



BOSCH

Quick Reference Guide **AutoChef™**

Electric cooktop model: NETP066SUC, NETP666SUC

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



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



- e.g.
- Pork chop
 - Hamburger
 - Fish
 - Pancakes



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



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

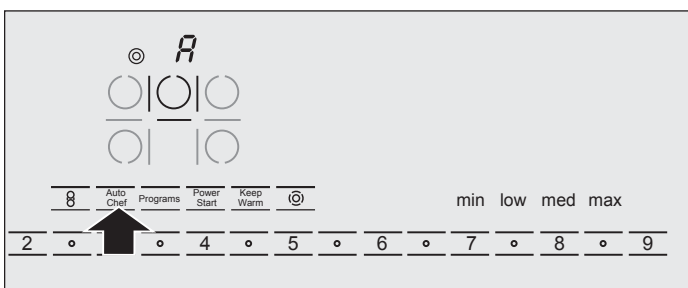
Setting the **AutoChef™** feature

Note:

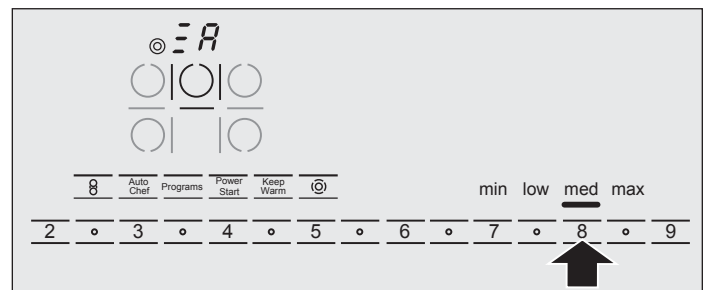
- If **AutoChef™** is fitted on a two-circle cooking zone, the feature can only be used on the entire cooking zone.
- If **AutoChef™** is fitted on the three circle cooking zone of your cooktop, the outer heating ring is not available while using this feature.
- If only the inner section of the cooking zone is activated, the additional ring will automatically be turned on once you select the **AutoChef™** feature.

Place the pan in the center of the heating element.

1. Select the cooking zone with the **AutoChef™** feature.
2. Touch **AutoChef™**. **A** lights up. The frying level options appear on the display menu.



3. Select the desired frying level using the number keys on the display menu. **AutoChef™** is enabled. The heating element in the center turns on automatically. The temperature symbol Ξ appears until the frying temperature is reached. Then a beep sounds. Ξ disappears.



4. Add the frying oil and then the food to the pan. Turn the food as usual to avoid burning.

AutoChef™ frying chart

		Frying level	Total frying time from signal
Meat	Pork chop, boneless or bone-in (1" thick)	low	10-17 min
	Beef steaks medium rare (3/4" thick)	max	8-10 min
	Beef steaks medium or well done (3/4" 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 breadcrumbs	low/med	10-20 min
	Shrimps	med	4-8 min
Egg dishes	Pancakes	low	continuous frying
	French Toast, Omelette	min	continuous frying
	Fried eggs, Scrambled eggs	min	2-6 min
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

Program	Dish
P1	Ground meat
P2	Hamburger, Pork chop
P3	Steak medium rare
P4	Steak medium or well done
P5	Fish
P6	Pancakes, French Toast
P7	Frozen oven French fries
P8	Stir-fried vegetables
P9	Omelette, eggs

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

Cooking safety

WARNING

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

Selecting the frying program setting

Place the pan in the center of the heating element.

1. Select the cooking zone with the **AutoChef™** feature.
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. **P3** appears until the frying temperature is reached. A beep sounds. The temperature symbol **°** disappears and the program number is displayed again.
4. Add the frying oil and then the food to the pan. Turn the food as usual to avoid burning.

When cooking with AutoChef™ observe the following:

- use the system pan for frying
- 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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