Sur La Table SE-1716

SUR LA TABLE KITCHEN ESSENTIALS 5-in-1 Compact 8-Quart Basket Air Fryer

Model: SE-1716

Introduction

Welcome to the world of healthier cooking with your new Sur La Table Kitchen Essentials 5-in-1 Compact 8-Quart Basket Air Fryer. This versatile appliance is designed to simplify your cooking process, offering Air Fry, Bake, Roast, Broil, and Reheat functions. Its compact design and intuitive digital touchscreen display make it a perfect addition to any kitchen. Please read this manual thoroughly before first use to ensure safe and optimal operation.

Important Safety Instructions

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or 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.

- Use extreme caution when removing the basket or disposing of hot grease.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Oversized foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
- A fire may occur if the air fryer is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not place any item on top of the appliance when in operation.
- Do not store any materials, other than manufacturer's recommended accessories, in this air fryer when not in use.
- Do not place any of the following materials in the air fryer: paper, cardboard, plastic, or similar materials.
- Do not cover the air vent or air outlet when the appliance is in operation.
- This appliance is for household use only.

Product Overview

The Sur La Table Kitchen Essentials 5-in-1 Compact 8-Quart Basket Air Fryer is designed for efficiency and ease of use. Below are its key components and features.



Figure 1: The 8-Quart Air Fryer with its basket partially pulled out, showcasing its capacity and the viewing window. The digital touchscreen is visible on the top front.



Figure 2: Close-up view highlighting the elegant digital touchscreen display and the large viewing window on the air fryer's basket.

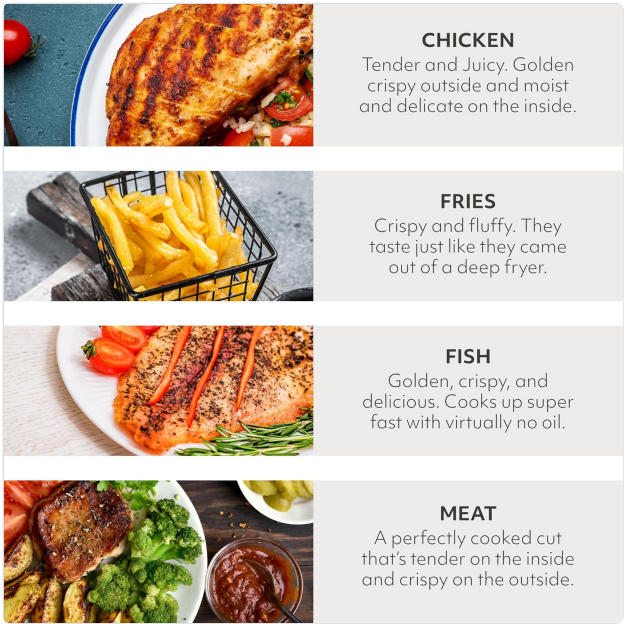


Figure 3: The digital touchscreen interface with clearly labeled preset functions for Air Fry, Bake, Roast, Broil, Chicken, Fries, Fish, and Meat, along with time and temperature controls.



Figure 4: Examples of dishes prepared using the air fryer, including crispy chicken, golden fries, perfectly cooked fish, and tender meat, demonstrating the appliance's versatility.



Figure 5: Diagram showing the compact dimensions of the air fryer: 16.5 inches in length, 11.4 inches in width, and 10.09 inches in height, emphasizing its space-saving design.

Setup

Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and promotional labels from your air fryer.
2. Wash the basket and crisper tray in warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the air fryer with a clean, damp cloth. Do not immerse the main unit in water.
4. Ensure all parts are completely dry before plugging in the appliance.

Placement

- Place the air fryer on a stable, heat-resistant surface.
- Ensure there is adequate space (at least 6 inches) around the appliance for proper air circulation, especially around the air intake and outlet vents.
- Do not place the air fryer directly against a wall or under cabinets during operation, as hot steam may damage surfaces.

First Use Pre-heating (Recommended)

It is recommended to run the air fryer empty for 10-15 minutes at 400°F (200°C) before first use to eliminate any manufacturing odors. Some minor odor or smoke may be present during this initial run; this is normal and will dissipate.

Operating Instructions

General Operation

1. Plug the air fryer into a grounded electrical outlet. The digital display will illuminate.
2. Pull out the basket by its handle. Place the crisper tray inside the basket.
3. Place your food onto the crisper tray in a single layer for best results. Do not overfill the basket.
4. Slide the basket back into the air fryer until it clicks securely into place.
5. On the digital touchscreen, select your desired cooking function (e.g., Air Fry, Bake, Roast, Broil) or a preset (e.g., Chicken, Fries, Fish, Meat).
6. Adjust the temperature and time using the '+' and '-' buttons if not using a preset, or to customize a preset.

7. Press the Start/Pause button to begin cooking.
8. To check on your food during cooking, press the light bulb icon to illuminate the interior through the viewing window.
9. Some foods may require shaking or flipping halfway through cooking for even results. The air fryer may beep to remind you to shake the basket. Pull out the basket, shake or flip the food, and reinsert the basket to resume cooking.
10. Once the cooking time is complete, the air fryer will beep and automatically shut off.
11. Carefully pull out the basket and transfer the cooked food to a serving plate using heat-resistant tongs.

Understanding the Digital Touchscreen

- **Air Fry, Bake, Roast, Broil, Reheat:** Core cooking functions.
- **Chicken, Fries, Fish, Meat, Vegetables:** Pre-programmed settings with optimized time and temperature.
- **Light Icon:** Activates the interior light to view food through the window.
- **Start/Pause Button:** Starts or temporarily pauses the cooking cycle.
- **Temperature +/-:** Adjusts cooking temperature.
- **Time +/-:** Adjusts cooking time.

Official Product Video: Sur La Table 8 Quart Air Fryer

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This video provides a brief overview of the Sur La Table 8-Quart Air Fryer, showcasing its compact design, large basket, LED touchscreen display with convenient presets, and the see-through window for monitoring cooking progress. It highlights the ease of use and minimal counter space needed.

Maintenance and Cleaning

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

Cleaning the Basket and Crisper Tray

- Always unplug the air fryer and allow it to cool completely before cleaning.
- The basket and crisper tray are non-stick and can be washed in warm, soapy water. Avoid abrasive sponges or cleaners that may damage the non-stick coating.
- For stubborn food residue, soak the basket and tray in warm, soapy water for 10-15 minutes before cleaning.
- Rinse thoroughly and dry completely before reassembling or storing.
- The crisper tray is designed for easy removal for cleaning, as demonstrated in some product videos.

Cleaning the Exterior and Interior

- Wipe the exterior of the air fryer with a damp cloth. Do not use harsh chemicals or abrasive materials.
- For the interior, gently wipe with a damp cloth. Ensure no water enters the electrical components.

Troubleshooting

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

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 into a working outlet. Push the basket firmly until it clicks into place.
Food is not cooked evenly.	Basket is overcrowded; food not shaken/flipped.	Cook food in smaller batches. Shake or flip food halfway through cooking.

Problem	Possible Cause	Solution
White smoke coming from the appliance.	Grease residue from previous use; high-fat food.	Clean the basket and crisper tray thoroughly. For high-fat foods, drain excess oil from the basket during cooking.
Appliance emits a plastic smell during first use.	Normal for new appliances.	Run the air fryer empty for 10-15 minutes at 400°F (200°C) before first use. Ensure good ventilation.
Food is not crispy.	Too much moisture; not enough oil (for some foods); basket overcrowded.	Pat food dry before air frying. Lightly spray with oil. Cook in smaller batches.

Specifications

Feature	Detail
Model Name	SE-1716
Capacity	8 Quarts
Functions	Air Fry, Bake, Roast, Broil, Reheat
Control Method	Digital Touchscreen
Output Wattage	1500 Watts
Voltage	120 Volts
Product Dimensions (L x W x H)	16.5"D x 11.4"W x 10.9"H
Item Weight	6.5 Pounds
Material	Plastic (Outer), Nonstick Coating (Inner)
Dishwasher Safe Parts	No (Basket and tray are hand-wash recommended)

Warranty and Support

For warranty information or product support, please refer to the warranty card included with your purchase or visit the official Sur La Table website. Keep your purchase receipt for warranty claims.
For additional assistance, you may contact Sur La Table customer service directly.

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