



Eat better.
Live better.



AMC Navigenio



Easy automatic
cooking and baking

The Premium
Cooking system

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AMC International



[amc_international](#)

Dear AMC customer,

Dive into the colourful recipe world all about the Navigenio and make the AMC Multitalent an indispensable partner in your kitchen

- ✓ Navigenio – everything fully automatic: It is the Autopilot in your kitchen – through radio contact with the Audiotherm it controls cooking, frying and quick-cooking fully automatic. Everything is cooked to the point and works without problems. It is truly guaranteed to succeed!
- ✓ Navigenio – everything fully mobile: in the kitchen, living room and on the balcony, all you need is a power connection!
- ✓ Navigenio – the smallest baking oven in the world: In a flash, a delicious crust on the gratin, a crispy pizza or a small cake – it is really delicious and saves time and energy!

Not only with automatic cooking – everything works easier when you use the Audiotherm. You never have to check again when the time to reduce energy is reached. The Audiotherm always calls you when something needs to be done.

Bon Appetit!

We wish you lots of joy in cooking and enjoying

Your AMC

Automatic cooking and frying

With automatic cooking everything works by itself: you fill the pot, place it on the Navigenio, select "A" for Automatic, fit the Audiotherm with the set cooking time and wait until the Audiotherm calls you.

Bon Appetit!



How the recipe selection is made simple:



vitamin rich



low fat



low calorie



fibre rich



low cholesterol

Cauliflower salad

For 4 persons

750 g cauliflower
2 tomatoes
3 spring onions
1 clove garlic
1 bunch chives
3 tbsp. white wine vinegar
3 tbsp. olive oil
Salt, pepper
Sugar
250 g cocktail tomatoes
100 g rucola



 approx. 30 minutes (excluding waiting time)



- Clean cauliflower, divide into small florets and place dripping wet in a pot 20 cm 2.3 l. Set Navigenio at Automatic "A". Enter 15 minutes cooking time in the Audiotherm, fit and turn until the vegetable-symbol appears.
- Deseed tomatoes and dice. Clean spring onions, peel garlic and dice both finely. Cut chives in fine rings.
- Mix vinegar and oil, season with salt, pepper and sugar. Halve or quarter cocktail tomatoes.
- At the end of cooking time, let the cauliflower cool down until lukewarm. Then add along with tomatoes to the vinaigrette and mix. Let the salad steep a few minutes. Clean rucola, tear into small pieces and fold into the salad just before serving.

Cooking time: approx. 15 minutes
approx. 150 kcal per person

Tip: Serve salad as small light meal for 2 persons. For a change, replace cauliflower with romanesco broccoli or kohlrabi.



Leek-ham rolls with cheese sauce

 approx. 40 minutes



For 4 persons

4 stalks leek
20 g butter
20 g flour
350 ml milk
100 g herb processed cheese
Salt, pepper
Instant vegetable stock
As desired, dry white wine
4 slices (à approx. 50 g)
cooked ham

- Clean leek, cut in pieces of about 20 cm and place dripping wet in a pot 24 cm 3.5 l. Set Navigenio at Automatic "A". Enter 15 minutes cooking time in the Audiotherm, fit and turn until the vegetable symbol appears.
- Melt butter in a small pot. As soon as it begins to froth, stir in flour and sauté. Stir in milk, a little at a time.
- Let sauce simmer approx. 3 minutes, stir occasionally. Melt processed cheese in the sauce, season with salt, pepper, vegetable stock and if desired, with a shot of white wine.
- At the end of cooking time, let the leek drain, add the stock to the sauce. Spread leek on ham slices, roll up, place in the pot 24 cm 3.5 l and pour cheese sauce over it.
- Set pot on a heat-resistant base, place Navigenio overhead and gratinate leek at high level approx. 10 minutes until golden brown.

Cooking time: approx. 15 minutes + 10 minutes gratinating
approx. 305 kcal per person

Potato goulash



 approx. 35 minutes



For 2 persons

700 g new, waxy potatoes
1 onion
2 tbsp. olive oil
1 tbsp. sweet paprika powder
Ground caraway
Salt
125 ml vegetable stock
1 red bell pepper
1 yellow bell pepper
2 sprigs marjoram
2 tsp. grated bio-lemon peel

- Wash unpeeled potatoes thoroughly, brush and depending on size, halve or quarter. Peel onion and dice finely. Mix both with olive oil.
- Place Eurasia 24 cm on the Navigenio and set at Automatic "A". Fit Audiotherm and turn until the frying symbol appears.
- As soon as the Automatic signals that the frying window is reached, set at level 2. Fry potato mix approx. 5 minutes, flipping occasionally.
- Season with paprika, caraway and salt and add vegetable stock. Set Navigenio again at Automatic "A". Enter 15 minutes cooking time on the Audiotherm, fit and turn until the vegetable symbol appears.
- Clean bell peppers and dice in small pieces. Pick marjoram leaves and chop finely. Add bell pepper cubes, lemon peel and marjoram to the potatoes.
- Enter 10 minutes cooking time on the Audiotherm, fit it again and turn until the vegetable symbol appears.
- Season potato goulash well at the end of cooking time.

Cooking time: approx. 25 minutes
approx. 350 kcal per person

Szegediner goulash

For 6 persons

500 g onions	Salt, pepper
2 cloves garlic	500 g raw sauerkraut
200 g floury potatoes	200 ml strong meat stock
1 kg pork goulash	1 tsp. ground caraway
1 tbsp. spicy paprika powder	2 tbsp. tomato purée
1 tbsp. sweet paprika powder	

 approx. 75 minutes



- Peel onions and garlic and dice. Peel potatoes and grate finely. Place Eurasia 28 cm on the Navigenio and set at Automatic "A". Fit Audiotherm and turn until the frying symbol appears.
- As soon as the Automatic signals that the frying window is reached, set at level 3. Fry goulash in portions. With the last portion, fry along onions and garlic.
- Add paprika powder, season well with salt and pepper. Add remaining ingredients as well the grated potatoes and mix everything well.
- Set Navigenio again at Automatic "A". Enter 60 minutes cooking time on the Audiotherm, fit and turn until the vegetable symbol appears. Season goulash well at the end of cooking time.

Cooking time: approx. 60 minutes
approx. 335 kcal per person



Fried prawns



 approx. 20 minutes



For 4 persons


1 red chilli pepper
 1 clove garlic
 1 small piece ginger
 1 vanilla bean
 2 tbsp. olive oil
 400 g raw peeled prawns
 2 cl dry sherry
 30 g cold butter
 Salt, pepper

- Deseed chilli pepper, peel garlic and dice both finely. Peel ginger and grate. Scrape out vanilla pulp, mix everything with olive oil.
- Remove the dark thread from the prawns, if necessary. Mix prawns with the spice oil.
- Set Arondo Griddle 28 cm on the Navigenio and set at Automatic "A". Fit Audiotherm and turn until the frying symbol appears.
- As soon as the Automatic signals that the frying window is reached, fry prawns on all sides until it turns red. Take out prawns, set at level 4 and deglaze with sherry. Stir in cold butter and season with salt and pepper.
- Swirl prawns in the sauce briefly and serve immediately.

Cooking time: approx. 4 minutes
 approx. 215 kcal per person



Salmon fillet on orange-fennel vegetables

 approx. 25 minutes



For 4 persons

750 g fennel
1 onion
4 pieces (à 150 g) salmon fillet
2 oranges
Salt, pepper
2 tbsp. aniseed liqueur
20 g butter
Cayenne pepper

- Clean fennel, retain the tender green and cut vegetable in strips. Place fennel dripping wet in an frying pan 28 cm.
- Peel onion, halve, cut in slices and spread over the fennel. Place salmon pieces on it. Place lid, set at Automatic "A". Enter 15 minutes cooking time on the Audiotherm, fit and turn until the vegetable symbol appears.
- In the meanwhile, fillet oranges removing peel along with the white skin. Loosen orange fillets from the inner skins with a sharp knife and collect the dripping juice.
- At the end of the cooking time, remove fish and keep warm. Chop the green of the fennel, fold in along with liqueur, butter, orange fillets and juice under the vegetable. Season with the spices.

Cooking time: approx. 15 minutes
approx. 425 kcal per person



Automatic quick-cooking with the Secuquick softline


Exactly as with automatic cooking, with quick-cooking with the Secuquick softline, the Navigenio practically does all the work for you. The best part is that dishes that are elaborate to cook like pasta casserole or risotto especially, can be done easily and quickly. Frozen vegetables can be defrosted and cooked gently in just a few minutes in the automatic soft quick-cooking program.

Dishes that have a long cooking time, like for example, a goulash or bean soup become tender and soft in the automatic turbo quick-cooking program in less than 50 % of the conventional cooking time.



Serbian bean soup



 approx. 40 minutes
(excluding waiting time)



For 6 persons

375 g dried white beans
250 g onions
2 cloves garlic
2 carrots
1 stalk leek
4 stalks celery
300 g smoked bacon cubes
1.5 l meat stock
1 bay leaf
50 g tomato purée
100 ml dry red wine
Spicy paprika paste (Ajvar)
1 tbsp. sweet paprika powder
Salt, pepper
Cayenne pepper

- Soak beans overnight in cold water.
- Peel onions, garlic and carrots and dice finely. Clean leek and celery, halve leek lengthwise and cut both in thin slices.
- Place a pot 24 cm 6.5 l on the Navigenio and set at Automatic "A". Fit Audiotherm and turn until the frying symbol appears.
- As soon as the Automatic signals that the frying window is reached, set at level 3 and fry bacon cubes in portions. Add onion, garlic and vegetable cubes a little at a time and fry together.
- Add drained beans, fill with meat stock and add bay leaf. Fit Secuquick softline 24 cm and close.
- Set Navigenio again at Automatic "A". Enter 20 minutes cooking time on the Audiotherm, fit and turn until the turbo symbol appears.
- At the end of cooking time, depressurise Secuquick and remove. Remove bay leaf, stir in tomato purée and red wine into the bean soup.
- Let it boil once again and season well with paprika paste as well as spices.

Cooking time: approx. 20 minutes
approx. 425 kcal per person



Automatic quick-cooking with the Secuquick softline

Lamb curry

 approx. 40 minutes



For 4 persons

2 onions
2 cloves garlic
2 red chilli peppers
800 g lamb goulash
2 tsp. garam masala
Salt, pepper
200 ml meat stock
250 g frozen leaf spinach
100 g yoghurt
2 tsp. cornflour
50 g raisins
lemon juice
50 g peanuts

- Peel onions and garlic, deseed chilli peppers and dice everything finely. Place a pot 24 cm 5.0 l on the Navigenio and set at Automatic "A". Fit Audiotherm and turn until the frying symbol appears.
- As soon as the Automatic signals that the frying window is reached, set at level 3 and fry the lamb in portions.
- Fry along onions and garlic with the last portion. Add garam masala, salt and pepper. First add half of the chilli pepper cubes, pour stock and spread frozen spinach over the meat.
- Fit Secuquick softline 24 cm and close. Set Navigenio again at Automatic "A". Enter 25 minutes cooking time on the Audiotherm, fit and turn until the turbo symbol appears.
- At the end of cooking time depressurise Secuquick and remove. Mix yoghurt with cornflour, stir in and bring to boil once more.
- Add raisins and season well with the remaining chilli pepper cubes, salt, pepper and lemon juice. Chop peanuts and sprinkle over the curry to serve.

Cooking time: approx. 20 minutes
approx. 435 kcal per piece

Tip for your buying: Garam masala is a spice mix from Indian cuisine. It contains for e.g. cardamom, cinnamon, cumin, clove and black pepper. Should you not get the ready mix, you can take a pinch of ground clove as well as half a teaspoon each of the other ground spices.



Potato gratin

 approx. 25 minutes



For 4 persons

1 kg waxy potatoes
1 clove garlic
200 ml cream
100 ml strong vegetable stock
Pepper
Nutmeg
Sweet paprika powder
50 g grated cheese

- Peel potatoes and cut in thin slices. Peel garlic and dice finely. Mix cream, vegetable stock and garlic in a pot 24 cm 3.5 l. Season with pepper, nutmeg and paprika powder.
- Add potato slices and do not stir anymore. Fit Secuquick softline 24 cm and close. Set Navigenio at Automatic "A". Set 5 minutes cooking time on the Audiotherm, fit and turn until the soft symbol appears.
- At the end of cooking time depressurise Secuquick and remove. Spread cheese over the potatoes and set pot on a heat-resistant base. Place Navigenio overhead at high level and gratinate approx. 10 minutes until golden brown.

Cooking time: approx. 5 minutes + 10 minutes gratinating
approx. 335 kcal per person

Tip – kitchen techniques: The gratin would be especially spicy, when you replace a quarter of the potatoes with leek rings. As the gratin has more volume then, you should prepare it in the pot 24 cm 5.0 l.

Rosemary risotto

For 4 persons

1 onion	2 sprigs rosemary
1 clove garlic	100 ml cream
250 g risotto rice	50 g grated Parmesan
500 ml vegetable stock	Salt, pepper
100 ml dry white wine	

 approx. 20 minutes



- Peel onion and garlic and dice finely. Mix along with risotto rice, stock and white wine in a pot 20 cm 3.0 l.
- Fit Secuquick softline 20 cm and close. Set Navigenio at Automatic "A". Set 7 minutes cooking time on the Audiotherm, fit and turn until the soft symbol appears.
- Pick rosemary needles and chop finely. At the end of cooking time depressurise Secuquick and remove. Stir in cream, rosemary and parmesan and season with salt and pepper.

Cooking time: approx. 7 minutes
approx. 395 kcal per person

Tip: This recipe can be used well as a base recipe for risotto with Secuquick softline and Navigenio. For a creamy risotto, approx. 2.5 times as much liquid as the rice is required. Season the risotto with saffron instead of with rosemary or add a handful of dried and finely chopped boletus mushrooms. If desired, you can also add about 150 g frozen vegetables to the risotto.





Pasta casserole



 approx. 25 minutes



For 4 persons

450 ml vegetable stock
250 g spiral pasta (Fusilli)
200 g cooked ham
100 ml cream
Salt, pepper
50 g grated cheese
Sweet paprika powder

- Mix vegetable stock and pasta in a pot 20 cm 3.0 l. Fit Secuquick softline 20 cm and close. Set Navigenio at Automatic "A". Set 5 minutes cooking time on the Audiotherm, fit and turn until the soft symbol appears.
- Dice ham in small pieces, at the end of cooking time depressurise Secuquick and remove. Stir in cream and ham and season.
- Spread cheese over it, dust a little paprika powder over it and set pot on a heat-resistant base. Place Navigenio overhead at high level and gratinate approx. 8 minutes until golden brown.

Cooking time: approx. 5 minutes + 8 minutes gratinating
approx. 500 kcal per person

Tip: This recipe can be used well as a base recipe for pasta dishes with Secuquick softline and Navigenio. Simply take double the quantity of liquid as the pasta. The cooking time amounts to about half the time given on the pack.

For a recipe variant, add frozen vegetables (for e.g. 200 g peas or spinach). The vegetable can be mixed directly with the other ingredients in the frozen form. If you want it lighter, instead of cream, take a can (400 g) of chopped tomatoes. Or instead of ham, simply mix approx. 400 g of small diced fresh salmon fillet into the pasta before gratinating.

Frying and grilling

With Griddle or Pan, the Navigenio becomes the perfect grill for your terrace or balcony. Fun with grilling thereby becomes not only much healthier – steaks, sausages, fish or grilled vegetables are also ready to serve much faster, you and your neighbours are spared the annoying smell of grilling and everything tastes delicious!

Tip: With the Audiotherm it is especially easy and sure to succeed.



Cevapcici

For 4 persons

- 1 large onion
- 2 cloves garlic
- 4 stalks flat-leaf parsley
- 2 stalks peppermint
- 500 g minced beef
- 1 egg
- 1 tbsp. flour
- 2 tbsp. olive oil
- 1 tbsp. spicy mustard
- 1 tbsp. tomato purée
- Salt, pepper
- Spicy paprika powder



 approx. 30 minutes



- Peel onion and garlic and dice very finely. Pick parsley and peppermint leaves and chop finely. Knead everything with mincemeat, egg, flour, olive oil, mustard and tomato purée and season well.
- Form approx. 8 cm long and about 2 cm thick rolls. Heat Arondo Griddle 28 cm on the Navigenio at level 6 up to frying window.
- Fry mincemeat rolls on all sides at level 3. Place lid and switch off Navigenio. Let cevapcici steep further about 3 minutes.

Cooking time: approx. 8 minutes
approx. 345 kcal per person



Grilled sausage

 approx. 10 minutes



For 4 pieces

4 scalded grill sausages

- Heat pot 24 cm 3.5 l on the Navigenio at level 6 up to frying window. Make cuts on the sausages on one side
- Place sausages in the pot with cut side facing upwards, set pot in the inverted lid and place Navigenio overhead.
- Fry sausages at high level approx. 4 minutes. Switch off Navigenio and let sausages stand a further 1–2 minutes, depending on thickness.

Frying time: approx. 4 minutes

Tip: Raw sausages require a frying time of approx. 7 minutes, depending on thickness.



Fried chicken drumstick

 approx. 35 minutes



For 4 persons

- 1 tsp. dried thyme
- 2 tbsp. oil
- 2 tbsp. liquid honey or maple syrup
- 1 tbsp. sweet paprika powder
- 1 tsp. spicy paprika powder
- Salt, pepper
- 4 chicken drumsticks



- Mix thyme with oil, honey or maple syrup, paprika powder, salt and pepper. Heat a pot 24 cm 3.5 l on the Navigenio at level 6 up to frying window.
- Place chicken drumsticks with the skin side facing upwards and smear with the spice paste. Place lid and first fry until the turning point of 90 °C is reached.
- Remove lid, set pot in inverted lid and place Navigenio overhead at low level.
- Fry chicken drumsticks approx. 30 minutes until golden brown. Scoop the liquids that are obtained while cooking and pour over it now and then.

Cooking time: approx. 30 minutes
approx. 415 kcal per person

Onion steaks

For 4 persons

250 g onions
 100 ml meat stock
 2 tbsp. spicy mustard
 2 tbsp. apricot jam
 4 sirloin steaks (à approx. 150 g)
 Salt, pepper



 approx. 25 minutes



- Peel onions and cut in thin rings. Mix stock, mustard and apricot jam together.
- Heat Arondo Griddle 28 cm on the Navigenio at level 6 up to frying window. Fry steaks at level 3 on both sides 3 minutes each, remove and wrap in aluminium foil.
- Take onions in the Arondo and fry approx. 5 minutes until light brown, stirring occasionally. Add the blended mustard sauce, mix everything well and season.
- Switch off Navigenio, season steaks likewise and add to the onion sauce. Place lid and let steaks simmer, depending on desired gradation of cooking, approx. 10 minutes.

Cooking time: approx. 16 minutes
 approx. 225 kcal per person



Marinated vegetables



 approx. 20 minutes



For 4 persons

1 aubergine
1 zucchini
1 red bell pepper
1 yellow bell pepper
2 cloves garlic
3 sprigs rosemary
3 sprigs thyme
8 tbsp. olive oil
Pepper, Salt

- Clean aubergine and zucchini and cut in approx. 1 cm thick slices. Clean bell peppers likewise, cut in bite-size flat pieces. Peel garlic and dice finely.
- Pick herb leaves, chop finely and mix with olive oil and garlic in a bowl. Fold in vegetables and season with pepper.
- Heat Arondo Griddle 28 cm on the Navigenio at level 6 up to frying window. Fry vegetable pieces one by one at level 3, remove, add a little salt and serve lukewarm.

Cooking time: approx. 10 minutes
approx. 240 kcal per person



Stuffed pork fillet

 approx. 40 minutes



For 4 persons

1 bio-orange
 1 pork fillet (approx. 600 g)
 1 egg white
 1 tbsp. breadcrumbs
 1 tsp. cardamom
 Salt, pepper
 10 slices bacon
 100 ml meat stock
 100 ml cream
 As desired, sauce thickener
 2 tbsp. Marsala or sherry medium

- Wash orange with warm water, grate peel and press juice. Cut off fillet tip (approx. 120 g), cut in large cubes and chop finely in the food processor. Add egg white and process together into a stuffing.
- Mix with breadcrumbs, cardamom and orange peel and season with salt and pepper.
- Make cuts on the pork fillet lengthwise, fold and pound a little flat. Spread bacon slices a little overlapping, on a work surface, place fillet on it, spread filling on the fillet and fold together.
- Wrap stuffed fillet with bacon and pin ends with toothpicks. Heat frying pan 28 cm on the Navigenio at level 6 up to frying window.
- Fry fillet on all sides at level 3. Season with salt and pepper, deglaze with stock and orange juice. Place lid and cook approx. 15 minutes.
- Remove fillet and keep warm. Add cream to the sauce, let it reduce a few minutes and thicken a little as desired. Season with Marsala or sherry, salt and pepper and cut meat in slices.

Cooking time: approx. 15 minutes
 approx. 340 kcal per person


Tip: Cardamom is used widely in Asian and Arabian cuisine. In European cuisine, it is mostly used in Christmas baking and in the making of sausages and liqueurs.



Marinated chicken breast

For 4 persons

- | | |
|-----------------------|----------------------------------|
| 1 bio-orange | 1 tbsp. pickled green peppercorn |
| 1 clove garlic | 4 chicken breast |
| 3 tbsp. sunflower oil | Salt, pepper |
| 2 tbsp. soya sauce | |

 approx. 30 minutes
(excluding marinating time)



- Wash orange with warm water, grate half the peel and press juice. Peel garlic and dice finely. Mix orange peel and juice and garlic with oil, soya sauce and peppercorns.
- Take chicken breast with the marinade in a freezer bag, close and marinate in the refrigerator about 12 hours.
- Heat Arondo Griddle 28 cm on the Navigenio at level 6 up to frying window. Scrape off marinade lightly and fry meat on both sides at level 2.
- Season with salt and pepper and add remaining marinade, place lid and let it simmer on the switched off Navigenio about 10 minutes more.

Cooking time: approx. 15 minutes
approx. 255 kcal per person

Kaiserschmarren

For 2 persons

3 eggs	1 shot mineral water
1 pinch salt	1 tsp. cooking butter or margarine
1 cup sour cream (200 g)	1 hand full of raisins, as desired
1 sachet vanilla sugar	2 tbsp. sugar
1 cup flour	Powdered sugar to dust

 approx. 10 minutes



- Mix eggs, salt, sour cream, vanilla sugar and flour together as quickly as possible. For this, measure flour with empty, washed and dried cream cup.
- Heat Arondo Griddle 28 cm on the Navigenio at level 6 up to frying window. Stir in mineral water into the batter. Take cooking butter or margarine in Arondo Griddle. Reduce Navigenio to level 4, add batter and swivel Arondo lightly.
- As desired, spread raisins over it and place lid. When the red indicator of the Visiotherm reaches the frying window again, switch off Navigenio, quarter Kaiserschmarren and flip (if the batter at this point is still not baked enough, wait a moment longer with covered lid).
- Replace lid and fry second side completely until the frying window is reached again. Sprinkle schmarren with sugar, tear in small pieces and caramelize by flipping back and forth.
- Sprinkle Kaiserschmarren with powdered sugar to serve.

Cooking time: approx. 5 minutes
approx. 505 kcal per person

Tip: If you separate the eggs and fold the stiffly beaten egg whites into the batter at the end, the Schmarren will be fluffier.



Cooking

With the Navigenio you can cook in the garden, on the balcony or on the living room table or keep the dishes hot. The mobile Navigenio accompanies you everywhere, the only thing you need is an electrical connection.

Tip: With the Audiotherm it is especially easy and sure to succeed.



Chili con Carne



 approx. 60 minutes



For 12 persons

300 g onions
 3 cloves garlic
 3 carrots
 3 stalks celery
 3 red chilli peppers
 1 can (approx. 800 g) kidney beans
 800 g mixed mincemeat
 3 tbsp. sweet paprika powder
 1 l strong meat stock
 1 can (approx. 800 g) chopped tomatoes
 1 tsp. ground cumin
 Salt, pepper
 1 can (approx. 150 g) corn
 75 g tomato purée
 150 g crème fraîche

- Peel onions, garlic and carrots, clean celery and dice everything finely. Deseed chilli peppers and dice very finely. Let beans drain in a colander, rinse with warm water.
- Heat pot 24 cm 6.5 l on the Navigenio at level 6 up to frying window, fry mincemeat in portions at level 3 until it crumbles. Add onion and garlic cubes as well as vegetable cubes, a little by little, and fry along.
- First add half the chilli pepper cubes and the remaining ingredients up to the chopped tomatoes. Season with cumin, salt and pepper.
- Heat at level 6 up to vegetable window. Cook at level 2 approx. 40 minutes. Stir in corn, tomato purée and crème fraîche. Season with the remaining chilli pepper cubes as well as salt and pepper.

Cooking time: approx. 40 minutes
 approx. 260 kcal per person

Tip: Cumin and caraway come from the same family but are absolutely different in flavour. Cumin is indispensable in Asian and South American cuisines. For Chili con Carne readymade spice mixes are also available in the supermarket.



Duck breast strips in piquant orange sauce



 approx. 30 minutes



For 4 persons

100 g leek
 3 carrots
 2 cm ginger
 1 red chilli pepper
 600 g duck breast without skin
 1 glass (350 g) green gram sprouts
 100 g cashew nuts
 Salt, pepper
 300 ml orange juice
 3 tbsp. soya sauce
 3 tbsp. oyster sauce
 150 g small blanched broccoli florets

- Clean leek and cut in rings. Peel carrots and cut in very thin slices. Peel ginger and grate finely, deseed chilli pepper and dice finely.
- Cut duck breast in strips and drain green gram sprouts. Heat wok on the Navigenio at level 6 up to frying window. Add cashew nuts to the wok, reduce to level 3, roast thoroughly until light brown while stirring and remove from the wok.
- Fry duck breast in portions. Remove meat, season with salt and pepper and keep warm. Fry carrot slices likewise and deglaze with orange juice, add soya and oyster sauces as well as chilli pepper and ginger. Let everything reduce about 5 minutes until thick, keeping it open.
- Add leek, green gram sprouts, broccoli florets and duck breast, heat at level 6 up to vegetable window. Switch off Navigenio and let it steep approx. 2 minutes more.
- Season and serve immediately sprinkled with cashew nuts.

Cooking time: approx. 7 minutes
 approx. 450 kcal per person

Paella



 approx. 50 minutes



For 4 persons

2 onions
1 clove garlic
1 yellow bell pepper
4 tomatoes
2 chicken drumsticks
Salt, pepper
Sweet paprika powder
8 unpeeled raw prawns
200 g Paella- or risotto rice
600 ml poultry stock
1 sachet saffron
150 g frozen peas
1 tbsp. olive oil
1 tbsp. lemon juice

- Peel onions and garlic and dice finely. Clean bell pepper and cut in cubes.
- Blanch tomatoes with boiling water, remove skin, deseed and cut in eight. Divide chicken drumstick at the joint into upper and lower thigh.
- Heat pan 28 cm on the Navigenio at level 6 up to frying window. First fry the chicken pieces at level 2 on all sides, remove again and season with salt, pepper and paprika powder. Fry prawns likewise and remove again.
- Then sauté onions, garlic and rice and fill with poultry stock. Stir in saffron and add peas as well as bell pepper cubes. Spread chicken pieces on the paella.
- Heat at level 6 up to vegetable window. Cook at level 2 approx. 20 minutes. Season paella with salt, pepper, olive oil and lemon juice. Add prawns and tomatoes to the paella, with closed lid let it simmer on the switched off Navigenio about 5 minutes more.

Cooking time: approx. 25 minutes
approx. 455 kcal per person

Shrimp in spicy coconut sauce

For 4 persons

400 g peeled raw shrimp	200 ml coconut milk
400 g mixed vegetables (for e.g. 1 carrot, 2 stalks celery, 1 small zucchini)	Sambal oelek
1 small stalk leek	Soya sauce
	3 stalks coriander or flat-leaf parsley

 approx. 30 minutes



- If required, cut shrimp at the back and remove black thread. Clean vegetables and leek, cut in small cubes or fine rings.
- Heat Eurasia 28 cm on the Navigenio at level 6 up to frying window. Fry vegetable cubes and leek rings at level 2, while stirring.
- Add and fry along shrimp likewise. Pour coconut milk over it, place lid and cook approx. 8 minutes.
- Season well with sambal oelek and soya sauce. Pick coriander leaves, chop and sprinkle over it.

Cooking time: approx. 8 minutes
approx. 135 kcal per person

Sweet-sour pork

For 4 persons

1 can (approx. 200 g) pineapple	150 g mushrooms
600 g pork schnitzel	2 tsp. cornflour
1 small stalk leek	2 tbsp. fruit vinegar
2 carrots	4 tbsp. soya sauce
1 small piece ginger	2 tbsp. ketchup
1 red bell pepper	2 tbsp. apricot jam
1 yellow bell pepper	Sambal oelek

 approx. 45 minutes



- Drain pineapple, collect juice and cut pineapple in small pieces. Cut schnitzel in fine stripes. Clean leek and peel carrots, cut both in very fine slices.
- Peel ginger and grate finely. Clean bell peppers and cut in strips. Clean mushrooms with brush or towel and cut in flakes.
- Place wok on the Navigenio and set at Automatic "A". Fit Audiotherm and turn until the frying symbol appears. As soon as the Automatic signals that the frying window is reached, set at level 2. Fry meat in portions and remove from the wok.
- Add carrots, bell pepper, leek and mushrooms and fry along. Add ginger and fry everything about 5 minutes while stirring.
- Add meat and pineapple pieces. Mix cornflour with 50 ml pineapple juice and stir in. Add vinegar, soya sauce, ketchup and apricot jam. Set at Automatic "A" again and enter 10 minutes cooking time on the Audiotherm. Fit and turn until the vegetable symbol appears.
- At the end of cooking time season well.

Cooking time: approx. 15 minutes
approx. 255 kcal per person

Tip for your buying: Sambal Oelek is a very spicy spice paste made of chilli, vinegar and salt. It is available in well-assorted supermarkets in the Asian areas.





Gratinating and baking

With the Navigenio baking and gratinating is especially easy, quick and energy-saving.

As thumb rule:

- ✓ use low level for everything that is still to be cooked and hence should not become brown too quickly: for e.g. cake, bread and fried chicken pieces. Besides, the low level is often sufficient if the Navigenio is already hot: for e.g. tomato crostini and stuffed mushrooms.
- ✓ use high level for everything that needs to become brown and crispy quickly, like for e.g. pasta and potato gratin or pizza. Fried chicken pieces get a golden brown skin with high level after they are cooked at low level.

Tip: Even with gratinating and baking, it is very easy and correct to the minute with the Audiotherm:

- Set Navigenio overhead on the pot.
- Switch on at high or low level.
- As long as it flashes red and blue alternately, enter gratinating or baking time in the Audiotherm – Navigenio switches off automatically as soon as the time is over.

Stuffed mushrooms



 approx. 45 minutes



For 12 pieces

12 large mushrooms
 150 g chorizo (Spanish paprika salami)
 40 g black stoned olives
 1 small onion
 1 clove garlic
 50 g grated cheese (e.g. manchego)
 2 tbsp. olive oil
 Salt, pepper

- Clean mushrooms with brush or towel. Separate stalks and chop finely. Remove skin of the chorizo and finely dice the sausage.
- Dice olives finely likewise. Peel onion and garlic and cut in fine cubes. Mix everything with cheese and olive oil, season with salt and pepper. Stuff mushrooms with it.
- With the help of a lid 24 cm cut out a circle from baking paper. Heat a pot 24 cm 3.5 l on the Navigenio at level 6 up to frying window.
- Place baking paper in, add half the stuffed mushrooms to the pot, set on a heat-resistant base and place Navigenio overhead. Gratinate at low level approx. 8 minutes.
- Set pot again at level 6 on the Navigenio, remove baked mushrooms. Add remaining mushrooms to the pot, after approx. 1 minute place Navigenio overhead again at low level and gratinate the mushrooms likewise about 8 minutes.

Baking time: approx. 16 minutes
 approx. 170 kcal per piece



Tomato crostini

 approx. 30 minutes



For 12 pieces

4 tomatoes
1 small onion
1 clove garlic
2 stalks basil
2 tbsp. tomato purée
30 g grated parmesan
Salt, pepper
12 small slices white bread
2 tbsp. olive oil

- Blanch tomatoes with boiling water, remove skin, deseed and dice finely. Peel onion and garlic and dice finely likewise. Pick basil leaves and chop finely.
- Mix everything with tomato purée and parmesan and season. Drizzle bread slices with olive oil.
- With the help of a lid 24 cm cut out a circle from baking paper. Heat a pot 24 cm 3.5 l on the Navigenio at level 6 up to frying window. Place baking paper inside and 6 bread slices over it.
- Reduce to level 3 and roast until light brown. Flip and spread half the tomato mixture over it. Set pot on a heat-resistant base, place Navigenio overhead and bake at low level approx. 5 minutes.
- Take out first crostini. Set pot again at level 3 on the Navigenio and as described, roast, spread and bake the remaining bread slices with the placed Navigenio at low level.

Baking time: approx. 10 minutes
approx. 110 kcal per piece

Pizza

For 4 pieces

1 onion	2 tbsp. olive oil
1 clove garlic	150 g mushrooms
1 can (400 g) chopped tomatoes	150 g cooked ham
2 tbsp. tomato purée	500 g pizza dough (refrigerated shelf)
2 sprigs oregano	150 g grated cheese
Salt, pepper	



 approx. 45 minutes



- Peel onion and garlic, dice finely, take in a small pot. Place lid and heat at highest level up to frying window. Remove lid again and add tomatoes as well as tomato purée.
- At low level, let it reduce until thick. Pick oregano leaves, chop finely and add to it. Season sauce with salt, pepper and olive oil and allow to cool down.
- Clean mushrooms with brush or towel and cut in thin slices. Dice ham finely. Divide pizza dough in four portions and roll out into circles of approx. 22 cm.
- Heat a pot 24 cm 2.5 l at level 6 up to frying window. Place the first pizza base, smear with $\frac{1}{4}$ sauce. Likewise top with $\frac{1}{4}$ ham, mushrooms as well as cheese on each. Place pot on a heat-resistant base, place Navigenio overhead.
- Set at high level and bake pizza approx. 2 minutes. Remove pizza with spatula.
- Set pot again at level 6 on the Navigenio, place second base inside and top it. Bake pizza about 3 minutes.
- Follow the same procedure with the remaining pizza bases and ingredients.

Baking time for 1 pizza: 2–3 minutes
approx. 557 kcal per piece

Tip: With the recipe for the super quick 3-minute pizza, everyone can prepare their favourite pizza directly at the table. It goes even faster with a readymade tomato sauce. Please ensure that the sauce is already thick. If the sauce is too thin, simply boil once and thicken with a little cornflour blended in.



Gratinated vegetables

 approx. 25 minutes



For 4 persons

1 carrot
1 small zucchini
1 small kohlrabi
1 red bell pepper
2 stalks celery
1 shallot
6 stalks parsley
50 g stoned green olives
3 tbsp. olive oil
Salt, pepper
100 g grated cheese

- Peel carrot, zucchini and kohlrabi and dice. Clean bell pepper and celery and cut in strips. Take vegetables dripping wet in a Eurasia 24 cm. Peel shallot, dice finely and spread over it.
- Heat on the Navigenio at level 6 up to vegetable window. Reduce to level 2 and cook approx. 15 minutes. Pick parsley, chop finely and dice olives.
- Fold in both under the vegetables, season with salt and pepper and spread cheese over it.
- Place Navigenio overhead at high level and gratinate vegetables approx. 8 minutes until golden brown.

Cooking time: approx. 15 minutes + approx. 8 minutes gratinating
approx. 230 kcal per person

Tip:

- For gratinating, cheese with at least 45 % fat are suitable. If you prefer parmesan, add a few small flakes of butter or a few drops of olive oil over it so that everything flows nice and creamy.
- You can vary the vegetables as desired – just ensure approximately the same cooking time.

Baked potatoes



 approx. 25 minutes



For 4 persons

750 g waxy potatoes
 1 clove garlic
 2 sprigs rosemary
 2 tbsp. olive oil
 ½ tsp. sweet paprika powder
 Salt, pepper

- Wash unpeeled potatoes thoroughly and cut lengthwise. Peel garlic and dice finely. Pick rosemary needles and chop finely.
- Mix potatoes, garlic, rosemary, olive oil and paprika powder. Season with salt and pepper.
- Take potatoes in a pot 24 cm 3.5 l. Set hotplate at highest level and heat up to frying window. Flip potatoes and set hotplate at low level.
- Place Navigenio overhead at low level and first bake potatoes approx. 10 minutes, flipping once. At the end, set at high level and bake potatoes again approx. 5 minutes until golden brown.

Baking time: approx. 15 minutes
 approx. 160 kcal per person



Red wine cake

 approx. 70 minutes



For 12 pieces

150 g soft butter
150 g sugar
1 sachet vanilla sugar
3 eggs
300 g flour
3 tsp. baking powder
½ tsp. cinnamon
2 tbsp. cocoa
50 g chocolate flakes
75 ml red wine
Butter to grease
Ground hazelnuts to sprinkle

- Mix butter with sugar and vanilla sugar until frothy. Stir in eggs one by one.
- Mix flour, baking powder, cinnamon, cocoa and chocolate flakes. Stir in alternately with red wine.
- Pour batter in a greased and scattered Bundt cake pan (approx. 20 cm Ø). Set pan in a pot 24 cm 8.0 l.
- Set hotplate at low level, place Navigenio overhead at low level and bake cake approx. 40 minutes. Switch off Navigenio and hotplate and using the residual heat, bake approx. 10 minutes more.

Baking time: approx. 50 minutes
approx. 285 kcal per piece

Rose cake


For 12 pieces

Leavened dough:

350 g flour
20 g fresh yeast
60 g sugar
125 ml warm milk
1 pinch salt
50 g soft butter
1 egg

Filling:

25 g liquid butter
25 g coconut flakes
50 g chopped almonds
25 g chopped pistachios
25 g sugar
Flour to work with
Butter to grease

 approx. 60 minutes
(excluding resting time)



- Take flour in a bowl and make a hollow in the middle. Crumble yeast into it, add milk and a teaspoon of sugar.
- Dissolve yeast by stirring and mix with a little flour. Cover and let it stand in a warm place until the volume has clearly increased.
- Add remaining sugar, butter, egg and salt. Knead everything to a smooth, supple dough. Once again cover and let it stand in a warm place approx. 30 minutes.
- Mix ingredients for the filling together. Roll out leavened dough in a rectangle, spread filling over it and roll up starting from the longer side.
- Cut roll in 12 thick slices. With the help of a lid 24 cm cut out a circle from baking paper and place in a pot 24 cm 5.0 l. Grease bottom edge of the pot with butter.
- Place slices in pot. Set hotplate at low level and place Navigenio overhead at low level. First bake 25 minutes, then switch off Navigenio and hotplate and using the residual heat, bake completely approx. 5 minutes.
- Drop cake onto a cake rack. Best served lukewarm.

Baking time: approx. 35 minutes
approx. 240 kcal per piece



Tarte Tatin

For 8 pieces

Short pastry:

- 170 g flour
- ½ tsp. baking powder
- 80 g sugar
- 1 egg yolk
- 100 g butter

Topping:

- 3 sour apples
- 2 tbsp. lemon juice
- 20 g soft butter
- 50 g caramel sauce



 approx. 40 minutes (excluding cooling time)




- Knead ingredients for the dough quickly into a smooth dough. Between cling film, roll out into a circle with a diameter of approx. 22 cm. Chill approx. 30 minutes.
- Peel apples, deseed, cut in thin slices and mix with lemon juice.
- With the help of a lid, cut out a baking paper circle for the base of a pot 24 cm 3.5 l. Place paper in the pot and smear thickly with soft butter.
- Spread caramel sauce over it and place apple slices over it fan-shaped. Cover the apples with the short pastry.
- Heat pot on the Navigenio at level 6 up to frying window.
- Then set pot in the inverted lid, place Navigenio overhead at low level and bake tart approx. 5 minutes.
- Let tart cool down a few minutes and then shake it onto a cake plate.

Baking time: approx. 5 minutes
approx. 285 kcal per piece



Sunflower seed bread

 approx. 45 minutes
(excluding resting time)



For 1 bread

500 g whole wheat flour

250 g flour

1 cube fresh yeast

½ tsp. sugar

400 ml warm water

100 g sunflower seeds

2 tsp. salt

flour to work with

water to smear

- Take both kinds of flour in a bowl and make a hollow in the middle. Crumble yeast and add sugar and water.
- Dissolve yeast by stirring and mix with a little flour. Cover and let it stand in a warm place until the volume has clearly increased.
- Add salt and sunflower seeds and knead everything with the remaining flour to a smooth dough. Once again cover and let it stand in a warm place approx. 30 minutes.
- Shape dough into round loaf and make cuts crisscross. With the help of a lid, cut out a circle from baking paper for the pot 24 cm 6.5 l. Place in the pot, place bread loaf on it and smear with cold water.
- Heat on the Navigenio at level 6 up to frying window, then set pot in the inverted lid, place Navigenio overhead at low level and first bake 25 minutes. Switch off Navigenio and using the residual heat, bake approx. 10 minutes more.
- Remove bread and cool completely on a cake rack.


Baking time: approx. 35 minutes
approx. 2990 kcal per bread

Tip: If desired, you can prepare the bread with pumpkin seeds or chopped nuts as well (e.g. walnuts).

White bread

For 1 bread

500 g flour	1 tsp. salt
20 g fresh yeast	1 tbsp. olive oil
½ tsp. sugar	flour to work with
150 ml warm water	water to smear
125 ml warm milk	

 approx. 35 minutes
(excluding resting time)



- Take flour in a bowl and make a hollow in the middle. Crumble yeast and add sugar, water and milk. Dissolve yeast by stirring and mix with a little flour.
- Cover and let it stand in a warm place until the volume has clearly increased.
- Add salt and olive oil and with the remaining flour knead to a smooth dough. Once again cover and let it stand in a warm place approx. 30 minutes.
- Shape dough into round loaf and make light cuts. With the help of a lid, cut out a circle from baking paper for the pot 20 cm 4.0 l.
- Heat pot on the Navigenio at level 6 up to frying window. Then place baking paper in the pot, place bread loaf on it and smear with cold water.
- Place pot in the inverted lid, place Navigenio overhead at low level and first bake 15 minutes. Switch off Navigenio and using the residual heat, bake approx. 10 minutes more.
- Remove bread and cool completely on a cake rack.

Baking time: approx. 25 minutes
approx. 1780 kcal per bread

Tip: According to taste, refine with roasted onions, chopped rosemary needles or with finely cut dried tomatoes.

Fondue

A social fondue, be it Chinoise, Bourguignonne or cheese fondue becomes easy, clean and safe with the Navigenio. Without burner and open fire, you can regulate the temperature finely with the Navigenio and enjoy the meal together with family and friends.



Fondue Chinoise

For 6 persons

600 g mixed lean meat
(e.g. beef fillet, pork fillet and
chicken breast)

300 g peeled prawns

300 g vegetables
(e.g. small mushrooms, zucchini,
bell peppers and spring onions)

approx. 2.0 l hot vegetable stock

soya sauce

Dry sherry

 approx. 30 minutes



- Cut meat in thin slices and roll out into small rolls, as desired. If required, free prawns of black thread, clean vegetables and cut in bite-size pieces.
- Arrange everything on a serving platter. Take vegetable stock in a pot 20 cm 3.0 l, heat on the Navigenio at level 6 up to vegetable window. Reduce to level 3, remove lid and season stock with soya sauce and sherry.
- Place Fondue pot and cook skewered meat, prawns or vegetable pieces in the hot stock. If required, refill with hot stock while eating.

approx. 190 kcal per person

Tip: Hand out different sauces, salads and rice with it (see Fondue Bourignonne). In case you prefer to eat the fondue with fish (especially suitable are firm fish fillets like salmon or sea devil), take fondue baskets instead of fondue forks.

Fondue Bourguignonne

For 4 persons

1 kg mixed lean meat
(e.g. beef fillet or cuts, back of
pork or lamb fillet, chicken breast)

1.5 l frying oil

 approx. 20 minutes



- Cut meat in approx. 2–3 cm large cubes and arrange on a serving platter. Take frying oil in a pot 20 cm 3.0 l, heat on the Navigenio at level 6 up to frying window.
- Reduce to level 3, remove lid and set fondue pot. Pierce meat cubes on a fondue fork and cook in the hot oil.

approx. 770 kcal per person

Tip: Several sauces like for e.g. chilli or curry sauce, garlic-mayonnaise or herb-yoghurt sauce go well with Fondue Bourguignonne as well as with Fondue Chinoise. As accompaniment, fresh salads, pickled vegetables and white bread or rice are suitable.





Swiss cheese fondue

 approx. 20 minutes



For 4 persons

800 g ripe Swiss hard cheese
(approx. 400 g Gruyere, approx. 200 g
Freiburger Vacherin and approx. 200 g
Appenzeller)
1 clove garlic
400 ml dry white wine
4 tsp. cornflour
approx. 800 g white bread
Pepper
Nutmeg
Kirsch

- Grate cheese coarsely. Peel garlic and dice finely. Mix cheese and garlic in a pot 20 cm 3.0 l with white wine and cornflour and melt slowly on the Navigenio at level 3 stirring occasionally and bring to boil.
- Cut bread in large cubes. Season fondue with pepper, nutmeg and kirsch.
- Reduce Navigenio to level 1. To eat, pierce bread cubes on fondue forks and with it, stir the cheese fondue well even along the base. The fondue should always simmer lightly during the entire time.

approx. 1360 kcal per person

Tip: To work well it is important that the cheese is really ripe, only then will the fondue be creamy and not form threads. In case you do not get any Vacherin, you can take Raclette cheese instead.



Eat better.
Live better.



AMC Navigenio

User Manual



10043676

The Premium
Cooking system

www.amc.info

Read this user manual carefully before you use the Navigenio. Preserve the user manual and pass it on to the next owner.

Meaning of the symbols



Important instructions for safety.

Non-compliance can lead to injuries or damages.



Valuable information for users.



Poor operating conditions or improper usage.



Tips for **environment protection, ecology and economy.**




Good operating conditions or right usage.

Working steps are highlighted in blue.

Validity

This user manual is applicable for the model Navigenio, type C8100. The type label is engraved below one of the handles.

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1. Usage and safety in accordance with regulations

The Navigenio serves as mobile hotplate and as mini baking oven. It should be used only for this purpose. The Navigenio is designed exclusively for use in the household and not for use in the commercial field.

Improper usage could lead to danger. Please observe and follow the user manual – particularly the information in this chapter.

Suitable pots

For usage as **mobile hotplate**:

- AMC pots 16, 20 and 24 cm up to max. 6.5 l, besides pans 28 cm
- Wok 36 cm, Oval Griddle and Oval Grill 38 cm
- Arondo 28 cm, Eurasia 24 and 28 cm

For usage as **mini baking oven (overhead function)**:

- AMC pots 20 and 24 cm

Avoiding damages, avoiding improper usage



To avoid overheating ...

- with the Navigenio in hotplate function, do not heat an empty pot longer than 10 minutes.
- do not operate the Navigenio as mini baking oven (overhead function) on an empty pot.
- For usage as mini baking oven (overhead function) with pot on the stove, to avoid overheating, switch it on only at low level.

To avoid damages ...

- do not use Navigenio as mini baking oven (overhead function) over an open gas stove.
- do not use the glass-ceramic cooking zone as space for cutting. Do not use pointed objects on the glass-ceramic cooking zone and avoid single point concentrated loads.

To avoid improper usage ...

- use the Navigenio with a coaster. This is especially important on heat-sensitive surfaces (e.g. plastic, antique tables).
- never use wobbly bases like for e.g. an inverted lid.
- do not transport pots on the Navigenio.
- never prepare food directly or in packed form (plastic containers or bowls of aluminium foil) on the glass-ceramic cooking zone.
- do not use the combi-bowls and the serving bowls for gratinating with the Navigenio.
- with the overhead-application, leave enough space between Navigenio and the food. As a rule, the volume filled in the pot should not exceed 2/3.
- before cooking begins, always ensure that the base of the pot and the glass-ceramic cooking zone are clean and dry.
- always clean the Navigenio properly. Tampering of the Navigenio is to be avoided.
- do not use the Navigenio to heat a room as the durability of the radiator might be reduced considerably by it.

- the Navigenio is not meant to be operated with an external timer or a separate remote control system, e.g. an automatic remote-controlled socket.
- follow instructions in chapter 4 "Maintenance and care".



Possible dangers through electricity

The appliance is operated electrically. Avoid danger of electrocution:



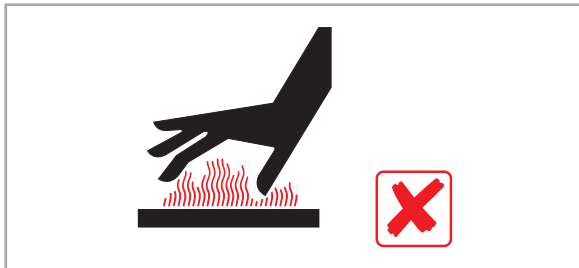
- Connect only to a power supply with voltage mentioned in the model-label.
- Use only the original connection cable. Extension cable must be of the same type.
- The power cord should not under any circumstances, come in contact with the hot stove or cooking utensil.
- In case the glass-ceramic cooking zone is damaged or breaks, pull out the power plug immediately.

- A damaged appliance is not to be operated again. Contact an AMC service centre.
- Replace a damaged power cord immediately.
- Repairs are to be carried out solely by trained personnel of an authorised AMC service centre.



Possible dangers through heat, danger of fire

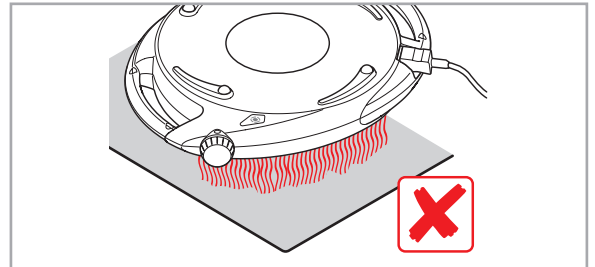
The Navigenio and the pot used would become hot on cooking.
Danger of burning, fire.



- Hold only the handles of the Navigenio.
- Use a suitable hand-protector, if required.
- Cover food particles that have caught fire and are in flames (e.g. fat) only with

a cloth – never extinguish with water.

- After using the Navigenio as mini baking oven (overhead function), do not place it with the hot cooking zone facing



downwards.

- When using the Navigenio as mini baking oven (overhead function) always set the pot on a heat-resistant base, like for e.g. the stove.
- Never set the Navigenio on a hot stove. The appliance will be damaged.



Monitoring

- The cooking process must be monitored. If the Audiotherm is used for audible monitoring of the cooking process, you must be within hearing distance.
- Unsupervised, uncontrolled cooking can lead to overheating. The dishes can be ruined, the pot can be damaged or

destroyed. Danger of accident and fire.

- The appliance can be used by children of 8 years or more or by people with reduced physical, sensory or mental abilities or a lack of experience or knowledge, if they are monitored or instructed regarding the safe usage of the appliance and understand the



dangers that result from it.

- Children may not play with the appliance. Children younger than 8 years are to be kept away from the appliance and power cord.

Maintenance and care

Maintain and care for the Navigenio regularly so that function and safety are guaranteed.

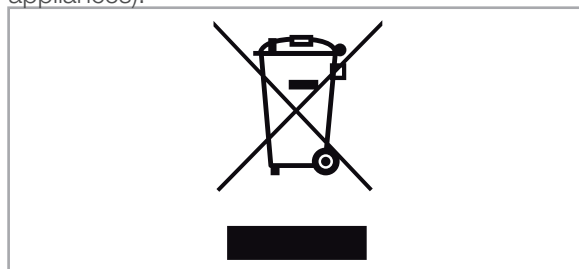
- Clean the Navigenio before the first use with a clean, moist towel and a mild detergent. Then dry with a clean, soft towel. Remove the adhesive foils of the AMC logo and rotary knob.

- Clean after every use.
- Before each cleaning, pull out the power cord from the socket.
- Let the Navigenio cool down before cleaning and storing.
- Never dip the Navigenio in water or put in dishwasher.



Disposal

The Navigenio does not belong in the household garbage, the material is reusable. When necessary, dispose in an environmentally appropriate manner and in accordance with local regulations (dispose at a collection point for recycling of electronic appliances).

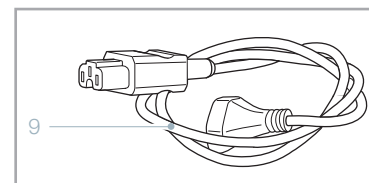
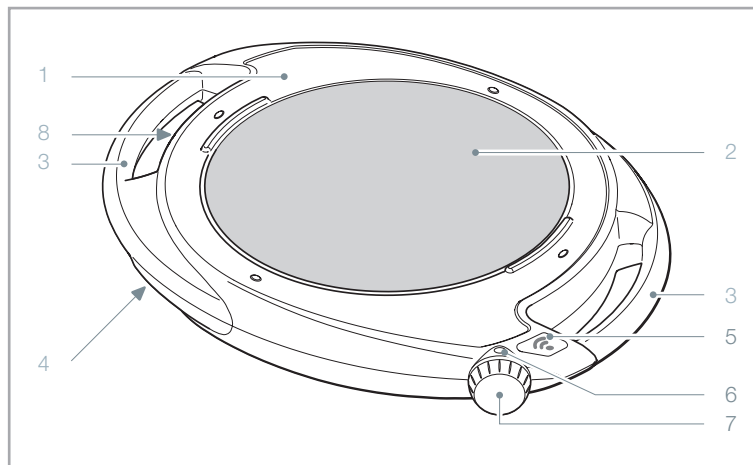


2. Your Navigenio

2.1 Construct

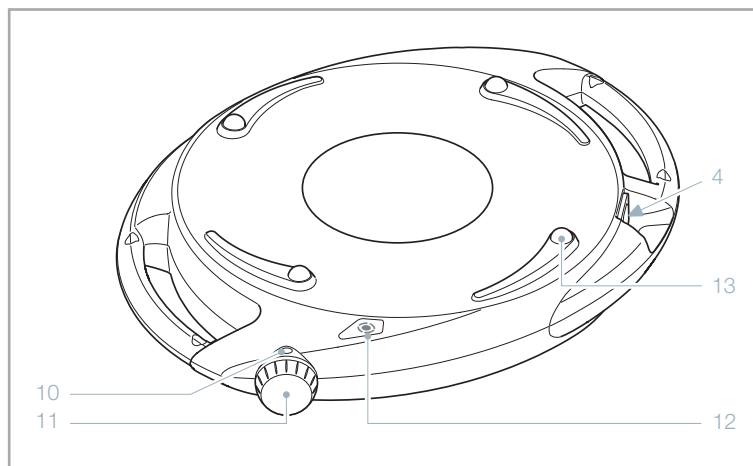
Hotplate (view from above)

- 1 Navigenio
- 2 Glass-ceramic cooking zone
- 3 Handle
- 4 Connector plug for power cord
- 5 Power indicator/radio indicator
- 6 Level indicator
- 7 Rotary knob (6 levels, A)
- 8 Type label (engraved)
- 9 Power cord






Overhead function (view from below)





- 10 Level indicator
- 11 Rotary knob (levels high and low for overhead function)
- 12 Power indicator/radio indicator
- 13 Rubber feet



Power indicator/radio indicator (5)

	glows red	Navigenio is switched on
	flashes blue	Navigenio has radio contact with the Audiotherm* and will be controlled by it
	flashes red	Residual heat indicator, as long as the Navigenio is hot

Power indicator/radio indicator in overhead function (12)

	alternately flashes blue /red	Navigenio has been switched on, radio contact with the Audiotherm* can be made
	glows red	Navigenio is switched on in normal mode
	flashes blue	Navigenio is switched on in automatic mode in connection with Audiotherm*
	flashes red	Residual heat indicator, as long as the Navigenio is hot

* For functions with the Audiotherm, see user manual of "AMC Audiotherm".

Residual heat indicator

Display is out: Glass-ceramic cooking zone is cooled down enough so that no more danger of burning exists. For safety reasons, this function is so performed that the indicator will possibly keep flashing even though the glass-ceramic cooking zone is already almost cold to the touch (in favourable cooling down conditions).



The residual heat indicator is active only when the Navigenio is connected to the power. If the power cord is pulled out immediately after switching off, there could be danger of burning.

2.2 Function and application

Usage as mobile hotplate

As mobile hotplate for kitchen and leisure, everywhere where an electrical connection is available.

Usage as mini baking oven (overhead function) for gratinating or baking



For gratinating, the Navigenio can be placed overhead on the pot (i.e. with the glass-ceramic cooking zone facing down). Quick, uncomplicated and energy-saving.

For baking, the Navigenio can be placed as an additional source of heat overhead on the pot on a electrical stove.

Along with the Audiotherm, possibilities of further applications for automatic cooking and baking arise:

- Usage as automatic hotplate with Audiotherm
- Usage as mini baking oven (overhead function) with Audiotherm (Timer-Automatic for gratinating and baking)

See user manual of "AMC Audiotherm".

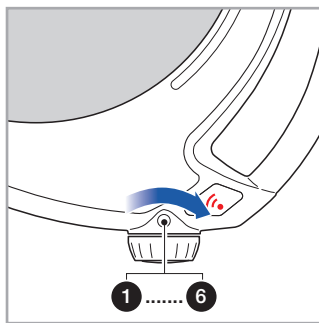
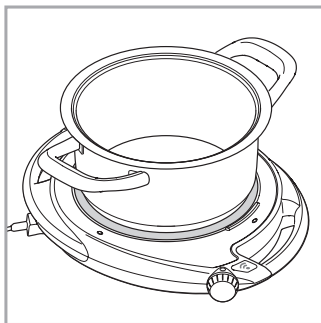
3. Handling

3.1 Usage as mobile hotplate



Use only suitable pots, see “suitable AMC pots” page 4.

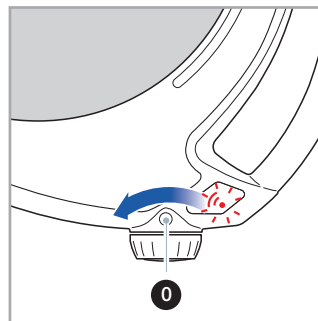
- Connect power cord to the Navigenio and power supply.
- Set pot centred on the glass-ceramic cooking zone.
- Switch on: set rotary knob at the desired level.
 - Level 1 (lowest power) to 6 (highest power).
 - The power indicator glows red.
 - The Navigenio begins to heat immediately.



- Suitable levels according to AMC cooking methods:
 - Level 6 for heating for cooking or frying.
 - Level 2 for frying, cooking completely or frying completely, depending on size of pot and quantity of food to be cooked.
 - Also see details in the AMC cookbook or in the recipe section.
- With the rotary knob in setting “A”, you can (in connection with an Audiotherm) cook automatically, see user manual of “AMC Audiotherm”.

→ Switch off: set rotary knob at “0”.

- The residual heat indicator flashes red.



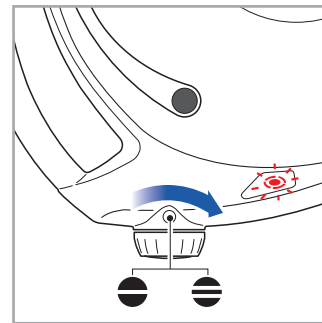
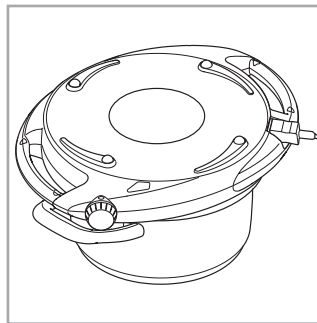
3.2 Usage as mini baking oven (overhead function) for gratinating or baking

Usage for gratinating



- Use only pots 20 and 24 cm.
- Always set pot on a heat-resistant base, like for e.g. the stove.

- Connect power cord to the Navigenio and power supply.
- Set pot centred on a heat resistant base.
- Place Navigenio on the pot.
- Switch on: set rotary knob at the desired level.
Level ● (low) or ● (high).



- The power indicator flashes blue and red alternately for 1 minute and glows red after that.
- The Navigenio begins to heat immediately.

You will find information on the suitable level for usage as mini baking oven in the recipe section.

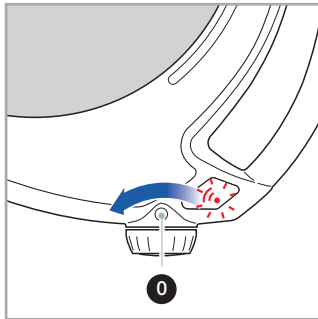
- As long as the power indicator flashes blue and red alternately, the Audiotherm can be set for automatic control of the Navigenio (see user manual of “AMC Audiotherm”).
- While gratinating or baking, steam can escape.
- If the Navigenio is removed and inverted during the overhead mode, a repetitive beep is heard and the appliance no longer heats up. To switch on again in overhead mode, turn rotary knob (by at least one resting point) and set again at desired level.

→ Switch off: set rotary knob at “0”.

→ Remove Navigenio, invert and store.

- The residual heat indicator flashes red.

If the Navigenio is not removed after gratinating or baking, the crust can become soaked.



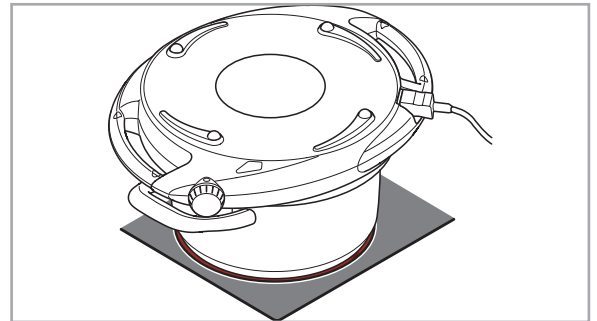
Usage for baking

For this, the Navigenio is placed on a pot on a stove.



- The power cord should not under any circumstances, come in contact with the hot stove or cooking utensil.
- To avoid damages, do not use Navigenio over an open gas stove.
- To avoid overheating, do not operate Navigenio on an empty pot.
- To avoid overheating, switch on stove only at low level.

Handling, as described above.



4. Magnet holder assembly

(optional accessories)



There are 4 strong magnets in the magnet holder. These can damage TVs, laptops, computer, hard disks, credit cards and debit cards, data mediums, mechanical clocks, hearing aids and loudspeakers. Take particular care with pacemakers and implanted defibrillators. Make sure to have a distance of minimum 20 cm.

- 1 Screw
- 2 Dowel
- 3 Washer
- 4 Magnet holder
- 5 Cover plate

Assembly with gluing

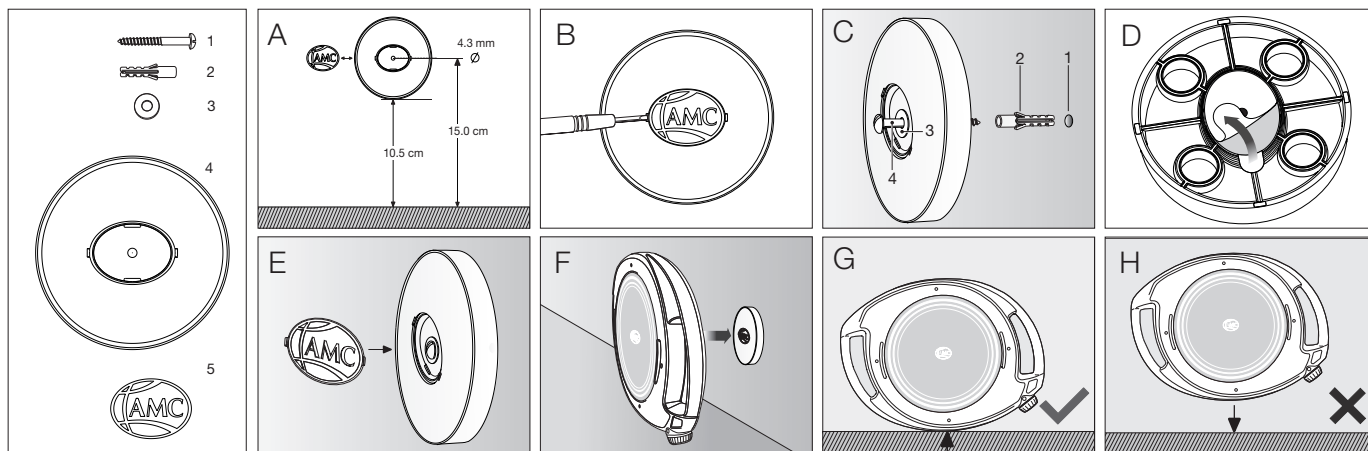
The attachment point (wall) has to be clean, fat free and dry. The attachment per sticky tape is recommended for plain surfaces. For this the sticky tape on the back of the magnet holder can be used.

- A** Measure height (Lower edge of magnet holder to tabletop 10.5 cm, screw hole to tabletop 15.0 cm).
- D** Peel off sticky tape on the back and press it firmly at the wall.
- F,G,H** Place Navigenio with the stainless steel surface on the back at the magnet holder, so that Navigenio is standing on the kitchen tabletop – not free-floating! (G,H)

Assembly with screwing

The attachment point (wall) has to be clean, fat free and dry. The attachment per screw is recommended for rough or rugged surfaces (wooden or plastered walls).

- A** Measure height (Lower edge of magnet holder to tabletop 10.5 cm, screw hole to tabletop 15.0 cm).



- B** Remove cover plate
- C** Drill a hole in the wall with a drilling machine (Drilling machine diameter 5 mm) (1), insert dowel (2), peel off sticky tape on the back (D), drill magnet holder with washer (3) and screw (4) on the wall so that Navigenio is standing on the kitchen tabletop – not free-floating!(G,H)
- E** Refit cover plate

5. Maintenance and care



- Before each cleaning, pull out the power cord from the socket.
- Let the Navigenio cool down before cleaning and storing.
- Never immerse the Navigenio in water or put in dishwasher.
- Never use organic solvents or petrol.
- Likewise, the following are unsuitable for cleaning:
 - abrasive cleaning material and scouring agents in powder or liquid form
 - saponified steel wool
 - coarse abrasive side of sponges
 - hand wash pastes

Maintain and care for the Navigenio as follows:

- Clean after every use.
- Sugar, sugar-containing and sour dishes as well as aluminium can damage the glass-ceramic surface, hence remove immediately.
- Remove burnt food particles on the glass-ceramic cooking zone with a glass-ceramic scraper.
- Clean handle and plastic parts with a moist cloth and a mild detergent. We recommend Magic Foam.
- Remove stubborn stains with Magic Stone.
- The glass-ceramic cooking zone can be re-polished with Magic Stone.
- Sand and similar dirt can cause scratches on the glass-ceramic surface and the base of the pot, hence remove immediately.
- Remove food that is boiling over immediately.

6. Technical data

Model C8100
 Voltage 220–240 V
 Frequency 50/60 Hz
 Power 1800 W
 Diameter of heating circuit 18 cm
 Marking



7. What to do, when...

... the Navigenio automatically shuts off a long time?



- For safety reasons, the appliance is equipped with a temperature protection switch that switches off the appliance on overheating.

Wait until the Navigenio switches on again by itself.

This can take up to 30 minutes.

... the Navigenio switches off because the radio contact with the Audiotherm* is broken (power indicator, dark)



- Set rotary knob at "0" and then again at "A".
- Initialise Audiotherm* again.

* For functions with the Audiotherm, see user manual of "AMC Audiotherm".

... the Navigenio is removed and inverted during the overhead mode and a constant, intermittent beep is heard



- The Navigenio switches off so that the appliance does not heat further when it is removed.
- When the overhead mode has ended: switch off Navigenio.
- When the overhead mode is to be continued: fit Navigenio on the pot again, turn the rotary knob (by at least one resting point) and set at the desired level again.

... the fuse is blown constantly?



- Check if the selected socket is sufficiently fused (minimum 10 Ampere).
- Disconnect other electronic appliances in the same electrical circuit.

8. AMC customer service

At AMC, customer service is a constant endeavour to meet the wishes and needs of our customers! If you have further questions or suggestions, please do contact us! We would be pleased to help you!