

## SLOW COOKING



- 1 Select the symbol. The symbol will be lit up.

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 which will start to flash. When milk heats up, the symbol will light up.

## CONTROL LIGHTS DURING OPERATION

(for functions that require the use of the lid)



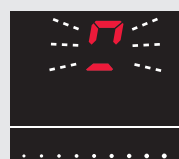
The water/oil is not boiling/has not heated up yet.



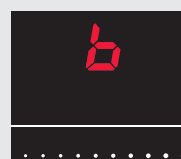
The water/oil is boiling/has heated up. Place the food into the pot.



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.

## 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 cooking zone selector key.



Use the slider to set the cooking power level.



Touch the timer function key. Display "CL" will turn to "0" and the symbol (clock) will flash, indicating the active cooking zone.



Touch the slider to set the value between 1 and 9 minutes. Confirm the setting by touching the timer key.



The display will turn to "X" (X ... selected value). Now set the value "1x to 9x". The value will be stored and the countdown will start.

## MINUTE



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



Touch the timer function key. Display "CL" will turn to "0".



Touch the slider to set the value between 1 and 9 minutes. Confirm the setting by touching the timer key.



Confirm the setting by touching the timer key.



The display will turn to "X" (X ... selected value). Now set the value "1x to 9x". The value will be stored and the countdown will start.



If no cooking zone is selected, the cooking hob will be switched off automatically after a few seconds and the minute minder display will be saved.

PROBLEM	Possible causes	Solution
	Boil Sense function is activated.	Remove the pan from the cooking zone. (out of liquid)
	Boil Sense function is activated.	Pan bottom is wet. Wipe the pan and restart the cooking process.
	The lid was removed.	Place the lid back onto the pot or pan.
	Battery low, or interrupted communication with the cooking hob.	Press the key on the IQ sensor or restart the program. Replace the battery.
F1	Dirty or damaged bottom side of the IQ sensor.	Clean the bottom side of the IQ sensor. If the bottom side is damaged, do not use the sensor.
F2	Error in communication between the IQ sensor and the hob.	Replace the battery on the IQ sensor.
F3	IQ sensor battery low.	Replace the battery.
F4	Cooking zone is too hot.	Wait until the cooking zone cools down.

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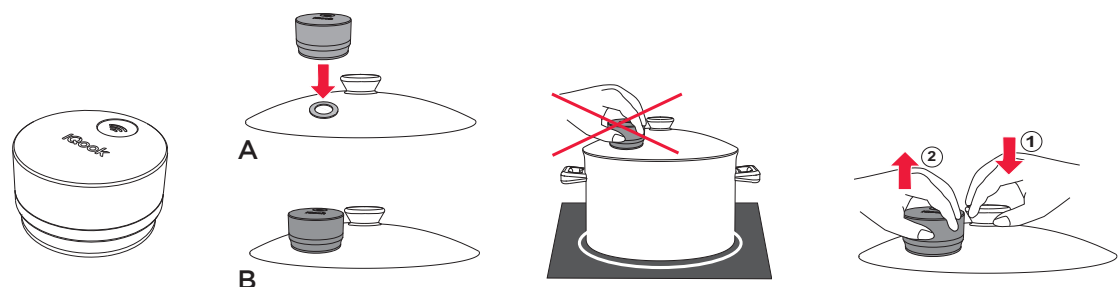
**QUICK REFERENCE GUIDE**  
Use of the IQcook system

Please consult the extended manual for detailed instructions.

# IQcook

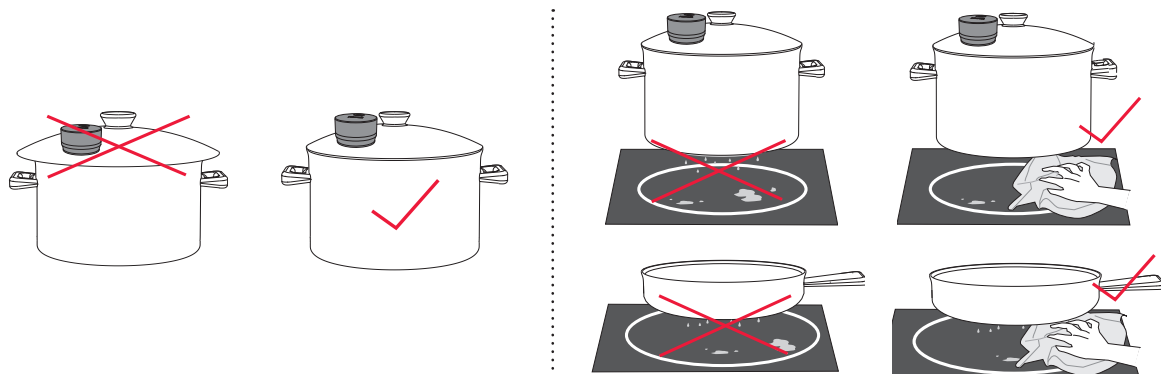
## IQ SENSOR

### Installation and removal



- 1 IQ sensor**  
Keep the lowerside 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



- ⚠ Activate the IQ 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 OPERATION OF THE FUNCTIONS

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

### 2 COOKING POWER LEVELS

- low
- medium
- high

### F SWITCHING THE IQOOK SYSTEM ON/ OFF

- 📶 Symbol for connectivity of the lid with the control module.

## 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.



### 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



### POACHING

- This function is suitable for cooking food in liquid - water, milk, wine etc.
- for delicate food that tends to fall apart easily during cooking or roasting
- Recommended cooking temperature is between 70 and 85 °C.

Food: fish, eggs, poultry 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.



### COOKING WITH A LARGE AMOUNT OF WATER

- 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.



### 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.

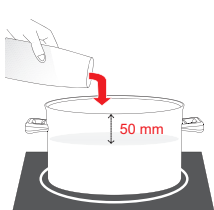


### KEEPING THE FOOD WARM

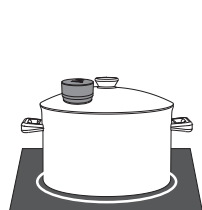
- Eeps the food at a temperature of about 70°C.

## 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.



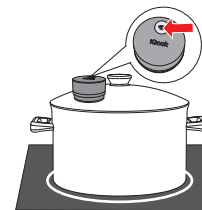
- 3a** Touch the **on/off** key. A short beep will be emitted.



- 3b** Touch the **IQ** key. Select the cooking zone.



- 4** Touch the slider 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** To establish the connection, **press the key on the IQ sensor** (on the lid). The symbol 📶 will light up.