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> Tefal Easy Fry Deluxe XL Hot Air Fryer User Manual

Tefal EY401D

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Model: EY401D | Brand: Tefal

INTRODUCTION

Welcome to the user manual for your new Tefal Easy Fry Deluxe XL Hot Air Fryer. This appliance is designed to provide a healthy and convenient way to prepare a variety of delicious meals with little to no added oil. By utilizing advanced Air Pulse technology, it ensures your food is cooked to crispy perfection. Please read this manual thoroughly before first use to ensure safe and optimal operation of your appliance.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions.

- Always place the appliance on a stable, heat-resistant surface, away from walls or other appliances, to allow adequate air circulation.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Supervise children closely when the appliance is in use.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool down completely before handling.
- Do not block the air inlet or outlet vents during operation.
- The surfaces may become hot during use. Do not touch hot surfaces directly. Use handles or knobs.
- Only use accessories recommended by the manufacturer.
- This appliance is for household use only. Do not use outdoors.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Tefal Easy Fry Deluxe XL Hot Air Fryer.



Figure 1: Front view of the Tefal Easy Fry Deluxe XL Hot Air Fryer, showcasing its sleek stainless steel finish and digital display.



Figure 2: The air fryer with its cooking basket detached, illustrating the removable design for easy cleaning and food placement.



Figure 3: Top-down view of the digital touch screen control panel, showing the various preset icons and temperature display.



Figure 4: Diagram illustrating the internal Air Pulse technology, showing how hot air circulates rapidly to cook food evenly and create a crispy exterior.

Components:

- **Main Unit:** Houses the heating element and fan.
- **Digital Touch Screen:** For selecting programs, adjusting temperature, and setting time.
- **Removable Cooking Basket:** Non-stick coated basket for holding food.
- **Removable Pan:** Collects excess oil and drips.
- **Handle:** For safe removal of the cooking basket and pan.
- **Air Inlet/Outlet Vents:** For proper air circulation during cooking.

SETUP AND FIRST USE

Unpacking:

1. Carefully remove all packaging materials from the appliance.
2. Remove any stickers or labels from the appliance.

Cleaning Before First Use:

1. Wash the cooking basket and pan with hot water, a mild dishwashing liquid, and a non-abrasive sponge.
2. Rinse thoroughly and dry all parts completely.
3. Wipe the inside and outside of the main unit with a damp cloth. Do not immerse the main unit in water.

Preparation for Use:

1. Place the appliance on a stable, level, and heat-resistant surface.
2. Ensure there is sufficient space (at least 10 cm) around the appliance for proper air circulation.
3. Insert the cooking basket into the pan, then slide the pan assembly back into the main unit until it clicks into place.

OPERATING INSTRUCTIONS

Basic Operation:

1. Plug the power cord into a grounded electrical outlet. The appliance will beep, and the digital display will light up.
2. Pull out the cooking basket and place your ingredients inside. Do not exceed the MAX fill line.
3. Slide the cooking basket back into the appliance.
4. Press the Power button to turn on the appliance.
5. Select a preset program or manually set the temperature and time.
6. Press the Start/Pause button to begin cooking.

Preset Programs:

The Tefal Easy Fry Deluxe XL features 8 automatic programs for common dishes:

- **Fries:** For perfectly crispy French fries.
- **Cutlets:** Ideal for various meat cutlets.
- **Shrimp:** For quick and even cooking of shrimp.
- **Cakes:** Suitable for baking small cakes or muffins.
- **Pizza:** For reheating or cooking small pizzas.
- **Fish:** Optimized for cooking fish fillets.
- **Barbecue:** For barbecue-style dishes.
- **Roasting:** General roasting function for various ingredients.

To select a preset, simply tap the corresponding icon on the digital touch screen. The appliance will automatically set the recommended temperature and time.



Figure 5: The air fryer in operation, demonstrating the cooking of crispy French fries, a common use for the appliance.



Figure 6: The air fryer basket filled with cooked chicken

nuggets, highlighting the appliance's ability to prepare various fried snacks.

Manual Mode:

You can manually adjust the temperature and cooking time:

- Use the temperature control buttons (usually + and -) to set the desired temperature (e.g., 180°C).
- Use the time control buttons to set the desired cooking duration.

Shaking/Flipping Food:

For some recipes, especially fries or smaller items, it is recommended to shake or flip the food halfway through the cooking process to ensure even crisping. Carefully pull out the basket, shake or flip the contents, and reinsert the basket. The appliance will resume cooking automatically.

CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your air fryer.

Before Cleaning:

1. Always unplug the appliance from the power outlet.
2. Allow the appliance to cool down completely before cleaning.

Cleaning the Basket and Pan:

- The cooking basket and pan are non-stick coated and can be washed in hot water with a mild dishwashing liquid and a non-abrasive sponge.
- For stubborn food residues, soak the basket and pan in hot water for about 10 minutes before cleaning.
- These parts are also dishwasher safe.

Cleaning the Main Unit:

- Wipe the exterior of the appliance with a damp cloth. Do not use abrasive cleaners or scouring pads.
- Clean the interior of the appliance with a damp cloth.
- Clean the heating element with a cleaning brush to remove any food residues.

Storage:

Ensure all parts are clean and dry before storing the appliance. Store it in a cool, dry place.

TROUBLESHOOTING

If you encounter any issues with your Tefal Easy Fry Deluxe XL, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Power outlet issue; Appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker. If the issue persists, contact customer support.
Food is not crispy.	Too much food in the basket; Incorrect temperature/time; Food not shaken/flipped.	Do not overload the basket. Adjust temperature and time as needed. Shake or flip food halfway through cooking.
White smoke coming from the appliance.	Greasy residues from previous use; High-fat food being cooked.	Clean the basket and pan thoroughly after each use. For high-fat foods, drain excess fat from the pan during cooking.
Appliance smells during first use.	Manufacturing residues burning off.	This is normal for first use and will dissipate. Ensure good ventilation.

SPECIFICATIONS

Detailed technical specifications for the Tefal Easy Fry Deluxe XL Hot Air Fryer.

Feature	Detail
Brand	Tefal
Model Number	EY401D
Color	Stainless Steel
Dimensions (L x W x H)	35 x 27 x 32.5 cm
Weight	4.5 Kilograms
Capacity (Volume)	4.2 Liters
Capacity (Food)	1.2 Kilograms (up to 6 portions)
Power	1550 Watts
Voltage	240 Volts
Material	Stainless Steel
Special Feature	Temperature Control, Digital Touch Screen
Recommended Use	Frying, Roasting, Grilling, Baking
Country of Origin	China

WARRANTY AND SUPPORT

Tefal products are manufactured to high-quality standards. For information regarding your product's warranty, please refer to the warranty card included with your purchase or visit the official Tefal website. For technical support, spare parts, or service, please contact Tefal customer service in your region. Keep your proof of purchase for warranty claims. You can find more information and support on the official Tefal website:www.tefal.com

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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