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## Tefal EY905D10

# Tefal EY 905 D Dual Easy Fry & Grill Instruction Manual

MODEL: EY905D10

## Introduction

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This manual provides essential information for the safe and efficient operation of your Tefal EY 905 D Dual Easy Fry & Grill. Please read all instructions carefully before first use and retain this manual for future reference.

## Product Overview

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The Tefal EY 905 D is a versatile kitchen appliance designed for air frying and grilling, featuring two independent cooking zones. This allows for simultaneous preparation of different dishes or larger quantities of a single item.



Image: The Tefal EY 905 D Dual Easy Fry & Grill, showcasing its dual basket design. One basket holds a roasted chicken, and the other contains golden French fries, illustrating its multi-cooking capability. A separate grill rack and a smartphone displaying a recipe app are also visible.

## Setup

1. **Unpacking:** Carefully remove the appliance and all accessories from the packaging. Retain packaging for storage or transport.
2. **Initial Cleaning:** Before first use, wash the cooking baskets and grill plates with warm soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the appliance with a damp cloth.
3. **Placement:** Place the appliance on a stable, heat-resistant, and level surface, away from walls and other appliances to ensure proper ventilation. Ensure there is at least 10 cm of free space around the appliance.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the specifications of your appliance.



Image: A side view of the Tefal EY 905 D Dual Easy Fry & Grill with its dimensions indicated: 42 cm in width, 40 cm in depth, and 30.6 cm in height. This provides a clear understanding of the appliance's physical footprint for placement.

## Operating Instructions

### General Operation

- **Power On/Off:** Press the power button on the control panel to turn the appliance on or off.
- **Basket Insertion:** Ensure cooking baskets are securely inserted into their respective compartments before starting any cooking program.

### Using Dual Cooking Zones

The appliance features two independent cooking zones (Zone 1 and Zone 2), each with its own temperature and time controls. You can operate them simultaneously with different settings or synchronize them.

- **Independent Cooking:** Select Zone 1 or Zone 2 on the control panel. Adjust temperature and time using the dedicated controls for that zone.
- **Synchronization (SYNC):** Use the SYNC function to ensure both zones finish cooking at the same time, even if they start with different settings. Set the desired temperature and time for each zone, then press the SYNC button. The appliance will automatically adjust the cooking process to synchronize completion.

### Temperature and Time Settings

- Use the temperature and time adjustment buttons (+/-) to set your desired cooking parameters for each zone.

- Refer to recipe guidelines or the cooking chart for recommended settings for various foods.

## Pre-set Programs

The appliance may include pre-set programs for common dishes (e.g., fries, chicken, fish, vegetables). Select the desired program from the control panel. The appliance will automatically set the optimal temperature and time, which can often be adjusted manually if needed.

## Safety Precautions During Operation

- Do not touch hot surfaces. Use handles or oven mitts.
- Do not immerse the main unit in water or any other liquid.
- Ensure food is not overfilled in the baskets to allow for proper air circulation.
- Always unplug the appliance when not in use and before cleaning.



Image: Both cooking baskets of the Tefal Dual Easy Fry & Grill are shown filled with French fries, demonstrating the capacity for cooking larger quantities or two different items simultaneously.



Image: A hand is shown carefully adding chopped celery and other vegetables from a cutting board into one of the open cooking baskets of the appliance, illustrating the ease of loading ingredients.



Image: The Tefal Dual Easy Fry & Grill with one basket containing a perfectly roasted whole chicken and the other filled with colorful, cooked mixed bell peppers, highlighting its ability to prepare a complete meal.



Image: A close-up view of the Tefal Dual Easy Fry & Grill's baskets after cooking, showing a golden-brown whole chicken in one and crispy French fries in the other, ready to be served.



Image: An overhead perspective of the Tefal Dual Easy Fry & Grill, displaying a cooked whole chicken in one basket and a generous portion of French fries in the other, emphasizing the spacious cooking areas.



Image: One basket of the Tefal Dual Easy Fry & Grill contains cooked tomato slices, while raw beef steaks are prepared on a cutting board nearby, suggesting the appliance's capability for grilling and preparing various ingredients.

## Maintenance and Cleaning

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- **Before Cleaning:** Always unplug the appliance and allow it to cool down completely before cleaning.
- **Cooking Baskets and Grill Plates:** These parts are generally dishwasher safe. For hand washing, use warm water, a mild dish soap, and a non-abrasive sponge. Avoid using metal scouring pads or harsh detergents that could damage the non-stick coating.
- **Exterior:** Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
- **Interior (Main Unit):** If necessary, wipe the interior heating element area with a damp cloth after the appliance has cooled. Ensure no food particles remain.
- **Storage:** Ensure all parts are clean and dry before storing the appliance. Store in a cool, dry place.

## Troubleshooting

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet issue; main unit not properly assembled.	Check power cord connection; test outlet with another appliance; ensure baskets are fully inserted.
Food not cooking evenly.	Overfilled baskets; insufficient shaking/turning of food; incorrect temperature/time.	Do not overfill baskets; shake or turn food halfway through cooking; adjust temperature and time as needed.
White smoke coming from appliance.	Grease residue from previous use; high-fat food cooking.	Clean baskets and grill plates thoroughly; for high-fat foods, drain excess fat during cooking.
Food not crispy.	Too much moisture in food; insufficient oil; incorrect temperature/time.	Pat food dry before cooking; lightly coat with oil; increase temperature or cooking time.

## Specifications

- **Model Number:** EY905D10
- **Capacity:** 8.3 liters
- **Power/Wattage:** 2700 watts
- **Voltage:** 230 Volts (AC)
- **Item Weight:** 11 kg

## Warranty and Support

Your Tefal EY 905 D Dual Easy Fry & Grill is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions. For technical support, spare parts, or warranty claims, please contact Tefal customer service through their official website or the contact information provided in your product documentation.