

SIEMENS

Quick and easy cookingSensor Plus

No more boiling over. Just attach the sensor to the pot. The hob and cookingSensor Plus automatically maintain the selected temperature by communicating wirelessly via Bluetooth. This allows the power to be controlled with great precision to maintain an adequate temperature and provide excellent cooking results.
siemens-home.bsh-group.com

Siemens Home Appliances

i You will need to pair the cooking sensor to the hob once before using the cooking sensor mode for the first time (go to basic settings menu). Adjust the boiling point according to your home's height above sea level. See detailed descriptions in the chapters „Wireless cooking sensor“ and „Cooking sensor mode“ in the instruction manual for the hob.

Each cooking application requires a specific temperature for excellent results. The intelligent sensor allows you to set the required temperature for heating up food, simmering, boiling, cooking in a pressure cooker or deep-frying. During the cooking process temperature is constantly controlled and precisely maintained.



The wireless temperature sensor needs to be placed on the pot in order to use its functionality.

If you would like to buy an additional cooking sensor or your hob was initially not equipped with one, visit the Siemens website, contact specialized shops or our customer service, using the reference number HZ39050.



70°C

Heating up, keep warm, e.g. punch, stew.



85°C

Simmering with milk, e.g. panna cotta, rice pudding.

90°C

Simmering with water, e.g. rice, quinoa.



100°C

Boiling, e.g. pasta, gnocchis, vegetables.



115°C

Cooking in a pressure cooker, e.g. home-made stock, legumes.



160°C

Low temperature deep frying, e.g. doughnut, crullers.

170°C

Medium temperature deep frying, e.g. breaded fish, meatballs.

180°C








High temperature deep frying, e.g. frozen french fries.










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Below table shows various dishes and their ideal cooking temperature and approximate time. Cooking time may vary depending on the size and amount of food.

			 min.
Meat 	Simmering		
	Sausages ²	90°C	10-20
	Boiling		
	Meatballs ²	100°C	20-30
	Chicken ²	100°C	60-90
	Beef ²	100°C	60-90
	Cooking in pressure cooker		
	Chicken in pressure cooker ³	115°C	15-25
	Beef in pressure cooker ³	115°C	15-25
	Deep-frying		
Fish 	Chicken portions ⁴	170°C	10-15
	Meatballs ⁴	170°C	10-15
	Simmering		
	Stewed fish ²	90°C	15-20
Egg dishes 	Deep-frying		
	Deep-frying fish in beer-batter ⁴	170°C	10-15
	Deep-frying breaded fish ⁴	170°C	10-15
Vegetables and legumes 	Boiling		
	Boiled eggs ³	100 °C	5-10
	Boiling		
	Broccoli ²	100°C	10-20
	Cauliflower ²	100°C	10-20
	Spinach ²	100°C	5-10
	Brussels sprouts ²	100°C	30-40
	Green beans ²	100°C	15-30
	Chickpeas ³	100°C	60-90
	Peas ²	100°C	15-20
	Lentils ³	100°C	45-60
	Cooking in pressure cooker		
	Vegetables in pressure cooker ³	115°C	3-6
	Chickpeas in pressure cooker ³	115°C	25-35
	Beans in pressure cooker ³	115°C	25-35
	Lentils in pressure cooker ³	115°C	10-20
	Deep-frying		
	Deep-frying breaded vegetables ⁴	170°C	4-8
Potatoes 	Deep-frying vegetables in beer batter ⁴	170°C	4-8
	Deep-frying breaded mushrooms ⁴	170°C	4-8
	Deep-frying mushrooms in beer batter ⁴	170°C	4-8
	Simmering		
	Potato dumplings ²	85°C	30-40
	Boiling		
	Potatoes ³	100°C	30-45
	Gnocchi ²	100°C	3-6
	Sweet potatoes ³	100°C	30-45
	Cooking in pressure cooker		
	Potatoes in pressure cooker ³	115°C	10-20
	Sweet potatoes in a pressure cooker ³	115°C	10-20
	Deep-frying		
	Fresh potatoes ⁴	160°C	8-12

			 min.
Pasta and cereals 	Simmering		
	Parboiled rice ²	90°C	25-35
	Brown rice ³	90°C	45-55
	Basmati rice ³	90°C	8-12
	Wild rice ³	90°C	20-30
	Quinoa ²	90°C	10-12
	Polenta ¹	85°C	3-8
	Semolina puree ¹	85°C	5-10
	Boiling		
	Dry pasta ¹	100°C	7-10
	Fresh pasta ¹	100°C	3-5
	Whole grain pasta ¹	100°C	7-10
	Dry stuffed pasta ¹	100°C	15-20
	Fresh stuffed pasta ¹	100°C	5-8
Soups 	Cooking in pressure cooker		
	Rice in pressure cooker ³	115°C	6 - 8
	Brown rice in pressure cooker ³	115°C	12-18
	Simmering		
	Creamy soups ¹	90°C	10-15
Desserts 	Boiling		
	Homemade stock ³	100°C	60-90
	Instant soups ¹	100°C	5-10
	Cooking in pressure cooker		
	Homemade stock in pressure cooker ³	115°C	20-30
	Simmering		
	Rice pudding ¹	85°C	40-50
	Chocolate pudding ¹	85°C	3-5
	Boiling		
	Compote ³	100°C	15-25
Frozen products 	Deep-frying		
	Deep-frying doughnuts ⁴	160°C	5-10
	Deep-frying fritters ⁴	160°C	5-10
	Heating up / Keep warm		
	Vegetables with cream ¹	70 °C	15-20
Miscellaneous 	Boiling function		
	Green beans ²	100°C	15-30
	Deep-frying function		
	Deep-frying french fries ⁴	180°C	4-8
	Heating up/ Keep warm		
	Heating stew ³	70°C	10-20
	Heating hot spiced wine ³	70°C	5-15
	Simmering function		
	Heating milk ³	85°C	3-10

¹ Stir regularly.

² Heat and cook with the lid on. Add the food after the signal.

³ Add the food right at the beginning.

⁴ Heat the oil with the lid on. Fry in portions without the lid.