

Tefal EY501827

Tefal EasyFry Classic EY501827 Air Fryer & Grill User Manual

Model: EY501827

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Tefal EasyFry Classic EY501827 Air Fryer & Grill. Please read these instructions carefully before using the appliance and retain them for future reference.

The Tefal EasyFry Classic EY501827 is a versatile 2-in-1 appliance designed for both air frying and grilling. It features a 4.2-liter capacity, suitable for preparing meals for up to 6 people, and operates with 1550 watts of power. The unique Sizzling Grill Plate, made from die-cast aluminum, allows for authentic grill marks, while the Extra Crisp air circulation technology ensures crispy results with minimal added fat.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric 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. Contact customer service for examination, repair, or adjustment.
- 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.
- Ensure the appliance is placed on a stable, heat-resistant surface, away from walls and other appliances to allow for proper air circulation.
- Do not block any ventilation openings.

3. PRODUCT OVERVIEW

3.1 Components

The Tefal EasyFry Classic EY501827 consists of the following main components:

- Main Unit with Control Panel
- Removable Cooking Basket
- Die-cast Aluminum Sizzling Grill Plate
- Power Cord



Image 3.1: Front view of the Tefal EasyFry Classic EY501827 Air Fryer & Grill, showcasing the main unit and the separate grill plate.



Image 3.2: The air fryer with its cooking basket partially pulled out, revealing the interior space for food preparation.

3.2 Control Panel

The control panel features a single rotary dial for setting both cooking time and temperature, along with indicator lights.

- **Power Indicator Light:** Illuminates when the appliance is powered on.
- **Heating Indicator Light:** Illuminates when the heating element is active.
- **Temperature Dial:** Adjusts cooking temperature from 80°C to 200°C.
- **Timer Dial:** Sets cooking time up to 60 minutes. Includes an auto-ready bell.



Image 3.3: A detailed view of the appliance's control panel, showing the single rotary dial for time and temperature settings.

SIMPLE DIAL CONTROL



Image 3.4: A hand demonstrating the adjustment of the control dial, highlighting its ease of use.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the appliance and all accessories from the packaging. Remove any stickers or labels.
2. **Initial Cleaning:** Wash the cooking basket and grill plate with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Placement:** Place the appliance on a stable, horizontal, and heat-resistant surface. Ensure there is at least 10 cm of free space behind and above the appliance to allow for proper air circulation.
4. **Power Connection:** Ensure your power supply voltage matches the voltage indicated on the appliance's rating label (220V, 50Hz). Plug the power cord into a grounded wall outlet.
5. **First Run (Optional):** For the first use, it is recommended to run the appliance empty for about 10 minutes at 200°C to eliminate any manufacturing odors. Ensure the area is well-ventilated during this process.

5. OPERATING INSTRUCTIONS

5.1 General Operation

1. Place the food in the cooking basket or on the grill plate. Ensure not to overfill.
2. Slide the cooking basket back into the main unit until it clicks into place.
3. Turn the temperature dial to the desired temperature.
4. Turn the timer dial to the desired cooking time. The appliance will start heating.
5. The heating indicator light will cycle on and off during cooking as the appliance maintains the set temperature.
6. When the timer reaches zero, a bell will sound, and the appliance will automatically turn off.
7. Carefully pull out the cooking basket and remove the cooked food. Use heat-resistant utensils.

5.2 Air Frying

For air frying, place food directly into the cooking basket. For best results, shake the basket halfway through the cooking time for even browning, especially for smaller items like fries.

The Extra Crisp technology ensures food is cooked with up to 99% less added fat compared to traditional deep frying.

5.3 Grilling

To use the grilling function, place the die-cast aluminum grill plate inside the cooking basket. Preheat the appliance with the grill plate inside for a few minutes before placing food on it to achieve optimal grill marks.



Image 5.1: The air fryer with a steak cooking on the die-cast aluminum grill plate, demonstrating the grilling capability.

ACHIEVE GRILL MARKS WITH THE INCLUDED GRILL PLATE



Image 5.2: A plate of grilled salmon and rice, illustrating the quality of food that can be prepared with the grill function.

5.4 Cooking Guidance

Refer to the cooking guidance printed on the top of the appliance for recommended temperatures and times for various food types. These are general guidelines and may need adjustment based on food quantity and desired crispness.

Table 5.1: General Cooking Guidelines

Food Type	Temperature	Time
Frozen Fries	200°C	20-25 min
Chicken Drumsticks	180°C	15-20 min
Steak	180°C	9-17 min
Fish	180°C	9-17 min
Vegetables	160°C	18-22 min

Note: These times are approximate and may vary based on food thickness and quantity.

COOKING WITHOUT THE STRESS

ADJUSTABLE
TEMPERATURE
CONTROL

EASY TO FOLLOW
COOKING GUIDANCE



Image 5.3: The top surface of the air fryer, displaying integrated cooking guidance for various food types with recommended temperatures and times.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your appliance. Always unplug the appliance and allow it to cool completely before cleaning.

1. **Cooking Basket and Grill Plate:** These parts are non-stick coated. Clean them with hot water, dish soap, and a non-abrasive sponge. For stubborn food residues, soak them in hot water with dish soap for about 10 minutes before cleaning. Avoid using metal utensils or abrasive cleaning materials.
2. **Main Unit:** Wipe the exterior of the appliance with a damp cloth. Do not immerse the main unit in water or any other liquid.
3. **Interior:** If necessary, clean the interior of the appliance with a damp cloth. Ensure it is completely dry before next use.
4. **Storage:** Store the appliance in a dry, cool place once it is clean and completely dry.

7. TROUBLESHOOTING

If you encounter issues with your Tefal EasyFry Classic EY501827, refer to the following common problems and solutions:

Table 7.1: Troubleshooting Guide

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet not working; basket not fully inserted.	Check power cord connection; test outlet with another appliance; ensure cooking basket is fully pushed in.
Food is not cooked evenly.	Basket overloaded; food not shaken/turned.	Reduce food quantity; shake or turn food halfway through cooking.
Food is not crispy.	Too much moisture in food; not enough oil (for certain foods); temperature too low.	Pat food dry before cooking; lightly brush with oil if desired; increase temperature or cooking time.
White smoke coming from appliance.	Grease residue from previous use; fatty food cooking.	Clean the basket and grill plate thoroughly; this is normal for fatty foods, but ensure no excessive smoke.
Appliance smells during first use.	Manufacturing residues burning off.	This is normal for first use. Ensure good ventilation. The smell will dissipate.

If the problem persists after checking these points, please contact Tefal customer support.

8. SPECIFICATIONS

Table 8.1: Product Specifications

Feature	Detail
Brand	Tefal
Model Number	EY501827
Color	Black
Product Dimensions (D x W x H)	27 x 32 x 36 cm
Capacity	4.2 Liters
Power / Wattage	1550 Watts
Voltage	240 Volts (Note: Product title mentions 220V, specifications list 240V. User should verify local voltage compatibility.)
Material	Plastic
Auto Shutoff	No (Timer provides auto-off function)
Special Features	Temperature Control, 2-in-1 Air Fryer & Grill
Item Weight	5.2 Kilograms

Feature	Detail
Recommended Uses	Air Frying, Grilling, Reheating

For a comparison of different Tefal Air Fryer models, refer to the image below. This model (EY501827) is a 2-in-1 Mechanical unit with a 4.2L capacity, suitable for 6 people, and includes 1 accessory.

Find your Air Fryer						
	Easy Fry & Grill 2-in-1 XXL	Easy Fry Oven & Grill	Easy Fry XXL	Easy Fry & Grill 2-in-1 Digital	Easy Fry & Grill 2-in-1 Mechanical	Easy Fry Essential
Touch control	✓	✓	✓	✓	✗	✗
Cooking for up to	8 people	8 people	8 people	6 people	6 people	4 people
Capacity	6.5 L	11 L	5.6 L	4.2 L	4.2 L	3.5 L
Number of meals at once	2	3	1	1	1	1
Number of accessories	2	7	1	1	1	✗
Automatic programmes	8	8	8	8	✗	✗

Image 8.1: A comparison chart detailing features across various Tefal Air Fryer models, including capacity and control types.

9. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your product or contact your local Tefal customer service. Keep your proof of purchase for any warranty claims.

For additional recipes and support, you can download the official Tefal app:

[Scan for the FREE Tefal App](#)

SPICY AVOCADO TACOS

Discover tasty recipes and more
with the **FREE** Tefal app

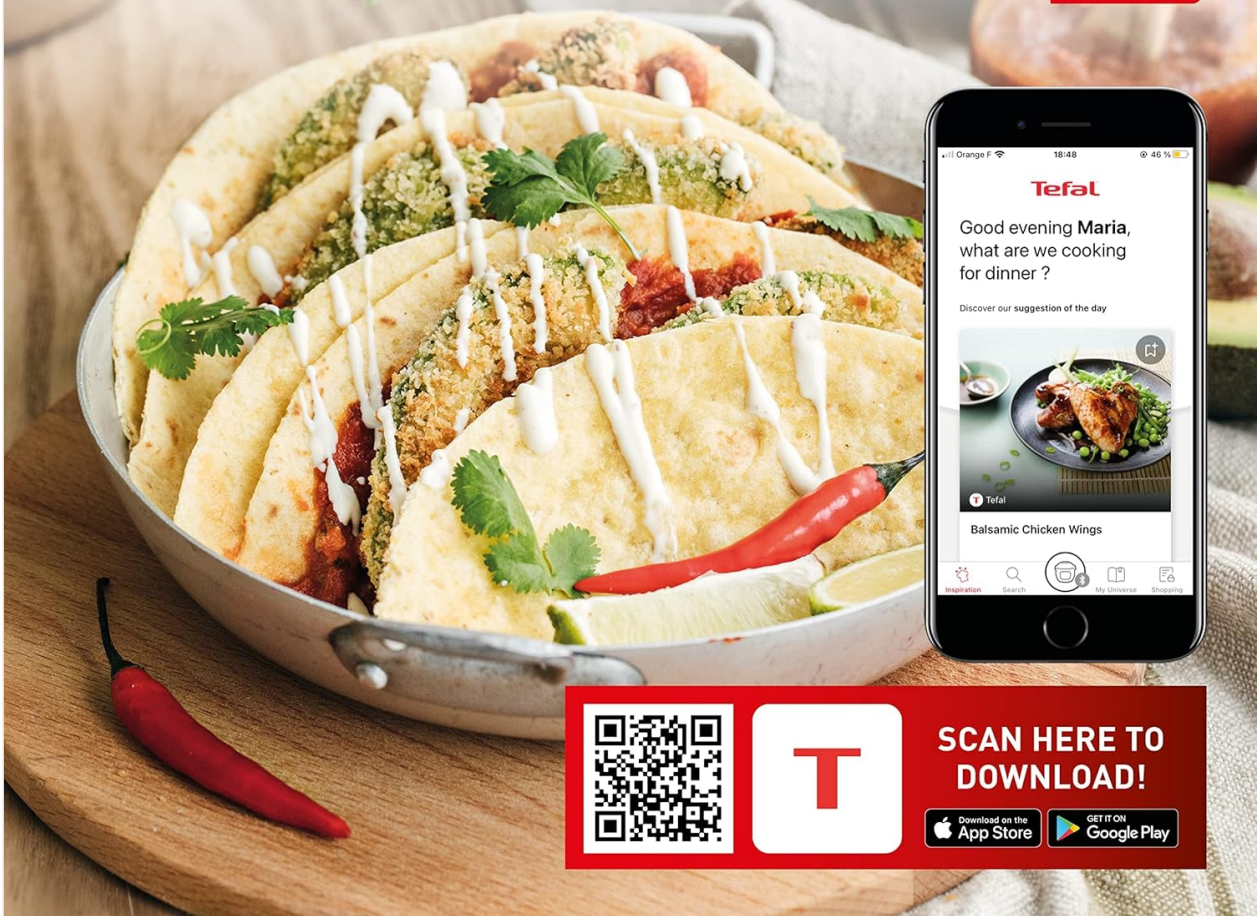


Image 9.1: Promotional image for the free Tefal app, featuring a QR code for easy download and recipe discovery.

10. OFFICIAL PRODUCT VIDEOS

No official product videos from the seller were provided in the product data for embedding in this manual.