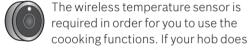Quick and easy
Cooking Assist Functions

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 coooking 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 HEZ39050.

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).

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) Select the cooking zone on which you have placed the pot with the wireless temperature sensor.

IV) Touch the symbol 🍲 of the wireless temperature sensor. 🍲 Lights up on the display.

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	2	3	4	5
	70 °C	90 °C	100 °C	120 °C	170 °C
	Heating, keeping warm, e.g. soups, punch	Simmering, e.g. rice, milk	Boiling, e.g. pasta, vegetables	Cooking in a pressure cooker, e.g. chicken, stew	Deep frying with a lot of oil, e.g. doughnuts, meatballs

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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.

🔊 Frying Sensor

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

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).

Method

I)   Place the empty frying pan on the cooking zone.

II) Select the cooking zone.

III) Touch the ⟋ symbol. ⟋ 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 stops flashing and remains lit.

VI) Put the fat in the frying pan and start frying.

🌡	1	2	3	4	5
	Very low	Low	Medium - low	Medium - high	High
	Preparing and reducing sauces, sautéed vegetables and frying food in extra virgin olive oil, butter or margarine.	Frying food using extra virgin olive oil, butter or margarine, e.g. omelettes.	Frying fish and thick food, e.g. meatballs and sausages.	Frying steaks, medium or well-done, frozen, breaded and fine foods, e.g. escalope, fresh ragout and vegetables.	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

(In the tables below: "Frying Sensor" and "Cooking Functions" indicate the respective icon shown in the original.)

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

Fish	Cooking Assist Functions	🌡	min.
Frying with little oil			
Fish, fried, whole, e.g. trout	Frying Sensor	3	10 - 20
Fish fillet, plain or breaded	Frying Sensor	3 - 4	10 - 20
Scampi, Prawns	Frying Sensor	4	4 - 8
Simmering			
Braised fish, e.g. hake	Cooking Functions	2 / 90 ºC	15 - 20
Deep frying with a lot of oil			
Fish, breaded**	Cooking Functions	5 / 170 ºC	10 - 15

Egg dishes	Cooking Assist Functions	🌡	min.
Frying with little oil			
Pancakes****	Frying Sensor	5	-
Omelette****	Frying Sensor	2	3 - 6
Fried eggs	Frying Sensor	2 - 4	2 - 6
Scrambled eggs	Frying Sensor	2	4 - 9
Raisin pancake	Frying Sensor	3	10 - 15
French toast ****	Frying Sensor	3	4 - 8
Boiling			
Eggs, hard-boiled***	Cooking Functions	3 / 100 ºC	5 - 10

Vegetables and legumes	Cooking Assist Functions	🌡	min.
Frying with little oil			
Garlic, onions	Frying Sensor	1 - 2	2 - 10
Courgettes, aubergines	Frying Sensor	3	4 - 12
Peppers, green asparagus	Frying Sensor	3	4 - 15
Vegetables sautéed in oil, e.g. courgettes, green peppers	Frying Sensor	1	10 - 20
Mushrooms	Frying Sensor	4	10 - 15
Glazed vegetable	Frying Sensor	3	6 - 10
Boiling			
Vegetables, fresh, e.g. broccoli	Cooking Functions	3 / 100 ºC	10 - 20
Vegetables, fresh, e.g. Brussels sprouts	Cooking Functions	3 / 100 ºC	30 - 40
Chickpeas***	Cooking Functions	3 / 100 ºC	60 - 90
Peas	Cooking Functions	3 / 100 ºC	15 - 20
Lentil stew***	Cooking Functions	3 / 100 ºC	45 - 60
Cooking in a pressure cooker*			
Vegetable, e.g. green beans	Cooking Functions	4 / 120 ºC	3 - 6
Chickpeas, beans	Cooking Functions	4 / 120 ºC	25 - 35
Lentil stew	Cooking Functions	4 / 120 ºC	10 - 20
Deep frying with a lot of oil			
Vegetables, mushrooms, breaded or battered**	Cooking Functions	5 / 170 ºC	4 - 8

Potatoes	Cooking Assist Functions	🌡	min.
Frying with little oil			
Fried potatoes (boiled in their skin)	Frying Sensor	5	6 - 12
Fried potatoes (made from raw potatoes)	Frying Sensor	4	15 - 25
Potato fritter****	Frying Sensor	5	2,5 - 3,5
Swiss rösti	Frying Sensor	1	50 - 55
Glazed potatoes	Frying Sensor	3	15 - 20
Simmering			
Potato dumplings	Cooking Functions	2 / 90 ºC	30 - 40
Boiling			
Potatoes***	Cooking Functions	3 / 100 ºC	30 - 45
Cooking in a pressure cooker			
Potatoes***	Cooking Functions	4 / 120 ºC	10 - 20

Pasta and cereals	Cooking Assist Functions	🌡	min.
Simmering			
Rice	Cooking Functions	2 / 90 ºC	25 - 35
Polenta*****	Cooking Functions	2 / 90 ºC	3-8
Semolina pudding	Cooking Functions	2 / 90 ºC	5 - 10
Boiling			
Pasta	Cooking Functions	3 / 100 ºC	7 - 10
Stuffed pasta	Cooking Functions	3 / 100 ºC	6 - 15
Cooking in a pressure cooker			
Rice***	Cooking Functions	4 / 120 ºC	5 - 8

Soups	Cooking Assist Functions	🌡	min.
Simmering			
Instant soups, e.g. creamed soup******	Cooking Functions	2 / 90 ºC	10 - 15
Boiling			
Homemade stocks, e.g. meat or vegetable stock***	Cooking Functions	3 / 100 ºC	60 - 90
Instant soups, e.g. minestrone	Cooking Functions	3 / 100 ºC	5 - 10
Cooking in a pressure cooker			
Homemade stocks, e.g. vegetable stock***	Cooking Functions	4 / 120 ºC	3 - 6

Sauces	Cooking Assist Functions	🌡	min.
Frying with little oil			
Tomato sauce with vegetables	Frying Sensor	1	25 - 35
Béchamel sauce	Frying Sensor	1	10 - 20
Cheese sauce, e.g. Gorgonzola sauce	Frying Sensor	1	10 - 20
Reducing sauces, e.g. tomato sauce, Bolognese sauce	Frying Sensor	1	25 - 35
Sweet sauces, e.g. orange sauce	Frying Sensor	1	15 - 25

Desserts	Cooking Assist Functions	🌡	min.
Simmering			
Rice pudding******	Cooking Functions	2 / 90 ºC	40 - 50
Porridge	Cooking Functions	2 / 90 ºC	10 - 15
Compote***	Cooking Functions	3 / 100 ºC	15 - 25
Chocolate pudding*****	Cooking Functions	2 / 90 ºC	3 - 5
Deep frying with a lot of oil			
Baked items, e.g. doughnuts and cream puffs**	Cooking Functions	5 / 170 ºC	5 - 10

Frozen products	Cooking Assist Functions	🌡	min.
Frying with little oil			
Escalope	Frying Sensor	4	15 - 20
Cordon bleu*	Frying Sensor	4	10 - 30
Poultry breast*	Frying Sensor	4	10 - 30
Chicken nuggets	Frying Sensor	4	10 - 15
Gyros, kebab	Frying Sensor	3	5 - 10
Fish fillet, plain or breaded	Frying Sensor	3	10 - 20
Fish fingers	Frying Sensor	4	8 - 12
French fries	Frying Sensor	5	4 - 6
Stir-fries meals, e.g. fried vegetables with chicken	Frying Sensor	3	6 - 10
Spring rolls	Frying Sensor	4	10 - 30
Camembert/cheese	Frying Sensor	3	10 - 15
Heating / keeping warm			
Frozen vegetable in cream sauce, e.g. creamed spinach*******	Cooking Functions	1 / 70 ºC	15 - 20
Boiling			
Frozen vegetable, e.g. green beans*******	Cooking Functions	3 / 100 ºC	15 - 30
Deep frying with a lot of oil			
Frozen french fries**	Cooking Functions	5 / 170 ºC	4 - 8

Miscellaneous	Cooking Assist Functions	🌡	min.
Frying with little oil			
Camembert/cheese	Frying Sensor	3	7 - 10
Dry ready meals that require water to be added, e.g. pasta	Frying Sensor	1	5 - 10
Croutons	Frying Sensor	3	6 - 10
Almonds/walnuts/pine nuts	Frying Sensor	4	3 - 15
Heating/keeping warm			
Preserved dishes, e.g. goulash*** /******	Cooking Functions	1 / 70 ºC	10 - 20
Mulled wine***	Cooking Functions	1 / 70 ºC	-
Simmering			
Milk***	Cooking Functions	2 / 90 ºC	-

* 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.