Eat better.
Live better.

Audiotherm Plus
User manual

Read this user manual carefully before you use the Audiotherm. 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.

❌ **Poor operating conditions** or improper usage.

✅ **Good operating conditions or right usage.**

→ **Working steps are highlighted with an arrow.**

ℹ️ Valuable information for users.

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

19 Refers in the text to image numbers. Numbering of the images starts with 1in each chapter.

The Audiotherm plus is simply referred to as Audiotherm in this manual.

Validity

▪ This manual applies for the AMC Audiotherm plus model (incl. Audiotherm mount), type 10040143A8400, battery type CR2032

▪ The Audiotherm plus must be equipped with software version 500 or higher (see page 31 "What to do if …").

All the data shown in the display consist of random examples, e.g. cooking time 20 minutes.

Content

1. Intended use and safety

The Audiotherm is intended for monitoring and controlling the cooking process. The Audiotherm may only be used for this purpose. Hazards may arise if used improperly. The details given in this section of the user manual must be observed and complied with. Depending on appliance used, the instructions contained in user manuals for the „Visiotherm", „Secuquick softline", „EasyQuick" and/or „Navigenio" must also be followed.

Suitable pots and accesories

- AMC lid with suitable Visiotherm
- Secuquick softline with Visiotherm S
- EasyQuick with Visiotherm E
- Navigenio

Avoid damage and improper use

- Do not use the Audiotherm in the oven and do not expose it to temperatures in excess of 70°C.
- Do not place in the dishwasher.

Supervision

- The cooking process must be supervised. If the Audiotherm is used for audibly monitoring of the cooking process, you must be within earshot.
- Unsupervised, uncontrolled cooking can lead to overheating. The food can become spoilt; the pot can be damaged or ruined. Risk of accident or fire.
- The appliance may be used by children over 8 years old or by people with restricted physical, sensory or mental capabilities or those who lack the necessary experience or knowledge provided they are supervised or instructed on how to safely use the appliance and have understood the resultant dangers. This also applies for audible monitoring by the visually impaired (see page 8).

Care and maintenance

- You must clean and service the Audiotherm regularly so as to ensure proper and safe operation.
- Remove residues from leaking batteries from the battery compartment (wear protective gloves).
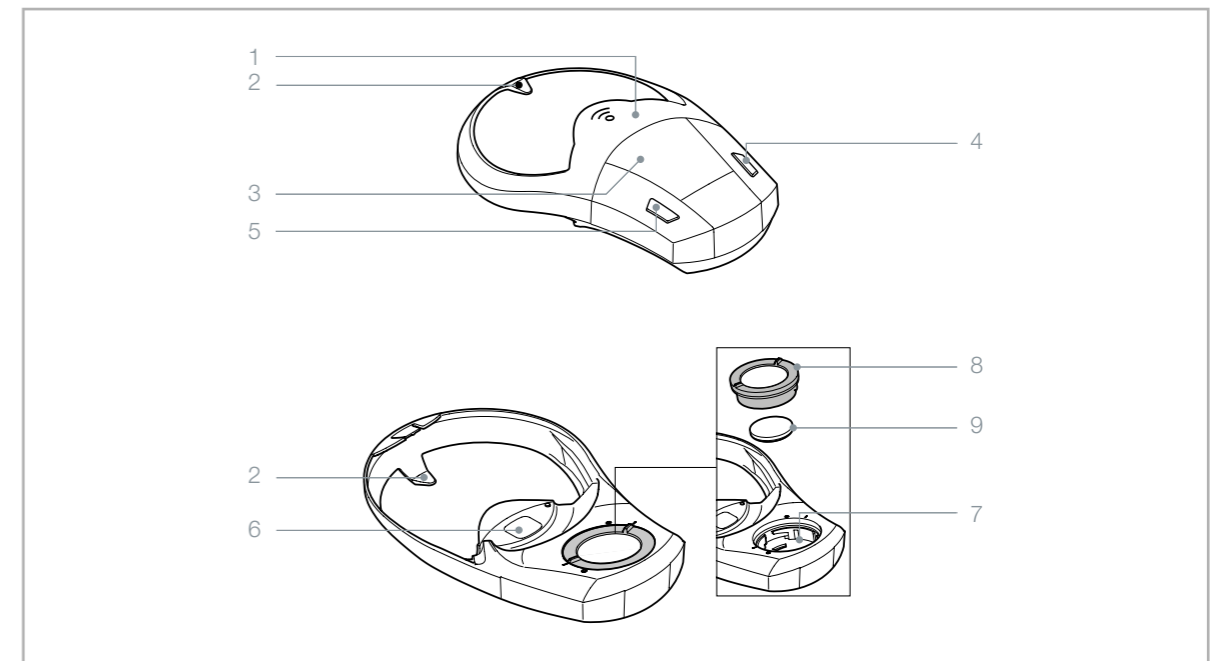
Disposal

The Audiotherm must not be disposed of with domestic waste; the materials can be recycled. Where necessary, dispose in an environmentally friendly manner in compliance with local regulations (take to a collection point for the recycling of electrical equipment).

2. Your Audiotherm

## 2.1   Components

1   Audiotherm
2   Indicator
3   Display
4   Right button (switches Audiotherm on and/or increases settings)
5   Left button (switches Audiotherm on and/or decreases settings)
6   Optical window
7   Battery compartment
8   Battery compartment cover
9   Battery

Audiotherm holder (not shown)

The grey battery compartment cover (8) indicates that this is an Audiotherm Plus.
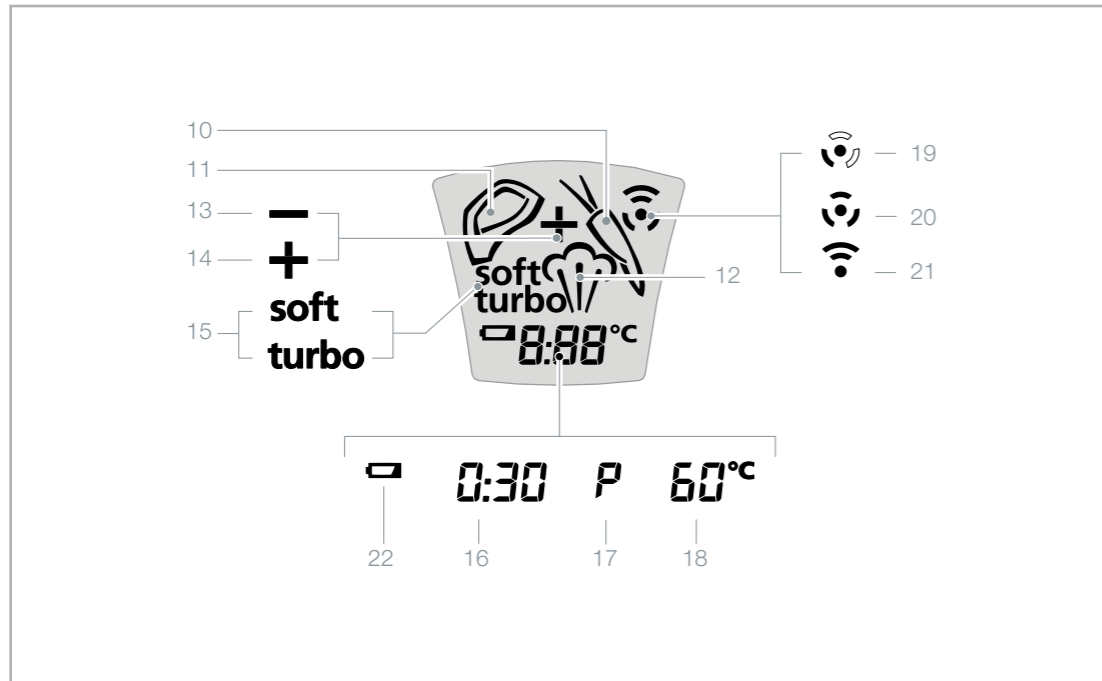
Displays

10	"carrot" symbol
11	„steak" symbol
12	"steam" symbol
13	„- Reduce" symbol
14	"+ Increase" or "Planned start" symbol
15	soft or turbo quick cooking symbol
16	"Cooking time" or "Planned start time" display, e.g. 30 minutes
17	"P" setting
18	60°C keep warm function or reheat to 60°C
19	"Initialise" symbol (spins)
20	"Initialise" symbol in the fixed state (briefly remains stationary during initialisation)
21	"Network active" symbol (in conjunction with the Navigenio)
22	"Change battery" symbol (when this appears, replace the battery soon)

All the important readout elements for the application are shown.

2.2 Functions

When combined with a Visiotherm, an AMC lid, a Secuquick softline with Visiotherm S or an EasyQuick with Visiotherm E, the Audiotherm provides an aid for supervising the cooking process.

Audible temperature monitoring
The Audiotherm uses a beep to indicate
- when the heating temperature is reached
- or when the temperature becomes too high or too low during cooking and the setting needs to be adjusted accordingly.

Audible cooking time monitoring
The Audiotherm beeps to indicate the end of the cooking time.

Controlling the complete cooking process with the Navigenio in the cooker hob function
The Audiotherm automatically controls the power output provided by the Navigenio in accordance with the settings of the Visiotherm, the Visiotherm S (Secuquick softline) or the Visiotherm E (EasyQuick). For this, the Navigenio establishes a network link to the Audiotherm. When a cooking time is entered, the Navigenio automatically switches to the keep warm function at the end of the cooking time. The cooking process sequence is the same as that described in the „Visiotherm", „Secuquick softline" and „EasyQuick" user manuals, as well as in the AMC Cookbook or the recipe section.

Timer function with the Navigenio in the upside down function
The Audiotherm automatically switches the Navigenio off at the end of the set cooking time. Requires Audiotherm A8200, A8300 or A8400 and Navigenio C8100.

The different beeps of the Audiotherm
By means of different beeps, the Audiotherm indicates when a specific temperature is reached in line with the application, which requires the user to act.
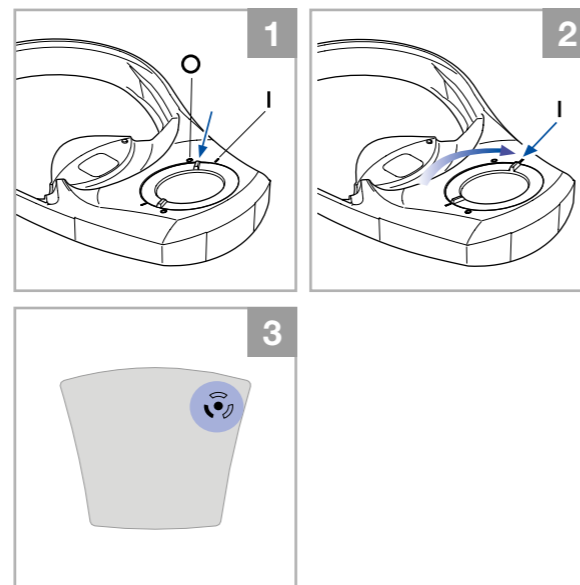
3. Using the Audiotherm

The battery is already in place upon delivery. **1**

→ Activation: Turn battery compartment cover to position "I". **2**

→ A numeral appears briefly in the display (software version), followed by all readouts for 3 seconds, which are then switched off.

▪ The "Initialise" symbol spins, the Audiotherm is switched on and is ready for use. **3**

→ Switch off: Press both buttons at once for 1 second.

4. Audiotherm for the visually impaired

In the visually impaired mode, use of the Audiotherm is simplified by additional beeps.
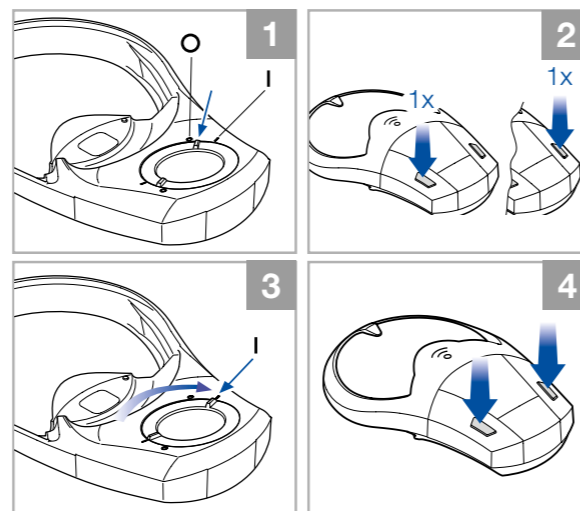Use and operation are the same as in the "normal" mode.

Setting the mode for the visually impaired

→ Turn battery compartment cover from position "I" to "0". **1**

→ Then immediately press the left or right button once. **2**

→ Turn battery compartment cover back to position "I". **3**

→ When the indication appears on the display, immediately briefly press the right and left button at the same time until one long and two short beeps can be heard. **4**

The mode for the visually impaired can be switched off by repeating the previously specified steps.

Beeps when switching the Audiotherm on and off

▪ Switch on: single beep
▪ Switch off: two rapid beeps

Beeps that confirm the correct choice of window

▪ Positioned at **roasting window/soft window** and **turning point:** single pronounced beep
▪ Positioned at **vegetable window/turbo window:** two pronounced beeps
▪ Positioned at **steam window/60°C:** two short pronounced beeps
▪ **Moving and/or leaving a window zone** whilst the Audiotherm is being placed (only active during placement): single, long beep (about 1 second)

Beeps which draw attention to the need to reduce or increase the heat

▪ **Reducing the heat:** two fast, repetitive beeps
▪ **Increasing the heat:** two slow, repetitive beeps
▪ **End of cooking time:** five single beeps

5. General operating instructions

This information applies for all types of use.
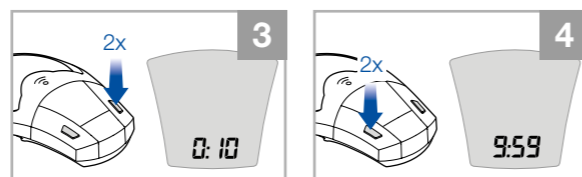
Switching on without monitoring the cooking time

→ Press the right or left button once. **1**

▪ The "Initialise" symbol spins. **2**
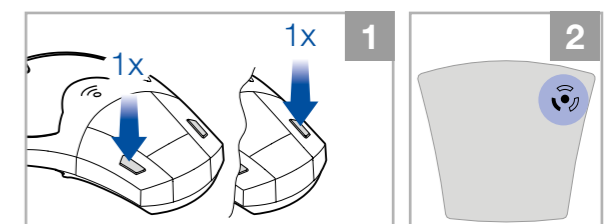
Switching on and setting the cooking time for monitoring the cooking time

→ Press the right or left button twice

▪ A short (10 minutes) **3** or a long (9 hours 59 minutes) **4** cooking time is indicated.

→ Accept the preset cooking time or press the right or left button to increase or reduce the cooking time. **5**

▪ The display then reads "0:00" with the "+" symbol. A planned start for controlled operation with the Navigenio can then be selected; for further information see Chapter 9.4 on page 28. This is not important for all other types of use; the display vanishes within a few seconds.
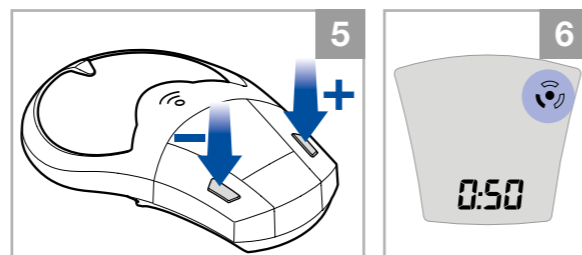
▪ The set cooking time is shown in the display, e.g. 50 minutes. The "Initialise" symbol spins. **6**

ℹ️ ▪ The cooking time is the time after the set temperature is reached.

▪ When selecting a setting, continuing to press a button rapidly changes the time.

▪ Monitoring the cooking time can also be activated later on whilst heating up by pressing the right or left button.

▪ Setting "P" is located between the times "9:59" and "0:01". For information about use, see Chapter 7.

▪ If the Audiotherm is not initialised after it has been switched on, it will switch itself off after 2 minutes.

Place the Audiotherm on the Visiotherm, Visiotherm S or Visiotherm E

→ Clip the holder on at an angle at the front and lower it down at the back until the Audiotherm engages. **7**
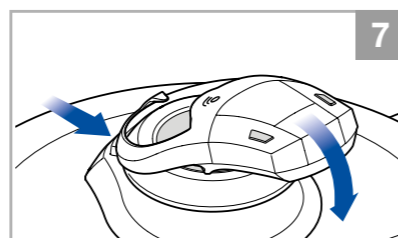

ℹ️ Keep the readout screen of the Visiotherm, Visiotherm S or the Visiotherm E clean and dry. Dirt or a film of water can cause measuring errors and thus lead to a malfunction of the Audiotherm.

Initialising the Audiotherm

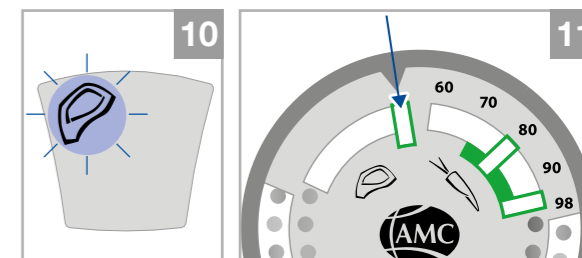After adjustment and placement on the Visiotherm, Visiotherm S or Visiotherm E:

→ Turn the Audiotherm … **8**

▪ The Initialising symbol briefly changes to the fix state and then goes out. **9**
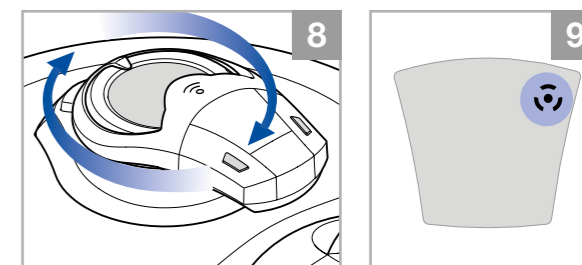
→ …until the required symbol (e.g. "steak") flashes in the display. **10**

▪ The indicator then points to the associated window. **11**

ℹ️ ▪ The Audiotherm may have to be turned several times until it is initialised. Do not be hesitant; turn at a constant speed. The Audiotherm can also be turned in the opposite direction, if it has been turned beyond the required position.

▪ Fifteen seconds after initialisation, the Audiotherm should not be moved any more. Any movement may interrupt the set function. Where necessary, switch the Audiotherm on again and/or initialise.

Switch off the beep tone

→ Press the right or left button. **12**

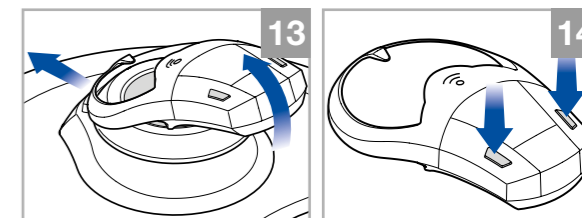▪ Firmly hold the Audiotherm at the front so that it is not shifted, which could interrupt the set function.
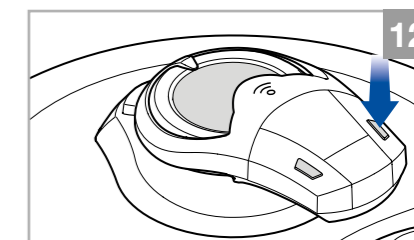
ℹ️ Otherwise the beep tone will switch off automatically after 1 minute.

Remove and switch off the Audiotherm

→ Lift the Audiotherm at the back and remove. **13**

→ Switch off: Press both buttons at once for 1 second. **14**

ℹ️ Otherwise, the Audiotherm will automatically switch off 2 minutes after it has been removed.

6. Audiotherm with manual Visiotherm

⚠️ ▪ It is important that you follow the instructions in the user manual of the pot being used and the Visiotherm.
▪ The required switch functions are carried out automatically only when the Audiotherm operates together with the Navigenio at setting "A" (see Chapter 9).

6.1 Temperature monitoring for roasting without the addition of fat

→ Place empty pot on the cooker hob.
→ Put on a lid with Visiotherm or Visiotherm E.

→ Switch the Audiotherm on.
→ Put the Audiotherm in place and initialise: Turn until the "steak" symbol appears; indicator points to the roasting window. **1**
→ The "steak" symbol flashes. **2**

→ Switch the cooker hob to the highest setting.
→ Heating up starts, the red indicator moves towards the roasting window. **3**

→ Continue to watch the Audiotherm and listen for two repeating beeps.
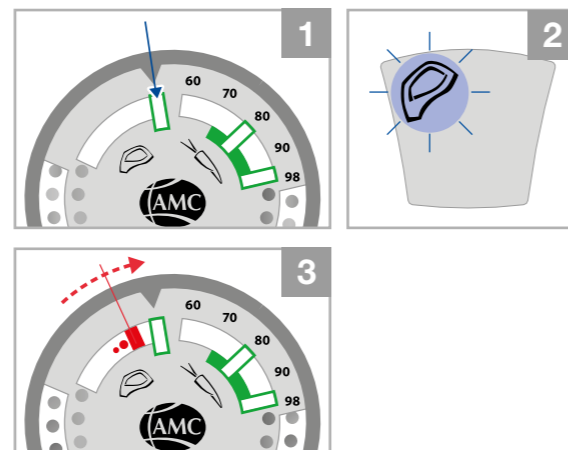
When the searing temperature is reached (red indicator in the roasting window): 4

▪ The beep 🔊 sounds, the „– Reduce" symbol flashes. **4**

▪ The "steak" symbol remains steady. **5**

→ Select low setting on the cooker hob, switch off the beep.
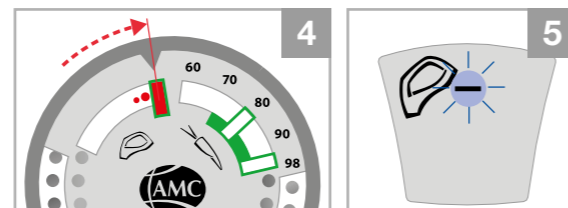
Sear without the lid:
→ Remove the cover and sear the meat on all sides in the open pot.

Sear with the lid in place:
→ Remove the lid, place meat in the pot and replace the lid.
→ Re-initialise Audiotherm: Indicator pointing at the roasting window.

When the temperature for turning ("turning point") is reached (red indicator at 90°C): 6

▪ The beep 🔊 sounds.
→ Turn the meat and select the appropriate setting.

▪ For large or several pieces of meat, select the lowest setting.

▪ Switch off for a few pieces of meat (e.g. 1 or 2 pieces).
→ Replace the lid and finish cooking.
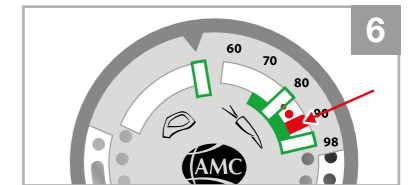
ℹ️ ▪ For larger pieces of meat or for meat dishes that are to be cooked after they have been seared, the Audiotherm can be used for monitoring the cooking temperature and the period of cooking, see the following section.

▪ Since the Visiotherm reacts very quickly, the temperature displayed can again drop below the roasting window. **7** In the searing phase, a single beep tone 🔊 sounds again when the roasting window is reached. Switch this off by pressing a button, the setting does not need to be reduced again.
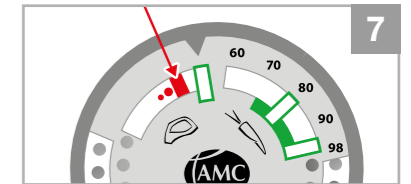
6.2 Monitoring the temperature and cooking time when cooking without the addition of water

⚠️ The required switch functions are carried out automatically only when the Audiotherm operates together with the Navigenio at setting "A" (see Chapter 9).

→ Put dripping wet vegetables in the pot and place the pot on the cooker hob.
→ Put on a lid with the Visiotherm.

→ Switch on the Audiotherm and adjust cooking time as required.
→ Put the Audiotherm in place and initialise: Turn until the "carrot" symbol appears; indicator points to the vegetable window. **1**
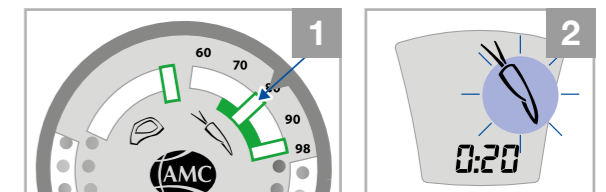
▪ The „carrot" symbol flashes. **2**

→ Switch the cooker hob to the highest setting.

▪ Heating up starts, the red indicator moves towards the vegetable window. **3**
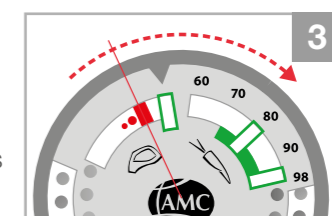
→ Continue to watch the Audiotherm and listen for two repeating beeps.

When the heating up temperature is reached (red indicator in the vegetable window). 4

- The beep 🔊 sounds, the „– Reduce" symbol flashes. 5
- The "carrot" remains steady.
- The cooking time, when set, begins.
→ Select low setting on the cooker hob, switch off the beep.
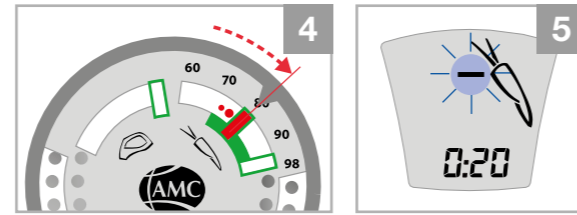
Monitoring the temperature and adjusting the heat at the cooker hob as required:

- When the beep 🔊 sounds and the "- Reduce symbol" flashes, the temperature is too high (red indicator in the Stop window). 6 7
→ Further reduce the setting on the cooker hob (or switch off completely), switch off the beep.

- When the beep 🔊 sounds and the "+ Increase symbol" flashes, the temperature is too low (red indicator below the vegetable window). 8 9
→ Select higher setting on the cooker hob, switch off the beep.
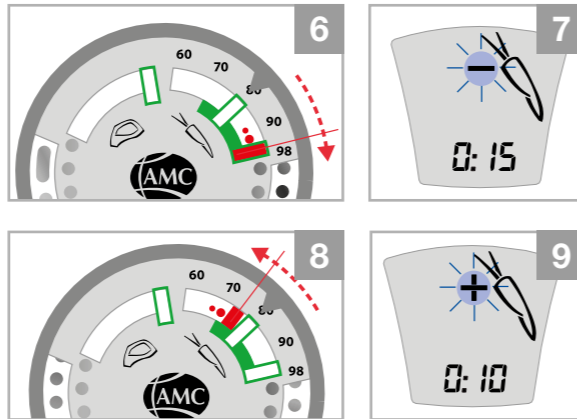
ℹ️
- On high-performance cookers (e.g. gas or induction cooker hobs), the reduce signal may sound shortly before reaching the stop window so that there is sufficient time to get to the cooker.
- After lowering the heat on gas and induction cooker hobs, the temperature display may drop briefly below 80°C and will then rise again. In this case, no beep will sound and you will not need to select a higher setting for the cooker hob.

When the cooking time has expired (if a cooking time has been set):

- A single, repetitive beep 🔊 sounds.
- The display flashes "0:00". 10
→ Switch the cooker hob off.
→ Switch off the beep, remove and switch off the Audiotherm.
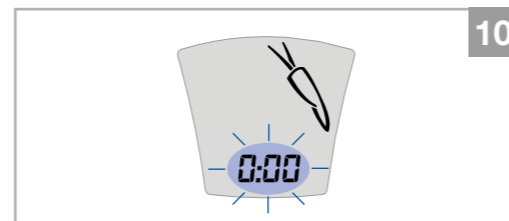
6.3 Heating to 60°C

The 60°C heating function is especially gentle and simple with the Navigenio at setting „A" (this applies especially for sous vide cooking); see Chapter 9.3 on page 26 for further details. The function can be also used during manual operation on all types of cooker. In this case the cooker hob should always be set at a low level.

ℹ️
- The „Heat to 60°C" function is only available for the Visiotherm, but not for the Visiotherm E and Visiotherm S.
- The required cooking time so that the food is uniformly heated up, depends on the type and quantity of the food to be heated. Recommendations can be found in the recipe section of this brochure.

⚠️
- Ensure that there is an adequate amount of liquid in the pot including the amount produced during heating up. Food that is too dry is not suitable for the heating up function.
- The base of the pot must have an adequate amount of liquid for potato, pasta and rice dishes.

→ Prepare the dishes to be heated up in the pot and place the pot on the cooker hob.
→ Put on a lid with the Visiotherm.
→ Switch on the Audiotherm and set the required cooking time.
→ Put the Audiotherm in place and initialise, turn until the "60°C" symbol appears and the indicator points to scale 60. 1

→ 60°C and the cooking time flash alternately in the display. 2

→ Switch the cooker hob to a low setting.
- Heating up starts, the red indicator moves towards the "60" scale. 3

→ Continue to watch the Audiotherm and listen for two repeating beeps.
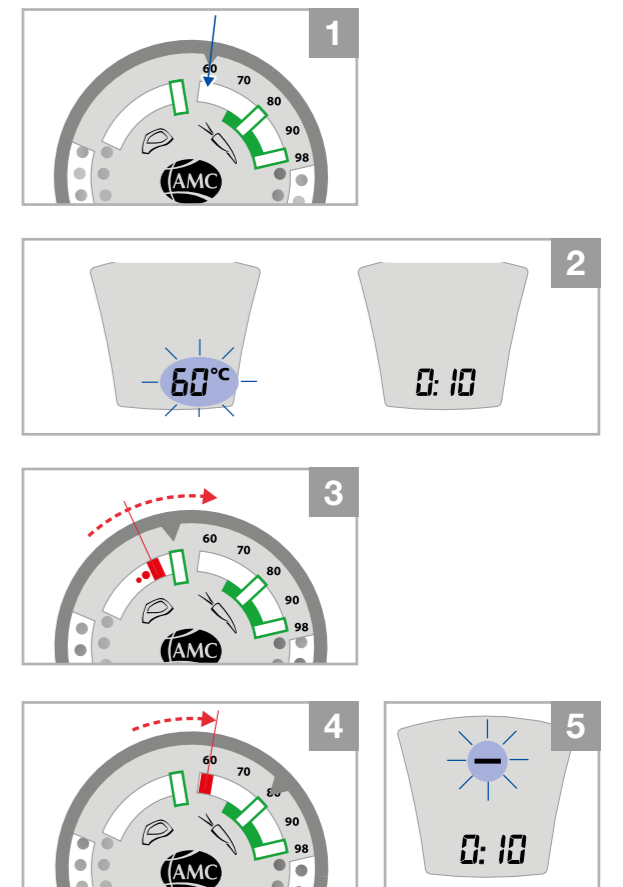
**When the heating up temperature is reached (red indicator at 60°C): 4**

- The beep 🔊 sounds, the „– Reduce" symbol flashes. 5
- The "60°C" remains steady.
- The cooking time, when set, begins.
→ Switch off the cooker hob, switch off the beep tone.

Monitoring the temperature and adjusting the heat at the cooker hob as required:

- When the beep 🔊 sounds and the "+ Increase" symbol flashes, the temperature is too low (red indicator below "60"). `6` `7`

→ Select higher setting on the cooker hob, switch off the beep.
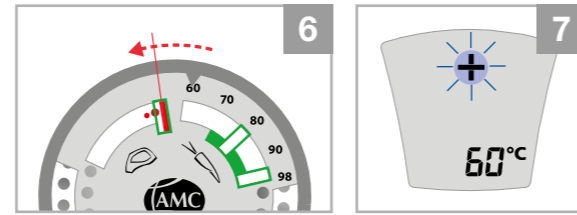
When the cooking time has expired:

- A single, repetitive beep 🔊 sounds.
- The display reads "0:00", alternately with "60°C". `8`
- The food is ready to serve.

→ Switch the cooker hob off.

→ Switch off the beep, remove and switch off the Audiotherm.
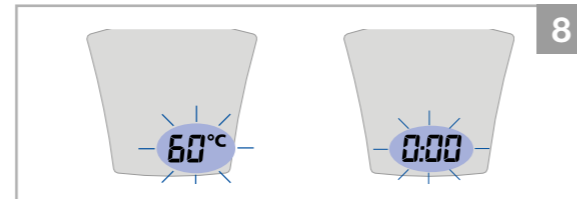
7. Audiotherm with Visiotherm S (Secuquick softline) manual

⚠️
- Please also note the instructions in the „AMC Secuquick softline" user manual.
- The required switch functions are carried out automatically only when the Audiotherm operates together with the Navigenio at setting "A" (see Chapter 9).

→ Prepare the pot, close with Secuquick softline and place on the cooker hob.

Monitor temperature and cooking time

→ Switch on the Audiotherm and adjust cooking time as required.

→ Put the Audiotherm in place and initialise: Turn until the „soft" or „turbo" symbol appears, indicator pointing at the first soft and/or turbo window, according to the required cooking method „soft quick cooking" or „turbo quick cooking". `1`
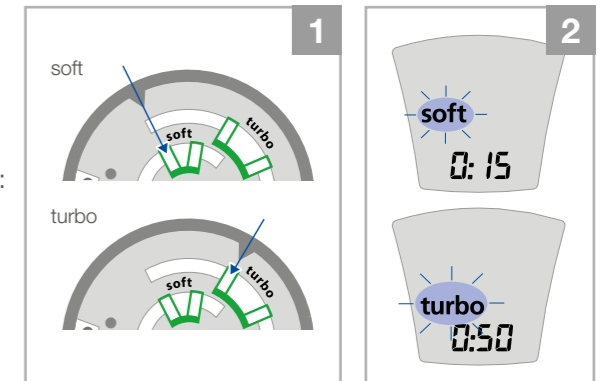
- The „soft" or „turbo" symbol flashes. `2`

→ Switch the cooker hob to the highest setting.

- Heating up starts, the red indicator moves towards the soft or turbo window.

→ Continue to watch the Audiotherm and listen for two repeating beeps.

When the heating up temperature is reached (red indicator in the first soft or turbo window): `3`

- The beep 🔊 sounds, the „– Reduce" symbol flashes. `4`
- The „soft" or „turbo" remains steady.
- The cooking time, when set, begins.

→ Select low setting on the cooker hob, switch off the beep.
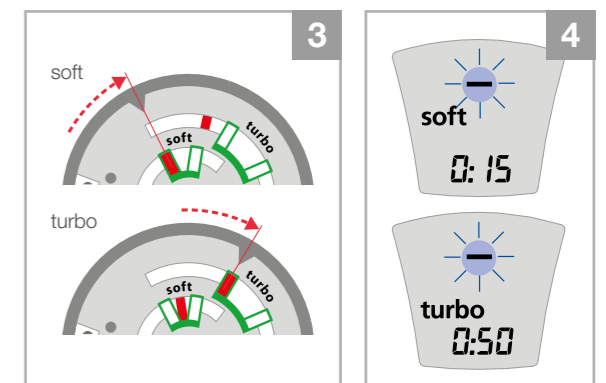
Monitoring the temperature and adjusting the heat at the cooker hob as required:

- When the beep 🔊 sounds and the "- Reduce symbol" flashes, the temperature is too high (red indicator in the second soft or turbo window). 5 6

→ Continue to reduce the setting on the cooker hob (or switch off completely or take the pot off the cooker hob briefly), switch off the beep.

- When the beep 🔊 sounds and the "+ Increase" symbol flashes, the temperature is too low (red indicator in the first soft or turbo window). 7 8

→ Select highest or a higher setting on the cooker hob, switch off the beep.

ℹ In the event of the temperature being too low for the type of cooking, where the red indicator has already left the first soft window 9 or turbo window 10 towards the left, select the highest setting (a higher setting) until the respective first window is reached again.

When the cooking time has expired (if a cooking time has been set):

- A single, repetitive beep 🔊 sounds.
- The display flashes "0:00". 11

→ Switch the cooker hob off.

→ Switch off the beep, remove and switch off the Audiotherm.

ℹ During use, occasionally check whether the Audiotherm is properly set and whether the required soft or turbo quick cooking type has been initialised. When in doubt, switch off the Audiotherm, readjust and initialise.

"P" setting

- Suitable for the especially energy saving preparation of dishes with short quick cooking time and depressurisation through slow cooling down for risotto, rice, pasta dishes and many deep frozen vegetables for example (see „Secuquick softline" user manual).

- The "P" setting is located on the Audiotherm between the times "9:59" and "0.01". 12

ℹ The „P" setting equals a cooking time of 20 seconds.

# 8. Audiotherm with Visiotherm E (EasyQuick) steaming manually

⚠️ ▪ Please also note the instructions in the „AMC EasyQuick" user manual.
▪ The required switch functions are carried out automatically only when the Audiotherm operates together with the Navigenio at setting "A" (see Chapter 9).

→ Prepare the ingredients.

→ Select a suitable pot and use Softiera insert. Pour 1 cup of water (120 -150 ml) into the pot. Ensure that the water level is not higher than the perforated base. Place prepared ingredients in the insert.

→ Insert the sealing ring that matches the pot diameter in the EasyQuick and place this on the pot.

→ Place pot on cooker hob.

→ Switch on the Audiotherm and adjust cooking time as required.

→ Put the Audiotherm in place and initialise: Turn until the "steam" symbol appears; indicator points to the steam window. 1
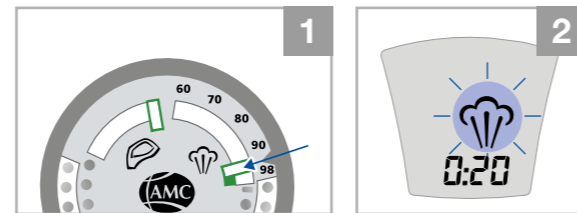
▪ The "steam" symbol flashes. 2

→ Switch the cooker hob to the highest setting.
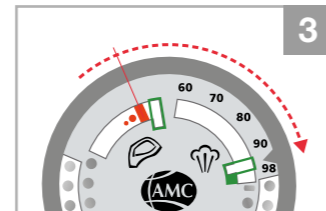
▪ Heating up starts, the red indicator moves towards the steam window. 3

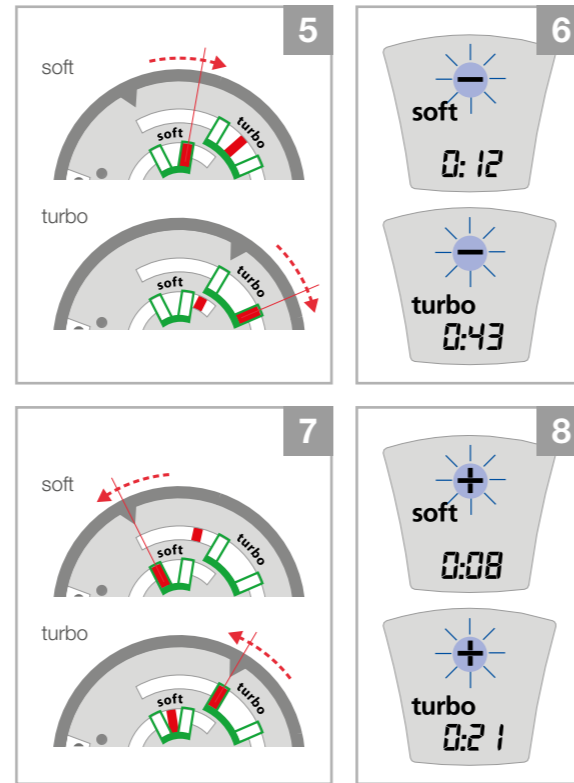→ Continue to watch the Audiotherm and listen for two repeating beeps.
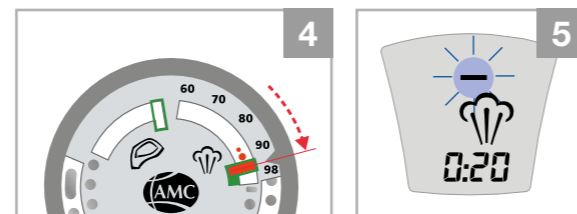
When the heating temperature is reached (red indicator in the steam window). 4

▪ The beep 🔊 sounds, the „– Reduce" symbol flashes. 5

▪ The "steam" symbol remains steady.

▪ The cooking time begins.

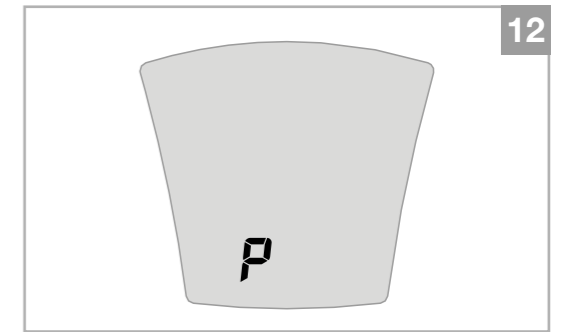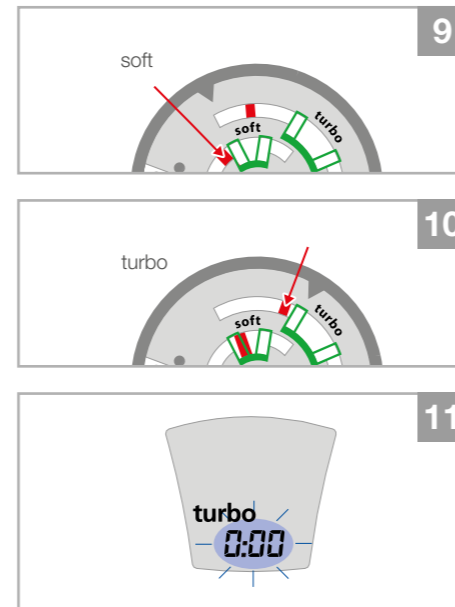→ Select low setting on the cooker hob, switch off the beep.

Monitoring the temperature and adjusting the heat at the cooker hob as required:

▪ When the beep 🔊 sounds and the "-Reduce symbol" flashes, the temperature is too high (red indicator above the steam window). 6 7
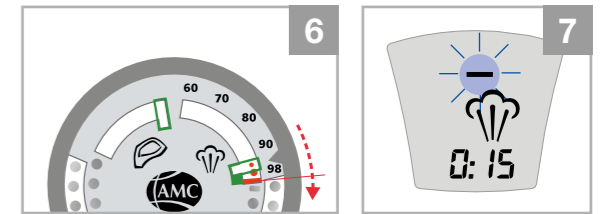
→ Further reduce the setting on the cooker hob (or switch off completely), switch off the beep.

▪ When the beep 🔊 sounds and the "+ Increase „symbol flashes, the temperature is too low (red indicator below the steam window). 8 9
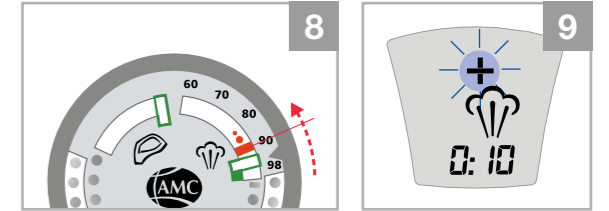
→ Select higher setting on the cooker hob, switch off the beep.

When the cooking time has expired:

▪ A single, repetitive beep 🔊 sounds.

▪ The display flashes "0:00". 11

→ Switch the cooker hob off.

→ Switch off the beep, remove and switch off the Audiotherm.
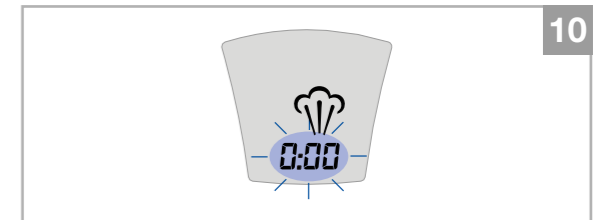
9. Audiotherm with Navigenio at setting „A"

The Audiotherm can independently control the Navigenio in accordance with the specifications of the Visiotherm (normal AMC lid), the Visiotherm S (Secuquick softline) and the Visiotherm E (EasyQuick) respectively. For this, the Navigenio establishes a network link to the Audiotherm for the exchange of data.

Handling the Audiotherm and the sequence of the cooking procedure is the same as that specified in Chapters 5, 6, 7 and 8, respectively in the "AMC Secuquick softline" and „AMC EasyQuick" user manuals. Even so, you no longer need to control the heat levels manually since the Audiotherm automatically regulates the heat supply to the Navigenio.

⚠️ Please also note the instructions in the „AMC Navigenio" user manual.

- The Audiotherm constantly senses the Visiotherm temperature. When the blue indicator flashes, this indicates that data is being sent and received.
- When the network link between the Navigenio and the Audiotherm is interrupted during controlled cooking:
  - The Audiotherm beeps.
  - The Navigenio immediately switches off, the indicator switches off and flashes red according to the temperature (residual heat indicator). After 1 minute, the Navigenio beeps.
  - Reset the Navigenio to „0" and then to „A" and then reinitialise the Audiotherm.

9.1 Navigenio in cooker hob function

Controlled cooking without the addition of water, cooking with the addition of liquid, quick cooking with the Secuquick softline and steaming with the EasyQuick

→ Ready the Navigenio for use (plug in the cord).

→ Prepare the pot (Secuquick softline closed) and place on the Navigenio.

→ Set the control dial on Navigenio to setting "A". **1**

→ Switch on the Audiotherm and adjust cooking time as required.
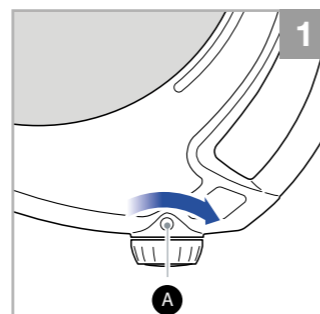
- The display then reads "0:00" with the "+" symbol. If desired, a start delay time can now be set. For further information, see Chapter 9.4 on page 28. This display is not important if the cooking process is to be started immediately; the display then vanishes within a few seconds.

→ Put the Audiotherm in place and initialise and turn until, for example, the „turbo" symbol for the „turbo quick cooking" mode of cooking appears. **2**
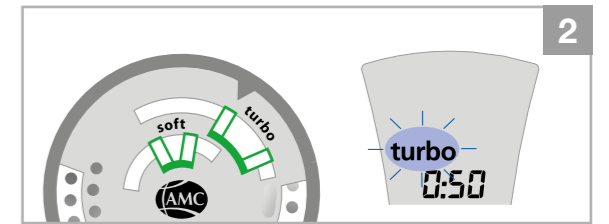
As soon as the network connection is established:

- The operating indicator flashes blue. **3**
- The "Network active" symbol appears in the Audiotherm display. **4**
- The Navigenio switches to the highest setting,
- The Audiotherm now controls the heat output of the Navigenio automatically and switches to the keep warm function – provided a cooking time has been set – at the end of the cooking time.
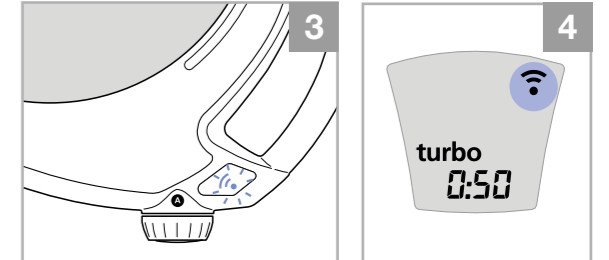
When the cooking time has expired (if a cooking time has been set):

- A single, repetitive beep 🔊 sounds.
- The Navigenio switches to the 60°C keep warm function.
- The Audiotherm flashes alternately 60°C and 0:00. **5**
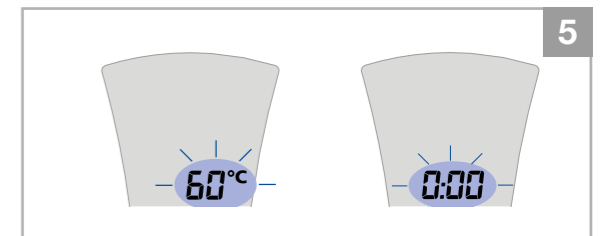
→ Switch off beep.

→ Use the keep warm function (active for 1 hour) as required.

After the end of the keep warm function:

- The Navigenio switches off.
- The blue indicator lamp and the display of the Audiotherm switch off. **6 7**
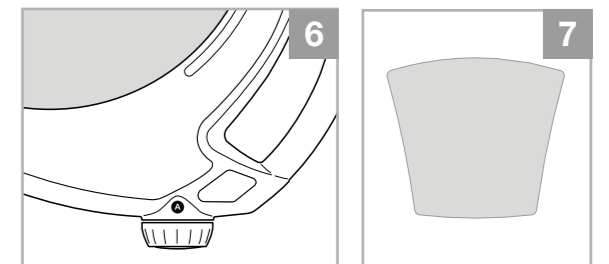
Then (or immediately after the end of cooking, where the keep warm function is not to be used):

→ Set the control dial on the Navigenio to „0". **8**

- The residual heat indicator flashes red. **8**

→ Remove the Audiotherm and switch off.
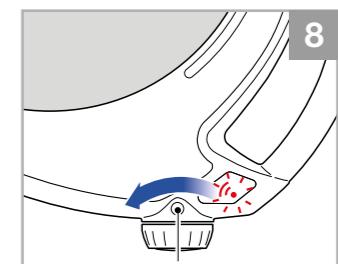
Controlled roasting without the addition of fat with the lid and the Visiotherm or EasyQuick and Visiotherm E

→ Ready the Navigenio for use (plug in the cord).

→ Place empty pot (with lid or EasyQuick closed) on the Navigenio.

→ Set the control dial on Navigenio at setting "A" and switch on the Audiotherm. 9

→ Put the Audiotherm in place and initialise: Turn until the "steak" symbol appears; indicator points to the roasting window. 10

▪ The "steak" symbol flashes.
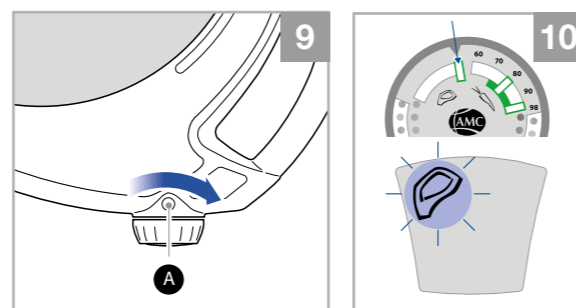
As soon as the network connection is established:

▪ The operating indicator flashes blue. 11

▪ The "Network active" symbol appears in the Audiotherm display. 12

→ The Navigenio switches to the highest setting.
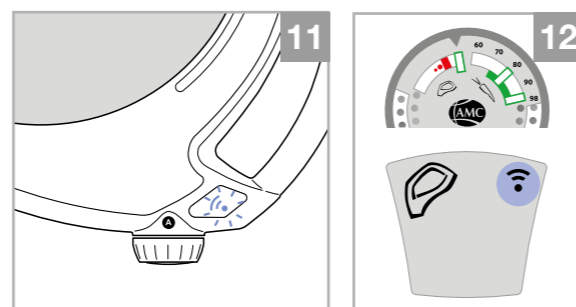
When the roasting temperature is reached:

▪ Double, repeating beeps 🔊 sound.

▪ The "steak" symbol remains steady. 13

→ Remove the lid.

→ Set the control dial on Navigenio to setting 2 for example.

▪ The indicator lamp flashes red.

→ Brown the meat on all sides in the open pot.
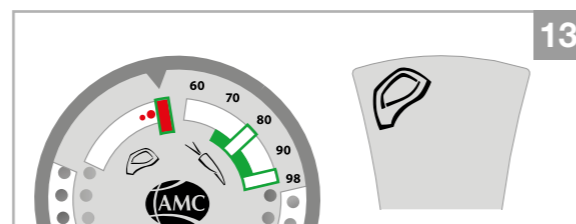
Then:

→ Set the control dial on the Navigenio to „0". 14

▪ The residual heat indicator flashes red. 14

→ Remove the Audiotherm and switch off.
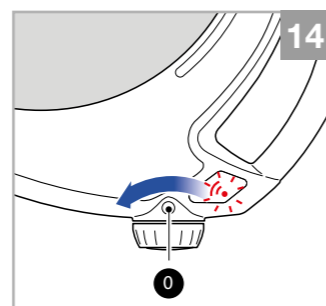
ℹ Please note Chapter 6.1 on pages 12 and 13.

9.2 Navigenio in upside down function for use as a mini oven (timer function for cooking au gratin and for baking)

→ Ready the Navigenio for use (plug in the cord).

→ Place Navigenio upside down on the pot.

→ Switch on: Set the control dial on the Navigenio to the desired setting.

▪ The indicator lamp alternately flashes blue and red for 1 minute. 1

▪ The Navigenio starts to heat up immediately.

→ Switch on Audiotherm and set time for cooking au gratin or baking (set like "cooking time").
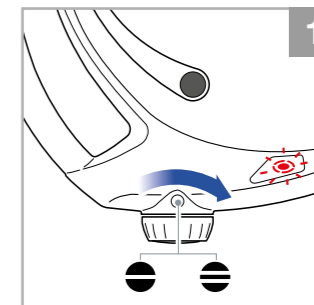

As soon as the network connection is established:

▪ The operating indicator flashes blue. 2

▪ The "Network active" symbol appears in the Audiotherm display. 3
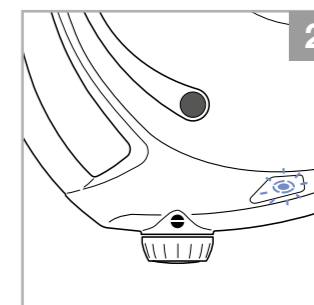
When the time for cooking au gratin or for baking has expired:

▪ The Audiotherm automatically switches the Navigenio off.

▪ A single, repetitive beep 🔊 sounds.

▪ The residual heat indicator flashes red.
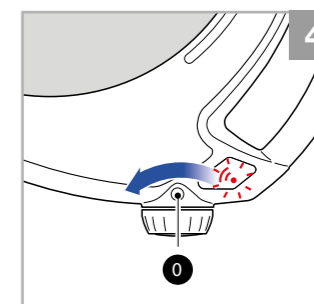
Then:

→ Set the control dial on the Navigenio to „0". 4

→ Remove Navigenio, turn it over and put it down.

→ Switch off the Audiotherm.

ℹ️
- If the Audiotherm is not switched on within one minute after switching on the Navigenio, and no network connection is established:
    - The Navigenio continues to heat in normal mode.
    - The indicator lamp lights red.
    - Switch off the Navigenio and repeat the procedure.
- If the Navigenio is removed and turned over during the cooking process (e.g. to check the food to be cooked),
    - The beep 🔊 sounds.
    - If the Navigenio is replaced upside down within one minute, then the cooking au gratin or the baking process will continue.
    - If the Navigenio is removed for more than one minute, it will switch off automatically. If the control dial is then set at "0", the residual heat indicator will flash red if the Navigenio is still hot.
- If a new time is to be set, switch off the Navigenio and the Audiotherm and start the specified procedure from the beginning,
- Even if the Navigenio is already switched off, it will continue to brown the food with the residual heat. This residual heat is utilised in an energy saving manner for many recipes.

9.3   Heating to 60°C

In controlled operation with the Navigenio at setting „A", dishes can be simply and safely heated to the ideal eating temperature of 60°C.

ℹ️
- The „Heat to 60°C" function is only available for the Visiotherm, but not for the Visiotherm E and Visiotherm S.
- The heat to „60°C" function at setting „A" is especially safe and simple; this applies especially for sous vide cooking. Even so, the function can also be used manually on all types of cooker, for this, always switch the cooker hob on at a low setting, read Chapter 6.3 on page 15 for further information.
- The required time so that the food is uniformly heated up, depends on the type and quantity of the food to be heated. Recommendations are provided in the chapter "Tips and tricks."
- The "Heat to 60°C" function also enables you to cook sous vide. Be inspired by "Tips and tricks".

⚠️
- Ensure that there is an adequate amount of liquid in the pot including the amount produced during heating up. Food that is too dry is not suitable for the heating up function.
- The base of the pot must have an adequate amount of liquid for potato, pasta and rice dishes.

→ Ready the Navigenio for use (plug in the cord).
→ Prepare food to be heated and place it on the Navigenio.
→ Put on a lid with the Visiotherm.
→ Set the control dial on Navigenio to setting "A". 1
→ Switch on the Audiotherm and set the required cooking time.
- The display then reads "0:00" with the "+" symbol. If desired, a start delay time can now be set. For further information, see Chapter 9.4 on page 28. This display is not important if the heating process is to be started immediately; the display then vanishes within a few seconds.
→ Put the Audiotherm in place and initialise, turn until the "60°C" symbol appears and the indicator points to scale 60. 2
- 60°C and the cooking time flash alternately in the display. 3
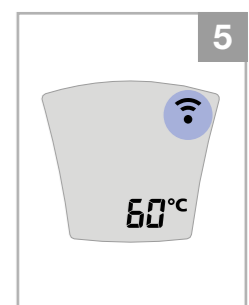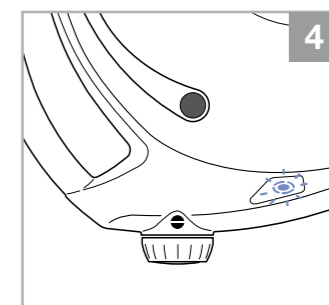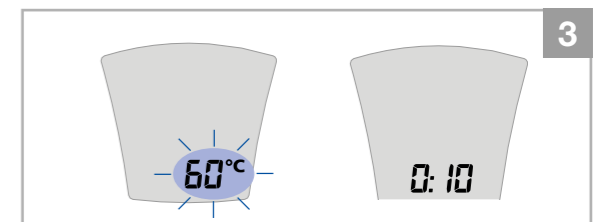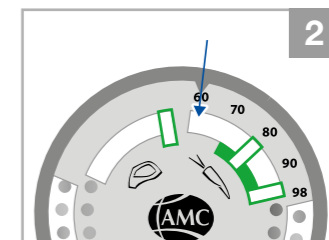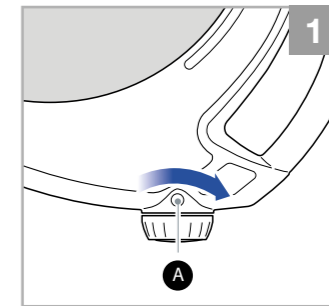
As soon as the network connection is established:
- The operating indicator flashes blue. 4
- The "Network active" symbol appears in the Audiotherm display. 5
- The Navigenio switches to a suitable stage for heating.
- The Audiotherm now controls the heat output of the Navigenio automatically and switches to the keep warm function – provided a cooking time has been set – at the end of the cooking time.
- The remaining cooking time and „60 °C" are indicated alternately on the display of the Audiotherm. The cooking time can be changed at any time.

When the cooking time has expired:

- A single, repetitive beep 🔊 sounds.
- The Navigenio switches to the 60°C keep warm function.
- The Audiotherm flashes alternately "60°C" and "0:00". **6**

→ Switch off beep.
→ Use the keep warm function (active for 1 hour) as required.

After the end of the keep warm function:

- The Navigenio switches off. **7**
- The blue indicator lamp and the display of the Audiotherm switch off. **8**

Then (or immediately after the end of cooking if the keep warm function is not to be used):

→ Set the control dial on the Navigenio to „0". **9**

- The residual heat indicator flashes red. **9**
→ Remove the Audiotherm and switch off.
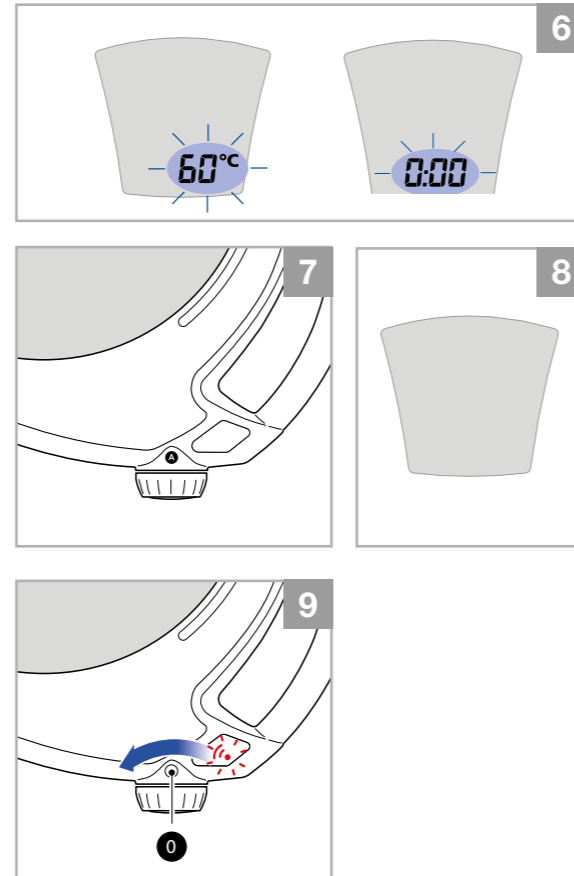
9.4 Planned cooking

During controlled cooking with the Navigenio at „A", the Audiotherm can be set so that the heating of the Navigenio switches on at a later time (planned start).
A planned start is possible for controlled cooking without the addition of water, for cooking with the addition of liquid, heating to 60°C, for quick cooking with Secuquick softline or steaming with EasyQuick, i.e. with Visiotherm, Visiotherm E and Visiotherm S.

⚠️
- Do not use any perishable foodstuffs (raw meat, raw fish and dairy products) for the "planned start" function.
- Ensure that a pot or pan is always on the Navigenio.
- Ensure that no other objects (e.g. towels or paper), or living creatures are on the Navigenio.
- Ensure that the chosen lid is always placed and closed correctly.

→ Ready the Navigenio for use (plug in the cord).
→ Prepare ingredients in the pot, place and close with the required lid.
→ Place pot on the Navigenio.
→ Set the control knob on Navigenio to setting "A". **1**

→ Switch the Audiotherm on, set the required cooking time, as usual.
→ The display then reads "0:00" with the "+" symbol. **2**
→ Enter the required time for delay (from 1 minute to maximum 9 hours 59 minutes) by pressing the right or left button (e.g. 2 hours). **3**

- Upon completing the settings, the "Initialise" symbol spins; the cooking time and the delayed start time are then shown alternately.

→ Place the Audiotherm on the Visiotherm and initialise: Turn until the required symbol ("carrot", soft, turbo, "steam" or "60°C") appears. **4**
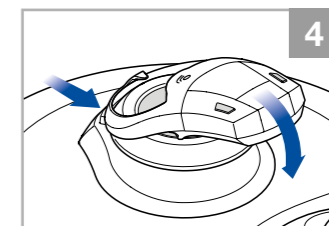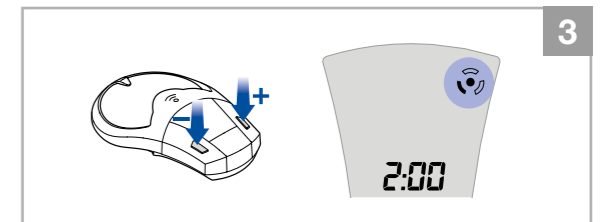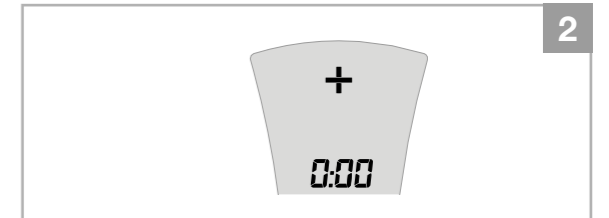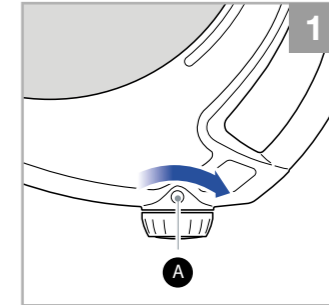
ℹ️ Since the planned start cannot be used for roasting; a delayed start time set on the Audiotherm will be ignored and will disappear on the display.

As soon as the network connection is established:

- The operating indicator flashes blue. **5**
- The "Network active" symbol appears in the Audiotherm display. **6**
- The cooking time and the delayed start time are alternately displayed with the "+" symbol on the display of the Audiotherm. Both times can be changed at any time.
- Upon expiry of the delayed start time, the Navigenio switches the heat on at a suitable setting. A beep 🔊 sounds.
- The cooking process then takes place just as described in Chapter 6.1.
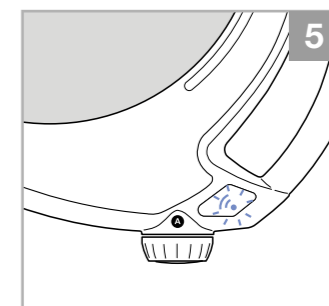
10. Care and maintenance

⚠️ Never submerge the appliance in water and never place in the dishwasher.

Cleaning
The Audiotherm may only be wiped clean with
a cloth moistened with tap water.
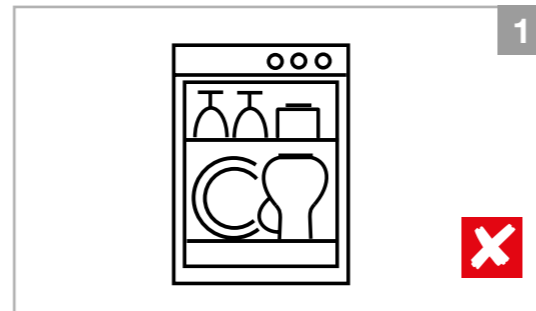
Changing batteries
Battery type: Lithium button cell, 20 mm in dia.
3 V (CR2032).

→ Turn battery compartment cover from position
"I" to "0". **1**

→ Remove the battery compartment cover. **2**

→ Remove the battery. **3**

→ Insert the new battery with the plus pole face
down **4**

→ Insert the battery compartment cover:
Both markings at position „0".

→ Turn the battery compartment cover from
position "0" to „I". **5**

▪ A numeral briefly appears in the display
(number of the software version), followed by
all indicators for 3 seconds which are then
switched off.
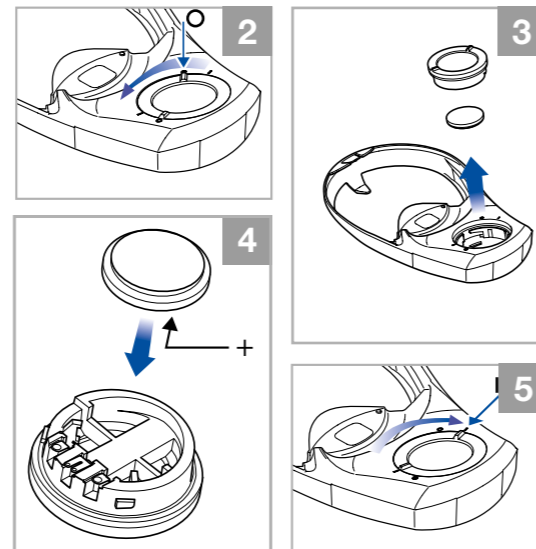
♻️ Dispose of used batteries in accordance with local regulations.

11. Wall mount

Mounting on the wall

Please ensure that the surface on which you intend to attach the mount is even, clean,
grease-free and dry.

→ Remove the adhesive film on the back of the mount.

→ Press mount firmly on the desired place.

12. Technical data

Marking

$C\epsilon$ 🚮
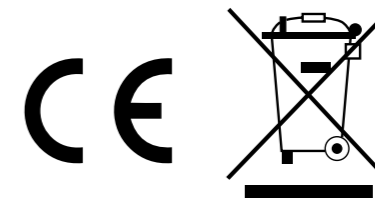
13. What to do if…

...the Audiotherm does not initialise.
The optical window of the Audiotherm and/or the Visiotherm / Visiotherm S / Visiotherm E is
probably dirty or covered with a film of water.

→ Clean the optical window of the Audiotherm and the Visiotherm / Visiotherm S / Visiotherm E.

… a network link cannot be established between the Audiotherm and Navigenio.

→ Check whether you have proceeded correctly:

→ Set the control dial on Navigenio to setting "A".

→ Switch the Audiotherm on and put it in place.

→ To initialise the Audiotherm, turn until the required symbol appears.

...the network link is interrupted during controlled cooking.

→ Turn the control dial of the Navigenio to "0" and then back to "A".

→ Switch the Audiotherm on and put it in place.

→ To re-initialise the Audiotherm, turn until the desired symbol appears.

...during controlled cooking, the "Initialise" symbol lights up.

→ Turn the control dial of the Navigenio to "0" and then back to "A".

→ To re-initialise the Audiotherm, turn until the desired symbol appears.

...no beeps of the Audiotherm can be heard.

→ Turn battery compartment cover to the "0" position and remove. Check that the three brass springs (contacts) are not completely flat but are pointing slightly upwards. Reinsert the battery compartment cover (see description on .

... the Audiotherm does not recognise „60°C".

→ Check whether an Audiotherm with a grey battery compartment cover is used (see drawing on .

→ Additionally check whether the Audiotherm used has the correct software. Turn battery compartment cover to "0" position, press right or left button and turn battery compartment cover back to "I". The figure 500 or higher must briefly appear on the display for the software version, before all symbols are displayed.

... the Audiotherm emits unusual beep tones.

The Audiotherm may have been switched on to the mode for the visually impaired. This does not influence the functions of the Audiotherm.

→ Chapter 4 contains instructions on how to switch this mode off.

14. AMC customer service

At AMC, customer service is an ongoing effort to satisfy the wishes and demands of our customers! Please do not hesitate to contact us if you have additional questions or suggestions. We shall be pleased to assist you!

Recipes Audiotherm Plus

Veal loin „Sous vide"

Serves 4
750 g veal loin (without bones)
4 sprigs of tarragon
Salt, pepper
Olive oil

Preparation time: approx. 10 minutes
Cooking time: approx. 1:30 hours
approx. 310 kcal per person

AMC products:
Pot 24 cm 5.0 l
Pot 24 cm 3.5 l
Navigenio
Audiotherm Plus

1. Vacuum the meat with the tarragon in a heat resistant foil. Allow to marinade in refrigerator for about 12 hours.

2. Fill the higher pot with approx. 3 liters of water, place the vacuumed meat inside and cover with the lid.

3. Place pot on Navigenio, set it at "A". Switch on Audiotherm Plus, enter approx. 1.30 hours cooking time in the Audiotherm, fit it on Visiotherm and turn it until the 60 °C symbol appears.

4. When time is up remove pot from the Navigenio, take out the meat from the vacuum foil and dab them dry thoroughly with kitchen tissue.

5. Place the flat pot on Navigenio set at level 6 and heat up to the roasting window using Audiotherm.

6. As soon as the Audiotherm beeps on reaching the roasting window, place the meat inside and roast it all around until appetizing brown.

7. For serving cut in thin slices, season with salt and pepper and drizzle with some olive oil.

Chili con carne

Serves 6
2 onions
2 cloves of garlic
1 carrot
2 stalks of celery
2 red chillies
500 g minced beef
1 tbsp. AMC Intenso (or hot paprika)
400 g chopped tomatoes (tin)
1 tbsp. tomato puree
1 l beef stock
250 g dried kidney beans
Salt, pepper

Cooking time: approx. 10 minutes
(+ adaption time)
Preparation time: approx. 20 minutes
ca. 445 kcal pro Person

AMC products:
Pot 24 cm 5.0 l
Secuquick softline 24 cm
Navigenio
Audiotherm Plus
Quick Cut

1. Peel onions, garlic, carrot, clean celery and chillies and cut everything in Quick Cut finely.

2. Place pot on Navigenio and set it at level 6. Switch on Audiotherm Plus, fit it on Visiotherm and turn it until the roasting symbol appears.

3. As soon as the Audiotherm beeps on reaching the roasting window, roast the minced beef until crumbly and well-done.

4. Add cutted vegetable mix, AMC Intenso, chopped tomatoes and tomato puree. Add also beef stock and beans.

5. Close with Secuquick softline, place on Navigenio and set at "A". Enter approx. 10 minutes cooking time (plus "adaption time") in the Audiotherm and as soon as "+" appears the time for delay. Fit it on Visiotherm and turn it until the turbo symbol appears.

6. When time is up, place Secuquick in an inverted lid and let it depressurize by itself.

7. Remove Secuquick and season to taste.

Tip "adaption time":

- By using „planned start" missing time for soaking of legumes can be substituted very easy. Mostly a soaking time of approx. 12 hours is recommended.

- If a time for delay of 1 hour has been chosen, this time can be used as soaking time. Increase the cooking time for the missing 11 hours by 2 minutes for each = plus 22 minutes. Altogether for this recipe 32 minutes.

- If you cook with „planned start", please take care in regard to hygienic reasons that the minced meat has to be roasted until it is crumbly and well-done.

Dumplings with fruit compote

For 6 pieces
Dumplings:
250 g flour
1 pinch of salt
15 g yeast
120 ml lukewarm milk
40 g sugar
40 g butter
1 egg
1 egg yolk
Butter to grease
6 pieces of chocolate or nougat

Fruit compote:
500 g plums or apricots
100 ml apple or orange juice
1 stalk of cinnamon
Sugar to taste

Preparation time: approx. 15 minutes
Cooking time: approx 15 minutes
approx. 325 kcal per piece

AMC products:
Eurasia 24 cm
Combi sieve insert
EasyQuick with sealing ring 24 cm
Navigenio
Audiotherm Plus

1. For the yeast dough mix flour and salt, build a hollow in the middle and crumble the yeast inside. Mix with milk, little bit of the flour and 1 tsp. sugar. Cover it and let it rest for about 20 minutes.

2. Add all other ingredients incl. egg yolk and knead everything into a smooth dough. Cover it once again and let it rest until the volume has doubled.

3. In meantime clean the fruits and cut them in pieces if necessary. Mix in the pot with juice, cinnamon and sugar to taste.

4. Grease the Combi sieve insert with a little butter. Devide the dough into six pieces, fill each with a piece of chocolate, cover it well and roll into a dumpling. Place them in the Combi sieve insert.

5. Place the sieve on top of the pot and fit EasyQuick with sealing ring 24 cm. Place on Navigenio and set Navigenio at "A". Switch on Audiotherm Plus, enter approx. 15 minutes cooking time in the Audiotherm and as soon as "+" appears the time for delay (approx. 30 minutes). Fit it on Visiotherm and turn it until the steam symbol appears.

6. When time is up remove the Combi sieve insert and serve the dumplings with the warm compote.

Tip:
During the time for delay the dumplings may rise once again before the steam program will start. To make sure that the dumplings become very fluffy the time for delay should be maximal 1 hour.

Entrecôte „Sous vide"

Serves 3
3 Entrecôtes (à 300 g)
3 sprigs of rosemary
3 sprigs of thyme
Salt, pepper
Olive oil

Preparation time: approx. 10 minutes
Cooking time: approx. 45 minutes
approx. 335 kcal per person

AMC products:
Pot 24 cm 5.0 l
Arondo 28 cm
Navigenio
Audiotherm Plus

1. Vacuum each Entrecôte separately with a sprig of rosemary and thyme in a heat resistant foil. Allow them to marinade in refrigerator for about 12 hours.

2. Fill the pot with approx. 3 liters of water, place the vacuumed steaks inside and cover with the lid.

3. Place pot on Navigenio, set it at "A". Switch on Audiotherm Plus, enter approx. 45 minutes cooking time in the Audiotherm, fit it on Visiotherm and turn it until the 60 °C symbol appears.

4. When time is up remove pot from the Navigenio, take out the steaks from the vacuum foil and dab them dry thoroughly with kitchen tissue.

5. Place Arondo on Navigenio set at level 6 and heat up to the roasting window using Audiotherm.

6. As soon as the Audiotherm beeps on reaching the roasting window, place the steaks inside and roast them on both sides until appetizing brown.

7. For serving season with salt and pepper and drizzle with some olive oil.

Lentil salad

Serves 4
1 onion
2 cloves of garlic
2 carrots
1 stalk of celery
250 g lentils
750 ml vegetable stock
2 tomatoes
1 spring onion
1/2 bunch of parsley
5 tbsp. white Balsamico
5 tbsp. olive oil
1 tbsp. honey
1 tbsp. mustard
Salt, pepper

Cooking time: approx. 5 minutes
(minus adaption time)
Preparation time: approx. 10 minutes
approx. 420 kcal per person

AMC products:
Pot 20 cm 3.0l
Secuquick softline 20 cm
Audiotherm Plus
Quick Cut

1. Peel onion, garlic and carrots and clean the celery. Cut everything in rough cubes and cut finely in Quick Cut.

2. Mix it with lentils and vegetable stock in the pot and close it with the Secuquick softline.

3. Place on Navigenio and set at "A". Switch on Audiotherm Plus, enter approx. 5 minutes cooking time (minus "adaption time") in the Audiotherm and as soon as "+" appears the time for delay. Fit it on Visiotherm and turn it until the soft symbol appears.

4. In meantime clean tomatoes and spring onion, cut them in small cubes. Pluck off the parsley leaves and cut them finely.

5. When time is up, place Secuquick in an inverted lid and let it depressurize be itself.

6. Mix the remaining ingredients for a dressing. Remove Secuquick, allow the lentils to cool slightly and if necessary drain the lentils.

7. Mix lentils and tomatoes with the dressing, let it rest for a while and serve lukewarm drizzled with spring onions and parsley.

Tip „adaption time":
Lentils usually don't need to be soaked. If you choose planned start for this recipe, the cooking time per hour can be decreased by approx. 1 minute.

→ See chart on page 43

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Home-smoked salmon

Serves 4
1 unwaxed orange
5 tbsp brown sugar
2 tbsp coarse sea salt
1 tsp AMC Pepper Trio (or pepper)
1 tsp ground coriander
500 g fresh filet of salmon with skin
100 g wood chips for smoking

Preparation time: approx. 10 minutes
Cooking time: approx. 10 minutes
About 225 calories per serving

AMC Products:
Pot 24 cm 2.5 l
Combisieve insert
Navigenio
Audiotherm Plus

1. Wash the orange with hot water and then grate the zest. Mix with the sugar, AMC Pepper Trio and the coriander; rub this mixture all over the salmon. Cover and place in a refrigerator to marinade for about 2 hours.

2. Using the 24 cm cover, cut out a circle of baking paper and place in the sieve cooking unit. Rinse the salmon with cold water, dab dry and place in the Combi sieve insert.

3. Line the pot with aluminium foil, place wood chips inside and put cover on top. Place on the Navigenio and set it at level 6. Switch on Audiotherm Plus, fit it on Visiotherm and turn it until the roasting symbol appears.

4. As soon as the Audiotherm beeps on reaching the roasting window, place Combi sieve insert with the salmon on top and reattach the lid.

5. Set Navigenio at „A", switch on the Audiotherm, enter approx. 10 minutes cooking time in the Audiotherm, fit it on Visiotherm and turn it until the 60°C symbol appears.

6. The smoked and cooked salmon can be served straight away either hot or cold

Tips:
Several minutes will pass until the ideal temperature of 60°C is reached. This time is essential, since the Navigenio heats up very gently so as to prevent the temperature from rising too high.
Variation:
In the same way you may smoke two trouts. Season the trouts (ready to cook) inside with salt and pepper and fill them with slices of unwaxed lemon and some dill. Continue as described in step 3. The time for smoking remains the same.

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Cauliflower and green beans

Serves 4
1 whole cauliflower (approx. 700 g)
300 g green beans
½ bunch of flat leaf parsley
Salt, pepper
Olive oil
30 g roasted almond slivers

Preparation time: approx. 10 minutes
Cooking time: approx. 20 minutes
approx. 145 kcal per person

AMC products:
GourmetLine 24 cm
Softiera insert 24 cm
EasyQuick with sealing ring 24 cm
Navigenio
Audiotherm Plus

1. Clean the cauliflower and place on the whole in Softiera insert. Clean beans, cut them bite-sized and place them as well in the Softiera insert.

2. Fill water (approx. 150 ml) in GourmetLine, place Softiera insert inside and fit EasyQuick with sealing ring 24 cm.

3. Place on Navigenio and set Navigenio at "A". Switch on Audiotherm Plus, enter approx. 20 minutes cooking time in the Audiotherm and as soon as "+" appears the time for delay. Fit it on Visiotherm and turn it until the steam symbol appears.

4. Pluck off parsley leaves and cut them finely.

5. When time is up, remove Softiera insert. Season vegetables with salt, pepper and olive oil and serve sprinkled with parsley and almonds.

Tip:
If you choose planned cooking for vegetables, always use a Softiera or Combi sieve insert. This ensures that the vegetables do not come into contact with water, even after a longer time for delay.

Tips and Tricks for Audiotherm Plus

1. Planned Cooking

By using planned cooking function you can define, next to the cooking time itself, a time after which you wish the cooking process to be started. Planned cooking is available only by using Navigenio when set on "A".

▪ Planned cooking is perfect for dishes that can be prepared completely in advance in one pot, such as:

✓ stews with legumes
✓ traditional dishes e.g. with cured and smoked meat/sausage (means storing without cooling is possible)
✓ fresh or frozen vegetables
✓ Jacket potatoes
✓ Vegetables especially those with low prepared condition (e.g. whole cauliflower or green beans)
✓ Dumplings with yeast

▪ As usual the Navigenio turns to "keep warm mode at 60 °C" when cooking time is up.

▪ When cooking with Secuquick Softline it is recommended to be back as soon as cooking time is over. Otherwise the dish might be overcooked due to the slow pressure release if Secuquick remains on Navigenio.

→ To ensure that your food is ready on time, please note that the cooking time according to the recipe does not start until the desired cooking area (vegetable, soft, turbo or steam area) has been reached. The required time to reach the cooking area can vary depending on the pot size, recipe and filling level.

- Heating time up to vegetable window: approx. 5 minutes
- Steam window (with sieve insert):   approx. 5 minutes
- soft window: approx. 12 – 15 minutes
- turbo window: approx. 15 – 18 minutes

Please note:

❌ All dishes with fast perishable ingredients (such as raw meat and fish, fresh dairy products and raw eggs) are generally unsuitable for planned cooking: this food must be stored in the refrigerator prior to cooking.

❌ Pasta dishes are unsuitable for the planned cooking. They soak too much and unevenly therefore they should be cooked immediately.

Good to know

Legumes

- When preparing dishes with legumes where soaking is recommended the time until the cooking process starts can be used as soaking time. If this time doesn't cover the required soaking time, please increase the cooking time accordingly.
- Lentils normally don't need to soak. If you use planned cooking for a lentil dish you may decrease the cooking time.
- For recipes with a recommended soaking in advance, please add approx. 200 - 300 ml additional liquid.
- The cooking time may vary and could take longer in comparison with water if the liquid contains salt or tomatoes.
- The cooking times can also vary depending on the recipe used; if pulses are used in a salad, for example they should be „al dente".

Secuquick softline

Planned time	Dried beans (turbo)	Dried chickpeas (turbo)	Dried peas (turbo)	Lentils (except red lentils) (soft)
	Cooking time			
1 h	32 min.	30 min.	32 min.	4 min.
2 h	30 min.	28 min.	30 min.	3 min.
3 h	28 min.	26 min.	28 min.	2 min.
4 h	26 min.	24 min.	26 min.	1 min.
5 h	24 min.	22 min.	24 min.	
6 h	22 min.	20 min.	22 min.	
7 h	20 min.	18 min.	20 min.	not recommended
8 h	18 min.	16 min.	18 min.	
9 h	16 min.	14 min.	16 min.	
9:59 h	14 min.	12 min.	14 min.	

Normal lid

Planned time	Dried beans	Dried chickpeas	Dried peas	Lentils (except red lentils)
	Cooking time			
1 h	1 h 59 min.	1 h 44 min.	1 h 59 min.	20 min.
2 h	1 h 55 min.	1 h 40 min.	1 h 55 min.	15 min.
3 h	1 h 51 min.	1 h 36 min.	1 h 51 min.	10 min.
4 h	1 h 47 min.	1 h 32 min.	1 h 47 min.	5 min.
5 h	1 h 43 min.	1 h 28 min.	1 h 43 min.	
6 h	1 h 39 min.	1 h 24 min.	1 h 39 min.	
7 h	1 h 35 min.	1 h 20 min.	1 h 35 min.	not recommended
8 h	1 h 31 min.	1 h 16 min.	1 h 31 min.	
9 h	1 h 27 min.	1 h 12 min.	1 h 27 min.	
9:59 h	1 h 23 min.	1 h 8 min.	1 h 23 min.	

All references are based on 250 g pulses and average cooking experience.

⚠️ Important:

Lima- and Urd beans, can't be used for planned cooking. These beans contain hydrocyanic acid – that means that you must pour away the soaking water and as well the cooking water. Both is not suitable for eating.

For other legumes the soaking water can be used. Only people who have a very sensitive digestion shouldn't eat it.

▪ For dishes with rice and many other cereals we recommend a time for delay of maximal 1 hour. The normal cooking time which is recommended on the package may be decreased by 50%. Due to the short cooking time we recommend the usage of the normal AMC lid.

Cooking fresh or frozen vegetables and jacket potatoes with normal lid, EasyQuick or Secuquick softline

▪ By using planned cooking for cooking fresh or frozen vegetables and as well jacket potatoes, we recommend to use always the Softiera or Combi sieve insert for EasyQuick or normal AMC lid, respectively the Softiera insert for Secuquick softline. This guarantees that there really will be no contact with water during a longer time.

Heat-up

The planned cooking is perfect for heating-up (see also point 2).

For example:

It's 8:00 in the morning and you like to serve the soup from the day before for lunch at 12:30. The dish needs approx. 10 minutes to reach the perfect temperature of 60 °C → that means: Navigenio has to start heating at 12:20 → if "+" appears in Audiotherm Plus add the time for delay of „4:20"

2. 60 °C – function

2.1. Heat-up

With the Audiotherm Plus dishes can be heated up gently. The 60 °C-function is only available for the normal lid.

Please note the following for good success:

▪ The heat-up function is especially gentle and easy with the Navigenio at level „A" - without constant stirring and energy-saving with closed lid

▪ The function can also be used in manual mode on all stoves. In this case please heat-up always on low level (max. 1/3)

▪ The dish which should be heated-up must have enough liquid on the bottom of the pot so that nothing will burn. Please add always a little liquid before adding the food:

  ▪ Pot 16 cm: approx. 50 ml
  ▪ Pot 20 cm: approx. 80 ml
  ▪ Pot 24 cm: approx. 100 ml

- The heat-up time varies based on the amount, the condition and initial temperature of the food and as well based on type and size of the used pot.

- Liquids and soups without noodles/potatoes/vegetables etc. don't need any additional cooking time (in this case heat-up time) after the 60 °C is reached as they are all evenly warm.

  Reference heat-up timings for liquids up to 60 °C
  - 1 liter: approx. 10 – 15 min.
  - 3 liter: approx. 25 – 30 min.
  e.g. thin soups, mashed vegetable soups, milk, sauces without starch

- If there are dishes with pieces of meat and vegetables or potatoes (e.g. goulash or stew), noodles etc. it is necessary to add a cooking time (in this case heat-up time) of approx. 2-5 minutes in the Audiotherm Plus to get an evenly warm meal – especially if the food is frozen.

- For frozen food it is ideal to use planned cooking:
  Choose approx. 2 hours time for delay (for a two persons dish). During this time the dish is slightly defrosting. Please take care as well to put enough liquid on the bottom of the pot.

→ The needed cooking time respectively heat-up time is only a reference as it depends on the cutting size and the type of food to be heated.

→ Please stir the food always well before serving/eating.

2.2. „Sous-Vide"

The 60 °C function also allows you to cook selected recipes with sous-vide technologic. During sous-vide cooking, fine pieces of meat or fish which are under vacuum in a heat resistant foil with aromatics (such as herbs, garlic, fine oils) will be brought to a perfect core temperature in a water bath. After this process the meat will be roasted without adding fat.

Commercially available sous-vide devices work with several different temperatures between approx. 50 and 100 °C. With the Audiotherm Plus, sous-vide cooking takes place in a simplified form at 60 °C. **Therefore, please use our special AMC recipes.**

Temperatures of 60 °C can be used in sous-vide for

- **Veal**
  - tender pieces like steak, filet and loin without bones
  - until max. 750 g
  - Medium / rosa

- **Beef**
  - tender pieces like steak, filet, Entrecôte und Roast beef
  - until max. 750 g
  - Medium well / light rosa

- **Porc**
  - filet
  - until max. 300 g
  - Medium / rosa

- **Lamb**
  - tender pieces like lamb loin without bones
  - Medium well / light rosa

- **Fish**
  - fresh filet without skin, prawns and scallops
  - fish dishes will not be roasted after the sous vide process

2.3. Smoking

The 60 °C function also allows to smoke selected recipes (especially fish). To generate the smoke, special wooden chips are heated-up in the pot until the roasting window is reached. After placing the prepared food in combi sieve unit on top, the food will be smoked in 60 °C function for a delicious smoky flavor. **Please gear to our special AMC recipes.**