



Instructions for use

TOUCH CONTROL GAS-INDUCTION HOB



HIG1944MD - IG9BB02DFA



HIG1944MF - IG9BB02IFA

HIG1944MB - IG9BB02BFA

HIG1944MF - IG9BB02FFA

Pictograms used



Important information



Tip

TABLE OF CONTENTS

<i>Your touch control gas-induction hob</i>		
	Introduction	4
	Description	5
	Induction zone operation	6
	Wok burner operation	7
<i>Safety</i>		
	Temperature safety induction zones	8
	Cooking time limiter	8
<i>Induction use</i>		
	Induction cooking	9
	Operation of the touch-sensitive buttons	9
	How induction works	10
	Induction sounds	10
	Pans	11
<i>Wok burner use</i>		
	Pans	13
	Wok burner position	14
<i>Operation</i>		
	Eco standby mode	15
	Standby mode	15
	Child lock	16
	Pause	16
	Recognising a mode	17
	Timer/Kitchen timer	17
	Switching the audio signal on and off	18
<i>Induction operation</i>		
	Switching on and power setting	19
	Residual heat indicator	20
	Boost	20
	Two cooking zones behind each other	20
	Bridge induction	21
	Switching off	22
	Automatic cooking programs	22
	Cooking settings	24
<i>Wok burner operation</i>		
	Ignition and adjustment	26
	Residual heat indicator	26
	Menu function	26
<i>Maintenance</i>		
	Cleaning glass top	28
	Cleaning wok burner elements	29
<i>Faults</i>		
	General	30
	Troubleshooting table	30
<i>Technical data</i>		
	Information according regulation (EU) 66/2014	34
<i>Environment</i>		
	Disposal of the appliance and packaging	35

YOUR TOUCH CONTROL GAS-INDUCTION HOB

Introduction

This hob has been designed for the real lover of cooking. The hob consists of a gas wok burner and induction cooking zones.

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 things 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.

You can prepare wok dishes much more effectively with the high-power wok burner (gas). The burner ignites automatically when it is turned on. Thanks to the touch control the burner flame be controlled accurately.

For optimum safety the touch control gas-induction hob is fitted with a thermo-electric flame protection. The hob is equipped with several temperature protections and a residual heat indicator, which shows which cooking zones (or the wok burner) are still hot.

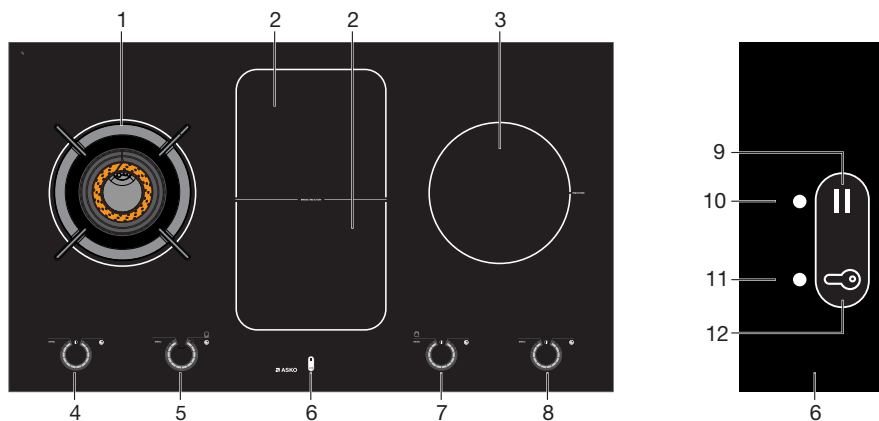
This manual describes how you can make the best possible use of the touch control gas-induction hob. In addition to information about operation, you will also find background information that can assist you in using this product. You will also find cooking tables and maintenance tips.



Read the manual thoroughly before using the appliance, and store these instructions in a safe place for future reference.

YOUR TOUCH CONTROL GAS-INDUCTION HOB

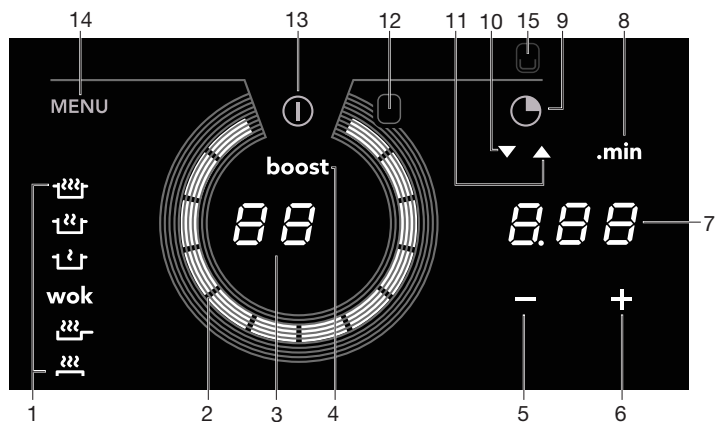
Description



1. Wok burner (gas)
2. Bridge induction zone
3. Induction zone
4. Wok burner operation
5. Bridge induction zone front middle operation
6. Pause button/key button
7. Bridge induction zone rear middle operation
8. Right induction zone operation
9. Pause button
10. Pause indicator
11. Child lock indicator (eco standby indicator)
12. Key button (child lock/eco standby function)

YOUR TOUCH CONTROL GAS-INDUCTION HOB

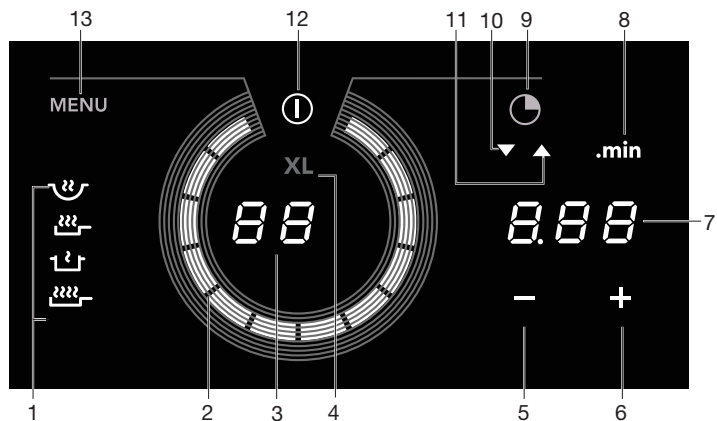
Induction zone operation



1. Induction menu functions
2. Slide control (12 settings)
3. Settings indicator
4. Boost indicator
5. Time reduce button
6. Time increase button
7. Timer/kitchen timer
8. Minutes indicator
9. Kitchen timer button/timer button
10. Kitchen timer indicator
11. Timer indicator
12. Bridge button (front zone only)
13. On/Off button
14. Menu button
15. Cooking zone indicator

YOUR TOUCH CONTROL GAS-INDUCTION HOB

Wok burner operation



1. Menu functions burner wok burner programs
2. Slide control (12 settings)
3. Settings indicator
4. Searing setting 'XL' indicator
5. Time reduce button
6. Time increase button
7. Timer/kitchen timer
8. Minutes indicator
9. Kitchen timer button/timer button
10. Kitchen timer indicator
11. Timer indicator
12. On/Off button
13. Menu button (to select the burner speed)

Read the separate safety instructions before use!

Temperature safety induction zones

- Each induction zone is equipped with a sensor. This sensor measures the temperature of the base of the pan and the sections of the hob. This facility prevents overheating (for example through a pan boiling dry). In case of temperatures rising too high, the power of the cooking zone/hub is reduced automatically or shut off completely.

Cooking time limiter



- If a cooking zone or the wok burner 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:

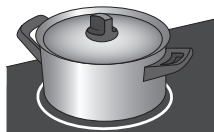
Cooking setting	The cooking zone or wok burner switches off automatically after:
1 and 2	9 hours
3, 4 and 5	5 hours
6, 7 and 8	4 hours
9	3 hours
10	2 hours
11 and 12	1 hour

The cooking zone or wok burner switches off automatically when the above-stated time has elapsed.

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

INDUCTION USE

Induction cooking



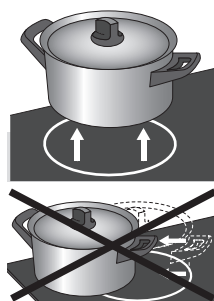
With induction cooking there is no heat loss and the handles stay cool.

Induction cooking is fast

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

The power level adjusts itself

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



Please note!

- Grains of sand may cause scratches which cannot be removed. Therefore, only put pans with a clean base on the cooking surface and always pick pans up to move them.
- Do not use the hob as a worktop.
- To avoid energy loss, always keep the lid on the pan when cooking.
- Pans that have already been used for cooking on a gas hob are no longer suitable for use on an induction hob!

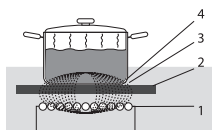
Operation of the touch-sensitive buttons

For optimum working, place your finger tips flat on the buttons. You don't have to push hard. The sensors under the buttons are located on the slider's outer ring.

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

INDUCTION USE

How induction works



The coil (1) in the hob (2) generates a magnetic field (3). By placing a pan with an iron base (4) on the coil, a current is induced in the base of the pan.

A magnetic field is generated in the appliance.

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

Easy

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

Quick

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

Clean

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

Induction sounds

Ticking sound

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

Pan makes sounds

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

Ventilator makes sounds

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



Pans

Automatic pan detection

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

Pans for induction cooking

Induction cooking requires a particular 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.
- The best pans are those with the 'Class Induction' quality mark.



Tip!

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

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

INDUCTION USE



Please note!

Be careful with thin enamelled sheet steel pans:

- the enamel may come loose from the steel at high settings if the pan boils dry;
- high power level settings may cause the base of the pan to warp.



Please note!

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

Pan diameter

The minimum diameter for the pan base is 12 cm. If a pan is too small, the zone will not work.

Pressure cookers

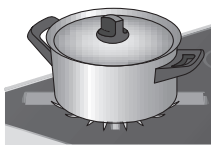
Induction cooking is very suitable for pressure cookers. The fast-reacting cooking zone brings the pressure cooker to pressure quickly. As soon as you switch off a cooking zone, the dish stops cooking immediately.

WOK BURNER USE

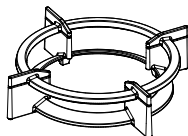
Pans



wrong



good



wok ring

Pans

- Always ensure that the flames remain under the pan. A lot of energy is lost when flames burn around the outside of the pan. The handles could also become too hot.
- Do not use pans with a base diameter smaller than 12 cm. Smaller pans are not as stable.

Wok ring

The wok ring supplied with the wok burner provides extra stability for round-based woks.

Only use the wok ring on the wok stand in combination with a (round-based) wok. The wok ring may discolour if used on the searing setting.

Pan support

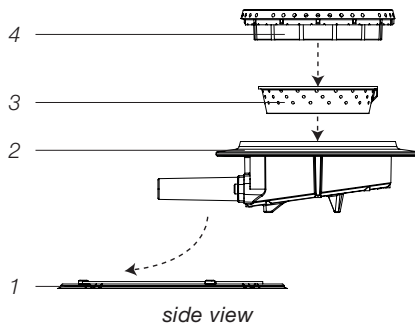
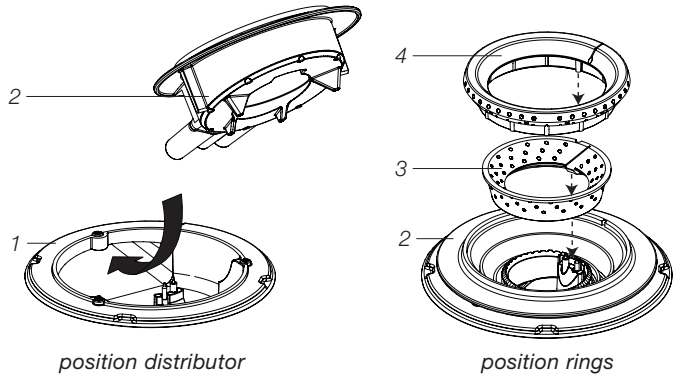
Place the pan support vertically, without sliding it over the glass top. Use the positioning notches to position the pan support on the glass top.

WOK BURNER USE

Wok burner position

Place the wok burner in the correct way. Placing the wok burner parts incorrectly can result in a poorly functioning burner.

1. Place the burner distributor (2) in the burner housing (1).
2. Use the positioning notches to place the inner ring (3) on the burner distributor (2).
3. Use the positioning notches to place the outer ring (4) on the burner distributor (2).

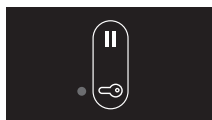


OPERATION

Eco standby mode

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

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



Switching the hob to the eco standby mode

- Press the key button briefly.
A single audio signal sounds. The eco standby mode is active, the red light next to the key button flashes slowly.

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

Standby mode

In standby mode the induction hob is switched on, but all zones are off. You can switch to the standby mode from the eco standby mode, or by switching off all separate cooking zones.

From standby mode you can immediately start cooking. Press the on/off button for the desired cooking zone or the wok burner or place a pan on an induction zone and select the desired power.



Switching the hob from the eco standby mode to the standby mode

The red light next to the key button flashes slowly.

- Press the key button briefly to activate the standby mode.
You will hear a single audio signal. All lights on the hob are out, except possibly the residual heat indicator 'H'.



Tip!

The hob uses less than 0.5 Watt in the eco standby mode.

After 30 minutes in the standby mode, the hob will automatically switch to the eco standby mode to prevent unnecessary energy consumption.

OPERATION

Child lock

Your induction hob is equipped with a childproof lock that lets you lock the appliance. It prevents unintended switching on of the cooking zones.



Switching on the childproof lock

- Press the key button for 2 seconds.
A double audio signal will be heard. All buttons are now inactive, except for the key button. The hob first switches to the eco standby mode and then to the childproof lock mode. The red light is constantly on.
- Press the child lock button again for 2 seconds to switch off the childproof lock.
A single audio signal will be heard. The hob is now in standby mode. The red light next to the key button is off.



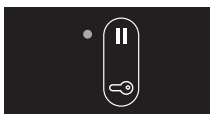
Tip!

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

When the hob is set to childproof mode, it uses just as little energy as when it is in eco standby mode.

Pause

With this pause function, you can set the entire hob to 'pause' for 5 minutes during cooking. The energy supply to the cooking zone will stop, without losing settings. However, do remember that the cooking zone will stay warm for some time; preferably remove delicate dishes from the cooking zone.



Switching the hob to pause mode

- Press the pause button once.
A double audio signal will be heard and the red light next to the pause button flashes.
 - ▷ Any set timers/kitchen timers stop.
 - ▷ All cooking zones are automatically switched back to setting 1 or 2; the wok burner will return to the lowest setting.
 - ▷ All buttons are inactive, except for the key button and the pause button. The on/off button of the individual cooking zones also remain active; they do, however, react with a delay of two seconds so that you can clean the control panel.

OPERATION

- If you press the pause button again within 5 minutes, the paused cooking processes will resume.
A double audio signal will be heard, the hob resumes the settings as they were set before the pause.
- If you do not undertake any further action within 5 minutes:
All active cooking zones will switch off automatically. After that the pause button will keep flashing for 25 minutes to indicate the cooking processes have been ended by the pause mode. The hob automatically switches from the pause mode to the eco standby mode after 25 minutes.

Recognising a mode

The eco standby mode	The red light next to the key button flashes slowly.
The standby mode	Not a single light is lit.
The childproof lock mode	The red light next to the key button is lit constantly.
The pause mode	The red light next to the pause button flashes.

Timer/Kitchen timer



Please note!

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



Switching on the timer

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

OPERATION



Switching on the kitchen timer

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



Please note!

- The kitchen timer is linked to the cooking zone if the accompanying cooking zone is switched on.
- If the kitchen timer is linked to a cooking zone, the cooking zone will switch off after the set time has passed.

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



Tip!

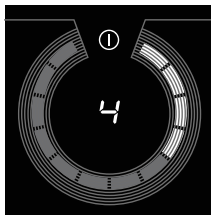
You can press and hold the + or - button to set the desired cooking time quicker.

Switching the audio signal on and off

- Press and hold the menu button and the timer/cooking timer button of a random cooking zone until you hear an audio signal.
The audio signal is now switched off for all button operations, except for the pause button and the key button.
Please note: *the kitchen timer alarm and the audio signal for error messages cannot be switched off.*
- Use the same button combination to switch the sound back on.

INDUCTION OPERATION

Switching on and power setting



1. Press the key button.
A single audio signal sounds.
2. Place a pan in the middle of a cooking zone.
The APd registers a pan and a flashing ‘-’ appears in the display. If you don’t do anything else, the cooking zone will switch off automatically after 10 seconds.
3. Slide with your finger over the slide control (clockwise) or tap with your finger on the slide control to set the desired setting. The cooking zone starts automatically at the setting that has been set.
4. Set a higher or lower power by sliding with your finger over the slide control or by tapping the slide control. The cooking zones have 12 settings. There is also a ‘boost’ setting for the induction zones.



Please note!

If the APd function is switched off, activate a cooking zone using the on/off button.

Automatic pan detection (APd)

Once the hob is switched on, if a pan is placed on an inactive cooking zone, the corresponding control will light up and can be operated immediately (without operating the on/off button). If the cooking zone is not switched on within 10 seconds it will switch itself off again. The cooking zone can be reactivated by removing the pan and replacing it on the cooking zone or by using the on/off button.

This function is active as standard, but can also be disabled. Disable the function by switching off the hob. Then from the Eco stand-by mode operating the ‘Pause’ button (09) for 5 seconds. The display will read ‘APd OFF’. By repeating this action, the function will be reactivated and ‘APd On’ will appear in the display.

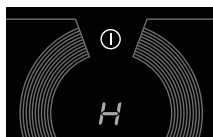


Please note!

If the hob doesn’t detect a pan, with or without iron content, after a power level has been set, the display will continue to flash and the cooking area will remain cold. If no pan with or without iron content is placed on the zone within one minute, the cooking zone will switch off automatically.

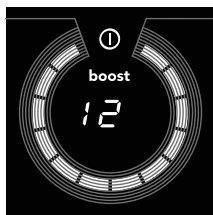
INDUCTION OPERATION

Residual heat indicator



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

Boost



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

Switching on 'boost'

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

Switching off 'boost'

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

1. Tap anywhere on the slider with your finger.
In the display you will see a lower setting.
- Or:**
2. Press the on/off button of the cooking zone you want to switch off.
You will hear a single audio signal and the display dims.
The cooking zone has been switched off completely.

Two cooking zones behind each other

- The two cooking zones which are behind each other affect each other. When both of these cooking zones are switched on at the same time, the power is shared between them automatically. The first set cooking zone will remain at the set setting at all times. The maximum set setting for the cooking zone to the front or back that is added later depends on the setting of the first cooking zone. When you have reached the maximum amount of cooking setting combinations, the last set setting will start to flash and is automatically lowered to the highest possible setting.
- Two cooking zones next to each other will not influence each other. You can set both cooking zones on a high setting.

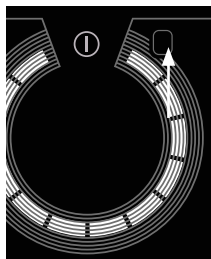
INDUCTION OPERATION

Bridge induction

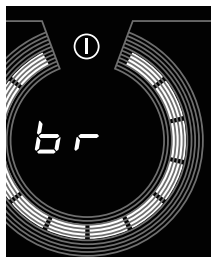
The Bridge induction zones can be linked to each other. This creates 1 large zone that can be used, for example, for a large fish pan or various pans on the same power.

- If the Bridge induction zones are linked, they cannot be set to boost and the menu functions cannot be used.
- Use a fish or other pan that covers at least one of the Bridge induction zones in the middle.

Switching on the Bridge function



1. Place a large pan on both cooking zones so that both zones are well covered.
2. Switch on the front cooking zone.
3. Press the bridge button of the front slide zone control for two seconds to select the bridge setting.
'br' will appear in the display of the rear zone. The rear zone can no longer be controlled. Both zones are heated according to the setting set in the front cooking zone.
4. Slide over the front slide control with your finger (clockwise) or tap on the slide control with your finger to set the desired setting.



Switching off the Bridge function

1. Press the bridge button of the front slide control for two seconds to switch off the bridge setting.
The bridge function switches off, the rear cooking zone display dims and setting 1 appears in the front cooking zone display.
- Or:**
2. Press the on/off button of the front cooking zone to switch off both cooking zones.
You will hear a single audio signal and the display dims. The cooking zone has been switched off completely.

INDUCTION OPERATION

Switching off

Switching off one cooking zone

Press the on/off button of the cooking zone you want to switch off.

You will hear a single audio signal and the slider dims.

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

Switching off all cooking zones

Press the key button briefly to switch off all the cooking zones at the same time.

A single audio signal sounds. The red light next to the key button will flash slowly.

- The hob is now in eco standby mode (see also 'eco standby mode').

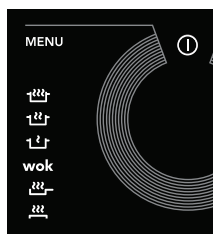
Automatic cooking programs

Each induction zone is equipped with 6 automatic cooking programs.

You can set any end time of an automatic cooking program with the aid of the kitchen timer function (refer to page 17).

The cooking programs are based on regular quantities.

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



To set an automatic program

The cooking zone is switched on.

- Press the menu button.
A series of 6 icons will light up, 1 of which brighter than the others.
- Again press the menu button, or press and hold down the menu button to go to the next menu function.
The selected cooking program automatically starts after 3 seconds. An 'A' for 'automatic' appears in the display.

If an automatic cooking program is active, you can go back to the manual cooking process by tapping the slide control with your finger.



Please note!

The cooking programs do not work if the zones are bridged.

INDUCTION OPERATION



Heating-up/cooking function

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



Simmering function

The temperature of the dish is constantly kept near the boiling point (90 °C - 95 °C). The simmer setting works best with a lid on the pan. Thicker dishes have to be stirred every 15 minutes. The maximum simmering time is 8 hours, unless a shorter time has been set with the aid of a timer.



Keep-warm function

The temperature of a dish is automatically kept at a constant temperature of 70 °C - 75 °C. The keep-warm setting works best with a lid on the pan. Larger quantities and thicker dishes need to be stirred occasionally. The maximum time for keeping warm is 8 hours, unless a shorter time has been set with the aid of a timer.

wok

Wok function

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



Searing function

The searing setting provides the optimal searing temperature. After the audio signal, the pan has reached its temperature. The oil or butter can be put into the pan and then the dish.



Grill function

The grill setting provides the optimal grilling temperature. An audio signal can be heard when the pan has reached its temperature.

INDUCTION OPERATION

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.

Use 'boost' and settings 11 and 12 to:

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

Use settings 9 and 10 to:

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

Use settings 7 and 8 to:

- fry thick pancakes;
- fry thick slices of breaded meat;
- fry up bacon;
- fry raw potatoes;
- make French toast;
- fry breaded fish;
- cook through pasta;
- fry thin slices of meat;
- roast large pieces of meat.

Use settings 4 to 6 to:

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

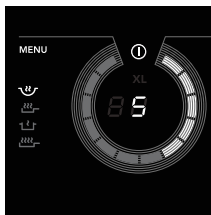
INDUCTION OPERATION

Use settings 1 to 3 to:

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

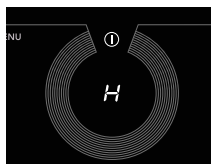
WOK BURNER OPERATION

Ignition and adjustment



1. Place the pan in the middle of a cooking grid.
2. Press the key button.
A single audio signal sounds.
3. Press the on/off button of the wok burner. The burner will light and will heat at setting 5.
Setting 5 will appear in the display and you will hear a single audio signal.
4. Set a higher or lower setting by sliding over the slide control with your finger or by tapping on the slide control. The burner can be set at 12 settings.

Residual heat indicator



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

Menu function



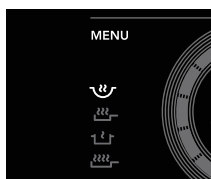
The wok burner is equipped with 4 burner settings. The burner is set to the wok setting automatically.

Use the 'Menu' button to select a 'searing setting', 'simmer setting' or 'XL searing setting'.

Setting a burner setting

Press the menu button, or press and hold down the menu button to go to the next menu function.

*The selected cooking program automatically starts after 3 seconds.
The icon concerned will light up.*



Wok setting

The wok setting provides concentrated heat to the core of the pan. Use the wok grille provided to ensure that the wok remains stable.

WOK BURNER OPERATION



Searing setting

Use this setting to sear dishes.

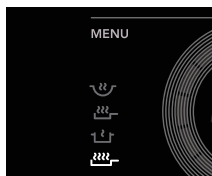
The outer burner is switched on and provides an equal distribution of heat in the pan.



Simmer setting

This setting is suitable for slow cooking and keeping your dish warm.

With twelve settings, the desired power can be controlled very precisely.



XL searing setting

Use this setting to sear dishes on high power. This setting is suitable for large pans (>28 cm).

The outer burner is switched on and, with the maximum available power, provides an equal distribution of heat in the pan.

Cleaning glass top



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.



Please note!

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

Cleaning wok burner elements



Please note!

Burner parts should not be cleaned in the dishwasher. Dishwasher detergents can corrode burner parts!

Persistent stains on enamel (pan supports, burner caps)

Persistent stains can best be removed with a fluid detergent or a plastic scouring sponge. Never use scouring powder, scouring pads, sharp objects or aggressive cleaning products.

Brass wok burner parts

Some wok burner parts are made of brass. It is not unusual to see a change in the colour of the brass as a result of the high temperatures involved in wok use.



Please note!

Consult the www.asko.com website for additional maintenance and cleaning instructions!

FAULTS

General



If you notice a crack in the glass top (however small), switch off the hob immediately, unplug the hob, and close off the gas supply. 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 'www.asko.com'. for more information.

Please note

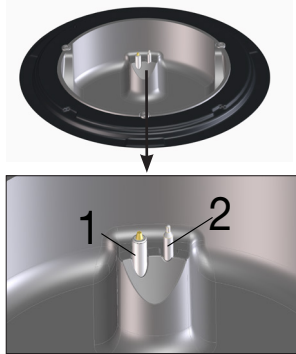
If the square red light above the pause button flashes (and none of the malfunctions below apply), please contact the service department.

Symptom	Possible cause	Solution
Induction zones		
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.
	APd checks the presence of a pan.	
The pans make a noise while cooking.	This is caused by the energy flowing from the hob to the saucepan.	This is normal for certain pans, particularly at high settings. This is not harmful for the pans or the hob.
You have switched a cooking zone on, but the display keeps flashing.	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 pages 11 and 12).

FAULTS

Symptom	Possible cause	Solution
A cooking zone suddenly stops working and you hear a signal.	The preset time has ended.	Switch off the signal by pressing the - or + button 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).
A fuse blows as soon as the hob is switched on.	The appliance is incorrectly connected.	Check the electrical connections.
'br' appears in the display and the controls do not respond.	The bridge function is switched on.	Switch off the bridge function (see page 21).
Error code F00/the red light next to the child lock button is lit and the light above the pause button is flashing.	The control panel is dirty or has water on it.	Clean the control panel.
Error codes F0 to F6 and FC.	Defective generator.	Please contact your service centre.
Error code F7.	The ambient temperature is not good.	Switch off all heat sources in the vicinity of the cooking plate.
Error codes F8 and F08/the red light next to the child lock button is lit and the light above the pause button is flashing.	Appliance overheated.	Let the appliance cool down and start cooking again.
Error code F9 and/or continuous audio signal.	The appliance has been connected incorrectly and/or the mains voltage is too high.	Have your connection changed.
Error code F99/the red light next to the child lock button is lit and the light above the pause button is flashing.	2 or more buttons are being operated simultaneously.	Do not operate more than 1 button at a time.
Error code FA.	Mains voltage is too low.	Contact your energy supplier.
Error code FAN.	Air circulation not good.	Make sure the venting holes under the cooking plate are open.
Other error codes.		Please contact your service centre.

FAULTS

Symptom	Possible cause	Solution
Wok burner		
There is a smell of gas near the appliance.	The appliance connection is leaking.	Turn off the main gas supply valve. Contact your installer.
<p>The burner does not ignite. Error code F4-066 *</p> 	Electrical connection not correct.	Contact your installer.
	Fuse defective/fuse switched off in fuse cupboard.	Replace the fuse or switch on the fuse again in the fuse box.
	Spark plug (1) dirty/damp.	Clean/dry the spark plug.
	Burner parts not placed correctly.	Use the centring notches to put the burner parts together.
	Burner parts dirty/damp.	Clean/dry the burner parts. Make sure that the outflow holes are open.
	Main gas supply valve closed.	Open the main gas valve.
	Fault in gas mains.	Consult you gas supplier.
	Gas bottle or tank is empty.	Connect a new gas bottle or have the tank refilled.
Wrong type of gas used.	Check whether the gas used is suitable for the appliance. Contact your installer if it is not correct.	
The burner does not burn evenly.	Burner parts not placed correctly.	Use the centring notches to put the burner parts together.
	Burner parts dirty/damp.	Clean/dry the burner parts. Make sure that the outflow holes are open.
	Wrong type of gas used.	Check whether the gas used is suitable for the appliance. Contact your installer if it is not correct.
Burner extinguishes after igniting. Error code F3 *	Thermocouple (2) is dirty.	Clean/dry the thermocouple

FAULTS

Symptom	Possible cause	Solution
Ceramic glass plate broken.		Close the gas main switch and pull the plug out of the socket. Contact your installer. Please note! Do not throw a broken ceramic glass plate in the glass recycling bin, but take it to the municipality's waste recycling centre.
Other error codes.		Please contact your service centre.

- * Reset error code: switch the hob 'off - on' using the key button.
Then switch on the gas zone using the slider.

TECHNICAL DATA

Information according regulation (EU) 66/2014

Measurements according EN60350-2 / EN 30-2-1

Model identification	HIG1944MF		HIG1944MB	
Type of hob	Gas-induction hob		Gas-induction hob	
Number of electric cooking zones and/or areas	3		3	
Heating technology	Induction cooking zones and cooking areas		Induction cooking zones and cooking areas	
For circular electric cooking zones: diameter of useful surface area per electric heated cooking zone in cm	Ø 21.0		Ø 21.0	
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area		22.0X18.0 cm		22.0X18.0 cm
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric hob}}$) in Wh/kg	193.6	188.8	193.6	188.8
Number of gas burners	1		1	
Energy efficiency per gas burner ($EE_{\text{gas burner}}$) in %	59.1		59.1	

Disposal of the appliance and packaging

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

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

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

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



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

Separate processing of household appliances helps to prevent any potential negative impact on the environment and on 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.



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



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.

 **ASKO**



560500