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> Sur La Table Compact 3.8 Quart Air Fryer - Digital LED Touchscreen Display with 8-Presets, Air Fry, Bake, Roast, Broil, and Reheat, 1500W

Sur La Table SE-1716

Sur La Table Compact 3.8 Quart Air Fryer

Model: SE-1716 | Brand: Sur La Table

INTRODUCTION

Welcome to the user manual for your new Sur La Table Compact 3.8 Quart Air Fryer. This appliance is designed to provide versatile cooking options, including air frying, baking, roasting, broiling, and reheating, all with a digital LED touchscreen display and 8 convenient presets. Please read this manual thoroughly before first use to ensure safe and optimal operation.

SAFETY INSTRUCTIONS

- Always place the air fryer on a stable, heat-resistant surface, away from walls and other appliances to allow for proper air circulation.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Supervise children closely when the appliance is in use.
- Do not operate the air fryer if the plug, power cord, or the appliance itself is damaged.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool down completely before handling.
- Do not block the air intake or air outlet vents during operation.
- The basket and crisper tray become hot during use. Always use oven mitts or the handle to remove them.
- Avoid overfilling the basket, as this can affect cooking performance and safety.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Sur La Table Air Fryer.



Figure 1: Main components of the air fryer, highlighting the LED Control Panel and the Convenient Basket Drawer with Safety Lock.

Control Panel Features:

- **Digital LED Touchscreen Display:** Shows temperature, time, and selected presets.
- **Temperature Controls:** Adjust cooking temperature.
- **Timer Controls:** Set cooking time.
- **Preset Buttons:** 8 pre-programmed settings for common foods (Air Fry, Bake, Roast, Broil, Reheat, Fries, Chicken, Meat, Veggie).
- **Power Button:** Turns the appliance on/off.
- **Shake Indicator:** Reminds you to shake the basket for even cooking.

SETUP

1. **Unpack:** Remove all packaging materials, stickers, and labels from the air fryer.
2. **Clean:** Wash the basket and crisper tray with hot water, dish soap, and a non-abrasive sponge. Wipe the inside and outside of the appliance with a damp cloth.
3. **First Use:** Before first use, it is recommended to run the air fryer for about 10 minutes at 350°F (175°C) without any food inside. This will burn off any manufacturing residues and eliminate potential odors. Ensure the area is well-ventilated.
4. **Placement:** Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is at least 6 inches of clear space

around the back and sides of the unit for proper ventilation.

OPERATING INSTRUCTIONS

General Operation:

1. Plug the power cord into a grounded wall outlet.
2. Carefully pull the basket drawer out of the air fryer.
3. Place ingredients into the basket, ensuring not to overfill.
4. Slide the basket drawer back into the air fryer until it clicks into place.
5. Press the Power button to turn on the display.
6. Select a preset function or manually set the desired temperature and time using the +/- buttons.
7. Press the Start/Pause button to begin cooking.
8. Some recipes may require shaking the basket halfway through cooking. The air fryer may beep to remind you.
9. Once cooking is complete, the air fryer will beep. Carefully pull out the basket and empty the contents.

Using Presets:

The air fryer features 8 convenient presets for various food types. Simply press the corresponding icon on the LED control panel to activate. You can adjust the time and temperature of presets if needed.



Figure 2: Visual representation of various cooking functions available on the air fryer.

- **Air Fry:** Ideal for crispy foods like chicken nuggets or wings.
- **Bake:** Suitable for pastries, cakes, or small baked goods.
- **Roast:** Perfect for vegetables or small cuts of meat.
- **Broil:** For achieving a browned or crispy top layer.
- **Reheat:** Warms up leftovers efficiently.
- **Fries:** Optimized for perfectly crispy French fries.
- **Chicken:** Preset for cooking chicken pieces.
- **Meat:** General setting for various meat preparations.
- **Veggie:** For cooking a variety of vegetables.

Shake Indicator:

For optimal crispness and even cooking, the air fryer features a "Shake" reminder. When this icon appears on the display, carefully remove the basket, shake its contents, and then reinsert it to resume cooking.

Your browser does not support the video tag.

Video 1: Demonstrates the shake indicator feature and how to shake the basket for even cooking.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and performance of your air fryer.

1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Basket and Crisper Tray:** The basket and crisper tray are dishwasher-safe. For manual cleaning, wash them with hot water, dish soap, and a non-abrasive sponge. For stubborn residue, soak them in hot water and soap for about 10 minutes.



Figure 3: The crisper tray is designed for easy cleaning and is dishwasher-safe.

3. **Appliance Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads.
4. **Interior:** Clean the interior with a damp cloth and mild detergent. Avoid using excessive water.
5. **Heating Element:** Use a cleaning brush to remove any food residue from the heating element.
6. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

TROUBLESHOOTING

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 your circuit breaker. Contact customer support if the issue persists.
Food is not cooked evenly.	Basket is overfilled; food not shaken; incorrect temperature/time.	Do not overfill the basket. Shake the basket halfway through cooking. Adjust temperature and time as needed for specific recipes.

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 after each use. For high-fat foods, drain excess fat from the basket during cooking.
Food is not crispy.	Too much moisture; not enough oil; incorrect temperature/time.	Pat food dry before air frying. Lightly coat food with oil. Increase cooking time or temperature slightly.

SPECIFICATIONS

- Brand:** Sur La Table
- Model Name:** SE-1716
- Capacity:** 3.8 Liters (approximately 4.0 quarts)
- Product Dimensions:** 13.23"D x 11.7"W x 9.41"H
- Item Weight:** 7.28 Pounds
- Color:** Black
- Material:** Plastic
- Wattage:** 1500W
- Voltage:** 120V (AC)
- Control Method:** Touch
- Special Feature:** Programmable
- Has Nonstick Coating:** No
- Is Dishwasher Safe (Crisper Tray):** Yes
- UPC:** 810115942955

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. You may also contact customer service at the number provided in your product packaging. For additional resources and product information, visit the [Sur La Table Store on Amazon](#).

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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