


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.

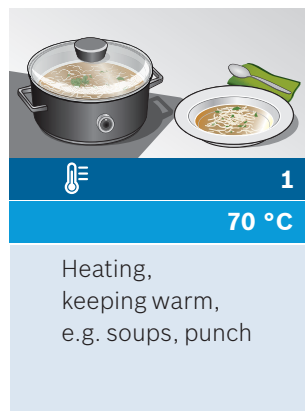
 The wireless temperature sensor is required in order for you to use the cooking functions. If your hob does not have a sensor, you can obtain one as an accessory in specialised shops or from our Technical Assistance Service, using the reference number HEZ39050.


### Instruction manual

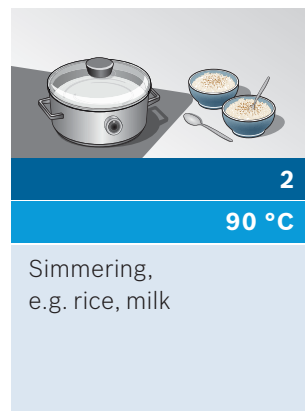
Additional information can be found in the detailed instruction manual for the hob in chapter "Cooking Assist Functions". Read it through carefully.

#### 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  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.



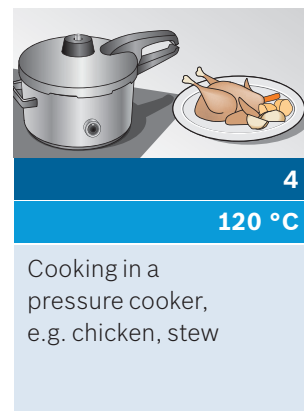
 **1**  
**70 °C**  
Heating, keeping warm, e.g. soups, punch



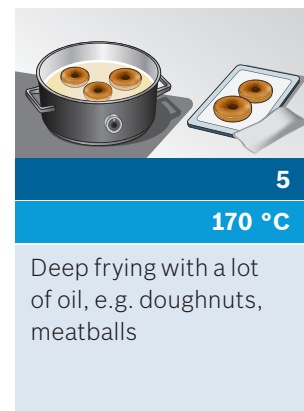
**2**  
**90 °C**  
Simmering, e.g. rice, milk



**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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## 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.

#### 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**  
**Very low**

Preparing and reducing sauces, sautéed 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.
<b>Meat</b>		
<b>Frying with little oil</b>		
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
<b>Simmering</b>		
Sausages		2 / 90 °C 10 - 20
<b>Boiling</b>		
Meatballs		3 / 100 °C 20 - 30
Chicken		3 / 100 °C 60 - 90
Boiled or braised veal		3 / 100 °C 60 - 90
<b>Cooking in a pressure cooker</b>		
Chicken, veal***		4 / 120 °C 15 - 25
<b>Deep frying with a lot of oil</b>		
Chicken wings and meatballs**		5 / 170 °C 10 - 15
<b>Fish</b>		
<b>Frying with little oil</b>		
Fish, fried, whole, e.g. trout		3 10 - 20
Fish fillet, plain or breaded		3 - 4 10 - 20
Scampi, Prawns		4 4 - 8
<b>Simmering</b>		
Braised fish, e.g. hake		2 / 90 °C 15 - 20
<b>Deep frying with a lot of oil</b>		
Fish, breaded**		5 / 170 °C 10 - 15

	Cooking Assist Functions	min.
<b>Egg dishes</b>		
<b>Frying with little oil</b>		
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
<b>Boiling</b>		
Eggs, hard-boiled***		3 / 100 °C 5 - 10
<b>Vegetables and legumes</b>		
<b>Frying with little oil</b>		
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
<b>Boiling</b>		
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
<b>Cooking in a pressure cooker***</b>		
Vegetable, e.g. green beans		4 / 120 °C 3 - 6
Chickpeas, beans		4 / 120 °C 25 - 35
Lentil stew		4 / 120 °C 10 - 20
<b>Deep frying with a lot of oil</b>		
Vegetables, mushrooms, breaded or battered**		5 / 170 °C 4 - 8

\* 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.

	Cooking Assist Functions	min.
<b>Potatoes</b>		
<b>Frying with little oil</b>		
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
<b>Simmering</b>		
Potato dumplings		2 / 90 °C 30 - 40
<b>Boiling</b>		
Potatoes***		3 / 100 °C 30 - 45
<b>Cooking in a pressure cooker</b>		
Potatoes***		4 / 120 °C 10 - 20
<b>Pasta and cereals</b>		
<b>Simmering</b>		
Rice		2 / 90 °C 25 - 35
Polenta*****		2 / 90 °C 3-8
Semolina pudding		2 / 90 °C 5 - 10
<b>Boiling</b>		
Pasta		3 / 100 °C 7 - 10
Stuffed pasta		3 / 100 °C 6 - 15
<b>Cooking in a pressure cooker</b>		
Rice***		4 / 120 °C 5 - 8
<b>Soups</b>		
<b>Simmering</b>		
Instant soups, e.g. creamed soup*****		2 / 90 °C 10 - 15
<b>Boiling</b>		
Homemade stocks, e.g. meat or vegetable stock***		3 / 100 °C 60 - 90
Instant soups, e.g. minestrone		3 / 100 °C 5 - 10
<b>Cooking in a pressure cooker</b>		
Homemade stocks, e.g. vegetable stock***		4 / 120 °C 3 - 6
<b>Sauces</b>		
<b>Frying with little oil</b>		
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

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

	Cooking Assist Functions	min.
<b>Desserts</b>		
<b>Simmering</b>		
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
<b>Deep frying with a lot of oil</b>		
Baked items, e.g. doughnuts and cream puffs**		5 / 170 °C 5 - 10
<b>Frozen products</b>		
<b>Frying with little oil</b>		
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
<b>Heating / keeping warm</b>		
Frozen vegetable in cream sauce, e.g. creamed spinach*****		1 / 70 °C 15 - 20
<b>Boiling</b>		
Frozen vegetable, e.g. green beans*****		3 / 100 °C 15 - 30
<b>Deep frying with a lot of oil</b>		
Frozen french fries**		5 / 170 °C 4 - 8
<b>Miscellaneous</b>		
<b>Frying with little oil</b>		
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
<b>Heating/keeping warm</b>		
Preserved dishes, e.g. goulash*** /*****		1 / 70 °C 10 - 20
Mulled wine***		1 / 70 °C -
<b>Simmering</b>		
Milk***		2 / 90 °C -