

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 measure 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.

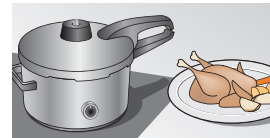
195 °F

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



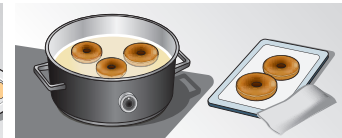
212 °F

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 | | |
| Chicken portions ⁴ | 340°F | 10-15 |
| Meatballs ⁴ | 340°F | 10-15 |
| Fish  | | |
| Simmering | | |
| Stewed fish ² | 195°F | 15-20 |
| Deep-frying | | |
| Deep-frying fish in beer-batter ⁴ | 340°F | 10-15 |
| Deep-frying breaded fish ⁴ | 340°F | 10-15 |
| Egg dishes  | | |
| Boiling | | |
| Boiled eggs ³ | 212 °F | 5-10 |
| Vegetables and legumes  | | |
| 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 |
| Deep-frying breaded mushrooms ⁴ | 340°F | 4-8 |
| Deep-frying mushrooms in beer batter ⁴ | 340°F | 4-8 |
| Potatoes  | | |
| 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 |
| Cooking in pressure cooker | | |
| Rice in pressure cooker ³ | 240°F | 6 - 8 |
| Brown rice in pressure cooker ³ | 240°F | 12-18 |
| Soups  | | |
| Simmering | | |
| 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 |
| Desserts  | | |
| Simmering | | |
| Rice pudding ¹ | 185°F | 40-50 |
| Chocolate pudding ¹ | 185°F | 3-5 |
| Boiling | | |
| Compote ³ | 212°F | 15-25 |
| Deep-frying | | |
| Deep-frying doughnuts ⁴ | 320°F | 5-10 |
| Deep-frying fritters ⁴ | 320°F | 5-10 |
| Frozen products  | | |
| 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.