-------------------|--------------------|
| ECP-1202 | 19023570 | 2 | 1200 | 575 | 500 | 1388 x 726 x 2067 |
| ECP-1203 | 19023406 | 2 x 1/2 + 1 | 1200 | 575 | 500 | 1388 x 726 x 2067 |
| ECP-1204 | 19023407 | 4 x 1/2 | 1200 | 575 | 500 | 1388 x 726 x 2067 |

* Snack cabinets | Refrigerated display cabinets





ECP-601 GLASS (L)



ECP-1202 GLASS

REFRIGERATED DISPLAY CABINETS

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Double-layered glass doors with interior lighting (option) and built-in stainless steel handles.
- Doors equipped with self-closing hinge system and open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Plasticized wire interior shelves, easily dismounted for cleaning.
- Rack system for placing and adjusting shelves.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature.
- Shelves provided: 3 shelves per cabinet.
- Supply voltage: 230 V 1+N 50 Hz.

| Model | Reference | N° doors | Capacity (liters) | Power (W) | Compressor (W) | Dimensions (mm) |
|-----------------|-----------|-------------|----------------------|--------------|-------------------|--------------------|
| ECP-601 GLASS L | 19023414 | 1 | 600 | 368 | 300 | 693 x 726 x 2067 |
| ECP-601 GLASS R | 19023415 | 1 | 600 | 368 | 300 | 693 x 726 x 2067 |
| ECP-1202 GLASS | 19023405 | 2 | 1200 | 575 | 500 | 1388 x 726 x 2067 |





19023392

4 x 1/2

1200

1012

1085

ECN-1204

1388 x 726 x 2067







Stamped door.



Door lock.



Forced draft evaporator.



MIXED CABINET (REFRIGERATOR + FREEZER)

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing. • Two independent sections - a refrigerator compartment and a freezer compartment - with separate
- compressors, evaporators and controllers.
- Interiors with rounded edges, to make cleaning operations easier.
- The door frames feature a built-in heating system to prevent the build-up of ice.
- Equipped with an inside light (option).
- Plasticized wire interior shelves, easily dismounted for cleaning.
- ECPN-1202/2
- Rack system for placing and adjusting shelves.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser. ٠
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Shelves provided: 3 shelves per big doors.
- Operating temperature range:
- Refrigerator section -2 °C to 8 °C and freezer section -18 °C to -22 °C (at +32 °C room temperature).
- Supply voltage: 230 V 1+N 50 Hz.

| Model | Reference | N° doors | Capacity (liters) | Power (W) | Dimensions (mm) |
|-------------|-----------|-------------|----------------------|--------------|--------------------|
| ECPN-1202/2 | 19023439 | 2 | 2 × 600 | 1058 | 1388 x 726 x 2067 |

*** Gastronorm cabinets |** Refrigerated cabinets









ECP-1402



REFRIGERATED CABINETS

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and
 - open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option).
- Plasticized interior wire shelves, easily dismounted for cleaning
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible sliding guides.
 Provided with 3 grid shelves GN 2/1 per each large door compartment or 1 grid shelf GN 2/1 per each small door compartment.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature.
- Supply voltage: 230 V 1+N 50 Hz.

| Model | Reference | N° doors | Capacity (liters) | Power (W) | Compressor (W) | Dimensions (mm) |
|----------|-----------|-------------|----------------------|--------------|-------------------|--------------------|
| ECP-1402 | 19023408 | 2 | 1400 | 704 | 500 | 1388 x 826 x 2008 |
| ECP-1403 | 19023411 | 1+ 2 x 1/2 | 1400 | 704 | 500 | 1388 x 826 x 2008 |
| ECP-1404 | 19023413 | 4 x 1/2 | 1400 | 704 | 500 | 1388 x 826 x 2008 |





ECP-701 GLASS (L)

REFRIGERATED DISPLAY CABINETS

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Double-layered glass doors with interior lighting (option) and built-in stainless steel handles.
- Doors equipped with self-closing hinge system and open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Internal shelves 2/1 GN of plastic-coated steel, adjustable in height.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible sliding guides.
- Provided with 3 grid shelves GN 2/1 per each large door compartment.
- Supply voltage: 230 V 1+N 50 Hz.

ECP-1402 GLASS

| | Model | Reference | N° doors | Capacity (liters) | Power (W) | Compressor (W) | Dimensions (mm) |
|------|-------------|-----------|-------------|----------------------|--------------|-------------------|--------------------|
| ECP- | 701 GLASS L | 19023420 | 1 | 700 | 368 | 300 | 693 x 826 x 2008 |
| ECP- | 701 GLASS R | 19023421 | 1 | 700 | 368 | 300 | 693 x 826 x 2008 |
| ECP- | -1402 GLASS | 19023409 | 2 | 1400 | 575 | 500 | 1388 x 826 x 2008 |





19023395

4 x 1/2

1400

1012

1000

ECN-1404

1388 x 826 x 2008



- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature.
- Suitable for food containers GN 2/1 or 2 x GN 1/1; equipped with compatible sliding guides.
- Provided with 3 grid shelves GN 2/1 per each large door compartment
- Supply voltage: 230 V 1+N 50 Hz.

| Model | Reference | N° doors | Capacity (liters) | Power (W) | Compressor (W) | Dimensions (mm) |
|-------------|-----------|-------------|----------------------|--------------|-------------------|--------------------|
| ECP-702/2 L | 19023426 | 2 x 1/2 | 2 x 350 | 968 | 2 x 178 | 693 x 826 x 2008 |
| ECP-702/2 R | 19023427 | 2 x 1/2 | 2 x 350 | 968 | 2 x 178 | 693 x 826 x 2008 |
| ECP-1402/2 | 19023410 | 2 | 2 x 700 | 968 | 2 × 300 | 1388 x 826 x 2008 |
| ECP-1403/2 | 19023412 | 1 + 2 x 1/2 | 2 x 700 | 968 | 2 × 300 | 1388 x 826 x 2008 |







- Electrical power: 575 W.
- Refrigeration power: 348 W.

| Model | Reference | N° doors | Capacity (liters) | Power (W) | Dimensions (mm) |
|------------|-----------|-------------|----------------------|--------------|--------------------|
| ECPM-702 L | 19023437 | 2 x 1/2 | 700 | 851 | 693 x 826 x 2008 |
| ECPM-702 R | 19023438 | 2 x 1/2 | 700 | 851 | 693 x 826 x 2008 |
| ECPM-1403 | 19023433 | 1 + 2 x 1/2 | 1400 | 1150 | 1388 x 826 x 2008 |
| ECPM-1404 | 19023434 | 4 x 1/2 | 1400 | 1150 | 1388 x 826 x 2008 |





Stamped door.



Stainless steel guiding rails.

MIXED CABINET (REFRIGERATOR + FREEZER)

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
 - Two independent sections a refrigerator compartment and a freezer compartment with separate compressors, evaporators and controllers.
 - Interiors with rounded edges, to make cleaning operations easier.
 - Equipped with an inside light (option).
 - Plasticized wire interior shelves, easily dismounted for cleaning.
 - Height-adjustable stainless steel legs.
 - Sealed condensing unit with ventilated condenser.
 - Forced draft evaporator with anti-corrosion cover.
 - Automatic evaporation of water from defrosting.
 - Drain inside the chamber.
 - CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
 - Luminous start-stop light.
 - Electronic temperature and defrost control with digital screen.
 - Shelves provided: 3 shelves per big doors.
 - Suitable for food containers GN 2/1 or 2 x GN 1/1, equipped with compatible sliding guides.
 - Operating temperature range: refrigerator section -2 °C to 8 °C and freezer section -18 °C to -22 °C (at +32 °C room temperature).
 - Supply voltage: 230 V 1+N 50 Hz.

| Model | Reference | N° doors | Capacity (liters) | Power (W) | Dimensions (mm) |
|-------------|-----------|-------------|----------------------|--------------|--------------------|
| ECPN-1402/2 | 19023440 | 2 | 1400 | 1364 | 1388 x 826 x 2008 |

ECPN-1402/2





ECPB-701 (L/R) Pastry Cabinet

ECPB-701 (L/R)

ECPB-1402

PASTRY REFRIGERATED CABINET

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option).
- Plasticized interior wire shelves, easily dismounted for cleaning
 - Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Luminous start-stop light.
- Electronic temperature and defrost control with digital screen.
- Equipment: 3 shelves 600x400 mm of plastic-coated steel and support guides.
- Working temperature of -2 °C to +8 °C at +32 °C room temperature.
- Capacity 17 trays 600x400 mm (not included).
- Supply voltage: 230 V 1+N 50 Hz.

MIXED CABINET (REFRIGERATION + PASTRY)

- Fully injection-moulded compact structure with stainless steel exterior panels and interior.
- Stainless steel doors with built-in handles, equipped with self-closing hinge system and open position fixing.
- Interiors with rounded edges, to make cleaning operations easier.
- Equipped with an inside light (option)
- Plasticized interior wire shelves, easily dismounted for cleaning
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- Drain inside the chamber.
- CFC-Free R-134 ecological cooling, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Luminous start-stop light.Electronic temperature and defrost control with digital screen.
- Capacity:
- 1 module for 17 trays 600x400 mm (not included).
 1 module for 2/1-GN shelves.
- Equipment: 3 shelves 2/1-GN and 3 shelves 600x400 mm.
- Working temperature of -2 °C to +8 °C at +32 °C room
- temperature.
- Supply voltage: 230 V 1+N 50 Hz.

| Model | Reference | N° doors | Туре | Capacity (liters) | Power (W) | Dimensions (mm) |
|------------|-----------|-------------|-------------|----------------------|--------------|--------------------|
| ECPB-701 L | 19023587 | 1 | Pastry | 600 | 644 | 760 x 729 x 2005 |
| ECPB-701 R | 19023588 | 1 | Pastry | 600 | 644 | 760 x 729 x 2005 |
| ECPB-1402 | 19023586 | 2 | GN + Pastry | 1400 | 694 | 1388 x 826 x 2008 |





Interior air-flow circulation.



REFRIGERATED FISH CABINET

- Fist cabinet is specially designed to provide high humidity and constant temperature throughout all the drawers.
- Excellent air-flow circulation system, which guarantees uniform air distribution, ensuring a constant and homogeneus temperature in the body cabinet.
- Fully injected compact structure with stainless steel exterior panels.
- ECF-601
- Stainless steel cabinet interior.
- Doors with built-in stainless steel handles.
- Interiors with rounded edges, to make cleaning operations easier.
- Doors equipped with automatic return hinge system and open position fixing.
- Equipped with a drain which is connected to the network.
- Stainless steel supports, easily dismounted for cleaning.
- Rack system for placing and adjusting of shelves.
- Height-adjustable stainless steel legs.
- Sealed condensing unit with ventilated condenser.

- CFC-Free R-134 ecological cooling.
- Forced draft evaporator with anti-corrosion cover.
- Automatic evaporation of water from defrosting.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.
- Electronic temperature and defrost control with digital screen.
 - Supply voltage: 230 V 1+N 50 Hz.
 - Equipped with 7 internal high capacity drawers for fish, made of sanitary PVC with a dual stainless steel perforated base.
 - Individual drainage of each drawer to the general drainage system, removable for general cleaning of the cabinet.
- Working temperature: -4 °C to +2 °C at +38 °C room temperature.

| Model | Reference | N° doors | Capacity (liters) | Power (W) | Dimensions (mm) |
|-----------|-----------|-------------|----------------------|--------------|--------------------|
| ECF-601 L | 19023388 | 1 | 600 | 644 | 760 x 729 x 2005 |
| ECF-601 R | 19023389 | 1 | 600 | 644 | 760 x 729 x 2005 |


SHELVES FOR CABINETS

• Easily removable plasticized wire shelves.

| Model | Reference | Dimensions (mm) | Series | For models | Description | |
|---------|-----------|--------------------|---------------------|--|--|--|
| SHC600B | 19023442 | 560 x 542 | Snack series | ECP, ECN, ECPM, ECPN (600 and 1200 series) | Rack | |
| SHC600S | 19023444 | 500 x 158 | Snack series | ECP, ECN, ECPM, ECPN (600 and 1200 series) | Narrow shelf used to fill the gap between the two large shelves in double SNACK cabinets | |
| SHC700 | 19023443 | 650 x 530 | Gastronorm cabinets | ECP, ECN, ECPM, ECPN, ECPB (700 and 1400 series) | GN 2/1 Rack | |





GUIDES FOR CABINETS

- Stainless steel guides.
- Equipped with tabs to facilitate extraction.
- U shaped to support shelves.
- Placing of Gastronorm shelves.

SGC700

| Model | Reference | Dimensions (mm) | Series | For models | Description | |
|--------|-----------|--------------------|-----------------------|--|-----------------------------|--|
| SGC700 | 19023441 | 662 | Set of sliding guides | ECP, ECN, ECPM, ECPN, ECPN, ECPB (700 and 1400 series) | U shaped to support shelves | |



TRAYS

- Drawers for fish cabinets made of sanitary PVC.
- The trays for compartments have a perforated base.

ACPP600

| Model | Reference | Dimensions (mm) | Series | For models | | |
|---------|-----------|--------------------|--------------|------------|--|--|
| ACPP600 | 19014780 | 600 x 400 x 120 | Fish cabinet | ECF-601 | | |

Refrigerated cabinet options

| Models | Options | Description |
|---------|----------------------------|---------------------|
| RI-C-1D | Stainless Steel Back Panel | For 1 door |
| RI-C-2D | Stainless Steel Back Panel | For 2 doors |
| R-4 | Wheel kit | 4 pack 2 with brake |
| CR-DOOR | Lock Door | For each |
| MHS-1D | Meat Hanging System | For 1 door |
| MHS-2D | Meat Hanging System | For 2 doors |



REFRIGERATED COUNTERS AND CABINETS **American line**

* REFRIGERATION

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Asber American Line refrigeration range is especially designed according to North American market needs. This range of premium professional refrigerators and freezers offers many functional solutions for catering professionals, such as durability and large storage capacity, and at the same, meets the toughest safety standards regarding food conservation.

All models are in accordance with the international standards of safety and hygiene, bearing Intertek and NSF approvals.

AMERICAN LINE



Stainless steel interior and exterior construction to keep a cleaner and safer food environment.

Drawers GN-1 /1 in stainless steel, perforated, self-supporting sliding on guides. Suitable for placing table top cooking appliances (additional legs required)



Back bar refrigerators



Slide top coolers



Black bar refrigerators glass door





APTS-72-18



SALAD PREPARATION COUNTERS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door; step design for added insulation and protection of door gasket.
- Electro-mechanic controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-104 A.
- Front breathing refrigeration system for built-in applications.
- Insulated hood and lid keeps pan temperature colder and minimize condensation. Removable for easy cleaning.
- Designed for forced air underneath pans to keep products fresher and maintain products at 32° to 41 °F temperature in food pans and 32° to 46 °F in cabinet interior.

- Complies with NSF7 standards for food product safety.
- Durable stainless steel hinges.
- Recessed door handles.
- Self-closing door with 120° stay open feature for convenient loading and unloading of product.
- 10" full length removable and reversible cutting board.
- Standard with full sets of 1/6 size pans, clear polycarbonate, 4" deep.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4" castors, front two with brakes.
- Self- contained system, no plumbing necessary. •
- Easily removable door gasket no tools needed.
- Adjustable heavy duty epoxy coated wire shelves.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

| | N° | N° | Capacity | | HP | Dimensions (mm) | Dimensions (inches) | |
|------------|------------------------------|---------|---------------|------------------|------|--------------------|------------------------|-----------------------|
| Model | odel Reference doors Shelves | Inserts | Cubic foot | | | | | |
| APTS-27-8 | 19032020 | 1 | 1 | 6 x 1/6; 2 x 1/9 | 6.1 | 1/6 | 685 x 762 x 1153 | 27" x 30" x 45-25/64" |
| APTS-48-12 | 19032019 | 2 | 2 | 12 x 1/6 | 11.8 | 1/4 | 1219 x 762 x 1153 | 48" × 30" × 45-25/64" |
| APTS-60-16 | 19032018 | 2 | 2 | 16 x 1/6 | 15.0 | 1/3 | 1524 x 762 x 1153 | 60" × 30" × 45-25/64" |
| APTS-72-18 | 19032017 | 3 | 3 | 18 x 1/6 | 18.2 | 1/3 | 1828 x 762 x 1153 | 72" x 30" x 45-25/64" |



Standard with full sets of 1/6 size pans



Heavy duty stainless steel door with high impact ABS plastic interior door; step design for added insulation and protection of door gasket. Recessed door handles







* Refrigerated counters American line | Mega top preparation counters



MEGA TOP PREPARATION COUNTERS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door; step design for added insulation and protection of door gasket.
- Electro-mechanic controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-104 A.
- Front breathing refrigeration system for built-in applications.
- Insulated hood and lid keeps pan temperature colder and minimize condensation. Removable for easy cleaning.
- Designed for forced air underneath pans to keep products fresher and maintain products at 32° to 41 °F temperature in food pans and 32° to 46 °F in cabinet interior.

- Complies with NSF7 standards for food product safety.
- Durable stainless steel hinges.
- Recessed door handles.
- Self-closing door with 120° stay open feature for convenient loading and unloading of product.

[52 1/8"]

1324

- 10" full length removable and reversible cutting board.
- Standard with full sets of 1/6 size pans, clear polycarbonate, 4" deep.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4" castors, front two with brakes.
- Self- contained system, no plumbing necessary.
- Easily removable door gasket no tools necessary .
- Adjustable heavy duty epoxy coated wire shelves.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

| Model Reference | | N° doors | N° Shelves | Capacity | | | Dimensions | Dimensions |
|-----------------|-----------|-------------|---------------|------------------|---------------|-----|-------------------|----------------------------|
| | Reference | | | Inserts | Cubic foot | HP | (mm) | (inches) |
| APTM-27-12 | 19032016 | 1 | 1 | 9 x 1/6; 3 x 1/9 | 6.1 | 1/6 | 685 x 864 x 1285 | 27" x 34-1/64" x 50-19/32" |
| APTM-48-18 | 19032036 | 2 | 2 | 18 x 1/6 | 11.8 | 1/4 | 1219 x 864 x 1285 | 48" x 34-1/64" x 50-19/32" |
| APTM-60-24 | 19032015 | 2 | 2 | 24 x 1/6 | 15.0 | 1/3 | 1524 x 864 x 1285 | 60" x 34-1/64" x 50-19/32" |
| APTM-72-30 | 19032024 | 3 | 3 | 30 x 1/6 | 18.2 | 1/3 | 1828 x 864 x 1285 | 72" x 34-1/64" x 50-19/32" |



APTP-48

APTP-60

PIZZA PREPARATION COUNTERS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door; step design for added insulation and protection of door gasket.
- Electro-mechanic controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-104 A.
- Front breathing refrigeration system for built-in applications.Insulated hood and lid keeps pan temperature colder and minimize
- Insurated nood and no keeps pan temperature colder and minimize condensation. Removable for easy cleaning.
- Designed for forced air underneath pans to keep products fresher and maintain products at 32° to 41 °F temperature in food pans and 32° to 46 °F in cabinet interior.
- Complies with NSF7 standards for food product safety.
- Durable stainless steel hinges.

- Recessed door handles.
- Self-closing door with 120° stay open feature for convenient loading and unloading of product.
- 10" full length removable and reversible cutting board.
- Standard with full sets of 1/4 size pans, clear polycarbonate, 6" deep.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4" castors, front two with brakes.
- Self- contained system, no plumbing necessary.
- Easily removable door gasket no tools required..
- Adjustable heavy duty epoxy coated wire shelves.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

| | N° | N° | Capacity | | | Dimensions | Dimensions | |
|------------|-----------|-------|----------|----------|---------------|------------|-------------------|-----------------------|
| Model | Reference | doors | Shelves | Inserts | Cubic foot | HP | (mm) | (inches) |
| APTP-48-PE | 19032023 | 2 | 2 | 7 x 1/4 | 11.8 | 1/4 | 1219 x 762 x 1385 | 48" x 30" x 54-17/32" |
| APTP-60-PE | 19032034 | 2 | 2 | 8 x 1/4 | 15 | 1/3 | 1524 x 762 x 1385 | 60" x 30" x 54-17/32" |
| APTP-72-PE | 19032021 | 3 | 3 | 10 x 1/4 | 18.2 | 1/3 | 1828 x 762 x 1385 | 72" x 30" x 54-17/32" |



Standard with full sets of 1/4 size pans



Insulated hood and lid keeps pan temperature colder and minimize condensation. Removable for easy cleaning

* Undercounters American line | Refrigerated and freezer undercounters



- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door, step design for added insulation and protection of door gaskets.
- Durable stainless steel hinges.
- Recessed door handles.
- Self-closing door with 120° stay open feature for convenient loading and unloading of product.
- 36" high working height / 2-1/2" casters (opt.) for 34" high applications.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4" castors, front two with brakes.
- Self-contained system, no plumbing necessary.
- Easily removable door gaskets no tools necessary.
- Adjustable heavy duty epoxy coated wire shelves.

REFRIGERATION MODELS SPECIFICATIONS:

- Electro-mechanic controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-134A.
- Maintain product temperatures from 32° to 41 °F, includes automatic defrost.

FREEZER MODELS SPECIFICATIONS:

- New enhanced digital controller and display.
- Digital controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-404 A.
- Maintain product temperatures from 0 °F to -4 °F, includes automatic defrost.
- Front breathing refrigeration system for built-in applications.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

| M. L.L | Model Reference | N° | N° | Capacity | | Working temperature (°F) | Dimensions (mm) | Dimensions (inches) |
|-----------------|-----------------|---------|---------|---------------|-----|--------------------------------|--------------------|------------------------|
| Model Reference | doors | Shelves | Inserts | Cubic foot | | | | |
| AUTR-27 | 19032030 | 1 | 1 | 6.1 | 1/6 | 32° to 41 °F | 685 x 762 x 914 | 27" × 30" × 36" |
| AUTR-48 | 19032029 | 2 | 2 | 11.8 | 1/4 | 32° to 41 °F | 1219 x 762 x 914 | 48" × 30" × 36" |
| AUTR-60 | 19032028 | 2 | 2 | 15.0 | 1/3 | 32° to 41 °F | 1524 x 762 x 914 | 60" × 30" × 36" |
| AUTR-72 | 19032027 | 3 | 6 | 18.2 | 1/3 | 32° to 41 °F | 1828 x 762 x 914 | 72" × 30" × 36" |
| AUTF-27 | 19032026 | 1 | 1 | 6.1 | 3/4 | 0 ° to -4 °F | 685 x 762 x 914 | 27" × 30" × 36" |
| AUTF-48 | 19032025 | 2 | 2 | 11.8 | 3/4 | 0 ° to -4 °F | 1219 x 762 x 914 | 48" × 30" × 36" |
| AUTF-60 | 19032013 | 2 | 2 | 15.0 | 3/4 | 0 ° to -4 °F | 1524 x 762 x 914 | 60" × 30" × 36" |





Table top cooking appliances placed on the countertop.



Drawers GN-1 /1 in stainless steel, perforated, self-supporting sliding on guides



REFRIGERATED CHEF BASES AMERICAN LINE

- Stainless steel interior and exterior construction to keep a cleaner and safer food environment.
- Coved corner floor in stainless steel to meet the NSF requirements.
- Stainless steel door with interior smooth.
- Door magnetic gasket easy to remove (without tools).
- Temperature controller electronic with defrost management.
- Automatic defrost and pan water to automatic evaporation.
- Refrigeration system by air forced.
- Operation temperature between 32°F and 46°F.
- Balanced refrigeration system with refrigerant R-134a.

- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4 castors, front with brakes.
- Drawers GN-1 /1 in stainless steel, perforated, self-supporting sliding on guides.
- Worktop specially designed for use as a refrigerated base for cooking equipments.
- Table top cooking appliances placed on the counters need to have legs (supplied by the manufacturer). The minimum required space between the bottom base of the cooking appliance and the countertop should be 4".

| | N° | Capacity | | Power | Dimensions | Dimensions | | |
|---------|-----------|----------|---------------|--------|------------|------------------|----------------------------------|--|
| Model | Reference | drawers | Cubic foot | liters | (W) | (mm) | (inches) | |
| ACBR-53 | 19032033 | 2 | 255 | 250 | 250 | 1350 x 780 x 610 | 53-5/32" x 30-45/64" x 24-1/64" | |
| ACBR-75 | 19032032 | 3 | 360 | 300 | 300 | 1900 x 780 x 610 | 74-51/64" x 30-45/64" x 24-1/64" | |
| ACBR-88 | 19032031 | 4 | 550 | 300 | 300 | 2240 x 780 x 610 | 88-3/16" × 30-45/64" × 24-1/64" | |





REFRIGERATED AND FREEZER COUNTERS 600 SERIES

- Countertop manufactured in stainless steel with 100 mm sanitary back splash.
- Coved corner floor to meet NSF requirements.
- Compact design fully injected with stainless steel exterior panels.
- Internal body made of stainless steel.
- Doors equipped with self-closing hinge system and opening stopper.
- Internal shelves made with plastic-coated wires, easily removable for cleaning.
- Doors made in stainless steel, strong with high thermal insulation. Incorporate easily replaceable sealing strips.
- Height-adjustable fastening brackets for shelves.
- Height-adjustable stainless steel feet.
- Drain inside the chamber.
- Control panel and engine ventilation with pivoting front opening.
- Sealed condensing unit with ventilated condenser.
- Forced draft evaporator with anticorrosion coating.
- Automatic defrost evaporation.
- CFC-free, injection-moulded polyurethane insulation with a density of 40 Kg/m3.

- Start-stop light switch.
- Automatic defrosting.
- **REFRIGERATION MODELS SPECIFICATIONS:**
- New enhanced digital controller and display.
- Digital controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-134 A.
- Maintain product temperatures from 32° to 41 °F, includes automatic defrost.

FREEZER MODELS SPECIFICATIONS:

- New enhanced digital controller and display.
- Digital controller to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-404 A.
- Maintain product temperatures from 0 °F to -4 °F, includes automatic defrost.
- Supply voltage: 115 V.
- Available Supply voltage: 230 V 1+N 50/60 Hz.

| | N° | N° | N° | Capacity | | Working temperature (°F) | Dimensions (mm) | Dimensions (inches) |
|-----------------|----------|---------|---------|---------------|-----|--------------------------------|--------------------|------------------------|
| Model Reference | doors | Shelves | Inserts | Cubic foot | | | | |
| ASTR-60 | 19032060 | 2 | 2 | 9 | 1/4 | 32° to 41 °F | 1496 x 600 x 946 | 59" x 24" x 37-1/4" |
| ASTR-79 | 19032048 | 3 | 3 | 13,9 | 1/4 | 32° to 41 °F | 2021 x 600 x 946 | 80" × 24" × 37-1/4" |
| ASTF-60 | 19032047 | 2 | 2 | 9 | 3/4 | 0 ° to -4 °F | 1496 x 600 x 946 | 59" x 24" x 37-1/4" |
| ASTF-79 | 19032052 | 3 | 3 | 13,9 | 3/4 | 0 ° to -4 °F | 2021 x 600 x 946 | 80" × 24" × 37-1/4" |



Handle incorporaded in the door.



Seal with isolation chambers, very easy to be replaced.



Compact forced draft evaporator.





Countertop that accommodates GN containers.



Removable and pulled out polyethylene board for chopping.



REFRIGERATED COUNTERS FOR SALADS, PIZZA AND SANDWICHES

- Stainless steel construction.
- Forced air circulation system in the storage cabinet.
- Stainless steel coved corner fl oor to meet NSF requirements.
- Designed for forced air underneath pans to keep products fresher and maintain products at 32° to 41 °F temperature in food pans and 32° to 46 °F in cabinet interior.
- Complies with NSF7 standards for food product safety.
- Durable high impact ABS plastic hinges.
- Recessed door handles.
- Self closing door with 120° stay open feature for convenient loading and unloading of product.
- 10" full length removable and reversible cutting board.
- Standard with full sets of 1/3 and 1/4 size pans, clear polycarbonate, 6" deep.
- CFC-Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Standard with 4" legs with adjustable feet.
- Easily removable door gasket No tools.
- Adjustable heavy duty epoxy coated wire shelves.

- Bottom-mounted refrigerating unit.
- Polyurethane wall thermal insulation injected at high pressure, 60 mm thick, density 40 kg/m3, CFC-free.
- Automatic evaporation of defrost water.
- Provided with 1 couple of sliding guides and one grid shelf, with dimensions equal to those of the GN 1/1 container, per door compartment.
- Shelves are height-adjustable.
- Refrigerated salad table with hinged lid.:
- Stainless steel cover for toppings well, equipped with interlocking at full-opened position.
- Removable and pulled out polyethylene board for chopping.
- Supply voltage: 115 V.
- Available Supply voltage: 230 V 1+N 50/60 Hz.

| | N° | N° | Capacity | | Working | Dimensions | Dimensions | |
|---------|-----------|-------|----------|------------------|---------------|---------------------|------------------|-------------------------|
| Model | Reference | doors | Shelves | Inserts | Cubic foot | temperature (°F) | (mm) | (inches) |
| ASPT-37 | 19032061 | 2 | 2 | 6 x 1/3; 2 x 1/4 | 13,2 | 32° to 41 °F | 930 x 705 x 1000 | 37" × 27-3/4" × 39-1/4" |

*** Back Bar Refrigerators |** American line



BACK BAR REFRIGERATORS AMERICAN LINE

- Refrigeration system is a free flowing air system throughout the box to ensure "ICE COLD" products at all times.
- Heavy duty 18 gauges stainless steel top.
- Stylish wear resistant black steel finish front, sides and back.
- Field interchangeable doors from Solid to Glass to adapt to ever changing needs.
- Internal capacity to be able to merchandise 3 tall boy beers high.
- Bottle rail shelves standard. Unit comes with one door with two flat shelves and balance of doors with two bottle rails per door.
- Durable stainless steel coved corner floor. Unit meets NSF-7 standards.
- Units come with compressor mounted on the left side and with service friendly rail system.
- Slide out condenser unit for serviceability.
- Analog thermostat.
- Models with glass door: Fluorescent interior light per door underneath the mullion for added protection.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

| | | N° | CL L | 14 | | Case | capacities | Dimenions | Dimensions | |
|----------|-----------------|----|-------|---------|------|------|------------|----------------|------------------|-----------------------------|
| Model | Model Reference | С | loors | Shelves | Kegs | HP | 12 Oz.Can | / 12 Oz.Bottle | (mm) | (inches) |
| ABBC-23 | 19032022 | 1 | Solid | 2 | 1 | 1/6 | 350 | 216 | 617 x 771 x 1018 | 24-1/2" x 30-1/2" x 40-1/8" |
| ABBC-58 | 19032044 | 2 | Solid | 4 | 3 | 1/3 | 720 | 486 | 1498 x 771 x 939 | 59-1/2" x28" x 37" |
| ABBC-68 | 19032043 | 2 | Solid | 4 | 3 | 1/3 | 855 | 594 | 1765 x 771 x 939 | 69-1/2" x 28" x 37" |
| ABBC-94 | 19032042 | 3 | Solid | 6 | 5 | 1/3 | 1215 | 864 | 2413 x 771 x 939 | 95-1/2" x 28" x 37" |
| ABBC-23G | 19032035 | 1 | Glass | 2 | 1 | 1/6 | 350 | 216 | 617 x 771 x 1018 | 24-1/2" x 30-1/2" x 40-1/8" |
| ABBC-58G | 19032041 | 2 | Glass | 4 | 3 | 1/3 | 720 | 486 | 1498 x 771 x 939 | 59-1/2" x28" x 37" |
| ABBC-68G | 19032045 | 2 | Glass | 4 | 3 | 1/3 | 855 | 594 | 1765 x 771 x 939 | 69-1/2" x 28" x 37" |
| ABBC-94G | 19032040 | 3 | Glass | 6 | 5 | 1/3 | 1215 | 864 | 2413 x 771 x 939 | 95-1/2" x 28" x 37" |



ADDC-58

DIRECT DRAW BEER COOLERS

- Refrigeration system is a free flowing air flow throughout the box to ensure "Ice Cold" products at all times.
- Self-closing door with 90° stay open feature for convenient loading and unloading of products.
- Stylish wear-resistant black vinyl steel finish front, sides and back. Galvanized interior walls with stainless steel floor.
- Maintain temperature from 33° to 38°F. Automatic defrost.
- Heavy duty 18 gauge stainless steel top.
- Fluorescent interior lights per door underneath the mullion for added protection and enhance product visibility.







 Left side compressor section on slide rails for ease of service and maintenance. Analog thermostat.

- Removable polymer dunnage protective floor, added protection against abuse and provides air flow underneath the kegs.
- 3" diameter polished stainless steel draft tower. Standard with more taps per unit than competitive brands.
- 58" & 68" units come with (1) three way gas valves, 94" unit comes standard with (1) 4 way gas valve.
- ADDC-23 single keg unit is rear breathing with internal drain, CO2 harness and standard on castors.

| Model | Reference | N° doors | Tower | Taps | Kegs | HP | Dimensions (mm) | Dimensions (inches) |
|---------|-----------|-------------|-------|------|------|-----|--------------------|-----------------------------|
| ADDC-23 | 19032057 | 1 | 1 | 1 | 1 | 1/6 | 622 x 775 x 1019 | 24-1/2" × 30-1/2" × 40-1/8" |
| ADDC-58 | 19032059 | 2 | 2 | 3 | 3 | 1/3 | 1511 x 711 x 940 | 59-1/2" × 28" × 37" |
| ADDC-68 | 19032055 | 2 | 2 | 3 | 3 | 1/3 | 1765 x 711 x 940 | 69-1/2" × 28 × 37" |
| ADDC-94 | 19032058 | 3 | 2 | 4 | 5 | 1/3 | 2425 x 711 x 940 | 95-1/2" x 28 x 37" |







SLIDE TOP COOLERS AMERICAN LINE

- Refrigeration system is a free flowing air system throughout the box to ensure "ICE COLD" products at all times.
- Stylish wear resistant black steel finish front and sides.
- Heavy duty 18 gauges stainless steel top.
- Rugged epoxy coated bottle dividers.
- Unit comes standard with locks.
- Interior with resistant heavy duty galvanized steel.
- Heavy duty stainless steel lids.

- Units come with compressor mounted on the right side with service friendly rail system.
- Slide out condenser unit for serviceability.
- Analog thermostat.
- Removable bottle opener and cap catcher.
- Volts 115V
- OPTIONS: Version 220V. 50/60 HZ

| | N° | Case capacities | | | Dimensions | Dimensions | |
|---------|-----------|-----------------|-------------|--------------|------------|------------------|-----------------------------|
| Model | Reference | lids | 12 Oz.Can / | 12 Oz.Bottle | HP | (mm) | (inches) |
| ADBC-50 | 19032039 | 2 | 36 | 19 | 1/4 | 1283 x 673 x 848 | 50-1/2" × 26-1/2" × 33-3/8" |
| ADBC-68 | 19032037 | 2 | 33,5 | 26 | 1/3 | 1765 x 673 x 848 | 69-1/2" × 26-1/2" × 33-38" |
| ADBC-80 | 19032046 | 3 | 45,5 | 33,5 | 1/3 | 2032 x 673 x 848 | 80" × 26-1/2" × 33-3/8" |
| ADBC-94 | 19032038 | 3 | 57 | 42 | 1/3 | 2426 x 673 x 848 | 95-1/2" x 26-1/2" x 33-3/8" |

AMERICAN LINE, designed for American market, withstands a great level of use, offers large storage capacity and meets tough food safety standards. The range of premium professional refrigerated and freezer cabinets offers many functional solutions for catering professionals, meets different requirements regarding cooling and conserving of food. It is manufactured in high quality stainless steel and available with solid or glass doors. A whole range of finishes and details guarantees high quality storage, easy cleaning and long-lasting service for the catering industries.

AMERICAN LINE











REFRIGERATIED CABINETS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door, step design for added insulation and protection of door gasket.
- 2-3/8" CFC Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Magnetic door gaskets, easily removed without tool for cleaning and replacement.
- Interior light for greater visibility.
- Bottom mount refrigeration system with a service friendly rail system for easy service and maintenance.

- New enhanced digital controller and display.
- Digital controller refrigerators to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-134A.
- Refrigerators maintain product temperatures from 32° to 41 °F, includes automatic defrost.
- Incandescent light in the interior of the cabinet.
- Standard with 3 epoxy coated shelves per door.
- Accepts 18" x 26" bun pans.
- 22 gauge stainless steel door, interior step design for added insulation and protection of door gaskets.
- 4" castors and door locks standard.
- Volts: 115 V
- OPTIONS: Version 220V. 50/60 HZ

| Model | Reference | N° doors | N° shelves | Cubic foot | HP | Dimensions (mm) | Dimensions (inches) |
|--------|-----------|-------------|---------------|---------------|-----|--------------------|-------------------------|
| ARR-23 | 19032056 | 1 | 3 | 23 | 1/4 | 702 x 790 x 2056 | 27-1/2" x 31-1/2" x 81" |
| ARR-49 | 19032053 | 2 | 6 | 49 | 1/3 | 1402 x 790 x 2056 | 55-1/4" x 31-1/2" x 81" |

* Refrigeratied glass door cabinets American line | 800 series







Double-layered glass doors with built-in stainless steel handles.



Compact forced draft evaporator.



REFRIGERATIED GLASS DOOR CABINETS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Glass door with dual pane glass with aluminum frames.
- Bottom mount refrigeration system with a service friendly rail system for easy service and maintenance.
- 2-3/8" CFC Free polyurethane insulation, foamed in place for added strength and energy efficiency.
- Self-closing doors with 90° stay open feature for convenient loading and unloading of products.
- Magnetic door gaskets, easily removed without tool for cleaning and replacement.
- New enhanced digital controller and display.

- Digital controller refrigerators to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-134A.
- Refrigerators maintain product temperatures from 32° to 41 °F, includes automatic defrost.
- Leds interior light for greater visibility.
- Standard with 3 epoxy coated shelves per door.
- Standard door locks.
- Standard with 4" castors, front two with brakes.
- Accepts full size 18" x 26" bun pan.
- Volts: 115V.
- OPTIONS: Version 220V. 50/60 HZ.

| Model | Reference | N° doors | N° shelves | Cubic foot | HP | Dimensions (mm) | Dimensions (inches) |
|-----------|-----------|-------------|---------------|---------------|-----|--------------------|-------------------------|
| ARR-23-1G | 19032062 | 1 | 3 | 23 | 1/4 | 702 x 790 x 2056 | 27-1/2" x 31-1/2" x 81" |
| ARR-49-2G | 19032054 | 2 | 6 | 49 | 1/3 | 1402 x 790 x 2056 | 55-1/4" x 31-1/2" x 81" |









FREEZER CABINETS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with high impact ABS plastic interior door, step design for added insulation and protection of door gasket.
- New enhanced digital controller and display.
- Digital controller refrigerators to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-404 A.
- Freezers maintain product temperatures from 0°F (ARF-23), -4°F (ARF-49), includes automatic defrost.

- Incandescent light in the interior of the cabinet.
- Standard with 3 epoxy coated shelves per door.
- Accepts 18" x 26" bun pans.
- 22 gauge stainless steel door; interior step design for added insulation and protection of door gaskets.
- 4" castors and door locks standard.
- Volts: 115 V
- OPTIONS: Version 220V. 50/60 HZ

| Model | Reference | N° doors | N° shelves | Cubic foot | HP | Dimensions (mm) | Dimensions (inches) |
|--------|-----------|-------------|---------------|---------------|-----|--------------------|-------------------------|
| ARF-23 | 19032050 | 1 | 3 | 23 | 3/4 | 702 x 790 x 2056 | 27-1/2" x 31-1/2" x 81" |
| ARF-49 | 19032049 | 2 | 6 | 49 | 1 | 1402 x 790 x 2056 | 55-1/4" x 31-1/2" x 81" |





Equipped with 4" castors



New enhanced digital controller and display



FREEZER GLASS DOOR CABINETS AMERICAN LINE

- All stainless steel interior and exterior construction for a cleaner and safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Triple pane glass door with aluminum frames.
- New enhanced digital controller and display.
- Digital controller refrigerators to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-404 A.
- Freezers maintain product temperatures from 0°F, includes automatic defrost.
- LED light in the interior of the cabinet.
- Standard with 3 epoxy coated shelves per door.
- Accepts 18" x 26" bun pans.
- 4" castors and door locks standard.
- Volts: 115 V
- OPTIONS: Version 220V. 50/60 HZ

| Model | Reference | N° doors | N° shelves | Cubic foot | HP | Dimensions (mm) | Dimensions (inches) |
|-----------|-----------|-------------|---------------|---------------|-----|--------------------|-------------------------|
| ARF-23-1G | 19032051 | 1 | 3 | 23 | 3/4 | 702 x 790 x 2056 | 27-1/2" x 31-1/2" x 81" |





DUAL TEMPERATURE CABINETS AMERICAN LINE

GENERAL SPECIFICATIONS:

- All stainless steel interior and exterior construction for a cleaner & safer food environment.
- Stainless steel coved corner floor to meet NSF requirements.
- Heavy duty stainless steel doors.
- 22 gauge stainless steel door; interior step design for added insulation and protection of door gaskets.
- One independent compressor for each compartment.
- One independent digital controlled for each compartment.
- Fluorescent light in the interior of the cabinet (refrigeration compartment).
- Standard with 3 epoxy coated shelves per door.
- 4" castors and door locks standard.
- Volts: 115 V
- OPTIONS: Version 220V. 50/60 HZ

REFRIGERATION COMPARTMENT SPECIFICATIONS:

- New enhanced digital controller and display.
- Digital controller refrigerators to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-134A.
- Maintain product temperatures from 32° to 41 °F, includes automatic defrost.

FREEZER COMPARTMENT SPECIFICATIONS:

- New enhanced digital controller and display.
- Digital controller freezers to keep food quality for longer period of time.
- Factory balanced refrigeration system, environmentally friendly R-404 A.
- Maintain product temperatures from 0 °F to -4 °F, includes automatic defrost.

| Model | Reference | N° doors | Cubic foot | HP | Working temperature (°F) | Dimensions (mm) | Dimensions (inches) | |
|----------|-----------|-------------|---------------|-------------------------|--------------------------------|--------------------|-------------------------|--|
| AR-49 DT | 19032014 | 2 | 49 | "Ref. 1/4 ; Freez. 3/4" | 32° to 41 °F / 0 °F to -4 °F | 1402 x 790 x 2056 | 55-1/4" x 31-1/2" x 81" | |



REFRIGERATED COUNTERS AND CABINETS | Tropical Line

* REFRIGERATION REFRIGERATED COUNTERS AND CABINETS Tropical line

| Refrigerated and freezer cabinets Tropical Line | 164-165 |
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| Refrigerated and freezer counters Tropical Line | |
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* Refrigerated and freezer cabinets Tropical Line

Asber Tropical refrigeration range is especially designed for very hot and humid kitchen environments. This refrigeration range performs superbly even at the highest temperature and humidity levels, typical of climates in the tropical regions.

Intelligent defrost system to achieve extra energy savings by regulating the defrosting according to the evaporator temperatures.

Automatic, energy efficient evaporation of defrost water using the high pressure hot gas from the compressor.

The refrigeration system (R-134 A and R-404 A) is eco-friendly and free of CFC. Easy plug, 10 A power supply (220V/50 Hz or 60 Hz/1 Phase). Hi-low temperature alarm.



Evaporator fun cut off switch that stops the fan motor when the door is opened for increased energy efficiency. Simple to use Carel controller with digital temperature display.



Anti-condensation heaters fitted as standard to the door frame of all refrigerators and freezers.



Wide magnetic gaskets give an effective seal and are removable for easy cleaning and maintenance.



Adjustable and removable plastic coated steel shelves with stopper at the back to prevent food from blocking air circulating. Shelves are numbered for easy repositioning.



Our equipment can be fitted with: - Lockable castors (135 mm).

 Height adjustable legs (from 130 mm to 200 mm).



Interior floor with rounded edges. It complies with sanitary certification and guarantees maximum hygiene, avoiding fluids spreading over the floor area.



Our refrigeration equipment is manufactured in high-quality stainless steel, inside and outside. **This guarantees maximum level of food hygiene.**





Removable cold unit design for easy access and repair.



Padlock system in all units.



Elegant door handle design.

Waterproof panels which are easy to read and operate. Shielded electronic controller with digital temperature display.





compressor.



TTP6-180-30 TTN6-180-30

TTN6-210-30 TTN6-210-30

COUNTERS TROPICAL LINE 600 MM DEPTH

- Interior and exterior in high quality stainless steel.
- Water proof control panel easy to read and operate.
- Smaller refrigeration group that ensures bigger internal capacity.
- Spacer assembled in all counters to protect the fan motor and evaporator. This avoids air circulation being blocked and help to maintain the temperature evenly in the chamber.

OPERATING TEMPERATURE RANGE:

- Refrigerator: +1 °C to +5 °C in ambient temperature +43 °C.
- Freezer: -10 °C to -20 °C in ambient temperature +43 °C.

- W/Light: Internal LED lighting in solid door models.
- W/Splashback: Splashback in European or Asian style.
- W/Castors: Castors with height 135 mm (instead of height adjustable legs from 130 mm to 200 mm).
- GD: Double glazed heated door. It ensures no condensation built up when exposed to the high humidity levels (suitable for ambient temperature of 36 °C).

| Model | Reference | N° doors | Capacity (liters) | Working temperature | Power (W) | Dimensions (mm) |
|-------------|-----------|-------------|----------------------|------------------------|--------------|--------------------|
| TTP6-120-20 | 19028897 | 2 | 210 | +1°C to +5°C | 336 | 1200 x 600 x 850 |
| TTP6-150-20 | 19028889 | 2 | 295 | +1°C to +5°C | 340 | 1500 x 600 x 850 |
| TTP6-180-20 | 19028896 | 2 | 375 | +1°C to +5°C | 345 | 1800 × 600 × 850 |
| TTP6-180-30 | 19028901 | 3 | 375 | +1°C to +5°C | 345 | 1800 x 600 x 850 |
| TTP6-210-30 | 19028899 | 3 | 440 | +1°C to +5°C | 480 | 2100 × 600 × 850 |
| TTN6-120-20 | 19028921 | 2 | 210 | -10°C to -20°C | 555 | 1200 x 600 x 850 |
| TTN6-150-20 | 19028917 | 2 | 295 | -10°C to -20°C | 555 | 1500 × 600 × 850 |
| TTN6-180-20 | 19028920 | 2 | 375 | -10°C to -20°C | 586 | 1800 x 600 x 850 |
| TTN6-180-30 | 19028918 | 3 | 375 | -10°C to -20°C | 586 | 1800 x 600 x 850 |
| TTN6-210-20 | 19028922 | 3 | 440 | -10°C to -20°C | 690 | 2100 x 600 x 850 |



Spacers protecting the fan motor and the evaporator.



3 door counters equipped with airflow guide to better direct the cold air within the entire refrigeration counter and ensure the air flows all along the counter.

Refrigerated and freezer counters *



COUNTERS TROPICAL LINE 750 MM DEPTH

- Interior and exterior in high quality stainless steel.
- Water proof control panel easy to read and operate.
- Smaller refrigeration group that ensures bigger internal capacity.
- Spacer assembled in all counters to protect the fan motor and evaporator. This avoids air circulation being blocked and help to maintain the temperature evenly in the chamber.
- 3 door counters equipped with air guide for better distribution of the cold air within the entire refrigeration counter

OPERATING TEMPERATURE RANGE:

- Refrigerator: +1 °C to +5 °C in ambient temperature +43 °C.
- Freezer: -10 °C to -20 °C in ambient temperature +43 °C.

- W/Light: Internal LED lighting in solid door models.
- W/Splashback: Splashback in European or Asian style.
- W/Castors: Castors with height 135 mm (instead of height adjustable legs from 130 mm to 200 mm).
- GD: Double glazed heated door. It ensures no condensation built up when exposed to the high humidity levels (suitable for ambient temperature of 36 °C).

| Model | Reference | N° doors | Capacity (liters) | Working temperature | Power (W) | Dimensions (mm) |
|-------------|-----------|-------------|----------------------|------------------------|--------------|--------------------|
| TTP7-120-20 | 19028898 | 2 | 280 | +1°C to +5°C | 410 | 1200 x 750 x 850 |
| TTP7-150-20 | 19028891 | 2 | 385 | +1°C to +5°C | 430 | 1500 x 750 x 850 |
| TTP7-180-20 | 19028893 | 2 | 490 | +1°C to +5°C | 460 | 1800 x 750 x 850 |
| TTP7-180-30 | 19028900 | 3 | 490 | +1°C to +5°C | 460 | 1800 x 750 x 850 |
| TTP7-210-30 | 19028895 | 3 | 575 | +1°C to +5°C | 505 | 2100 x 750 x 850 |
| TTP7-240-30 | 19028894 | 3 | 670 | +1°C to +5°C | 505 | 2400 x 750 x 850 |
| TTN7-120-20 | 19028924 | 2 | 280 | -10°C to -20°C | 590 | 1200 x 750 x 850 |
| TTN7-150-20 | 19028925 | 2 | 385 | -10°C to -20°C | 590 | 1500 x 750 x 850 |
| TTN7-180-20 | 19028916 | 2 | 490 | -10°C to -20°C | 590 | 1800 x 750 x 850 |
| TTN7-180-30 | 19028926 | 3 | 490 | -10°C to -20°C | 590 | 1800 x 750 x 850 |
| TTN7-210-30 | 19028919 | 3 | 575 | -10°C to -20°C | 735 | 2100 x 750 x 850 |
| TTN7-240-30 | 19028923 | 3 | 670 | -10°C to -20°C | 735 | 2400 x 750 x 850 |



Spacers protecting the fan motor and the evaporator.



3 door counters equipped with airflow guide to better direct the cold air within the entire refrigeration counter and ensure the air flows all along the counter.







Drawers on telescopic runners. Drawers with incorporated handles. As an option:

- Gastronorm splashback (100 mm height).

– Asian splashback (150 mm height).

REFRIGERATED COUNTERS TROPICAL LINE WITH DRAWERS 750 DEPTH

- Interior and exterior in high quality stainless steel.
- Water proof control panel easy to read and operate.
- Two tier drawers instead of standard door.
- Compex branded sliders (imported from Italy).
- Elegant drawer handle design.
- Operating temperature range: +1 °C to +6 °C in ambient temperature +36 °C.

- W/Splashback: Splashback in European or Asian style.
- W/Castors: Castors with height 135 mm (instead of height adjustable legs from 130 mm to 200 mm).

| Model | Reference | N° drawers | Drawers dimensions (mm) | Working temperature | Power (W) | Dimensions (mm) |
|-------------|-----------|---------------|-------------------------------|------------------------|--------------|--------------------|
| TTP7-150-04 | 19028907 | 4 | 565 x 380 x 185 | +1°C to +5°C | 430 | 1500 x 750 x 850 |
| TTP7-180-06 | 19028908 | 6 | 565 x 300 x 185 | +1°C to +5°C | 460 | 1800 x 750 x 850 |







TTS7-150-20

TTS7-180-20

4 of 1/3 GN containers (or equivalents) for model MGCR-150 DW. 6 of 1/3 GN containers (or equivalents) for model MGCR-180 DW.



Stainless steel air guides prevent heat entering into the cabinet and maintains a cool air flow under the GN containers. This solution improves the refrigeration system and is energy efficient. By preventing the food from falling into the counter it makes the cleaning and maintenance easy.



Insulated stainless steel hinged cover as an option. It allows food to be covered when needed and helps to maintain safe temperature inside the cabinet.



Worktop suitable for GN containers (100 mm depth).

REFRIGERATED SALAD COUNTERS TROPICAL LINE

- Interior and exterior in high quality stainless steel.
- Smaller refrigeration group that ensures bigger internal capacity.
- These counters have specially been designed for salad preparation purposes, providing quick access to fresh ingredients and space to prepare food.
- Operating temperature range: +4 °C to +8 °C in ambient temperature +32 °C.

- W/Light: Internal LED lighting in solid door models.
- W/Splashback: Splashback in European or Asian style.
- W/Castors: Castors with height 135 mm (instead of height adjustable legs from 130 mm to 200 mm).
- W/Night Cover: Night cover.

| Model | Reference | N° doors | Capacity (liters) | Working temperature | Power (W) | Dimensions (mm) |
|-------------|-----------|-------------|----------------------|------------------------|--------------|--------------------|
| TTS7-150-20 | 19022208 | 2 | 385 | +1°C to +5°C | 430 | 1500 x 750 x 850 |
| TTS7-180-20 | 19028944 | 2 | 490 | +1°C to +5°C | 460 | 1800 x 750 x 850 |



GLASS DOOR REFRIGERATED COUNTERS 600 MM AND 750 MM DEPTH

- Interior and exterior in high quality stainless steel.
- Feature 50 mm all round insulation (90 mm in the counter top) with environmental friendly CFC free high density PU (40kg/m3), which maximizes energy saving and increases the life of the unit.
- Digital temperature control panel.
- Interior illuminated with LED lighting.
- Separate switches for lighting and glass door heating, so they can be turned off when not required.
- Removable cold unit designed for easier access and repair.
- Two depths available: 600 mm and 750 mm.

- 3 door counters equipped with airflow guide for better distribution of the cold air within the entire refrigeration counter. The new design ensures that air flows all along the counter.
- Double glazed heated doors that ensure no condensation builds up when exposed to the high level of humidity.
- Operating temperature range: +1 °C to +5 °C in ambient temperature +36 °C.

- W/Splashback: Splashback in European or Asian style.
- W/Castors: Castors with height 135 mm (instead of height adjustable legs from 130 mm to 200 mm).

| Model | Reference | N° doors | Capacity (liters) | Depth (mm) | Power (W) | Dimensions (mm) |
|-------------------|-----------|-------------|----------------------|---------------|--------------|--------------------|
| TTP6-120-20 GLASS | 19028933 | 2 | 210 | 600 | 525 | 1200 x 600 x 850 |
| TTP6-150-20 GLASS | 19028934 | 2 | 295 | 600 | 525 | 1500 x 600 x 850 |
| TTP6-180-20 GLASS | 19028930 | 2 | 375 | 600 | 545 | 1800 x 600 x 850 |
| TTP6-210-30 GLASS | 19028937 | 3 | 440 | 600 | 560 | 2100 x 600 x 850 |
| TTP7-120-20 GLASS | 19028938 | 2 | 260 | 750 | 530 | 1200 x 750 x 850 |
| TTP7-150-20 GLASS | 19028935 | 2 | 360 | 750 | 550 | 1500 x 750 x 850 |
| TTP7-180-20 GLASS | 19028936 | 2 | 455 | 750 | 585 | 1800 x 750 x 850 |
| TTP7-210-30 GLASS | 19028939 | 3 | 535 | 750 | 635 | 2100 x 750 x 850 |

Refrigerated and freezer cabinets tropical line *



REFRIGERATED, FREEZER AND MIXED CABINETS TROPICAL LINE

- Interior and exterior in high quality stainless steel.
- 60 mm all round insulation with environmental friendly CFC free high density PU (40kg/m3), which maximizes energy and increases the life of the unit.

OPERATING TEMPERATURE RANGE:

- Refrigerator: +1 °C to +5 °C in ambient temperature +43 °C.
- Freezer: -10 °C to -20 °C in ambient temperature +43 °C.

- Mixed cabinets (refrigeration + freezer): +1 °C to +5 °C and -10 °C to -20 °C in ambient temperature +40 °C.

- OPTIONS:
- W/Light: Internal LED lighting.
- W/Castors: Castors with height 135 mm (instead of height adjustable legs from 130 mm to 200 mm).

| Model | Reference | N° doors | Capacity (liters) | Working temperature | Power (W) | Dimensions (mm) |
|-----------|-----------|-------------|----------------------|-----------------------------|--------------|--------------------|
| TCP-601 | 19007102 | 1 | 425 | +1°c to +5°C | 450 | 600 x 740 x 1955 |
| TCP-602 | 19028857 | 2 | 425 | +1°C to +5°C | 450 | 600 x 740 x 1955 |
| TCP-1202 | 19007584 | 2 | 955 | +1°C to +5°C | 750 | 1200 x 740 x 1955 |
| TCP-1204 | 19007585 | 4 | 955 | +1°C to +5°C | 750 | 1200 x 740 x 1955 |
| TCP-1806 | 19028861 | 6 | 1485 | +1°C to +5°C | 710 | 1800 x 740 x 1955 |
| TCN-601 | 19007101 | 1 | 425 | -10°C to -20°C | 770 | 600 x 740 x 1955 |
| TCN-602 | 19028873 | 2 | 425 | -10°C to -20°C | 690 | 600 x 740 x 1955 |
| TCN-1202 | 19007587 | 2 | 955 | -10°C to -20°C | 1140 | 1200 x 740 x 1955 |
| TCN-1204 | 19007586 | 4 | 955 | -10°C to -20°C | 860 | 1200 x 740 x 1955 |
| TCN-1806 | 19028874 | 6 | 1485 | -10°C to -20°C | 1420 | 1800 x 740 x 1955 |
| TCPN-602 | 19028859 | 2 | 410 | +1°C to +5°C/-10°C to -20°C | 690 | 600 x 740 x 1955 |
| TCPN-1204 | 19028961 | 4 | 910 | +1°C to +5°C/-10°C to -20°C | 810 | 1200 x 740 x 1955 |

* Refrigerated and freezer display cabinets tropical line



REFRIGERATED AND FREEZER DISPLAY CABINETS TROPICAL LINE

TCN-1202 GLASS

- Illuminated interior with full length vertical LED lights.
- Simple to use electronic Carel controller with digital temperature display.
- Independent switches for both lighting and heated door functions, can be turned off, when not required.
- 60 mm all round insulation with environmental friendly CFC free high density PU (40kg/m3), which maximizes energy and increases the life of the unit.
- Fun cut-out switches when the door is opened to reduce temperature loss.

Double glazed heated doors that ensure that no condensation builds up when exposed to the highest levels of humidity. **OPERATING TEMPERATURE RANGE:**

- Refrigerator (MGUR models): +1 °C to +5 °C in ambient temperature +36 °C.
- Freezer (MGUF models): -10 °C to -20 °C in ambient temperature +32 °C.

OPTIONS:

- W/Castors: Castors with height 135 mm (instead of height adjustable legs from 130 mm to 200 mm).

| Model | Reference | N° doors | Capacity (liters) | Working temperature | Power (W) | Dimensions (mm) |
|----------------|-----------|-------------|----------------------|------------------------|--------------|--------------------|
| TCP-601 GLASS | 19007103 | 1 | 425 | +1°C to +5°C | 530 | 600 x 740 x 1955 |
| TCP-1202 GLASS | 19028886 | 2 | 955 | +1°C to +5°C | 750 | 1200 x 740 x 1955 |
| TCN-601 GLASS | 19028880 | 1 | 425 | -10°C to -20°C | 770 | 600 x 740 x 1955 |
| TCN-1202 GLASS | 19028881 | 2 | 955 | -10°C to -20°C | 1140 | 1200 x 740 x 1955 |

* REFRIGERATION

BLAST CHILLERS **Blast line**

| Blast chillers | 174-175 |
|---|---------|
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| Countertop blast chillers - freezers | 178 |
| Standalone cabinet blast chillers - freezers GN 1/1 and GN 2/1 Series | 179 |

🔆 Blast chillers

Asber Blast-line is a complete range of blast chillers and freezers that, combined with Asber ovens, will change the way professional kitchens operate forever. With Asber blast chillers and ovens, chefs could streamline their work, widen their menu offerings, reduce waste and increase operational profits.

In addition to these benefits, Asber Blast chillers are also an essential tool to ensure food safety and hygiene. Asber blast chillers rapidly reduce the temperature of fresh and cooked foods, and preserve them without altering their freshness, hygiene and quality characteristics. Asber chilling/freezing system also complies with the most recent standards based on the HACCP system (Hazard Analysis and Critical Control Points).

After this quick introduction, a detailed description of blast-chilling and freezing adavantages is provided.





WHY USE A BLAST CHILLER?

1. Hygiene and safety

The traditional method of preserving cooked food has been to allow the product to cool in the open air until the temperature of the food reaches the ideal point for it to be placed in the refrigerator. Under these temperature ($+65^{\circ}$ C + 10^{\circ}C) and moisture conditions, food is subject to significant bacterial proliferation. The rapid reduction in temperature made possible by Asber blast chillers prevents microorganisms from reproducing (figure 1) in recently prepared food.

Refrigerator storage times depend on how food is prepared. Products which are preserved loose must normally be consumed within five days, due the ability of bacteria to reproduce even in cold environments. Vacuum-packed products, which are not in contact with air, can be stored for up to 20 days.



2. Work streamlining

Blast chillers allow a large quantity of product to be prepared and, once blast chilled, it can be consumed within a period of 5-7 days. If frozen, product duration can extend to several months. Advance planning allows for significant improvements in the purchase of raw ingredients and the organization of work in the kitchen, with additional advantages in terms of hygiene, the organoleptic quality of products and menu variety.

3. Time savings

The advance preparation of foods and blast chilling of a large quantity of them allows kitchens to offer a more delicious and varied menu when required. The chef does not have to constantly oversee the process of preparing several dishes.

The simple operation of reheating the food allows a wide range of dishes to be served within a short period of time.

Asber blast chillers increase production capacity, thereby reducing staff costs and providing outstanding advantages in terms of profitability and time.

4. Quality

The rapid reduction in temperature makes it possible to conserve food moisture content and prevent normal bacterial proliferation. Fast freezing encourages the formation of intercellular

microcrystals (figure 2), which maintain the compactability, flavour and freshness characteristics of foods over time.

Our blast chillers are also exceptional at preserving fresh and raw foods, such as fish, crustaceans, vegetables, bread and partiallyfinished products such as fresh pasta and sauces.



5. Applications

This kitchen work streamlining system is highly advantageous for all types of catering and especially for canteens, hospitals and





restaurants, as well as for special occasions such as large banquets.

It also allows shops which prepare food, catering companies and delicatessens to offer their customers well-presented dishes which are ready to eat.

6. Other advantages

Asber blast chillers optimise stock management, given that they permit:

a) Reductions in lost weight due to the natural evaporation of moisture from cooked food

b) Larger food purchases at better prices, thereby improving kitchen stock organisation

c) Organisation of storage, so that you never run out of stock d) Drastic reductions in waste and unused food This simple and fully automatic operation prevents the deterioration of food caused by bacteria and the loss of moisture.

Fast freezing

The fast freezing cycle takes the temperature of food from $+90^{\circ}$ C to a temperature of -18° C in the heart of the product in less than 4 hours, after which the product can be stored at a temperature of between -18° C and -25° C depending on the appropriate value for storage.



Cycle description

Blast chilling

The blast chilling cycle takes the temperature of food from +90° C to a temperature of +3° C in the heart of the product in less than 90 minutes, after which the product can be stored at a temperature of between 0° C and + 5° C depending on the appropriate value for storage.







SMART PANEL

- The SMART control panel is easy and intuitive to use and allows the product to the chilled or frozen based on time ('90 for positive chilling and '240 for negative chilling, as dictated by HACCP standards, monitoring the temperature in the heart of the product with a probe).
- When a probe is used, the user does not need to worry about choosing the correct cycle to obtain the optimum refrigeration or freezing cycle, given that the probe and the blast chiller software automatically work to lower the temperature inside the product to the required temperature, whilst preserving the original aroma and flavour characteristics.
- Once the cycle has ended, it can be stored in one of the 99 memory blocks, allowing the program to be reused as many times as desired in order to repeat the process.
- Furthermore, Asber blast chillers have a probe with a heater so that it can be easily removed from the heart of the product after completing the negative chilling process.
- When the cycle ends, the blast chiller automatically switches to preservation mode, maintaining the product at the appropriate temperature until the product is transferred to appropriate refrigerators for storage and preservation.
- Models available with SMART panel: BC -03-11, BC-05, BC-08, BC-121 and BC-161.



REFRIGERATION | ASBER PROFESSIONAL

preservation cycle.

operation during the blast chilling/fast freezing/





BC-03-11 E



BC-03-11

BC-03-11 E

COMPACT BLAST CHILLERS - FREEZERS

- Electronically-controlled blast chillers-fast freezers.
 Chilling cycle: +90° to +3° C in 90 minutes.
 Freezing cycle: +90° to -18 ° C in 240 minutes.
- Exterior constructed entirely from AISI 304 18/10 stainless steel with satin finish.
- Interior constructed from AISI 304 18/10 stainless steel.
- Fully injection-moulded compact structure.
- New control panel with easy-to-use, touch-sensitive keys.
- Interior with curved joints to facilitate cleaning.Includes probe to monitor the temperature in the heart of the
- Includes probe to monitor the temperature in the heart of the food product.
- Capacity: 3 GN 1/1 (80 mm space between guides).
- Accepts GN containers, 3 pairs of guides for GN 1/1 pans.
 CFC-free, injection-moulded polyurethane insulation with a
- density of 42 Kg/m3.
- R404 A ecological, CFC-free refrigerant gas.
- Automatic defrosting device and automatic, zero-energy evaporation of condensation.

- Sealed condenser unit with ventilated condenser.
- Ergonomic handle down the full height of the door.
- Doors equipped with self-closing hinge system and opening stopper at 100°, except model BC-03-11 E.
- Models BC-03-11 include AISI-304 18/10 stainless steel support guides, with tool-free removal for easy cleaning.
- Manufactured in compliance with EC standards.
- Constructed in accordance with the HACCP directive.
- Ambient temperature: + 42° C.
- Supply voltage: 230 V 1+N 50 Hz.
- Model BC -03-11 E includes a temperature probe without a heater.

| Model | Reference | Capacity | Chilling capacity 90 min (Kg) | Freezing capacity 240 min (Kg) | Power (W) | Power supply | Model |
|------------|-----------|----------|----------------------------------|-----------------------------------|--------------|--------------|-------|
| BC-03-11 E | 19017581 | 3 GN 1/1 | 7 | 4 | 587 | 230/1/ 50 Hz | ECO |
| BC-03-11 | 19017582 | 3 GN 1/1 | 8 | 5 | 490 | 230/1/ 50 Hz | SMART |

ASBER PROFESSIONAL | REFRIGERATION



Smart panel

BC-03-11



COUNTERTOP BLAST CHILLERS - FREEZERS

- Electronically-controlled blast chillers-fast freezers. - Chilling cycle: +90° to +3° C in 90 minutes.
- Freezing cycle: +90° to -18 ° C in 240 minutes.
- Interior constructed from AISI 304 18/10 stainless steel.
- Fully injection-moulded compact structure.
- Interior with curved joints to facilitate cleaning.
- Doors equipped with self-closing hinge system and opening stopper at 100°.
- Ergonomic handle down the full height of the door.
- Accepts GN containers via the 530 mm side.
- 60 mm, CFC-free, injection-moulded polyurethane insulation with a density of 42 Kg/m3.

- R404 A ecological, CFC-free refrigerant gas.
- Automatic defrosting device and automatic, zero-energy evaporation of condensation.
- Sealed condenser unit with ventilated condenser.
- Adjustable-height feet (Ø 2"), made from AISI 304 18/10 stainless steel.
- Includes AISI-304 18/10 stainless steel support guides, with toolfree removal for easy cleaning.
- Manufactured in compliance with EC standards.
- Constructed in accordance with the HACCP directive.
- Includes motor assembly.



SAME SAME

BC-05

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BC-05 E

- Capacity for 5 GN 1/1 (65 mm space between guides)
- Exterior in satin-finish stainless steel, except for plastic rear.
- Thermostat cycle control with audible end of cycle alarm.
- Supply voltage: 230 V 1+N 50 Hz.
- Includes tank drain.
- Includes a temperature probe without heater.
- Ambient temperature: + 42° C.



BC-05-E

| Model | Reference | Capacity | Chilling capacity 90 min (Kg) | Freezing capacity 240 min (Kg) | Power (W) | Power supply | Model |
|---------|-----------|----------|----------------------------------|-----------------------------------|--------------|--------------|-------|
| BC-05 E | 19017583 | 5 GN 1/1 | 10 | 7 | 700 | 230/1/ 50 Hz | ECO |

BC-05

- Capacity for 5 GN 1/1 and EN (600 x 400). 65 mm space between guides.
- Exterior constructed entirely from AISI 304 18/10 stainless steel with satin finish.
- Control panel with easy-to-use, touch-sensitive keys.
- Ability to memorise up to 99 chilling or freezing cycles.
- ٠ Probe with heating system for easy extraction at the end of the process.
- Includes tank drain.
- Accepts gastronorm and bakery trays (600 x 400 mm).
- Supply voltage: 230 V 1+N 50 Hz.
- Ambient temperature: + 42° C. •
- SMART Panel





| Model | Reference | Capacity | Chilling capacity 90 min (Kg) | Freezing capacity 240 min (Kg) | Power (W) | Power supply | Model |
|-------|-----------|------------------|----------------------------------|-----------------------------------|--------------|--------------|-------|
| BC-05 | 19017584 | 5 GN 1/1 and E/N | 12 | 8 | 1250 | 230/1/50 Hz | SMART |


STANDALONE CABINET BLAST CHILLERS - FREEZERS

- Electronically-controlled cabinets blast chillers-fast freezers. – Chilling cycle: +90° to +3° C in 90 minutes.
- Freezing cycle: +90° to -18 ° C in 240 minutes.
- Exterior constructed entirely from AISI 304 18/10 stainless steel with satin finish.
- Interior and exterior constructed from AISI 304 18/10 stainless steel.
- Fully injection-moulded compact structure.
- New control panel with easy-to-use, touch-sensitive keys.
- · Interior with curved joints to facilitate cleaning.
- Includes probe with heater to monitor the temperature in the heart of the food and facilitate extraction at the end of the process.
- Model BC-08 E includes a temperature probe without a heater.
- Automatic switching to preservation mode after chilling or freezing.
- Capacity: 8, 10, 12 and 16 GN 1/1, 10 GN 2/1 and EN (600 x 400) depending on the model.
- BC-08 E accepts 8 GN 1/1, entry via the 530 mm side.
- Space between guides: 65 mm.
- 60 mm, CFC-free, injection-moulded polyurethane insulation with a density of 42 Kg/m3.

- R404 A ecological, CFC-free refrigerant gas.
- Automatic defrosting device and automatic, zero-energy evaporation of condensation.
- Sealed condenser unit with ventilated condenser.
- Ergonomic handle down the full height of the door.
- Magnetic seal on all four sides.
- Adjustable-height feet (Ø 2"), made from AISI 304 18/10 stainless steel.
- Doors equipped with self-closing hinge system and opening stopper at 100°.
- Includes AISI-304 18/10 stainless steel support guides, with toolfree removal for easy cleaning.
- Includes tank drain.
- Manufactured in compliance with EC standards.
- Constructed in accordance with the HACCP directive.
- Ambient temperature: + 42° C.
- Includes motor assembly.
- A more powerful refrigeration unit can be installed for increased production.
- Supply voltage: 230 V 1+N 50 Hz for all models except BC-161 400/3N/50 Hz.

| Model | Reference | Capacity | Chilling capacity 90 min (Kg) | Freezing capacity 240 min (Kg) | Power (W) | Power supply | Model |
|----------|-----------|--------------|----------------------------------|-----------------------------------|--------------|--------------|-------|
| BC-08 E | 19017585 | 8 GN 1/1 | 25 | 16 | 1300 | 230/1/50 Hz | ECO |
| BC-08 | 19017586 | 8 GN 1/1 EN | 25 | 16 | 1300 | 230/1/50 Hz | SMART |
| BC-101 E | 19017587 | 10 GN 1/1 | 30 | 20 | 1300 | 230/1/50 Hz | ECO |
| BC-101 | 19017588 | 10 GN 1/1 EN | 30 | 20 | 1300 | 230/1/50 Hz | SMART |
| BC-121 | 19017589 | 12 GN 1/1-EN | 25 | 16 | 1300 | 230/1/50 Hz | SMART |
| BC-161 | 19017591 | 16 GN 1/1-EN | 42 | 30 | 3500 | 400/3N/50 Hz | SMART |
| BC-102 | 19017592 | 10 GN 2/1-EN | 70 | 50 | 2300 | 400/3N/50 Hz | SMART |



* REFRIGERATION

ICE MACHINES **Ice line**

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ASBER Ice-Line is a range of ice makers intended stringent requirements of food service operators. for catering operations -such as coffee shops, bars, food courts, rest areas, etc- where ice in small volumes and optimal space usage are Asber ice makers are durable and meet the most

Ice-Line also incorporates the distinctive features of Asber brand, that is, a best-selling range of convenient, efficient and durable products.

needed. Due to their stainless steel construction, Asber Ice-Line offering is made up of three different lines.

ASBER FORMS



ASBER Ice Cube Makers

ASBER ice cubes offer the best performance together with a practical and elegant design. They are the ideal choice when perfectly shaped, transparent and crystal-clear ice cubes are needed. Asber ice cubes are ideal to be used with soft drinks and spirits. ASBER AIM ice cubes melt very slowly, allowing customers to enjoy cool drinks longer.

Dice ice cube machines are tropicalized (Class T) which means they work properly even in areas where the temperature is extremely high. They also work extremely well in very low ambient temperatures, since they do not have any thermostats.

> Storage bin with polyurethane foam insulation gives higher rigidity with lower heat transmission. Isolated but not refrigerated bins.

> > Designed to have better access to all components, making installation and servicing operations easier.



ASBER Ice Flake Makers

ASBER ice flake machines produce crushed ice. A perfect granular, naturally shaped ice! It's the optimal solution for long lasting freshness. ASBER AGM ice flake makers provide cooling for a wide variety of products and applications, from fresh food displays in supermarkets and quick service restaurants, through sea food conservation to bar/pub/tavern cocktails. Ice flakes are also commonly used, outside the foodservice industry, in laboratories, health care, manufacturing and scientific environments.

ASBER Diced Ice Cube Makers

Small and medium cube ice for heavy duty applications!

The special shape of the diced ice cube provides optimal beverage contact, making this type of ice cube ideal in heavy duty purposes in cooling drinks.

Ice can be made very quickly, thus it is ideal for outlets needing high volumes of ice, such as quick service restaurants. Nevertheless, diced ice is also used as a general purpose solution throughout the hospitality industry Dice ice cubes are available in two different sizes to suit your specific need. Dice ice cubes are the most cost-effective system where volume is a key element. Dice ice cube machines are compact, requiring less floor space than a machine with a horizontal evaporator. Since they have a small footprint, higher productivity in less space and space usage optimization is achieved. High-grade, food-safe stainless steel and superior density isolation ensure quality with optimized energy consumption.



SILENT RAIN: All parts that are in contact with water have been designed to minimize their friction and reduce the noise to a exceptionally low level.



- Production of ice is simple and reliable, without any electronics.
- Made of AISI 304 stainless steel with inward folding door.
- Front ventilation system provides easy accessibility for cleaning and servicing.
- The unique spray nozzles, are made of a semi-elastic material that moves (expands) slightly every time. A jet of water passes through it and does not allow calcareous to build-up.
- Solid transparent ice cubes, which take longer to melt.
- High-quality pump guarantees a long life, even in the worst water conditions.
- The machines are tropicalized (Class T) which means they work properly even in areas where the temperature is extremely high. They also work extremely well in very low ambient temperatures, since they do not have any thermostats.
- Storage bin with polyurethane foam insulation gives higher rigidity with lower heat transmission.
- All models available in air cooled version.
- Standard voltage: 230/1/50 Hz
- Production figures at 15°C water temperature and 20°C air temperature.
- Refrigerant R404a
- Water Inlet ¾"
- Available others versions as water cooled version, different types of ice, voltages, etc.



| Model | Reference | lce cube (gr) | lce production (Kg) | lce storage (Kg) | Power (W) | Dimensions (mm) |
|-------------|-----------|------------------|---------------------------|------------------------|--------------|--------------------|
| AIM-20 A S | 19001022 | 17 | 22 | 6 | 355 | 350 x 470 x 592 |
| AIM-30 A M | 19019065 | 25 | 32 | 13 | 425 | 435 x 600 x 695 |
| AIM-40 A M | 19019053 | 25 | 40 | 13 | 450 | 435 x 600 x 695 |
| AIM-60 A M | 19019054 | 25 | 54 | 26 | 550 | 515 x 640 x 830 |
| AIM-80 A M | 19019055 | 25 | 76 | 32 | 790 | 645 x 640 x 860 |
| AIM-130 A M | 19019056 | 25 | 130 | 55 | 1300 | 930 x 565 x 913 |



ICE CUBE MAKERS WITHOUT STORAGE BIN

- Production of ice is simple and reliable, without any electronics.
- Made of AISI 304 stainless steel.
- The unique spray nozzles, are made of a semi-elastic material that moves (expands) slightly every time. A jet of water passes through it and does not allow calcareous to build-up. Solid transparent ice cubes, which take longer to melt.
- High-quality pump guarantees a long life, even in the worst water conditions.
- The machines are tropicalized (Class T) which means they work properly even in areas where the temperature is extremely high. They also work extremely well in very low ambient temperatures, since they do not have any thermostats.
- All models available in air cooled version.
- Standard voltage230/1/50 Hz
- Production figures at 15°C water temperature and 20°C air temperature.
- Refrigerant R404a
- Water Inlet ³/₄"
- Available others versions as water cooled version, different types of ice, voltages, etc.
- Please see our range of storage bins in page 198.

| Model | Reference | lce cube (gr) | lce production (Kg) | Storage bin | Power (W) | Dimensions (mm) |
|--------------|-----------|------------------|---------------------------|----------------|--------------|--------------------|
| AMIM-150 A M | 19019057 | 25 | 150 | AS-220 | 1500 | 775 x 625 x 805 |
| AMIM-400 A M | 19019058 | 25 | 400 | AS-220 | 1500 | 1321 x 638 x 978 |



ICE FLAKE MAKERS WITH STORAGE BIN

- Designed for use in sushi displays, cocktail bars, health care facilities, sport centers or spa applications as well as in supermarkets, grocery stores, seafood restaurants and marinas.
- Flake ice has 50-60% humidity and gives fast and efficient refrigerating effect. It is easy to stock, handle and dose according to its weight and volume. It is ideal for presenting and exhibiting of food and as well for preparing of soft drinks and smoothies.
- The water content of the ice can be adjusted to suit every customer's requirements, it means that the machine can be adjusted to produce dumper or drier ice.
- Designed to have better access to all components making installation and servicing operations easier.
- 100% Made of AISI 304 stainless steel stainless steel body easy to remove.
- Supplied with water filter, scoop and ice distributor.
- All models available in air cooled version.
- Standard voltage: 230/1/50 Hz
- Production figures at 15°C water temperature and 20°C air temperature.
- Refrigerant R404a
- Water Inlet ³/₄"
- Available others versions as water cooled version, different types of ice, voltages, etc.

| Model | Reference | lce production (Kg) | lce storage (Kg) | Power (W) | Dimensions (mm) |
|-----------|-----------|------------------------|------------------------|--------------|--------------------|
| AGM-40 A | 19019066 | 40 | 14 | 460 | 405 x 515 x 750 |
| AGM-85 A | 19019067 | 85 | 20 | 533 | 465 x 595 x 790 |
| AGM-135 A | 19019068 | 135 | 60 | 640 | 515 x 550 x 1355 |



ICE FLAKE MAKERS WITHOUT STORAGE BIN

- Designed for use in sushi displays, cocktail bars, health care facilities, sport centers or spa applications as well as in supermarkets, grocery stores, seafood restaurants and marinas.
- Flake ice has 50-60% humidity and gives fast and efficient refrigerating effect. It
 is easy to stock, handle and dose according to its weight and volume. It is ideal
 for presenting and exhibiting of food and as well for preparing of soft drinks and
 smoothies.
- The water content of the ice can be adjusted to suit every customer's requirements, it means that the machine can be adjusted to produce dumper or drier ice.
- Designed to have better access to all components making installation and servicing operations easier.
- 100% Made of AISI 304 stainless steel stainless steel body easy to remove.
- Supplied with water filter, scoop and ice distributor.
- All models available in air or water cooled version.
- Standard voltage: 230/1/50 Hz (Available also at 220/60 Hz, 230-400/3/50 Hz and 115/60 Hz).
- Production figures at 15°C water temperature and 20°C air temperature.
- Refrigerant R404a
- Water Inlet ³/₄"
- Please see our range of storage bins in page 198.

| Model | Reference | lce production (Kg) | Power (W) | Dimensions (mm) |
|------------|-----------|------------------------|--------------|--------------------|
| AMGM-200 A | 19019069 | 220 | 780 | 515 x 550 x 575 |
| AMGM-400 A | 19019080 | 390 | 1300 | 675 x 550 x 660 |
| AMGM-550 A | 19019081 | 565 | 1700 | 675 x 550 x 800 |

Diced Ice Cube Makers with /without Storage Bin 💥



- A small cube for heavy duty applications!.
- The special shape of the diced ice cube provides optimal beverage contact, making this type of ice cube ideal in heavy duty purposes in cooling drinks.
- Ice can be made very quickly, thus it is ideal for outlets needing high volumes of ice, such as quick service restaurants. Nevertheless, diced ice is also used as a general purpose solution throughout the hospitality industry
- Dice ice cubes are available in two different sizes to suit your specific need.
- Water is sprinkled over the surface of the vertical evaporator grid plate with each cube forming in a cell on the grid.
- Dice ice cube machines are compact, requiring less floor space than a machine with a horizontal evaporator. Since they have a small footprint, higher productivity in less space and space usage optimization is achieved.
- High-grade, food-safe stainless steel and superior density isolation ensure quality with optimized energy consumption.
- Dice ice cube machines are tropicalized (Class T) which means they work properly even in areas where the temperature is extremely high. They also work extremely well in very low ambient temperatures, since they do not have any thermostats.
- Storage bin with polyurethane foam insulation gives higher rigidity with lower heat transmission.
- All models available in air cooled version.
- Standard voltage: 230/1/50 Hz
- Production figures at 15°C water temperature and 20°C air temperature.
- Refrigerant R404a
- Water Inlet ¾"
- Available others versions as water cooled version, different types of ice, voltages, etc.

| Model | Reference | lce cube (gr) | lce production (Kg) | lce storage (Kg) | Power (W) | Dimensions (mm) |
|-------------|-----------|------------------|---------------------------|------------------------|--------------|--------------------|
| ADM-60 A L | 19019071 | 13 | 60 | 20 | 450 | 535 x 595 x 795 |
| ADM-60 A M | 19019072 | 6,5 | 60 | 20 | 450 | 535 x 595 x 795 |
| ADM-90 A L | 19019073 | 13 | 90 | 35 | 550 | 660 x 700 x 838 |
| ADM-90 A M | 19019074 | 6,5 | 90 | 35 | 550 | 660 x 700 x 838 |
| ADM-130 A L | 19019075 | 13 | 135 | 45 | 790 | 762 x 762 x 838 |
| ADM-130 A M | 19019076 | 6,5 | 135 | 45 | 790 | 762 x 762 x 838 |

ICE DICED CUBE MAKERS WITHOUT STORAGE BIN

- A small cube for heavy duty applications!.
- The special shape of the diced ice cube provides optimal beverage contact, making this type of ice cube ideal in heavy duty purposes in cooling drinks.
- Ice can be made very quickly, thus it is ideal for outlets needing high volumes of ice, such as quick service restaurants. Nevertheless, diced ice is also used as a general purpose solution throughout the hospitality industry
- Dice ice cubes are available in two different sizes to suit your specific need.Water is sprinkled over the surface of the vertical evaporator grid plate with each
- cube forming in a cell on the grid.Dice ice cube machines are compact, requiring less floor space than a machine with a horizontal evaporator. Since they have a small footprint, higher productivity in less space and space usage optimization is achieved.
- High-grade, food-safe stainless steel and superior density isolation ensure quality with optimized energy consumption.
- Dice ice cube machines are tropicalized (Class T) which means they work properly even in areas where the temperature is extremely high. They also work extremely well in very low ambient temperatures, since they do not have any thermostats.
 All models available in air cooled version.
- Stackable Possibility to stack two units with the special ice chute assembly.
- Standard voltage: 230/1/50 Hz
- Production figures at 15°C water temperature and 20°C air temperature.
- Refrigerant R404a
- Water Inlet ¾″
- Available others versions as water cooled version, different types of ice, voltages, etc.

| Model | Reference | lce cube (gr) | lce production (Kg) | Power (W) | Dimensions (mm) |
|--------------|-----------|------------------|---------------------------|--------------|--------------------|
| AMDM-220 A L | 19019077 | 13 | 220 | 450 | 535 x 595 x 795 |
| AMDM-220 A M | 19019078 | 6,5 | 220 | 450 | 535 x 595 x 795 |
| AMDM-400 A L | 19019079 | 13 | 400 | 550 | 660 x 700 x 838 |
| AMDM-400 A M | 19019090 | 6,5 | 400 | 550 | 660 x 700 x 838 |



AMDM-220 A L

ADM-60 A M







AS-500



ICE STORAGE BINS

- An appropriate storage bin is a perfect space-saving solution and guarantees the sufficient stock of ice any time you have an operation's peak. Designed to store ice, the bins are isolated, but not refrigerated.
- One or two modular machines can be placed on one bin, depending on the model of the ice maker or crushed-ice machine.
- Storage bins guarantee the steady access to fresh ice, thanks to their heavy duty sealed door and a low drain through which melted water goes out.
- Heavy duty AISI 304 stainless steel construction and non-corroding polyethylene lined walls make the bins strong and durable.

| Model | Reference | lce storage (Kg) | Dimensions (mm) | For models |
|-------------|-----------|------------------------|--------------------|------------------------------|
| AS-220 AMDM | 19032559 | 220 | 792 x 819 x 1071 | AMIM-150, AMDM-220, AMDM-400 |
| AS-220 AMGM | 19032558 | 220 | 792 x 819 x 1071 | AMGM-200, AMGM-400, AMGM-550 |
| AS-500 AMDM | 19032603 | 500 | 1321 x 872 x 1122 | AMIM-400, AMDM-400 |
| AS-500 AMGM | 19032566 | 500 | 1321 x 872 x 1122 | AMGM-550 |

ASBER

GENERAL TERMS AND CONDITIONS

General Terms and Conditions

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🧲 General Terms and Conditions of Business of Asber Professional

I. Scope

1. These General Terms and Conditions shall apply without exception to all orders placed with us, including future orders, even if the order from the customer contains divergent terms and conditions. Such terms and conditions – regardless of when we receive them – are explicitly rejected.

2. Amendments and additions to these General Terms and Conditions of Business shall be made in writing.

II. Quotation/order confirmation

1. Our quotations are non-binding. Any documents such as catalogues, brochures, illustrations, etc. supplied with the quotation contain only approximate details and descriptions. Ownership and copyright of drawings, designs, models and other documents rest with us. Such documents must not be made available to third parties and must be returned to us immediately upon request.

Contracts shall be formed as a result of our written order confirmation, the contents of which shall prevail. Amendments and subsidiary agreements shall be in writing.

3. The right of technical modifications is reserved.

III. Delivery and transfer of risk

1. A binding delivery date shall be agreed only when it has been confirmed as such by us in writing. Binding delivery dates are subject to the precondition that the customer has notified us in full and correctly of all technical prerequisites, including all dimensions, etc. If it should transpire that this is not the case or if the performance of the order is amended by agreement, we shall not be responsible for resultant delays and the delivery date shall be amended as appropriate.

2. A binding delivery date shall be deemed to have been adhered to if the delivery is dispatched on this date to the customer or the specified delivery address. Adherence to any delivery date is subject to the timely performance of contractual obligations by the customer, including the timely receipt of agreed advance payments.

3. The delivery date shall be further adjusted as reasonable in the event of actions in the context of labour disputes, in particular strike and lockout, as well as the occurrence of other unforeseeable obstacles not of our volition, where such obstacles have a demonstrable and significant effect on the manufacture or delivery of the delivery item. This shall also apply if such circumstances arise in the case of our supplier.

4. In the event of a delivery delay for which we are responsible, the customer shall be able to withdraw from the contract only after fixing a reasonable final deadline of at least four weeks and explicitly giving notice of rejection of the contract. Claims for damages shall be excluded subject to the rules in section VII.5.

5. Part deliveries shall be allowed and shall be invoiced when they are made.

6. The risk shall always pass to the customer if the goods have left our premises.

7. We will not perform installation and commissioning work, which shall be included in the scope of delivery only if there is an explicit special written agreement.

IV. Retention of title

1. The goods delivered shall remain our property until payment in full of all claims relating to the business connection. Resale of the retention of title to third parties shall require our agreement. In the event of resale, the customer shall hereby cede its claims on us and shall undertake to provide us with all details required to recover such claims.

2. Processing or transformation of the goods by the customer shall always be effected at our order, as manufacturer, without creating any obligation on our part. If our (joint) ownership is extinguished as a result of combination, it shall be agreed herewith that the customer's (joint) ownership of the common item shall pass to us on a pro-rata value basis (invoice value).

3. The customer may not pledge secured goods, nor use them as security. The customer shall notify us immediately if the secured goods are seized by third parties. The customer shall be obliged to treat the secured goods with care, insure them against theft, damage, destruction and accidental loss (in particular fire and water), and to provide evidence of this on request.

4. Where the value of all our security rights exceeds the amount of all secured claims by at least 20%, we shall release the corresponding part of the secured rights. We shall also be entitled to enforce all our rights arising under the aforementioned retention of title, including the recovery of ceded claims, as soon as the customer is in default of payment.

V. Prices and payment

1. Our prices are ex works (plus, when applicable, value-added tax). Prices exclude delivery, unloading, positioning or installation. Standard packing is included in our prices. Other packing will be quoted separately.

2. For orders, the performance of which exceeds a period of three months, we retain the right to adjust the confirmed prices.

3. Amendments made after our order confirmation at the request of the customer shall be invoiced separately.

4. We reserve the right to call for immediate prepayment of the agreed selling price for first orders from new customers, as well as if the buyer is not sufficiently creditworthy, or we learn of this subsequently. If such a claim is not met by the buyer immediately, we can withdraw from the purchase contract without giving rise to any liability for damages.

5. Payment shall be made exclusively to us or to the bank account specified in our invoice. Payment instructions, cheques and in particular bills of exchange shall be accepted only by special agreement or on account of payment, not as performance of payment. Recovery costs, and bill of exchange and discount charges shall be borne by the buyer. Renegotiation and prolongations shall not be deemed to be performance. The buyer's payment obligation shall not be affected by a request for reduction, by the arrears of other parts of the sales contract or by counterclaims. All withholding and set-off rights against our payment claim shall be excluded.

6. In the event of non-performance by the customer, we shall be entitled to demand flat-rate damages of 20% of the contractual consideration. Non-traders shall be free to provide evidence of lesser damage. The right to claim higher damages which have actually occurred shall be unaffected hereby.

VI Transportation

1.Goods are freighted under buyer's responsibility. Delivery is free on truck, unloading not included.

2. Goods are freighted under insurance coverage. It is clients' task to check goods for damages upon delivery. Complains not related to transportation must be sent within 24 hours from goods reception.

3. Besides above mentioned cases, goods received with signature on shipping bulletin are accepted henceforth.

VII. Warranty and damage

1. The customer shall be responsible for the accuracy and completeness of the specifications, dimensions and other details supplied to us for performance of the order. Errors in this respect on the part of the customer shall not justify deficiencies in our performance.

2. Obvious deficiencies in our performance and/or work shall be notified and specified in writing without undue delay following performance, and non-obvious deficiencies without undue delay they are identified. We cannot take account of verbal and/or later notifications of deficiencies.

3. Deficiencies shall not include minor deviations from the agreed quality, minor impairments to usability, normal wear-and-tear or damage occurring after the transfer of risk as a result of improper or negligent handling, excessive demands, unsuitable equipment, defective construction work, an unsuitable site or as a result of external influences which are not assumed under the contract. If the customer or third parties undertake inappropriate modifications or maintenance work, claims for deficiencies shall be excluded in respect of these and of consequences arising therefrom.

4. We shall rectify justifiably asserted deficiencies in our performance free of charge by reworking or by making a exworks replacement delivery, at our choice. The customer shall be responsible for providing evidence of the deficiency. We can refuse to rectify deficiencies if the cost of so doing is disproportionate. If the warranty to be performed by us is abortive within an additional period reasonably set by the customer, the customer can - without prejudice to any claim for damages under point 5- demand a reasonable reduction in the consideration or withdraw from the contract.

5. Claims for damages by the customer, for whatever legal reason, in particular due to infringement of obligations under the contractual obligation and from impermissible actions, shall be excluded. This shall not apply in cases of intent or gross negligence, due to injury to life, body or health, for liability under the Product Liability Act, for a warranty entered into by us, for damage resulting from a culpable infringement of major contractual obligations or in other cases of legally binding liability. However, liability for infringement of major contractual obligations or in other cases negligence or if there is a liability due to injury to life, body or health. The rules under this point shall not entail any change to the burden of proof to the detriment of the customer.

6. Claims for material deficiencies shall expire by limitation in twelve months from delivery date. This shall not apply if a longer period is laid down by law (building works and material for building works, deficiencies in building works, recourse in the case of purchases of consumer goods).

7. More extensive or other warranty or damages claims by the customer against us and our agents due to a material defect shall be excluded.

VIII. Legal venue, place of performance

1. The legal venue for all legal disputes arising from the commercial relationships with customers, a legal entity under public law or a separate asset under public law, as well as the place of performance for all obligations arising from the contractual relationship shall be Donostia-San Sebastian, Spain. This shall also be the case if the customer has no general legal venue in the Kingdom of Spain.

IX. Concluding provisions

1. The law of the Kingdom of Spain shall apply for rulings relating to all legal relationships with the customer. The application of the United Nations Convention on Contracts for the International Sale of Goods (CISG) shall be excluded.

2. If part of the contract or of these General Terms and Conditions of Business becomes invalid or impracticable, the validity of the contract or of these General Terms and Conditions of Business shall not otherwise be affected.

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