

## Salamanders & Cheese Melters

GAS SALAMANDERS  
GAS CHEESE MELTERS



### DESIGNED FOR RELIABILITY AND PERFORMANCE

The Asber Salamanders and Cheese Melters are engineered for durability and high performance in demanding commercial kitchens. Built with all stainless-steel construction—including the interior, exterior front, and sides—these units ensure longevity, strength, and easy maintenance, even in high-volume foodservice environments.

With powerful infrared burners, precision controls, and versatile design, Asber Salamanders and Cheese Melters deliver consistent, efficient results for finishing, broiling, and melting applications.

### SALAMANDERS

#### High-Performance, Precise, and Easy to Operate

- Infrared burners: Each burner delivers 20,000 BTU per hour for fast, even heat distribution and efficient cooking performance.
- Independent burner controls allow precise temperature adjustment and energy-efficient operation.
- Independent standing pilots ensure quick, reliable ignition for each burner.
- Heavy-duty slide rack system: Smooth slide guide mechanism with cool-to-touch handle provides four adjustable rack positions for cooking versatility.
- Chrome wire grids deliver uniform heat transfer and are easy to clean.
- Full-size stainless-steel drip tray, removable for easy cleaning and sanitation.

### CHEESE MELTERS

#### Consistent, Efficient, and Built for Everyday Use

- Constructed with the same robust stainless-steel body for long-term durability.

- Equipped with 20,000 BTU infrared burners featuring independent controls for heat precision.
- Independent pilots for each burner ensure dependable ignition and consistent cooking performance.
- Includes chrome wire grids for even heat distribution and a removable full-size stainless-steel drip tray for easy cleaning and maintenance.

### CONSTRUCTION FEATURES

#### Durable, Functional, and Flexible

- All stainless-steel construction provides durability, easy cleaning, and a professional finish.
- Heavy-duty rack system operates smoothly on slide guides for adjustable positioning.
- Cool-to-touch handle ensures safe and comfortable operation.
- Full-size removable drip tray simplifies maintenance and enhances hygiene.
- Standard wall-mount kit included for flexible installation and efficient use of kitchen space.

### OTHER FEATURES

- Manual ignition for dependable operation.
- Gas conversion kit included for easy switching between Natural Gas and LP.
- Certified to ETL / ANSI Z83.11–CSA 1.8 standards for performance and safety.

### OPTIONS & ACCESSORIES

- Range mount kit.



AECM 36



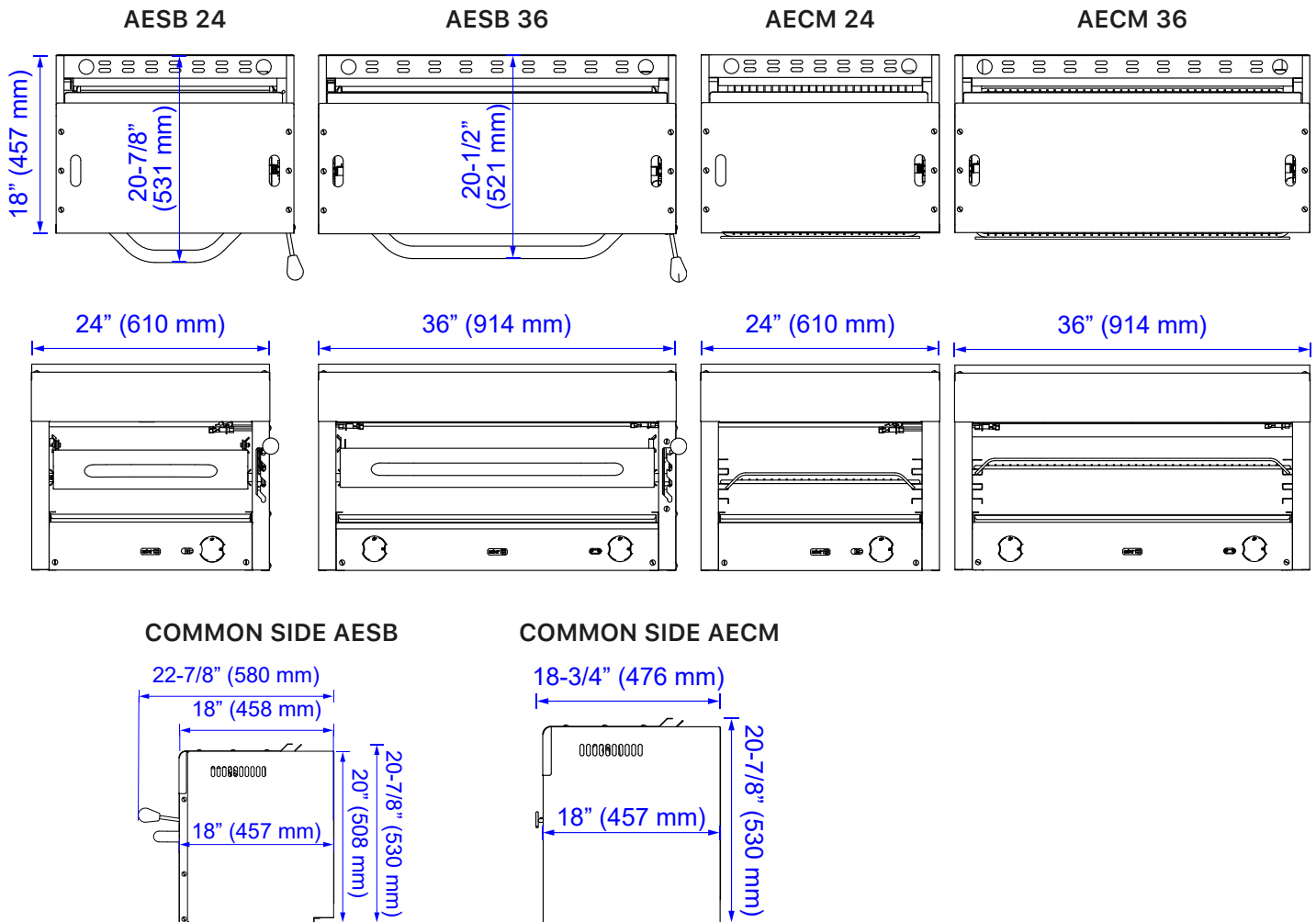
AESB 36

| MODEL              | BURNERS | BTU X BURNER | TOTAL BTU | EXTERIOR DIMENSIONS (in) |        |        | SHIPPING |      |
|--------------------|---------|--------------|-----------|--------------------------|--------|--------|----------|------|
|                    |         |              |           | Width                    | Depth  | Height | Lbs      | ft³  |
| GAS SALAMANDERS    |         |              |           |                          |        |        |          |      |
| AESB 24            | 1       | 20.000       | 20.000    | 24                       | 22-7/8 | 20-7/8 | 84       | 10.6 |
| AESB 36            | 2       | 20.000       | 40.000    | 36                       | 22-7/8 | 20-7/8 | 130      | 14.1 |
| GAS CHEESE MELTERS |         |              |           |                          |        |        |          |      |
| AECM 24            | 1       | 20.000       | 20.000    | 24                       | 18-3/4 | 20-7/8 | 84       | 10.6 |
| AECM 36            | 2       | 20.000       | 40.000    | 36                       | 18-3/4 | 20-7/8 | 130      | 14.1 |

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES LEGS. | VALID FOR CONTINENTAL USA & CANADA. | SEP, 2026

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| MODEL                    | AESB 24            | AECM 24 | AESB 36 | AECM 36 |
|--------------------------|--------------------|---------|---------|---------|
| GAS CONNECTION           |                    |         |         |         |
| Gas Type                 | NG / LPG           |         |         |         |
| Gas Pressure             | 5" W.C. / 10" W.C. |         |         |         |
| Gas Line                 | Ø 3/4" (at least)  |         |         |         |
| SHIPPING DIMENSIONS (in) |                    |         |         |         |
| Width                    | 27-1/2             |         | 39      |         |
| Depth                    | 25-5/8             |         |         |         |
| Height                   | 24-3/8             |         |         |         |



## INSTALLATION REQUIREMENTS

- 1. GAS PRESSURE:** a pressure regulator sized for this unit is included, to be installed at the time of connection.
- 2. GAS CONNECTION:** gas line must be 3/4" or larger, same if flexible connectors are used.
- 3. VENTILATION:** an adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, [www. NFPA.org](http://www.NFPA.org).
- 4. CLEARANCE:** 3" on the sides and the back for combustible; 0" for non-combustible buildings.
- 5. DISCLAIMER:** Asber assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

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