a ASKO



Instructions for use Gas hob

- HG1666A HG6CBE1C
- HG1666S HG6CBE1C
- HG1776A HG7BBE1C
- HG1776S HG7BBE1C
- HG1986A HG9CBE1C
- HG1986S HG9CBE1C

EN Manual

EN 3 - EN 8

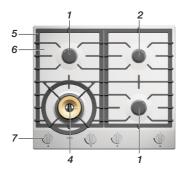
Pictograms used:



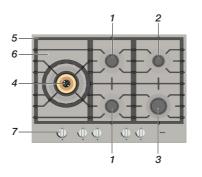
Important information

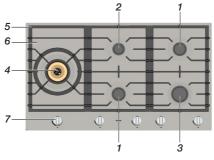
OPERATING INSTRUCTIONS

Description



- 1. standard burner
- 2. simmer burner
- 3. rapid burner
- 4. wok burner
- 5. pan support
- 6. drip tray
- 7. control knob





OPERATING INSTRUCTIONS

Ignition and adjustment

3 Control knob

Standard burner

- 1. zone indication
- 2. 0 position
- 3. high setting
- 4. low setting

Each burner is fully adjustable between high and low settings.

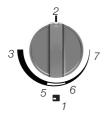
- Press the control knob and turn it anticlockwise. The burner will ignite.
- Press the control knob fully for at least 3 seconds between high
 (3) and low (4) settings. The thermocouple safety pilot has been activated.

Wok burner with double regulator

- 1. zone indicator
- 2. 0 position
- 3. high setting
- 5. outer ring low setting / Inner ring high setting
- 6. outer ring off / inner ring high setting
- 7. inner ring low setting

The wok burner with double regulator is easy to control.

- The outer ring can be adjusted between high setting and low setting between positions 3 and 5. The inner ring will then continue to burn on high setting.
- Press the control knob between positions 5 and 6.
 The outer ring will switch off and the inner ring can be adjusted between high setting (6) and low setting (7).



control knob wok with double regulator

MAINTENANCE

Use



error



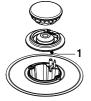
good



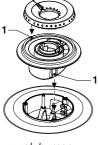
wok ring



Small pan grid



burner



wok burner

Pans

- Always ensure that the flames remain under the pan.
 A lot of energy is lost if flames burn around the pan. The handles may 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 for use with the wok burner supplied or obtainable as an accessory provides extra stability for woks with a round base.

Small pan grid

The small pan grid supplied or obtainable as an accessory makes it possible to use very small pans.

Pan support

Place the pan supports vertically, without sliding over the drip tray. Position the pan supports on the drip tray in the correct way.

Burner

Use the positioning pins (1) to put the burner parts together.

Wok burner

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

MAINTENANCE

Maintenance

Regular maintenance after use prevents food residue from encrusting and creating persistent stains. Use a mild cleaning detergent to remove stains.

Clean the control knobs, burners and pan supports first and then the drip tray or glass cover. This will prevent the drip tray or glass cover from becoming dirty again during cleaning.



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



Stainless steel drip tray with coating

Drip trays with an 'easy clean' coating are easily cleaned with a mild cleaning detergent. Do not use aggressive cleaning products! They may damage the coating.

Persistent stains on enamel (pan supports, burner caps, drip trays)

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.



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

FAULTS

Fault table

If your gas hob does not work properly it does not always mean that it is defect. Try to solve the problem yourself first by checking the points in the table below or check the '**www.asko.com**' website for more information.

SYMPTOM	POSSIBLE CAUSE	SOLUTION
There is a smell of gas near the appliance.	The appliance connection is leaking.	Turn off the main gas supply valve. Contact your installer.
A burner does not ignite.	Plug not in socket. Fuse defective/fuse switched off in fuse box.	Put the plug into the socket. Replace the fuse or switch on the fuse in the fuse box.
	Spark plug (1) dirty/damp.	Clean/dry the spark plug.
	Burner parts not placed correctly.	Use the centring positioning pins 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 leads 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.	The control knob has not been pressed long and/ or deep enough (at least 3 seconds).	Keep the control knob fully pressed for at least 3 seconds between high and low settings. This can take longer the first time because of the gas supply.
	Thermocouple (2) is dirty.	Clean/dry thermocouple.

Disposal of the appliance and packaging

Sustainable materials have been used during manufacture of this appliance.

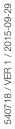
The appliance packaging is recyclable. The following materials may have been used:

- cardboard;
- paper;
- polyethylene film (PE);
- CFC-free polystyrene (PS-rigid foam);
- polypropylene tape (PP).

Dispose of these materials in a responsible way 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 at the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance such as this hob separately avoids possible negative consequences for the environment and health and enables the constituent materials to be recovered, resulting in significant savings in energy and resources.







en (06-18)