

EASY FRY & GRILL



en Product & Accessories - **de** Produkt & Zubehör - **nl** Product & Accessoire
fr Produit & Accessoires - **es** Producto y Accesorios



en Die-cast grill grid
de Grillgitter
nl Grillrooster
fr Plaque Grill
es Plato de Parrilla



en Manual functions - **de** Manuelle Funktionen
nl Handmatige stand - **fr** Fonctions manuelles - **es** Funciones manuales



en Knob to adapt timing
de Knopf zum Einstellen des Timers
nl Knop om de timer aan te passen
fr Molette pour régler le temps
es Perilla para ajustar tiempo



en Knob to adapt the temperature
de Knopf zum Einstellen der Temperatur
nl Knop om de temperatuur aan te passen
fr Molette pour régler la température
es Perilla para ajustar temperatura

en Tips - Follow the indications of C° & min on the top of the product for perfect cooking
de Tipps - Beachten Sie die Angaben von C° & min auf der Oberseite des Produkts für perfektes Garen
nl Tips - Volg de aanwijzingen van C° & min op de bovenkant van het product voor een perfecte bereiding
fr Tips - Suivre les indications C° & min sur le dessus du produit pour une cuisson parfaite
es Siga las instrucciones de C° & min en la parte superior del producto para una cocción perfecta

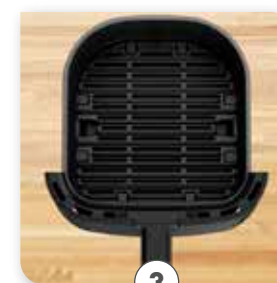
en First use, Grill function - **de** Erste Anwendung, Grillfunktion
nl Eerste gebruik, Grillfunctie - **fr** Première utilisation, Fonction grill
es Primer uso, función de parrilla



1



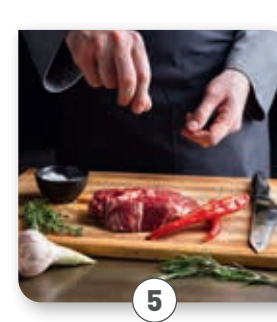
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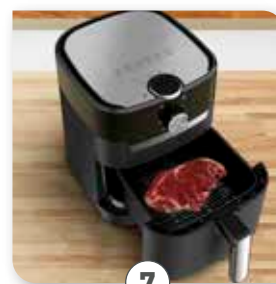
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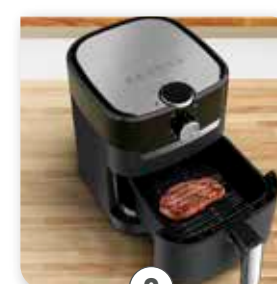
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9













en Tips - Turn the meat halfway through cooking for optimal marking
de Tipp- Wenden Sie das Fleisch nach der Hälfte der Garzeit für optimale Grillstreifen.
nl Tip - Draai het vlees halverwege de bereidingstijd om voor mooie grillstrepen
fr Astuce - Retourner la viande à mi-cuisson pour un marquage optimal
es Consejo: gire la carne a la mitad de la cocción para una óptima marcación.



en Recipes available online or scan QR code
de Rezepte sind online und über den QR-Code verfügbar
nl Recepten online beschikbaar of scan de QR-code
fr Recettes disponibles en ligne ou en scannant le QR code
es Recetas disponibles en internet o escaneando el QR-code

en Cooking advices - de Kochtipps - nl Kooktips
fr Conseils de cuisson - es Consejos de cocción

					
 10 min	300 g - 800 g	15 - 25 min	200°C / 392°F	✓	
 8 min	300 g - 800 g	22 - 27 min	200°C / 392°F	✓	
 8 min	300 g - 800 g	22 - 32 min	200°C / 392°F	✓	
	300 g - 700 g	16 - 20 min	200°C / 392°F	✓	
	100 g - 500 g	12 - 19 min	180°C / 356°F		
	1000 g	60 min	200°C / 392°F		
	100 g - 600 g	7 - 15 min	200°C / 392°F	✓	
	100 g - 500 g	6 - 10 min	180°C / 356°F	✓	
	400 g	7 min	190°C / 374°F		
	100 g - 400 g	8 - 15 min	170°C / 338°F		
	350 g	15 - 17 min	140°C / 284°F		
	12 pieces	4 min	170°C / 338°F		
	7 pieces	15 - 18 min	180°C / 356°F		

STEP 1	STEP 2				
					
  =  15 min 200°C / 392°F		250 g	6-8 min	200°C / 392°F	✓
		300 g	10 min	200°C / 392°F	✓
		400 g	10 - 12 min	200°C / 392°F	✓
		200 g	3 - 5 min	170°C / 338°F	✓



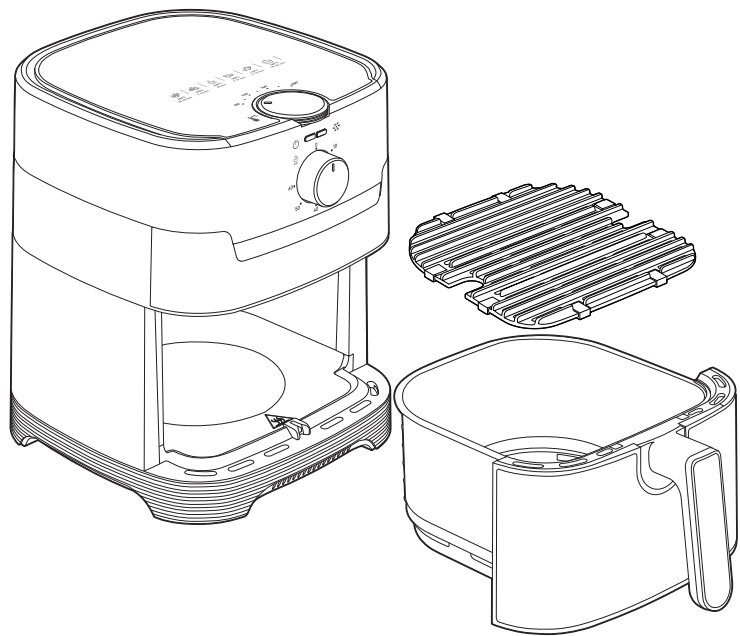
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www.tefal.com

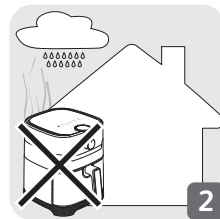
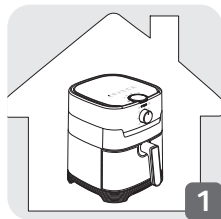
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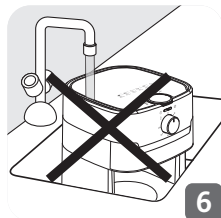
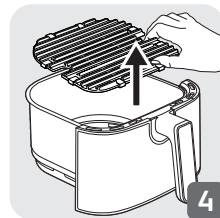
www.imusa.com.co



1



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2

3



MAX 800 g



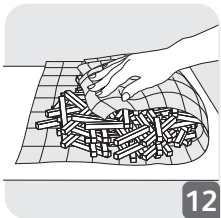
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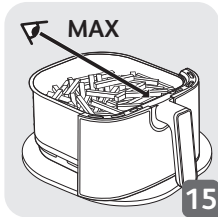
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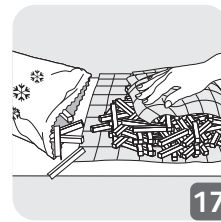
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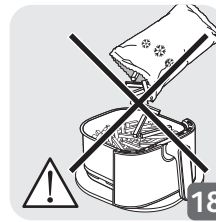
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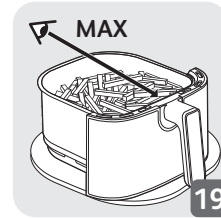
MAX 800 g



17



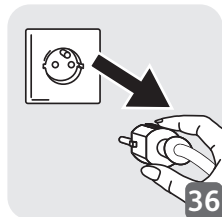
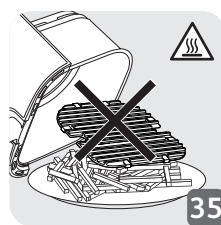
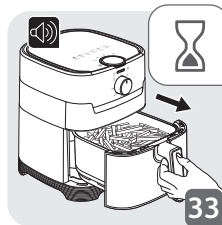
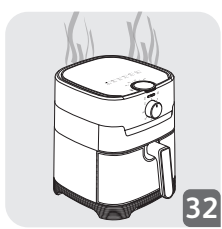
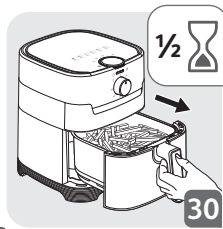
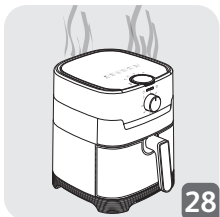
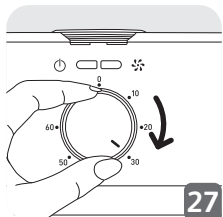
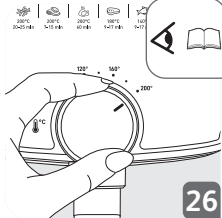
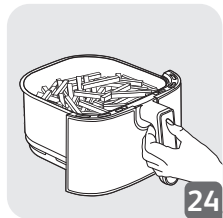
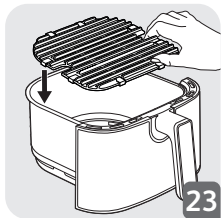
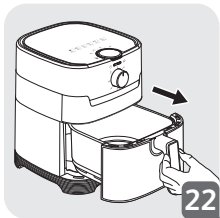
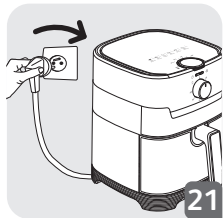
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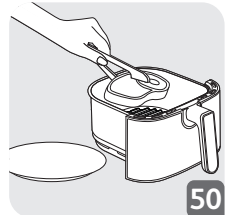
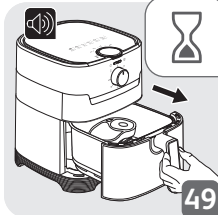
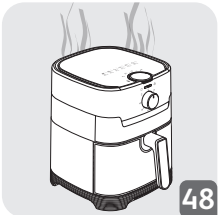
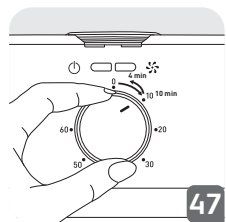
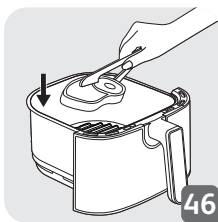
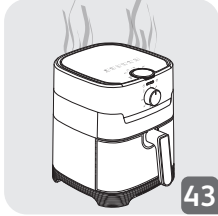
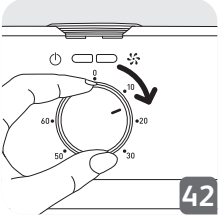
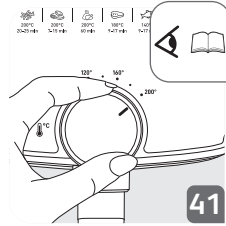
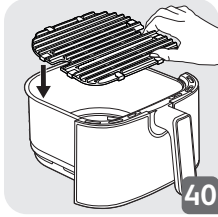


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20





	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	✓	
	400 g	7 min	190°C		
	200g	8 - 10 min	200°C	✓	
	350 g	15 - 17 min	140°C		
	12 pieces	4 min	170°C		
	7 pieces	15 - 18 min	180°C		

STEP 1	STEP 2				
	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		✓

