BOSCH

Quick Reference Guide AutoChef™
Electric cooktop model: NET 8654 UC, NET 8054 UC

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.

Frying levels

min

e.g.
• Omelette
• French Toast
• Hash browns
• Fried food in butter or olive oil

low

e.g.
• Pork chop
• Hamburger
• Chicken breast
• Pancakes

med

e.g.
• Veal Cutlet
• Ground meat
• Thin slices of meat
• Vegetables

max

e.g.
• Steaks medium rare
• Fried boiled potatoes

Setting the AutoChef™ feature

Place the pan in the center of the heating element.
1. Turn on the cooktop.
2. Touch **AutoChef™**.
A lights up. The frying level options appear on the display menu.

3. Within the next 5 seconds, select the desired frying level using the number keys below the display menu.
AutoChef™ is enabled.
The temperature symbol ☰ appears until the frying temperature is reached. Then a beep sounds. ☰ disappears.
4. Add the frying oil and then the food to the pan.
Turn the food as usual so that it does not burn.
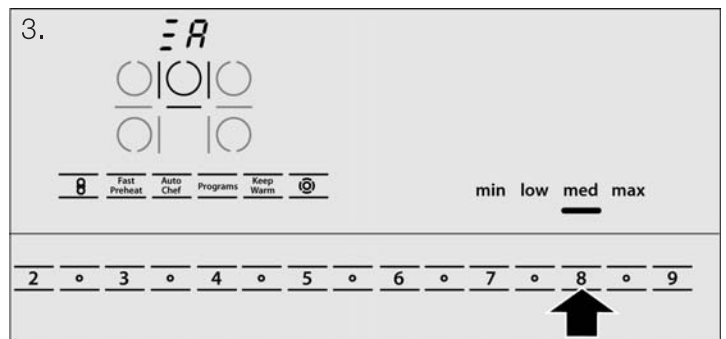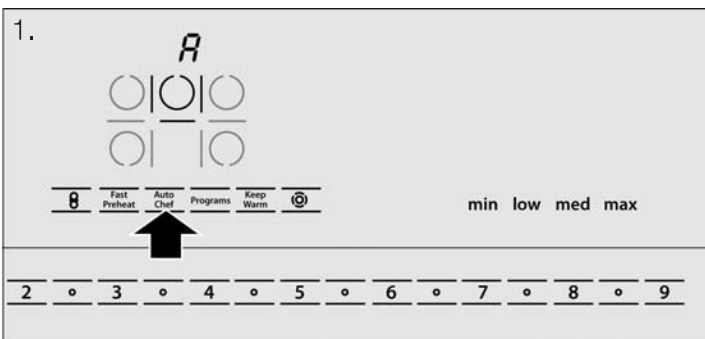
	Frying level	Total frying time from signal
Meat		
Pork chop, boneless or bone-in (1" thick)	low	10-17 min
Beef steak medium rare (¾" thick)	max	8-10 min
Beef steak medium or well done (¾" thick)	med	8-12 min
Skillet-fried chicken	min	25-35 min
Hamburger	low	6-12 min
Ground meat	med	6-10 min
Fish		
Fish fillet with or without breadcrumb	low/med	10-20 min
Shrimps	med	4-8 min
Egg dishes		
Pancakes	low	continuous frying
French Toast, Omelette	min	
Fried eggs, scrambled eggs	min	2-6 min

	Frying level	Total frying time from signal
Potatoes		
Hash browns	min	20-30 min
Vegetables		
Squash/Egg plant	low	4-12 min
Stir-fried vegetables	med	10-12 min
Frozen products		
Chicken nuggets, Chicken patties	med	8-15 min
Fish fillet in breadcrumb	low	10-20 min
Fish sticks	med	8-12 min
Stir-fried vegetables	min	8-15 min
Ready-made meals		
Pasta (with added water)	min	4-6 min
Misc.		
Roast almonds, nuts, pine kernel*	min	3-7 min

*Place in cold pan

Frying program settings

P 1	Ground meat
P 2	Hamburger, Pork Chop
P 3	Steak medium rare
P 4	Steak medium or well done
P 5	Fish
P 6	Pancakes, French Toast
P 7	Frozen oven french fries
P 8	Stir-fried vegetables
P 9	Omelette, eggs

NOTE: Use the frying program settings with the system pan only.

Selecting the frying program setting

Place the pan in the center of the heating element.

1. Turn on the cooktop.

2. Touch **Programs**.

P0 lights up.

3. Within the next 10 seconds, select the desired frying program using the number keys.

The frying program setting is activated.

The temperature symbol ⋮ appears alternating with the program number until the frying temperature is reached. Then a beep sounds. ⋮ disappears.

4. Add the frying oil and then the food to the pan.

Turn the food as usual so that it does not burn.

Cooking safety

WARNING
If AutoChef™ is not working properly, overheat may result causing smoke and damage to the pan.

WHEN COOKING WITH AUTOCHEF™ OBSERVE THE FOLLOWING:
- use the system pan provided with your cooktop
- always put the pan in the center of the heating element
- do not place a lid on the system pan
- never leave frying fat unattended - only use fat suitable for frying
- AutoChef™ is not suitable for boiling
- When using butter, margarine or olive oil choose **min**

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