



LIBERTY® INDUCTION

CookSmart®

CookSmart® allows you to melt, prepare sauces, sauté, deep fry, or fry by maintaining a constant temperature on the cookware for consistent results.

- It prevents you from burning food by monitoring the pan temperature.
- It stops the oil or grease from overheating. This means that no harmful substances are produced.
- It guarantees energy efficiency by only using the power that is actually required.

HomeConnect

With the Home Connect® app, you can access recipes and cooking methods quickly and easily using your smartphone or tablet.

Instructions for Use

- Set your cookware on the desired cooking zone to activate cooktop and touch the CookSmart® button.
- Select the desired frying level:
 - » During the heating-up time, the display alternates between the target frying level and the current frying level.
 - » Once the desired frying level is reached, a signal tone sounds.
- Put the oil or grease in the frying pan, then add food to begin frying.

User manual: Additional information can be found in the user manual for your Cooktop in the CookSmart® section. Read it through carefully.

General Usage Guide



Level 1 - Very Low

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



Level 2 - Low

Frying food using extra virgin olive oil, butter or margarine, e.g. omelettes, French toast, or hash browns.



Level 3 - Medium-low

Frying fish, pancakes, and thick food such as Hamburgers or pork chops.



Level 4 - Medium-high

Frying ground meat, vegetables or thin slices of meat, e.g. veal cutlet.



Level 5 - High

Frying food at high temperatures, e.g. steaks medium rare or fried cooked potatoes.

Recommendations for Cooking with CookSmart®

The following table shows which frying level is suitable for which food. The frying time and the frying level may vary depending on the type, weight, size, quantity and quality of the food. The set frying level varies depending on the frying pan that is used.

- Preheat the empty pan.
- Add the oil and the food after the signal sounds.

Meat	Frying level	min
Escalope, plain	4	6-10
Escalope, breaded	4	6-10
Fillet	4	6-10
Chops	3	10-15
Cordon bleu	4	10-15
Viennese schnitzel	4	10-15
Steak, rare 1¼" (3 cm) thick	5	6-8
Steak, medium 1¼" (3 cm) thick	5	8-12
Steak, well done 1¼" (3 cm) thick	4	8-12
Poultry breast ¾" (2 cm) thick	3	10-20
Meat cut into strips	4	7-12
Gyros	4	7-12
Bacon	4	5-8
Ground meat	4	6-10
Hamburgers ½" (1.5 cm) thick	3	6-15
Rissoles ¾" (2 cm) thick	3	10-20
Filled rissoles	3	10-20
Boiled sausages	3	8-20
Raw sausages	3	8-20

Vegetables	Frying level	min
Fried potatoes, boiled in their skin	5	6-12
French fries	4	15-25
Potato pancakes	5	2.5-3.5
Swiss rösti	2	50-55
Glazed potatoes	3	10-15
Garlic	2	2-10
Onions, sautéed	2	2-10
Onion rings	3	5-10
Zucchini	3	4-12
Eggplant	3	4-12
Peppers	3	4-15
Frying green asparagus	3	4-15
Mushrooms	4	10-15
Vegetables, sautéed	1	10-20
Vegetables, glazed	3	6-10

Fish and Seafood	Frying level	min
Fish fillet, plain	4	10-20
Fish fillet, breaded	3	10-20
Prawn, scampi	4	4-8
Shrimp	4	4-8
Fried whole fish	3	10-20

Egg Dishes	Frying level	min
Fried eggs in butter	2	2-6
Fried eggs in oil	4	2-6
Scrambled eggs	2	4-9
Omelettes	2	3-6
French toast	3	4-8
Crêpes	5	1.5-2.5
Shredded raisin pancake	3	10-15

Frozen Products	Frying level	min
Escalope	4	15-20
Cordon bleu	4	10-30
Poultry breast	4	10-30
Chicken nuggets	4	10-15
Gyros	4	10-15
Kebab	4	10-15
Fish fillet, plain	3	10-20
Fish fillet, breaded	3	10-20
Fish sticks	4	8-12
Frying French fries	5	4-6
Stir-fries	3	6-10
Spring rolls	4	10-30
Camembert	3	10-15

Sauces	Frying level	min
Tomato sauce with vegetables	1	25-35
Béchamel sauce	1	10-20
Cheese sauce	1	10-20
Sweet sauces	1	15-25
Reducing sauces	1	25-35

Other	Frying level	min
Camembert	3	6-10
Croûtons	3	6-10
Dried ready meals	1	5-10
Toasting almonds, nuts, pine nuts	4	3-15