Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

Tefal EY401840

Tefal Easy Fry Precision EY401840 Digital Health Air Fryer

Model: EY401840

Introduction

Welcome to the user manual for your new Tefal Easy Fry Precision EY401840 Digital Health Air Fryer. This appliance is designed to provide a healthier alternative to traditional deep frying, allowing you to cook a variety of foods with little to no added oil. Utilizing advanced 3D Air Pulse Technology, it circulates hot air at high speeds to deliver irresistibly crispy results. This manual will guide you through the setup, operation, maintenance, and troubleshooting of your air fryer to ensure optimal performance and longevity.



Image: The Tefal Easy Fry Precision EY401840 Digital Health Air Fryer, showcasing its sleek black design and digital display.

Important Safety Instructions

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is unplugged from the power outlet when not in use and before cleaning.
- Do not immerse the cord, plug, or the appliance itself in water or any other liquid to prevent electric shock.
- Keep the appliance and its cord out of reach of children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation.
- Do not block the air inlet or outlet vents during operation.
- The surfaces may become hot during use. Always use oven mitts when handling hot components like the basket and grid.
- Do not overfill the basket. Refer to cooking guidelines for maximum capacities.
- Never leave the appliance unattended while in operation.

Product Components

Familiarize yourself with the main parts of your Tefal Easy Fry Precision air fryer:

1. **Digital Touchscreen Control Panel:** For selecting programs, adjusting temperature, and setting the timer.
2. **Air Inlet Vents:** Located on the top of the appliance.
3. **Removable Cooking Basket:** The main cooking compartment where food is placed.
4. **Removable Grid:** Sits inside the basket, allowing air to circulate and excess oil to drain.
5. **Handle:** For safely pulling out and inserting the cooking basket.
6. **Air Outlet Vents:** Located at the back of the appliance.

DIGITAL TOUCHSCREEN



8 PRE-SET PROGRAMMES: FRIES, GRILL, CAKE AND MANY MORE...

FRY HEALTHILY WITH LITTLE TO NO OIL*

*Many preparations do not require the addition of oil

Image: Close-up of the digital touchscreen control panel, highlighting the pre-set program icons and temperature display.



Image: The removable cooking basket and grid, demonstrating how they easily dismantle for cleaning and are dishwasher safe.

Setup and First Use

Before using your air fryer for the first time, follow these steps:

1. **Unpack:** Remove all packaging materials and any promotional stickers from the appliance.
2. **Clean Components:** Wash the removable cooking basket and grid thoroughly with hot water, dish soap, and a non-abrasive sponge. Rinse and dry completely. The basket and grid are also dishwasher safe.
3. **Wipe Down:** Wipe the exterior of the appliance with a damp cloth.
4. **Placement:** Place the air fryer on a stable, level, heat-resistant surface. Ensure there is at least 10 cm (4 inches) of clear space around the back and sides of the appliance for proper ventilation.
5. **Initial Run (Optional but Recommended):** For the first use, it is recommended to run the air fryer empty for about 10 minutes at 180°C (350°F) to eliminate any manufacturing odors. A slight smell or smoke may occur, which is normal and will dissipate.

Operating Instructions

Your Tefal Easy Fry Precision features a user-friendly digital touchscreen for effortless cooking.

General Operation:

1. **Prepare Food:** Place your ingredients into the cooking basket. Do not exceed the MAX fill line. For best results, ensure food is evenly distributed.
2. **Insert Basket:** Slide the cooking basket back into the air fryer until it clicks securely into place.
3. **Power On:** Plug the appliance into a grounded electrical outlet. The digital display will illuminate.
4. **Select Program or Manual Settings:**
    - **Pre-set Programs:** Choose from 8 pre-set cooking programs by touching the corresponding icon on the digital panel. These include: Fries, Cutlet, Shrimp, Cake, Pizza, Fish, Grill, and Roast. Each program has optimized temperature and time settings.
    - **Manual Settings:** Alternatively, you can manually adjust the temperature and time. Use the temperature control buttons to set the desired temperature (80°C-200°C) and the timer buttons to set the cooking duration (up to 60 minutes).
5. **Start Cooking:** Press the Start/Pause button to begin the cooking process.
6. **Shake/Turn Food (Optional):** For some foods, especially fries or smaller items, it is recommended to shake or turn the food halfway through cooking to ensure even crisping. Carefully pull out the basket, shake, and reinsert. The air fryer will automatically resume cooking.
7. **Automatic Shut-off:** The air fryer will automatically shut off and emit an audible alert (bell) when the set cooking time has elapsed.
8. **Remove Food:** Carefully pull out the basket using the handle. Use tongs to remove cooked food from the basket.



Image: The cooking basket filled with crispy fried food, demonstrating the appliance's capacity.

Cooking Tips

- For extra crispiness, lightly toss food with a small amount of oil (e.g., 1 tablespoon for potatoes) before air frying. Many preparations do not require the addition of oil.
- Smaller food items usually require a shorter cooking time than larger items.
- For optimal results with homemade fries, soak potato sticks in water for 30 minutes, then dry thoroughly before air frying.
- The 3D Air Pulse Technology ensures even cooking and browning.
- The XL 4.2L capacity is ideal for up to six servings, making it suitable for family meals or entertaining.



Image: Diagram illustrating the 3D Air Pulse Technology, showing hot air circulating around food for even cooking.

Cleaning and Maintenance

Regular cleaning ensures the longevity and hygienic operation of your air fryer.

1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Clean Basket and Grid:** The removable cooking basket and grid are non-stick coated and dishwasher safe. For hand washing, use hot water, dish soap, and a non-abrasive sponge. Avoid metal utensils or abrasive cleaning materials that could damage the non-stick coating.
3. **Clean Interior:** Wipe the interior of the appliance with a damp cloth. For stubborn residue, use a mild detergent.
4. **Clean Exterior:** Wipe the exterior with a damp cloth. Do not use harsh chemicals or abrasive cleaners.
5. **Storage:** Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

Troubleshooting

If you encounter any issues with your air fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; power outlet issue; basket not properly inserted.	Ensure the power cord is securely plugged into a working outlet. Push the cooking basket firmly into the appliance until it clicks.
Food is not crispy.	Basket overloaded; temperature too low; cooking time too short; food not tossed/shaken.	Do not overload the basket. Increase temperature or cooking time. Shake or toss food halfway through cooking. Lightly coat food with oil if desired.
White smoke coming from the appliance.	Greasy food; oil residue from previous use.	For fatty foods, ensure the grid is in place to allow fat to drain. Clean the basket and grid thoroughly after each use to remove oil residue.
Appliance smells during first use.	Manufacturing residue burning off.	This is normal for the first few uses and will dissipate. Ensure good ventilation.

Specifications

Brand: Tefal

Model Number: EY401840

Colour: Black

Capacity: 4.2 Litres (up to 6 portions)

Power / Wattage: 1500 watts

Voltage: 220 Volts

Material: Aluminium, Plastic

Product Dimensions: 10.94 x 13.11 x 12.93 cm (Depth x Width x Height)

Item Weight: 5 kg

Special Features: Temperature Control (80°C-200°C), Digital Touchscreen, 8 Pre-set Programs, 60-minute Timer with Auto Shut-off, Dishwasher Safe Parts.



Image: Diagram showing the dimensions of the Tefal Easy Fry Precision air fryer.

Warranty and Support

For detailed warranty information, please refer to the warranty card included with your product or visit the official Tefal website. For technical support or service inquiries, please contact Tefal customer service through their official channels.
You can often find support information and FAQs on the Tefal Store on Amazon or the main Tefal website.

Official Product Videos

No official product videos from the seller were provided in the product data to embed in this manual.

© 2024 Tefal. All rights reserved.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B07D1LTRGW

More documents and user manuals: **https://manuals.plus/**