

Tefal F58-M2

Tefal Oleo Clean Pro Deep Fryer Instruction Manual

Model: F58-M2

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your Tefal Oleo Clean Pro Deep Fryer. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting. Do not immerse the appliance, cord, or plug in water or any other liquid. Do not operate the fryer with a damaged cord or plug.
- **Hot Oil Hazard:** Oil and fat can reach very high temperatures. Always exercise extreme caution when handling hot oil. Never move the fryer when it contains hot oil. Allow oil to cool completely before filtering or cleaning.
- **Placement:** Always place the fryer on a stable, flat, heat-resistant surface, away from walls, curtains, and other heat-sensitive materials. Ensure adequate ventilation around the appliance.
- **Water and Oil:** Never add water to hot oil. This can cause severe splashing and burns. Ensure food is dry before frying to prevent excessive splattering.
- **Supervision:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.
- **Maintenance:** Only perform maintenance as described in this manual. Do not attempt to repair the appliance yourself. Contact authorized service personnel for repairs.

2. PRODUCT OVERVIEW

The Tefal Oleo Clean Pro Deep Fryer is designed for convenient and safe deep frying with an innovative automatic oil filtration system. It features a 3.5-litre oil capacity, allowing you to prepare up to 1.2 kg of food, ideal for family

meals.



Figure 2.1: Overview of the Tefal Oleo Clean Pro Deep Fryer, showcasing its stainless steel body and blue oil storage box.

Key Features:

- **Patented Automatic Oil Filtration System:** Automatically drains and filters used oil into a separate storage box for future reuse.
- **Removable Oil Storage Box:** Allows for clean and convenient storage of filtered oil.
- **Advanced Immersed Heating Element:** Ensures rapid heating and consistent oil temperature for optimal frying results.
- **Digital Timer:** Integrated timer for precise cooking control.
- **Adjustable Thermostat:** For setting the ideal frying temperature.
- **Viewing Window:** On the lid to monitor cooking progress without opening.
- **Permanent Odor Filter:** Helps reduce frying odors.
- **Dishwasher Safe Parts:** Bowl, lid, frying basket, and oilbox are fully dismantlable and dishwasher safe for easy cleaning.

3. SETUP AND INITIAL USE

3.1 Unpacking and Assembly

1. Carefully remove all packaging materials and promotional labels from the fryer.
2. Wash the removable parts (frying bowl, lid, frying basket, and oil storage box) with warm soapy water, rinse thoroughly, and dry completely. The heating element and control unit should only be wiped with a damp cloth.
3. Ensure all parts are dry before reassembling. Place the frying bowl back into the main unit, followed by the heating element and control unit, ensuring they are securely seated.
4. Insert the oil storage box into its designated slot at the bottom of the fryer.

3.2 Preparing for Frying

1. Place the assembled fryer on a stable, level, and heat-resistant surface, away from any flammable materials.
2. Ensure the oil filtration dial is set to the "fry" position.
3. Fill the frying bowl with cooking oil or solid fat up to the maximum fill line (3.5 litres). Do not overfill or underfill. For solid fat, melt it slowly on low heat before increasing temperature.
4. Plug the power cord into a grounded electrical outlet.

4. OPERATING INSTRUCTIONS

4.1 Frying Process

1. **Set Temperature:** Turn the thermostat dial to the desired frying temperature. The indicator light will illuminate, indicating the fryer is heating.
2. **Preheating:** Allow the oil to preheat until the indicator light turns off, signifying the set temperature has been reached. This usually takes 10-15 minutes depending on the temperature setting.
3. **Prepare Food:** Ensure food items are dry before placing them in the frying basket. Excess moisture can cause oil to splatter. Do not overload the basket; fry in smaller batches for best results. The fryer can handle up to 1.2 kg of food.
4. **Lower Basket:** Carefully lower the frying basket with food into the hot oil.
5. **Set Timer:** Use the integrated digital timer to set the desired cooking time. The timer will beep when the time is up.
6. **Monitor Cooking:** Use the viewing window on the lid to monitor the cooking progress.
7. **Remove Food:** Once cooked, carefully lift the frying basket and hook it onto the side of the fryer to allow excess oil to drain.
8. **Serve:** Transfer fried food to a plate lined with paper towels to absorb any remaining oil.

DEEP FRY LIKE A CHEF



Figure 4.1: Top view of the fryer during operation, showing the basket and food capacity.

4.2 Using the Digital Timer

The digital timer is located on the control panel. To set the timer, rotate the dial to the desired time. The timer will count down and emit an audible signal when the set time has elapsed. This timer does not control the power to the heating element.

5. MAINTENANCE AND CLEANING

The Oleo Clean Pro system makes cleaning exceptionally easy. Always ensure the oil has cooled completely before attempting any cleaning or filtration.

5.1 Automatic Oil Filtration

1. **Cool Down:** After frying, turn off the fryer and unplug it. Allow the oil to cool completely. This can take several hours. Do not attempt filtration while oil is hot.

2. **Engage Filtration:** Once the oil is cold, turn the oil filtration dial on the front of the fryer from the "fry" position to the "automatic filtration" position.
3. **Oil Draining:** The oil will automatically drain through an integrated sieve into the removable oil storage box located underneath the fryer. This process filters out food debris.
4. **Storage:** Once all oil has drained, you can remove the oil storage box for clean and hermetic storage of the filtered oil. The oil can be reused up to 8 times, depending on the type of food fried.

PATENTED AUTOMATIC OIL FILTRATION SYSTEM



Figure 5.1: The patented automatic oil filtration system in action, showing the dial and oil flow.

REMOVABLE OIL STORAGE BOX



Reuse your oil
up to 8 times

Figure 5.2: Removing the oil storage box for convenient storage of filtered oil.

5.2 Cleaning Removable Parts

The frying bowl, lid, frying basket, and oil storage box are all dishwasher safe. For best results, rinse off large food particles before placing them in the dishwasher.

- **Frying Bowl:** Once the oil has been filtered, the bowl can be easily removed for cleaning.
- **Lid and Basket:** These can be washed manually or in the dishwasher.
- **Oil Storage Box:** After emptying the filtered oil, the box can be washed.

REMOVABLE, DISHWASHER SAFE PARTS



Figure 5.3: Illustration showing the easily removable and dishwasher-safe components of the fryer.

5.3 Cleaning the Main Unit and Heating Element

The main unit (exterior) and the heating element are not dishwasher safe and should not be immersed in water.

- Wipe the exterior of the main unit with a damp cloth and mild detergent. Dry thoroughly.
- Carefully wipe the heating element with a damp cloth. Do not use abrasive cleaners or scouring pads. Ensure the element is completely dry before next use.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Fryer does not heat up.	Not plugged in; thermostat not set; thermal cut-out activated.	Ensure plug is securely in outlet. Turn thermostat dial to desired temperature. Check if the reset button (if present, refer to specific model diagram) needs to be pressed after cooling.
Oil does not drain completely or leaks during filtration.	Oil not cool enough; oil filtration dial not fully engaged; air pressure issue in oil box.	Ensure oil is completely cold before filtration. Turn the dial firmly to the "automatic filtration" position. If leakage occurs, ensure the small screw cap on the back of the oil box (if present) is slightly loosened to allow air to escape during draining, then re-tighten for storage.
Food is not crispy.	Oil temperature too low; basket overloaded; food too moist.	Allow oil to reach full temperature before adding food. Fry in smaller batches. Ensure food is patted dry before frying.

7. SPECIFICATIONS

Attribute	Value
Brand	Tefal
Model Number	F58-M2
Oil Capacity	3.5 Litres
Food Capacity	Up to 1.2 kg
Power / Wattage	2300 Watts
Product Dimensions (L x W x H)	47.5 x 41.3 x 36.3 cm
Item Weight	4.9 kg
Material	Aluminium (Frying Bowl), Stainless Steel (Exterior)



Figure 7.1: Product dimensions for the Tefal Oleo Clean Pro Deep Fryer.

8. WARRANTY AND SUPPORT

Tefal is committed to providing high-quality appliances. This product is designed for durability and ease of use.

- **Spare Parts Availability:** Tefal ensures the availability of technical spare parts for this product for 15 years after purchase. This commitment reflects Tefal's dedication to product longevity and repairability.
- **Customer Support:** For any questions, technical assistance, or warranty claims, please refer to the official Tefal website or contact your local Tefal customer service center. Contact details can typically be found in the original packaging or on the Tefal official website.

TRUST IN TEFAL



We extensively test our products to give you the best safety & quality appliances.

We provide technical spare parts at a fair price for almost all our products for 15 years after purchase*.



DISHWASHER SAFE PARTS

* More than 96% of the products marketed by Groupe Seb in Europe in 2021 complied with the 10-year commitment, which was valid until 31 December 2021 and has been replaced by a 15-year commitment at the right price since 1 January 2022. With spare parts that may be derived from alternative technologies.

Figure 8.1: Tefal's commitment to providing spare parts for 15 years.