

ZEPTER
MASTERPIECE
COOKART

ZEPTER ANALOG THERMOCONTROL
INSTRUCTIONS MANUAL

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1 Analog Thermocontrol Z-ATC (Image ①)

A Flat lid. Screw Z-ATC directly onto the lid.

INTRODUCTION

This manual describes the structure and the main functionalities of the Zepter Analog Thermocontrol. Please read these instructions carefully before use.

GENERAL FEATURES

The operating temperature range of the Zepter Analog Thermocontrol is from +20°C to +85°C. The storage temperature range of the device is from -10°C to +45°C.

USER INTERFACE (Image ②)

The user interface of the Zepter Analog Thermocontrol consists of the following elements:
A Moist scale **B** Dry scale **C** Temperature Arrow **D** Temperature Arrow window

TEMPERATURE SCALES (Image ③)

There are two different temperature scales, both having three colored fields (**yellow, green, red**): the external scale shows the temperature ranges of Moist cooking, and the internal scale shows the temperature ranges of Dry cooking.

The colors on the temperature scales indicate three stages of the cooking process:

- Yellow area**  - preheating
- Green area**  - cooking
- Red area**  - overheating

GENERAL DESCRIPTION

The Zepter Analog Thermocontrol is a device that allows you to prepare healthy food the proper way at the correct temperature and to control the cooking process without lifting the lid. The Closed Circle process goes on undisturbed. The food cooks in its own juice at low temperature, retaining its nutritive and biological values and saving up to 70% of energy and up to 30% of food.

The Zepter Analog Thermocontrol guarantees the maximum precision and reliability in the temperature reading, enabling higher control of the cooking process.

HOW IT WORKS

COOKING WITHOUT ADDED WATER

- When cooking without added water, always place freshly rinsed food in the cold pot, either leaving it ¼ empty or filling it to 3 cm min, from the edge, and cover.
- Place the covered pot on the cold stove and turn on the heat source (medium to high).
- When the Zepter Thermocontrol arrow reaches the halfway point of the green field on the moist scale, turn the heat down to the minimum.
- Food is cooked in its own juice, which remains in the pot.
- The steam, released by the food inside the pot, rises to the top. As the lid is cooler than the rest of the pot, the steam condenses upon contact with it. The nutritional liquid then drips down to the bottom and onto the food. This process goes on until the food is perfectly cooked (Closed Circle).
- A water seal formed between the edge of the pot and the lid hermetically closes the pot.
- Cooking is completed in approx. 20 minutes.

FRYING WITHOUT ADDED FATS

- When frying without added fats, always place the meat in a pre-heated pot.
- Place the empty covered pot on the stove and switch it on to the maximum temperature for up to 5 minutes.
- The pot is ready for frying once the Zepter Thermocontrol arrow has reached the halfway point of the green field on the dry scale, or when, upon throwing a few drops of water into the pan, they whirl around the bottom ("pearl effect"), after 5 minutes maximum.
- Always place the meat in the already heated empty pot and press the meat down to sear it.
- After 30-60 seconds, turn the fried meat over and press again, then leave it to cook, until ready.
- Turn the heat down to the minimum, turn off or remove the pot from the heat source.
- Use the lid depending on the frying method used.
- The frying process is completed in approx. 10 minutes.



CAUTION

This user manual is an integral part of the appliance. Read all the instructions and safety notices in the present manual carefully, as they give important information about usage and maintenance.

Keep this manual for future reference.

- If you do not understand any of the information, do not use the appliance and refer to professionally qualified Zepter personnel.
- The Zepter Analog Thermocontrol is intended for domestic use only.
- It is forbidden to make technical changes or to tamper with the device.

INSTRUCTIONS FOR USE

- The device is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities and/or lack of experience and skills.
- The device is not a toy: do not allow children to play with it.
- Do not leave the device unattended during use.
- Do not use the device if it is damaged or, in general, in case of faults, defects or suspected defects after a fall or overheating.
- Do not expose the device directly to temperatures exceeding 100° C.
- Do not put the device in the oven or in the microwave.
- Make sure that the device is screwed tightly onto the lid before use.
- Use the Z device only with the lids from the Zepter Z Masterpiece CookART Line.
- Repairs must be performed exclusively by a Zepter Service Centre. Unauthorized repairs could cause injury or damage to the appliance.
The manufacturer cannot be held responsible for unauthorized work.
- The device must only be used following the instructions described in this manual. Any other use is considered improper.
- The manufacturer declines any responsibility for damage caused by improper use of the device.

MAINTENANCE

Clean the Zepter Analog Thermocontrol with a dry or wet soft cloth after each use; if needed, you can also wash it in the dishwasher, or wash it under running water.

TECHNICAL DATA Z-ATC

Model:	Z-ATC Zepter Analog Thermocontrol
Dimension:	60 mm diameter, 30 mm height
Weight:	about 70 g
Temperature range:	+ 20°C - + 85°C (operating)
Humidity:	10-90% u.r.

