

**ascobloc®**



# Refrigeration Equipment



Refrigerated and freezing counters

Refrigerated and freezing counters from ascobloc are available in various executions, i.e. as ready to plug-in appliances or for connection to remote cooling units. The counters may have 1 to 4 GN-sized sections and may be equipped with hinged doors or drawer blocks.



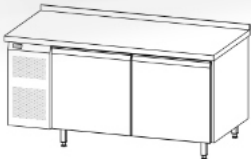
Option!

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

Refrigerated and freezing counters with side machine compartment

- Tested as per (EU) 2015/1094
- Refrigeration range -2°C to +12°C; Freezing range -18°C
- Cabinet body completely made of stainless steel AISI 304
- Pressure-foamed with PU insulation foam, Insulation thickness 60mm
- Doors/panels with magnetic frame seal
- Machine compartment/Technical compartment on the left side, Option: Position on the right side
- Foot height 150mm (or as required for the project)
- Options: with worktop stainless steel 50mm – material thickness 1mm, rear with 50mm upstand/front with drip edge or front and rear with drip edge

Refrigerated counter with built-in cooling  
3 × GN 1/1 with drawer blocks  
1/3 + 2/3, 2 × 1/2, 3 × 1/3



Standard execution – Built-in cooling  
with hinged doors, Machine compartment left side



Standard execution – Remote cooling  
with hinged doors, Technical compartment left side



Option: Drawer blocks  
2 × 1/2    3 × 1/3    1/3 + 2/3

Refrigerated and freezing counters – Body height 700mm or 650mm (900mm/850mm incl. worktop and appliance feet)

| Compartments |             | Width                             |                                   | Lenght with built-in cooling | Lenght with remote cooling |
|--------------|-------------|-----------------------------------|-----------------------------------|------------------------------|----------------------------|
| 1 × GN 1/1   | 1 × GN 2/3  | 660mm<br>(700mm incl.<br>worktop) | 560mm<br>(600mm incl.<br>worktop) | 935mm                        | 775mm                      |
| 2 × GN 1/1   | 2 × GN 2/3  |                                   |                                   | 1,290mm                      | 1,130mm                    |
| 3 × GN 1/1   | 3 × GN 2/3  |                                   |                                   | 1,745mm                      | 1,585mm                    |
| 4 × GN 1/1*  | 4 × GN 2/3* |                                   |                                   | 2,200mm                      | 2,040mm                    |
| 1 × GN 2/1   |             | 760mm (800mm incl. worktop)       |                                   | 1,140mm                      | 980mm                      |
| 2 × GN 2/1   |             |                                   |                                   | 1,700mm                      | 1,540mm                    |
| 3 × GN 2/1*  |             |                                   |                                   | 2,360mm                      | 2,200mm                    |

\* available as refrigerated counter only

Refrigerated counters and freezing counters with base cooling unit

- Tested as per (EU) 2015/1094
- Refrigeration range +2°C to +16°C; Freezing range -18°C
- Cabinet body completely made of stainless steel AISI 304
- Pressure-foamed with PU insulation foam, Insulation thickness 60mm
- Doors/panels with magnetic frame seal
- Machine compartment in the base (base cooling unit)
- Options: with worktop stainless steel 50mm – material thickness 1mm, rear with 50mm upstand/front with drip edge or front and rear with drip edge



Refrigerated counter with base cooling unit, Built-in cooling  
2 × GN 1/1 with hinged doors

Refrigerated counter with base cooling unit, Built-in cooling  
2 × GN 1/1 with drawer blocks 2 × 1/2



Standard execution - Built-in cooling  
with hinged doors



Option: Drawer blocks  
2 × 1/2    1 × 1

Refrigerated and freezing counters – Body height 850mm or 800mm (900mm/850mm incl. worktop)

| Compartments |            | Width                          |                                | Lenght with built-in cooling | Lenght with remote cooling |
|--------------|------------|--------------------------------|--------------------------------|------------------------------|----------------------------|
| 2 × GN 1/1   | 2 × GN 2/3 | 660mm<br>(700mm incl. worktop) | 560mm<br>(600mm incl. worktop) | 930mm                        | –                          |

ascobloc®

Saladettes

Saladettes with side machine compartment

- Refrigeration range + 2°C to + 16°C
  - Cabinet body completely made of stainless steel AISI 304
  - Pressure-foamed with PU insulation foam, Insulation thickness 60mm
  - Open at the top for inserting GN containers
  - Doors/panels with magnetic frame seal
  - Foot height 150mm (or as required for the project)
- Machine compartment/Technical compartment on the left side
  - **Option:** Position on the right side
  - **Options:** with worktop stainless steel 50mm – material thickness 1 mm, rear with 50mm upstand/front with drip edge or front and rear with drip edge
  - Accessories (included): Sliding/hinged lid,
  - **Option:** Hinged lid and cutting board

Standard  
Sliding/hinged lid

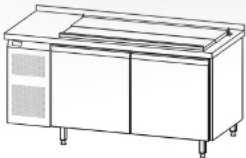


Option!

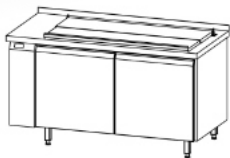
Saladette with hinged lid and cutting board



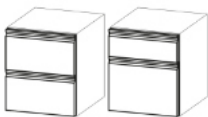
Saladette with built-in cooling  
2×GN 1/1 with hinged doors, Hinged lid with cutting board



Standard execution – Built-in cooling  
with hinged doors, Machine compartment left side



Standard execution – Remote cooling  
with hinged doors, Technical compartment left side



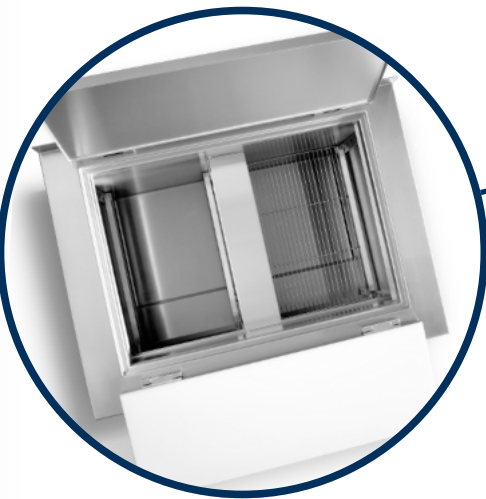
Option: Drawer blocks  
2 × 1/2    1/3 + 2/3

| Saladettes – Body height 700mm or 650mm (900mm/850mm incl. worktop and appliance feet) |                             |                              |                            |
|----------------------------------------------------------------------------------------|-----------------------------|------------------------------|----------------------------|
| Compartments                                                                           | Width                       | Length with built-in cooling | Length with remote cooling |
| 1 × GN 1/1                                                                             | 660mm (700mm incl. worktop) | 935mm                        | 775mm                      |
| 2 × GN 1/1                                                                             |                             | 1,290mm                      | 1,130mm                    |
| 3 × GN 1/1                                                                             |                             | 1,745mm                      | 1,585mm                    |
| 4 × GN 1/1                                                                             |                             | 2,200mm                      | 2,040mm                    |

ascobloc®

Saladettes with with base cooling unit

- Refrigeration range + 2°C to + 16°C
  - Cabinet body completely made of stainless steel AISI 304
  - Pressure-foamed with PU insulation foam, Insulation thickness 60 mm
  - Open at the top for inserting GN containers
  - Doors/panels with magnetic frame seal
  - Machine compartment in the base (base cooling unit)
- **Options:** with worktop stainless steel 50mm – material thickness 1 mm, rear with 50mm upstand/front with drip edge or front and rear with drip edge
  - Accessories (included): Sliding/hinged lid,
  - **Option:** Hinged lid and cutting board



Cut-out:

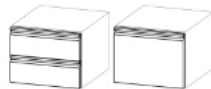
Open at the top for inserting GN containers



Saladette with base cooling unit, built-in cooling  
GN 1/1 with hinged doors



Standard execution – Built-in cooling  
with hinged doors



Option: Drawer blocks  
2 × 1/2    1 × 1

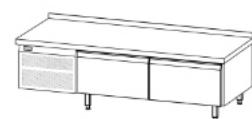
| Saladettes – Body height 850 mm or 800 mm (900 mm / 850 mm incl. worktop) |                               |                              |                            |
|---------------------------------------------------------------------------|-------------------------------|------------------------------|----------------------------|
| Compartments                                                              | Width                         | Lenght with built-in cooling | Lenght with remote cooling |
| 2 × GN 1/1                                                                | 660 mm (700 mm incl. worktop) | 930 mm                       | –                          |

## Refrigerated snack counters with side machine compartment

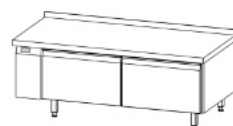
- Tested as per (EU) 2015/1094
- Reduced height for combination with table-top appliances
- Refrigeration range - 2°C to + 12°C
- Cabinet body completely made of stainless steel AISI 304
- Pressure-foamed with PU insulation foam, Insulation thickness 60mm
- Doors/panels with magnetic frame seal
- Machine compartment with cooling unit on the left side,  
**Option:** Position on the right side
- Foot height 150mm (or as required for the project)
- **Options:** with worktop stainless steel 50mm – material thickness 1mm,  
rear with 50mm upstand/front with drip edge or front and rear with drip edge
- **Option:** with stainless steel fixing plate



Refrigerated snack counter with built-in cooling  
2 × GN 1/1, Hinged doors, Machine compartment



**Standard execution – Built-in cooling**  
with hinged doors, Machine compartment left side



**Standard execution – Remote cooling**  
with hinged doors, Technical compartment left side



**Option: Drawer blocks**  
2 × 1/2    1 × 1

### Refrigerated snack counters – Body height 437mm (637mm incl. worktop and appliance feet)

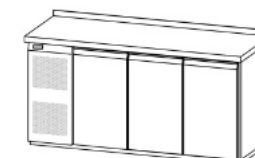
| Compartments | Width                       | Length with built-in cooling | Length with remote cooling |
|--------------|-----------------------------|------------------------------|----------------------------|
| 1 × GN 1/1   | 660mm (700mm incl. worktop) | 935mm                        | 775mm                      |
| 2 × GN 1/1   |                             | 1,290mm                      | 1,130mm                    |
| 3 × GN 1/1   |                             | 1,745mm                      | 1,585mm                    |
| 4 × GN 1/1   |                             | 2,200mm                      | 2,040mm                    |

## Refrigerated beverage counters with side machine compartment

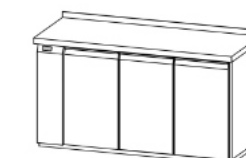
- Tested as per (EU) 2015/1094
- Refrigeration range + 2°C to + 16°C
- Cabinet body completely made of stainless steel AISI 304
- Pressure-foamed with PU insulation foam, Insulation thickness 60mm
- Modul width 550mm
- Appliance base 40mm
- Doors/panels with magnetic frame seal
- Machine compartment with cooling unit on the left side
- Standard execution with hinged doors,  
**Option:** hinged door with insulation glass and interior light
- **Options:** with worktop stainless steel 50mm – material thickness 1mm,  
rear with 50mm upstand/front with drip edge or front and rear with drip edge



Refrigerated beverage counter with built-in cooling  
3 compartments with drawer block 2 × 1/2 and 2 hinged doors with insulating glass and interior light



**Standard execution – Built-in cooling**  
Compartments with hinged doors,  
Machine compartment left side



**Standard execution – Remote cooling**  
Compartments with hinged doors,  
Technical compartment left side



**Option: Drawer blocks**  
2 × 1/2    3 × 1/3    1/3 + 2/3

### Refrigerated beverage counter – Body height 810 mm (900 mm incl. worktop and appliance base)

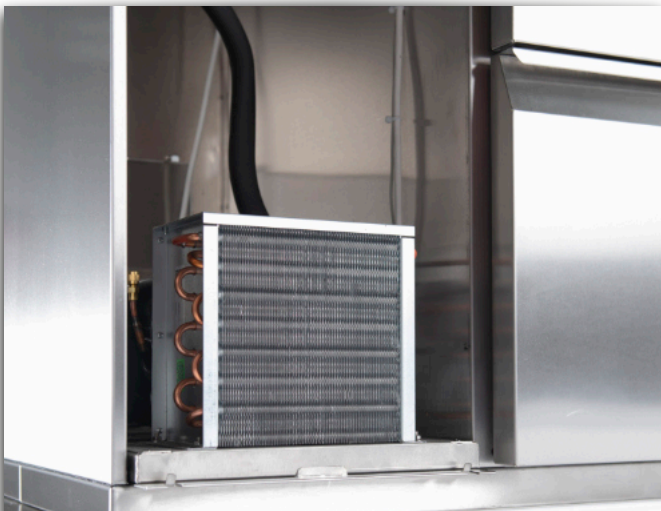
| Compartments | Width                       | Length with built-in cooling | Length with remote cooling |
|--------------|-----------------------------|------------------------------|----------------------------|
| 2            | 660mm (700mm incl. worktop) | 1,480mm                      | 1,320mm                    |
| 3            |                             | 2,030mm                      | 1,870mm                    |
| 4            |                             | 2,580mm                      | 2,420mm                    |

Product advantages in detail



Temperature controller with new comfort functions:

- Password protection
- White display colour
- WiFi, Bluetooth or RS 485 interface
- Data acquisition according to HACCP
- When using WiFi: Temperature and warning message via app



Cooling unit  
Can be pulled out for service purposes



Box drawers  
For holding GN containers or bottle dividers, stainless steel full-extension runners, with max. 45kg load capacity, removable for cleaning



Interior  
Coated evaporator with stainless steel panelling and height-adjustable support rails



Design variant  
Special hygienic design as H2 according to DIN 18865-9 for stainless steel furniture for execution of storage compartment



Doors and drawers  
Self-closing with easily replaceable, magnetic frame seals

Energy efficiency

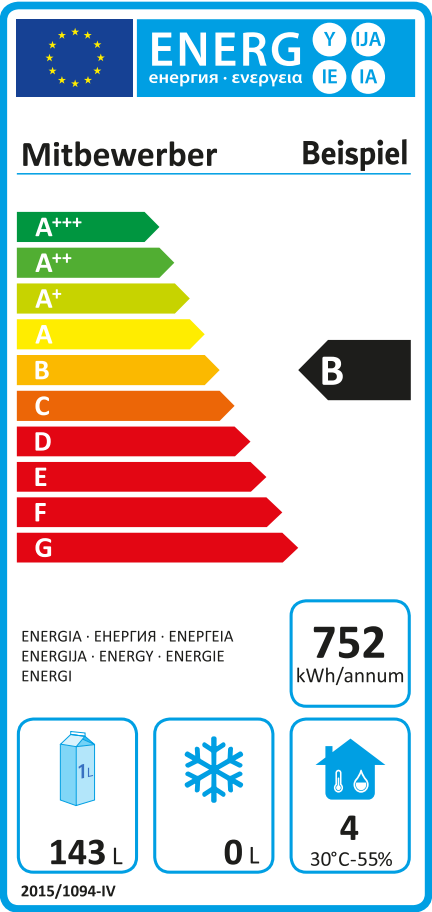
... it pays to compare – Consumption kWh/year

Representation of the additional energy consumption per year based on energy efficiency class A+

| Energy efficiency class | Additional energy consumption per year | Additional costs per kWh (0,36€) |
|-------------------------|----------------------------------------|----------------------------------|
| A+                      | –                                      | –                                |
| A                       | 0 to 249 kWh/a                         | 0,- to 90,-€                     |
| B                       | 249 to 498 kWh/a                       | 90,- to 180,-€                   |
| C                       | 498 to 872 kWh/a                       | 180,- to 316,-€                  |
| D                       | 872 to 1.495 kWh/a                     | 316,- to 541,-€                  |
| E                       | 1.495 to 1.745 kWh/a                   | 541,- to 631,-€                  |
| F                       | 1.745 to 1.994 kWh/a                   | 631,- to 722,-€                  |
| G                       | 1.994 to 2.493 kWh/a                   | 722,- to 902,-€                  |

Competitor comparison

ascobloc refrigerated counter KTN 217 2000 vs. competitor



V/S.



Competitor comparison – Difference 411 kWh/year  
Additional costs = 1.644,-€ in 10 years (0,4€/kWh)

Refrigerators and freezers – GN 2/1 single-door and double-door

- Enclosure body made entirely of stainless steel
  - Refrigeration range -2°C to +12°C; Freezing range -18°C
  - Automatic defrosting with condensation water evaporation or drainage
  - Electronic temperature control
- Circulating air evaporator for optimum cooling performance
  - Pressure-foamed with PU insulation foam, Insulation thickness 60mm
  - Doors self-closing and with magnetic frame seal
  - LED lighting



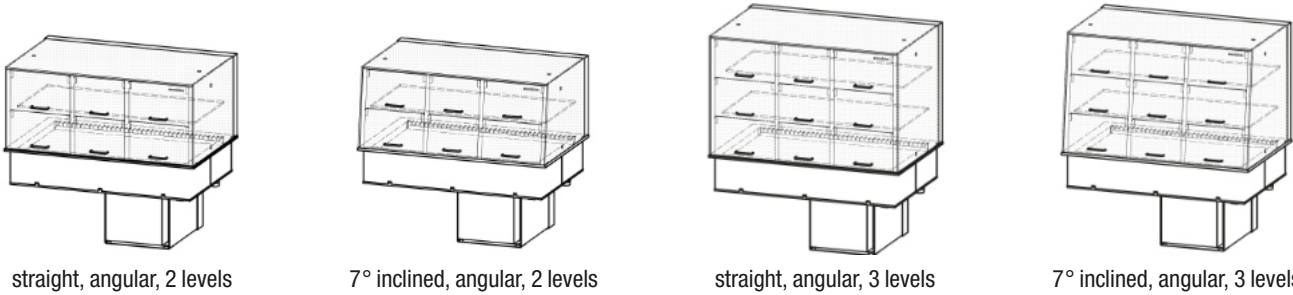
Panorama forced-air refrigerated show cases

- A successful presentation of goods and food is essential for the economic success of a gastro-nomic business. Refrigerated show cases guarantee, that food and beverages are cooled to the right temperature while being presented in an appealing way. The products remain fresh and therefore attractive to the customer.
- Optimum illumination of the display case thanks to space-saving modern LED lighting on all levels, standard light colour “cool white”, optional “neutral white” and “warm white”
  - For connection to a remote cooling unit or with built-in cooling unit in the substructure – cooling range + 6°C to + 12°C
  - Recirculating air evaporator-vertical air flow from rear to front
  - Open execution of showcase, execution with self-service flaps or completely closed on customer side. Available as bridge type with refrigerated cooling well 159mm deep.
  - Top and side windows and an intermediate shelf made of toughened safety glass (ESG)
  - Operating side with sliding doors made of thermal insulation glass (K Glass#)
  - Plexiglass flaps on the customer side



Panorama forced-air refrigerated show case  
GN 2/1: straight, angular, open

Form:



| Panorama forced-air refrigerated show cases – Height 477 mm (2-floors) / 700mm (3-floors) |                                                                |                                                                 |                                                                                                      |                                                                        |                    |
|-------------------------------------------------------------------------------------------|----------------------------------------------------------------|-----------------------------------------------------------------|------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------|--------------------|
| Form                                                                                      | Typ                                                            |                                                                 |                                                                                                      |                                                                        | Dimensions (LxB)   |
| Straight, angular                                                                         | Drop-in refrigerated, show case open, air curtain display case | Drop-in refrigerated, show case closed, with self service flaps | Bridge type refrigerated, show case closed, with self service flaps, lower level open for withdrawal | Drop-in refrigerated, show case closed, fully glazed on the front side | GN 2/1 800x720mm   |
|                                                                                           |                                                                |                                                                 |                                                                                                      |                                                                        | GN 3/1 1,125x720mm |
| 7° inclined, angular                                                                      |                                                                |                                                                 |                                                                                                      |                                                                        | GN 4/1 1,450x720mm |
|                                                                                           |                                                                |                                                                 |                                                                                                      |                                                                        | GN 5/1 1,775x720mm |

Refrigerators GN 2/1

| Doors | Dimensions (L x B x H) | Usable volume | Built-in cooling | Remote cooling |
|-------|------------------------|---------------|------------------|----------------|
| 1     | 738x860x2,090mm        | 464 Liter     | ×                | ×              |
| 2     | 1.490x860x2,090mm      | 928 Liter     | ×                | ×              |

Freezer GN 2/1

|   |                   |           |   |   |
|---|-------------------|-----------|---|---|
| 1 | 738x860x2,090mm   | 464 Liter | × | × |
| 2 | 1,490x860x2,090mm | 928 Liter | × | × |

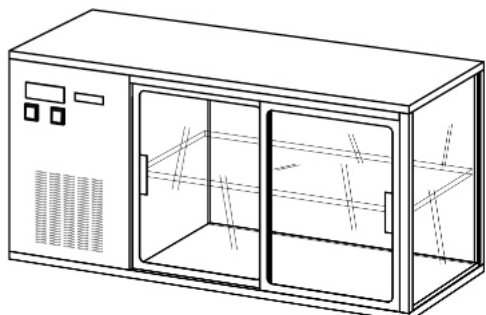
# ascobloc® Refrigerated show cases

## Table-top refrigerated show cases EURO-Line

- With plug-in cooling unit, automatic defrost and condensation evaporation
- Standard: glass sliding doors on service side, fixed glazing on customer side
- **Option:** self service flaps made of plexiglas on the customer side
- 2 or 3-sided insulating glazing depending on showcase type
- Height adjustable glass shelves
- With machine compartment and operator side on the left
- Integrated lighting in the ceiling
- All covers made of stainless steel



Table-top refrigerated show case EURO-Line  
2 level, glass shelf, sliding doors, machine compartment on the side



*Removable!*

Sliding door track can be removed for cleaning purposes

| Table-top refrigerated show cases EURO-Line – Maschine compartment on the side |         |       |        |  |
|--------------------------------------------------------------------------------|---------|-------|--------|--|
| Level                                                                          | Length  | Width | Height |  |
| 2                                                                              | 910mm   | 510mm | 540mm  |  |
|                                                                                | 1.100mm |       |        |  |
|                                                                                | 1.440mm |       |        |  |
| 3                                                                              | 1.440mm |       | 700mm  |  |

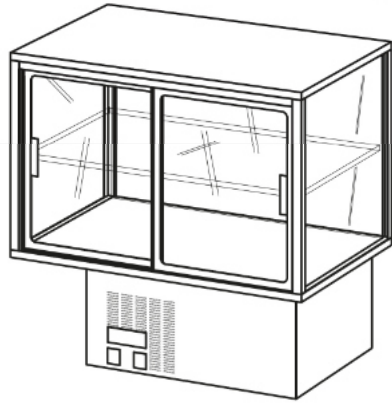
# ascobloc®

## Drop-in refrigerated show cases EURO-Line

- With plug-in cooling unit, automatic defrost and condensation evaporation
- Standard: glass sliding doors on service side, fixed glazing on customer side
- **Option:** self service flaps made of plexiglas on the customer side
- 2 or 3-sided insulating glazing depending on showcase type
- Height adjustable glass shelves
- With undermounted machine compartment
- Integrated lighting in the ceiling
- All covers made of stainless steel



Drop-in refrigerated show case EURO-Line  
2 level, glass shelf, sliding doors, undermounted machine compartment



*Detachable!*

Control panel can be detached from the machine compartment and inserted into the built-in body

| Drop-in refrigerated show cases – untermounted machine unit |         |       |               |             |
|-------------------------------------------------------------|---------|-------|---------------|-------------|
| Level                                                       | Length  | Width | Height        | Cutout      |
| 2                                                           | 625mm   | 610mm | 540mm / 790mm | 600 × 560mm |
|                                                             | 825mm   |       |               |             |
|                                                             | 1.155mm |       |               |             |
| 3                                                           | 1.155mm |       | 700mm / 790mm | 700 × 560mm |

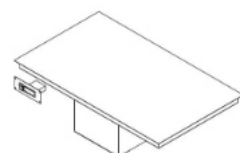
# ascobloc® Cooling wells and plates

## Standard execution – drop-in or undermounted



## Cooling plate with static cooling

- Drop-in unit
- Execution with built-in cooling unit or for connection to remote cooling
- For built-in cooling, undermounted cooling machine

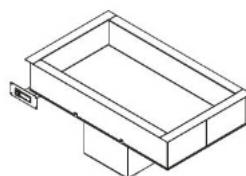


### Static cooling – Drop-in execution

| Size     | Dimensions  | Cutout      |
|----------|-------------|-------------|
| 1×GN 1/1 | 425×630mm   | 395×600mm   |
| 2×GN 1/1 | 750×630mm   | 720×600mm   |
| 3×GN 1/1 | 1,075×630mm | 1,045×600mm |
| 4×GN 1/1 | 1,400×630mm | 1,370×600mm |
| 5×GN 1/1 | 1,725×630mm | 1,695×600mm |
| 6×GN 1/1 | 2,050×630mm | 2,020×600mm |

## Cooling wells with static cooling

- Drop-in unit, optionally undermounted
- Execution with built-in cooling unit or for connection to remote cooling
- For built-in cooling, undermounted cooling machine
- Automatic defrosting
- For GN containers 150mm or 200mm deep
- **Option:** height-adjustable shelves for cooling trays



### Static cooling – Drop-in execution

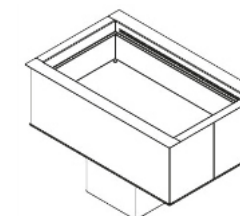
| Size     | Dimensions  | Cutout      |
|----------|-------------|-------------|
| 1×GN 1/1 | 425×630mm   | 395×600mm   |
| 2×GN 1/1 | 750×630mm   | 720×600mm   |
| 3×GN 1/1 | 1,075×630mm | 1,045×600mm |
| 4×GN 1/1 | 1,400×630mm | 1,370×600mm |
| 5×GN 1/1 | 1,725×630mm | 1,695×600mm |
| 6×GN 1/1 | 2,050×630mm | 2,020×600mm |



# ascobloc®

## Cooling wells with forced air

- Drop-in unit, optionally undermounted
- Execution with built-in cooling unit or for connection to remote cooling
- For built-in cooling, undermounted cooling machine
- Automatic defrosting
- For GN containers 150mm or 200mm deep
- **Option:** height-adjustable shelves for cooling trays

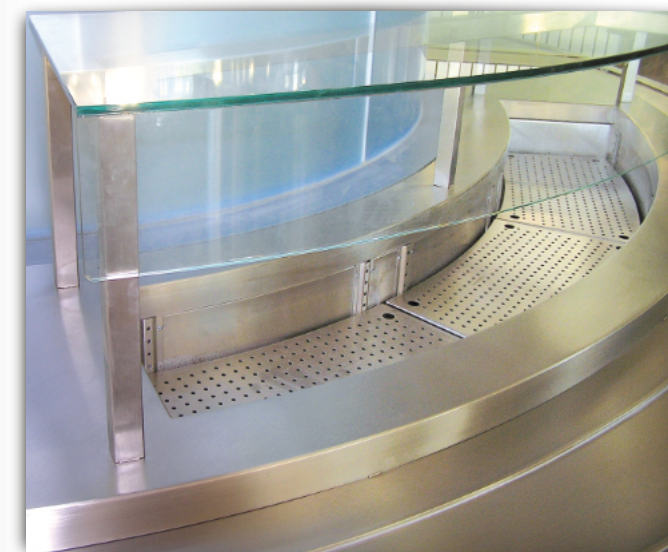


### Forced air cooling – Drop-in execution

| Size     | Dimensions  | Cutout      |
|----------|-------------|-------------|
| 2×GN 1/1 | 790×730mm   | 750×690mm   |
| 3×GN 1/1 | 1,115×730mm | 1,075×690mm |
| 4×GN 1/1 | 1,440×730mm | 1,400×690mm |
| 5×GN 1/1 | 1,765×730mm | 1,725×690mm |



## Customised cooling wells with static cooling





# Refrigerated beverage counters

## Bottle and keg cooling counters

ascobloc offers a special designed programme for the cold storage and presentation of beverages, refrigerated counters adapted to bottle and keg cooling. The portfolio is supplemented by a wide range of options for fitting the worktop, e.g. with dispensing columns and drip trays.

- Available in many variations, with 1 to 4 compartments
- Every compartment with hinged doors
- Customised execution on request
- Execution with built-in cooling or for connection to remote cooling
- Forced air cooling with electronic control
- Automatic defrosting, defrost water evaporation for plug-in cooling
- Counter top with drip pan and 1 or 2 basins
- Counter top available in stainless steel, granite or Corian
- Doors with handle strip or lever latch
- Drawers with handle strips or handle bars
- **Option:** Doors or drawers lockable



**Keg cooler**  
Body height 890mm, useable for barrels of 30l or 50l, completely made of stainless steel



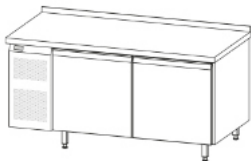
**Options**  
Fold-down ramp for kegs, protection bar and keg trolley



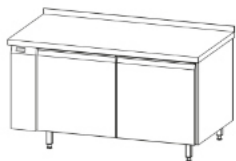
# Refrigerated and freezing counters for pastry

## Refrigerated and freezing counters for pastry for baking trays 400 x 600 mm

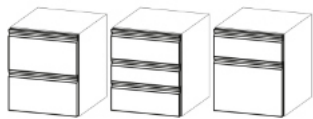
- Completely made of stainless steel
- Electronic temperature control
- Refrigeration range +2°C und +15°C; Freezing range -18°C
- Variable doors and drawer divisions
- Double-walled, insulated on all sides against cold loss
- Automatic defrosting, condensation evaporation
- Easy to clean due to hygienic design of the interior
- Machine compartment with cooling unit on the left; **Option:** Position on the right
- Doors self-closing and with magnetic frame seal
- Coated circulating air fin evaporator für optimum of cooling capacity



**Standard execution – Built-in cooling**  
with hinged doors, Machine compartment left



**Standard execution – Remote cooling**  
with hinged doors, Technical compartment left



**Option: Drawer blocks**  
2 x 1/2    3 x 1/3    1/3 + 2/3

| Refrigerated and freezing counters for pastry – Body height 700 mm or 650 mm (900 mm / 850 mm incl. worktop and appliance feet) |                             |                              |                            |
|---------------------------------------------------------------------------------------------------------------------------------|-----------------------------|------------------------------|----------------------------|
| Compartments                                                                                                                    | Width                       | Lenght with built-in cooling | Lenght with remote cooling |
| 1                                                                                                                               | 760mm (800mm incl. worktop) | 1,025mm                      | 825mm                      |
| 2                                                                                                                               |                             | 1,450mm                      | 1,250mm                    |
| 3                                                                                                                               |                             | 1,975mm                      | 1,775mm                    |

The issue of kitchen hygiene is becoming increasingly important. In this context, reference must also be made to the regulations regarding the cooling of wet waste stored until disposal. ascobloc garbage chillers are characterised by their compact design and user-friendliness. Garbage chillers can be supplied upon request unassembled (e.g. to facilitate transport into cellars, etc. ...).

- Can accommodate 1 to 4 waste bins of 240 litres each
- 1 to 4 hinged doors (depending on execution)
- Execution with built-in cooling unit (machine compartment on the right) or for connection to remote cooling
- Hygienic interior made of stainless steel
- Doors with lever latch and lockable
- Feeding of the bins through top flaps
- **Option:** execution with oil heating for winter operation



Option!  
Stainless steel hopper  
extension for lower bins

| Garbage chillers – Body depth 900mm (920mm incl. Elektrical connection) / Height 1,140mm |             |                       |               |                         |                       |
|------------------------------------------------------------------------------------------|-------------|-----------------------|---------------|-------------------------|-----------------------|
| Appliance                                                                                | Capacity    | Electrical connection | Usable volume | Length built-in cooling | Length remote cooling |
| NMB-1                                                                                    | 1×240 Liter | 230V                  | 504 Liter     | 1,105mm                 | 955mm                 |
| NMB-2                                                                                    | 2×240 Liter |                       | 1,008 Liter   | 1,760mm                 | 1,610mm               |
| NMB-3*                                                                                   | 3×240 Liter |                       | 1,512 Liter   | –                       | 2,360mm               |
| NMB-4*                                                                                   | 4×240 Liter |                       | 2,016 Liter   | –                       | 3,015mm               |
| Alternative execution and accessories                                                    |             |                       |               | Built-in cooling        | Remote cooling        |
| Upon request for plug-in units: execution with oil heating for winter operation          |             |                       |               | ×                       | –                     |
| Delivery as assembly set                                                                 |             |                       |               | ×                       | ×                     |
| Stainless steel hopper for extension for lower bins                                      |             |                       |               | ×                       | ×                     |
| * on request                                                                             |             |                       |               |                         |                       |

\* on request

| Refrigeration equipment                                                   | Built in cooling | Remote cooling |
|---------------------------------------------------------------------------|------------------|----------------|
| New generation of refrigeration equipment – GREEN DAYS                    |                  |                |
| Refrigerated counters GN 1/1                                              | ×                | ×              |
| Refrigerated counters GN 2/1                                              | ×                | ×              |
| Refrigerated counters GN 2/3                                              | ×                | ×              |
| Freezing counters GN 1/1                                                  | ×                | ×              |
| Freezing counters GN 2/1                                                  | ×                | ×              |
| Freezing counters GN 2/3                                                  | ×                | ×              |
| Saladettes GN 1/1                                                         | ×                | ×              |
| Refrigerated counters with base unit GN 1/1                               | ×                | –              |
| Freezing counters with base unit GN 1/1                                   | ×                | –              |
| Saladettes with base unit GN 1/1                                          | ×                | –              |
| Refrigerated snack counters GN 1/1                                        | ×                | ×              |
| Refrigerated beverage counters                                            | ×                | ×              |
| Refrigerators and freezers                                                | ×                | ×              |
| Refrigerated equipment in previous excecution                             |                  |                |
| Panorama forced-air refrigerated show cases                               | ×                | ×              |
| Refrigerated show cases “EURO-Line”                                       | ×                | –              |
| Cooling plates and wells – static cooling GN 1/1 bis GN 6/1               | ×                | ×              |
| Cooling wells – forced air cooling GN 2/1 bis GN 5/1                      | ×                | ×              |
| Refrigerated beverage counters                                            | ×                | ×              |
| Refrigerated beverage counters, complete with counter covering, one sink  | ×                | ×              |
| Refrigerated beverage counters, complete with counter covering, two sinks | ×                | ×              |
| Refrigerated counters for pastry, for baking trays 400×600mm              | ×                | ×              |
| Freezing counters for pastry, for baking trays 400×600mm                  | ×                | ×              |
| Refrigerated snack-counter                                                | ×                | –              |
| Garbage chillers NMB 1 to NMB 4                                           | ×                | ×              |

Equipment variants

- With/without worktop
- With hinged doors
- With drawer blocks/units

Design variants

- Standard execution
- Hygienic execution

Gastro-Gerätebau GmbH  
Grüner Weg 29  
01156 Dresden  
Germany

No.: + 49 351 4533 – 0  
Fax: + 49 351 4533 – 433  
E-mail: [info@ascobloc.de](mailto:info@ascobloc.de)

[www.ascobloc.de](http://www.ascobloc.de)

**ascobloc®**



**Cooking Equipment**



**Refrigeration Equipment**



**Meal Distribution Systems**



**Extraction Hoods**



**Cafeteria Projects**



**Stainless Steel Furniture**