

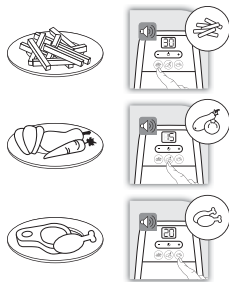
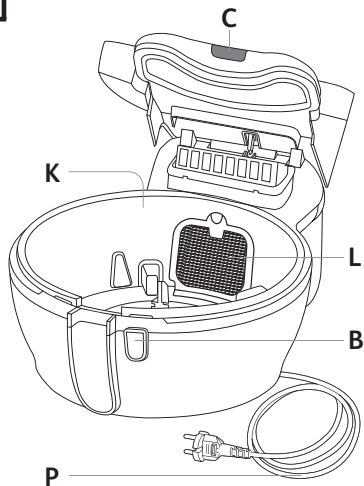
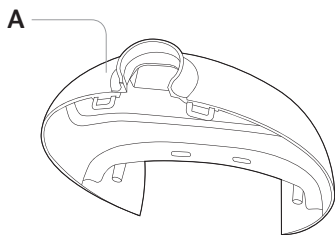
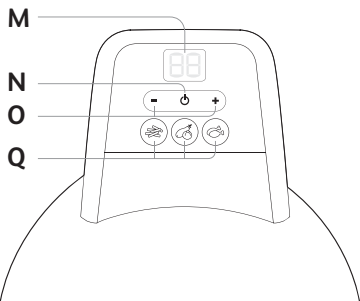
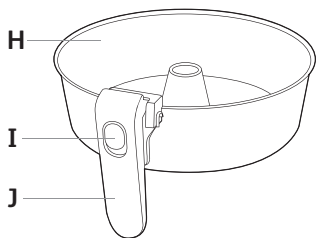
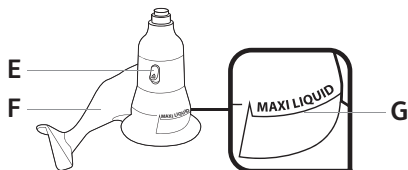
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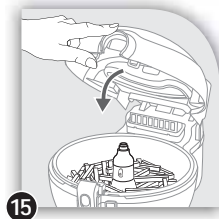
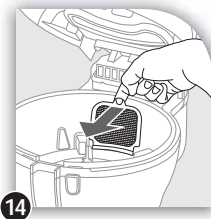
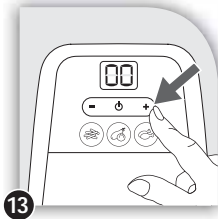
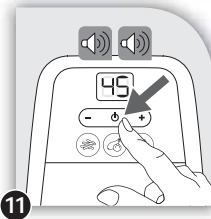
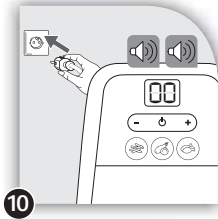
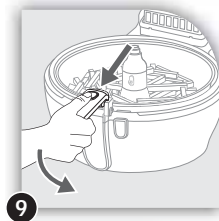
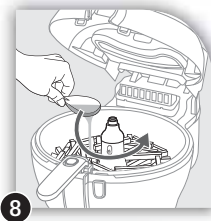
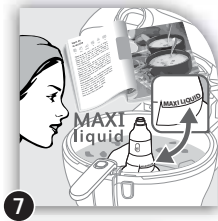
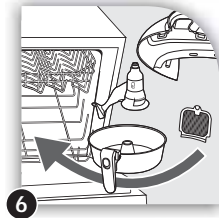
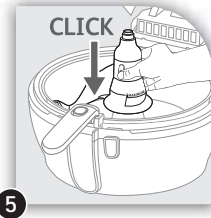
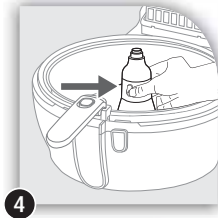
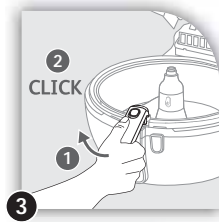
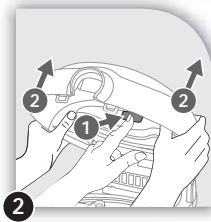
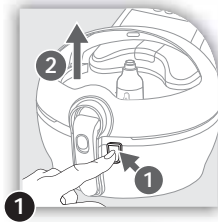
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## ActiFry express

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





## COOKING

- Never operate your appliance when empty.
- Never overload the cooking pan comply with the recommended quantities.
- This product should not be used for traditional deep frying (do not fill the pan with oil).

## DESCRIPTION

- |  |   |
|--|---|
| <b>A</b> Lid                               | <b>J</b> Pan handle                               |
| <b>B</b> Lid opening button                | <b>K</b> Body                                     |
| <b>C</b> Lid unlocking button              | <b>L</b> Removable filter                         |
| <b>D</b> Measuring spoon                   | <b>M</b> LCD screen                               |
| <b>E</b> Paddle release button             | <b>N</b> On/off button                            |
| <b>F</b> Removable mixing paddle           | <b>O</b> Timer adjustment button +/- (in minutes) |
| <b>G</b> Maximum capacity for liquids only | <b>P</b> Fixed power cord                         |
| <b>H</b> Removable cooking pan             | <b>Q</b> Pre-programming buttons to set time      |
| <b>I</b> Handle release                    |   |

## INSTRUCTIONS FOR USE

### Before using for the first time

- To remove the lid - open the lid by pressing the lid opening button - fig.1. and press the button - fig.2.
- Lift the detachable pan handle until you hear a «CLICK» as it locks, in order to remove the pan - fig.3.
- Remove the paddle by pushing the release button - fig.4.
- Remove the detachable filter - fig.14.
- All the removable parts are dishwasher safe - fig.6 or can be cleaned using a non abrasive sponge and some washing up liquid.
- Clean the body of the appliance with a damp sponge and a little washing-up liquid.
- Dry carefully before putting everything back in place.
- Reposition the paddle until you hear the «CLICK» - fig.5.
- When using for the first time, the appliance may give off a harmless odour. This has no impact on the use of the appliance and will soon disappear.

### Preparing the food

To avoid damaging your appliance, please follow the quantities of ingredients and liquids given in the manual and the recipe book.




For all recipes, containing liquids, never exceed the maximum level indicated on the removable paddle - fig.7.

Do not leave the measuring spoon inside the pan while cooking food.


- Open the lid - fig.1.
- Place the foodstuffs in the cooking pan and always observe the maximum amounts (see cooking table p. 6 to 7) and the level for liquid recipes - fig.7.
- Fill the spoon with the recommended amount of oil (see cooking table p. 6 to 7) and pour the contents evenly onto the food - fig.8.
- Unlock the handle and push it right back into its housing - fig.9.
- Close the lid and ensure it is properly locked - fig.15.

## LIGHT COOKING

### Start cooking

- Plug the appliance into an electrical socket outlet with an earth connection. the appliance emits 2 beeps and the screen displays 00 - fig.10.
- Set the cooking time using the +/- button (see cooking table p. 6 to 7), or press on the pre-programming button (adjust the time, if necessary). Then, press the button , the appliance again emits 2 beeps - fig.11 and the cooking starts thanks to the movement of hot air into the cooking chamber.
- The selected time is displayed and the second-by-second countdown starts - fig.12. The selection and time displayed is in minutes and only the time displayed below one minute is in seconds.
- The appliance can be paused. Simply press the button , then press this button once more to start cooking again.
- The time can be changed at any time during cooking by using the + and - buttons - fig.13.
- In the event of an error or to delete the selected time, hold the  button down for 2 seconds and re-select the time.

### Remove the food

**When you open the lid, the appliance switches itself off. To restart cooking, close the lid and press the  button.**

**After being open 2 minutes, the appliance is reset.**

- When the cooking is complete, the timer beeps and the display shows 00: the appliance automatically stops cooking what you have prepared. Stop the beeps by pressing one of the +/- buttons - fig.13.
- Open the lid - fig.1.
- Lift the handle until it «CLICK» to remove the pan and the food.

## COOKING TIMES

The cooking times are given as a rough guide and may vary depending on the seasonality of the food, its size, the quantities used and individual tastes, as well as the voltage of the mains system. The amount of oil indicated may be increased depending on your taste and needs. If you want crisper chips, you can add a few extra minutes to the cooking.

### Potatoes

	Type	Quantity	Addition (s. of oil)	Cooking time (mins)
Standard sized chips 10 mm x 10 mm	Fresh (chips)	750 g	1/2	-
		1000 g	3/4	30 - 34
		1500 g	1	-
Traditional chips	Frozen (chips)	750 g	none	26 - 28
		1200 g	none	-

### Meat- poultry

To add a little flavour to your meat, don't hesitate to mix spices in with the oil (paprika, curry, mixed herbs, thyme, bay leaf, etc).

	Type	Quantity	Addition (s. of oil)	Cooking time (mins)
Chicken Nuggets	Fresh	1200 g	none	-
	Frozen	1200 g	none	-
Chicken drumsticks	Frais	4 à 6	none	20 - 25
Chicken breast	Frais	6	none	20 - 25
	Frais	9	none	-
Meatballs	Frozen	1200 g	1	-

### Frozen preparations

	Type	Quantity	Addition (s. of oil)	Cooking time (mins)
Ratatouille	Frozen	1000 g	none	-
Farmer's stir fry	Frozen	1000 g	none	-
Paëlla	Frozen	1000 g	none	-

## Fish - shellfish

	Type	Quantity	Addition (s. of oil)	Cooking time (mins)
Calamari (battered)	Frozen	500 g	none	11 - 13
Raw prawns (thawed completely)	Frozen	450 g	none	8 - 10

## Vegetables

	Type	Quantity	Addition (s. of oil)	Cooking time (mins)
Courgettes Zucchini	Strips	1200 g	1 s. + 15 cl water	25 - 30
Peppers	Strips	1000 g	1 s. + 15 cl water	20 - 25
Mushrooms	Quarters	1000 g	1	16 - 18
Tomatoes	Quarters	1000 g	1 s. + 15 cl water	15 - 17
Onions	Slices	750 g	1	18 - 20

## Desserts

	Type	Quantity	Addition (s. of oil)	Cooking time (mins)
Bananas	Slices	7	1 s. + 1 s. of sugar	5 - 6
	Foil wrapped	3	none	15 - 17
Strawberries	Quarters	1500 g	2 s. of sugar	10 - 12
Apples	Halves	5	1 s. + 2 s. of sugar	10 - 12
Pineapples	Pieces	2	2 s. of sugar	15 - 17

### Clean the appliance

- Leave it to cool completely before cleaning.
- Open the lid by pressing the button - fig.1 and press the button to remove the lid - fig.2.
- Lift the detachable pan handle until you hear a «CLICK», in order to remove the pan - fig.3.
- Remove the paddle by pushing the release button - fig.4.

**Never immerse the appliance in water. Do not use any corrosive or abrasive cleaning products.**

**The removable filter must be cleaned regularly. To ensure the qualities of your removable pan last longer, never use any metal utensils.**

**We do not recommend the use of any detergent other than washing-up liquid.**

- Remove the detachable filter - fig.14.
- All the removable parts are dishwasher safe - fig.6 or can be cleaned using a non abrasive sponge and some washing up liquid.
- Clean the body of the appliance with a damp sponge and a little washing-up liquid. Dry carefully before putting everything back in place.
- We guarantee that the detachable pan COMPLIES WITH REGULATIONS with regards to materials in contact with food.

**IN CASE OF PROBLEMS, CHECK THE 'SECURITY GUIDELINES' BOOKLET PROVIDED WITH YOUR APPLIANCE.**



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