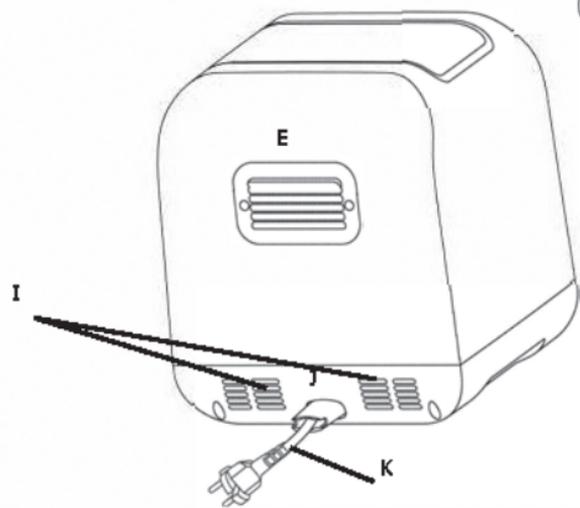
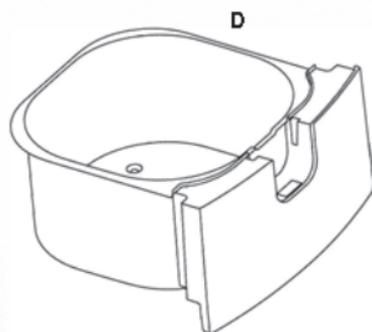
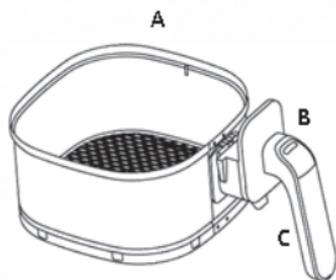
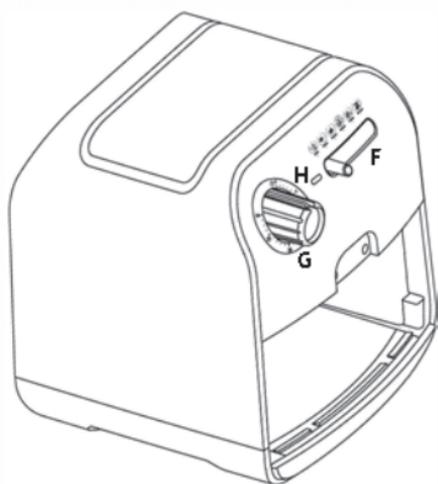


# Tefal®

EN



Fry delight



## DESCRIPTION

- A. Basket
- B. Basket release button
- C. Basket handle
- D. Pan
- E. Air exhaust
- F. Temperature control knob (150-200°C)
- G. Timer (0-30 min)/power On/Off knob
- H. Heating-up light
- I. Air outlet openings
- J. Cord storage compartment
- K. Mains cord

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## BEFORE FIRST USE

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

**Note: You can also clean these parts in the dishwasher.**

4. Wipe the inside and outside of the appliance with a damp cloth. Fry Delight works by producing hot air. Do not fill the pan (D) 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. Place the basket in the pan (D) properly.
3. Pull the mains cord out of the cord storage compartment in the bottom of the appliance.

**Do not fill the pan 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

Fry Delight can prepare a large range of recipes. Online recipes at [www.tefal.com](http://www.tefal.com) will help you get to know the appliance. Cooking times for the main foods are given in the section 'Cooking Guide'.

A slight emission of smoke and smell may appear during the first uses of the device. This is a normal and harmless phenomenon which will rapidly disappear in use.

## Hot air frying

1. Connect the power supply cord to an electrical socket.
2. Carefully pull the pan out of the Fry Delight.

**Note: DO NOT press the basket release button (B) when removing the pan from the appliance. Only use the basket release button for releasing the basket from the pan.**

3. Place the food in the basket.

**Note: Never fill the basket 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 pan back into the Fry Delight. Never use the pan without the basket in it.  
**Caution: Do not touch the pan during use and for some time after use, as it gets very hot. Only hold the pan by the handle.**

1. Move the temperature control knob to the required temperature. See section 'Cooking Guide' to select the right temperature.

2. Select the required cooking time (see section 'Cooking Guide').

3. 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.**

**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 basket and turn the timer knob to the required cooking time (see Cooking Guide for timings).**

- 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.
  - Excess oil from the food is collected in on the bottom of the pan.
4. Some foods require shaking halfway through the cooking time (see section 'Cooking Guide'). To shake the food, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the appliance.

**Caution: Do not press the basket release button (B) during shaking.**

Tip: To reduce the weight of the pan, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the basket release button and lift the basket out of the pan.

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.

Because the Air Pulse technology instantly reheats the air inside the appliance, pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

5. **When you hear the timer sound, the cooking time set has finished. Pull the pan out of the appliance (do not press the basket release button B) 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.**

6. **Check if the food are ready.**

If the food is not ready yet, simply slide the pan back into the appliance and set the timer for a few extra minutes.

7. Empty the basket into a bowl or onto a plate.

Tip: To remove large or fragile foods, use a pair of tongs to lift the food out of the basket.

8. To remove small items (e.g. fries), press the basket release button and lift the basket out of the pan.

Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the food.

After hot air frying, the pan and the food are very hot. Depending on the type of food cooked in the Fry Delight steam may escape from the pan.

9. When a batch of food is ready, the Fry Delight is instantly ready for preparing another batch of food.

## 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.

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The cooking times in the tables are based on pre-heating the appliance empty for 3 minutes.

	Min-max Amount (g)	Approx Time (min)	Temperature (°C)	Shake*	Extra information
<b>Potatoes &amp; fries</b>					
Frozen French Fries (8 mm x 8 mm thin chips)	300-700 g	12-16	200°C	Shake	
Frozen chips (13 mm x 13 mm standard thickness)	300-700 g	12-20	200°C	Shake	
Homemade French Fries (8 x 8 mm)	300-800 g**	18-25	180°C	Shake	Add ½ tbsp of oil
Homemade potato wedges***	300-800 g**	18-22	180°C	Shake	Add ½ tbsp of oil
Home-made potato cubes	300-750 g**	15-21	180°C	Shake	Add ½ tbsp of oil
Frozen rosti	250 g	15-18	180°C		

\* Shake halfway through cooking.

\*\* Weight of unpeeled potatoes

\*\*\* Tip: for better results, use potato varieties such as Maris Piper and King Edward.

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

**Meat & Poultry (times and temperatures are for fresh meat and poultry)**

Steak	100-500 g	7-14	180°C		
Pork chops	100-500 g	12-16	180°C		
Beefburger	100-500 g	7-14	180°C		
Meatballs	400 g	12	180°C		
Sausage roll	100-500 g	10-11	200°C		Use chilled oven ready
Chicken drumsticks	100-500 g	18-22	180°C		
Chicken breast fillets (boneless)	100-500 g	10-15	180°C		

	Min-max Amount (g)	Time (min)	Temperature (°C)	Shake	Extra information
<b>Snacks</b>					
Spring rolls	100-500 g	8-9	200°C		Use chilled oven ready
Frozen chicken nuggets	100-500 g	6-9	200°C	Shake	Use chilled oven ready
Frozen fish fingers	100-300 g	6-9	200°C	Shake	Use chilled oven ready
Frozen fried calamari	300 g	6	200°C	Shake	Use chilled oven ready
Frozen breaded potato croquettes	450 g	15	200°C	Shake	Use chilled oven ready
Stuffed vegetables	100-400 g	16-30	170°C		

**Baking**

Cake	300 g	30	160°C		Use a cake tin/oven dish
Quiche	100-300 g	9-10	180°C		Use a cake tin/oven dish
Muffins	300 g	15-18	180°C		Use a cake tin/oven dish

Visit [www.tefal.com](http://www.tefal.com) for online recipes.

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

## 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 the oil, fry the potatoes within a few minutes.
- Do not cook extremely greasy foods in the Fry Delight.
- Snacks that can be cooked in an oven can also be cooked in the Fry Delight.
- The optimal recommended quantity for cooking fries is 500 grams.
- Use ready made puff and shortcrust pastry to make filled snacks quickly and easily.
- If you want to bake a cake or quiche, or if you want to fry fragile foods or filled foods, place an oven dish in the base of the Fry Delight pan. You can use an oven dish in silicon, stainless steel, aluminium, terracotta.
- You can also use the Fry Delight to reheat food. To reheat food, set the temperature to 160°C for up to 10 minutes.

Check the food is piping hot before serving.

Note: The cooking times in the tables are based on pre-heating the appliance for 3 minutes. Add 3 minutes to the cooking time if you don't preheat the Fry Delight before cooking.

## MAKING HOME-MADE CHIPS AND FRIED

For the best results, we advise to use frozen chips and french fries. 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, olive, etc) 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 basket.

**Note: Do not tip the bowl of oil coated chips directly into the basket in one go, otherwise excess oil will end up at the bottom of the pan.**

5. Fry the chips sticks according to the instructions in the section Cooking guide.

## CLEANING

Clean the appliance after every use.

**The pan and the basket 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 mains plug from the wall socket and let the appliance cool down. Note: Remove the pan to let the appliance cool down more quickly.
2. Wipe the outside of the appliance with a damp cloth.
3. Clean the pan and basket with hot water, some washing-up liquid and a non-abrasive sponge.

You can use a degreasing liquid to remove any remaining dirt.

**Note: The pan and basket are dishwasher-safe.**

**Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water and some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes. Then rinse clean and dry.**

4. Wipe inside of the appliance with hot water and non abrasive sponge.
5. Clean the heating element with 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.
3. Push the cord into the cord storage compartment. Fix the cord by inserting it into the cord fixing slot.

## 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