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› [Tefal Oleo Clean Semi-Professional Fryer 3.5L - Model FR804015 User Manual](#)

Tefal FR804015

Tefal Oleo Clean Semi-Professional Fryer 3.5L

Model: FR804015

1. INTRODUCTION

Thank you for choosing the Tefal Oleo Clean Semi-Professional Fryer. This appliance is designed to provide efficient and convenient deep frying with an innovative automatic oil filtration system. Please read this manual carefully before first use to ensure safe operation and optimal performance.



Image 1.1: Front view of the Tefal Oleo Clean Fryer.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or fryer components 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, and before cleaning the appliance.
- 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 oil is completely cooled before activating the filtration system or moving the appliance.

3. PRODUCT COMPONENTS

The Tefal Oleo Clean Fryer consists of several key components designed for ease of use and maintenance:

- **Main Unit:** Houses the heating element and control panel.
- **Removable Frying Bowl:** Stainless steel bowl for holding oil and food.
- **Frying Basket:** For immersing and lifting food from the oil.
- **Lid with Viewing Window:** Allows monitoring of cooking progress and includes a permanent metallic filter.
- **Control Panel:** Features a digital timer and temperature control.
- **Automatic Oil Filtration System:** Integrated system for filtering and storing oil.
- **Oil Storage Box:** Hermetic container for filtered oil, located at the base of the unit.

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Image 3.1: Top-down view showing the frying bowl and basket.

4. SETUP

- 1. Unpacking:** Carefully remove all packaging materials and ensure all components are present.
- 2. Initial Cleaning:** Before first use, wash the removable frying bowl, frying basket, and lid in warm soapy water. The oil storage box is also dishwasher safe. Ensure all parts are thoroughly dry before assembly.
- 3. Assembly:** Place the frying bowl into the main unit. Ensure the oil storage box is correctly inserted at the bottom.
- 4. Oil Filling:** Fill the frying bowl with cooking oil up to the 'MAX' level indicator. The fryer has a capacity of 3.5 liters.
- 5. Placement:** Place the fryer on a stable, heat-resistant surface, away from walls and flammable materials.

5. OPERATING INSTRUCTIONS

5.1. Frying

- 1. Preheating:** Plug in the fryer. Use the temperature control knob to set the desired frying temperature.

The digital timer can be set for precise cooking.

2. **Adding Food:** Once the oil has reached the set temperature, carefully lower the frying basket containing your food into the hot oil. Do not overload the basket. The fryer can handle up to 1.2 kg of food.
3. **Monitoring:** Use the viewing window on the lid to monitor the cooking process without opening the lid, which helps maintain oil temperature and prevents splattering.
4. **Removing Food:** Once cooked, lift the frying basket and hook it onto the side of the frying bowl to allow excess oil to drain.



Image 5.1: Frying food in the basket.

5.2. Automatic Oil Filtration

The patented Oleo Clean system simplifies oil management:

1. **Cooling:** After frying, turn off the fryer and allow the oil to cool completely. This typically takes several hours. Do not attempt to filter hot oil.
2. **Activating Filtration:** Once the oil is cold, turn the control knob on the front of the fryer to the 'automatic oil filtration' position. The oil will automatically drain through a filter into the hermetic oil storage box below.
3. **Storage:** Once filtration is complete, you can remove the oil storage box for convenient and clean

storage of the filtered oil until your next use.

Your browser does not support the video tag.

Video 5.2: Demonstration of the automatic oil filtration system.

This video illustrates the automatic oil filtration process, showing how the oil drains into the storage box for reuse.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygiene of your fryer.

1. **Disassembly:** Ensure the fryer is unplugged and completely cool. Remove the lid, frying basket, and frying bowl.
2. **Oil Storage Box:** The oil storage box can be removed and has a pouring spout for clean handling. It is dishwasher safe.
3. **Dishwasher Safe Parts:** The frying bowl, lid, and frying basket are entirely dismountable and dishwasher compatible for easy cleaning.
4. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit or electrical components in water.
5. **Filter:** The permanent metallic filter in the lid should be cleaned regularly.

NETTOYAGE FACILE



Image 6.1: Dishwasher-safe components for easy cleaning.

7. TROUBLESHOOTING

If you encounter issues with your Tefal Oleo Clean Fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Fryer does not heat up.	Not plugged in; power outlet issue; thermostat not set.	Check power connection; try a different outlet; ensure thermostat is set to a temperature above ambient.
Oil does not filter automatically.	Oil is too hot; filtration knob not in correct position.	Allow oil to cool completely (several hours); ensure the knob is set to 'automatic oil filtration'.
Food is not crispy.	Oil temperature too low; too much food in basket; food is too wet.	Increase oil temperature; fry in smaller batches; pat food dry before frying.

Problem	Possible Cause	Solution
Smoke or unusual odor during frying.	Oil is old or dirty; oil temperature too high.	Replace oil; ensure correct temperature setting for food type.

8. SPECIFICATIONS

Feature	Detail
Brand	Tefal
Model Number	FR804015 (7211001583)
Color	Blue/Stainless Steel
Product Dimensions (L x W x H)	46.4 x 34.8 x 37.5 cm
Oil Capacity	3.5 Liters
Food Capacity	1.2 Kilograms
Power	2300 Watts
Material	Stainless Steel
Features	Removable oil tank, Automatic oil filtration, Digital timer, Viewing window, Dishwasher-safe parts
Item Weight	5.08 Kilograms
Country of Origin	China



Image 8.1: Product dimensions.

9. WARRANTY AND SUPPORT

Tefal is committed to product quality and durability. This product comes with a 15-year repairability commitment at a fair price, supported by our network of 6200 repairers worldwide. This initiative contributes to environmental protection and waste reduction.

For further assistance, spare parts, or warranty claims, please refer to the official Tefal website or contact your local customer service center. Keep your proof of purchase for warranty purposes.

Availability of Spare Parts: 15 Years

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