

ascobloc®



Ascoline 700



Ascoline 700 – a performing product range of compact design based on our long-term experience as German manufacturer of commercial kitchen equipment.

Free-standing appliances

The solid block composed on the modular system



Option: substructure hygiene 2

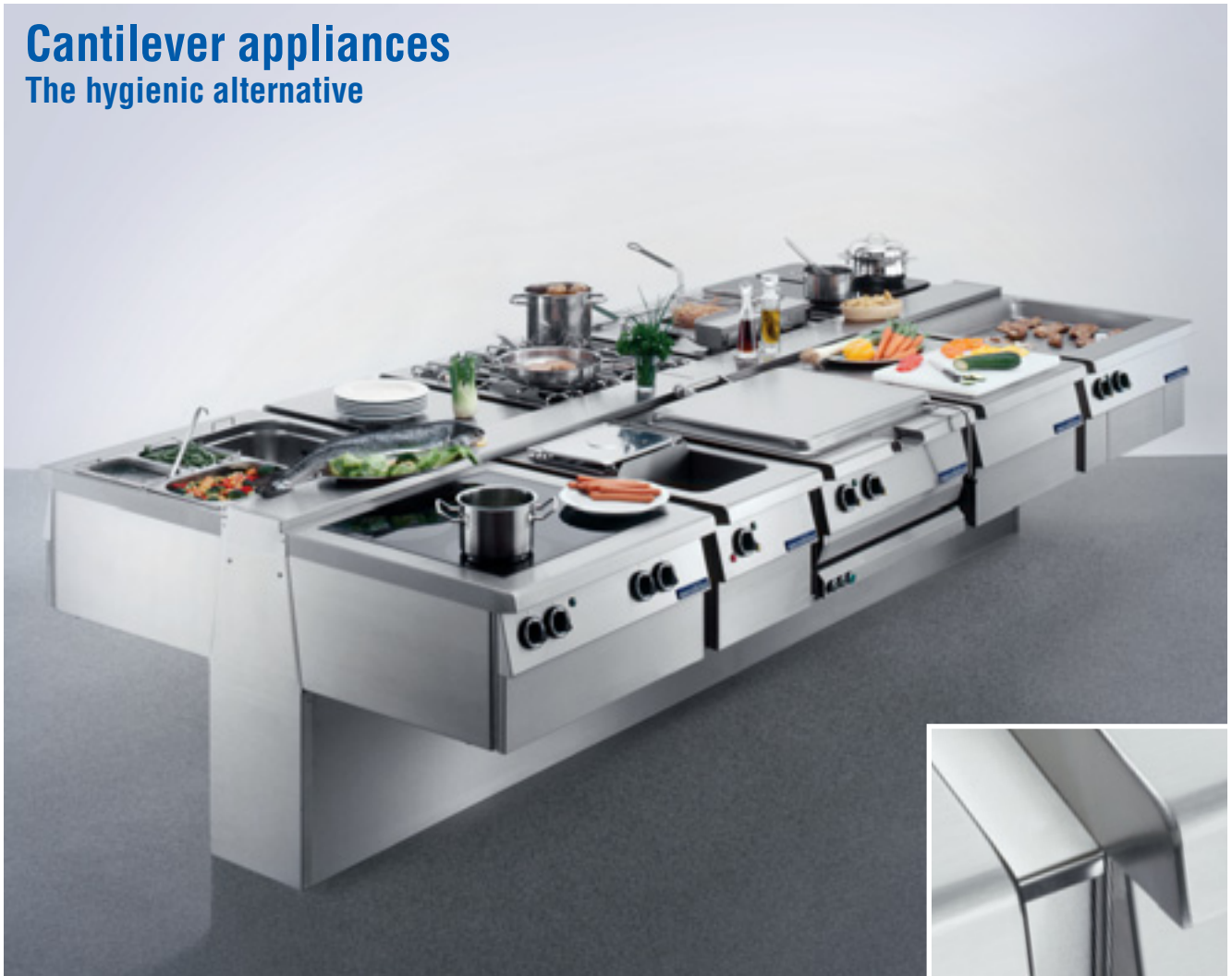
Table-top appliances

The flexible solution



High-quality workmanship, solid engineering, attractive design, combined with efficient technology, characterise the programme. Versatile functional modules and variants offer an almost infinite number of possibilities.

Cantilever appliances The hygienic alternative



Connecting element for appliances

Built-in appliances The flexible and hygienic combination





Ranges with Double Cast-Iron Hot Plates

- Double cast-iron hot plates with 2 cooking zones each 3.0 kW with separate regulation via 5-phase switch
- Hot plate thermally decoupled on a pressed tray with deep drawn supporting collar
- Large heating surface; free pot sliding without tilting
- Excellent heat accumulation means exploitation of remaining heat and sturdy heat supply
- Energy saving mode by temperature limit switch
- Option: baking and roasting oven with static upper and lower heat, alternatively with switch-over to convection mode



AEH 418



AEH 410



AEH 613



Number of cooking zones	2	4	6
Cantilevered	AEH 218	AEH 418	AEH 618
Free-standing without oven	AEH 210	AEH 410	AEH 610
Free-standing with oven	–	AEH 413	AEH 613
Free-standing with convection oven	–	AEH 415	AEH 615

For more details please refer to our technical data sheet

Ranges with Solid Steel Top



- Seamless steel top plate with 4 cooking zones each 3.0 kW with separate regulation
- Hot plate thermally decoupled on a deep drawn supporting collar
- Each cooking zone regulated via 5-phase switch
- Large heating surface; free pot sliding without tilting
- Excellent heat accumulation means exploitation of remaining heat and sturdy heat supply
- Energy saving mode by temperature limit switch
- Option: baking and roasting oven with static upper and lower heat, alternatively with switch-over to convection mode



Number of cooking zones	4
Cantilevered	AEH 448
Free-standing without oven	AEH 440
Free-standing with oven	AEH 443
Free-standing with convection oven	AEH 445

For more details please refer to our technical data sheet

- Seamless glass ceramic hob, waterproof sealed into the top frame; easy to clean
- Cooking zones each 3.0 kW separated by decorative pattern
- Regulation of heating power via energy controller
- Pot detection and/or Induction alternatively
- Rapid heating-up of pots and pans
- Electric warming plates with glass ceramic hob also available
- Option: baking and roasting oven with static upper and lower heat, alternatively with switch-over to convection mode



AEH 508



AEH 350



AEH 500 – with hygiene substructure



AEH 703

Number of cooking zones	Radiant heaters			Induction	
	2	4	6	2	4
Cantilevered	AEH 308	AEH 508	AEH 708	AEH 358	AEH 558
Free-standing without oven	AEH 300	AEH 500	AEH 700	AEH 350	AEH 550
Free-standing with oven	–	AEH 503	AEH 703	–	–
Free-standing with convection oven	–	AEH 505	AEH 705	–	–

For more details please refer to our technical data sheet

Induction Woks



- Spherical glass ceramic bowl, waterproof sealed in a stainless steel frame
- Easy to clean
- Induction wok with integrated bowl-coil for extensive heating of the wok pan

- Power regulation via switch-potentiometer combination
- With electronic wok pan detection and error warning
- Support collar with spacer for a thermal decoupling of the wok pan



Appliance	Model
Cantilevered	AEC 208
Free-standing without oven	AEC 200

For more details please refer to our technical data sheet

- Deep drawn hobs, seamlessly welded into top plate with large radius; easy to clean
- Each burner with pilot flame and thermoelectric flame supervision device
- Burner-optimized design of pot-support pattern
- Narrow-meshed stainless steel grids as pot-support (for small pots)
- Extremely low emission value, high efficiency
- Option: Electric baking and roasting oven with static upper and lower heat, alternatively with switch-over to convection mode or gas heated baking and roasting oven with piezo-ignition



AGH 418



AGH 610



Number of cooking zones	2	4	6
Cantilevered	AGH 218	AGH 418	AGH 618
Free-standing without oven	AGH 210	AGH 410	AGH 610
Free-standing with electric oven	–	AGH 413	AGH 613
Free-standing with electric convection oven	–	AGH 415	AGH 615
Free-standing with gas oven	–	AGH 417	AGH 617

For more details please refer to our technical data sheet

Oven with Worktop

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- Smooth worktop and electric baking oven in the substructure
- Baking and roasting oven with separately regulated static top heat and bottom heat
- Regulated by thermostat from 50 to 300 °C
- Option: switch-over to convection mode
- Removable bottom cast iron plate as heat accumulator
- Appliance body made of chromium-nickel steel, oven made of chrome steel
- 3 insertion levels for baking trays and gridirons
- Chrome-plated gridiron and enamelled baking tray



AEH 030

Appliance	Model
Free-standing with electric oven	AEH 030
Free-standing with electric convection oven	AEH 050

AEH 030

For more details please refer to our technical data sheet

- Deep drawn basin welded into the top plate
- Indirect heating with heater located outside
- Rapid heating up
- Regulation by thermostat from 30 to 100 °C
- For GN-Containers GN 1/1 or 2/1 – 200 mm deep
- Drained via embossed ¾“ spout ball valve
- Combination Cooker: Variation Bain Marie with stronger heating power and with prevention of dry operation
- Option: Heating cabinet in the substructure



AEW 408

AEW 450

Model	Bain Marie		Combination Cooker
	1 x GN 1/1	1 x GN 2/1	1 x GN 2/1
Cantilevered	AEW 258	AEW 458	AEW 408
Free-standing without heating cabinet	AEW 250	AEW 450	AEW 400
Free-standing with heating cabinet	–	AEW 452	–

For more details please refer to our technical data sheet

Pasta Cookers



- Deep drawn basin seamlessly welded into the top frame
- Deep drawn safety rim to prevent foam from overflow
- Step switching with 3 heating levels, protection against overheating 230 °C
- Heating elements may be lifted for easy cleaning of basin
- Automatic power cut-off when lifting the heating elements
- Water inlet via push-button and solenoid valve
- Perforated basket support plate
- Drained via embossed ¾" spout ball valve



AEW 660



AEW 460



AEW 660

Dimension	1 x 12 l	2 x 12 l	1 x 24 l
Cantilevered	AEW 468	AEW 668	AEW 868
Free-standing without heating cabinet	AEW 460	AEW 660	AEW 860

For more details please refer to our technical data sheet



Deep Fat Fryers

- Deep drawn basin seamlessly welded into the top frame, with safety rim to prevent foam from overflow and cold zone - for electric fryers
- Lifting heating elements with automatic power cut-off for easy cleaning of basin - for electric fryers
- Regulated by thermostat from 100 to 195 °C
- Protection against overheating
- Drainage via ball valve 3/4"
- Option: automatic basket lift and/or with electronic temperature control – for electric fryers
- 1 frying basket, 1 lid, 1 strainer base per basin included



AEF 228



AEF 124.110.210



AGF 124



AEF 128

Model	Electric			Gas	
Dimension	1 x 12 l	2 x 12 l	1 x 24 l	1 x 12 l	2 x 12 l
Cantilevered	AEF 128 ^{B)}	AEF 228 ^{B)}	AEF 148 ^{B)}	AGF 128	AGF 228
Free-standing	AEF 124 ^{A)}	AEF 224 ^{A)}	AEF 144 ^{B)}	AGF 124	AGF 224

^{A)} Option basket lift | ^{B)} Option electronic temperature control
For more details please refer to our technical data sheet

Chip Scuttles

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Electric Chip Scuttles

- Deep drawn basin seamlessly welded into the top frame
- Heated by superposed radiation heater
- Container GN 1/1 – 200 mm deep with perforated drip and slide sheet
- Manual temperature control by energy regulator
- Drainage of cleaning wather via ball valve 3/4" downwards
- Substructure: open cabinet



Model	Electric
Dimension	1 x GN 1/1
Cantilevered	AEF 048
Free-standing	AEF 040

For more details please refer to our technical data sheet



Frying Plates with Compense Bottom

- Multifunctional – frying, cooking, heating
- 65 mm deep drawn GN-compatible pan made of chromium-nickel steel seamlessly welded into the top frame
- Bottom of pan made of composite metal (stainless-steel/copper), anti-sticking surface and large hygienic radius
- Rapid heating-up, high thermal conductivity, perfect heat distribution
- Separately regulated by thermostat from 50 to 300 °C
- Drainage via closable scrap outlet in drip pan
- Splashguard as accessory



AEB 438



AEB 230



Model	Electric		Gas	
	GN 1/1	GN 2/1	GN 1/1	GN 2/1
Cantilevered	AEB 238	AEB 438	AGB 238	AGB 438
Free-standing	AEB 230	AEB 430	AGB 230	AGB 430

For more details please refer to our technical data sheet

Grill-/Griddle Plates with Steel Surfaces **ascobloc®**

- 25 mm lowered frying plate made of heat resistant steel welded under the top frame, on request hard chrome plated for electric appliances
- 3 different surfaces available: smooth, ribbed, half ribbed
- Frying zones are separately regulated by thermostat from 50 to 300 °C
- Drainage via closable scrap outlet into drip pan
- Splashguard as accessory



AEB 450.400



AGB 240



AEB 460



AEB 450.400

Model	Electric					Gas*				
	smooth		ribbed	ribbed/smooth		smooth		ribbed	ribbed/smooth	
Heating zones	1	2	1	2	2	1	2	1	2	2
Cantilevered	AEB 268	AEB 468	AEB 248	AEB 448	AEB 458	AGB 268	AGB 468	AGB 248	AGB 448	AGB 458
Free-standing	AEB 260	AEB 460	AEB 240	AEB 440	AEB 450	AGB 260	AGB 460	AGB 240	AGB 440	AGB 450

*availability on demand

For more details please refer to our technical data sheet



Gas Lava Stone Grills

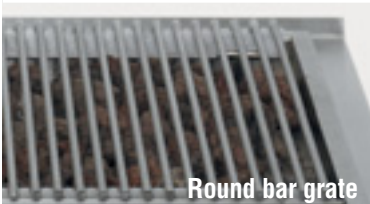
- Heated by powerful tubular burners with 8.5 kW each heating zone
- Piezo-ignition
- Continuous power regulation via gas valve
- Lavastones provide a smooth heat radiation and a gentle barbecuing
- Appliance optional available with round bar grate or V-grate, each inclinable in the rear
- Drip pan as extractable drawer
- Lavastone support grid made of heat resistant steel



AGL 400



AGL 400



Round bar grate



V-grate

Heating zones	1	2	3
Cantilevered	AGL 208	AGL 408	AGL 608
Free-standing	AGL 200	AGL 400	AGL 600

For more details please refer to our technical data sheet

Vapour Grills

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- Water basin seamlessly welded into the top-frame for collecting fat and for moisturizing grillables
- Indirectly heated via heating elements
- Heating elements can be lifted out for easy cleaning
- Continuous heating regulation up to 210 °C
- Automatic power cut-off when lifting the heating elements
- Removable grate made of folded stainless steel profiles
- Drainage via ball valve 3/4" downwards



AEG 400



AEG 400



Heating zones	1	2 (1/3 + 2/3)
Cantilevered	AEG 208	AEG 408
Free-standing	AEG 200	AEG 400

For more details please refer to our technical data sheet



Tilting Pans with Compense Bottom

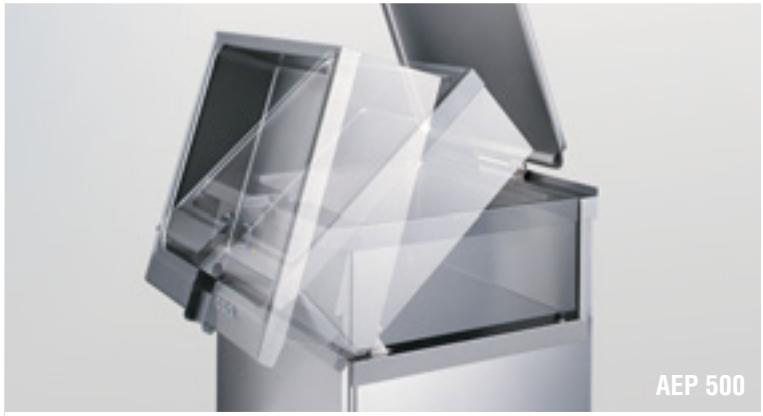
- Multifunctional – frying, cooking, steaming, heating
- 170 mm deep drawn GN-compatible pan made of chromium-nickel steel seamlessly welded into the top frame
- Bottom of pan made of composite metal (stainless-steel/copper), anti-sticking surface and large hygienic radius; double-walled lid
- Rapid heating-up, high thermal conductivity, perfect heat distribution
- Separate regulation by thermostat from 50 to 300 °C
- Motor tilting with axis in front for precise pouring
- Automatic shut-down of heating during tilting
- Motor shut down when lid closed



AEP 508



AGP 500



AEP 500

Model	Electric	Gas
Dimension	GN 2/1	GN 2/1
Cantilevered	AEP 508	AGP 508
Free-standing	AEP 500	AGP 500

For more details please refer to our technical data sheet

Frying Pans with Compense Bottom



- Multifunctional – frying, cooking, steaming, heating
- 170 mm deep drawn GN-compatible pan made of chromium-nickel steel seamlessly welded into the top frame
- Bottom of pan made of composite metal (stainless-steel/copper), anti-sticking surface and large hygienic radius; double-walled lid
- 2 sizes GN 2/1 (44 l) and GN 3/1 (63 l) available
- Rapid heating-up, high thermal conductivity, perfect heat distribution
- Separate regulation by thermostat from 50 to 300 °C
- Drain DN 50 downwards with ball valve 2" and PTFE-plug



AEP 550



AEP 550



Model	Elektro		Gas*	
	GN 2/1	GN 3/1	GN 2/1	GN 3/1
Cantilevered	AEP 558	AEP 658	AGP 558	AGP 658
Free-standing	AEP 550	AEP 650	AGP 550	AGP 650

*availability on demand

For more details please refer to our technical data sheet



Boiling Pans/Fast Boiling Pans

- Top plate with circumferential deep drawn recess and drainage hole
- Robust, spring released and balanced stainless steel hinge
- Water inlet through swivel tap
- Double-walled and insulated lid for energy saving
- Closed low-maintenance heating system (Permapress)
- Protection against boiling dry, built-in pressostat and safety valve
- Drainage via safety valve DN 40



AGS 060



AGS 060

Model	Electric		Gas
Dimension	60 l	80 l	60 l
Free-standing	AES 060	AES 080	AGS 060

For more details please refer to our technical data sheet

Work Tables/Intermediate Units



Work Tables

- Worktop made of chromium-nickel steel, sound absorber
- Fully extensible drawers on telescopic rails with stop mechanism
- Substructure open or with wing door
- Drawer panels double walled

Intermediate Units

- Worktop made of chromium-nickel steel, sound absorber, reinforced by profiles
- Fastened between 2 appliances by means of support brackets
- Substructure closed panel



AUA 048



AUA 020



Model	Intermediate Units		Work Tables		
	20 cm	30 cm	40 cm	50 cm	60 cm
Cantilevered	AUZ 028	AUZ 038	AUA 048	AUA 058	AUA 068
Free-standing	AUZ 020	AUZ 030	AUA 040	AUA 050	AUA 060

For more details please refer to our technical data sheet

FREE-STANDING APPLIANCES	Model	Energy	Upper part/Capacity	Substructure	Width (mm)	Power electric (kW)	Power gas (kW)
4 Electric Ranges with Double Cast-Iron Hot Plates	AEH 210	electric	1 cast-iron plate – 2 cooking zones	open cabinet	400	6.1	-
	AEH 410	electric	2 cast-iron plates – 4 cooking zones	open cabinet	700	12.1	-
	AEH 413	electric	2 cast-iron plates – 4 cooking zones	elt.-baking/roasting oven	700	16.3	-
	AEH 415	electric	2 cast-iron plates – 4 cooking zones	elt.-baking/roasting oven with convection	700	18.3	-
	AEH 610	electric	3 cast-iron plates – 6 cooking zones	open cabinet	1000	18.1	-
	AEH 613	electric	3 cast-iron plates – 6 cooking zones	elt.-baking/roasting oven	1000	22.3	-
	AEH 615	electric	3 cast-iron plates – 6 cooking zones	elt.-baking/roasting oven with convection	1000	24.1	-
5 Electric Ranges with Solid Steel Top	AEH 440	electric	1 hot plate – 4 cooking zones	open cabinet	700	12.1	-
	AEH 443	electric	1 hot plate – 4 cooking zones	elt.-baking/roasting oven	700	16.3	-
	AEH 445	electric	1 hot plate – 4 cooking zones	elt.-baking/roasting oven with convection	700	18.3	-
6 Electric Ranges with Glas Ceramic Hob <small>*option: cooking zones with pot detection – xxx.110</small>	AEH 300*	electric	1 glas ceramic hob – 2 cooking zones	open cabinet	400	6.0	-
	AEH 500*	electric	1 glas ceramic hob – 4 cooking zones	open cabinet	700	12.0	-
	AEH 503*	electric	1 glas ceramic hob – 4 cooking zones	elt.-baking/roasting oven	700	16.2	-
	AEH 505*	electric	1 glas ceramic hob – 4 cooking zones	elt.-baking/roasting oven with convection	700	18.2	-
	AEH 700*	electric	1 glas ceramic hob – 6 cooking zones	open cabinet	1000	18.0	-
	AEH 703*	electric	1 glas ceramic hob – 6 cooking zones	elt.-baking/roasting oven	1000	22.3	-
	AEH 705*	electric	1 glas ceramic hob – 6 cooking zones	elt.-baking/roasting oven with convection	1000	24.1	-
	AEH 350	electric	1 glas ceramic hob – 2 induction zones	open cabinet	400	10.0	-
	AEH 550	electric	1 glas ceramic hob – 4 induction zones	open cabinet	700	20.0	-
7 Electric Induction Woks	AEC 200	electric	1 induction wok	open cabinet	400	5.0	-
8 Gas Ranges with Open Burners	AGH 210	gas	2 burners – 1 x C, 1 x D	open cabinet	400	-	9.3
	AGH 410	gas	4 burners – 2 x C, 2 x D	open cabinet	700	-	18.6
	AGH 413	gas/electric	4 burners – 2 x C, 2 x D	elt.-baking/roasting oven	700	4.2	18.6
	AGH 415	gas/electric	4 burners – 2 x C, 2 x D	elt.-baking/roasting oven with convection	700	6.0	18.6
	AGH 417	gas	4 burners – 2 x C, 2 x D	gas-baking/roasting oven	700	-	23.8
	AGH 610	gas	6 burners – 3 x C, 3 x D	open cabinet	1000	-	27.9
	AGH 613	gas/electric	6 burners – 3 x C, 3 x D	elt.-baking/roasting oven	1000	4.2	27.9
	AGH 615	gas/electric	6 burners – 3 x C, 3 x D	elt.-baking/roasting oven with convection	1000	6.0	27.9
9 Electric Ovens with Worktop	AEH 030	electric	worktop	elt.-baking/roasting oven	700	4.2	-
	AEH 050	electric	worktop	elt.-baking/roasting oven with convection	700	6.0	-
10 Electric Bain Mariés/ Combination Cookers	AEW 250	electric	1 basin – 1 x GN 1/1	open cabinet	400	2.35	-
	AEW 450	electric	1 basin – 1 x GN 2/1	open cabinet	700	4.7	-
	AEW 452	electric	1 basin – 1 x GN 2/1	heating cabinet	700	5.4	-
	AEW 400	electric	1 basin – 1 x GN 1/1	open cabinet	400	4.6	-
11 Electric Pasta Cookers	AEW 460	electric	1 basin – 1 x 12/8 l	cabinet with wing door	400	6.0	-
	AEW 660	electric	2 basins – 2 x 12/8 l	cabinet with wing door	600	12.0	-
	AEW 860	electric	1 basin – 1 x 24/16 l	cabinet with wing door	600	12.0	-
12 Deep Fat Fryers <small>^Aoption: basket lift (each basin with 0.25 kW more power rating) – xxx.110 ^Boption: electronic temperature control – xxx.210</small>	AEF 124 ^{A/B}	electric	1 basin – 1 x 12/8 l	open cabinet	400	9.0	-
	AEF 144 ^B	electric	1 basin – 1 x 24/16 l	open cabinet	600	18.0	-
	AEF 224 ^{A/B}	electric	2 basins – 2 x 12/8 l	open cabinet	600	18.0	-
	AGF 124	gas	1 basin – 1 x 12/8 l	open cabinet	400	-	5.5
	AGF 224	gas	2 basins – 2 x 12/8 l	open cabinet	600	-	11.0
13 Electric Chip Scuttles	AEF 040	electric	1 basin – 1 x GN 1/1	open cabinet	400	1.1	-
14 Frying Plates with Compense Bottom <small>*improved heating capacity from 2011</small>	AEB 230	electric	1 frying plate – GN 1/1 – 1 heating zone	open cabinet	400	3.5	-
	AEB 430	electric	1 frying plate – GN 2/1 – 2 heating zones	open cabinet	700	7.0	-
	AGB 230	gas	1 frying plate – GN 1/1 – 1 heating zone	open cabinet	400	-	4.0*
	AGB 430	gas	1 frying plate – GN 2/1 – 2 heating zones	open cabinet	700	-	8.0*
15 Grill-/Griddle Plates with Steel Surface <small>*option: frying plate hard chrome plated – xxx.400</small> <small>availability of gas appliances on demand</small>	AEB 240*	electric	1 grill-/griddle plate, ribbed – 1 zone	open cabinet	400	4.6	-
	AEB 260*	electric	1 grill-/griddle plate, smooth – 1 zone	open cabinet	400	4.6	-
	AEB 440*	electric	1 grill-/griddle plate, ribbed – 2 zones	open cabinet	700	9.2	-
	AEB 450*	electric	1 grill-/griddle plate, half ribbed – 2 zones	open cabinet	700	9.2	-
	AEB 460*	electric	1 grill-/griddle plate, smooth – 2 zones	open cabinet	700	9.2	-
	AGB 240	gas	1 grill-/griddle plate, ribbed – 1 zone	open cabinet	400	-	5.0
	AGB 260	gas	1 grill-/griddle plate, smooth – 1 zone	open cabinet	400	-	5.0
	AGB 440	gas	1 grill-/griddle plate, ribbed – 2 zones	open cabinet	700	-	10.0
	AGB 450	gas	1 grill-/griddle plate, half ribbed – 2 zones	open cabinet	700	-	10.0
	AGB 460	gas	1 grill-/griddle plate, smooth – 2 zones	open cabinet	700	-	10.0
16 Gas Lava Stone Grills <small>*option: round bar grate/ V-grate – xxx.100/200</small>	AGL 200*	gas	1 grill grate – 1 heating zone	open cabinet	500	-	8.5
	AGL 400*	gas	1 grill grate – 2 heating zones	open cabinet	800	-	17.0
	AGL 600*	gas	1 grill grate – 3 heating zones	open cabinet	1100	-	25.5
17 Electric Vapour Grills	AEG 200	electric	1 grill grate – 1 heating zone	open cabinet	400	4.4	-
	AEG 400	electric	1 grill grate – 2 heating zones (1/3 + 2/3)	open cabinet	600	6.6	-
18 Tilting Pans with Compense Bottom	AEP 500	electric	1 pan – GN 2/1, 44/32 l – 2 zones	closed front	700	7.2	-
	AGP 500	gas	1 pan – GN 2/1, 44/32 l – 2 zones	closed front	700	-	8.0
19 Frying Pans with Compense Bottom	AEP 550	electric	1 pan – GN 2/1, 44/32 l – 2 zones	open cabinet	700	7.0	-
	AEP 650	electric	1 pan – GN 3/1, 63/46 l – 2 zones	open cabinet	1100	12.0	-

FREE-STANDING APPLIANCES	Model	Energy	Upper part/Capacity	Substructure	Width (mm)	Power electric (kW)	Power gas (kW)
19 Frying Pans with Compense Bottom availability on demand	AGP 550	gas	1 pan – GN 2/1, 44/32 l – 2 zones	open cabinet	700	-	10.0
	AGP 650	gas	1 pan – GN 3/1, 63/46 l – 2 zones	open cabinet	1100	-	16.0
20 Boiling Pans/ Fast Boiling Pans	AES 060	electric	1 pan – 63,5 l	closed front	700	12.45	-
	AES 080	electric	1 pan – 81 l	closed front	800	12.45	-
	AGS 060	gas	1 pan – 63,5 l	closed front	800	-	12.5
21 Work Tables/ Intermediate Units	AUA 040	neutral	worktop and drawer	open cabinet	400	-	-
	AUA 050	neutral	worktop and drawer	open cabinet	500	-	-
	AUA 060	neutral	worktop and drawer	open cabinet	600	-	-
	AUZ 020	neutral	worktop	closed front	200	-	-
	AUZ 030	neutral	worktop	closed front	300	-	-

TABLE-TOP/ CANTILEVER APPLIANCES	Model	Energy	Upper part/Capacity	Width (mm)	Power electric (kW)	Power gas (kW)
4 Electric Ranges with Double Cast-Iron Hot Plates	AEH 218	electric	1 cast-iron plate – 2 cooking zones	400	5.2	-
	AEH 418	electric	2 cast-iron plates – 4 cooking zones	700	10.4	-
	AEH 618	electric	3 cast-iron plates – 6 cooking zones	1000	15.6	-
5 Ranges with Solid Steel Top	AEH 448	electric	1 hot plate – 4 cooking zones	700	12.1	-
6 Electric Ranges with Glas Ceramic Hob <small>*option: cooking zones with pot detection – xxx.110</small>	AEH 308*	electric	1 glas ceramic hob – 2 cooking zones	400	6.0	-
	AEH 508*	electric	1 glas ceramic hob – 4 cooking zones	700	12.0	-
	AEH 708*	electric	1 glas ceramic hob – 6 cooking zones	1000	18.0	-
	AEH 358	electric	1 glas ceramic hob – 2 induction zones	400	10.0	-
	AEH 558	electric	1 glas ceramic hob – 4 induction zones	700	20.0	-
7 Electric Induction Woks	AEC 208	electric	1 induction wok	400	5.0	-
8 Gas Ranges with Open Burners	AGH 218	gas	2 burners – 1 x C, 1 x D	400	-	9.3
	AGH 418	gas	4 burners – 2 x C, 2 x D	700	-	18.6
	AGH 618	gas	6 burners – 3 x C, 3 x D	1000	-	27.9
10 Electric Bain Maries/ Combination Cookers	AEW 258	electric	1 basin – 1 x GN 1/1	400	2.35	-
	AEW 458	electric	1 basin – 1 x GN 2/1	700	4.7	-
	AEW 408	electric	1 basin – 1 x GN 1/1	400	4.7	-
11 Electric Pasta Cookers	AEW 468	electric	1 basin – 1 x 12/8 l	400	6.0	-
	AEW 668	electric	2 basins – 2 x 12/8 l	600	12.0	-
12 Deep Fat Fryers <small>⁹⁾option: electronic tem- perature control – xxx.210</small>	AEF 128 ⁹⁾	electric	1 basin – 1 x 12/8 l	400	9.0	-
	AEF 148 ⁹⁾	electric	1 basin – 1 x 24/16 l	600	18.0	-
	AEF 228 ⁹⁾	electric	2 basins – 2 x 12/8 l	600	18.0	-
	AGF 128	gas	1 basin – 1 x 12/8 l	400	-	5.5
	AGF 228	gas	2 basins – 2 x 12/8 l	600	-	11.0
13 Electric Chip Scuttles	AEF 048	electric	1 basin – 1 x GN 1/1	400	1.1	-
14 Frying Plates with Compense Bottom <small>*improved heating capacity from 2011</small>	AEB 238	electric	1 frying plate – GN 1/1 – 1 heating zone	400	3.5	-
	AEB 438	electric	1 frying plate – GN 2/1 – 2 heating zones	700	7.0	-
	AGB 238	gas	1 frying plate – GN 1/1 – 1 heating zone	400	-	4.0*
	AGB 438	gas	1 frying plate – GN 2/1 – 2 heating zones	700	-	8.0*
15 Grill-/Griddle Plates with Steel Surface <small>*option: frying plate hard chrome plated – xxx.400</small> <small>availability of gas appliances on demand</small>	AEB 248*	electric	1 grill-/griddle plate, ribbed – 1 zone	400	4.6	-
	AEB 268*	electric	1 grill-/griddle plate, smooth – 1 zone	400	4.6	-
	AEB 448*	electric	1 grill-/griddle plate, ribbed – 2 zones	700	9.2	-
	AEB 458*	electric	1 grill-/griddle plate, half ribbed – 2 zones	700	9.2	-
	AEB 468*	electric	1 grill-/griddle plate, smooth – 2 zones	700	9.2	-
	AGB 248	gas	1 grill-/griddle plate, ribbed – 1 zone	400	-	5.0
	AGB 268	gas	1 grill-/griddle plate, smooth – 1 zone	400	-	5.0
	AGB 448	gas	1 grill-/griddle plate, ribbed – 2 zones	700	-	10.0
	AGB 458	gas	1 grill-/griddle plate, half ribbed – 2 zones	700	-	10.0
	AGB 468	gas	1 grill-/griddle plate, smooth – 2 zones	700	-	10.0
16 Gas Lava Stone Grills <small>*option: round bar grate/ V-grate – xxx.100/200</small>	AGL 208*	gas	1 grill grate – 1 heating zone	500	-	8.5
	AGL 408*	gas	1 grill grate – 2 heating zones	800	-	17.0
	AGL 608*	gas	1 grill grate – 3 heating zones	1100	-	25.5
17 Electric Vapour Grills	AEG 208	electric	1 grill grate – 1 heating zone	400	4.4	-
	AEG 408	electric	1 grill grate – 2 heating zones (1/3 + 2/3)	600	6.6	-
18 Tilting Pans with Compense Bottom	AEP 508	electric	1 pan – GN 2/1, 44/32 l – 2 zones	700	7.2	-
	AGP 508	gas	1 pan – GN 2/1, 44/32 l – 2 zones	700	-	8.0
19 Frying Pans with Compense Bottom <small>availability of gas appliances on demand</small>	AEP 558	electric	1 pan – GN 2/1, 44/32 l – 2 zones	700	7.0	-
	AEP 658	electric	1 pan – GN 3/1, 63/46 l – 2 zones	1100	12.0	-
	AGP 558	gas	1 pan – GN 2/1, 44/32 l – 2 zones	700	-	10.0
	AGP 658	gas	1 pan – GN 3/1, 63/46 l – 2 zones	1100	-	16.0
21 Work Tables/ Intermediate Units	AUA 048	neutral	worktop and drawer	400	-	-
	AUA 058	neutral	worktop and drawer	500	-	-
	AUA 068	neutral	worktop and drawer	600	-	-
	AUZ 028	neutral	worktop	200	-	-
	AUZ 038	neutral	worktop	300	-	-

All electrical appliances prepared for connection to an energy optimisation system. Upgrade with ACC 409.

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Cooking Equipment



Refrigerating Equipment



Meal Distribution



Exhausting Hoods



Cafeteria



Furniture/Shelves