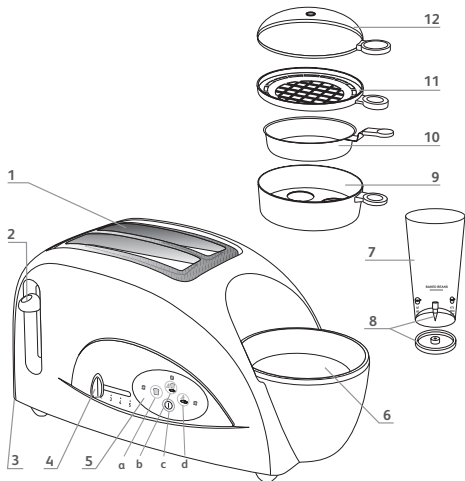


Tefal®

TOAST N' BEAN

EN





Description

1. Slots for bread
2. Carriage control lever
3. Crumb tray
4. Toasting level control
5. Control panel
 - a. Toast button
 - b. Toast, baked beans, eggs button
 - c. All functions cancel button
 - d. Baked beans and eggs button
6. Water-heating bowl
7. Measuring beaker
8. Egg piercing spike with protection cap (caution - sharp)
9. Egg holder
10. Baked beans and egg pan
11. Steam accessory
12. Transparent cover

SAFETY INSTRUCTIONS

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- This appliance is not intended to be operated using an external timer or separate remote control system.
- This appliance is intended to be used in household only. It is not intended to be used in following applications, and the guarantee will not apply for:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children must be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similiary qualified persons in order to avoid a hazard.

- Bread can burn, therefore the appliance must not be used near or below curtains and other combustible materials such as curtains, drapes or wood (shelving, cupboards...) it should be attended when in use.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Use a dust cloth on parts that come into contact with bread.
- Make sure you dispose of any crumbs regularly by emptying the crumb-tray which is on the lower part of the toaster.
- CAUTION : Avoid injuries from the egg picking device.
- The appliance must not be immersed.
- Warning: Potential injury from misuse.
 - The heating element surface is subject to residual heat after use.

TO PREVENT ANY ACCIDENTS

When using electrical appliances, basic safety precautions should always be followed:

DO:

- Carefully read and follow all the instructions for use.
- The toaster must always be used in the upright position, never on its side or tilted forwards or backwards.

Before each use make sure that the crumb tray is fitted correctly.

- Regularly remove crumbs from the crumb tray.
- The bread control lever must be in the "Up" position before plugging in or unplugging the appliance.
- Unplug the appliance if it shows any working abnormalities.
- Unplug from the power socket when not in use during and before cleaning. Allow to cool down before cleaning or storing.
- To unplug remove the plug from the wall socket (when the toasting cycle is finished).
- If the bread jams in the slots after toasting and the elements do not switch off, unplug immediately and wait for the appliance to cool before attempting to remove the bread.
- Caution: risk of injury due to improper use of the appliance.
- Use on a flat, stable heat-resistant work surface, away from any contact with water and never use underneath a built in kitchen alcove.
- After steam-cooking, the plastic water-heating tank is very hot. Wear oven gloves when removing food (eggs, meat...) and be careful to avoid being scalded by steam rising directly towards face and hands.

DO NOT:

- Do not let the toaster operate unattended, particularly when toasting for the first time or when settings have been changed.
- Do not store the cord or the plug between the slots in the appliance.
- Do not unplug the appliance by pulling on the cord.
- Do not move or carry the appliance during use.
- Do not leave the appliance within the reach of children.
- Do not use outdoors. Avoid excessively humid environments.
- Do not use the appliance for any other use other than that for which it was designed.

- Do not touch the metal parts or hot surfaces of the appliance when it is working.
- Oversized foods, metal foil packages, or utensils (spoon, knife, etc.) must not be inserted into a toaster as they may cause an electric shock or fire.
- Do not use accessory attachments that are not recommended by the manufacturer as this may be dangerous.
- To protect yourself against an electrical shock do not immerse the cord, plugs, or appliance in water or other liquids.

Do not place any sugar coated type of bread in the toaster or anything that may melt or drop into the toaster, do not toast small pieces of bread or croutons as this may cause damage to the toaster or risk a fire.

Do not try to toast very thick slices of bread that could become stuck in the toasting slots.

- Do not use this appliance if:
 - it has a damaged cord.
 - the appliance has been dropped and has visible damage or does not operate properly.

In any of these instances, the appliance must be sent to an approved service centre to avoid any risk of danger.

Refer to the guarantee enclosed.

- Do not let the cord hang over the edge of the worktop or come into contact with hot surfaces.
- Do not place on or near a gas burner, electric ring/hob, or near a heated oven.
- Do not cover this appliance while in use.
- Do not put paper towels, cardboard or plastic in, on or under the toaster.

If flames were to arise from parts of the toaster, never attempt to extinguish them with water.

Unplug the appliance and smother the flames with a damp cloth.

- Do not attempt to dislodge food once the toasting cycle is engaged.
- Do not use this appliance as a source of heating or drying.
- Do not use the toaster for cooking, grilling or defrosting frozen food other than bread products.

- Do not use the appliance to toast bread and warm croissants (or similar products) at the same time (depending on model).
 - Do not use any abrasive cleaning agents (no soda-based scouring products, no scouring pads...), no metallic utensils, metal scouring pads etc.
 - For appliances with a metallic finish: Do not use any cleaning products designed for metals: use a soft cloth with a window or glass cleaner.
 - Do not cook food (eggs, meat...) without water, as this could damage the heating elements.
 - Only warm PRE-COOKED food and meat such as pre-cooked mushrooms, pre-cooked bacon, pre-cooked sausages and pre-cooked ham.
 - Keep your face well away from the appliance while the eggs are cooking or when you open the cover, as hot steam is emitted.
- Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.

SAVE THESE INSTRUCTIONS



Environment protection first !

- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➡ Leave it at a local civic waste collection point.

DO NOT



- Never immerse the toaster in water or place it under running water.



- Do not operate the appliance close to or under inflammable materials like curtains or shelves.



- Do not put the appliance in the dishwasher.



- Do not cover the slots of the toaster when in use.



- Never introduce objects into the appliance.

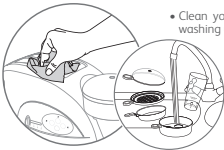


- Do not place the lid or any other parts on top of the toaster.

Before using your appliance for the first time



- Unpack your appliance and remove all labels, carefully read the directions for use before using the appliance for the first time.

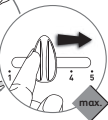


- Clean your appliance and all the items with water and washing up liquid.

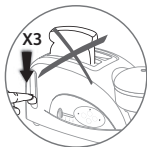
Toaster (before first use)



- Plug in the appliance.
Select maximum toasting level.



- Press on , the light flashes.



- Operate the toaster part 3 times in succession, without inserting any bread. Lower the carriage lever until it clicks in place. The light remains on constantly and the cycle begins.



- Once the cycles have finished, let the appliance cool down.

Baked beans/egg part (before first use)

EN




- Fill the measuring beaker (medium level 1) with cold water and pour it into the water heating tank.



- Install all elements without adding the baked beans or the eggs. Plug in the appliance.



- Press on  and run the appliance empty.



- The appliance will stop as soon as there is no more water in the heating tank.



- Then let the appliance cool down.



When used for the first time a slight odour may be given off. This is quite normal.

Use

Cooking different food at the same time

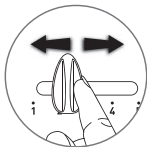
FUNCTIONS	Toast	Baked beans	Hard-boiled eggs	Poached eggs	Heating up meat
Toast		✓	✓	✓	✓
Baked beans	✓				✓
Hard-boiled eggs	✓				
Poached eggs	✓				✓
Heating up meat	✓	✓		✓	

Toasting bread

EN



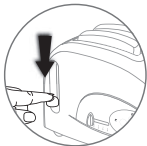
- Insert the bread into the slots. Check that the crumb tray is properly in place. Plug in the appliance.



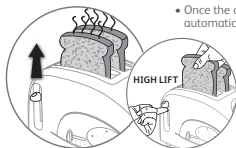
- Set the toasting level to your taste. From 1 lightly browned to 5 well browned.



- Press on . The light flashes.



- Lower the carriage lever until it clicks in place. The light will remain on and toasting will start.




- Once the cycle is finished, the carriage will rise automatically and the light will go off. Raise the carriage lever to remove the toast more easily.

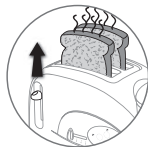


Do not toast bread that has been buttered prior to toasting.

Stop / eject







- Press the  key at any time to stop any of the cooking functions selected.





- The bread and the carriage will rise automatically and the light will go off.

Warming baked beans

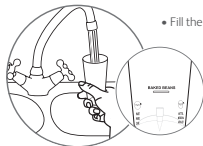
A) Cooking table for baked beans to be warmed

 (accessories needed to warm baked beans)	Types of baked beans	Cooking method	Baked beans quantity	Water level
		Reheat	Up to 200 g (maximum net weight of baked beans)	BAKED BEANS 

 The result of warming may vary according to the type of baked beans used. After a few tests, you will know the best way to proceed according to your taste and the type of baked beans temperature you wish to obtain.

 We recommend stirring your beans after the warming phase.

A1) To warm baked beans either straight from the tin or from the fridge

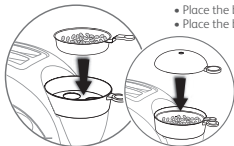


- Fill the measuring beaker to the level marked baked beans.

- You can adjust the amount of cold water according to your taste.



- Pour water from the measuring beaker into the water heating tank and fit the egg accessory.





- Place the baked beans tray on the egg accessory.
- Place the baked beans in the pan accessory. Fit the cover.



- Plug in the appliance.










- Press on , the light flashes.
- Cooking will start.
- The baked beans are ready when there is no more water in the water-heating tank. The appliance will stop automatically.
- Stir the beans before serving. If you wish to warm the beans a little more, add more cold water into the water heating tank, wait a few seconds and press the  button.

- You can stop the heating at any moment by pressing the  button.



Hot steam will escape out when opening the lid. Do not put your hands and face over the appliance.

A) Cooking table for hard-boiled eggs, boiled eggs and soft-boiled eggs

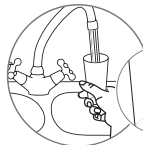
 (accessories needed to cook eggs)	Preparation	Cooking method	Number of eggs	Water level
	Hard-boiled	HARD	1 2 3 4	 HART HARD DUR
	Boiled	MEDIUM	1 2 3 4	 MITTEL MEDIUM MOLLET
	Soft-boiled	SOFT	1 2 3 4	 WEICH SOFT COQUE

For example to cook 3 medium boiled eggs, pour water into the beaker up to the 3rd graduated level on medium gauge. For 4 hard boiled eggs, pour water into the beaker up to the 4th graduated level on hard gauge.

A1) To cook hard-boiled eggs, boiled eggs and soft-boiled eggs



The measuring beaker is fitted with an egg piercing spike underneath.



- Fill the measuring beaker according to the number of eggs to boil and type of boiled egg required (see table above).



- You can adjust the amount of water according to your taste.



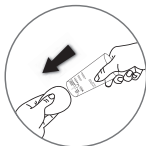
The result of boiling may vary according to the size, temperature and freshness of the egg. After a few tests, you will know the best way to proceed according to your taste and the type of egg yolk you wish to obtain.



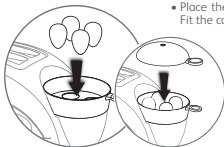
- Pour water from the measuring beaker into the water heating tank and fit the egg accessory.



The egg must be pierced at the large rounded end to avoid the shell bursting during boiling.



- Remove the protection cap.
- Pierce the large rounded end of the egg with the spike on the underside of the measuring beaker.





- Place the eggs in the holder accessory, small end down. Fit the cover.



- Plug in the appliance.



- Press on , the light flashes.
- Cooking will start.
- The eggs are ready when there is no more water in the water-heating tank. The appliance will stop automatically.
- If you wish to continue boiling the eggs, add more cold water into the water heating tank, wait a few seconds and press the  button.

- You can stop the boiling at any moment by pressing the  button.







Hot steam will escape out when opening the lid. Do not put your hands and face over the appliance.



HINT: When making hard boiled egg, quickly put the cooked eggs in cold water. The shells will come off more easily and your eggs will keep all their flavour!

B) Table to cook poached eggs, scrambled eggs and omelettes

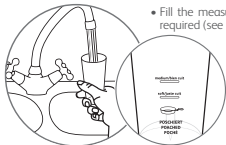
 (accessories needed to cook eggs)	Preparation	Cooking method	Maximum number of eggs	Water level
	Poached egg	MEDIUM: well cooked SOFT: lightly cooked	1	medium/bleu cuit soft/juste cuit POSCHIERT POACHED POCHÉ
	Scrambled egg	MEDIUM: well cooked SOFT: lightly cooked	1	medium/bleu cuit soft/juste cuit POSCHIERT POACHED POCHÉ
	Omelette	MEDIUM: well cooked SOFT: lightly cooked	1	medium/bleu cuit soft/juste cuit POSCHIERT POACHED POCHÉ

For example, to make 1 well cooked poached egg, pour water into the beaker up to the poached egg / medium graduation.



Use wooden cookware with the pan accessory.

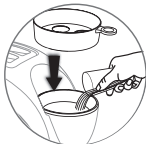
B1) To cook poached eggs, scrambled eggs and omelettes



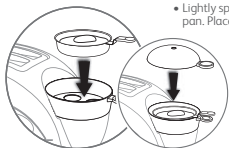
- Fill the measuring beaker according to the degree of cooking required (see cooking table above).



The poaching results may vary according to the size, temperature and freshness of the egg. After a few tests, you will know the best way to proceed according to your taste and what sort of egg you want to obtain.



- Pour the water from the measuring beaker into the water-heating bowl and put the egg holder in place.





- Lightly spray or brush oil onto egg tray, break an egg in the pan. Place the egg tray on the egg accessory. Fit the cover.




- Plug in the appliance.



- Press on , the light flashes.
- Cooking will start.
- The eggs are ready when there is no more water in the water-heating tank. The appliance will stop automatically.
- If you wish to continue poaching the egg, pour more cold water into the water heating tank, wait a few seconds and press the  button.



Hot steam will escape out when opening the lid. Do not put your hands and face over the appliance.

- You can stop the poaching at any moment by pressing the  button.



To make scrambled egg or an omelette, the procedure is the same as above. All you need to do is to beat the eggs lightly with a wooden spoon during cooking but remember to be careful of hot steam.

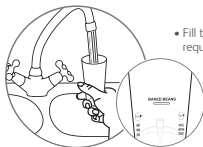
Warming baked beans, cooking eggs, toasting bread and heating up pre-cooked food

You can simultaneously warm baked beans (either straight from the tin or from the fridge), toast bread and steam heat pre-cooked food (bacon, ham, sausage, etc.).



You cannot re-heat hard-boiled eggs.

1st stage: Baked beans / Eggs and pre-cooked food



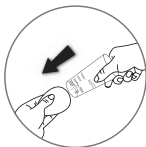
- Fill the measuring beaker according to the type of cooking required or the number of eggs.



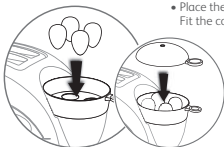
- Pour cold water into the water heating tank and fit the egg accessory.



- For baked beans, place the beans in the pan accessory.



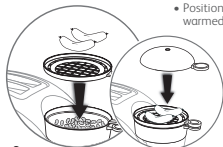
- For hard-boiled eggs, pierce the large rounded end of the egg with the spike on the underside of the measuring beaker.



- Place the eggs in the holder accessory, small end down. Fit the cover.



- For poached eggs, lightly oil the egg dish. Break the egg. Fit the egg dish on the pan accessory.



- Position the steam accessory then add food to be warmed. Fit the lid.

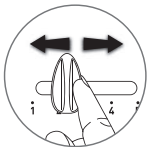


Only heat pre-cooked foods. Do not heat raw uncooked bacon, ham or sausage.

2nd stage: bread



- Insert the bread into the slots. Plug in the appliance.



- Set the toasting level to your taste.



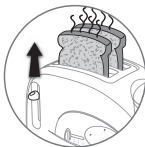
- Press on , the light flashes.



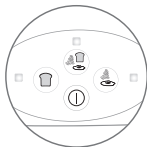
- Lower the carriage lever until it clicks in place.






- The 3 lights are on. Toasting and cooking will start.



- At the end of the toasting cycle, the carriage will rise automatically and the light  will go off.



- When the baked beans / egg are ready, both  and  lights go out. The appliance will stop automatically when there is no more water in the water heating tank.

- You can stop the cooking process at any moment by pressing the  button.

Maintenance and cleaning



- Before maintenance, cleaning or putting the appliance away, unplug from the mains supply and let the appliance cool down.



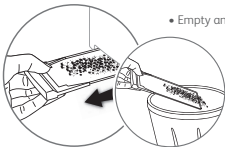
- Clean the outside of the appliance with a soft cloth or a moist sponge with a little washing up liquid. Dry.



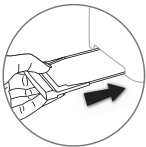
- Remove traces of lime scale deposit from the water tank after each use by using a damp sponge soaked in white vinegar.



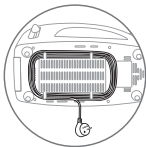
- Clean the pan accessory with a damp sponge.



- Empty and clean the crumb tray regularly.



- After cleaning, always replace the crumb tray.



- Use the cord storage system under the appliance to tuck the power cord away.

