## 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.



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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.

## 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 is of the wireless temperature sensor. tights 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.



## 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.

# Frying Sensor

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

Method

- **II)** Select the cooking zone.
- **IV)** Select the desired frying setting.





### Instruction manual

Additional information can be found in the detailed instruction manual for the hob in chapter "Cooking Assist Functions". Read it through carefully.

- I) Place the empty frying pan on the cooking zone.
- III) Touch the Lar symbol. Lar lights up on the display.
- 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.



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



Medium - high

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.

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.

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6 - 10

6 - 10

10 - 15

10 - 15

6 - 8

8 - 12

10 - 20

8 - 20

6 - 30

6 - 9

7 - 12

6 - 10

5 - 8

2/90°C 10-20

3/100°C 20-30

3/100°C 60-90

3/100°C 60-90

4/120°C 15-25

5/170°C 10-15

2/90°C 15-20

5/170°C 10-15

3 - 4

10 - 20

10 - 20

4 - 8

Egg dishes

Frying with little oil

Pancakes\*\*\*\*

Omelette\*\*\*\*

Scrambled eggs

Raisin pancake

French toast \*\*\*\*

Eggs, hard-boiled\*\*\*

Vegetables

Frying with little oil

Courgettes, aubergines

Peppers, green asparagus

Vegetables sautéed in oil,

e.g. courgettes, green peppers

Vegetables, fresh, e.g. broccoli

Cooking in a pressure cooker\*\*\*

Vegetable, e.g. green beans

Deep frying with a lot of oil

Vegetables, mushrooms, breaded or battered\*\*

Vegetables, fresh, e.g. Brussels sprouts

Garlic, onions

Mushrooms

Chickpeas\*\*\*

Lentil stew\*\*\*

Chickpeas, beans

Lentil stew

Boiling

Peas

Glazed vegetable

and legumes

Fried eggs

Boiling

Cooking

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#### Cooking Functions Frying Sensor

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4 - 9

4 - 8

2 - 10

4 - 12

4 - 15

10 - 20

10 - 15

6 - 10

3/100°C 10-20

3/100°C 30-40

3/100°C 60-90

3/100°C 15-20

3/100°C 45-60

4/120°C 3-6

4/120°C 25-35

4/120°C 10-20

5/170°C 4-8

3/100°C 5-10

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Trind potatos (inde iron raw potatos)       wer       5       6-12       Porridge       10       2/90 °C       40         Fried potatos (inde iron raw potatos)       wer       5       2/5.35       Compole****       10       50.55         Swiss rotati       wer       1       50.55       Checolate pudding*****       10       70       2/90 °C       30         Simmering       wer       1       50.55       Checolate pudding*****       10       70	Potatoes				Desserts			
Find polators (boiled in their skin)       usr       5       6 - 12       Pice pudding***********************************	Frving with little oil				Simmering			
Fried potatoses (made from raw potatoes)       user       4       15.25       Porridge       Vitr       2/90°C       3         Potato fritter****       user       5       2.5 : 3.5       Compole***       10 20       2/90°C       3         Glazed potatoes       user       3       15.70       Deer frying with a lot of oil       3       10 20       5       2/90°C       3       Deer frying with a lot of oil       3       3       15.70       5       5       10 20       5       10 20       5       10 20       5       10 20       5       10 20       5       10 20       5       10 20       5       10 20       5       10 20       5       10 20       5       10 20       5       10 20 <t< td=""><td></td><td>18/T</td><td>5</td><td>6 - 12</td><td>Rice pudding*****</td><td>ារ</td><td>2/90°C</td><td>40 - 50</td></t<>		18/T	5	6 - 12	Rice pudding*****	ារ	2/90°C	40 - 50
Potato fritter****         wer         5         2,5-3,5         Comport***         vitr         3 / 100 °C         15           Swiss rotit         wer         1         50-55         Checolate putding*****         vitr         2 / 90 °C         3           Simmering         wer         3         15 : 20         Deep frying with a lot of oil         Baked items, e.g. doughnuts         vitr         5 / 170 °C         5           Potato dumplings         vitr         3 / 100 °C         30 - 00         30 - 40         Paska and cream putdits**         vitr         4 / 120 °C         10 - 20           Potatos dumplings         vitr         3 / 100 °C         10 - 20         Frying with litte oil         Freizen products         Frying with litte oil           Simmering         vitr         2 / 90 °C         30 - 40         90					Porridge	សើ	2/90°C	10 - 15
Swiss röstli         op-         1         50 - 55         Chocolate pudding*****         Chocolate pudding******         Chocolate pudding******         Chocolate pudding*******         Chocolate pudding***********************************		ເຂຼ			Compote***	ធោ	3/100°C	15 - 25
Concerning       Concerning </td <td>Swiss rösti</td> <td>ເຂຼ</td> <td>1</td> <td></td> <td>Chocolate pudding*****</td> <td>ធា</td> <td>2/90°C</td> <td>3 - 5</td>	Swiss rösti	ເຂຼ	1		Chocolate pudding*****	ធា	2/90°C	3 - 5
Sinmering       top       2 / 9 ° C       3 0 · 40         Potato dumplings       top       2 / 9 ° C       3 0 · 40         Boiling       products       products       products         Potatoes***       top       4 / 120 ° C       10 · 20         Image to top       top       4 / 120 ° C       10 · 20         Simmering       top       2 / 90 ° C       2 - 5 · 35         Polatoes***       top       2 / 90 ° C       2 - 5 · 35         Polaton pudding       top       2 / 90 ° C       2 - 5 · 35         Boiling       top       2 / 90 ° C       2 - 5 · 35         Potata stat       top       2 / 90 ° C       5 · 4         Stuffer pasta       top       2 / 90 ° C       5 · 4         Stuffer pasta       top       2 / 90 ° C       5 · 4         Stuffer pasta       top       3 / 100 ° C       6 · 5         Stuffer pasta       top       3 / 100 ° C       6 · 5         Simmering       top       1 / 10 ° C       6 · 5         Stuffer pasta       top       3 / 100 ° C       6 · 5         Simmering       top       1 / 10 ° C       6 · 5         Sintat soups, e.g. creamed soup*****       top					Deep frying with a lot of oil			
Potato dumplings       1       2 / 90 ° C       30 - 40         Boiling       Forzam puffs**       Forzam puffs**       Forzam puffs**         Potatoes***       1       3 / 100 ° C       30 - 44         Forzam construction       Forzam puffs**       Forzam puffs**       5         Forzam construction       Forzam construction       Forzam construction       5       4       10         Sources       Forzam construction       Forzam construction       6       5       5       5       5       6       5       5       5       6       5       5       5       6       5       5       6       5       5       6       5       5       6       5       6       5       5       5       6       5       5       5       6       5       5       5       6       5       5       6       5	•				Baked items, e.g. doughnuts	ເສີ	5/170 °C	5 - 10
Boiling Potates****       Tay       3 / 100 °C       30 · 430       Frome products         Potates****       Tay       3 / 100 °C       30 · 430       Frome products	•	ាភិ	2/90°C	30 - 40	and cream puffs**			
Potatoes***       for       3/100 °C       30 - 45       products         Cooking in a pressure cooker       Fying with little oil       Fying with little oil       5         Pata       for       4/120 °C       10-20       5         Simmering       for       2/90 °C       25-35       Gross, kebab       esr       4       10         Rice       for       2/90 °C       25-35       Fish fillet, plan or breaded       esr       3       10         Semoling pudding       for       2/90 °C       25-35       Fish fillet, plan or breaded       esr       3       10         Semoling pudding       for       3/100 °C       6-15       Stiff-freis meals, esr       esr       4       10         Cooking in a pressure cooker       stiff-freis meals, esr       esr       4       10         Stiffed pasta       for       3/100 °C       5-8       5       6       6       5       6       170 °C       15         Sougs       start or vegetable stock***       for       3/100 °C       5-10       170 °C       15         Soling       start or vegetable stock***       for       3/100 °C       5-10       170 °C       15         Souces       stort or sta					Frozen			
Potatoes***1410000 $\mathbf{v}$ and cereals $\mathbf{v}$ <t< td=""><td>•</td><td>ើះ</td><td>3/100°C</td><td>30 - 45</td><td>products</td><td></td><td></td><td></td></t<>	•	ើះ	3/100°C	30 - 45	products			
Potatoes***1410000 $\mathbf{v}$ and cereals $\mathbf{v}$ <t< td=""><td>Cooking in a pressure cooker</td><td></td><td></td><td></td><td>Enving with little oil</td><td></td><td></td><td></td></t<>	Cooking in a pressure cooker				Enving with little oil			
Pasta and cereals       Country       Cou		ផ្ទ	4/120°C	10 - 20		105	1	15 - 20
Parta       poultry breast*       pour       4       10         Simmering       100 creates	~							10 - 30
Chicken nuggets       cor       4       10         Rice       Chicken nuggets       cor       4       10         Rice       Chicken nuggets       cor       4       10         Semolina pudding       to 2 / 90 °C       5       10       Siftif Eigers       cor       4       10         Sati for pasta       to 2 / 90 °C       5       5       4       10         Suff dip pasta       to 2 / 90 °C       5       5       4       10         Sups       to 2 / 90 °C       10       Simmering       to 2 / 90 °C       10       Simering       Soures       Soures       Tor       Tore vegetable, e.g. green beans******       to 2 / 90 °C       10       10       10       10         Soures       Tor       Tor       Soures       Soures       1       10	VX							10 - 30
Simmering       Gyros, kebab       urr       3       5-         Rice       10       2 / 90 °C       28-35       Fish fillet, plain or breaded       urr       3       10         Semolina pudding       10       2 / 90 °C       3-8       Fish fillet, plain or breaded       urr       4       8-3         Boiling       10       2 / 90 °C       5-10       Fish fillet, plain or breaded       urr       4       8-3         Boiling       10       2 / 90 °C       5-10       Fish fillet, plain or breaded       urr       4       8-3         Boiling       10       2 / 90 °C       6-15       Sturfries meals, eurr       3       10       9-       9-       1       1/0 °C       1       1       9-       1       1/0 °C       1       1       1       1       1       0       9-       9-       1       1       0       1	and cereals				•			10 - 30
Rice       Tor       2 / 90 °C       25 - 35       Fish fillet, plain or breaded       uer       3       100         Polenta*****       Tor       2 / 90 °C       5 - 10       Fish fillet, plain or breaded       uer       3       100         Boiling       Tor       2 / 90 °C       5 - 10       Fish fingers       uer       4       6-         Boiling       Tor       3 / 100 °C       7 - 10       Fish fingers       uer       4       6-         Stuffed pasta       Tor       3 / 100 °C       6 - 15       Spring rolls       uer       4       10         Cooking in a pressure cooker       Tor       4 / 120 °C       5 - 8       Heating / keeping warm       1 / 70 °C       15         Boiling       Iter / 1 / 20 °C       5 - 8       Forzen vegetable, e.g. green beans******       Tor       3 / 100 °C       15         Boiling       Iter / 1 / 20 °C       5 - 10       Forzen vegetable, e.g. green beans*******       Tor       5 / 170 °C       4         Horemade stocks, e.g. rearmed soup******       Tor       3 / 100 °C       5 - 10       Forzen vegetable, e.g. green beans*******       Tor       5 / 170 °C       4         Womenade stocks, e.g. wegetable stock***       Tor       3 / 100 °C       5 - 10	Simmering							5 - 10
PoleinaritiesTop $2/90 \circ C$ $3.8$ Fish fingers $uor$ $4$ $8-5$ Semolina pudding $vor$ $3/100 \circ C$ $5.10$ French fries $uor$ $5$ $4$ Pasta $vor$ $3/100 \circ C$ $6.15$ Stuffed pasta $uor$ $3$ $6$ Cooking in a pressure cooker $vor$ $4/120 \circ C$ $5.8$ Spring rolls $uor$ $4$ $10$ Recetter $vor$ $4/120 \circ C$ $5.8$ Heating / keeping warm $vor$ $4$ $10$ Simmering $vor$ $4/120 \circ C$ $5.8$ Froench fries $uor$ $3/100 \circ C$ $1/70 \circ C$		تھًا ا	2/90°C	25 - 35				
Semolina pudding       Tor       2 / 90 °C       5 - 10       French fries       wer       5       4 - 4         Boiling       Tor       3 / 100 °C       7 - 10       Errich (ries meals, egrid wegetables with chicken       wer       3       6 - 4         Stuffed pasta       Tor       3 / 100 °C       6 - 15       Spring rolls       wer       3       6 - 4         Cooking in a pressure cooker       Tor       4 / 120 °C       5 - 8       Freine fries       wer       3       10       Cooking in a pressure cooker       Image: fried wegetables with chicken       Spring rolls       wer       3       10       Cooking in a pressure cooker       Image: fried wegetable, e.g. grean de spinach******       Image: fried wegetable, e.g. grean beans******       Image: fried wegetable, e.g. grean beans******       Image: fried wegetable, e.g. grean beans******       Image: fried wegetable, e.g. grean beans*******       Image: fried wegetable, e.g. grean fried het in cream sauce, e.g. ora fried het in cr	Polenta****	ಹ	2/90°C	3-8				10 - 20 8 - 12
BolingStirferies meals, e.g. fried vegetables with chickenStirferies meals, e.g. fried vegetables with chickenStirferie vegetab	Semolina pudding	ർ	2/90°C	5 - 10				
PastaTor $3/100  ^{\circ}$ C7·10e.g. fried vegetables with chickenStuffed pastaTor $3/100  ^{\circ}$ C6·15Spring rollsu.r.400Cooking in a pressure cookerTor $4/120  ^{\circ}$ C5·8Hacting / keeping warm1/70 $^{\circ}$ C15SimmeringTor $2/90  ^{\circ}$ C10·15Frozen vegetable in cream sauce, e.g. creamed soup******Tor $3/100  ^{\circ}$ C15BoilingTor $2/90  ^{\circ}$ C10·15Deep frying with a lot of oil $3/100  ^{\circ}$ C4Homemade stocks, e.g. creamed soup******Tor $3/100  ^{\circ}$ C5·10Frozen vegetable in cream sauce, e.g. fried wegetable, e.g. green beans******Tor $3/100  ^{\circ}$ C4Homemade stocks, e.g. wegetable stock***Tor $3/100  ^{\circ}$ C5·10Frozen vegetable stoc foil $*******$ Frying with little oilTor $3/100  ^{\circ}$ C5·10Frying with little oil $************************************$	Boiling							
Stuffe d pasta       I	Pasta	ធា	3/100°C	7 - 10		18JT	3	6 - 10
Cooking in a pressure cooker       Ist of the spectral spectra spectra spectral spectral spectral spectral spectra	Stuffed pasta	ർ	3/100°C	6 - 15			4	10 - 30
Rice***       Image: Soups       Imag	Cooking in a pressure cooker							10 - 15
Soups       Frozen vegetable in cream sauce, e.g. creamed spinach******       1/70 °C       15         Simmering       Boiling       Boiling       J<	Rice***	ർ	4/120°C	5 - 8			0	10 10
SimmeringBoilingInstant soups, e.g. creamed soup*****Image and the soups an	Soups				Frozen vegetable in cream sauce,	ເສັ	1/70°C	15 - 20
Instant soups, e.g. creamed soup******       if       2 / 90 °C       10 - 15       Frozen vegetable, e.g. green beans******       if       3 / 100 °C       15         Boiling       If       3 / 100 °C       60 - 90       Frozen french fries**       if       5 / 170 °C       4 -         Homemade stocks, e.g. meat or vegetable stock***       if       3 / 100 °C       5 - 10       Frozen french fries**       if       5 / 170 °C       4 -         Cooking in a pressure cooker       if       3 / 100 °C       5 - 10       Frying with little oil       Frying with little oil       Frying with little oil       If       3 / 00 °C       5 - 10         Frying with little oil       if       4 / 120 °C       3 - 6       Almonds/walnuts/pine nuts       if       3 / 00 °C       1       5 - 25         Béchamel sauce       if       1 0 - 20       Almonds/walnuts/pine nuts       if       1 / 70 °C       1         Reducing sauces, e.g. tomato sauce, Bolognese sauce       if       1 0 - 20       Freserved dishes, e.g. goulash*** /******       if       1 / 70 °C       1         Wilded wine***       if       1 / 70 °C       1       1       5 - 25       5         Béchamel sauces       if       1 / 70 °C       1       1       15 - 25       5       <								
BoilingDeep frying with a lot of oilBoilingImage: Solution of the lot of oilHomemade stocks, e.g. meat or vegetable stock***Image: Solution of logInstant soups, e.g. minestroneImage: Solution of logCooking in a pressure cookerImage: Solution of logHomemade stocks, e.g. vegetable stock***Image: Solution of logHomemade stocks, e.g. vegetable stock***Image: Solution of logSaucesImage: Solution of logFrying with little oilImage: Solution of logTomato sauce with vegetablesImage: Solution of logGene mean of vegetablesImage: Solution of logFrying with little oilImage: Solution of logCheese sauce, e.g. Gorgonzola sauceImage: Solution of logReducing sauces, e.g. tomato sauce, Bolognese sauceImage: Solution of logSweet sauces, e.g. otames sauceImage: Sol	•	- <del>-</del> -	2/00.00	10 15		161	3 / 100 %	15 - 30
Homemade stocks, e.g. meat or vegetable stock***Image: Solution of the stock s		181	2/90%	10 - 15		693	0/100 0	10 00
Instant soups, e.g. minestroneImage: Solution of the origon o	-	- <b>-</b>	2/100.00	<u> </u>		161	5 / 170 %	4 - 8
Instant soups, e.g. minestronei3/100 °C5-10MiscellaneousCooking in a pressure cookeri4/120 °C3-6Homemade stocks, e.g. vegetable stock***i4/120 °C3-6Saucesi4/120 °C3-6Frying with little oili125-35Béchamel saucei125-35Béchamel sauces, e.g. Gorgonzola saucei110-20Reducing sauces, e.g. bolognese saucei110-20Sweet sauce, e.g. gorganzo saucei115-25		ไลไ	3/100 %	60-90		690	5/1/0 0	4 0
Improve cooker         Homemade stocks, e.g. vegetable stock***       Improve d'Altre oil         Frying with little oil         Sauces       Improve d'Altre oil         Frying with little oil         Cooking in a pressure cooker         Frying with little oil         Sauces       Improve d'Altre oil         Sauces       Improve d'Altre oil         Cooking in a pressure cooker         Frying with little oil         Camembert/cheese       Improve d'Altre oil         Coutons       Improve d'Altre oil         Croutons       Improve d'Altre oil         Croutons       Improve d'Altre oil         Contons       Improve d'Altre oil		1출1	3/100 °C	5 - 10	Miscellaneous			
Homemade stocks, e.g. vegetable stock***       is       4/120 °C       3 - 6         Sauces       Image: Sign of the stock state stock stock state stock state stock			0,100 0	0 10				
Sauces       Camembert/cheese       Isr       3       7-         Frying with little oil       Dry ready meals that require water to be added, usr       1       5-         Tomato sauce with vegetables       Isr       1       25-35         Béchamel sauce       Isr       1       10-20         Cheese sauce, e.g. Gorgonzola sauce       Isr       1       10-20         Reducing sauces, e.g. tomato sauce, Bolognese sauce       Isr       1       10-20         Sweet sauces, e.g. gorganze sauce       Isr       1       15-25		181	4 / 120 °C	3-6	· · ·			
Frying with little oil       croutons       sr       3       6         Tomato sauce with vegetables       sr       1       25-35       Almonds/walnuts/pine nuts       sr       4       3         Béchamel sauce       sr       1       10-20       Heating/keeping warm       4       3         Cheese sauce, e.g. Gorgonzola sauce       sr       1       10-20       Preserved dishes, e.g. goulash*** /******       1/70 °C       10         Reducing sauces, e.g. Bolognese sauce       sr       1       25-35       Mulled wine***       1/70 °C       10         Sweet sauces e.g. gorange sauce       sr       1       15-25       Simmering       1/70 °C       10		65	4/120 0	0 0	•			7 - 10
Tomato sauce with vegetables     Image: Sector of the sector	•					le.	1	5 - 10
Tomato sauce with vegetables     Image: Sector of the sector	Frying with little oil					le.	3	6 - 10
Béchamel sauce     Image: Second sauce </td <td>Tomato sauce with vegetables</td> <td>เลา</td> <td>1</td> <td>25 - 35</td> <td></td> <td>ler-</td> <td></td> <td>3 - 15</td>	Tomato sauce with vegetables	เลา	1	25 - 35		ler-		3 - 15
Cheese sauce, e.g. Gorgonzola sauce     Image: Marconstruction     1     10-20     Preserved dishes, e.g. goulash*** /*****     Image: Marconstruction     1/70 °C     10       Reducing sauces, e.g. tomato sauce, Bolognese sauce     Image: Marconstruction     1     25-35     Mulled wine***     Image: Marconstruction     1/70 °C     -       Sweet sauces e.g. orange sauce     Image: Marconstruction     1     15-25     5	Béchamel sauce	18J	1	10 - 20				
Reducing sauces, e.g. tomato sauce, Bolognese sauce     Image: The sauce set or angle sauce	Cheese sauce, e.g. Gorgonzola sauce	.e.–	1	10 - 20		ធើ	1/70°C	10 - 20
e.g. tomato sauce, Bolognese sauce Sweet sauces e.g. orange sauce 1 15-25		.e.–	1	25 - 35				
Sweet sauces e.g. orange sauce 1 15-25	e.g. tomato sauce, Bolognese sauce							
	Sweet sauces, e.g. orange sauce	18J	1	15 - 25	Milk***	ធា	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.

Meat

Fillet

Chops\*

(3 cm thick)

Meat loaf

Bacon

Ragout, gyros

Ground meat

Simmering

Sausages

Meatballs

Boiled or braised veal

Chicken, veal\*\*\*

Cooking in a pressure cooker

Deep frying with a lot of oil

Fish

Fish, fried, whole, e.g. trout

Fish fillet, plain or breaded

Deep frying with a lot of oil

Frying with little oil

Braised fish, e.g. hake

Scampi, Prawns

Fish, breaded\*\*

Simmering

Chicken wings and meatballs\*\*

Boiling

Chicken

Frving with little oil

Escalope, plain or breaded

Cordon bleu, Wiener Schnitzel

Steak, medium or well-done

Poultry breast (2 cm thick)\*

Sausages, pre-boiled or raw\*

Hamburger, meatballs, rissoles'

Steak, rare (3 cm thick)

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

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