

# Tefal<sup>®</sup>

EN



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


NB: You must read the safety instructions first before using this product.

## **SAFETY INSTRUCTIONS**

### **IMPORTANT SAFEGUARDS**

- This appliance is intended to be used in the 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 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.
- 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.

- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- If the power supply cord is damaged, it must be replaced by the manufacturer, an authorised service centre or a similarly qualified person in order to avoid any danger.
-  The temperature of accessible surfaces may be high when the appliance is operating. Do not touch the hot surfaces of the appliance.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Clean the lid, bowl, body and basket with a sponge and some water or in a dishwasher (depending on the model). Clean the electric unit separately with a sponge. Please refer to the “Cleaning” section of the instructions for use.
- Never immerse the appliance or the electrical

## control unit in water!

- The appliance can be used up to an altitude of 4000 m.

## Do

- Read and follow the instructions for use. Keep them safe.
- Check that the power supply voltage corresponds to that shown on the appliance (alternating 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.
- Remove all packaging materials and any promotional labels or stickers from your deep fryer before use. Be sure to also remove any materials from underneath the removable bowl (depending on model).
- Do not use the appliance if the appliance or the cord is damaged, if the appliance has fallen or shows visible damage or does not work properly. In the event of the above, the appliance must be sent to an approved Service Centre. Do not take the appliance apart yourself.
- Always plug the appliance into an earthed socket.
- Always unplug the appliance: immediately after use, when moving it, prior to any cleaning or maintenance.
- The appliance must be placed and used on a flat, stable, heat-resistant work surface, away from water splashes.

## Do not

- Do not use an extension lead. If you accept liability for doing so, only use an extension lead which is in good condition, has an earthed plug and is suited to the power of the appliance.
- Do not leave the cord hanging. The power cord must never be in close proximity to or in contact with the hot parts of your appliance, close to a source of heat or rest on sharp edges.
- Do not unplug the appliance by pulling on the cord.
- Never leave the appliance unattended when in use.
- 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 move the appliance when it is full of liquids or hot food.
- If you have a removable bowl, never take it out when the fryer is switched on.
- Do not store your deep fryer outside. Store it in a dry and well ventilated area.
- Never plug in the deep fryer without oil or fat inside. The oil level must always be between the min and max markers.
- Never put solid fat directly into the deep fryer bowl or fryer basket as this will lead to deterioration of the appliance.
- Oils which should NOT be used under any circumstances and may cause

- overflowing/smoking/risk of fire are: ground nut oil, soya oil, olive oil, lard or dripping.
- Do not mix different types of oil. Never add water to the oil or fat.
  - Do not overfill the basket, never exceed the maximum capacity.

## Advice/information

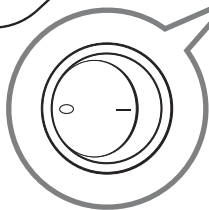
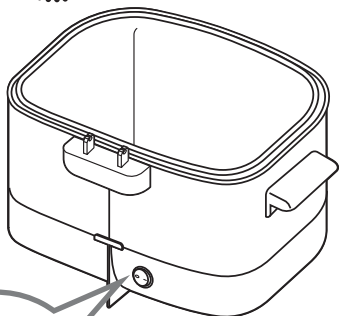
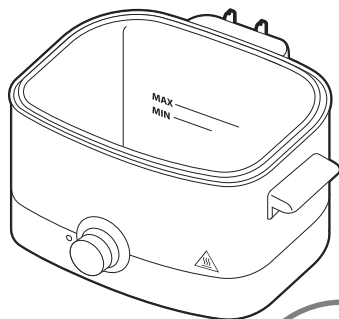
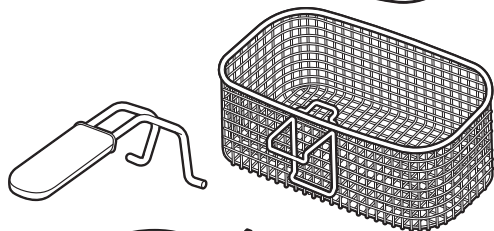
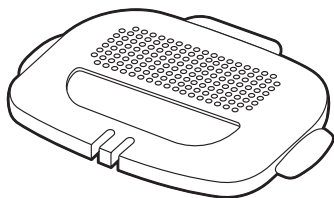
- For your safety, this appliance conforms to applicable standards and regulations : (Low Voltage Directive, Electromagnetic compatibility, Materials in contact with food, Environment.)
- This appliance is designed for domestic use only and not outdoor. In case of professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee does not apply.
- For your own safety, use only accessories and spare parts which are suitable for your appliance.
- For models with a removable cord, only the original power cord can be used.
- In the event of fire, never try to extinguish the flames with water. Close the lid. Unplug the appliance. Smother the flames with a damp cloth.
- Before discarding your appliance you should remove the battery from the timer and dispose of it at a local civic waste collection centre (according to model).
- It is **essential** that you wait until the oil has cooled down before storing the fryer.
- If you use solid vegetable fat, cut it into pieces and melt it over a slow heat in a separate pan beforehand, then slowly pour it into the deep fryer bowl.
- If you have a removable anti-odour filter, change it after every 10 - 15 uses (foam filter) or after 30 - 40 uses (cartridge with saturation indicator), or 80 uses (carbon filter). Some models are equipped with a permanent metallic filter, which does not need to be changed.
- Use the basket for chips.
- Control the cooking: Do not eat burnt food.
- Filter your oil after every use to avoid burnt crumbs and change it regularly.
- Eat a balanced and varied diet which includes plenty of fruits and vegetables.
- Store your fresh potatoes in a room above 8°C.
- For best results and fast cooking, we recommend that you limit the quantity of chips to 1/2 basket per frying.
- For a larger quantity of food or potatoes, the temperature drops very fast just after having lowered the basket. This lowers the oil temperature considerably and it never reaches above 175°C, even if the thermostat is set at 190°C.
- No matter what the recipe, whether preparing fresh or frozen food, it must be perfectly dry. Dry the food thoroughly with paper kitchen towel or a clean tea towel before frying. This will prevent the oil from splattering and/or overflowing, will extend the life of the oil and give crispier results.
- For frozen food, place the food into the basket and then shake the basket over the sink to remove any excess ice crystals.



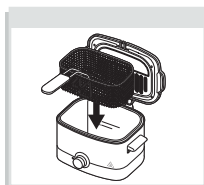
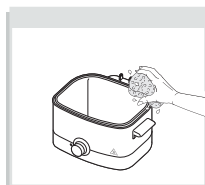
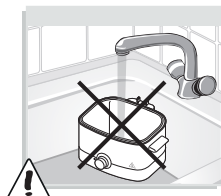
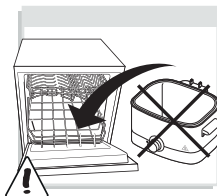
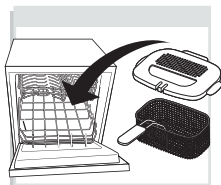
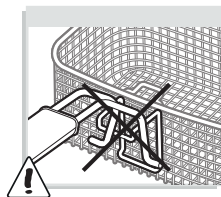
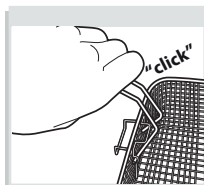
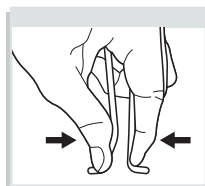
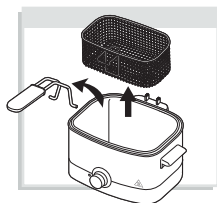
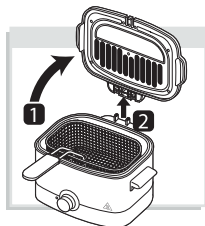
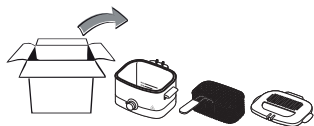
### Environment protection first!

① Your appliance contains valuable materials which can be recovered or recycled.

➡ Leave it at a local civic waste collection point.









Min. 0,85 L

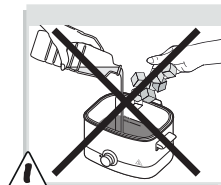
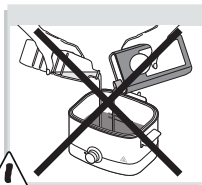
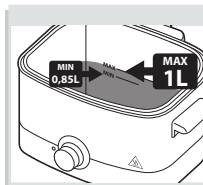
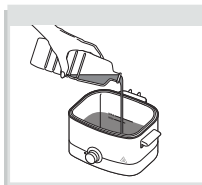


Max. 1 L

Use oil recommended for deep frying; blended vegetable oil, corn oil, sunflower oil, rapeseed oil, etc. Do not use groundnut oil, soya oil or olive oil as they may cause overflowing, smoking or risk of fire.

Filter the oil after each use to avoid burnt crumbs.

Animal dripping or lard should NOT be used under any circumstances and may cause overflowing, smoking or risk of fire.



Do not mix different kinds of oils.

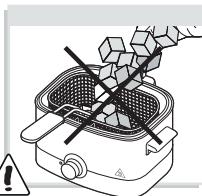
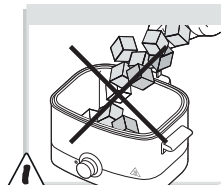
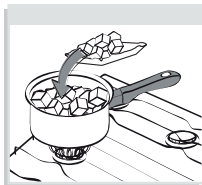
Min. 750 g



Max. 900 g



If you use solid vegetable fat, cut it into pieces and melt it in a separate pan then pour it inside the fryer (do not melt the blocks of fat in the basket, nor in the bowl).

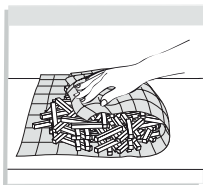




Max. 600 g



400 g



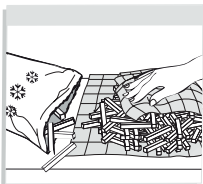
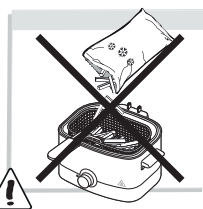
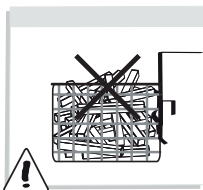
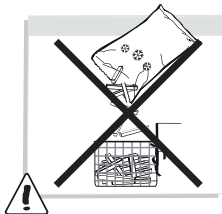
MAX  
FULL



Max. 400 g

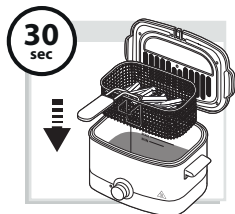
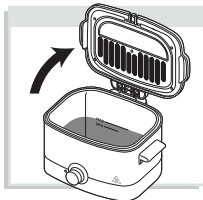
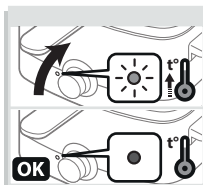
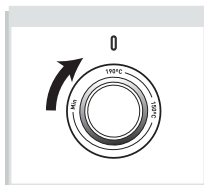
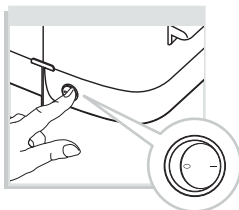
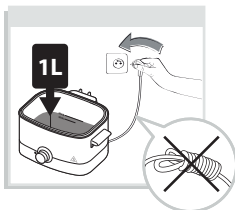
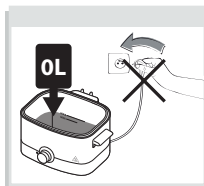


250 g

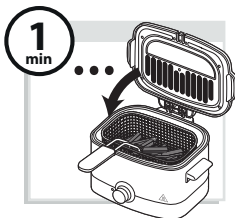


MAX  
2/3





Lower the basket of food gently into the hot oil. Lowering it too quickly could cause the fryer to overflow.



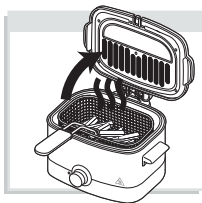
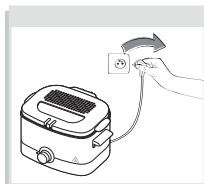
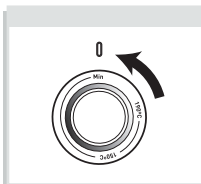
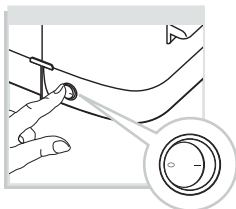
During frying it is normal for the light to switch on and off.



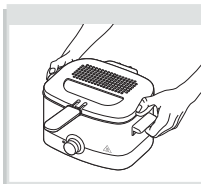
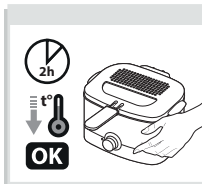
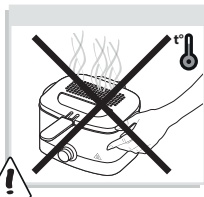
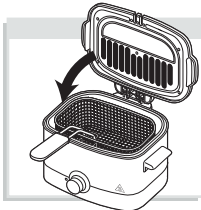
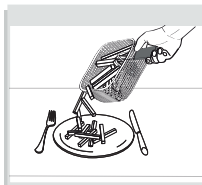
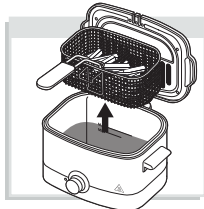
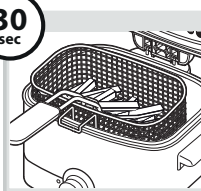


Chips	400 g	190 °C	11 - 13 min	-	-
	600 g (MAX)	190 °C	15 - 18 min	-	-
Frozen Chips	250 g	-	-	190 °C	7 - 9 min
	400 g (MAX)	-	-	190 °C	10 - 12 min
Chicken nuggets	350 g	170 °C	3 - 5 min	190 °C	5 - 7 min
Breaded Camembert	150 g	190 °C	2 - 3 min	-	-
Fried whole mushrooms	150 g	170 °C	2 - 3 min	190 °C	3 - 4 min
Breaded fish fillets	4 - 5	160 °C	5 - 7 min	190 °C	5 - 7 min
Apple fritters	120 g	180 °C	4 - 6 min	190 °C	4 - 5 min
Calamari	250 g	160 °C	4 - 6 min	190 °C	6 - 8 min

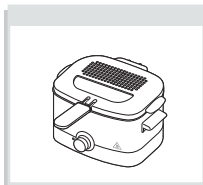
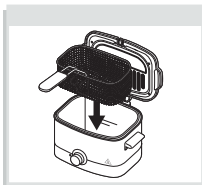
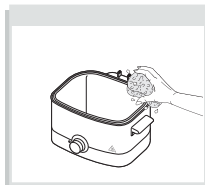
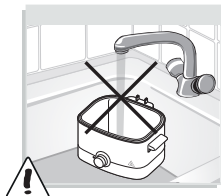
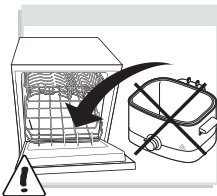
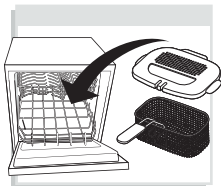
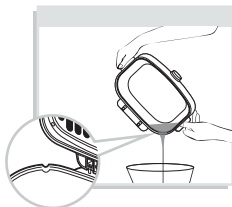
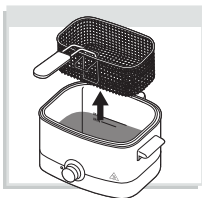
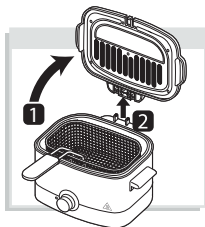
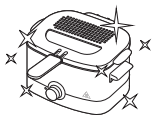
When cooking battered food and doughnuts, take great care when handling the food and use tongs. Lower the basket, then gradually place the food into the hot oil, submerging it about 2.5 cm at a time to prevent it from sinking immediately.



**30**  
sec



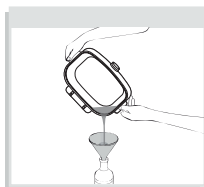
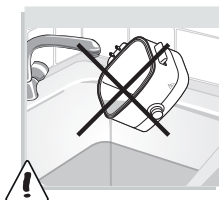
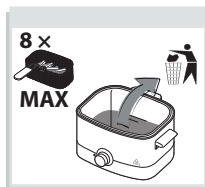
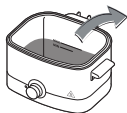
When you have finished frying,  
unplug the fryer.



Always unplug your fryer before cleaning it.

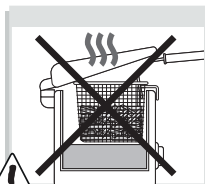
Leave the fryer with the hot oil in the bowl to cool completely before filtering the oil (about 2 hours).

Change the oil after a maximum of 8 uses (after every 5 uses if using sunflower oil).

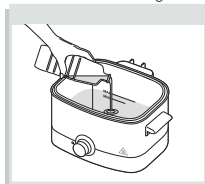
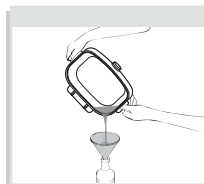


Do not pour used oil into the sink.  
Pour the cooled oil into a bottle  
and throw it away with  
household waste - according to  
the local community regulations.





don't close the lid whilst  
the food is draining



NC00133756