

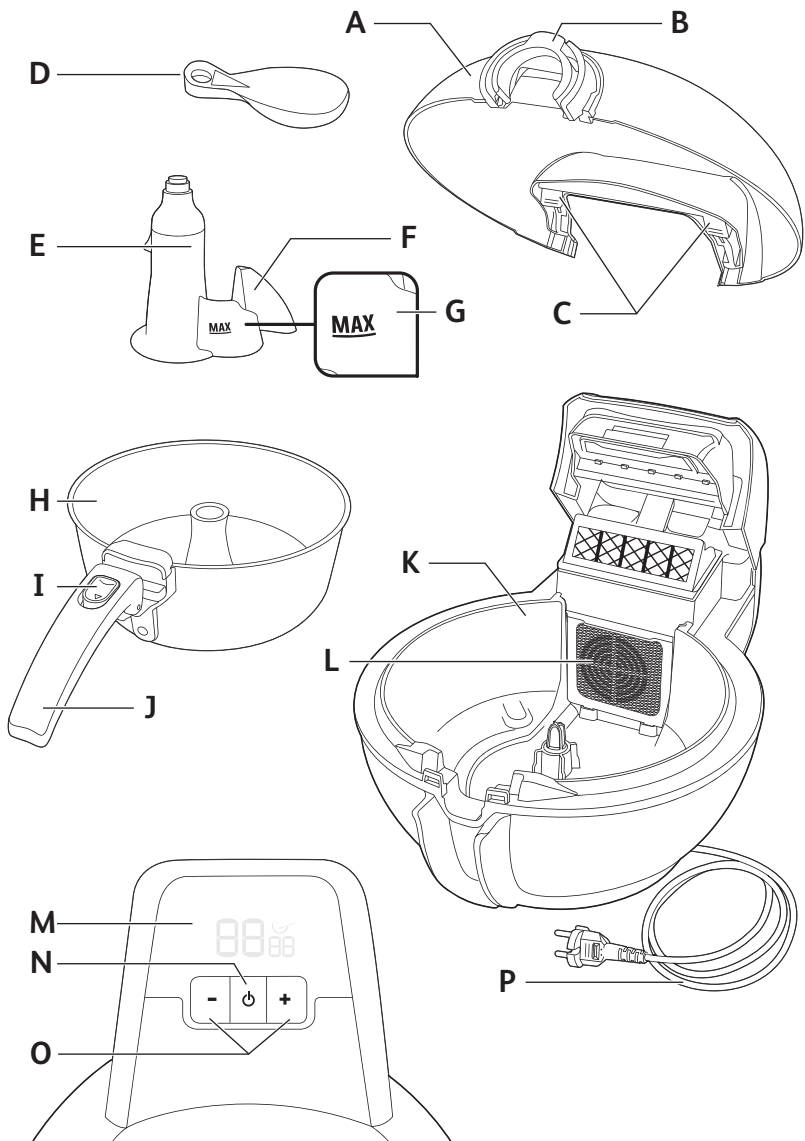
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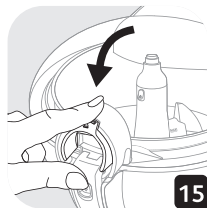
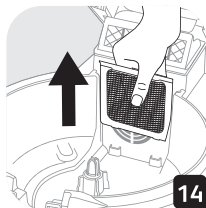
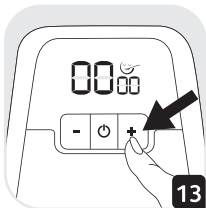
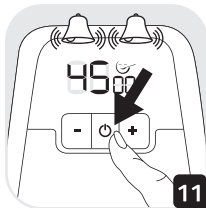
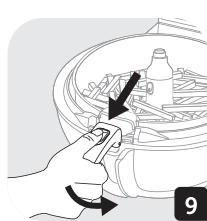
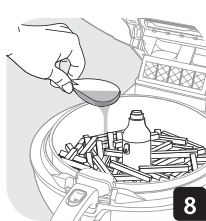
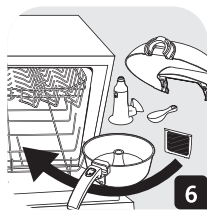
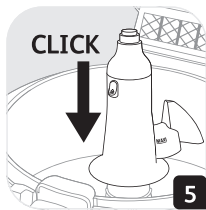
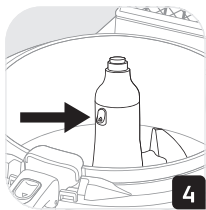
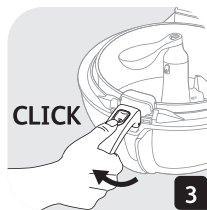
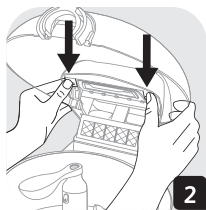
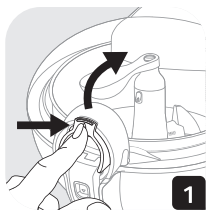
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ActiFry express XL

www.tefal.com






Important recommendations

SAFETY INSTRUCTIONS

- This product has been designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- Read these instructions carefully and keep them in a safe place for future reference.
- This appliance is not intended to be operated using an external timer or separate remote control system.
- Do not use the appliance if it or the power cord is damaged or if it has fallen and has visible damage or appears to be working abnormally. If this occurs, the appliance must be sent to an Approved Service Centre.
- If the power cord is damaged, it must be replaced by the manufacturer, an approved After-Sales Service or a similarly qualified person, in order to avoid any danger. Never take the appliance apart yourself.
- 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.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Children under the age of 8 years should not use this appliance unless continuous supervision by a responsible adult is given. Cleaning and user maintenance shall not be made by children unless they are older than 8 years and supervised. Keep the appliance and its cord out of reach of children less than 8 years.
-  Certain parts of the appliance can become hot when the appliance is operating, which could cause burns. Do not touch the hot surfaces of the appliance (the lid, visible metal parts, etc).
- Children should not clean or perform maintenance procedures on the appliance unless they are supervised by a responsible adult.
- Do not use the appliance close to inflammable materials (blinds, curtains, etc), nor close to an external heat source (gas hob, hotplate, etc).

- This appliance is intended to be used only in the household. It is not intended to be used in the following applications, and the guarantee will not apply for:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses inns,
 - clients in hotels, motels and other residential type environments,
 - bed and breakfast type environments.
- Do not immerse the product in water or any other liquid.
- For your safety, this appliance conforms with applicable standards and regulations (Directives on Low Voltage, Electromagnetic Compatibility, Materials in contact with food, Environment, etc.).
- Check that the voltage of your mains network corresponds to the voltage given on the rating plate on the appliance (alternating current).
- Given that there are so many different standards, if the appliance is to be used in a country other than that in which it was bought, have it checked by Approved Service Centre.
- For models with detachable power cords, only use the original power cord.
- Do not use an extension lead. If you nevertheless decide to do so, under your own responsibility, use an extension lead that is in good condition and compatible with the power of the appliance.
- Use the appliance on a flat, stable, heat-resistant work surface away from water splashes.
- Do not let the power cord dangle.
- Do not unplug the appliance by pulling on the power cord.
- Always unplug your appliance: after use, to move it, or to clean it.
- In the event of fire, unplug the appliance and smother the flames using a damp tea towel.

- Never operate the appliance underneath kitchen cupboards.
- Never move the appliance when it still contains hot food.
- Never operate your appliance when empty.
- When using the appliance for the first time you may notice a harmless smell. This smell, which will not affect the appliance in any way, will quickly disappear.
- So as not to damage your appliance make sure you adhere to the quantities of ingredients and liquid given in the instruction booklet and recipe booklet.
- Never overload the tray and do not exceed the recommended quantities.
- Never leave your spoon in the appliance whilst it is on.
- Never put the paddle in without the bowl.
- Never exceed the height indicated by the maximum level marker on the paddle and the maximum mark on the tray.
- Never leave the appliance unattended whilst in operation.



Environment protection first!

- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➡ Leave it at a local civic waste collection point.

For the best results with your ActiFry, we advise following our recommendations on the type of potatoes and oil to use.

Which variety should I use?

As a general rule, we suggest that you use potatoes that have been recommended for chipping. In many supermarkets the information on the packaging tells you which varieties are suitable for making chips. We recommend varieties such as King Edward and Maris Piper for good results. When potatoes have been freshly harvested, they have a higher water content, we recommend cooking the chips for a few more minutes.

Where should I store potatoes?

The best place to store potatoes is in a dark cellar or cool cupboard (between 6 and 8°C), away from the light.

How should I prepare potatoes for ActiFry ?

To obtain the best results, you must ensure that the chips do not stick together. With this in mind, wash the whole potatoes and then cut them into chips using a sharp knife or chip cutter. The chips should be of equal size so that they cook at the same time. Wash the chipped potatoes in plenty of cold water until it runs clear in order to remove as much of the starch as possible. Dry the chips thoroughly using a clean highly absorbent tea towel. The chips must be perfectly dry before putting them in the ActiFry otherwise they will not turn crispy. To check that they are dry enough pat them with paper kitchen towel just before cooking. If there is any wetness on the paper dry them again. Remember the cooking time of the chips will vary according to the weight of chips and the batch of potatoes used.

How should I cut the potatoes?

The size of a chip influences how crunchy or soft it is. The thinner your chips, the more crunchy they will be and conversely, thicker chips will be softer inside. You can cut your chips to the following thickness and length according to your taste:

Thickness: American style: 8 x 8 mm / Thin: 10 x 10 mm / Standard: 13 x 13 mm

Length: Up to approx 9 cm.

In ActiFry the maximum recommended chip thickness is 13 mm x 13 mm
and a length of up to 9 cm.

What type of oil can I use?

You can use a wide variety of oils in ActiFry

- Standard oils: olive oil, grape seed oil, corn oil, groundnut (peanut) oil, sunflower oil, soya oil*
- Flavoured oils: oils infused with aromatic herbs, garlic, chilli, lemon...
- Speciality oils: hazelnut*, sesame*...

(*cook according to the manufacturers instructions)

Important recommendations

- Never operate your appliance when empty.
- Never overload the cooking pan comply with the recommended quantities.
- Always respect the maximum quantities of ingredients and liquids indicated in the instruction manual and recipe book.

DESCRIPTION

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

INSTRUCTIONS FOR USE

Before using for the first time

- On unpacking, make sure you remove the measuring spoon from the packaging.
- 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 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.
- Remove all stickers and packaging.
- Never immerse the appliance in water.
- Never turn on the appliance if the cooking pan is empty.

Preparing the food




To avoid damaging your appliance, please never exceed 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 whilst cooking food.

- Open the lid - fig.1.
- Remove the spoon inside the pan.
- Place the food 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

Starting the 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 circulation of hot air within the cooking enclosure. The paddle slowly rotates.
- The selected time is displayed and the minute by minute 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 stops cooking. To restart cooking, close the lid and press the  button.

After the lid has been open 2 minutes, the appliance requires resetting.

- 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.
- Unplug the appliance.

Note: The timer signals the end of cooking but does not switch off the appliance.

COOKING TIMES

The cooking times are given as an approximate 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.

Potatoes

| | Type | Quantity | Activify spoons of oil | Cooking time* (mins) |
|--|------------------|----------|------------------------|----------------------|
| Standard sized chips 10 mm x 10 mm (max length 9 cm) | 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 |

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* Freshly harvested potatoes may require a longer cooking time to obtain a crisper more golden brown result.

** For best results we recommend using frozen chips without any wheat flour batter coating as they tend to give less crisp results and the batter may fall off during cooking (check the ingredient list on the packet for details).

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 | Activify spoons of oil | Cooking time (mins) |
|---------------------------|--------|----------|------------------------|---------------------|
| Chicken nuggets | Fresh | 1200 g | None | 13-15 |
| | Frozen | 1200 g | None | 15-17 |
| Chicken drumsticks | Fresh | 4 to 6 | None | 20-22 |
| Chicken breast (boneless) | Fresh | 6 | None | 18-20 |
| Chicken breast (boneless) | Fresh | 9 | None | 22-24 |
| Meatballs | Frozen | 1200 g | 1 | 18-20 |

Frozen foods

| | Type | Quantity | Activify spoons 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 | Actifry spoons of oil | Cooking time (mins) |
|---------------------|--------|----------|-----------------------|---------------------|
| Calamari (battered) | Frozen | 500 g | None | 11-13 |
| Raw king prawns | Fresh | 450 g | None | 8-10 |

Vegetables

| | Type (fresh) | Quantity | Actifry spoons of oil | Cooking time (mins) |
|-------------------------|--------------|----------|-----------------------------------|---------------------|
| Courgettes/ Zucchini | Strips | 1200 g | 1 spoon oil + 150ml cold water | 25-30 |
| Peppers | Strips | 1000 g | 1 spoon oil + 150ml cold water | 20-25 |
| Mushrooms | Quarters | 1000 g | 1 | 16-18 |
| Tomatoes | Quarters | 1000 g | 1 spoon oil + 150ml cold water | 15-17 |
| Onions | Slices | 750 g | 1 | 18-20 |

Desserts

| | Type | Quantity | Actifry spoons 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 |

ACTIFRY COOKING HINTS AND TIPS

- Do not add salt to chips while the chips are in the pan. Only add salt once the chips are removed from the appliance at the end of cooking.
- When adding dried herbs and spices to Actifry, mix them with some oil or liquid. If you try sprinkling them directly into the pan they will just get blown around by the hot air system.
- Please note that strong coloured spices may slightly stain the paddle and parts of the appliance. This is normal.
- For best results, use finely chopped garlic instead of crushed garlic to avoid it adhering to the central paddle.
- If using onions in Actifry recipes, they are best thinly sliced instead of chopped as they cook better. Separate the onion rings before adding them to the pan and give them a quick stir so that they

are evenly distributed.

- With meat and poultry dishes, stop the appliance and stir the pan once or twice during cooking so that the food on top does not dry out and the dish heats evenly.
- Prepare vegetables in small pieces or stir fry size to ensure they cook through.
- This appliance is not suitable for recipes where the combined food and liquid content exceed the maximum level indicated on the removable paddle (eg. goulash, curries ...).

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 or any other liquid.

Do not use any corrosive or abrasive cleaning products.




The removable filter must be cleaned regularly.


To ensure the removable pan lasts 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.
- If food gets stuck or burnt onto the pan or paddle, leave them to soak in warm water before cleaning.

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. |

| Problems | Causes | Solutions |
|--|---|--|
| 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. |
| 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 or Rooster. |
| | 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. 6 to 7). |
| | 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. 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. 10. |
| 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: 0345 602 1454 - UK

(01) 677 4003 - ROI

or contact us via our web site: www.tefal.co.uk

TABLE OF ERROR CODES: ER.

| | | |
|------------|---|--|
| 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. |

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PROTECT THE ENVIRONMENT

- Your appliance has been designed to run for many years. However, when you decide to replace it, remember to think about how you can contribute to protecting the environment.
- Before discarding your appliance you should remove the battery from the timer and dispose of it at a local civic waste collection centre (according to model).
- The Approved Service Centres will take back any old appliances you may have so that they can be disposed of in accordance with environmental regulations.

