

ASKO Celsius°Cooking™.

A new way of cooking with
precise temperature control.

Smart cooking has never been so easy to get to grips with. And it has never been so easy to prepare wonderful dishes at home the way the finest chefs do. With the Celsius°Cooking™ system, ASKO – the market-leading Scandinavian brand of premium kitchen, laundry and professional appliances – connects smart accessories with step-by-step recipes and premium induction technology to create a world of inspiration where both novice and experienced home chefs will find new ways to excel in their cooking and prepare perfect dishes first time.

Celsius°Cooking™ takes food preparation to the next level by putting precise control of temperatures and timings, and perfect results, directly into the hands of home chefs.



Create with confidence, control and perfect precision.

The Celsius°Cooking™ system is another addition to ASKO's already-comprehensive range of innovative, premium kitchen appliances. Uniquely designed to provide home chefs with the precision, confidence and control they need to expand their culinary horizons, the ASKO Celsius°Cooking™ system features either one of ASKO's Premium induction hobs or the ASKO Elevate hood-in-hob with integrated extractor fan. The system also includes the Celsius°Cooking™ Probe as standard, while the smart cookware Celsius°Cooking™ Chef's Pot and Celsius°Cooking™ Frying Pan are available as accessories.

The hob, pan, pot and probe communicate with each other using Bluetooth to always ensure the right temperature and the right heat at the right time. There is even a companion Celsius°Cooking™ website, which is home to a large collection of inspirational step-by-step recipes, specially created for temperature precise cooking. The recipes come in the form of short films that guide home chefs through each step of the cooking process. The recipes are fun, inspiring and a great way to experience everything the Celsius°Cooking™ system from ASKO has to offer.

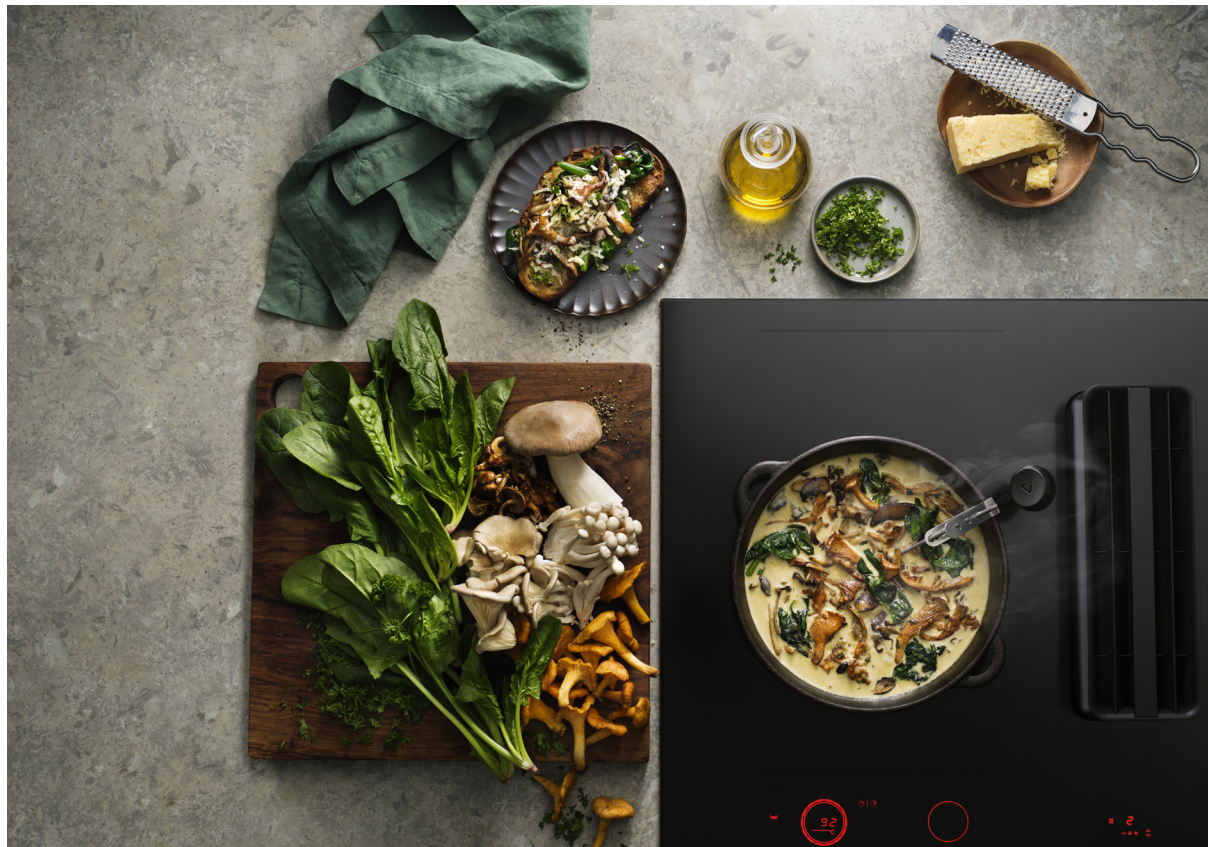
The result is a finely tuned culinary adventure where home chefs can confidently say goodbye to undercooking or overcooking, eliminate overboiling, get new dishes right first time, achieve perfect textures and flavours, and make food that's both tasty and healthy.



Connect to an exciting world of culinary possibilities.

Alongside the connected induction hobs, the Celsius°Cooking™ system from ASKO features a range of smart premium cookware accessories. These accessories include the Celsius°Cooking™ Chef's Pot and Celsius°Cooking™ Frying Pan, which are available separately, and the Celsius°Cooking™ Probe that comes included as standard. All of these accessories are designed to communicate with each other and connect home chefs to an exciting new world of culinary possibilities. The pan is perfect for proteins, pan sauces, shallow frying and more. The pot is ideal for, amongst other things, large batch cooking, slow cooking, braising and frying, while the probe measures temperatures when cooking, boiling, slow cooking, braising and more.

Using the Celsius°Cooking™ Probe, home chefs can measure the exact temperature inside the food they are preparing as well as the temperature of any fluids. The Celsius°Cooking™ Chef's Pot and Celsius°Cooking™ Frying Pan each have a sensor positioned on the base. These sensors measure precisely how much heat is being directed towards the pot and pan so nothing gets too hot or is not hot enough. The pot, pan and probe communicate information with the connected induction hob using Bluetooth, so that the hob always delivers the right amount of heat.



The connected hob, pan, pot and probe, give home chefs an enjoyably hands-on experience of working on the hob as well as the confidence to try new ingredients and techniques, safe in the knowledge that they'll turn out beautifully. The connected nature of the ASKO Celsius°Cooking™ system saves time and effort in the kitchen: keeping a virtual eye on the food and cooking it to absolute perfection – every time.

Recipes to inspire new culinary adventures.

ASKO believes the best way to experience everything Celsius°Cooking™ has to offer is to embrace it and start exploring the culinary possibilities. To help do this, ASKO has created a companion Celsius°Cooking™ website. The Celsius°Cooking™ website is home to a wide range of exciting, inspirational and delicious recipes, specially created for ASKO by expert chefs.

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

With the combination of the Celsius°Cooking™ system and the support and inspiration provided by the Celsius°Cooking™ website, ASKO has created the perfect opportunity for home chefs to really excel, broaden their horizons and take their culinary ambitions to the next level.



Premium performance, built to last.

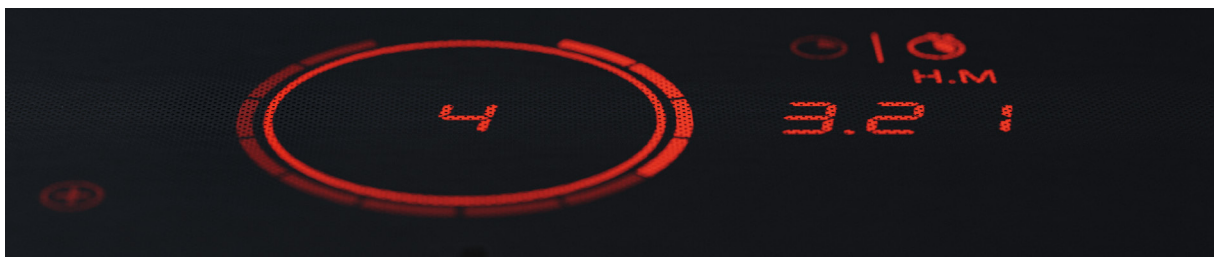
As well as helping home chefs of any skill level to achieve superb results in the kitchen via Celsius°Cooking™, the Premium ASKO induction hob and ASKO Elevate hood-in-hob can, of course, also be used on their own. Like all ASKO appliances, the hobs have been developed to look stunning and perform beautifully with consistently high power, efficient cooling, and solid electric components for durability.

The hobs are built with the latest high-performance induction technology, an intuitive interface that puts the user in direct control of every aspect of the hob's performance, and several smart functions. For example: when using extra-large pots and pans, the Auto Bridge™ function in designated zones expands the induction cooking area to create the right amount of space, while Auto pot detection activates as soon as a pot is sensed on the hob.

When it comes to the hood, Celsius°Cooking™ features the smart function Hob to Hood. Available with compatible RF enabled hoods, Hob to Hood includes four hood control settings. As well as manual control, Hob to Hood includes Synchro start which automatically activates the lights and ventilation when the hob is turned on. Then there is Synchro Control which “reads” what is happening on the hob and adjusts its performance to suit. When you stop cooking, Synchro Stop automatically turns off the lights and then – after a deliberate delay – the ventilation.

There is also a series of beautifully intuitive Easy Dial 2.0 circular sliders on the hob's interface – one per zone. The Circular Slider control on the hob's touch displays shows what level the heat is set at, both graphically and numerically. You can either get a visual feel for how much heat you're cooking with, or go by the number – either power level, or temperature. The slide has a double function and can be used to intuitively set the power level or set the exact temperature of the ASKO Celsius°Cooking™ pans. ASKO Celsius°Cooking™ cookware can also be easily controlled from the hob.

So even without the support of the Celsius°Cooking™ system, ASKO Premium induction hobs and ASKO Elevate hood-in-hob are designed to deliver the power and precision needed to create perfect results every time.



A fitting solution to any kitchen design.

The Celsius°Cooking™ system from ASKO is not only designed to deliver culinary versatility. It has also been designed to fit in with a wide range of kitchen styles and sizes. The Celsius°Cooking™ system is available with different dimensions and different numbers of cooking zones to suit different dimensions, cooking styles and family sizes.

ASKO Premium induction hobs are designed for use with an external hood and are available in the following sizes: 38, 64, 72, 80, 90 and 111 cm, while the ASKO Elevate hood-in-hob for kitchens with a clear view is available in 83 cm.

To add more versatility, ASKO has designed the hobs in two colours: matt black and shiny black. Shiny black is perfectly suited to more traditional kitchens or kitchens with a white finish and can be installed flush or on top of the worktop. The matt black version integrates perfectly with clean, minimalistic kitchen spaces and is installed only on top of worktops.

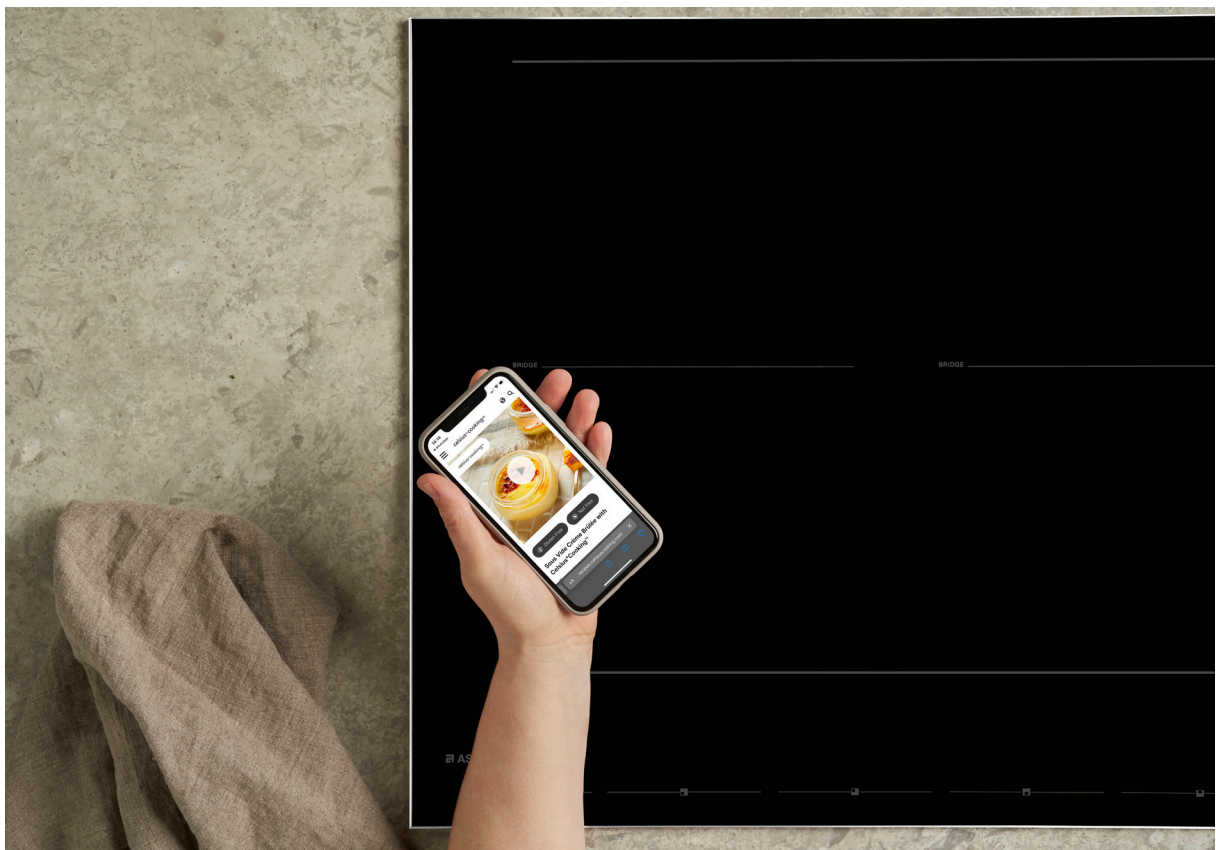


Elevate your cooking and your kitchen design.

With the inclusion of the Elevate hood-in-hob, ASKO has not only given home chefs the opportunity to take their culinary skills to the next level, but their kitchen space as well. ASKO Elevate™ induction hob features a unique, integrated extraction tower. Positioned in the centre of the hob instead of on the ceiling or wall, the extraction tower rises automatically when the extraction is turned on. From here, it takes away cooking vapour and smells, effectively and extremely quietly.

The tower can also be used “flat”, but even when it’s raised there’s plenty of room on the spacious hob. The extraction tower features five different extraction levels plus automatic and manual clean air functions. It also indicates when it’s time to clean the separate filters. ASKO Elevate™ hood-in-hob lets people view their kitchens from a completely new perspective. A blank canvas where anything is possible.

Perfect temperatures, perfect timing, perfect results. The Celsius°Cooking™ system from ASKO puts total control in the hands of the home chef – whether it’s creating the perfect dish or achieving the perfect kitchen design. Smart cooking has never been easier to get to grips with.

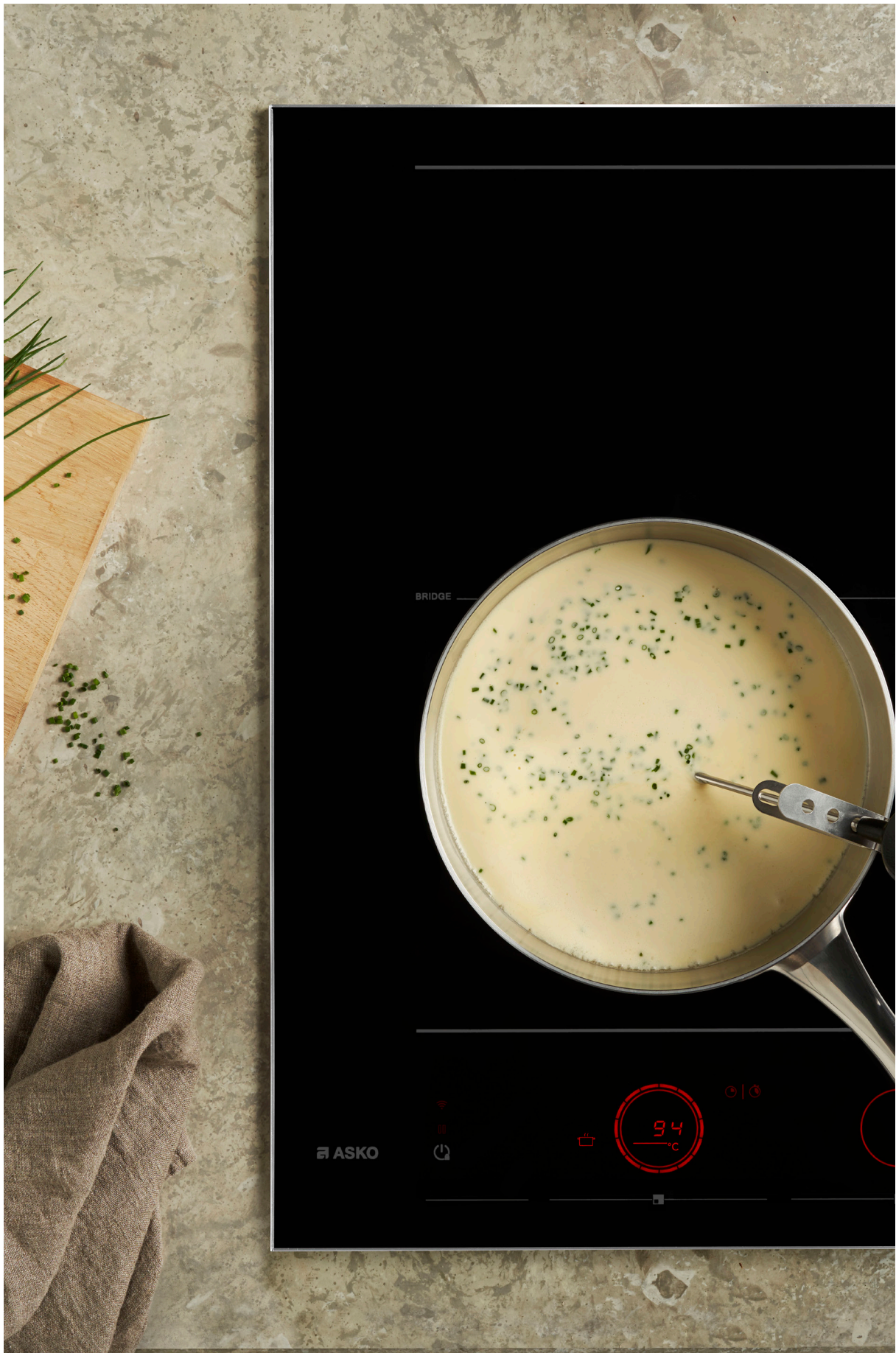


iF Design Award 2021.

“Our customers love cooking – and they also love to try out high-quality ingredients or dishes that might be new to them, and interesting new preparation techniques. Precise control over temperatures and timings is what ASKO Celsius°Cooking™ system is all about, and it’s what makes top-quality ingredients – and the dishes that they go into – really shine. We like to think of ASKO Celsius°Cooking™ as a professional guidance tool, or a GPS, in the kitchen, giving people the inspiration and confidence to create new dishes that really impress with far less stress than if they were exploring the recipes on their own”, explains **Vincent Hofstee**, ASKO’s global design manager for Cooking and Refrigeration.

ASKO Celsius°Cooking™ induction hobs and smart cookware system won an iF DESIGN AWARD 2021, while ASKO Elevate™ induction hob with integrated extraction was awarded an iF DESIGN AWARD 2022.





About ASKO Appliances.

The ASKO story started in the 1950s. A young farmer in Jung, south of Lidköping in Sweden, saw his mother's predicament: washing by hand is wet, cold, hard and heavy. He wished to ease her burden, so he invented his own machine – a sturdy, steady and reliable washer in cast iron and stainless steel. The beginning of ASKO was an act of love – no more, no less.

Today, ASKO is the market-leading Scandinavian brand of premium kitchen, laundry and professional appliances built on a proud 70-year heritage. ASKO products are developed by combining traditional craftsmanship, user-driven innovation and a passion for design. Since 1950, millions of professionals and home users on all continents have experienced the unique pleasure of ASKO appliances.

ASKO Philosophy.

The combination of everyday functionality, environmental concern and clean, pleasant lines is the principal hallmark of Scandinavian design – and ASKO. The fundamental idea is that carefully designed products should improve people's quality of life. To distinguish itself in a world of unnecessary and overly complex designs, ASKO aims for a soft, human-centric minimalism based on the principle of quiet being the new loud.



For more information, please contact:



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