



BOSCH

Quick Reference Guide AutoChef®

Induction cooktop model: NIT8066UC, NIT8066SUC, NIT8666UC, NIT8666SUC

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
 - Fish
 - Pancakes

med



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

max

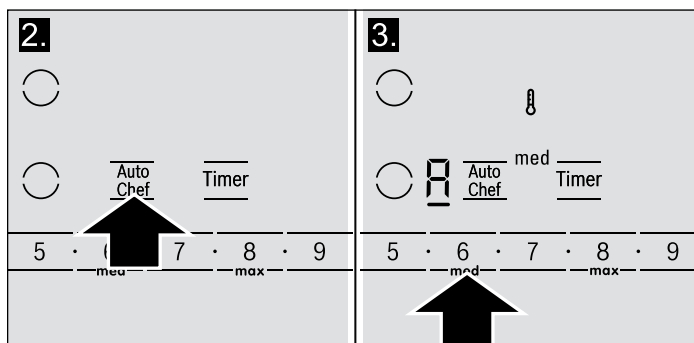


- e.g.
- Steaks medium rare
 - Fried boiled potatoes

Setting the AutoChef® feature

Select the appropriate frying level from the chart. Place the system pan in the center of the element. The cooktop must be on.

1. Select the element.
2. Touch **AutoChef®**. The lights up on the element display. The symbol lights up on the display.
3. Select the desired frying level using the number keys.
The selected frying level is displayed.



The temperature symbol stays lit until the temperature is reached. Then a beep sounds, disappears.

4. Add the frying oil to the pan, then add the ingredients. Turn the food over as usual to avoid burning.

Turning off AutoChef®

Select the heating element and touch **AutoChef®**.

AutoChef® frying chart

		Frying level	Total frying time from signal
Meat	Pork chop, boneless or bone-in (1" thick)	low	10-17 min
	Veal cutlet in breadcrumb (5/8" thick)	med	6-10 min
	Fillet (1" thick)	med	6-10 min
	Cordon bleu	low	15-20 min
	Beef steaks medium rare (¾" thick)	max	8-10 min
	Beef steaks medium or well done (¾" thick)	med	8-12 min
	Chicken breast (1" thick)	min	20-30 min
	Skillet-fried chicken	min	25-35 min
	Sausages e.g. hot dogs (ø ½ - 1½")	low	8-20 min
	Hamburger	low	6-12 min
	Thin slices of meat	med	7-12 min
	Ground meat	med	6-10 min
	Bacon	min	5-8 min
Fish	Fish, fried (whole)	low	15-25 min
	Fish fillet with or without breadcrumbs	low/med	10-20 min
	Shrimps	med	4-8 min
Egg dishes	Pancakes	low	continuous frying
	Omelettes	min	continuous frying
	Fried eggs	min	2-6 min
	Scrambled eggs	min	2-4 min
	French toast	min	continuous frying
Potatoes	Fried boiled potatoes	max	6-12 min
	Fried raw potatoes	low	15-25 min
	Hash browns	min	20-30 min
Vegetables	Garlic/Onions	min	2-10 min
	Squash, Egg plant	low	4-12 min
	Mushrooms	med	10-15 min
	Stir-fried vegetables	med	10-12 min
Frozen products	Chicken nuggets, Chicken patties	med	8-15 min
	Cordon bleu	min	10-30 min
	Chicken breast	low	10-30 min
	Fish fillet in bread crumb	low	10-20 min
	Fish sticks	med	8-12 min
	Oven French fries	max	4-6 min
	Stir-fried vegetables	min	8-15 min
	Spring rolls/Eggrolls (¾-1¼" thick)	low	10-30 min
Ready-made meals	Potato products e.g. fried potatoes	low	10-15 min
	Potato products e.g. hash browns	min	10-20 min
	Pasta (with added water)	min	4-6 min
Misc.	Baked camembert/Baked cheese	low	7-10 min
	Roast almonds, nuts, pine kernel*	min	3-7 min

* Place in cold pan

Cooking safety

CAUTION

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

When cooking with **AutoChef®** observe the following:

- only use pans that are suitable for use with **AutoChef®**. Suitable frying pans are available as an optional accessory.
- 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**