

QUICK AND EASY



FRYING SENSOR

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

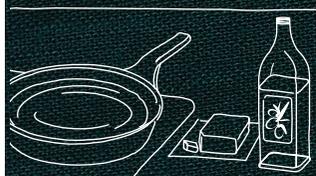
- I) Place the empty frying pan on the cooking zone.
- II) Select the cooking zone on the display.
- III) Select the cooking mode  „Frying sensor“.
- IV) Select the desired frying setting.
- V) Wait until the frying temperature is reached. The heating process is shown on the display. Then a signal sounds.
- VI) Put the fat in the frying pan and start frying.



COOKING PASSION SINCE 1877

Instruction manual

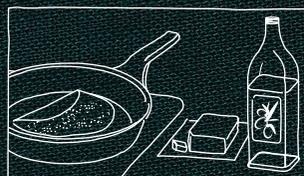
Additional information can be found in the detailed instruction manual for the hob in chapter "Frying Sensor". Read it through carefully.



1

Very low

Preparing and reducing sauces, sautéed 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.	
Meat 	Escalope, plain ¹	4	6 - 10	Vegetables and legumes 	Garlic ³	2	2 - 10	
	Escalope, breaded ¹	4	6 - 10		Glazed onion ³	2	2 - 10	
	Fillet ²	4	6 - 10		Onion rings ³	3	5 - 10	
	Chops ¹	3	10 - 15		Courgette ¹	3	4 - 12	
	Cordon bleu ¹	4	10 - 15		Aubergine ¹	3	4 - 12	
	Viennese schnitzel ¹	4	10 - 15		Pepper ¹	3	4 - 15	
	Steak, rare (3 cm thick) ²	5	6 - 8		Green asparagus ¹	3	4 - 15	
	Steak, medium (3 cm thick) ²	5	8 - 12		Mushrooms ³	4	10 - 15	
	Steak, well done (3 cm thick) ¹	4	8 - 12		Sautéing vegetables in oil ³	1	10 - 20	
	Poultry breast (2 cm thick) ¹	3	10 - 20		Glazed vegetables ³	3	6 - 10	
	Stripes of meat ³	4	7 - 12		Sauces 	Tomato sauce with vegetables ³	1	25 - 35
	Gyros ³	4	7 - 12			Béchamel sauce ³	1	10 - 20
	Bacon ¹	2	5 - 8			Cheese sauce ³	1	10 - 20
	Minced meat ³	4	6 - 10			Reducing sauces ³	1	25 - 35
	Hamburgers (1,5 cm thick) ¹	3	6 - 15			Sweet sauces ³	1	15 - 25
	Meatballs (2 cm thick) ¹	3	10 - 20		Frozen products 	Escalope ¹	4	15 - 20
	Rissoles ¹	3	10 - 20			Cordon bleu ¹	4	10 - 30
Pre-boiled sausages ¹	3	8 - 20	Poultry breast ¹	4		10 - 30		
Raw sausages ¹	3	8 - 20	Chicken nuggets ¹	4		10 - 15		
Fish 	Fish fillet, plain ¹	4	10 - 20	Gyros ³		4	10 - 15	
	Fish fillet, breaded ¹	3	10 - 20	Kebab ³		4	10 - 15	
	Prawns ¹	4	4 - 8	Fish fillet, plain ¹		3	10 - 20	
	Scampi ¹	4	4 - 8	Fish fillet, breaded ¹		3	10 - 20	
	Frying fish, whole ¹	3	10 - 20	Fish fingers ¹		4	8 - 12	
Egg dishes 	Fried eggs in butter ⁴	2	2 - 6	French fries ³		5	4 - 6	
	Fried eggs in oil ²	4	2 - 6	Stir-fries ³	3	6 - 10		
	Scrambled eggs ³	2	4 - 9	Spring rolls ¹	4	10 - 30		
	Omelettes ⁵	2	3 - 6	Camembert ¹	3	10 - 15		
	Pancakes ⁵	5	1,5 - 2,5	Miscellaneous	Camembert ¹	3	7 - 10	
	French toast ⁵	3	4 - 8		Croûtons ³	3	6 - 10	
	Shredded raisin pancake ⁵	3	10 - 15		Dried ready meals ⁶	1	5 - 10	
Potatoes 	Potatoes boiled in their skin ³	5	6 - 12		Toasting almonds ⁷	4	3 - 15	
	Fried potatoes made from raw potatoes ³	4	15 - 25		Toasting nuts ⁷	4	3 - 15	
	Potato pancakes ⁵	5	2,5 - 3,5	Toasting pine nuts ⁷	4	3 - 15		
	Swiss rösti ⁴	2	50 - 55					
	Glazed potatoes ³	3	10 - 15					

¹ Turn frequently. / ² Add the oil and the food after the signal tone. / ³ Stir frequently.

⁴ Add the butter and the food after the signal tone. / ⁵ Time indicated per portion. Fry individually.

⁶ Add water after the signal tone. Add the food when the water boils. / ⁷ Add the food after the signal tone.