

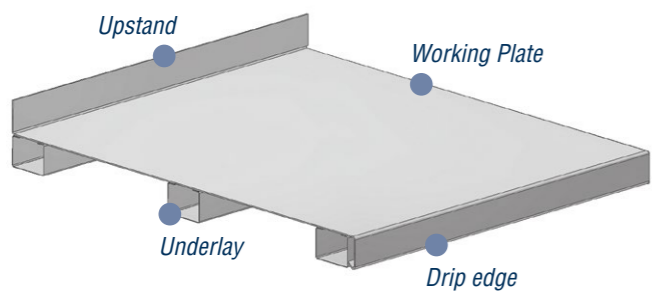
**ascobloc®**



# Stainless steel furniture







Section of a worktop



Rolled edge in front and drip edge



CNS (AISI 304) dip container for serving utensils



Column enclosure



Rear upstand with radius

Rounded corners

- Standard worktops made of 1,0 mm CNS (AISI 304), optional 1,5 mm or 2,0 mm, ground mat (grain 320)
- Reinforced with sections, sound absorbing insulation underneath
- Turned down 50 mm on three sides, turned up 50 mm at rear
- Free-standing sides with overhang executed with drip edge



Seamlessly welded basin, with grooved draining board and bead edge



Termination bar at rear upstand

Worktop with discharge chute and rubber ring



Work cabinet combination

- Self-sustaining, stable work cabinets made of CNS (AISI 304)
- Drip edge and full-surface cover plate sealed with stainless steel up to the appliance body prevent liquids from penetrating
- Cabinet closed on three sides, available with sliding doors, wing doors, drawers or open cupboard
- Mounting is optionally carried out on stationary on feet made of square tube (+/- 15 mm height-adjustable), on castors or on customer supplied socket base
- Visible parts with uniform grinding – grain 320
- Flanges and fold-outs are basically welded and polished, homogeneous, high-quality appearance
- Substructures are optionally available in HS (standard), H1, H2 or H3 version according to DIN 18865 part 9

- Folded, against derailing secured sliding door guidance for noise damping with ball bearing rollers and soft end stop
- Double walled wing doors with horizontal handles and magnetic closure, optionally left or right, with stable, maintenance-free bearings
- Easy to clean wing doors, stored on top and bottom with stable stainless steel hinges
- Cupboard with height-adjustable intermediate shelves or optionally with removable support grids for GN-containers or GN/BN-sheets
- Drawer block available either with 2, 3 or 4 drawers or with bottle drawers, drawers optionally with soft closing feature



Work cabinet hygiene 2 standard (H2), drawer guide



Drawers with safety lock



Removable register for GN containers



Warming cabinet – ventilated heating



#### Upright cabinets with wing doors

- Cabinet body with 1 or 2 wing doors
- Interior space with solid bottom and 3 height-adjustable intermediate shelves
- Execution as detergent/broom upright cabinet: interior divided by vertical wall into 2 sections with 3 height-adjustable intermediate shelves and high compartment with hook strip



#### Upright cabinets with sliding doors

- Three-sided closed cabinet with two separate superimposed cabinets
- 2 sliding doors per cabinet with bottom shelf and 1 height-adjustable intermediate shelf
- Lower and/or upper doors optionally lockable



Wall-mounted cabinet with safety glass-sliding doors

#### Wall-mounted cabinets

- Corresponding external appearance of the cabinet bodies and shelves to the overall/complete product portfolio
- Cabinets and shelves made of 1 mm CNS (AISI 304), surfaces polished for a harmonious look
- Wall-mounted cabinets available with 1 to 4 wing doors, with sliding doors or as open cabinet
- Sliding doors on the top roll-guided and below with hidden/con cealed pin guide
- Double walled wing doors with horizontal handles and magnetic closure
- Removable and height-adjustable intermediate shelves

#### Special versions

- Sliding door executed as glass door
- Mounted spice pourer
- Ceiling mount
- Wing- and sliding doors with lock system
- Illumination of the interior cabinet or work surface underneath



Wall-mounted 2-level shelf

#### Wall-mounted shelves

- 1- or 2-level shelves, infinitely heightadjustable
- Fastening with supporting rails screwed to the wall
- Wall shelves are bent 30 mm at the front and sides, folded at the back and the corners welded
- Smooth surfaces easy to clean

#### Special versions

- Special versions of shelves and consoles



Inclined shelf for dishwasher baskets



1-level bridge-type worktop shelf



1-level heat bridge

### Worktop shelves and heat bridges

- 1- or 2-level shelves in different sizes
- Fastening on the cover plate via spigots or by welding
- Shelves of the heat bridges are bent on all sides 80 mm and are additionally equipped as option with lighting (hologen or LED)
- Heating of the thermal bridges with infrared (ceramic heater) or alternatively with quartz heating elements, optionally dimmable
- Versions as 1- or 2-level heat bridge also possible in combination with neutral top shelf



2-level shelf mounted on dish sorting table



Dish heating cabinet with wing doors and intermediate shelf



Hot service counter

### Dish heating cabinets

- Corpus and doors are double-walled and thermally insulated
- With sliding or hinged doors, optionally operable from both sides
- Convection heating with radiator fan and air guidance system ensure optimal heat distribution
- Thermostatic temperature control from 30 – 85°C
- Equipped with one radiator fan for units until 1.600 mm length, 2 radiator fans for units above 1600 mm length



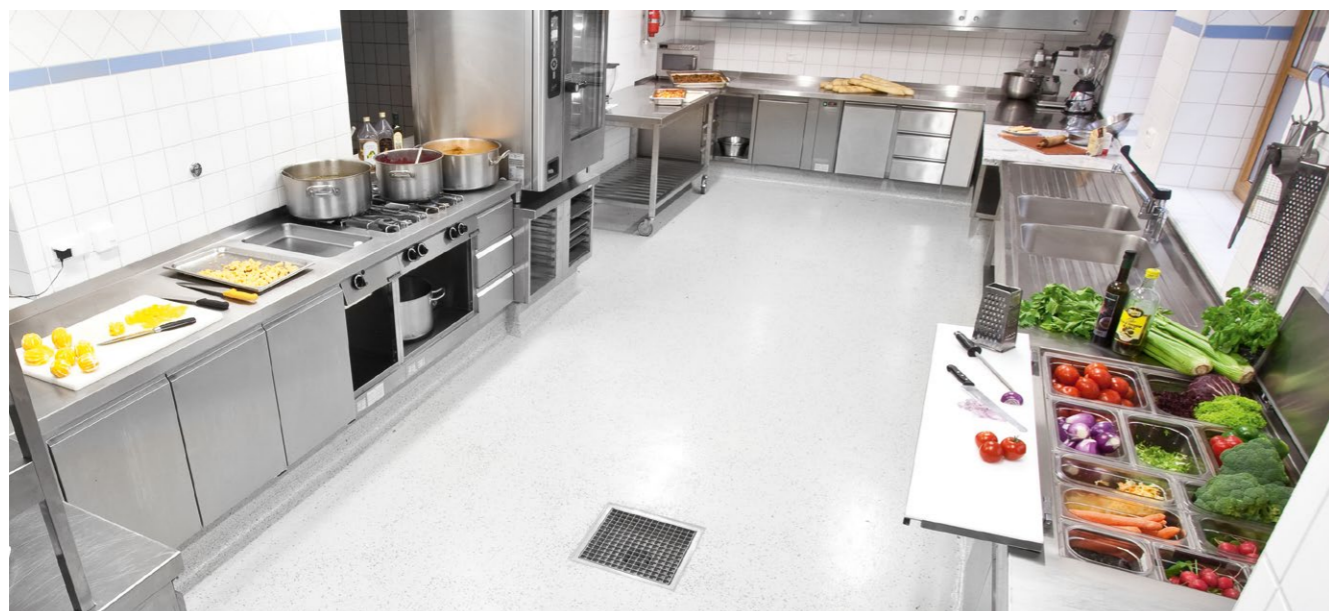
Hot service counter with flaps for front loading

### Hot service cabinets

- Separately indirect heated single GN 1/1 basins for max. 200 mm deep GN container
- Basin individually adjustable from 30 – 100°C
- Complete installed piping for water in- and outlet including inlet and outlet valve
- Optionally electronic water level control by solenoid valve
- Substructure with installation compartment for sanitary connection on the left side and electrical connection on the right side, in between open or closed neutral or heated cabinet with sliding or wing doors

### Special versions

- Flap-type bain-marie with loading trolley – easy front loading of heavy GN containers
- Hot service counter with glass ceramic heating plate GN 1/1, optionally with loading flaps or as a „drop-in“ variant



Work table with grid shelf



Work table with upstand, support for GN containers and solid bottom shelf

- Worktops with stainless steel profiles underlaid, turned down 50 mm and turned up 50 mm on the wall
- Drip edge on the operating side and optionally also on the end sides
- Substructure optionally open, with solid bottom shelf or storage grid, in mobile or stationary design
- Substructure possible with one or more drawer blocks – execution with frame drawers or box drawers, suitable for GN-containers

#### Special versions

- Special bends of the table top
- Drawers with safety lock



Work table with upstand, drawer and open substructure



Sink unit with two basins und drainer, open substructure



Sink unit with two basins and drainer, substructure with gride shelf

- Sink unit cover and basin made of CNS (AISI 304)
- Standard worktop turned down 50 mm on three sides, at the back turned up
- Deep drawn basins with large radii and slopes to the outlet
- Surfaces brushed and sink bottom with sound insulation
- Basins available in different sizes, special customized execution possible
- Basin equipped with a standpipe valve and drain connection
- Substructure made of square-pipe, ground clearance 150 mm / 200 mm, working height 850 mm / 900 mm
- Substructure executed optionally with open underframe and basin cover, solid or gride bottom shelf or possible as an under cabinet with wing or sliding doors

- Legs adjustable in height (+/- 15 mm)
- Homogeneous and high-quality appearance of basins, worktop and substructure

#### Special versions

- Individual working height
- Lateral overhang of the cover 20 mm
- 1 hole-mixer tap 1/2" chrome-plated
- 2 hole-mixer tap 3/4" chrome-plated
- Swinging hose with spray gun

## Hand-washing/Hand-washing basin and sink combination



Hand-washing basin with lower cabinet with wing door



Hand-washing basin and sink combination

### Hand-washing basins

- Hand-washing basin on consoles with three-sided basin cover, drain connection and overflow
- Equipped with two handle mixer 1/2" or electrical/mechanical push bottom for knee operation, sensorelectronic mixer mains operated/battery operated



Hand-washing basin with splash guard and towel dispenser

### Hand-washing basin and sink combination

- Installation of the unit either wall-mounted or with base frame with height-adjustable feet, ready for sanitary connection
- Drainage basin with folding grate, can be used as surface for filling
- Hand wash basins as well as back wall, sink cover and folding grate made of CNS (AISI 304)
- Both basins are deep-drawn with large radii in the corners and on the ground as well as a slope to the outlet embossment
- Surfaces brushed, sink bottom with sound insulation
- Device fully panelled
- Two handle mixer tap 1/2" with two-handed operation or sensorelectronic mixer mains or battery operated

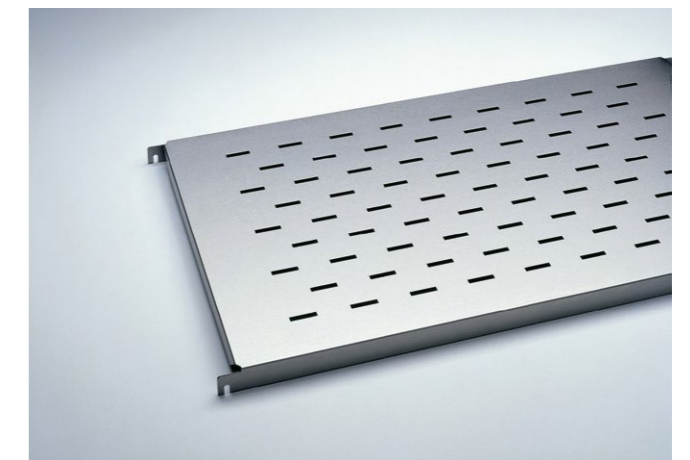
### Special versions

- Seamlessly welded in hand-washing basin in continuous worktop

## Stainless steel shelves



Closed shelf



Slitted shelf

### Stainless steel shelves

- Meets the most important requirements of all tenders: hygienic design, GS certified construction, different variations of installation and extensions possible
- Simple planning due to of defined spacings
- Available as complete shelves and as additional components on demand
- Components: frames made of square tubes 25 x 25 mm, stability cross, closed or slit shelves
- Basic modules may be freely combined and are available as basic modules, extension modules, or corner modules
- Shelves made of CNS (AISI 304), with ground mat surface, grain 320
- Legs adjustable in height
- Fast and simple assembly
- For open storage of kitchen utensils and groceries in kitchens, storage rooms, coldrooms



Stainless steel shelving-system – corner variant



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Cooking Equipment



Refrigeration Equipment



Meal Distribution



Extraction Hoods



Cafeteria Projects



Furniture/Shelving