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› Asber AEF-75-S LPG Commercial Fryer User Manual

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Asber AEF-75-S LPG Commercial Fryer User Manual

Model: **AEF-75-S LPG** | Brand: **Asber**

1. INTRODUCTION

Thank you for choosing the Asber AEF-75-S LPG Full Pot Floor Model Fryer. This commercial deep fryer is designed for high-volume frying operations, offering durability and efficiency. This manual provides essential information for the safe and effective installation, operation, and maintenance of your new fryer. Please read this manual thoroughly before operating the appliance and retain it for future reference.

The Asber AEF-75-S LPG fryer features a 75 lb. capacity, four 35,000 BTU burners, and millivolt controls, ensuring consistent performance for your commercial kitchen needs. Its robust stainless steel construction guarantees longevity and ease of cleaning.



Figure 1: Asber AEF-75-S LPG Commercial Fryer. This image shows the stainless steel floor model fryer with two frying baskets resting on the top edge of the fry pot. The Asber logo is visible on the front panel of the unit.

2. SAFETY INFORMATION

Operating a commercial fryer involves inherent risks. Adhere to all safety precautions to prevent injury or damage to property. This section outlines critical safety guidelines.

2.1 General Safety Precautions

- Read and understand all instructions before using the appliance.
- Ensure the fryer is installed by a qualified professional in accordance with all local codes and regulations.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the area around the fryer clear and free from combustible materials.
- Never leave the fryer unattended during operation.
- Always use caution when handling hot oil. Wear appropriate personal protective equipment (PPE), such as heat-

resistant gloves and aprons.

- Do not attempt to move the fryer when it contains hot oil.
- In case of a gas leak, immediately shut off the gas supply, ventilate the area, and contact a qualified technician. Do not operate any electrical switches.
- The fryer is equipped with a safety shut-off mechanism. Do not bypass or tamper with safety devices.

2.2 Electrical and Gas Safety

- Ensure the gas supply matches the appliance's requirements (LP Gas).
- Verify that the pressure regulator is correctly installed and functioning.
- All gas connections must be leak-tested before initial operation.
- Do not use extension cords with this appliance.

3. SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your fryer. This appliance must be installed by a qualified installer in accordance with all applicable local codes.

3.1 Unpacking and Inspection

1. Carefully remove the fryer from its packaging.
2. Inspect the unit for any shipping damage. Report any damage to the carrier immediately.
3. Remove all protective plastic film and packing materials from the unit.
4. Verify that all components are present: fryer unit, two frying baskets, chrome mesh crumb screen, and 6" adjustable legs.

3.2 Placement and Ventilation

- Place the fryer on a level, non-combustible surface.
- Ensure adequate clearance around the fryer for proper ventilation and maintenance. Consult local fire codes for specific requirements.
- The fryer must be installed under an appropriate commercial ventilation hood system.

3.3 Leg Installation

- Attach the four 6" adjustable legs to the bottom of the fryer.
- Adjust the legs to ensure the fryer is level and stable.

3.4 Gas Connection

- Connect the fryer to an LP Gas supply line.
- Install the provided pressure regulator in the gas supply line.
- All gas connections must be sealed and leak-tested using a non-corrosive leak detection solution. Never use an open flame to check for leaks.

3.5 Initial Cleaning

- Before first use, clean the fry pot and all accessories (baskets, crumb screen) with warm, soapy water. Rinse thoroughly and dry completely.

4. OPERATING INSTRUCTIONS

Follow these steps for safe and efficient operation of your Asber AEF-75-S LPG fryer.

4.1 Filling the Fry Pot

1. Ensure the drain valve is closed.
2. Fill the fry pot with cooking oil to the indicated MIN/MAX fill lines. Do not overfill or underfill. The fryer has a 75 lb. oil capacity.

4.2 Ignition and Temperature Setting

1. Ensure the gas supply valve is open.
2. Turn the thermostat control knob to the desired temperature. The electromechanical thermostat ranges from 392°F to 752°F.
3. The millivolt control system will automatically ignite the burners. A pilot light may need to be lit manually if it's a standing pilot system (refer to specific lighting instructions on the unit's data plate if applicable).
4. Allow the oil to preheat to the set temperature. This may take several minutes depending on the initial oil temperature.

4.3 Frying Procedures

- Carefully place food into the frying baskets. Do not overload the baskets, as this can lower oil temperature and result in soggy food.
- Slowly lower the baskets into the hot oil.
- Fry food until it reaches the desired doneness and color.
- Lift the baskets and allow excess oil to drain back into the fry pot.
- Empty the fried food into a holding pan.

4.4 Shutting Down

- When finished frying, turn the thermostat control knob to the 'OFF' position.
- For extended periods of non-use, close the main gas supply valve to the fryer.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your fryer and ensure optimal performance.

5.1 Daily Cleaning

1. Allow oil to cool completely before cleaning.
2. Remove the frying baskets and chrome mesh crumb screen. Clean them with warm, soapy water.
3. Skim any food particles from the oil surface.
4. Wipe down the exterior stainless steel surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.

5.2 Oil Filtration/Replacement

- Regularly filter your cooking oil to remove food particles and extend its lifespan.
- When oil quality deteriorates (dark color, smoke, off-flavors), it should be replaced.
- To drain oil, ensure it is cooled to a safe temperature (below 100°F / 38°C). Place a suitable container under the 1-1/4" drain valve and open the valve.

5.3 Deep Cleaning (Boil Out)

- Periodically, a deep clean (boil out) of the fry pot is recommended to remove polymerized oil and carbon buildup.

- Consult a professional cleaning agent's instructions for proper boil-out procedures. Always ensure the fryer is completely cool and drained of oil before starting a boil-out.

5.4 Inspections

- Regularly inspect gas lines and connections for any signs of wear or leaks.
- Check the condition of the frying baskets and crumb screen.
- Ensure the adjustable legs are stable and the unit remains level.

6. TROUBLESHOOTING

This section provides solutions to common operational issues. For problems not listed here, contact a qualified service technician.

Problem	Possible Cause	Solution
Fryer does not heat up.	Gas supply off; Pilot light out; Thermostat set too low; Safety shut-off activated.	Check gas supply valve; Relight pilot (if applicable); Adjust thermostat; Reset safety shut-off (consult manual or technician).
Uneven heating.	Burners partially clogged; Insufficient oil level.	Clean burners (by qualified technician); Ensure oil is at correct level.
Excessive smoke from oil.	Oil is old/degraded; Oil temperature too high.	Replace oil; Lower thermostat setting.
Gas odor detected.	Gas leak.	Immediately shut off gas supply, ventilate area, and call a qualified technician. Do not operate.

7. SPECIFICATIONS

Key technical specifications for the Asber AEF-75-S LPG Fryer:

Feature	Detail
Model	AEF-75-S LPG
Brand	Asber
Type	Commercial Floor Model Fryer
Fuel Type	LP Gas
Oil Capacity	75 lbs.
Burners	(4) 35,000 BTU burners
Total BTU	140,000 BTU
Controls	Millivolt controls
Thermostat Range	392°F to 752°F
Drain Valve	1-1/4" diameter

Feature	Detail
Construction Material	All Stainless-Steel (interior and exterior front, sides, fry pot)
Legs	6" adjustable legs
Included Accessories	Chrome mesh crumb screen, (2) baskets
Product Dimensions	19.5 x 31.75 x 46.13 inches
Item Weight	186 Pounds
Certifications	cETLus, ETL-Sanitation, CSA
Origin	Made in North America

8. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your product or visit the official Asber website. Warranty terms and conditions may vary.

For technical support, parts, or service inquiries, please contact Asber customer service or your authorized dealer. Ensure you have your model number (AEF-75-S LPG) and serial number ready when contacting support.

You can find more information and contact details on the official Asber website:www.asber.com

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