

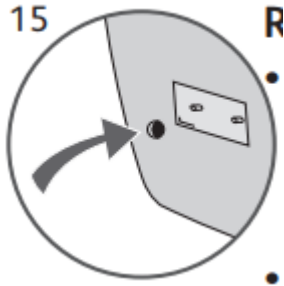
DESCRIPTION



1. Lid
 - a. Permanent filter
 - b. Handle
 - c. Viewing window
2. Removable control unit and heating element
3. Frying basket
 - a. Handle
 - b. MAX food level marker
4. Removable bowl
5. MIN and MAX oil level markers
6. Hook to maintain basket in drainage position
7. Fixed oil filter grid
8. Safety carrying handles
9. Oil box control button
10. Housing
11. Oil box
 - a. Lid
 - b. Cap
12. Power cord
13. Feet
14. Panel

- a. On/Off switch
- b. Adjustable thermostat
- c. Timer (depending on model)

15. RESET function



RESET function

- Your appliance is equipped with an overheating security feature if you use your fryer without oil. If the overheat function is activated, the appliance will shut off automatically. Wait until the heating element has completely cooled (at least 30 min).
- To reset the fryer, push the RESET button (found on the back of the control unit) with a toothpick or similar non-metallic object after the bowl has been filled with oil.
- If the overheating security feature is activated several times, please contact the TEFAL Consumer Service Department for assistance.

Filtration, drainage and automatic storage of oil/ shortening

Your fryer is fitted with an exclusive and patented system for filtration and automatic drainage, suitable for most types of oils and shortenings used for cooking.

- The drainage of oil is completely automatic and safe.
- The automatic patented filtration system ensures your oil/ shortening stays clean and lasts longer for healthier frying.
- The Oil box container enables you to store your oil and keep it until next use and to avoid any transfer of flavors.

Ultra easy cleaning

Your fryer is easy to handle and to dismantle.

- All the parts (except the control unit) are dishwasher safe.
- Thanks to the patented automatic filtration and oil storage system, your fryer can go into the dishwasher after each use, making it clean as new after each use.

Using the Oil box container control button

The Oil box control button has 3 positions. Fig. 1

- **Fry Position:** to fry. Fig. 2
- **Automatic Oil Filtration Position:** to drain and filter the oil into the oil box. Fig. 3
- **Oil box Position:** to allow for removal of the oil box container. Fig. 4

BEFORE FIRST USE

IMPORTANT: Do not immerse the control unit with the heating element in water

The fryer can be completely dismantled (apart from the control unit).

- Remove the lid. Remove the frying basket, the control unit and the bowl. Remove the oil box by positioning the Oil box control button on the Oil box position. Fig. 5
- Clean the lid, the bowl, the housing, the frying basket and the Oil box with soap and water or put them in the dishwasher. Fig. 6
- Clean the control unit separately with a sponge
- Dry thoroughly.
- After cleaning, press on the red button under the fryer to release any water in the bowl. Fig. 7

IMPORTANT: Check that the red button has been reset to its initial position

- Position the bowl and the control unit. Fig. 8
- Place the Oil box control button on the Oil box position and insert the empty Oil box into the fryer. Fig. 9
- Turn the control button to the Fry position. Fig. 13
- Completely unfold the basket handle; a “click” indicates that it is correctly positioned. Fig. 10

IMPORTANT: Make sure that the control unit is correctly positioned otherwise the fryer cannot function.

PREPARING THE FRYER

- Ensure that the oil box is in place and empty.
- Place the Oil box control button on the Fry position. Fig. 2
- Fill the bowl with oil. We recommend that you use oil.
- The oil level should always be between the MIN and MAX level of the bowl. Fig. 11

- Do not exceed the maximum fill line as boiling oil may overflow during frying and can cause severe burns.

	Oil	Solid vegetable fat (not recommended)
Max	14 cups / 3.5 L	6.55 lbs / 2970 g
Min	12 cups / 2.8 L	5.55 lbs / 2520 g

IMPORTANT: Never use different types of oil at the same time as this may cause the oil to overflow.

- For best results we recommend vegetable oil.
- If you use solid vegetable shortening (not recommended): Cut it into small pieces, melt it in a separate pan then pour the melted shortening into the fryer bowl.

IMPORTANT: Never melt the shortening on the heating element or in the frying basket. However, we do not recommend the use of solid vegetable fat. If you melt the shortening on the heating element or in the frying basket, the safety cut-out would be activated. Press the “reset” button, which is located at the back of the fryer.

FRYING PROCESS

- Ensure that the oil box control button is set to the Fry position. Fig. 2.

IMPORTANT: Do not plug in the fryer without oil.

- After the bowl has been filled with oil, plug in the fryer without the frying basket. Set the On/Off switch button to position 1 and the temperature indicator light will switch on. Turn the adjustable thermostat to the desired temperature (see cooking tables).
- The fryer will now start to heat the oil.
- Note : the temperature indicator light will switch off when the desired temperature is reached.

IMPORTANT:

No matter what the recipe, food must be dried thoroughly before frying. This will prevent the oil from overflowing and extend the life of the oil.

During cooking, it is normal for the temperature light to go on and off.

Do not touch the fryer when it is in use as it will be extremely hot and can cause severe burns.

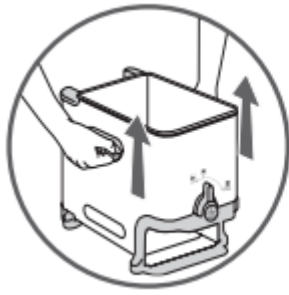
Steam coming from the filter is also extremely hot.

	Fresh potato or French fries	Frozen potato or French fries
Maximum capacity	2.65 lbs / 1.2 kg (in 2 batches)	2 lbs / 900g
Recommended capacity	1.3 lbs / 600 g	1 lb / 450g

- Place food in the basket without overfilling. Notice the MAX food level marking on the basket.
- Reduce the quantities for frozen foods.
- After the temperature light has turned off, place and lower the basket slowly into the frying oil. Plunging the basket too rapidly in the oil may cause it to overflow.
- Put the lid on the fryer.
- Set the cooking time (depending on model): for models with timer, press the button to adjust the time minute by minute. Release. The selected time is displayed and the countdown begins.
- Frying is complete when the cooking time has elapsed and food is the desired color and texture.
- for models with timer : The timer emits a sound (depending on model), indicating that the programmed cooking time has ended.
- Remove the lid carefully to avoid condensation (drops of water) dripping into the oil.
- Allow excess oil to drain by hooking the basket on the support on the inner bowl, (Marker 6).
- Do not cover the basket with the lid.
- Serve.
- When you have finished frying foods, set the On/Off switch on the O position.
- Unplug the appliance and let it cool for about 3 hours. For filtering and draining the oil, see the section on Cleaning and Maintenance

IMPORTANT: The timer (depending on model) signals the end of the cooking time, but does not stop the appliance.

IMPORTANT: To carry your deep fryer, use the handles - Marker 8. Do not use the vents at the bottom of the housing.



COOKING TABLES

The cooking times are a guide only. They could vary depending on quantity, taste, electricity supply etc...

- It is important to fry hand made French fries twice for best results and to prevent the oil from overflowing:
 - a first cycle at 320 °F/160 °C
 - a second cycle at 374 °F/190 °C
- For safety and for the crispiest results, dry food items thoroughly before frying, especially frozen foods and freshly made fries.
- Never pour frozen food directly from the packet into the basket or over the oil box.
- Large pieces of chicken or large fries need a longer cooking time.
- Set the temperature thermostat according to the table below, or follow the instructions on food packaging.
- Cooking tip: To prevent food from sticking together, do not use the basket when cooking battered foods or doughnuts.

FRESH FOODS	Quantity		Temperature	Time
French fries (MAX capacity)	2.65 lbs / 1200 g	1st frying	160°C / 320°F	12-15 min
		2nd frying	190°C / 374°F	6-8 min
French fries (recommended capacity)	1.3 lb / 600 g		190°C / 374°F	10-14 min
Chicken nuggets	8		180°C / 356°F	18-20 min
Apple fritters	8-9		170°C / 338°F	6-7 min
Mushrooms	0.9 lb / 400 g		150°C / 302°F	10-12 min
Fish fillets	0.9 lb / 400 g		160°C / 320°F	5-6 min

FROZEN FOODS	Quantity	Temperature	Time
French fries (MAX safety capacity)	2 lbs / 900 g	190°C / 374°F	14~16 min
French fries (recommended capacity)	1 lb / 450 g	190°C / 374°F	7~9 min
Fish fillets	0.75 lb / 350 g	190°C / 374°F	7~8 min
Fish nuggets	12	190°C / 374°F	5~6 min
Frozen shrimp	15	190°C / 374°F	4~5 min

We recommend that you:

- clean your oil after each use to avoid burnt crumbs
- change your oil regularly.

For quality and fast cooking, limit the quantity of French fries to 1/2 a basket at a time.

CLEANING AND MAINTENANCE

For your safety, the appliance automatically drains all kinds of oils (or solid shortenings) (in filtering position) when it is cool enough (approximately 3 hours after the last cooking).

IMPORTANT: Make sure that the oil container is empty before draining the fryer

When finished cooking, turn the Oil box control lever to the Automatic oil filtration position.
Fig. 12.

- Once the filtration is finished, you can store the container :
 - In the appliance: Turn the Oil box control lever on Fry position. The appliance must be carried and transported flat. Fig. 13.
 - Out of the appliance : Turn the Oil box control lever to the Oil box position and then remove the container. Transport it with care. Fig. 14.
 - Store oil in a cool dry place, ideally at room temperature.
 - **To re-use the oil, remove the container with care.**
 - Unscrew the oil box cap and empty the oil in the fryer bowl. Fig. 15.

IMPORTANT:

Carry the container with both hands.

Store it in a cool dry place away from the light and especially from humidity.

Never put the Oil box in the microwave oven.

Do not pour used oil in the sink.

- For the solid shortening (not recommended), remove the lid from the container. Turn the container over and press it to loosen the shortening. Cut it into pieces and melt it in a separate pan. Then, pour it into the bowl.
- Insert the empty container in the fryer, with its lid and cap. Place the Oil box control button on the Fry position.
- The lid, bowl, housing, frying basket and the Oil box are dishwasher safe. Fig. 6. Clean the control unit separately with a sponge.

IMPORTANT: Before filling the fryer bowl, always check to ensure the red button has been reset to its original position; if not, check that its metal housing has not been damaged in any way

IF YOUR FRYER DOES NOT WORK PROPERLY

Problems and possible causes	Solutions
The fryer is not heating	
<p>The appliance is not plugged in. The Reset function is activated (overheating security).</p>	<ul style="list-style-type: none"> • Plug in the appliance. • Press the “reset” button, which is located at the back of the fryer. If the problem persists, please contact our Consumer Service Department.
The frying oil overflows	
<p>The MAX marker for filling the bowl has been exceeded. The MAX marker for filling the frying basket been exceeded. Food is wet or contains too much water (frozen food). Different types of oil/shortening have been mixed.</p>	<ul style="list-style-type: none"> • Check the oil level (MAX), and remove the excess. • Check the MAX level of the frying basket, and has remove the excess. • Remove any ice and dry the food thoroughly. • Lower the basket slowly. • Empty and clean the bowl. Refill the bowl with one type of oil.
The food does not become golden, and remains soft	
<p>The food is too thick and contains too much water. Too much food being cooked at the same time and the cooking oil is not at the right temperature. The temperature of the frying oil may not be high enough: the temperature is set incorrectly.</p>	<ul style="list-style-type: none"> • Experiment by extending the cooking time or cut food into thinner pieces. • Fry food in small quantities (especially when frozen). • Set to the recommended temperature.
The French fries stick together	
<p>The French fries stick together.</p>	<ul style="list-style-type: none"> • Wash potatoes well and dry them thoroughly.



Problems and possible causes	Solutions
The bowl does not drain	
<p>The oil is still too hot. The Oil box control button is not on the Automatic Oil Filtration position. The filter grid is blocked or clogged. The shortening has solidified.</p>	<ul style="list-style-type: none"> • Wait for the temperature to go down (approximately 3 hours). • Turn the Oil box control button on the Automatic Oil Filtration position. • Empty the oil into a container and clean the filter grid with soap and water and a non-metallic brush. Press on the red button under the fryer to let out water and crumbs. • Allow the fryer to heat (4 to 5 minutes).
Oil leaks	
<p>The max (3.5 l) fill mark for the bowl has been exceeded. There is some oil left in the container or it is full.</p>	<ul style="list-style-type: none"> • Do not exceed the oil level (3.5 l). Clean the fryer before any use. • Turn the Oil box control button on the Oil box position, pull out the container and drain it.
Emits unpleasant smells	
<p>The oil has deteriorated. The oil is unsuitable.</p>	<ul style="list-style-type: none"> • Use new oil. • Use a good quality blended vegetable oil.
Noise during frying	
<p>If you hear slight popping sounds when using your appliance, it means that there is too much water in the frying oil. The danger comes from water being found in the oil box inside the removable bowl (as a result of the filtering process)</p>	<ul style="list-style-type: none"> • Change the oil.

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Problems and possible causes	Solutions
Others problems	
<p>The indicator light does not come on.</p>	<ul style="list-style-type: none"> • Press the “reset” button, which is located at the back of the fryer. If the problem persists, please contact our Consumer Service Department.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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