

Tefal[®]

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Easy Fry Oven & Grill

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.
16. Keep the product at least 20cm away from the wall for safe and better ventilation.

POLARIZATION INSTRUCTIONS

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 to be 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.

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; 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

Environnement

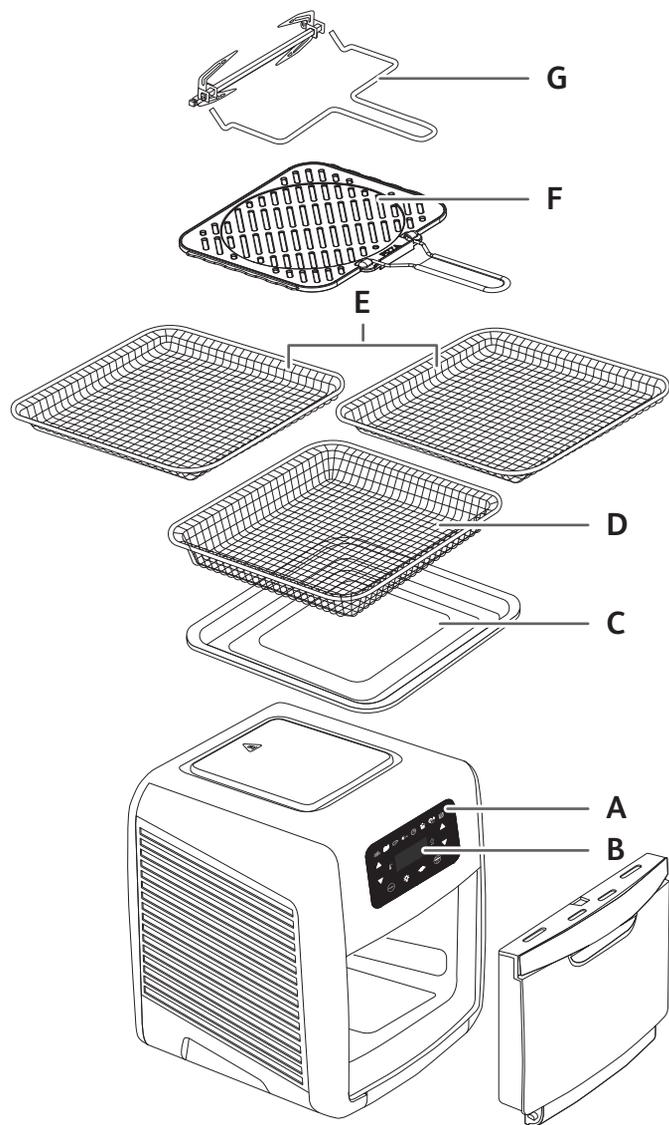


Environment protection first!

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



- ➔ Leave it at a local civic waste collection point.



DESCRIPTION

- | | |
|------------------------------|--------------------------------------|
| A. Digital touchscreen panel | E. 2 racks |
| B. Time/temperature display | F. Grill plate with removable handle |
| C. Drip tray | G. Rotisserie chicken accessory |
| D. Fries basket | |

AUTOMATIC COOKING MODES

- | | |
|------------|----------------|
| 1. Fries | 5. Pizza |
| 2. Chicken | 6. Cake |
| 3. Meat | 7. Dehydration |
| 4. Fish | 8. Grill |

BEFORE FIRST USE

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket, racks, tray and grill plate with hot water, some washing-up liquid and a non-abrasive sponge.

Warning: the cooking accessories and the appliance's door 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 accessories 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 put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.**

USING THE APPLIANCE

Easy Fry Oven & Grill 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 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  that begins flashing as soon as the appliance is plugged in. The temperature displayed on the first use is 180°C.
 - Adjust to the desired temperature with the  and  buttons on the digital screen.
 - Press the Start button again to start preheating.
 - The appliance will beep when the temperature has been reached.
 - The preheating phase is now completed.
3. Place the food in the basket or rack.

Note: Never fill the basket or rack 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.

- Put the basket or rack back into the appliance.

Caution: Do not touch the product and the accessories during use and for some time after use, as they get very hot. Only hold them with a kitchen pot holder or 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 (▲) and (▼) buttons on the digital screen. The thermostat varies from 65-200°C (150-400°F)
- Then set the desired cooking time by pressing the (⌚) button and adjusting the time with the (▲) and (▼) buttons. The timer can be set for between 0 and 60 minutes.
- Press the Start button (▶) 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 (MAN) button to display the cooking mode.
- Then press (MENU) button on the screen to select the desired cooking mode (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 drip tray.
- Some foods require shaking halfway through the cooking time (see section 'Cooking Guide'). To shake the food, pull the basket or rack out with a kitchen pot holder and return the food with a cooking tong. Then put the basket or rack 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 basket or rack 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 put the basket or rack back into the appliance and set the timer for a few extra minutes.
- When the food is cooked, take out the basket or rack. To remove food, use a pair of tongs.
- When a batch of food is ready, the appliance is instantly ready for preparing another batch of food.

USING THE GRILL PLATE

- Before use of the grill plate, fix the handle. Press the handle to fix it in the holes. Release the handle and lower it.
- Place the grill plate in the upper level of the appliance and remove the handle by pressing it.
- Press (GRILL), then press (MENU) on the screen to select the Grill mode (🔥)
- Confirm the Grill mode by pressing Start button. This will launch the preheating phase. This phase lasts 13 minutes.
- When you hear the timer sound, the preheating phase has finished.
- Open the appliance, fix the handle on the grill plate. Take it out the appliance and place it on a heat-resistant surface.
- Place the food on the grill plate.
- Put back the grill plate on the upper level of the appliance. Remove the handle before closing the appliance.

- Select the timing by pressing (▲) and (▼) buttons. Press Start button to begin cooking. The selected temperature and remaining cooking time will alternate on the on-screen display.
- When you hear the timer sound, the cooking has finished. Open the appliance, fix the handle on the grill plate. Take it 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 cooked, take out the grill plate by using the handle. To remove food, use a pair of tongs.

Caution: after cooking, the grill plate and the food are very hot.

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 foods 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, please select simultaneously on 🔦 + (°F)

	Max Amount (g /lbs)	Approx Time (min)	Temperature (°C /°F)	Cooking mode	Shake*	Extra information
Potatoes & fries						
Frozen chips (10 mm x 10 mm standard thickness)	700-750g / 1.5 lbs	25-30 min	200°C / 400°F	🔥	Yes	
Homemade French Fries (8 x 8 mm)	700-750g / 1.5 lbs	40 min	200°C / 400°F	🔥	Yes	Add 1 tbsp of oil **
Frozen potato wedges	700-750g / 1.5 lbs	25-30 min	200°C / 400°F	🔥	Yes	Add 1 tbsp of oil **
Meat & Poultry						
Steak	500g / 1.10 lbs	7-14 min	180°C / 350°F	🔥		
Chicken wings	800g / 1.5 lbs	40 min	200°C / 400°F	🔥		
Chicken breast fillets (boneless)	500g / 1.10 lbs	6-9 min	200°C / 400°F	🔥		
Chicken (whole)	1000-1200g / 2.20-2.60 lbs	60 min	200°C / 400°F	🔥		
Fish						
Salmon fillet	400g / 14 oz	8-15 min	170°C / 350°F	🔥🐟		
Shrimps	500g / 1.10 lbs	8 min	170°C / 350°F	🔥🐟		

* Turn the foods with tongs halfway through cooking.

** Ingredients need to be mixed with the oil in a bowl before cooking.

	Max Amount (g)	Approx Time (min)	Temperature (°C / °F)	Cooking mode	Shake*	Extra information
Snacks						
Frozen chicken nuggets	300g / 10 oz	18 min	200°C / 400°F		Yes	
Frozen cheese sticks	500g / 1.10 lbs	9 min	200°C / 400°F			
Frozen squids	500g / 1.10 lbs	6 min	200°C / 400°F		Yes	
Pizza	400g / 14 oz	8 min	190°C / 375°F			
Grill						
		13 min	200°C / 400°F			
Meat	250g / 8 oz	Preheating: 13 min Cooking: 4-6 min	200°C / 400°F			You can add oil, aromatic herbs and salt for better taste. Flip the meat half-way through the total cooking time to get even cooking results.
Sausages	400g / 14 oz	Preheating: 13 min Cooking: 10-12 min	200°C / 400°F			You can add oil, aromatic herbs and salt for better taste. Flip the sausages half-way through the total cooking time to get even cooking results.
Vegetables	300g / 10 oz	Preheating: 13 min Cooking: 5-10 min	200°C / 400°F			
Fish fillet	200g / 7 oz	Preheating: 13 min Cooking: 3-5 min	200°C / 400°F			
Baking						
Muffins	300g / 10 oz	15-18 min	180°C / 350°F			Use a baking tin/oven dish**
Cake	300g / 10 oz	30 min	160°C / 325°F			
Dehydration						
Apples	6/7 pieces	4-12h	45°C / 100°F			

* Turn the food with tongs halfway through cooking.

** Ingredients need to be mixed with the oil in a bowl before cooking.

*** Place the cake tin/ oven dish in the bowl.

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

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 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. Mix the fries with the spoon of oil in a bowl, then 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 frozen fries is 700 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 up to 10 minutes.

MAKING HOME-MADE FRIES

For the best results, we advise to use frozen fries. If you want to make home-made fries, follow the steps below.

1. Choose a variety of potato recommended for making fries. Peel the potatoes and cut them into equal thickness fries.
2. Soak the potato fries 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 fries must be thoroughly dry before cooking.
3. Pour 1 tablespoon of oil (vegetable, sunflower or olive) in a dry bowl, put the fries on top and mix until they are coated with oil.
4. Remove the fries from the bowl with your fingers or a kitchen utensil so that any excess oil stays behind in the bowl. Place the fries in the fries basket.
Note: Do not tip the container of oil coated fries directly into the basket in one go, otherwise excess oil will end up out of the basket.
5. Fry the fries according to the instructions in the section Cooking guide.

CLEANING

Clean the appliance after every use.

The dip tray has a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean it, as this may damage the nonstick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down.
2. Wipe the outside of the appliance with a damp cloth.
3. Clean the accessories and the appliance's door with hot water, some washing-up liquid and a non-abrasive sponge. You can use a degreasing liquid to remove any remaining dirt.
All the accessories included and the appliance's door are dishwasher safe.
Tip: If dirt is stuck fill them with hot water and some washing-up liquid. Let them soak for approximately 10 minutes. Then rinse clean and dry.

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 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 for a list of frequently asked questions or contact the Consumer Care Centre in your country.