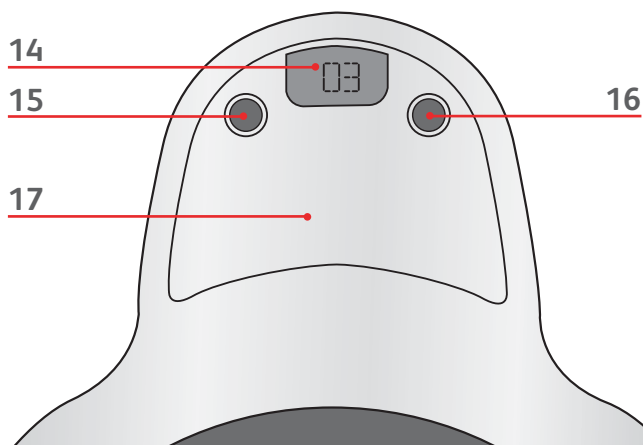
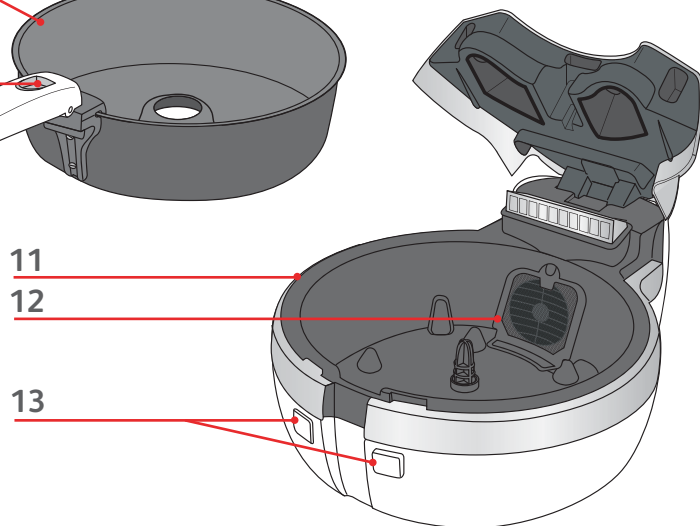
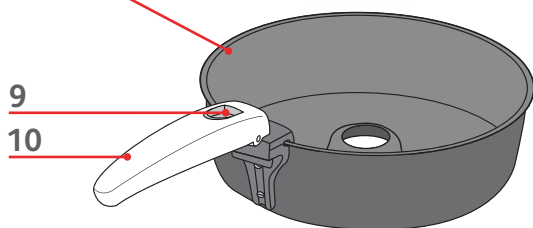
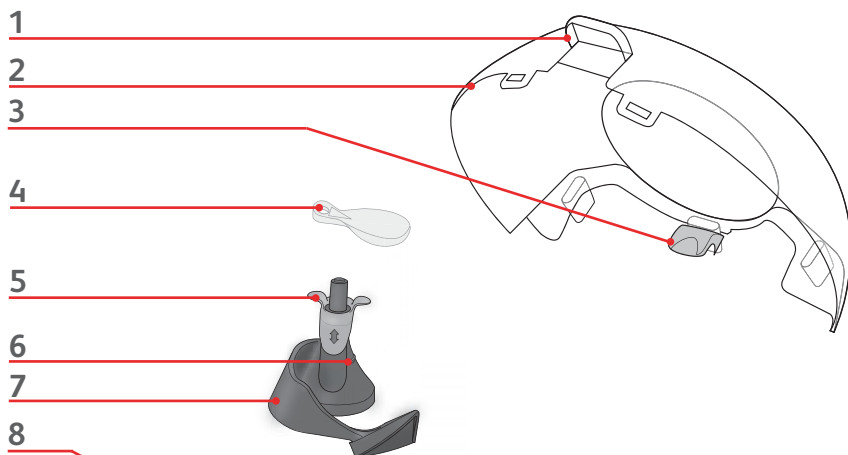


T-fal[®]

ActiFry[®]



www.t-falusa.com



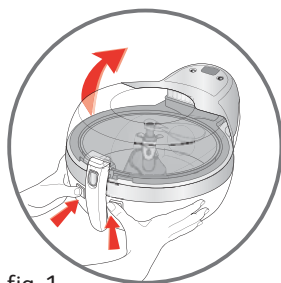


fig. 1

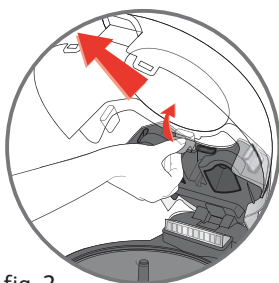


fig. 2

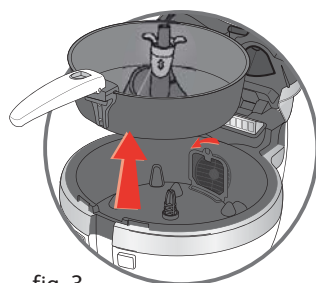


fig. 3

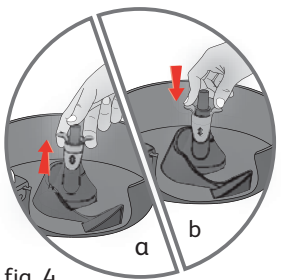


fig. 4



fig. 5

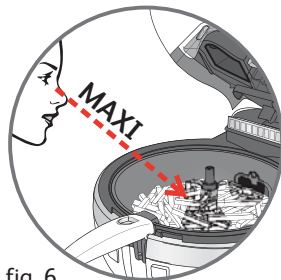


fig. 6



fig. 7



fig. 8

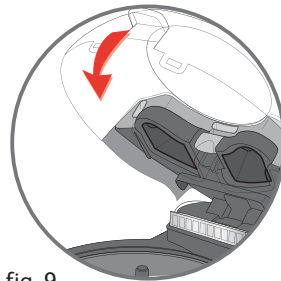


fig. 9

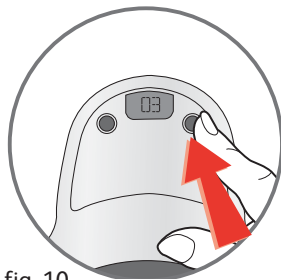


fig. 10

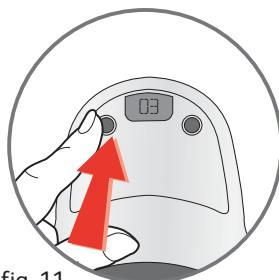


fig. 11

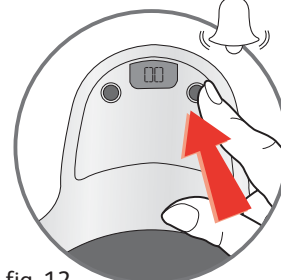


fig. 12

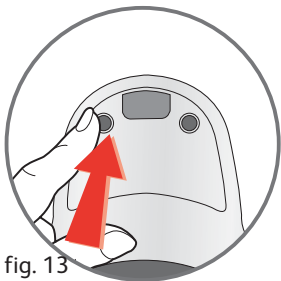


fig. 13



fig. 14

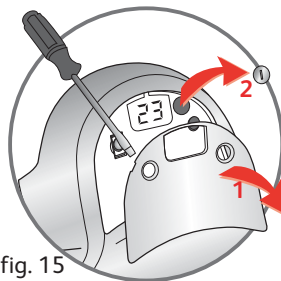


fig. 15

T-fal

Nutritious & Delicious

Innovating for your health's sake

Nutrition is about having a varied and well balanced diet... however it is also about far more than just the ingredients. How they are prepared and cooked can significantly affect their nutritional value, and have a major impact on their taste and texture.

Nutrition is therefore also about the differences in composition between the many preparation methods and cooking appliances available today. With this in mind, **T-fal** has developed a specific range of appliances that are dedicated to NUTRITION FOR GREATER PLEASURE: ingenious culinary appliances which preserve the nutritional integrity and enhance the true taste of the ingredients.

Bringing you unique solutions

T-fal invests in research to bring you unique solutions with nutritional benefits that are validated by scientific studies.

Informing you

For many years **T-fal** has brought you appliances which help in the preparation of your meals by providing speed, convenience and ease of use. Now with the **T-fal** Nutritious and Delicious range you will be able to :

- preserve the quality of the natural ingredients that are essential to your diet,
- limit the use of fat,
- rediscover the natural tastes and flavor of food,
- reduce the time spent on the preparation of meals.

Within this range of products, **ActiFry**[®] enables you to prepare 2.2lbs of potatoes into homemade French fries with only 1 tablespoon (**ActiFry**[®] spoon) of your favorite oil !

Welcome to the world of **ActiFry**[®] !

Make real tasty French fries just the way you like them !

ActiFry[®] French fries are delicious with a crispy coating on the outside and soft and tender inside thanks to the revolutionary technologies: the stirring paddle which gently mixes the food and evenly disperses the oil, and the unique warm air heating system. Choose your ingredients, oil, spices, herbs and seasonings...and let **ActiFry**[®] take care of the rest.

Only 3% fat*: 1 tablespoon (**ActiFry**[®] spoon) of oil is enough !

One tablespoon (**ActiFry**[®] spoon) of the oil of your choice allows you to make fresh French fries from 2.2 lbs of potatoes. You can be sure of using exactly the right amount, thanks to the graduated spoon that is supplied with the appliance.

French Fries and so much more !

ActiFry[®] enables you to cook a wide variety of recipes.

- In addition to French fries and potatoes, you can vary your meals with stir fry cooked vegetables, tender and succulent meat dishes, meatballs, crispy fried shrimp, shellfish and fruit



: **ActiFry**[®]

The recipe book supplied has been specially created for you by our team of home economists and nutritionists. Apart from traditional French fries there are also innovative "fun" ideas for flavored French fries plus recipes for healthy and tasty main meals and even some desserts too !

- **ActiFry**[®] cooks frozen food very well too. Frozen foods are a good alternative to fresh products. They are practical and conserve the product's nutritional qualities and taste.

**2.2 lbs of potatoes prepared then cut into fresh French fries, to a thickness 1/2x1/2 inches and a length of up to approx 3 1/2 inches with 0.5 oz of oil.*

For the best results with your ActiFry[®] , we advise following our recommendations on the type of potatoes and oil to use.

The potato : balance and pleasure on a daily basis !

Potatoes are an excellent source of energy and contain vitamins. Potatoes vary enormously in size, shape and taste according to the variety, climate and growing conditions. Each variety has its particular cropping time, yield, size, color, keeping quality and culinary uses. A potato's characteristics when cooked may vary according to its origin and seasonality.

Which variety should I use ?

As a general rule, we suggest that you use special potatoes that have been recommended for French fries as Yukon gold . When potatoes have been freshly harvested, they have a higher water content, we recommend cooking the fries for a few more minutes.

Where should I store potatoes ?

The best place to store potatoes is in a dark cellar or cool cupboard (between 42° and 46° F), away from the light.

How should I prepare potatoes for ActiFry[®] ?

To obtain the best results, you must ensure that the French fries do not stick together. With this in mind, wash the whole potatoes and then cut them into fries using a sharp knife or french fry cutter . The fries should be of equal size so that they cook at the same time. Wash the cut potatoes in plenty of cold water until it runs clear in order to remove as much of the starch as possible. Dry the French fries thoroughly using a clean highly absorbent towel. The French fries must be perfectly dry before putting them in the ActiFry[®] otherwise they will not turn crispy.

To check that they are dry enough pat them with paper towel just before cooking. If there is any wetness on the paper dry them again. Remember the cooking time of the French fries will vary according to the weight of fries and the batch of potatoes used.

How should I cut the potatoes?

The size of a fry influences how crunchy or soft it is. The thinner your French fries , the more crunchy they will be and conversely, thicker fries will be softer inside. You can cut your fries to the following thickness and length according to your tastes:

Thickness: American style: 1/4 x 1/4 inches / Thin: 1/3 x 1/3 inches / Standard: 1/2 x 1/2 inches

Length: Up to approx 3 1/2 inches.

In ActiFry the maximum recommended French fries thickness is 1/2 x 1/2 inches and a length of up to 3 1/2 inches.

Try a variety of different oils for good health

Choose a different oil every time you cook ! With ActiFry[®] , you can use a very wide variety of oils :

- Standard oils : canola, vegetable, olive, grape seed, corn, peanut, sunflower, soya *
- Flavored oils : oils infused with aromatic herbs, garlic, chilli, lemon...
- Speciality oils : hazelnut*, sesame*...

(*cook according to the manufacturers instructions)

With its low quantity of oil for each use, the technology of ActiFry[®] helps in providing a healthier, nutritionally balanced diet.



: ActiFry[®]

With ActiFry[®] , you can make french fries with a better nutritional quality.
For extra flavor, you can add 1 or 2 additional tablespoons of oil but this will
increase the fat content.

With ActiFry[®] , make tastier, healthier French fries just the way you like them!

IMPORTANT SAFEGUARDS

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

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plugs or fryer 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 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 food.
12. Always attach plug to appliance first (depending on model), then plug cord in the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

14. SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY.

15. Before use, check that your local voltage corresponds with the specifications shown on the appliance nameplate located under the appliance.
16. Only connect the appliance to electrical sockets which have a minimum load of 15A. If the sockets and the plug on the appliance should prove incompatible, get a professionally qualified technician to replace the socket with a more suitable one.
17. This electrical equipment operates at high temperatures which may cause burns. Do not touch the hot surfaces of the appliance (lid, plastic parts...).
18. To ensure safe operation, oversized foods must not be inserted into the appliance.
19. Do not overload the pan. For safety reasons never exceed the maximum quantity.
20. The cooking times are given as guidelines only.
21. Do not leave the cord hanging.
22. Do not unplug the appliance by pulling on the cord.
23. Always unplug the appliance immediately after use, when moving it and prior to any cleaning or maintenance.
24. In the event of fire, never try to extinguish the flames with water. Unplug the appliance. Close the lid, if it is not dangerous to do so. Smother the flames with a damp cloth.
25. Do not move the appliance when it is full of hot food.
26. Never immerse the appliance in water!
27. This appliance is not suitable for recipes with a high-liquid content (eg. soups, cook-in sauces...).
28. Never turn on the appliance if the cooking pan is empty.
29. Do not overfill the cooking pan, never exceed the indicated quantities or maximum food level mark (for French fries only).
30. This appliance is not intended for deep frying.
31. This appliance is not intended to be operated using an external timer or separate remote control system.
32. This appliance is not designed to be used by people (including children) with a physical, sensory or mental impairment, or people without knowledge or experience, unless they are supervised or given prior instructions concerning the use of the appliance by someone responsible for their safety. Children must be supervised to ensure that they do not play with the appliance.
33. If you have any problems, contact the authorized after-sales service or the internet address www.t-fal.com.

POLARIZATION INSTRUCTIONS (USA)

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

Do not use with an extension cord.

A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Changing the battery and disarding your appliance —

Timer battery

This appliance uses a button battery – L1154.

- To change the battery remove the control panel with a small flat bladed jewelers screw driver. Pry the control panel up by inserting the screwdriver into the gap at the top of the panel. Remove the white battery cover and replace the battery – fig 15. To protect the environment do not throw the old battery in your regular waste but take it to a suitable collection point.
- Insert a new battery, put the battery cover back on and clip the control panel back on.



- ① Your appliance contains valuable materials which can be recycled.
- ➡ When you decide to replace your appliance, take out the battery and leave the appliance at a local waste collection point.

Description

1. Cool touch area of the lid
2. Transparent lid
3. Latch for removing lid
4. Measuring tablespoon
5. Locking/unlocking paddle lever
6. Maximum food level line (for French fries only)
7. Removable mixing paddle
8. Non-stick removable cooking pan
9. Cooking pan handle release button
10. Cooking pan handle
11. Base
12. Removable filter
13. Lid opening buttons
14. Digital timer
15. On/Off switch
16. Timer setting button
17. Removable control panel (for access to the battery compartment only)

Quick introduction for use

Before first use

- To remove the lid – **fig.1**, press one of the lid opening buttons (13) and lift the latch (3) to take off the lid – **fig. 2**.
- Remove the measuring spoon.
- Lift the handle to a horizontal position until you hear a “click” as it locks.
- Take out the cooking pan – **fig. 3**.
- To remove the paddle, lift up the light grey color locking lever positioned on part of the paddle. Position your thumb on the top of the paddle and your index and middle finger under the locking lever, lift up the locking lever using your fingers to unlock the paddle – **fig. 4a**.
- All the removable parts are dishwasher safe – **fig. 5** or can be washed with a soft sponge and dish soap.
- Wipe the base of the appliance using a damp cloth and dishwashing detergent.
- Rinse and dry the parts carefully before putting them back together.
- Insert the paddle, pull the light grey color locking lever up, then place the paddle in the middle of the cooking pan and push the locking lever down – **fig. 4b**.
- During its first use, the appliance may give off a slight odor: this is not harmful and it will disappear quickly. It has no effect on the functioning of your ActiFry.

Remove all the stickers and any packaging.

Never immerse the base in water.

For French fries, never exceed the maximum level indicated on the paddle – fig. 6. Do not leave the measuring spoon inside the pan when cooking food.

- Place the food in the cooking pan, distributing it evenly, making sure that you respect the maximum quantity (see cooking tables p. 7 to 9).
- Add the oil to the food with the spoon – **fig. 7**, spreading it evenly (see cooking tables p. 7 to 9).
(1 ActiFry[®] tablespoon of oil = 0.5 oz of oil)
- Unlock the handle and fold it completely into its housing – **fig. 8**.
- Close the lid – **fig. 9**.

In order to assure proper functioning of your appliance, please strictly respect the volume of ingredients, in particular the liquid quantity. These are indicated in the recipe book and the instructions for use.

Cooking

Set the cooking time

- Press the timer setting button to set the time. Hold the button down until desired time is featured on the display – **fig. 10** (see cooking tables p. 7 to 9).
- The selected time (in minutes) is displayed and the countdown starts.
- If you make a mistake or want to delete the selected time, hold the button down for 2 seconds then set the time again.

BE CAREFUL: the timer signals the end of the cooking but does not switch off the fryer.

Start the cooking

When you open the lid, the appliance stops working.

- Press the On/Off switch and the cooking will begin thanks to the hot air circulation inside the cooking enclosure – fig. 11. The paddle rotates slowly in a clockwise direction.

Taking food out

- Once cooking is completed, the timer beeps. To stop the beeping signal, press the timer setting button – fig. 12.
 - Press the On/Off button to stop the appliance – fig. 13 and open the lid.
 - Lift the handle until you hear a “click”, so that it locks in place and then remove the cooking pan – fig. 14.
 - Serve at once.
- To avoid any risk of burns do not touch the lid or any part other than the cool touch area.

Table of cooking times

The cooking times below are only a guide and may vary according to the variety and batch of potatoes used. We recommend using varieties of potatoes suitable for making French fries.

Potatoes

	TYPE	QUANTITY	OIL	COOKING TIME
French fries* * Yukon Gold recommended	1/2" x 1/2"	2.2 lbs	1 tablespoon of oil	45 - 50 min
	1/3" x 1/3"	2.2 lbs	1 tablespoon of oil	40 - 45 min
	standard	1.65 lbs	3/4 tablespoon of oil	40 - 45 min
	standard	1.1 lbs	1/2 tablespoon of oil	30 - 37 min
	standard	1/2 lbs	1/4 tablespoon of oil	24 - 28 min
Frozen French fries	Steak fries	28 oz bag	None	32 - 37 min
	Golden	28 oz bag	None	25 - 30 min
	Shoestring	28 oz bag	None	27 - 30 min
Potatoes (quartered)	Fresh	2.2 lbs	1 tablespoon of oil	45 - 50 min
	Frozen	24 oz bag	None	28 - 33 min
Diced potatoes	Fresh	2.2 lbs	1 tablespoon of oil	47 - 50 min
	Frozen	28 oz bag	None	30 - 45 min

Other vegetables

	TYPE	QUANTITY	OIL	COOKING TIME
Zucchini	Fresh in slices	1.75 lbs	1 tablespoon of oil + 2/3 cup cold water	25 - 30 min
Sweet peppers	Fresh in slices	1.4 lbs	1 tablespoon of oil + 2/3 cup cold water	20 - 25 min
Mushrooms	Fresh in quarters	1.4 lbs	1 tablespoon of oil	12 - 15 min
Tomatoes	Fresh in quarters	1.4 lbs	1 tablespoon of oil + 2/3 cup cold water	10 - 15 min
Onions	Fresh in rings	1.1 lbs	1 tablespoon of oil	15 - 25 min

Meat - Poultry

To add flavor to meat and poultry, mix some spices (such as paprika, curry, mixed herbs, thyme, etc) with the oil.

	TYPE	QUANTITY	OIL	COOKING TIME
Chicken nuggets	Fresh	1.75 lbs	None	18 - 20 min
	Frozen	21 oz bag	None	20 - 25 min
	Frozen	12 pieces (6.7 oz)	None	12 - 15 min
Chicken drumsticks	Fresh	4 to 6 pieces	None	30 - 32 min
Chicken legs	Fresh	2 pieces	None	30 - 35 min
Chicken breasts (boneless)	Fresh	6 pieces (about 1/4 lb each)	None	10 - 15 min
Chinese Spring Rolls	Fresh	6 to 8 small pieces	1 tablespoon of oil	10 - 12 min
	Frozen	10 pieces (8 oz)	None	10 - 12 min
Lamb chops	Fresh (1x1 inch thick)	2 to 6 pieces	None	20 - 23 min*
Pork chops	Fresh (1 inch thick)	2 to 3 pieces	None	18 - 23 min*
Pork fillet	Fresh	2 to 6 thin slices or strips	1 tablespoon of oil	12 - 15 min
Sausages	Fresh	4 to 8	None	10 - 12 min
Chilli Con Carne	Fresh (made from ground beef)	1.1 lbs	1 tablespoon of oil	30 - 40 min
Beef	Fresh (sirloin cut into 1/4 inch thick strips)	1.3 lbs	None	8 - 10 min
Meatballs	Fresh	12 pieces	None	18 - 20 min

*Turn halfway through cooking

Fish - Shellfish

	TYPE	QUANTITY	OIL	COOKING TIME
Breaded shrimp	Frozen	14 oz bag	None	12 - 16 min
Tilapia	Fresh in pieces	1.1 lbs	1 tablespoon of oil	20 - 22 min
Shrimp	Cooked, frozen	0.9 lbs	None	10 - 12 min
Jumbo King Shrimp	Fresh	0.65 lbs	None	13 - 15 min
	Frozen	16 pieces (0.65 lbs)	None	12 - 14 min

Desserts

TYPE		QUANTITY	OIL	COOKING TIME
Bananas	Cut in slices	5 bananas (1.1 lbs)	1 tablespoon of oil + 1 tablespoon of brown sugar	4 - 6 min
Cherries	Whole	Up to 2.2 lbs	1 tablespoon of oil + 1 to 2 tablespoon of sugar	12 - 15 min
Strawberries	Cut in quarters or halves	Up to 2.2 lbs	1 to 2 tablespoon of sugar	5 - 7 min
Pears	Cut in pieces	Up to 2.2 lbs	1 to 2 tablespoon of sugar	8 - 12 min
Pineapple	Cut in pieces	1	1 to 2 tablespoon of sugar	8 - 12 min
Apples	Cut in wedges	3 apples	1 tablespoon of oil + 1 to 2 tablespoon of sugar	15 - 18 min
		6 apples		20 - 25 min

Frozen products

FOOD	TYPE	QUANTITY	OIL	COOKING TIME
Ratatouille	Frozen	28 oz bag	None	20 - 22 min
Pan-fried fish and pasta	Frozen	28 oz bag	None	20 - 22 min
Pasta carbonara	Frozen	28 oz bag	None	15 - 20 min
Paella	Frozen	28 oz bag	None	15 - 20 min
Cantonese rice	Frozen	28 oz bag	None	15 - 20 min
Chili con carne	Frozen	28 oz bag	None	12 - 15 min

Easy cleaning

Cleaning the appliance

- Let it to cool down completely before cleaning.
- Open the lid – fig. 1 and lift the latch to take off the lid – fig. 2.
- Lift the handle into the horizontal position until you hear a “click” as it locks – fig. 3.
- Take out the cooking pan.
- To remove the mixing paddle, lift up the locking lever – fig. 4a.
- Remove the filter by pulling the top – fig. 3 and wash it.
- All the removable parts are dishwasher safe – fig. 5 or can be washed with a soft sponge and dishwashing detergent.
- Clean the base of the appliance using a damp cloth and dishwashing detergent.
- Rinse and dry parts carefully before putting them back together.
- If food gets stuck or burnt on the pan or paddle, let them to soak in warm water before cleaning.
- The appliance has a non-stick cooking pan: the browning and scratchmarks which may appear after long term use do not present any problems and are normal.
- We guarantee that the non-stick coating complies with regulations concerning materials in contact with foodstuffs.

Never immerse the base in water.

Do not use harsh or abrasive cleaning products or sponges.

The removable filter must be cleaned regularly.

To retain the non-stick qualities of the cooking pan for as long as possible, do not use metal utensils when serving food.

If your fryer is not working correctly

PROBLEMS	CAUSES	SOLUTIONS
The appliance is not working.	The appliance is not plugged in.	Check that the appliance is plugged in correctly.
	The On/Off button is not fully pressed down.	Firmly, press on the On/Off button.
	You have pressed down the On/Off button but the appliance is not working.	Close the lid.
	The motor is running but the appliance does not heat.	Contact the Consumer Service Department.
	The paddle does not turn.	Check that the paddle is correctly positioned. If the problem continues, Contact the Consumer Service Department.
The removable paddle doesn't stay in place.	The mixing paddle is not locked.	Check that the locking lever has been pushed down fully.
Food is not cooking evenly.	The paddle has not been installed.	Insert the paddle.
	The food has not been cut in similar size pieces.	Cut food to the same size.
	The French fries have not been cut in regular size pieces.	Cut the French fries to the same size.
	The paddle has been installed correctly but it does not turn.	Check that it has been pushed down and clicked in position. If the problem continues, contact the Consumer Service Department.
The French fries are not crispy enough.	The wrong variety of potatoes has been used.	Choose a variety of potato recommended* for French fries ("Yukon gold potatoes").
	The potatoes are insufficiently washed and/or not completely dried.	Wash the potatoes for a long time to remove excess starch, then drain and dry them before cooking. They must be completely dry.
	The French fries are too thick.	Cut the fries thinner. The maximum fry dimensions are 1/2 x 1/2 inches.
	There is not enough oil for the quantity of French fries.	Increase the oil quantity (see cooking tables p. 7 to 9).
	The filter is obstructed.	Clean the removable filter.
The French fries break up during the cooking.	The potatoes used are recently harvested and hence have a high water content.	Reduce the quantity of potatoes down to 28.1 oz and adjust the cooking time.
The food stays on the edge of the cooking pan.	The cooking pan is too full.	Respect the maximum quantities indicated in the cooking tables.
Cooking liquids have flowed into the base of the appliance.	The paddle is not positioned correctly or the seal of the paddle is defective.	Make sure that the paddle is correctly positioned. If the problem continues, contact your point of purchase. Do not use ActiFry for making soups or recipes with a high liquid content.
The timer does not work.	The battery no longer works.	Change the battery (see fig. 15).
The appliance is unusually noisy.	You suspect the motor is not working correctly.	Contact the Consumer Service Department.
The paddle stops turning during cooking.	The paddle is not positioned correctly.	Using an oven glove, push the paddle downward until it clicks into place. If this does not work, contact the Consumer Service Department.

If you have any product questions or concerns please contact our Customer Relations Team :

Helpline : 1.800.395.8325
T-fal Consumer Service/ASSD
2121 Eden Road
Millville, NJ 08332

LIMITED WARRANTY

In USA

Groupe SEB USA (T-Fal) warrants this products to be defect free in material and workmanship for a period of one year from the date of purchase. This warranty extends to the original purchaser and any subsequent owner within the warranty period. If a defect is found to exist, T-fal will, at its option, either repair or replace the product or the defective component, including labor.

Replacement will be made with new or rebuilt product or components.

Proof of purchase is required to obtain warranty service, so keep the register receipt. If a product or component is returned without proof of purchase it will be reviewed based on the manufacturing production week and year to determine if there is warranty coverage.

This warranty does not apply to any unit that has been tampered with, nor to damages incurred through improper use and care, faulty packaging by you or mishandling by any common carrier.

T-fal's sole obligation and your exclusive remedy under this warranty is limited to such repair or replacement.

T-FAL SHALL NOT BE RESPONSIBLE TO YOU FOR ANY SPECIAL, INDIRECT, CONSEQUENTIAL, INCIDENTAL, OR PUNITIVE DAMAGES, WHETHER ARISING UNDER CONTRACT, WARRANTY, TORT, NEGLIGENCE, STRICT LIABILITY OR ANY OTHER THEORY OF LIABILITY.

THE DURATION OF ANY IMPLIED WARRANTY WHATSOEVER, INCLUDING BUT NOT LIMITED TO THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED TO THE DURATION OF THE EXPRESS WARRANTY PROVIDED HEREIN.

Some States do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other legal rights which vary from State to State.

To obtain warranty service:

1. Do not return the product to the retailer from which it was purchased.
2. Please contact our consumer service department (1-800-395-8325 M-Th 8:30am -5pm & Fr 8:30am - 4pm EST) for assistance and to ensure the fastest possible resolution to the problem. Please have the model or type number of your product on hand. If it is determined that you should return your product or a component of the product for warranty service, you will be given a return authorization number.
3. Send the product or component, postage-paid, together with proof of purchase, a description of the problem, and the return authorization number you were given, to the closest authorized T-fal return facility (see [www. T-falusa.com](http://www.T-falusa.com) or call 1-800-395-8325).
4. Be sure to include your name, address and home telephone number with your shipment. Another contact number is suggested in case you need to be contacted.
5. We suggest that you carefully wrap your package for shipping and send by insured and/or traceable means.

