



Ascot
SITE SOLUTIONS

**INDUSTRIAL CATERING
and LAUNDRY EQUIPMENT**



P R O D U C T C A T A L O G U E

ABOUT US

Ascot has been delivering integrated “Site Solutions” to customers across the African continent for four decades.

Initially a specialist supplier of hostel products within mass accommodation environments, our company later grew its influence into prisons, hospitals, defence force, industrial catering and remote site accommodation all over Africa.

As our reputation as a reliable supplier grew within our chosen markets we increased our product range and we are now able to offer a comprehensive range of products to customers.

We pride ourselves on understanding the needs of our customer, and responding effectively to those needs.

Through a combination of years of ‘hands on’ expertise, a wide range of competitively priced products, logistical support and a suitably qualified team of technicians, we are able to offer a superior, high quality service with standard setting efficiency that is unmatched within the market.

Our Green Initiative

Our future energy supply is not expected to be sufficient to match the anticipated demand and there is increased pressure on costs, we must all focus on green initiatives. We at Ascot are committed to energy saving as a key component of supplying the correct “Site Solutions” and to jointly explore energy saving initiatives with our customers as we all become increasingly environmentally aware.

DESIGN



AutoCAD

APART FROM OUR INTENSIVE PRODUCT RANGE, WE CAN ALSO OFFER YOU A FULL SERVICE ON THE FOLLOWING:

- Full assistance with all your drawing requirements in Autocad for your convenience on Industrial kitchen lay-outs, dining rooms, etc.
- Site visits to anyone of your local and even remote sites to assist with the most economical planning of your requirements.
- Planning of site requirements on existing plants and newly developed areas.
- Expert on site advise and full back-up including drawings , technical support, planning and fully specified quotes and drawings.



Ascot
SITE SOLUTIONS

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PROUD STOCKISTS OF



KITCHEN



- KITCHEN EQUIPMENT
- KITCHEN PREPARATION
- KITCHEN STORAGE
- KITCHEN FABRICATION



Make crunchy appetizers, crispy chicken parmesan, and tasty concession food snacks with any of our fryers.

Our selection includes fryers of different capacities to meet your low- or high-volume needs. Whether you want a smaller countertop unit for your limited kitchen space, or you need a large floor model for your fast food restaurant, we have you covered.



FROZEN CHIP FRYER

FFA5001; 3.4kW
282x470x238mm High
Volume of Oil - 5lt
Stainless Steel Baskets included



SINGLE BASKET FRYER

FFA2001; 2.5kW
282x470x238mm High
Volume of Oil - 5lt
Stainless Steel Baskets included



CHIP DUMP

CDA0001; 0.9KW
340x630x489mm High



DOUBLE BASKET FRYER

FFA2002; 2x2.5 kW
573x470x238mm High
Volume of Oil - 2x 5lt
Stainless Steel Baskets included



GAS SINGLE PAN FRYER

FFA4110; 11,000BTU
300x576x429mm High
Volume of Oil - 10lt



GAS DOUBLE PAN FRYER

FFA4120; 22,000BTU
612x576x429mm High
Volume of Oil - 2x 10lt



FLOOR STANDING FRYERS ALSO AVAILABLE IN GAS

DOUBLE BASKET SPAZ FRYER

FFA1002; 2x3.4 kW
813x628x1182mm High
Volume of Oil - 2x 8lt
Baskets Sold Separately



CHIP DUMP

1.5 kW
390x650x915mm High



SUPER FRYER 1X20LT

12kW
500x570x900mm High
Gas Options Available



SUPER FRYER 2X10LT

2x 6kW
550x560x900mm High
Baskets sold separately



SUPER FRYER 2X20LT

2x 12kW
1020x570x900mm High
Baskets sold separately



“ In cooking, a gas stove is a cooker/ stove which uses natural gas, propane, butane, liquefied petroleum gas or other flammable gas as a fuel source. “

Boiling tables are ideal for Kitchens, Fast Food Outlets & Restaurants



ASCOT 3 PLATE STOVE WITH OVEN

This unit consists of 3 x Independent thermostatically controlled hot plates, s/steel splashback, thermostatically controlled oven with adjustable chrome plated shelf, double panel insulated counterbalanced door. This unit also has adjustable feet and a drip tray.

21Kw 380V
Measuring: 1000x820x900mm High
Internal Dimension: 610
Wx700Dx335mm High



2 PLATE STOVE TABLE MODEL

STA0002; 1.2kW & 2.0kW
580x508x222m High
Plate Diameter : 1 x 190mm
1 x 225mm



STAGGERED BOILING TABLES

TYPE	DIMENSIONS (wxdxh)
2 Burner Staggered	500x660x900mm
4 Burner Staggered	910x660x900mm
6 Burner Staggered	1330x660x900mm
8 Burner Staggered	1740x660x900mm



1 PLATE STOVE TABLE MODEL

STA0001; 2.0kW
333x508x222m High
Plate Diameter : 225mm



STRAIGHT BOILING TABLES

TYPE	DIMENSIONS (wxdxh)
1 Burner Straight	500x500x720mm
2 Burner Straight	900x500x720mm
3 Burner Straight	1300x500x720mm
4 Burner Straight	1700x500x720mm
5 Burner Straight	2100x500x720mm
6 Burner Straight	2500x500x720mm



“ A heavy, flat iron plate that is heated and used for cooking food. “

Our griddles and grillers serve up the best steaks, chops & burgers, mixed grillers & seafood. Easy to clean, safe, cook evenly and perfect for any size kitchen. Choose the correct one out of our variety of electric and gas range.



GRIDDLE ELECTRIC (M)

FTA0600; 3kW
623x532x241mm High



GRIDDLE ELECTRIC COMBINATION

FTA0600; 3kW
623x532x241mm High



**LP GAS
CERTIFIED**

FLOOR MODEL GAS GRILLERS

FLOOR MODEL GAS GRILLERS	
4 Burner	575x660x900mm
6 Burner	820x660x900mm
8 Burner	1090x660x900mm
10 Burner	1266x660x900mm
12 Burner	1485x660x900mm
14 Burner	1780x660x900mm
16 Burner	1950x660x900mm
Available Option of 1/2 Ribbed / 1/2 Flat	



FLOOR STANDING ELECTRIC GRIDDLE

910x760x800mm High
Power: 9kW
Available in Flat Top
1/2 Ribbed / 1/2 Flat or Ribbed



EGG & BACON GRILLER

FTA1600; 3kW
623x532x241mm High



* LOCALLY MANUFACTURED ITEMS



TILTING SKILLET 40LT ELECTRIC

Electric Hand Tilt Unit - Mounted On Steel Stand
 Elec / Pwr - 7.5kW
 800x945x950mm High



TILT PAN 80LT ELECTRIC CAST IRON

Electric Heated Manual Wormgear Tilt Mechanism - Mounted
 Between Two S/Steel Pedestals
 Elec / Pwr - 14.7kW
 940x1350x900mm High



TILT PAN 80LT GAS CAST IRON

Gas Heated Manual Wormgear Tilt Mechanism - Mounted
 Between Two S/Steel Pedestals
 Elec / Pwr - 30mbar
 940x1350x900mm High



*** MORE DETAILED BROCHURES AVAILABLE ON REQUEST**



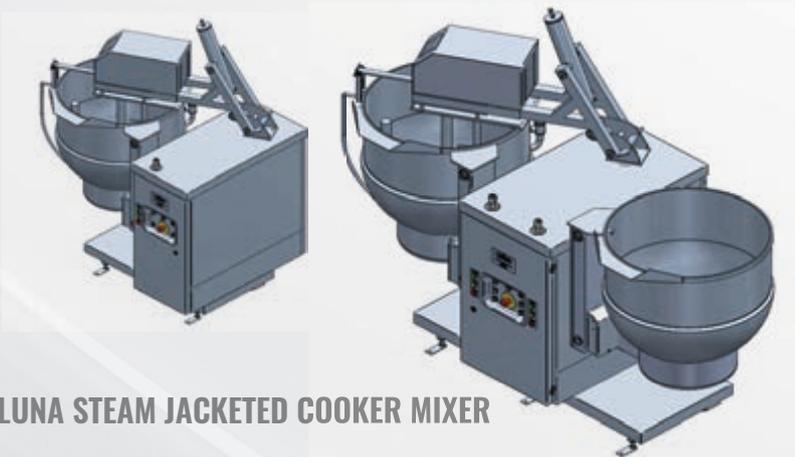
OIL JACKETED POT 136LT

Sizes: 890x960mm High
Power: 12kW 400V
Smaller capital outlay but less productive than steam pots.



OIL JACKETED POT 225LT

Sizes: 890x1100mm High
Power: 18kW 400V
Smaller capital outlay but less productive than steam pots.



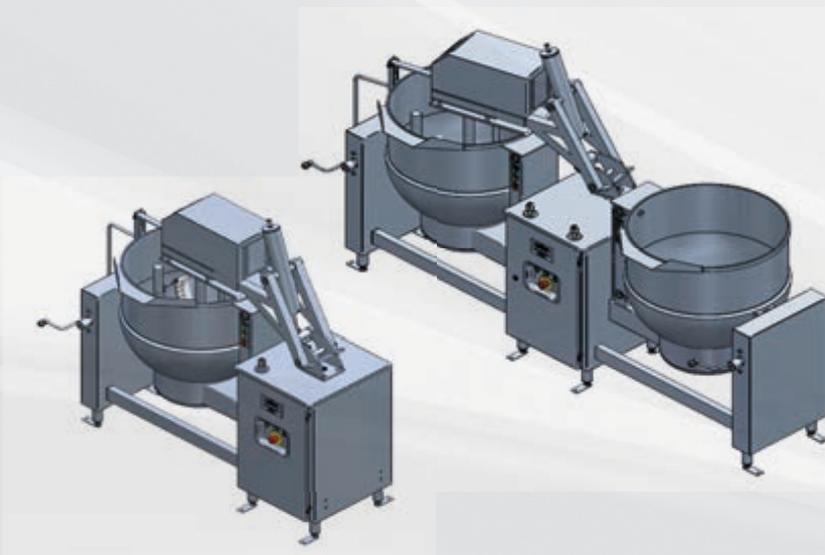
LUNA STEAM JACKETED COOKER MIXER

Sizes: 250lt Single or Twin
Has automatic mixer but tilts with hydro tilt mechanism.
Available in electric or direct steam options.



PHUTU STEAM JACKETED POTS

Sizes: 150, 250 and 350lt
Large cooking capacity at a convenient cooking height.
(Requires manual stirring)



PULSAR STEAM JACKETED COOKER MIXER

Sizes: 100, 200, 250lt
Has automatic mixer but tilts manually.
*Available in Steam or elec.
Available in single or twin pot options.*



FIREX FIRFAST 25LT STEAM JACKETED COOKING POT

Thanks to its compact footprint, this kettle provides a versatile production aid that is capable of handling medium sized volumes in rapid succession.

- This kettle is a meaningful addition to any size kitchens for batches that might otherwise interrupt normal workflow. Its intelligent programmable controls ensure consistency of every product.
- Ideal for cooking delicate sauces which may be prone to burning on a standard hot base cooking or for boiling any other product.
- Available in a standard 0,5bar or High Performance 3,0bar version.

Model	Size in mm	Jacket Capacity	Work Pressure	Working Capacity	Temp Range	Power
CPE25	585x880	3.2Lt	0.5 bar	25Lt	20-105°C	8kW
CPE25HP	585x880	3.2Lt	3.0 bar	25Lt	20-105°C	8kW

FIREX CUCIMIX COOKER MIXER

This compact piece of equipment provides a versatile production tool that is capable of handling medium sized volumes in rapid succession with a much reduced labour requirement.

- It's versatile ability to offer many cooking techniques makes it a meaningful addition to any size kitchens for batch or conventional cooking. Its intelligent programming ability and mixer speed versatility offer best finished product results and consist quality of every product.
- Ideal for braising stews etc. as well as conventional boiling of almost any product. Operates by heating a 16mm thick base plate with high power consistent heat of 20-200°C and comes with optional side wall heating.

Model	Size in mm	Mixer Speed	Working Capacity	Power
CBTE030 (Electric)	594x800x970	2-20rpm	30Lt	6.5kW
CBTE070 (Electric)	1000x715x940	2-20rpm	70Lt	9.6kW
CBTE070 (Gas)	1000x850x940	2-20rpm	70Lt	13.5kW

Optional extras: removable grid attachment to stirrer; sidewall scrapers; sidewall heating; water mixer; pot outlet valve; pot strainer attachment, wheels.



FIREX CUCIMAX COOKING POT



Cucimax is an essential piece of equipment for large catering companies and food factories, it provides infinite versatility in a compact design.

- Cucimax also features a pressure cook version for optimizing cooking times with reduced energy consumption. Cucimax cooking chamber is constructed from AISI304 stainless steel and is fitted with a 12mm thick base to facilitate even heat distribution.
- *Features:* Temperature range 20°-220°, electric tilting, automatic water filling measurement device, programmable operation, measures temperature under the cooking surface as well as in the cooking chamber, available in a pressure cooking version which cooks ingredients at a pressure of 0.5 bar.



Model	Size (LxDxH)mm	PRES. (bar)	COOKING VESSEL	GAS VERSION	ELECTRIC VERSION
			Capacity Work / Actual	Gas Power	Elec Con
CBT090	1455x1290 h. 950	-	90/115	22	13,5
CBT130	1455x1290 h. 950	-	130/154	22	13,5
CBT180	1655x1505 h. 950	-	180/223	33	21
CBT310	1755x1560 h. 950	-	310/353	49	29
CBT090A Press	1455x1270 h. 950	0,5	65/123	22	13,5
CBT130A Press	1455x1290 h. 950	0,5	130/154	22	13,5
CBT180A Press	1655x1505 h. 950	0,35	180/223	33	21
CBT310A Press	1755x1560 h. 950	0,35	310/353	49	29

Optional extras: removable grid attachment to stirrer; sidewall scrapers; sidewall heating; water mixer; pot outlet valve; pot strainer attachment, wheels.

FIREX EASYPAN STEAM JACKETED KETTLE (NON-TILT)



Easypan was created to satisfy the requirements of small and medium food service operations, with a wide variety of different capacity models gas, steam or electric heating. Designed to be a compact inexpensive means of producing large volume.

- *Features:* Cooking vessel in AISI316 stainless steel, swivel filler tap, chrome plated brass outlet tap with insulated handle, thermostatically controlled, pressure cooking version available.

Model	Size Gas (WxD) mm	Size Steam (WxD) mm	Size Electric (WxD) mm	Capacity Working / Actual	GAS	ELECTRIC	STEAM
					Gas Power kW	Elec Power	Steam Cons kg/hr
PMR-100/A	1025x950	850x850	1025x850	102 / 113	21	16	40/50
PMR-150/A	1025x950	850x850	1025x850	139 / 150	21	18	50/60
PMR-200/A	1175x1130	1000x1000	1175x1000	200 / 220	34,5	32	60/80
PMR-300/A	1305x1255	1130x1130	1305x1130	300 / 330	48	36	80/100
PMR-500/A	1305x1255	1130x1130	1305x1130	480 / 500	58	36	100/120
PMR-510/A	1550x1505	1380x1380	1550x1380	500 / 540	58	45	110/140

Optional extras: Insulated lid, milk boiling funnel, coffee filter, straining baskets, pressure lid.



FIREX EASYBASKETT STEAM JACKETED KETTLE (TILTING)

Easybaskett was created to satisfy the requirements of small and medium food service operations, with a wide variety of different capacity models gas, steam or electric heating. Designed to be a compact inexpensive means of producing large volume with a simple tilt design for emptying and ease of cleaning.

- *Features:* Cooking vessel in AISI316 stainless steel, swivel filler tap, chrome plated brass outlet tap with insulated handle, thermostatically controlled, pressure cooking version available.

		COOKING VESSEL	GAS VERSION	ELECTRIC VERSION	STEAM VERSION
Model	Size (LxDxH)mm	Capacity Work/ Actual	Gas Power	Power	Steam Kg/h
PMK 100	1445X1105 h. 1090	100/110	18,5	16	40/50
PMK 150	1445x1105 h. 1090	150/160	22	18	50/60
PMK 200	1596x1180 h. 1090	200/215	22	32	60/80
PMK 300	1726x1180 h. 1090	300/330	22	36	80/100

Optional extras: Insulated lid, milk boiling funnel, coffee filter, straining baskets, pressure lid.



FIREX BASKETT MAJOR STEAM JACKETED COOKER MIXER

Baskett is a versatile high production tool suited to commercial kitchens and factory production alike. Baskett's steam jacketed cooking allows for delicate cooking of various ingredients for varying temperatures up to 105°C, the cooking chamber is constructed from AISI304 stainless steel.

- *Features:* Inspection port in lid for inspecting or adding ingredients whilst lid is closed, removable mixer, electric tilting, automatic water filling measurement device, programmable operation up to 99 programs, available in a pressure cooking version which cooks ingredients at a pressure of 0.5 bar, double jacket cooling function for cook/chill functionality, variable speed and direction mixing.



		COOKING VESSEL	GAS VERSION	ELECTRIC VERSION	STEAM VERSION
Model	Size (LxDxH)mm	Capacity Work/ Actual	GAS PWR	ELEC. CON.	Steam Kg/h
70	1255x1150 h. 1030	70/80	18,5	14,5	15
105	1355x1200 h. 1030	105/120	22	18,5	25
130	1355x1250 h. 1030	130/145	22	24,6	35
180	1455x1310 h. 1030	180/200	22	33	45
250	1555x1390 h. 1030	242/262	33	37,5	60
320	1655x1490 h. 1030	301/325	33	37,5	80
500	1755x1590 h. 1180	467/498	49	36	100

Optional extras: Pot outlet valve; pot strainer attachment, wheels, water hose, remote wall mounted control panel, remote pedestal mounted control panel, HACCP controller.



AIR.Plus – Uniform Cooking without compromise.
STEAM.Plus – Humidity. Whenever you need it.
DRY.Plus – Taste and texture. Crispy outside, soft inside

CHEFLUX (DYNAMIC)



40 PAN CONVECTION OVEN GN 2/1 OVEN XV4093

Capacity: 20 GN 2/1
 400 V 3N 46.7kW
 866x1237x1863mm
 190 Kg
 *Trolley included



20 PAN CONVECTION OVEN GN 1/1 OVEN XV1093

Capacity: 20 GN 1/1
 400 V 3N 29.7kW
 866x997x1863mm
 177 Kg
 *Trolley included



12 PAN CONVECTION OVEN GN 1/1 OVEN XV893

Capacity: 12 GN 1/1
 400 V 3N 15.8kW
 860x882x1250mm
 112 Kg
 Also available in Gas



7 PAN CONVECTION OVEN GN 1/1 OVEN XV593

Capacity: 7 GN 2/1
 400 V 3N 10.5kW
 860x882x930mm
 80 Kg
 Also available in Gas

CHEFTOP (MANUAL)



20 PAN CONVECTION OVEN XEVC-2011-EPR

Capacity: 20 GN 1/1
 400 V 3N
 35kW **Plus**
 29.3kW **One**
 882x1207x1866mm
 185 Kg
 *Trolley included
 **Also available in Gas



10 PAN CONVECTION OVEN XEVC-1011-EPR

Capacity: 10 GN 1/1
 400 V 3N
 18.5kW **Plus**
 14kW **One**
 750x773x1010mm
 95 Kg
 *Also available in Gas



7 PAN CONVECTION OVEN XEVC-0711-EPR

Capacity: 7 GN 1/1
 400 V 3N
 11.7kW **Plus**
 9.9kW **One**
 750x773x843mm
 85 Kg
 *Also available in Gas



5 PAN CONVECTION OVEN XEVC-0511-EPR

Capacity: 5 GN 1/1
 230V 1N/400 V 3N
 9.3kW **Plus**
 7kw **One**
 750x773x675mm
 70 Kg
 *Also available in Gas



XCV4001

(Trolley for Model XV4093)
40 Pan Oven
Dimensions: 743x783x1717 High
Weight: 72kg



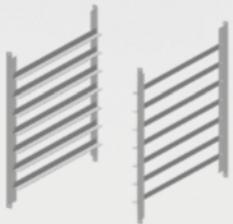
XCV1001

(Trolley for Model XV1093 & XEVC-2011-EPR)
20 Pan Oven
Dimensions: 743x564x1700 High
Weight: 25kg



XR168

(Open Stand for Model XV893 & XV593)
7 Pan & 12 Pan Oven
Dimensions: 842x665x692 High
Weight: 11kg



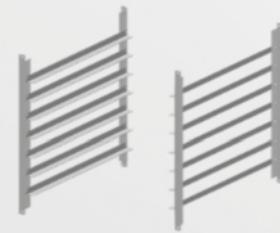
XR727

(Lateral Support for Model XR168)
Capacity: 7 GN 1/1
Weight: 3kg



XWVLC-0711-H

(high Open Stand for Cheftop)
5 / 7 / 10 Pan Oven
Dimensions: 732x546x752 High
Weight: 10kg



XR727

(Lateral Support for Model XWVLC-0711-H)
Capacity: 7 GN 1/1
Weight: 2kg



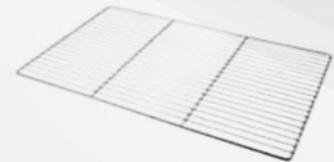
XUC001

Single Unit Installation Kit
Kit Contains Water drain Fittings & U-trap



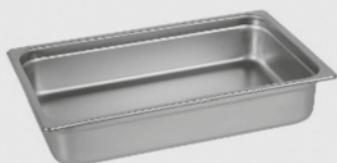
BTE0040

Enamel Baking Tray
Dimensions: 535x325x40 High
Colour: Black



CHROME GRID 1/1

530x325 High



INF2065

Insert Stainless Steel
Full 65mm Deep



INF2065

Insert Stainless Steel
Full 65mm Deep Perforated



Make the most of your kitchen with our racking and shelving, providing you with extra storage and space.



WALL MOUNTED POT RACK

1,2mm 304 S/Steel 25mm round tube



PLASTIC PALLETS

3 year guarantee
Different colours for different hygiene requirements
1200 x 1000 x 150mm High



SINGLE TIER SOLID WALL MOUNTED SHELF

1,2mm 430 S/Steel 400mm deep



TWO TIER SOLID WALL MOUNTED SHELF

1,2mm 430 S/Steel 400mm deep



ALUMINIUM & PLASTIC SHELVING

SUP1263	1263x555x1750
SUP0935	935x555x1750
SUP1590	1590x555x1750
SUP0263	1263x385x1750

FEATURES

- Rust Resistant Shelving
- Heat Resistant (-30°C to +75°C)
- Adapted to GN Sizes (Depth 1/1 & 2/3)
- Maximum holding weight capacity per shelf is 150kg
- Total Weight capacity for 4 shelves (4x150kg) is 600kg per unit
- Easy to clean and long lasting performance
- Easy Installation of shelving
- Easy to Remove for Cleaning

INDUSTRIAL FREE STANDING SHELVING

MODULAR AND ADJUSTABLE FREE STANDING SHELVING

Stainless steel	<ul style="list-style-type: none"> - 1.2mm thick - 430 s/s - 850x500mm shelf - 1.2mm thick - 304 s/s - 850x500mm shelf - 1.2mm thick - 430 s/s - 1125x500mm shelf - 1.2mm thick - 304 s/s - 1125x500mm shelf - 40x40x3mm thick 304 s/s post, 1650mm long - 40x40x3mm thick 304 s/s post, 1950mm long
Galvanised	<ul style="list-style-type: none"> - 1.2mm thick galvanised shelf - 850x500mm - 1.2mm thick galvanised shelf - 1125x500mm - 40x40x3mm thick epoxy coated post, 1650mm long - 40x40x3mm thick epoxy coated post, 1950mm long





Beautifully functional Italian crafted equipment for just about any catering environment.



RANGE 600

Range 600 is ideal for small space areas that need maximum efficiency, it is ideal for front of house buffets, restaurants, canteens and bar kitchens



RANGE 700

Range 700 is ideal for medium sized hotels, canteens and restaurants and is also ideal for front of house cooking



RANGE 900

Range 900 is ideal for any large size catering environment where efficiency is essential.



EXPRESS



D99G4SF 🔥

4 burners with safety valve c/w gas oven (chromium-plated pan-support version)
900x900x850 mm
Burners: 1x3,2kW, 2x5,5kW & 1x7,2kW Total Power:28,4kW
(Cast Iron Top on Request)
Oven: 540Wx700Dx310H; 6kW



D99E4FQ ⚡

4 square plates electric oven
700x700x850 mm
Plates: 4x2,6kW,
Power: 400V, 3N 50/60
Oven: 560Wx660Dx310H
5,3kW



D99G6SFA 🔥

6 burners with safety valve c/w gas oven (chromium-plated pan-support version)
1350x900x850 mm
Burners: 2x3,2kW, 2x5,5kW & 2x7,2kW
Total Power:38,8kW
(Cast Iron Top on Request)
Oven:560Wx660Dx310H; 6kW



D99E6FAQ ⚡

6 square plates electric oven
1350x900x850 mm
Plates: 4x3kW, 2x4kW
Power: 400V, 3N 50/60
Oven: 540Wx700Dx310H
6,8kW



D99E6FM ⚡

6 square plates electric oven
1350x900x850 mm
Plates: 4x3kW, 2x4kW
Power: 400V, 3N 50/60
Oven:1000Wx700Dx310H;
10kW



D99EBRV ⚡

Electric Braising Pan
capacity 80lt
900x900x850 mm
Power: 12kW

Also available in:
Gas Braising Pan
capacity 90lt
900x900x850
Power: 20kW



D99G150 🔥

Gas Boiling Pan
- indirect heating
capacity 150 lt
900x900x850 mm
Power: 22,7kW



D99E150L ⚡

Electric Boiling Pan
- indirect heating
capacity 150lt
900x900x850 mm
Power: 22,7kW



These canopies can be constructed according to customer requirements out of either 430 Stainless Steel, 304 Stainless Steel or series 200 Stainless Steel.



LOW LEVEL



BOXED SIDE



SLOPE SIDE



AIR SUPPLY BOXED SIDE



BANKED BOXED SIDE



BANKED SLOPE SIDE



CONDENSATE

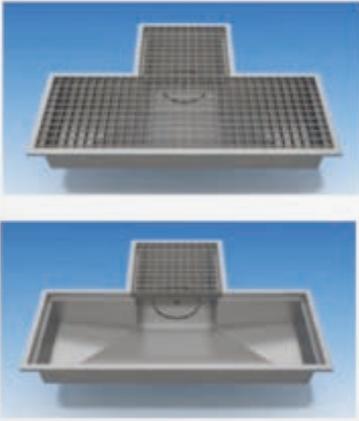


DISHWASHER CONDENSATE



POURING DRAINS

IDEAL FOR TILT PANS AND TILTING KETTLES, WHICH HAVE A VARYING POURING ARK, AN INTEGRATED ROFO DRAIN CATCHES FOOD SOLIDS.



OTHER

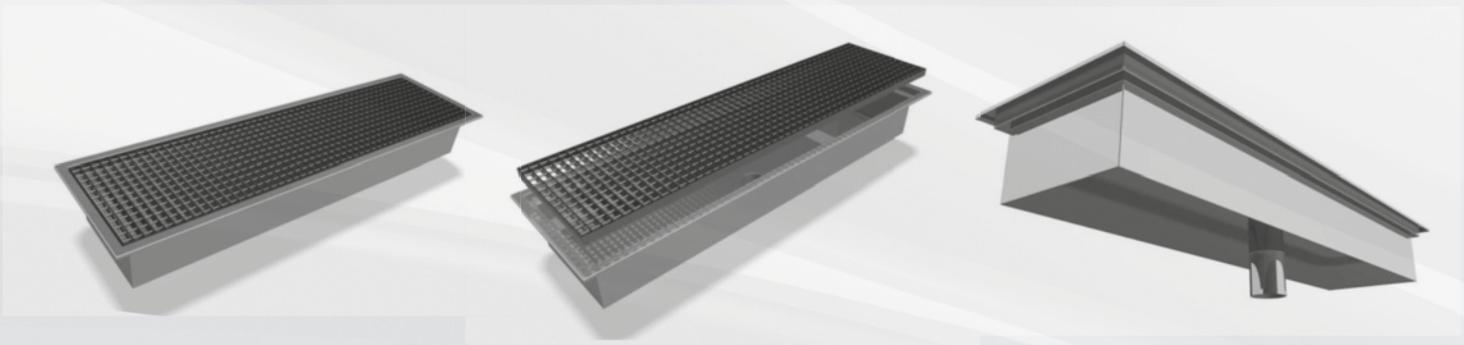


SLUDGE DRAIN



INDUSTRIAL FLOOR DRAIN

LAUNDRY DRAINAGE CHANNELS





SPLASH BACK PREP TABLE

Stainless Steel Splash Back Table

(With or Without Undershelf)



PLAIN TOP PREP TABLE

Stainless Steel Plain Top Table

(With or Without Undershelf)



MOBILE PLAIN TOP PREP TABLE

Stainless Steel Mobile Plain Top Table

(With or Without Undershelf)

STAINLESS STEEL PREP TABLES

ALL TABLES AVAILABLE IN DIFFERENT S/STEEL GRADES

Table Sizes (mm)	1050/1250/1650/1850/2050/2250/2550
Optional Extras	Side Splashguard, Castors, Undershelves (Plain or Slatted, Galvanized or S/Steel)
Other Dimensions	Width 750mm (without splashback) 650mm (with splashback), splashbacks are 150mm high.



SINGLE POT SINK



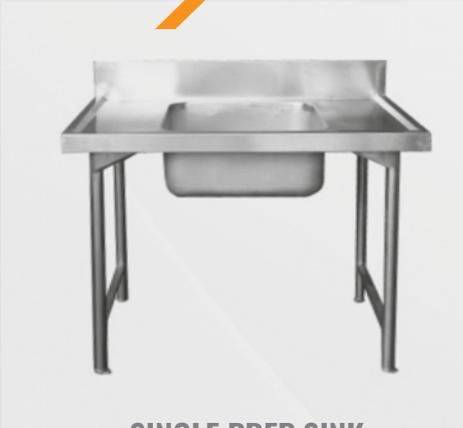
DOUBLE POT SINK

POT SINKS

1,2mm 304 St/Steel with Bowl size of 760x500x380mm Deep. Units are supplied with mild steel underframe c/w Ø42mm St/Steel legs and adjustable feet.

Overall Size: length x 650mm wide x 910mm high.

SINGLE SINK SIZES	- 850x650x910mm High - 1250x650x910mm High - 1650x650x910mm High
DOUBLE SINK SIZES	- 1850x650x910mm High - 2250x650x910mm High
TRIPLE BOWL	- 2250x650x910mm High
OPTIONAL EXTRA	- Plain or slatted s/s undershelves



SINGLE PREP SINK

PREP SINKS

1,2mm 304 St/Steel with Bowl size of 500x500x230mm Deep. Units are supplied with mild steel underframe c/w Ø42mm St/Steel legs and adjustable feet.

Overall Size: length x 650mm wide x 910mm high.

SINGLE SINK SIZES	- 850x650x910mm High - 1250x650x910mm High - 1650x650x910mm High
DOUBLE SINK SIZES	- 1850x650x910mm High - 2250x650x910mm High
TRIPLE SINK SIZES	- 2250x650x910mm High
OPTIONAL EXTRA	Plain or slatted s/s undershelves



DOUBLE PREP SINK



VEG COMBINATION POT SINK WITH MEDIUM BOWL

VEG COMBINATION SINKS

1,2mm 304 St/Steel with Bowl sizes of 760x500x380mm Deep and 500x500x230mm Deep. Units are supplied with mild steel underframe c/w Ø42mm St/Steel legs and adjustable feet.

Overall Size: length x 650mm wide x 910mm high.

SINK SIZES	- 1850x650x910mm High - 1650x650x910mm High
OPTIONAL EXTRA	Plain or slatted s/s undershelves



BASIC RECEIVING ELECTRONIC PLATFORM

- * Rechargeable Battery/ Mains operated
- * Rust proof stainless steel platter
- * Environmentally protected loadcell
- * Bright Red LED display
- * Various Capacities

CAPACITIES	30kg x 1g(Plate: 300 x 300mm) 60kg x 5g(Plate: 300 x 400mm) 150kg x 20g(Plate: 400 x 500mm) 300kg x 50g(Plate: 400 x 500mm) 500kg x 100g(Plate: 500 x 600mm) 500kg x 100g(Plate: 600 x 800mm)
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MICRO DIGITAL PALLET JACK SCALE

- * Capacity: 2000kg
- * Division: 1kg
- * Rechargeable Battery (Up to 60hours continuous operate/ Ac Adaptor)
- * 52mm LCD Display
- * Forks: Length Per Fork 1230mm - Width Per Fork 180mm
Width from outer fork 690mm

OTHER	MPS 2000 WITHOUT PRINTER MPS 2000 WITH PRINTER
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INDUSTRIAL PLATFORM SCALE MILD STEEL

- * Low Profile (4loadcell)
- * Up to 3 Ton
- * Robust design
- * Full tare function
- * LED display
- * Mild Steel - Checkered Plate

OPTIONAL FEATURES:	* Printing Indicator, Pit Frame or Ramp
INDUSTRIAL BASES FOUR LOADCELL	UP TO 3 TON 1m x 1m with T3 Indicator UP TO 3 TON 1,2m x 1,2m with T3 Indicator UP TO 3 TON 1,5m x 1,5m with T3 Indicator UP TO 3 TON 2m x 1,5m with T3 Indicator UP TO 3 TON 2m x 2m with T3 Indicator
OPTIONAL ACCESSORIES:	Ramp 1m Standard Ramp (1m X 1m) Ramp 1.2m Standard Ramp (1.2m X 1.2m) Ramp 1.5m Standard Ramp (1.5m X 1.5m) Pit Frame 1m x 1m Pit Frame 1.2m x 1.2m Pit Frame 1,5m x 1,5m \ 2m x 1.5m Pit Frame 2m x 2m



MEDIUM PORTION SCALE

- * Capacity: 30kg
- * Division: 1g
- * Rechargeable Battery / Mains
- * Stainless Steel Platter
- * Plate: 280 x 200mm

MICRO DIGITAL KITCHEN SCALE

- * Capacity: 5kg
- * Division: 1g
- * Auto shut off
- * Plate Size:153 X 153mm
- * Low battery indication with DC power
- * LCD display



VEGETABLE PREP MACHINES



ROBOT COUPE FOOD PROCESSORS

R301 Ultra (80 Servings)

FEATURES

Induction motor

Mechanical safety system for R201 Ultra and magnetic safety system for R301 Ultra and motor brake. Complete selection of Stainless Steel discs available

SPECIFICATIONS - FPR0301 (80 SERVINGS)
 POWER: 650W - SINGLE PHASE - 230V - 50Hz
 SINGLE SPEED: 1500rpm - PULSE FUNCTION
 DIMENSIONS: 550 x 325 x 300mm

* STANDARD BLADES INCLUDED



ROBOT COUPE FOOD PROCESSORS

Cutter & Vegetable Slicer R502 Ultra (300 Servings)

VEGETABLE SLICER WITH EJECTION EQUIPPED WITH TWO HOPPERS: LARGE HOPPER OF 139cm² AND CYLINDRICAL HOPPER (Ø: 58mm)

SPECIFICATIONS - R502 (30 TO 300 SERVINGS)
 POWER: 1000W - 3-PHASE - 400V - 50Hz
 2 SPEEDS: 750 and 1500rpm - PULSE FUNCTION
 DIMENSIONS: 665 x 380 x 350mm

* STANDARD BLADES INCLUDED



ROBOT COUPE VEGETABLE PREPARATION MACHINE

Bistro CL30 Bristo (80 Servings)

FEATURES

Industrial induction motor for heavy duty use guarantees durability and reliability.

Magnetic safety system and motor brake

Automatic restart of the machine with the pusher.

SPECIFICATIONS - VPR0030 (20 TO 80 SERVINGS)
 POWER: 500W - SINGLE PHASE - 250V - 50Hz
 SINGLE SPEED: 375rpm
 DIMENSIONS: 590 x 320 x 304mm
 OPERATING TIME : Up to 80kg/h

* STANDARD BLADES INCLUDED



ROBOT COUPE VEGETABLE PREPARATION MACHINE

CL50 (300 Servings)

FEATURES

Industrial induction motor for heavy duty use guarantees durability and reliability. Magnetic safety system and motor brake. Automatic restart of the machine with the pusher

SPECIFICATIONS - VPR0050 (20 TO 300 SERVINGS)

POWER: 550W - SINGLE PHASE - 250V - 50Hz

SINGLE SPEED: 375rpm

DIMENSIONS: 590 x 350 x 320mm

OPERATING TIME : Up to 250kg/h

* STANDARD BLADES INCLUDED



ROBOT COUPE VEGETABLE PREPARATION MACHINE

Robot Coupe Vegetable Preparation Machine - CL52 (400 Servings)

FEATURES

Industrial induction motor for heavy duty use guarantees durability and reliability. Magnetic safety system and motor brake

Automatic restart of the machine with the pusher

SPECIFICATIONS - VPR0052 (50 TO 400 SERVINGS)

POWER: 750W - SINGLE PHASE - 230V - 50Hz

SINGLE SPEED: 375rpm

DIMENSIONS: 690 x 340 x 360mm

OPERATING TIME : UP TO 300kg/h

* STANDARD BLADES INCLUDED



ROBOT COUPE VEGETABLE PREPARATION MACHINE CL60

Serving 300 TO 3000

POWER: 1500W - 3-PHASE - 400V - 50Hz

2 SPEEDS: 375 and 750rpm

DIMENSIONS: 1260 x 404 x 545mm

OPERATING TIME : UP TO 900kg/h

* STANDARD BLADES INCLUDED

Trolley sold separately - EXCLUDES CONTAINERS

300 to 3000 servings



POTATO PEELER 12KG

OUTPUT - UP TO 240KG PER HOUR
 VOLTAGE - 230V - 50Hz
 POWER - 0.55kW
 DIMENSIONS: 780 x 420 x 1450mm



SLICER STELLINA 220MM

CUT CAPACITY - 180 x 160mm
 CUT THICKNESS - 1-15MM
 CUT LENGTH - 180mm
 CUT HEIGHT - 160mm
 POWER - 0.15kW - 230V - 50Hz
 DIMENSIONS - 470 X 420 X 340mm
 BLADE DIAMETER - 220mm
 WEIGHT - 15KG
Built-in Blade Sharpener



SLICER RHENINGHUAS PRIMA 300MM

SPECIFICATIONS - SLP0300

CUT CAPACITY - 245 x 175mm
 CUT THICKNESS - 1-15MM
 POWER - 0.22kW - 230V - 50Hz
 DIMENSIONS - 625 X 430 X 415mm
 BLADE DIAMETER - 300mm
 WEIGHT - 25KG
Built-in Blade Sharpener
CSE - Clear Slice Exit



SLICER RHININGHAUS ARGENTA 250MM

CUT CAPACITY - 220 x 175mm
 CUT THICKNESS - 1-15MM
 CUT LENGTH - 220mm
 CUT HEIGHT - 175mm
 POWER - 0.19kW - 230V - 50Hz
 DIMENSIONS - 530 X 430 X 375mm
 BLADE DIAMETER - 250mm
 WEIGHT - 18KG
Built-in Blade Sharpener



IMMERSION MIXER HAMILTON BEACH - HAND HELD

LENGTH OF TUBE - 230mm
 MOTOR POWER - 0.175kW - 220V - 50Hz
 WEIGHT - 1.72KG
 SIZE - 440 x 600 x 700mm



POWER MIXER LARGE - MP450 ULTRA

LENGTH OF TUBE - 450mm - Ø 125mm
 TOTAL LENGTH - 825mm
 SINGLE SPEED - 9500 rpm
 MOTOR POWER - 500W
 SINGLE PHASE - 230V - 50Hz
Knife Included



POWER MIXER LARGE - MP450 COMBI ULTRA

LENGTH OF TUBE - 450mm - Ø 125mm
 TOTAL LENGTH - 890mm • WITH WHISK - 840mm
 VARIABLE SPEED - From 1500 to 9000rpm (Mixer Function)
 VARIABLE SPEED - From 250 to 1500rpm (Whisk Function)
 MOTOR POWER - 500W
 SINGLE PHASE - 230V - 50Hz
Whisk and Knife Included



MINCER BUTCHERQUIP NO 32

THREE PHASE POWER - 2.2kW
 VOLTAGE - 380V - 3 Phase - 50Hz
 WORM SPEED - 206rpm
 DIMENSIONS - 670 x 1150 x 680mm
 WEIGHT - 78KG
Stand Optional



MINCER TRESPADE PROFESSIONAL NO 22

OUTPUT - Up to 180KG PER HOUR
 POWER - 0.6kW - 240V - 50Hz
 WORM SPEED - 80rpm
 DIMENSIONS - 400 x 505 x 240mm
 WEIGHT - 18.5KG
 PACKED DIMENSIONS - 440 X 585 X 390mm
 PACKED WEIGHT - 20.5KG
Supplied Standard with 1 x Mincer Knife & 1 x 8mm Mincer Plate



MINCER TRESPAPE PROFESSIONAL NO 32

OUTPUT - Up to 450KG PER HOUR
 POWER - 1.1kW - 240V - 50Hz
 WORM SPEED - 120rpm
 DIMENSIONS - 280 x 570 x 340mm
 WEIGHT - 25KG
 PACKED DIMENSIONS - 390 x 585 x 440mm
 PACKED WEIGHT - 27KG
Supplied Standard with 1 x Mincer Knife & 1 x 8mm Mincer Plate



COMMERCIAL BLENDER HAMILTON BEACH 1.9LT

MOTOR POWER - 1HP - 230V - 50/60Hz
 DIMENSIONS - 178 x 203 x 521mm
 WEIGHT - 8.2KG *Variable Speed and Pulse Functions*
Durable Stainless Steel Blades and Container



FOOD BLENDER HAMILTON BEACH

JUG CAPACITY - 1.8Lt
 MOTOR POWER - 3HP - 230V - 50/60Hz
 DIMENSIONS - 178 x 203 x 467mm

WHY USE US?

Reliable

Our reliability speaks for itself through the clients we have built up and the partnerships we have formed.

Experience

Our company has 40+ years extensive experience in sales and customer service in the Laundry and Catering Industry.

Product Range

Due to our focus on remote sites we understand the need for as few points of contact for your camp equipment and our extensive product range allows you to deal with us for all your requirements.

Exceptional Technical Backup

Our expert technical team is able to fully support (maintenance and spares) and install all products supplied by Ascot.

Passionate

We are passionate about remote sites in Africa and finding a solution that works for our clients.

Maximize your budget

Our aim is to ensure you get the results required within your budget, and through relationships and communication achieve the goals with our clients. We believe in combining both quality and affordability in our products. There's no reason to pay exorbitant prices when our solutions do more for less.



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Malawi
Mali
Mozambique
Nigeria
Senegal
Sierra Leone
Swaziland
Tanzania
Zambia
Zimbabwe



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