

Asko Collection 2024







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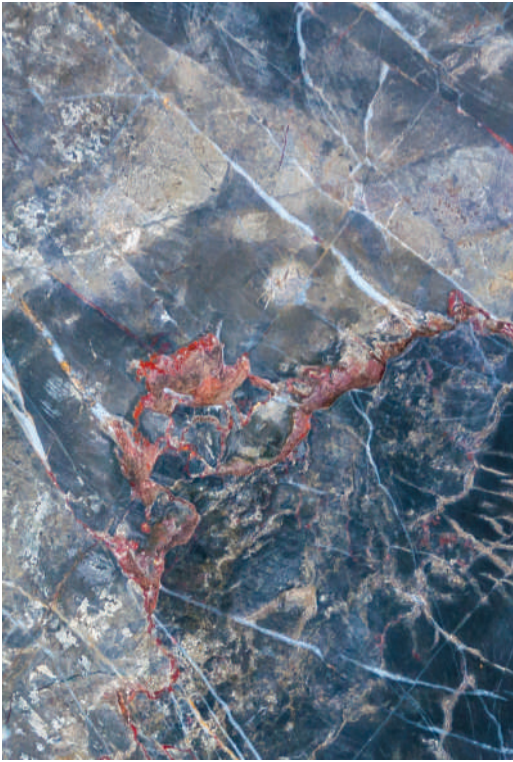


GLOSSARY

Be inspired by Scandinavia.

Long, dark winters with short eruptions of bright summer; nature is key, and our main source of inspiration. It made us what we are – creatures yearning for warmth and light. It also made us aware of what we have – forests, mountains, plains, and archipelagos, landscapes and seascapes with winding sharp shorelines in between, an abundance of beauty. Function was always vital for survival as climate was harsh and resources were scarce. That is why, it seems, form and function are inseparable, and to the very core of Scandinavian design; it is what it is, purely practical and simply beautiful. ASKO is no exception.

Appliances should balance care for the user with care for the world around us. They should be as environmentally friendly as possible, built with care and respect for nature. They should look good, since they'll be in your home for a long time: built to last, but also built to harmonize. Made beautiful, timeless and elegant.



We at ASKO love what we do. We're passionate about designing and building appliances, and the process of exploration: finding out what new features are needed, which materials can be used, how people can interact with the appliances, and what they can do with them.

Since nature is on our doorstep, we do everything we can to respect it by making our appliances as sustainable as we can. And our design philosophy is based in

classic Scandinavian design: so that as well as working perfectly, and intuitively, you'll be happy to give the appliances pride of place in your home. We aim for an everlasting, timeless feel, which perfectly suits the long lifespans of the machines, and which lets them fit perfectly into their surroundings for years to come.

Our kitchen products include dishwashers with stainless steel panels or panel ready. For the laundry room, we make washing

machines, vented, condenser and heat pump tumble dryers and hidden helpers' laundry accessories. Professional-standard, high performance appliances that will take care of you and your family, bringing a touch of Scandinavia into your home and taking care of you and yours for years to come.

About ASKO.

Our journey from relatively humble beginnings in a farming community in Sweden, to where we are now, with our appliances found in millions of homes worldwide, is something we're incredibly proud of. From one single washing machine, we've now progressed to the stage where we provide a full range of appliances for both kitchens and laundry. We always make sure that everything we produce displays our love for design, using visual flair and a strong aesthetic to create good-looking appliances for discerning customers. And we're driven to create appliances that are really useful, as well as solutions that improve the health and wellbeing of the people who use them. We're also committed to caring for the environment. Our closeness to and respect for the Scandinavian natural landscape provides us with a constant source of inspiration and compels us to preserve it for the next generation. We're motivated by the need to create the most environmentally friendly solutions possible and use our resources in the most compassionate



ways we can. As a rule, our machines are water and energy efficient, as well as being built to last longer for real hard-wearing sustainability. We're inspired by Scandinavian values: healthy living, fairness, care for people, functional and minimalistic design, dedicated craftsmanship and environmental responsibility.

We want to reflect the values of care, honesty, reliability and respect and combine them with a feeling for quality and respect for the environment. We are driven by the passion to create products that can become a much-loved part of your home, that are a joy to use, that take great care of you and your family, and

that can provide you with the inspiration, the opportunity and the time to do the things you really enjoy. ASKO's appliances are exported and distributed by sales companies in the Nordics, USA and Australia, as well as 50 other markets worldwide.

Our history.

The beginning of ASKO was an act of love – no more, no less. In the 1950s, a young farmer in Jung, south of Lidköping in Sweden, saw his mother's predicament: washing by hand is wet, cold, hard and heavy. He wished to ease her burden, and so he invented his own machine. It had superior cleaning performance, with built-in water heating, spinning and a durable stainless steel structure. When others saw his machine, they wanted one too. Pretty soon, production began.

More than 70 years later, ASKO is a global brand that designs and develops premium kitchen and laundry appliances for homes and businesses. We manufacture our products to the highest possible standards and develop our domestic appliances based on professional principles.

Today, ASKO helps people around the world to cook, clean and care for their families whilst looking after the environment. With a uniquely Scandinavian approach, ASKO combines award-winning design with innovative features and smart solutions. We create products and services that are destined to become a much-loved part of people's homes and lives.





Products **built to last longer.**

At ASKO we design and manufacture premium quality appliances which reflect our love for form and function – and, in doing so, which exemplify classic, timeless Scandinavian design. Ever since we began to produce washers in the early 1950s, our goal has been to make premium quality products that will become cherished parts of the home, meeting and exceeding your expectations for years to come. Every ASKO product and service is of the highest quality. This is an expression of our ambition to offer products that can be trusted and relied on. We rigorously challenge our product designs; we manufacture our washing machines, tumble dryers and dishwashers for a 20-year lifecycle and rigorously test every product before shipment.

Today we offer dishwashers and a full range of laundry appliances, all of which meet the highest demands when it comes to design, function, durability and environmental awareness. They wash cleaner, use less water and energy, and last longer. And since 1995 we've also been certified to ISO 9001, which means that you can always trust our products to be of the highest quality.



Designs with a better future in mind.

In the late 1950s, Karl-Erik Andersson invented what was to become the first ASKO washing machine. It was designed to make his mother's everyday life easier and her future better. It was also built to last. Today, ASKO is still dedicated to creating innovative products that make life easier and we are still designing them with a better future in mind. At ASKO, when we say designing with a better future in mind, we don't just mean the products we make, but how we make them as well. It's about using high-quality, sustainable materials and sourcing them responsibly. It's about saving energy, reducing emissions, and increasing our recycling and reuse. It's about sustainable design, sustainable transport. And it's about ensuring that people are always treated fairly and with respect.



ISO14001

Since 1999 ASKO factories have achieved environmental certification in accordance with ISO14001 Environmental Management System, which means everything is done as environmentally friendly as possible.

EMAS certified

We have recently upgraded our certification level to EMAS (the most credible environmental management tool on the market). The EMAS certification is awarded to organisations which have demonstrated continual improvement and focus on their environmental performance.

ECO Vadis silver medal

As part of the Hisense Europe group, ASKO has been awarded the prestigious Eco Vadis silver medal. This renowned business rating recognizes commitment to sustainable business practices and is a testament to the company's ongoing efforts to minimize its environmental impact and promote social responsibility.



Awards



iF design award 2022

The ASKO Elevate™ induction cooktop uses a downdraft vent to extract cooking fumes with a unique tower that brings the vent closer to the pans for more efficient and quiet extraction. When not in use, the tower retracts back into the cooktop. The cooktop features the iF awarded Celsius°Cooking™ technology, with an intuitive UI, pans with temperature sensors and a probe, which all communicate wirelessly to precisely control temperatures and timings: heating oil to the right temperature, no burnt steak, no overboiling. At the companion website, there are video-guided recipes, which help create tasty and healthy dishes.



iF design award 2022

The iF DESIGN AWARD 2022 was granted to ASKO D700 dishwasher series (selected models from the DW60 range). The ASKO D700 dishwasher series has the world's largest loading capacity, with up to 4 baskets and room for 194 items or 17 place settings. Flexi Racks™ adapts to individual loading needs with unsurpassed spray and loading flexibility for dinnerware, cookware, bakeware, crystal, cutlery, etc. Interaction points are highlighted with a function colour that stands out from an otherwise understated, minimalistic design. Hygiene is guaranteed with the Super Cleaning system, Auto dosing, and UV Cleanse™. Market-leading 20-year product lifetime combined with low consumption figures and a timeless design make it the most sustainable dishwasher out there.



Awards

iF design award 2023

The Asko wine climate cabinet has 2 temperature zones to age or serve your wine in optimal conditions. This compact version of the 2021 iF awarded freestanding Wine Climate Cabinet can be placed below countertop and therefore within reach for many wine enthusiasts. With our app you can scan the wine label, retrieving data from the Vivino database and add it to the digital inventory of your wines. The interior light can be adjusted to fit personal preference and ambient light situation. The wooden shelves make a nice balance with the applied technology and the door is of push-to-open type and therefore could be kept entirely flat, fitting to contemporary kitchen design.



iF design award 2021

The iF DESIGN AWARD 2021 was granted to ASKO Celsius°Cooking™ induction hobs and smart cookware system. A new addition to the ASKO's range of premium, innovative kitchen appliances, takes smart, connected food preparation to the next level. It puts a new world of possibilities in the hands of cooking enthusiasts, as well as supporting very skilled home chefs with new levels of precision.





Ovens

Innovative and elegant, ASKO ovens are designed to inspire your creativity while integrating with and enhancing your unique way of life. Made from carefully selected, sustainable materials, ASKO ovens combine the latest cooking technology with timeless Scandinavian design to bring the art of cooking into the heart of your home.

OVENS

Different types for different purposes.

At ASKO we offer you a full range of ovens, cookers and hobs that will provide you with all the necessary functions, whether you want to prepare a luxury dinner in the pyrolytic (self-cleaning) oven, cook healthy food with our steam oven, simmer or heat up or defrost food in our microwave oven. If you just have room for one oven, then choose a 5-in-1 oven with heat, steam, microwaves and combination functions.





Pyrolytic ovens.

We want the time in your kitchen to be spent on cooking, creativity and enjoyment – not cleaning. The ASKO Pyrolytic Oven heats to 465 °C so all grease and leftovers are carbonised to a fine ash, which is then easily wiped up – it even cleans baking trays. ASKO pyrolytic ovens ensure a healthy, clean oven and that you make the most of your time.

Combi micro ovens.

The key to great cooking is the freedom to express yourself. With our combi micro-ovens, you are free to explore four different cooking methods: microwave, fan-forced convection cooking, grilling and combined traditional oven cooking with the aid of microwaves. You can even defrost, use traditional convection and finish with a short grill in the same program.

5-in-1 combi ovens.

Modern living is all about making the most of your time and the world around you. Flexible with a sleek finish, ASKO 5-in-1 combi ovens come with five different heating methods – full steam, microwaves, hot air, combination hot air/steam and combination hot air/microwaves. This saves valuable space, time and adds more flexibility to be creative.

Combi steam ovens.

Our combination steam ovens are designed to add another dimension to cooking with steam. Now, you can combine traditional convection with steam in a single cooking program or simply cook using hot air and steam. Healthy and natural, cooking with steam preserves the full flavour of foods as well as vitamins and nutrients. This is the best of both worlds.

COMBI STEAM OVENS

This is **the new steam age.**

ASKO combi steam ovens come with a steam generator integrated in the oven. The integrated steam generator offers unparalleled benefits for cooking, including maximum steam quality, precise measurements and a stable temperature. It also means cleaning is easier as no limescale can form in the oven cavity.





Exclusive Pure Steam system.

The system maximises the flavour and nutritional content of your foods and dishes. ASKO's Pure Steam system separates the steam and excess water droplets inside the oven cavity, ensuring that foods are not soaked in water while cooking. Only steam consisting of very tiny droplets is injected into the oven cavity, penetrating food for optimum cooking. Residual water droplets are separated and recycled during the cooking cycle.

Steam is injected via the five inlets in the oven cavity at regular intervals for consistent cooking.

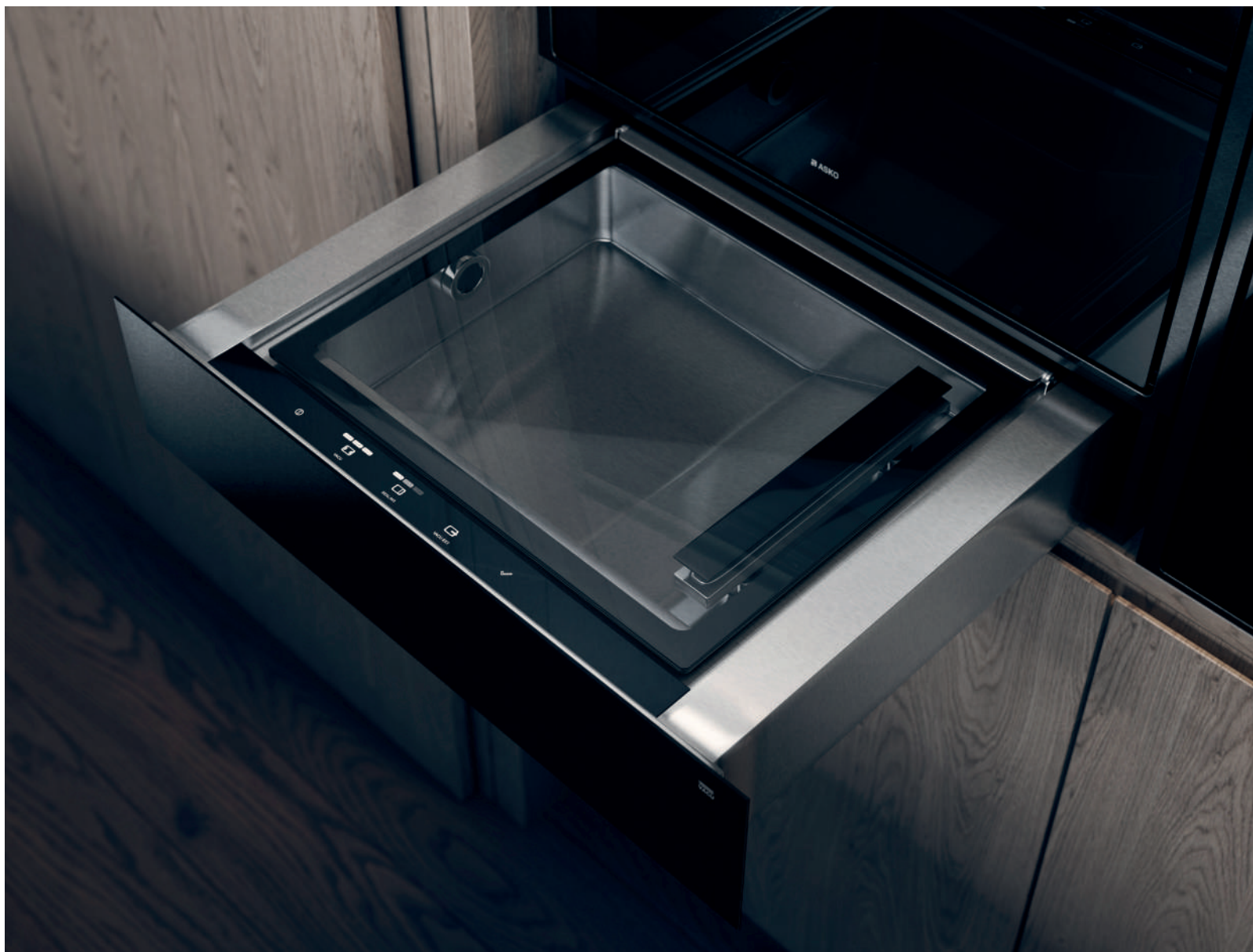
Combi steam oven benefits.

- The nutritional value of the food, including vitamins and minerals, is almost completely preserved because food is not soaked in water.
- Steam cooking makes it possible to conserve flavour and colour, because steam has a neutral taste. Steam also preserves the texture of food.
- Steam cooking does not add any smells. No risk of burning foods.
- This preparation is particularly good for vegetables, fish, poultry and certain desserts. Steam is also perfect for regenerating already cooked food.

VACUUM DRAWERS

A seal of quality.

Our combi steam ovens are perfectly combined with a vacuum drawer that allows you to explore the sous vide cooking technique commonly used in high-end restaurants. Using the sous vide programs, the food is cooked in a vacuum sealed bag. Steam is introduced steadily throughout the cooking process and the temperature is kept low and at an exact level throughout to maintain flavour and nutrients. With our vacuum drawers, you can enjoy perfectly cooked, restaurant-quality food that is packed with flavour.





OVENS

The warm heart of every kitchen.

There are few things in life that compare to sharing a beautiful meal with the people you love. And ASKO ovens make this an everyday pleasure. Packed with intelligent features that take all the guesswork out of cooking, you will be creating restaurant quality meals from day one. Whether it's a family feast or a delicious gourmet snack, ASKO's oven range will complement your passion for great cooking and help to make every moment in the kitchen a joy.



Ovens with extra-large capacity.

Our 60 cm ovens are extra-large with a capacity of up to 73 litres. They also give you the option of baking on up to three different levels simultaneously, which saves time, money and energy as you will use electricity more efficiently. The same applies to our combination oven. One of the largest 45 cm ovens on the market, it can hold a full 50 litres and allows you to bake on two levels simultaneously. With our large-capacity ovens, you are perfectly equipped to take on your most ambitious creations.

Vaulted precision cooking.

All ASKO ovens feature an interior cavity based on generations of wood fire ovens. The shape of our ovens, with a vaulted ceiling and completely flat backside and door, allows for a more even circulation of hot air. To further enhance the distribution effect, both the cavity and the trays are covered with high-quality enamel that effectively reflects heat. The result is perfect dishes every time – all cooked according to the finest traditions.

Temperature probe*.

Our ovens come with a food thermometer so that your meat, terrines and pastries turn out perfect. Just place the thermometer in the centre of your dish and set the desired temperature, which will be shown on the screen. Once the temperature is reached, the oven will make a sound and turn off.

* Depending on model

Ultra cool doors with soft opening and closing.

The oven doors are constructed for maximum safety with up to four high-quality safety glasses. Together with the cooling fan they ensure that the outside of the oven door is kept at normal room temperature even if the inside temperature is 240 °C. For safety and convenience, we have also fitted the door hinges with integrated dampers that enable soft closing and opening.

Inverter microwave system.

In a conventional microwave oven, power is delivered in pulses. With the unique Inverter Microwave system, which you will find in ASKO microwave and combi microwave ovens the power is continuous. The result is even and careful heating of the food, less energy consumption, and less noise.

Microwave stirrer.

With the Microwave Stirrer fan, the microwaves are distributed evenly over the food, reducing the need for a space consuming turntable. This even distribution ensures food is always heated thoroughly and evenly. The result is a microwave oven with more capacity and more reliable heating – perfect for when you are preparing food for a lot of friends.

COOKING MODES

Embrace tradition and
discover new expert methods.



Steam cooking up to 100 °C.

The full steam cooking mode lets you preserve the liquids in your dishes and the vitamins in your foods. This cooking mode does not release any smells, retains the full flavour and there is no need to add herbs, spices or to salt the water.

Low-temperature precision steam cooking up to 95 °C.

In addition to allowing you to cook with steam at low temperatures, this precision cooking mode also lets you use sous vide bags so that foods can cook perfectly in their own juices.

Additional cooking modes with convection heat and steam.

There are three steam injection intensity levels: High (escalope, small piece of meat) / Medium (heating up cold or frozen dishes, vegetables au gratin) / Low (roasts, poultry, bread, lasagne).

Steam injection is combined with convection heat to quickly and effectively cook foods without changing their colour or appearance, and to thaw foods.

Microwaves and convection heat.

Using the same program, you can thaw a chicken and then cook it. You can even speed up the cooking of a beef roast by first using microwaves and then switching to traditional cooking.

Preheating.

Use this function to heat up the oven to the desired temperature as quickly as possible. When the set temperature is reached, preheating comes to an end and the oven makes a sound. When you place your dish in the oven, the program continues and cooking takes place in accordance with your selected settings.

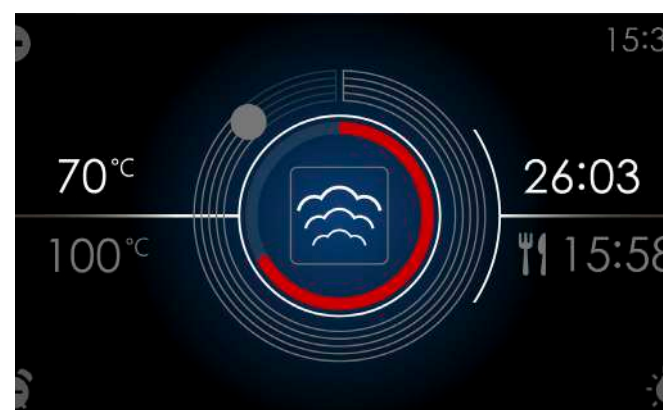
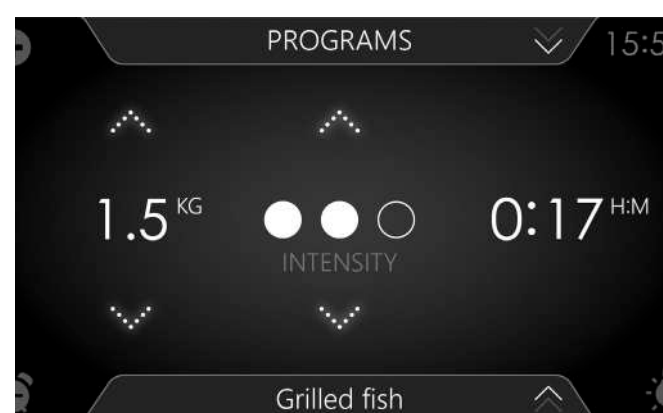
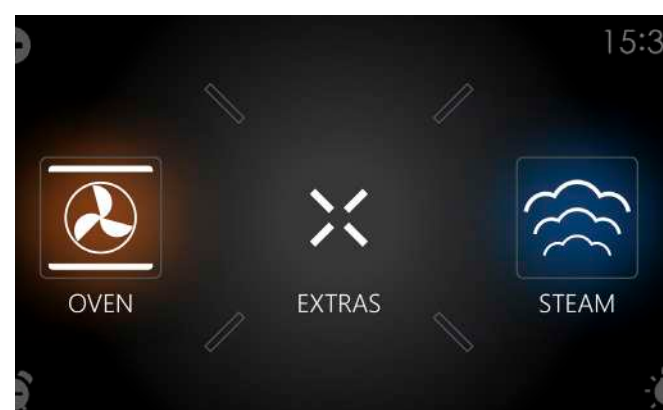
Thawing.

This function is used to slowly thaw frozen foods (cakes and pastries, bread, fruit). Air circulates in the oven without the elements turning on. Only the fan operates. By selecting the corresponding icons, you can specify the type of food and its weight or the start and end time for the thawing process.

ELEMENTS OVENS – EASY TO USE TFT DISPLAY

Quality, control and a passion for food.

When it comes to haute cuisine, Elements ovens from ASKO are uniquely designed to share your passion and effortlessly produce perfect results every time. Whatever Elements oven you choose, direct access main menus and a variety of cooking modes keep you in control, while the superior-quality enamel gives you the confidence to turn up the heat. The enamel can withstand high temperatures and moisture when cooking, and easily holds up under extreme conditions such as during pyrolytic programs.



TFT touchscreen.

The Elements by ASKO ovens come with a unique interaction philosophy based on a TFT touchscreen with the most frequently used functions immediately accessible. The interface is easy and engaging to use and will encourage you to explore all features and functions of the oven. This oven is the smart way to enhance your cooking.

Auto programs.

If you need coaching in your cooking, then select any of the up to 160 auto programs in the Elements by ASKO ovens. You simply select a dish from a list of pre-programed dishes and then adjust weight and intensity if necessary.

Stage cooking.

Depending on the oven model, the stage cooking function lets you set a series of up to three different cooking modes one after another. Select and combine the different modes and settings to create the perfect program for whatever dish you have in mind. It's time to discover the power and potential of combined cooking.

Status screen.

The colour-coded and informative status screens provide immediate feedback in both text and graphics on current and selected temperature, duration and oven mode.

Tips and information.

The interface is packed with useful information that encourages you to explore the full functionality of the Elements by ASKO ovens.

ELEMENTS - PEARL GREY

Our unique new colour,
inspired by Scandinavia.





We all have our own individual idea of home. To some it's a physical space, for others it's a sense of belonging – a place of comfort we return to again and again. Home is reflected in our surroundings, whether outside in the calm of nature or within four familiar walls that provide a welcome refuge from the world. But whatever it means, home is where the heart is. And the heart of the home is the kitchen.

At ASKO, we understand the importance of home. Of creating a space that brings life, but which also brings calm. Elements by ASKO was designed to create a very special sense of home – one that is typically Scandinavian but also universal. A timeless, versatile space that everyone can interpret and experience in their own unique way. Now, to add even more versatility, we have introduced a new colour to the ovens, drawers, hoods and coffee machines that make up the Elements by ASKO range. We call it Pearl Grey.

Soft and sophisticated with a unique sense of home. This is Pearl Grey by ASKO.

Sophisticated but playful, vivid yet understated, timeless while always effortlessly modern – Pearl Grey is naturally versatile. And it's this versatility that allows it to feel at home in a range of different kitchen styles. Like the ovens, drawers, hoods and coffee machines in the Elements by ASKO range, Pearl Grey has an understated elegance that strikes the perfect balance between blending in and standing out.

Pearl Grey ovens.

The soft-grey painted glass in ASKO Elements ovens features a subtle metallic sprinkle, which gives the glass a rich, layered effect. The metallic sprinkle is designed to react differently to different types of light. Soft ambient lighting creates a warm neutral glow, while spotlights really bring out the sparkle, which in turn recalls the unique Scandinavian geology and that special mineral shine.

CRAFT OVENS

Crafted with
elegance and precision.



Craft ovens by ASKO are uniquely designed to inspire and enhance their surroundings. With their solid single-piece metal frame, they will effortlessly integrate with your kitchen while adding a timeless, understated elegance. Whether you choose brushed black steel*, brushed stainless steel or matt graphite black, your kitchen will benefit from our passion for detail and tireless pursuit of performance, precision and a truly exceptional finish. With its timeless Scandinavian design and intuitive technology, our Craft oven range will take your cooking and your kitchen to new levels of desirability.



*For the Craft Black Steel collection, ASKO has chosen to use 443 stainless steel, which is a special and unique type of stainless steel. It contains 21% chromium as well as titanium, ensuring the stability of the material when exposed to high temperatures. This uncommon alloy is better at withstanding the elements, such as moisture, salt and rust. It is the type of stainless steel most resistant to rusting over the long-term.

The nanoparticle colouring process used for the Craft Black Steel Collection makes it possible to obtain black stainless steel with a shiny brushed finish and horizontal textured effect.

CRAFT OVENS

Precision cooking with complete control.

Great cooking is about finding the balance between intuition, inspiration and control. Craft ovens by ASKO are equipped with an intuitive knob and immediate touch screen that allows you to control the main functions and secondary functions respectively. The sense of control is enhanced by the easy-to-read, high-definition display, which provides a clear overview of all functions.



Guided by the light.

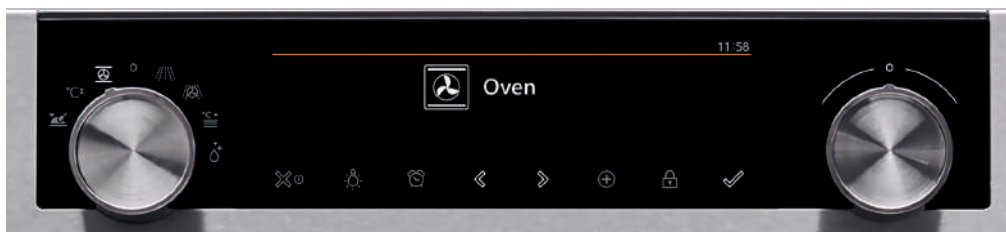
To make our Craft ovens even easier to use and provide unbeatable readability, both the touchscreen and knobs are tastefully backlit. First select the main functions with the rotating knob on the left, then the temperature and cooking time with the rotating scroll knob on the right. Turn the right knob to select the value, press it to apply the setting and move on to the next setting. This procedure will guide you during the process – simply and intuitively.



To select a main function, simply turn the knob on the left.



To activate or deactivate the menu, press the right knob – this is the scroll knob. Turn it to change and set your settings in each menu or use the two arrows (the <> touch buttons).



To activate your chosen program, press the right knob.



Once the oven is on, you can check the cooking mode, current temperature and time remaining by taking one look at the high-definition display.



OP8678GG

Pearl Grey
Pyrolytic oven, 60 cm/71 litre

Uniform cooking: 5-way hot air intake system, **Easy navigation:** TFT Full colour touchscreen, **Cooking to the core:** food thermometer, **Setting of 3 successive cooking modes:** Stage cooking function, **Convenience:** Telescopic rails on 3 levels



17 functions



Hot Air, ECO Hot air, Top + Bottom heat, Hot air + Bottom heat, Bottom heat + fan, Bottom heat, Top Heat, Grill, Large Grill, Large Grill + fan, Automatic roasting, Fast preheat, Plate warming, Defrost, Keep warm, Pyrolytic cleaning

Features

- Energy efficiency category: A+
- Cavity volume: 71 L
- Cool Door: 4-layer glass and heat reflectors
- Ultra-smooth heat and moisture resistand enamel coating
- Pyrolytic cleaning: 3 levels (150/180/210 min)

Cooking assistance

- 5 Air Flow hot air intake system for uniform cooking
- Electronic temperature regulation: 30 °C to 300 °C
- 69 predefined programs
- Stage cooking (setting of 3 successive cooking modes)
- Add time function at the end of cooking
- Favourites mode to save your 16 favourite recipes
- Food thermometer with alarm for reached temperature for perfect cooking result
- 2 grilling levels for uniform browning 2700 W

Comfort / Safety

- Backlit interactive colour TFT touchscreen
- Direct access to the 3 main menus: Cooking modes - Extras - Steam
- Full touch intuitive interface that supports exploration of functions
- Telescopic rails on 3 levels, 100 % extendable and removable
- Soft closing and opening oven door
- Dual halogen lighting
- Easily removable door glass for cleaning
- Cooling system with prolonged ventilation
- Adjustable feet

Dimensions

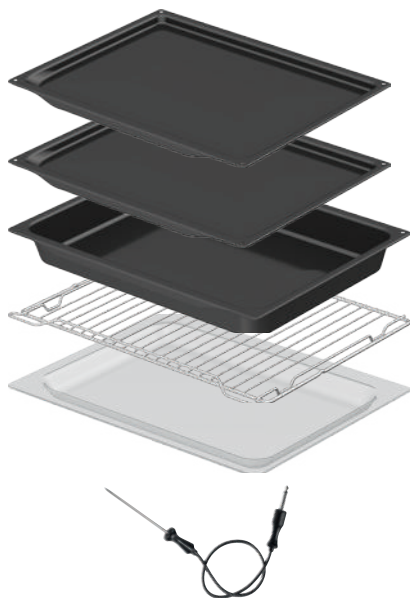
- Appliance dimensions (H / W / D): 595 / 597 / 547+21* mm
- Necessary space dimensions (H / W / D): 590 / 560-568 / 550 mm
- Length of the power cable / Location: 1500 mm / Back right

Technical data

- Electrical connection: 3.4 kW / 220-240 V / 50-60 Hz / 16 A
- Maximum power (Grill / Convection heat): 2.7 kW / 1.6 kW

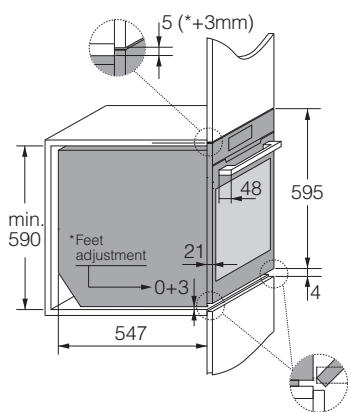
* 21mm is the thickness of the oven's metal frame

Standard accessories

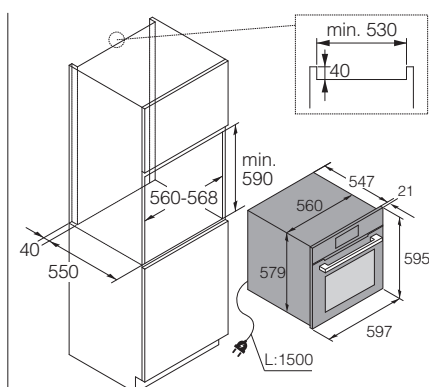


- 2 Full width enamel coated shallow trays
- 1 Full width enamel coated deep tray
- 1 Grill rack
- 1 Glass tray
- 1 Temperature probe

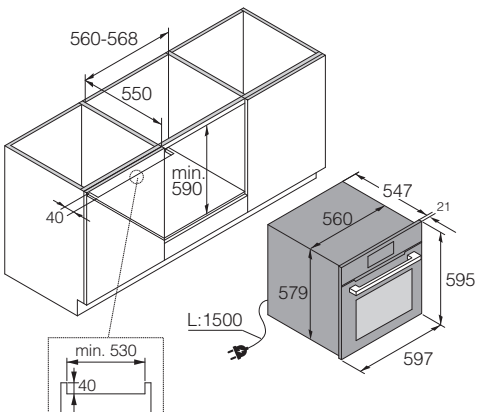
Installation



Detail from side



Tall cabinet installation



Under-counter installation










5 in 1

OCSM8478GG

Pearl Grey
Combi steam/micro/convection oven, 45 cm/50 L

5-in-1: Flexible and space-saving 5 functions in one oven, **Nutritional content preserved:** injection of a fine steam via the Pure Steam system, **Optimal steam quantity and temperature stability:** Pure Steam generator, **Uniform cooking:** 5-way hot air and steam intake system, **Easy navigation:** TFT Full colour touchscreen, **Setting of 3 successive cooking modes:** Stage cooking function, **Gentle microwave cooking:** Inverter creates a constant flow of microwaves also at low power, **Even distribution of microwaves without turntable:** Microwave stirrer fan



26 functions



Hot Air, ECO Hot air, Top + Bottom heat, Hot air + Bottom heat, Bottom heat + fan, Bottom heat, Top Heat, Grill, Large Grill, Large Grill + fan, Automatic roasting, Microwave, Hot air + Microwave, Grill + Fan + Microwave, Steam, Low temperature steam, Sous vide , Combi: Hot air + steam level 1, Combi: Hot air + steam level 2, Combi: Hot air + steam level 3, Fast preheat, Defrost, Regeneration, Keep warm, Plate warming, Steam cleaning

- Features**
- Cavity volume: 50 L
 - Cool Door: 3-layer glass door and heat/microwave reflectors
 - Ultra-smooth heat and moisture resistand enamel coating
 - Steam Clean function

- Cooking assistance**
- Pure Steam generator for production of dry steam enabling perfect and healthy cooking results
 - 100 % steam cooking via injection through 4 air inflows located at regular intervals
 - 1.3 L water tank for 80 minutes of cooking
 - 5 Air Flow hot air intake system for uniform cooking
 - Electronic temperature regulation: 30 °C to 230 °C
 - 143 predefined programs
 - Stage cooking (setting of 3 successive cooking modes)
 - Add time function at the end of cooking
 - Favourites mode to save your 16 favourite recipes
 - 2 grilling levels for uniform browning 2200 W
 - Microwave power range: 6 steps from 90 to 1000 W
 - Inverter creates a constant flow of microwaves also at low power

- Comfort / Safety**
- Backlit interactive colour TFT touchscreen
 - Direct access to the 3 main menus: Cooking modes - Extras - Steam
 - Full touch intuitive interface that supports exploration of functions
 - Dual halogen lighting
 - Automatic descaling program
 - Cooling system with prolonged ventilation
 - Adjustable feet

- Dimensions**
- Appliance dimensions (H / W / D): 458 / 597 / 547+21* mm
 - Necessary space dimensions (H / W / D): 450 / 560-568 / 550 mm
 - Length of the power cable / Location: 1500 mm / Back right

- Technical data**
- Electrical connection: 3,0 kW / 220-240V / 50-60 Hz / 16 A
 - Maximum power (Grill / Convection heat / Steam generator): 2.2 kW / 1.6 kW / 1.2 kW

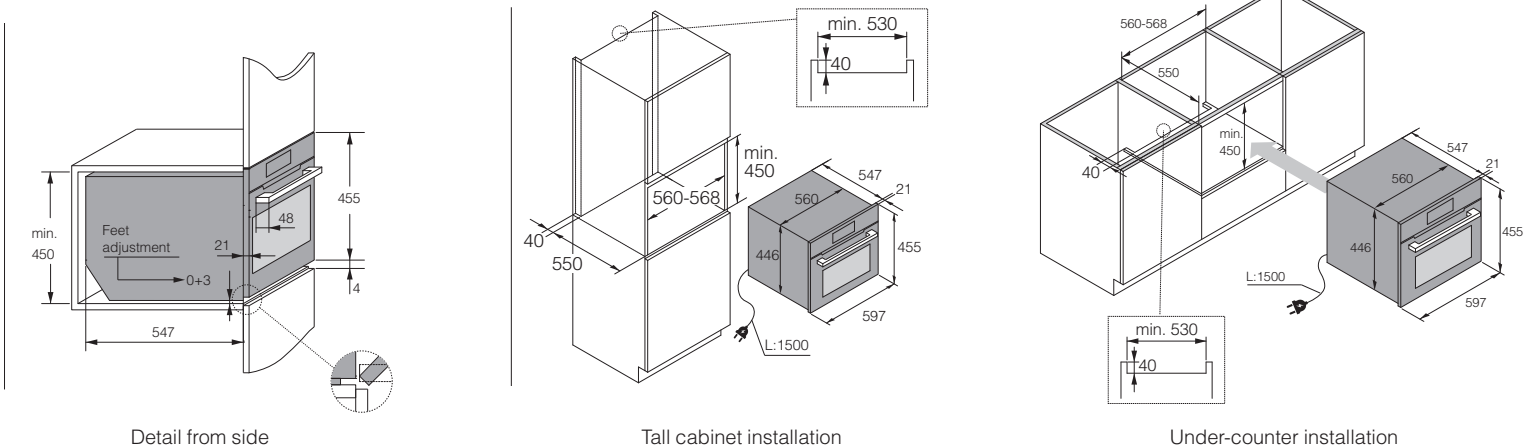
* 21mm is the thickness of the oven's metal frame

Standard accessories



- 1 Full width perforated stainless steel tray
- 1 Full width non-perforated stainless steel tray
- 1 Full width enamel coated shallow tray
- 1 Grill rack
- 1 Glass tray

Installation





OP8687B

Black Steel
Pyrolytic Oven, 60 cm / 71 litre

Uniform cooking: 5-way hot air intake system, **Easy navigation:** 6" TFT colour display and tactile knobs, **Cooking to the core:** food thermometer, **Setting of 3 successive cooking modes:** Stage cooking function, **Convenience:** Telescopic rails on 3 levels

5

AIRFLOW
THERMOCIRCULAR

← 6" →

TFT Colour
Display

↺

↻

2

+

2

16 functions

Hot Air, Hot air + Bottom heat, Top + Bottom heat, Large Grill, Grill, Large Grill + fan, Top Heat, Bottom heat, Bottom heat + fan, Automatic roasting, ECO Hot air, Plate warming, Keep warm, Pyrolytic cleaning, Defrost, Fast preheat

Features

- Energy efficiency category: A+
- Cavity volume: 71 L
- Cool Door: 4-layer glass and heat reflectors
- Ultra-smooth heat and moisture resistand enamel coating
- Pyrolytic cleaning: 3 levels (150/180/210 min)

Cooking assistance

- 5 Air Flow hot air intake system for uniform cooking
- Electronic temperature regulation: 30 °C to 300 °C
- 69 predefined programs
- Stage cooking (setting of 3 successive cooking modes)
- Add time function at the end of cooking
- Favourites mode to save your 10 favourite recipes
- Food thermometer with alarm for reached temperature for perfect cooking result
- 2 grilling levels for uniform browning 2700 W

Comfort / Safety

- 6" backlit TFT colour display
- Intuitive navigation via combination of buttons and touchscreen
- Telescopic rails on 2 levels, 100 % extendable and removable
- Soft closing oven door
- Dual halogen lighting
- Easily removable door glass for cleaning
- Cooling system with prolonged ventilation
- Adjustable feet

Dimensions

- Appliance dimensions (H / W / D): 597 / 597 / 547+21* mm
- Necessary space dimensions (H / W / D): 590 / 560-568 / 550 mm
- Length of the power cable / Location: 1500 mm / Back right

Technical data

- Electrical connection: 3.4 kW / 220-240 V / 50-60 Hz / 16 A
- Maximum power (Grill / Convection heat): 2.7 kW / 1.6 kW

* 21mm is the thickness of the oven's metal frame

Standard accessories

- 2 Full width enamel coated shallow trays
- 1 Full width enamel coated deep tray
- 1 Grill rack
- 1 Glass tray
- 1 Temperature probe

Installation

Detail from side

Tall cabinet installation

Under-counter installation

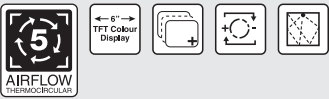
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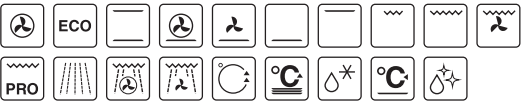
OCM8487B

Black Steel
Combi Micro Oven, 45 cm / 50 litre

Uniform cooking: 5-way hot air intake system, **Easy navigation:** 6" TFT colour display and tactile knobs, **Setting of 3 successive cooking modes:** Stage cooking function, **Gentle microwave cooking:** Inverter creates a constant flow of microwaves also at low power, **Even distribution of microwaves without turntable:** Microwave stirrer fan



19 functions



Hot Air, ECO Hot air, Top + Bottom heat, Hot air + Bottom heat, Bottom heat + fan, Bottom heat, Top Heat, Grill, Large Grill, Large Grill + fan, Automatic roasting, Microwave, Hot air + Microwave, Grill + Fan + Microwave, Fast preheat, Plate warming, Defrost, Keep warm, Aqua clean

Features

- Cavity volume: 50 L
- Cool Door: 3-layer glass door and heat/microwave reflectors
- Ultra-smooth heat and moisture resistand enamel coating
- Aqua Clean function

Cooking assistance

- 5 Air Flow hot air intake system for uniform cooking
- Electronic temperature regulation: 30 °C to 250 °C
- 128 predefined programs
- Stage cooking (setting of 3 successive cooking modes)
- Add time function at the end of cooking
- Favourites mode to save your 10 favourite recipes
- 2 grilling levels for uniform browning 2200 W
- Microwave power range: 6 steps from 90 to 1000 W
- Inverter creates a constant flow of microwaves also at low power

Comfort / Safety

- 6" backlit TFT colour display
- Intuitive navigation via combination of buttons and touchscreen
- Dual halogen lighting
- Cooling system with prolonged ventilation
- Adjustable feet

Dimensions

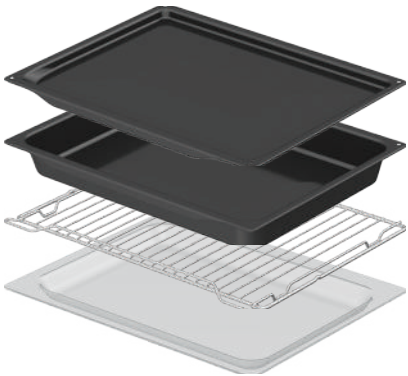
- Appliance dimensions (H / W / D): 458 / 597 / 547+21* mm
- Necessary space dimensions (H / W / D): 450 / 560-568 / 550 mm
- Length of the power cable / Location: 1500 mm / Back right

Technical data

- Electrical connection: 3,0 kW / 220-240V / 50-60 Hz / 16 A
- Maximum power (Grill / Convection heat): 2.2 kW / 1.6 kW

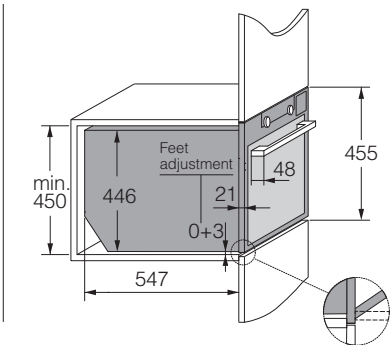
* 21mm is the thickness of the oven's metal frame

Standard accessories

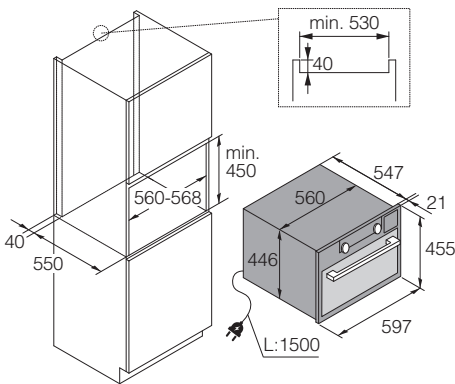


- 1 Full width enamel coated shallow trays
- 1 Full width enamel coated deep tray
- 1 Grill rack
- 1 Glass tray

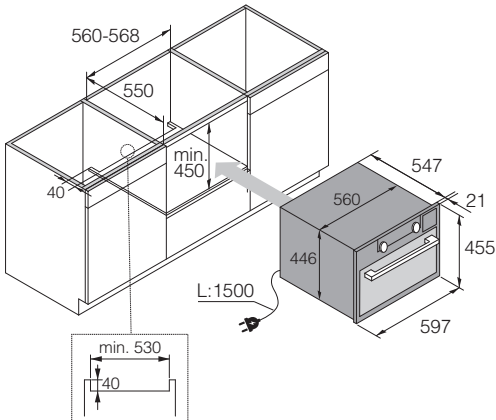
Installation



Detail from side



Tall cabinet installation



Under-counter installation



OT8637B

Black Steel
Multifunctional oven, 60 cm / 73 litre

Uniform cooking: 5-way hot air intake system, **Easy navigation:** 4.2" TFT display and tactile knobs, **Cooking to the core:** food thermometer



11 functions



Hot Air, Hot air + Bottom heat, Top + Bottom heat, Large Grill, Grill, Large Grill + fan, Bottom heat + fan, ECO, Aqua Clean, Defrost, Fast preheat

Features

- Energy efficiency category: A+
- Cavity volume: 73 L
- Cool Door: 3-layer glass and heat reflectors
- Ultra-smooth heat and moisture resistand enamel coating
- Aqua Clean function

Cooking assistance

- 5 Air Flow hot air intake system for uniform cooking
- Electronic temperature regulation: 30 °C to 275 °C
- Food thermometer with alarm for reached temperature for perfect cooking result
- 2 grilling levels for uniform browning 2700 W

Comfort / Safety

- 4.2" TFT display
- Intuitive navigation via combination of dials and touch keys
- Dual halogen lighting
- Easily removable door glass for cleaning
- Cooling system with prolonged ventilation
- Adjustable feet

Dimensions

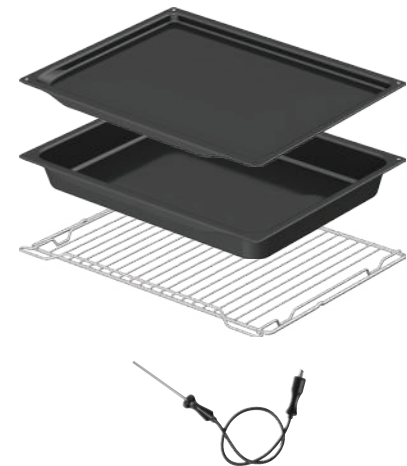
- Appliance dimensions (H / W / D): 597 / 597 / 547+21* mm
- Necessary space dimensions (H / W / D): 590 / 560-568 / 550 mm
- Length of the power cable / Location: 1500 mm / Back right

Technical data

- Electrical connection: 3.4 kW / 220-240 V / 50-60 Hz / 16 A
- Maximum power (Grill / Convection heat): 2.7 kW / 1.6 kW

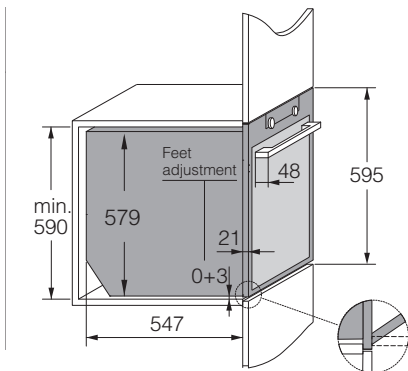
* 21mm is the thickness of the oven's metal frame

Standard accessories

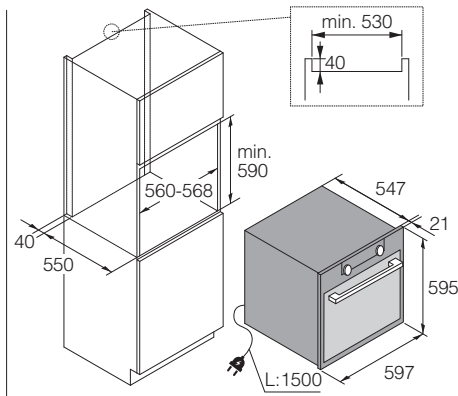


- 1 Full width enamel coated shallow tray
- 1 Full width enamel coated deep tray
- 1 Grill rack
- 1 Temperature probe

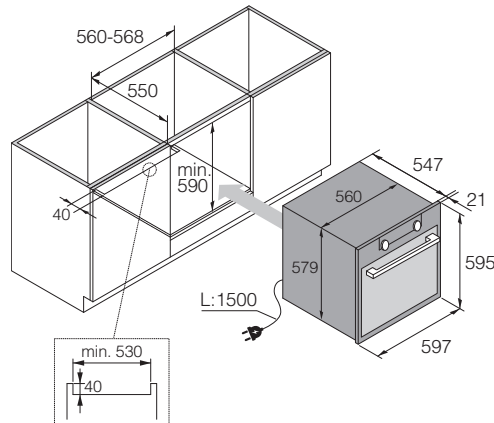
Installation



Detail from side



Tall cabinet installation

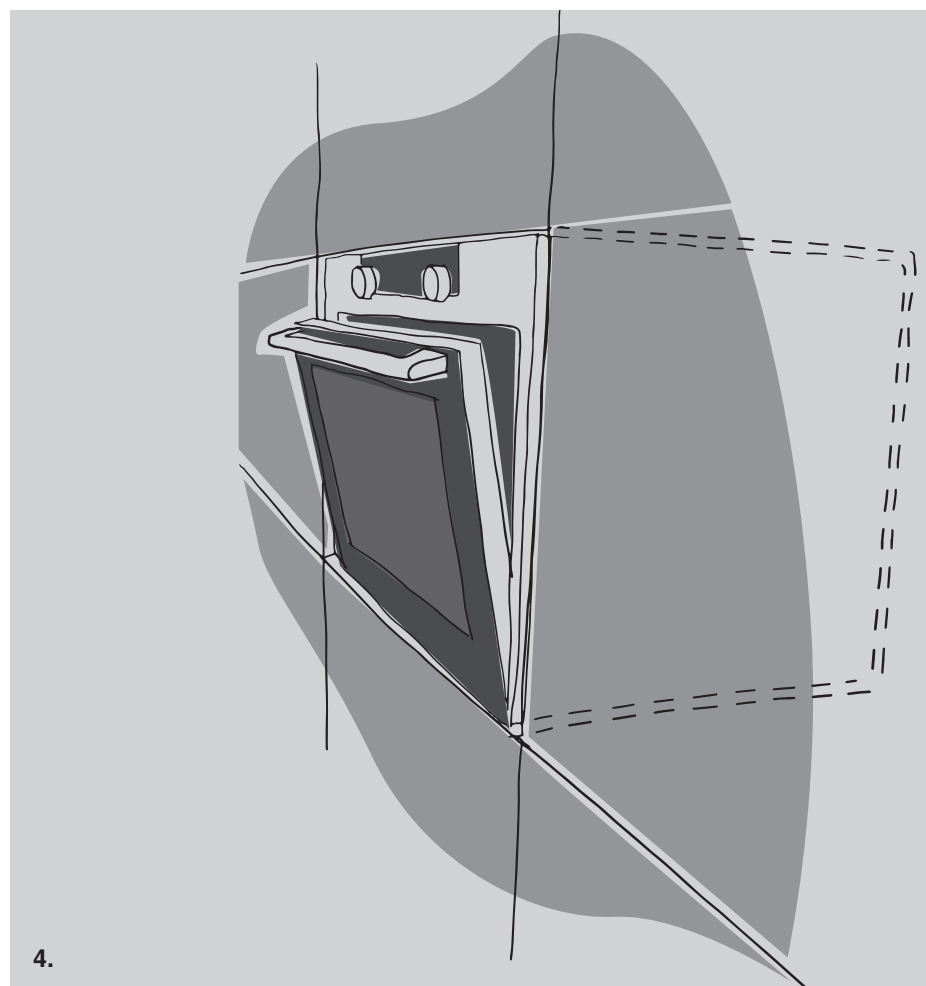
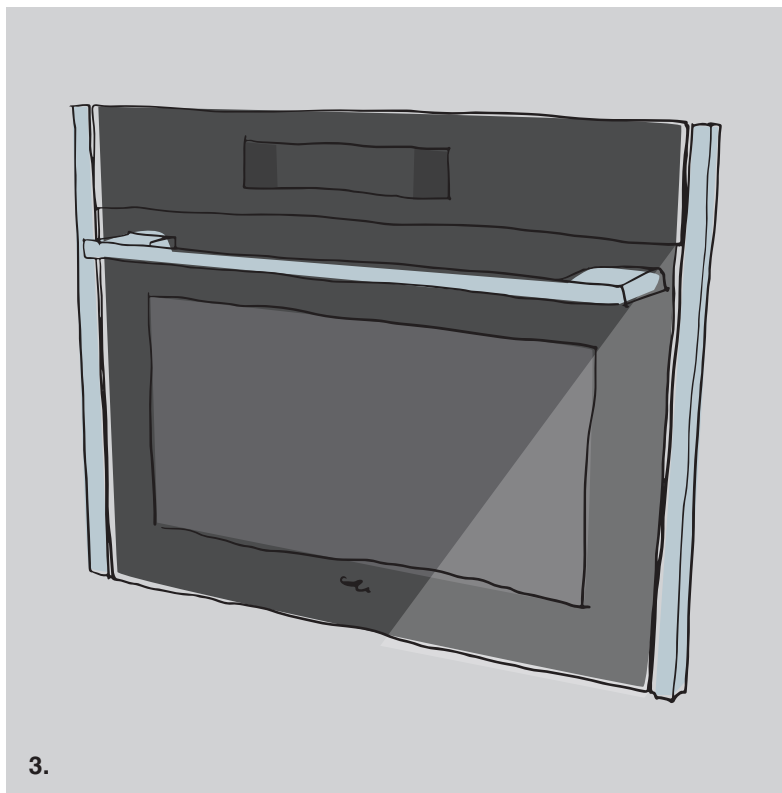
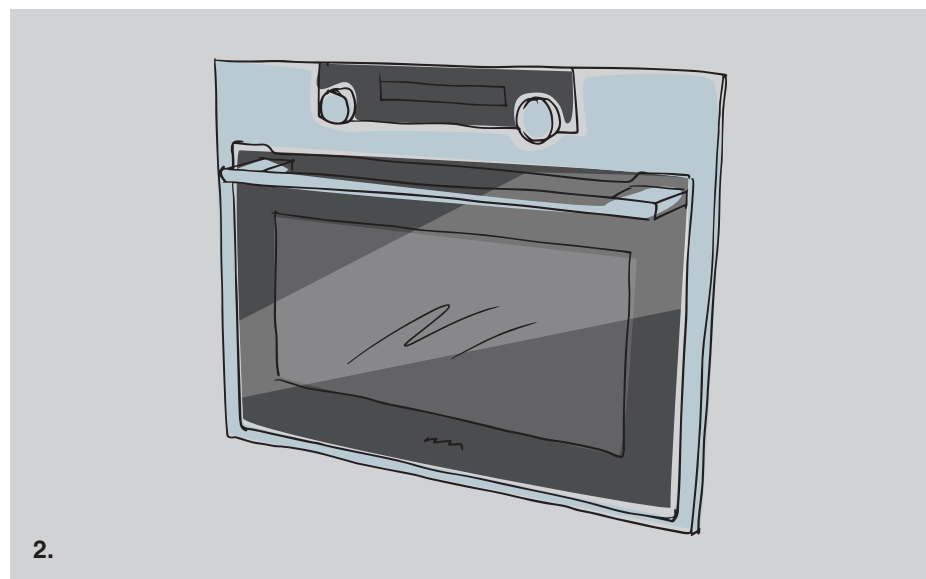
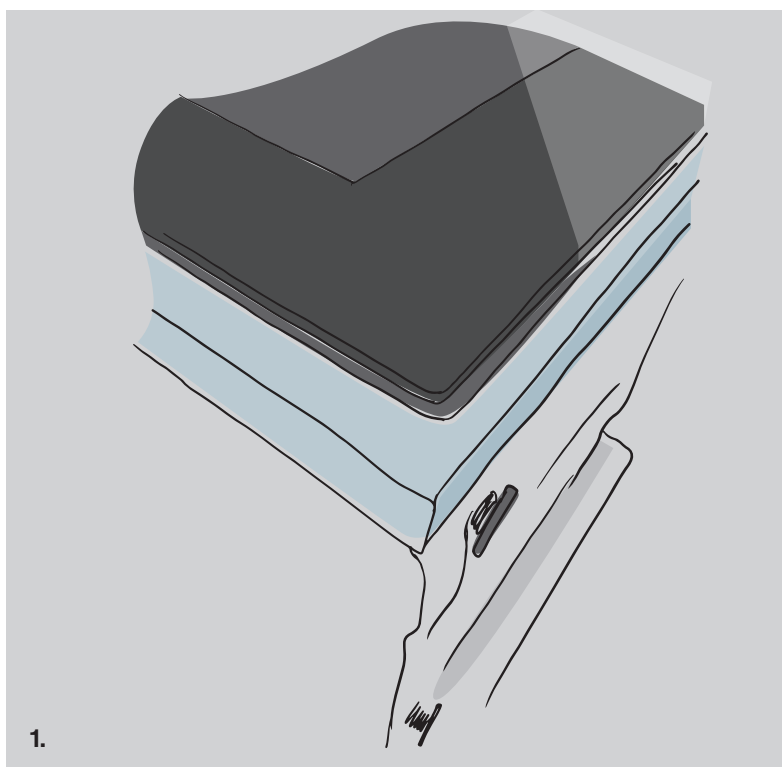


Under-counter installation



Ovens

Installation features.



1. In line and in level with adjustable feet.

Adjustable feet help you to get the oven in line even if the kitchen cabinets are slightly out of level. The feet are easily adjusted 3 mm. An oven in perfect level is not only good for your kitchen, but also for your food. It's

essential to get the oven perfectly level to prevent ingredients from mixing and uneven baking results. That's why all ASKO ovens are fitted with adjustable feet.

2. One-piece metal frame.

Uneven edges and gaps between appliances and kitchen cabinets can make a kitchen look less attractive regardless of brands and overall design. ASKO Craft

ovens comes with uniquely designed, solid one-piece metal frames with seamlessly folded edges allowing you to bring out the best of your kitchen.

3. Metal side trims.

Appliances that don't fit perfectly into the kitchen often appear a bit misplaced, regardless of brand or design. ASKO has a passion for details and with the nicely looking side trims, we offer a unique

integration between appliances and kitchen cabinets, hiding all gaps. This is an easy way to make your kitchen look as good as it deserves.

4. No extra ventilation space needed.

All ASKO ovens take in air from multiple small inlets around the oven that in total provides enough cool air to reduce the temperature both around the cavity and on

the oven door glasses to a minimum. There is no need for extra air gaps or ventilation spaces in the cabinet.



Drawers

Extend your cooking possibilities with ASKO drawers. In our range there are different drawers for different needs. The vacuum drawer is a perfect complement to the combi steam that you use to vacuum seal food for slow sous vide cooking in the oven. Our warming drawers you use to either heat plates and cups, to keep food warm or even slow cook food. Each drawer is beautifully integrated into the design for a smooth, seamless finish.

DRAWERS

Warming drawer.

Our warming drawers are mainly very practical, and they add a lot of functionality in a small space. Use them for slow cooking food, keeping food warm, defrosting, warming crockery or as simple storage. All ASKO warming drawers are designed to integrate with the ovens and are meticulously measured to fill out the space under a 45 cm oven or for integration with a 60 cm oven.



Low temperature cooking.

Low temperature cooking is a great method for cooking meat to remain tender. After browning you can place the pan or dish in the drawer and then cook slowly for the recommended time.

Warming cups and plates.

The warming drawer is perfect for heating plates before a dinner party or warming cups to serve hot coffee in. It can hold 20 plates with a maximum diameter of 28 cm, 80 coffee cups, or 40 tea cups.

Defrosting.

The warming drawer is an easy and effective way to defrost food. Simply choose a low temperature and place the food inside the drawer.

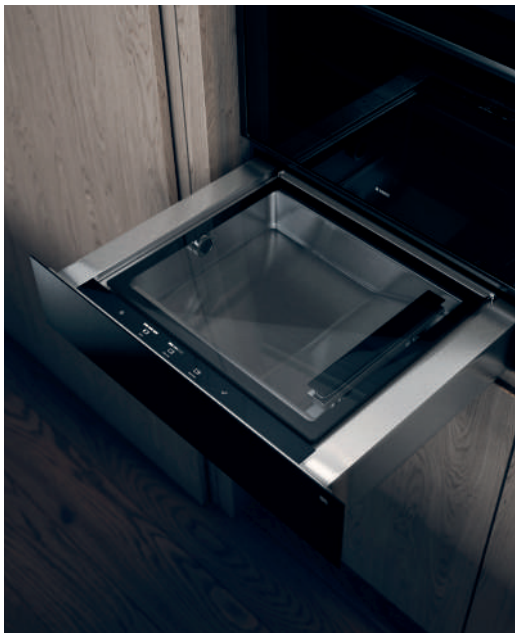
Easy to use touch control.

With the touch controls, which are placed easily accessible in the front panel, you regulate temperature and time. You can also select one of the preset functions, for example: Heating tableware, Keeping food warm or Making yoghurt.

DRAWERS

Vacuum drawer.

ASKO vacuum drawers introduce advanced cooking methods plus unique new packing and storage opportunities. The drawer can be used for preparing food for Sous vide cooking but also for storing, packing or portioning food. At 14 cm high, the drawer is co-designed and prepared for installation together with both the 45 and 60 cm combi steamers in the same range.



Sous vide and vacuum technique.

The Sous vide cooking technique involves sealing food in special vacuum bags and then cooking it slowly using steam at a constant temperature between 40 and 100 °C. This method is commonly used in high-quality restaurants and ensures that all the natural flavours, colours and textures are preserved – as well as all the essential vitamins and minerals. Food cooked in vacuum packaging is also healthier as it needs significantly less salt than food cooked in the traditional way.

Touch control.

With a user-friendly touch control interface, you can choose between three different vacuum levels depending on the dish you are preparing. For example, meat requires a higher level of vacuum cooking to be prepared perfectly. Fruit however needs to be prepared at a lower level so as not to be damaged by the high negative air pressure.

Push to open.

Perfectly integrated directly under the oven and with a convenient push-to-open mechanism, our vacuum drawer is convenient, accessible and adds a seamless extra design element to your kitchen. You can choose from three levels of seals to suit the thickness of the vacuum bag.

DRAWERS

Vacuum drawer.



Vacuum sealing prevents oxidation and the microorganisms responsible for the fermentation process that breaks down and contaminates foods. It also preserves food quality for longer, allowing foods to keep 3 to 5 times longer compared with normal conditions. Vacuum sealing also provides the ideal conditions for sous vide cooking in an ASKO steam oven. There are three vacuum and sealing levels for you to choose from:

3 vacuum levels



Level 3: 99% vacuum (approximately 10 mbar)
Good for hard products (meat, hard vegetables such as carrots, hard cheese).



Level 2: 95% vacuum (approximately 50 mbar)
Good for moist products (liquids, fish, cooked dishes).



Level 1: 75% vacuum (approximately 500 mbar)
Good for fragile products (bread, soft fruits/vegetables).

3 sealing levels



Level 3: sealing duration of 7 seconds.
Good for sous vide cooking, freezing and conservation (meat, solid foods, hard cheeses).



Level 2: sealing duration of 5 seconds.
Good for marinades, sous vide cooking and freezing (foods sensitive to pressure, such as fish fillets, sauces).



Level 1: sealing duration of 3 seconds.
Good for packaging, portioning and conservation (foods that are very sensitive to pressure, such as salad, berries, jars that have already been opened, external recipients).

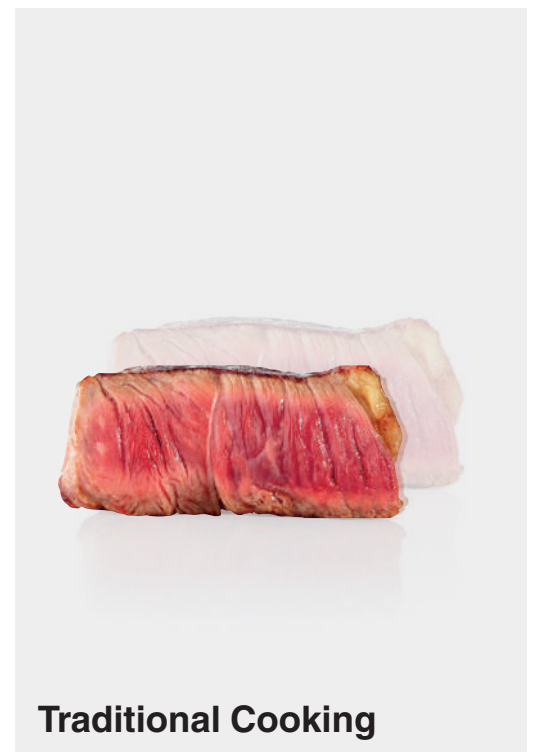
ASKO brings Sous vide cooking home .

This cooking technique, once created for commercial kitchens in Sweden and further developed in the kitchens of Michelin-starred restaurants, means that you place the ingredients in vacuum sealed bags and then cooking them in a steam oven slowly and at a very precise low temperature. It is also an ideal method for conserving and packaging foods that are whole or in portions, without losing flavour or drying them out.

The advantages of this technique are undeniable: gentle cooking process, consistency, maximum juiciness and almost no weight loss.



Sous vide



Traditional Cooking

ASKO vacuum drawers allow you to experience steam cooking in an exciting new way.

1 Food preparation (portioning, marinating, placing in bags)

2 Sous vide packaging (select the vacuum and seal level of the food bags)

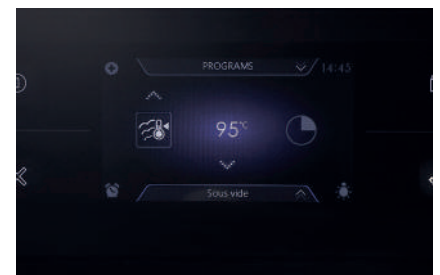
3 Low-temperature cooking with the sous vide function in ASKO steam ovens



> > >



> > >









ODW8128GG

Pearl Grey
Warming Drawer, 14 cm
Integrated

Crockery warming: Warming of plates and dishes, **A complement to the oven and hob:** Keeping food warm, **Perfect also for cooking:** Slow cooking function, **Convenient use:** Push-to-open, easy gliding telescopic rails



5 functions



Defrost, Warming cups and glasses, Plate warming, Keep warm, Low-temperature cooking with circulating heat

Features

- Can be loaded with up to 25kg
- Volume: 21L

Cooking assistance

- Equipped with hot air system and a bottom heater. A fan distributes the heat from the heating element in the drawer. The circulating air quickly heats up dishes and keeps an even heat in the drawer
- Temperature settings: 30 °C to 80 °C

Comfort / Safety

- Touch button strip
- 6 large place settings / 20 plates Ø 28 cm / 80 espresso mugs or teacups (depending on the model)
- No-handle push-to-open
- Telescopic rails
- Indicator on the front panel
- Easy clean surfaces

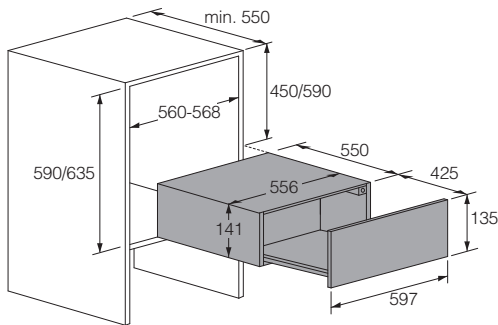
Dimensions

- Appliance dimensions (H/L/W): 135 / 597 / 550 mm
- Necessary space dimensions (H / L / W): 141 / 556 / 550 mm
- Length of the electrical cord: 1500 mm

Technical data

- Electrical connection: 810W / 220–240 V / 50Hz / 10A

Installation



Appliance dimensions



ODV8128GG

Pearl Grey
Vacuum Drawer, 14 cm
Integrated

Ideal conservation and packaging for all food types: 3 vacuum levels and sealing levels, **Convenient use:** Push-to-open, easy gliding telescopic rails



Possible use

Marinades, Conservation, Sealing recipients, Resealing opened bags

Features

- Volume: 8L
- **3 vacuum levels**
 - **Level 3: 99% vacuum (approximately 10 mbar)**
Suitable for hard products
 - **Level 2: 95% vacuum (approximately 50 mbar)**
Suitable for moist products
 - **Level 1: 75% vacuum (approximately 500 mbar)**
Suitable for fragile products
- **3 seal levels for sealing sous vide bags:**
 - **Level 3 – sealing duration of 7 seconds.**
Suitable for sous vide cooking, freezing and conservation
 - **Level 2 – sealing duration of 5 seconds.**
Suitable for marinades, sous vide cooking and freezing
 - **Level 1 – sealing duration of 3 seconds.**
Suitable for packaging, portioning and conservation

Comfort / Safety

- Touch button strip
- Stainless steel drawer
- Internal space equivalent to portions of up to H 350 mm x L 250 mm with a thickness of 80 mm
- Sound alarm at the end of the program
- No-handle push-pull opening system
- Telescopic rails

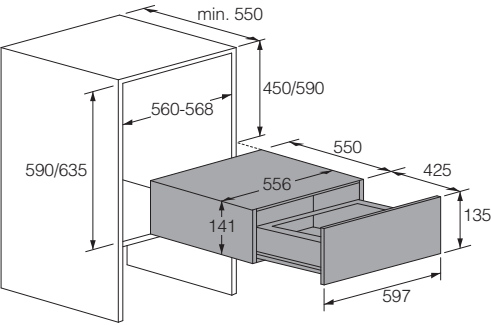
Dimensions

- Appliance dimensions (H/L/W): 135 / 597 / 55 0mm
- Necessary space dimensions (H / L / W): 141 / 556 / 550 mm
- Length of the electrical cord: 1800 mm

Technical data

- Electrical connection: 320 W / 220–240 V / 50 Hz / 10 A

Installation



Appliance dimensions



ODW8127B

Black Steel
Warming Drawer, 14 cm
Integrated

Crockery warming: Warming of plates and dishes, **A complement to the oven and hob:** Keeping food warm, **Perfect also for cooking:** Slow cooking function, **Convenient use:** Push-to-open, easy gliding telescopic rails

5 functions

Defrost, Warming cups and glasses, Plate warming, Keep warm, Low-temperature cooking with circulating heat

Features

- Can be loaded with up to 25kg
- Volume: 21L

Cooking assistance

- Equipped with hot air system and a bottom heater. A fan distributes the heat from the heating element in the drawer. The circulating air quickly heats up dishes and keeps an even heat in the drawer.
- Temperature settings: 30 °C to 80 °C

Comfort / Safety

- Knob control
- 6 large place settings / 20 plates Ø 28 cm / 80 espresso mugs or teacups (depending on the model)
- No-handle push-to-open
- Telescopic rails
- Indicator on the front panel
- Easy clean surfaces

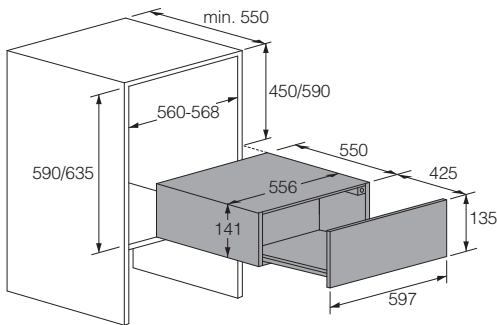
Dimensions

- Appliance dimensions (H/L/W): 135 / 597 / 550 mm
- Necessary space dimensions (H / L / W): 141 / 556 / 550 mm
- Length of the electrical cord: 1500 mm

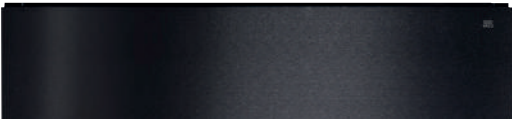
Technical data

- Electrical connection: 810W / 220–240 V / 50Hz / 10A

Installation



Appliance dimensions



ODV8127B

Black Steel
Vacuum Drawer, 14 cm
Integrated

Ideal conservation and packaging for all food types: 3 vacuum levels and sealing levels, **Convenient use:** Push-to-open, easy gliding telescopic rails

VACU

Possible use
Marinades, Conservation, Sealing recipients, Resealing opened bags

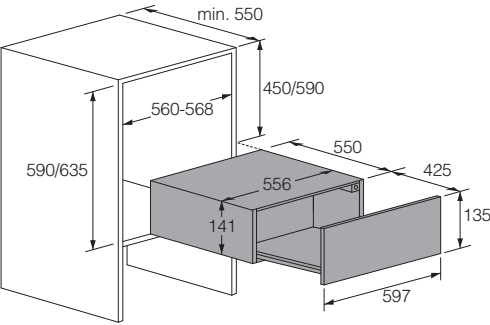
- Features**
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 - **Level 1: 75% vacuum (approximately 500 mbar)**
Suitable for fragile products
 - **3 seal levels for sealing sous vide bags:**
 - **Level 3 – sealing duration of 7 seconds.**
Suitable for sous vide cooking, freezing and conservation
 - **Level 2 – sealing duration of 5 seconds.**
Suitable for marinades, sous vide cooking and freezing
 - **Level 1 – sealing duration of 3 seconds.**
Suitable for packaging, portioning and conservation

- Comfort / Safety**
- Touch button strip
 - Stainless steel drawer
 - Internal space equivalent to portions of up to H 350 mm x L 250 mm with a thickness of 80 mm
 - Sound alarm at the end of the program
 - No-handle push-pull opening system
 - Telescopic rails

- Dimensions**
- Appliance dimensions (H/L/W): 135 / 597 / 55 0mm
 - Necessary space dimensions (H / L / W): 141 / 556 / 550 mm
 - Length of the electrical cord: 1800 mm

- Technical data**
- Electrical connection: 320 W / 220–240 V / 50 Hz / 10 A

Installation

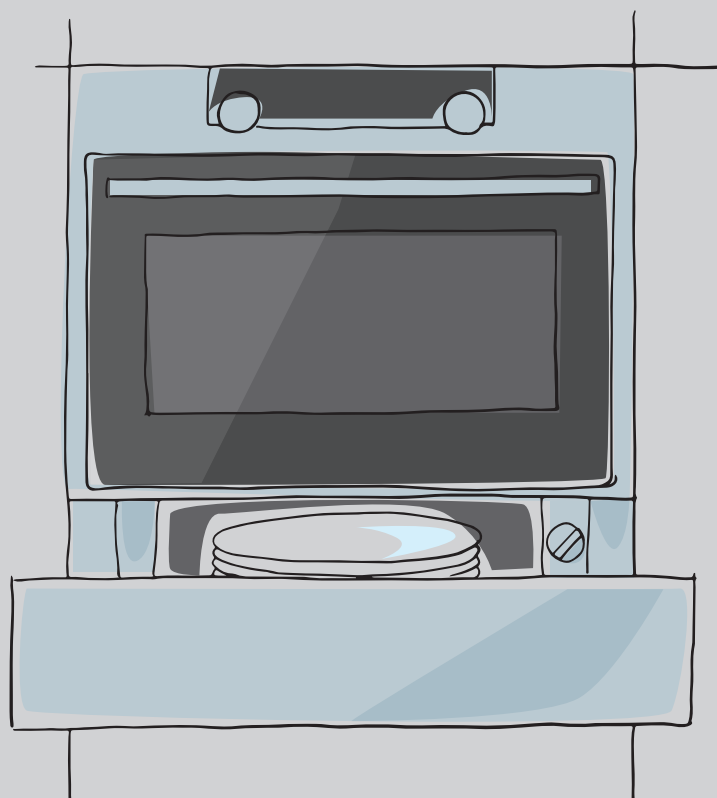


Appliance dimensions

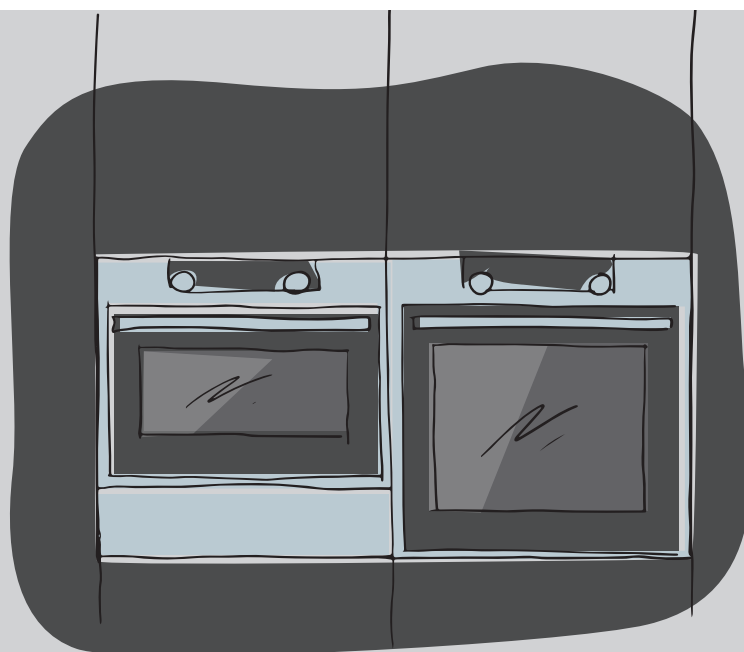
DRAWERS

Installation features.

1.



2.



1. Practically very aesthetic drawers.

The different drawers, whether a warming drawer or a vacuum drawer, fills both a practical and an aesthetic need in your kitchen. They are designed to carry an oven on top and if you place it under a 45 cm oven you will have a perfect alignment with a 60 cm oven.

2. Adjustable front plate for perfect integration.

It is possible to adjust the front plate vertically in order to have a perfect alignment to adjacent furnitures and appliances. The front plate is carefully designed with the steel perfectly folded around the edges and corners.



20:15
10-10-2022

ASKO

ESPRESSO
Preparing beverage

ASKO

Coffee machines

Having a barista lovingly prepare your favourite cup of coffee is one of life's everyday pleasures. An ASKO coffee machine is designed to let you create barista-quality coffee in the comfort of your own kitchen. As well as enjoying your favourite blend, you are free to explore new flavours and combinations when the fancy takes you. The best thing is you don't need to know anything about making coffee – all you have to know is what you're in the mood for.

COFFEE MACHINES

Your ideal espresso – prepared to perfection.

Coffee is considered one of the most aromatic foods in existence as it contains more than 800 different aromatic compounds. Nature has delivered it in the perfect package for conserving all of its taste. ASKO coffee makers use freshly ground beans every time you make a cup of coffee. The fresh powder is then perfectly compressed in the percolation unit and extraction takes place under ideal conditions.

ASKO coffee machines come equipped with double heaters that heat the water very quickly. They also guarantee an ideal temperature for a perfectly prepared espresso. With an ASKO coffee machine, you can explore and enjoy up to twelve different types of coffee depending on your own unique taste.



The five essential elements of a perfect coffee.



Low-pressure pre-infusion:
Moistens the coffee uniformly to allow aromas to come out during infusion.

Without pre-infusion:
The water goes around the grind and there is not enough time for the aromas to infuse the water.



Balanced soft and creamy extraction producing a thick, caramelised foam.

Extraction of water with a flavourless taste producing a pale, whitish cream.

Pre-infusion.

Pre-infusion prepares the coffee powder before final extraction at a lower pressure than during the final extraction phase, hot water is infused to the coffee powder.

The goal of pre-infusion is to saturate the coffee with hot water so that it offers more resistance during the final extraction phase. By doing so, the best of the 800 aromatic compounds present in roasted coffee are extracted.

Creamy froth with micro-bubbles.

1. Steam comes from the steamer.
2. The steam heats the milk to approximately 60 °C and moves quickly enough for the air to penetrate the milk, creating microbubbles.
3. As a result, the milk transforms into a delicious, thick and creamy foam.

COFFEE MACHINES

Infused with barista knowledge and expertise.

When it comes to preparing coffee, professional baristas demand perfection every step of the way. Dosage, grinding, brewing pressure and temperature are parameters that need to be exact to make the perfect cup of coffee. With the Elements coffee machine by ASKO, we have taken the barista's intuitive expertise and transformed it into techniques and algorithms – all designed to bring you the perfect cup of coffee.



High-quality grinding result.

The Elements coffee machine uses a high-quality conical burr grinder, which crushes the beans into the same granulate size. This helps to release the aroma from each coffee grain to extract the full range of flavours from the beans. Watch out for coffee machines with blade grinders, which cut the beans into powder with less consistency in the granulate as a result.

Always enjoy fresh beans.

The Elements coffee machine bean container comes with an air-tight lid to help preserve the freshness of the beans. The container is large enough to avoid constant refilling, yet small enough to keep the beans fresh for as long as they last.

Auto adjust grinding level.

The Elements coffee machine automatically adjusts the grinding size of the beans depending on the type of drink you have selected. But as the roast and type of beans varies you might want to fine-tune the grinding level manually to one of the 13 available steps.

Minimized coffee residue.

Coffee residue inside the grinder can add a rancid taste to your freshly made coffee. There will always be some residual coffee left in the grinder, but the amount varies greatly depending on which machine you use. In an ASKO coffee machine, the residual amount is as little as 3 grams. Other machines on the market hold up to 12 grams.



Barista guide



Single espresso.

This authentic Italian espresso comes with a 3-4 mm layer of crema and a full-bodied aroma. This is the natural choice to kick-start your morning or to finish a dinner.



Double espresso.

Like the classic single espresso but with more coffee powder to bring that extra energy to kick-start a Monday morning or to savour the flavour a little longer.



Single coffee.

The international version of the Italian espresso: lighter, with a balanced taste and a thin layer of crema.



Single long.

This is a special coffee recipe made with a low brewing pressure to achieve a delicate flavour and taste. This is the recipe of choice for the filter coffee lovers. Perfect for your coffee to-go!



Single doppio+.

Recommended for the real coffee lover. More than a double espresso, it is made with an extra quantity of coffee powder and a deep pre-infusion for extra aroma and energy.



Cappuccino.

One of the most loved and well-known recipes. A single espresso shot with equal parts coffee and hot milk, topped with a maximum amount of luxurious milk foam. Perfect for a gentle Sunday morning.



Cappuccino+.

Creamy cappuccino made with an extra shot of doppio+ coffee powder for extra aroma and energy. Full of flavour and sets you up for the day ahead.



Espresso macchiato.

Single espresso shot with a dash of hot milk topped with foam. This is the drink for those who generally think an espresso is too strong and a cappuccino is too large. The best of two worlds.



Latte macchiato.

Single espresso shot with up to 220 ml hot milk topped with a medium level of foam. Watch the layers as they slowly blend. Why not treat yourself after exercising or a hard day at work?



Caffè latte.

Possibly the most well-known and popular coffee drink. Made from a single shot of espresso and mixed with three times the quantity of hot milk, topped with a thin layer of foam.



Hot milk.

ASKO coffee machines can make more than delicious coffee. You can also use it to make lovely hot, snow-white milk with the desired amount of foam to make a comforting hot chocolate or chai latte.



Hot water.

When you fancy a relaxing cup of tea, you can use the ASKO coffee machine to make the perfect cup of tea. Roughly 150 ml at 90° is ideal.

ELEMENTS COFFEE MACHINE

All the elements for the perfect coffee experience.

Stylish, sophisticated and convenient, the Elements coffee machine from ASKO is designed to let you explore a world of barista-quality coffee while adding another stunning design element to your kitchen. By combining a classic tradition with the latest technology, you can experience a complete range of pre-defined recipes or come up with your own unique coffee creations.

The intuitive full colour touch display is easy to use and delivers your chosen coffee at the press of a button. You can have up to six use profiles where you can create, save and serve your recipes according to your own unique preferences. It is easy to clean, easy to refill and, thanks to the sleek design and four LED lamps for ambient lighting, it is easy on the eye.



CRAFT COFFEE MACHINE

Craft the perfect coffee – your way.

Merged with great precision, perfectly straight lines, seamlessly folded edges and nothing left to chance. The Craft coffee machine by ASKO is Scandinavian perfection for creative coffee lovers. It comes with a unique full-touch and full-colour display with a cleverly designed interface that supports exploration and fine-tuning of your coffee. It lets you set the intensity of each cup of coffee or the size of the grind of coffee beans – you can even enjoy an evening decaf thanks to the separate reservoir for ground coffee.

Smart, stylish and convenient, Craft allows up to six people to individually create and save their special coffee recipe, so they can enjoy their own unique idea of coffee perfection whenever they wish. As well as delivering the perfect coffee, our Craft coffee machine is designed with a stunning, sophisticated finish that perfectly integrates with your kitchen.

The distinctive scent, the colour and texture of the rich crema or the dreamy cloud of milk froth. With an ASKO Craft coffee machine you can enjoy all of this, whenever you want it, at the push of a button.











CM8478GG

Pearl Grey
Integrated coffee machine, 45 cm

Constant water temperature: aluminium heating plate, **Durable and easy to clean:** stainless steel grinder, **Coffee prepared the way you like it:** different grind levels and adjustable flavours, **Easy to use:** colour TFT touchscreen, **Comfort:** installation on telescopic rails



- Features**
- Automatic operation
 - 16 beverages to choose from
 - High-pressure pump (15 bar): ideal for all espresso preparations
 - Aluminium heating element system to heat water immediately to guarantee constant water temperature, ideal for espresso and reducing limescale

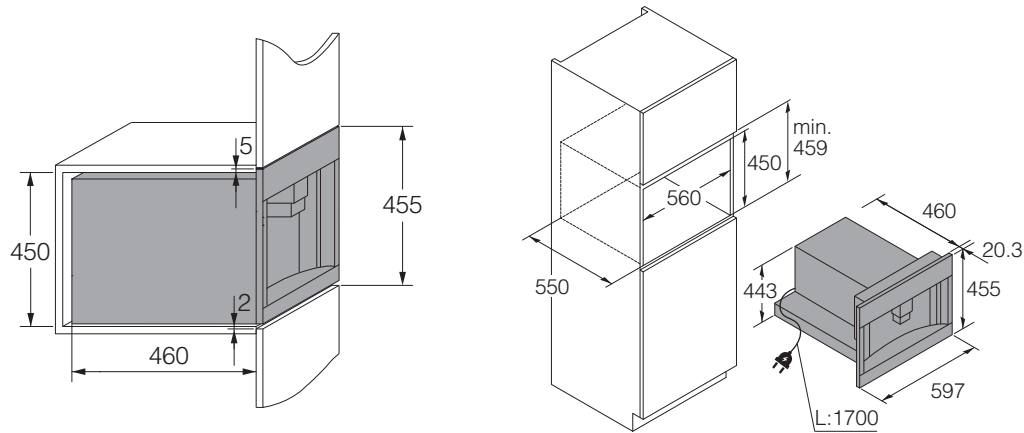
- Preparation and tasting assistant**
- Ground coffee 7g (approximately 14 servings)
 - Contents of the removable water tank: 2,4 litre
 - Contents of the coffee bean holder: 350 g
 - Insulated milk jug: 500 ml
 - Coffee outlet, adjustable height
 - Stainless steel grinder
 - 13 different grind levels
 - 12 different types of coffee
 - 7 flavour levels: coffee power, pre-grind, extra soft, soft, normal, strong, full-bodied
 - 5 coffee intensity levels
 - 4 adjustable temperature levels
 - Patented automatic cappuccino function with an automatic cleaning system
 - Personalised recipes / 6 user profiles
 - Exclusive steam generator for thick milk foam
 - Hot water function to preheat cups and to prepare tea

- Comfort**
- Backlit interactive colour TFT touchscreen
 - Direct access to main functions
 - Installation on telescopic rails
 - Easy to remove and easy to clean brewing unit (9 to 14 cm)
 - Removable steam tube
 - Automatic rinsing of the milk tube
 - Percolation chamber that can be set from 7 to 14 g of coffee, allowing to make 2 cups of espresso at the same time
 - Coffee flow progress bar
 - Automatic rinsing cycle following device stoppage
 - Delayed start
 - Indicator light for the coffee bean holder and water tank
 - Indicator light for cleaning the coffee grounds tray
 - Descaling indicator light
 - 4 LED lights
 - Cup warmer included
 - Adjustment of water hardness

- Dimensions**
- Appliance dimensions (H / L / W): 455 / 597 / 460 mm
 - Necessary space dimensions (H / L / W): 450 / 560 / 550 mm
 - Length of the power cable: 1700 mm

- Technical data**
- Electrical connection: 1350 W / 220–240 V / 50–60 Hz / 16 A

Installation



Detail from side







Appliance and built-in dimensions



CM8477B

Black Steel
Integrated coffee machine, 45 cm

Constant water temperature: aluminium heating plate, **Durable and easy to clean:** stainless steel grinder, **Coffee prepared the way you like it:** different grind levels and adjustable flavours, **Easy to use:** colour TFT touchscreen, **Comfort:** installation on telescopic rails



- Features**
- Automatic operation
 - 16 beverages to choose from
 - High-pressure pump (15 bar): ideal for all espresso preparations
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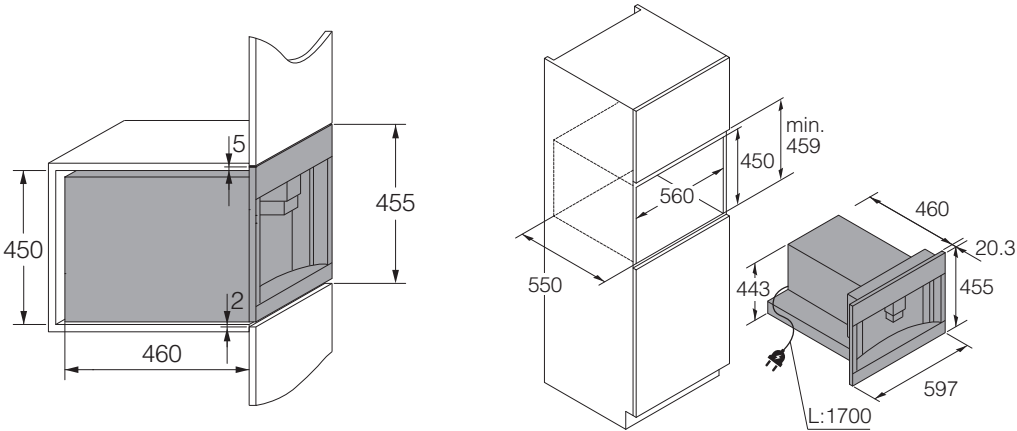
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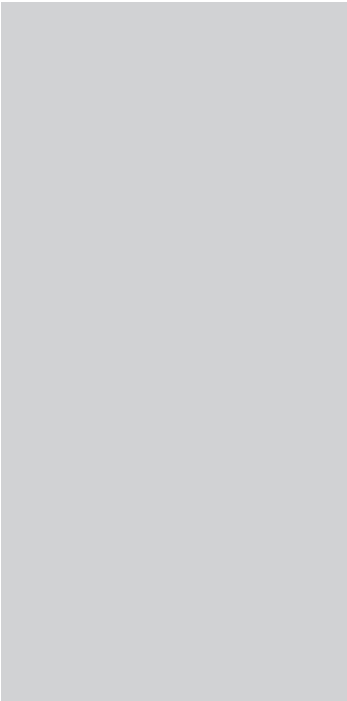
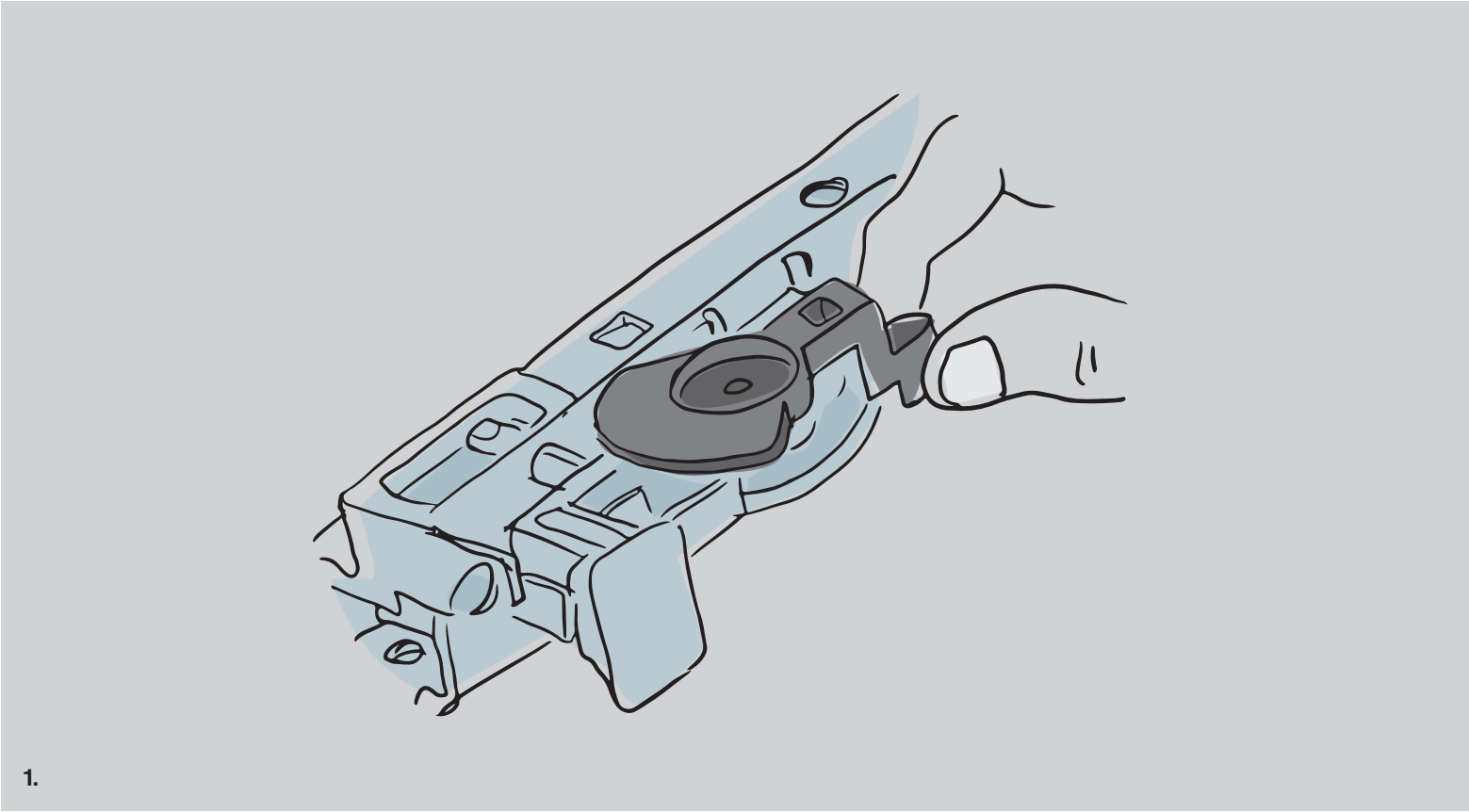


Detail from side

Appliance and built-in dimensions

COFFEE MACHINES

Installation features.



1. Height adjustable telescopic slides.

ASKO Elements coffee machines are surrounding cabinetry. The telescopic slides are easy to perfectly align with the ovens and are possible to fine tune up and down.

2. Integrated with freestanding qualities.

When it is time to refill the coffee beans, you simply pull out the coffee machine on the easy sliding telescopic rails. Remove the lid on the bean container, refill, put the lid back.

There is also practical shelves for storage of the beans. Then gently push the coffee machine back in place. Effortless.



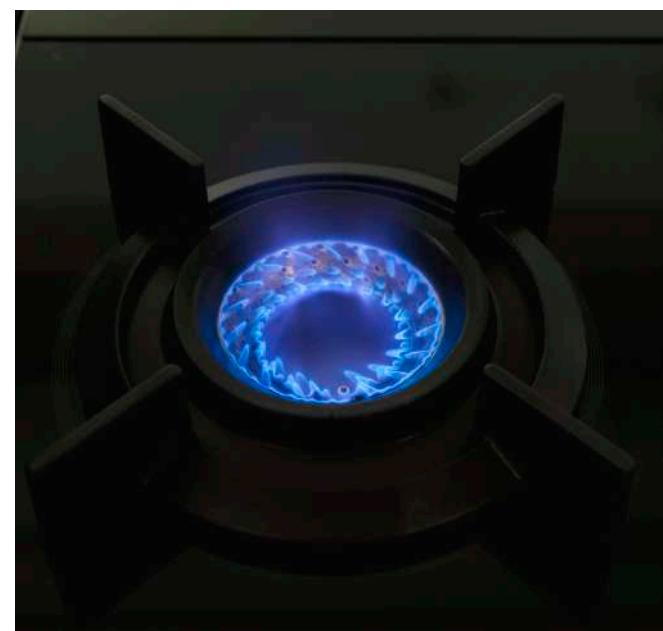
Hobs

The hob is where most of the action happens. From early morning breakfast to late night snacks, the hob is in constant use, so you want a design that caters to your needs and lifestyle. ASKO's range of hobs offers freedom and flexibility in the kitchen. Fast, efficient and easy to clean, they give you the control you need to create great meals quickly. And all our hobs are designed to integrate seamlessly with our full range of kitchen appliances.

ELEMENTS GAS HOB

Fusion Volcano Wok™ burner.

The Fusion Volcano Wok™ burner is different to most wok burners. It generates a vast amount of heat and effectively directs it to the base of the pan, rather than around the sides. It also maintains a high temperature even when you add more ingredients. This instantaneous heat transfer will help you to create the perfect wok dishes in your own home.



Perfectly controlled burners.

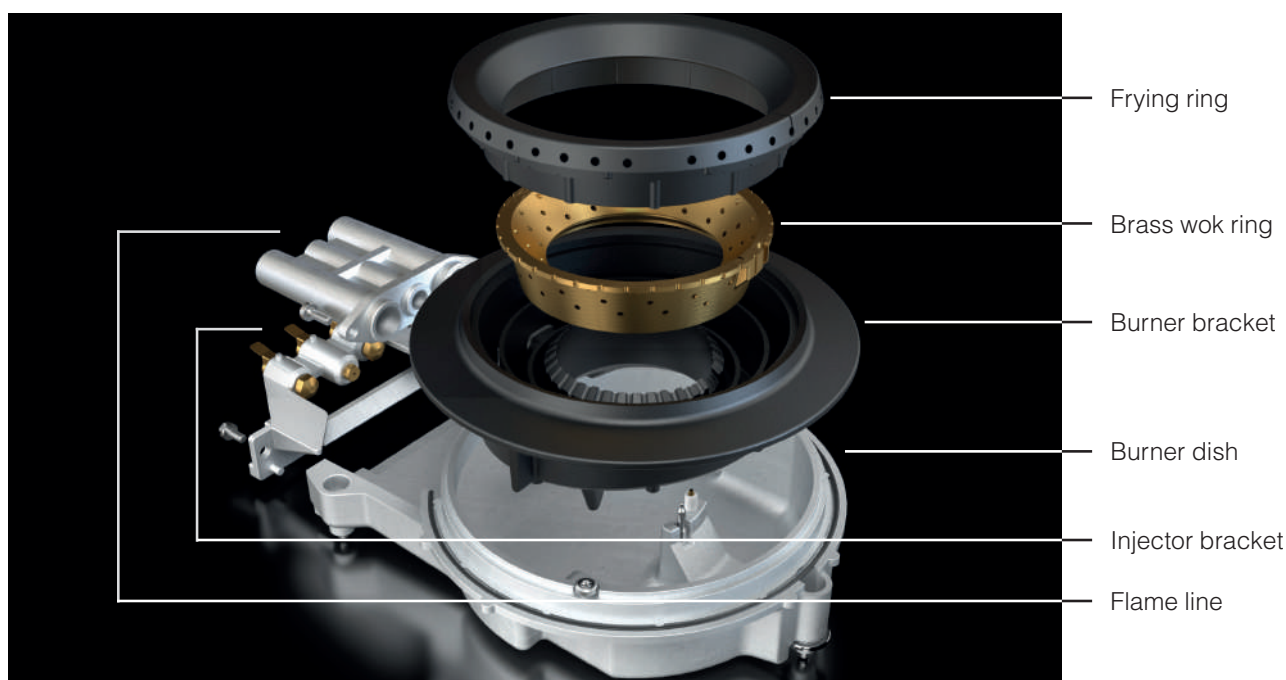
All the Elements by ASKO gas hobs features automatic ignition. You simply press the control knob and turn it anticlockwise and the burner will then ignite. A selection of the Elements by ASKO gas hobs has a unique individual timer function for each burner. The individual timer function can switch off one or more of the burners automatically. When the set time has expired you will hear a beep and the timer-operated burner will switch off.

A logical layout.

We have made the most of the space we have available on the hob and maximised the distance between all burners. This makes it possible to use large pots and pans on all burners simultaneously without interfering with each other. On all our gas hobs you will find extra sturdy pan supports in real cast iron. They provide a perfect and secure support even for very heavy pots and pans and are easy to remove when cleaning the hob.

Triple function.

As well as having the Volcano function with directed flame, the Fusion Volcano Wok™ burner has an additional outer flame for larger pots and a simmer setting for lower heat cooking. This can be used, for instance, to keep a small pot containing sauce just below boiling point.







HG8313BGB1

Shiny black with stainless steel trims
Gas hob, 33 cm

Professional wok cooking in your home: Fusion Volcano™ Wok Burner, **Precise cooking and temperatures:** Stepless adjustment of heat



Features

- 1 Fusion Volcano™ Wok Burner: high efficiency, ultra-fast and precise orientation of the flames
- Stylish look with solitary burner island on glass surface
- Solid cast iron pan supports
- Wide power range: from very low to very high
- Fusion Volcano™ Wok Burner with three different flames ranging from 0,3 to 6 kW

Performance

- Center: 0,3-6 kW

Comfort and safety

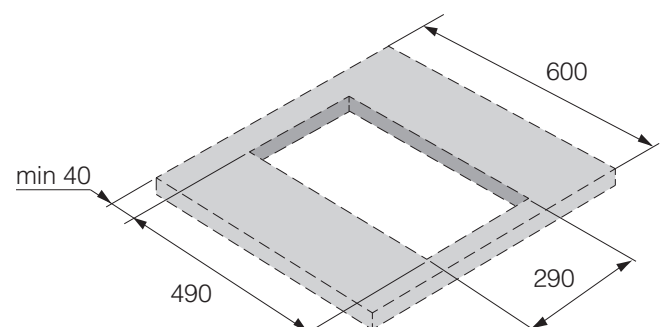
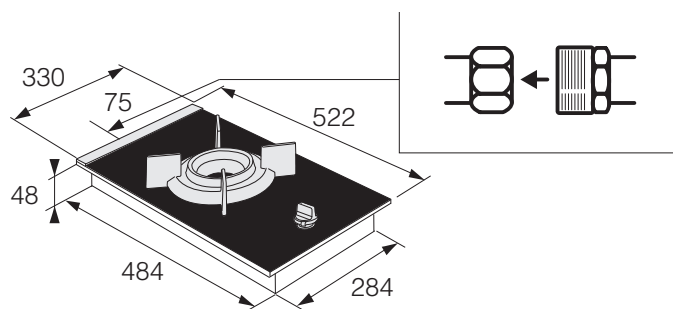
- Removable knobs and extra smooth surface for easy cleaning
- Easy to clean burner
- Thermoelectric flame failure protection
- Electronic ignition with single-hand operation

Dimensions

- Product (WxDxH): 330 x 522 x 45 mm
- Cut-out (WxDxH): 290 x 490 x - mm

Technical data

- Electrical connection: 1,0 W / 220-240 V / 50-60 Hz / 6 A
- Total gas power: 6 kW
- Gas type: G20-20mBar
- Gas connection size: 1/2"
- Gas conversion kit: G30-30 mBar



Celsius°Cooking™ system

Perfect temperatures, perfect timing, perfect results.

Celsius°Cooking™ puts
total control in your hands.

The Celsius°Cooking™ system from ASKO is a really hands-on way to experience smart, connected technology in the kitchen. It consists of a high-quality induction hob – an appliance that manages to be both highly advanced, and really user friendly – electronically-linked pots and pans and a temperature probe. Via the pans and probe, you can measure cooking temperatures and the core temperature of the food, precisely. You can also control these, and exact timings, with real precision. The pans and probe communicate with the hob to allow you to read and control what's happening with real precision, ensuring that the right level of heat is delivered at the right time. You can either set the temperatures and timings precisely yourself or use any of the hob's pre-set cooking modes.



Winner of the iF design award 2021!

ASKO Celsius°Cooking™ induction hobs and cookware



Connected equipment for the best possible cooking result.

Celsius°Cooking™ gives you the confidence to try new ingredients and techniques, safe in the knowledge that they'll turn out beautifully. It saves time and effort in the kitchen: keeping a virtual eye on the food and cooking it to perfection, while you choose the cutlery and lay the table for a really special meal. There is also a companion website that contains a large collection of recipes in which chefs teach you how to make the most of the equipment.

About iF DESIGN AWARD.

The iF DESIGN AWARD is recognized globally as an arbiter of quality for exceptional design since 1954. As one of the most important design prizes in the world, it identifies outstanding design and its relevance for business and everyday life, and it awards one of the most important seals of quality in the world. The iF label is a reliable sign of good design for consumers as well as the design community.

ASKO has achieved an amazing success by winning twice at this year's prestigious competition. iF GOLD AWARD 2021 for Wine Climate Cabinet and iF DESIGN AWARD 2021 for Celsius°Cooking™ system pay tribute to ASKO's commitment to craftsmanship, durable construction, passion for details, excellent quality, advanced technology, smart functionality, sustainable innovations and carefully designed products.

iF DESIGN AWARD 2021.

The iF DESIGN AWARD 2021 was granted to ASKO Celsius°Cooking™ induction hobs and smart cookware system. It takes smart, connected food preparation to the next level – by putting precise control of temperatures and timings and perfect results directly into the hands of the home chef. It is a new addition to ASKO's range of premium, innovative kitchen appliances. The innovative system consists of hobs, pans with temperature sensors in the bases, a temperature probe – all of which are connected and communicate with each other through Bluetooth. ASKO Celsius°Cooking™ puts a new world of possibilities in the hands of cooking enthusiasts, as well as supporting very skilled home chefs with new levels of precision.



Power level cooking.

Standard Power Level cooking with up to 12 finetuned Power Levels and a Boost-Level to get water boiling quickly.

Every cooking zone is having its own dedicated control - with separate countdown- and stopwatch timers.



PLUS menu cooking.

The PLUS menu allows cooking with semi-automatic programs, enabling temperature cooking for all kind of cookware that fit the purpose of the program.

Grilling

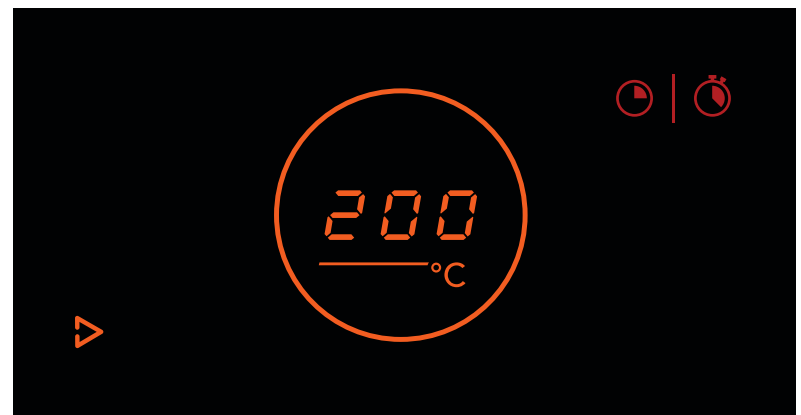
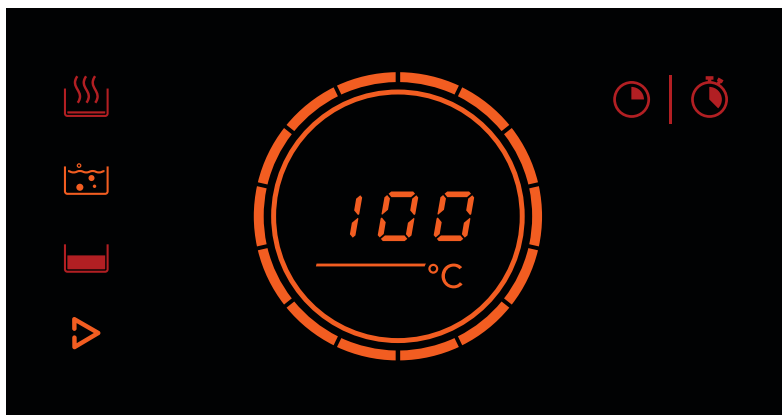
Exclusively for bridged cooking zones that are combined to a larger cooking zone. Grilling is optimized for the ASKO induction accessories grill plate and teppanyaki.

Frying

With this function it's possible to cook vegetable, fish, bacon, meat, fried potatoes or eggs by using butter or oil.

Keeping warm and Heating up

With this function you can for example melt chocolate (45 °C), keep food warm (70 °C), simmer (94 °C) or bring to boil (100 °C).



Celsius°Cooking™ cookware in use with Celsius Cooking menu.

The hob comes along with integrated Celsius Cooking programs, optimized for Celsius°Cooking™ cookware. With the opened menu three different cooking methods can be chosen, with different temperature ranges.

Heating up and frying

This program is to reach high temperatures rapidly. High pan bottom temperatures can be reached.

Boiling or cooking with water

This program is to reach higher water temperatures quick. Medium pan bottom temperatures can be reached.

Slow cooking or sous vide

This program is to control low to medium temperatures, preventing from high bottom temperatures.

Celsius°Cooking™ system

The core of Celsius°Cooking™:
sensors and connectivity.





Celsius°Cooking™ Fry pan.

Perfect proteins, pan sauces, shallow frying, and more.



Celsius°Cooking™ Chef's pot.

Large batch cooking, slow cooking, braising, frying, and more.



Celsius°Cooking™ Probe.

Cooking, boiling, slow cooking, braising and more.

Celsius°Cooking™ system

Degrees of **perfection.**

How to use temperature-controlled cooking easily and effectively.

The guidelines in here can be used with the equipment that you have in your Celsius°Cooking™ setup, but for the best and most advanced results you will need: **your ASKO hob, Celsius°Cooking™ Probe, Frying Pan and Chef's pot.**

Over the next few pages, you will find lots of different information about food temperatures, conversion charts, and general kitchen tips and wisdom from our chefs. This booklet is intended for use as a

reference guide: so you know how to cook a certain ingredient to perfection, which oils to use in certain techniques, which cuts of meat suit which degrees of doneness, and so on.

These are general hints and tips, rather than recipes. Recipes can be found on the companion website.

All temperatures are given in °C.



1 Safe temperatures for certain ingredients.

For a lot of people, their first experience of temperature-controlled cooking will revolve around different doneness levels for different types of meat and fish. This is something which really varies according to taste, cooking method and the type, quality and provenance of the ingredient being cooked. What's more, many of us enjoy – and will frequently eat – a medium hamburger or medium-rare duck breast as much as we appreciate a perfectly cooked-through piece of chicken.

Food safety authorities, though, do recommend certain temperatures as guaranteed “safe” levels for meat and fish in general. We’re including them here, for your reference.

| | |
|---|-------|
| Steaks, fillets, cuts of red meat or pork | 63 °C |
| Ground/minced meat | 71 °C |
| Poultry | 74 °C |
| Fish | 63 °C |
| Shellfish | 63 °C |

“Safe cooking” for meat differs from cut to cut. You will be able to cook and eat a steak medium-rare, for instance, with a certain amount of confidence – but not a piece of chicken. In many instances, cooking meat to a lower temperature than recommended, then

holding that lower temperature for a longer period of time, will also leave meat safe to eat. This is why, in many instances, sous vide temperatures are lower than these recommended levels.

2 Setting the temperature at the bottom of the pan.

Your Celsius°Cooking™ equipment is capable of very precise temperature control. You can measure and control the temperature of the surface of the bottom of the cookware, depending on what it is that you want to do in the pan.

Here is a list of ways in which you can use this ability to perform certain culinary feats.

Celsius°Cooking™-specific temperatures.

Set the pan temperature to the following heat, to perform the following tasks:

| | |
|--|--------|
| Searing/charring sous vide meat, developing a crispy skin on meat and fish | 232 °C |
| Charring and blistering vegetables | 232 °C |
| Searing shrimp and cubed meat | 218 °C |
| Stir-frying vegetables | 218 °C |
| Cooking chicken and pork chops | 204 °C |
| Browning/pan roasting asparagus, courgette | 204 °C |
| Browning/pan-frying poultry, fish, minced meat | 190 °C |
| Browning or shallow-frying vegetables | 190 °C |
| Pan-roasting steak or lamb | 177 °C |
| Sautéing | 177 °C |
| “Toasting” sandwiches or bread | 177 °C |
| Scrambled eggs and omelettes | 163 °C |
| Rendering fat from meat | 149 °C |
| Caramelizing or sweating onions, peppers, etc | 149 °C |
| Making fried eggs and egg white omelettes | 121 °C |

Meat.

The following temperatures refer to the internal temperature of the meat, once it has rested.

Beef (tender cuts)

| | |
|-------------|----------|
| Blue | 46-52 °C |
| Rare | 52-55 °C |
| Medium-rare | 55-60 °C |
| Medium | 60-65 °C |
| Medium-well | 65-69 °C |
| Well-done | 70+ °C |
| Pulled beef | 91 °C |

Lamb (tender cuts)

| | |
|-------------|----------|
| Rare | 52-55 °C |
| Medium-rare | 55-60 °C |
| Medium | 60-65 °C |
| Medium-well | 65-69 °C |
| Well-done | 70+ °C |
| Pulled lamb | 90-94 °C |

Pork

| | |
|-------------|-------|
| Juicy, done | 63 °C |
| Pulled pork | 90 °C |

Duck

| | |
|-----------|-------|
| Medium | 60 °C |
| Well-done | 68 °C |



HID865MC

Matt black with black anodized stainless steel trims
Induction hob, 80 cm
On-top installation

Advanced temperature control: Celsius°Cooking™ system, **Automatic pairing of induction zones:** Auto Bridge™ induction zones, **Intuitive control:** Easy Dial 2.0™, **Direct access to each zone:** Individual Controls, **Preset temperature programs:** 3 Celsius°Cooking™ programs/3 PLUS programs, **Hob to Hood connection:** Synchro Control/Synchro start/Synchro stop, **Powerful and fast heating:** 7,4 kW



Standard accessories:



Celsius°Cooking™ Probe

Available accessories:



Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor



AT12A Teppanyaki

- Number of programs: 6
- **3 Celsius°Cooking™ programs** (for use with Celsius°Cooking™ probe, frying pan and chef's pot): Heating up and frying, Boiling/cooking with water, Slow cooking or sous vide
- **3 PLUS programs** (for use with standard induction cookware): Grill, Frying/wok, Heating up/keeping warm

General

- Number of zones: 5
- 12 power levels and Boost level
- Manual temperature setting: 40 - 230 °C (increments of 1 °C)
- WiFi connected
- Black anodized steel trims

Features

- 1 Auto Bridge™ cooking zone for automatic detection and adaption to larger pots and pans.
- Easy dial 2.0 individual controls for intuitive setting power levels and exact temperatures
- Auto pot detection: when a pan is put on a zone, the associated control is enlightened.
- Follow Function: Move pots and pans freely between different zones. All settings included.
- Pause function: press the pause key and the active zones are set to very low temperatures.
- Hob To Hood connection: Synchro Control/Synchro start/Synchro stop.
- Auto pre-heat: Setting of temperature with notification when reached.
- Individual timers for each zone

Performance

- Left: 50-3700 W, Ø 210 mm
- Center front: 40-3700 W, 195 x 225 mm
- Center back: 40-3700 W, 195 x 225 mm
- Right front: 50-3000 W, Ø 180 mm
- Right back: 50-3000 W, Ø 180 mm

Safety and maintenance

- Residual heat indicator
- Cooking time limiter
- Lockable controls
- Easy clean super smooth surface

Dimension

- Product (WxDxH): 804x522x47 mm
- Cut-out (WxDxH): 780x490x43 mm

Technical data

- Electrical cable: No
- Voltage: 220-240 V
- Frequency: 50-60 Hz
- Fuse: 16 A
- Connection load: 7400 W

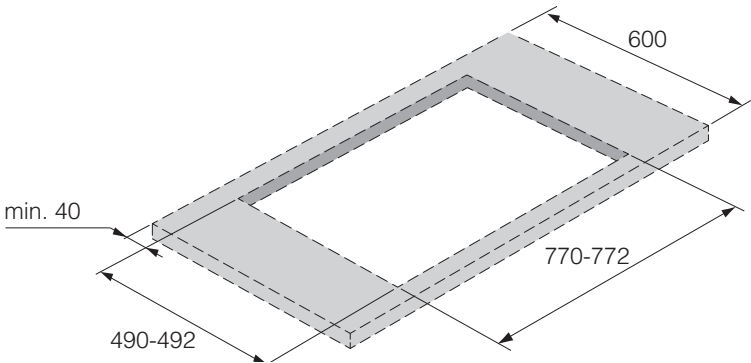
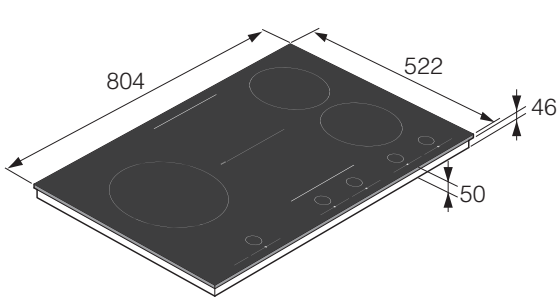
Standard accessories

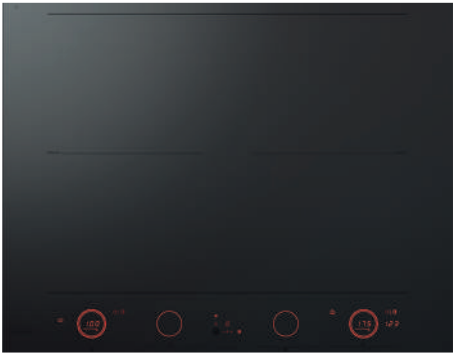
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- AT12A Teppanyaki

Installation





Standard accessories:



Celsius°Cooking™ Probe

Available accessories:



Ø 28 cm
Celsius°Cooking™
Frying Pan with pan
bottom temperature
sensor



AT12A Teppanyaki

HID654MC

Matt surface with black anodized stainless steel trims
Induction hob, 64 cm
On-top installation

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- **3 PLUS programs** (for use with standard induction cookware): Grill, Frying/wok, Heating up/keeping warm

General

- Number of zones: 4
- 12 power levels and Boost level
- Manual temperature setting: 40 - 230 °C (increments of 1 °C)
- WiFi connected
- Black anodized steel trims

Features

- 2 Auto Bridge™ cooking zones for automatic detection and adaption to larger pots and pans.
- Easy dial 2.0 individual controls for intuitive setting power levels and exact temperatures
- Auto pot detection: when a pan is put on a zone, the associated control is enlightened.
- Follow Function: Move pots and pans freely between different zones. All settings included.
- Pause function: press the pause key and the active zones are set to very low temperatures.
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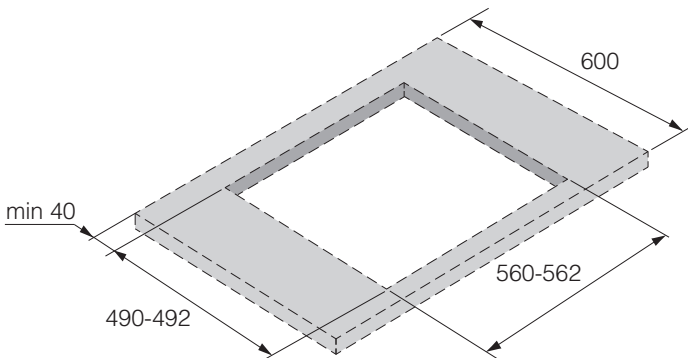
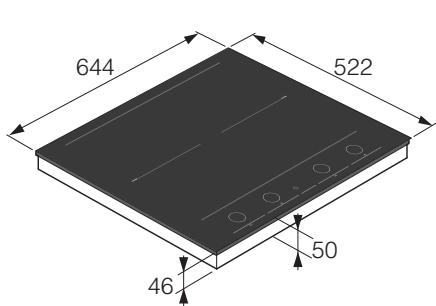
Standard accessories

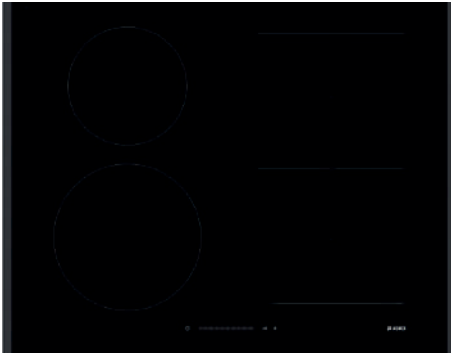
- Celsius°Cooking™ Probe

Available accessories

- Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor
- AT12A Teppanyaki

Installation





HI1621G

Shiny black with stainless steel side trims

Induction hob, 60 cm

On-top installation

Pairing of induction zones: Bridge™ zones, **Intuitive control:** Easy Slide, **One control for all zones:** Central Control, **Preset temperature programs:** 1 Auto program, **Powerful and fast heating:** 7,4 kW



1 Auto program

- Boiling

General

- Number of zones: 4
- 8 power levels and Boost level
- Stainless steel trims

Features

- 1 Bridge™ cooking zone for pairing and adaption to larger pots and pans.
- Easy Slide central control for all zones
- Pan detection: zone will be deactivated if a pot or pan is not detected.
- Pause function: press the pause key and the active zones are set to very low temperatures.

Performance

- Left front: 1400 W, Ø 160 mm
- Left back: 2300 W, Ø 200 mm
- Right front: 2100 W, 180 x 220 mm
- Right back: 1600 W, 180 x 220 mm

Dimension

- Product (WxDxH): 600x520x54 mm
- Cut-out (WxDxH): 558x490x77 mm

Technical data

- Electrical cable; Yes
- Voltage: 220-240 V
- Frequency: 50-60 Hz
- Connection load: 7400 W

Available accessories

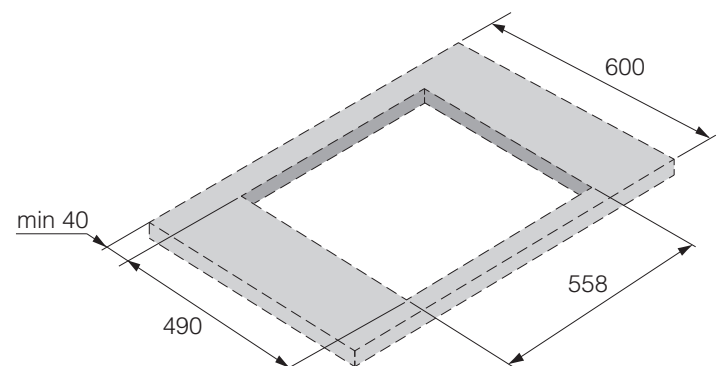
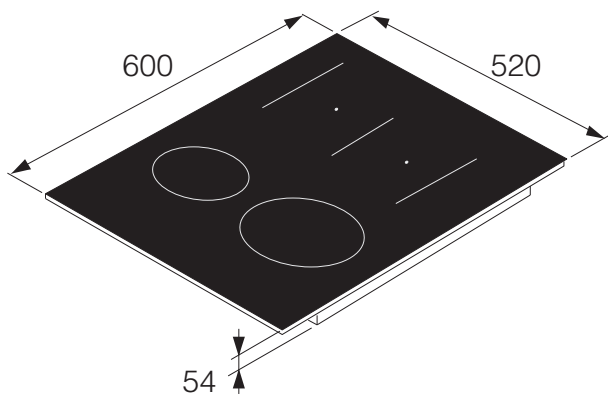
- AT12A Teppanyaki

Available accessories:



AT12A Teppanyaki

Installation





HI1355G

Shiny black with stainless steel side trims
Induction hob, 33 cm
On-top installation

Pairing of induction zones: Bridge™ zones, **Intuitive control:** Easy Slide, **Direct access to each zone:** Individual Controls, **Preset temperature programs:** 6 Auto programs, **Powerful and fast heating:** 3,7 kW

6 Auto programs

- Boiling, Simmering, Keeping warm, Wok, Roasting, Grill

General

- Number of zones: 2
- 12 power levels and Boost level
- Stainless steel trims

Features

- 1 Bridge™ cooking zones for adaption to larger pots and pans
- Easy Slide individual controls that enables fast setting of correct cooking level
- Auto pot detection: when a pan is put on a zone, the associated control is enlightened.
- Pause function: press the pause key and the active zones are set to very low temperatures.

Performance

- Center front: 3700 W, 180 x 220 mm
- Center back: 3700 W, 180 x 220 mm

Dimension

- Product (WxDxH): 330x522x50 mm
- Cut-out (WxDxH): 290x490x46 mm

Technical data

- Electrical cable: No
- Voltage: 220-240 V
- Frequency: 50-60 Hz
- Connection load: 3700 W

Available accessories

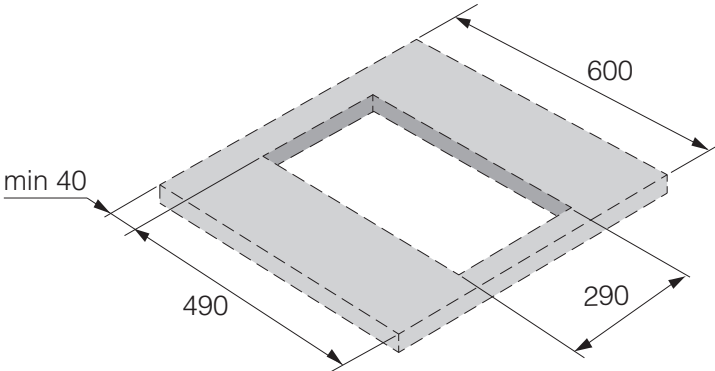
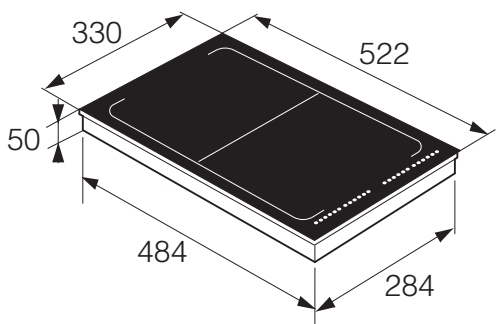
- AT12A Teppanyaki

Available accessories:



AT12A Teppanyaki

Installation



ACCESSORIES

Accessories for Celsius°Cooking™ induction hobs.

Via the Celsius°Cooking™ chef pot, frying pan and probe, you can measure cooking temperatures and the core temperature of the food, precisely. You can also control these, and exact timings, with real precision. The chef pot, frying pan and probe communicate with the hob to allow you to read and control what's happening with real precision, ensuring that the right level of heat is delivered at the right time.



Celsius°Cooking™ Probe.

Works with Celsius°Cooking™ enabled induction cooktops from ASKO.

Intended for measuring core temperatures as well as temperatures of liquids. Comes with a bracket for easy mounting on the pot edge when measuring liquids.



Ø 28 cm 5,2 litre Celsius°Cooking™ Chef's pot.

Cookware with pot bottom temperature sensor. Works with Celsius°Cooking™ enabled induction cooktops from ASKO. Supported by video-guided recipes on the companion website.



Ø 28 cm Celsius°Cooking™ Frying Pan.

Cookware with pan bottom temperature sensor. Works with Celsius°Cooking™ enabled induction cooktops from ASKO. Supported by video-guided recipes on the companion website.

ACCESSORIES

Accessories for any induction hob with Bridge™ and Auto Bridge™ induction zones.

Make full use of the power of your induction hob. Our stylish cast iron accessories are designed to fit perfectly on a Bridge™ induction zone (two interconnected induction zones). They are made of high-quality cast iron, shaped in one piece and have a micro-ceramic surface that makes them extra easy to clean.



AD82A
Deep Oven Dish.

A perfect addition to your cookware which can be used on flexible induction hobs and/or in all ASKO ovens.

- Perfect for ASKO induction hobs with ASKO Bridge™ induction zones
- Made out of cast iron with a high-quality resistant microceramic coating, easy to clean and with maximum ceramic glass adhesion
- Silicone feet



AT12A
Teppanyaki.

To fry meat and fish Japanese-style

- Perfect for ASKO induction hobs with ASKO Bridge™ induction zones
- Made out of cast iron with a high-quality resistant microceramic coating, easy to clean and with maximum ceramic glass adhesion
- Anti-slip silicone feet
- L 275 x W 450 x H 43 mm



AG12A
Grill.

To grill and roast meat, fish and vegetables

- Perfect for ASKO induction hobs with ASKO Bridge™ induction zones
- Made out of cast iron with a high-quality resistant microceramic coating, easy to clean and with maximum ceramic glass adhesion
- Anti-slip silicone feet
- L 275 x W 450 x H 43 mm



Hood-in-hob

For your creativity to flow in the kitchen you need fresh air, peace and quiet and a liberating sense of space. Our range of ASKO hood-in-hob solutions is designed to open up your kitchen and open your eyes to an exciting new world of design and culinary possibilities.

HOOD-IN-HOB ELEVATE

ASKO Elevate: **The complete hood-in-hob.**

With its superior, near silent performance, automatic extraction tower, advanced induction hob and smart Celsius°Cooking™ system, Elevate from ASKO is the complete hood-in-hob solution. A seemingly effortless blend of innovative cookery technology and user-friendly design, that gives you the confidence and control to embark on exciting new culinary adventures.



What really lifts Elevate above the rest is the automatic extraction tower which, instead of taking up precious kitchen space, takes pride of place in the centre of the induction surface – closer to the culinary action. By removing the

extractor from the wall or ceiling, Elevate lets you view your kitchen from a completely new perspective. A blank canvas where anything is possible.



HOOD-IN-HOB ELEVATE

Confidence, control and
inspiring new adventures.



Easy to clean filters.

Filters and filter holders easy to clean in the dishwasher. The grease filters consist of 10 layers of stainless-steel mesh for efficient grease absorption. The filter system is also very easy to disassemble and assemble.

Flush installation.

Scandinavian design implies clean lines and harmony in every detail. Following the same tradition, one of the models can be installed flush with the countertop. It can of course also be installed on top of the countertop.



HIHD854MM

Matt black
Hood-in-hob, 83 cm
On-top installation

Advanced temperature control: Celsius°Cooking™ system, **Effective fume extraction:** Elevate downdraft extractor, **Intuitive control:** Easy Dial 2.0™, **Direct access to each zone:** Individual Controls, **Preset temperature programs:** 3 Celsius°Cooking™ programs/3 PLUS programs, **Hob to Hood connection:** Synchro Control/Synchro start/Synchro stop, **Powerful and fast heating:** Total power of 7,4 kW

- **3 Celsius°Cooking™ programs** (for use with Celsius°Cooking™ probe, frying pan and chef's pot): Heating up and frying, Boiling/cooking with water, Slow cooking or sous vide
- **3 PLUS programs** (for use with standard induction cookware): Grill, Frying/wok, Heating up/keeping warm

Standard accessories:



Celsius°Cooking™ Probe

Available accessories:



Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor



AT12A Teppanyaki

General

- Number of zones: 4
- 12 power levels and Boost level
- Stainless steel colored side trims with a brushed finish

Features

- 2 Auto Bridge™ zones for convenient connection of two zones to fit larger pans
- Easy dial 2.0 individual controls for intuitive setting power levels and exact temperatures
- Auto pot detection: when a pan is put on a zone, the associated control is enlightened.
- Pause function: press the pause key and the active zones are set to very low temperatures.
- Adjustable height downdraft extractor: can be used in either raised or lowered position.

Performance

- Left front: 40-3700 W, 195 x 225 mm
- Left back: 40-3700 W, 195 x 225 mm
- Right front: 40-3700 W, 195 x 225 mm
- Right back: 40-3700 W, 195 x 225 mm
- Extractor capacity: 617 m³/h

Installation

- Possible to connect to ducted ventilation or to re-circulation
- Extractor ducting is included
- Possible to install against wall or on kitchen island

Dimension

- Product (WxDxH): 830x520x199 mm
- Cut-out on-top installation (WxD): 780x490 mm

Technical data

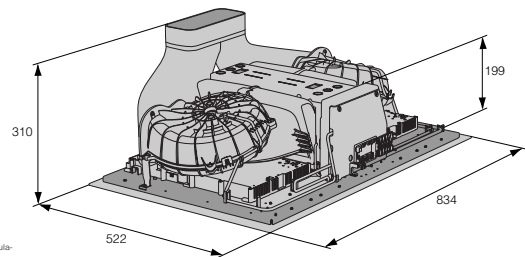
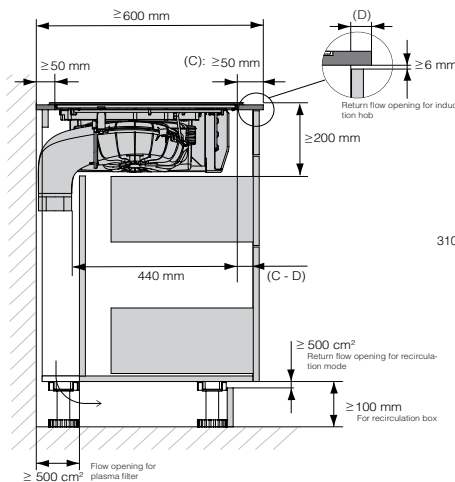
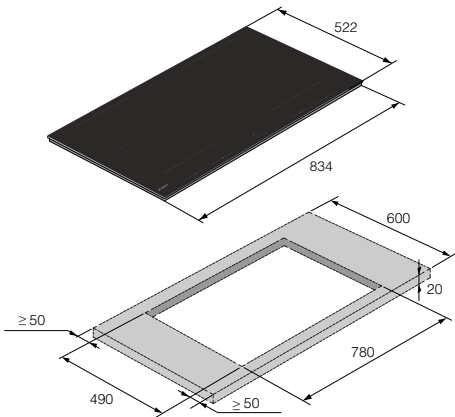
- Electrical cable: 1300 mm, no plug
- Voltage: 220-240 V
- Frequency: 50 Hz
- Connection load: 7400 W
- EU energy rating (Extractor): A
- Annual consumption (Extractor): 55 kWh/year
- Noise level (Extractor): 60 dB(A)

Standard accessories

- Celsius°Cooking™ Probe

Available accessories

- Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor
- AT12A Teppanyaki





Cooker hoods

Open kitchens are becoming more and more popular. They create a wonderful sense of space that can bring light and tranquillity to any home. But for an open kitchen to be a success, you need the right appliances. Appliances that add elegance without stealing space. That complement your way of life, not compromise it. And which create a sense of calm when you're using them. we took all this into consideration when designing our range of ASKO cooker hoods. We offer a wide range of quiet, powerful hoods designed to suit any contemporary kitchen – whether you want to use it as a stylish centrepiece or a quiet cooking companion.

COOKER HOODS

Pearl Grey. A colour for a warm, **welcoming sense of home.**

When creating Elements by ASKO, we employed all the facets of classic Scandinavian design – clean, elegant lines, craftsmanship and exquisite attention to detail – to find the perfect, balance between form and function.

With Pearl Grey, we have added a unique new colour that is inspired by Scandinavia and allows you to create a warm and welcoming space that everyone can call home.



Activates as you approach.

ASKO cooker hoods feature a proximity sensor that automatically activates the display as soon as you approach the cooker hood. When not in use, the display deactivates and is completely invisible, giving the cooker hood a stylish, minimalistic expression.

You set the mood.

On either side of the cooker hood, integrated LED-strips illuminate to deliver a clear, even view of the cooking area without spots. The light can be dimmed and the colour tone changed from warm to cold (2700 Kelvin to 5600 Kelvin).

Long-Lasting filters.

At ASKO, we design our products to last. Elements cooker hoods come with reusable active carbon filters, which can be used for three years. To ensure they last as long as possible, the filters should be cleaned by hand using soft neutral detergents or in the dishwasher at a maximum temperature of 65 °C. Dry them in the oven at 100 °C for ten minutes and after that they will be like new and ready to use again. ASKO Elements cooker filters let you enjoy clean air in your kitchen for longer.

Smooth, easy access to the filters.

The filters in ASKO cooker hoods are cleverly concealed under a stylish plate made of thick ceramic glass. A simple push-pull solution is used to smoothly open the glass plate and hold it securely in place, allowing you to easily access the filters.

Dishwasher safe filters.

To ensure the most effective filtration, ASKO filters are designed with multiple layers of long-lasting, stainless steel mesh. Now these may sound tricky to clean, but they're not. Simply place them in the dishwasher.

Perimeter extraction.

Our designers continually innovate to get the most out of every appliance we make. In ASKO cooker hoods, we have moved the extraction zone from the centre of the hood to its perimeter. Perimeter extraction is a professional technique used to effectively capture smoke caused by fat – it also reduces noise.





CW4938GGC

Pearl Grey
Wall mounted, 90 cm

Display will be activated when you approach the hood: Proximity sensor, **Energy saving, long-lasting and silent:** Induction motor, **Ideal illumination conditions:** Dimmable with colour setting, **Improve the indoor air climate:** Clean Air function

Design and integration

- T-shaped with hood in soft black glass and chimney in stainless steel
- Concealed filter area for improved looks and cleaning

Display and control

- Highly responsive touch display
- Proximity sensor - controls only visible when approaching

Use and flexibility

- 9 power levels including 3 boost levels.
- Perimeter extraction: the extraction zone is around the edges of the hood. This technique assures better capturing of grease fumes and reduce noise.
- Air vented or re-circulation installation with an optional active carbon filter.
- Clean Air Function allowing to renew kitchen air for 24 hours
- Stepless adjustment colour of light (2500 k - 5700 K)
- 2 x 3.8 W / Dimmable LED strips, cold to warm light adjustable

Maintenance

- Filters with 7 layer mesh in stainless steel for optimal grease and humidity capture.
- The filters can be washed in a dishwasher
- Filter cleaning indication: Notification when it is time to clean the filters
- All surfaces are smooth and very easy to clean

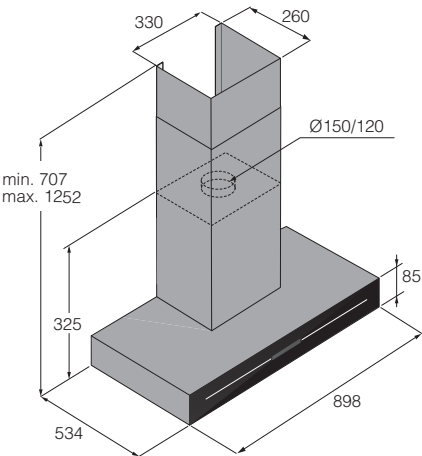
Dimensions

- Product (H x W x D): 85 x 898 x 534 mm
- Chimney height min/max: 707/1252 mm
- Electrical cord: 1500 mm
- Recommended size connecting tube: Ø 150 mm

Technical data

- Voltage: 220-240 V
- Frequence: 50 Hz
- Current: 10 A
- Connection load: 178 W
- EU energy rating: A++
- Fume removal efficiency rating: A
- Filter efficiency rating: B
- Lighting efficiency rating: A
- Annual consumption: 23,8 kWh/year
- Noise level: 66 dB(A)
- Air flow minimum speed: 322 m³/h, 46 dB(A)
- Air flow maximum speed: 761 m³/h, 69 dB(A)
- Air flow boost setting: 761 m³/h, 66 dB(A)

Installation



Appliance dimensions

BUILT-IN AND CEILING HOODS

Stylish hoods-for-hiding.

If you are looking for an appliance with beautiful clean lines that enhance the design of your kitchen without drawing the eye to the appliances, then a built-in or ceiling hood is the ideal solution. Our new range of ASKO “hoods-for-hiding” are designed to make a statement without stealing the spotlight.









CC4527S

Stainless steel
Built-in, 52 cm

Energy saving, long-lasting and silent: Induction motor, **Ideal illumination conditions:** Dimmable lights, **Easy cleaning:** Dishwasher safe filters, **Improve the indoor air climate:** Clean Air function



Design and integration

- A cooker hood for hidden installation in classic stainless steel
- Concealed filter area for improved looks and cleaning

Display and control

- Tactile push buttons

Use and flexibility

- 4 power levels including boost setting
- Perimeter extraction: the extraction zone is around the edges of the hood. This technique assures better capturing of grease fumes and reduce noise.
- Air vented or re-circulation installation with an optional active carbon filter.
- Clean Air Function allowing to renew kitchen air for 24 hours
- 2 x 2 W / Dimmable LED spots

Maintenance

- Filters with 7 layer mesh in stainless steel for optimal grease and humidity capture.
- The filters can be washed in a dishwasher
- Filter cleaning indication: Notification when it is time to clean the filters
- All surfaces are smooth and very easy to clean

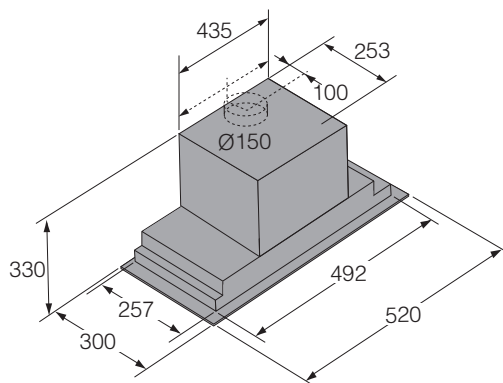
Dimensions

- Product (H x W x D): 330 x 520 x 300 mm
- Niche (H x W x D): 332 x 494 x 260 mm
- Electrical cord: 1500 mm
- Recommended size connecting tube: Ø 150 mm

Technical data

- Voltage: 220-240 V
- Frequence: 50 Hz
- Current: 10 A
- Connection load: 280 W
- EU energy rating: A
- Fume removal efficiency rating: A
- Filter efficiency rating: A
- Lighting efficiency rating: A
- Annual consumption: 48 kWh/year
- Declared noise level: 67 dB (A)
- Air flow minimum speed: 340 m³/h, 55 dB(A)
- Air flow maximum speed: 620 m³/h, 67 dB(A)
- Air flow boost setting: 620 m³/h, -

Installation



Appliance dimensions



REFRIGERATION

Refrigerator.

ASKO refrigerators allow you to enjoy freshness, flexibility, storage and style on another level. Available in different sizes, installation options and colours, they are uniquely designed to integrate with your life. Quiet, efficient and easy to use, ASKO refrigerators also come with a wide range of innovative features for flexible storage and wonderfully fresh food – all wrapped up in a stunning design that will add unbeatable style and elegance to your home.



Auto Humidity Control.

The Automatic Humidity Control keeps the humidity in the humid drawers at an optimum level. A special membrane automatically opens above 90 % humidity. Below 90 % the membrane closes and keeps the humidity inside the drawer. This is a fully automated process that prevents your fruits and vegetables from either drying or decay.

Adaptive Temperature Control.

Smart sensors closely monitor the way you use the fridge and adjust the cooling effect. In practice this means that the fridge lowers the temperature automatically prior to periods of frequent use, avoiding unnecessary heating of food, keeping the food fresh up to 20 % longer.

Cool Flow+ system.

Fast and even distribution of cool air is crucial to preserving your fresh food. The Cool Flow+ system allows you to store your food on any shelf and ensures that the temperature is rapidly restored after opening and closing the door. The continuous air flow also reduces drying out and preserves the food's first-day freshness longer time.

Interior light.

With good lighting, it will be much easier to find the food you are looking for, and you can also read content labels and best-before dates quickly. We have fitted our fridges and freezers with several led lights that illuminates each area of the refrigerator, freezer and the drawers with a pleasant and good-looking soft light.

REFRIGERATION

Freezer.

A lot of food will pass through ASKO's freezers. That is why we know you place high demands on these appliances; they must be durable, smartly planned and easy to clean. All our cooling products have plenty of space and are easy to re-model to fit your needs.



No Frost.

With our effective No Frost function defrosting is not needed. In general, the freezer will be easier to handle, as food packaging does not stick together. Without ice, you can use the freezer's entire space and you use the energy effectively for freezing food and not ice. You save both money and the environment.

Auto Fast Freeze.

Food should always be frozen as quickly as possible. The ice crystals will then be smaller compared when freezing slowly. Small ice crystals do not affect the fibers in meat and vegetables and keep the food in its original condition. Retain all the healthy nutrients in your food when freezing, do it with Auto Super Freeze!

Soft closing drawers.







Food that you use frequently for your cooking should be easily accessible. That's why the three mid drawers in the Nordic Fresh+ freezers are designed to be used frequently with easy gliding telescopic rails with soft closing function.



R31842I

Exclusive range
Fridge, 178 cm
Built-in

Self-learning system for saving energy and preserving food: Adaptive Temperature Control™, **Fast and even distribution of cool air:** Cool Flow+ system, **Keeps the humidity at perfect level:** Auto Humidity Control, **Perfect after-shopping functions:** Super Cool™, **Individual temperatures for fresh drawers:** Dura Fresh system, **Genuine wooden accessories:** Breakfast Tray, bottle holder and multi box



Shelves, drawers and accessories

- 1 Dura Fresh soft close drawer for meat and fish
- 2 Dura Fresh soft close drawer for fruit and vegetables
- 4 adjustable glass shelves in the fridge
- 5 height adjustable door bins
- 1 wooden removable breakfast tray
- 1 wooden bottle holder
- 1 Multibox with wooden lid

Cooling and preservation systems

- Super Cool function for fast cooling
- Cool Flow+ system
- Auto humidity control - self-adjusting system that keeps humidity on perfect level.
- Dura Fresh drawers with separate microclimates for optimal storage of fruit & vegetables and fish & meat

Illumination and controls

- 5 LED strips in fridge and Dura Fresh compartments
- Touch display
- Door open alarm / High temp alarm

Installation

- Reversible soft closing door
- Adjustable feet

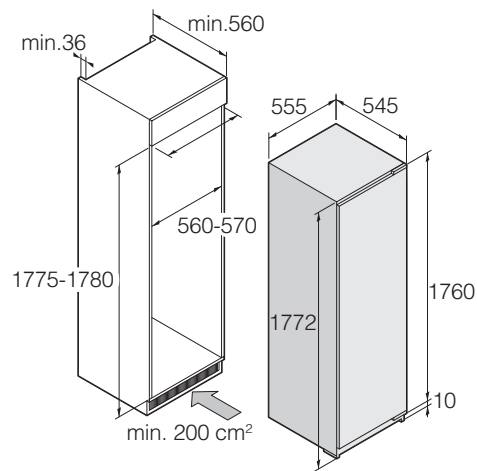
Dimension

- Product (H x W x D): 1772 x 555 x 545 mm
- Niche (H x W x D): 1775-1780 x 560-570 x min 560 mm

Technical data

- Fridge volume: 300 litre
- Electrical cable: 3000 mm
- Voltage: 220-240 V
- Frequence: 50 Hz
- Current: 10 A
- Phases: 1
- Connection load: 85 W
- EU energy rating: D
- Annual consumption: 120 kWh/year
- Noise level: 36 dB(A)
- Climate class: Normal, Subnormal, Subtropical, Tropical

Installation





Appliance and built-in dimensions



FN31842I

Exclusive range
Freezer, 178 cm
Built-in

Energy efficient and convient freezing without frost: No Frost function, **Perfect after-shopping functions:** Super Freeze™



Shelves, drawers and accessories

- 7 soft close freezer drawers
- 1 compartment with lid

Cooling and preservation systems

- No Frost - eliminates build up of ice in the freezer compartment
- Super Freeze function for fast freezing

Illumination and controls

- LED strip at roof of the freezer
- Touch display
- Door open alarm / High temp alarm

Installation

- Reversible soft closing door
- Adjustable feet

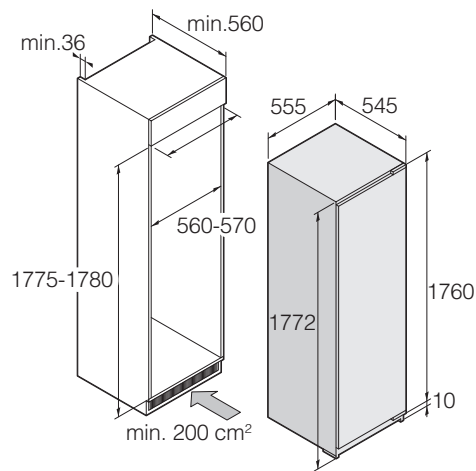
Dimension

- Product (H x W x D): 1772 x 555 x 545 mm
- Niche (H x W x D): 1775-1780 x 560-570 x min 560 mm

Technical data

- Freezer volume: 208 litre
- Electrical cable: 3000 mm
- Voltage: 220-240 V
- Frequence: 50 Hz
- Current: 10 A
- Phases: 1
- Connection load: 80 W
- EU energy rating: F
- Annual consumption: 293 kWh/year
- Noise level: 39 dB(A)
- Climate class: Normal, Subnormal, Subtropical, Tropical

Installation










Appliance and built-in dimensions



RFN31842I

Exclusive range
Fridge/freezer, 178 cm
Built-in

Self-learning system for saving energy and preserving food: Adaptive Temperature Control™, **Fast and even distribution of cool air:** Cool Flow+ system, **Keeps the humidity at perfect level:** Auto Humidity Control, **Energy efficient and convient freezing without frost:** No Frost function, **Perfect after-shopping functions:** Super Cool™ and Super Freeze™, **Individual temperatures for fresh drawers:** Dura Fresh system, **Genuine wooden accessories:** Breakfast Tray, bottle holder and multi box



Shelves, drawers and accessories

- 1 Dura Fresh soft close drawer for meat and fish
- 1 Dura Fresh soft close drawer for fruit and vegetables
- 3 adjustable glass shelves in the fridge
- 2 height adjustable door bins
- 1 wooden removable breakfast tray
- 1 wooden bottle holder
- 1 Multibox with wooden lid
- 3 soft close freezer drawers

Cooling and preservation systems

- No Frost - eliminates build up of ice in the freezer compartment
- Super Cool and Super Freeze function for fast cooling and freezing
- Cool Flow+ system: Continous movement of cool air in the entire refrigerator
- Adaptive Temperature Control - keeps food fresh up to 20 % longer
- Auto humidity control - self-adjusting system that keeps humidity on perfect level.
- Dura Fresh drawers with separate microclimates for optimal storage of fruit & vegetables and fish & meat

Illumination and controls

- 3 LED strips in fridge and Dura Fresh compartments
- Touch display
- Separate temperature controls for cooling and freezer compartments
- Door open alarm / High temp alarm

Installation

- Reversible soft closing door
- Adjustable feet

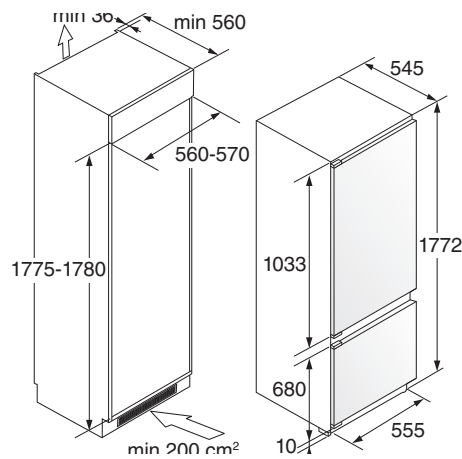
Dimension

- Product (H x W x D): 1772 x 555 x 545 mm
- Niche (H x W x D): 1775-1780 x 560-570 x min 560 mm

Technical data

- Fridge volume: 160 litre
- Freezer volume: 69 litre
- Electrical cable: 3000 mm
- Voltage: 220-240 V
- Frequence: 50 Hz
- Current: 10 A
- Phases: 1
- Connection load: 90 W
- EU energy rating: E
- Annual consumption: 254 kWh/year
- Noise level: 38 dB(A)
- Climate class: Normal, Subnormal, Subtropical, Tropical

Installation



Appliance and built-in dimensions





A modern wine cellar

The ASKO Wine Climate Cabinet is the closest thing you can get to a fully-equipped wine cellar, but one that can be put anywhere.

Almost all of the features that have been built in to provide your collection with the care it deserves have been inspired by from wine cellars – which, after all, have been used for centuries as the epitome of wine care.

This climate cabinet contains different temperature zones for different types of wine, each of which can be meticulously controlled. It provides perfect light conditions, it monitors humidity, and it's virtually free from vibrations. But unlike a wine cellar, it documents, catalogues and gives you information about your wine. So in that respect, it gives you the best of both worlds. And it'll also look good in your living room - or wherever you decide to place it.

WINE CLIMATE CABINET

Technology meets tradition. Connect with your wine.

The ASKO Wine Climate Cabinet uses cutting-edge design and technology to take care of wine in a way which has been perfected over centuries. Everything we know about how to store your wine in the best possible way can be found here, in a premium, connected refrigeration cabinet that can be made as unique as your own collection – and in which you can give it pride of place.

It contains all of the advanced care and storage features that a valuable collection deserves. It's capable of storing a large collection – up to 190* bottles – in the right conditions for storing or serving. It features three individual controllable temperature zones, pure charcoal-filtered air, virtually vibration-free compressors and a sophisticated shelf system and layout. The three temperature zones are perfectly sealed off from one another, humidity is monitored, and the door's glass protects the contents from UV light.



* 190 bottles with full equipped shelves in mid compartment.

WINE CLIMATE CABINET

Serving area - in centre of attention.

After putting so much love into storing your wine, and bringing it to the right temperature, it deserves to be served perfectly. The ASKO Wine Climate Cabinet has a serving area with room for your glassware and accessories and a controllable light for inspecting the wine.



WINE CLIMATE CABINET

Perfect conditions.

The Wine Climate Cabinet has a number of advanced features designed to provide the kind of care that took centuries to learn.

In terms of the hardware, this means sophisticated and virtually vibration-free compressors, controllable temperature zones, pure, activated charcoal-filtered air, and optimum light conditions. The picture is completed by the various software functions – since the cabinet is a fully connected device, it will notify you if anything goes wrong, if anything needs looking at, and even when the wine is ready to be opened. It combines knowledge with information for a truly smart product.



Optimum humidity.

The Wine Climate Cabinet keeps the humidity level at around 50 and 80 % with help of a clay humidity box – an optimum level for wine storage. You can check on the cabinet's humidity levels at any time, either in the UI or remotely via the ConnectLife companion app.

Virtually free from vibrations.

The Wine Climate Cabinet's high-quality compressor ensures consistent temperatures in each compartment. And, since wine likes to rest peacefully, this wine climate cabinet is almost vibration-free.

The right temperature.

Precise temperature controls let you choose whether you want to store and age your wines, or bring them to serving temperature. Range: +5 °C max +20 °C

No harmful light.

Another important aspect of storing wine is keeping it from harmful UV light. The door of our Wine Climate Cabinet protects your collection from light that could potentially damage it.

Three discrete zones.

Since different wines require different temperatures, the ASKO Wine Climate Cabinet contains three temperature zones. They're perfectly sealed off from one another and the temperatures are kept at an exact, even level.

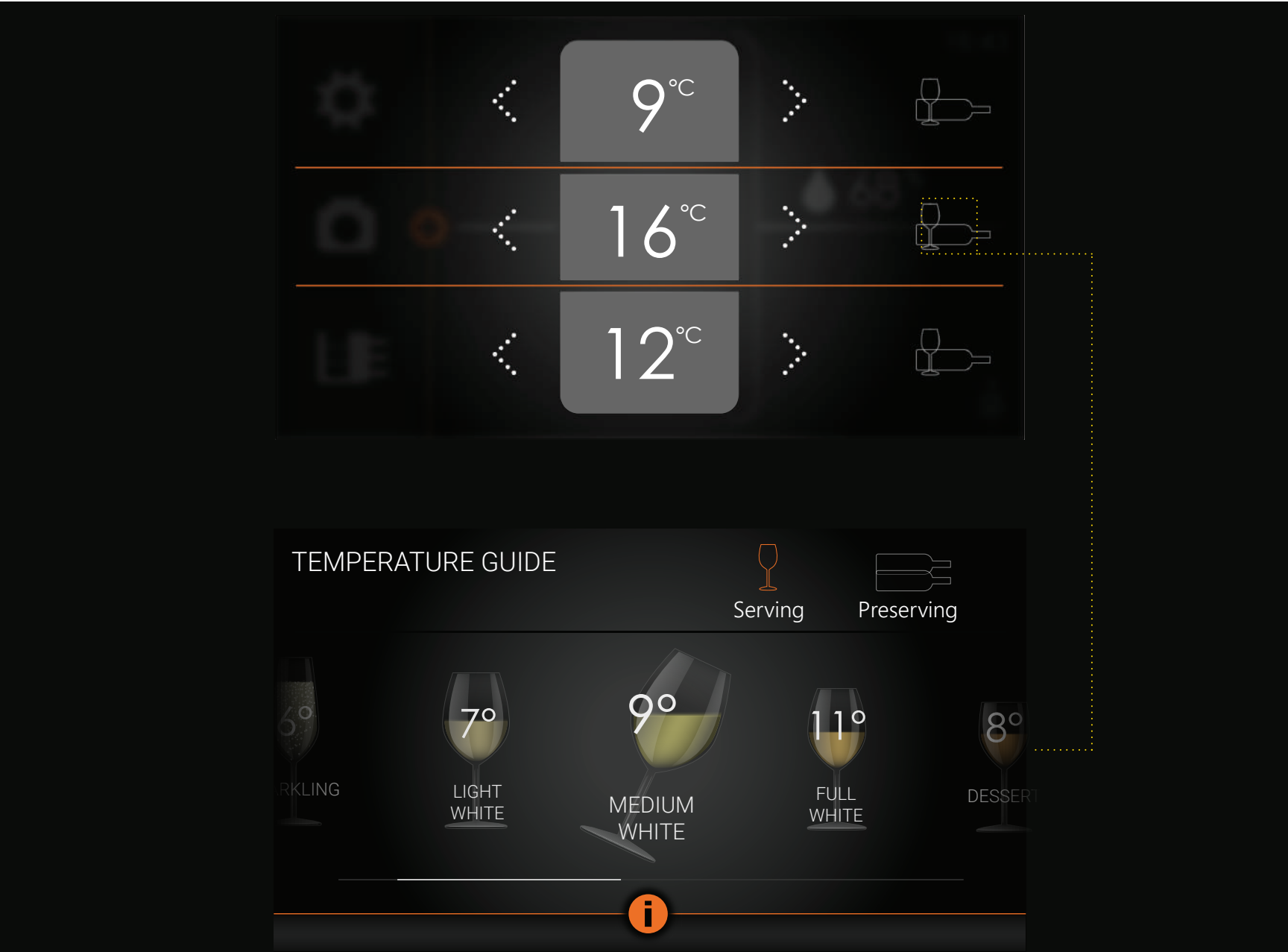
Room for the whole collection.

The ASKO Wine Climate Cabinet has room for up 190 bottles, storing them in roomy, telescopic shelving systems which are easy to access. Small chalkboards let you label your collection on the shelves.

WINE CLIMATE CABINET

Direct access and guidance.

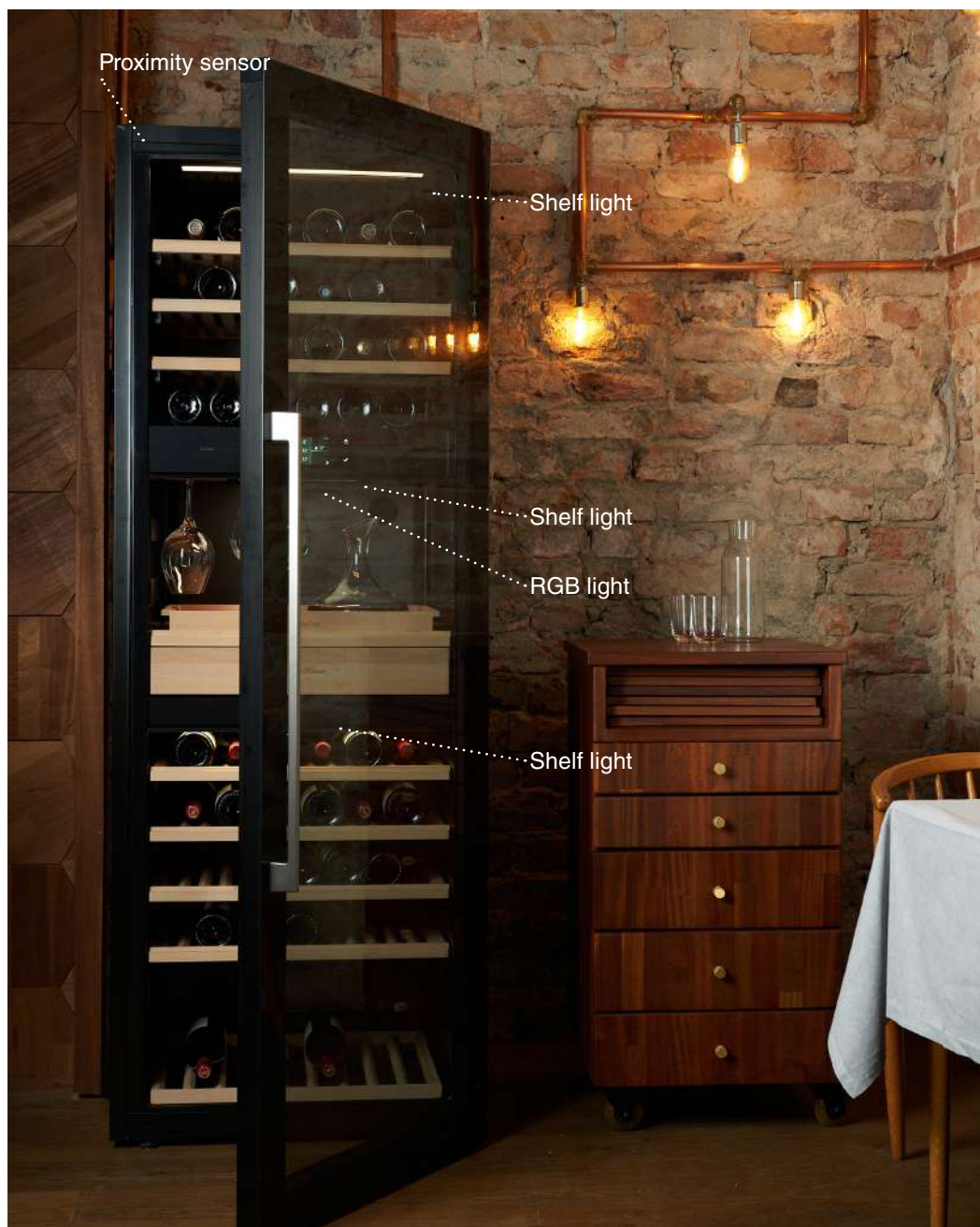
The temperature guide is giving guidance on the perfect serving temperatures for all types of wine. There is also information about preserving, with predened temperatures to age slowly, normal or quickly. Of course you can set the temperature also yourself.



WINE CLIMATE CABINET

Light modes and sensors.

The wine climate cabinet is provided with multiple light sources. For every light source, the intensity and color or light temperature can be set.



WINE CLIMATE CABINET

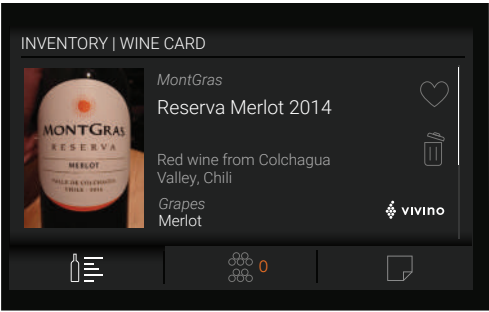
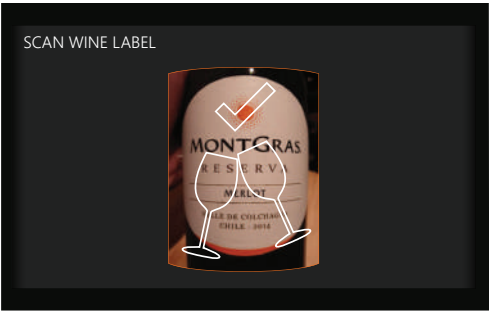
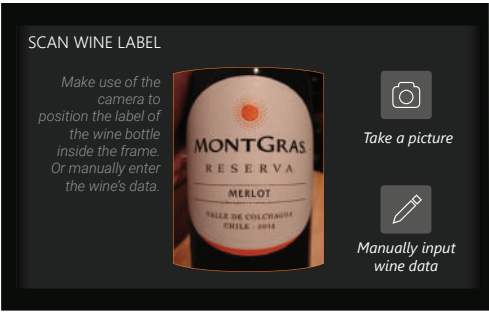
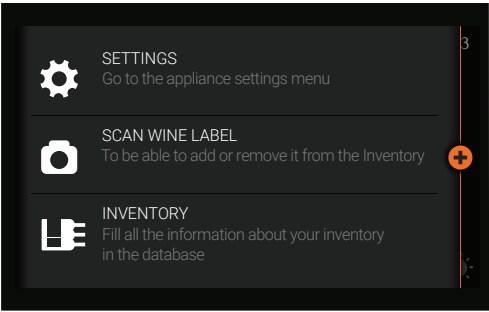
Wine **identification.**

Managing your wines is very easy with our wine climate cabinet with Vivino integration. The user interface is equipped with a camera which can identify your wine with the Vivino database of 12.000.000 wines. After scanning and identification the wine can be added to the inventory system, accompanied with its most important data.

To make this experience seamless the according app on your smart device will mirror all your data to have it at hand at all times. The mobile application can also be used to scan wines and add them to the inventory or to look up all the details about your wine available at Vivino. It is up to you if you prefer to use the UI on the appliance or to use the mobile app, what is most convenient, depending on the situation (*) and personal preference.

*In case a considerable number of bottles needs to be scanned and added to the inventory, we advise to use the mobile app so the door doesn't need to be opened for a long time





From the plus menu the wine scanner can be directly activated through the SCAN WINE LABEL function. This way a wine can be scanned to add it to or remove it from the inventory. After scanning the label, the identification will take place and if the label is recognized the wine data is available within seconds.



WINE CLIMATE CABINET

Inventory

- positioning and overview.

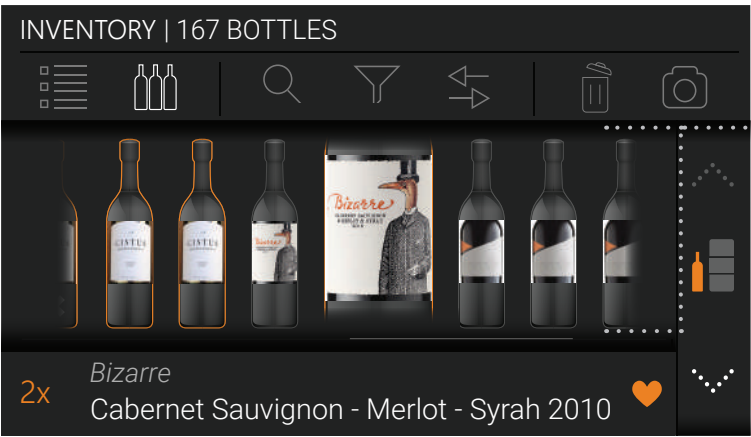
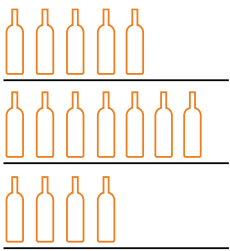
Your wine climate cabinet helps you to manage your wine inventory. It will automatically add the data of the scanned wines to the system and the bottle positions can be managed to be able to find a wine back after years of aging. Two systems are available for managing your inventory, so you can choose the one that suits you best...



Generic.

For each bottle you can enter in the digital inventory the shelf level on which the bottle is positioned. You can change the position of the bottles on the shelf without the need to adjust the positions in the digital inventory.

When you would like to find a certain wine, you have to look through all the bottles on the shelf though you can add a logical order to your preference.

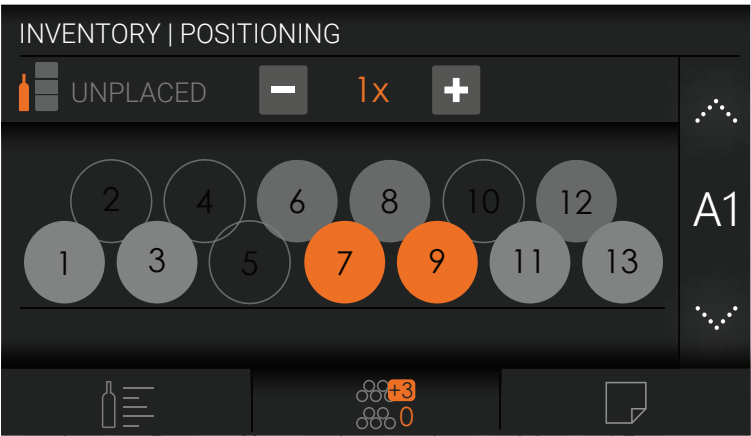
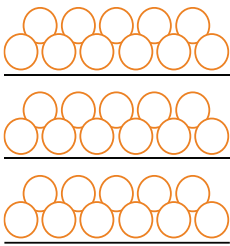


With 'Generic' the bottles can be reviewed from left to right in a preferred (and adaptable) sequence which doesn't need to be similar to the sequence on the physical shelf.

Exact.

For each bottle you can enter in the digital inventory the exact position on the shelf. If you would change the order of the bottles on the shelf, the new positions of the bottles have

to be entered again. When you would like to find a certain wine, the exact position of that wine will be indicated, if the inventory is well maintained.



Every shelf consists of 13 spots to position a bottle. Spots that are already taken are light grey, selected spots for this wine have a highlight color. A spot can be (de)selected by tapping it.

WINE CLIMATE CABINET

Connect Life and Vivino integration.

With the Connect Life application (*) on your mobile phone you have all the functionalities of the wine climate cabinet at hand. Changing some settings or searching through your inventory can be done everywhere you want.

Also monitoring the appliance and receiving notifications will give the assurance that your wines remain in excellent condition. Assistance from our service team, user manuals, appliance registration and guarantee are also provided in the Connect Life app (*).

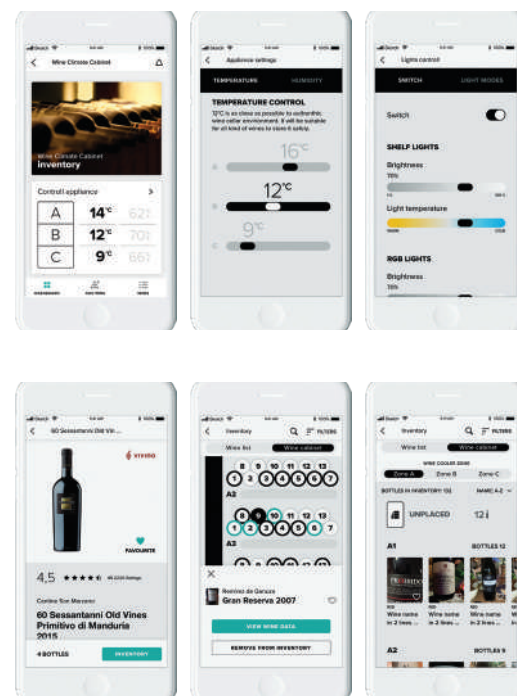
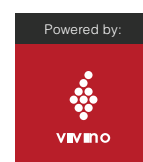
Asko started a cooperation with Vivino quite quickly after we launched the idea to make a connection with the services provided by a wine database app.

The ASKO wine climate cabinet is now integrated with world's largest wine app with an online wine database. Vivino

* The Connect Life app is the general app which can be used for all connected Asko appliances uses community data making wine knowledge accessible for wine drinkers of every level.



ConnectLife



Camera to scan your bottle.

Using either the cabinet's built-in camera or the companion app on your smartphone, you can scan the labels on your bottles and log them in your inventory. It'll keep track of what you have, put the information at your fingertips, and even tell you where on the shelves each bottle is.

You can also add "notes" to special bottles – helping you remember who gave them to you, or reminding you when they should be opened.

To download the app.

Search for Connect Life Wine Climate Cabinet: available in the App Store and Google Play Stores.



CONNECTLIFE WINE CLIMATE CABINET
ON APP STORE AND GOOGLE PLAY.

Fully connected.

The Wine Climate Cabinet's companion app is connected to the Vivino database – putting a wealth of information at your fingertips and allowing you to log and keep track of your collection.

Vivino statistics (steadily growing).

12.659.259 wines
1.398.075.177 scanned labels
47.525.004 users
3200 wine regions
229.280 wineries

Virtual sommelier.

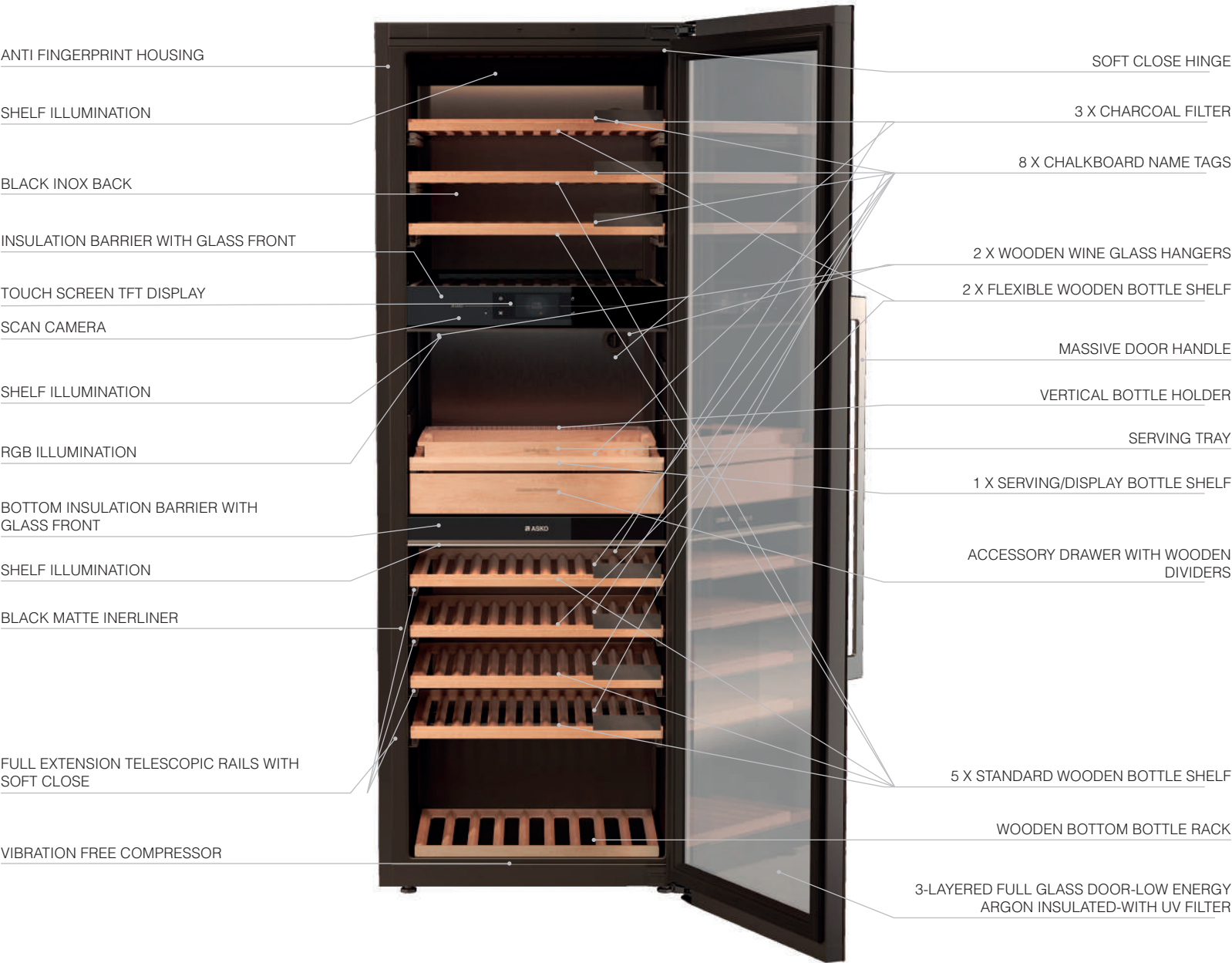
Log your wine collection in the ASKO Wine Climate Cabinet's companion app, and you will receive expert advice about how to store it – and when it's ready to be opened.

“

*There is, absolutely, a whole world around wine which is just as rewarding as the wine itself. **Learning about wine is as important as maintaining a collection.** You don't have to be a fully-fledged expert to know how to appreciate wine. But with more information: you might catch the bug like I did, or just be able to fill in some of the background of the wine that you love.*

Andreas Larsson, World champion sommelier

Product structure.





For me, wine was the school of life. Thanks to wine, I learned languages, I learned history, I learned culture and I got to travel the world. As much as I love “the genie in the bottle” I like everything that surrounds it more.

Andreas Larsson,
World champion sommelier

“

A world of knowledge and experience.

Andreas Larsson is one of the world's foremost wine experts, a sommelier, a wine educator – and **a winner of the Best Sommelier of the World title (2007 ASI)**. He has a discerning palate and is deeply passionate about wine, as well as just about everything else in the world of winemaking. He is known not only for his incredible tasting abilities and encyclopedic knowledge, but also for his friendly and professional approach. Andreas is a highly-

sought-after taster, speaker and educator within the vast fields of wine and gastronomy.

Today, outside of his his very busy role as a taster, consultant and sommelier, he devotes much of his time to educating and inspiring the next generation of wine experts and enthusiasts.



It's kind of commonly thought that all red wine should be served at room temperature – but that's a myth. Wine should be served and tasted at the right temperature.

Andreas Larsson,
World champion sommelier

“

WINE CLIMATE CABINET

Find your taste and your match.

ASKO wine climate cabinets are available in four different variants: one three-zone full-height cabinet with room for up to 189 bottles, one onezone full-height cabinet with room for up to 261 bottles and two undercounter cabinets with either two zones or one zone.





UNDERCOUNTER WINE CLIMATE CABINET

Discreetly designed to care for your wine collection.

ASKO has reimagined the traditional wine cellar as a compact and elegant climate cabinet, ideal for modern living. As well as providing perfect storage conditions, the cabinet's connected features put centuries worth of knowledge and expertise at your fingertips.



Push to open function.

The cabinet is designed with a simple 'push to open' function, which is easy to use and delivers an elegant, seamless finish. The door closes securely with a 'soft close' function and can be set to open no more than 90°.

No harmful light.

Another important aspect of storing wine is keeping it from harmful UV light. The door of our Wine Climate Cabinet protects your collection from light that could potentially damage it.

Easily integrates with your kitchen.

Ideal for use in modern apartments, the cabinet can be combined with bookshelves for a truly cultured look, while the handle-free design and plinth-like ventilation grill allow it to effortlessly blend in under kitchen counters. The feet are adjusted from the front for easy installation.

Ensures optimum humidity levels.

The Wine Climate Cabinet keeps the humidity level at around 50 and 80 % with help of a clay humidity box – an optimum level for wine storage. You can check on the cabinet's humidity levels at any time, either in the UI or remotely via the ConnectLife companion app.










WCN311942G

Matt black casing/hardened transparent door glass
Wine Climate Cabinet, 192 cm
Freestanding



Optimum humidity: Humidity kept at approx. 70 %, **Silence for living areas and no-vibrations for better preservation:** High-quality compressor standing on dampers, **No harmful light can reach your wine:** UV protection filter in the door glass, **Perfect temperatures for storage and serving:** Three separated temperature zones, **Minimal temperature variations for better preservatiron and aging:** Precise temperature control Fluctuation ≤ 0,3 °C, **Fully connected for continous monitoring:** Connect Life, **Get all the information you need about your wine:** Powered by Vivino



- General
- 3 layered glass shelf with UV filter for extra protection of the wine
 - 3 Individually controlled temperature zones
 - Can hold up to 189 botthes
 - LED illumination in all zones
 - Charcoal filter in each zone for reducing pollutions that can affect the wine
 - Heavy duty hinges with Soft Close
 - Multi Air Flow keeps constant movement of the air and unified temperature in each zone

- Features
- Humidity, temperature and vibration sensors with warnings in the display and the app.
 - LED illumination in each zone
 - Full Touch TFT display with camera for scanning wine labels.
 - Serving area with serving tray, bottle holder and wine accessory drawer.
 - Chalkboard name tags on each rack.
 - Fully extendable wooden racks with soft closing function.
 - RGB light for perfect setting of ambient light.
 - Connect Life app: Check/change settings, inventory list, humidity, temperature.
 - Powered by Vivino: Scan the label with your mobile or with UI camera and access more information about your wine.
 - Inventory system: See location of your wine, storage time and serving temperature.

- Display and control
- TFT Full colour and full touch display
 - Camera for scanning wine labels

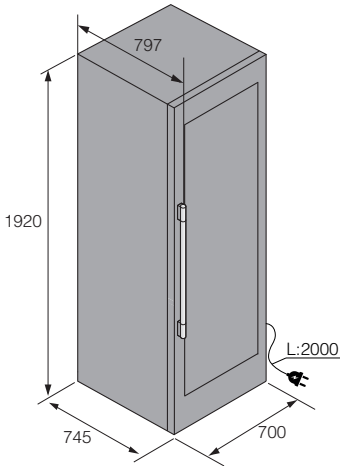
- Installation
- Location of of electrical cable: Center rear
 - Reversible door
 - Adjustable feet
 - Possible to set door opening angle to 90° and 115°

- Dimension
- Product (H x W x D): 1920 x 700 x 797 mm

- Technical data
- Electrical cable: Yes, 2000 mm
 - Voltage: 220-240 V
 - Frequence: 50 Hz
 - Phases: 1
 - Connection load: 160 W
 - EU energy rating: F
 - Annual consumption: 140 kWh/year
 - Noise level: 38 dB(A)
 - Climate class: Normal, Subnormal, Subtropical,Tropical
 - WiFi / CONNECTIVITY

- Included accessory
- Humidity box clay (881964)
- Available accessories
- Charcoal filter (873069)
 - Linking kit (876900)
 - Shelf set (881963)

Installation





WCN25842G

Matt black casing/hardened transparent door glass
Wine Climate Cabinet - 2-zone undercounter
Freestanding



Optimum humidity: Humidity kept at approx. 70 %, **Minimal vibrations for better preservation:** High-quality compressor standing on dampers, **No harmful light can reach your wine:** UV protection filter in the door glass, **Perfect temperatures for storage and serving:** Two separated temperature zones, **Minimal, temperature variations for better preservation and aging:** Precise temperature control Fluctuation ≤ 0,3 °C, **Fully connected for continous monitoring:** Connect Life, **Get all the information you need about your, wine:** Powered by Vivino

- General
- 3 layered glass door with UV filter for extra protection of the wine
 - 2 Individually controlled temperature zones
 - Can hold up to 38 bottles
 - 2 LED strips, one for each zone
 - Charcoal filter in each zone for reducing pollutions that can affect the wine
 - Push-to-open/soft close door
 - Multi Air Flow keeps constant movement of the air and unified temperature in each zone

- Features
- Humidity sensor with warnings in the ConnectLife app.
 - LCD display with touch keys
 - Chalkboard name tags oeach rack.
 - Wooden storing racks
 - Connect Life app: Check/change settings, inventory list, humidity, temperature.
 - Powered by Vivino: Scan the label with your mobile and access more information about your wine.
 - Inventory system: See location of your wine, storage time and serving temperature.

- Display and control
- LCD display with touch keys

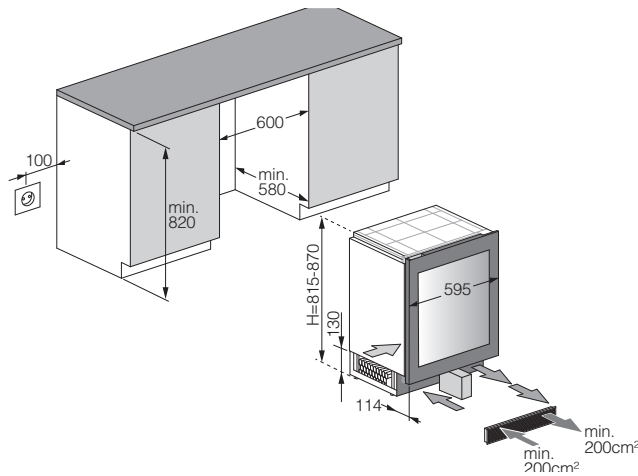
- Installation
- Location of of electrical cable: Center rear
 - Reversible door
 - Adjustable feet
 - Possible to set door opening angle to 90° and 115°

- Dimension
- Product (H x W x D): 815-870 x 595 x 570 mm

- Technical data
- Electrical cable: Yes, 2000 mm,
 - Voltage: 220-240 V
 - Frequence: 50 Hz
 - Phases: 1
 - Connection load: 110 W
 - EU energy rating: F
 - Annual consumption: 104 kWh/year
 - Noise level: 35 dB(A)
 - Climate class: Normal, Subnormal, Subtropical,Tropical
 - WiFi / CONNECTIVITY

- Available accessories
- Charcoal filter (873069)

Installation





Dishwashers

Today, sustainability and responsibility go hand in hand. So when we design our products, it is our responsibility to not only make products that last, but which also make things better – for our customers and for the planet.

It was this approach that led to our latest dishwasher: the DW60. Developed responsibly. Designed to make a difference. And built to be enjoyed for the next 20 years.

DISHWASHERS

The dishwasher designed to last for 20 years.

As well as being designed to do its job well, and made as a benchmark for sustainability, the DW60 is durable – reducing the need for costly repair or replacement. Each machine is tested for the equivalent of 20 years' worth of regular use, with the intention that it should provide decades of care for its owners.

Winner of the iF design award 2022!

Selected ASKO DW60 dishwasher models

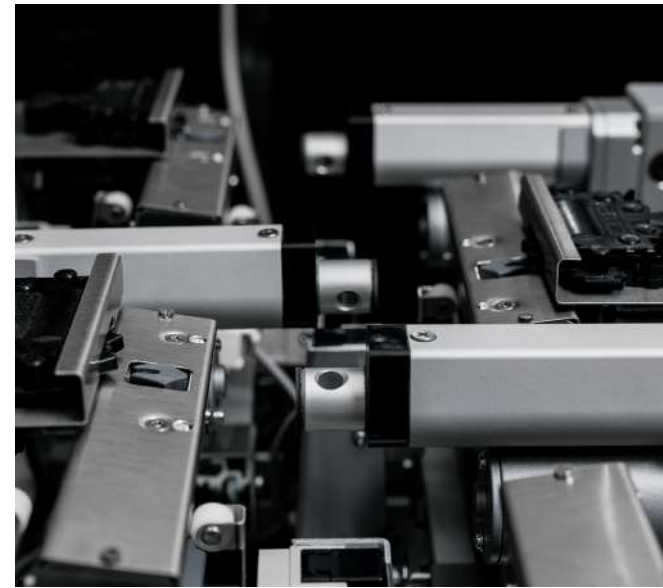


DISHWASHERS

Testing is key to quality, reliability and sustainability.

Think about how often a dishwasher in a restaurant is used, or the washing machines and dryers in a hotel. These machines are expected to perform hour after hour, day upon day, year after year without a break and always to the highest standards. To ensure this, they have to be built to last and tested to the highest level – and beyond.

At ASKO, testing is key. Our dishwashers, washing machines and dryers are not only used by professionals, but they are developed and tested to perform to the highest professional standards. We believe everyone should enjoy superior quality, performance and reliability. And we're prepared to test our products to the limit to make sure they provide it.



In our performance lab, our dishwashers are subjected to long-term testing on continuous cleaning cycles. This testing takes approximately 520 days to perform and is the equivalent of 20-years normal use. Every item is soiled to different degrees and the

results carefully examined. The dishwasher door is opened and closed 120,000 times, the door lock is tested until it breaks, all racks are loaded and unloaded day in, day out for defects, all electrical components are tested for overheating, while the few plastic parts that

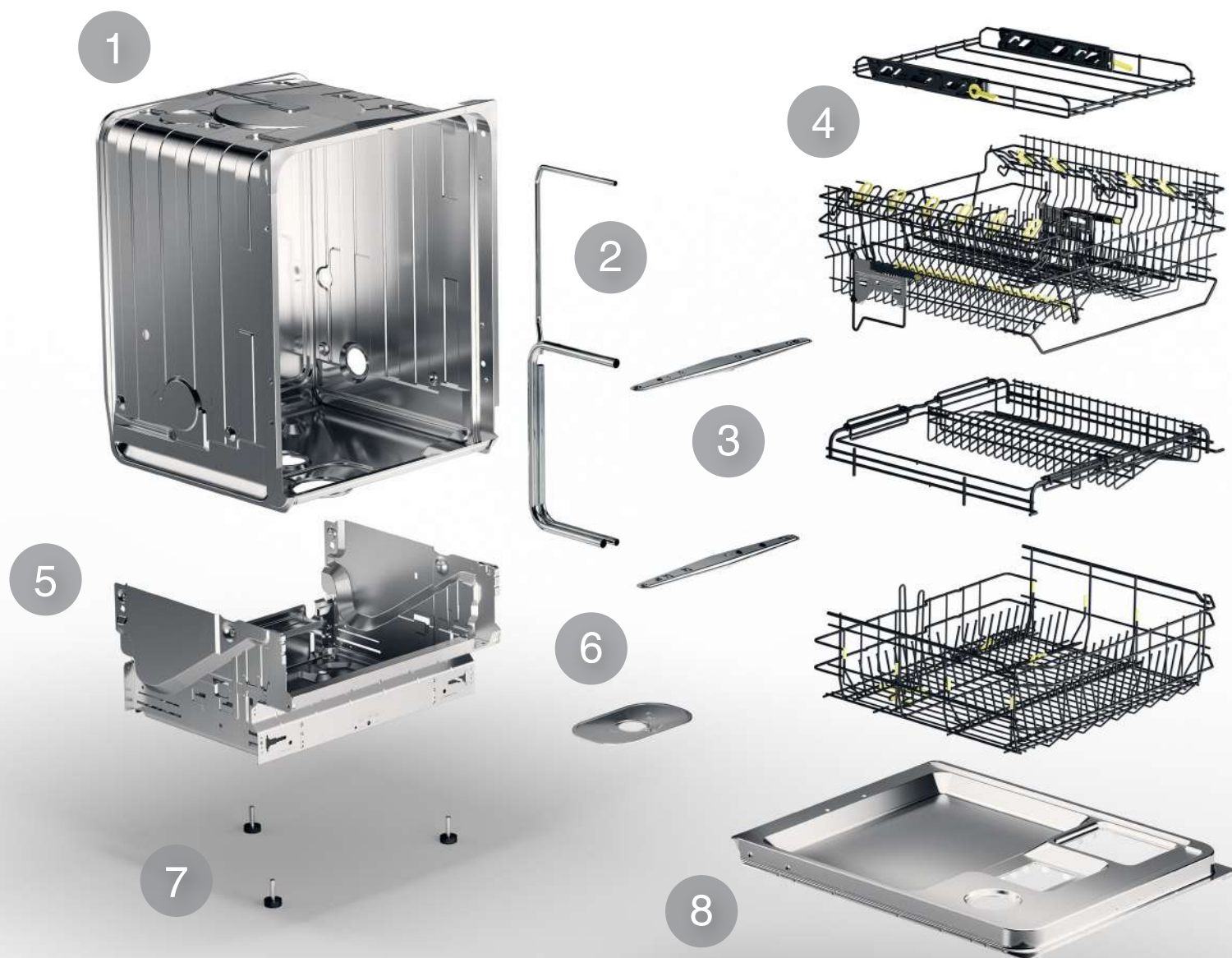
remain in our machines are artificially aged using heat for several months.

DISHWASHERS

Quality is everything.

At ASKO, we build dishwashers for commercial and industrial use – from nursing homes and day care centres to hotels, hairdressers, and camp sites. In these settings, dishwashers can be used multiple times a day, so they must be built to last. We know what it takes to design, develop and build machines that can handle the demands of commercial use.

We want you to experience the same benefits and the same levels of performance as the professionals. So, when it comes to designing our dishwashers for use at home, we take the same approach and apply the same rigorous standards regarding performance, reliability and quality. At ASKO, we believe everyone deserves quality. Because to us, quality is everything.



8 Steel™ - more steel less plastic.

No other material lasts as long as steel. And no other dishwashers have as many details made from steel instead of plastic as ASKO dishwashers. In fact, eight of the most important components in our dishwashers are made of high-quality steel rather than plastic: the container, loading racks, spray pipe, spray arms, strainers, outer base, feet, and inner door. By using more steel and less plastic, we make our machines last longer.

- | | | | |
|---|--|---|--|
| 1 | Non-magnetic stainless steel container | 5 | Solid steel outer base in one piece |
| 2 | Non-magnetic stainless steel spray pipes | 6 | Non-magnetic stainless steel fine filter |
| 3 | Non-magnetic stainless steel spray arms | 7 | Non-magnetic stainless steel fine filter |
| 4 | Nylon-coated steel main racks | 8 | Non-magnetic stainless steel inner door |

DISHWASHERS

Auto Dose - demands less of you.

Through years of research, we have identified the exact amount of detergent needed to deliver consistently perfect cleaning results. That's our job. Of course, we don't expect you to spend time thinking about this. That's why we designed Auto Dose.

The auto dosing compartment in our dishwashers stores up to 30 days' worth of detergent. This means you only need to fill it once a month. Just load your dishes, choose your program, and you're ready to go. Hassle-free, as it should be.



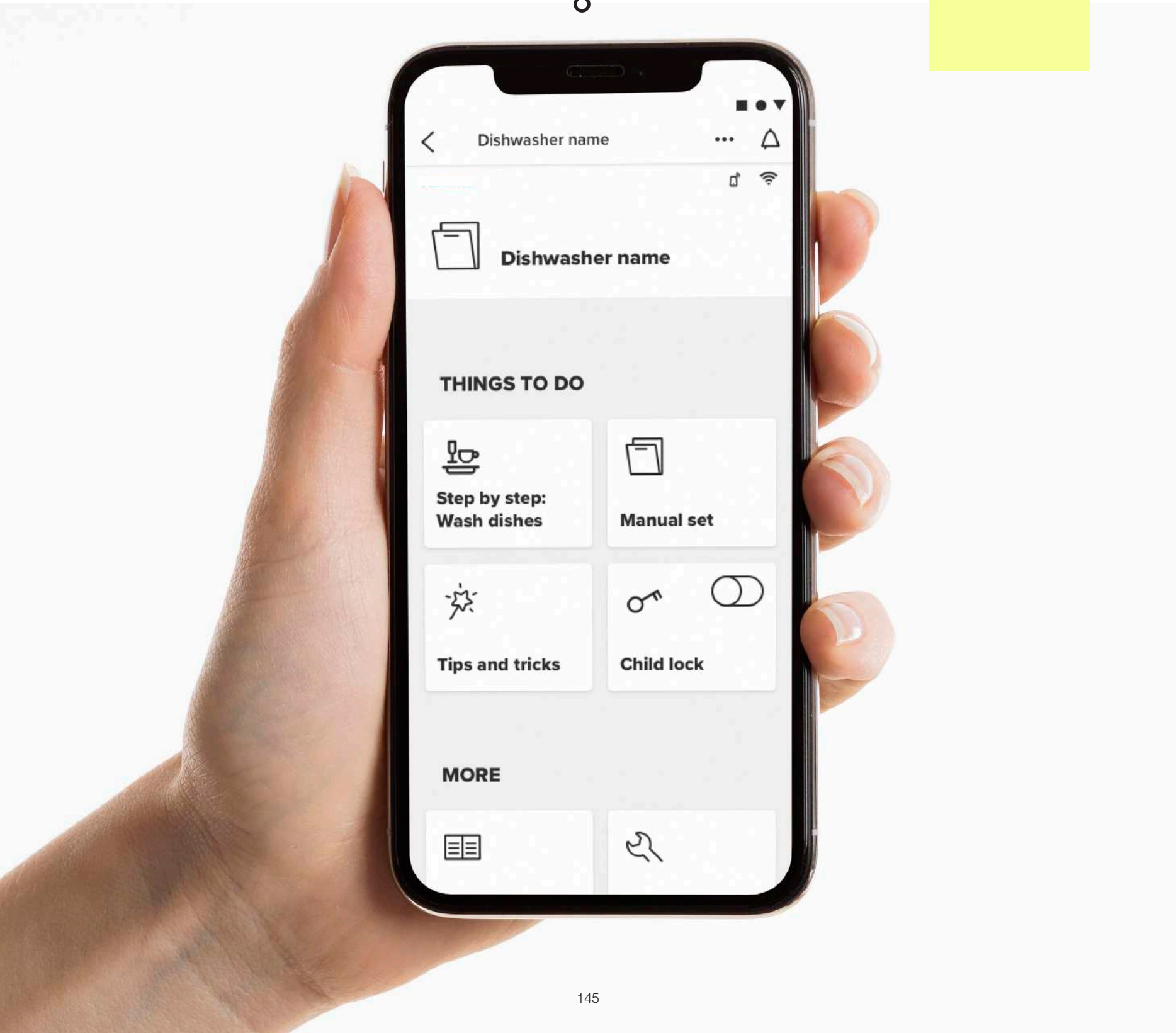
Standard dispenser for tablets/
powder and rinse aid.

Dispenser for auto dosing, for
detergent gel.

DISHWASHERS

A dishwasher
you can really **connect with.**

The ConnectLife app lets you control and monitor your ASKO dishwasher remotely via your smartphone or tablet. You can look up the online user manual, change settings, check the machine's status and more. You can even start, stop and pause programs on the move. The app includes a step-by-step guide to help you find the best programs for you depending on what you're washing and how you prefer to wash it.



DISHWASHERS

Let there be **light!**

“When it comes to getting dishes and cutlery really clean, there are four important ingredients: temperature, chemistry, mechanical action and time. When developing our new DW60 series of dishwashers, we wanted to take cleanliness and hygiene to the highest level. So, we added a fifth and unexpected ingredient – light. UV light, to be exact. For our bodies, moderate exposure to UV light is a good source of vitamin D. It improves our mood and boosts our energy. But what about our dishes? Well, UV light is also proven to kill bacteria. This is why we decided to build our latest dishwashing innovation around it, enabling up to 99,99999 % bacterial elimination.”

“UV light eliminates
up to 99.99999 % of
bacteria”



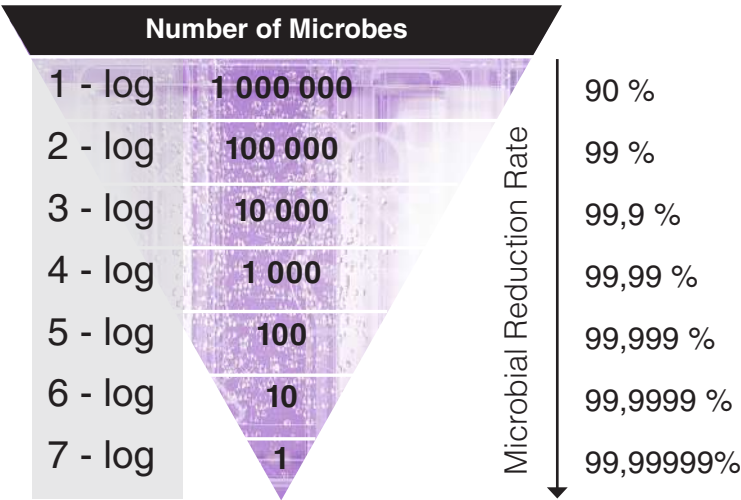
Introducing UV Cleanse mode.

UV Cleanse mode is a new ASKO innovation, unique to our DW60 series of dishwashers. It uses UV light to help eliminate up to 99.99999 % (*) of bacteria, fungi, viruses and more that can find their way onto your dishes and into your dishwasher. Of course, like detergent, you have to use the right amount.

We fitted UV-C LED lamps to the machine's water flow system with the exact amount of UV light needed to reduce bacteria – a wavelength between 265-270 nanometres in case you were wondering. We also implemented a patent pending (SE 2151177-9) reflector technology

for an even more efficient treatment.

During the final rinse, the water is sanitised with UV light and heat to kill microorganisms. The result is a market leading reduction of bacteria and other microbes – and of course, extremely clean dishes. UV Cleanse mode can also be combined with a low temperature program such as our ECO program (**). So, you can reduce bacteria and save energy and at the same time (***).



** UV Cleanse mode in combination with intensive or hygiene programs. Tested against standard QB/T 5133-2017.*

*** UV Cleanse in combination with ECO program reaches log 5. Tested against standard QB/T 5133-2017.*

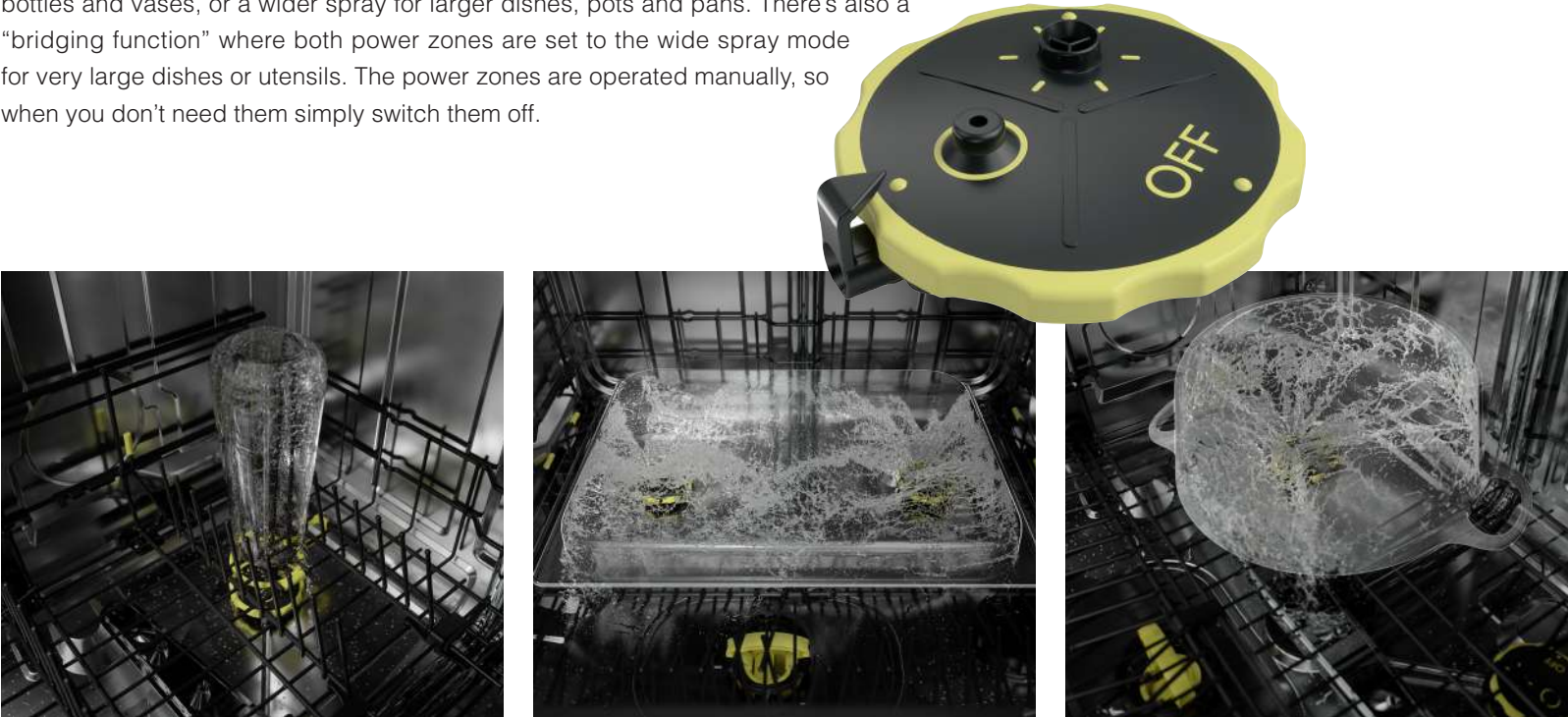
**** UV Cleanse adds approximately 15-20 minutes to the program time.*

Log reduction is a mathematical term that is used to express the relative number of living microbes that are eliminated by disinfection. For example, a 1 log reduction corresponds to inactivating 90 percent of a target microbe with the microbe count being reduced by a factor of 10. The UV Cleanse mode reaches log 7, when used in the intensive or hygiene programs.

DISHWASHERS

Adjustable **power zones.**

To make an already powerful cleaning system even more powerful, we have created two adjustable “power zones” with two different spray patterns. The power zones either produce a concentrated high-pressure hard jet for extra dishwashing power on tall, narrow objects like bottles and vases, or a wider spray for larger dishes, pots and pans. There's also a “bridging function” where both power zones are set to the wide spray mode for very large dishes or utensils. The power zones are operated manually, so when you don't need them simply switch them off.



Superior Cleaning System™ - (SCS™)*.

Our DW60 dishwashers are designed to save and free up time – so you can do more of what you enjoy most. One of the ways in which the DW60 series does this is via the

Super Cleaning System™ where dishes don't need to be rinsed before being loaded into the machine. This system cleans the fine filter and all interior surfaces after pre-washing and

rinsing the load. The main wash then starts with rinsed dishes, a clean machine, an empty filter and clean water.

* Not available on the label program.

Reaching every corner of the dishwasher.

ASKO's spray system consists of up to 11* highly effective spray zones, which ensure that the entire load gets completely clean – reaching every spot inside the dishwasher.

The main spray arms are made from stainless steel, which guarantees a consistent spray for the lifetime of the machine. The racks and pin rows are designed to allow maximum

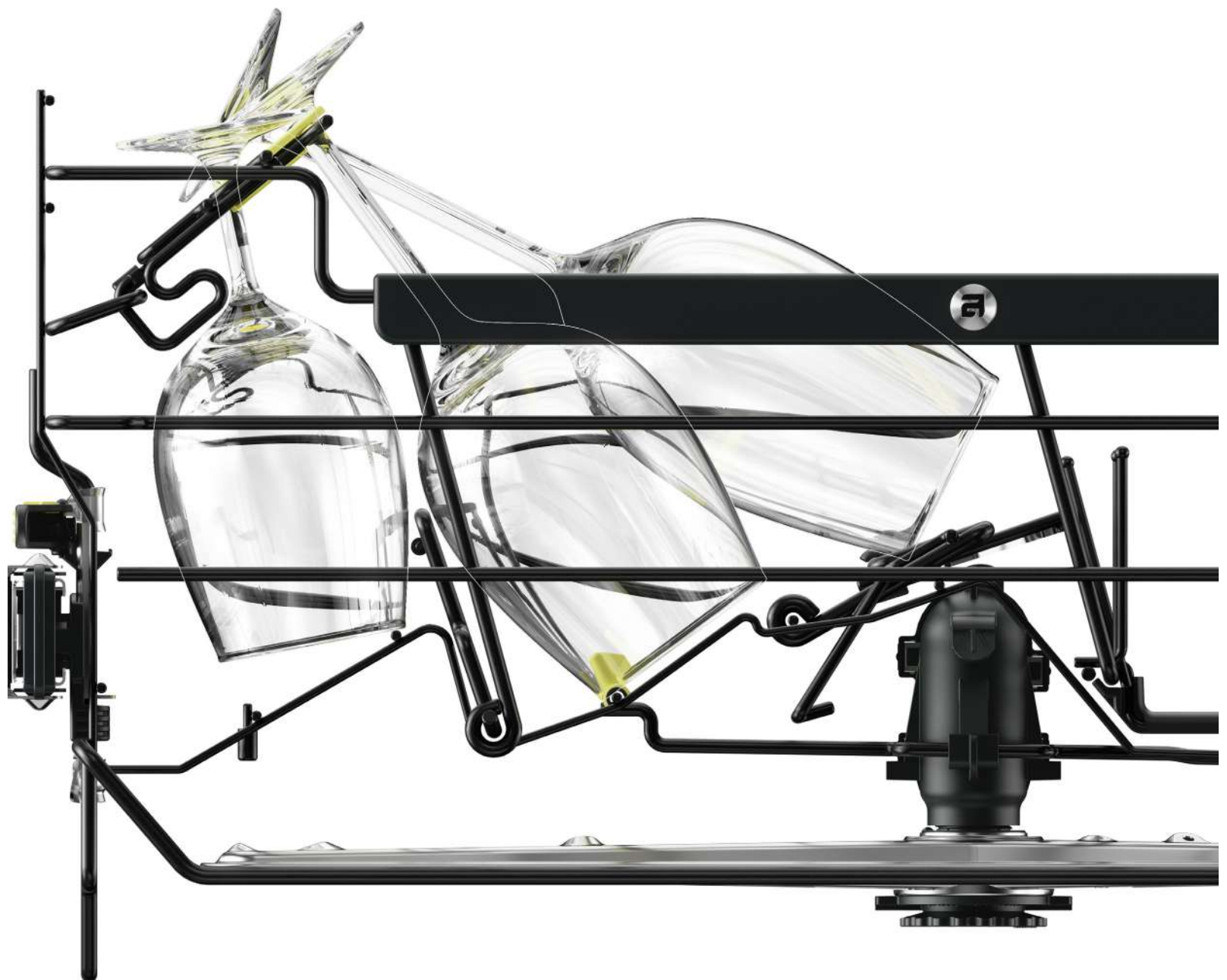
water reach” as well as optimal drying without leaving watermarks on the dishes.

DISHWASHERS

Racks uniquely designed for all types of dishes.

The racks in the new DW60 series are completely unique. Whether you're cleaning pots and pans, glasses, large kitchen utensils or baking trays, the racks can be easily adapted to suit the load. Simple, smart and very convenient.

Wine glasses stand securely regardless size.



DISHWASHERS

Perfect drying.

When the dishwashing cycle is finished, you expect your dishes to be clean, dry, ready to use again or ready to put away. This is why we spend so much of our time, energy and expertise developing drying systems that fit different dishwashers but deliver the same perfectly dry results.



Auto Door Open Drying™.

This drying method is based on natural condensation and drying with the help of warm indoor air. After the last rinse, the remaining heat from the dishes makes water evaporate from the dishes. It then turns to water again when it meets the colder inside surfaces of the dishwasher. This water is then collected in bottom sump. Finally, the dishwasher automatically opens the door to finish drying the load with warm indoor air.

Turbo Combi Drying™.

Turbo Combi Drying™ is the name we give to our fan-assisted drying system. This system effectively removes moisture from the dishwasher compartment and then automatically opens the dishwasher door to finish off drying with the help of the warm dry indoor air from the room. This method of combination drying reduces the total program time and results in dishes that are clean, dry and ready to put away much more quickly than traditional methods.



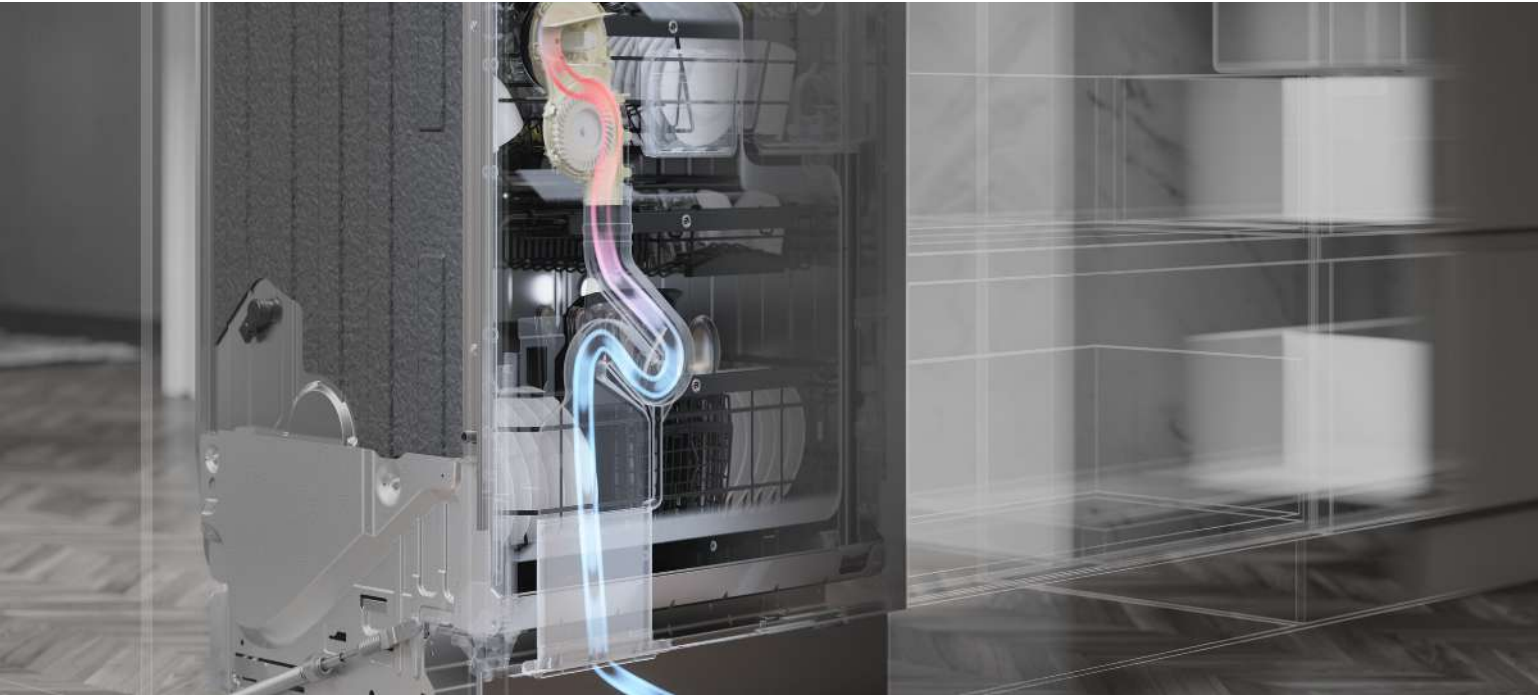
Turbo Combi Drying™ with sensor control.

This is our most advanced drying method. It is based on the same principles as Turbo Combi Drying, but the automatic door opening is regulated by a sensor that measures the temperature in your kitchen. If the kitchen is colder than normal, the door will open at a later stage. If it is warmer, the door opens earlier. This means that energy for drying is used more efficiently.

DISHWASHERS

Turbo Combi Drying™ with sensor control - how it works.

No one wants to spend time drying dishes by hand before they go back into cupboards, cabinets and deep drawers. That's the dishwasher's job. And it's a job ASKO dishwashers do better than anyone else. Turbo Combi Drying™ with sensor control ensures that your dishes are completely dry in the shortest possible time, while using the minimum amount of energy possible. This is how it works.



Moist air from the container

After the final rinse, the water is evaporating from the dishes. The door fan starts to evacuate the moist air.

Dry air from the room

The door fan simultaneously draws the colder air from the room.

From moisture to water

The cool air from the room cools the warmer air from the dishwasher, which then starts to condense.

Door opens to cool down

The door opens automatically and let dry air in to cool down the dishes and remove the remaining moisture.

Dry air into the room

The remaining dry air from the process is blown out into the room from the air outlet in the lower end of the door.

Water back to the container

The water is then directed back from the air channel in the door to the compartment and ends up in the bottom well.

A sensor gauge the room temperature

Before a dishwashing cycle starts a sensor is measuring the room temperature and decides for how long time the fan should run and the door to open. A slightly cooler room temperature means that the fan runs for a relatively longer time. A warmer room means a shorter fan cycle.

DISHWASHERS

Aqua Safe™ system.

As more and more kitchens are fitted with eye-catching – and expensive – wooden floors, modern dishwashers must be designed to provide floors, fittings and cabinets with the highest protection against moisture and water damage. The DW60 dishwasher features our unique Aqua Safe™ system – an advanced water safety system that combines sturdy construction, high-quality materials and smart systems and sensors to ensure that your wooden floor stays dry – and your dishes stay clean.

-
- Few sealing points outside the container
 - Seam-welded stainless steel
 - Waterproof external base
 - Exterior Float
 - Aqua Detect sensor
 - Stand by water protection
 - PEX inlet hose
 - Maximum time for water intake
 - Light and sound alarm
 - Anti-block drain pump
 - Centered drain
 - High quality o-rings



DISHWASHERS

For **silent nights.**

For all of us who let the dishwasher work while we sleep, we have created night mode. With this mode the water pressure in the spray arms is lowered, reducing the noise level by as much as 2 dB compared to the tested value. This mode is also perfect for open plan solutions with seamless kitchen and living spaces.



We've replaced noise with colour.

Your ASKO dishwasher is so silent, down to 39 dB, that we had to design a convenient feature: the Status Light™. Blue tells you when you can still open the door to load more items, red tells you when it's too late to do so and green tells you when the dishes are ready.



Blue light

The program has started but you can still load (no detergent in the machine).



Red light

Not recommended to load (detergent in the machine).



Green light

Program is finished, standby for 2:30 hours.



Flashing red light

Water inlet fault, inlet valve leakage, over-filling and water outlet fault.

DISHWASHERS

Line Concept™.

Line Concept™ is our unique design approach to making the interface and display in the DW60 simple and natural to interact with. Our main design principle was to keep all information in one row, with all actions lined up from left to right. You begin by pressing the main switch. Then you select programs, program modes, settings and finally the start button. Everything is logical and natural.

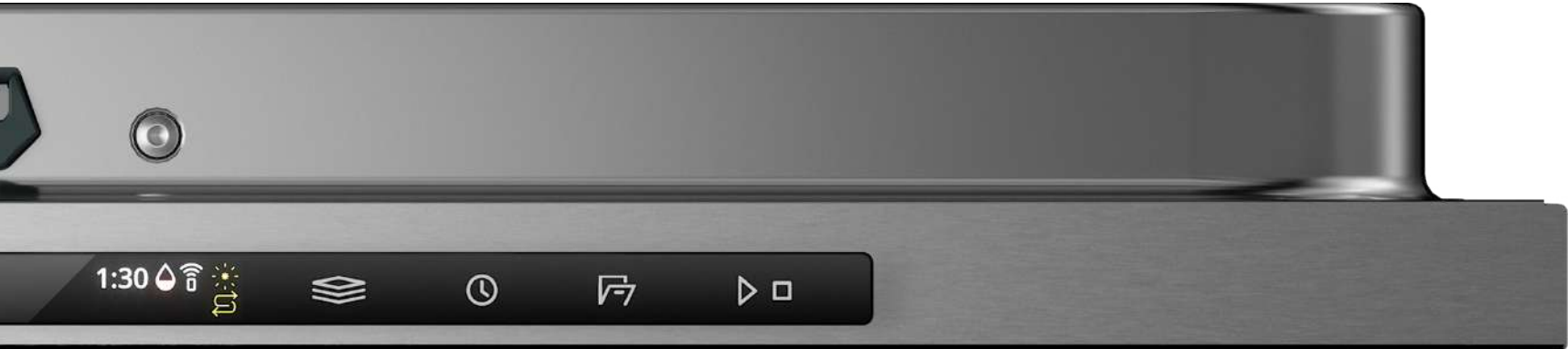
Normally you will only need to press the main switch, select a program and then press start.

**1**

Press
main
switch

2

Select
program



3

Select
program
mode
(optional)

4

Set
delayed
start
(optional)

5

Set
Auto
Door
open
on/off
(optional)

6

Press
start

STYLISH HIGH-DEFINITION LCD SCREEN

Intuitive and effective programs.

The dishwashers in the DW60 series offer a wide variety of cleaning programs, which can be adapted and fine-tuned to suit your needs – from faster, quieter cleaning cycles to more environmentally friendly performance. Each program has undergone rigorous development and testing at our competence centre for dishwashers in Sweden.



Auto.

This program measures how dirty the dishes are and automatically adjusts program parameters, water consumption and temperature accordingly. When newly installed, the program must be run five times before it is fully adapted and can provide the best results.

ECO.

This program is ideal for cleaning regular soiled dishes and is the most effective in terms of combined energy and water consumption. This program is used to assess compliance with EU legislation on Ecodesign.

Universal.

An effective program designed for daily use. It is ideal for taking care of slightly dried leftovers and is suitable for all types of dishes.

Intensive.

A high-temperature program designed to dissolve grease on extremely soiled dishes such as pans, casserole dishes and oven dishes. If these dishes do not completely fill the dishwasher, you can safely add plates and other dishes.

Quick Pro.

A fast and effective program using variable water pressure to boost cleaning performance and that quickly takes care of slightly dried leftovers. When combined with Speed mode, the program cycle is even shorter – as fast as 39 minutes.

Quick.

A fast and effective program for slightly dried leftovers. Program time is approximately 90 minutes and to ensure best possible drying result it is recommended to enable the Auto Door Open Drying option.

Preheated.

This program features both a preheating phase and a dishwashing phase. As the water is preheated, the cleaning cycles can be very short – as fast as 20 minutes.

Crystal glass.

A gentle low-temperature program ideal for cleaning fragile items like fine wine glasses and crystal. This program can also be used to clean recently used porcelain providing it is free of dried leftovers.

Time program.

This program adapts to the specified running time or finish time. When using this program, it is important to select a time that suits how soiled the dishes are.

Hygiene.

This program is perfect for times when hygiene demands are extra high, e.g. when cleaning baby bottles and cutting boards. The temperature is high in both the main wash and in the final rinse

Plastic.

This program has an extra-long drying phase and is ideal for washing plastic items that are dishwasher safe. It is also suitable for porcelain and glasses.

Rinse and hold.

With this program you can rinse dishes while waiting for the dishwasher to become fully loaded.

Self-cleaning.

The self-cleaning program is designed to clean the dishwasher itself and ensures that the dishwasher tub, spray arms and spray pipes are cleaned to the highest hygienic standards.

Lower half.

This program is used when you only want to clean plates and cutlery loaded in the lower rack. You also have the option of loading slightly soiled dishes in the upper rack, where they will be cleaned.

Upper half.

This program is used when you only want to clean cups and glasses loaded in the upper rack. You also have the option of loading slightly soiled dishes in the lower rack, where they will be cleaned.

Anti-odour.

This program prevents nasty odours caused by dirty dishes that have been left in the dishwasher for too long. The dishwasher's door fan automatically activates twice an hour for a maximum of 96 hours.

DISHWASHERS

Practical and stylish interior lighting.

There are up to four highly effective LED lights in our dishwashers. The light comes on when you open the door and lights up the whole machine and the open door. It makes loading and unloading simpler, and makes it easier to find any cutlery or other items you may have dropped inside.



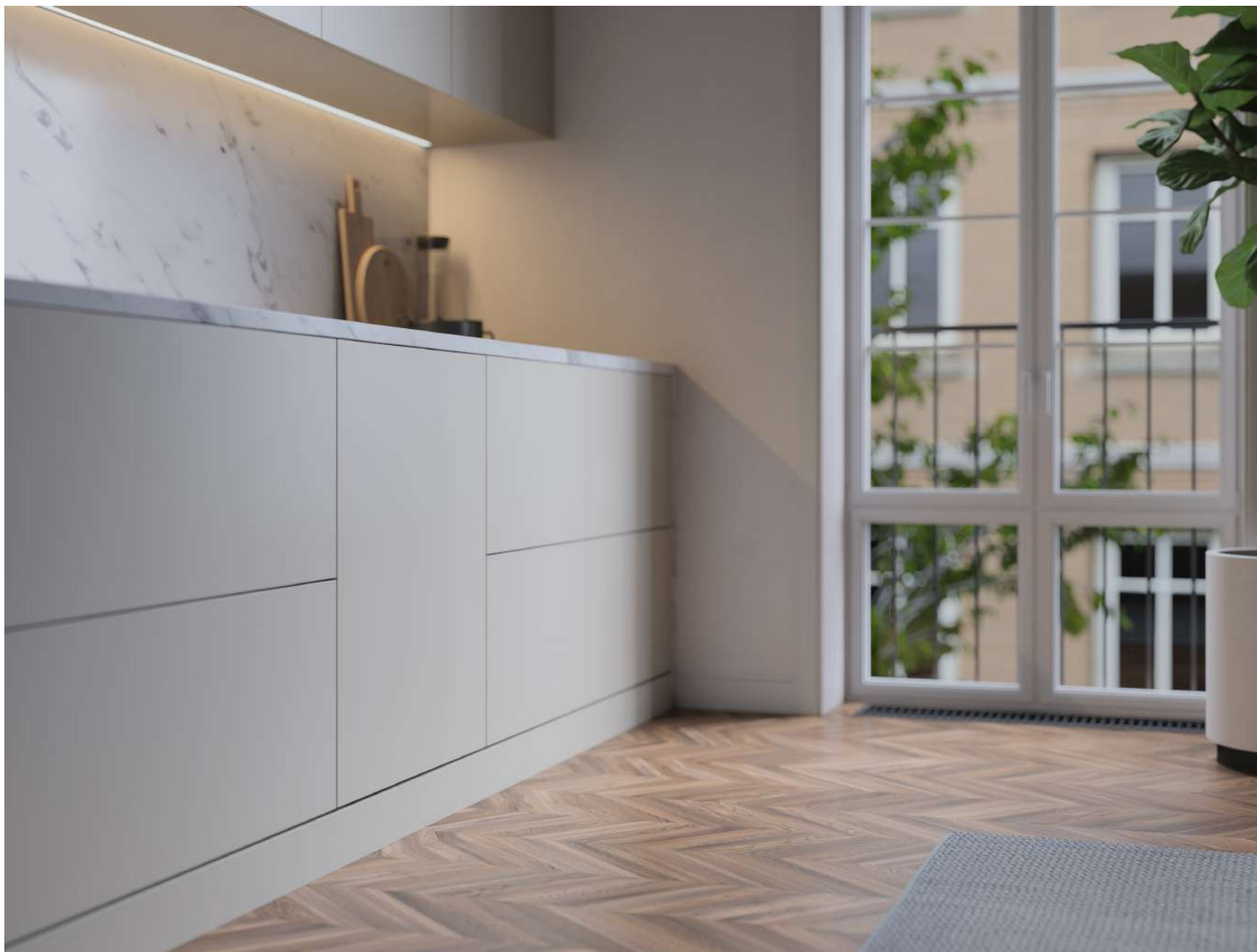


DISHWASHERS

Sliding door opening system.

The sliding door system ensures easy installation and a seamless, integrated look in your kitchen. The decorative door of the dishwasher slides up when the dishwasher is open and slides down when it's closed, which means there is only a two-millimetre gap between the bottom of the dishwasher door and the baseboard or drawer located below it (if the dishwasher is fitted with Status Light™ the gap will be 3,6 mm).

Practical and pleasing to the eye, the sliding door system can remove the need to cut baseboards and ensures easier installation at height. It also ensures that the dishwasher works in perfect harmony with your kitchen – no matter what design you desire.



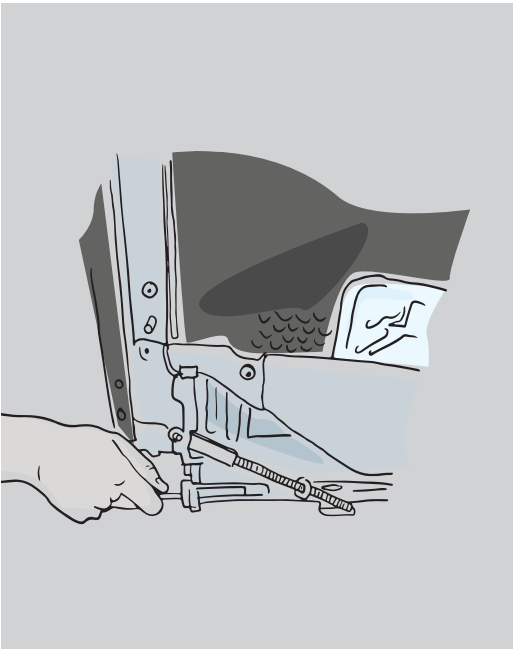


Perfect integration starts with easy installation.

Our sliding door models have a unique fastening system with the ability to fine-tune the custom door when the dishwasher is in place, which makes installation both easy and fast. A benefit for both you and your kitchen.

Maximum weight of integrated dishwasher doors.

| Models | Maximum door weight |
|------------------------------|---------------------|
| Dishwasher height 82 cm (XL) | 3,5-12 kg |



A Door slides down when closing



B Door slides up when opening



C Door slides up when opening



DISHWASHERS

Push to open door.

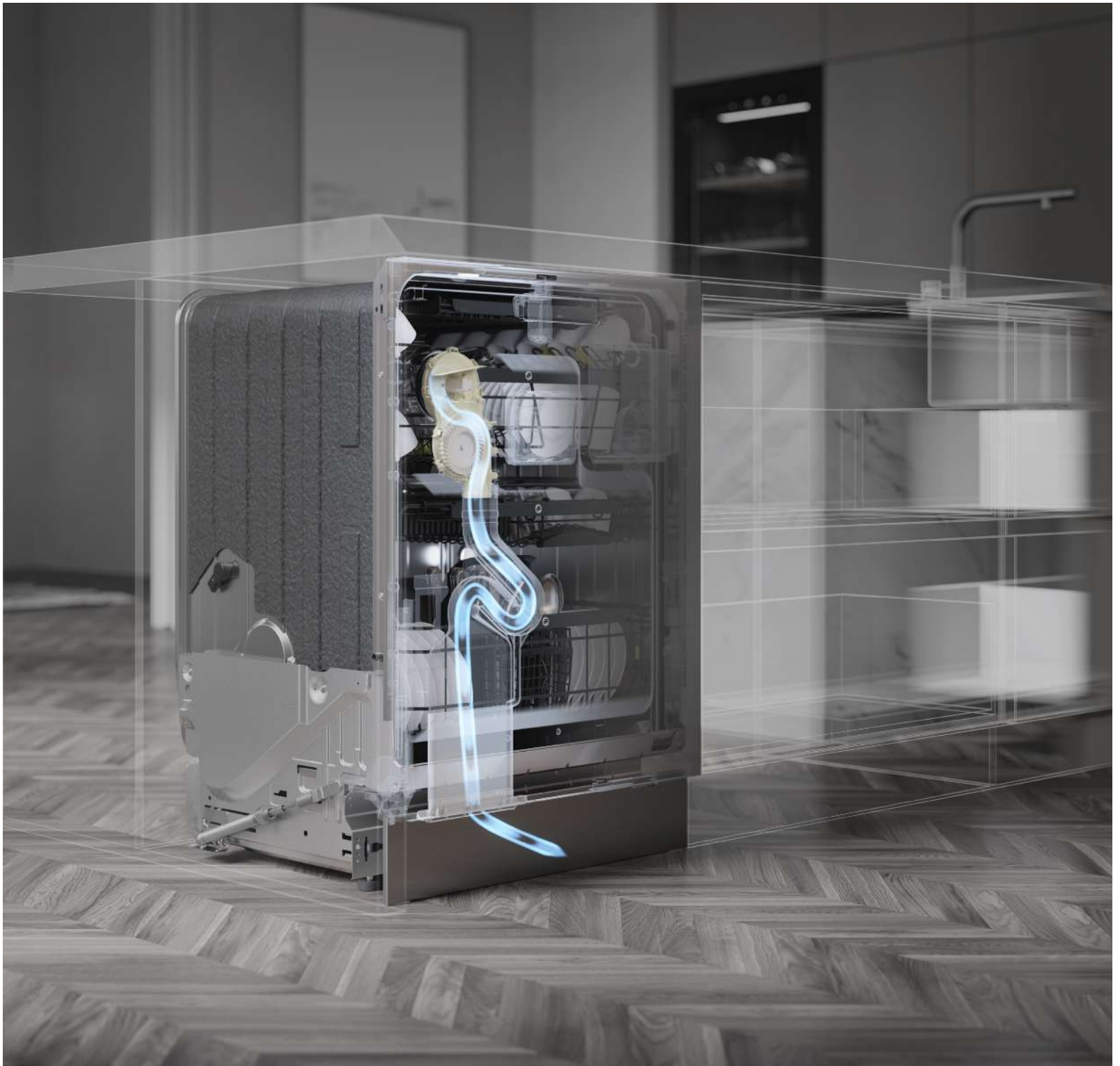
Our fully integrated dishwashers with push-to-open mechanism are ideal for open minimalistic kitchens, where the subtle handleless door contribute to a contemporary feel to your home. You simply give the door's upper part a light push and the mechanism will then open the door for you. A function for your convenience that also offers the opportunity to integrate your dishwasher in a nice way in your kitchen.



DISHWASHERS

Anti-odour function.

The anti-odour function helps stop any nasty smells developing in the machine, which can be caused by dirty dishes that have been left in the dishwasher for too long. The dishwasher's integrated door fan automatically activates twice an hour for a maximum period of 96 hours. This ventilates the tub and prevent odours, while minimizing humidity. The anti-odour function is available on all models with Turbo Combi Drying.[™]





Racks, baskets and drawers



Removable and height adjustable top cutlery drawer



Height adjustable (w Instant Lift™ levers) Exclusive upper rack in nylon coated steel



Exclusive lower rack in nylon coated steel



Removable cutlery basket

DFI746U

Optional front // Push-to-open
Fully-integrated, XL, 82 cm, Panel and display: Style

Durable and sturdy steel racks: 3 level Flexiracks™ Exclusive loading system, **Low noise level:** 39 db (A), **Effective and fast drying:** Turbo Combi Drying™ system with sensor control, **Heavy duty design:** 8 Steel™ construction, **Superior cleaning performance:** 9 Spray™ system, **Push-to-open:** handle-free door opening, **Wi-Fi connection** with connected app, **Extra hygienic:** UV Cleanse mode, **Convenience:** Auto Dose function

14
PLACE
SETTINGS

3

(39)
dB(A)

S

- Features**
- 8 Steel™ construction: non-magnetic stainless steel container, non-magnetic stainless steel inner door, non-magnetic stainless steel spray arms, non-magnetic stainless steel strainers, non-magnetic stainless steel spray pipes, nylon-coated steel racks, steel feet and outer base in steel.
 - Highest hygiene standards with UV Cleanse function
 - Both circulation and drain pump have extra durable and quiet induction motors
 - Extra wide and Easy-to-read high-definition TFT display

- Performance**
- Super Cleaning System™: Intensive rinsing that cleans the dishes and the machine before main wash.
 - Unique 9 Spray™ system, designed for reaching every corner of the dishwasher.
 - Adaptable power zones, possible to set for cleaning pots & pans or bottles & vases. Also possible to turn off.
 - Adaptive green mode - auto adjusts the wash cycle to the dirtiness level.
 - Turbo Combi Drying™ - fan-assisted drying with sensor-controlled automatic door open drying, that eliminates all humidity
 - Quality test: 12,500 hours, 280 cycles per year (20 years of domestic use)

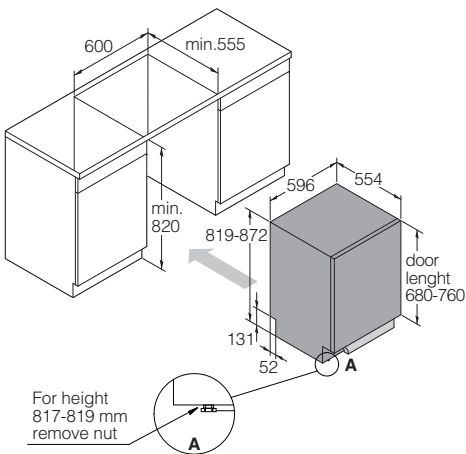
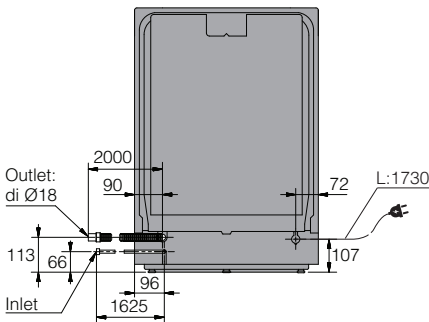
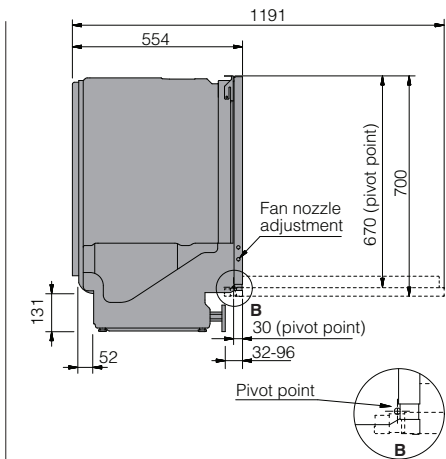
- Programs / Options**
- 15 programs: ECO, Intensive, Auto, Universal, Quick Pro, Time program, Lower half, Upper half, Hygiene, Rinse & Hold, Crystal glass, Pre-heated, Plastic, Self-cleaning, Anti odour
 - Washing temperatures: 45 to 70 °C
 - 5 modes: Adaptive green mode, Speed mode, Night mode, UV Cleanse mode, Intensive mode
 - 2 options: Auto open, Delayed start (1-24 h)

- Comfort / Safety**
- Status Light™ indicating the progress of the program
 - 2 LED lights illuminates the inside of the dishwasher
 - Push-to-open function. Enables "clean look" without handle.
 - Auto Dose function for gel-based detergent, lasts up to 25 cycles.
 - The Aqua Safe™ system guarantees protection against water leaks.
 - Easy installation: From front adjustable door springs and rear foot

- Racks, baskets and drawers**
- **Top cutlery drawer:** Removable and height adjustable, Easy gliding rails with ball bearings
 - **Upper rack:** Instant Lift™ levers for easy height adjustment, 2 wine glass shelves, Wine glass fixings in TPE, Sliding tines for easy adaptation to stone ware etc.
 - **Lower rack:** Adjustable plate tines, Sliding tines for easy adaptation to stone ware etc., Vase & bottle holder with flexible position, Removable cutlery basket
 - Super Access - simultaneous access to several racks providing optimal loading and unloading flexibility.

- Dimensions**
- Appliance dimensions (H/W/D): 819-872/596/554 mm
 - Necessary space dimensions (H/W/D): min. 820 / 600 / min. 555 mm
 - Length of the power cable / Location: 1825 mm / Back right
 - Length of PEX inlet hose / Locknut dimensions* / Location: 1625 mm / ¾" / Back left
 - Length of outlet hose / Outlet diameter / Location: 1515 mm / 19.5 mm / Back left
 - Custom door length / Rotation point: 680-760 / 670 mm

- Technical data**
- Electrical connection: 1.9kW / 220–240V / 50Hz / 10A // Water pressure: 0.03–1.0Mpa
 - Energy efficiency class: B
 - Noise level (dB(A) re 1 pW): 39
 - Energy consumption per 100 cycles (kWh): 64
 - Water consumption per cycle (Litre/cycle): 9,2
 - Integrated anti-siphon device
 - 14 place settings





Door length XL dishwashers **with sliding door.**

XL Doorlength 680-760 (mm), special installation 770-810 (mm)

| Plinth height (mm) | Niche height (mm) | | | | | |
|-----------------------|-------------------|------|------|------|------|------|
| | 820 | 830 | 840 | 850 | 860 | 870 |
| 20 | 800 | 810 | 820 | 830 | 840 | 850 |
| 30 | 790 | 800 | 810 | 820 | 830 | 840 |
| 40 | 780 | 790 | 800 | 810 | 820 | 830 |
| 50 | 770 | 780 | 790 | 800 | 810 | 820 |
| 60 | 760 | 770 | 780 | 790 | 800 | 810 |
| 70 | 750 | 760 | 770 | 780 | 790 | 800 |
| 80 | 740 | 750 | 760 | 770 | 780 | 790 |
| 90 | 730 | 740 | 750 | 760 | 770 | 780 |
| 100 | 720 | 730 | 740 | 750 | 760 | 770 |
| 110 | 710* | 720 | 730 | 740 | 750 | 760 |
| 120 | 700* | 710 | 720 | 730 | 740 | 750 |
| 130 | | 700* | 710* | 720 | 730 | 740 |
| 140 | | | 700* | 710* | 720 | 730 |
| 150 | | | | 700* | 710* | 720 |
| 160 | | | | | 700* | 710* |
| 170 | | | | | | 700* |

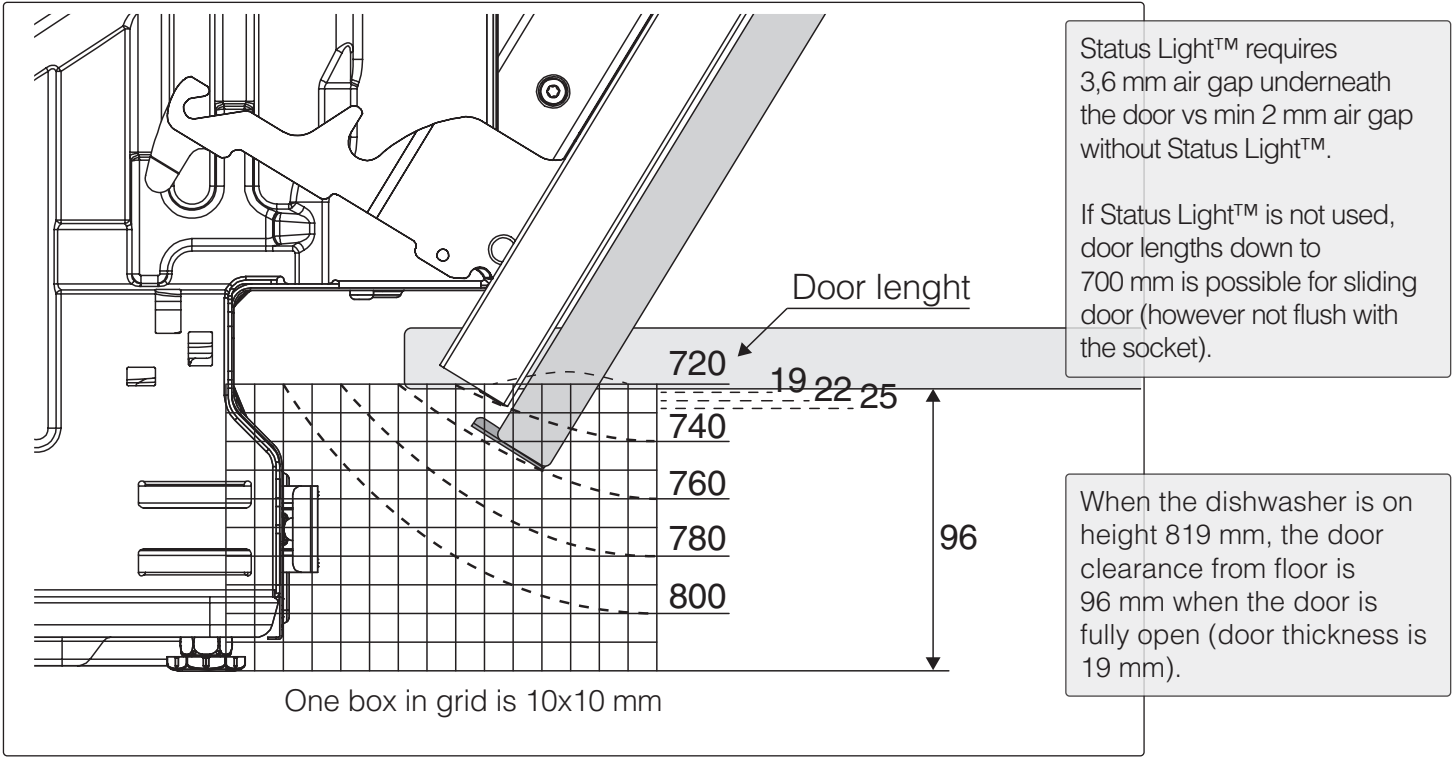
810Special installation XL the figure represents the doorlength (mm)

720Standard installation XL

700*Not in combination with status light

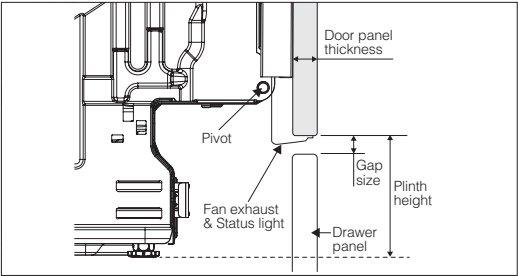
Sliding door installation XL

Trajectories lower tip of door panel for door lengths 720 - 800 mm

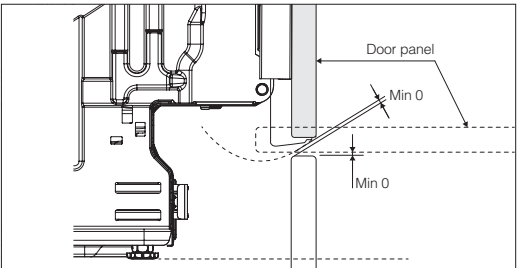


Installation **without** slanted drawerpanel.

| | Niche height (mm) | Doorpanel thickness (mm) | Plinth height (mm) | | | | | | | | | | | | | | | |
|----|-------------------|--------------------------|--------------------|------|------|------|------|------|------|------|------|------|------|------|------|------|-----|-----|
| | | | 60 | 70 | 80 | 90 | 100 | 110 | 120 | 130 | 140 | 150 | 160 | 170 | 180 | 190 | 200 | 210 |
| XL | 820 | 16 | 9,0 | 10,0 | 11,0 | 12,0 | 13,5 | 16,0 | 19,5 | 29,5 | 39,5 | | | | | | | |
| | | 19 | 9,0 | 10,0 | 11,0 | 12,5 | 14,5 | 17,5 | 22,5 | 32,5 | 42,5 | | | | | | | |
| | | 22 | 10,5 | 11,5 | 13,0 | 14,5 | 17,0 | 20,0 | 25,5 | 35,5 | 45,5 | | | | | | | |
| | | 25 | 12,0 | 13,5 | 15,0 | 17,0 | 19,5 | 23,0 | 28,5 | 38,5 | 48,5 | | | | | | | |
| | 830 | 16 | | 9,0 | 10,0 | 11,0 | 12,0 | 13,5 | 16,0 | 19,5 | 29,5 | 39,5 | | | | | | |
| | | 19 | | 9,0 | 10,0 | 11,0 | 12,5 | 14,5 | 17,5 | 22,5 | 32,5 | 42,5 | | | | | | |
| | | 22 | | 10,5 | 11,5 | 13,0 | 14,5 | 17,0 | 20,0 | 25,5 | 35,5 | 45,5 | | | | | | |
| | | 25 | | 12,0 | 13,5 | 15,0 | 17,0 | 19,5 | 23,0 | 28,5 | 38,5 | 48,5 | | | | | | |
| | 840 | 16 | | | 9,0 | 10,0 | 11,0 | 12,0 | 13,5 | 16,0 | 19,5 | 29,5 | 39,5 | | | | | |
| | | 19 | | | 9,0 | 10,0 | 11,0 | 12,5 | 14,5 | 17,5 | 22,5 | 32,5 | 42,5 | | | | | |
| | | 22 | | | 10,5 | 11,5 | 13,0 | 14,5 | 17,0 | 20,0 | 25,5 | 35,5 | 45,5 | | | | | |
| | | 25 | | | 12,0 | 13,5 | 15,0 | 17,0 | 19,5 | 23,0 | 28,5 | 38,5 | 48,5 | | | | | |
| | 850 | 16 | | | | 9,0 | 10,0 | 11,0 | 12,0 | 13,5 | 16,0 | 19,5 | 29,5 | 39,5 | | | | |
| | | 19 | | | | 9,0 | 10,0 | 11,0 | 12,5 | 14,5 | 17,5 | 22,5 | 32,5 | 42,5 | | | | |
| | | 22 | | | | 10,5 | 11,5 | 13,0 | 14,5 | 17,0 | 20,0 | 25,5 | 35,5 | 45,5 | | | | |
| | | 25 | | | | 12,0 | 13,5 | 15,0 | 17,0 | 19,5 | 23,0 | 28,5 | 38,5 | 48,5 | | | | |
| | 860 | 16 | | | | | 9,0 | 10,0 | 11,0 | 12,0 | 13,5 | 16,0 | 19,5 | 29,5 | 39,5 | | | |
| | | 19 | | | | | 9,0 | 10,0 | 11,0 | 12,5 | 14,5 | 17,5 | 22,5 | 32,5 | 42,5 | | | |
| | | 22 | | | | | 10,5 | 11,5 | 13,0 | 14,5 | 17,0 | 20,0 | 25,5 | 35,5 | 45,5 | | | |
| | | 25 | | | | | 12,0 | 13,5 | 15,0 | 17,0 | 19,5 | 23,0 | 28,5 | 38,5 | 48,5 | | | |
| | 870 | 16 | | | | | | 9,0 | 10,0 | 11,0 | 12,0 | 13,5 | 16,0 | 19,5 | 29,5 | 39,5 | | |
| | | 19 | | | | | | 9,0 | 10,0 | 11,0 | 12,5 | 14,5 | 17,5 | 22,5 | 32,5 | 42,5 | | |
| | | 22 | | | | | | 10,5 | 11,5 | 13,0 | 14,5 | 17,0 | 20,0 | 25,5 | 35,5 | 45,5 | | |
| | | 25 | | | | | | 12,0 | 13,5 | 15,0 | 17,0 | 19,5 | 23,0 | 28,0 | 38,5 | 48,5 | | |



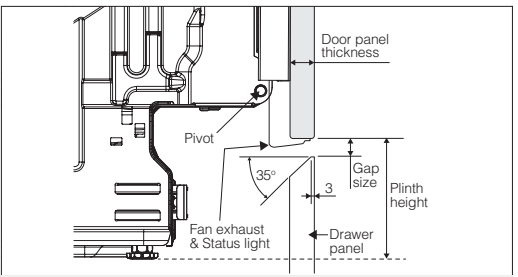
The table shows the minimum gap required between the doorpanel and a drawerpanel for XL and XXL dishwashers. The gap shall always exceed 5mm



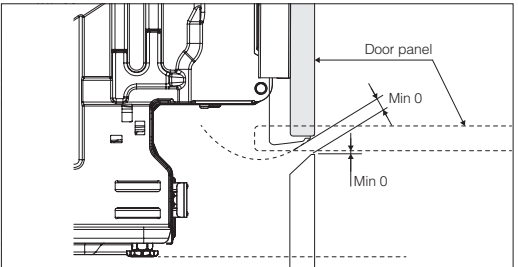
The table is based on a min clearance of 0 mm. Both during door swing and on fully opened door. Nominal values are shown. Variations can occur

Installation **with** slanted drawer panel.

| | Niche height (mm) | Doorpanel thickness (mm) | Plinth height (mm) | | | | | | | | | | | | | | | |
|----|-------------------|--------------------------|--------------------|-----|-----|-----|-----|------|------|------|------|------|------|------|------|------|-----|-----|
| | | | 60 | 70 | 80 | 90 | 100 | 110 | 120 | 130 | 140 | 150 | 160 | 170 | 180 | 190 | 200 | 210 |
| XL | 820 | 16 | 5,0 | 5,0 | 5,0 | 5,0 | 5,5 | 9,5 | 19,5 | 29,5 | 39,5 | | | | | | | |
| | | 19 | 5,0 | 5,0 | 5,0 | 5,0 | 5,0 | 12,5 | 22,5 | 32,5 | 42,5 | | | | | | | |
| | | 22 | 5,0 | 5,0 | 5,0 | 5,0 | 5,0 | 15,5 | 25,5 | 35,5 | 45,5 | | | | | | | |
| | | 25 | 5,0 | 5,0 | 5,0 | 5,0 | 8,5 | 18,5 | 28,5 | 38,5 | 48,5 | | | | | | | |
| | 830 | 16 | | 5,0 | 5,0 | 5,0 | 5,0 | 5,5 | 9,5 | 19,5 | 29,5 | 39,5 | | | | | | |
| | | 19 | | 5,0 | 5,0 | 5,0 | 5,0 | 5,0 | 12,5 | 22,5 | 32,5 | 42,5 | | | | | | |
| | | 22 | | 5,0 | 5,0 | 5,0 | 5,0 | 5,0 | 15,5 | 25,5 | 35,5 | 45,5 | | | | | | |
| | | 25 | | 5,0 | 5,0 | 5,0 | 5,0 | 8,5 | 18,5 | 28,5 | 38,5 | 48,5 | | | | | | |
| | 840 | 16 | | | 5,0 | 5,0 | 5,0 | 5,0 | 5,5 | 9,5 | 19,5 | 29,5 | 39,5 | | | | | |
| | | 19 | | | 5,0 | 5,0 | 5,0 | 5,0 | 5,0 | 12,5 | 22,5 | 32,5 | 42,5 | | | | | |
| | | 22 | | | 5,0 | 5,0 | 5,0 | 5,0 | 5,0 | 15,5 | 25,5 | 35,5 | 45,5 | | | | | |
| | | 25 | | | 5,0 | 5,0 | 5,0 | 5,0 | 8,5 | 18,5 | 28,5 | 38,5 | 48,5 | | | | | |
| | 850 | 16 | | | | 5,0 | 5,0 | 5,0 | 5,0 | 5,5 | 9,5 | 19,5 | 29,5 | 39,5 | | | | |
| | | 19 | | | | 5,0 | 5,0 | 5,0 | 5,0 | 5,0 | 12,5 | 22,5 | 32,5 | 42,5 | | | | |
| | | 22 | | | | 5,0 | 5,0 | 5,0 | 5,0 | 5,0 | 15,5 | 25,5 | 35,5 | 45,5 | | | | |
| | | 25 | | | | 5,0 | 5,0 | 5,0 | 5,0 | 8,5 | 10,5 | 28,5 | 38,5 | 48,5 | | | | |
| | 860 | 16 | | | | | 5,0 | 5,0 | 5,0 | 5,0 | 5,5 | 9,5 | 19,5 | 29,5 | 39,5 | | | |
| | | 19 | | | | | 5,0 | 5,0 | 5,0 | 5,0 | 5,0 | 12,5 | 22,5 | 32,5 | 42,5 | | | |
| | | 22 | | | | | 5,0 | 5,0 | 5,0 | 5,0 | 5,0 | 15,5 | 25,5 | 35,5 | 45,5 | | | |
| | | 25 | | | | | 5,0 | 5,0 | 5,0 | 5,0 | 8,5 | 18,5 | 28,5 | 38,5 | 48,5 | | | |
| | 870 | 16 | | | | | | 5,0 | 5,0 | 5,0 | 5,0 | 5,5 | 9,5 | 19,5 | 29,5 | 39,5 | | |
| | | 19 | | | | | | 5,0 | 5,0 | 5,0 | 5,0 | 5,0 | 12,5 | 22,5 | 32,5 | 42,5 | | |
| | | 22 | | | | | | 5,0 | 5,0 | 5,0 | 5,0 | 5,0 | 15,5 | 25,5 | 35,5 | 45,5 | | |
| | | 25 | | | | | | 5,0 | 5,0 | 5,0 | 5,0 | 8,5 | 18,5 | 28,5 | 38,5 | 48,5 | | |



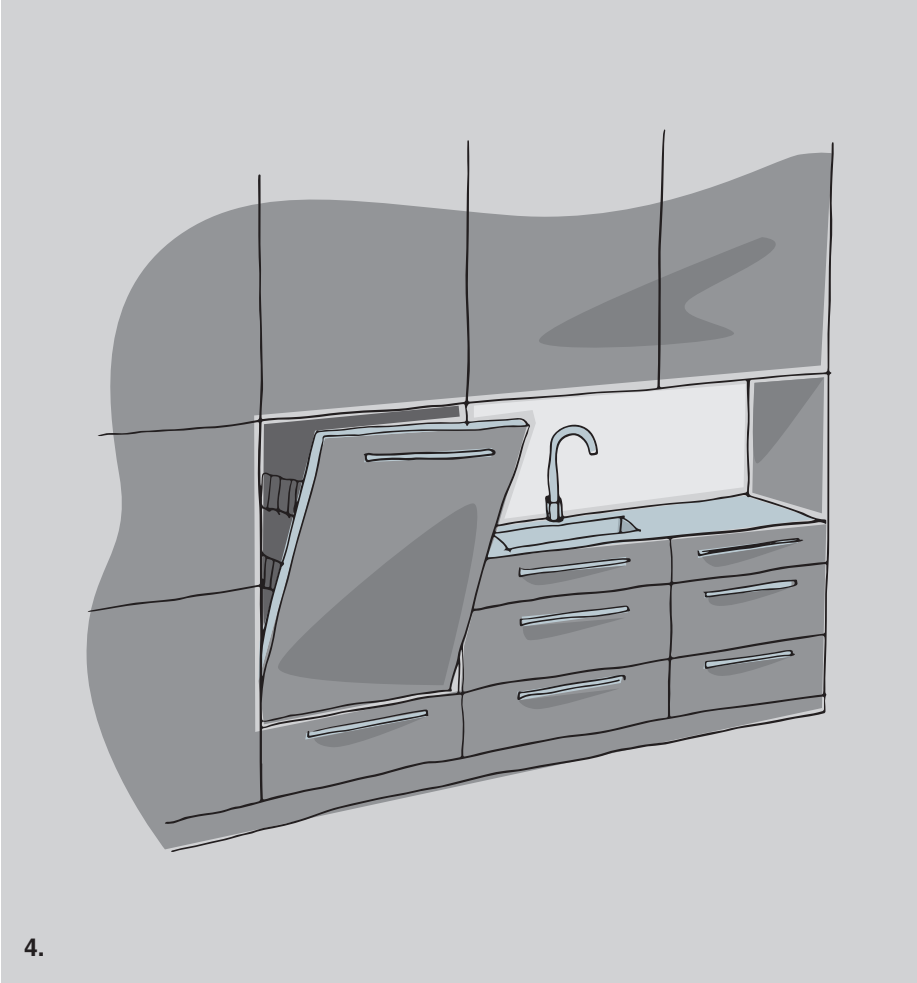
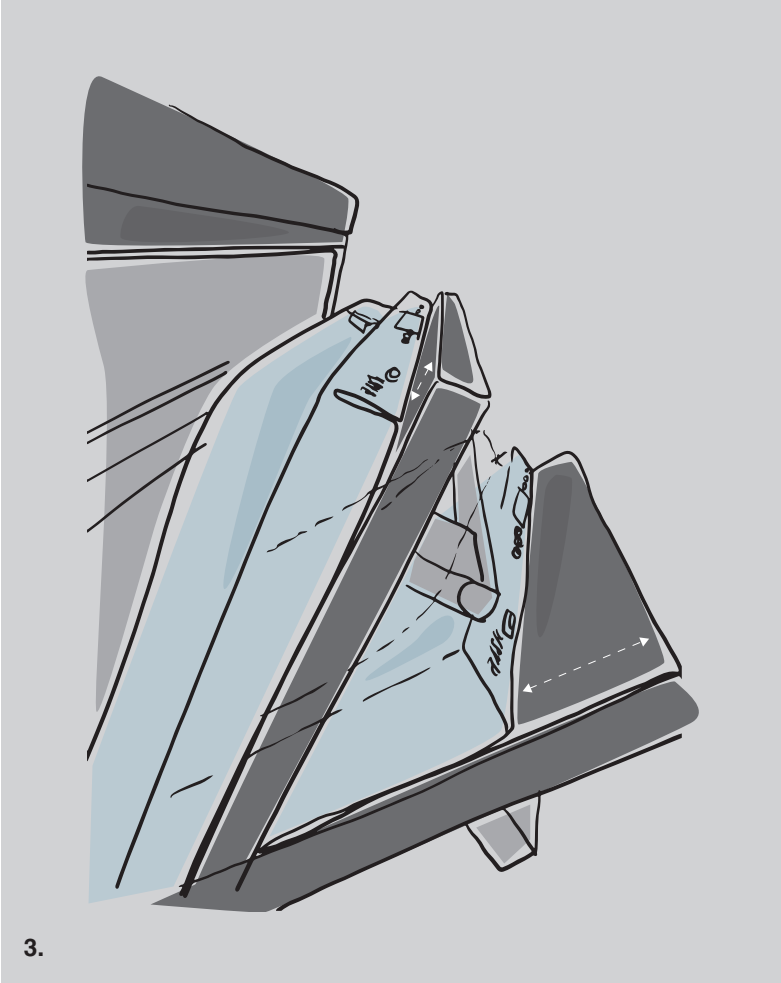
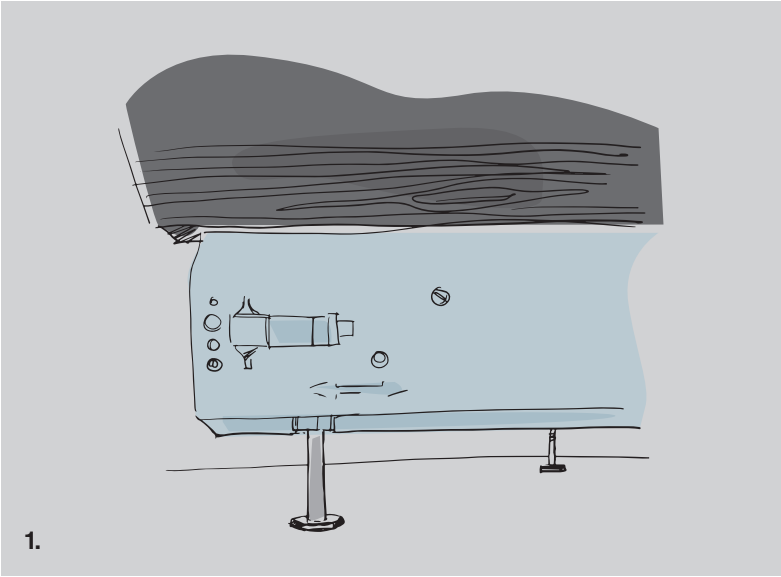
The table shows the minimum gap required between the doorpanel and a slanted drawerpanel for XL and XXL dishwashers. The gap shall always exceed 5mm



The table is based on a min clearance of 0 mm. Both during door swing and on fully opened door. Nominal values are shown. Variations can occur

DISHWASHERS

Installation features.



1. Adjustable feet.

The feet are made of long-lasting and sturdy stainless steel and are possible to adjust as much as 53 mm. Start the installation with adjusting the height with the two front feet.

In next step you make the machine in perfect level with the rear foot, which is adjustable from the front - all this can be done when the machine is already pushed into the cabinet.

2. From front accessible door springs.

When mounting a custom door on a fully integrated dishwasher you must balance the door to have it exactly in position when you

open it. With an ASKO dishwasher this could be done even after the complete installation.

3. Sliding door for total integration.

The sliding door solution makes tight installation, without interference between the wooden front door and kitchen cabinetry, possible. When mounted, the wooden door will slide upwards when opening and downwards when closing. This function also

secures a non-touching condition between the door and the kick plate in combination with long doors. The sliding door system also allows 800 mm doors on fully integrated XL dishwashers.

4. Integrated anti-siphon device.

It is becoming more common to install the dishwasher at a higher level for improved ergonomics. With ASKO dishwashers this is simpler than ever since we have integrated

a anti-siphon device which eliminates the need of having the drain hose in a high loop behind the dishwasher.



Laundry

Despite our over 70 years in the industry, we do not rest on our laurels, we always strive to understand how we can make our products even better. This time around we have done our best to learn from real people, finding out what they think are the biggest problems in the laundry room.

We combined these insights with our years of experience in both domestic and commercial laundry to create a generation of good-looking, user-friendly, innovative and long-lasting washing machines and tumble dryers.

Long-lasting and exclusive design.

ASKO washing machines and dryers have a long-lasting and exclusive design along with innovative functionalities designed to make your everyday life easier. They are manufactured with high-quality steel parts that can withstand the test of time. ASKO follows the most recent quality management standards (ISO 9001) and complies with the most rigorous environmental standards (ISO 14001, EMAS). ASKO is a Scandinavian brand that is globally recognised for its design and performance.

Frontloading Dryer

3 electronic interfaces:
Classic, Logic and Style.
Capacity 8 to 11 kg.

Air Lift™ blades:
to increase the effectiveness of drying
and make it faster.

Soft Drum™:
to improve air circulation around
laundry and increase the effectiveness
of drying.

Steam:
Integrated steam generator for clothes
refreshing and anti-wrinkle treatment.



Butterfly™ drying system:
to prevent laundry from getting tangled
up in a ball.

Multi-level filter system:
to prevent lint from entering the device
and increasing the drying time.

Induction motor:
increases the lifespan of the device,
reduces energy consumption and
reduces noise.

Front-Loading Washing Machine

3 electronic interfaces:
Classic, Logic and Style.
Capacity of 8 to 12 kg.

Quattro Construction™:
exclusive suspension system with
4 shock absorbers to reduce vibrations
and increase machine stability.

Steel Seal™ Porthole:
washing machine with a porthole
without a rubber seal for better
hygiene.

Dose Assist:
Recommends the optimum amount
of detergent based on the wash
load, dirtiness level, water hardness,
program type and temperature.

Steam:
Steam is created in bottom of tub with
small amount of water used for re-fresh
and wrinkle care.



Automatic dosage*:
uses the exact amount of detergent,
eliminating the risk of residues on dark
fabrics and improving general washing
performance.

Pro Wash™*:
system that enables excellent washing
results and optimal detergent dilution.

Active Drum™:
takes care of your laundry by treating it
as gently as possible.

Induction motor:
increases the lifespan of the device,
reduces energy consumption and
reduces noise.

*On selected models

Design ranges.

Style.

The Style models have a full-size front made from a single piece of solid steel that surrounds the stylish horizontally brushed aluminium panel. The front, panel, display and other visible components boast a perfect fit and finish and the full-colour high-definition TFT display provides the best possible overview of the available functions, modes, and status. We have not compromised on any material, which is why all the knobs and buttons are made of carefully polished metal and designed to offer the best feel and response when used.



Logic.

For the Logic models we focused on a minimalistic appearance with sleek lines and a balanced colour scheme between the front plate, panel and display. Harmony is key here and the Logic models are suited to all types of integration where appearance is important. This is the logical choice for everyone and caters to the need for both design and function.



Classic.

Our Classic models have a program for every living situation and with the three run modes, you can quickly adjust the programs to make them either more environmentally friendly or wash more intensively. The interface is easy to understand and straightforward to use with a selection knob for program selection and buttons for each option. The front plate, panel and controls have the same timeless, discreet and elegant white design that will last forever.

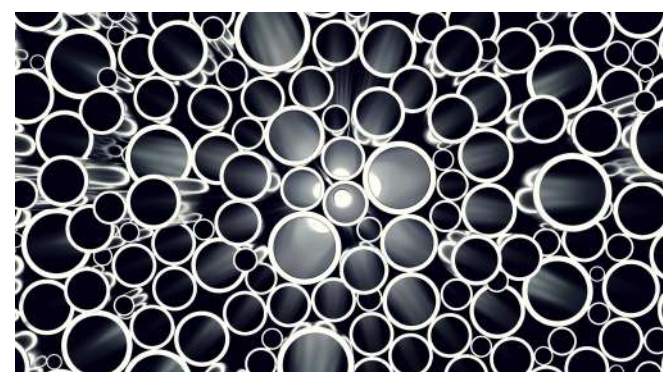
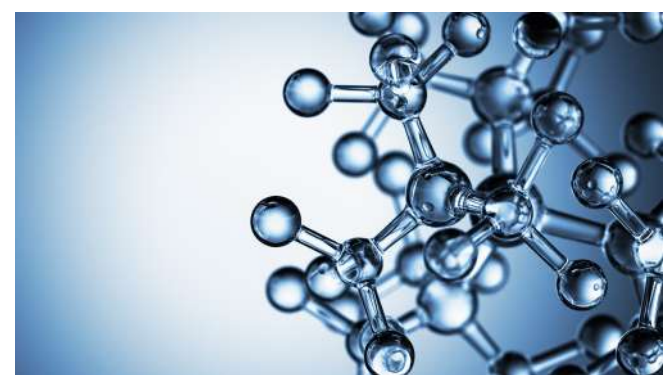
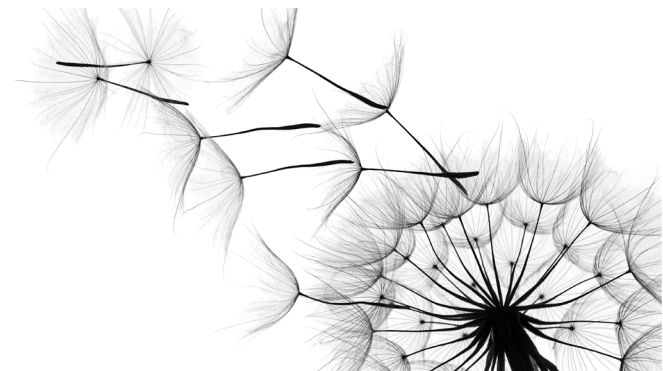




WASHERS

Making a clean break from competition.

To give further power to our arguments we asked the Microbiology department of the Biotechnical Faculty of Ljubljana University to carry out tests as well as reviewing the latest research findings available on microbiology in relation to domestic washing machines. The conclusions from this study give us strong arguments that ASKO's washing machines are more hygienic than any of the competitors' washing machines. Based on the study, we have created nine theses, each of which is an argument for why ASKO's washing machines have a basic design that prevents bacterial growth and contributes to health and well-being for our customers.



1

A fully steel tub reduces bad smells inside the washing machine – and therefore, on your clothes. It helps eliminate the films of bacteria and fungi that create nasty odors in the machine and that can be transferred to your laundry. And ASKO washing machines have Double Stainless Steel drums – in which the outer drums are also made from stainless steel, instead of plastic.

2

ASKO's traditional Scandinavian "form and function" design can also be found inside the machine's tub, which has a positive effect. The tub is therefore relatively free from nooks and crannies in which mold and dirt can collect and bacteria can fester and multiply. Many manufacturers make their outer drums from plastic, which requires extra points of reinforcement in order to withstand the forces generated. And in these molded points of reinforcement, dirt and bacteria can easily collect.

3

The steel used in the machines prevents the formation of harmful "biofilms" – making it an essential choice for households with one member at high risk of infection.

4

Fungi love fabric softener. ASKO's programs are designed to reduce the need for it. We have developed steam programs that have the same effect as fabric softener – eliminating it from the process as much as possible.

5

Although high temperatures are much safer when it comes to eliminating molds, fungi and bacteria, there's an environmental concern, relating to energy saving, at play too: which is why **ASKO have made it safer to wash clothes at lower temperatures.**

6

Steel Seal and a steel drum construction help to **avoid the infection risk posed by daily activities** – an often-overlooked factor in domestic health.

7

A tough steel drum is **far better at handling the high temperatures used for effective drum-cleaning and allergy programs** – unlike plastic.

8

Steel Seal is, quite simply, the hygienic choice when it comes to door seals in washing machines. Traditional rubber door seals are far likely to contain types of fungus, including varieties harmful to human health. A rubber seal is the number one location when it comes to finding certain types of pathogenic complexes.

9

Machines, like ASKO's, that are built from natural materials are better for the environment – and therefore the long-term health of our species. ASKO's machines are made mostly from materials like steel, cast iron and glass.

WASHERS

Hygienic Steel Seal™ door.

A common feature of all commercial washing machines, whether they are used in hotels, beauty salons or retirement homes, is that they have no rubber bellow. And there's good reason. Eliminating a rubber door seal that can degrade over time and trap dirt and grime ensures a more hygienic wash. You will also find loading and unloading easier with the Steel Seal™ door solution. All ASKO domestic washers have this long-lasting door solution.



WASHERS

Load Light™

- practical drum illumination.

The Load Light™ illuminates the inside of the drum, which helps you when loading and emptying the machine - it is simply easier to see that remaining sock inside the drum. It also facilitates inspection when cleaning lifters and lifter inserts. The Load Light™ is integrated in the door hinge and is designed to last the machines entire lifetime.



WASHERS

ASKO prioritises **washing quality.**

ASKO washing machines are the outcome of a long tradition of innovative engineering guaranteeing optimal washing quality by using new technologies and constantly adjusting the four fundamental and interdependent parameters of the Sinner Circle – temperature, mechanics, time and chemistry – in order to achieve perfect and efficient washing results while protecting the environment.



Dosing with precision Auto Dose.

To be on a par with the Auto Dose system, you need to know the weight and dirtiness of the load, the water hardness and the type of program you are about to run. All of these parameters affect how much detergent is needed. With the Auto Dose system, the only thing you need to do is select the dirtiness of the load and then leave the rest of the decision making to the clever algorithms that control the Auto Dose system.

The Auto Dose system ensures that the water and detergent are well mixed before reaching the clothes in the drum. This eliminates the risk of spots on dark fabrics and improves overall washing performance. It also activates the detergent earlier in the process, which makes cleaning more effective even at lower temperatures.

Dose Assist.

Instead of struggling yourself, let the washing machine measure exactly the right detergent dose. With the Dose Assist function, the washing machine will recommend the optimum amount of detergent based on the wash load, dirtiness level, water hardness, program type and temperature. After starting the program the washing machine will measure the wash load and then calculate the appropriate amount of detergent needed in the washing cycle and display it in the screen as dosing recommendation.

Steam refresh program.

Steam helps you to freshen up your garments in no time and you do not need to use detergent or rinse aid. After 20 minutes of steam treatment in our Steam Refresh program, only a short drying time remains before you can use your reborn garment. Steam is a highly effective and gentle means to care for your shirts, jackets and trousers. You can steam both natural fibres, such as cotton and linen, and synthetics.

ASKO Pro Wash™ system provides extra washing power.

The ASKO Pro Wash™ system actively circulates the water and detergent from the bottom of the drum to the top where two nozzles spray the water/detergent mix over the inner drum and it is then guided by the lifters and eventually sprayed on the laundry. This means the load is soaked faster,

which enables superb washing and rinsing performance even with very short washing cycles or very big loads. The system also ensures optimal usage and effectiveness of the detergent will be faster resolved in the process water.

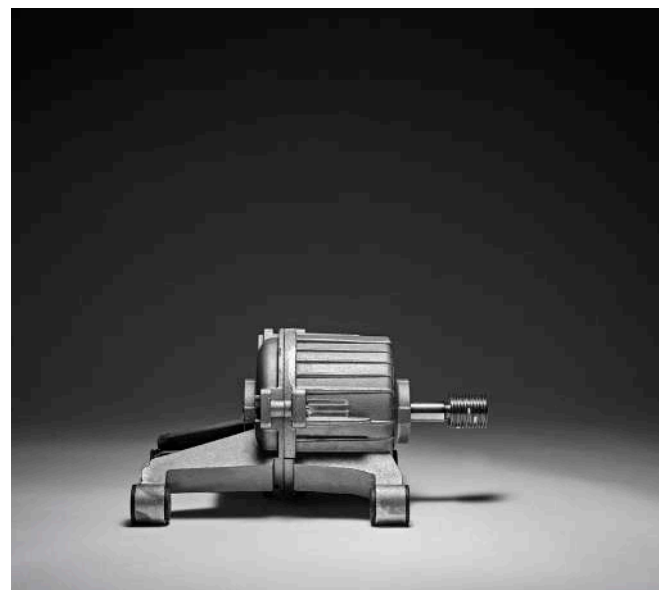
WASHERS

Quattro Construction™ stability and durability.

The Quattro Construction™ suspension system is robust and stable. It consists of 4 shock absorbers to increase the lifespan of your washing machine, reduce vibrations and reduce noise.



Q U A T T R O C O N S T R U C T I O N



Vibration-free spinning. Strong and silent.

Our contribution to better living conditions for people living next door to the washer is spelled Quattro Construction™. This is a unique yet simple system consisting of four shock absorbers that transfer the vibrational energy from the outer drum to the bottom plate of the machine. In fact, the entire construction stands inside the casing and spinning at even maximum rpm can be achieved virtually free of vibrations.

Our washing machines are fitted with brushless motors to ensure that the machine can cope with the highest spin speeds while reducing noise levels and increasing the life of the machine. High efficiency ensures reduced energy consumption and the motor also allows for speed control, enabling the further development of washing programs.

Tough on dirt and gentle on fabrics.

The hourglass-shaped and removable lifters guide the load to the gentler central area of the drum and effectively remove large debris, such as dirt and gravel, to the larger holes at the edge of the drum. Active Drum™ is perfectly balanced to ensure the best possible washing and rinsing performance while still ensuring minimal wear on fabrics.

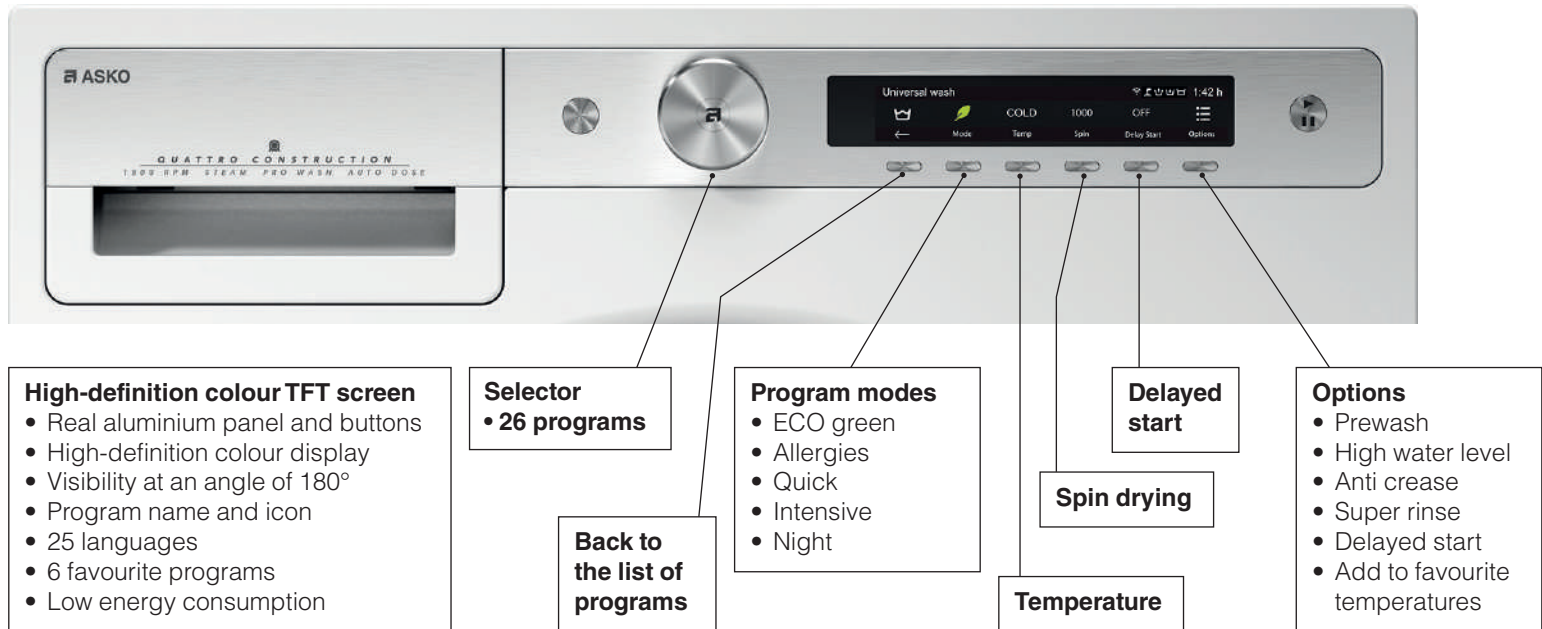
WASHERS

High-definition displays.

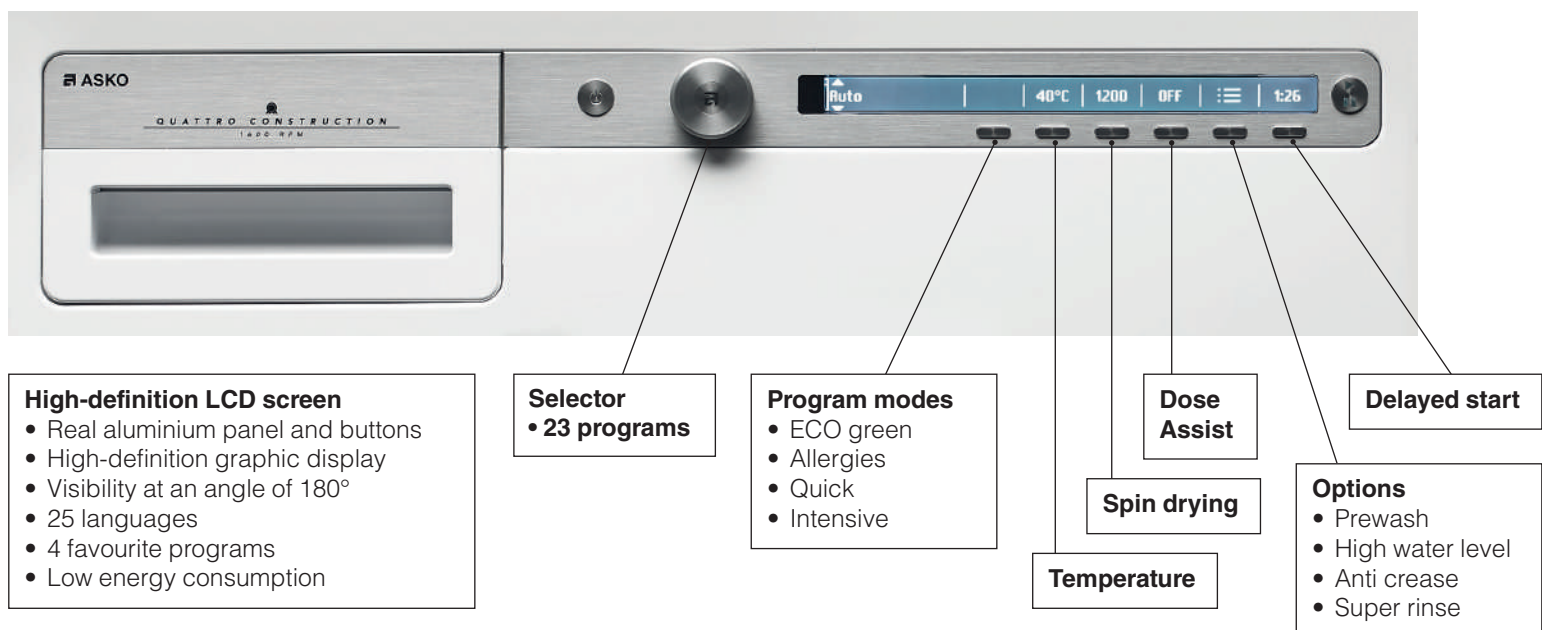
ASKO electronics panels offer a high-definition graphic display with precise contrast, no flickering, low power consumption and visibility at an angle of 180°. ASKO washing machines come with easy-to-use and intuitive electronics that tell you about the progress of programs and encourage you to explore all washer functionalities. You can create your own personal programs using the different modes and options and then save them to your favourites to be able to find them quickly the next time you wash.



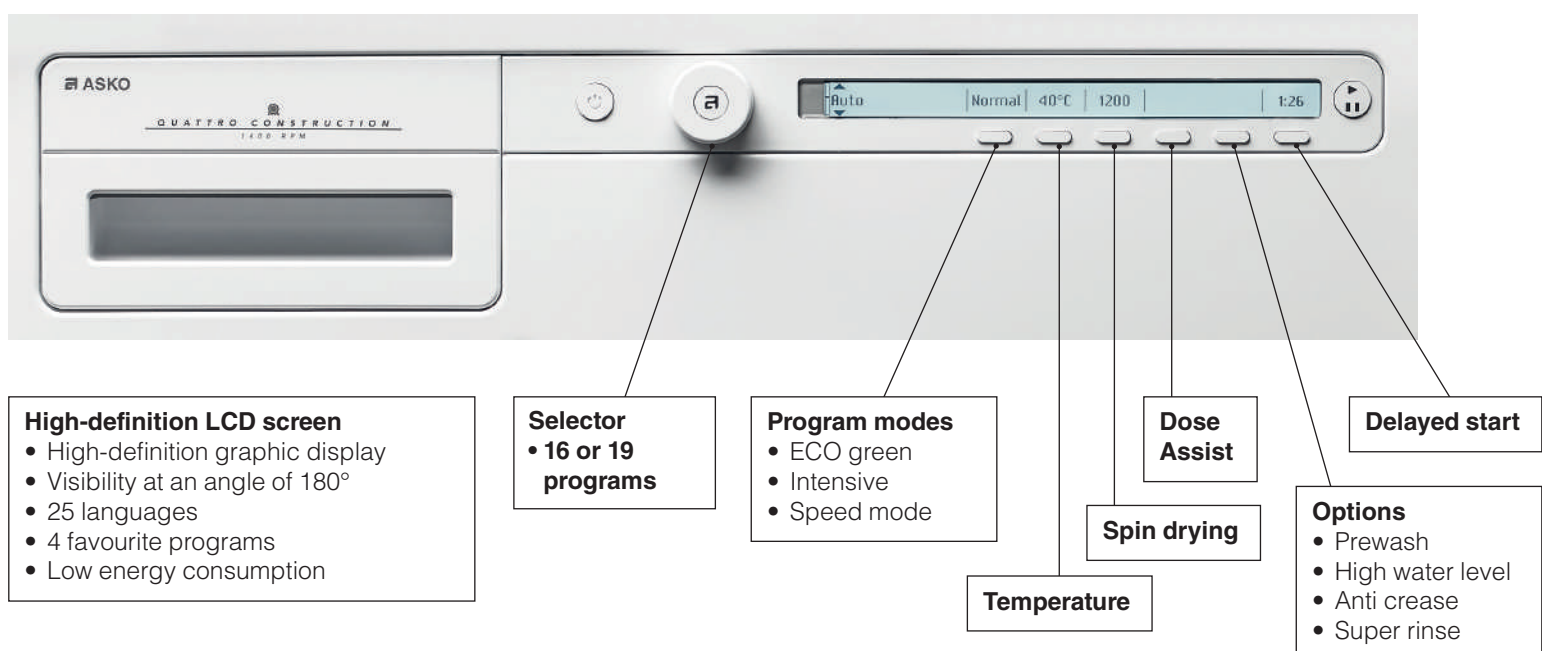
Style



Logic



Classic



WASHERS

Mode function - your shortcut to **better washing.**

When using a run mode, different parameters of the selected program are changed to be able to, for example, wash faster, quieter, more energy efficiently or more intensively. Our Style models have five different modes, Logic has four and the Classic models three.



Green mode.

If you want to save both water and energy you should choose Green mode. To achieve the best possible washing and rinsing result yet still reduce energy consumption, each stage in the program is prolonged. Total program time will thus be longer compared to Normal mode.

Allergy mode.

This mode ensures that all detergent residue is rinsed away from the load as well as from the detergent compartment. More water is used in Allergy mode and energy and time are also added to achieve the best possible washing and rinsing performance. The selected temperature is kept at the same level for a longer time.

Intensive mode.

In this mode the washing machine has plenty of time to wash the load, more time than in Normal mode. And to really ensure a perfect result for heavily soiled clothes, more water and energy are also used. In Intensive mode the selected temperature is kept at the same level for a longer time.

Speed mode.

When selecting Speed mode the washing machine will deliver perfect washing and rinsing results in less time than normal. To achieve this, both more water and more energy are added to the washing cycle.

Night mode.

Use night mode whenever you need the washing machine to be quieter. The drum movements are gentler and the final spin uses a lower rpm. Time is added to ensure that the load is washed perfectly.

Jeans.

Jeans are a durable fabric outside the washing machine but require some extra care during washing. Our Jeans program cleans your favourite pair by washing at lower temperatures and using lower spin speeds. In addition, we have added extra water to ensure that all detergent residue is washed from the fabric and the thick seams, eliminating the risk of detergent stains.

Sportswear.

A program for clothes with membranes, such as waterproof garments and breathable fabrics. This program is also ideal for sportswear made of mixed materials. The program is short and uses fewer rinses to reduce wear on waterproofing agents.

Hygiene.

The hygiene program is designed for all those situations where deep hygienic washing is required. It is perfect for home chefs who need to clean aprons, kitchen towels and other textiles that meet raw food. It is also suitable for baby clothes, bedding and clothes used by skin allergy sufferers. In the latter case we

recommend you turn the garments inside out as this will also thoroughly wash out any skin residue or residue from skin products. The program combines longer heating sequences and extra rinses.

Steam refresh.

If your clothes have no visible stains, you can use the steam refresh program. This is an ideal way to get your clothes fresh again, without any detergents struggling to clean textile fibres. A careful treatment for your clothes, skin, and the environment.

WASHERS

List of **programs.**

| | Classic | Classic + (with Pro Wash/Auto Dose) | Logic | Style | Default temp (°C) | Default spin (rpm) | Spinning |
|---|---------|--|-------|-------|----------------------|-----------------------|----------|
| Universal wash (cold – 90 °C) | ■ | ■ | ■ | ■ | 60 | 1800 | ■ |
| Cotton (cold – 90 °C) | ■ | ■ | ■ | ■ | 40 | 1800 | ■ |
| Eco 40 – 60 (machines with EU energy label only) | ■ | ■ | ■ | ■ | / | 1800 | |
| Mix/ Synthetic (cold – 60 °C) | ■ | ■ | ■ | ■ | 40 | 1200 | ■ |
| Wool / Hand wash (cold, 30 °C – 40 °C) | ■ | ■ | ■ | ■ | 30 | 800 | ■ |
| Dark wash (cold, 30 °C – 40 °C) | ■ | ■ | ■ | ■ | 40 | 1200 | ■ |
| Time program (cold – 60 °C) 30min – 3h per 15min | ■ | ■ | ■ | ■ | 30 | 1000 | ■ |
| Auto (cold – 90 °C) | ■ | ■ | ■ | ■ | 40 | 1800 | ■ |
| Quick (cold, 40 °, 60 °, 90 °C) | ■ | ■ | ■ | ■ | cold | 1200 | ■ |
| Heavy (cold – 90 °C) | ■ | ■ | ■ | ■ | 60 | 1800 | ■ |
| Easy care (cold – 60 °C) | ■ | ■ | ■ | ■ | 40 | 1200 | ■ |
| Jeans (cold, 30 °C – 40 °C) | | | ■ | ■ | 40 | 1200 | ■ |
| Shirts (cold, 30 °C – 60 °C) | | | ■ | ■ | 40 | 1200 | ■ |
| Steam refresh | | | ■ | ■ | / | 0 | |
| Quick PRO (40 – 60 °C) | ■ | ■ | ■ | ■ | 40 | 1200 | ■ |
| Hygiene (60° – 90 °C) | | ■ | ■ | ■ | 60 | 1800 | ■ |
| Sports wear (30° – 60 °C) | | | | ■ | 40 | 1200 | ■ |
| Bedding (Pillows, Sheets, etc.) (40° – 90 °C) | | | ■ | ■ | 60 | 1800 | ■ |
| Stain program cotton (30 °, 40 °, 60 °, 90 °C) | | | | ■ | 40 | 1800 | ■ |
| Conditioning | | | | ■ | / | 1200 | ■ |
| Allergy program Cotton (60° – 90 °C) | | ■ | ■ | ■ | 60 | 1800 | ■ |
| Allergy program Synthetics (60 °C) | | ■ | ■ | ■ | 60 | 1200 | ■ |
| Rinse | ■ | ■ | ■ | ■ | / | 1800 | ■ |
| Spin | ■ | ■ | ■ | ■ | / | 1800 | ■ |
| Drain | ■ | ■ | ■ | ■ | / | 0 | |
| Drum cleaning | ■ | ■ | ■ | ■ | / | / | |

| Tempe-rature | Super rinse | Prewash | Prewash (default) | Pro wash system | High water levels | Anti crease | Time start delay | Auto dose / dose assist | Child lock |
|--------------|-------------|---------|---------------------|-----------------|-------------------|-------------|------------------|-------------------------|------------|
| ■ | ■ | ■ | | ■ | ■ | | ■ | ■ | ■ |
| ■ | ■ | | | ■ | ■ | ■ | ■ | ■ | ■ |
| | | | | ■ | | | | | |
| ■ | ■ | ■ | | ■ | ■ | ■ | ■ | ■ | ■ |
| ■ | | | | ■ | ■ | | ■ | ■ | ■ |
| ■ | ■ | ■ | | ■ | ■ | | ■ | ■ | ■ |
| ■ | | | ■ (from 2h30 to 3h) | ■ | | | | ■ | ■ |
| ■ | | | | | | | ■ | ■ | ■ |
| ■ | ■ | ■ | | | ■ | ■ | ■ | ■ | ■ |
| ■ | ■ | | ■ | ■ | ■ | ■ | ■ | ■ | ■ |
| ■ | ■ | ■ | | ■ | ■ | ■ | ■ | ■ | ■ |
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| ■ | ■ | ■ | | ■ | ■ | ■ | ■ | ■ | ■ |
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W6098X.W/3

Front-loaded washing machine // White
Loading capacity: 9 kg
Dose Assist/Pro Wash/Steam/Auto Dose

Spinning without vibrations: Quattro Construction™ professional suspension system, **Automatic dosing of correct amount of detergent:** Auto Dose, **Efficient washing and rinsing:** Pro Wash system, **Gentle on fabrics, tough on stains:** Active Drum™, **Hygienic door without rubber bellow:** Steel Seal™, **Heavy duty design:** Cast-iron counterweight, **Always the right amount of detergent:** Dose Assist, **Cleaning and refreshing:** Steam programs

- Features**
- Quattro Construction™ antivibration build: 4 shock absorbers to increase stability and durability
 - Steel Seal™ anti-mold porthole without a rubber seal // Cast iron counterweights
 - Stainless steel drum and tank // Rust-resistant galvanised steel body // Brushless induction motor
 - Quality test: 10,000 h, 225 cycles per year (20 years of domestic use)

- Performance**
- Dose Assist measures the load weight and calculates the required amount of detergent
 - Automatic dosage // Automatic detergent compartment cleaning function
 - Pro Wash™ system for excellent washing results and optimal detergent dilution
 - Active Drum™ ensures a gentle and effective motion that preserves fabrics

- Comfort**
- Easy to read TFT Full colour display
 - Large ergonomic knob in solid metal for easy navigation through the menu system
 - Remaining time display // Favourite programs // Signal at end of program // Adjustable feet

- Programs**
- 26 programs:
Universal wash, Cotton, ECO 40-60°, Mix/synthetics, Wool/hand, Dark wash, Time program, Auto, Quick, Heavy, Easy care, Jeans, Shirts, Steam refresh, Quick Pro, Hygiene, Sports wear, Conditioning, Stain program, Bedding, Allergy cotton, Allergy synthetics, Rinse, Spin, Drain, Drum cleaning

- Program modes**
- 6 modes: Normal mode, Green mode, Speed mode, Allergy mode, Night mode, Intense mode

- Dose modes**
- Auto Dose tank A, Auto Dose tank B, Dose Assist

- Options**
- Temperature setting, Spin speed, Delayed start, Add to favourites, Super rinse, High water level, Anti-crease

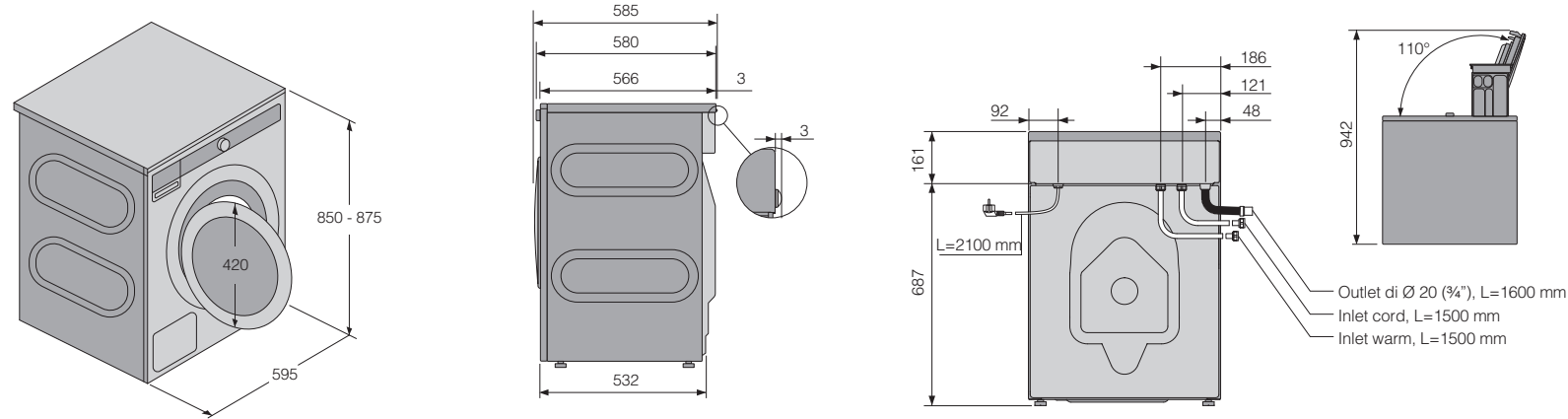
- Settings**
- Child lock, Set dose modes, Language selection, Temperature unit, Water hardness, Acoustic signals, Drum illumination, Display settings, Set programs, Reset

- Safety**
- Aqua Block™ full protection against all leaks:
 - Control of water intake duration // Anti-overflow protection // Anti Block™ drain pump
 - Ultra-durable PEX water inlet hose, with a lifespan of approx. 50 years
 - Child safety/electronic strip lock // After-sale self-diagnostics

- Dimensions**
- Appliance dimensions (H x D x W): 850 x 585 x 595 mm // Length of the power cable: 2300 mm
 - Length of the PEX inlet hose / Locknut dimensions: 1500 mm / ¾" // Drain hose length: 1600 mm

- Technical data**
- Electrical connection: 2.2 kW / 220–240V / 50Hz / 10 A
 - Drum volume (litre): 60
 - Energy efficiency: A
 - Noise level (dB(A) re 1 pW): 77
 - Energy consumption/100 cycles (kWh): 49
 - Water consumption standard cycle (litre): 49
 - Max spin: 1800 rpm
 - Spin drying efficiency: A
 - Remaining moisture after spin: 43 %
 - Loading capacity: 9 kg

Installation





W6098X.S/3

Front-loaded washing machine // Stainless Steel
Loading capacity: 9 kg
Dose Assist/Pro Wash/Steam/Auto Dose

Spinning without vibrations: Quattro Construction™ professional suspension system, **Automatic dosing of correct amount of detergent:** Auto Dose, **Efficient washing and rinsing:** Pro Wash system, **Gentle on fabrics, tough on stains:** Active Drum™, **Hygienic door without rubber bellow:** Steel Seal™, **Heavy duty design:** Cast-iron counterweight, **Always the right amount of detergent:** Dose Assist, **Cleaning and refreshing:** Steam programs

- Features**
- Quattro Construction™ antivibration build: 4 shock absorbers to increase stability and durability
 - Steel Seal™ anti-mold porthole without a rubber seal // Cast iron counterweights
 - Stainless steel drum and tank // Rust-resistant galvanised steel body // Brushless induction motor
 - Quality test: 10,000 h, 225 cycles per year (20 years of domestic use)

- Performance**
- Dose Assist measures the load weight and calculates the required amount of detergent
 - Automatic dosage // Automatic detergent compartment cleaning function
 - Pro Wash™ system for excellent washing results and optimal detergent dilution
 - Active Drum™ ensures a gentle and effective motion that preserves fabrics

- Comfort**
- Easy to read TFT Full colour display
 - Large ergonomic knob in solid metal for easy navigation through the menu system
 - Remaining time display // Favourite programs // Signal at end of program // Adjustable feet

- Programs**
- 26 programs:
Universal wash, Cotton, ECO 40-60°, Mix/synthetics, Wool/hand, Dark wash, Time program, Auto, Quick, Heavy, Easy care, Jeans, Shirts, Steam refresh, Quick Pro, Hygiene, Sports wear, Conditioning, Stain program, Bedding, Allergy cotton, Allergy synthetics, Rinse, Spin, Drain, Drum cleaning

- Program modes**
- 6 modes: Normal mode, Green mode, Speed mode, Allergy mode, Night mode, Intense mode

- Dose modes**
- Auto Dose tank A, Auto Dose tank B, Dose Assist

- Options**
- Temperature setting, Spin speed, Delayed start, Add to favourites, Super rinse, High water level, Anti-crease

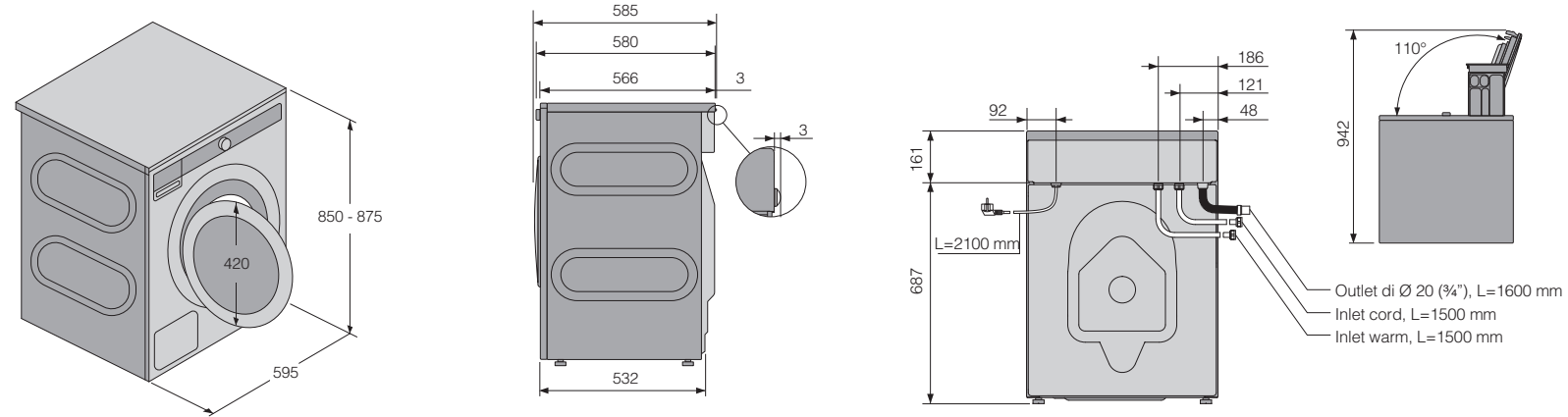
- Settings**
- Child lock, Set dose modes, Language selection, Temperature unit, Water hardness, Acoustic signals, Drum illumination, Display settings, Set programs, Reset

- Safety**
- Aqua Block™ full protection against all leaks:
 - Control of water intake duration // Anti-overflow protection // Anti Block™ drain pump
 - Ultra-durable PEX water inlet hose, with a lifespan of approx. 50 years
 - Child safety/electronic strip lock // After-sale self-diagnostics

- Dimensions**
- Appliance dimensions (H x D x W): 850 x 585 x 595 mm // Length of the power cable: 2300 mm
 - Length of the PEX inlet hose / Locknut dimensions: 1500 mm / ¾" // Drain hose length: 1600 mm

- Technical data**
- Electrical connection: 2.2 kW / 220–240V / 50Hz / 10 A
 - Drum volume (litre): 60
 - Energy efficiency: A
 - Noise level (dB(A) re 1 pW): 77
 - Energy consumption/100 cycles (kWh): 49
 - Water consumption standard cycle (litre): 49
 - Max spin: 1800 rpm
 - Spin drying efficiency: A
 - Remaining moisture after spin: 43 %
 - Loading capacity: 9 kg

Installation





W2084C.W/3

Front-loaded washing machine / White
Loading capacity: 8 kg
Dose Assist

Spinning without vibrations: Quattro Construction™ professional suspension system, **Gentle on fabrics, tough on stains:** Active Drum™, **Hygienic door without rubber below:** Steel Seal™, **Heavy duty design:** Cast-iron counterweight, **Always the right amount of detergent:** Dose Assist

- Features**
- Quattro Construction™ antivibration build: 4 shock absorbers to increase stability and durability
 - Steel Seal™ anti-mold porthole without a rubber seal // Cast iron counterweights
 - Stainless steel drum and tank // Rust-resistant galvanised steel body // Brushless induction motor
 - Quality test: 10,000 h, 225 cycles per year (20 years of domestic use)

- Performance**
- Dose Assist measures the load weight and calculates the required amount of detergent
 - Active Drum™ ensures a gentle and effective motion that preserves fabrics

- Comfort**
- Easy to read LCD display
 - Large ergonomic knob for easy navigation through the menu system
 - Remaining time display // Favourite programs // Signal at end of program // Adjustable feet

- Programs**
- 16 programs:
Universal wash, Cotton, ECO 40-60°, Mix/synthetics, Wool/hand, Dark wash, Time program, Auto, Quick, Heavy, Easy care, Quick Pro, Rinse, Spin, Drain, Drum cleaning

- Program modes**
- 4 modes: Normal mode, Green mode, Speed mode, Instensive mode

- Dose modes**
- Dose Assist

- Options**
- Temperature, Spin speed, Super rinse, Dose Assist, Pre-wash, High water level, Anti-crease, Delayed start

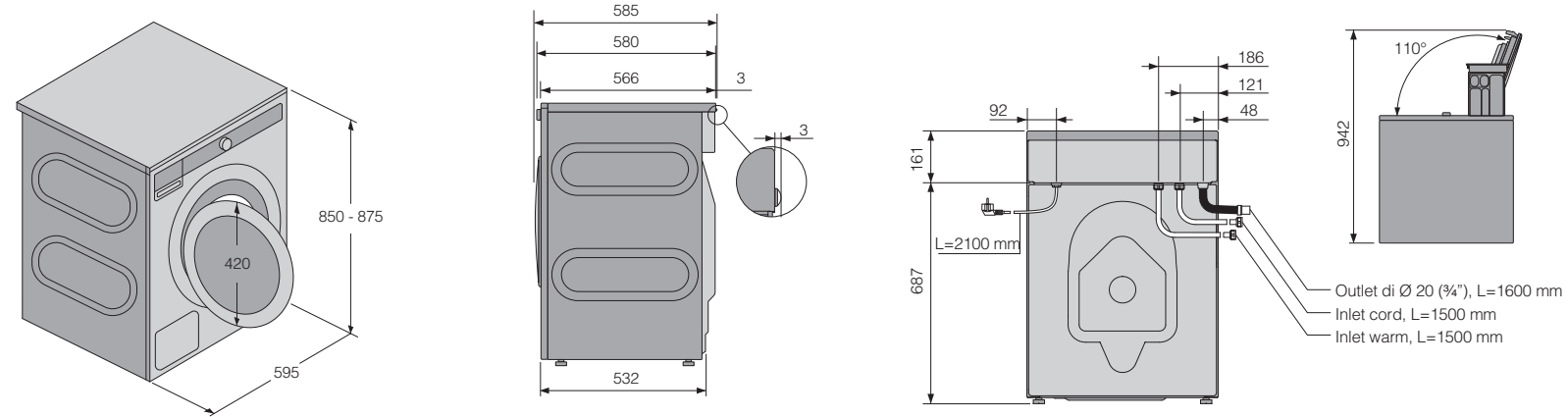
- Settings**
- Child lock, Language selection, Temperature unit, Acoustic signals, Display settings, Set programs, Reset

- Safety**
- Aqua Block™ full protection against all leaks:
 - Control of water intake duration // Anti-overflow protection // Anti Block™ drain pump
 - Ultra-durable PEX water inlet hose, with a lifespan of approx. 50 years
 - Child safety/electronic strip lock // After-sale self-diagnostics

- Dimensions**
- Appliance dimensions (H x D x W): 850 x 585 x 595 mm // Length of the power cable: 2300 mm
 - Length of the PEX inlet hose / Locknut dimensions: 1500 mm / 3/4" // Drain hose length: 1600 mm

- Technical data**
- Electrical connection: 2.2 kW / 220–240V / 50Hz / 10 A
 - Drum volume (litre): 60
 - Energy efficiency: A
 - Noise level (dB(A) re 1 pW): 72
 - Energy consumption/100 cycles (kWh): 47
 - Water consumption standard cycle (litre): 48
 - Max spin: 1400 rpm
 - Spin drying efficiency: B
 - Remaining moisture after spin: 48 %
 - Loading capacity: 8 kg

Installation





ASKO

QUATTRO CONSTRUCTION
1600 RPM

Auto

40°C

1200



ASKO
NATURAL DRESS
WASHING MACHINE



ASKO
NATURAL DRESS
WASHING MACHINE



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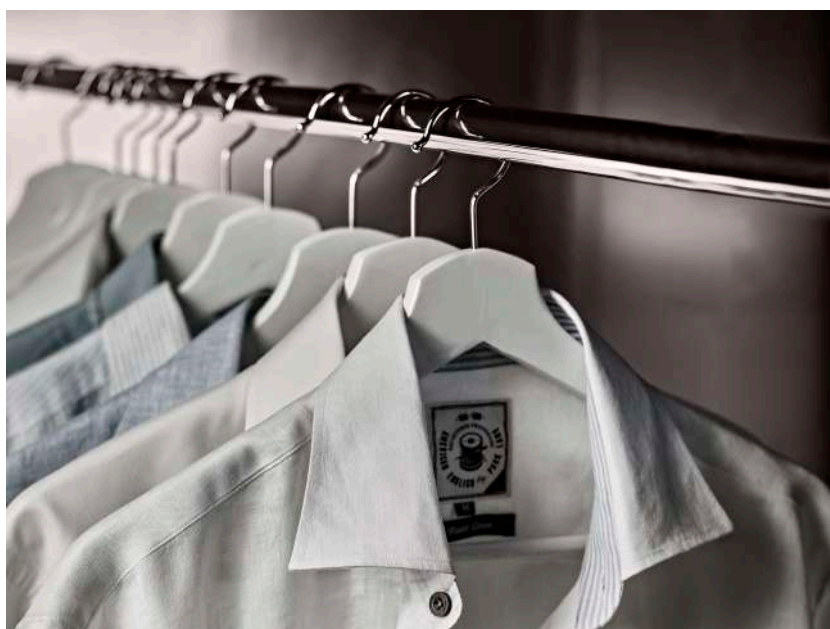
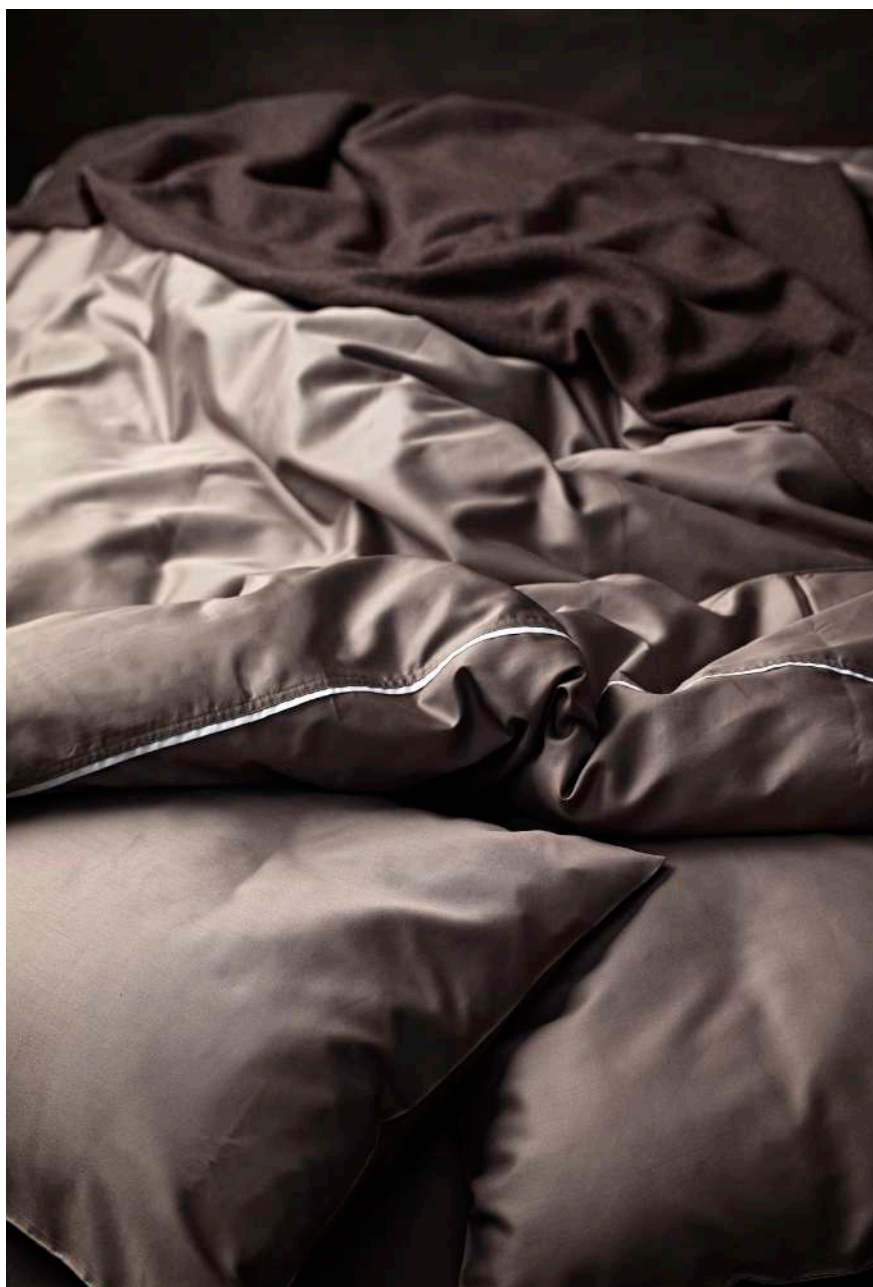
Tumble dryers

Our tumble dryers do more than just dry your clothes perfectly. You can use them to refresh clothes instead of washing them - either using air or steam. Anti-wrinkle treatment is optimally performed with the Steam Wrinkle Care program. For thermal activation of waterproofing agents you simply use the Conditioning program. This is total flexibility from ASKO.

TUMBLE DRYERS

Laundry care starts with **the right program.**

Other manufacturers offer a few programs that you must adapt to suit different fabrics, materials and situations. We have a completely different philosophy and want you to spend as little time as possible in the laundry room. This is why we have created a large number of programs that reflect different types of clothes, fabrics and situations. On the next page we present some examples.



Bedding.

A program for drying large items such as double sheets and duvet covers. This program uses a low temperature, more time and reverse drum movements to prevent the laundry from bundling.

Silk & wool.

Silk and wool fabrics shouldn't be washed too often. Use the Silk & Wool program to loosen up and refresh the garments.

Shirts.

A program for shirts and blouses that dries at a low temperature with reverse drum movements. The program runs until the fabric is almost dry, with just a small amount of moisture remaining to prevent creasing.

Timed drying.

This program lets you set the duration of your drying cycle. You can set it from 30 minutes to 4 hours (in 15-minute intervals). Make sure you choose a duration that is suitable for the type of laundry.

Steam care for shirts.

Repetitive steam injections and heat treatment to eliminate creases in the fabric. Low heat is used to also cater for sensitive fabrics. Steam care can be used with up to six shirts at a time.

Sportswear.

A program for drying clothing with membranes, such as waterproof and breathable fabrics that require gentle care. This program is also ideal for sportswear made of mixed materials. A low temperature and more time are used to ensure that the load is completely dry throughout.

Quick Pro.

With this program you can get your wash completely dry in under an hour.

Steam refresh.

Ideal for freshening up garments such as suit jackets, wool sweaters and other items that would normally be dry cleaned or otherwise treated. Steam is very effective at removing odours from cigarette smoke and fire smoke.

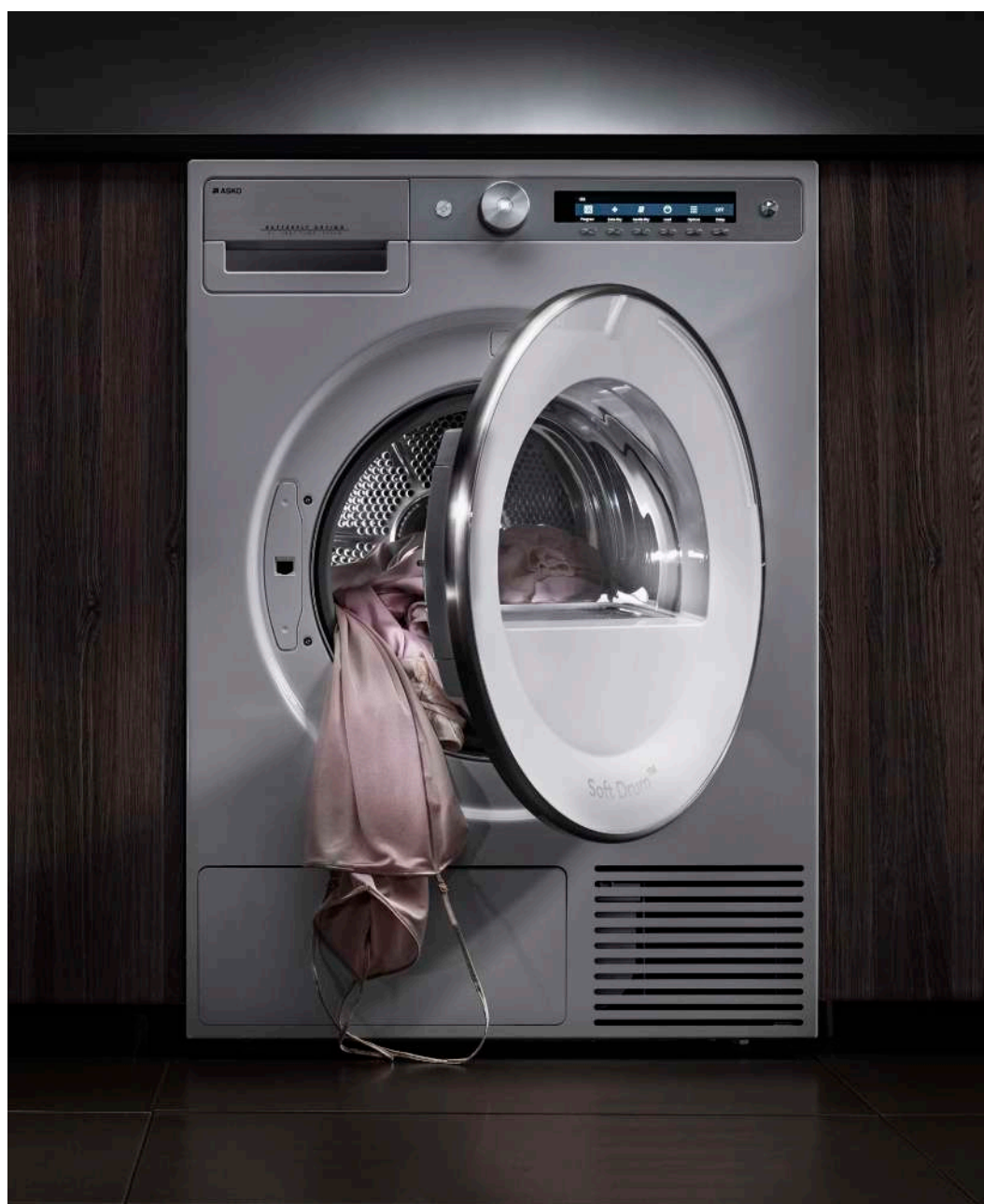
Conditioning.

A program for the thermal activation and optimisation of waterproofing agents used in the Conditioning program in the washer. This is a short program with a high temperature to ensure optimal waterproofing of the fabric.

TUMBLE DRYERS

There's always room for **a heat pump dryer.**

ASKO's heat pump dryers are closed systems in which the process air constantly circulates inside the tumble dryer, making it possible to install them in confined spaces, with little incoming air. Easy to integrate and install.



How can a heat pump be gentle on your clothes?

The air is dehumidified with the help of an evaporator instead of heat only, which means that lower temperatures can be used in the drying process. This, in turn, makes the drying gentler on fabrics without any loss in drying capacity or effectiveness. As well as gentler drying, the heat pump dryer also reduces the risk of clothes shrinking and even very sensitive fabrics can be dried.

Dry with more air and less heat.

To dry clothes quickly and gently, you must use the air that circulates in the drum as efficiently as possible. Our two lifters have a high and a low side placed on opposite sides of the drum. The clothes will thus fall irregularly in the drum which prevents them from bundling, allowing better air circulation through the clothes.

A Soft Drum™ made of stainless steel.

Soft Drum™ is a solution developed to enhance air flow around the load, thereby increasing the drying effect. The circular indentations with bevelled edges also have a cushioning effect that reduces wear and tear on fabrics. The new drum design allows for even and gentle drying with both small and large loads.

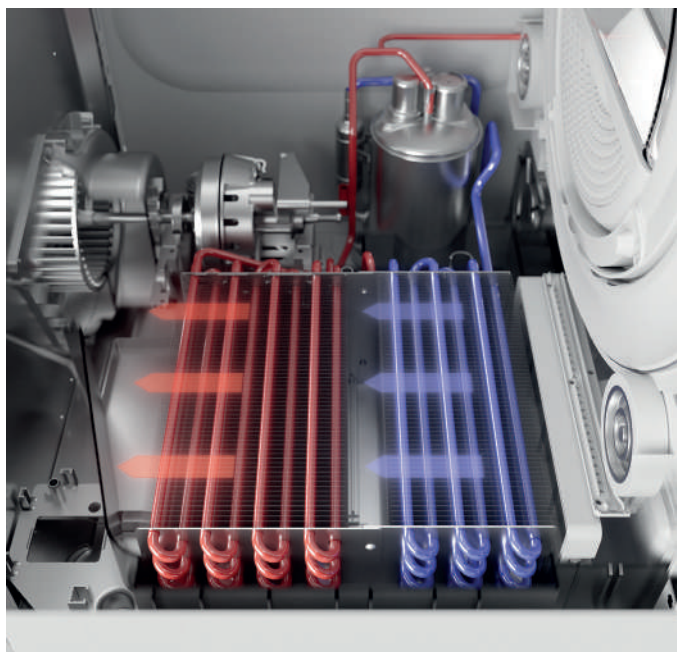
Butterfly drying™.

This smart feature is our own invention. It saves both the motor and your ironing board. The unique paddles inside the drum tumble the clothes in a figure eight to prevent the clothes from bundling. This leads to a reduced need to reverse the drum rotation. This is an intelligent function which saves the motor and the belt from any unnecessary strain and your clothes from creasing.

TUMBLE DRYERS

Heat pump dryers are **closed systems**.

ASKO's heat pump dryers are closed systems in which the process air constantly circulates inside the tumble dryer, in contrast to condenser and vented dryers that consumes and release over 200 m³ of air per program cycle, which places great demands on the supply air and ventilation. Our heat pump dryers are designed so that, in principle, no air needs to be added.



The heat pump process.

- 1 The compressor drives the refrigerant through the evaporator and the condenser.
- 2 When the refrigerant is pushed from the larger pipes in the evaporator to the smaller pipes in the condenser it transforms from a cold liquid into a warm gas which heats the air.
- 3 The warm air absorbs the moisture from the damp clothes.
- 4 The moist air is transported via a duct, where it finally reaches the cold part of the evaporator where it is condensate into water.

Refrigerant.

The fluid used in the heat pump process. It undergoes phase transition from a liquid to a gas and back again.

Evaporator.

In this device the liquid refrigerant is evaporated into gas form. In this case the evaporator also works as a dehumidifier of the moist warm air from the wet clothes.

Condenser.

This device has smaller pipes that increases pressure and density of the gas resulting in heat.

Heat pump dryers are easy to install.

Our heat pump dryers can be installed in rooms with a lower level of ventilation and unlike ordinary tumble dryers, they can also be installed in confined spaces. Large air gaps are not required around our heat pump dryers and the drying process is not negatively affected by a warm or humid climate, unlike ordinary tumble dryers. Thanks to the closed system, the air around the dryer is not heated, which leads to energy gains in buildings with climate control/air conditioning.

Condensed water evacuation.

The water generated during drying is collected in a large water tank that is easy to remove and empty. All our dryers can also be connected to drains, which means that you do not have to worry about emptying the water tank. This is an ASKO-unique feature.

Save energy!

Our heat pump dryers consume only 1,77 kWh per program for a 7 kg load.

TUMBLE DRYERS

Multilevel lint filter: ensures optimal operation.

Lint is a dryer's worst nightmare and inevitably results in a longer drying time along with other problems. To prevent lint from entering the appliance, we have designed a multi-level filter system. It is a filtration system that consists of four different filters, depending on the model. The first filter captures lint from the drum. It is located on the porthole and can be easily cleaned. Dryers that come with a heat pump have a second and third filter. One of them is a mesh filter and the other is a foam filter, and they are installed on the front side of the evaporator. These filters collect smaller particles and prevent them from getting into the evaporator and the condenser. Models with the steam function contain a small lint filter located on the water recovery tray to prevent lint from getting into the generator.



Multi Filter System.

Lint is the tumble dryer's worst enemy and will inevitably lead to longer drying times and other problems. To prevent lint from getting into the tumble dryer, we have designed the Multi Filter System. This is a filter system of five different filters that ensures that all lint and even smaller particles are trapped before they reach the sensitive inner parts of the tumble dryer.

Front filter.

The front filter is placed in the cooling air inlet for the condenser and keeps the fan wheel free from dust. This additional filter will extend the condenser unit cleaning interval and ensure the best possible performance over time.

On condenser dryers.

Foam filter.

As a final step before the air hits the condenser the foam filter traps the smallest dust particles. The foam filter is easy to clean in a washing machine without detergent and softener.

In heat pump dryers.

Lint collector.

The lint collector is placed in the door and is designed to be easy to empty and clean. Adopt the habit of always checking that the lint collector is empty before tumble drying. Always empty it after tumble drying.

On all dryers.

Mesh filter.

The mesh filter is one of two filters that provides extra protection for the condenser in our heat pump dryers. This filter traps slightly smaller particles than the lint collector. The mesh filter is automatically cleaned with water.

On heat pump dryers.

Lint filter.

Models with a steam function have an additional small filter, the lint filter, that protects the steam generator from lint and dust.

On selected heat pump dryers.


TUMBLE DRYERS

High-definition electronic display.

Regardless model you will have high definition displays with precise contrast, no flickering, low power consumption and visibility at an angle of 180°. Key words are easy-to-use, clarity and feedback - all important ingredients to make the full functionality accessible to you. The interfaces are carefully designed to encourage you to explore all functions and find the best programs, options and settings for your varying fabrics, dirtiness levels and soiling types. You can create your own personal programs using the different modes and options and then save them as favourites to be able to find them quickly the next time you wash or dry.



Style



High-definition colour TFT screen

- Real aluminium panel and buttons
- High-definition colour display
- Visibility at an angle of 180°
- Program name and icon
- 25 languages
- 6 favourite programs
- Low energy consumption

Selector • 18 programs

Dryness level

Selected program

Gentle drying


Load (3 levels)

Options

- Antiwrinkle
- Steam finish
- Favourites

Delayed start

Logic



High-definition LCD screen

- High-definition graphic display
- Visibility at an angle of 180°
- 25 languages
- 4 favourite programs
- Low energy consumption

Selector • 14–16 programs*

Dryness level

Antiwrinkle

Load (3 levels)


• Steam drying*

• Sound alarm

Time setting

Delayed start

Classic



High-definition LCD screen

- Real aluminium panel and buttons
- High-definition graphic display
- Visibility at an angle of 180°
- 25 languages
- 4 favourite programs
- Low energy consumption

Selector • 9–10 programs*

Dryness level

Antiwrinkle

Load (3 levels)

Sound alarm

Time setting

Delayed start

* On selected models

TUMBLE DRYERS

List of programs.



| | Classic | | Logic | | | Style |
|----------------------|-----------|-----------|--------|-----------|----------------------|----------------------|
| | Condenser | Heat pump | Vented | Heat pump | Heat pump with steam | Heat pump with steam |
| Auto extra dry | ■ | ■ | ■ | ■ | ■ | ■ |
| Auto dry | ■ | ■ | ■ | ■ | ■ | ■ |
| Auto normal dry (EU) | ■ | ■ | ■ | ■ | ■ | ■ |
| Auto iron dry | ■ | ■ | ■ | ■ | ■ | ■ |
| Auto jeans | | | ■ | ■ | ■ | ■ |
| Auto synthetic | ■ | ■ | ■ | ■ | ■ | ■ |
| Auto terry | | | ■ | ■ | ■ | ■ |
| Auto down | | | ■ | ■ | ■ | ■ |
| Bedding | ■ | ■ | ■ | ■ | ■ | ■ |
| Silk & wool | | ■ | | ■ | ■ | ■ |
| Shirts | ■ | ■ | ■ | ■ | ■ | ■ |
| Steam wrinkle care | | | | | ■ | ■ |
| Steam refresh | | | | | ■ | ■ |
| Sports wear | | | | | ■ | ■ |
| Conditioning | | | | | ■ | ■ |
| Quick Pro | ■ | ■ | ■ | ■ | ■ | ■ |
| Time | ■ | ■ | ■ | ■ | ■ | ■ |
| Airing | ■ | ■ | ■ | ■ | ■ | ■ |



T608HX.S

Front-loaded tumble dryer
Stainless steel
Loading capacity: 8 kg
Heat pump/Steam

Careful wrinkle treatment refreshing: Steam programs, **Drying without bundling:** Butterfly Drying™, **Low noise and long life-time:** Induction motor, **Low energy consumption:** Heat pump system, **Effective lint protection for heat pump system:** Multi filter system, **Easy installation without external evacuation:** Internal dewatering system



Features

- Hygienic and durable stainless steel drum
- Galvanized sturdy steel casing
- 5 ball bearings to ensure smooth operation and longevity // Durable and silent induction motor
- Tested for 10000 hours, 160 cycles per year (20 years of use)

Performance

- Butterfly Drying™ for optimal distribution of the load and prevention against bundling
- Quick Pro program - effective drying in just 59 minutes (All)
- Steam wrinkle care and Steam refresh programs
- Extra careful drying for silk and wool
- Perfect dryness level with auto programs and humidity sensor

Comfort

- Easy to read LCD display // Display of remaining time
- 24 hour delayed start // Signal at the end of the program
- 6,2 litre water tank // Full water tank indicator // Connection to drain possible
- Adjustable feet // Possible to stack on an ASKO washing machine
- Load Light™ - drum illumination for easier loading and unloading
- Self-cleaning condenser filter

Programs

- 18 programs:
Auto extra dry, Auto dry, Auto normal dry, Auto iron dry, Auto jeans, Auto synthetics, Auto terry, Auto down, Bedding, Silk and wool, Shirts, Steam wrinkle care, Steam refresh, Sports wear, Conditioning, Quick Pro, Time program, Airing

Options

- Dryness level, Gentle dry, Load size, Delayed start, Anti-crease, Steam finish, Adding to favourite program

Settings

- Child lock, Set language, Sound settings, Display settings, Customize programs, Condensed water, Reset

Safety

- Overheating protection // Overfill prevention // Child safe door

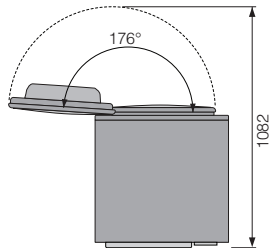
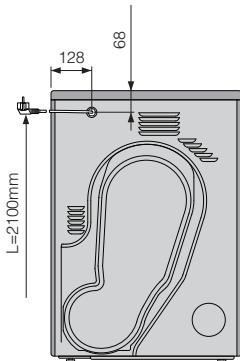
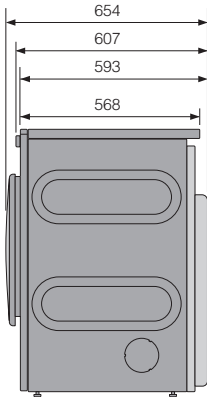
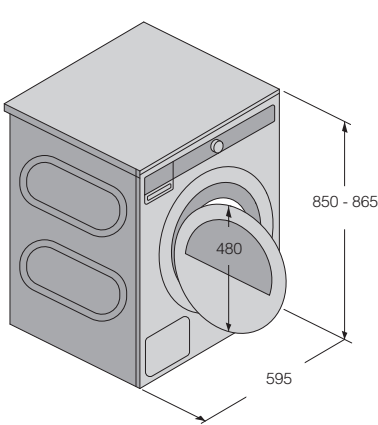
Dimensions

- Appliance dimensions (H x D x W): 850 x 654 x 595 mm
- Length of the power cable: 2100 mm

Technical data

- Electrical connection: 2,0 kW / 220-240V / 50 Hz / 10 A
- Drum volume (litre): 117 litre
- Energy efficiency rating: A+++
- Drying efficiency rating: A
- Noise level (dB(A) re 1 pW): 64
- Energy consumption/year (kWh): 177
- Loading capacity (kg): 8

Installation





T608HX.W

Front-loaded tumble dryer
White
Loading capacity: 8 kg
Heat pump/Steam

Careful wrinkle treatment refreshing: Steam programs, **Drying without bundling:** Butterfly Drying™, **Low noise and long life-time:** Induction motor, **Low energy consumption:** Heat pump system, **Effective lint protection for heat pump system:** Multi filter system, **Easy installation without external evacuation:** Internal dewatering system



Features

- Hygienic and durable stainless steel drum
- Galvanized sturdy steel casing
- 5 ball bearings to ensure smooth operation and longevity // Durable and silent induction motor
- Tested for 10000 hours, 160 cycles per year (20 years of use)

Performance

- Butterfly Drying™ for optimal distribution of the load and prevention against bundling
- Quick Pro program - effective drying in just 59 minutes (All)
- Steam wrinkle care and Steam refresh programs
- Extra careful drying for silk and wool
- Perfect dryness level with auto programs and humidity sensor

Comfort

- Easy to read LCD display // Display of remaining time
- 24 hour delayed start // Signal at the end of the program
- 6,2 litre water tank // Full water tank indicator // Connection to drain possible
- Adjustable feet // Possible to stack on an ASKO washing machine
- Load Light™ - drum illumination for easier loading and unloading
- Self-cleaning condenser filter

Programs

- 18 programs:
Auto extra dry, Auto dry, Auto normal dry, Auto iron dry, Auto jeans, Auto synthetics, Auto terry, Auto down, Bedding, Silk and wool, Shirts, Steam wrinkle care, Steam refresh, Sports wear, Conditioning, Quick Pro, Time program, Airing

Options

- Dryness level, Gentle dry, Load size, Delayed start, Anti-crease, Steam finish, Adding to favourite program

Settings

- Child lock, Set language, Sound settings, Display settings, Customize programs, Condensed water, Reset

Safety

- Overheating protection // Overfill prevention // Child safe door

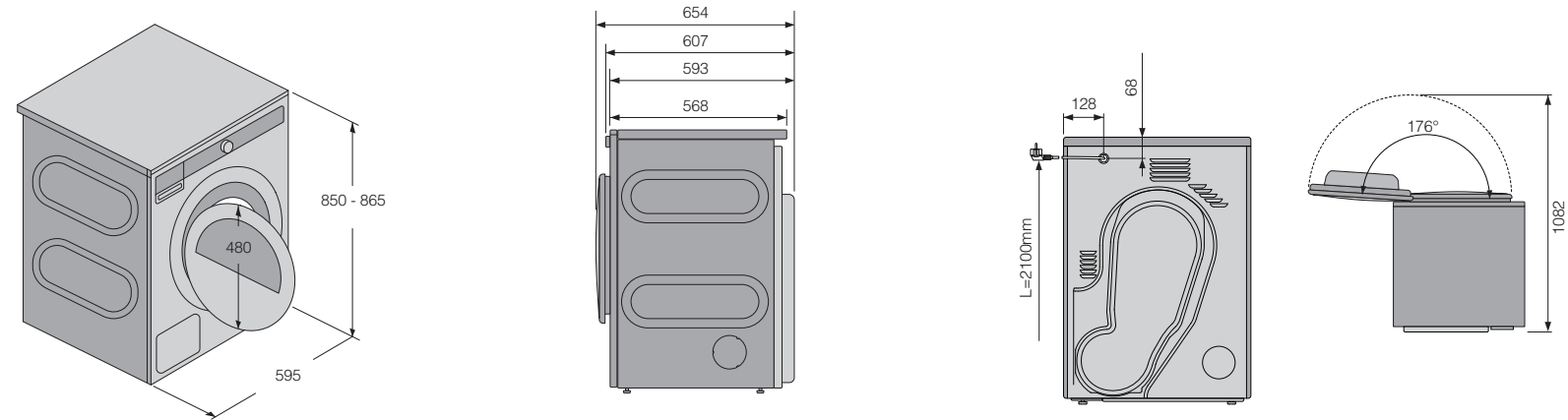
Dimensions

- Appliance dimensions (H x D x W): 850 x 769 x 595 mm
- Length of the power cable: 2100 mm

Technical data

- Electrical connection: 2,0 kW / 220–240V / 50 Hz / 10 A
- Drum volume (litre): 117 litre
- Energy efficiency rating: A+++
- Drying efficiency rating: A
- Noise level (dB(A) re 1 pW): 64
- Energy consumption/year (kWh): 177
- Loading capacity (kg): 8

Installation










T208H.W

Front-loaded tumble dryer
White
Loading capacity: 8 kg
Heat pump

Drying without bundling: Butterfly Drying™, **Low noise and long life-time:** Induction motor, **Low energy consumption:** Heat pump system, **Effective lint protection for heat pump system:** Multi filter system, **Easy installation without external evacuation:** Internal dewatering system



Features

- Hygienic and durable stainless steel drum
- Galvanized sturdy steel casing
- 5 ball bearings to ensure smooth operation and longevity // Durable and silent induction motor
- Tested for 10000 hours, 160 cycles per year (20 years of use)

Performance

- Butterfly Drying™ for optimal distribution of the load and prevention against bundling
- Quick Pro program - effective drying in just 59 minutes (All)
- Extra careful drying for silk and wool
- Perfect dryness level with auto programs and humidity sensor

Comfort

- Easy to read LCD display // Display of remaining time
- 24 hour delayed start // Signal at the end of the program
- 6,2 litre water tank // Full water tank indicator // Connection to drain possible
- Adjustable feet // Possible to stack on an ASKO washing machine
- Self-cleaning condenser filter

Programs

- 10 programs:
Auto extra dry, Auto dry, Auto normal dry, Auto iron dry, Auto synthetics, Bedding, Silk & wool, Quick Pro, Time program, Airing

Options

- Dryness level, Gentle dry, Load size, Delayed start, Anti-crease, Steam finish, Adding to favourite program

Settings

- Child lock, Set language, Sound settings, Display settings, Customize programs, Condensed water, Reset

Safety

- Overheating protection // Overfill prevention // Child safe door

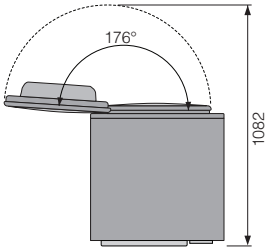
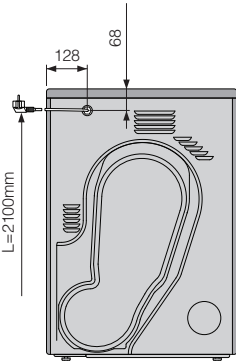
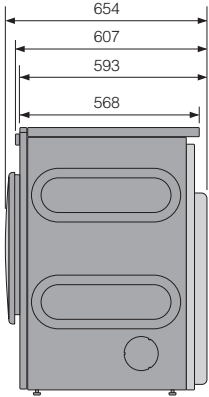
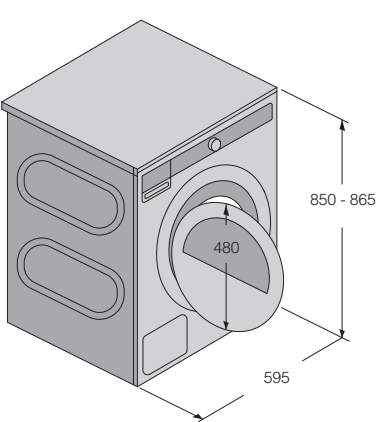
Dimensions

- Appliance dimensions (H x D x W): 850 x 769 x 595 mm
- Length of the power cable: 2100 mm

Technical data

- Electrical connection: 0,7 kW / 220–240V / 50 Hz / 10 A
- Drum volume (litre): 117
- Energy efficiency rating: A++
- Drying efficiency rating: A
- Noise level (dB(A) re 1 pW): 64
- Energy consumption/year (kWh): 236
- Loading capacity (kg): 8

Installation







Drying Cabinets

Our drying cabinets are very spacious with the equivalent of up to 16 metres of clothesline. The interior is flexible and the intelligent design makes them very easy to adapt and organise for various kinds of laundry. This ensures that you always have the maximum drying effect.



DRYING CABINETS

Why do I need a drying cabinet?

Drying cabinets are common in Scandinavia, where the climate often requires that you can dry all types of clothes quickly, even coarse outerwear and shoes. A drying cabinet is practical but also gentle on your most sensitive fabrics since it uses no mechanical action that can wear your clothes, the air stream transports residual moisture and it's almost like drying outdoors.

Drying with extra care.

Check the labels on your clothes and you'll see that many garments and materials need very careful treatment. Silk, velvet and satin, for example, need to be handled with care. That's when a drying cabinet comes in handy.

Less mess.

With a drying cabinet, you can dry your family's sweaters, shirts, coats, shoes, gloves and more in a neat, organised way. It's a brilliant way of taking care of your family's clothes while keeping the house neat and tidy.

Also for shoe care.

It's not just rubber boots that can be dried in a drying cabinet. All leather shoes need to rest between each use to allow moisture to escape. If you use them before they have dried, the seams will eventually break and they will lose their fit. Put them in the drying cabinet when you get home from work and they are ready for your evening walk an hour later.

DRYING CABINETS

Heat pump drying cabinets.






Our heat pump drying cabinets are low in energy consumption but high in drying efficiency. With a dewatering capacity of 22 g/min they dry a 5 kg load in just 90 minutes and with an energy consumption of just 0.3 kWh. The cabinet is a fully closed system which means that no exhaust air connection is required. The moisture condenses during the process and the water that is formed is conveyed to a detachable water tank or via a hose to a drain.



DC7784HP.W

White
Drying cabinet, 184 cm
Heat pump

Super gentle and wrinkle-free drying for clothes not possible to tumble dry: Soft air stream, **Dry all types of clothes and shoes:** Clothes hangers, glove holder, shoe rack, **Climate-smart and economic drying:** Heat pump technology



- Features**
- Super gentle drying of all kinds of fabrics and clothes
 - Easy loading and unloading with pull-out hangers which are also foldable
 - Special hangers for gloves, socks and linens.
 - Special rack for effective drying of shoes
 - Energy and time-saving automatic drying programs

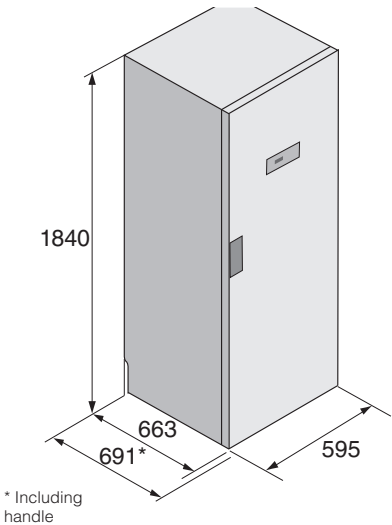
- Performance**
- Loading capacity: 5 kg
 - Dewatering capacity: 22 g/min
 - Total drying length: 16 m
 - Fan capacity: 180 m³/h

- Safety and maintenance**
- Overheat cut-out
 - Easy to clean surfaces and control panel

- Dimensions**
- Product (H x W x D): 1840 x 595 x 608 mm

- Technical data**
- Voltage: 220-240 V
 - Frequency: 50 Hz
 - Current: 10 A
 - Connection load: 900 W

Installation







Hidden Helpers™

We know that laundry areas often lack folding/working surface as well as storage space. Our Hidden Helpers™ are the assistants you need to make your life much easier. They are the tools you often don't know where to store and which normally take up a lot of floor space in your home. No matter which solution appeals to you, with our Hidden Helpers™ you can create a functional, harmonious overall impression that suits your needs exactly.



HDB1153W

White, 15 cm
Integrated pull-out basket and shelf

Push-to-open: Just push the door open and pull out the shelf and basket, **Ergonomic height:** Perfect working height for sorting and folding laundry and for accessing clean laundry from the tumble dryer, **Sorting shelf and basket:** Working surface for sorting and folding laundry combined with a basket, **Removable basket:** Makes it easy to move the clean laundry to cupboards and drawers

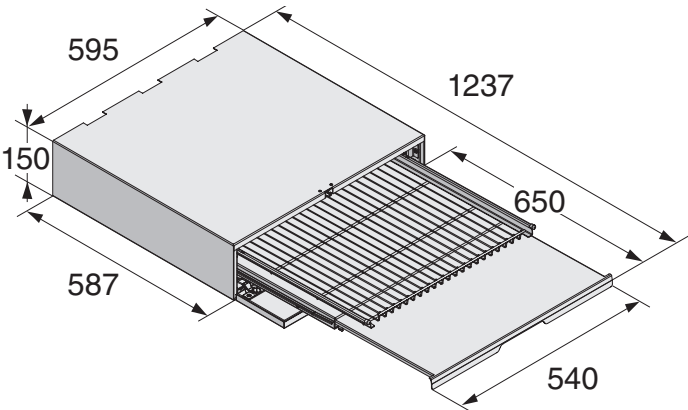
- General description**

 - Shell surface: Laminate / Steel wire
- Use and flexibility**

 - Push / pull basket & shelf
 - Removable wire basket
 - Telescopic pull-out shelf
 - Maximum load: 10 kg
 - Integration with washer and dryer
- Dimensions**

 - Product (H x W x D): 150 x 595x 587 mm

Installation



Glossary



Ovens



5 Air Flow™ system

The 5 Air Flow system secures an optimal circulation of heat or steam within the oven. Combined with its four openings, the fan and the vaulted ceiling make the hot air and steam spread evenly throughout the entire oven space.



Pure Steam System

The Pure Steam System separates condensed water from steam - making your food steamed and not boiled. This maximises the flavour and nutritional content of your food. The water is then re-circulated into the steaming process ensuring proper steaming of the food.



Stage Cooking

With ASKO's ovens you can define your own multiple stage cooking program in up to three different cooking methods and temperatures (for example steam - grill-hot air). The oven will automatically adjust cooking modes and temperatures to quietly help you cook like a pro.



Temperature probe

The programmable thermometer is inserted into the meat, fish or bread at a pre-set temperature. The oven automatically switches off when the wanted temperature is reached.



TFT Full touch screen

A touchscreen and intuitive user interface invite you to discover all of the oven's functionalities.



Fully extendable telescopic slides

All ASKO multifunctional, steam and pyrolytic ovens are equipped with fully extendable telescopic slides to make cooking practical and safe.



Soft Closing doors

Allows for you to easily and gently close the door even with your hands full. The long-lasting door dampers are integrated in the chassis for easy cleaning.



Three pyrolysis levels

High-temperature cleaning (up to 500 °C) leaves the oven clean. You have the choice between cleaning on low, medium, or high. In addition, a catalytic converter reduces unpleasant smells.



Inverter microwave system

By using inverter technology, power is applied continuously and not intermittently. The food is heated gently and it will preserve its initial structure, vitamins and minerals.



Microwave stirrer fan

The Microwave Stirrer fan distributes the waves evenly within the oven, reducing the need for a turntable. The extra space gained can instead be used for heating larger volumes of food.



Easy Clean Interior

The rear wall and door of ASKO ovens are designed with a flat surface. This helps distributing the hot air to cook your food evenly and is easy to clean.



Pro Roast

Pro Roast is programmed to roast meat or poultry. Starting off by sealing the meat at a high temperature, it then cools down and lets the meat cook until it is done.



Sous Vide programs

The Sous Vide programs ensures an even flow of steam at an exact temperature, adjustable in steps of one degree. The program and ovens are designed to keep the conditions even during extra-long cooking times.

Drawers



Vacuumping food

Vacuumping of food to prevent oxidisation and to prolong lifespan. This is an essential step prior to sous vide cooking.



Three vacuum and sealing levels

Air is sucked out of the bags, creating a 99 %, 95 % or 75 % vacuum. These three levels are suitable for three types of foods: hard foods, moist foods or fragile foods. The more sensitive the packaged food is to pressure, the faster the sealing process will be: 7 seconds, 5 seconds or 3 seconds.



Telescopic rails

For more comfort, our drawers are mounted on sliding rails. They are ideal for taking out a pile of hot plates.



Plate heating function

A fan distributes the heat emitted by the heating element in the drawer. The circulating air quickly heats up dishes in a uniform manner.



Keep warm function

The drawer keeps dishes hot until they are ready to be eaten.



Low-temperature cooking

The drawer comes with a low-temperature cooking function, which is perfect for preserving nutrient quality.

Coffee Machines



Grind levels

The size of the grind determines the quantity of aromatic substances extracted in coffee. ASKO coffeemakers come with seven grind options.



Flavour intensities

You have the choice of five flavour intensities: very light, light, normal, strong and full intensity.



TFT Full touch

A touchscreen and intuitive user interface invite you to discover all of the coffee maker's functionalities.



Stainless steel conical grinder

All our coffeemakers are equipped with a professional conical grinder allowing to achieve uniform grinding at a constant size, which ensures a more aromatic coffee.



Telescopic rails

All of our coffee makers are mounted on telescopic rails that slide easily. This is perfect when you need to take the machine out to fill the coffee reservoir or to clean it.



Thermal milk container

The thermal milk container keeps the milk cold as coming from the fridge even after 60 minutes in room temperature. The container also includes the advanced milk froth generator that creates perfect milk froth with micro bubbles for your cappuccino. It is easy to clean with the Auto cleaning system.



Integrated cup warmer

ASKO Elements coffee machine makes use of the side of the machine where we have created a place for warming cups with help from the excessive heat of the machine.



6 different user profiles

Design and save the favourite recipes of the family's and friends' and you will be their hero. This is the fastest and easiest way to meet everyone's wishes.



Easy clean brewing unit

To avoid bad tasting coffee due to residues, the brewing unit is easy to remove and clean. Wash it gently with a mild dish-soap and put it back into place.

Hobs and dominos

**Celsius°Cooking™ system**

An advanced system that gives you the opportunity to cook better food in a simpler way. The hob can be connected to the specially developed temperature probe, pot and pan that continuously measures the temperature of the food you cook.

**Auto Bridge**

When using extra-large pots and pans, the Auto Bridge function in designated zones expand the induction cooking area and gives total coverage for bigger dishes, grill pans and teppanyaki.

**Easy Dial 2.0**

A circular slider for controlling each zone on the hob. It shows you what level you have the heat at, both graphically and numerically. You can get a visual feel for how much heat you're cooking with, or go by the number – either power level, or temperature.

**Celsius°Cooking™ programs**

The Celsius°Cooking hobs comes along with integrated Celsius°Cooking programs, optimized for Celsius°Cooking™ cookware. With this menu, you can easily three different cooking methods can be chosen, with different temperature ranges.

**Plus menu**

The PLUS menu allows cooking with semi-automatic programs, enabling temperature cooking with all kind of cookware that are compatible with induction hobs.

**Hob to hood function**

Not only can your ASKO cooker hood switch on when you start cooking, it will have the capability to "read" what's happening on the hob and change its own performance to suit.

**Celsius°Cooking™ website**

The recipes on the Celsius°Cooking™ website are presented in the form of short, easy-to-follow films, where experts guide home chefs through each step of the cooking process, while simultaneously explaining the Celsius°Cooking™ tech and showing how to get the most out of the Celsius°Cooking™ system.

**Bridge™ induction zones**

This function connects two induction zones to create a single large cooking area. This modular space lets you use large pots and pans.

**Automatic programs**

Six automatic programs let you maintain an appropriate temperature during the entire cooking process (boiling, frying, simmering, grilling, sautéed dishes and keeping foods warm).

**Automatic pot detection**

When you place a pan on the burner, the corresponding control icons light up and the burner turns on to standby mode.

**Easy Dial™**

With the Easy Dial™ touch control you'll find an extremely fast way of controlling your hob. Sliding your finger clockwise increases the power level, anti-clockwise reduces it. Intuitive, good looking and smart.

**Fusion Volcano Wok™ burner**

The wok flame is concentrated to the base of the pan without any heat loss on the sides giving an output equivalent to 6KW. You can easily switch between the wok flame to the simmer or frying setting. Three flames in one burner.

**Super Flex Wok™ burner**

With The Super Flex Wok Burner, the compact and ultimately designed flame ports centres the heat under the pan. Very flexible wok burner with a range of settings from 0.2 kW to 4.6 kW.

**A+ Burner**

Solid burner with flame holes designed with precision to accurately direct the flame at the bottom of the recipient. This reduces heat loss and offers better performance.

**Precision flame regulation**

ASKO gas burners produce a clear flame that can be easily managed. A broad range of settings allows to immediately switch from boiling to simmering.

**Individual timers**

ASKO induction hobs measures the cooking time and tells you when your dish is cooked and turns off the zone. If you temporarily take the pan off of the zone the timer will pause. Double functions with egg timer and stop-watch.

**One-piece burners**

A one-piece burner is easier to clean. Burner caps and bowls contain a superior-quality enamel coating that is heat and scratch resistant.

**Easy clean nanotechnology coating**

The coating of the Craft stainless steel gas hobs uses a nanotechnology procedure to create a very thin layer preventing stains from sticking to the surface.

Hood-in-hob

**Twin Filter Solution**

The ASKO hood-in-hob is fitted with Twin Filter System that efficiently cleans the air twice in one and the same filter. When it's time for cleaning, just lift the filter from the hob and place it in your dishwasher and it will be cleaned the most hygienic way.

**Effective fume removal**

We use the fact that fumes from cooking rise more slowly closer to the source than higher up in the air. The significantly higher air speed that the fan provides, draws the fumes off from the point where they arise, directly at the cooktop.

**Clear view kitchen**

The idea behind the ASKO hood-in-hob is simple. For those of you who want to enjoy your beautifully designed kitchen, without any distracting cooker hood in the field of view. For architects and designers, the ASKO hood-in-hob open a new field of kitchen designs, in which they don't need to consider whether to hide or highlight the cooker hood.

**Quattro Filter System**

The inside of the four charcoal filters used for re-circulation the air consists of a microscopic maze-pore structure where odour molecules is effectively trapped. Thanks to the very effective grease filter (the Twin Filter Solution) no grease will clogg the charcoal filters which will enhance theirs odour removal capacity significantly.

Cooker Hoods

**Proximity sensor**

When the Elements cooker hood isn't used, the display is idle. However, when the Proximity sensor notices any movements nearby it immediately lights up the display.

**Dimmable LED**

The ASKO cooker hoods are fitted with durable and dimmable LED lights and can be adjusted from bright working light to soft dinner light.

**Light colour adjustment**

Cooking requires a good working light, but when dinner is served you might want to change into a softer light. The light adjustment function allows you to easily change the light from bright working light to a warmer and more comfortable ambient light when the meal is ready.

**Dishwasher proof filters**

The highly effective stainless steel filters of the ASKO cooker hoods are easily removable for cleaning. The most hygienic way to wash them is actually in your dishwasher.

**Clean Air function**

The Clean Air function freshens the air in the kitchen by automatically switch on for 10 minutes every hour, using the lowest speed setting.

**Brushless induction motors**

ASKO cooker hoods are fitted with high quality brushless motors to keep energy consumption and noise levels at a minimum – all to make your life easier for a long time.

**Filter cleaning indication**

The clean filter indication helps you maintain the high performance of the cooker hood by letting you know when it is time to clean the filters.

**Boost function**

The Boost function runs the fan at its maximum speed for two minutes, getting rid of temporary excessive fume. After the boost period, the fan returns to the previous speed.

**Perimeter extraction**

ASKO's clever design with concentrated extraction zones at the filter edges, means that the cooker hoods removes more fume even at lower settings, and by using less energy.

Cooling

**Adaptive temperature control**

Keep your food's first-day freshness for longer. ASKO refrigerators automatically lowers the temperature prior to periods of frequent use, avoiding temperature rises and keeping your food fresh up to 20% longer.

**Cool Flow+**

The Cool Flow+ system, divides the cool air flow in two streams – one for the drawers and one for the remaining compartment. This create different microclimates for different types of food, reducing drying out and preserving the food's first-day freshness for longer.

**Cool Flow**

Fast and even distribution of cool air is crucial for keeping your food fresh. The Cool Flow system allows for storing all types of food on any shelf by safeguarding that the temperature is rapidly restored after the door has been opened. The continuous air flow prevents the food from drying out and helps preserving its first-day freshness.



Multi Air Flow System

The effective air flow behind the backwall, distributes the cold air on each level and the temperature is instantly restored after opening and closing the fridge. The even temperature and the rapid restoring of the temperature helps preserving freshness of food and protecting wine from temperature changes.



Automatic humidity control

Automatic Humidity Control is a special membrane that keeps the humidity of the fruit and vegetable drawer at the optimum level. At 90% humidity or more, it automatically opens. Below 90% it closes to keep the moisture inside. This fully automated process protects the humidity of your fruit and vegetables and keeps them nutritious.



No Frost

With our effective No Frost function, defrosting is in the past. In general, the food is easier to handle as packaging doesn't stick together, and it is easier to see what is in the packaging. With No Frost, the freezer's entire space is available for storing which is more energy efficient. You save both money and the environment.



Super Cool™ / Super Freeze™

When you get home from the weekly shopping and load the fridge and freezer with fresh, lovely food the Super Cool and Super Freeze functions helps to boost the cooling and freezing process. Slowing down the degradation process significantly and helping to preserve your food.



Dura Fresh System

With ASKO Dura Fresh™ System, you no longer need to think about where in the refrigerator you best place the meat, fish or vegetables. The system with different drawers allows for you to create the perfect microclimate for your favourite foods, slowing down the decay process and minimizing waste.



Wooden breakfast tray

Prepare the wooden breakfast tray with small portions of your favourite toppings. Ready to serve whenever you are.



Convertible freezer

The conversion function for the freezer is perfect to use at all times when you need to store more food and drinks than normal. In just a few hours, you turn your freezer into a refrigerator and have suddenly solved an important storage problem before your dinner party.



Stainless steel backwall

The stainless steel backwall prevents the formation of harmful "biofilms" that can harbor bacteria that can adversely affect longevity and taste. Also very easy to clean. A choice for your health and well-being.



Air purifier function

The Air Purifier function constantly charge your ASKO refrigerator with negative ions. The Air Purifier function works on molecule level and effectively eliminates odours and has an antibacterial effect.



Auto Fast Freeze

The ASKO Auto Fast Freeze function detects warm or unfrozen food put into the freezer. The cold air blow freezes the food faster and keeps its original quality.



Auto Super Cool

The Auto Super Cool function detects temperature rises and activates an intensive cooling that brings the temperature back at the pre-set level, slowing down the food aging process.

Wine cabinet



Three temperature zones

Since different wines require different temperatures, the ASKO Wine Climate Cabinet contains three individual temperature zones. They're perfectly sealed off from one another and the temperatures are kept at an exact, even level. The middle zone is the serving zone and here you bring the wine to the perfect serving temperature



UV protection

Another important aspect to storing wine is keeping it from harmful UV light. The glass in the door of the Wine Climate Cabinet protects your collection from the UV lights that could potentially damage your valuable wine.



Wooden wine racks

Wooden racks make the wine cool in the right pace and shelter the bottles. That's why all racks in ASKO Wine coolers are made of wood.



Stable humidity level

The Wine Climate Cabinet keeps the humidity level at around 70% – an optimum level for wine storage. You can check on the cabinet's humidity levels at any time, either in the UI or in the app.



No vibrations

The Wine Climate Cabinet's highquality compressor ensures consistent temperatures in each compartment. And, since wine likes to rest peacefully, this wine climate cabinet is almost vibration-free.



Precise temperatures

Precise temperature controls let you choose whether you want to store and age your wines, or bring them to serving temperature. Range: +5 °C max +20 °C.



Virtual sommelier

The Wine Climate Cabinet's companion app is connected to the Vivino database – putting a wealth of information at your fingertips and allowing you to log and keep track of your collection.



Fully connected

With the Connect Life application on your mobile phone you have all the functionalities of the wine climate cabinet at hand. Changing some settings or searching through your inventory can be done everywhere you want.

Dishwashers



8 Steel™

The eight most important parts of our dishwashers are made out of 18/9 stainless steel and not plastic, which makes them very resistant and durable. This stainless steel contains 18 % chromium and 9 % nickel, making it fully resistant to the acidity of certain ingredients (tomato, lemon, vinegar, etc.), meaning that its components do not end up in food.



Unique spraying system

Our spraying system with multiple spraying zones guarantees that no corners are missed in ASKO dishwashers. Water reaches every nook and cranny of the tank.



Turbo Combi Drying™

Turbo Combi Drying™ is fan-forced drying in combination with automatic door opening. This is an unbeatable combination to get your dishes perfectly dry. The process starts with the fan evacuating humidity from the dishwasher with the door closed and then the door opens automatically to let the dry and warm indoor air remove the last spots of humidity from the dishes.



Turbo Combi Drying™ with sensor control

Turbo Combi Drying™ with sensor-controlled door opening is fan-forced drying in combination with automatic door opening. This is an unbeatable combination to get your dishes perfectly dry. The process starts with the fan evacuating humidity from the dishwasher with the door closed. Then the door opens automatically to let the dry and warm indoor air remove the last spots of humidity from the dishes. The sensor measures the room temperature and in general a colder room means that the door will be closed and the fan on for a longer time and a warmer room means that the door will open earlier. In this way the level of condensate created will be kept at a very low level regardless the room temperature.



Sliding door

Sliding rail system preventing any rubbing between the dishwasher front piece and the baseboard of the kitchen cabinet.



Super Cleaning System™ (SCS™)

All dishwashing cycles starts with the SCS-step. In this step the dishes and the sides of the dishwasher tub is rinsed. The particles and residues is directed to the filter area where it ends up into the coarse filter. This means that the main washing cycle starts with rinsed dishes a clean tub and a clean filter. All together it ensures that the end cleaning result is perfect.



Light Lock™

Light plastic cans and bowls are easily flipped over and filled with water. The LightLock™ smart fixation helps them to retain their position throughout the program.



Vase/bottle holder

Our special holder for tall, narrow objects like baby bottles, vases and bottles is combined with a special power zone that makes sure that the cleaning result is perfect.



Flexiracks™

ASKO Flexiracks™ are sturdy, nylon coated steel racks instead of plastic which is most common on the market. Our racks are also adjustable in different heights and the pin rows are adjustable depending on which type of load you have.



Auto door open drying

This drying method starts with a pre-drying and cool down phase with the door closed. Then the door opens automatically to let the dry and warm indoor air remove the last spots of humidity from the dishes. This function is possible to turn off if you like.



Push-to-open

With the push-to-open function you wont need any handle on the door. Just give it a push and the door will open automatically. Perfect for clean minimalistic kitchens.



WiFi ConnectLife

Selected dishwashers are possible to connect to WIFI and to the ConnectLife app, which lets you control and monitor your ASKO dishwasher remotely via your smartphone or tablet.



UV Cleanse Mode

One of the most remarkable new functions is UV Cleanse™, which uses UV light to help eliminate up to 99,99999% of the bacteria that can make its way into a dishwasher (when you use UV Cleanse™ mode in the Intensive and Hygiene programs).



Adaptive Green Mode

Energy is saved via a clever heat exchanger system built into the dishwasher. Heat generated by the dishwasher combines with the ambient temperature of the room to heat up a tank full of water. This water is then used at various stages of the cleaning process.



Heat Exchanger

Energy is saved via a clever heat exchanger system built into the dishwasher.



Aqua Safe™ system

The DW60 dishwasher features our unique Aqua Safe™ system – an advanced water safety system that combines sturdy construction, high-quality materials and smart systems and sensors to ensure that your wooden floor stays dry – and your dishes stay clean.



Line Concept™

Line Concept™ is our unique design approach to making the interface and display simple and natural to interact with. Information is kept in one row, with all actions lined up from left to right. You begin by pressing the main switch. Then you select programs, program modes, settings and finally the start button.



17 place settings

In terms of sheer volume, the dishwasher has room for fairly 180 individual items, including 22 different types of plates, cutlery, and glasses.



XL and XXL

Our dishwashers come in two sizes, XL and XXL. The XL can be installed in a cabinet with minimum height of 820 mm and XXL minimum 860 mm.



World's tallest internal loading height

An internal loading height of up to 58 cm (XXL dishwashers) or 54 cm (XL dishwashers) means that there is room for even the largest and most awkward pots, plans, plates and trays.



Anti odour function

The anti-odour function helps stop any nasty smells developing in the machine, which can be caused by dirty dishes that have been left in the dishwasher for too long. The dishwasher's integrated door fan automatically activates twice an hour for a maximum period of 96 hours. This ventilates the tub and prevent odours, while minimizing humidity on all models with Turbo Combi Drying™.



Auto Dose

The auto dosing compartment in selected DW60 dishwashers stores up to 30 days' worth of detergent. The auto Dosing detergent cartridge is removable – meaning that you can take it out when you need to top-up with detergent. It is also very easy to clean in the sink.



Adaptable cleaning intensity

The motor for the circulation pump is variable so that water pressure can be automatically adapted, by program, to the types of dishes being cleaned. For example, the intensive program is using a higher pressure to provide maximum intensity while the crystal glass program uses lower pressure in order to protect sensitive wine glasses.

The motor for the circulation pump is variable so that water pressure can be automatically adapted, by program, to the types of dishes being cleaned. For example, the intensive program is using a higher pressure to provide maximum intensity while the crystal glass program uses lower pressure in order to protect sensitive wine glasses.



Adjustable power zones

Our DW60 dishwashers are fitted with two adjustable "power zones" with two spray patterns: one for tall narrow objects like baby bottles and one for wider objects like oven dishes. You change between the settings manually, by turning the power zone. It can also be complete shut off.



Tested for 20 years of use

Our dishwashers are tested for the equivalent of 20 years' worth of regular use, with the intention that it should provide you with decades of care. Furthermore, each individual machine is tested before delivery.



Quick Pro 59 min

The DW60 dishwashers are designed to save you time. One good example is the Quick Pro program which is just 59 minutes long and has A rating for cleaning and drying.

Washing machine



Quattro Construction™

The tank is held up by four shock absorbers solidly fastened to a steel base. This exclusive system reduces vibrations and improves the durability and stability of the appliance. This is particularly notable during high-speed spin drying.



Active Drum™

Hourglass-shaped blades guide laundry to the centre of the drum where the blade action is softer. The load is distributed better and treated as gently as possible.



Auto Dose

Delivers the ideal quantity of detergent depending on the program, the dirtiness level, the amount of laundry and the hardness of the water. It eliminates the risk of white stains on dark laundry and improves washing performance.



Steel Seal™

The traditional rubber seal is replaced by a stainless steel seal that guarantees hygienic washing conditions in a bacteria-free drum. Furthermore, laundry slides in and out more easily during loading and unloading.



Pro Wash™ system

Water enters the machine through two intakes producing a shower effect, quickly wetting laundry. This system is optimal for diluting detergent and provides excellent washing and rinsing results.



Cast-iron counterweight

Vibrations are absorbed by cast-iron counterweights. This material is very durable and enables a higher spin drying speed than concrete. This increases the lifespan of the appliance.



Induction motor

The brushless motor increases the lifespan of the appliance and reduces power consumption and noise.

Tumble dryers



Steam generator

This device is used for the steam de-wrinkle and steam cooling programs. The water recovered during drying, which is free of limescale, is fed to the generator. The steam produced is then injected into the drum via hot air inflows.



Butterfly Drying™

The alternating rotations of the drum, which is equipped with Air Lift™ blades, make laundry move in the pattern of a horizontal "8". This system stretches out fibres, prevents clothing from compacting, and is optimal for loosening it up.



Multi Filter System

This system consists of four filters: 1 lint trap on the porthole, 1 mesh filter and 1 foam filter prior to the heat pump evaporator and 1 filter in the condensation tray. They prevent lint from getting into the appliance and increasing the drying time.



Induction motor

The brushless motor increases the lifespan of the appliance and reduces power consumption and lowers the noise.



Heat Pump

Liquid refrigerant circulates in the heat pump circuit and recovers the energy contained in moist air. This system operates as a closed circuit, saves power and generates gentle heat that protects fragile fabrics.

Drying Cabinets



Versatile drying

With a drying cabinet, you can dry your family's sweaters, shirts, coats, shoes, gloves and more in a neat, organised way. It's a brilliant way of taking care of your family's clothes while keeping the house neat and tidy.



Auto programs

Smart, easy to use, time and energy saving - there are many benefits to our new Auto programs. Just choose the program and options you want, and the drying cabinet will automatically turn off once it's ready and your clothes are dry.



Ultra gentle drying

Check the labels on your clothes and you'll see that many garments and materials need very careful treatment. Silk, velvet and satin, for example, need to be handled with care. That's when a drying cabinet comes in handy.



16 metre clothes line

Our drying cabinets are very spacious with enough room to accommodate the equivalent of a 16-metre clothesline. The interior is flexible and the intelligent design makes them very easy to adapt and organise for various kinds of laundry. This ensures that you always achieve the maximum drying effect.



Glove holder

Gloves are used at work, when sporting or in cold weather. They will inevitably become damp or even wet. In those situations the Glove rack in our drying cabinet comes in handy. Place your gloves there and they will soon be dry again.



Shoe rack

It's not just rubber boots that can be dried in a drying cabinet. All leather shoes need to rest between each use to allow moisture to escape. If you use them before they have dried, the seams will eventually break and they will lose their fit. Put them in the drying cabinet when you get home from work and they are ready for your evening walk an hour later.



Cold dry

If you check the labels on your clothes you will see that many garments and materials need very careful treatment. Silk, velvet and satin, for example, need to be handled with care. With the Cold Dry function you will get the gentlest drying ever - no wear and tear just gentle air.

 **ASKO**
Inspired by Scandinavia

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