

SILVERCREST SHFD 1650 B1

SILVERCREST SHFD 1650 B1 Hot Air Fryer User Manual

Model: SHFD 1650 B1

Product Overview	Safety Instructions	Components	Setup	Operation	Maintenance
	Troubleshooting	Specifications			

1. PRODUCT OVERVIEW

The SILVERCREST SHFD 1650 B1 Hot Air Fryer is designed for preparing a variety of dishes with little to no added oil or fat. It utilizes hot air circulation for frying, grilling, baking, and roasting, offering a healthier alternative to traditional deep frying. The appliance features metal reflectors within its housing for improved heat distribution, ensuring even cooking results.

Equipped with a digital touchscreen control, users can easily adjust temperature from 60 °C to 200 °C and set a timer up to 60 minutes. Eight preset programs are available for quick selection, and the fryer is ready for use at maximum temperature within approximately 4 minutes. The removable frying basket and pan have a non-stick coating and are dishwasher-safe for easy cleaning. The total capacity of the basket is approximately 2.3 liters.



Image 1.1: The SILVERCREST SHFD 1650 B1 Hot Air Fryer with its basket extended, showcasing perfectly cooked fries. This view highlights the appliance's compact design and the removable basket.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain them for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** Ensure the voltage indicated on the appliance matches your local mains voltage before connecting. Do not immerse the appliance, cord, or plug in water or other liquids. Do not operate the appliance with a damaged cord or plug.
- **Hot Surfaces:** The appliance surfaces become hot during use. Always use oven mitts or a cloth when handling hot parts. Allow the appliance to cool completely before cleaning or storing.
- **Ventilation:** Ensure adequate air circulation around the appliance during operation. Do not block any ventilation openings. Place the appliance on a stable, heat-resistant surface, away from walls and other appliances.
- **Children and Pets:** Keep the appliance out of reach of children and pets. Close supervision is necessary when the appliance is used near children.
- **Intended Use:** This appliance is intended for household use only. Do not use it outdoors or for commercial purposes.
- **Food Preparation:** Do not overfill the frying basket. Ensure food items are suitable for air frying.
- **Cleaning:** Always unplug the appliance and allow it to cool before cleaning. Refer to the "Cleaning and Maintenance" section for detailed instructions.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your SILVERCREST Hot Air Fryer:

1. Main Unit Housing
2. Digital Touchscreen Control Panel
3. Frying Basket (with non-stick coating)
4. Frying Pan (collects oil/fat, holds basket)
5. Basket Release Button
6. Handle
7. Air Outlet Vent (at the back)
8. Power Cord and Plug
9. Anti-slip Feet



Image 3.1: A detailed view of the digital touchscreen control panel, displaying temperature (200°C) and time (16 minutes) settings. This

panel allows for precise control over cooking parameters.

4. SETUP AND FIRST USE

4.1 Unpacking

- Carefully remove all packaging materials from the appliance.
- Check for any damage during transit. Do not use if damaged.
- Keep packaging materials away from children.

4.2 Initial Cleaning

- Before first use, clean the frying basket and pan with warm soapy water. Rinse thoroughly and dry completely.
- Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

4.3 Placement

- Place the hot air fryer on a stable, flat, heat-resistant surface.
- Ensure there is at least 10 cm of free space around the back and sides of the appliance for proper ventilation.
- Do not place the appliance near flammable materials or heat sources.

4.4 Power Connection

- Unwind the power cord from the cable storage compartment.
- Plug the power cord into a grounded wall outlet. The appliance is now in standby mode.

5. OPERATING INSTRUCTIONS

5.1 Preheating the Appliance

- For best results, preheat the air fryer before adding food.
- Plug in the appliance. The display will light up.
- Press the power button to turn on.
- Set the desired temperature (e.g., 180°C) and time (e.g., 3-5 minutes) using the touchscreen controls.
- Press the start button to begin preheating. The appliance will indicate when preheating is complete.

5.2 Using the Frying Basket

- Pull the handle to slide out the frying pan assembly from the main unit.
- Press the basket release button on the handle and lift the frying basket out of the pan.
- Place your food into the frying basket. Do not exceed the MAX fill line.
- Insert the frying basket back into the pan until it clicks into place.
- Slide the frying pan assembly back into the main unit until it locks securely.

5.3 Manual Cooking Settings

- With the appliance on, use the temperature control buttons (up/down arrows) to set the desired temperature between 60°C and 200°C.
- Use the time control buttons (up/down arrows) to set the cooking time, up to 60 minutes.
- Press the start/pause button to begin cooking. The fan and heating element will activate.
- You can pause cooking at any time by pulling out the frying pan or pressing the start/pause button.

- Some recipes may require shaking or turning food halfway through cooking. Carefully remove the basket, shake, and reinsert.
- When the timer reaches zero, the appliance will beep and automatically shut off.



Image 5.1: The hot air fryer actively cooking, indicated by steam rising from the food. This image also shows a side dish of fries, demonstrating the versatility of the appliance.

5.4 Using Preset Programs

The appliance features 8 preset programs for common dishes. To use a preset:

- Turn on the appliance.
- Press the program selection button (often an icon representing different foods) to cycle through the available presets.
- Once you select a program, the appliance will automatically set the optimal temperature and time.
- Press the start button to begin cooking.
- You can manually adjust the temperature and time even after selecting a preset program if desired.



Image 5.2: The hot air fryer next to a serving of crispy chips, illustrating the appliance's capability to produce crunchy results without excessive oil.

5.5 After Cooking

- Once cooking is complete, carefully pull out the frying pan assembly.
- Place the pan on a heat-resistant surface.
- Press the basket release button and lift the basket to remove the cooked food. Use tongs or a spatula to transfer food.
- Allow the appliance to cool down completely before cleaning.



Image 5.3: The hot air fryer with its basket open, revealing cooked food, alongside two plates of complete meals, demonstrating the appliance's role in preparing diverse dishes.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your hot air fryer.

- **Always unplug the appliance** from the power outlet and allow it to cool down completely before cleaning.
- **Frying Basket and Pan:** The frying basket and pan have a non-stick coating and are dishwasher-safe. Alternatively, they can be washed by hand with warm water and a non-abrasive sponge. Do not use metal utensils or abrasive cleaning materials, as these can damage the non-stick coating.
- **Interior:** Wipe the interior of the appliance with a damp cloth. For stubborn food residue, a small amount of mild dish soap can be used. Ensure no water enters the heating element or fan area.
- **Exterior:** Clean the exterior of the appliance with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
- **Heating Element:** If necessary, gently clean the heating element with a soft brush to remove any food particles. Ensure the appliance is completely cool and unplugged.
- **Storage:** Once clean and dry, store the appliance in a cool, dry place. Ensure the power cord is neatly wrapped in its storage compartment.

7. TROUBLESHOOTING

If you encounter issues with your hot air fryer, consult the following table before contacting customer support:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in. Power outlet not working.	Ensure the power cord is securely plugged into a working outlet. Try a different outlet.
Food is not cooked evenly.	Basket is overfilled. Food not shaken/turned.	Do not overfill the basket. Cook in smaller batches if necessary. Shake or turn food halfway through cooking.
White smoke coming from appliance.	Greasy residue from previous use. High fat content food.	Clean the frying pan and basket thoroughly after each use. For high-fat foods, drain excess fat from the pan during cooking.
Food is not crispy.	Insufficient cooking time/temperature. Too much moisture in food.	Increase cooking time or temperature. Pat food dry before placing in the basket. A light coating of oil can help.

8. TECHNICAL SPECIFICATIONS

- Model:** SHFD 1650 B1
- Brand:** SILVERCREST
- Power:** 1400-1650 W
- Capacity (Basket):** Approx. 2.3 Liters
- Temperature Range:** 60 °C - 200 °C
- Timer:** Up to 60 minutes with automatic shut-off
- Dimensions (W x H x D):** Approx. 28.6 x 30.6 x 34 cm
- Power Cord Length:** Approx. 100 cm
- Weight:** Approx. 3.8 kg
- Special Features:** 8 preset programs, digital touchscreen control, removable dishwasher-safe non-stick basket and pan, anti-slip feet.

9. WARRANTY AND SUPPORT

For information regarding warranty coverage, terms, and conditions, please refer to the warranty card included with your purchase or the documentation provided by your retailer. In case of technical issues or questions not covered in this manual, please contact the SILVERCREST customer support service. Contact details can typically be found on the product packaging or the official SILVERCREST website.

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