Tefal®

DELICE 30 L

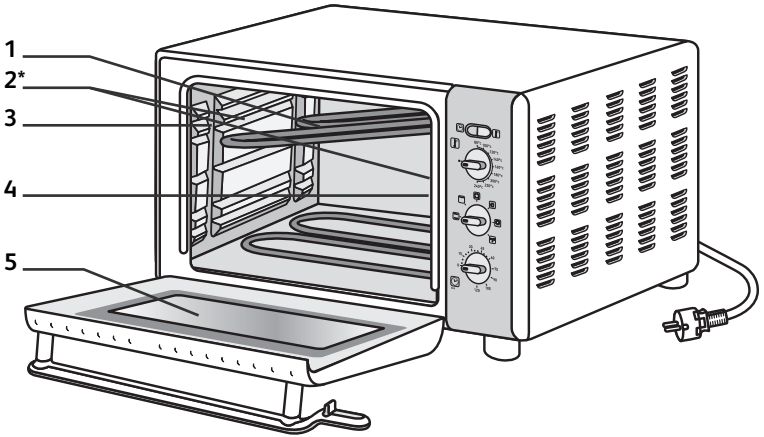
EN

ZH

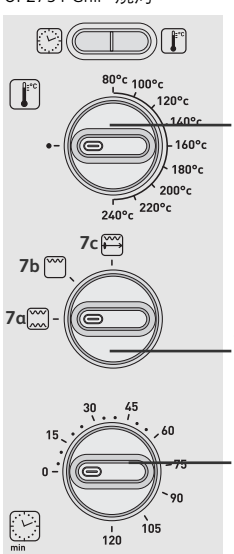
www.seb.fr

Summary - 目錄

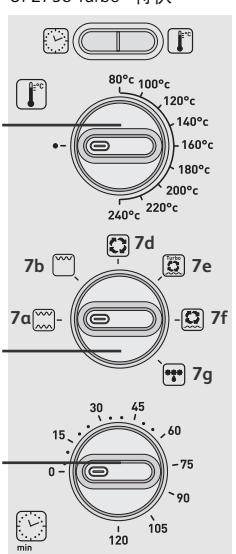
1. Description - 介紹

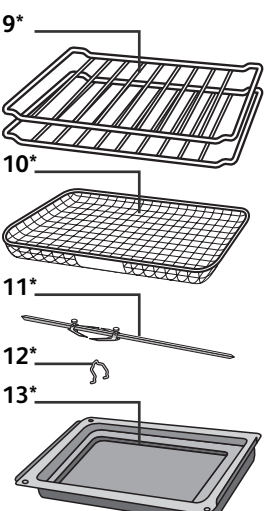


OF2731 Grill - 燒烤



OF2758 Turbo - 特快





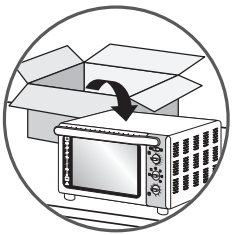
* Depending on model
視乎不同型號

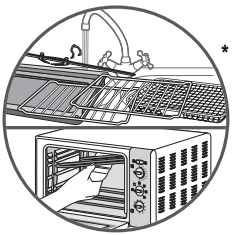
1 Hinged top heating element
2 Turnspit support opening»*
3 Self cleaning internal walls
4 Interior light
5 Double wall door
6 Setting temperature button
7 Operating mode button
a - Oven
b - Grill
c - Roasting spit*
d - Rotating heat*
e - Turbo*
f - Pastry*
g - Defrosting*
8 Timer knob
9 Reversible shelves*
10 Turbo basket**
11 Roasting spit kit*
12 Spit support *
13 Enamelled drip tray

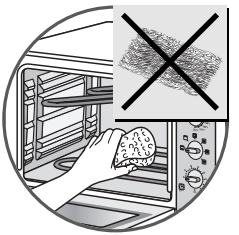
1 拉起式頂部發熱線
2 烤肉叉支架開口*
3 自動清洗內壁
4 內壁燈
5 雙層門
6 溫度調節旋鈕
7 調較旋鈕
a - 焗
b - 燒烤
c - 烤肉叉烤*
d - 熱風烘焙*
e - 特快焗*
f - 酥皮烘焗*
g - 解凍功能*
8 時間旋鈕
9 兩面網架*
10 強效烤架**
11 烤肉叉*
12 烤肉叉支撐架 *
13 琺瑯瓷焗盤

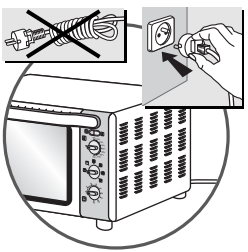
* Depending on model

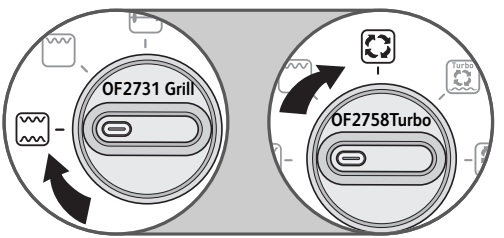
2. Before first use - 首次使用前

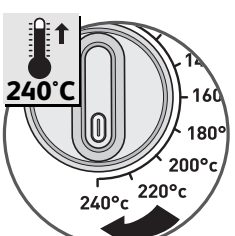


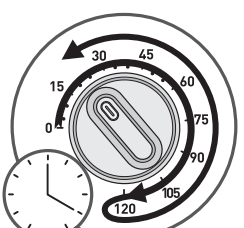


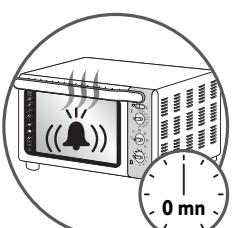


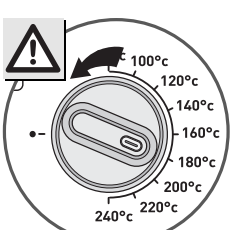


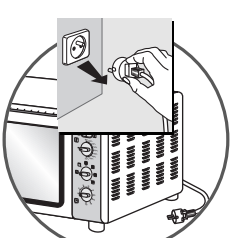


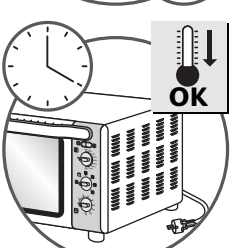








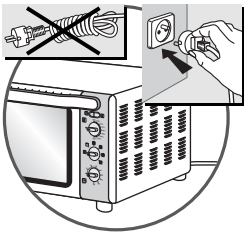


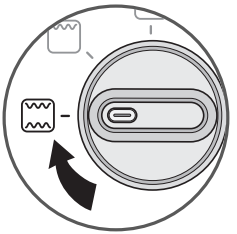


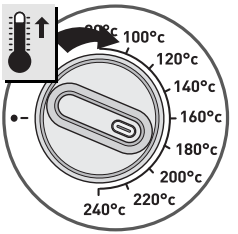
* Depending on model - * 視乎不同型號

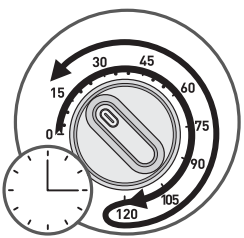
3. Cooking modes - 煮食模式

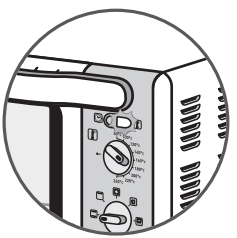
Oven function - 焗爐功能

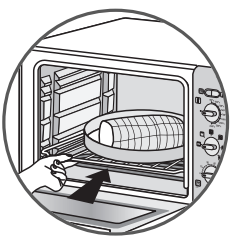


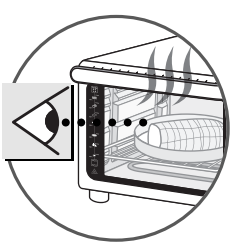


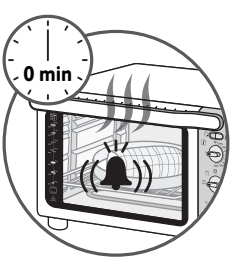


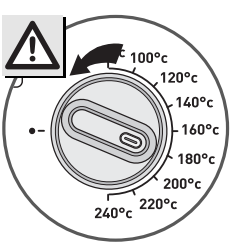


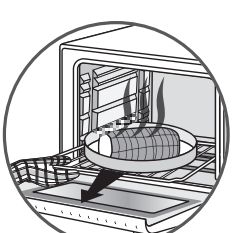


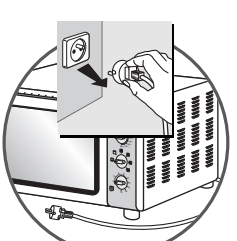




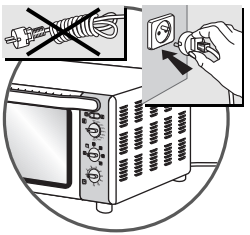


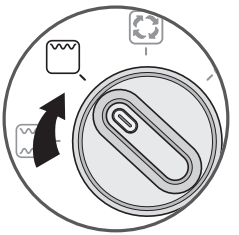


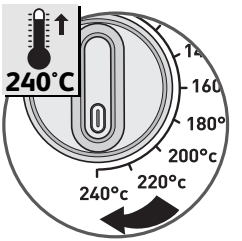


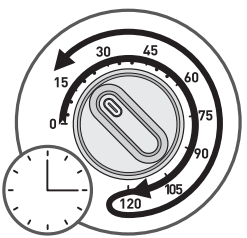


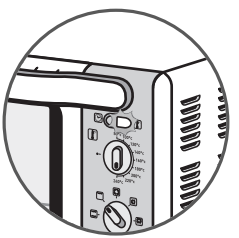
Grill function - 燒烤功能

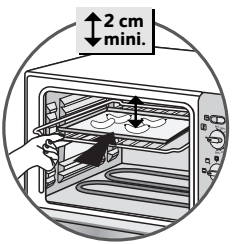


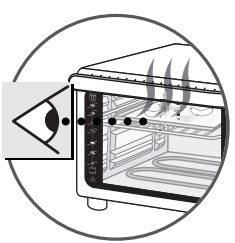


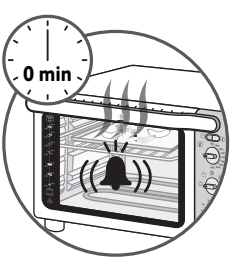


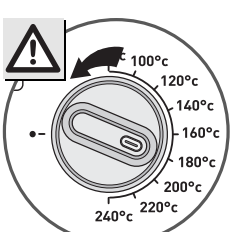


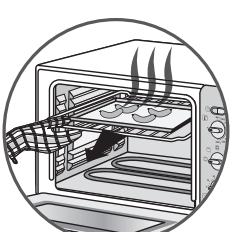


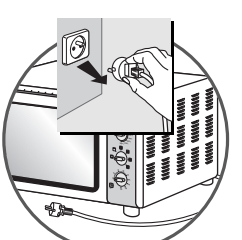




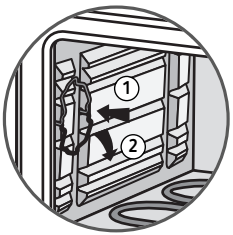


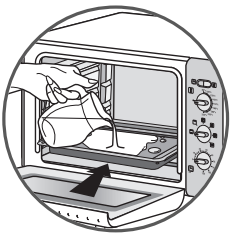


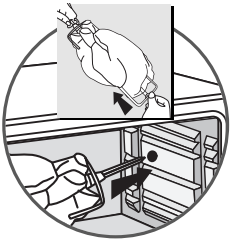


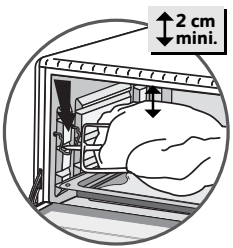


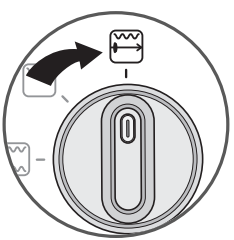
Roasting spit* - 烤肉叉烤*

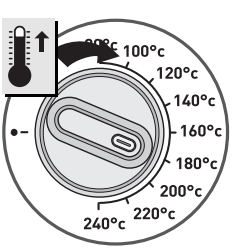


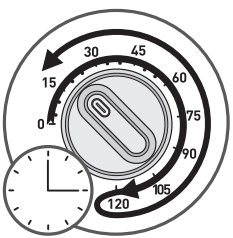


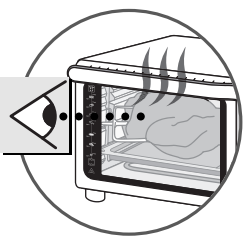


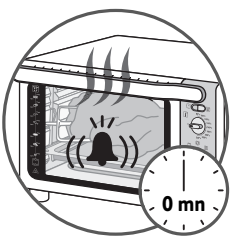


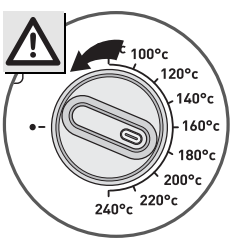


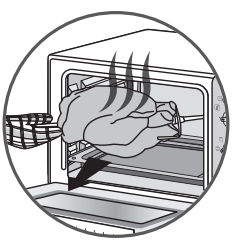


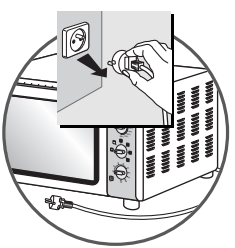






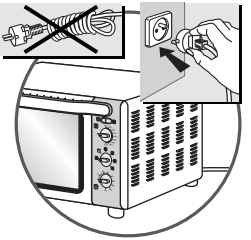


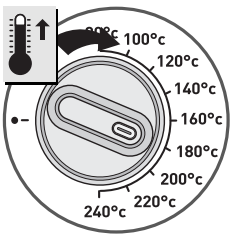


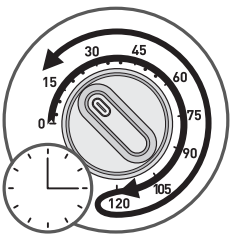


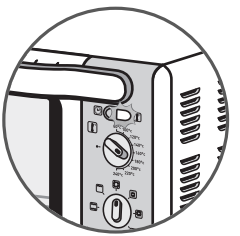
* Depending on model - * 視乎不同型號

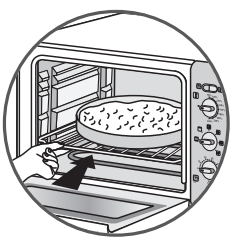
Rotating heat* - 熱風烘焙

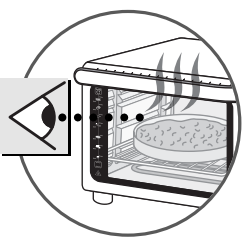


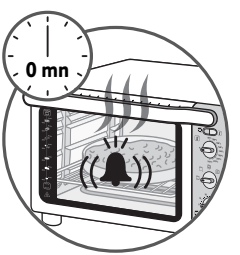


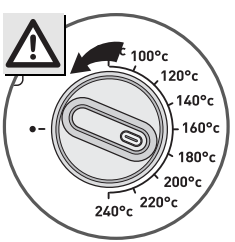


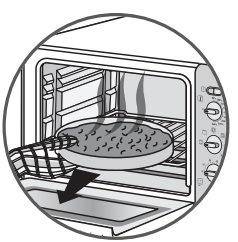


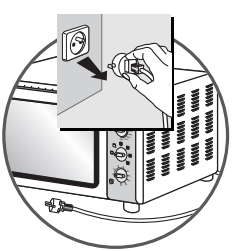






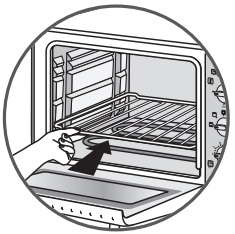


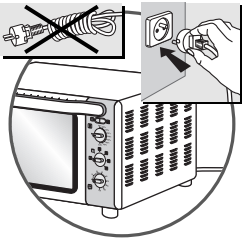


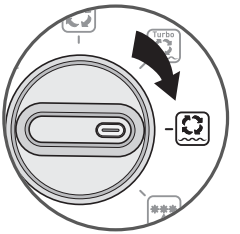


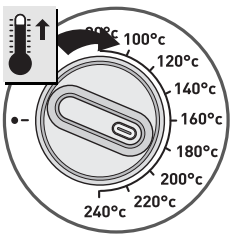
* Depending on model - * 視乎不同型號

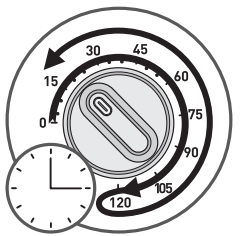
Pastry* - 酥皮烘焙

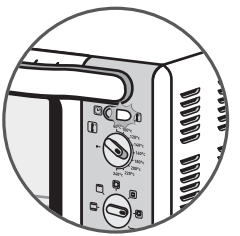


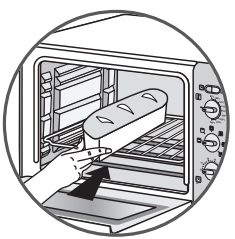


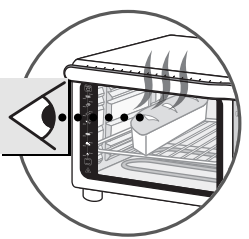


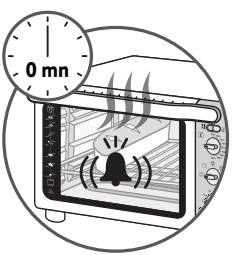


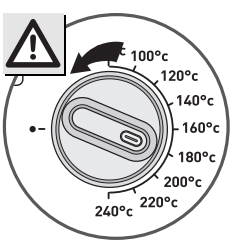


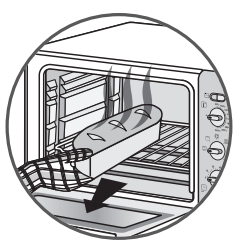


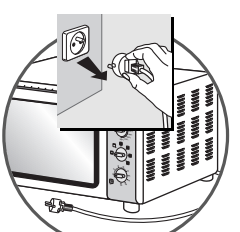






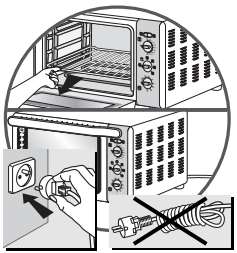


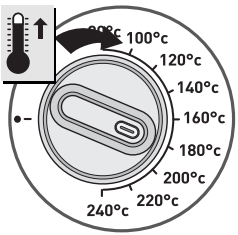


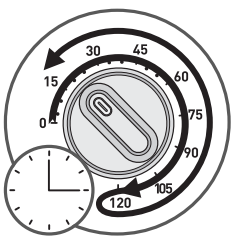


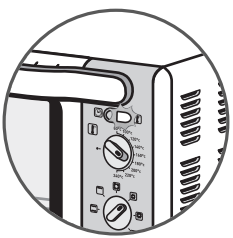
* Depending on model - * 視乎不同型號

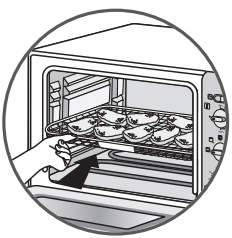
Turbo* function - 特快焗*功能

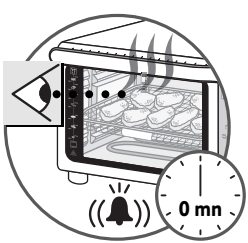


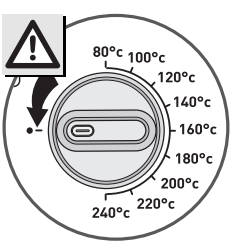


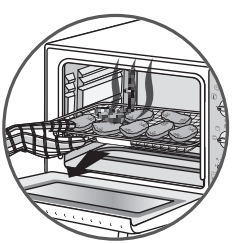


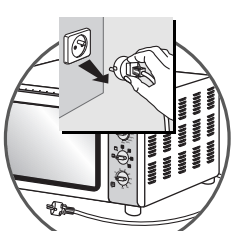


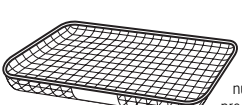










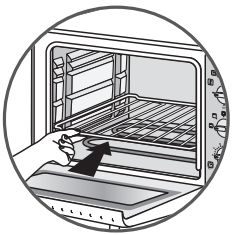


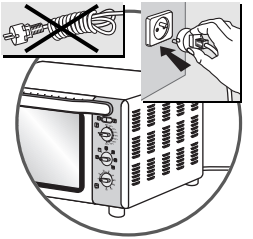
The micro-mesh basket* allows you to cook food by distributing the heat evenly while keeping it crispy: nuggets, cordons bleus, pre-cooked chips, etc.

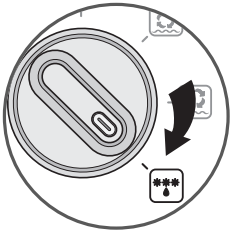
網架的煮食方式
讓熱力平均散播，同時保持香脆口感：炸雞塊、cordons bleus、冷藏薯條等

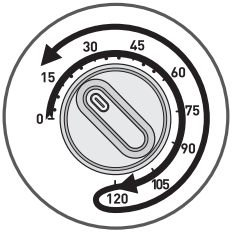
* Depending on model - * 視乎不同型號

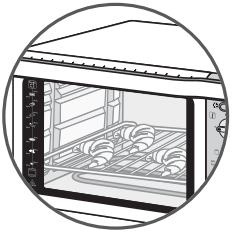
Defrosting* - 解凍功能*

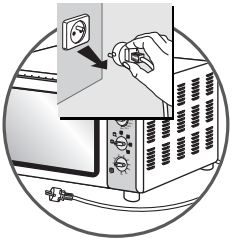




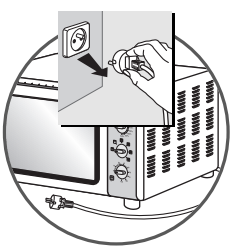


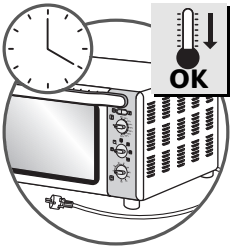


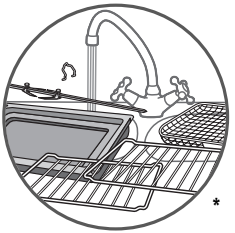




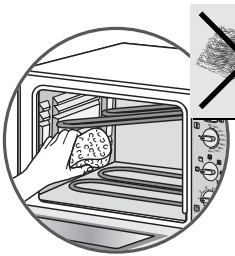
* Depending on model - * 視乎不同型號

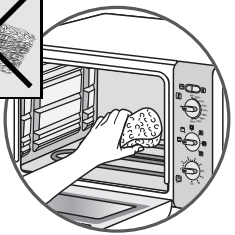


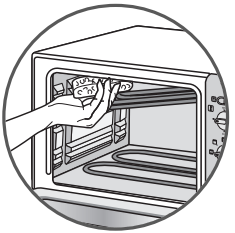


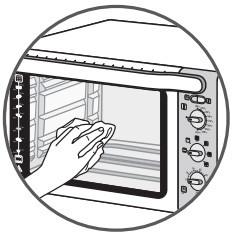


*

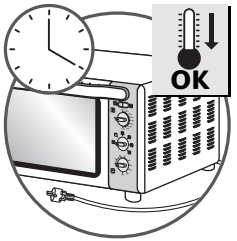


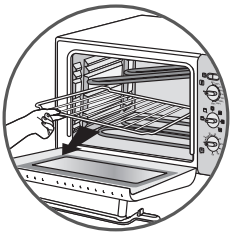


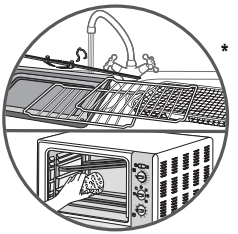


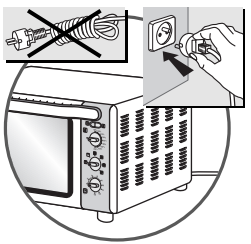


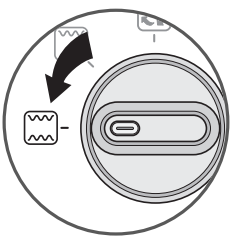
* Depending on model - * 視乎不同型號

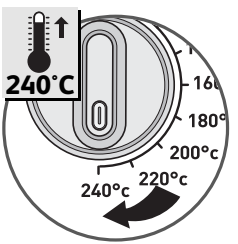


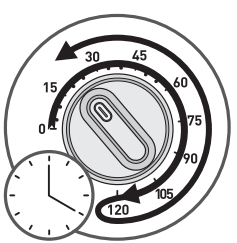


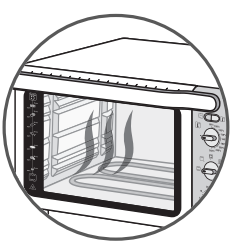


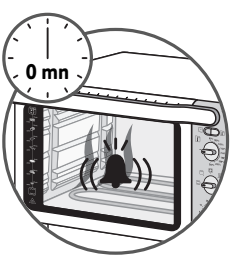


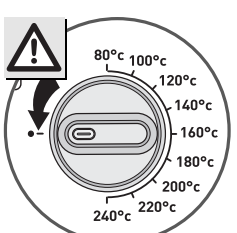


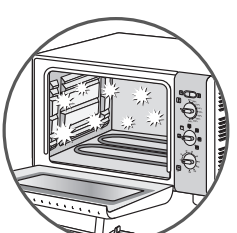


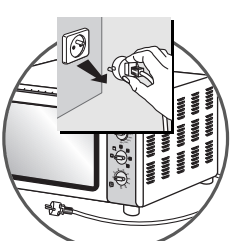






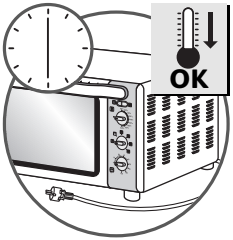


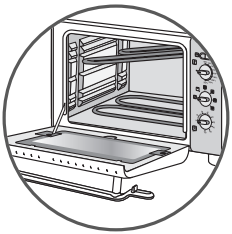


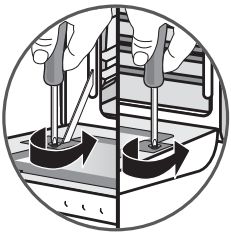


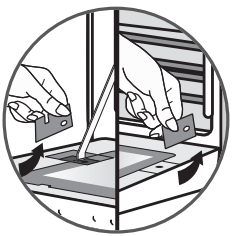
* Depending on model - * 視乎不同型號

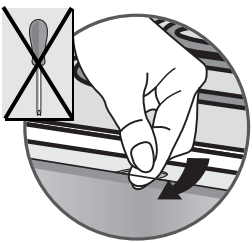
Dismantling the internal glass window - 拆除內層玻璃門

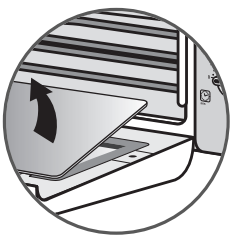


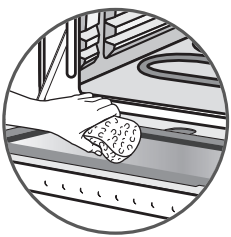


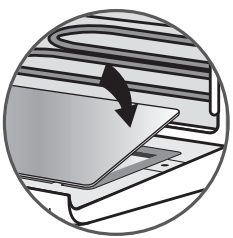


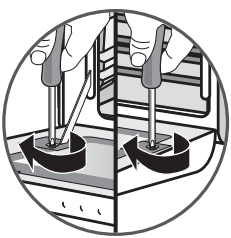










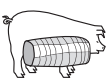
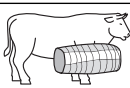
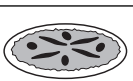


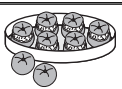
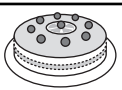
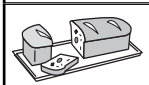
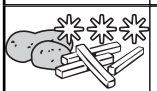
6. User guide - 使用說明

The cooking times indicated may vary according to the weight, size or thickness of the food as well as its initial temperature. They can be increased or decreased to suit your taste. The temperatures in the table below are given as an indication only.

煮食時間僅供參考：按份量、個人口味、食物大小、溫度及種類而有所不同。

Cooking table - 烹飪列表

	225 g x 2	OF2731 Grill	5		210°C	10 min.	25 min.
		OF2758 Turbo	3	Turbo	230°C	10 min.	20 min.
	1,3 Kg	OF2731 Grill			240°C	-	65 min.
	1,6 Kg	OF2758 Turbo	1	Turbo	230°C	-	65 min.
		OF2731 Grill	4		220°C	-	80 min.
	1,05 Kg	OF2758 Turbo	3		230°C	-	75 min.
	1 Kg	OF2731 Grill	5		220°C	-	40 min.
	1,08 Kg	OF2758 Turbo	3		220°C	-	40 min.
	760 g	OF2731 Grill	4		220°C	-	65 min.
	950 g	OF2758 Turbo	3		220°C	-	65 min.
		OF2731 Grill	9		240°C	-	11+5 min.
		OF2758 Turbo	9		240°C	-	11+5 min.
	1 Kg	OF2731 Grill	9		240°C	-	13+5 min.
	1,08 Kg	OF2758 Turbo	9		240°C	-	13+5 min.
		OF2731 Grill	5		205°C	10 min.	10 min.
		OF2758 Turbo	5	Turbo	200°C	10 min.	10 min.

		OF2731 Grill	5		215°C	15 min.	20 min.
		OF2758 Turbo	5	Turbo	230°C	10 min.	18 min.
		OF2731 Grill	4		200°C	-	45 min.
		OF2758 Turbo	2	Turbo	200°C	-	50 min.
		OF2731 Grill	3		200°C	-	55 min.
		OF2758 Turbo	3	Turbo	200°C	-	50 min.
		OF2731 Grill	3		200°C	10 min.	40 min.
		OF2758 Turbo	2	Turbo	200°C	10 min.	50 min.
		OF2731 Grill	4		180°C	10 min.	25 min.
		OF2758 Turbo	4	Turbo	200°C	10 min.	23 min.
		OF2731 Grill	5		220°C	10 min.	25 min.
		OF2758 Turbo	5		220°C	10 min.	30 min.
		OF2731 Grill	4		180°C	10 min.	50 min.
		OF2758 Turbo	3		200°C	10 min.	50 min.
		OF2731 Grill	1		150°C	-	30 min.
		OF2758 Turbo	1	Turbo	180°C	-	30 min.
		OF2731 Grill	2		180°C	10 min.	40 min.
		OF2758 Turbo	2	Turbo	190°C	10 min.	45 min.
		OF2731 Grill	3		220°C	10 min.	20-25 min.
		OF2758 Turbo	1	Turbo	220°C	10 min.	20-25 min.
		OF2731 Grill	3		220°C	10 min.	10-15 min.
		OF2758 Turbo	1	Turbo	220°C	10 min.	8-12 min.

EN

ZH

www.seb.fr

Ref. NC00113866 - 06/12