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› [Sur La Table](#) /

› SUR LA TABLE KITCHEN ESSENTIALS 4-in-1 Compact 5-Quart Basket Air Fryer User Manual

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SUR LA TABLE KITCHEN ESSENTIALS 4-in-1 Compact 5-Quart Basket Air Fryer User Manual

Model: 4-in-1 Compact 5-Quart Basket Air Fryer

Brand: Sur La Table

1. INTRODUCTION

Welcome to the Sur La Table Kitchen Essentials 4-in-1 Compact 5-Quart Basket Air Fryer user manual. This appliance is designed to simplify your cooking experience, offering versatile functions and intuitive controls for delicious results.

Key Features:

- **VERSATILE COOKING OPTIONS:** Enjoy the convenience of four cooking functions in one appliance – air fry, bake, roast, and broil, all with a single air fryer.
- **COOKING MADE EASY:** Take the guesswork out of meal preparation with 8 preset cooking options, including Chicken, Fries, Fish, Meat, and more, for delicious results every time.
- **LARGE CLEAR VIEW WINDOW:** Keep an eye on your food's progress without opening, thanks to the large front window, ensuring your meals are cooked to perfection.
- **SPACE SAVING DESIGN:** The SLT compact 5qt airfryer is designed to maximize kitchen space while delivering exceptional cooking performance.
- **POWERFUL PERFORMANCE:** With a 1500W heating element, this air fryer heats up quickly and delivers consistent, high-quality results.

2. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your Sur La Table Air Fryer:



Overall View: The complete air fryer unit with its sleek gray finish and front-loading basket.



Digital Touchscreen Display & Viewing Window: The intuitive digital control panel for setting temperature and time, and the large transparent window on the basket for monitoring cooking progress without opening.

- **Main Unit:** Houses the heating element and fan.
- **Removable Basket:** The primary cooking compartment, designed for easy food placement and removal.
- **Crisper Tray:** Sits inside the basket, allowing air to circulate around food for even crisping.
- **Digital Touchscreen Display:** For selecting cooking functions, presets, and adjusting time/temperature.
- **Viewing Window:** A transparent panel on the front of the basket to observe food during cooking.

3. INITIAL SETUP

Before first use, follow these steps to prepare your air fryer:

1. **Unpack:** Carefully remove all packaging materials, stickers, and labels from the air fryer.
2. **Clean:** Wash the removable basket and crisper tray with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, ensuring adequate air circulation around the unit. 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. This helps to burn off any manufacturing residues and odors. A slight odor may be present during this process, which is normal.

4. OPERATING INSTRUCTIONS

Your Sur La Table Air Fryer offers intuitive digital controls for various cooking needs.

Basic Operation:

1. Plug the air fryer into a grounded electrical outlet.
2. Place food into the air fryer basket, ensuring not to overfill.
3. Slide the basket firmly back into the main unit until it clicks into place.
4. The digital display will illuminate. Use the temperature and time controls (plus/minus buttons) to set your desired cooking parameters.
5. Press the Start/Pause button to begin cooking.
6. During cooking, you can pull out the basket to shake or turn food. The air fryer will automatically pause and resume when the basket is reinserted.
7. Once cooking is complete, the air fryer will beep. Carefully remove the basket and transfer food to a serving dish.

Cooking Functions & Presets:

This air fryer features 4 primary cooking functions and 8 convenient presets:



Preset Icons: Visual representation of the 8 preset cooking options available on the digital touchscreen.



Monitoring Progress: The clear viewing window allows you to check on your food without interrupting the cooking cycle.

- **Air Fry:** For crispy results with little to no oil.
- **Bake:** Ideal for cakes, muffins, and other baked goods.
- **Roast:** Perfect for vegetables, meats, and poultry.
- **Broil:** For browning and crisping the top layer of food.

The 8 presets (Chicken, Fries, Fish, Meat, etc.) automatically set optimal time and temperature for common dishes. Simply select the desired preset and press start.

5. CLEANING AND MAINTENANCE

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

1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Basket and Tray:** The removable basket and crisper tray are non-stick and dishwasher safe. For manual cleaning, wash with warm, soapy water and a non-abrasive sponge.
3. **Interior:** Wipe the interior of the air fryer with a damp cloth. For stubborn food residue, use a mild detergent. Avoid abrasive cleaners or scouring pads.
4. **Exterior:** Clean the exterior with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet issue; basket not fully inserted.	Ensure the power cord is securely plugged in. Check the power outlet. Make sure the basket is fully pushed into the unit until it clicks.
Food is not cooked evenly.	Basket overcrowded; food not shaken/turned.	Do not overcrowd the basket; cook in smaller batches if necessary. Shake or turn food halfway through cooking for best results.
White smoke coming from the appliance.	Grease residue from previous use; high-fat food.	Clean the basket and crisper tray thoroughly after each use. For high-fat foods, drain excess oil during cooking.
Appliance emits a burning smell.	Food residue on heating element.	Unplug and allow to cool. Carefully clean the interior, especially around the heating element, ensuring no food particles remain.

7. SPECIFICATIONS

Detailed technical specifications for your air fryer:

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Product Dimensions: Visual representation of the air fryer's length, width, and height.

Feature	Detail
Brand	Sur La Table
Model	4-in-1 Compact 5-Quart Basket Air Fryer
Capacity	5 Quarts
Output Wattage	1500 Watts
Voltage	120 Volts
Control Method	Touch
Special Feature	Programmable
Product Dimensions	15.71"D x 8.99"W x 11.09"H
Item Weight	5.2 Pounds
Color	Gray

Feature	Detail
Material	Plastic
Nonstick Coating	Yes
Dishwasher Safe Parts	Yes (Basket & Tray)

8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your product at the time of purchase or visit the official Sur La Table website. Keep your purchase receipt as proof of purchase for any warranty claims.