

Tefal®

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法國特福紅外線卡滋氣炸鍋
Infrared Air Fryer EY8228H0

www.tefal.com

安全指引

重要安全事項：

- 本產品只適用於家居環境。本裝置不適宜作以下用途，且以下用途將不在保用範圍之內：
 - 店舖、辦公室及其他工作環境的員工廚房區域；
 - 農舍；
 - 供酒店、汽車旅館及其他住宿環境的客人使用；
 - 民宿(住宿加早餐)類型環境。
- 肢體、感官或心智能力較弱，或者經驗或知識不足的人士(包括兒童)，除非有負責其安全的人士從旁監督，或已事先向其提供本裝置的使用指示，否則均不適宜使用本裝置。
- 兒童應有人從旁監督，以確保他們不會將本裝置當作玩具。
- 本裝置不適宜配合外置的計時開關(即外置計時器或獨立的遙控系統)使用。
- 為免發生危險，如電源線受損，必須交由生產商、認可服務中心，或具有相同資格的人士更換。
- ▲裝置運作時，可接觸的表面或呈高溫。請勿接觸發熱表面(視乎型號)。
- 清潔可拆出零件時，請使用非磨蝕性的海綿配洗潔精，或放入洗碗機清洗(視乎型號)。
- 請用濕海綿或布清潔裝置的內外。請參考使用說明內「清潔」一節。
- 本裝置最高可在海拔4000米使用。

請：

- 請閱讀並遵循本使用說明書，並妥善保存。
- 使用前，請移除裝置上所有包裝物料及宣傳標籤或貼紙，並請記得移除可拆內膽底下的全部物料(視乎型號)。
- 請檢查正在使用的電源電壓是否與裝置所標示的電源電壓相符(本裝置使用交流電)。
- 由於全球有多種不同制式，如要在購入地點以外國家使用本裝置，請先交由認可服務中心檢查。

- 如裝置的型號配搭可拆式電源線，請僅使用原裝電源線。
- 請務必將本裝置插入接地插座。
- 將裝置放在平坦、穩固、耐熱的表面，並避開水濺。
- 裝置使用後、或移動或清潔裝置時，務必要拔除電源。
- 如發生火警，應拔除裝置的電源，並用濕布滅火。
- 為免損壞裝置，請緊記遵循說明及食譜的指引；確保食材分量適當。

請勿：

- 如電源線受損，或曾經掉落並有明顯損壞，或有運作異常跡象，請勿使用裝置。如發生上述情況，請務必將裝置送交認可服務中心。
- 切勿使用延長電線。如務必要使用延長電線，須自行負責，請使用狀況良好並兼容本裝置電源制式的延長電線。
- 請勿讓電源線在半空晃蕩。
- 請勿用拉扯電線線的方式拔除裝置的插頭。
- 裝置內有熱食時，切勿搬動。
- 裝置內空時，切勿操作。
- 請勿在易燃物料(百葉簾、窗簾……)附近打開裝置電源，或將裝置放近外部熱源(燃氣煮食爐、鐵板等)。
- 請勿將任何易燃產品存放在裝置所在的家具附近或之下。
- 切勿自行拆開本裝置。
- 切勿將裝置浸水。
- 請勿使用任何強力清潔產品(特別是梳打性質的除染劑)，並勿使用鋼絲刷或百潔布。
- 請勿將裝置存放室外。應儲存於乾燥及通風的位置。

建議及資訊

- 本產品初次運作時，可能會釋出無毒氣味。然而不會影響運作，且會快速消失。
- 為保閣下安全，本裝置符合相關標準及規定(低電壓指令、電磁兼容性、與食品接觸之物料、環境等等)
- 本裝置僅適合家居使用，不宜用於室外。如將本裝置用於專業或不當用途，或不依照本說明使用，製造商將不負責，而產品保用亦會無效。
- 為閣下安全起見，請僅使用為本裝置而設的配件及零件。
- 確保馬鈴薯和薯條烹調溫度勿超過 180°C。
- 掌控烹調程序。請勿食用燒焦的食物。
- 建議油炸至微微金黃上色即可，勿炸至食物呈現褐色。
- 請將新鮮馬鈴薯存放於室溫 8°C 以上的環境中。
- 將馬鈴薯浸泡 15-20 分鐘以去除部分澱粉。

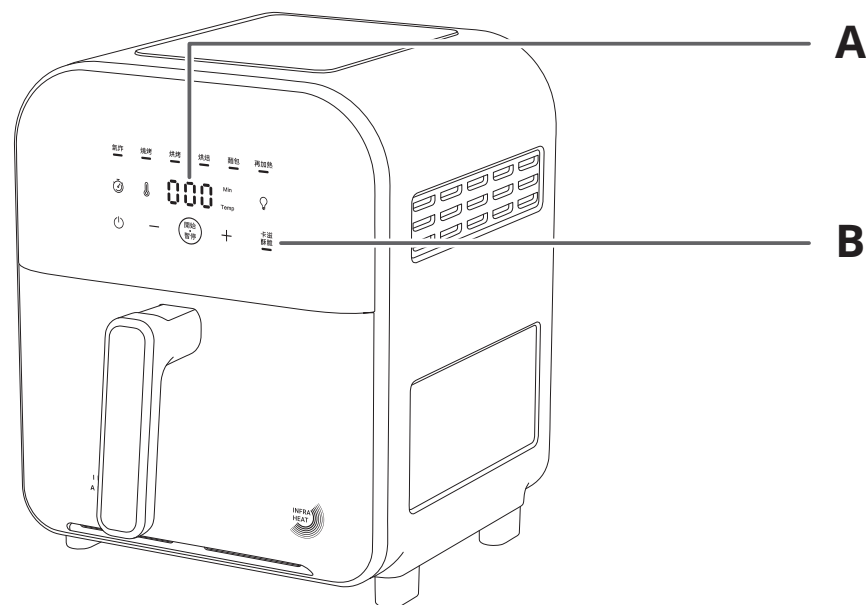
環保

- 丟棄本裝置前，請將計時器內的電池拆出並丟棄至當地的都市垃圾收集中心(視乎型號)。

環境保護最為優先！



- ① 本裝置包含可回收或循環再用的有價值物料。
- ➡ 請將本裝置棄置在所屬地區的家居垃圾收集站。



A

B

描述

- A. 計時器/溫度顯示
- B. 數碼觸控螢幕面板
- C. 可拆式底盤
- D. 酥炸籃
- E. 酥炸籃把手
- F. 可視窗口
- G. 注水區域

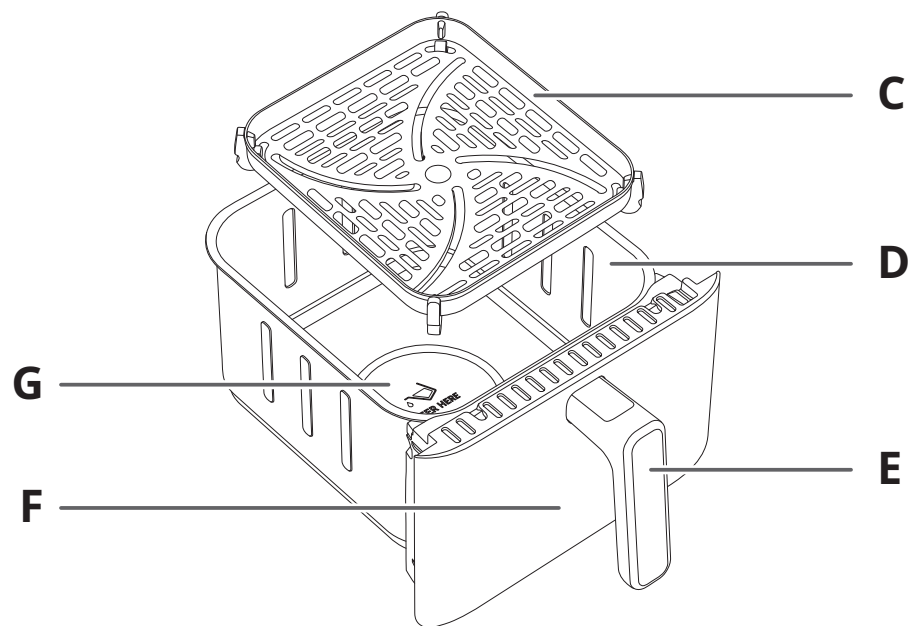
初次使用之前

1. 拆除所有包材。
2. 撕除任何裝置上的貼紙或標籤。
3. 使用熱水、少許洗碗精和不具磨蝕性的海綿徹底清潔酥炸籃和可拆式底盤。
注意: 酥炸籃及可拆式底盤不適用於洗碗機。
4. 用濕布擦拭裝置內外。裝置透過產生熱風來運作。請勿在酥炸籃 (D) 中倒入大量的油或放入油炸用油脂 (如整塊豬油)。

準備使用

1. 將裝置放於平坦穩定的耐熱工作表面, 避開水潑濺的位置。
2. 請勿在酥炸籃中倒入大量的油或過量液體。
請勿將任何東西放在裝置上方。這樣會阻礙氣流並影響熱風氣炸的效果。

自動烹調模式



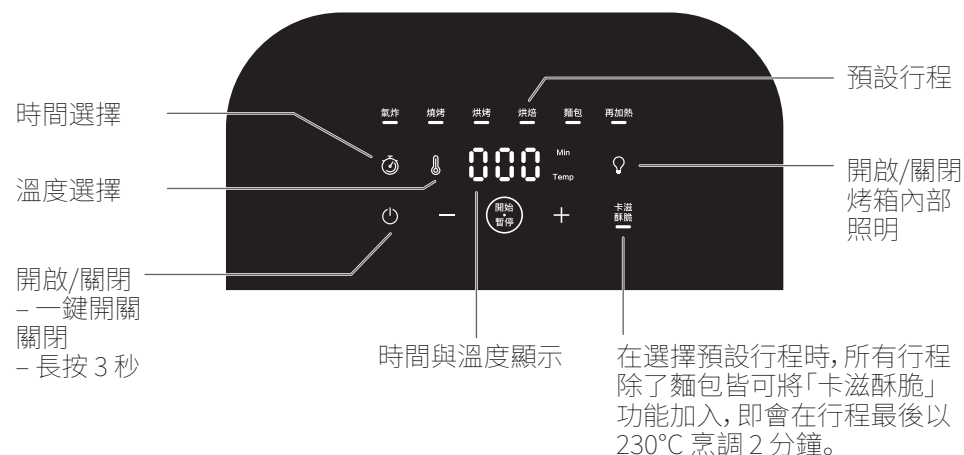
C

D

E

G

F



使用烹調行程

- 食譜建議請參閱「烹調指南」一節，以瞭解建議的烹調時間和份量。
- 按下一鍵開啟/關閉  按鈕以開啟本家電電源。
- 在放入食材前，請先取出酥炸籃，確定可拆式底盤放置妥當，平放於酥炸籃中。請確定可拆式底盤妥當地放置於酥炸籃底部。
- 將食材放入酥炸籃，請注意不要裝入過多食材，否則可能會影響烹調料理效果。
- 將酥炸籃推入本家電。

注意：僅使用酥炸籃把手抓握酥炸籃 (尤其在處於高溫情況下)，以免燙傷。

使用烹調行程

預設行程	溫度 (C)	時間 (分鐘)
卡滋酥脆	230	2
麵包	200	2
燒烤	200	7
氣炸	190	20
烘烤	175	20
烘焙	160	15
再加熱	150	5

- 選擇可選用的預設行程。
- 溫度可依照需求使用加號  和 減號  按鈕調整；溫度選擇範圍橫跨 70°C 至 200°C。僅使用卡滋酥脆行程的情況下溫度會達到 230°C。
- 按下「開始/暫停」按鈕  開始烹調。螢幕上會顯示計時並開始倒數。Ex. 02:00 
- 若要修改烹調時間，請按下計時器按鈕 ，接著使用加號  和 減號  按鈕，將時間設定在 1 至 60 分鐘範圍內。
- 會以分鐘為單位顯示倒數時間，整個烹調程序期間烤箱內部照明都會亮起。若要開啟或關閉烤箱照明，請隨時按下烤箱照明圖示 。
- 若要暫停烹調，請按下「開始/暫停」按鈕 ；再按一次即可繼續烹調。
- 若要取消烹調，請按下開啟/關閉按鈕 。
- 若要完全關閉本家電，請按住開啟/關閉按鈕  3 秒鐘或直到螢幕關閉。
- 如果在烹調期間取出酥炸籃，則本家電會暫停烹調。推回酥炸籃便會自動繼續烹調。
- 完成後，裝置會發出嗶聲，烤箱內部照明也會熄滅，螢幕會顯示烹調行程結束，尚餘 0 分鐘。

- 請確認食物達到安全食用溫度。如果需要進行額外烹調，請將酥炸籃推回本家電並隨之調整時間，再次開始烹調作業。
- 取出酥炸籃時，請務必將高溫酥炸籃放置在耐熱表面上。
- 在未使用情況下，5 分鐘後會自動關閉本家電。
- 在前一次烹調行程結束後，可立即進行下一次烹調。

烹調指南

基本烹調設定指南：

- 下表概述建議的常見食材烹調設定。注意：
- 所述烹調時間僅供參考；實際烹調成果可能依食物種類、大小、形狀、份量和品牌而有所不同。
- 調整時間以符合您的個人偏好。
- 本家電的照明視窗可便於監控烹調進度。
- 若為 1 或 2 人份的食材量，通常不需要搖晃酥炸籃。較大份量則可能需要搖晃或翻攪食材以利均勻烹調。只要手握把手取出酥炸籃，搖晃食材，而後將其推回繼續烹調即可。

重要烹調秘訣：

- 無需預熱；立即開始烹調。

「卡滋酥脆」行程：

使用「卡滋酥脆」行程加強料理口感。此功能可結合六種烹調行程使用，或單獨用於加強料理最終的酥脆程度。此功能可在烹調週期結束時，以 230°C 的紅外線再加熱兩分鐘。適合讓食物表面形成炙燒感的效果，適用於料理雞翅、牛排和蔬菜，增加料理風味與口感。

水蒸區功能：

水蒸區為料理過程注入蒸汽及增添水氣而設計，以提升料理成果。此功能適用於使蔬菜軟化及肉類多汁。只需將少於 30 公克 (1 液體盎司) 的水加入酥炸籃底部的指定水蒸區。此步驟並非所有料理烹調的必要步驟，僅用於提升特定食譜成效。烹調後請小心持握酥炸籃，因為水經烹調行程加熱後達高溫狀態。

烹調指南表

務必將食物烹調至安全可食用的溫度與狀態。

- 確認肉類/海鮮表面沒有多餘水分。只要使用廚房紙巾輕輕壓乾食材表面，去除多餘水分。
- 加入新鮮蔬菜和瘦肉乃至無脂肪的肉類時，輕輕拌勻 1 大匙 (15 毫升) 的橄欖油即可使料理更加美味。
- 若為已煮熟的冷凍食品，可直接從冷凍庫放入酥炸籃無須退冰，且無需額外加油 (除非製造商另有烹調指示)。
- 若為已煮熟的冷凍食品，請務必遵循製造商的指示，並衡量將食品製造商的建議溫度降低約 5-10 °C，因為本家電烹調效率較傳統烤箱更佳。
- 由於甜醃料和醬油燃點低，容易燒焦，因此僅可於烹調完畢後加入料理。

烘焙秘訣：

無論是從頭開始烘焙或使用現成麵團，請以比食譜建議溫度低 5-10°C 的溫度烘焙，因為本家電的精巧設計可加快加熱速度。透過觀看視窗監控料理進度。

- 若要烘焙蛋糕或鹹派，請將可安心用於烤箱的容器放入酥炸籃內。請務必小心握持，因為容器會處於高溫。
- 提醒：請勿放入過大麵團，以免發酵過大，觸及腔體頂部

冷凍食品或現成食品：

依製造商的指示開始烹調，但請做好準備，可能需減少烹調時間。使用觀看視窗監控料理進度。

務必將食物烹調至安全可食用的溫度與狀態。

食物	份量	行程	卡滋酥脆	烹調時間
雞肉				
雞胸	8盎司 x 2件	烘烤	可加	15-18 分鐘
全雞	3 磅	烘烤	不用	60 分鐘
雞翅	10-12 件	燒烤	可加	15-18 分鐘
冷凍雞塊	10-12 件	燒烤	可加	10-12 分鐘
肉類				
紐約客牛排	1.5 吋 x 1 件	燒烤	可加	7-10 分鐘
肋眼牛排	1.5 吋 x 1 件	燒烤	可加	10-12 分鐘
羊排	4-6 件	燒烤	可加	6-8 分鐘
無骨豬排	4 件	燒烤	可加	8-10 分鐘
牛肉漢堡	6 盎司 x 4 件	燒烤	可加	12-15 分鐘
海鮮				
鮭魚	4 盎司 x 2 件	氣炸	可加	10-12 分鐘
扇貝	8 片	烘烤	不用	5-8 分鐘
去殼蝦	8 盎司	烘烤	不用	7-8 分鐘
冷凍燜燒蝦	10-12 片	燒烤	不用	8-10 分鐘

食物	份量	行程	卡滋酥脆	烹調時間
蔬菜				
冷凍薯條	10 盎司	烘烤	不用	12-15 分鐘
褐皮大馬鈴薯	2 個	烘烤	不用	35-40 分鐘
迷你胡蘿蔔	8 盎司	氣炸	不用	10-12 分鐘
甜椒	12 盎司	燒烤	可加	8-10 分鐘
切成四等分的蘑菇	8 盎司	氣炸	不用	8-10 分鐘
小朵青花菜	8 盎司	燒烤	可加	5-6 分鐘
小朵花椰菜	14 盎司	烘烤	可加	10-12 分鐘
對半切的孢子甘藍	12 盎司	氣炸	可加	6-8 分鐘
四季豆	8 盎司	氣炸	不用	5-6 分鐘
麵包				
切片白麵包	2 片	麵包	不用	2-4 分鐘
對半切的貝果	2 件	麵包	不用	2-3 分鐘
對半切的英式馬芬	4 件	麵包	不用	2-3 分鐘
再加熱				
切片披薩	2 片	再加熱	不用	5 分鐘
現成麵團 (遵循製造商指示)				
現成比司吉麵團	4-6 件	烘焙	不用	10-12 分鐘
現成餅乾/曲奇餅麵團	6-8 件	烘焙	不用	10-12 分鐘

秘訣

- 體積較小的食物通常所需料理時間會短於體積較大的食物。
- 量較多的食物所需烹調時間僅略長，量較少的食物所需烹調時間僅略短。
- 在烹調中途搖晃體積較小的食物，可以讓烹調成果更好，並防止食物受熱不均。
- 新鮮的馬鈴薯添加一點油可達到更酥脆的效果。加入一匙油後，氣炸馬鈴薯幾分鐘即可。
- 建議在裝置中不要烹調過度油膩的食物。
- 可用烤箱烹調的點心也可用此裝置烹調。
- 烹調薯條最佳的建議份量為 300 公克。
- 使用市售千層酥皮和塔皮可快速輕鬆製作出包餡的點心。
- 若您想烤蛋糕或鹹派，或是想炸易碎或包餡的食材，請將烤盤放入裝置的酥炸籃中。您可以使用矽膠、赤陶烤盤。
- 您也可以使用本裝置將食物再加熱。若要再加熱食物，請依食物大小和類型調整烹調時間。基於健康考量，請務必將設定設為讓食物中心達到 75°C 至少 2 分鐘。

自製薯條

- 我們建議使用冷凍薯條，以達到最佳成果。若您想製作自製薯條，請按照下列步驟。
1. 選擇建議用於製作薯條的馬鈴薯品種。馬鈴薯削皮後，切成厚度相同的條狀。

- 將薯條浸泡在冷水中至少 30 分鐘，瀝乾後以乾淨的高吸水性毛巾吸乾水份。再以廚房紙巾輕輕壓乾。烹調前薯條需為全乾狀態。
- 在乾燥的碗中倒入 1 大匙油（植物油、葵花油或橄欖油），放入薯條混和直到薯條表面沾滿油。
- 用手指或廚房用具從碗中取出薯條，讓多餘的油留在碗中。將薯條放入酥炸籃。
注意：請勿將裝有沾油薯條的容器一次直接倒入酥炸籃中，否則多餘的油最終會留在內鍋底部。
- 根據「烹調指南」一節中的說明炸薯條。

清潔

每次使用後，請清潔裝置。

酥炸籃和可拆式底盤皆有不沾塗層。請避免使用金屬廚房用具或具磨蝕性的清潔工具清理，因為可能會破壞不沾塗層。

- 從牆上插座拔除插頭，讓裝置冷卻。注意：移除酥炸籃，讓裝置能更快速冷卻。
- 用濕布擦拭裝置外側。
- 使用熱水、少許洗碗精和不具磨蝕性的海綿清潔酥炸籃和可拆式底盤。您可以使用去油清潔劑去除任何殘留污垢。
注意：酥炸籃及可拆式底盤不適用於洗碗機。
秘訣：若污垢黏在酥炸籃底部或可拆式底盤上，請裝入熱水和少許洗碗精。浸泡酥炸籃和可拆式底盤約 10 分鐘。接著沖洗乾淨並晾乾。
- 用濕布和熱水擦拭裝置內部。
- 請勿將裝置浸在水中或任何液體中。

存放

- 拔除裝置電源，讓裝置冷卻。
- 確認所有部分均乾淨且乾燥。

保固和服務

若您需要服務或資訊，或您有疑問，請至 www.tefal.com 造訪 Tefal 網站，或是聯繫您所在國家的 Tefal 客戶服務中心。您可以在全球保固說明書中找到電話號碼。若您的國家沒有客戶服務中心，請洽詢您當地的 Tefal 經銷商。

疑難排解

若您使用裝置遭遇任何問題，請至 www.tefal.com 參閱常見問題列表，或是聯繫您所在國家的客戶服務中心。

問題	解決方案
指示燈未亮起。	檢查電源線組與裝置的連接。 檢查與電源插座的連接。 如果問題仍未解決，請嘗試將裝置連接到不同的電源插座。
您的食物未徹底煮熟。	放入食物時，確認溫度指示燈亮起。 如果煮食溫度尚未調整，請再次調整。
您的食物未均勻煮熟。	在烹飪期間將酥炸籃拉出並攪拌食物。 確保食物份量不超過表格所示的最高份量（請參閱「烹調指南」一節）。
您的 Tefal 健康氣炸鍋比平常產生更多煙霧。	煙量取決於所烹調食材的脂肪或油分。 為避免烹飪時冒出過多油煙，您可： • 切走多餘的脂肪 • 避免使用過多醃料或醬料烹調食材。 • 使用前，確保已妥善清潔您的磨碎器具。您亦可以在每項程序之間擦拭磨碎器具，以清除殘留的脂肪和碎屑。 使用後請清潔酥炸籃和可拆式底盤。
錯誤代碼 E3 亮起。	請聯絡 Tefal 認可服務中心。
錯誤代碼 E4 亮起。	請聯絡 Tefal 認可服務中心。

如果您的裝置仍然無法正常運作，請聯絡 Tefal 認可服務中心。

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

- This appliance is intended to be used in household only. 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;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended to be operated by means of an external timer or a separate remote control system.
- If the power supply cord is damaged, it must be replaced by the manufacturer, an authorised service centre or a similarly qualified person in order to avoid any danger.
-  The temperature of accessible surfaces may be high when the appliance is operating. Do not touch the hot surfaces of the appliance (depending on model).
- Clean removable parts with a nonabrasive sponge and dishwashing liquid. Do not clean them in a dishwasher (depending on model).

- Clean the inside and the outside of the appliance with a damp sponge or cloth. Please refer to the «Cleaning» section of the instructions for use.
- The appliance can be used up to an altitude of 4000m.

Do

- Read and follow the instructions for use. Keep them safe.
- Remove all packaging materials and any promotional labels or stickers from your appliance before use. Be sure to also remove any materials from underneath the removable bowl (depending on model).
- Check that the voltage of your mains network corresponds to the voltage given on the rating plate on the appliance (alternative current).
- Given the diverse standards in effect, if the appliance is used in a country other than that in which it is purchased, have it checked by an approved Service Centre.
- For models with detachable power cords, only use the original power cord.
- Always plug the appliance into an earthed socket.
- Use the appliance on a flat, stable, heat-resistant work surface away from water splashes.
- 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.
- To avoid damaging your appliance, please ensure that you follow recipes in the instructions and recipe book; make sure that you use the right amount of ingredients.

Do not

- 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.
- 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 compliant with the power of the appliance.
- Do not let the power cord dangle.
- Do not unplug the appliance by pulling on the power cord.
- Never move the appliance when it still contains hot food.
- Never operate your appliance when empty.
- Do not switch on the appliance near to flammable materials (blinds, curtains...) or close to an external heat source (gas stove, hot plate etc.).
- Do not store any inflammable products close to or underneath the furniture unit where the appliance is located.
- Never take the appliance apart yourself.
- Do not immerse the product in water.
- Do not use any powerful cleaning products (notably soda based strippers), nor brillo pads, nor scourers.
- Do not store your appliance outside. Store it in a dry and well ventilated area.

Advice/information

- When using the product for the first time, it may release a non-toxic odour. This will not affect use and will disappear rapidly.
- For your safety, this appliance conforms with applicable standards and regulations (Directives on Low Voltage, Electromagnetic Compatibility, Materials in contact with food, Environment, etc.).
- This appliance is designed for domestic use only and not outdoor. In case of professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee does not apply.
- For your safety, only use the accessories and spare parts designed for your appliance.
- Ensure the temperature does not exceed 180°C for potatoes and French fries.
- Control the cooking process. Do not eat burnt food.
- We advise frying to a slightly golden color instead of brown color.
- Store your fresh potatoes in a room above 8°C.
- Soak the potatoes for 15-20 minutes to reduce the amount of starch.

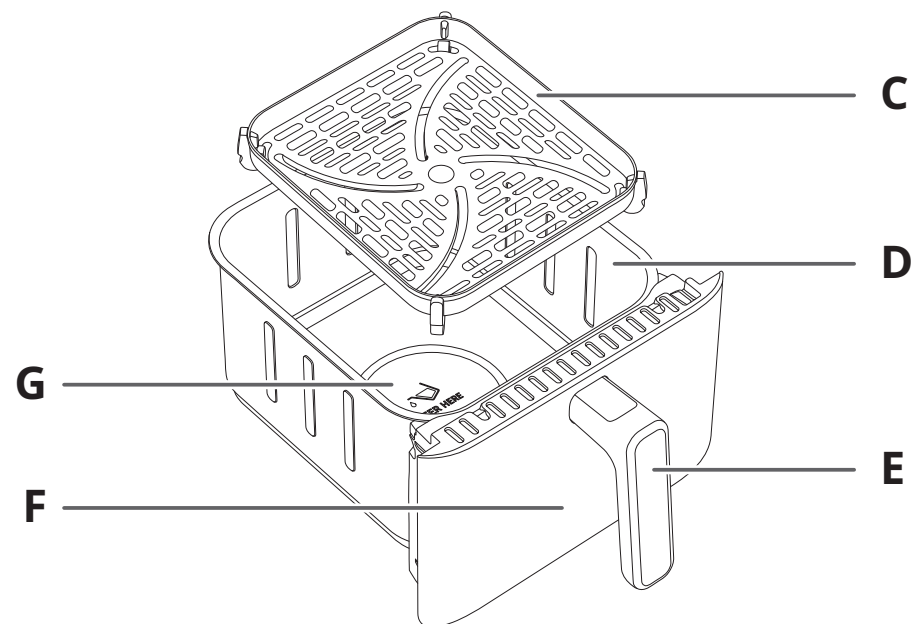
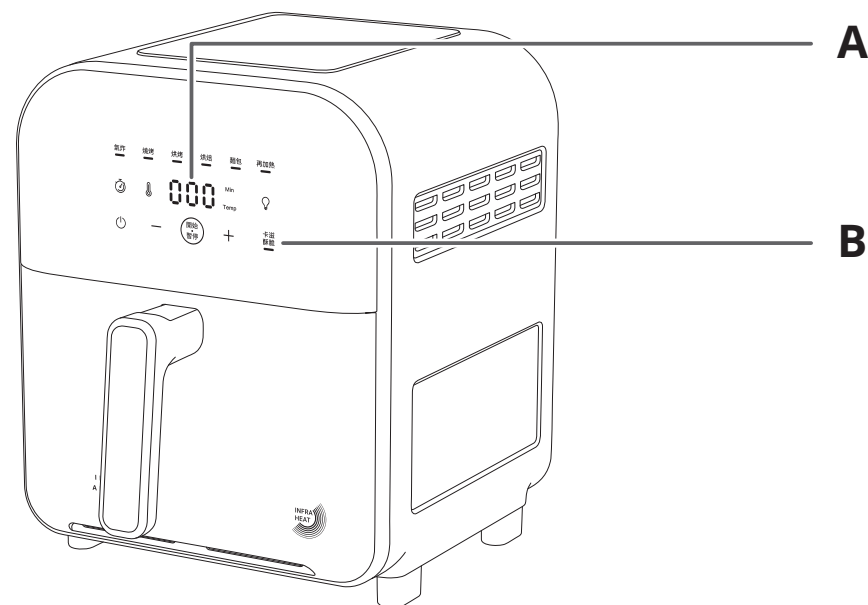
Environment

- Before discarding your appliance, the battery from the timer has to be removed and disposed at a local civic waste collection centre or an approved service centre. (depending on model).

Environment protection first!



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



DESCRIPTION

- A. Timer/ Temperature Display

B. Digital Touchscreen Panel

C. Removable Basket

D. Bowl
- E. Bowl Handle

F. Visible Window

G. Water Fill-Up Area

BEFORE FIRST USE

1. Remove all packaging materials.

2. Remove any stickers or labels from the appliance.

3. Thoroughly clean the bowl and the removable basket with hot water, some washing-up liquid and a non-abrasive sponge.
- Warning: the bowl and the removable basket are not dishwasher safe.**

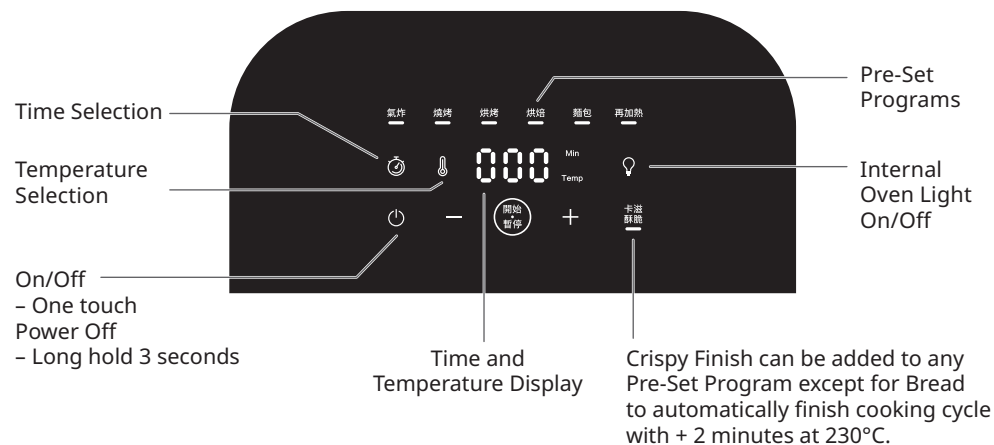
4. Wipe the inside and outside of the appliance with a damp cloth. The appliance works by producing hot air. Do not fill the bowl (D) with oil or frying fat.

PREPARING FOR USE

1. Place the appliance on a flat, stable, heat-resistant work surface away from water splashes.

2. **Do not fill the bowl with oil or any other liquid.**
Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

AUTOMATIC COOKING MODES



USING THE COOKING PROGRAMS

1. For a variety of recipes, refer to the 'Cooking Guide' section for recommended cooking times and quantities.

2. Press the One-Touch On/Off button to power on the appliance.

3. Before adding ingredients, remove the bowl to ensure the removable basket is properly secured and level within the bowl. Please make sure the Removable basket is placed at the bottom of the bowl.

4. Place the food ingredients into the bowl, taking care not to overfill it, as this may compromise cooking quality.

5. Reinsert the bowl into the appliance.
- Caution:** Handle the bowl by its handle only, especially when hot, to avoid burns.

USING THE COOKING PROGRAMS

Pre-set Program	Temp (C)	Time (Min)
Crispy Finish	230	2
Bread	200	2
Broil	200	7
Air Fry	190	20
Roast	175	20
Bake	160	15
Reheat	150	5

1. Select from the Pre-Set Programs available

2. Adjust the temperature as needed using the PLUS + and MINUS - buttons; temperature options range from 70°C to 200°C. Only when using the Crispy Function program will the temperature reach 230°C.

3. Press the Start/Pause button to begin. The timer will display on the screen and start count down. Ex. 020

4. To modify the cooking time, press timer button, then use the PLUS + and MINUS - buttons, setting the timer between 1 to 60 minutes.

5. The countdown will show in minutes, and the Internal Oven Light will illuminate throughout the cooking process. To toggle the Oven Light on or off, press the Oven Light icon at any time.

6. To pause the cooking, press the Start/Pause  button; press it again to resume.
7. To cancel cooking, press the On/Off button  once.
8. To turn off the appliance completely, press and hold the On/Off button  for 3 seconds or until the display turns off.
9. If the bowl is removed during cooking, the appliance will pause. Reinsert the bowl to automatically resume cooking.
10. Upon completion, the unit will sound a beep, the Internal Oven Light will turn off, and the display will indicate the end of the cooking cycle with 0 min.
11. Verify that the food has reached a safe consumption temperature. If additional cooking is needed, return the bowl to the appliance and adjust the timer accordingly and start the cooking operation again.
12. When removing the bowl, always set the hot bowl on a heat-resistant surface.
13. The appliance has a 5-minute auto-shutoff feature for safety after inactivity.
14. The appliance is immediately ready for the next batch of food once the previous batch is complete.

COOKING GUIDE

Basic Cooking Settings Guide:

- The table below outlines suggested cooking settings for common ingredients. Keep in mind:
- These timings are guidelines; actual results may vary based on food variety, size, shape, quantity, and brand.
- Adjust times to suit your personal preference.
- The appliance's lighted window allows for easy monitoring of the cooking progress.
- For 1 or 2 servings, shaking the bowl is usually not necessary. However, larger quantities might require shaking or turning for even cooking. Simply pull out the bowl by the handle, shake, and then slide it back to continue.

Key Cooking Tips:

- No preheating needed; start cooking right away.

Crispy Finish Program:

Enhance your dishes with the Crispy Finish Program. This feature can be combined with any pre-set program except for Bread to give your meals a final touch of crispiness. It works by adding an extra two minutes of Infra-Heat at 230°C at the end of the cooking cycle. Perfect for achieving a sear-like finish, it's ideal for chicken wings, steaks, and vegetables, enhancing both flavor and texture.

Water Zone Feature:

Enhance your cooking with the Water Zone, designed to infuse steam and add moisture. This feature is ideal for softening vegetables and plumping meats. Simply add no more than 30 grams (1 fluid ounce) of water to the designated Water Zone at the bowl's base. While this step isn't necessary for all cooking, it can elevate certain recipes. Exercise caution when handling the bowl post-cooking, as the water can become very hot.

COOKING GUIDE CHART

Always cook foods to safe temperature for consumption.

- Make sure the surface of the meats/seafood are dry. Simply pat the exterior with a paper towel to remove the moisture.
- When adding fresh vegetables and meats with lean to no fats, they can benefit from a light toss with 1 Tbsp/15ml of olive oil.
- For pre cooked frozen foods, place directly from freezer to bowl and no additional oil is needed (unless stated on the manufacturer's cooking instructions).
- For pre cooked frozen foods, always follow the manufacturer's instruction, and consider reducing the temperature by 5-10°C, as this appliance cooks much more efficiently than traditional ovens.
- Add sweet marinades and soy sauce only after cooking as they can burn easily due to their low burning points.

Baking Tips:

When baking from scratch or using pre-made doughs, lower the suggested recipe temperature by 5°C, as the appliance's compact design accelerates heating. Monitor through the visible window.

- To bake cakes or quiches, place an oven-safe dish inside the bowl. Always handle with care as dishes will be hot.
- Reminder : Not to put big size of dough to avoid rising too high and touch the top of cavity

Frozen foods or pre-made foods:

Start with the manufacturer's instructions but be prepared to reduce the cooking time. Use the visible window to monitor progress.

Always cook foods to safe temperature for consumption.

FOOD	SIZE	PROGRAM	CRISPY FINISH	COOK TIME
Chicken				
Chicken Breast	8 oz x 2 pcs	Roast	yes	15-18 min
Whole Chicken	3 lb	Roast	no	60 min
Chicken Wings	10-12 pcs	Broil	yes	15-18 min
Frozen Chicken Nuggets	10-12 pcs	Broil	yes	10-12 min
Meats				
New York Strip	1.5 inch x 1 pc	Broil	yes	7-10 min
Ribeye Steak	1.5 inch x 1 pc	Broil	yes	10-12 min
Lamb Chops	4-6 pcs	Broil	yes	6-8 min
Pork Loin Chops Boneless	4 pcs	Broil	yes	8-10 min
Beef Burgers	4 pcs	Broil	yes	12-15 min
Seafood				
Salmon	2 pcs	Air Fry	yes	10-12 min
Scallop	8 pcs	Roast	no	5-8 min
Shrimp, peeled	8 oz	Roast	no	7-8 min
Frozen Breaded Shrimp	10-12 pcs	Broil	no	8-10 min
Vegetables				
Frozen French Fries	10 oz	Roast	no	12-15 min
Russet large potato	2 pcs	Roast	no	35-40 min
Baby Carrot	8 oz	Air Fry	no	10-12 min
Sweet Bell Peppers	12 oz	Broil	yes	8-10 min
Mushroom Quartered	8 oz	Air Fry	no	8-10 min
Broccoli Florets	8 oz	Broil	yes	5-6 min
Cauliflower Florets	14 oz	Roast	yes	10-12 min
Brussel Sprouts Halved	12 oz	Air Fry	yes	6-8 min
French Beans	8 oz	Air Fry	no	5-6 min

FOOD	SIZE	PROGRAM	CRISPY FINISH	COOK TIME
Breads				
Sliced White Bread	2 pcs	Bread	no	2-4 min
Bagels Halved	2 pcs	Bread	no	2-3 min
English Muffin Halved	4 pcs	Bread	no	2-3 min
Reheat				
Pizza Slices	2 pcs	Reheat	no	5 min
Pre-made dough (Follow manufacturing instructions)				
Pre-made Biscuit dough	4-6 pcs	Bake	no	10-12 min
Pre-made cookie dough	6-8 pcs	Bake	no	10-12 min

TIPS

- Smaller foods usually require a slightly shorter cooking time than larger size foods.
- A larger amount of food only requires a slightly longer cooking time, a smaller amount of food only requires a slightly shorter cooking time.
- Shaking smaller size foods halfway through the cooking time improves the end result and can help prevent uneven cooking.
- Add some oil to fresh potatoes for a crispy result. After adding a spoon of oil, fry the potatoes within a few minutes.
- Do not cook extremely greasy foods in the appliance.
- Snacks that can be cooked in an oven can also be cooked in the appliance.
- The optimal recommended quantity for cooking fries is 300 grams.
- Use ready made puff and shortcrust pastry to make filled snacks quickly and easily.
- Place an oven dish in the appliance bowl if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients. You can use an oven dish in silicon, terracotta.
- You can also use the appliance to reheat food. To reheat food, please adjust the cooking time based on the food size and type. For health purpose, the settings must ensure that the core of the food reaches 75°C during at least 2 minutes.

MAKING HOME-MADE CHIPS

For the best results, we advise to use frozen chips. If you want to make home-made chips, follow the steps below.

1. Choose a variety of potato recommended for making chips. Peel the potatoes and cut them into equal thickness chips.
2. Soak the potato chips in a bowl of cold water for at least 30 minutes, drain them and dry them with a clean, highly absorbent tea towel. Then pat with paper kitchen towel. The chips must be thoroughly dry before cooking.
3. Pour 1 tablespoon of oil (vegetable, sunflower or olive) in a dry bowl, put the chips on top and mix until they are coated with oil.
4. Remove the chips from the bowl with your fingers or a kitchen utensil so that any excess oil stays behind in the bowl. Place the chips in the bowl.
Note: Do not tip the container of oil coated chips directly into the bowl in one go, otherwise excess oil will end up at the bottom of the bowl.
5. Fry the chips according to the instructions in the section Cooking guide.

CLEANING

Clean the appliance after every use.

The bowl and the removable basket have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the nonstick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down.
Note: Remove the bowl to let the appliance cool down more quickly.
2. Wipe the outside of the appliance with a damp cloth.
3. Clean the bowl and removable basket with hot water, some washing-up liquid and a nonabrasive sponge. You can use a degreasing liquid to remove any remaining dirt. The bowl and removable basket are not dishwasher safe.
Tip: If dirt is stuck at the bottom of the bowl and the removable basket, fill them with hot water and some washing-up liquid. Let the bowl and the removable basket soak for approximately 10 minutes. Then rinse clean and dry.
4. Wipe inside of the appliance with hot water and a damp cloth.
5. Do not immerse the appliance in water or any other liquid.

STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.

GUARANTEE AND SERVICE

If you need service or information or if you have a problem, please visit the Tefal website at www.tefal.com or contact the Tefal Consumer Care Centre in your country. You can find the phone number in the worldwide guarantee leaflet. If there is no Consumer Care Centre in your country, go to your local Tefal dealer.

TROUBLESHOOTING

If you encounter problems with the appliance, visit www.tefal.com for a list of frequently asked questions or contact the Consumer Care Centre in your country.

Problems	Solutions
No indicator light is ON.	Check the connection of power cable set to the appliance. Check the connection to the wall socket. If the problem persists, try connecting the unit to different electrical outlet.
Your food is not properly cooked.	Ensure that the temperature indicator light is ON when adding food. Adjust again the cooking temperature if it is not already the case.
Your food is not evenly cooked.	Slide out the bowl and stir the food during cooking. Ensure food quantity does not exceed the maximum amount indicated in the table (see into section "Cooking Guide").
Your TEFAL air-fryer is producing more smoke than usual.	The amount of smoke depends on the fattiness or oil content of the ingredients you are cooking. To prevent excessive smoke during cooking, you can: • Trim the excess fat • Avoid cooking ingredients with excessive marinade or sauce. • Make sure you have cleaned your grates properly before using it. You can also wipe them in between each cycle to remove residual fat and crumbs. Clean the bowl and the removable basket after used.
Error code E3 is ON.	Please contact Tefal Approved Service Centre.
Error code E4 is ON.	Please contact Tefal Approved Service Centre.

If your appliance is still not running properly, please contact Tefal Approved Service Centre.

限用物質含有情況標示聲明書

Declaration of the Presence Condition of the Restricted Substances Marking

設備名稱: 法國特福紅外線卡滋氣炸鍋 Equipment name: Tefal Infrared Air Fryer				型號 (型式):EY8228H0 Type designation (Type):		
單元 Unit	限用物質及其化學符號 Restricted substances and their chemical symbols					
	鉛 Lead (Pb)	汞 Mercury (Hg)	鎘 Cadmium (Cd)	六價鉻 Hexava- lent chro- mium (Cr ⁺⁶)	多溴聯苯 Polybrominat- ed biphenyls (PBB)	多溴二苯醚 Polybrominat- ed diphenyl ethers (PBDE)
電源線組	○	○	○	○	○	○
加熱管	○	○	○	○	○	○
內部配線	○	○	○	○	○	○
馬達、風扇	○	○	○	○	○	○
塑膠材質	○	○	○	○	○	○
電路板	—	○	○	○	○	○
備考1.	`超出0.1 wt %`及 `超出0.01 wt %`係指限用物質之百分比含量超出百分比含量基準值。					
Note 1:	“Exceeding 0.1 wt %” and “exceeding 0.01 wt %” indicate that the percentage content of the restricted substance exceeds the reference percentage value of presence condition.					
備考2.	`○`係指該項限用物質之百分比含量未超出百分比含量基準值。					
Note 2:	“○” indicates that the percentage content of the restricted substance does not exceed the percentage of reference value of presence.					
備考3.	`—`係指該項限用物質為排除項目。					
Note 3:	The “—” indicates that the restricted substance corresponds to the exemption.					