

USE AND CARE GUIDE

Guide d'utilisation et d'entretien

Bruksanvisning

Guía de uso y cuidados

Brugs- og vedligeholdelsesvejledning

Bruks- og vedlikeholdsveiledning

Guia de Utilização e Manutenção

Guida per l'uso e la manutenzione

Käyttö- ja hoito-opas

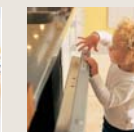
Bedienungsanleitung

Gebruikers- en Onderhoudshandleiding

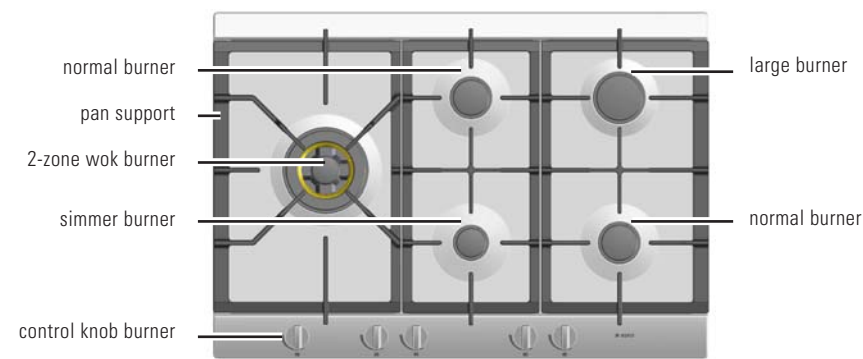
HOB T120

HOB T130

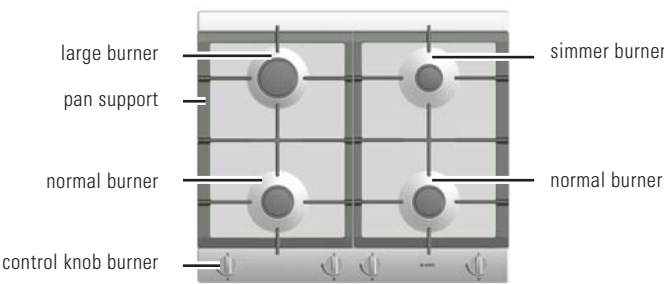
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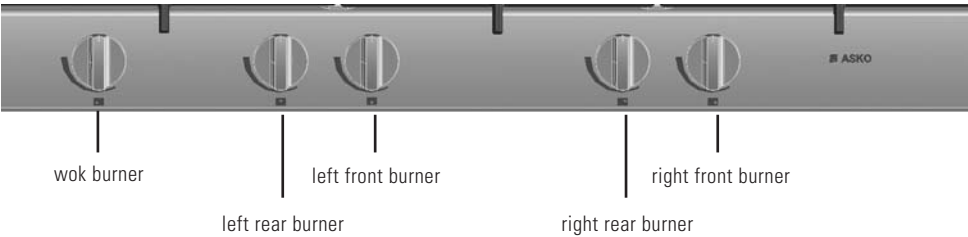
hob T130



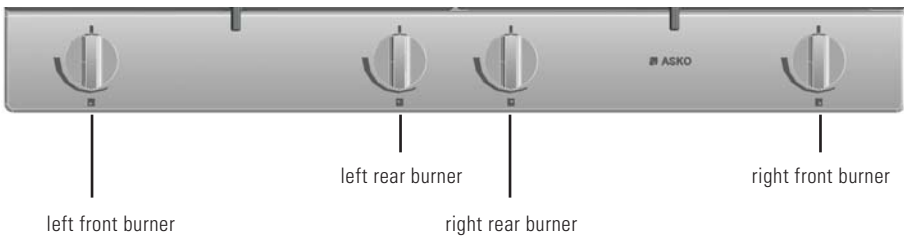
hob T120



hob T130



hob T120



AU

english ►

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Australia

ASKO Appliances

VICTORIA

Address: 35 Sunmore Close
Moorabbin 3189
Phone: 03 - 8551 2200
Fax: 03 - 8551 2220

NEW SOUTH WALES

F3 / 3-9 Birnie Avenue
Lidcombe 2141
02 - 8748 2900
02 - 8748 2920

QUEENSLAND

Address: 2/112 Fison Ave Eagle Farm,
QLD. 4009
Phone: 07 - 3868 2989
Fax: 07 - 3868 2991

SOUTH AUSTRALIA

45 Hampton Road
Keswick, S.A. 5035
08 - 8293 1833
08 - 8293 8399

WESTERN AUSTRALIA

Address: 15 Walters Drive
Osborne Park 6017
Phone: 08 - 9244 4366
Fax: 08 - 9244 4175

- ▶ You have chosen to cook with gas.
You have therefore also chosen a
hob which offers optimum ease of
use. The gas hob is easy to operate,
heats up quickly and is reliable.
Furthermore, the gas flame can be
adjusted very accurately.
Professional chefs don't cook with
gas for nothing!
- ▶ Thanks to the spacious positioning of
the wok burner, a wok can be used
and leave minimal two burners free
for the preparation of other dishes.
- ▶ By reading through these
instructions you can find out quickly
and simply about the possibilities
offered by your appliance. Advice on
safety and the maintenance of your
appliance is included, as well as
environmental tips and ways of
saving energy.
- ▶ Do not throw away the instructions
for use and the installation
instructions. Another user who takes
on the appliance will find this
information useful.

Happy cooking.

**ventilation****use****pans****flambéeing under extractor hood****do**

- ▶ When a gas cooking appliance is being used heat and moisture is produced in the area where the appliance is situated. Make sure that the area is sufficiently ventilated; open natural ventilation openings or fit a mechanical ventilator (extractor).
When the hob is used for longer periods extra ventilation may be needed, such as an open window or a higher setting on the ventilator (extractor).
- ▶ This cooking appliance is designed for household use. It should only be used for preparing meals.
- ▶ Use pans with a diameter of between 12 and 28 cm.

don't

- ▶ Never cover ventilation openings in the kitchen.
- ▶ Do not block the combustion air openings at the rear of the hotplate.
- ▶ Do not spray aerosols in the vicinity of the appliance while in operation.
- ▶ Where the appliance may be installed in marine craft or caravans it shall not be used as a space heater.
- ▶ Do not use the appliance to heat the kitchen. This will produce a damp atmosphere.
- ▶ Smaller pans will be unstable, and larger pans may cause walls or knobs to overheat.
Using pans which are too big may deform the control knobs or discolour the walls. This is not covered by the guarantee.
- ▶ Never flambe under an extractor. The high flames can cause fire. Even if the ventilator is switched off.

things to watch out for

1 open the mains tap**2 plug the appliance in**

check: the distance between pan and knob and the distance between pan and wall.

check: that the pan supports are positioned correctly on the drip tray.

- ▶ Only appliances equipped with an electronic igniter have a flex.
- ▶ The distance from a knob or a non heat resistant wall is always greater than 2 cm.
- ▶ When the flame reaches the ends of the pan support, the flame could damage the enamel.
- ▶ If the pan is nearer, the knobs or the wall may become discoloured or deformed.
- ▶ Discoloration of or damage to the enamel of the pan supports is not covered by the guarantee.

lighting

A symbol below the control knob indicates which burner is being operated.



- ▶ Push the control in and turn it to the full on position. The burner lights automatically.

- ▶ If a burner refuses to light, always check:
 - that the cover is properly aligned on the burner;
 - that the burner is clean and dry.

adjusting

- ▶ You may set the knob at any position between full-on and simmer.

flame protection

- ▶ These appliances are fitted with a thermocouple. This is a thermoelectric protection system. It ensures that the gas tap is closed if the flame goes out.

- ▶ It is important that you check regularly whether or not this protection system is working properly.

testing

1. Blow out the flame and wait for one minute. The gas tap now closes, and no more gas should come out of the burner.
2. Hold a lighted match next to the burner. The burner should not ignite now. If it does, you should contact the service department immediately.

sauteing and frying
deep-frying and blanchin, boiling large quantities
stir-frying



▶ are best done on the rapid burner. This gives the greatest heat.

▶ Choose the right sized pan. The best is between 16 and 28 cm in diameter, although a 10 cm pan will also fit on the burner.

stewing and steaming
cooking standard portions
making a roux



▶ The vario burner is ideal for preparing portions for about 4 people.

▶ Choose the right sized pan. The best is between 16 and 28 cm in diameter, although a 10 cm pan will also fit on the burner.

making sauces
keeping food hot
cooking through/simmering



▶ are best done on the simmer burner.

▶ At full heat, this burner is large enough to cook food through.

stir-frying



▶ is best done on the 2 zone wok burner.

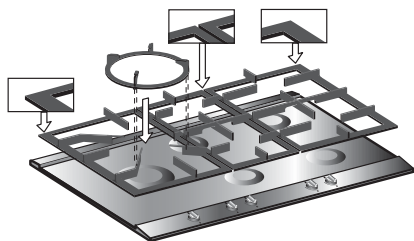
▶ This burner is particularly suitable for stir-frying in a wok. In addition to using the wok burner for stir-frying, you can also use it for stewing, steaming and deep-frying small quantities in the wok.

pan supports



▶ The pan supports should have their narrow edges next to each other. When removing and fitting the grids, take care that you remove them by lifting them straight up and fit them by lowering them straight down, so that you avoid scratching the drip tray.

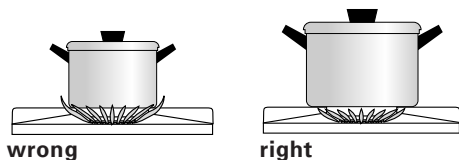
▶ **Be careful:** always fit the wok support (hob T130) on the auxillary support at an angle of 45 degrees. A wrongly fitted wok support will become too hot, resulting in possible damage.



wrong

right

saving energy



wrong

right

do not use too small a pan



▶ The points of the flames are hottest. If flames escape around the sides of the pan much heat is lost.

▶ To use the gas as efficiently as possible it is best to use a pan with a large diameter.

cook with the lid on the pan



▶ This can save on energy by up to 50%.

use heavy pans



▶ Thin and light pans will cause food to burn on the pan more easily. They will also lose their shape more easily and therefore become less stable.

▶ If the base of the pan is thick it will take a little more time for the heat to reach the food, but the base will have a more uniform temperature.

- ◆ Regular wiping down directly after use prevents dirt from burning on and resulting in stains which are difficult to remove.

daily ▶

stubborn stains on enamel ▶

stubborn stains on stainless steel

note

do

- ▶ Clean the appliance with water and a detergent or all purpose cleaner.
- ▶ Remove with a non-abrasive cream or a soft sponge.
- ▶ Remove with 3M cleaner for stainless steel or a non-scouring sponge. These sponges can be recognised by their white surface e.g. Scotch Brite no. 373.
- ▶ If stains cannot be removed, clean the hob with the proprietary HG barbecue grill & oven cleaner. Always treat the whole drip-tray, to prevent "colour differences". Always treat with a stainless steel polish/care product afterwards.

- ▶ Any spillage should be removed immediately, particularly red cabbage, apple sauce and rhubarb. These can leave permanent spots on the enamel or on stainless steel.

don't

- ▶ Avoid using too much water to prevent it entering the burner or ventilation openings.
- ▶ **Never use** scouring powders, aggressive cleaning agents, green scours.
- ▶ Green scours contain scouring agents which can scratch stainless steel. The structure of the stainless surface is such that (shiny) spots may appear after polishing or scouring.
This damage is not covered by the guarantee.
- ▶ Do not drop hot burner caps in cold water. Because of the strong cooling they might get damaged.

solving problems yourself

◆ If your appliance does not operate as required, check first if you can solve the problem yourself by using the table below. The cause of the problem is often a simple one.

burner does not burn well 

burner does not ignite 

cause

- ▶ Burner dirty or moist.
- ▶ Hob not suitable for type of gas.
- ▶ Burner dirty or moist.
- ▶ One burner not working.

remedy

- ▶ Clean and/or dry the burner.
- ▶ Check identification plate and if necessary have the appliance adapted.
- ▶ Clean and/or dry the burner.
- ▶ Turn all burners off.
- ▶ Do not use the defective burner. Call the Service Department.

The fitting of the appliance should only be carried out by registered Corgi gas fitter.

please note: The type of gas in the country for which the appliance is equipped is stated on the data plate.

This appliance must be installed by an authorized person.

This appliance shall be installed in accordance with the manufacturers installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, AS5601 / AG601 - Gas installations and relevant statutory regulations.'

The appliance is not suitable for connection with a flexible hose.

► **gas connection RC 1/2"**
(ISO 7/1-RC 1/2)
A nipple 1/2" (ISO 228-1-G 1/2A) is supplied for those countries where it is required.

- There are two ways to carry out the connection to the main gas line:
- A. The hotplate can be connected with rigid pipe as specified in AS5601 table 3.1.
 - B. The hotplate can be connected with a Flexible Hose, which complies with AS/NZS 1869 (AGA Approved), 10 mm ID, class B or D, no more than 1.2 m long and in accordance with AS5601. Ensure that the Hose does not contact the hot surfaces of the hotplate, oven, dishwasher or other appliance that may be installed underneath or next to the hotplate.



warning: Ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an underbench oven. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The supply connection point shall be accessible with the appliance installed.

please note: Before operating the appliance, check the gas connections with a soap/water mix for any leaks.

electrical connection

240 V a.c., 50 Hz - 0.6 Watt
This hotplate is supplied with a plug & cord. Simply plug into a 3 pin household socket outlet which is properly earthed.

warning: In order to avoid hazard, any electrical work performed on this equipment or its associated wiring, should only be done by persons authorised by the supplier or similarly qualified persons.

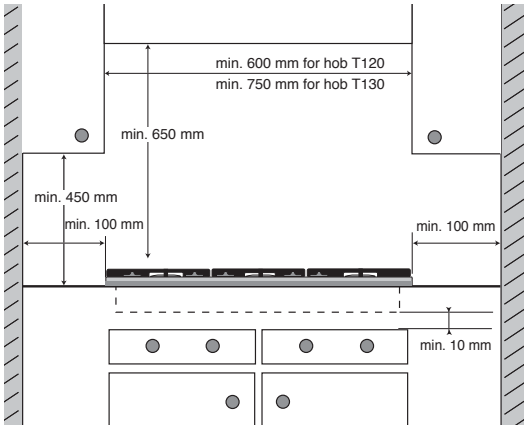
If the supply cord is damaged, it shall be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.

The socket outlet for this hotplate shall be installed near the hotplate and shall be easily accessible.

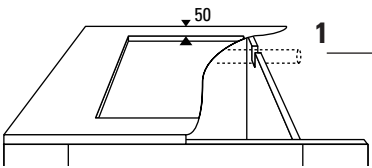
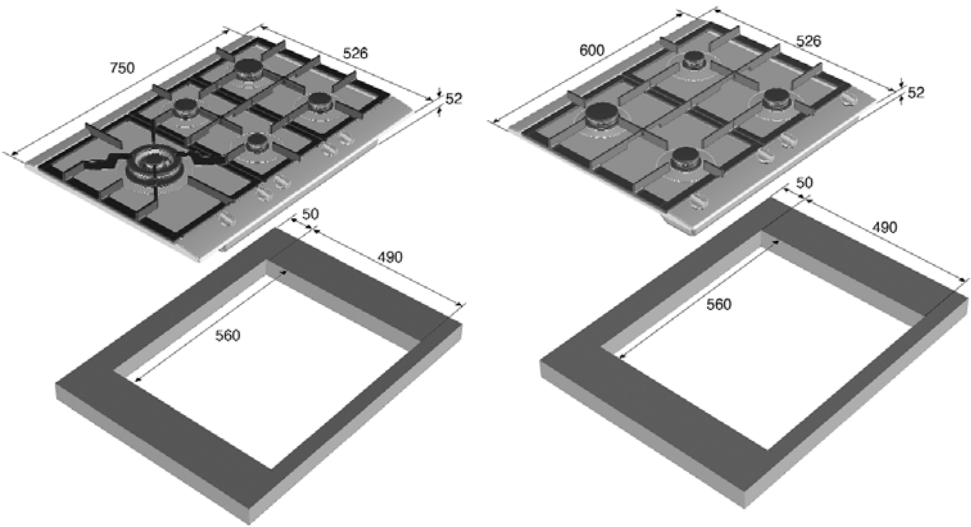
► space required around

Where cupboards, drawers etc. are located beneath the hob, there must be a physical barrier installed at a minimum clearance of 10 mm from the base of the hob.

In view of the fact that gas hobs generate quite an amount of heat it is necessary, for safe installation, to allow a sufficient distance between the hob and non heat-resistant material (see illustration).



► dimensions



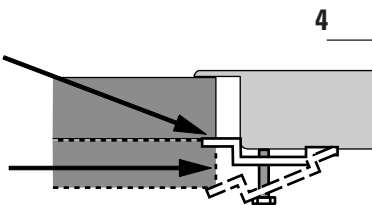
1 Make the cut-out in the work surface. Ensure that there is sufficient space allowed at the sides and at the back (see "building-in dimensions").



2* Make a hole in the side of the kitchen cabinet to enable the gas pipe to be passed through (see "building-in dimensions").



3* Place the hob in the cut-out. Check that the air inlets at the back of the hob are clear.



4 Secure the hob in position. The brackets clamp either at the sides or underneath the work surface. Tighten the bracket bolts sufficiently to ensure the under seal is seating evenly on the work surface.



5 Make the gas connection. Check the gas connections with a soap/water mix (see "Gas Connection").



6 Put the plug in the socket (see "Electrical Connection").



7 Before Leaving - Ignite all burners both individually and separately to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and separately. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

* Only necessary when an oven is fitted under the hob

model number	version		
T130	top controls	5 flame	spark ignition part control
T120	top controls	4 flame	spark ignition part control

The identification plate with the model and serial number can be found on the base of the appliance.

gas source	natural gas or LPG*
energy source	240 V a.c.,50 Hz
overall wattage electrical	0.6 W
dimensions (w x d)	750 x 526 hob T130
	600 x 526 hob T120
weight	approximately 18 kg hob T130
	approximately 11 kg hob T120

* The appliance will be suitable for natural gas.

For LPG Gas conversion contact your nearest ASKO Branch.

For the correct gas source and gas pressure see the identification plate.

This appliance complies with the regulations of directive 89/336/EEC relating to electromagnetic compatibility.

ASKO T130

GAS	BURNER	INJECTOR BURNER IN MM	INJECTOR WOK	ADJ. SCREW IN MM	BURN RATE MJ/h	GAS PRESSURE kPa
N.G.	SIMMER	0.90	3.00	0.45	3.60	1.0
	2 x NORMAL	1.20		0.60	6.70	
	LARGE	1.35		0.65	8.50	
	WOK	1.80		1.16	14.90	
LPG (propane)	SIMMER	0.48	2.30	0.30	2.90	2.75
	2 x NORMAL	0.66		0.36	5.10	
	LARGE	0.77		0.40	7.30	
	WOK	0.93		0.65	11.70	

ASKO T120

GAS	BURNER	INJECTOR BURNER IN MM	ADJ. SCREW IN MM	BURN RATE MJ/h	GAS PRESSURE kPa
N.G.	SIMMER	0.90	0.45	3.60	1.0
	2 x NORMAL	1.20	0.60	6.70	
	LARGE	1.35	0.65	8.50	
LPG (propane)	SIMMER	0.48	0.30	2.90	2.75
	2 x NORMAL	0.66	0.36	5.10	
	LARGE	0.77	0.40	7.30	

The packaging of the appliance is recyclable. It is made up of:

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



► Please dispose of these materials in a responsible way in accordance with the regulations of your local authority.

► Your local authority will also be able to give you information about disposing disused household appliances in a responsible way.

ASKO's guarantee

troublefree housekeeping

A household appliance should always offer Troublefree performance. It cannot just suddenly stop working, it should not be noisy or vibrate, nor should it be dirty or ugly, waste water and electricity, or blink obstinately while refusing to allow itself to be programmed. The whole point of household appliances is to make your life troublefree - not be the cause of your troubles!

When we created ASKO, we did all we could to prevent problems by incorporating high quality, reliability, timeless design, and efficient features into a few, carefully selected models. However, no matter how hard you try, at some point someone may require service on an appliance. Since neither we, nor any other manufacturer can guarantee 100% reliability, we created a unique service concept for our ASKO customers which guarantees that we will take care of any problem that might arise - before it starts to trouble you.

We call it 'troublefree housekeeping'. For us this is a way to stay in touch with our customers, to make sure that you are still satisfied after 2 years, as well as after 13. In practice, the Troublefree housekeeping concept gives you the best service possible. You can call on the Troublefree line at any time to ask questions or request service. We will still stay in touch with you and your appliance for as long as you use it - and we expect that to be a long time!

◆ scope of the terms of guarantee

ASKO quality is equally high worldwide, but the guarantees vary from country to country depending on legislation and other factors. Guarantees and terms of sale are presented on a separate page that accompanies your machine.

◆ excluded from the guarantee

transport damages



► Check your new appliance before using it. ► Contact your supplier if you discover any damages.

installation errors



► Defects or damages resulting from installation errors, are excluded from the guarantee. ► Insufficient ventilation or faulty electrical connections, for example. Complaints resulting from changes to the appliance are also excluded from the guarantee.

improper use
and incorrect or insufficient maintenance



► Examples include broken glass or damages to the enamel finishing caused by bumps or by dropping objects on or against the appliance. ► Insufficient or improper maintenance may also result in discolouration of surfaces or rapid ageing of rubber and plastic parts. These complaints are also excluded from the guarantee.

wear due to use
or ageing



► Examples include broken light bulbs, discolouration of synthetic or enamelled parts, and scratches.

◆ whom to contact



► In countries with an ASKO establishment, please contact the ASKO Service Department. ► In all other countries, please contact your supplier or your ASKO importer.