

4 Top Chef Tips For Cooking On Küppersbusch Cooktops/Ovens

By Wall Oven/Gas Cooktop Expert Al Fritz

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When you change your kitchen to a high end model it is often necessary to readjust the way you cook to suit your new high appliances. These models tend to be very responsive as compared to units you may have used in the past but when used properly they can allow you the speed of cooking and perfection of results heretofore unattainable in residential kitchens. Here are some key things to remember when cooking in your high end kitchen.



1. Speed is Essential. One of the more disorienting things about cooking with a high end appliance is that they heat up far quicker than conventional appliances. This can be particularly disorienting on cook tops with rapid heat functions which reach the desired heat very quickly and may burn your food. The best tactic to use is to start at the lowest acceptable heat and slowly increase the heat as you learn the new settings you wish to use when cooking.
2. When cooking in your new oven be sure to remember what the Ökotherm system is and what it can do. In short the Ökotherm system is a catalytic converter for your oven. As the air is pushed through the system it is cleaned of any impurities and recycled into the oven cavity. In short this allows you to cook several items at once without taste contamination. What all this means is that if dishes have the same cooking temperature they can be cooked to the same time in the same oven. Even if it is a main course and a dessert.
3. Let your oven do your cooking for you. If you have purchased one of the masterline product (EEB6800 or EEB9800) the oven has already been programmed by our team of chefs for optimum cooking results. They have also factored in the additional speed of the oven and therefore using the cooking programs is often more reliable than using old cooking times that you may be accustomed to,
4. Clean up is a problem in most kitchens; not so with the Küppersbusch line of products. The ovens feature okoemail enamel coating. This coating layer allows you to simply wipe out stains from the oven cavity. Usually a damp cloth is enough to do the job. Do not use an oven cleanser in the ovens. However as these chemicals can damage the Ökotherm system and reduce results. The cook tops are also easy to clean and will typically clean like the ovens with only the use of a damp cloth. For deeper stains any ceramic glass cleaner can be used to clean the cooking surface.

We hope these tips help you during the first uses of your new appliances. High end products rely on results to prove their worth. We have no doubt that after a few meals you will be confident that the investment was worth every penny.

Bon Appetite

To find out more information call 800-419-9344 or visits us at www.kuppersbuschusa.com

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