Quick Reference Guide Frying Sensor

Electric cooktop model: CI481612, CI491612, CI491602.

This guide is not a substitute for the Use and Care Manual.

Read the Use and Care manual for detailed instructions and important safety notices.

Cooking safety

CAUTION

If Frying sensor is not working properly, overheat may result causing smoke and damage to the pan.

WHEN FRYING WITH FRYING SENSOR OBSERVE THE FOLLOWING:

- use the Gaggenau system pan only

- do not place a lid on the system pan

- never leave frying fat unattended

- use only fat which is suitable for frying. For butter, margarine, olive oil choose level **min.**

- Frying sensor is not suitable for boiling.

Frying levels

_ min	low temperature (e.g., omelette, french toast, fried food in butter or olive oil).
= med	medium–low temperature (e.g., fish, hamburger, chicken breast and pancakes).
≡ med plus	medium–high temperature (e.g., veal cutlet, ground meat, vegetables).
≡. max	high temperature (e.g.,steaks medium rare, fried boiled potatos).

Setting Frying Sensor

Place the pan in the center of the heating element. Select the right temperature setting from the table.

1 Turn on the cooktop.

2 Select the hotplate and heat setting required: move the twistpad towards the symbol of the cooking zone.

3 Within 5 seconds, press the 🌡 symbol. Turn the twistpad until the desired frying level symbol ≡ appears at the display.
The cooking zone starts heating up the pan. The frying level symbol symbol ≡ appears until the frying temperature is reached. Then a beep sounds. ≡ disappears.

4 Add the frying fat and then the food into the pan. Take the frying time, recomended at the cooking table into account. Turn the food as usual so that it does not burn.

When the meal is ready

Select the hotplate and press the 🌡 symbol. Then remove the pan.

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Cooking table

The table shows which temperature setting is suitable for each type of food. The cooking time may vary according to the type, weight, thickness and quality of the food.

The recomended temperature levels have been fit to the Gaggenau System pan.

With an other pan type the Frying function does not work.

		Temperature setting	Total frying time from the beep
Meat	Veal cutlet in breadcrumbs (5/8" thick)	med plus	6–10 Min
	Filet (pork, beef or veal), medium (1" thick)	med plus	6–10 Min
	Pork chop, boneless or bone–in (1" thick)	med	10–17 Min
	Lamb chop, medium (1/2" thick)	med	8–15 Min
	Beef steaks medium rare (3/4" thick)	max	8–10 Min
	Beef steak medium or well done (3/4" thick)	med plus	8–12 Min
	Chicken breast (1"thick)	min	20–30 Min
	Skillet–fried chicken	min	25–35 Min
	Sausages / Hot Dogs (∅ 1/2 – 1 1/8")	med	8–20 Min
	Hamburger	med	6–12 Min
	Thin slices of meat	med plus	7–12 Min
	Ground meat	med plus	6–10 Min
	Bacon	min	5–8 Min
Fish	Fish, fried (whole)	med	15–25 Min
	Fish filets with or without breadcrumbs	med / med plus	10–20 Min
	Salmon steak (1" thick)	med	8–12 Min
	Tuna steak, well done (1" thick)	med	8–12 Min
	Shrimps	med plus	4–8 Min
	Scallops	med plus	5–8 Min
Egg dishes	Pancakes	med	continuous frying
	Omelets	min	continuous frying
	Fried eggs	min	2–6 Min
	Scrambled eggs	min	2–4 Min
	French Toast	min	continuous frying
Potatoes	Fried boiled potatoes	max	6–12 Min
	Fried raw potatoes	med	15–25 Min
	Hash browns	min	20–30 Min
Vegetables	Garlic / Onions	min	2–10 Min
	Squash / Egg plant	med	4–12 Min
	Mushrooms	med plus	10–15 Min
	Stir–fried vegetables	med plus	10–12 Min
Frozen products	Chicken breast	min	10–30 Min
	Stir–fried vegetables	min	8–15 Min
	Spring rolls / egg rolls (3/4 – 1 1/4" thick)	med	10–30 Min
Ready–made meals	Potato products e.g. fried potatoes	med	10–15 Min
	Potato products e.g. Hash browns	min	10–20 Min
	Pasta (added with water)	min	4–6 Min
Misc.	Rice noodles / Fried rice	max	8–15 Min
	Baked Camembert / Baked cheese	med	7–10 Min
	Tofu	med	8–12 Min
	Croûtons	med	6–10 Min
	Roast almonds, nuts, pine kernel *)	min	3–7 Min

*) Place into the cold pan.