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> Tefal Easy Fry Infrared Air Fryer User Manual

## Tefal EY831GE0

# Tefal Easy Fry Infrared Air Fryer User Manual

Model: EY831GE0

## INTRODUCTION

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This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Tefal Easy Fry Infrared Air Fryer, model EY831GE0. Please read all instructions carefully before first use and retain this manual for future reference.

The Tefal Easy Fry Infrared Air Fryer utilizes infrared technology to cook food with up to 99% less added fat, offering a healthier alternative to traditional frying methods. Its generous 7-liter capacity is suitable for preparing meals for 6 to 8 people.

## SAFETY INSTRUCTIONS

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- Always place the appliance on a stable, heat-resistant surface, away from walls or other appliances to allow for proper ventilation.
- Do not immerse the appliance body, cord, or plug in water or any other liquid.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Supervise children when the appliance is in use.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool down completely before handling.
- Do not use accessories or parts not recommended by the manufacturer.
- Hot surfaces: The appliance surfaces may become hot during use. Use handles or knobs.
- Do not block the air inlets or outlets during operation.

## PRODUCT OVERVIEW

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The Tefal Easy Fry Infrared Air Fryer, model EY831GE0, features a sleek design with a pull-out basket for easy access to food. The digital control panel is located on the top surface.



A clear viewing window on the front allows for easy monitoring of the cooking process without needing to open the basket.

## SETUP AND FIRST USE

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### Unboxing and Initial Cleaning

1. Carefully remove all packaging materials and promotional labels from the appliance.
2. Wipe the exterior of the appliance with a damp cloth.
3. Remove the cooking basket and grid. Wash them thoroughly with hot soapy water or place them in a dishwasher.

Rinse and dry completely.

4. Ensure all parts are dry before reassembling.

## Placement

Place the air fryer on a flat, stable, heat-resistant surface. Ensure there is adequate space (at least 10 cm) around the appliance for proper air circulation.

## First Use Preparation

Before cooking food for the first time, it is recommended to run the appliance empty for about 10-15 minutes at 200°C to eliminate any manufacturing odors. A slight odor may be present during this initial run; this is normal and will dissipate.

## OPERATING INSTRUCTIONS

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### Digital Control Panel



The intuitive digital control panel allows for easy selection of cooking modes, temperature, and time settings.

The control panel features a clear display for temperature and time, along with touch-sensitive buttons for various functions.

## Cooking Modes

The appliance offers 8 pre-set cooking modes plus a manual mode:

- **Air Fry:** For crispy results with little to no oil.
- **Roast:** Ideal for roasting meats and vegetables.
- **Grill:** For grilling various foods.
- **Bake:** Suitable for baking cakes, pastries, and more.
- **Toast:** For toasting bread or similar items.
- **Dehydrate:** For drying fruits and vegetables.
- **Frozen:** Optimized for cooking frozen foods.
- **Reheat:** For warming up leftovers.
- **Manual Mode:** Allows for custom temperature and time settings.

## Using the Viewing Window



The integrated viewing window allows you to monitor the cooking progress without opening the basket, preserving heat and ensuring consistent results.



**EINFACHES ÜBERWACHEN  
MIT SICHTFENSTER**

Simply look through the transparent panel to check on your food's browning and doneness.

**Infrared Technology**

The image shows a roasted chicken inside a microwave oven. The oven is depicted with glowing orange and red circular patterns representing infrared radiation. The radiation is shown coming from the top and bottom of the oven, surrounding the chicken. The chicken is golden brown and appears to be cooking. The background is dark, making the glowing elements stand out.

**INFRAROT-TECHNOLOGIE**

**FÜR KNUSPRIGE ERGEBNISSE**

**BEI JEDER ZUBEREITUNG**

**UNTERHITZE**

**FÜR EIN GESCHMACKVOLLES, HOMOGENES KOCHEN**

The infrared technology ensures fast and even cooking by heating ingredients from top to bottom, resulting in crispy and uniformly cooked food.

**Capacity Guidelines**



The 7-liter capacity allows for cooking large quantities. Examples include a 1.5 kg whole chicken, 1.2 kg of French fries, 4 steaks, or a 20 cm cake.

For optimal results, avoid overcrowding the basket. If cooking larger quantities, it may be necessary to cook in batches or shake/turn food periodically to ensure even cooking.

### Delayed Start and Keep Warm Function

- The delayed start function allows you to program the appliance to begin cooking at a later time.
- After cooking is complete, the air fryer automatically switches to a keep-warm function for 20 minutes, maintaining the food's temperature until serving.

## MAINTENANCE AND CLEANING

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Regular cleaning ensures the longevity and optimal performance of your air fryer.

### Daily Cleaning

1. Unplug the appliance and allow it to cool completely before cleaning.
2. Remove the cooking basket and grid. These parts are dishwasher safe for convenient cleaning.
3. Wipe the interior of the appliance with a damp cloth and mild detergent. Do not use abrasive cleaning pads or materials.
4. Clean the exterior with a damp cloth.
5. Ensure all parts are thoroughly dry before storing or next use.



The cooking basket and grid are designed for easy cleaning and are dishwasher safe.

## Storage

Store the appliance in a cool, dry place, ensuring it is clean and dry before storage.

## TROUBLESHOOTING

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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.
Food is not cooked evenly.	Basket overcrowded; food not shaken/turned.	Do not overload the basket. For best results, cook in smaller batches or shake/turn food halfway through cooking.
Food is not crispy.	Insufficient cooking time/temperature; too much moisture.	Increase cooking time or temperature. Pat food dry before cooking. A light coating of oil can also help.
White smoke coming from the appliance.	Grease residue from previous use; high-fat food.	Clean the basket and interior thoroughly after each use. For high-fat foods, drain excess fat during cooking.
Appliance emits unusual odor.	First use odor; food residue.	Initial odor is normal and will dissipate. Ensure the appliance is clean. If odor persists, contact customer support.

## SPECIFICATIONS

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**Brand:** Tefal

**Model Number:** EY831GE0

**Color:** Grey

**Product Dimensions:** 40 x 27 x 32 cm

**Capacity:** 7 Liters

**Voltage:** 220 Volts (AC)

**Material:** Plastic

**Item Weight:** 6.1 Kilograms

**Special Features:** 8 Cooking Modes, Viewing Window, Up to 99% Less Fat, Delayed Start Function, Keep Warm Function

**Automatic Shutoff:** Yes

## WARRANTY AND SUPPORT

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For warranty information and customer support, please refer to the warranty card included with your purchase or visit the official Tefal website. Keep your proof of purchase for any warranty claims.

For further assistance or technical inquiries, please contact Tefal customer service through their official channels.

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