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> Tefal Super Uno Deep Fryer (FR3140) User Manual

Tefal FR3140

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Model: FR3140 | Brand: Tefal

INTRODUCTION

This user manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Tefal Super Uno Deep Fryer, model FR3140. Please read this manual thoroughly before first use and keep it for future reference.



Image: Front view of the Tefal Super Uno Deep Fryer, showcasing its compact design and control panel.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions.
- 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, and before cleaning the appliance.
- 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

The Tefal Super Uno Deep Fryer consists of several key components designed for ease of use and cleaning.

- Main Unit with Heating Element
- Removable Oil Tank with Non-Stick Coating
- Frying Basket with Foldable Handle
- Lid with Viewing Window and Odor Filter
- Temperature Control Dial
- Power Indicator Light



Image: The main removable components of the deep fryer, including the lid, the non-stick coated oil tank, and the frying basket, highlighting their easy separation for cleaning.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and stickers from the appliance.
2. **Cleaning:** Before first use, wash the removable oil tank, frying basket, and lid in warm soapy water. Rinse thoroughly and dry completely. The oil tank, basket, and lid are dishwasher-safe.
3. **Assembly:** Place the clean, dry oil tank into the main unit. Ensure it is seated correctly. Insert the frying basket into the oil tank.
4. **Oil Filling:** Fill the oil tank with cooking oil up to the maximum fill line indicated inside the tank. Do not overfill or underfill. The fryer has a capacity of 2.2 liters of oil.
5. **Lid Placement:** Place the lid securely on the fryer. Ensure the odor filter is correctly installed in the lid.
6. **Power Connection:** Plug the power cord into a grounded electrical outlet.



Image: Demonstrates the ease of removing the oil tank from the main unit, a key step for cleaning and initial setup.

OPERATING INSTRUCTIONS

Preheating the Oil

1. Ensure the fryer is properly assembled and filled with oil.
2. Plug in the appliance.
3. Turn the temperature control dial to the desired temperature setting (e.g., 170°C for fries). The power indicator light will illuminate.
4. Allow the oil to preheat. The indicator light will turn off when the desired temperature is reached. This typically takes 10-15 minutes.

Frying Food

1. Once the oil is preheated, carefully lower the frying basket containing the food into the hot oil. Do not overload the basket; fry in small batches if necessary. The fryer can handle up to 1.5 kg of food.

- 2. Close the lid securely.
- 3. Fry for the recommended time, referring to food packaging instructions or a frying guide.
- 4. Periodically check the food through the viewing window if desired.
- 5. When frying is complete, carefully lift the basket out of the oil using the handle and hook it onto the edge of the oil tank to drain excess oil.
- 6. Remove the food from the basket and place it on paper towels to absorb any remaining oil.



Image: The deep fryer in operation, showing fries cooking inside, visible through the transparent lid, which also features temperature markings.

Temperature Guide (Approximate)

Food Item	Temperature (°C)	Frying Time (Minutes)
Fresh Fries (first fry)	160	5-8
Fresh Fries (second fry)	180	2-4
Frozen Fries	170	8-12
Chicken Nuggets	170	4-6
Fish Fillets	170	5-7

Note: Frying times are approximate and may vary based on food quantity and thickness. Always ensure food is cooked thoroughly.



Image: The deep fryer positioned on a kitchen counter, accompanied by bowls of freshly fried food such as chicken nuggets and fries, along with various dipping sauces, illustrating its use in preparing meals.

CARE AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your deep fryer and ensure optimal performance.

Cleaning the Fryer

- 1. **Cool Down:** Always unplug the fryer and allow the oil to cool completely before cleaning. This may take several hours.
- 2. **Oil Disposal:** Once cooled, carefully remove the oil tank from the main unit. Pour the used oil into a suitable container for disposal or storage if it's still clean enough for reuse.
- 3. **Washing Components:** The removable oil tank, frying basket, and lid are dishwasher-safe. Alternatively, wash them by hand with warm soapy water and a non-abrasive sponge.
- 4. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit (which contains the heating element) in water or any other liquid.
- 5. **Drying:** Ensure all parts are completely dry before reassembling or storing the fryer.



Image: The removable lid and frying basket of the deep fryer positioned within a dishwasher rack, demonstrating their dishwasher-safe design for convenient cleaning.

Odor Filter Replacement

The lid contains an odor filter to minimize frying smells. This filter should be replaced periodically, depending on usage, to maintain effectiveness.

- To replace, open the filter compartment on the lid.
- Remove the old filter and insert a new one, ensuring it fits snugly.
- Close the filter compartment.



Image: A hand demonstrating the removal or insertion of the odor filter from the lid of the deep fryer, indicating the filter's location and ease of access for replacement.

TROUBLESHOOTING

If you encounter issues with your Tefal Super Uno Deep Fryer, consult the following table before contacting customer service.

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; power outlet issue; thermal cut-out activated.	Ensure plug is fully inserted. Test outlet with another appliance. Allow fryer to cool completely; reset button (if present, check manual for location).
Oil not heating up.	Temperature dial not set; insufficient oil; thermal cut-out activated.	Set temperature dial to desired setting. Ensure oil level is between MIN and MAX. Allow fryer to cool and reset.
Food is not crispy.	Oil temperature too low; too much food in basket; old oil.	Ensure oil is preheated to correct temperature. Fry in smaller batches. Replace old oil with fresh oil.
Excessive smoke.	Oil temperature too high; old/dirty oil; water in oil.	Reduce temperature. Replace oil. Ensure food is dry before frying.
Strong odors during frying.	Odor filter needs replacement; old oil.	Replace the odor filter. Change the frying oil.

SPECIFICATIONS

Feature	Detail
Model Name	Super Uno
Model Number	FR3140
Brand	Tefal
Material	Plastic, Aluminium
Color	Black, White

Feature	Detail
Product Dimensions (DxWxH)	15.75"D x 8.66"W x 7.87"H (40cm D x 22cm W x 20cm H approx.)
Item Weight	7.3 Pounds (3.3 kg approx.)
Wattage	1800W
Oil Capacity	2.2 Liters
Food Capacity	1.5 kg
Manufacturer	Groupe SEB
Manufacture Year	2021
Date First Available	August 24, 2020



Image: A technical diagram illustrating the key dimensions of the Tefal Super Uno Deep Fryer, including its width (27.5 cm) and height (28.5 cm), providing precise measurements for placement and storage.

WARRANTY AND SUPPORT

Tefal products are manufactured to high quality standards. This product is covered by a manufacturer's warranty.

Warranty Information

The EU Spare Part Availability Duration for this product is **2 Years**. Please retain your proof of purchase for warranty claims.
For detailed warranty terms and conditions, please refer to the warranty card included with your product or visit the official Tefal website.

Customer Support

For technical assistance, spare parts, or service inquiries, please contact Tefal customer support. Contact information can typically be found on the official Tefal website or on the product packaging.
You can visit the official Tefal store on Amazon for more information:[Tefal Store](#)

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