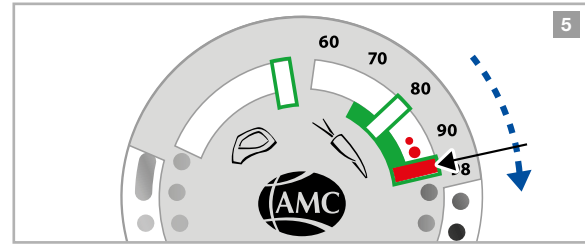




Eat better.  
Live better.

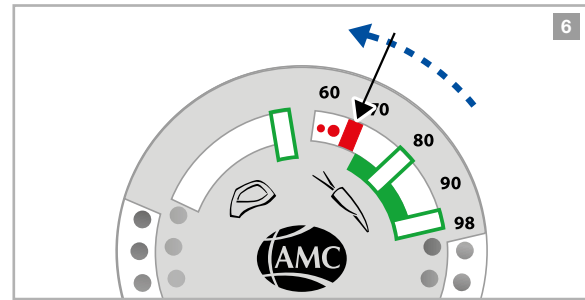
▪ **Is the temperature too high?** 5

→ Reduce level on the stove further or switch off completely.

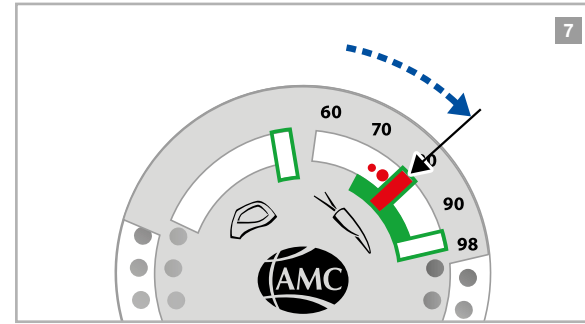


▪ **Is the temperature too low?** 6

→ Set stove at lower level.

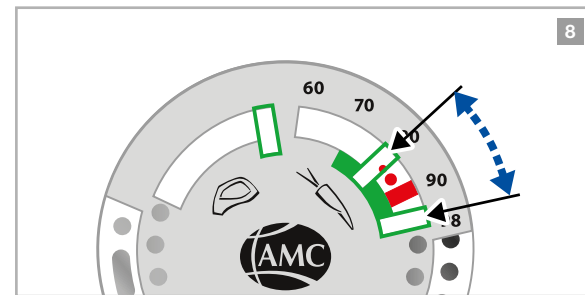


- The red indicator of the Visiotherm begins to move after a short while.
- As soon as the indicator lies in the vegetable window, it has been heated enough. 7



→ Set stove at lower level.

- The red indicator moves further in the ideal green area between 80 °C and the stop window. The indicator should stay there for the remaining cooking time. 8
- Watch the display on the Visiotherm further. Regulate temperature, as required, as described above.



### 3. Cooking without addition of water

- Place dripping wet vegetables in the pot (filling quantity ½ to ¾).
- Heat, closed with lid, at highest level.



## AMC Visiotherm



### User manual

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



Valuable information for users.



Tips for environment protection, ecology and economy.

### Safety



- Beware of danger through heat, hold hot lid only at the Visiotherm.
- Please ensure to follow the operating instructions of the used pots as well.
- Do not use the Visiotherm in the baking oven or in the microwave.

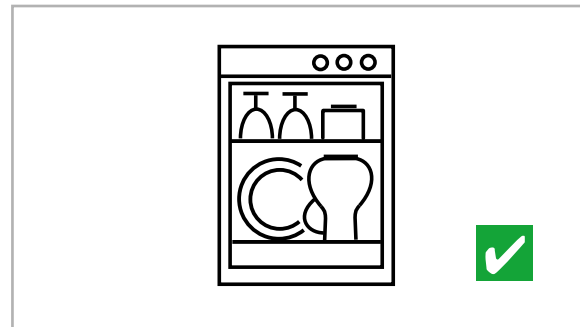


### Disposal

The Visiotherm does not belong in the household garbage, the material is reusable. Dispose of the gadget, when necessary, in accordance with local regulations.

### Maintenance and care

- Cleaning in the dishwasher is permitted, screw lid and Visiotherm into each other.
- For cleaning by hand, use dishcloth or soft sponge. Dry well.

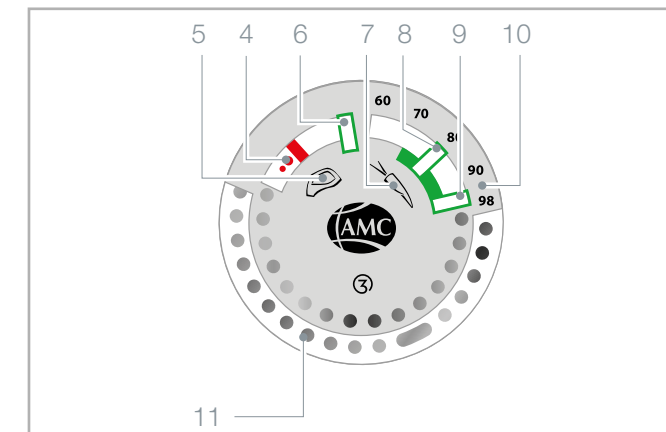
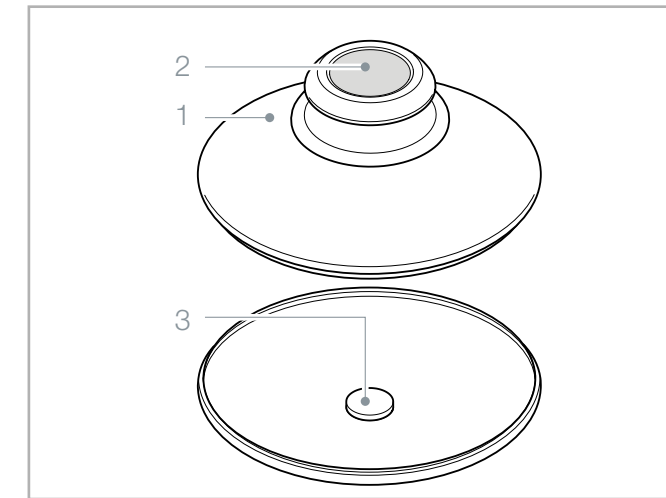
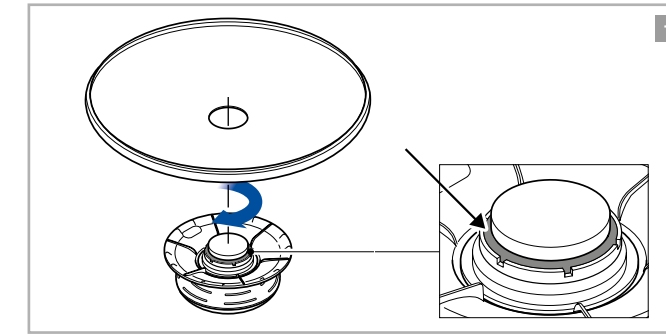


- Suitable cleaning material are Magic Foam or a neutral cleaning substance.
- The indicator pane of the Visiotherm should be clean and dry.
- Check if the red ORing is below on the Sensotherm. **1**

## 1. Construct and Functions

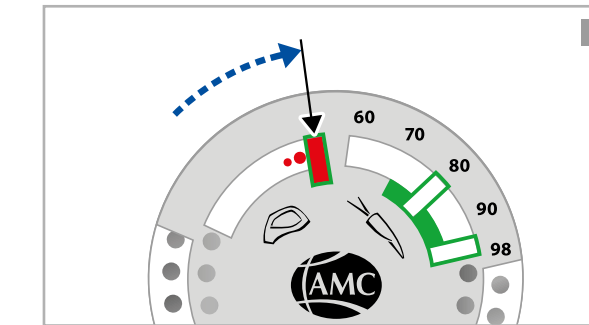
The Visiotherm on AMC lids measures and displays the temperature in the pot. The Visiotherm helps you to monitor the cooking process.

- Lid
- Visiotherm
- Sensotherm (temperature sensor)
- Indicator
- Symbol "meat chop"
- "Frying window"
- Symbol "carrot"
- "Vegetable window"
- "Stop window"
- Temperature dial
- Measuring points (for usage with the Audiotherm)



## 2. Frying without addition of fat

- Heat empty pot, closed with the lid, at highest level.
- The red indicator of the Visiotherm begins to move after a short while.
- As soon as the indicator lies in the frying window, the optimum temperature for frying is reached. **2**



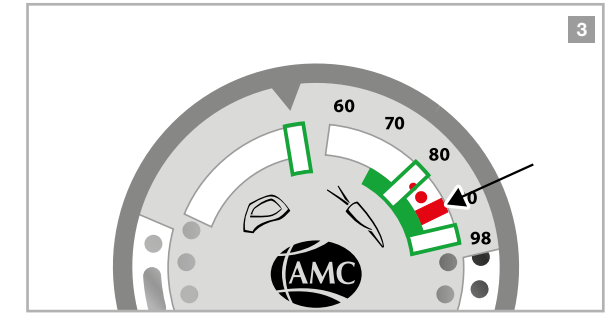
### Frying without lid

- Remove lid, place meat inside and press lightly with a spatula.
- Set stove at lower level.
- As soon as the meat loosens slightly from the base, flip and fry the other side.

### Frying with lid

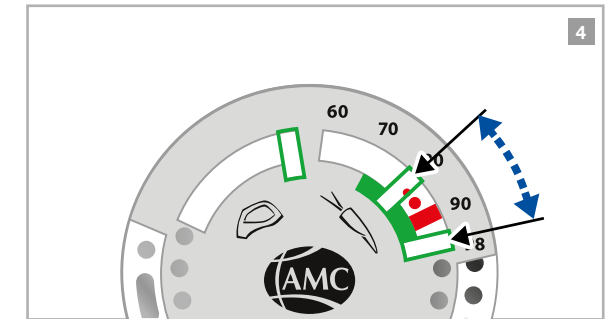
- Remove lid, place meat inside, replace lid.
- Set stove at lower level.
- As soon as 90 °C is reached on the Visiotherm **3**, flip meat and set at suitable level:

For large or several pieces of meat, low level, for less number of meat pieces (for e.g. 1 or 2 pieces) switch off. Replace lid and fry until complete.



### Procedure for large pieces of meat (for e.g. turkey roast)

- First, fry as described above, with or without lid, then add ingredients for the sauce, as desired, and place lid.
- The indicator moves further in the ideal green area between 80 °C and the stop window. The indicator should stay there for the remaining cooking time. **4**



- Watch the display on the Visiotherm further. Regulate temperature, as required: