

Special features:

COOKING WITH A LARGE AMOUNT OF WATER

! Some types of food may foam during cooking. Lift the lid and stir the contents. Use a lid with a release valve!



1 Select the symbol. After 5 seconds, the symbol will light up, and the symbol will be dimly lit.

Symbol after five seconds, it will go out.



Method 1

2 When the water heats up, the symbol will light up.

Suitable for food that is placed in the water at the beginning of the cooking process.



Method 2

3 Select the symbol. When the water heats up, the symbol will light up, followed immediately by the symbol.

Remove the lid, put the food into the pot or pan, and press any key on the slider.

SLOW COOKING



1 Select the symbol. After 5 seconds, the symbol will light up, and the symbol will be dimly lit.

Symbol after five seconds, it will go out.



Method 1

2 When the water heats up, the symbol will light up.

This function is suitable for dishes that take longer to cook – with slow heating by maintaining the temperature.



Method 2

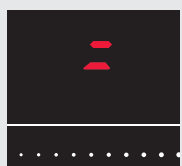
3 Select the symbol. When milk heats up, the symbol will light up.

CONTROL LIGHTS DURING OPERATION

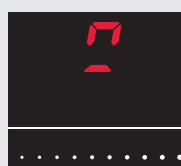
(for functions that require the use of the lid)



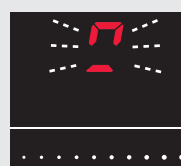
The water/oil is not boiling/has not heated up yet.



The water/oil is boiling/has heated up. Place the food into the pot.



Remove the lid (only with cooking with a large amount of water – method 2). Put the food into the pot or pan and press any field on the slider.



The symbol will flash and if you remove the lid, there will be a beep. Replace the lid! Press anywhere on the slider.

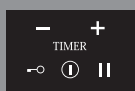


SmartSense
- This control system makes sure the food in the pot or pan does not boil over if there is a shortage of liquid.

en (07-14)



COUNTDOWN



(depending on model)

! The countdown timer is connected to the active cooking zone. When the cooking time expires, the cooking zone will be switched off.



Touch the (+/-) sensor for the first active cooking zone.

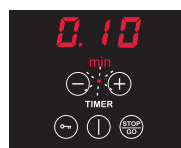
will appear.



Each time you touch the (+/-) sensor, the cooking time is set for the following cooking zone.



Use (+) or (-) to set the time – minutes. "Min" will light up.



After a few seconds, the countdown timer will start counting down. The dot is flashing.



Switch off the alarm at the end by pressing the (+) or (-) key. The countdown timer with the shortest remaining time will be displayed.

MINUTE

! The minute minder will remain active after the hob is switched off.



Touch the (+/-) sensor. The dot will light up.



Use (+) or (-) to set the time. Set the minutes. "Min" will light up.



After a few seconds, the countdown timer will start counting down. The dot is flashing.



To switch it off, press (+/-) until the dot is lit constantly. Set the time to 00.



Switch off the alarm at the end by pressing the (+) or (-) key.

EN

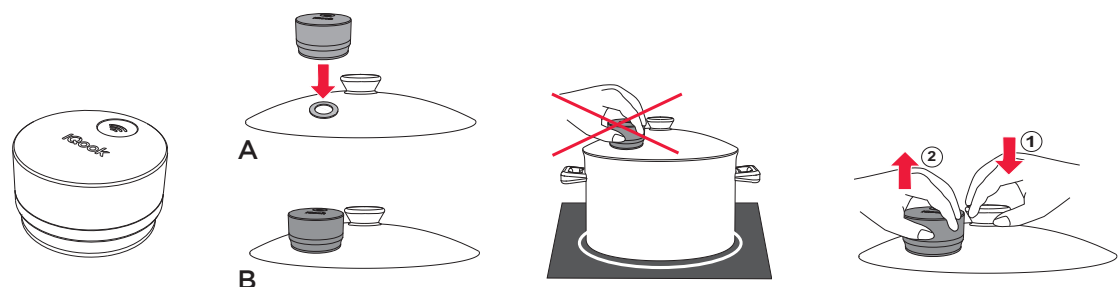
QUICK REFERENCE GUIDE
Use of the IQcook system

Please consult the extended manual for detailed instructions.

IQcook

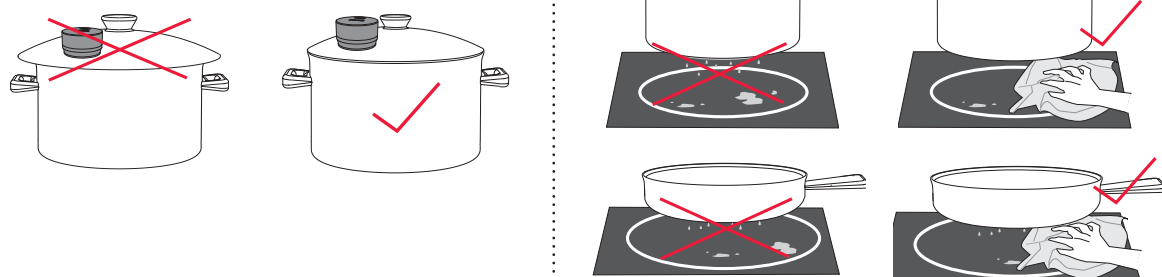
IQ SENSOR

Installation and removal



- 1 IQ sensor**
Keep the lower side of the sensor always clean.
- 2 Installing the sensor**
Slowly bring the sensor close to the ring (which you have previously attached to the lid) so that it snaps into place correctly.
- 3 Do not use the IQ sensor as a lid handle.**
- 4 Removing the sensor**
Hold the lid handle and use your other hand to remove the IQ sensor.

COOKWARE



- 1** The lid fitted with the IQ sensor should fit the pot or pan **correctly**. Only use the lids that came with the pots or pans.
- 2** Before the start and during the cooking process, the cooking zone and cookware bottom **should be clean and dry**.

IQOOK CONTROL



(depending on model)

! Activate the IQook system when the cooking zone is cooled ("H" is not lit up).

! The IQook system can only be active on one cooking zone at a time.



- 1 SWITCHING THE IQOOK SYSTEM ON/ OFF**
- 2 OPERATION OF THE FUNCTIONS**
- 3 COOKING LEVELS**

Symbol for connectivity of the lid with the control module.

Touch the slider under the selected icon with your finger, or slide your finger across the slider to select the desired function.

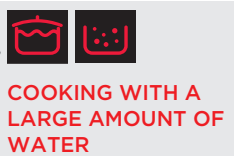
low
 medium
 high

DESCRIPTION OF THE FUNCTIONS

! The selected function cannot be changed to another function during operation.

! When **STEAM COOKING**, first fill the pot with water and then add the food.

! When **FRYING**, cooking power level can only be set at the start of the operation. Use cool oil, filled to 1/2 of the pot or pan height.

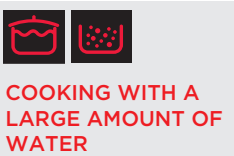


COOKING WITH A LARGE AMOUNT OF WATER

Method 1

- Rapid heating of water to the boiling point and maintaining the boil.
- Place the food into the pan at the beginning of the cooking process.

Dishes: pasta (spaghetti), frozen vegetables, gnocchi, dumplings etc.



COOKING WITH A LARGE AMOUNT OF WATER

Method 2

- Rapid heating of water to the boiling point **with the lid on; then, the lid is removed**.
- Intensive heating.

Dishes: pasta (spaghetti), frozen vegetables, gnocchi, dumplings etc.



SLOW COOKING

Method 1

- to finish cooked dishes.
- So slowly heat up and maintain a boil.

Stir the food several times during cooking.

Dishes: goulash, stews, sauces, rice etc.



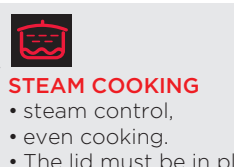
SLOW COOKING

Method 2

- for heating up milk.

Stir the food several times during cooking.

Dishes: pudding, rice soufflé, heating up milk etc.

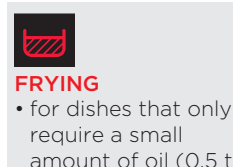


STEAM COOKING

- steam control,
- even cooking.
- The lid must be in place throughout the cooking process.

Dishes - preparation:

food	weight/kg	water (dl)	time
japples	0,5	0,2	7-12
potatoes	0,5	0,6	23-30
cauliflower	0,5	0,4	17-25
peas	0,3	0,2	25-30
chickpeas	0,25	1	25-30
cabbage	0,3	0,4	20-25
hot dogs	0,5	1	8-10
kale	0,5	0,4	20-25
clam	0,3	0,4	13-17
beef	0,3	1	50-60



FRYING

- for dishes that only require a small amount of oil (0.5 to 1 litres).

Dishes:

- 150-170°C slow frying of fresh food - doughnuts etc.
- 175-190°C fresh food - French Fries etc.
- 195-210°C deep frozen food.



BRAISING/SEARING

- for dishes that only require a small amount of oil, up to a level of 1 cm.

Temperature:

- 150-170°C
- 175-190°C
- 195-210°C

Dishes: meat, pancakes, vegetables etc.



DEFROSTING FROZEN FOOD

- Defrosting food and melting chocolate.

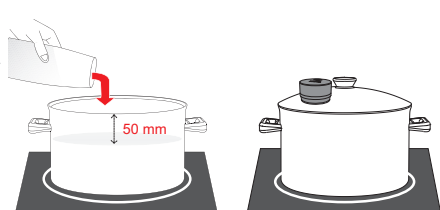


KEEPING THE FOOD WARM

- Eeps the food at a temperature of about 70°C

FUNCTION OPERATION - WHEN USING THE LID

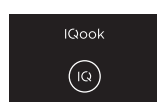
! During the cooking process, only lift the lid briefly (only with functions that require the IQ sensor) and do not place it on another pot or pan.



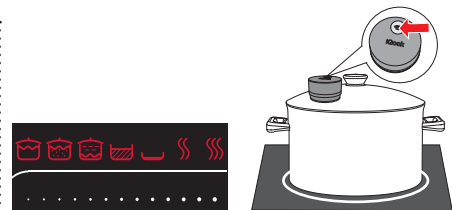
- 1** Fill the pot with water and food and place it on the cooking hob.
- 2** Cover the pot with a lid to which the IQ sensor is attached.



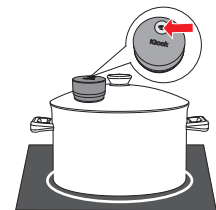
3a Touch the on/off key. A short beep will be emitted.



3b Touch the IQ key. The IQook sign will be fully lit.



4 Touch the slider with your finger to select the desired function. If the settings are not changed within 5 seconds, the other functions will go out. Cooking time can also be set (see Minute Minder, Countdown Timer).



5 In order to allow the connection to work, press the key on the IQ sensor (on the lid). The symbol will light up.