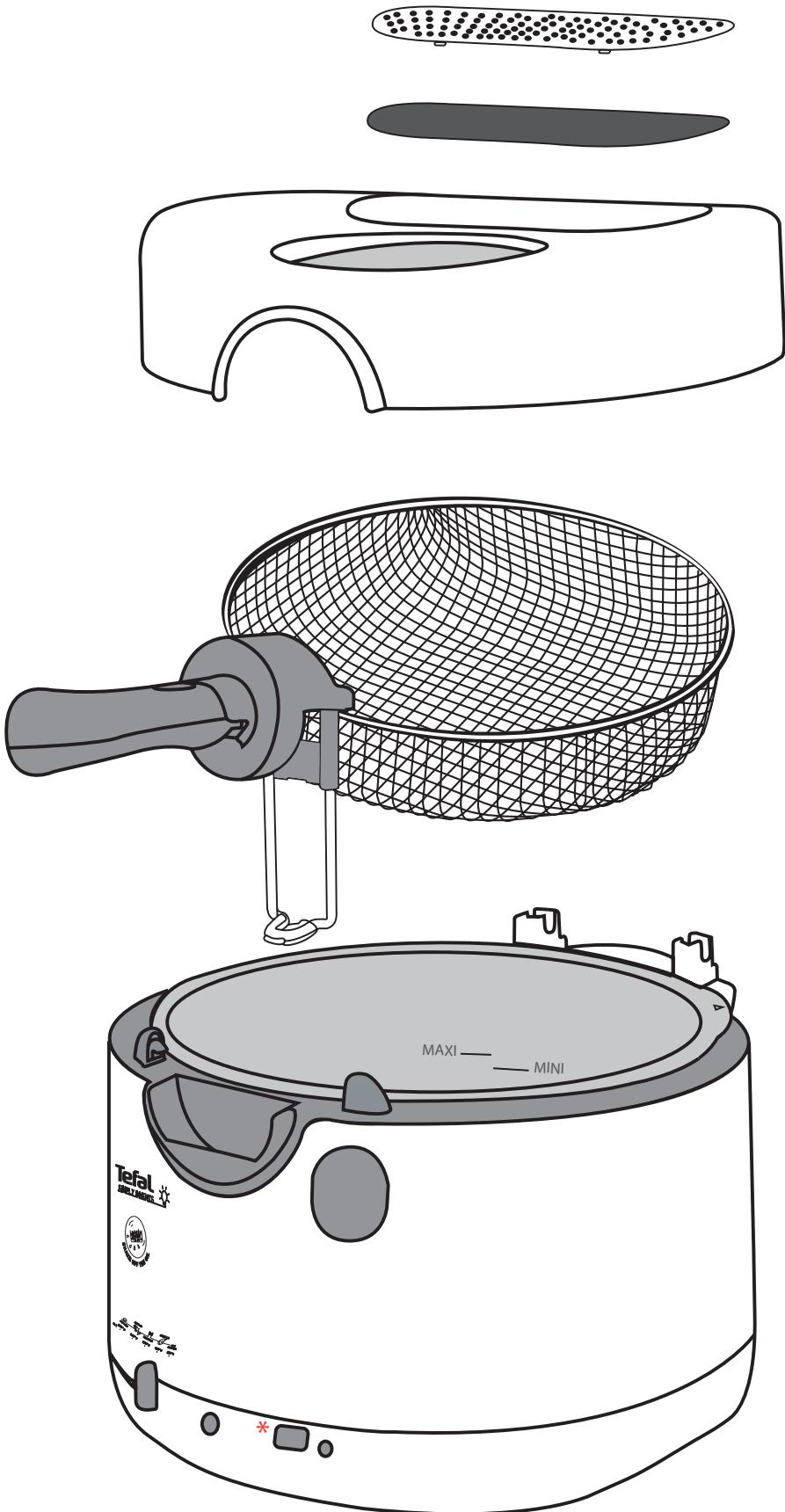


Tefal®

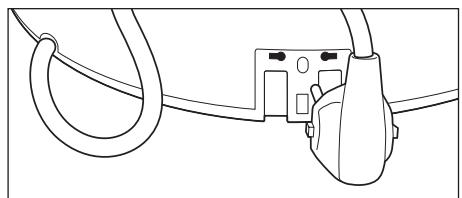
Simply Invents

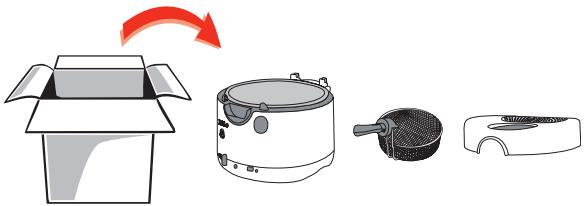


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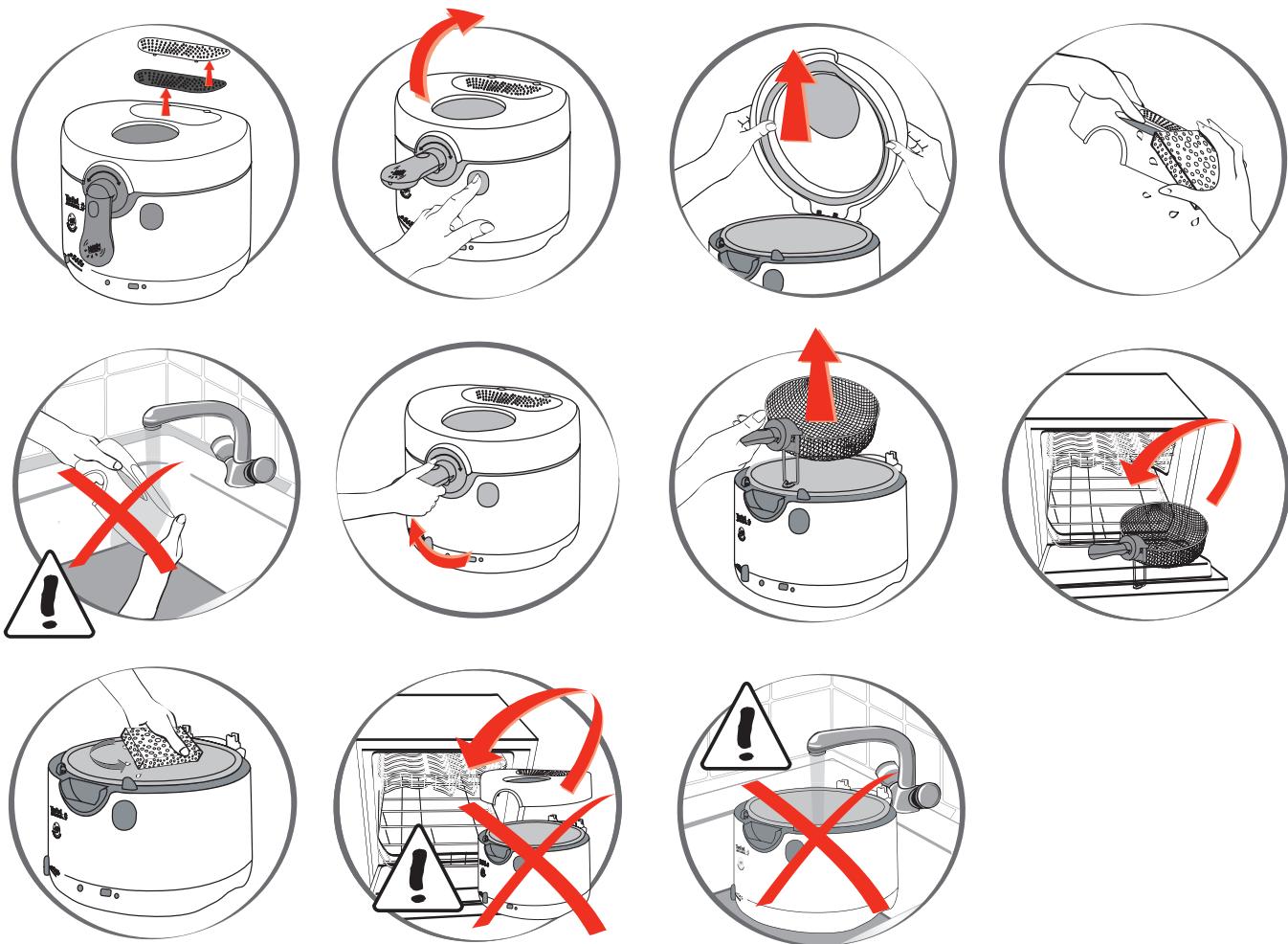


* selon modèle, depending on model, je nach Modell, niet op alle modellen aanwezig, a seconda del modello, según modelo, conforme o modelo, bazı modellerde, afhængig af model, beroende på modell, kun på noen modeller, mallista riippuen, ανάλογα με το μοντέλο, в зависимости от модели, w zależności od modelu, podle modelu, podl'a modelu, modelltől függően, според модела, حسب الموديل.

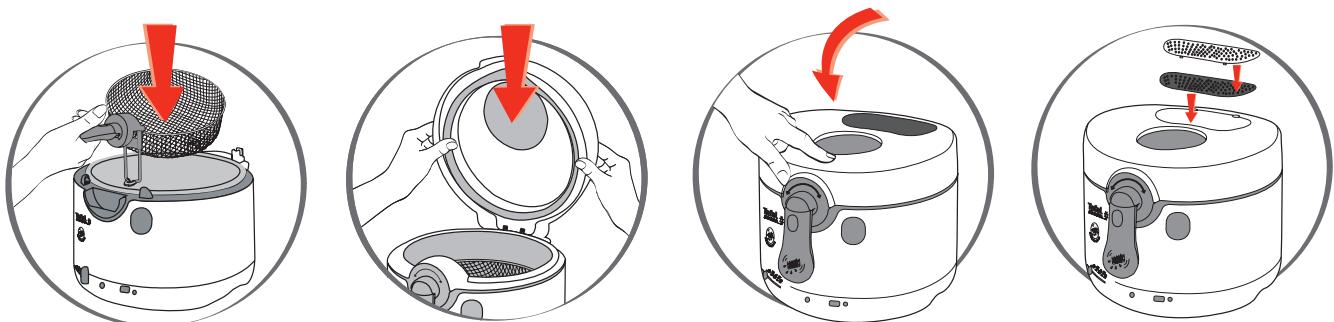




1



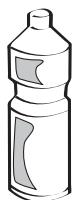
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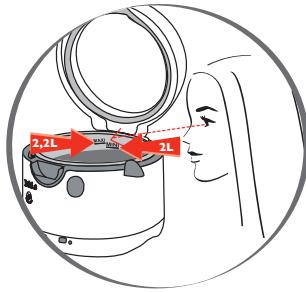
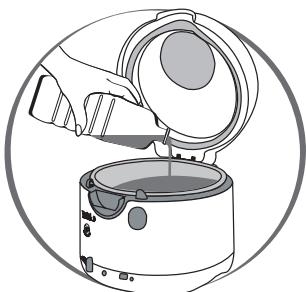
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3

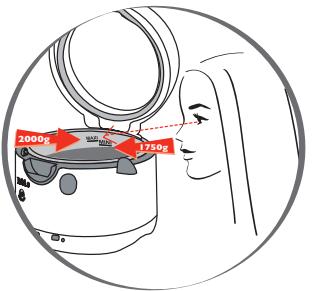
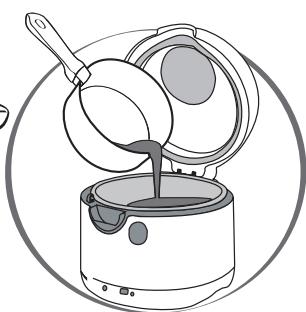


Min.
Max.
2 L
2,2 L

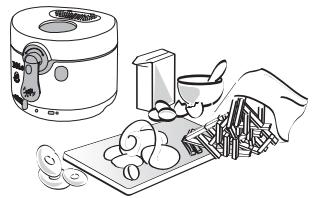


4

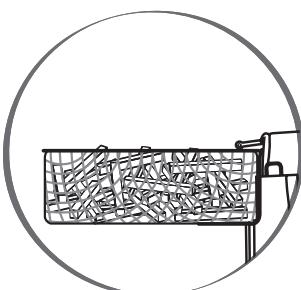
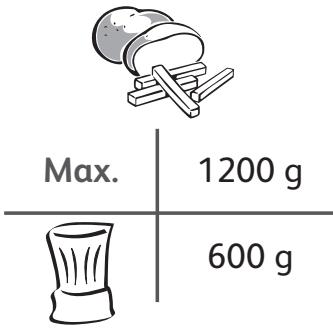
Min. 1750 g
Max. 2000 g



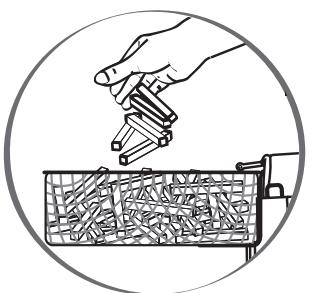
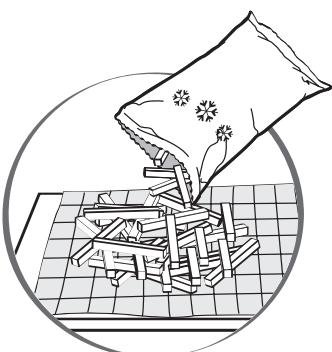
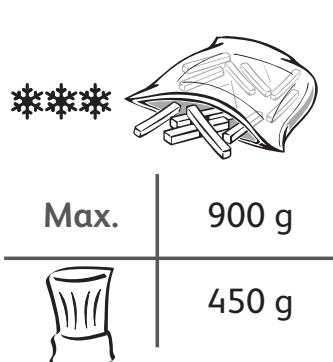
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5

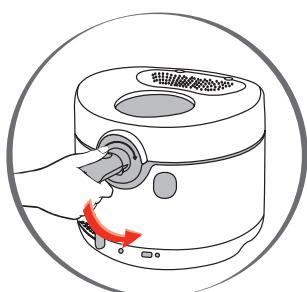
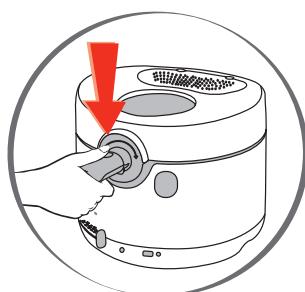
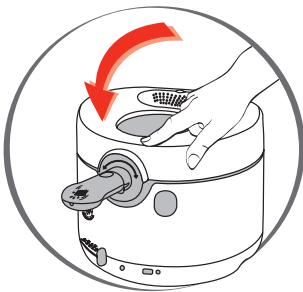
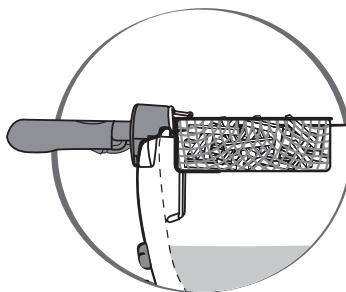
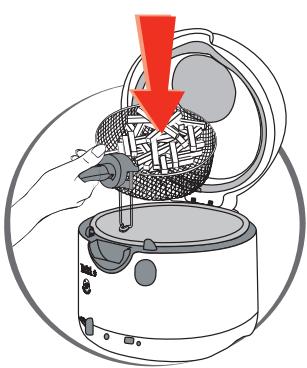
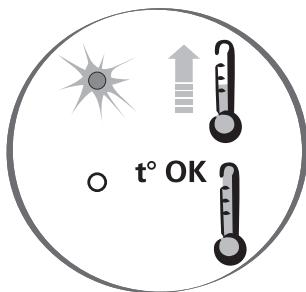
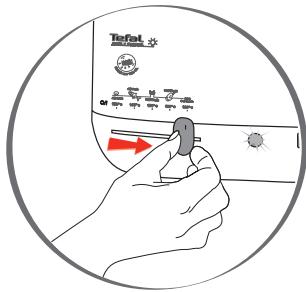
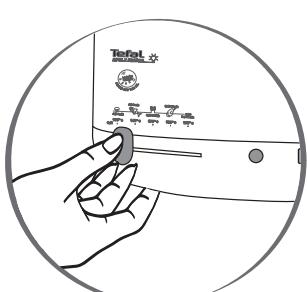


6





7



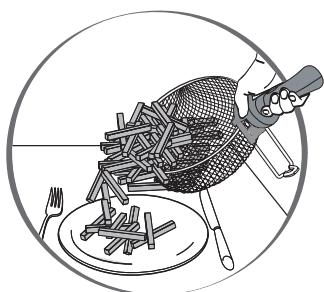
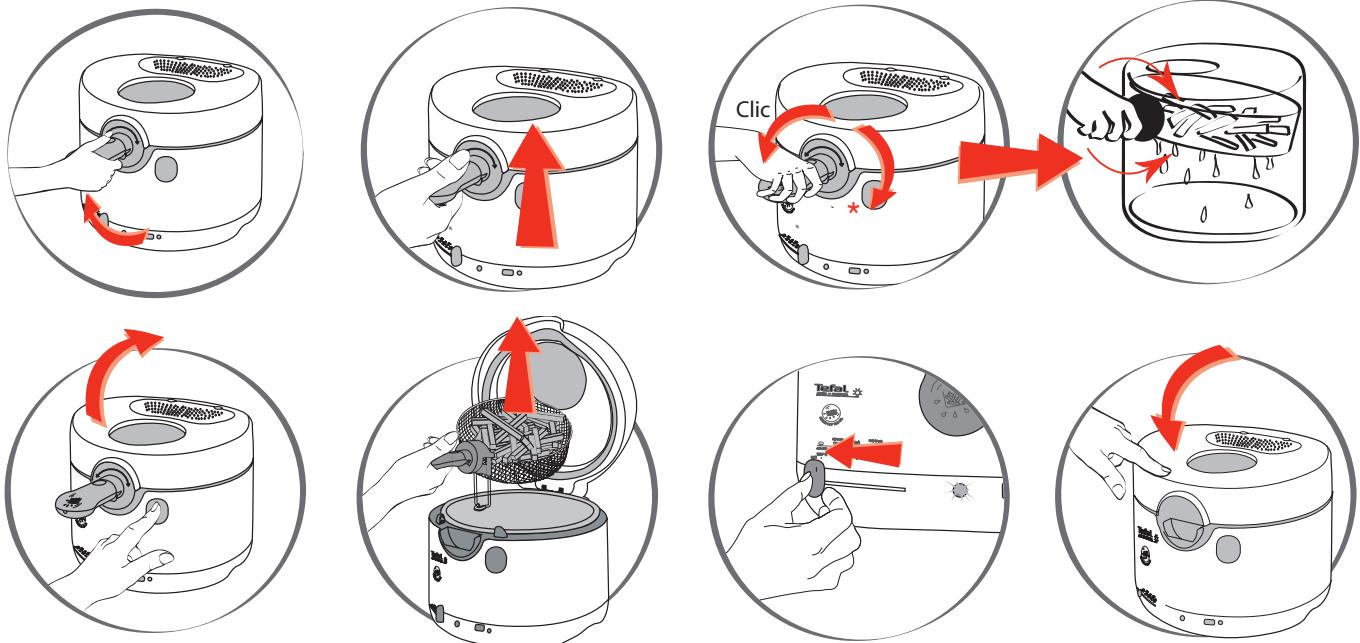


	Nb		°C	
		1000 g	190°C	+/- 12 - 16 min.
		1200 g	① 170°C ② 190°C	+/- 11 - 13 +/- 7 - 9 min.
		600 g	170°C	+/- 11 - 16 min.
		350/400 g	190°C	+/- 6 - 7 min.
	8 - 10		190°C	+/- 9 - 10 min.
	2		180°C	+/- 14 - 16 min.
	1 - 2		170°C	+/- 6 - 8 min.
	6		170°C	+/- 3 - 4 min.
		200 g	MINI	+/- 5 - 7 min.
	10 - 12		180°C	+/- 11 - 13 min.
	4		180°C	+/- 5 - 6 min.

* * *	Nb		°C	
		900 g	190°C	+/- 11 - 14 min.
		450 g	170°C	+/- 9 - 13 min.
	2	300 g	190°C	+/- 5 - 7 min.
	2		190°C	+/- 14 - 15 min.
	16	275 g	190°C	+/- 4 - 5 min.
	12	180 g	190°C	+/- 3 - 4 min.

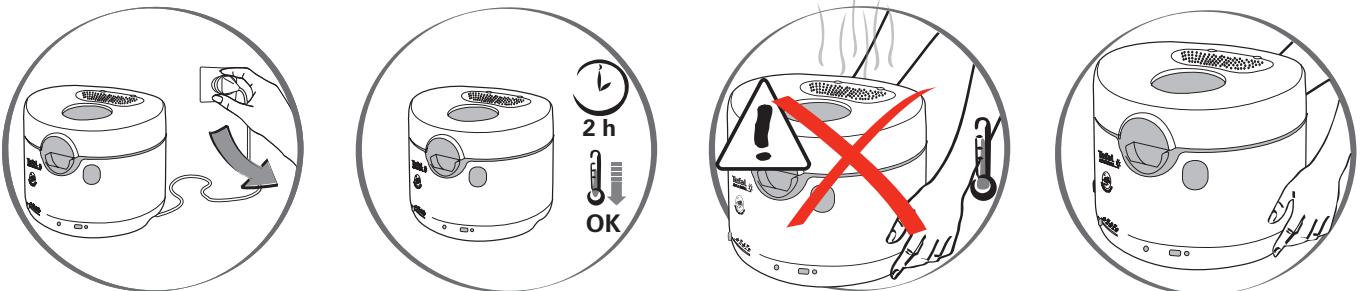


9

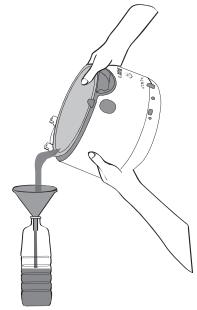


* Shake off the oil, Secouage des frites, стряхивать излишки масла, Îndepărtați uleiul OTRESTI OLJE, отresa višak ulja, ISTRESTI ULJE, protresete ulje, Изцеждане на мазнината, отresa višak ulja, ISTRESTI ULJE, protresete ulje, Изцеждане на мазнината, потръснѫќи косыкiem в celu usunięcia nadmiaru oleju, "злив олїї", Sacudir el aceite, ryster overskydende olie af, رونگ را بچکانید, Roterende håndtak rister av overflødig fett.

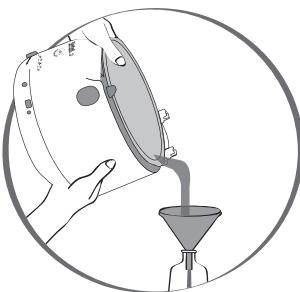
10



8

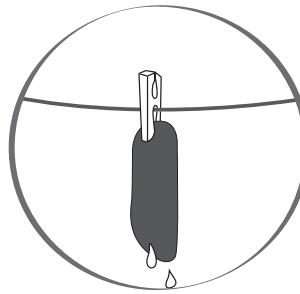
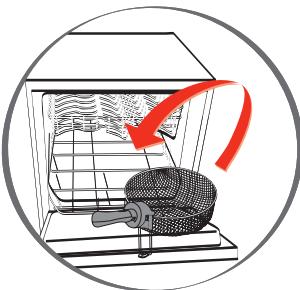
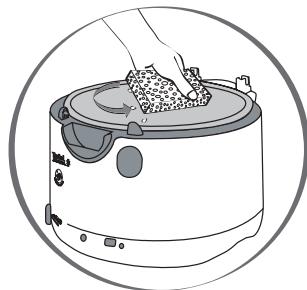
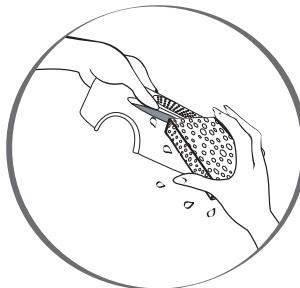
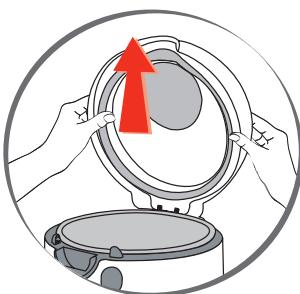


11



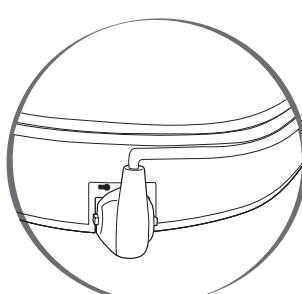
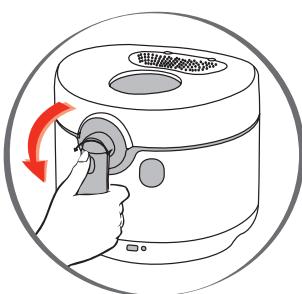
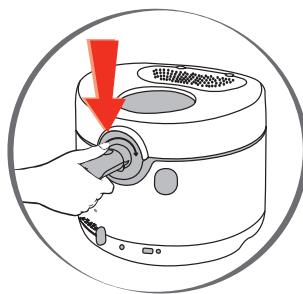
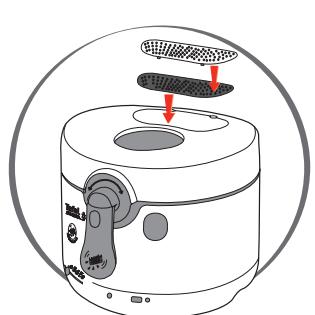
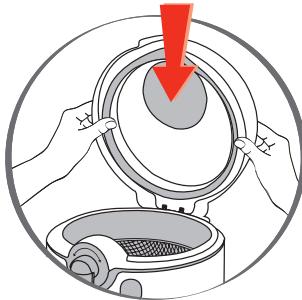
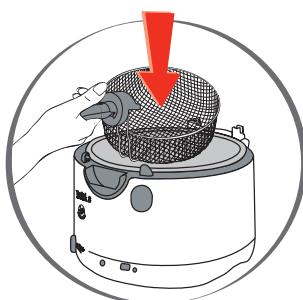


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13



14



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