

Instruction manual

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

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

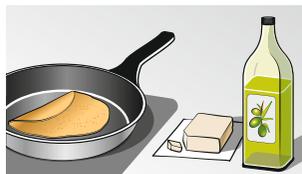
- I) Place the empty frying pan on the cooking zone.
- II) Touch the  symbol.
- III) Select the cooking zone.  lights up on the display.
- IV) Select the desired frying setting.
- V) The symbol flashes until the frying temperature is reached. Then a signal sounds. The symbol lights.
- VI) After the signal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



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.	
Meat 	Escalope, plain or breaded	4	6 - 10	Vege- tables 	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		Frozen products 	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
	Fish 	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	Sauces 		Spring rolls	4	10 - 30
Egg dishes 	Pancakes**	5	-		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		
French toast**	3	4 - 8	Sweet sauces, e.g. orange sauce	1	15 - 25			
Potatoes 	Fried potatoes (boiled in their skin)	5	6 - 12	Miscel- laneous	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.