▣ Short Instruction AutoPilot Programs

BOSCH
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You can prepare food very easily using the various programmes. Simply select a programme and the appliance will apply the optimal settings for you.

To achieve good results, the cooking compartment must not be too hot. Allow the cooking compartment to cool before starting the programme.

Cookware

▶ Follow the instructions provided by the cookware manufacturer.

A | Suitable cookware:

▶ Use cookware that is heat-resistant up to 300 °C.

▶ Glass or glass ceramic cookware is best. The grill can heat through the glass lid and the roast will become nice and crispy on the outside.

▶ Roasting dishes made from stainless steel are not ideal.Their shiny surface reflects a high proportion of the radiated heat.The food will brown less readily and the meat will be less well done. If you are using a stainless steel roasting dish, remove the lid once the programme has come to an end. Grill the meat at grill setting 3 for an additional 8 to 10 minutes.

▶ The food will brown more quickly from below if you use a roasting dish made of enamelled steel, cast iron or die-cast aluminium.Add a little more liquid.

Tip: If the gravy is too light or too dark, add less or more liquid next time.

B | Unsuitable cookware:

▶ Cookware made of bright, shiny aluminium, unglazed clay or plastic, and cookware with plastic handles, is not suitable.
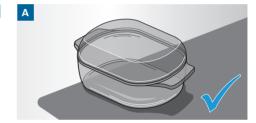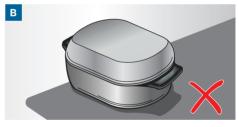
C | Size of the cookware:

▶ The roast should cover around two thirds of the cookware base.This will ensure that you get good meat juices.

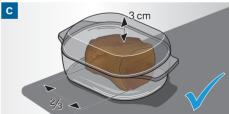▶ The distance between the meat and the lid should be at least 3 cm. The meat may expand as it roasts.

Programmes

▶ When the roast is ready, it can be left to rest for an additional 10 minutes in the cooking compartment with the appliance switched off and the door closed. This allows for better distribution of the meat juices.

▶ The weight can be set to between 0.5 kg and 2.5 kg.

Note: The weight range is deliberately limited.For very large items of food, there is often no suitable cookware available, meaning that the cooking result would not be what was expected.

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Setting a programme

▶ The appliance chooses the optimal heating function and the time and temperature setting. All you need to do is set the weight.

▶ The weight can only be set within defined limits.

1. Set the function selector and the temperature selector to Programmes 🍴 .

2. Use the **+** or **−** button to set the required programme.

3. Touch the **kg** button.

4. Use the **+** or **−** button to set the weight of your food. Once the weight setting has been applied, the calculated cooking time will appear on the display. You can use the **kg** button to return to the programme if you need to.

▶ The programme will start after a few seconds.The cooking time will count down on the display.

▶ Once the programme has ended, an audible signal will sound. The cooking time will be zero on the display.

▶ If the food has been cooked to your liking, switch the appliance off by turning the function selector to the "Off" position.

Programme duration

▶ Your appliance will automatically calculate how long the programme you have set is going to take. The programme duration will be displayed once you have set the weight for your chosen programme.

▶ You cannot change the duration of a programme.

Extending the cooking time

▶ Once the programme and the audible signal stop, you can touch the **+** button to set a new cooking time. The appliance will resume heating using the programme settings.

Note: You can extend the cooking time as many times as required.

▶ If the food has been cooked to your liking, switch the appliance off by turning the function selector to the "Off" position.

Setting a later end time

▶ With some programmes, you can set a later end time. Before starting, touch the 🕘 button until the "End" symbol is highlighted on the display. Use the **+** button to delay the end time.

▶ The appliance switches to standby after it is started.

Changing and cancelling

▶ Once the appliance is started, the programme number and the weight cannot be changed.

▶ The end time can be changed while the appliance is on standby.

▶ If you would like to cancel the programme, switch the appliance off by turning the function selector to the "Off" position.

Programme		Food	Cookware	Add liquid	Shelf position	Set weight	Notes
01	Chicken, not stuffed	Ready to cook, seasoned			2	Chicken weight	Place in the cookware with the breast at the top
02	Turkey breast	Whole, seasoned			2	Turkey breast weight	Do not sear the meat beforehand
03	Stew, with vegetables	Vegetarian			2	Total weight	Cut vegetables that take longer to cook (e.g. carrots) into smaller pieces than vegetables that take less time to cook (e.g. tomatoes)
04	Goulash	Diced beef or pork with vegetables			2	Total weight	Place the meat at the bottom and cover with vegetables. Do not sear the meat beforehand.
05	Meat loaf, fresh	Minced beef, pork or lamb			2	Roast weight	-
06	Pot-roasted beef	E.g. forerib, shoulder, rump or marinated beef roast			2	Meat weight	Do not sear the meat beforehand
07	Beef olives	Stuffed with vegetables or meat			2	Total weight of all the stuffed beef olives	Do not sear the meat beforehand
08	Leg of lamb, well done	Boned, seasoned			2	Meat weight	Do not sear the meat beforehand
09	Joint of veal, lean	E.g. tenderloin or eye			2	Meat weight	Do not sear the meat beforehand
10	Pork neck joint	Boned, seasoned			2	Meat weight	Do not sear the meat beforehand

Key

roaster with lid | cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish | almost cover with liquid (e.g. stock, water) | as per recipe