



Instructions for use

Induction hob

HI1621G / SIVK6B9TS

HI1631G / SIVK6B7TS

HI1731G / SIVK6B7TS

Pictograms used



Important information



Tip

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Your induction hob

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YOUR INDUCTION HOB

Introduction

This hob has been designed for the real lover of cooking. Cooking on an induction hob has a number of advantages. It is easy, because the hob reacts quickly and can also be set to a very low power level. Because, moreover, it can also be set to a high power level, it can bring dishes to the boil very quickly. The ample space between the cooking zones makes cooking comfortable.

Cooking on an induction hob is different from cooking on a traditional appliance. Induction cooking makes use of a magnetic field to generate heat. This means that you cannot use just any pan on it. The pans section gives more information about this.

For optimum safety the induction hob is equipped with several temperature protections and a residual heat indicator, which shows which cooking zones are still hot.

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

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

The manual also serves as reference material for service technicians.

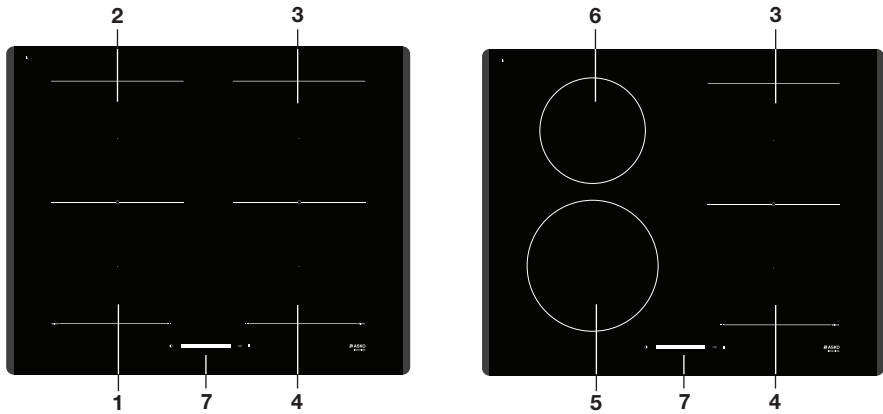
Please, therefore, stick the appliance identification card in the space provided, at the back of the manual.

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

Enjoy your cooking!

YOUR INDUCTION HOB

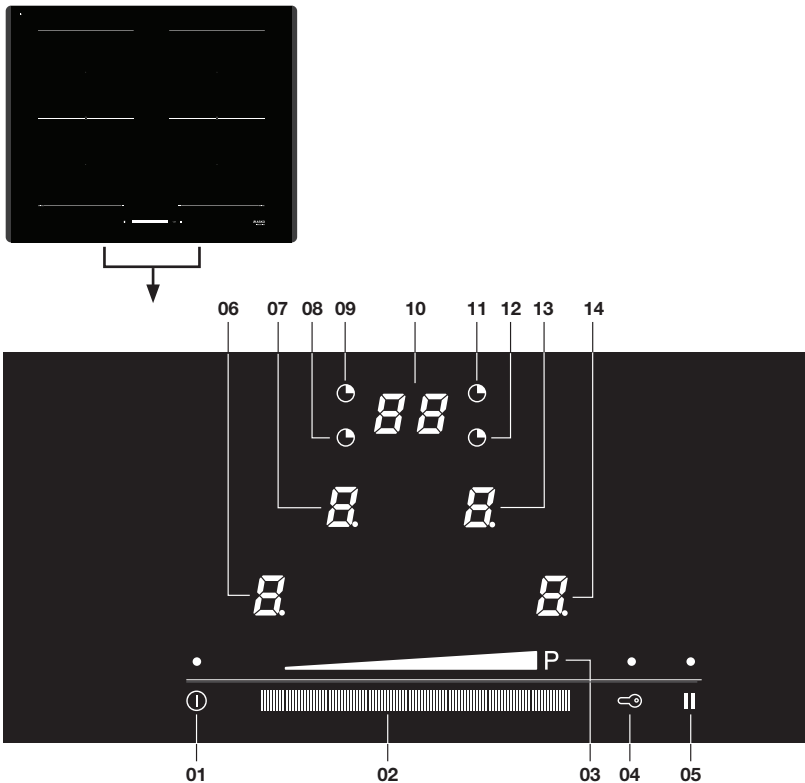
Description



1. Cooking zone 'Flex Induction': 180x220 mm / 2.1 kW (3.0 kW in Boost)
2. Cooking zone 'Flex Induction': 180x220 mm / 1.6 kW (1.85 kW in Boost)
 - ▷ Bridge zone Left (zone 1+2): 400x220 mm / 3,0 kW
3. Cooking zone 'Flex Induction': 180x220 mm / 1.6 kW (1.85 kW in Boost)
4. Cooking zone 'Flex Induction': 180x220 mm / 2.1 kW (3.0 kW in Boost)
 - ▷ Bridge zone Right (zone 3+4): 400x220 mm / 3.0 kW
5. Cooking zone: \varnothing 200 mm / 2.3 kW (3.0 kW in Boost)
6. Cooking zone: \varnothing 160 mm / 1.4 kW
7. Control panel

YOUR INDUCTION HOB

Control panel



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

Read the separate safety instructions before use.

Temperature safety

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

Cooking-time limiter



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

Setting	The cooking zone switches off automatically after:
1	8 hours
2	6 hours
3	5 hours
4	5 hours
5	4 hours
6	1.5 hours
7	1.5 hours
8	1.5 hours
9	1.5 hours
boost (P)	1.5 hours

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

Healthy cooking

Burning point of different types of oil

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

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

Induction noises

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.

Pans are making noise

- 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.

The fan is making noise

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

Pans

Always place a pan in the middle of a cooking zone. In Bridge function always use a (fish) pan where at least one of the centre/middle positions of the linked zones is covered.

Pans for induction cooking

Induction cooking requires a particular quality of pan.



Pans that have already been used for cooking on a gas hob are no longer suitable for use on an induction hob.

- Only use pans that are suitable for electric and induction cooking with:
 - ▷ a thick base (minimum 2.25 mm);
 - ▷ a flat base.
- The best are pans with the 'Class Induction' quality mark.



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



Be careful with thin enamelled sheet-steel pans! The enamel may become damaged at high settings if the pan is too dry; High power level settings may cause the base of the pan to warp.

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

Minimum pan diameter

- The diameter of the bottom of the pan must be at least 12 cm. The best results are achieved by using a pan with the same diameter as the cooking zone. If a pan is too small the zone will not work.
- The length of a fish-pan (oval pan), used on the Bridge zones, must be at least 22 cm.

Pressure cookers

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

Power level setting

The cooking zones have 9 levels. Beside it there is a level 'boost' (P). If you have switched on the hob the required cooking zone can be chosen within the next 5 seconds. Set the power level by touching the slider. At the first touch, the level is set according to the part of the slider that you touch. By sliding along the slider, the power level setting is changed. By sliding to the right, the level increasing, while sliding to the left decreases the level. When you move your finger away from the slider, the cooking field starts to operate at the level set.

Boost function

- You can use the 'boost' function to cook at the highest power level during a short period of time (max.10 minutes). After the maximum boost time the power will be reduced to setting 9.
- **Boost function is not available in Bridge mode!**

Boost power management

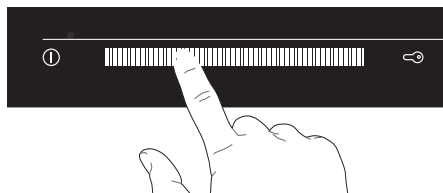
- Due to the restricted power of the induction hob, the boost function can only be set on one cooking zone simultaneously (for both left or right cooking zones). **When switching a cooking zone to the boost setting the other active cooking zone will automatically be set to a lower power or will be switched off.**
 - ▷ The setting, which are set to a lower power, will be flashing in the display.

Pan detection

If the hob does not detect a (ferrous) pan after the cooking power has been set, the pan detection symbol and the selected power setting will flash alternately in the display and the hob will remain cold. If a (ferrous) pan is not placed on the cooking zone within 1 minute, the cooking zone will automatically switch off (see also chapter 'Pans').

Using the touch keys




Place the tip of your finger flat on a key or the slider to achieve the best results. You do not have to apply any pressure. The touch keys only react to the light pressure of a fingertip. Do not operate the controls with any other objects. Each key or the slider activation is followed by a sound signal.



Indications in the display

In display	Status
1 9	Power setting cooking zone; 1 = low setting / 9 = high setting
P	Boost function active
A	Automatic heat-up function selected
☐	No (suitable) pan on cooking zone (pan detection symbol)
L	Child lock function selected
n	Bridge function selected
H	Residual heat indicator; The hob has a residual heat indicator for each cooking zone to show those which are still hot. Although the hob is switched off, the indicator 'H' will remain on for as long as the cooking zone is hot! Avoid touching them when this indicator is lit. Danger! Risk of burns.
	Pause hob operations active.
⌂	Fault code; See 'Troubleshooting table'
E	Fault code; See 'Troubleshooting table'

Hob functions table

Function	Key(s) to use	Description
Bridge	Simultaneously touch the left-hand side or right-hand side cooking zone keys.	The cooking zones can be bridged (linked) to each other. This creates one large zone that can be used for example for a large fish pan or one large cooking pan. <ul style="list-style-type: none"> ▸ If the zones are bridged, they cannot be set to boost. ▸ Use a (fish) pan where at least one of the centre/middle positions of the Bridge zones is covered.
Autocook function	Press and hold slider	The automatic heat-up function temporarily increases the power (setting '9') to heat the contents of the pan. This function is available in settings 1-8.
Timer		The timer can be set separately for each cooking zone. Cooking times of up to 1 hour and 59 minutes can be programmed. The timer stops as soon as the pan is removed and resumes when the pan is put back. The timer alarm beeps after the set time has passed. The cooking zone automatically switches off when the set time has elapsed. When no cooking zone is selected the timer works as a kitchen timer (no automatic switch off). Timer may be set only if no timer alarm (kitchen timer) is activated. If the alarm has been set, it will continue counting down after the hob has been switched off. The alarm can only be switched off when the hob is switched on.
Lock		Lock function; to lock the operation of the appliance and use of cooking zones.
		Child lock function; by activating the Child Lock protection you can stop the operation of the appliance and the use of hotplates, protecting the children from accidental start and eventual injury. Can only be activated when no cooking zone is selected or active.
Pause		Use pause mode if you wish to interrupt the cooking process (for example to clean the hob during cooking). Heating of the cooking zones, timer settings, etc. will then be paused. The maximum pause time is 10 minutes. After 10 minutes in pause mode the hob will switch off. The pause mode is available when the dot above the pause key is visible.
Recall	Within 6 seconds after accidental switch off press the On/off key and then press direct the Pause key.	By using this function you may recall any preceding settings on activated hotplates in case you had accidentally switched the hob off. The recall function can only be used if at least one cooking zone was active (cooking level >0) independent from key lock.

Cooking settings

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

Use setting 'boost' to:

- bring the food or liquid to the boil quickly;
- 'shrink' greens;
- heat oil and fat;
- wok

Use setting 9 to:

- sear meats;
- cook fish;
- cook omelettes;
- fry boiled potatoes;
- deep fry foods.

Use setting 7 and 8 to:

- fry thick pancakes;
- fry thick slices of breaded meat;
- fry bacon (fat);
- cook raw potatoes;
- make French toast;
- fry breaded fish;
- cook through pasta;
- fry thin slices of (breaded) meat;

Use setting 4-6 to:

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

Use settings 1-3 to:

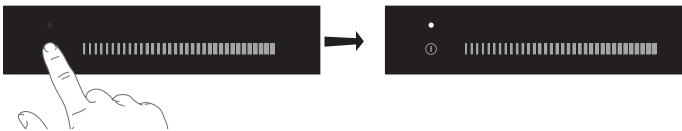
- simmer bouillon;
- stew meats;
- simmer vegetables;
- melt chocolate;
- poach;
- melt cheese.

OPERATION

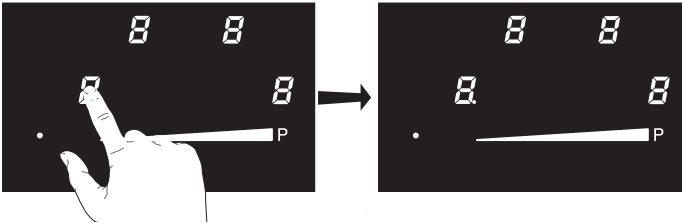
Switching on and power setting

The power can be set to 9 different levels. The hob also has a 'boost' setting which is indicated by a 'P' on the display (see 'Boost').

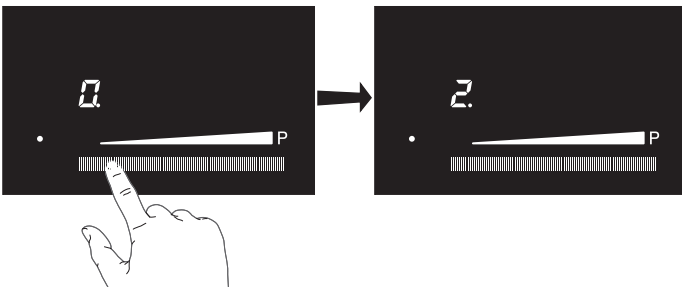
1. Place the pan in the middle of a cooking zone.
2. Press the On/Off key for at least 1 second.
 - A single beep sounds. The hob is on and cooking zone displays are illuminated.
- If no further action or setting is taken within the following 20 seconds, the hob is automatically switched off.



3. Press the cooking zone key of the desired cooking zone.
 - A single beep sounds. The dot directly below the corresponding display will light up and is assigned to the visual slide control.



4. Slide your finger over the slide control to set the desired setting.
 - The cooking zone starts automatically at the level that has been set.
- Set a higher or lower power by sliding with your finger over the slide control.
- The cooking zones have 9 levels and a boost level (P).
- During the following 10 seconds the slider key is switched off and the decimal dot disappears. The selected cooking zone is active.



Changing the cooking zone power setting

1. Press the cooking zone key of the desired cooking zone.
 - ▶ *The dot directly below the corresponding display will light up and is assigned to the visual slide control.*
2. Slide your finger over the slide control to change the power setting.



Please note!

- The appliance is connected to 1 phase. All 4 zones cannot be used at the same time. The 2 small zones and 1 large zone or the 2 large zones can be used at the same time. When setting the power level for one of the zones, the system automatically selects the optimal power distribution. It could be that another zone will be reduced in power or switched off completely. When this is happening, the display of the related zone will flash.

Switching off

Switching off one cooking zone

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

1. Press the cooking zone key of the desired cooking zone.
2. Use the slide control to set the cooking zone to '0' (off).
 - ▶ The cooking zone switches off.
 - ▶ The hob switches off after 20 seconds if all cooking zones are set to '0' and no other process is being used.

Switching off all cooking zones

Several cooking zones are active.

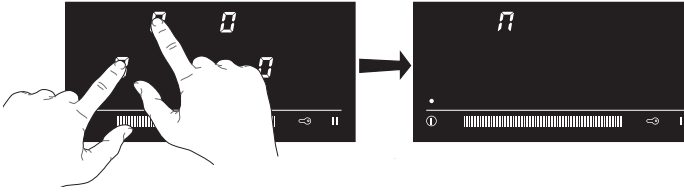
1. Press the On/Off key to switch off all cooking zones.
 - ▶ *You will hear a beep. All displays are off. The hob is switched off.*

Bridged induction zones

Activating the bridged cooking zone

1. Press the On/Off key.
2. Simultaneously touch the left-hand side or right-hand side cooking zone keys.
 - ▶ *The 'bridged indicator' will appear on the rear zone display to indicate that the two cooking zones are bridged.*
3. Set the desired cooking power for the bridged cooking zone.
4. To change the bridged zone's cooking power later on, first press the sensor for the front cooking zone.

OPERATION



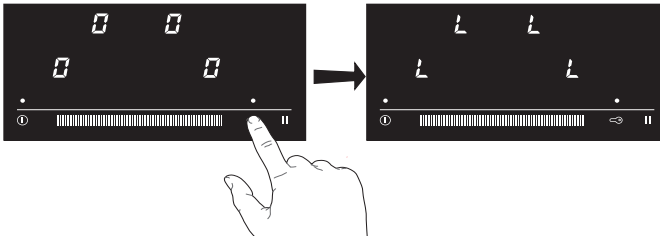
De-activating the bridged cooking zone

1. Simultaneously touch the left-hand side or right-hand side cooking zone keys.
 - ▷ The 'bridged indicator' will disappear on the rear left zone display.

Child lock

Activate the child lock

1. Switch the appliance off and on again using the on/off key.
 - ▷ Press the child lock key for at least three seconds until you hear a beep.
For a few seconds the cooking zone displays will show 'L'. The child lock is activated.
The child lock is available when the dot above the child lock key is visible.



De-activate the child lock

1. Switch the appliance on using the on/off key.
2. Press the child lock key for at least three seconds until you hear a beep.
 - ▷ The cooking zone display will show '0'. The child lock is de-activated.

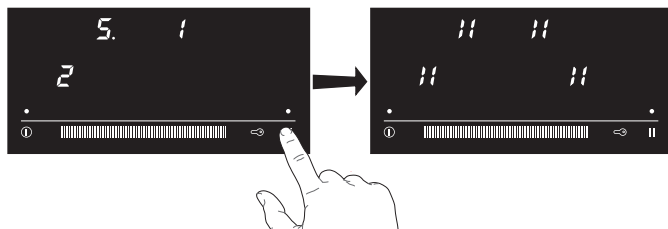


Tip! Set the hob to child lock mode before starting to clean the hob. This will prevent the hob being switched on by accident.

Pause mode

Activate pause mode

1. Press the pause key until you hear a beep.
 - ▷ The cooking zone display will show the 'pause indicator'. The hob is now in pause mode.



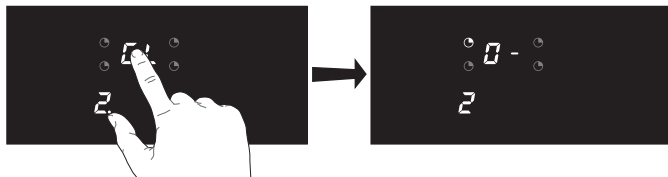
De-activate pause mode

1. Press the pause key until you hear a beep.
 - ▷ *The indicator above the pause key will flash.*
2. Press somewhere on the slide control or cooking level display.
 - ▷ *The active settings can be read in the display.*

Cooking-timer/alarm

Setting the cooking-timer

1. Select the desired cooking zone and set the power level.
2. Touch the timer display.
 - ▷ *The timer indicator of the relevant cooking zone flashes.*



3. Use the slide control to adjust the desired time.
 - ▷ First set a value in the right display and wait until the figure no longer flashes and a dash appears in the left display. Then set the left display (if a preset time longer than 9 minutes is required).
 - ▷ The selected cooking zone will switch off automatically once the set time has elapsed.

Setting the kitchen timer

1. Touch the timer display.
 - ▷ Make sure that all the cooking zones are switched off.
2. Use the slide control to adjust the desired time.
 - ▷ First set a value in the right display and wait until the figure no longer flashes and a dash appears in the left display. Then set the left display (if a preset time longer than 9 minutes is required).
 - ▷ *An alarm signal will sound once the set time has elapsed.*
3. Press the slide control to switch off the signal.

OPERATION

Autocook function

Switching on

1. Place the pan in the middle of a cooking zone.
2. Press the On/Off key.
 - *A single beep sounds.*
3. Press the desired cooking zone key.
 - *A single beep sounds. The indicator directly below the corresponding display will light up.*
4. Slide your finger over the slide control to set the desired setting. Hold the slide control for at least 3 seconds at the desired level.
 - *An 'A' will appear in the display alternating with the selected cooking level. When the Autocook function has expired, the cooking zone will switch automatically to the selected level which is then indicated permanently in the display.*

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

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

Switching off

1. Press the display of the relevant cooking zone.
2. Select another cooking level using the slide control.
 - *The boost switches off automatically.*

Recall function

If the control was accidentally switched off through the on/off key all settings can be restored using the recall function.

1. Press within 6 seconds the on/off key.
2. Confirm to continue by pressing the pause key.

Cleaning

Daily cleaning

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

Stubborn stains

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



Never use abrasives. They leave scratches in which dirt and lime scale can accumulate. Never use anything sharp such as steel wool or scourers.

TROUBLESHOOTING

General

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

Troubleshooting table

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

Symptom	Possible cause	Solution
The display lights up when the hob is activated for the first time.	This is the standard set-up routine.	Normal operation.
The fan runs on for several minutes after the hob has been switched off.	The hob is cooling.	Normal operation.
A slight smell is noticeable the first few times the hob is used.	The new appliance is heating up.	This is normal and will disappear once it has been used a few times. Ventilate the kitchen.
The pans make a noise while cooking.	This is caused by the energy flowing from the hob to the saucepan.	At high settings this is perfectly normal for some pans. It will not damage either the pans or the hob.
You have switched on a cooking zone, but the display shows 'u'.	The pan you are using is not suitable for induction cooking, or has a diameter of less than 12 cm.	Use a suitable pan.
A cooking zone suddenly stops working and you hear a signal.	The preset time has ended.	Press the slide control to switch off the signal.
The hob is not working and nothing appears in the display.	There is no power supply due to a defective cable or a faulty connection.	Check the fuses or the electric switch (if there is no plug).
A fuse blows as soon as the hob is switched on.	The hob has been wrongly connected.	Check the electrical connections.
'n' appears on the rear left control display. The touch controls are not working.	The bridge function is activated.	Deactivate the bridge function.

TROUBLESHOOTING

Symptom	Possible cause	Solution
Continuous beep and Er03 flashing on the display.	The control panel is dirty or has water lying on it.	Clean the control panel.
Error code E5 and E6.	Defective generator.	Contact the service department.
Error code E2.	Appliance over heated.	The appliance has been switched off because of over heating. Let the appliance cool down and start again on a lower setting.
Error code E3 flashing on the display.	Unsuitable cookware that lacks ferromagnetic properties.	Use suitable pot or pan.
Error code U400 and/or continuous beep.	The appliance has been connected incorrectly and/or the mains voltage is too high.	Let your connection be changed.
'Flash' symbol.	You have pressed two or more keys at the same time.	Do not operate more than one key at the same time.
Error code Er47.	Communication error between controls and induction generator.	Verify connection of main power is correctly and functional. Other wise contact the service department.
Other error codes.	Defective generator.	Contact the service department.



In case of an operation failure or if the faults / error indication does not disappear, disconnect the cooking hob from the power mains for a few minutes (undo the fuse or turn of the main switch); then, reconnect it to the power mains and turn on the main switch key. If the problems persist, call a service technician.

TECHNICAL DATA

This appliance meets all relevant CE guidelines.

Hob type	HI1631G/HI1731G	HI1621G
Induction	x	x
Connection	220/240-50/60Hz	220/240-50/60Hz
Maximum power cooking zones and diameters		
Front left	2100 W / (3000 W Boost) 18 x 22 cm	1400 W / ø 16 cm
Rear left	1600 W / (1850 W Boost) 18 x 22 cm	2300 W / ø 20 cm
Bridge left	3000 W / 40 x 22 cm	-
Rear right	1600 W / (1850 W Boost) 18 x 22 cm	1600 W / (1850 W Boost) 18 x 22 cm
Front right	2100 W / (3000 W Boost) 18 x 22 cm	2100 W / (3000 W Boost) 18 x 22 cm
Bridge right	3000 W / 40 x 22 cm	3000 W / 40 x 22 cm
Load		
L1	3700 W	3700 W
L2	3700 W	3700 W
Total connected load		
	7400 / 3700 W	7400 / 3700 W

Operate appliance on 1 phase

If the home installation is not suitable for 32 A current the appliance's total power consumption can be limited (power limiter) so that the power consumption doesn't rise above 16 Amp's (Lo Setting). In this setting, not all zones can be used to the maximum, due to the power limitation" The appliance will beep and the display will flash the set power when the maximum power consumption has been reached.

Setting

- When the appliance is switched off, press and hold the child lock key.
 - After three seconds, the underscore symbols will light up on the cooking zone displays.
- Release the child lock key and touch any two cooking zone displays simultaneously.
 - Currently set maximum power (7.4) will be indicated on the timer display.
- To change the maximum total power from 7.4 kW (32 A) to 3.7 kW (16 A), touch the left part of the slider; to set the value to 7.4, touch the right part of the slider.
 - The setting will be displayed on the timer function display.
- Save the new setting by pressing the on/off key.
 - To leave the settings process without saving any changes, press the child lock key.
 - To change the setting at a later time, repeat the process.

TECHNICAL DATA

Information according regulation (EU) 66/2014

Measurements according EN60350-2

Model identification	HI1631G HI1731G	HI1621G		
Type of hob	Induction hob	Induction hob		
Number of cooking zones and/or areas	4	4		
Heating technology	Induction cooking zones and cooking areas	Induction cooking zones and cooking areas		
For circular cooking zones: diameter of useful surface area per electric heated cooking zone in cm	-	-	20	16
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric hob}}$) in Wh/kg	-	-	179.58	179.58
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area L/W in cm	18.0 x 22.0 cm		18.0 x 22.0 cm	
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric hob}}$) in Wh/kg	179.58		179.58	

Tips for energy-efficient cooking with hobs

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

ENVIRONMENTAL ASPECTS

Disposal of packaging and appliance

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 may have been used:

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

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



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

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

Declaration of conformity

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



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

Stick the appliance identification card here.

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

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

 **ASKO**



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