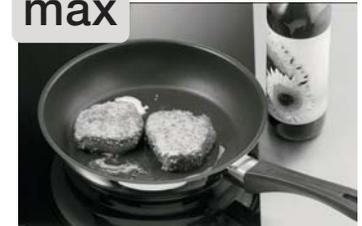# BOSCH

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 rare medium
- Fried boiled potatos

Setting the AutoChef™ feature

Place the pan in the center of the heating element.
1. Turn on the cooktop.
2. Touch **AutoChef™**.
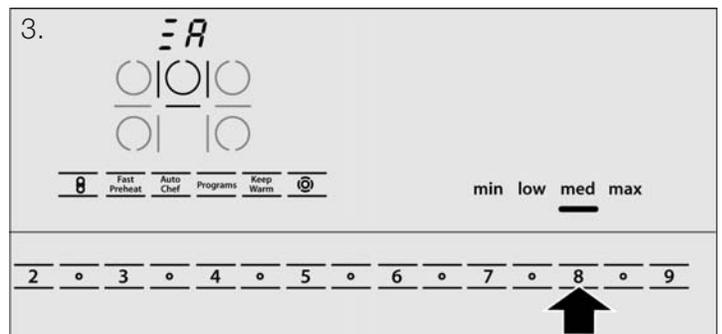*Ḁ* lights up. The frying level options appear on the display menu.
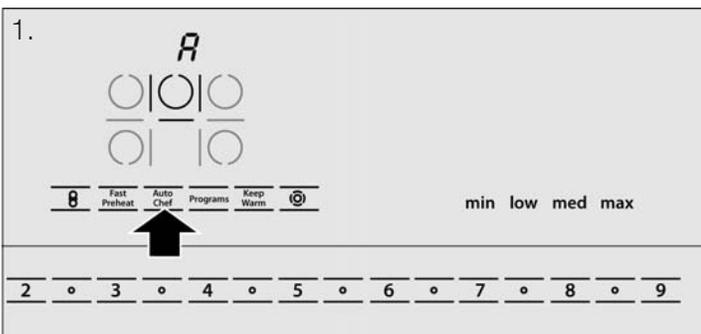
3. Within the next 5 seconds, select the desired frying level using the number keys below the display menu.
AutoChef™ is enabled.
The temperature symbol *Ξ* appears until the frying temperature is reached. Then a beep sounds. *Ξ* disappears.
4. Add the frying fat and then the food to the pan.
Turn the food as usual so that it does not burn.

AutoChef™ frying chart

Meat	Frying level	Total frying time from signal		Potatoes	Frying level	Total frying time from signal
Pork chop, boneless or bone-in (1" thick)	low	10-17 min		Hash browns	min	20-30 min
Beef steak rare medium (¾" thick)	max	8-10 min		**Vegetables**		
Beef steak medium or well done (¾" thick)	med	8-12 min		Squash/Egg plant	low	4-12 min
Skillet-fried chicken	min	25-35 min		Stir-fried vegetables	med	10-12 min
Hamburger	low	6-12 min		**Frozen products**		
Ground meat	med	6-10 min		Chicken nuggets, Chicken patties	med	8-15 min
Fish				Fish fillet in breadcrumb	low	10-20 min
Fish fillet with or without breadcrumb	low/med	10-20 min		Fish sticks	med	8-12 min
Shrimps	med	4-8 min		Stir-fried vegetables	min	8-15 min
Egg dishes				**Ready-made meals**		
Pancakes	low	continuous frying		Pasta (with added water)	min	4-6 min
French Toast, Omelette	min			**Misc.**		
Fried eggs, scrambled eggs	min	2-6 min		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 rare medium

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 $\equiv$ appears alternating with the program number until the frying temperature is reached. Then a beep sounds. $\equiv$ disappears.

4. Add the frying fat 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 FRYING WITH AUTOCHEF™ OBSERVE THE FOLLOWING:

- use the system pan only
- 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
- AutoChef™ is not suitable for boiling

BOSCH