

Tefal MY740CQ0

T-fal Multicook Actifry Instruction Manual

Model: MY740CQ0

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1. PRODUCT OVERVIEW

The T-fal Multicook Actifry is an innovative kitchen appliance designed to simplify meal preparation. It combines the functionalities of a multicooker and an air fryer, featuring an automatic stirring paddle that ensures even cooking and consistent results. This appliance offers 14 hands-free cooking programs, allowing for a wide variety of dishes to be prepared with minimal effort. Its multi-layer tray enables simultaneous cooking of different food types, making it ideal for complete meals.



Figure 1: Front view of the T-fal Multicook Actifry, showcasing its digital display and control panel.

Key Features:

- **Versatile Cooking:** Combines air frying and multicooking capabilities for a wide range of recipes.
- **Automatic Stirring Paddle:** Ensures even cooking and prevents food from sticking, eliminating the need for manual stirring.
- **Multi-layer Tray:** Allows for cooking multiple components of a meal simultaneously, such as proteins, grains, and vegetables.
- **14-in-1 Cooking Programs:** Pre-set programs for various dishes including Air Fry, Crispy Meal, Steam & Crisp, Grill, Bake/Roast, Bread, Dehydrate, Risotto, Pasta, Sauté, Slow Cook, Steam, Yogurt, and Reheat.
- **360° Air Flow Design:** Promotes even heat distribution for crispy and delicious results.
- **Large Capacity:** 6L / 6.3 Qt. cooking pot suitable for meals for up to four people.
- **Ceramic Bowl and Tray:** Non-stick surfaces for healthy cooking and easy food release.
- **Dishwasher-Safe Accessories:** Removable parts are safe for dishwasher cleaning, simplifying maintenance.

2. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the T-fal Multicook Actifry. Failure to follow these safety guidelines may result in electric shock, fire, or serious injury.

- Always ensure the appliance is placed on a stable, heat-resistant surface, away from walls or other appliances to allow for proper ventilation.
- Do not immerse the main unit, cord, or plug in water or any other liquid.
- Keep children and pets away from the appliance during operation. The exterior surfaces can become hot.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely before handling or storing.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way. Contact customer service for repair.
- Use only accessories recommended or supplied by the manufacturer.
- Do not block any ventilation openings.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for purposes other than its intended use.
- Ensure the lid is properly closed and locked before starting any cooking program.
- Avoid touching hot surfaces. Use handles or knobs.

3. PRODUCT COMPONENTS

The T-fal Multicook Actifry comes with several key components designed for optimal cooking performance and ease of use. Familiarize yourself with each part before operation.



WHAT'S IN THE BOX

Multicook Actifry comes with a cooking bowl, stirring paddle, multi-layer tray, measuring cup, spatula, and ladle.

Figure 2: All components included with the Multicook Actifry.

What's in the Box:

- **Main Unit:** The primary appliance housing the heating elements, control panel, and motor.
- **Cooking Bowl:** A large, ceramic non-stick bowl where most cooking takes place.
- **Stirring Paddle:** An automatic paddle that rotates to mix ingredients during cooking, ensuring even results.
- **Multi-layer Tray:** A removable tray that sits above the main cooking bowl, allowing for simultaneous cooking of different food items (e.g., steaming vegetables while frying below).
- **Measuring Cup:** For precise measurement of ingredients.
- **Spatula:** A heat-resistant utensil for handling food.
- **Ladle:** For serving liquids or sauces.



Steam or
Air fry on
the tray

Boil rice,
pasta, or
veggies in
the pot

COOK A FULL MEAL AT ONCE

The multi-layer tray lets you cook two meals simultaneously.

Figure 3: Illustration of the multi-layer tray in use, allowing for simultaneous cooking.



THE STIRRING PADDLE THAT COOKS FOR YOU

We stir things up so you don't have to!

Figure 4: Close-up view of the automatic stirring paddle, designed to mix ingredients for even cooking.

4. INITIAL SETUP

Before first use, follow these steps to prepare your T-fal Multicook Actify:

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport if needed.
2. **Clean Components:** Wash the cooking bowl, stirring paddle, multi-layer tray, measuring cup, spatula, and ladle with warm, soapy water. Rinse thoroughly and dry completely. These parts are also dishwasher-safe.
3. **Wipe Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
4. **Placement:** Place the appliance on a flat, stable, heat-resistant surface. Ensure there is adequate space around the unit for ventilation (at least 10 cm / 4 inches on all sides).
5. **Assemble:**
 - Insert the cooking bowl into the main unit.
 - Attach the stirring paddle to its designated slot at the bottom of the cooking bowl.
 - If using, place the multi-layer tray securely above the cooking bowl.
6. **Power Connection:** Plug the power cord into a grounded electrical outlet. The appliance is now ready for use.

5. OPERATING INSTRUCTIONS

The T-fal Multicook Actifry features an intuitive control panel and a variety of cooking programs to simplify your cooking process.

5.1 Control Panel Overview

The digital display shows cooking time, temperature, and selected program. Buttons allow for program selection, time/temperature adjustment, and start/stop functions.



Figure 5: Detailed view of the control panel with program indicators.

5.2 Cooking Programs

The appliance offers 14 automatic programs, categorized into Air-fry and Multicook modes. Each program is optimized for specific cooking methods and food types.

Air-fry 



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

Multicook 



Risotto, Pasta,
Sauté, Slowcook,
Steam, Yogurt,
Reheat

AIR FRY & MULTICOOK

Whether you want crispy air-fried texture or hands-off full meals. Your appliance adapts to your craving!

Figure 6: Visual representation of Air-fry and Multicook heating methods.



360° AIR FLOW

Enjoy delicious and crispier results, thanks to the 360° air flow design, which fries and stirs at the same time.

Figure 7: Overview of the 14 automatic cooking programs available.

Air-fry Programs:

- **Air Fry (Manual):** For general air frying with adjustable time and temperature.
- **Crispy Meal:** Ideal for achieving extra crispy results, often used for fried foods.
- **Steam & Crisp:** Combines steaming and air frying for juicy interiors and crispy exteriors.
- **Grill:** For grilling meats and vegetables.
- **Roast/Bake:** Suitable for roasting larger items or baking.
- **Bread:** Specific program for baking bread.
- **Dehydrate:** For drying fruits, vegetables, or jerky.

Multicook Programs:

- **Risotto:** Optimized for creamy risotto dishes.
- **Pasta:** For cooking various types of pasta.
- **Sauté (Manual):** For browning or sautéing ingredients.
- **Slow Cook:** For long, slow cooking of stews and tender meats.
- **Steam:** For gentle steaming of vegetables, fish, etc.
- **Yogurt:** For preparing homemade yogurt.

- **Reheat:** For warming up previously cooked meals.

5.3 Using the Automatic Stirring Paddle

The stirring paddle automatically mixes ingredients during cooking, ensuring even heat distribution and preventing food from sticking. It is particularly useful for dishes like fries, risottos, and stir-fries. Ensure the paddle is correctly installed before starting a program that requires stirring.



6 L / 6.3 QT. CAPACITY

The capacity of the cooking pot can cook dinner for up to 4 people.

Figure 8: Illustration of 360° air flow and the stirring paddle's action for even cooking.

5.4 Cooking with the Multi-layer Tray

The multi-layer tray allows you to cook different food items simultaneously. For example, you can steam vegetables or air fry items on the tray while cooking grains or a main dish in the bowl below.

STEAM



CRISPY MEAL



STEAM & CRISP



COMPLETE MEALS COOKED TOGETHER
Complete meals in as little as 15 minutes.

Figure 9: Examples of cooking complete meals using the multi-layer tray for different cooking methods.

5.5 General Cooking Steps:

1. **Prepare Ingredients:** Cut ingredients to appropriate sizes as per recipe.
2. **Load Appliance:** Place ingredients into the cooking bowl. If using, place items on the multi-layer tray.
3. **Close Lid:** Ensure the lid is securely closed.
4. **Select Program:** Use the control panel to select the desired cooking program.
5. **Adjust Settings:** If applicable, adjust time and temperature using the dedicated buttons.
6. **Start Cooking:** Press the "Start" button to begin the cooking cycle.
7. **Monitor Progress:** The display will show the remaining cooking time.
8. **End of Cycle:** The appliance will typically beep when the cooking cycle is complete. Some programs may automatically switch to a "Keep Warm" function.
9. **Serve:** Carefully open the lid, remove food using appropriate utensils, and serve.
10. **Unplug:** Unplug the appliance after use and allow it to cool before cleaning.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your T-fal Multicook Actify.

6.1 Cleaning Instructions:

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before

cleaning.

2. **Remove Accessories:** Remove the cooking bowl, stirring paddle, and multi-layer tray.
3. **Dishwasher Safe Parts:** The ceramic non-stick cooking bowl, stirring paddle, and multi-layer tray are dishwasher safe. Place them on the top rack of your dishwasher for cleaning.

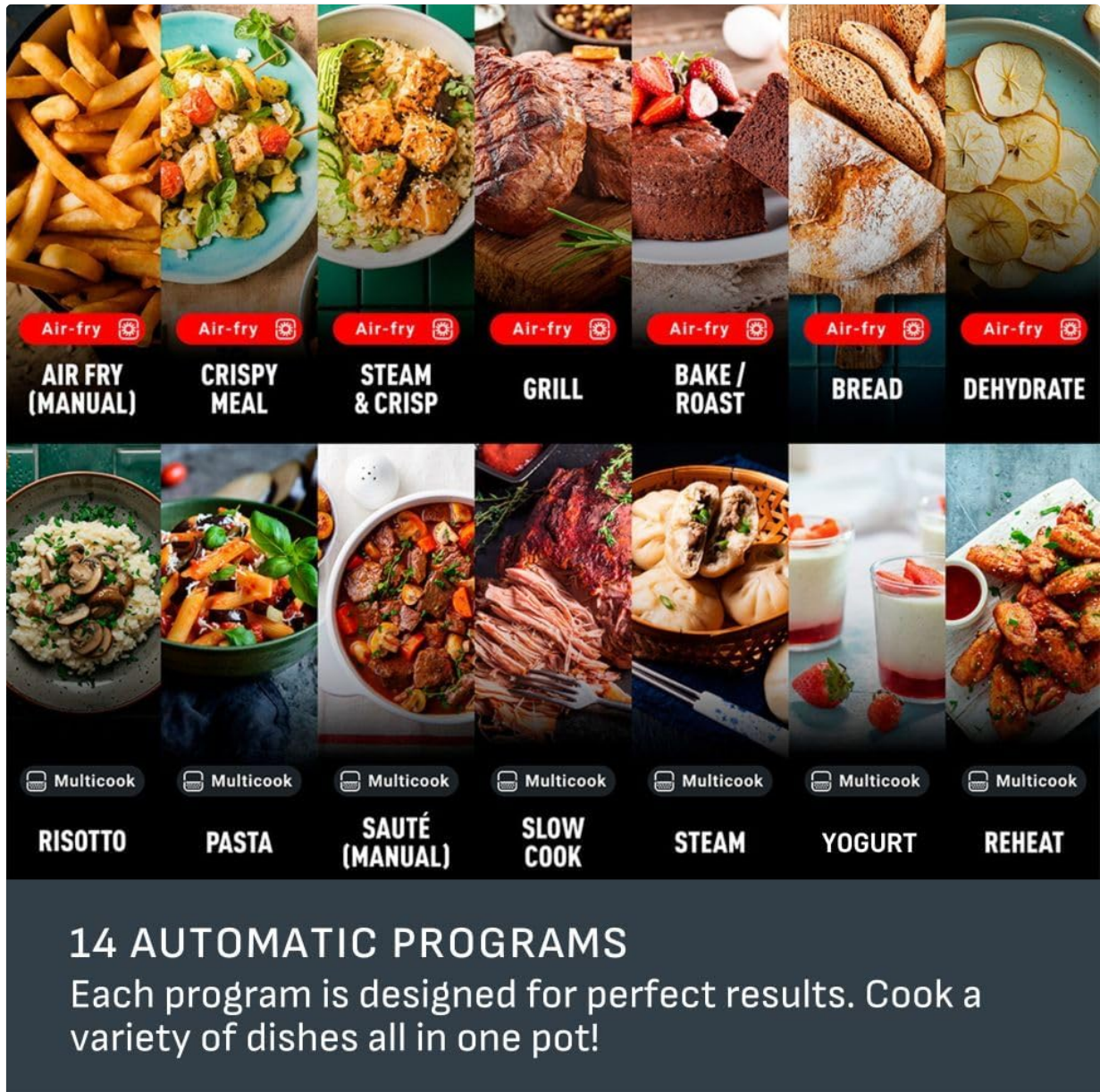


Figure 10: Dishwasher-safe accessories for easy cleaning.

4. **Hand Washing:** Alternatively, wash these parts with warm, soapy water using a non-abrasive sponge. Rinse thoroughly and dry completely before reassembling or storing.
5. **Clean Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit in water or any other liquid.
6. **Clean Heating Element:** Gently wipe the heating element area with a dry cloth to remove any food residue. Ensure it is completely dry before next use.
7. **Storage:** Store the clean and dry appliance in a cool, dry place.

6.2 Ceramic Bowl and Tray Care:

The cooking bowl and tray feature a ceramic non-stick coating. To preserve this coating:

- Avoid using metal utensils that could scratch the surface. Use the provided spatula or other non-abrasive utensils.
- Do not use harsh chemicals or abrasive cleaning agents.
- If food is stuck, soak the bowl/tray in warm, soapy water for a few minutes before cleaning.



DISHWASHER SAFE

Ceramic non-stick bowl and tray are dishwasher safe for easy cleanup, saving you time and effort.

Figure 11: The ceramic non-stick cooking bowl and multi-layer tray.

7. TROUBLESHOOTING

If you encounter issues with your T-fal Multicook Actifry, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet issue; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If problem persists, contact customer support.
Food is not cooking evenly.	Overfilling the bowl; stirring paddle not installed correctly; uneven food distribution.	Do not overfill the cooking bowl. Ensure the stirring paddle is properly attached. Distribute food evenly. For manual programs, consider stirring manually if needed.
Stirring paddle is not rotating.	Paddle not installed correctly; food obstruction; motor issue.	Ensure the paddle is securely clicked into place. Check for large food pieces obstructing its movement. If it still doesn't rotate, contact customer support.

Problem	Possible Cause	Solution
Smoke coming from the appliance.	Excess oil/grease; food residue on heating element; first use (normal for small amount).	Unplug immediately. Allow to cool. Clean the cooking bowl and heating element thoroughly. Use less oil if applicable. If excessive smoke persists, contact customer support.
Food is not crispy enough.	Too much moisture; overcrowding; incorrect program/temperature.	Pat food dry before cooking. Do not overcrowd the basket; cook in batches if necessary. Ensure correct air fry program and temperature are selected.

If the problem persists after trying these solutions, please contact T-fal customer support for further assistance.

8. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Tefal
Model Number	MY740CQ0
Color	Black
Capacity	6 Liters / 6.3 Quarts
Material	Plastic (exterior), Ceramic (bowl and tray)
Product Dimensions (L x W x H)	37.5 x 35 x 34.8 cm (14.76 x 13.78 x 13.7 inches)
Item Weight	8.86 kg (19.53 lbs)
Special Features	Automatic Stirring Paddle, Multi-layer Tray, 14-in-1 Cooking Programs, 360° Air Flow Design, Dishwasher-Safe Accessories
Manufacturer	Groupe SEB
First Available Date	May 13, 2025



Figure 12: Product dimensions for the T-fal Multicook Actifry.



CERAMIC BOWL AND TRAY

Ceramic bowl and tray for healthy cooking

Figure 13: The 6L / 6.3 Qt. capacity of the cooking pot, capable of cooking a full meal.

9. WARRANTY AND SUPPORT

T-fal products are manufactured to high quality standards. For information regarding warranty coverage, terms, and conditions, please refer to the warranty card included with your purchase or visit the official T-fal website.

For customer support, technical assistance, or to inquire about replacement parts, please contact T-fal customer service through their official channels. You can often find contact information on the T-fal website or within the product packaging.

Visit the official [T-fal Store on Amazon.ca](https://www.t-fal.com) for more products and information.