



## Instructions for use

### Induction hob

HI17111G / SIVK7B3TS

HI16111G / SIVK7B3TS

HI1611G / SIVK7B3TS

**Pictograms used:**



Important information



Tip

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## *Introduction*

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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 responds quickly and can also be set to a very low power level. As it can also be set to a high power level, it comes to the boiling point very quickly. The distance 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 section on pans gives more information about this.

For optimum safety, the induction hob is equipped with various 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 to assist you in using this product, as well as cooking tables and maintenance tips.

**First read the user instructions carefully and completely before starting to use the appliance, and keep them safely for future reference.**

The manual also serves as reference material for service technicians.

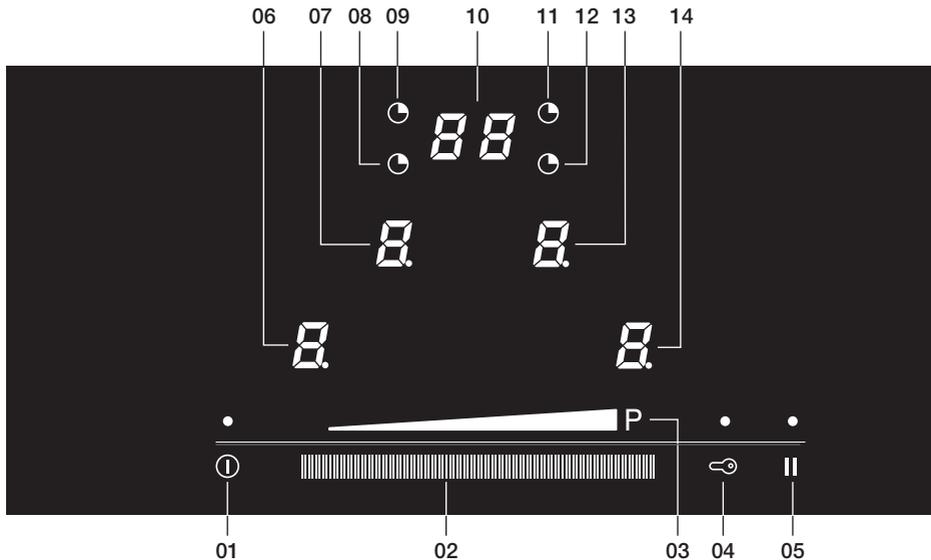
**That is why you should stick the appliance identification card supplied in the space provided at the back of the manual.**

The appliance identification card contains all the information that the service technician will need in order to respond appropriately to your questions.

Enjoy cooking on you new ASKO induction hob!

# YOUR INDUCTION HOB

## Control panel

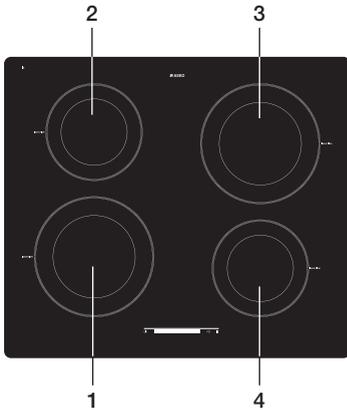


1. On/Off button
2. Slide control (9 Cooking levels + boost P)
3. Cooking level indicator + boost
4. Child lock button
5. Pause button
6. Cooking zone menu/Cooking level display zone front left
7. Cooking zone menu/Cooking level display zone rear left
8. Timer indicator zone front left
9. Timer indicator zone rear left
10. Timer display
11. Timer indicator zone rear right
12. Timer indicator zone front right
13. Cooking zone menu/Cooking level display zone rear right
14. Cooking zone menu/Cooking level display zone front right

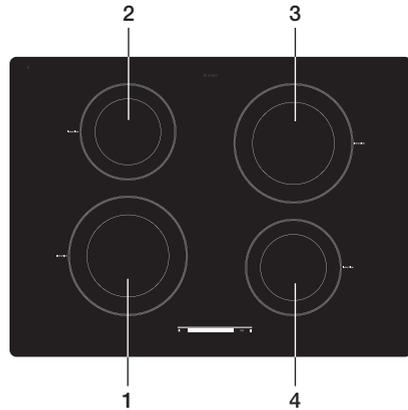
# YOUR INDUCTION HOB

## Description

HI1611G / HI16111G TOP VIEW



HI17111G TOP VIEW



Type number HI1611G:

1. Cooking zone Ø 200 mm / 3.0 kW
2. Cooking zone Ø 160 mm / 1.4 kW
3. Cooking zone Ø 200 mm / 3.0 kW
4. Cooking zone Ø 160 mm / 1.4 kW

Type number HI17111G / HI16111G:

1. Cooking zone Ø 200 mm / 2.3 kW
2. Cooking zone Ø 160 mm / 1.4 kW
3. Cooking zone Ø 200 mm / 2.3 kW
4. Cooking zone Ø 160 mm / 1.4 kW

## Read the separate safety instructions before use.

### Temperature safety

- Each cooking zone is equipped with a sensor. This sensor measures the temperature of the base of the pan and the sections of the hob to avoid any risk of overheating, for example, a pan boiling dry. In case of temperatures rising too high, the power is reduced or shut off automatically.

### Cooking-time limiter



- If a cooking zone is on for an unusually long time, it will be switched off automatically.
- Depending on the setting you have chosen, the cooking time will be limited as follows:

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

The cooking-time limiter switches the cooking zones off when the above-stated time has elapsed.

## Operation of the touch-sensitive buttons

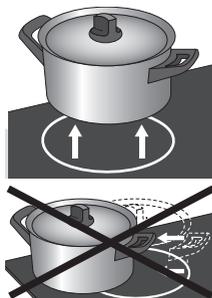
If you are used to different controls, it can take time to get used to operating the hob using the touch-sensitive buttons. For optimum working, place your finger tips flat on the buttons. You don't have to push hard.

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 switched on if your pet walks over the hob.

## Induction cooking



*With induction cooking there is no heat loss and handles stay cool.*



### **Induction cooking is fast**

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

### **The power level adjusts itself**

- In induction cooking, only the zone on which the pan is placed is used. If you use a small pan on a large zone, the 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 boiling point.

### **Please note**

- 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.
- To avoid energy loss, always keep the lid on the pan when cooking.

## Switching of the power

A feature of this induction hob is the 'power switching' with settings lower than 8. It seems as if a cooking zone switches on and off, but that is not the case. The zone switches the power on and off continuously; the zone remains on and at the indicated setting. The two small zones switch to a lower level than the two large zones.



### **Please note**

This switching is normal for this induction hob and cannot do any damage. It is not a defect of your induction hob.

## ***Induction sounds***

### **Ticking sound**

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

### **Pan makes sounds**

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

### **Ventilator makes sounds**

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

## ***Pans***

### **Pans for induction cooking**

Induction cooking requires a particular type of pan.



### **Please 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 of a minimum of 2.25 mm;
  - a flat base.
- The best pans are those with the 'Class Induction' quality mark.



### **Tip**

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

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



**Please note**

Be careful with thin enamelled sheet steel pans:

- the enamel may become damaged at high settings if the pan is too dry;
- high power level settings may cause the base of the pan to warp.



**Please note**

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

**Minimum pan diameter**

The minimum diameter for the pan base is 110 mm for 160 mm zones and 145 mm for 200 mm zones. The best results are achieved by using a pan with the same diameter as the cooking zone.

If a pan is too small the zone will not work.

**Pressure cookers**

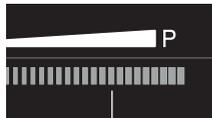
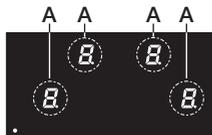
Induction cooking is very suitable for pressure cookers.

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

## Switching on and power setting



01



02



1. Place the pan in the middle of a cooking zone.
2. Press the On/Off button (01).  
*A single beep sounds.*
3. Press the display (A) of the desired cooking zone.  
*A single beep sounds. The dot directly below the corresponding display will light up and is assigned to the visual slide control.*
4. Slide your finger over the slide control (02) to set the desired setting. The cooking zone starts automatically at the level that has been set.
5. Set a higher or lower power by sliding with your finger over the slide control.  
The cooking zones have 9 levels and a boost level (P).

### Pan detection

If the hob doesn't detect a pan with iron content after a power level has been set, the display will show the symbol 'U' and the cooking area will remain cold. If no pan with iron content is placed on the zone within 10 minutes, the cooking zone will switch off automatically.

### Only for model HI17111G / HI16111G!

**Please note!** The appliance is connected to 1 phase. All 4 zones cannot be used at the same time. The 2 small zones and 1 large zone or the 2 large zones can be used at the same time. Another zone needs to be reduced or switched off if a higher level is desired. The appliance will beep and the set power level in the display will start to flash. You should then set the zones to a lower level!

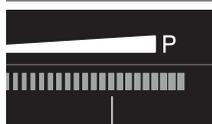


## Residual heat indicator



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

## Boost



02

You can use the 'boost' function (max. 10 minutes) to cook at the highest power level during a short period of time. After the maximum boost time the power will be reduced to setting 9.



## Switching on 'boost'

1. Put a pan on a cooking zone and switch the cooking zone on.
2. Slide your finger over the slide control (02) until 'P' appears in the display.

*The 'boost' setting is now selected.*

## Switching off 'boost'

*The boost function has been switched on, the display shows level 'P'.*

1. Select a lower level using the slide control (02).

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

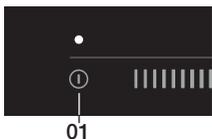
## Switching off

### Switching off one cooking zone

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

- Use the slide control (02) to set the cooking zone to '0' (off).  
*The cooking zone switches off.*

*The hob switches off after 20 seconds if all cooking zones are set to '0' and no other process is being used.*

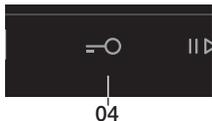


### Switching off all cooking zones

*Several cooking zones are active.*

- Press the On/Off button (01) to switch off all cooking zones.  
*You will hear an audible signal. All displays are off. The hob is switched off.*

## Child lock



### Activate the child lock

- Switch the appliance off and on again using the on/off button (01).
- Press the child lock button (04) for at least three seconds until you hear a beep.

*For a few seconds the cooking zone displays will show 'L'. The child lock is activated. The child lock is available when the dot above the child lock button is visible.*



### De-activate the child lock

- Switch the appliance on using the on/off button (01).
- Then press the child lock button (04) for at least three seconds until you hear a beep.

*The cooking zone display will show '0'.*

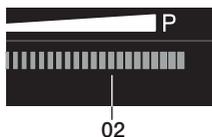
*The child lock is de-activated.*



## Tip

Set the hob to child lock mode before starting to clean the hob. This will prevent the hob being switched on by accident.

## Pause mode



Use pause mode if you wish to interrupt the cooking process (for example to clean the hob during cooking). Heating of the cooking zones, timer settings, etc. will then be paused. The maximum pause time is 10 minutes. After 10 minutes in pause mode the hob will switch off. The pause mode is available when the dot above the pause button is visible.

### Activate pause mode

- Press the pause button (05) until you hear a beep.  
*The cooking zone display will show “|”.*  
*The hob is now in pause mode.*

### De-activate pause mode

- Press the pause button (05) until you hear a beep.  
*The indicator above the pause button will flash.*
- Press somewhere on the slide control (02) or cooking level display.  
*The active settings can be read in the display.*

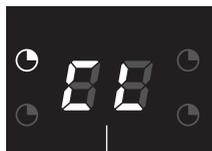
## Cooking-timer/alarm

A cooking-timer can be set for each cooking zone. The hob also has an alarm. Both the cooking-timer as well as the alarm can be set for a maximum of 99 minutes. The alarm works in the same way as the cooking-timer, but is not linked to a cooking zone. If the alarm has been set, it will continue counting down after the hob has been switched off. The alarm can only be switched off when the hob is switched on.



### Setting the cooking-timer

1. Select the desired cooking zone and set the power level.
2. Touch the timer display (10) .  
*The timer indicator of the relevant cooking zone flashes.*
3. Use the slide control (02) to adjust the desired time.  
First set a value in the right display and wait until the figure no longer flashes and a dash appears in the left display. Then set the left display (if a preset time longer than 9 minutes is required).  
*The selected cooking zone will switch off automatically once the set time has elapsed.*



10



## Setting the kitchen timer

1. Touch the timer display (10) .

*Make sure that all the cooking zones are switched off.*

2. Use the slide control to adjust the desired time.

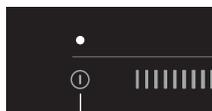
First set a value in the right display and wait until the figure no longer flashes and a dash appears in the left display. Then set the left display (if a preset time longer than 9 minutes is required).

*An alarm signal will sound once the set time has elapsed.*

*Press the slide control (02) to switch off the signal.*

## Autocook function

All cooking zones are equipped with an autocook function. If the autocook function is activated, the cooking zone will automatically heat up using the maximum power and will then switch back to the cooking level selected by you. The autocook time depends on the selected cooking level (level 1 to 8).



01



02

## Switching on

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

2. Press the On/Off button (01).

*A single beep sounds.*

3. Press the display of the desired cooking zone.

*A single beep sounds. The indicator directly below the corresponding display will light up.*

4. Slide your finger over the slide control (02) to set the desired setting.

Hold the slide control for at least 3 seconds at the desired level.

*An 'A' will appear in the display alternating with the selected cooking level.*

The table below shows the cooking levels and the corresponding boost times.

<b>Cooking level</b>	<b>Boost time (minutes:seconds)</b>
1	0:48
2	2:24
3	3:36
4	5:24
5	6:48
6	2:00
7	2:48
8	3:36
9	-:-

### Switching off

1. Press the display of the relevant cooking zone.
2. Select another cooking level using the slide control.

*The boost switches off automatically.*

### Power limitation cooking zones

model HI611G (for model HI7111G/HI16111G see page11)

- The 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 shared automatically between them. Up until setting 9, this has no consequences. However, if you want to set a cooking zone to boost, the other cooking zone has to be switch to a lower setting first.
- If a cooking zone is set to boost and you would like to set another to 9 or boost, the cooking zone with boost will switch automatically to a lower setting.
- Two zones next to each other will not influence each other. You can set both cooking zones on boost setting.

## Cooking levels

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

### **Use 'boost' setting and setting 9 to:**

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

### **Use setting 8 to:**

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

### **Use setting 7 to:**

- fry thick pancakes;
- fry thick slices of breaded meat;
- fry up bacon;
- fry raw potatoes;
- make French toast;
- fry breaded fish.

### **Use settings 6 and 5 to:**

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

### **Use settings 1 to 4 to:**

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

## Cleaning

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### Tip

Activate the child lock before cleaning the hob.

### Daily cleaning

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

### Stubborn stains

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



### Never use

- Never use abrasives. These 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 fuses or automatic fuses 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.

## Fault table

When in doubt about the proper operation of your appliance, this does not automatically mean there is a defect. Try to address the problem yourself first by checking the points mentioned below or for more information visit the '[www.asko.com](http://www.asko.com)' website.

Symptom	Possible cause	Solution
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 will disappear once it has been used a few times. Ventilate the kitchen.
You can hear a ticking sound in your hob.	A soft ticking sound 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 pan.	This is normal for certain pans, particularly at high settings. This is not harmful for the pans or the hob.
You have switched a cooking zone on but the display keeps flashing. A pan detection symbol (U) will appear in the display.	The pan you are using is not suitable for induction cooking or has a diameter of less than 11 cm.	Use a good pan.
When cooking, it seems as if the zone continuously goes on and off (the contents of the pan boil, stop boiling, return to the boil, etc).	This is the 'switching' of the power: the cooking zone is on, but the power switches on and off.	Normal operation; this is a feature of this induction hob (see 'Switching of the power').

## FAULTS

Symptom	Possible cause	Solution
A cooking zone suddenly stops working and you hear a signal.	The preset time has ended.	Switch off the signal by pushing a random button.
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 appliance is incorrectly connected.	Check the electrical connections.
Error code ER03.	The control panel is dirty or has water on it.	Clean the control panel.
Error code E3.	Unsuitable pan used.	Use a pan suitable for induction cooking.
Error code E2.	Appliance overheated.	Let the appliance cool down and start again.
Fault code E6.	The appliance has been connected incorrectly and/or the mains voltage is too high.	Have your connection changed.
Other error codes.	Defective generator.	Contact your service centre.

# TECHNICAL DATA

## Technical data

This appliance complies with all relevant CE directives.

Hob type	HI1611G	HI17111G	HI16111G
Induction	x	x	x
Connection	230 V - 50 Hz	230 V - 50 Hz	230 V - 50 Hz
Number of phases	2	1	1
<b>Max. power cooking zones</b>			
Middle left			
Front left	3.0 kW (Ø 200)	2.3 kW (Ø 200)	2.3 kW (Ø 200)
Rear left	1.4 kW (Ø 160)	1.4 kW (Ø 160)	1.4 kW (Ø 160)
Rear right	3.0 kW (Ø 200)	2.3 kW (Ø 200)	2.3 kW (Ø 200)
Front right	1.4 kW (Ø 160)	1.4 kW (Ø 160)	1.4 kW (Ø 160)
<b>Connected load</b>			
L1	3.7 kW	2.7 kW	2.7 kW
L2	3.7 kW		
L3			
Total connected load	7400 W	2700 W	2700 W
<b>(Built-in) dimensions</b>			
Appliance width x depth	600 x 520 mm	700 x 520 mm	600 x 520 mm
Build-in height from top of worktop	56 mm	56 mm	56 mm
Setting size width x depth	560 x 490 mm	560 x 490 mm	560 x 490 mm
Minimum distance setting size to back wall	40 mm	40 mm	40 mm
Minimum distance setting size to side wall	40 mm	40 mm	40 mm

# TECHNICAL DATA

## Information according regulation (EU) 66/2014

Measurements according EN60350-2

Model identification	HI1611G		HI17111G/ HI16111G	
Type of hob	Induction hob		Induction hob	
Number of cooking zones and/or areas	4		4	
Heating technology	Induction cooking zones and cooking areas		Induction cooking zones and cooking areas	
For circular cooking zones: diameter of useful surface area per electric heated cooking zone in cm	Ø 16 cm	Ø 20 cm	Ø 16 cm	Ø 20 cm
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	None		None	
Energy consumption per cooking zone or area calculated per kg ( $EC_{\text{electric hob}}$ ) in Wh/kg	176* 173**	170	195* 201**	177.6
Energy consumption for the hob calculated per kg ( $EC_{\text{electric hob}}$ ) in Wh/kg	172,6		187.8	

\* Zone left rear

\*\* Zone right front

### Tips for energy-efficient cooking with hobs

- Always use the right size of pan for the amount of food you are cooking.
- Put just enough water in the pan to cover vegetables.
- Choose the right size of burner or ring for the pan.
- Always put lids on pans to keep the heat in.
- Turn down or turn off the cooking zone/area or burner once the cooking temperature or state is reached.
- Use a steamer to cook vegetables, that way you can layer a number of vegetables on top of each other and still use one ring, or use a pan with a divider.
- Use a pressure cooker for cooking pulses, and even joints of meat, whole meals, or stews. It speeds up the cooking process.
- If you're using an electric hob, choose flat-bottomed pans so the pan is in full contact with the ring.

### Disposal of the appliance and packaging

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

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

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

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



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

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

### Declaration of Conformity



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





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

Stick the appliance identification card here.

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

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

 **ASKO**



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