

ascobloc®



Integraline

Built-in Appliances



ascobloc built-in appliances offer the chance to integrate professional cooking equipment anywhere you like to implement your individual interior design and furnishing ideas without sacrificing the reliability and performance of a quality brand name product. Here some examples:



Front-cooking line at Volkswagen Autovision Center in Wolfsburg



Built-in appliances in seamlessly welded stainless steel worktop in Federal Chancellor's Office Berlin



Custom made cooking range

Customized Cooking Equipment



with welded appliances for a kitchen studio



Snack line with cooling unit in substructure for an American Diner Restaurant



Snack line in a hygiene corpus

As an attractive alternative to free-standing and table-top appliances, the built-in appliances may be integrated into all kinds of cases offering the flexibility in combining and exchanging them.



Electric range with cast-iron hot plate IEH 410 in dark Wood Butcherblock Merano



Electric range with glass ceramic hob IEH 500 in oak wood



Gas range IGH 410 in Granite Imperial White



Induction Wok IEC 200 in artificial stone Quarzagglo Passion



Bain Marie IEW 450 in Corian® Burnt Amber



Electric pasta cooker IEW 660 in Marble Carrara C

The Full Variety at a Glance...

On demand INTEGRALINE appliances may be seamlessly welded into worktops for a perfectly hygienic surface. See below a selection of built-in appliances, integrated into various worktops:



Deep fat fryer IEF 224 in Corian® Platinum



Chip tub IEF 040 in Granite Multicolor red



Frying Plate with compense bottom IEB 430 in Corian® Atlantis



Griddle-grill plate with steel surface IEB 450 in Granite Verde Maritaca



Glass ceramic griddle-plate IEB 431 in stainless steel



Electric grill IEG 400 in Wood Makassar

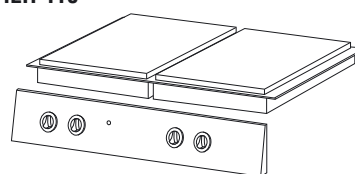
- Double hot plate on a closed, pressed tray with pultruded upstand supporting the hot plate
- Special cast-iron hot plates with 2 separate cooking zones each 3,0 kW
- 2 cooking zones with separate regulation per hot plate
- Heating power regulation via 5-phase switch
- Switch panel wired to functional unit ready for installation
- Large heating surface; free pot sliding without tilting
- Perfect heat storage for better exploitation of residual heat and heat supply
- Energy saving mode by temperature limit switch
- Function unit and switch panel protected by a metal sheet casing



IEH 210



IEH 410



Model-No.	Hot plates	Cooking zones	Power	External Dimensions	Cut-out working plate	Cut-out control panel
IEH 210	1 x (285 x 560 x 20 mm)	2	6,0 kW	400 x 610 mm	375 x 585 mm	375 x 115 mm
IEH 410	2 x (285 x 560 x 20 mm)	4	12,0 kW	700 x 610 mm	675 x 585 mm	675 x 115 mm

For more details please refer to our technical data sheet

Ranges with Glass Ceramic Hob

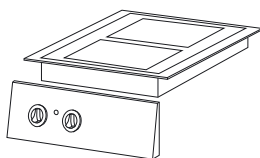
ascobloc®

- Jointless hot plate, easy to clean
- Rapid heating
- Alternatively with induction or pot detection
- Cooking zones separated by decorative pattern
- Each cooking zone regulated via a 7- or 5-phase switch
- Also available: warming plates with a glass ceramic hob
- Switch panel wired to functional unit ready for installation
- Function unit and switch panel protected by a metal sheet casing

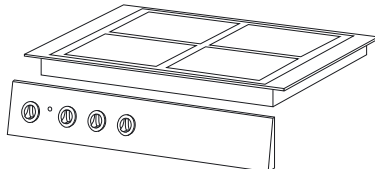


IEH 500

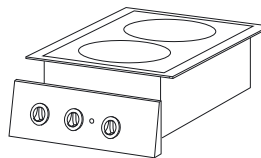
IEH 300



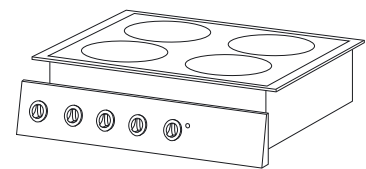
IEH 500



IEH 350



IEH 550



Model-No.	Hot plates	Cooking zones	Power	External Dimensions	Cut-out working plate	Cut-out control panel
IEH 300	1 x (333 x 543 mm)	2	6,0 kW	400 x 610 mm	375 x 585 mm	375 x 115 mm
IEH 500	1 x (633 x 543 mm)	4	12,0 kW	700 x 610 mm	675 x 585 mm	675 x 115 mm
IEH 350 (Induction)	1 x (313 x 543 mm)	2	10,0 kW	400 x 610 mm	375 x 585 mm	375 x 115 mm
IEH 550 (Induction)	1 x (650 x 560 mm)	4	20,0 kW	700 x 610 mm	675 x 585 mm	675 x 115 mm

For more details please refer to our technical data sheet

Electric Ranges with Glass Ceramic Hob



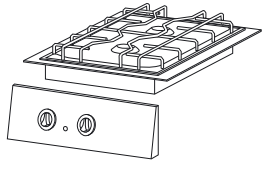
Gas Ranges with Open Burners

- Deep drawn trough with large radius for easy cleaning
- Each burner with pilot flame and thermoelectric flame supervision device
- Pot support made of close meshed stainless steel grates (also suitable for small pots)
- Prepared for natural or liquid gas usage according to customer demand
- Extremely low emission values, high efficiency
- Switch panel connected with the burner hob by a gas hose
- Function unit and switch panel protected by a metal sheet casing

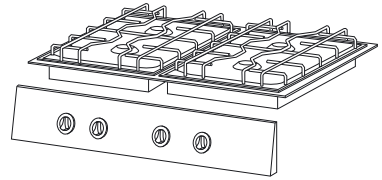


IGH 410

IGH 210



IGH 410



Model-No.	Cooking zones	Power	External Dimensions	Cut-out working plate	Cut-out control panel
IGH 210	2	1 x 3,9 kW (C-burner) 1 x 5,4 kW (D-burner)	front rear	400 x 610 mm	375 x 585 mm 375 x 115 mm
IGH 410	4	2 x 3,9 kW (C-burner) 2 x 5,4 kW (D-burner)	front rear	700 x 610 mm	675 x 585 mm 675 x 115 mm

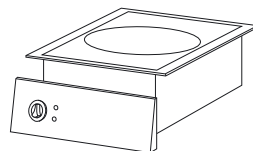
For more details please refer to our technical data sheet

Induction Wok

- Induction wok with integrated bowl-coil for extensive heating of the wok pan
- Glass ceramic calotte, waterproof sealed in a stainless steel frame
- Easy to clean
- Power regulation via switch-potentiometer combination
- Switch panel wired to functional unit ready for installation
- Function unit and switch panel protected by a metal sheet casing



IEC 200



Model-No.	Ø wok cut-out	Power	External dimensions	Cut-out working plate	Cut-out control panel
IEC 200	310 mm	5,0 kW	400 x 610 mm	375 x 585 mm	375 x 115 mm

For more details please refer to our technical data sheet

- Deep drawn basin seamlessly welded into the top-frame
- For GN 1/1 and 2/1 – 200 mm deep
- Indirect heating
- Regulation by thermostat 30 up to 100 °C
- Drained via embossed ¾” spout with ball valve
- Switch panel wired to functional unit ready for installation
- Function unit and switch panel protected by a metal sheet casing

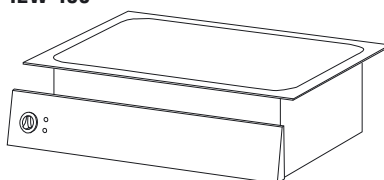


IEW 450

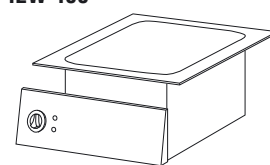
IEW 250



IEW 450



IEW 400



Model-No.	Basin	Power	External dimensions	Cut-out working plate	Cut-out control panel
IEW 250	305 x 510 x 210 mm for GN 1/1	2,35 kW	400 x 610 mm	375 x 585 mm	375 x 115 mm
IEW 450	630 x 510 x 210 mm for GN 2/1	4,7 kW	700 x 610 mm	675 x 585 mm	675 x 115 mm
IEW 400 <small>(combination cooker)</small>	305 x 510 x 210 mm for GN 1/1	4,6 kW	400 x 610 mm	375 x 585 mm	375 x 115 mm

For more details please refer to our technical data sheet

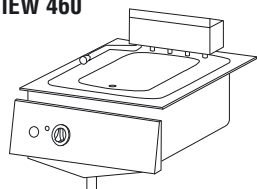
Pasta Cookers

- Deep drawn basin seamlessly welded into the top-frame, with chilling rim to prevent foam overflow
- Drained via ¾" spout with ball valve
- Automatic power shut off when lifting the heating elements
- Step switching with 3 heat settings, temperature limiter
- Water inlet with anti-reverse valve
- Switch panel wired to functional unit ready to installation
- Function unit and switch panel protected by a metal sheet casing

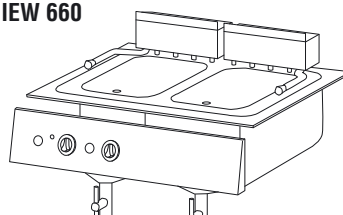


IEW 660

IEW 460



IEW 660



Model-No.	Basin	Gross-/Net volume	Power	External dimensions	Cut-out working plate	Cut-out control panel
IEW 460	1 x (200 x 400 mm)	12 l / 8 l	6,0 kW	400 x 610 mm	375 x 585 mm	375 x 155 mm
IEW 660	2 x (200 x 400 mm)	2 x 12 l / 2 x 8 l	12,0 kW	600 x 610 mm	575 x 585 mm	575 x 115 mm

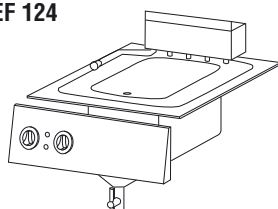
For more details please refer to our technical data sheet

- Deep drawn basin seamlessly welded into the top-frame, with chilling rim to prevent foam overflow
- Drained via ¾" spout with ball valve
- Automatic power shut off when lifting the heating elements
- Regulation by thermostat between 100 and 195 °C; protection against overheating
- 1 frying basket, 1 lid and 1 strainer grid per basin included
- Switch panel wired to functional unit ready for installation
- Function unit and switch panel protected by a metal sheet casing

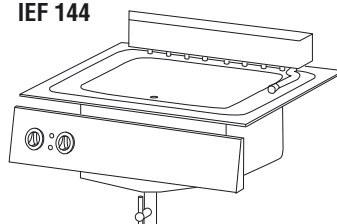


IEF 224

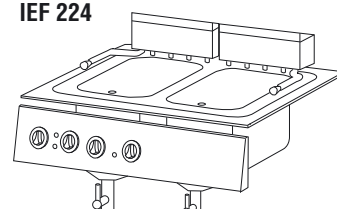
IEF 124



IEF 144



IEF 224



Model-No.	Basin	Gross-/Net volume	Power	External dimensions	Cut-out working plate	Cut-out control panel
IEF 124	1 x (200 x 400 mm)	1 x 12 l / 8 l	9,0 kW	400 x 610 mm	375 x 585 mm	375 x 115 mm
IEF 144	1 x (400 x 400 mm)	1 x 24 l / 16 l	18,0 kW	600 x 610 mm	575 x 585 mm	575 x 115 mm
IEF 224	2 x (200 x 400 mm)	2 x 12 l / 2 x 8 l	18,0 kW	600 x 610 mm	575 x 585 mm	575 x 115 mm

For more details please refer to our technical data sheet

Chip Scuttle

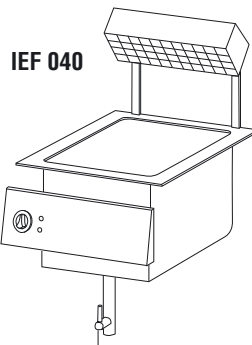
ascobloc®

Electric Chip Scuttle

- Deep drawn basin seamlessly welded into top frame
- Accommodates GN 1/1-containers and a perforated shuffle sheet
- Heated from above by radiant heating element
- Smooth and continuous temperature regulation
- Drainage downwards for cleaning the basin
- Switch panel ready-to-install wired with function module
- Function module and switch panel protected through a metal sheet casing



IEF 040



IEF 040

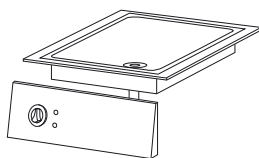
Model-No.	Basin	Power	External dimensions	Cut-out working plate	Cut-out control panel
IEF 040	305 x 510 x 210 mm	1,1 kW	400 x 610 mm	375 x 585 mm	375 x 155 mm

For more details please refer to our technical data sheet

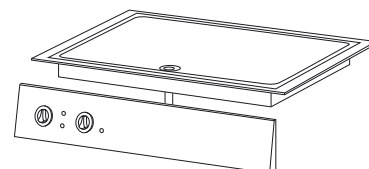
- Multifunctional – Frying, Cooking, Heating
- Deep drawn basin of stainless steel seamlessly welded into top-frame
- Bottom of pan with hygiene radius and shimmed copper plate
- Rapid heating, high heat conductivity, ideal heat distribution
- Non-stick surface; thermostatic control 50 to 300 °C
- Emptied via closable drainage pipe into container underneath
- Splash guard as accessory
- Switch panel wired to functional unit ready for installation
- Function unit and switch panel protected by a metal sheet casing



IEB 230



IEB 430



Model-No.	Tub	Heating zones	Power	External dimensions	Cut-out working plate	Cut-out control panel
IEB 230	305 x 510 x 65 mm (for GN 1/1)	1	3,5 kW	400 x 610 mm	375 x 585 mm	375 x 115 mm
IEB 430	630 x 510 x 65 mm (for GN 2/1)	2	7,0 kW	700 x 610 mm	675 x 585 mm	675 x 115 mm

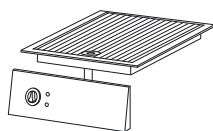
For more details please refer to our technical data sheet

Griddle-/Grill Plates with Steel Surface **ascobloc®**

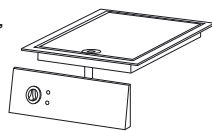
- Frying surface made of heat resistant steel, optional hard chrome-plated
- Three different surfaces available: smooth, ribbed, half ribbed/half smooth
- Frying zones independently controlled by thermostat
- Rapid heating, high heat conductivity, ideal heat distribution
- Switch panel wired to functional unit ready for installation
- Function unit and switch panel protected by a metal sheet casing



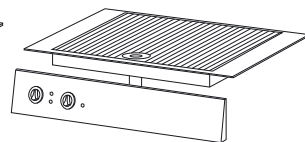
IEB 240



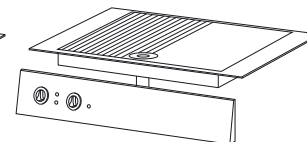
IEB 260



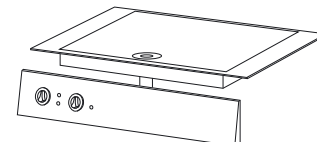
IEB 440



IEB 450



IEB 460

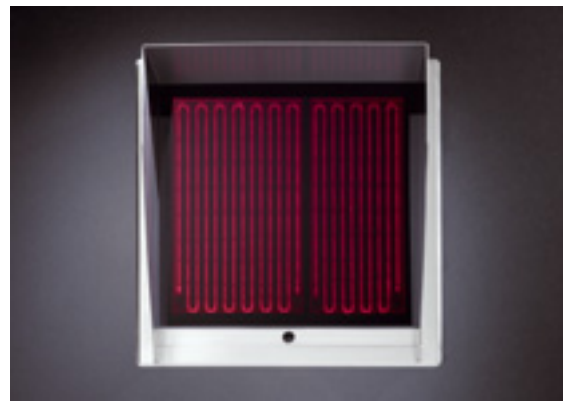


Model-No.	Frying surface	Surface	Heating zones	Power	External dimensions	Cut-out working plate	Cut-out control panel
IEB 240	305 x 510 mm	ribbed	1	4,6 kW	400 x 610 mm	375 x 585 mm	375 x 115 mm
IEB 260	305 x 510 mm	smooth	1	4,6 kW	400 x 610 mm	375 x 585 mm	375 x 115 mm
IEB 440	630 x 510 mm	ribbed	2	9,2 kW	700 x 610 mm	675 x 585 mm	675 x 115 mm
IEB 450	630 x 510 mm	ribbed/smooth	2	9,2 kW	700 x 610 mm	675 x 585 mm	675 x 115 mm
IEB 460	630 x 510 mm	smooth	2	9,2 kW	700 x 610 mm	675 x 585 mm	675 x 115 mm

Option: IEB xxx.400, hard chrome plated

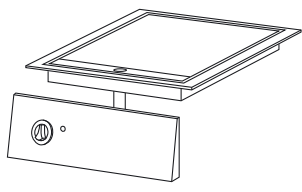
For more details please refer to our technical data sheet

- Full glass ceramic hob, waterproof sealed into the top-frame
- Easy to clean
- Rapid heating due to high-performing radiant heaters
- Grease disposal via closable outlet into container underneath
- With mountable, three sided splash guard
- Switch panel wired to functional unit ready for installation
- Function unit and switch panel protected by a metal sheet casing

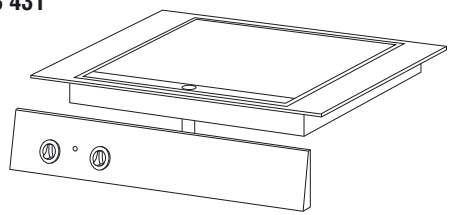


IEB 431

IEB 231



IEB 431



Model-No.	Frying surface	Heating zones	Power	External dimensions	Cut-out working plate	Cut-out control panel
IEB 231	320 x 490 mm	1	2,5 kW	400 x 610 mm	375 x 585 mm	375 x 115 mm
IEB 431	520 x 490 mm	2 (1/3 + 2/3)	4,3 kW	600 x 610 mm	575 x 585 mm	575 x 115 mm

For more details please refer to our technical data sheet

Vapour-Grill

ascobloc®

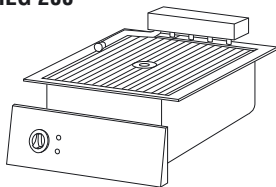
Elektric Vapour-Grill

- Deep drawn basin, seamlessly welded into the top-frame, with drainage
- Drainage via ball valve 3/4"
- Grill grate made of folded stainless steel profiles
- Indirectly heated, heating elements can be tilted out
- Continuous heating regulation
- Switch panel wired to functional unit ready for installation
- Function unit and switch panel protected by a metal sheet casing

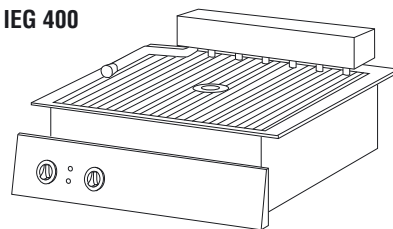


IEG 400

IEG 200



IEG 400



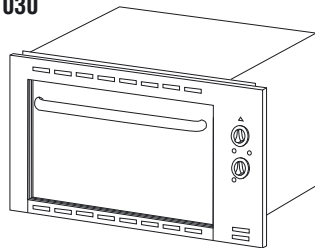
Model-No.	Grill grate	Heating zones	Power	External dimensions	Cut-out working plate	Cut-out control panel
IEG 200	305 x 390 mm	1	4,4 kW	444 x 610 mm	395 x 585 mm	375 x 115 mm
IEG 400	455 x 390 mm	2 (1/3 + 2/3)	6,6 kW	620 x 610 mm	595 x 585 mm	575 x 115 mm

For more details please refer to our technical data sheet

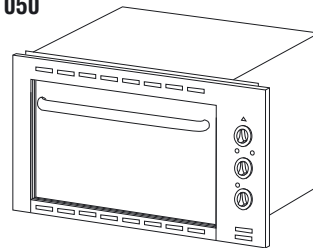
- Built-in oven with separate regulation of upper and lower heat, each 2,1 kW
- Also available with (additional) forced-air heating
- Base frame of chromium-nickel-steel, oven chamber of chromed steel
- Support rack with 3 levels for baking trays and grids
- Including chromed gridiron and enamelled baking tray
- Thermostatic regulation between 50 and 300 °C
- Control panel connected with oven



IEH 030



IEH 050



Model-No.	Oven	Upper and lower heating	Forced-air heating	Power	Dimensions
IEH 030	538 x 465 x 252 mm	2 x 2,1 kW	-	4,2 kW	750 x 650 x 437 mm
IEH 050	538 x 465 x 252 mm	2 x 2,1 kW	6,0 kW	6,0 kW	750 x 650 x 437 mm

For more details please refer to our technical data sheet

More Built-in Appliances...

ascobloc®

Besides the equipment you have already seen, ascobloc offers a lot of other products, which are ready to install and which may be integrated in existing cases. You can see a small range of those products below:

Built-in plate dispenser

- Heated or unheated
- Drop-in appliances completely made of stainless steel
- Suspension springs made of special heat resisting spring steel
- The adjustable spring system guarantees a persisting height of the top level (adjustable for different plate weights)
- Dish guidance adjustable to four plate diameters, between 219 mm and 280 mm



Drop-in Refrigerated Show Case "EURO-Line"

- 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 – 4 sided insulation glazing
- Height-adjustable glass shelves
- Lighting integrated in ceiling



Drop-in Refrigerated Show Case "EURO-Line"

Drop-in refrigerating wells

- Forced air or static cooling
- Also available as suspended version
- 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



Drop-in forced-air refrigerating well GN 2/1

Gastro-Gerätebau GmbH
Grüner Weg 29
D-01156 Dresden/Germany
phone: +49 (0)351-4533-0
fax: +49 (0)351-4533-433
e-mail: service@ascobloc.de
internet: www.ascobloc.de

ascobloc[®]



Cooking Equipment



Refrigeration Equipment



Meal Distribution



Extraction Hoods



Cafeteria Projects



Furniture/Shelves