

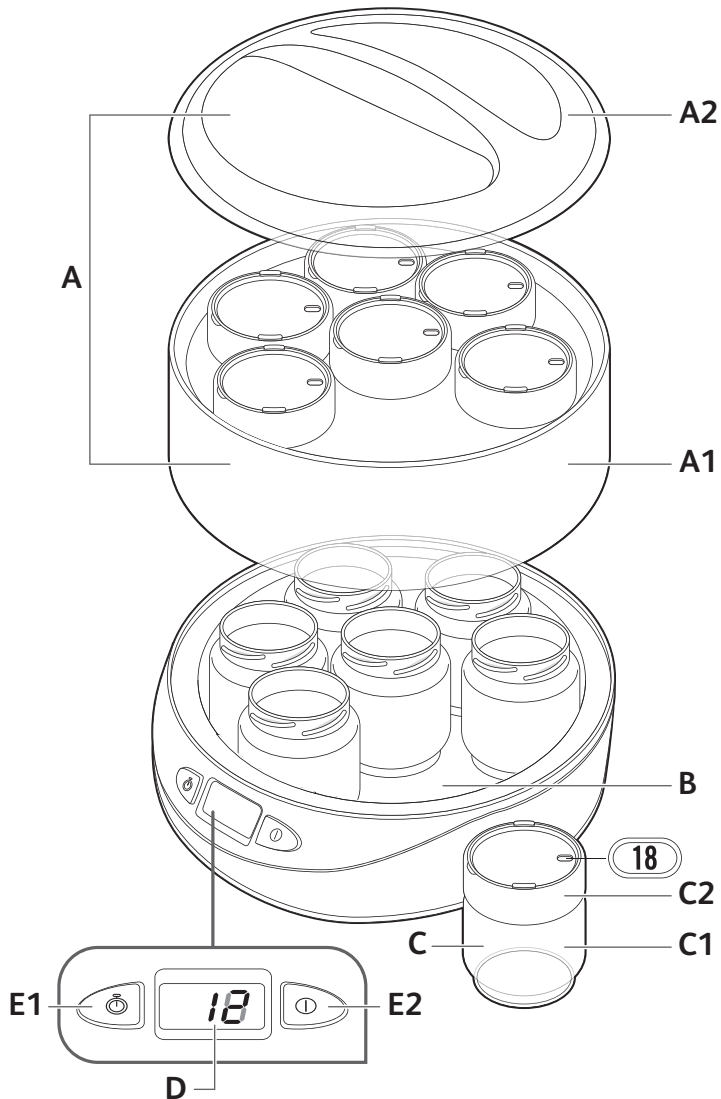
# T-fal®

EN



S.A.S. SEB SELONGEY CEDEX • RC. DIJON B 302 412 226  
Réf. 2551141 • 04/2012  
JPM & Associés • marketing-design-communication

[www.t-fal.com](http://www.t-fal.com)



# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

EN

1. Read all Instructions.
2. Do not touch hot surfaces.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect, push control button to "off", then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Your appliance is designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
14. Check that the power voltage for your appliance corresponds to that of your mains installation.

# SAVE THESE INSTRUCTIONS

## POLARIZATION PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

## DESCRIPTION

- A Lid made up of 2 parts:
  - Lid **A1**: Main lid
  - Lid **A2**: Secondary lid
- B Body
- C Yogurt jars made up of 2 parts:
  - Glass jar **C1**
  - Lid with date display **C2**
- D Backlit electronic display
- E Control buttons:
  - Time setting program button **E1**
  - On/off switch **E2**

## GETTING STARTED

With its slightly sour taste, creamy texture, and good nutrient content, fat-free, low-fat or whole milk yogurt is a healthy food by itself and can also be used in recipes from appetizers to desserts.

Since the two main ingredients in yogurt are milk and a yogurt starter, it makes sense that for best taste and results you only use the freshest ingredients. Also, not all milk and plain yogurts (one of the two types of starter culture) taste the same. You should, therefore, sample different brands of milk and plain yogurt until you find the right combination that you prefer and like.

## Choosing milk

Yogurt can be made with a variety of milk such as cow, goat or sheep milk. You can use whole milk, 2%, 1%, fat-free and even ultra-pasteurized cream.

When using these milk's, it is important to properly follow the below guidelines:

- **FRESH MILK:** In order to change milk's natural protein so that the yogurt coagulates and thickens properly, fresh milk from the dairy case must be heated to 165 to 180 degrees F and then cooled immediately to 112 to 115 degrees F before making yogurt.
- **GRADE A UHT BOXED MILK:** For quick and easily prepared yogurt, you may also use Grade A UHT boxed, shelf-stable 2% or whole milk, like Parmalat®, at room temperature, which does not need to be preheated.
- **CREAM:** To make exceptionally thick yogurt, especially for desserts, you may also use ultra-pasteurized cream (Heavy, Light or Half & Half), at room temperature, without preheating.

## Alternative Milks

Some people are allergic to dairy products or components found in cow or other dairy milk. It is possible to make lactose or dairy-free yogurt in your T-fal Yogurt Maker as long as you use non-dairy, maltodextrin-free powered yogurt starter or culture available on-line or at health food stores in combination with certain types of alternative milk. However, specific guidelines should be followed to achieve best results:

Two excellent choices of alternative milks are:

- **SOY MILK:** the milk must be heated to 165 to 180 degrees F and then cooled immediately to 112 to 115 degrees F before making yogurt. Be advised, however, that homemade soy milk yogurt will be different in appearance and texture from yogurt made with dairy milk. The yogurt will not be as creamy and may appear "curdled". Always chill the prepared yogurt in the refrigerator until cold. Then carefully pour off any liquid or whey that may have separated from the yogurt. After a few days in the refrigerator, soy yogurt may also develop a tangy, sour taste and therefore, should be consumed within 2 to 3 days after being made. Since soy milk is sold sweetened, there is no need to add sugar to the milk mixture.
- **LACTOSE-FREE MILK:** the milk must be heated to 165 to 180 degrees F and then cooled immediately to 112 to 115 degrees F before making yogurt. For best results, only use whole or 2% lactose-free milk. The yogurt will set up firmer and creamier if the milk is sweetened with no less than 1 teaspoon of sweetener for each jar or approximately ¼ cup to 1/3 cup for each quart of milk used.

### NOTE

Since these yogurts are more delicate and fragile in structure, it is best to add ingredients such as cooked fruit and jam, before eating.

- Certain types of alternative milk cannot be used to make yogurt without making major modifications to the recipe. The yogurt culture will not ferment and coagulate the liquid. These are commercially-made nut milks, such as almond and coconut, as well as milk made from grain, like rice milk. These milk's should not be used in making yogurt with your T-fal Yogurt Maker.

## Choosing a Yogurt Starter

There are two types of yogurt starters:

- Powered, freeze-dried yogurt starter or culture, is available on-line or at health food stores. Prepackaged in 5 gram envelopes, you simply mix the starter in with the prepared milk.

- You may also use full-fat, reduced-fat or fat-free plain yogurt as a starter, with equally good results. Purchase and use a 6-ounce container or use 1 cup (8-ounces) of plain regular yogurt or plain strained Greek-style yogurt that contains active L. bulgaricus and S. thermophilus cultures, as indicated on the container. Look for brands that only contain milk and yogurt cultures but no thickening agents like gelatin. Some manufacturers may also add L. acidophilus and/or B. bifidum which are also good. Never use flavored or sweetened yogurt as they may contain certain ingredients which may prevent the yogurt from properly setting.

## GUIDELINES AND TIPS WHEN SELECTING & USING INGREDIENTS

- To make your yogurt, you will need 4 cups or 1 quart (32-ounces) of milk and a yogurt starter (1 (6-ounce) container prepared plain yogurt or 1 (5g) envelop of powdered yogurt starter).
- Fresh milk from the dairy case must always be heated and cooled before using.
- Heat treated UHT boxed milk and ultra-pasteurized cream do not need to be heated, but must be at room temperature.
- Yogurt made with whole milk or cream will be thick and firmer.
- When making yogurt with low-fat or fat-free milk, add 1/3-cup to 2/3-cups of Instant Nonfat Dry Milk powder. These additional milk solids will make the yogurt firmer (see recipe for **Reduced-Fat or Fat-Free Yogurt**).
- You may also use plain homemade yogurt made in your T-fal Yogurt Maker as starter culture. However, due to the fact that the culture begins to weaken by the fifth batch, we recommend after the fourth batch of homemade yogurt to start over again using one of the two starter cultures mentioned.
- You can either sweeten the milk mixture when making yogurt before pouring it into the jars or you can sweeten the individual yogurts before eating them. The choice is yours.
- If adding sweetener to the milk mixture, never exceed 1/3 cup of sugar, honey or agave syrup. Whisk well so that the sweetener dissolves completely.
- Only add artificial sweetener to individual yogurts and not to the milk mixture.

### PRACTICAL TIP:

You can also place the lids of the jars (C2) on the lid A1 and then cover with the lid A2 (see illustration).

## YOUR GUIDE TO MAKING YOGURT

### Before using for the first time

Wash the jars (C1) and the lids (C2, A1 and A2) using warm soapy water or wash in the dishwasher. To clean the inside of the appliance base (B), wipe with a clean damp cloth. Never submerge the appliance in water.

### Prepare the mixture

In a mixing bowl with a pouring spout, carefully mix the milk (see specific instructions when using different types of milk) with the yogurt starter you plan to use. Be careful not to make the mixture frothy. For best results, when using plain yogurt, stir it with a fork, before adding to milk.

Fill the yogurt jars (C1) with an equal amount of the milk mixture. Place the jars without their lids (C2) into the yogurt maker.

Put the lid (A1) on the yogurt maker.

### Turn on the Yogurt Maker

Plug in the yogurt maker. The screen will flash "00".

Choose the preparation time using the time set button (E1). The minimum amount of time to make yogurt is 8 hours. The maximum time is 15 hours. Keep your finger on the button until the desired time is displayed. To rapidly advance the time, keep your finger on the button for 2 seconds.

Press the on/off button (E2). The screen will light up and show that the program has started. While in use, do not move the appliance, in particular, do not remove the lid (A1) since this will adversely affect and disturb the yogurt maker process.

### NOTE

Do not place the yogurt maker where there may be vibrations (for example on top a refrigerator) or in an area which is exposed to drafts. Complying with these recommendations will ensure successful results.

When the programmed time is finished, "00" will flash on the display and the appliance will beep 5 times. The beep can be stopped by pressing the on/off button (E2).

Unplug the appliance.

## Storing the Yogurt

Remove the lid, taking care to prevent any condensation from dripping into the jars. Using the numbers located on each lid, set the best before date of your yogurt by simply rotating the upper part of the lid to the required date (a maximum of 7 days for plain yogurt and 5 days for flavored yogurts). Tighten the lids on the jars and place them in the refrigerator for at least 6 hours before serving. If you wait 24 hours, they will be even firmer.

### NOTE

The yogurt is done when the milk mixture sets firm in the jars. Incubating yogurt past this time will produce more acidity and make it sourer and eventually cause it to separate. Rapid cooling stops the development of acid and will help the yogurt firm up before serving.

## CLEANING

Always unplug the appliance before cleaning it.

Never submerge the electrical base of the appliance in water.

Clean base with a clean, soft cloth, mild dishwashing detergent and warm water. Wipe clean, and dry before putting away.

The yogurt jars (C1) and the lids (C2, A1 and A2) are all dishwasher safe.

## FOOD SAFETY AND CARE

It is important to prevent the presence of any undesirable airborne bacteria which could interfere with the yogurt making process, resulting in poor results.

All the equipment used in the yogurt making process: jars, jar lids, saucepans, measuring cups, bowls, spoons, etc., should be thoroughly washed in a dishwasher or by hand using hot water, dish washing detergent and clean cloths.

## TROUBLE SHOOTING GUIDE

PROBLEMS	CAUSES	SOLUTIONS
Yogurt is too loose or runny.	Using 1 % or fat-free milk without adding Instant Nonfat Dry Milk powder.	Gently whisk 1/3 to 2/3 cup Instant Nonfat Dry Milk powder with the cooled liquid milk before adding the yogurt starter. This will increase the milk solids and make the yogurt thicker (see recipe for <b>Reduced-Fat or Fat-Free Yogurt</b> ).
	The yogurt maker was moved, banged into or was not used on a flat, stable surface.	Always place and use the yogurt maker on a flat, dry surface, away from drafts, where it will not be disturbed or moved.
	The starter culture is no longer active.	Always check the expiration date of the starter culture (either freeze-dried powder or plain yogurt). Discard if expired; purchase and use fresh starter culture.
	The yogurt maker was opened during operation.	Do not remove the top of the lid from the yogurt maker before the program is finished (approximately 8 hours).
	The jars and lids were not properly cleaned/rinsed.	Always wash and rinse jars and lids well to remove all remaining traces of yogurt and soap.
	Fresh fruit added when making yogurt.	Only use jam or jarred or canned fruit, at room temperature, drained well and cut or mashed into small pieces. Raw fruits can inhibit or slow down the yogurt maker process from taking place and should not be used. Fresh fruit may be added to yogurt after it is made and has been refrigerated.
	The yogurt did not ferment long enough.	Milk becomes yogurt when it coagulates into a soft mass. The yogurt will thicken and solidify further, during refrigeration. If you determine that the yogurt is still loose and not thick enough at the end of the selected program time (before refrigerating it), you can add additional time to the appliance and let it ferment further. Try adding an hour or two to see if yogurt thickens further. If not, the problem may be due to any one of the aforementioned causes. Do not discard this yogurt; use it in making smoothies.

EN

PROBLEMS	CAUSES	SOLUTIONS
Yogurt is too sour.	Fermentation time too long.	Reduce the program time an hour or two the next time you make yogurt. Make sure yogurt is refrigerated immediately at the end of the processing time.
A viscous liquid (called serum) has formed on top of the yogurt.	Processing time too long.	Reduce the program time an hour when you make the next batch of yogurt. Make sure yogurt is refrigerated at the end of the processing time. Try increasing the milk solids by adding ¼ cup Instant Nonfat Dry Milk powder to the milk mixture in the next batch you make.

## WHAT DO I DO IF MY APPLIANCE DOESN'T WORK?

Start by checking the power cord and plug.

**If you have carefully followed all these instructions, and yet your appliance still does not work, please contact our service department.**

If you have any problems or queries please call our Customer Relations Team first for expert help and advice:

Helpline 800-395-8325 or contact us via our website: [www.t-fal.com](http://www.t-fal.com)

## END-OF-LIFE ELECTRONIC PRODUCT



**Environmental protection first!**

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

## RECIPES

### Quick and Easy Plain Yogurt

**1 quart (4 cups) Grade A UHT boxed, shelf-stable 2% or whole milk, like Parmalat®, at room temperature**

**1 (6-ounce) container prepared plain yogurt, at room temperature or 1 (5g) envelop powdered yogurt starter**

1. Gently whisk together the milk and plain yogurt or powdered starter. Avoid frothing.
2. Fill the yogurt jars with an equal amount of the milk mixture.
3. Place the jars in the yogurt maker and cover with the lid.
4. Set the yogurt maker for 8 hours. Press the start button.
5. Refrigerate the yogurt at the end of the program, up to one week.

### Traditional Plain Yogurt

**1 quart (4 cups) 2% or whole milk**

**1 (6-ounce) container prepared plain yogurt, at room temperature or 1 (5g) envelop powdered yogurt starter**

1. In a saucepan, over medium heat, bring 1 quart (4 cups) 2% or whole milk to boiling point (165 to 180 degrees F). Remove from heat and let cool to 112 to 115 degrees F, monitoring the temperature of the milk with an instant read thermometer.
2. Gently whisk together the cooled milk and plain yogurt or powdered starter. Avoid frothing.
3. Fill the yogurt jars with an equal amount of the milk mixture.
4. Place the jars in the yogurt maker and cover with the lid.
5. Set the yogurt maker for 8 hours. Press the start button.
6. Refrigerate the yogurt at the end of the program, up to one week.

## Reduced-Fat or Fat-Free Yogurt

1 quart (4 cups) 1% or fat-free milk

1/3 cup (2/3 cup for fat-free milk) Instant Nonfat Dry Milk

1 (6-ounce) container prepared plain yogurt, at room temperature  
or 1 (5g) envelop powdered yogurt starter

1. In a saucepan, over medium heat, bring 1 quart (4 cups) fat-free or 1% milk to boiling point (165 to 180 degrees F). Remove from heat and let cool to 112 to 115 degrees F, monitoring the temperature of the milk with an instant read thermometer.
2. Gently whisk together the cooled milk and dry milk until combined. Whisk in the plain yogurt or powdered starter. Avoid frothing.
3. Fill the yogurt jars with an equal amount of the milk mixture.
4. Place the jars in the yogurt maker and cover with the lid.
5. Set the yogurt maker for 8 hours. Press the start button.
6. Refrigerate the yogurt at the end of the program, up to one week.

## Sweetened Plain Yogurt

Ingredients for one batch of Quick and Easy Plain Yogurt. Traditional Plain Yogurt or Reduced-Fat or Fat-Free Yogurt

5 tablespoons granulated sugar, honey or agave syrup

1. Prepare the yogurt mixture according to the recipe, adding the sweetener as well.
2. Fill the yogurt jars with an equal amount of the milk mixture.
3. Place the jars in the yogurt maker and cover with the lid.
4. Set the yogurt maker for 8 hours. Press the start button.
5. Refrigerate the yogurt at the end of the program, up to one week.

Variation: For vanilla yogurt, add 2 teaspoons vanilla extract along with the sugar.

## Fruit-on-the-Bottom Yogurt

Ingredients for one batch of Quick and Easy Plain Yogurt, Traditional Plain Yogurt or Reduced-Fat or Fat-Free Yogurt

4 tablespoons granulated sugar, honey or agave syrup

1 to 2 teaspoons vanilla extract

7 tablespoons fruit jam

1. Place 1 tablespoon of jam in the bottom of each yogurt jar. Set aside.
2. Prepare the yogurt mixture according to the recipe, adding the sugar and vanilla, as well.
3. Fill the prepared yogurt jars with an equal amount of the milk mixture.
4. Place the jars in the yogurt maker and cover with the lid.
5. Set the yogurt maker for 8 hours. Press the start button.
6. Refrigerate the yogurt at the end of the program, up to one week.

## Yogurt with Fruit

4 large (or 8 small) canned peach or pear halves

Ingredients for one batch of Quick and Easy Plain Yogurt, Traditional Plain Yogurt or Reduced-Fat or Fat-Free Yogurt

3 tablespoons Instant Nonfat Dry Milk

5 tablespoons granulated sugar, honey or agave syrup

2 teaspoons vanilla extract

1. Drain fruit from syrup and coarsely mash with a fork into small pieces. Divide equally among the seven jars.
2. Prepare the yogurt mixture according to the recipe, adding the Instant Nonfat Dry Milk, sweetener and vanilla extract, as well.
3. Fill the yogurt jars with an equal amount of the milk mixture.
4. Place the jars in the yogurt maker and cover with the lid.
5. Set the yogurt maker for 8 hours. Press the start button.
6. Refrigerate the yogurt at the end of the program, up to one week.

## Soy Milk Yogurt

1 quart (4 cups) sweetened soy milk

1/8 teaspoon non-dairy, maltodextrin-free powered yogurt starter or culture (or amount specified by manufacturer on package)

1. In a saucepan, over medium heat, bring 1 quart (4 cups) soy milk to boiling point (165 to 180 degrees F). Remove from heat and let cool to 112 to 115 degrees F, monitoring the temperature of the milk with an instant read thermometer.
2. Gently whisk together the cooled soymilk and powdered starter. Avoid frothing.
3. Fill the yogurt jars with an equal amount of the soy milk mixture.
4. Place the jars in the yogurt maker and cover with the lid.
5. Set the yogurt maker for 8 hours. Press the start button.
6. Refrigerate the yogurt at the end of the program, up to three days.

## Lactose-Free Yogurt

1 quart (4 cups) 2% or whole-fat lactose-free milk  
¼ to 1/3 cups granulated sugar, honey or agave syrup  
1/8 teaspoon non-dairy, maltodextrin-free powered yogurt starter or culture (or amount specified by manufacturer on package)

1. In a saucepan, over medium heat, bring 1 quart (4 cups) lactose-free milk to boiling point (165 to 180 degrees F). Remove from heat and let cool to 112 to 115 degrees F, monitoring the temperature of the milk with an instant read thermometer.
2. Gently whisk together the cooled milk, sweetener and powdered starter. Avoid frothing.
3. Fill the yogurt jars with an equal amount of the lactose-free milk mixture.
4. Place the jars in the yogurt maker and cover with the lid.
5. Set the yogurt maker for 8 hours. Press the start button.
6. Refrigerate the yogurt at the end of the program, up to one week.

## Decadent Crème

1 quart (4 cups) light cream, at room temperature  
1 (6 ounce) container prepared plain yogurt, at room temperature  
or 1 (5g) envelop powdered yogurt starter  
2 teaspoons vanilla extract

1. Gently whisk together cream and plain yogurt or powdered starter. Avoid frothing.
2. Fill the yogurt jars with an equal amount of the milk mixture.
3. Place the jars in the yogurt maker and cover with the lid.
4. Set the yogurt maker for 8 hours. Press the start button.
5. Refrigerate the yogurt at the end of the program, up to one week.

## Decadent Caramel Crème

7 tablespoons prepared dulce de leche  
1 quart (4 cups) light cream, at room temperature  
1 (6 ounce) container prepared plain yogurt, at room temperature  
or 1 (5g) envelop powdered yogurt starter  
2 teaspoons vanilla extract

1. Place 1 tablespoon of dulce de leche in the bottom of each yogurt jar. Set aside.
2. Gently whisk together cream and plain yogurt or powdered starter. Avoid frothing.
3. Fill the yogurt jars with an equal amount of the milk mixture.
4. Place the jars in the yogurt maker and cover with the lid
5. Set the yogurt maker for 8 hours. Press the start button.
6. Refrigerate the yogurt at the end of the program, up to one week.

## Greek-style Strained Yogurt

Greek-style strained yogurt is plain yogurt that has been strained to remove a high percentage of the whey or liquid. It takes approximately 4 cups of plain yogurt to make 1 ¼ to 1 ½ cups of Greek-style yogurt.  
7 jars (4 cups) of your favorite recipe of plain yogurt, chilled  
4 paper coffee filters for 8-12 cup basket-style coffee makers

1. Place a double coffee filter in a medium-sized mesh strainer, large enough to hold the filters.
2. Place the prepared strainer over a mixing bowl to catch the whey.
3. Spoon half the yogurt into the strainer. Let the whey drip into the bowl. After about 10 to 15 minutes, or when the whey stops dripping, carefully mix the yogurt with a small rubber spatula trying not moving the paper filters. Additional whey should drip through the coffee filter into the bowl.
4. When the whey stops dripping, carefully remove the thickened yogurt to a 2 cup storage container, scrapping out any remaining yogurt with the spatula. Discard the used paper filters from the strainer and the whey from the mixing bowl
5. Repeat steps 1-4 with the remaining plain yogurt.
6. Cover container and store yogurt in the refrigerator, up to 1 week.

## Yogurt Cheese

Prepared for centuries in the Middle East, fresh cheese made from thickened plain yogurt is easy to make, as well as delicious, spread on crusty bread or pita.

1 recipe Greek-style strained yogurt  
2 paper coffee filters for 8-12 cup basket-style coffee makers  
Salt to taste

For serving: extra-virgin olive oil, coarsely ground black pepper, chopped fresh or dried thyme

1. Place a double coffee filter in a medium-sized mesh strainer, large enough to hold the filter.
2. Place the prepared strainer over a mixing bowl to catch the whey.
3. Spoon the Greek yogurt into the strainer. Cover with plastic wrap and refrigerator for 48 hours.
4. After 48 hours, discard whey and remove the thickened yogurt to small mixing bowl. Season with salt to taste.
5. Roll the yogurt cheese into ten to twelve 1-inch balls. Place on a plate and refrigerate over night uncovered, until firm.
6. The next day, serve the cheese balls, drizzled with extra-virgin olive oil and sprinkled with black pepper and thyme or place in a shallow plastic storage container and refrigerate up to one week.

Variation: You can also pack the yogurt cheese in a small square or rectangular container and use like cream cheese.



# TEFAL / T-FAL\* INTERNATIONAL LIMITED GUARANTEE



www.tefal.com

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

## The Guarantee

This product is guaranteed by TEFAL / T-FAL (company address and details included in the country list of the TEFAL/T-FAL International Guarantee) against any manufacturing defect in materials or workmanship during the guarantee period within those countries as stated in the country list on the last page of the user manual, starting from the initial date of purchase. The international manufacturer's guarantee by TEFAL/T-FAL is an extra benefit which does not affect consumer's Statutory Rights.

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

The international TEFAL/T-FAL guarantee only applies within the guarantee period and for those countries listed in the Country List attached and is valid only on presentation of a proof of purchase. The product can be taken directly in person to an authorised service centre 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 telephone number as set out in the Country List to request the appropriate postal address.

TEFAL/T-FAL shall not be obliged to repair or replace any product which is not accompanied by a valid proof of purchase.

This guarantee will not cover any damage which could occur as a result of misuse, negligence, failure to follow TEFAL/T-FAL instructions, use on current or voltage other than as stamped on the product, or a modification or unauthorised repair of the product. 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;
- scaling (any de-scaling must be carried out according to the instructions for use);
- ingress of water, dust or insects into the product;
- mechanical damages, overloading;
- damages or bad results due to wrong voltage or frequency;
- accidents including fire, flood, thunderbolt etc;
- professional or commercial use;
- damage to any glass or porcelain ware in the product;
- replacement of consumables.

This guarantee does not apply to any product that has been tampered with, or to damages incurred through improper use and care, faulty packaging by the owner or mishandling by any carrier.

The international TEFAL/T-FAL guarantee applies only for products purchased in one of the countries listed, and used for domestic purposes only in one of the countries listed on the Country List. Where a product purchased in one listed country and then used in another listed country:

- a) The international TEFAL/T-FAL guarantee duration is the one in the country of usage of the product, even if the product was purchased in another listed country with different guarantee duration.
- b) The international TEFAL/T-FAL guarantee does not apply in case of non conformity of the purchased product with the local standards, such as voltage, frequency, power plugs, or other local technical specifications
- c) The repair process for products purchased outside the country of use may require a longer time if the product is not locally sold by TEFAL/T-FAL
- d) In cases where the product is not repairable in the new country, the international TEFAL/T-FAL guarantee is limited to a replacement by a similar product or an alternative product at similar cost, where possible.

## 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.

## Additional information

Accessories, Consumables and end-user replaceable parts can be purchased, if locally available, as described on the TEFAL / T-FAL internet site.

*\* 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*



<b>HRVATSKA CROATIA</b>	SEB Developpement S.A.S. Vodnjanska 26 10000 Zagreb	2 godine 2 years	<b>01 30 15 294</b>
<b>ČESKÁ REPUBLIK CZECH REPUBLIC</b>	GROUPE SEB ČR spol. s r. o. Jankovcova 1569/2c 170 00 Praha 7	2 roky 2 years	<b>731 010 111</b>
<b>DANMARK DENMARK</b>	GROUPE SEB NORDIC AS Tempovej 27 2750 Ballerup	2 år 2 years	<b>44 663 155</b>
<b>DEUTSCHLAND GERMANY</b>	GROUPE SEB DEUTSCHLAND GmbH / KRUPUS GmbH Herrnrainweg 5 63067 Offenbach	2 Jahre 2 years	<b>0212 387 400</b>
<b>EESTI ESTONIA</b>	GROUPE SEB POLSKA Sp. z o.o. ul. Bukowińska 22b 02-703 Warszawa	2 aastat 2 years	<b>5 800 3777</b>
<b>SUOMI FINLAND</b>	Groupe SEB Finland Kutojantie 7 02630 Espoo	2 Vuotta 2 years	<b>09 622 94 20</b>
<b>FRANCE</b> Incluant uniquement Guadeloupe, Martinique, Réunion, Saint-Martin	GROUPE SEB FRANCE Service Consommateur Moulinox BP 15 69131 ECULLY CEDEX	1 an 1 year	<b>09 74 50 47 74</b>
<b>ΕΛΛΑΔΑ GREECE</b>	SEB GROUPE ΕΛΛΑΔΟΣ Α.Ε. Οδός Καβαλιεράτου 7 Τ.Κ. 145 64 Ν. Κηφισιά	2 χρόνια 2 years	<b>2106371251</b>
<b>香港 HONG KONG</b>	SEB ASIA Ltd. Room 903, 9/F, South Block, Skyway House 3 Sham Mong Road, Tai Kok Tsui, Kowloon Hong-Kong	1 year	<b>852 8130 8998</b>
<b>MAGYARORSZÁG HUNGARY</b>	GROUPE SEB CENTRAL-EUROPE Kft. Táviró köz 4 2040 Budaörs	2 év 2 years	<b>06 1 801 8434</b>
<b>INDONESIA</b>	GROUPE SEB INDONESIA (Representative office) Sudirman Plaza, Plaza Marein 8th Floor JL Jendral Sudirman Kav 76-78, Jakarta 12910, Indonesia	1 year	<b>+62 21 5793 6881</b>
<b>ITALIA ITALY</b>	GROUPE SEB ITALIA S.p.A. Via Montefeltro, 4 20156 Milano	2 anni 2 years	<b>199207354</b>
<b>JAPAN</b>	GROUPE SEB JAPAN Co. Ltd. 1F Takanawa Muse Building, 3-14-13, Higashi Gotanda, Shinagawa-Ku, Tokyo 141-0022	1 year	<b>0570-077772</b>
<b>ҚАЗАҚСТАН KAZAKHSTAN</b>	ЖАК «Группа СЕБ- Восток» 125171, Мәскеу, Ленинградское шоссеі, 16А, 3 үйі	2 жыл 2 years	<b>727 378 39 39</b>
<b>한국어 KOREA</b>	(유)그룹 세브 코리아 서울시 종로구 서린동 88 서린빌딩 3층 110-790	1 year	<b>1588-1588</b>

<b>LATVIJA LATVIA</b>	GROUPE SEB POLSKA Sp. z o.o. ul. Bukowińska 22b 02-703 Warszawa	2 gadi 2 years	<b>6 716 2007</b>
<b>LIETUVA LITHUANIA</b>	GROUPE SEB POLSKA Sp. z o.o. ul. Bukowińska 22b 02-703 Warszawa	2 metai 2 years	<b>6 470 8888</b>
<b>LUXEMBOURG</b>	GROUPE SEB BELGIUM SA NV 25 avenue de l'Espérance - ZI 6220 Fleurus	2 ans 2 years	<b>0032 70 23 31 59</b>
<b>MACEDONIA</b>	Groupe SEB Bulgaria EOOD Office 1, floor 1, 52G Borovo St., 1680 Sofia - Bulgaria ГРУП СЕБ БЪЛГАРИЯ ДООЕЛ Ул. Борово 52 Г, сп. 1, офис 1, 1680 София, България	2 години 2 years	<b>(0)2 2050 022</b>
<b>MALAYSIA</b>	Unit No.402-403, Level 4, Uptown 2, No.2, Jalan SS21/37, Damansara Uptown, 47400 Petaling Jaya, Selangor D.E., Malaysia.	1 year	<b>(603) 7710 8000</b>
<b>MEXICO</b>	Groupe.S.E.B. México, S.A. DE C.V. Goldsmith 38 Desp. 401, Col. Polanco Delegación Miguel Hildalgo 11 560 México D.F.	1 año 1 year	<b>(01800) 112 8325</b>
<b>MOLDOVA</b>	ТОВ «Грун СЕБ Україна» 02121, Харківське шосе, 201-203, 3 поверх, Київ, Україна	2 ani 2 years	<b>(22) 929249</b>
<b>NEDERLAND The Netherlands</b>	GROUPE SEB NEDERLAND BV Generatorstraat 6 3903 LJ Veenendaal	2 jaar 2 years	<b>0318 58 24 24</b>
<b>NEW ZEALAND</b>	GROUPE SEB NEW ZEALAND Unit E, Building 3, 195 Main Highway, Ellerslie, Auckland	1 year	<b>0800 700 711</b>
<b>NORGE NORWAY</b>	GROUPE SEB NORDIC AS Tempovej 27 2750 Ballerup DANMARK	2 år 2 years	<b>815 09 567</b>
<b>PERU</b>	Groupe SEB Perú Av. Camino Real N° 111 of. 805 B San Isidro - Lima - Perú	1 año 1 year	<b>441 4455</b>
<b>POLSKA POLAND</b>	GROUPE SEB POLSKA Sp. z o.o. ul. Bukowińska 22b 02-703 Warszawa	2 lata 2 years	<b>0801 300 423 koszt jak za połączenie lokalne</b>
<b>PORTUGAL</b>	GROUPE SEB IBÉRICA SA Urb. da Matinha Rua Projectada à Rua 3 Bloco1 - 3° B/D 1950 - 327 Lisboa	2 anos 2 years	<b>808 284 735</b>
<b>REPUBLIC OF IRELAND</b>	GROUPE SEB IRELAND Unit B3 Aerodrome Business Park, College Road, Rathcoole, Co. Dublin	1 year	<b>01 677 4003</b>
<b>ROMÂNIA ROMANIA</b>	GROUPE SEB ROMÂNIA Str. Daniel Constantin nr. 8 010632 București	2 ani 2 years	<b>0 21 316 87 84</b>
<b>РОССИЯ RUSSIA</b>	ЗАО «Группа СЕБ-Восток», 125171, Москва, Ленинградское шоссе, д. 16А, стр. 3	2 года 2 years	<b>495 213 32 30</b>

<b>SRBIJA SERBIA</b>	SEB Developpement Đorđa Stanojevića 11b 11070 Novi Beograd	2 godine 2 years	<b>060 0 732 000</b>
<b>SINGAPORE</b>	GRUPE SEB SINGAPORE Pty Ltd. 59 Jalan Pemimpin, #04-01/02 L&Y Building Singapore 577218	1 year	<b>65 6550 8900</b>
<b>SLOVENSKO SLOVAKIA</b>	GRUPE SEB Slovensko, spol. s r.o. Rybničná 40 831 06 Bratislava	2 roky 2 years	<b>233 595 224</b>
<b>SLOVENIJA SLOVENIA</b>	SEB d.o.o Gregorčičeva ulica 6 2000 MARIBOR	2 leti 2 years	<b>02 234 94 90</b>
<b>ESPAÑA SPAIN</b>	GRUPE SEB IBÉRICA S.A. C/ Almagüvers, 119-123, Complejo Ecourban 08018 Barcelona	2 años 2 years	<b>902 31 24 00</b>
<b>SVERIGE SWEDEN</b>	TEFAL SVERIGE SUBSIDIARY OF GROUP SEB NORDIC Truckvägen 14 A, 194 52 Upplands Väsby	2 år 2 years	<b>08 594 213 30</b>
<b>SUISSE CHWEIZ SWITZERLAND</b>	GRUPE SEB SCHWEIZ GmbH Thurgauerstrasse 105 8152 Glattbrugg	2 ans 2 Jahre 2 years	<b>044 837 18 40</b>
<b>TAIWAN</b>	SEB ASIA Ltd. Taipei International Building, Suite B2, 6F-1, No. 216, Tun Hwa South Road, Sec. 2 Da-an District Taipei 106, R.O.C.	1 year	<b>886-2-27333716</b>
<b>THAILAND</b>	GRUPE SEB THAILAND 2034/66 Italthai Tower, 14th Floor, n° 14-02, New Phetchburi Road, Bangkapi, Huaykwang, Bangkok, 10320	2 years	<b>662 351 8911</b>
<b>TÜRKIYE TURKEY</b>	GRUPE SEB ISTANBUL AS Beybi Giz Plaza Dereboyu Cad. Meydan Sok. No: 28 K.12 Maslak	2 YIL 2 years	<b>216 444 40 50</b>
<b>U.S.A.</b>	GRUPE SEB USA 2121 Eden Road Millville, NJ 08332	1 year	<b>800-395-8325</b>
<b>Україна UKRAINE</b>	ТОВ «Груп СЕБ Україна» 02121, Харківське шосе, 201-203, 3 поверх, Київ, Україна	2 роки 2 years	<b>044 492 06 59</b>
<b>UNITED KINGDOM</b>	GRUPE SEB UK LTD Riverside House Riverside Walk Windsor Berkshire, SL4 1NA	1 year	<b>0845 602 1454</b>
<b>VENEZUELA</b>	GRUPE SEB VENEZUELA Av Eugenio Mendoza, Centro Letonia, Torre ING Bank, Piso 15, Ofc 155 Urb. La Castellana, Caracas	2 años 2 years	<b>0800-7268724</b>
<b>VIETNAM</b>	GRUPE SEB VIETNAM (Representative office) 127-129 Nguyen Hue Street District 1, Ho Chi Minh City, Vietnam	1 year	<b>+84-8 3821 6395</b>

