

QUICK AND EASY



# FRYING SENSOR



COOKING PASSION SINCE 1877

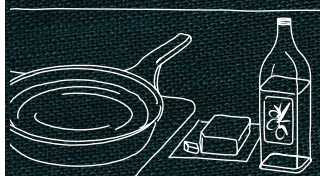
The Frying Sensor function is ideal for cooking made easy, guaranteeing excellent results of frying. The temperature will be maintained automatically without having to modify the selected level.

## Method

- I) Place the empty frying pan on the cooking zone.
- II) Select the cooking zone.
- III) Touch the  symbol.  lights up on the display.
- IV) Select the desired frying setting.
- V) The symbol flashes until the frying temperature is reached. Then a signal sounds. The symbol lights.
- VI) After the signal sounds, put the fat in the frying pan and start frying.

## Instruction manual

Additional information can be found in the detailed instruction manual for the hob in chapter "Frying Sensor". Read it through carefully. You can download the recipe booklet on our website by providing the product number (E-Nr).



1

**Very low**

Preparing and preserving sauces, steaming vegetables and frying food in extra virgin olive oil, butter or margarine.



2

**Low**

Frying food using extra virgin olive oil, butter or margarine, e.g. omelettes.



3

**Medium - low**

Frying fish and thick food, e.g. meatballs and sausages.



4

**Medium - high**

Frying steaks, medium or well-done, frozen, breaded and fine foods, e.g. escalope, fresh ragout and vegetables.



5

**High**



Frying food at high temperatures, e.g. steaks rare, potato fritters and frozen French fries.



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The table shows which heat setting is suitable for each type of food. The frying time may vary depending on the type, weight, size and quality of the food. The set heat setting varies depending on the frying pan that is used. Preheat the empty pan; add oil and food after the acoustic signal has sounded.

			 min.				 min.	
<b>Meat</b> 	Escalope, plain or breaded	4	6 - 10	<b>Vegetables</b> 	Garlic, onions	1-2	2 - 10	
	Fillet	4	6 - 10		Courgettes, aubergines	3	4 - 12	
	Chops*	3	10 - 15		Peppers, green asparagus	3	4 - 15	
	Cordon bleu, Wiener Schnitzel*	4	10 - 15		Vegetables sautéed in oil, e.g. courgettes, green peppers	1	10 - 20	
	Steak, rare (3 cm thick)	5	6 - 8		Mushrooms	4	10 - 15	
	Steak, medium or well-done (3 cm thick)	4	8 - 12		Glazed vegetables	3	6 - 10	
	Poultry breast (2 cm thick)*	3	10 - 20		<b>Frozen products</b> 	Escalope	4	15 - 20
	Sausages, pre-boiled or raw*	3	8 - 20			Cordon bleu*	4	10 - 30
	Hamburger, meatballs, rissoles*	3	6 - 30			Poultry breast*	4	10 - 30
	Meat loaf	2	6 - 9			Chicken nuggets	4	10 - 15
	Ragout, gyros	4	7 - 12			Gyros, kebab	3	5 - 10
	Ground meat	4	6 - 10			Fish fillet, plain or breaded	3	10 - 20
	Bacon	2	5 - 8			Fish fingers	4	8 - 12
	<b>Fish</b> 	Fish, fried, whole, e.g. trout	3			10 - 20	French fries	5
Fish fillet, plain or breaded		3-4	10 - 20	Stir-fries meals, e.g. fried vegetables with chicken		3	6 - 10	
Prawns, scampi		4	4 - 8	Spring rolls		4	10 - 30	
<b>Egg dishes</b> 	Pancakes**	5	-	<b>Sauces</b> 		Camembert/cheese	3	10 - 15
	Omelette**	2	3 - 6		Tomato sauce with vegetables	1	25 - 35	
	Fried eggs	2-4	2 - 6		Béchamel sauce	1	10 - 20	
	Scrambled eggs	2	4 - 9		Cheese sauce, e.g. Gorgonzola sauce	1	10 - 20	
	Raisin pancake	3	10 - 15		Reducing sauces, e.g. tomato sauce, Bolognese sauce	1	25 - 35	
<b>Potatoes</b> 	French toast**	3	4 - 8	Sweet sauces, e.g. orange sauce	1	15 - 25		
	Fried potatoes (boiled in their skin)	5	6 - 12	<b>Miscellaneous</b>	Camembert/cheese	3	7 - 10	
	Fried potatoes (made from raw potatoes)	4	15 - 25		Dry ready meals that require water to be added, e.g. pasta	1	5 - 10	
	Potato fritter**	5	2,5 - 3,5		Croutons	3	6 - 10	
	Swiss rösti	1	50 - 55		Almonds/walnuts/pine nuts	4	3 - 15	
Glazed potatoes	3	15 - 20						

\* Turn several times. / \*\* Total cooking time per portion. Fry in succession.