



Eat better.
Live better.



AMC EasyQuick

User Manual



The Premium
Cooking System

www.amc.info

Read this user manual carefully before using the EasyQuick. Preserve the user manual and pass it on to the next owner.

Meaning of the symbols



Important safety instructions.

Non-compliance can lead to injuries or damages.



Valuable information for users.



Poor operating conditions or improper usage.



Tips for **environment protection, ecology and economy.**



Good operating conditions or right usage.

Working steps are emphasised with an arrow.

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1. Usage and safety in accordance with regulations

EasyQuick enables steaming and frying of dishes and covers with one lid two pot diameters 20 cm and 24 cm. It is to be used only for this purpose. Improper usage could lead to damages. Please observe and follow this user manual – particularly the information in this chapter.

1.1 Suitable pots and accessories

EasyQuick may be used with:

- AMC pots 20 cm and 24 cm
- GourmetLine
- Softiera insert 20 cm and 24 cm
- Sieve insert 20 cm and 24 cm
- Visiotherm E (Model with frying window and steam window)
- Audiotherm (Model with grey casing and black buttons)
- Navigenio

Not to be used with:

- Pot 24 cm 2.5 l with Softiera insert*
- Pot 20 cm 2.3 l with Softiera insert*
- Pot 24 cm 8.0 l in combination with Navigenio
- HotPan 24 cm with Softiera insert*
- Eurasia 24 cm with Softiera insert*
- Pots and pans of other manufacturers
- Combi-ring, grater-shredder-slicer insert or Combi-bowl mounted on the pot

*suitable **without** Softiera insert

1.2 Suitable hotplates, suitable hotplate sizes

EasyQuick is particularly suitable for automatic cooking with Navigenio and Audiotherm. This way, optimum temperature monitoring happens perfectly and easily.

Besides, with EasyQuick closed pots can be used on all kinds of hotplates:

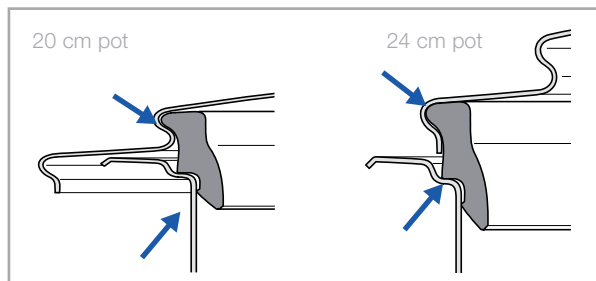
- The diameter of the hotplate and of the pot should match as closely as possible.
- Set the pot centred on the hotplate.
- Induction hotplates are suitable as long as “Induction” is found in the stamp on the base.
- Never use booster or power level of the induction hotplate.
- Select the burner matching the diameter of gas hotplate. The gas flame should never be bigger than the base surface of the pot.
- Please read additionally the user manual “How it works” in “Our cookbook” or “AMC Step by Step”.

1.3 Important usage and safety instructions



Avoiding damages, avoiding improper usage

- With gas hotplates, the 24 cm sealing ring should never be used additionally in the EasyQuick, if the 20 cm pot is used with 20 cm sealing ring. Otherwise, there is danger of the sealing ring being damaged or catching fire.
- Place only the sealing ring corresponding to the diameter of the pot in the EasyQuick. The sealing ring must be correctly inserted in the rim of the lid.

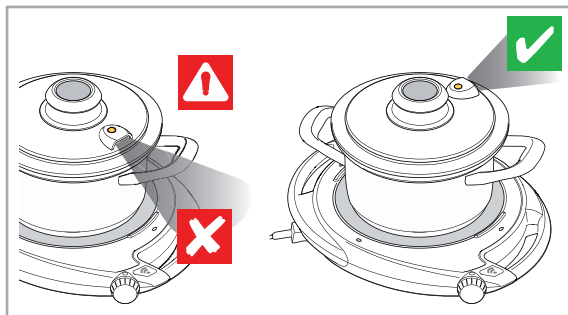


- EasyQuick, with the right sealing ring lying on the entire circumference of the rim, must be fit on the suitable pot.
 - Keep the steam valve and sealing ring of the EasyQuick clean and in good condition as the lid can lift and hot steam can emerge all around, if the valve is dirty or clogged or the sealing ring is not inserted correctly or EasyQuick is improperly fitted.
- Follow the instructions in chapter 7 “Maintenance and care”.
- When steaming with Softiera insert, always add a cup of water (approx. 120-150 ml) to the pot so that steam can be produced, ensuring that the water level is not higher than the perforated base surface. If required by the cooking process add more water.
- Never fill the pot more than 2/3, and with food that wells up, more than 1/2 of the specified volume to guarantee correct working. Do not tilt or turn the pot. Otherwise, there is danger that EasyQuick falls, the food emerges through the steam valve or that it is not working perfectly.
 - When cooking with EasyQuick and Softiera insert always comply with the requirement to add a cup of water (approx. 120-150 ml). Otherwise the pot can be damaged.
 - Do not use EasyQuick in the baking oven or microwave. All plastic and rubber parts can thereby become damaged.



Avoiding dangers...

- With EasyQuick food is prepared without overpressure, but at high temperature. **With improper usage of EasyQuick you could hurt, burn or scald yourself.**
- Do not touch any hot stainless steel parts or the steam valve.
- Hold only the handles and the Visiotherm E of the EasyQuick. If required, use hand-protection.



- Position the steam valve on the pot as far away from the body as possible and not towards the pot handles as hot steam would emerge.
- On fitting the EasyQuick on a hot pot, hot steam emerges from the steam valve in surges.
- When removing EasyQuick from the pot, always hold the pot handle firmly with one hand. Otherwise, the pot can topple and hot food can flow out.



Monitoring

- EasyQuick must be monitored while cooking. If the Audiotherm (see separate user manual) is used solely for audible monitoring of the cooking process, you must be within hearing distance.
- Unattended, uncontrolled cooking can lead to overheating. The dishes can get ruined. The pot or EasyQuick can be damaged or destroyed. Danger of accident or fire.
- EasyQuick is not suitable for use by children.
- Children should be supervised if they are near the EasyQuick. Danger of burning or scalding.
- People who due to their physical, sensory or mental abilities or their inexperience or lack of knowledge, are not capable of using EasyQuick safely, should not use it without supervision or instruction by another person responsible for safety.

1.4 Maintenance and care

Maintain and care for the EasyQuick regularly so that functionality and safety are guaranteed.

- Clean EasyQuick after every use and unscrew steam valve for cleaning after every fifth use.
- Before the next use, check the functioning of the steam valve and sealing ring.
- Replace sealing rings and steam valve when they are damaged, cracked, shrunken or torn.

Follow the instructions in chapter 7 “Maintenance and care”.

Do not make any changes on the EasyQuick. Do not disassemble the EasyQuick more than what is required for maintenance and care. Through improper interventions or use of force, function and safety can be affected.

Checking the steam valve

Before every use, ensure that the steam valve is not clogged or stuck. The steam outlet channel must be tightly screwed with the nut and the inner valve indicator should be easy to move up and down.

What to do when there are damages or malfunctions?

If there is damage or malfunction, EasyQuick is no longer to be used. At AMC, wear parts (like sealing rings, steam valve and Visiotherm E) are available as spare parts. You can replace them yourself. Use only original spare parts.

1.5 Disposal



EasyQuick does not belong in the household garbage, the material is reusable. When necessary, dispose in an environmentally appropriate manner and in accordance with local regulations.

2. Your EasyQuick

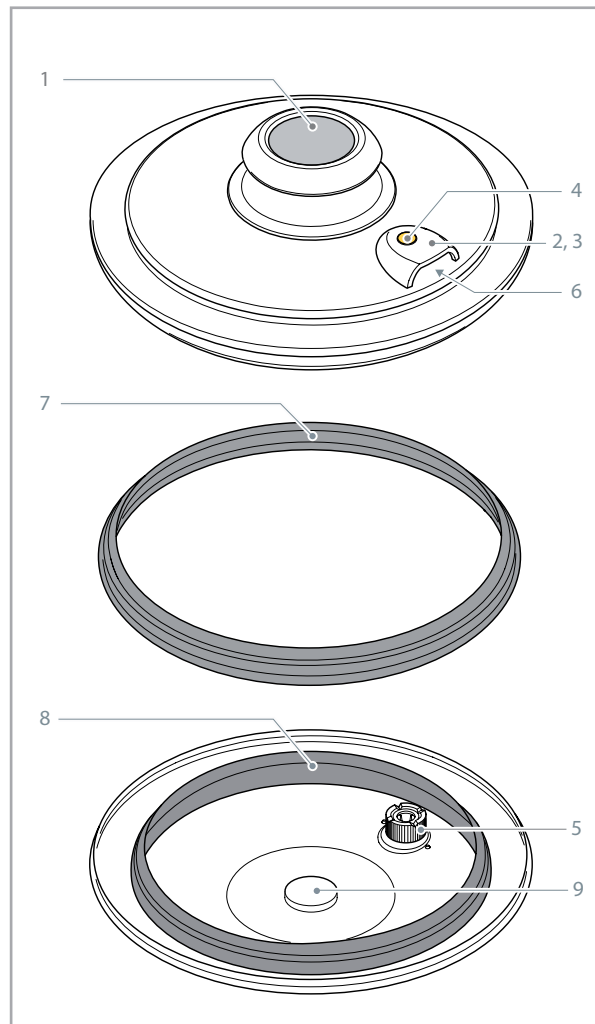
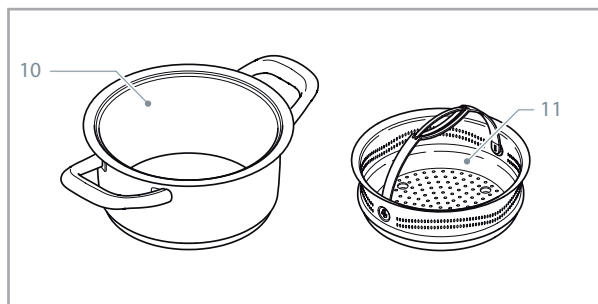
2.1 Construct of EasyQuick

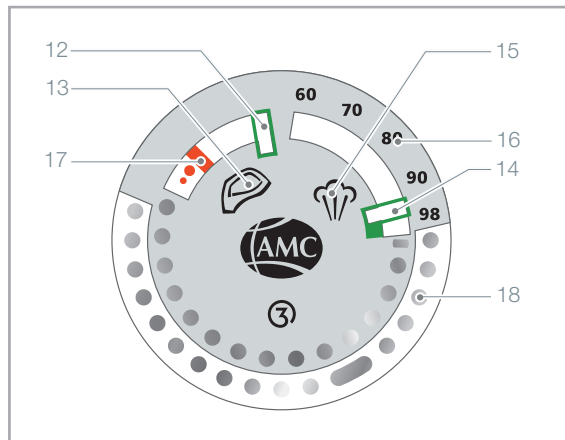
- 1 Visiotherm E
- 2 Steam valve, consisting of
 - 3 valve casing
 - 4 valve indicator
 - 5 valve nut
 - 6 steam outlet
- 7 Sealing ring 24 cm (loose)
- 8 Sealing ring 20 cm (inserted in the lid)
- 9 Sensotherm (temperature sensor)

Not included in delivery:

Pots and accessories for use with EasyQuick

- 10 Pot 20 cm / 24 cm
- 11 Softiera insert 20 cm / 24 cm





Visiotherm E

- 12 Frying window
- 13 Frying symbol
- 14 Steam window
- 15 Steam symbol
- 16 Temperature scale - steaming
- 17 Red indicator
- 18 Measuring points for Audiotherm

2.2 Function and usage

EasyQuick is a functional wonder and allround talent:

- It can be used for pots with diameter 20 cm and 24 cm alike.
- With it, steaming, cooking and frying can be done.
- It works without overpressure.
- Vitamins, nutrients and minerals in the food are retained.
- It enables huge time saving.



EasyQuick is fitted on the particular pot and shut well. On heating, through evaporation of the liquid that has been added or is contained in the food, gentle steam is produced. Thereby dishes can be cooked at high temperature quicker, gentler and with more energy-saving. Plus EasyQuick can be lifted at any moment of the cooking process.

Steam valve

The steam valve is important so that the air and emerging steam can escape for the pot in a controlled manner. The more steam has to escape out of the pot, the more the valve opens. The steam emerging and the movement of the internal valve indicator cause corresponding sounds.

The steam valve also acts as safety valve so that no overpressure is built inside the pot. In case the valve does not work properly, for example due to clogging, the lid lifts up at a very low and safe pressure.



The escaping steam is hot!

Frying

to fry meat, fish etc., for example.

Cooking and steaming

Suitable for potatoes and vegetables with medium and long cooking time, fish, yeast dumpling, stuffed vegetables or vegetable roulades, stews, large pieces of meat and pulses.

- Retains vitamins, minerals, micronutrients
- Huge time-saving
- No overpressure
- Possibility to lift EasyQuick at any time

For dishes that have to be only steamed, the use of Softiera insert is essential in order not to have any contact with water, does not burn and above all, cannot be leached.

All extremely important nutrients like e.g. vitamins are retained to a large extent.

- Place Softiera insert 20 cm only in pot 20 cm 3.0 l or larger.
- Place Softiera insert 24 cm only in pot 24 cm 3.5 l or larger.



For optimum usage of the EasyQuick it is recommended that it is used along with the

- AMC Audiotherm and
- AMC Navigenio.

Thereby, the cooking process runs fully automatic.

See also separate user manuals.

If steaming is done on a regular hotplate, the level setting needs to be adjusted regularly so that the temperature stays in the optimum zone. To guarantee time saving and ideal cooking process, good monitoring is necessary even when the Audiotherm is used for temperature monitoring and gives an audible warning.

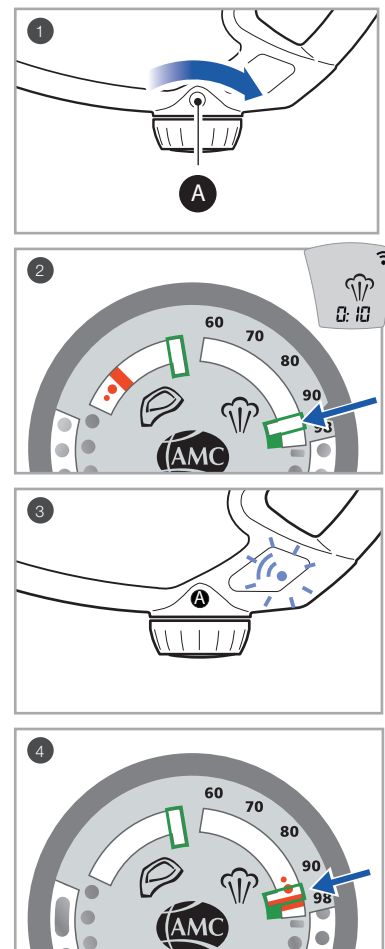
3. Automatic steaming with Softiera insert and EasyQuick

- Prepare the food.
- Select suitable pot and place Softiera insert inside. Fill a cup of water (approx. 120-150 ml) in the pot, ensuring that the water level is not higher than the perforated base surface. Place the prepared food inside.
- Fit sealing ring that corresponds to the diameter of the pot in the EasyQuick and place it on the pot.
- ① Place pot on Navigenio and set it at Automatic "A". Switch on Audiotherm with right or left button, enter desired cooking time with right button, e.g. 10 minutes.
- ② Fit Audiotherm on Visiotherm E, turn until steam and radio symbol appears.
- ③ Navigenio now has radio contact and flashes blue. Now everything runs fully automatically: Navigenio and Audiotherm control the heating and reduction of energy completely by themselves and monitor the cooking time as well.
- ④ The ideal temperature is maintained automatically during the entire cooking time.
- If you want to add another ingredient after some time, remove the Audiotherm from the Visiotherm E and lift the EasyQuick. Add the ingredient and fit the EasyQuick again. Fit Audiotherm on Visiotherm E again, turn until the steam and radio symbol appears and cook completely.



When the set time is over, you will be called to eat with a single beep. If you are not at the place immediately, no problem: Food is kept warm at 60 °C for one hour.

- At the end, switch off Navigenio's power plug.



4. Frying with EasyQuick

- Prepare the food. Dab the food to be fried until dry.
- Select suitable pot and fit sealing ring corresponding to pot diameter in the EasyQuick.
- Fit EasyQuick on the pot and set the empty, dry pot on the Navigenio.

→ ① Switch on Audiotherm with right or left button.
Fit and turn until the frying symbol appears.

→ ② Set Navigenio on level 6 and heat it.



③ The red indicator begins to move and reaches the frying window after a few minutes. A double beep is heard.

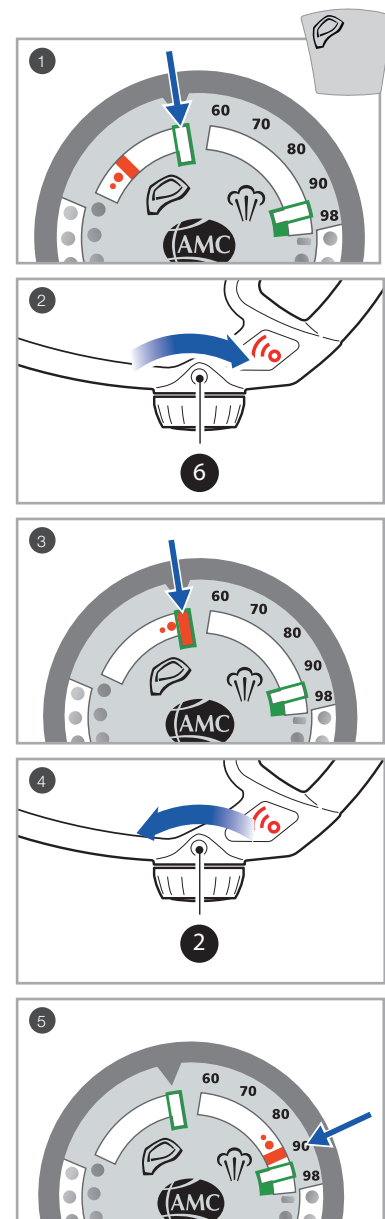
- Stop the beep with right or left button.
- Remove Audiotherm and EasyQuick. Place food inside.
- ④ Reduce Navigenio to low level (level 2).

→ Fit EasyQuick again, fit Audiotherm and turn until the frying symbol appears.



⑤ As soon as the red indicator has reached the turning point of 90 °C, a double beep is heard.

- Stop beep with right or left button. Remove Audiotherm and EasyQuick.
- Flip food, fit EasyQuick again and switch off Navigenio completely.
- Depending on thickness, let the food simmer a few minutes.



5. Frying and automatic cooking with EasyQuick

- Prepare the food. Dab the food to be fried until dry.
- Select suitable pot and fit sealing ring corresponding to pot diameter in the EasyQuick.
- Fit EasyQuick on the pot and set the empty, dry pot on the Navigenio.

→ ① Switch on Audiotherm with right or left button. Fit and turn until the frying symbol appears.

→ ② Set Navigenio at level 6 and heat it.



③ The red indicator begins to move and reaches the frying window after a few minutes. A double beep is heard.

→ Stop signal with right or left button.

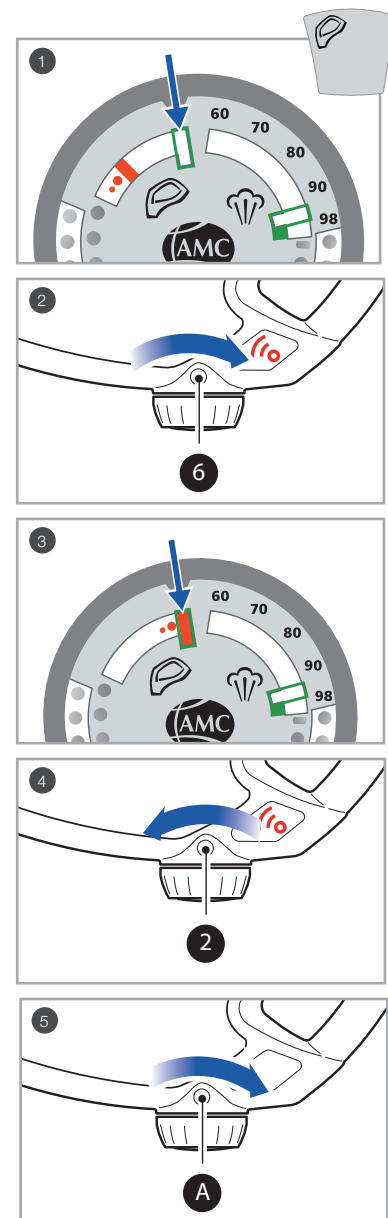
→ Remove Audiotherm and EasyQuick. Place food inside.

④ Reduce Navigenio to low level (level 2) and fry and turn the food as desired.

→ Add remaining ingredients including a cup of water or other liquids (approx. 120-150 ml), stir and fit EasyQuick.

→ ⑤ Set Navigenio at Automatic "A". Switch on Audiotherm with right or left button, enter desired cooking time with right button, e.g. 10 minutes.

→ *Instruction continues on page 14.*



→ ⑥ Fit Audiotherm on Visiotherm E, turn until steam and radio symbol appears.

⑦ Navigenio now has radio contact and flashes blue. Now everything works fully automatically: Navigenio and Audiotherm control the heating and reducing of energy completely by themselves and monitor the cooking time as well.

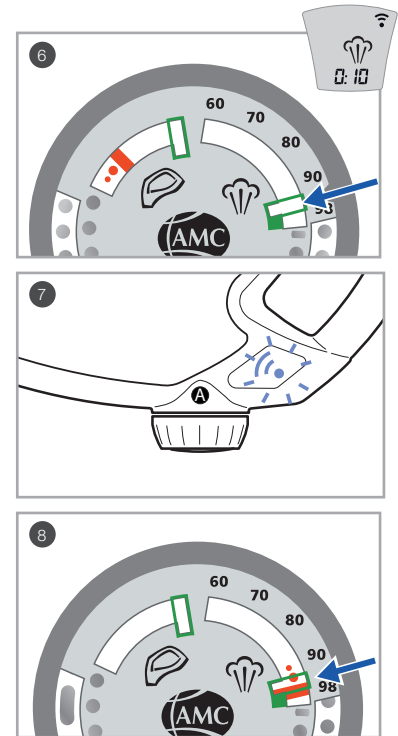
⑧ The ideal temperature is maintained automatically during the entire cooking time.

→ If you want to add another ingredient after some time, remove the Audiotherm from the Visiotherm E and lift the EasyQuick. Add the ingredient and fit the EasyQuick again. Fit Audiotherm on Visiotherm E again, turn until the steam and radio symbol appears and cook completely.



When the set cooking time is over, you will be called to eat with a single beep. If you are not at the place immediately, no problem: Food is kept warm at 60 °C for one hour.

→ At the end, switch off Navigenio's power plug.



For manual control of the cooking process see chapter 6 point ①.

6. Manual steaming with Softiera insert and EasyQuick

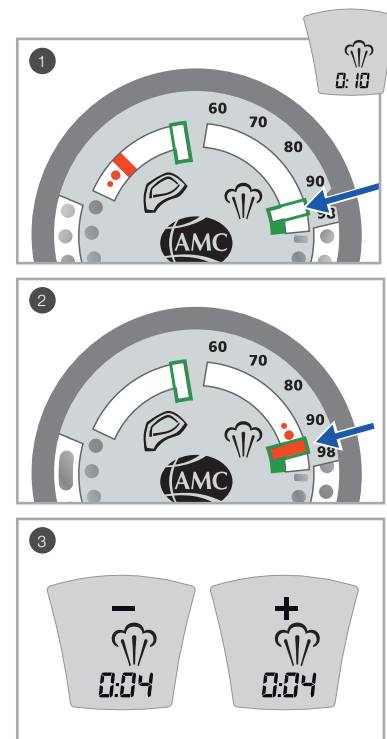
- Prepare the food.
- Select suitable pot and place Softiera insert inside. Fill a cup of water (approx. 120-150 ml) in the pot, ensuring that the water level is not higher than the perforated base surface. Place prepared food inside.
- Fit sealing ring that corresponds to the diameter of the pot in the EasyQuick and fit this on the pot.
- Set pot on hotplate. Switch on Audiotherm with right or left button, enter desired cooking time with right button, e.g. 10 minutes.
- ① Fit Audiotherm on Visiotherm E, turn until the steam symbol appears.
- Set hotplate at highest level and heat it.



- ② The red indicator moves in the direction of the steam window. As soon as it is reached, a double beep will be heard.
- Stop beep with right or left button. Reduce hotplate to lower level.
- ③ Watch Audiotherm and regulate the energy input of the hotplate as required:
 - If the temperature is too high, there appears a “-”.
 - Reduce energy further or switch off completely.
 - If the temperature is too low, there appears a “+”.
 - Increase energy input.



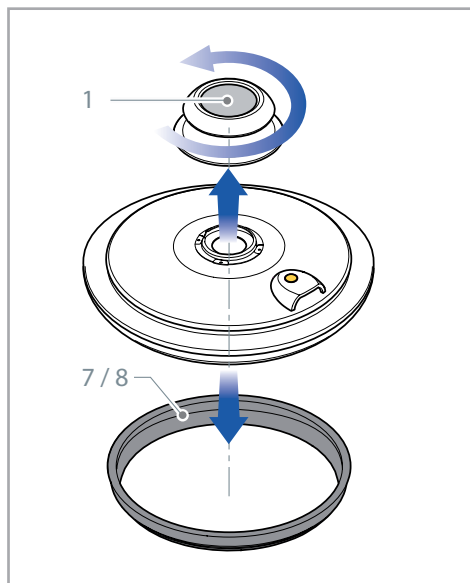
- As soon as the set cooking time is over, a single beep will be heard.
- Stop beep with right or left button.
- Serve the food or if required, increase cooking time.
- At the end, switch off hotplate completely.



7. Maintenance and care

Maintain and care for the EasyQuick as follows:

- Clean after every use and disassemble for cleaning after every fifth use.
- Check the functioning of the steam valve before the next use.
- Replace the sealing rings when they are damaged, cracked, shrunken or torn.

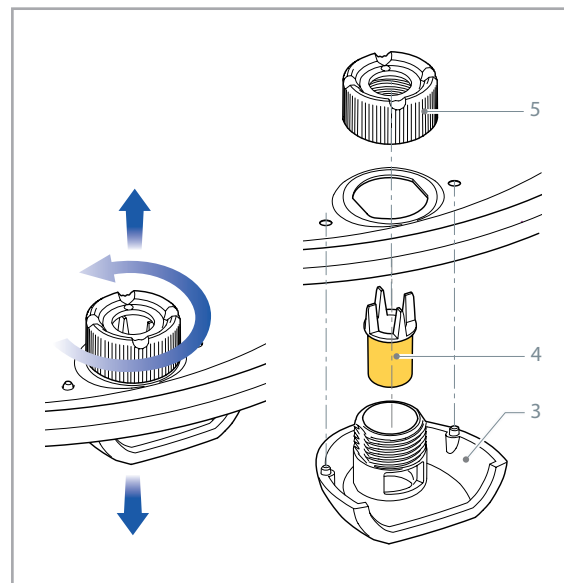


7.1 Disassembling EasyQuick



Always let the EasyQuick cool down completely before you disassemble it.

- Remove sealing ring (7 / 8).
- Unscrew Visiotherm E (1).
- Unscrew valve nut (5) from inside carefully. Remove valve casing (3), remove valve indicator (4).



7.2 Cleaning and storing EasyQuick

AMC Magic Stone, AMC Magic Foam or a neutral dishwashing detergent are suitable cleaning materials.

- Clean parts separately in the dishwasher or rinse by hand with a sponge like Magic Sponge or a cloth with hot water.
- Dry well.

7.3 Assembling EasyQuick

- For assembling, carry out the described checks (see chapters 1.4 and 7.4). They are important for flawless and safe functioning.
- Screw on Visiotherm E.
- Place valve casing outside on the lid and hold it. Place valve indicator in the valve casing. With the valve nut, screw on tightly from inside.
- Fit the sealing ring corresponding to the diameter of the pot used in the EasyQuick. Press well on all sides so that it is ensured that the sealing ring sits correctly in the rim.

7.4 Checking steam valve

→ Please check:

- The steam valve must be fit correctly.
- Valve indicator must be set inside the valve casing.
- Valve nut has to be screwed on tightly.
- Valve indicator must move effortlessly.
- Steam outlet must be directed towards the outside in the direction of the lid rim.

8. What to do, when...

...EasyQuick lifts a little upwards during the cooking process, so steam escapes through the rim of the pot?

- A little overpressure has been built in the pot
- Check if the steam valve is movable and clean.
- Check if the sealing ring is properly fitted.

...food comes out through the steam outlet of the steam valve during the cooking process?

- The pot is possibly too full.
- Check the volume filled in the pot. It should not be more than 2/3 of the total capacity or in case of foods that well ups, not more than 1/2.

...the Audiotherm cannot be initialised?

- The optic window of the Audiotherm and/or the Visiotherm E could be dirty or have a film of water or you are using an unsuitable Audiotherm.
- Clean the optic window of the Audiotherm and/or the Visiotherm E.
- Check if you are using the right Audiotherm: Choose model with grey casing and black buttons.

...radio contact cannot be made between Audiotherm and Navigenio?

- Check if you have proceeded correctly:
- Set rotary knob of Navigenio at "A".
- Switch on Audiotherm and fit it.
- To initialise the Audiotherm turn until the desired symbol appears.

...the radio contact is interrupted during automatic cooking or the symbol "initialising" flashes?

- Navigenio flashes red and the radio symbol cannot be seen any longer on the Audiotherm.
- Set rotary knob on the Navigenio at "0" and then again at "A".
- To initialise again, turn the Audiotherm until the desired symbol appears.

...during manual cooking, the symbol "initialising" flashes?

- Audiotherm signals out with a long beep.
- To initialise again, turn the Audiotherm until the desired symbol appears.

9. AMC customer service, spare parts

Customer service is at AMC, a constant endeavour to meet the wishes and needs of our customers! If you have further questions or suggestions, please do contact us. We would be pleased to help you! The contact addresses can be found on the back page.

9.1 Spare parts

- Sealing rings 20 cm and 24 cm
- Steam valve set
- Visiotherm E