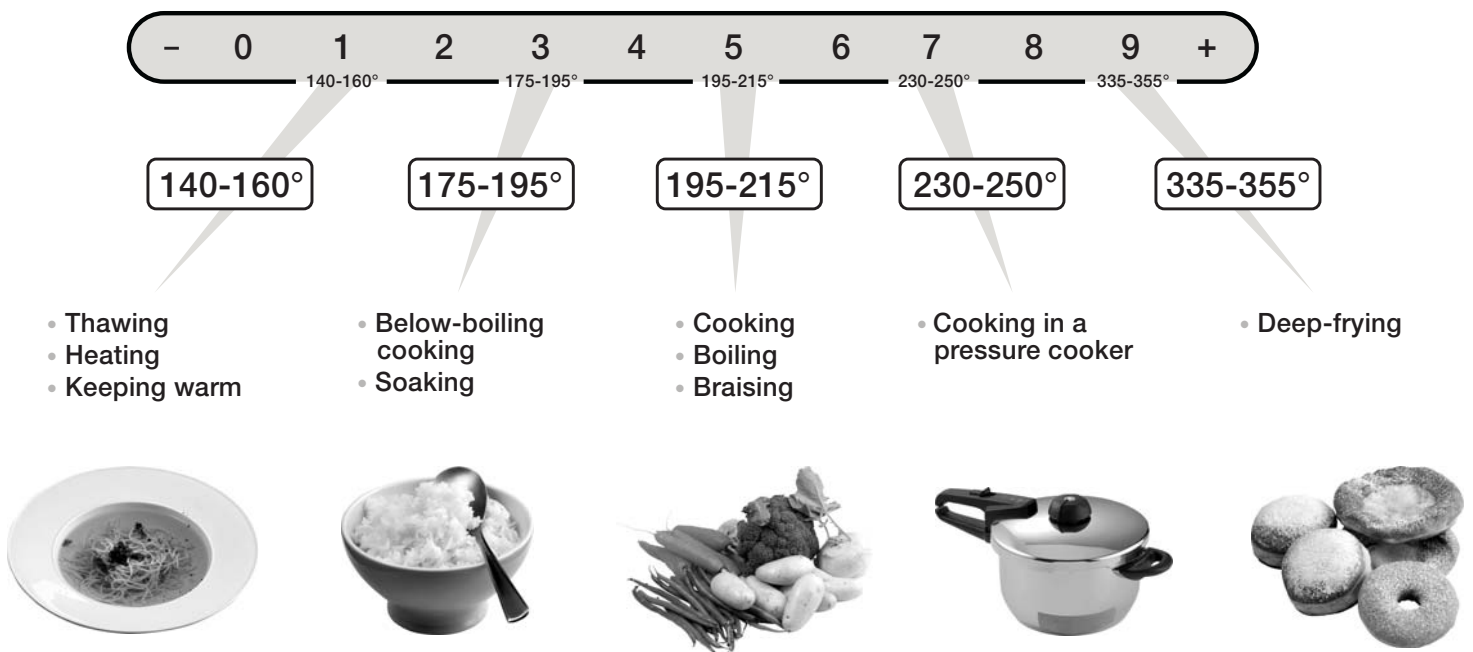


Quick Reference Guide CookSmart™

Electric cooktop model: CIS365GB

NOTE: Before using CookSmart™ see "Compensation for elevation above sea level" in user manual

Temperature range



Note

This guide is not a substitute for the Use and Care Manual. Read the Use and Care Manual for detailed instructions and important safety notices.

Suitable pots

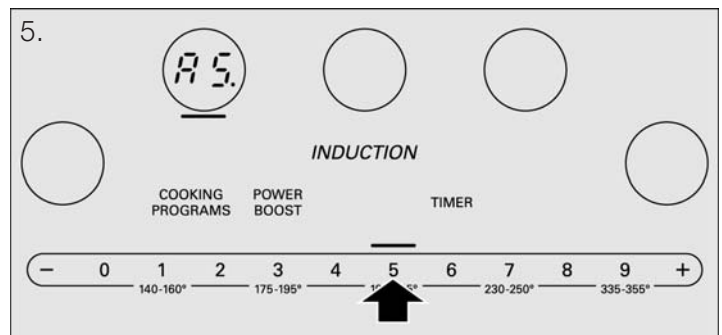
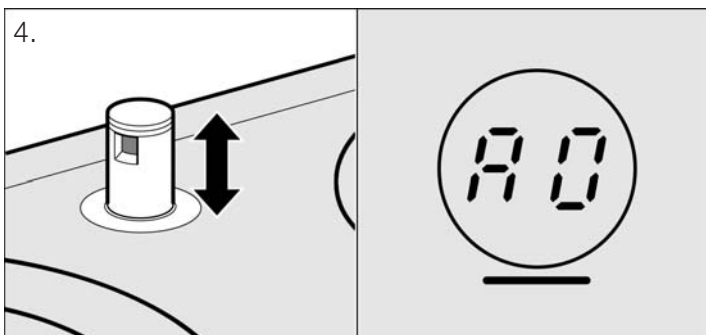
- Enamelware pots
- Stainless steel pots equipped with sensor tape
- Always point the sensor tape towards the sensor**
- System pots

Setting CookSmart™

- Place food into the pot and add liquid
NOTE: Fill at least to 1 ¼" (3 cm) deep
- Place the pot in the center of the heating element and cover with the lid.
- Turn on the cooktop.

- Press Sensor Dome™ for the desired heating element to cause the sensor to extend.
- Touch the desired temperature range in the setting area.

When the proper temperature is reached, an audible signal will sound.



Cooking table

	temperature range	cooking time from acoustic
Soup		
chicken soup	195-215 °F	60-90 min.
vegetables broth	195-215 °F	60-90 min.
Side-Dishes		
potatoes	195-215 °F	30-40 min.
pasta	195-215 °F	7-10 min.
rice	175-195 °F	25-35 min.
Fish		
steamed fish	175-195 °F	15-20 min.
Meat		
pasta squares, ravioli	195-215 °F	10-15 min.
poached chicken	195-215 °F	60-90 min.
boil beef for soup	195-215 °F	90-120 min.
hot dogs	175-195 °F	5-10 min.

*Add liquid according to manufacturer's specifications

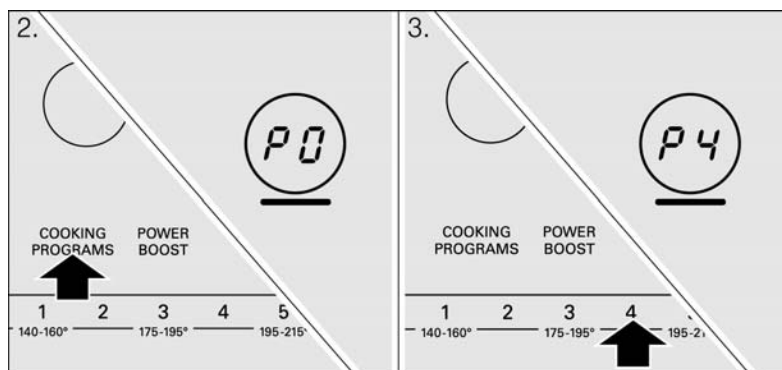
	temperature range	cooking time from acoustic
Vegetables		
fresh vegetables, e.g. broccoli	195-215 °F	10-20 min.
fresh vegetables, brussel sprouts	195-215 °F	30-40 min.
frozen vegetables, e.g. brussel sprouts, beans*	195-215 °F	15-20 min.
Desserts		
Semolina in water	175-195 °F	5-10 min.
Ready-to-serve meals		
canned products, e.g. tomato sauce	140-160 °F	10-15 min.
dried soup, e.g. noodle soup	195-215 °F	5-10 min.
dried soup, e.g. cream of soup	175-195 °F	10-15 min.
Beverages		
milk	140-160 °F	-

Cooking programs

- P1** Pasta
P2 Potatoes
P3 Rice
P4 Dumplings
P5 Vegetables
P6 Heating up sausages in water, Hot dogs
P7 Heating up milk, e.g. cocoa
P8 Rice pudding, polenta
P9 Deep frying vegetables, fish, chicken breast in breadcrumb

Setting the cooking programs

1. Turn on the cooktop
2. Press Sensor Dome™ for the desired heating element to cause the sensor to extend
3. Touch **COOKING PROGRAMS**
4. Touch the desired program in the setting range



Cooking safety

CAUTION

If CookSmart™ is not working properly, boilovers may result causing burns and injury.

CAUTION

The cover of the retracted Sensor Dome™ will get hot if the neighboring heating element is on.

WHEN COOKING WITH COOKSMART™ OBSERVE THE FOLLOWING:

- always put the lid on pots (except when frying in oil)
- always fill pots with at least 1 ¼" (3 cm) of liquid
- always use appropriate pots (system pots, enamelware pots and stainless steel pots designed for induction cooking and equipped with sensor tape)
- always point the sensor tape towards the sensor
- always keep the sensor's window clean

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