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## Sur La Table SE-1810

# Sur La Table Kitchen Essentials 7-in-1 11-Quart Dual Basket Air Fryer User Manual

Model: SE-1810

## 1. INTRODUCTION

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This manual provides essential information for the safe and efficient operation of your Sur La Table Kitchen Essentials 7-in-1 11-Quart Dual Basket Air Fryer. Please read all instructions carefully before first use and retain this manual for future reference.

The 11-quart dual basket air fryer is designed for versatile cooking, offering 7 functions and 8 presets to prepare a variety of meals with less oil. Its dual basket design allows for cooking two different foods simultaneously, with a sync finish feature for coordinated meal timing.



Image 1.1: Front view of the Sur La Table 11-Quart Dual Basket Air Fryer with digital display.

## 2. IMPORTANT SAFEGUARDS

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

- 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.
- Do not block any ventilation openings.

### 3. PARTS AND FEATURES

Familiarize yourself with the components of your air fryer:

- **Main Unit:** Houses the heating element and control panel.
- **Digital LED Touchscreen Display:** For setting time, temperature, and selecting functions.
- **Dual Cooking Baskets:** Two separate baskets for cooking different foods.
- **Removable Basket Divider:** Allows conversion of two baskets into one large cooking area.
- **Crisper Trays:** Inserted into baskets for optimal air circulation.
- **Handles:** For safely pulling out and inserting baskets.
- **Large Clear View Window:** To monitor cooking progress without opening the baskets.



Image 3.1: The air fryer highlighting the elegant digital touchscreen display and the large clear view window on the cooking baskets.

### 4. BEFORE FIRST USE

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1. **Unpack:** Remove all packaging materials, stickers, and labels from the appliance.
  2. **Clean Components:** Wash the cooking baskets and crisper trays with hot soapy water. Rinse and dry thoroughly. The main unit can be wiped with a damp cloth.
  3. **Placement:** Place the air fryer on a stable, level, heat-resistant surface, ensuring adequate space (at least 6 inches) from walls or other appliances for proper ventilation.
  4. **Initial Run (Optional):** To eliminate any manufacturing odors, you may run the air fryer empty for about 10-15 minutes at 350°F (175°C). Ensure the area is well-ventilated during this process.

## 5. SETUP

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Your air fryer is designed for easy setup:

- **Insert Crisper Trays:** Place the crisper trays into the bottom of each cooking basket.
- **Insert Baskets:** Slide the cooking baskets firmly into the main unit until they click into place.
- **Power Connection:** Plug the power cord into a grounded electrical outlet. The display will illuminate briefly.

### Using the Basket Divider

To convert the dual baskets into a single large cooking area, simply remove the central divider. This provides flexibility for cooking larger items or quantities.

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## MULTIFUNCTIONAL 11QT

### DUAL BASKET AIR FRYER

#### BENEFITS

Allows you The ability to make two different meals at the same time with the Sync function means that they will be done at the same time, just in time for dinner! The ability to move from two meals in the dual baskets or to one large family meal by removing the separator gives you the ultimate in flexibility.

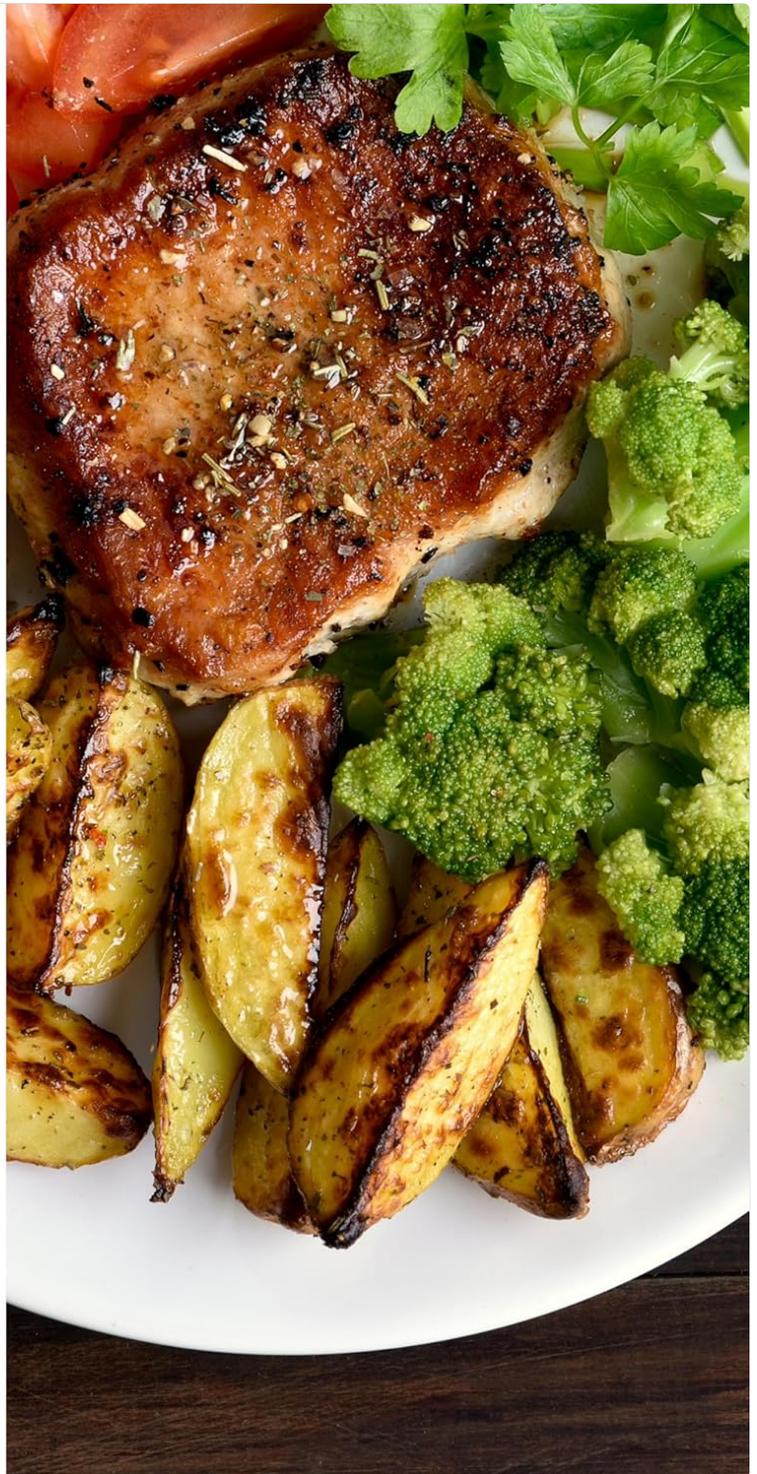


Image 5.1: The air fryer demonstrating the dual basket functionality, with food in both compartments, and the option to remove the divider for a larger cooking space.

## 6. OPERATING INSTRUCTIONS

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### 6.1 Control Panel Overview

The digital touchscreen display allows you to control all functions. It features separate controls for the left (L) and right (R) baskets, along with shared functions.



Image 6.1: Detailed view of the digital LED touchscreen display, showing temperature, time, and function controls for both baskets.

## 6.2 Basic Operation

1. **Power On:** Press the **Power** button (represented by a circle with a vertical line) to turn on the air fryer.
2. **Select Basket:** If using only one basket, select 'L' or 'R' on the display. If using both, you can set them independently or use 'Dual Cook' or 'Sync Finish'.
3. **Choose Function:** Select one of the 7 cooking functions (Air Fry, Roast, Broil, Bake, Dehydrate, Keep Warm, Reheat) or one of the 8 presets (e.g., French Fries).
4. **Adjust Temperature/Time:** Use the **Temp +/-** and **Time +/-** buttons to set your desired cooking parameters.
5. **Start Cooking:** Press the **Start/Pause** button (represented by a play/pause icon) to begin cooking.
6. **Pause/Resume:** Press **Start/Pause** again to pause cooking. Press it once more to resume.
7. **End Cooking:** The air fryer will beep when cooking is complete. Carefully remove the baskets.

## 6.3 Cooking Functions and Presets

The air fryer offers 7 versatile cooking functions and 8 convenient presets:

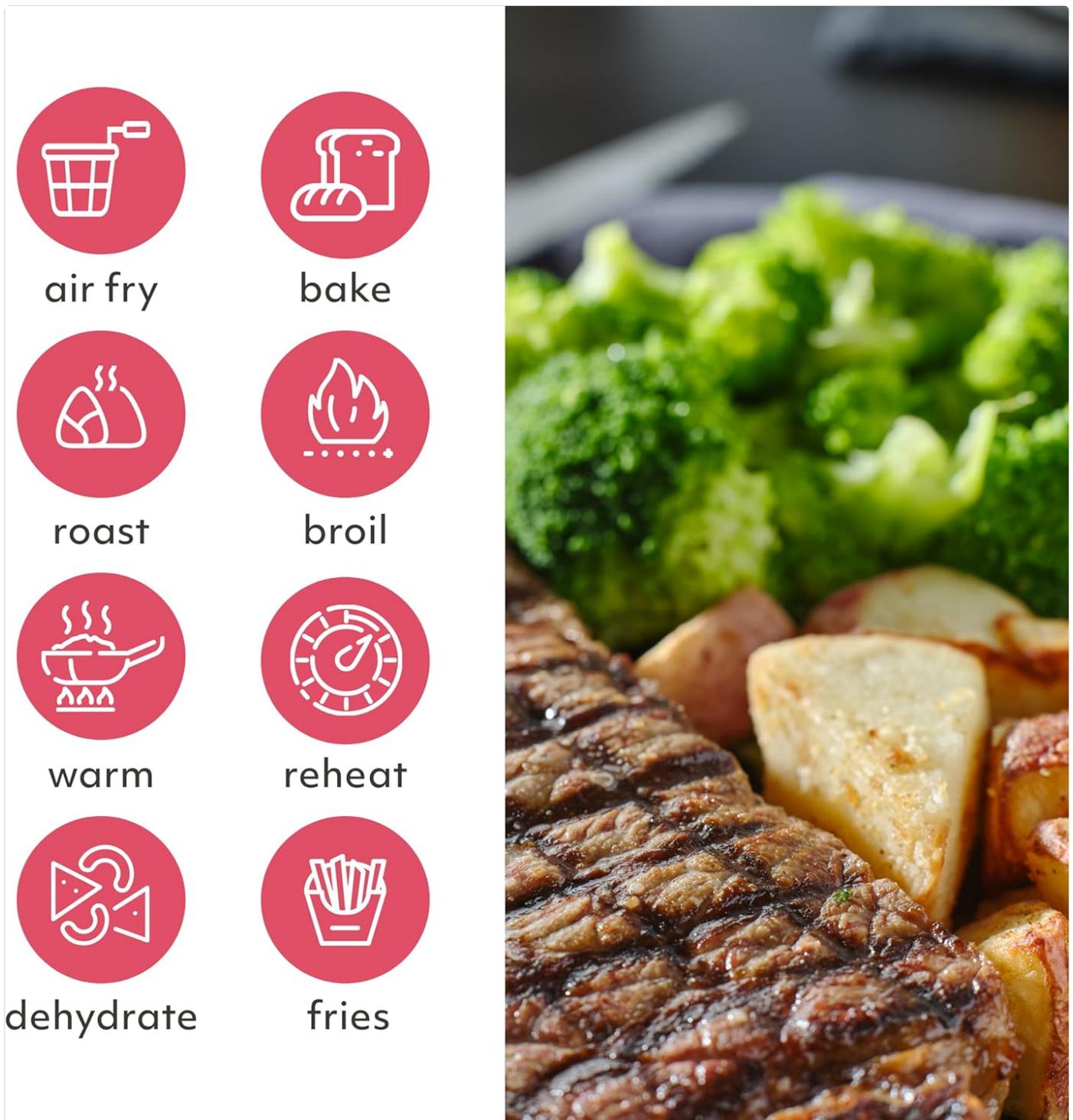


Image 6.2: Visual representation of the various cooking functions and presets available on the air fryer.

- **Air Fry:** For crispy results with little to no oil.
- **Roast:** Ideal for meats and vegetables.
- **Broil:** For browning and crisping the top layer of food.
- **Bake:** Suitable for cakes, pastries, and other baked goods.
- **Dehydrate:** For drying fruits, vegetables, and making jerky.
- **Keep Warm:** Maintains food temperature after cooking.
- **Reheat:** Quickly warms up leftovers.
- **Presets:** Includes options like French Fries, Chicken, Fish, Meat, offering optimized settings for common dishes.

## 6.4 Dual Basket Features

The dual basket design enhances cooking flexibility:

- **Dual Cook:** Allows you to set different temperatures and times for each basket simultaneously.
- **Sync Finish:** This innovative feature ensures that two different foods, cooked at varying temperatures and times in separate baskets, finish cooking at the same moment. Select your settings for both baskets, then press 'Sync Finish'. The air fryer will automatically adjust the start times for each basket.
- **Shake Reminder:** For certain programs, the air fryer may prompt you to shake or flip food for even cooking.

## MEALTIME MADE EASY WITH ONE SIMPLE TOUCH

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Image 6.3: The air fryer with one basket partially open, revealing cooked food, demonstrating ease of access during cooking.

## 7. COOKING GUIDE AND TIPS

- **Oil Usage:** While air frying requires little to no oil, a light spray or toss with oil can enhance crispiness and flavor for some foods.
- **Do Not Overfill:** Avoid overcrowding the baskets to ensure even cooking and crisping. Cook in batches if necessary.
- **Shake/Flip:** For best results, shake smaller items (like fries) or flip larger items (like chicken wings) halfway through cooking.
- **Preheating:** Preheating the air fryer for 3-5 minutes before adding food can improve cooking times and results.
- **Food Size:** Cut food into uniform pieces for consistent cooking.

- **Moisture:** Pat dry foods like chicken or fish before cooking to achieve a crispier exterior.



## CHICKEN

Tender and Juicy. Golden crispy outside and moist and delicate on the inside.



## FRIES

Crispy and fluffy. They taste just like they came out of a deep fryer.



## FISH

Golden, crispy, and delicious. Cooks up super fast with virtually no oil.



## MEAT

A perfectly cooked cut that's tender on the inside and crispy on the outside.

Image 7.1: Examples of various foods cooked using the air fryer, including chicken, fries, fish, and meat, showcasing potential culinary results.

## 8. CLEANING AND MAINTENANCE

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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. **Wash Baskets and Trays:** The cooking baskets and crisper trays are non-stick. Wash them with warm soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely. **Note:** The baskets and trays are NOT dishwasher safe.
3. **Clean Interior:** Wipe the interior of the air fryer with a damp cloth. For stubborn residue, use a mild detergent. Avoid abrasive cleaners or scouring pads.
4. **Clean Exterior:** Wipe 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.

## 9. TROUBLESHOOTING

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Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working electrical outlet.
Food is not cooked evenly.	Baskets are overcrowded; food not shaken/flipped.	Do not overfill baskets. Shake or flip food halfway through cooking.
Food is not crispy.	Too much moisture; not enough oil (for some foods).	Pat food dry before cooking. Lightly spray or toss with oil. Ensure baskets are not overcrowded.
White smoke coming from appliance.	Grease residue from previous use; fatty food.	Clean baskets and crisper trays thoroughly after each use. For fatty foods, drain excess fat during cooking.
Appliance emits a burning smell.	Food particles stuck to heating element; new appliance odor.	Unplug and allow to cool. Clean the interior and heating element area. Initial use may produce a slight odor, which should dissipate. If odor persists, contact customer support.

## 10. SPECIFICATIONS

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**Brand:** Sur La Table

**Model Name:** Sur La Table Air Fryer 7-in-1 (SE-1810)

**Capacity:** 11 Quarts

**Functions:** Air Fry, Roast, Broil, Bake, Dehydrate, Keep Warm, Reheat

**Presets:** 8 (including French Fries, Chicken, Fish, Meat)

**Wattage:** 1700 Watts

**Control Method:** Digital Touchscreen

**Material:** Plastic (exterior), Non-stick coating (baskets/trays)

**Product Dimensions:** 16"D x 15.6"W x 11.9"H

**Item Weight:** 9.8 Pounds

**Dishwasher Safe:** No (baskets/trays)

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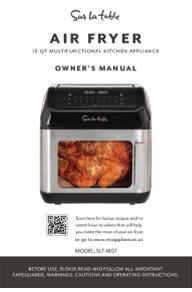
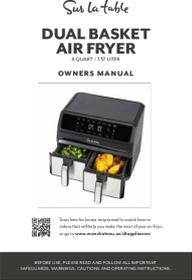
Image 10.1: Dimensional diagram of the Sur La Table 11-Quart Dual Basket Air Fryer.

## 11. WARRANTY AND SUPPORT

This product is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the duration of coverage and how to make a claim.

For technical support, service, or questions regarding your Sur La Table Kitchen Essentials Air Fryer, please contact the manufacturer's customer service department. Contact information can typically be found on the product packaging or the official Sur La Table website.

Please have your model number (SE-1810) and proof of purchase ready when contacting support.

	<p><a href="#">Sur la table 13-Quart Multifunctional Air Fryer Oven Owner's Manual</a></p> <p>Owner's manual for the Sur la table 13-Quart Multifunctional Air Fryer Oven (Model SLT-1807), detailing its features, accessories, important safety precautions, operating instructions, cooking charts, cleaning, maintenance, and troubleshooting tips.</p>
	<p><a href="#">Sur la table Dual Basket Air Fryer 8 Quart Owners Manual</a></p> <p>Comprehensive owner's manual for the Sur la table Dual Basket Air Fryer (8 Quart / 7.57 Liter). Includes setup, operating instructions, safety precautions, cooking techniques, and maintenance.</p>
	<p><a href="#">Sur la table SLT-1805 Single or Double Basket Air Fryer Owner's Manual</a></p> <p>Comprehensive owner's manual for the Sur la table SLT-1805 11-quart Single or Double Basket Air Fryer. Learn about its features, pre-programmed cooking selections, operating instructions, safety precautions, cleaning, and maintenance for optimal use.</p>
	<p><a href="#">Sur la table Dual Basket Air Fryer SLT-1802 Quick Start Guide</a></p> <p>Get started quickly with your Sur la table Dual Basket Air Fryer (Model SLT-1802). This guide provides essential setup instructions, control explanations, and quick operation tips for efficient cooking.</p>
	<p><a href="#">Sur la table SLT-1805 11-Qt Multifunctional Air Fryer Quick Start Guide</a></p> <p>A quick start guide for the Sur la table 11-Qt Multifunctional Air Fryer (Model SLT-1805), covering assembly, control panel functions, cooking instructions for single and dual baskets, special features like Sync Food Finish and Dual Cook, and pre-programmed cooking selections.</p>
	<p><a href="#">Sur La Table Microwave Oven with Air Fryer Quick Start Guide</a></p> <p>A quick start guide for the Sur La Table Microwave Oven with Air Fryer, detailing the use of the baking pan, air fry basket, and control panel functions. Includes common recipes and menus for microwave, air fry, and combination cooking.</p>