



Full Assortment
Brochure

2023



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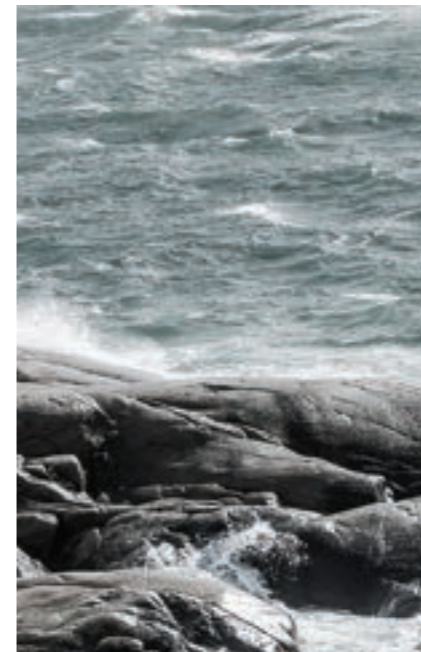
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Be inspired by Scandinavia

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.

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.



International awards

Ever since 1950, when we began our journey as a small producer of appliances, we have been richly awarded for our design, functionality and innovations.

Now, almost 70 years later we are proud of the recognition ASKO has received for the premium level of design, quality, and performance of our products. Below you can find a small collection of some of the awards we have received through the years.



Awards 2015

Red Dot Award 2015 for three ASKO Elements appliances: Steam oven OCS8478G, Warming drawer ODW8128G and Cooker Hood CW4938G



reddot design award winner 2015

Good Design Award for ASKO HIG1995AD Duo Fusion



Awards 2016

Red Dot Award 2016 for ASKO Craft - Combi Steam Oven OCS8687A, ASKO Craft - Combi Microwave Oven OCM8487A and Cooker hood wall - Model Evolve CW4939S



reddot award 2016 winner



Awards 2017

Red Dot Best of the Best Award 2017 for ASKO Pro Home washing machine W4086C and tumble dryer T408HD



reddot award 2017 best of the best



Awards 2018

APDC*IDA Design Excellence Awards for five selected ASKO Elements appliances: Gas/Induction Hob HIG1995AB, Built-in Coffee Machine CM8478G, Combi Steam Oven OCS8478G, Warming Drawer ODW8128G and Cooker Hood CW4930G



Red Dot Award 2018 for ASKO Elements Coffee Machine CM8478G, BI-Refrigerator R31842I and BI-Freezer FN31842I



reddot award 2018 winner

European Product Design Award for ASKO Laundry Care System and Dishwasher DBI1654IG



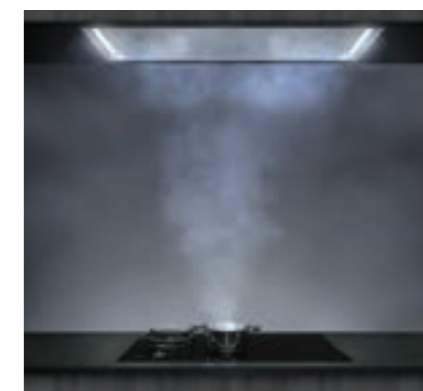
Awards 2019

Red Dot Award 2019 for ASKO Tumble dryer T600HX available in two colours and several different specifications



reddot award 2019 winner

Good Design Award 2019 for ASKO Elements ovens



Awards 2020

iF gold award 2020 for ASKO Elements cooker hoods CCT1252W and CBB862W



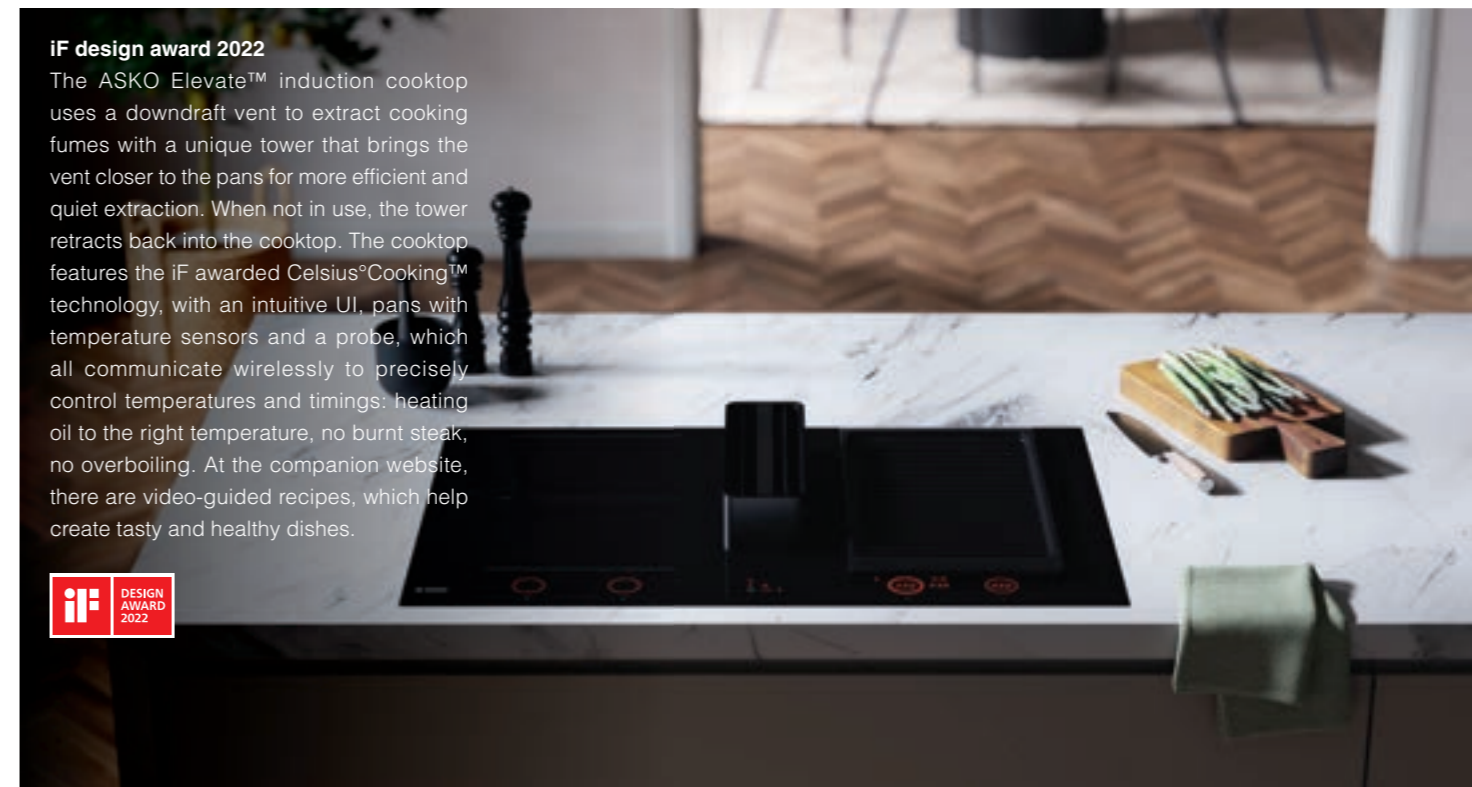
Awards 2021



iF gold award 2021
 The iF DESIGN AWARD jury placed the ASKO Elements wine climate cabinet among the highest of all achievements within the creative industries in 2021, awarding it with an iF GOLD AWARD 2021. The wine cabinet's functional elegance, cutting-edge design and innovative technology was named by the jury as "an exquisite piece of craftsmanship, a stunning showcase that wine aficionados will love".



Awards 2022



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 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.



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.





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.



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.



Pyrolytic ovens

We want the time in your kitchen to be spent on cooking, creativity and enjoyment – not cleaning. The ASKO Pyrolytic Self Clean™ 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.



Traditional ovens

There is a simple reason traditional methods stand the test of time – they produce results that are enjoyed by generation after generation. If you prefer to keep your cooking simple, a traditional oven from ASKO is the natural choice. It also includes Auto Pro Roast for the perfect steak and smart auto-cook programmes so you can enjoy simplicity on another level.



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.

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.



5 Air Flow circulation system



All ASKO ovens come with a cavity inspired by traditional wood ovens. This exclusive cavity shape, with its five air inlets located at different levels, makes hot air circulate more consistently, ensuring perfectly uniform cooking. To improve the diffusion effect even more, the cavity, racks, and drip trays are covered in high-quality enamel which efficiently absorbs and reflects heat, so all your dishes turn out perfectly.

Ultra cool doors with soft opening and closing

The oven doors are constructed for maximum safety with up to four high-quality safety glasses and three heat-reflecting layers. 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.

Pro roast mode

First the meat is sealed at a high temperature by means of hot air and the top heating element. Then the dish is slowly cooked at a low, preset temperature, with the top and bottom heating elements. Also creates a delicious crispy crust on meat, poultry and fish.

Telescopic guides for easy loading and unloading

Dealing with hot oven dishes that are large and heavy can be awkward and risky. No matter how heavy and hot your dishes are, our easy gliding telescopic guides with automatic locking function make loading and unloading dishes convenient and safe by removing the need to reach into a hot oven.

Pyrolytic Self Clean™ ovens

We want the time in your kitchen to be spent on cooking, creativity and enjoyment – not cleaning. The ASKO Pyrolytic Self Clean™ 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.

Create your own favourites menu

ASKO ovens are all about making cooking more enjoyable and life in the kitchen more convenient. To help ensure this, you can add any of your most frequently used programmes and settings to the favourite's menu. You can even add any previous cooking combinations and use them every time you're in the mood for cooking that favourite dish of yours.

COMBI STEAM OVENS

Perfecting the power of steam

Cooking with steam is more than just a simple way to make healthy food. When properly harnessed, the power of steam can keep your vegetables in shape, kick your culinary skills up a notch and help

your baking rise to delicious new levels. Now, thanks to ASKO's smart programs and functions, it has never been easier to control and enjoy the pure power of steam.



Steamed to perfection – the ASKO way

ASKO's Pure Steam system is specially designed to avoid any water condensation – keeping all of the moisture in circulation throughout the cooking process, unlike many other standard steam or combi ovens. As a result, your ingredients will maintain their flavour better – plus there's little risk of them becoming waterlogged, and their delicate surfaces and shapes are far less likely to be damaged, making artful presentation much easier.

Keep your food fresh, healthy and in shape

Steaming vegetables is an easy way to keep them tasting and looking good – it also preserves their nutritional benefits better than poaching or simmering. Crucially, with steaming, the vegetables aren't buffeted around in the same way that they would be in a potful of boiling water or stock, so they keep their shape and texture better too. Of course, steaming is a good way to apply these same benefits to other dishes: like fish, shellfish, dumplings, buns and eggs.

Enjoy restaurant – quality results at home

Using a combination of steam and air convection – as is possible in a programmable combi oven – allows you to take the temperature higher, making sure that food browns perfectly for a perfect finish and delicious taste, while also benefitting from improved heat transfer and more even cooking.

Make your baking rise to another level

In the first few moments of baking, when a loaf starts to rise quickly, steam in the oven keeps the crust soft and stretchy – meaning that it can carry on rising for longer. It also works on the sugars and starches on the bread's surface, helping form a thin crust, and keeping it even, glossy and crisp with a rich, enticing colour.

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.

MICROWAVE OVEN WITH INVERTER

Discover the new wave

Stylish, smart and subtle. ASKO microwave ovens are designed to completely transform perceptions of what a modern microwave oven is capable of. The inverter technology allows microwaves to be emitted constantly, so you can simmer a sauce without boiling

it. While ASKO combi microwave ovens offer all of the flexibility of combined cooking, allowing you to thaw, continue to cook and finish a dish by quickly grilling it all in the same programme. This is the new wave of modern microwave cooking.



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.

Advantages of combi microwaves ovens

Our combined microwave ovens come with all the advantages of both microwaves and traditional heat – giving you the flexibility to really express yourself. 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.

In ASKO's combi microwave ovens, you can simmer a sauce without boiling it thanks to the inverter technology that produces a continuous flow of microwaves instead of pulses as in a traditional microwave system. All our combi microwave ovens have a stage cooking function, allowing you to set up to three different cooking modes in a single program.

5-IN-1 COMBI OVENS

World's most flexible built-in combi oven

The unique 5-in-1 combi oven from ASKO is designed to provide solutions and add value to your cooking. It puts five different heating methods at your fingertips – full steam, microwaves, heat, combination oven/microwaves and combination oven/steam. Smartly integrating 5 different heating methods in the same oven, not

only gives you more freedom and control, it saves precious space in your kitchen for other appliances. With this extra space, why not combine it with an Elements coffee machine. Or extend the cooking possibilities even more by pairing it with one of our convection or Pyrolytic Self Clean™ ovens.



1. 100% Steam

Gentle cooking of vegetables, fish and meat. Use full steam function for cooking fresh fish, vegetables and potatoes at the same time, without risk of overcooking.

2. 100% Microwave

A real time saver when re-heating food and warming liquids, also good for defrosting. Perfect for melting chocolate for example.

3. 100% Oven

Various functions for baking and cooking with combining upper and lower heat, hot air and grill. Perfect for pastries and cakes.

4. Microwave / Oven

The dish is cooked with a combination of microwaves and hot air. This shortens the cooking time, but the dishes do get a nice brown crispy top.

5. Steam / Oven

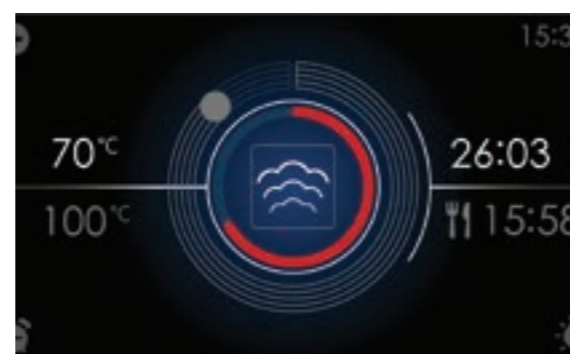
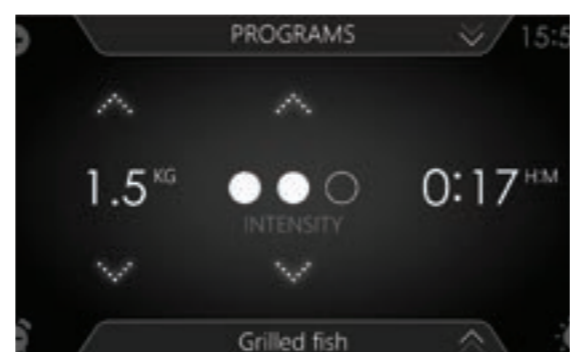
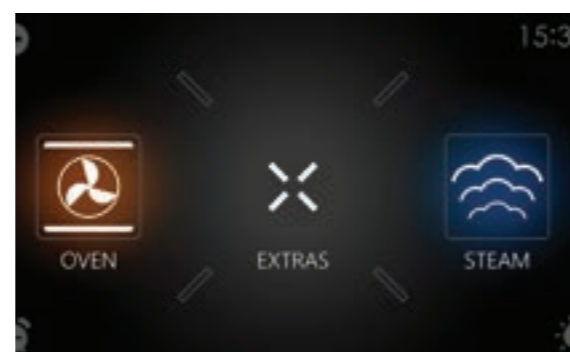
To combine hot air and steam brings out more taste and creates a more appealing texture of for example bread that will have a soft inside and a delicious soft yet crispy crust.

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 levels when cooking, and easily holds up under extreme conditions such as during pyrolytic programs or steam cleaning.



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-programmed 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.



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 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.



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.

Pearl Grey, Elements range



OCS8678GG

Combi Steam Oven
Pearl Grey
60 cm / 73 litre



OP8678GG

Pyrolytic Self Clean
Pearl Grey
60 cm / 71 litre



OCS8478GG

Combi Steam Oven
Pearl Grey
45 cm / 50 litre



OCM8478GG

Combi Micro Oven
Pearl Grey
45 cm / 50 litre



OCSM8478GG

5-in-1 Combi Oven
Pearl Grey
45 cm / 50 litre

Black Steel, Craft range



OCS8687B

Combi Steam Oven
Black Steel
60 cm / 73 litre



OP8687B

Pyrolytic Self Clean
Black Steel
60 cm / 71 litre



OT8687B

Multifunctional Oven
Black Steel
60 cm / 73 litre



OCS8487B

Combi Steam Oven
Black Steel
45 cm / 50 litre



OCM8487B

Combi Micro Oven
Black Steel
45 cm / 50 litre



OCSM8487B

5-in-1 Combi Oven
Black Steel
45 cm / 50 litre

Graphite Black, Craft range



OP8664A1

Pyrolytic Self Clean
Graphite black
60 cm / 71 litre



OM8464A1

Microwave Oven
Graphite black
45 cm / 50 litre



OCM8464A1

Combi Micro Oven
Graphite black
45 cm / 50 litre



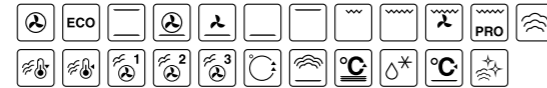
OCS8678GG

Pearl Grey
Combi steam oven, 60 cm/73 litre

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, **Cooking to the core:** food thermometer. **Setting of 3 successive cooking modes:** Stage cooking function, **Convenience:** Telescopic rails on 3 levels



23 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, Full 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, Regenerate, Plate warming, Defrost, Keep warm, Steam cleaning

Features

- Energy efficiency category: A+
- Cavity volume: 73 L
- Cool Door: 4-layer glass and heat reflectors
- Ultra-smooth heat and moisture resistant 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
- 132 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
- Automatic descaling program
- Cooling system with prolonged ventilation
- Adjustable feet

Dimensions

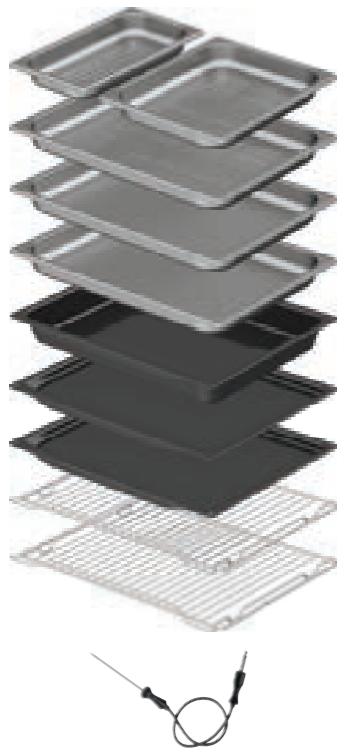
- Appliance dimensions (H / W / D): 595 / 597 / 547+21* mm
- Necessary space dimensions (H / W / D): 590 / 560-568 / 550 mm
- Length of the power cable / Location: 1500 mm / Back right

Technical data

- Electrical connection: 3.4 kW / 220-240 V / 50-60 Hz / 16 A
- Maximum power (Grill / Convection heat / Steam generator): 2.7 kW / 1.6 kW / 1.2 kW

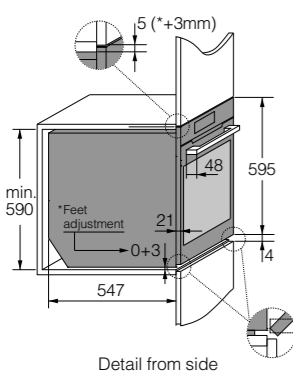
* 21mm is the thickness of the oven's metal frame

Standard accessories

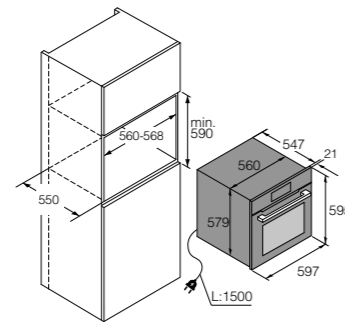


- 1 Small perforated stainless steel tray (1/3 of full width)
- 1 Small perforated stainless steel tray (1/2 of full width)
- 1 Full width perforated stainless steel tray
- 2 Full width non-perforated stainless steel trays
- 2 Full width enamel coated shallow trays
- 1 Full width enamel coated deep tray
- 2 Grill racks
- 1 Temperature probe

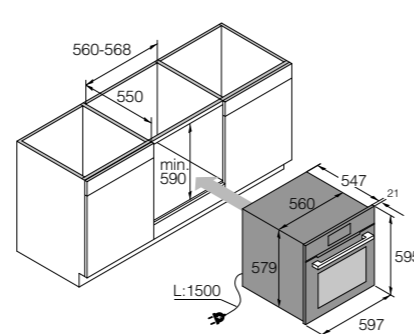
Installation



Detail from side



Tall cabinet installation



Under-counter installation



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 resistant 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

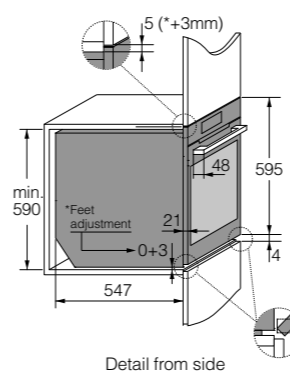
* 21mm is the thickness of the oven's metal frame

Standard accessories

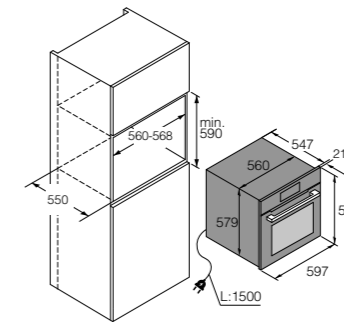


- 2 Full width enamel coated shallow trays
- 1 Full width enamel coated deep tray
- 1 Grill rack
- 1 Glass tray
- 1 Temperature probe

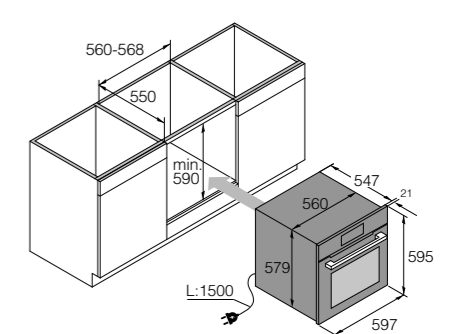
Installation



Detail from side



Tall cabinet installation



Under-counter installation



OCS8478GG

Pearl Grey
Combi steam oven, 45 cm/50 litre

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. **Cooking to the core:** food thermometer. **Setting of 3 successive cooking modes:** Stage cooking function. **Convenience:** Telescopic rails on 2 levels



23 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, Full 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, Regenerate, Plate warming, Defrost, Keep warm, Steam cleaning

Features

- Energy efficiency category: A+
- Cavity volume: 73 L
- Cool Door: 4-layer glass and heat reflectors
- Ultra-smooth heat and moisture resistant 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
- 132 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 2200 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 2 levels, 100 % extendable and removable
- Soft closing and opening oven door
- Dual halogen lighting
- Easily removable door glass for cleaning
- Automatic descaling program
- Cooling system with prolonged ventilation
- Adjustable feet

Dimensions

- Appliance dimensions (H / W / D): 455 / 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: 2.9 kW / 220-240 V / 50-60 Hz / 16 A
- Maximum power (Grill / Convection heat / Steam generator): 2.2 kW / 1.6 kW / 1.2 kW

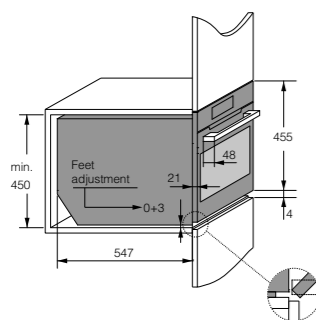
* 21mm is the thickness of the oven's metal frame

Standard accessories

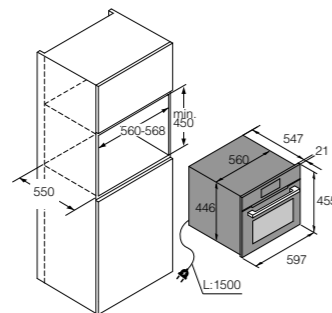


- 1 Small perforated stainless steel tray (1/3 of full width)
- 1 Small perforated stainless steel tray (1/2 of full width)
- 1 Full width perforated stainless steel tray
- 1 Full width non-perforated stainless steel tray
- 1 Full width enamel coated shallow trays
- 1 Grill rack
- 1 Temperature probe

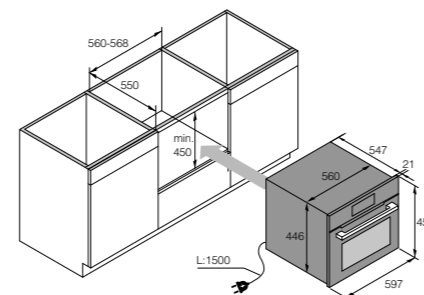
Installation



Detail from side



Tall cabinet installation



Under-counter installation



OCM8478GG

Pearl Grey
Combi microwave oven, 45 cm/50 litre

Uniform cooking: 5-way hot air 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



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 resistant 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 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
- Cooling system with prolonged ventilation
- Adjustable feet

Dimensions

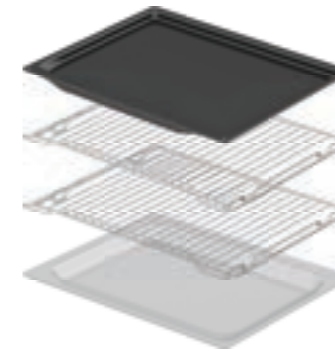
- Appliance dimensions (H / W / D): 455 / 597 / 547+21* mm
- Necessary space dimensions (H / W / D): 450 / 560-568 / 550 mm
- Length of the power cable / Location: 1500 mm / Back right

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

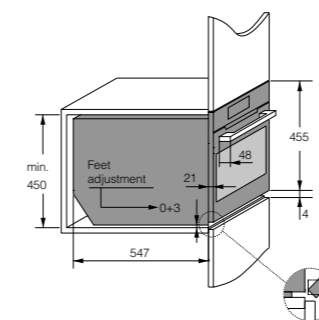
* 21mm is the thickness of the oven's metal frame

Standard accessories

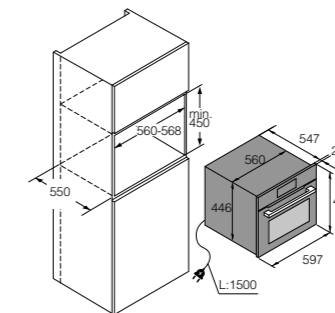


- 1 Full width enamel coated shallow tray
- 2 Grill racks
- 1 Glass tray

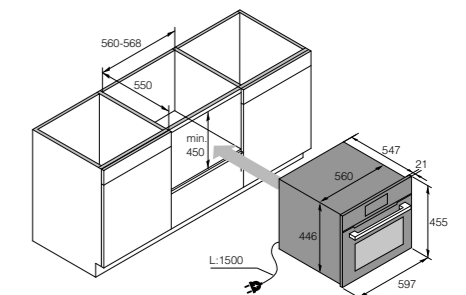
Installation



Detail from side



Tall cabinet installation



Under-counter installation



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 resistant 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 inlets 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

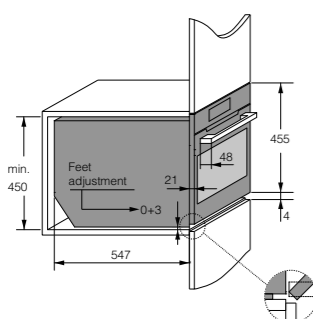
* 21mm is the thickness of the oven's metal frame

Standard accessories

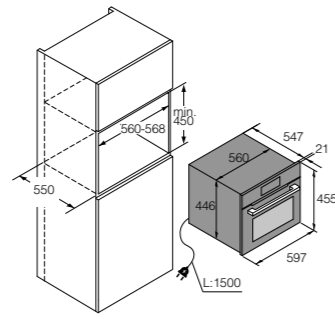


- 1 Full width perforated stainless steel tray
- 1 Full width non-perforated stainless steel tray
- 1 Full width enamel coated shallow tray
- 1 Grill rack
- 1 Glass tray

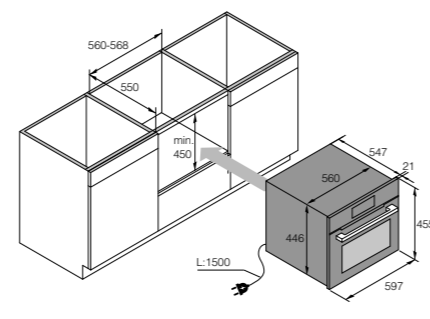
Installation



Detail from side



Tall cabinet installation



Under-counter installation

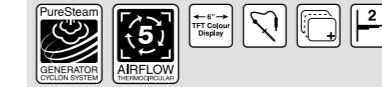


OCS8687B

Black steel

Combi Steam Oven, 60 cm / 73 litre

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:** 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 2 levels



21 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, Full Steam, Low temperature steam, Sous Vide, Combi Hot air + Steam level 1, Combi Hot air + Steam level 2, Combi Hot air + Steam level 3, Warming, Steam cleaning, Defrost, Fast preheat

Features

- Energy efficiency category: A+
- Cavity volume: 73 L
- Cool Door: 4-layer glass and heat reflectors
- Ultra-smooth heat and moisture resistant 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 inlets 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
- 132 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
- Automatic descaling program
- Cooling system with prolonged ventilation
- Adjustable feet

Dimensions

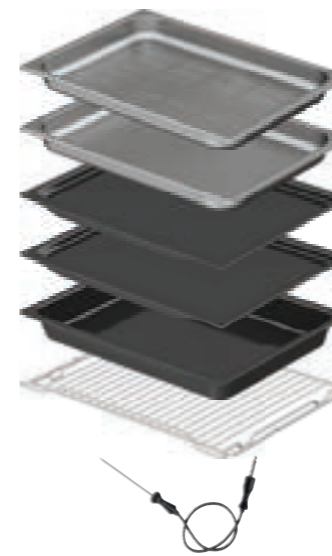
- Appliance dimensions (H / W / D): 597 / 597 / 547+21* mm
- Necessary space dimensions (H / W / D): 590 / 560-568 / 550 mm
- Length of the power cable / Location: 1500 mm / Back right

Technical data

- Electrical connection: 3.4 kW / 220-240 V / 50-60 Hz / 16 A
- Maximum power (Grill / Convection heat / Steam generator): 2.7 kW / 1.6 kW / 1.2 kW

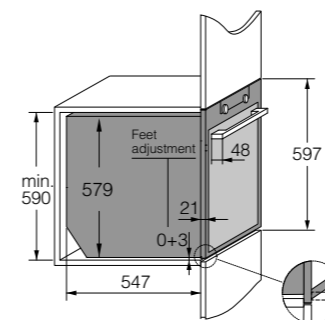
* 21mm is the thickness of the oven's metal frame

Standard accessories

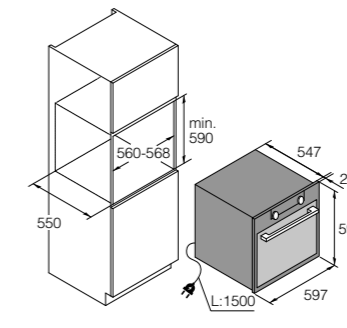


- 1 Full width perforated stainless steel tray
- 1 Full width non-perforated stainless steel trays
- 2 Full width enamel coated shallow trays
- 1 Full width enamel coated deep tray
- 1 Grill rack
- 1 Temperature probe

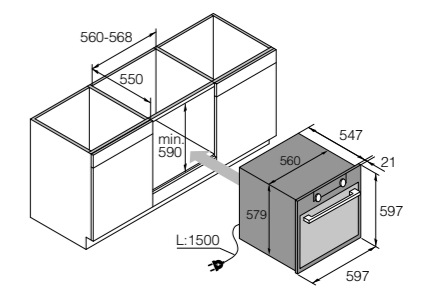
Installation



Detail from side



Tall cabinet installation



Under-counter installation



OP8687B

Black Steel
Pyrolytic Self Clean™ 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



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 resistant 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

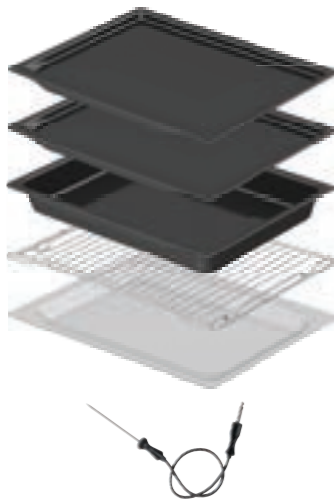
- Appliance dimensions (H / W / D): 597 / 597 / 547+21* mm
- Necessary space dimensions (H / W / D): 590 / 560-568 / 550 mm
- Length of the power cable / Location: 1500 mm / Back right

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

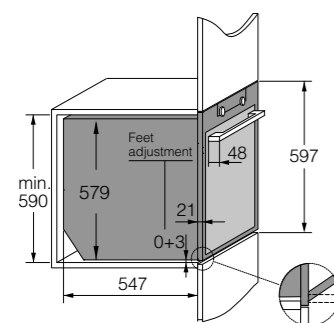
* 21mm is the thickness of the oven's metal frame

Standard accessories

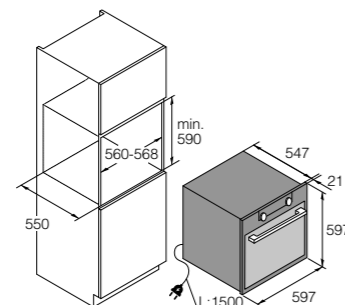


- 2 Full width enamel coated shallow trays
- 1 Full width enamel coated deep tray
- 1 Grill rack
- 1 Glass tray
- 1 Temperature probe

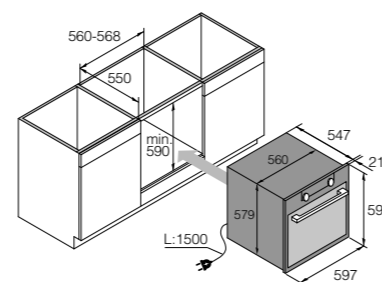
Installation



Detail from side



Tall cabinet installation



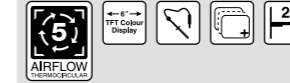
Under-counter installation



OT8687B

Black Steel
Multifunctional Oven, 60 cm / 73 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 2 levels



16 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, Aqua Clean

Features

- Energy efficiency category: A
- Cavity volume: 71 L
- Cool Door: 3-layer glass and heat reflectors
- Ultra-smooth heat and moisture resistant 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
- 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

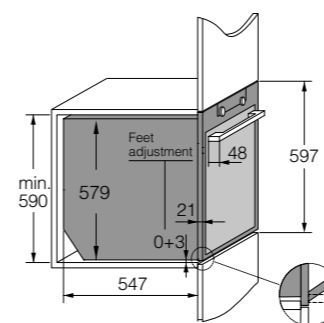
* 21mm is the thickness of the oven's metal frame

Standard accessories

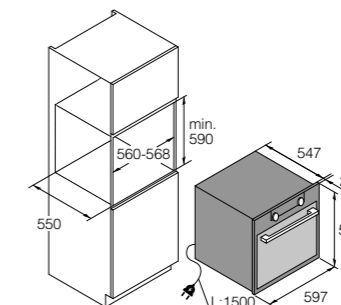


- 2 Full width enamel coated shallow trays
- 1 Full width enamel coated deep tray
- 1 Grill rack
- 1 Glass tray
- 1 Temperature probe

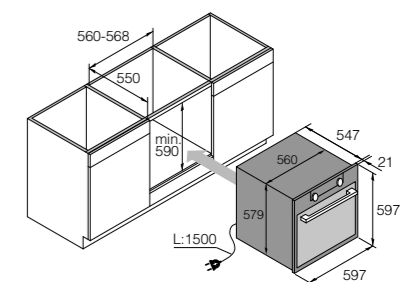
Installation



Detail from side



Tall cabinet installation



Under-counter installation



OCS8487B

Black Steel
Combi Steam Oven, 45 cm / 50 litre

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:** 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 1 level



21 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, Full Steam, Low temperature steam, Sous Vide, Combi Hot air + Steam level 1, Combi Hot air + Steam level 2, Combi Hot air + Steam level 3, Warming, Steam cleaning, Defrost, Fast preheat

Features

- Energy efficiency category: A+
- Cavity volume: 50 L
- Cool Door: 4-layer glass and heat reflectors
- Ultra-smooth heat and moisture resistant 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 inlets 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
- 132 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 2200 W

Comfort / Safety

- 6" backlit TFT colour display
- Intuitive navigation via combination of buttons and touchscreen
- Telescopic rails on 1 level, 100 % extendable and removable
- Soft closing oven door
- Dual halogen lighting
- Easily removable door glass for cleaning
- 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: 2,9 kW / 220-240 V / 50-60 Hz / 16 A
- Maximum power (Grill / Convection heat / Steam generator): 2.2 kW / 1.6 kW / 1.2 kW

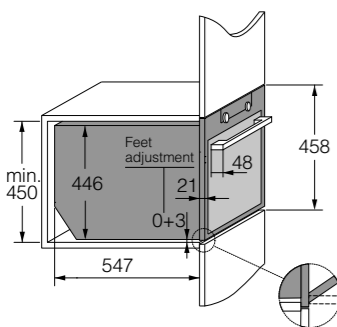
* 21mm is the thickness of the oven's metal frame

Standard accessories

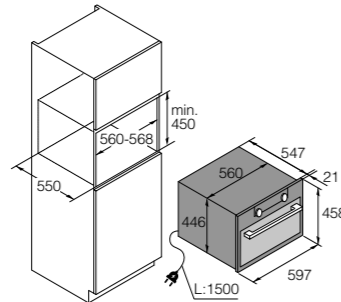


- 1 Full width perforated stainless steel tray
- 1 Full width non-perforated stainless steel trays
- 1 Full width enamel coated shallow tray
- 1 Grill rack
- 1 Temperature probe

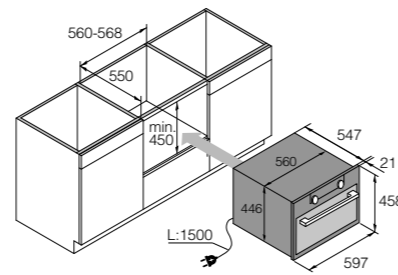
Installation



Detail from side



Tall cabinet installation



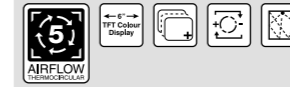
Under-counter installation



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 resistant 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

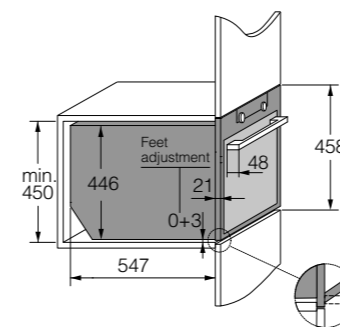
* 21mm is the thickness of the oven's metal frame

Standard accessories

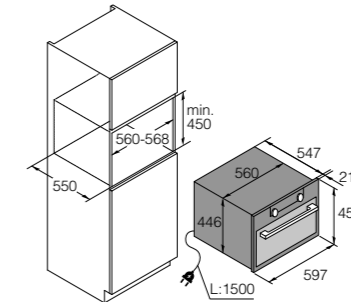


- 1 Full width enamel coated shallow trays
- 1 Full width enamel coated deep tray
- 1 Grill rack
- 1 Glass tray

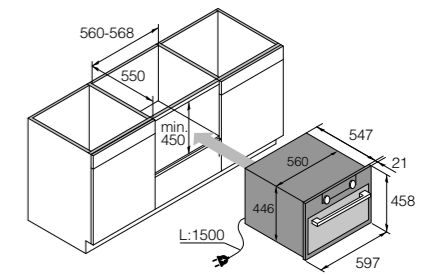
Installation



Detail from side



Tall cabinet installation



Under-counter installation



OCSM8487B

Black Steel
5-in-1 combi oven, 45 cm / 50 litre

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:** 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



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 resistant enamel coating
- Aqua 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 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 / Steam generator): 2.2 kW / 1.6 kW / 1.2 kW

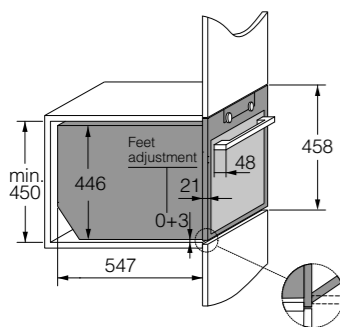
* 21mm is the thickness of the oven's metal frame

Standard accessories

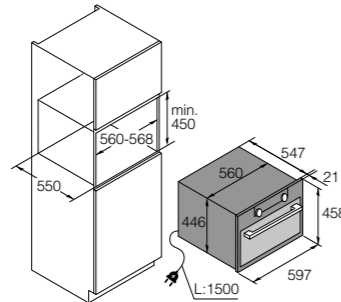


- 1 Full width perforated stainless steel tray
- 1 Full width non-perforated stainless steel tray
- 1 Full width enamel coated shallow tray
- 1 Grill rack
- 1 Glass tray

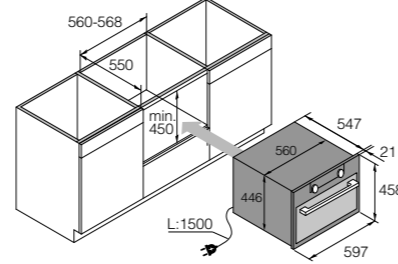
Installation



Detail from side



Tall cabinet installation



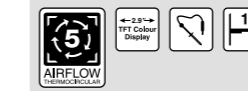
Under-counter installation



OP8664A1

Graphite Black
Pyrolytic Self Clean™ Oven, 60 cm / 71 litre

Uniform cooking: 5-way hot air intake system, **Easy navigation:** 2.9" TFT colour display and tactile knobs, **Cooking to the core:** food thermometer, **Convenience:** Telescopic rails on 1 level



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 resistant 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 275°C
- 69 predefined programs
- Add time function at the end of cooking
- Food thermometer with alarm for reached temperature for perfect cooking result
- 2 grilling levels for uniform browning 2700 W

Comfort / Safety

- 2.9" backlit TFT colour display
- Intuitive navigation via combination of buttons and touchscreen
- Telescopic rails on 1 level, 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

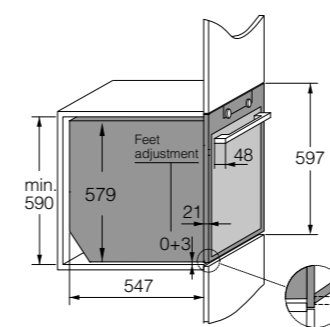
* 21mm is the thickness of the oven's metal frame

Standard accessories

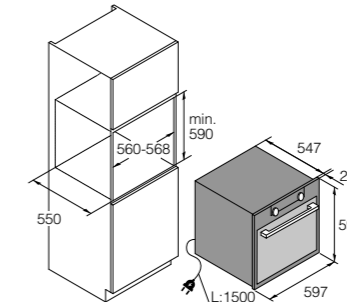


- 2 Full width enamel coated shallow trays
- 1 Full width enamel coated deep tray
- 1 Grill rack
- 1 Temperature probe

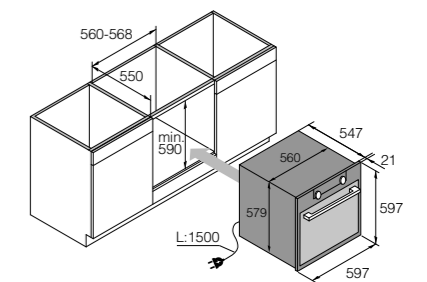
Installation



Detail from side



Tall cabinet installation



Under-counter installation



OM8464A1

Graphite Black
Microwave oven 45 cm/53 litre

Easy navigation: 2.9" TFT colour display and tactile knobs, **Gentle microwave cooking:** Inverter creates a constant flow of microwaves also at low power, **Even distribution of microwaves without turntable:** Microwave stirrer fan



6 functions



Microwaves, Auto defrost programs, Defrost manual setting, Warming, Clean Air, Aqua Clean

Features

- Cavity volume: 53 L
- Ultra-smooth heat and moisture resistant enamel coating
- Aqua Clean function

Cooking assistance

- 52 predefined programs
- Microwave power range: 6 steps from 90 to 1000 W
- Inverter creates a constant flow of microwaves also at low power

Comfort / Safety

- 2.9" backlit TFT colour display
- Intuitive navigation via combination of buttons and touchscreen
- Dual halogen lighting
- 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: 2,2 kW / 220-240 V / 50-60 Hz / 16 A

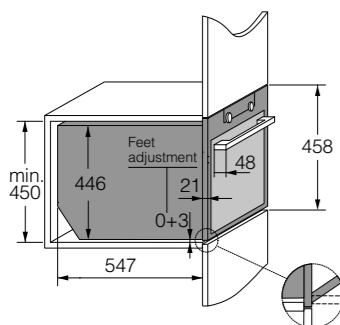
* 21mm is the thickness of the oven's metal frame

Standard accessories

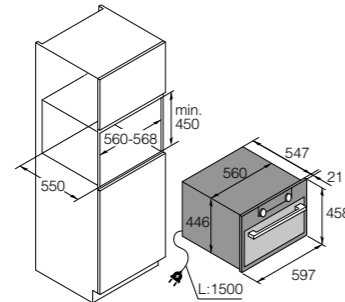


- 1 Glass tray

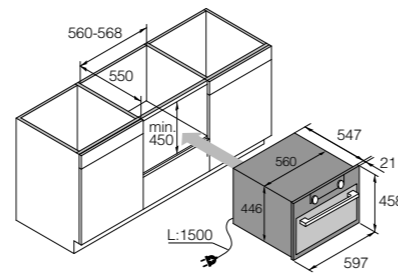
Installation



Detail from side



Tall cabinet installation



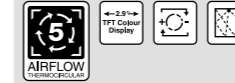
Under-counter installation



OCM8464A1

Graphite black
Combi Micro Oven, 45 cm / 50 litre

Uniform cooking: 5-way hot air intake system, **Easy navigation:** 2.9" TFT colour display and tactile knobs, **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 resistant 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
- 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

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

Dimensions

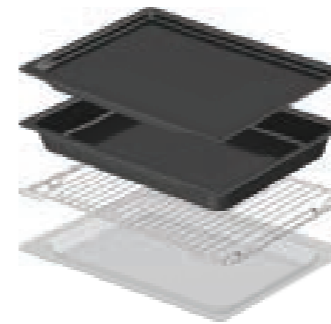
- Appliance dimensions (H / W / D): 458 / 597 / 547+21* mm
- Necessary space dimensions (H / W / D): 450 / 560-568 / 550 mm
- Length of the power cable / Location: 1500 mm / Back right

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

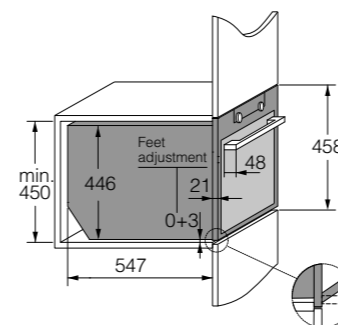
* 21mm is the thickness of the oven's metal frame

Standard accessories

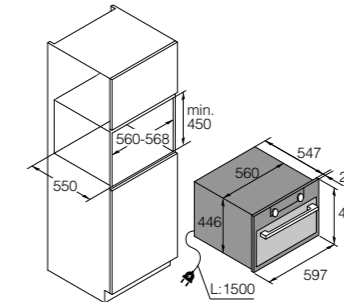


- 1 Full width enamel coated shallow trays
- 1 Full width enamel coated deep tray
- 1 Grill rack
- 1 Glass tray

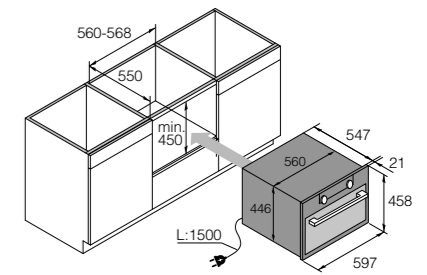
Installation



Detail from side



Tall cabinet installation



Under-counter installation



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. The accessory drawer you simply use for storage. Each drawer is beautifully integrated into the design for a smooth, seamless finish.

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 45cm oven or for integration with a 60cm oven.

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.

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.

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.

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.



Vacuum sealing prevents oxidisation 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).



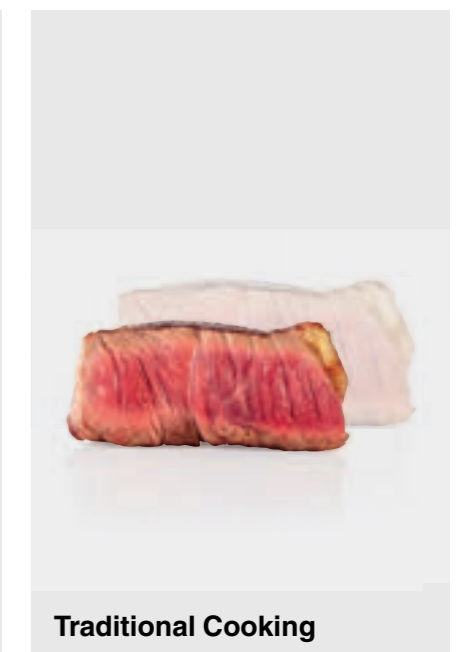
ASKO brings Sous vide cooking home

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

Warming drawer



ODW8128GG
Pearl Grey
14 cm high



ODW8127B
Black Steel
14 cm high



ODW8127A
Graphite Black
14 cm high

Vacuum drawer



ODV8128GG
Pearl Grey
14 cm high



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. 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

- 6 large place settings / 20 plates Ø28cm / 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

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. A fan distributes the heat from the heating element in the drawer. The circulating air quickly heats up dishes and keep an even heat in the drawer.
- Temperature settings: 30°C to 80°C

Comfort / Safety

- 6 large place settings / 20 plates Ø28cm / 80 espresso mugs or teacups (depending on the model)
- No-handle push-to-open
- Telescopic rails
- Indicator on the front panel
- Easy clean surfaces

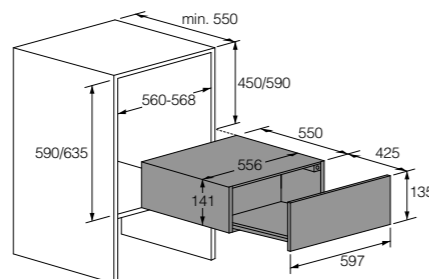
Dimensions

- 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

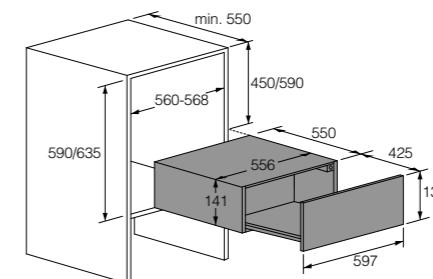
- Electrical connection: 810W / 220–240 V / 50Hz / 10A

Installation



Appliance dimensions

Installation



Appliance dimensions

ODW8127A

Graphite Black
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. A fan distributes the heat from the heating element in the drawer. The circulating air quickly heats up dishes and keep an even heat in the drawer.
- Temperature settings: 30°C to 80°C

Comfort / Safety

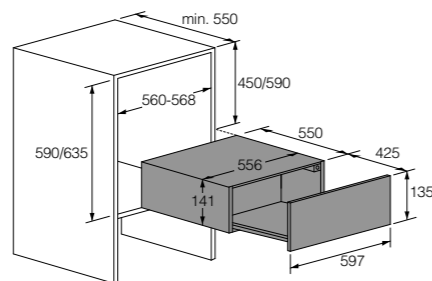
- 6 large place settings / 20 plates Ø28cm / 80 espresso mugs or teacups (depending on the model)
- No-handle push-to-open
- Telescopic rails
- Indicator on the front panel
- Easy clean surfaces

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

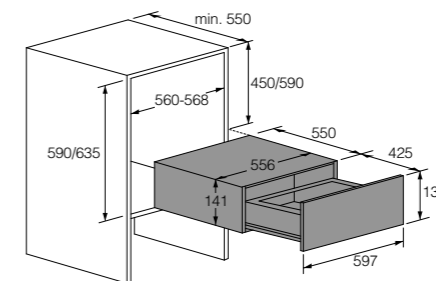
- Touch button strip
- Stainless steel drawer
- Internal space equivalent to portions of up to H 350 mm x L 250 mm with a thickness of 80 mm
- Sound alarm at the end of the program
- No-handle push-pull opening system
- Telescopic rails

Dimensions

- Appliance dimensions (H/L/W): 135 / 597 / 550 mm
- 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



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 bring is everyday pleasure home by letting 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.



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.

COFFEE MACHINES

Create the perfect milk froth

Most well-loved coffee drinks are made with espresso shots combined with different amounts of milk and dreamy froth. The froth itself is made from tiny air bubbles that form when steam is added to the cold milk. Ideally, the bubbles will be as small

as possible to ensure smooth yet steady froth. The perfect froth has a temperature of 60-65°C and the microbubbles should be soft and shiny. But you don't have to worry about that as ASKO will create the perfect froth for you.

The perfect milk froth

The Elements coffee machine uses the patented Latte Crema System, with the unique Perfect Milk Froth Generator creating the necessary microbubbles.

Thermal milk container

The milk container has thermal properties and keeps the milk cold for up to an hour at normal room temperature. It is also designed to fit conveniently into your fridge when you are not using it.



COFFEE MACHINES

Full-colour touch display for complete control

Create, save and savour

Using the "My coffee-menu" you can create your perfect cup of coffee and then save the recipe for later. Then, whenever you want it, it's there at the touch of a button. Simply set the desired strength and volume of coffee and then adjust the milk and froth – if required. The perfect feature for a family of coffee lovers or if you have a selection of personal favourites.

Barista-style coffee in an instant

When it's time for coffee, simply choose from one of the 12 pre-programmed coffee types – all made from our own special ASKO recipes. Just tap the symbol of the coffee you want on the screen and the machine does the rest. Barista-style coffee in an instant.

Fine tune your coffee experience

When it comes to making the perfect cup of coffee, it's the little details that make all the difference. Using the "Settings" menu you can adjust around twenty different parameters such as temperature, auto-start and auto-stop, water hardness level, descaling schemes as well as energy saving mode and display background colour.

Treat your guests

The "Guest" function is a temporary user profile designed to save time when serving many cups of the same coffee drink, let's say after a dinner party. Select the type of coffee you wish to serve, adjust strength and volume and tap "Save". The Elements coffee machine is now ready to serve the same delicious recipe to all your friends.

Enjoy your coffee, your way

We all have our own idea of what makes the perfect coffee. Custom mode allows you to create your own unique coffee to your own unique specifications. Simply select a predefined coffee from the menu and then adjust the aroma, strength and volume as desired. In no time, your perfect coffee will be set, saved and ready to savour.

Integrated coffee machine



CM8478GG
Pearl Grey
45 cm



CM8477B
Black Steel
45 cm





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 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

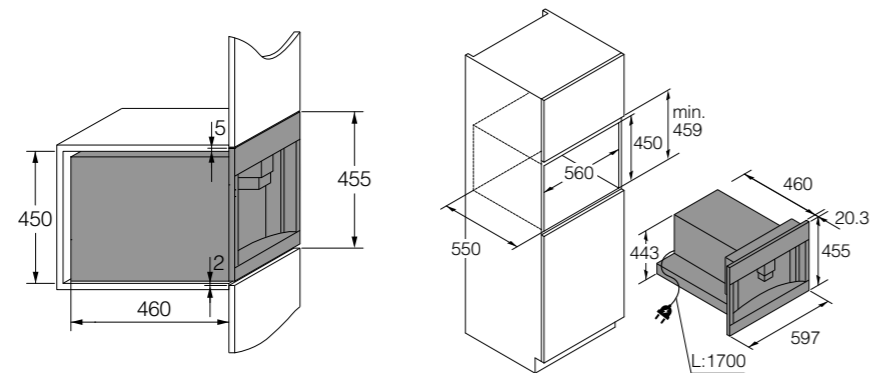
Dimensions

- 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
- 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 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
- Removable infusion 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

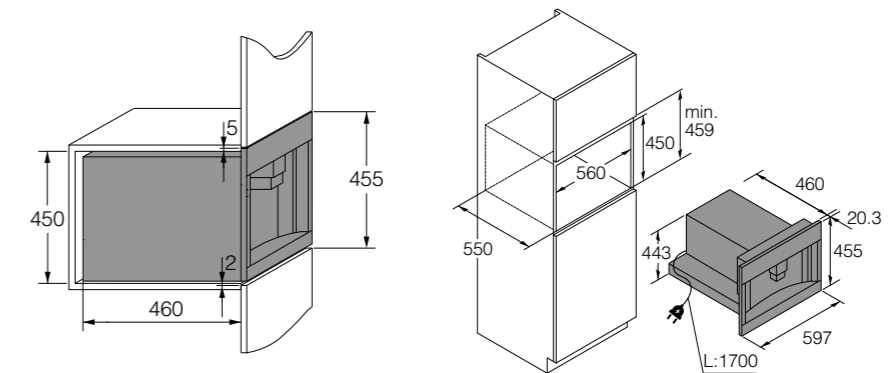
Dimensions

- 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



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.

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.

Celsius°Cooking™ system

Really precise temperature control – inside and outside the food

ASKO Celsius°Cooking™ measures temperatures at the bottom of the connected pots and pans – both when frying, and when simmering delicate sauces that can easily catch or burn – and through a probe that can be put directly into the food. This means

that not only can you read the temperature of your food with accuracy, you can also control temperatures and timings to make sure it's all perfect. And if that sounds impressive, just wait until you taste the dishes it helps you cook!



Broaden your palate from simmering to sous-vide

The Celsius°Cooking™ system from ASKO helps you make sure that your food is cooked to perfection by controlling temperatures and timings so that the ingredients reach, and don't exceed, the right level of done-ness.

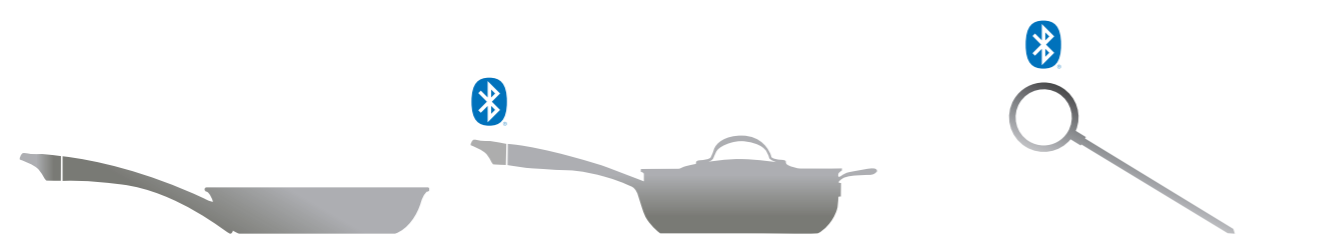
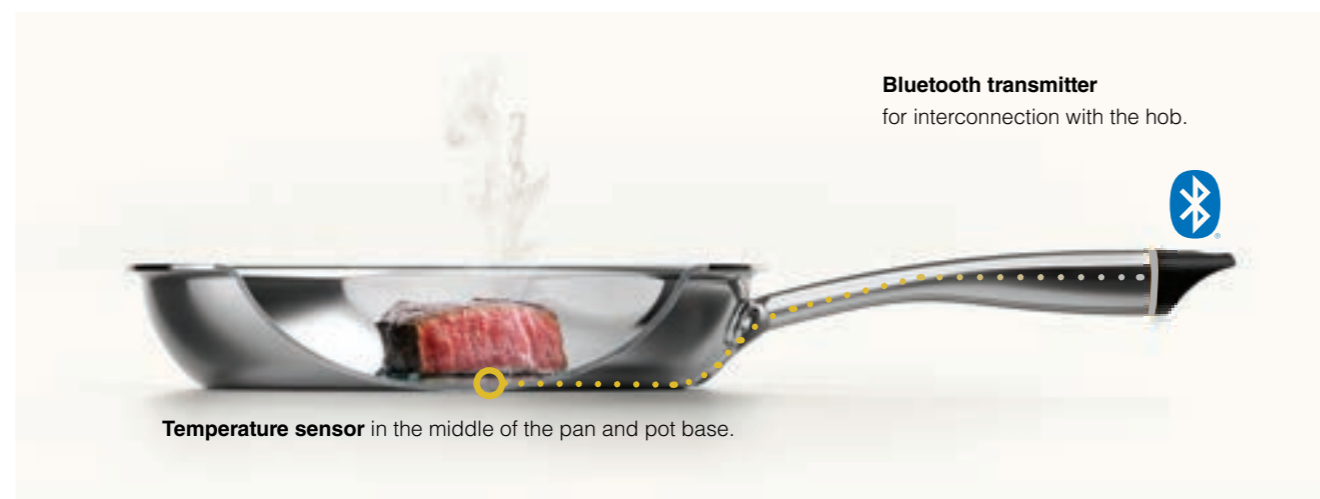
This is achieved via several connected elements: pans, a probe for the foods or contents of the pans and an advanced induction hob. There is even a website that contains loads of step-by-step recipes that tell you exactly how to cook restaurant-quality meals to perfection, making full use the equipment.

Try new ingredients

Celsius°Cooking™ also lets good-quality ingredients really shine and take their place in delicious meals. It gives you the confidence to try new ingredients and feel safe in the knowledge that you and your dinner guests will be enjoying them at their absolute best. Challenging new techniques are also made possible with the fine-tuned, precise temperatures and timing that the system provides.

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.



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.

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

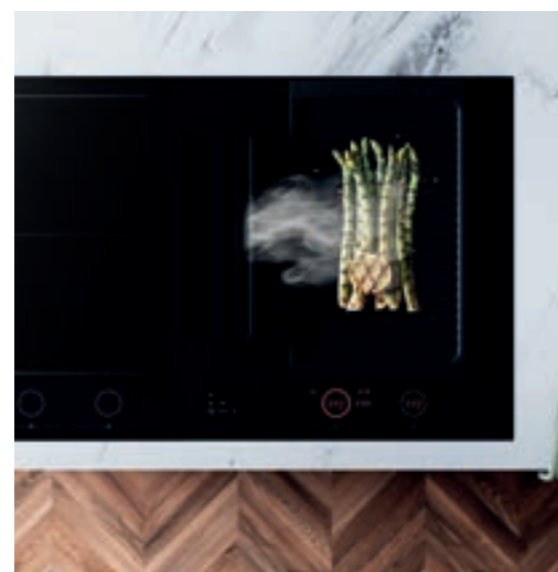
Filters and filter holders easy to clean in the dishwasher. The grease filters consist of 10 layers of stainless-steel mesh for efficient grease absorption. The filter system is also very easy to disassemble and assemble.

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.

Auto Bridge™ zones

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



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

GAS HOBS

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.

Combine two energy sources

The 90 cm Duo Fusion hob combines two energy sources with its 57 cm induction zone and a 33 cm Fusion Volcano Wok burner. These two cooking modes are

combined on a single ceramic glass hob measuring 6 mm thick. This is the first hob specially designed for people who like to use both gas and induction.



Perfectly controlled burners

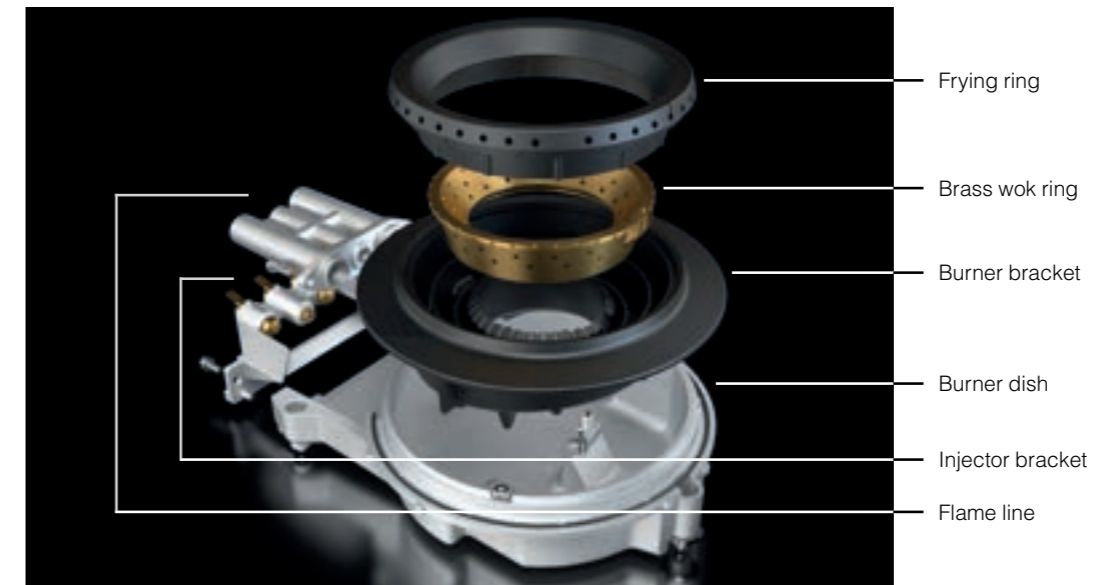
All the Elements by ASKO gas hobs features automatic ignition. You simply press the control knob and turn it anticlockwise and the burner will then ignite. A selection of the Elements by ASKO gas hobs has a unique individual timer function for each burner. The individual timer function can switch off 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.



GAS HOBS

Flaming passion for food

The pure flame has long been a favourite among serious chefs and ASKO's gas hobs build on this tradition with a new level of performance. Our gas flame is fully controllable with a wide heating range and

high output. This allows you to cook faster and more economically for the best possible cooking experience. The elegant cast iron trivets can be removed individually for easy cleaning.

Super Flex Wok™ burner

The Super Flex wok burner is very efficient because of the high-precision manufacturing of its holes (22° angle), allowing the effective direction of the flame at the bottom of the recipient. Due to the burner plate's small diameter, the heat

remains under the recipient. The Super Flex wok burner is made of brass, which is a desirable material due to its rust resistance, easy maintenance and professional appearance.



Cleverly designed and effective A+ burners

All ASKO gas hobs are equipped with the unique A+ burners that produce a perfectly adjustable pure flame, which not only produces a very high output but also directs the flame to the underside of your pan. The precision-engineered flame ports ensure that the flame has the shortest distance to the bottom of the pan. More energy is then utilised and the heat is distributed evenly over the entire surface of the pan.

Easy movement of pans

The pan supports on the Craft gas hobs have been developed with inspiration from gas hobs found in professional kitchens where constantly move pans around on the hob. On the Craft gas hobs, it is easy to move around pans on top of the large surface without lifting them. Even smaller pots have a stable stand. The whole surface is optimized for any kind of pot or pan and provide one of the most flexible solutions on the market.

Maximum distance between burners

On ASKO gas hobs, the burners are fitted as far as possible from each other. The standard distance between front and rear burners is 220 mm. On 600 mm and 900 mm hobs, the width is 290 mm, making it possible to place larger or different shaped pots and pans in the cooking space.

Easy clean coating

Our Stainless Craft gas hobs have a nano-tech coating. This layer prevents stains from burn and stick to the surface and makes the hob surface very easy to clean, without special detergents.

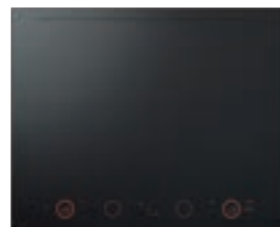
Double regulator

The Super Flex wok burner has a double regulator allowing the setting of the flame intensity of the internal and external burner rings. You can go from a very low simmering setting to a high setting for wok cooking.

Induction Hobs, Celsius°Cooking™



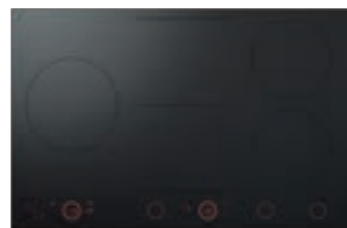
HID654GC
Black surface
with stainless steel trims
Induction hob, 64 cm
On top installation



HID654MC
Matt black surface
with black anodized stainless steel trims
Induction hob, 64 cm
On top installation



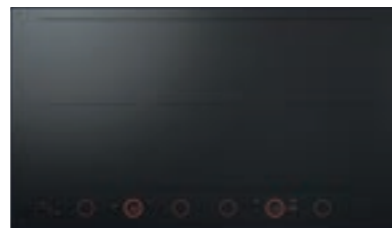
HID824GC
Black surface
with stainless steel trims
Induction hob, 80 cm
On top installation



HID865MC
Matt black surface
with black anodized stainless steel trims
Induction hob, 80 cm
On top installation

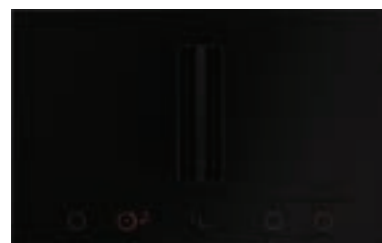


HID965GC
Black surface
with stainless steel trims
Induction hob, 90 cm
On top installation



HID965MC
Matt black surface
with black anodized stainless steel trims
Induction hob, 90 cm
On top installation

Hood-in-hob, Elevate



HIHD854MM
Matt black surface
Hood-in-hob, 83 cm
On top installation

Gas / Induction combination hob



HIG1995AB
Fusion Volcano Wok™
Black glass
Gas / Induction combination hob, 90 cm

Gas Hobs



HG1935AB
Fusion Volcano Wok™
Black ceramic glass
Gas hob, 90 cm



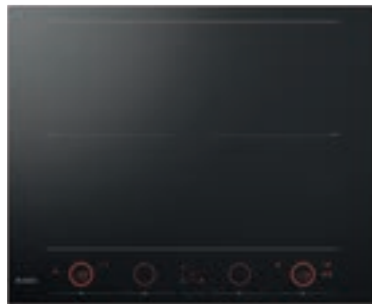
HG1145AB
Fusion Volcano Wok™
Black ceramic glass
Gas hob, 111 cm



HG1666SB
Super Flex™ Wok Burner
Stainless steel
Gas hob, 60 cm



HG1776SB
Super Flex™ Wok Burner
Stainless steel
Gas hob, 75 cm



HID654GC

Black surface with stainless steel trims
Induction hob, 64 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



- 3 Celsius°Cooking™ programs (for use with Celsius°Cooking™ probe, frying pan and chef's pot)
- Celsius°Cooking™ programs: Heating up and frying, Boiling/cooking with water, Slow cooking or sous vide
- 3 PLUS programs (for use with standard induction cookware)
- PLUS programs: 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°)
- WiFi connected
- Stainless steel trims

Features

- 2 Auto Bridge™ cooking zones for automatic detection and adaptation 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 front: 40-3700 W, 184 x 220 mm
- Left back: 40-3700 W, 184 x 220 mm
- Right front: 40-3700 W, 184 x 220 mm
- Right back: 40-3700 W, 184 x 220 mm

Safety and maintenance

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

Dimension

- Product (WxDxH): 644x522x47 mm
- Cut-out (WxDxH): 560x490x43 mm

Technical data

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

Standard accessories

- Celsius°Cooking™ Probe

Available accessories

- Ø 28 cm 5,2 litre Celsius°Cooking™ Chef's pot with pan bottom temperature sensor
- Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor
- AD82A Deep oven dish
- AT12A Teppanyaki
- AG12A Grill plate



Available accessories:



Celsius°Cooking™ Probe
P. 276



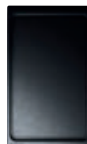
Ø 28 cm 5,2 litre Celsius°Cooking™ Chef's pot with pan bottom temperature sensor
P. 276



Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor
P. 276



AD82A Deep oven dish
P. 277

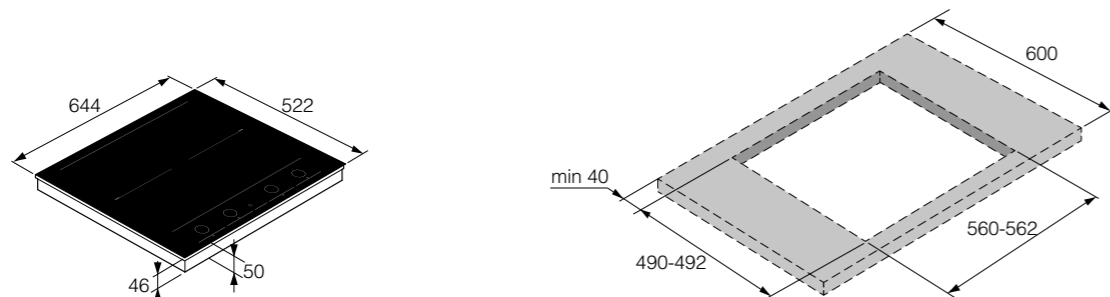


AT12A Teppanyaki
P. 277



AG12A Grill plate
P. 277

Installation



HID654MC

Matt black surface with black anodized stainless steel trims
Induction hob, 64 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



- 3 Celsius°Cooking™ programs (for use with Celsius°Cooking™ probe, frying pan and chef's pot)
- Celsius°Cooking™ programs: Heating up and frying, Boiling/cooking with water, Slow cooking or sous vide
- 3 PLUS programs (for use with standard induction cookware)
- PLUS programs: 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°)
- WiFi connected
- Black anodized steel trims

Features

- 2 Auto Bridge™ cooking zones for automatic detection and adaptation 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 front: 40-3700 W, 184 x 220 mm
- Left back: 40-3700 W, 184 x 220 mm
- Right front: 40-3700 W, 184 x 220 mm
- Right back: 40-3700 W, 184 x 220 mm

Safety and maintenance

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

Dimension

- Product (WxDxH): 644x522x47 mm
- Cut-out (WxDxH): 560x490x43 mm

Technical data

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

Standard accessories

- Celsius°Cooking™ Probe

Available accessories

- Ø 28 cm 5,2 litre Celsius°Cooking™ Chef's pot with pan bottom temperature sensor
- Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor
- AD82A Deep oven dish
- AT12A Teppanyaki
- AG12A Grill plate



Standard accessories:



Celsius°Cooking™ Probe
P. 276

Available accessories:



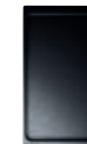
Ø 28 cm 5,2 litre Celsius°Cooking™ Chef's pot with pan bottom temperature sensor
P. 276



Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor
P. 276



AD82A Deep oven dish
P. 277

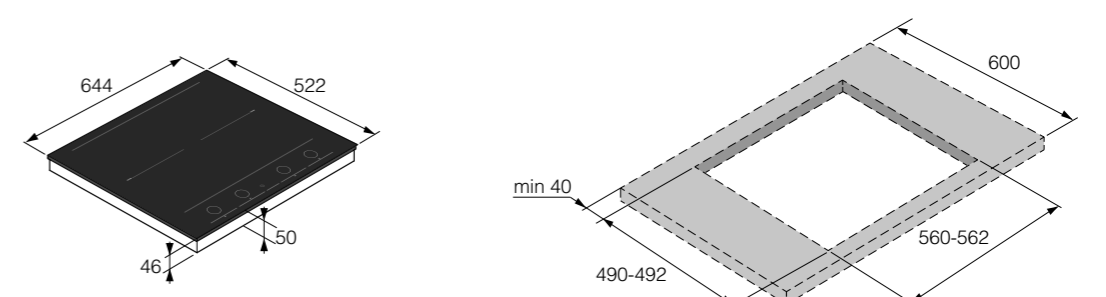


AT12A Teppanyaki
P. 277



AG12A Grill plate
P. 277

Installation





HID824GC

Black surface with 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



- 3 Celsius°Cooking™ programs (for use with Celsius°Cooking™ probe, frying pan and chef's pot)
- Celsius°Cooking™ programs: Heating up and frying, Boiling/cooking with water, Slow cooking or sous vide
- 3 PLUS programs (for use with standard induction cookware)
- PLUS programs: 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°)
- WiFi connected
- Stainless 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 front: 50-3000 W, Ø 180mm
- Left back: 50-3700 W, Ø 210mm
- Right front: 40-3700 W, 184 x 220 mm
- Right back: 40-3700 W, 184 x 220 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): 750x490x43 mm

Technical data

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

Standard accessories

- Celsius°Cooking™ Probe

Available accessories

- Ø 28 cm 5,2 litre Celsius°Cooking™ Chef's pot with pan bottom temperature sensor
- Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor
- AD82A Deep oven dish
- AT12A Teppanyaki
- AG12A Grill plate

Available accessories:



Celsius°Cooking™ Probe
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Ø 28 cm 5,2 litre Celsius°Cooking™ Chef's pot with pan bottom temperature sensor
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Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor
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AD82A Deep oven dish
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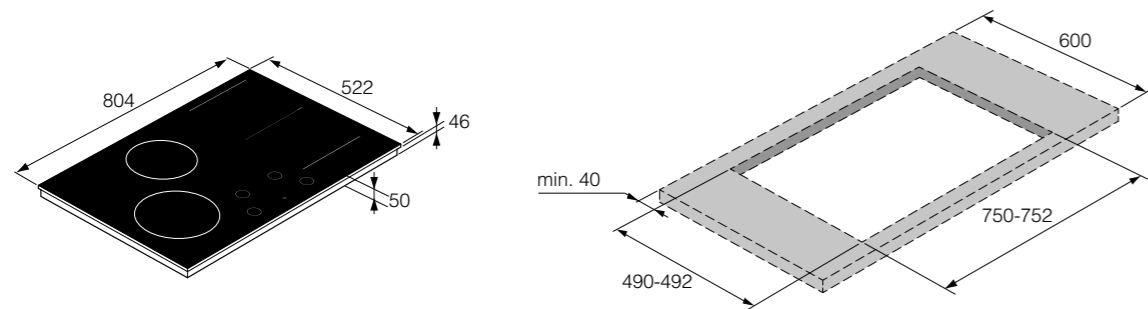


AT12A Teppanyaki
P. 277



AG12A Grill plate
P. 277

Installation



HID865MC

Matt black surface 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



- 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°)
- 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, 184 x 220 mm
- Center back: 40-3700 W, 184 x 220 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

- Celsius°Cooking™ Probe

Available accessories

- Ø 28 cm 5,2 litre Celsius°Cooking™ Chef's pot with pan bottom temperature sensor
- Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor
- AD82A Deep oven dish
- AT12A Teppanyaki
- AG12A Grill plate

Standard accessories:



Celsius°Cooking™ Probe
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Available accessories:



Ø 28 cm 5,2 litre Celsius°Cooking™ Chef's pot with pan bottom temperature sensor
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Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor
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AD82A Deep oven dish
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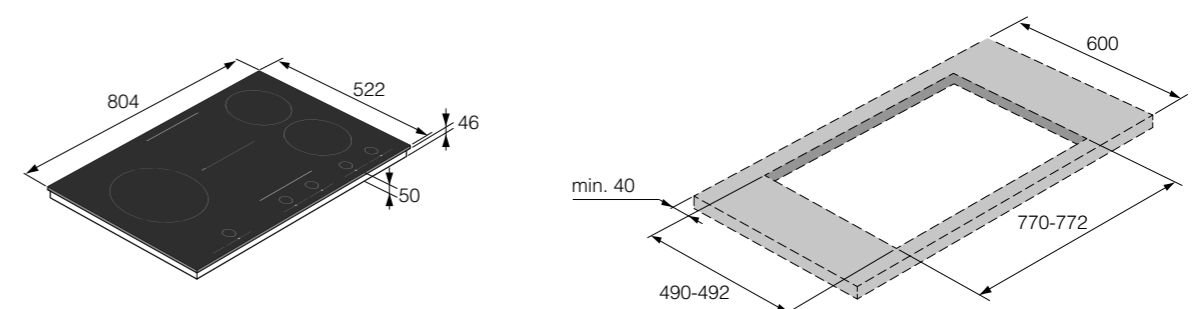


AT12A Teppanyaki
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AG12A Grill plate
P. 277

Installation





HID965GC

Black surface with stainless steel trims
Induction hob, 90 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



- 3 Celsius°Cooking™ programs (for use with Celsius°Cooking™ probe, frying pan and chef's pot)
- Celsius°Cooking™ programs: Heating up and frying, Boiling/cooking with water, Slow cooking or sous vide
- 3 PLUS programs (for use with standard induction cookware)
- PLUS programs: 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°)
- WiFi connected
- Stainless 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 260 mm
- Center front: 40-3700 W, 184 x 220 mm
- Center back: 40-3700 W, 184 x 220 mm
- Right front: 50-3000 W, Ø 180mm
- Right back: 50-3000 W, Ø 180mm

Safety and maintenance

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

Dimension

- Product (WxDxH): 904x522x47 mm
- Cut-out (WxDxH): 860x490x43 mm

Technical data

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

Standard accessories

- Celsius°Cooking™ Probe

Available accessories

- Ø 28 cm 5,2 litre Celsius°Cooking™ Chef's pot with pan bottom temperature sensor
- Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor
- AD82A Deep oven dish
- AT12A Teppanyaki
- AG12A Grill plate



Available accessories:



Celsius°Cooking™ Probe
P. 276



Ø 28 cm 5,2 litre Celsius°Cooking™ Chef's pot with pan bottom temperature sensor
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Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor
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AD82A Deep oven dish
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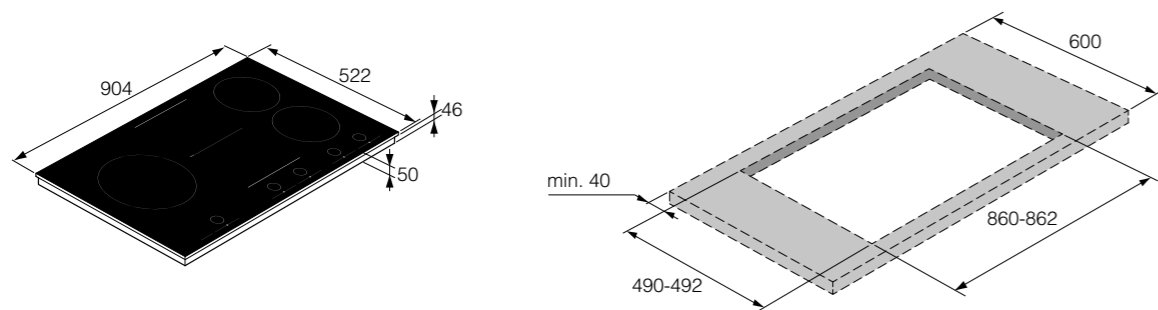


AT12A Teppanyaki
P. 277



AG12A Grill plate
P. 277

Installation



HID956MC

Matt black surface with black anodized stainless steel trims
Induction hob, 90 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:** 11 kW



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

General

- Number of zones: 6
- 12 power levels and Boost level
- Manual temperature setting: 40 - 230 °C (increments of 1°)
- WiFi connected
- Black anodized steel trims

Features

- 3 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.
- 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
- Chef function: Cook without making use of the power controls.

Performance

- Left front: 40-3700 W, 184 x 220 mm
- Left back: 40-3700 W, 184 x 220 mm
- Center front: 40-3700 W, 184 x 220 mm
- Center back: 40-3700 W, 184 x 220 mm
- Right front: 40-3700 W, 184 x 220 mm
- Right back: 40-3700 W, 184 x 220 mm

Safety and maintenance

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

Dimension

- Product (WxDxH): 904x522x47 mm
- Cut-out (WxDxH): 860x490x43 mm

Technical data

- Electrical cable: No
- Voltage: 220-240 V
- Frequency: 50-60 Hz
- Fuse: 16 A
- Connection load: 11000 W

Standard accessories

- Celsius°Cooking™ Probe

Available accessories

- Ø 28 cm 5,2 litre Celsius°Cooking™ Chef's pot with pan bottom temperature sensor
- Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor
- AD82A Deep oven dish
- AT12A Teppanyaki
- AG12A Grill plate



Standard accessories:



Celsius°Cooking™ Probe
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Available accessories:



Ø 28 cm 5,2 litre Celsius°Cooking™ Chef's pot with pan bottom temperature sensor
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Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor
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AD82A Deep oven dish
P. 277

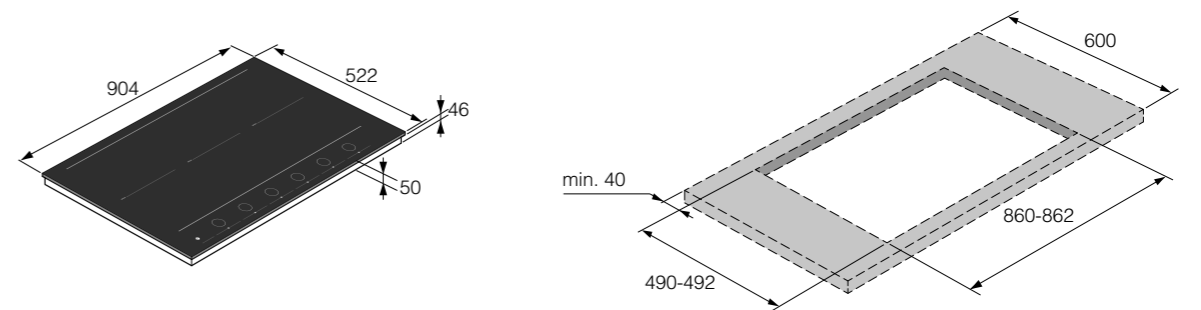


AT12A Teppanyaki
P. 277



AG12A Grill plate
P. 277

Installation





HIHD854MM

Matt black surface
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



General

- Number of zones: 4
- 12 power levels and Boost level
- Corner radius: 4 mm

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, 184 x 220 mm
- Left back: 40-3700 W, 184 x 220 mm
- Right front: 40-3700 W, 184 x 220 mm
- Right back: 40-3700 W, 184 x 220 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 5,2 litre Celsius°Cooking™ Chef's pot with pan bottom temperature sensor
- Ø 28 cm Celsius°Cooking™ Frying Pan with pan bottom temperature sensor
- AD82A Deep oven dish
- AT12A Teppanyaki
- AG12A Grill plate



Standard accessories:



Celsius°Cooking™ Probe
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Available accessories:



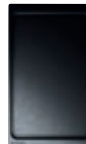
Ø 28 cm 5,2 litre
Celsius°Cooking™
Chef's pot with pan
bottom temperature
sensor
P. 276



Ø 28 cm
Celsius°Cooking™
Frying Pan with pan
bottom temperature
sensor
P. 276



AD82A Deep oven dish
P. 277

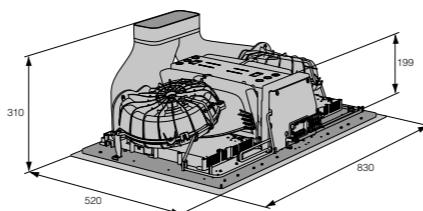
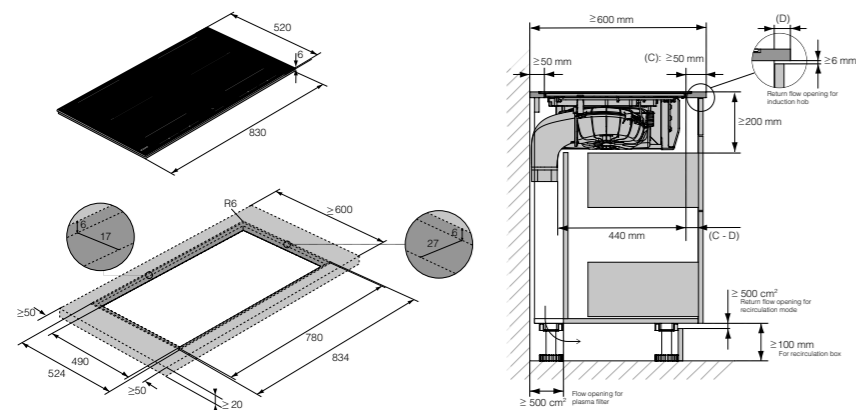


AT12A Teppanyaki
P. 277



AG12A Grill plate
P. 277

Installation



HIG1995AB

Black ceramic glass
Gas / Induction combination hob, 90 cm

Professional wok cooking in your home: Fusion Volcano™ Wok Burner, **Enjoy versatile cooking by combining gas and induction:** Duo Fusion technology, **Convenient cooking:** Timers on all zones, **Pairing of induction zones:** Auto Bridge™ function, **Preset temperature programs:** 6 Auto programs



General

- Number of induction zones: 4
- Number of gas burners: 1
- 12 power levels and Boost level
- Stepless power regulation of gas flame
- Stainless steel trims

Induction features

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

Gas features

- Fusion Volcano™ Wok Burner: 6 kW powerful and concentrated wok flame
- Wide power range and three different flames for wokking, frying and simmering.
- Solid cast iron pan support
- Anti-scratch enamel coating of the burner caps
- Ultra-resistant Keradur® coating for easy cleaning of the burner cup

Performance

- Left (Fusion Volcano Wok™ burner): 0,3-6 kW
- Center front: 3700 W, 190 x 220 mm
- Center back: 3700 W, 190 x 220 mm
- Right front: 3700 W, 190 x 220 mm
- Right back: 3700 W, 190 x 220 mm

Comfort and safety

- Removable knob and extra smooth surface for easy cleaning
- Easy clean one-piece burners
- Thermoelectric flame failure protection
- Electronic ignition with single-hand operation

Dimension

- Product (WxDxH): 904 x 522 x 45 mm
- Cut-out (WxDxH): 860 x 490 x - mm

Technical data

- Electrical connection: 7410 W / 220-240 V / 50-60 Hz
- Total gas power: 6 kW
- Gas type/connection size: G20-20mBar / ½"
- Gas conversion kit: G30-30 mBar

Available accessories

- AD82A Deep oven dish
- AT12A Teppanyaki
- AG12A Grill plate

Available accessories:



AD82A Deep oven dish
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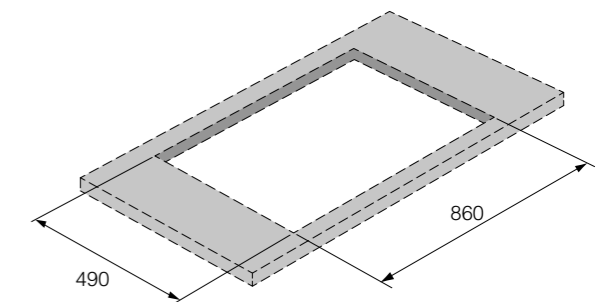
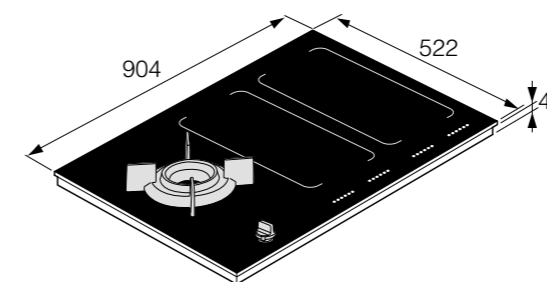


AT12A Teppanyaki
P. 277



AG12A Grill plate
P. 277

Installation





HG1935AB

Black ceramic glass
Gas hob, 90 cm

Professional wok cooking in your home: Fusion Volcano™ Wok Burner, **High efficiency with minimal energy losses:** A+ Burners, **Precise cooking and temperatures:** Stepless adjustment of heat, **Convenient cooking:** Timers on all zones



Features

- 1 Fusion Volcano™ Wok Burner and 4 A+ burners: high efficiency, ultra-fast and precise orientation of the flames
- Stylish look with solitary burner islands on glass surface
- Solid cast iron pan supports
- Anti-scratch enamel coating of the burner caps
- Ultra-resistant Keradur® coating for easy cleaning of the burner cup
- 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

- Left: 0,3-6 kW
- Center front: 0,39-2 kW
- Center back: 0,39-2 kW
- Right back: 0,25-1 kW
- Right front: 0,55-3 kW

Comfort and safety

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

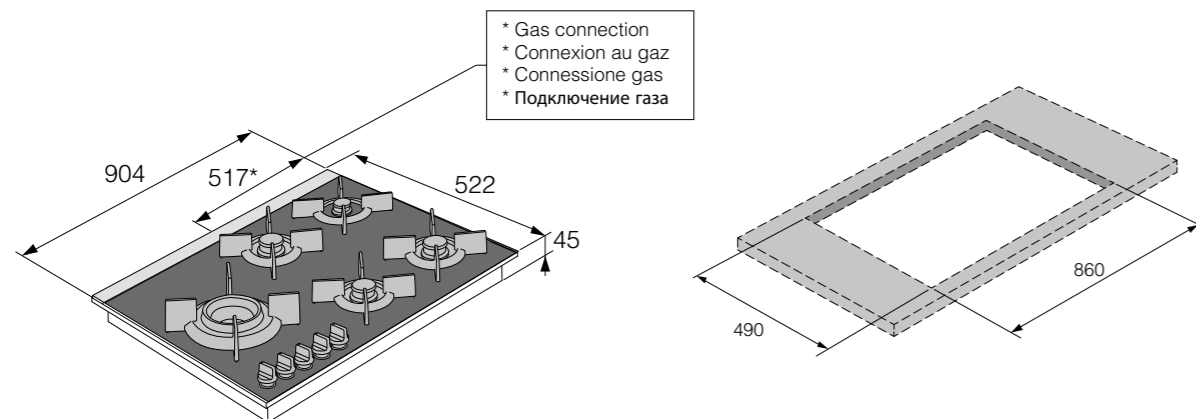
Dimensions

- Product (WxDxH): 904 x 522 x 45 mm
- Cut-out (WxDxH): 860 x 490 x - mm

Technical data

- Electrical connection: 1,0 W / 220-240 V / 50-60 Hz / 6 A
- Total gas power: 14 kW
- Gas type/connection size: G20-20mBar / ½"
- Gas conversion kit: G30-30 mBar

Installation



HG1145AB

Black ceramic glass
Gas hob, 111 cm

Professional wok cooking in your home: Fusion Volcano™ Wok Burner, **High efficiency with minimal energy losses:** A+ Burners, **Precise cooking and temperatures:** Stepless adjustment of heat, **Convenient cooking:** Timers on all zones



Features

- 2 Fusion Volcano™ Wok Burners and 2 A+ burners: high efficiency, ultra-fast and precise orientation of the flames
- Stylish look with solitary burner islands on glass surface
- Solid cast iron pan supports
- Anti-scratch enamel coating of the burner caps
- Ultra-resistant Keradur® coating for easy cleaning of the burner cup
- 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

- Left: 0,3-6 kW
- Center left: 0,55-3 kW
- Center right: 0,55-3 kW
- Right: 0,3-6 kW

Comfort and safety

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

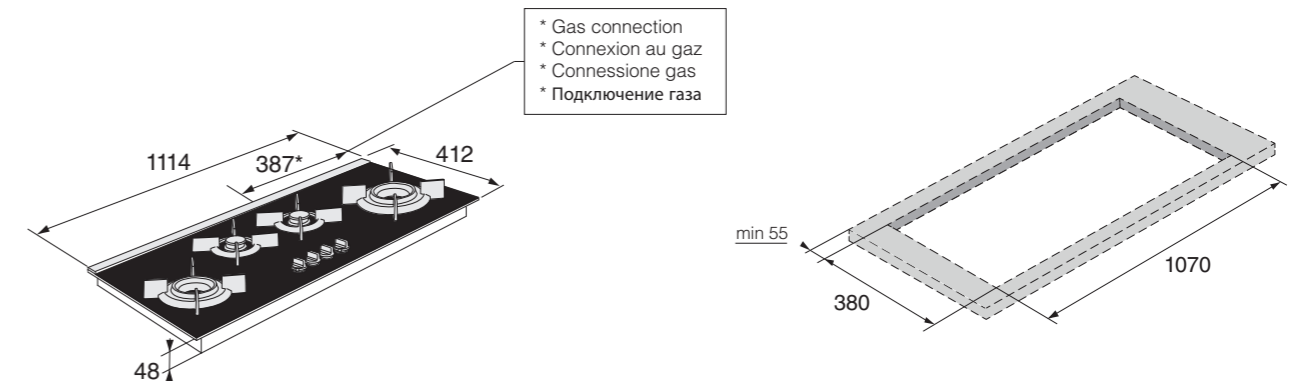
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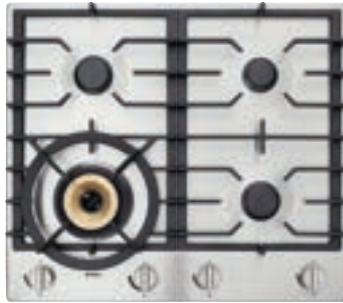
- Product (WxDxH): 1114 x 412 x 48 mm
- Cut-out (WxDxH): 1070 x 380 x - mm

Technical data

- Electrical connection: 1,0 W / 220-240 V / 50-60 Hz / 6 A
- Total gas power: 18 kW
- Gas type/connection size: G20-20mBar / ½"
- Gas conversion kit: G30-30 mBar

Installation





HG1666SB

Stainless steel
Gas hob, 60 cm

Wide power range and efficient dual flames: Super Flex™ Wok Burner. **High efficiency, minimal energy losses and cooling function:** A+ Hybrid Burners. **Precise cooking and temperatures:** Stepless adjustment of heat. **Easy cleaning and maintenance:** One-piece burner



Features

- 1 Super Flex™ Wok Burner and 3 A+ Hybrid burners: high efficiency, ultra-fast and precise orientation of the flames
- Professional full surface grid in solid cast iron
- Anti-scratch enamel coating of the burner caps
- Ultra-resistant Keradur® coating for easy cleaning of the burner cup
- Wide power range: from very low to very high
- Super Flex™ Wok Burner with double flames ranging from 0,3 to 4,2 kW
- Raised A+ Hybrid burners to minimize heating of the drip tray: prevents oil stains from bedoming encrusted

Performance

- Left front: 0,3-4,2 kW
- Left back: 0,39 - 2 kW
- Right back: 0,3-1 kW
- Right front: 0,39-2 kW

Comfort and safety

- Removable knobs and non-stick coating on drip tray surface for easy cleaning
- Easy clean one-piece burners
- Thermoelectric flame failure protection
- Electronic ignition with single-hand operation

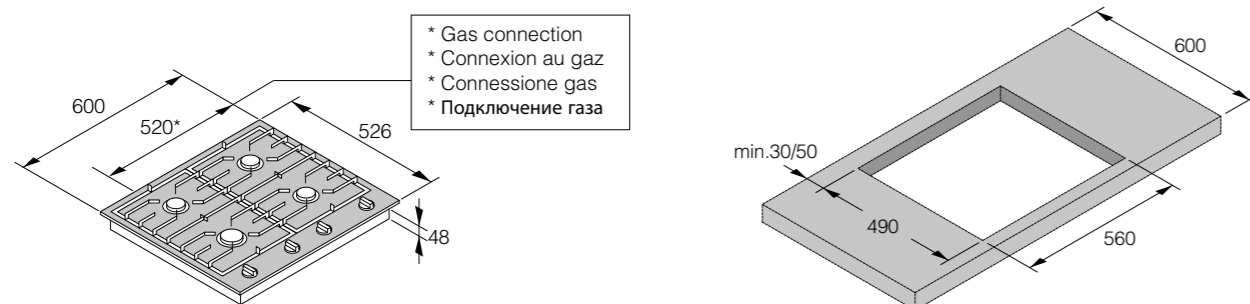
Dimensions

- Product (WxDxH): 600 x 526 x 48 mm
- Cut-out (WxDxH): 560 x 490 x - mm

Technical data

- Electical connection: 1,0 W / 220-240 V / 50-60 Hz / 6 A
- Total gas power: 11,8 kW
- Gas type/connection size: G20-20mBar / ½"
- Gas conversion kit: G30-30 mBar

Installation



HG1776SB

Stainless steel
Gas hob, 75 cm

Wide power range and efficient dual flames: Super Flex™ Wok Burner. **High efficiency with minimal energy losses:** A+ Hybrid Burners. **Precise cooking and temperatures:** Stepless adjustment of heat. **Easy cleaning and maintenance:** One-piece burner



Features

- 1 Super Flex™ Wok Burner and 4 A+ Hybrid burners: high efficiency, ultra-fast and precise orientation of the flames
- Professional full surface grid in solid cast iron
- Anti-scratch enamel coating of the burner caps
- Ultra-resistant Keradur® coating for easy cleaning of the burner cup
- Wide power range: from very low to very high
- Super Flex™ Wok Burner with double flames ranging from 0,3 to 4,6 kW
- Raised A+ Hybrid burners to minimize heating of the drip tray: prevents oil stains from bedoming encrusted

Performance

- Left: 0,3-4,6 kW
- Center front: 0,39-2 kW
- Center back: 0,39-2 kW
- Right back: 0,25-1 kW
- Right front: 0,55-2,6 kW

Comfort and safety

- Removable knobs and non-stick coating on drip tray surface for easy cleaning
- Easy clean one-piece burners
- Thermoelectric flame failure protection
- Electronic ignition with single-hand operation

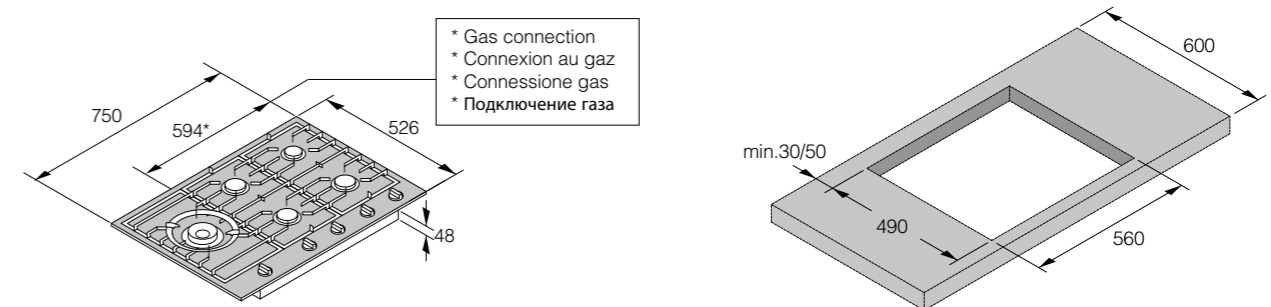
Dimensions

- Product (WxDxH): 750 x 526 x 48 mm
- Cut-out (WxDxH): 560 x 490 x - mm

Technical data

- Electical connection: 1,0 W / 220-240 V / 50-60 Hz / 6 A
- Total gas power: 12,2 kW
- Gas type/connection size: G20-20mBar / ½"
- Gas conversion kit: G30-30 mBar

Installation





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

Introducing ASKO cooker hoods

Cooker hoods by ASKO are carefully designed using only high-quality sustainable materials. During our design process, attention to detail is everything and the finish is always exquisite. All ASKO cooker hoods are quiet and energy efficient.

This is thanks to the long-lasting brushless motors, which are extremely efficient – even on lower settings. The cooker hoods are designed with a stylish ceramic glass hide-away filter panel.



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.

Designed for open spaces

All ASKO Elements cooker hoods are designed with a stylish ceramic glass panel that adds elegance and an airy sense of space to any kitchen – this is one of the reasons that they are so popular in open-plan spaces. Using glass allows us to create transparency, which enhances the feel of there being no boundaries between, e.g. the living room and the kitchen.

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.

COOKER HOODS

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

When creating cooker hoods 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.



Hoods



CW4938GGC
Pearl Grey
90 cm wide

Built-in Hoods



CBB861SC
Craft range
Stainless Steel
86 cm wide



CC4527S
Craft range
Stainless Steel, 52 cm



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

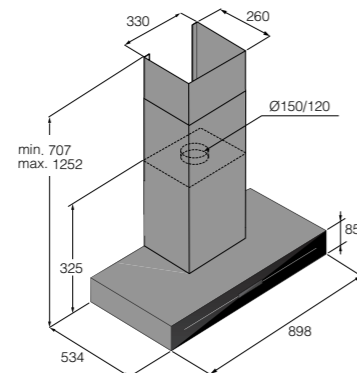
Dimensions

- 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
- Frequency: 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





CBB861SC

Stainless steel
Built-in, 86 cm

Energy saving, long-lasting and silent: Induction motor, **Ideal illumination conditions:** Dimmable with colour setting, **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 with light indications for optimal feedback
- Remote control as optional accessory

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
- Stepless adjustment colour of light (2500 k - 5700 K)
- 2 x 2 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): 78 x 860 x 300 mm
- Niche (H x W x D): - x 846 x 286 mm
- Electrical cord: 1500 mm
- Recommended size connecting tube: Ø 150 mm

Technical data

- Voltage: 220-240 V
- Frequency: 50 Hz
- Current: 10 A
- Connection load: 275 W
- EU energy rating: A+
- Fume removal efficiency rating: A
- Filter efficiency rating: B
- Lighting efficiency rating: A
- Annual consumption: 36,8 kWh/year
- Declared noise level: 53 dB (A)
- Air flow minimum speed: 242 m³/h, 43 dB(A)
- Air flow maximum speed: 387 m³/h, 53 dB(A)
- Air flow boost setting: 716 m³/h, 65 dB(A)



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

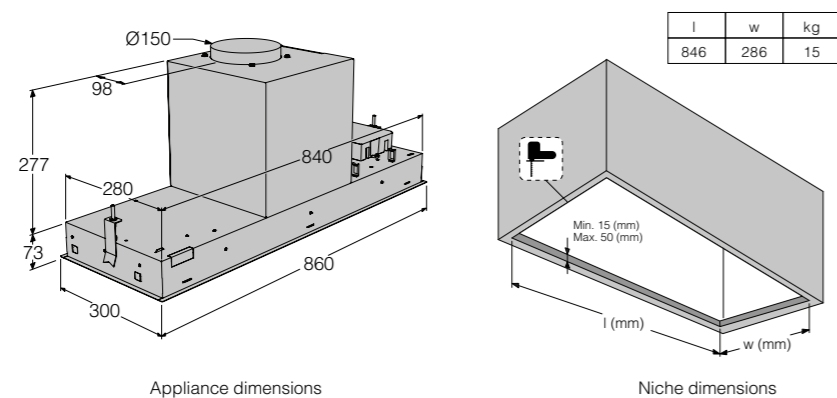
Dimensions

- 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

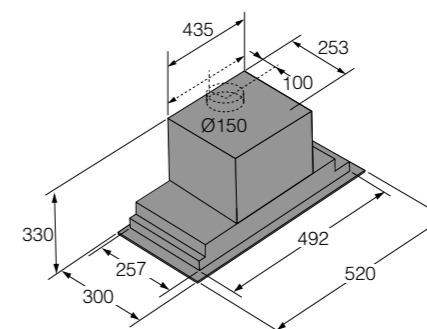
- Voltage: 220-240 V
- Frequency: 50 Hz
- Current: 10 A
- Connection load: 280 W
- EU energy rating: A
- Fume removal efficiency rating: A
- Filter efficiency rating: A
- Lighting efficiency rating: A
- Annual consumption: 48 kWh/year
- Declared noise level: 67 dB (A)
- Air flow minimum speed: 340 m³/h,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

Installation



Appliance dimensions

Installation





Refrigeration

REFRIGERATION

Refrigeration

To understand how our new Nordic Fresh fridges and freezers work, we must first learn from nature. For example, different plants need different environments to grow strong. Some need sun and a dry climate, others need shade and moisture.

The same principle applies to storing fresh food in a fridge or a freezer. We have mimicked nature to create microclimates within a single fridge, offering the best possible storage conditions for different types of food.



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.

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.

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!

Integrated refrigeration range



RFN318311.UK
Fridge/freezer, 177 cm
Built-in



R318311.UK
Fridge, 177 cm
Built-in



FN318311.UK
Freezer, 177 cm
Built-in



RFN318311.UK

Premium range
Fridge/freezer, 177 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, **Energy efficient and convenient freezing without frost:** No Frost function, **Perfect after-shopping functions:** Super Cool™ and Super Freeze™



Shelves, drawers and accessories

- 1 drawer for meat and fish
- 1 fruit and vegetables drawers with humidity slider
- 5 adjustable glass shelves in the fridge
- 3 height adjustable door bins
- 1 bottle rack
- 1 Multibox storage bin
- 3 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 air distribution system - fast and even distribution of cool air
- Adaptive Temperature Control - keeps food fresh up to 20 % longer
- Air purifier function - improves the air inside the fridge with ions

Illumination and controls

- LED strip at roof of the fridge
- Electronic button control
- Separate temperature controls for cooling and freezer compartments
- Door open alarm / High temp alarm

Installation

- Reversible soft closing door
- Adjustable feet

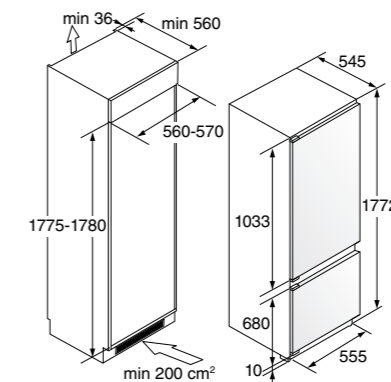
Dimension

- 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: 180 litre
- Freezer volume: 68 litre
- Electrical cable: 3000 mm
- Voltage: 220-240 V
- Frequency: 50 Hz
- Current: 10 A
- Phases: 1
- Connection load: 115 W
- EU energy rating: F
- Annual consumption: 281 kWh/year
- Noise level: 39 dB(A)
- Climate class: Normal, Subnormal, Subtropical, Tropical

Installation



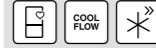
Appliance and built-in dimensions



R31831I.UK

Premium range
Fridge, 177 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, **Perfect after-shopping functions:** Super Cool™



Shelves, drawers and accessories

- 1 drawer for meat and fish
- 2 fruit and vegetables drawers (humidity slider on one of them)
- 5 adjustable glass shelves in the fridge
- 6 height adjustable door bins
- 1 bottle rack
- 1 Multibox storage bin

Cooling and preservation systems

- Super Cool function for fast cooling
- Cool Flow: Fan forced air circulation
- Adaptive Temperature Control - keeps food fresh up to 20 % longer
- Air purifier function - improves the air inside the fridge with ions

Illumination and controls

- LED strip at roof of the fridge
- Electronic button control
- 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: 301 litre
- Electrical cable: 3000 mm
- Voltage: 220-240 V
- Frequency: 50 Hz
- Current: 10 A
- Phases: 1
- Connection load: 110 W
- EU energy rating: F
- Annual consumption: 141 kWh/year
- Noise level: 37 dB(A)
- Climate class: Normal, Subnormal, Subtropical, Tropical



FN31831I.UK

Premium range
Freezer, 177 cm
Built-in

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



Shelves, drawers and accessories

- 7 removable 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
- Electronic button control
- Door open alarm / High temp alarm

Installation

- Reversible soft closing door
- Adjustable feet

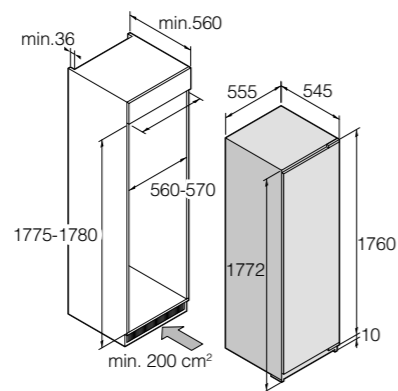
Dimension

- 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

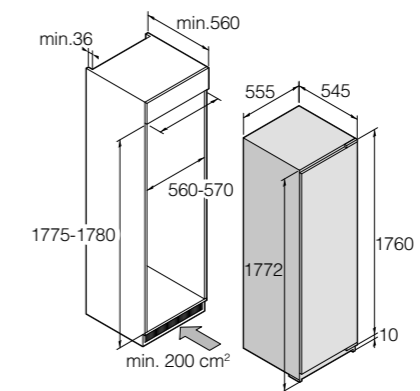
- Freezer volume: 208 litre
- Electrical cable: 3000 mm
- Voltage: 220-240 V
- Frequency: 50 Hz
- Current: 10 A
- Phases: 1
- Connection load: 80 W
- EU energy rating: F
- Annual consumption: 295 kWh/year
- Noise level: 39 dB(A)
- Climate class: Normal, Subnormal, Subtropical, Tropical

Installation



Appliance and built-in dimensions

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.

iF GOLD AWARD 2021

The iF DESIGN AWARD jury of top international, independent 98 design experts from 21 countries placed the ASKO Elements wine climate cabinet among the highest of all achievements within the creative industries in 2021, awarding it with an iF GOLD AWARD 2021. The wine cabinet's functional elegance, cutting-edge design and innovative technology was named by the jury as "an exquisite piece of craftsmanship, a stunning showcase that wine aficionados will love".

"This beautiful wine cabinet is an exquisite piece of craftsmanship. The entire wine experience has been meticulously planned

to create a stunning showcase that wine aficionados will love. Every detail has been lovingly considered, from the quality of the joinery and accessories to the high-tech scanning of wine labels, storage options, cataloguing of the wines down to final selection, decanting and pouring," said the jury at the end of the assessment.

ASKO Elements freestanding wine climate cabinet is an innovative way to take care of wines. By using cutting-edge design and technology, it offers the ideal conditions, as perfected over the centuries, in which to preserve, age or serve up to 190 wine bottles – in three individual, controllable

temperature zones. One incredible feature is the cabinet's companion app, which is connected to Vivino and its vast database of wine information. Each bottle can be digitally scanned and logged so that the wine collection can be managed perfectly, and information about tasting, storage, readiness to drink and way more can be accessed immediately. The serving area has a colour-adjustable light system, while the wooden shelves and the chalk boards provide a balance between craftsmanship and advanced technology. The cabinet's design, with its glass door and elegant handle, lets it blend perfectly into a living space.

Winner of the iF gold award 2021!

ASKO Elements wine climate cabinet



WINE CLIMATE CABINET

A culture of care paying respect to the product

Winemakers are the archetypal artisan producers – masters of a process that has so many details, and craves so much attention, that it has its own language and its own fields of study. Is it any wonder that the finished product has become synonymous with luxury, enjoyment, and heightened experiences?

Every single stage of the process – from selection of the growing areas, through cultivation, and then creation – calls for real love for wine. For making it, for keeping it, for aging it, and for enjoying it.



From soil to grape

Vineyards don't just pop up anywhere. Many aspects of geography and climate will affect the grapes that are grown in them. It's part of the language of wine – and it can be found in how we read, or are told, about how the taste and character of a favourite bottle is thanks to the location, climate, and even geology of where the grapes were grown. This hillside, with its incredible geographical properties. This village, with its perfect combination of elevation and microclimate. Stories like these tell us how the grapes used to make wine can be seen as perfect products of their environment.

The amount of care, selection, and control that goes into the maintenance of a vineyard is nothing short of amazing. For the people that do it, it's a passion. And it's a passion that we want to pay tribute to – via a wine climate cabinet that stores the finished product in the exact right conditions, and which can be fine-tuned for the perfect environment.



WINE AGING CABINET

Made to let your wine mature

The Wine Aging Cabinet acts either as a companion to the Wine Climate Cabinet or as a standalone piece. In it, up to 261 bottles of wine can be kept in the perfect conditions for long-term storage, in a way which protects them and lets their flavours and complexities develop.

Like the Wine Climate Cabinet, it's a solid, vibration-free and protective appliance, and it's a secure home for those parts of your collection you'd like to preserve and mature. It has one large controllable temperature zone, humidity monitoring, and protection against UV. In fact it's inspired

by, and replicates, the perfect wine-aging conditions you'd find in a wine cellar – the difference being that you can place it anywhere in your home.



Functional elegance

The Wine Aging Cabinet is equipped with a really solid extendable shelving system, made from wood, that provides a very safe and easily-accessible base on which your collection can rest. There's a dimmable light system too, which along with the elegant and understated Scandinavian design of the cabinet itself lets it harmonize perfectly with its surroundings.

Via the ConnectLife app, you can keep track of how long your wine has been in the cabinet, as well as monitoring the conditions. And then, when it's ready to be opened, all you have to do is move it over to the Wine Climate Cabinet – and enjoy.



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.



We sometimes say that "there are no great wines: only great bottles." And the great bottles are the ones which have been stored properly.

Andreas Larsson, World champion sommelier

*Wine is a living product. We can't forget that. What everything really comes down to, in the end, **is how wine has been stored.***

Andreas Larsson, World champion sommelier

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 to 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

Serving area - in centre of attention

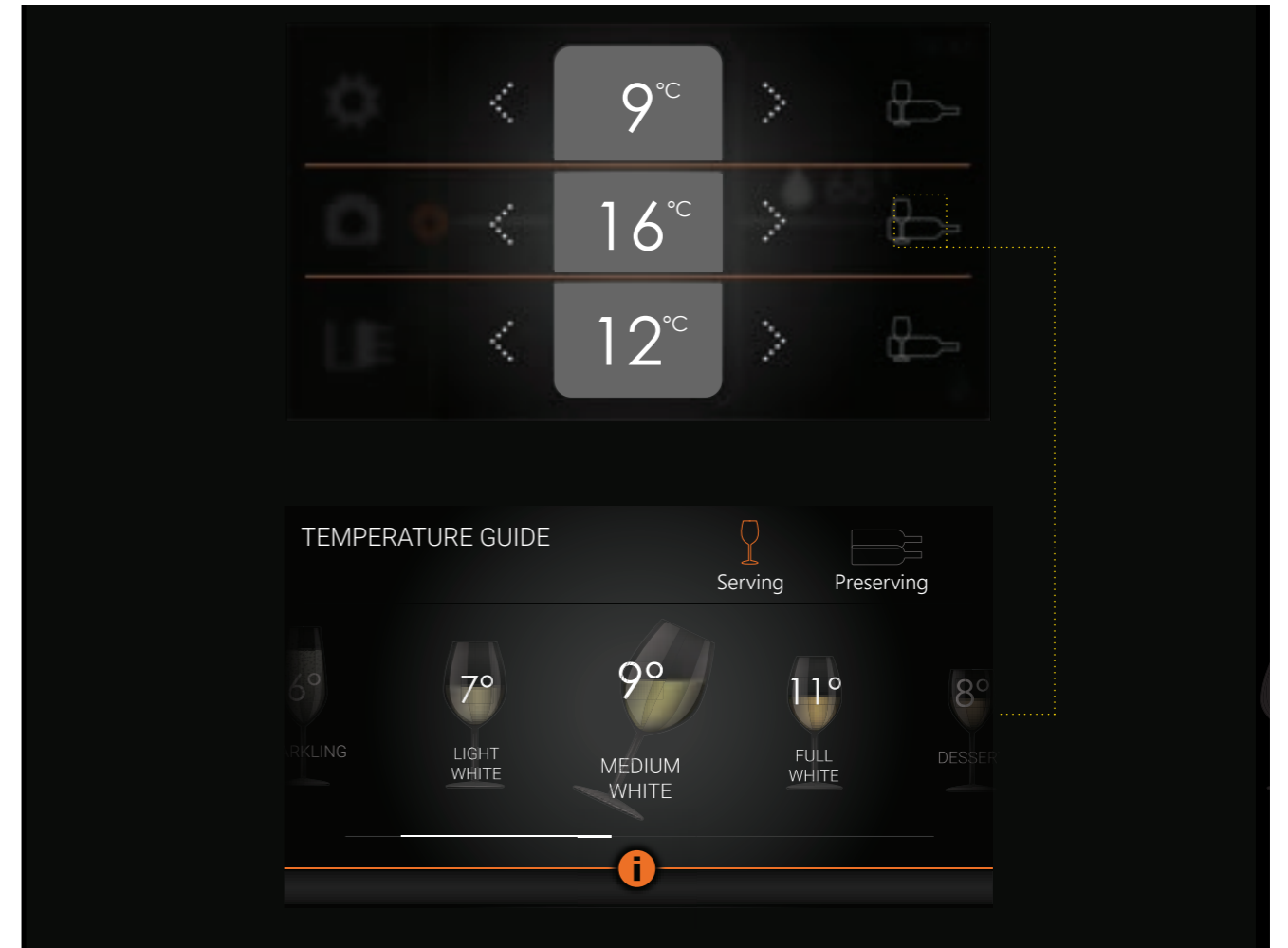
After putting so much love into storing your wine, and bringing it to the right temperature, it deserves to be served perfectly. The ASKO Wine Climate Cabinet has a serving area with room for your glassware and accessories and a controllable light for inspecting the wine.



WINE CLIMATE CABINET

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.

Two light modes can be set and saved to use in different situations:

Serving area. It will be activated when the door is opened (default).

AMBIENT MODE: its purpose is to blend into the living space ambience. It will be activated when the door is closed (default).

The activating and deactivating of the modes in different situations can be done in the "PROXIMITY- and DOOR SENSOR" settings.

FUNCTIONAL MODE: its purpose is to provide a clear view on the shelves and the



WINE CLIMATE CABINET

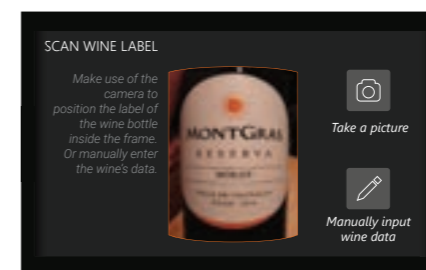
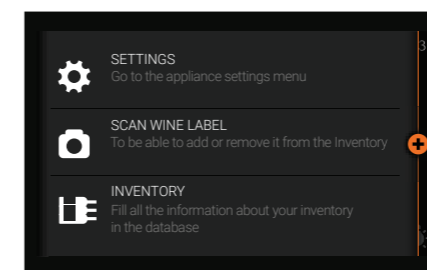
Wine identification

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.

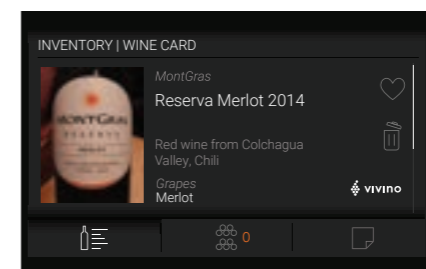
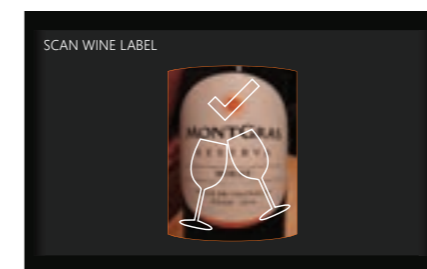
used to scan wines and add them to the inventory or to look up all the details about your wine available at Vivino. It is up to you if you prefer to use the UI on the appliance or to use the mobile app, what is most convenient, depending on the situation (*) and personal preference.

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

*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

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 notications 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 (*).

* The Connect Life app is the general app which can be used for all connected Asko appliances

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 uses community data making wine knowledge accessible for wine drinkers of every level.



ConnectLife



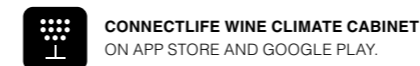
Camera to scan your bottle

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.



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

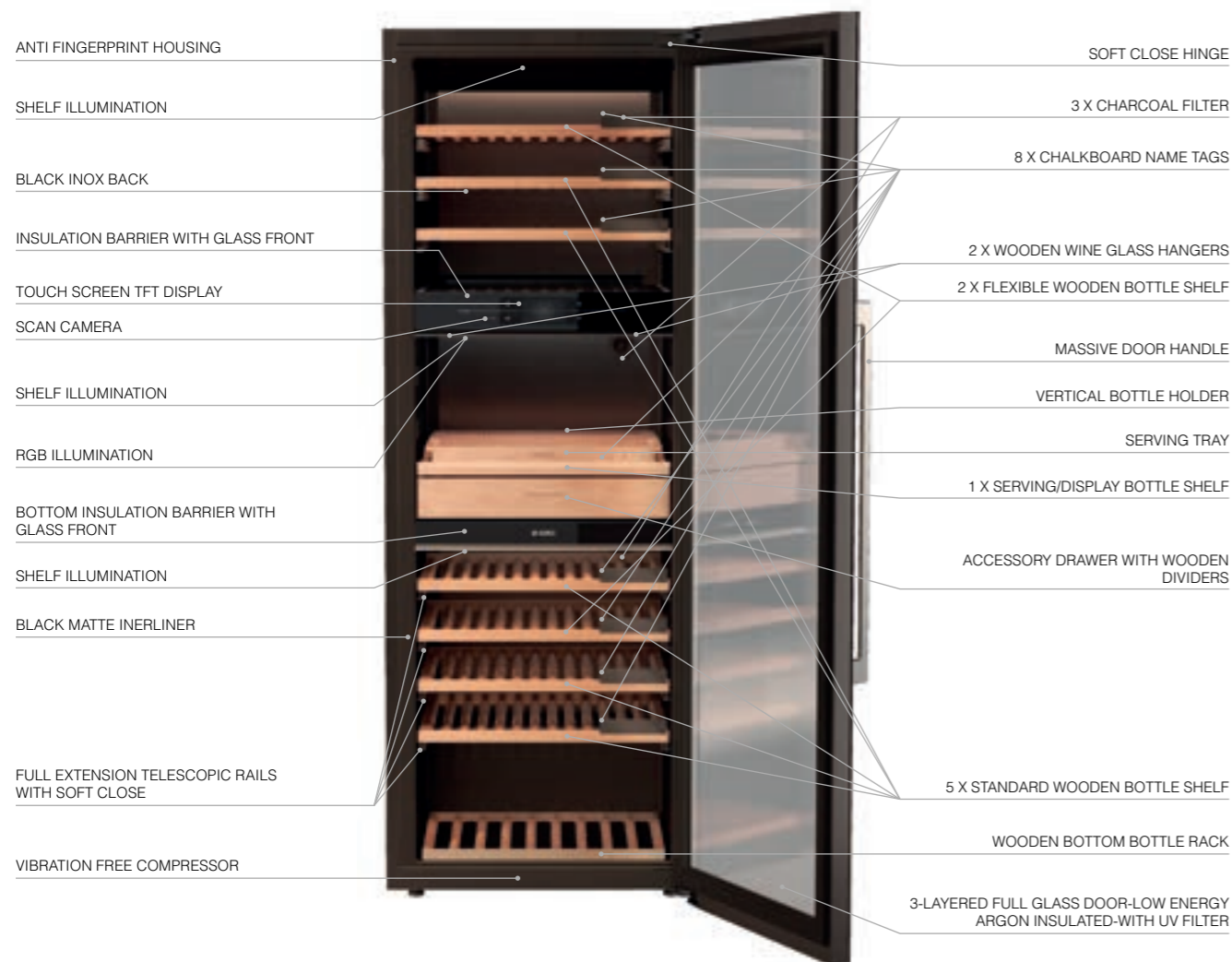
Virtual sommelier

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.



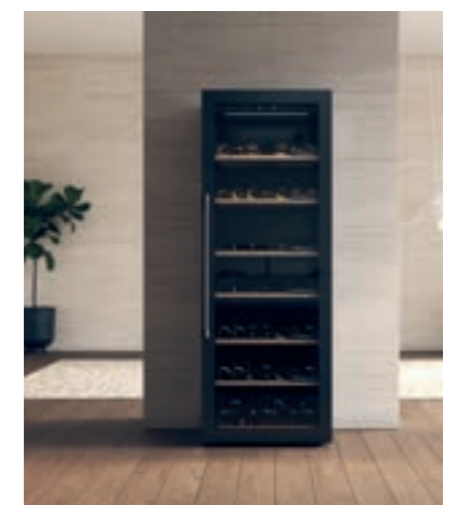
It's kind of commonly thought that all red wine should be served at room temperature – but that's a myth. Wine should be served and tasted at the right temperature.

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 life

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 preservation and aging:** Precise temperature control Fluctuation $\leq 0,3^{\circ}\text{C}$, **Fully connected for continuous 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 bottles
- LED illumination in all zones
- Charcoal filter in each zone for reducing pollutants 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 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
- Frequency: 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

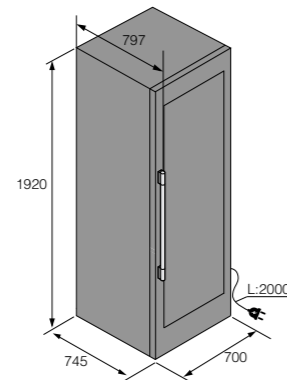
Included accessory

- Humidity box

Available accessories

- Charcoal filter
- Linking kit

Installation



WCN111942G

Matt black casing/hardened transparent door glass
Wine Aging 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:** One temperature zone, **Minimal temperature variations for better preservation and aging:** Precise temperature control Fluctuation $\leq 0,3^{\circ}\text{C}$, **Fully connected for continuous 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
- One temperature zone
- Can hold up to 261 bottles
- LED strip on the ceiling
- Charcoal filter for reducing pollutants 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 sensor with warnings in the ConnectLife app.
- LCD display with touch keys
- Chalkboard name tags on each 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 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
- Frequency: 50 Hz
- Phases: 1
- Connection load: 160 W
- EU energy rating: F
- Annual consumption: 142 kWh/year
- Noise level: 38 dB(A)
- Climate class: Normal, Subnormal, Subtropical, Tropical
- WiFi / CONNECTIVITY

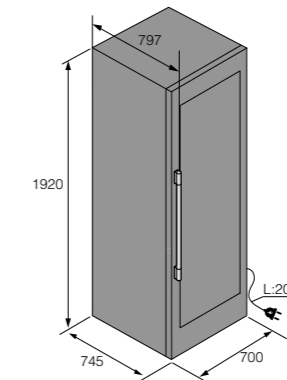
Included accessory

- Humidity box

Available accessories

- Charcoal filter
- Linking kit

Installation

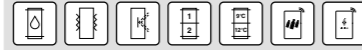




WCN25842G

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 $\leq 0,3^{\circ}\text{C}$, **Fully connected for continuous 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

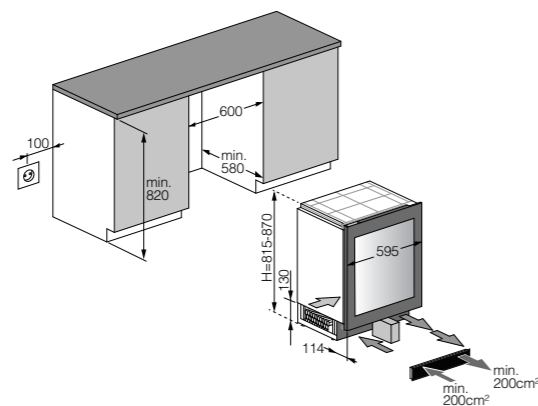
Technical data

- 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

- Humidity box
- Charcoal filter

Installation



WCN15842G

Matt black casing/hardened transparent door glass
Wine Climate Cabinet - 1-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:** One temperature zone, **Minimal temperature variations for better preservation and aging:** Precise temperature control Fluctuation $\leq 0,3^{\circ}\text{C}$, **Fully connected for continuous 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
- One temperature zone
- Can hold up to 44 bottles
- LED strip on the ceiling
- Charcoal filter 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.
- LED display with touch keys
- Chalkboard name tags on each 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

- LED 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

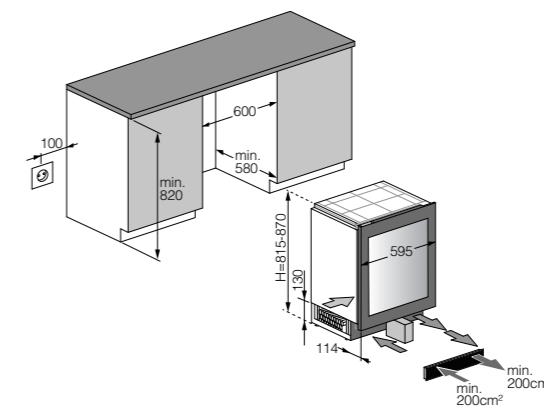
Technical data

- Electrical cable: Yes, 2000 mm,
- Voltage: 220-240 V
- Frequence: 50 Hz
- Phases: 1
- Connection load: 110 W
- EU energy rating: E
- Annual consumption: 83 kWh/year
- Noise level: 38 dB(A)
- Climate class: Normal, Subnormal, Subtropical,Tropical
- WiFi / CONNECTIVITY

Available accessories

- Humidity box
- Charcoal filter

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

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 enjoy for the next 20 years.

Quality is everything

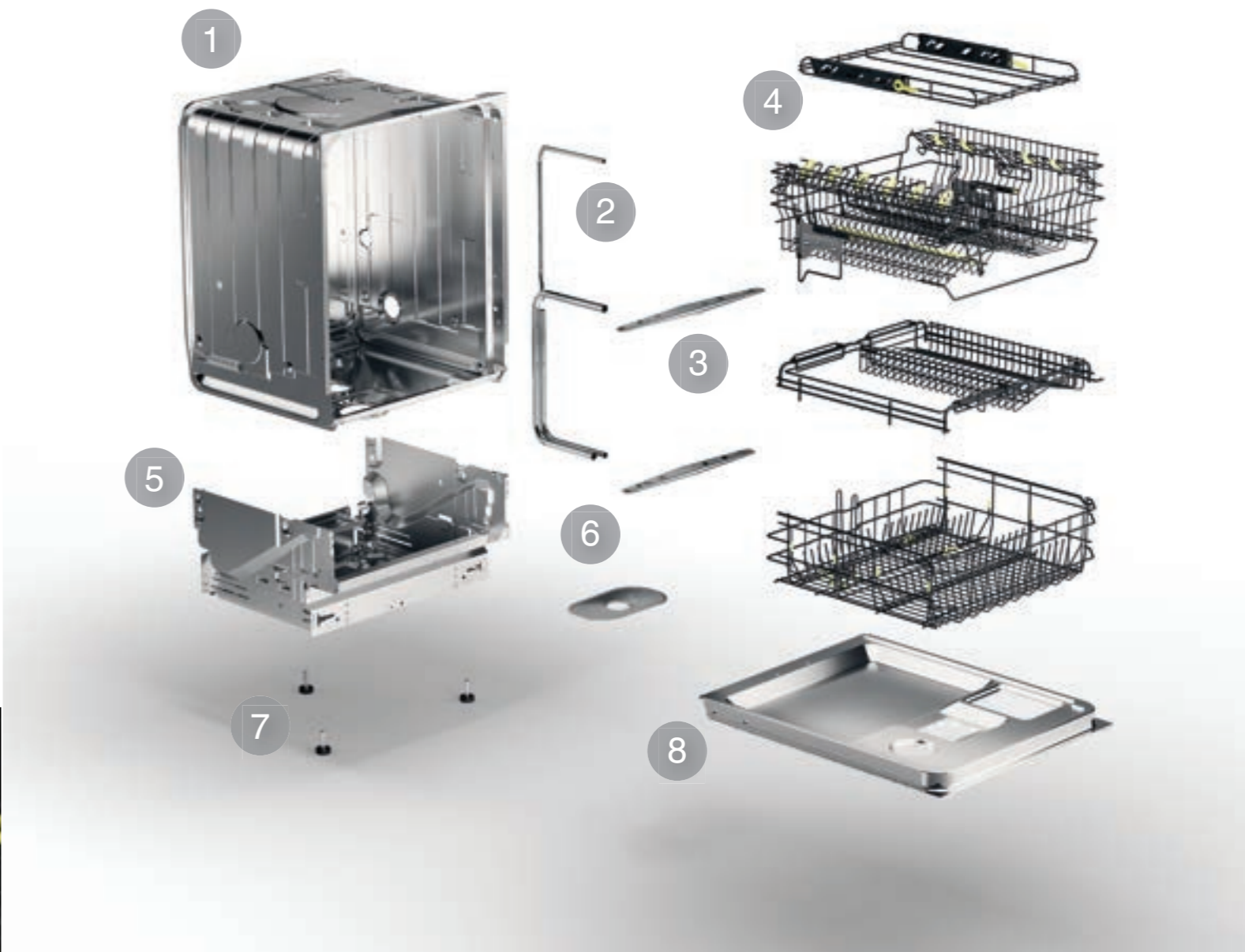
At ASKO, we build dishwashers for commercial and industrial use – from nursing homes and day care centres to hotels, hairdressers, and camp sites. In these settings, dishwashers can be used multiple times a day, so they must be built to last. We know what it takes to design, develop and build machines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



Winner of the iF design award 2022!

Selected ASKO DW60 dishwasher models



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.

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

DISHWASHERS

A durable dishwasher is the sustainable choice

As well as delivering consistently high performance, the DW60 is reliable, durable, and a benchmark when it comes to sustainability. Our dishwashers are rigorously tested to the equivalent of 20 years' regular use and is designed to deliver decades of care for dishes,

cutlery, glass and crockery, while the solid construction and high-quality materials reduce the need for costly repairs or replacement parts. In short, the DW60 is the durable choice. It's also one of the most sustainable.

A greener way to clean

We never expect you to compromise when it comes to performance and your concerns for the planet. The DW60 is equipped with a range of sustainable functions that balance care for the environment with top-quality results. Adaptive Green mode is a perfect example. It measures the dirtiness of the

load then delivers heat and water levels to suit. Adaptive Green Mode always strives for the lowest possible water and energy consumption and uses as little as down to 7.5 litres of water in a cycle – including two rinses with fresh water (depends on soiling level).

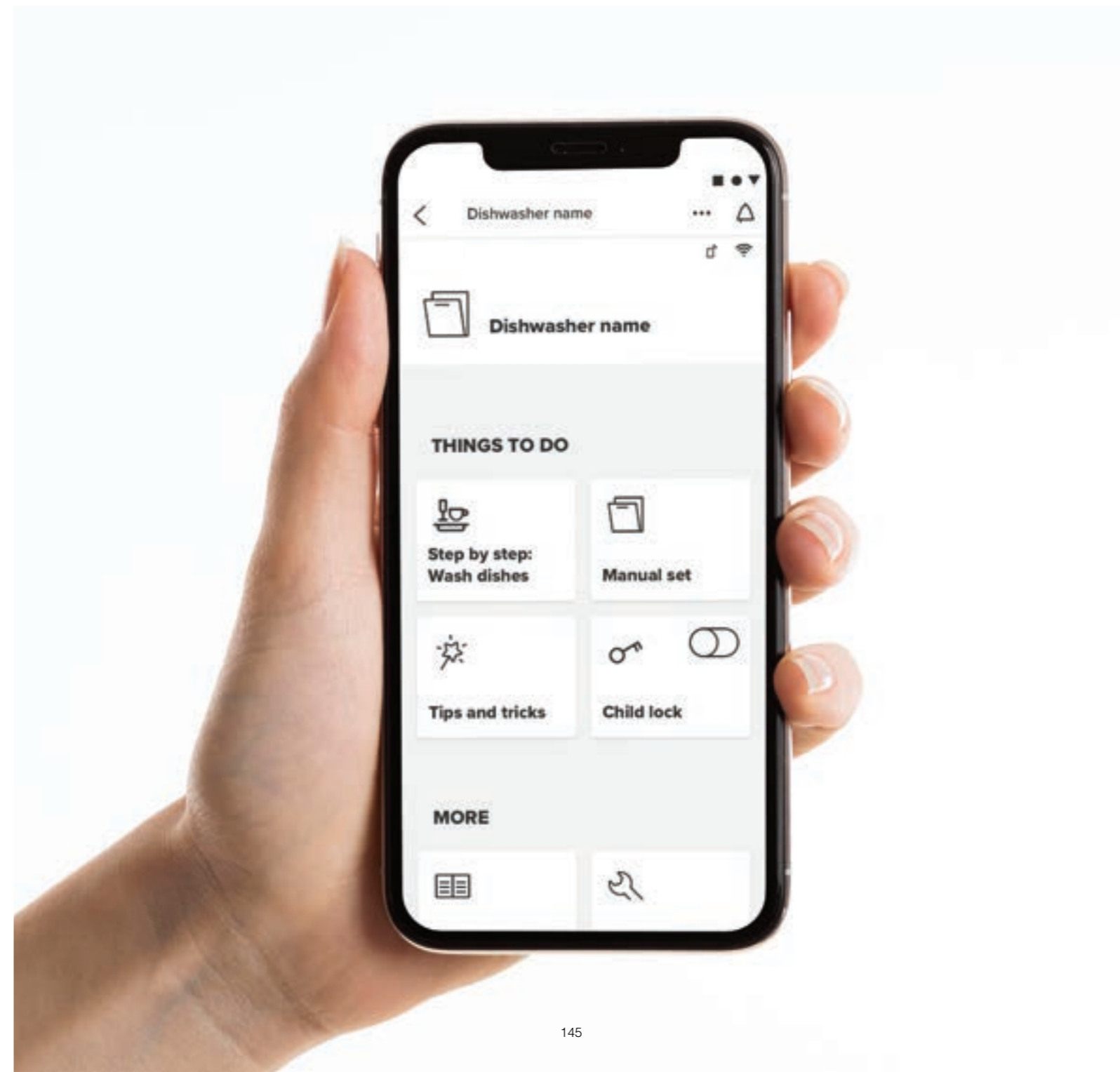


DISHWASHERS

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”

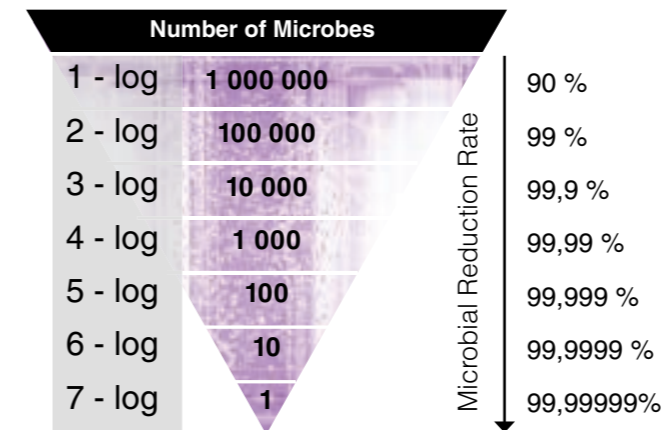
Introducing UV Cleanse mode

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

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.



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.



Flexible choice between standard and auto dosage

Standard dispenser for tablets/ powder and rinse aid.

Dispenser for auto dosing, for detergent gel.

DISHWASHERS

ASKO dishwashing gel. The perfect combination for a perfect clean.

There are lots of everyday things we can do to make a difference to the world around us. Choosing Eco mode on the dishwasher is just one of them. Sometimes, however, our need for superior performance gets in the way of our good intentions. With new ASKO 3-in-1 dishwashing gel, you never have to choose between what's good for your dishes and what's good for the planet.

ASKO 3-in-1 dishwashing gel is specifically developed for use in our new range of ASKO dishwashers and conveniently combines dishwashing liquid, rinse aid and filter salt. It also includes a double enzyme system that eliminates even the most stubborn stains, food residue, proteins and starch with ease –while leaving an unbeatable shine on dishes, cutlery and glassware.



Discover all the benefits

- 3 in 1 formula incl. dishwashing liquid, rinse aid and filter salt
- Double enzyme system for superior cleaning and shine
- Highly effective from 50°C and on short cycles incl. ECO mode
- ECO labelled, easily soluble, leaves no insoluble residue
- Free from fragrances, colour and dye
- Free from phosphonates and MIT / BIT free
- Bottle made from 100% recycled plastic
- Nordic Swan Ecolabel and Asthma Allergy Nordic label
- Developed for ASKO dishwashers
- Perfect for ASKO Auto Dose systems
- Easy dosing
- Easy disc top closure

Flexible choice between standard and auto dosage



Standard dispenser for tablets/powder and rinse aid



Dispenser for auto dosing, for ASKO dishwashing gel

Nordic Swan Ecolabel



The Nordic Swan Ecolabel is the official Nordic Ecolabel, founded by the Nordic Council of Ministers in 1989.

The purpose of the Nordic Swan Ecolabel is to contribute to less environmentally damaging production and consumption. That is why the Nordic Swan Ecolabel looks at the entire product's journey and the environmental problems that arise along the way – for the benefit of people, the environment and the earth's resources.

Asthma Allergy Nordic label



You can be sure that the detergent gel contains no perfume and that a critical assessment of the recipe is done. Products with the Asthma Allergy Nordic logo are considered beneficial for those who suffer from asthma, allergy or other sensitivity – and for everyone else who wants to avoid perfumes and allergens.

Recycled plastic



The bottle is made from 100 % recycled plastic.

DISHWASHERS

Flexi Racks™ assortment

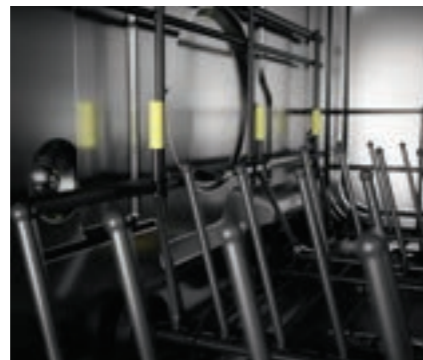
ASKO's dishwasher racks are flexible, sturdy and made of a durable nylon coated steel. Their mesh is finer than other dishwashers to keep your dishes and utensils in place. Unlike our competitors, all our lower racks can be fully extended

to the length of the dishwasher door. Our Flexi Racks™ system make loading and unloading dirty dishes much easier and provide lots of different loading options.

Focus points - a hint of nature

Opening the door of our new dishwasher can open your eyes to a few things. The high-grade steel might catch your attention at first. Then it may be one of the machine's many clever features. These are highlighted

with a colour that mimics the ways in which nature brings focus to things. Closing the door puts the machine back in its place – where it doesn't compete for space or attention – instead, it makes the room.

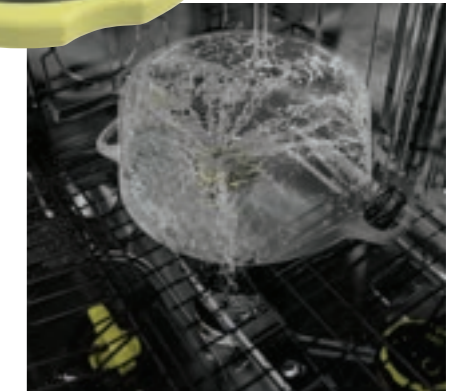
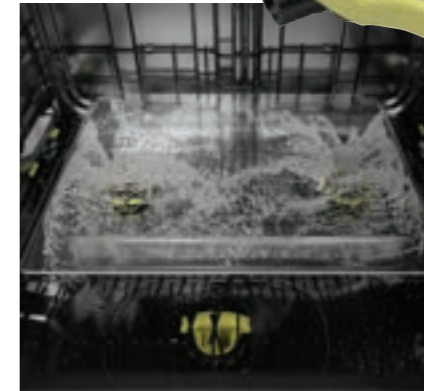
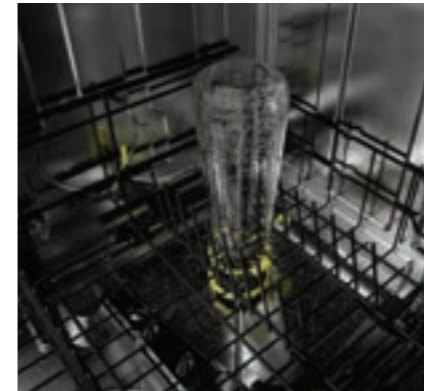


DISHWASHERS

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 Superior 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

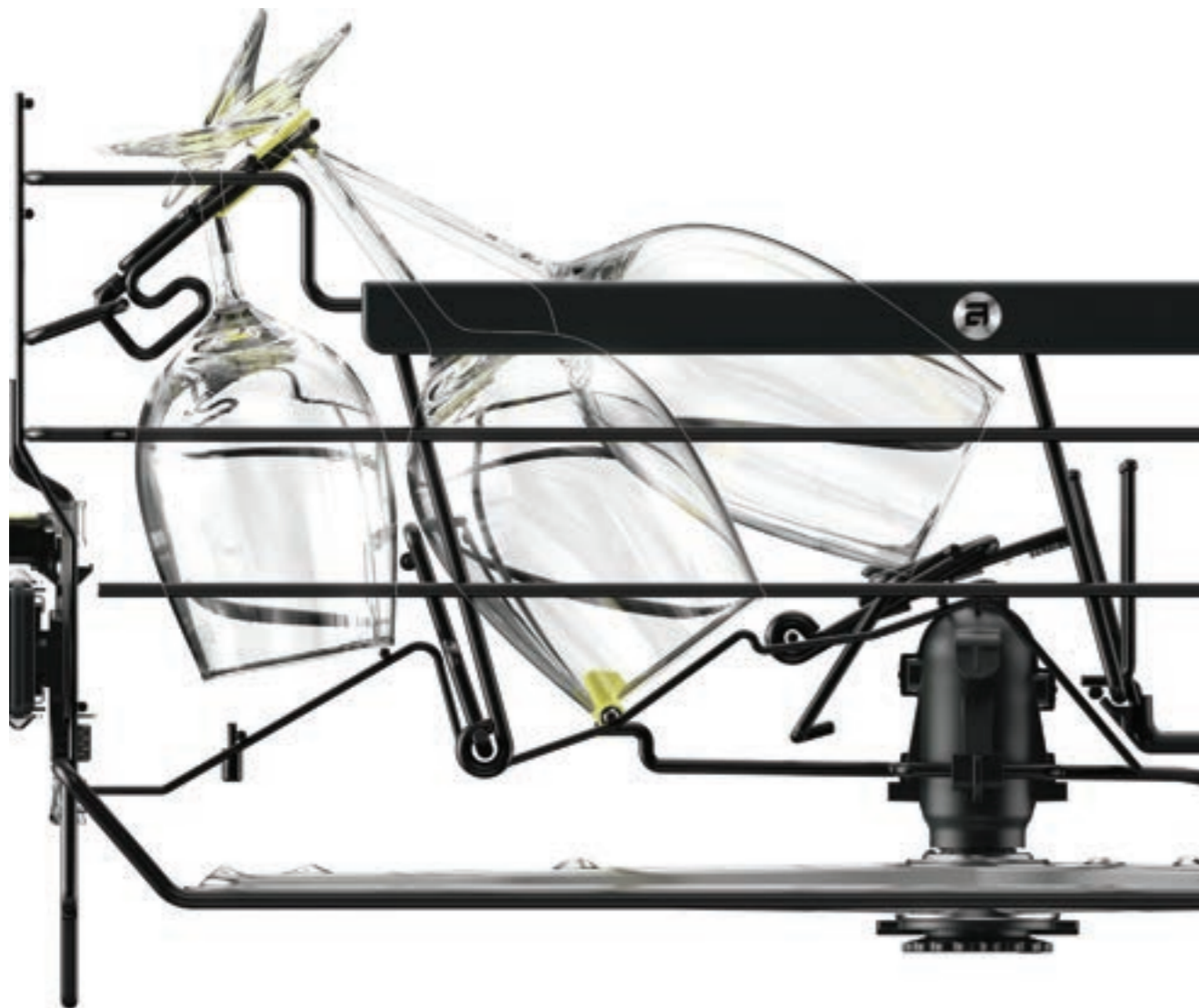
designed to allow maximum "water reach" as well as optimal drying without leaving watermarks on the dishes.

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.



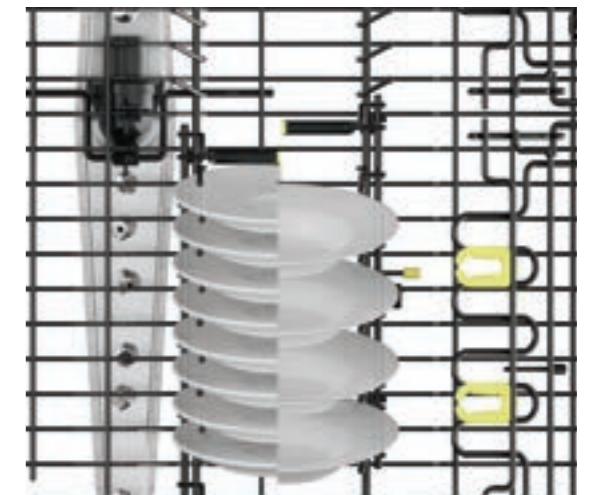
Combined with the Power Zones, the Vase & Bottle holder helps keep baby bottles, vases and sport bottles clean.

The wine glass stem fixings in combination with the stand support securely keep glasses in place and reduce the risk of damage. Both the stem fixings and support are made of Thermoplastic Elastomer (TPE), which is a rubber-like material.



The Vase & Bottle holder can be placed anywhere in the lower rack, but the best effect is achieved directly above one of the two Power Zones.

The distance between the tines can be adapted quickly and easily in our Exclusive lower racks. This will make room for deeper plates, pie tins, stoneware, and deep pans.



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.



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.

The Aqua Safe™ system includes:

- 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



DISHWASHERS

Designed for life

With our DW60 series, we have designed a range of different modes so you can easily adapt your dishwashing to suit your life – whether you want to save time, save energy, or clean your dishes while you sleep. Also,

instead of choosing from a long list of programs, followed a long list of options and settings, all you have to do now is choose your desired mode and press start. Simple.



Green mode

Green mode saves both water and energy. The temperature is lowered and each stage of the cycle is extended to save water and achieve the same perfect cleaning results as a normal program. Models featured with AUTO program will have a water consumption down to 7,5 l including two fresh water rinses depending on soil level.

Speed mode

If you want your dishes cleaner faster, select speed mode to reduce the program running time by 50%. To achieve the best possible washing results in the time available, more water and energy are used.

Intensive mode

Select this mode when you have soiled dishes with leftover dried food. Intensive mode increases the spray arm pressure, while more heat and water are used during the cycle.

Night mode

For those who like to let the dishwasher clean while they 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 quieter mode is also perfect for open plan living spaces.

UV Cleanse mode

The water in the final rinse is sanitised with UV light and heat to kill microorganisms. The dishwasher uses more energy and the program time is extended.

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 38 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).



Green light

Program is finished, standby for 2 hours.



Red light

Not recommended to load (detergent in the machine).



Flashing red light

Water inlet fault, inlet valve leakage, overfilling and water outlet fault.

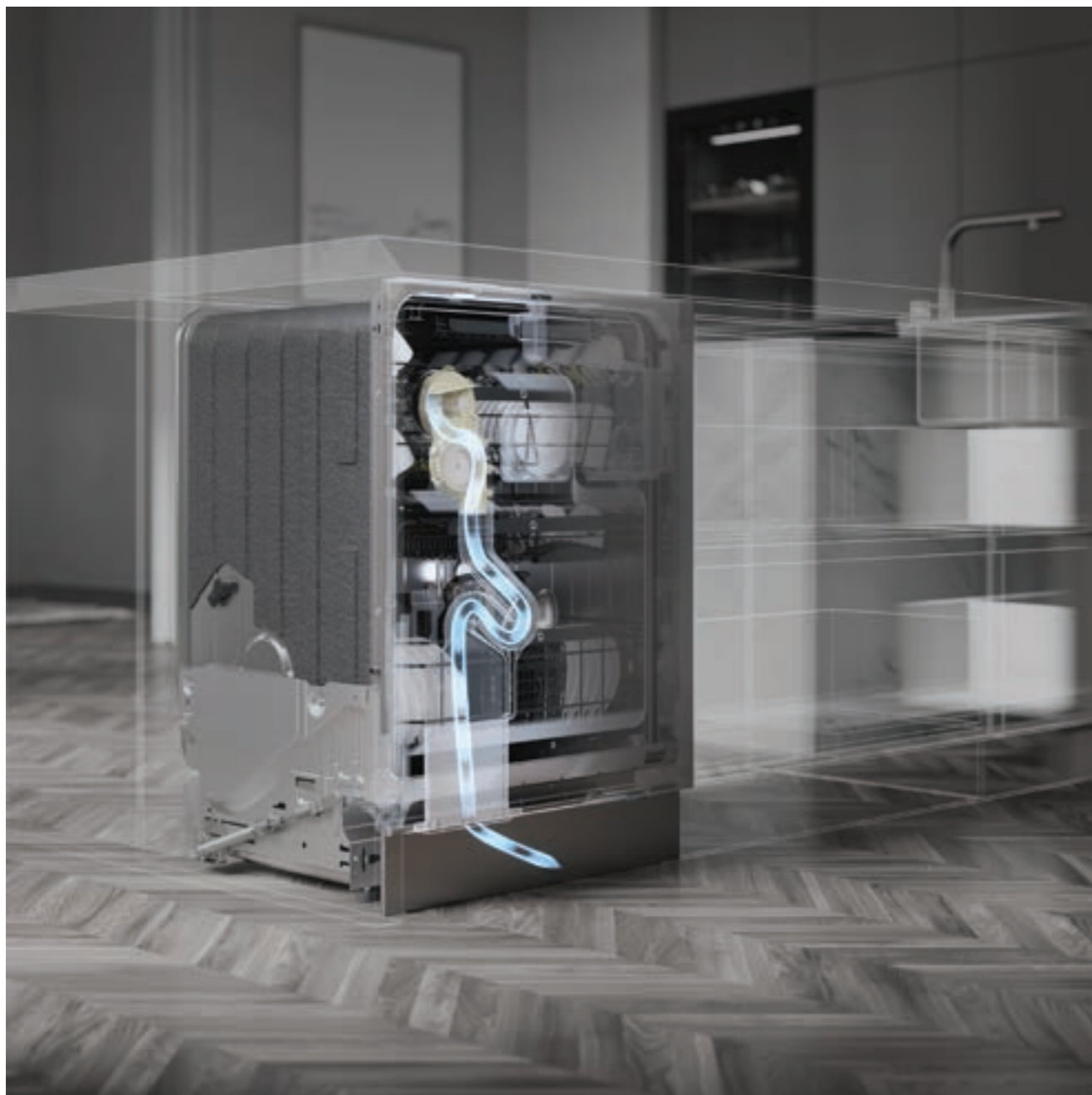


DISHWASHERS

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.[™]



DISHWASHERS

Heat Exchanger

The DW60 is designed to save energy while it cleans by using a smart built-in heat exchanger system. 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. This saves energy that would normally be used to heat water supplied by a cold inlet.





DFI746MU.UK

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



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

- Upper rack:** 2 wine glass shelves, Wine glass fixings in TPE, Sliding tines for easy adaptation to stone ware etc.
- Middle rack:** Inserts for bowls and kitchen utensils, Easy gliding rails with ball bearings, Separate spray tube for the bowls insert
- 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.

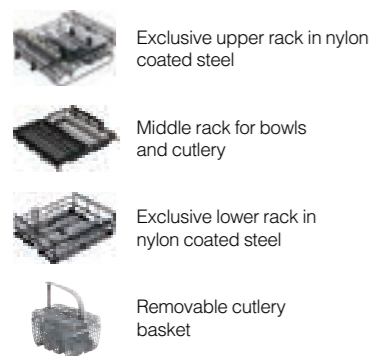
Dimensions

- 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 / 3/4" / 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): 9.6
- Integrated anti-siphon device
- 14 place settings

Racks, baskets and drawers

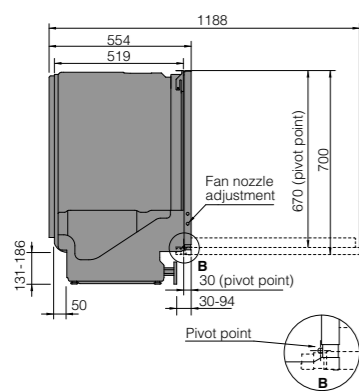


Available accessories

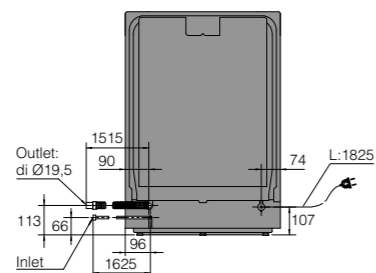
(for more information see p. 502-503)

- Small cutlery basket
- Wine glass shelf for the lower rack
- Bowls insert for the middle rack

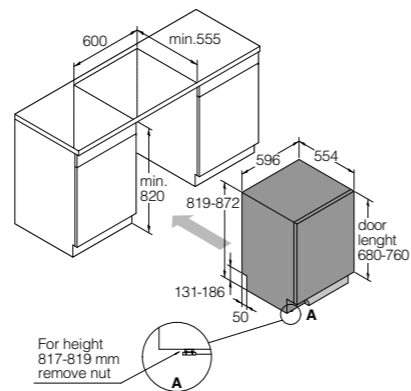
Installation



Detail from side



Backside



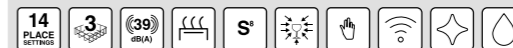
Built-in dimensions



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

Durable and sturdy steel racks: 3 level Flexiracks™ Premium loading system, **Low noise level:** 39 db (A), **Natural drying:** Auto Door Open Drying™, **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



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.
- Auto Door Open Drying™ - door opens automatically after a short cool down phase.
- Quality test: 12,500 hours, 280 cycles per year (20 years of domestic use)

Programs / Options

- 8 programs: ECO, Intensive, Auto, Quick Pro, Time program, Hygiene, Rinse & Hold, Self-cleaning
- Washing temperatures: 51 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 / 3/4" / Back left
- Length of outlet hose / Outlet diameter / Location: 1515 mm / 19.5 mm / Back left
- Custom door length / Rotation point: 680-760 (sliding door: 720-800) / 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

Racks, baskets and drawers

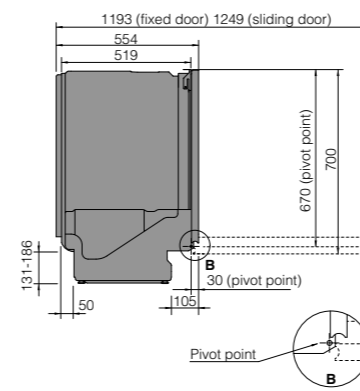


Available accessories

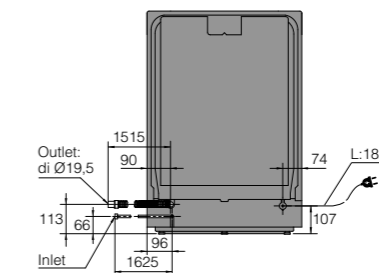
(for more information see p. 502-503)

- Small cutlery basket
- Wine glass shelf for the lower rack

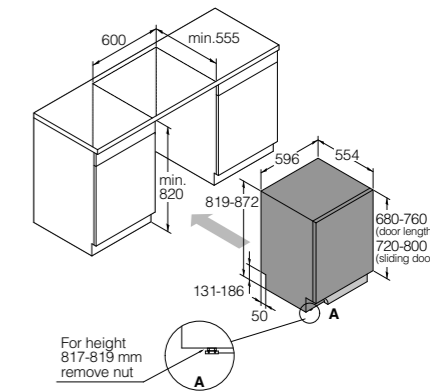
Installation



Detail from side



Backside



Built-in dimensions



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 9 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 9 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.





Steel Seal™ washing machines

Washing clothes that only need to be refreshed is negative both for your clothes and for the environment. That is why we have updated our washing machines with old-fashioned steam. Steam is used daily for refreshment, gentle cleaning and odor removal of everything from car upholstery to wedding dresses at car care salons and

dry cleaners. Now you will also find steam in ASKO's washing machines. Another novelty is spelled Dose Assist. It is a smart function that first measures the weight of the load and then gives you information about how much detergent you should dose. You thus avoid both unnecessary overdose and insufficient under-dose of detergent.

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.



It looks a bit different - here's why

Now, many manufacturers make bold claims about the cleanliness of their machines, but this year ASKO have decided to put their money where their mouth is – commissioning a full microbiological report which proves that their machines are among the most hygienic you can have in your home.

Now, the results are in: and here's a summary of the key findings



Making a clean break from the competition

It's a simple fact that ASKO washing machines are among the cleanest in the business. Not just when it comes to the great job they do of making your clothes clean, fresh and looking like new; but also, in relation to how hygienic the machines themselves are.

It's one of those things that seems like an unusual contradiction at first – a washing machine? Dirty? Surely you fill it with soap and water every time you use it? But washing machines can harbor surprising amounts of grime, bacteria, fungus and other nasties – things that you really don't want lurking in your laundry, or next to your skin.

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.

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.**

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. This means the load is soaked faster, which enables superb washing and rinsing performance even with very short washing cycles. The system also ensures optimal usage and effectiveness of the detergent will be faster resolved in the process water.

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

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.

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

WASHERS

Quattro Construction™ stability and durability

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



QUATTRO CONSTRUCTION



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

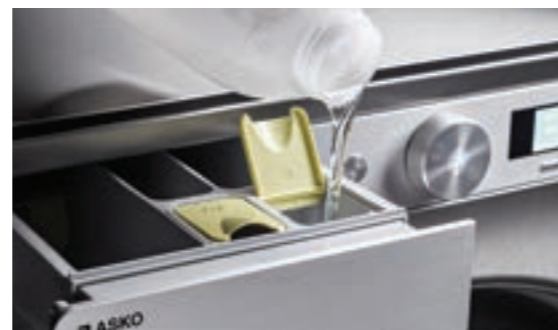
The hourglass-shaped and removable lifters guide the load to the gentler central area of the drum and effectively remove large debris, such as dirt and gravel, to the larger holes at the edge of the drum. Active Drum™ is perfectly balanced to ensure the best possible washing and rinsing performance while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

WASHERS

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.

WASHERS

Mode function - your shortcut to better washing

When using a run mode, different parameters of the selected programme 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.

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	■	■	■	■	/	/	

Temperature	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)	■				■	■
■							■	■	■
■	■	■			■	■	■	■	■
■	■	■	■	■	■	■	■	■	■
■	■	■			■		■	■	■
■				■			■	■	■
■				■	■		■	■	■
■	■	■		■	■		■	■	■
■			■	■			■	■	■
■				■	■		■	■	■
■				■			■	■	■
■				■	■		■	■	■
				■	■		■		■
				■			■		■
				■			■		■
				■			■		■

Washers, Style range



W6098X.S.UK
Stainless steel

Washers, Logic range



W4096R.W.UK
White

Washers, Classic range



W2086C.W.UK
White





W6098X.S.UK

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 below:** 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

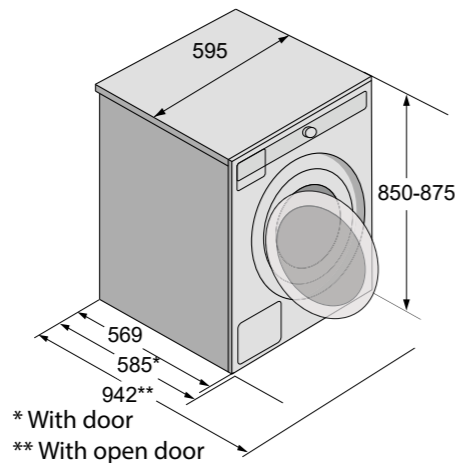
Dimensions

- 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



W4096R.W.UK

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 below:** 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 LCD 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

- 23 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, Bedding, Allergy cotton, Allergy synthetics, Rinse, Spin, Drain, Drum cleaning

Program modes

- 5 modes: Normal mode, Green mode, Speed mode, Allegy mode, Instensive mode

Dose modes

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

Options

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

Settings

- Child lock, Set dose modes, Language selection, Temperature unit, Water hardness, 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

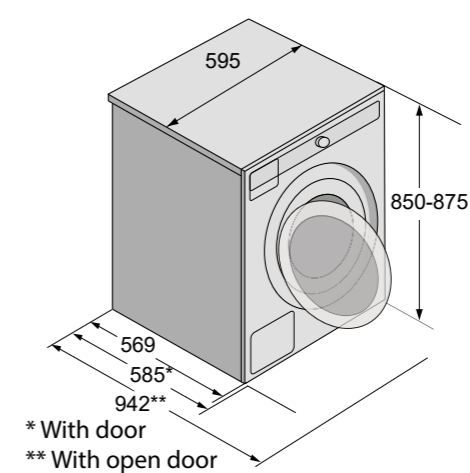
Dimensions

- 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 / 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): 76
- Energy consumption/100 cycles (kWh): 49
- Water consumption standard cycle (litre): 49
- Max spin: 1600 rpm
- Spin drying efficiency: A
- Remaining moisture after spin: 44 %
- Loading capacity: 9 kg

Installation





W2086C.W.UK

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 bellows:** 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, Intensive 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

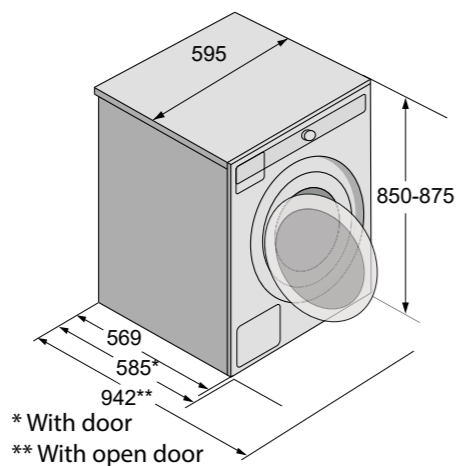
Dimensions

- 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): 76
- Energy consumption/100 cycles (kWh): 47
- Water consumption standard cycle (litre): 48
- Max spin: 1600 rpm
- Spin drying efficiency: A
- Remaining moisture after spin: 44 %
- Loading capacity: 8 kg

Installation



WASHERS

Laundry Essentials

ASKO Laundry Essentials have been created with care in mind: made to look after clothes, and the people wearing them. Six enzymes provide extra washing power, breaking down any tough stains and keeping garments fresh.

The detergents are also specially formulated for a reduced environmental impact – with a 99% natural, formula, free from dyes, animal-based ingredients, phosphates and parabens. They're enhanced with scents inspired by Scandinavian nature, and are perfect for ASKO machines.

Eliminaze™ Odor Neutralizer Technology

The detergent's fragrance also contains a specialized odor-neutralizing technology which actively binds the compounds that cause bad smells. As a result, using the detergent helps to control these odors.

- Eliminates bad smells
- Removes them by neutralizing them
- Proven to be effective



Scandinavian inspiration

ASKO's Scandinavian inspiration is revealed through a combination of design, functionality and ideals. Closeness to and care for the environment are also key considerations of ours – reflecting the importance of sustainable thinking in Scandinavian countries.

Inspired by the Scandinavian forest, pine trees and wood the detergent's scent has notes of pine and spruce combined with refreshing notes of eucalyptus, plus an air of spring lakes and the ocean. It reminds you of a walk in the woods: refreshing and harmonizing.

Nordic Swan Ecolabel



The Nordic Swan Ecolabel is the official Nordic Ecolabel, founded by the Nordic Council of Ministers in 1989.

The purpose of the Nordic Swan Ecolabel is to contribute to less environmentally damaging production and consumption. That is why the Nordic Swan Ecolabel looks at the entire product's journey and the environmental problems that arise along the way – for the benefit of people, the environment and the earth's resources.

Vegan



The Vegan label is administered by The Vegan Society, which is the oldest and most recognized vegan community in the world, founded in England in 1944. The brand is registered in many parts of the world and is used on more than 22,000 products.

The Vegan Society defines veganism as "a way of life that seeks to exclude as far as possible and practically possible all forms of exploitation and cruelty to animals for food, clothing and any other purpose". The label is found on many different products such as food, clothing, cosmetics and detergents.



Liquid white detergent

Be gentle on nature and the environment and wash your white clothes with this sustainable, effective laundry wash.

Benefits

- 99% natural ingredients
- Proven to be effective
- With 6 enzymes for extra washing power
- Tough against stains
- With odor-neutralizing technology
- Free from colorants, parabens and animal-derived ingredients
- Effective from 30 °C
- Antipilling effect on cotton/polyester blends
- Color-safe formula
- Transparent bottle – nothing to hide
- Bottle made from 100% recycled plastic
- Minimalistic design
- Scandinavian fragrance



Liquid color detergent

Be gentle on nature and the environment and wash your colored clothes with this sustainable, effective laundry wash.

Benefits

- 99% natural ingredients
- Proven to be effective
- With 6 enzymes for extra washing power
- Tough against stains
- With odor-neutralizing technology
- Free from colorants, parabens and animal-derived ingredients
- Effective from 30 °C
- Antipilling effect on cotton/polyester blends
- Color-safe formula
- Transparent bottle – nothing to hide
- Bottle made from 100% recycled plastic
- Minimalistic design
- Scandinavian fragrance



Liquid fabric care

Extend the life of your favorite garments with this caring formula.

Benefits

- Removes fuzz & pills
- Anti-greying
- Softer & smoother feel (functions as a softener)
- Protects clothing
- Preserves colors & shapes
- Removes static electricity
- Keeps clothes looking new for longer
- With odor-neutralizing technology
- Transparent bottle – nothing to hide
- Bottle made from 100% recycled plastic
- Minimalistic design
- Scandinavian fragrance



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

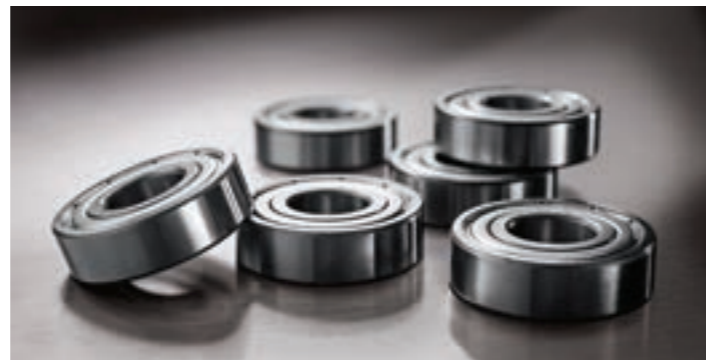
Steam Wrinkle Care program. For thermal activation of waterproofing agents you simply use the Conditioning program. This is total flexibility from ASKO.

TUMBLE DRYERS

Robust design

All ASKO tumble dryers come with a stainless steel drum, an induction motor and five ball bearings to make them more durable. The five ball bearings located in

the drum and the motor reduce the wear on functional components, thus making sure that the tumble dryer will last for a long time.



We love ball bearings

Ball bearings are good things. They make things spin easier and last longer, so we equip our tumble dryer with up to five of them: one on the drum shaft, two to rest the drum on, and two ball bearings to support the motor.

Stainless Steel drum

At ASKO, we believe not only that stainless steel will outlast for example, plastic, but also that quality materials will always look better in years to come. Eventually, galvanised steel rusts, so we decided to make our drums out of stainless steel. That's why our tumble dryers really do last longer.

Long lasting motors

We have fitted our tumble dryers with extra reliable and quiet brushless motors. No brushes means a part less than can break, it also makes the motor more quiet.

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

Steam is natural caring

With the steam function, our heat pump dryers offer you a product that takes caring for your clothes to a new level. Steam is a highly effective and gentle means to care for your shirts, jackets and trousers.

It is an easy way of getting your favourite shirts creaseless, but can also be used for refreshing clothes that don't need washing. You can steam both natural fibres, such as cotton and linen, and synthetics.



The only crease treatment that actually works

Using the steam wrinkle care program effectively reduces and eliminates creases in, for example, shirts and linen. The program uses repetitive steam injections and heat treatment at low temperatures, which also make it suitable for sensitive fabrics. You can steam treat up to six shirts for perfect results. 200 ml of water is used and the program is done in just 25 minutes or so. Water from the drying process is used for the steam generator.

Steam beats bad smells

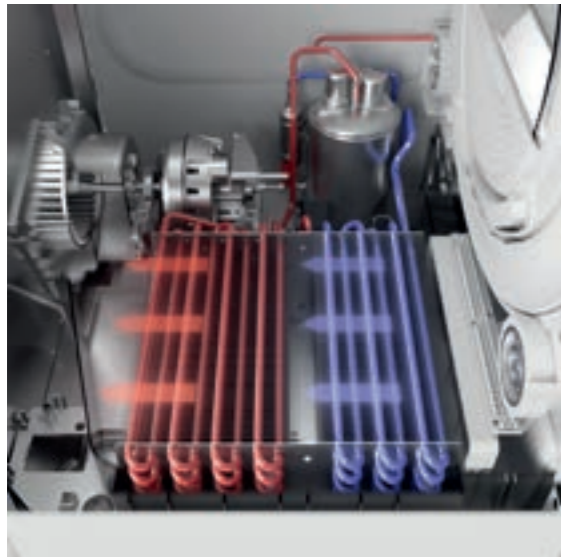
Our Steam refresh program is ideal for dealing with such situations. The program freshens up garments such as jackets, wool sweaters and other items that would normally be dry cleaned or otherwise treated.

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!

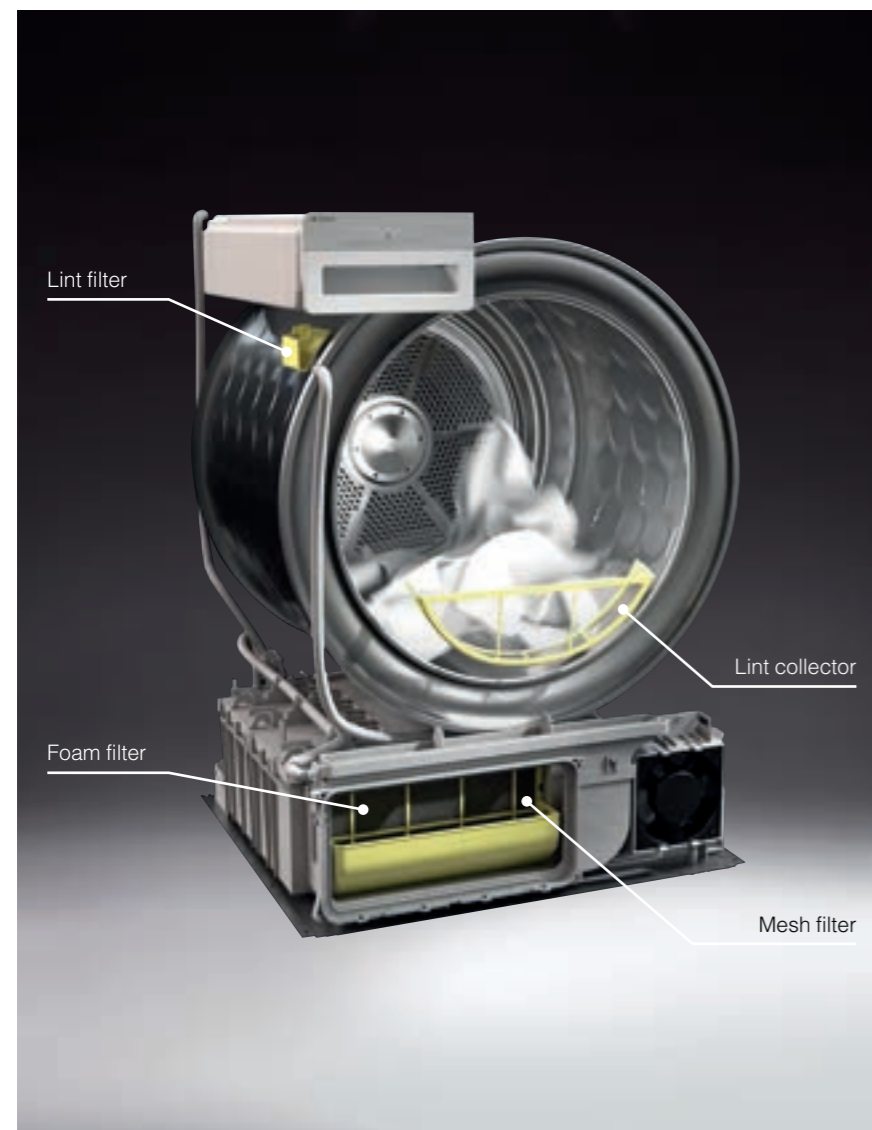
Our heat pump dryers consume only 1,77 kWh per program for a 7 kg load.

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.

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.

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.

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.

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 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

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	■	■	■	■	■	■

Tumble dryers, Style range



T608HX.S.UK
Stainless steel

Tumble dryers, Logic range



T409HS.W.UK
White

Tumble dryers, Classic range



T208H.W.UK
White



T608HX.S.UK

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 programme - effective drying in just 59 minutes (All)
- Steam wrinkle care and Steam refresh programmes
- 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

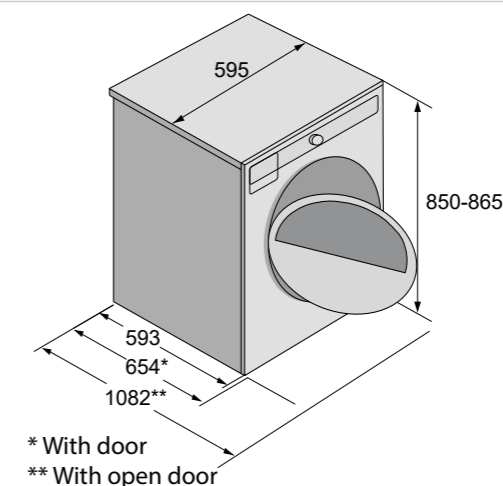
Dimensions

- 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





T409HS.W.UK

Front-loaded tumble dryer
White
Loading capacity: 9 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 programme - 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
- Load Light™ - drum illumination for easier loading and unloading
- Self-cleaning condenser filter

Programs

- 14 programs:
Auto extra dry, Auto dry, Auto normal dry, Auto iron dry, Auto jeans, Auto synthetics, Auto terry, Auto down, Bedding, Silk & wool, Shirts, 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

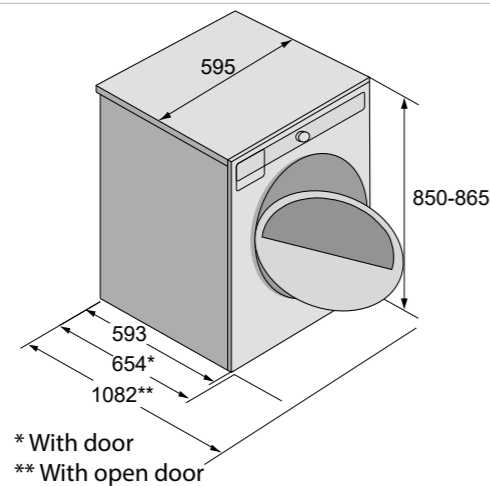
Dimensions

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

Technical data

- Electrical connection: 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): 217
- Loading capacity (kg): 9

Installation



T208H.W.UK

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 programme - 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

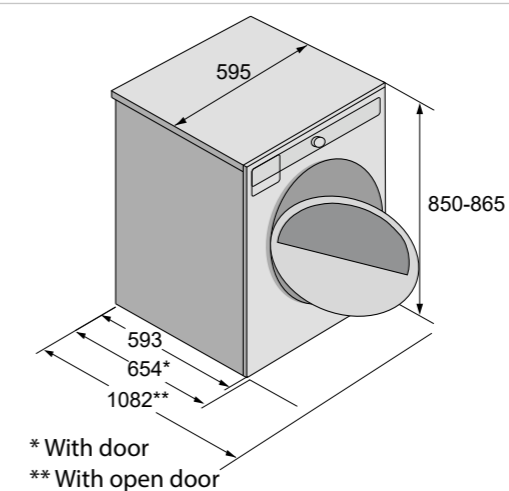
Dimensions

- 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.

Drying cabinet



DC7784V.W.UK

White
184 cm



DC7784.HP.S.UK

Stainless steel
184 cm





DC7784V.W.UK

White
Drying cabinet, 184 cm
Vented

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



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: 4 kg
- Dewatering capacity: 17 g/min
- Total drying length: 16 m
- Fan capacity: 180 m³/h
- Heating element effect: 1500 W

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: 220-230 V
- Frequency: 50-60 Hz
- Current: 10 A
- Connection load: 2000 W



DC7784HP.S.UK

Stainless Steel
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

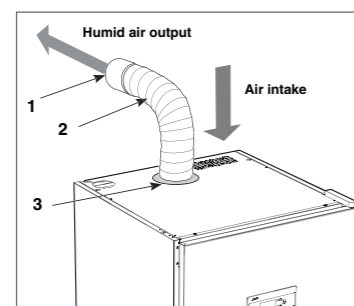
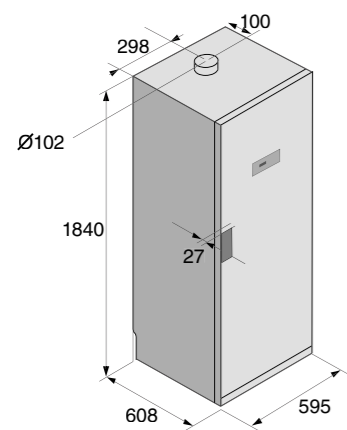
Dimensions

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

Technical data

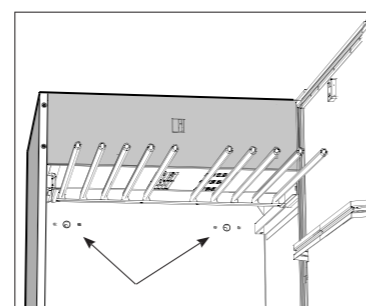
- Voltage: 220-240 V
- Frequency: 50 Hz
- Current: 10 A
- Connection load: 900 W

Installation



Humid air output

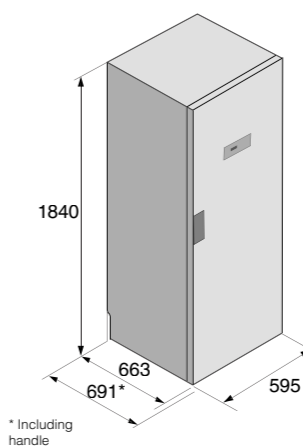
Make sure that new air can enter the room in order to replace the humid air emitted by the device.



Wall fastening

The cabinet must be fastened to a wall in order to prevent it from tipping.

Installation



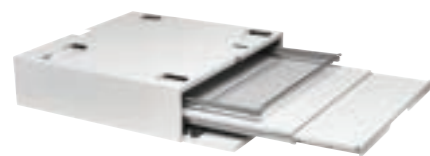
* Including handle



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



HDB1153S

Stainless Steel, 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

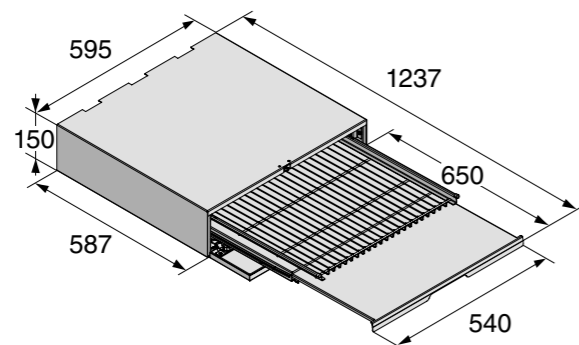
Use and flexibility

- 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



HI1153W

White, 15 cm
Integrated pull-out ironing board

Push-to-open: Just push the door open and pull out the board, **Ergonomic height:** Perfect working height for ironing and accessing clean laundry from the tumble dryer



General description

- Ironing board cover with heat-reflecting metallised surface

Use and flexibility

- Push / pull opening
- Maximum load: 10 kg
- Integration with washer and dryer

Dimensions

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



HI1153S

Stainless Steel, 15 cm
Integrated pull-out ironing board

Push-to-open: Just push the door open and pull out the board, **Ergonomic height:** Perfect working height for ironing and accessing clean laundry from the tumble dryer



General description

- Ironing board cover with heat-reflecting metallised surface

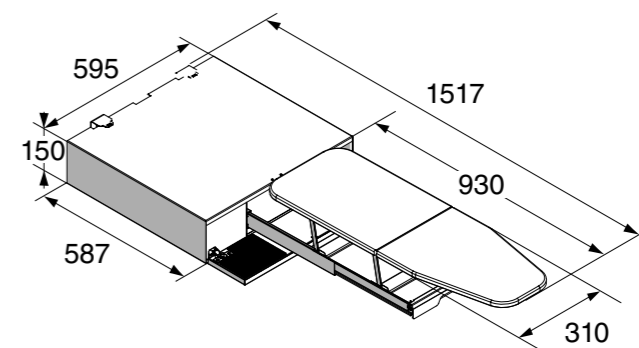
Use and flexibility

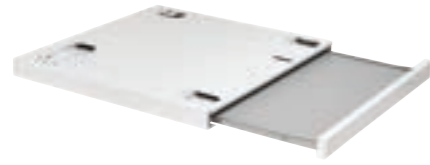
- Push / pull opening
- Maximum load: 10 kg
- Integration with washer and dryer

Dimensions

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

Installation





HSS1053W

White, 4,8 cm
Integrated pull-out shelf

Push-to-open: Just push the door open and pull out the shelf, **Ergonomic height:** Perfect working height for sorting and folding laundry and for accessing clean laundry from the tumble dryer



General description

- Shell surface: Laminate

Use and flexibility

- Push / pull opening
- Maximum load: 10 kg
- Integration with washer and dryer

Dimensions

- Product (H x W x D): 48 x 595 x 565 mm



HB1153W

White, 15 cm
Integrated pull-out basket

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



General description

- Shell surface: Steel wire

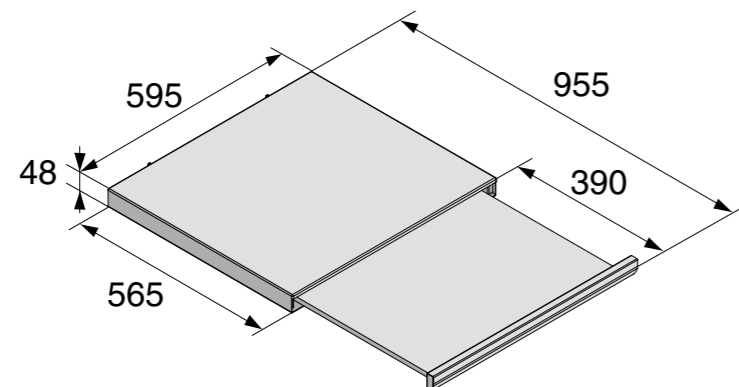
Use and flexibility

- Push / pull opening
- Removable deep wire basket
- Maximum load: 5 kg
- Integration with washer and dryer

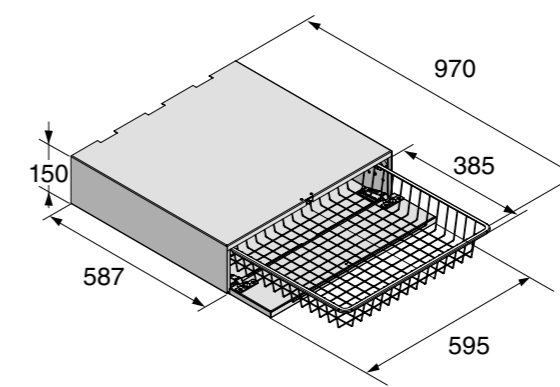
Dimensions

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

Installation



Installation





HPS5323W

White, 32 cm
Integrated pedestal drawer

Washer/Dryer in ergonomic height: Makes it easier to load and unload the washing machine or tumble dryer.
Push-to-open: Just push the door open and pull out drawer and the shelf



General description

- Shell surface: Laminate / Steel

Use and flexibility

- Push / pull opening
- Pull-out shelf
- Maximum load: 15 kg
- Integration with washer and dryer

Dimensions

- Product (H x W x D): 321 x 595 x 585 mm



HPS5323S

Stainless steel, 32 cm
Integrated pedestal drawer

Washer/Dryer in ergonomic height: Makes it easier to load and unload the washing machine or tumble dryer.
Push-to-open: Just push the door open and pull out drawer and the shelf



General description

- Shell surface: Laminate / Steel

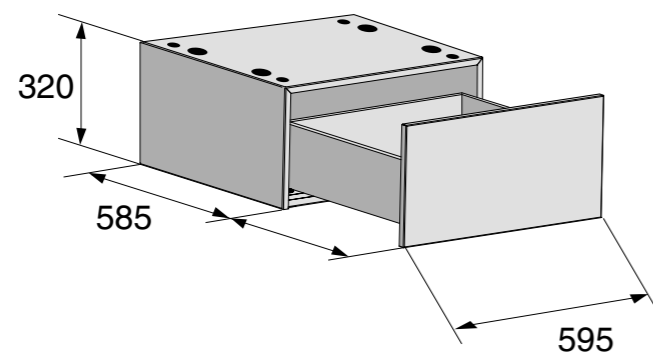
Use and flexibility

- Push / pull opening
- Pull-out shelf
- Maximum load: 15 kg
- Integration with washer and dryer

Dimensions

- Product (H x W x D): 321 x 595 x 585 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



Vacuating food

Vacuating of food to prevent oxidation 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.



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.



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.


Glossary


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


Hood-in-hob


 **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.


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**
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.

 **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.


 **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 of 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™ 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.

Glossary

**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.

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**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 programmes. Just choose the programme 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.

Hidden Helpers**Push-to-open**

The lids and doors to our Hidden Helpers is easy to open with a push-to-open function. This means no protruding handles that disturbs the overall impression.

**Ergonomic height**

Placed between the stacked washing machine and tumble dryer the Hidden Helpers will be at a perfect ergonomic height for collecting and sorting laundry.

**Sorting shelf and basket**

Double the convenience with both a removable basket and a sorting shelf.

**Removable basket**

The removable basket makes it easier to sort laundry - you simply carry the clean and dry laundry to the cupboard or wardrobe.



ASKO
Inspired by Scandinavia

ASKO APPLIANCES, GROUND FLOOR, MUNROE COURT, WHITE ROSE OFFICE PARK, MILLSHAW PARK LANE, LEEDS LS11 0EA
PLEASE VISIT WWW.ASKO.COM/UK FOR FURTHER INFORMATION

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