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**INSTRUCTIONS FOR USE**


Gas induction hob  
EN

HIG1995AB / IG9AA02BEA  
HIG1995AF / IG9AA02FEA


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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**

 GAS CONNECTION!


**Warning – gas connection**

 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.

 WARNING!

READ CAREFULLY AND KEEP IT FOR FUTURE REFERENCE!

## 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 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.

 DANGER OF FIRE!

**WARNING:** Danger of fire: do not store items on the cooking surfaces.


NOTE!

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

 DANGER OF FIRE!

**WARNING:** Cooking with fat or oil on a hob without supervision can be dangerous and can lead to a fire.

- 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.
- Never flambé under a cooker hood. The high flames can cause a fire, even if the cooker hood is switched off.

 **WARNING!**

Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the appliance manufacturer in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

- 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.
- The hob is only to be used for the preparation of food.
- 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.
- 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.
- 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.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Never open the casing of the appliance.
- **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.**

# Safety

- 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.

## WARNING!

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.

## WARNING!

Households with children and people with special needs

This appliance can be used by children aged 8 years and over, as well as by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge, provided they are supervised and instructed in the safe use of the appliance and understand the hazards involved.

- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The appliance is not designed for heating rooms.
- Do not keep objects that children might find interesting in cupboards above or behind the appliance.
- The cooking zones/burners heat up during use and stay hot for a while afterwards. Keep young children away from the hob during and immediately after cooking.

## Gas burners

### WARNING!

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

**CAUTION:** The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

- The burner components are hot during and immediately after use. Do not touch them, and avoid contact with non-heat resistant materials.
- Never immerse hot burner caps and pan supports in cold water. Rapid cooling can damage the enamel.
- The distance between the pan and a knob or non-heat resistant wall should always be greater than one centimetre. In the case of smaller distances, the high temperature may cause the knobs or wall to discolour and/or deform.
- Always use the pan supports and suitable cookware.
- Always place the pan on the pan support. Placing the pan directly on the burner cap can result in dangerous situations.
- Aluminium trays or foil are not suitable as cooking utensils. They can burn into the burner caps and pan supports.
- The hob can only function effectively if the burner components have been assembled using the guide ridges. Ensure that the pan supports lie properly against each other and flat on the drip tray. Only then can the pans be positioned stably.
- Keep oven gloves or oven cloths away from the flame.
- Do not use griddle plates or baking plates.

- Clean the burner parts regularly for the safe and correct operation of the burners.
- Missing rubber feet from the pan supports can cause scratches on the drip tray or poor combustion of the burner. If the rubber feet are missing, please contact our service department.

## **Induction cooking zones and cooking areas**

- 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.
- 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.
- 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.



## Safe use

### Temperature safety induction zones

- Each induction zone is equipped with a sensor. This sensor measures the temperature of the base of the pan and the sections of the hob. This facility prevents overheating (for example through a pan boiling dry). In case of temperatures rising too high, the power of the cooking zone/hub is reduced automatically or shut off completely.

### Cooking time limiter



If a cooking zone or the wok burner 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:

Cooking settings	The cooking zone or wok burner switches off automatically after:
1 and 2	9 hours
3, 4 and 5	6 hours
6, 7 and 8	4 hours
9	3 hours
10	2 hours
11 and 12	1 hour

The cooking zone or wok burner switches off automatically when the above-stated time has elapsed.

Cooking settings	The cooking zone switches to setting 12 automatically after:
boost	10 minutes

# Your gas-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.

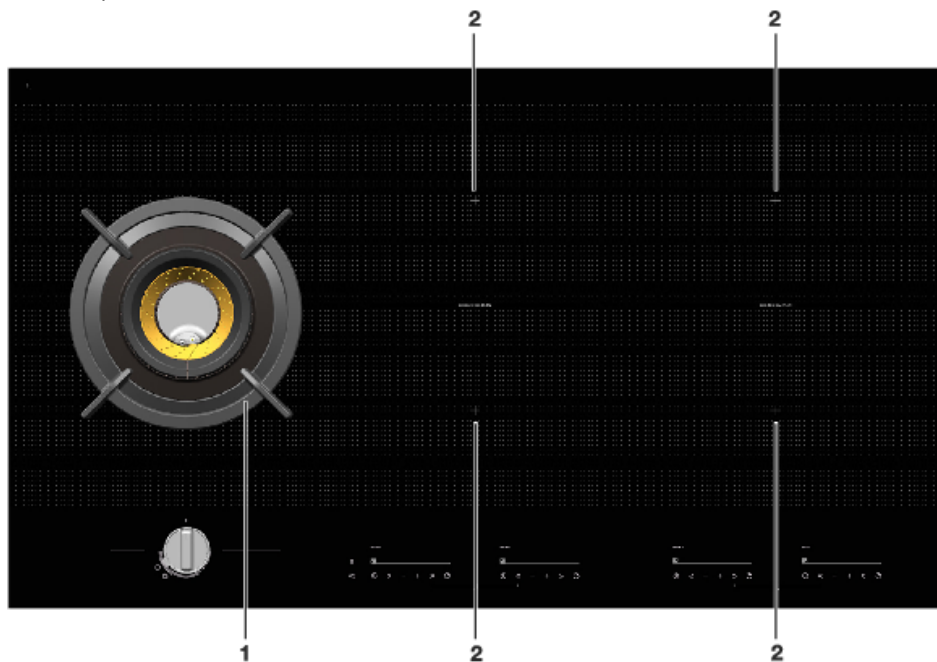
The manual also serves as reference material for service technicians. **Please, therefore, stick the appliance identification card in the space provided at the back of the manual.** The appliance identification card contains all the information that the service technician will need in order to respond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

## TIP!

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

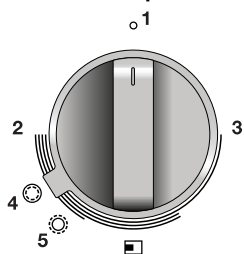
Enjoy your cooking!

## Description



1. Fusion Volcano Wok burner (gas)
2. Bridge Induction zone

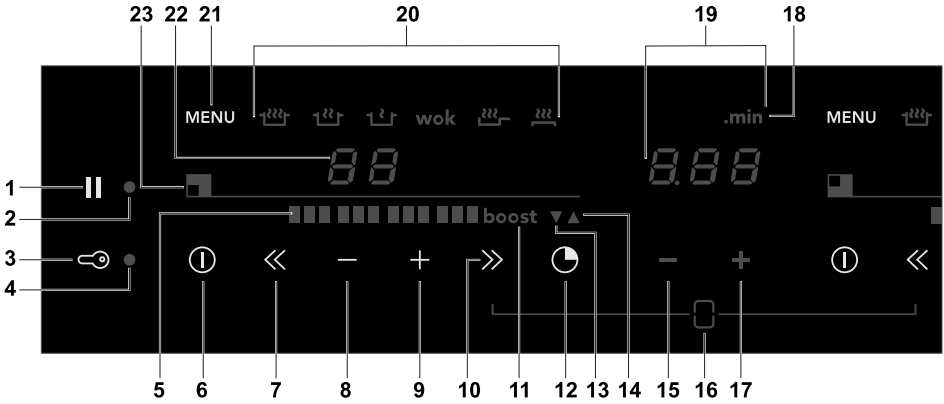
### Wok burner operation



1. 0 position
2. High setting
3. Low setting
4. Wok setting (wok burner)
5. Roasting setting (wok burner)

# Your gas-induction hob

## Induction zone operation



1. Pause button
2. Pause indicator
3. Childproof lock/Eco standby button
4. Childproof lock indicator/Eco standby indicator
5. Level indicator in cubes
6. On/off button
7. Reduce the power quickly
8. Reduce the power
9. Raise the power
10. Raise the power quickly
11. Boost
12. Kitchen timer button/timer button
13. Kitchen timer indicator
14. Cooking time indicator
15. 'Reduce the time' button
16. Bridge Induction function (two zones are connected; this creates one 'big' zone. Control 2 zones with one slider).
17. 'Raise the time' button
18. 'Minutes after dot' indicator
19. Timer/kitchen timer
20. Menu functions
21. Menu button
22. Settings indicator
23. Cooking zone indication

## Induction cooking

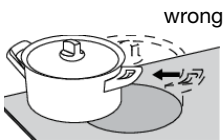
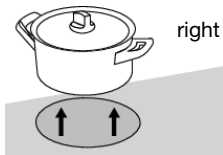


### Induction cooking is fast

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.



### 💡 INFORMATION!

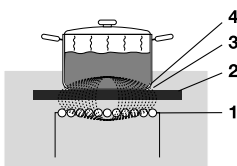
- Grains of sand may cause scratches that you cannot remove. Therefore, only put pans with a clean base on the cooking surface and always pick pans up to move them.
- Do not use the hob as a worktop.
- Always keep the lid on the pan when cooking, in order to avoid energy loss.

## Operation of the touch-sensitive buttons

Place the tip of your finger flat on the control to achieve the best results. You do not have to apply any pressure.

The touch sensors have been set in such a way that they only react to the pressure and size of fingertips. The hob can't be operated with other objects and won't, for instance, be switched on if your pet walks over the hob.

## 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.

# Induction 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's high power levels, bringing food to the boil is very quick. Cooking food takes just as long as other types of cooking.

## Clean

The hob is easy to clean. Because the cooking zones do not get any hotter than the pans themselves, food spills cannot 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.

## Induction sounds

### Ticking sound

A light ticking sound is caused by the capacity limiter on the front and back zones. A soft ticking sound can also occur at lower settings.

### Pan makes sounds

The pan can make sounds during cooking. This is caused by the energy flowing from the hob to the pan. This is normal for certain pans, particularly at high settings. This is not harmful for the pans or the hob.

### Ventilator makes sounds

The appliance is fitted with a ventilator in order to increase the lifespan of electronic components. If you use the appliance intensively, the ventilator will be switched on and you will hear a humming sound. The ventilator can also make sounds after you have switched off the appliance.

## 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 use a magnet to check whether your pans are suitable. A pan is suitable if the base of the pan is attracted by the magnet.

Suitable	Unsuitable
Special stainless steel pans	Earthenware
Class Induction	Stainless steel

Table continued from last page

Suitable	Unsuitable
Solid enamelled pans	Porcelain
Enamelled cast-iron pans	Copper
	Plastic
	Aluminium

## WARNING!

Be careful with thin enamelled sheet steel pans:

- the enamel may come loose from the steel at high settings if the pan boils dry;
- high power level settings may cause the base of the pan to warp.

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.

### **Pan diameter**

The minimum diameter for the pan base is 12 cm. 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.

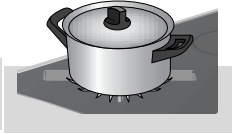
# Wok burner use

## Pans

Always ensure that the flames remain under the pan. A lot of energy is lost when flames burn around the outside of the pan. The handles could also become too hot.



wrong

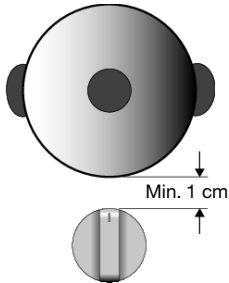


right

## Suitable cookware

Only use cookware with a suitable diameter. The cookware must not protrude over the edge of the hob. Never use small cookware on large burners. The flames must not touch the sides of the cookware. Refer to the table.

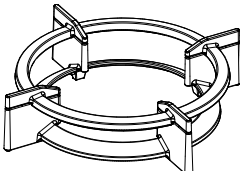
Burner	Minimum pan bottom diameter	Maximum pan bottom diameter
Wok burner	22 cm	30 cm



## ! WARNING!

The distance between the pan and a knob or non-heat resistant wall should always be greater than one centimetre. In the case of smaller distances, the high temperature may cause the knobs or wall to discolour and/or deform.

## Wok ring



Wok ring

The wok ring for use with the wok burner supplied or obtainable as an accessory provides extra stability for woks with a round base.

## NOTE!

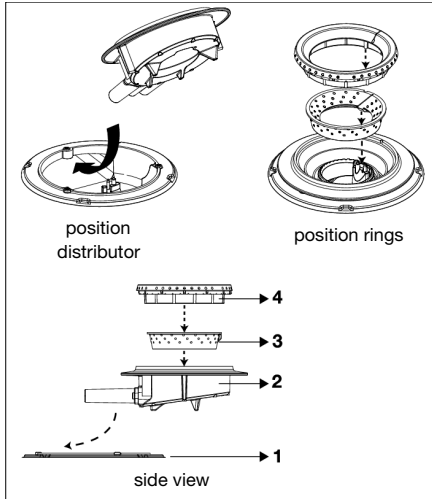
Only use the wok ring on the wok stand in combination with a (round-based) wok. The wok ring may discolour if used on the searing setting.



## Pan support

Place the pan support vertically, without sliding it over the glass top. Use the positioning notches to position the pan support on the glass top.

## Wok burner position



Place the wok burner in the correct way. Placing the wok burner parts incorrectly can result in a poorly functioning burner.

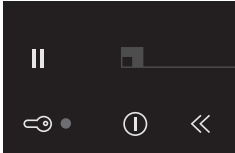
1. Place the burner distributor (2) in the burner housing (1).
2. Use the positioning notches to place the inner ring (3) on the burner distributor (2).
3. Use the positioning notches to place the outer ring (4) on the burner distributor (2).

# Operation

## The eco standby mode

In the eco standby mode, the hob is switched off and it uses as little energy as possible.

The hob can also be switched to the eco standby mode from the standby mode and when cooking zones are still active.



### Switching the hob to the eco standby mode

Press the key button briefly.

*A single audio signal sounds.*

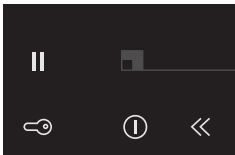
*The eco standby mode is active, the red light next to the key button flashes slowly.*

From the eco standby mode, you can't immediately start cooking. To be able to, the hob first needs to be switched to the standby mode.

## Standby mode

In standby mode, the induction hob is switched on, but all zones are off. You can switch to the standby mode from the eco standby mode, or by switching off all separate cooking zones.

From the standby mode, you can directly start cooking by pressing the on/off button of the desired cooking zone.



### Switching the hob from the eco standby mode to the standby mode

*The red light next to the key button flashes slowly.*

Press the key button briefly to activate the standby mode.

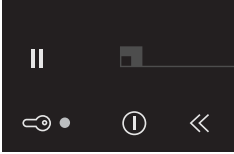
*You will hear a single audio signal. All lights on the hob are out, except possibly the residual heat indicator 'H'.*

### TIP!

The hob uses less than 0.5 Watt in the eco standby mode. After 30 minutes in the standby mode, the hob will automatically switch to the eco standby mode to prevent unnecessary energy consumption.

## The childproof lock mode

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



## Switching on the childproof lock

1. Press the key button for 2 seconds.

*A double audio signal will be heard. All buttons are now inactive, except for the key button.*

*The hob first switches to the eco standby mode and then to the childproof lock mode.*

*The red light is constantly on.*

2. Press the child lock button again for 2 seconds to switch off the childproof lock.

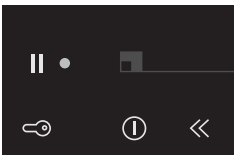
*A single audio signal will be heard. The hob is now in standby mode. The red light next to the key button is off.*

### TIP!

Set the hob to the childproof lock mode before cleaning the hob to prevent it from accidentally switching on. When the hob is set to childproof mode, it uses just as little energy as when it is in eco standby mode.

## Pause

With this pause function, you can set the entire hob to 'pause' for 5 minutes during cooking. The energy supply to the cooking zone will stop, without losing settings. However, do remember that the cooking zone will stay warm for some time; preferably remove delicate dishes from the cooking zone.



## Switching the hob to pause mode

Press the pause button once. A double audio signal will be heard and the red light next to the pause button flashes.

*Any set timers/kitchen timers stop.*

*All cooking zones are automatically switched back to setting 1 or 2; the wok burner will return to the lowest setting.*

*All buttons are inactive, except for the key button and the pause button. The on/off button of the individual cooking zones also remain active; they do, however, react with a delay of two seconds so that you can clean the control panel.*

- If you press the pause button again within 5 minutes, the paused cooking processes will resume. A double audio signal will be heard, the hob resumes the settings as they were set before the pause.
- If you do not undertake any further action within 5 minutes:  
All active cooking zones will switch off automatically. After that, the pause button will keep flashing for 25 minutes to indicate the cooking processes have been ended by the pause mode.  
The hob automatically switches from the pause mode to the eco standby mode after 25 minutes.

## Recognising a mode

The eco standby mode

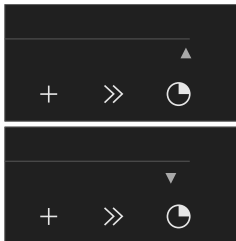
The red light next to the key button flashes slowly.

# Operation

Table continued from last page

The standby mode	Not a single light is lit.
The childproof lock mode	The red light next to the key button is lit constantly.
The pause mode	The red light next to the pause button flashes.

## Timer/kitchen timer



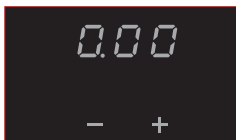
The timer function	The kitchen timer function
This function can be recognized by the red small arrow pointing up.	This function can be recognized by the red small arrow pointing down.
The time increases in the timer function.	The time decreases in the kitchen timer function.
The timer cannot be linked to a cooking zone.	The kitchen timer can be linked to a cooking zone. This means the cooking zone switches off if the set time has passed.
When the timer button is pressed, the timer function automatically switches on after 3 seconds if you do nothing.	The kitchen timer function can be reached from the timer function by pressing the red + button or red - button.

### NOTE!

There's one timer/kitchen timer available per cooking zone.

The timer/kitchen timer can only be linked to one of both cooking zones per set of two cooking zones.

The timer/kitchen timer function can also be used without activating an accompanying cooking zone.



### Switching on the timer

1. Press the timer/kitchen timer button from the cooking zone once. The display of the timer lights up and you'll see three zeroes flashing. A + and - appear below.

*If you do not set a time with the + or - button, the timer will start running automatically after 3 seconds. The timer can go as far as 9 hours and 59 minutes. The red arrow pointing upwards lights up and the time increases.*

2. Press the timer/cooking timer button again to switch it off.

## Switching on the kitchen timer

1. Press the timer/cooking timer button from the cooking zone once.
2. Press the + or - button to switch from the timer function to the kitchen timer function. After that, you can set the desired cooking time with the + button. Then you can change the set time with the - button.  
The red arrow pointing downwards lights up. Time is counting down.
3. Press the timer/cooking timer button once more to switch it off again.

### NOTE!

- The kitchen timer is linked to the cooking zone if the accompanying cooking zone is switched on.
- If the kitchen timer is linked to a cooking zone, the cooking zone will switch off after the set time has passed. The kitchen timer alarm goes off and releases an audio signal for a quarter of an hour while decreasing as the time passes, while '0.00' and the downwards red arrow keep flashing. Press the timer/kitchen timer button again or remove the pan from the cooking zone to switch off the kitchen timer alarm.

## Setting the cooking time

1. Switch the kitchen timer on.

Button	Steps of x per button contact	Time
+	x = 1 minute	0.00 to ...
-	x = 10 seconds	5.00 - 0.00
-	x = 30 seconds	9.00 - 5.00
-	x = 1 minute	... to 9.00

After 9 minutes and 0 seconds ('9.00'), the word '.min' appears above the display and the minutes will be added behind the dot.

### TIP!

You can press and hold the + or - button to set the desired cooking time quicker.

## Switching the audio signal on and off

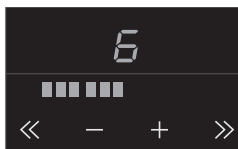
1. Press the on/off button on the far left twice.
2. Press and hold the << button and the + button simultaneously until you hear a beep.  
*The beep is now switched off for all button operations, except for the pause button and the child lock button.*
3. Use the same button combination to switch the sound back on.

### NOTE!

Please note: the kitchen timer alarm and the audio signal for error messages cannot be switched off.

# Induction operation

## Switching on and power setting



1. Press the key button.  
*A single audio signal sounds.*
2. Place a pan in the middle of a cooking zone.  
*The APd registers a pan and a flashing '-' appears in the display. If you don't do anything else, the cooking zone will switch off automatically after 10 seconds.*
3. Press the + or - button, or the << or >> button to select the desired setting. The cooking zone starts automatically in the level that has been set (when a pan is detected).
  - If you press the + or - button first, level 6 appears.
  - If you press the >> button first, level 12 + 'boost' appear in the display. This is power level 'boost' and you can use this setting if you want to bring dishes to the boil quickly.
  - If you press the << button first, level 1 will appear.

### NOTE!

If the APd function is switched off, activate a cooking zone using the on/off button.

### Automatic pan detection (APd)

Once the hob is switched on, if a pan is placed on an inactive cooking zone, the corresponding control will light up and can be operated immediately (without operating the on/off button). If the cooking zone is not switched on within 10 seconds it will switch itself off again.

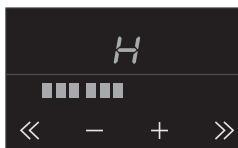
The cooking zone can be reactivated by removing the pan and replacing it on the cooking zone or by using the on/off button.

This function is active by default, but can also be switched off. This is done by switching the hob off and operating the 'Menu' and 'on/off button' on the left-hand control panel for 5 seconds. 'APd OFF' will appear on the display. By repeating this process, the function can be reactivated and the 'APd On' will appear on the display.

### NOTE!

If the hob doesn't detect a pan, with or without iron content, after a power level has been set, the display will continue to flash and the cooking area will remain cold. If no pan with or without iron content is placed on the zone within one minute, the cooking zone will switch off automatically.

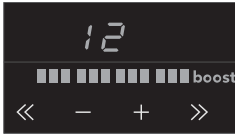
## Residual heat indicator



After use, the cooking zone used may stay hot for several minutes. As long as the cooking zone is still hot, an 'H' will be visible in the display.

## Boost

You can use the 'boost' function for cooking at the highest power level during a short time (max. 10 minutes). After the maximum boost time has passed, the power will be reduced to setting 12.



Switching on 'boost'

1. Put a pan on a cooking zone and switch on the cooking zone.
2. Press the >> button immediately after you have switched on the zone.

'12' and 'boost' appear in the display.

## Switching off 'boost'

'Boost' has been switched on, the display shows setting 12 and 'boost'.

1. Press the << button or the - button.

*In the display you will see a lower setting.*

Or:

2. Press the on/off button of the cooking zone you want to switch off.

*You will hear a single audio signal and the display dims. The cooking zone has been switched off completely.*

## NOTE!

If a cooking zone has already been set to a power level and you want to use 'boost', press several times the >> button or the + button of the cooking zone concerned.

## Two cooking zones behind each other

- The two cooking zones which are behind each other affect each other. When both of these cooking zones are switched on at the same time, the power is shared between them automatically. The first set cooking zone will remain at the set setting at all times. The maximum set setting for the cooking zone to the front or back that is added later depends on the setting of the first cooking zone. When you have reached the maximum amount of cooking setting combinations, the last set setting will start to flash and is automatically lowered to the highest possible setting.
- Two cooking zones next to each other will not influence each other.  
You can set both cooking zones on a high setting.

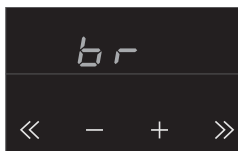
## Bridge Induction zone

The Bridge Induction zones can be linked to each other. This creates 1 large zone that can be used, for example, for a large fish pan or various pans on the same power.

- If the Bridge Induction zones are linked, they cannot be set to boost and, the menu functions cannot be used.
- Use a fish pan or other pan covering at least one of the Bridge Induction zones in the middle.

# Induction operation

## Enable connecting Bridge Induction zones



1. Place a large pan on both cooking zones so that both zones are well covered.
2. Switch on the front cooking zone.
3. Hold two keys down at the same time (for a few seconds): the << button on the rear Bridge Induction zone and the >> button on the front Bridge Induction zone.

*'br' will appear in the display of the rear zone. The rear zone can no longer be controlled. Both zones are heated according to the setting set in the front cooking zone.*

4. Set the desired cooking level using the + or - button, or the << or >> button of the front zone. Both zones are heated in the level set.

## Disable connecting Bridge Induction zones

Hold two keys down at the same time (for a few seconds): the << button on the rear Bridge Induction zone and the >> button on the front Bridge Induction zone.

*The zones are not connected anymore. The rear cooking zone display dims and setting 1 appears in the front cooking zone display.*

Or:

Press the on/off button of the front cooking zone to switch off both cooking zones.

*You will hear a single audio signal and the display dims. The cooking zone has been switched off completely.*

## Switching off

### Switching off one cooking zone

Press the on/off button of the cooking zone you want to switch off.

*You will hear a single audio signal and the slider dims.*

- If all cooking zones have been switched off in this way, the hob will automatically be in the standby mode (also refer to 'standby mode').

### Switching off all cooking zones

Press the key button briefly to switch off all the cooking zones at the same time.

*A single audio signal sounds. The red light next to the key button will flash slowly.*

- The hob is now in eco standby mode (see also 'eco standby mode').

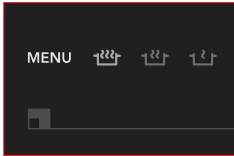
## Automatic cooking programs

Each induction zone is equipped with 6 automatic cooking programs. You can set any end time of an automatic cooking program with the aid of the kitchen timer function.

The cooking programs are based on regular quantities.

These menu functions work best if they are started at the beginning of the cooking process.





## To set an automatic program

The cooking zone is switched on.

1. Press the menu button.  
*A series of 6 icons will light up, 1 of which brighter than the others.*
2. Again press the menu button, or press and hold down the menu button to go to the next menu function.  
*The selected cooking program automatically starts after 3 seconds. An 'A' for 'automatic' appears in the display.*

If an automatic cooking program is active, you can use the following buttons to go back to the manual cooking process: <<, +, -, >>.

## NOTE!

Please note! The cooking programs do not work if the zones are connected.



### Heating-up/cooking function

This function brings the content of the pan to a boil (100 °C) and keeps it boiling. An audio signal can be heard when the content is cooking or if the food has to be added. This function only works without the lid on the pan.



### Simmering function

The temperature of the dish is constantly kept near the boiling point (90 °C - 95 °C). The simmer setting works best with a lid on the pan. Thicker dishes have to be stirred every 15 minutes. The maximum simmering time is 8 hours, unless a shorter time has been set with the aid of a timer.



### Keep-warm function

The temperature of a dish is automatically kept at a constant temperature of 70 °C - 75 °C. The keep-warm setting works best with a lid on the pan. Larger quantities and thicker dishes need to be stirred occasionally. The maximum time for keeping warm is 8 hours, unless a shorter time has been set with the aid of a timer.



### Wok function

The wok setting provides an optimal wok temperature, for both the oil and the wok. After the audio signal, the pan has reached its temperature, the oil can be put in the pan and then the dish.

# Induction operation



## **Searing function**

The searing setting provides the optimal searing temperature.

After the audio signal, the pan has reached its temperature. The oil or butter can be put into the pan and then the dish.



## **Grill function**

The grill setting provides the optimal grilling temperature. An audio signal can be heard when the pan has reached its temperature.

## 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.

### **Use 'boost' and settings 11 and 12 to:**

- bring food or liquid to the boil quickly;
- 'shrink' greens;
- heat oil and fat;
- bring a pressure cooker up to pressure;
- wok.

### **Use settings 9 and 10 to:**

- sear meats;
- fry fish;
- fry omelettes;
- fry boiled potatoes;
- deep fry.

### **Use settings 7 and 8 to:**

- fry thick pancakes;
- fry thick slices of breaded meat;
- fry up bacon;
- fry raw potatoes;
- make French toast;
- fry breaded fish;
- cook through pasta;
- fry thin slices of meat;
- roast large pieces of meat.

### **Use settings 4 to 6 to:**

- cook food through;
- defrost hard vegetables;
- fry thick slices of meat;
- steam.

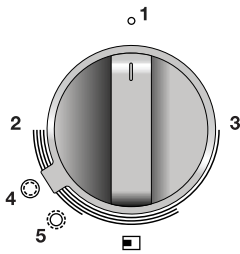
### **Use settings 1 to 3 to:**

- simmer bouillon;
- poach;
- keep warm;
- stew meats;
- simmer vegetables;
- melt chocolate;

# Wok burner operation

## Ignition and adjustment

The burner is fully adjustable between high and low settings.



1. Press the control knob and turn it anticlockwise. The burner will ignite.
2. Keep the control knob fully depressed for at least 3 seconds between high and low settings. The thermocouple safety pilot has been activated.
3. Turn the wok control knob to the low setting (3).
4. If desired, turn the wok selector ring to the roasting setting (5). The inner ring (wok setting) will switch off and the outer ring (roasting setting) will switch on.
5. The wok burner will switch automatically to the wok setting if the control knob of the wok burner is set to 0.

### NOTE!

It is possible to switch between wok setting and roasting setting and back during cooking.

If the control knob is in the off setting (0-setting) the selector ring cannot be changed to the roasting setting. Always turn this knob back completely to 0.

## Cleaning glass top

### 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.

## Cleaning wok burner elements

### NOTE!

Burner parts should not be cleaned in the dishwasher.

Dishwasher detergents can corrode burner parts!

### Persistent stains on enamel (pan supports, burner caps)

Persistent stains can best be removed with a fluid detergent or a plastic scouring sponge. Never use scouring powder, scouring pads, sharp objects or aggressive cleaning products.

### Brass wok burner parts

Some wok burner parts are made of brass. It is not unusual to see a change in the colour of the brass as a result of the high temperatures involved in wok use.

### TIP!

Consult the website for additional maintenance and cleaning instructions!

# Faults

## General

### NOTE!

If you notice a crack in the glass top (however small), switch off the hob immediately, unplug the hob, and close off the gas supply.

Then contact the Service Department.

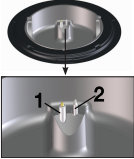
Symptom	Possible cause	Solution
<b>Wok burner</b>		
There is a smell of gas near the appliance.	The appliance connection is leaking.	Turn off the main gas supply valve. Contact your installer.
The burner does not ignite. Error code F4-066 1) 	The electrical connection is not correct.	Contact your installer.
	Fuse defective/fuse switched off in fuse cupboard.	Replace the fuse or switch on the fuse again in the fuse box.
	Spark plug (1) dirty/damp.	Clean/dry the spark plug.
	Burner parts not placed correctly.	Use the centring notches to put the burner parts together.
	Burner parts dirty/damp.	Clean/dry the burner parts. Make sure that the outflow holes are open.
	Main gas supply valve closed.	Open the main gas valve.
	Fault in gas mains.	Consult you gas supplier.
	Gas bottle or tank is empty.	Connect a new gas bottle or have the tank refilled.
	The wrong type of gas used.	Check whether the gas used is suitable for the appliance. Contact your installer if it is not correct.
The burner does not burn evenly.	Burner parts not placed correctly.	Use the centring notches to put the burner parts together.
	Burner parts dirty/damp.	Clean/dry the burner parts. Make sure that the outflow holes are open.
	The wrong type of gas used.	Check whether the gas used is suitable for the appliance. Contact your installer if it is not correct.
Burner extinguishes after igniting. Error code F3 1)	Thermocouple (2) is dirty.	Clean/dry the thermocouple.

Table continued from last page

Symptom	Possible cause	Solution
Ceramic glass plate broke		Close the gas main switch and pull the plug out of the socket. Contact your installer.  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.
Other error codes.		Contact the service department.

<sup>1)</sup> Reset error code: switch the hob 'off - on' using the key button. Then switch on the gas zone using the slider.

# Technical data

Information according to regulation (EU) 66/2014  
 Measurements according EN60350-2 / EN 30-2-1

Model identification	HIG1995AB	HIG1995AF
Type of hob	Gas induction hob	Gas induction hob
Number of electric cooking zones and/or areas	4	4
Heating technology	Induction cooking zones and cooking areas	Induction cooking zones and cooking areas
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area	22.0 x 18.0 cm	22.0 x 18.0 cm
Energy consumption per cooking zone or area calculated per kg ( $EC_{\text{electric cooking}}$ ) in Wh/kg	188.8	188.8
Number of gas burners	1	1
Energy efficiency per gas burner ( $EE_{\text{gas burner}}$ ) in %	56.5	56.5



## **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.
- Prior to installation, ensure that the local distribution conditions (voltage, frequency, nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- The voltage, frequency, power, type of gas and the country for which the appliance has been designed are shown on the appliance rating plate.
- 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.

## **Electrical connection**

- This appliance must be earthed.
- The electrical connection must comply with national and local regulations.
- 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.

# Installation

- 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.

## **Gas connection**

- Gas connection 1/2" ISO 228 / ISO 7-1 / EN 10226-1 (1/2" ISO 228 / 1/2" ISO 228 FR only).
- The gas connection must comply with national and local regulations. See appliance label for technical gas data.
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- We recommend that the gas hob be connected by means of a fixed pipe. Connection using a specially designed safety hose is also permitted.
- The pipe behind the oven must be made entirely out of metal.
- A safety hose may not be bent and must not come into contact with moving parts of kitchen units.

- The gas supply valve must always be placed in an easily accessible position.
- This appliance cannot be converted to LPG (no conversion kit is available for this model).

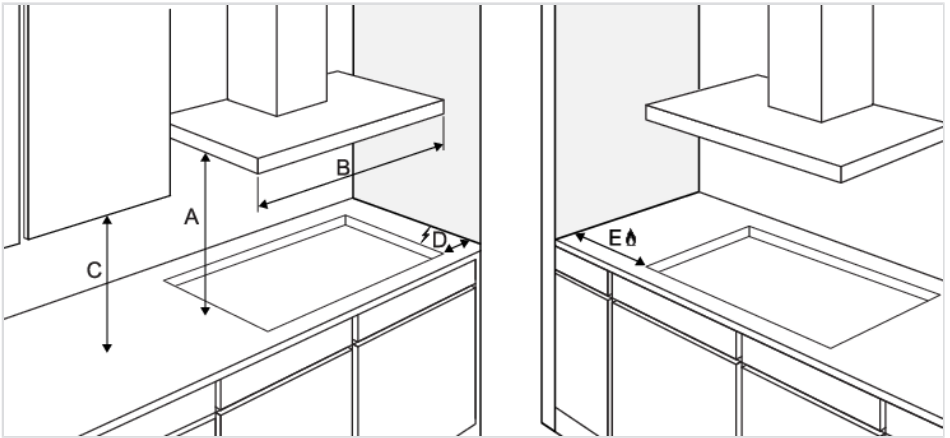
## **Service**

- 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.
- 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.

# Installation

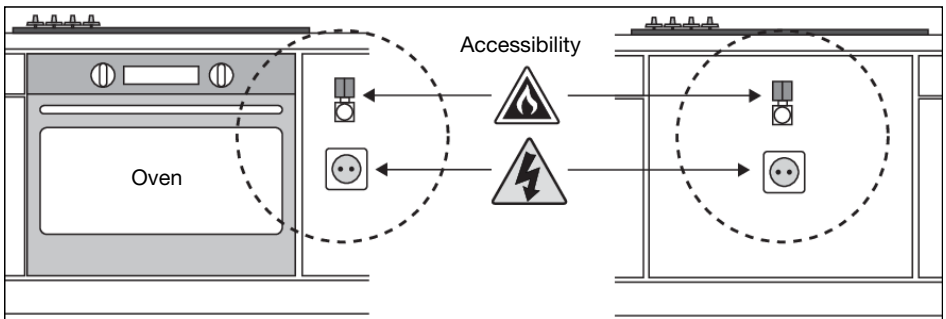
## Preparations for installation

### Free space around the appliance

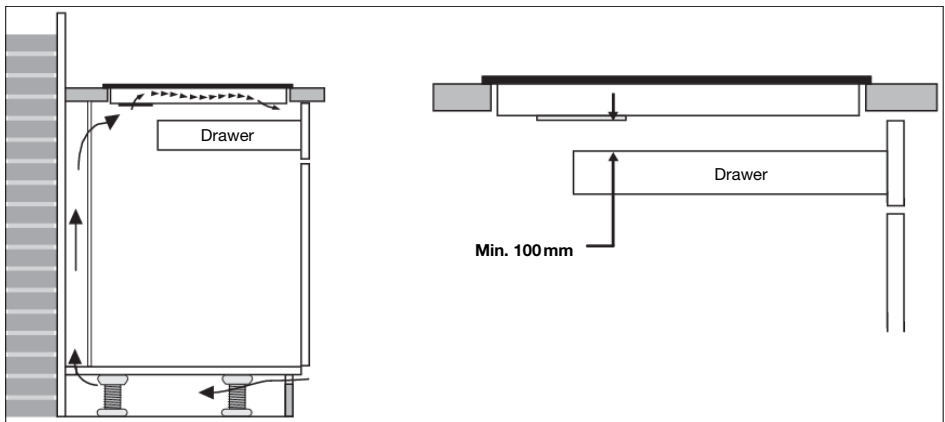
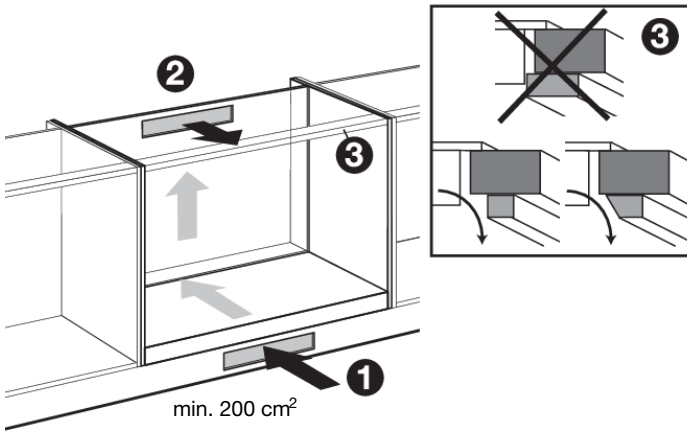


A (>mm)	B (>mm)	C (>mm)	D (>mm)	E (>mm)
650	900	450	50	120

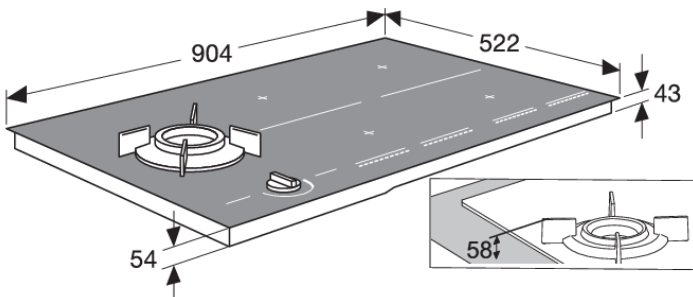
### Accessibility



## Ventilation

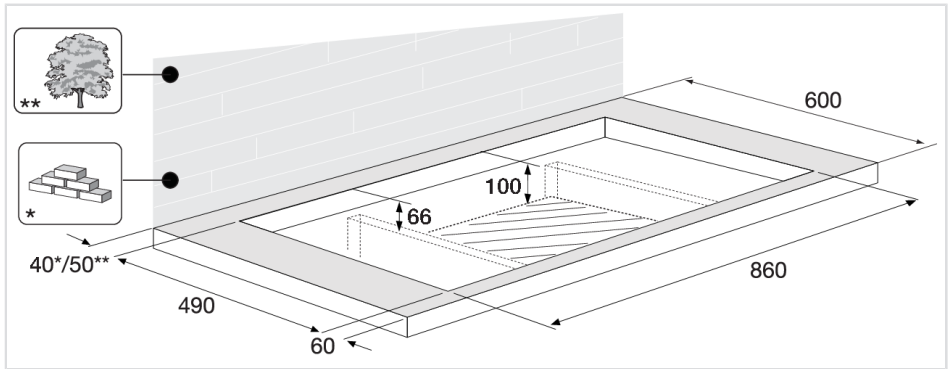


## Built-in Appliance dimensions



# Installation

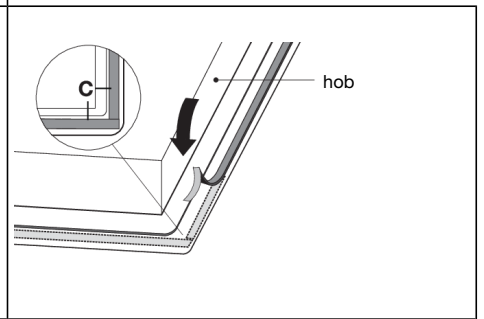
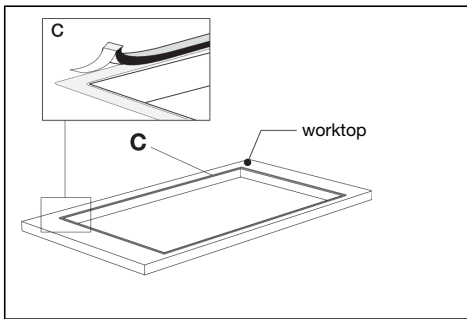
## Cut-out in the worktop



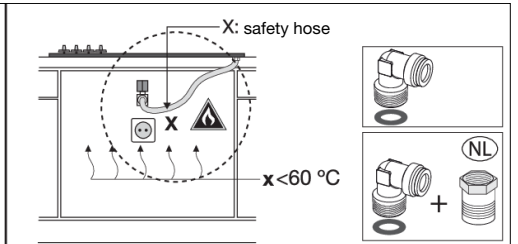
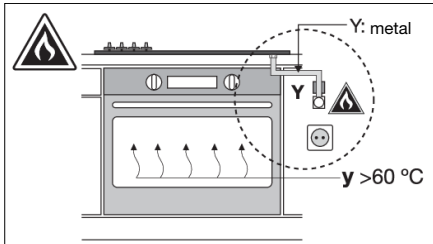
## Sealing tape

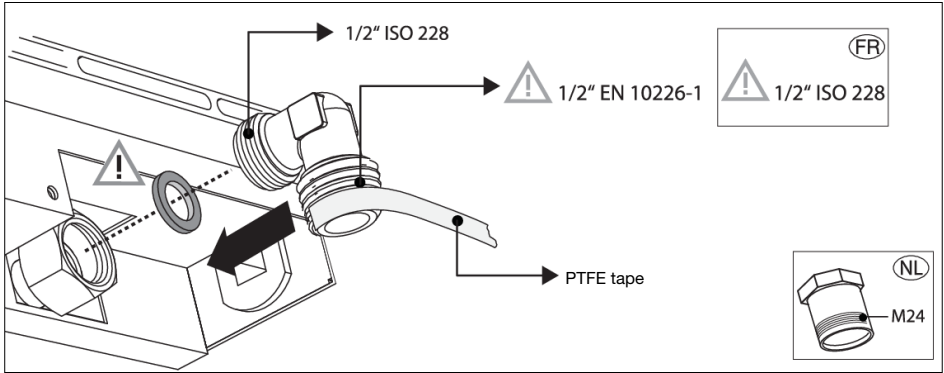
### Stainless steel drip tray

### Glass drip tray



## Gas connection



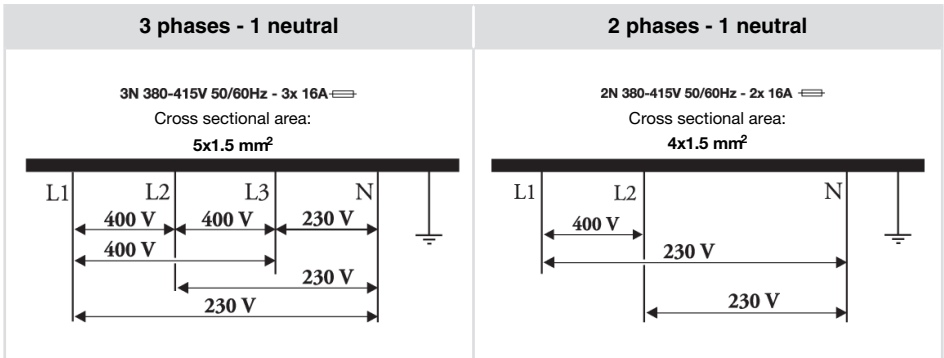


	<b>G20/20 mbar</b>	<b>G30/31 28-30/37 mbar</b>
Wok burner	6.0 kW	4.5 kW

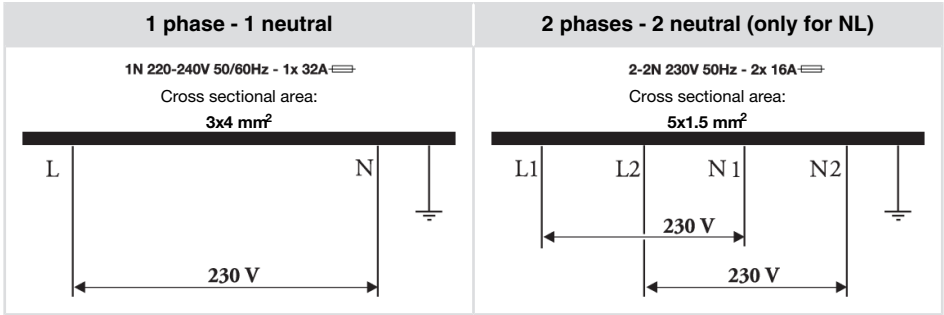
## ⚠ WARNING!

This appliance cannot be converted to LPG (no conversion kit is available for this model).

## Electrical connection

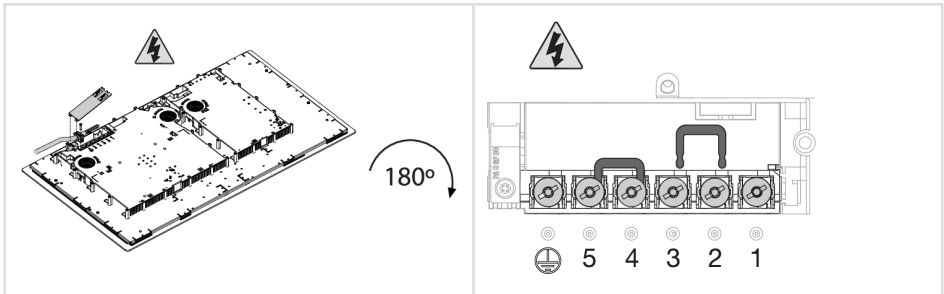


# Installation



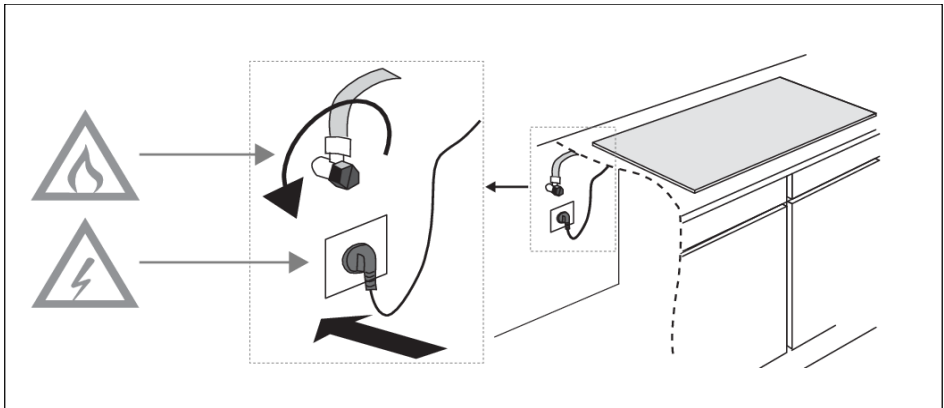
## NOTE!

Consult the wiring diagrams on the bottom of the appliance.




Connected load	L1	L2	L3	Total load
	3700 W	3700 W	20 W	7420 W

## Connecting & testing





 **WARNING!**

Check if connections are gastight.

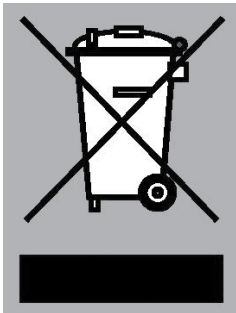
## Disposal of the appliance and packaging

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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*We reserve the right to make changes.*