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	ft^3
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

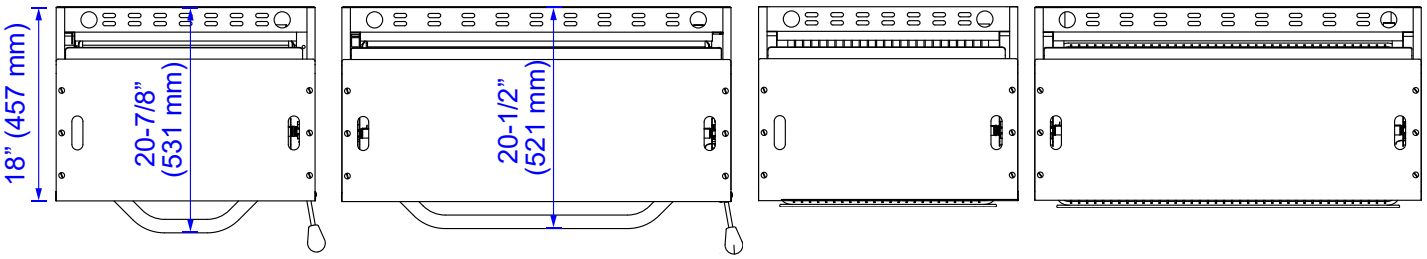
ONNERA USA
13105 NW 47th Avenue, Opa Locka FL 33054

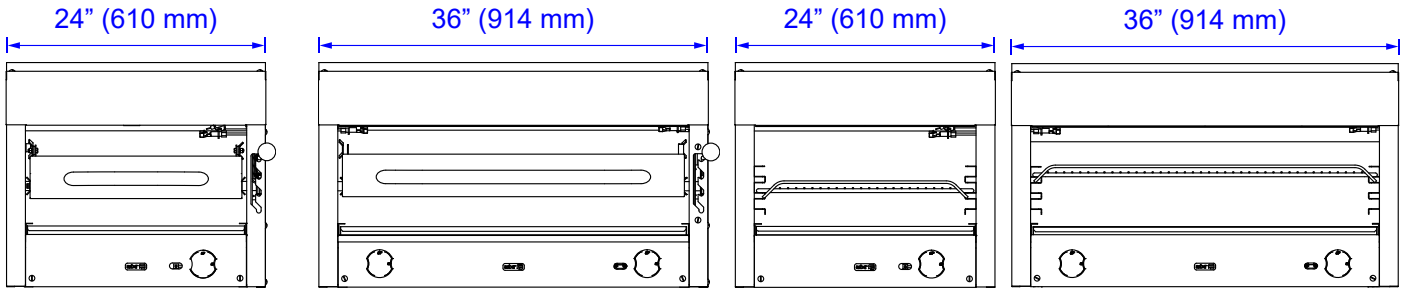
Salamanders & Cheese Melters

GAS SALAMANDERS
GAS CHEESE MELTERS

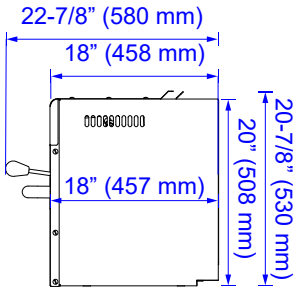
1 YEAR WARRANTY

AESB 24 | AESB 36 | AECM 24 | AECM 36

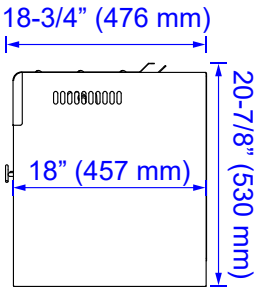




COMMON SIDE AESB



COMMON SIDE AECM



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.
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.

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

ONNERA USA
13105 NW 47th Avenue, Opa Locka FL 33054