

[Manuals.plus](#) /

› [T-Fal](#) /

› Tefal Uno XL Oven OF1802 Instruction Manual

T-Fal OF1802

Tefal Uno XL Oven OF1802 Instruction Manual

Model: OF1802

1. INTRODUCTION

Welcome to the instruction manual for your new Tefal Uno XL Oven, model OF1802. This 30-liter convection oven is designed for versatile cooking, featuring multiple modes including convection, traditional, grill, and rotisserie. Please read this manual thoroughly before operating the appliance to ensure safe and efficient use. Keep this manual for future reference.



Image 1.1: Front view of the Tefal Uno XL Oven OF1802. This image shows the oven's exterior, including the door, handle, and control panel.

2. IMPORTANT SAFETY INSTRUCTIONS

- 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.
- Oversize foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- A fire may occur if the oven is covered or touching flammable material, including curtains, drapes, walls, and the like, when in operation.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and similar items.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

3. PRODUCT COMPONENTS

Familiarize yourself with the various parts of your Tefal Uno XL Oven.

1. **Oven Housing:** The main body of the oven.
2. **Glass Door:** Transparent door for viewing food, with a heat-resistant handle.
3. **Control Panel:** Located at the bottom front, featuring three control knobs and indicator lights.
4. **Heating Elements:** Upper and lower heating elements for various cooking modes.
5. **Convection Fan:** Circulates hot air for even cooking.
6. **Wire Rack:** For placing baking dishes or food directly.
7. **Baking Tray:** For baking or collecting drips.
8. **Rotisserie Spit:** For roasting whole poultry or large cuts of meat.
9. **Rotisserie Handle:** For safely inserting and removing the rotisserie spit.
10. **Crumb Tray:** Removable tray at the bottom for easy cleaning of food debris.



Image 3.1: Close-up of the control panel. This image highlights the three control knobs for function, temperature, and timer, along with indicator lights.



Image 3.2: Interior view of the oven. This image shows the internal cavity, heating elements, and the convection fan at the back.



Image 3.3: Rotisserie kit components. This image displays the rotisserie spit and handle, used for roasting.

4. SETUP AND FIRST USE

4.1 Unpacking

- Remove all packaging materials and accessories from the oven.
- Check for any damage during transit. Do not use if damaged.
- Ensure all components listed in Section 3 are present.

4.2 Placement

- Place the oven on a stable, heat-resistant, and level surface.
- Ensure adequate ventilation around the oven (at least 10 cm clearance on all sides).
- Do not place near flammable materials, curtains, or walls.
- Ensure the power cord is not obstructed or touching hot surfaces.

4.3 Initial Cleaning

- Wipe the interior and exterior of the oven with a damp cloth.
- Wash the wire rack, baking tray, and rotisserie accessories in warm, soapy water. Rinse and dry thoroughly.
- Do not immerse the main oven unit in water.

4.4 First Use Burn-in

- Before cooking food, operate the oven empty for approximately 15 minutes to burn off any manufacturing residues.
- Plug the oven into a suitable electrical outlet.
- Set the function knob to "Convection" (fan icon).
- Set the temperature knob to maximum (240°C).
- Set the timer knob to 15 minutes.
- A slight odor or smoke may be present during this initial operation; this is normal. Ensure the area is well-ventilated.
- Once the timer rings, turn all knobs to "OFF" and unplug the oven. Allow it to cool completely.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The control panel features three main knobs:

- **Function Knob (Left):** Selects the cooking mode.
- **Temperature Knob (Middle):** Sets the desired cooking temperature (up to 240°C).
- **Timer Knob (Right):** Sets the cooking duration (up to 120 minutes) or continuous operation.



Image 5.1: Detailed view of the control panel, showing the function, temperature, and timer knobs.

5.2 Cooking Modes

Turn the Function Knob to select one of the following cooking modes:

- **Traditional (Top & Bottom Heat):** Ideal for baking cakes, pastries, and general roasting. Uses both upper and

lower heating elements.

- **Convection (Fan Assisted):** Uses both heating elements with the convection fan for faster and more even cooking. Suitable for most dishes, especially large items or multiple trays.
- **Grill (Top Heat Only):** Perfect for grilling, toasting, or browning the top of dishes. Uses only the upper heating element.
- **Rotisserie:** Activates the rotisserie motor for even roasting of poultry or meat. Can be combined with other heating modes.

5.3 Setting Temperature and Time

1. Place food inside the oven on the wire rack or baking tray.
2. Close the oven door securely.
3. Turn the **Function Knob** to your desired cooking mode.
4. Turn the **Temperature Knob** to the required temperature.
5. Turn the **Timer Knob** to the desired cooking time. The oven will start heating, and the power indicator light will illuminate. For continuous operation, turn the timer past the "ON" mark.
6. When the set time elapses, a bell will ring, and the oven will automatically turn off. If using continuous operation, manually turn the timer knob to "OFF" when cooking is complete.
7. Carefully remove food using oven mitts.

5.4 Using the Rotisserie Function

1. Prepare the food (e.g., chicken) by trussing it securely to ensure it rotates evenly.
2. Insert the rotisserie spit through the center of the food and secure it with the forks.
3. Place the baking tray at the bottom of the oven to catch drips.
4. Using the rotisserie handle, carefully place the spit into the designated slots inside the oven. Ensure the pointed end of the spit engages with the rotisserie motor drive.
5. Close the oven door.
6. Turn the **Function Knob** to the Rotisserie setting (often combined with Traditional or Convection heat).
7. Set the **Temperature Knob** and **Timer Knob** as required for your recipe.
8. Monitor cooking progress through the glass door.
9. Once cooking is complete, turn the timer to "OFF". Using the rotisserie handle, carefully remove the hot spit and food from the oven.



Image 5.2: Oven interior showing the wire rack and baking tray in position. This illustrates how accessories are placed for cooking.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your oven.

6.1 Before Cleaning

- Always unplug the oven from the power outlet and allow it to cool completely before cleaning.

6.2 Exterior Cleaning

- Wipe the exterior surfaces with a damp cloth and mild detergent.
- Do not use abrasive cleaners or scouring pads, as they may scratch the finish.
- Dry thoroughly with a soft cloth.

6.3 Interior Cleaning

- Remove the wire rack, baking tray, and crumb tray. Wash them in warm, soapy water. For stubborn stains, soak them before cleaning.
- Wipe the interior walls with a damp cloth and mild detergent. For baked-on food, a non-abrasive oven cleaner designed for conventional ovens can be used, following the product instructions carefully.

- Do not spray cleaner directly onto heating elements or the convection fan.
- Wipe the glass door with a glass cleaner or soapy water.
- Ensure the interior is completely dry before next use.

6.4 Crumb Tray

- The crumb tray should be emptied and cleaned regularly to prevent grease buildup and potential fire hazards.
- Slide out the crumb tray from the bottom of the oven, discard crumbs, and wash with warm, soapy water.

7. TROUBLESHOOTING

Before contacting customer support, please refer to the following table for common issues and solutions.

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; timer not set.	Ensure the oven is securely plugged into a working outlet. Check household circuit breaker. Set the timer knob to a desired cooking time or "ON".
Food not cooking evenly.	Incorrect mode selected; oven overloaded; food placed too close to heating elements.	Ensure Convection mode is selected for even cooking. Avoid overcrowding the oven. Adjust rack position to center food. Rotate food halfway through cooking.
Excessive smoke during cooking.	Food spills or grease buildup; crumb tray full.	Clean the oven interior and crumb tray thoroughly. Ensure no food debris is on heating elements. Use the baking tray to catch drips.
Rotisserie spit not rotating.	Spit not properly engaged with motor drive; food too heavy or unbalanced.	Ensure the spit is correctly seated in the motor drive slot. Check that the food is balanced and not exceeding the weight limit.
Oven light not working.	Bulb burnt out.	Contact customer support for bulb replacement instructions or service. Do not attempt to replace yourself unless specified in a service manual.

8. PRODUCT SPECIFICATIONS

Feature	Specification
Brand	T-Fal
Model Number	OF1802
Capacity	30 Liters
Wattage	2200 watts
Control Type	Knob
Temperature Range	Up to 240°C
Special Features	Temperature Control, Convection Fan, Rotisserie (Turnspit)

Feature	Specification
Included Components	Grill (Wire Rack), Baking Tray, Rotisserie Spit
Item Weight	15.97 Kilograms
Power Source	Electric
Color	Stainless Steel
Manufacturer	Groupe SEB



Image 8.1: Diagram showing the approximate dimensions of the Tefal Uno XL Oven. The image indicates a height of 14 inches (36 cm).

9. WARRANTY INFORMATION

The Tefal Uno XL Oven (Model OF1802) comes with a **2-year warranty** from the date of purchase. This warranty covers manufacturing defects and faulty materials under normal household use. It does not cover damage resulting from misuse, neglect, accidental damage, or unauthorized modifications. Please retain your proof of purchase for warranty claims. For full terms and conditions, refer to the warranty card included with your product or contact customer support.

10. CUSTOMER SUPPORT

If you encounter any issues not covered in the troubleshooting section or require further assistance, please contact Tefal customer support.

- **Online Support:** Visit the official T-Fal website for FAQs and support resources.
- **Contact Number:** Refer to the contact information provided in your product packaging or on the official T-Fal website for your region.
- When contacting support, please have your model number (OF1802) and proof of purchase readily available.



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