SIEMENS

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 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 HZ39050.

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 the display.

IV) Select the cooking mode 🌡 „Cooking Functions".

V) Press the symbol 🌡 of the wireless temperature sensor.

VI) Select the temperature level of the desired cooking function.

VII) The symbol flashes until the water or oil has reached the appropriate temperature. Then a signal sounds. The symbol stops flashing and remains lit.

VIII) 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	2	3	4	5
70 °C	90 °C	100 °C	120 °C	170 °C
Heating, keeping warm, e.g. soups, punch	Simmering, e.g. rice, milk	Boiling, e.g. pasta, vegetables	Cooking in a pressure cooker, e.g. chicken, stew	Deep frying with a lot of oil, e.g. doughnuts, meatballs

---

SIEMENS

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.

Method

I) Place the empty frying pan on the cooking zone.

II) Select the cooking zone on the display.

III) Select the cooking mode 🍳 „Frying sensor".

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	2	3	4	5
Very low	Low	Medium - low	Medium - high	High
Preparing and reducing sauces, sautéed vegetables and frying food in extra virgin olive oil, butter or margarine.	Frying food using extra virgin olive oil, butter or margarine, e.g. omelettes.	Frying fish and thick food, e.g. meatballs and sausages.	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.

9001160872

en

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

Meat

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

Fish

	Cooking Assist Functions	(temp)	min.
Frying with little amount of oil			
Fish fillet, plain [1]	Frying Sensor	4	10-20
Fish fillet, breaded [1]	Frying Sensor	3	10-20
Prawns [1]	Frying Sensor	4	4-8
Scampi [1]	Frying Sensor	4	4-8
Frying fish, whole [1]	Frying Sensor	3	10-20
Simmering function			
Stewed fish [4]	Cooking Functions	2 / 90 °C	15-20
Deep-frying function			
Deep-frying fish in beer-batter [6]	Cooking Functions	5 / 170 °C	10-15
Deep-frying breaded fish [6]	Cooking Functions	5 / 170 °C	10-15

Egg dishes

	Cooking Assist Functions	(temp)	min.
Frying with little amount of oil			
Fried eggs in butter [7]	Frying Sensor	2	2-6
Fried eggs in oil [2]	Frying Sensor	4	2-6
Scrambled eggs [3]	Frying Sensor	2	4-9
Omelettes [8]	Frying Sensor	2	3-6
Pancakes [8]	Frying Sensor	5	1.5- 2.5
French toast [8]	Frying Sensor	3	4-8
Shredded raisin pancake [8]	Frying Sensor	3	10-15
Boiling function			
Boiled eggs [5]	Cooking Functions	3 / 100 °C	5-10

Vegetables and legumes

	Cooking Assist Functions	(temp)	min.
Frying with little amount of oil			
Garlic [3]	Frying Sensor	2	2-10
Glazed onion [3]	Frying Sensor	2	2-10
Onion rings [3]	Frying Sensor	3	5-10
Courgette [1]	Frying Sensor	3	4-12
Aubergine [1]	Frying Sensor	3	4-12
Pepper [3]	Frying Sensor	3	4-15
Green asparagus [1]	Frying Sensor	3	4-15
Mushrooms [3]	Frying Sensor	4	10-15
Sautéing vegetables in oil [3]	Frying Sensor	1	10-20
Glazed vegetables [3]	Frying Sensor	3	6-10
Boiling function			
Broccoli [4]	Cooking Functions	3 / 100 °C	10-20
Cauliflower [4]	Cooking Functions	3 / 100 °C	10-20
Brussels sprouts [4]	Cooking Functions	3 / 100 °C	30-40
Green beans [4]	Cooking Functions	3 / 100 °C	15-30
Chickpeas [5]	Cooking Functions	3 / 100 °C	60-90
Peas [4]	Cooking Functions	3 / 100 °C	15-20
Lentils [5]	Cooking Functions	3 / 100 °C	45-60
Cooking in pressure cooker function			
Vegetables in pressure cooker [5]	Cooking Functions	4 / 120 °C	3-6
Chickpeas in pressure cooker [5]	Cooking Functions	4 / 120 °C	25-35
Beans in pressure cooker [5]	Cooking Functions	4 / 120 °C	25-35
Lentils in pressure cooker [5]	Cooking Functions	4 / 120 °C	10-20
Deep-frying function			
Deep-frying breaded vegetables [6]	Cooking Functions	5 / 170 °C	4-8
Deep-frying vegetables in beer batter [6]	Cooking Functions	5 / 170 °C	4-8
Deep-frying breaded mushrooms [6]	Cooking Functions	5 / 170 °C	4-8
Deep-frying mushrooms in beer batter [6]	Cooking Functions	5 / 170 °C	4-8

Potatoes

	Cooking Assist Functions	(temp)	min.
Frying with little amount of oil			
Potatoes boiled in their skin [3]	Frying Sensor	5	6-12
Fried potatoes made from raw potatoes [3]	Frying Sensor	4	15-25
Potato pancakes [8]	Frying Sensor	5	2.5-3.5
Swiss rösti [7]	Frying Sensor	2	50-55
Glazed potatoes [3]	Frying Sensor	3	15-20
Simmering function			
Potato dumplings [4]	Cooking Functions	2 / 90 °C	30-40
Boling function			
Boiling potatoes [5]	Cooking Functions	3 / 100 °C	30-45
Cooking in pressure cooker function			
Potatoes in pressure cooker [5]	Cooking Functions	4 / 120 °C	10-20

Pasta and cereals

	Cooking Assist Functions	(temp)	min.
Simmering function			
Rice [4]	Cooking Functions	2 / 90 °C	25 - 35
Polenta [3]	Cooking Functions	2 / 90 °C	3 - 8
Semolina puree [3]	Cooking Functions	2 / 90 °C	5 - 10
Boiling function			
Pasta [3]	Cooking Functions	3 / 100 °C	7 - 10
Stuffed pasta [3]	Cooking Functions	3 / 100 °C	6 - 15
Cooking in pressure cooker function			
Rice in pressure cooker [5]	Cooking Functions	4 / 120 °C	6 - 8

Soups

	Cooking Assist Functions	(temp)	min.
Simmering function			
Creamy soups [3]	Cooking Functions	2 / 90 °C	10 - 15
Boiling function			
Homemade stock [5]	Cooking Functions	3 / 100 °C	60 - 90
Instant soups [3]	Cooking Functions	3 / 100 °C	5 - 10
Cooking in pressure cooker function			
Homemade stock in pressure cooker [5]	Cooking Functions	4 / 120 °C	20 - 30

Sauces

	Cooking Assist Functions	(temp)	min.
Frying with little amount of oil			
Tomato sauce with vegetables [3]	Frying Sensor	1	25 - 35
Béchamel sauce [3]	Frying Sensor	1	10 - 20
Cheese sauce [3]	Frying Sensor	1	10 - 20
Reducing sauces [3]	Frying Sensor	1	25 - 35
Sweet sauces [3]	Frying Sensor	1	15 - 25

Desserts

	Cooking Assist Functions	(temp)	min.
Simmering function			
Rice pudding [3]	Cooking Functions	2 / 90 °C	40-50
Porridge oats [3]	Cooking Functions	2 / 90 °C	10-15
Chocolate pudding [3]	Cooking Functions	2 / 90 °C	3-5
Boiling function			
Compote [5]	Cooking Functions	3 / 100 °C	15-25
Deep-frying function			
Deep-frying Berliners [6]	Cooking Functions	5 / 170 °C	5-10
Deep-frying Doughnuts [6]	Cooking Functions	5 / 170 °C	5-10
Deep-frying Buñuelos [6]	Cooking Functions	5 / 170 °C	5-10

Frozen products

	Cooking Assist Functions	(temp)	min.
Frying with little amount of oil			
Escalope [1]	Frying Sensor	4	15-20
Cordon bleu [1]	Frying Sensor	4	10-30
Poultry breast [1]	Frying Sensor	4	10-30
Chicken nuggets [1]	Frying Sensor	4	10-15
Gyros [3]	Frying Sensor	4	10-15
Kebab [3]	Frying Sensor	4	10-15
Fish fillet, plain [1]	Frying Sensor	3	10-20
Fish fillet, breaded [1]	Frying Sensor	3	10-20
Fish fingers [1]	Frying Sensor	4	8-12
French Fries [3]	Frying Sensor	5	4-6
Stir-fries [3]	Frying Sensor	3	6-10
Spring rolls [1]	Frying Sensor	4	10-30
Camembert [1]	Frying Sensor	3	10-15
Keeping warm, heating function			
Vegetables with cream [3]	Cooking Functions	1 / 70 °C	15-20
Boiling function			
Green beans [4]	Cooking Functions	3 / 100 °C	15-30
Deep-frying function			
Deep-frying French Fries [6]	Cooking Functions	5 / 170 °C	4-8

Miscellaneous

	Cooking Assist Functions	(temp)	min.
Frying with little amount of oil			
Camembert [1]	Frying Sensor	3	7-10
Croûtons [3]	Frying Sensor	3	6-10
Dried ready meals [10]	Frying Sensor	1	5-10
Toasting almonds [9]	Frying Sensor	4	3-15
Toasting nuts [9]	Frying Sensor	4	3-15
Toasting pine nuts [9]	Frying Sensor	4	3-15
Keeping warm, heating function			
Heating goulash soup [5]	Cooking Functions	1 / 70 °C	10-20
Heating hot spiced wine [5]	Cooking Functions	1 / 70 °C	-
Simmering function			
Heating milk [5]	Cooking Functions	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.