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› [Tefal FR4950 Versalio Deluxe 9in1 Multi-Cooker Instruction Manual](#)

Tefal FR4950

Tefal FR4950 Versalio Deluxe 9in1 Multi-Cooker Instruction Manual

Model: FR4950

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient use of your Tefal FR4950 Versalio Deluxe 9in1 Multi-Cooker. This versatile appliance is designed to perform nine different cooking functions, including deep frying, braising, sautéing, simmering, stir-frying, boiling/pasta, paella/risotto, cooking frozen food, and keeping food warm. Please read this manual thoroughly before first use and retain it for future reference.



Image 1: The Tefal FR4950 Versalio Deluxe 9in1 Multi-Cooker, a versatile kitchen appliance.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

- Ensure the appliance is placed on a stable, heat-resistant surface.
- Never leave the appliance unattended while in operation.

3. PRODUCT COMPONENTS

Familiarize yourself with the various parts of your Tefal Versalio Deluxe multi-cooker.

1. **Main Unit:** The primary housing for the heating element and controls.
2. **Removable Bowl:** Non-stick cooking bowl for various preparations.
3. **Lid:** Transparent lid with a viewing window and handle.
4. **Frying Basket:** For deep frying and draining.
5. **Spatula:** Heat-resistant utensil for stirring and serving.
6. **Control Panel:** Temperature dial and power switch.
7. **Removable Timer:** For precise cooking duration.



Image 2: Front view of the multi-cooker showing the control panel and temperature settings.



Image 3: The multi-cooker with its removable cooking bowl lifted out.



Image 4: The non-stick removable cooking bowl.



Image 5: The transparent lid with a viewing window and handle.

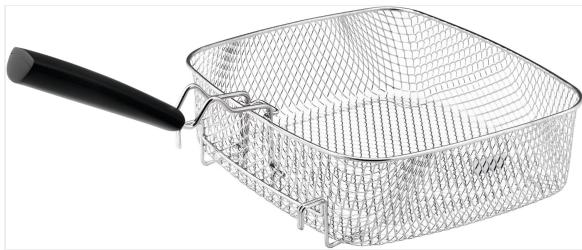


Image 6: The metal frying basket with a detachable handle.



Image 7: The included black plastic spatula.

4. SETUP AND INITIAL USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or disposal.
2. **Cleaning:** Before first use, wash the removable bowl, lid, frying basket, and spatula in warm soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Assembly:** Place the removable bowl securely into the main unit. Position the lid on top.
4. **Placement:** Place the appliance on a stable, flat, heat-resistant surface, away from walls and flammable materials. Ensure adequate ventilation.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS: 9-IN-1 FUNCTIONS

The Versalio Deluxe offers nine distinct cooking functions. Adjust the temperature dial according to your desired cooking method.

9 in 1



Braise



Sauté



Simmer



Stir-Fry



Deep fry



Boil/Pasta



Paella/Risotto



Frozen food



Keep warm

Image 8: A visual guide to the 9 cooking functions of the Versalio Deluxe.

5.1. Deep Fry (180°C)

- Fill the removable bowl with cooking oil up to the maximum fill line.
- Place the frying basket into the oil.
- Set the temperature to 180°C. Allow the oil to preheat.
- Carefully lower food into the hot oil using the basket. Do not overload.
- Cook until golden brown and cooked through.
- Lift the basket to drain excess oil before serving.

5.2. Fry (160°C)

- Add a small amount of oil or fat to the removable bowl.
- Set the temperature to 160°C.
- Add ingredients and cook, stirring occasionally with the spatula, until desired doneness.

5.3. Braise (140°C)

- Add ingredients and liquid (broth, wine, water) to the removable bowl.
- Set the temperature to 140°C.
- Cover with the lid and allow to cook slowly until tender.

5.4. Sauté (120°C)

- Add a small amount of oil to the removable bowl.
- Set the temperature to 120°C.
- Add ingredients and cook quickly, stirring frequently, until lightly browned or softened.

5.5. Simmer / Boil / Pasta (100°C)

- Add water or liquid to the removable bowl.
- Set the temperature to 100°C.
- For simmering, maintain a gentle boil. For boiling pasta, add pasta once water is boiling and cook according to package directions.

5.6. Stir-Fry (120°C - 160°C)

- Add a small amount of oil to the removable bowl.
- Set the temperature between 120°C and 160°C, depending on ingredients.
- Add ingredients in batches if necessary and stir continuously until cooked.

5.7. Paella / Risotto (120°C - 140°C)

- Follow your recipe for paella or risotto, using the removable bowl.
- Set the temperature between 120°C and 140°C, adjusting as needed for simmering and cooking rice.

5.8. Frozen Food (Adjust Temperature)

- For cooking frozen foods, refer to the food packaging for recommended cooking temperatures and times.
- Adjust the appliance temperature accordingly, typically between 160°C and 180°C for frying frozen items.

5.9. Keep Warm (80°C)

- After cooking, set the temperature to 80°C to keep food warm until serving.
- Do not use this function for extended periods to prevent food from drying out or becoming unsafe.



Image 9: Pictorial icons illustrating the different cooking modes.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your appliance.

- Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- Removable Parts:** The removable bowl and lid are dishwasher-safe. Alternatively, wash them by hand in warm soapy water, rinse, and dry thoroughly.
- Frying Basket:** Wash the frying basket in warm soapy water, rinse, and dry.
- Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
- Stubborn Stains:** For stubborn food residue, soak the removable bowl in warm soapy water for a short period before cleaning. Do not use abrasive cleaners or scouring pads, as these can damage the non-stick coating.
- Storage:** Ensure all parts are clean and dry before storing the appliance.

7. TROUBLESHOOTING

If you encounter issues with your appliance, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in, power outlet fault, appliance fault.	Ensure the power cord is securely plugged into a working outlet. Check the power switch.
Food not cooking evenly.	Overloading, incorrect temperature, insufficient oil/liquid.	Do not overload the bowl. Verify the temperature setting. Ensure adequate oil/liquid for the cooking method. Stir food as needed.
Oil overflowing during deep frying.	Too much oil, too much food, food too wet.	Do not exceed the maximum oil fill line. Do not overload the basket. Ensure food is dry before frying.
Lid does not close properly.	Obstruction, improper placement.	Check for any food particles or debris preventing the lid from closing. Ensure the removable bowl is correctly seated.

If the problem persists after attempting these solutions, please contact customer support.

8. SPECIFICATIONS

- **Brand:** Tefal
- **Model:** FR4950
- **Model Name:** FR4950
- **Manufacturer:** Groupe SEB
- **Output Wattage:** 1600 Watts
- **Voltage:** 230 Volts
- **Material:** Aluminium, Plastic, Stainless Steel
- **Color:** White
- **Product Dimensions:** 37.01 x 37.01 x 21.01 cm (L x W x H)
- **Item Weight:** 998 Grams
- **Oil Capacity:** 2 Liters
- **Model Year:** 2014



Image 10: Product dimensions of the Tefal Versalio Deluxe multi-cooker.

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your purchase or visit the official Tefal website. Keep your proof of purchase for warranty claims.

EU Spare Part Availability Duration: 5 Years

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Related Documents - FR4950

 Tefal VERSALIO DELUXE	<p><u>Tefal Versalio Deluxe 9-in-1 Multi-Cooker User Manual</u></p> <p>User manual for the Tefal Versalio Deluxe 9-in-1 multi-cooker, detailing its features, functions, cooking modes, and safety instructions for various recipes like frying, sautéing, simmering, boiling, and more.</p>
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www.tefal.com

[Tefal Versalio 7in1 Multifunctional Cooker User Manual and Instructions](#)

Comprehensive user manual for the Tefal Versalio 7in1 multifunctional cooker, covering safety, usage, cooking modes (deep fry, sauté, simmer, boil, braise), cleaning, and maintenance. Learn how to get the most out of your appliance.

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[Tefal Air Fryer Safety & User Guide | Essential Instructions](#)

Discover essential safety instructions and usage guidelines for Tefal air fryers. This comprehensive manual, available in multiple languages, covers important recommendations, 'Do' and 'Don't' lists, and environmental advice for models like Easy Fry and Easy Fry & Grill.



[Tefal Easy Fry Air Fryer Quick Start Guide and Cooking Chart](#)

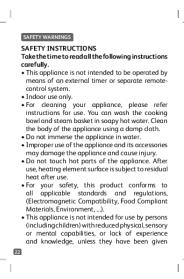
User guide for the Tefal Easy Fry air fryer, detailing operation, safety, and a comprehensive cooking chart for various foods. Includes model numbers EY4018, EZ4018, and NC00147927-02.

Clear Duo Deep Fryer



[Tefal Clear Duo Deep Fryer \(FR600D10\) - User Manual and Cooking Guide](#)

Detailed instructions and guide for operating, cleaning, and maintaining the Tefal Clear Duo Deep Fryer (FR600D10). Includes cooking times, safety tips, and troubleshooting.



[Tefal Home Chef Electric Pressure Cooker CY601868 User Manual and Safety Guide](#)

Comprehensive user manual and safety instructions for the Tefal Home Chef Electric Pressure Cooker (Model CY601868). Learn about operating procedures, cooking programs, cleaning, maintenance, and troubleshooting.