



Instructions for use

Induction hob

HI1884M / SIVK8DTI
HI1884MF / SIVK8DTI
HI1994MF / SIVK9FTI

Pictograms used



Important information



Tip

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Introduction

This hob has been designed for the real lover of cooking. Cooking on an induction hob has a number of advantages. It is easy, because the hob reacts quickly and can also be set to a very low power level. Because it can also be set to a high power level, it can bring dishes to the boil very quickly. The ample space between the cooking zones also makes cooking comfortable.

Cooking on an induction hob is different from cooking on a traditional appliance. Induction cooking makes use of a magnetic field to generate heat. This means that you cannot use just any pan on it. The pans section gives more information about this.

For optimum safety the induction hob is equipped with several temperature protections 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 induction hob. In addition to information about operation, you will also find background information that can assist you in using this product. You will also find cooking tables and maintenance tips.



Read the separate safety instructions before using the device!

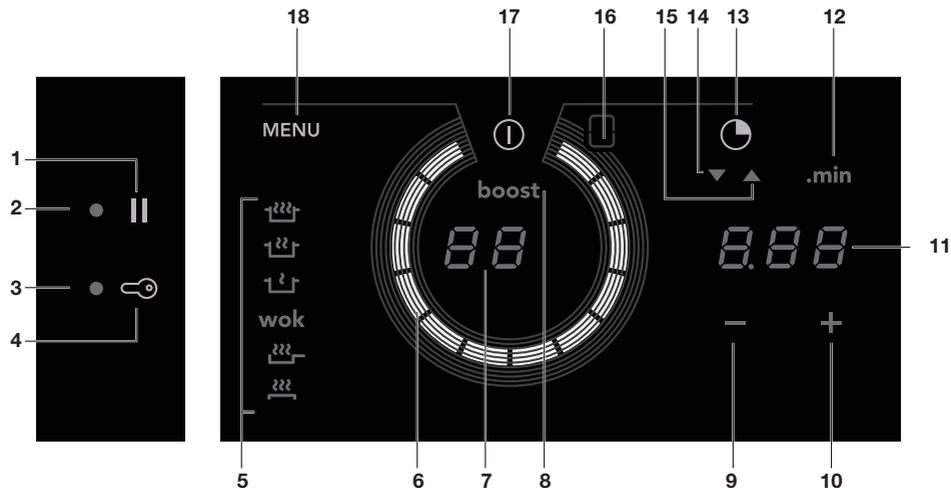
Read the user instructions carefully and completely before starting to use the appliance, and keep them carefully for future reference.

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 questions.

Enjoy your cooking!

YOUR INDUCTION HOB

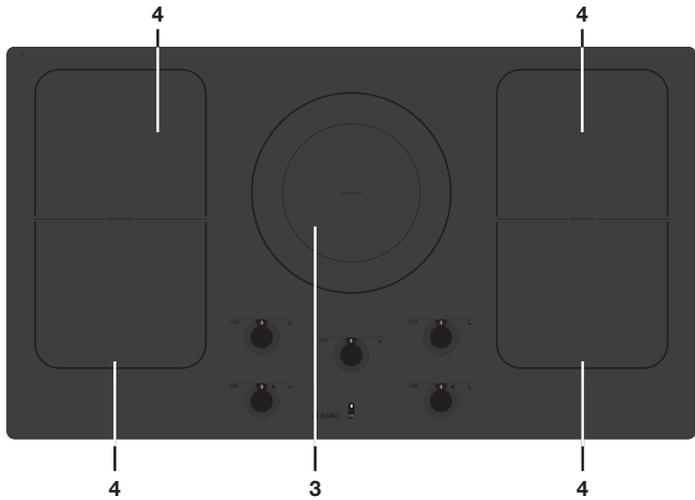
Control panel



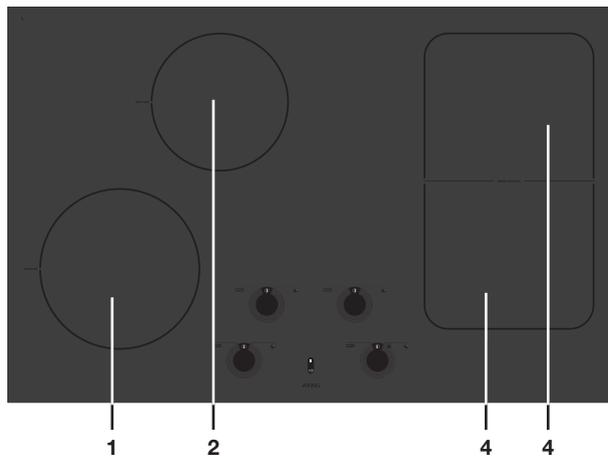
1. Pause button
2. Pause indication
3. Child lock indication/Eco standby indication
4. Key button (child lock/eco stand by function)
5. Induction menu functions
6. Slide control (12 levels)
7. Level indication
8. Boost indication
9. Time reduction button
10. Time increase button
11. Timer / Kitchen timer
12. 'Minutes behind the dot' indication
13. Timer/kitchen timer button
14. Kitchen timer indication
15. Timer indication
16. Bridge function button (links two cooking zones together, making them into a large zone which can be operated with one slider)
17. On/Off button
18. Menu button

Description

HI1994MF



HI1884M / HI1884MF



1. Cooking zone \varnothing 210 / 3,7 kW
2. Cooking zone \varnothing 180 / 3,0 kW
3. Cooking zone \varnothing 260 5.5 kW (double ring)
4. Bridge induction zone 180 x 220 mm 3.7kW (linkable zones)

Operation of the touch-sensitive buttons

The operation of the hob by means of the touch-sensitive buttons takes a while getting used to when you're used to a different operation. For the best effect, place your finger tips flat on the buttons. You don't have to press hard.

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

Induction cooking

Induction cooking is fast

- To start with you will be surprised by the speed of the appliance. Especially at higher settings, foods and liquids will boil very rapidly. It is best not to leave pans unattended to avoid them boiling over or boiling dry.

The power will be adjusted

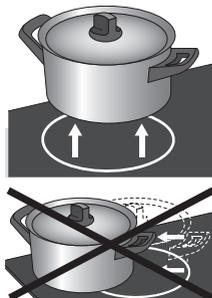
- In the case of induction cooking, it is only the part of the zone on which the pan stands that is used. If you use a small pan on a large zone, the power will be adjusted to the diameter of the pan. The power will thus be lower and it will take longer before the food in the pan comes to the boil.



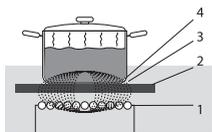
No heat loss and the handles remain cold with induction cooking.

Note

- Grains of sand may cause scratches which cannot be removed. 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.



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.

A magnetic field is generated in the appliance.

By placing a pan with an iron base on a cooking zone, a current is induced in the pan base. This induced current generates heat in the base of the pan.

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.

Quick

Thanks to the induction hob's high power levels, bringing food to the boil is very quick. Cooking food through takes just as long as for 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 on.

Safe

The heat is generated in the pan itself. The glass top does not get any warmer than the pan. This means that the cooking zone is considerably cooler compared to that of a ceramic hob or a gas burner. Once a pan has been taken away, the cooking zone cools down quickly.

Induction noises

Ticking noise

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

Pan makes a noise

The pans may make a noise during cooking. This is caused by the energy flowing from the hob to the saucepan. This is normal for certain pans, especially at a high setting. This is not harmful for the pan or hob.



Pans

The fan makes a noise

The appliance is equipped with a fan in order to increase the service life of the electronic components. If you use the appliance intensively, the fan will be switched on and you will hear a buzzing noise. The fan may still make a noise after you have switched the appliance off.

Automatic pan detection

When automatic pan detection (APd) is active, a ticking sound is observable, even when the zone is not in use.

Pans for induction cooking

Induction cooking requires a particular quality of pan.



Note

- 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 (minimum 2.25 mm);
 - a flat base.
- The best are pans with the 'Class Induction' quality mark.



Tip

You can check for yourself whether your pans are suitable by using a magnet. 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
Solid enamelled pans	Porcelain
Enamelled cast-iron pans	Copper
	Plastic
	Aluminium

**Note**

Be careful with enamelled thin 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 - due, for example, to overheating or to the use of too high a power level.

**Note**

Never use pans with a misshapen base. A hollow or rounded base can interfere with the operation of the overheating protection, so that the appliance becomes too hot. The appliance may then become too hot which may lead to the glass top cracking and the pan base melting. Damage arising from the use of unsuitable pans or from boiling dry is excluded from the guarantee.

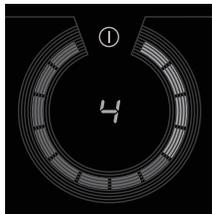
Minimum pan diameter

The minimum diameter of the pan base is 12 cm (16 cm for Bridge induction zones). The best results are attained 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 cooking in pressure cookers. The cooking zone reacts very quickly, and so the pressure cooker is quickly up to pressure. As soon as you switch a cooking zone off, the cooking process stops immediately.

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. Slide with your finger over the slide control (clockwise) or tap with your finger on the slide control to set the desired setting. The cooking zone starts automatically at the setting that has been set.
4. Set a higher or lower power by sliding with your finger over the slide control or by tapping the slide control. The cooking zones have 12 settings. There is also a ‘boost’ setting for the induction zones.



Please 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.

Switching the APd on and off

This function is active as standard, but can also be disabled. Disable the function by switching off the hob. Then from the Eco standby mode operating the ‘Pause’ button (1) for 5 seconds. The display will read ‘APd OFF’. By repeating this action, the function will be reactivated and ‘APd On’ will appear in the display.

Pan detection

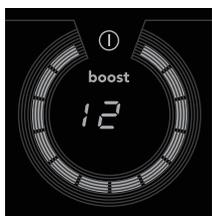
If the hob doesn't detect a(n) (iron-containing) pan after a cooking power has been set, the display will continue to flash and the cooking area remains cold. When no (iron-containing) pan is placed within one minute, the cooking zone will switch off automatically.

Residual heat indicator



After a cooking zone has been used it may still remain hot for a while. As long as the cooking zone is still hot an “H” will be visible in the display.

Boost



You can use the 'boost' function to cook at the highest power level during a short period of time (max. 10 minutes). After the maximum boost time the power will be reduced to setting 12.

Switching on boost

1. Put a pan on a cooking zone and switch the cooking zone on.
2. Tap twice with your finger at the end of the slide control to set the 'boost' setting.

Level 12 and 'boost' appear in the display.

Switching off 'boost'

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

1. Tap any part of the slider with your finger.

In the display you will see a lower level.

Or:

2. Press the on/off button of the cooking zone you want to switch off. *You will hear a signal and the level in the display disappears. The cooking zone has been switched off completely.*

Capacity distribution of cooking zones

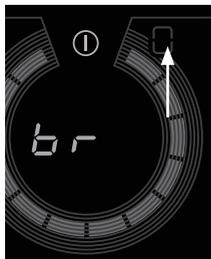


- Depending on the type of cooker, the cooking zones can affect each other. When several of these cooking zones are switched on at the same time, the capacity is shared automatically between them.
- When the maximum capacity of the combination of cooking levels is reached during setting, one or more zones are automatically reduced to the highest possible setting at that moment. This is indicated by the flashing of the relevant control element. The last set cooking zone takes priority.

Bridge induction ('SV' and 'SVI' models)

The Bridge induction zones can be linked to each other. This creates one large zone that can be used, for example, for the ASKO grill plate, the ASKO teppanyaki, 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 or other pan that covers at least one of the Bridge induction zones in the middle.



Switching on bridge function

1. Place the large pan on both cooking zones so that these are both well covered.
2. Switch the front cooking zone on.
3. Press on the bridge function key of the front slide control for two seconds in order to set the status 'bridge'.

'BR' will appear in the display on the rear zone. The rear zone can no longer be used.

4. Slide with your finger over the front slide control (clockwise) or tap with your finger on the slide control to set the desired setting. Both zones are heated to the level set.

Switching off bridge function

1. Press on the bridge function key of the front slide control for two seconds in order to switch off the status 'bridge'.

The bridge function is switched off, the rear display goes off, level 1 is present in the front display.

Or:

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

You will hear a signal and the level in the display disappears. 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 signal and the slider goes off.*

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

Switching off all cooking zones

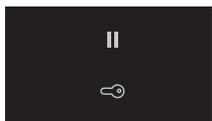
Press key button to switch off all the cooking zones at the same time. A single beep will be heard. The red childproof lock indicator next to the button will blink very slowly.

- The induction hob is now in eco stand-by mode (see also 'eco stand-by mode').

Stand-by mode

In stand-by mode the induction hob is switched off. You can switch to the stand-by mode from the eco stand-by mode, or by switching off all separate cooking zones.

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



Switching the hob from the eco stand-by mode to the standby mode

The red light next to the key button keeps slowly going on and off.

- Press the key button briefly in order to switch to stand by mode. There will be a single audible signal. All the lamps on the cooking hob are out, except for possibly the residual heat indicator "H".

Eco stand-by mode

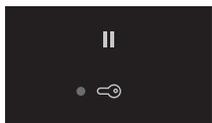
In the eco stand-by mode the hob is switched off and it uses as little energy as possible.

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



Did you know that

The hob uses less than 0.5 Watts in the eco stand-by mode. That is even less than in the stand-by mode of the hob.



Switching the hob to the eco stand-by mode

- Press the key button. A single beep will be heard. The eco stand-by mode is active, the red light next to the key button keeps slowly going on and off.

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

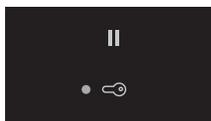


Did you know that

After 30 minutes in the stand-by mode the hob will automatically switch to the eco stand-by mode to prevent unnecessary energy consumption.

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.



Switching on the childproof lock

- Press the key button for 2 seconds.
A double beep will be heard. All buttons are in-active now, except for the key button. The hob first switches to the eco stand-by mode and then to the childproof lock mode. The red light is constantly on.
- Press the child lock button again for 2 seconds to get the hob from the childproof lock.
A single beep will be heard. The hob is now in the stand-by 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.

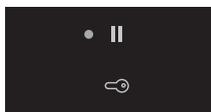


Did you know that

When the hob is set to the childproof lock, it uses just as little energy as when it is in the eco stand-by mode.

Pause

With the pause function, you can set the entire hob to 'pause' for 5 minutes during cooking. The energy supply to the cooking zone stops without settings being lost. However you must remember that the cooking zone will remain hot for a while. You are therefore recommended to remove delicate dishes from the cooking zone.



Switching the hob to the pause mode

- Press the pause button once.
A double audible signal will sound, the cooking zones will turn to a lower setting and a red light next to the pause button will flash.

- ▷ Any set timers/kitchen timers will stop.
- ▷ All active cooking zones are switched to setting 1 or 2.
- ▷ All buttons are inactive except for the key button and the pause button. The on/off buttons of the individual cooking zones also remain active, they do however react with a delay of two seconds so that you can clean the operating panel.
- ▷ If you press the pause button again within 5 minutes, the cooking processes which have been paused will resume.
A double audible signal sounds, the hob resumes the settings which were in place before the pause.
- If you do not take any further action within 5 minutes:
All activities of the cooking zones are automatically switched off. 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 stand-by mode after 25 minutes.

Recognising a mode

The stand-by mode	Not a single light is lit.
The eco stand-by mode	The red light next to the key button keeps slowly going on and off.
The childproof lock mode	The red light next to the key button is on constantly.
The pause mode	The red light next to the pause button flashes.

Timer / Kitchen timer



The timer/kitchen timer button of each cooking zone has two functions:

The timer function	The kitchen timer function
This function can be recognised by the small red arrow pointing upwards.	This function can be recognised by the small red arrow pointing downwards.
The time increases in the timer function.	The time decreases in the kitchen timer function.

The timer function	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/kitchen 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 + or - button.



Note

- There's one timer/kitchen timer available per cooking zone.
- The timer-/kitchen timer function can also be used without activating an accompanying cooking zone.



Switching on the timer

- Press the timer/kitchen timer button once.
The display of the timer lights up and you'll see three zeroes flashing. + and - appears below.
- If you do not set any time with the + or - button the timer will run automatically after 3 seconds. The timer can go as far as 9 hours and 59 minutes.
The red upwards arrow lights up and the time increases.
- Press the timer/kitchen timer button again to switch it off.

Switching on the kitchen timer

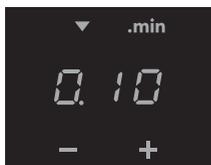
- Press the timer/kitchen timer button of the cooking zone once.
- Press the + or -button to switch from the timer function to the kitchen timer function. After that you can set the desired cooking time with the + button. Then you can change the set time with the - button.
The red upwards arrow lights up. The time counts down.
- Press the timer/kitchen timer button again to switch it off.



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 beeps for a quarter of an hour while decreasing as the time passes, while '0.00' and the red upwards arrow keep flashing. Press again the timer/kitchen timer button or remove the pan from the cooking zone to switch off the kitchen timer alarm again.



Setting the cooking time

- Switch the kitchen timer on.

Button	Steps of x per button contact	Duration
+	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 more quickly.

Switching the audible signal on and off

- Press the menu button and the timer/kitchen timer button simultaneously until you hear an audible signal.

The audible signal is now switched off for all button operations except the pause button and the key button. Note: the kitchen timer alarm and the beep for error messages cannot be switched off.

- Use the same button combination to switch the sound back on.

Automatic cooking programmes

Your hob is fitted with 6 automatic cooking programmes. You can set any end time of an automatic cooking programme with the aid of the kitchen timer function (refer to page 20).

The cooking programmes are based on regular quantities. The tables are meant as a guideline, because of the large margins you can alter the dish according to your wishes.

To set an automatic program

The cooking zone is switched on.

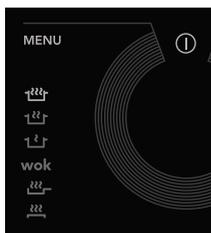
- Press the menu button.

A series of six icons will light up, one of which is brighter than the others.

- 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 go back to the manual cooking process by tapping the slide control with your finger:



Note!

The cooking programme does not work if the zones are bridged.



Boiling function*/**

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

Dish	Number of people	Quantity	Pan	Zone	Fill the pan to: (start cooking process)
Cooked potatoes	1 - 3	200 - 500 g	Saucepan (Ø 200)	Ø 145	1.0 l incl. potatoes
	3 - 5	500 - 800 g	Low pan (Ø 200)	Ø 180	1.5 l incl. potatoes
	3 - 5	500 - 800 g	High pan (Ø 200)	Ø 180	1.5 l incl. potatoes
	6 - 8	1000 - 1,400 g	High pan (Ø 200)	Ø 210 / Vario	2.5 l incl. potatoes
	9 - 15	1500 - 2,200 g	Large pan (Ø 240)	Ø 260	3.5 l incl. potatoes
	9 - 15	1500 - 2,200 g	Large pan (Ø 240)	Ø 260 double	3.5 l incl. potatoes
Cooked (hard) vegetables	1 - 3	150 - 250 g	Saucepan (Ø 200)	Ø 145	1.0 l incl. vegetables
	3 - 4	300 - 500 g	Low pan (Ø 200)	Ø 180	1.5 l incl. vegetables
	3 - 4	300 - 500 g	High pan (Ø 200)	Ø 180	1.5 l incl. vegetables
	4 - 6	500 - 750 g	High pan (Ø 200)	Ø 210 / Vario	2.5 l incl. vegetables
	6 - 8	750 - 900 g	Large pan (Ø 240)	Ø 260	3.5 l incl. vegetables
	6 - 8	750 - 900 g	Large pan (Ø 240)	Ø 260 double	3.5 l incl. vegetables
Eggs	2 - 6	2 - 6 eggs	Saucepan (Ø 200)	Ø 145	1.0 l incl. eggs
	8 - 12	8 - 12 eggs	Low pan (Ø 200)	Ø 180	1.5 l incl. eggs
Rice	1	100 g	Saucepan (Ø 200)	Ø 145	1.0 l only water ¹⁾
	2 - 4	200 - 400 g	Low pan (Ø 200)	Ø 180	1.5 l only water ¹⁾
	2 - 4	200 - 400 g	High pan (Ø 200)	Ø 180	1.5 l only water ¹⁾
	4 - 5	400 - 500 g	High pan (Ø 240)	Ø 210 / Vario	2.0 l only water ¹⁾
Pasta	1 - 2	100 - 200 g	Low pan (Ø 200)	Ø 180	1.0 l only water ¹⁾
	2 - 3	200 - 300 g	High pan (Ø 200)	Ø 210 / Vario	2.0 l only water ¹⁾
	4 - 6	400 - 600 g	Large pan (Ø 240)	Ø 260	3.0 l only water ¹⁾
	4 - 6	400 - 600 g	Large pan (Ø 240)	Ø 260 double	3.5 l only water ¹⁾

1) After the beep the rice or pasta can be added.

* This function works best with pans recommended by ASKO (please refer to www.asko.com).

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



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.

Dish	Quantity +/-	Pan	Zone
Sauce or soup	1 l	Low pan (Ø 200)	Ø 145
	1 l	Low pan (Ø 200)	Ø 180
	1.5 l	High pan (Ø 200)	Ø 180
	1 l	Low pan (Ø 200)	Ø 210 / Vario
	1.5 l	High pan (Ø 200)	Ø 210 / Vario
	2.5 l	Large pan (Ø 240)	Ø 260
	2.5 l	Large pan (Ø 240)	Ø 260 double



Function for keeping warm*

The temperature of the dish is automatically kept at a constant temperature of 70 °C - 75 °C. The setting for keeping warm 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.

Dish	Number of people	Quantity +/-	Pan	Zone
All dishes	1	1,000 g	Saucepan (Ø 200)	Ø 145
	2 - 3	1,500 g	Low pan (Ø 200)	Ø 180
	4	2,000 g	High pan (Ø 200)	Ø 180
	4	2,000 g	High pan (Ø 200)	Ø 210 / Vario
	8	4,000 g	Large pan (Ø 240)	Ø 260
	8	4,000 g	Large pan (Ø 240)	Ø 260 double

* This function works best with pans recommended by ASKO (please refer to www.asko.com).

wok

Wok function*/**

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

Dish	Number of people	Maximum quantity meat or fish / vegetables	Pan	Zone
Meat, fish, vegetables	1 - 2	300 g / 300 g	Wok pan	Ø 145
	1 - 2	300 g / 300 g	Wok pan	Ø 180
	3 - 4	600 g / 600 g	Wok pan	Ø 210 / Vario
	3 - 4	600 g / 600 g	Wok pan	Ø 260
	1 - 2	300 g / 300 g	Wok pan	Ø 260 double



Roasting function*/**

The roasting setting provides the optimum roasting temperature. After the beep the pan has reached its temperature. The oil or butter can be put into the pan and then the dish.

Dish	Number of people	Quantity	Pan	Zone
Meat, fish	1 - 2	150 - 200 g	Frying pan	Ø 145
	2 - 3	200 - 400 g	Frying pan	Ø 180
	4 - 5	400 - 500 g	Frying pan	Ø 210 / Vario
	5 - 6	500 - 600 g	Frying pan	Ø 260
	5 - 6	500 - 600 g	Frying pan	Ø 260 double

* This function works best with pans recommended by ASKO (please refer to www.asko.com).

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



Grill function*/**

The grill setting provides the optimum grilling temperature. A beep can be heard when the pan has reached its temperature.

Dish	Number of people	Quantity	Pan	Zone
Meat, fish, vegetables	1 - 2	100 - 200 g	Grill pan / plate	Ø 145
	2 - 3	200 - 300 g	Grill pan / plate	Ø 180
	3 - 4	300 - 400 g	Grill pan / plate	Ø 210 / Vario
	4 - 6	400 - 600 g	Grill pan / plate	Ø 260
	4 - 6	400 - 600 g	Grill pan / plate	Ø 260 double

Healthy cooking

Burning point of the various types of oil

Burning point of separate kinds of oil. ASKO advises choosing an oil based on the baking temperature to bake in a healthy way. Every kind of oil has a different burning point at which toxic gases are released. You can see the burning points of different kinds of oil in the table below.

Oil	Burning point °C
Extra virgin olive oil	160 °C
Butter	177 °C
Coconut oil	177 °C
Rapeseed oil	204 °C
Virgin olive oil	216 °C
Sunflower oil	227 °C
Corn oil	232 °C
Peanut oil	232 °C
Olive oil	242 °C
Rice oil	255 °C

* This function works best with pans recommended by ASKO (please refer to www.asko.com).

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

Cooking power levels

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

Use level 'boost' and setting 11 and 12 to:

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

Use level 9 and 10 to:

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

Use level 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;
- fry thin slices of meat;

Use level 4-6 to:

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

Use level 1-3 to:

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

Cleaning



Tip

Activate the childproof lock before you start cleaning the hob.

Daily cleaning

- Regular maintenance straight after use prevents the food working its way in for a long period and causing stubborn stains which are hard to remove. Use a mild cleaning agent for this purpose.
- Dry with kitchen paper or a dry kitchen towel.

Stubborn stains on the glass plate

Clean the glass plate with a special cleaning agent for ceramic hotplates. The easiest way to clean water marks or limescale deposits is with vinegar.

Stubborn stains

- Stubborn stains can also be removed with a mild cleaning agent such as washing-up liquid.
- Remove water marks and limescale deposits with vinegar.
- Metal traces (as a result of moving pans) are often hard to remove. Special agents are available for this purpose.
- Use a glass scraper to remove food spills. Melted plastic and sugar are also best removed with a glass scraper.

Never use

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



FAULTS

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. Then contact the service department.

Error table

When you are in doubt about the proper operation of your appliance, this does not automatically mean there is a defect. Try to deal with the problem yourself first by checking the points mentioned below or check for more information the website 'www.asko.com'.

Note

If the square red light above the pause button flashes (and none of the malfunctions below apply), please contact the service department.

Symptom	Possible cause	Solution
Text appears in the displays when starting to use it	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
You can hear a ticking sound in your hob.	This is caused by the capacity limiter on the front and back zones. A soft ticking sound can also occur at lower settings. APd checks the presence of a pan.	Normal operation. Remove the pan or switch off the APd function.

FAULTS

Symptom	Possible cause	Solution
The pans make a noise while cooking.	This is caused by the energy flowing from the hob to the saucepan.	This is normal for certain pans at a high cooking setting. This is not harmful for the pans or 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 of less than 12 cm.	Use a suitable pan.
A cooking zone suddenly stops working and you hear a signal.	The preset time has ended.	Switch the signal off by pressing on the - or + key of the timer.
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.
'BR' appears in the display and the operation does not react.	The bridge function is switched on.	Switch the bridge function off.
After you have switched on a cooking zone, another cooking zone that was being used with an automatic cooking program is simultaneously stopped.	This is a safety function. The maximum power of the combination of cooking settings was exceeded.	Reset the automatic cooking program and use a lower setting for the other cooking zone.
Fault code F00 / the red lamp next to the child lock button is illuminated and the lamp above the pause button is flashing.	The control panel is dirty or has water on it.	Clean the control panel.
Fault code F0 ... F6 and FC.	Defective generator.	Contact the service department.
Fault code F7.	The ambient temperature is not good.	Switch off all heat sources close to the hob.

FAULTS

Symptom	Possible cause	Solution
Fault code F8 and F08 / the red lamp next to the child lock button is illuminated and the lamp above the pause button is flashing.	Appliance overheated.	Allow the appliance to cool down and start cooking once again.
Fault code F9 and/or continuous audible signal.	Voltage too high and/or not connected properly.	Have your connection changed.
Fault code F99 / the red lamp next to the child lock button is illuminated and the lamp above the pause button is flashing.	You have operated 2 or more buttons at the same time.	Do not operate more than one button at the same time.
Fault code FA.	Mains voltage is too low.	Contact the energy company.
Fault code FAN.	Air circulation not good.	Ensure that the ventilation openings below the hob are open.
Other fault codes.	Defective generator.	Contact the service department.
The cooking zone does not switch on automatically.	APd is switched off.	Switch on the APd function.
Tapping noise during cooking.	APd is switched on (searches continuously for the presence of a pan).	Switch off the APd function.

Additional service requirements for the integration (flush installation) of the hob ('F' models)

- Once it has been integrated, the hob must remain accessible from underneath for service purposes.
- If a drawer or oven is built in under the hob it must be easily removable.
- These hobs are particularly suitable for integration in stone or tiled worktops.
- Report any transit damage before sealing the hob. Any damages reported afterwards will be deemed a result of it being built in.
- The guarantee does not cover damages resulting from the hob being built in.
- The guarantee does not cover water damage or any other damage to the worktop the hob is built into.
- Prior to any service call, all interior parts of the cupboard the hob is built into, such as drawer constructions, shelves, racks and runners, are to be removed.
- The service department is responsible for the repair and service of the hob only. You should contact your kitchen specialist about the re-integration (flush installation) of the hob.
- The kit used to seal the edges of the glass top must be resistant to temperatures of at least 160 °C.
- To prevent discolouration of the natural stone, use a specially developed sealant between the glass and natural stone.

Information according regulation (EU) 66/2014

Measurements according EN60350-2

Model identification	HI1884M HI1884MF		HI1994MF
Type of hob	Induction hob		Induction hob
Number of electric cooking zones and/or areas	4		5
Heating technology	Induction cooking zones and cooking areas		Induction cooking zones and cooking areas
For circular electric cooking zones: diameter of useful surface area per electric heated cooking zone in cm	1 18.0	1 21.0	1 26.0
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric hob}}$) in Wh/kg	179.1	193.6	172.0
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area	2 22.0x19.0 cm		4 22.0x19.0 cm
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric hob}}$) in Wh/kg	188.8		188.8
Energy consumption for the hob calculated per kg ($EC_{\text{electric hob}}$) in Wh/kg	187.6		185.4

Disposing of the appliance and packaging

Sustainable materials have been used when manufacturing 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 packaging of the appliance is recyclable. The following are used:

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

You should dispose of these materials responsibly and in accordance with government regulations.



To designate the requirement for separate collection of household electrical appliances, the symbol of a dustbin with a cross through it is applied to the product. 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 waste collection centre or to a point of sale provided by this service.

Separate collection of household appliances helps to prevent potential negative impact on the environment and human health caused by improper disposal. It ensures that the materials that make up the unit can be recycled to achieve a significant saving in terms of 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.

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