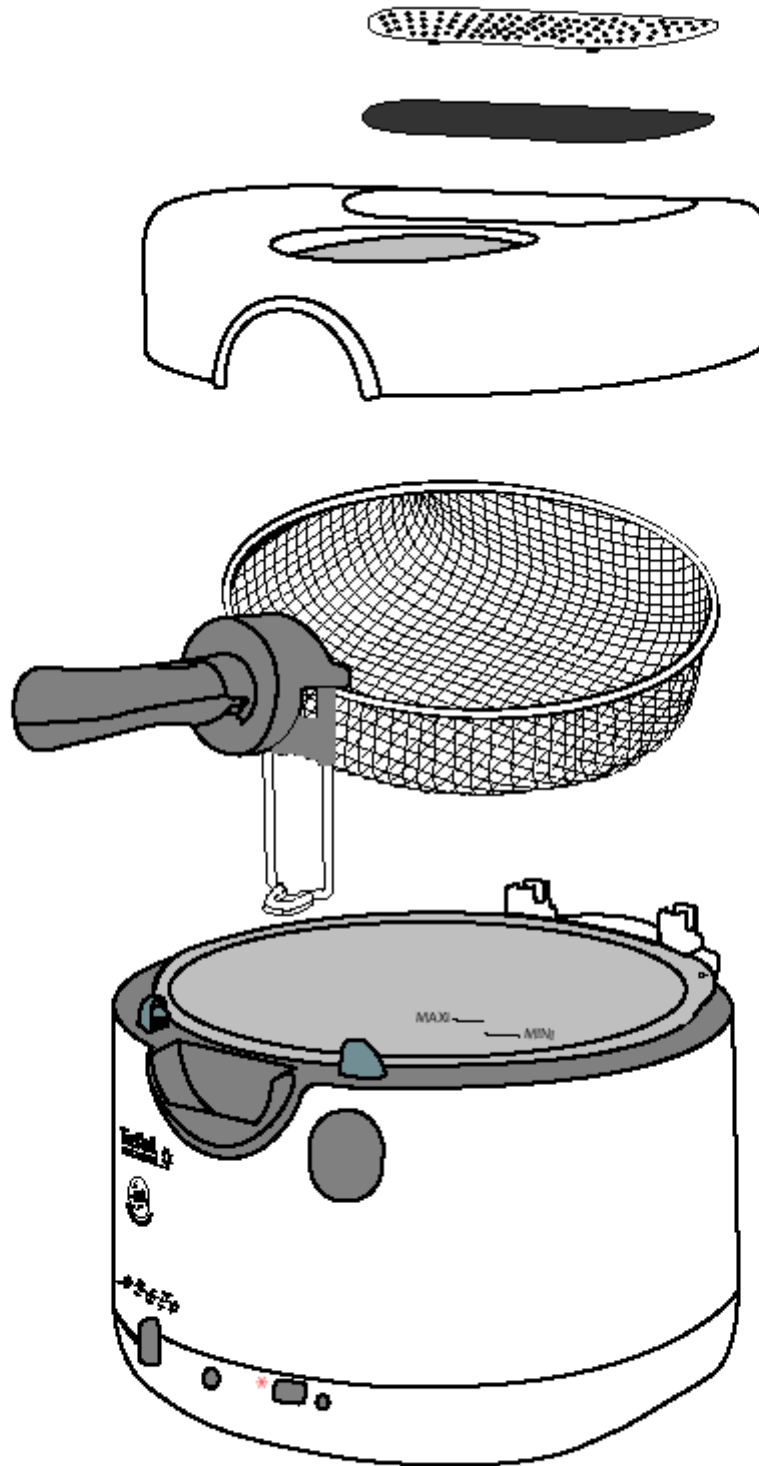


# Tefal

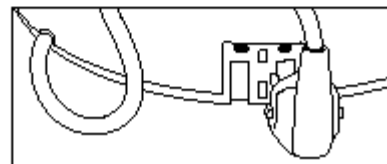
Simply Invents



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



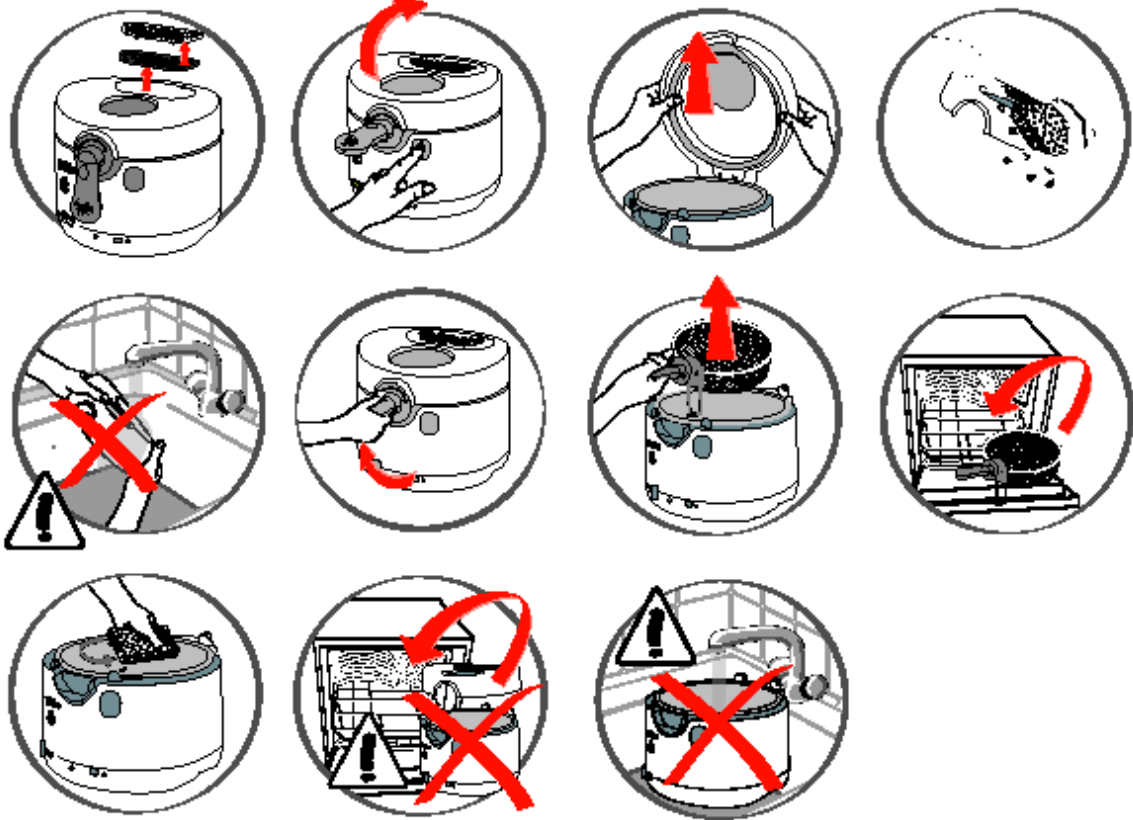
\* selon modèle, depending on model, je nach Modell, niet op alle modellen aanwezig, a seconda del modello, según modelo, conforme o modelo, bazı modellerde, afhængig af model, beroende på model, kun på noen modeller, mallista riippuen, ανάλογα με το μοντέλο, в зависимости от модели, w zależności od modelu, podle modelu, pod'l'a modelu, modeltól függően, според модела, حسب الموديل.





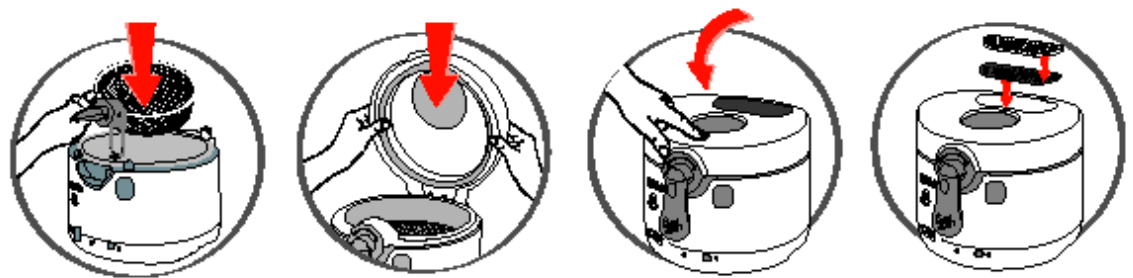
1

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2

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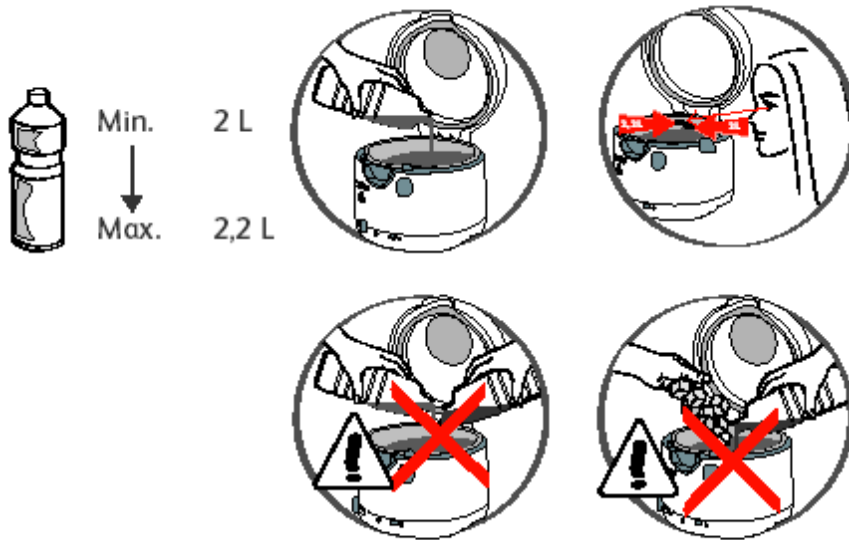


3



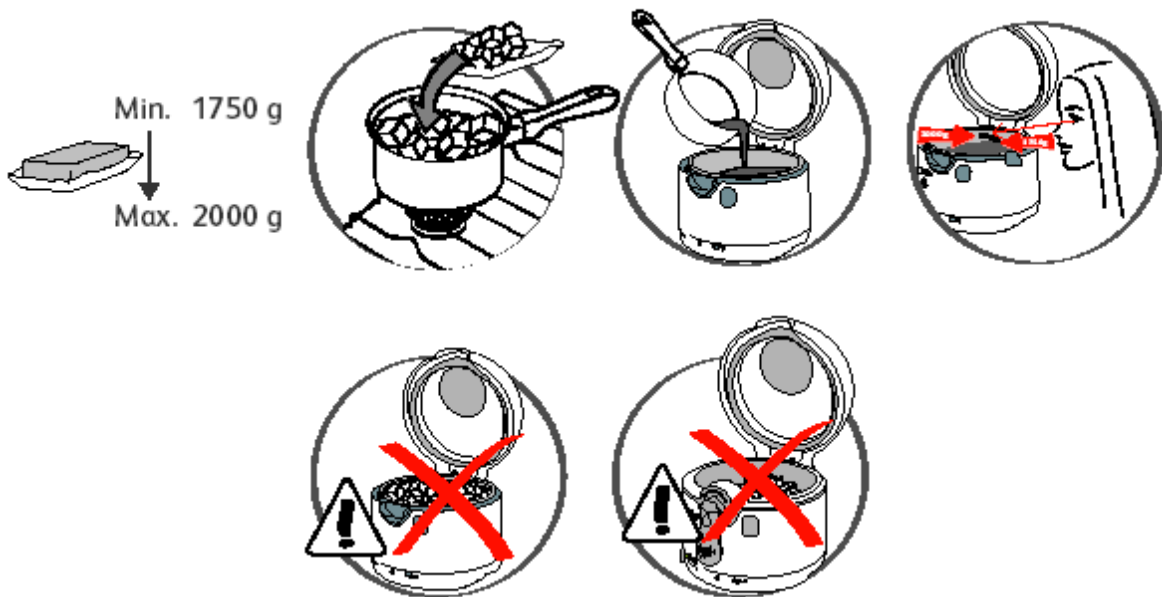
3

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4

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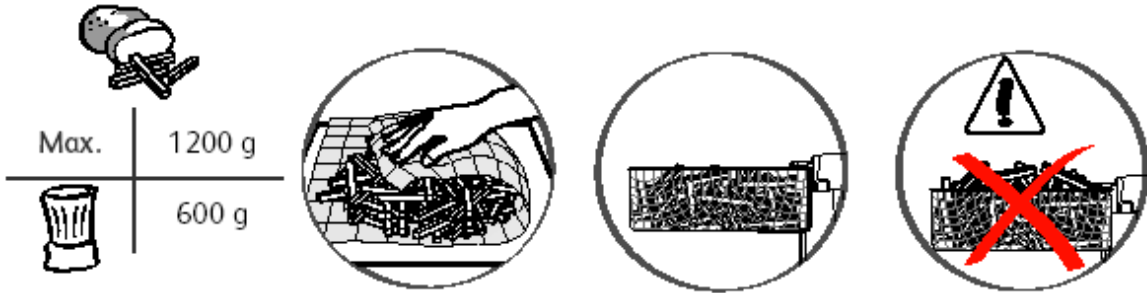


4



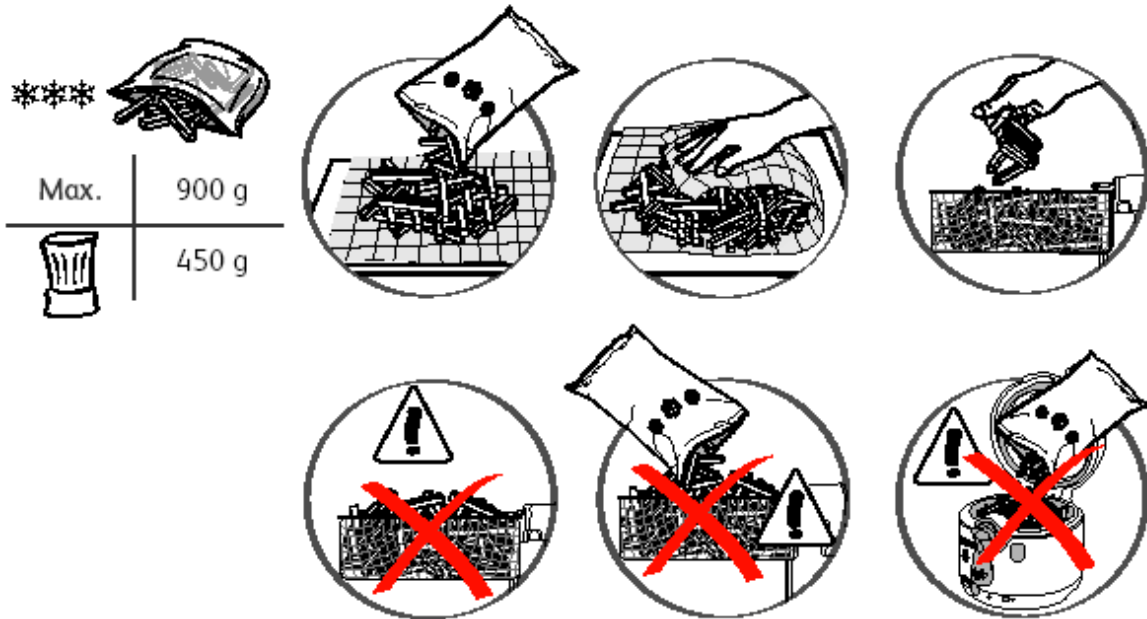
5

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6

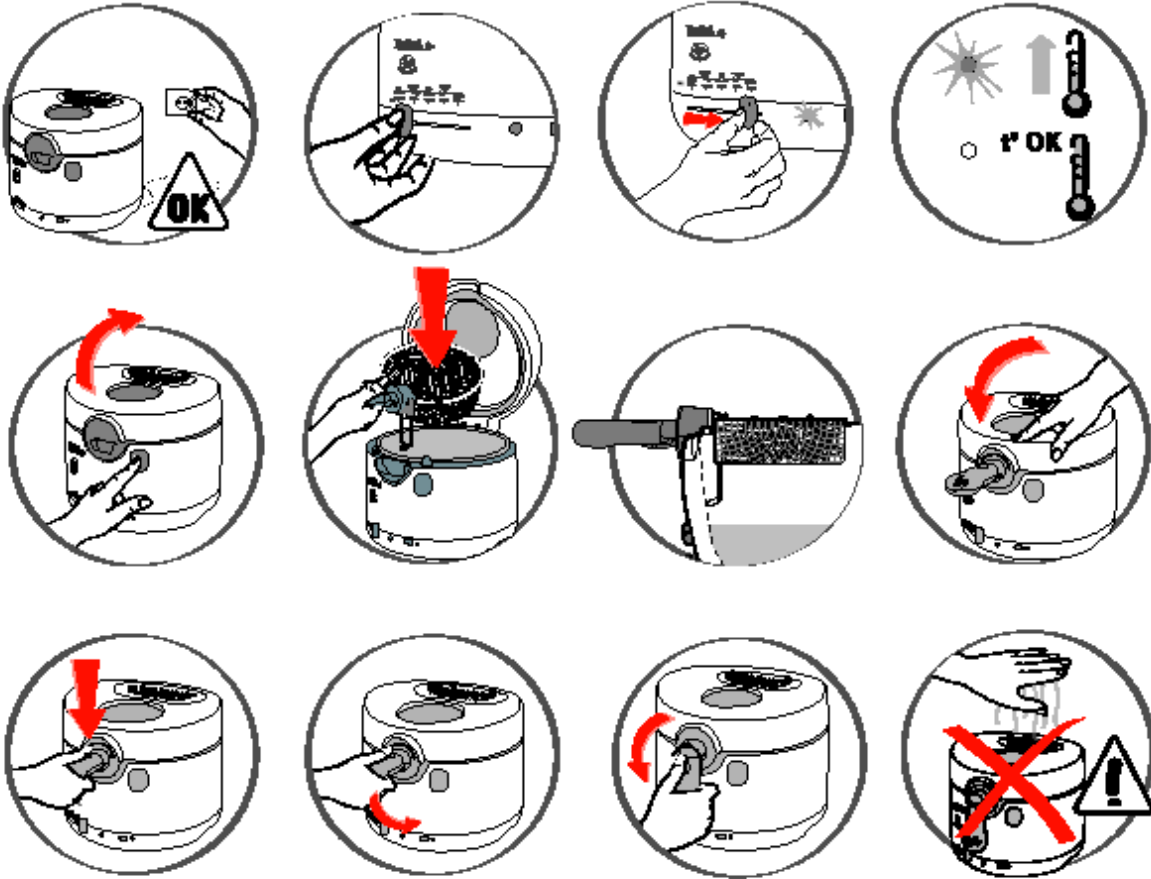
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7

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6



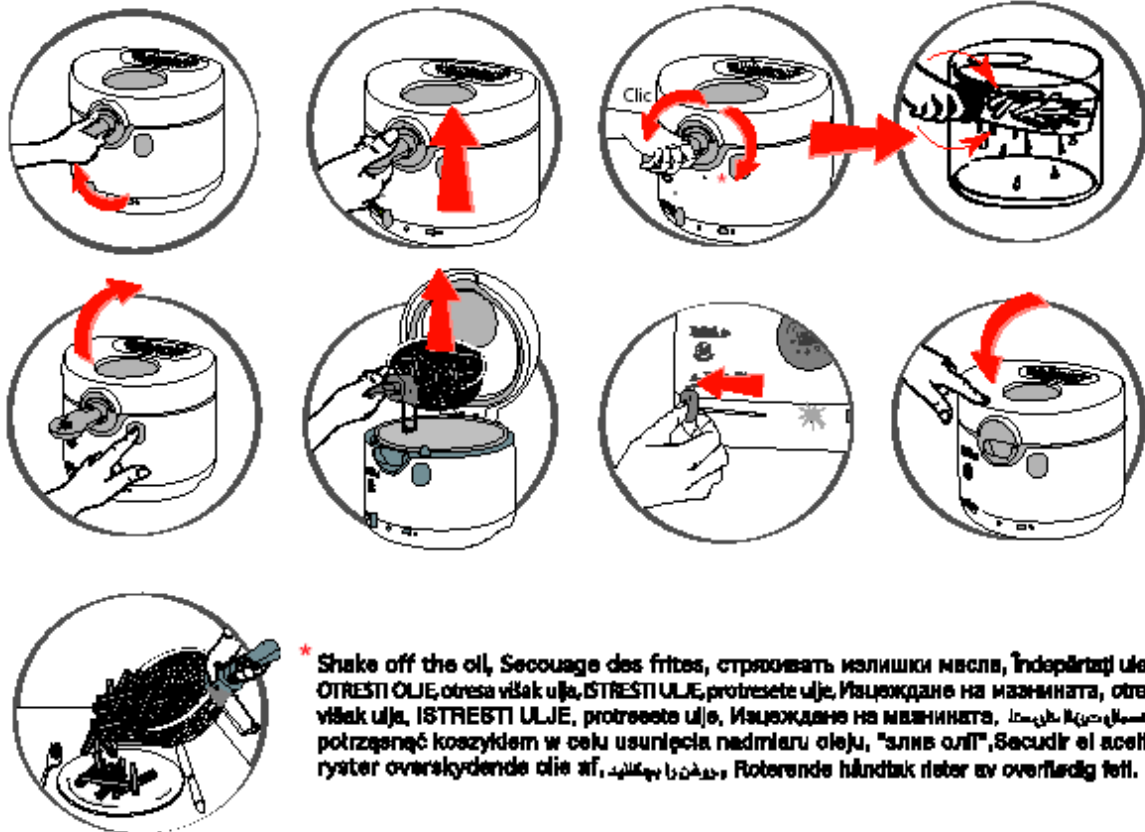
8

	Nb			
		1000 g	190°C	+/- 12 - 16 min.
		1200 g	① 170°C ② 190°C	+/- 11 - 13 +/- 7 - 9 min.
		600 g	170°C	+/- 11 - 16 min.
		350/400 g	190°C	+/- 6 - 7 min.
	8 - 10		190°C	+/- 9 - 10 min.
	2		180°C	+/- 14 - 16 min.
	1 - 2		170°C	+/- 6 - 8 min.
	6		170°C	+/- 3 - 4 min.
		200 g	MINI	+/- 5 - 7 min.
	10 - 12		180°C	+/- 11 - 13 min.
	4		180°C	+/- 5 - 6 min.
<b>* * *</b>	Nb			
		900 g	190°C	+/- 11 - 14 min.
		450 g	170°C	+/- 9 - 13 min.
	2	300 g	190°C	+/- 5 - 7 min.
	2		190°C	+/- 14 - 15 min.
	16	275 g	190°C	+/- 4 - 5 min.
	12	180 g	190°C	+/- 3 - 4 min.

7

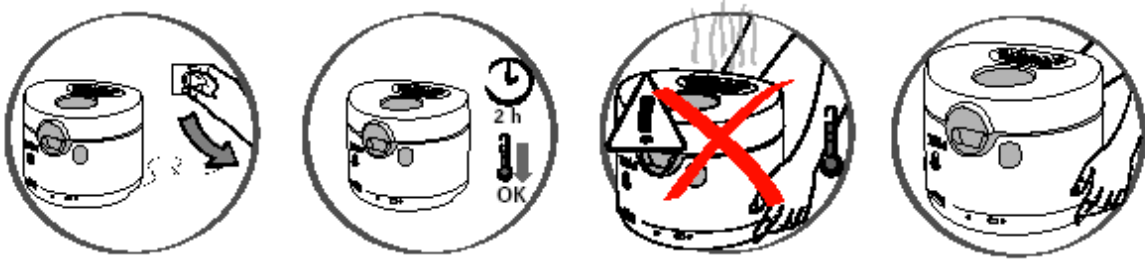


9



\* Shake off the oil, Secouage des frites, стряхивать излишки масла, Îndepărtaj uleiul OTRESTI ULJE, otresa višak ulja, ISTREŠTI ULJE, protresejte ulje. Изцеждане на мазнината, otresa višak ulja, ISTREŠTI ULJE, protresejte ulje, Изцеждане на мазнината, الرن كسماوي صحنه على طرف صحنه, potrzęsnać koszykiem w celu usunięcia nadmiaru oleju, "zlivit olej", Secudir el acelițe, ryster overskydende olie af, روتورنده را به چنگاليد, Rotorende håndtak rister av overflødig fett.

10



8





11

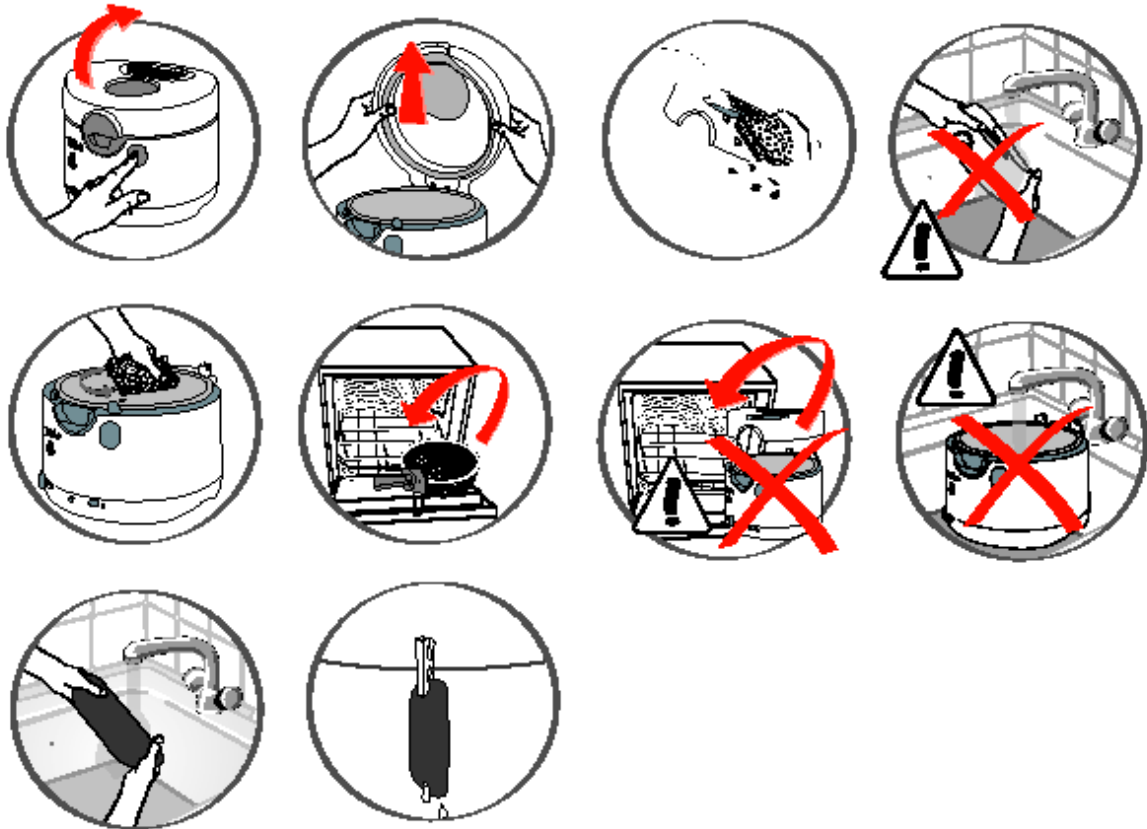
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12

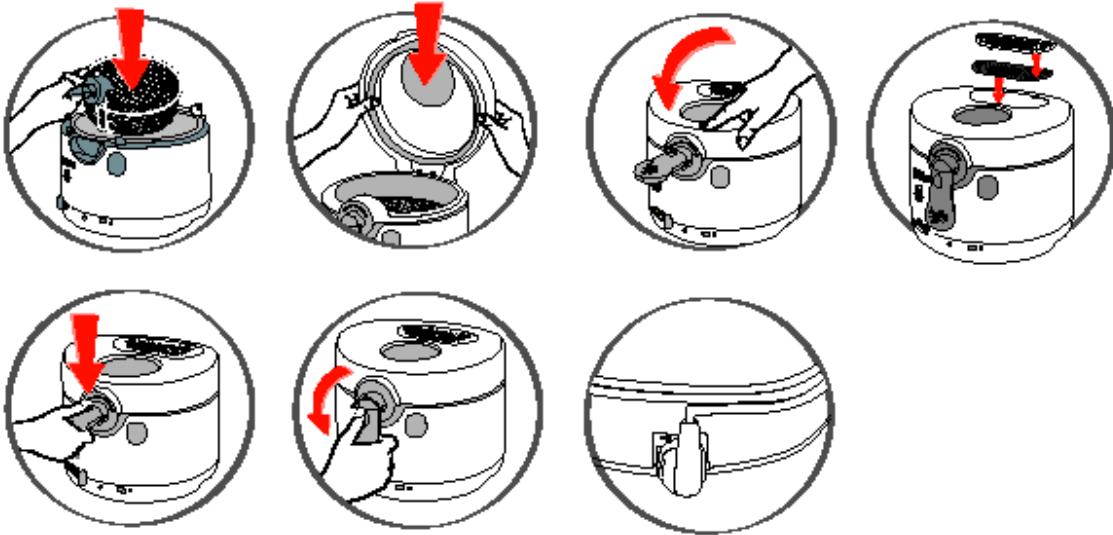
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10



13



14

