



Questo manuale d'istruzione è fornito da trovaprezzi.it. Scopri tutte le offerte per [Tefal EY5058 Easy Fry & Grill](#) o cerca il tuo prodotto tra le [migliori offerte di Friggitrici](#)



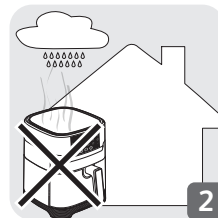
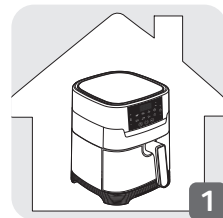
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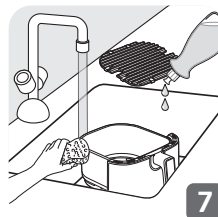
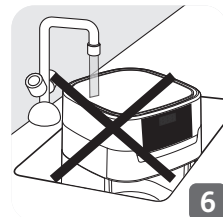
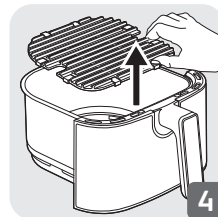
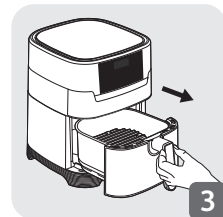
EASY FRY & GRILL DIGITAL

www.tefal.com
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1



2



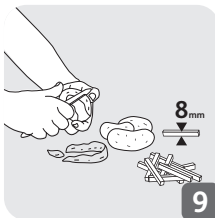
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3

3



MAX 800 g



9



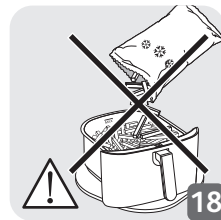
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MAX 800 g



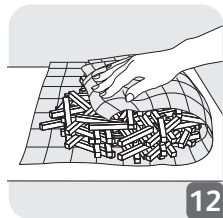
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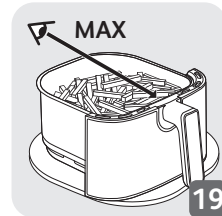
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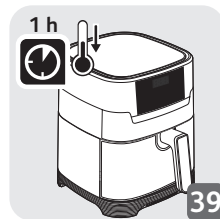
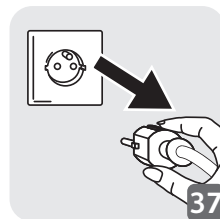
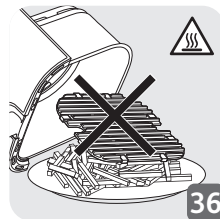
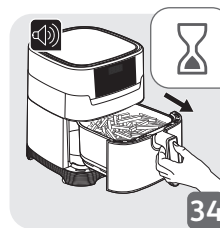
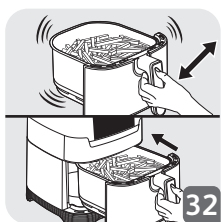
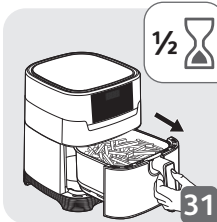
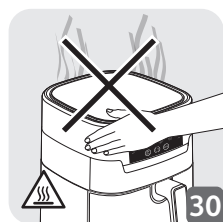
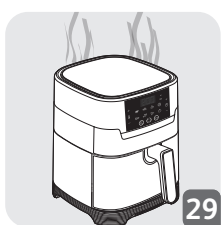
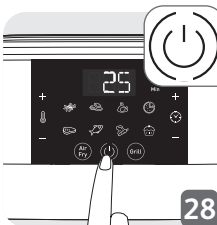
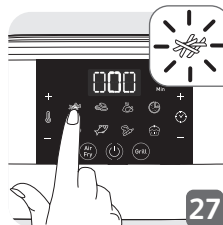
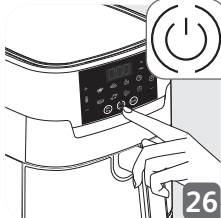
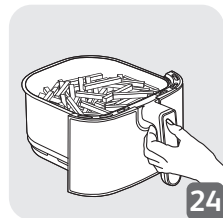
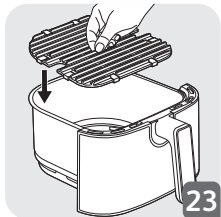
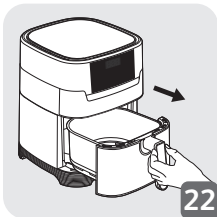
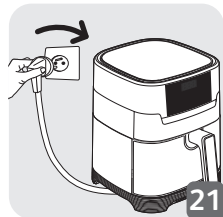
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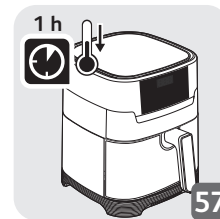
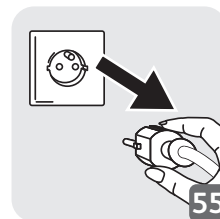
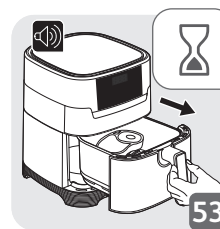
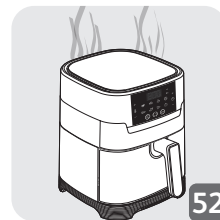
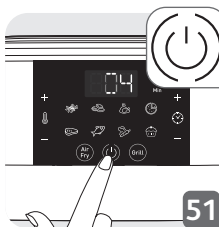
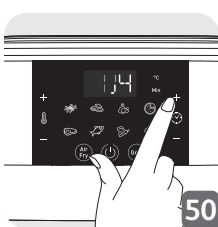
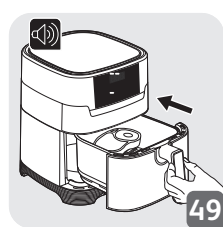
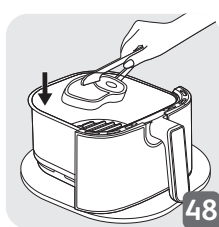
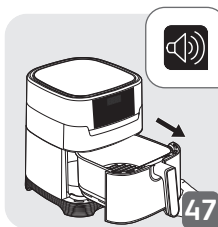
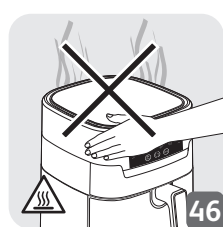
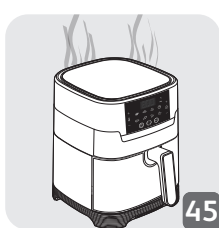
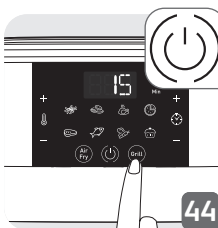
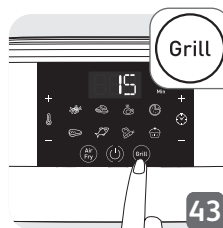
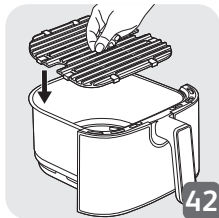
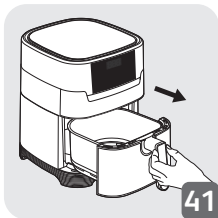
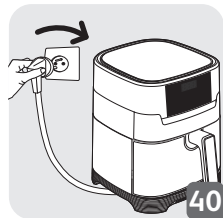
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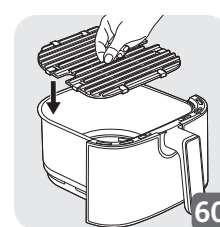
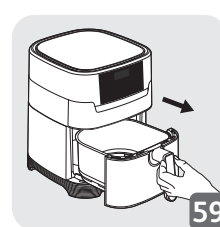
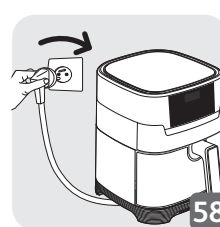
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Grill



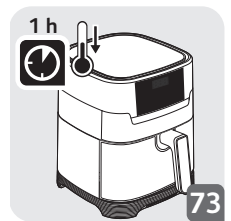
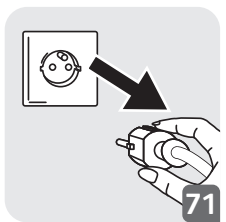
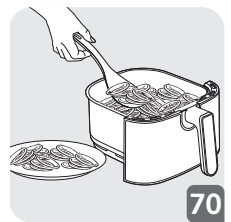
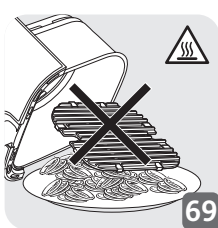
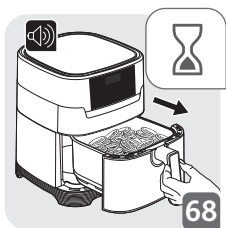
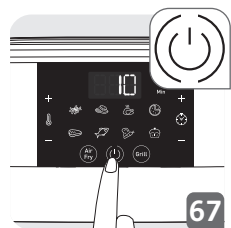
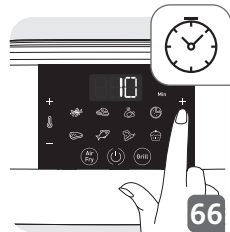
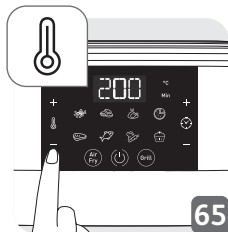
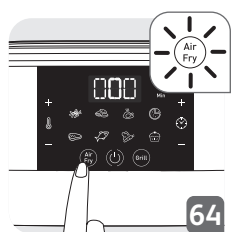
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Air Fry

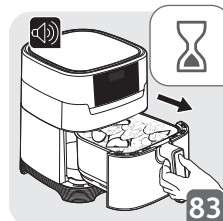
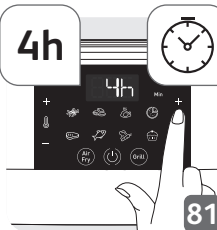
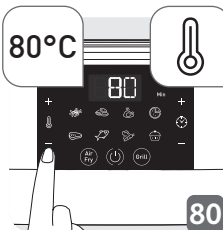
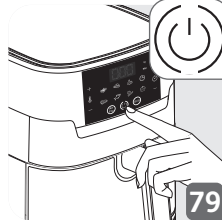
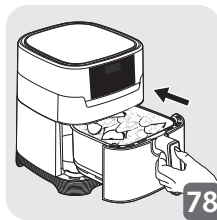
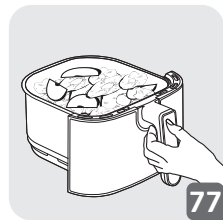
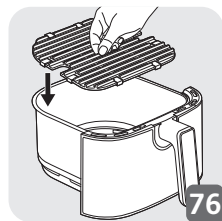
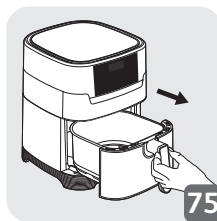
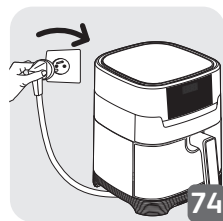


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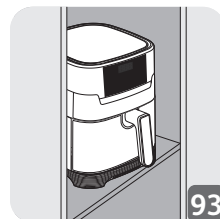
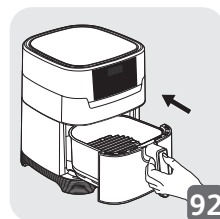
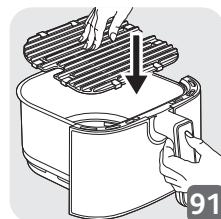
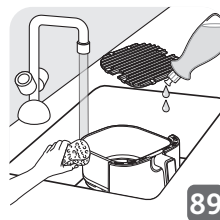
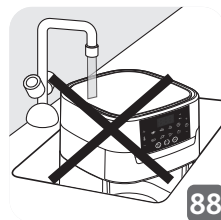
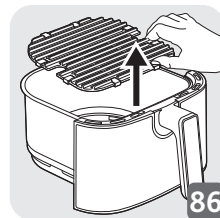
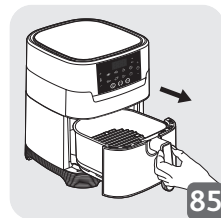
7



						MENU
	300 g - 800 g	15 - 25 min	200°C	✓		
	300 g - 800 g	22 - 27 min	200°C	✓		
	300 g - 800 g	22 - 32 min	200°C	✓		
	300 g - 700 g	16 - 20 min	200°C	✓		
	100 g - 500 g	12 - 19 min	180°C			
	1000 g	60 min	200°C			
	100 g - 600 g	7 - 15 min	200°C	✓		
	100 g - 500 g	6 - 10 min	180°C	✓		
	200g	8 - 10 min	200°C	✓		
	400 g	7 min	190°C			
	350 g	15 - 17 min	140°C			
	12 pieces	4 min	170°C			
	7 pieces	15 - 18 min	180°C			
	1/2 pieces	4 h	80°C			

STEP ❶		STEP ❷				
 = 		250 g	6 - 8 min	200°C		
		300 g	10 min	200°C		
		400 g	10 - 12 min	200°C		
		200 g	3 - 5 min	170°C		

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