

Tefal[®]

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AIR FRYER


www.tefal.com

IMPORTANT SAFEGUARDS

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

- Read all instructions before using.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse or partially immerse cord, plugs or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over the edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn the product to OFF, then remove plug from wall outlet.
- Do not use appliance for other than intended use.

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 remote control 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.
- 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 2000 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; make sure that you use the right amount of ingredients.
- Place the appliance at minimum 20 cm from a wall.

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.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

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.

SPECIAL CORD INSTRUCTIONS

- A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk of becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used:
 - The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
 - The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

Advice/information

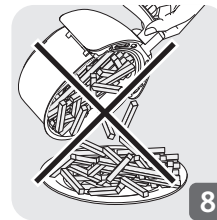
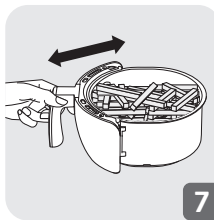
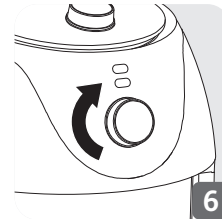
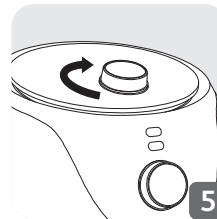
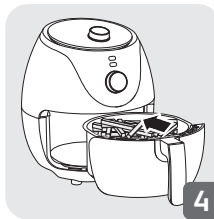
- When using the product for the first time, it may release a non-toxic odour. This will not affect use and will disappear rapidly.
- For your safety, this appliance conforms with applicable standards and regulations (Directives on Low Voltage, Electromagnetic Compatibility, Materials in contact with 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.

Environment



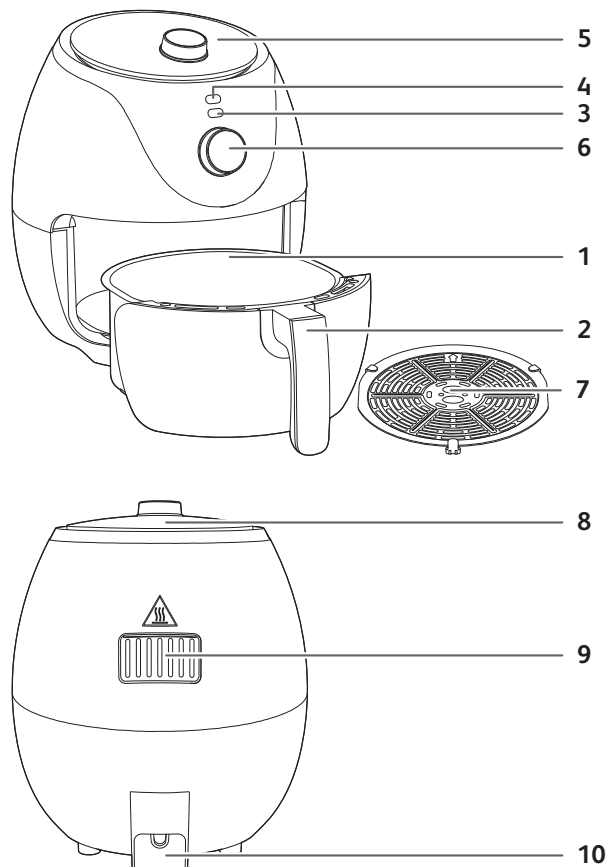
Environment protection first!

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



- Insert the plug into the socket, ensuring that the voltage matches the voltage indicated on the rating plate. Be careful when using the appliance.
- Remove the basket from the Air Fryer.
- Add the food to the basket.
- Return the basket to the Air Fryer.
- Turn the temperature control knob to set the required temperature. See the 'Cooking Guide' section to determine the correct temperature.
- Turn the timer to the required time. Refer to the Cooking Guide section to determine the correct time.
- When you hear the timer whistle, the allocated preparation time has run out. Remove the basket from the appliance and place it on a flat and heat-resistant surface.
- Do not rotate the basket to remove the food, since any excess oil collected at the bottom of the basket may then be emptied into the food and the rack may fall out.
- Use a pair of tongs to remove food from the pan.

About the product



DESCRIPTION

1. Basket
2. Basket handle
3. Heating up light
4. Ready light
5. Temperature control knob (80 to 200°C)
6. Timer (0-60 min) / 'On' knob
7. Removable grid
8. Top cover
9. Air vent
10. Main power cable

BEFORE FIRST USE

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the bowl and the removable grid with hot water, some washing-up liquid and a non-abrasive sponge.
4. Wipe the inside and outside of the appliance with a damp cloth. Air Fryer works by producing hot air. Do not fill the bowl 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

Air Fryer can cook a large range of recipes. Cooking times for the main foods are given in the section 'Cooking Guide'.

1. Connect the power supply cord to an electrical socket.
2. Carefully pull the bowl out of the Air Fryer.
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.
4. Slide the bowl back into the Air Fryer.
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.
5. Move the temperature control knob to the required temperature. See section 'Cooking Guide' to select the right temperature.
6. Select the required cooking time (see section 'Cooking Guide').

7. To switch on the appliance, turn the timer knob to the required cooking time.
Add 3 minutes to the cooking time stated in the tables on pages 7 and 8 when using the appliance from cold.
To set a short time, turn the timer knob until 10 minutes and then go back to the desired time.
Note: If you want, you can also let the appliance preheat without any food inside. In this case, turn the timer knob to more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the bowl and turn the timer knob to the required cooking time (see Cooking Guide for timings).
 - The ready light will turn green, indicating the appliance is hot.
 - The timer starts counting down the set cooking time.
 - The heating-up light goes on.
 - During the hot air frying process, the heating-up light goes on and off from time to time. This indicates that the heating element is switched on and off to thermostatically maintain the set temperature.
8. Excess oil from the food is collected in the bottom of the bowl.
9. 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 Air Fryer.
 Tip: You can set the timer to half of the cooking time, and when the timer sounds shake the ingredients. Then set the timer again for the remaining cooking time.
10. **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.**
Note: You can also switch off the appliance manually. To do this, turn the timer control knob to 0.
11. **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.
12. 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 Air Fryer, be careful as steam may escape from the bowl.
Caution: Never turn the bowl upside-down, as the removable grid and hot oil could fall down.
13. When a batch of food is ready, the Air Fryer is instantly ready for preparing another batch of food.
14. **Note: You can also turn off the appliance manually by turning the timer knob to zero (anti-clockwise).**

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, brand, and also the supplied voltage of your country may affect results. Therefore, you may need to adjust the cooking time slightly.

	Min. and max. quantity (g)	Time (min.)	Temperature (°C)	Shake*	Additional information
Potatoes and french fries					
Thin frozen fries	300-600 g	20-35 min	180°C	Yes	
Frozen potato slices	300-600 g	30-40 min	180°C	Yes	Add 1 tablespoon of oil
Beef and poultry					
Steak	100-320 g	9-20 min	180°C		
Meatballs	320 g	8-15 min	180°C		
Chicken breast	100-380 g	20-40 min	180°C		
Fish					
Salmon fillet	270 g	15-20 min	140°C		Use the pan without the rack.
Sandwiches					
Frozen breaded chicken pieces	200-450 g	20-30 min	200°C		
Frozen chicken wings	220 g (6 pieces)	16-25 min	200°C		
Frozen breaded cheese sticks	110 g (3 pieces)	8-20 min	180°C		
Frozen onion rings	180 g (6-7 pieces)	8-15 min	200°C	Yes	
Baking					
Muffins	3 x 100 g	30 min	180°C		Use oven dish**

* Shake halfway.

** Place the oven dish in the pan.

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 Air Fryer.
- Snacks that can be cooked in an oven can also be cooked in the Air Fryer.
- The optimal recommended quantity for cooking fries is 600 grams.
- Use ready made puff and shortcrust pastry to make filled snacks quickly and easily.
- Place an oven dish in the Air Fryer 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 Air Fryer to reheat food. To reheat food, set the temperature to 160°C for up to 10 minutes.
- When you use mixtures that rise (such as with cake, quiche or muffins) the oven dish should not be filled more than halfway.

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 ½ 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.
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 and the grid 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 main plug from the wall socket and let the appliance cool down. Note: Remove the bowl to let the Air Fryer cool down more quickly.
2. Wipe the outside of the appliance with a damp cloth.
3. Clean the bowl and grid with hot water, some washing-up liquid and a non-abrasive sponge.
You can use a degreasing liquid to remove any remaining dirt.
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 and the grid 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 Tefal website at www.tefal.com or contact the Tefal 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 Tefal dealer.

TROUBLESHOOTING

If you encounter problems with the appliance, visit www.tefal.com for a list of frequently asked questions or contact the Consumer Care Centre in your country.

Problem	Possible cause	Solution
The Air Fryer does not work.	The appliance is not connected to an outlet.	Connect the mains plug to a wall socket.
	You have not set the timer.	To turn on the appliance, turn the timer knob to the preparation time required.
	The bowl is not put well in the Air Fryer.	Make sure the bowl is put inside the Air Fryer completely.
The foods fried with the Air Fryer are not well cooked.	There is too much food in the basket.	Put small portions of ingredients in the basket. Small portions will fry uniformly.
	The set temperature is low.	Turn the temperature control knob to the required temperature setting (see "Cooking Guide" section in the "Using the appliance" chapter).
The ingredients are not fried evenly in the Air Fryer.	Certain types of ingredients need to be shaken halfway through preparation.	Ingredients that are left on top of each other or set across each other (e.g. french fries) need to be shaken halfway through the preparation time. See the "Cooking Guide" section in the "Using the appliance" chapter.
Fried snacks are not crispy when they leave the Air Fryer.	Foods were meant for a traditional fryer.	Cook snacks in the oven or apply a little oil to the snacks to get a crispy result.
I can't slide the basket correctly into the appliance.	There are too many ingredients in the basket.	Do not fill the basket above the maximum level indicated.
White smoke is emitted from the basket.	You are cooking fatty ingredients.	When you fry fatty foods in the Air Fryer, a large amount of oil will seep into the basket. The oil produces white smoke and the basket can become hotter than normal. This does not affect the appliance or the final result.
	The basket still has grease residue from previous uses.	White smoke is caused by hot fat inside the basket. Be sure to properly clean the basket before each use.

Problem	Possible cause	Solution
French fries do not fry evenly in the Air Fryer.	The right type of potato was not used.	Use fresh potatoes and make sure they remain firm during cooking.
	The sliced potatoes were not properly rinsed before frying.	Rinse the sliced potatoes to remove excess starch.
French fries are not crispy when they leave the Air Fryer.	The crispness of French fries depends on the amount of oil and water in the potatoes.	Be sure to dry the sliced potatoes properly before adding the oil.
		Cut the potatoes into a smaller size to get a more crispy result.
		Add some oil to get a more crispy result.

