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Sur La Table SE-1712

Sur La Table Compact 4.2 Quart Air Fryer User Manual

Model: SE-1712

Brand: Sur La Table

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Sur La Table Compact 4.2 Quart Air Fryer. Please read all instructions carefully before first use and retain this manual for future reference. This appliance is designed to provide versatile cooking options including air frying, baking, roasting, broiling, and reheating, offering a healthier alternative to traditional frying methods.



Image: Sur La Table 4.2 Quart Air Fryer in use, showcasing its compact design and capacity for various ingredients.

2. PRODUCT FEATURES

- **Digital LED Touchscreen:** Intuitive control panel for easy operation.
- **6 Presets:** Dedicated settings for Air Fry, Bake, Roast, Broil, Reheat, and Dehydrate.
- **4.2 Quart Capacity:** Ideal for preparing meals, sides, and snacks.
- **1500 Watts Power:** Ensures efficient and fast cooking.

- **Viewing Window with Light:** Monitor cooking progress without opening the basket.
- **Convenient Basket Drawer:** Features a detachable handle for easy food handling and cleaning.
- **Compact Design:** Space-saving footprint suitable for any kitchen countertop.



LED
Control
Panel

Viewing
Window
with Light

Sur la table
KITCHEN ESSENTIALS

Image: Digital LED Touchscreen and Viewing Window.



air fry



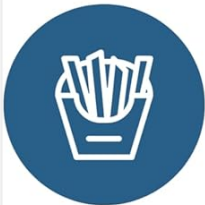
bake



roast



reheat



fries



dehydrate



Image: Six versatile cooking presets.

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KITCHEN ESSENTIALS



Image: Product dimensions for space planning.

3. SAFETY INSTRUCTIONS

To ensure safe operation, always adhere to the following safety guidelines:

- 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.
- 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.
- Do not use the appliance for other than intended use.

- Ensure proper ventilation around the appliance during use.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and promotional labels from your air fryer.
2. **Initial Cleaning:** Before first use, wash the basket and detachable handle with warm, soapy water. Wipe the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 6 inches of space on all sides.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

Your Sur La Table Air Fryer features a user-friendly digital LED touchscreen for precise control over your cooking.

Powering On/Off

- To turn on the air fryer, press the power button on the control panel. The display will illuminate.
- To turn off, press and hold the power button until the display turns off.

Setting Temperature and Time

- After powering on, use the temperature control buttons (+ / -) to adjust the cooking temperature.
- Use the time control buttons (+ / -) to set the desired cooking time.

Using Presets

The air fryer comes with 6 convenient presets for common cooking tasks:

1. **Air Fry:** Ideal for achieving crispy results with minimal oil.
2. **Roast:** Perfect for vegetables and meats.
3. **Bake:** Suitable for pastries, cakes, and other baked goods.
4. **Reheat:** Quickly warms up leftovers.
5. **Fries:** Optimized for perfectly golden and crispy French fries.
6. **Dehydrate:** For drying fruits, vegetables, and herbs.

To select a preset, press the 'Menu' button repeatedly until the desired preset icon is highlighted on the display.

Shake Indicator

For certain foods, the air fryer will display a 'SHAKE' indicator during the cooking cycle. This prompts you to remove the basket and shake its contents to ensure even cooking and crispiness. Return the basket to resume cooking.

Viewing Window

The integrated viewing window allows you to monitor your food without interrupting the cooking process. A light button is available to illuminate the interior for better visibility.

Your browser does not support the video tag.

Video: Demonstrates the air fryer's digital control panel, various presets, shake indicator, detachable basket, and dishwasher-safe components.

6. COOKING GUIDE

For optimal results, consider the following tips:

- **Preheating:** Preheating the air fryer for 3-5 minutes before adding food can improve cooking consistency and crispiness.
- **Single Layer:** For best results, arrange food in a single layer in the basket. Overcrowding can lead to uneven cooking.
- **Shaking/Tossing:** For foods like fries or chicken wings, shaking or tossing the basket halfway through the cooking time ensures all sides are evenly cooked and crispy.
- **Oil Usage:** While air frying requires significantly less oil than deep frying, a light coating of oil can enhance flavor and crispiness for some foods.



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: Variety of dishes prepared using the air fryer, including chicken, fries, fish, and meat.

7. MAINTENANCE AND CLEANING

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

Cleaning the Basket and Handle

- Always unplug the air fryer and allow it to cool completely before cleaning.
- The basket and its detachable handle are designed for easy cleaning. They can be washed by hand with warm, soapy water or placed in the dishwasher for convenience.
- Avoid using abrasive cleaning materials or metal scouring pads, as these can damage the non-stick coating.

Cleaning the Main Unit

- Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water or any other liquid.

- Clean the heating element with a soft brush to remove any food residue.
- Ensure all parts are thoroughly dry before storing or next use.

8. TROUBLESHOOTING

If you encounter 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; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker.
Food is not crispy.	Basket overcrowded; insufficient oil; incorrect temperature/time.	Cook in smaller batches. Lightly coat food with oil. Adjust temperature and time as per recipe. Use the 'SHAKE' indicator.
White smoke coming from the appliance.	Grease residue from previous use; high-fat food.	Clean the basket and heating element thoroughly. For high-fat foods, drain excess fat during cooking.
Food is not cooked evenly.	Food not shaken or flipped; basket overcrowded.	Shake or flip food halfway through cooking. Do not overcrowd the basket.

9. SPECIFICATIONS

Feature	Detail
Model Name	SE-1712
Capacity	4.2 Quarts
Output Wattage	1500 Watts
Product Dimensions (D x W x H)	14.41" x 11.7" x 9.84"
Item Weight	11.38 pounds
Color	Black
Material	Plastic
Control Method	Touch
Dishwasher Safe (Basket/Handle)	Yes

Feature	Detail
UPC	810115942962

10. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your purchase or visit the official Sur La Table website. Do not attempt to repair the appliance yourself; contact qualified service personnel for assistance.