

 **ASKO**
Inspired by Scandinavia



ELEMENTS

BY ASKO

ASKO Pro Series™



Elements & Pro Series™

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The elements of design



The four elements – fire, air, water and earth – refer to the forces that create our universe. In a Scandinavian context you would find them in smokey volcanoes and geysers, in the howling west wind, in the running rivers and the deep blue sea, and in the mountain rocks and the minerals of the earth. Elements that inspired us to create a new range of top-performing kitchen appliances.

Solid feel, detailed finishing and intuitive controls characterise our new range of products, which includes all the necessary gear for devoted cooking – from Fusion Volcano wok burners to integrated steam solutions.



Elements by ASKO is the result of state-of-the-art technology and functionality combined with amazing yet clean design.

In chemistry the elements refer to the pure, substances that cannot be divided. The Elements by ASKO range features a unique combination of black pearl glass with a background surface consisting of small stainless steel particles. It gives the impression of black but, depending on the surroundings, it also appears to be brown or graphite grey, thus reflecting the geology of Scandinavia.

The same black is available on the cooker hoods and hobs. Moreover, the brushed metal edges of the ovens make this a solid piece for built-in purposes and match the clean cut edges of the gas and induction hobs.

The design of the Elements by ASKO range once again emphasises our Scandinavian roots. It is refined yet simple, it is pure, and it is down to earth.



“The Elements by ASKO range is refined yet simple, it is clean, and it is down to earth.”

Jon Carlehed, Head of Design at Asko Appliances.

Ovens



Perfectly designed for you

The Elements by ASKO ovens have a graceful glass design with a sparkling black colour that shifts to dark grey or even brown depending on the surroundings. They fit perfectly in open solutions with no boundaries between kitchen and living room and where the demands

on aesthetic and perfect integration is set high. The good looking exterior is well complemented by a variety of heating systems and precise control of temperature that gives you the perfect baking result for each specific dish you want to create.



reddot design award
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45 CM STEAM OVEN
OCS8478G
WARMING DRAWER
ODW8128G



ASKO vaulted precision cooking

All ASKO ovens feature an interior cavity based on generations of wood fire ovens. The shape of our ovens, with a vaulted ceiling and completely flat backside and door, allows for a more even circulation of hot air.

To further enhance the distribution effect, both the cavity and the trays are covered with high-quality enamel that effectively absorbs and reflects heat. Resulting in perfect cooking every time.



Ovens with extra large capacity

The 60 cm ovens are extra large with a capacity of up to 75 litres and possibility to bake on five levels simultaneously. This saves time, money and the planet because you use electricity more efficiently. The same applies to the 45 cm combination oven that can hold a full 51 litres and with which you can bake on three levels simultaneously. One of the largest 45 cm ovens on the market.



Healthy cooking with steam

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. Healthy and natural, steam cooking preserves the full flavour of foods.

This cooking method releases no odours and there is no need to add salt to the water or to add herbs and spices. With our combination steam ovens you can combine traditional convection with steam in a single cooking programme or simply use just hot air or steam.



Sous vide

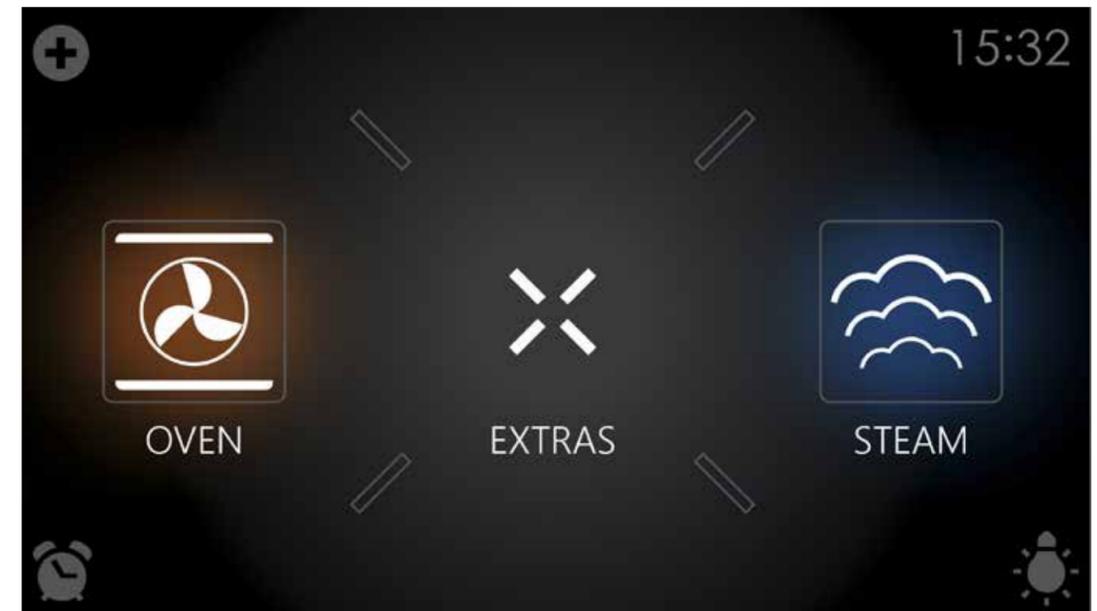
A steam cooking program for food that is vacuum sealed. The vacuum-sealed food is slow-cooked with steam at a low temperature. With this method the food's flavour, vitamins and minerals are preserved. Vacuum sealing gives the dish a longer shelf life. Use this function to cook vegetables, fruit, meat, poultry and fish.

Cooking with the right touch



There are few things in life that compare to sharing a beautiful meal with the people you love and with Elements by ASKO it is easier than ever. Together with real users we created a unique interface which is so

intuitive to operate that it will inspire you to try new things. You interact with a full colour touch screen with premium responsiveness, colour reproduction and resolution.



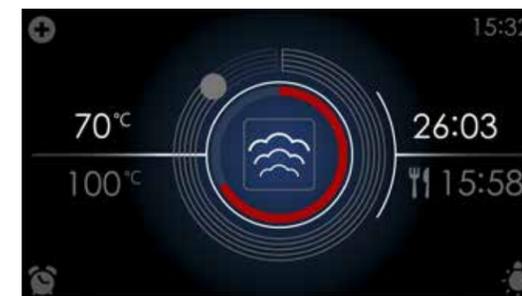
The Elements by ASKO ovens come with a unique interaction philosophy based on a TFT touchscreen with the most frequently used functions immediately accessible. The interface is easy and engaging to use and will encourage you to explore all features and functions of the oven. The different heating modes have its own colour: Red for traditional heat, blue for steam and purple for microwave.



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 allows you to combine up to three functions in one cooking process. Select different functions and settings to compose the cooking process of your preference.



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



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

Integration, installation and combination

The different sized ovens in the series are also designed to fit perfectly next to each other. The warming drawer can for example be placed under a 45 cm oven and thus aligns perfectly with a 60 cm oven next to it. This means that a large multi-functional oven and a 45 cm combi-steam oven and the warming drawer below can be installed in two recesses next to each other. With a unique steel trim on the sides the Elements range can be installed slightly projected without any gaps visible on the sides. The steel trims will also enhance the visual integration from the front by hiding the cabinet when opening the door.



Coordinated functionality

As for all ASKO ovens the baking trays in the Elements ovens can be used regardless of the ovens size. This makes it possible to for example defrost the meat in the combi microwave oven and then move it to the combi steamer with the same baking tray to finish the roasting.

Vacuum drawer



Sous-vide and vacuum technique

The Sous-vide cooking technique involves sealing food in special vacuum bags and cooking them in steam at temperatures between 40°C and 100°C. Thanks to the completely sealed bag natural flavours, colour and texture are preserved, as well as all the essential vitamins and minerals. Food cooked in vacuum packaging also needs significantly less salt than food cooked in the traditional way.

Elements by ASKO vacuum drawer

The Elements by ASKO vacuum drawer provides a unique possibility to introduce advanced cooking in your own home. The 14 cm high drawer is co-designed and prepared for installation together with both the 45 and 60 cm combi steamers in the same range. The drawer can be used for preparing food for Sous-vide cooking but also for storing, packing or portion food.

Pro Series™ ovens



PRO SERIES™ | OVENS



Our Design Philosophy

The combination of everyday functionalism, environmental concern and clean, pleasant lines is the principal hallmark of Scandinavian design – and that of ASKO. The fundamental idea is that carefully designed 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, humanistic minimalism 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.

About Red dot

The Red Dot award, or Red Dot Design award, is an international award for good design, given annually by the Design Zentrum Nordrhein Westfalen. The prize is also sometimes called the 'designer's Nobel Prize'.



reddot award 2014
winner



150 auto programs

Both the kitchen novice and kitchen professionals benefit from the carefully crafted auto programs. Via a number of choices you will come to the specific recipes where you only need to set the quantity or weight and desired browning level. The oven will then automatically set the appropriate function and cooking time.



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 On selected models



Preserves the natural flavours

Bring out new flavours by using steam in combination with hot air or cook truly healthy food using steam alone. This will preserve all of the mineral salts and flavour within the food while retaining its colour and texture. Meat, fish and vegetables can be cooked simultaneously: just set the time according to the food that requires the most time to cook and there is no risk of overcooking.

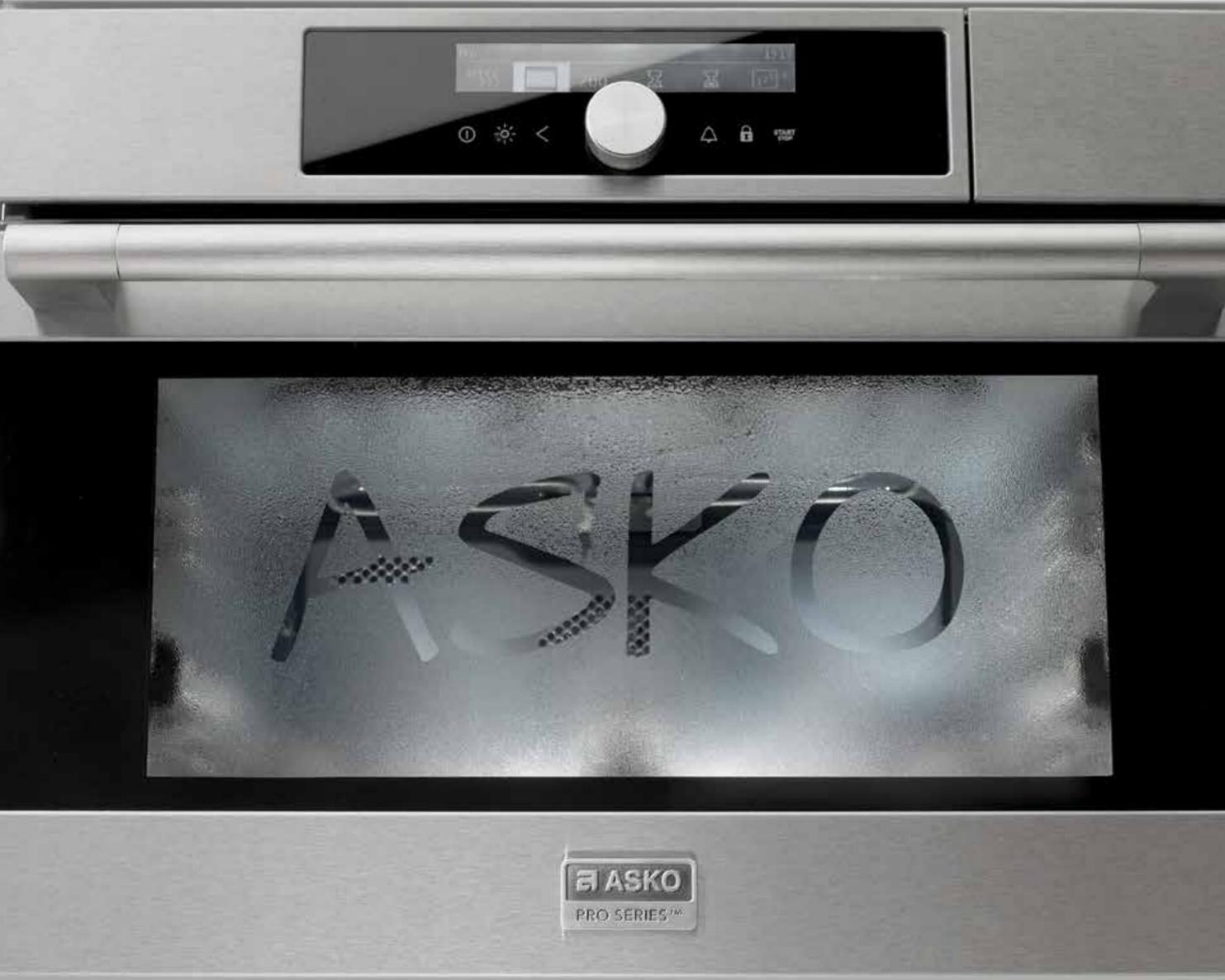


Steam all over

As with the heat, it is important that the steam is distributed evenly throughout the oven cavity. ASKO's carefully designed steam system distributes the steam evenly throughout the oven cavity and the fan ensures that the steam is constantly moving. All the condensed water is heated by the lower heater and becomes new steam.

NB! Full Steaming function not available on 60 cm ovens

Combi steam oven



The right fuel for your food

With our combi steam ovens, you benefit from steam in your cooking either by selecting one of the specially designed steam programs or by injecting steam when you want. The steam process starts in the boiler where the water is heated to the boiling point and starts to evaporate. The steam is led into a channel and before

it is injected into the oven cavity it is separated from the condensed water - the pure steam is injected into the space and the condensed water is returned to the water tank. This ensures that your food is being steamed and not boiled.

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.



Simmer without the risk of overboiling

In an ASKO Pro Series™ combi microwave, you can simmer a sauce without it boiling it over. This is possible because we use inverter technology, which provides a constant flow of microwaves at exactly the level you want.

Gas cooktops



With burning passion for food

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.

Fusion Volcano Wok burner



Most effective wok burner on the market

The Duo 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 adding more ingredients. This instantaneous heat transfer 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 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.

Effective A+ burners

Cleverly designed A+ burners

All ASKO gas cooktops 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.



A logical burner layout

We have made the most of the space we have available 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 cooktops 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 cooktop.



Constructed for a solid performance. In every detail.

The A+ burners, which all ASKO's gas cooktops are fitted with, consists of one solid burner unit which is very simple to remove and clean. The burner caps are made of cast iron with scratch resistant, dirt repellent and heat-resistant finishing coat and the flame ports are hand-drilled for durability and perfect flame. The ignition device is placed under the burner cap, this minimizing the risk of soiling and damage. All together, this means that you can cook with high precision, without interruption for many years ahead.



Cooktops made to last longer

For the Pro Series™ gas cooktops we have only selected the best materials. The dials are formed from high-quality solid steel and the surface is in 1.5 mm thick stainless steel with manually grinded edges for optimal detailed finish. The extra sturdy pan supports are made from cast-iron and covered with extra resistant smooth coating which make them easy to clean. These are gas cooktops made for active cooking.

Combined gas and induction



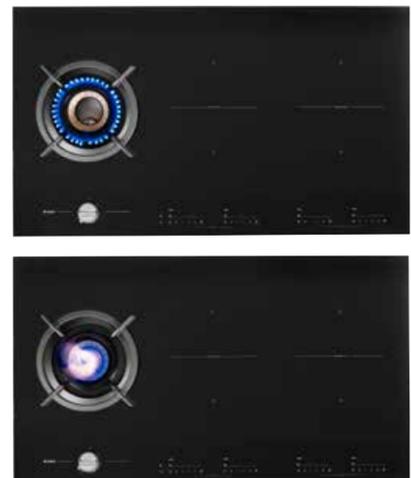
Duo Fusion™ Gas and Induction hob

The ASKO Duo Fusion is a 90 cm cooktop, which combines two energy sources; one being an induction cooktop and the other being a Fusion Volcano Wok burner. These two cooking methods are combined into one piece of 6 mm ceramic glass. The first cooktop to truly cater for lovers of the gas flame and the technology of induction cooking all in one appliance.

The Duo Fusion cooktop takes an induction cooktop and improves on its capabilities by introducing the Volcano Wok burner, to make it one of the most flexible cooktops on the market. 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, for example, simmering the sauce.

Awarded with Good Design Award®

In 2015, the HIG1995AD Duo Fusion was awarded with the Good Design Award®. The Good Design Award® is regarded as one of the most coveted awards for design and innovation in the world. Entries must represent excellence in design at every level where judges carefully consider various factors including innovation, quality, functionality, sustainability and above all, world-class design.



Induction Cooktops



A first for the kitchen

The cooktop is where most of the action happens. From early morning breakfast to late night snacks, the cooktops is in constant use, so you want a design that caters to your needs and lifestyle. ASKO's range of induction cooktops 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 cooktops are designed to integrate seamlessly with our full range of kitchen appliances.



Creative freedom with Chef mode

This is cooking on induction from a different angle. By activating all zones on three different power levels you are able to just move the pots and pans to the desired zone depending on the heat you need. The right-hand zone in setting one, the middle in setting seven and the left-hand zone in setting twelve. The zones will automatically be activated as soon as a pot is detected.

NB On selected models



Auto pan detection

When you put a pan on a cooking zone, sensors will activate the corresponding control for the zone. When you lift it off, the zone will pause and start again when you put it back.

NB On selected models

Domino cooktops



Cooking with no limits

You can compile your own ideal cooktop using ASKO Domino cooktops. They can be built in next to each other, or combined beautifully with a full-size gas or induction

cooktop. The Domino cooktops are available in induction or gas with two A+ burners or with a Fusion Volcano Wok burner.

Rangehoods



Strong, silent and good looking

The rangehood is usually the first thing you notice in a kitchen. Therefore, we have designed our rangehoods to make a wonderful impression on the distance to only get

better the closer you get. If you take a closer look you will find brilliant finish to every detail and use of sustainable materials everywhere.



The sound of clean air

Our Elements rangehoods are fitted with a durable brushless motor with a fume removal capacity on up to 820 m³/h. The extraction zone is concentrated to the edges of the filters for the best possible fume removal.

The ASKO Elements rangehoods are extremely efficient even at lower settings, so they are both quiet and energy efficient.



Easy to maintain

The completely smooth extraction surface is very easy to clean while giving the rangehood an elegant, minimalistic design expression. Strong lifters slowly lower the extraction surface to access the filters. The filters can then be placed in a ASKO dishwasher for your convenience.

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 nearly 400 litres each and a weight of nearly half a tonne, 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.



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 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.



Electronic ice maker

As long as you fill up the fridge with water you will have ice. The smart electronic ice maker then ensures that your storage of ice never runs dry. Good for hot days and late nights.



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.



The great entertainer

Insulated to cope with 49°C temperatures in summer and water resistant for winter, the ASKO Outdoor Fridge is purpose built for Australian conditions.

The ASKO Outdoor Fridge is designed with the Australian lifestyle in mind. Combining superb styling with robust design, it's the perfect choice for the outdoor entertainer.



Lockable door and child-proof controls

A lockable door allows you to keep children away from alcoholic beverages and child-proof controls prevent the kids from altering the temperature without your knowledge. With a host of smart features, this is the outdoor fridge you've been waiting for.



OP8478G \$3999
45 cm Built-in, pyrolytic oven

- Volume oven cavity: 51 L
- 87 Automatic programs
- 18 oven functions
- Meat probe
- Touch TFT display
- Soft opening/Soft closing
- 4 baking levels
- 2 telescopic fully extendable guide rails with lock function
- Pyrolysis cleaning system
- Adjustable temp. up to 275°C



OCM8478G \$4299
45 cm Built-in, combi micro oven

- Volume oven cavity: 50 L
- 87 Automatic programs
- 19 oven functions
- Touch TFT display
- Soft closing
- 4 baking levels
- Adjustable temp. up to 250°C
- Microwave/traditional heat combination programs



OCS8478G \$5299
45 cm Built-in, combi steam oven

- Volume oven cavity: 51 L
- 160 Automatic programs
- 22 oven functions
- Meat probe
- Touch TFT display
- Soft opening/Soft closing
- 4 baking levels
- 2 telescopic fully extendable guide rails with lock function
- Aqua Clean system
- Adjustable temp. up to 230°C



CW4938G \$3299
90 cm Wall mounted Rangehood

- Concentrated extraction around the edges
- Flat extraction surface with hidden filters
- Easy accessible filters by spring mechanism
- Long life stainless steel filter
- Dishwasher proofed filters
- 2 x 5,8W dimmable led strips
- Extraction rates: 793 m³/h
- Touch control interface with white LED's
- EC brushless motor



CW41238G \$3499
120 cm Wall mounted Rangehood

- Concentrated extraction around the edges
- Flat extraction surface with hidden filters
- Easy accessible filters by spring mechanism
- Long life stainless steel filter
- Dishwasher proofed filters
- 2 x 5,8W dimmable led strips
- Extraction rates: 926 m³/h
- Touch control interface with white LED's
- EC brushless motor



OP8678G \$4599
60 cm Built-in, pyrolytic oven

- Volume oven cavity: 73 L
- 87 Automatic programs
- 18 oven functions
- Meat probe
- Touch TFT display
- Soft opening/Soft closing
- 5 baking levels
- 3 telescopic fully extendable guide rails with lock function
- Pyrolysis cleaning system
- Adjustable temp. up to 275°C



OCS8678G \$5599
60 cm Built-in, combi steam oven

- Volume oven cavity: 75 L
- 160 Automatic programs
- 22 oven functions
- Meat probe
- Touch TFT display
- Soft opening/Soft closing
- 5 baking levels
- 3 telescopic fully extendable guide rails with lock function
- Aqua Clean system
- Adjustable temp. up to 230°C



CI41238G \$3899
120 cm Island Rangehood

- Concentrated extraction around the edges
- Flat extraction surface with hidden filters
- Easy accessible filters by spring mechanism
- Long life stainless steel filter
- Dishwasher proofed filters
- 2 x 5,8W dimmable led strips
- Extraction rates: 926 m³/h
- Touch control interface with white LED's
- EC brushless motor



ODW8128G \$1499
14 cm Warming drawer

- Temperature range: 30-80°C
- Air vented circulation
- Easy clean glass base
- Push-pull opening
- Fully extendable telescopic rails
- Cold front
- Weight capacity: 25 kg
- Capacity: 20 plates in diameter 28 cm, or 80 coffee cups, or 40 tea cups
- Slow cooking function
- Heating element in bottom plate



ODV8128G \$3999
14 cm Vacuum drawer

- Metal side profiles for seamless integration
- Soft black glass with pearl effect
- Push-to-open mechanism
- Fully extendable on telescopic guides
- Capacity: 8 litre
- Maximum bag size: 250 x 350 mm
- Pump capacity: 4 m³/h
- Three vacuum levels
- Three sealing levels
- Touch keys
- Easy clean stainless steel compartment

* On page 66 you will find a summary of the equipment that comes with the ovens.

* See Technical specifications on page 68 for more information.

* See Technical specifications on page 72 for more information.



OCM8456S \$2999
45 cm Built-in, combi micro oven

- Series 5 Interface
- 50 litre capacity
- 107 Automatic programs
- 4 baking levels
- Adjustable temp. up to 275°C
- Combination Oven + Microwave
- Full width 46 cm cooking
- Automatic cooking programs
- MultiPhase step cooking



OCM8476S \$3599
45 cm Built-in, combi micro oven

- Series 7 Interface
- Combination Oven + Microwave
- 50 litre capacity
- 107 Automatic programs
- 4 baking levels
- Adjustable temp. up to 275°C
- Full width 46 cm cooking
- Automatic cooking programs
- MultiPhase step cooking



OCS8456S \$3999
45 cm Built-in, full steam assisted oven

- Series 5 Interface
- 51 litre capacity
- 150 Automatic programs
- 4 baking levels
- Adjustable temp. up to 230°C
- Multi Steam Inject System
- Full width 46 cm cooking
- Automatic cooking programs
- MultiPhase step cooking



OT8636S \$1799
60 cm Built-in, convection oven

- Series 3 Interface
- 75 litre Capacity
- 5 baking levels
- Adjustable temp. up to 275°C
- Aqua clean
- ASKO Vaulted precision cooking



OP8636S \$2299
60 cm Built-in, pyrolytic oven

- Series 3 Interface
- 73 litre capacity
- 5 baking levels
- Adjustable temp. up to 275°C
- Pyrolytic-self cleaning
- ASKO Vaulted precision cooking
- Meat probe



OP8676S \$3799
60 cm Built-in, pyrolytic oven

- Series 7 Interface
- 73 litre capacity
- 82 Automatic programs
- 5 baking levels
- Adjustable temp. up to 275°C
- Pyrolytic-self cleaning
- Automatic cooking programs
- MultiPhase step cooking
- ASKO Vaulted precision cooking
- Meat probe



OCS8476S \$4599
45 cm Built-in, full steam assisted oven

- Series 7 Interface
- Multi Steam Inject System
- 51 litre capacity
- 150 Automatic programs
- 4 baking levels
- Adjustable temp. up to 230°C
- Full width 46 cm cooking
- Automatic cooking programs
- MultiPhase step cooking



OCS8676S \$4599
60 cm Built-in, steam assisted oven

- Series 7 Interface
- 73 litre capacity
- 91 Automatic programs
- 5 baking levels
- Adjustable temp. up to 230°C
- Multi Steam Inject System
- Aqua Clean
- Automatic cooking programs
- MultiPhase step cooking
- ASKO Vaulted precision cooking
- Meat probe



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 3

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



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 7

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

* On page 66 you will find a summary of the equipment that comes with the ovens.

* See Technical specifications on page 69 for more information.



reddot design award
winner 2015



HI1655G \$2599
64 cm Dual Bridge induction cooktop

- 4 cooking zones
- 2 bridge zones
- 6 Auto Cooking programs - right temperature for correct cooking
- Touch control
- 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
- Touch control
- 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
- Touch control
- Auto pan detection
- High Powered zones
- Individual timers



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

- 2 Fusion Volcano wok burners with wok/roast/simmer function
- 2 A+ ASKO Burners
- Easy Clean ceramic glass
- 4 individual timers
- Ergonomic metal knobs
- Cast iron pan supports



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



HIG1944MD - Natural Gas \$5999
HIG1944MF - LPG

- 90 cm Combined gas/induction cooktop
- 1 Fusion Volcano wok burner
 - 1 Bridge Induction™ zone
 - 1 Induction cooking zone
 - Multifunctional wok burner
 - Precision engineered flame ports
 - Extra Wok pan support
 - Electronic programs for gas burner for precise cooking control
 - 13 Power levels incl. boost (induction)
 - 6 Auto programs (induction)
 - 1 Bridge Induction™ zone
 - Pan Detection (induction)
 - Pause function(induction)
 - Easy Dial™ touch control
 - Ignition integrated in knob
 - Continous/stepless setting
 - Individual timers
 - Thermal-electric flame failure protection
 - Automatic re-ignition
 - Child lock
 - Matt enamelled finish
 - Residual heat indicator
 - Cooking time limiter



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
- Touch control
- Pan detection
- High Powered zones
- Individual timers



HI1994M \$3999
90 cm Dual Bridge induction cooktop

- 5 cooking zones in total
- 2 Bridge zones
- 260 mm diameter 5.5kw Dual Zone
- Matt enamelled finish
- 6 Auto Cooking programs - right temperature for correct cooking
- Easy Dial slider control
- 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
- Cast iron pan supports



HG1885SD \$2799
80 cm 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 Stainless steel cooktop

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



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

- 1 Fusion Volcano wok burner, with wok/roast + simmer function
- 4 A+ ASKO Burners
- Easy Clean ceramic glass
- Ergonomic metal knobs
- Cast iron pan supports



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
- Auto pan detection
- 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

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

* See Technical specifications on page 73 for more information.

* See Technical Specifications on page 74 for more information



RF2826S \$13999*
203 cm Fridge freezer

- Total capacity: 445L
- Fridge capacity: 323L
- Middle freezer capacity: 30L
- Bottom convertible drawer capacity: 92L
- 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
- Reversible door
- LED lights
- Removable bottle rack
- Halfway pull out shelves for accessibility
- Soft closing freezer and convertible drawer
- 3 star energy rating



R2303 Outdoor \$2499
92 cm Outdoor Refrigerator

- Volume: 153 l
- Total annual energy consumption: 245 kWh
- Adjustable temperature control
- Digital thermometer
- Interior ventilator
- 3 glass shelves, 2 adjustable
- 2 bottle shelves
- Lockable door
- Interior light
- 2 star energy rating
- Can be used in temperatures between 7°C- 49°C
- 4 adjustable feet
- Operating temperatures range from 1° to 7° C
- The telescopic shelves can be pulled out
- Upper telescopic shelf can be removed to store larger bottles
- Easy cleaning or for storing
- Tempered glass shelves are removable
- Shelf splits in half and slides under itself for storage of tall items on the shelf below



RWF2826S \$13999*
203 cm Wine fridge

- Dual Zone, 106 wine bottle capacity (0.75 litre bottles)
- Middle freezer capacity: 30L
- Bottom convertible drawer capacity: 92L
- 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
- Reversible door
- LED lights
- Soft closing racks
- Soft closing freezer and convertible drawer
- 3 star energy rating visual zone indication



* Price excludes stainless steel doors

* See Technical Specifications on page 78 for more information

* See Technical Specifications on page 79 for more information

Accessories



Stainless Steel Door
DPRF2826S
\$ 999



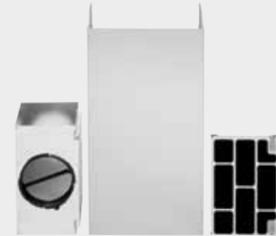
Stainless Steel Door
DPRWF2826S
\$ 999



Joining kit
SBS2826S, for RF2826S + RWF2826S



Recycling kit for rangehood
Model for island hood CI4X76S
\$ 259



Recycling kit for rangehood
Model for wall-mounted hood CW4X76S
\$ 259



Grill Plate AG12A
Designed to be used on your ASKO
Bridge Induction cooktop
\$ 399



Teppanyaki plate AT12A
Designed to be used on your ASKO
Bridge Induction cooktop
\$ 399



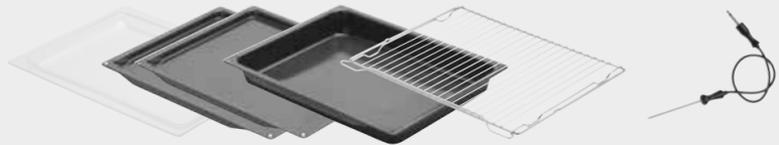
Roasting pan AD82A
Designed for use on your ASKO Bridge
induction cooktop and/or in your ASKO
oven.
\$ 399



ASKO KITCHEN | ACCESSORIES

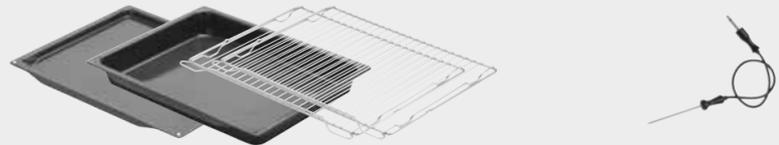
Oven equipment

OP8678G



- 1 Glass tray
- 2 Shallow tray
- 1 Deep tray
- 1 Grill rack premium
- 1 Meat probe

OP8478G



- 1 Shallow tray
- 1 Deep tray
- 2 Grill racks premium
- 1 Meat probe

OCS8678G



- 2 Shallow trays
- 1 Deep tray
- 1 Grill rack premium
- 2 Steam trays wide without holes
- 1 Steam tray wide with holes
- 1 Steam tray 2/3 with holes
- 1 Steam tray 1/3 with holes
- 1 Meat probe

OCS8478G



- 1 Shallow tray
- 1 Grill rack premium
- 2 Steam trays wide without holes
- 1 Steam tray wide with holes
- 1 Steam tray 2/3 with holes
- 1 Steam tray 1/3 with holes
- 1 Meat probe

OCM8478G



- 1 Glass tray
- 1 Shallow tray
- 2 Grill racks premium

OCS8676S



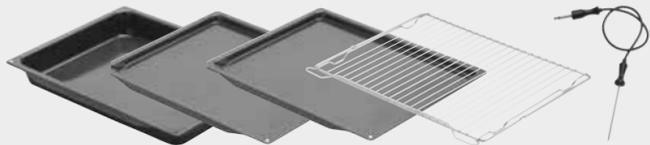
- 1 Perforated steam tray
- 1 Steam tray for water collection
- 1 Deep tray
- 2 Shallow trays
- 1 Wire tray
- 1 Meat probe

OP8676S



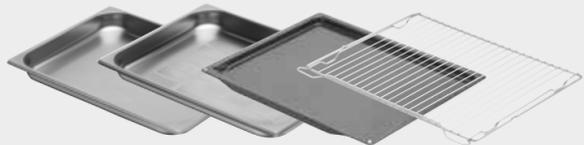
- 1 Deep tray
- 2 Shallow trays
- 1 Glass tray
- 1 Wire tray
- 1 Meat probe

OP8636S
OT8636S



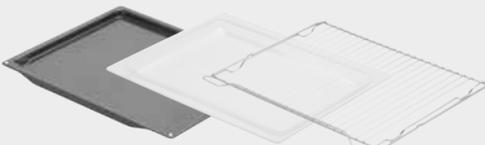
- 1 Deep tray
- 2 Shallow trays
- 1 Wire tray
- 1 Meat probe

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

OVENS ELEMENTS

GENERAL DESCRIPTION	OP8478G	OCM8478G	OCS8478G	OP8678G	OCS8678G
Product group (cm)	Built-in, Pyrolytic oven	Built-in combi micro oven	Built-in, combi steam oven	Built-in, pyrolytic oven	Built-in, combi steam oven
Size (cm)	45	45	45	60	60
Volume (l)	51	50	51	73	75
Display type	Touch TFT Pro	Touch TFT Pro	Touch TFT Pro	Touch TFT Pro	Touch TFT PRO
Colour	Soft black glass	Soft black glass	Soft black glass	Soft black glass	Soft black glass
Door type	Ultra Cool + 4 glass 2 reflective layer	Cool 3 glass, 1 reflective layer, 1 microwave shield	Ultra cool 3 glass 1 reflective layer	Ultra Cool + 4 glass 2 reflective layer	Ultra cool 3 glass 1 reflective layer
Oven guides	2 level telescopic fully extendable with locking function	Wire guides	2 level telescopic fully extendable with locking function	3 level telescopic fully extendable with locking function	3 level telescopic fully extendable with locking function
Baking levels	4	4	4	5	5
Number of Auto programs	87	120	160	87	160
FUNCTIONS					
Lower heater	■	■	■	■	■
Upper heater	■	■	■	■	■
Upper and lower heater	■	■	■	■	■
Grill	■	■	■	■	■
Large grill	■	■	■	■	■
Large grill with fan	■	■	■	■	■
Hot air and lower heater	■	■	■	■	■
3D Hot air	■	■	■	■	■
Eco Hot air	■	■	■	■	■
3D Hot air with steam	-	-	■	-	■
Full steam	-	-	■	-	■
Steam injection by steps	-	-	■	-	-
Direct steam injection	-	-	■	-	-
Low temperature steam	-	-	■	-	■
Sous vide	-	-	■	-	■
Defrost	■	■	■	■	■
Lower heater and fan	■	■	■	■	■
Rapid preheat	■	■	■	■	■
Plate warming	■	■	■	■	■
Keep warm/reheating	■	■	■	■	■
Regenerate	-	-	■	-	■
Auto roast mode/Pro roasting	■	■	■	■	■
Steam clean	■	■	■	■	■
Pyrolysis	■	-	■	■	-
Microwave	-	■	-	-	-
Hot air and microwave	-	■	-	-	-
Grill with fan and microwave	-	■	-	-	-
EQUIPMENT					
Shallow tray	1	1	1	2	2
Deep tray	1	-	-	1	1
Grill rack premium	2	2	1	1	1
Grill rack	-	-	-	-	-
Glass tray	-	1	-	1	-
Steam tray 2/3 with holes	-	-	1	-	1
Steam tray 1/3 with holes	-	-	1	-	1
Steam tray wide with holes	-	-	1	-	1
Steam tray wide without holes	-	-	2	-	2
Pyroproofed wire guides	■	-	-	■	-
Meat probe	■	-	■	■	■
TECHNICAL INFORMATION					
Connection rating (W)	3400	3400	3400	3400	3400
Rated current (A)	16	16	16	16	16
Voltage (V)	240	240	240	240	240
Frequency (Hz)	50	50	50	50	50

OVENS PRO SERIES™

GENERAL DESCRIPTION	OCM8456S	OCM8476S	OCS8456S	OCS8476S
Product group	Built-in, combi micro oven	Built-in, combi micro oven	Built-in, combi steam oven	Built-in, combi steam oven
Size (cm)	45	45	45	45
Volume (l)	50	50	51	51
Display type	Series 5	Series 7	Series 5	Series 7
Colour	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Door type	Cool door, 3 glasses, 1 reflective layer	Cool door, 3 glasses, 1 reflective layer	Ultra cool, 3 glasses, 1 reflective layers	Ultra cool, 3 glasses, 1 reflective layers
Oven guides	Wire guides	Wire guides	1 level telescopic fully extendable	1 level telescopic fully extendable
Number of Auto programs	107	107	150	150
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
TECHNICAL INFORMATION				
Connection rating (W)	3400	3400	2900	2900
Rated current (A)	16	16	16	16
Voltage (V)	240	240	240	240
Frequency (Hz)	50	50	50	50

OVENS PRO SERIES™

GENERAL DESCRIPTION	OT8636S	OP8636S	OP8676S	OCS8676S
Product group	Built-in, aqua clean oven	Built-in, pyrolytic oven	Built-in, pyrolytic oven	Built-in, steam assist oven
Size (cm)	60	60	60	60
Volume (l)	75	73	73	75
Display type	Series 3	Series 3	Series 7	Series 7
Colour	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Door type	Ultra cool, 3 glasses, 1 reflective layers	Ultra Cool +, 4 glasses, 2 reflective layers	Ultra Cool +, 4 glasses, 2 reflective layers	Ultra cool, 3 glasses, 1 reflective layers
Oven guides	1 level telescopic fully extendable	1 level telescopic fully extendable	3 level telescopic fully extendable	3 level telescopic fully extendable
Number of Auto programs	-	-	82	91
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
TECHNICAL INFORMATION				
Connection rating (W)	3400	3400	3400	3400
Rated current (A)	16	16	16	16
Voltage (V)	240	240	240	240
Frequency (Hz)	50	50	50	50

WARMING DRAWER

GENERAL DESCRIPTION	ODW8128G	ODW8126S
Range	Elements	Pro Series
Product group	Warming drawer	Warming drawer
Size (cm)	14	14
Colours	Soft black glass	Stainless steel
FEATURES AND FUNCTIONS		
Temperature range (°C)	30-80	30-85
Anti slip mat	-	■
Easy clean ceramic glass base	■	-
Fully telescopic drawer	■	■
Timer	■	■
Push-pull opening	■	■
Cold front	■	■
Defrosting	■	■
Cup warming	■	■
Food warming	■	■
Low temperature coking	■	-
Weight capacity (kg)	25	20
Capacity	20 plates in diameter 28 cm, or 80 coffee cups, or 40 tea cups	20 plates in diameter 28 cm, or 80 coffee cups, or 40 tea cups
DIMENSIONS		
Height of the product (mm)	140	140
Width of the product (mm)	597	595
Depth of the product (mm)	550	565
Weight net (kg)	15	14
Weight gross (kg)	17	15.5
TECHNICAL INFORMATION		
Connection rating (W)	810	417
Current (A)	10	10
Voltage (V)	220-240	220-240
Frequency (Hz)	50/60	50/60

VACUUM DRAWER

GENERAL DESCRIPTION	ODV8128G
Range	Elements
Product group	Vacuum drawer
Size (cm)	14
Colours	Black glass
FEATURES AND FUNCTIONS	
Fully telescopic guides	■
Push-pull opening	■
Capacity	8 litre
DIMENSIONS	
Height of the product (mm)	140
Width of the product (mm)	597
Depth of the product (mm)	550
Weight net (kg)	35
Weight gross (kg)	37
TECHNICAL INFORMATION	
Connection rating (W)	320
Current (A)	10
Voltage (V)	220-240
Frequency (Hz)	50/60

RANGEHOODS ELEMENTS

GENERAL DESCRIPTION	CI41238G	CW41238G	CW4938G
Type	Island	Wall mounted	Wall mounted
Colour	Black glass	Black glass	Black glass
Size (cm)	120	120	90
Capacity (m³/h)	926	926	793
Type of control	Touch control	Touch control	Touch control
Noise level, speed setting 2 (dB(A))	47	47	46
Max noise level (dB(A))	73	73	70
Number of power levels	9	9	9
Number of filters	2	2	2
Re-circulation mode (optional extra charge)	■	■	■
FEATURES			
Long life stainless steel filters	■	■	■
Dishwasher safe filters	■	■	■
Indication filter cleaning	■	■	■
Vibration free and low noise EBM motor	■	■	■
Non-return airflow flap	■	■	■
Dimmer light function	■	■	■
Clean air function	■	■	■
DIMENSIONS			
Height of the product, without chimney (mm)	85	85	85
Height of Flue Min/Max	627/1172	750/1070	627/1172
Width of the product (mm)	1198	1198	898
Depth of the product (mm)	708	534	534
Length of electrical cord (mm)	1500	1500	1500
Air Outlet Diametre Min/Max	150/120	150/120	150/120
Weight net (kg)	52,6	38,4	32
Weight gross (kg)	62,7	52,7	41,7
TECHNICAL INFORMATION			
Connection rating (W)	250	240	236
Rated current (A)	10	10	10
Voltage (V)	220-240	220-240	220-240
Frequency (Hz)	50	50	50
Motor location	Chimney	Chimney	Chimney
Number of lights	2	2	2
Total power of the lights (W)	11.6	11.6	11.6
Type of light	Led strips	Led strips	Led strips

COOKTOPS

GENERAL DESCRIPTION	HI1655G	HI1975G	HI1995G	HI1655M	HI1994M
Type	Induction	Induction	Induction	Induction	Induction
Colour	Black glass	Black glass	Black glass	Matt black	Matt black
Size (cm)	64	90	90	80	90
Total power (W)	7400	11000	11100	7400	11100
Number of Zones	4	5	6	4	5
Bridge Zones	2	2	3	2	2
Type of control	Touch control	Touch control	Touch control	Touch control	Easy Dial 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				
Number of Auto programmes	6	6	6	6	6
Chef function	-	-	■	-	-
DIMENSIONS					
Height of the product (mm)	52	43	50	52	43
Width of the product (mm)	644	904	904	602	904
Depth of the product (mm)	522	522	522	522	522
Weight net (kg)	11,0	14,7	16,3	11,0	17,5
Weight gross (kg)	13,0	17,0	18,5	13,0	19,0
PERFORMANCE					
Front left (W)	3700	3700	3700	3700	3700
Back left (W)	3700	-	3700	3700	3700
Front middle (W)	-	3700	3700	-	-
Back middle	-	3700	3700	-	-
Front right (W)	3700	3700	3700	3700	3700
Back right (W)	3700	3700	3700	3700	3700
Middle left	-	-	-	-	-
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)	7400	11000	11100	7400	11100
Rated current (A)	31	46	46	31	46
Voltage (V)	240	240	240	240	240
Frequency (Hz)	50	50	50	50	50

GAS COOKTOPS

GENERAL DESCRIPTION	HG1825AD	HG1885SD	HG1995SD	HG1935AD	HG1145AD
Type	Gas	Gas	Gas	Gas	Gas
Colour	Black glass	Stainless steel	Stainless steel	Black glass	Black glass
Size (cm)	80	80	90	90	111
Total power (MJ.h))	43.20	43.20	40.70	43.20	40.70
Number of Zones/burners	4	4	5	5	4
Type of control	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)	45	45	45	45	46
Width of the product (mm)	794	794	904	904	1114
Depth of the product (mm)	522	522	522	522	412
Weight net (kg)	18,6	22,8	19,5	19,5	22,8
Weight gross (kg)	20,8	25	21,8	21,8	25,2
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				
Diameter gas connection (Inch)	1/2	1/2	1/2	1/2	1/2
Connection rating (W)	0,6	0,6	0,6	0,6	5,1
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 COOKTOPS

GENERAL DESCRIPTION DUO FUSION	HIG1995AD
Type	Induction/Gas
Colour	Black glass
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
Natural gas only	■
SAFETY	
Flame failure protection	■

INDUCTION / GAS COOKTOPS

GENERAL DESCRIPTION DUO FUSION	HIG1944MD/MF
Type	Induction/Gas
Colour	Matt black
Size (cm)	90
DIMENSIONS	
Height of the product (mm)	60
Width of the product (mm)	904
Depth of the product (mm)	522
Weight net (kg)	18,5
Weight gross (kg)	21,4
GENERAL DESCRIPTION INDUCTION	
Total power (W) induction	7400
Number of Zones/burners	4
Bridge Zones	1
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	
Left center zone (W)	300-6000
Middle front zone (W)	40-3700
Middle back zone (W)	40-3700
Riht center zone(W)	50-3700
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)	220-240
Frequency (Hz)	50

CONTINUE - DUO FUSION

GENERAL DESCRIPTION GAS	HIG1944MD/MF
Total power (W) Gas	19.7 MJ.h
Number of Zones/burners	1
Type of control	Touch control
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)	220-240
Frequency (Hz)	50
SAFETY	
Flame failure protection	■

DOMINO INDUCTION COOKTOPS

GENERAL DESCRIPTION	H11355G
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 COOKTOPS

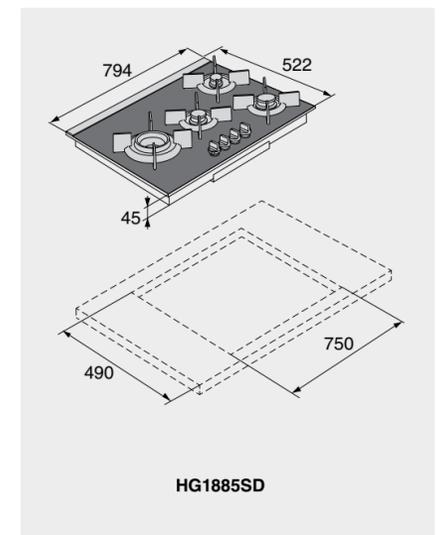
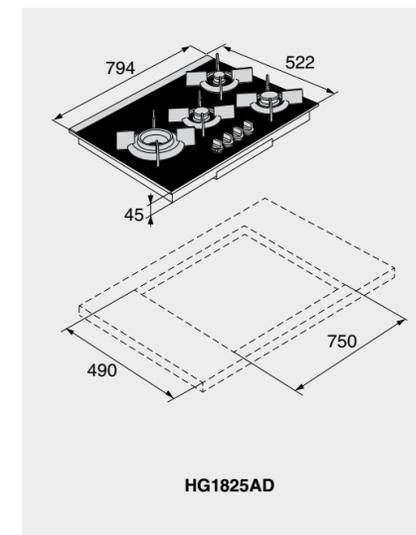
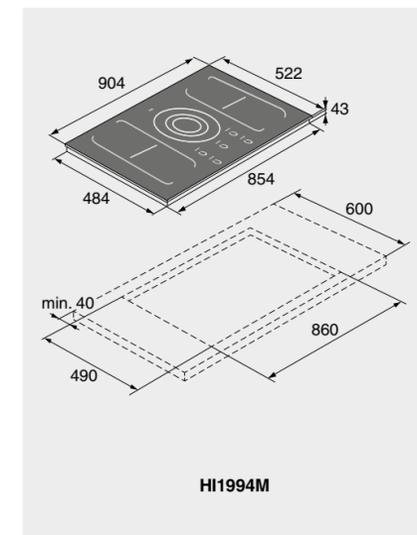
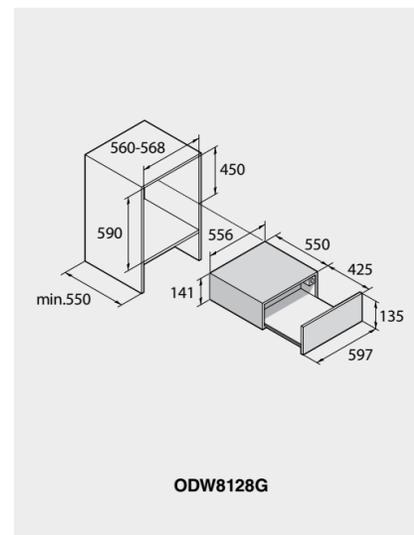
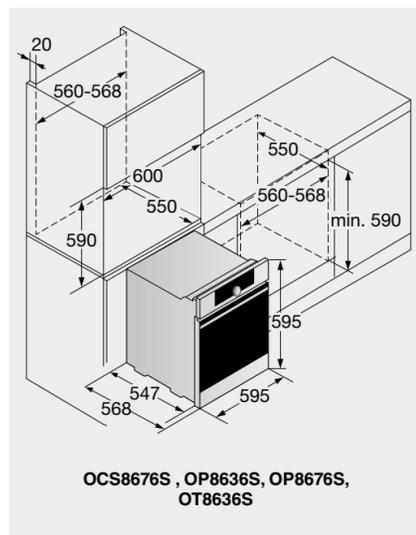
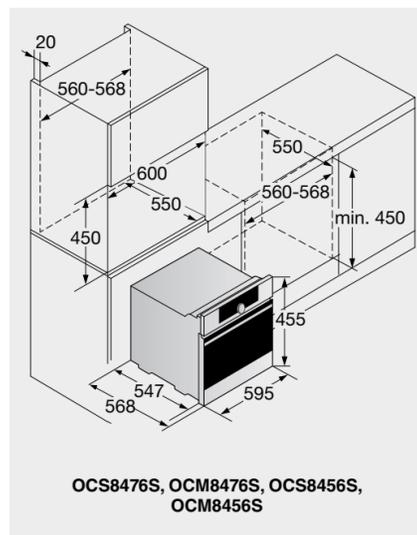
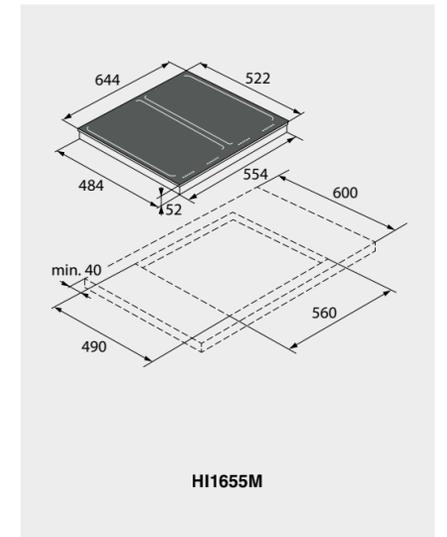
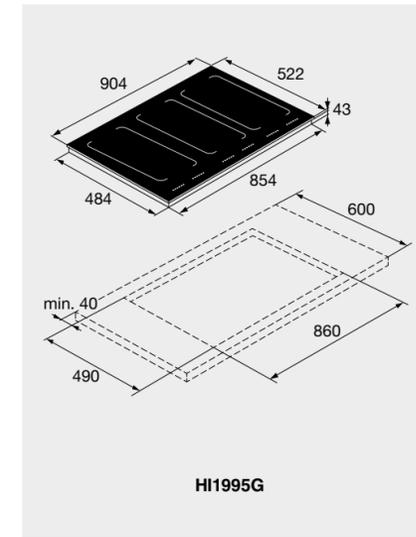
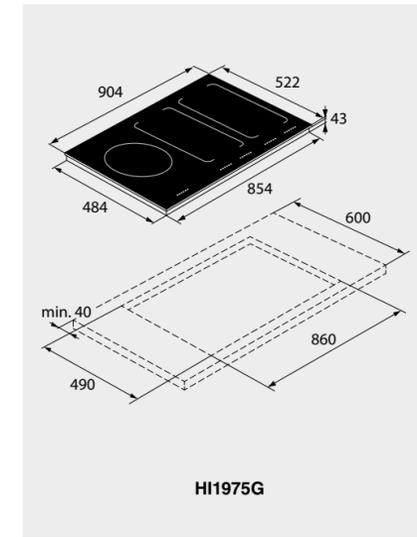
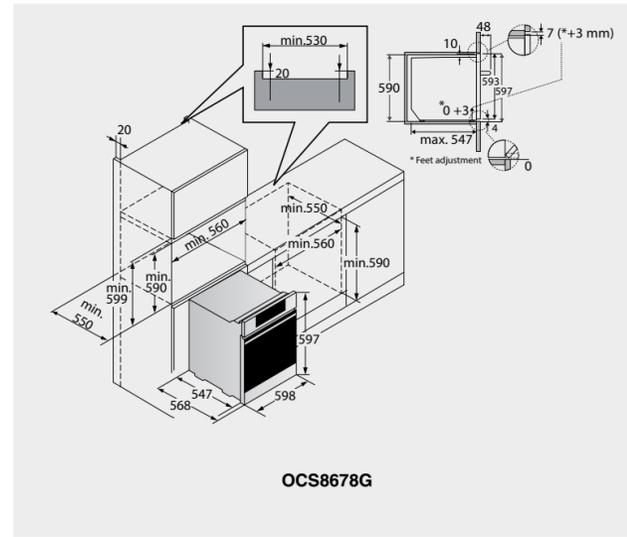
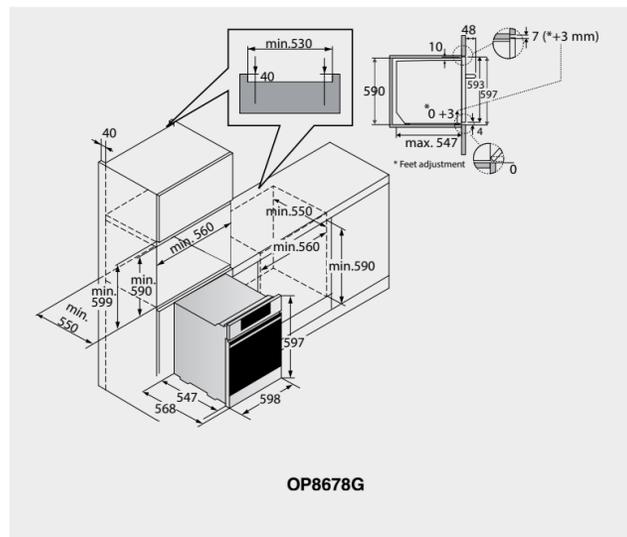
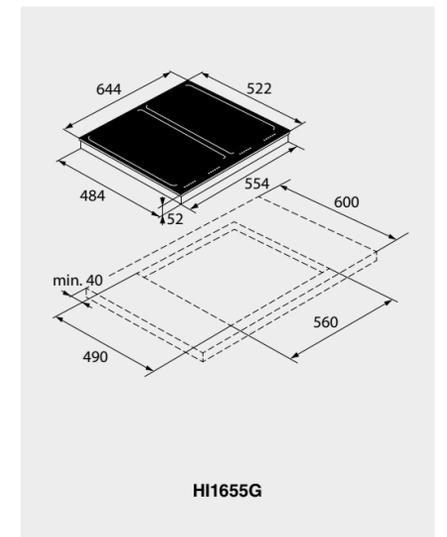
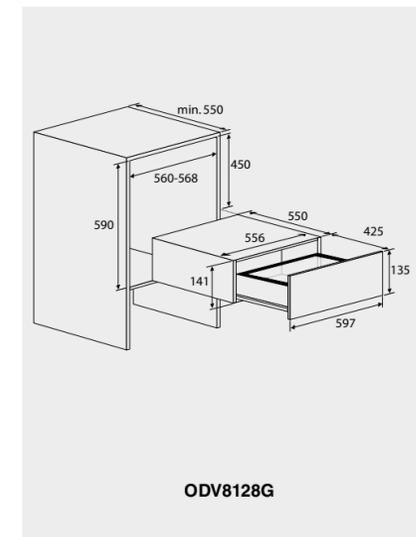
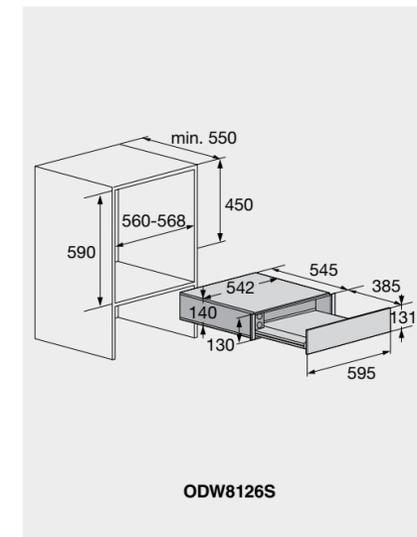
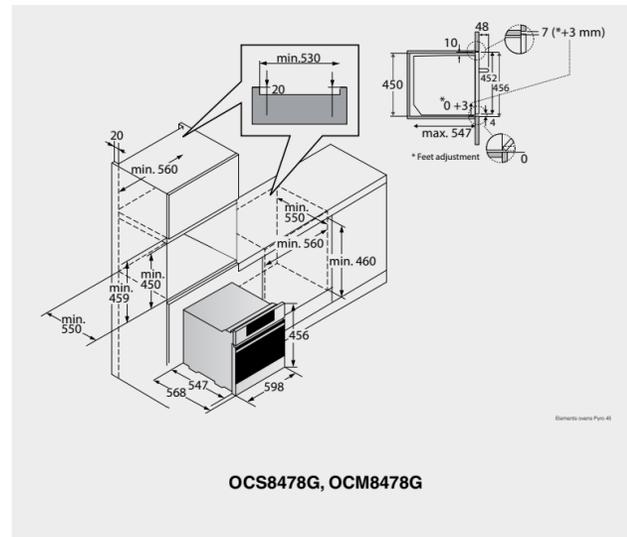
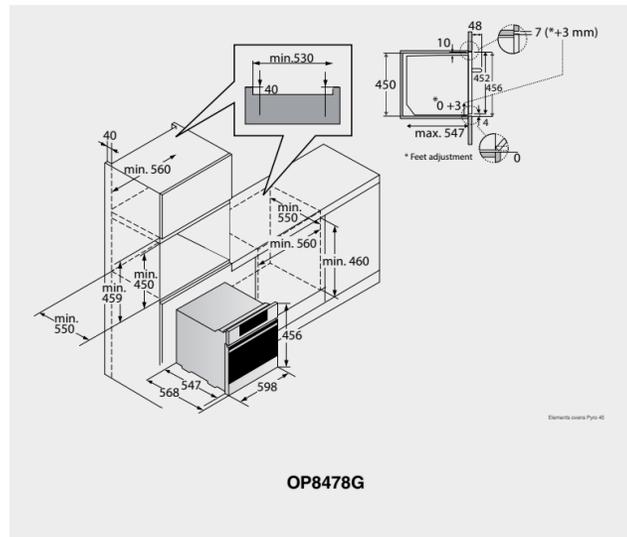
GENERAL DESCRIPTION	HG1365GD	HG1355GD
Type	Domino gas	Domino gas
Colour	Black glass	Black glass
Size (cm)	33	33
Total power (W)	19.70 MJ.h	14.80 MJ.h
Number of Zones/burners	1	2
Bridge Zones	-	-
Type of control	Solid metal knobs	Solid metal knobs
FUNCTIONS		
Simmer burner	-	-
Fusion Volcano wok burner	■	-
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)	54	47
Width of the product (mm)	330	330
Depth of the product (mm)	522	522
Weight net (kg)	10,2	8,0
Weight gross (kg)	11,4	9,2
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

REFRIGERATION PRO SERIES™

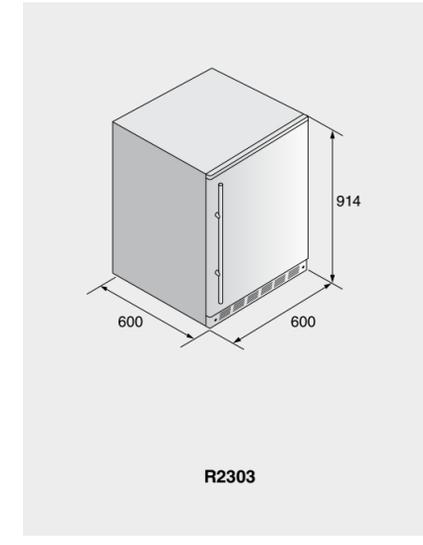
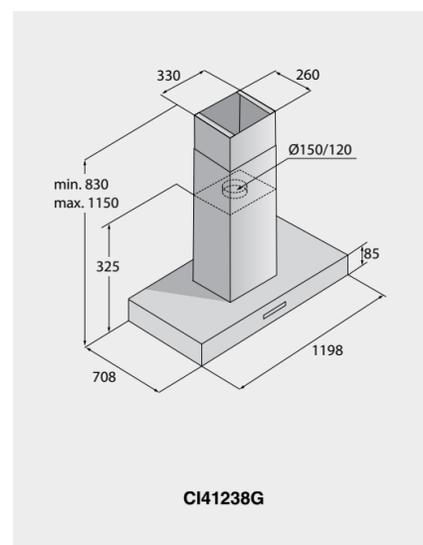
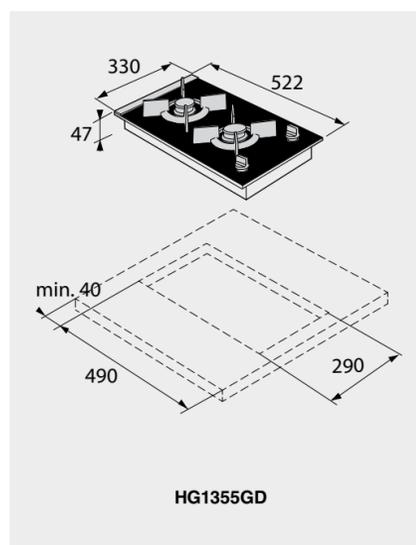
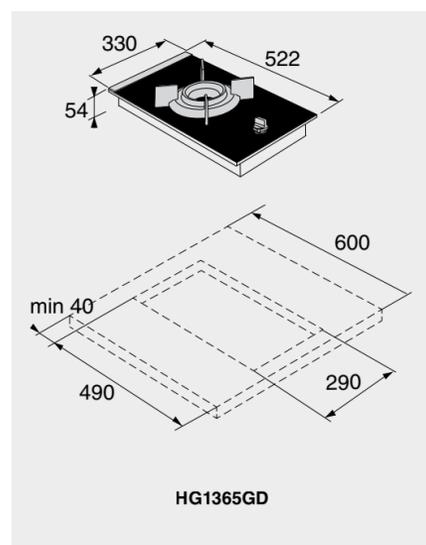
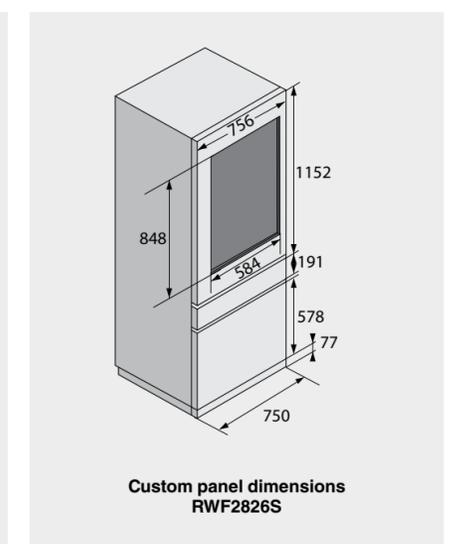
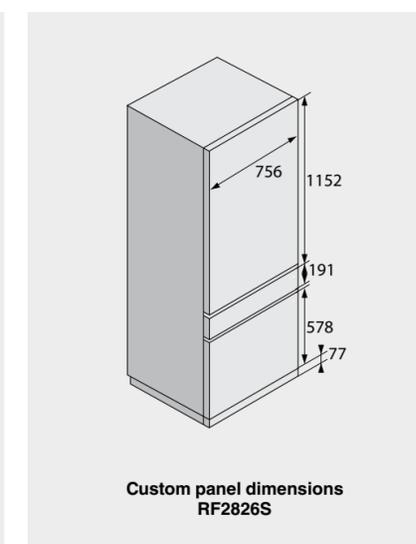
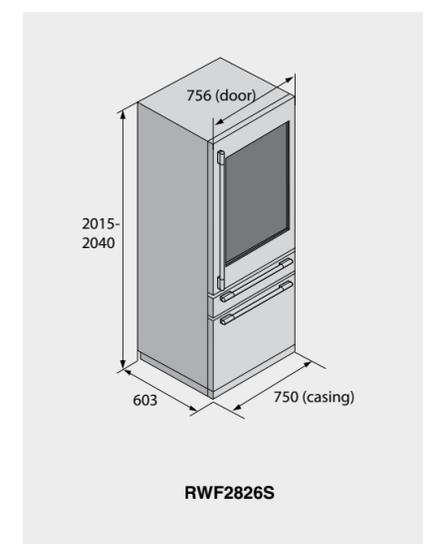
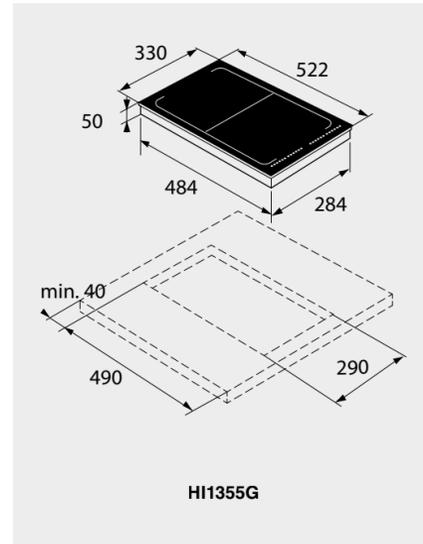
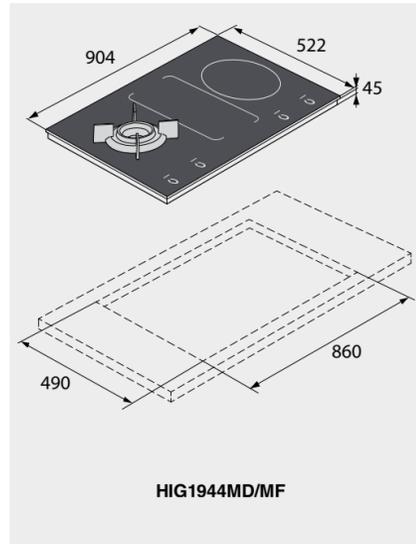
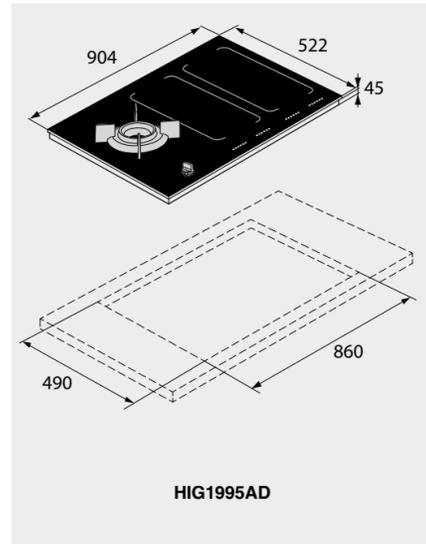
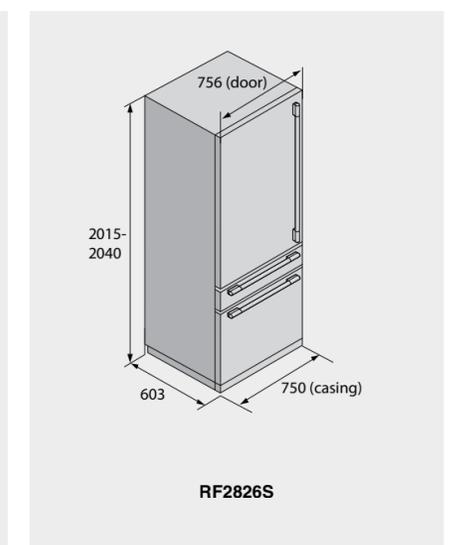
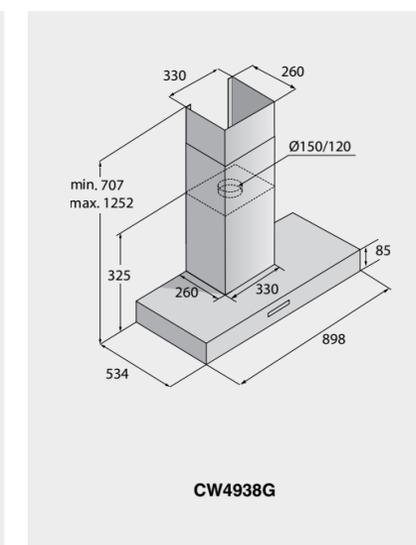
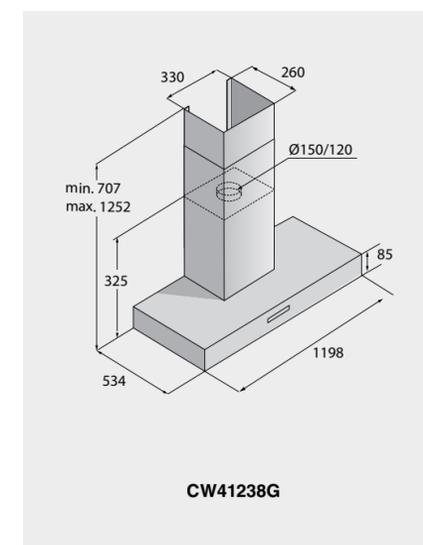
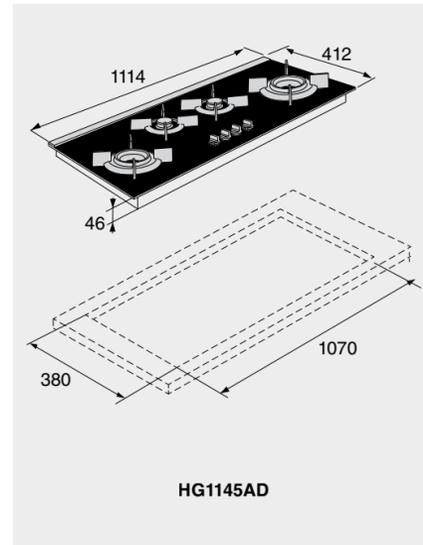
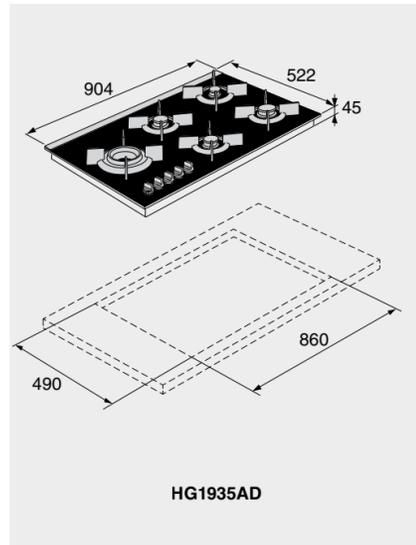
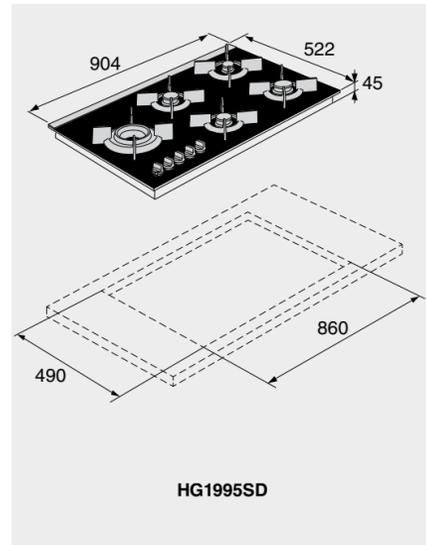
GENERAL DESCRIPTION	RF2826S	RWF2826S
Product group	Fridge/freezer	Fridge/freezer/Wine chiller
Colour	Stainless steel	Stainless steel
Height (cm)	203	203
Installation type	Freestanding	Freestanding
Type of display	Touch	Touch
Door opening	Right/reversible	Right/reversible
FEATURES - FRIDGE		
Dual refrigeration 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	445
Fridge capacity (litre)	323	323
Middle freezer capacity (litre)	30	30
Bottom convertible drawer capacity (litre)	92	92
TECHNICAL INFORMATION		
Connection rating (W)	400	400
Rated current (A)	10	10
Supply voltage (V)	240	240
Frequency (Hz)	50	50

REFRIGERATION OUTDOOR

GENERAL DESCRIPTION	R2303 Outdoor
Product group	Fridge
Colour	Stainless steel
Height - built In with the canopy top removed (mm)	870
Height - free-standing with the canopy top on (mm)	917
Installation type	Freestanding
Door opening	Right
FEATURES	
Glass shelves	3
Telescopic shelves	2
Door shelves	-
Vegetable drawer	-
Bottle rack	-
Egg rack	-
Ice tray	-
Interior light	■
DIMENSIONS	
Height of the product - built In with the canopy top removed (mm)	870
Height of the product - free-standing with the canopy top on (mm)	917
Width of the product (mm)	600
Depth of the product (mm)	600
Weight net (kg)	66
Adjustable feet	■
Reversible door	-
ENERGY LABEL INFORMATION / PERFORMANCE	
Energy efficiency class ¹⁾	2 stars
Total annual energy consumption (kWh/year)	245
Refrigerator net capacity (L)	153
Freezer net capacity (L)	0
Noise level	42
Frost free system	-
Number of independent cooling systems	1
TECHNICAL INFORMATION	
Connection rating (W)	120
Current (A)	10
Voltage (V)	220-240
Frequency (HZ)	50
Length of electrical supply cord (cm)	190



Installation drawings



We assume no liability for printing errors.
The manufacturer reserves the right to alter specifications without prior notice.

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