

# HOW TO USE THE 4 MANUAL MODE TEMPERATURE SETTINGS

## 1. CONTROL PANEL



Press the button, then press the button to select manual mode. → The and buttons will flash. → The colour light indicator will be green.

## 2. ADJUSTING THE TEMPERATURE



Press the button several times until desired temperature is reached with the help of the colour light indicator.

- Fixed green colour light indicator: from 110°C to 125°C
- Fixed yellow colour light indicator: from 180°C to 195°C
- Fixed orange colour light indicator: from 220°C to 235°C
- Fixed red colour light indicator: from 255°C to 275°C

## 3. BEGIN COOKING BY PRESSING THE "OK" BUTTON



Press the button. → The colour light indicator will flash in the chosen colour (for example, orange temperature is between 220°C and 235°C). → When the desired temperature is reached, the grill "beeps" and the colour light indicator becomes fixed. Open the grill and add the food. Then the cooking process begins.

## 4. ADJUSTING THE TEMPERATURE DURING THE COOKING PROCESS

You can adjust the temperature during the cooking progress:



Press the button in order to reach the desired temperature (the colour light indicator will change).  
If the new desired temperature is higher to the current one, the will flash until it reaches the right desired temperature, then beep and become fixed in the chosen colour.

## 5. END COOKING



Press the button. → All buttons switch off; the grill stops heating/cooking. Open the grill, remove the food.  
Note: the green colour can also be used as a reheat function (from 110°C to 125°C).

| CLIENT : GROUPE SEB   | NOMBRE DE COULEURS   | POLICES UTILISÉES  | IMAGES UTILISÉES  | VALIDATION DOC.EXE  |
|---|--|--|---|---|
| PROJET : QUICKSTART+COOKING GUIDE OPTIGRILL PLUS TEFAL-UK RECTO | QUADRI   | 4<br>- DINmed<br>- EuroStoExtTwo<br>- EuroStDem<br>- EuroStille<br>- EuroStille 2<br>- FF DIN<br>- FS Albert<br>- FSAIb<br>- FSAIBot | -EGGPLANT.eps<br>-TFAL-OPTIGRILLPLUS TABGUIDE-1.psd<br>-TFAL-OPTIGRILLPLUS TABGUIDE-2.psd<br>-TFAL-OPTIGRILLPLUS TABGUIDE-3.psd<br>-TFAL-OPTIGRILLPLUS TABGUIDE-5.psd<br>-VISUQUICKGUIDE-OPTIPLUS.psd | DATE :      NOM : Nabia GHORZI      SIGNATURE :<br><br>PASSAGE : 1  |
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# Tefal®

## OptiGrill™+



**NEW!**  
4 temperature settings for  
grilling vegetables and fruits




 **COOKING RECOMMENDATIONS:  
SPECIAL MANUAL MODE**



| Dedicated vegetable or fruit | Temperature level   |                     |                     |
|------------------------------|---------------------|---------------------|---------------------|
|                              | from 180°C to 195°C | from 220°C to 235°C | from 255°C to 275°C |
| Potatoes                     | ●                   |                     |                     |
| Zucchini / Squash            |                     |                     | ●                   |
| Eggplant                     |                     | ●                   |                     |
| Tomatoes                     |                     |                     | ●                   |
| Asparagus                    |                     |                     | ●                   |
| Peppers                      |                     | ●                   |                     |
| Mushrooms                    |                     |                     | ●                   |
| Onions                       |                     | ●                   |                     |
| Broccoli                     | ●                   |                     |                     |
| Baby Carrots                 | ●                   |                     |                     |
| Fennel                       |                     | ●                   |                     |
| Sweet potatoes               | ●                   |                     |                     |
| Apple Slices                 |                     | ●                   |                     |
| Pineapple                    |                     | ●                   |                     |

If you are using any kind of sugar or sugar based sauce on the fruits or vegetables, you should choose the cooking temperature below the recommendation above.

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