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COOKING PASSION SINCE 1877

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.
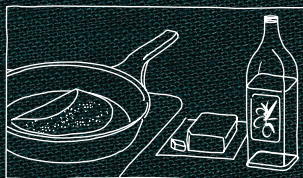
Instruction manual
Additional information can be found in the detailed instruction manual for the hob in chapter "Frying Sensor". Read it through carefully.

Method

I) Place the empty frying pan on the cooking zone.

II) Select the cooking zone.

III) Touch the 🍲 symbol. 🍲 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.
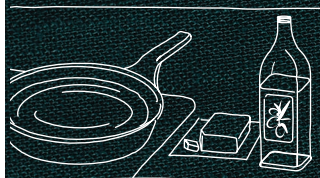
🌡	1	2	3	4	5
	Very low	**Low**	**Medium - low**	**Medium - high**	**High**
	Preparing and preserving sauces, steaming vegetables and frying food in extra virgin olive oil, butter or margarine.	Frying food using extra virgin olive oil, butter or margarine, e.g. omelettes.	Frying fish and thick food, e.g. meatballs and sausages.	Frying steaks, medium or well-done, frozen, breaded and fine foods, e.g. escalope, fresh ragout and vegetables.	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.

Meat		🌡	⏱ min.
Meat	Escalope, plain or breaded	4	6 - 10
	Fillet	4	6 - 10
	Chops*	3	10 - 15
	Cordon bleu, Wiener Schnitzel*	4	10 - 15
	Steak, rare (3 cm thick)	5	6 - 8
	Steak, medium or well-done (3 cm thick)	4	8 - 12
	Poultry breast (2 cm thick)*	3	10 - 20
	Sausages, pre-boiled or raw*	3	8 - 20
	Hamburger, meatballs, rissoles*	3	6 - 30
	Meat loaf	2	6 - 9
	Ragout, gyros	4	7 - 12
	Ground meat	4	6 - 10
	Bacon	2	5 - 8
Fish	Fish, fried, whole, e.g. trout	3	10 - 20
	Fish fillet, plain or breaded	3-4	10 - 20
	Prawns, scampi	4	4 - 8
Egg dishes	Pancakes**	5	-
	Omelette**	2	3 - 6
	Fried eggs	2-4	2 - 6
	Scrambled eggs	2	4 - 9
	Raisin pancake	3	10 - 15
	French toast**	3	4 - 8
Potatoes	Fried potatoes (boiled in their skin)	5	6 - 12
	Fried potatoes (made from raw potatoes)	4	15 - 25
	Potato fritter**	5	2,5 - 3,5
	Swiss rösti	1	50 - 55
	Glazed potatoes	3	15 - 20

		🌡	⏱ min.
Vege-tables	Garlic, onions	1-2	2 - 10
	Courgettes, aubergines	3	4 - 12
	Peppers, green asparagus	3	4 - 15
	Vegetables sautéed in oil, e.g. courgettes, green peppers	1	10 - 20
	Mushrooms	4	10 - 15
	Glazed vegetables	3	6 - 10
Frozen products	Escalope	4	15 - 20
	Cordon bleu*	4	10 - 30
	Poultry breast*	4	10 - 30
	Chicken nuggets	4	10 - 15
	Gyros, kebab	3	5 - 10
	Fish fillet, plain or breaded	3	10 - 20
	Fish fingers	4	8 - 12
	French fries	5	4 - 6
	Stir-fries meals, e.g. fried vegetables with chicken	3	6 - 10
	Spring rolls	4	10 - 30
	Camembert/cheese	3	10 - 15
Sauces	Tomato sauce with vegetables	1	25 - 35
	Béchamel sauce	1	10 - 20
	Cheese sauce, e.g. Gorgonzola sauce	1	10 - 20
	Reducing sauces, e.g. tomato sauce, Bolognese sauce	1	25 - 35
	Sweet sauces, e.g. orange sauce	1	15 - 25
Miscel-laneous	Camembert/cheese	3	7 - 10
	Dry ready meals that require water to be added, e.g. pasta	1	5 - 10
	Croutons	3	6 - 10
	Almonds/walnuts/pine nuts	4	3 - 15

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