

ascobloc®



Monobloc

Cooking Suites





■ Show cooking suite – design study

This show cooking suite was built as a design study for presentation at distributors' and dealers' showrooms or exhibitions. The cantilevered appliances of the Ascoline 700 series form the basis for the design, and are used as bridging installations rather than wall installations. This lends the overall cooking suite a sense of elegance, and makes it appear to float above the floor. Two bain-maries, a range with hot plates, a range with a glass ceramic hob, a deep fat fryer and a frying plate with compense bottom – all from the tried-and-trusted Ascoline 700 series of cooking appliances – are integrated into the continuous CNS housing. A swivelable water fitting facilitates the filling of pans and both of the bain-maries at the point of cooking, thus improving workplace efficiency.

The special frame incorporated into the block only requires two supports, and acts as an installation bridge for the appliances on the upper section of the range. This solution is not only highly attractive, but also enables the simple cleaning of the area beneath the appliances – thus ensuring an excellent standard of hygiene. A continuous handrail of tubular CNS construction is welded onto the side of the one-piece worktop. A decorative shelf mounted on a single tubular CNS support (for improved hygiene) enables the storage of condiments and small accessories. The show cooking suite combines functionality with the utmost in stylish design.





■ Dorint Hotel, Hamburg

This Monobloc cooking suite for the Dorint Hotel in Hamburg saw ascobloc enter the market for Monobloc ranges – a specialist product group characterized by demanding requirements. As requested by the client, individual Ascoline 700 series appliances with standard substructures were integrated into a seamlessly welded worktop. This ensured smooth, uncomplicated range planning. The entire unit stands on a CNS plinth which is firmly fixed to the kitchen floor and therefore complies with the utmost in hygiene standards.

The deep fat fryer and frying plate each feature a raised, welded slosh guard. This prevents water from sloshing into them from the adjacent worktop, which in turn reduces the risk of fire and accident. This solution is characterized by smooth, fluted transitions which are easy to clean. In the case of the deep fat fryer in particular, this design is used as a standard solution in all of ascobloc's Monobloc ranges.



■ Spa hotel "Bayerwaldhof", Bad Kötzing

This project combined both fitted appliances from the Integraline series and appliances from the Ascoline 700 and 850 series. The use of welded built-in modules facilitates the flexible allocation of cupboard space in the substructure – independent of the appliance thereabove. As requested by the client, the range features a combination of gas and electric appliances. The three series used offer a broad spectrum of appliances stretching from gas ranges, deep fat fryers and frying plates to bain-maries and induction hobs. Substructures are generally open and continuous. This both avoids the need for side walls and ensures the optimum use of available space. Substructures comply with hygiene standard H2, i.e. they are fully welded (with fluting) at transitions between their floors and connecting side and rear walls.

The special challenge posed by this range was the adaptation thereof to the spatial scenario in the hotel kitchen by arranging it around existing pillars. The group of appliances stands on a plinth provided by the client. The plinth is coated with acrylic resin in order to create a single hygienic unit along with the acrylic floor covering.





■ Retirement care home "Erftflora", Bedburg

This project involved the creation of a unit for an open – and therefore visible – kitchen with a service counter. Its extensive range of kitchen products enabled ascobloc to act as a one-stop provider of all required elements. Attractive design features were used throughout the service counter and range in order to reflect the upmarket style of the retirement care home. The handrail and door and drawer handles fitted to the range are therefore of polished brass construction. The brass decorative elements mounted at either end of the range harmoniously round off the overall concept.

The appliances are all taken from the Ascoline 700 series of cooking appliances. The range not only caters for à la carte cuisine, but also includes canteen kitchen appliances such as fast boiling pans and frying pans welded seamlessly into it. All canteen kitchen appliances feature a continuous slosh guard for reasons of hygiene and safety.





■ Country Inn "Zum Eibenwald", Paterzell

This Monobloc range combines appliances from the Ascoline 700 and 850 series. As requested by the client, some sections are finished as a continuous worktop, whilst others feature groups of individual cooking appliances with an adjacent tilting frying pan and integrated gas range (existing appliance provided by the client).

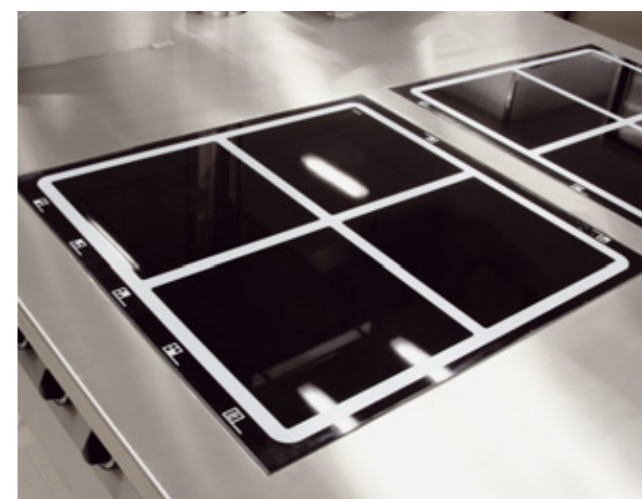
The range therefore represents a functional solution which is tailored to both client requirements and spatial restrictions.



■ Holiday Inn, Stuttgart

This Monobloc range sees a cantilevered group of cooking appliances rest on brick-built feet provided by the client. The feet also act as installation channels. This ensures not only a highly attractive overall design, but also an excellent standard of hygiene and ease of cleaning.

The appliances are taken from the tried-and-trusted Ascoline 700 series of cooking appliances. The ranges use efficient, energy-saving induction technology. The full-area induction units selected make it possible to simultaneously work with a number of small pans on a single cooking zone. Particular attention is drawn to the relocation of the fat drainage taps to the front of the range, which is due to the presence of installation channels underneath the deep fat fryers. Each of the raised shelves sits on top of a stable tubular support, and provides space for the storage and hanging of small accessories.





■ BBQ Kitchen, Berlin

The special challenge here was the adaptation of the kitchen to both the restaurant's architectural characteristics (industrial architecture) and the distinct design features of the adjacent gas-fired chicken grill. The surfaces of the range's substructures were therefore coated in the same colour and equipped with brass fittings in order to create a single aesthetic unit along with the grills. The housing of the installation channel and the feet of the raised shelf were also powder-coated and fitted with brass decorative elements.

The range is equipped with appliances from the Ascoline 700 series. A solid brass handrail rounds off the overall design. The Monobloc range therefore blends harmoniously with the existing look and feel of the restaurant.



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