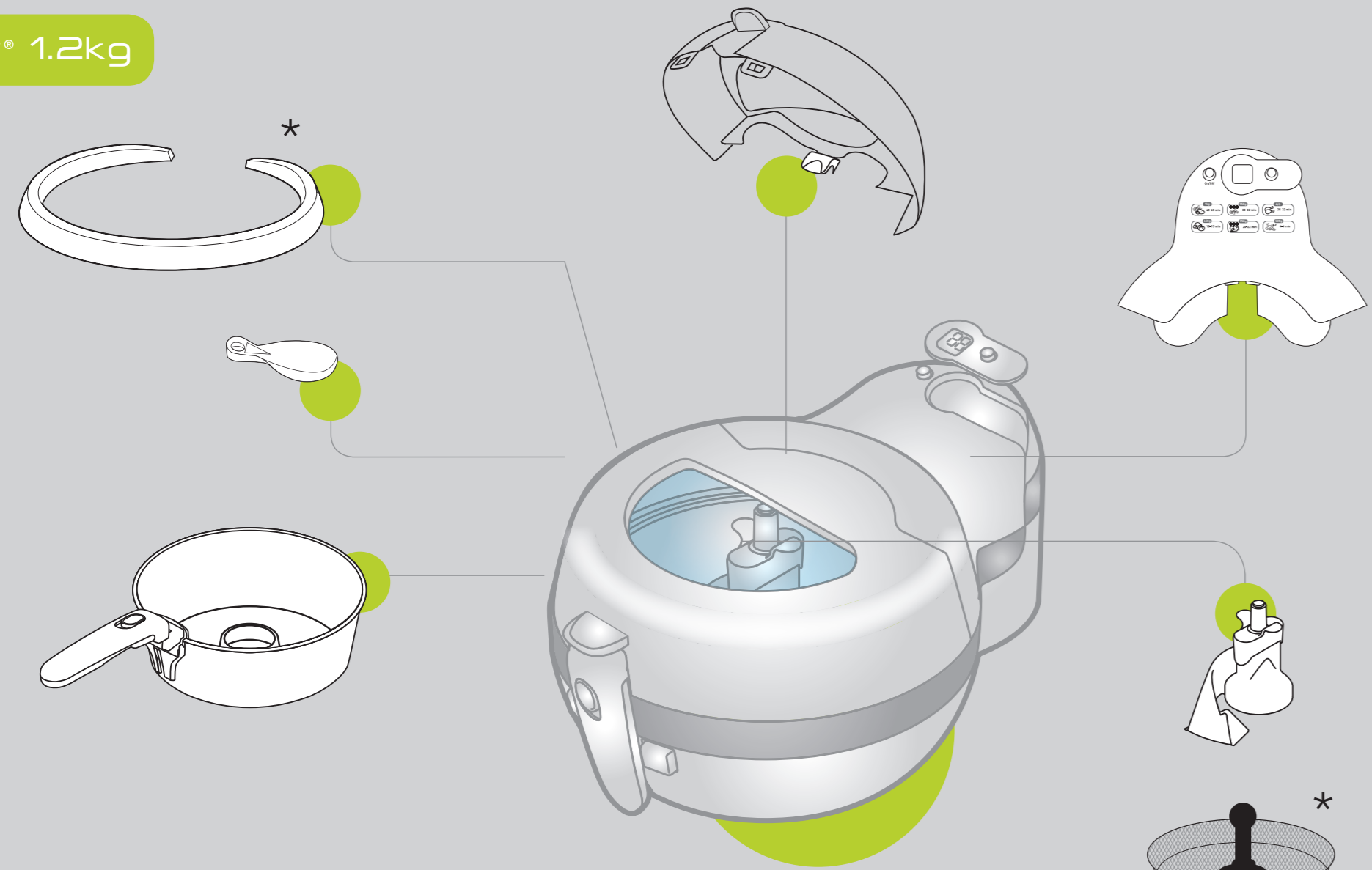


	g		min
	1200 g	1	45 - 50 min
	500 g	1/2	28 - 30 min
	750 g	-	30 - 32 min
	750 g	-	14 - 16 min
	750 g	1 + 15 cl	25 - 35 min
	650 g	1 + 15 cl	20 - 25 min
	750 g	-	18 - 20 min
	4 à 6	-	30 - 32 min
	750 g	-	10 - 15 min

	g		min
	2 - 4	1	15 - 18 min
	4 - 8	-	10 - 12 min
	300 g	-	12 - 14 min
	400 g	-	10 - 12 min
	500 g	1 + 1	4 - 6 min
	3	1 + 2	10 - 12 min
	750 g	-	20 - 25 min
	750 g	-	20 - 25 min

Actifry® 1.2kg



Afhængig af model  
Avhengig av modell  
Beroende på modell  
Mallista riippuen

Never use the product w/o the paddle or adapted accessory

1. Add oil to the basket.

2. Add food to the basket.

3. CLICK (Close the lid).

4. Turn the dial to the desired setting.

5. Start the cooking process.

6. Monitor the progress.

7. Shake the basket during cooking.

8. Add more oil if needed.

9. Shake the basket again.

10. Shake the basket.

11. CLICK (Open the lid).

12. Do not use water to clean the basket.

13. Prepare the food (e.g., potatoes).

14. Cut the food into strips.

15. Wash the food.

16. Dry the food.

17. Add the food to the basket.

18. Turn the dial to the correct setting.

19. Start the cooking.

20. Monitor the cooking time.

21. 43 min (Cooking time for fries).

22. Turn the dial to the correct setting.

23. Add food to the basket.

24. CLICK (Close the lid).

25. Monitor the cooking.

26. Prepare the food (e.g., chicken).

27. Add the food to the basket.

28. Add seasoning.

29. Start the cooking.

30. Shake the basket.

31. 30 min (Cooking time for chicken).

32. Shake the basket.

33. Monitor the cooking.

34. 12 min (Cooking time for dumplings).



- x4 (Chicken pieces)
- 250 g (Flour)
- x4 (Eggs)
- x1 (Salt)
- x2 (Oil)