



HERITAGE® 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 temperature:
 - » During the heating-up time, the display alternates between the target temperature and the current temperature.
 - » Once the desired temperature is reached, a signal tone sounds.
- Put the oil or grease in the frying pan, then add food to begin frying.

The temperature shown on the displays is approximate and can differ from the real temperature on the pan.

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



Melting 160 - 175 °F (70 - 80 °C)

Melting chocolate, butter or cheese, e.g. fondue.



Deep-Frying 320 °F (160 °C)

Frying fish and thicker foods, e.g. rissoles or sausages.



Sauces 230 - 250 °F (110 - 120 °C)

Preparing and preserving sauces. Browning vegetables. Frying dishes with extra virgin olive oil, butter or margarine.



Pan-Frying 355 - 390 °F (180 - 200 °C)

Frying steaks, medium or well-done, frozen, breaded and thin food, e.g. escalope, eggs or vegetables.



Stir-Frying 285 °F (140 °C)

Frying dishes with extra virgin olive oil, butter or margarine, e.g. omelettes.



Grilling 430 °F (220 °C)

Grilling dishes at high temperatures, e.g. rare steak, potato pancakes or frozen chips.

Recommendations for Cooking with CookSmart®

The following table shows which temperature is suitable for which food. The frying time and the temperature may vary depending on the type, weight, size, quantity and quality of the food. The set temperature 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	°F (°C)	min
Escalope, plain	320-355 (160-180)	4-10
Escalope, breaded	355 (180)	6-10
Beef tenderloin	355-390 (180-200)	6-10
Chops	320-355 (160-180)	10-15
Cordon bleu	355 (180)	10-15
Steak, rare 1¼" (3 cm) thick	430 (220)	8-10
Steak, medium 1¼" (3 cm) thick	390 (200)	6-10
Steak, well done 1¼" (3 cm) thick	355 (180)	6-12
T-bone steak, rare 1¾" (4.5 cm) thick	390-430 (200-220)	10-15
T-bone steak, medium 1¾" (4.5 cm) thick	355-390 (180-200)	20-30
Poultry breast ¾" (2 cm) thick	320 (160)	10-20
Bacon	320-355 (160-180)	2-6
Ground meat	355-390 (180-200)	6-10
Hamburgers ½" (1.5 cm) thick	320-390 (160-200)	6-15
Meatballs ¾" (2 cm) thick	320-355 (160-180)	10-20
Sausages, pre-boiled	320-355 (160-180)	5-12
Chorizzo, fresh sausages	320-355 (160-180)	10-20
Meat scewers	320-355 (160-180)	10-20
Spiced meat strips	355-390 (180-200)	6-10

Fish and Seafood	°F (°C)	min
Fish fillet, plain	355 (180)	10-20
Fish fillet, breaded	355 (180)	10-20
Fish, fried, whole	320 (160)	10-20
Sardines	355 (180)	6-12
Prawn, scampi	355 (180)	4-8
Squid, sepia	355-390 (180-200)	6-12
Blue mussels, clams, cockles	230-250 (110-120)	4-8

Egg Dishes	°F (°C)	min
Fried eggs in butter	285 (140)	2-6
Fried eggs in oil	355-430 (180-220)	2-6
Scrambled eggs)	285 (140)	4-9
Omelette	285 (140)	3-6
French toast	320 (160)	4-8
Crêpes, blini, pancakes, tacos	355-390 (180-200)	1-3

Vegetables	°F (°C)	min
Fried potatoes, boiled in their skin	355-390 (180-200)	6-12
French fries	355-390 (180-200)	15-25
Potato pancakes	390 (200)	2-4
Onions, garlic, braised	285 (140)	4-12
Onion rings	355-390 (180-200)	4-12
Zucchini, eggplant, bell pepper	320-355 (160-180)	4-12
Green asparagus, fried	320-355 (160-180)	8-15
Mushrooms	355 (180)	10-15
Vegetables, braised in oil	250 (120)	10-20
Vegetable tempura	355-390 (180-200)	5-10

Frozen Products	°F (°C)	min
Chicken nuggets	355-390 (180-200)	8-12
Fish sticks	355 (180)	8-12
French fries	390-430 (200-220)	4-8
Stir-fries	320-355 (160-180)	6-10
Spring rolls	355-390 (180-200)	8-15
Dumplings, croquettes	390-430 (200-220)	6-8

Sauces	°F (°C)	min
Tomato sauce	210-230 (100-110)	20-30
Cream sauce	230-250 (110-120)	10-20
Béchamel sauce	230-250 (110-120)	10-20
Cheese sauce	230-250 (110-120)	3-8
Sweet sauces	230-250 (110-120)	10-20
Reducing sauces	230-250 (110-120)	5-10

Melting	°F (°C)	min
Chocolate coating	160-175 (70-80)	5-15
Cheese	160-175 (70-80)	3-10
Butter	160-175 (70-80)	3-5
Fondue	160-175 (70-80)	5-15

Other	°F (°C)	min
Fried cheese	355-390 (180-200)	5-15
Croûtons	320-355 (160-180)	6-10
Toasted bread	390-430 (200-220)	8-12
Dried ready meals	230-250 (110-120)	5-10
Toasting almonds, nuts, pine nuts	355-390 (180-200)	3-15
Popcorn	430 (220)	8-12