

# Tefal®

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## EASY FRY & GRILL XXL

[www.tefal.com](http://www.tefal.com)

# IMPORTANT SAFEGUARDS

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

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plugs or fryer in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first (depending on model), then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

## 14. SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY.

15. Only connect the appliance to electrical sockets which have a minimum load of 15A. If the sockets and the plug on the appliance should prove incompatible, get a professionally qualified technician to replace the socket with a more suitable one.

### **POLARIZATION INSTRUCTIONS (depending on model)**


This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

### **SHORT CORD INSTRUCTIONS**

Do not use with an extension cord.

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

## SAFETY INSTRUCTION

- This appliance is intended to be used in household only. It is not intended to be used in the 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 to be operated by means of an external timer or a separate remotecontrol system.
- If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 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 should be supervised to ensure that they do not play with the appliance.
-  The temperature of accessible surfaces may be high when the appliance is operating. Do not touch the hot surfaces of the appliance.
- Clean removable parts with a non abrasive sponge and dishwashing liquid. Do not clean them in a dishwasher.
- Clean the inside and the outside of the appliance with a damp sponge or cloth. Please refer to the «Cleaning» section of the instructions for use.
- The appliance can be used up to an altitude of 4000 m.
- Caution : the surface of heating element is subject to residual heat after use.
- Caution : risk of injury due to improper use of the appliance.
- Caution : do not spill liquid on the connector (depending on model).

## Do

- Read and follow the instructions for use. Keep them safe.
- Remove all packaging materials and any promotional labels or stickers from your appliance before use. Be sure to also remove any materials from underneath the removable bowl (depending on model).
- Check that the voltage of your mains network corresponds to the voltage given on the rating plate on the appliance (alternative current).
- Given the diverse standards in effect, if the appliance is used in a country other than that in which it is purchased, have it checked by an approved Service Centre.
- Use the appliance on a flat, stable, heat-resistant work surface away from water splashes.
- Always unplug your appliance: after use, to move it, or to clean it.
- In the event of fire, unplug the appliance and smother the flames using a damp tea towel.

- To avoid damaging your appliance, please ensure that you follow recipes in the instructions and at [www.t-fal.com](http://www.t-fal.com); make sure that you use the right amount of ingredients.

## Do not

- Do not use the appliance if it or the power cord is damaged or if it has fallen and has visible damage or appears to be working abnormally. If this occurs, the appliance must be sent to an Approved Service Centre.
- Do not use an extension lead. If you nevertheless decide to do so, under your own responsibility, use an extension lead that is in good condition and compliant with the power of the appliance.
- Do not let the power cord dangle.
- Do not unplug the appliance by pulling on the power cord.
- Never move the appliance when it still contains hot food.
- Never operate your appliance when empty.
- Do not switch on the appliance near to flammable materials (blinds, curtains...) or close to an external heat source (gas stove, hot plate etc.).
- Do not store any inflammable products close to or underneath the furniture unit where the appliance is located.
- Never take the appliance apart yourself
- Do not immerse the product in water.
- Do not use any powerful cleaning products (notably soda based strippers), nor brillo pads, nor scourers.
- Do not store your appliance outside. Store it in a dry and well ventilated area.

## Advice/information

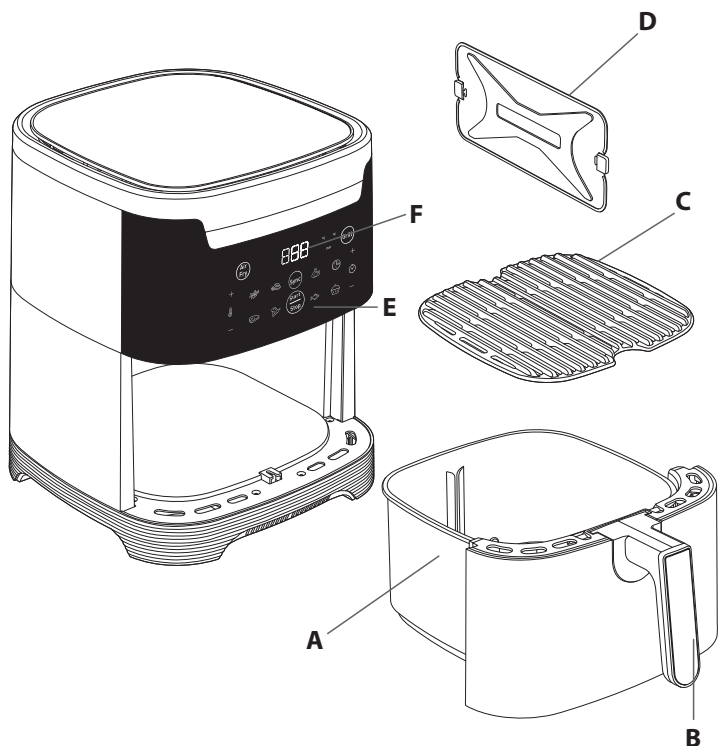
- When using the product for the first time, it may release a non-toxic odour. This will not affect use and will disappear rapidly.
- For your safety, this appliance conforms with applicable standards and regulations (Directives on Low Voltage, Electromagnetic Compatibility, Materials in contact with food, Environment, etc.).
- This appliance is designed for domestic use only and not outdoor. In case of professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee does not apply.
- For your safety, only use the accessories and spare parts designed for your appliance
- CAUTION : sensitive people like pregnant women, young children, elderly and immuno-compromised people should take into account that temperatures below 80°C don't cook enough to eradicate all sanitary risk with bacteria for all kinds of food except for yogurt.

## Environnement



### Environment protection first!

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



## DESCRIPTION

- |                                  |                              |
|----------------------------------|------------------------------|
| A. Bowl                          | D. Removable divider         |
| B. Bowl handle                   | E. Digital touchscreen panel |
| C. Removable die-cast grill grid | F. Time/temperature display  |

## AUTOMATIC COOKING MODES

- |                    |               |
|--------------------|---------------|
| 1. Fries           | 5. Meat       |
| 2. Nuggets         | 6. Fish       |
| 3. Roasted chicken | 7. Vegetables |
| 4. Pizza           | 8. Dessert    |

## BEFORE FIRST USE

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance, except QR code sticker.
3. Thoroughly clean the bowl, the removable grid and the divider with hot water, some washing-up liquid and a non-abrasive sponge.

**The bowl, the grid and the divider are dishwasher safe.**


4. Wipe the inside and outside of the appliance with a damp cloth. The appliance works by producing hot air. Do not fill the bowl (A) 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.**

## USING THE APPLIANCE



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](http://www.t-fal.com) help you get to know the appliance.

1. Connect the power supply cord to an electrical socket.
2. Start the preheating phase if you wish. To do this, press the Start button , then select Air Fry that begins flashing as soon as the appliance is plugged in. The temperature displayed on the first use is 180°C / 356°F.
  - Adjust to the desired temperature with the  $\oplus$  and  $\ominus$  buttons on the digital screen.
  - Press the Start button again to start preheating.
  - The appliance will beep at the end of the preheating timing.
  - The preheating phase is now completed.
3. 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.

- 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.**

- To begin cooking, you can select between the automatic cooking mode and the manual settings.  
**a. If choosing manual settings:**



- Adjust the temperature  with the  $\oplus$  and  $\ominus$  buttons on the digital screen. The temperature varies from 40-220°C (105-428°F).
- Then set the desired cooking time by pressing  $\oplus$  and  $\ominus$  buttons. The timer can be set for between 0 and 60 minutes.
- Press the  to begin cooking with the selected temperature and time settings. Cooking starts. The selected temperature and remaining cooking time will alternate on the screen display.


**b. If choosing automatic cooking mode:**

- Press directly the menu selected on the screen (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 section '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 the 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:** When you turn the bowl, be careful of any excess oil collected at the bottom of the bowl that may leak onto the food and of the grid may fall down.  
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.




## SYNCHRONISATION MODE (DUAL COOKING)

Cook 2 different foods ready at the same time thanks to SYNC Mode.




- Place the grill into the bowl and then the divider in the middle.
- Press  and then press the button .
- Select your food P1. All programs are open for selection.
- Select your food P2. All programs are open for selection except P1 just selected.
- The pictogram of the food to be added first flashes and the screen displays 'Add'.  
**Note : The 2 ingredients are not added at the same time, they have different times of cooking (the cooking temperature is automatically set at 180°C / 356°F). The appliance calculates automatically the food to be added first.**

- Place your first food in the left part in the bowl. Slide the bowl back into the appliance.
- Press  to begin cooking.
- The appliance beeps when you need to add the 2<sup>nd</sup> food.  
**Note : the appliance calculates automatically to ensure 2 foods ready at the same time.**
- Add your second food in the right part of the bowl.
- The appliance beeps when the food is ready, at the same time.  
**Note : Some ingredients require the same cooking time. In this case, add the 2 ingredients at the same time.**
- 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.

## USING THE GRILL PLATE

- Place the grill grid in the bowl of the appliance. Be careful to place it correctly with the TOP marking on the top (the raised part).
- Press  then press  on the screen to select the Grill mode.
- Start the Grill mode by pressing . This will launch the preheating phase (timing :15 minutes , the grilling temperature is automatically set at 220°C/428°F).
- When you hear the timer sound, the preheating phase has finished. The screen displays 'Add'.
- Take the bowl out the appliance and place it on a heat-resistant surface.  
**Caution : the bowl and the grill grid are very hot. Use a pair of tongs to place the food on the grill plate.**
- Place the food on the grill plate and put back the bowl into the appliance.
- Select the required cooking time by pressing  $\oplus$  and  $\ominus$  buttons (see section 'Cooking guide').
- Press the Start button to launch the cooking. The temperature and remaining cooking time will alternate on the on-screen display.  
**Note :** the pieces of meat can be turned at half cooking.  
Excess oil from the food is collected in the bottom of the bowl.
- When you hear the timer sound, the cooking has finished. Take the bowl out the appliance and place it on a heat-resistant surface.
- 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: After hot frying, the grid and the food are very hot.**

## DEHYDRATION

- Place the grid in the bowl of the appliance.
- Press , select Air Fry and then adjust the temperature  by pressing  $\ominus$  button to 40°C (105°F) on the digital screen.
- Then set the desired cooking time by pressing the  $\oplus$  and  $\ominus$  button. You can set the timing from 1 hour to 10 hours.
- Press the  to launch the dehydration process. The selected temperature and remaining cooking time will alternate on the screen display.
- When you hear the timer sound, the dehydration process has finished. Take the bowl out the appliance and place it on a heat-resistant surface.
- 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.
- When the food is dehydrated, take out the bowl. To remove food, use a pair of tongs to lift the food out of the bowl.

## 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.

For F° mode, press simultaneously on and of the temperature.

	Quantity	Approx Time (min)	Temperature (°C / °F)	Cooking mode		Shake*	Extra information
<b>Potatoes &amp; fries</b>							
Frozen chips (10 mm x 10 mm standard thickness)	1000 g	35 - 40 min	180°C / 350°F			x2	
	1200 g	40 - 45 min					
Homemade French Fries (8 x 8 mm)	1000 g	35 - 40 min	180°C / 350°F			x2	Add 1 tbsp of oil
	1200 g	40 - 45 min					
Frozen potato wedges	1000 g	20 - 25 min	200°C / 390°F			x3	Add 1 tbsp of oil
	1200 g	25 - 30 min					
<b>Meat &amp; Poultry</b>							
Frozen steak	5 pcs	12 min	180°C / 350°F				
Chicken breast fillets (boneless)	100 - 500 g	12 - 19 min	180°C / 350°F				
Chicken (whole)	1600 g	60 min	200°C / 390°F				Use the bowl without the grid
<b>Fish</b>							
Salmon fillet	4 pcs	14-17 min	140°C / 284°F				
Shrimps	20 pcs	5 min	170°C / 240°F				
<b>Snacks</b>							
Frozen chicken nuggets	2000 g	45 min	200°C / 390°F			Yes	
Frozen chicken wings	1500 g	30 - 35 min	200°C / 390°F			Yes	
Frozen onion rings	500 g	9-11 min	200°C / 390°F			Yes	
Pizza	400 g	7-10 min	190°C / 375°F				
Vegetables	300-700 g	16-20 min	200°C / 390°F				
<b>Baking</b>							
Muffins	8 pcs	15 - 18 min	180°C / 350°F				Use a baking tin/oven dish**
Chocolate cakes	8 pcs	9-11 min	160°C / 320°F				
<b>Dehydration</b>							
Apples in slices	4 pcs	10 h	40°C / 105°F				

	Quantity	Approx Time (min)	Cooking mode	Shake*	Extra information
<b> Grill - 220°C / 425°F</b>					
=  15 min - 220°C / 425°F					
Meat	250 g	Preheating : 15 min Cooking : 6-8 min			You can add oil, aromatic herbs and salt for better taste. At mid-cooking, you can return the food.
Sausages	400 g	Preheating : 15 min Cooking : 10-12 min			You can add oil, aromatic herbs and salt for better taste. At mid-cooking, you can return the food.
Vegetables	300 g	Preheating : 15 min Cooking : 10 min			
Fish fillet	200 g	Preheating : 15 min Cooking : 3-5 min			
<b> Sync. Mode - 180°C / 350°F</b>					
Frozen chips 10mm	600 g	Pre-settled		x2	
Frozen potatoes wedges	600 g	Pre-settled		x2	
Vegetables	500 g	Pre-settled			
Broccoli Vegetables	600 g	Pre-settled			
Chicken drumsticks	600 g	Pre-settled			
Chicken nuggets	1000 g	Pre-settled			
Grilled rib steak	1 piece	Pre-settled			
Salmon fillet	1 piece	Pre-settled			
Pizza	1 slice	Pre-settled			
Plain mini cakes	4 pcs	Pre-settled			

\* Shake halfway through cooking.

**IMPORTANT:** To avoid damaging your appliance, never exceed the maximum quantities of ingredients and liquids indicated in the instruction manual and in the recipes.

**\*\*place the cake tin/oven dish in the bowl.**

When you use mixtures that rise (such as with cake, quiche or muffins) the oven dish should not be filled more than halfway.

Visit [www.t-fal.com](http://www.t-fal.com) for online recipes.

## 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 1000 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 /320°F 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 the grid and the divider 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 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 grid and the divider with hot water, some washing-up liquid and a non-abrasive sponge.  
You can use a degreasing liquid to remove any remaining dirt.  
**The bowl, the grid and the divider are 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 the grid and the divider 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.

## 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 T-fal website at [www.t-fal.com](http://www.t-fal.com) or contact the T-fal 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 T-fal dealer.

## TROUBLESHOOTING

If you encounter problems with the appliance, visit [www.t-fal.com](http://www.t-fal.com) for a list of frequently asked questions or contact the Consumer Care Centre in your country.

## TEFAL/T-FAL\* INTERNATIONAL LIMITED GUARANTEE

 : [www.tefal.com](http://www.tefal.com)

***This product is repairable by TEFAL/T-FAL\*, during and after the guarantee period.***

Accessories, consumables and end-user replaceable parts can be purchased, if locally available, as described on the TEFAL/T-FAL internet site [www.tefal.com](http://www.tefal.com)

**The Guarantee\*\*** : TEFAL/T-FAL guarantees this product against any manufacturing defect in materials or workmanship during the guarantee period within those countries\*\*\* as stated in the attached country list, starting from the initial date of purchase or delivery date. The international manufacturer's guarantee covers all costs related to restoring the proven defective product so that it conforms to its original specifications, through the repair or replacement of any defective part and the necessary labour. At TEFAL/T-FAL's choice, a replacement product may be provided instead of repairing a defective product. TEFAL/T-FAL's sole obligation and your exclusive resolution under this guarantee are limited to such repair or replacement.

**Conditions & Exclusions** : TEFAL/T-FAL shall not be obliged to repair or replace any product which is not accompanied by a valid proof of purchase. The product can be taken directly in person or must be adequately packaged and returned, by recorded delivery (or equivalent method of postage), to a TEFAL/T-FAL authorised service centre. Full address details for each country's authorised service centres are listed on TEFAL/T-FAL website ([www.tefal.com](http://www.tefal.com)) or by calling the appropriate consumer Service centre set out in the attached country list. In order to offer the best possible after-sales service and constantly improve customer satisfaction, TEFAL/T-FAL may send a satisfaction survey to all customers who have had their product repaired or exchanged in a TEFAL/T-FAL authorised service centre.

This guarantee applies only for products purchased **and** used for domestic purposes and will not cover any damage which occurs as a result of misuse, negligence, failure to follow TEFAL/T-FAL instructions, or amodification or unauthorised repair of the product, faulty packaging by the owner or mishandling by any carrier. It also does not cover normal wear and tear, maintenance or replacement of consumable parts, or the following:

- using the wrong type of water or consumable
- mechanical damages, overloading
- damage as a result of lightning or power surges
- ingress of water, dust or insects into the product (excluding appliances with features specifically designed for insects)
- accidents including fire, flood, etc
- scaling (any de-scaling must be carried out according to the instructions for use)
- damage to any glass or porcelain ware in the product
- professional or commercial use
- or poor results specifically due to wrong voltage or frequency as stamped on the product ID or specification

**Consumer Statutory Rights** : This international TEFAL/T-FAL guarantee does not affect the Statutory Rights a consumer may have or those **rights that cannot** be excluded or limited, nor rights against the retailer from which the consumer purchased the product. This guarantee gives a consumer specific legal rights, and the consumer may also have other legal rights which vary from State to State or Country to Country. The consumer may assert any such rights at his sole discretion.

\*\*\*Where a product purchased in a listed country and then used in another listed country,

the international TEFAL/T-FAL guarantee duration is the one in the country of usage, even if the product was purchased in a listed country with different guarantee duration. The repair process may require a longer time if the product is not locally sold by TEFAL/T-FAL. If the product is not repairable in the new country, the international TEFAL/T-FAL guarantee is limited to a replacement by a similar or alternative product at similar cost, **where possible**.

\*TEFAL household appliances appear under the T-FAL brand in some territories like America and Japan. TEFAL/T-FAL are registered trademarks of Groupe SEB.

Please keep this document for your reference should you wish to make a claim under the guarantee.

### **\*\*For Australia only:**

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund **for a major failure and compensation for** any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

**\*\*For India only:** The guarantee length depends on the product and the State in India. Full guarantee terms must be checked at the point of sale. Products purchased outside and used in India benefit from a 2 year guarantee.

The guarantee covers exclusively the repair of a defective product, but at TEFAL's choice, a replacement product may be provided instead of repairing a defective product. It is **mandatory** that the consumer, to have his product repaired, has to log a service request on the dedicated Smartphone application TEFAL SERVICE APP or by calling TEFAL Consumer Care Center at **1860-200-1232, Opening hours Mon-Sat 09 AM to 06 PM**. Products returned by Post will not be covered by the guarantee. As a proof of purchase consumer needs to provide both this stamped guarantee card and cash memo.

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