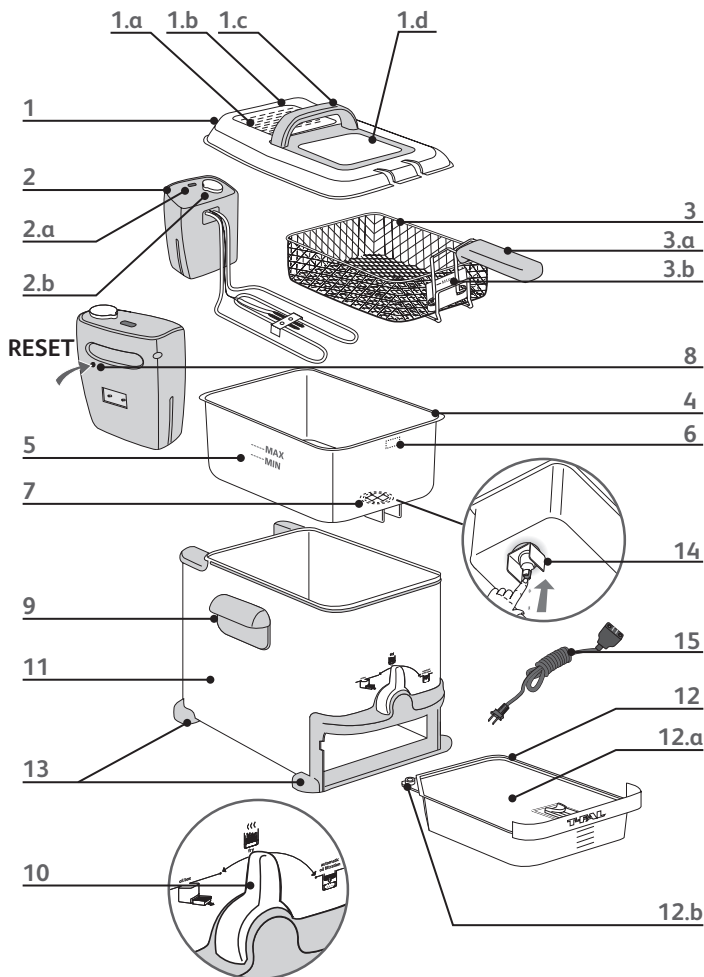


# T-fal®



Instructions for Use  
**T-fal®**



# Description

1. Lid
  - a. Permanent filter
  - b. Filter cover
  - c. Handle
  - d. Viewing window
2. Removable control unit and heating element
  - a. Temperature indicator light
  - b. Adjustable thermostat
3. Frying basket
  - a. Handle
  - b. MAX food level marker
4. Removable bowl
5. MIN and MAX oil level markers
6. Basket high position
7. Fixed oil filter grid
8. Reset function
9. Safety carrying handles
10. Filtration and drainage button
11. Housing
12. Oil box
  - a. Lid
  - b. Cap
13. Feet
14. Red button
15. Removable power cord

# IMPORTANT SAFEGUARDS

When using fryer, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plugs or fryer in water or other liquid.
4. Close supervision is necessary when the fryer is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the fryer.
6. Do not operate the fryer with a damaged cord or plug or after the fryer malfunctions, or has been damaged in any manner. Return the fryer to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the fryer manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving fryer containing hot oil.
12. Always attach plug to the fryer first (depending on model), then plug cord in the wall outlet.  
To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use the fryer for other than intended use.
14. Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions. Ensure the two metallic parts of the basket handle are correctly positioned before locking the handle on the basket.

**SAVE THESE INSTRUCTIONS.  
FOR HOUSEHOLD USE ONLY.**

15.

16. Before use, check that your local voltage corresponds with the specifications shown on the appliance nameplate located under the fryer.
17. Only connect the appliance to electrical sockets which have a minimum load of 15A. If the sockets and the plug on the appliance should prove incompatible, get a professionally qualified technician to replace the socket with a more suitable one.
18. This electrical equipment operates at high temperatures which may cause burns. Do not touch the filter, window, metal walls (depending on model), or other apparent metal parts.
19. To ensure safe operation, oversized foods must not be inserted into the fryer.
20. Ensure that the lid and bowl are completely dry after washing and before use.
21. Never immerse the fryer basket into the hot oil - or drain it - without the fryer lid in place.
22. The oil level must always be between the Min. and Max. markings.
23. Do not overload the basket. For safety reasons never exceed the maximum quantity.
24. Never operate your fryer without any oil.
25. The cooking times are given as guidelines only.
26. The oil must be filtered regularly and changed after 8 to 12 uses.
27. Do not mix different types of oil.
28. If you use solid vegetable shortening, cut it into pieces and melt it over low heat in a separate pot beforehand, then slowly pour it into the deep fryer pot. Never put solid shortening directly into the deep fryer pot or basket, as this will lead to deterioration of the fryer.
29. If the fryer has a removable pot, never remove it while the deep fryer is on.
30. This model is equipped with a permanent metallic filter, which does not need to be changed.
31. This appliance is not designed to be used by people (including children) with a physical, sensory or mental impairment, or people without knowledge or experience, unless they are supervised or given prior instructions concerning the use of the appliance by someone responsible for their safety.  
Children must be supervised to ensure that they do not play with the appliance.
32. Warning: Possible eruption. Water's reaction to hot oil is extremely volatile. Please ensure, no matter what the recipe states, food must be dried thoroughly before immersing in Hot oil.

33. If you have any problems, contact the authorized after-sales service center or the internet address [www.t-falusa.com](http://www.t-falusa.com) or [www.t-fal.ca](http://www.t-fal.ca).

### **Polarization instructions (USA)**

If this appliance has a polarized plug (one blade is wider than the other), it is to reduce the risk of electric shock.

This plug is intended to fit into a polarized outlet only one way.

If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

### **Short Cord instructions**

Do not use with an extension cord. A short power supply cord is provided to reduce the risks resulting from being tangled in, or tripping over, a long cord.

### **Magnetic connector (USA)**

The cord is equipped with a detachable magnetic connector. The magnetic connector should be attached directly to the fryer. **THIS SHOULD BE DONE PRIOR TO PLUGGING THE CORD INTO THE WALL OUTLET.**

### **Environment protection first!**



① Your appliance contains valuable materials which can be recycled.

➡ When you decide to replace your appliance, leave it at a local civic waste collection point.

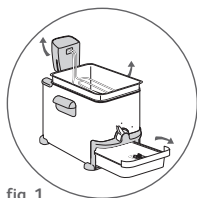


fig. 1

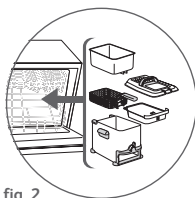


fig. 2

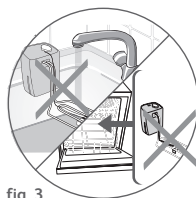


fig. 3

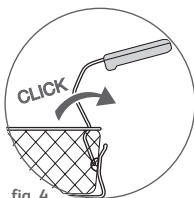


fig. 4

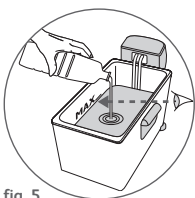


fig. 5

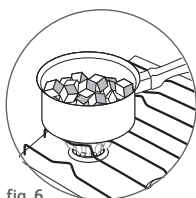


fig. 6

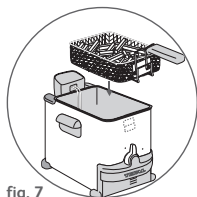


fig. 7

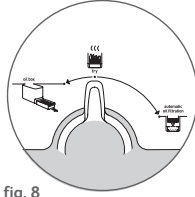


fig. 8

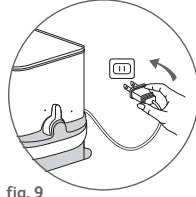


fig. 9



fig. 10

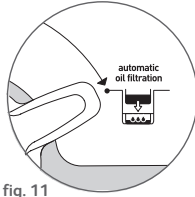


fig. 11

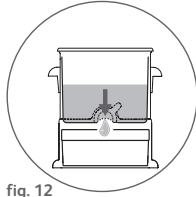


fig. 12

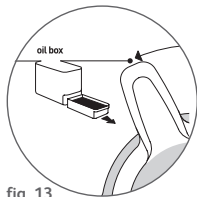


fig. 13

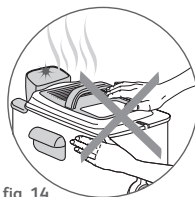


fig. 14

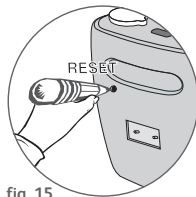


fig. 15

## Filtration, drainage and automatic storage of oil/shortening —

- Your fryer is fitted with an exclusive and patented system for filtration and automatic drainage, suitable for most types of oils and shortenings used for cooking.
- The **drainage** of oil is completely automatic and safe.
- The **automatic patented** filtration system ensures your oil/shortening stays clean and lasts longer for healthier frying.
- The **Oil box container** enables you to store your oil and keep it until you want to use it next and to avoid any transfer of flavors.

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## Ultra easy cleaning

- Your fryer is easy to handle and to dismantle – **fig. 1**.
- All the parts (except the control unit) are dishwasher safe – **fig. 2**.
- Thanks to the patented automatic filtration and oil storage system, your fryer can go into the dishwasher after each use, making it clean as new after each use.

## Using the Oil box container control button —

- The Oil box control button has 3 positions – **fig. 8**.  
**Fry Position** : to fry.  
**Automatic Oil Filtration Position** : to drain and filter the oil into the oil box.  
**Oil box Position** : to allow for removal of the oil box container.



# Preparation

## Before using for the first time

- The fryer can be completely dismantled – **fig. 1**. Remove the lid. Remove the frying basket, the control unit and the bowl. Remove the oil box by positioning the Oil box control button on the Oil box position.
- Clean the lid, the bowl, the housing, the frying basket – **fig. 2** and the Oil box with soap and water or put them in the dishwasher. Clean the control unit and the heating element with a damp cloth. Dry thoroughly.
- After cleaning, press on the red button under the bowl to release any water in the bowl (see description - 14).
- Place the bowl and the heating element in position.
- Place the Oil box control button on the Oil box position and insert the empty Oil box into the fryer.
- Completely unfold the basket handle; a “click” indicates that it is correctly positioned – **fig. 4**.

Do not immerse the control unit with the heating element in water – **fig. 3**.

Check that the filtration and drainage button has gone back to its original position.

Make sure that the control unit is correctly positioned otherwise the fryer cannot function.

Do not mix different types of oil or fat as this may cause the oil to overflow.

The oil/fat level must always be between the min. and max. markers, stamped inside the bowl. Check this each time prior to cooking and add some of the same type of oil if necessary.

- Fill the bowl with oil – **fig. 5**.
- Never exceed the maximum level indicated in the bowl – **fig. 5**.

	Oil Solid	Vegetable fat
Min.	1.6L	3.21lbs
Max.	1.8L	3.62 lbs

- For best results use oil recommended for deep frying: vegetable oil, corn oil, canola oil, etc. If using sunflower oil ensure the oil is changed every 5 uses. Oils which should NOT be used under any circumstances and may cause overflowing/smoking/risk of fire are: ground nut oil, soya oil, olive oil, lard or drippings.
- If you use solid vegetable oil, cut it into small pieces and melt it in a separate pan – **fig. 6**. Pour the melted oil into the fryer bowl. Never melt solid fat on the heating element or in the frying basket.

## Loading the basket

- Remove excess water, ice or frost from food.
- Fill the basket before placing it in the deep fryer (see the cooking tables page 11) – **fig. 7**. Do not overfill the basket. Reduce the quantities for frozen foods.
- Cooking tips : Cut food into similar-sized pieces so that they cook evenly. Avoid using pieces that are too thick. For crispier frozen fries, wash them in cold water and dry them carefully. Not all frozen foods are ready to use, check the manufacturer's instructions.



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## Frying process

- Place the Oil box control button on the Fry position – fig. 8.
- After the bowl has been filled with oil, plug in the fryer without the frying basket – fig. 9. Turn the adjustable thermostat to the desired temperature (see cooking tables). The temperature indicator light will switch on – fig. 10.
- Put the lid on
- The fryer will now start to heat the oil.
- Note : the temperature indicator light will switch off when the desired temperature is reached.

## Cooking

### Lowering the basket

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- After the temperature indicator light has gone out, remove the lid, place and lower the basket **slowly** into the oil . Plunging the basket too rapidly in the oil may cause it to overflow.
- Watch cooking for 1 minute before putting the lid on.
- To avoid any risk of burns, never put your hands above the filtration zone.

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### At the end of cooking time

- Move the thermostat down to the lowest setting.
- Raise the lid using the lid handle and refrain from letting any condensation drip into the hot oil bowl.
- Place the basket on the edge of the bowl with basket hanging clips.
- Let the food drain.
- Remove the basket. Serve the food.
- Replace the lid when the fryer is not in use.
- To use a second time, correct the oil level if necessary.
- For filtration action, turn the button to the automatic oil filtration position – fig. 11.

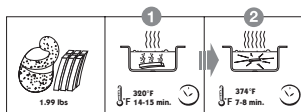
### Switching off the deep fryer

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- When you have finished frying, move the thermostat down to the lowest setting, then unplug the deep fryer.
- Allow the oil to cool completely in the fryer (approx. 2 hours).
- Move the fryer using the carrying handles.

## Table of cooking times

- The cooking times are a guide only, they may vary depending on the size of the food, the amount of the food, individual preferences and the voltage.
- Cooking tips: For the best results, use the traditional French method of frying homemade French fries :  
 - first frying at 320°F  
 - second frying at 374°F.
- When cooking battered food and doughnuts, remove the wire basket to prevent food from sticking to it and use tongs to slowly lower the food into the hot oil.



Fresh food	Quantity	Temperature	Cooking time
French fries (maximum quantity for cooking in two times)	1.99 lbs	❶ 320°F	14-15 min
		❷ 374°F	7-8 min
French fries (maximum quantity)	1.1 lbs	374°F	11-13 min
Chicken drumstick	4	356°F	16-18 min
Apple fritters	6	338°F	6-8 min
Mushrooms	0.88 lb	302°F	10-12 min
Fish fillets	0.88 lb	320°F	6-7 min
Frozen food	Quantity	Temperature	Cooking time
French fries	0.87 lbs	374°F	8-10 min
Chicken nuggets	1.52 lbs	374°F	11-13 min
Fish fillets	0.77 lb	374°F	6-7 min
Fish sticks	10	374°F	6-7 min
Frozen shrimp	15	374°F	4-5 min

## Cleaning and Maintenance

- For your safety, the appliance automatically drains all kinds of oils (or solid shortenings) when it is cool enough (approximately 2 hours after the last cooking).
- When finished cooking, turn the Oil box control button on the Automatic oil filtration position – **fig.11-12**.
- Once the filtration is finished, you can store the container :
  - In the appliance: Turn the Oil box control button on Fry position. The appliance must be carried and transported flat.
  - Out of the appliance : Turn the Oil box control button to the Oil box position and then remove the container – **fig.13**.
- Transport it with care.
- To re-use the oil, remove the container with care. Unscrew the oil box cap and empty the oil in the fryer bowl.
- For the solid shortening, remove the lid from the container. Turn the container over and press it to loosen the shortening. Cut it into pieces and melt it in a separate pan. Then, pour it into the bowl.
- Insert the empty container in the fryer, with its lid and cap. Place the Oil box control button on the Fry position.
- **100% dishwasher safe (except the control unit)**
- The lid, bowl, housing, frying basket and the Oil box are dishwasher safe.

Make sure that the oil container is empty before draining the fryer.

Carry the container with both hands.  
Store it in a cool dry place away from the light.

Never put the Oil box in the microwave oven.

Do not pour used oil in the sink.

Before filling the fryer bowl, always check to ensure the filtration and drainage button of the fryer is in the right position.

## Important

In order to avoid water being added to the oil :

- Please respect carefully the safety and usage recommendations contained in the Instructions For Use.
- Use your fryer away from water splashes.
- Dry the food thoroughly before cooking.
- Do not touch hot surfaces when cooking – **fig.14**.
- Make sure that the filter is clean, so as to always allow the free circulation of the steam.
- When you open the lid, be careful not to let the condensation drops fall into the oil.
- Ensure that the oil box is clean and dry before draining and filtering the oil.
- Never store the oil box full of oil in the refrigerator or freezer.
- Always store the oil box in the horizontal position, with lid closed, in a dry place.
- After each cleaning of the bowl, press on the red button of the oil filtration system located under the bowl.
- Dry all the cleaned parts thoroughly before reassembling and storing the fryer.
- Never store your deep fryer outside. Choose a dry and well-ventilated place.

## Reset function

- Your appliance is equipped with an overheating security feature located in the back of the control unit.
- If you use your fryer without oil, the safety cut-off is activated and the appliance will shut off automatically.
- In this case, unplug the appliance and let it cool (about 15 minutes).
- After the bowl has been filled with oil, plug the appliance in. Then press the safety cut-off RESET button with a toothpick or similar non-metallic object – **fig. 15**.
- If the problem with the safety cut-off persists, please call our consumer service center (see details on page 16).

## If your fryer does not work properly

Problems and possible causes	Solutions
<b>The fryer is not heating</b>	
The appliance is not plugged in.	Plug in the appliance.
The safety cut-off is activated. The indicator light does not come	Press the "reset" button, which is located at the back of the fryer. If the problem persists, please contact our Consumer Service Department.
<b>The frying oil overflows</b>	
The MAX marker for filling the bowl has been exceeded.	Check the oil level (MAX), and remove the excess.
The MAX marker for filling the frying basket has been exceeded.	Check the MAX level of the frying basket, and remove the excess.
Food is wet or contains too much water (frozen food).	Remove any ice and dry the food thoroughly. Lower the basket slowly.
Different types of oil/shortening have been mixed.	Empty and clean the bowl. Refill the bowl with one type of oil.
<b>The food does not become golden, and remains soft</b>	
The food is too thick and contains too much water.	Experiment by lengthening the cooking time or cut food into thinner pieces.
Too much food being cooked at the same time and the cooking oil is not at the right temperature.	Fry food in small quantities (especially when frozen).
The temperature of the frying oil may not be high enough: the temperature is set incorrectly.	Set to the recommended temperature.
<b>The French fries stick together</b>	
The French fries stick together.	Wash potatoes well and dry them thoroughly.
<b>The bowl does not drain</b>	
The oil is still too hot.	Wait for the temperature to go down (approximately 2 hours).
The Oil box control button is not on the Automatic Oil Filtration position.	Turn the Oil box control button on the Automatic Oil Filtration position.
The filter grid is blocked or clogged.	Empty the oil into a container and clean the filter grid with soap and water and a non-metallic brush. Press on the red button under the fryer to let out water and crumbs.
The shortening is solidified.	Allow the fryer to heat (4 to 5 minutes).
<b>Oil leaks</b>	
The max (1.8L) fill mark for the bowl has been exceeded.	Do not exceed the oil level (1.8L). Clean the fryer before any use.
There is some oil left in the container or it is full.	Turn the Oil box control button on the Oil box position, pull out the container and drain it.
<b>Emits unpleasant smells</b>	
The oil has deteriorated.	Use new oil.
The oil is unsuitable.	Use a good quality blended vegetable oil.

# MANUFACTURER'S WARRANTY



: [www.t-fal.com](http://www.t-fal.com)

*With a strong commitment to the environment, most of T-fal products are repairable during and after the warranty period. Before returning any defective products to the point of purchase, please call T-fal consumer service directly at the phone number below for repair options.*

*Your help to sustain the environment is appreciated!*

## The Warranty

This product is guaranteed by T-fal for 1 year against any manufacturing defect in materials or workmanship, starting from the initial date of purchase. The manufacturer's warranty by T-fal is an extra benefit which does not affect consumer's Statutory Rights.

The T-fal warranty covers all costs related to restoring the proven defective product so that it conforms to its original specifications, through the repair or replacement of any defective part and the necessary labor. At T-fal's choice, a replacement product may be provided instead of repairing a defective product.

T-fal's sole obligation and your exclusive resolution under this warranty are limited to such repair or replacement.

## Conditions & Exclusions

The T-fal warranty only applies within USA, Canada & Mexico, and is valid only on presentation of a proof of purchase. The product can be taken directly in person to an authorized service center or must be adequately packaged and returned, by recorded delivery (or equivalent method of postage), to a T-fal authorized service center. Full address details for each country's authorized service center are listed on the T-fal website ([www.t-fal.com](http://www.t-fal.com)) or by calling the appropriate telephone number listed below to request the appropriate postal address.

T-fal shall not be obligated to repair or replace any product which is not accompanied by a valid proof of purchase.

This warranty will not cover any damage which could occur as a result of misuse, negligence, failure to follow T-fal instructions, use on current or voltage other than as stamped on the product, or a modification or unauthorized repair of the product. It also does not cover normal tear and wear, maintenance or replacement of consumable parts, and the following:

- using the wrong type of water or consumable
- damage due to water, dust or insects entering the product;
- mechanical damages, overloading
- damages or bad results due to wrong voltage or frequency
- accidents including fire, flood, lightning, etc
- professional or commercial use
- damage to any glass or porcelain ware in the product

This warranty does not apply to any product that has been tampered with, or to damages incurred through improper use and care, faulty packaging by the owner or mishandling by any carrier.

The T-fal manufacturer's warranty applies only for products purchased and used in USA, Canada & Mexico. Where a product purchased in one country and then used in another one:

- a) The T-fal guarantee duration is the one in the country of usage of the product, even if the product was purchased in another listed country with different guarantee duration.
- b) The T-fal guarantee does not apply in case of non conformity of the purchased product with the local standards, such as voltage, frequency, power plugs, or other local technical specifications.
- c) The repair process for products purchased outside the country of use may require a longer time if the product is not locally sold by T-fal.

- d) In cases where the product is not repairable in the new country, the T-fal guarantee is limited to a replacement by a similar product or an alternative product at similar cost, where possible.

### Consumer Statutory Rights

This T-fal manufacturer's warranty does not affect the statutory rights a consumer may have or those rights that cannot be excluded or limited, nor rights against the retailer from which the consumer purchased the product. This warranty gives a consumer specific legal rights, and the consumer may also have other legal rights which vary from State to State or Country to Country or Province to Province. The consumer may assert any such rights at his sole discretion.

### Additional information

Accessories, Consumables and end-user replaceable parts can be purchased, if locally available, as described in T-fal internet site.

<b>CANADA</b>	GROUPE SEB CANADA 345 Passmore Avenue Toronto, ON M1V 3N8	<b>MEXICO</b>	Groupe Seb Mexico S.A de C.V. Goldsmith 38 Desp. 401 Col. Polanco Delegacion Miguel Hidalgo 11 560 Mexico D.F. MEXICO	<b>U.S.A.</b>	GROUPE SEB USA 2121 Eden Road Millville, NJ 08332
	<b>1-800-418-3325</b>		<b>(01800) 112 83 25</b>		<b>800-526-5377</b>

 : [www.t-fal.com](http://www.t-fal.com)