

Tefal MY730BG1

Tefal Multicook & Fry MY730BG1 Instruction Manual

Model: MY730BG1

1. INTRODUCTION

Thank you for choosing the Tefal Multicook & Fry MY730BG1. This versatile appliance combines the functions of an air fryer and a multicooker, designed to simplify your meal preparation with a variety of cooking options. Please read this manual thoroughly before first use to ensure safe and optimal operation.



Image 1.1: The Tefal Multicook & Fry MY730BG1 appliance.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical 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.

3. PRODUCT COMPONENTS

The Tefal Multicook & Fry MY730BG1 consists of several key components designed for optimal cooking performance:

- **Main Unit:** Houses the heating element and control panel.
- **Removable Cooking Pot:** A 6-liter ceramic-coated non-stick pot for various cooking methods.
- **Multi-Layer Cooking Tray:** Allows for simultaneous cooking of different ingredients.
- **Lid:** Features an integrated air frying element and viewing window.
- **Control Panel:** Digital display with touch controls for program selection and settings adjustment.



Image 3.1: Internal view showing the cooking pot and multi-layer tray.

4. SETUP

Before using your Tefal Multicook & Fry for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and promotional labels from the appliance.
2. **Clean:** Wash the removable cooking pot, multi-layer cooking tray, and any other accessories in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the appliance on a stable, heat-resistant, and level surface, away from walls or other appliances to allow for proper ventilation. Ensure there is enough space above the unit for the lid to open fully and for steam to escape safely.
4. **Initial Run (Optional):** For some appliances, a short initial run without food is recommended to burn off any manufacturing residues. Refer to the quick start guide for specific instructions if applicable.

5. OPERATING INSTRUCTIONS

The Tefal Multicook & Fry offers a variety of cooking functions and programs. Here's a general guide to operation:

5.1 Power On/Off

Plug the appliance into a suitable power outlet. The display will illuminate. To turn off, press and hold the power button or unplug the unit.

5.2 Program Selection

The appliance features 12 automatic programs. Use the control panel to navigate and select your desired cooking program. Each program is optimized for specific food types or cooking methods.

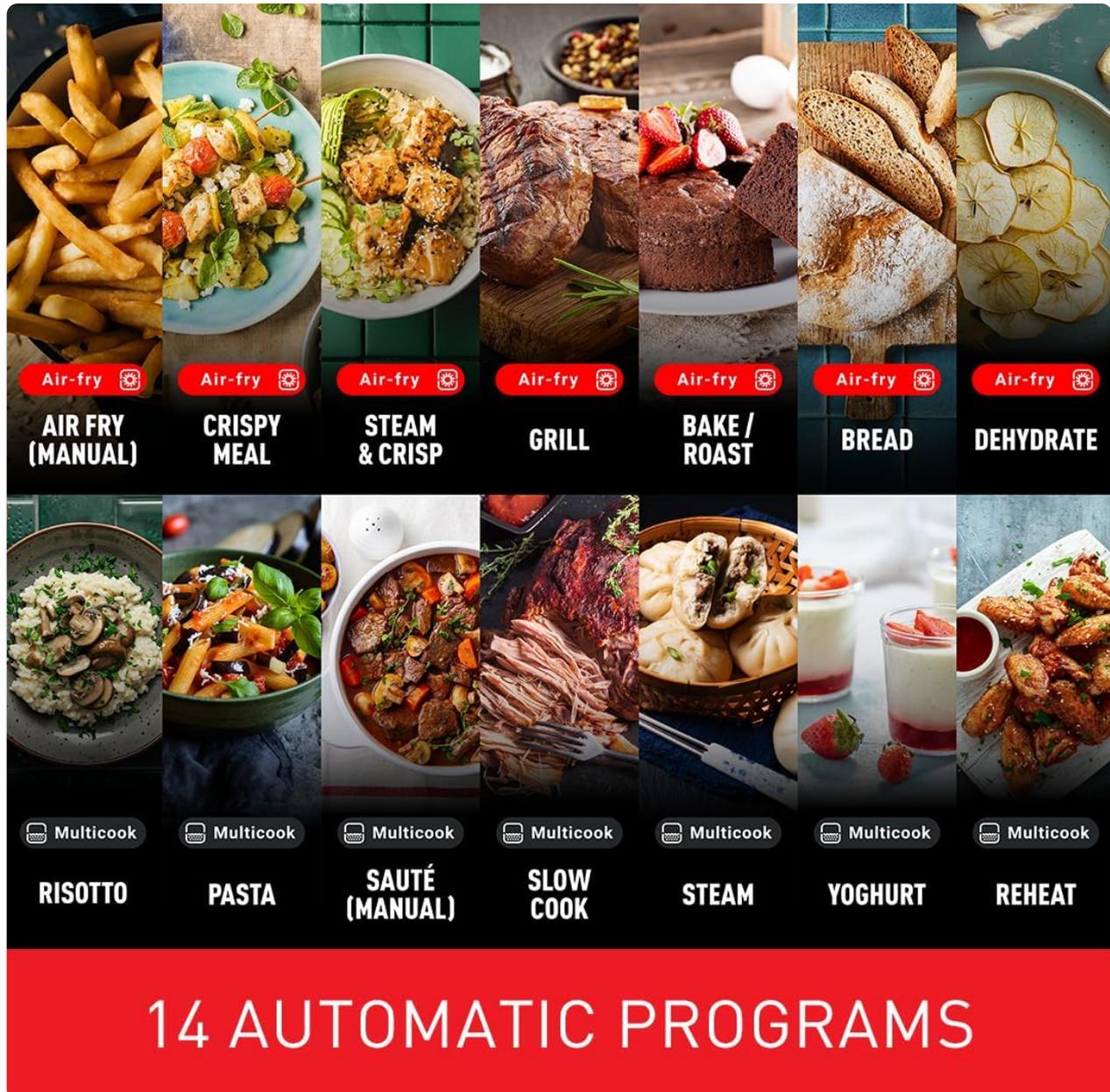


Image 5.1: Overview of automatic cooking programs.

5.3 Air Frying Function

For crispy results with little to no oil, use the Air Fry function. Place food on the multi-layer cooking tray or directly in the pot, depending on the recipe. The advanced air frying technology ensures even cooking and browning.



Image 5.2: Air frying technology for crispy food.

5.4 Multicook Function

Utilize the Multicook function for various cooking methods such as risotto, pasta, sauté, slow cook, steam, yogurt, and reheat. The 6-liter cooking pot is ideal for preparing meals for up to six servings.

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 5.3: Air Fry and Multicook functions explained.

5.5 Multi-Layer Cooking

The included multi-layer cooking tray allows you to cook different components of a meal simultaneously. For example, steam vegetables or fish on the tray while rice or pasta cooks in the pot below.



HEALTHY & TASTY MEALS
on your table in no time

Image 5.4: Multi-layer cooking for full meals in one pot.

5.6 Delayed Start and Keep Warm

The appliance features a programmable delayed start function, allowing you to set your meal to cook at a later time. Once cooking is complete, the automatic keep warm function will activate to maintain food temperature until serving.



25 MINUTE RISOTTO

Image 5.5: Flexible cooking with two tray positions, delayed start, and keep warm functions.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your appliance.

6.1 Daily Cleaning

- Always unplug the appliance and allow it to cool completely before cleaning.
- The removable cooking pot and multi-layer cooking tray are dishwasher safe for easy cleanup.
- Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scourers.
- Ensure all parts are thoroughly dry before reassembling or storing.

**COOKING
TRAY
INCLUDED**



LATER MEAL



**AUTOMATIC
KEEP WARM**

2 TRAY POSITIONS For flexible cooking

Image 6.1: Dishwasher-safe parts for easy cleaning.

6.2 Storage

Store the appliance in a dry, clean place when not in use. Ensure the lid is properly closed and all accessories are stored inside or alongside the unit.

7. TROUBLESHOOTING

If you encounter issues with your Tefal Multicook & Fry, refer to the following common troubleshooting tips:

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 outlet. Check the circuit breaker.
Food is not cooking evenly.	Overcrowding; incorrect temperature/time.	Do not overcrowd the cooking pot or tray. Adjust cooking time or temperature as needed. Stir or flip food halfway through cooking for air frying.

Problem	Possible Cause	Solution
Smoke coming from the appliance.	Food residue; excessive oil.	Unplug immediately. Allow to cool and clean thoroughly. Ensure no excessive oil is used, especially during air frying.
Lid does not close properly.	Obstruction; misaligned.	Check for any food particles or accessories obstructing the lid. Ensure the lid is correctly aligned before closing.

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

8. SPECIFICATIONS

Key technical specifications for the Tefal Multicook & Fry MY730BG1:

- **Brand:** Tefal
- **Model Number:** MY730BG1
- **Color:** Grey
- **Capacity:** 6 Liters
- **Material:** Ceramic (cooking pot coating)
- **Control Method:** Touch
- **Special Features:** Programmable, Automatic Shut-off
- **Product Dimensions:** 37.6 x 35.1 x 34.8 cm (Depth x Width x Height)
- **Item Weight:** 9.33 Kilograms
- **Recommended Uses:** Reheat, Toast, Bake, Grill, Steam Cook

9. WARRANTY AND SUPPORT

Your Tefal Multicook & Fry MY730BG1 comes with a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including the warranty period and coverage details.

For technical assistance, troubleshooting beyond this manual, or to inquire about spare parts, please contact Tefal customer support. Contact information can typically be found on the official Tefal website or in your product documentation.

You can visit the official Tefal store for more information: [Tefal Store](#)