



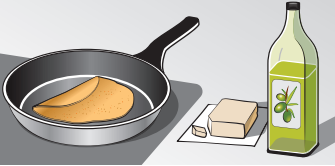



BOSCH

Quick Reference Guide **AutoChef®**

Induction cooktop model: NIT8668SUC, NIT8668UC, NIT8068SUC, NIT8068UC



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	low	med	max
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

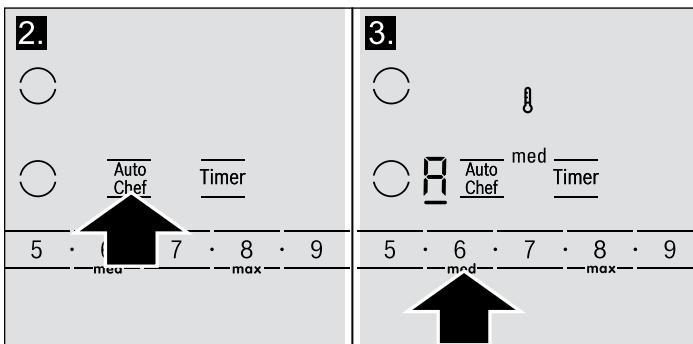
Select the appropriate frying level from the chart. Place the system pan in the center of the element. The cooktop must be on.



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

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**.



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

AutoChef® frying chart

		Temperature setting	Total frying time from signal (mins.)
Meat	Escalope, plain or breaded	med	6 - 10
	Fillet	med	6 - 10
	Chops*	low	10 - 15
	Cordon bleu, Wiener Schnitzel*	med	10 - 15
	Steak, rare; 1¼" (3 cm) thick	max	6 - 8
	Steak, medium or well-done; 1¼" (3 cm) thick	med	8 - 12
	Poultry breast; ¾" (2 cm) thick*	low	10 - 20
	Sausages, pre-boiled or raw*	low	8 - 20
	Hamburger, meatballs, rissoles*	low	6 - 30
	Meat loaf	min	6 - 9
	Gyros	med	7 - 12
	Ground meat	med	6 - 10
Bacon	min	5 - 8	
Fish	Fish, fried, whole, e.g. trout	low	10 - 20
	Fish fillet, with or without breadcrumbs	low - med	10 - 20
	Shrimp	med	4 - 8
Egg dishes	Pancakes**	max	-
	Omelette**	min	3 - 6
	Fried eggs	min - med	2 - 6
	Scrambled eggs	min	4 - 9
	Raisin pancake	low	10 - 15
	French toast**	low	4 - 8
Potatoes	Fried potatoes; boiled in their skin	max	6 - 12
	French fries; made from raw potatoes	med	15 - 25
	Potato fritter**	max	2,5 - 3,5
	Glazed potatoes	low	15 - 20
Vegetables	Garlic, onions	min	2 - 10
	Squash, egg plant	low	4 - 12
	Peppers, green asparagus	low	4 - 15
	Mushrooms	med	10 - 15
	Glazed vegetables	low	6 - 10
Frozen products	Escalope	med	15 - 20
	Cordon bleu*	med	10 - 30
	Poultry breast*	med	10 - 30
	Chicken nuggets	med	10 - 15
	Gyros, kebab	low	5 - 10
	Fish fillet, with or without breadcrumbs	low	10 - 20
	Fish sticks	med	8 - 12
	French fries	max	4 - 6
	Stir-fried meals, e.g. fried vegetables with chicken	low	6 - 10
	Spring rolls	med	10 - 30
	Camembert/cheese	low	10 - 15
Miscellaneous	Camembert/cheese	low	7 - 10
	Dry ready meals that require water to be added, e.g. pasta	min	5 - 10
	Croutons	low	6 - 10
	Almonds/walnuts/pine nuts	med	3 - 15

* Turn several times. / ** Total cooking time per portion. Fry in succession.

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**