Quick and easy

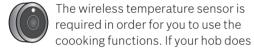
Cooking Assist Functions

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.



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
- III) Press the symbol of the wireless temperature sensor. Tar Cooking sensor lights up on the display.
- IV) Select the cooking zone on the display.
- **V)** Select the temperature level of the desired cooking function.
- **VI)** Wait until the water or oil has reached the appropriate temperature.
- VII) Remove the lid and add the food. Cook with the lid on

Please note: If you use the Frying function in a pot with a lot of oil,

and cover it with a lid.

- The heating process is shown on the display. Then a signal sounds.

keep the lid off whilst frying.



70 °C

Heating, keeping warm, e.g. soups, punch



90°C

Simmering, e.g. rice, milk



100 °C

Boiling. e.g. pasta, vegetables



120 °C

Cooking in a pressure cooker, e.g. chicken, stew



170 °C

Deep frying with a lot of oil, e.g. doughnuts, meatballs

Quick and easy

Frying Sensor

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

maintain an adequate temperature and provide perfect cooking results.

continuously. This allows the power to be controlled with great precision to

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 on the display.
- **IV)** Select the desired frying setting.
- **V)** Wait until the frying temperature is reached. The heating process is shown on the display. Then a signal sounds.
- **VI)** Put the fat in the frying pan and start frying.



Very low

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



Low

Frying food using extra virgin olive oil, butter or margarine, e.g. omelettes.



Medium - low

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



Medium - high

Frying steaks, medium or well-done, frozen, breaded and fine foods. e.g. escalope, fresh ragout and vegetables.



Invented for life

Frying food at high

temperatures, e.g. steaks rare, potato fritters and frozen French fries.



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Assist

Functions

15-25 2.5-3.5 50-55 15-20

2/90°C 30-40 3 / 100 °C 30-45

2/90°C 25-35 2/90°C 3-8 2/90°C 5-10 3/100°C 7-10 3/100°C 6-15

4/120°C 6-8

2/90°C 10-15 3/100°C 60-90 3/100°C 5-10

4 / 120 °C 20 - 30

4 / 120 °C 10-20

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.

ន្ថោ	Cooking Functions
القال	Frying Sensor

Escalope, plain 1 Escalope, breaded 1 Escalope		Cooking Assist	J ≡	()
Frying with little amount of oil Escalope, plain 1		Functions		mın.
Escalope, plain 1 Escalope, breaded 1 Escalope	Meat			
Escalope, breaded ¹	Frying with little amount of oil			
Fillet 2 Chops 1 Cordon bleu 1 Ver 3 10-15 Cordon bleu 1 Vienness schnitzel 1 Vien 5 Steak, rare (3 cm thick) 2 Vien 5 Steak, medium (3 cm thick) 2 Vien 5 Steak, medium (3 cm thick) 1 Vien 4 Vien 4 Vien 5 Vien 4 Vien 5 Vien 4 Vien 5 Vien 4 Vien 3 Vien 7 Vien 8 Vien 7 Vien 8 Vien 7	Escalope, plain ¹	رقا	4	6-10
Chops ¹ Cordon bleu ¹ Viennese schnitzel ¹ Viennese schnitzel ¹ Viennese schnitzel ¹ Steak, rare (3 cm thick) ² Steak, rare (3 cm thick) ² Steak, medium (3 cm thick) ² Ver 5 8-12 Steak, well done (3 cm thick) ¹ Ver 4 8-12 Poultry breast (2 cm thick) ¹ Ver 4 7-12 Gyros ³ Ver 4 7-12 Bacon ¹ Ver 2 5-8 Minced meat ³ Ver 4 6-10 Hamburgers (1,5 cm thick) ¹ Ver 3 10-20 Meatballs (2 cm thick) ¹ Ver 3 10-20 Raw sausages ¹ Ver 3 10-20 Raw sausages ¹ Ver 3 8-20 Raw sausages ¹ Ver 3 8-20 Simmering function Meatballs ⁴ Chicken ⁴ Sausages ⁴ Si 3/100 °C 20-30 Chicken ⁴ Chicken in pressure cooker function Chicken in pressure cooker function Chicken in pressure cooker function Chicken portions ⁶ Wer 4 10-20 Frying function Chicken portions ⁶ Wer 5 /170 °C 10-15 Meatballs ⁶ Frying with little amount of oil Fish fillet, plain ¹ Ver 4 4-8 Scampi ¹ Scampi ² Scampi ² Sca	Escalope, breaded ¹	l⊗_	4	6-10
Cordon bleu 1 Left 4 10-15 Viennese schnitzel 1 Left 4 10-15 Steak, rare (3 cm thick) 2 Left 5 6-8 Steak, medium (3 cm thick) 2 Left 5 6-8 Steak, medium (3 cm thick) 1 Left 5 8-12 Steak, well done (3 cm thick) 1 Left 4 8-12 Poultry breast (2 cm thick) 1 Left 3 10-20 Stripes of meat 3 Left 4 7-12 Gyros 3 Left 4 7-12 Gyros 3 Left 4 6-10 Hamburgers (1,5 cm thick) 1 Left 3 10-20 Hamburgers (1,5 cm thick) 1 Left 3 10-20 Hamburgers (1,5 cm thick) 1 Left 3 10-20 Rissoles 1 Left 3 10-20 Rissoles 1 Left 3 8-20 Raw sausages 1 Left 3 8-20 Raw sausages 1 Left 3 8-20 Simmering function Babiling function Meatballs 4 Left 3/100 °C 20-30 Cooking in pressure cooker function Chicken in pressure cooker function Chicken in pressure cooker function Chicken in pressure cooker 5 Left 3/100 °C 60-90 Deep-frying function Fish fillet, plain 1 Left 4/120 °C 15-25 Deep-frying with little amount of oil Fish fillet, plain 1 Left 4 10-20 Fish fillet, plain 1 Left 4 4-8 Frying fish, whole 1 Left 3 10-20 Simmering function Deep-frying function Left 4 4-8 Deep-frying	Fillet ²	رقال	4	6-10
Viennese schnitzel 1	Chops ¹	رقا	3	10-15
Steak, rare (3 cm thick) 2	Cordon bleu ¹	رقا	4	10-15
Steak, medium (3 cm thick) 2	Viennese schnitzel ¹	رقا	4	10-15
Steak, well done (3 cm thick) 1	Steak, rare (3 cm thick) ²	l⊗_	5	6-8
Poultry breast (2 cm thick) 1 Stripes of meat 3 Stripes of meat 4 Stripes of meat 5 Stripes of meat 3	Steak, medium (3 cm thick) ²	رقا	5	8-12
Stripes of meat 3	Steak, well done (3 cm thick) ¹	رقا	4	8-12
Syros 3 នេរា 4 7-12 Bacon 1 នេរា 2 5-8 Minced meat 3 នេរា 4 6-10 Hamburgers (1,5 cm thick) 1 នេរា 3 6-15 Meatballs (2 cm thick) 1 នេរា 3 10-20 Pre-boiled sausages 1 នេរា 3 8-20 Raw sausages 1 នេរា 3 8-20 Raw sausages 1 នេរា 3 8-20 Simmering function Sausages 4 និរា 2 / 90 °C 10-20 Boiling function Meatballs 4 និរា 3 / 100 °C 20-30 Chicken 4 និរា 3 / 100 °C 60-90 Beef 4 និរា 3 / 100 °C 60-90 Cooking in pressure cooker function Chicken in pressure cooker function Chicken in pressure cooker 5 និរា 4 / 120 °C 15-25 Beef in pressure cooker 5 និរា 4 / 120 °C 15-25 Deep-frying function Chicken portions 6 និរា 5 / 170 °C 10-15 Fish Frying with little amount of oil Fish fillet, plain 1 នេរា 4 10-20 Fish fillet, breaded 1 នេរា 3 10-20 Prawns 1 នេរា 4 4-8 Scampi 2 5 700 °C 15-20 Simmering function Stewed fish 4 និរា 2 / 90 °C 15-20 Deep-frying function	Poultry breast (2 cm thick) ¹	رقا	3	10-20
Bacon 1	Stripes of meat ³	rsı_	4	7-12
Minced meat ³	Gyros ³	rsı_	4	7-12
### Hamburgers (1,5 cm thick) 1	Bacon ¹	rsı_	2	5-8
Meatballs (2 cm thick) 1 に 3 10-20 Rissoles 1 に 3 10-20 Pre-boiled sausages 1 に 3 8-20 Raw sausages 1 に 3 8-20 Simmering function Sausages 4 で 2/90 °C 10-20 Boiling function Meatballs 4 で 3/100 °C 20-30 Chicken 4 で 3/100 °C 60-90 Beef 4 で 3/100 °C 60-90 Cooking in pressure cooker function Chicken in pressure cooker function Chicken in pressure cooker 5 で 4/120 °C 15-25 Beef in pressure cooker 5 で 4/120 °C 15-25 Deep-frying function Chicken portions 6 で 5/170 °C 10-15 Meatballs 6 で 5/170 °C 10-15 Fish Frying with little amount of oil Fish fillet, plain 1 に 4 10-20 Prawns 1 に 4 4-8 Scampi 1 に 4 4-8 Scampi 1 に 4 4-8 Srying fish, whole 1 に 3 10-20 Simmering function Stewed fish 4 で 3/100 °C 10-15 Deep-frying function Deep-frying fish in beer-batter 6 で 5/170 °C 10-15	Minced meat ³	ren_	4	6-10
Rissoles 1	Hamburgers (1,5 cm thick) ¹	ren_	3	6-15
Pre-boiled sausages ¹ Raw sausages ⁴ Ray 2/90 °C 10-20 Raw sausages ⁴ Ray 3/100 °C 20-30 Ray 100 °C 10-20 Ray 100 °C 10-15 Ray	Meatballs (2 cm thick) ¹	ರ್ಣ	3	10-20
Raw sausages 1	Rissoles ¹	ರ್ಣ	3	10-20
Simmering function Sausages 4	Pre-boiled sausages ¹	rsı_	3	8-20
Sausages 4	Raw sausages ¹	ren_	3	8-20
Boiling function Meatballs 4	Simmering function			
Meatballs 4	Sausages ⁴	iĝi	2/90°C	10-20
Chicken 4 명 3/100 °C 60-90 Beef 4 명 3/100 °C 60-90 Cooking in pressure cooker function Chicken in pressure cooker 5 명 4/120 °C 15-25 Beef in pressure cooker 5 명 4/120 °C 15-25 Deep-frying function Chicken portions 6 명 5/170 °C 10-15 Meatballs 6 명 5/170 °C 10-15 Fish Frying with little amount of oil Fish fillet, plain 1 명 명 4 10-20 Frawns 1 명 4 4-8 Scampi 1 명 4 4-8 Frying fish, whole 1 명 3 10-20 Simmering function Stewed fish 4 명 2/90 °C 15-20 Deep-frying function Deep-frying fish in beer-batter 6	Boiling function			
Beef 4	Meatballs ⁴	នោ	3 / 100 °C	20-30
Cooking in pressure cooker function Chicken in pressure cooker 5 Beef in pressure cooker 5 Bee	Chicken ⁴	iĝi	3 / 100 °C	60-90
Chicken in pressure cooker 5 명 4/120 °C 15-25 Beef in pressure cooker 5 명 4/120 °C 15-25 Deep-frying function Chicken portions 6 명 5/170 °C 10-15 Meatballs 6 명 5/170 °C 10-15 Fish Frying with little amount of oil Fish fillet, plain 1 명 4 10-20 Fish fillet, breaded 1 명 4 4-8 Scampi 1 명 4 4-8 Frying fish, whole 1 명 10-20 Simmering function Stewed fish 4 명 2/90 °C 15-20 Deep-frying fish in beer-batter 6 명 5/170 °C 10-15	Beef ⁴	iĝi	3 / 100 °C	60-90
Beef in pressure cooker 5	Cooking in pressure cooker function			
Deep-frying function Chicken portions 6 18	Chicken in pressure cooker ⁵	នោ	4 / 120 °C	15-25
Chicken portions 6 명 5/170 °C 10-15 Meatballs 6 명 5/170 °C 10-15 Fish Frying with little amount of oil Fish fillet, plain 1 대 4 10-20 Fish fillet, breaded 1 대 4 4-8 Scampi 1 대 4 4-8 Frying fish, whole 1 대 3 10-20 Simmering function Stewed fish 4 명 2/90 °C 15-20 Deep-frying fish in beer-batter 6 명 5/170 °C 10-15	Beef in pressure cooker ⁵	នោ	4 / 120 °C	15-25
Meatballs 6	Deep-frying function			
Fish Frying with little amount of oil Fish fillet, plain 1	Chicken portions ⁶	iĝi	5 / 170 °C	10-15
Frying with little amount of oil Fish fillet, plain ¹	Meatballs ⁶	টো	5 / 170 °C	10-15
Fish fillet, plain 1	Fish			
Fish fillet, breaded 1	Frying with little amount of oil			
Fish fillet, breaded 1	Fish fillet, plain ¹	rë.	4	10-20
Scampi 1	•	rë)_	3	10-20
Scampi 1	Prawns ¹	ren-	4	4-8
Frying fish, whole 1			-	
Simmering function Stewed fish ⁴ ই 2/90 °C 15-20 Deep-frying function Deep-frying fish in beer-batter ⁶ ই 5/170 °C 10-15				
Stewed fish 4 章 2/90 °C 15-20 Deep-frying function Deep-frying fish in beer-batter ⁶ 章 5/170 °C 10-15				
Deep-frying function Deep-frying fish in beer-batter ⁶ ਵਿੱ 5 / 170 °C 10-15	Stewed fish ⁴	ক্রে	2/90°C	15-20
Deep-frying fish in beer-batter ⁶ হৈ 5 / 170 °C 10-15			,	
1 7 0	. , ,	រទូរ	5 / 170 °C	10-15
	Deep-frying breaded fish ⁶	igi igi	5 / 170 °C	10-15

	Cooking Assist Functions	® ≡	min.
Egg dishes			
Frying with little amount of oil			
Fried eggs in butter ⁷	(S)	2	2-6
Fried eggs in oil ²	rël.	4	2-6
Scrambled eggs ³	rël.	2	4-9
Omelettes ⁸	rël.	2	3-6
Pancakes ⁸	rël.	5	1.5-2.5
French toast ⁸	rël.	3	4-8
Shredded raisin pancake ⁸	(S)	3	10-15
Boiling function			
Boiled eggs ⁵	ক্টো	3 / 100 °C	5-10
Vegetables and legumes			
Frying with little amount of oil			
Garlic ³	rël.	2	2-10
Glazed onion ³	rël.	2	2-10
Onion rings ³	rël.	3	5-10
Courgette ¹	(S)	3	4-12
Aubergine ¹	rël.	3	4-12
Pepper ³	(S)	3	4-15
Green asparagus ¹	(S)	3	4-15
Mushrooms ³	(S)	4	10-15
Sautéing vegetables in oil ³	(S)	1	10-20
Glazed vegetables ³	rël.	3	6-10
Boiling function			
Broccoli ⁴	iĝi	3 / 100 °C	10-20
Cauliflower ⁴	iĝi	3 / 100 °C	10-20
Brussels sprouts ⁴	iĝi	3 / 100 °C	30-40
Green beans ⁴	iĝi	3/100°C	15-30
Chickpeas ⁵	iĝi	3/100°C	60-90
Peas ⁴	rāj	3/100°C	15-20
Lentils ⁵	iĝi	3/100°C	45-60
Cooking in pressure cooker function			
Vegetables in pressure cooker ⁵	টো	4 / 120 °C	3-6
Chickpeas in pressure cooker ⁵	iĝi	4 / 120 °C	25-35
Beans in pressure cooker ⁵	iĝi	4 / 120 °C	25-35
Lentils in pressure cooker ⁵	iĝi	4/120°C	10-20
Deep-frying function		, 220 0	20 20
Deep-frying breaded vegetables ⁶	ធ្វើរ	5 / 170 °C	4-8
Deep-frying breaded vegetables of Deep-frying vegetables in beer batter 6	igi (s)	5 / 170 °C	4-8
Doop it Juig regulables in peer patter	iĝi	5 / 170 °C	4-8
Deep-frying breaded mushrooms 6	161		

	رقا	4	10-15	Omelettes 8	rël.	2	3-6
	الغال	4	10-15	Pancakes 8	(S)	5	1.5-2.5
	الغال	5	6-8	French toast 8	(S)	3	4-8
ck) ²	رچا	5	8-12	Shredded raisin pancake 8	(S)	3	10-15
nick) ¹	الغال	4	8-12	Boiling function			
k) ¹	الغال	3	10-20	Boiled eggs ⁵	ক্টো	3 / 100 °C	5-10
	الغال	4	7-12	عالم بار.			
	الغال	4	7-12	Vegetables and legumes			
	الغال	2	5-8				
	رچا	4	6-10	Frying with little amount of oil			
k) ¹	رھا	3	6-15	Garlic ³	(S)	2	2-10
	رھا	3	10-20	Glazed onion ³	(S)	2	2-10
	رھا	3	10-20	Onion rings ³	(S)	3	5-10
	الغال	3	8-20	Courgette ¹	ren_	3	4-12
	الغال	3	8-20	Aubergine ¹	ren_	3	4-12
				Pepper ³	(S)	3	4-15
	rĝi	2/90°C	10-20	Green asparagus ¹	(S)	3	4-15
				Mushrooms ³	(S)	4	10-15
	şı	3 / 100 °C	20-30	Sautéing vegetables in oil 3	(S)	1	10-20
	rĝi	3 / 100 °C	60-90	Glazed vegetables ³	(S)	3	6-10
	rĝi	3 / 100 °C	60-90	Boiling function			
ker function				Broccoli ⁴	råj	3/100°C	10-20
er ⁵	ছো	4 / 120 °C	15-25	Cauliflower ⁴	iĝi	3 / 100 °C	10-20
5	rậi	4 / 120 °C	15-25	Brussels sprouts 4	iĝi	3 / 100 °C	30-40
				Green beans ⁴	råj	3 / 100 °C	15-30
	rĝi	5 / 170 °C	10-15	Chickpeas 5	rāj	3/100°C	60-90
	rĝi	5 / 170 °C	10-15	Peas ⁴	rĝi	3 / 100 °C	15-20
				Lentils 5	rĝi	3 / 100 °C	45-60
				Cooking in pressure cooker function			
t of oil				Vegetables in pressure cooker 5	råj	4 / 120 °C	3-6
	ren_	4	10-20	Chickpeas in pressure cooker 5	iĝi	4 / 120 °C	25-35
	rsı_	3	10-20	Beans in pressure cooker 5	iĝi	4 / 120 °C	25-35
	rsı_	4	4-8	Lentils in pressure cooker 5	råj	4 / 120 °C	10-20
	rsı_	4	4-8	Deep-frying function			
	رھا_	3	10-20	Deep-frying breaded vegetables ⁶	iĝi	5 / 170 °C	4-8
				Deep-frying vegetables in beer batter 6	iĝi	5 / 170 °C	4-8
	rậi	2/90°C	15-20	Deep-frying breaded mushrooms 6	iĝi	5 / 170 °C	4-8
				Deep-frying mushrooms in beer batter 6	iĝi	5 / 170 °C	4-8
oatter ⁶	rậi	5 / 170 °C	10-15	,o o		1,2.0 3	. 0
6	rậj	5 / 170 °C	10-15				

	Potatoes
(A)	Frying with little amount of oil
Ÿ	Potatoes boiled in their skin ³
min.	Fried potatoes made from raw potatoes 3
	Potato pancakes 8
	Swiss rösti ⁷
	Glazed potatoes 3
	Simmering function
-6	Potato dumplings ⁴
-6	Boling function
-9	Boiling potatoes ⁵
-6	Cooking in pressure cooker function
5- 2.5	Potatoes in pressure cooker 5
-8	711
0-15	Pasta and cereals
-10	Simmering function
	Rice ⁴
	Polenta ³
	Semolina puree ³
	Boiling function
-10	Pasta ³
-10	Stuffed pasta ³
-10	Cooking in pressure cooker function
-12	Rice in pressure cooker ⁵
-12	!!!
-15	Soups
-15	
0-15	Simmering function
0-20	Creamy soups 3
-10	Boiling function
	Homemade stock 5
0-20	Instant soups 3
0-20	Cooking in pressure cooker function
0-40	Homemade stock in pressure cooker ⁵
5-30	Sauces
0-90	
5-20	Frying with little amount of oil
5-60	Tomato sauce with vegetables ³
	Béchamel sauce ³
-6	Cheese sauce ³
5-35	Reducing sauces ³
5-35	Sweet sauces ³
0-20	
-8	
_	

	Cooking Assist Functions	® ≡	() min
Desserts			
Simmering function			
Rice pudding ³	ធ្វោ	2/90°C	40-50
Porridge oats ³	â	2/90°C	10-15
Chocolate pudding ³	iĝi	2/90°C	3-5
Boiling function	223	_,	
Compote 5	iĝi	3/100°C	15-25
Deep-frying function	223	0,100	10 20
Deep-frying Berliners ⁶	â	5 / 170 °C	5-10
Deep-frying Doughnuts ⁶	â	5 / 170 °C	5-10
Deep-frying Buñuelos ⁶	iĝi	5 / 170 °C	5-10
Frozen products		0,1.0	0.10
Frying with little amount of oil			
Escalope ¹	l≊1	4	15-20
Cordon bleu ¹	เลา	4	10-30
Poultry breast 1	เลา	4	10-30
Chicken nuggets 1	เลา	4	10-15
Gyros ³	leJ_	4	10-15
Kebab ³	leJ_	4	10-15
Fish fillet, plain ¹	leJ_	3	10-20
Fish fillet, breaded 1	leJ_	3	10-20
Fish fingers ¹	leJ_	4	8-12
French Fries ³	le.⊏	5	4-6
Stir-fries ³	leJ_	3	6-10
Spring rolls ¹	leJ_	4	10-30
Camembert 1	leJ_	3	10-15
Keeping warm, heating function			
Vegetables with cream ³	্ষ্ট্র	1/70°C	15-20
Boiling function	223		
Green beans ⁴	্ষ্ট্র	3 / 100 °C	15-30
Deep-frying function		0,100	10 00
Deep-frying French Fries ⁶	iĝi	5 / 170 °C	4-8
Miscellaneous		0,1.0	. 0
Frying with little amount of oil			
Camembert 1	ren_	3	7-10
Croûtons ³	le₁_	3	6-10
Dried ready meals 10	เลา	1	5-10
Toasting almonds 9	เลา	4	3-15
Toasting nuts 9	l≊1_	4	3-15
Toasting pine nuts ⁹	เลา	4	3-15
Keeping warm, heating function			
Heating goulash soup ⁵	iĝi	1/70°C	10-20
Heating hot spiced wine 5	iĝi	1/70°C	-
Simmering function			
Heating milk 5	têi	2/90°C	3-10



¹ Turn several times. / ² Add the oil and food to the frying pan after the signal sounds. / ³ Stir regularly. / ⁴ Heat and cook with the lid on. Add the food after the signal sounds. ⁵ Add the food right at the beginning. / ⁶ Heat the oil with the lid on. Fry in portions with the lid off.

⁷ Add the butter and food to the frying pan after the signal sounds. / ⁸ Total cooking time per portion. Fry one after the other. / ⁹ Add the food after the signal sounds. ¹⁰ Add the water after the signal sounds. Add the food once the water has boiled.