

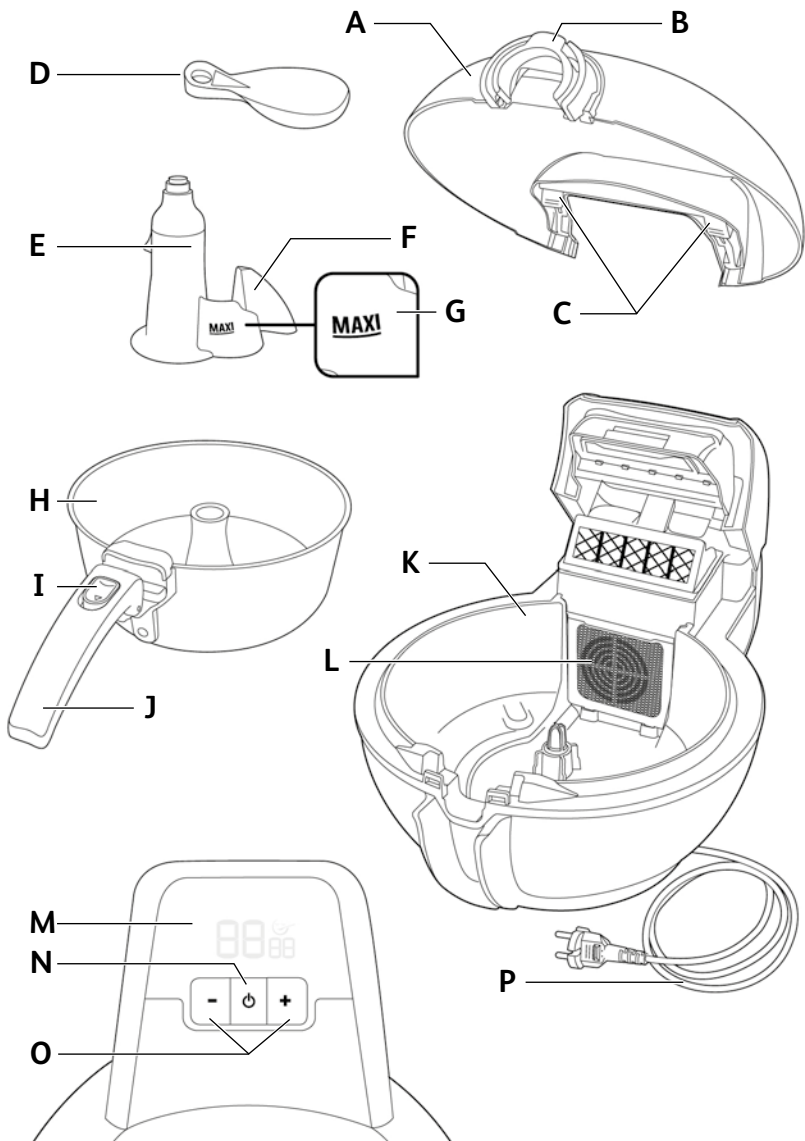
# Tefal<sup>®</sup>

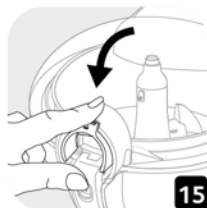
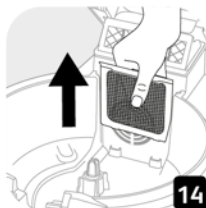
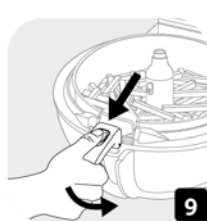
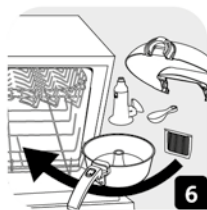
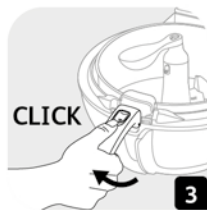
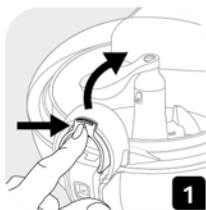
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ActiFry express XL

[www.tefal.com](http://www.tefal.com)





## COOKING

- Never operate your appliance when empty.
- Never overload the cooking pan comply with the recommended quantities.

## DESCRIPTION

- |  |  |
|--|--|
| <b>A.</b> Transparent lid                      | <b>I.</b> Handle release                           |
| <b>B.</b> Lid opening button                   | <b>J.</b> Pan handle                               |
| <b>C.</b> Lid unlocking buttons (x2)           | <b>K.</b> Body                                     |
| <b>D.</b> Measuring spoon                      | <b>L.</b> Removable filter                         |
| <b>E.</b> Paddle release button                | <b>M.</b> LCD screen                               |
| <b>F.</b> Removable mixing paddle              | <b>N.</b> On/off button                            |
| <b>G.</b> Maximum capacity for liquids only    | <b>O.</b> Timer adjustment button +/- (in minutes) |
| <b>H.</b> Ceramic coated removable cooking pan | <b>P.</b> Fixed power cord                         |

## INSTRUCTIONS FOR USE

### Before using for the first time

- To remove the lid - open the lid by pressing the lid opening button (B) - fig.1 and press the latches to remove the lid - fig.2.
- Remove the measuring spoon.
- Lift the detachable pan handle until you hear a «CLICK» as it locks, in order to remove the pan - fig.3.
- Remove the paddle by pushing the release button - fig.4.
- Remove the detachable filter - fig.14.
- All the removable parts are dishwasher safe - fig.6 or can be cleaned using a non abrasive sponge and some washing up liquid.
- Clean the body of the appliance with a damp sponge and a little washing-up liquid.
- Dry carefully before putting everything back in place.
- Reposition the paddle until you hear the «CLICK» - fig.5.
- When using for the first time, the appliance may give off a harmless odour. This has no impact on the use of the appliance and will soon disappear.

## Preparing the food

**To avoid damaging your appliance, please follow the quantities of ingredients and liquids given in the manual and the recipe book.**




**For all recipes, never exceed the maximum level indicated on the removable paddle - fig.7.**

**Do not leave the measuring spoon inside the pan while cooking food.**

- Open the lid - fig.1.
- Remove the spoon inside the pan.
- Place the foodstuffs in the cooking pan and always observe the maximum amounts (see cooking table p. 13 to 14) and the level for liquid recipes - fig.7.
- Fill the spoon with the recommended amount of oil (see cooking table p. 13 to 14) and pour the contents evenly onto the food - fig.8.
- Unlock the handle and push it right back into its housing - fig.9.
- Close the lid - fig.15.

## COOKING

### Start cooking

- Plug the appliance into an electrical socket outlet with an earth connection. the appliance emits 2 beeps and the screen displays 00 - fig.10.
- Set the cooking time using the +/- button (see cooking table p. 13 to 14), press the  button - the appliance again emits 2 beeps - fig.11 and the cooking starts thanks to the movement of hot air into the cooking chamber.
- The selected time is displayed and the second-by-second countdown starts - fig.12. The selection and time displayed is in minutes and only the time displayed below one minute is in seconds.
- The appliance can be paused. Simply press the button  - fig.11, then press this button once more to start cooking again.
- The time can be changed at any time during cooking by using the + and - buttons - fig.13.
- In the event of an error or to delete the selected time, hold the  button down for 2 seconds and re-select the time.

### Remove the food

**When you open the lid, the appliance switches itself off. To restart cooking, close the lid and press the  button.**

**After being open 2 minutes, the appliance is reset.**

- When the cooking is complete, the timer beeps and the display shows 00: the appliance automatically stops cooking what you have prepared. Stop the beeps by pressing one of the +/- buttons - fig.13.
- Open the lid - fig.1.
- Lift the handle until it «CLICKS» to remove the pan and the food.

## COOKING TIMES

The cooking times are given as a rough guide and may vary depending on the seasonality of the food, its size, the quantities used and individual tastes, as well as the voltage of the mains system. The amount of oil indicated may be increased depending on your taste and needs. If you want crisper chips, you can add a few extra minutes to the cooking.

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### Potatoes

	Type	Quantity	Addition (s. of oil)	Cooking time (mins)
Standard sized chips 10 mm x 10 mm	Fresh (chips)	750 g	1/2	25-27
		1000 g	3/4	28-30
		1500 g	1	36-38
Traditional chips	Frozen (chips)	750 g	None	23-25
		1200 g	None	30-32

### Meat- poultry

To add a little flavour to your meat, don't hesitate to mix spices in with the oil (paprika, curry, mixed herbs, thyme, bay leaf, etc).

	Type	Quantity	Addition (s. of oil)	Cooking time (mins)
Chicken nuggets	Fresh	1200 g	None	13-15
	Frozen	1200 g	None	15-17
Chicken drums-ticks	Fresh	4 to 6	None	20-22
Chicken breast	Fresh	6	None	18-20
Chicken breast	Fresh	9	None	22-24
Meatballs	Frozen	1200 g	1	18-20

### Frozen preparations

	Type	Quantity	Addition (s. of oil)	Cooking time (mins)
Ratatouille*	Frozen	1000 g	None	23-25
Farmer's stir fry*	Frozen	1000 g	None	22-24
Paëlla*	Frozen	1000 g	None	15-17

\* Frozen preparations not available in all countries

## Fish – shellfish

	Type	Quantity	Addition (s. of oil)	Cooking time (mins)
Calmari (battered)	Frozen	500 g	None	11-13
Raw prawns (thawed completely)	Fresh	450 g	None	8-10

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## Vegetables

	Type (fresh)	Quantity	Addition (s. of oil)	Cooking time (mins)
Courgettes/ Zucchini	Strips	1200 g	1 s. + 15 cl water	25-30
Peppers	Strips	1000 g	1 s. + 15 cl water	20-25
Mushrooms	Quarters	1000 g	1	16-18
Tomatoes	Quarters	1000 g	1 s. + 15 cl water	15-17
Onions	Slices	750 g	1	18-20

## Desserts

	Type	Quantity	Addition (s. of oil)	Cooking time (mins)
Bananas	Slices	7	1 s. + 1 s. of sugar	5-6
	Foil wrapped	3	None	15-17
Strawberries	Quarters	1500 g	2 s. of sugar	10-12
Apples	Halves	5	1 s. + 2 s. of sugar	10-12
Pineapples	Pieces	2	2 s. of sugar	15-17

## EASY TO CLEAN

### Clean the appliance

- Leave it to cool completely before cleaning.
- Open the lid by pressing the button - fig.1 and press the latches to remove the lid - fig.2.
- Lift the detachable pan handle until you hear a «CLICK», in order to remove the pan - fig.3.
- Remove the paddle by pushing the release button - fig.4.




**Never immerse the appliance in water. Do not use any corrosive or abrasive cleaning products. The removable filter must be cleaned regularly. To ensure the qualities of your removable pan last longer, never use any metal utensils.**

**We do not recommend the use of any detergent other than washing-up liquid.**

- Remove the detachable filter - fig.14.
- All the removable parts are dishwasher safe - fig.6 or can be cleaned using a non abrasive sponge and some washing up liquid.
- Clean the body of the appliance with a damp sponge and a little washing-up liquid. Dry carefully before putting everything back in place.
- We guarantee that the detachable pan COMPLIES WITH REGULATIONS with regards to materials in contact with food.

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## A FEW TIPS IN CASE OF PROBLEMS...

Problems	Causes	Solutions
The appliance does not work.	The appliance is not plugged in properly.	Make sure the appliance is properly plugged in to a mains power socket.
	You have not yet pressed button  .	Press button  .
	You have pressed button  but the appliance does not operate.	Close the lid.
	The appliance is not heating.	Call the customer Helpline below.
The paddle does not stay in place.	The paddle does not turn.	Check that it is inserted in the correct position, otherwise call the customer Helpline below.
	The paddle is not locked.	Reposition the paddle until you hear it «CLICK» - fig.5.
The food has not been cooked uniformly.	You have not used the paddle.	Put it in position.
	The food / chips have not been cut uniformly.	Cut the food / chips all to the same size.
	The paddle has been fitted correctly but is not turning.	Call the customer Helpline below.



Problems	Causes	Solutions
The chips are not crunchy enough.	You are not using a potato variety that is recommended for chips.	Choose a potato variety that is recommended for chips such as Maris Piper or King Edwards.
	The potatoes are insufficiently washed and/or not completely dried.	Wash potatoes for a long time to remove the starch, drain and dry very thoroughly before cooking. They must be completely dry.
	The chips are too thick.	Cut them more thinly. The maximum chip dimensions are 13 mm x 13 mm.
	There is not enough oil.	Increase the amount of oil (see cooking table p. 13 to 14).
	The filter is clogged.	Clean the filter.
The chips break during cooking.	The quantity is too large.	Reduce the amount of potatoes and adjust the cooking time.
The food stays on the edge of the pan.	The pan has too much food.	Comply with the maximum quantities shown on the cooking table. Put the turn-over ring in place. Reduce the amount of food.
	Max level exceeded.	Reduce the quantities.
Cooking fluids have leaked into the base of the appliance.	Faulty pan or paddle.	Check that the paddle is correctly positioned, otherwise call the customer Helpline below.
	The max level has been exceeded.	Observe the max level. Do not use ActiFry for making recipes with a high liquid content.
The LCD screen does not work.	The appliance is not plugged in.	Plug the appliance in.
	The lid is open.	Close the lid.
The LCD displays shows «Er» (error).	The appliance is not functioning correctly.	Unplug the appliance, wait for 10 seconds, plug the appliance in again and press  button. If the LCD screen still shows Er, see the table of error codes p.17.
The appliance is abnormally noisy.	You suspect there is a problem in the way the appliance motor is working.	Call the customer Helpline below.

**If you have any product problems or queries call our Customer Relations Team first for expert help and advice:**

**Helpline: 0845 602 1454 - UK (01) 677 4003 - ROI**  
**or contact us via our web site: [www.tefal.co.uk](http://www.tefal.co.uk)**

## TABLE OF ERROR CODES: ER.

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Er. 1 or 2	The fan is not working.	Check that all removable parts are fitted and correctly positioned (bowl ventilation output grid and removable filter, pan, lid). Check that there are no foreign bodies in all of these removable parts. After checking that there are no foreign bodies in the ventilation outlets, if the fault persists, call the customer Helpline.
Er. 3	This error may appear if the appliance has been stored for a long time at too low a temperature.	Leave the appliance at an ambient temperature of more than 15°C for one hour before starting it up again. If the fault persists, call the customer Helpline.
Er. 4	Your appliance has a fault in the temperature sensor.	Call the customer Helpline below.
Er. 5	The voltage of your domestic network is too low. Cooking performance may be altered.	Contact your electricity supplier.
Er. 6	The voltage of your domestic network is too high; for safety reasons your appliance should be protected against the risks of overheating.	Contact your electricity supplier.

## ENVIRONMENT PROTECTION FIRST !



① Your appliance contains valuable materials which can be recovered or recycled.

➔ Leave it at a local civic waste collection point.

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07/2014

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