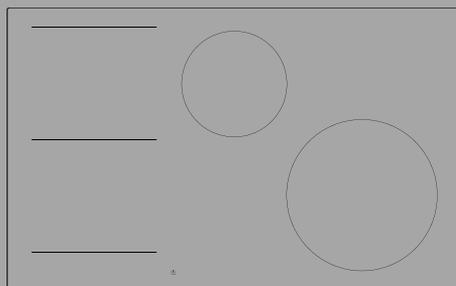


**ASKO**

Inspired by Scandinavia



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## **INSTRUCTIONS FOR USE**

Induction hob

EN

HI2632FBG

HI2641FBG

HI2642FBG

HI2642FMG

HI2643FBG

HI2643FMG

HI2841FBG

HI2842FBG

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The following symbols are used throughout the manual, and they have the following meanings:

 INFORMATION!

**Information, advice, tip or recommendation**

 WARNING!

**Warning – general danger**

 ELECTRIC SHOCK!

**Warning – danger of electric shock**

 HOT SURFACE!

**Warning – danger of hot surface**

 DANGER OF FIRE!

**Warning – danger of fire**

It is important that you carefully read the instructions.

# Safety

## General

The manufacturer cannot be held liable for any damage resulting from failure to follow the safety instructions and warnings.

Damage caused by incorrect connection, incorrect fitting, or incorrect use is not covered by the warranty.

### WARNING!

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance and the accessible parts will become hot during use. Do not touch hot parts. Keep children younger than 8 away from the appliance unless they are under continuous supervision.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

### DANGER OF FIRE!

- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** Cooking with fat or oil on a hob without supervision can be dangerous and can lead to a fire.

### NOTE!

- **CAUTION!** The cooking process has to be supervised. A short-term cooking process has to be supervised continuously.

NEVER try to extinguish a fire with water. Instead, switch the appliance off and then cover the flames with, for example, a lid or a fire blanket.

If a drawer underneath the appliance is permitted (see the installation instructions), without an intermediate bottom, this should not be used to store highly flammable objects/materials. Ensure that there is adequate clearance of a few centimetres between the bottom of the hob and the contents of any drawers.

Always provide adequate ventilation!

The hob is only to be used for the preparation of food.

This appliance is only designed for household use.

The appliance is not designed for heating rooms.

Never cover the appliance with a cloth or something similar. If the appliance is still hot or is switched on, there is a risk of fire.

Do not use the appliance as a worktop. The appliance may accidentally be switched on or still be hot, which means objects could melt, become hot or catch fire.

The appliance is not intended to be operated by means of an external timer or separate remote control system.

Never use a steam cleaner for cleaning the appliance. Only clean the appliance when switched off. The steam of a steam cleaner could reach the conducting parts and cause an electrical short.

The ceramic top is extremely strong but not unbreakable. For example, a spice jar or sharp utensil falling on it could cause it to break.

If you decide to discontinue using the appliance because of a fault, we recommend you cut off the cable after removing the plug from the plug socket. Take the appliance to your municipality's waste disposal site.

**WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

## **Ceramic glass plate broke**

- Shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply.
- Do not touch the appliance surface.
- Do not use the appliance.

The cooking zones heat up during use and stay hot for a while afterwards. Keep young children away from the hob during and immediately after cooking.

## **Induction use**

- Do not place metal objects such as knives, forks, spoons, and lids on the surface of the cooking hob; they may become hot.
- As soon as you remove the pan from the hob, the cooking process will stop automatically. Get into the habit of switching off the cooking zone or hob manually to avoid unintentionally switching on the appliance.
- When the induction hob is in use, keep objects that are sensitive to magnetic fields (credit cards, bank cards, discs, watches and similar items) away from the hob. We advise anyone with a pacemaker to consult their cardiologist first.
- Never use aluminium foil for cooking, and never place products packaged in aluminium on the hob. The aluminium would melt and irreparably damage your device.

## **Safe use**

- Do not keep objects that children might find interesting in cupboards above or behind the appliance.
- Do not warm closed tins on the hob. There will be a build-up of pressure that will cause tins to explode. You might get injured or scalded.
- Do not use the appliance in temperatures below 5 °C.
- The appliance should not be placed or used outdoors.
- When you use the hob for the first time, you will notice a "new smell". Don't worry, this is normal. If the kitchen is well ventilated, the smell will soon disappear.
- Never open the casing of the appliance.
- As soon as you remove the pan from the hob, the cooking process will stop automatically. Get into the habit of switching off the cooking zone or hob manually to avoid unintentionally switching on the appliance.
- After use, switch off the hob element using the controls and don't rely only on the pan detector.

- Remember that if the hob is used in a high setting, the heating time will be very short. Do not leave the hob unattended if you are using a zone in a high setting.

## Temperature safety induction zones

- The hob is fitted with a cooling fan which cools the electronic components during cooking. The fan may operate for a while, even after the end of the cooking process.
- The induction cooking hob is also fitted with an overheating protector which protects the electronic components from damage. The protector operates in several ways. When the cooking zone temperature gets very high, the cooking power is automatically reduced. If this does not suffice, the cooking zone power continues to decrease, until the safety mechanisms switch off the cooking zone completely. When the cooking hob is cooled down, its total power will be available again.

## Cooking time limiter

### WARNING!

If a cooking zone is switched on for an unusually long time, it will be switched off automatically.

Depending on the setting you have chosen, the cooking time will be limited as follows:

Setting	The cooking zone switches off automatically after:
1 and 2	6 hours
3 and 4	5 hours
5	4 hours
6, 7 and 8	1.5 hours

The cooking-time limiter switches the cooking zones off if the time in the table has elapsed.

Setting	The cooking zone switches to setting 9 automatically after:
Boost	5 minutes

Cooking zone related timers take priority over the cooking-time limiter.

## Power limiter

The hob is equipped with a power limiter. If the total power of operating cooking zones exceeds the maximum available amount of power, the power is automatically reduced. The display of the cooking zone who is being reduced in its power is first flashing; the level is then automatically reduced to the highest available power.

# Your induction hob

Dear customer!

Welcome to our growing ASKO family!

We are proud of our appliances. We hope that this appliance will be an appreciated and dependable aid for many years to come.

Please read the operating instructions before use. They include general tips, information about the settings and adjustments you can make, and the best way to take care of your appliance.

The manual also serves as reference material for service technicians. **Please, therefore, stick the appliance identification card in the space provided at the back of the manual.** The appliance identification card contains all the information that the service technician will need in order to respond appropriately to your needs and questions.

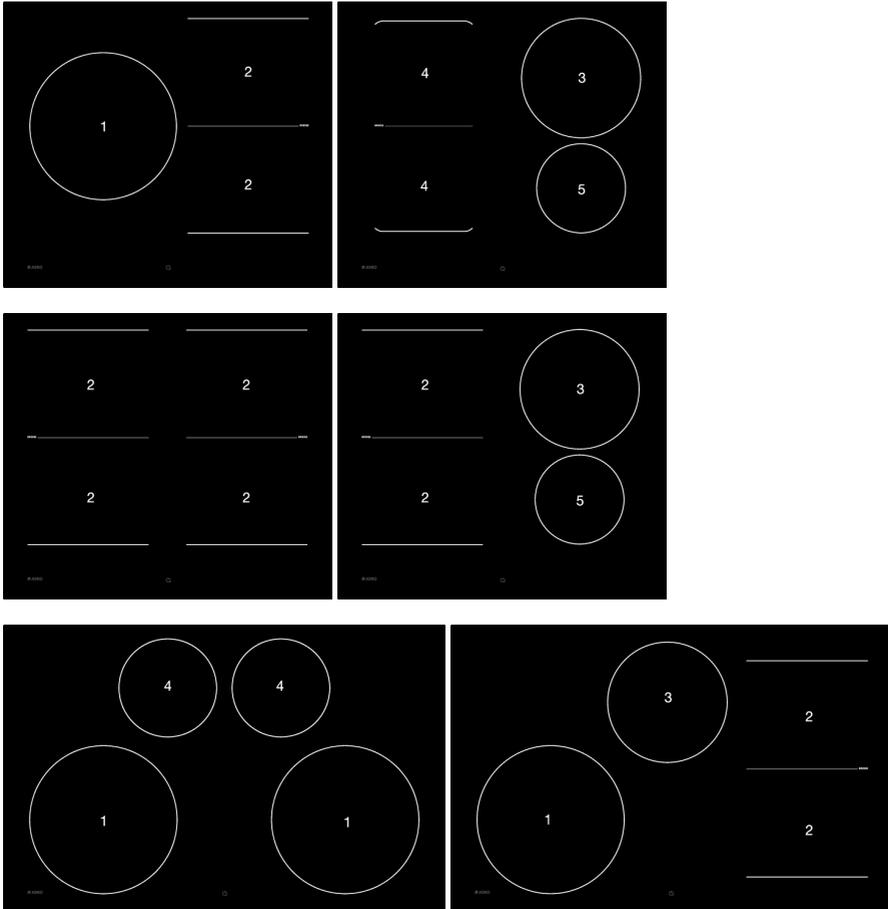
## TIP!

You can find the most recent version of the instructions for use on our website.

Enjoy your cooking!

## Description

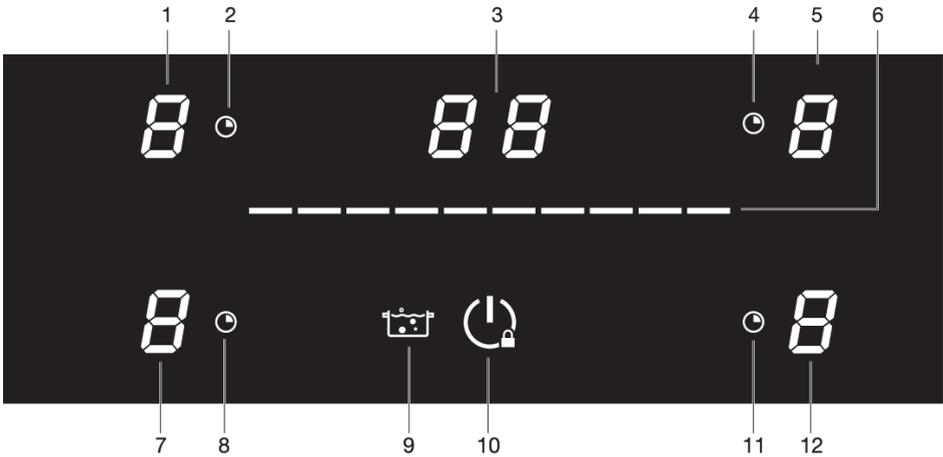
Since the appliances for which these instructions were drawn up may have different equipment, some functions or equipment may be described in the manual that may not be present in your appliance.



1. Cooking zone  $\varnothing$  250 mm / 2.3 kW (boost 3.0 kW)
2. Bridge Induction cooking zones 190 x 210 mm / 2.1 kW (boost 3.0 kW)
3. Cooking zone  $\varnothing$  210 mm / 2.3 kW (boost 3.0 kW) / zone to be used for the 'bring to boil' function
4. Cooking zone  $\varnothing$  180 mm / 1.4 kW (boost 2.1 kW)
5. Cooking zone  $\varnothing$  160 mm / 1.4 kW (boost 1.85 kW)

# Your induction hob

## Control panel



1. Cooking zone key rear left (cooking zone display)
2. Timer indication rear left cooking zone
3. Timer key (display timer)
4. Timer indication rear right cooking zone
5. Cooking zone key rear right (cooking zone display)
6. Slider
7. Cooking zone key front left (cooking zone display)
8. Timer indication front left cooking zone
9. Bring to boil key [User menu]
10. On/Off key [key for child lock]
11. Timer indication front right cooking zone
12. Cooking zone key front right (cooking zone display)

### Explanation of the touch keys function

Touch key/slider	Description
	<b>On/Off + child lock</b> <ul style="list-style-type: none"><li>• Switch on or off the hob.</li><li>• Activate the child lock.</li><li>• Open the user menu (with the bring to boil and the cooking zone keys).</li></ul>
	<b>Slider</b> <p>With the slider, you can:</p> <ul style="list-style-type: none"><li>• Set a power level (when a cooking zone is selected).</li><li>• Set a time (when the timer is selected).</li></ul>

Table continued from last page

Touch key/slider	Description
	<ul style="list-style-type: none"> <li>Select a setting (in the user menu).</li> </ul>
	<p><b>Select a cooking zone + display</b></p> <ul style="list-style-type: none"> <li>Select a cooking zone.</li> <li>Read the power set for the cooking zone on the display.</li> </ul>
	<p><b>Timer</b></p> <p>The timer makes the cooking process easier by allowing you to set the cooking time for the selected cooking zone. When the time set on the timer expires, the cooking zone will automatically switch off and emit an acoustic signal. Switch off the acoustic signal by touching the timer key alternatively, it will switch off automatically after a while. The timer can be set independently for all cooking zones.</p> <p><b>Minute minder</b></p> <p>The minute minder is not connected to a cooking zone. The minute minder does not switch off a cooking zone.</p>
	<p><b>Automatic bring to boil function</b></p> <ul style="list-style-type: none"> <li>This hob features an automatic cooking function. The actual performance of these cooking function greatly depends on the cookware used and certain other parameters:             <ul style="list-style-type: none"> <li>The automatic cooking functions work most accurately when using stainless steel pans with sandwich bottoms.</li> <li>The automatic cooking functions work less accurately for cookware containing aluminium or multi-layer pans.</li> <li>The use of cast iron and steel cookware is not recommended.</li> <li>If the pan is moved from one zone to another, the automatic cooking functions do not follow.</li> <li>If the pan is lifted for more than 20 seconds, the activated automatic cooking functions are cancelled.</li> </ul> </li> </ul>

# Your induction hob

## Indications in the display

Cooking zone display	Description
1-9	Power level: 1 = low level / 9 = high level.
b	Boost level active.
u	No (suitable) pan on cooking zone (pan detection symbol).
H	<p>Residual heat indicator: The hob has a residual heat indicator for each cooking zone to show which cooking zones are hot after the cooking zone is turned off. Although the hob is switched off, the indicator will remain on as long as the cooking zone is hot! Avoid touching those cooking zones when this indicator is lit.</p> <p> <b>HOT SURFACE!</b></p> <p><b>Danger! Risk of burns.</b></p>
L	Child safety lock is activated.
A	Automatic heat-up function active.
u	Keep warm function active.
	Pause function active.
n	Connected Bridge Induction zones active.

## Induction cooking

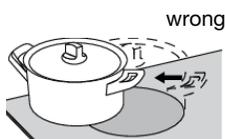
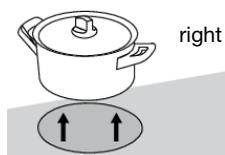


### Induction cooking is fast

To start with, you will be surprised by the speed of induction cooking. Especially at higher settings, foods and liquids will come to a boil very rapidly. It is best not to leave pans unattended to avoid them boiling over or boiling dry. With induction cooking, there is no heat loss, and the handles stay cool.

### The power level adjusts itself

In induction cooking, only the zone on which the pan is placed is used. If you use a small pan on a large zone, the zone will adjust the power to the pan's diameter. The power will thus be lower, and it will take longer before the food comes to a boil.



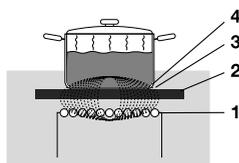
### NOTE!

- Grains of sand may cause scratches that you cannot remove. Therefore, only put pans with a clean base on the cooking surface and always pick pans up to move them.
- Do not use the hob as a worktop.
- Always keep the lid on the pan when cooking, in order to avoid energy loss.

### Operation of the touch-sensitive keys and slider

- The touch controls may take some getting used to if you are used to other (rotary) controls. Place the tip of your finger flat on the control to achieve the best results.
- The touch sensors only react to the light pressure of a fingertip. Do not operate the controls with any other objects.
- The cooking hob is operated by a slider. You can either touch the selected part of the slider or move over the slider to increase or decrease the power.
- To set the cooking zone power, touch the desired spot on the slider. As you touch the slider, the selected power level will appear on the cooking zone display unit.
- The selected part of the slider is fully lit.
- Do not use objects to operate the slider.

### How induction works



The coil (1) in the hob (2) generates a magnetic field (3). By placing a pan with an iron base (4) on the coil, a current is induced in the base of the pan.

# Use

## **Easy**

The electronic controls are accurate and easy to set. On the lowest setting, you can melt chocolate directly in the pan, for example, or cook ingredients that you would normally heat in au bain-marie.

## **Fast**

Thanks to the induction hob high power levels, bringing food to a boil is very quick.

## **Clean**

The hob is easy to clean. Because the cooking zones do not get any hotter than the pans themselves, food spills are unlikely to burn into the glass.

## **Safe**

The heat is generated in the pan itself. The glass top does not get any hotter than the pan. This means that the cooking zone is considerably cooler than a ceramic hob, for example.

Once a pan has been removed, the cooking zone cools down quickly.

## **Capacity distribution of cooking zones**

Depending on the hob model, the cooking zones can affect each other. When several cooking zones are switched on simultaneously, the available capacity is shared automatically between them.

When the maximum capacity of the combination of cooking levels is reached during setting, one or more zones are automatically reduced to the highest possible setting at that moment. This is indicated by the flashing of the relevant control element.

## Noises during induction cooking

- **Ticking sound**

This sound can be caused at lower power level settings or by the automatic pot detection.

- **Pan makes sounds**

Pans can make some noise during cooking. This is caused by the energy flowing from the hob to the pan. At high settings, this is perfectly normal for some pans. It will not damage either the pans or the hob.

- **Ventilator makes sounds**

To increase the lifespan and performance of the electronics, the appliance is equipped with fans. During intense appliance use, the fan is activated to cool down the appliance, and you will hear a buzzing sound. The fan still runs for several minutes after the hob has been switched off.

## Pans for induction cooking

Induction cooking requires a particular type of pan in terms of quality.

Pans that have already been used for cooking on a gas hob are no longer suitable for use on an induction hob.

Only use pans that are suitable for electric and induction cooking with:

- a thick base of a minimum of 2.25 mm;
- a flat base.

### TIP!

You can check for yourself whether your pans are suitable using a magnet. A pan is suitable if the base of the pan is sufficiently attracted by the magnet.

Suitable	Unsuitable
Special stainless steel pans	Earthenware
Class Induction	Stainless steel
Solid enamelled pans	Porcelain
Enamelled cast-iron pans	Copper
	Plastic
	Aluminium

## WARNING!

Be careful with enamelled sheet-steel pans:

- the enamel may chip (the enamel comes loose from the steel) if you switch the hob on at a high setting when the pan is (too) dry;
- the base of the pan may warp - for example: Due to overheating;
- heat enamelled pans slowly.

Never use pans with a misshapen base. A hollow or rounded base can interfere with the operation of the overheating protection, causing the appliance to become too hot. This may lead to the glass top cracking and the pan base melting. Damage caused by using unsuitable pans or boiling dry is excluded from the guarantee.

### The diameter of the pan

Cooking zone	Minimum pan bottom diameter
ø 250	ø 110
ø 210	ø 110
ø 180	ø 90
ø 160	ø 90
190 x 210	ø 110
Bridge Induction	ø 230

## NOTE!

You will achieve the best results by using a pan with the same diameter as the zone. If a pan is too small, the zone will not work.

### Pressure cookers

Induction cooking is very suitable for pressure cookers. The fast-reacting cooking zone brings the pressure cooker to pressure quickly. As soon as you switch off a cooking zone, the dish stops cooking immediately.

### Automatic pan detection

The cooking zone automatically detects a suitable pan placed on a cooking zone. The cooking zone display lights up.

A power level can be set.

- If there is no (suitable) pan on a cooking zone, the pan detection symbol shows when you set a power level. The symbol disappears when a suitable pan is put on the cooking zone.
- If you remove a pan from the cooking zone during cooking, the pan detection symbol shows. The cooking zone switches off. The symbol disappears when you put the pan back. The cooking zone switches on again with the power level set before.

## Cooking settings

Because the settings depend on the quantity and composition of the pan and its contents, the table below is intended as a guideline only.

Level	Purpose
Use level 1-3 to:	<ul style="list-style-type: none"> <li>• simmer bouillon,</li> <li>• stew meats,</li> <li>• simmer vegetables,</li> <li>• melt chocolate,</li> <li>• poach,</li> <li>• melt cheese.</li> </ul>
Use level 4-6 to:	<ul style="list-style-type: none"> <li>• complete the cooking of large quantities,</li> <li>• defrost hard vegetables,</li> <li>• fry thick slices of breaded meat.</li> </ul>
Use level 7 and 8 to:	<ul style="list-style-type: none"> <li>• fry thick pancakes,</li> <li>• fry bacon (fat),</li> <li>• cook raw potatoes,</li> <li>• make breaded fish,</li> <li>• cook through fish,</li> <li>• fry thin slices of breaded meat.</li> </ul>
Use level 9 to:	<ul style="list-style-type: none"> <li>• sear meats,</li> <li>• cook fish,</li> <li>• cook omelettes,</li> <li>• fry boiled potatoes,</li> <li>• deep fry foods.</li> </ul>
Use setting boost to:	<ul style="list-style-type: none"> <li>• bring liquids to a boil quickly,</li> <li>• shrink greens,</li> <li>• heat oil and fat,</li> <li>• wok.</li> </ul>

## Timer use

- As a minute minder (count-down timer) — after the set time has elapsed, an alarm will sound.
  - *The minute minder can be set for a maximum of 99 minutes.*
  - *The minute minder can be used independently of whether the hob is operating.*
  - *The minute minder can only be switched off or adjusted when the hob is switched on.*
  - *Touch the timer key to stop the alarm.*
- As a cooking timer — the timer is connected to an active cooking zone. After the set time has elapsed, the cooking zone will switch off automatically and an alarm will sound.
  - *A cooking timer can be set for each active cooking zone and can be set for a maximum of 99 minutes.*
  - *Touch the timer key to stop the alarm.*

## Bridge Induction cooking zones

- Two Bridge Induction cooking zones can be connected to each other. This creates one large zone that can be used, for example, with a grill plate or a fish pan on the same power level. The pan must be large enough to cover the centres of the front and rear cooking zone (at least 22 cm).

## Automatic pan detection

This induction hob is equipped with automatic pan recognition. When a pan is placed on a cooking zone, the corresponding control automatically lights up and the zone is put in standby mode.

When the pan detection symbol appears in the display:



- you have not placed a pan on the correct cooking zone;
- the pan you're using is not suitable for induction cooking;
- the pan is too small or not properly centred on the cooking zone.
  - *The cooking zone will not work unless there is a suitable pan on the cooking zone.*

## Power setting

The cooking zones have 9 settings and a boost position (b). After switching on the hob, you can select the desired cooking zone within 5 seconds. Adjust the power by touching the slider. The first touch sets the level to the part of the slider you touch. The power level setting changes when you move your finger over the slider.

The level increases as you slide to the right. The level decreases as you slide to the left. When you remove your finger from the slider, the cooking zone starts working at the set level.

### **Boost level**

You can use the 'boost' function for cooking at the highest power level during a short time (max. 5 minutes). After the maximum boost time has passed, the power will be reduced to setting 9.

## Keep-warm function

Use this function to keep food warm directly after cooking (at approximately 70 °C).

- This will avoid liquids overflowing and burning on the bottom of the pan.
- This function can be started independently on all cooking zones.
- When the pan is removed from the cooking zone, the “Keep warm” function remains active for approximately 10 minutes. The maximum duration of “keeping warm” is 2 hours.

## Automatic heat-up function

This function heats the cooking zone at level 9 in order to bring it rapidly up to the required temperature. After a given time interval, the power level returns to the established setting. This function is available for power level 1 to 8.

Power level	Heat-up time (in seconds)
1	48
2	144
3	230
4	312
5	408
6	120
7	168
8	216

## Automatic bring to boil function

This function automatically brings water to a boil. Once the boiling point is reached, as standard the selected zone switches to power level 5 to save energy. You can change this setting on the slide control at any time while using this function.

### Attention

- Use a pan with fresh water colder than 40 °C.
- No ingredients such as salt or food should be present in the pan during boiling.
- The water level in the pan must be between 3 cm and 6 cm.
- The pre-boil process can be done with or without a lid.
- Topping up with water during the 'Boil' automatic cooking function reduces accuracy.

# Operation

Place the tip of your finger flat on a key or the slider to achieve the best results. You do not have to apply any pressure. The touch keys only react to the light pressure of a fingertip. Do not operate the controls with any other objects.

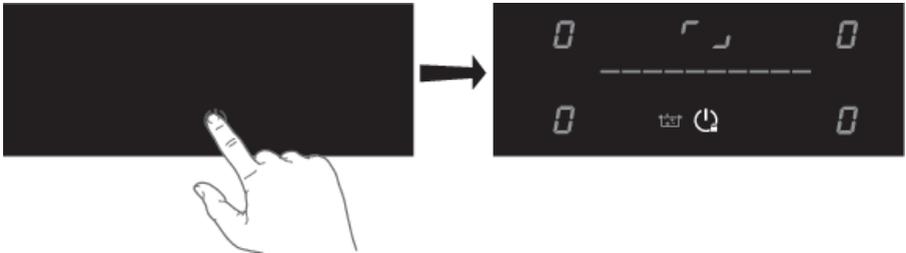
Each key or slider activation is followed by an audio signal.

## Start Preparing

1. Touch and hold the on/off key until you hear an audio signal.
  - *All cooking zone displays show '0' indicating that the induction hob has entered the state of standby mode.*

### TIP!

If the hob is not used for 25 seconds, it will shut off automatically.

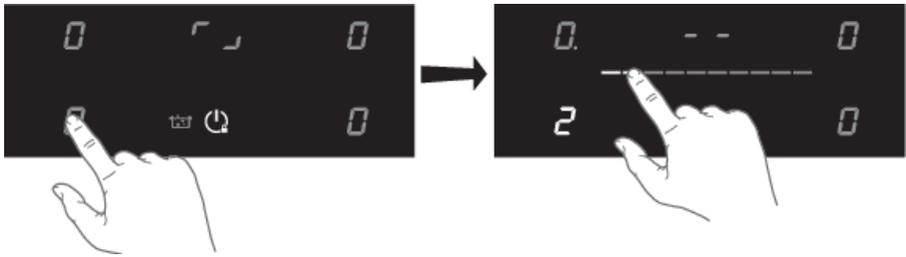


2. Place a suitable pan on the cooking zone.
  - *Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.*

### TIP!

As long as the dot is not flashing, the cooking zone is selected and the power level can be set.

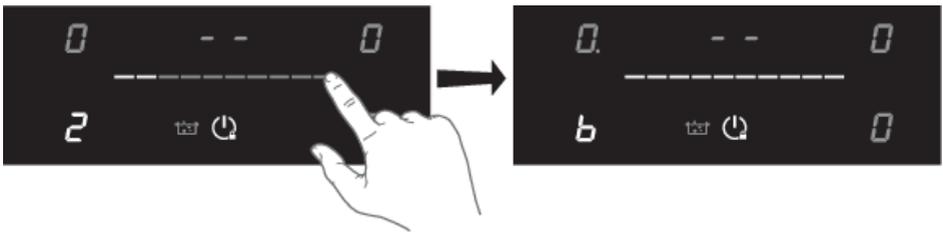
3. The cooking zone automatically detects the pan. To select another cooking zone, touch the cooking zone key of the desired cooking zone or place a second pan on a cooking zone.
  - *A single beep sounds.*
  - *The '0' of the selected cooking zone will light up clearly for approx. 3 seconds.*
4. Within 3 seconds, set the power level by touching the slider.
  - *The cooking zone starts at the level that has been set.*
  - *Set a higher or lower level with the slider.*
  - *After 5 seconds the slider will switch off.*



## Use the Boost level

You can use the boost function to cook for max. 5 minutes at the highest cooking level.

1. Touch the slider and slide all the way to the right.
  - 'b' shows on the display.
  - After the maximum boost time the power will be reduced to power level 9.



## Finish cooking

1. Touch the cooking zone key to switch the cooking zone off.
2. Switch off the induction hob by touching the on/off key.



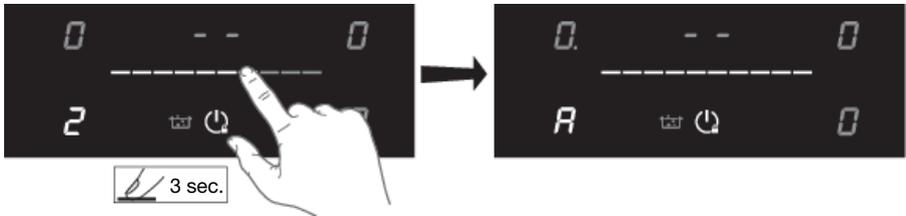
### HOT SURFACE!

Symbol **H** will appear in the display of the cooking zone which is too hot to touch. The symbol disappears when the surface has cooled down to a safe temperature. It can also be used as an energy saving function; if you want to heat other pans, use the cooking zone that is still hot.

## Start the Automatic heat-up function

1. Switch on the hob and put a suitable pan on a cooking zone.
2. Touch the cooking zone key of the desired cooking zone.
3. Touch and hold the slider for at least 3 seconds at the desired level (from 1 to 8).

# Operation



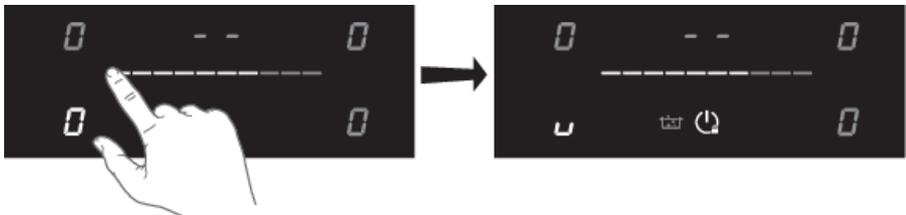
- An 'A' appears in the display alternating with the selected power level. When the automatic heat-up time has expired, the cooking zone will switch automatically to the selected level which will show permanently on the display.

4. To stop the Automatic heat-up function, select the cooking zone and touch the slider.

## Start the keep warm function

1. Switch on the hob and put a suitable pan on a cooking zone.
2. Touch the cooking zone key of the desired cooking zone.
3. Touch the slider and slide all the way to the left between level 0 and 1 to select the keep warm function.

- The keep warm symbol 'u' appears in the display. The keep warm function is selected.



4. Set the power level to '0' to switch off the keep warm function.

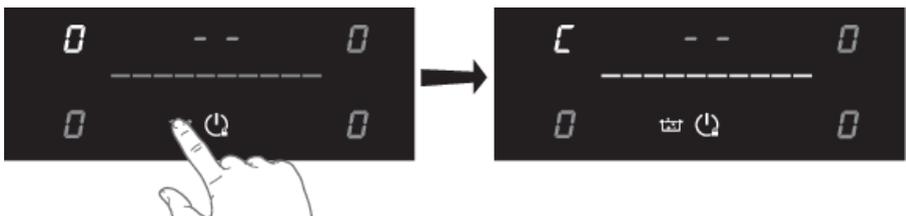
## Start the automatic 'Bring to boil' function

1. Switch on the hob and put a suitable pan on a cooking zone.
2. Touch the cooking zone key of the desired cooking zone.

- The automatic cooking function works only with 210 mm diameter cooking zones!

3. Touch the bring to boil key to start the bring to boil function

- 'C' indication lights up. The bring to boil function is selected.



- Set the power level to '0' to switch off the bring to boil function.

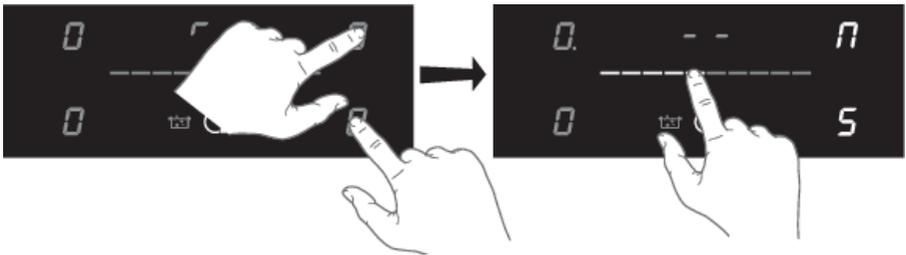
## Connecting the Bridge Induction cooking zones

Two Bridge Induction cooking zones can be connected to each other. This creates one large zone that can be used, for example, with a grill plate or a fish pan on the same power level. The pan must be large enough to cover the centres of the front and rear cooking zone (at least 22 cm).

### TIP!

This connection can be made if the hob detects cookware on both cooking zones. If you want to use two separate pans, put one pan on the front cooking zone and set a power level. Then put the second pan on the rear cooking zone and set a power level for the rear zone.

- Simultaneously touch the left-hand side or right-hand side cooking zone keys.
  - The rear cooking zone display shows a connection symbol to indicate that the two cooking zones are connected.*
- Use the slider to set the desired cooking power for the two connected cooking zones.



- To change the connected zone's cooking power later, first touch the cooking zone key of the front cooking zone.

### Disconnection of Bridge Induction cooking zones

- Simultaneously touch the keys of the connected cooking zones.
  - The connection symbol will disappear on the rear cooking zone display.*

## Timer control

### Using the minute minder (count-down timer)

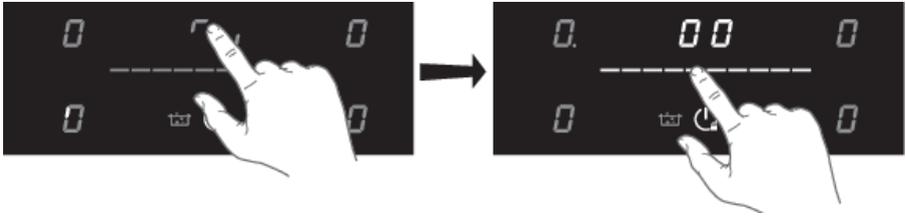
### TIP!

The minute minder is not connected to a cooking zone. The minute minder does not switch off a cooking zone.

The hob is switched on and no power level has been set for any cooking zone.

- Touch the timer key to switch on the minute minder.
  - The timer display shows '00'.*

# Operation



- Use the slider to set the desired time (from 0 to 99 minutes).
  - Slide from the left to the right to set a time. If you swipe quickly from left to right and lift your finger at the end of the slider, the time will continue to increase. Slide from the right to the left to decrease the time.
  - When the time is set, it will begin to countdown.
  - The timer display will show the remaining time.
  - The last minute will be displayed in seconds.
  - The timer flashes and the alarm beeps after the set time has passed.
- Touch the timer key to stop the alarm.
  - The alarm stops automatically after 2 minutes (set in the User menu-U7).

## TIP!

- Touch the timer key and then touch the slider at the position '0' to switch off the minute minder before the time has passed.

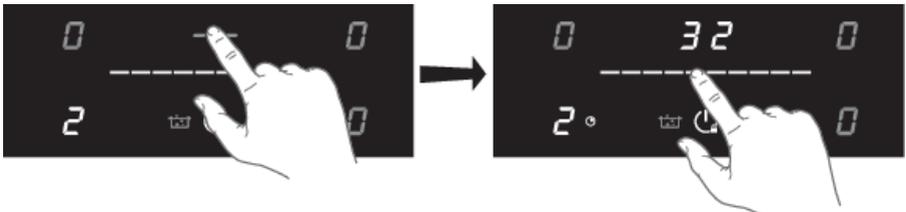
## Using the cooking timer with shut-off function

## TIP!

The cooking timer is connected to a cooking zone. After the set time has elapsed, the cooking zone will switch off automatically.

The hob is switched on and for at least one cooking zone a power level has been set.

- Touch the cooking zone key of the desired cooking zone.
- Touch the timer key.
  - The timer symbol of the active cooking timer lights up brightly.



- Use the slider to set the desired time (from 0 to 99 minutes).

- Slide from the left to the right to set a time. If you swipe quickly from left to right and lift your finger at the end of the slider, the time will continue to increase. Slide from the right to the left to decrease the time.
  - If you want to set a time less than 10 minutes, touch the timer key again.
  - *The selected cooking zone will switch off automatically once the set time has elapsed.*
  - *The timer flashes and the alarm beeps after the set time has passed.*
4. Touch the timer key to stop the alarm.
- *The alarm stops automatically after 2 minutes (set in the User menu-U7).*

## TIP!

All the cooking zones can have a cooking timer that has been set. The display will always show the time of the cooking zone with the shortest time remaining.

### Changing the pre-set cooking time

The cooking time can be changed anytime during the operation.

1. Touch the cooking zone key to select the zone of which you want to adjust the cooking timer.
  - *A zone connected to the cooking timer is identified by the timer symbol above the cooking zone display.*
2. Touch the timer key.
3. Use the slider to change the time.

### Checking the remaining cooking time

1. Touch the cooking zone key to select the zone of which you want to see the remaining time.
  - *A zone connected to the cooking timer is identified by a flashing timer symbol next to the cooking zone display.*
  - *The timer will display the remaining time of the selected cooking zone.*
  - *During the last minute of the running time, remaining time will be displayed in seconds.*

### Switching off the cooking timer

If you want to switch off the cooking timer before the end of pre-set time:

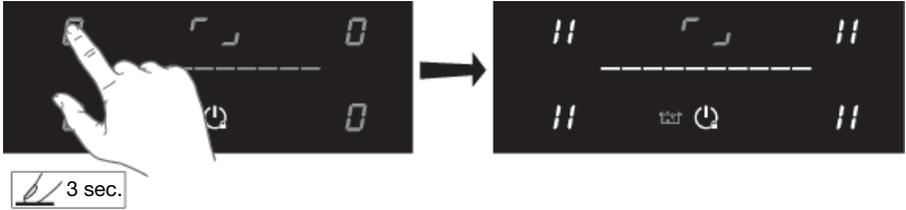
1. Touch the cooking zone key to select the zone of which you want to switch off the cooking timer.
  - *A zone connected to the cooking timer is identified by a flashing timer symbol next to the cooking zone display.*
2. Use the slider to set the time to '0'.
  - *The timer symbol is no longer brightly lit.*

### Pause the cooking

1. Switch on the hob.
2. Touch any of the cooking zone keys for 3 seconds.
  - *All the displays show the pause symbol.*

# Operation

- *The hob is now paused.*



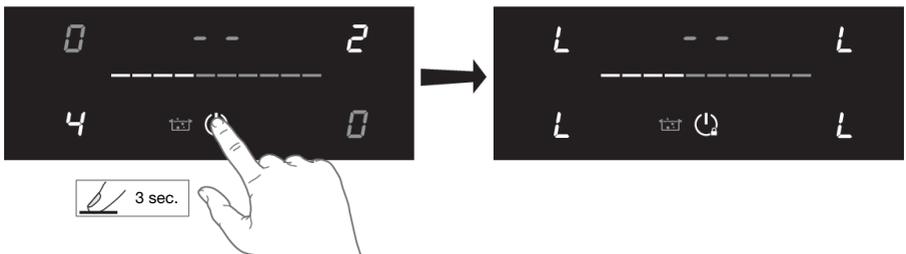
3. Touch any of the cooking zone keys for 3 seconds to stop pause.
  - *The pause symbol disappears in all displays.*

## Child lock

Your induction hob is equipped with a childproof lock that lets you lock the appliance. It prevents unintended switching on of the cooking zones.

'Automatic child lock' can also be selected. The hob will then automatically go on child lock after switching off. This can be set in the user menu (U8).

1. Touch the on/off key for approximately 3 seconds.
  - *The hob settings are locked.*
2. Touch the on/off-key again for 3 seconds to unlock the hob.

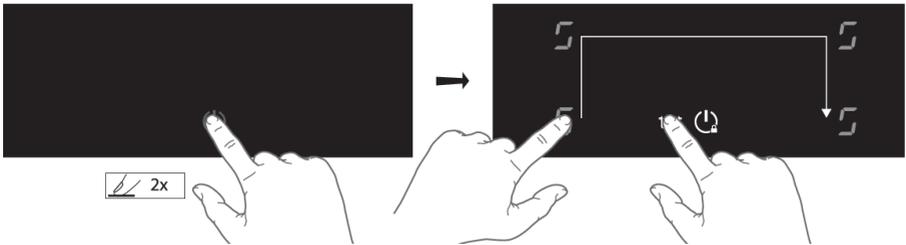


## TIP!

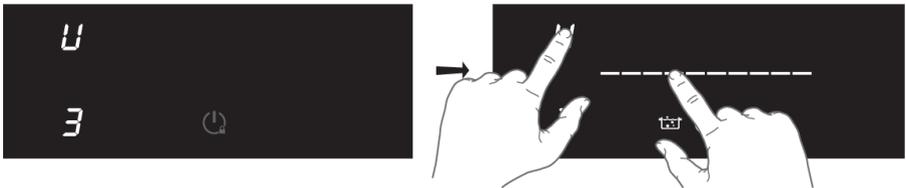
The user menu enables the user to set the signals on the hob as desired. This concerns both audio (tone and volume) and visual signals.

Setting the power limiter (U0) should only be carried out by a registered and qualified installer.

1. Touch and hold the on/off key until you hear an audio signal.
2. Touch the on/off key again within 3 seconds.
  - *The bring to boil function indication flashes.*
3. Touch and hold the bring to boil key.
4. Then, touch each cooking zone key clockwise (start with the cooking zone key on the front left).



5. Release the bring to boil key.
  - *'U' is flashing alternately with '0' on the cooking zone display on the rear left.*
  - *The configuration value appears in the cooking zone display on the front left.*
6. Touch the cooking zone key on the rear left and choose the correct number of the menu code ( see table).



7. Touch the front left cooking zone key and select the correct value (see table).
8. Confirm the setting; touch and hold the on/off key until you hear an audio signal.



# User menu

Menu code	Description	Configuration value
U0	Power limiter (see chapter 'Installation')	Min. 2800 W / max. 7400 W (default)
U2	Volume key sound	0 - 1 - 2 - 3
U3	Volume alarm signal	0 - 1 - 2 - 3
U4	Lighting level display	Max. 0 - 1 - 2 - 3 - 4 - 5 - 6 - 7 - 8 - 9 Min.
U5	Countdown animation (on or off)	0 - 1
U6	Detection for present pan (on or off)	0 - 1
U7	Audio signal countdown timer	0 - 1 - 2
U8	Auto child lock	0 - 1

## Cleaning glass top

After each use, wait for the glass ceramic surface to cool down and clean it. Otherwise, all remaining impurities will burn onto the hot surface the next time you use the hob.

For regular maintenance of the glass ceramic hob, use special care products that create a protective film on the surface to prevent the dirt from sticking onto it.

Before each use of the glass ceramic surface, wipe off the dust or any other impurities that could scratch the surface, from both the hob and the pan bottom.

### INFORMATION!

Steel wool, coarse cleaning sponges, and abrasive powders may scratch the surface. The surface may also be damaged by aggressive spray cleaners and unsuitable liquid cleaners.

Signage may be worn when using aggressive or abrasive cleaners or cookware with coarse or damaged bottom.

Use a damp soft cloth to remove minor impurities. Then, wipe the surface dry.

Remove water stains with a mild solution of vinegar. However, do not use this solution to wipe the frame (only with some models) as it may lose its sheen. Do not use aggressive spray cleaners or descaling agents.

Use special glass ceramic cleaners for stubborn dirt. Observe the manufacturer's instructions. Be sure to thoroughly remove any cleaner residues after the cleaning process as they may damage the glass ceramic surface when the cooking zones heat up.

Remove stubborn and burnt residues with a scraper. Be careful when handling the scraper to prevent injury.

Immediately remove any sugar or sugar-laden food from the glass ceramic hob using a scraper, even if the hob is still hot, as sugar may permanently damage the glass ceramic surface.

### INFORMATION!

The scraper is not included in appliance equipment.



### INFORMATION!

Only use the scraper when dirt cannot be removed with a wet cloth or special cleaners for glass ceramic surfaces.

Hold the scraper at the correct angle (45° to 60°). Gently press the scraper against the glass and slide it over the signage to remove the dirt. Make sure the plastic handle of the scraper (in some models) does not come into contact with a hot cooking zone.

# Maintenance

## TIP!

Activate the child lock before cleaning the hob.

### Daily cleaning

- Although food spills cannot burn into the glass, we nevertheless recommend you clean the hob immediately after use.
- For daily cleaning, a damp cloth with a mild cleaning agent is best.
- Dry off with kitchen paper or a dry tea towel.

### Stubborn stains

- Stubborn stains can also be removed with a mild cleaning agent, washing-up liquid, for example.
- Remove water circles and limescale with cleaning vinegar.
- Traces of metals (caused by sliding pans) can be difficult to remove. Special products are available for this.
- Use a glass scraper to remove food spills. Melted plastic and sugar are also best removed with a glass scraper.

## NOTE!

- Never use abrasives. These leave scratches in which dirt and limescale can accumulate.
- Never use anything sharp such as steel wool or scourers.

## TIP!

Consult the website for additional maintenance and cleaning instructions!

## General

### NOTE!

If you notice a crack in the glass top (however small), switch off the hob immediately and disconnect the power supply (remove the plug from the socket).

Then contact the Service Department.

## Troubleshooting table

If your hob does not work properly, it does not always mean that it is defective. Make sure to check the points mentioned below in the table, or visit our website for more information.

Symptom	Possible cause	Solution
<b>Induction zones</b>		
Characters appear in the displays when the appliance is connected for the first time.	This is the standard set-up routine.	Normal operation.
The fan runs on for several minutes after the hob has been switched off.	The hob is cooling down.	Normal operation.
A slight smell is noticeable the first few times the hob is used.	The new appliance is heating up.	This is normal and disappears after the hob has been used a few times. Ventilate the kitchen.
The pans make noise while cooking.	This is caused by the energy flowing from the hob to the saucepan.	This is normal for certain pans, particularly at high settings. This is not harmful to the pans or the hob.
You have switched a cooking zone on, but the display keeps flashing.	The pan you are using is not suitable for induction cooking or has a diameter that is too small.	Use a suitable pan (see chapter Pans).
A cooking zone suddenly stops working and you hear a signal.	The preset time has ended.	Switch off the signal by pressing the timer key.
The hob is not working and nothing appears in the display.	There is no power supply due to a defective cable or a faulty connection.	Check the fuses or the electric switch (if there is no plug).
Er47 or Er400 appears on display.	The appliance is incorrectly connected.	Check the electrical connections.
Er03 appears on display.	The control panel is dirty or has water on it.	Clean the control panel.
E2 appears on display.	Empty pan was heated on the cooking zone.	Wait for cooking zone to cool down or fill the pan with foodstuff.

# Troubleshooting

*Table continued from last page*

<b>Symptom</b>	<b>Possible cause</b>	<b>Solution</b>
E5 or E6 appears on display.	Voltage of the mains is too high.	Connect the appliance in accordance to rating plate and instructions.
E8 appears on display.	Air circulation not good.	Make sure the venting holes under the cooking plate are open.
Other error codes.		Contact the service department.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

## Safety

If the safety instructions and warnings are not followed, the manufacturer cannot be held responsible for any resulting damage.

- This appliance should only be connected by a registered installer.
- Check the appliance for transport damage. Do not connect a damaged appliance.
- The walls and the worktop surrounding the appliance must be heat resistant up to at least 105 °C.
- The worktop into which the hob is fitted should be flat.
- Local regulations concerning the discharge of air have to be fulfilled.

## Electrical connection

- This appliance must be earthed.
- The electrical connection must comply with national and local regulations.
- Prior to installation, ensure that the local distribution conditions (voltage and frequency) and the adjustment of the appliance are compatible.
- The voltage, frequency, power and the country for which the appliance has been designed are shown on the appliance rating plate.
- For class I appliances, check that your home's electrical system provides proper earthing.
- The wall plug socket and plug should always be accessible.
- If a stationary appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, the means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. This is also applicable for appliances with a supply cord and plug when the plug is not accessible after installing the appliance. Using an omnipolar switch with a contact separation of at least 3 mm fitted in the fixed wiring will fulfil this requirement.
- The supply cord must hang freely and should not be fed through a drawer.
- For connecting, use an approved cable with the correct cable diameters appropriate for the connection. The cable casing should be made of rubber (preferably of the H05V2V2 or H07V2V2 type).
- Before connecting the appliance, make sure the voltage indicated on the rating plate conforms to the voltage in your power mains.
- The connection should be adjusted to the current and fuses.
- The appliance should not be connected to the mains via a multi-plug adapter or extension cable, as the safe use of the equipment cannot be guaranteed.
- After installation, the parts carrying electrical current and insulated parts shall be protected against contact.

## WARNING!

Failure to use screws or fasteners for installation as described in the installation instructions may result in electric shock.

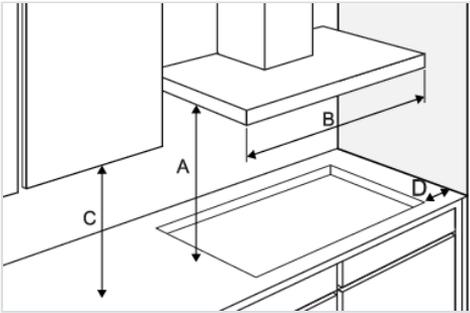
# Installation

## **Service**

- Disconnect the appliance from the mains supply before starting any repair work.
- Faulty parts may only be replaced by original parts. The manufacturer can only guarantee that original parts meet safety requirements.

## Preparations for installation

### Free space around the appliance



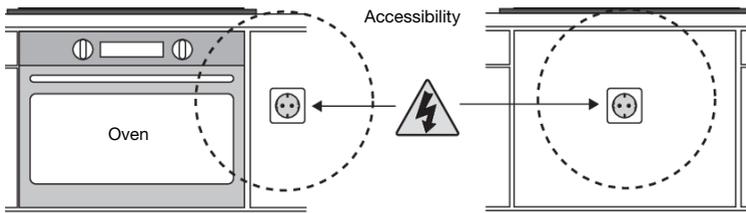
**A (>mm) = 650**

**B (>mm) = 900**

**C (>mm) = 450**

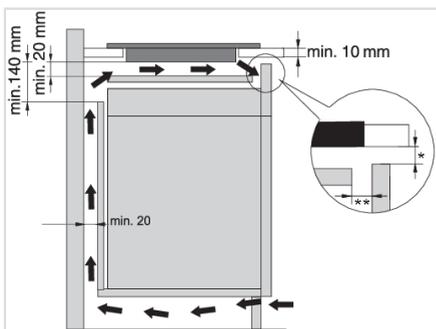
**D (>mm) = 50**

### Accessibility



### Air vents in the lower kitchen cabinet

Normal operation of the induction cooking hob electronic components requires sufficient air circulation.

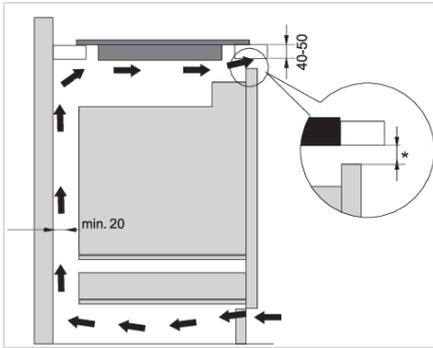


### Lower cabinet without an oven

- In the cabinet's rear wall, there must be an opening with a height of at least 140 mm along the entire width of the cabinet.
- There should be at least 20 mm of clearance between the lower end of the appliance and the partition panel. Adequate ventilation should be allowed from the rear side.

The hob is fitted with a fan located in its lower part. If there is a drawer underneath the countertop, do not use it to store small objects or paper as these could, if sucked into the fan, damage the fan and the cooling system. Moreover, do not use the drawer to store aluminium foil or flammable substances or liquids (such as sprays). Keep such substances away from the cooking hob. Danger of explosion! There should be at least 20 mm of clearance between the contents of the drawer and the fan inlet vents.

# Installation



## Lower cabinet with an oven

- Only install ovens with a cooling fan under the induction hob. Before installing the oven, the kitchen cabinet rear wall has to be removed in the area of the opening for installation. In addition, there should be an opening of at least 6 mm in the front side, along the entire width of the cabinet.
- If other appliances are installed under the induction cooking hob, we cannot guarantee their correct operation.

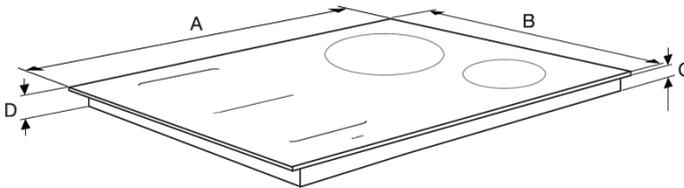
## NOTE!

\* For optimal hob performance, a ventilation gap of  $\geq 6$  mm is advised.

\*\* A gap of 20 mm is recommended at the front between the cabinet and intermediate shelf for better ventilation of the hob.

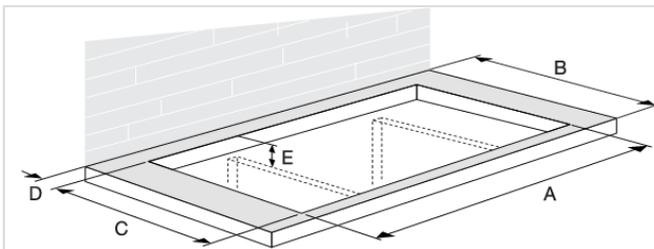
## Built-in

### Appliance dimensions



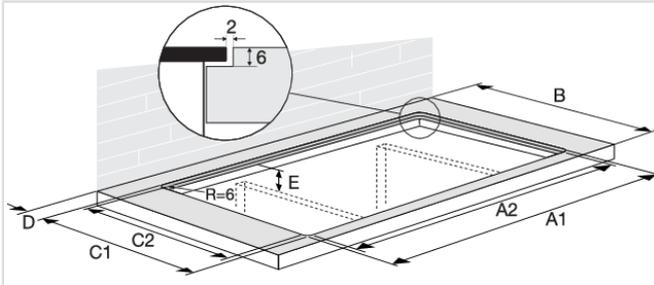
	A (mm)	B (mm)	C (mm)	D (mm)
HI26xxx	595-600	520-526	50	54
HI28xxx	795-800	520-526	50	54

### Cut-out in the worktop



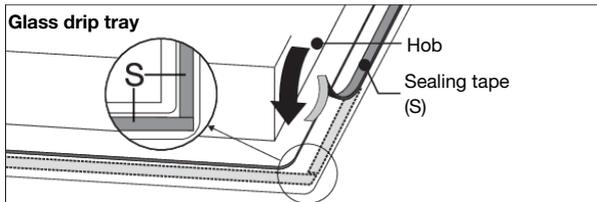
	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)
HI26xxx	560-562	Min. 600	490-492	Min. 40	Min. 60
HI28xxx	750-752	Min. 600	490-492	Min. 40	Min. 60

## Cut-out in the worktop (flush)



	A1 (mm)	A2 (mm)	B (mm)	C1 (mm)	C2 (mm)	D (mm)	E (mm)
HI26xxx	604	560-562	Min. 600	524	490-492	Min. 40	Min. 60
HI28xxx	804	750-752	Min. 600	524	490-492	Min. 40	Min. 60

## Sealing tape

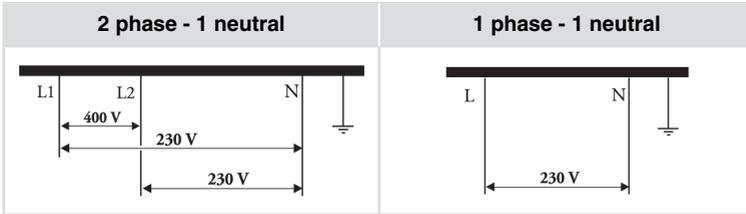


## Electrical connection

### Determining the existing electrical connection

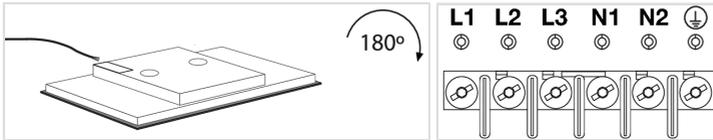
- Check the voltage. Before connecting the appliance, make sure the voltage specified on the rating plate conforms to the voltage of your power mains. The voltage of your power mains (220–240 V between L and N) should be checked by an expert using an appropriate measuring device.
- Check the voltages present as indicated in the diagrams below.

# Installation



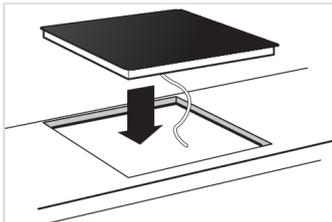
## Connection diagram

Consult the wiring diagrams on the bottom of the appliance.



1. Open the cover of the connection terminal box.
2. Run the power cord through a cord strain relief (clamp) which protects the cable from being pulled out.  
Connect the wires according to your type of appliance.
3. Make the necessary connections between the terminals using the supplied terminal bridges .  
The terminal bridges are provided separately.

## Place the induction hob into the cut aperture.



## Power limiter

### WARNING!

Setting the power limiter should only be carried out by a registered and qualified installer.  
Please read the safety regulations and the installation instructions carefully.

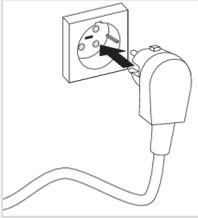
The hob is equipped with a power limiter. If the total power of operating cooking zones exceeds the maximum available amount of power, the power is automatically reduced. The display of the cooking zone who is being reduced in its power is first flashing; the level is then automatically reduced to the highest available power.

The limiter is set at (2x) 3700 W (7400 W total) by the factory, but it is possible to lower this setting to a minimum of (2x) 1400 W (2800 W total) (in increments of 100 W).

## Power limiter configuration

1. Open the user menu and select U0 (see chapter 'User menu').
2. Touch the slider on the left for lower available power and on the right for higher available power.

## Connecting & testing



- Connect the appliance to the power supply (with an earthed connection). The nominal voltage and frequency required for the appliance are shown on the appliance's type plate/label with basic information.
- Test if the appliance operates correctly.
- For flush mounting, seal the hob (see 'Flush-mount installation into the worktop').

## Removing the built-in appliance

Disconnect the appliance from the power mains and disconnect it from the discharge duct. Use a suitable tool to remove the silicone seal from around the edge. Remove the appliance by pushing it upwards from the bottom.

### NOTE!

Do not attempt to remove the appliance from the upper side of the counter!

# Environmental aspects

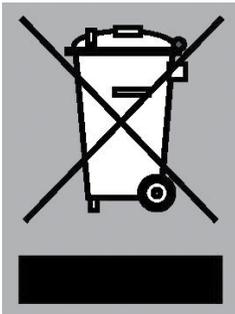
## Disposal of the appliance and packaging

Sustainable materials have been used during the manufacture of this appliance. This appliance must be disposed of responsibly at the end of its service life. Ask your local authorities for more information about how to do this.

The appliance packaging is recyclable. The following may have been used:

- cardboard;
- polyethylene film (PE);
- CFC-free polystyrene (PS rigid foam).

Dispose of these materials in a responsible manner and in accordance with government regulations.



The product has been marked with a crossed-out dustbin symbol to remind you of the obligation to dispose of electrical household appliances separately. This means that the appliance may not be included with normal domestic refuse at the end of its service life. The appliance must be taken to a special municipal centre for separated waste collection or to a dealer providing this service.

A separate collection of household appliances helps to prevent any potential negative impact on the environment and on human health caused by improper disposal. It ensures that the materials of which the appliance is composed can be recovered to obtain significant savings in energy and raw materials.

## NOTE!

Please note! Do not throw a broken ceramic glass plate in the glass recycling bin but take this to the Municipality's waste recycling centre.



### Declaration of conformity

We hereby declare that our products satisfy the applicable European directives, orders and regulations, as well as the requirements stated in the referenced standards.







The appliance identification card is located on the bottom of the appliance.

Stick the appliance identification card here.

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CE

*We reserve the right to make changes.*