

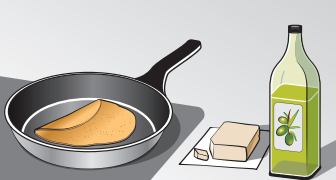



Quick Reference Guide CookSmart®

Electric cooktop model: CET305TB, CET366TB

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.

Frying levels

 min	 low	 med	 max
e.g. <ul style="list-style-type: none"> • Omelette • French Toast • Hash browns • Fried food in butter or olive oil 	e.g. <ul style="list-style-type: none"> • Pork chop • Hamburger • Fish • Pancakes 	e.g. <ul style="list-style-type: none"> • Veal cutlet • Ground meat • Thin slices of meat • Vegetables 	e.g. <ul style="list-style-type: none"> • Steak medium rare • Fried boiled potatoes

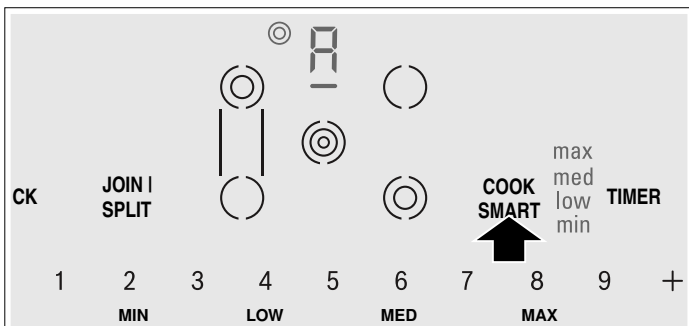
Setting the CookSmart® feature



Note:

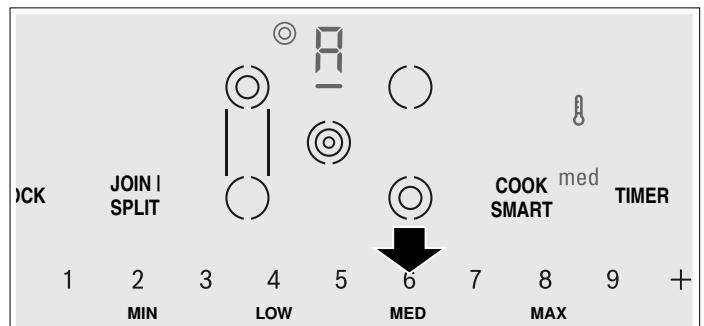
- **CookSmart®** is positioned on the three circle cooking zone of your cooktop, the outer heating ring is not available while using this feature.
- If only the inner section of the cooking zone is activated, the additional ring will automatically be turned on once you select the **CookSmart®** feature.

Place the pan in the center of the heating element.

1. Touch **COOK SMART**.  lights up. The frying level options appear on the display menu.



2. Select the desired frying level using the number keys on the display menu. **CookSmart®** is enabled. The temperature symbol  appears until the frying temperature is reached. Then a beep sounds.  disappears.



3. Add the frying oil and then the food to the pan. Turn the food as usual to avoid burning.
4. Touch **COOK SMART** to turn off this feature.

CookSmart® frying chart

		Frying level	Total frying time from signal
Meat	Pork chop, boneless or bone-in (1" thick)	low	10-17 min.
	Veal cutlet in breadcrumb (5/8" thick)	med	6-10 min.
	Fillet (1" thick)	med	6-10 min.
	Cordon bleu	low	15-20 min.
	Beef steaks medium rare (¾" thick)	max	8-10 min.
	Beef steaks medium or well done (¾" thick)	med	8-12 min.
	Chicken breast (1" thick)	min	20-30 min.
	Skillet-fried chicken	min	25-35 min.
	Sausages e.g. hot dogs (ø ½ - 1 1/8 ")	low	8-20 min.
	Hamburger	low	6-12 min.
	Thin slices of meat	med	7-12 min.
	Ground meat	med	6-10 min.
	Bacon	min	5-8 min.
Fish	Fish, fried (whole)	low	15-25 min.
	Fish fillet with or without breadcrumbs	low/med	10-20 min.
	Shrimps	med	4-8 min.
Egg dishes	Pancakes	low	continuous frying
	Omelettes	min	continuous frying
	Fried eggs	min	2-6 min.
	Scrambled eggs	min	2-4 min.
	French toast	min	continuous frying
Potatoes	Fried boiled potatoes	max	6-12 min.
	Fried raw potatoes	low	15-25 min.
	Hash browns	min	20-30 min.
Vegetables	Garlic/Onions	min	2-10 min.
	Squash, Egg plant	low	4-12 min.
	Mushrooms	med	10-15 min.
	Stir-fried vegetables	med	10-12 min.
Frozen products	Chicken nuggets, Chicken patties	med	8-15 min.
	Cordon bleu	min	10-30 min.
	Chicken breast	low	10-30 min.
	Fish fillet in breadcrumbs	low	10-20 min.
	Fish sticks	med	8-12 min.
	Oven French fries	max	4-6 min.
	Stir-fried vegetables	min	8-15 min.
	Spring rolls/Eggrolls (¾-1¼" thick)	low	10-30 min.
Ready-made meals	Potato products e.g. fried potatoes	low	10-15 min.
	Potato products e.g. hash browns	min	10-20 min.
	Pasta (with added water)	min	4-6 min.
Misc.	Baked camembert/Baked cheese	low	7-10 min.
	Roast almonds, nuts, pine kernel*	min	3-7 min.

* Place in cold pan

Cooking safety

WARNING

If **CookSmart®** is not working properly, overheat may result causing smoke and damage to the pan.

When cooking with CookSmart® observe the following:

- use the system pan for frying
- always put the pan in the center of the heating element
- do not place a lid on the system pan
- never leave frying fat unattended – only use fat suitable for frying
- **CookSmart®** is not suitable for boiling
- When using butter, margarine or olive oil choose **min**



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