

## Generic SLT-1818

# Sur La Table 13 Qt. 7-in-1 Air Fryer Instruction Manual

MODEL: SLT-1818

## 1. Introduction

Thank you for choosing the Sur La Table 13 Qt. 7-in-1 Multifunctional Air Fryer. This versatile appliance is designed to revolutionize your cooking experience with its advanced 360° AirFlow Technology, ensuring perfectly uniform results. It combines the functions of an air fryer, oven, and dehydrator, offering a wide range of cooking possibilities.

With a generous 13-quart capacity, this air fryer is ideal for preparing full family meals or large batches, saving you time and effort. It features 10 preset functions for consistent and delicious outcomes, from crispy fries to succulent rotisserie chicken. The included 9-piece accessory set provides everything needed for a seamless cooking process. Its sleek pepper black finish and intuitive controls make it a stylish and practical addition to any kitchen.

## 2. Safety Instructions

Please read all instructions carefully before using the appliance to ensure safe and effective operation. Keep this manual for future reference.

- Always place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper ventilation.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance matches your local power supply before connecting.
- Supervise children closely when the appliance is in use.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- Avoid touching hot surfaces. Use oven mitts or handles. The exterior and interior surfaces become very hot during operation.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely before handling or storing.
- Do not place anything on top of the appliance while it is operating.
- Do not use accessories or attachments not recommended by the manufacturer.

### 3. What's in the Box

Your Sur La Table 13 Qt. 7-in-1 Air Fryer comes with a comprehensive set of accessories to enhance your cooking versatility:

- Main Air Fryer Unit
- Drip Pan
- 2 x Baking Racks
- Rotisserie Holders
- Rotisserie Spit
- Rotisserie Removal Tool
- Rotating Mesh Basket
- Kebab Set (with skewers)



Figure 3.1: Included Accessories

The image above displays all the accessories that come with your air fryer, designed to support various cooking methods from roasting to dehydrating.

### 4. Setup

Before first use, unpack all components and remove any packaging materials. Wipe down the exterior of the main unit with a damp cloth. Wash all removable accessories (drip pan, racks, basket, rotisserie parts) with warm, soapy water, rinse thoroughly, and dry completely. Ensure the interior of the air fryer is clean and dry.

- Place the air fryer on a flat, stable, heat-resistant surface. Ensure there is at least 6 inches of clearance on all sides and above the unit for proper air circulation.
- Insert the drip pan at the bottom of the air fryer chamber to catch any drippings during cooking.
- Plug the power cord into a grounded electrical outlet.

## 5. Operating Instructions

The Sur La Table Air Fryer features an intuitive touch control panel for easy operation. The display shows temperature and time settings, along with various preset functions.



Figure 5.1: Control Panel Overview

### Basic Operation:

1. **Power On:** Press the power button (**U**) to turn on the appliance. The display will illuminate.
2. **Set Temperature:** Use the temperature control buttons (+ / - next to thermometer icon) to adjust the cooking temperature from 100°F to 400°F.
3. **Set Time:** Use the time control buttons (+ / - next to clock icon) to adjust the cooking duration.
4. **Select Preset Function:** Choose from 10 preset functions (e.g., French Fries, Meat, Fish, Pizza, Chicken, Cake, Whole Chicken, Dehydrate, Toast, Reheat) by pressing the corresponding icon. Selecting a preset will automatically set a recommended time and temperature, which can be adjusted manually.
5. **Start Cooking:** Once settings are chosen, the cooking process will begin automatically after a few seconds, or you can press the power button again to start.
6. **Pause/Stop:** Press the power button during cooking to pause. Press and hold to stop the cooking cycle.

7. **Internal Light:** Press the light bulb icon to illuminate the interior of the air fryer, allowing you to monitor cooking progress without opening the door.
8. **Rotation Function:** For rotisserie cooking or using the rotating mesh basket, press the rotation icon (circular arrow) to activate the rotation mechanism.

## 6. Cooking Functions & Accessories

The 7-in-1 functionality of this air fryer allows for diverse cooking methods:

- **Air Frying:** Ideal for achieving crispy textures with minimal oil. Use the rotating mesh basket for items like French fries or the baking racks for chicken wings.
- **Baking:** Perfect for cakes, muffins, or small casseroles. Use the baking racks.
- **Broiling:** For browning and crisping the top layer of food.
- **Roasting:** Great for vegetables, meats, and poultry.
- **Rotisserie Cooking:** Use the rotisserie spit for whole chickens or roasts, ensuring even cooking and browning.
- **Reheating:** Quickly warm up leftovers while maintaining texture.
- **Dehydrating:** Prepare dried fruits, vegetables, or jerky at lower temperatures over longer periods.

### Accessory Usage:

- **Baking Racks:** Slide into the side grooves for multi-level cooking of various foods like salmon, vegetables, or pizza.



Figure 6.1: Baking Racks in Use

The baking racks allow for cooking multiple items simultaneously, optimizing space and time.

- **Rotating Mesh Basket:** Ideal for smaller items that benefit from tumbling, such as French fries, nuts, or coffee beans. Insert into the rotisserie slots and activate the rotation function.



Figure 6.2: Rotating Mesh Basket with Fries

The mesh basket ensures even crisping for small, tumble-friendly foods.

- **Rotisserie Spit & Holders:** For roasting a whole chicken or larger cuts of meat. Secure the food onto the spit, attach the holders, and place into the rotisserie slots.



Figure 6.3: Rotisserie Chicken

The rotisserie function provides a convenient way to achieve perfectly roasted poultry.

- **Kebab Set:** Use the skewers with the rotisserie spit for cooking kebabs evenly.



Figure 6.4: Kebab Set

The kebab set allows for easy preparation of skewered dishes.

## 7. Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the life of your air fryer. Always unplug the appliance and allow it to cool completely before cleaning.

- **Main Unit:** Wipe the exterior with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
- **Interior:** Wipe the interior walls with a damp cloth. For stubborn food residue, use a non-abrasive sponge with warm, soapy water. Ensure the interior is completely dry before next use.
- **Accessories:** The drip pan, baking racks, rotating mesh basket, and rotisserie parts are dishwasher-safe for convenient cleaning. For hand washing, use warm, soapy water and a non-abrasive sponge.
- **Heating Element:** Gently clean the heating element with a soft brush to remove any food particles. Do not use water or liquid cleaners directly on the heating element.

## 8. Troubleshooting

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; main unit damage.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker. If the issue persists, contact customer support.
Food is not cooking evenly.	Overcrowding the basket/racks; insufficient shaking/flipping.	Cook in smaller batches. Shake or flip food halfway through cooking for even results. Ensure proper accessory placement.
White smoke coming from the appliance.	Grease or food residue on the heating element or drip pan.	Unplug immediately and let cool. Clean the heating element and drip pan thoroughly before next use.
Food is not crispy.	Too much moisture in food; insufficient cooking time/temperature.	Pat food dry before cooking. Increase cooking time or temperature slightly. Ensure food is not overcrowded.

## 9. Specifications

- **Model Name:** Sur La Table 13 Qt. 7-in-1 Multifunctional Air Fryer
- **Model Number:** SLT-1818
- **Capacity:** 13 Quarts
- **Product Dimensions:** 14.52"D x 13.97"W x 14.01"H
- **Item Weight:** 19.6 Pounds
- **Color:** Black and Brushed Stainless Steel
- **Material:** Stainless Steel
- **Wattage:** 1700 Watts
- **Voltage:** 120 Volts
- **Control Method:** Touch
- **Min Temperature Setting:** 100 Degrees Fahrenheit
- **Max Temperature Setting:** 400 Degrees Fahrenheit
- **Special Features:** 360° AirFlow Technology, Multifunctional Cooking Options, 10 Preset Functions, Dishwasher-Safe Parts, Automatic Shut-off, Programmable

## 10. Warranty and Support

This Sur La Table appliance is manufactured to high-quality standards. For information regarding warranty

coverage, please refer to the warranty card included with your purchase or visit the official Sur La Table website.

For technical support, troubleshooting assistance, or to order replacement parts, please contact Sur La Table customer service. Contact details can typically be found on the product packaging or the manufacturer's website.