

ascobloc®



Refrigeration Equipment





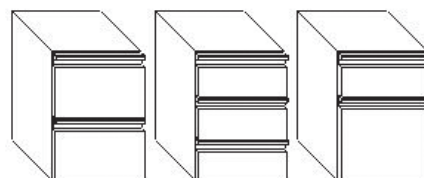
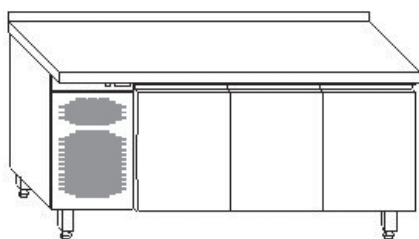
Refrigerated and Freezing Counters

Refrigerated and freezing counters from ascobloc are available in various executions, i.e. as plug-in appliances ready for use or for the connection to remote cooling units. The counters may have 1 to 5 GN-sized partitions and may be equipped with hinged doors or block of drawers. The use of proven refrigeration components guarantee the reliability and the ease of service.

- Made of stainless steel 18/10 (AISI 304)
- Temperature: refrigerated counters from +2 °C to +15 °C, freezing counters: between -18 °C and -24 °C
- Automatic defrost, condensation evaporating or drainage
- Cooling unit compartment left side (right side on request)
- Central evaporator for perfect cooling performance
- Electronic temperature control
- Variable door and drawer block partition
- Double-walled and insulated against loss of cooling energy
- Easy to clean by smooth internal surfaces
- Self-closing doors with exchangeable magnetic seals



Refrigerated Counter with Plug-In Cooling Unit
3 x GN 1/1, block of drawers 1/2 + 1/2 and hinged doors, cooling unit compartment



Refrigerated and freezing counters GN 1/1; Depth 700 mm / Height 850 mm

Compartments	1	2	3	4	5*
Length	950 mm	1.300 mm	1.750 mm	2.200 mm	2.650 mm

also available for bakeries/pastries standard *only with refrigerated counters available

Refrigerated and freezing counters GN 2/1; Depth 800 mm / Height 850 mm

Compartments	1	2	3	4	5
Length	1.155 mm	1.710 mm	2.365 mm	-	-

also available for bakeries/pastries standard



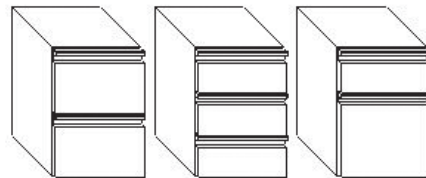
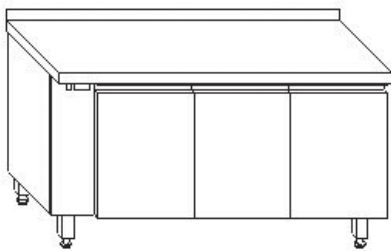
Option:

Refrigerated and freezing counters with hinged doors with insulation glass, stainless steel frame and interior lighting



Refrigerated Counter for Connection to a Remote Cooling Unit

2x GN 1/1, block of drawers 1/3 + 1/3 + 1/3 and hinged door, installation compartment



Refrigerated and freezing counters GN 1/1; Depth 700 mm / Height 850 mm

Compartments	1	2	3	4	5*
Depth	750 mm	1.100 mm	1.550 mm	2.000 mm	2.450 mm

*only with refrigerated counters available

Refrigerated and freezing counters GN 2/1; Depth 800 mm / Height 850 mm

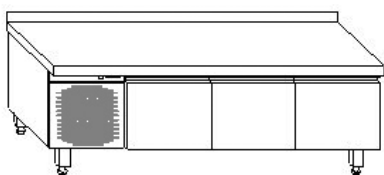
Compartments	1	2	3	4	5
Depth	955 mm	1.510 mm	2.165 mm	–	–

- Low execution for the combination with table-top units
- Temperature: refrigerated from +2 °C to +15 °C, freezing counters: between -18 °C and -24 °C
- Automatic defrost, condensation evaporation
- Central evaporator for perfect cooling performance
- Double-walled and insulated against loss of cooling energy
- Easy to clean by smooth internal surfaces
- Made of stainless steel 18/10 (AISI 304)
- Electronic temperature control
- Cooling unit compartment left side (right side on request)
- Self-closing doors with exchangeable magnetic seals
- Variable door and drawer block partitions

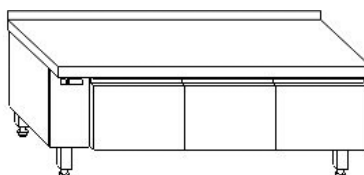


Refrigerated Snack Counter with Plug-In Cooling Unit
2 x GN 1/1, hinged doors, cooling unit compartment

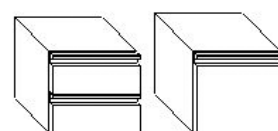
Plug-in cooling unit



Remote cooling unit



Blocks of drawers



Lengths of **appliance GN 1/1**; Depth 700 mm / Height 587 mm

Compartments	1	2	3	4
Plug-in cooling unit	1.100 mm	1.450 mm	1.900 mm	2.350 mm
Remote cooling unit	750 mm	1.100 mm	1.550 mm	2.000 mm

Lengths of **appliance GN 1/1**; Depth 800 mm / Height 587 mm

Compartments	1	2	3	4
Plug-in cooling unit	1.305 mm	1.860 mm	2.515 m	-
Remote cooling unit	955 mm	1.510 mm	2.165 mm	-

Refrigerated Wells

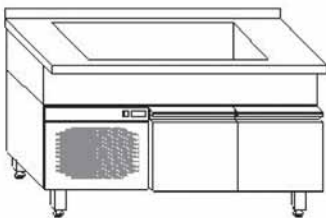


- Same features as the refrigerated snack-counters, but separate cool-circuit for wells and lower compartments, to be controlled separately
- Refrigerated well: GN, static cooling, perforated bottom shelf

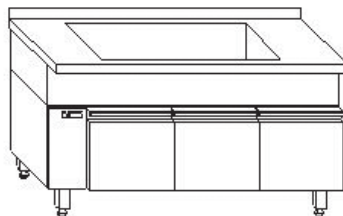


Refrigerated Well with Substructure and Plug-In Cooling Unit
Well 3 x GN 1/1, substructure 2 x GN 1/1, hinged doors, cooling unit compartment

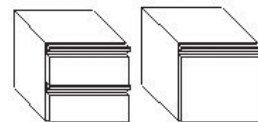
Plug-in cooling unit



Remote cooling unit



Blocks of drawers



Refrigerated wells GN 1/1; Depth 700 mm / Height 850 mm

Plug-in cooling unit			Remote cooling unit		
Refrigerated wells	Substructure	Length	Refrigerated wells	Substructure	Length
1x1/1	1x1/1	1100 mm	1x1/1	1x1/1	750 mm
2x1/1	1x1/1	1100 mm	2x1/1	2x1/1	1100 mm
3x1/1	2x1/1	1450 mm	3x1/1	3x1/1	1550 mm
4x1/1	3x1/1	1900 mm	4x1/1	3x1/1	1550 mm
5x1/1	4x1/1	1900 mm	-	-	-

Refrigerated wells GN 2/1; Depth 800 mm / Height 850 mm

Plug-in cooling unit			Remote cooling unit		
Refrigerated wells	Substructure	Length	Refrigerated wells	Substructure	Length
1x1/1	1x2/1	1305 mm	1x1/1	1x2/1	955 mm
2x1/1	2x2/1	1305 mm	2x1/1	1x2/1	955 mm
3x1/1	3x2/1	1305 mm	3x1/1	2x2/1	1510 mm
4x1/1	4x2/1	1806 mm	-	-	-



Saladettes (Garnish Counters)

- Made of stainless steel 18/10 (AISI 304)
- Automatic defrost and condensation evaporating
- Central evaporator for perfect cooling performance
- Worktop with slide-in flap lid and cut-out for the accommodation of GN-containers
- Easy to clean by smooth internal surfaces
- Electronic temperature control
- Cooling unit compartment left side (right side on request)
- Double-walled and insulated against loss of cooling energy
- Self-closing doors with exchangeable magnetic seals
- Variable door and drawer partition

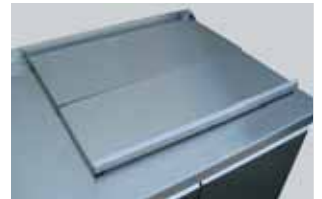
Option:

Saladette with a divided flap lid and cutting board

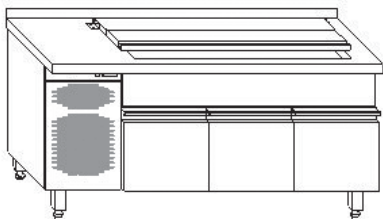


Saladette with Plug-In Cooling Unit
2 x GN 1/1, hinged doors, divided flap lid with cutting board, cooling unit compartment

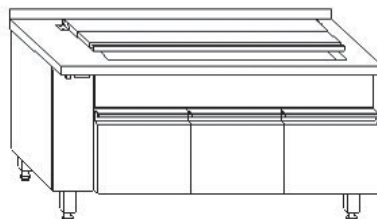
Standard lid: slide-in flap lid



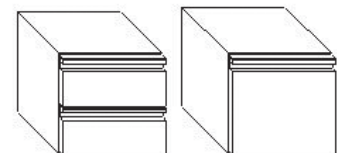
Plug-in cooling unit



Remote cooling unit



Blocks of drawers



Saladettes GN 1/1; Depth 700 mm / Height 850 mm

Compartments	1	2	3
Plug-in cooling unit	950 mm	1.300 mm	1.750 mm
Remote cooling unit	750 mm	1.100 mm	1.550 mm

Saladettes GN 2/1; Depth 800 mm / Height 850 mm

Compartments	1	2	3
Plug-in cooling unit	1.155 mm	1.710 mm	–
Remote cooling unit	955 mm	1.510 mm	2.165 mm

Advantages of the Counter-Cooling at a Glance



Advantages of the Counter-Cooling at a Glance



Temperature control and temperature display



Cooling unit extractable for the ease of service



Box drawers for the accommodation of GN-containers or partitions for bottles, stainless steel telescopic runners with a max. load capacity of 45 kg



Interior: evaporator covered with stainless steel, height adjustable supporting rails, round edge on rear wall



Box drawers removable for cleaning



Self-closing doors with exchangeable magnetic seals

A successful presentation of goods and meals is a crucial factor in the food service business. Thus, refrigerated show cases play a major role in every self-service line.

Not only the architectural design matters but also a good visibility and easy accessibility of the food presented make the difference in success.

Forced Air Refrigerated Show Cases “Panorama”

- For connection to a remote cooling unit or with plug-in cooling unit in the substructure
- Forced air evaporator - vertical airflow from rear to front
- Dazzle-free, vertical lighting next to sliding doors
- Drainage for condensed water to be provided locally
- Self service flaps made of plexiglas on customer side
- Combinable with forced air refrigerating well
- Sliding doors on service side and intermediate shelves made of float glass
- Also available: open or as bridge version



Forced Air Refrigerated Show Case “Panorama”

Straight, angular shaped, closed, with self service flaps

Versions



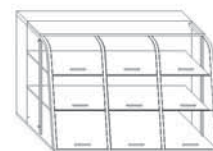
Straight, angular shaped



7° inclined, angular shaped



Straight, rounded edges R90



7° inclined, rounded edges R90

Description	Type		Dimensions
Straight, angular shaped	Open, show case with air veil	Closed, with self service flaps	Each: 800 x 720 x 714 mm 1125 x 720 x 714 mm 1450 x 720 x 714 mm
7° inclined, angular shaped			
Straight, rounded edges R90			
7° inclined, rounded edges R90			

Forced Air Refrigerated Show Cases with Stainless Steel Cover

- For connection to a remote cooling unit or top mounted with cooling unit suspended
- Cover and sides made of stainless steel
- Combinable with static refrigerated well
- Also available as bridge version
- Side evaporator covered by stainless steel
- Sliding doors on service side and intermediate shelf made of float glass
- Self service flaps on customer side
- Other lengths available on request



Adapted for combination with refrigerated wells



Forced Air Refrigerated Show Case with Stainless Steel Cover

7° inclined, angular shaped, as bridge

Versions



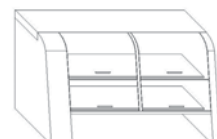
Straight, angular shaped



7° inclined, angular shaped



Straight, rounded edges R90



7° inclined, rounded edges R90

Description	Type	Dimensions
Straight, angular shaped	Closed, with self service flaps	Each: 1000 x 600(686) x 700 mm 1250 x 600(686) x 700 mm 1500 x 600(686) x 700 mm 1700 x 600(686) x 700 mm
7° inclined, angular shaped		
Straight, rounded edges R90		
7° inclined, rounded edges R90		

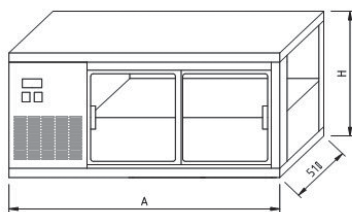
Table-Top Refrigerated Show Case "EUROLINE"

- With plug-in cooling unit, automatic defrost and condensation evaporation
- Standard: glass sliding doors on service side, fixed glazing on customer side; optional self service flaps made of plexiglas
- 3 sided insulation glazing
- Height-adjustable glass shelves
- Lateral refrigerating unit
- Lighting integrated in ceiling
- All covers made of stainless steel



Table-Top Refrigerated Show Case "EUROLINE"

2 levels, glass shelf, sliding doors, refrigerating unit lateral



Levels	Dimension A [mm]	Dimension B [mm]
2	910	540
2	1110	540
2	1440	540
3	1440	700



Guide rail of sliding doors removable for cleaning

Drop-In Refrigerated Show Case "EUROLINE"

- With plug-in cooling unit, automatic defrost and condensation evaporation
- Standard: glass sliding doors on service side, fixed glazing on customer side; optional with self service flaps made of plexiglas
- 3 sided insulation glazing
- Height-adjustable glass shelves
- Suspended cooling unit
- Lighting integrated in ceiling
- Covers made of stainless steel



Drop-in Refrigerated Show Case „EUROLINE“
2 levels, glass shelves, sliding doors, suspended cooling unit



Levels	Dimension A [mm]	Dimension B [mm]	Dimension C [mm]	Cut-out
2	625	20	540	600 x 560
2	825	220	540	600 x 560
2	1155	550	540	600 x 560
3	1155	550	700	600 x 560



Control panel can be removed from the compartment to be mounted into counter body

Basic versions



Refrigerating well suspended



Refrigerating well dropped-in



Statically Refrigerating Plates

- Drop-in unit, also available as suspended plate
- Plug-in cooling unit or for connection to a remote cooling unit
- As plug-in version the cooling unit is suspended

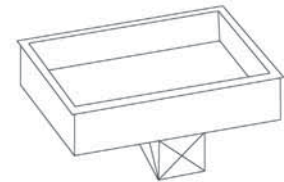


Size	External dimensions	Cut-out
1 x GN 1/1	435 x 630 mm	340 x 540 mm
2 x GN 1/1	750 x 630 mm	655 x 540 mm
3 x GN 1/1	1075 x 630 mm	980 x 540 mm
4 x GN 1/1	1400 x 630 mm	1305 x 540 mm
5 x GN 1/1	1725 x 630 mm	1630 x 540 mm



Statically Refrigerating Wells

- Drop-in unit, also available as suspended well
- Plug-in cooling unit or for connection to a remote cooling unit
- As plug-in version the cooling unit is suspended
- Automatic defrost
- Suitable for GN-container with a depth of 150 mm or 200mm

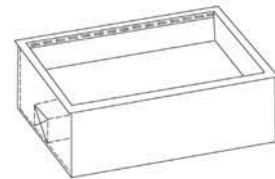


Size	External dimensions	Cut-out
2 x GN 1/1	710 x 590 mm	720 x 600 mm
3 x GN 1/1	1040 x 590 mm	1050 x 600 mm
4 x GN 1/1	1360 x 590 mm	1370 x 600 mm
5 x GN 1/1	1680 x 590 mm	1690 x 600 mm



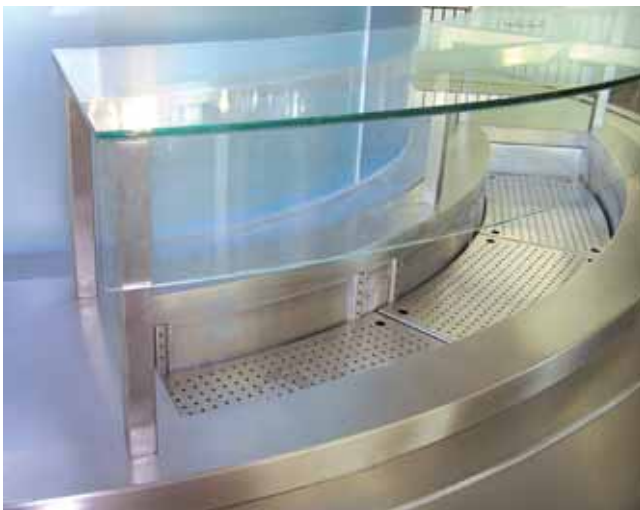
Forced Air Refrigerated Wells

- Drop in unit, also available as suspended well
- Plug-in cooling unit or for connection to a remote cooling unit
- As plug-in version the cooling unit is suspended
- Automatic defrost
- Suitable for GN-containers with a depth of 150 mm or 200 mm



Dimensions	External dimensions	Cut-out
2 x GN 1/1	761 x 679 mm	765 x 682 mm
3 x GN 1/1	1085 x 679 mm	1090 x 682 mm
4 x GN 1/1	1410 x 679 mm	1415 x 682 mm
5 x GN 1/1	1735 x 679 mm	1740 x 682 mm

Custom Fabricated Refrigerating Wells (available on request)



ascobloc® Refrigerated Beverage Counters

ascobloc offers a special designed programme for the cold storage and presentation of beverages, including products for bottle and keg cooling. The programme is completed by manifold option worktop arrangements and equipment as faucets, drip pans and draught columns.



Keg Chiller:

Standard height of body: (890 mm), useable for kegs of 30 l or 50 l, completely made of stainless steel 18/10 (AISI 304)

Options:

Fold-down ramp for kegs, protection bar and keg trolley



- Available in many variations, with 1 to 4 compartments
- Each compartment with hinged doors
- Custom fabricated execution on request
- Counters either with plug-in cooling unit or for connection to a remote cooling unit



- Forced air cooling with electronic control
- Automatic defrost and condensation evaporation
- Counter top with drip pan and 1 or 2 basins
- Counter top available made of stainless steel, granite or corian
- Doors and drawers available with handle strip as well as lever snap and handle bar



Refrigerated Beverage Counters

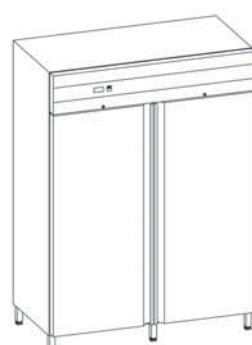
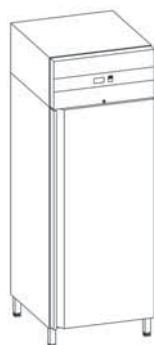
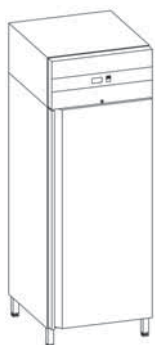
- Made of stainless steel 18/10 (AISI 304)
- Electronic temperature control
- Temperature: refrigerated counters from +2 °C to +15 °C, freezing counters: between -18 °C and -24 °C
- Double walled and insulated against loss of cooling energy
- Automatic defrost, condensation evaporating
- Easy to clean by smooth internal surfaces
- Cooling unit compartment left side (right side on request)
- Self-closing doors with exchangeable magnetic seals
- Central evaporator for perfect cooling performance

- Completely made of stainless steel 18/10 (AISI 304)
- Temperature: refrigerated counters from +2 °C to +15 °C, freezing counters: between -18 °C and -22 °C
- Automatic defrost, condensation evaporating or drainage
- Unit compartment mounted on top of housing
- Electronic temperature control
- Forced air evaporator for perfect cooling performance
- All sides insulated against loss of cooling energy
- Interior case in hygienic execution, with bottom well
- Self-closing doors and exchangeable magnetic seals



Refrigerators and Freezers, one door

Refrigerators and Freezers, two doors



Refrigerators GN 2/1

	One door	Two doors
Plug-in cooling unit	720 x 790 x 2050 mm	1440 x 790 x 2050 mm
Remote cooling unit	720 x 790 x 2050 mm	1440 x 790 x 2050 mm
Total capacity	620 l	1350 l

Freezers GN 2/1

	One door	Two doors
Plug-in cooling unit	720 x 790 x 2050 mm	1440 x 790 x 2050 mm
Remote cooling unit	720 x 790 x 2050 mm	1440 x 790 x 2050 mm
Total capacity	620 l	1350 l

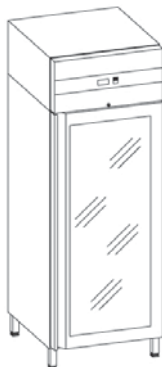
Versions of Refrigerators and Freezers

- Same features as refrigerators and freezers, available with one compartment only
- Also available for bakeries/ pastries standard



Refrigerators with Glass Door

Drive-In Refrigerators



Refrigerators with glass door GN 2/1

	One door
Plug-in cooling unit	720 x 790 x 2050 mm
Remote cooling unit	720 x 790 x 2050 mm
Total capacity	650 l



Drive-in refrigerators GN 2/1

	One door	Two doors
Plug-in cooling unit	770 x 800 x 2100 mm	1440 x 790 x 2050 mm
Remote cooling unit	770 x 800 x 2100 mm	1440 x 790 x 2050 mm
Total capacity	720 l	1350 l

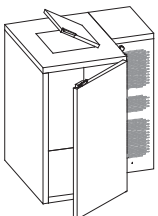
Hygiene becomes more and more an issue of “zero tolerance”. According to regulations, wet garbage must be chill-stored until its final collection. Compact design and easy handling are the characteristics of our garbage chillers. On request, unassembled kits are available (e.g. to facilitate their transportation into basements etc.)

- For the accommodation of 1 to 4 garbage bins a 240 litres
- 1 to 4 hinged doors (depending on execution)
- With plug-in cooling unit or for the connection to a remote cooling unit
- Hygienic interior made of stainless steel
- Doors with lever snap
- Feeding of bins through upper flaps
- Optional oil heating for winter operation

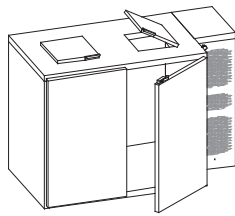


Option:
Stainless steel hopper for extension for lower bins

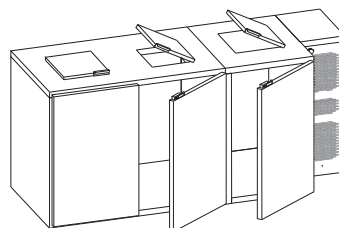
Garbage chillers for the accommodation of:



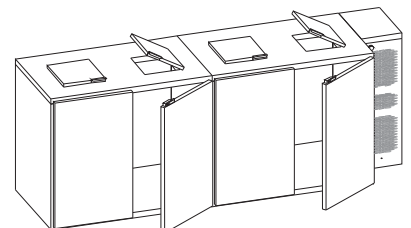
1 garbage bin



2 garbage bins



3 garbage bins



4 garbage bins

Lengths **garbage chillers**; Depth 900 mm / Height 1115 mm

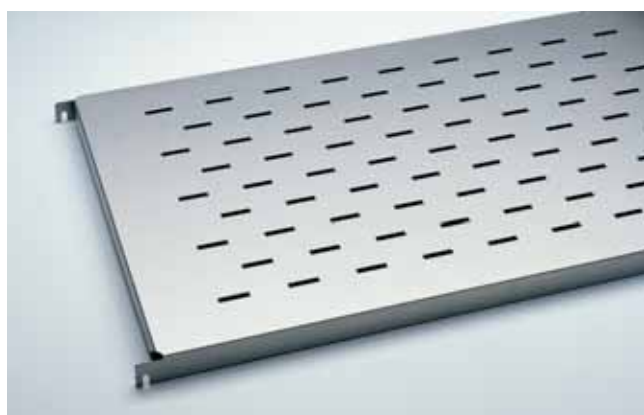
Capacity	1 x 240 L	2 x 240 L	3 x 240 L	4 x 240 L
Plug-in cooling unit	1105 mm	1760 mm	2615 mm	3270 mm
Remote cooling unit	955 mm	1610 mm	2365 mm	3020 mm

Shelves for Cold Storage Rooms

ascobloc®

Our shelf system meets all important requirements of tenders: hygienic concept, TÜV approved design and a large variability. The combinable elements are available as starter kits, extension modules and corner modules. Only one wrench is needed for a fast and simple assembly.

- Completely made of stainless steel 18/10 (AISI 304)
- Surface matt polished
- Components: rack frames, stability cross bars and solid or perforated shelves
- Basic module: 2 rack frames and 4 shelves
- Extension module: 1 rack frames and 4 shelves
- GS-/ TÜV approved max. load:
 - Max. load per shelf 1000 mm -150 kg
 - Max. load per shelf 1500 mm -100 kg
 - Max. load per module 1.200 kg



Perforated shelves



Solid shelves

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Cooking Equipment



Refrigeration Equipment



Meal Distribution



Extraction Hoods



Cafeterias



Furniture/Shelves