Tefal FR702D51

T-fal Compact EZ Clean Stainless Steel Deep Fryer User Manual

Model: FR702D51

Brand: Tefal

Introduction

The T-fal Compact EZ Clean Deep Fryer is designed to simplify your frying experience with its innovative automatic oil filtration system and easy-to-clean components. This manual provides essential information for the safe and efficient operation, maintenance, and care of your deep fryer. Please read all instructions carefully before first use.

Key features include: automatic oil filtration for longer-lasting oil, precise temperature control from 300°F to 375°F, a family-friendly 1.8 L oil capacity for up to 1.7 pounds of food, and dishwasher-safe parts for ultra-easy cleaning.

Important Safety Instructions

- Always place the deep fryer on a stable, heat-resistant surface, away from walls and flammable materials.
- Do not immerse the electrical unit (heating element and control panel) in water or any other liquid.
- Ensure the oil has completely cooled before attempting to filter, store, or clean the unit. Hot oil can cause severe burns.
- Keep the appliance out of reach of children.
- Use only recommended oils for deep frying.
- Do not overfill or underfill the oil reservoir. Observe MIN and MAX fill lines.
- Always lower the frying basket with the lid closed to prevent oil splattering and potential burns.
- The power cord is designed to detach easily if yanked, a safety feature to prevent the fryer from being pulled off the counter.

Product Overview

The T-fal Compact EZ Clean Deep Fryer consists of several key components designed for optimal performance and ease of use.



Figure 1: Key components of the T-fal Compact EZ Clean Deep Fryer, including the adjustable thermostat, 1.8L oil capacity, monitoring window, stay-cool handles, patented oil filtration system, and removable oil storage box.

- **Adjustable Thermostat:** Allows precise temperature control from 300°F to 375°F for various foods.
- **Monitoring Window:** Located on the lid, it allows you to observe the cooking process without opening the lid.
- **Stay-Cool Handles:** Designed for safe handling of the appliance during and after operation.
- **Patented Oil Filtration System:** An integrated system that automatically filters and stores oil.
- **Removable & Dishwasher-Safe Clean Oil Storage Box:** Collects filtered oil for reuse and is easy to clean.
- **Frying Basket:** For holding food during frying.
- **Removable Lid:** Features a permanent metallic filter and viewing window.

Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean Components:** Before first use, wash all removable parts (frying basket, oil pan, lid, oil storage box) with warm, soapy water. Ensure they are completely dry before reassembly.
3. **Assemble:** Place the stainless steel oil pan into the main unit. Insert the heating element and control panel unit into its designated slot at the back of the fryer. Ensure it is securely in place.
4. **Fill with Oil:** Pour cooking oil into the oil pan, ensuring the oil level is between the MIN and MAX indicators marked on the inside of the pan. The fryer has a 1.8 L oil capacity.
5. **Place Basket:** Insert the frying basket into the oil pan.
6. **Attach Lid:** Securely place the lid on top of the fryer.
7. **Connect Power:** Plug the magnetic power cord into the back of the control panel unit, then into a grounded electrical outlet.



Figure 2: Fully assembled T-fal Compact EZ Clean Deep Fryer ready for use.

Operating Instructions

1. **Set Temperature:** Turn the adjustable thermostat dial to your desired frying temperature (300°F to 375°F). A red indicator light will illuminate, signaling that the fryer is heating.
2. **Preheat Oil:** Allow the oil to preheat until the green 'Ready' indicator light illuminates. This typically takes 5-15 minutes depending on the oil volume and desired temperature.
3. **Add Food:** Place food into the frying basket. Slowly lower the basket into the hot oil with the lid closed to prevent splattering. The monitoring window allows you to observe the cooking process.
4. **Frying:** Fry food until it reaches desired crispness and color.
5. **Remove Food:** Once cooked, lift the basket to drain excess oil. Allow food to drip for a few moments before removing it from the basket.



Figure 3: Adjustable thermostat for precise temperature control.

Video 1: Official product video demonstrating the deep fryer's features, including the frying process and oil filtration.

Maintenance and Cleaning

1. **Oil Filtration:** After frying, allow the oil to cool completely (several hours). Once cool, turn the dial on the front of the fryer to the 'Automatic Oil Filtration' position. The oil will automatically drain and filter into the removable oil storage box below.



Figure 4: Diagram illustrating the automatic oil filtration process.

2. **Store Oil:** Once filtration is complete, the clean oil is stored in the sealed oil box, ready for future use. This extends oil life and reduces waste.



Figure 5: The removable oil box stores filtered oil for convenient reuse.

3. **Dishwasher Safe Parts:** The cooking basket, oil pan, lid, and oil storage box are all dishwasher safe. This allows for effortless cleaning.



Figure 6: Dishwasher-safe components simplify the cleaning process.

4. **Non-Dishwasher Safe Parts:** The electrical unit (heating element and control panel) should never be immersed in water. Wipe it clean with a damp cloth.

Troubleshooting

- **Fryer not heating:** Ensure the power cord is securely plugged into both the fryer and the wall outlet. Check if the temperature dial is set correctly and the 'Ready' light is not yet on.
- **Oil not filtering:** Ensure the oil has cooled completely. The filtration system is designed to work only when the oil is at a safe, cool temperature. Check that the dial is correctly set to 'Automatic Oil Filtration'.
- **Food not crisping:** Verify the oil temperature is set correctly for the type of food being fried. Ensure not to overload the basket, as this can lower oil temperature.
- **Excessive smoke:** This may indicate old or contaminated oil. Filter or replace the oil. Ensure the oil level is not above the MAX line.

For further assistance, please refer to the complete user manual or contact Tefal customer support.

Specifications

Attribute	Detail
Model Name	Newer model
Brand	Tefal
Material	Stainless Steel
Color	Stainless Steel
Product Dimensions	17"D x 15.5"W x 12"H
Item Weight	1.7 pounds (771 Grams)
Wattage	1200 watts
Oil Capacity	1.8 Liters
Manufacturer	Groupe SEB
UPC	010942190660
Item Model Number	FR702D51
Country of Origin	China

Warranty and Support

For warranty information and customer support, please contact Groupe SEB, the manufacturer of T-fal products. Refer to the product packaging or the official T-fal website for specific warranty details and contact information.

Ask a question about this manual

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