Tefal FR507D

Tefal FR507D Family Pro Digital Electric Fryer User Manual

Model: FR507D

Important Safety Instructions

Read all instructions carefully before using the appliance. Keep this manual for future reference.

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the heating element or electrical components in water.
- Keep out of reach of children.
- Use only recommended oil types for deep frying.
- Never leave the fryer unattended during operation.
- Allow the oil to cool completely before cleaning or moving the appliance.
- Ensure all parts are correctly assembled before use.
- Unplug the appliance from the power outlet when not in use and before cleaning.

Product Overview

Familiarize yourself with the components of your Tefal FR507D Family Pro Digital Electric Fryer.





Figure 1: Front view of the Tefal FR507D Electric Fryer, showing the stainless steel body and black control panel with digital display.


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Figure 2: Exploded view showing the removable frying basket, oil tank, and heating element assembly, highlighting the ease of disassembly for cleaning.



Figure 3: Internal cross-section illustrating the cooling zone technology, where crumbs and residues settle below the heating element, preventing burning.

Key Components:

- **Control Panel:** Digital LED screen with touch panel for time and temperature settings.
- **Heating Element:** Immersed element for fast and optimal heating.
- **Oil Tank:** Removable, with 4L capacity.
- **Frying Basket:** For holding food during frying.
- **Lid:** With viewing window and permanent metal filter.
- **Cooling Zone:** Area below the heating element where food particles settle.

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 (excluding the heating element) are dishwasher safe.
3. **Assembly:**
    - Place the heating element assembly securely onto the main unit.
    - Insert the clean, dry oil tank into the main unit.
    - Pour cooking oil into the oil tank, ensuring it is between the MIN and MAX fill lines. The fryer has an XL capacity of up to 4 liters of oil.
    - Place the frying basket into the oil tank.
    - Close the lid.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. The digital display will illuminate.

Operating Instructions

Manual Operation:

1. **Setting Temperature:** Use the **+** and **-** buttons on the control panel to adjust the desired frying temperature. The LED display will show the selected temperature.
2. **Preheating:** The indicator light will illuminate while the oil is heating. It will turn off once the oil reaches the set temperature, indicating it is ready for frying.
3. **Adding Food:** Carefully lower the frying basket containing your food into the hot oil. Do not overload the basket.
4. **Setting Time:** Use the **+** and **-** buttons to set the desired frying time.
5. **Monitoring:** The viewing window on the lid allows you to monitor the cooking process without opening the lid.
6. **Removing Food:** Once frying is complete, carefully lift the basket and hook it onto the edge of the oil tank to drain excess oil.
7. **Power Off:** Unplug the appliance from the wall outlet after use.

Automatic Cooking Programs:

The Tefal FR507D features 5 pre-installed automatic programs that adjust optimal cooking time and temperature:

- **Fries:** Optimized for crispy french fries.
- **Fish:** Ideal for various types of fish.
- **Chicken (Nuggets):** Perfect for chicken pieces or nuggets.
- **Onion Rings:** For perfectly golden onion rings.
- **Donuts:** For sweet fried treats.

To use an automatic program, press the "Menu" button on the control panel to cycle through the available programs. Once selected, the fryer will automatically set the appropriate temperature and time. Press the start button to begin.





Figure 4: Digital control panel displaying time and temperature settings, with icons for automatic programs.

Maintenance and Cleaning

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

1. **Cool Down:** Always allow the oil and appliance to cool completely before cleaning. This can take several hours.
2. **Oil Disposal/Storage:** Once cooled, carefully pour the oil into a suitable container for disposal or storage.
3. **Disassembly:** Disassemble the fryer by removing the lid, frying basket, and oil tank.
4. **Cleaning Components:**
    - The removable oil tank, frying basket, and lid (excluding the heating element) are dishwasher safe.
    - For manual cleaning, wash these parts in warm, soapy water. Use a non-abrasive sponge.
    - Wipe the exterior of the main unit and the heating element assembly with a damp cloth. Do not immerse the main unit or heating element in water.
    - The permanent metal filter in the lid can be cleaned with a brush under running water.
5. **Drying:** Ensure all parts are thoroughly dry before reassembling or storing the fryer.
6. **Storage:** Store the assembled fryer in a dry, safe place.

Troubleshooting

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; power outlet issue; heating element not properly seated.	Check power cord connection; test outlet with another appliance; ensure heating element is securely attached to the main unit.
Oil not heating.	Temperature not set; insufficient oil; faulty heating element.	Set desired temperature on the control panel; ensure oil level is between MIN/MAX; contact customer support if issue persists.
Food not crispy.	Oil temperature too low; too much food in basket; food too wet.	Allow oil to reach set temperature; fry in smaller batches; pat food dry before frying.
Excessive smoke/odor.	Old/dirty oil; food particles burning in cooling zone.	Change oil regularly; ensure cooling zone is clean (this is less likely with cooling zone technology, but still possible if heavily soiled).

Specifications

- **Model Name:** FR507D Family Pro Digital
- **Brand:** Tefal
- **Material:** Stainless Steel
- **Color:** Black/Stainless Steel
- **Wattage:** 2400 watts
- **Oil Capacity:** 4 Liters
- **Product Dimensions:** 18.62 x 11.22 x 13.31 inches
- **Item Weight:** 9.9 pounds

Warranty and Support

Tefal products are designed and manufactured to the highest quality standards. This product is covered by a manufacturer's warranty, details of which can be found on the official Tefal website or by contacting customer support.
For technical assistance, spare parts, or warranty claims, please contact Tefal Customer Service. Please have your model number

(FR507D) and purchase date available when contacting support.

Note: The product is designed for repairability for 15 years at a fair price, with access to a network of approved repair centers.



Figure 5: The Tefal FR507D fryer highlighting its 15-year repairability commitment.

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