



Instructions for use

Ceramic hob

HCL614G / BR6BBS0

HCL634G / BR6BAS0

Pictograms used



Important information



Tip

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Your hob

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Introduction

This hob has been designed for the real lover of cooking. The hob is equipped with 'Cooklight' elements. These are very rapid-heating, radiant elements with a high efficiency, which is very favourable for heating-up times. What's more, these elements also have very good heat distribution. The ample space between the cooking zones makes cooking comfortable.

Cooking on a ceramic hob is different from cooking on a traditional appliance. Ceramic cooking makes use of heat radiation through the glass top.

For optimum safety the ceramic hob is equipped with a child lock, a cooking time limiter and a residual heat indicator, which shows which cooking zones are still hot.

This manual describes how you can make the best possible use of the ceramic hob. In addition to information about operation, you will also find background information that can assist you in using this product.

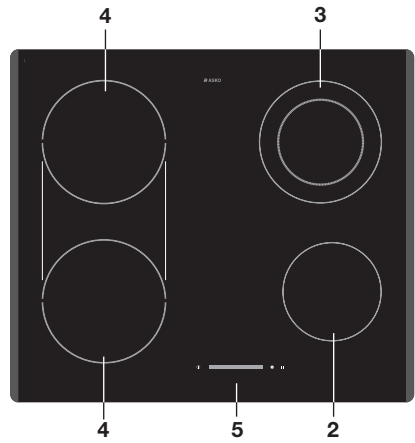
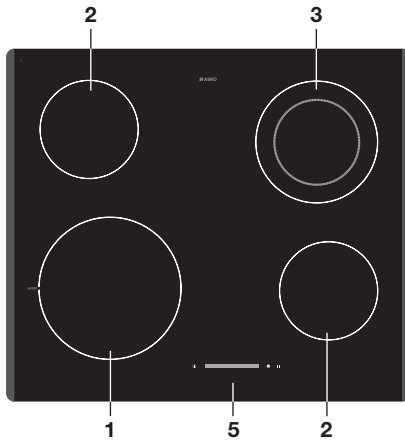
Read the manual thoroughly before using the appliance, and store these instructions in a safe place for future reference.

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.

Enjoy your cooking!

YOUR HOB

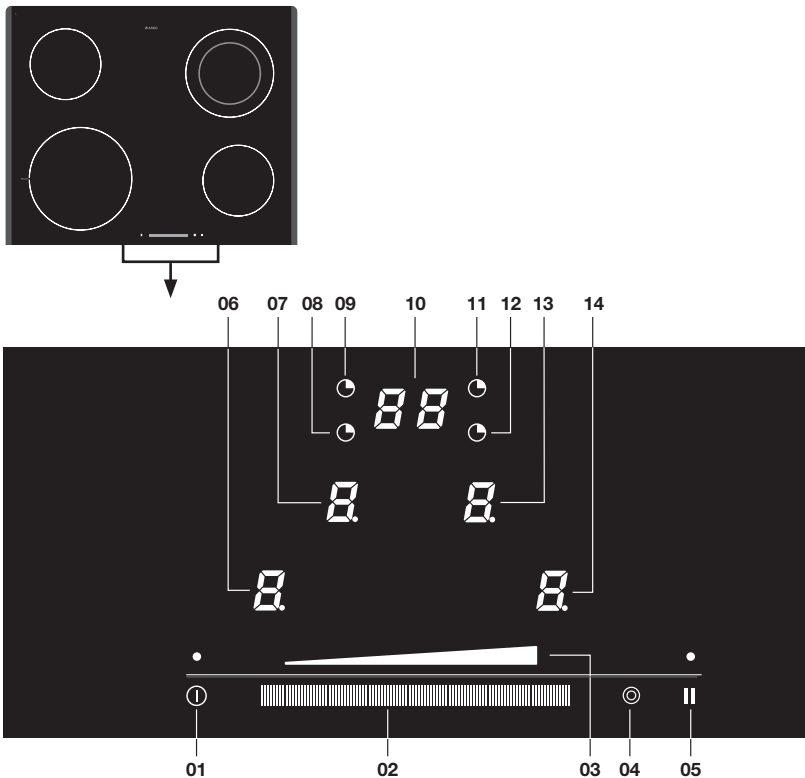
Description



1. Cooking zone \varnothing 210 mm / 2.1 kW (3.0 kW Boost)
2. Cooking zone \varnothing 145 mm / 1.2 kW
3. Expandable cooking zone \varnothing 180-120 mm / 1.7 kW
4. Bridge cooking zone \varnothing 180 mm / 1.8 kW
5. Control panel

YOUR CERAMIC HOB

Control panel



1. On/Off key
2. Slide control (9 Cooking levels)
3. Cooking power level indicator
4. Boost level key + expandable cooking zone key
5. Pause key
6. Cooking zone front left key (cooking power level display)
7. Cooking zone rear left key (cooking power level display)
8. Timer indicator zone front left
9. Timer indicator zone rear left
10. Timer display
11. Timer indicator zone rear right
12. Timer indicator zone front right
13. Cooking zone rear right key (cooking power level display)
14. Cooking zone front right key (cooking power level display)



Read the separate safety instructions before use.

First use



When connecting the hob to the power supply, the hob performs a self-check. All indicator lights and LEDs come on briefly.

Cooking-time limiter



The cooking-time limiter is a safety function of your ceramic hob. It will operate if you forget to stop your hob. Depending on the cooking power level you have chosen, the cooking time will be limited as follows:

Cooking level	The cooking zone switches off automatically after:
u	2 hours
1	6 hours
2	6 hours
3	5 hours
4	5 hours
5	4 hours
6	1.5 hours
7	1.5 hours
8	1.5 hours
9	1.5 hours
boost (P)	1.5 hours

How to use the slide control and touch keys

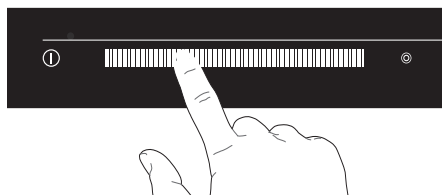
Touch keys.

Put the tip of your finger flat on the touch key. Do not apply pressure. The touch keys react to a light fingertip touch. Do not use an object to operate the touch key. The touch key gives a short audio signal when it engages.

Slide control.

Use the slide control to adjust the power level or time. Move your fingertip along the slide control to the power level or time you require.

- ▷ *Move to the left to decrease the power level or time and to the right to increase the power level or time.*



Pans

Always place a pan in the middle of a cooking zone.

Pans for ceramic cooking

Ceramic cooking requires a particular quality of pan.

- Only use pans that are suitable for electric cooking with:
 - ▷ a thick base (minimum 2.25 mm);
 - ▷ a flat base.



Be careful with enamelled sheet-steel pans! The enamel may chip (the enamel comes loose from the steel). When start the hob at a high power level and the pan is (too) dry; the base of the pan may warp due to overheating.

Minimal pan base diameter



Do not use pans that are smaller than the cooking zone. This will prevent food remains ending up on the red-hot cooking zone. Burnt-on food remains are difficult to remove. In addition, the handles may become too hot and a lot of energy is lost.

- Tempered glass cookware with special ground bottom may be used on the cooking zones if its diameter fits that of the cooking zones. Cookware with larger diameter may crack due to thermal tension.

USE

- Pans that have been used for cooking on a gas hob are no longer suitable for use on a ceramic hob.
- Sliding pans can cause scratches that cannot be removed.
- Only place pans with clean, dry bottoms on the cooking surface. This will avoid causing stains that are difficult to remove.
- Always keep the lid on the pan when cooking, in order to avoid energy loss.
- Slide the bottom of the pan over a slightly damp cloth, before placing the pan on the cooking zone. This prevents dirt getting on to the cooking surface.

Power level setting

The cooking zones have 9 levels. Beside it there for some cooking zones a high power 'boost' (P) level. If you have switched on the hob the required cooking zone can be chosen within the next 5 seconds. Set the power level by touching the slider. At the first touch, the level is set according to the part of the slider that you touch. By sliding along the slider, the power level setting is changed. By sliding to the right, the level increasing, while sliding to the left decreases the level. When you move your finger away from the slider, the cooking field starts to operate at the level set.

Boost power management

- Due to the restricted power of the hob, the boost function is not available if the cooking power from the front right cooking zone is set to level 9.

Automatic heat up

This function preheats the cooking zone on maximum power in order to bring it rapidly up to the required temperature. After a given time interval, the power level returns spontaneously to the established setting. It may be switched on in any of the zones for all power settings except for setting "9" where power is set at maximum all the time.

Cooking level	Automatic heat up time interval
u	30 seconds
1	60 seconds
2	180 seconds
3	288 seconds
4	390 seconds
5	510 seconds
6	150 seconds
7	210 seconds
8	270 seconds

Pause function

The pause function can only be used when at least one zone is switched On.

The maximum break duration is 10 minutes. After 10 minutes at pause, the hob stops.

Touch within 10 minutes the pause key to start the cooking zone.

While the Pause function is active:

- Any Timer (also Alarm timer) set before the pause will be stopped during the pause and continue when you stop pause function.

Indications in the display

In display	Status
1 9	Power levels cooking zone; 1 = low level / 9 = high level
P	Cooking zone boost level active.
B	Bridge function selected (depending on model)
A	Automatic heat-up function selected
W	Stay warm function selected
L	Child lock function selected
H	Residual heat indicator; The hob has a residual heat indicator for each cooking zone to show those which are still hot. Although the hob is switched off, the indicator 'H' will remain On for as long as the cooking zone is hot! Avoid touching them when this indicator is lit. Danger! Risk of burns.
E	Fault code; See 'Troubleshooting table'

Cooking power levels

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

Use setting 'boost' to:

- bring the food or liquid to the boil quickly;
- 'shrink' greens;
- heat oil and fat;
- wok

Use setting 9 to:

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

Use setting 7 and 8 to:

- fry thick pancakes;
- fry thick slices of breaded meat;
- fry bacon (fat);
- cook raw potatoes;
- make French toast;
- fry breaded fish;
- cook through pasta;
- fry thin slices of (breaded) meat;

Use setting 4-6 to:

- complete the cooking of large quantities;
- defrost hard vegetables;
- fry thick slices of breaded meat.

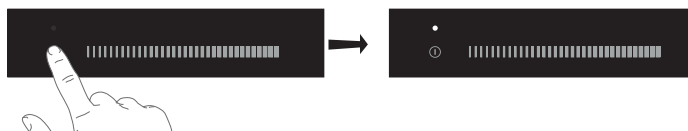
Use settings 1-3 to:

- simmer bouillon;
- stew meats;
- simmer vegetables;
- melt chocolate;
- poach;
- melt cheese;

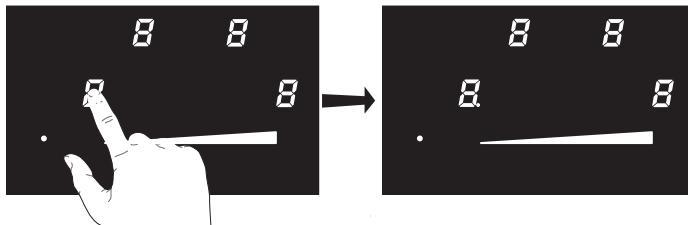
Switching on and power setting

The power can be set to 9 different levels. The hob also has a 'boost' setting which is indicated by a 'P' on the display (see 'Power level setting').

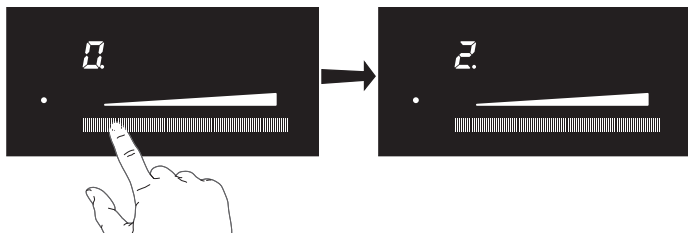
1. Place the pan in the middle of a cooking zone.
2. Press the On/Off key for at least 1 second.
 - A single beep sounds. The hob is on and cooking zone displays are illuminated.
 - If no further action or setting is taken within the following 20 seconds, the hob is automatically switched off.



3. Press the cooking zone key of the desired cooking zone.
 - A single beep sounds. The dot directly below the corresponding display will light up and is assigned to the visual slide control.



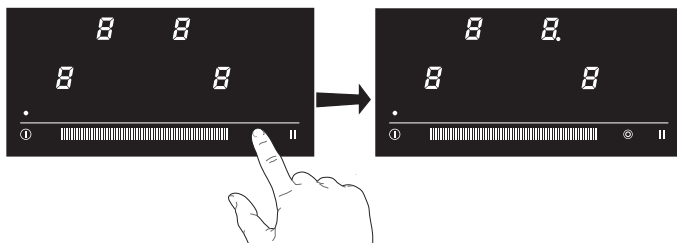
4. Slide your finger over the slide control to set the desired setting.
 - The cooking zone starts automatically at the level that has been set.
 - Set a higher or lower power by sliding with your finger over the slide control.
 - Touch the Boost level key to set a boost power lever (available for the left front cooking zone).
 - Set with the slide control from Boost level to a lower level.
 - During the following 10 seconds the slider key is switched off and the decimal dot disappears. The selected cooking zone is active.



OPERATION

Expandable cooking zone

1. Touch the expandable cooking zone key to start the second zone circle from the expandable cooking zone.
 - ▶ *The expandable cooking zone indicator light comes On.*
 - ▶ *Touch the key to stop the extra zone circles.*



Changing the cooking zone power setting

1. Press the cooking zone key of the desired cooking zone.
 - ▶ *The dot directly below the corresponding display will light up and is assigned to the visual slide control.*
2. Slide your finger over the slide control to change the power setting.

Switching off

Switching off one cooking zone

One cooking zone is switched on. The display shows a power level between 1 and 9, or 'P'.

1. Press the cooking zone key of the desired cooking zone.
2. Use the slide control to set the cooking zone to '0' (off).
 - ▶ *The cooking zone switches off.*
 - ▶ *The hob switches off after 20 seconds if all cooking zones are set to '0' and no other process is being used.*

Switching off all cooking zones

Several cooking zones are active.

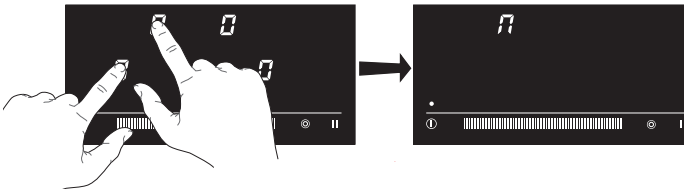
1. Press the On/Off key to switch off all cooking zones.
 - ▶ *You will hear a beep. All displays are off. The hob is switched off.*

OPERATION

How to link Bridge cooking zones

Start the 'link' function

1. Press the On/Off key.
2. Simultaneously touch the left-hand side cooking zone keys.
 - The 'bridged indicator' will appear on the rear zone display to indicate that the two cooking zones are bridged.
3. Set the desired cooking power for the bridged cooking zone.
4. To change the bridged zones cooking power later on, first press the sensor of the front cooking zone.

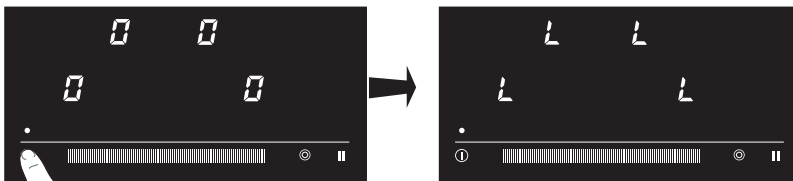


Stop the 'link' function

1. Simultaneously touch the left-hand side cooking zone keys.
 - The 'bridged indicator' will disappear on the rear left zone display.

Using the (child) lock function

1. Switch on the hob.
2. Press the on/off key for approximately 3 seconds.
 - All displays show 'L'.



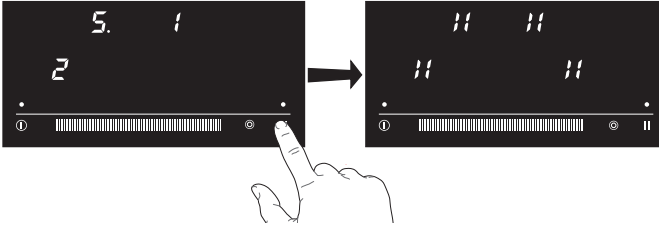
- The ceramic hob is now locked. After 5 seconds, the hob will switch off automatically.
- To unlock press the on/off key again for approx. 3 second.
 - Child lock is now de-activated.

OPERATION

Pause mode

Activate pause mode

1. Press the pause key until you hear a beep.
 - The cooking zone display will show the 'pause indicator'. The hob is now in pause mode.



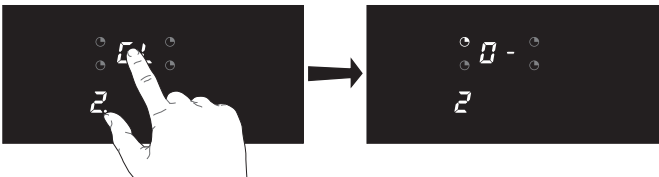
De-activate pause mode

1. Press the pause key until you hear a beep.
 - The indicator above the pause key will flash.
2. Press somewhere on the slide control or cooking level display.
 - The active settings can be read in the display.

Cooking-timer/alarm

Setting the cooking-timer

1. Select the desired cooking zone and set the power level.
2. Touch the timer display.
 - The timer indicator of the relevant cooking zone flashes.



3. Use the slide control to adjust the desired time.
 - First set a value in the right display and wait until the figure no longer flashes and a dash appears in the left display. Then set the left display (if a preset time longer than 9 minutes is required).
 - The selected cooking zone will switch off automatically once the set time has elapsed.
4. Press the slide control to switch off the signal.

Setting the kitchen timer

1. Touch the timer display.
 - *Make sure that all the cooking zones are switched off.*
2. Use the slide control to adjust the desired time.
 - *First set a value in the right display and wait until the figure no longer flashes and a dash appears in the left display. Then set the left display (if a preset time longer than 9 minutes is required).*
 - *An alarm signal will sound once the set time has elapsed.*
3. Press the slide control to switch off the signal.

Switch on the Automatic heat-up function

Switching on

1. Place the pan in the middle of a cooking zone.
2. Press the On/Off key.
 - *A single beep sounds.*
3. Press the desired cooking zone key.
 - *A single beep sounds. The indicator directly below the corresponding display will light up.*
4. Slide your finger over the slide control to set the desired setting. Hold the slide control for at least 3 seconds at the desired level.
 - *An 'A' will appear in the display alternating with the selected cooking level. When the Autocook function has expired, the cooking zone will switch automatically to the selected level which is then indicated permanently in the display.*

Switching off

1. Press the display of the relevant cooking zone.
2. Select another cooking level using the slide control.
 - *The automatic heat up function is disabled.*

Recall function

If the control was accidentally switched off through the on/off key all settings can be restored using the recall function.

1. Press within 6 seconds the on/off key.
 - *The indicator above the pause key will flash for 6 seconds.*
2. Confirm to continue by pressing the pause key.

Cleaning



Start the child lock before you clean the hob.

Daily cleaning

- Use special cleaning agents for ceramic hobs. These cleaning agents leave a thin layer on the glass surface. This prevents over-cooked food and lime scale to burn into the ceramic glass surface.
- Clean the hob after cool down.
- Removed Over-cooked food containing a lot of sugar and acids, such as apple sauce, rhubarb or red cabbage immediately with a damp dish cloth. This prevent that over-cooked food burns into the hob. Be careful! The cooking zone can be hot! This can cause you injury.
- Best for daily cleaning is a damp cloth with a mild cleaning agent. Dry with kitchen paper or a dry towel.

Stubborn stains

- Stubborn stains can also be removed with a mild cleaning agent such as washing-up liquid.
- Remove water marks and lime scale with vinegar.
- Metal marks (caused by sliding pans) can be difficult to remove. Special agents are available.
- Use a glass scraper to remove food spills. Melted plastic and sugar is also best removed with a glass scraper.



Never use

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

TROUBLESHOOTING

General

If you notice a crack in the glass top (however small), switch the hob off immediately, unplug the hob, turn off the (automatic) fuse switch(es) in the meter cupboard or, in the event of a permanent connection, set the switch in the power supply lead to zero.) Contact the service department.

Troubleshooting table

If the appliance does not work properly, this does not always mean that it is defective. Try to deal with the problem yourself first by checking the points mentioned below or check for more information the website 'www.asko.com'.

Symptom	Possible cause	Solution
The display lights up when the hob is activated for the first time.	This is the standard set-up routine.	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 will disappear once it has been used a few times. Ventilate the kitchen.
A cooking zone suddenly stops working and you hear a signal.	The preset time has ended.	Stop the bleep 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).
A fuse blows as soon as the hob is switched On.	The hob has been wrongly connected.	Check the electrical connections.
Error code Er 03	The control panel is dirty or has water lying on it.	Clean the control panel.
	You have pressed two or more keys at the same time.	Do not operate more than one key at the same time.
Error code Er	Other defect	Contact the service department.



In case of an operation failure or if the faults / error indication does not disappear, disconnect the cooking hob from the power mains for a few minutes (undo the fuse or turn of the main switch); then, reconnect it to the power mains and turn on the main switch key. If the problems persist, call a service technician.

ENVIRONMENTAL ASPECTS

Disposal of packaging and appliance

Sustainable materials have been used during manufacture of this appliance. This appliance must be disposed of responsibly at the end of its service life. The government can provide you with information about this.

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

- cardboard;
- polythene film (PE);
- CFC-free polystyrene (PS hard foam).

You should dispose of these materials responsibly 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.

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.

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.

When contacting the service department, have the complete type number to hand.

You will find the addresses and phone numbers of the service organisation on the guarantee card.

 **ASKO**



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