


Quick Reference Guide AutoChef™

Electric cooktop model: NIT 8065 UC, NIT 8665 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

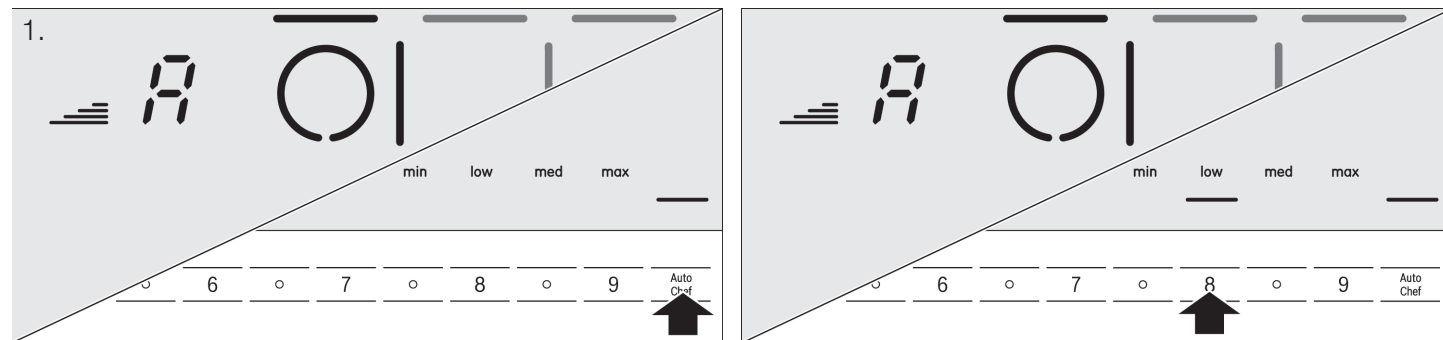
<p>min</p>  <p>e.g.</p> <ul style="list-style-type: none"> • Omelette • French Toast • Fried food in butter or olive oil 	<p>low</p>  <p>e.g.</p> <ul style="list-style-type: none"> • Fish • Hamburger • Chicken breast • Pancakes 	<p>med</p>  <p>e.g.</p> <ul style="list-style-type: none"> • Veal Cutlet • Ground meat • Vegetables 	<p>max</p>  <p>e.g.</p> <ul style="list-style-type: none"> • Steaks rare medium • Fried boiled potatoes
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Setting AutoChef™

Place the pan in the center of the heating element.

1. Turn on the cooktop.
2. Select the required hotplate.
3. Touch **AutoChef™**.
A lights up. The frying level options appear on the display menu.

4. 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.
5. Add the frying fat and then the food to the pan.
Turn the food as usual so that it does not burn.



Cooking table

	frying level	Total frying time from signal	frying level	Total frying time from signal
Meat				
Pork chop, boneless or bone-in (1" thick)	low	10-17 min		
Beef steak rare medium (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		
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 programs

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

Setting the frying programs

Place the pan in the center of the heating element.

1. Turn on the cooktop.
2. Touch **Programs**.
P lights up.
3. Within the next 5 seconds, select the desired frying program using the number keys.
The frying program setting is activated.
The temperature symbol  appears until the frying temperature is reached. Then a beep sounds.  disappears.
4. Add the frying fat and then the food to the pan.
Turn the food as usual so that it does not burn.

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

Cooking safety

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

WHEN FRYING WITH AUTOCHF™ OBSERVE THE FOLLOWING:

- use the included system pan only
- do not place a lid on the system pan
- never leave frying fat unattended
- use only fat which is suitable for frying for butter, margarine, olive oil choose **min**
- AutoChef™ is not suitable for boiling