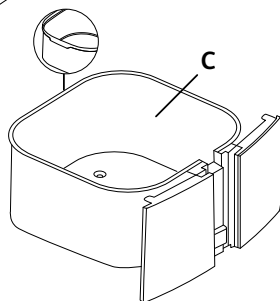
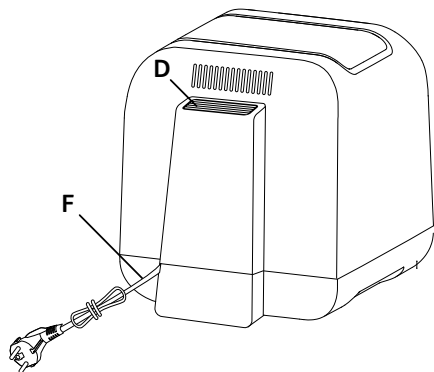
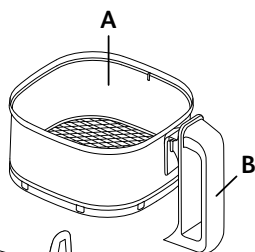
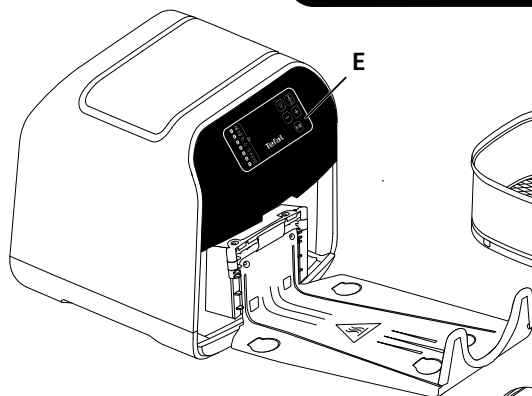
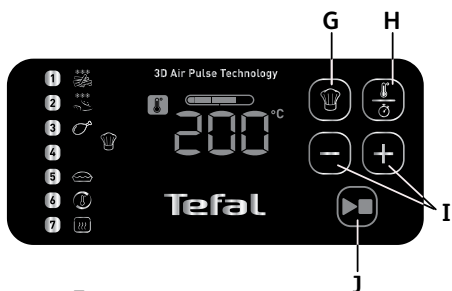


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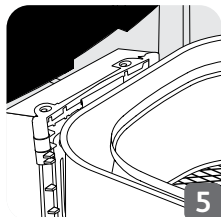
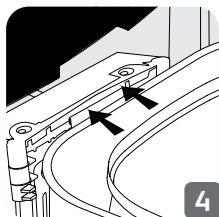
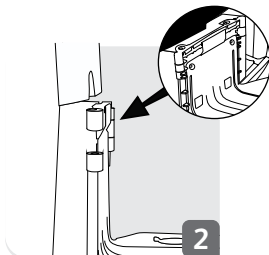
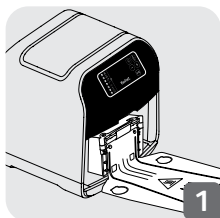
EN



Fry delight XL



FITTING THE PAN IN THE APPLIANCE



DESCRIPTION

- | | |
|------------------------|------------------------|
| A. Basket | F. Power cord |
| B. Basket handle | G. Cooking mode button |
| C. Pan | H. Temperature button |
| D. Air vent | I. + or - buttons |
| E. Digital touchscreen | J. Start button |

AUTOMATIC COOKING MODES

- | | |
|------------------|--------------|
| 1. Frozen chips | 5. Bake |
| 2. Frozen snacks | 6. Preheat |
| 3. Chicken | 7. Keep warm |
| 4. Meat | |

BEFORE USING FOR THE FIRST TIME

1. Take all parts out of their packaging.
2. Remove all stickers and labels on the appliance.
3. Clean the basket and pan with hot water, washing-up liquid and a non-abrasive sponge.

Note: these parts can also go in the dishwasher.

4. Wipe the interior and exterior of the appliance with a damp cloth.


PREPARATION FOR USE

1. Place the appliance on a stable, level and flat surface away from water splashes. Do not place the appliance on surfaces not resistant to heat.
2. Insert the basket correctly in the pan.
3. The Fry Delight XL works using hot air, **therefore do not fill the pan with oil or any other liquid.**

Do not place anything on top of the appliance. This restricts the air flow and affects the hot air cooking results. This appliance is not designed to be in-built. Place the appliance on a stable worktop or kitchen appliance that can withstand temperatures of at least 90°C.

USING THE APPLIANCE

Fry Delight XL allows you to prepare a wide range of ingredients. You can find recipes online at www.tefal.com that will help you discover what your appliance can do. The cooking times for the main ingredients are given in the "Cooking guide" section.

1. Plug the power supply cord into 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 60°C.

- Adjust to the desired temperature with the + and - keys on the digital screen.
 - Press the Start button again to start preheating.
 - A bar graph will appear, showing you the progress towards your target temperature.
 - The appliance will beep when the temperature has been reached.
 - The preheating phase is now completed.
3. Open the appliance drawer and place the ingredients in the basket.

Note: do not fill the basket right up to the top, and do not exceed the quantities given in the table (see “Cooking guide” section), as this could affect the final result.

4. Close the drawer.


Never use the pan without the basket inside.

Note: 5 consecutive beeps means the pan is not positioned correctly in the appliance.




Warning: allow the pan to cool before handling. Always hold the basket by the handle.

5. To begin cooking, you can select between the automatic cooking mode or choose the settings yourself.

b. If choosing manual settings:

- Adjust the temperature with the + and - keys on the digital screen. The thermostat varies from 60-200°C.
- Then set the desired cooking time by pressing the  button and adjusting the time with the + and - on-screen keys. 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 on-screen display.

a. If choosing automatic cooking mode:

- Press  to display the cooking mode number.
 - Then press the + and - keys or  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.
6. Some ingredients need to be stirred halfway through cooking (see “Cooking guide” section). To do this, open the appliance drawer, lift the basket by its handle and shake. Only use wooden or plastic utensils to turn food to avoid damaging the non-stick coating of the basket. Put the basket back in place inside the pan and close the drawer. Then press the Start button again to restart cooking.
 7. **Once the cooking time has elapsed, the appliance will make a sound and switch off. Remove the basket from the appliance and place it on a heat resistant surface.**
 8. Empty the basket into a bowl or plate.
Tip: to remove bulky or fragile ingredients, use a pair of tongs.
 9. The pan and ingredients will be hot at the end of cooking. Depending on the type of ingredients placed in the Fry Delight XL, steam may escape from the pan.
 10. When a basket of food is cooked, you can immediately start a new cooking process in your appliance.
Note: after 15 minutes of inactivity, the appliance will switch to Sleep mode. Press the  button to turn it back on again.

COOKING GUIDE

The table below will help you to select the basic settings for the ingredients you want to prepare.

Note: the cooking settings shown below are only a guide. They may need adjustment depending on the origin, size, shape and brand of the ingredients.

	Quantity (g)	Time (min)*	Temperature (°C)	Cooking mode	Stir halfway through cooking	Additional information
Frozen chips and fries						
Thin frozen fries	1000	22	200	1	yes	Fry thickness: 8 x 8 mm
Frozen chips	1000	19	200	1	yes	Chip thickness: 10 x 10 mm
Fresh chips (10 x 10 mm) (see page 7)	1200	26	200	Manual setting	yes	Add ½ tablespoon of oil

Meat, poultry and fish						
Frozen burgers	400	6	180	4	yes	
Whole chicken	1200	55	160	Manual setting	no	Add 2 tablespoons of oil
		5	200			
Chicken drumsticks	5 pieces	30	170	3	yes	
Chicken breast	800	16	160	Manual setting	yes	
Fresh salmon fillets	3 pieces	7	160	Manual setting	no	

	Quantity (g)	Time (min)*	Temperature (°C)	Corresponding cooking mode	Stir halfway through cooking	Additional information
Snacks						
Samosas	8 pieces	10	200	2	no	Pre-prepared
Frozen chicken nuggets	200-400	8	200	2	yes	
Frozen croquettes	6 pieces	16	200	Manual setting	yes	

Desserts						
Chocolate cake	600	25	160	5		Use a baking tin

* It is recommended to add an extra 3 minutes of preheating time to all the cooking times given. To do so, you can use cooking mode no.6 that will allow a fast preheating of the appliance. Cooking mode no.7 will keep the ingredients for 30 minutes afterwards.

Find recipes online at www.tefal.com

MAKING HOMEMADE CHIPS

For the best results, we recommend you use frozen chips or fries. If you would like to cook homemade chips, follow the steps below.

1. Use a variety of potato recommended for making chips.
2. Peel the potatoes and cut them into chips approximately 1 cm thick.
3. Rinse the chips in running water for a long time and dry them in a clean, highly absorbent tea towel. Then pat with paper kitchen towel. The chips must be thoroughly dry before cooking.
4. Pour ½ tablespoon of oil into a bowl, place the potato sticks on top and mix until they are all covered in oil.
5. Place the chips in the basket.

Note: to prevent excess oil from accumulating in the bottom of the pan, we advise you to NOT just tip the entire bowl of potato sticks in the basket.

6. Cook the chips as described in the “Cooking guide” section.

ADVICE

- To vary your pleasures you can use different oils such as standard oils (olive, rapeseed*, grape seed, corn, peanut, sunflower, soybean*), flavored oils (aromatic herbs, chili, garlic, lemon...) or special oils (hazelnut*, sesame*, safflower*, almond*, avocado*, argan*...). We advise against using walnut oil, which results in a rancid taste after cooking.(* cooking oil according to manufacturer).
- Smaller ingredients generally require a slightly shorter cooking time than larger ingredients.
- Adjust the cooking time depending on the volume of ingredients: more food will require a slightly longer cooking time, and smaller quantities will require slightly less.
- Stir small ingredients halfway through cooking for best results and to ensure everything is cooked evenly.
- Do not cook very fatty foods, such as sausages, in your Fry Delight XL.
- Nibbles that can be cooked in an oven can also be cooked in the Fry Delight XL.
- You can also use your Fry Delight XL to heat up food. To reheat food, set the temperature to 160°C and the timer to 5-10 minutes.

CLEANING

Clean the appliance after each use.

The coating on the pan and basket is non-stick. Do not use metal utensils or abrasive cleaning materials, as they may damage the nonstick coating.

1. Unplug the appliance from the wall socket and leave to cool.

Note: remove the pan for a speedier cool-down.

2. Wipe the outside of the appliance with a damp cloth.
3. Clean the basket and pan with hot water, washing-up liquid and a non-abrasive sponge. Degreasing liquid is a fat solvent, to remove fat from the basket and pan.

Note: the pan and basket are dishwasher-safe.

Tip: for stubborn stains on the basket or bottom of the pan, fill the pan with warm water and some washing-up liquid. Place the basket in the pan and leave them both to soak for around 10 minutes.

4. Wipe the inside of the appliance with the hot water and a non-abrasive sponge.
5. Never immerse the body of the appliance in water.
6. Clean the heating element with a brush to remove any food residue.

TABLE OF ERROR CODES*: ER.

Er. 1 or Er. 2	There is a problem with the ventilation of your appliance.	Check that all removable parts are present and in their correct position. Check there are no foreign objects in any of these removable parts. Check there are no foreign objects in the ventilation duct - if there are not and the fault persists, take your appliance to an approved service centre.
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Er. 2 or Er. 3	This error can occur if the appliance is stored for long periods of time at a very low temperature.	Leave the appliance at room temperature of more than 15°C for one hour before attempting to restart. If the problem persists, take the appliance to an approved service centre.
Er. 4	There is a problem with the temperature sensor.	Take the appliance to an approved service centre.
Er. 5	The mains voltage in your home is too low and cooking performance may be affected.	Contact your electricity supplier.
Er. 6	The mains voltage in your home is too high, which has triggered the appliance's safety features to prevent overheating.	Contact your electricity supplier.

* Depending on the model.

STORAGE

1. The appliance must be disconnected and cold.
2. Make sure that all parts are clean and dry.

GUARANTEE AND AFTER-SALES SERVICE

If you need to contact after-sales for information or in the event of a problem, go to the Tefal website at www.tefal.com or contact the customer services department for your country. You will find the phone number in the worldwide guarantee booklet. If there is no customer service department in your country, please go to your local Tefal distributor.

DIAGNOSIS OF FAULTS

If you encounter problems with your appliance, please visit www.tefal.com to consult the Frequently Asked Questions or contact the customer service department in your country.

ENVIRONMENT

Do not throw the appliance out with the normal household waste if it no longer works. Instead take it to a collection point for it to be recycled. You will help to preserve the environment that way.