



# Dual Easy Fry & Grill

QUICK START GUIDE



**Tefal**

## YOUR PRODUCT



DIGITAL TOUCHSCREEN PANEL

DRAWER 2 (REGULAR DRAWER)

DRAWER 1 (LARGE DRAWER)



REMOVABLE DIE-CAST GRID GRILL (DRAWER 1)



REMOVABLE GRID (DRAWER 2)

## COOKING TIPS



Always ensure the grids are in the drawers before cooking for optimal cooking



Shake your food regularly in the drawers for evenly cooking

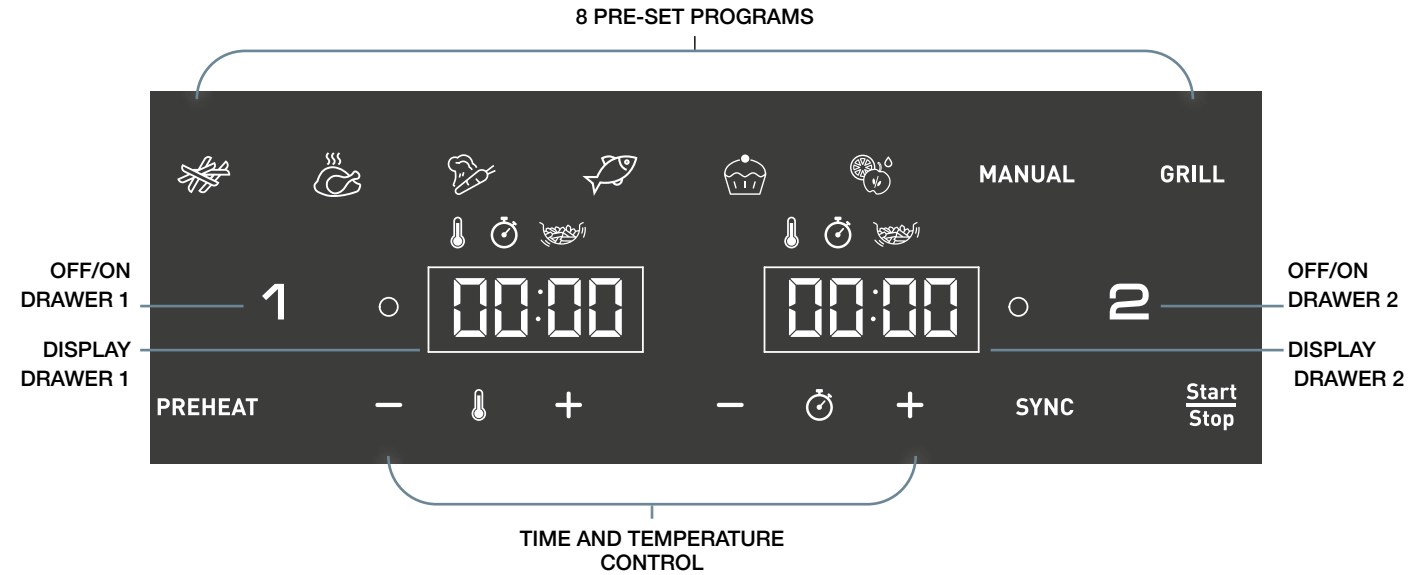


Do not overfill the drawers



Oven-proof dishes compatible

## PRODUCT INTERFACE



8 PRE-SET PROGRAMS

TIME AND TEMPERATURE CONTROL

## PROGRAMS



**PREHEAT**

LIGHTS UP WHEN GRILL PROGRAM IS STARTED TO INDICATE PREHEATING PHASE

**SYNC**

TO ACTIVATE THE COOKING SYNCHRONISATION OF DRAWER 1 AND DRAWER 2



INDICATES THE NEED TO SHAKE FOOD. LIGHTS UP AT MID COOKING FOR FRIES PROGRAM

## USAGE TIPS

**SYNC**

To get both drawers to finish cooking at the same time, always press SYNC after programming drawer 1 and drawer 2 and press start.






## CLEANING TIPS



Drawers and grids dishwasher safe


## COOKING GUIDE

RECIP	DRAWER	QUANTITY	APPROX. TIME	TEMPERATURE	COOKING MODE	SHAKE
<b>POTATOES &amp; FRIES</b>						
FROZEN FRIES	Drawer 1	600 g - 1400 g	25 - 40 min	180 °C		X 2
	Drawer 2	300 g - 800 g	25 - 35 min			
HOMEMADE FRENCH FRIES	Drawer 1	500 g	40 min	180 °C		X 4
	Drawer 2	200 g	35 min			
FROZEN POTATO WEDGES	Drawer 1	600 g - 1400 g	25- 40 min	180 °C		X 2
	Drawer 2	300 g - 800 g				
<b>MEAT &amp; POULTRY</b>						
FROZEN STEAK	Drawer 1	Up to 3/4 pieces	10 + 5 min	200 °C	MANUAL	X 1 flip
	Drawer 2	Up to 2 pieces				
CHICKEN BREAST FILLETS (BONELESS)	Drawer 1	Up to 4 pieces	10 min	200 °C		X 1 flip
	Drawer 2	Up to 2 pieces				
WHOLE CHICKEN	Drawer 1 only	Up to 1300 g	50 min	160 °C		-
<b>SNACKS</b>						
FROZEN CHICKEN NUGGETS	Drawer 1	Up to 1 kg	12 min	200 °C		X 1
	Drawer 2	Up to 400 g				
FROZEN CHICKEN WINGS DRUMSTICKS	Drawer 1	Up to 1kg or 8/9 pieces	22 min	200 °C		X 1
	Drawer 2	Up to 400gr 4/5 pieces				
PIZZA (REHEATED)	Drawer 1	Up to 3 slices	5 min	170 °C	MANUAL	-
	Drawer 2	Up to 2 slices				
VEGETABLES	Drawer 1	Up to 1kg mixed or vegetables	22 min	200 °C		X 4
	Drawer 2	Up to 400 g or vegetables				

RECIP	DRAWER	QUANTITY	APPROX. TIME	TEMPERATURE	COOKING MODE	SHAKE
<b>FISH</b>						
SALMON FILLETS	Drawer 1	Up to 4 large pieces	8 - 10 min	200 °C		-
	Drawer 2	Up to 2 larges pieces				
PRAWNS	Drawer 1	Up to 500 g to 1 kg	8 min	200 °C		X 1 flip
	Drawer 2	Up to 400 g				
<b>BAKING</b>						
MUFFINS	Drawer 1	Up to 6/8 pieces	16 min	160 °C		-
	Drawer 2	Up to 4 pieces				
CHOCOLATE CAKES	Drawer 1	1 round cake pan	30 - 35 min	160 °C		-
<b>DEHYDRATION</b>						
APPLE SLICES	Drawer 1	8 pieces	8 h	40 °C		-
	Drawer 2	4 pieces				
<b>GRILL FUNCTION</b>						
INGREDIENT	DRAWER	QUANTITY	TYPE OF COOKING	APPROX. TIME	TEMPERATURE	SHAKE
BEEF	Drawer 1	Up to 4 pieces	Rare	4 min	200 °C	X 1 flip
			Medium	6 min		
			Well done	8 min		
PORK CHOPS	Drawer 1	Up to 3 pieces	Done	6 - 12 min	200 °C	X 1 flip
LAMB LOIN CHOPS	Drawer 1	Up to 4/6 pieces	Done	12 - 14 min	200 °C	
CHICKEN FILLETS	Drawer 1	Up to 4/6 pieces	Done	10 + 10 min	200 °C	X 1 flip
SAUSAGES	Drawer 1	Up to 8/10 pieces	Done	16 - 20 min	200 °C	X 3
FISH FILLETS	Drawer 1	Up to 4/6 pieces	Done	8 min	200 °C	-

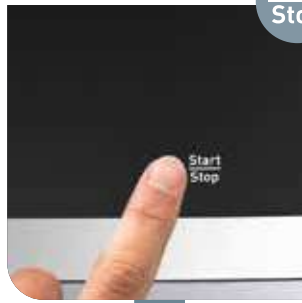


# HOW TO COOK STEAK AND TOMATOES

Using **GRILL** and  cooking programs, under **SYNC MODE**



1



2

Start/Stop



3

DRAWER 1



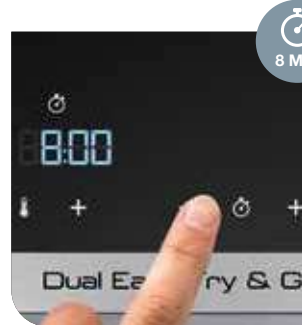
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GRILL



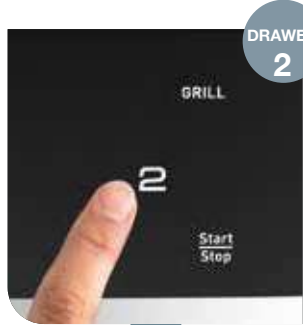
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200 °C



6

8 MIN



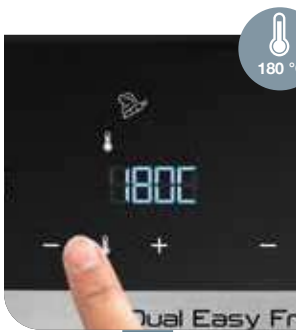
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DRAWER 2



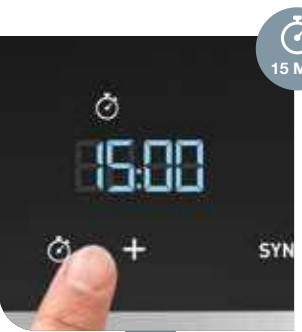
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grill icon



9

180 °C



10

15 MIN



11

ADD\*



12

SYNC



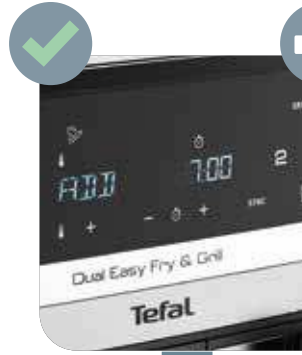
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Start/Stop



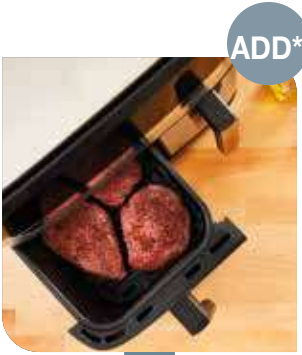
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Preheating phase (Grill)



15

Green checkmark icon



16

\*add steaks

ADD\*



17

COOKING



18



19



20





## THAI-STYLE SALMON FILLETS WITH COLOURFUL VEG

PERSONS	PREPARATION	RESTING	COOKING
4	30 min	20 min	30 min

### INGRÉDIENTS

4 salmon fillets	50 g mangetout
100 ml low sodium soy sauce	50 g beansprouts
1 lime	Salt, pepper
4 garlic cloves	4 tablespoons sweet chilli sauce
2 teaspoons grated ginger	0.5 diced spring onion
1 red pepper	2 tablespoon sesame seeds
2 carrots	1 lime
1 courgette	A few sprigs of coriander
1 tablespoon olive oil	

- 1 Cut the fillets of salmon into large cubes. In a bowl, mix the soy sauce, lime juice, chopped garlic and grated ginger. Add the salmon, cover and allow to rest for 20 minutes.
- 2 Wash and dry the pepper, carrots and courgette. Cut the pepper into strips and remove the core. Peel the carrots and cut them into small sticks. Cut the courgettes into sticks the same size. In a bowl, mix the chopped vegetables with the oil. Add the mangetout and bean sprouts. Season with salt and pepper.
- 3 Turn on the appliance. Turn on **bowl 1**. Select the **FISH** program at 180 °C for 6 minutes. Add the salmon cubes to the grill pan in bowl 1. Turn on **bowl 2**. Select the **MANUAL** program at 180 °C for 30 minutes. Add the vegetables to the standard pan in bowl 2.
- 4 Press **SYNC** so that both the salmon and vegetables will finish cooking at the same time. Press **START** to set both cooking. Stir the vegetables halfway through cooking.
- 5 Place the vegetables and salmon onto plates to serve. Sprinkle the salmon with the sweet chilli sauce, spring onion and sesame seeds. Drizzle the vegetables with the lime juice and sprinkle with coriander.

## ROAST CHICKEN WITH HOMEMADE CHIPS

PERSONS	PREPARATION	RESTING	COOKING
4	20 min	30 min	50 min

### INGRÉDIENTS

800 g potatoes	1 teaspoon paprika
3 tablespoons neutral oil	0.5 teaspoons garlic powder
Salt, pepper	0.5 teaspoons onion powder
Parsley	1 teaspoon oregano
1 chicken (1.3 kg)	Salt, pepper
0.5 lemon	1 tablespoon olive oil

- 1 Peel the potatoes and cut them into chips. Place them in a bowl and cover with cold water. Leave to rest for 30 minutes.
- 2 Remove the strings and rub the chicken with half a lemon. In a small bowl, mix together the paprika, garlic, onion, oregano, salt and pepper. Brush the skin of the chicken with olive oil and sprinkle with the seasoning.
- 3 Drain the potatoes and pat them dry thoroughly. Mix together the potatoes, oil, salt and pepper.
- 4 Turn on the appliance. Turn on **bowl 1**. Select the **CHICKEN** program at 160 °C for 50 minutes. Place the chicken, breast side down, on the grill plate in bowl 1. Turn on **bowl 2**. Select the **FRIES** program at 200 °C for 50 minutes. Place the chips on the standard plate in bowl 2. Press **START** to set both cooking.
- 5 For the chips, shake the basket every 10 minutes and halfway through cooking when the appliance beeps and the icon flashes. Use a spatula if needed. Repeat if needed.
- 6 Check the fries, which should also be golden brown and crispy, and extend the cooking time if necessary. Add salt and pepper to taste. Sprinkle with chopped fresh parsley before serving.
- 7 Serve immediately. Brush the chicken with the cooking juices and serve the remaining juices in a gravy boat.



## GRILLED STEAK WITH ROASTED TOMATOES

PERSONS	PREPARATION	RESTING	COOKING
4	10 min	-	15 min

### INGRÉDIENTS

600 g beef steak (approx. 3 large or 4 medium pieces)	300 g tomatoes (approx. 2 large tomatoes)
2 tablespoons spice mix for steaks	1 tablespoons of olive oil
20 g garlic and parsley butter	1 teaspoon dried Italian herb mix
2 tablespoons of olive oil	1 tablespoon balsamic vinegar
	Salt, pepper

- 1 Sprinkle the spice mix for steak on both sides of the meat. Tap the seasoning to make sure it sticks. Brush both sides of the steaks with olive oil.
- 2 Halve the tomatoes.
- 3 Turn on the appliance. Turn on **bowl 1**. Select the **GRILL** program at 200 °C for 8 minutes. Do not put the ingredients in the pan yet, the appliance will automatically start preheating. Turn on **bowl 2**. Select the **VEGETABLES** program at 180 °C for 15 minutes. Add the tomatoes to the standard pan in bowl 2. Drizzle with olive oil, Italian herb mix and balsamic vinegar. Season with salt and pepper.
- 4 Press **SYNC** so that both the salmon and vegetables will finish cooking at the same time. Press **START** to set both cooking. When the appliance beeps and the display shows "**Add**", the grill preheating cycle is complete. Place the steaks on the grill plate in bowl 1.
- 5 Halfway through cooking, turn the steaks to make sure they cook evenly.
- 6 Check that the tomatoes are cooked thoroughly and continue to cook for an extra few minutes if necessary.
- 7 Remove the cooked steaks and top each piece of meat with garlic and parsley butter. Leave the steaks to sit for 1 minute before serving. Serve with the roasted tomatoes. You can serve it with rice, pasta or delicious mashed potato.

## BAKED APPLES

PERSONS	PREPARATION	RESTING	COOKING
6	15 min	-	20 min

### INGRÉDIENTS

6 medium apples (1 kg)	50 g mixed chopped nuts
50 g rolled oats	1 teaspoon cinnamon
50 g raisins	50 g melted butter
40 g brown sugar	

- 1 In a bowl, mix the oats, raisins, brown sugar, nuts and cinnamon. Add the melted butter and mix until the ingredients are combined. Set aside.
- 2 Using a knife, cut off the top of the apple so that you are left with a 2 cm high piece, set this aside. Use a melon baller or a teaspoon to remove all the seeds. Slightly hollow out the core of the apple so that the filling can be placed inside. Completely fill the apples with the oat mixture. Place the top of the apple back on.
- 3 Turn on the appliance. Turn on **bowl 1**. Select the **DESSERT** program at 165 °C for 20 minutes. Place 4 apples on the grill plate in bowl 1 of the appliance. Turn on **bowl 2**. Select the **DESSERT** program at 165 °C for 20 minutes. Place 2 apples on the standard plate in bowl 2 of the appliance. Press **START** to begin cooking.
- 4 Check that the apples are cooked thoroughly and continue to cook if necessary. Cooking time may vary according the size and the quality of the apples.
- 5 Serve the apples warm.

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