



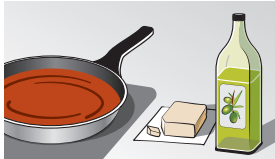
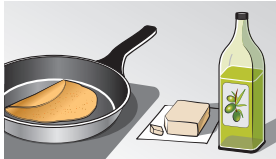



# BOSCH

## Quick Reference Guide **AutoChef®**

Electric cooktop model: NETP0668SUC, NETP668SUC

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



 1	 2	 3	 4	 5
<b>Very low</b>	<b>Low</b>	<b>Medium - low</b>	<b>Medium - high</b>	<b>High</b>
e.g. Preparing and reducing sauces, sweating vegetables and frying food in extra virgin olive oil, butter or margarine.	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. • Steak medium rare • Fried boiled potatoes

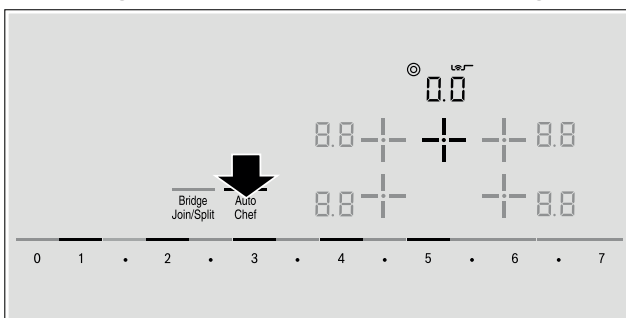
### Setting the AutoChef® feature

#### 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

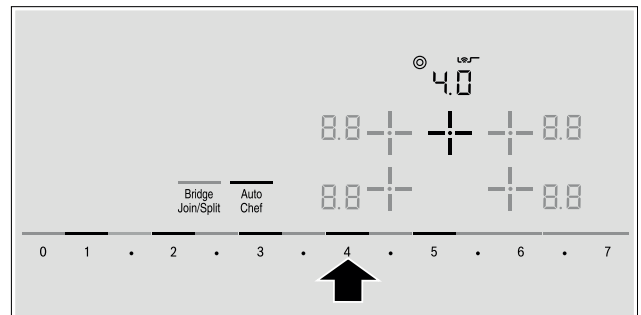
Place the pan in the center of the heating element.



1. Select the cooking zone with the **AutoChef®** feature.
2. Touch the AutoChef key.  and the  indicator light up in the element display. The frying levels 1 - 5 appear in the settings area.



3. Select the desired frying level using the number keys on the display menu.

**AutoChef®** is activated.



The  indicator blinks until the set frying temperature is reached. Then a beep sounds. The  indicator stops blinking.

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
<b>Meat</b>	Pork chop, boneless or bone-in (1" thick)	3	10 - 17 min
	Veal cutlet in breadcrumb (¾" thick)	4	6 - 10 min
	Beef steaks medium rare (¾" thick)	5	8 - 10 min
	Beef steaks medium or well done (¾" thick)	4	8 - 12 min
	Skillet-fried chicken	2	25 - 35 min
	Hamburger	3	6 - 12 min
	Ground meat	4	6 - 10 min
<b>Fish</b>	Fish fillet with or without breadcrumbs	3/4	10 - 20 min
	Shrimps	4	4 - 8 min
<b>Egg dishes</b>	Pancakes	3	continuous frying
	French toast, Omelettes	2	continuous frying
	Fried eggs	2	2 - 6 min
	Scrambled eggs	2	2 - 4 min
<b>Potatoes</b>	Hash browns	2	20 - 30 min
	Fried boiled potatoes	5	6 - 12 min
<b>Vegetables</b>	Garlic/onions	1/2	2 - 10 min
	Squash, egg plant	3	4 - 12 min
	Stir-fried vegetables	4	10 - 12 min
<b>Frozen products</b>	Chicken nuggets, chicken patties	4	8 - 15 min
	Fish fillet in breadcrumbs	3	10 - 20 min
	Fish sticks	4	8 - 12 min
	Stir-fried vegetables	2	8 - 15 min
	Spring rolls/eggrolls (¾ - 1¼" thick)	3	10 - 30 min
<b>Sauces</b>	Tomato sauce with vegetables	1	25 - 35 min
	Béchamel sauce	1	10 - 20 min
	Cheese sauce, e.g. Gorgonzola sauce	1	10 - 20 min
	Reducing sauces, e.g. Bolognese sauce, tomato sauce	1	25 - 35 min
	Desert sauces, e.g. orange sauce	1	15 - 25 min
<b>Ready-made meals</b>	Potato products, e.g. fried potatoes	3	10 - 15 min
	Potato products, e.g. hash browns	2	10 - 20 min
	Pasta (with added water)	2	4 - 6 min
<b>Misc.</b>	Baked camembert/baked cheese	3	7 - 10 min
	Roast almonds, nuts, pine kernel*	2	3 - 7 min

\* Place in cold pan

## 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 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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