Tefal FR4800

Tefal FR4800 Mega 2kg Electric Fryer User Manual

Model: FR4800

Introduction

Welcome to the user manual for your new Tefal FR4800 Mega 2kg Electric Fryer. This appliance is designed for efficient and convenient deep frying, offering a large capacity suitable for family use. Please read this manual carefully before first use to ensure safe and optimal operation.
Key features of your Tefal FR4800 fryer include:

- **XL Capacity:** Large oil capacity of up to 3.3 litres for up to 2 kg of food, serving up to 8 people.
- **Easy Cleaning:** Frying basket, carbon filter, and lid are removable and dishwasher safe for effortless cleanup.
- **Liftomatics System:** Allows lifting and lowering the frying basket even when the lid is closed, preventing grease splashes.
- **Adjustable Thermostat:** Temperature control light and adjustable settings from 150°C to 190°C for optimal cooking.
- **Ecotherm Technology:** Highly efficient heating element welded to the inner container for direct heat transfer, energy saving, and optimal results.

Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed, 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 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.

Product Components

Familiarize yourself with the main parts of your Tefal FR4800 Deep Fryer.



Figure 1: Overall view of the Tefal FR4800 Mega 2kg Electric Fryer. This image shows the compact design with the main body, lid, handle, and control panel.



Figure 2: The lid opening mechanism. The handle on the front allows for easy and safe opening of the fryer lid.



Figure 3: Close-up of the viewing window on the lid, allowing you to monitor the cooking process without opening the lid.



Figure 4: The removable non-stick coated bowl, designed for easy cleaning and maintenance.



Figure 5: The adjustable thermostat dial located at the front, with temperature settings ranging from 150°C to 190°C, indicated by various food icons.



Figure 6: The large capacity frying basket, capable of holding up to 2kg of food, ideal for family-sized portions.

Setup

1. **Unpacking:** Carefully remove the fryer and all its components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the removable bowl, frying basket, and lid in warm soapy water. Rinse thoroughly and dry completely. The main unit (housing) should only be wiped with a damp cloth.
3. **Assembly:** Place the removable bowl securely into the main unit. Ensure it is properly seated. Insert the frying basket into the bowl.
4. **Placement:** Place the fryer on a stable, heat-resistant, and dry surface, away from walls and flammable materials. Ensure adequate ventilation around the appliance.
5. **Oil Filling:** Fill the removable bowl with cooking oil (vegetable oil, sunflower oil, etc.) between the MIN and MAX fill lines indicated inside the bowl. Do not overfill or underfill. The maximum oil capacity is 3.3 litres.

Operating Instructions

1. **Prepare Food:** Ensure food items are dry before frying to prevent excessive splattering. For frozen foods, remove ice crystals.
2. **Preheat Oil:** Close the lid. Plug the fryer into a suitable electrical outlet. Turn the adjustable thermostat dial to your desired temperature. The indicator light will illuminate, showing the fryer is heating.
    - Recommended temperatures:

- French Fries (first fry): 150°C
- Fish/Seafood: 160°C
- Chicken/Meat: 170°C
- French Fries (second fry/crisping): 180°C - 190°C

3. **Add Food:** Once the indicator light turns off (or changes color, depending on model), indicating the oil has reached the set temperature, carefully lower the frying basket containing the food into the hot oil using the Liftomatics system. Close the lid.
4. **Frying:** Allow the food to fry for the recommended time. You can monitor the cooking progress through the viewing window without opening the lid.
5. **Remove Food:** When cooking is complete, use the Liftomatics system to raise the basket out of the oil. Allow excess oil to drain from the food back into the bowl.
6. **Serve:** Carefully remove the basket from the fryer and transfer the food to a serving dish lined with paper towels to absorb any remaining oil.
7. **Turn Off:** After use, turn the thermostat dial to the "OFF" position and unplug the fryer from the wall outlet. Allow the oil and appliance to cool completely before cleaning or storing.

Maintenance and Cleaning

Regular cleaning ensures the longevity and optimal performance of your deep fryer. Always ensure the appliance is unplugged and completely cool before cleaning.

1. **Oil Management:** Once the oil has cooled, it can be filtered and stored for future use, or disposed of properly according to local regulations.
2. **Removable Parts:** The frying basket, removable bowl, and lid are dishwasher safe. For best results, rinse off large food particles before placing them in the dishwasher.
3. **Carbon Filter:** The carbon filter, located in the lid, helps reduce odors. Replace it periodically as per manufacturer recommendations (check product packaging or Tefal website for specific filter replacement guidelines).
4. **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. Do not use abrasive cleaners or scouring pads, as they may damage the surface.
5. **Storage:** Store the clean and dry fryer in a cool, dry place.

Troubleshooting

Problem	Possible Cause	Solution
Fryer does not heat up.	Not plugged in; power outlet faulty; thermostat not set.	Ensure plug is fully inserted. Check power outlet with another appliance. Turn thermostat dial to desired temperature.
Oil splatters excessively.	Food is too wet; too much food in basket.	Ensure food is dry before frying. Fry smaller batches.
Food is not crispy.	Oil temperature too low; too much food in basket; oil needs changing.	Increase temperature. Fry smaller batches. Change oil if it's old or dirty.
Unpleasant odor during frying.	Oil is old or dirty; carbon filter needs replacement.	Change the oil. Replace the carbon filter in the lid.

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

Specifications

Feature	Detail
Brand	Tefal
Model Number	FR4800
Color	White/Stainless Steel
Product Dimensions	40.6 x 35.1 x 37.9 cm
Item Weight	5.44 Kilograms
Oil Capacity	Up to 3.3 Litres
Food Capacity	Up to 2 Kilograms
Power / Wattage	2100 watts
Voltage	2.3E+2 Volts (AC)
Material	Stainless Steel
Special Features	Thermostat settings, adjustable temperature range, viewing window, dishwasher safe parts.



Figure 7: Product dimensions of the Tefal FR4800 Mega 2kg Electric Fryer.

Warranty and Support

Your Tefal FR4800 Mega 2kg Electric Fryer comes with a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including warranty period and coverage details.
For technical support, spare parts, or warranty claims, please contact Tefal customer service. You can find contact information on the official Tefal website or through your local retailer.
You can also visit the official Tefal store for more information:Tefal Store on Amazon.ae

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