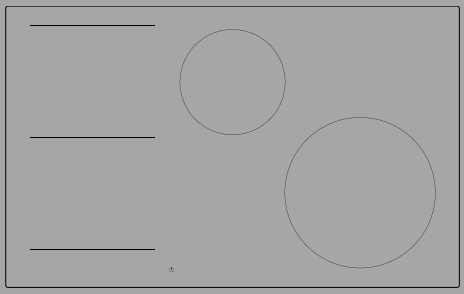
ASKO
Inspired by Scandinavia



INSTRUCTIONS FOR USE

Induction hob

EN

HI5320Fxx1
HI5632Fxx1
HI5642Fxx1
HI5643Fxx1
HI5842Fxx1
HI5952Fxx1
HI5954Fxx1

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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

It is important that you carefully read the instructions.

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP IT FOR FUTURE REFERENCE!

General
The manufacturer cannot be held liable for any damage resulting from failure to follow the safety instructions and warnings.

Damage caused by incorrect connection, incorrect fitting, or incorrect use is not covered by the warranty.

⚠ WARNING!

- 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.
- This appliance and the accessible parts will become hot during use. Do not touch hot parts. Keep children younger than 8 away from the appliance unless they are under continuous supervision.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

⚠ DANGER OF FIRE!

- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING**: Cooking with fat or oil on a hob without supervision can be dangerous and can lead to a fire.

NOTE!

- **CAUTION!** The cooking process has to be supervised. A short-term cooking process has to be supervised continuously.

NEVER try to extinguish a fire with water. Instead, switch the appliance off and then cover the flames with, for example, a lid or a fire blanket.

If a drawer underneath the appliance is permitted (see the installation instructions), without an intermediate bottom, this should not be used to store highly flammable objects/materials. Ensure that there is adequate clearance of a few centimetres between the bottom of the hob and the contents of any drawers.

Always provide adequate ventilation!

The hob is only to be used for the preparation of food.

This appliance is only designed for household use.

The appliance is not designed for heating rooms.

Never cover the appliance with a cloth or something similar. If the appliance is still hot or is switched on, there is a risk of fire.

Do not use the appliance as a worktop. The appliance may accidentally be switched on or still be hot, which means objects could melt, become hot or catch fire.

The appliance is not intended to be operated by means of an external timer or separate remote control system.

Never use a steam cleaner for cleaning the appliance. Only clean the appliance when switched off. The steam of a steam cleaner could reach the conducting parts and cause an electrical short.

The ceramic top is extremely strong but not unbreakable.
For example, a spice jar or sharp utensil falling on it could cause it to break.

If you decide to discontinue using the appliance because of a fault, we recommend you cut off the cable after removing the plug from the plug socket. Take the appliance to your municipality's waste disposal site.

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

Ceramic glass plate broke

- Shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply.
- Do not touch the appliance surface.
- Do not use the appliance.

The cooking zones heat up during use and stay hot for a while afterwards. Keep young children away from the hob during and immediately after cooking.

Induction use

- Metal objects or objects containing metal, such as knives, forks, spoons, and lids, should not be placed on the hob surface, as they can get hot.
- When the induction hob is in use, keep objects that are sensitive to magnetic fields (credit cards, bank cards, discs, watches and similar items) away from the hob. We advise anyone with a pacemaker to consult their cardiologist first.
- Never use aluminium foil for cooking, and never place products packaged in aluminium on the hob. The aluminium would melt and irreparably damage your device.

Safe use

- Do not keep objects that children might find interesting in cupboards above or behind the appliance.
- Do not warm closed tins on the hob. There will be a build-up of pressure that will cause tins to explode. You might get injured or scalded.
- Do not use the appliance in temperatures below 5 °C.
- The appliance should not be placed or used outdoors.
- When you use the hob for the first time, you will notice a “new smell”. Don’t worry, this is normal. If the kitchen is well ventilated, the smell will soon disappear.
- Never open the casing of the appliance.
- As soon as you remove the pan from the hob, the cooking process will stop automatically. Get into the habit of switching off the cooking zone or hob manually to avoid unintentionally switching on the appliance.
- After use, switch off the hob element using the controls and don’t rely only on the pan detector.
- Remember that if the hob is used in a high setting, the heating time will be very short. Do not leave the hob unattended if you are using a zone in a high setting.

Temperature safety induction zones

- 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.
- The 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 switch off the cooking zone completely. When the cooking hob is cooled down, its total power will be available again.

Cooking time limiter

⚠ WARNING!

If a cooking zone is switched 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:

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

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

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.

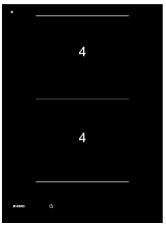
The manual also serves as reference material for service technicians. **Please, therefore, stick the appliance identification card in the space provided at the back of the manual**. The appliance identification card contains all the information that the service technician will need in order to respond appropriately to your needs and questions.

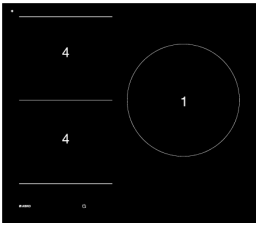
TIP!
You can find the most recent version of the instructions for use on our website.

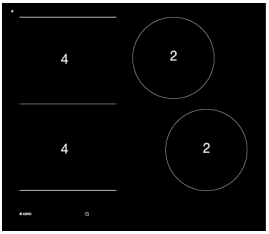
Enjoy your cooking!

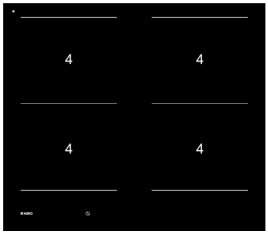
Description

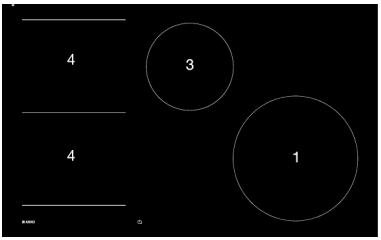
Since the appliances for which these instructions were drawn up may have different equipment, some functions or equipment may be described in the manual that may not be present in your appliance.

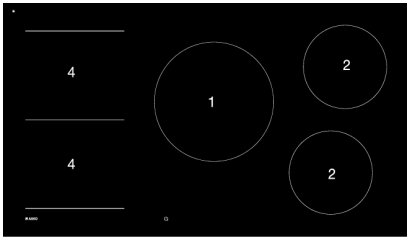


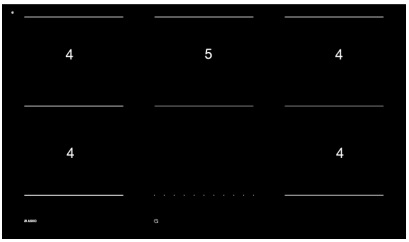






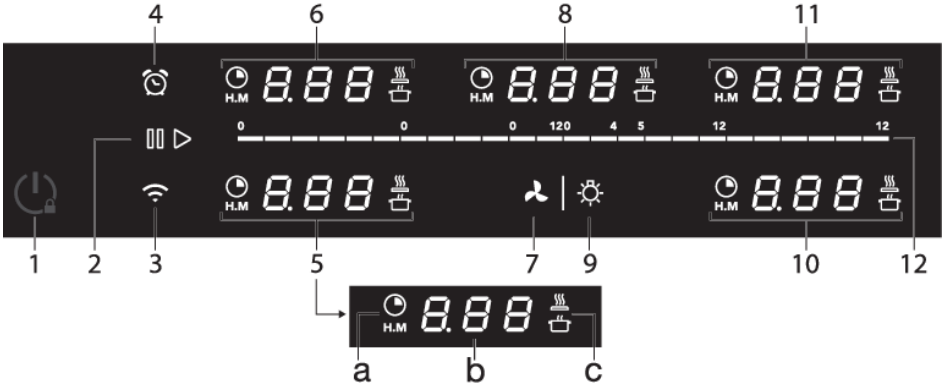






1. Cooking zone ø 260 mm - 2.3 kW (3.6 kW (boost)
2. Cooking zone ø 180 mm - 2.0 kW (3.0 kW boost)
3. Cooking zone ø 210 mm - 2.2 kW (3.6 kW boost)
4. Bridge Induction cooking zone 190 x 220 mm / 2.2 kW (3.6 kW boost)
5. 5+ Induction: single cooking zone 190 x 220 mm 2.2 kW / extended cooking zone 380 x 220 mm 3.6 kW

Control panel



1. On/Off and Child lock touch key
2. Pause/Start touch key
3. Wi-Fi/connectivity touch key
4. Kitchen timer touch key
5. Controls for front left cooking zone
   a. Cooking zone timer touch key + indication
   b. Cooking zone key + display
   c. PLUS programs touch key
6. Controls for rear left cooking zone
7. Extraction hood (linked) extraction touch key
8. Controls for middle cooking zone
9. Extraction hood (linked) lighting touch key
10. Controls for front right cooking
11. Controls for rear right cooking zone
12. Slide control

Explanation of the touch keys function

Touch key/slider	Description
 On/Off	**Switching the hob on/off** • The appliance can be switched on and off with the on/off key.
	Child lock • The hob can be locked and unlocked to prevent it from being accidentally switched on. To lock and unlock the hob, touch the power button for about 2 seconds.
 Pause/Start	**Pause/Start** • The pause function can be used to pause the operation of the entire cooking hob for up to 10 minutes. This gives you time to safely clean the cooking hob without losing your settings.
 Wi-Fi	**Wi-Fi** • The cooking hob is equipped with a Wi-Fi module that allows the appliance to connect to a mobile device such as a smartphone or tablet. It offers to monitor the cooking hob status via the mobile device. It is not possible to remotely control, turn on, or turn off the cooking hob for safety reasons. • The monitoring function via mobile device shall not be used to directly replace the cooking process personal supervision on the cooking hob.
 Kitchen timer	**Kitchen timer** • The kitchen timer can be used independently of the cooking zones. • The kitchen timer does not switch off the cooking zone.
 Cooking zone timer	**Cooking zone timer** • The cooking zone timer can be used as a switch-off timer or a stopwatch. The stopwatch can start automatically or manually, depending on whether the 'Auto-Stopwatch timer' is switched on or off (see 'Settings' chapter). • The switch-off timer makes the cooking process easier by setting 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. You can switch off the acoustic signal by touching the cooking zone timer key or remove the pan; alternatively, it will switch off automatically after a while. You can set the switch-off timer independently for all cooking zones.
 Select a cooking zone	**Select a cooking zone + display** • Select a cooking zone. • Read the power set for the cooking zone on the display.

Table continued from last page

Touch key/slider	Description
 Plus menu	**'Plus menu' automatic cooking** • This hob features an automatic cooking function. The actual performance of these cooking function greatly depends on the cookware used and certain other parameters: - The automatic cooking functions work most accurately when using stainless steel pans with sandwich bottoms. - The automatic cooking functions work less accurately for cookware containing aluminium or multi-layer pans. - The use of cast iron and steel cookware is not recommended.
 Extraction hood (linked)	**Operation linked extraction hood** • If you own a compatible Bluetooth-enabled hood, it can be connected to your induction hob. To pair and customize the behaviour of your hood, see the chapter 'Settings'.
 Slide control (12 settings)	**Slider** With the slider, you can: • Set a power level (when a cooking zone is selected). • Set a time (when the timer is selected). • Select a setting (in the user menu).

Program function explanation

PLUS menu programs.	Description
	**Frying** • With this function, you can cook vegetables, fish, bacon, meat, fried potatoes, or eggs in butter or oil. **Grilling** • This function is exclusively for Bridge Induction cooking zones, that are combined to a larger cooking zone. • Grilling is optimised for the ASKO induction accessories: grill plate and teppanyaki. This function also works with other cookware, but perhaps less accurately.
	**Heating up/keeping warm** • With this function you can, for example, melt chocolate (45 °C), keep food warm (70 °C), simmer (94 °C) or bring it to boil (100 °C).

Hob recall function

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

The hob should be switched on again within 6 seconds. Pressing the Pause/Start key within 6 seconds will recall all settings before the appliance was last switched off.

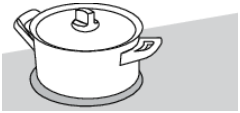
Pan move function

If you remove the pan from an active cooking zone and within 6 seconds place it on a different cooking zone, you can transfer all the timer and cooking-related settings to the new cooking zone by touching the cooking zone key 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.

Indications in the display

Cooking zone display	Description
12	Power level that is set for a cooking zone; 1 = low / 12 = high (12b = boost).
12b	Boost level active.
U	No (suitable) pan on the cooking zone (pan detection symbol) or the pan is removed from the cooking zone.
H	Residual heat indicator: The hob has a residual heat indicator for each cooking zone to show which cooking zones are hot after the cooking zone is turned off. Although the hob is switched off, the indicator will remain on as long as the cooking zone is hot! Avoid touching those cooking zones when this indicator is lit. ⚠ HOT SURFACE! **Danger! Risk of burns.**
Loc	Child safety lock is activated.
II	Pause function active.

Induction cooking

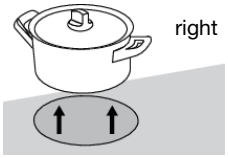


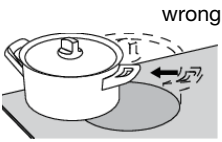
Induction cooking is fast

To start with, you will be surprised by the speed of induction cooking. Especially at higher settings, foods and liquids will come to a boil very rapidly. It is best not to leave pans unattended to avoid them boiling over or boiling dry. With induction cooking, there is no heat loss, and the handles stay cool.

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 zone will adjust the power to the pan's diameter. The power will thus be lower, and it will take longer before the food comes to a boil.





INFORMATION!

- Grains of sand, salt, or sugar may cause scratches that are impossible to remove. Therefore, only put pans with a clean base on the cooking surface, and always pick pans up to move them.
- Do not use the hob as a worktop.
- Always keep the lid on the pan when cooking, in order to avoid energy loss.

Operation of the touch keys and sliders

- 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 move over the slider to increase or decrease the power.
- 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.
- Do not use any objects to operate the slider.

Easy

The electronic controls are accurate and easy to set. On the lowest setting, you can melt chocolate directly in the pan, for example, or cook ingredients that you would normally heat in au bain-marie.

Fast

Thanks to the induction hob high power levels, bringing food to a boil is very quick.

Clean

The hob is easy to clean. Because the cooking zones do not get any hotter than the pans themselves, food spills are unlikely to burn into the glass.

Safe

The heat is generated in the pan itself. The glass top does not get any hotter than the pan. This means that the cooking zone is considerably cooler than a ceramic hob, for example.

Once a pan has been removed, the cooking zone cools down quickly.

Capacity distribution of cooking zones

Depending on the hob model, the cooking zones can affect each other. When several cooking zones are switched on simultaneously, the available 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.

Pans for induction cooking

Induction cooking requires a particular type of pan in terms of quality.

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.

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

⚠ 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 enamelled pans slowly.

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 and the pan base melting. Damage caused by using unsuitable pans or boiling dry is excluded from the guarantee.

The diameter of the pan

The diameter of the bottom of the pan must be at least the value prescribed in below table.

Cooking zone	Minimum pan bottom diameter
ø 180 mm	ø 110 mm
ø 210 mm	ø 145 mm
190 x 210 mm	ø 145 mm
ø 260 mm	ø 145 mm

NOTE!

You will achieve the best results by using a pan with the same diameter as the zone. If a pan is too small, the zone will not work.

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 off a cooking zone, the dish stops cooking immediately.

Pan detection

The hob automatically detects whether a suitable pot is on a cooking zone. If the hob is empty, the cooking zone is selected for the first pot placed and the cooking zone display lights up automatically. If there are further pots, the cooking zone display must then be selected manually.

Integrated pan recognition

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

Induction sounds

- **Ticking sound**

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

- **Pan makes sounds**

  Pans can make some noise during 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.

- **Ventilator makes sounds**

  To increase the lifespan and performance of the electronics, the appliance is equipped with fans. During intense appliance use, 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.

Dynamic Slide

The slider has more elements than, for example, cooking levels need to be displayed. As a result, the slider can be used in different positions. When controlling the leftmost cooking zone(s), the left 12 elements are in use, while the remaining elements are not visible. When controlling the middle cooking zone(s), the inner 12 elements are in use, and when controlling the rightmost one, the 12 elements are counted from the right. If the dynamic slider is switched off (see chapter ‘Settings’), all cooking zones are controlled using only the inner 12 elements (central slider).

The slider is also used to set the extraction or lighting of a paired extractor hood. When the extractor is selected, the inner 4/5 elements are used as the slider for the extractor.

The slider can also be used to set the timer. Slide from the left to the right to set a time. Swiping across the slider can be used to speed up the setting in some cases.

Cooking settings

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

Level	Purpose
Use settings 1 - 5 to:	• simmer bouillon, • stew meats, • simmer vegetables, • melt chocolate, • poach, • melt cheese.
Use settings 6 - 9 to:	• complete the cooking of large quantities, • defrost hard vegetables, • fry thick slices of breaded meat.
Use settings 10 - 11 to:	• fry thick pancakes, • fry bacon (fat), • cook raw potatoes, • make breaded fish, • cook through fish, • fry thin slices of breaded meat.
Use setting 12 to:	• sear meats, • cook fish, • cook omelettes, • fry boiled potatoes, • deep fry foods.
Use setting boost to:	• bring liquids to a boil quickly, • shrink greens, • heat oil and fat, • wok.

Start Preparing

Two cooking modes are available:

1. Standard cooking with power levels.
2. Cooking with the PLUS menu.

Standard cooking

1. Place a pan on a cooking zone.
   - *Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.*
2. Touch the on/off key to switch on the hob.



   - *The hob automatically selects the first pan placed on it. The display of the cooking zone lights up.*
3. Touch the desired cooking zone key if the pan is not automatically selected.



   - *A single audio signal sounds.*
   - *The slider lights up and gradually goes out.*
4. Set a higher or lower setting by sliding over the slide control with your finger or by tapping on the slide control.



   - *The cooking zones have 12 settings. There is also a 'boost' setting.*
5. Touch the cooking zone key for 3 seconds to switch off the cooking zone.

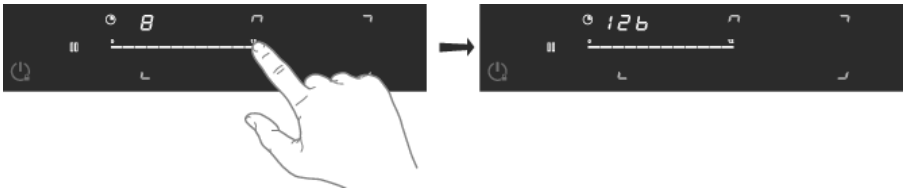
NOTE!

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

Boost

You can use the ‘boost’ function for cooking at the highest power level during a short time (max. 10 minutes). After the maximum boost time has passed, the power will be reduced to setting 12.

1. Place a pan on a cooking zone.
2. Touch level 12 of the slider or slide along level 12 to set the boost level. Touch level 12 twice if 'Auto Boost' is off (refer to chapter 'Settings').



- *1x scrolling text "booSt" and then "12b" appear in the display.*

3. To deactivate the boost for the selected cooking zone, again touch level 12 on the slider.

NOTE!

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

Bridge Induction zone

The Bridge Induction zones (the front and rear) can be linked together. This creates one large zone that can be used, for example, for a large fish pan or various pans at the same power.

- Pan position recognition is activated automatically after the appliance is switched on. When a pan is placed on the hob, the pan recognition function recognizes its position and automatically bridges the cooking zones depending on the size of the pan (only if the hob was already switched on).
- If the Bridge Induction zones are linked, the grill temperature (from the Plus menu function ‘Grilling’) can be used.
- Use a (fish) pan covering at least the middle of the Bridge Induction zones.

Connecting Bridge Induction zones

1. Place a large pan on both cooking zones so that both zones are well covered.
   - *The zones are linked automatically if the **brd** (auto-connecting) function is active (consult chapter ‘Settings’).*
2. Touch simultaneously the cooking zone keys of the front and rear cooking zones.



- *The power level or temperatures are displayed simultaneously on both linked cooking zones.*

3. Use the slider of the front cooking zone to set the desired cooking setting for the linked cooking zones.
4. Touch both cooking zone keys again to unlink the cooking zones.

5+ Induction cooking zone

The '5 + Induction' cooking zone can be used as a single or extended cooking zone when a large (oval) pan is placed on it. The zone then works as two linked Bridge induction cooking zones. The extended cooking zone cannot be switched on manually. Large cookware (e.g., grill plate) is automatically recognized within seconds, and the '5+ Induction' extended zone is switched on.

After symbol ⎓ appears, a power level can be set. If a power level is set before the symbol appears, then only the power level for the single cooking zone is set.

The '5+ Induction' extended cooking zone is only activated by pan recognition. It cannot be switched on manually.

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 program's purpose.

1. Touch the PLUS programs key to select the program: keeping warm/heating up and grill.



2. Use the slider to select a plus program temperature (see table).
   - *Heating up/keeping warm indicator lights up.*
   - *At a selected temperature above 100 °C, the 'frying' indication comes on.*

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.

Some programs require confirmation after the end of the heating phase once the food has been added.

The set temperature is displayed flashing, together with the PLUS program icon. As soon as you have put the food in the pot or pan, confirm this by pressing the PLUS program key within 2 minutes. The program will keep the temperature constant from now on.

The hob is equipped with a power limiter. If the total power of operating cooking zones exceeds the maximum available amount of power, the power is automatically reduced. The display of the cooking zone who is being reduced in its power is first flashing; the level is then automatically reduced to the highest available power.

If confirmation is not given within 2 minutes, the cooking zone switches off.

NOTE!

Always add water, oil or butter before starting a program; do not use an empty pan or pot.

Keeping warm and Heating up

Temperature (°C)	Use
45	melt chocolate
70	heating up/keeping warm
94	simmer vegetables
100	bring food or liquid to the boil quickly

NOTE!

If the cooking zone is hot, 'keep warm' and 'heating up' programs are unavailable.

Frying

Temperature (°C)	Use
140 / 160	fish, bacon, fried egg, vegetables in butter
180 / 200	schnitzel, sausages, jacket potatoes
220	wok

Grilling (Bridge Induction zones are connected)

Temperature (°C)	Use
140 / 160	fish, bacon, fried egg, vegetables in butter
180 / 200	schnitzel, sausages, jacket potatoes
220	wok

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, without losing your settings.

Switching on the pause

At least one cooking zone must be active.

1. Touch the pause/start key.



- *You will hear a short beep.*
- *The settings on all active cooking zones are reduced to setting 1 to keep food warm.*
- *All timer functions are paused.*
- *The pause key and slider flash.*
- *All keys are inactive except the pause and on/off-key.*

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

Switching off the pause

1. Touch the pause/start key again within 10 minutes.
   - *The hob continues to operate with the same settings.*

Child lock

The cooking zones can be locked to prevent them from being switched on inadvertently.

1. Touch the on/off key to switch on the hob.
2. Touch the power key again for 2 seconds.



   - *The 'Loc' indication appears on the display and the hob controls are locked.*

3. Proceed in the same way to unlock the controls.
   - *The 'Loc' indication disappears from the display, and the hob controls are unlocked.*

Time functions

Cooking zone timer

Every cooking zone has a cooking zone timer.

The cooking zone timer can be used in two different ways: as a stopwatch timer or a switch-off timer that switches off the corresponding zone. The timers cannot be used at the same time.

- The stopwatch timer can be used to check how long cooking has been done on a cooking zone.

- Touch the cooking zone timer button to select the stopwatch timer. After a short delay, it starts counting.
- If ‘Auto-Stopwatch Timer’ is on, the stopwatch timer will start counting immediately when a power level is set. The current value will not be visible until the stopwatch timer is selected.
- If ‘Auto-Stopwatch Timer’ is off, the stopwatch timer will start counting after selecting it.
- Switch off the ‘Auto-Stopwatch timer’ by touching the cooking zone timer key and then touching the key again for a long time. Touching the cooking zone timer key for a long time afterwards sets the stopwatch timer to 0.00.

- The switch-off timer can be used to automatically switch off a cooking zone.
  - When the time set on the timer expires, the cooking zone will automatically switch off and emit an audible signal.
  - Touch the timer to turn off the audible signal; otherwise, it will turn off automatically after a while. The timer can be set separately for all cooking zones.

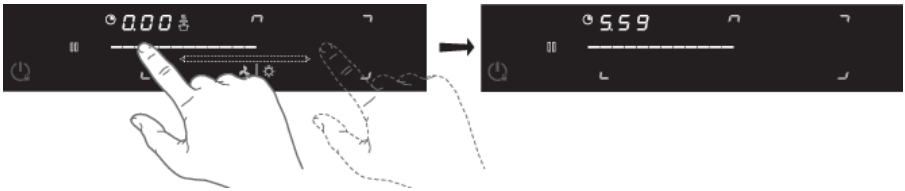
Setting the switch-off timer

1. Touch the timer key of the desired active cooking zone.



   - The timer key and '0.00' will flash on the cooking zone display unit.

2. Set the desired cooking time with the slider (see chapter 'Dynamic Slide').



3. If desired, repeat the same steps to set the timer for another active cooking zone.
   - *After the set time has elapsed, the alarm sounds, the key for the relevant cooking zone flashes and ‘0.00’ flashes on the timer display.*
   - *The cooking zone is switched off.*
   - *To stop the alarm, touch the timer key, or remove the pan from the cooking zone.*

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

Deactivating the cooking zone timer

1. Long touch the cooking zone timer key of the desired active cooking zone.
   - *The timer is switched off.*

Kitchen timer

The kitchen timer is not connected to a cooking zone. The kitchen timer does not switch off the cooking zone.

1. Touch the kitchen timer key.



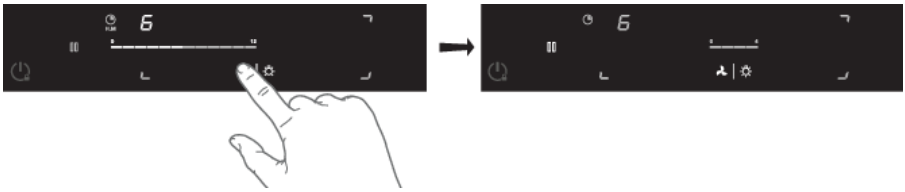
- *Set a kitchen time using the slider.*
- *The kitchen timer can be reset by touching the kitchen timer key for 3 seconds.*

Operation of the linked extraction hood

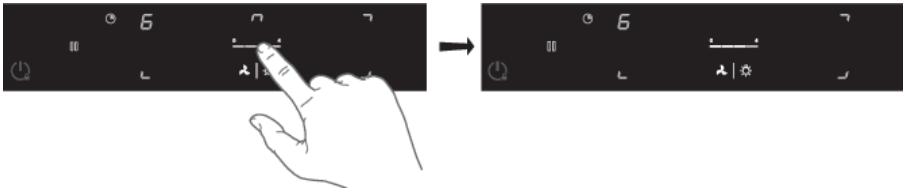
If you own a compatible bluetooth enabled hood, it can be connected to your induction hob. To pair and customize the behaviour of your hood see chapter 'Settings'. Parameter hth is used for pairing, while Hst and Hsc effect the behaviour of your hood so you can customize it according to your kitchen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

Switching extraction on and off

1. Touch the fan key to turn on the fan.



2. Touch the slider to set an extraction setting.

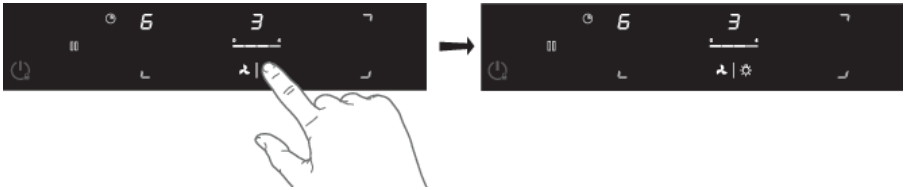


Depending on the hood model, the extraction level can be set between setting 1 to 4 or 5 .

3. To switch off the cooker hood, press and hold the 'Fan' key for 1 second.

Switching the light on and off

1. Touch the lighting key.



   - *The light switches on at maximum strength.*

2. Long touch the lighting key to set the lighting strength.
3. Short touch the lighting key to turn off the light.

Automatic extraction

The extraction module has three automatic extraction settings (see chapter ‘Settings’):

- **Synchro Start (Settings)**

  This setting allows the 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, when all cooking zones have cooled down, also be switched off.

Switching Wi-Fi on and off

The hob is equipped with a Wi-Fi module that allows the appliance to connect to the internet via your home network.

You will first connect your mobile device directly to the appliance via Bluetooth, and then use this connection to share the data of your Wi-Fi home network. The hob can then connect to the home network.

For safety reasons, it is not possible to remotely control, turn on or turn off the hob.

Preparation

- Make sure you know the name/SSID of your router's Wi-Fi network and its password [1].
- Your smart device's Bluetooth is turned on.

Wi-Fi menu

Activate Wi-Fi to enable the Wi-Fi menu. The hob must be switched on.

1. Touch the Wi-Fi key for 5 seconds to open the Wi-Fi menu.
   - Depending on the Wi-Fi state, there are 1 to 3 options available in the menu: *'**C**' (Connection)* to set up a connection, *'**P**' (Pairing)* to pair an additional user, and *'**U**' (Unpairing)* to unpair all users.
2. Use the slider to choose an option (if more than one option is available).
3. Touch the Wi-Fi key to confirm the selected option.
4. Touch the on/off key or touch the slider to close the menu.
   - *If no key is pressed within 60 seconds, the menu will be switched off automatically.*

Connection setup

1. Select option '**Con**' in the Wi-Fi menu.
   - *The appliance is in "Connection Setup Mode" for 5 minutes.*
   - *The Wi-Fi key flashes.*
2. On the mobile app, start the process to 'Add appliances' and follow the instructions to set up the network.

Pairing additional user

This option requires that the connection setup has been performed successfully and the hob is connected to the cloud (Wi-Fi key is constantly full lit).

1. Select option '**Pal**' in the Wi-Fi menu.
   - The appliance is in "Pairing Mode" for 3 minutes.
   - *The Wi-Fi key flashes.*
2. On the mobile app, start the process to 'Add appliances' and follow the instructions to pair the appliance.

[1] *NOTE: only 2,4 Ghz networks are supported*

NOTE!

Already connected users can add additional users in the ConnectLife application by sharing the device.

Unpair all users

This option requires that the connection setup has been performed successfully and the hob is connected to the cloud (Wi-Fi key is constantly full lit).

1. Touch the Wi-Fi key for 3 seconds.
2. Select option '**Unp**' in the Wi-Fi menu to unpair all users and disconnect from the cloud.
   - *The Wi-Fi key will flash 3 times.*
   - The hob will delete all paired users ('Unpair').

Switching off Wi-Fi

1. Enter the Wi-Fi menu as explained in 'Wi-Fi menu'.
2. Touch the Wi-Fi key for 2 seconds to deactivate Wi-Fi.
   - *A short beep will be emitted. The Wi-Fi key will be off.*

Reactivating Wi-Fi after switching off

1. Switch off the hob.
2. Touch the on/off key for 5 seconds.
   - *A short beep will be emitted. The Wi-Fi key will appear.*

Firmware Update

Equipped with a Wi-Fi module, the hob can receive updates (e.g. enhanced features or safety-related updates) from the appliance's firmware.

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 enabling the **FoA** setting on the hob, start updating from the 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 up to 60 minutes.

NOTE!

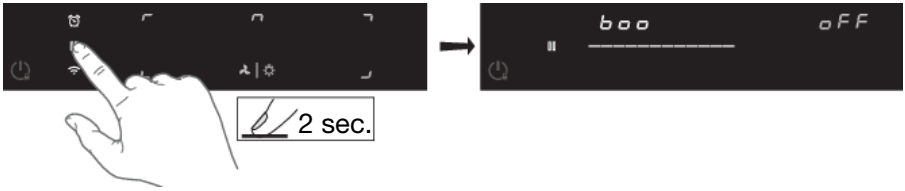
During the update process, you cannot use the hob. The hob will restart several times and will not respond for periods. Make sure that the power supply and the Wi-Fi connection are not interrupted during the update.

If the update fails, the hob will remain on the previous firmware version and operate as usual. Try again after a short period of time. If the update continues to fail, please get in touch with the service department for further assistance.

If the hob is not responding after updating, it may not have completed the update. Wait for the update process to complete. If the hob still does not respond after a while, please contact the service department for further assistance.

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

1. Make sure all cooking zones are switched off.
2. Touch the pause button for 2 seconds.

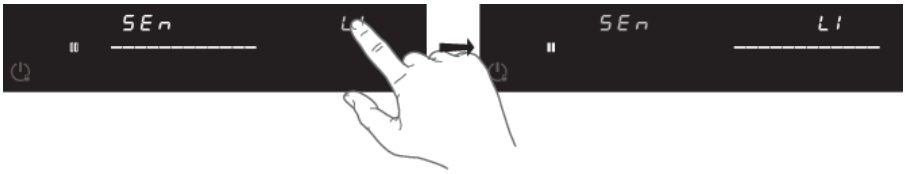


- *The settings menu opens.*
- *The initial setting and status appear in the displays.*

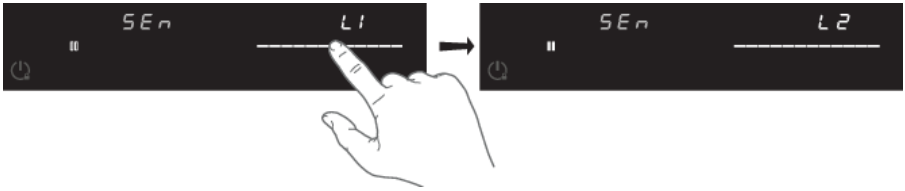
3. Select another setting with the slider.



4. Select the status.



5. Set a new status using the slider.



6. Save the setting (only 'Con') by long touching the cooking zone key.

To exit the menu, touch the pause key.

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

boo - Auto boost Automatic Boost activation	If enabled, the boost level is activated automatically when level 12 is switched on. If off, boost is activated by selecting power level 12 and then long-selecting level 12 again.

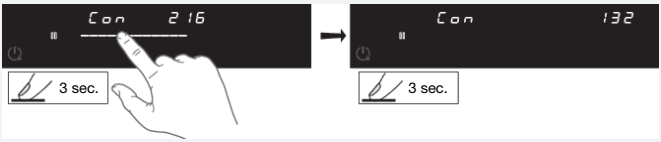
Table continued from last page

brd - Auto bridge Automatic coupling	While on, when a new pan is detected on two connected Bridge Induction cooking zones, the cooking zones are automatically connected into one big cooking zone. While off, connecting must be done manually by pressing on the sliders of two Bridge Induction cooking zones at the same time.
SEL - Auto Select Auto select	You can choose whether (on) or not (off) the slider will automatically appear when the first pan is placed on the hob. • on • off
dES - Auto deselect Auto deselect	Choose whether (on) or not (off) automatic closing of the slider after 6 sec of not being used. When 'DES' is set to 'off', the slider must be closed manually. • on • off
dYn - Dynamic Slide Dynamic Slide	Choose to use (on) or not (off) the dynamic slider. If 'dYn' is off, the slider always appears in the middle. • on • off
rEC – Move and recover function Move and recovery function	While on, the recovery function is active and, settings can be moved from one cooking zone to the other when a pan switches position.
dEt - Pan Detection Time-out Pan detection time-out	Set the time for how long the hob should detect if a pan is placed on the cooking zone. • 0.01 (default) • 0.10
AtI –'Auto-Stopwatch-timer' Automatic Stopwatch-timer	• If 'Auto-Stopwatch Timer' is on, the stopwatch timer will start counting immediately when a power level is set. The current value will not be visible until the stopwatch timer is selected. • If 'Auto-Stopwatch Timer' is off, the stopwatch timer will start counting after selecting it.
Cdn - Timer Countdown Countdown timer start	Set the time when the timer should start counting down: • Off (timer does not count down) • 0.20 (20 seconds before end of set time) • 1.00 (60 and 20 seconds before end of set time) • 5.00 (300, 60 and 20 seconds before end of set time)
ACL - Auto child lock Auto child lock	While on, the hob is automatically locked at every switch off.

Table continued from last page

Snd - Sound volume Sound volume	Sound volume has 4 different options. L3 (high), L2 (medium), L1 (low), off (only error and alarm sounds).
SEn - Key sensitiveness Key responsiveness	Key responsiveness has 3 different speed options. L3 (quick), L2 (medium), L1 (slow).
hth - Hob-to-hood pairing (Bluetooth) Hood control	If you own a compatible cooker hood with Bluetooth, you can pair it with your induction hob! To do this, set this parameter to on. The cooker hood control icons will start flashing. You now have 5 minutes to activate the pairing on your cooker hood. Once the cooker hood is paired with your induction hob, the icons of the cooker hood control will stop flashing.
hSt- Hob-to-hood (Synchro Start Level) Hood Start Level	This setting allows the 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.
hSc- Hob-to-hood (Synchro Control, response Level) Hood response Level	This setting allows the 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.
hSP- Hob-to-hood (Synchro Stop Level) Hood Stop Level	This setting allows the 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.
FIr - Display firmware version Firmware version	To display the current software versions of the hob. The UI software version will be shown .
FoA - Firmware update over the air Firmware update via Wi-Fi	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. To start the firmware update via the app, set this setting to ‘on’ to confirm your login to the hob. More information can be found in the ‘Wi-Fi’ chapter. After 10 minutes, this setting is automatically set to ‘off’.

Table continued from last page

Con - Connection power Current limiter (connection to power grid)	⚠ WARNING! A registered and qualified installer must set the current limiter to match your connection and circuit breakers. Please read the safety regulations and the installation instructions carefully. 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 will cause a reduced performance of the induction hob. 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. ⚠ 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. NOTE! To prevent unintentional adjustment of the 'Con - connected power', Con setting must be confirmed when changed by touching the slider for 3 seconds. A change without confirmation will not be implemented! 
dE - Demo mode Demo Mode for Dealer Showrooms	In demo mode, the appliance will act as usual, without the possibility to heat the cookware. When demo mode is active, this is briefly indicated by ‘dE’ after the device is switched on. Without any user interaction, the appliance will automatically switch off after 10 minutes.

Cleaning glass top

After each use, wait for the glass ceramic surface to cool down and clean it. Otherwise, all remaining impurities will burn onto the hot surface the next time you use the hob.

For regular maintenance of the glass ceramic hob, use special care products that create a protective film on the surface to prevent the dirt from sticking onto it.

Before each use of the glass ceramic surface, wipe off the dust or any other impurities that could scratch the surface, from both the hob and the pan bottom.

INFORMATION!

Steel wool, coarse cleaning sponges, and abrasive powders may scratch the surface. The surface may also be damaged by aggressive spray cleaners and unsuitable liquid cleaners.

Signage may be worn when using aggressive or abrasive cleaners or cookware with coarse or damaged bottom.

Use a damp soft cloth to remove minor impurities. Then, wipe the surface dry.

Remove water stains with a mild solution of vinegar. However, do not use this solution to wipe the frame (only with some models) as it may lose its sheen. Do not use aggressive spray cleaners or descaling agents.

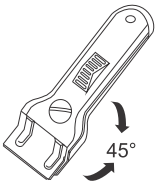
Use special glass ceramic cleaners for stubborn dirt. Observe the manufacturer's instructions. Be sure to thoroughly remove any cleaner residues after the cleaning process as they may damage the glass ceramic surface when the cooking zones heat up.

Remove stubborn and burnt residues with a scraper. Be careful when handling the scraper to prevent injury.

Immediately remove any sugar or sugar-laden food from the glass ceramic hob using a scraper, even if the hob is still hot, as sugar may permanently damage the glass ceramic surface.

INFORMATION!

The scraper is not included in appliance equipment.



INFORMATION!

Only use the scraper when dirt cannot be removed with a wet cloth or special cleaners for glass ceramic surfaces.

Hold the scraper at the correct angle (45° to 60°). Gently press the scraper against the glass and slide it over the signage to remove the dirt. Make sure the plastic handle of the scraper (in some models) does not come into contact with a hot cooking zone.

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, 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.

NOTE!

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

TIP!

Consult the website for additional maintenance and cleaning instructions!

General

NOTE!

If you see a crack or tear (however small) in the glass plate, immediately switch off the hob and disconnect it from the power supply (unplug it from the socket-if any).

Then contact the Service Department.

Troubleshooting table

If your hob does not work properly, it does not always mean that it is defective. Make sure to check the points mentioned below in the table, or visit our website for more information.

Induction zones

Symptom	Possible cause	Solution
Characters appear in the displays when the appliance is connected for the first time.	This is the standard set-up routine.	Normal operation.
The fan runs on for several minutes after the hob has been switched off.	The hob is cooling down.	Normal operation.
A slight smell is noticeable the first few times the hob is used.	The new appliance is heating up.	This is normal and disappears after the hob has been used a few times. Ventilate the kitchen.
You can hear a ticking sound in your hob.	This is caused by the capacity limiter on the front and back zones. A soft ticking sound can also occur at lower settings.	Normal operation.
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.
The pans make noise while cooking.	This is caused by the energy flowing from the hob to the saucepan.	This is normal for certain pans, particularly at high settings. This is not harmful to the pans or the hob.
You have switched a cooking zone on, but the display keeps flashing.	The pan you are using is not suitable for induction cooking or has a diameter of less than 12 cm.	Use a suitable pan (see chapter 'Pans for induction cooking').
A cooking zone suddenly stops working and you hear a signal.	The preset time has ended.	Switch off the signal by pressing the cooking zone key on the timer.
The hob is not working and nothing appears in the display.	There is no power supply due to a defective cable or a faulty connection.	Check the fuses or the electric switch (if there is no plug).

Table continued from last page

Symptom	Possible cause	Solution
Zone stops unintended and residual heat indicator is shown.	Zone is overheated.	After the hob has cooled down, cooking can be continued.
A fuse blows when the hob is connected to the electrical power mains.	The appliance is incorrectly connected.	Check the electrical connections.
The ceramic glass plate broke.		Disconnect the device from the power supply. Contact your installer.
		Please note! Do not throw a broken ceramic glass plate in the glass recycling bin but take this to the Municipality's waste recycling centre.

Error codes

Symptom	Possible cause	Solution
Error codes F0 to F7 and FC.	Defective generator.	Disconnect the device from the mains, wait 10 seconds and reconnect. Contact the technician if the error code does not disappear.
Error codes Fc	Appliance overheated.	Let the appliance cool down and start cooking again.
Error code FC02	The appliance has been connected incorrectly and/or the mains voltage is too high.	Have your connection changed.
Error codes Fc01, FC04, FC08 , FC10 and FH	Control panel error	Disconnect the device from the mains, wait 10 seconds and reconnect. Contact the technician if the error code does not disappear.
Error codes FJ	Mains voltage is too low.	Contact your energy supplier.
Error codes F9	Air circulation not good.	Make sure the venting holes under the cooking plate are open.
Other error codes.		Contact the service department.

NOTE!

In case of other error codes: please write down the error code and contact the service department.

Troubleshooting Wi-Fi

Symptom	Possible cause	Solution
Wi-Fi icon not shown.	Wi-Fi turned off.	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.	The home network is not on 2.4 GHz, the network is hidden, or the 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 to the appliance.
Cooking hob is shown disconnected on the mobile app	Wi-Fi is disabled or home network issues.	Ensure that Wi-Fi is enabled, and the internet connection of your home network is working. Repeat the connection setup if necessary.
Other Wi-Fi problem.	Different causes.	First disable the Wi-Fi and enable it again. Check that the internet connection in your home network is working. Repeat the connection setup if necessary. Further troubleshooting available on www.connectlife.io 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.

Error code	Symptom	Possible cause	Solution
E7	E7 appears on display after setting up the Wi-Fi connection.	Failed to connect to Wi-Fi network.	Try to connect the device to your network again. Make sure that new devices can connect to the network (e.g. MAC address filtering is disabled).

Compliance information

Radio equipment type	HL3215STG HLW3215-TG HLW3215-TG01
Wi-Fi	
Operating frequency range	2.412GHz - 2.472GHz
Maximum output power	≤10 dBm/MHz (EIRP) (Antenna gain 10 dBi)
Maximum antenna gain	Gain: 0 dBi
Bluetooth	
Operating frequency range	2.402 GHz - 2.4800 GHz
Carrier Output	6 dBm (≤10 dBm)
Emission type	F1D

The company declares that the device with the function Connectlife complies with the essential requirements and other relevant provisions of Directive 2014/53/EU. The detailed Declaration of Conformity can be found at the web address https://auid.connectlife.io on the page of your device among the additional documents.

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.

Safety

If the safety instructions and warnings are not followed, the manufacturer cannot be held responsible for any resulting damage.

- This appliance should only be connected by a registered installer.
- Check the appliance for transport damage. Do not connect a damaged appliance.
- The walls and the worktop surrounding the appliance must be heat resistant up to at least 105 °C.
- The worktop into which the hob is fitted should be flat.
- Local regulations concerning the discharge of air have to be fulfilled.

Electrical connection

- This appliance must be earthed.
- The electrical connection must comply with national and local regulations.
- Prior to installation, ensure that the local distribution conditions (voltage and frequency) and the adjustment of the appliance are compatible.
- The voltage, frequency, power and the country for which the appliance has been designed are shown on the appliance rating plate.
- For class I appliances, check that your home's electrical system provides proper earthing.
- The wall plug socket and plug should always be accessible.
- If a stationary appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, the means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. This is also applicable for appliances with a supply cord and plug when the plug is not accessible after installing the appliance. Using an omnipolar switch with a contact separation of at least 3 mm fitted in the fixed wiring will fulfil this requirement.
- The supply cord must hang freely and should not be fed through a drawer.
- For connecting, use an approved cable with the correct cable diameters appropriate for the connection. The cable casing should be made of rubber (preferably of the H05V2V2 or H07V2V2 type).
- Before connecting the appliance, make sure the voltage indicated on the rating plate conforms to the voltage in your power mains.
- The connection should be adjusted to the current and fuses.
- The appliance should not be connected to the mains via a multi-plug adapter or extension cable, as the safe use of the equipment cannot be guaranteed.
- After installation, the parts carrying electrical current and insulated parts shall be protected against contact.

⚠ WARNING!

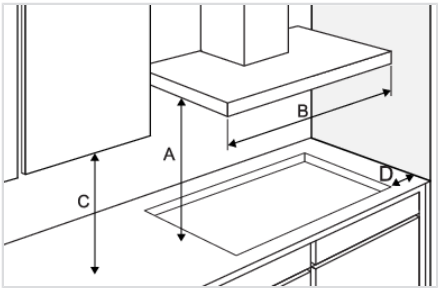
Failure to use screws or fasteners for installation as described in the installation instructions may result in electric shock.

Service

- Disconnect the appliance from the mains supply before starting any repair work.
- Faulty parts may only be replaced by original parts. The manufacturer can only guarantee that original parts meet safety requirements.

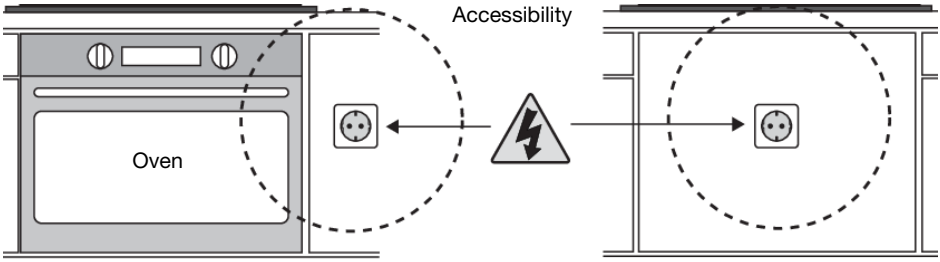
Preparations for installation

Free space around the appliance



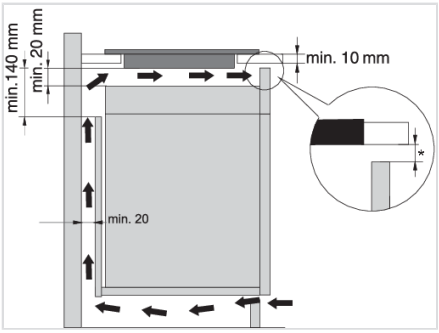
A (>mm) = 650	B (>mm) = 900	C (>mm) = 450	D (>mm) = 50

Accessibility



Air vents in the lower kitchen cabinet

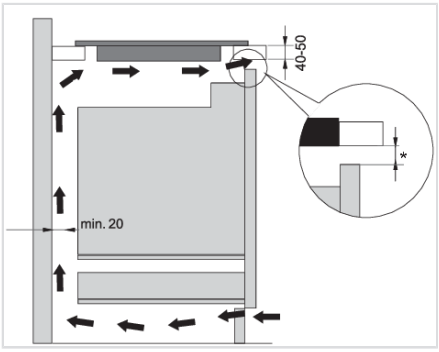
Normal operation of the induction cooking hob electronic components requires sufficient air circulation.



Lower cabinet with a drawer

- In the cabinet's rear wall, there must be an opening with a height of at least 140 mm along the entire width of the cabinet.

The hob is fitted with a fan located in its lower part. If there is a drawer underneath the countertop, 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.



Lower cabinet with an oven

- Only install ovens with a cooling fan under the induction hob. Before installing the oven, the kitchen cabinet rear wall has to be removed in the area of the opening for installation.
- If other appliances are installed under the induction cooking hob, we cannot guarantee their correct operation.

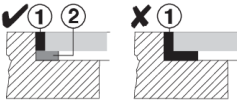
NOTE!

* For optimal hob performance, a ventilation gap of ≥6 mm is advised.

Flush-mount

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. The appliance may only be installed into a countertop made of other materials after you have consulted the countertop manufacturer and obtained his express approval. Internal dimension of the basic unit should be at least equal to the internal cutout for the appliance. This will allow simple removal of the appliance from the countertop. Attach sealing tape along the perimeter of the bottom of the glass panel.

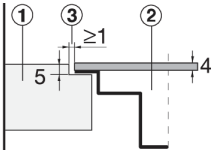
Install the appliance (see 'Installation') and connect the appliance to the mains power supply (see instructions for connecting the appliance). Test the operation of the appliance before applying the seal. Seal the groove between the appliance and the kitchen worktop with a silicone sealant.
The silicone sealant used to seal the appliance must be temperature-resistant (to at least 160 °C). Smooth out the silicone sealant using suitable tools. 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

NOTE!

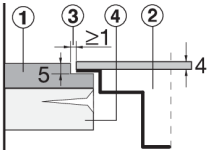
Pay particular attention to built-in dimensions with (natural) stone countertops. When choosing the silicone sealant, observe the countertop material and consult the countertop manufacturer. Use of inappropriate silicone sealants can result in permanent discolouration of some parts.



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

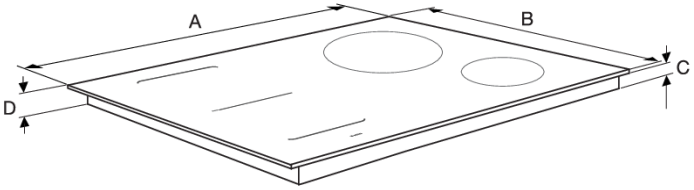
1. Countertop
2. Appliance
3. Slot
4. Wooden frame, thickness 16 mm

⚠ WARNING!

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

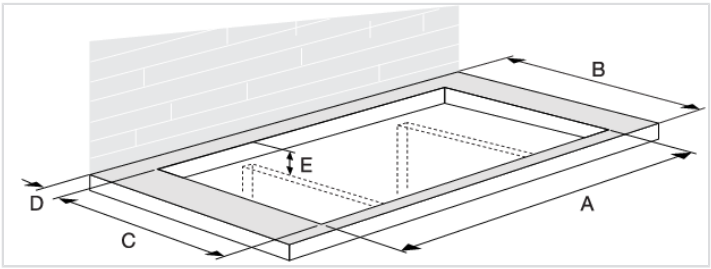
Built-in

Appliance dimensions



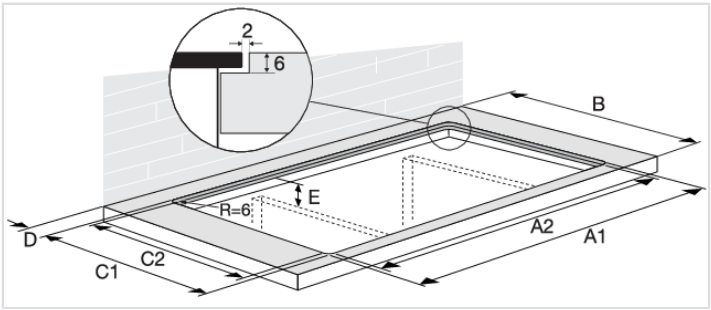
	A (mm)	B (mm)	C (mm)	D (mm)
HI53xxx	380	520	50	46
HI56xxx	600	520	50	46
HI58xxx	800	520	50	46
HI59xxx	900	520	50	46

Cut-out in the worktop



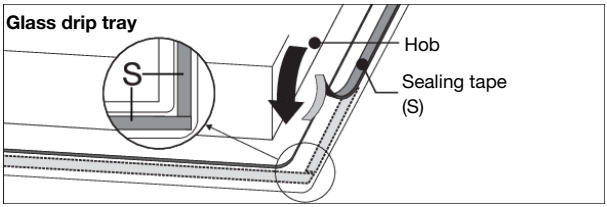
	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)
HI53xxx	340	Min. 600	490	Min. 40	Min. 60
HI56xxx	560	Min. 600	490	Min. 40	Min. 60
HI58xxx	750	Min. 600	490	Min. 40	Min. 60
HI59xxx	860	Min. 600	490	Min. 40	Min. 60

Cut-out in the worktop (flush)



	A1 (mm)	A2 (mm)	B (mm)	C1 (mm)	C2 (mm)	D (mm)	E (mm)
HI53xxx	384-385	340	Min. 600	524-525	490	Min. 40	Min. 60
HI56xxx	604-605	560	Min. 600	524-525	490	Min. 40	Min. 60
HI58xxx	804-805	750	Min. 600	524-525	490	Min. 40	Min. 60
HI59xxx	904-905	860	Min. 600	524-525	490	Min. 40	Min. 60

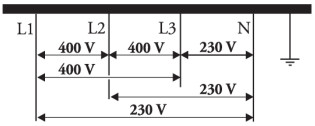
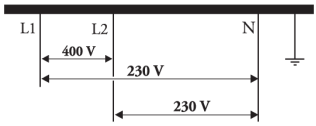
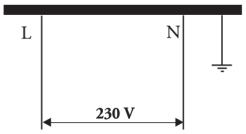
Sealing tape



Electrical connection

Determining the existing electrical connection

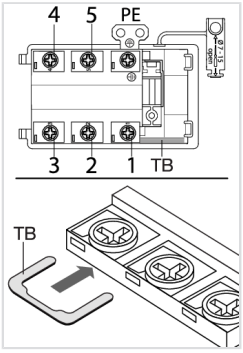
- Check the voltage. Before connecting the appliance, make sure the voltage specified on the rating plate conforms to the voltage of your power mains. The voltage of your power mains (220–240 V between L and N) should be checked by an expert using an appropriate measuring device.
- Check the voltages present as indicated in the diagrams below.

3 phases - 1 neutral	2 phases - 1 neutral	1 phase - 1 neutral
		

Connection diagram

NOTE!

Consult the wiring diagrams on the front of the appliance.



1. Open the cover of the connection terminal box.
2. Run the power cord through a cord strain relief (clamp) which protects the cable from being pulled out.
3. Connect the wires according to your type of appliance.
4. Make the necessary connections between the terminals using the supplied terminal bridges (TB). The terminal bridges are located in the connection box.

Power limiter

See chapter ‘Settings’, under Con - power limiter to set the parameter. This parameter must be set before placing a pan on the hob or activating a cooking zone.

⚠ WARNING!

Setting the power limiter should only be carried out by a registered and qualified installer. Please read the safety regulations and the installation instructions carefully.

Some automatic cooking functions are disabled if the appliance power limiter is set to a lower value. Refer to the table below.

Phase	IMax (A)	Grilling	Frying	Cooking	Simmer	Keep warm	Melting
3 Phases	16	x	x	x	x	x	x
	13	x	x	-	x	x	x
	10	-	-	-	x	x	x
	6	-	-	-	x	x	x
2 Phases (2 and 3 interconnected)	16	x	x	x	x	x	x
	13	x	x	-	x	x	x
	10	-	-	-	x	x	x
	6	-	-	-	x	x	x
1 Phase (1, 2 and 3 interconnected)	40	x	x	x	x	x	x
	35	x	x	x	x	x	x
	32	x	x	x	x	x	x
	25	x	x	x	x	x	x
	20	x	x	x	x	x	x
	16	x	x	x	x	x	x
	13	x	x	-	x	x	x
	10	-	-	-	x	x	x
	6	-	-	-	x	x	x

NOTE!

Setting a lower value of the power limiter parameter will cause a reduced performance of the induction hob.

See the connection diagrams for the voltage between the phase and neutral conductors and voltage between the phase conductors.

Power cord core cross sectional area should be at least 1,5 mm^2 for the following power limiter settings which should be adjusted to your circuit breakers:

Power limiter configuration	Connection type	Power cord Type	Number and cross section of Power cord wires
3x16 A / 3x13 A / 3x10 A / 3x06 A	3 phases - 1 neutral	H05V2V2-F	5 x 1.5 mm^2
2x16 A / 2x13 A / 2x10 A / 2x06 A	2 phases - 1 neutral	H05V2V2-F	4 x 1.5 mm^2
2 x 16 A	2 phases - 2 neutral (only for NL)	H05V2V2-F	5 x 1.5 mm^2
3 x 16 A	3 phases (only for BE)	H05V2V2-F	4 x 1.5 mm^2
2 x 32 A	2 phases - 1 neutral	H05V2V2-F	4 x 4.0 mm^2
1x32 A / 1x25 A	1 phase - 1 neutral	H05V2V2-F	3 x 4.0 mm^2
1x20 A	1 phase - 1 neutral	H05V2V2-F	3 x 2.5 mm^2
1x16 A	1 phase - 1 neutral	H05V2V2-F	3 x 1.5 mm^2

Connecting & testing

- Connect the appliance to the power supply with a plug. The socket must be earthed. The nominal voltage and frequency required for the appliance are shown on the appliance's type plate/label with basic information.
- Test if the appliance operates correctly.
- For flush mounting, seal the hob (see 'Flush-mount installation into the worktop').

Removing the built-in appliance

Disconnect the appliance from the power mains and disconnect it from the discharge duct. Use a suitable tool to remove the silicone seal from around the edge. Remove the appliance by pushing it upwards from the bottom.

NOTE!

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

Disposal of the appliance and packaging

Sustainable materials have been used during the manufacture of this appliance. This appliance must be disposed of responsibly at the end of its service life. Ask your local authorities for more information about how to do this.

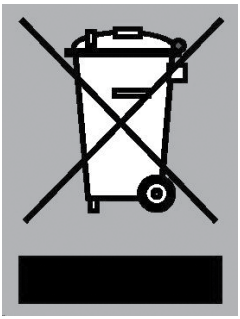
The appliance packaging is recyclable. The following may have been used:

- cardboard;
- polyethylene film (PE);

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

⚠ WARNING!

Never allow children to play with packaging material due to the danger of injury or suffocation. Store the packaging material safely or dispose of it in an environmentally-friendly way.



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.

A 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.

NOTE!

Please note! Do not throw a broken ceramic glass plate in the glass recycling bin but take this to the Municipality's waste recycling centre.

CE

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.

Your notes

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

Stick the appliance identification card here.

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