



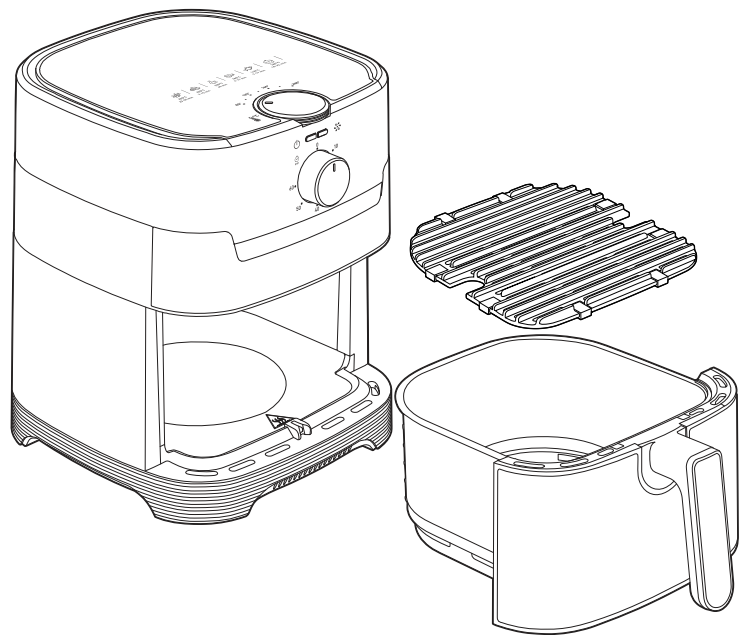
EASY FRY & GRILL

www.tefal.com

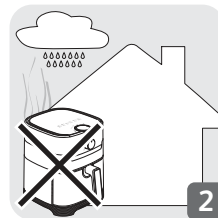
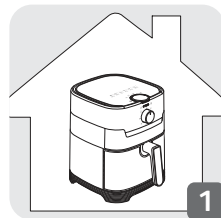
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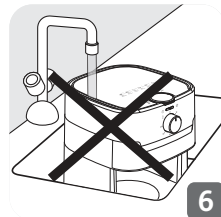
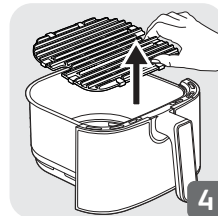
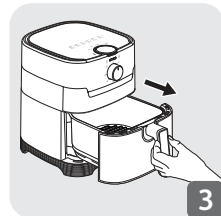
www.imusa.com.co



1



2

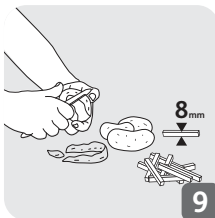


2

3



MAX 800 g



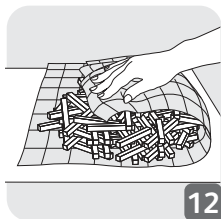
9



10



11



12



13



14



15



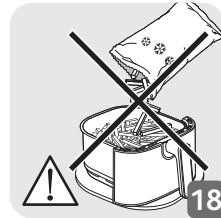
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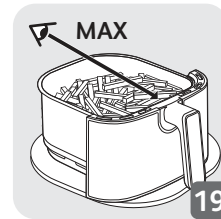
MAX 800 g



17



18

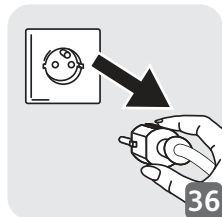
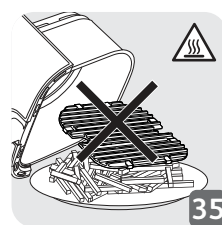
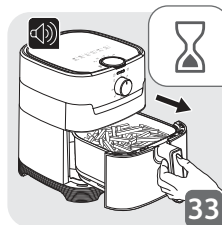
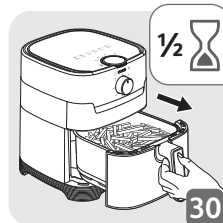
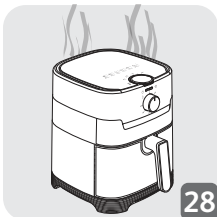
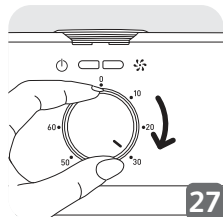
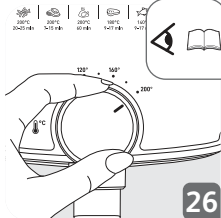
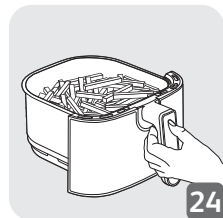
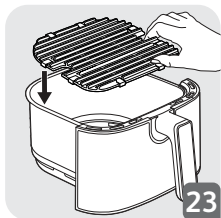
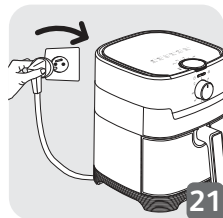


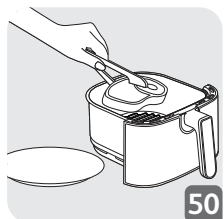
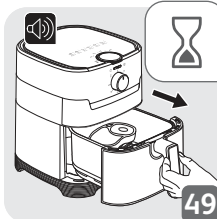
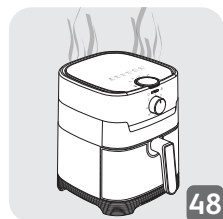
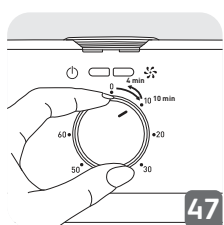
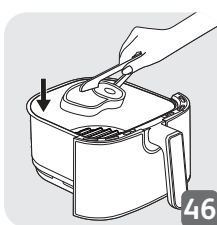
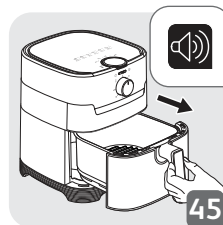
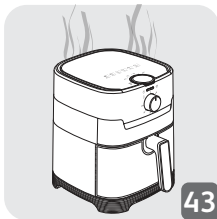
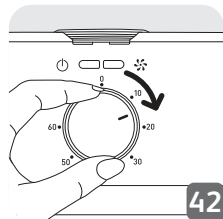
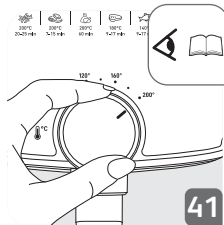
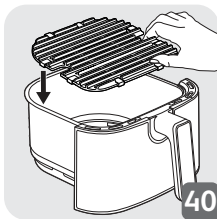
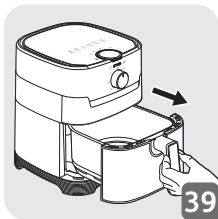
19



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	✓	

