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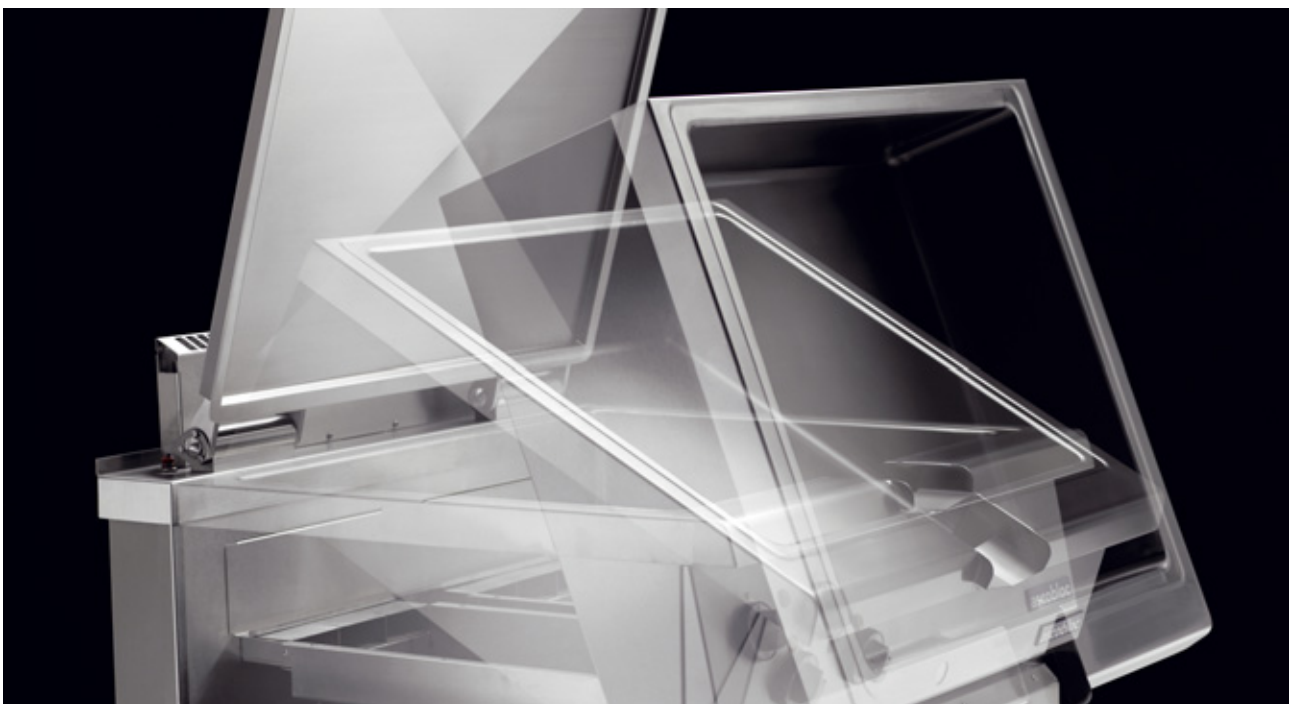


Ascoline 850





... for perfect baking, frying & cooking!





Ascoline 850 – the professional's choice ...





MEH 614

- Steel hot plates with two individually regulated heating zones each 3.5 kW
- Regulation of heating capacity by 5-phase switch
- Hot plate placed on support collar thermally decoupling it from top plate
- Excellent heat accumulation means full usage of residual heat and solid heat supply
- Energy saving 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	2	4	6
Free standing without oven	MEH 211	MEH 411	MEH 611
Free standing with oven	–	MEH 414	MEH 614
Free standing with convection oven	–	MEH 416	MEH 616

For further details please refer to our technical data sheet

- For effective boiling, simmering and warming the heating zones are independently controlled by a thermostat
- Better hygiene and easier cleaning than with individual hot plates
- Seamless steel hot plate with 4 separately regulated heating zones each 3.5 kW
- Regulation of heating capacity by 5-phase switch
- Hot plate placed on support collar thermally decoupling it from top plate
- Excellent heat accumulation means full usage of residual heat and solid heat supply
- Energy saving 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
Free standing without oven	MEH 440
Free standing with oven	MEH 443
Free standing with convection oven	MEH 445

For further details please refer to our technical data sheet



MEH 445



MEH 300

- Full glass ceramic surface, watertight sealed into the top plate
- Easy to clean, rapid heating up
- Cooking zones each 4.0 kW separated by decorative pattern
- Control of heating capacity by infinitely adjustable power regulator
- Optional with pot detection
- Option: baking and roasting oven with upper and lower heat, alternatively with switch-over to convection mode

Number of cooking zones	Radiant heater		
	2	4	6
Free standing without oven	MEH 300	MEH 500	MEH 700
Free standing with oven	–	MEH 503	MEH 703
Free standing with convection oven	–	MEH 505	MEH 705

For further details please refer to our technical data sheet



MEH 550

- Full glass ceramic surface, watertight sealed into the top plate
- Easy to clean
- High efficiency
- Cooking zones separated by decorative pattern
- Point induction each 5.0 kW, optional service induction
- Pot detection and error signal by indication on display
- Infinitely adjustable capacity regulation
- Electronic temperature monitoring of the induction coil
- Electronic monitoring of energy supply

Number of cooking zones	Induction	
	2	4
Free standing without oven	MEH 350	MEH 550

For further details please refer to our technical data sheet



MGH 410

- Deep drawn hob, seamlessly welded into top plate
- Depth of hob 82 mm
- Each burner with pilot flame and thermoelectric flame supervision
- Open burners with manual ignition
- Grid iron pot-support made of stainless steel
- 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

Number of cooking zones	2	4	6
Free standing without oven	MGH 210	MGH 410	MGH 610
Free standing with electric oven	–	MGH 413	MGH 613
Free standing with electric convection oven	–	MGH 415	MGH 615
Free standing with gas oven	–	MGH 417	MGH 617

For further details please refer to our technical data sheet



- Hygienic operation and minimal cleaning effort
- Warming plate mounted on support collar with surrounding spillage groove
- Heating by multi-bar burner
- Each burner with pilot flame and thermoelectric flame supervision
- Gas valve for smooth regulation of steel plate temperature up to approx. 450 °C
- Option: Electric baking oven with static upper and lower heat, alternatively with switch-over to convection mode or gas heated baking and roasting oven

Number of multi-bar burners	1
Free standing without oven	MGG 410
Free standing with electric oven	MGG 413
Free standing with electric convection oven	MGG 415
Free standing with gas oven	MGG 417

For further details please refer to our technical data sheet



MGG 417



MEW 452



- Deep basin seamlessly welded into the top plate
- For GN-Containers GN 1/1 or 2/1 – 200 mm deep
- Indirect heating
- Regulation by thermostat from 30 up to 100 °C
- Emptying via embossed 3/4" outlet with ball valve
- MEW 400: Suitable for direct simmering with run-dry protection and increased heating capacity with basin made of corrosion-resistant alloy 1.4571

Model	Bain-Marie		Combination Cooker
Size	1x GN 1/1	1x GN 2/1	1 x GN 1/1
Free standing without warming cabinet	MEW 250	MEW 450	MEW 400
Free standing with warming cabinet	MEW 252	MEW 452	–

For further details please refer to our technical data sheet



- Deep drawn basin seamlessly welded into the top plate
- Deep drawn edge rim to prevent foam overflow
- Automatic isolation of heating elements when lifting out for cleaning and maintenance
- Tubular heating elements 6.0 kW from high-grade acid resistant stainless steel AISI 316 L
- Tubular heating elements located inside for fast and direct water heating
- Tubular heating elements can be swung out for easy cleaning of the basin
- Filling of the basin via integrated inlet with push-button and solenoid valve
- Step switching with protection against overheating
- Emptying via embossed 3/4" outlet with ball valve
- Perforated support plate for exact positioning of pasta baskets

Total / Usable Capacity	1 x 12 l / 8 l	2 x 12 l / 8 l	1 x 24 l / 16 l
Free standing	MEW 460	MEW 660	MEW 860

For further details please refer to our technical data sheet



MEW 660



MEF 224

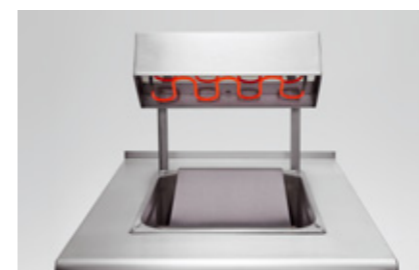


Electric Deep Fat Fryers

- Deep drawn basin seamlessly welded into the top frame with foam overflow rim and cold zone
- Automatic isolation of heating elements when lifting out for cleaning and maintenance
- Tubular heating elements can be swung out for easy cleaning of the basin
- Regulated by thermostat from 100 to 195 °C, tubular heating elements each basin 9.0 kW
- Built-in protection against overheating as second safety measure in accordance with VDE/IEC
- Drainage via ball valve
- Option: Lifting device and/or electronic temperature control with touch keypad

Model	electric		
Total / Usable Capacity	1 x 12 l / 8 l	2 x 12 l / 8 l	1x 24 l / 16 l
Free standing	MEF 124 ^{A/B)}	MEF 224 ^{A/B)}	MEF 144 ^{A/B)}

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



Electric Chip Scuttles

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

Model	electric
Size of basin	305 x 510 x 210 mm
Free standing	MEF 040

For further details please refer to our technical data sheet



MEF 040



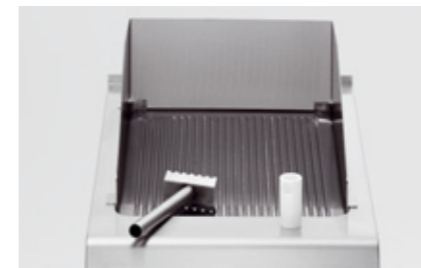
MGB 430



- 65 mm deep drawn CNS pan seamlessly welded into the top frame
- Pan bottom made of composite material (stainless steel / copper)
- Short heating up time, high thermal conductivity, perfect heat distribution
- Frying surface with non-stick property
- Drainage via closable outlet 2½" into grease collecting tray GN 1/1-65
- Indirect heating by radiant heaters – for electrical appliances
- Regulated by thermostat from 50 up to 260 °C – for electrical appliances
- Heating with multi-bar burners infinitely adjustable 50 – 260 °C – for gas appliances
- With dual combi-valve, automatic burner control and ionisation supervision – for gas appliances

Model	electric		gas*	
	510 x 600 x 65 mm	780 x 600 x 65 mm	510 x 600 x 65 mm	780 x 600 x 65 mm
Free standing	MEB 430	MEB 630	MGB 430	MGB 630

*Electrical connection 230 V, AC, 2 A required
Appliance details valid provisionally from 03/2012 | For further details please refer to our technical data sheet



- Frying plate made of heat resistant steel, on request hard chrome plated – for electrical appliances
- 3 different surfaces available: smooth, ribbed, half ribbed
- Frying zones are separately regulated by thermostat from 50 to 300 °C – for electrical appliances
- Indirect heating by radiant heaters – for electrical appliances
- Heating with multi-bar burners infinitely adjustable 50 - 300 °C - for gas appliances
- With dual combi-valve, automatic burner control and ionisation supervision – for gas appliances
- Drainage via closable scrap outlet Ø 36 mm into grease collecting tray GN 1/1-65

Model	electric			gas*						
	smooth	ribbed	ribbed/ smooth	smooth	ribbed	ribbed/ smooth				
Heating zones	1	2	2	1	2	2				
Free standing	MEB 460	MEB 660	MEB 440	MEB 640	MEB 650	MGB 460	MGB 660	MGB 440	MGB 640	MGB 650

*Electrical connection 230 V, AC, 2 A required
Appliance details valid provisionally from 03/2012 | For further details please refer to our technical data sheet



MGB 660

Tilting Pans with Compense Bottom



MGP 600

- Space saving product design without lateral suspension, double-walled lid
- Almost static pouring point due to forward tilting axis
- Pan bottom made of composite material (stainless steel / copper) with non-stick property
- Short heating up time, high thermal conductivity, perfect heat distribution
- Motorised tilting (motor switches off when lid is closed)
- Shutdown of heating or gas supply during tilting
- Electrical appliances with two external heating elements, separately controlled by thermostat, optional electronic temperature control via touch keypad
- Gas appliances with two multi-bar burners and automatic gas burner control

Model	electric		gas*	
	Total / Usable Capacity	71 l / 53 l	96 l / 71 l	71 l / 53 l
Free standing	MEP 600	MEP 700	MGP 600	MGP 700

*Electrical connection 230 V, AC, 2 A required
Appliance details valid provisionally from 03/2012 | For further details please refer to our technical data sheet

Frying Pans With Compense Bottom



- Top plate with seamlessly welded pan made of chromium-nickel steel, not tiltable
- Pan bottom made of composite material (stainless steel / copper), double-walled lid
- Drainage 2½" downwards with ball valve and PTFE-plug
- Short heating up time, high thermal conductivity, perfect heat distribution
- Frying surface with non-stick property
- Electrical appliances with two external heating elements, separately controlled by thermostat, optional electronic temperature control via touch keypad
- Gas appliances with two multi-bar burners and automatic gas burner control
- Substructure: open cabinet

Model	electric		gas*	
	Total / Usable Capacity	87 l / 70 l	116 l / 92 l	87 l / 70 l
Free standing	MEP 650	MEP 750	MGP 650	MGP 750

*Electrical connection 230 V, AC, 2 A required
Appliance details valid provisionally from 03/2012 | For further details please refer to our technical data sheet



MEP 650

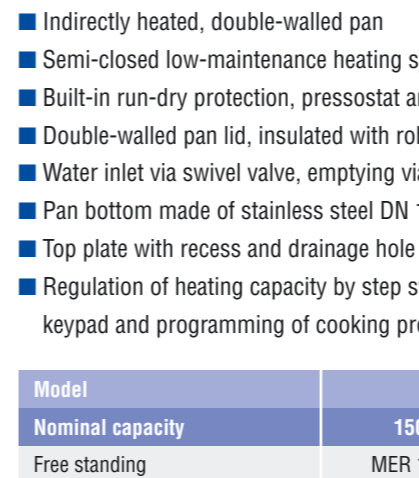


MES 150.100

- Indirectly heated, double-walled pan
- Semi-closed low-maintenance heating system
- Built-in run-dry protection, pressostat and safety valve
- Double-walled pan lid, insulated with robust, spring release stainless steel hinge
- Water inlet via swivel valve, emptying via safety outlet tap DN 40
- Pan bottom made of stainless steel DN 1.4571 (AISI 316 Ti)
- Top plate with recess and drainage hole
- Regulation of heating capacity by step switch, optional electronic control via touch keypad and programming of cooking processes

Model	electric			
Nominal capacity with 4 cm raised edge	60 l	80 l	100 l	150 l
Free standing	MES 060*	MES 080*	MES 100*	MES 150*

*Option: electronic control by touch keypad
For further details please refer to our technical data sheet



MER 250

- Indirectly heated, double-walled pan
- Semi-closed low-maintenance heating system
- Built-in run-dry protection, pressostat and safety valve
- Double-walled pan lid, insulated with robust, spring release stainless steel hinge
- Water inlet via swivel valve, emptying via safety outlet tap DN 50
- Pan bottom made of stainless steel DN 1.4571 (AISI 316 Ti)
- Top plate with recess and drainage hole
- Regulation of heating capacity by step switch, optional electronic control via touch keypad and programming of cooking processes

Model	electric		
Nominal capacity	150 l	250 l	300 l
Free standing	MER 150*	MER 250*	MER 300*

*Option: electronic control by touch keypad
For further details please refer to our technical data sheet



MEH 050

- Free-standing model with smooth worktop and electric baking oven in the substructure
- MEH 030: Baking and roasting oven with static heating; Tubular heating elements on the inner side, 2 x 3.0 kW; Top heat direct and bottom heat indirect under cast iron plate; Temperature range: 50 – 300 °C separately regulated by thermostat
- MEH 050: as MEH 030, however can be switched to convection mode with hot air circulating fan 6.0 kW side mounted
- Removable cast iron base plate as heat accumulator
- Appliance body made of CNS, oven muffle made of chrome steel
- 3 insertion levels for baking trays and grids, GN 2/1
- Basic equipment: 1 chrome-plated gridiron and 1 enamelled baking tray

Model	electric
Free standing with electric oven	MEH 030
Free standing with electric convection oven	MEH 050

For further details please refer to our technical data sheet



Work Tables

- Work top made of 1.5 mm CNS with strengthened profile and sound absorption
- Fully extensible drawer (from MUA 070 two extensible drawers) on telescopic rails with stop mechanism
- Substructure open or with folding door
- Drawer panel double-walled

Model	Work Tables							Intermediate Units		
	40 cm	50 cm	60 cm	70 cm	80 cm	90 cm	100 cm	10 cm	20 cm	30 cm
Free standing	MUA 040	MUA 050	MUA 060	MUA 070	MUA 080	MUA 090	MUA 100	MUZ 010	MUZ 020	MUZ 030

For further details please refer to our technical data sheet



Intermediate Units

- Fastened between 2 appliances by means of support brackets
- Cover with closed front panel and open sides
- Work top made of 1.5 mm CNS with strengthened profile and sound absorption



MUZ 020

FREE-STANDING APPLIANCES	Model	Energy	Upper part / Capacity	Lower part	Width (mm)	Power electric (kW)	Power gas (kW)
6 Electric Ranges with Steel Double Hot Plates	MEH 211	electric	1 hot plate – 2 cooking zones	open cabinet	500	7.1	-
	MEH 411	electric	2 hot plates – 4 cooking zones	open cabinet	800	14.1	-
	MEH 414	electric	2 hot plates – 4 cooking zones	electric baking/roasting oven	800	20.1	-
	MEH 416	electric	2 hot plates – 4 cooking zones	elec. baking/roasting oven with convection	800	20.1	-
	MEH 611	electric	3 hot plates – 6 cooking zones	open cabinet	1200	21.1	-
	MEH 614	electric	3 hot plates – 6 cooking zones	electric baking/roasting oven	1200	27.1	-
	MEH 616	electric	3 hot plates – 6 cooking zones	elec. baking/roasting oven with convection	1200	27.1	-
7 Electric Ranges with Solid Steel Hot Plate	MEH 440	electric	1 hot plate – 4 cooking zones	open cabinet	800	14.1	-
	MEH 443	electric	1 hot plate – 4 cooking zones	electric baking/roasting oven	800	20.1	-
	MEH 445	electric	1 hot plate – 4 cooking zones	elec. baking/roasting oven with convection	800	20.1	-
8 Electric Ranges with Glass Ceramic Hob	MEH 300*	electric	1 glass ceramic hob – 2 cooking zones	open cabinet	400	8.0	-
	MEH 500*	electric	1 glass ceramic hob – 4 cooking zones	open cabinet	800	16.0	-
	MEH 503*	electric	1 glass ceramic hob – 4 cooking zones	electric baking/roasting oven	800	22.0	-
	MEH 505*	electric	1 glass ceramic hob – 4 cooking zones	elec. baking/roasting oven with convection	800	22.0	-
	MEH 700*	electric	1 glass ceramic hob – 6 cooking zones	open cabinet	1200	24.0	-
	MEH 703*	electric	1 glass ceramic hob – 6 cooking zones	electric baking/roasting oven	1200	30.0	-
	MEH 705*	electric	1 glass ceramic hob – 6 cooking zones	elec. baking/roasting oven with convection	1200	30.0	-
	* option: cooking zones with pot detection - xxx.110						
9 Induction Ranges	MEH 350	electric	1 glass ceramic hob – 2 induction zones	open cabinet	400	10.0	-
	MEH 550	electric	1 glass ceramic hob – 4 induction zones	open cabinet	800	20.0	-
10 Gas Ranges with Open Burners	MGH 210	gas	2 burners – 1 x C, 1 x E	open cabinet	500	-	11.4
	MGH 410	gas	4 burners – 1 x C, 2 x D, 1 x E	open cabinet	800	-	22.2
	MGH 413	gas/electric	4 burners – 1 x C, 2 x D, 1 x E	electric baking/roasting oven	800	6.0	22.2
	MGH 415	gas/electric	4 burners – 1 x C, 2 x D, 1 x E	elec. baking/roasting oven with convection	800	6.0	22.2
	MGH 417	gas	4 burners – 1 x C, 2 x D, 1 x E	gas baking/roasting oven	800	-	29.2
	MGH 610	gas	6 burners – 2 x C, 2 x D, 2 x E	open cabinet	1200	-	33.6
	MGH 613	gas/electric	6 burners – 2 x C, 2 x D, 2 x E	electric baking/roasting oven	1200	6.0	33.6
	MGH 615	gas/electric	6 burners – 2 x C, 2 x D, 2 x E	elec. baking/roasting oven with convection	1200	6.0	33.6
11 Gas Solid Top Ranges	MGG 410	gas	1 hot plate – 1 bar burner	open cabinet	800	-	12.0
	MGG 413	gas/electric	1 hot plate – 1 bar burner	electric baking/roasting oven	800	6.0	12.0
	MGG 415	gas/electric	1 hot plate – 1 bar burner	elec. baking/roasting oven with convection	800	6.0	12.0
	MGG 417	gas	1 hot plate – 1 bar burner	gas baking/roasting oven	800	-	19.0
12 Electric Bain Maries/ Combination Cookers	MEW 250	electric	1 basin – 1 x GN 1/1	open cabinet	400	2.35	-
	MEW 252	electric	1 basin – 1 x GN 1/1	warming cabinet	400	2.85	-
	MEW 400	electric	1 basin – 1 x GN 1/1	open cabinet	400	4.6	-
	MEW 450	electric	1 basin – 1 x GN 2/1	open cabinet	700	4.7	-
	MEW 452	electric	1 basin – 1 x GN 2/1	warming cabinet	700	5.4	-
13 Electric Pasta Cookers	MEW 460	electric	1 basin – 1 x 12 l/8 l	cabinet with folding door	400	6.0	-
	MEW 660	electric	2 basins – 2 x 12 l/8 l	cabinet with folding door	600	12.0	-
	MEW 860	electric	1 basin – 1 x 24 l/16 l	cabinet with folding door	600	12.0	-
14 Electric Deep Fat Fryers	MEF 124 ^{A/B)}	electric	1 basin – 1 x 12 l/8 l	open cabinet	400	9.0	-
	MEF 144 ^{A/B)}	electric	1 basin – 1 x 24 l/16 l	open cabinet	600	18.0	-
	MEF 224 ^{A/B)}	electric	2 basins – 2 x 12 l/8 l	open cabinet	600	18.0	-
^{A)} Option: basket lift (each basin with 0.25 kW extra power rating) - xxx.110; ^{B)} Option: electronic temperature control - xxx.210							
^{A/B)} Options: basket lift (each basin with 0.25 kW extra power rating) and electronic temperature control - xxx.110.210							

All electrical appliances prepared for connection to an energy optimisation system. MCC 409 to be used for upgrade.

FREE-STANDING APPLIANCES	Model	Energy	Upper part / Capacity	Lower part	Width (mm)	Power electric (kW)	Power gas (kW)
15 Electric Chip Scuttles	MEF 040	electric	1 chip scuttle – 305 x 510 x 210 mm	open cabinet	400	1.1	-
16 Frying Plates with Compense Bottom <small>** Electrical connection 230 V, AC, 2 A required Appliance details valid provisionally from 03/2012</small>	MEB 430	electric	1 frying plate – 510 x 600 x 65 mm – 2 heating zones	open cabinet	600	9.2	-
	MEB 630	electric	1 frying plate – 780 x 600 x 65 mm – 2 heating zones	open cabinet	900	13.8	-
	MGB 430	gas**	1 frying plate – 510 x 600 x 65 mm – 1 heating zone	open cabinet	600	-	9.0
	MGB 630	gas**	1 frying plate – 780 x 600 x 65 mm – 2 heating zones	open cabinet	900	-	14.0
17 Grill-/Griddle Plates with Steel Surface <small>** Electrical connection 230 V, AC, 2 A required Appliance details valid provisionally from 03/2012</small>	MEB 440*	electric	1 grill-/griddle plate, ribbed – 1 zone	open cabinet	600	9.2	-
	MEB 460*	electric	1 grill-/griddle plate, smooth – 1 zone	open cabinet	600	9.2	-
	MEB 640*	electric	1 grill-/griddle plate, ribbed – 2 zones	open cabinet	900	13.8	-
	MEB 650*	electric	1 grill-/griddle plate, half ribbed – 2 zones	open cabinet	900	13.8	-
	MEB 660*	electric	1 grill-/griddle plate, smooth – 2 zones	open cabinet	900	13.8	-
	MGB 440	gas**	1 grill-/griddle plate, ribbed – 1 burner	open cabinet	600	-	9.0
	MGB 460	gas**	1 grill-/griddle plate, smooth – 1 burner	open cabinet	600	-	9.0
	MGB 640	gas**	1 grill-/griddle plate, ribbed – 2 burners	open cabinet	900	-	14.0
	MGB 650	gas**	1 grill-/griddle plate, half ribbed – 2 burners	open cabinet	900	-	14.0
	MGB 660	gas**	1 grill-/griddle plate, smooth – 2 burners	open cabinet	900	-	14.0
*Option: frying plate hard chrome plated - xxx.400 availability of gas appliances on demand							
18 Tilting Pans with Compense Bottom <small>** Electrical connection 230 V, AC, 2 A required Appliance details valid provisionally from 03/2012</small>	MEP 600	electric	1 tilting pan – 71 l/53 l	closed front panel	900	13.8	-
	MEP 700	electric	1 tilting pan – 96 l/71 l	closed front panel	1200	18.4	-
	MGP 600	gas**	1 tilting pan – 71 l/53 l	closed front panel	900	-	14.0
	MGP 700	gas**	1 tilting pan – 96 l/71 l	closed front panel	1200	-	18.0
19 Frying Pans with Compense Bottom <small>** Electrical connection 230 V, AC, 2 A required Appliance details valid provisionally from 03/2012</small>	MEP 650	electric	1 frying pan – 87 l/70 l	open cabinet	900	13.8	-
	MEP 750	electric	1 frying pan – 116 l/92 l	open cabinet	1200	18.4	-
	MGP 650	gas**	1 frying pan – 87 l/70 l	open cabinet	900	-	14.0
	MGP 750	gas**	1 frying pan – 116 l/92 l	open cabinet	1200	-	18.0
20 Electric Fast Boiling Pans	MES 060*	electric	1 pan – 60 l	closed front panel	700	12.5	-
	MES 080*	electric	1 pan – 80 l	closed front panel	800	15.6	-
	MES 100*	electric	1 pan – 100 l	closed front panel	800	18.6	-
	MES 150*	electric	1 pan – 150 l	closed front panel	1000	24.5	-
	*Option: electronic control by touch keypad xxx.100						
21 Electric Rectangular Boiling Pans	MER 150*	electric	1 pan – 150 l	closed front panel	900	24.6	-
	MER 250*	electric	1 pan – 250 l	closed front panel	1400	30.6	-
	MER 300*	electric	1 pan – 300 l	closed front panel	1600	36.6	-
*Option: electronic control by touch keypad xxx.100							
22 Electric Ovens with Work Top	MEH 030	electric	work top	electric baking/roasting oven	800	6.0	-
	MEH 050	electric	work top	elec. baking/roasting oven with convection	800	6.0	-
23 Work Tables/ Intermediate Units	MUA 040	neutral	work top and drawer	open cabinet	400	-	-
	MUA 050	neutral	work top and drawer	open cabinet	500	-	-
	MUA 060	neutral	work top and drawer	open cabinet	600	-	-
	MUA 070	neutral	work top and 2 drawers	open cabinet	700	-	-
	MUA 080	neutral	work top and 2 drawers	open cabinet	800	-	-
	MUA 090	neutral	work top and 2 drawers	open cabinet	900	-	-
	MUA 100	neutral	work top and 2 drawers	open cabinet	1000	-	-
	MUZ 010	neutral	work top	closed front panel	100	-	-
	MUZ 020	neutral	work top	closed front panel	200	-	-
	MUZ 030	neutral	work top	closed front panel	300	-	-

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Cooking Equipment



Refrigeration Equipment



Meal Distribution



Extraction Hoods



Cafeteria Projects



Furniture/Shelving