



MARQUE:

SEB

REFERENCE:

ACTiFRY FZ10000

CODiC:

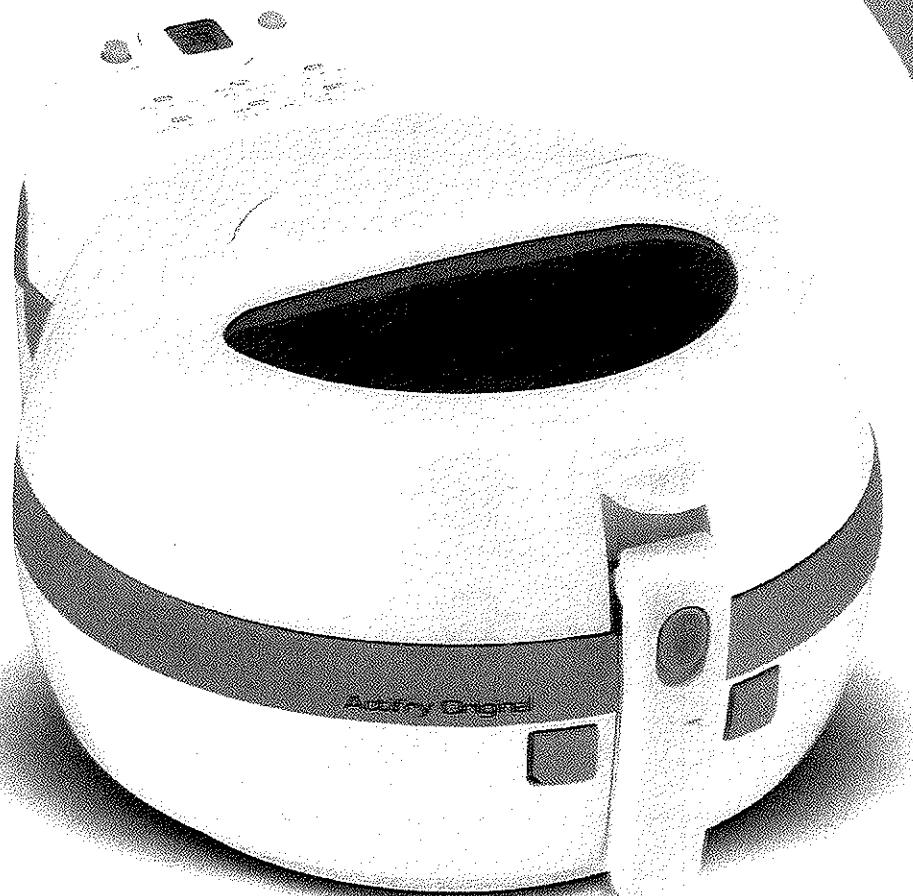
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NOTICE

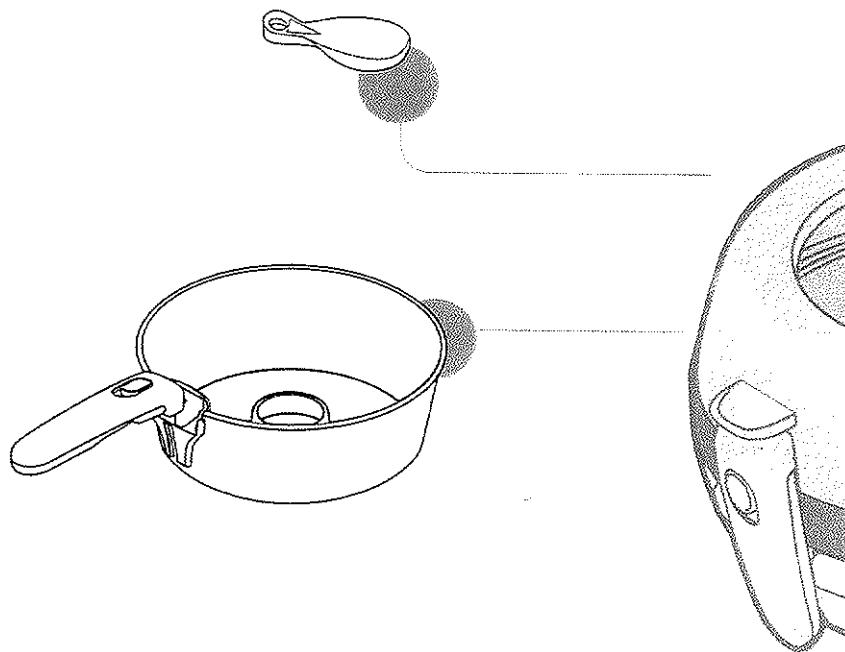
A red arrow pointing downwards, indicating where attention should be directed.

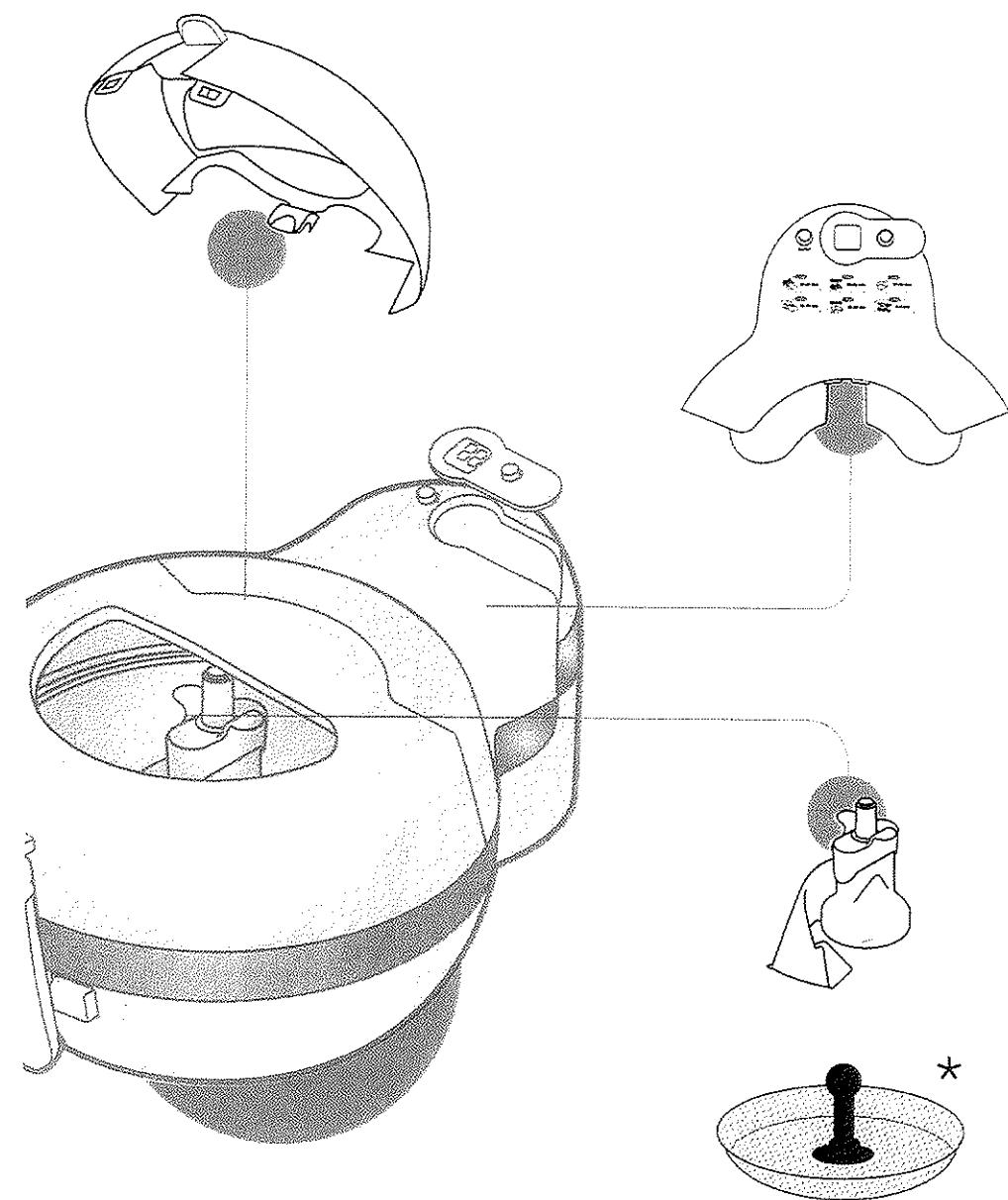
ActiFry®



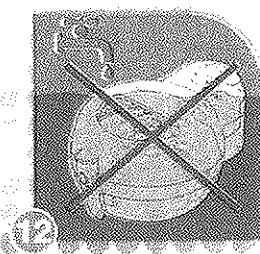
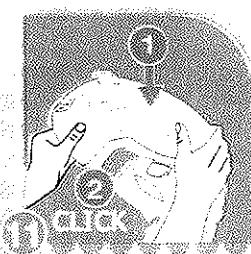
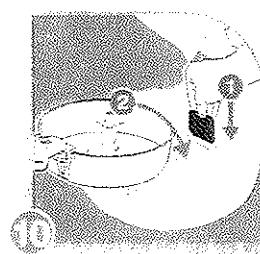
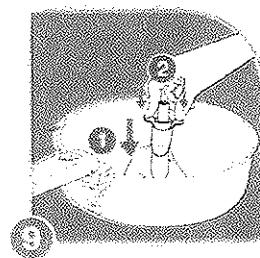
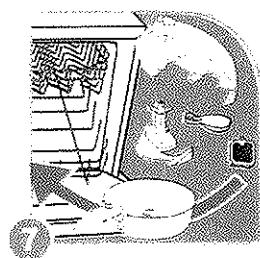
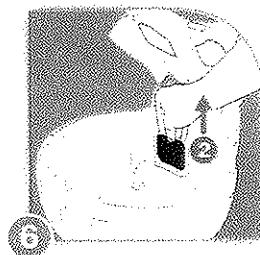
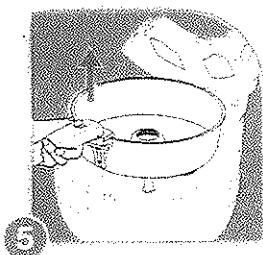
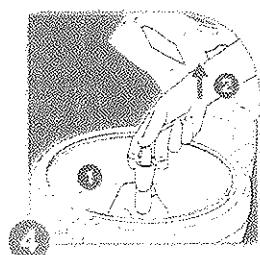
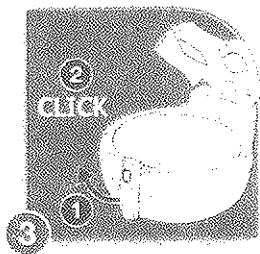
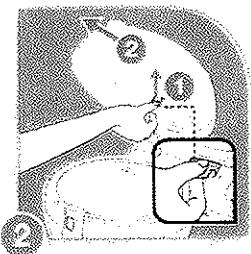
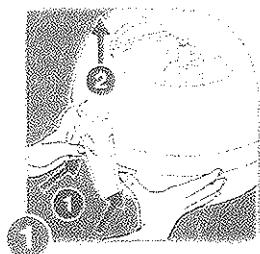
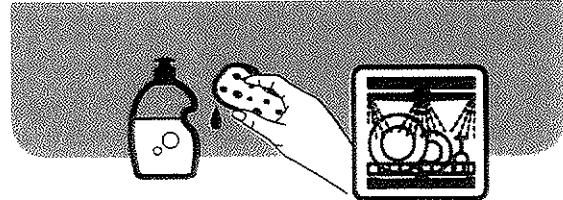
Actifry® 1 kg

Actifry® 1 kg

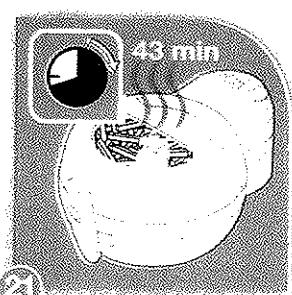
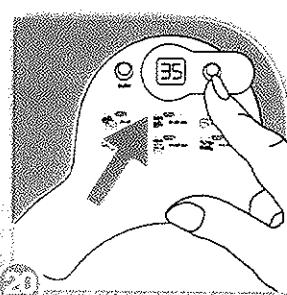
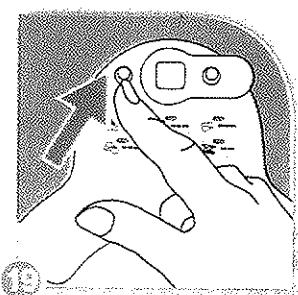
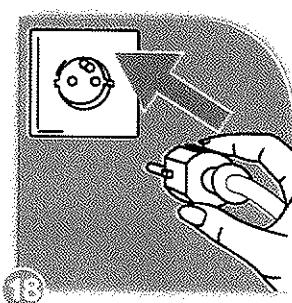
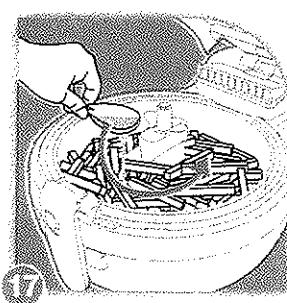
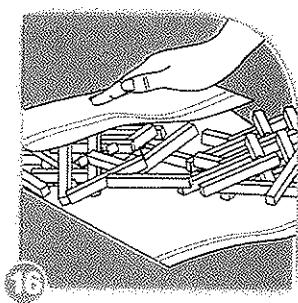
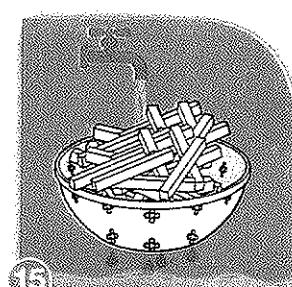
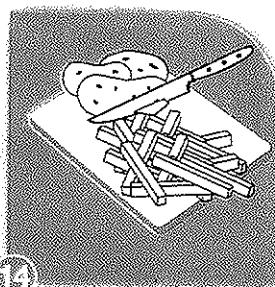
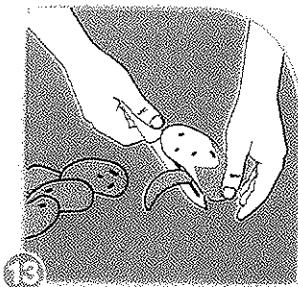




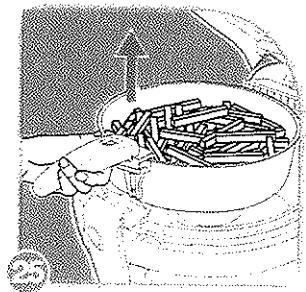
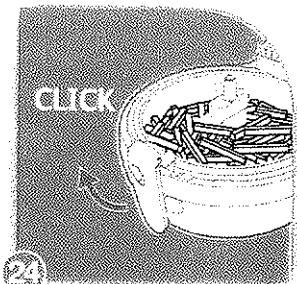
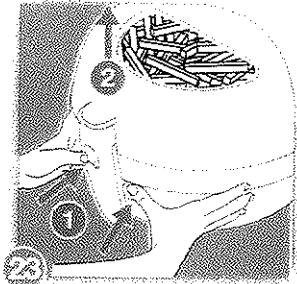
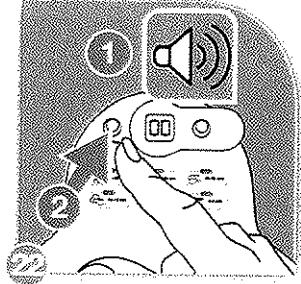
* Selon modèle - Depending on model - je nach Modell - Afhankelijk van het model - A seconda del modello - Según modelo - Dependendo do modelo / consoante os modelos - ανάλογα με το μοντέλο - Modele bağılı olarak Afhængig af model - Avhengig av modell - Beroende på modell - Mallista riippuen - Modelltől függ - en - У зависимости от модели - Ovisno o modelu В зависимости от моделя - Ovisno od modela - W zależności od modelu V závislosti na modelu - V závislosti na modeli - Ovisno o modelu - Зависимости от модели - Залежно від Моделі - in functie de model - تبعه على اعتماد



1. 将洗涤剂倒入海绵
2. 将海绵浸入水中
3. 洗涤碗碟



1. Preheat the oven to 180°C.
2. Mix flour and oil.
3. Add water and mix.
4. Knead the dough.
5. Roll the dough into sticks.
6. Place the sticks in a tray.
7. Spread oil on the sticks.
8. Place the sticks in a bowl.
9. Preheat the oven.
10. Place the sticks in the oven.
11. Set the timer for 45 minutes.
12. Bake the sticks.



卷之三



x4



250 g



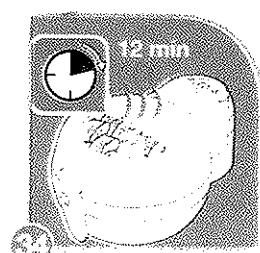
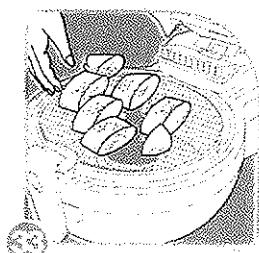
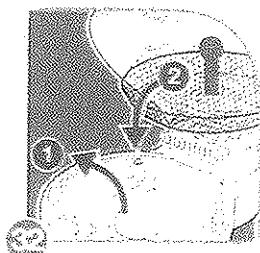
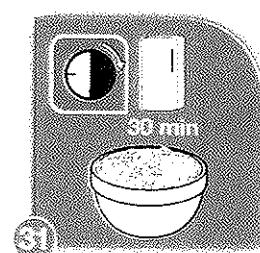
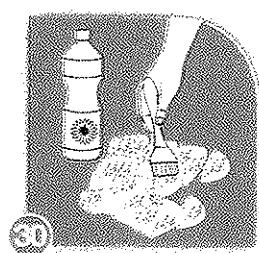
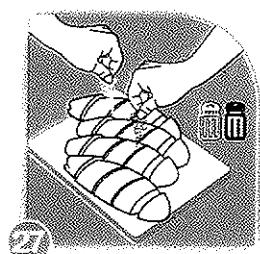
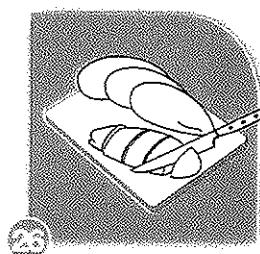
x4



x1



1 spoon x2

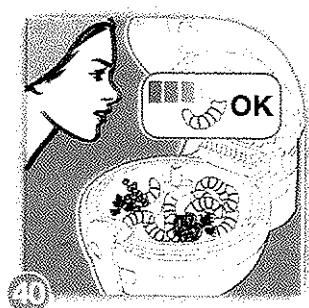
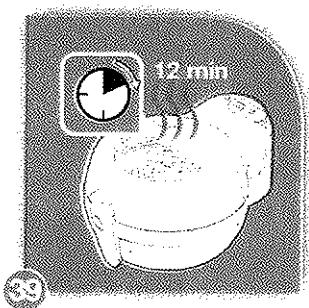
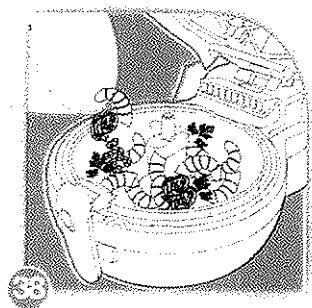
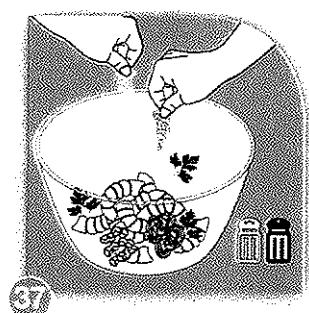
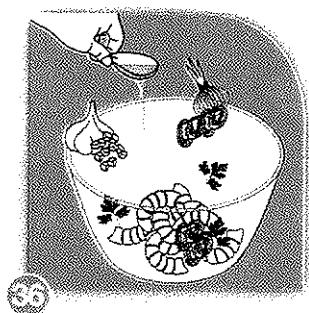
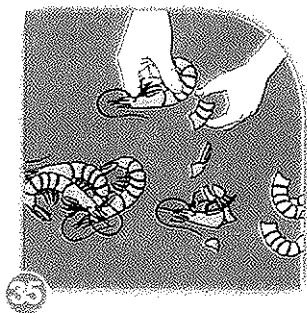


ごはんを炊く。魚を切る。
魚を塩とこしょうで味付ける。
卵を割いて混ぜる。
油を魚に塗る。
卵と一緒に炊飯器に入れる。
漬物と一緒に入れる。
缶詰と一緒に入れる。

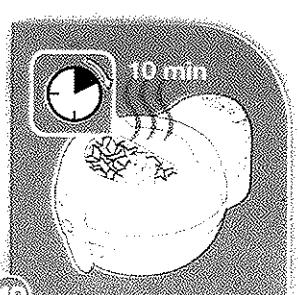
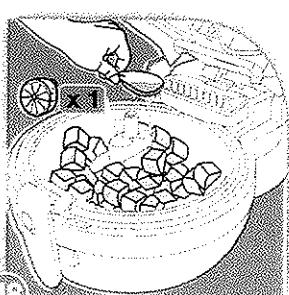
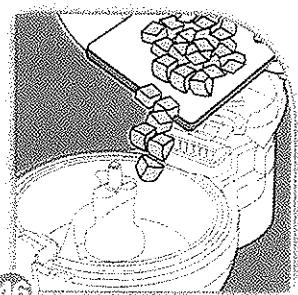
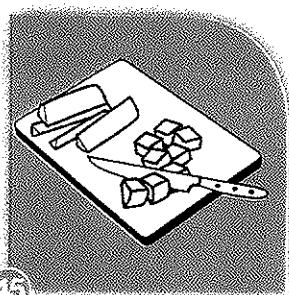
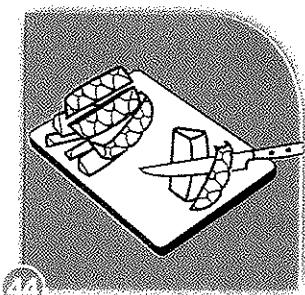
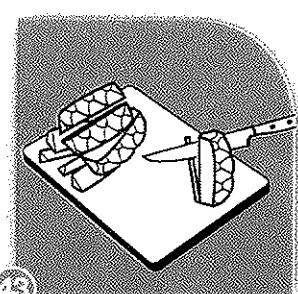
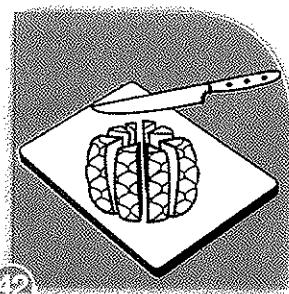
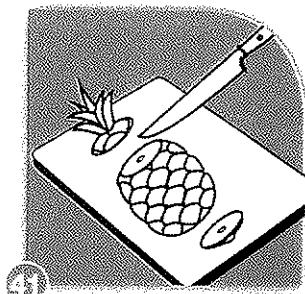
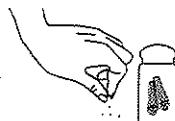


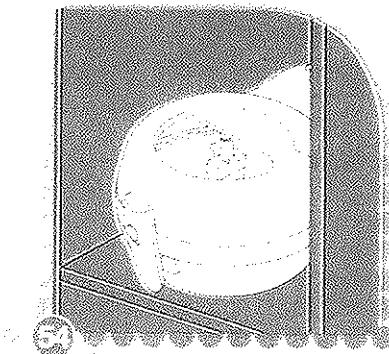
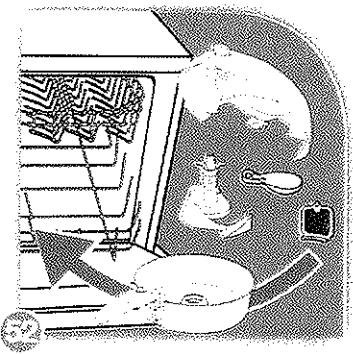
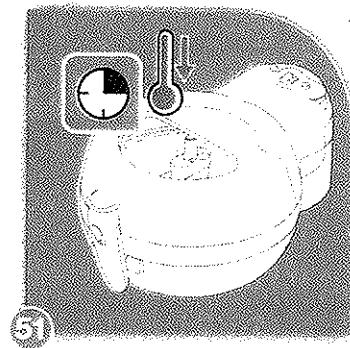
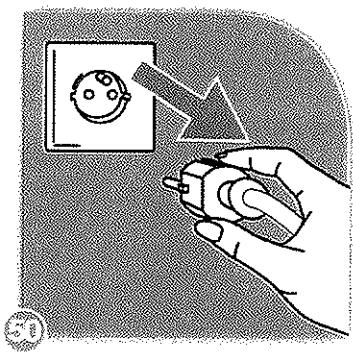
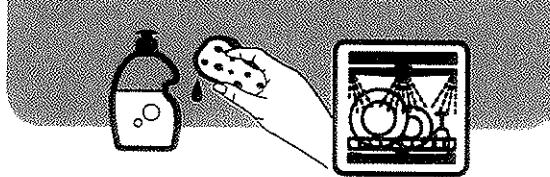
800 g x1 x5 x4,5 x1

A list of ingredients with their quantities: 800 g of shrimp, 1 onion, 5 cloves of garlic, 4.5 tablespoons of oil, 1 egg, and salt and pepper.



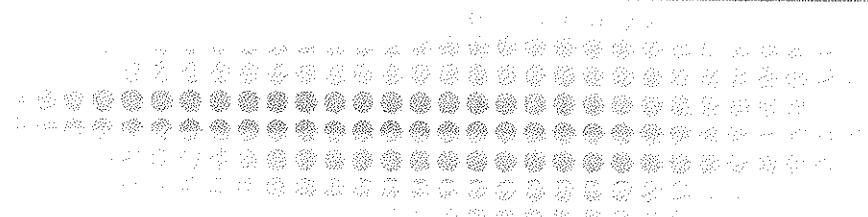
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www.domo.com.br
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10 mm	1000 g	1	40 - 45 min
	500 g	1/2	28 - 30 min
	750 g	-	30 - 32 min
	750 g	-	14 - 16 min
	750 g	1 + 15 cl	25 - 35 min
	650 g	1 + 15 cl	20 - 25 min
	750 g	-	18 - 20 min
	4 à 6	-	30 - 32 min
	750 g	-	10 - 15 min





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

