

T-fal®

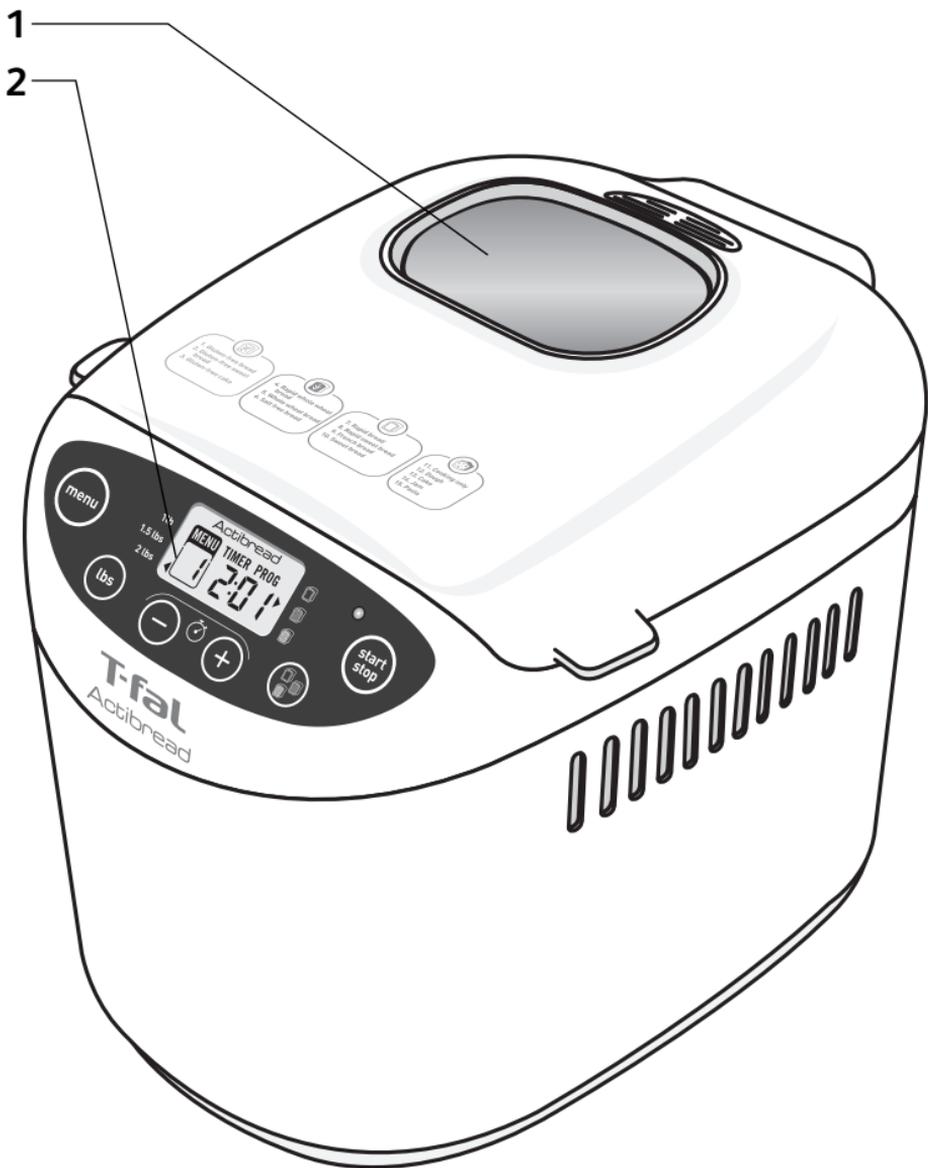
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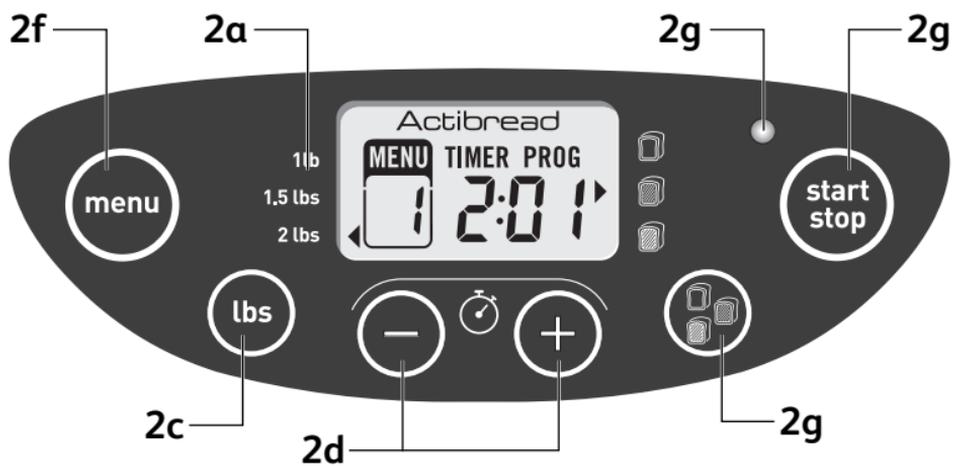
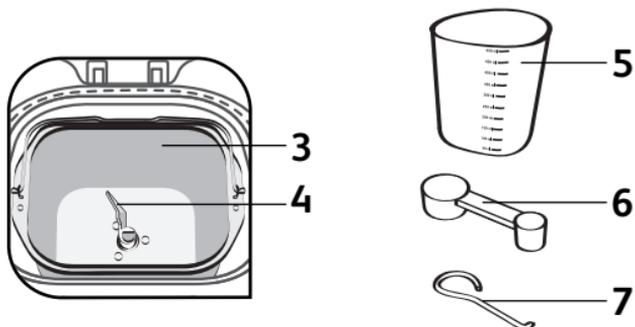
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Actibread

www.t-falusa.com





IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or this appliance in water or other liquid.
4. Not intended for use by children. Close supervision is necessary for any appliance being used near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
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 cause injuries.
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. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Plug cord into the wall outlet. To disconnect, press and hold the START/STOP button for a second, remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

1. For your safety, this appliance complies with applicable technical rules and norms.
2. Check that the main voltage corresponds to the voltage indicated on the appliance.
3. Use a stable work surface, away from any contact with water and never in a built-in kitchen alcove.
4. Do not move the appliance when working.

Polarization instructions

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

Short Cord instructions

1. A short power cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer power cords or extension cords are available and may be used if care is exercised in their use.
3. If a long power cord or extension cord is used,
 - a) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance, and
 - b) The cord should be arranged so that it will not hang over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

FOR HOUSEHOLD USE ONLY

DO

- All interventions other than cleaning and everyday maintenance by the customer must be performed by an authorized service center.
- For your safety, only use accessories and spare parts designed for your appliance.
- All appliances undergo strict quality control. Practical usage tests are performed on randomly selected appliances, which would explain any slight traces of use.
- At the end of the program, always use oven mitt to handle the bread pan or hot parts of the appliance. The appliance becomes very hot during use.
- Never obstruct the air vents.
- Be very careful, steam can be released when you open the lid at the end of or during the program.
- **When using program No.14 (jam, stewed fruit, etc.) watch out for steam and hot spattering when opening the lid.**
- Caution, if the dough overflows and touches the heating element, it can catch fire, therefore:
 - Never exceed the quantities indicated in the recipes.
 - Never exceed 2lbs of dough.
 - Never exceed 2 cups of flour and 1 teaspoon of yeast.
- Disconnect the appliance if it shows any working abnormalities.

DO NOT

- Do not use an external timer or separate remote control system.
- Do not touch the metal parts or hot surfaces of the appliance when it is working.
- Do not use this appliance as source of heating or drying.
- Do not unplug appliance by pulling on cord. Instead grasp plug and pull to disconnect.
- **Do not touch the viewing window during and just after operation. The window can reach a high temperature.**
- Do not place the appliance on other appliances.
- Do not place paper, cardboard or plastic in or on the appliance.
- Should any part of the appliance catch fire, do not attempt to extinguish it with water. Unplug the appliance. Smother flames with a damp cloth.
- This product has been designed for household use only. Any professional use, inappropriate use or failure to comply with the instructions will avoid the warranty.

DESCRIPTION

- 1 - lid with viewing window
- 2 - control panel
 - a - display screen
 - b - on/off button
 - c - loaf weight selection
 - d - buttons for setting delayed start and adjusting the time for programs
 - e - crust color selection
 - f - choice of programs
 - g - operating indicator light
- 3 - bread pan
- 4 - kneading paddle
- 5 - measuring cup
- 6 - teaspoon/tablespoon
- 7 - hook accessory for lifting out kneading paddle

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PRACTICAL ADVICE

Preparation

- 1 Please read these instructions carefully: the method for making bread with this appliance is not the same as for hand-made bread.
- 2 All ingredients used must be at room temperature (unless otherwise indicated) and must be weighed exactly. **Measure liquids with the measuring cup supplied. Use the teaspoon/ tablespoon supplied to measure teaspoons on one side and tablespoons on the other. Ensure all spoon measures are level and not heaped.** Incorrect measurements could result in a poor end product.
- 3 For successful bread making using the correct ingredients is critical. Use ingredients before their use-by date and keep them in a cool, dry place.
- 4 It is important to measure the quantity of flour precisely. That is why you should weigh out flour using a kitchen scale. Use pre-measured packets of dried yeast, sold in most US grocery stores. Unless otherwise indicated in the recipe, do not use baking powder. Once a packet of yeast has been opened, it should be sealed and stored in a cool place and used within 48 hours.
- 5 To avoid spoiling of the dough, we advise that all ingredients should be put in the bread pan at the start and that you should avoid opening the lid during use (unless otherwise indicated). Carefully follow the order of ingredients and quantities indicated in the recipes. First the liquids, then the solids. **Yeast should not come into contact with liquids, sugar or salt.**

General order to be followed:

- > Liquids (butter, oil, eggs, water, milk)
- > Salt
- > Sugar
- > Flour, first half
- > Powdered milk
- > Specific solid ingredients
- > Flour, second half
- > Yeast

Using

- **Bread preparation is very sensitive to temperature and humidity conditions.** In case of high heat, use liquids that are cooler than usual. Likewise, if it is cold, it may be necessary to warm up the water or milk (never exceeding 95°F).
- **It can also sometimes be useful to check the state of the dough during the second kneading:** it should form an even ball which comes away easily from the walls of the pan.
 - If all the flour has not been blended into the dough, add a little more water,
 - if the dough is too wet and sticks to the sides, you may need to add a little flour.Such corrections should be undertaken very gradually (no more than 1 tablespoon at a time) and wait to see if there is an improvement before continuing.
- **A common error is to think that adding more yeast will make the bread rise more.** Too much yeast makes the structure of the bread more fragile and it will rise a lot and then fall while baking. You can determine the state of the dough just before baking by touching it lightly with your fingertips: the dough should be slightly resistant and the fingerprint should disappear little by little.

Precautions for using gluten-free programs

- The flour mixtures have to be sifted with the yeast to avoid clumps.
- The kneading needs some encouragement: to foster their incorporation, scrape down any unmixed ingredients from the sides to the middle of the bowl using a spatula (made of wood or plastic to avoid scratching the coating).
- You should also help with incorporation when adding ingredients.
- The nature of the ingredients used for gluten-free recipes does not allow the bread to brown as it normally would. The top of the bread often remains rather light.
- Gluten-free bread cannot rise like traditional bread and often remains flat on top.
- Not all premix brands deliver the same results: the recipes may need to be adjusted. Therefore, we recommend that you experiment (see example below).

Example: adjust the quantity of liquid according to the consistency of the dough. It should be relatively supple, but not too moist.



Too much liquid



OK



Too dry

Exception: cake dough should have more liquid.

BEFORE YOU USE YOUR APPLIANCE FOR THE FIRST TIME

- Remove the accessories and any stickers either inside or on the outside of the appliance - **A**.
- Clean all of the parts and the appliance itself using a damp cloth.

QUICK-START

- Fully unwind the power cord and plug it into a grounded socket.
- A slight odor may be given off when used for the first time.
- Remove the bread pan by lifting the handle and turning the bread pan slightly counter-clockwise. Then insert the kneading paddle - **B - C**.
- Put the ingredients in the pan in exactly the order recommended. Make sure that all ingredients are weighed with precision - **D - E**.
- Place the bread pan in the breadmaker. Holding the bread pan by the handle, insert it in the breadmaker so that it fits over the drive shaft (you will need to tilt it slightly to one side to do this). Turn it gently clockwise and it will lock into place - **F- G**.
- Close the lid. Plug in the breadmaker and switch it on. After you hear the beep, program 1 will appear on the display as the default setting, i.e. 2 lbs, medium browning - **H**.
- Select the desired program using the **menu** button.
- Press the **start/stop** button. The timer will flash and the operating indicator light will illuminate. The operating indicator lights up - **I - J**.
- Unplug the breadmaker at the end of the cooking or warming cycle. Lift the bread pan out of the breadmaker. Always use oven gloves as the pan handle is hot, as is the inside of the lid. Turn out the hot bread and place it on a rack for at least 1 hour to cool - **K**.

To get to know your breadmaker, we suggest trying the **FRENCH BREAD** recipe for your first loaf.

FRENCH BREAD (program 9)	INGREDIENTS - tsp = teaspoon - tbsp = tablespoon
BROWNING = MEDIUM	
POIDS = 1000 g	1. Water = 1 ½ cups 3. Flour = 1 ¼ lb
TIME = 3:10	2. Salt = 2 tsp 4. Yeast = 1 ½ tsp

USING YOUR BREADMAKER

A default setting is displayed for each program. You will therefore have to select the desired settings manually.

Selecting a program

Choosing a program triggers a series of steps which are carried out automatically one after another.

 The **menu button** allows you to choose a certain number of different programs. The time corresponding to the program is displayed. Every time you press the  button, the number on the display panel switches to the next program from 1 - 15.

Using gluten-free programs.

Programs 1, 2 and 3 should be used to bake gluten-free breads and cakes. Only one weight is available for each of the programs (2 lbs for programs 1 and 2 and 1.5 lbs for program 3).

Gluten-free breads and cakes are suitable for people who are intolerant (celiac disease) of the gluten found in several grains (wheat, barley, rye, oat, Khorasan wheat, spelt, etc).

It is important to avoid cross-contamination with flour containing gluten. Use extra care when cleaning the bowl, paddle and all the utensils that will be used to prepare gluten-free breads and cakes. Also check that the yeast you use is free of gluten.

The consistency of gluten-free flours does not favor traditional mixing: we recommend that you sift the flour mixes together with the yeast to prevent it from forming clumps.

This is why the delayed start feature is not available for the gluten-free programs.

You must also use a flexible wooden or plastic spatula to scrape the dough down from the sides of the bowl to the center, along with any unincorporated ingredients, until the dough is homogenous.

Gluten-free bread will have a denser consistency and be lighter in color than normal bread.

1. **Gluten-free bread.** We recommend using a ready-to-use mix. Only the 2 lbs setting is available for this program. For this setting a premix that is low in sugar and fat is recommended.
2. **Gluten-free sweet bread.** We recommend using a ready-to-use mix. Only the 2 lbs setting is available for this program. For this setting a premix that is low in sugar and fat is recommended.
3. **Gluten-free cake.** We recommend using a ready-to-use mix. Only the 1.5 lbs setting is available for this program.
4. **Rapid whole wheat bread.** This program is similar to the Whole wheat bread program but is quicker. The texture of the bread may be a little more compact.
5. **Whole wheat bread.** Whole wheat bread program is used to make bread containing whole wheat flour.
6. **Salt-free bread.** Bread is one of the foods that provide the largest daily contribution of salt. Reducing salt consumption can help reduce the risks of cardiovascular problems.

7. **Rapid bread.** Program 7 is specific to the Rapid bread recipe. Bread made using fast programs is more compact than that made with the other programs.
8. **Rapid sweet bread.** This program is similar to the Sweet bread program but is quicker. The texture of the bread may be a little more compact.
9. **French bread.** The French bread program corresponds to a traditional french crusty white bread recipe.
10. **Sweet bread.** The Sweet bread program is for recipes containing more sugar and fat such as brioches and milk breads. If you are using special flour blends for brioche or rolls, do not exceed 1.5 lbs of dough in total.
11. **Cooking only.** The Cooking only program allows you to bake for 10 to 70 minutes (adjustable in increments of 10 min). It can be selected alone and used:
 - a) with the Bread dough program,
 - b) to reheat cooked and cooled breads or to make them crusty,
 - c) to finish cooking in case of a prolonged electricity cut during a bread baking cycle. **The breadmaker should not be left unattended when using program 11.** To interrupt the cycle before it is finished, the program can be stopped manually by holding down the  button.
12. **Bread dough.** The Bread dough program does not bake. It is a kneading and rising program for all leavened doughs such as pizza dough, rolls, sweet buns.
13. **Cake.** Can be used to make pastries and cakes with baking powder. Only the 1.5 lbs setting is available for this program.
14. **Jam.** The Jam program automatically cooks jams and compots (stewed fruits) in the pan.
15. **Pasta.** Program 15 only kneads. It is for pasta dough, like noodles and gluten-free pizza dough for example.

Selecting the weight of the bread

The bread weight is set by default at 2 lbs. This weight is shown for informational purposes. See the recipes for more details. **Programs 1, 2, 3, 11, 12, 13, 14, 15 do not have weight settings.**

Press the  button to set the chosen product - 1 lb, 1.5 lbs. or 2 lbs. The indicator light against the selected setting will come on.

Selecting the crust color

By default, the color of the crust is set at MEDIUM. **Programs 12, 14, 15 do not have a color setting.**

Three choices are possible: Light / Medium / Dark.

If you want to change the default setting, press the  button until the indicator light facing the desired setting comes on.

Start /Stop

Press the  button to switch the appliance on. The countdown begins.

To stop the program or to cancel delayed programming, hold down on the  button for 3 seconds.

CYCLES

A table (see the end of these instructions) indicates the breakdown of the various cycles for the programme chosen.

Kneading

For forming the dough's structure so that it can rise better.

During this cycle, and for programs 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 12, 13, you can add ingredients: dried fruit or nuts, olives, etc. A beep indicates when you can intervene. See the summary table for preparation times (see the end of these instructions) and the "extra" column. This column indicates the time that will be displayed on your appliance's screen when the beep sounds. For more precise information on how long before the beep sounds, subtract the "extra" column time from the total baking time.

For example: "extra" = 1:45 and "total time" = 2:01, the ingredients can be added after 16 min.

Rest

Allows the dough to rest to improve kneading quality.

Rising

Time during which the yeast works to let the bread rise and to develop its aroma.

Baking

Transforms the dough into bread and gives it a golden crust.

Warming

Keeps the bread warm after baking. It is recommended that the bread should be turned out promptly after baking, however.

For programs 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 13, you can leave your preparation in the appliance. A one-hour warming cycle automatically follows baking. During the hour for which the bread is kept warm, the display shows 0:00 and the dots  on the timer flash. At the end of the cycle, the appliance stops automatically after several sound signals.

DELAYED START PROGRAM

You can program the appliance to start up to 15 hours in advance to have your preparation ready at the time you want. This function cannot be used on programs 1, 2, 3, 7, 11, 12, 13, 14, 15.

This step comes after selecting the program, browning level and weight. The program time is displayed. Calculate the time difference between the moment when you start the program and the time at which you want your preparation to be ready. The machine automatically includes the duration of the program cycles.

Using the **+** and **-** buttons, display the calculated time (**+** up and **-** down). Short presses change the time in intervals of 10 min + a short beep. Holding the button down gives continuous scrolling in 10-min intervals.

For example, it is 8 pm and you want your bread to be ready for 7 am the next morning. Program 11:00 using the **+** and **-**. Press the **start stop** button. A beep is emitted. The timer colon blinks. The countdown begins. The operating indicator light comes on.

If you make a mistake or want to change the time setting, hold down the **start stop** button until it makes a beep. The default time is displayed. Start the operation again.

With the delayed start program do not use recipes which contain fresh milk, eggs, sour cream, yogurt, cheese or fresh fruit as they could spoil overnight.

Practical advice

If there is a power cut: if, during the cycle, the program is interrupted by a power cut or mishandling, the machine has a 7-min protection time during which the settings are saved. The cycle starts again where it stopped. Beyond that time, the settings are lost.

If you plan to run a second program to bake another loaf, open the lid and wait 1 hour before beginning the second preparation.

To turn out your loaf of bread: it may happen that the kneading paddle remains stuck in the loaf when it is turned out. In this case, use the hook accessory as follows:

- > once the loaf is turned out, lay it on its side while still hot and hold it down with one hand, wearing an oven mitt,
- > with the other hand, insert the hook in the axis of the kneading paddle - **M**,
- > pull gently to release the kneading paddle - **M**,
- > turn the loaf upright and stand on a rack to cool.



INGREDIENTS

Gluten-free flour. There are a great number of so-called "non-bread" flours (which do not contain gluten). The most widely known are buckwheat, rice (white and brown), quinoa, corn, chestnut and sorghum flours. To attempt to recreate the elasticity of gluten, it is crucial to mix together several types of non-bread flours and to add thickening agents.

Thickening agents. To obtain a proper consistency and to try to imitate the elasticity of gluten, you can also add xanthan gum and/or guar gum to your dough. These ingredients are used as thickeners, stabilizers and emulsifiers in the agri-food industry.

Ready-to-use gluten-free mixes. These make it easier to bake gluten-free bread because they contain thickeners and have the advantage of being guaranteed to contain no gluten; some are also organic. Not all brands of ready-to-use gluten-free mixtures deliver the same results.

Fats and oils. Fats make the bread softer and provide more favor. It also stores better and longer. Too much fat slows down rising. If you use butter, cut it into tiny pieces so that it is distributed evenly throughout the preparation, or soften it. You can substitute 1 tablespoon butter for 1 tablespoon of oil. Do not add hot butter. Keep the fat from coming into contact with the yeast, as fat can prevent yeast from rehydrating. Do not use low fat spreads or butter substitutes.

Eggs. Eggs make the dough richer, improves the color of the bread and encourages the development of the soft, white part. If you use eggs, reduce the quantity of liquid you use proportionally. Break the egg then slowly add the liquid until you reach the quantity of liquid indicated in the recipe. Recipes are designed for one 1.5 ounce size egg; if your eggs are bigger, add a little flour; if they are smaller, use less flour.

Milk. Recipes use either fresh or powdered milk. If using powdered milk, add the quantity of water stated in the recipe. It enhances the flavor and improves the shelf-life of the bread. For recipes using fresh milk, you can substitute some of it with water but the total volume must equal the quantity stated in the recipe. Low-fat or fat-free milk is best to avoid bread from having too dry of a texture. Milk also has an emulsifying effect which evens out its airiness, giving the soft, white part a better texture and appearance.

Water. Water rehydrates and activates the yeast. It also hydrates the starch in the flour and helps the soft, white part form. Water can be totally or partially replaced with milk or other liquids. **Use liquids at room temperature, except for gluten-free breads that require the use of lukewarm water (approximately 95°F).**

Flour. The weight of the flour varies significantly depending on the type of flour used. Depending on the quality of the flour, baking results may also vary. Keep flour in a hermetically sealed container, as flour reacts to fluctuations in atmospheric conditions, absorbing moisture or losing it. Use "strong flour", "bread flour" or "baker's flour" rather than standard flour. Adding oats, bran, wheat germ, rye or whole grains to the bread dough will give a smaller, heavier loaf of bread. **If you are using special flour blends for bread, brioche or rolls, do not exceed 1.5 lbs. of dough in total.** Sifting the flour also affects the results: the more the flour is whole (i.e. the more of the outer envelope of the wheat it contains), the less the dough will rise and the denser the bread. You can also find ready-to-use bread premixes in the grocery store. Follow the manufacturer's instructions when using these preparations. Usually, the choice of the program will depend on the preparation used. For example: Whole wheat - Program 5.

Sugar. Use white sugar, brown sugar or honey. Do not use sugar cubes. Sugar acts as food for the yeast, provides a sweeter tasting bread and improves the browning of the crust. Artificial sweeteners cannot be substituted for sugar as the yeast will not react with them.

Salt. Salt gives taste to food and regulates the yeast's activity. It should not come into contact with the yeast. Thanks to salt, the dough is firm, compact and does not rise too quickly. It also improves the structure of the dough. Use ordinary table salt. Do not use coarse salt or salt substitutes.

Yeast. Baker's yeast exists in several forms: fresh in small cubes, dried and active to be rehydrated or dried and instant. Fresh yeast is sold in supermarkets (bakery or fresh produce departments), but you can also buy fresh yeast from your local baker. In its fresh or instant dried form, yeast should be added directly to the baking pan of your breadmaker with the other ingredients. Remember to crumble the fresh yeast with your fingers to make it dissolve more easily. Only active dried yeast (in small granules) must be mixed with a little tepid water before use. Choose a temperature close to 95°F, less and it will not rise as well, more will make it lose its rising power. Keep to the stated amounts and remember to multiply the quantities if you use fresh yeast (see equivalents chart below).

Equivalents in quantity/weight between dried yeast and fresh yeast:

Dried yeast (in tsp)

1 1½ 2 2½ 3 3½ 4 4½ 5

Fresh yeast (in tbsp)

½ 1 1¼ ½ 1¾ 2 2½ 2¾ 3

To make gluten-free breads, you must use a special gluten-free yeast.

Add-in's (dried fruit or nuts, olives.). Add a personal touch to your recipes by adding whatever ingredients you want, taking care:

- > to add following the beep for additional ingredients, especially those that are fragile such as dried fruit,
- > to add the most solid grains (such as flax or sesame) at the start of the kneading process to facilitate use of the machine (delayed starting, for example),
- > to thoroughly drain moist ingredients (olives),
- > to lightly flour fatty ingredients for better blending,
- > not to add too large a quantity of additional ingredients, especially cheese, fresh fruit and fresh vegetables, as they can affect the development of the dough, respect the quantities indicated in the recipes,
- > that no ingredients fall outside the pan.

CLEANING AND MAINTENANCE

- Unplug the appliance.
- Clean all the parts, the appliance itself and the inside of the pan with a damp cloth. Dry thoroughly - L.
- Wash the pan and kneading paddle in hot soapy water. If the kneading paddle remains stuck in the pan, let it soak for 5 to 10 min.
- When necessary the lid can be cleaned with warm water and a sponge.
- **Do not wash any part in a dishwasher.**
- Do not use household cleaning products, scouring pads or alcohol. Use a soft, damp cloth.
- Never immerse the body of the appliance or the lid in water.



RECIPES

For each recipe, add the ingredients in the exact order indicated. Depending on the recipe chosen and the corresponding program, you can take a look at the summary table of preparation times (see the end of these instructions) and follow the breakdown for the various cycles.

tsp = teaspoon - tbsp = tablespoon

PROG. 1 - GLUTEN-FREE BREAD

PROG. 2 - GLUTEN-FREE SWEET BREAD

2 lbs

We recommend using a ready-to-use mixture.
Follow the recommendations on the pre-mix packaging.
Do not exceed 2 lbs of dough.

Beat together all ingredients followed by (*) until they become pale. Then add and mix the ingredients followed by (**) previously sieved. Then place the remaining ingredients in the tank in the order indicated.

PROG. 3 - GLUTEN-FREE CAKE

1.5 lbs

Warm milk*	1 tbsp + 1 tsp
Beaten eggs*	3
Salt*	1 pinch
Chestnut flour**	1 ¼ cups
Corn flour**	½ cup
Gluten-free dry yeast **	2 tsp
Melted butter	1 stick
Vanilla extract	1 tsp
Icing sugar	¾ cup

PROG. 4 - RAPID WHOLE WHEAT BREAD

PROG. 5 - WHOLE WHEAT BREAD

Whole wheat bread	1 lb	1.5 lbs	2lbs
Water	1 cup	1 ¼ cups	1 ¾ cups
Sunflower oil	1 ½ tbsp	2 tbsp	3 tbsp
Salt	1 tsp	1 ½ tsp	2 tsp
Sugar	1 ½ tsp	2 tsp	3 tsp
Bread flour	1 cup	1 ½ cups	2 cups
Wholewheat flour	1 cup	2 cups	3 cups
Bread machine dry yeast	1 tsp	1 tsp	2 tsp

PROG. 6 - SALT FREE BREAD

	1 lb	1.5 lbs	2lbs
Water	1 cup	1 ½ cup	1 ¾ cup
Bread Flour	2 ¾ cups	3 ¾ cups	5 ½ cups
Bread machine dry yeast	½ tsp	1 tsp	1 tsp
When the machine beeps, add			
Sesame seeds*	½ cup	½ cup	¾ cups

PROG. 7 - RAPID BREAD

Super quick bread	1 lb	1.5 lbs	2lbs3
Warm water	1 cup	1 ¼ cup	1 ¾ cup
Sunflower oil	3 tsp	1 tbsp	1 ½ tbsp
Salt	½ tsp	1 tsp	1 tsp
Sugar	2 tsp	3 tsp	1 tbsp
Powdered milk	1 ½ tbsp	2 tbsp	3 tbsp
Bread Flour	2 ½ cups	3 ½ cups	5 cups
Bread machine dry yeast	1 ½ tsp	2 ½ tsp	3 tsp

PROG. 8 - RAPID SWEET BREAD

PROG. 10 - SWEET BREAD	1 lb	1.5 lbs	2lbs
Sandwich bread			
Cold milk	½ cup	1 cup	1 cup
Eggs	1	1	2
Bread machine dry yeast	¾ tsp	1 tsp	1 ½ tsp
Bread flour	2 ⅞ cups	3 ¾ cups	4 ¼ cups
Gluten	½ tsp	1 tsp	1 tsp
Sugar	1 ½ tbsp	2 tbsp	3 tbsp
Salt	1 tsp	1 ½ tsp	2 tsp
When the machine beeps, add			
Butter*	½ stick	½ stick	¾ stick

1 medium egg = 0.1 lb

PROG. 9 - FRENCH BREAD

Crusty french garlic bread	1 lb	1.5 lbs	2lbs
Water	⅔ cup	1 cup	1 ⅓ cups
Salt	¾ tsp	1 tsp	1½ tsp
Sugar	¼ tbsp	½ tbsp	½ tbsp
Bread flour	1 ¾ cups	2 ⅔ cups	3 ½ cups
Bread machine dry yeast	¾ tsp	1 tsp	1 ½ tsp
Chopped garlic cloves	1	2	2

PROG. 13 - CAKE

Lemon cake	1 lb	1.5 lbs	2lbs
Beaten eggs*	2	3	3
Sugar*	½ cup	¾ cups	1 cup
Salt*	pinch	pinch	pinch
Butter	⅛ cup	¼ cup	⅓ cup
Sifted white flour	1 ⅞ cup	1 ½ cups	2 ¼ cups
Baking powder	1 ½ tsp	2 1/4 tsp	3 tsp
Lemon juice	2 tbsp	3 tbsp	4 tbsp
Zest of lemon	½ lemon	1 lemon	1 lemon

Beat together all ingredients followed by (*) until they become pale. Pour mixture into the bread pan. Add the other ingredients.

PROG. 15 - PASTA

Fresh pasta	1 lb	1.5 lbs	2lbs
Water	3 tbsp	3 ½ tbsp	⅓ cup
Beaten eggs	3	3	6
Salt	¼ tsp	½ tsp	1 tsp
Bread Flour	2 ¾ cups	4 cups	5 ¾ cups

1 medium egg = 0.1 lb

PROG. 12 - DOUGH

Pizza	1 lb	1.5 lbs	2lbs
Water	⅔ cup	1 cup	1 ⅓ cup
Olive oil	1 tbsp	1 ½ tbsp	2 tbsp
Salt	½ tsp	1 tsp	1 ½ tsp
Bread Flour	2 ½ cups	3 ⅔ cups	5 cups
Bread machine dry yeast	½ tsp	1 tsp	1 ½ tsp

PROG. 14 - JAM

Compotes and jams	2lbs
Strawberries, peaches, rhubarb or apricots	1 lb
Sugar	1 ¾ cups
Lemon juice	juice of ¼ lemon
Pectin	2 tbsp
Cut and coarsely chop the fruit. Pour the ingredients into the tank in the order indicated.	

TROUBLESHOOTING GUIDE TO IMPROVE YOUR RECIPES

Not getting the expected results? This table will help you.	Bread rises too much	Bread falls after rising too much	Bread does not rise enough	Crust not golden enough	Sides brown but bread not fully cooked	Top and sides floury
						
The  button was pressed during baking.				●		
Not enough flour.		●				
Too much flour.			●			●
Not enough yeast.			●			
Too much yeast.		●		●		
Not enough water.			●			●
Too much water.		●			●	
Not enough sugar.			●			
Poor quality flour.			●	●		
Wrong proportions of ingredients (too much).	●					
Water too hot.		●				
Water too cold.			●			
Wrong program.			●	●		

TECHNICAL TROUBLESHOOTING GUIDE

PROBLEMS	CAUSES - SOLUTIONS
The kneading paddle is stuck in the pan.	<ul style="list-style-type: none"> Let it soak before removing it.
After pressing  , nothing happens.	<ul style="list-style-type: none"> E01 is displayed and flashes on the screen, the appliance beeps: the appliance is too hot. Wait 1 hour between 2 cycles. E00 is displayed and flashes on the screen, the appliance beeps: the appliance is too cold. Wait for it to reach room temperature. HHH or EEE is displayed and flashes on the screen, the appliance beeps: malfunction. The machine must be serviced by authorized personnel. A delayed start has been programmed.
After pressing  , the motor is on but no kneading takes place.	<ul style="list-style-type: none"> The pan has not been correctly inserted. Kneading paddle missing or not installed properly. <p>In the two cases cited above, stop the appliance manually with a long press on the  button. Start the recipe again from the beginning.</p>
After a delayed start, the bread has not risen enough or nothing happens.	<ul style="list-style-type: none"> You forgot to press  after programming the delayed start program. The yeast has come into contact with salt and/or water. Kneading paddle missing.
Burnt smell.	<ul style="list-style-type: none"> Some of the ingredients have fallen outside the pan: unplug the appliance, let it cool down, then clean the inside with a damp sponge and without any cleaning product. The preparation has overflowed: the quantity of ingredients used is too great, notably liquid. Follow the proportions given in the recipe.

TABLE OF CYCLES - TABLE DES CYCLES

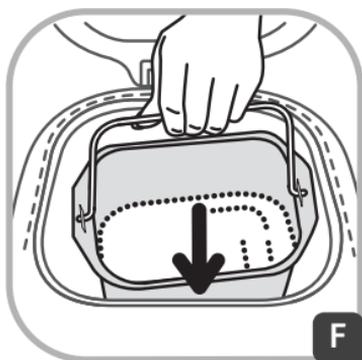
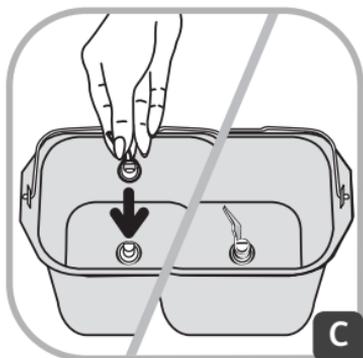
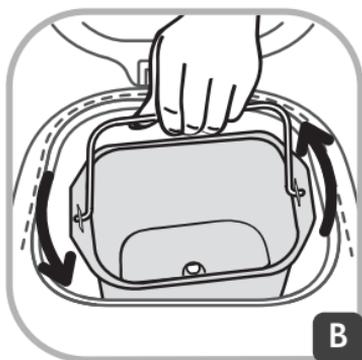
PROG.	WEIGHT (lbs)	BROWNING	TOTAL TIME (h)	PREPARING THE DOUGH (Kneading-Rest-Rising) (h)	COOKING (h)	KEEP WARM (h)	EXTRA (h)
	POIDS (lbs)	DORAGE	TEMPS TOTAL (h)	PRÉPARATION DE LA PÂTE (Pétrissage-Repos-Levée) (h)	CUISSON (h)	MAINTIEN AU CHAUD (h)	
1	2	1	2:01	1:06	0:55	1:00	1:45
		2					
		3					
2	2	1	2:15	1:15	1:00	1:00	2:05
		2					
		3					
3	1.5	1	1:45	0:15	1:30	1:00	1:35
		2					
		3					
4	1	1	2:00	1:05	0:55	1:00	1:45
	1.5	2	2:05		1:00		1:50
	2	3	2:10		1:05		1:55
5	1	1	2:40	1:45	0:55	1:00	2:21
	1.5	2	2:45		1:00		2:26
	2	3	2:50		1:05		2:31
6	1	1	2:50	2:00	0:50	1:00	2:22
	1.5	2	2:55		0:55		2:27
	2	3	3:05		1:05		2:37
7	1	1	1:25	0:40	0:45	1:00	1:15
	1.5	2	1:30		0:50		1:20
	2	3	1:35		0:55		1:25
8	1	1	2:20	1:40	0:40	1:00	1:52
	1.5	2	2:25		0:45		1:57
	2	3	2:30		0:50		2:02
9	1	1	2:55	2:05	0:50	1:00	2:31
	1.5	2	3:00		0:55		2:36
	2	3	3:10		1:05		2:46
10	1	1	3:20	2:40	0:40	1:00	2:39
	1.5	2	3:25		0:45		2:44
	2	3	3:30		0:50		2:49

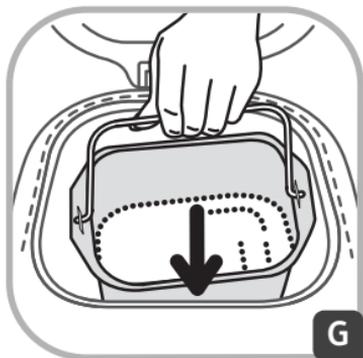
PROG.	WEIGHT (lbs)	BROWNING	TOTAL TIME (h)	PREPARING THE DOUGH (Kneading-Rest-Rising) (h)	COOKING (h)	KEEP WARM (h)	EXTRA (h)
	POIDS (lbs)	DORAGE	TEMPS TOTAL (h)	PRÉPARATION DE LA PÂTE (Pétrissage-Repos-Levée) (h)	CUISSON (h)	MAINTIEN AU CHAUD (h)	
11		1	0:10	---	0:10	---	---
		2	▼		1:10		
12	---	---	1:20	1:20	---	---	0:56
13	2	1	2:10	0:25	1:45	1:00	1:50
		2					
14	---	---	1:05	0:15	0:50	---	---
15	---	---	0:15	0:15	---	---	---

- 1** LIGHT - LÉGER
2 MEDIUM - MOYEN
3 DARK - FORT

Comment: the total duration does not include warming time.

Remarque : la durée totale n'inclut pas le temps de maintien au chaud.





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T-FAL INTERNATIONAL GUARANTEE: COUNTRY LIST

			
 الجزائر ALGERIA	(0)41 28 18 53	سنة واحدة 1 year	CIJA 9 rue Puvis de Chavannes - Saint Euquene - Oran
ARGENTINA	0800-122-2732	2 años 2 years	GRUPE SEB ARGENTINA S.A. Billinghurst 1833 3° - C1425DTK - Capital Federal - Buenos Aires
ՀԱՅԿԱՍՏԱՆ ARMENIA	(010) 55-76-07	2 ամսի/ 2 years	ՓԲԸ "Փոնոպոլիս ՍԵԲ" 125171 Մոսկվա, Լենինգրադյան - խուռըի, 16A, շին.3
AUSTRALIA	02 97487944	1 year	GRUPE SEB AUSTRALIA PO Box 7535, - Silverwater NSW 2128
ÖSTERREICH AUSTRIA	01 866 70299 00	2 Jahre 2 years	SEB ÖSTERREICH GmbH Campus 21 - Businesspark Wien Süd - Liebermannstr. A02 702 - 2345 Brunn am Gebirge
BELGIQUE BELGIE BELGIUM	070 23 31 59	2 ans 2 years	GRUPE SEB BELGIUM SA NV 25 avenue de l'Espérance - ZI - 6220 Fleurus
БЕЛАРУСЬ BELARUS	017 2239290	2 года 2 years	ЗАО «Группа СЕБ-Восток», 125171, Москва, Ленинградское - шоссе, д. 16А, стр. 3
BOSNA I HERCEGOVINA	Info-linija za potrošače 033 551 220	2 godine 2 years	SEB Développement Predstavništvo u BiH - Vrazova 8/II - 71000 Sarajevo
BRASIL BRAZIL	11 2915-400	1 ano 1 year	SEB COMERCIAL DE PRODUTOS DOMESTICOS LTDA Rua Venâncio Aires, 433, Pompéia, São Paulo/SP
БЪЛГАРИЯ BULGARIA	0700 10 330	2 години 2 years	ГРУП СЕБ БЪЛГАРИЯ ЕООД бул. България 81 В, ет. 5 - 1404 София
CANADA	800-418-3325	1 an 1 year	GRUPE SEB CANADA 345 Passmore Avenue - Toronto, ON M1V 3N8
CHILE	12300 209207	2 años 2 years	GRUPE SEB CHILE Comercial Ltda Av. Providencia, 2331, piso 5, Oficina 501 Santiago
COLOMBIA	18000919288	2 años 2 years	GRUPE SEB COLOMBIA Apartado Aereo 172, Kilometro 1 - Via Zapuquia - Cajica Cundinamarca
HRVATSKA CROATIA	01 30 15 294	2 godine 2 years	SEB Développement S.A.S. Vodnjanska 26 - 10000 Zagreb
ČESKA REPUBLIK CZECH REPUBLIC	731 010 111	2 roky 2 years	GRUPE SEB ČR spol. s r. o. Futurama Business Park (budova A) Sokolovská 651/168a - 186 00 Ppha 8
DANMARK DENMARK	44 663 155	2 år 2 years	GRUPE SEB NORDIC AS Tempovej 27 - 2750 Ballerup
EESTI ESTONIA	668 1286	2 aastat 2 years	GRUPE SEB POLSKA SP Z O.O. ul. Bukowińska 22b - 02-703 Warszawa
مصر EGYPT	16622: الخط الساخن	1 year	جوب سب ايجت طريق 14 مايو - سموحة الإسكندرية - مصر
SUOMI FINLAND	09 622 94 20	2 Vuotta 2 years	Grupe SEB Finland Kutojantie 7 - 02630 Espoo
FRANCE + Guadeloupe, Martinique, Réunion, Saint-Martin	09 74 50 47 74	1 an 1 year	GRUPE SEB FRANCE Service Consommateur Tefal - BP 15 - 69131 ECLUY CEDEX
DEUTSCHLAND GERMANY	0212 387 400	2 Jahre 2 years	GRUPE SEB DEUTSCHLAND GmbH / KRUPS GmbH Herrnrainweg 5 - 63067 Offenbach
ΕΛΛΑΔΑ GREECE	2106371251	2 χρόνια 2 years	SEB GRUPE ΕΛΛΑΔΟΣ Α.Ε. Οδός Καβαλιεράτου 7 Τ.Κ. 145 64 Ν. Κηφισιά
香港 HONG KONG	8130 8998	1 year	SEB ASIA Ltd. Room 903, 9/F, South Block, Skyway House - 3 Sham Mong Road, Tai Kok Tsui, Kowloon - Hong-Kong
MAGYARORSZAG HUNGARY	06 1 801 8434	2 év 2 years	GRUPE SEB CENTRAL EUROPE Kft. Táviró köz 4 - 2040 Budaörs
INDONESIA	+62 21 5793 6881	1 year	Grupe SEB Indonesia (Representative office) Sudirman Plaza, Plaza Marein 8th Floor JL Jendral Sudirman Kav 76-78, Jakarta 12910, Indonesia
ITALIA ITALY	199207354	2 anni 2 years	GRUPE SEB ITALIA S.p.A. Via Montefeltro, 4 - 20156 Milano
日本 JAPAN	0570 077 772	1 year	株式会社ブルーセブジャパン 〒141-0022 東京都品川区東五反田3-14-13 高輪ミュ-ズビル
ҚАЗАҚСТАН KAZAKHSTAN	727 378 39 39	2 жыл 2 years	ЖАҚ «Группа СЕБ- Восток» 125171, Москва, Ленинградское шоссе, 16А, 3 үйі
한국어 KOREA	1588-1588	1 year	(유)그룹 세브 코리아 서울시 종로구 서린동 88 서린빌딩 2층, 110-790
LATVIA LATVIA	6 616 3403	2 gadi 2 years	GRUPE SEB POLSKA Sp. z o.o. ul. Bukowińska 22b, 02-703 Warszawa

			
LIEUVA LITHUANIA	5 214 0057	2 metai 2 years	GROUPE SEB POLSKA Sp. z o.o. ul. Bukowińska 22b, 02-703 Warszawa
LUXEMBOURG	0032 70 23 31 59	2 ans 2 years	GROUPE SEB BELGIUM SA NV 25 avenue de l'Espérance - ZI - 6220 Fleurus
МАКЕДОНИЈА MACEDONIA	(0)2 20 50 022	2 години 2 years	Groupe SEB Bulgaria EOOD - Office 1, floor 1, 52G Borovo St., 1680 Sofia - Bulgaria ГРУП СЕБ БЪЛГАРИЯ ДООЕЛ - Ул. Борово 52 Г, сн. 1, офис 1, 1680 София - България
MALAYSIA	603-77100 8000	2 years	GROUPE SEB MALAYSIA SDN. BHD Unit No. 402-403, Level 4, Uptown 2, No. 2, Jalan SS21/37, Damansara Uptown, 47400, Petaling Jaya, Selangor D.E Malaysia
MEXICO	(01800) 112 8325	1 año 1 year	G.S.E.B. MEXICANA, S.A. de C.V. Goldsmith 38 Desp. 401, Col. Polanco - Delegacion Miguel Hidalgo - 11 560 Mexico D.F.
MOLDOVA	(22) 929249	2 ani 2 years	ТОВ «Груп СЕБ Україна» 02121, Харківське шосе, 201-203, 3 поверх, Київ, Україна
NEDERLAND The Netherlands	0318 58 24 24	2 jaar 2 years	GROUPE SEB NEDERLAND B.V. De Schutterrij 27 - 3905 PK Veenendaal
NEW ZEALAND	0800 700 711	1 year	GROUPE SEB NEW ZEALAND Unit E, Building 3, 195 Main Highway, Ellerslie, Auckland
NORGE NORWAY	815 09 567	2 år 2 years	GROUPE SEB NORDIC AS Tempovej 27 - 2750 Ballerup - DANMARK
PERU	441 4455	1 año 1 year	GROUPE SEB Perú Av. Camino Real N° 111 of. 805 B - San Isidro - Lima - Perú
POLSKA POLAND	0 801 300 421 koszt jak za połączenie lokalne	2 lata 2 years	GROUPE SEB POLSKA Sp. z o.o. ul. Bukowińska 22b 02-703 Warszawa
PORTUGAL	808 284 735	2 anos 2 years	GROUPE SEB IBÉRICA SA Urb. da Matinha - Rua Projectada à Rua 3 - Bloco1 - 3° B/D 1950 - 327 Lisboa
REPUBLIC OF IRELAND	01 677 4003	1 year	GROUPE SEB IRELAND Unit B3 Aerodrome Business Park, College Road, Rathcoole, Co. Dublin
ROMANIA ROMANIA	0 21 316 87 84	2 ani 2 years	GROUPE SEB ROMANIA Str. Daniel Constantin nr. 8 - 010632 București
РОССИЯ RUSSIA	495 213 32 30	2 года 2 years	ЗАО «Группа СЕБ-Восток», 119180 Москва, 125171, Москва, Ленинградское шоссе, д. 16А, стр. 3
SRBIJA SERBIA	060 0 732 000	2 godine 2 years	SEB Development Đorđa Stanojevića 11b - 11070 Novi Beograd
SINGAPORE	6550 8900	1 year	GROUPE SEB SINGAPORE Pte Ltd. 59 Jalan Pemimpin, #04-01/02 L&Y Building - Singapore 577218
SLOVENSKO SLOVAKIA	233 595 224	2 roky 2 years	С.П.О. ОКЪИВЕОЈЗ БЕЗ ПРЕУОЃ svislavciB TO 118 - 04 štóndryA
SLOVENIJA SLOVENIA	02 234 94 90	2 leti 2 years	SEB d.o.o Gregorčičeva ulica 6 - 2000 MARIBOR
ESPAÑA SPAIN	902 31 24 00	2 años 2 years	GROUPE SEB IBÉRICA S.A. C/ Almagüvers, 119-123, Complejo Ecourban - 08018 Barcelona
SVERIGE SWEDEN	08 594 213 30	2 år 2 years	TEFAL SVERIGE SUBSIDIARY OF GROUPE SEB NORDIC Truckvägen 14 A, 194 52 Upplands Väsby
SUISSE / SCHWEIZ SWITZERLAND	044 837 18 40	2 ans 2 Jahre 2 years	GROUPE SEB SCHWEIZ GmbH Thurgauerstrasse 105 - 8152 Glattbrugg
台灣 TAIWAN	02 28333716	1 year	SEB ASIA Ltd. Taiwan Branch 4F., No. 37 Dexing W. Rd., Shilin Dist., Taipei City 11158, Taiwan (R.O.C.)
ประเทศไทย THAILAND	02 769 7477	2 years	GROUPE SEB THAILAND 2034/66 Italthai Tower, 14th Floor, n° 14-02, - New Petchburi Road, Bangkapi, Huaykwang, Bangkok, 10320
TÜRKIYE TURKEY	216 444 40 50	2 YIL 2 years	GROUPE SEB ISTANBUL AS Beybi Giz Plaza Dereboyu Cad. - Meydan Sok. - No: 28 K.12 Maslak
U.S.A.	800-395-8325	1 year	GROUPE SEB USA 2121 Eden Road - Millville, NJ 08332
УКРАЇНА UKRAINE	044 300 13 04	2 роки 2 years	ТОВ «Груп СЕБ Україна» 02121, Харківське шосе, 201-203, 3 поверх, Київ, Україна
UNITED KINGDOM	0845 602 1454	1 year	GROUPE SEB UK LTD Riverside House, Riverside Walk - Windsor, Berkshire, SL4 1NA
VENEZUELA	0800-7268724	2 años 2 years	GROUPE SEB VENEZUELA Av Eugenio Mendoza, Centro Letonia, Torre ING Bank, Piso 15, Ofc 155 Urb. La Castellana, Caracas
VIETNAM	08 38645830	2 years	Vietnam Fan Joint Stock Company 25 Nguyen Thi Nho Str, Ward 9, Tan Binh Dist, HCM city

TEFAL / T-FAL INTERNATIONAL GUARANTEE

Date of purchase: / Date d'achat / Fecha de compra / Data da compra / Data d'acquisto / Kaufdatum / Aankoopdatum / Købsdato / Inköpsdatum / Kjøpsdato / Ostopäivä / Data zakupu / Data vânzării / Įsigijimo data/ Ostukuupäev / Datum nakupa / Sorozatszám / Dátum nákupu / Pirkuma datums / Datum Kupovine / Datum kupnje / Data cumpărării / Datum nákupu / Tarikh pembelian / Tanggal pembelian / Ngày mua hàng/ Satin alma tarihi / Дата прџдажи / Дата на закупуване / Датум на купување / Сатылган мерзімі / Ημερομηνία αγοράς/ Վաճառքի օրը / วันที่ซื้อ / 購買日期/ 購入日 / 구입일자 / تاريخ الشراء / خرید تاريخ

Product reference: / Référence du produit / Referencia del producto / Referência do produto / tipo de prodotto / Typnummer des Gerätes / Artikelnummer van het apparaat / Referencenummer / Produktreferens / Artikelnummer / Tuotenumero / referenja produktu / Model / Gaminio numeris / Toote viitenumber / Tip aparata / Vásárlás kelte / Typ výrobku / Produkta atsauces numurs / Model proizvod / Oznaka proizvoda / Cod produs / Produkt rujukan / Referensi produk / Mã sản phẩm/ Ürün kodu / Мпделъ / Мпделъ / Мпдел на уреда / Мпдели / Κωδικός προϊόντος / Уникод / รุ่นผลิตภัณฑ์ / 產品模型 / 製品レファレンス番 / 제품명 / مرجع المنتج الكامل / مرجع كامل محصول

Retailer name & address: / Nom et adresse du vendeur / Nombre y dirección del minorista / Nome e endereço do revendedor / Nome e indirizzo delnegozzio / Name und Anschrift des Händlers / Naam en adres van de retailer / Forhandler navn & adresse / Återförsäljarens namn och adress / Forhandler navn og adresse / Jälleenmyyjän nimi ja osoite / nazwa i adres sprzedawcy / Numele și adresa vânzătorului / Parduotuvės pavadinimas ir adresas / Müüja kauplus ja aadress / Naziv in naslov trgovine / Tipusszám / Názov a adresa predajcu / Veikala nosaukums un adrese / Naziv i adresa maloprodaje / Naziv i adresa prodavca / Naziv i adresa prodajnog mjesta / Nume și adresă vânzător / Název a adresa prodejce / Nama dan alamat peruncit / Nama Toko Penjual dan alamat / Tên và địa chỉ cửa hàng bán/ Satıcı firmanın adı ve adresi / Название и адрес прџдавца / Назва i adresa прџдавця / Търговски пбект / Назив и адреса на прџдавницата / Сатушының аты және мекен-жайы / Επωνυμία και διεύθυνση καταζητήματος / Վաճառողի անվանումը և հասցեն / ชื่อและที่อยู่ของทาง/ร้านที่ซื้อ / 零售商的店名和地址/販売店の名前、住所/소매점 이름과 주소/ نام و آدرس خرده فروش / اسم وعنوان بائع التجزئة

Distributor stamp Cachet distributeur /Sello del distribuidor / Carimbo do revendedor / Timbro del negozio / Händlerstempel / Stempel van de retailer / Forhandler stempel / Återförsäljarens stämpel / Forhandler stempel / Jälleenmyyjän leima / pieczęć sprzedawcy / Ștampila vânzătorului / Antsp audas / Tempel / Žig trgovine / Eladó neve, címe/ Razítko predajcu / Zímogs / Pečat maloprodaje/ Pečat prodavca / Pečat prodajnog mjesta / Ștampila vânzătorului/ Razítko prodejce/ Cap peruncit / Cap dari Toko Penjual / Cửa hàng bán đóng dấu/ Satıcı Firmanın Kaşesi / Печать прџдавца / Печатка прџдавця / Печат на търговския пбект / Печат на прџдавницата / Сатушының мөрі / Σθραγίδα καταζητήματος / Վաճառողի Կնիմքը / ตราประทับของทาง/ร้านที่ซื้อ / 零售商的蓋印 / 販売店印 / 소매점 직인 / فروش مهر خرده / ختم بائع التجزئة

TEFAL/T-FAL* INTERNATIONAL LIMITED GUARANTEE

: www.t-falusa.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.t-falusa.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 country list on the last page of the user manual, starting from the initial date of purchase.

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 labor. 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 authorized service centre. Full address details for each country's authorized service centers are listed on TEFAL/T-FAL website (www.tefal.com) or by calling the appropriate consumer Service centre set out in the attached Country List.

This guarantee applies only for products purchased **and** used for domestic purposes and will not cover any damage which could occur as a result of misuse, negligence, failure to follow TEFAL/T-FAL instructions, or a modification or unauthorized 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
- scaling (any de-scaling must be carried out according to the instructions for use)
- ingress of water, dust or insects into the product
- damages or bad results specifically due to wrong voltage or frequency as stamped on the product ID or specification
- accidents including fire, flood, thunderbolt etc
- damage to any glass or porcelain ware in the product
- mechanical damages, overloading
- 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 one 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.*

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