

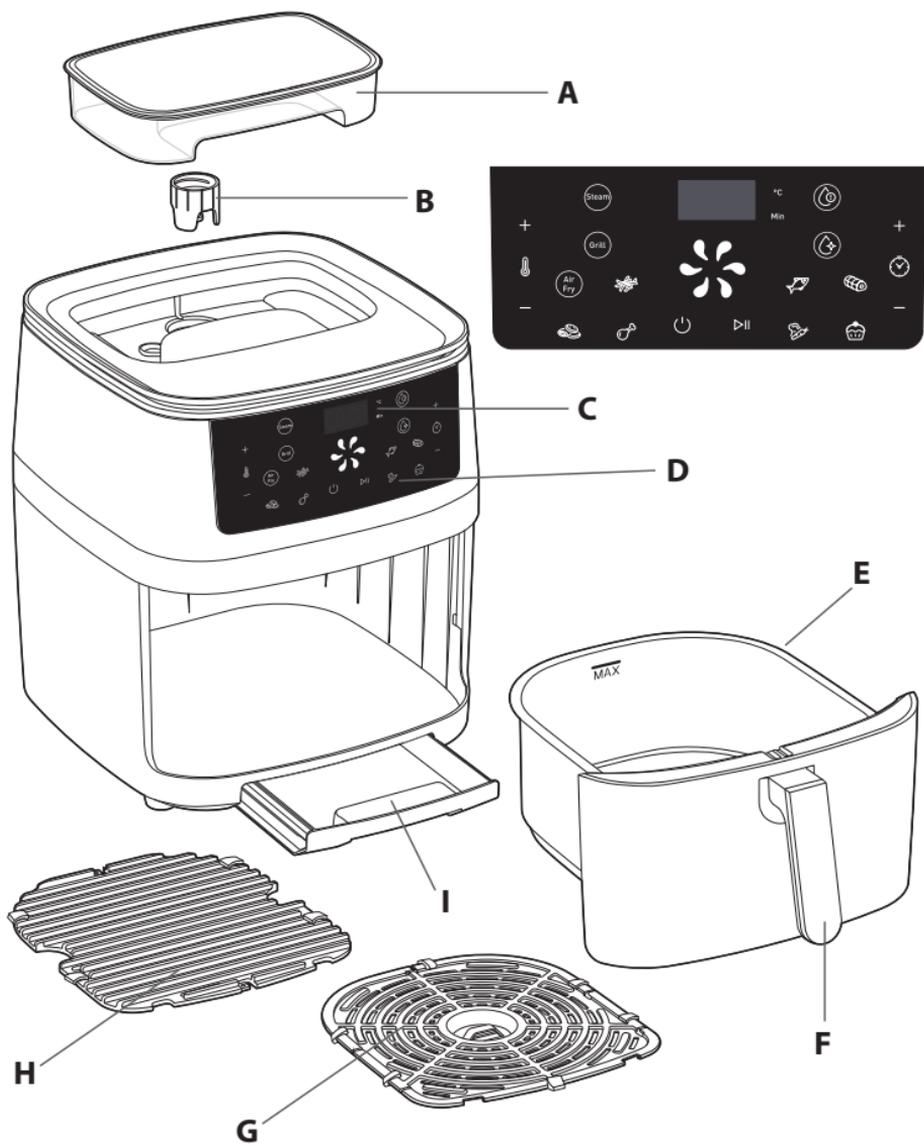
Tefal[®]

EN



EASY FRY GRILL & STEAM

www.tefal.com



DESCRIPTION

- A. Water tank
- B. Water tank cap
- C. Time/temperature display
- D. Digital touchscreen panel
- E. Bowl
- F. Bowl handle
- G. Regular grid
- H. Die-cast grill grid
- I. Water tray

AUTOMATIC COOKING MODES

- 1. Fries
- 2. Chicken
- 3. Nuggets
- 4. Fish
- 5. Roast
- 6. Vegetables
- 7. Cake

BEFORE FIRST USE

- 1. Remove all packaging material.
- 2. Remove any stickers or labels from the appliance.
- 3. Do not remove silicon pads of the grid.
- 4. Thoroughly clean the bowl, the water tank and the removable grids with hot water, some washing-up liquid and a non-abrasive sponge.

Warning: the bowl, the grids and the water tank are not dishwasher safe.

- 5. Wipe the inside and outside of the appliance with a damp cloth. The appliance works by producing hot air or steam. Do not fill the bowl (E) with oil or frying fat.

PREPARING FOR USE

- 1. Place the appliance on a flat, stable, heat-resistant work surface away from water splashes.
- 2. **Do not fill the bowl with oil or any other liquid.**

Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

The appliance can cook a large range of recipes. Cooking times for the main foods are given in the section 'Cooking Guide'. Online recipes at www.t-fal.com help you get to know the appliance.

USING THE AUTOMATIC COOKING MODES

- 1. Connect the power supply cord to an electrical socket.
- 2. Place the food in the bowl.

Note: Never fill the bowl beyond the MAX level mark or exceed the maximum amount indicated in the table (see into section 'Cooking Guide'), as this could affect the quality of the end result.

- 3. Slide the bowl back into the appliance.

Caution: Do not touch the bowl during use and for some time after use, as it gets very hot. Only hold the bowl by the handle.

- Press on the touchpanel screen the key of the desired cooking mode (these modes are described in detail in the “Cooking guide” section).
- Confirm the cooking mode by pressing the Start button . This will launch the cooking process. Cooking starts. The selected temperature and remaining cooking time will alternate on the on-screen display.
- Excess oil from the food is collected in the bottom of the bowl.
- Some foods require shaking halfway through the cooking time (see ‘Cooking Guide’). To shake the food, pull the bowl out of the appliance by the handle and shake it. Then slide the bowl back into the appliance and press Start button again to restart cooking.
- When you hear the timer sound, the cooking time set has finished. Pull the bowl out of the appliance and place it on a heat-resistant surface.
- Check if the food is ready.
If the food is not ready yet, simply slide the bowl back into the appliance and set the timer for a few extra minutes.
- When the food is cooked, take out the bowl. To remove food, use a pair of tongs to lift the food out of the bowl.

Caution: The bowl should never be turned upside down with the grid.

After hot air frying, the bowl, the grid and the food are very hot. Depending on the type of food cooked in the appliance, be careful as steam may escape from the bowl.

- When a batch of food is ready, the appliance is instantly ready for preparing another batch of food.
NOTE: The following cooking programs    cook with steam. Fill in the water tank to the maximum level with water before launching one of these cooking programs. We recommend using purified water.

USING THE AIR FRY MODE

- Place the food in the bowl.
- Slide the bowl into the appliance.
- Press  and then press  on the touchscreen panel.
- Adjust the temperature  with the  and  buttons on the digital screen. The thermostat varies from 80-200°C.
- Then set the desired cooking time by pressing the  button and adjusting the time with the  and  buttons. The timer can be set for between 0 and 60 minutes.
- Press the Start button  to launch the cooking with the selected temperature and time settings. Cooking starts. The selected temperature and remaining cooking time will alternate on the screen display.
- Excess oil from the food is collected in the bottom of the bowl.
- Some foods require shaking halfway through the cooking time (see ‘Cooking Guide’). To shake the food, pull the bowl out of the appliance by the handle and shake it. Then slide the bowl back into the appliance and press Start button again to restart cooking.
- When you hear the timer sound, the cooking time set has finished. Pull the bowl out of the appliance and place it on a heat-resistant surface.
- Check if the food is ready.
If the food is not ready yet, simply slide the bowl back into the appliance and set the timer for a few extra minutes.
- When the food is cooked, take out the bowl. To remove food, use a pair of tongs to lift the food out of the bowl.

Caution: The bowl should never be turned upside down with the grid.

After hot air frying, the bowl, the grid and the food are very hot. Depending on the type of food cooked in the appliance, be careful as steam may escape from the bowl.

- When a batch of food is ready, the appliance is instantly ready for preparing another batch of food.

USING THE GRILL MODE

1. Place the grill plate in the bowl of the appliance.
2. Press , then press  on the screen to select the Grill mode.
3. Start the Grill mode by pressing . This will launch the preheating phase.  is blinking during this preheating phase. This preheating phase lasts 15 minutes.
4. When you hear the timer sound, the preheating phase has finished.
5. Take the bowl out the appliance and place it on a heat-resistant surface.
6. Place the food on the grill plate and put back the bowl into the appliance.
7. The default cooking time is 4 minutes. Adjust the desired cooking time by pressing  and  buttons (see into section 'Cooking Guide' section).
8. Press the Start button  to launch the cooking. The selected temperature and remaining cooking time will alternate on the on-screen display.
9. When you hear the timer sound, the cooking has finished. Take the bowl out the appliance and place it on a heat-resistant surface.
10. Check if the food is ready. If the food is not ready yet, put it back on the appliance and set the timer for a few extra minutes.
11. When the food is cooked, take out the bowl. To remove food, use a pair of tongs.
Caution : After hot frying, the bowl, the grid and the food are very hot.

USING THE STEAM MODE

1. Before use of the Steam mode, fill in the water tank to the maximum level with water only.
We recommend to use purified water.
2. Make sure the water tank's cap is in place and locked .
3. Put the water tank back in place.
4. Place the food in the bowl and put the bowl into the appliance.
5. Press  and then press  on the touchscreen panel.
6. The default cooking time is 25 minutes. Adjust the desired cooking time by pressing  and  buttons (see into section 'Cooking Guide' section).
7. Start the Steam mode by pressing . This will launch the cooking. The selected temperature and remaining cooking time will alternate on the on-screen display.
8. When you hear the timer sound, the cooking has finished. Open the appliance, take the bowl out the appliance and place it on a heat-resistant surface.
9. Check if the food is ready. If the food is not ready yet, put it back on the appliance and set the timer for a few extra minutes.

Note : To cook steamed vegetables, you can directly select the cooking program .
The temperature and cooking time will be automatically set up.

Note : When  is flashing, it indicates that water is missing in the tank. Refill the water tank with water. We recommend to use purified water.

COOKING GUIDE

The table below helps you to select the basic settings for the food you want to prepare.

Note: The cooking times below are only a guide and may vary according to the variety and batch of potatoes used. For other foods the size, shape and brand may affect results. Therefore, you may need to adjust the cooking time slightly.

AIR FRY 			 min	 °C	MENU
	 10- 1/4	1200 g	30 - 35 min	200°C	
	 8- 1/4	1000 g	30 - 35 min	200°C	
		800 g	15 - 18 min	200°C	
		1400 - 1600 g	60 min	200°C	
		800 g	15 - 18 min	200°C	
		400 g	13 - 15 min	200°C	Air Fry
		600 g	15 - 17 min	180°C	
		8 pcs	15 - 18 min	180°C	

STEAM 			 min	 °C	MENU
		1000 g	20 - 25 min	100°C	
		800 g	20 - 25 min	100°C	Steam
		1000 g	20 - 25 min	100°C	Steam

AIR FRY + STEAM			 min	 °C	MENU
		800 g	3 min steam 8 min air fry	100°C steam 160°C air fry	
		1 kg	30 min air fry 15 min steam	200°C air fry 100°C steam	

STEP 1 Preheat	STEP 2 Cooking
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GRILL			 min	 °C	MENU	
			250 g	6 - 8 min	200°C	Grill
			300 g	10 min	200°C	Grill
	= 		400 g	10 - 12 min	200°C	Grill
	15 min 200°C		200 g	3 - 5 min	170°C	Grill

TIPS

- Smaller foods usually require a slightly shorter cooking time than larger size foods.
- A larger amount of food only requires a slightly longer cooking time, a smaller amount of food only requires a slightly shorter cooking time.
- Shaking smaller size foods halfway through the cooking time improves the end result and can help prevent uneven cooking.
- Add some oil to fresh potatoes for a crispy result. After adding a spoon of oil, fry the potatoes within a few minutes.
- Do not cook extremely greasy foods in the appliance.
- Snacks that can be cooked in an oven can also be cooked in the appliance.
- The optimal recommended quantity for cooking fries is 800 grams.
- Use ready made puff and shortcrust pastry to make filled snacks quickly and easily.
- Place an oven dish in the appliance's bowl if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients. You can use an oven dish in silicon, stainless steel, aluminium, terracotta.
- You can also use the appliance to reheat food. To reheat food, set the temperature to 160°C for up to 10 minutes.

MAKING HOME-MADE CHIPS

For the best results, we advise to use frozen chips. If you want to make home-made chips, follow the steps below.

1. Choose a variety of potato recommended for making chips. Peel the potatoes and cut them into equal thickness chips.
2. Soak the potato chips in a bowl of cold water for at least 30 minutes, drain them and dry them with a clean, highly absorbent tea towel. Then pat with paper kitchen towel. The chips must be thoroughly dry before cooking.
3. Pour 1 tablespoon of oil (vegetable, sunflower or olive) in a dry bowl, put the chips on top and mix until they are coated with oil.
4. Remove the chips from the bowl with your fingers or a kitchen utensil so that any excess oil stays behind in the bowl. Place the chips in the bowl.

Note: Do not tip the container of oil coated chips directly into the bowl in one go, otherwise excess oil will end up at the bottom of the bowl.

5. Fry the chips according to the instructions in the section Cooking guide.

CLEANING

Clean the appliance after every use.

The bowl and the grids have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the nonstick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down.
Note: Remove the bowl to let the appliance cool down more quickly.
2. Wipe the outside of the appliance with a damp cloth.
3. Clean the bowl, the grids and the water tank with hot water, some washing-up liquid and a non-abrasive sponge. You can use a degreasing liquid to remove any remaining dirt.

Warning: the bowl, the grids and the water tank are not dishwasher safe.

Tip: If dirt is stuck at the bottom of the bowl and the grid, fill them with hot water and some washing-up liquid. Let the bowl and the grid soak for approximately 10 minutes. Then rinse clean and dry.

4. Wipe inside of the appliance with hot water and a damp cloth.
5. Clean the heating element with a dry, cleaning brush to remove any food residues.
6. Do not immerse the appliance in water or any other liquid.

CLEANING AFTER STEAM USE

1. Unplug the appliance after use.
2. Press  to launch the purge of the water circuit in order to remove residual water from the water circuit.
3. When the program is finished, take the bowl out of the appliance and empty the residual water from the bowl.
4. Wash the bowl, the water tray and the water tank in warm water and washing up liquid, rinse and dry.

Note: For the appliance to function properly, it is necessary to carry out regular cold descaling. To do this, always use the dedicated function . Running hot with vinegar will not be effective in completely removing scale build-up.

DESCALING

For optimum operation of the appliance, descale the appliance regularly. To do this :

1. Pour 600 ml of water into the water tank. We recommend the use of purified water.
2. Add 200 ml of white vinegar.
3. Make sure the water tank's cap is in place and locked. Put back the water tank into place.
4. Launch the program .
5. When the program is finished, open the appliance and empty the liquid from the bowl.
6. Rinse the inside of the water tank with warm water then fill it with water. We recommend the use of purified water.
7. Put back the water tank into the appliance.
8. Press  to launch the purge of the water circuit in order to rinse the water circuit.
9. When the program is finished, open the appliance and empty the water from the bowl.
10. Wash the bowl, the water tray and the water tank in warm water and washing up liquid, rinse and dry.

Note : Every 10 hours of steam mode use,  is blinking. It indicates you to launch a descale program.

STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.

GUARANTEE AND SERVICE

If you need service or information or if you have a problem, please visit the Tefal website at www.tefal.com or contact the Tefal Consumer Care Centre in your country. You can find the phone number in the worldwide guarantee leaflet. If there is no Consumer Care Centre in your country, go to your local Tefal dealer.

TROUBLESHOOTING

If you encounter problems with the appliance, visit www.tefal.com for a list of frequently asked questions or contact the Consumer Care Centre in your country.