



## 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

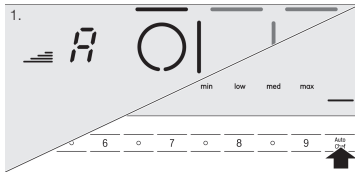


- |   |   |  |   |
|---|---|--|---|
| <p><b>min</b></p> <p>e.g.</p> <ul style="list-style-type: none"> <li>• Omelette</li> <li>• French Toast</li> <li>• Fried food in butter or olive oil</li> </ul> | <p><b>low</b></p> <p>e.g.</p> <ul style="list-style-type: none"> <li>• Fish</li> <li>• Hamburger</li>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

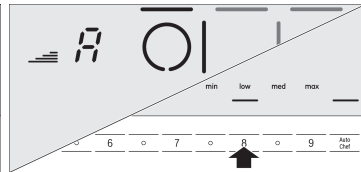
### Setting AutoChef™

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



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