



Instructions for use

Induction hob

HI1345G / HI3CTA07

CONTENTS

Your induction hob

Introduction	4
Control panel	5

Safety instructions

Temperature safety	6
Cooking-time limiter	6

Use

Operation of the touch-sensitive buttons	7
Induction cooking	7
How induction works	8
Pans for induction cooking	9
Induction noises	10

Operation

Switching on and setting the power	11
Residual heat indicator	11
Boost	12
Switching off	12
Stand-by modus	13
Eco stand-by modus	13
Childproof lock	14
Pause	14
Recognizing a mode	15
Timer / Kitchen timer	15
Switching on and off the beep	17
Automatic pan detection	18
The ideal wok setting	19
Healthy cooking	19

Maintenance

Cleaning	20
----------	----

Faults

General	21
Troubleshooting table	21

Installation instructions

Safety instructions for the installation	23
Clearance	23
Attachment points for mounting brackets	24
Installation dimensions	25
Ventilation	25
Constructing above an oven or fixed pannel	26
Fitted-unit situation with space	27
Coupling examples with a coupling profile	27
Building in	28

Technical details

Capacity and dimensions table	29
-------------------------------	----

Environmental aspects

Disposal of packaging and appliance	30
-------------------------------------	----

YOUR INDUCTION HOB

Introduction

This induction hob is designed for the true lover of cooking. The cooking zone has a high capacity and responds fast and effectively. The cooking zone is designed especially for the wok and does not only heat the base of the pan, but also a large part of the pan itself, making you experience maximum cooking comfort.

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 that the cooking zone is 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 and maintenance tips that can assist you in using this product.



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

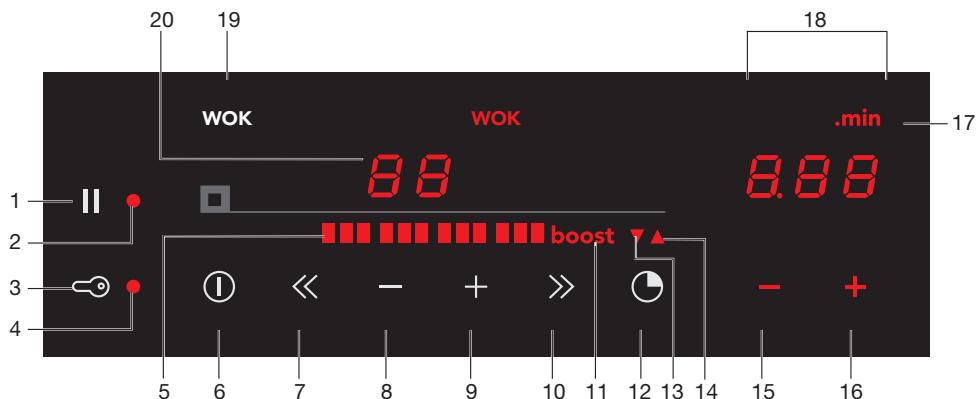
The manual also serves as reference material for service technicians.

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

Control panel



1. Pauze button
2. Pauze indicator
3. Childproof lock/Eco stand-by button
4. Childproof lock indicator/Eco stand-by indicator
5. Level indicator in cubes
6. On/off button
7. Reduce the power quickly
8. Reduce the power
9. Raise the power
10. Raise the power quickly
11. Boost indicator
12. Timer/alarmclock button
13. Alarmclock indicator
14. Cooking time indicator
15. 'Reduce the time' button
16. 'Raise the time' button
17. 'Minutes after dot' indicator
18. Timer/alarmclock indicator
19. Wok button
20. Level indicator



Cooking zone Ø300 / 3,0 kW

Before use, read the separate safety instructions first!

Temperature safety

- The cooking zone is equipped with a sensor that measures the temperature of the bottom of the pan to avoid any risk of overheating when a pan boils dry. In case of temperatures rising too high, the power is reduced or shut off automatically.

Cooking-time limiter



- The cooking-time limiter is a safety function of your cooking appliance. It will operate if you forget to switch off your hob.
- Depending on the setting you have chosen, the cooking time will be limited as follows:

Setting	The cooking zone switches automatically off 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-time limiter switches the cooking zones off if the time in the table has elapsed.

Setting	The cooking zone switches automatically to setting 9 after:
boost	10 minutes

Operation of the touch-sensitive buttons

The operation of the hob by means of the touch-sensitive buttons takes a while getting used to when you're used to a different operation. For the best effect, place your finger tips flat on the buttons. You don't have to push hard.

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 turned on if your pet walks over the hob.

Induction cooking

Induction cooking is fast

- To start with you will be surprised by the speed of induction cooking. Wokking on a high setting is especially fast. It is best not to leave the pan unattended.

The power will be adjusted

With induction cooking, only that part of the cooking zone which is in contact with the wok, is used. It is important to use the wok that is included, as this wok is fully in contact with the cooking zone.

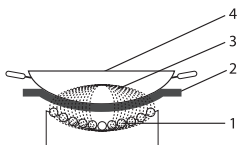
Suitable pans are available via the website 'www.asko.com'.



Attention

- Grains of sand may cause scratches which cannot be removed. Only put pans with a clean base on the cooking surface and always pick pans up to move them.
- Carefully place the pan on the cooking zone. When handling the pan carelessly, the handle may hit and damage the glass.
- Do not shake the pan while on the cooking zone. This may cause scratches on the glass, or the glass can get damaged by the handle.
- Do not use the hob as a worktop.

How induction works



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.

Fast

Thanks to the induction hob's high power levels, the wokking goes very fast.

Clean

The hob is easy to clean. Because the cooking zone does not get any hotter than the pan itself, food spills cannot burn on.

Safe

The heat is generated in the pan itself. The glass top does not get any warmer than the pan. This means that the cooking zone is considerable cooler compared to that from a ceramic hob or a gasburner. Once a pan has been taken away, the cooking zone cools down quickly.

Pans for induction cooking

Induction cooking requires a particular quality of a pan.



Attention

- 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 spherical pan base that is fully in contact with the cooking zone.
- The best are pans with the 'Class Induction' quality mark.

Suitable pans are available via the website 'www.asko.com'.



Tip

Not all pans are suitable for induction cooking. Therefore it is important to know whether the pan is of the appropriate material. With a magnet, you can check if the pan is suitable. When the magnet is attracted to the pan, the pan is suitable.



Attention

- Because of the high cooking oil temperature there is only one wok pan suitable for stir-frying on this induction cooking ring. This is the so-called Curie pan, which cannot be heated to a temperature higher than 250 °C.

How to use the wok

- Carefully place the pan on the cooking zone. When handling the pan carelessly, the handle may hit and damage the glass.
- Do not shake the pan while on the cooking zone. This may cause scratches on the glass, or the glass can get damaged by the handle.

Induction noises

A ticking sound

Ticking can also occur at lower settings.

Pans are making noise

Pans can make some noise during 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.

The fan is making noise

To enlarge the lifespan of the electronics, the appliance is equipped with a fan. If you use the appliance intense, the fan is activated to cool down the appliance and you will hear a buzzing sound. The fan runs on for several minutes after the hob has been switched off.

Automatic power-on function

When the automatic power-on function (APD) is active, you will hear a ticking noise, even if the zone is not being used.

Switching on and setting the power

The cooking zones have 12 levels. Beside it there is a level 'boost'.

1. Put a pan into the cooking zone.

2. Press the childproof lock button.

You will hear a signal.

3. Press the on/off button of the cooking zone concerned.

In the display '-' will blink and you will hear a signal. If no cooking setting is selected after a zone is switched on, the cooking zone switches off automatically after 10 seconds.

4. Press the + or - button, or the << or >> button to select the desired setting. The cooking zone starts automatically in the level that has been set (when a pan is detected).

- ▷ If you press button + or - first, level 6 appears.
- ▷ If you press button >> first, level 12 + 'boost' appear in the display. This is power level 'boost' and you can use this setting if you want to bring dishes to the boil quickly (see page 12).
- ▷ If you press button << first, level 1 will appear.



Tips

- With the + or - button you can raise or reduce the power setting step by step. By pressing the << or >> button, you can raise or reduce the power setting quick.
- Press and hold the << , - , + or >> button to set the desired power level more quickly.

Pan detection

If the hob doesn't detect a (suitable) pan after a cooking power has been set, the display will continue to flash and the cooking area remains cold. When no (suitable) pan is placed within one minute, the cooking zone will switch off automatically.

Residual heat indicator



If the cooking zone has been used intensively it will retain heat for several minutes afterwards. 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 the power will be reduced to setting 12.

Switching on 'boost'

1. Put a pan into the cooking zone.
2. Press button >> immediately after you have switched on the zone.
Level 12 and 'boost' appear in the display.

- If the cooking zone has already been set to a power level and you want to use 'boost', press several times button >> or button +.

Switching off 'boost'

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

1. Press button << or - .
In the display you will see a lower level.
- Or:**
 2. Press the on/off button of the cooking zone you want to switch off.
You will hear a signal and the level in the display disappears.
The cooking zone has been switched off completely.

Switching off

Switching off the cooking zone

Press the on/off button.

You will hear a signal and the level in the display disappears.

- The hob will automatically be in the stand-by mode (also refer to 'stand-by mode').

Or

Press the childproof lock button to switch off the cooking zone.

You will hear a signal. The red childproof lock indicator next to the childproof lock button will blink very slowly.

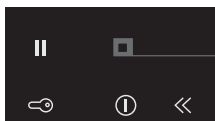
- The induction hob is now in eco stand-by modus (see also 'eco stand-by modus').

OPERATION

Stand-by modus

In stand-by modus the induction hob is switched off. You can switch to the stand-by mode from the eco stand-by mode, or by switching off the cooking zone.

From the stand-by mode you can directly start cooking by pressing the on/off button.



Switching the hob from the eco stand-by mode to the stand-by mode

The red light next to the childproof lock button keeps slowly going on and off.

Press the childproof lock button for a short while to switch to the stand-by mode.

A single beep will be heard. All lights on the hob are out.

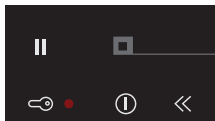
Eco stand-by mode

In the eco stand-by mode the hob is switched off and it uses as little energy as possible. The hob can also be switched to the eco stand-by mode from the stand-by mode and when the cooking zone is still active.



Did you know that

The hob uses less than 0.5 Watt in the eco- stand-by mode. That is even less than in the stand-by mode of the hob.



Switching the hob to the eco stand-by mode

Press the childproof lock button.

A single beep will be heard. The eco stand-by mode is active, the red light next to the childproof lock button keeps slowly going on and off.

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

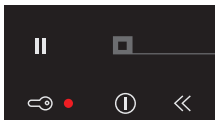


Did you know that

After 30 minutes in the stand-by mode the hob will automatically switch to the eco stand-by mode to prevent unnecessary energy consumption.

Childproof lock

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



Switching on the childproof lock

1. Press the child lock button for at least 2 seconds.

A double beep will be heard. All buttons are inactive now, except for the childproof lock button. The hob first switches to the eco stand-by mode and then to the childproof lock mode. The red light is constantly on.

2. Press the childproof lock button again for 2 seconds to get the hob of the childproof lock.

A single beep will be heard. The hob is now in the stand-by mode. The red light next to the childproof lock button is out.



Tip

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

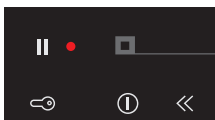


Did you know that

When the hob is set to the childproof lock, it uses just as little energy as when it is in the eco stand-by mode.

Pause

With this pause function, you can set the entire hob to 'pause' for 5 minutes during cooking. In this way you can leave or clean the hob in a safe way during a short period of time, without losing settings.



Switching the hob to the pause mode

Press the pause button.

A double beep will be heard, the settings change into a lower setting and the red light next to the pause button flashes.

- The set timer/kitchen timer stops.
- The cooking zone is automatically changed to a lower setting.
- All buttons are inactive except for the childproof lock and the pause button. The on/off button of the cooking zone also remains active, it does however react with a delay of two seconds.

OPERATION

If you press the pause button again within 5 minutes, the paused cooking process will be resumed.

A double beep will be heard, the hob resumes the settings as they were set before the pause.

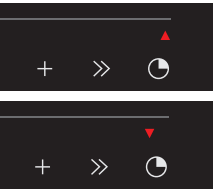
If you do not undertake any further action within 5 minutes:

The active cooking zone will be switched off automatically. After that the pause button will keep flashing for 25 minutes to indicate the cooking process has been ended by the pause mode. The hob automatically switches from the pause mode to the eco stand-by mode after 25 minutes.

Recognizing a mode

The stand-by mode	Not a single light is lit.
The eco stand-by mode	The red light next to the childproof lock button keeps slowly going on and off.
The childproof lock mode	The red light next to the childproof lock button is constantly on.
The pause mode	The red light next to the pause button flashes.

Timer / Kitchen timer



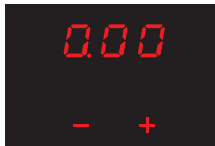
The timer/alarm clock button for the cooking zone has two functions:

The timer function	The kitchen timer function
This function can be recognized by a small red arrow pointing up.	This function can be recognized by a small red arrow pointing down.
The time increases in the timer function.	The time decreases in the kitchen timer function.
The timer cannot be linked to the cooking zone.	The kitchen timer can be linked to the cooking zone. This means the cooking zone switches off when the set time has passed.
The timer function is activated by pressing the timer button for 3 seconds.	The kitchen timer function can be activated as follows: first activate the timer function and then activate the kitchen timer function by pressing the + or - button.



Attention

- The timer/kitchen timer function can also be used without activating the cooking zone.



Switching on the timer

1. Press the timer/alarmclock button of the cooking zone once.
Three flashing zeroes and + and - appear in the display.
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 up lights up and the time increases.
2. Again press the timer/alarmclock button of the cooking zone to switch it off.

Switching on the kitchen timer

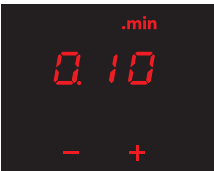
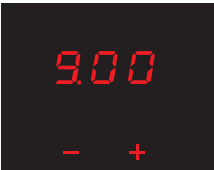
1. Press the timer/alarmclock button of the cooking zone once.
2. Press the + or - button to switch from the timer function to the kitchen timer function. After that you can set the desired cooking time with the + button. Then you can change the set time with the - button.
The red arrow pointing down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



Attention

- The kitchen timer is linked to the cooking zone if the accompanying cooking zone is switched on.
- If the kitchen timer is linked to the cooking zone, the cooking zone will switch off after the set time has passed.
The kitchen timer alarm goes off and beeps for a quarter of an hour while decreasing as the time passes, while '0.00' and the arrow pointing down keep flashing. Again press the timer/alarm clock button to switch off the kitchen timer alarm again.

OPERATION



Setting the cooking time

Switch the kitchen timer on.

Button	Steps of x per button contact	Time
+	x = 1 minute	0.00 to...
-	x = 10 seconds	5.00 - 0.00
-	x = 30 seconds	9.00 - 5.00
-	x = 1 minute	... to 9.00

After 9 minutes and 0 seconds ("9.00") the word ".min" appears in the display and the minutes will be added behind the dot.



Tip

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

Switching on and off the beep

1. Press the on/off button twice.
2. Press and hold the << button and the + button at the same time until you hear a beep.

The beep is now switched off for all button operations, except for the pause button and the childproof lock button. Note: the kitchen timer alarm and the beep for error messages cannot be switched off.

3. Use the same button combination to switch the sound back on.

Switching on/off the automatic pan detection

If, after the hob has been turned on, a pan is placed in an inactive cooking zone, the operating controls light up and this can be used immediately (without operating the on/off switch).

If the cooking zone is not activated within 10 seconds, the light will go out. It can be re-activated by removing the pan and then replacing it or by using the on/off switch.

This function is active by default, but can also be switched off. This is done by switching the hob off and operating the 'wok' button (19) and 'on/off button' (6) on the left-hand control panel for 5 seconds. 'APd OFF' will appear on the display. By repeating this process, the function can be reactivated and the 'APd On' will appear on the display.

The ideal wok setting

When the hob is switched on, you can automatically set the ideal wok setting with a push of the button.



To set the ideal wok setting

There is a pan on the cooking zone and the hob is switched on.

- 1. Press the wok button.

An icon will light up and an 'A' will appear in the display. The cooking zone automatically switches to the ideal wok setting after 3 seconds.

You can use the following buttons to choose another level:

<< , + , - , >> .

Healthy cooking

Burning point of different types of oil

Burning point of separate kinds of oil ASKO advises to choose an oil based on the baking temperature to bake in a healthy way. Every kind of oil has a different burning point at which toxic gases are released. You can see the burning points of different kinds of oil in the table below.

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

Cleaning



Tip

Activate the childproof lock before you start cleaning the hob.

Daily cleaning

- Although food spills cannot burn into the glass, we nevertheless recommend you 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 kitchen towel.

Stubborn stains

- Stubborn stains can also be removed with a mild cleaning agent such as washing-up liquid. Special products are available for this purpose.
- Remove water marks and lime scale with vinegar.
- Metal marks (caused by sliding pans) can be difficult to remove.
- Use a glass scraper to remove food spills. Melted plastic and sugar is also best removed with a glass scraper.



Never use

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

FAULTS

General



The service department telephone number can be found on the guarantee card provided or on 'www.asko.com'.

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
Text appears in the display 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 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.	This is caused by the energy flowing from the hob to the saucepan. This is not harmful for the pans or hob.
You have switched on the cooking zone, but the display keeps flashing.	The pan you are using is not suitable for induction cooking or does not have the right spherical shape.	Use a suitable pan.
The cooking zone suddenly stops working and you hear a signal.	The preset time has ended.	Switch the bleep off using 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).

FAULTS

Symptom	Possible cause	Solution
A fuse blows as soon as the hob is switched on.	The hob has been wrongly connected.	Check the electrical connections.
Fault code F00.	The control panel is dirty or has water lying on it.	Clean the control panel.
Fault code F0 ... F6 and FC.	Defective generator.	Contact the service department.
Fault code F7.	The ambient temperature is not good.	Switch off all heat sources in the vicinity of the cooking plate.
Fault code F8 and F08.	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.
Fault code F9 and/or continuous beep.	The appliance has been connected incorrectly and/or the mains voltage is too high.	Let your connection be changed.
Fault code F99.	You have pressed two or more buttons at the same time.	Do not operate more than one button at the same time.
Fault code FA.	Mains voltage is too low.	Contact your energy supplier.
Fault code FAN.	Air circulation not good.	Make sure the venting holes under the cooking plate are open.
Fault code E6	Wrong pan.	Suitable pans are available via the website 'www.asko.com'.
	Hardware / software error.	Contact the service department.
Other fault codes.	Defective generator.	Contact the service department.

INSTALLATION INSTRUCTIONS

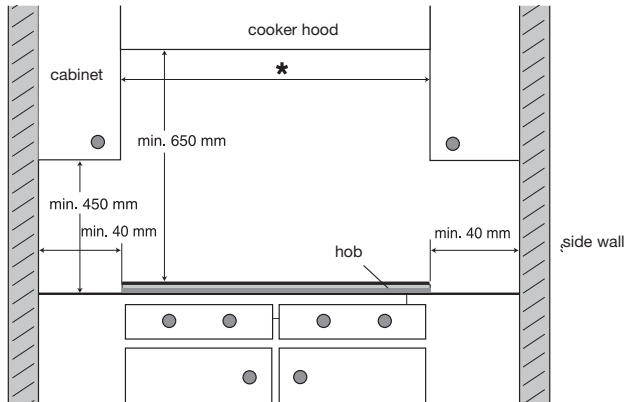
Safety instructions for the installation

- The connection must comply with national and local regulations.
- The appliance must always be earthed.
- This appliance may only be connected by a competent electrical installer.
- Always connect the appliance to an earthed socket.
- The connection cable must hang freely and is not to be fed through a drawer.
- If you want to make a fixed connection, make sure that a multi-polar switch with a contact separation of at least 3 mm is fitted in the supply line.
- The worktop the hob is built into must be flat.
- The walls and the worktop surrounding the appliance must be heat resistant up to at least 85 °C. Even though the appliance itself does not get hot, the heat of the hot pan could discolour or deform the wall.
- Damage caused by incorrect connection, installation or use, will not be covered by the guarantee.

Clearance

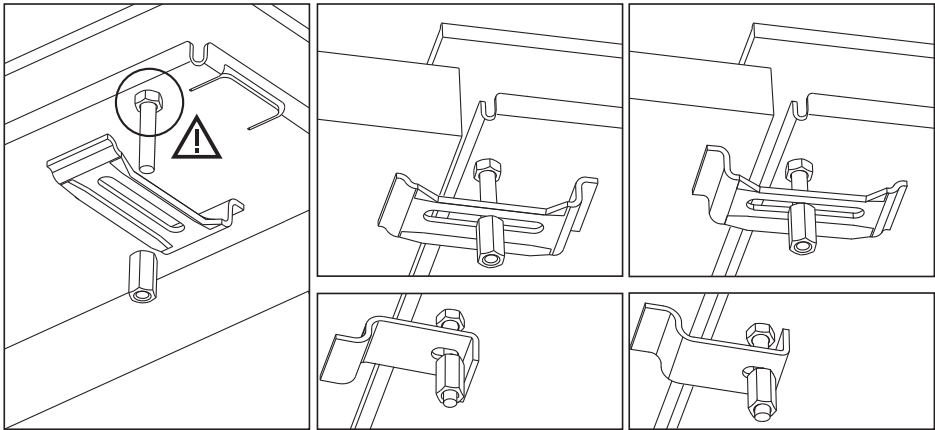
Sufficient all-round clearance is essential to the safe use of the hob. Check that there is enough clearance.

* HI1345G: min. 40 cm



INSTALLATION INSTRUCTIONS

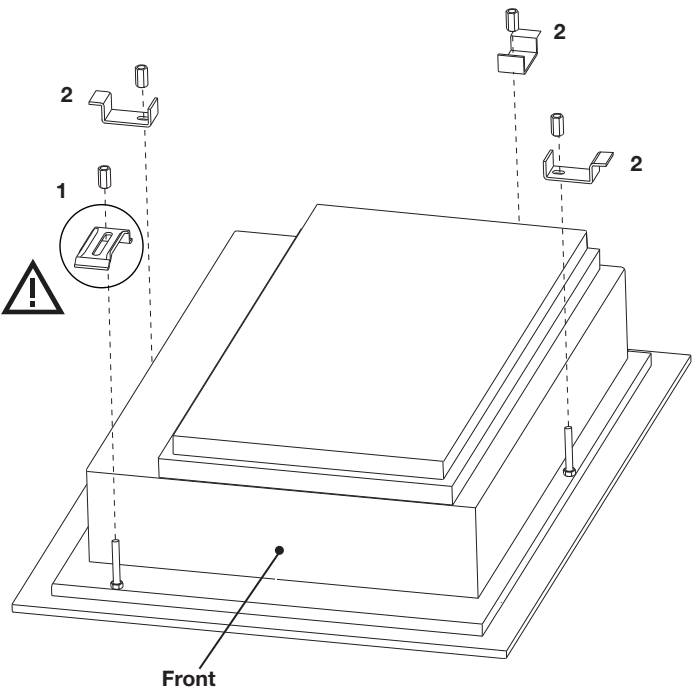
Attachment points for mounting brackets



Do not remove or twist the nut!

Thick worktops

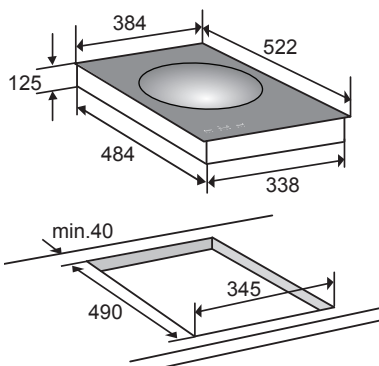
Thin worktops



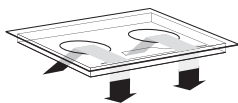
INSTALLATION INSTRUCTIONS

Installation dimensions

The dimensions and recesses are shown in the illustration beneath.



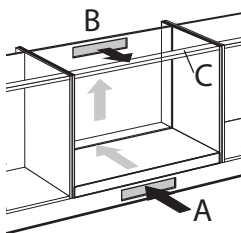
Ventilation



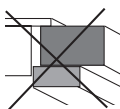
The electronics in the appliance need cooling. The appliance will automatically switch off if there is insufficient air circulation. There are ventilation openings at the bottom of the appliance. It must be possible for cool air to be drawn in through these openings. There are outlet openings at the bottom and at the front of the appliance.

INSTALLATION INSTRUCTIONS

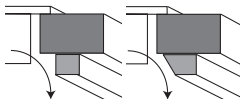
Constructing above an oven or fixed panel



Ventilation occurs through the plinth (A) and the back of the cupboard (B). Saw out the ventilation openings (min. 100 cm²). Air supply A is superfluous when, together with opening B, there's an opening somewhere else where air can be drawn in.



Make sure the crossbar does not impede the airflow. Plane or saw the crossbar C diagonally if necessary.

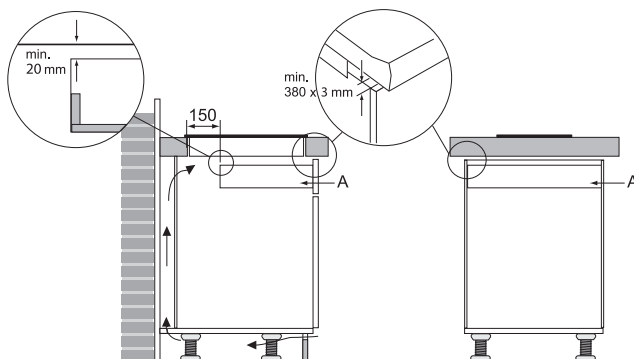


When the work top is thicker than the built in depth (=120 mm) of the appliance, this is fine. On the other hand, when the work top is thinner than the built in depth of the appliance, a drawer or oven possibly will not fit beneath the appliance.



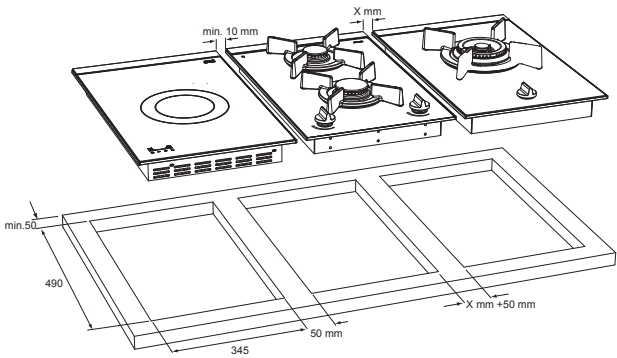
Beneath the hob a minimal space is required for cooling and optimal functioning of the hob. A minimum space of 10 mm between the base of the hob and the top of the drawer is advised.

Do not allow a drawer to block the ventilation openings on the bottom of the appliance. If there is a drawer under the hob, a gap of at least the width of the hob should be made at the front.

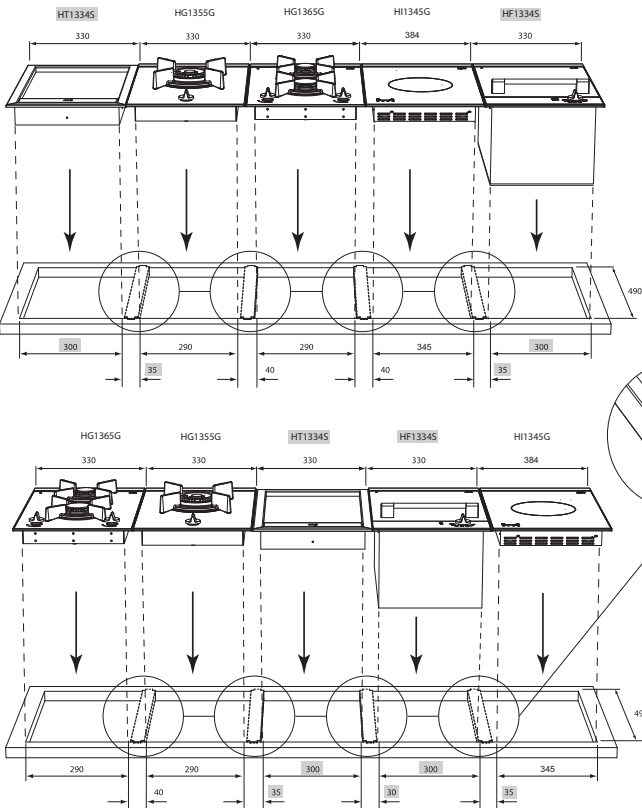


INSTALLATION INSTRUCTIONS

Fitted-unit situation with space

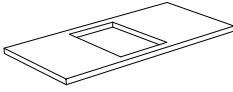


Coupling examples with a coupling profile

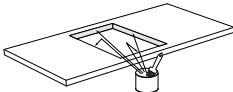


INSTALLATION INSTRUCTIONS

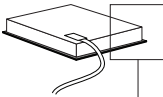
Building in



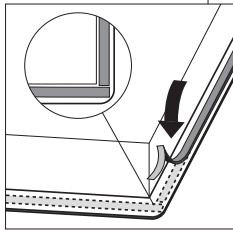
Check that the cabinet and the cut-out meet the dimension and ventilation requirements



Treat the sawn ends of wooden or synthetic worktops with sealing varnish if necessary, to prevent moisture causing the worktop to swell.

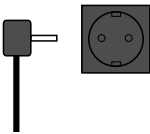


Lay the hob upside down on the worktop.



Remove the protective layer from the sealing tape and apply the tape in the groove of the aluminium profile or on the edge of the glass plate. Do not stick tape round the corners, but cut 4 separate pieces to seal the corners well.

Turn the hob over and lay it in the recess.



Connect the appliance to the mains. A short bleep will be heard and all the displays will light up briefly. The appliance is ready for use.

Check that it works properly. If the appliance has been wrongly connected either a bleep will sound or nothing will appear in the displays, depending on the error.



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.

Capacity and dimensions table

This appliance complies with all relevant CE directives.

Hob type	HI1345G
Induction	x
Connection	220-240V 50/60Hz
Phases	1
Maximum capacity cooking zone	3 kW (Ø 300)
Total connected load	3 kW
(Building in) dimensions	
Appliance width x depth	384 x 522 mm
Build-in height from top of worktop	125 mm
Cut-out width x depth	345 x 490 mm
Minimal distance cut-out to back wall	40 mm
Minimal distance cut-out to side wall	40 mm

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.



Declaration of conformity

We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

 **ASKO**



614172