

ALL-CLAD PREP & COOK DESCRIPTION



STAINLESS STEEL REMOVABLE BOWL

4.7 quart (total capacity), 2.6 quart (usable capacity) for the whole family.

6 AUTOMATIC PROGRAMS

Sauce, Soup, Simmer, Steam, Pastry and Dessert.

ADJUSTABLE SETTINGS

Set the speed, cooking temperature and time yourself to create your own recipes.

SWITCH +/-

Adjust the speed, temperature and time.

START/STOP BUTTON


Start or stop your action. Holding down the button for 2 seconds can also reset the function.

PULSE AND TURBO FUNCTION

Pulse: quickly mixes ingredients.

Turbo: goes immediately to maximum speed level (12).

ACCESSORIES

The right accessory for the right type of cooking: **ultrablade** , whisk, mixer, kneading/crushing blade and a stainless steel steam basket.



QUICK START

1 SELECT THE RECIPE

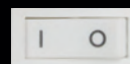


2 SELECT THE ACCESSORY



3 PREPARE THE INGREDIENTS

4 PRESS «ON» ON THE SIDE OF THE UNIT.



5 SELECT THE PROGRAM

a MANUAL PROGRAM



SET SPEED



SET TEMPERATURE



SET TIME

b AUTOMATIC PROGRAMS



SAUCE



SOUP (2 PROGRAMS)

1× CLICK = P1: FINE/BLENDED

2× CLICK = P2: THICK/CHUNKY



SIMMER (3 PROGRAMS)

1× CLICK = P1: BROWNING

2× CLICK = P2: STEWING

3× CLICK = P3: RISOTTO



STEAM



PASTRY (3 PROGRAMS)

1× CLICK = P1: BREAD

2× CLICK = P2: LEAVENED DOUGH

3× CLICK = P3: POUND CAKE



DESSERT

6 START THE PROGRAM AND ENJOY



ACCESSORIES



ultrablade - ULTRABLADE KNIFE

This accessory is perfectly suited for cutting and mixing a wide range of ingredients: mix soups or fruit purées, chop vegetables, herbs, meat or fish.

The shape and particularly sharp edges of the ultrablade knife ensure that you can chop effectively, evenly and quickly, or mix smaller or larger ingredients.

Use it while cooking to make a creamy vegetable soup or to chop your onions.



WHISK

The whisk attachment is versatile. It not only beats eggs or whips a cream, but you can also use it to emulsify mayonnaise and sauces; the result is loose and airy cooking.

Because of its special design, air is easily incorporated into the whipped mixture while beating, which allows you to achieve the maximum volume and a solid consistency.

By using the whisk attachment during the cooking process, recipes such as Hollandaise, custards or any other delicate recipe will come out beautifully.



MIXER

By using the mixer attachment, even the finest ingredients can be whipped and any dish can be carefully stirred.

It fits perfectly with the shape of the bowl and allows the ingredients to be stirred or mixed, without mashing the ingredients, burning them or having them stick to the bowl.

Apart from preparing main dishes, it is also extremely well suited for stirring desserts or ensuring that butter or chocolate melts evenly.

ACCESSORIES



KNEADING/CRUSHING BLADE

This versatile accessory can be used not only for kneading tough dough (bread or leavened dough) or stirring soft dough (dough for pound cake, pancakes or waffles), but also for crushing nuts or ice.

Its unique shape and the jagged edge mean that hard food can be cut smoothly.

Your bread, pastries and cakes, even sorbets or crushed ice will come out perfectly!



STEAM BASKET

The steam basket helps you create healthier dishes. The basket is used directly in the bowl of the Prep&Cook for vegetables, fish, meat – even different desserts can be cooked this way.

Its stainless steel design distributes the heat and ensures even cooking.

With it, you can simultaneously perform multiple functions. You can, for example, cook rice at the bottom of the bowl while steaming fish in the basket. You can cook a complete meal all in one shot!

PROGRAMS

AUTOMATIC PROGRAMS

Select one of these automatic programs to prepare tasty meals easily:



SAUCE

This program makes the most difficult sauces possible with the unique combination of optimal cooking temperature and regular stirring.



SOUP (2 PROGRAMS)

With this soup program, making creamy or chunky soups is a breeze.

1× CLICK = **P1: FINE/BLENDED**
2× CLICK = **P2: THICK/CHUNKY**



SIMMER (3 PROGRAMS)

This program combines browning, intermittent stirring and specific cooking, for all creamy and stewed dishes. The mixer attachment is specially designed for this program and can work wonders on the finest dishes.

1× CLICK = **P1: BROWNING**
2× CLICK = **P2: STEWING**
3× CLICK = **P3: RISOTTO**



PASTRY (3 PROGRAMS)

To knead and stir dough. P1 and P2 both include an additional rising period of 40 minutes at 90°F to help the dough rise.

1× CLICK = **P1: BREAD**
2× CLICK = **P2: LEAVENED DOUGH**
2× CLICK = **P3: CAKE**



DESSERT

Your creamy desserts like chocolate cream, lemon cream, panna cotta, etc. are stirred, emulsified and cooked at the push of a button.

PROGRAMS



STEAM

You can use this program to prepare both well-balanced and delicious recipes. Vegetables, fish, and delicate desserts are steamed at a constant temperature.

INGREDIENTS	QUANTITIES (MAXIMUM)	ESTIMATED COOKING TIME	RECOMMENDATION FOR THE STEAM PROGRAM
Potatoes	35 oz.	30 minutes	P2
Carrots	35 oz.	30 minutes	P2
Zucchini	28 oz.	20 minutes	P1
Parsnips	28 oz.	25 minutes	P1
Leeks	28 oz.	25 minutes	P1
String Beans	28 oz.	30 minutes	P2
Broccoli	18 oz.	20 minutes	P1
Fish	21 oz. (with parchment paper)	15 minutes	P1
White Meat	21 oz. (with parchment paper)	20 minutes	P2

MANUAL PROGRAM

ADJUSTABLE SETTINGS

You can adjust the settings of the preset programs according to your needs. You can also use them independently from the preset programs.

YOU CAN SET THE FOLLOWING:



SPEED

12 speed levels, two of which are slow-interval levels.


















TEMPERATURE

90°F to 270°F, adjustable in increments of 10°F.



TIME

5 seconds to 120 minutes.

APPLIANCE	BLADES	SPEED	EXAMPLE
 Food Processor	 	1 to 12	Pesto - Ultrablade Knife Speed: 12 Time: 10 sec Place 3 cloves garlic, 2 cups packed basil leaves, 2/3 cup shredded Parmesan, 1/3 cup pine nuts, 3/4 cup olive oil, salt and pepper in the bowl and mix for 10 sec. Bring the mixture to the center. Mix again until desired consistency is reached.
 Blender	 	1 to 12	Fruit Smoothie - Kneading/Crushing Blade Pulse - Time: 20 to 30 sec Place 2 cups slightly thawed frozen fruit, juice, protein powder and sweetener (if desired) in the bowl, cover, start pulse program until smooth.
 Mixer	 	1 to 9	Whipped Cream - Whisk Blade Speed: 7 Time: 2 min 2 cups whipping cream (cold) in bowl, cover, start program, whip until stiff peaks form.
 Stove Top		1 to 12	Cooked Rice - No Blade Temp: 212°F Time: 20 min 2 cups water and 1 cup rice in bowl, cover, start program. Remove and fluff.
 Bread Machine		5 to 6	Sun-Dried Tomato, Olive and Feta Bread - Kneading/Crushing Blade Speed: 6 Time: 1 min See full recipe No 04.
 Ice Cream Maker		1 to 12	Sorbet - Kneading/Crushing Blade Speed: 4, 7, 10 Time: 3 min See full recipe No 263.