


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) Press the symbol  of the wireless temperature sensor.
 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. The heating process is shown on the display. Then a signal sounds.
- 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, keep the lid off whilst frying.



 **1**
70 °C

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



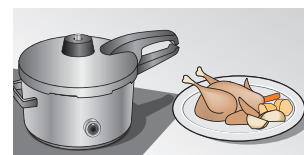
2
90 °C

Simmering, e.g. rice, milk



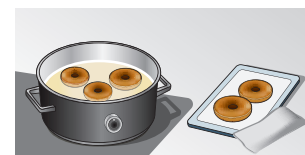
3
100 °C

Boiling, e.g. pasta, vegetables



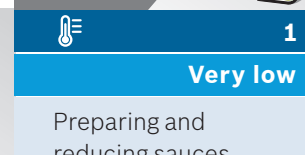
4
120 °C

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



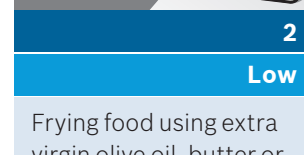
5
170 °C

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



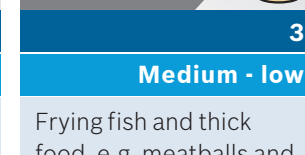
 **1**
Very low

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



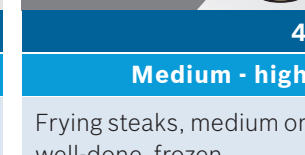
2
Low

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



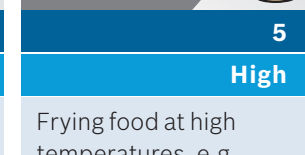
3
Medium - low

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.

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

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.
- III) Select the heating type  „Frying sensor“.
- 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.



9001160844

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.
Meat		
Frying with little amount of oil		
Escalope, plain ¹		4 6-10
Escalope, breaded ¹		4 6-10
Fillet ²		4 6-10
Chops ¹		3 10-15
Cordon bleu ¹		4 10-15
Viennese schnitzel ¹		4 10-15
Steak, rare (3 cm thick) ²		5 6-8
Steak, medium (3 cm thick) ²		5 8-12
Steak, well done (3 cm thick) ¹		4 8-12
Poultry breast (2 cm thick) ¹		3 10-20
Stripes of meat ³		4 7-12
Gyros ³		4 7-12
Bacon ¹		2 5-8
Minced meat ³		4 6-10
Hamburgers (1,5 cm thick) ¹		3 6-15
Meatballs (2 cm thick) ¹		3 10-20
Rissoles ¹		3 10-20
Pre-boiled sausages ¹		3 8-20
Raw sausages ¹		3 8-20
Simmering function		
Sausages ⁴		2 / 90 °C 10-20
Boiling function		
Meatballs ⁴		3 / 100 °C 20-30
Chicken ⁴		3 / 100 °C 60-90
Beef ⁴		3 / 100 °C 60-90
Cooking in pressure cooker function		
Chicken in pressure cooker ⁵		4 / 120 °C 15-25
Beef in pressure cooker ⁵		4 / 120 °C 15-25
Deep-frying function		
Chicken portions ⁶		5 / 170 °C 10-15
Meatballs ⁶		5 / 170 °C 10-15
Fish		
Frying with little amount of oil		
Fish fillet, plain ¹		4 10-20
Fish fillet, breaded ¹		3 10-20
Prawns ¹		4 4-8
Scampi ¹		4 4-8
Frying fish, whole ¹		3 10-20
Simmering function		
Stewed fish ⁴		2 / 90 °C 15-20
Deep-frying function		
Deep-frying fish in beer-batter ⁶		5 / 170 °C 10-15
Deep-frying breaded fish ⁶		5 / 170 °C 10-15

	Cooking Assist Functions	min.
Egg dishes		
Frying with little amount of oil		
Fried eggs in butter ⁷		2 2-6
Fried eggs in oil ²		4 2-6
Scrambled eggs ³		2 4-9
Omelettes ⁸		2 3-6
Pancakes ⁸		5 1.5- 2.5
French toast ⁸		3 4-8
Shredded raisin pancake ⁸		3 10-15
Boiling function		
Boiled eggs ⁵		3 / 100 °C 5-10
Vegetables and legumes		
Frying with little amount of oil		
Garlic ³		2 2-10
Glazed onion ³		2 2-10
Onion rings ³		3 5-10
Courgette ¹		3 4-12
Aubergine ¹		3 4-12
Pepper ³		3 4-15
Green asparagus ¹		3 4-15
Mushrooms ³		4 10-15
Sautéing vegetables in oil ³		1 10-20
Glazed vegetables ³		3 6-10
Boiling function		
Broccoli ⁴		3 / 100 °C 10-20
Cauliflower ⁴		3 / 100 °C 10-20
Brussels sprouts ⁴		3 / 100 °C 30-40
Green beans ⁴		3 / 100 °C 15-30
Chickpeas ⁵		3 / 100 °C 60-90
Peas ⁴		3 / 100 °C 15-20
Lentils ⁵		3 / 100 °C 45-60
Cooking in pressure cooker function		
Vegetables in pressure cooker ⁵		4 / 120 °C 3-6
Chickpeas in pressure cooker ⁵		4 / 120 °C 25-35
Beans in pressure cooker ⁵		4 / 120 °C 25-35
Lentils in pressure cooker ⁵		4 / 120 °C 10-20
Deep-frying function		
Deep-frying breaded vegetables ⁶		5 / 170 °C 4-8
Deep-frying vegetables in beer batter ⁶		5 / 170 °C 4-8
Deep-frying breaded mushrooms ⁶		5 / 170 °C 4-8
Deep-frying mushrooms in beer batter ⁶		5 / 170 °C 4-8

	Cooking Assist Functions	min.
Potatoes		
Frying with little amount of oil		
Potatoes boiled in their skin ³		5 6-12
Fried potatoes made from raw potatoes ³		4 15-25
Potato pancakes ⁸		5 2.5-3.5
Swiss rösti ⁷		2 50-55
Glazed potatoes ³		3 15-20
Simmering function		
Potato dumplings ⁴		2 / 90 °C 30-40
Boiling function		
Boiling potatoes ⁵		3 / 100 °C 30-45
Cooking in pressure cooker function		
Potatoes in pressure cooker ⁵		4 / 120 °C 10-20
Pasta and cereals		
Simmering function		
Rice ⁴		2 / 90 °C 25 - 35
Polenta ³		2 / 90 °C 3 - 8
Semolina puree ³		2 / 90 °C 5 - 10
Boiling function		
Pasta ³		3 / 100 °C 7 - 10
Stuffed pasta ³		3 / 100 °C 6 - 15
Cooking in pressure cooker function		
Rice in pressure cooker ⁵		4 / 120 °C 6 - 8
Soups		
Simmering function		
Creamy soups ³		2 / 90 °C 10 - 15
Boiling function		
Homemade stock ⁵		3 / 100 °C 60 - 90
Instant soups ³		3 / 100 °C 5 - 10
Cooking in pressure cooker function		
Homemade stock in pressure cooker ⁵		4 / 120 °C 20 - 30
Sauces		
Frying with little amount of oil		
Tomato sauce with vegetables ³		1 25 - 35
Béchamel sauce ³		1 10 - 20
Cheese sauce ³		1 10 - 20
Reducing sauces ³		1 25 - 35
Sweet sauces ³		1 15 - 25

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