

Instruction manual

Additional information can be found in the detailed instruction manual for the hob in chapter "Cooking Assist Functions". Read it through carefully. You can download the recipe booklet on our website by providing the product number (E-Nr).

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Quick and easy

Cooking Assist Functions

The Cooking Assist Functions allow you to select the best way to prepare every food as you wish. The sensors measure the temperature of the pot or pan continuously. This allows the power to be controlled with great precision to maintain an adequate temperature and provide perfect cooking results.

Cooking Functions

These functions allow you to heat food, cook at low heat, boil, cook with a pressure cooker and fry with plenty of oil in the pot, all at a controlled temperature.

The wireless temperature sensor is required in order for you to use the cooking functions. If your hob does not have a sensor, you can obtain one as an accessory in specialised shops or from our Technical Assistance Service, using the reference number HZ39050.

Method

- I) Place the wireless temperature sensor on the pot.
- II) Place the pot with an adequate amount of liquid on the cooking zone and cover it with a lid.
- III) Touch the symbol of the wireless temperature sensor. Lights up on the display.
- IV) Select the cooking zone on which you have placed the pot with the wireless temperature sensor.
- V) Select the desired cooking function.
- VI) The symbol flashes until the water or oil has reached the appropriate temperature. Then a signal sounds. The symbol stops flashing and remains lit.
- VII) Remove the lid and add the food. Cook with the lid on.

Please note: If you use the Deep frying function, keep the lid off whilst frying.



1
70 °C

Heating, keeping warm, e.g. soups, punch



2
90 °C

Simmering, e.g. rice, milk



3
100 °C

Boiling, e.g. pasta, vegetables



4
120 °C

Cooking in a pressure cooker, e.g. chicken, stew



5
170 °C

Deep frying with a lot of oil, e.g. doughnuts, meatballs

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Cooking Assist Functions

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Frying Sensor

This function can be used to fry food while maintaining the suitable frying pan temperature.

Method

- I) Place the empty frying pan on the cooking zone.
- II) Touch the symbol.
- III) Select the cooking zone. lights up on the display.
- IV) Select the desired frying setting.
- V) The symbol flashes until the frying temperature is reached. Then a signal sounds. The symbol lights.
- VI) After the signal sounds, put the fat in the frying pan and start frying.



1
Very low

Preparing and preserving sauces, steaming vegetables and frying food in extra virgin olive oil, butter or margarine.



2
Low

Frying food using extra virgin olive oil, butter or margarine, e.g. omelettes.



3
Medium - low

Frying fish and thick food, e.g. meatballs and sausages.



4
Medium - high

Frying steaks, medium or well-done, frozen, breaded and fine foods, e.g. escalope, fresh ragout and vegetables.



5
High

Frying food at high temperatures, e.g. steaks rare, potato fritters and frozen French fries.



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The following chart shows a selection of dishes for food categories. The temperature and duration of the cooking time can vary based on the amount, the condition and the quality of the food.

- Cooking Functions
- Frying Sensor

	Cooking Assist Functions	min.
Meat		
Frying with little oil		
Escalope, plain or breaded		4 6 - 10
Fillet		4 6 - 10
Chops*		3 10 - 15
Cordon bleu, Wiener Schnitzel*		4 10 - 15
Steak, rare (3 cm thick)		5 6 - 8
Steak, medium or well-done (3 cm thick)		4 8 - 12
Poultry breast (2 cm thick)*		3 10 - 20
Sausages, pre-boiled or raw*		3 8 - 20
Hamburger, meatballs, rissoles*		3 6 - 30
Meat loaf		2 6 - 9
Ragout, gyros		4 7 - 12
Ground meat		4 6 - 10
Bacon		2 5 - 8
Simmering		
Sausages		2 / 90 °C 10 - 20
Boiling		
Meatballs		3 / 100 °C 20 - 30
Chicken		3 / 100 °C 60 - 90
Boiled or braised veal		3 / 100 °C 60 - 90
Cooking in a pressure cooker		
Chicken, veal***		4 / 120 °C 15 - 25
Deep frying with a lot of oil		
Chicken wings and meatballs**		5 / 170 °C 10 - 15
Fish		
Frying with little oil		
Fish, fried, whole, e.g. trout		3 10 - 20
Fish fillet, plain or breaded		3 - 4 10 - 20
Scampi, Prawns		4 4 - 8
Simmering		
Braised fish, e.g. hake		2 / 90 °C 15 - 20
Deep frying with a lot of oil		
Fish, breaded**		5 / 170 °C 10 - 15

	Cooking Assist Functions	min.
Egg dishes		
Frying with little oil		
Pancakes****		5 -
Omelette****		2 3 - 6
Fried eggs		2 - 4 2 - 6
Scrambled eggs		2 4 - 9
Raisin pancake		3 10 - 15
French toast ****		3 4 - 8
Boiling		
Eggs, hard-boiled***		3 / 100 °C 5 - 10
Vegetables and legumes		
Frying with little oil		
Garlic, onions		1 - 2 2 - 10
Courgettes, aubergines		3 4 - 12
Peppers, green asparagus		3 4 - 15
Vegetables sautéed in oil, e.g. courgettes, green peppers		1 10 - 20
Mushrooms		4 10 - 15
Glazed vegetable		3 6 - 10
Boiling		
Vegetables, fresh, e.g. broccoli		3 / 100 °C 10 - 20
Vegetables, fresh, e.g. Brussels sprouts		3 / 100 °C 30 - 40
Chickpeas***		3 / 100 °C 60 - 90
Peas		3 / 100 °C 15 - 20
Lentil stew***		3 / 100 °C 45 - 60
Cooking in a pressure cooker***		
Vegetable, e.g. green beans		4 / 120 °C 3 - 6
Chickpeas, beans		4 / 120 °C 25 - 35
Lentil stew		4 / 120 °C 10 - 20
Deep frying with a lot of oil		
Vegetables, mushrooms, breaded or battered**		5 / 170 °C 4 - 8

	Cooking Assist Functions	min.
Potatoes		
Frying with little oil		
Fried potatoes (boiled in their skin)		5 6 - 12
Fried potatoes (made from raw potatoes)		4 15 - 25
Potato fritter****		5 2,5 - 3,5
Swiss rösti		1 50 - 55
Glazed potatoes		3 15 - 20
Simmering		
Potato dumplings		2 / 90 °C 30 - 40
Boiling		
Potatoes***		3 / 100 °C 30 - 45
Cooking in a pressure cooker		
Potatoes***		4 / 120 °C 10 - 20
Pasta and cereals		
Simmering		
Rice		2 / 90 °C 25 - 35
Polenta*****		2 / 90 °C 3 - 8
Semolina pudding		2 / 90 °C 5 - 10
Boiling		
Pasta		3 / 100 °C 7 - 10
Stuffed pasta		3 / 100 °C 6 - 15
Cooking in a pressure cooker		
Rice***		4 / 120 °C 5 - 8
Soups		
Simmering		
Instant soups, e.g. creamed soup*****		2 / 90 °C 10 - 15
Boiling		
Homemade stocks, e.g. meat or vegetable stock***		3 / 100 °C 60 - 90
Instant soups, e.g. minestrone		3 / 100 °C 5 - 10
Cooking in a pressure cooker		
Homemade stocks, e.g. vegetable stock***		4 / 120 °C 3 - 6
Sauces		
Frying with little oil		
Tomato sauce with vegetables		1 25 - 35
Béchamel sauce		1 10 - 20
Cheese sauce, e.g. Gorgonzola sauce		1 10 - 20
Reducing sauces, e.g. tomato sauce, Bolognese sauce		1 25 - 35
Sweet sauces, e.g. orange sauce		1 15 - 25

	Cooking Assist Functions	min.
Desserts		
Simmering		
Rice pudding*****		2 / 90 °C 40 - 50
Porridge		2 / 90 °C 10 - 15
Compote***		3 / 100 °C 15 - 25
Chocolate pudding*****		2 / 90 °C 3 - 5
Deep frying with a lot of oil		
Baked items, e.g. doughnuts and cream puffs**		5 / 170 °C 5 - 10
Frozen products		
Frying with little oil		
Escalope		4 15 - 20
Cordon bleu*		4 10 - 30
Poultry breast*		4 10 - 30
Chicken nuggets		4 10 - 15
Gyros, kebab		3 5 - 10
Fish fillet, plain or breaded		3 10 - 20
Fish fingers		4 8 - 12
French fries		5 4 - 6
Stir-fries meals, e.g. fried vegetables with chicken		3 6 - 10
Spring rolls		4 10 - 30
Camembert/cheese		3 10 - 15
Heating / keeping warm		
Frozen vegetable in cream sauce, e.g. creamed spinach*****		1 / 70 °C 15 - 20
Boiling		
Frozen vegetable, e.g. green beans*****		3 / 100 °C 15 - 30
Deep frying with a lot of oil		
Frozen french fries**		5 / 170 °C 4 - 8
Miscellaneous		
Frying with little oil		
Camembert/cheese		3 7 - 10
Dry ready meals that require water to be added, e.g. pasta		1 5 - 10
Croutons		3 6 - 10
Almonds/walnuts/pine nuts		4 3 - 15
Heating/keeping warm		
Preserved dishes, e.g. goulash** /*****		1 / 70 °C 10 - 20
Mulled wine***		1 / 70 °C -
Simmering		
Milk***		2 / 90 °C -

* Turn several times. / ** Heat the oil with the lid on. Deep fry one portion after the other without lid (the table shows the cooking time per portion).
*** Add the food right at the beginning.

**** Total time for each portion. Fry one after another. / ***** Preheat with lid, cook stirring continuously.
***** Stir continuously. / ***** Add liquid as indicated on product.