

ascobloc®



Ascoline 500



Proven ascobloc-cooking technology in space saving dimensions

Ascoline 500 is a small and variably combinable kitchen system. The new series of appliances with professional cooking technology is particularly suitable for the constantly increasing snack sector, for example gas stations or butchers and bakeries.

Ascoline 500 features the proven cooking technology of the product group Ascoline 700 from ascobloc at a depth of only 500 mm (nominal dimension).



Quality and reliability even in heavy duty conditions

Robustness and performance of proven appliance components characterise its special quality. All appliances can be used as a free-standing version or table-top version. Defined spacings with 500 mm depth and 600 mm width allow an uncomplicated and space saving project planning. The substructure is open as standard fitting. Optionally, the substructure is available in different hygienic versions and with wing door/s. All the appliance combinations are available with seamlessly welded hygienic worktop.



Ranges with Glass Ceramic Surface Ranges with Cast Iron Hot Plate

Ranges with Glass Ceramic Surface

- Full glass ceramic surface, waterproof sealed into the top frame
- Easy to clean
- Rapid heat up
- Cooking zones each 3.0 kW separated by decorative pattern
- Regulation of heating power via continuous energy controller

Ranges with Cast Iron Hot Plate

- Cast iron hot plate with 2 separately adjustable cooking zones each 3.0 kW
- Each cooking zone regulated via 5-phase switch
- Thermally decoupled hot plate on support collar
- With safety temperature limiter



Induction Woks Induction Ranges

- Full glass ceramic surface, waterproof sealed into the top frame
- Easy to clean
- High efficiency
- Cooking zones separated by decorative pattern
- With electronic pot detection and error warning
- Continuous temperature regulation

- Field induction on request (SEH 350/358)
- SEC 200/208: Support collar with spacer for a thermal decoupling of the wok pan, curved induction coil for equal heating



SEH 300



Cooking surface	Glass ceramic	Cast iron hot plate
Cooking zones	2	2
Table-top	SEH 308	SEH 218
Free-standing	SEH 300	SEH 210

For more details refer to our technical data sheet



SEH 210



SEC 200



Option: Substructure Hygiene 2

Model	Woks	Ranges
Cooking zones	1	2
Table-top	SEC 208	SEH 358
Free-standing	SEC 200	SEH 350

For more details refer to our technical data sheet



SEH 350

Ranges with Open Burners Work Tables

Ranges with Open Burners

- Deep drawn hobs, seamlessly welded into top plate
- Depth of hob 82 mm
- Each burner with pilot flame and thermoelectric flame supervision device
- Open burners with manual ignition
- Gridiron pot-support made of stainless steel

Work Tables

- Worktop made of chromium-nickel steel, sound absorber underneath
- Fully extensible drawers on telescopic rails with stop mechanism
- Substructure: open cabinet with wing door/s
- Drawer panels double walled



SGH 210



Ranges with Open Burners		Work Tables	Width (mm)
Cooking zones	2		
Table-top	SGH 218	SUA 048/058/068	400/500/600
Free-standing	SGH 210	SUA 040/050/060	400/500/600

For more details refer to our technical data sheet



SUA 060

Bain-Maries / Combination Cookers Pasta Cookers

Bain-Maries / Combination Cookers

- Deep drawn basin seamlessly welded into the top plate
- For GN-Containers GN 1/1 or 2/1 - 200 mm deep
- Indirect heating
- Regulation by thermostat from 30° up to 100°C
- Drained via embossed 3/4" spout ball valve
- SEW 400: suitable for direct boiling with dry boil protection

Pasta Cookers

- Deep drawn safety rim to prevent foam from overflow
- Automatic power cut-off when lifting the heating element for cleaning and service
- Tubular heating elements 6,0 kW made of high-grade acid resistant stainless steel AISI 316 L, placed inside of the basin, for fast, powerful and direct water heating
- Water inlet via push-button and solenoid valve



SEW 400



Model	Bain-Maries/Combination Cookers	Pasta Cookers
Size	GN 1/1-200 mm	1 x 12 l
Table-top	SEW 258 / SEW 408	SEW 468
Free-standing	SEW 250 / SEW 400	SEW 460

For more details refer to our technical data sheet



SEW 460

Deep Fat Fryers Chip Scuttles

Deep Fat Fryers

- Deep drawn basin seamlessly welded into the top frame, with safety rim to prevent foam from overflow and cold zone
- Automatic power cut-off when lifting the heating element for cleaning and service
- Regulated by thermostat from 100 to 195°C
- Protection against overheating by 2nd safety device according to VDE/IEC
- Drainage via ball valve

Chip Scuttles

- Deep drawn basin GN 1/1 seamlessly welded into the top frame
- Container GN 1/1 - 200 mm deep with perforated drip and slide sheet
- Heated by superposed radiation heater
- Manual temperature control by energy regulator



Frying Plates with Compense Bottom Griddle/Grill Plates with Steel Surface

Frying Plates with Compense Bottom

- 65 mm deep drawn pan made of chromium-nickel steel seamlessly welded into the top frame
- Bottom of pan made of composite metal (stainless steel/copper)
- Rapid heat up, high thermal conductivity, perfect heat distribution
- Frying surface with anti-sticking property
- Drainage via closable scrap outlet Ø36 mm in drip pan GN 1/1-65
- Indirect heating by radiant heaters
- Regulated by thermostat from 50 up to 260°C

Griddle/Grill Plates with Steel Surface

- Frying plate made of heat resistant steel, on request hard chrome plated
- Two different surfaces available: smooth and ribbed
- Frying zones are separately regulated by thermostat from 50 to 300 °C
- Drainage via closable scrap outlet Ø36 mm in drip pan GN 1/1-65
- Indirect heating by radiant heaters



SEF 124



Model	Deep Fat Fryers	Chip Scuttles
Size	1 x 12 l	510 x 305 x 210 mm
Table-top	SEF 128	SEF 048
Free-standing	SEF 124	SEF 040

For more details refer to our technical data sheet



SEF 040



SEB 230



Model	Frying Plates	Griddle/Grill Plates
Size	510 x 305 x 65 mm	Surface ribbed /smooth
Table-top	SEB 238	SEB 248 / SEB 268
Free-standing	SEB 230	SEB 240 / SEB 260

For more details refer to our technical data sheet



SEB 260

Appliances with seamlessly welded worktop



Substructure Hygiene 2

Table-top appliances with individual substructure, design of substructure regardless of table-top appliances



Appliances combined with U-shaped connector



Refrigerated Snack-Counter (600 mm deep) for combination with table-top units



FREE-STANDING APPLIANCES	Model	Energy	Upper part/Capacity	Substructure	Width (mm)	Power (kW)
Range with Cast Iron Hot Plate	SEH 210	electric	1 hot plate - 2 cooking zones	open cabinet*	600	6,1
Range with Glass Ceramic Surface	SEH 300	electric	1 hot plate - 2 cooking zones	open cabinet*	600	6,0
Induction Range with Glass Ceramic Surface	SEH 350	electric	1 hot plate - 2 cooking zones	open cabinet*	600	10,0
Induction Wok	SEC 200	electric	1 Induction-Wok	open cabinet*	600	5,0
Range With Open Burners	SGH 210	gas	2 burners - 1 x C, 1 x D	open cabinet*	600	9,3
Bain-Marie/	SEW 250	electric	1 basin - 1 x GN 1/1	open cabinet*	600	2,35
Combination Cooker	SEW 400	electric	1 basin - 1 x GN 1/1	open cabinet*	600	4,6
Pasta Cooker	SEW 460	electric	1 basin - 1 x 12 l / 8 l	cabinet with wing door	600	6,0
Deep Fat Fryer	SEF 124	electric	1 basin - 1 x 12 l / 8 l	open cabinet*	600	9,0
Chip Scuttle	SEF 040	electric	1 basin - 510 x 305 x 210 mm	open cabinet*	600	1,1
Frying Plate with Compense Bottom	SEB 230	electric	1 frying plate - 510 x 305 x 65 - 1 heating zone	open cabinet*	600	3,5
Grill/Griddle Plate with Steel Surface	SEB 240	electric	1 grill/griddle plate, ribbed - 1 zone	open cabinet*	600	4,6
	SEB 260	electric	1 grill/griddle plate, smooth - 1 zone	open cabinet*	600	4,6
Work Tables/	SUA 040	neutral	worktop	open cabinet*	400	-
	SUA 050	neutral	worktop	open cabinet*	500	-
	SUA 060	neutral	worktop	open cabinet*	600	-
Intermediate Units	SUZ 020	neutral	worktop	closed front panel	200	-
	SUZ 030	neutral	worktop	closed front panel	300	-

*option: wing door/s

TABLE-TOP APPLIANCES	Model	Energy	Upper part/Capacity	Width (mm)	Power (kW)
Range with Cast Iron Hot Plate	SEH 218	electric	1 hot plate - 2 cooking zones	600	6,1
Range with Glass Ceramic Surface	SEH 308	electric	1 hot plate - 2 cooking zones	600	6,0
Induction Range with Glass Ceramic Surface	SEH 358	electric	1 hot plate - 2 cooking zones	600	10,0
Induction Wok	SEC 208	electric	1 Induction-Wok	600	5,0
Range With Open Burners	SGH 218	gas	2 burners - 1 x C, 1 x D	600	9,3
Bain-Marie/	SEW 258	electric	1 basin - 1 x GN 1/1	600	2,35
Combination Cooker	SEW 408	electric	1 basin - 1 x GN 1/1	600	4,6
Pasta Cooker	SEW 468	electric	1 basin - 1 x 12 l / 8 l	600	6,0
Deep Fat Fryer	SEF 128	electric	1 basin - 1 x 12 l / 8 l	600	9,0
Chip Scuttle	SEF 048	electric	1 basin - 510 x 305 x 210 mm	600	1,1
Frying Plate with Compense Bottom	SEB 238	electric	1 frying plate - 510 x 305 x 65 - 1 heating zone	600	3,5
Grill/Griddle Plate with Steel Surface	SEB 248	electric	1 grill/griddle plate, ribbed - 1 zone	600	4,6
	SEB 268	electric	1 grill/griddle plate, smooth - 1 zone	600	4,6
Work Tables/	SUA 048	neutral	worktop	400	-
	SUA 058	neutral	worktop	500	-
	SUA 068	neutral	worktop	600	-
Intermediate Units	SUZ 028	neutral	worktop	200	-
	SUZ 038	neutral	worktop	300	-

All appliances are prepared for connection to an energy optimisation system. Upgrade with SCC 409.

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Cooking Equipment



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Meal Distribution Systems



Extraction Hoods



Cafeteria Projects



Furniture/Shelves