

SLT-1818

Sur La Table SLT-1818 13-Quart Multifunctional Air Fryer with Rotisserie

User Manual

1. PRODUCT OVERVIEW

The Sur La Table SLT-1818 Multifunctional Air Fryer is a versatile kitchen appliance designed to prepare a wide range of dishes with reduced oil, promoting healthier eating. It combines the functions of an air fryer, rotisserie, oven, and dehydrator in one compact unit.

Key features include 1700 watts of power for efficient cooking, 360 Airflow Technology for even results, and a generous 13-quart capacity. The intuitive LED display panel offers 10 preset cooking functions, making operation simple and convenient. An extra-large viewing window and interior lighting allow for easy monitoring of your food as it cooks.



Image 1.1: The Sur La Table SLT-1818 Air Fryer shown with the rotisserie kebab set in use, demonstrating its multi-functional capabilities. The digital display shows cooking settings.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the appliance is placed on a stable, heat-resistant surface, away from walls or other appliances to allow adequate airflow.

3. COMPONENTS AND ACCESSORIES

Your Sur La Table Air Fryer comes with a comprehensive set of accessories to enhance your cooking experience:

- **2 Air Frying Trays:** For crisping and cooking various foods.
- **1 Drip Tray:** Collects excess oil and food particles for easy cleaning.
- **1 Rotating Drum Basket:** Ideal for fries, nuts, and other small items that benefit from continuous tumbling.
- **1 Air Fryer Basket with Detachable Handle:** A primary basket for air frying, with a handle for safe removal.
- **1 Rotisserie Handle:** For safely inserting and removing the rotisserie spit.
- **1 Kebab Set:** Includes skewers and a stand for preparing delicious kebabs.
- **1 Rotisserie Stand:** Supports the rotisserie spit for even cooking.
- **1 Rotisserie Spit and Forks:** For roasting whole chickens or larger cuts of meat.



Image 3.1: A complete view of all included accessories for the Sur La Table SLT-1818 Air Fryer, including air frying trays, drip tray, rotating drum basket, air fryer basket, rotisserie handle, kebab set, rotisserie stand, and rotisserie spit with forks.

4. SETUP

Before first use, ensure all packaging materials are removed and the appliance is clean.

1. **Unpack:** Carefully remove the air fryer and all accessories from the packaging.
2. **Clean:** Wash all removable parts (air frying trays, drip tray, baskets, rotisserie accessories) with warm, soapy water. Wipe the interior and exterior of the main unit with a damp cloth. Dry thoroughly.
3. **Placement:** Place the air fryer on a stable, level, heat-resistant surface. Ensure there is at least 6 inches of clear space around the back and sides of the unit for proper ventilation. Do not place it directly against a wall or under cabinets.
4. **First Use (Burn-in):** It is recommended to run the air fryer empty for about 10-15 minutes at 350°F (175°C) before cooking food for the first time. This helps to burn off any manufacturing residues and odors. A slight odor may be present during this process, which is normal. Ensure the area is well-ventilated.

5. OPERATING INSTRUCTIONS

The Sur La Table Air Fryer features an intuitive LED display and touch controls for easy operation.

Control Panel Overview

- **Power Button:** Turns the unit on/off.
- **Temperature Controls (+/-):** Adjusts cooking temperature.
- **Time Controls (+/-):** Adjusts cooking time.
- **Preset Buttons:** 10 dedicated buttons for common foods (e.g., fries, chicken, fish, steak, pizza, cake, toast, dehydrate, reheat, keep warm).
- **Rotisserie Button:** Activates/deactivates the rotisserie function.
- **Light Button:** Turns the interior light on/off.

Basic Operation

- 1. Prepare Food:** Place your food on the appropriate accessory (air frying tray, basket, or rotisserie spit). Do not overload.
- 2. Insert Accessory:** Slide the accessory into the air fryer. Ensure the drip tray is at the bottom.
- 3. Power On:** Press the Power button to turn on the unit.
- 4. Select Function:** Choose a preset button for your desired food, or manually set the temperature and time using the +/- buttons.
- 5. Start Cooking:** Press the Start/Pause button to begin cooking.
- 6. Monitor:** Use the interior light and XL window to check cooking progress. For even cooking, some foods may require shaking or flipping halfway through.
- 7. Rotisserie Function:** If using the rotisserie, ensure the rotisserie spit is properly installed and press the Rotisserie button to activate rotation.
- 8. Finish:** The unit will beep when cooking is complete. Carefully remove food using heat-resistant gloves or the rotisserie handle.



Image 5.1: The Sur La Table SLT-1818 Air Fryer shown with the air frying basket containing french fries, illustrating its primary air frying function. The digital display shows a temperature of 400 degrees and a time of 15 minutes.



Image 5.2: The Sur La Table SLT-1818 Air Fryer with multiple air frying trays in use, demonstrating its capacity to cook different food items simultaneously. Salmon is on the top tray and vegetables on the bottom.

6. MAINTENANCE AND CLEANING

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

- **Always Unplug:** Before cleaning, always unplug the air fryer from the power outlet and allow it to cool completely.
- **Dishwasher Safe Accessories:** All removable accessories, including air frying trays, drip tray, rotating drum basket, air fryer basket, and rotisserie parts, are dishwasher safe for convenient cleaning.
- **Non-Dishwasher Safe Parts:** For parts not suitable for the dishwasher, wash with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry.
- **Interior Cleaning:** Wipe the interior of the air fryer with a damp cloth and mild detergent. For stubborn food residue, a soft brush or sponge can be used. Avoid abrasive cleaners or metal scouring pads.
- **Exterior Cleaning:** Wipe the exterior with a damp cloth. Do not use harsh chemicals or abrasive materials.
- **Storage:** Ensure the appliance and all accessories are clean and dry before storing. Store in a cool, dry place.

7. TROUBLESHOOTING

If you encounter issues with your air fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Power outlet malfunction; Unit not properly closed.	Ensure power cord is securely plugged into a working outlet. Check if the door is fully closed.

Problem	Possible Cause	Solution
Food is not cooked evenly.	Overloaded basket/trays; Incorrect temperature/time; Food not shaken/flipped.	Do not overload. Adjust temperature/time. Shake or flip food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use; Fatty food cooking.	Clean the drip tray and interior thoroughly. For fatty foods, ensure proper ventilation and use the drip tray.
Food is not crispy.	Too much moisture; Not enough oil (if desired); Overcrowding.	Pat food dry before air frying. Lightly spray with oil for extra crispiness. Cook in smaller batches.

If the problem persists after trying these solutions, please contact customer support.

8. SPECIFICATIONS

Detailed technical specifications for the Sur La Table SLT-1818 Air Fryer:

Feature	Detail
Model Name	SLT-1818
Brand	Generic
Capacity	13 Quarts
Output Wattage	1700 Watts
Product Dimensions	16"D x 14.02"W x 14.53"H
Item Weight	23.8 Pounds
Color	Silver
Material	Stainless Steel (S/S 304) + Polypropylene (PP)
Control Method	Touch Control
Special Feature	Temperature Control
Recommended Uses	Roast, Reheat, Dehydrate
Has Nonstick Coating	No
Is Dishwasher Safe	Yes (Accessories)

9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your product packaging or visit the manufacturer's official website. Warranty terms typically cover defects in materials and workmanship under normal household use.

If you require technical assistance, have questions about operation, or need to report a defect, please contact the customer support team. Contact details are usually provided in the product's original packaging or on the manufacturer's website.

When contacting support, please have your product model number (SLT-1818) and proof of purchase readily available.