

gorenje

IQook

THE GENIUS COOKING
REVOLUTION



IQcook



TOP CLASS INDUCTION HOB



reddot design award
winner 2012

REMARKABLE NOVELTY! REVOLUTIONARY **IQ SENSOR** TECHNOLOGY

Top class induction hob **IQcook**: cooking made easy in a revolutionary way!

Innovative technology of IQ sensors built into the cooking zones and mounted on the cookware lid guarantees completely safe and controlled hob operation. User-minded preset cooking modes additionally simplify the preparation of many dishes.

But there is more! IQcook cooking hobs are based on the generation of the most powerful XtremePower induction hobs. These hobs deliver remarkable cooking power.

Patented solution tailored to suit the user, combined with a technologically perfected induction hob!

REVOLUTIONARY ADVANTAGES



100 % AUTOMATIC COOKING CONTROL USING THE IQ SENSORS

Proven and reliable IQsensors automatically control the operation of the cooking hob without the need of constant monitoring over cooking. IQ sensor, built into the lid of your cookware, will control the cooking progress in the pan and automatically regulate the temperature and hob power in communication with the sensor built into the cooking zone.

Automatic hob operation with the IQ sensors!

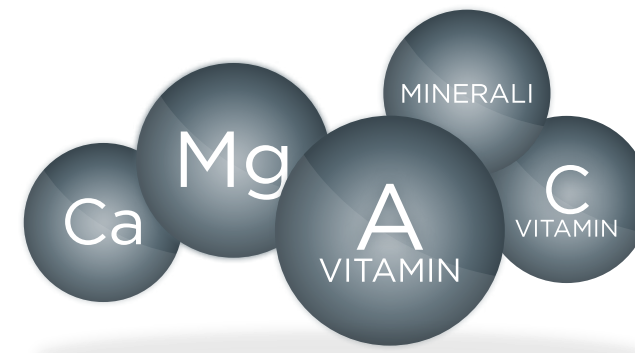
100 % DELICIOUS!



100 % SAFETY FROM BOILING OVER AND BURNING

SmartSense patented safety function will prevent the food from boiling over or burning. By communicating with the IQ sensors, the cooking hob will perceive if the liquid evaporates and consequently automatically switch off the hob. No more boiled over or burnt food.

100 % SAFE!



100 % ACTIVE PRESERVATION OF NUTRIENTS, VITAMINS, AND MINERALS

Remarkable novelty: **IQsteam** steam cooking mode is a healthy cooking method that will retain the full natural flavour and firmness of the food. The vegetables will retain the nutrients and the fullness of aroma. It only takes 0.5 dl of water to cook 1 kg of vegetables.

100 % FLAVOURFUL!



UP TO 40 % ENERGY SAVINGS WITH FULL PARAMETER OPTIMIZATION

IQcook cooking hob will optimize the temperature throughout the cooking process to achieve considerable energy savings. Full optimization of all cooking parameters!

SAVE UP TO 40 %!

IQ SENSOR TECHNOLOGY

IQ SENSOR TECHNOLOGY **NEW DIMENSIONS** IN COOKING

Owing to the innovative IQ sensor technology, the IQcook induction hob guarantees a fully safe and controlled operation with optimized use of energy.



HOW DOES IT WORK?

The hob offers five preset cooking modes. After selecting the most suitable cooking mode, the sensor installed on the pan lid is activated by a simple touch.

Operation of the IQ sensors built into the cooking hob and in the pan lid, both checking the progress in the pan, is monitored by the cooking hob electronic circuit. Intelligent technology provides automatic operation and completely eliminates the direct supervision of the cooking process. By adjusting the cooking temperature, the IQcook cooking hob also optimizes energy consumption to afford substantial energy savings of up to 40 %!

IQ sensors are built into each cooking zone of the hob to allow the use of the outstanding IQcook function on all four zones simultaneously! If you accidentally place a wrong lid on the pan during cooking, IQ sensor technology will perceive this mistake and notify you with an acoustic signal. Cooking process will proceed without interruption.

Patented **SmartSense** safety function prevents the food from boiling over or burning: if fluid evaporates from the pan, it will automatically switch off the cooking hob.

Top-class IQcook induction hob can also be used in the conventional way, just like any other high-end induction hob.



PRESET COOKING MODES



PRESET COOKING MODES

User-adjusted preset operating modes are a remarkable novelty. Three preset cooking modes and two preset modes for frying and grilling allow automatic preparation of a wide range of dishes. Another unique novelty is steam cooking which preserves the food's nutrients, vitamins, firmness, and full natural flavour.

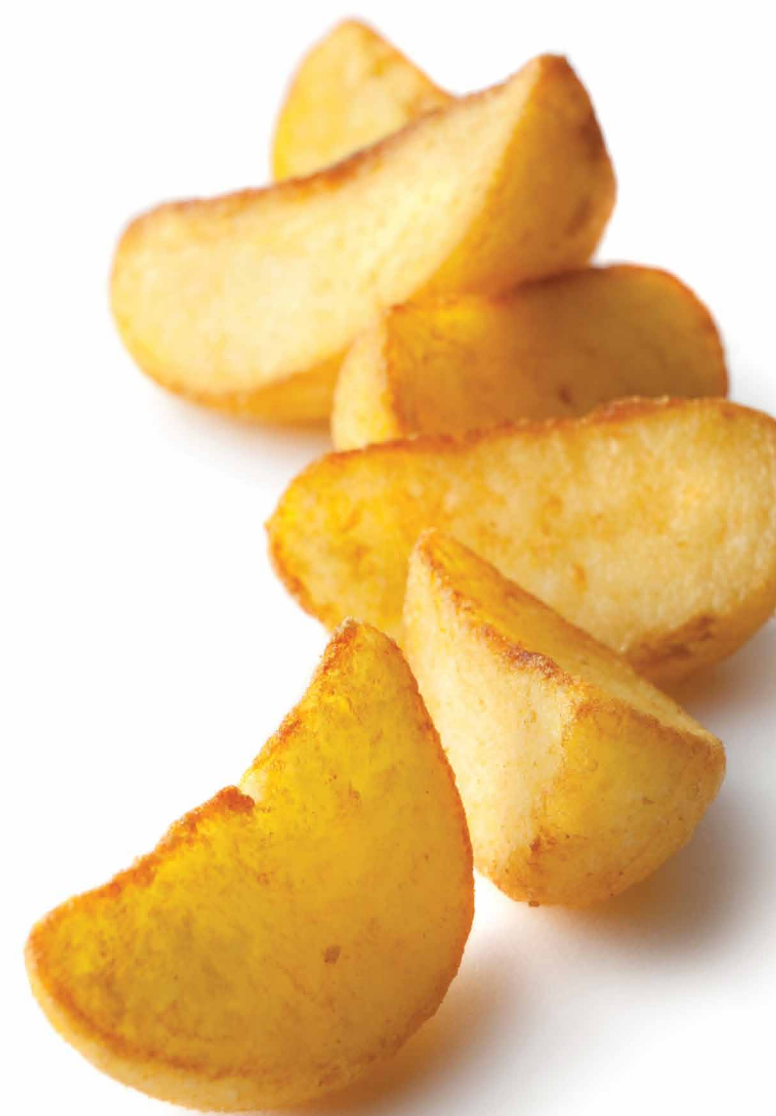
Choose between five preset cooking and frying modes.

THREE PRESET COOKING MODES USING THE LID ON THE POT

- **IQsteam**: steam cooking
- **IQboil**: cooking with a large amount of water
- **IQpro**: slow cooking

TWO PRESET FRYING MODES:

- **IQfry**: frying
- **IQgrill**: grilling



STEAM COOKING

100 %
AROMATIC



STEAM COOKING WITH IQsteam

Steam cooking is a healthy way of preparing food, which preserves nutrients and vitamins. With this cooking mode, very little water is added. As a result, the food will not be overcooked, and it will retain its natural colour, juices, and flavour. Preset program will control the steaming and make sure the food is steam-cooked evenly.



FRUIT

Apples,
pears,
peaches,
plums,
mixed fruit

VEGETABLES

Potatoes,
broccoli,
cauliflower,
carrots,
peas, mixed
vegetables,
egg-plants,
fresh cabbage,
sauerkraut, kale

LEGUMES

Chickpeas,
green lentils,
string beans

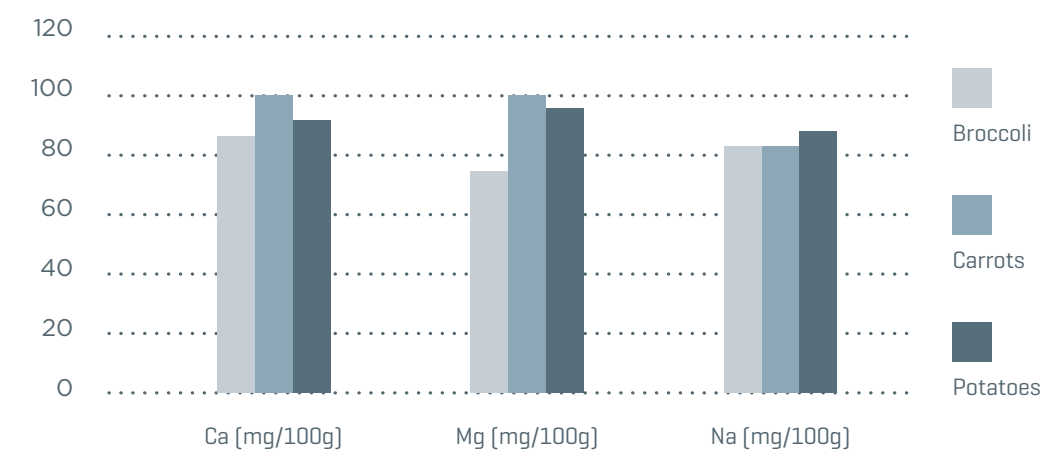
MEAT DISHES

Hot dogs,
boneless diced
chicken breast,
cured sausage,
beef

SEAFOOD

Clam,
shrimp tails

PERCENTAGE OF PRESERVED VITAMINS AND MINERALS WHEN USING PRESET COOKING MODE IQsteam.



When cooking vegetables in traditional way, up to 50 % of all vitamins and minerals are lost, while most of the nutrients are preserved when using preset cooking mode IQsteam.

Source: University of Ljubljana, Biotechnical Faculty, Department of Nutrition, Chemical Laboratory, February 2012



100 %
JUICY!



IQboil: COOKING WITH A LARGE AMOUNT OF WATER

This cooking mode is suitable for dishes that require a large amount of water such as soups and pasta. Preset cooking mode will bring the contents of the pot to the boil and then maintain the boiling temperature through communication with the IQ sensors. Choose between light, moderate, and heavy boil.



100 %
FLAVOURFUL!



IQpro: SLOW COOKING

This cooking mode is adapted for farinaceous dishes that require a longer cooking time with slow preheating and light boiling, such as goulash, milk, rice soufflé, pudding, and polenta. Also appropriate for reheating previously prepared and precooked food.



100 %
CRUNCHY!



IQfry: FRYING

Preset mode for frying with a large amount of oil. Appropriate for frying doughnuts and French fries/chips.



100 %
DELICIOUS!



IQgrill: GRILLING

This convenient preset grilling mode allows choosing between three levels of doneness (rare, medium, well-done). It is appropriate for grilling steaks, deep-fried food, potatoes, fish, omelettes, and pancakes, as it ensures even cooking and retains the juiciness of the food.

SIMPLE CONTROL IN THREE STEPS



SIMPLE CONTROL IN THREE STEPS

1. SWITCH ON THE IQcook SYSTEM

Simply touch the IQcook function to activate the IQcook cooking mode. Preset cooking modes will be lit up next to the selected cooking mode on the hob.

2. SELECT THE PRESET COOKING MODE

The IQcook hob offers a choice of five preset cooking, grilling, and frying modes. They are indicated with intelligible and clearly laid out symbols to allow simple choice of the best cooking mode and easy handling.

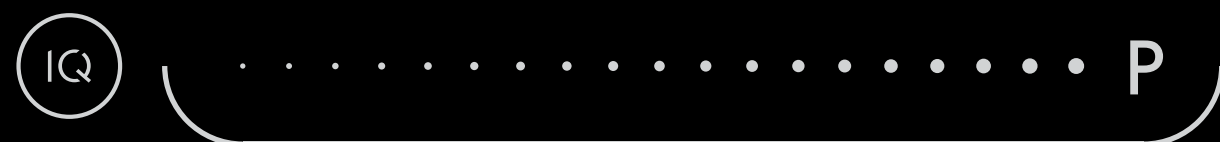
3. ACTIVATE THE SENSOR ON THE LID

After selecting the desired preset cooking mode, activate the sensor mounted onto the cookware lid, with a simple touch. This will establish the connection between the IQ sensors. Automatic cooking control and SmartSense safety function are activated.

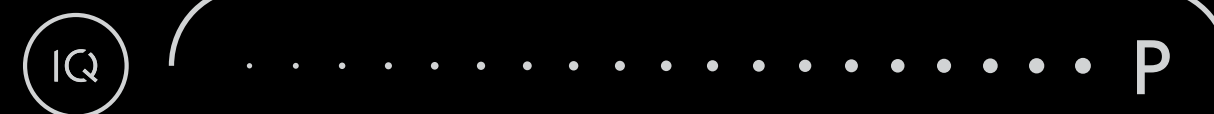
+ COOKING LEVELS (LOW, MEDIUM, HIGH)

With some preset cooking modes, the level of boiling or doneness can be regulated. Choose between low, medium, and high boiling power or set your doneness to rare, medium, or well-done. This will allow easy preparation of an English-style steak.

IQcook



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KEY FEATURES OF THE IQcook

INDUCTION HOB



XtremePower: extra power

The new generation of Gorenje's XtremePower induction hobs offers incredible cooking power! When PowerBoost function is activated, high-performance induction coils made of state-of-the-art materials, and two cooling fans with double operating power will kick in to supply extra power to the hob. Smart switching between cooking zones distributes the power between the integrated inductors to allow cooking at maximum power on all cooking zones simultaneously.

XtremePower

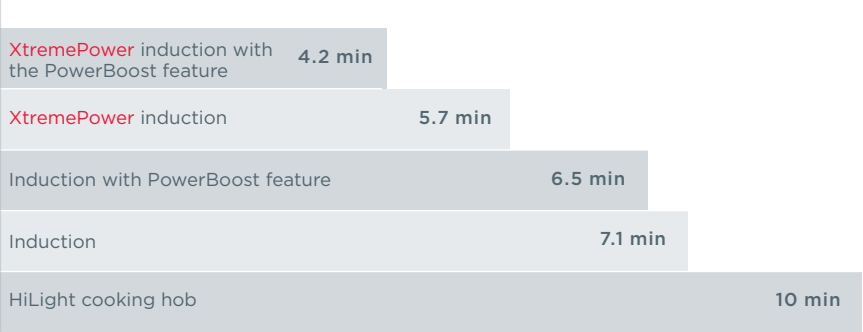


StayWarm function

The StayWarm function will allow you to keep the food that you have cooked at an optimum temperature of 70° C. Thus, your dishes will maintain the flavour and stay warm to be served later on. These two innovative functions will simplify the cooking process, prevent overheating, and save energy. An excellent addition to your cooking!

Fast and economical

Time required for heating 2 litres of water from 15° C to 90° C (in minutes)



PowerBoost

Rapid heating function that delivers extra performance of the induction hob.

Instant action

Induction technology heats the bottom of the pot or pan; therefore, the entire surface of the hob which is not in direct contact with the cookware will remain cool and safe to touch.



SoftMelt function

The SoftMelt function operates at a constant temperature of 42° C. Delivering an even heat, it is appropriate for melting honey, butter, and chocolate without any additional procedures. This type of setting is also appropriate for defrosting pre-cooked food and smaller amounts of frozen vegetables.



SliderTouch for slide touch control

Setting the power of a cooking zone on the multi-level scale is incredibly simple: just gently slide your finger across the control surface. In addition to sensibility and responsiveness of the hob, the ergonomic placement of controls allows perfect control. Needless to say, the hob offers a child lock function to prevent children from using the hob without your supervision.



Simple control with SmartControl

Each cooking zone features its own module and a touch control timer. Hence, cooking time can be set for each cooking zone. After the expiry of the set time, the cooking zone will switch off automatically and sound an acoustic signal. Nine-level heating power scale allows accurate settings of cooking parameters. Excellent overview is further enhanced by the modern and intelligible graphical symbols.



BoilControl: prevents boiling over

BoilControl system will automatically increase heating power when the highest level is set in order to heat up the food as soon as possible. After initial operation at maximum power, the hob will automatically reduce the power to the previously selected setting, keeping the cooking zone at desired temperature and preventing the food from boiling for too long, or even boiling over. This convenient function can be activated or deactivated at any time.



ExtraSpace

Gorenje XtremePower induction hobs offer more space, easier handling of cookware, and improved control during the cooking process. When cooking on all zones simultaneously, your pots and pans will not be cramped on the cooktop owing to carefully planned layout of the cooking zone and larger hob surface.

Remarkably easy cleaning

Because the hob will only heat up directly underneath the cookware, the food will never burn or stick to the cooker surface. If anything is spilt on the hob, just wipe off. All you need to clean is tap water.



SuperSilent - remarkably silent operation

Intelligent switching between inductors, and the highest quality of integrated components reduce the clicking and popping noise characteristic of induction hobs.



StopGo: safe cooking function

The StopGo function instantaneously turns off all cooking zones while saving all current settings; a simple touch will restore the cooking process. Hence, if the food boils over, the StopGo function can be used to let you clean up and simply continue as soon as you are done. The StopGo function will keep your cooking under control, even when, for any reason, it is interrupted.

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