



ASKO
Inspired by Scandinavia

Introducing Black Steel



Scandinavian innovation and tradition

Our Craft range is of the same blood as in all other Scandinavian inventions. True craftsmanship and a tradition of rational and practical problem-solving. When Scandinavian inventions are crossed with Scandinavian design, magic emerges, as in the case of the unique adjustable wrench that was patented by a Swedish innovator in 1892.

The adjustable wrench, or the "Swedish key" as it is still called in many countries, is a robust and extremely useful tool yet aesthetic as well as ergonomic and easy to use. This hallmark of Scandinavian invention is composed of only three parts of tempered cast steel and it sums up the Scandinavian design and innovation tradition superbly.

Now look at one of our Craft ovens and you'll see something similar. A perfectly shaped front plate made in one piece, a sturdy ergonomic handle of steel and two solid metal dials. All merged with great precision, perfectly straight lines, seamlessly folded edges and nothing left to chance. Craft is Scandinavian perfection for creative food lovers.



Like the sea on a cloudy day



The inspiration comes as usual from Scandinavia. Our new Black Steel range looks like a crisp, colourful autumn day, the never-setting midsummer sun or maybe even the sea on a cloudy day. Black Steel is a modern interpretation of classic stainless steel with a splash of colour added. The horizontally aligned finish along with the colour reflects the light in a balanced yet multifaceted way that gives the products a sober, shimmering and exclusive feel.

Steel alive



Enjoying your stainless steel appliances but wanting to add another dimension to your kitchen? Black Steel is a modern interpretation of classic stainless steel with a splash of colour added to give an exclusive feel. It adapts to the lighting conditions and surrounding colours in a spectacular way. This allows you to integrate Black Steel appliances into any style kitchen. Black Steel is not just one colour, instead it's several at the same time. It's a living colour.

Craft Ovens the choice is yours to make

Classic, modern, trendy or stylish, it depends on the materials and shapes you choose for your kitchen. But keep in mind that the appliances can occupy as much as 50% of your cabinetry, so they also play a big role in how your kitchen will eventually look and be perceived.

Our Craft range comes in three different colours: classic Stainless Steel, Anthracite and stylish Black Steel. All colour variants have a warm feel and can be combined with many other kitchen colours and materials, as well as various kitchen styles.

Black Steel is stainless steel with a touch of colour added. The colour makes the brushed pattern appear clearer and the light is reflected in various ways making the surface come alive with a shimmering expression.



Stainless Steel is a classical yet modern material that brings all kitchens alive. The diagonally brushed surface is reflecting light and surrounding materials and gives a practical and rational expression to your kitchen.



Anthracite has a soft matte appearance and texture which gives smooth transitions to the colour of the surrounding kitchen. The oven's sophisticated play between soft black and deep black is balanced and has a timeless approach.





An interface to suit your needs

Our commitment to minimalistic Scandinavian design has resulted in Craft ovens featuring a one piece solid door. Whether you choose to integrate your new oven into your kitchen cabinetry or have it stand alone, the minimalist design will ensure a seamless addition to your kitchen.

Each oven door features a sophisticated easy-to-grip handle which offers a tactile feel and further enhances the visual appeal of the oven. The large glass door emphasises the spacious oven cavity and provides full visibility of food during cooking.

Tactile feel and a variety of functions

The intuitive user interface of ASKO Craft ovens deliver a perfect blend of immediate action dials and menu navigation. No matter what program you are using, there is always access to both function overview and key feature options.

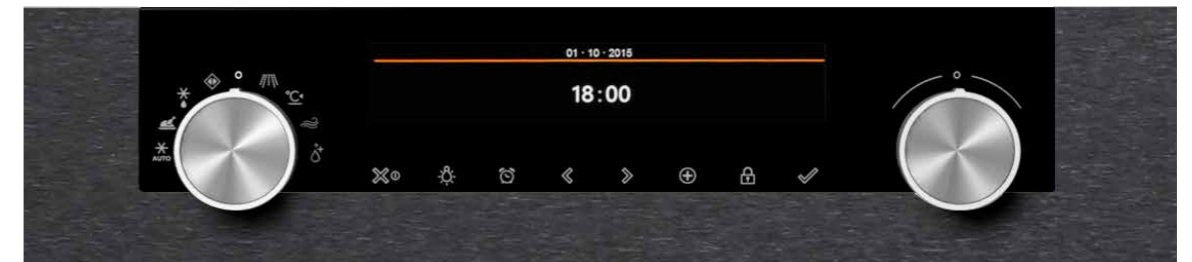
A variety of cooking programs provides you with the ability to cook in different ways whilst controlling the entire process; ensuring a perfect result every time.

To enhance usability, the keys directly below the main display are backlit. Main functions are selected with the left dial whilst the right dial sets temperature and timer settings. Dials are pushed inward to make a selection with the user then intuitively taken to the next selection.

The right jog dial is turned to find the correct value, then pushed to select and go to the next setting. By this process you will be intuitively guided through the operation.



2.9 inch TFT Colour display
Models: OCS8664A/S/B, OP8664A/S/B, OCS8464A/S/B and OCM8464A/S/B



6.1 inch TFT Colour display
Models: OCS8687A/S/B, OP8687A/S/B, OCS8487A/S/B and OCM8487A/S/B

Pure Steam, Pure Flavour

Steam is used daily by professional chefs to bring out more flavours from 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 full flavours.

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 program or simply use just hot air or steam.



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.

Regenerate

This mode is used to gently reheat previously cooked dishes. The use of steam means there is no loss of quality. Taste and texture is preserved as though the dish is freshly cooked. This function is suitable for most dishes. Several dishes can be regenerated simultaneously.

Only pure steam

Our combi steam ovens have a unique steam generation system that creates nothing more than pure steam. This is possible thanks to the flow meter, which ensures that the correct amount of water is used, and the separator, where the pure steam and condensed water are separated. Condensed steam falls to the bottom of the oven where it is heated and becomes new steam. This ensures that your food just gets steamed and not boiled.

Steam assisted cooking

With the Combi steam functions the steam is injected into the oven cavity at regular intervals. Using a combination of steam and convection is a good way to improve evenness while browning. Steam prevents dehydration of food, providing a more succulent result. Useful when cooking meat and chicken, for example.

Bread Magic



With steam, you can easily create small wonders – on a daily basis. By adding steam when baking bread, your bread will be fluffy inside, rise better and boast a perfect crust. For guaranteed perfect results, use the temperature probe in the bread. Then you'll know exactly when it's time to remove it from the oven. Satisfaction guaranteed!

Stage cooking



Stage cooking

Many different recipes require you to change programs midstream. So stage cooking allows you to build your own cooking sequence. For example when cooking something with a low temperature, then you wish to brown it on a high temperature. Stage cooking will allow you to build your own programs with up to 3 different steps involved. No longer do you need to remember to change the program, the oven can be programmed to do it for you. And once you do it once you can even save your newly built program as a favourite for future cooking needs.

* Not included in models:
OCM8464, OCS8464, OP8664, OP8637 and OCS8664.



ASKO vaulted precision cooking

All ASKO ovens feature an interior cavity inspired by 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.

Since the food is heated evenly and from all sides, it is always perfectly done: crispy on the outside and juicy on the inside.

Pyrolytic Ovens

Pyrolytic ovens are the perfect choice for those who don't like cleaning ovens. Using extremely high temperatures of up to 500°C, the high heat has the ability to cut through and incinerate food or oil splatters. The process is safe and will take 3-4 hours to complete.



Ergonomical and safe

ASKO Craft ovens feature telescopic guides* (with locking function) which offer safety and practicality when handling your cooking. The guides will lock when fully extended and will retract when given a gentle push.

The soft closing door feature on ovens means you simply need to nudge an open door to have it silently close on its own.

* Excludes Combi-Microwave Models

Microwave Inverter Technology



Combi-microwave oven

With our combined microwave oven, you have all the flexibility of combination cooking. These ovens offer four different cooking methods: microwave, fan-forced convection cooking, grilling and combined traditional oven cooking with the aid of microwaves. The combined approach of, for example: fan-forced cooking with microwave, will speed up the whole cooking process.

In an ASKO Craft combi-microwave oven, you can easily simmer sauce without over boiling. ASKO use inverter technology, which delivers microwaves at a continual specified rate. In combination with the stirrer, the oven cavity receives a more even distribution of microwaves. This removes the need for a turntable and allows a much greater useable area within the oven. This approach has resulted in ASKO offering some of the largest combi-microwave ovens on the market.

Craft Oven Range



Craft Black Steel Ovens



- OCM8464B** \$2,599
45 cm Built-in, Combi-Microwave Oven
- TFT colour display 2.9 inches
 - Volume oven cavity: 50 L
 - 120 Automatic programs
 - 22 Oven Functions
 - 4 baking levels
 - 6 Microwave settings
 - Inverter microwave system without turntable
 - Adjustable temp. up to 275°C
 - Microwave power range: 90 - 1000 W



- OCM8487B** \$2,999
45 cm Built-in, Combi-Microwave Oven
- TFT colour display 6.1 inches
 - Volume oven cavity: 50 L
 - 120 Automatic programs
 - 22 Oven Functions
 - Stage Cooking
 - 4 baking levels
 - 6 Microwave settings
 - Inverter microwave system without turntable
 - Adjustable temp. up to 275°C
 - Microwave power range: 90 - 1000 W



- OP8664B** \$2,399
60 cm Built-in, Pyrolytic Oven
- TFT colour display 2.9 inches
 - Volume oven cavity: 71 L
 - 87 Automatic programs
 - 18 Oven Functions
 - Meat probe
 - Soft closing
 - 5 baking levels
 - 1 telescopic fully extendable guide rails
 - Adjustable temp. up to 275°C
 - Pyrolytic automatic cleaning



- OP8687B** \$2,799
60 cm Built-in, Pyrolytic Oven
- TFT colour display 6.1 inches
 - Volume oven cavity: 71 L
 - 87 Automatic programs
 - 18 Oven Functions
 - Stage Cooking
 - Meat probe
 - Soft closing
 - 5 baking levels
 - 2 telescopic fully extendable guide rails with lock function
 - Adjustable temp. up to 275°C
 - Pyrolytic automatic cleaning



- OCS8464B** \$3,599
45 cm Built-in, Combi Steam Oven
- TFT colour display 2.9 inches
 - Volume oven cavity: 50 L
 - 160 Automatic programs
 - 25 Oven Functions
 - Meat probe
 - Soft closing
 - 4 baking levels
 - 1 telescopic fully extendable guide rails
 - Adjustable temp. up to 230°C
 - Full steam function



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45 cm Built-in, Combi Steam Oven
- TFT colour display 6.1 inches
 - Volume oven cavity: 50 L
 - 160 Automatic programs
 - 25 Oven Functions
 - Stage Cooking
 - Meat probe
 - Soft closing
 - 4 baking levels
 - 1 telescopic fully extendable guide rails with lock function
 - Adjustable temp. up to 230°C
 - Full steam function



- OCS8664B** \$3,999
60 cm Built-in, Combi Steam Oven
- TFT colour display 2.9 inches
 - Volume oven cavity: 73 L
 - 160 Automatic programs
 - 25 Oven Functions
 - Meat probe
 - Soft closing
 - 5 baking levels
 - 1 telescopic fully extendable guide rails
 - Adjustable temp. up to 230°C
 - Full steam function



- OCS8687B** \$4,399
60 cm Built-in, Combi Steam Oven
- TFT colour display 6.1 inches
 - Volume oven cavity: 73 L
 - 160 Automatic programs
 - 25 Oven Functions
 - Stage Cooking
 - Meat probe
 - Soft closing
 - 5 baking levels
 - 2 telescopic fully extendable guide rails with lock function
 - Adjustable temp. up to 230°C
 - Full steam function

Craft Anthracite Ovens



- OP8637A** \$1,999
- 60 cm Built-in, Pyrolytic Oven
- Icon LED display
 - Volume oven cavity: 71 L
 - 13 Oven Functions
 - Soft closing
 - 5 baking levels
 - Meat probe
 - 1 telescopic fully extendable guide rails
 - Adjustable temp. up to 275°C
 - Pyrolytic automatic cleaning



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- 60 cm Built-in, Pyrolytic Oven
- TFT colour display 2.9 inches
 - Volume oven cavity: 71 L
 - 87 Automatic programs
 - 18 Oven Functions
 - Meat probe
 - Soft closing
 - 5 baking levels
 - 1 telescopic fully extendable guide rails
 - Adjustable temp. up to 275°C
 - Pyrolytic automatic cleaning



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- TFT colour display 2.9 inches
 - Volume oven cavity: 50 L
 - 120 Automatic programs
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 - 4 baking levels
 - 6 Microwave settings
 - Inverter microwave system without turntable
 - Adjustable temp. up to 275°C
 - Microwave power range: 90 - 1000 W



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Craft Stainless Steel Ovens



- OP8637S** \$1,999
- 60 cm Built-in, Pyrolytic Oven
- Icon LED display
 - Volume oven cavity: 71 L
 - 13 Oven Functions
 - Soft closing
 - 5 baking levels
 - Meat probe
 - 1 telescopic fully extendable guide rails
 - Adjustable temp. up to 275°C
 - Pyrolytic automatic cleaning



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 - Volume oven cavity: 71 L
 - 87 Automatic programs
 - 18 Oven Functions
 - Meat probe
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 - 25 Oven Functions
 - Meat probe
 - Soft closing
 - 5 baking levels
 - 1 telescopic fully extendable guide rails
 - Adjustable temp. up to 230°C
 - Full steam function



- OCS8687S** \$4,399
- 60 cm Built-in, Combi Steam Oven
- TFT colour display 6.1 inches
 - Volume oven cavity: 73 L
 - 160 Automatic programs
 - 25 Oven Functions
 - Stage Cooking
 - Meat probe
 - Soft closing
 - 5 baking levels
 - 2 telescopic fully extendable guide rails with lock function
 - Adjustable temp. up to 230°C
 - Full steam function

Warming Drawers



The ASKO Craft warming drawer is 14 cm high and is co-designed to be installed with either 45cm or 60cm ovens. The drawer can be used to heat plates and cups, to keep food warm or even slow cook food.



- ODW8127B** \$1,299
 14 cm Black Steel Warming Drawer
- Push to open mechanism
 - Fan for even air circulation
 - Drawer on easy gliding telescopic guides
 - Temperature range 30°C - 80°C
 - Defrosting
 - Food and plate warming
 - Front indication light



- ODW8127A** \$1,299
 14 cm Anthracite Warming Drawer
- Push to open mechanism
 - Fan for even air circulation
 - Drawer on easy gliding telescopic guides
 - Temperature range 30°C - 80°C
 - Defrosting
 - Food and plate warming
 - Front indication light



- ODW8127S** \$1,299
 14 cm Stainless Steel Warming Drawer
- Push to open mechanism
 - Fan for even air circulation
 - Drawer on easy gliding telescopic guides
 - Temperature range 30°C - 80°C
 - Defrosting
 - Food and plate warming
 - Front indication light

Black Steel Dishwasher



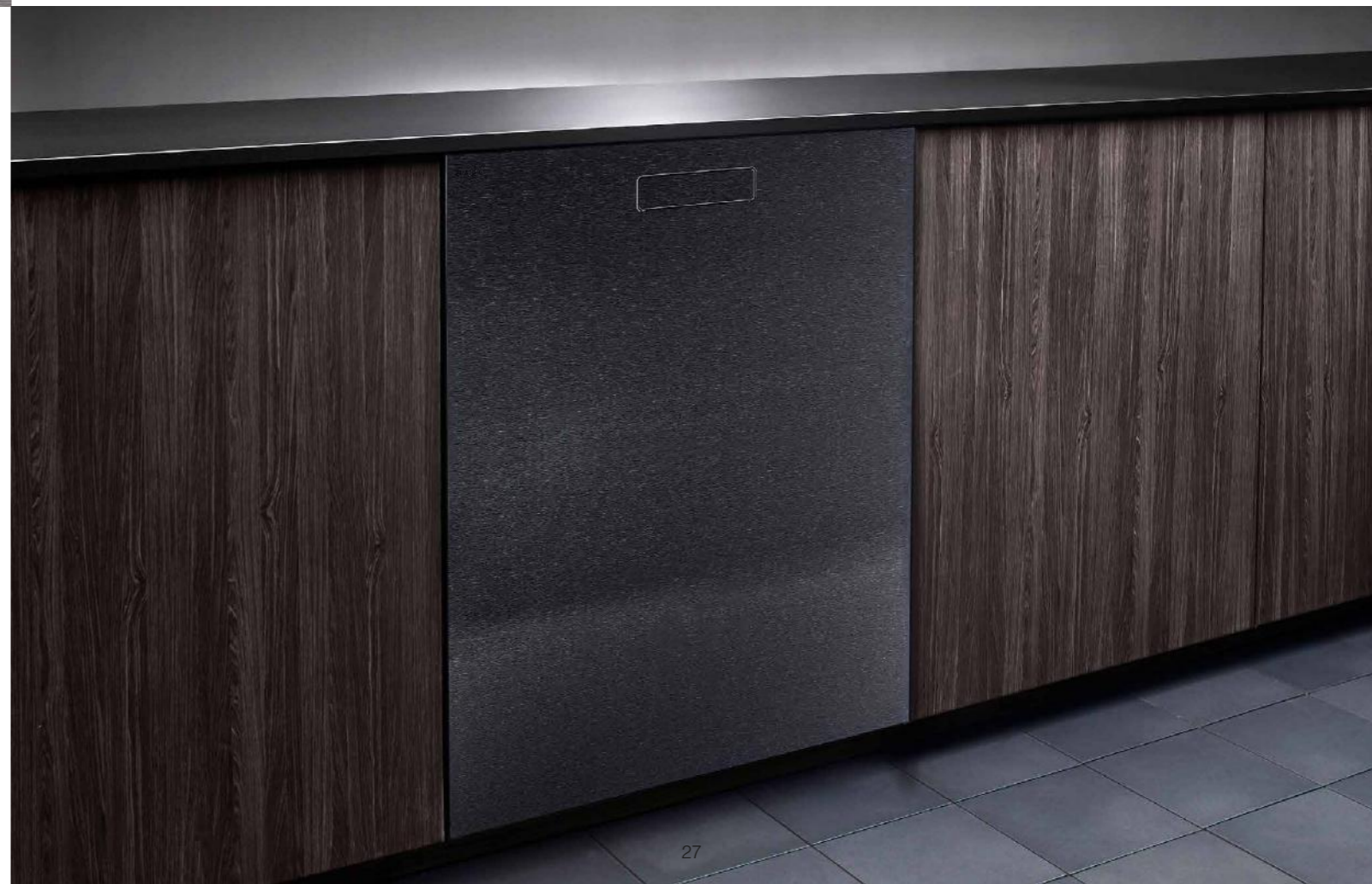
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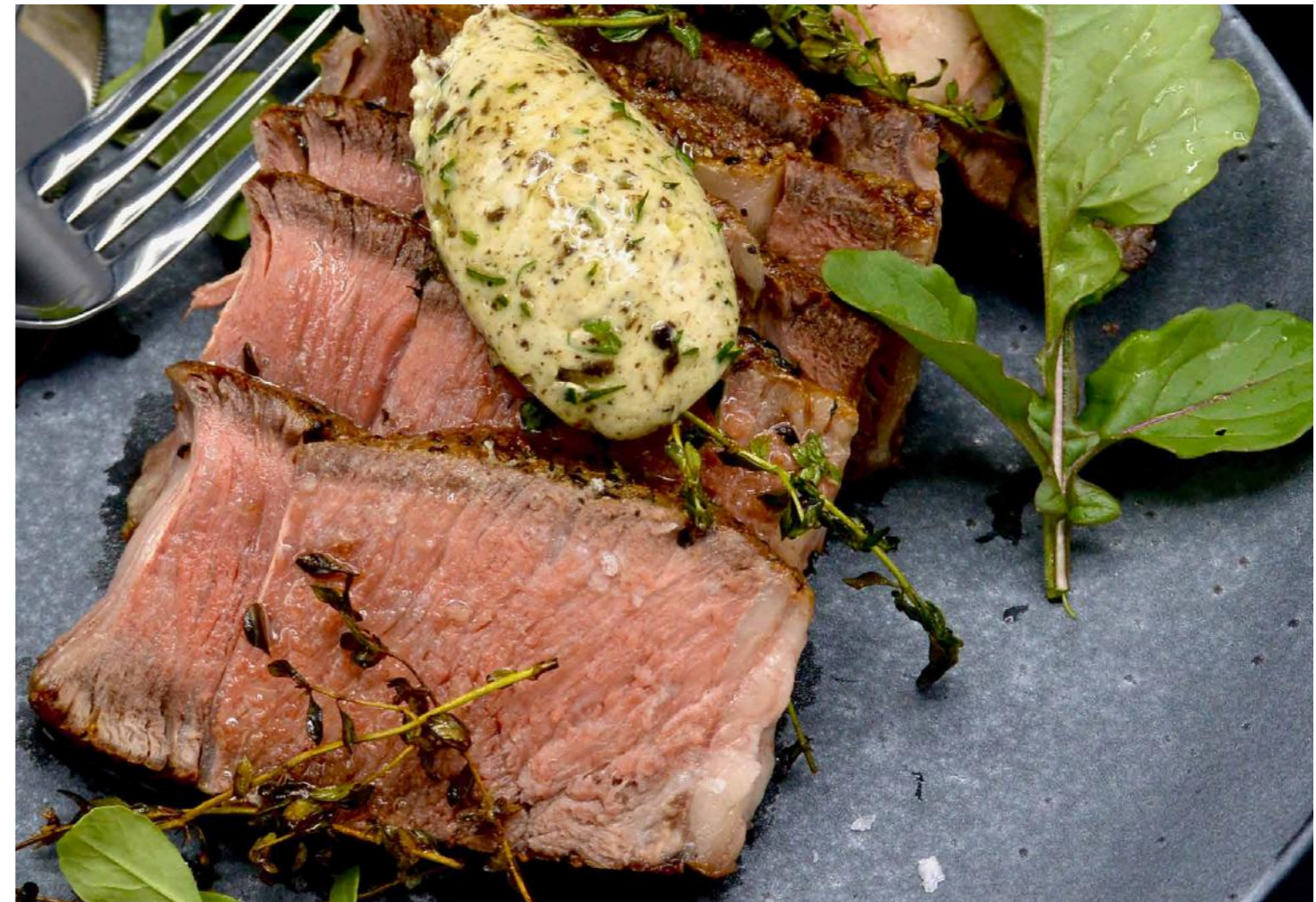
82cm Built-in, Dishwasher

- 15 place settings
- Energy rating: 3.5 stars
- WELS rating: 5 stars
- Turbo Drying
- Noise level 44 dB(A)
- Number of racks: 3
- Cutlery Flexi Tray™
- Premium upper rack
- Premium lower rack
- Removable cutlery basket

*also available in white and stainless steel



Black Steel inspired recipes



Black Angus Rib Eye with Black Truffle Butter

(serves 2-3)

Ingredients

1kg room temperature black angus rib eye steak (on the bone)
200gm room temperature cultured butter
60gm black truffle paste
5 sprigs thyme
5 sprigs chopped flat leaf parsley
3 sprigs chopped french tarragon
5-6 sprigs chopped flat leaf parsley
extra virgin olive oil
sea salt flakes
cracked black pepper
rocket leaves for garnish

Method

Place 150gm of butter, tarragon, parsley, truffle paste, salt and pepper into the bowl of a stand mixer fitted with a whisk attachment and whisk on high speed until the butter is pale. Set aside.

Pre-heat your oven to 185°C. Place a large cast iron skillet or frypan over high heat. Season the steak on both sides with salt and pepper and drizzle a little olive oil over the steak and rub it into the surface.

Place the steak in the frypan and cook for 3-4 minutes until crisp and deep golden, turn the steak over and remove from the heat. Place the ASKO cuisensor into the steak and place the pan and steak into the oven and plug in the other end of the cuisensor. Set the oven to fan forced 185°C and a core temperature of 53°C (for medium rare).

Once the steak has finished remove the pan from the oven and add the thyme and remaining butter and baste the steak with the butter. Set aside the steak to rest in the pan with the probe in for at least 10-15 minutes.

Once rested cut the steak away from the bone and slice the steak across the grain, place the slices on a serving platter and top with truffle butter and garnish with rocket leaves. Serve with a crisp green salad and roasted potatoes.



Squid Ink Fettuccini, Southern Calamari, Garlic, Chilli and Parsley

(serves 4)

Ingredients

250gm squid ink fettuccini
 2 southern calamari, cleaned and sliced into 5cm strips
 4 finely diced shallots
 3 minced garlic cloves
 2 finely diced long red chilli (deseeded)
 1/4 bunch flat leaf parsley roughly chopped
 1/2 lemon zested
 extra virgin olive oil
 sea salt flakes

Method

Place a large pot of water on the stove over high heat and season with salt, once boiled cook the pasta according to the manufactures instructions. Once cooked drain well and while warm toss the pasta in extra virgin olive oil.

Heat a large frypan over medium high heat once the pan is hot add a generous splash of extra virgin olive oil and add the shallots, garlic and chilli. Saute for 1-2 minutes then add the calamari pieces. Cook tossing all the ingredients together for 2-3 minutes. Season well with salt and pepper and toss the pasta through the calamari.

Remove the pan from the heat and add the chopped parsley, use a carving fork to twirl up the pasta and place on serving plates. Spoon the calamari over the pasta and garnish with finely grated lemon zest and a few rocket leaves a drizzle of extra virgin olive oil and serve.



Black Russian Tomato and Black Fig Salad with Burrata

(serves 4)

Ingredients

3 black russian tomatoes
 4 black figs
 4-5 heirloom cherry tomatoes
 1/2 bunch basil
 1 shallot diced
 2 sprigs picked thyme
 30ml red wine vinegar
 90ml extra virgin olive oil
 10gm caster sugar
 sea salt flakes
 cracked black pepper
 1 burrata

Method

Place shallot, picked thyme, caster sugar and red wine vinegar in a small mixing bowl stir and set aside for 10 minutes.

Slice the tomatoes into different shapes and sizes and slice the black figs. Pick basil leaves and set aside also.

Pour extra virgin olive oil over the shallot mix and mix well with a spoon.

Season the tomatoes with salt and pepper and place on serving plates or a platter, arrange black figs and picked basil over the tomatoes.

Drain the burrata and place on a clean chopping board and scoop out pieces of the cheese and arrange over the salad. Season salad with salt and pepper and finish with a generous drizzle of shallot dressing over the entire salad.



Beef and Black Bean

(serves 3-4)

Ingredients

500gm thin sliced beef fillet
 200gm soaked black beans
 4 finely sliced spring onions
 3cm piece peeled ginger julienned
 4 sliced garlic cloves
 2 sliced long red chilli
 1 spanish onion sliced
 100ml shao xing wine
 30ml cider vinegar
 50gm dark brown sugar
 70ml light soy sauce
 5ml sesame oil
 peanut oil
 salt flakes

Method

Soak the black bean overnight in cold water. Once soaked drain the beans and place in a medium size saucepan and cover with fresh water. Bring the beans to the boil and turn down to a medium simmer and cook until tender.

Place the sliced beef into a mixing bowl and add half the shao xing wine and a splash of soy sauce, toss well and set aside for 30 minutes.

Place a wok over high heat and add a splash of peanut oil, briefly stir fry the beef in batches until just sealed and set aside.

Clean the wok and place over high heat again, add a little more peanut oil and sesame oil. Add the ginger, garlic, spanish onion and black beans and stir fry for 1-2 minutes. Return the beef to the wok and add remaining soy, shao xing wine, brown sugar and vinegar, season lightly with salt and cook for a further 1-2 minutes.

Remove from the heat and transfer to a large serving bowl, garnish with sliced chilli and spring onions and serve with steamed jasmine rice.



Black Mussels, Shallots, Garlic, White Wine and Cream

(serves 3-4)

Ingredients

1kg fresh black mussels (de-bearded and scrubbed)
 4 sliced shallots
 4 sliced garlic cloves
 5 sprigs thyme
 150ml dry white wine
 100ml cream
 5-6 sprigs chopped flat leaf parsley
 extra virgin olive oil

Method

Place a large saucepan or wok over high heat and once hot add a splash of extra virgin olive oil. Add shallots, garlic and thyme and fry briefly but do not colour. Add the mussels and white wine and place a lid on the pot/wok.

Shake the pot and cook for 1-2 minutes then add the cream, replace the lid and cook until the mussels open. Transfer the mussels to a large serving bowl and serve with a crusty baguette, crispy french fries and lemon cheeks.



King Salmon Belly, Black Olive Tapenade, Romesco and Leaves

(serves 2)

Ingredients

2 skin on king ora salmon belly (approx. 150gm each)
 2 red capsicums
 1 ripe tomato cut in half
 40gm flaked almonds
 3 cloves peeled garlic
 2 shallots
 5gm smoked paprika
 80gm pitted kalamata olives
 5-6 sprigs chopped flat leaf parsley
 20gm capers
 30gm cornichons
 sea salt flakes
 cracked black pepper
 mixed salad leaves
 lemon cheeks
 extra virgin olive oil
 sea salt

Method

Pre heat the oven to fan forced 190°C. For the romesco sauce Line an oven tray with baking paper and place the capsicum, tomato, garlic and shallots on the tray and drizzle with olive oil and season well with salt and smoked paprika. Roast for 8 minutes then add the flaked almonds to the same tray and roast for a further 5-6 minutes. Remove from the oven and peel the capsicum and tomato and blend all ingredients together until smooth. Set aside.

For the tapenade place olives, cornichons, capers, parsley and a little olive oil into a food processor and blitz until combined but not smooth, season with lemon juice and set aside.

Pre-heat a large frypan or teppanyaki plate over medium heat, pat dry the skin side of the salmon with paper towel and season the salmon belly on both sides with salt, drizzle a little oil in the pan/plate and lay the salmon down skin side and cook over medium high heat for 2-3 minutes. Turn the heat off and flip the salmon over and leave in the pan/plate for a further 30 seconds. Remove the salmon and place on serving plates add romesco sauce to the plate and scoop over a little tapenade. Garnish with baby salad leaves dressed in olive oil and lemon cheeks and serve.



Seared Scallops, Black Pudding, Cauliflower and Curry

(serves 2)

Ingredients

8-10 scallops (roe removed)
 1 medium size black pudding (sliced into 1cm pieces)
 2-3 cauliflower florets (sliced into .5cm pieces)
 keens curry powder
 50gm salted butter
 chopped chives
 picked dill
 extra virgin olive oil
 sea salt flakes

Method

Heat a large heavy based frypan over medium high heat. Add a splash of oil to the pan and add the cauliflower pieces, cook until golden brown on both sides season with salt and set aside.

Clean the frypan and place over the heat once more, season the scallops on both sides with salt and curry powder, drizzle a little oil into the frypan and add the

scallops, cook for 2 minutes then add the black pudding, remove the pan from the heat and add the butter turn over the scallops and leave to stand in the pan for 3-4 minutes.

Arrange the scallops, black pudding and cauliflower on the plate and glaze the scallops with the butter from the pan, garnish with picked dill and chopped chives and serve.



Scrambled Pullet Eggs, Black Truffle and Chives

(serves 2)

Ingredients

5-6 pullet eggs
 50ml thickened cream
 20gm black truffle paste
 20gm unsalted butter
 chopped chives
 ground white pepper
 sea salt flakes
 extra virgin olive oil

Method

Crack the eggs into a large mixing bowl, add cream, truffle paste, sea salt and a little pepper. Whisk all ingredients together until well combined.

Place a frypan over medium heat and heat for 1 minute, turn the heat down to the lowest setting and add a small drizzle of oil and the butter to the pan. Once the butter has melted pour in the egg mixture and leave to stand for 1 minute. Carefully fold the egg mixture over itself with a flexible rubber spatula and continue to cook until the egg is just set but still a little wet.

Remove from the heat and spoon the eggs over toasted crusty bread, garnish with chopped chives and sliced fresh truffle.



Blackberry Muffins

(makes 6 muffins)

Ingredients

135gm self raising flour
 35gm brown sugar
 35gm caster sugar
 75gm full cream milk
 25gm vegetable oil
 50gm melted unsalted butter
 1 whole egg
 pinch ground cinnamon
 5gm vanilla extract
 150gm fresh blackberries
 sea salt flakes

Method

Pre-heat the oven to 170°C.

In a medium size mixing bowl place milk, oil, butter egg and vanilla, whisk all ingredients together until well combined and set aside.

In another mixing bowl place flour, brown sugar, caster sugar, ground cinnamon and pinch of salt, add the wet ingredients to the dry ingredients and mix together with a spatula until well combined. Add the blackberries and fold through the mixture.

Line a muffin tray with patty pans and fill them 3/4 full. Place in the oven and cook for 18-20 minutes. Once baked remove from the oven and place on a cooling rack.

Serve with extra fresh blueberries and cultured butter.



Toasted Black Sesame Ice Cream

(makes approx. 700gm)

Ingredients

200gm black sesame seeds
 250gm thickened cream
 250gm full cream milk
 100gm caster sugar
 5 egg yolks
 1 split vanilla bean

Method

In a medium size saucepan place milk, cream and scraped vanilla bean, place the pot over medium heat and bring to a gentle simmer.

In mixing bowl whisk together egg yolks and sugar until pale, once the cream mixture is hot pour this into the egg mixture and whisk together until well combined.

Return the mixture to the pot and place over a low heat and cook stirring constantly until the mix coats the back of a spoon. Once cooked plunge the pot into a bath of iced water to halt the cooking. Transfer the mixture to a container and place in the fridge until completely cold.

Pour the sesame seeds into a large heavy based fry pan and toast over medium high heat until fragrant, transfer the sesame to a mortar and pestle and pound to a thick puree and set aside to cool. Once cool whisk the sesame seeds through the ice cream base until very well combined. Pass this mixture through a mesh sieve and pour into an ice cream churner, churn according to the manufactures instructions until thick and creamy.

Scoop the ice cream into individual bowls, garnish with mint and serve.



Liquorice and Orange Panna Cotta with Fresh Berries

(serves 6)

Ingredients

357gm thickened cream
 125gm full cream milk
 75gm caster sugar
 150gm soft liquorice
 zest of 1 orange
 2 leaves titanium strength gelatine
 150gm fresh blackberries
 150gm fresh strawberries

Method

Finely slice the liquorice and place in a bowl and pour over milk and grate in orange zest, set aside to infuse for 30 minutes.

Once infused add cream, caster sugar and milk mixture to a medium size sauce pan, place over medium heat, stir the mixture until it comes to a gentle boil and set aside.

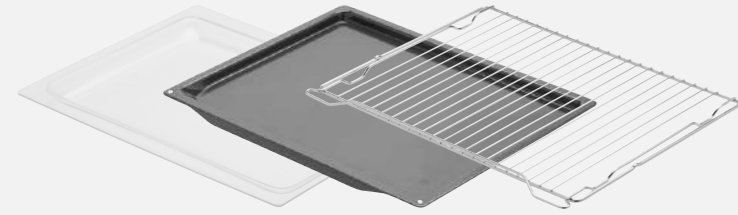
Place the gelatine leaves in a small bowl of cold water for 5-10 minutes to bloom. Once the cream mixture has cooled slightly squeeze the water from the gelatine and stir the gelatine through the cream mixture. Pass the mixture through a mesh sieve into a jug and pour into moulds that have been sprayed lightly with oil spray.

Place in the fridge to cool for 3-4 hours.

To serve remove the panna cotta from the mould and place on a plate, scatter over sliced and whole berries and finish with a small amount of finely grated orange zest over the entire dish.

Oven equipment

OCM8464 / OCM8487



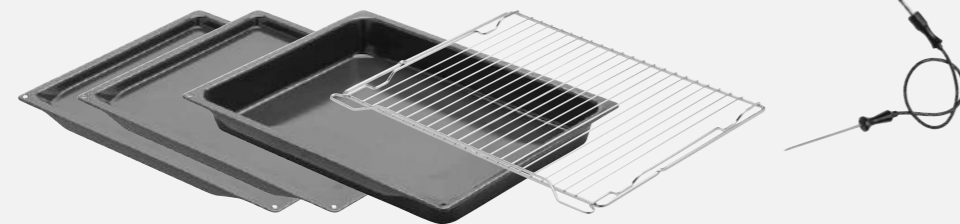
- 1 Glass tray
- 1 Shallow tray
- 1 Grill rack premium

OCS8464 / OCS8487



- 1 Shallow tray
- 1 Grill rack premium
- 1 Steam tray without holes
- 1 Steam tray with holes
- 1 Meat probe

OP8637 / OP8664



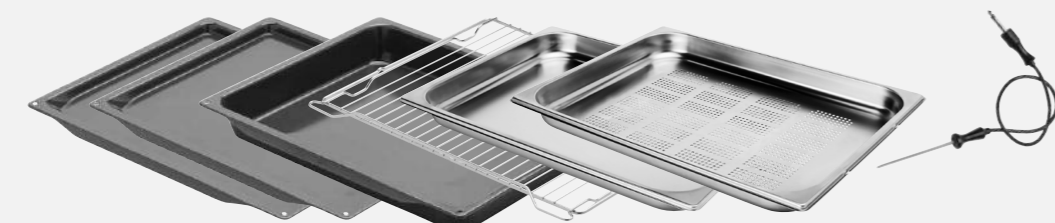
- 2 Shallow trays
- 1 Deep tray
- 1 Grill rack premium
- 1 Meat probe

OP8687



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

OCS8664 / OCS8687



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

Technical specifications

BUILT-IN DISHWASHERS

GENERAL DESCRIPTION

	DBI653.IB/BS/WH/SS
Installation type	Built-in
Size	XL - 82 cm
Colour	Black Steel/White/Stainless Steel
Place settings	14
Sound level dB (A)	44
Energy Rating	3.5
Water Rating	5
Energy consumption/cycle (kWh)	295
Water consumption/cycle (l)	12.2

CONSTRUCTION & PERFORMANCE

Seam welded container / 8 Steel construction	■ / ■
Stainless steel spray arms	■
Water recycling tank	-
Super Cleaning System (SCS+)	■
Sensi Clean™ sensor	■
Number of spray arms / Number of spray zones	3
Jet Spray for tall objects / Wide Spray for pots and pans	- / ■
Turbo Drying™	■
BLDC Motor	■

USE & FLEXIBILITY

Number of basket levels	3
Basket configuration	Premium
Top cutlery tray	■
Upper basket / height adjustable / foldable pin rows	■ / - / ■
Middle basket	-
Lower basket / foldable pin rows	■ / ■
Light Lock™ fixation for lightweight objects	-
Vase stand - holder for vases and baby bottles	-
Status Light	1

PROGRAMS

Normal / Eco	■ / ■
Time / Sanitation	■ / ■
Rinse & Hold / Plastic	■ / ■
Hygiene /Crystal Glass	■ / ■
Quick Pro / Lower / Upper Self Cleaning	■ / ■ / ■

OPTIONS

Extra dry / Delayed start 24 hours	■ / ■
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MODES

Green / Speed / Night / Intensive	■ / ■ / ■ / ■
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DESIGN & INTEGRATION

From the front adjustable rear foot	■
Min niche height / depth / width (mm)	820 / 575 / 600
Weight net (kg)	45

SAFETY & MAINTENANCE

Aqua Safe system	■
Pex hosing	■

TECHNICAL DATA

Connection rating (W)	1900
Rated current (A)	10
Supply voltage (V)	220-240
Frequency (Hz)	50

Technical specifications

COMBI STEAM OVENS

GENERAL DESCRIPTION	OCS8464B/A/S	OCS8487B/A/S	OCS8664B/A/S	OCS8687B/A/S
Type	Combi steam	Combi steam	Combi steam	Combi steam
Installation	Built-in	Built-in	Built-in	Built-in
Size (cm)	45 cm	45 cm	60 cm	60 cm
Display	TFT Colour 2.9 Inch	TFT Colour 6.1 inch	TFT Colour 2.9 Inch	TFT Colour 6.1 inch
Colour	Black Steel/Anthracite /Stainless steel	Black Steel/Anthracite /Stainless steel	Black Steel/Anthracite /Stainless steel	Black Steel/Anthracite /Stainless steel
Capacity	50 litre	50 litre	73 litre	73 litre
CONSTRUCTION & PERFORMANCE				
Vaulted cavity ceiling / Double infra heaters	■ / ■	■ / ■	■ / ■	■ / ■
Meat probe	■	■	■	■
Microwave inverter technology	-	-	-	-
Temperature range	30 - 230 °C	30 - 230 °C	30 - 230 °C	30 - 230 °C
Microwave power range	-	-	-	-
USE & FLEXIBILITY				
Available baking levels	4	4	5	5
Fully extendable rails levels	1	1	1	2
Locking function on rails	-	■	-	■
Number of trays and grids	4	4	6	6
Shallow tray	1	1	2	2
Deep tray	-	-	1	1
Grill Rack Premium	1	1	1	1
Glass tray	-	-	-	-
Steam tray	1	1	1	1
FUNCTIONS & PROGRAMS				
Auto programs	160	160	160	160
Oven functions	25	25	25	25
Stage cooking	-	■	-	■
Auto roast mode	■	■	■	■
Sous vide steam cooking	■	■	■	■
Direct steam injection	■	■	■	■
Full steam function	■	■	■	■
Microwave & hot air	-	-	-	-
DESIGN & INTEGRATION				
Full glass front / Metal knobs	■ / ■	■ / ■	■ / ■	■ / ■
Tinted door glass / Adjustable feet	■ / ■	■ / ■	■ / ■	■ / ■
Product height / depth / width (mm)	458 / 547 / 597	458 / 547 / 597	597 / 546 / 595	597 / 546 / 595
Niche height / depth / width (mm)	450 / 550 / 560	450 / 550 / 560	590 / 550 / 560	590 / 550 / 560
SAFETY & MAINTENANCE				
Active cavity cooling	■	■	■	■
Number of heat reflective glasses	3	3	3	3
Soft closing door	■	■	■	■
Key lock / Door lock	■ / -	■ / -	■ / -	■ / -
Pyrolytic cleaning	-	-	-	-
Steam cleaning	■	■	■	■
Aqua cleaning	-	-	-	-
TECHNICAL DATA				
Connection rating (W)	3400 W	3400 W	3400 W	3400 W
Rated current (A)	16 A	16 A	16 A	16 A
Supply voltage (V)	220-240 V	220-240 V	220-240 V	220-240 V
Frequency (Hz)	50 hz	50 hz	50 Hz	50 Hz

PYROLYTIC OVENS

GENERAL DESCRIPTION	OP8637A/S	OP8664B/A/S	OP8687B/A/S
Type	Pyrolytic	Pyrolytic	Pyrolytic
Installation	Built-in	Built-in	Built-in
Size	60 cm	60 cm	60 cm
Display	Icon Led 6.1 Inch	TFT Colour 2.9 Inch	TFT Colour 6.1 inch
Colour	Anthracite/Stainless steel	Black Steel/Anthracite /Stainless steel	Black Steel/Anthracite /Stainless steel
Capacity	71 litre	71 litre	71 litre
CONSTRUCTION & PERFORMANCE			
Vaulted cavity ceiling / Double infra heaters	■ / ■	■ / ■	■ / ■
Meat probe	■	■	■
Microwave inverter technology	-	-	-
Temperature range	30 - 275 °C	30 - 275 °C	30 - 275 °C
Microwave power range	-	-	-
USE & FLEXIBILITY			
Available baking levels	5	5	5
Fully extendable rails levels	1	1	2
Locking function on rails	■	-	■
Number of trays and grids	4	4	5
Shallow tray	2	2	2
Deep tray	1	1	1
Grill Rack Premium	1	1	1
Glass tray	-	-	1
Steam tray	-	-	-
FUNCTIONS & PROGRAMS			
Auto programs	-	87	87
Oven functions	13	18	18
Stage cooking	-	-	■
Auto roast mode	■	■	■
Sous vide steam cooking	-	-	-
Direct steam injection	-	-	-
Full steam function	-	-	-
Microwave & hot air	-	-	-
DESIGN & INTEGRATION			
Full glass front / Metal knobs	■ / ■	■ / ■	■ / ■
Tinted door glass / Adjustable feet	■ / ■	■ / ■	■ / ■
Product height/depth/width (mm)	597 / 546 / 595	597 / 546 / 595	597 / 546 / 595
Niche height/depth/width (mm)	590 / 550 / 560	590 / 550 / 560	590 / 550 / 560
SAFETY & MAINTENANCE			
Active cavity cooling	■	■	■
Number of heat reflective glasses	4	4	4
Soft closing door	■	■	■
Key lock / Door lock	■ / ■	■ / ■	■ / ■
Pyrolytic cleaning	■	■	■
Steam cleaning	-	-	-
Aqua cleaning	■	■	■
TECHNICAL DATA			
Connection rating	3400 W	3400 W	3400 W
Rated current	16 A	16 A	16 A
Supply voltage	220-240 V	220-240 V	220-240 V
Frequency	50 Hz	50 Hz	50 Hz

Technical specifications

MICROWAVE OVENS

GENERAL DESCRIPTION	OCM8464B/A/S	OCM8487B/A/S
Type	Combi microwave	Combi microwave
Installation	Built-in	Built-in
Size (cm)	45 cm	45 cm
Display	TFT Colour 2.9 Inch	TFT Colour 6.1 inch
Colour	Black Steel/Anthracite /Stainless steel	Black Steel/Anthracite /Stainless steel
Capacity	50 litre	50 litre
CONSTRUCTION & PERFORMANCE		
Vaulted cavity ceiling / Double infra heaters	■ / ■	■ / ■
Meat probe / Multi steam injection system	- / -	- / -
Inverter microwave system	■	■
Temperature range	30 - 275 °C	30 - 275 °C
Microwave power range	90-1000 W	90-1000 W
USE & FLEXIBILITY		
Available baking levels	4	4
Fully extendable rails levels	-	-
Locking function on rails	-	-
Number of trays and grids	3	3
Shallow tray	1	1
Deep tray	-	-
Grill rack premium	1	1
Glass tray	1	1
Steam tray	-	-
FUNCTIONS & PROGRAMS		
Auto programs	120	120
Oven functions	22	22
Stage cooking	-	■
Auto roast mode	■	■
Sous vide steam cooking	-	-
Direct steam injection	-	-
Full steam function	-	-
Microwave & hot air	■	■
DESIGN & INTEGRATION		
Full glass front / Metal knobs	■ / ■	■ / ■
Tinted door glass / Adjustable feet	■ / ■	■ / ■
Product height / depth / width (mm)	458 / 547 / 597	458 / 547 / 597
Niche height / depth / width (mm)	450 / 550 / 560	450 / 550 / 560
SAFETY & MAINTENANCE		
Active cavity cooling	■	■
Number of heat reflective glasses	3	3
Soft closing door	■	■
Key lock / Door lock	■ / -	■ / -
Pyrolytic cleaning	-	-
Steam cleaning	-	-
Aqua cleaning	■	■
TECHNICAL DATA		
Connection rating (W)	2200 W	2200 W
Rated current (A)	16 A	16 A
Supply voltage (V)	220-240 V	220-240 V
Frequency (Hz)	50 Hz	50 Hz

WARMING DRAWER

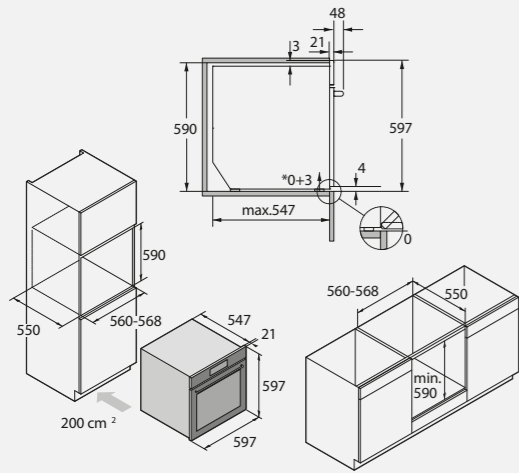
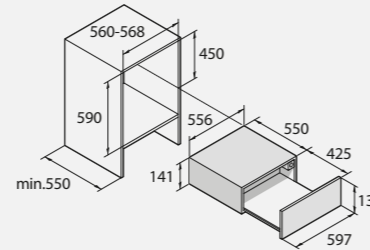
GENERAL DESCRIPTION	ODW8127B/A/S
Type	Warming drawer
Installation	Built-in
Size (cm)	14 cm
Colour	Black Steel/Anthracite /Stainless steel
USE & FLEXIBILITY	
Push-to-open mechanism	■
Fully extendable on telescopic guides	■
Temperature range (°C)	30-80 °C
Suitable for warming cups, glasses and crockery	■
Suitable for keeping food warm	■
Suitable for slow cook food	■
Temperature dial	■
FUNCTIONS & PROGRAMS	
Defrosting (30°C)	■
Warming cups and glasses (40 °C)	■
Warming crockery (60 °C)	■
Keeping food warm (70°C)	■
Slow cooking (80 °C + fan)	■
DESIGN & INTEGRATION	
Suitable for integration with ovens	■
Possible to install oven on top	■
Min product height / depth / width (mm)	135 / 550 / 597
Min niche height / depth / width (mm)	140 / 550 / 560
SAFETY & MAINTENANCE	
Easy clean glass bottom	■
TECHNICAL DATA	
Connection rating	417 W
Rated current	10 A
Supply voltage	220-240 V
Frequency	50 Hz

All descriptions and dimensions in this brochure are a guide only. ASKO does not recommend their use for the manufacture or cutting of kitchen cabinetry prior to reading the installation manuals. Appliances in this brochure may also be fitted with optional extras. ASKO Australia reserves the right to alter specifications of the products without prior notice.

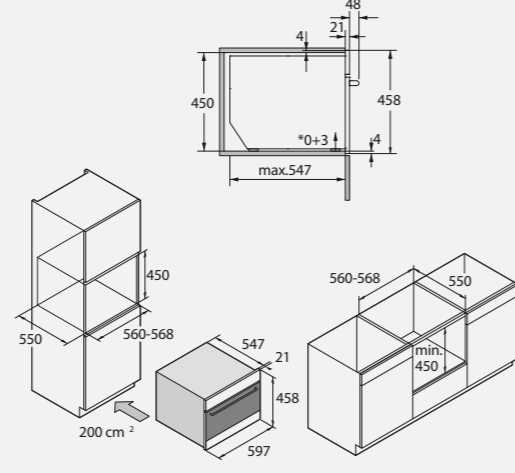
Please visit our website www.asko.com.au or call ASKO on 1300 002 756 for the latest updates.

Installation drawings

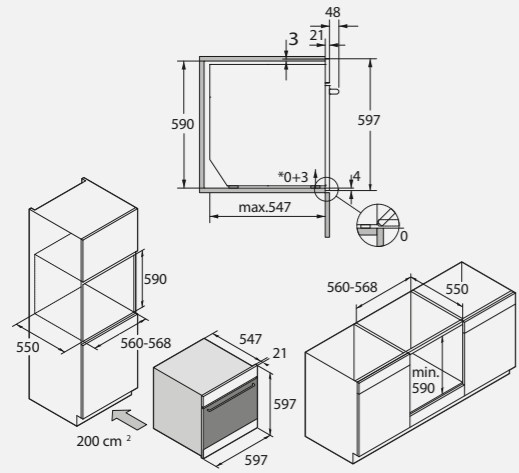
ODW8127A/S/B



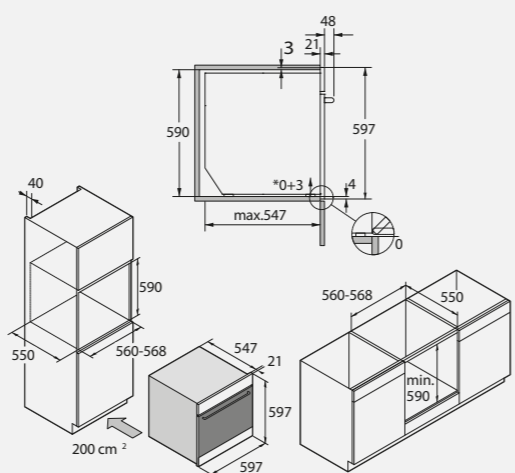
OCS8687A/S/B, OCS8664A/S/B



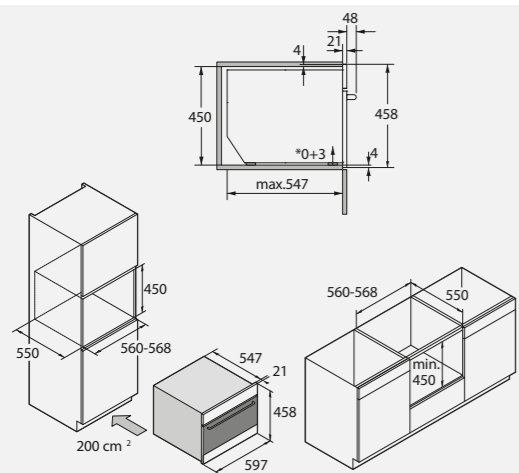
OCS8487A/S/B, OCS8464A/S/B



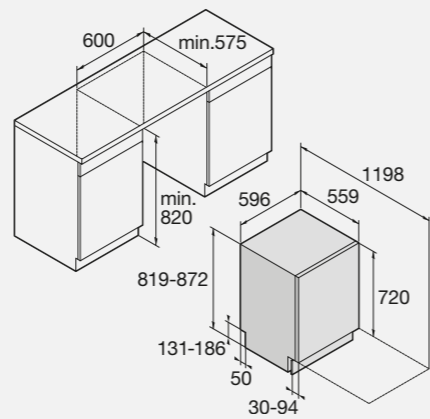
OP8687A/S/B, OP8664A/S/B



OP8637A, OP8637S



OCM8487A/S/B, OCM8464A/S/B

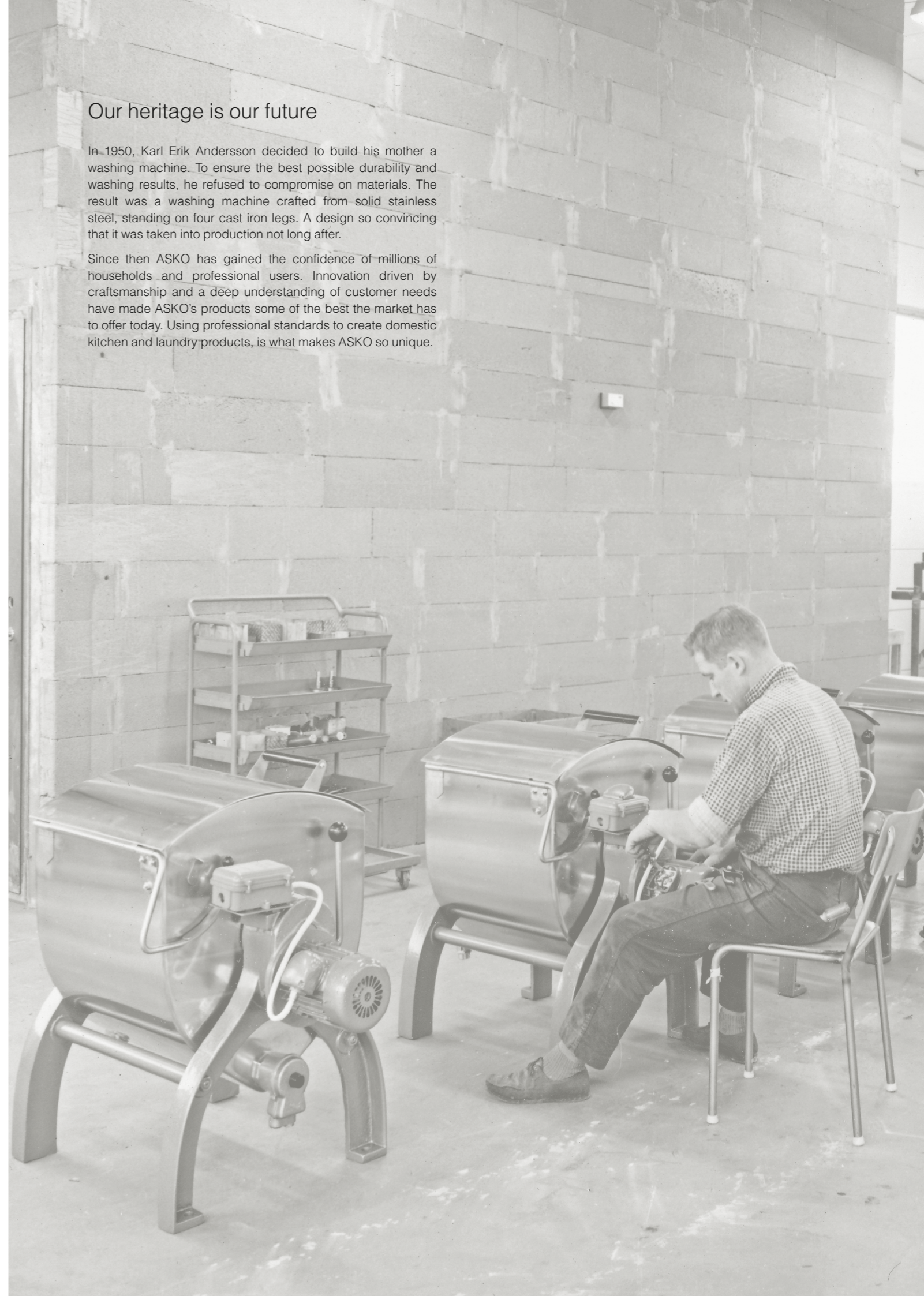


DBI653IB.BS/S/W

Our heritage is our future

In 1950, Karl Erik Andersson decided to build his mother a washing machine. To ensure the best possible durability and washing results, he refused to compromise on materials. The result was a washing machine crafted from solid stainless steel, standing on four cast iron legs. A design so convincing that it was taken into production not long after.

Since then ASKO has gained the confidence of millions of households and professional users. Innovation driven by craftsmanship and a deep understanding of customer needs have made ASKO's products some of the best the market has to offer today. Using professional standards to create domestic kitchen and laundry products, is what makes ASKO so unique.



The ASKO logo consists of a stylized red 'A' symbol followed by the word 'ASKO' in a bold, red, sans-serif font.

Inspired by Scandinavia

Phone ASKO on 1300 00 2756
or visit www.asko.com.au for more information

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