

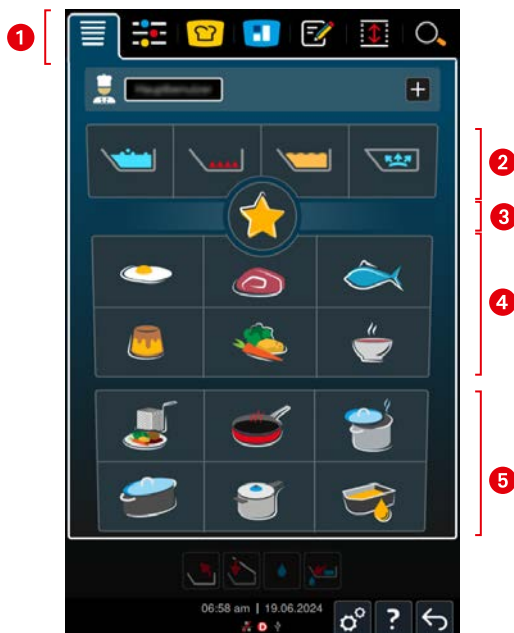
How it works

Quick guide.



1 Menu bar

- Home
- Manual operating modes
- iCookingSuite
- iZoneControl
- Programming mode
- Height adjustment (option)
- Search assistant



2 Manual operating

- Boiling
- Pan-fry side dishes
- Deep-frying
- Pressure cooking

3 Favorites

- Top 10

4 Intelligent operating modes

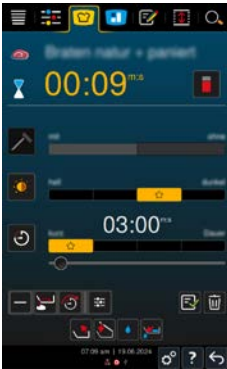
- Egg dishes
- Meat
- Seafood
- Dessert
- Side dishes
- Soups + sauces

5 Intelligent cooking processes

- Finishing
- Pan-fry side dishes
- Boiling
- Braising
- Pressure
- Deep-frying

The intelligent assistants.

iCookingSuite



Core temperature probe

Browning

Cooking time

- › Press the iCookingSuite button  and select a food (e.g., meat, roast plain + breaded).
- › Select the cooking parameters (e.g., core temperature probe, browning level, or cooking time).
- › Load the cooking system. After loading, the cooking path will start automatically and notify you whenever an action is required or when cooking completes.

iZoneControl



Ticket board with cooking applications

Two-zone pan division

- › Press the iZoneControl button  and select a pan division . Each zone can be operated using different temperatures. Unused areas will remain cold.
- › Select a cooking application from the ticket board  and drag the ticket to the desired zone. The cooking application will start automatically.
- › You can manage cooking applications as tickets in pre-programmed shopping carts.

Search assistant/help



Input field

Filter area

Search results

"?" – help

- › Enter a search term in the input field next to the magnifying glass. You can use the filter function to filter the results list.
- › Click on the desired search result – this will take you directly to the content you want. Application examples will be started directly using the preset cooking parameters.
- › The question mark  will take you straight to the help page, which will show you information related to the content currently on-screen.