

New delice XL

Convection & Turbo Grill:
Quick and even cooking
for delicious dishes!



Model: Delice Mechanical Oven OF2818

3

Cooking Programs



Convection
Top + Bottom + Fan
for homogeneous
cooking ideal for
large quantity
of food



Conventional
(Traditional oven)
Top + Bottom Elements
Functioning
for homogeneous cooking;
slow and delicate cooking



Grill
Only Top Element
Functioning
for searing meat
and/or browning
the top of dishes



Digital Timer
up to 3 hours



**Triple Layer
Glass Door**
for heating
efficiency and
safety insulation



Interior Light
to easily monitor
cooking progress
without opening
the oven door



**Nonstick
Internal Walls**
for easy cleaning



	Tefal Brilliance	Tefal Delice Electronic
Model	OF5268 Steam Combination	OF2858
Suitable For	Healthy Steam Cooking and Baking	Culinary Lovers
Who	Housewives, people who like healthy steam cooking and also like to bake and enjoy experimenting baking, roasting and grilling everyday	Housewives, people who like to bake and enjoy experimenting baking, roasting and grilling everyday and like pre-set programs for convenience
For	<ul style="list-style-type: none"> • Steam cook, Steam + Convection, bake, roast, grill • Medium to large portion of food • Need to keep warm dish • Fermentation at controlled setting • Sanitize utensils 	<ul style="list-style-type: none"> • Cook, bake, roast, grill • Medium to large portion of food • Need to keep warm dish • Use the delay-start feature to manage cooking schedule
Capacity	28L	39L
Dimension (cm)	52.5 x 45 x 38 (H)	64.1 x 48 x 44 (H)
Power	2000W	2200W
Grill Power	1600W	1100W
Heating Type	Steam + Convection	Convection
Thermostat Max Temperature	Steam: 80°C - 110°C Grill: 120°C - 230°C	80°C - 240°C
Timer Duration	5 mins - 12 hrs setting for Defrost, Keep Warm & Ferment 5 mins - 3 hrs for other modes	240 mins
Cooking Mode	7 Cooking Programs <ul style="list-style-type: none"> • Steam* (80°C - 110°C) • Grill (up to 230°C) • Convection (120°C - 230°C) • Steam + Convection* (120°C - 230°C) • Defrost (30°C - 60°C) • Keep Warm (40°C - 60°C) • Ferment (40°C - 60°C) <small>*Do Not Use Plastic Wrap When Using Steam Function ^Also Known As 'Pyro-Steam'</small>	9 Auto-Programs <ul style="list-style-type: none"> • Chicken • Roast • Fish • Pizza • Grill • Gratin • Pie • Pastry • Defrost 5 Manual Modes <ul style="list-style-type: none"> • Convection • Conventional • Turbo Grill • Bake • Bain Marie
Cleaning Features	Non-Stick Walls Disinfection Function	Non-Stick Walls
Door Type	Pull Down	Triple Layer Glass Door
Inner Light	Yes	Yes
Others	1.3L Water Tank (Lasts 70 mins Steam Mode; 120 mins Steam + Convection Mode)	Keep Warm Up To 6 hrs Delay-Start Up To 12 hrs
	Interior Light	Interior Light
	Child Safety Lock	-
	Sanitize Function At 110°C	-
Accessories	Food Tray x 1	Food Tray x 1
	Reversible Rack x 1	Reversible Rack x 1
	Steam Tray x 1	-

Tefal®



Tefal Delice	Tefal Optimo	Tefal Optimo
OF2818	OF464	OF4448
Culinary Lovers	Quick & Easy Preparation	
Housewives, people who like to bake and enjoy baking, roasting and grilling everyday	Families or couples that sometimes cook	Students, singles, small families, couples that seldom cook
<ul style="list-style-type: none"> • Cook, bake, roast, grill • Medium to large portion of food 	<ul style="list-style-type: none"> • Cook, bake, roast, grill • Roast with turnspit accessory • Small to medium portion of food 	<ul style="list-style-type: none"> • Reheat or toast simple food • Simple and small quantity baking • Bake & grill small portion of food
39L	33L	19L
64.1 x 48 x 44 (H)	60.5 x 44 x 42.2 (H)	53.5 x 37 x 36.1 (H)
2200W	1600W	1380W
1200W	800W	740W
Convection	Convection	Convection
100°C - 240°C	240°C	240°C
180 mins	120 mins	120 mins
3 Cooking Programs <ul style="list-style-type: none"> • Convection • Conventional • Grill 	7 Cooking Programs <ul style="list-style-type: none"> • Convection • Conventional • Grill • Pastry • Bain Marie • Defrost • Turnspit 	6 Cooking Programs <ul style="list-style-type: none"> • Convection • Conventional • Grill • Pastry • Bain Marie • Defrost
Non-Stick Walls	Aluminium Walls	Aluminium Walls
Triple Layer Glass Door	Double Layer Glass Door	Double Layer Glass Door
Yes	-	-
-	-	-
Interior Light	-	-
-	-	-
-	-	-
Food Tray x 1	Food Tray x 1	Food Tray x 1
Reversible Rack x 1	Reversible Rack x 1	Reversible Rack x 1
-	Turnspit x 1	-

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All In One
Multi-Purpose Usage



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TefalSingapore



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Brilliance 28L steam oven

Healthy & Tasty Oven Cooking



Model: Tefal Brilliance Steam Oven OF5268

7 Healthy & Tasty Cooking Programs



- Steam* (80°C - 110°C)**
 - Meat • Fish
 - Vegetable
 - Dessert • Snacks
- Grill (Up to 230°C)**
 - Pastries • Pizza
 - Roasted meat
- Convection ('fan') (120°C - 230°C)**
 - For rapid and even cooking e.g. cakes, pie, pastry
- Keep Warm (40°C - 60°C)**
 - Keep cooked food warm without losing its taste



- Ferment (40°C - 60°C)**
 - Shorten the fermentation time at controlled temperature setting
- Defrost (30°C - 60°C)**
 - Fast and gentle way to defrost cooking ingredients



- Steam + Convection* (120°C - 230°C)**
 - Optimal combination for well cooked and juicy results
 - After using **Steam + Convection** function, wait for 10 mins before continuing other functions.

*Do not use plastic wrap when using Steam function ^Also known as 'Pyro - Steam'

28L CAPACITY AND EASILY PREPARES 3 DISHES AT THE SAME TIME!

i.e. allows cooking of starter, main dish and dessert at once



- Practical Usage**
 - Provides up to 2 hrs of use in **Steam + Convection** mode
 - 70 mins in **Steam** mode



- Interior Light**
 - to easily monitor cooking progress without opening the oven door



- Safety Child Lock**
 - Ensures safe operation



- Clean Kitchen Top**
 - Easy to collect condensation water when the door is opened



- Caring**
 - Disinfect Function: 110°C
 - Keeps utensils clean and free from bacteria



- Accessories**
 - Wire rack, baking tray & steam tray
 - Easy to clean interior wall

Delice XL electronic

Perfect Oven Cooking Results



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Automatic Programs

Chicken, Roast, Fish, Pizza, Grill, Gratin, Pie, Pastry and Defrost



Model: Tefal Delice Electronic Oven OF2858

5 Manual Modes



- Convection**
 - Top + Bottom + Fan** for homogeneous cooking ideal for large quantity of food



- Conventional** (Traditional oven)
 - Top + Bottom Elements Functioning** for homogeneous cooking; slow and delicate cooking



- Grill**
 - Only Top Element Functioning** for searing meat and/or browning the top of dishes



- Pastry (Bake)**
 - Only Bottom Element Functioning + Fan** for homogeneous cooking; ideal for pizza, pie



- Bain Marie**
 - Only Bottom Element Functioning**



Simply Butter Cake Recipe!

Ingredients:

- 250g Butter
- 200g Sugar
- 250g Self Raising Flour
- 5 Eggs
- 1 tsp Vanilla Essence (optional)
- 1pc Cooking Chocolate Bar (to melt)

Method:

- 1 In a mixer, beat sugar and butter till creamy.
- 2 Add eggs one at a time.
- 3 Add Vanilla essence (optional).
- 4 Separate the batter into 2 portion; one portion add-in melted chocolate.
- 5 Add sifted flour and fold well.
- 6 Bake for 30 minutes at 170°C.



Tip! Add orange peel into the batter and the cake becomes an orange-flavoured cake.



- Keep Warm**
 - up to 6 hours



- Delay Start**
 - from 1 min to 12 hours



- Nonstick Internal Walls**
 - for easy cleaning



- Interior Light**
 - to easily monitor cooking progress without opening the oven door



- Triple Layer Glass Door**
 - for heating efficiency and safety insulation