

Tefal MY7408G1

Tefal Rapid Multi Cooker & Air Fryer MY7408G1 Instruction Manual

Model: MY7408G1

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Tefal Rapid Multi Cooker & Air Fryer MY7408G1. Please read all instructions carefully before first use and retain this manual for future reference. The Tefal Rapid Multi Cooker & Air Fryer is a versatile kitchen appliance designed to simplify cooking with its multi-functional capabilities, including air frying, multi-cooking, and an innovative auto-stirring technology. It features a 6-liter capacity and 14 automatic programs to prepare a wide variety of meals.



Image 1.1: Front view of the Tefal Rapid Multi Cooker & Air Fryer MY7408G1, showcasing its digital control panel.

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.
- 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.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dehydrated vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, sputter, and clog the pressure release device. These foods should not be cooked in a pressure cooker.
- Always check the pressure release device for clogging before use.
- Do not open the multi cooker until the unit has cooled and internal pressure has been released.

3. PRODUCT COMPONENTS

Familiarize yourself with the main components of your Tefal Rapid Multi Cooker & Air Fryer:

- **Main Unit:** Houses the heating element and control panel.
- **Removable Cooking Pot:** Non-stick inner pot for cooking.
- **Lid:** Features a transparent window and air frying element.
- **Stirring Paddle:** Automatic stirring mechanism for even cooking.
- **Multi-Layer Cooking Tray:** Allows cooking different ingredients simultaneously.
- **Control Panel:** Digital display with program selection and time/temperature adjustments.



Image 3.1: Diagram illustrating the auto-stirring technology and multi-layer cooking tray for simultaneous preparation of different food items.

4. INITIAL SETUP

1. **Unpacking:** Carefully remove all packaging materials and any promotional labels from the appliance.
2. **Cleaning:** Before first use, wash the removable cooking pot, stirring paddle, and multi-layer cooking tray with warm, soapy water. Rinse thoroughly and dry all parts. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
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 sufficient space around the unit.
4. **Assembly:** Insert the clean cooking pot into the main unit. Place the stirring paddle if required for your recipe. Position the multi-layer cooking tray if using for multi-layer cooking. Close the lid securely.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. The appliance will enter standby mode.

5. OPERATING INSTRUCTIONS

5.1. Control Panel Overview

The digital control panel allows you to select programs, adjust time and temperature, and start/stop cooking. Refer to the icons on the panel for specific functions.



Image 5.1: Close-up of the control panel showing program selections, time/temperature display, and control buttons.

5.2. Cooking Modes: Air Fry & Multicook

Your appliance offers two primary cooking modes, each with multiple programs:

- **Air-fry Mode:** Ideal for crispy results with little to no oil. Programs include Air Fry (Manual), Crispy Meal, Steam & Crisp, Grill, Roast/Bake, Bread, and Dehydrate.

- **Multicook Mode:** Suitable for a variety of dishes requiring different cooking methods. Programs include Risotto, Pasta, Sauté (Manual), Slow Cook, Steam, Yoghurt, and Reheat.

Air-fry



Air Fry, Crispy Meal, Steam
& Crisp, Grill, Roast/Bake,
Bread, Dehydrate



Multicook



Risotto, Pasta, Sauté,
Slowcook, Steam,
Yoghurt, Reheat

AIR FRY & MULTICOOK

Image 5.2: Visual representation distinguishing between Air Fry and Multicook modes and their respective cooking methods.

5.3. Using Automatic Programs

The appliance features 14 automatic programs for convenience:

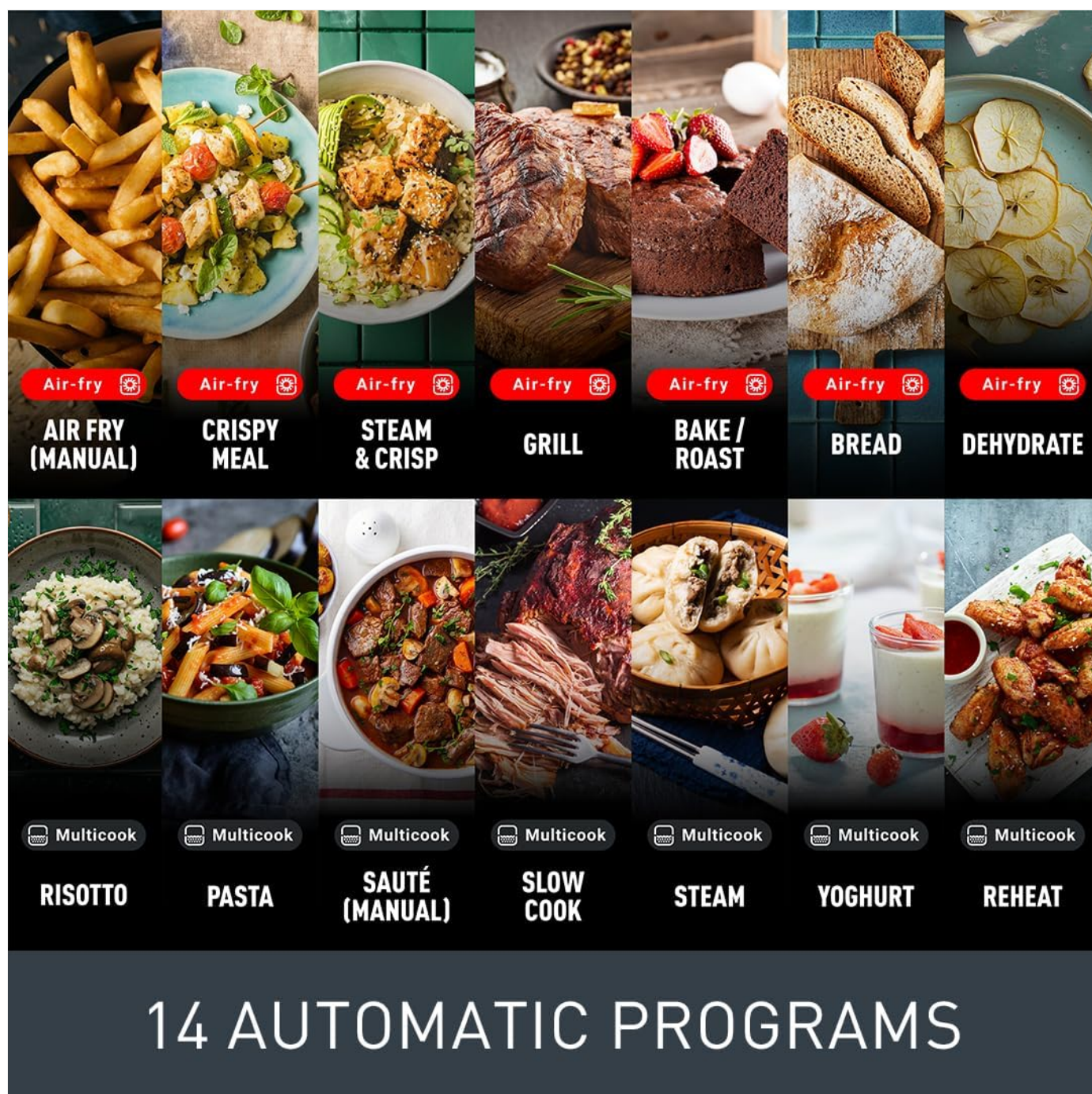


Image 5.3: Overview of the 14 automatic programs available on the appliance, categorized by Air-fry and Multicook functions.

1. **Select Program:** Use the program selection buttons on the control panel to choose your desired cooking program.
2. **Adjust Settings (if applicable):** For some programs, you may adjust time and temperature using the dedicated buttons.
3. **Start Cooking:** Press the "Start" button to begin the cooking cycle.
4. **Monitoring:** The digital display will show the remaining cooking time.
5. **Completion:** The appliance will signal when cooking is complete and may automatically switch to a "Keep Warm" function.

5.4. Auto-Stirring Technology

The integrated auto-stirring paddle ensures even cooking and browning, particularly useful for air frying and risotto. This feature eliminates the need for manual stirring, providing consistent results.



Image 5.4: Illustration of the stirring paddle mechanism ensuring golden and crispy results with minimal oil.

For specific programs like Risotto, the stirring paddle activates automatically to achieve optimal texture and consistency.



25 MINUTE RISOTTO

Stirring paddle activates the rice for super quick risotto

Image 5.5: Example of a 25-minute risotto prepared using the auto-stirring function.

5.5. Multi-Layer Cooking

Utilize the multi-layer cooking tray to prepare different components of a meal simultaneously. This feature is particularly effective with the Steam & Crisp function.

COOKING
TRAY
INCLUDED



LATER MEAL



AUTOMATIC
KEEP WARM

2 TRAY POSITIONS

For flexible cooking

Image 5.6: Diagram showing the two available tray positions for flexible multi-layer cooking.

The appliance supports three main functions for full one-pot meals:

- **Steam & Crisp:** Boils the base ingredient, steams the top ingredient, then finishes with air frying.
- **Crispy Meal:** Pan frying the base ingredient, followed by air frying the top ingredient.
- **Steam:** Boils the base ingredient while steaming the top ingredient.

STEAM



CRISPY MEAL



STEAM & CRISP



3 FUNCTIONS FOR FULL
ONE POT MEALS

Complete meal in just 15 minutes*

*Dependant on function and food, pre-heat not included

Image 5.7: Visual guide to the three one-pot meal functions: Steam, Crispy Meal, and Steam & Crisp.

5.6. Capacity

The 6-liter cooking pot is designed to accommodate meals for up to six servings, making it suitable for family meals or entertaining guests. For example, it can cook a 1.2kg chicken.



Image 5.8: The 6-liter capacity pot shown cooking a whole roast chicken and vegetables.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your appliance.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Removable Parts:** The cooking pot, stirring paddle, and multi-layer cooking tray are dishwasher safe. Alternatively, wash them with warm, soapy water and rinse thoroughly.
3. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scourers. Never immerse the main unit in water or any other liquid.
4. **Lid:** Clean the inside of the lid with a damp cloth. Ensure no food residue clogs the air vents.
5. **Storage:** Ensure all parts are dry before reassembling and storing the appliance in a cool, dry place.



EASY CLEAN UP

Dishwasher safe parts

Image 6.1: Dishwasher-safe components, including the cooking pot and air frying basket, shown in a dishwasher.

7. TROUBLESHOOTING

If you encounter issues with your appliance, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working electrical outlet. Check the circuit breaker.
Food is not cooking evenly.	Overfilling; stirring paddle not used (if applicable); uneven food distribution.	Do not overfill the pot. Ensure the stirring paddle is correctly installed for programs that benefit from it. Distribute food evenly.

Problem	Possible Cause	Solution
Lid does not close properly.	Obstruction; parts not correctly assembled.	Check for any food debris or foreign objects preventing the lid from closing. Ensure the cooking pot and stirring paddle are correctly seated.
Unusual odors during first use.	Normal for new appliances.	This is normal and should dissipate after a few uses. Ensure good ventilation.

If the problem persists after attempting these solutions, please contact customer support.

8. SPECIFICATIONS

- **Model Number:** MY7408G1
- **Brand:** Tefal
- **Capacity:** 6 Litres
- **Power / Wattage:** 1334 Watts
- **Product Dimensions:** 37.6 x 35.1 x 36.1 cm
- **Item Weight:** 6.8 kg
- **Material:** Plastic
- **Special Feature:** Programmable, Auto-Stirring Technology

9. WARRANTY AND SUPPORT

Tefal is committed to product quality and environmental responsibility. This appliance is designed for **15-year repairability**. Low-cost parts are available in our 6200 repair centers worldwide, supporting quick repairs over many years.

For further assistance, troubleshooting, or to locate a repair center, please visit the official Tefal website or contact their customer support.

Note: Specific warranty terms and conditions may vary by region. Please refer to the warranty card included with your product or the official Tefal website for detailed information.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question