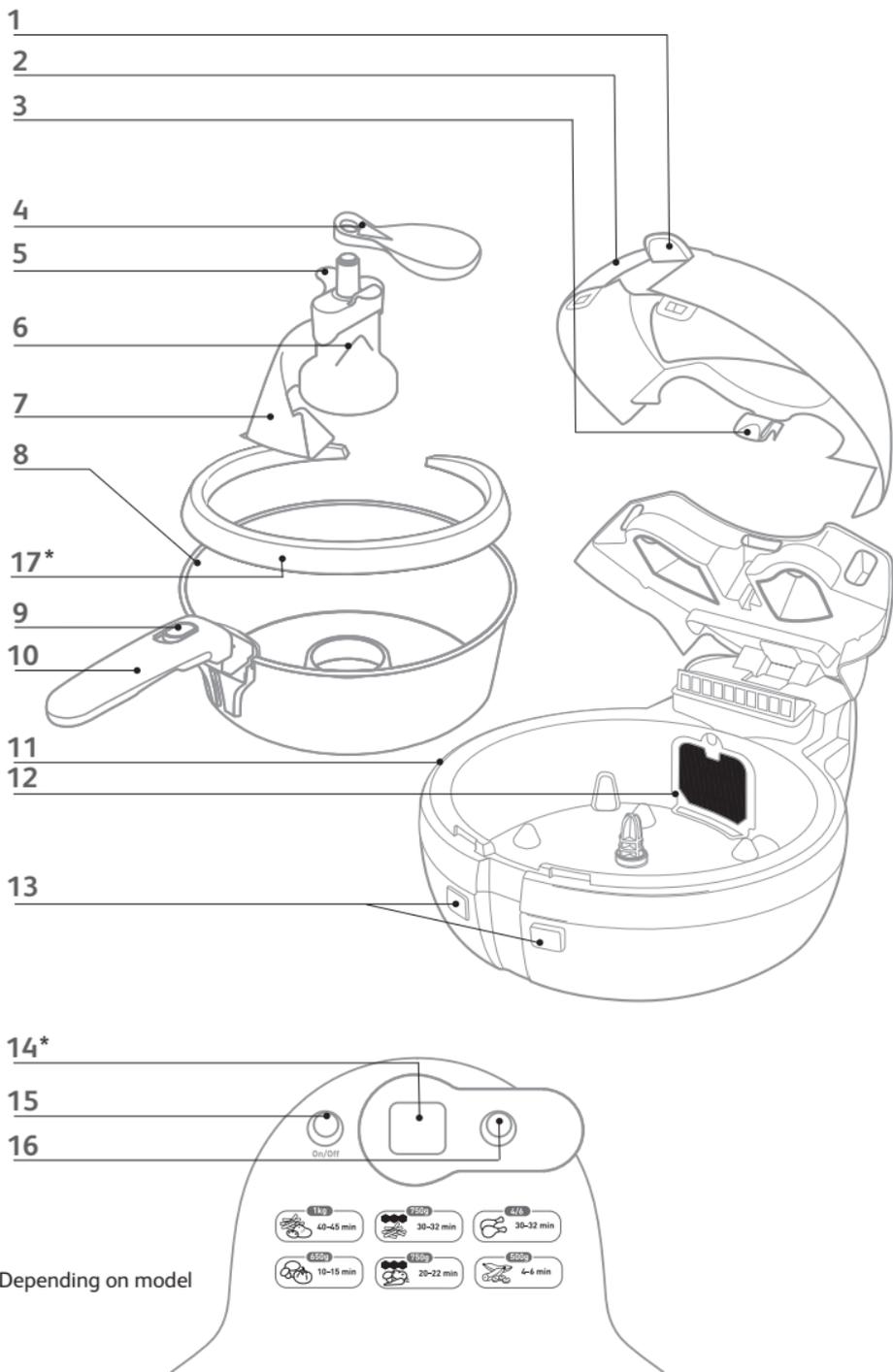


Tefal[®]

ActiFry[®]





* Depending on model

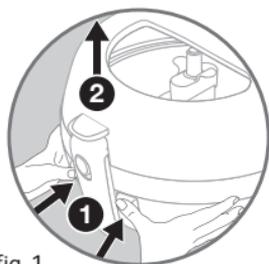


fig. 1

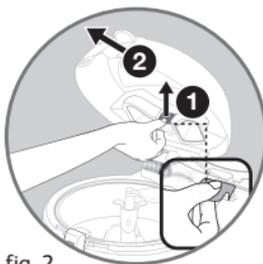


fig. 2



fig. 3

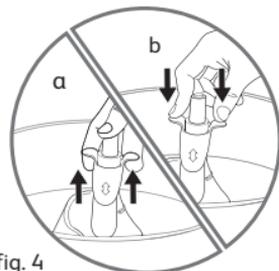


fig. 4



fig. 5

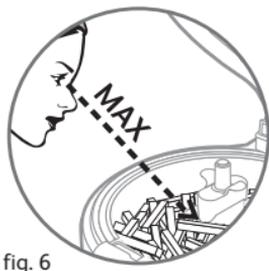


fig. 6

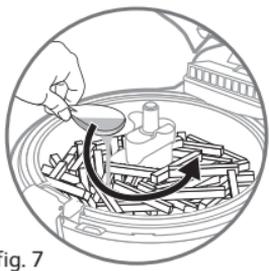


fig. 7

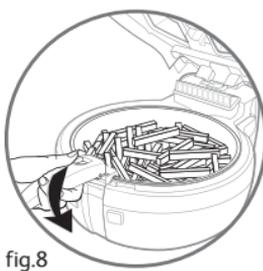


fig. 8



fig. 9

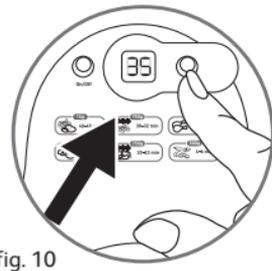


fig. 10

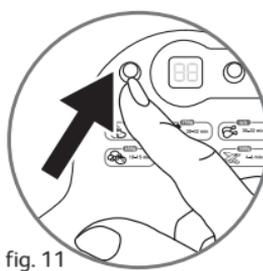


fig. 11



fig. 12

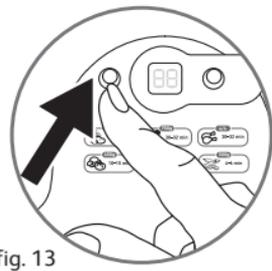


fig. 13

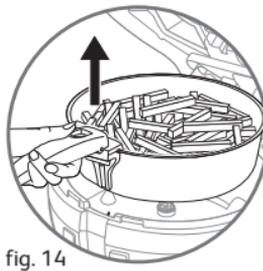


fig. 14

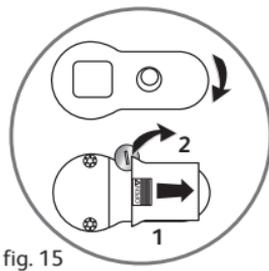


fig. 15

IMPORTANT SAFEGUARDS

SAFETY INSTRUCTIONS

- This appliance has been designed for internal domestic use only; any professional use which does not conform to the instructions will release the manufacturer from all responsibility and the guarantee will be deemed null and void.
- Read these instructions carefully and keep them in a safe place.
- This appliance is intended for domestic use only.
- This appliance is not intended to be operated using an external timer or separate remote control system.
- 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.
- If the power cord is damaged, it must be replaced by the manufacturer, an approved After-Sales Service or a similarly qualified person, in order to avoid any danger. Never take the appliance apart yourself.
- This appliance is not designed to be used by people (including children) with a physical, sensory or mental impairment, or people without knowledge or experience, unless they are supervised or given prior instructions concerning the use of the appliance by someone responsible for their safety. Children must be supervised to ensure that they do not play with the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and

understand the hazards involved. Children shall not play with the appliance. Children under the age of 8 years should not use this appliance unless continuous supervision by a responsible adult is given. Cleaning and user maintenance shall not be made by children unless they are older than 8 years and supervised. Keep the appliance and its cord out of reach of children less than 8 years..

-  Certain parts of the appliance can become hot when the appliance is operating, which could cause burns. Do not touch the hot surfaces of the appliance (the lid, visible metal parts, etc).
- All these removable parts may be cleaned in the dishwasher or with a non-abrasive sponge and washing up liquid.
- Clean the body of the appliance with a damp sponge and washing up liquid.
- Dry the parts carefully before reassembling.
- Children should not clean or perform maintenance procedures on the appliance unless they are supervised by a responsible adult.
- Do not use the appliance close to inflammable materials (blinds, curtains, etc), nor close to an external heat source (gas hob, hotplate, etc).
- If parts of the appliance should catch fire, never try to extinguish flames with water. Disconnect the appliance and smother the flames with a damp cloth.
- This appliance is intended to be used only in the household. 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 inns,
 - clients in hotels, motels and other residential type environments,
 - bed and breakfast type environments.
- Do not immerse the product in water or any other liquid.

- Never operate the appliance using the removable cooking pan only and without the mixing blade or the appropriate ACTIFRY accessory.
- For your safety, this appliance conforms with applicable standards and regulations (Directives on Low Voltage, Electromagnetic Compatibility, Materials in contact with food, Environment, etc.).
- Before using it for the first time check that the voltage of your mains network corresponds to the voltage given on the rating plate on the appliance. This appliance is designed to function on AC current only.
- Given the diverse standards in effect, if the appliance is to be used in a country other than that in which it was purchased, have it checked by an Approved Service Centre.
- For models with detachable power cords, only use the original power cord.
- Do not use an extension lead. If you accept liability for doing so, use an extension lead that is in good condition and compliant with the power of the appliance.
- Use the appliance on a flat, stable, heat-resistant work surface away from water splashes.
- Do not let the power cord dangle.
- Do not unplug the appliance by pulling on the power cord.
- 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.
- Never place or use the appliance close to a wall or below a wall cupboard.
- Never move the appliance when it still contains hot food.
- Never operate your appliance when empty.
- Never leave the appliance unattended whilst it is plugged in and switched on. When using the product for the first time, it may release a non-toxic odour. This will not affect use and will disappear rapidly. Do not overload the cooking pan; stick to the recommended quantities.
- Your appliance is equipped with an automatic turn-over ring (depending on model). This turn-over ring should be used to cook chips. We also recommend using it for recipes that require a large quantity of food. Remove the turn-over ring for liquid recipes, for ease of pouring at the end of cooking.
- **To avoid damaging your appliance, please ensure that you follow the recipes in the instructions and recipe book; make sure that you use the right amount of ingredients.**

Important recommendations

Cooking

- This appliance is not suitable for recipes with a high-liquid content (eg. soups, cook-in sauces...).
- Never turn on the appliance if the cooking pan is empty.
- Do not overfill the cooking pan, never exceed the indicated quantities or maximum food level mark (for chips only).

Description

- | | |
|------------------------------------------------|-----------------------------------------------------------|
| 1. Cool touch area of the lid | 10. Cooking pan handle |
| 2. Lid | 11. Base |
| 3. Latch for removing lid | 12. Removable filter |
| 4. Measuring spoon (14ml) | 13. Lid opening buttons |
| 5. Locking/unlocking paddle lever | 14. Removable digital timer (<i>depending on model</i>) |
| 6. Maximum food level markers (for chips only) | 15. On/Off switch |
| 7. Removable mixing paddle | 16. Timer setting button on removable timer |
| 8. Ceramic removable cooking pan | 17. Removable turn-over ring
(Depending on model) |
| 9. Cooking pan handle release button | |

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Quick introduction for use

Before first use

- To remove the lid – **fig. 1**, press the lid opening buttons (13) at the same time and lift the latch (3) to take off the lid – **fig. 2**.
- Remove the measuring spoon.
- Lift the handle to a horizontal position until you hear a “click” as it locks.
- Take out the cooking pan – **fig. 3**.
- Remove the ring by releasing the clips from the edge of the pan and pushing it upwards (depending on model).
- To remove the paddle, lift up the light grey colour locking lever positioned on part of the paddle. Position your thumb on the top of the paddle and your index and middle finger under the locking lever, lift up the locking lever using your fingers to unlock the paddle – **fig. 4a**.
- All the removable parts are dishwasher safe – **fig. 5** or can be washed with a soft sponge and washing up liquid.
- Wipe the base of the appliance using a damp cloth and washing up liquid.
- Rinse and dry the parts carefully before putting them back together.
- To fit the paddle, pull the light grey colour locking lever up, then place the paddle in the middle of the cooking pan and push the locking lever down – **fig. 4b**.
- To replace the turn-over ring, place it at the edge of the pan, centre it on the pan and press down until you hear a “CLICK”. (Depending on model)
- During its first use, the appliance may give off a slight odour: this is not harmful and it will disappear quickly. It has no effect on the functioning of your + ActiFry.

Remove all the stickers and any packaging.

Never immerse the base in water or any other liquid.

On first use, to obtain the best results from your new product, we advise you to prepare a recipe that cooks for 30 minutes or more.

For chips, never exceed the maximum level indicated on the paddle – **fig. 6**. Do not leave the measuring spoon inside the pan when cooking food.

- Place the food in the cooking pan, distributing it evenly, making sure that you respect the maximum quantity (see cooking tables pages 8 to 10).
- Add the oil to the food with the spoon – **fig. 7**, spreading it evenly (see cooking tables pages 8 to 10).
(1 spoonful of oil = 14 ml of oil)
- Unlock the handle and fold it completely into its housing – **fig. 8**.
- Close the lid – **fig. 9**.
- Never exceed the maximum quantities of ingredients and liquids indicated in the instruction manual and in the recipe book.

Preparing food

Cooking

Set the cooking time (Depending on model)

- Press the timer setting button to set the time. Hold down the button until desired time is featured on the display – **fig. 10** (see cooking tables pages 8 to 10).
- Now release. The selected time (in minutes) is displayed and the countdown starts.
- If you make a mistake or to delete the selected time, hold down the button for 2 seconds then set the time again.

BE CAREFUL: the timer signals the end of the cooking but does not switch off the fryer.

Starting the cooking

When you open the lid, the appliance stops working.

- Press the On/Off switch, the cooking begins thanks to the hot air circulation inside the cooking enclosure – **fig. 11**. The paddle rotates slowly in a clockwise direction.

Taking food out

- Once cooking is completed, the timer beeps. To stop the beeping signal, press the timer setting button – **fig. 12**.
- Press on On/Off to stop the appliance – **fig. 13** and open the lid.
- Lift the handle until you hear a “click” that it locks and take out the cooking pan – **fig. 14**.
- Serve at once.

To avoid any risk of burns do not touch the lid or any part other than the cool touch area.

Table of cooking times

The cooking times below are only a guide and may vary according to the variety and batch of potatoes used. We recommend using varieties such as King Edward and Maris Piper for chips and potato recipes.

Potatoes

	TYPE	QUANTITY	OIL	COOKING TIME
Chips standard thickness 10mm x 10mm length up to 9cm	Fresh	1200 g**	1 spoonful oil	43 - 46 min
	Fresh	1000 g*	1 spoonful oil	40 - 45 min
	Fresh	750 g*	3/4 spoonful oil	35 - 37 min
	Fresh	500 g*	1/2 spoonful oil	28 - 30 min
	Fresh	250 g*	1/4 spoonful oil	24 - 26 min
Potatoes (quartered)	Fresh	1000 g*	1 spoonful oil	40 - 42 min
	Frozen	750 g	None	14 - 16 min
Diced potato	Fresh	1000 g*	1 spoonful oil	40 - 42 min
	Frozen	750 g	None	30 - 32 min
Frozen Chips***	Frozen - straight cut	750 g Thick 13mm x 13mm	None	35-40 min
		750 g Standard 10mm x 10mm	None	30-32 min
		500 g American Style 8mm x 8mm	None	25-27 min

*Weight of unpeeled potatoes ** Only using the turnover ring - Depending on model

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

Vegetables

	TYPE	QUANTITY	OIL	COOKING TIME
Courgettes	Fresh, in slices	750 g	1 spoonful oil + 150 ml cold water	25 - 35 min
Peppers	Fresh, in slices	650 g	1 spoonful oil + 150 ml cold water	20 - 25 min
Mushrooms	Fresh, in quarters	650 g	1 spoonful oil	12 - 15 min
Tomatoes	Fresh, in quarters	650 g	1 spoonful oil + 150 ml cold water	10 - 15 min
Onions	Fresh, in rings	500 g	1 spoonful oil	15 - 25 min

Meat - Poultry

To add flavour to meat and poultry, mix some spices (such as paprika, curry, mixed herbs, thyme.....) with the oil.

	TYPE	QUANTITY	OIL	COOKING TIME
Chicken nuggets	Fresh	750 g	None	18 - 20 min
	Frozen	750 g	None	18 - 20 min
	Frozen	12 pieces (160 g)	None	12 - 15 min
Chicken drumsticks	Fresh	4 to 6	None	30 - 32 min
Chicken legs	Fresh	2	None	30 - 35 min
Chicken breasts (boneless)	Fresh	6 (about 750 g)	None	10 - 15 min
Chinese Spring Rolls	Fresh	4 to 8 small	1 spoonful oil	10 - 12 min
Lamb chops	Fresh (2.5 cm to 3 cm thick)	2 to 6	None	20 - 25 min*
Pork chops	Fresh (2.5 cm thick)	2 to 3	None	18 - 23 min*
Pork fillet	Fresh	2 to 6 thin slices or strips	1 spoonful oil	12 - 15 min
Sausages	Fresh	4 to 8 (pricked)	None	10 - 12 min
Chilli Con Carne	Fresh (made from minced beef)	500 g	1 spoonful oil	30 - 40 min
Beef steak	Fresh (rump or sirloin cut into 1 cm thick strips)	600 g	None	8 - 10 min
Meatballs	Fresh	12 pieces	None	18 - 20 min

*Turn halfway through cooking

Fish - Shellfish

	TYPE	QUANTITY	OIL	COOKING TIME
Breaded scampi	Frozen	18 pieces (280 g)	None	10 min
Monkfish	Fresh cut in pieces	500 g	1 spoonful oil	20 - 22 min
Prawns	Fresh Uncooked	400 g	None	10 - 12 min
Jumbo King prawns	Frozen and thawed	300 g (16 pieces)	None	12 - 14 min

Desserts

	TYPE	QUANTITY	OIL	COOKING TIME
Bananas	Cut in slices	500 g (5 bananas)	1 spoonful oil + 1 spoonful brown sugar	4 - 6 min
	Wrapped in Foil	2 bananas	None	20 - 25 min
Cherries	Whole	Up to 1000 g	1 spoonful oil + 1 to 2 spoonful sugar	12 - 15 min
Strawberries	Cut in quarters if large or halves if small	Up to 1000 g	1 to 2 spoonful sugar	5 - 7 min
Apples	Cut in wedges	3	1 spoonful oil + 2 spoonful sugar	15 - 18 min
Pears	Cut in pieces	Up to 1000 g	1 to 2 spoonful sugar	8 - 12 min
Pineapple	Cut in pieces	1	1 to 2 spoonful sugar	8 - 12 min

FOOD	TYPE	QUANTITY	OIL	COOKING TIME
Ratatouille*	Frozen	750 g	None	20-22 minutes
Pasta and fish*	Frozen	750 g	None	20-22 minutes
Pasta carbonara*	Frozen	750 g	None	15 - 20 minutes
Paella*	Frozen	650 g	None	15 - 20 minutes
Cantonese rice*	Frozen	650 g	None	15 - 20 minutes
Chilli con carne (free flow type)*	Frozen	750 g	None	12 - 15 minutes

* frozen products not available in all countries

ActiFry cooking hints and tips

- Do not add salt to chips while the chips are in the pan. Only add salt once the chips are removed from the appliance at the end of cooking.
 - When adding dried herbs and spices to ActiFry, mix them with some oil or liquid. If you try sprinkling them directly into the pan they will just get blown around by the hot air system.
 - Please note that strong coloured spices may slightly stain the paddle and parts of the appliance. This is normal.
 - For best results, use finely chopped garlic instead of crushed garlic to avoid it adhering to the central paddle.
 - If using onions in ActiFry recipes, they are best thinly sliced instead of chopped as they cook better. Separate the onion rings before adding them to the pan and give them a quick stir so that they are evenly distributed.
 - With meat and poultry dishes, stop the appliance and stir the pan once or twice during cooking so that the food on top does not dry out and the dish thickens evenly.
 - Prepare vegetables in small pieces or stir fry size to ensure they cook through.
 - This appliance is not suitable for recipes with a high-liquid content (eg. soups, cook-in sauces...).
 - For best results, the best place to store potatoes is in a dark cellar or cool cupboard (between 6 and 8°C), away from the light.
 - Remember that there can be seasonal variations in the quality of potatoes used, even for the varieties of potato we recommend (Rooster, Maris Piper or King Edwards) these can also be affected by the weather ie long, wet summers will produce potatoes with a higher water content than normal which may produce less crisp results. If this happens, try changing the potatoes you are using.
 - The way the potatoes are stored in Supermarkets can also affect the cooking result. Try buying potatoes from a different supermarket or source.
 - The chips must be perfectly dry before putting them in the pan otherwise they will not turn crispy. Wipe off any excess ice from frozen chips.
 - With ActiFry, you can use a very wide variety of oils:
 - Standard oils : olive oil, grape seed oil, corn oil, groundnut (peanut) oil, sunflower oil, soya oil*
 - Flavoured oils : oils infused with aromatic herbs, garlic, chilli, lemon...
 - Speciality oils : hazelnut*, sesame*...
 - When preparing fresh chips, wash the whole peeled potato and cut the chips into equal size pieces. Wash in plenty of water until it runs clear. Dry the chips thoroughly using a clean highly absorbent tea towel. Check they are dry enough by patting with paper kitchen towel. Dry again if there is any wetness on the towel.
- (*cook according to the manufacturers instructions)

Easy cleaning

Cleaning the appliance

- Leave it to cool down completely before cleaning.
- Open the lid – fig. 1 and lift the latch to take off the lid – fig. 2.
- Lift the handle to the horizontal position until you hear a “click” as it locks – fig. 3.
- Take out the cooking pan.
 - To remove the turn-over ring, pull the clips outwards, then lift it off.
- To remove the mixing paddle, lift up the locking lever – fig. 4a.
- Remove the ring by releasing the clips from the edge of the pan and pushing it upwards (depending on model).
- Remove the filter by pulling the top – fig. 3 and wash it.
- All the removable parts are dishwasher safe – fig. 5 or can be washed with a soft sponge and washing up liquid.
- Clean the base of the appliance using a damp cloth and washing up liquid.
- Rinse and dry parts carefully before putting them back together.
- If food gets stuck or burnt on to the pan or paddle, leave them to soak in warm water before cleaning.

Never immerse the base in water or any other liquid.

Do not use harsh or abrasive cleaning products or scourers.

The removable filter must be cleaned regularly.

Do not use metal utensils in the cooking pan or when serving food.

- The appliance has a ceramic cooking pan; the browning and scratches which may appear after long term use do not present any problems and are normal.
- We guarantee that the ceramic coating complies with regulations concerning materials in contact with foodstuffs.

If your fryer is not working correctly

PROBLEMS	CAUSES	SOLUTIONS
The appliance is not working.	The appliance is not plugged in.	Check that the appliance is plugged in correctly.
	The On-Off switch is not fully pressed down.	Press on the On/Off switch.
	You have pressed down the On-Off switch but you have not closed the lid.	Close the lid.
	The motor is running but the appliance does not heat.	Contact the Customer Helpline below.
The removable paddle doesn't stay in place.	The paddle does not turn.	Check that the paddle is correctly positioned. If the problem continues, contact the Customer Helpline below.
	The mixing paddle is not locked.	Check that the locking lever has been pushed down fully.
Food is not cooking evenly.	The paddle has not been installed.	Fit the paddle.
	The food has not been cut in regular size pieces.	Cut food to the same size.
	The chips have not been cut in regular size pieces.	Cut the chips to the same size.
	The paddle has been installed correctly but it does not turn.	Check that it has been pushed down and clicked in position. If the problem continues, contact the Customer Helpline below.
The chips are not crispy enough.	The wrong variety of potatoes has been used.	Choose a variety of potato recommended for chips.
	The potatoes are insufficiently washed and/or not completely dried.	Wash the potatoes thoroughly to remove excess starch, then drain and dry them before cooking. They must be completely dry.
	The chips are too thick.	Cut the chips thinner. The maximum chips dimensions are 13mm x 13 mm.
	There is not enough oil for the quantity of chips.	Increase the oil quantity (see cooking tables p. 7 to 9).
	The filter is obstructed.	Clean the removable filter.
The chips break up during the cooking.	The potatoes used are recently harvested and hence have a high water content.	Reduce the quantity of potatoes down to 800 g and adjust the cooking time.
The food stays on the edge of the cooking pan.	The cooking pan is too full.	Respect the maximum quantities indicated in the cook tables.
Cooking liquids have flowed into the base of the appliance.	The paddle is not positioned correctly or the seal of the paddle is defective.	Make sure that the paddle is correctly positioned. If the problem continues, contact the customer Helpline below. Do not use ActiFry for making soups or recipes with a high liquid content.
The timer does not work. (Depending on model)	The battery is dead.	Change the battery (see fig. 15).
The appliance is unusually noisy.	You suspect the motor is not working correctly.	Contact the Customer Helpline below.
The paddle stops turning during cooking.	The paddle is not positioned correctly.	Using an oven glove, push the paddle downward until it clicks into place. If this does not work, contact the Customer Helpline below.

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If you have any product problems or queries call our Customer Relations Team first for expert help and advice:
Helpline: 0345 602 1454 - UK (01) 677 4003 - ROI or contact us via our web site: www.tefal.co.uk

Real Homemade Chips

ActiFry® original 1 kg



1 kg potatoes (peeled, washed) - 1 oil - salt

1. **Cut** the potatoes into chips the size of your choice: 8 x 8 mm, 10 x 10 mm or 13 x 13 mm. **Wash** the cut chips well, drain and dry carefully.

2. **Put** the chips in the ActiFry®. **Pour** the oil evenly over the chips.

3. **Cook** for 40 mins. (4 serv.), for 43 mins (5 serv.) for 10 x 10 mm chips. **For** thinner chips reduce the cooking time slightly and for thicker chips increase the cooking time slightly.

Cook's Tips: For best results use potato varieties such as Maris Piper, Rooster and King Edward.

ActiFry® original 1.2 kg



1.2 kg potatoes (peeled, washed) - 1 oil - salt

MORE NUTRITIOUS

Potatoes lend themselves to so many different preparations that they can fit very regularly into your menus and you never get tired of them. When it comes to chips, the problem is having them repeatedly day after day, so vary the way you cook potatoes. Balance and common sense are key.

Turkey with 3 Peppers



600 g turkey breast (cut into thin strips 1 x 3 cm) - **3** peppers (1 red, 1 green, 1 yellow), deseeded and cut into strips - 1 onion diced - **2** garlic cloves chopped - **2** olive oil - **150 ml** white port - **1/2** cider vinegar - **100 ml** water - salt - pepper

Please keep to the stated amounts.

1. **Slice** the peppers into 2 cm thick strips. **Add** to the ActiFry® with the onion, add the olive oil and cook for 10 mins.

2. **Add** the garlic and cook for 5 mins. **Season** with salt and pepper.

3. **Add** the turkey strips, port, water, cider vinegar to the vegetables and cook for 10 mins.

MORE NUTRITIOUS

Turkey meat has a large amount of quality protein, with the advantage of having little fat, and the fatty acids it contains are primarily monounsaturated and polyunsaturated, which contribute to a healthy cardiovascular system.

Soy and Sesame Salmon



500 g salmon diced - 1 soy sauce - 1 lemon juice - 1 **tblsp** honey - 1 **tblsp** sesame seeds - 1 **tsp** paprika - pepper

Please keep to the stated amounts.

1. **Marinate** the salmon with the soy sauce, lemon juice, honey, sesame seeds, paprika and pepper in a bowl for 15 mins.

2. **Put** the marinated salmon in the ActiFry® and cook for 5 mins.

3. **Serve** with white rice.

MORE NUTRITIOUS

Salmon is one of the richest foods in omega 3 fatty acids which can benefit the cardiovascular system.

Cinnamon Apples



x4



15
min



15-20
min

4 Golden Delicious apples (peeled and cut into wedges) - **85 g** dried apricots (cut into small pieces) - **1/2 tsp** ground cinnamon (or to taste) - **2**  sugar - **1**  sunflower oil

Please keep to the stated amounts.

1. Put the apple wedges in a large bowl and mix with the oil until evenly coated. **Put** them in the ActiFry® and cook for 12 mins.

2. Add the apricots and cook for 3 mins, or until the apples are tender.

3. Meanwhile, mix the sugar and cinnamon in a bowl. **Serve** the cooked apples warm, decorated with the cinnamon sugar.



MORE NUTRITIOUS

This dessert corresponds to 1 portion of fruit. The apples are particularly interesting for their pectin content: this fibre helps you feel full.

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Protect the environment

- When you decide to replace the appliance, remember to think about how you can contribute to protecting the environment.
- This appliance uses a button battery – L1154. To change the battery remove the timer from its socket. Flip the timer over and press "open" to remove the battery cover. Replace the battery. – fig 15. To protect the environment do not throw the old battery in your regular waste but take it to a suitable collection point. Insert a new battery, put the battery cover back on and clip the control panel back on. Your appliance contains valuable materials which can be recycled. When you decide to replace your appliance, take out the battery and leave the appliance at a local civic waste collection point.
- Before discarding your appliance you should remove the battery from the timer and dispose of it at a local civic waste collection centre (according to model).
- The Approved Service Centres will take back any old appliances you may have so that they can be disposed of in accordance with environmental regulations.

REF. 1520004534

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