



使用説明書 Instructions for use Induction hob

HI1995G / HI9ETA04
HI1975G / SIVK9DTA
HI1655G / SIVK6ETA
HI1655M / SIVK6ETA
HI1355G / HI3DTA03

ZH 說明書

ZH 3 - ZH 33

EN Manual

EN 3 - EN 33

使用象形圖 - **Pictograms used**



重要資訊 - Important information



提示 - Tip

您的電磁爐

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簡介

這是一台專為美食料理家量身訂製的電磁爐。

使用電磁爐烹飪具有眾多的優點。因為電磁爐可快速反應，不僅操作簡便，同時可設定極低的火力。同時因可設定較高火力，所以可快速煮沸鍋內食材。寬大空間的烹飪區，讓煮食更得心應手。

電磁爐和傳統爐具的烹飪感受截然不同。電磁烹飪採用磁場原理產生熱能。也就是說，並非可使用任何鍋具。

您可在「鍋具」節，獲得更多這方面資訊。

電磁爐為了提供最佳人身安全，配備幾項溫度保護及熱殘留指示燈，可顯示那一烹飪區仍高溫。

說明書內解說您如何能盡情發揮電磁爐的功能。除了操作資訊外，您還可找到協助您使用這項電器品的背景資訊。此外，您也可找到烹飪明細表及維護提示。

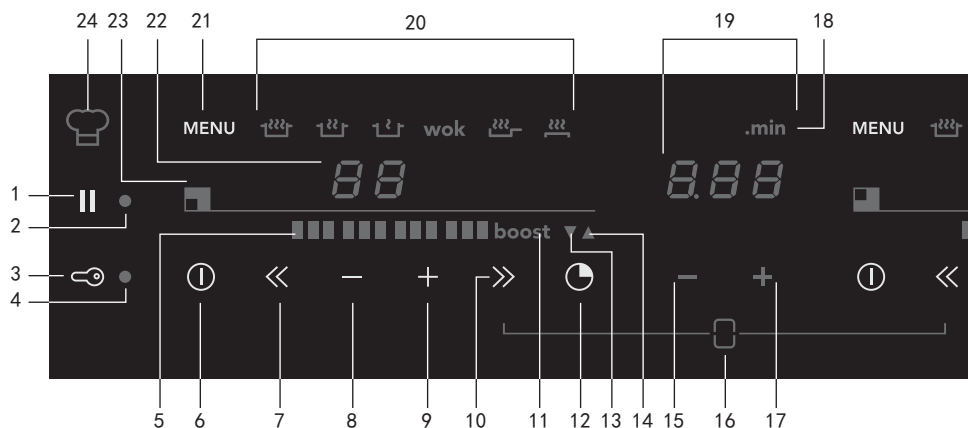
使用電器品前，請詳讀說明書，並妥善保存這些說明 供日後參考。

說明書同時也是維修技術員的參考資料。因此，請將電器品的識別卡，貼附在說明書背面指定位置。

電器品識別卡內，包含所有維修技術員應知資訊，以便能完整答覆您的需要及問題。

享受您的烹飪！

控制面板

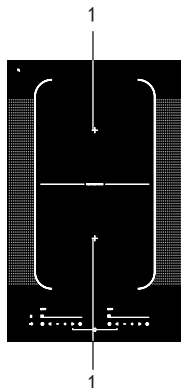


1. 暫停鍵
2. 暫停指示燈
3. 兒童安全鎖 / 節能備用鍵
4. 兒童安全鎖指示燈 / 節能備用指示燈
5. 方塊圖示火力指示燈
6. 開 / 關鍵
7. 快速降低火力
8. 降低火力
9. 升高火力
10. 快速升高火力
11. 快速加熱
12. 定時器 / 鬧鐘鍵
13. 鬧鐘指示燈
14. 烹飪時間指示燈
15. 「降低時間」鍵
16. 橋接功能(連接二個爐口區; 創造一個「大」區。
以一個滑動鍵控制2個爐口區)。
17. 「提高時間」鍵
18. 「分鐘數」指示燈
19. 定時器 / 鬧鐘
20. 選單功能
21. 選單鍵
22. 火力指示燈
23. 烹飪區指示燈
24. 主廚功能

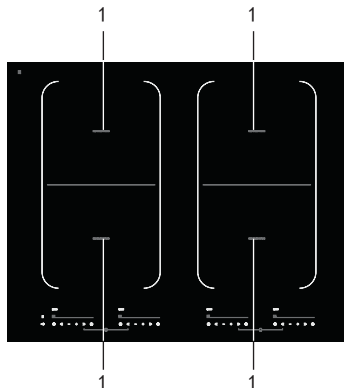
您的電磁爐

說明

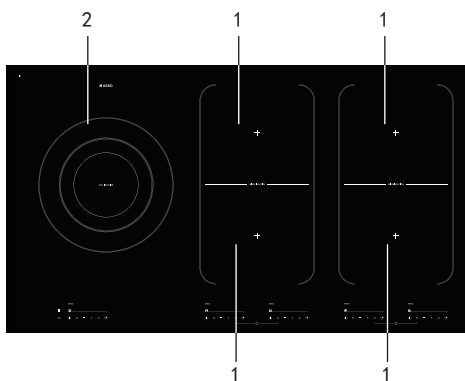
HI1355G



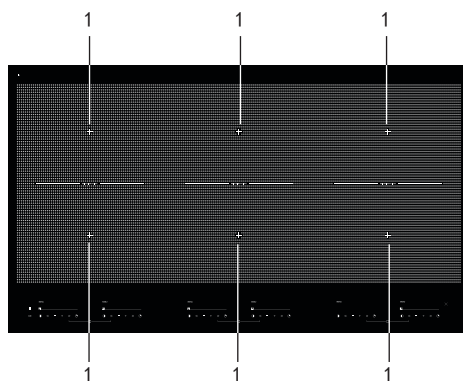
HI1655G/HI1655M



HI1975G



HI1995G



1. 調適區180 x 220 mm 3.7Kw (可以連接的爐口區)
2. 烹飪區Ø 260 5.5 kW (雙環)

使用請，首先務必閱讀各項安全說明！

溫度安全性

- 感測器持續測量電磁爐特定部份的溫度。每一個烹飪區都配備感測器，用於測量鍋具底部溫度，以避免鍋具因不慎乾燒發生過熱危險。若溫度攀升過高，將自動降低火力，或電磁爐自動切斷電源。

烹飪時間控制器



- 烹飪時間控制器是保障您的烹飪電器品的一項安全功能。在您忘記關閉電磁爐時自動操作。
- 根據您的設定，限制烹飪時間如下表：

設定	下列時間結束後烹飪區自動關閉：
1 及 2	9 小時
3, 4 及 5	5 小時
6, 7 及 8	4 小時
9	3 小時
10	2 小時
11 及 12	1 小時
主廚功能	9 小時

若上表內設定時間結束，烹飪時間控制器將關閉烹飪區。

設定	下列動作之後烹飪區自動切換為設定12：
快速加熱	10 分鐘

使用

使用觸控面板

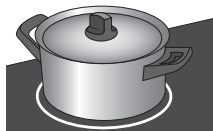
若您過去使用其他（旋轉式）按鈕，則可能需要一些練習才能習慣觸控面板。將您的指尖平放在面板，可得到最佳結果。您不需要施加任何壓力。

觸控感測器僅需要指尖的輕微壓力即可反應。請絕勿以任何其他物體操作觸控面板。您的寵物走過爐面時，電磁爐不會開啟電源。

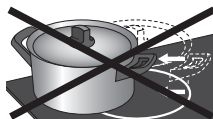
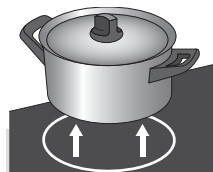
電磁烹飪

電磁烹飪極省時間

- 使用初期，您將十分驚訝電磁烹飪的速度。特別設定較大火力時，煮沸食物及湯水十分快速。強烈建議隨時留意鍋具，以避免沸騰溢濺或燒乾。



電磁烹飪不會造成熱流失及冷處理。



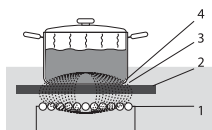
調整火力

- 電磁烹飪的情況下，祇有擺放鍋具的爐口區在使用中。若您在大爐口區使用小型鍋具，火力將調整為鍋具直徑大小。火力也隨之降低，煮沸鍋具內食物的時間也較長。

注意

- 細沙粒可能造成永久性刮痕。鍋具底部的烹飪面，請切記保持清潔，取離爐面時隨時向上提起。
- 電磁爐絕不可當成工作枱。
- 烹飪時鍋具保持加蓋，以避免耗失能源。

電磁如何作用



電磁爐(2)內線圈(1)產生磁場(3)。將鐵質底面(4)鍋具放在線圈上，電流感應到鍋具底部。

電器品內產生磁場。放置

鐵質底面鍋具在烹飪區，由此在鍋具底面感應電流。感應電流在鍋具底面產生熱能。

簡便

電子控制設定不但準確且簡便。您可在最小火力設定時，在鍋內直接融化巧克力，或例如，您可在雙層蒸鍋內以正常加熱方式烹飪食材。

快速

電磁爐的高火力，可極快速煮沸食物。和其他烹飪方法一樣，可煮透食物。

清潔

電磁爐方便清潔因為烹飪區溫度不會高過鍋具，所以濺出食物不會燃燒。

安全

由鍋具本身產生熱能。玻璃爐面溫度不會高過鍋具。也就是說，烹飪區溫度和陶瓷爐或煤氣爐相比，相對較低。一旦取離鍋具，烹飪區可快速冷卻。

電磁噪音

滴答聲

這是因前後區的火力控制器所產生。

在較小火力設定時也可能發出滴答聲。

鍋具引起的噪音

鍋具也可能在烹飪時產生一些噪音。這是因電流從電磁爐傳送到燉鍋所產生。對於高火力設定時的某些鍋具，屬於極正常現象。不會損壞鍋具或電磁爐。

風扇製造的噪音

電器品為了延長電子產品的壽命期，都加裝風扇。若您頻繁使用電器品，啟動風扇是為了冷卻電器品，因此將聽到嗡嗡聲。電磁爐關閉後，風扇將運轉數分鐘。

自動接通電源功能

自動接通電源功能 (APD) 啟動同時，即使爐口區未使用，您仍會聽到滴答聲。

鍋具

電磁烹飪專用鍋具

電磁烹飪需要特定品質鍋具。



注意

- 長久以來用於煤氣爐具烹飪的鍋具，已不再適合電磁爐。
- 僅限符合下列條件的鍋具，可適用在電氣及電磁烹飪：
 - 厚底（2.25 毫米以上）；
 - 平底。
- 最佳的鍋具應標註「電磁等級」品質標章。



提示

您可自行檢查您的鍋具是否適合使用磁性。若鍋具底部可吸住磁鐵，則屬於適用鍋具。

適用	不適用
特殊不鏽鋼鍋具	陶鍋
電磁等級	不鏽鋼
耐磨琺瑯鍋	陶瓷鍋
琺瑯鑄鐵鍋	銅質
	塑膠料
	鋁質

建議使用ASKO推薦自動烹飪程式專用的鍋具。



注意

請小心使用琺瑯質鐵鍋：

- 若鍋內（太）乾燥，而您將電磁爐調到高火力，琺瑯質可能剝離（琺瑯從鐵鍋表面脫落）；
- 或例如，因過熱或使用過高火力，底面可能扭曲。



注意

絕不使用底部不平的鍋具。中空或圓型底部，可干擾過熱保護的運作，造成電器品過熱。即可能造成玻璃爐面龜裂，進而融化鍋具底面。因使用不合用鍋具或燒乾的鍋具所造成損壞，不列入保固範圍。

鍋具最小直徑

鍋具底部直徑必須12公分以上。使用和爐頭區相同尺寸的鍋具，可獲得最佳效果。若鍋具太小，則爐頭區無作用。

在Vario區使用的煎魚鍋（橢圓鍋）長度，必須22公分以上。

壓力鍋

電磁烹飪十分適合使用壓力鍋。

烹飪區反應極快速，所以壓力鍋很快達到壓力。當您關閉烹飪區電源，烹飪過程也隨即停止。

接通電磁爐電源並設定火力

烹飪區分成12段火力。此外，還有一段「快速加熱」。

1. 鍋具放在烹飪區中央。
2. 按下兒童安全鎖鍵。
您會聽到單一嗶聲。
3. 按下相關烹飪區的開 / 關鍵。
螢幕顯示閃亮「-」，同時聽到單一嗶聲。如果沒有進一步動作，烹飪區將在數秒後自動關閉。
4. 按下 + 或 - 鍵，或 << 或 >> 鍵選擇想要的設定。烹飪區以設定的火力自動開始加熱（若偵測到鍋具）。
 - ▷ 若您首先按下 + 或 - 鍵，顯示 6 段。
 - ▷ 若您首先按下 >> 鍵，螢幕上顯示12 + 段「快速加熱」。這是「快速加熱」火力段，若您想要快速煮沸食材，可以使用這段設定（參閱第14頁）。
 - ▷ 若您首先按下 << 鍵，將顯示1段。



提示

- 您可以用 + 或 - 鍵，逐步增高或降低火力設定。您也可以按 << 或 >> 鍵，快速增高或降低火力設定。
- 您甚至可以按住 <<, -, + 或 >> 鍵，更快速設定您想要的火力。

鍋具偵測

設定烹飪火力後，若電磁爐未偵測到（鐵質）鍋具，螢幕將閃亮且電磁爐維持冷狀態。若一分鐘內未放置（鐵質）鍋具在烹飪區，烹飪區將自動關閉（請同時參閱第11及12頁「鍋具」）。

熱殘留指示燈

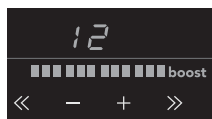


頻繁使用過的烹飪區，在關閉後仍將維持熱度幾分鐘。祇要烹飪區仍維持熱度，螢幕內將顯示一個「H」字。

操作

快速加熱

您可使用「快速加熱」功能，以最高火力段在短時間內烹飪（最多10分鐘）。快速加熱時間結束後，將回降至12火力段。



打開「快速加熱」

1. 鍋具放在烹飪區。
2. 打開烹飪區後，立刻按下 >> 鍵。
螢幕內顯示12段及「快速加熱」。

- 若烹飪區已設定火力段，而您又想要使用「快速加熱」，按幾次預定烹飪區的 >> 鍵或 + 鍵。

關閉「快速加熱」

已打開「快速加熱」，螢幕顯示12段及「boost」。

1. 按下 << 鍵或 - 鍵。
螢幕內將顯示較低火力段。
- 或：
2. 按下您想要關閉烹飪區的開 / 關鍵。
您將聽到單一嗶聲，同時螢幕顯示的火力段消失。
烹飪區隨即完全關閉。

前後排列的二個烹飪區。

- 前後排列的二個烹飪區相互影響。當同時打開這些烹飪區，火力自動彼分享。第一組烹飪區將隨時維持原先設定。對前或後方烹飪區事後添加的最高設定段，須根據第一烹飪區的設定。當您已達到最高段的烹飪設定組合，最後設定段將開始閃爍，並自動降低到最高可能設定。
- 二組併排的烹飪區不會相互影響。二組烹飪區都可設定高火力段。
- 若已橋接vario區，則無法設定快速加熱，選單功能也將停用。

如何橋接Vario電磁區

Vario電磁區可相互橋接（連結）。如此可形成一個大區，用於例如大型煎魚鍋或大型烹飪鍋。

- 若已橋接vario區，則無法設定快速加熱，選單功能也將停用。
- 使用至少可包含其中一個vario區中央 / 中間位置的（煎魚）鍋。

啟用橋接模式

1. 將可以完全覆蓋兩個烹飪區的大型鍋放在烹飪區上。
2. 接通前烹飪區電源。

操作



3. 同時按下兩個鍵（數秒）：首先按下後vario區的 << 鍵，隨後立即按下前方vario區的 >> 鍵。
後區的螢幕將顯示「BR」。隨後使用前區控制設定兩個區的烹飪火力。
4. 使用 + 或 - 鍵，或前區的 << 或 >>鍵，設定想要的烹飪火力。兩區都以設定火力加熱。

停用橋接模式

1. 同時按下前vario區的 >>鍵，及最後vario區的 << 鍵，即可關閉「橋接」火力。
前區仍維持橋接功能的火力設定。
- 或：
2. 按下您想要關閉烹飪區的開 / 關鍵。
您將聽到單一嗶聲，同時螢幕顯示的火力段消失。
烹飪區隨即完全關閉。

關閉

關閉一個烹飪區

按下您想要關閉烹飪區的開 / 關鍵。

您將聽到單一嗶聲，同時螢幕顯示的火力段消失。

- 若已採用這種方式關閉所有烹飪區，電磁爐將自動進入備用模式（請同時參閱「備用模式」）。

關閉所有烹飪區

按下兒童安全鎖鍵，可同時關閉所有烹飪區。

您將聽到單一嗶聲。兒童安全鎖鍵旁的紅色兒童安全鎖指示燈將緩慢閃爍。

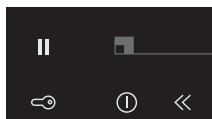
- 電磁爐現在進入節能備用模式
（請同時參閱「節能備用模式」）。

操作

備用模式

備用模式的電磁爐處於關閉狀態。您可從節能備用模式切換成備用模式，或關閉所有烹飪區。

您可在想要使用的烹飪區按下開 / 關鍵，從備用模式直接開始烹飪。



電磁爐從節能備用模式切換成備用模式

兒童安全鎖鍵旁的紅燈保持緩慢閃爍。

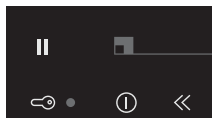
- 切換成
備用模式同時，按住兒童安全鎖鍵片刻。
將聽到單一嗶聲。所有電磁爐的燈熄滅。

節能備用模式



您知道嗎

節能備用模式的電磁爐僅耗用0.5瓦電力。比備用模式的電磁爐還省電。



電磁爐切換成節能備用模式

- 按下兒童安全鎖鍵。
您將聽到單一嗶聲。節能備用模式啟用中，兒童安全鎖鍵旁的紅燈保持緩慢閃爍。

您無法從節能備用模式立刻開始烹飪。想要烹飪，首先電磁爐必須切換成備用模式。



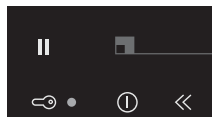
您知道嗎

處於備用模式狀態的電磁爐，30分鐘後將自動切換成節能備用模式，以避免虛耗電力。

兒童安全鎖

您的電磁爐已配備兒童安全鎖，可鎖定電器品。以防止意外接通電源。

開啟兒童安全鎖



1. 按下兒童安全鎖二秒。

您將聽到雙嗶聲。除了

兒童安全鎖外，所有按鍵現在都處於停用狀態。

首先電磁爐切換成節能

備用模式，隨後再切換到兒童安全鎖模式。紅

燈持續亮燈。

2. 再按鍵2秒讓電磁爐進入兒童安全鎖狀態。

您將聽到單一嗶聲。電磁爐目前處於備用模式。兒童安全鎖旁的紅燈熄滅。



提示

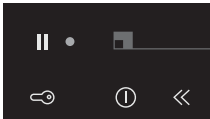
清潔電磁爐前，先設定為兒童安全鎖模式，避免意外接通電源。

您知道嗎

當電磁爐設定為兒童安全鎖模式時，和節能備用模式的極低耗電量相同。

暫停

烹飪期間，您可以使用這項暫停功能，將整座電磁爐設定為「暫停」持續5分鐘。您可以使用這種方式，暫時離開或清潔電磁爐，而仍保留所有設定。



電磁爐切換成暫停模式

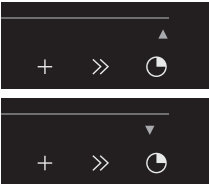
- 按下暫停鍵一次。
您將聽到雙嗶聲，設定變更為較底火力段，暫停鍵旁的紅燈閃爍。
 - ▷ 任何已設定的定時器 / 廚房定時器停止。所有烹飪區自動變更為較低火力段。
 - ▷ 除兒童安全鍵及暫停鍵外，所有按鍵停用。
 - ▷ 個別烹飪區的開 / 關鍵仍維持啟用狀態，但反應延遲二秒。
- 若您在5分鐘內再度按下暫停鍵，烹飪過程將恢復。
您將聽到雙嗶聲，電磁爐恢復為暫停前的設定。
- 若您在5分鐘內，沒有進一步採取任何動作：
所有啟用中的烹飪區將自動關閉。隨後暫停將維持閃爍25分鐘，顯示烹飪過程因暫停模式已結束。25 分鐘後，電磁爐自動從暫停模式切換成節能備用模式。

認識各種模式

備用模式	所有燈都熄滅。
節能備用模式	兒童安全鎖鍵旁的紅燈維持緩慢閃爍。
兒童安全鎖模式	兒童安全鎖鍵旁的紅燈持續亮燈。
暫停模式	暫停鍵旁的紅燈閃爍。

定時器 / 廚房定時器

每個烹飪區的定時器 / 鬧鐘鍵，具有二項功能：



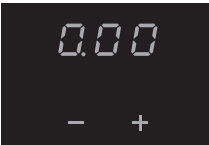
定時器功能	廚房定時器功能
可根據向上紅箭頭識別這項功能。	可根據向下紅箭頭識別這項功能。
定時器功能內時間增加。	廚房定時器功能內時間減少。
定時器無法連結到廚房烹飪區。	廚房定時器可連結到烹飪區。若設定時間已結束，代表烹飪區關閉。
按下定時器鍵同時，如您沒有進一步動作，3秒後自動開啟定時器功能。	按下紅色 + 鍵或紅色 - 鍵，可在定時器功能內操作廚房定時器功能。



注意

- 每個烹飪組的二個（前及後）烹飪區，可共用一個定時器 / 廚房 定時器。第五烹飪區擁有獨立定時器 / 廚房定時器。
- 定時器 / 廚房定時器僅可連接到每組烹飪區的其中一個烹飪區。
- 定時器 / 廚房定時器功能也可用於同組另一個尚未啟用的烹飪區。

開啟定時器



1. 按下一次烹飪區的定時器 / 廚房定時器。
定時器螢幕亮燈，可看到三個零符號閃爍。下方顯示一個 + 和 -。
 - 若您沒有以 + 和 - 設定時間，定時器3秒後將開始自動運轉。定時器最高可設定9小時59分。
向上紅箭頭亮燈及時間開始遞增。
2. 再度按下烹飪區的定時器 / 鬧鐘鍵即可關閉。

操作

開啟廚房定時器

1. 按下烹飪區的定時器 / 鬧鐘鍵。
2. 按下 + 或 - 鍵，從定時器功能切換到廚房定時器功能。之後您可用 + 鍵設定想要的烹飪時間。之後您也可用 - 鍵變更設定時間。向下紅色小箭頭亮燈。開始倒數計時。
3. 再度按下烹飪區的定時器 / 鬧鐘鍵即可關閉。

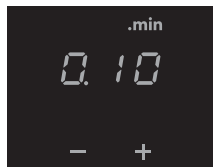
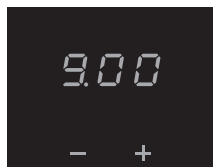


注意

- 若同組的烹飪區接通電源，廚房定時器將連接到烹飪區。一旦鍋具離開爐口，廚房定時器也同時停止，鍋具放回後恢復計時。
- 若廚房定時器連接到烹飪區，倒數計時結束後，烹飪區也隨之關閉。廚房定時器鬧鐘連續響聲一刻鐘，隨著時間響聲降低，不過「0.00」倒數結束時，向下箭頭維持閃爍。再度按下烹飪區的定時器 / 鬧鐘鍵，可關閉廚房定時器鬧鐘。再度按下向下紅箭頭閃爍的烹飪區的定時器 / 鬧鐘鍵，或從烹飪區拿走鍋具，即可再度關閉定時器。

設定烹飪時間

- 開啟廚房定時器。



按鍵	每按一下x的步驟	時間
+	x = 1分鐘	0.00 到 ...
-	x = 10秒	5.00 - 0.00
-	x = 30秒	9.00 - 5.00
-	x = 1分鐘	... 到 9.00

9分0秒後（‘9.00’），螢幕上方顯示「.min」字樣，圓點後的分鐘繼續增加。



提示

您可按住 + 或 - 鍵，快速設定想要的烹飪時間。

開啟或關閉嗶聲

1. 按下最左側的開 / 關鍵二次。
2. 同時按住 << 鍵及 + 鍵，直到您聽到嗶聲為止。
現在除暫停鍵及兒童安全鎖鍵外，所有按鍵操作的嗶聲停止。附註：
無法關閉廚房定時器警報及錯誤訊息嗶聲。
3. 使用相同的按鍵組合重新開啟聲音。

開啟 / 關閉自動鍋具偵測

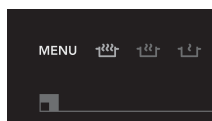
若已接通電磁爐電源，鍋具放在停用烹飪區，對應的操作控制燈亮起，即可立即開始使用（不需要操作開 / 關鍵）。

若10秒內未啟用烹飪區，燈將熄滅。可移開鍋具並重放回，或使用開 / 關鍵，即可重新啟用。

這項功能默認為啟用，但也可停用。作法是關閉電磁爐電源，並操作左側控制面板的「選單」（6）及「on/off鍵」（21）為時5秒。螢幕將顯示「APd OFF」。若重覆這程序，可重新啟用功能，螢幕將顯示「APd On」。

自動烹飪程式

您的電磁爐具有6種自動烹飪程式。您可在廚房定時器功能的輔助之下，設定任何自動烹飪程式的結束時間（請參閱第18頁）。根據正常用量的烹飪程式。由於您可按照偏好大幅度變更食材用量，所以表列的是作為參考指南的中間值。



設定一項自動程式

接通烹飪區開關。

- 按選單鍵。
亮起6個圖示燈（HI1995G型為7個圖示），其中一個的亮度高過其他圖示。
- 再度按選單鍵，或按住選單鍵前往下一個選單功能。
3秒之後，選取的烹飪程式自動開始。
螢幕內顯示「A」表示「自動」。

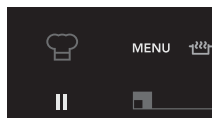
若自動烹飪程序啟用中，您可使用下列按鈕返回到手動烹飪過程：

<<, +, -, >>。



注意

對於「Vario」電器品，若橋接烹飪區或主廚功能啟用中，則烹飪程式及快速加熱功能無作用。



主廚功能

接通電源同時，「主廚功能」將啟用所有烹飪區。右側是1火力段，中間是7，而左側是12。螢幕內顯示「Ch」意指後方烹飪區。您可事後使用前區的控制，分別設定兩個區的各種烹飪火力段。

這項功能可讓您不必使用火力控制，僅在區與區之間移動鍋具，即可烹飪。

僅在電磁爐尚未使用的情況下可啟用這項功能。若要啟用這項功能，首先必須關閉所有烹飪區。

當主廚指示燈 (24) 燈亮時，可鬆開選單鍵，並選取最左側選單按鍵的功能。

關閉主廚 功能 (HI1995G)

1. 可透過節能鎖鍵 (3) 的方式關閉整台電磁爐。
2. 使用開 / 關鍵 (6)：關閉主廚功能；停用所有烹飪區。若啟用APD，螢幕顯示鍋具所在位置的區。
3. 透過操作主廚指示燈旁最左側的選單鍵 (21)，終止主廚功能，啟用中烹飪區及定時器維持啟用。未使用的區將關閉。
4. 若電磁爐上沒放置鍋具達10分鐘，主廚功能自動關閉。

主廚功能作用期間，僅可採用時間漸增的定時器。



煮沸功能*/**

這項功能將鍋具內食材煮沸(100 ° C)並保持沸騰。當食材烹飪時，或添加食物時可聽到嗶聲。僅限鍋具未加蓋時這項功能有作用。

食材	人數	用量	鍋具	烹飪區	鍋內加料到： (開始烹飪過程)
熟馬鈴薯	6 - 8	1000 - 1400克	高鍋(Ø 200)	Ø 210 / Vario	2.5升包括 馬鈴薯
	9 - 15	1500 - 2200克	大鍋(Ø 240)	Ø 260雙層	3.5升包括 馬鈴薯
熟(硬質) 蔬菜	4 - 6	500 - 750克	高鍋(Ø 200)	Ø 210 / Vario	2.5升包括蔬菜
	6 - 8	750 - 900克	大鍋(Ø 240)	Ø 260雙層	3.5升包括蔬菜
米	4 - 5	400 - 500克	高鍋(Ø 240)	Ø 210 / Vario	2.0升純水 ¹⁾
麵條	2 - 3	200 - 300克	高鍋(Ø 200)	Ø 210 / Vario	2.0升純水 ¹⁾
	4 - 6	400 - 600克	大鍋(Ø 240)	Ø 260雙層	3.5升純水 ¹⁾

1) 聽到嗶聲後可加米或麵條。

* 使用ASKO建議的鍋具，最能發揮這項功能。

** 若在京調過程一開始即使用這些選單功能，可發揮最佳效果。



燉燉功能*

食材溫度穩定維持在接近煮沸點(90 ° C - 95 ° C)。燉燉設定在鍋具加蓋時最能發揮效果。較濃稠食材必須每15分鐘攪拌。除非在定時器輔助下設定較短時間，否則最長燉煮時間為8小時。

食材	用量 +/-	鍋具	烹飪區
漿汁或湯	1升	低鍋(Ø 200)	Ø 210 / Vario
	1.5升	高鍋(Ø 200)	Ø 210 / Vario
	2.5升	大鍋(Ø 240)	Ø 260雙層



保溫功能*

食材溫度自動穩定維持在70 ° C – 75 ° C。鍋具加蓋時最能發揮保溫效果。較多量及較濃稠食材必須不時攪拌。除非在定時器輔助下設定較短時間，否則最長保溫時間為8小時。

食材	人數	用量 +/-	鍋具	烹飪區
所有食材	4	2000克	高鍋 (Ø 200)	Ø 210 / Vario
	8	4000克	大鍋 (Ø 240)	Ø 260雙層

* 使用ASKO建議的鍋具，最能發揮這項功能。

wok

炒鍋功能*/**

炒鍋火力段為油及炒鍋提供最理想的炒鍋溫度。嗶聲後即代表鍋具達到指定溫度，油可加入炒鍋中再加入食材。

食材	人數	最大用量肉類或魚類 / 蔬菜	鍋具	烹飪區
肉類，魚類，	3 - 4	600克 / 600克	炒鍋	Ø 210 / Vario
蔬菜	1 - 2	300克 / 300克	炒鍋	Ø 260雙層



煎炸功能*/**

煎炸火力段提供最理想的煎炸溫度。
嗶聲後即代表鍋具達到煎炸溫度。
此時煎鍋可加入油品或牛油再加入食材。

食材	人數	用量	鍋具	烹飪區
肉類，魚類	4 - 5	400 - 500克	煎鍋	Ø 210 / Vario
	5 - 6	500 - 600克	煎鍋	Ø 260雙層

- * 使用ASKO建議的鍋具，最能發揮這項功能。
- ** 若在烹調過程一開始即使用這些選單功能，可發揮最佳效果。



燒烤功能*/**

燒烤火力段提供最理想的燒烤溫度。當鍋具達到燒烤溫度，可到嗶聲。

食材	人數	用量	鍋具	烹飪區
肉類，魚類，	3 - 4	300 - 400克	燒烤鍋 / 盤	Ø 210 / Vario
蔬菜	4 - 6	400 - 600克	燒烤鍋 / 盤	Ø 260雙層

健康烹飪

不同種類油品的燃點

為了盡可能健康煎炒您的食物，Asko建議按照炒菜溫度選用油品。每種油品釋放毒性氣體的燃點都不一樣。下表顯示各種油品的燃點。

油品	發煙點° C
特級初榨橄欖油	160 ° C
牛油	177 ° C
椰子油	177 ° C
芥花油	204 ° C
初榨橄欖油	216 ° C
葵花籽油	227 ° C
玉米油	232 ° C
花生油	232 ° C
米油	255 ° C
橄欖油	242 ° C

* 使用ASKO建議的鍋具，最能發揮這項功能。

** 若在京調過程一開始即使用這些選單功能，可發揮最佳效果。

烹飪火力段

由於火力段需根據鍋具內
食材數量及成分，下表僅供參考。

使用「快速加熱」火力段及 11及12火力段：

- 快速煮沸食物或湯水；
- 「乾燥」蔬菜；
- 熱油及油脂；
- 讓壓力鍋達到要求壓力；
- 炒鍋

使用9及10火力段：

- 煎炸肉類；
- 煎魚；
- 煎西式蛋餅；
- 煎水煮馬鈴薯。
- 油炸食物。

使用7及8火力段：

- 煎厚鬆餅；
- 酥煎厚片肉排；
- 煎鹹肉片（五花肉）；
- 煮生馬鈴薯；
- 煎法式吐司；
- 酥煎魚排；
- 炒麵；
- 酥煎薄片肉排；
- 煎薄片肉類；

使用4-6火力段：

- 完全煮熟大量食材；
- 解凍硬質蔬菜；
- 酥煎厚片肉排；

使用1-3 火力段：

- 燉肉湯；
- 燜肉；
- 燉蔬菜；
- 融化巧克力；
- 燉湯；
- 保溫；
- 融化乳酪。

清潔

提示

清潔電磁爐前，設定兒童安全鎖。

每日清理

- 雖然噴濺的食物無法燒毀玻璃，但我們仍建議您使用後立即清理電磁爐。
- 最理想的每日清潔是用濕布加中性清潔劑。
- 以廚房紙巾或乾棉布擦乾。

頑垢

- 同時可使用例如洗碗精等中性清潔劑去除頑垢。
- 使用醋去除水紋及水垢。
- 金屬刮痕（滑動鍋具）很難去除。可用特殊清潔劑。
- 使用玻璃刮片去除噴濺食物。
強烈建議使用玻璃刮片去除融化塑膠及糖。

絕不使用

- 絕不使用研磨劑。因會留下刮痕造成污垢及水垢累積。
- 絕不使用鋼絲絨或毛刷等任何尖銳物品。



故障排除

概述

若您察覺到耐熱玻璃表面龜裂，縱使裂紋微小，也請立即關閉電源，拔除電磁爐插頭，切斷（自動式）電表箱內的固定連接保險絲開關，電源導線開關設定為零。連絡維修部門。

故障排除表

若電器品無法正常運作，並不代表已發生故障。首先自行處理問題，檢查下列發生的重點。

症狀	可能原因	解決之道
當電磁爐初次啟用時，螢幕亮燈。	這屬於標準設定程序。	正常運作。
電磁爐關閉後，風扇將運轉數分鐘。	電磁爐冷卻中。	正常運作。
電磁爐初期數次使用時，察覺到些許氣味。	新電器品加熱中。	這屬於正常現象，使用數次後將消失。廚房通風。
您的電磁爐聽到滴答聲。	這是因前後區的火力控制器所產生。在較小火力設定時也可能發出滴答聲。	正常運作。
烹飪時鍋具發出噪音。	這是因電流從電磁爐傳送到燉鍋所產生。	對於高火力設定時的某些鍋具，屬於極正常現象。不會損壞鍋具或電磁爐。
您已接通烹飪區電源，但螢幕維持閃爍。	您使用的鍋具不適合電磁烹飪，或直徑小於12公分。	改用適合鍋具，請參閱第11及12頁。
烹飪區突然停止作用，同時您聽到訊號。	預設時間結束。	按下定時器的 + 或 - 鍵，關閉嗶聲。
電磁爐無作用，螢幕無任何顯示。	因電線故障或不當連接，造成無供電。	檢查保險絲或電源開關（若無插頭）。
打開電磁爐開關時立即燒斷保險絲。	電磁爐不當連接。	檢查電源連接。
螢幕顯示「br」，觸控面板無作用。	橋接功能已啟用。	停用橋接功能（請參閱第17頁）。

故障排除

症狀	可能原因	解決之道
錯誤代碼F00	控制面板沾污或表面積水。	清潔控制面板。
錯誤代碼F0亮燈，並包括F6及FC。	發電器故障。	連絡維修部門。
錯誤代碼F7。	週圍溫度不正常。	關閉烹飪板附近的所有熱源。
錯誤代碼F8及F08。	電器品過熱。	電器品因過熱關閉。讓電器品冷卻，並以較低火力段重開。
錯誤代碼F9及 / 或連續嗶聲。	電器品連接錯誤及 / 或主電壓過高。	變更您的連接。
錯誤代碼F99。	您同時按下二個以上按鍵。	切勿同時操作一個以上按鍵。
錯誤代碼FA。	主電壓過低。	請連絡您的電力公司。
錯誤代碼FAN。	通風不良。	確定已打開烹飪板下方的通風孔。
其他錯誤代碼。	發電器故障。	連絡維修部門。

包裝材料及電器品處置

此電器品使用耐久材料製造。在壽命期結束時，負責妥善處置這設備。
更多相關資訊請洽詢主管機關。

電器品包裝材料可回收。可能使用下列材料：

- 瓦楞紙；
- PE薄膜；
- 無CFC聚苯乙烯（PS硬塑料盒）。

以負責方式按照主管機關法規處置這些材料。



特別提醒個別處理家用電器品，產品已標註拖式垃圾筒劃叉的符號。表示當電器品達到使用年限時，產品不得當成一般城市垃圾處置。必須送至當地特殊主管機關區分廢棄物回收中心或提供這項服務的承包商。

獨立處置家用電器品的用意，在於防止因不當處置，對環境及健康造成負面後果，及為了重大節約能源及資源，回收可用材料。



遵從法規聲明

本公司聲明，本公司產品符合相關歐洲法令，裁決及法規，以及標準要求的規定。

環保面面觀

按照法規(EU) 66/2014的資訊

按照EN 60350-2的測量

型號識別碼	HI1355G	HI1655G HI1655M	HI1975G	HI1995G
爐具類型	電磁爐			
烹飪區及/或區域數量	2	4	5	6
加熱技術	電磁烹飪區及烹飪區域			
圓形烹飪區專用：每個電氣加熱烹飪區的使用面積直徑以公分表示			2 = 26.0	
非圓形烹飪區或區域專用：每電氣加熱烹飪區或區域的長及寬使用面積以公分表示	1=19.0/22.0	1=19.0/22.0	1=19.0/22.0	1=19.0/22.0
每公斤（EC電氣烹飪）Wh/kg單位計算每個烹飪區或區域耗電	1=188.8	1=188.8	1=188.8 2=172.0	1=188.8
每公斤（EC電氣烹飪）Wh/kg單位計算爐具耗電	188.8	188.8	185.4	188.8

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YOUR INDUCTION HOB

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, moreover, 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 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 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.

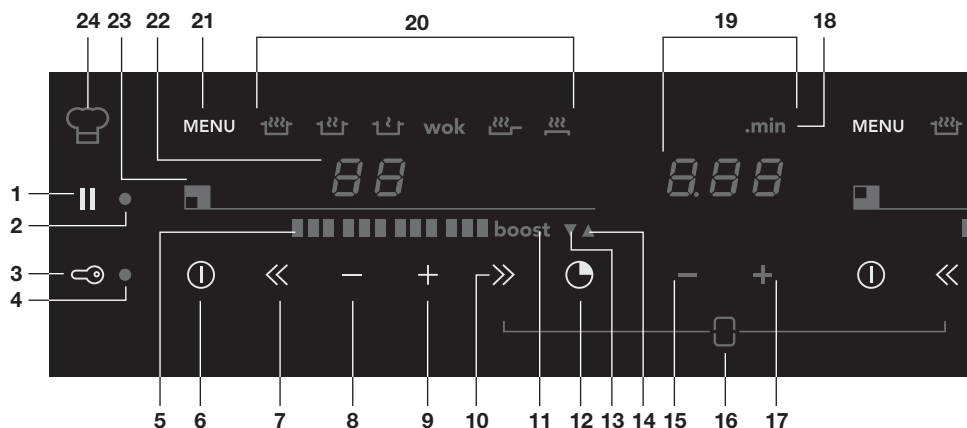
Please, therefore, stick the appliance identification card in the space provided, at the back of the manual.

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 INDUCTION HOB

Control panel

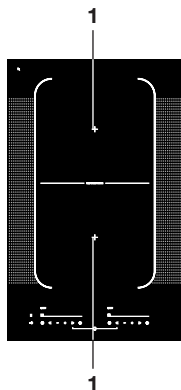


1. Pause button
2. Pause indicator
3. Childproof lock/Eco stand-by button
4. Childproof lock indicator/Eco stand-by indicator
5. Level indicator in cubes
6. On/off button
7. Reduce the power quickly
8. Reduce the power
9. Raise the power
10. Raise the power quickly
11. Boost
12. Timer/alarm clock button
13. Alarm clock indicator
14. Cooking time indicator
15. 'Reduce the time' button
16. Bridge 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/alarm clock
20. Menu functions
21. Menu button
22. Level indicator
23. Cooking zone indicator
24. Chef function

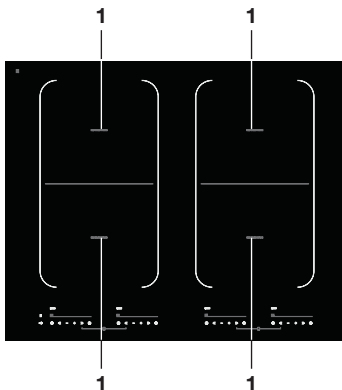
YOUR INDUCTION HOB

Description

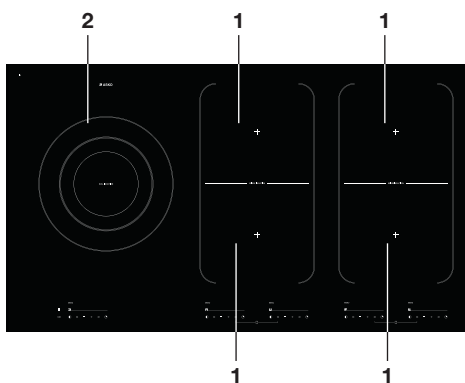
HI1355G



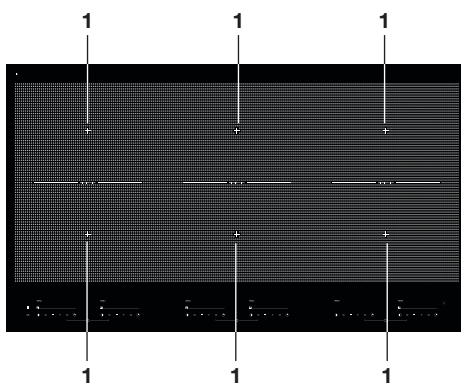
HI1655G/HI1655M



HI1975G



HI1995G



- 1. Adaptive zone 180 x 220 mm 3,7kW (zones that can be connected)
- 2. Cooking zone Ø 260 5,5 kW (double ring)

Before use, read the separate safety instructions first!

Temperature safety

- A sensor continuously measures the temperature of certain parts of the hob. Every cooking zone is equipped with a sensor that measures the temperature of the bottom of the pan to avoid any risk of overheating when a pan boils dry. In case of temperatures rising too high, the power is reduced automatically or the hob switches off automatically.

Cooking-time limiter



- The cooking-time limiter is a safety function of your cooking appliance. It will operate if you forget to switch off your hob.
- Depending on the setting you have chosen, the cooking time will be limited as follows:

Setting	The cooking zone switches automatically off after:
1 and 2	9 hours
3, 4 and 5	5 hours
6, 7 and 8	4 hours
9	3 hours
10	2 hours
11 and 12	1 hour
Chef function	9 hours

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

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

Using the touch controls

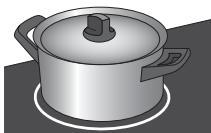
The touch controls may take some getting used to if you are used to other (rotary) controls. Place the tip of your finger flat on the control to achieve the best results. You do not have to apply any pressure.

The touch sensors only react to the light pressure of a fingertip. Do not operate the controls with any other objects. The hob will not switch on when your pet walks over it.

Induction cooking

Induction cooking is fast

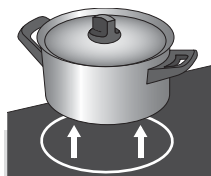
- To start you will be surprised by the speed of induction cooking. Especially at higher settings, foods and liquids will boil very rapidly. It is best not to leave pans unattended to avoid them boiling over or boiling dry.



No heat loss and cold handles with induction cooking.

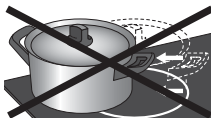
The power will be adjusted

- 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.

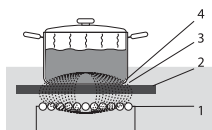


Attention

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



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 a bain-marie.

Fast

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 considerable cooler compared to that from a Ceramic hob or a gasburner. Once a pan has been taken away, the cooking zone cools down quickly.

Induction noises

A ticking sound

This is caused by the capacity limiter on the front and back zones. Ticking can also occur at lower settings.

Pans are making noise

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

The fan is making noise

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

Automatic power-on function

When the automatic power-on function (APD) is active, you will hear a ticking noise, even if the zone is not being used.

Pans

Pans for induction cooking

Induction cooking requires a particular quality of pan.

Attention

- 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 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
Hard-wearing enamelled pans	Porcelain
Enamelled cast-iron pans	Copper
	Plastic
	Aluminium

One is advised to use the pans recommended by ASKO for the automatic cooking programs.



Attention

Be careful with enamelled sheet-steel pans:

- the enamel may chip (the enamel comes loose from the steel), if you switch the hob on at a high setting when the pan is (too) dry;
- the base of the pan may warp - due, for example, to overheating or to the use of too high a power level.



Attention

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. This 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 diameter of the bottom of the pan must be at least 12 cm. You will achieve the best results by using a pan with the same diameter as the zone. If a pan is too small the zone will not work.

The length of a fish-pan (oval pan), used on the vario zone, must be at least 22 cm.

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.

OPERATION

Switching on the hob and setting the power

The cooking zones have 12 levels. Beside it there is a level 'boost'.

1. Place a pan in the middle of a cooking zone.

2. Press the child lock button.

You will hear a single beep.

3. Press the on/off button of the cooking zone concerned.

A flashing '-' appears in the display and you will hear a single beep.

If no further action is taken, the cooking zone will automatically switch off after a few seconds.

4. 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 (see page 14).
- ▷ If you press the << button first, level 1 will appear.



Tips

- With the + or - button you can raise or reduce the power setting step by step. By pressing the << or >> button, you can raise or reduce the power setting quick.
- Press and hold the << , - , + or >> button to set the desired power level more quickly.

Pandetection

If the hob does not detect a (ferrous) pan after the cooking power has been set, the display will blink and the hob will remain cold. If a (ferrous) pan is not placed on the cooking zone within 1 minute, the cooking zone will automatically switch off (see also page 11 and 12 'Pans').

Residual heat indicator



A cooking zone that has been used intensively will retain heat for several minutes after it has been switched off. An 'H' appears in the display as long as the cooking zone is hot.

OPERATION

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.
2. Press the >> button immediately after you have switched on the zone.

Level 12 and 'boost' appear in the display.

- 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.

Switching off 'boost'

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

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

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 beep and the level in the display disappears.

The cooking zone has been switched off completely.

Two cooking zones one in front of the other

- Two cooking zones one in front of the other affect each other. When both of these cooking zones are switched on at the same time, the power is automatically shared between them. The first set cooking zone will remain at the set setting at all times. The maximum set setting for the cooking zones 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 alongside each other have no effect on each other. You can set both cooking zones on a high setting.
- If the vario zones are bridged, they cannot be set to boost and the menu functions cannot be used.

OPERATION

How to bridge the Vario induction zones

The Vario induction zones can be bridged (linked) to each other. This creates 1 large zone that can be used for example for a large fish pan or one large cooking pan.

- If the vario zones are bridged, they cannot be set to boost and the menu functions cannot be used.

Use a (fish) pan where at least one of the centre/middle positions of the vario zones is covered.

Activating the bridge mode

1. Place the large pan on both cooking zones so that these are both well covered.
2. Switch the front cooking zone on.
3. Hold two keys down at the same time (for a few seconds): first press the << button on the rear vario zone and then immediately the >> button on the front vario zone.
'BR' will appear in the display on the rear zone. Then use the front zone control to set a cooking level for both zones.
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.



Deactivating the bridge mode

1. Press simultaneously on the >> button on the front vario zone and the << button on the very back vario zone to switch off the 'bridge' level.

The front zone goes further on the level set in bridge function.

Or:

2. Press the on/off button of the cooking zone you want to switch off.
You will hear a beep 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 beep and the level in the display disappears.

- 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').

OPERATION

Switching off all cooking zones

Press the child lock button to switch off all the cooking zones at the same time.

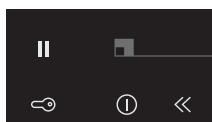
You will hear a beep. The red childproof lock indicator next to the child lock button will blink very slowly.

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

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 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-by mode

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

- Press the child lock button for a short while to switch to the stand-by mode.

A single beep will be heard. All lights on the hob are out.

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.



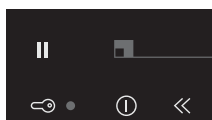
Did you know that

The hob uses less than 0,5 Watt 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 child lock button.

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



OPERATION

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.

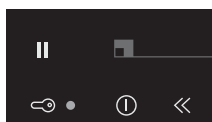


Did you know that

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.



Switching on the child lock

1. Press the child lock button for two seconds.

You will hear a double beep. All buttons are inactive now, except for the child lock button. The hob first switches to the eco stand-by mode and then to the childproof lock mode. The red light is constantly on.

2. Press the button again for 2 seconds to get the hob of the childproof lock.

A single beep will be heard. The hob is now in the stand-by mode. The red light next to the child lock button is out.



Tip

Set the hob to the child lock mode before cleaning the hob to prevent it from accidentally switching on.



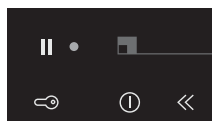
Did you know that

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

OPERATION

Pause

With this pause function, you can set the entire hob to 'pause' for 5 minutes during cooking. In this way you can leave or clean the hob in a safe way during a short period of time, without losing settings.



Switching the hob to the pause mode

- Press the pause button once.
You will hear a double beep, the settings change into a lower setting and the red light next to the pause button flashes.
 - ▷ Any set timers/kitchen timers stop. All cooking zones are automatically changed to a lower setting.
 - ▷ All buttons are inactive except for the child lock 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.
- If you press the pause button again within 5 minutes, the paused cooking process will be resumed.
You will hear a double beep, 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 be switched 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 stand-by mode after 25 minutes.

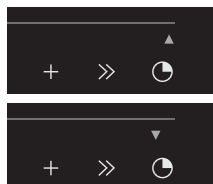
Recognizing a mode

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

OPERATION

Timer / Kitchen timer

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



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.

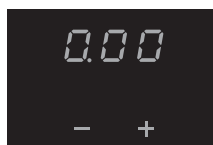


Attention

- Per set of two cooking zones (front and back) one timer/kitchen timer is available. The 5th cooking zone has its own timer/kitchen timer.
- 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/alarmclock button of the cooking zone once.
The display of the timer lights up and you'll see three zeroes flashing. Under that appears a + and -.
- 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 up lights up and the time increases.
2. Press the timer/alarmclock button of the cooking zone again, to switch it off.



Switching on the kitchen timer

OPERATION

1. Press the timer/alarmclock button of 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 small arrow pointing down lights up. Time is counting down.

3. Press the timer/alarmclock button of the cooking zone again, to switch it off.



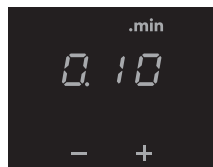
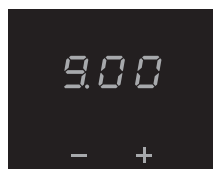
Attention

- The kitchen timer is linked to the cooking zone if the accompanying cooking zone is switched on. The kitchen timer stops as soon as the pan is removed and resumes when the pan is put back.
- 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 arrow pointing down keeps flashing. Press the timer/alarm clock button of the cooking zone again, to switch off the kitchen timer alarm. Press the timer/alarm clock button again for the cooking zone where the red arrow pointing down is flashing, or remove the pan from the zone to switch off the timer again.

Setting the cooking time

- 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.

OPERATION



Tip

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

Switching on and off the beep

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. Note: the kitchen timer alarm and the beep for error messages cannot be switched off.

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

Switching on/off the automatic pan detection

If, after the hob has been turned on, a pan is placed in an inactive cooking zone, the corresponding operating controls light up and this can be used immediately (without operating the on/off switch).

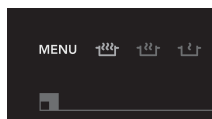
If the cooking zone is not activated within 10 seconds, the light will go out. It can be re-activated by removing the pan and then replacing it or by using the on/off switch.

This function is active by default, but can also be switched off. This is done by switching the hob off and operating the 'menu' (6) and 'on/off button' (21) 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.

OPERATION

Automatic cooking programs

Your hob is fitted with 6 automatic cooking programs. You can set any end time of an automatic cooking program with the aid of the kitchen timer function (refer to page 18). The cooking programs 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 6 icons will light up (7 icons on the HI1995G), one of which will be brighter than the others..

- Again press the menu button, or press and hold down the menu button to go to the next menu functions.

The selected cooking programme automatically starts after 3 seconds. An 'A' for 'automatic' appears in the display.

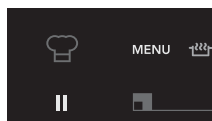
If an automatic cooking program is active, you can use the following buttons to go back to the manual cooking process:

<<, +, -, >> .



Attention

For 'Vario' appliances, the cooking programs and boost function will not work if the zones are bridged or the chef function is active.



Chef function

The 'Chef function' will activate all zones when switched on. The right-hand zones in setting 1, the middle ones in 7 and the left-hand zones in 12. 'Ch' will appear on the display for the rear zones. Afterwards you can configure a different cooking setting for both zones using the controls for the front zone.

This function enables you too cook without making use of the power controls, but by moving the pans from zone to zone.

OPERATION

This function can only be switched on if the hob is not being used. To switch on this function, all zones first need to be switched off. With the far left-hand menu button, the function can be selected by releasing the menu button when the chef indicator (24) lights up.

Switching off the chef function (HI1995G)

1. By means of the eco-lock button (3), the whole hob can be switched off.
2. Using the on/off buttons (6): This switches off the chef function; all zones are deactivated. The displays light up for the zones where there is a pan, if the APD is activated.
3. By operating the far left-hand menu button (21) next to the chef indicator, the chef function is terminated, active zones and timers remain active. Zones not in use will be switched off.
4. The chef function is switched off automatically if there has been no pan on the hob for 10 minutes.

During the chef function, only the ascending timer is available.

OPERATION



Boiling function*/**

This function brings the content of the pan to a boil (100 °C) and keeps it boiling. A beep can be heard when the content is cooking or if the 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 up to: (start the cooking process)
Cooked potatoes	6 - 8	1000 - 1400 g	High pan (Ø 200)	Ø 210 / Vario	2,5 l incl. potatoes
	9 - 15	1500 - 2200 g	Large pan (Ø 240)	Ø 260 double	3,5 l incl. potatoes
Cooked (hard) 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 double	3,5 l incl. vegetables
Rice	4 - 5	400 - 500 g	High pan (Ø 240)	Ø 210 / Vario	2,0 l only water ¹⁾
Pasta	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 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.

** 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 210 / Vario
	1,5 l	High pan (Ø 200)	Ø 210 / Vario
	2.5 l	Large pan (Ø 240)	Ø 260 double

OPERATION



Function for keeping warm*

The temperature of a 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	4	2000 g	High pan (Ø 200)	Ø 210 / Vario
	8	4000 g	Large pan (Ø 240)	Ø 260 double

* This function works best with pans recommended by ASKO.

OPERATION

wok

Wok function*/**

The wok setting provides an optimal 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 amount of meat or fish / vegetables	Pan	Zone
Meat, fish, vegetables	3 - 4	600 g / 600 g	Wokpan	Ø 210 / Vario
	1 - 2	300 g / 300 g	Wokpan	Ø 260 double



Searing function*/**

The searing setting provides the optimal searing 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	4 - 5	400 - 500 g	Frying pan	Ø 210 / Vario
	5 - 6	500 - 600 g	Frying pan	Ø 260 double

* This function works best with pans recommended by ASKO.

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

OPERATION



Grill function*/**

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

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

Healthy cooking

Burning point of different types of oil

To ensure your food is fried as healthily as possible, Asko recommends choosing the type of oil according to the frying temperature. Each oil has a different burning point at which toxic gasses are released. The below table shows the burning points for various types of oil.

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

* This function works best with pans recommended by ASKO.

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

OPERATION

Cooking settings

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

Use setting '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 setting 9 and 10 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;
- fry thin slices of meat;

Use setting 4-6 to:

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

OPERATION

Use settings 1-3 to:

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

Cleaning

Tip

Set the child lock before you start cleaning the hob.

Daily cleaning

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

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.

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.
The fan runs on for several minutes after the hob has been switched off.	The hob is cooling.	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.
You can hear a ticking sound in your hob.	This is caused by the capacity limiter on the front and back zones. Ticking can also occur at lower settings.	Normal operation.
The pans make a noise while cooking.	This is caused by the energy flowing from the hob to the saucepan.	At high settings this is perfectly normal for some pans. It will not damage either the pans or the hob.
You have switched on a cooking zone, 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, see page 11 and 12.
A cooking zone suddenly stops working and you hear a signal.	The preset time has ended.	Switch the bleep off by pressing the + or - button of the timer.

TROUBLESHOOTING

Symptom	Possible cause	Solution
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 touch controls are not working.	The bridge function is activated.	Deactivate the bridge function (see pagina 17).
Error code F00.	The control panel is dirty or has water lying on it.	Clean the control panel.
Error code F0 up to and including F6 and FC.	Defective generator.	Contact the service department.
Error code F7.	The ambient temperature is not good.	Switch off all heat sources in the vicinity of the cooking plate.
Error code F8 and F08.	Appliance over heated.	The appliance has been switched off because of over heating. Let the appliance cool down and start again on a lower setting.
Error code F9 and/or continuous beep.	The appliance has been connected incorrectly and/or the mains voltage is too high.	Let your connection be changed.
Error code F99.	You have pressed two or more buttons at the same time.	Do not operate more than one button at the same time.
Error code FA.	Mains voltage is too low.	Contact your energy supplier.
Error code FAN.	Air circulation not good.	Make sure the venting holes under the cooking plate are open.
Other error codes.	Defective generator.	Contact the service department.

ENVIRONMENTAL ASPECTS

Disposal of packaging and appliance

In the manufacturing of this appliance durable materials were used. Make sure to dispose of this equipment responsibly at the end of its lifecycle. Ask the authorities for more information regarding this.

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

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

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



As a reminder of the need to dispose of household appliances separately, the product is marked with the symbol of a crossed-out wheeled dustbin. This means that at the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources.



Declaration of conformity

We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

ENVIRONMENTAL ASPECTS

Information according regulation (EU) 66/2014

Measurements according EN 60350-2

Model identification	HI1355G	HI1655G HI1655M	HI1975G	HI1995G
Type of hob	Induction hob			
Number of cooking zones and/or area	2	4	5	6
Heating technology	Induction cooking zones and cooking areas			
For circular cooking zones: diameter of useful surface area per electric heated cooking zone in cm			2 = 26.0	
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area L/W in cm	1=19.0/22.0	1=19.0/22.0	1=19.0/22.0	1=19.0/22.0
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric cooking}}$) in Wh/kg	1=188.8	1=188.8	1=188.8 2=172.0	1=188.8
Energy consumption for the hob calculated per kg ($EC_{\text{electric hob}}$) in Wh/kg	188,8	188,8	185,4	188,8

 **ASKO**



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