



Quick and easy COOKING SENSOR MODE

Instruction manual

Additional information can be found in the detailed instruction manual for the cooktop in chapter "Cooking Sensor Mode". Read it through carefully.

The wireless cooking sensor allows you to select the best way to prepare every food as you wish. The sensor measures the temperature of the pot continuously. This allows the power to be controlled with great precision to maintain a constant temperature and provide perfect cooking results.



Cooking Sensor

This function allows you to heat food, cook at low temperature, boil, cook with a pressure cooker and deep fry in a pot, all at a controlled temperature.



The wireless temperature sensor is required in order for you to use the cooking sensor mode. The sensor is an optional accessory and not included with your THERMADOR® cooktop. The sensor can be purchased in the THERMADOR® eShop or by phone.

USA

<http://store.thermador.com/us>

Canada

If you live in any of the Atlantic provinces, Ontario, or Québec contact:

Marcone

1.800.287.1627

If you live in any of the Territories, Manitoba, Saskatchewan, Alberta, or British Columbia contact:

Reliable Parts

1.800.663.6060



155 °F

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



185 °F

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



195 °F

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



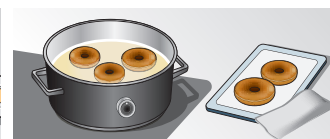
212 °F

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



240 °F

Cooking in a pressure cooker, e.g. homemade stock, legumes.



320 °F

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

340 °F

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

350 °F

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



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The following chart shows a selection of dishes for food categories. The temperature and duration of the cooking time may vary depending on the size of food, the amount of food, and individual preferences.

			 min.
Meat 	Simmering		
	Sausages ²	195°F	10-20
	Boiling		
	Meatballs ²	212°F	20-30
	Chicken ²	212°F	60-90
	Beef ²	212°F	60-90
	Cooking in pressure cooker		
	Chicken in pressure cooker ³	240°F	15-25
	Beef in pressure cooker ³	240°F	15-25
	Deep-frying		
Fish 	Chicken portions ⁴	340°F	10-15
	Meatballs ⁴	340°F	10-15
	Simmering		
	Stewed fish ²	195°F	15-20
Egg dishes 	Deep-frying		
	Deep-frying fish in beer-batter ⁴	340°F	10-15
	Deep-frying breaded fish ⁴	340°F	10-15
Vegetables and legumes 	Boiling		
	Boiled eggs ³	212 °F	5-10
	Boiling		
	Broccoli ²	212°F	10-20
	Cauliflower ²	212°F	10-20
	Spinach ²	212°F	5-10
	Brussels sprouts ²	212°F	30-40
	Green beans ²	212°F	15-30
	Chickpeas ³	212°F	60-90
	Peas ²	212°F	15-20
	Lentils ³	212°F	45-60
	Cooking in pressure cooker		
	Vegetables in pressure cooker ³	240°F	3-6
	Chickpeas in pressure cooker ³	240°F	25-35
	Beans in pressure cooker ³	240°F	25-35
	Lentils in pressure cooker ³	240°F	10-20
	Deep-frying		
	Deep-frying breaded vegetables ⁴	340°F	4-8
	Deep-frying vegetables in beer batter ⁴	340°F	4-8
Potatoes 	Deep-frying breaded mushrooms ⁴	340°F	4-8
	Deep-frying mushrooms in beer batter ⁴	340°F	4-8
	Simmering		
	Potato dumplings ²	185°F	30-40
	Boiling		
	Boiling potatoes ³	212°F	30-45
	Gnocchi ²	212°F	3-6
	Boiling sweet potatoes ³	212°F	30-45
	Cooking in pressure cooker		
	Potatoes in pressure cooker ³	240°F	10-20
	Sweet potatoes in a pressure cooker ³	240° F	10-20
	Deep-frying		
	Fresh potatoes ⁴	320°F	8-12

			 min.
Pasta and cereals 	Simmering		
	Parboiled rice ²	195°F	25 - 35
	Brown rice ³	195°F	45-55
	Basmati rice ³	195°F	8-12
	Wild rice ³	195°F	20-30
	Quinoa ²	195°F	10-12
	Polenta ¹	185°F	3 - 8
	Semolina puree ¹	185°F	5 - 10
	Boiling		
	Dry pasta ¹	212°F	7 - 10
	Fresh pasta ¹	212°F	3-5
	Whole grain pasta ¹	212°F	7-10
	Dry stuffed pasta ¹	212°F	15-20
	Fresh stuffed pasta ¹	212°F	5-8
Soups 	Cooking in pressure cooker		
	Rice in pressure cooker ³	240°F	6 - 8
	Brown rice in pressure cooker ³	240°F	12-18
	Simmering		
Desserts 	Creamy soups ¹	195°F	10 - 15
	Boiling		
	Homemade stock ³	212°F	60 - 90
	Instant soups ¹	212°F	5 - 10
	Cooking in pressure cooker		
	Homemade stock in pressure cooker ³	240°F	20 - 30
	Simmering		
	Rice pudding ¹	185°F	40-50
	Chocolate pudding ¹	185°F	3-5
	Boiling		
Frozen products 	Compote ³	212°F	15-25
	Deep-frying		
	Deep-frying doughnuts ⁴	320°F	5-10
	Deep-frying fritters ⁴	320°F	5-10
	Heating up / Keep warm		
	Vegetables with cream ¹	155 °F	15-20
	Boiling function		
	Green beans ²	212°F	15-30
	Deep-frying function		
	Deep-frying french fries ⁴	350°F	4-8
Miscellaneous 	Heating up/ Keep warm		
	Heating stew ³	155°F	10-20
	Heating hot spiced wine ³	155°F	5-15
	Simmering function		
	Heating milk ³	185°F	3-10

¹ Stir regularly.

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

³ Add the food right at the beginning.

⁴ Heat the oil with the lid on. Fry in portions with the lid off.