



Using the Frying Sensor

Ingredients

Method

The perfect fry sensor helps to save energy and prevent oils from overheating.

Regulating the heat can also stop food soaking up excess fat when the temperature is too low, or burning on the outside and not cooking on the inside if the temperature is too high.

[Click here to learn more about NEFF induction cooktops](#) or here for [more information about the NEFF frying pan](#).

Suggested fry sensor settings:

Level one is very low, it is perfect for creating and reheating sauces.

Level two is low, it is for frying and gently cooking foods like omelettes.

Level three is medium-low, for cooking meats like fish, sausages and meatballs.

Level four is medium-high and should be used for cooking steaks medium to well done, or dishes like schnitzels and vegetables.

Level five is high and can be used for fried potatoes or steaks cooked rare.

Notes
