

SIEMENS

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).

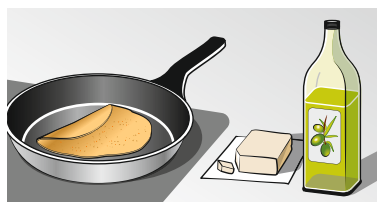
Quick and easy

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.
- 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.



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.				 min.
Meat 	Escalope, plain or breaded	med	6 - 10	Vege- tables 	Garlic, onions	min	2 - 10
	Fillet	med	6 - 10		Courgettes, aubergines	low	4 - 12
	Chops*	low	10 - 15		Peppers, green asparagus	low	4 - 15
	Cordon bleu, Wiener Schnitzel*	med	10 - 15		Mushrooms	med	10 - 15
	Steak, rare (3 cm thick)	max	6 - 8		Glazed vegetables	low	6 - 10
	Steak, medium or well-done (3 cm thick)	med	8 - 12	Frozen products 	Escalope	med	15 - 20
	Poultry breast (2 cm thick)*	low	10 - 20		Cordon bleu*	med	10 - 30
	Sausages, pre-boiled or raw*	low	8 - 20		Poultry breast*	med	10 - 30
	Hamburger, meatballs, rissoles*	low	6 - 30		Chicken nuggets	med	10 - 15
	Meat loaf	min	6 - 9		Gyros, kebab	low	5 - 10
	Ragout, gyros	med	7 - 12		Fish fillet, plain or breaded	low	10 - 20
	Ground meat	med	6 - 10		Fish fingers	med	8 - 12
	Bacon	min	5 - 8		French fries	max	4 - 6
					Stir-fries meals, e.g. fried vegetables with chicken	low	6 - 10
					Spring rolls	med	10 - 30
Fish 	Fish, fried, whole, e.g. trout	low	10 - 20	Miscel- laneous	Camembert/cheese	low	10 - 15
	Fish fillet, plain or breaded	low - med	10 - 20		Camembert/cheese	low	7 - 10
	Prawns, scampi	med	4 - 8		Dry ready meals that require water to be added, e.g. pasta	min	5 - 10
Egg dishes 	Pancakes**	max	-		Croutons	low	6 - 10
	Omelette**	min	3 - 6		Almonds/walnuts/pine nuts	med	3 - 15
	Fried eggs	min - med	2 - 6				
	Scrambled egg	min	4 - 9				
	Raisin pancake	low	10 - 15				
Potatoes 	French toast**	low	4 - 8				
	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				

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