



ASKO Kitchen
Pro Series™



Introduction

Scandinavian design	4
Pro Series™	6

Kitchen

Ovens	8
Cooktops	16
Rangehoods	28
Refrigeration	32

Customer care

ProCare™	40
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Product information

Overview ASKO models	42
Accessories	48
Oven equipment	49
Technical specifications	50
Installation drawings	59



START
STOP

Scandinavian
design

Our Design Philosophy

The combination of everyday functionality, environmental concern and clean lines is the principal hallmark of Scandinavian design – and that of ASKO. The fundamental idea is that our products should improve people’s quality of life. To distinguish ourselves in a market of cluttered, complex and voluptuous designs, we aim for a soft, minimalist approach based on the principle of quiet being the new loud. The key elements of Scandinavian design – understated elegance, high-quality craftsmanship and natural materials – are reflected in ASKO’s design language. Much emphasis is also placed on functionality. We strive to make life easier by offering truly user-friendly interfaces, integration of practical functions and trouble-free, durable products that please people for a long time.



reddot award 2014
winner
OCS8676S

About Red dot

The Red Dot award, or Red Dot Design award, is an international award for good design, awarded annually by the Design Zentrum Nordrhein Westfalen.

The ASKO logo consists of a stylized 'A' symbol followed by the word 'ASKO' in a bold, sans-serif font. The logo is white and is set against a black rectangular background.

ASKO

PRO SERIES™

For those who expect more

We have been selling appliances to discerning customers for more than 60 years. This has given us all the experience we need to create a whole new range of appliances for the kitchen that will move our design philosophy and quality thinking a step ahead. The name of the range is ASKO Pro Series™. The products in the Pro Series™ range have a straight forward, minimalist and timeless language. They are created with a user centric focus on features, that make your life less complex in the kitchen. One good example of this is the oven accessories that can be used in all ASKO Pro Series™ ovens regardless of the oven's size. Other good examples are the soft closing and opening oven doors, for significantly improved ergonomics when loading and unloading. Or our rangehoods, which have a unique hole pattern making them highly efficient even at lower power, reducing noise and energy consumption. These are just a few examples of the uncompromising features of the Pro Series™ range.

Ovens



Built for results

All ASKO Pro Series™ ovens are intelligently crafted for a perfect cooking result. The oven cavity is inspired by the traditional wood-fired ovens, with a vaulted ceiling, providing a more efficient circulation and even distribution of heat throughout the whole oven cavity. To further ensure

that the heat is distributed optimally, we have carefully planned the function and location of the heating elements found in our Pro Series™ ovens.





Temperature	Time
140	00:19
150	01:20
160	02:21

ASKO
MULTI COOKER

Cooking with the right touch

ASKO Pro Series TFT display ovens will change the way you engage with an oven forever. This oven does not just bake your dishes, but helps you through the entire cooking process. Clear and concise visuals guide you through the program and temperature selection to choose the best setting for the dish you wish to cook.



Soft closing all the way

Where other oven doors stop halfway, an ASKO closes softly all the way. With ASKO's smart built-in spring system you just need to give the door a light touch when you want to close it. Perfect when both hands are busy with that hot lasagna dish.

NB Not on all ovens



Combination steam ovens

Steam is used daily by professional chefs to bring out more flavour from the food and to create delicious crispy crusts on bread and pastries. Cooking with steam is gentle on food and preserves vitamins and nutrients better than traditional boiling. With our combination steam ovens you can combine traditional convection with steam in a single cooking program or simply use just hot air or steam.



Steam is the healthy choice

Steam cooking is a preferred option for cooks who want to retain as much flavour and nutrients as possible in their food. Therefore, we have designed a system that separates condensation from pure vapor before it reaches the oven compartment. The steam is injected through carefully placed steam zones and distributed evenly throughout the oven cavity by the fan. The condensation that occurs during cooking is turned into steam again by the lower heater.

NB! Full Steaming function not available on 60cm

My mode

07:31



START
STOP

Combination oven and Microwave

With our combined microwave oven you have all the flexibility of combination cooking. It offers four different types of cooking methods: microwave, fan-forced convection cooking, grilling and combined traditional oven cooking with the aid of microwave cooking. In the same cooking program you can defrost, go to traditional convection and finish with a short grill. They are co-designed to perfectly complement all our ASKO Pro Series™ ovens.



Automatic functions

Take the guesswork out of cooking by using the AUTO function in your ASKO Pro Series™ oven. Select any of the pre-programmed dishes, enter the weight of the food you want to cook and the oven does the rest. The AUTO function offers a large choice of preset recipes reviewed by professional chefs and nutrition experts.

Cooktops



Gas cooktops

The pure flame has long been a favourite among serious chefs and ASKO's gas cooktops build on this tradition, but 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 and all our gas cooktops feature integrated flame failure technology - no flame means no gas.



Introducing the Volcano



The Volcano

The Fusion Volcano Wok 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, just like traditional Asian cooking should be. This instantaneous heat transference will help you to create the perfect wok dishes in your own home.



Triple your wok function

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



Effective A+ burners

Professionals prefer gas cooktops, and if you want to control your heat source accurately, there is nothing better than a gas flame. All of ASKO gas cooktops are equipped with our 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.



Direct flame

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.

A first for the
kitchen



The best of two world's

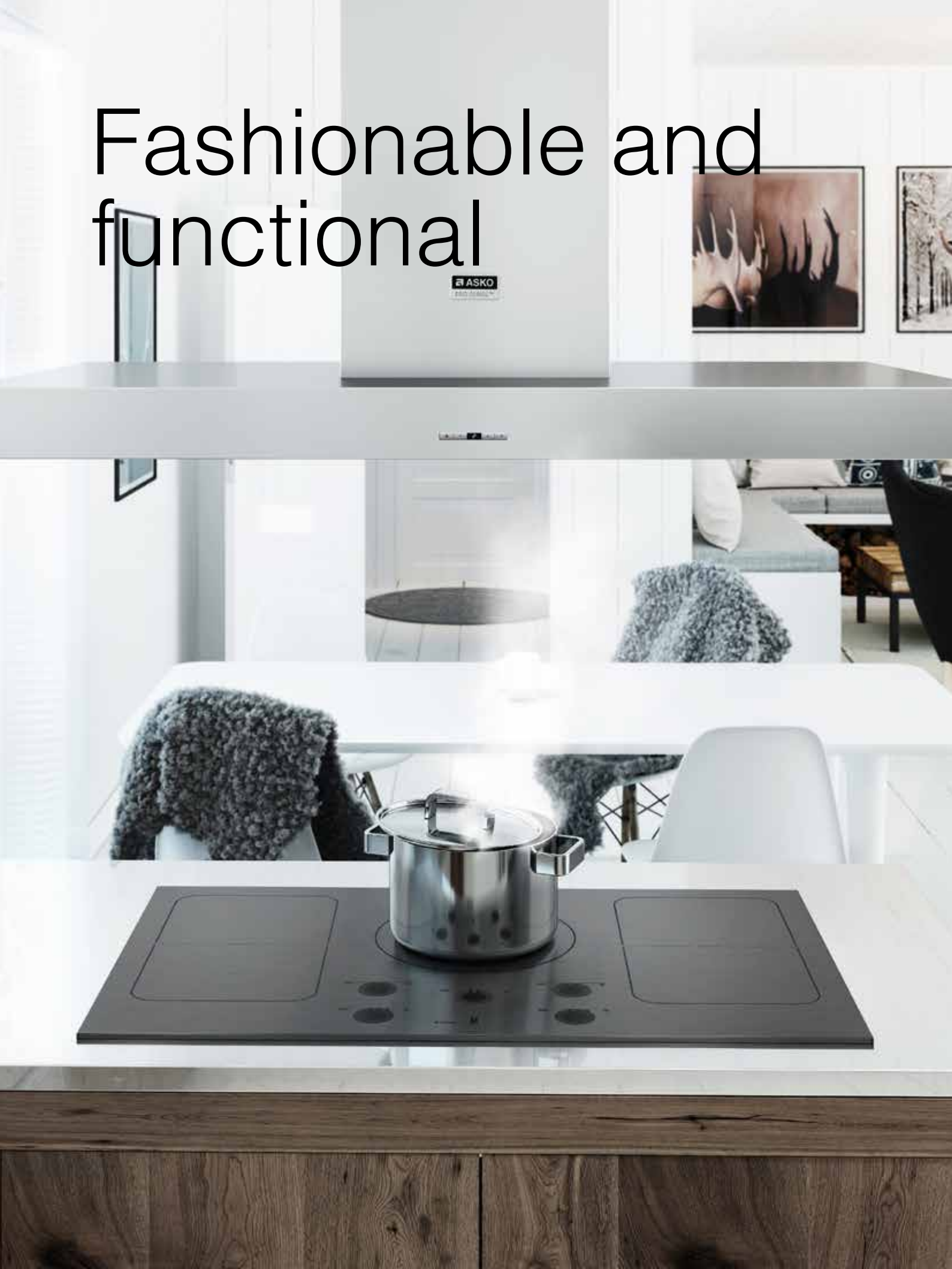
ASKO Pro Series™ Duo Fusion is a unique cooktop to the Australian market. It improves the capabilities of an induction cooktop by introducing the ASKO Fusion Volcano wok burner in one unit. So for those who love to wok and also use induction, a new type of cooktop has been developed. We call it Duo Fusion.



Induction and a real wok burner

ASKO Pro Series™ Duo Fusion is a unique cooktop. It is on one hand a powerful wok burner and on the other hand a smart and dynamic induction cooktop. While you concentrate on the wok, you can let one of the Auto programs on the induction cooktop take care of simmering the sauce.

Fashionable and functional



Matt Glass Induction Cooktops

The innovative and sophisticated ASKO matt black induction cooktop with brushed pattern screening demands attention, while surprisingly blending into almost any kitchen design. The stylish design is a combination of superior scratch resistant and finger print resistant surface that is also very easy to clean. Thanks to the anti-slip surface you don't need to hold any pot or pan in place - you could whisk sauces in two sauce pans simultaneously without the risk of moving them around on the cooktop.



Automatic programs

The six Auto programs indicate when correct temperatures are reached, to help you to maintain the right temperature when boiling, frying, simmering, grilling, wok cooking or keeping food warm.

Domino cooktops

ASKO
PROFESSIONAL



Total flexibility

You can create a configuration of cooktops that suits your own needs or space limitations. They can be built in next to each other, or combined beautifully with a full-size gas or induction cooktop. The Domino cooktop are available in induction, two gas A+ burners or a Fusion Volcano wok burner.



It's small but has it all

Just 33 cm wide but packed with smart features: 13 power levels, a booster on all zones, pan detection system, 6 auto programs, pause function, digital timer and Bridge Zone function.

HI1355G



A wok like no other

If you should have just one gas burner in the kitchen, it should be a Domino Fusion Volcano wok burner. It combines three different modes of operation offering you the possibility to carefully simmer a sauce, quickly boil a large pot of pasta water or wok with a real wok flame concentrated at the base of the pan. You can easily add an extra outer flame and double the effect from 8.50 MJ.h to 19.70 MJ.h.

HG1365GD

Rangehoods



Rangehoods for open kitchens

Open kitchens are very popular, but they need powerful and quiet rangehoods. ASKO offers island and wall-mounted rangehoods that are just as at home in traditional kitchens as modern contemporary kitchens. The

rangehood must also look timeless as it is a central piece in your brand new kitchen, so at ASKO we have looked at all the small details of fit and finish to make a rangehood that will complement your new kitchen.

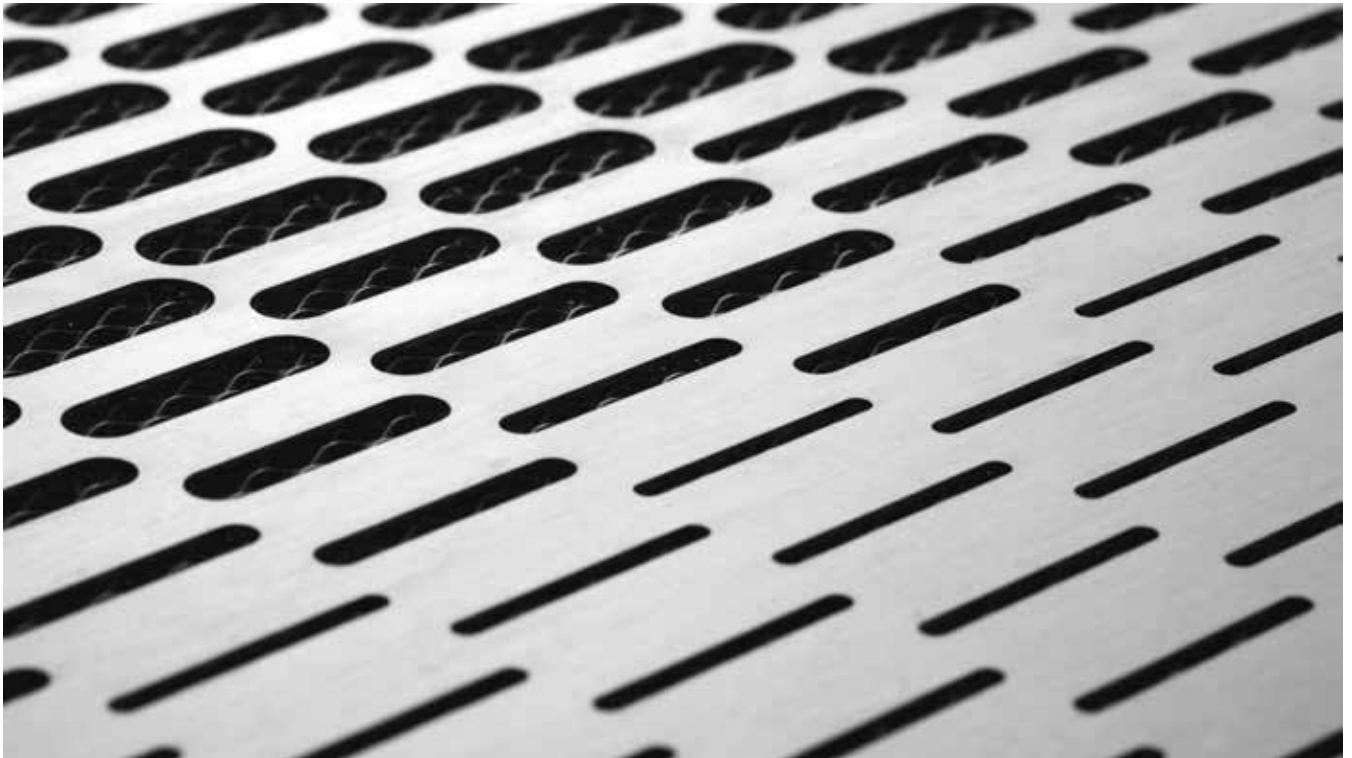


AirLogic™ rangehoods



Make a logical decision

The Pro Series™ rangehoods feature our AirLogic™ System, which incorporates a host of user features. Combined with our Scandinavian design our new rangehoods come in the following sizes 90 cm, 115 cm and a 120 cm island version.



AirLogic™ - a unique air flow system

The AirLogic™ system ensures that the whole surface of the hood is used for fume extraction. This is made possible by the unique hole pattern with small holes near the motor and larger holes at the outer edges, which makes the rangehood extremely efficient also at lower settings. Thus both quiet and energy efficient.

Refrigeration



Modern Scandinavian design

ASKO Pro Series™ refrigeration allows for seamless integration into your kitchen. You can choose to have the industrial look stainless steel finish or attach your own doors to match your kitchen cabinetry. Pro Series™ refrigeration will not only have a fully adaptable fridge/freezer and wine fridge, it will make a design statement in your kitchen.





A statement in the kitchen

With a loading capacity of over 400 litres each and a weight of nearly half a ton, they are anything but standard. Add smart features like dual refrigeration system, flexible loading racks, height adjustable shelving and convertible cooling drawer and you get one of the best designed and most flexible fridge freezers on the market.



Convertible drawer

The drawer has a separate temperature control enabling you to choose either wine, freezer or fresh-food mode. This is a perfect function when you temporarily have to store more food for a dinner party or when you need extra space for storing large food. The conversion from either the freezer mode to fresh-food mode and vice versa takes just about three hours.



9 - +

Dual refrigeration systems

Fresh foods are best preserved in a humid yet chilly environment, while frozen foods require dry, frigid air to prevent decay and freezer burn. With the ASKO Pro Series™ each refrigerator and freezer area has its own closed system with a compressor and an evaporator, preserving fresh and frozen foods in the best possible way.



Flexible compartments

The lower cooling drawer is equipped with a movable divider that can be placed in five different positions. Above this is a sliding tray that you can easily push aside when you need to access the food at the bottom of the drawer.



Handled with care

ASKO's wine fridge is not just storage for your wine bottles, but in fact a small wine care system. In addition to the perfect temperature, it also provides gentle storage on extendable beechwood racks, which run smoothly and seamlessly on telescopic rails, and has a soft close function. Storing wine bottles on wood instead of, say, steel means that the wine does not cool too quickly and the bottles will not be damaged. The bottom rack, or display rack, can be angled upwards, allowing you to show off your treasures to their best advantage. The display rack can also be safely used for already opened bottles.



Perfect temperature for storing

If you ever experienced that your favourite wine does not taste as good as you remember it from last time, it more often depends on storage than any fault during the actual wine making. An important factor for maintaining and developing the wine's flavours is temperature. With an ASKO Pro Series™ wine cooler you can set exactly the right temperature for the type and character of wine you want to preserve. The wine fridge also features two separate temperature zones, for red or white wine.

ProCare™

GLASSKO

ProCare™

ASKO ProCare™

A brand is something that is more than a tag or a word. It is something that instils confidence in the goods or service we choose to invest in. Without a brand goods or services are all the same they can be emulated and copied by others.

The ASKO brand believes you should feel secure that you have invested in something that is not only manufactured to the highest standards, but also makes you feel assured. ASKO offers all our customers a **5 year warranty on our Pro Series™ range**; this of course is like having an insurance policy, which protects you against something going wrong. At ASKO we think this is only one part of our offer. In conjunction with this warranty we have introduced ProCare™. ProCare™ is our health check-up, we make sure your Pro Series™ kitchen appliances are working to their full potential and come to your home to show you how to use your Pro Series™ kitchen appliances. ProCare™ is our way of thanking you for investing in our brand and to make sure you feel 100% satisfied with your investment. As we understand the kitchen is where a household creates its magic and we want to feel part of the magic.

Overview ASKO models



reddot award 2014
winner



OCS8676S \$5299

60 cm oven, steam assisted cooking

- Series 7 Interface
- 75 litre capacity
- Multi Steam Inject System
- Aqua Clean
- Automatic cooking programs
- MultiPhase step cooking
- ASKO Vaulted precision cooking
- Meat probe Auto roast



OP8676S \$4299

60 cm oven, pyrolytic cleaning

- Series 7 Interface
- 73 litre capacity
- Pyrolytic-self cleaning
- Automatic cooking pPrograms
- MultiPhase step cooking
- ASKO Vaulted precision cooking
- Meat probe Auto roast



OT8656S \$2299

60 cm convection oven

- Series 5 Interface
- 75 litre capacity
- Aqua clean
- Automatic cooking programs
- ASKO Vaulted precision cooking
- Meat probe Auto roast



OP8656S \$3299

60 cm oven, pyrolytic cleaning

- Series 5 Interface
- 73 litre capacity
- Pyrolytic-self cleaning
- Automatic cooking programs
- MultiPhase step cooking
- ASKO Vaulted precision cooking
- Meat probe Auto roast



OCS8656S \$4299

60 cm oven, steam assisted cooking

- Series 5 Interface
- 75 litre capacity
- Multi Steam Inject System
- Aqua Clean
- Automatic cooking programs
- MultiPhase step cooking
- ASKO Vaulted precision cooking
- Meat probe Auto roast



OP8636S \$2299

60 cm oven, pyrolytic cleaning

- Series 3 Interface
- 73 litre capacity
- Pyrolytic-self cleaning
- Automatic cooking programs
- MultiPhase step cooking
- ASKO Vaulted precision cooking
- Meat probe Auto roast



OT8636S \$1799

- Series 3 Interface
- 75 litre Capacity
- Aqua clean
- Automatic cooking programs
- ASKO Vaulted precision cooking
- Meat probe Auto roast

* On page 49 you will find a summary of the equipment that comes with the ovens.



OCS8476S \$4999
45 cm steam oven

- Series 7 Interface
- Multi Steam Inject System
- 51 litre capacity
- Full width 46 cm cooking
- Automatic cooking programs
- MultiPhase step cooking



OCM8476S \$3999
45 cm combi microwave oven

- Series 7 Interface
- Combination Oven + Microwave
- 50 litre capacity
- Full width 46 cm cooking
- Automatic cooking programs
- MultiPhase step cooking



OCS8456S \$3999
45 cm steam oven

- Series 5 Interface
- 51 litre capacity
- Multi Steam Inject System
- Full width 46 cm cooking
- Automatic cooking programs
- MultiPhase step cooking



OCM8456S \$2999
45 cm combi microwave oven

- Series 5 Interface
- 50 litre capacity
- Combination Oven + Microwave
- Full width 46 cm cooking
- Automatic cooking programs
- MultiPhase step cooking



OM8456S \$1999
45 cm microwave oven

- Series 5 Interface
- 53 litre capacity
- 1000 W automatic microwave
- Stirrer fan technology
- Inverter technology
- Universal trays



ODW8126S \$1299
14 cm warming drawer

- Temperature range: 30-85°C
- 20 plates in diameter 28 cm, or 80 coffee cups, or 40 tea cups



Series 7

Adopts an interface for the consumer who wants to interact with the oven. With it's ease of use being based upon the established and renowned technology of slide – touch- and select



Series 5

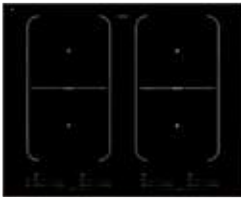
One central dial allows for all functionality to be selected without the need for moving your hand. Simply turn left or right and push the dial



Series 3

An interface with a wonderful tactile feel, with its ice white display creating a sense of professionalism in the kitchen

Overview ASKO models



HI1655G \$2599

64 cm Dual Bridge induction cooktop

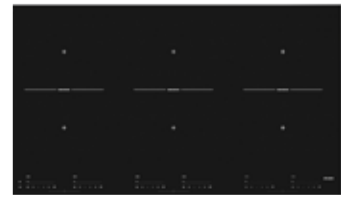
- 4 cooking zones
- 2 bridge zones
- 6 Auto Cooking programs - right temperature for correct cooking
- Bridge Induction - allows for flexible pot dimensions
- Auto pan detection
- High Powered zones
- Individual timers



HI1975G \$3599

90 cm Dual Bridge induction cooktop

- 5 cooking zones
- 2 Bridge zones
- 260 mm diameter 5.5kw Dual Zone
- 6 Auto Cooking programs - right temperature for correct cooking
- Bridge Induction - allows for flexible pot dimensions
- Auto pan detection
- High Powered zones
- Individual timers



HI1995G \$3799

90 cm Triple Bridge induction cooktop

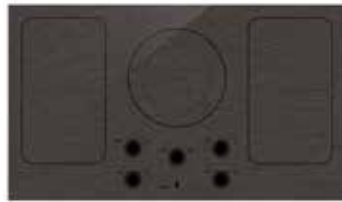
- 6 cooking zones
- 3 Bridge zones
- New Chef Mode- Create 3 separate power zones at once
- 6 Auto Cooking programs - right temperature for correct cooking
- Bridge Induction - allows for flexible pot dimensions
- Auto pan detection
- High Powered zones
- Individual timers



HI1655M \$2999

64 cm Dual Bridge induction cooktop

- 4 cooking zones
- 2 Bridge zones
- Matt enamelled finish
- 6 Auto Cooking programs - right temperature for correct cooking
- Bridge Induction - allows for flexible pot dimensions
- Auto pan detection
- High Powered ones
- Individual timers



HI1994M \$3999

90 cm Dual Bridge induction cooktop

- 5 cooking zones in total
- 2 Bridge zones
- Iris Control
- 260 mm diameter 5.5kw Dual Zone
- Matt enamelled finish
- 6 Auto Cooking programs - right temperature for correct cooking
- Auto pan detection
- High powered zones
- Individual timers



HG1825AD \$2799
80 cm, ceramic glass, gas cooktop

- 1 Fusion Volcano wok burner, with wok/roast + simmer function
- 3 A+ ASKO Burners
- Easy Clean ceramic glass
- Ergonomic metal knobs



HG1935AD \$2999
90 cm, Ceramic glass, gas cooktop

- 90 cm Ceramic Glass cooktop
- 1 Fusion Volcano wok burner, with wok/roast + simmer function
- 4 A+ ASKO Burners
- Easy Clean ceramic glass
- 5 individual timers
- 6 hour off timer
- Ergonomic metal knobs



HG1145AD \$3599
111 cm, Ceramic glass, gas cooktop

- Dual Volcano Wok Burners- with wok/roast + simmer function
- 2 A+ ASKO Burner technology
- Easy Clean ceramic glass
- 4 individual timers
- 6 hour off timer
- Ergonomic metal knobs



HG1885SD \$2799
80 cm 304 Grade Stainless steel cooktop

- 1 Fusion Volcano wok burner, with wok/roast + simmer function
- 3 A+ ASKO burners
- 304 Grade stainless steel
- Ergonomic metal knobs



HG1995SD \$2999
90 cm 304 Grade Stainless steel cooktop

- 1 Fusion Volcano wok burner, with wok/roast + simmer function
- 4 A+ ASKO burners
- 304 Grade stainless steel
- Ergonomic metal knobs



HIG1995AD \$4999
90 cm, Ceramic glass, Duo Fusion gas + Induction

- 1 Fusion Volcano wok burner, with wok/roast + simmer function
- 5 cooking zones
- Easy Clean ceramic glass
- The convenience of two types of cooktops in one package
- Dual Bridge Zones
- 6 Automatic cooking programs - right temperature for correct cooking
- Auto pan detection
- High Powered zones



HI1355G \$1899
33 cm Domino induction cooktop

- 2 cooking zones
- Bridge Induction - allows for flexible pot dimensions
- 6 Auto Cooking programs - right temperature for correct cooking
- No joining kit is required



HG1365GD \$1899
33 cm Domino Fusion Volcano wok burner

- 1 Fusion Volcano wok burner, with wok/roast + simmer function
- Easy Clean ceramic glass
- Ergonomic metal knob
- No joining kit is required



HG1355GD \$1899
33 cm Domino gas cooktop

- 2 A+ ASKO Burners
- Easy Clean ceramic glass
- Ergonomic metal knobs
- No joining kit is required

Overview ASKO models



CI4176S

\$3899

115 cm island rangehood, Air Logic™

- 115 cm Island rangehood
- Air Logic™ Extraction System
- Extraction rates: 783 m³/h
- 4 Speed including booster
- Solid stainless steel filters
- Triple LED dimmable illumination



CW4176S

\$3299

120 cm wall mounted rangehood, Air Logic™

- 120 cm Island rangehood
- Air Logic™ Extraction System
- Extraction rates : 751 m³/h
- 4 Speed including booster
- Solid stainless steel filters
- Triple LED dimmable illumination



CW4976S

\$2999

90 cm wall mounted rangehood, Air Logic™

- 90 cm Island rangehood
- Air Logic™ Extraction System
- Extraction rates : 746 m³/h
- 4 Speed including booster
- Solid stainless steel filters
- Double LED dimmable illumination



RF2826S

\$13.999*

203 cm Fridge freezer

- Capacity: 399 litres
- 100% Cool Zone fridge
- Convertible drawer - chill/freezer/wine
- Electronic icemaker with freezer storage
- Dual cooling systems
- No frost
- Cool Wall barrier
- Fully electronic controls with visual zone indication
- Joining kit supplied



RWF2826S

\$13.999*

203 cm Wine fridge

- Dual Zone, 106 wine bottle capacity (0,75 litre bottles)
- 100% Cool Zone fridge
- Convertible drawer - chill/freezer/wine
- Electronic icemaker with freezer storage
- Dual cooling systems
- No frost
- Cool Wall barrier
- Fully electronic controls with visual zone indication

* Price excludes stainless steel doors

Accessories

You can choose to design your own front door panel in wood or any other material, or mount the specially designed steel door with Pro handles on your Pro Series™ fridge/freezers and dishwashers. Other accessories include air recirculation kits for cooker hoods that enable you to use the rangehood without any external venting duct and side-by-side kit for fridge/freezers.



Stainless Steel Doors

DPRF2826S

\$999



Stainless Steel Doors

DPRWF2826S

\$999



Stainless door for dishwashers

Door Pro Series™

\$399



Joining kit

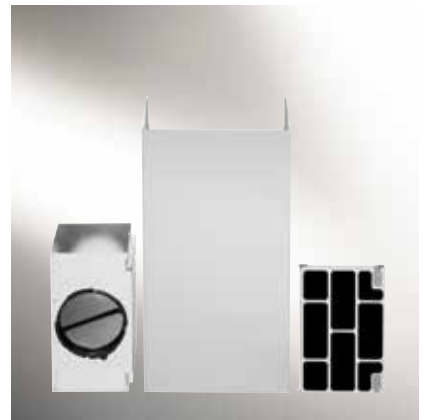
For RF2826 + RFW2826 (supplied free of charge when you purchase 2 fridges)



Recirculation kit for hood

Model for island hood CI4X76S

\$259



Recirculation kit for hood

Model for wall-mounted hood CW4X76S

\$259

All accessories incur extra charges

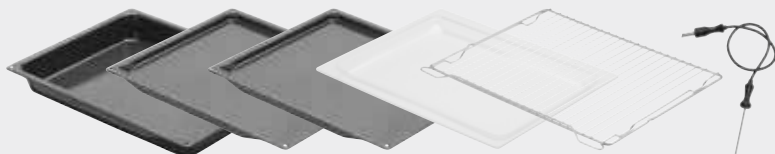
Oven equipment

OCS8676S
OCS8656



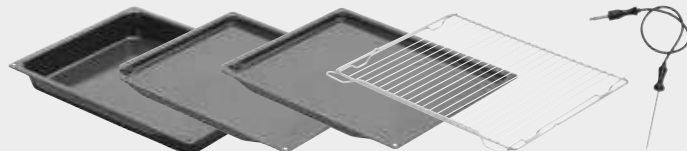
- 1 Perforated steam tray
- 1 Steam tray for water collection
- 1 Deep tray
- 2 Shallow trays
- 1 Wire tray
- 1 Meat probe

OP8676S
OP8656S
OT8656S



- 1 Deep tray
- 2 Shallow trays
- 1 Glass tray
- 1 Wire tray
- 1 Meat probe

OP8636S
OT8636S



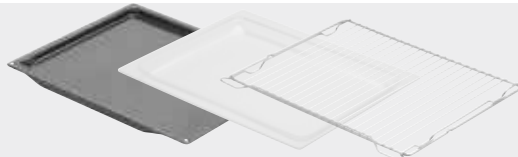
- 1 Deep tray
- 2 Shallow trays
- 1 Wire tray
- 1 Meat probe

OCS8476S
OCS8456S



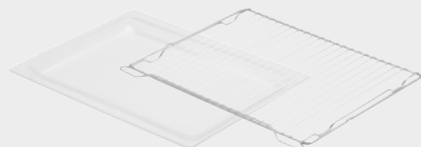
- 1 Perforated steam tray
- 1 Steam tray for water collection
- 1 Wire tray

OCM8476S
OCM8456S



- 1 Shallow tray
- 1 Glass tray
- 1 Wire tray

OM8456S



- 1 Glass tray
- 1 Wire tray

Technical specifications

OVENS 60 CM

GENERAL DESCRIPTION	OP8676S	OCS8676S	OP8656S	OCS8656S	OT8656S	OP8636S	OT8636S
Product group	Built-in, pyrolytic oven	Built-in, combi steam oven	Built-in, pyrolytic oven	Built-in, combi steam oven	Built-in, aqua-clean oven	Built-in, pyrolytic oven	Built-in, aqua-clean oven
Size (cm)	60	60	60	60	60	60	60
Volume (l)	73	75	73	75	75	73	75
Display type	Series 7	Series 7	Series 5	Series 5	Series 5	Series 3	Series 3
Colour	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Door type	Ultra Cool Quadro, 4 glasses, 3 reflective layers	Ultra cool, 3 glasses, 2 reflective layers	Ultra Cool Quadro, 4 glasses, 3 reflective layers	Ultra cool, 3 glasses, 2 reflective layers	Ultra cool, 3 glasses, 2 reflective layers	Ultra Cool Quadro, 4 glasses, 3 reflective layers	Ultra cool, 3 glasses, 2 reflective layers
Oven guides	3 level telescopic fully extendable	3 level telescopic fully extendable	2 level telescopic fully extendable	2 level telescopic fully extendable	2 level telescopic fully extendable	1 level telescopic fully extendable	1 level telescopic fully extendable
Number of Auto programs	82	91	82	91	82	-	-
FUNCTIONS							
Lower heater	■	■	■	■	■	-	-
Upper heater	■	■	■	■	■	-	-
Upper and lower heater	■	■	■	■	■	■	■
Grill	■	■	■	■	■	■	■
Large grill	■	■	■	■	■	■	■
Large grill with fan	■	■	■	■	■	■	■
Hot air and lower heater	■	■	■	■	■	■	■
3D Hot air	■	■	■	■	■	■	■
3D Hot air with steam	-	■	-	■	-	-	-
Steam assisted cooking	-	■	-	■	-	-	-
Direct steam	-	■	-	■	-	-	-
Defrost	■	■	■	■	■	■	-
Lower heater and fan	■	■	■	■	■	■	■
Professional/manual mode	■	■	■	■	■	-	-
Auto/coach mode	■	■	■	■	■	-	-
Rapid preheat	■	■	■	■	■	■	■
Plate warming	■	■	■	■	■	■	■
Reheating	■	■	■	■	■	-	■
Multi phase Cooking	■	■	■	■	■	-	-
Auto roast mode	■	■	■	■	■	-	-
FEATURES							
Cooking timer	■	■	■	■	■	■	■
Delayed start	■	■	■	■	■	■	■
Minute minder/alarm	■	■	■	■	■	■	■
Clock	■	■	■	■	■	■	■
Display language setting	■	■	■	■	■	-	-
User defined programs	■	■	■	■	■	-	-
Water hardness test stick	-	■	-	■	-	-	-
Water hardness setting	-	■	-	■	-	-	-
Descaling program	-	■	-	■	-	-	-
Soft closing / opening	■/■	■/■	■/-	■/-	■/-	■/-	■/-
Meat probe	■	■	■	■	■	■	■
DIMENSIONS							
Height / Width / Depth of the product (mm)	595 / 595 / 546	595 / 595 / 546	595 / 595 / 546	595 / 595 / 546	595 / 595 / 546	595 / 595 / 546	595 / 595 / 546
TECHNICAL INFORMATION							
Connection rating (W)	3400	3400	3400	3400	3400	3400	3400
Rated current (A)	16	16	16	16	16	16	16
Voltage (V)	240	240	240	240	240	240	240
Frequency (Hz)	50	50	50	50	50	50	50

OVENS 45 CM

GENERAL DESCRIPTION	OCS8476S	OCM8476S	OCS8456S	OCM8456S	OM8456S
Product group	Built-in, combi steam oven	Built-in, combi micro oven	Built-in, combi steam oven	Built-in, combi micro oven	Built-in, micro oven
Size (cm)	45	45	45	45	45
Volume (l)	51	50	51	50	53
Display type	Series 7	Series 7	Series 5	Series 5	Series 5
Colour	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Door type	Ultra cool, 3 glasses, 2 reflective layers	Cool door, 3 glasses, 1 reflective layer	Ultra cool, 3 glasses, 2 reflective layers	Cool door, 3 glasses, 1 reflective layer	Cool door, 3 glasses, 1 reflective layer
Oven guides	1 level telescopic fully extendable	Wire guides	1 level telescopic fully extendable	Wire guides	Wire guides
Number of Auto programs	150	107	150	107	74
FUNCTIONS					
Lower heater	■	■	■	■	-
Upper heater	■	■	■	■	-
Upper and lower heater	■	■	■	■	-
Grill	■	■	■	■	-
Large grill	■	■	■	■	-
Large grill with fan	■	■	■	■	-
Hot air and lower heater	■	■	■	■	-
3D Hot air	■	■	■	■	-
3D Hot air with steam	■	-	■	-	-
Steam assisted cooking	■	-	■	-	-
Direct steam	■	-	■	-	-
Defrost	■	■	■	■	■
Lower heater and fan	■	■	■	■	-
Professional/manual mode	■	■	■	■	■
Auto/coach mode	■	■	■	■	■
Rapid preheat	■	-	■	■	-
Plate warming	■	■	■	■	-
Reheating	■	■	■	■	-
Multi phase cooking	■	■	■	■	■
Auto roast mode	■	■	■	■	-
Steam mode	■	-	■	-	-
Microwave mode	-	■	-	■	■
Hot air and microwave	-	■	-	■	-
Grill with fan and microwave	-	■	-	■	-
Microwave simmer function	-	■	-	■	■
FEATURES					
Cooking timer	■	■	■	■	■
Delayed start	■	■	■	■	■
Minute minder/alarm	■	■	■	■	■
Clock	■	■	■	■	■
Display language setting	■	■	■	■	■
User defined programs	■	■	■	■	■
Water hardness test stick	■	-	■	-	-
Water hardness setting	■	-	■	-	-
Descaling program	■	-	■	-	-
Soft closing / opening	■ / -	- / -	■ / -	- / -	- / -
Meat probe	■	■	■	■	-
DIMENSIONS AND INSTALLATION					
Height / Width / Depth of the product	455 / 595 / 546	455 / 595 / 546	455 / 595 / 546	455 / 595 / 546	455 / 595 / 546
TECHNICAL INFORMATION					
Connection rating (W)	2900	3400	2900	3400	2200
Rated current (A)	16	16	16	16	10
Voltage (V)	240	240	240	240	240
Frequency (Hz)	50	50	50	50	50

Technical specifications

WARMING DRAWER

GENERAL DESCRIPTION	ODW8126S
Product group	Warming drawer
Size (cm)	14
Colours	Stainless steel
FEATURES AND FUNCTIONS	
Temperature range (°C)	30-85
Air vented circulation	■
Anti slip mat	■
Timer	■
Push-pull opening	■
Fully extendable telescopic rails	■
Weight capacity (kg)	25
Capacity	20 plates in diameter 28 cm, or 80 coffee cups, or 40 tea cups
DIMENSIONS	
Height of the product (mm)	140
Width of the product (mm)	595
Depth of the product (mm)	565
Weight net (kg)	14
Weight gross (kg)	15,5
TECHNICAL INFORMATION	
Connection rating (W)	417
Current (A)	10
Voltage (V)	240
Frequency (Hz)	50

COOKTOPS

GENERAL DESCRIPTION	HI1995G	HI1975G	HI1655G	HI1655M	HI1994M
Type	Induction	Induction	Induction	Induction	Induction
Colour	Black glass	Black glass	Black glass	Matt black	Matt black
Size (cm)	90	90	64	64	90
Total power (W)	11100	11000	7400	7400	11100
Number of Zones	6	5	4	4	5
Bridge Zones	3	2	2	2	2
Type of control	Touch control	Touch control	Touch control	Touch control	Iris slider
FUNCTIONS					
Booster on all zones	■	■	■	■	■
Pan detection	■	■	■	■	■
Auto pan detection	■	■	■	■	-
Bridge Zones	■	■	■	■	■
Separate controls/zone	■	■	■	■	■
Pause function	■	■	■	■	■
Individual timers	■	■	■	■	■
Number of power levels	12 + boost	12 + boost	12 + boost	12 + boost	12 + boost
Number of Auto programmes	6	6	6	6	6
Chef function	■	-	-	-	-
DIMENSIONS					
Height of the product (mm)	50	43	52	52	43
Width of the product (mm)	904	904	644	602	904
Depth of the product (mm)	522	522	522	522	522
Weight net (kg)	16,3	14,7	11,0	11,0	17,5
Weight gross (kg)	18,5	17,0	13,0	13,0	19,0
PERFORMANCE					
Front left (W)	3700	3700	3700	3700	3700
Back left (W)	3700	3700	3700	3700	3700
Front middle (W)	3700	3700	-	-	-
Back middle	3700	3700	-	-	5500
Front right (W)	3700	-	3700	3700	3700
Back right (W)	3700	-	3700	3700	3700
Middle left	-	5500			
SAFETY					
KidSafe- lock the buttons	■	■	■	■	■
Central switch off all cooking zones at same time	■	■	■	■	■
Overheating switch off	■	■	■	■	■
Residual heat indicator	■	■	■	■	■
Cooking time limiter (setting from 1 to 9 hours)	■	■	■	■	■
TECHNICAL INFORMATION					
Connection rating (W)	11100	11000	7400	7400	11100
Rated current (A)	46	46	31	31	46
Voltage (V)	240	240	240	240	240
Frequency (Hz)	50	50	50	50	50

Technical specifications

GAS COOKTOPS

GENERAL DESCRIPTION	HG1145AD	HG1825AD	HG1885SD	HG1935AD	HG1995SD
Type	Gas	Gas	Gas	Gas	Gas
Colour	Black glass	Black glass	Stainless steel	Black glass	Stainless steel
Size (cm)	111	80	80	90	90
Total power (MJ.h)	40.70	43.20	43.20	43.20	40.70
Number of Zones/burners	4	4	4	5	5
Type of control	Solid metal knobs	Solid metal knobs	Solid metal knobs	Solid metal knobs	Solid metal knobs
FUNCTIONS					
Simmer burner	-	■	■	■	■
Fusion Volcano wok burner	■ (2 Wok burners)	■	■	■	■
Wok burner	-	-	-	-	-
A+ burners	■	■	■	■	■
Boost A+ burner	-	■	■	■	■
Round wok pan support	■	■	■	■	■
Easy clean burners	■	■	■	■	■
Spark ignition integrated in the knob	■	■	■	■	■
Keradur® burner bases	■	■	■	■	■
Removable knobs	■	■	■	■	■
Individual timer	■	-	-	-	-
DIMENSIONS					
Height of the product (mm)	46	45	45	45	45
Width of the product (mm)	1114	749	749	904	904
Depth of the product (mm)	412	522	522	522	522
Weight net (kg)	22,8	18,6	22,8	19,5	19,5
Weight gross (kg)	25,2	20,8	25	21,8	21,8
PERFORMANCE					
Simmer burner (3,60 MJ.h)	-	■	■	■	■
Medium burner (6,70 MJ.h)	2 ■	■	■	2 ■	2 ■
Rapid burner (8,50 MJ.h)	-	■	■	■	■
Fusion Volcano wok burner (19,70 MJ.h)	2 ■	■	■	■	■
TECHNICAL INFORMATION					
Natural gas	G20-10	G20-10	G20-10	G20-10	G20-10
LPG conversion kit	Included in the box	Included in the box	Included in the box	Included in the box	Included in the box
Diameter gas connection (Inch)	1/2	1/2	1/2	1/2	1/2
Connection rating (W)	5,1	0,6	0,6	0,6	0,6
Current (A)	10	10	10	10	10
Voltage (V)	240	240	240	240	240
Frequency (Hz)	50	50	50	50	50
SAFETY					
Flame failure protection	■	■	■	■	■

INDUCTION / GAS COOKTOP

GENERAL DESCRIPTION DUO FUSION	HIG1995AD
Type	Induction/Gas
Colour	Black glas
Size (cm)	90
DIMENSIONS	
Height of the product (mm)	45
Width of the product (mm)	904
Depth of the product (mm)	522
Weight net (kg)	19
Weight gross (kg)	20
GENERAL DESCRIPTION INDUCTION	
Total power (W) induction	7400
Number of Zones/burners	4
Bridge Zones	2
Type of control	Touch control
FUNCTIONS INDUCTION	
Booster on all zones	■
Pan detection	■
Bridge Zones	■
Separate controls/zone	■
Pause function	■
Individual timer	■
Number of power levels	13
Number of Auto programmes	6
PERFORMANCE INDUCTION	
Front left (W)	3700
Back right (W)	3700
Back left (W)	3700
Front right (W)	3700
SAFETY INDUCTION	
KidSafe- lock the buttons	■
Central switch off all cooking zones at same time	■
Overheating switch off	■
Residual heat indicator	■
Cooking time limiter (setting 1 to 9 hours)	■
TECHNICAL INFORMATION INDUCTION	
Connection rating (W)	7400
Rated current (A)	31
Voltage (V)	240
Frequency (Hz)	50

CONTINUE - DUO FUSION

GENERAL DESCRIPTION GAS	HIG1995AD
Total power (W) Gas	19.7 MJ.h
Number of Zones/burners	1
Type of control	Solid metal knob
FUNCTIONS GAS	
Fusion Volcano wok burner	■
Round wok pan support	■
Easy clean burners	■
Spark ignition integrated in the knob	■
Keradur® burner bases	■
Removable knobs	■
Individual timer	■
PERFORMANCE GAS	
Wok burner (W)	19.7 MJ.h
TECHNICAL INFORMATION GAS	
Gas type	G20-10
Diameter gas connection (Inch)	1/2
Connection rating (W)	0,6
Current (A)	16
Voltage (V)	240
Frequency (Hz)	50
SAFETY	
Flame failure protection	■

Technical specifications

DOMINO INDUCTION HOBS

GENERAL DESCRIPTION	HI1355G
Type	Domino induction
Colour	Black glass
Size (cm)	33
Total power (W)	3700
Number of Zones/burners	2
Bridge Zones	1
Type of control	Touch control
FUNCTIONS	
Booster on all zones	■
Pan detection	■
Auto pan detection	■
Bridge Zones	■
Separate controls/zone	■
Pause function	■
Individual timer	■
Number of power levels	13
Number of Auto programmes	6
Chef function	-
DIMENSIONS	
Height of the product (mm)	50
Width of the product (mm)	330
Depth of the product (mm)	522
Weight net (kg)	6,8
Weight gross (kg)	8,2
PERFORMANCE	
Front (W)	3700
Back (W)	3700
TECHNICAL INFORMATION	
Connection rating (W)	3700
Number of phases	1
Rated current (A)	16
Voltage (V)	240
Frequency (Hz)	50
SAFETY	
KidSafe- lock the buttons	■
Central switch off all cooking zones at same time	■
Overheating switch off	■
Residual heat indicator	■
Cooking time limiter	■

DOMINO GAS HOBS

GENERAL DESCRIPTION	HG1355GD	HG1365GD
Type	Domino gas	Domino gas
Colour	Black glass	Black glass
Size (cm)	33	33
Total power (W)	14.80 MJ.h	19.70 MJ.h
Number of Zones/burners	2	1
Bridge Zones	-	-
Type of control	Solid metal knobs	Solid metal knobs
FUNCTIONS		
Simmer burner	-	-
Fusion Volcano wok burner	-	■
A+ burners	■	-
Boost A+ burner	■	-
Round wok pan support	-	■
Easy clean burners	■	■
Spark ignition integrated in the knob	■	■
Keradur® burner bases	■	■
Removable knobs	■	■
DIMENSIONS		
Height of the product (mm)	47	54
Width of the product (mm)	330	330
Depth of the product (mm)	522	522
Weight net (kg)	8,0	10,2
Weight gross (kg)	9,2	11,4
PERFORMANCE		
Rapid burner (8,50 MJ.h)	■	-
Medium burner (6,70 MJ.h)	■	-
Fusion Volcano wok burner (19,70 MJ.h)	-	■
SAFETY		
Cooking time limiter	-	-
Flame failure protection	■	■
Automatic ignition/re-ignition	-	-
KidSafe - lock the knobs	-	-
TECHNICAL INFORMATION		
Gas type	G20-10	G20-10
Alternative gas type	Conversion kit	Conversion kit
Diameter gas connection (Inch)	1/2	1/2
Connection rating (W)	0,6	0,6
Current (A)	10	10
Voltage (V)	240	240
Frequency (Hz)	50	50

COOKER HOODS

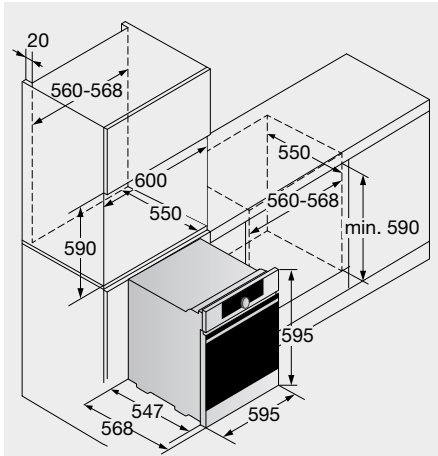
GENERAL DESCRIPTION	CI4176S	CW4176S	CW4976S
Type	Island	Wall mounted	Wall mounted
Colour	Stainless steel	Stainless steel	Stainless steel
Size (cm)	115	120	90
Capacity (m ³ /h)	783	751	746
Type of control	Push buttons	Push buttons	Push buttons
Noise level, speed setting 2 (dB(A))	46	46	41
Max noise level (dB(A))	60	60	60
Number of power levels	4	4	4
Number of filters	6	4	3
Re-circulation mode (optional extra charge)	■	■	■
FEATURES			
AirLogic™ system -full surface extraction	■	■	■
Cloud Zone - captures all fumes	■	■	■
Long life stainless steel filters	■	■	■
Dishwasher safe filters	■	■	■
Indication filter cleaning	■	■	■
Easy install - hook and swing	■	■	■
Pivoting LED Light	■	■	■
Vibration free and low noise EBM motor	■	■	■
Non-return airflow flap	■	■	■
Dimmer light function	■	■	■
Clean air function	■	■	■
Filter cleaning indication	■	■	■
DIMENSIONS			
Height of the product, without chimney (mm)	80	80	80
Height of Flue Min/Max	750/1070	627/1172	627/1172
Width of the product (mm)	1150	1198	898
Depth of the product (mm)	700	530	530
Length of electrical cord (mm)	1500	1500	1500
Air Outlet Diametre Min/Max	120/150	120/150	120/150
Weight net (kg)	30,2	22,5	17,4
Weight gross (kg)	38,4	29,6	24,7
TECHNICAL INFORMATION			
Connection rating (W)	240	240	236
Rated current (A)	10	10	10
Voltage (V)	240	240	240
Frequency (Hz)	50	50	50
Motor location	Chimney	Chimney	Chimney
Number of lights	3	3	2
Total power of the lights (W)	10	10	7
Type of light	LED	LED	LED

Technical specifications

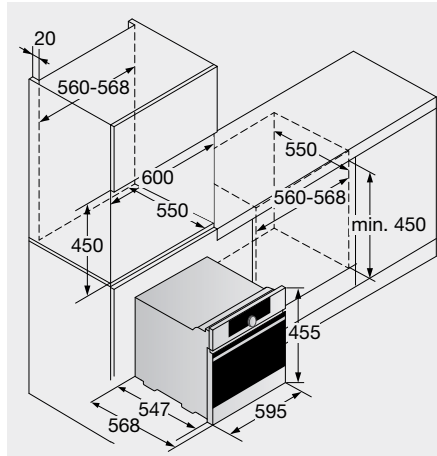
REFRIGERATION

GENERAL DESCRIPTION	RF2826S	RWF2826S
Product group	Fridge/freezer	Fridge/freezer/ Wine chiller
Colour	Stainless steel	Stainless steel
Height (cm)	203	203
Installation type	Freestanding	Freestanding
Type of display	Touch	Touch
Door opening	Right/reversible	Right/reversible
FEATURES - FRIDGE		
Dual refrigeration system	■	-
Led lights	■	-
Adjustable glass shelves with aluminium trims	■	-
Adjustable door shelves - holds up to 5 kg	■	-
Removable bottle rack	■	-
ActiveAir™ - effective air circulation	■	-
Vegetable drawer	■	-
Halfway pull-out glass shelves	■	-
Safety glass - hold up to 22 kg	■	-
FEATURES - FREEZER DRAWER		
No frost	■	■
Soft closing function	■	■
Separate temperature control	■	■
Electronic ice maker	■	■
Child lock	■	■
FEATURES - CONVERTIBLE FREEZER DRAWER		
No frost	■	■
Soft closing function	■	■
Separate temperature control	■	■
Convertible from freezer to fridge in 3 hours	■	■
FEATURES - WINE FRIDGE		
Storage for up to 106 bottles	-	■
Led lights	-	■
Dual refrigeration system	-	■
Dual temperature zones for storage of red and white wine	-	■
Fully expandable racks	-	■
Soft closing racks	-	■
Display rack	-	■
Racks in stainless steel and oak wood		
DIMENSIONS		
Height / Width / Depth of the product (mm)	2030 / 750 / 603	2030 / 750 / 603
Reversible door	■	■
Wheels	■	■
Adjustable feet	■	■
ENERGY CONSUMPTION		
Energy consumption (kWh/year)	432	440
Star rating	3.0	2.5
CAPACITY		
Total capacity (litre)	445	396
Fridge capacity (litre)	323	274
Freezer capacity (litre)	122	122
TECHNICAL INFORMATION		
Connection rating (W)	400	400
Rated current (A)	10	10
Supply voltage (V)	240	240
Frequency (Hz)	50	50

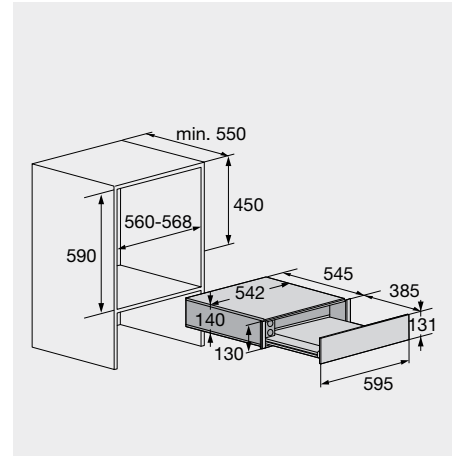
Installation drawings



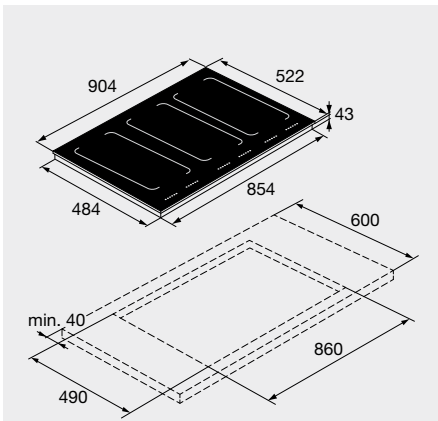
**OCS8676S , OCS8656S, OP8636S,
OP8656S, OP8676S,
OT8636S, OT8656S**



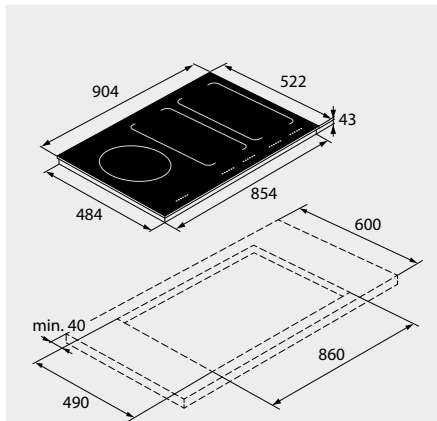
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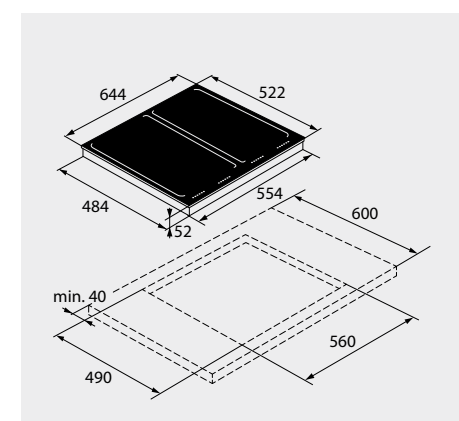
ODW8126S



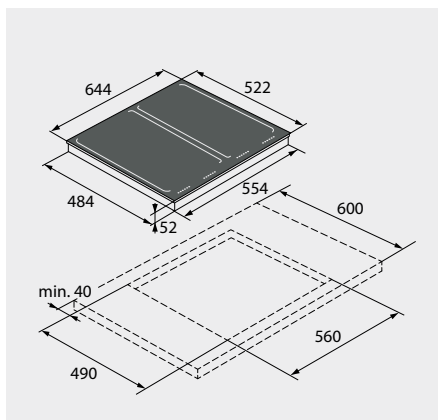
HI1995G



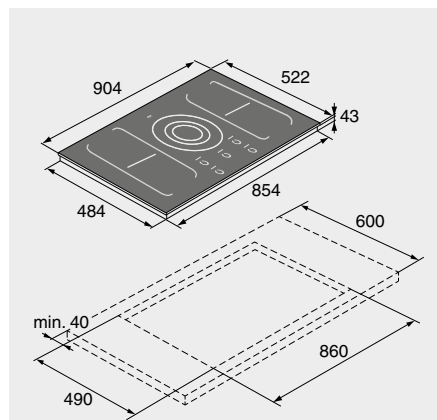
HI1975G



HI1655G



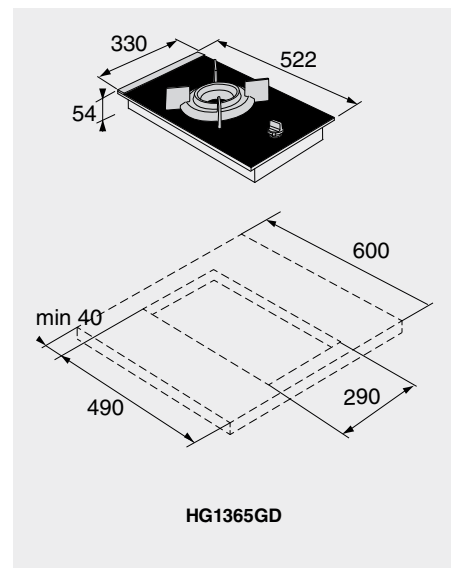
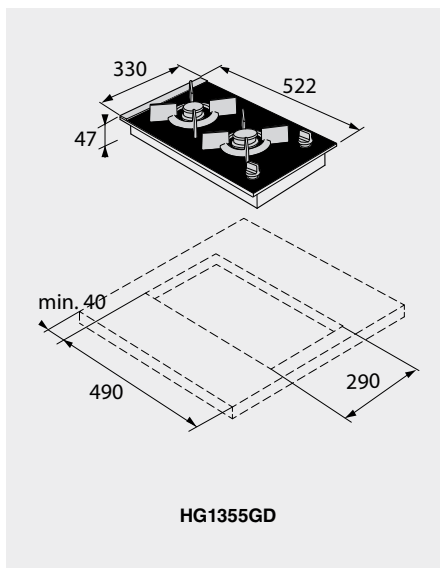
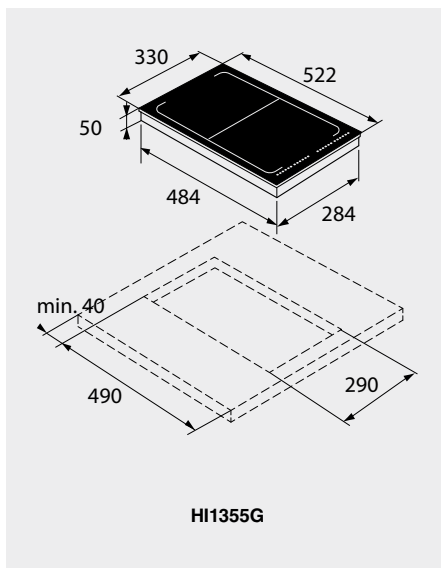
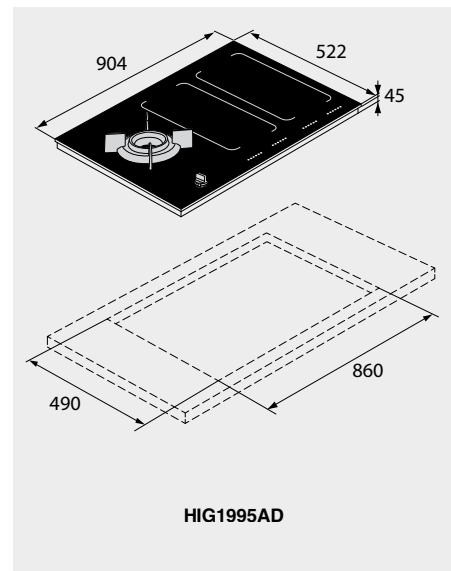
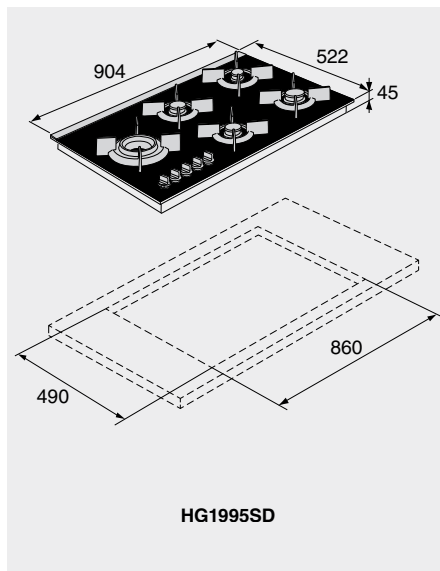
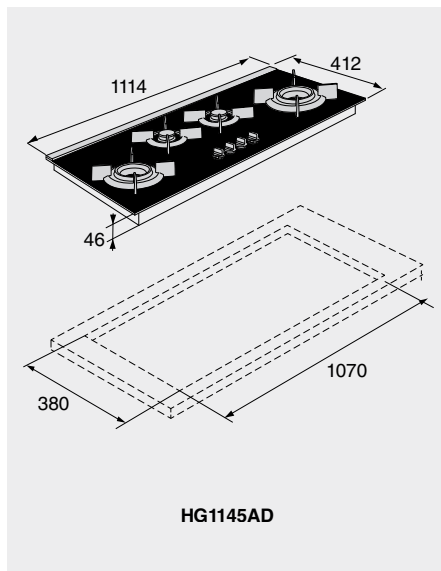
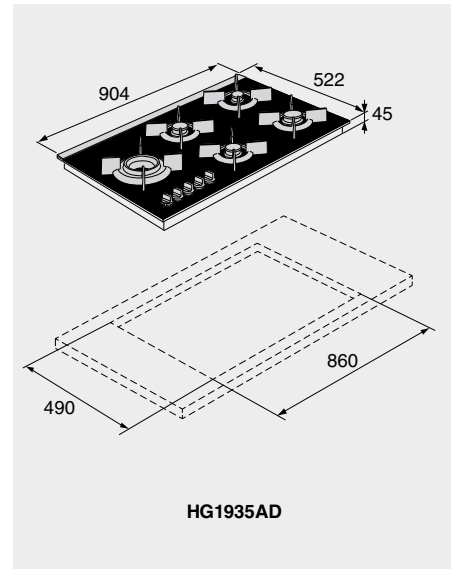
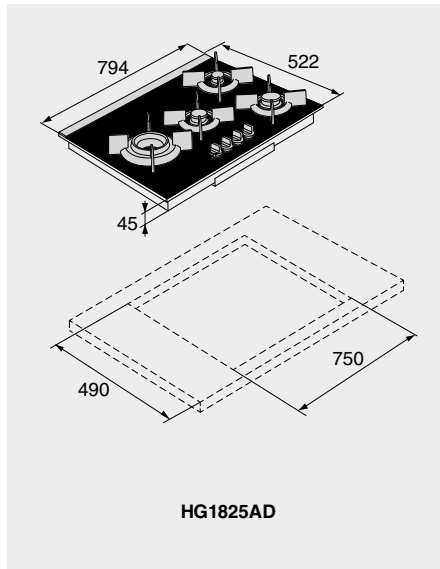
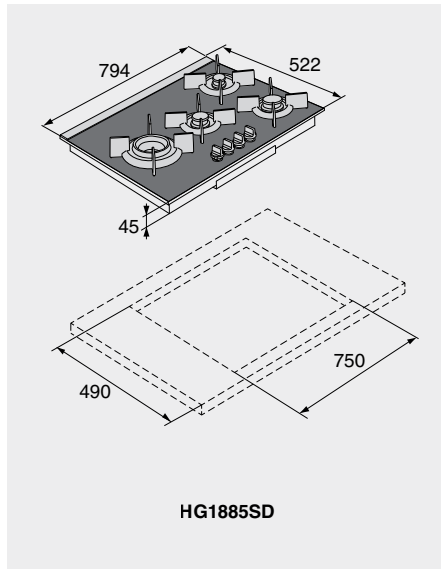
HI1655M

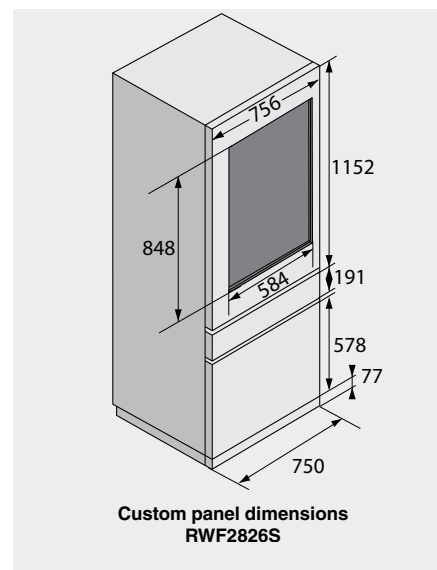
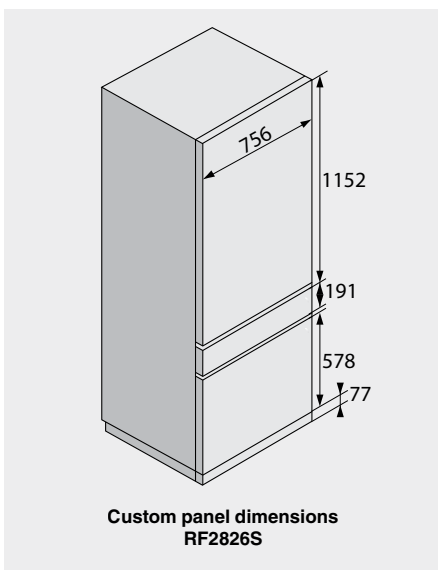
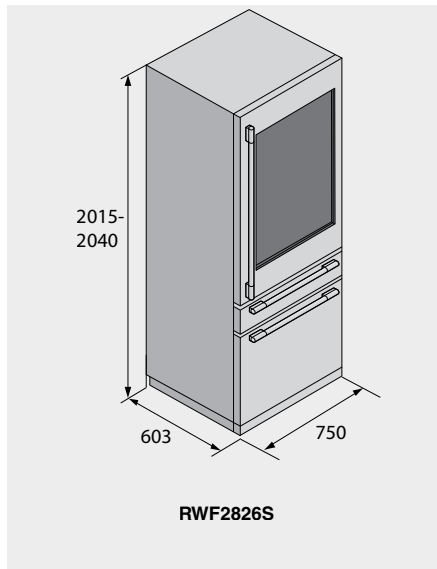
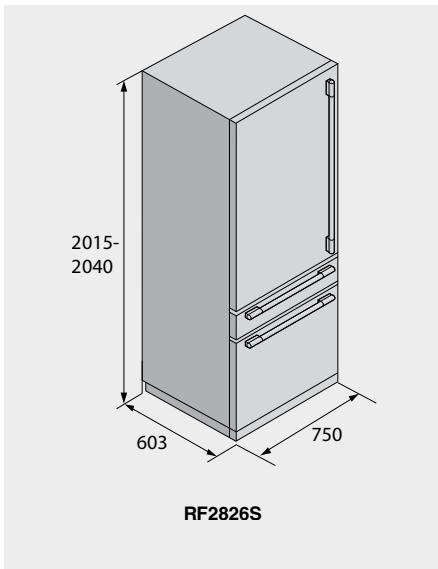
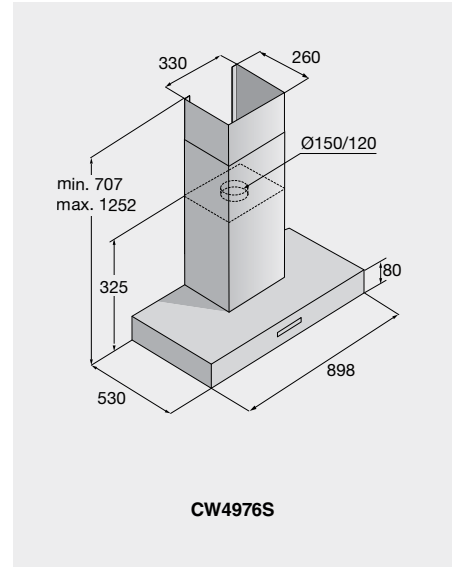
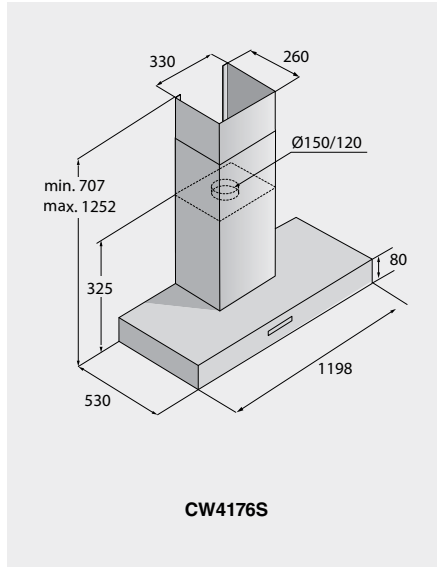
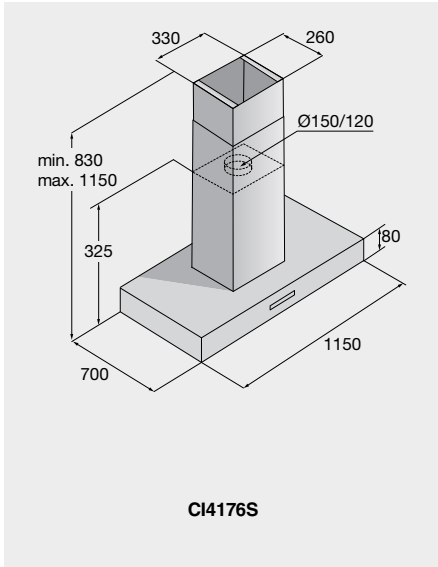


HI1994M

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Installation drawings







Inspired by Scandinavia

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