

celsius°cooking™

Just a few steps away from the best cooking experience



ASKO

Quick start guide

Connect your new appliance now

Important: keep this leaflet to have an easy connection set-up



Scan to find your language

ConnectLife

Hestan Cue

Quick-start guide

Step 1. ConnectLife App

1.1

Download the **ConnectLife** app by scanning the QR-code to go to connectlife.io/getstarted and register.



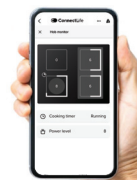
1.2

Connect your induction hob in the app by following the steps in the **ConnectLife** app.

Why ConnectLife?



- Keeps your appliance software up-to-date
- Monitor the status of your hob from a distance
- Notification of your cooking timers
- Discover tips, tricks & inspiration



Proceed to step 2 if you have a ASKO cooker hood with 'hob-to-hood' connection:

Why hob-to-hood?



- Smart automated ventilation when you start cooking
- Easy control of your hood by controls on your hob
- Automatic light setting
- Energy saving

Step 2. Hob-to-Hood Connection

2.1 Pair hob with hood

- Remove pots and pans and touch a slider with two fingers for 3 sec. Then toggle through the settings menu to 'hth'.
- Enter 'hth'-setting by pressing the illuminated slider element for 3 sec. and switch it to 'on'.
- When the timer starts press both '+' and '-' on the cooker hood or remote control to pair.

2.2 Set preferred function

After successful pairing, use the settings in the slider to choose the hood functionality: synchro start or adaptive speed level plus synchro stop.

More information to be found in the user manuals of the hob and hood.

Now you can start cooking with your Celsius Cooking accessories:

Step 3. Celsius Cooking

For the complete Celsius Cooking experience you can find step by step temperature guided recipes on our dedicated website. Visit celsiuscooking.com or scan the QR-code.



How to connect your cookware:

1. Turn on your cooktop
2. Place the pan on one of the cooking zones
3. Double tap on your pan end-cap or probe to connect, the '▶' icon will appear
4. Select a program and set the temperature as indicated in the recipe

Why Celsius Cooking?



- Step-by-step video guided cooking
- Precise temperature control for the best culinary and healthy results
- High quality dedicated Celsius Cooking cookware



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