NEFF

COOKING PASSION SINCE 1877

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 Z31PX10X0.

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 which you have placed the saucepan with the temperature sensor.

IV) Select the cooking class ♨ „Cooking functions".

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

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

VII) Wait until the water or oil has reached the appropriate temperature. The heating process is shown on the display. Then a signal sounds.

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

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🔊 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) Wait until the frying temperature is reached. The heating process is shown on the display. Then a signal sounds.

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.

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

Fish

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

Egg dishes

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

Vegetables and legumes

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

Potatoes

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

Pasta and cereals

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

Soups

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

Sauces

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

Desserts

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

Frozen products

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

Miscellaneous

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