

# Tefal<sup>®</sup>

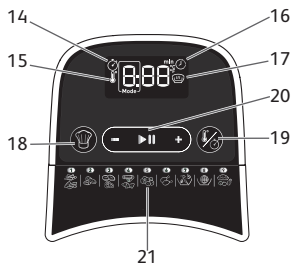
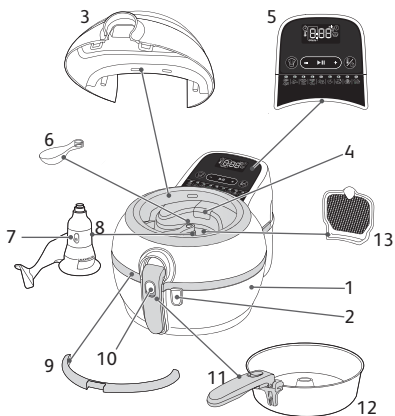
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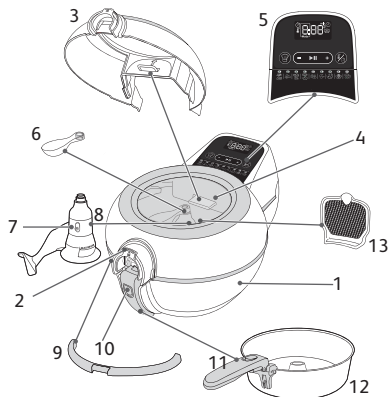
## Actifry Genius

[www.tefal.co.uk](http://www.tefal.co.uk)

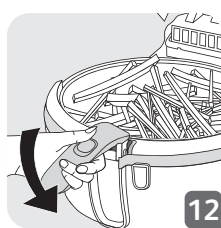
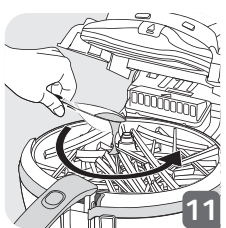
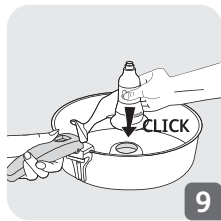
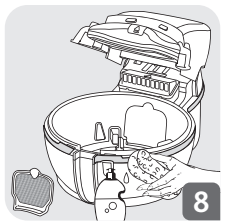
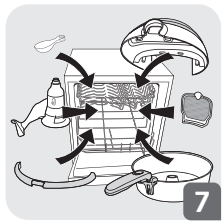
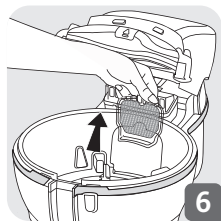
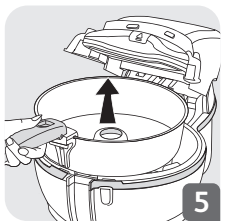
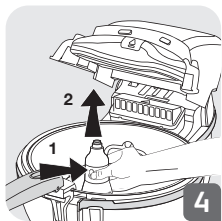
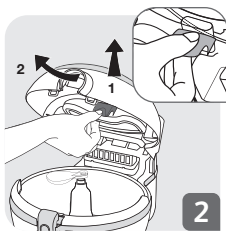
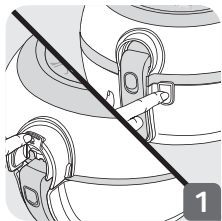
## ActiFry Genius 1.2 kg

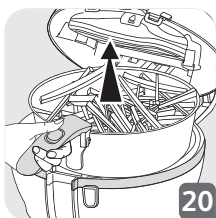
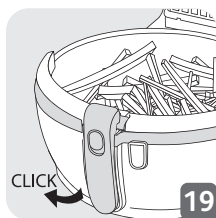
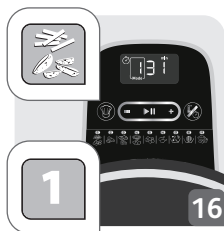


## ActiFry Genius 1.7 kg



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## Important recommendations

### Safety instructions

- The appliance can be used up to an altitude of 2000 m.
- This appliance has been designed for internal domestic use only; any professional use which does not conform to the instructions will release the manufacturer from all responsibility and the warranty will be deemed null and void.
- Read these instructions carefully and keep them in a safe place.
- This appliance is intended for domestic use only.
- This appliance is not intended to function using an external time-switch or a separate remote control system. Connected devices may be controlled via smartphone or tablet, according to the manufacturer's instructions.
- 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).
- All these removable parts may be cleaned in the dishwasher or with a non-abrasive sponge and dishwashing liquid.
- Clean the body of the appliance with a damp sponge and dishwashing liquid.
- Dry the parts carefully before reassembling.

- Children should not clean or perform maintenance procedures on the appliance unless they are supervised by a responsible adult.
- Do not use the instruction close to inflammable materials (blinds, curtains, etc), nor close to an external heat source (gas hob, hotplate, etc).
- This appliance is intended for domestic use 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 inns,
  - clients in hotels, motels and other residential type environments,
  - bed and breakfast type environments.
- Do not immerse the product in water.
- Never operate the appliance without the mixing paddle – unless specified in the ActiFry recipe – or the appropriate accessory.
- 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 (alternative 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 compliant 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.
- Never leave the appliance unattended whilst it is plugged in and switched on.

When using the product for the first time, it may release a non-toxic odour. This will not affect use and will disappear rapidly.

Do not overload the tray; stick to the recommended quantities.

- Your appliance is equipped with an automatic chip turner (depending on model). This chip turner should be used to cook chips. We also recommend using it for recipes that require a large quantity of food. The chip turner must be removed for liquid recipes.
- **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.**

## 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.

## ENVIRONMENT PROTECTION FIRST!



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

- |    |                                   |    |   |
|----|-----------------------------------|----|---|
| 1  | Base                              | 12 | Removable cooking pan                                 |
| 2  | Lid opening button                | 13 | Removable filter                                      |
| 3  | Lid                               | 14 | Cooking time  |
| 4  | Viewing window                    | 15 | Temperature   |
| 5  | Digital control panel             | 16 | Delayed start   |
| 6  | Measuring spoon                   | 17 | Keep warm   |
| 7  | Paddle release button             | 18 | Function mode to select a pre-programmed cooking mode |
| 8  | Removable mixing paddle           | 19 | Manual mode   |
| 9  | Removable turn-over ring          | 20 | Launch/pause the cooking                              |
| 10 | Cooking pan handle release button | 21 | Cooking modes   |
| 11 | Cooking pan handle                |    |   |

## INSTRUCTIONS FOR USE

**Before using for the first time**

- Remove all the stickers and any packaging.
- Open the lid by pressing on the lid opening button - fig.1 and press the catches to remove the lid - fig.2.
- Remove the measuring spoon.
- Lift the pan handle to a horizontal position until you hear a "CLICK" as it locks - fig.3.
- Remove the paddle by pushing the release button - fig.4.
- Take out the cooking pan.
- To remove the turn-over ring, pull the clips outwards, then lift it off.
- Remove the detachable filter - fig.6.
- All the removable parts are dishwasher safe - fig.7 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 washing up liquid - fig.8.
- Dry carefully before putting everything back in place.
- Reposition the paddle until you hear the «CLICK» - fig.9.
- To replace the turn-over ring, place it at the edge of the pan, centre it on the pan and press down until you hear a "CLICK".
- 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.

**NOTE:**

- **Never immerse the base in water or any other liquid.**
- **On first use, to obtain the best results from your new product, we advise you to prepare a recipe that cooks for 30 minutes or more.**

## 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.10.

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 food in the cooking pan, distributing it evenly, making sure that you respect the maximum quantity (see cooking tables p. 14 to p. 16) - fig.10.
- Add the oil to the food with the spoon (1 Actifyr Genius spoonful = 14 ml) - fig.11, spreading it evenly (see cooking tables p. 14 to p. 16).
- Unlock the handle and push it right back into its housing - fig.12.
- Close the lid - fig.13.

## COOKING

- Never operate your appliance when empty.
- Never overload the cooking pan. Comply with the recommended quantities.
- **This appliance is not suitable for recipes with a high-liquid content (eg. soups, cook-in sauces...).**
- **Never turn on the appliance if the cooking pan is empty.**



## Start cooking

- Open the lid - fig.1.
- Place the food in the cooking pan and do not exceed the maximum quantity (see Table of cooking times) and the Maxi level mark on the paddle for liquid recipes - fig.10.
- Prepare your ingredients as indicated in the recipe book. Place your ingredients into the cooking pan as per the instructions in your recipe.
- Release the handle and lower it fully into its housing - fig.12.
- Close the lid - fig.13.
- Plug the appliance into an electrical socket outlet. The appliance will emit 2 beeps and the screen will display 00 - fig.14.

## 2 ways of setting the cooking time:

### Automatic cooking mode:


The 9 cooking modes automatically adjust the cooking temperature and whether the paddle rotates according to the type of food selected.

- Select Function mode  - fig. 15.
- To select the cooking mode press the + button until the required mode 1 to 9 is displayed - fig. 16.
- Press start key  - fig. 17.
- Adjust cooking time by pressing +/- button.

**Note: Adjust the cooking time after starting the appliance.**

- When using the automatic cooking mode follow the instructions in the recipe book on where to position food in the pan.

**Note: The paddle does not turn at the beginning of cooking for modes 2, 3, 4, 5, 7, 8 and 9.**

- To stop or cancel the cooking mode, continually hold down the  key for 2 seconds and the screen will display 00 (fig. 14)



1. Chips and fries e.g potato chips, vegetable chips, potato wedges, ...



6. Chicken e.g drumsticks and wings, ...



2. Breaded snacks e.g chicken nuggets, breaded king prawns, ...



7. Wok\* e.g. fried rice with prawns, sauted beef, stir fry vegetables, ...



3. Battered snacks e.g. battered onion rings, battered calamari rings, ...



8. World food\* e.g lamb tajine, kebab, ...



4. Rolls e.g. pastry snacks like samosa, spring rolls, ...



9. Desserts e.g apples and pear compote, caramelised nuts, ...



5. Meatballs and vegetable balls

\*1 meal in 1 go' programs

### Manual mode:

- Set the cooking in minutes by using the +/- button (see cooking table p. 14 to p. 16).
- Then set the cooking temperature by pressing the temperature/timer button - fig.18, and set the temperature required using the +/- button (see cooking table p. 14 to p. 16).
- Press start.

### NOTE:


- The selected time will be displayed and a minute by minute countdown will begin. Time is selected and displayed in minutes. Only time remaining under 1 minute will be displayed in seconds.
- The appliance can be paused. Simply press the || key. Pressing the ► key will restart cooking.
- The time can be changed at any time during cooking by using the +/- buttons - fig.17.
- In the event of an error or to delete the selected time, hold down the ►|| key for 2 seconds and re-select the time.

## Delayed start

Delayed start can be set using one of the 9 automatic cooking modes or the manual mode:

- Plug in the appliance.
- Press the Temperature/Timer button for 3 seconds. The pictogram ⌚ will appear, and the timer will flash 0:00.
- Set the delayed start time using the +/- buttons (Intervals: 10 minutes) (up to a maximum of 9 hours).
- Press start, and the delayed start timer will begin to count down. Cooking will commence once the delayed start timer reaches 0:00.

## Keep warm function

- When cooking is finished, if no action is done after 3 minutes, the  keep warm mode automatically starts (except for mode 1 – Chips).
- After 30 minutes keeping warm, the appliance stops.
- To deactivate « Keep warm » function, press simultaneously + and – buttons for a long time (3 seconds).
- To re-activate « Keep warm » function, press simultaneously + and – buttons for a long time (3 seconds).

## Remove the food

**When you open the lid, the appliance stops working. To restart cooking, close the lid and press the  button.**

**When the lid is left open for over 2 minutes, the appliance will reset.**

- Once cooking is completed, the timer beeps.
- Open the lid - fig.1.
- Lift the handle until you hear a “click” that it locks and take out the cooking pan - fig.19 & 20.
- Serve at once.
- To avoid any risk of burns, do not touch the lid or any part other than the cool touch areas: pan handle and lid opening button.

## ACTIFRY GENIUS COOKING TIPS

- Do not add salt to chips while the chips are in the cooking pan. Only add salt once the chips are removed from the cooking pan.
- 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.
- Strong coloured spices may slightly stain the paddle and parts of the appliance. This is normal.
- Prepare all food in evenly sized pieces to ensure that they all cook at the same time.
- Prepare vegetables, especially root vegetables, in small pieces or stir fry size to ensure they cook through.
- If using onions in ActFry recipes they are best thinly sliced rather than chopped as they cook better. Separate the onion rings before adding them to the cooking pan and give them a quick stir so that they are evenly distributed.

For the automatic cooking mode only:

- For selected cooking modes, ingredients should be placed in the cooking pan as stated in the ActiFry Genius recipe book. This ensures the right level of cooking for each ingredient. Those which require a longer cooking time are put in the top half of the pan. Those requiring a shorter cooking time are put next to the handle.

## ACTIFRY GENIUS TIPS FOR COOKING CHIPS(for UK only)

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

### **Which variety of potato should I use?**

As a general use, 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 tastes:

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

Length: Up to approx 9 cm.

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

### **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)

## 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. 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 time.

### Potatoes

	Type	Quantity	Actify spoons of oil	Cooking mode	Genius 1.2kg cooking time* (mins)	Genius 1.7kg cooking time* (mins)
Fresh chips 10 mm x 10 mm	Fresh (chips)	750 g	1/2	1	26-28	25-27
		1000 g	3/4	1	30-34	28-30
		1500 g	1	1	X	36-38
		1700 g	1	1	X	42-44
Frozen chips 13 mm x 13 mm	Frozen (chips)**	750 g	None	1	26-28	23-25
		1200 g	None	1	-	36-38

\* 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	Actify spoons of oil	Cooking mode	Genius 1.2kg cooking time (mins)	Genius 1.7kg cooking time (mins)
Chicken nuggets	Fresh or Frozen	750 g	None	2	13 - 15	10 - 12
	Fresh	1200 g	None	2	-	13 - 15
	Frozen	1200 g	None	2	-	15 - 17
Chicken drumsticks	Fresh	4 to 6	None	6	20 - 25	20- 22
Chicken breast (boneless)	Fresh	6	None	6	20 - 25	18 - 20
	Fresh	9	None	6	-	22 - 24
Meatballs	Frozen	750 g	1	5	16 - 18	14 - 15
	Frozen	1200 g	1 1/2	5	-	18 - 20

## Rice and Vegetable Dishes

	Type	Quantity	Actifry spoons of oil	Cooking mode	Genius 1.2kg cooking time (mins)	Genius 1.7kg cooking time (mins)
Ratatouille*	Frozen	750 g	None	7	16-18	14 - 16
	Frozen	1000 g	None	7	–	23-25
Farmer's stir fry*	Frozen	1000 g	None	6	–	22-24
Paëlla*	Frozen	650 g	None	220°C	16-19	12 - 14
	Frozen	1000 g	None	220°C	–	15-17

\* Frozen preparations not available in all countries.

## Fish – shellfish

	Type	Quantity	Actifry spoons of oil	Cooking mode	Genius 1.2kg cooking time (mins)	Genius 1.7kg cooking time (mins)
Battered calamari	Frozen	300 g	None	3	11-13	10-12
		500 g		3	–	11-13
King prawns (raw)	Fresh	300 g	None	3	11-13	8-10
		450 g		3	–	8-10

## Vegetables

	Type	Quantity	Actifry spoons of oil	Cooking mode	Genius 1.2kg cooking time (mins)	Genius 1.7kg cooking time (mins)
Courgettes	Strips	750 g	1 + 150 ml. water	7	25-30	20 - 25
		1200 g	1 + 150 ml. water	7	–	25-30
Peppers	Strips	650 g	1 + 150 ml. water	7	18-22	15 - 18
		1200 g	1 + 150 ml. water	7	–	20-25
Mushrooms	Quarters	650 g	1	7	10-15	10 - 15
		1000 g	1	7	–	16-18
Tomatoes	Quarters	650 g	1 + 150 ml. water	7	13-16	12 - 14
		1000 g	1 + 150 ml. water	7	–	15-17
Onions	Slices	500 g	1	220°C	12-16	12 - 14
		750 g	1	220°C	–	18-20

## Fruit

	Type	Quantity	Activify spoons of oil and sugar	Cooking mode	Genius 1.2kg cooking time (mins)	Genius 1.7kg cooking time (mins)
Bananas	Slices	5	1 + 1 of sugar	9	5-6	5-6
		7	1 + 1 of sugar	9	–	5-6
Strawberries	Quarters	1000 g	2 of sugar	9	10-12	8-10
		1500 g	2 of sugar	9	–	10-12
Apples	Halves	3	1 + 1 of sugar	9	10-12	8-10
		5	1 + 2 of sugar	9	–	10-12
Pineapples	Fresh (peeled & cut into pieces)	1	2 of sugar	9	10-15	10-12
		2	2 of sugar	9	–	15-17

### EASY TO CLEAN

## Cleaning the appliance

**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 your removable cooking pan lasts longer, never use any metal utensils.**

**We do not recommend the use of any detergent other than washing up liquid to clean any part of the appliance.**

- Leave the appliance 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 removable pan handle until you hear a «CLICK», in order to remove the pan - fig.3.
- Take out the cooking pan.
- Remove the paddle by pushing the release button - fig.4.
- Remove the detachable filter - fig.6.
- To remove the turn-over ring, pull the clips outwards, then lift it off.
- All the removable parts are dishwasher safe - fig.7 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 - fig.8. Dry carefully before putting everything back in place.
- We guarantee that the detachable cooking 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.

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 main power socket.
	You have not yet pressed button ►/II	Press button ►/II
	You have pressed button ►/II but the appliance does not operate.	Close the lid.
	The appliance is not heating.	Call the customer Helpline 0345 602 1454 (01) 677 4003 - ROI
	The paddle does not turn.	The paddle does not turn at the beginning of cooking in cooking modes 2, 3, 4, 5, 7, 8 and 9. Restart using the manual mode to check the paddle turns. If it does not turn, check that it is inserted in the correct position. Otherwise, call the customer Helpline below: 0345 602 1454 (01) 677 4003 - ROI
The paddle does not stay in place	The paddle is not locked.	Reposition the paddle until you hear it «CLICK» - fig.12.
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.

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 Edward potatoes.
	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. 14 to p. 16).
	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 liquids 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. 19.
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:

EN

Helpline: 0345 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: E.

E. 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 items in the removable parts. After checking that there are no foreign items in the ventilation outlets, if the fault persists, call the customer Helpline. p. 19
E. 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. p. 19
E. 4	Your appliance has a fault in the temperature sensor.	Call the customer Helpline below. p. 19
E. 5	The voltage of your domestic network is too low. Cooking performance may be altered.	Contact your electricity supplier.
E. 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.

## **TEFAL/T-FAL\* INTERNATIONAL LIMITED GUARANTEE**



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

**This product is repairable by TEFAL/T-FAL\*, during and after the guarantee period.**

Accessories, consumables and end-user replaceable parts can be purchased, if locally available, as described on the TEFAL/T-FAL internet site [www.tefal.com](http://www.tefal.com)

### **The Guarantee\*\***

TEFAL/T-FAL guarantees this product against any manufacturing defect in materials or workmanship during the guarantee period within those countries\*\*\* as stated in the attached country list, starting from the initial date of purchase or delivery date. The international manufacturer's guarantee 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 labour. At TEFAL/T-FAL's choice, a replacement product may be provided instead of repairing a defective product. TEFAL/T-FAL's sole obligation and your exclusive resolution under this guarantee are limited to such repair or replacement.

### **Conditions & Exclusions**

TEFAL/T-FAL shall not be obliged to repair or replace any product which is not accompanied by a valid proof of purchase. The product can be taken directly in person or must be adequately packaged and returned, by recorded delivery (or equivalent method of postage), to a TEFAL/T-FAL authorised service centre. Full address details for each country's authorised service centres are listed on TEFAL/T-FAL website ([www.tefal.com](http://www.tefal.com)) or by calling the appropriate consumer Service centre set out in the attached country list. In order to offer the best possible after-sales service and constantly improve customer satisfaction, TEFAL/T-FAL may send a satisfaction survey to all customers who have had their product repaired or exchanged in a TEFAL/T-FAL authorised service centre.

This guarantee applies only for products purchased and used for domestic purposes and will not cover any damage which occurs as a result of misuse, negligence, failure to follow TEFAL/T-FAL instructions, or a modification or unauthorised repair of the product, faulty packaging by the owner or mishandling by any carrier. It also does not cover normal wear and tear, maintenance or replacement of consumable parts, or the following:

- using the wrong type of water or consumable
- ingress of water, dust or insects into the product (excluding appliances with features specifically designed for insects)
- scaling (any de-scaling must be carried out according to the instructions for use)
- damage to any glass or porcelain ware in the product
- damages or poor results specifically due to wrong voltage or frequency as stamped on the product ID or specification
- mechanical damages, overloading
- damage as a result of lightning or power surges
- accidents including fire, flood, etc
- professional or commercial use

### **Consumer Statutory Rights**

This international TEFAL/T-FAL guarantee 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 guarantee 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. The consumer may assert any such rights at his sole discretion.

*\*\*\*Where a product purchased in a listed country and then used in another listed country, the international TEFAL/T-FAL guarantee duration is the one in the country of usage, even if the product was purchased in a listed country with different guarantee duration. The repair process may require a longer time if the product is not locally sold by TEFAL/T-FAL. If the product is not repairable in the new country, the international TEFAL/T-FAL guarantee is limited to a replacement by a similar or alternative product at similar cost, where possible.*

*\*TEFAL household appliances appear under the T-FAL brand in some territories like America and Japan. TEFAL/T-FAL are registered trademarks of Groupe SEB.*

*Please keep this document for your reference should you wish to make a claim under the guarantee.*

#### **\*\*For Australia only:**

Your goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

**\*\*For India only:** Your Tefal product is guaranteed for 2 years. The guarantee covers exclusively the repair of a defective product, but at TEFAL's choice, a replacement product may be provided instead of repairing a defective product. It is mandatory that the consumer, to have his product repaired, has to log a service request on the dedicated Smartphone application TEFAL SERVICE APP or by calling TEFAL Consumer Care Center at **1860-200-1232, Opening hours Mon-Sat 09 AM to 06 PM**. Products returned by Post will not be covered by the guarantee. As a proof of purchase consumer needs to provide both this stamped guarantee card and cash memo.

