

Quick and easy



# Frying Sensor



**BOSCH**  
Invented for life

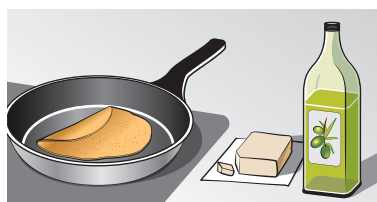
The Frying Sensor function is ideal for cooking made easy, guaranteeing excellent results of frying. The temperature will be maintained automatically without having to modify the selected level.

## Method

- I) Place the empty frying pan on the cooking zone.
- II) Select the cooking zone.
- III) Touch the  symbol. The  on the display lights up.
- IV) Select the desired frying setting.
- V) 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.



min

Low

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



low

Medium - low

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



med

Medium - high

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



max







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.	
<b>Meat</b> 	Escalope, plain or breaded	med	6 - 10	
	Fillet	med	6 - 10	
	Chops*	low	10 - 15	
	Cordon bleu, Wiener Schnitzel*	med	10 - 15	
	Steak, rare (3 cm thick)	max	6 - 8	
	Steak, medium or well-done (3 cm thick)	med	8 - 12	
	Poultry breast (2 cm thick)*	low	10 - 20	
	Sausages, pre-boiled or raw*	low	8 - 20	
	Hamburger, meatballs, rissoles*	low	6 - 30	
	Meat loaf	min	6 - 9	
	Ragout, gyros	med	7 - 12	
	Ground meat	med	6 - 10	
	Bacon	min	5 - 8	
	<b>Fish</b> 	Fish, fried, whole, e.g. trout	low	10 - 20
		Fish fillet, plain or breaded	low - med	10 - 20
Prawns, scampi		med	4 - 8	
<b>Egg dishes</b> 	Pancakes**	max	-	
	Omelette**	min	3 - 6	
	Fried eggs	min - med	2 - 6	
	Scrambled egg	min	4 - 9	
	Raisin pancake	low	10 - 15	
	French toast**	low	4 - 8	
<b>Potatoes</b> 	Fried potatoes (boiled in their skin)	max	6 - 12	
	Fried potatoes (made from raw potatoes)	med	15 - 25	
	Potato fritter**	max	2,5 - 3,5	
	Glazed potatoes	low	15 - 20	

			 min.
<b>Vegetables</b> 	Garlic, onions	min	2 - 10
	Courgettes, aubergines	low	4 - 12
	Peppers, green asparagus	low	4 - 15
	Mushrooms	med	10 - 15
	Glazed vegetables	low	6 - 10
<b>Frozen products</b> 	Escalope	med	15 - 20
	Cordon bleu*	med	10 - 30
	Poultry breast*	med	10 - 30
	Chicken nuggets	med	10 - 15
	Gyros, kebab	low	5 - 10
	Fish fillet, plain or breaded	low	10 - 20
	Fish fingers	med	8 - 12
	French fries	max	4 - 6
	Stir-fries meals, e.g. fried vegetables with chicken	low	6 - 10
	Spring rolls	med	10 - 30
<b>Miscellaneous</b>	Camembert/cheese	low	10 - 15
	Camembert/cheese	low	7 - 10
	Dry ready meals that require water to be added, e.g. pasta	min	5 - 10
	CROUTONS	low	6 - 10
	Almonds/walnuts/pine nuts	med	3 - 15

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