

# INSTRUCTIONS FOR USE

**HI16611**

**HI18611**



# Instructions for use

## Induction hob

*Dear ASKO Customer,*

*Thank you for choosing this superior-quality product.*

*We guarantee that the quality of the internal components of your new machine is equal to that of its external elements, and that the standards adhered to during its manufacture are as high as the efficiency of its performance.*

*We hope that this product will fully meet your expectations for many years.*

*In order to get the best from your machine, we recommend that you begin by familiarising yourself with the manual.*

*This manual also contains information on protecting the environment.*

# Tips

## Safety recommendation

We have designed this cooking hob for use by private individuals in their homes. These cooking hobs are intended exclusively for cooking beverages and foodstuffs and do not contain any asbestos-based materials.

### Residual heat

A cooking zone can remain hot for several minutes after use.

An "H" is displayed during this period.

Avoid touching the hot areas during this time.

### Child safety

Your hob has a child safety which locks it when stopped or during cooking (see section: use of child safety).

Do not forget to unlock before using again.

### For users with heart pacemakers and active implants.

The functioning of the hob conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements (89/335/EEC directives).

In order to avoid interference between your cooking hob and a pacemaker, your pacemaker must be designed and programmed in compliance with the regulations that apply to it.

Consequently, we can only guarantee that our own product is compliant.

With regard to the compliance of the pacemaker or any potential incompatibility, you can obtain information from the manufacturer or your attending physician.

### For Australia :

Young children should be supervised to ensure that they do not play with the appliance.

This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.

Accessible parts may become hot during use. To avoid burns young children should be kept away.

### Warning



#### Electrical Danger

**Ensure that the power cable of a connected electrical appliance near the hob is not in contact with the cooking zones.**

**If a crack appears in the surface of the glass, disconnect your appliance immediately to prevent a risk of electric shock.**

**To do this, remove the fuses or use the circuit breaker.**

**Do not use your hob until you have replaced the glass worktop.**

### Warning



**Keep this user guide with your appliance. If the appliance is ever sold or transferred to another person, ensure that the new owner receives the user guide. Please become familiar with these recommendations before installing and using your oven. They were written for your safety and the safety of others.**

# Tips

## Care for the ENVIRONMENT

- This appliance's packing materials are recyclable. Recycle them and play a role in protecting the environment by depositing them in municipal containers provided for this purpose.
- Your appliance also contains many recyclable materials. It is therefore marked with this logo to indicate that used appliances must not be mixed with other waste. Recycling of the appliances organised by your manufacturer will thus be undertaken in optimum conditions, in accordance with European directive EC/2002/96 relating to electrical and electronic equipment waste. Consult your local authority or your retailer to find the drop-off points for used appliances that are nearest to your home.
- We thank you for your help in protecting the environment.

## For Australia :

Young children should be supervised to ensure that they do not play with the appliance. This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.

Accessible parts may become hot during use. To avoid burns young children should be kept away.

### Warning



Installation should only be performed by installers and qualified technicians.

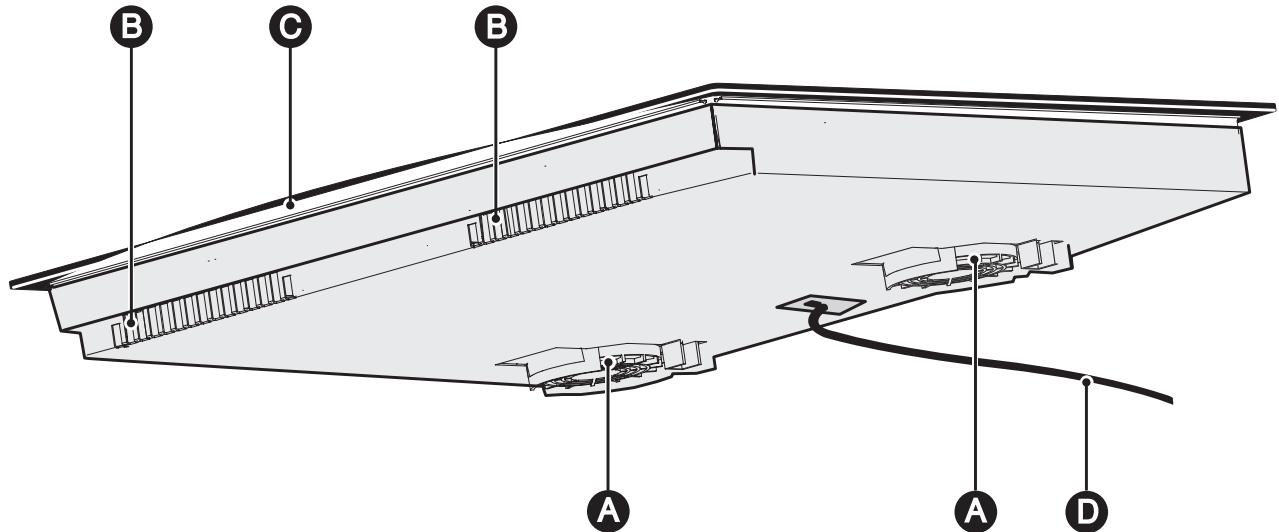
**This appliance complies with the following European directives:**

- Low Voltage Directive 73/23/CEE modified by directive 93/68/CEE for the insertion of the EC marking.
- Electromagnetic Compatibility Directive 89/336/CEE modified by directive 93/68/CEE for attaching the CE mark.
- EC regulation no. 1935/2004 concerning materials and objects intended for contact with food substances.

# Table of contents

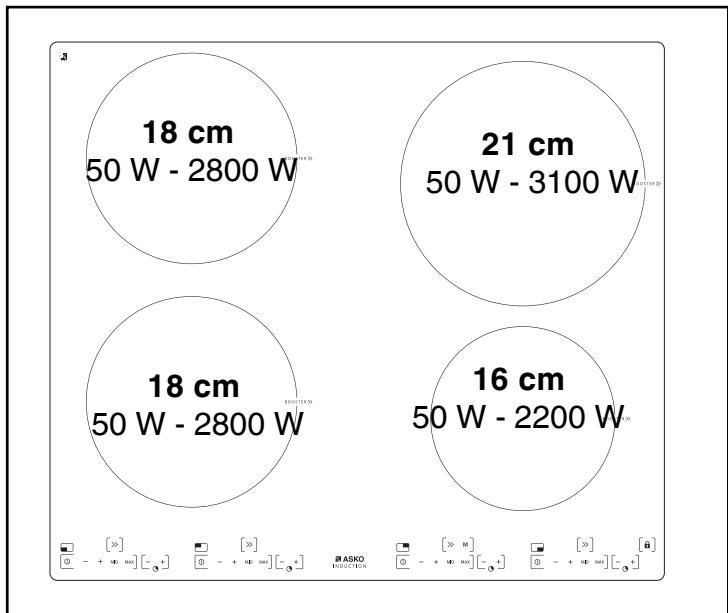
<b>Tips</b>	<b>2</b>	<b>Cooking chart</b>	<b>12</b>
Safety recommendation	2	<b>For the fitter</b>	<b>13</b>
Residual heat	2	Electrical connection	13
Child safety	2	Hook-up of 220-240V~	13
For users with heart pacemakers and active implants.	2	Hook-up of 400V 2N~ - 16A	13
Care for the ENVIRONMENT	3	Choice of location	14
<b>Description of your Appliance</b>	<b>5</b>	Build-in	14
<b>Description of the top</b>	<b>6</b>	<b>Caring for and cleaning your hob</b>	<b>15</b>
<b>Using your Appliance</b>	<b>7</b>	Caring for your appliance	15
Induction receptacles	7	Maintaining your appliance	15
The induction principle	7	When machine is activated	16
Cookware	7	When the machine is switched on	16
Which cooking zone should I use with which receptacle?	7	During operation	16
Description of control panel	8		
Powering on	8		
Off	8		
Adjusting the power level	8		
Preheat	8		
Adjusting the timer	9		
Using the "CHILD SAFETY DEVICE"	9		
How to lock the control panel?	9		
How to unlock the control panel?	9		
Use of "M" Memo button	10		
To programme a cooking cycle:	10		
Using a programmed cooking cycle:	10		
Operating safety	11		
Residual heat	11		
Temperature limiter	11		
"Small Items" safety	11		
Protection against overflows	11		
Auto-Stop system	11		

# Description of your Appliance

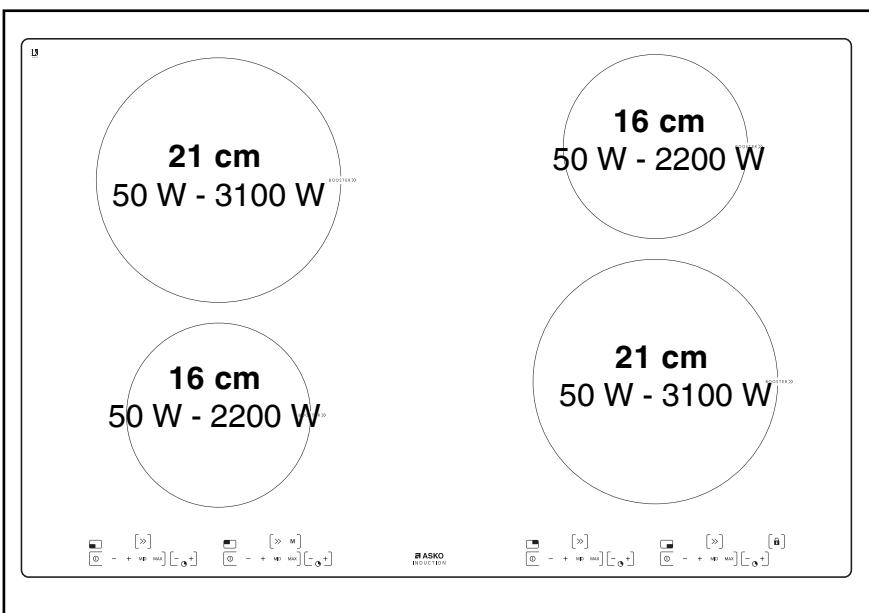


- A** Air intake
- B** Air outlet
- C** Vitroceramic glass
- D** Power cord

# Description of the top



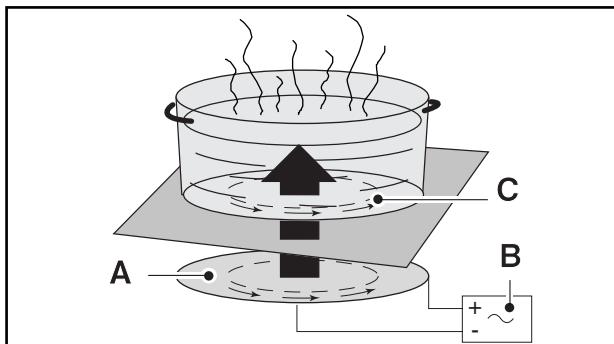
**803HI166\***



**803HI186\***

# Using your Appliance

## Induction receptacles



- A** Inductor
- B** Electronic board
- C** Induced electric current

### The induction principle

The principle of induction is based on a magnetic effect.

When you place your cookware on a cooking zone and you turn it on, the electronic boards in your cooking hob produce "induced" currents in the bottom of the cookware and instantly raise its temperature. This heat is then transferred to the food, which is simmered or seared depending on your settings.

### Cookware

Most cookware is compatible with induction. Only glass, terra cotta, aluminium without a special finish on the bottom, copper and some non-magnetic stainless steels do not work with induction cooking. We suggest you choose cookware with thick flat bottoms. The heat will be distributed better and cooking will be more uniform.

**CLASS INDUCTION** By choosing cookware that displays this logo on its bottom or on its packaging, you can be certain that it is perfectly compatible with your hob under normal operating conditions.

To help you choose, a list of cookware is provided with this guide.

## Which cooking zone should I use with which receptacle?

Cooking area cooking*	Cookware to use
16 cm	10 ..... 18 cm
18 cm	12 ..... 22 cm
21 cm	18 ..... 24 cm
23 cm	12..... 26 cm
28 cm	12 ..... 32 cm

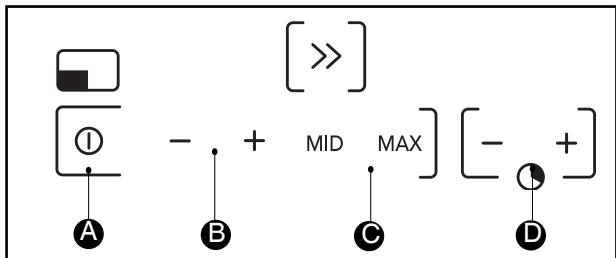
\*depending on model

### Tip

To check the suitability of your cookware: Place the pan on a cooking zone at power level 4. If the display remains on, your cookware is compatible. If the display flashes, your cookware cannot be used with induction cooking. You can also use a magnet to test the cookware. If a magnet "sticks" to the bottom of the cookware, it is compatible with induction.

# Using your Appliance

## Description of control panel



- A** Start/stop buttons.
- B** Power level buttons
- C** Preselecting power level buttons
- D** Timer buttons.

### Powering on

- 1** Press the start/stop button of the zone you wish to use.
- 2** A flashing 0 display and a beep indicates that the cooking zone is on. You can now choose the desired power level. If you do not select a power level, the cooking zone will automatically shut off after a few seconds.

### Off

Press the start/stop button for the cooking zone used or the “-” power button until 0 is displayed.

### Adjusting the power level

Press the + or - power buttons. When it is switched on you can move directly to maximum power “12” by pressing the “-” button.

### - Pre-selected power levels:

Low-heat button MID (power level 6)

High-heat button MAX (power level 10)

### - Preselecting the maximum power level:

Boost button [»]

Boiling power level

### Preheat

This feature allows you to raise the temperature rapidly in the preparation phase, so that you can proceed with your cooking at the power level you have chosen.

To use it:

- After setting the power to 12, choose the “PC” pre-heating function by pressing the “+” button a second time. The display will show “PC”.
- As long as this is displayed, you can change your cooking power level.
- A Beep confirms the setting.
- The display flashes alternately between “PC” and your cooking power level: you are in the “pre-heating” phase.
- At the end of the automatic pre-heating phase, your hob now only displays the cooking power level that you had selected originally. You have now come back to normal cooking mode.

### Tip

If you are using several receptacles on the hob at the same time, try to use cooking zones located on opposite sides. On the same side, using the booster in one zone automatically limits the the cooking power level of the other zone visible in the display. This automatic limitation also applies when the pre-heating function is used.

### Warning



- When the display shows “PC” (pre-heating), if you do not set the cooking power level, the cooking zone will turn off.
- The pre-heating time is calculated automatically by your hob depending on the cooking power level chosen.
- The pre-heating function cannot be used if the cooking power level is less than 6.
- If you press the power buttons while pre-heating is underway, this “pre-heating” will be cancelled. You come back to normal power setting mode.

# Using your Appliance

## Adjusting the timer

Each cooking zone has its own timer. It can be used as soon as the cooking zone is turned on.

To turn it on or change the timing, press the “+” or “-” buttons on the timer.

When setting longer cooking times, you can get to 99 very quickly by pressing the “-” button straight away.

When the cooking is finished, “0” is displayed and a beep sounds. To cancel this information, press any button for the particular cooking zone being used.

Otherwise, the information will disappear after a few moments.

To stop the timer manually, press “+” and “-” at the same time or return to 0 using the “-” button.

## Hob locked in operation

The display of the cooking zones in operation alternately indicates the power and the lock symbol .

When you press the **power** or **timer** keys of the zones in operation, the LED of the lock lights; it will go out after a few seconds, only the “stop” button is always active.

In the cooking zones which are not in operation, the symbol  and the LED light when you press the “**on/off**” buttons.

This display disappears after a few seconds.

## The hob is locked when switched off

The LED above the lock key is unlit.

Pressing this button for a short time causes the LED to light.

The LED is displayed when you press an **on/off** button in any zone.

## How to unlock the control panel?

Press the unlock button until the LED goes out and a double sound signal confirms your operation.

## Tip

Remember to unlock your hob before reusing it (see section “use of child safety function”).

## Using the “CHILD SAFETY DEVICE”



Your cooking hob has a child safety function which locks controls which are not in use (for cleaning, for example) or during cooking (to keep your settings).

For safety reasons, only the “stop” button is always active and allows the heating zone to be switched off even if locked.

## How to lock the control panel?

Keep the locking key held down until the LED above it lights and a sound signal confirms your operation.

# Using your Appliance

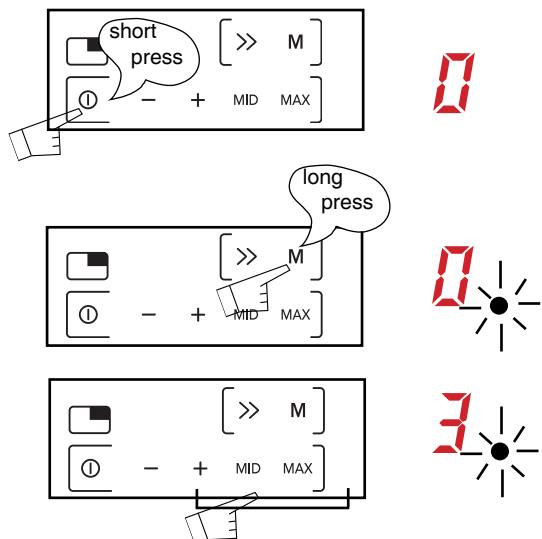
## Use of “M” Memo button

This button allows you to programme the full cooking cycle for a particular preparation.

Only one programmed cycle can be carried out at a given time on the hob.

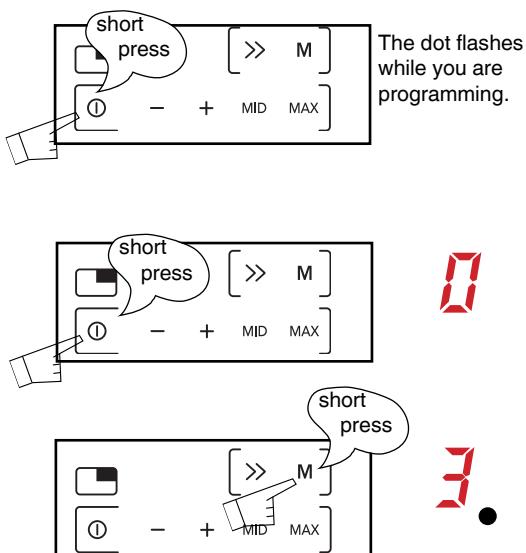
### To programme a cooking cycle:

- 1** Place your receptacle on the cooking zone.
- 2** up to....
- 3** Setting the power.
- 4** Each new power level setting is then saved as well as how long it will run for.
- 5** Stoppage and confirming the programme



### Using a programmed cooking cycle:

- 1** Place your receptacle on the cooking zone.
- 2** A fixed dot appears and the saved power levels scroll down. The power level and timer display locks set and the cooking begins.



### Operation:

- From 1 to 5 successive cooking phases can be saved in the same “MEMO” cooking cycle. Beyond 5 phases, “no” displays, and the programming finishes.
- The duration of each phase must be at least 10 seconds for it to be entered into the programme.
- The timer can only be used during the last phase of programmed cooking.
- The pre-heating function is not available in “MEMO” mode
- Using the “MEMO” function takes priority if you are using both cooking zones on the same side of your hob. At high power, the cooking zone on the other side may have its power reduced. A BEEP will alert you if this happens.

# Using your Appliance

## NOTE:

- When the cooking is finished, the display shows a 0 and a beep sounds roughly every 5 seconds for a few moments. To cancel this information, press any button from the "MEMO" cooking zone.
- When using MEMO you can return to the normal function at any time (except MEMO) by pressing on the "-", "+" "pre-selections" buttons to modify your setting or "stop" to stop the cooking.
- To replace an existing saved programme, use the procedure detailed in the paragraph: "To programme a cooking cycle".

## Operating safety

### Residual heat

After intensive use, the cooking zone that you have just used can remain hot for several minutes.

A "H" is displayed during this period. Avoid touching the hot areas during this time.

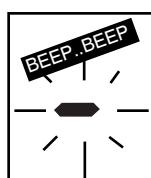
### Temperature limiter

Each cooking zone is equipped with a safety sensor that constantly monitors the temperature of the bottom of the cookware. In the event that an empty vessel is left on a cooking zone that is on, this sensor automatically adjusts the power output of the hob, thereby avoiding any risk of damage to the cookware or the hob.

### "Small Items" safety

A small object (such as a fork, a spoon, a ring, etc.) left alone on the hob is not detected as a piece of cookware. The display flashes and no heat is produced.

### Protection against overflows



The hob may shut down (with the adjacent symbol in the display) and a beep (depending on the model) may sound in any of these 3 situations:

Overflow that spills onto the buttons.  
Damp cloth placed over the buttons.  
Metallic object placed on the buttons.  
Clean the hob or remove the object, then begin cooking again.

### Auto-Stop system

If you forget to turn off a preparation, your cooking hob has an "Auto-Stop system" safety function which automatically turns off the forgotten cooking zone after a predefined time (between 1 and 10 hours, depending on the power used).

If this safety function is activated, the disconnection of the cooking zone is signalled by the display "AS" or "A" in the control zone and a beep is emitted for approximately 2 minutes. Simply press any of the buttons to stop it.

A double beep will confirm your action.

## Warning



**Several small objects together on a cooking zone may be detected as cookware. If the display remains on: power may be supplied and the objects may be heated.**

# Cooking chart

		FRY BRING TO THE BOIL			COOK/GLAZE BRING BACK TO THE BOIL SIMMERING			COOK/SIMMER			KEEP HOT			
		Boost	12	11	10	9	8	7	6	5	4	3	2	1
<b>SOUPS</b>	BROTHS										4	3		
	THICK SOUPS										3	2		
<b>FISH</b>	COURT-BOUILLON					8	7							
	FROZEN								6	5				
<b>SAUCE</b>	THICK, FLOUR-BASED									5	4	3		
	WITH BUTTER AND EGGS (BEARNAISE, HOLLANDAISE)									4	3	2		
	PREPARED SAUCES									3	2	1		
<b>VEGETABLES</b>	ENDIVES, SPINACH	Boost	12	11	10	9	8	7	6	5	4	3	2	1
	LEGUMES									4	3			
	BOILED POTATOES								6	5	4	3		
	GOLDEN BROWN POTATOES								6	5	4	3		
	SAUTÉE POTATOES								6	5	4	3		
<b>MEAT</b>	DEFROSTING OF VEGETABLES									4	3			
	THIN MEAT						8	7						
	PAN-FRIED STEAKS						8	7						
<b>FRYING</b>	BARBECUE (CAST IRON GRILL)						8	7						
	DEEP FROZEN CHIPS				8	7	6	5	4	3	2	1		
<b>MISCELLANEOUS</b>	FRESH CHIPS	Boost	12	11	10	9	8	7	6	5	4	3	2	1
	PRESSURE COOKER (AS SOON AS A WHISPERING SOUND IS HEARD)								6	5	4	3		
	FRUIT COMPOTES								6	5	4	3		
	PANCAKES						8	7	6	5	4	3		
	CUSTARD								6	5	4	3		
	MELTED CHOCOLATE											2	1	
	JAMS								6	5	4	3		
	MILK								6	5	4	3		
	FRIED EGGS							7	6	5	4	3		
	PASTA							7	6	5	4	3		
	SMALL BABY POTS (DOUBLE-BOILER)									6	5	4	3	
	STEWs								6	5	4	3		
	CREOLE-STYLE RICE								6	5	4	3		
	RICE PUDDING									6	5	4	3	

# For the fitter

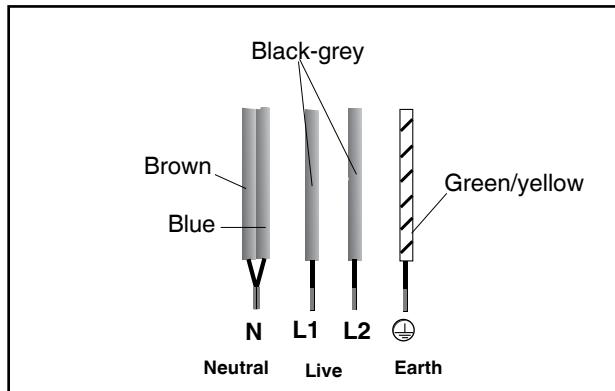
## Electrical connection

These hobs must be connected to the mains using a socket in compliance with publication IEC 60083 or an all-pole circuit-breaker device in compliance with the installation rules in force.

When power is first supplied to your hob, or after an extended power cut, an indicator light will appear on the control panel. Wait for 30 seconds approximately until this information disappears before using your hob (This display is normal and it is intended, if applicable, for your after-sales service. In all cases, the user of the hob should disregard it).

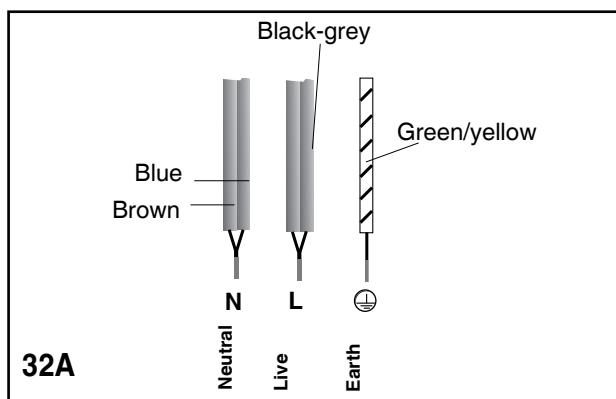
## Hook-up of 400V 2N~ - 16A

Separate the 2 phase wires (L1 and L2) before connection.



For a 400 V 2N triphase connection, if your hob malfunctions, check that the neutral conductor is properly connected.

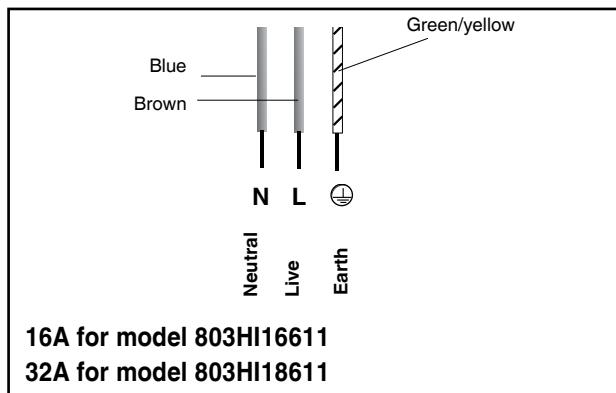
## Hook-up of 220-240V~



### Warning



If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a qualified person to avoid danger.



### Warning

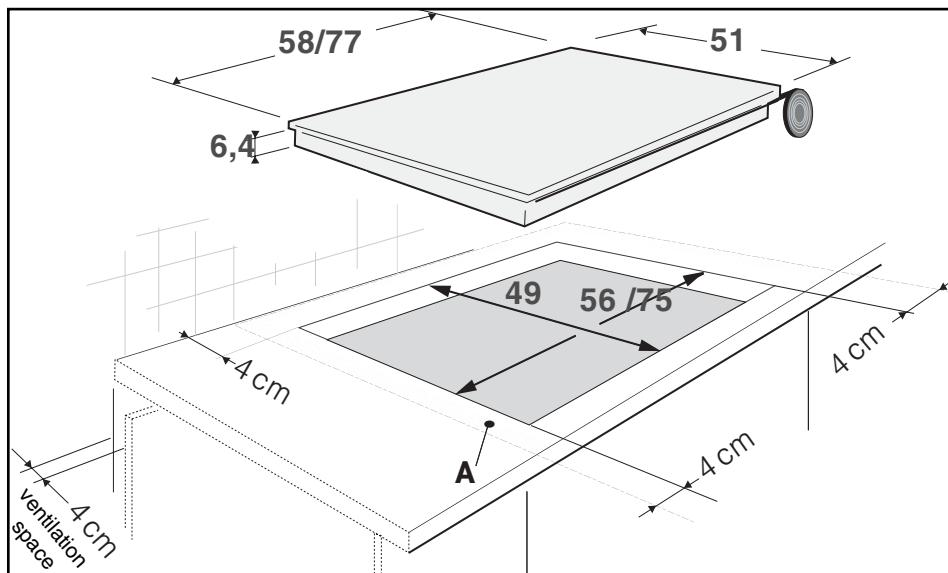


The safety wire (green-yellow) is connected to the appliance's terminal (⏚) and must be connected to the ground lead of the electrical set-up. In the case of connection to an electric wall socket, it must remain accessible after installation.

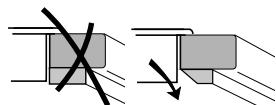
The fuse in your set-up must be 10 amperes.

If the power cable is damaged, it must be replaced by the manufacturer, its After-Sales Service Department or a similarly qualified person to avoid danger.

# For the fitter



On 80cm models, ensure that the unit cross member is not blocking air passage. If necessary, make a chamfer.



## Choice of location

Your appliance should be positioned so that the mains switch is accessible. The distance between the edge of your appliance and the side and rear walls (or partitions) must be at least four centimetres (area A).

Your appliance can be easily integrated above a cabinet, an oven or a build-in household appliance. You must simply ensure that the air intakes and air outlets are clear (See "Description of Your Appliance" section).

## Build-in

Follow the diagram above. Glue the foam seal underneath your appliance by following the outline of the worktop upon which your appliance will rest. This will allow you to achieve an airtight seal with the worktop.

To do this:

- 1 Follow the diagram above.  
Glue the foam seal underneath your appliance by following the outline of

the worktop upon which your appliance will rest. This will allow you to achieve an airtight seal with the worktop.

2

Attach the clips to the hob\*.

\*Depending on model

## Tip

If your oven is located below your hob, the hob's thermal safety measures forbid the simultaneous use of the hob and the pyrolysis program of your oven.

Your hob is equipped with an anti-overheating safety device.

This safety can be activated, for example, when the hob is installed over an oven that is not sufficiently insulated. If this occurs, a series of small lines appear in the control panel. In this case, we recommend that you increase the ventilation of your hob by creating an opening in the side of your cabinet (8 cm x 5 cm) and/or you can also install the oven insulation kit that is available from the After-Sales Service Department.

## Warning



**You must ensure that the air intakes located under your cooking appliance remain clear at all times. For all types of installation, your induction hob needs proper ventilation.**

# Caring for and cleaning your hob

## Caring for your appliance

Avoid hard shocks from cookware:

The vitroceramic glass surface is highly resistant, but not unbreakable.

Do not place any hot lids flat on your cooking hob. A “suction” effect might damage the vitroceramic top.

Avoid rubbing cookware: in the long term this might cause damage to the decoration of the vitroceramic top.

Do not place cookware on your frame or trimmings (depending on model).

Avoid using cookware with rough or bumpy bottoms: they can capture and transfer particles that may produce stains or scratches on your hob.

These faults, which do not prevent operation or unsuitability for use, are not covered by the guarantee.

Do not store cleaning products or flammable products in the cabinet underneath your cooking hob. Do not reheat an unopened tin: it might explode.

Of course, this precaution applies to all types of cooking. For cooking, never use aluminium foil. Never place items wrapped in aluminium foil or packaged in aluminium dishes on your cooking hob.

The aluminium will melt and permanently damage your cooking appliance.

Objects not intended for cooking should never be placed on the hob (risk of powering on, scratches, etc.).

Steam cleaning should never be used. The steam jet could damage your hob.

## Maintaining your appliance

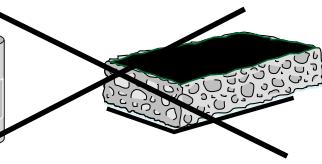
TYPES OF STAINS/SPOTS	USE	WHAT TO DO?
Light.	Cleaning sponges.	Thoroughly moisten the zone to be cleaned with hot water, then wipe off.
Accumulation of baked-on stains/dirt. Sugar spills, melted plastics.	Cleaning sponges. Scraper for glass.	Thoroughly moisten the zone to be cleaned with hot water. Use a scraper for glass to remove the large bits, follow with the rough side of a household sponge, and then wipe off.
Rings and hard water residue.	White vinegar.	Apply warm white vinegar to the stain, let stand, then wipe with a soft cloth.
Shiny metallic streaks. Weekly maintenance.	Cleaning agent for vitroceramic glass.	Apply a cleaning agent for vitroceramic glass (preferable one with silicone for its protective properties) to the surface.



cream



cleaning sponge  
special sponge for delicate crockery



powder  
abrasive sponge

# Caring for and cleaning your hob

## When machine is activated

YOU OBSERVE THAT:	POSSIBLE CAUSES:	WHAT SHOULD YOU DO?
A special lamp appears.	Working normally.	Nothing, the light disappears after 30 seconds.
Your installation blows a fuse.	The electrical connection of your hob is incorrect.	Check that it is set up properly. See the "Electrical Connection" section.
Only one side works.		
The hob produces an odour during the first cooking sessions.	New appliance.	Heat a saucepan full of water on each cooking zone for 30 minutes

## When the machine is switched on

YOU OBSERVE THAT:	POSSIBLE CAUSES:	WHAT SHOULD YOU DO?
The hob does not operate and the indicator lights on the control panel do not light up.	The machine is not connected to the power source. The power source or connection is defective.	Inspect the electrical circuit breaker and fuses.
The hob is not working and another message is displayed.	The electronic board is functioning poorly.	Call the After-Sales Service Department.
The hob does not function, the information  is displayed.	The hob is locked.	See chapter on using the child safety system.

## During operation

YOU OBSERVE THAT:	POSSIBLE CAUSES:	WHAT SHOULD YOU DO?
The hob has stopped operating and is beeping approximately every 10 seconds and a  or F7 is displayed.	There was an overflow or an object is in contact with the control panel.	Clean the hob or remove the object, then begin cooking again.
A series of small  or F7 is displayed.	The electronic boards heated up.	See "Inserting" section.
After turning on a heating zone, the indicator lights on the control panel continue to flash.	The cookware used is not suitable for induction or is less than 12 cm in diameter (10 cm on a 16 cm area).	See section on cookware for induction.
The saucepans make noise during cooking. Your hob makes a clicking sound during cooking.	This is normal with some types of cookware. This is caused by the transfer of energy from the hob to the cookware.	Nothing. There is no risk, neither to your hob nor to your cookware.
The fan continues to function a few minutes after your hob is turned off.	Cooling of the electronic components. Working normally.	Nothing.

### Warning



**In the event of breakage, crack or cracking, even minimal, of the vitroceramic glass, immediately disconnect your appliance to prevent a risk of electric shock. Contact the After-Sales Service Department.**



**9964-6721 EN 08/08**