## 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.

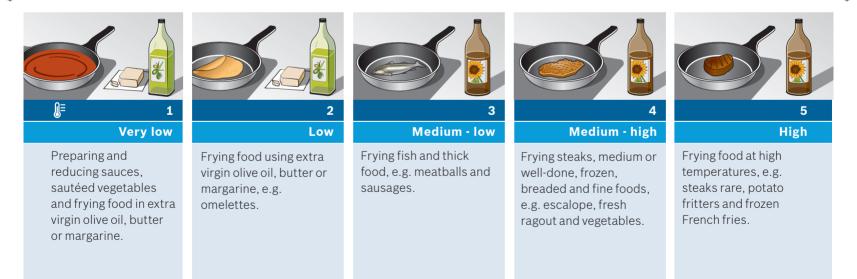
## Method

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- I) Place the empty frying pan on the cooking zone.
- II) Select the cooking zone.
- III) Touch the term symbol. term 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).



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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.

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		Ĵ≡	() min.			Ĵ≡	🕑 min.
Meat	Escalope, plain or breaded	4	6 - 10	Vege-	Garlic, onions	1-2	2 - 10
	Fillet	4	6-10	tables	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.	1	10-20
	Steak, rare (3 cm thick)	5	6-8		courgettes, green peppers		
	Steak, medium or well-done	4	8-12		Mushrooms	4	10 - 15
	(3 cm thick)				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	4-6
	Fish fillet, plain or breaded	3-4	10-20		Stir-fries meals, e.g. fried vegetables	3	6-10
	Prawns, scampi	4	4-8		with chicken		
Egg dishes	Pancakes**	5	-		Springrolls	4	10-30
	Omelette**	2	3-6		Camembert/cheese	3	10 - 15
	Fried eggs	2-4	2-6	Sauces	Tomato sauce with vegetables	1	25-35
	Scrambled eggs	2	4-9		Béchamel sauce	1	10-20
	Raisin pancake	3	10 - 15		Cheese sauce, e.g. Gorgonzola	1	10-20
	French toast**	3	4-8		sauce		
Potatoes	Fried potatoes	5	6-12		Reducing sauces, e.g. tomato sauce,	1	25-35
	(boiled in their skin)				Bolognese sauce		
	Fried potatoes (made from raw	4	15-25		Sweet sauces, e.g. orange sauce	1	15 - 25
	potatoes)			Miscel- laneous	Camembert/cheese	3	7 - 10
	Potato fritter**	5	2,5-3,5		Dry ready meals that require water	1	5 - 10
	Swiss rösti	1	50-55		to be added, e.g. pasta		
	Glazed potatoes	3	15 - 20		Croutons	3	6-10
					Almonds/walnuts/pine nuts	4	3 - 15

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

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