

## QUICK AND EASY

# FRYING WITH THE SENSOR FRYING SYSTEM

### Method

1. Place the frying pan on the hob.
2. Select the hotplate.
3. Touch the **S** symbol. The **R** on the display lights up.
4. Select the desired frying setting.
5. 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. Read it through carefully.




### Frying settings






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**Table**

The table shows which frying setting is suitable for which dish. The frying time may depend on the type, weight, thickness and quality of the food.

		Frying setting	Frying time (min.)
	Schnitzel, plain/breaded	med	6-10
	Fillet	med	6-10
	Chop	low	10-17
	Cordon bleu schnitzel	low	15-20
	Steaks, rare (3 cm thick)	max	6-8
	Steaks, medium/well done (3 cm thick)	med	8-12
	Poultry breast (2 cm thick)	low	10-20
	Hamburgers/rissoles	low	6-30
	Strips of meat, gyros	med	7-12
	Minced meat	med	6-10
	Bacon	min	5-8
	Fish, fried	low	10-20
	Scampi, prawns	med	4-8
	Pancakes	med	continuous frying
	Omelettes	min	continuous frying
	Fried egg	min/med	2-6
	Scrambled egg	min	2-4
	French toast	low	continuous frying

		Frying setting	Frying time (min.)
	Fried, parboiled potatoes	max	6-12
	Potatoes fried from raw	low	15-25
	Potato fritter	max	continuous frying
	Garlic/onions	min	2-10
	Courgettes, aubergines	low	4-12
	Peppers, green asparagus	low	4-15
	Schnitzel	med	15-20
	Cordon bleu schnitzel	low	10-30
	Poultry breast	min	10-30
	Gyros, kebab	med	10-15
	Fish fillet, plain or breaded	low	10-20
	Fish fingers	med	8-12
	Chips	med/max	4-6
	Stir fries/stir-fried vegetables	min	8-15
	Spring rolls	low	10-30
Miscellaneous	Croutons	low	6-10