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## **INSTRUCTIONS FOR USE**

Induction hob  
EN (GB) (IE)

HID144/654/754/865MC  
HID925/945/956MC  
HID352/654/754GC  
HID824/956/965GC  
HID144/754/865MFC  
HID925/956MFC

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## Dear customer!

Welcome to our growing ASKO family!

We are proud of our appliances. We hope that this appliance will be an appreciated and dependable aid for many years to come.

Please read the operating instructions before use. They include general tips, information about the settings and adjustments you can make, and the best way to take care of your appliance.

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 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!

# Introduction

Carefully read the instructions for use before using the appliance.

The following symbols are used throughout the manual and they have the following meanings:

## INFORMATION!

Information, advice, tip, or recommendation

## WARNING!

Warning – general danger

## ELECTRIC SHOCK!

Warning – danger of electric shock

## HOT SURFACE!

Warning – danger of hot surface

## DANGER OF FIRE!

Warning – danger of fire

## General safety instruction

The appliance is not intended to be controlled with external timers or special control systems.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard (only for appliances supplied with connection cord).

Do not use steam cleaners or high-pressure cleaners to clean the appliance, as this may result in an electric shock.

### CAUTION!

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

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

After use, switch off the hob element by its control and do not rely solely on the pan detector.

## Danger of fire!

Danger of fire: Do not store items on the cooking surfaces.

## Households with children and people with special needs

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Children should be supervised to ensure that they do not play with the appliance.

## Safety precautions

### WARNING!

WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children younger than 8 years of age shall be kept away unless continuously supervised.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

WARNING: Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

### **Risk of electric shock!**

### WARNING!

WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

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

Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

# Important information

The appliance is intended for household use. Do not use it for any other purpose, such as room heating, drying of pets or other animals, paper, fabrics, herbs etc. As this may lead to injury or fire hazard.

The appliance may only be connected to the power mains by an authorised service technician or expert. Tampering with the appliance or non-professional repair thereof may result in risk of severe injury or damage to the product.

If another electrical appliance is connected to an AC power socket near the appliance, make sure the power cord does not come into contact with hot cooking zones.

If the power cord is damaged, it should be replaced by the manufacturer or an authorised service technician, in order to avoid hazard.

Using the glass ceramic hob as a storage area may result in scratches or other damage to it. Never heat food in aluminium foil or in plastic containers on the cooking hob. Such foil or containers may melt which can result in a fire or damage to the cooking hob.

Do not store temperature-sensitive items underneath the appliance, such as cleaners or detergents, spray cans etc.

## WARNING!

Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

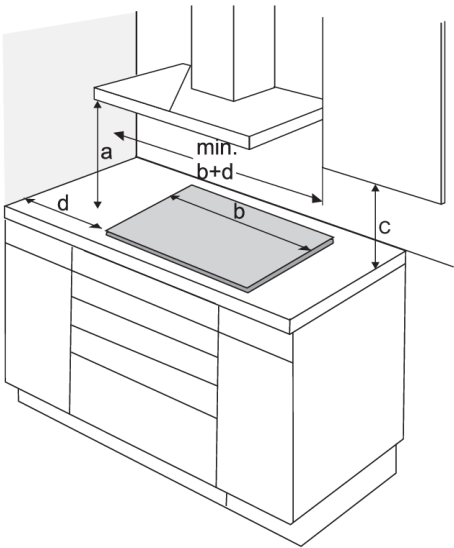
## Compliance information

Radio equipment type:	WiFi module
Operating frequency range:	2.412GHz - 2.472GHz
Maximum output power:	17.7dBm EIRP
Maximum antenna gain:	2.7dBi
Radio equipment type:	HSCIM - 1 module
Frequency range:	2402.0MHz - 2480.0MHz
Carrier Output:	<10dBm
Emission type:	G1D

Hereby, ASKO and ATAG declare that the radio equipment mentioned above is in compliance with Directive 2014/53/EU. The full text of the EU declaration of conformity is available at the following internet address: [www.celsiuscooking.com/DoC](http://www.celsiuscooking.com/DoC).

# Installation

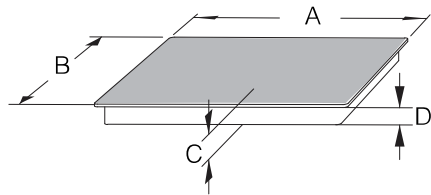
## Installing a built-in hob



Use of solid wood corner trims on worktops behind the cooking zone is only allowed if the clearance between the trim and the cooking hob is no smaller than indicated on the installation plans.

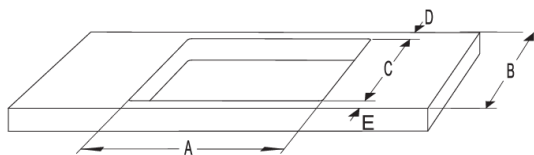
a (mm)	b (mm)	c (mm)	d (mm)
380	600	600	40
640	600	600	40
720	600	600	40
800	600	600	40
900	600	600	40
1110	600	600	40

## Dimensions



	A (mm)	B (mm)	C (mm)	D (mm)
38 cm	384	522	50	46
64 cm	644	522	50	46
72 cm	724	522	50	46
80 cm	804	522	50	46
90 cm	904	522	50	46
111 cm	1114	412	50	46

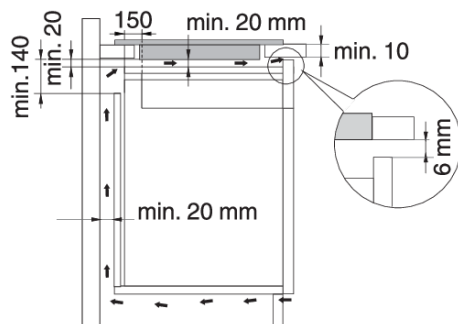




	A (mm)	B (=>mm)	C (mm)	D (=>mm)	E (=>mm)
38 cm	350-352	600	490-492	40	50
64/72 cm	560-562	600	490-492	40	50
80 cm	750-752	600	490-492	40	50
80 cm - 5 zones	770-772	600	490-492	40	50
90 cm	860-862	600	490-492	40	50
111 cm	1070-1072	500	385-387	40	50

## Air vents in the lower kitchen cabinet

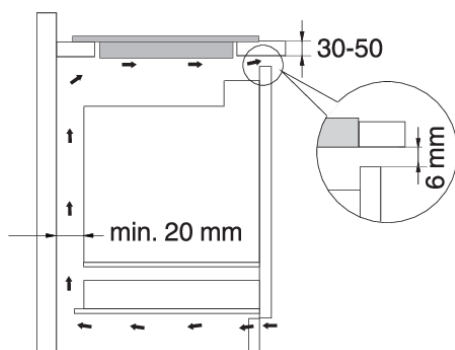
- Normal operation of the induction cooking hob electronic components requires sufficient air circulation.



### Lower cabinet with a drawer

- There must be an opening with a height of no less than 140 mm along the entire width of the cabinet in the cabinet rear wall. In addition, there should be an opening of at least 6 mm in the front side, along the entire width of the cupboard.
- A horizontal partition panel should be installed underneath the cooking hob along its entire length. There should be at least 20 mm of clearance between the lower end of the appliance and the partition panel. Adequate ventilation should be allowed from the rear side.
- The hob is fitted with a fan located in its lower part. If there is a drawer below the kitchen cabinet, do not use it to store small objects or paper as these could, if sucked into the fan, damage the fan and the cooling system. Moreover, do not use the drawer to store aluminium foil or flammable substances or liquids (such as sprays). Keep such substances away from the cooking hob. Danger of explosion! There should be at least 20 mm of clearance between the contents of the drawer and the fan inlet vents.

# Installation

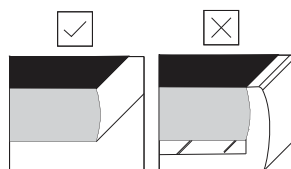


## Lower cabinet with an oven

- Installing an oven under the induction hob is possible for ovens with a cooling fan. Before installing the oven, the kitchen cabinet rear wall has to be removed in the area of the opening for installation. In addition, there should be an opening of at least 6 mm in the front side, along the entire width of the cabinet.
- If other appliances are installed under the induction cooking hob, we cannot guarantee their correct operation.

## Flush-mount installation into the worktop

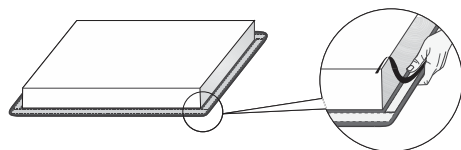
Appliances without faceted edges or decorative frames are suitable for flush mounting.



- ✓ brushed edge
- ✗ decorative frame

## Installing the appliance

The appliance may only be installed into a temperature- and water-resistant countertop, such as a countertop made of (natural) stone (marble, granite), or solid wood (the edges along the cut-out have to be sealed). When installing into a countertop made of ceramics, wood, or glass, a wooden sub-frame should be used. The frame is not supplied with the appliance. Internal dimension of the basic unit should be at least equal to the internal cutout for the appliance. Only in this way the appliance can be serviced from the underside in case a problem might occur. Attach sealing tape along the perimeter of the bottom of the glass panel.



First, feed the power cord through the cutout. Place the appliance over the centre of the cutout. Connect the appliance to the power mains (see instructions for connecting the appliance). Before sealing the appliance, test its operation. Seal the slot between the appliance and the countertop using a silicone sealant. The silicone sealant used to seal the appliance has to be temperature-resistant (to at least 160 °C). Smooth out the silicone sealant using a suitable tool. Observe the instructions for use of the selected silicone sealant. Do not switch on the appliance until the silicone sealant has dried completely.



1. Silicone sealant
2. Sealing tape

## ⚠ WARNING!

Pay particular attention to built-in dimensions with (natural) stone countertops. When choosing the silicone sealant, observe the countertop material and consult the countertop manufacturer. Use of inappropriate silicone sealants can result in permanent discolouration of some parts.

## Removing the built-in appliance

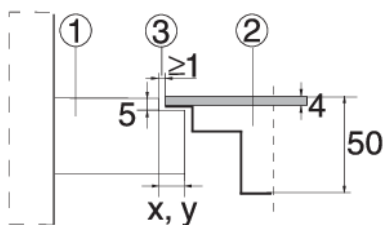
Disconnect the appliance from the power mains. Use a suitable tool to remove the silicone gasket from the perimeter. Remove the appliance by pushing it upwards from the bottom side.

## ⚠ WARNING!

Do not attempt to remove the appliance from the upper side of the counter!

## ⚠ WARNING!

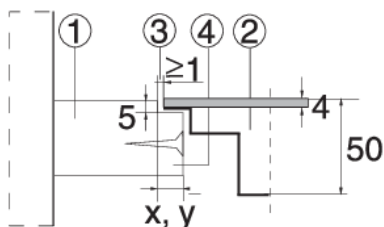
The service department shall only be responsible for repair and servicing of the cooking hob. Consult your specialized kitchen equipment dealer regarding the re-installation of the flush-mount cooking hob.



## Stone countertop

1. Countertop
2. Appliance
3. Slot

Given the margin of error (tolerance) for the glass ceramic plate of the appliance, and the cutout in the countertop, the slot is adjustable (min. 2 mm).

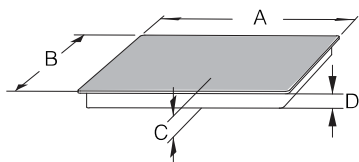


## Ceramic, wooden, or glass countertop

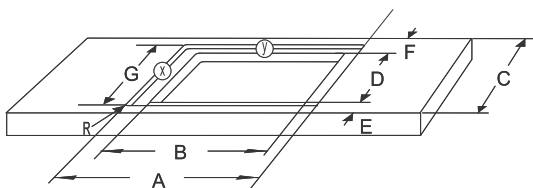
1. Countertop
2. Appliance
3. Slot
4. Wooden frame, thickness 16 mm.

# Installation

Installation into the worktop - flush mount (depending on the model)



	A (mm)	B (mm)	C (mm)	D (mm)
72 cm	720	510	50	46
80 cm	800	510	50	46
90 cm	900	510	50	46
111 cm	1110	410	50	46



	A (mm)	B (mm)	C (>=mm)	D (mm)	E (>=mm)	F (>=mm)	G (mm)	R	X	Y
72 cm	724-725	560-562	600	490-492	50	40	514-515	6	82	12
80 cm (4 zone)	804-805	750-752	600	490-492	50	40	514-515	6	17	12
80 cm (5 zone)	804-805	770-772	600	490-492	50	40	514-515	6	17	12
90 cm	904-905	860-862	600	490-492	50	40	514-515	6	22	12
111 cm	1114-1115	1070-1072	500	385-387	50	40	414-415	6	22	14

## ⚠ WARNING!

If the oven is installed under a flush-mounted cooking hob, then the worktop thickness should be at least 38 mm.

## ⚠ WARNING!

The service department shall only be responsible for repair and servicing of the cooking hob. Consult your specialized kitchen equipment dealer regarding the re-installation of the flush-mount cooking hob.

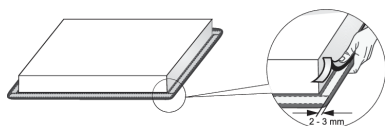
## Fitting the foam gasket

### INFORMATION!

Some appliances come with the gasket already fitted!

Before installing the appliance into a kitchen worktop, attach the foam gasket supplied with the appliance to the bottom side of the glass ceramic hob.

- Remove the protective film from the gasket.
- Attach the gasket to the bottom side of the glass (2–3 mm away from the edge). The gasket has to be applied along the entire edge of the glass. The gasket may not overlap in the corners.
- When fitting the gasket, make sure it is not damaged by or in contact with any sharp objects.



### WARNING!

Do not install the appliance without this gasket!

- The worktop has to be completely level.
- Protect the cut out surfaces.

# Connecting

## Connecting the cooking hob to the power mains

- Power mains protection must conform to the relevant regulations.
- Before connecting the appliance, make sure the voltage indicated on the rating plate conforms to the voltage in your power mains.
- There should be a switching device in the electrical installation that can disconnect all poles of the appliance from the power mains, with a minimum clearance of 3 mm between the contacts when open. Suitable devices include fuses, protective switches etc.
- The connection should be adjusted to the current and fuses.
- After installation, the parts carrying electrical current and insulated parts shall be protected against contact.

## Connection

1. Check the voltage. Before connecting the appliance, make sure the voltage specified on the rating plate conforms to the voltage of your power mains. The voltage of your power mains (220–240 V between L and N) should be checked by an expert using an appropriate measuring device.
2. Open the cover of the connection terminal box.
3. Connect the wires according to your type of appliance.
4. The jumpers are provided on the connection terminal.

### WARNING!

The appliance may only be connected by an authorised expert. False connection can destroy parts of the appliance. In such case, there is no right to warranty. Disconnect the appliance from the power mains before any repair or maintenance operation.

### Power cord

- Run the power cord through a cord strain relief (clamp) which protects the cable from being pulled out.

### Connection diagram

For appliance types: BI3CA... .

Power cord core cross sectional area should be at least 1,5 mm<sup>2</sup> for the following current limiter settings which should be adjusted to your circuit breakers:

Current limiter settings	Connection type	Power cord Type	Number and cross section of Power cord wires
1x16A	1 phase, 1 neutral conductor	H05V2V2-F	3x1,5mm <sup>2</sup>
1x13A	1 phase, 1 neutral conductor	H05V2V2-F	3x1,5mm <sup>2</sup>
1x10A	1 phase, 1 neutral conductor	H05V2V2-F	3x1,5mm <sup>2</sup>
1x06A	1 phase, 1 neutral conductor	H05V2V2-F	3x1,5mm <sup>2</sup>

Voltage between line and neutral conductor must be 220–240 V~.



1 phase, 1 neutral conductor (220–240 V~, 50/60 Hz)

**L** = black/brown

**N** = blue

 = yellow-green

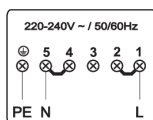
For appliance types: BI1CA..., BI6CA..., BI6CB..., BI7CA..., BI8CA..., BI8CB..., BI9CE...

Voltage between line and neutral conductor must be 220–240 V~. Voltage between lines must be 380–415 V~.

Power cord core cross sectional area should be at least as listed in Table for the following current limiter settings which should be adjusted to your circuit breakers:

Current limiter settings	Connection type	Power cord Type	Number and cross section of Power cord wires
2x16A	2 phases, 1 neutral conductor	H05VV-F	4x1,5mm <sup>2</sup>
2x13A	2 phases, 1 neutral conductor	H05VV-F	4x1,5mm <sup>2</sup>
2x10A	2 phases, 1 neutral conductor	H05VV-F	4x1,5mm <sup>2</sup>
2x06A	2 phases, 1 neutral conductor	H05VV-F	4x1,5mm <sup>2</sup>
2x16A	2 phases, 2 neutral conductors (only for NL)	H05VV-F	5x1,5mm <sup>2</sup>
1x32A	1 phase, 1 neutral conductor	H05VV-F	3x4,0mm <sup>2</sup>
1x25A	1 phase, 1 neutral conductor	H05VV-F	3x4,0mm <sup>2</sup>
1x20A	1 phase, 1 neutral conductor	H05VV-F	3x4,0mm <sup>2</sup>
1x16A	1 phase, 1 neutral conductor	H05VV-F	3x4,0mm <sup>2</sup>
1x13A	1 phase, 1 neutral conductor	H05VV-F	3x4,0mm <sup>2</sup>
1x10A	1 phase, 1 neutral conductor	H05VV-F	3x4,0mm <sup>2</sup>
1x06A	1 phase, 1 neutral conductor	H05VV-F	3x4,0mm <sup>2</sup>

The following connections are possible.

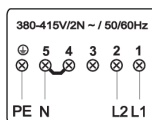


1 phase, 1 neutral conductor (220–240 V~, 50–60 Hz)

To reach the rated maximum power a fuse of 32A is needed.

Install a jumper between terminals 1 and 2, between terminals 2 and 3 and between terminals 4 and 5.

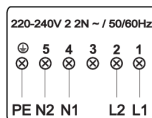
# Connecting



2 phases, 1 neutral conductor (380–415 V 2N~, 50-60 Hz)

To reach the rated maximum power two fuses of 16A are needed.

Install a jumper between terminals 4 and 5.



(only for NL)

2 phases, 2 neutral conductors (220–240 V 2-2N~, 50-60 Hz)

To reach the rated maximum power two fuses of 16A are needed.

The 2 fuses (L1 and L2) should be secured by only one and the same earth leakage breaker. It is not allowed to run L1/N1 through a different earth leakage breaker than L2/N2.

For appliance types: BI9CA..., BI9CB..., BI9CC...

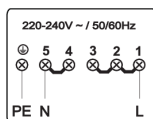
Voltage between line and neutral conductor must be 220–240 V~. Voltage between lines must be 380–415 V~.

Power cord core cross sectional area should be at least as listed in Table for the following current limiter settings which should be adjusted to your circuit breakers:

Current limiter settings	Connection type	Power cord Type	Number and cross section of Power cord wires
3x16A	3 phases, 1 neutral conductor	H05V2V2-F	5x1,5mm <sup>2</sup>
3x13A	3 phases, 1 neutral conductor	H05V2V2-F	5x1,5mm <sup>2</sup>
3x10A	3 phases, 1 neutral conductor	H05V2V2-F	5x1,5mm <sup>2</sup>
3x06A	3 phases, 1 neutral conductor	H05V2V2-F	5x1,5mm <sup>2</sup>
2x16A	2 phases, 1 neutral conductor	H05V2V2-F	4x1,5mm <sup>2</sup>
2x13A	2 phases, 1 neutral conductor	H05V2V2-F	4x1,5mm <sup>2</sup>
2x10A	2 phases, 1 neutral conductor	H05V2V2-F	4x1,5mm <sup>2</sup>
2x06A	2 phases, 1 neutral conductor	H05V2V2-F	4x1,5mm <sup>2</sup>
2x16A	2 phases, 2 neutral conductors (only for NL)	H05V2V2-F	5x1,5mm <sup>2</sup>
1x40A	1 phase, 1 neutral conductor	H05V2V2-F	3x6,0mm <sup>2</sup>
1x35A	1 phase, 1 neutral conductor	H05V2V2-F	3x6,0mm <sup>2</sup>
1x32A	1 phase, 1 neutral conductor	H05V2V2-F	3x4,0mm <sup>2</sup>
1x25A	1 phase, 1 neutral conductor	H05V2V2-F	3x4,0mm <sup>2</sup>
1x20A	1 phase, 1 neutral conductor	H05V2V2-F	3x4,0mm <sup>2</sup>
1x16A	1 phase, 1 neutral conductor	H05V2V2-F	3x4,0mm <sup>2</sup>



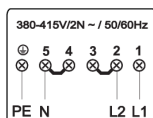
The following connections are possible.



1 phase, 1 neutral conductor (220–240 V~, 50-60 Hz).

To reach the rated maximum power a fuse of 48A is needed.

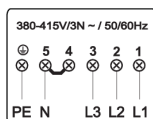
Install a jumper between terminals 1 and 2, between terminals 2 and 3 and between terminals 4 and 5.



2 phases, 1 neutral conductor (380–415 V 2N~, 50-60 Hz).

To reach the rated maximum power two fuses of 32A are needed.

Install a jumper between terminals 2 and 3 and between terminals 4 and 5.



3 phases, 1 neutral conductor (380–415 V 3N~, 50-60 Hz).

To reach the rated maximum power three fuses of 16A are needed.

Install a jumper between terminals 4 and 5.

## Current limiter

See chapter Settings, under parameter Con - Current limiter to set the parameter. This parameter must be set before any pan is placed on the hob or cooking zone activated

### WARNING!

Current limiter setting must be set according to your connection and circuit breakers by a registered and qualified installer. Please read the safety regulations and the installation instructions carefully.

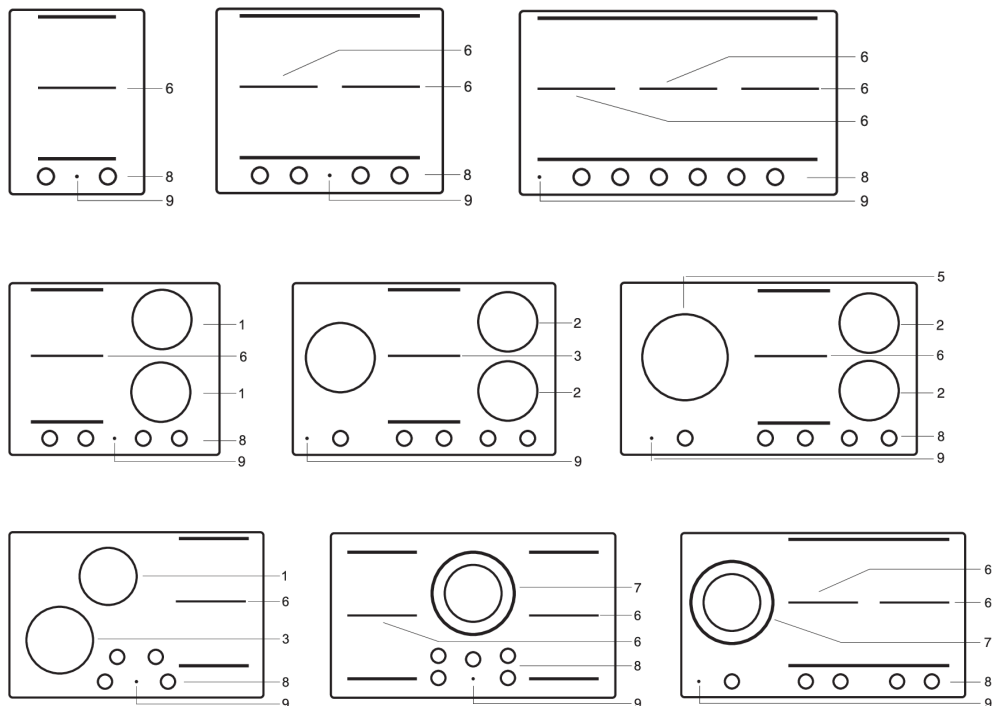
### WARNING!

Setting a lower value of the Current limiter parameter may cause a reduced performance of the induction hob.

## Induction hob

(depending on the model)

Since the appliances for which these instructions were drawn up may have different features, some functions or equipment may be described in the manual that may not be present in your appliance.



1. Cooking zone  $\varnothing$  18 cm - 1.85 kW / 3.0 kW (boost)
2. Cooking zone  $\varnothing$  18 cm - 1.4 kW / 3.0 kW (boost)
3. Cooking zone  $\varnothing$  21 cm - 2.3 kW / 3.7 kW (boost)
4. Cooking zone  $\varnothing$  21 cm - 2.3 kW / 3.0 kW (boost)
5. Cooking zone  $\varnothing$  26 cm - 2.6 kW / 3.7 kW (boost)
6. Cooking zone (bridge) 18 x 22 cm - 2.3 kW / 3.7 kW (boost)
7. Cooking zone Double Ring:  
 $\varnothing$  18 cm - 1.85 - 3.0 kW (boost)  
 $\varnothing$  26 cm - 2.6 - 5.5 kW (boost)
8. Control panel (visible only when the hob is turned on)
9. On/Off touch key

## WARNING!

**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 glass-ceramic cooking zone 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 off 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

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

Cooking-time limiter for specific cooking zone is reset after the user has changed the cooking level of the specific cooking zone.

## INFORMATION!

Cooking zone related timers take priority over the cooking-time limiter.

## Using the touch controls

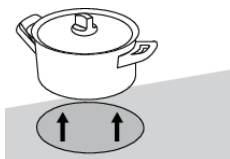
- The touch controls may take some getting used to if you are used to other (rotary) controls. Place the tip of your finger flat on the control to achieve the best results. You do not have to apply any pressure.
- The touch sensors only react to the light pressure of a fingertip. Do not operate the controls with any other objects.
- The cooking hob is operated by a slider. You can either touch the selected part of the slider or slide in a circular motion clockwise to increase or anti-clockwise to decrease the power level and temperature.
- To set the cooking zone power level, touch the desired spot on the slider. As you touch the slider, the selected power level will appear on the cooking zone display unit.
- The selected part of the slider will be fully lit.

## Induction cooking



### Induction cooking is fast

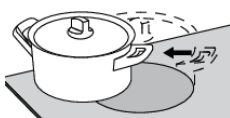
In the beginning you will be surprised by the speed of induction cooking. Especially at higher settings, foods and liquids will boil very rapidly. It is best not to leave pans unattended to avoid them boiling over or boiling dry.



### Attention

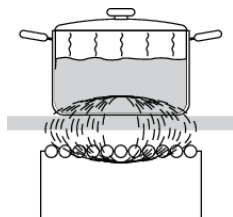
Grains of sand, salt, sugar or crystals may cause scratches which cannot be removed.

Only put pans with a clean base on the cooking surface and always pick pans up to move them.



Always keep the lid on the pan when cooking, in order to avoid energy loss, and therefore temperature loss.

## How does induction work



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 liquid 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 be burnt on the cooking zone.

### **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 from a ceramic hob or a gasburner. Once a pan has been taken away, the cooking zone cools down quickly.

## Pans

### Pans for induction cooking

Induction cooking requires a particular quality of pan.

#### WARNING!

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 induction cooking with a thick base (minimum 2.25 mm) and a flat base.

- The best are pans with the 'Class Induction' quality mark.

#### INFORMATION!

You can check for yourself whether your pans are suitable using a magnet. A pan is suitable if the base of the pan is sufficiently 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

#### WARNING!

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 - for example: Due to overheating
- heat up enamelled pans slowly



### **WARNING!**

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 cooking 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 heating process stops immediately.

### **Pan detection**

The cooking zone automatically detects a suitable pan placed on a cooking zone. The cooking zone display lights up.

### **Integrated pan recognition**

If a certain power level is set for a cooking zone and there is no suitable pan or any pan on the cooking zone, then the cooking zone will not deliver any power. After a certain period, the cooking zone will switch off automatically.

### **Grill plates**

The hob has a Grill function (depending on the model) for using a grill plate or teppan yaki. The function keeps the grill plate or teppan yaki at an ideal temperature for grilling.

## **Induction noises**

### **A ticking sound**

This sound can be caused at lower power level settings or by the automatic pot detection.

### **Pans are making noise**

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

### **The fan is making noise**

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

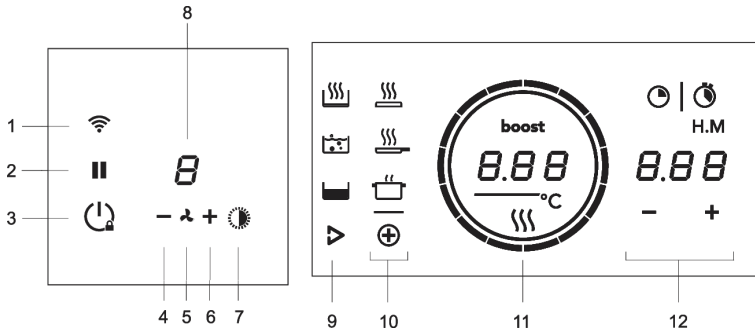
## Power level settings

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

Level	Purpose
Use settings 1 - 5 to:	<ul style="list-style-type: none"> <li>• simmer bouillon,</li> <li>• stew meats,</li> <li>• simmer vegetables,</li> <li>• melt chocolate,</li> <li>• poach,</li> <li>• melt cheese.</li> </ul>
Use settings 6 - 9 to:	<ul style="list-style-type: none"> <li>• complete the cooking of large quantities,</li> <li>• defrost hard vegetables,</li> <li>• fry thick slices of breaded meat.</li> </ul>
Use settings 10 - 11 to:	<ul style="list-style-type: none"> <li>• fry thick pancakes,</li> <li>• fry thick slices of breaded meat,</li> <li>• fry bacon (fat),</li> <li>• cook raw potatoes,</li> <li>• make breaded fish,</li> <li>• cook through fish,</li> <li>• fry thin slices of breaded meat.</li> </ul>
Use settings 12 to:	<ul style="list-style-type: none"> <li>• sear meats,</li> <li>• cook fish,</li> <li>• cook omeletes,</li> <li>• fry boiled potatoes,</li> <li>• deep fry foods.</li> </ul>
Use settings boost to:	<ul style="list-style-type: none"> <li>• bring the food or liquid to the boil quickly,</li> <li>• shrink greens,</li> </ul>









(lay-out of user interface depends on model)

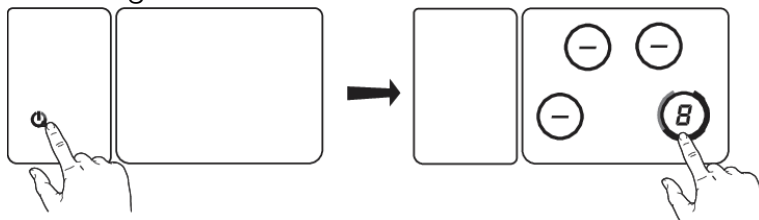



1. Wi-Fi Connectivity
2. Pause
  - Key lock for cleaning
  - Pause and resume cooking
3. On/Off
  - Child lock
4. Hood control
  - Minus
  - Fan
  - Plus
  - Lighting
  - Display
5. HestanCue programs
  - Heating up and frying
  - Boiling/cooking with water
  - Slow cooking or sous vide
6. PLUS programs
  - Grill
  - Frying/wok
  - Heating up/keeping warm
7. Cooking Level or Temperature Display
  - Residual Heat indication
  - Boost indication
8. Timer functions
  - Stopwatch
  - Kitchen timer

## Indications on the display

In display	Status
—	Power level '0' for a cooking zone
12	Power level that is set for a cooking zone; 1 = low / 12 = high
boost	Boost function active
L	Locking function is activated; the control panel is locked
≡	Residual heat indicator; The hob has a residual heat indicator for each cooking zone to show which cooking zones are hot after cooking zone is turned off. Although the hob is switched off, the indicator will remain on for as long as the cooking zone is hot! Avoid touching those cooking zones when this indicator is lit. <b>Danger! Risk of burns.</b>
E	Error code; See chapter 'Troubleshooting'
⊕	<b>PLUS programs</b>
	Grill
	Frying/wok
	Heating up/keeping warm
➤	<b>Hestan Cue programs</b>
	Heating up and frying
	Boiling/cooking with water
	Slow cooking or sous vide

## Switching the hob on/off

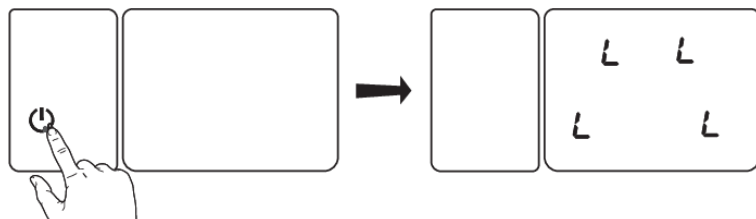


Touch the on/off key  to switch on the hob. A short beep will be emitted. Rings on all sliders will light up, then slider will gradually fade out. Slider will only remain lit on the selected cooking zones on which you have the pans placed. When the pan is removed, the slider will be switched off, while all internal rings will remain lit.




### INFORMATION!

When no cooking zone is active for 60 seconds, the cooking hob will power off.

## Child lock



Cooking hob controls can be locked to prevent it from being switched on inadvertently.

Touch the on/off key  and hold it for 3 seconds. The indication  will appear on all cooking zone display units, and the hob controls will be locked. To unlock the controls, proceed in the same way. The indication  together with sliders will appear on all cooking zone display on which pans are present, and the hob controls will be unlocked.

### INFORMATION!

Child lock should be activated before the start of cleaning to avoid accidentally switching on the hob.

# Operation

## Cooking

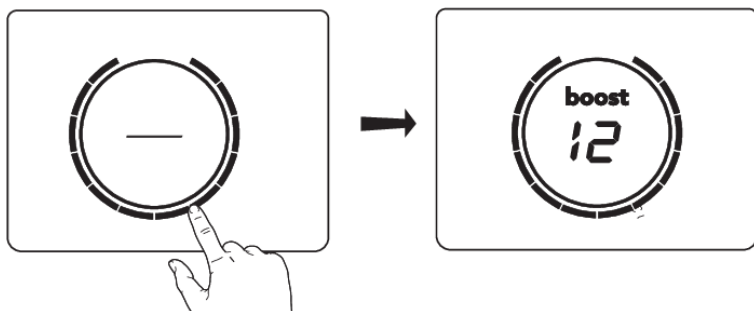
Three cooking modes are available:

1. Standard cooking with Power levels
2. Cooking with the PLUS menu
3. HestanCue cooking by measuring cookware temperature

## Standard cooking

Place the pan on a certain cooking zone. Set the power level as desired. Power level can be set by sliding in circular motion or by directly touching an area or position on the slider. Slider elements will be fully lit. To switch the cooking zone off slide backwards or touch the empty area on top of the slider.

### Boost



For rapid cooking, boost can be activated for any cooking zone. This will allow you to rapidly heat large amounts of food using extra power. Boost is active for no more than 10 minutes; then, the power level is automatically decreased to 12. If the cooking hob is not too hot, the boost can be reactivated again for 10 minutes after it is switched off.

### Activating boost

First activate power level 12 and then press the button for power level 12 a second time. **12**, "boost" will appear on the display. The boost function is now activated.

Alternatively, the power level 12 can be activated clockwise and slid a little beyond the button 12.

If auto boost is activated (see settings), boost is always activated together with power level 12

### Deactivating boost

To deactivate the boost for the selected cooking zone, press level **12** again or any other power level on the slider again.

## INFORMATION!

To avoid overheating, the electronic control system may automatically deactivate boost prematurely and decrease the power level to 12.

If there is no suitable pan on the cooking zone, the set level of temperature will flash. After one minute, the cooking zone will be switched off.

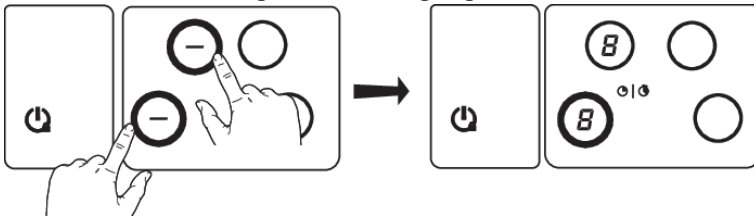
## Move function

If you remove the pan from an active cooking zone and within 6 seconds place it on a different cooking zone, all the timer and cooking-related settings can be transferred to the new cooking zone by touching the slider of the new cooking zone. To indicate this possibility, the new cooking zone displays copied settings on the slider. When the confirmation is done, the previous cooking zone is deactivated.

## Power distribution of cooking zones

- Depending on the type of hob, 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.

## Automatic cooking zone bridging



Two adjacent square cooking zones can be merged into a single large cooking zone. Pan position recognition is activated automatically after the appliance is switched on. When a pan will be placed on the hob, the pan recognition function will recognize its position and automatically bridge the cooking zones depending on the size of the pan (only when hob was already switched on).

The power level or temperatures are displayed simultaneously on both bridged cooking zones, but the power level or temperature can only be adjusted on the left or upper slider.

You can un-bridge or manually bridge the cooking zone by touching the two corresponding sliders at the same time.

# Operation

## Chef mode

(only on some models)

In this mode, all cooking zones are switched on simultaneously and the cooking hob is divided into three zones.

- On all left-hand side cooking zones, power level 12 is automatically activated.
- On all middle cooking zones, power level 7 is automatically activated.
- On all right-hand side cooking zones, power level 1 is automatically activated.

Power levels can then be adjusted to any value.


To activate this mode, touch two sliders at the same time for 3 seconds. All hobs must be inactive and HestanCue pans should not be assigned. To turn off this mode, tap any two sliders at the same time.

In this mode, the hob does not warn of an empty cooking zone, even if there is no suitable pan placed on any cooking zone. The hob switches off automatically, if there is no cooking pot detected on entire hob for 10 minutes.

### INFORMATION!

Please lift pans when moving them from one zone to another, not slide them.

## Pause



The pause  function can be used to pause the operation of the entire cooking hob for up to 10 minutes. Thus, you can walk away from the appliance or safely clean the cooking hob, within a short period of time, without losing your settings.

### Switching on the pause

At least one cooking zone must be active.

Touch the pause button . You will hear a short beep. The settings on all active hobs are reduced to level 2.

All timer functions are paused.

All keys are inactive except the pause  and on/off  key.

If no key is pressed within 10 minutes, all active hobs automatically turn off.

HestanCue programs are not paused since they are automatically operated.

### Switching off the pause

Press the pause key again within 10 minutes.

The hob continues to operate with the same settings as before the break.

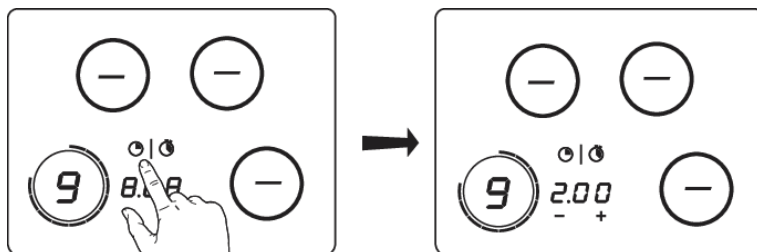
Timers are also unpaused.

## Recall function

This feature allows you to recall all the settings of the cooking zones if the hob was accidentally switched off.

Within 6 seconds the hob must be switched back on. Pressing anywhere on the slider within 6 seconds recalls all the settings from before the appliance was last switched off.

## Timer functions



Every cooking zone has two timers: a count-down program timer and a stopwatch (count-up timer).



### Count-down timer

The count-down timer makes the cooking process easier by allowing you to set the cooking time for the selected cooking zone. When the time set on the timer expires, the cooking zone will automatically switch off and emit an acoustic signal. Switch off the acoustic signal by touching the count-down timer key ; alternatively, it will switch off automatically after a while. The count-down timer can be set independently for all cooking zones.

#### Setting the count-down timer


- Press the count-down timer selector key for the desired active cooking zone. The key and **0.00** will flash on the cooking zone display unit.
- Set the desired cooking time with **+** and **-**.
- If the time is not set within five seconds, the count-down timer is disabled.
- Repeat the same steps to set the count-down program timer for another active cooking zone.

## WARNING!


If you move the pan from the cooking zone, all timer functions set for that cooking zone will be paused.

# Operation

## *Deactivating the count-down timer*

Press the icon  for the selected cooking zone and hold it for 3 seconds. The timer will be switched off.

## *Deactivating the count-down timer alarm.*

- When the set time expires, alarm will be sounded, the key for the relevant cooking zone will flash, and 0:00 will flash on the count-down timer display unit.
- To acknowledge and stop the alarm, press the count-down timer selector key , or remove the pan from the cooking zone.




## **Cooking time display – stopwatch**

### *Setting the cooking time display – stopwatch*

The stopwatch can be used to see how long you have been continuously cooking on the selected cooking zone and starts counting automatically in the background.

- Press the stopwatch key. The key starts to flash.
- Stopwatch time will be displayed on the cooking zone display unit.
- Stopwatch can be reset if you press on the stopwatch key for 3 seconds.

## Hot cooking zone

The hot zone symbol  lights up if the cooking zone is inactive, or there is no pan present on the cooking zone while its temperature is higher than 65 °C.

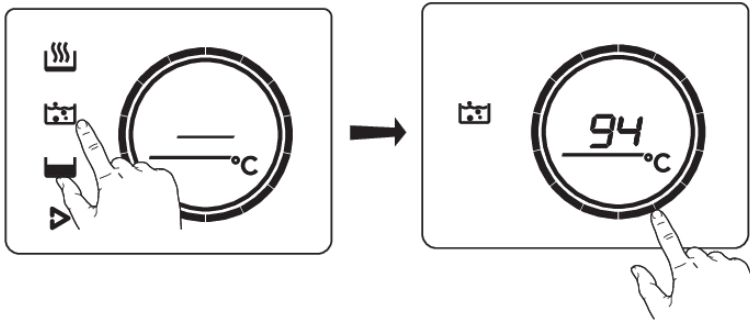
If the hob is switched off and at least one of the cooking zones is still hot, the inner circle remains illuminated. When the temperature of the hob is reduced below 65 °C all lights turn off.

## Overheat protection

- The hob is fitted with a cooling fan which cools the electronic components during cooking. The fan may operate for a while even after the end of the cooking process.
- Induction cooking hob is also fitted with an overheating protector which protects the electronic components from damage. The protector operates in several ways. When the cooking zone temperature gets very high, the cooking power is automatically reduced. If this does not suffice, the cooking zone power continues to decrease, until the safety mechanisms switches off the cooking zone completely. When the cooking hob has cooled off, its total power will be available again.



## ⊕ Cooking with the PLUS menu



The PLUS menu allows cooking with semi-automatic programs, enabling temperature cooking for all kinds of cookware that fit the purpose of the program.

Touch the PLUS menu key ⊕ to display the program line: keeping warm/heating up, frying/wok and grill.

Choose one of the Plus programs by touching the relevant symbol. Then you set the temperature with the slider. You can toggle through the menu or temperature by long pressing the relating button too.

When the program or temperature selection does not change for 3 seconds, the program is activated. To deactivate a PLUS program, press the active program key for about three seconds or select a power level manually.

Always add water, oil or butter before starting a program, use no empty pan or pot.

### **Keeping warm and Heating up**

With this function you can for example melt chocolate (45°C), keep food warm (70°C), simmer (94°C) or bring to boil (100°C).

### **Frying/wok**

With this function you can cook vegetable, fish, bacon, meat, fried potatoes or eggs by using butter or oil.

### **Grill**

This function is exclusively for bridged cooking zones, that are combined to a larger cooking zone.

Grilling is optimized for ASKO induction accessories grill plate and teppanyaki. But it will also work with different cookware, but perhaps less accurate.

Some functions are indicating the heat up time, counting down. In the heating-up stage, the slider and the set temperature will flash. When the set temperature is reached, a short beep will be emitted, and the slider will be constantly lit. You may then start cooking.

The sensor which measures the temperature while cooking within the PLUS menu programs, is located in the glass, below the cookware. Because of this there is always an offset between setpoint and actual temperature of the content inside the cookware. The temperature of the content inside the cookware is therefore also dependent on factors such as: type of pan, volume of liquid and whether a lid is placed on the pan.

## INFORMATION!

Up to value 94 °C the programs allow the hob to reach and maintain automatically the set temperature by measuring the glass surface temperature. This will avoid liquids overflowing and burning on the bottom of the pan.

## INFORMATION!

From 100 °C and higher temperatures the programs will heat up cookware with different timed power steps. The set temperature serves as an indication which temperature range can be reached approximately. Cooking process must be attended.

## INFORMATION!

For more accuracy Celsius°Cooking™ cookware such as Frying Pan, Chef's Pot or the Probe is recommend, with separate functions for it (see chapter Celsius°Cooking™).

## INFORMATION!

These menu functions work best if they are started at the beginning of the cooking process. A already hot surface will influence the performance.

## Cooking with Celsius°Cooking™

Your new induction hob is fully packed with smart functions and features that will make cooking easier and more pleasant.

In order to get the most out of these and explore what's possible with Celsius°Cooking™, you can also buy some additional connected equipment that will help you gain total control over temperatures and timings.

This equipment lets you unlock the full power of Celsius°Cooking™, reading and communicating exact information about the temperature of your ingredients, then sharing the information with the smart functions on your hob – giving perfect results. The equipment is:



**Probe**



**Frying pan**

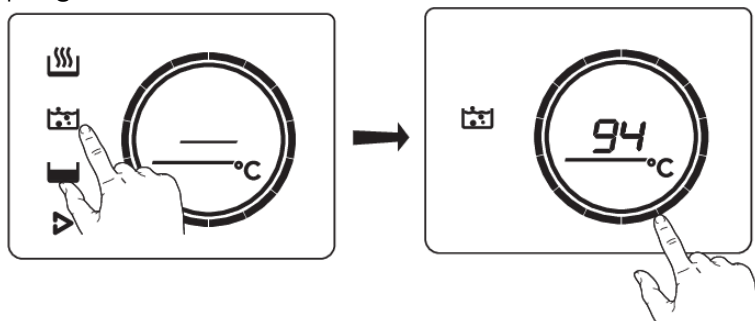


**Chef's pot**

With these items and the Hestan Cue app, the Celsius°Cooking™ is complete. Link them together and let the connected sensors and ingeniously-controlled settings and programs steer you towards truly delicious meals.

Find out more, and see the system in action, at [www.celsiuscooking.com](http://www.celsiuscooking.com), [www.asko.com](http://www.asko.com).

## ► Cooking with Celsius°Cooking™ cookware and Hestan Cue programs

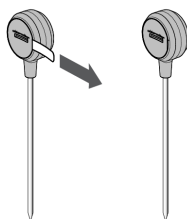


This option involves cooking using either the Celsius°Cooking™ (frying pan or pot's) that continuously measures the temperature inside the cookware or the Celsius°Cooking™ temperature probe. All use Bluetooth connection to send information about the temperature to the cooking hob.

### Preparing the system

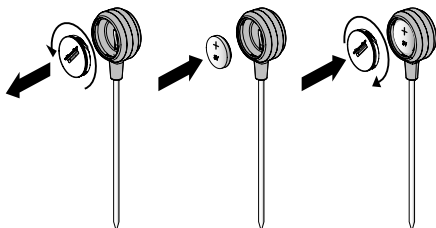
Before you start cooking, please make sure you complete all the preparation steps. Otherwise, you may run into difficulties or inadvertently cause damage to the system.

Using Celsius°Cooking™ ensures you the cookware is always at just the right temperature needed to prepare the food you are cooking. You can manually operate the induction hob or with your smart device using the Hestan Cue App.



### Prepare Celsius°Cooking™ Probe

1. Pull the battery protection tab out of the Celsius°Cooking™ Probe housing.
2. The Celsius°Cooking™ Probe is ready to be used. If necessary replace the battery.

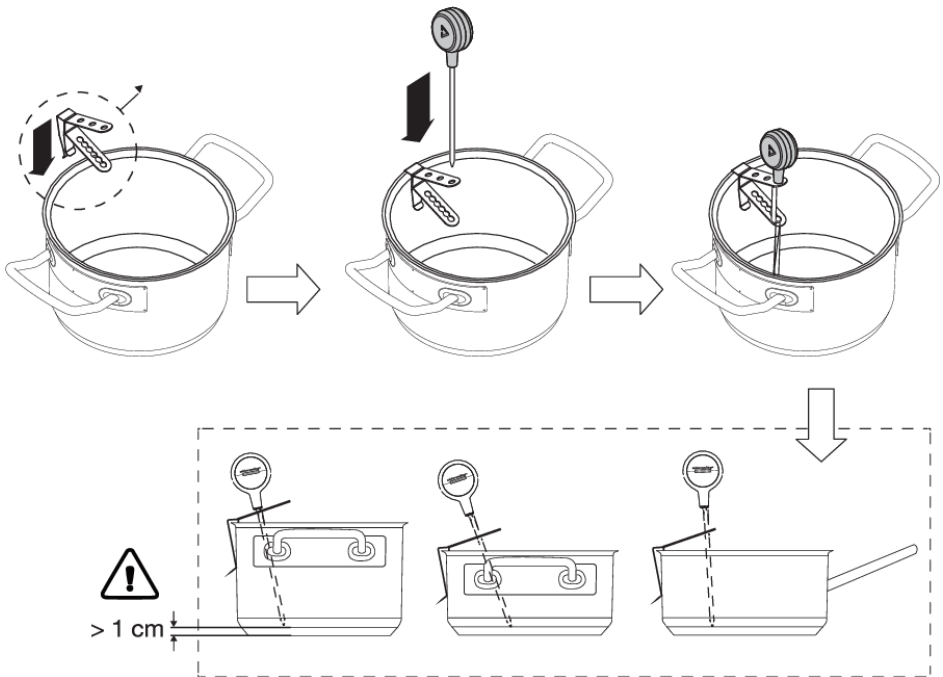


### Battery installation Celsius°Cooking™ Probe

1. Unscrew and remove the battery cover and replace the battery (negative (-) side goes in first).
2. Replace the battery cover. Do not overtighten.

### Insert the Celsius°Cooking™ Probe into a cooking pan

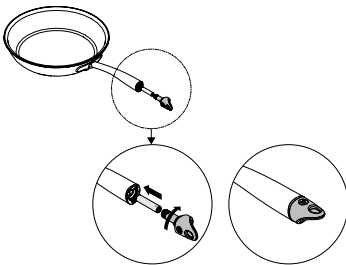
The Celsius°Cooking™ Probe can be used with different types and sizes of pans. Due to the use of a suspension bracket with different holes, the Probe can be suspended in different ways.



1. Slide the suspension bracket over the pan edge.
2. Slide the Probe pin from the top into the suspension bracket. Refer to the table for proper Probe placement depending on the pan used.
3. The tip of the probe should be 1 cm or > from the pan bottom.

## NOTE!

Leave a minimum distance of 1 cm between the pan base and the measuring point of the probe!



## Celsius°Cooking™ Cookware

1. Insert an AAA battery in the panhandle (negative (-) end goes in first).
2. Insert the handle cap end into the panhandle and turn it a quarter to secure..




## NOTE!

Do not exchange the handle cap of a pot (31620) with that of a pan (31619) or vice versa.

# Operation

## Assigning the cookware to the cooking zone

Switch the hob on and wait till the end of the the start up animation.

Place the Celsius°Cooking™ cookware or a regular pot fitted with the Celsius°Cooking™ probe on a desired cooking zone. After it has been detected, quickly tap twice with your fingertip on the handle cap sensor or the probe housing to activate it. Right after the Hestan Cue mode key  will light up. To assign the probe the Hestan Cue mode key button  will light up on every possible cooking zone. Press the Hestan Cue mode key  on the needed cooking zone. The Hestan Cue menu will be opened. With a short press again it can be closed.

## INFORMATION!

Please make sure that the appliance is already switched on before placing the Celsius°Cooking™ cookware so that the system can clearly identify its position.

## Cooking with the embedded Hestan Cue programs

The hob comes along with integrated Hestan Cue programs, optimized for Celsius°Cooking™ cookware. With the opened menu 3 different cooking methods can be chosen, with different temperature ranges. When use probe only shows 2 Hestan Cue methods. Use the one that's fits the desired purpose:

### Heating up and frying

This program is to reach high temperatures rapidly. Always add oil or butter before starting it. For healthy cooking don't exceed the smoke point of the used oil.

### Boiling or cooking with water

This program is to reach higher water temperatures quick. Always add water to the cookware before starting it.

### Slow cooking or sous vide

This program is to control low to medium temperatures, preventing high bottom temperatures. Larger quantities and thicker dishes need to be stirred occasionally to ensure a homogeneous heat distribution.

## Using the probe as a cooking thermometer

When a Celsius°Cooking™ probe is recognized it can also be used as a thermometer to just monitor e.g. the core temperature of a certain dish. First you have to lift and put down the pan again. Therefore assign the probe to an already operating cooking zone, may be in level cooking or running a PLUS menu program. The measured temperature is displayed dimmed.

## Switching off the cooking zone

Touch the slider for the selected cooking zone and hold it for 3 seconds. The sign – will appear on the display.

## Getting started with the Hestan Cue App



You can download the Hestan Cue App from the Apple App Store or Google Play Store. When paired, the app can be used to control your Celsius°Cooking™ Probe or Pan. Filled with inspiring recipes and chef-tested techniques, the app will provide you with step-by-step instructions and how-to videos.

## Step cooking by the use of the Hestan Cue App

When the menu is opened and no Hestan Cue program has been chosen there's for about 20 seconds the possibility to connect to the cooking zone with the Hestan Cue App. Once the App has been started the menu will be closed. The in the App set temperature will be visible once it is activated. The actual temperature is displayed dimmed alternately with the set temperature as long as it's unreachable. When user interaction is needed, e.g. confirming a new set point, the Hestan Cue key



will blink. Main information will be shown in the App.

## Registering and Pairing your Celsius°Cooking™

- After opening the Hestan Cue App you'll be prompted to log in / create an account. First-time users can create a new account by selecting 'Get Started' on the first screen. You must be logged in to use the features of the app.
- Once you've created an account you will be led through the process of pairing your Induction hob and cookware. Your devices will register automatically and can be renamed and removed as needed. **Before to start with the pairing process it need to set the btP in the Hob settings!**
- You may need to update the firmware on your induction hob and cookware once they've been paired. The app will automatically take you through this process which may take a few minutes. When updating firmware, make sure not to close, minimize or navigate away from the app. If a problem occurs during a firmware update, you can try again by quitting the app and logging in again to go through the process. **Before to update the firmware it need to set FoA in the Hob settings!**

## Before you start cooking

Please make sure of the following before cooking with Hestan Cue App:

- Your smart device is connected to an internet connection via WIFI (see chapter Wifi/ConnectLife App).
- Your smart device's Bluetooth is turned on (see chapter settings for information about Bluetooth settings in your cooktop).
- Sound volume is turned up and not muted on your phone or tablet.
- Celsius°Cooking™ induction hob is connected to a power outlet. You will turn it on when prompted by the app.
- Your cooktop is paired with the Hestan Cue App.
- Start the Hestan Cue app and follow the instructions in the app.

# Operation

## About the Hestan Cue App:

- The Hestan Cue app is going to help you cook better food more often by acting as your GPS in the kitchen. You'll learn new techniques, novel combinations, and gain a sense of confidence in what you're cooking. The first few times you cook with the Hestan Cue app it may feel a bit unusual to give up the routine of checking and adjusting the power level all the time, but if you trust the system and follow the directions you'll end up with an amazing meal.
- Our recipes lead you through the process of 'Mise En Place' where you'll gather and prepare all of your ingredients in advance. This is particularly important when cooking with the Hestan Cue app as each recipe has been carefully timed out to give you the perfect results (we don't want your salmon burning while you search for the garlic!).
- Many recipes in the Hestan Cue app will ask you to select a thickness for your protein. It is important to measure carefully and accurately as your Hestan Cue will calculate cook-times based on the number. We recommend measuring from the thickest part of your dish for the best results, but you should get a feel for what works best with your preferences.
- Tempering is another technique used in the Hestan Cue app to make sure your meat cooks properly. Steaks, chops, and filets cook more evenly when they are put in the pan at room temperature. So we typically advise leaving your meat unwrapped on the counter for 15-20 minutes before cooking it. Usually by the time your sauce is done your meat should be good to cook!

## Skip a cooking step

To skip a current step in the App the Hestan Cue key can be pressed for about 1 second.

## Switching off the cooking zone

Switching off a Hestan Cue controlled zone is possible by setting it none temperature set-point via the Slider tuning left. A dash will be shown. Alternatively an element of the Slider or the desired Hestan Cue key can be pressed for at least 3 seconds to deactivate the Hestan Cue mode completely.

### INFORMATION!

You can use the Hestan Cue programs on two different zones simultaneously, while the App can be assigned to only one cooking zone. Hestan Cue programs are working only on Bridge zones.

### INFORMATION!

While the Celsius°Cooking™ probe is used to control the temperature of the content inside a pan (e.g. water or soup) the Celsius°Cooking™ cookware is controlled on the pan bottom temperature. Due to this there is always an offset between set-point and actual temperature of the content INSIDE the cookware. When e.g. trying to boil a liquid on the Celsius°Cooking™ cookware it may be necessary to set a higher temperature to reach the boiling point. Reaching the boiling point is also further dependent on the volume of the liquid and whether a lid is placed on top of the cookware. Furthermore, regular stirring improves this behaviour, even when cooking with the probe.



## Wi-Fi Connectivity/ConnectLife

The cooking hob is fitted with a Wi-Fi module that allows the appliance to connect to a mobile device such as smart phone or tablet. It offers to monitor the cooking hob status and enables to update the firmware of the cooking hob (see chapter "Firmware Update"). For safety reason, it is not possible to remotely control, turn on or turn off the cooking hob.

### NOTE!

The monitoring function via mobile device shall not be used to replace the personal supervision of the cooking process directly on the cooking hob.

#### Requirements:








In order to use the Wi-Fi connectivity of the cooking hob, you will need a Wi-Fi router in a near range. The cooking hob only supports 2.4 GHz networks. If during the connection setup, your home network is not shown, check the router settings for the 2.4 GHz, that the network is not hidden, and the signal is strong enough.

Additionally, a mobile device with an installed ConnectLife-app and registered user account is required (see chapter "Mobile App").

#### First steps to set up the Wi-Fi connectivity:

To start with the Wi-Fi connectivity, you need to connect the cooking hob with your home network and pair it to your account. For this you will need the mobile app and have a registered user account (see chapter "Mobile App").



Within the following steps, the "Connection setup" is performed:

1. Check the "Requirements" as described above.
2. Turn on the hob and ensure Wi-Fi is enabled. The Wi-Fi symbol  should flash or be lit.
3. If the Wi-Fi symbol  is not visible, enable the Wi-Fi according to "Enable Wi-Fi", otherwise continue with the next step.
4. Enter the Wi-Fi menu by pressing the Wi-Fi symbol  and holding it for 3 seconds.
5.  is displayed on the main module display. If  is already flashing, skip the next step and continue with the step after.
6. Briefly press on the Wi-Fi symbol. After a short time,  will start flashing. This mode will be automatically disabled after 5 minutes.
7. In the mobile app, select "Add Appliance" and follow the instructions.
8. If the process fails, wait for around 10 minutes, then please repeat all described steps.
9. *Optionally:* When the process was successful and you want to pair another user, you can use the "Pairing" or "Discovery" option of the mobile app together with the "Pairing mode" .






## INFORMATION!

As a quick troubleshooting: In many cases it helps to disable the Wi-Fi module and enable it again. You may also find more help in the "Troubleshooting Wi-Fi" chapter.

### Activate Wi-Fi:





- The hob must be switched off.
- Touch the on/off key  and hold it for 5 seconds.
- A short beep will be emitted. The Wi-Fi sign  will appear.

### Switching off Wi-Fi:


- Enter the Wi-Fi menu as explained in "Wi-Fi menu".
- The main module will display one of the options ,  or .
- Press the Wi-Fi symbol  and hold it for 3 seconds.
- A short beep will be emitted. The Wi-Fi symbol  will be off.

### Wi-Fi menu






#### Activate Wi-Fi:

To activate the Wi-Fi menu, switch on the entire hob by pressing the on/off key . Press the Wi-Fi symbol  and hold it for 3 seconds. Depending on the Wi-Fi state, there are 1 to 3 options available in the menu. Use the  and  keys to switch between them, if more than 1 option is available.



Confirm the selected option by briefly pressing on the Wi-Fi symbol .

To close the menu, touch the on/off key , or touch any key on the slider. If no key is pressed within 60 seconds, the menu will be switched off automatically.

#### Connection setup:



 - is displayed on the main module display. After briefly pressing on the Wi-Fi symbol , the appliance is in "Connection Setup Mode" for 5 minutes.  will flash, and the  and  signs will be switched off. On the mobile app, start the process to add appliance and follow the instructions to setup the network.

## Pairing additional user:

**P** - is displayed on the main module display. After briefly pressing on the Wi-Fi symbol , the appliance is in "Pairing Mode" for 180 seconds. The Wi-Fi symbol  will flash, and the **-** and **+** signs will be switched off. This option requires, that the cooking hob is already successfully connected to the cloud (Wi-Fi symbol is constantly full lit). Otherwise please proceed with the option **C**.

On the mobile app, start the process to add appliance and follow the instructions to pair the appliance.





## Unpair all users:

**U** - is displayed on the main module display unit. After briefly pressing on the Wi-Fi symbol , the Wi-Fi symbol  will flash 3 times. The appliance will delete all paired users and disconnects from the cloud.

## **WARNING!**

With the selection to unpair all users, all previous connected mobile devices will have no access anymore to monitor the cooking hob and the cooking hob disconnects from the cloud. To again connect to the cloud and pair a mobile device, repeat the connection setup.

## **Displaying of the Wi-Fi status:**

- Wi-Fi module disabled: Wi-Fi symbol  not displayed.
- Configuration in progress: Wi-Fi symbol  will flash.
- Connected to home network router: Wi-Fi symbol  will flash.
- Connected to home network router and cloud: Wi-Fi symbol  will be constantly lit.



## Mobile app:

The **ConnectLife app** is available on the Apple App Store and Google Play Store. After being paired with the cooking hob, the app can be used to monitor the status of the cooking hob.

You can find direct links for the different stores to the ConnectLife-app under [www.connectlife.io/getstarted](http://www.connectlife.io/getstarted) and more information about the system, support, available functionalities, and additional options under [www.connectlife.io](http://www.connectlife.io).

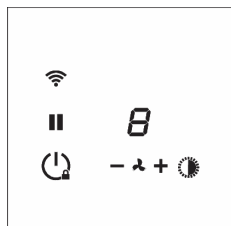
## Getting started with the mobile app:

Start your ConnectLife journey in 3 simple steps. Please check as addition the chapter “First steps to setup the Wi-Fi connectivity”. More under [www.connectlife.io/getstarted](http://www.connectlife.io/getstarted)

1. Registration
  - Install the ConnectLife app (see “Mobile app”)
  - Start the app
  - Click “Get Started” and follow the process
  - If you are already registered, use the “Sign In” option
2. Add the cooking hob
  - In the app: Go to “Appliances”
  - In the app: Click on “Add Appliances” or the **+** button
  - On the cooking hob: The Wi-Fi of the cooking hob needs to be ON and in **connection setup mode** (see as addition “First steps to setup the Wi-Fi connectivity”).
  - Follow the instructions of the app.
3. Start cooking. Congratulation, you can now start using ConnectLife together with your cooking hob.

## Hood control




If you own a compatible RF enabled hood, it can be connected to your induction hob. To pair and customize the behaviour of your hood see chapter: Settings. Parameter hth is used for pairing, while Hst and Hsc effect the behaviour of your hood so you can customize it according to your kitchen habits.



## Switching extraction on and off




- Press the key **+** for a higher fan setting. Press and hold the key **+** for 1 second to select the highest setting.
- Press the key **-** to select a lower setting.

## Switching the light on and off

- Press the light key . The light switches on at maximum strength.
- To turn off the light, press the key  again.
- Press and hold the light key  to set the lighting intensity.

## Changing the colour lighting temperature

You can adjust the lighting temperature.

- Press the light key  together with the  key to make the light 'colder' or the light key together with the  key to make the light 'warmer'.

## Synchro Start (Settings)

This setting allows induction hob to automatically activate the lights of the connected hood every time the induction hob is turned on. Depending on the value you set, the ventilation will automatically start at that speed level when any cooking zone is activated.

## Synchro Control (Settings)

In addition to Synchro Start the hood will be controlled automatically depending on the current highest activated cooking level.

## Synchro Stop (Settings)

The lights will be switched off together with the hob and the fan will, with a delay, also be switched off.

## NOTE!

When Synchro Control (see settings) is enabled a manual operation will deactivate Synchro Control temporarily (hood icons will turn from being dimmed to lit). The function is active again when the hob is switched on next time.


# Firmware Update

The cooking hob, equipped with a Wi-Fi module, can receive updates of the appliance firmware (for example improved function updates or safety relevant updates). This requires, that the cooking hob is connected to the cloud and ConnectLife-app with a registered user account. If this is not yet established, please proceed with the chapter for Wi-Fi connectivity.

When new firmware is available, a notification is sent to the ConnectLife-app. Please follow the instructions.

To start the update process, the cooking hob needs to have the **FoA** setting set to **ON** in the settings menu (see "Settings"). This confirms your presence at the cooking hob. After 10 min, this setting is automatically reset to **OFF**.

After the **FoA** setting on the cooking hob is set to ON, start the update process on you mobile app.

The cooking hob will switch off. As indication, the Wi-Fi symbol  flashes during the process. Depending on the configuration, the update process can take between 15-60 minutes.

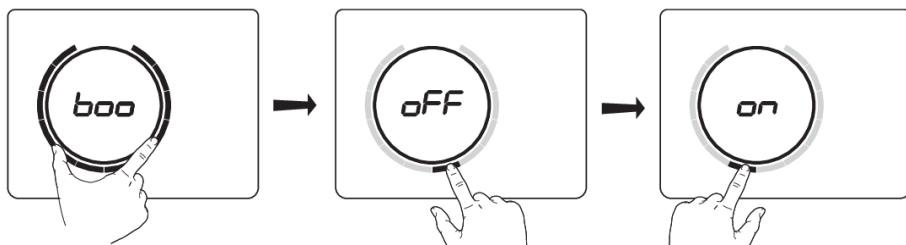
## NOTE!

During the update process, the hob cannot be used. Make sure, the power supply and Wi-Fi connection are not terminated. The update process may take a while. It is normal, if there may be no response during the update or the cooking hob is restarting multiple times.

In case, the process failed, the cooking hob remains on the previous firmware version and should operate as normal. Please wait for some time before trying again. If the process continues to fail, contact the service department for further support.

If the hob is not responding after the update process, please wait for some time, the cooking hob might be still in the update process. If there is still no response after multiple hours, contact the service department for further support.

You can tailor the behaviour of this induction hob to suit your cooking style! There are various settings available for adjustment.



While there are no pans on any zone, touch any ring with two fingers and keep it pressed for 3 seconds. Different settings can now be toggled through using the slider. To view or change a particular setting, touch the highlighted element of the slider with one finger and keep it pressed for 3 seconds. Now you can choose to change or disable that setting. To do this, toggle to the desired value. After 3 seconds of inactivity the new setting will be confirmed.

To exit the menu, press with two fingers anywhere on the slider for 3 seconds.

**The following settings are available (depending on the model).**

<b>boo</b> - Auto boost	While on, boost is automatically activated when power level 12 is activated. While off, the boost is activated by sliding past the power level 12 or touching power level 12 twice.
<b>brd</b> - Auto bridge	While on, when a new pan is detected on two bridgeable cooking zones, the cooking zones are automatically bridged into one big cooking zone. While off, bridging must be done manually by pressing on the sliders of two bridgable cooking zones at the same time.
<b>rEC</b> - Recovery function	While on, recovery function is active and settings can be moved from one cooking zone to the other when a pan switches position.
<b>Ati</b> - Auto timer	While on, stopwatch (count-up timer) starts counting in the background whenever a cooking zone is activated. While off, stopwatch must be activated manually and starts counting from 0:00.
<b>ACL</b> - Auto child lock	While on, the hob is automatically locked at every switch off.
<b>snd</b> - Sound volume	Sound volume has 4 different options. L3 (high), L2 (medium), L1 (low), off (only error and alarm sounds).
<b>sen</b> - Key responsiveness	Key responsiveness has 3 different speed options. L3 (quick), L2 (medium), L1 (slow).

# Settings

<b>hth</b> - Hob-to-hood pairing (RF)	<p>If you own a compatible hood with RF connectivity, you can pair it to your induction hob! To do so, set this parameter to on. Hood control icons will start blinking. You now have 5 minutes to activate the pairing on your RF hood. Once the hood is paired to your induction hob, the hood control icons will stop blinking.</p> <p>If you wish to unpair the hood, set the hth parameter again to off.</p>
<b>Hst</b> - Hob-to-hood (Synchro Start Level)	<p>This setting allows induction hob to automatically activate the lights of the connected hood every time the induction hob is turned on. Depending on the value you set, the ventilation will automatically start at that speed level when any cooking zone is activated.</p>
<b>Hsc</b> - Hob-to-hood (Synchro Control response Level)	<p>This setting allows induction hob to automatically activate the lights of the connected hood every time the induction hob is turned on. While on, the hood will be controled automatically depending on the current highest activated cooking level. If you manually change any hood related settings, the hood turns to manual control for the rest of this cooking session. The response level can be set: L3 (high), L2 (medium), L1 (low), off.</p>
<b>HsP</b> - Hob-to-hood (Synchro Stop Level)	<p>This setting allows induction hob to automatically deactivate the lights of the connected hood every time the induction hob is turned off. Depending on the value you set, the ventilation will switch to that speed level and stop with a delay.</p>
<b>Btp</b> - Bluetooth device pairing	<p>To pair a bluetooth device, set this setting to on. You now have 3 minutes to pair a new bluetooth device to this induction hob.</p>
<b>BtC</b> - Bluetooth clear paired devices	<p>To unpair all the bluetooth devices, set this setting to Clr. All your connected bluetooth devices are now unpaired.</p>
<b>FoA</b> - Firmware update over the air	<p>To receive firmware updates for the cooking hob, you need to be paired to the cooking hob via the mobile app. You will receive a notification, or you can check available firmware updates on the mobile app menu for updates.</p> <p>In order to start the firmware update via the mobile app, set this setting to on to confirm your presence at the cooking hob. For more information see chapter "Firmware Update".</p> <p>After 10 min, this setting is automatically reset to off.</p>



<p><b>Con</b> - Current limiter (connection to power grid)</p>	<p>If your electrical wiring or circuit breakers do not meet the specified current draw on the rating plate, the current limiter can be activated by reducing the value of this setting. Doing so may cause a reduced performance of the induction hob.</p> <p>The following numbering format of the setting is available: X.XX. The number left of the dot represents the number of connected phases, while the number right of the dot represents the electrical current per phase in Ampere.</p>
<p><b>dE</b> - Demo Mode (Demo Mode for Dealer Showrooms)</p>	<p>In demo the appliance will act as usual, without the possibility to heat the cookware.</p> <p>When set this will be indicated after switching on the appliance with a short "d" indication;</p> <p>Without any user interaction the appliance will automatically switch off after 10 minutes.</p>

## WARNING!

The appliance must always be set to the actual or lower rating of the electrical wiring or circuit breakers. This setting can only be set by an authorised expert.

# Maintenance

## Cleaning

### INFORMATION!

Set the locking function before you start cleaning the hob. We recommend that you clean the appliance after each use. This prevents that over cooked food can damage the glass surface.

#### **Daily cleaning**

1. Use a damp cloth and a mild cleaning agent (washing-up liquid) to clean the appliance.
2. Dry the appliance with a paper towel or a cloth.

#### **Heavily polluted glass**

1. Immediately remove any food remains, burned grease, sugar or stubborn stains from the hob using a scraper, even if the hob is still hot! Sugar and/or other food related remains may permanently damage the glass ceramic surface.
2. Hold the scraper at the correct angle (45° to 60°) in relative to the glass. Gently press the scraper against the glass and slide it over the surface to remove the dirt. Make sure the plastic handle of the scraper (in some models) does not meet with a hot cooking zone. Do not press the scraper perpendicularly against the glass. Do not scratch the hob surface with the tips of the scraper blade. This can cause permanent scratches in the glass.
3. After you have removed the stubborn stains from the glass, use the steps of the daily cleaning to clean the hob.
4. If necessary a special intensive cleaner for ceran/induction hobs can be used.
5. If the cleaning result is not at your satisfaction you can repeat the above cleaning steps as often as needed or check [www.atagservice.nl](http://www.atagservice.nl) for additional cleaning information.

### WARNING!

Do not use abrasive cleaning agents, because they can cause scratches. Do not use steelwool, scourers or any type of sharp objects to clean the appliance.

### WARNING!

The hob can be still very hot due to the cooking process! Do not touch the surface directly. If desired use oven gloves to prevent burning while cleaning directly after cooking.

## General

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

### Troubleshooting table


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

Symptom	Possible cause	Solution
A slight smell is noticeable the first few times the hob is used.	The new appliance is heating up for the first time.	This is normal and will disappear once it has been used a few times. Ventilate the kitchen.
The pans make noise while cooking.	This is caused by the energy flowing from the hob to the pan.	At high settings this is perfectly normal for some pans. It will not damage either the pans or the hob.
Circle of pan bottom remains visible after cleaning.	Contaminated pan bottom used on the cooking zone.	Clean the induction hob with a ceramic hob cleaner and remove the dirt / grease from the pan bottom.
A cooking zone suddenly stops working and you hear a signal.	The pre-set time has ended.	Switch off the beeping by touching the cooking zone blinking timer key.
The hob is not working and nothing appears in the display.	There is no power supply due to a defective cable or a faulty connection.	Check the fuses and the electric switch and the power socket.
A fuse blows as soon as the hob is switched on.	The hob has been wrongly connected.	Check the electrical connections.
Er03 appears on display.	The control panel or a pan is dirty or has water lying on it.	Clean the control panel.
E2 appears on display.	Empty pan was heated on the cooking zone.	Wait for cooking zone to cool down or fill the pan with foodstuff.
U 400 appears on display with continuous sound tone.	Voltage of the mains is too high.	Connect the appliance in accordance to rating plate and instructions.
Other error code.	Other defect.	Contact the service department.
Lo/Bat	Cookware battery is low.	Battery should be changed soon.
Hestan Cue key is blinking, together with set cooking method key and display	Celsius°Cooking™ cookware is assigned to wrong cooking zone.	Solution: remove cookware and assign again.
Set cooking method key is blinking together with set temperature display while using the probe	Celsius°Cooking™ Probe is removed or not in touch with the content.	Place Probe back or reposition - press cooking method key if probe isn't auto detect.

# Troubleshooting

Symptom	Possible cause	Solution
Hestan Cue key is blinking, together with E66	Celsius°Cooking™ cookware was not found (empty battery, out of range, etc.).	Replace battery - check the status with the Hestan App when unsure.
Hestan Cue key is blinking, together with E67	Celsius°Cooking™ cookware missing.	If handle cap is mounted correctly; Replace battery - check the status with the Hestan App when unsure.
Hestan Cue key is blinking, together with E72	A timeout occurred during one of the Hestan Cue cook session setup steps.	Remove the Celsius°Cooking™ cookware, retry matching the cookware after placing it.

## Troubleshooting Wi-Fi

Symptom	Possible cause	Solution
Wi-Fi icon not shown	Wi-Fi disabled	The hob must be switched off, then touch the on/off key  and hold it for 5 seconds.
Wi-Fi setup failed	Home network issues.	Check that your home network signal is strong and internet connection is working.
Home network is not displayed during the connection setup process.	Home network is not on 2.4 GHz, the network is hidden, or signal strength is too weak.	Please check the network settings. Ensure a 2.4 GHz and visible network. If the signal is too weak, try to move the network router closer.
Cooking hob is shown disconnected on the mobile app	Wi-Fi is disabled or Home network issues.	Ensure the Wi-Fi is enabled, and internet connection of your home network is working. Repeat the connection setup if needed.
Other Wi-Fi issue	Different causes.	First disable and enable again the Wi-Fi. Ensure internet connection of your home network is working. Repeat the connection setup if needed. Further troubleshooting available on <a href="http://www.connectlife.io">www.connectlife.io</a> or contact the service department.
Firmware update process failed.	Internet connection lost or power supply terminated.	Ensure the power supply is not terminated and a stable internet connection before retrying again. If failed again, 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.



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