



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.



# Gebruiksaanwijzing Operating instructions HgI 654s/HgI 664s HgI 774s/HgI 984s/a

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## ***Your gas hob***

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## YOUR GAS HOB

### *Introduction*

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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.

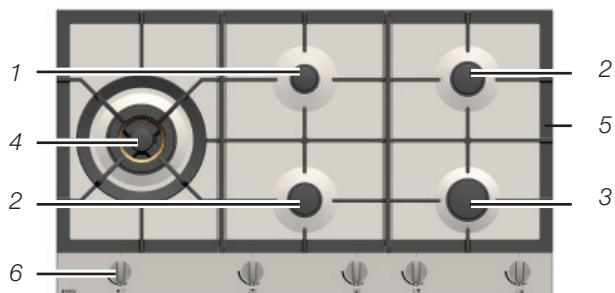
Do not throw away the instructions for use and the installation instructions. Another user who takes on the appliance will find this information useful.

Enjoy your cooking.

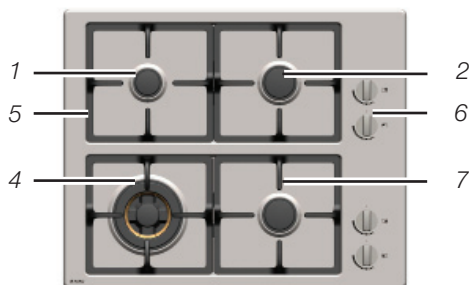
## YOUR GAS HOB

### *Description*

**Hob Hg1984s/Hg1984a**



**Hob Hg1664s**

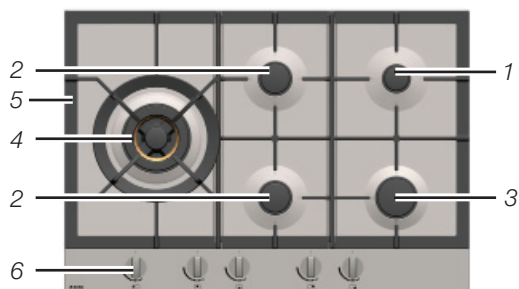


1. Simmer burner
2. Normal burner
3. Rapid burner
4. Wok burner
5. Pan support
6. Drip tray

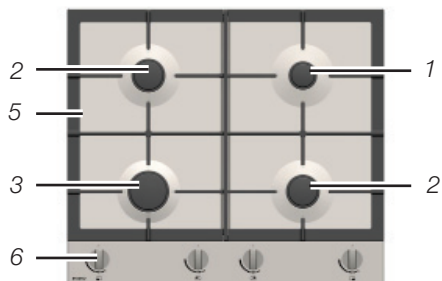
## YOUR GAS HOB

### *Description*

#### **Hob Hg1774s**



#### **Hob Hg1654s**



- 1. Simmer burner
- 2. Normal burner
- 3. Rapid burner
- 4. 2-Wok burner
- 5. Pan support
- 6. Drip tray

## SAFETY

### *What you should pay attention to*



- Ensure that there is adequate ventilation during use.
- Keep natural ventilation openings open.
- When using the hob for long periods, extra ventilation is necessary. Open a window for instance or install a mechanical fan.
- Use the hob only for preparing dishes. The appliance is not suitable for space heating.
- Never flambé under an extractor hood.
- The high flames can cause a fire, even if the fan is switched off.
- The burner parts are hot during and immediately after use. Do not touch them, and avoid contact with non-heat-resistant materials.
- Never immerse hot burner parts in cold water. The rapid cooling can damage the enamel.
- The distance from the pan to a knob or non-heat-resistant wall should always be greater than two centimetres. In the case of smaller distances the high temperature may cause the knobs or wall to discolour and/or distort.
- Always use the pan supports and suitable cooking utensils.
- Always place the pan on the pan support. Placing the pan directly on the burner head can result in dangerous situations.
- Aluminium trays or foil are not suitable as cooking utensils. They can become burnt into the burners and pan supports.
- Installing burner parts and pan supports.
- The hob can only function effectively if the burner parts have been assembled using the guide ridges.
- Ensure that the pan supports lie properly against each other and flat on the drip tray. Only then can the pans be positioned stably.

### *Safe use*



- The device will become hot during use and will remain so for some time after it has been switched off. So please be sure not to touch the device while it is hot.
- Always wear oven gloves or use oven cloths when operating the device. Keep oven gloves or oven cloths away from the flame.
- Do not warm closed tins and such like on the hob. There will be a buildup of pressure that will cause tins to explode. You might get injured or scalded.
- The device is not to be positioned nor used outdoors.

## SAFETY

- Do not use the device as a worktop. The device may be switched on by accident or still be hot, which means objects could melt, become hot or catch fire.
- Never cover the device with a cloth or something similar. If the device is still hot or is switched on, there is a risk of fire.
- Be extra careful when using oils or fats. Overheated oil or fats may catch fire. Risk of fire!
- Under no circumstances should you use water to try and extinguish the flames if the oil or fat were to catch fire! Extinguish the flames with a suitable lid, a damp cloth or some such object.
- Do not use or store flammable materials in the storage drawer underneath the appliance.
- Do not modify this appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Where the appliance is installed in marine craft or caravans it shall not be used as a space heater.

### *Children*



- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Never let children play with this device. Children are not to be allowed near the device unsupervised.
- The device will become hot during use and will remain hot for some time after it has been switched off.
- Do not keep objects in cupboards above or behind the device that children might find interesting.
- Children may sustain burns when they pull pots or pans off the device. A special frame that stops children from getting close to the device is available from the specialist dealer.
- If the safety instructions and warnings are not heeded, the manufacturer can not be held liable for any consequential damage.

## CONTROLS

### ***Igniting and adjusting***

Each burner can be adjusted continuously between the high and low positions.



1. 0-setting
2. Burner indication
3. Low setting
4. High setting

### ***Flame failure device***

Your gas hob has a flame failure device. This ensures that the gas supply is shut off if the flame goes out during cooking.

#### **Operating the thermal flame failure device**

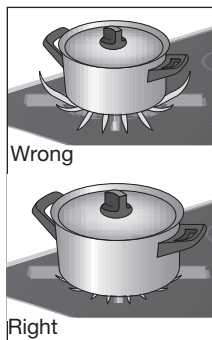
Press the control knob and turn it anti-clockwise. Hold the control knob pressed (in the high setting) for approximately 3 seconds after the burner has ignited.

*The flame failure device switches on.*



## COMFORTABLE COOKING

### *Optimal use of the hob*



Always ensure that the flames remain below the pan. If flames play around the pan, a lot of energy is lost. In addition, the handles can get too hot. Do not use pans with a base diameter less than 12 cm. Smaller pans will not be stable.

- When frying, stir-frying, heating through large quantities and deepfrying it is best to use the rapid or wok burner.
- Preparing sauces, simmering and boiling can be done best on the simmer burner. On its high setting this burner is large enough for cooking food right through.
- Cook with the lid on the pan. This way you save up to 50% energy.
- Use pans with a flat, clean, dry base. Pans with a flat base stand stably and pans with a clean base transfer the heat more effectively to the food.



#### **Wokburner (type Hg1664s, 1774s and Hg1984s/a)**

With the wok burner you can prepare dishes at a very high temperature. For this purpose it is important:

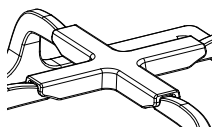
- to cut the ingredients into strips, slices or pieces before cooking;
- to use good-quality oil, such as olive, maize, sunflower or peanut oil when stir-frying. A small quantity is enough. Butter and margarine on the other hand will burn because of the high heat;
- to place the dishes with the longest cooking time in the pan first, so that at the end of the cooking time all ingredients are cooked al dente at the same time.

### *Use of the auxiliary support*



#### **Hg1774s/Hg1984s/Hg1984a**

- The auxiliary support supplied for the wok burner or available as an accessory provides additional stability in case of a wok with a round base.
- The auxiliary support for the wok has special recesses so it can be positioned neatly on top of the standard wok pan support.



#### **Hg1664s**

- The auxiliary support supplied for the wok burner or available as an accessory provides additional stability in case of a wok with a flat base.

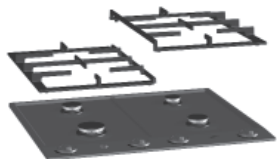
## MAINTENANCE

### General

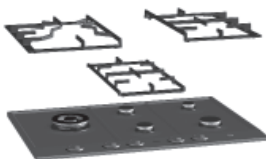
Your appliance has been manufactured from high-grade materials, which are easy for you to clean.

- Regular cleaning immediately after use prevents over-cooked food being able to become ingrained and cause stubborn stains that are difficult to remove. Use a mild cleaning agent.
- Clean the control knobs, burners and pan supports first and then the stainless steel drip tray. This avoids the stainless steel drip tray getting dirty again during cleaning.
- Clean the spark plugs preferably with a cloth. Do this carefully. the spark plug can become defective. The sparkplug will only operate correctly in a dry environment. If the plug is very dirty, you may clean the point with a tiny brush.
- Set the pan supports down vertically, without sliding them over the stainless steel drip tray.
- Place the pan supports back in the right order. The text 'FRONT' at the bottom of all pan supports helps positioning these parts (see Hg1654/1774/1984).

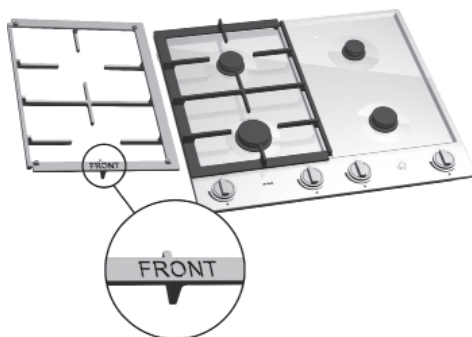
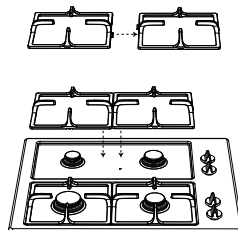
Hg1654



Hg1774/1984

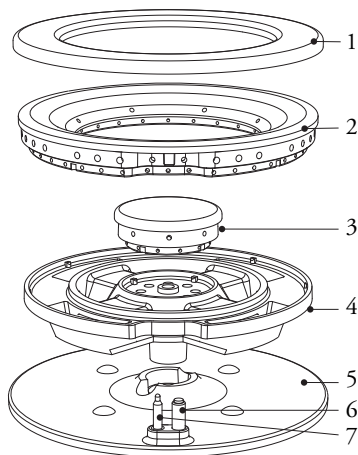


Hg1664



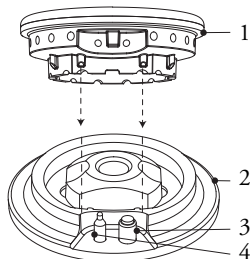
## MAINTENANCE

Assemble the burner parts using the guide ridges.



### Wok burner

1. Burner cap outer ring
2. External torch head
3. Internal lid and torch head
4. Gas base
5. Burner base
6. Sparkplug
7. Thermocouple



### Simmer-, semi-rapid and rapid burner

1. Burner head
2. Burner base
3. Sparkplug
4. Thermocouple

### Stubborn stains on enamel

- Remove with a non-abrasive cream. Never use scouring powder, scouring pads, sharp objects or aggressive cleansing agents.

### ***Stubborn stains on stainless steel***

- If spilled, acid fluids and sugary foodstuffs like red cabbage, beetroot, soy sauce, applesauce and rhubarb may cause the surface to discolour. Stubborn stains on stainless steel are best removed with a cleaning agent for stainless steel. Always polish in the direction of the steel structure to avoid shine spots. (This kind of damage is not covered by the warranty!)
- If the above methods do not remove the stains, clean the plate with a special cleaning agent for stainless steel. Remember to treat the entire drip tray in order to avoid discolouring. Also, as a follow-up treat the drip tray with a polish or maintenance agent for stainless steel. Please note that over the years the surface will slightly discolour.

### ***Cleaning the pan support***

- The enamel on the pan supports is suitable for cleaning by dishwasher. However, the connection with the rubber feet is not. Therefore do not clean the pan supports in the dishwasher. Moreover, the pan supports might show some discoloration if they were washed in the dishwasher. If the rubber feet are lost, the pan support is likely to damage the drip tray.

### ***Brass wok burner parts***

- A few parts of the work burner are made from brass. It is normal for the colour of the brass to change as a result of the high temperatures that occur when cooking with a wok.

### ***Cleaning removable burner components***

- The removable burner components (including wok) are best cleaned with a mild cleaning product and a soft cloth. In the case of obstinate stains you can soak the parts in hot suds.
- Burner parts should not be cleaned in the dishwasher. The parts may be damaged by the dishwasher detergent!
- Never use scouring powder, scouring pads, sharp objects or aggressive cleansing agents.

## MAINTENANCE

### Cleaning removable knobs

- If the knobs are very dirty, you can remove them temporarily to clean them. The knobs are best cleaned with a mild cleaning product and a soft cloth. Wearing rubber gloves makes it easier to remove the knob!



**Attention!** Avoid an excess of moisture around the knob holes when cleaning.

### Keradur® burner bases

- The burner bases have a unique Keradur® surface coating. The special dirt-repelling lacquer has a ceramic filling which makes cleaning easier and substantially improves the durability of the burners. The burner bases are best cleaned with a mild cleaning product and a soft cloth.

## TROUBLESHOOTING

### *Faults 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 in the table or contact the Asko service department (see guarantee card).

FAULT	CAUSE	SOLUTION
There is a smell of gas in the vicinity of the appliance.	The gas connection of the gas hob is leaking.	Turn off the gas mains. Contact your gas fitter.
A burner does not ignite.	Plug not in socket.	Push the plug into the socket.
	Fuse defective/fuse in meter cabinet switched off.	Fit a new fuse or switch the automatic fuse back on.
	Sparkplug dirty/damp.	Clean and dry the sparkplug.
	Burner parts not correctly installed.	Assemble the burner parts using the centring ridges.
	Burner parts dirty/damp.	Clean and dry the burner parts, making sure that the outflow holes are open.
	Main gas tap closed.	Open the main gas tap.
	Fault in the gas network.	Check with your gas supplier.
	Gas bottle or tank is empty.	Connect a new gas bottle or have the tank filled.
	Wrong type of gas used.	Check that the gas used is suitable for the appliance. If not, contact your gas fitter.

## TROUBLESHOOTING

FAULT	CAUSE	SOLUTION
A burner does not ignite.	Control knob not kept pressed in far enough.	Keep the control knob pressed in far enough between full and low. At first use this can take some more time because of the gas supply.
The burner does not burn evenly.	Burner parts incorrectly installed.	Assemble the burner parts using the centring ridges.
	Burner parts dirty or damp.	Clean and dry the burner parts, making sure that the outflow holes are open.
	Wrong type of gas used.	Check that the gas used is suitable for the appliance. If not, contact your gas fitter.
The burner goes out after igniting.	Control knob not kept pressed in long enough.	Keep the control knob pressed in for at least 5 seconds.

# INSTALLATION

## *General*

---

**This appliance should only be connected by authorised personnel.**

This appliance should be installed according to the requirements of the local authority.

### **Caution!**

The type of gas and the country for which the appliance has been designed are indicated on the application identification card.

**Please contact the ASKO service department if installation or operational faults occur during installation.**

This is a category 3 appliance.

## *Gas connection*

---

**The gas connection must comply with national and local regulations.**

- The hotplate can be connected with rigid pipe as specified in AS/NZS 5601.1 table 3.1.
- The hotplate can be connected with a Flexible Hose, which complies with AS/NZS 1869, 10 mm ID, class B or D, no more than 1.2 m long and in accordance with AS/NZS 5601.1. 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.
- In all cases the connection tap for the appliance must be positioned such that it is easily accessible.
- Before using the appliance for the first time check the connections using water and washing-up liquid to ensure that there are no gas leaks.



## INSTALLATION

### *Electrical connection*

230 - 240V - 50Hz - 1.1 W

**The electrical connection must comply with national and local regulations.**

- Wall socket and plug must be accessible at all times.
- If you want to make a fixed connection, ensure that a multi-pole switch with a distance between contacts of 3 mm is installed in the supply cable.
- Do not use an adapter or an extension lead to connect the device to the electrical mains. Safe use of the device cannot be guaranteed with these accessories.



#### **Warning!**

**This appliance must be earthed.**

Installation, maintenance or repairs should only be carried out by professionals who are authorized by the manufacturer, as failure to do so will void the warranty.

The device should be disconnected from the mains prior to installation, maintenance or repairs. The device is only disconnected from the electric power if:

- the main switch of the electrical wiring/installation in the house is switched off, or
- the fuse for the electrical wiring/installation in the house has been completely removed, or
- the plug has been pulled out of the socket.

Faulty parts may only be replaced by original Asko parts. Only those parts are guaranteed by Asko to meet the safety requirements.

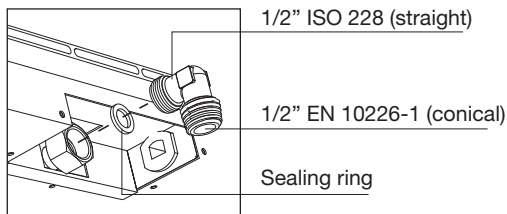
If the connecting cable is damaged, it may only be replaced by the manufacturer, the manufacturer's service organisation or equivalently qualified persons, in order to avoid dangerous situations.

# INSTALLATION

## *Building in*

### Preparing the hob

Fit the elbow supplied on the appliance's gas connection.



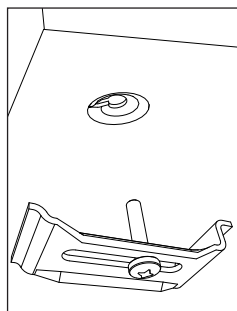
### Cut opening in worktop

Cut the opening in the worktop. This should be done very accurately (see building in dimensions).

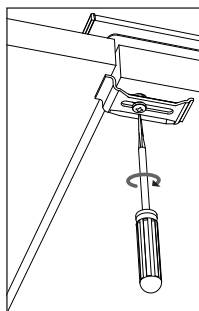
If the woodtop is made of treated wood, then coat the sawn surfaces of the top with sealing varnish, to prevent moisture causing the top to swell.

### Attachment points for mounting brackets

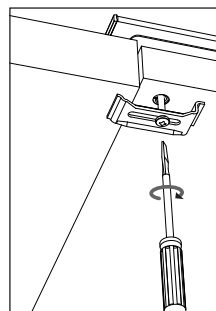
See 1\* in the illustrations of dimensions for Building in for the attachment points for mounting brackets.



Screw hole for mounting  
bracket



Thin worktops

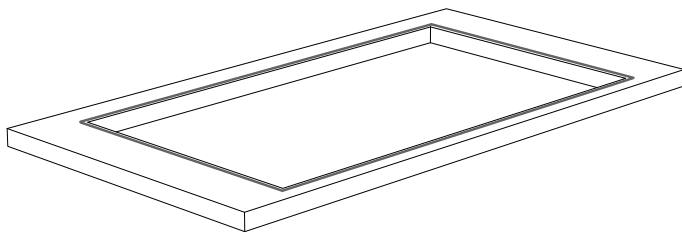
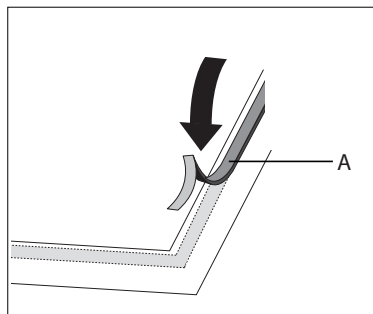


Thick worktops

## INSTALLATION

### Placing the sealing tape

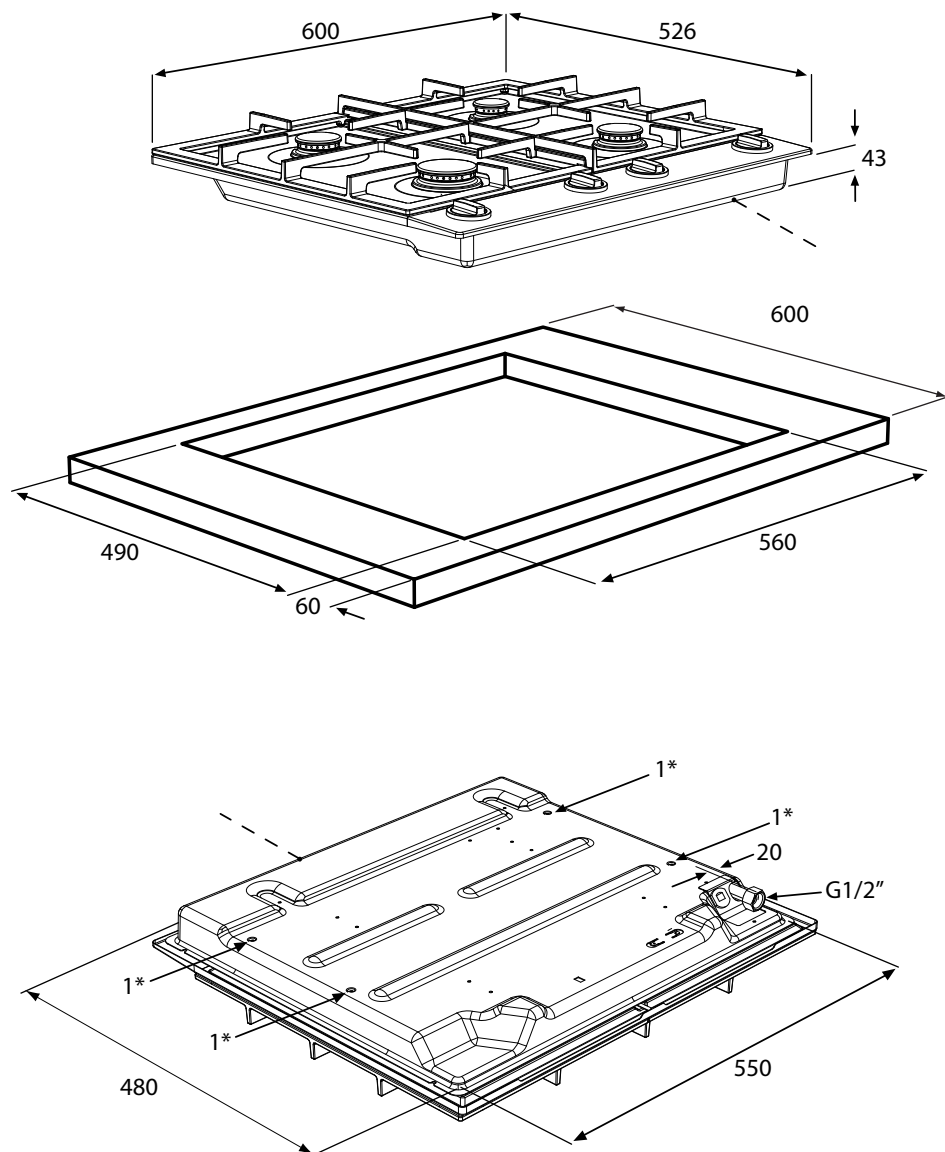
Remove the protective foil from the sealing tape (A) and apply the tape around the cut-out in the worktop.



## INSTALLATION

### *Building in dimensions*

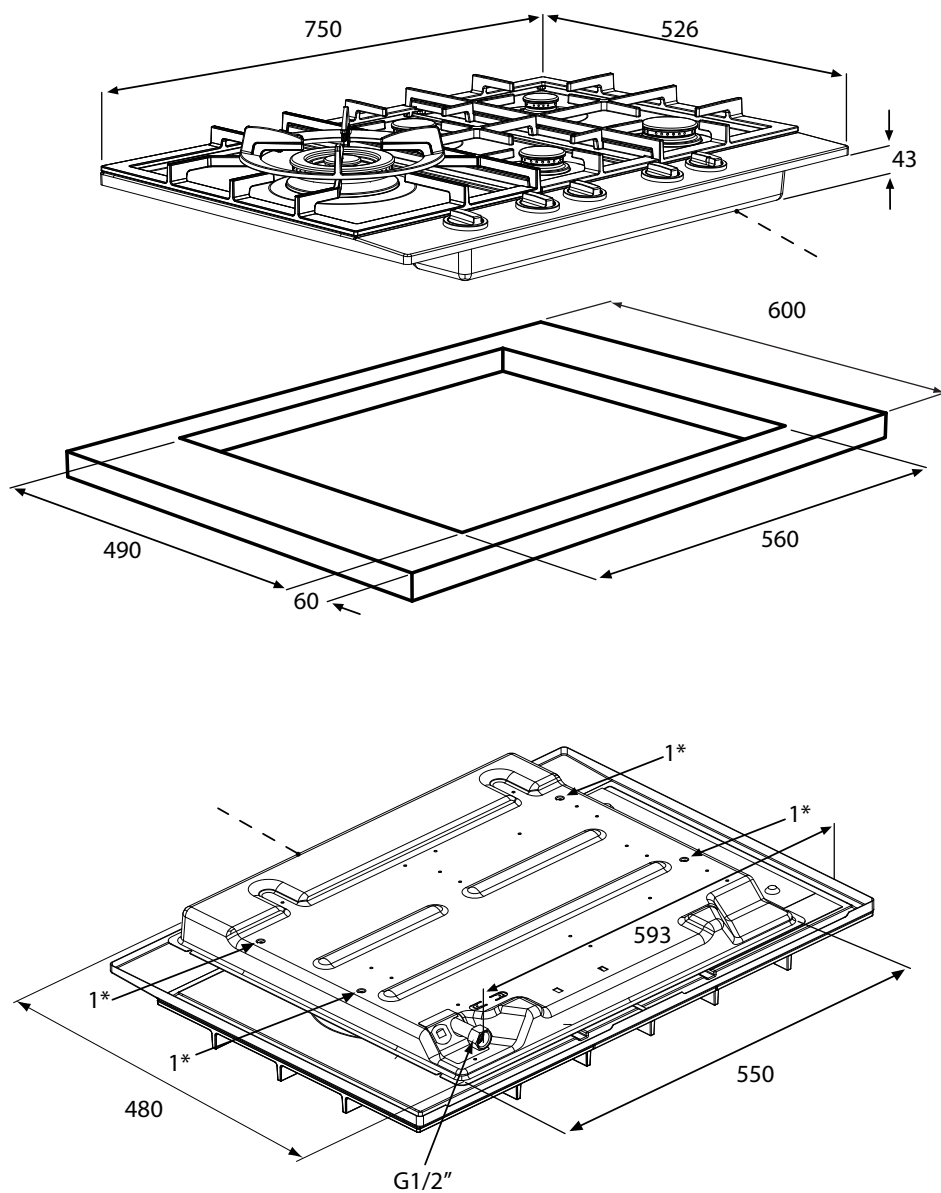
Hg1654s



## INSTALLATION

### *Building in dimensions*

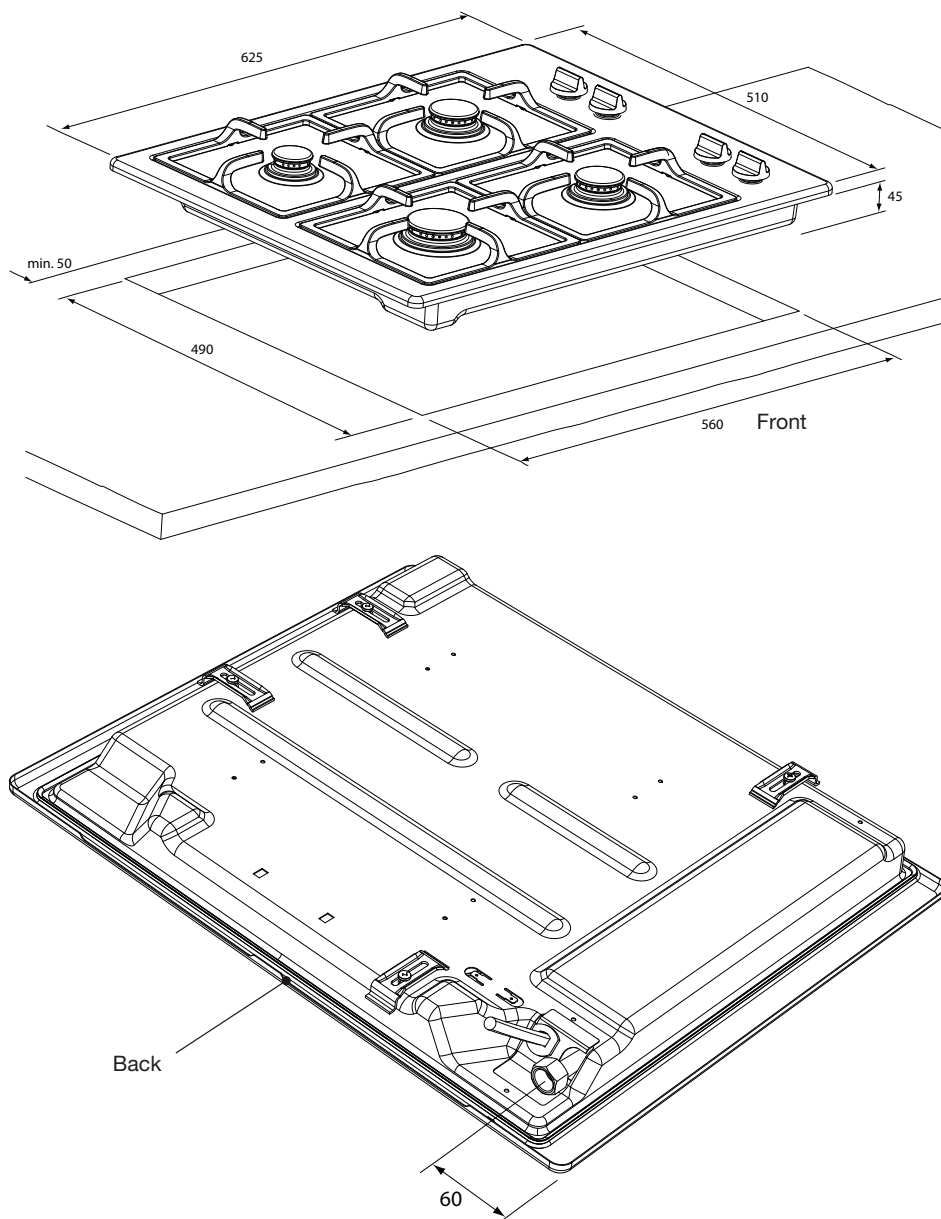
Hg1774s



## INSTALLATION

### *Building in dimensions*

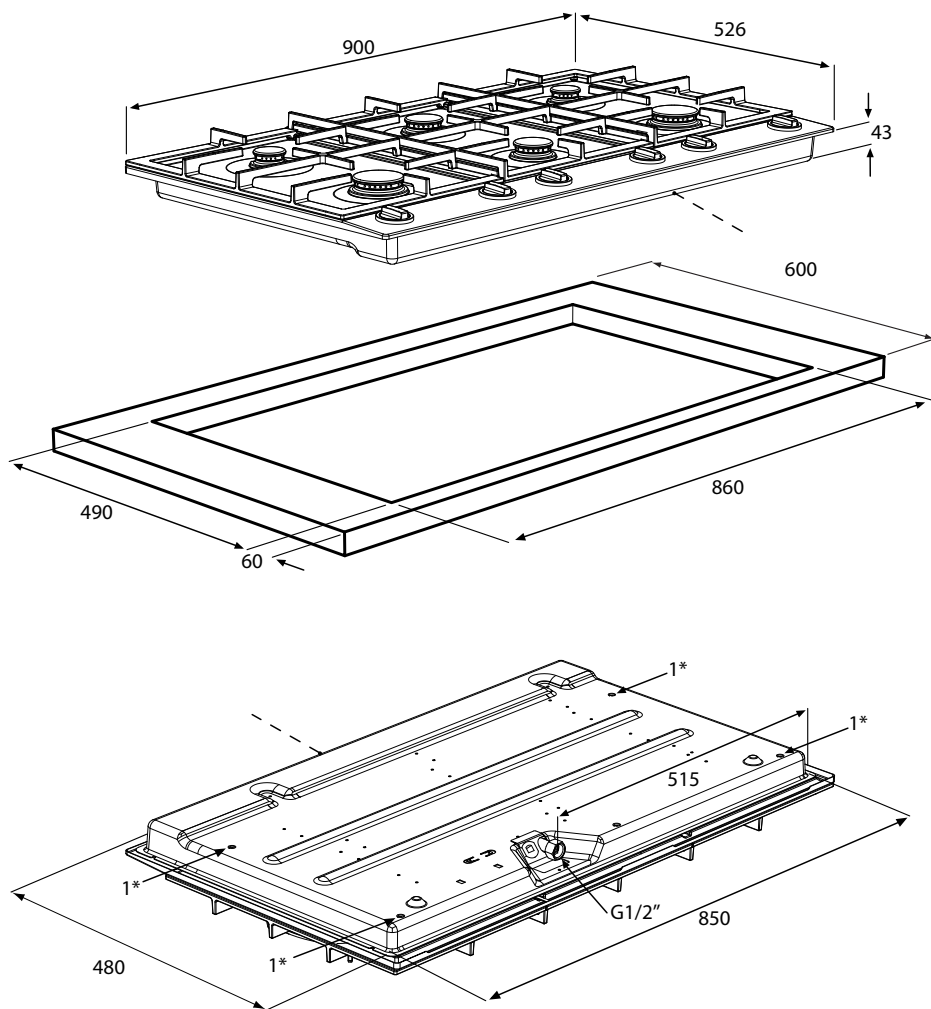
**Hg1664s**



# INSTALLATION

## *Building in dimensions*

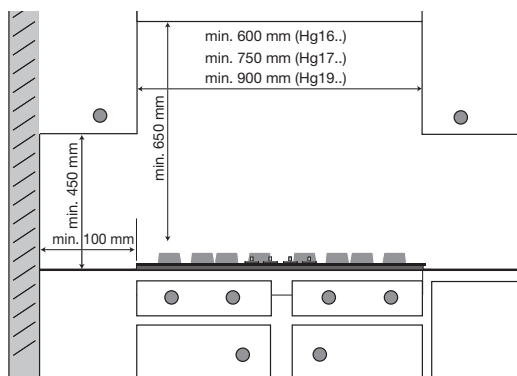
Hg1984s/a



## INSTALLATION

### Space to be left free around the appliance

A hob generates heat. Leave a sufficient distance between the appliance and non heat-resistant materials. Take care also with materials that may discolour (such as stainless steel).



#### **Caution!**

The bottom of the hob becomes hot. Do not place combustible items in a drawer if the drawer is fitted directly below the hob.

### Install appliance and make connections

- Place the appliance in the worktop and secure it using the mounting brackets and screws supplied.
- Connect to the gas supply.
- Check with soap suds that the connection is gastight.
- Connect the appliance to mains electricity.

**Please attach the duplicate data plates packed with this user manual to a readily accessible location near the appliance, such as a cupboard door.**



## INSTALLATION

### Gas information

ASKO Hg1774s - Hg1984s/a

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	
ULPG*	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 Hg1654s

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	
ULPG*	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	

\* Universal Liquid Propane Gas

## INSTALLATION

### ASKO Hg1664s

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
	NORMAL	1.20		0.60	6.70	
	WOK	1.80		1.16	14.90	
ULPG*	SIMMER	0.48	2.30	0.30	2.90	2.75
	NORMAL	0.66		0.36	5.10	
	WOK	0.93		0.65	11.70	

\* Universal Liquid Propane Gas

## APPENDIX

### *Disposal of packaging and appliance*

In the manufacturing of this appliance durable materials were used. Make sure to dispose of this equipment responsibly at the end of its lifecycle. Ask the authorities for more information regarding this.

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

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

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



As a reminder of the need to dispose of household appliances separately, the product is marked with the symbol of a crossed-out wheeled dustbin. 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 separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources.



**Note!** The packaging material may be hazardous for children.



#### **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.

### *Technical data*

On the label on the bottom of this equipment, you will find the total wattage, the required voltage and the frequency.