

**ascobloc®**



# Extraction hoods



The preparation of meals in commercial kitchens is fundamentally based on the hot processing, i.e. cooking, roasting, frying and steaming, of food products. During these processes not only heat and humidity are regularly given off, but also unpleasant odours and above all fat and grease that are released by condensation as droplets into the atmosphere.

Extraction hoods have been developed to absorb these floating particles from the ambient air in the quickest and most efficient way. Fundamental designs are box form and trapezoidal form. They are fitted with fat filters and can be supplemented with built-in lighting.

## Standard versions

### ■ WALL MOUNTED HOODS

Wall mounted hood in box form one-row/one-piece



Grill hood open



Wall mounted hood in trapezoidal form one-row/one-piece



Grill hood closed



Wall mounted hood in trapezoidal form, off-set one-row/one-piece



All standard versions are also available in one-row/two-piece form.

### ■ CEILING HOODS

Ceiling hood in box form one-row/one-piece



Ceiling hood in trapezoidal form one-row/one-piece



Ceiling hood in trapezoidal form, off-set two-row/one-piece



The standard versions of the ceiling hood in box and trapezoidal form are equally available as one-row/two-piece and two-row/one-piece combinations. For all standard versions the two-row/two piece is possible.

## Components

### ■ FLAME PROTECTION FILTER

Our hoods are equipped with flame protection filters type A in accordance with DIN 18869-5 (400 x 400 x 50 mm) or type B in accordance with DIN 18869-5 (400 x 400 x 20 mm) including enclosed panels.

### ■ LIGHTING

The standard illumination of the hoods is by fluorescent tube built into a housing (protection level IP65). As an option integrated lighting with a glass cover is possible (protection level IP55).

### Wall mounted hood in trapezoidal form



### Ceiling hood in box form



### Ceiling hood



### Wall mounted hood in box form



### Central hood in box form



Extractors in hood form offer a good solution in terms of ventilation technology as they are good at capturing the rising, warm and unclean air, concentrating it and directing it to the exhaust outlet. The efficient functional performance of extraction hoods depends on its correct specification. The size and shape of the hood must be adapted to surrounding conditions, for example the type of meals preparation as well as the position and size of the kitchen equipment.

Because of the rising movement of the steam vapour it is recommended to install the hood directly above the heat source. The standard execution fitted with a grease trap and outlet tap. The induction hood can be used as a particularly energy saving type of hood. Because of its functional principle up to 50 % of the exhaust air can be channelled to the unheated fresh air.



A particularly important factor with cafeteria hoods besides the aspect of ventilation technology is the harmonious incorporation of the hoods into the total architectural setting. In this way the hood can either be visible as a strong design feature or "hidden" behind a panel or apron.

In both cases the architect has many different possibilities in terms of design notes to choose from and in this way can give every cafeteria its own unique facade.



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