

SENCOR®

SFR 9650BK



VITA FRYER

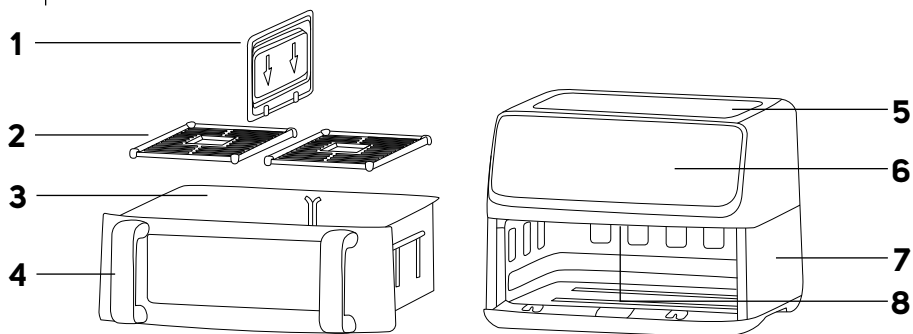
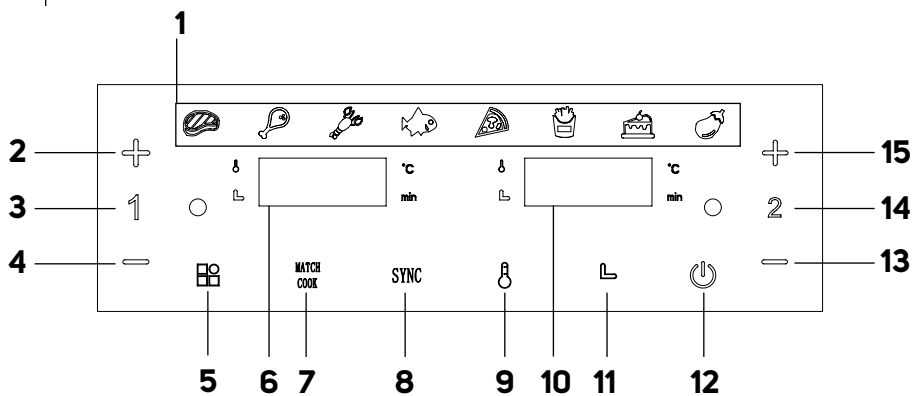
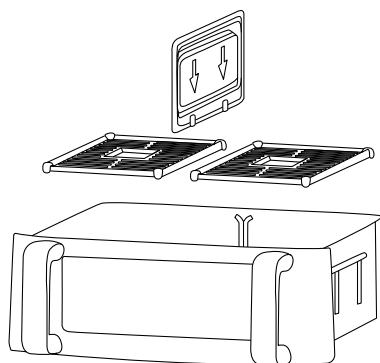
Translation of the original manual



SENCOR®

SFR 9650BK



A**B****C**

Important Safety Instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

General Warnings

- This appliance may be only used by children aged 8 years and older and by persons with physical, sensory or mental impairments or lack of experience and knowledge, if they are supervised or have been instructed on the safe use of the appliance and understand the potential hazards.
- Children must not play with the appliance.
- Cleaning and user maintenance shall not be done by children unless they are older than 8 years and supervised.
- Children under 8 years of age must be kept away from the appliance and its power cord.
- If the power cord is damaged, have it replaced in a professional service centre in order to prevent a dangerous situation. It is forbidden to use the appliance with the power cable damaged.
- Do not immerse the appliance, power cord or plug in water or any other liquid.
- Clean surfaces that come into contact with food according to the instructions in this manual.
- This appliance is not intended for operation through an external timer switch or a remote control.



WARNING. Hot surface.

- The temperature of accessible surfaces may be higher if the appliance is in operation. The appliance may remain hot even after being switched off. Before cleaning, maintenance or other manipulation, make sure that the appliance is completely cooled down.

Additional Important Safety Instructions for Use of the Appliance

- Before connecting the appliance to the mains socket, make sure that the nominal voltage indicated on the appliance nameplate matches the voltage of the socket to which you want to connect the appliance.
- Connect the appliance only to a properly earthed socket. We recommend connecting the appliance to an independent electrical circuit. Do not use extension cords.
- Do not connect the appliance to a mains socket unless it is properly assembled.
- The mains socket must remain freely accessible so that the appliance can be disconnected from the power supply if necessary.
- Do not touch the power cord or plug with wet hands.
- This product is designed for household use only. It is also suitable for personal non-commercial use in spaces such as:
 - staff kitchens in stores, offices and other workplaces;
 - hotel or motel rooms and other living areas;
 - agricultural farms;
 - bed and breakfast establishments.
- Do not use the appliance in an industrial environment or outdoors.
- The appliance is designed for food preparation. Do not use it for any other purposes than those intended.
- Do not place the appliance on windowsills, sink drain trays or unstable surfaces. Always place the appliance on a stable, flat and dry surface.
- Do not place the appliance on or near an electric or gas stove, do not place it in the vicinity of naked fire or appliances that are sources of heat.
- Do not use the appliance near a bathtub, sink, swimming pool or other water source.
- Before using this appliance, check that the drip tray is located in its place.
- During operation, sufficient space for air circulation above and on all sides of the appliance should be provided. Do not use the appliance near flammable materials such as curtains, kitchen towels, etc.
- Do not place the appliance on a cloth or tablecloth surface.
- Always prepare food in the frying pot provided.
- Filling the frying pot with oil can cause a fire hazard.
- Be especially careful when preparing fatty food to avoid being burnt by spluttering fat.
- Do not touch the anti-stick coating with sharp or metallic objects. This may lead to damage.
- Do not cover the vents while the appliance is in operation.
- Always switch the appliance off and unplug it from the mains socket when left unattended, after use and before cleaning or moving.
- Allow the appliance to fully cool down before moving, cleaning or storing. Use the thermally insulated handle for carrying the appliance.
- Do not use the appliance to support various items.
- When disconnecting the power cord from the socket, always pull the plug, not the cord. Otherwise, damage to the power cord or the socket could occur.
- Make sure the power cord does not hang over the edge of a table and that it is not touching a hot surface.
- Do not use the appliance if it is not working correctly, if it was dropped on the floor, if it is damaged or has been submerged in water.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. All repairs should be carried out by an authorised service centre. Tampering with the appliance may result in the loss of your legal rights regarding faulty performance or warranty for quality.

EXPLANATION OF SYMBOLS PLACED ON THE PRODUCT OR IN THE ACCOMPANYING DOCUMENTATION



This product meets all the basic requirements of the applicable EU directives.



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste.







- Thank you for purchasing our SENCOR product; we hope it will serve to your satisfaction.
- Before using this appliance, please familiarise yourself with the user manual, even if you are already familiar with using similar types of appliances. Use the appliance only as described in this user manual. Keep the manual for future reference.
- It is recommended to keep the original packaging, packing material, receipt and confirmation of the extent of the seller's liability or warranty certificate at least for the duration of the legal right of defective performance or quality guarantee. When transporting the appliance, we recommend packaging it again in the original box provided by the manufacturer.

APPLIANCE DESCRIPTION

| | |
|---------------------------------------|---------------------------|
| A1 Detachable partition | A5 Upper surface |
| A2 Frying mats | A6 Control panel |
| A3 Frying pot with sight glass | A7 Fryer body |
| A4 Handles | A8 Heating element |

Not shown: ventilation openings (located at the rear)

DESCRIPTION OF THE CONTROL PANEL

| | |
|---|---|
| B1 Cooking mode icons | B10 Right frying pot section display |
| B2 + button (left section) | B11  button to set the cooking time |
| B3 1 button to select the left frying pot section | B12  button to switch the fryer on/off and to start the program |
| B4 – button (left section) | B13 – button (right section) |
| B5  to select the operating mode | B14 2 button to select the right frying pot section |
| B6 Left frying pot section display | B15 + button (right section) |
| B7 MATCH COOK button to enable dual frying | |
| B8 SYNC button to enable synchronised finishing | |
| B9  button to set the temperature | |

PURPOSE OF USE

- The Sencor SFR 9650BK dual hot air fryer is designed for processing food by heat. The treatment is carried out by "frying" with hot air with a minimum amount of oil. The air is heated by the heating element and distributed evenly through the frying pot interior with the internal fan.

BEFORE FIRST USE

- Before first use, remove the appliance and its accessories from the packaging and remove all promotional labels and tags.
- Wipe the fryer outer surface with a soft sponge slightly moistened in warm water. Wipe dry with a clean cloth.
- Remove the frying pot, mats and partition and wash them in warm water with a little kitchen detergent. Rinse and wipe dry.
- Wipe the fryer interior with a soft sponge lightly dampened with warm water. Wipe dry with a clean cloth.

HOT AIR FRYER FEATURES AND FUNCTIONS

Frying pot

The frying pot is equipped with a sight glass that allows you to check quickly and easily the status of food preparation inside the frying pan without having to remove it.

Detachable partition

By inserting a removable partition, you can divide the interior of the frying pan into two sections. In each section, you will be able to prepare different foods, each for a different program and at a different temperature.

Interior lighting

The interior lighting makes it easy to check the cooking status. Thanks to the intelligent control, it will turn off automatically after removing the frying pot and turn back on when the pot is inserted. When the cooking is finished, it will turn off automatically. In addition, if you set the food preparation in only one frying pan section, the lighting will turn on only in that section. The second section will remain unlit.

Hot air fryer function

The Sencor SFR 9650BK hot air fryer is equipped with the following cooking functions:

- **Dual frying:** Food is prepared with the same program in the entire frying pot. For more information see the **Dual frying** section.
- **Synchronized frying:** divide the frying pot into two sections using a removable partition. The food will be finished in both frying pot sections simultaneously. For more information, see the **Synchronized cooking completion** section.
- independent frying: divide the frying pan into two sections using a removable partition and set the cooking program for each section separately. The food will be completed according to the cooking time set independently of each other.

USING THE REMOVABLE PARTITION

- The removable partition is designed to separate the inside of the frying pan. This is advisable to separate it if you want to set two different cooking programs with a different temperature, or if you want to set one cooking program for the left or right frying pan section (the other one will be turned off). The partition will ensure that the food is not mixed and prevent the food being cooked with a lower temperature program from burning.
- Please remove the partition if the dual frying function is to be used - see the **Dual frying** section later in the user's manual.

When inserting the partition into the frying pan, proceed as follows:

1. Insert the pads into the frying pot.
2. Rotate the partition so that the marked arrows face down.
3. Align the partition with the groove on the rear wall of the frying pan and insert it into the groove – see Figure C. Push the partition down until it's seated on the frying bottom pan between the frying pads. There is also a groove on the frying pan bottom into which the partition should fit.

- If you need to remove the partition, pull it upwards from the frying pan.



Warning:

Before inserting or removing the partition, check that the fryer is turned off and has cooled down completely. Keep in mind that after completing the program run, the partition is very hot and there is a risk of serious burns if improperly handled. If you need to remove the partition while it is hot, put on protective kitchen gloves, remove and put it on a cutting board or other heat-resistant surface.

FRYER PLACEMENT

- Place the hot air fryer on a flat, firm and stable surface well away from the mains socket.
- Make sure to leave a sufficient clearance around the fryer to allow proper air circulation. This is especially important in the rear part, where the ventilation openings are located. These must not be covered during operation, even if the fryer cools down.






**Warning:**

Do not use the appliance near flammable materials such as curtains, kitchen towels, etc. Do not place the appliance on a surface provided with a cloth or tablecloth.

**Warning:**


During use, the fryer is warmed up and may reach high temperatures. The fryer remains hot even after use. Mishandling may lead to serious burns. Take extra care while handling. We recommend using protective kitchen gloves. Always use the thermally insulated handle when handling the frying pot. Do not place the frying pot on heat-sensitive surfaces!

BASIC USE OF THE FRYER

1. Remove the frying pot from the fryer. Put the frying pads in the frying pot. The pads are equipped with central handles. These should point upwards after insertion. According to the intended function of using the deep fryer, insert a partition – see the user's manual previous sections.
2. Place the food you wish to cook inside and return the pot in the deep fryer.
3. Plug the power cord into the mains socket.
4. A short sound alert will sound and the control panel will briefly light up. It then goes out and the fryer switches to standby mode. Only the  button will remain lit.
5. Press the  button to turn on the fryer. The buttons **1** and **2** will light up.
6. Press **1** or **2** to select the left or right frying pan section to be used. The selected section's display will show the default temperature and cooking time. The buttons of the selected fryer section and the  icon of the steak preparation program will flash.
7. Press the  button repeatedly to select the cooking program. Adjust the cooking time or temperature as needed - for more information, please refer to further sections of this user's manual.
8. To set the cooking program in the second frying pan section, press button **1** or **2**. Press the  button repeatedly to select a desired cooking program. Adjust the cooking time or temperature as needed - for more information, please refer to further sections of this user's manual.

**Note:**

If the fryer is on but the frying pan is removed (both displays show "OPEN"), no buttons will function. It will be necessary to insert the pot into the fryer body so that you can turn it on, select a program, etc.


9. Press the  button to start the fryer. The display(s) will alternately show the set cooking time countdown and temperature.
10. During cooking, check the baking status through the sight glass in the frying pot. If it is necessary to mix the food, carefully remove the frying pot, mix the food and put the pot back into the fryer body.
11. When the set cooking time has elapsed, an acoustic alert will sound five times, both displays will show "OFF", the frying pan light will go out and the fryer will turn off and switch into standby mode. The fan will be running for about 15 seconds and then turns off too.
12. Remove the frying pot and check the baking status of the food. If the food is not yet fully cooked, put the frying pot back and set the desired temperature and cooking time. Start the fryer.
13. If the food is sufficiently cooked, remove the frying pot from the fryer and put it on a heat-resistant surface. Using pliers or similar kitchen utensils, remove food, allow it to drain on a plate lined with a paper kitchen towel and serve.

**Note:**

Do not turn the frying pot upside down. The oil that accumulates on the bottom leaks onto the prepared food.

**Note:**





Always place the frying pot on a heat-resistant surface. Do not place it on plastic boards, tablecloth or similar heat-sensitive materials.

14. If you need to cancel the preparation at any time, long press the  button until both displays show "OFF".
15. After use, unplug the power cord from the mains socket.
16. Prior to cleaning, maintenance or other handling, let the fryer cool down.

**Note:**




Never use metal utensils or knives as they may scratch anti-stick coating of the frying pot or mats.

Pausing the cooking process









- If you need to interrupt the fryer operation during food preparation, press the  button briefly.
- The display will start flashing and will alternately show the set temperature and the remaining cooking time. The buttons  and selected sections of the deep fryer (**1** or **2**) and the icon of the selected programme will flash.
- You can use the cooking interruption to adjust the cooking time or to set a new temperature - follow the instructions below.
- You can also use the cooking interruption to check the baking status. Carefully remove the frying pan and "OPEN" will appear on both displays. Check the baking status, then put the frying pot back inside.
- Press the  button to continue the fryer operation.
- You can also interrupt the fryer operation by carefully removing the frying pot. Both displays will show "OPEN". When the frying pan is inserted, the operation of the fryer will be restored automatically. However, in this case you will not be able to adjust the cooking time or temperature.
- If the cooking is interrupted for more than 20 seconds, the fan will stop. After starting the fryer, the fan will restart.
- If the cooking is interrupted and no button is pressed for more than 5 minutes, the fryer will turn off and go into the standby mode, in which , **1** and **2** buttons light up. In such case it will be necessary to select the cooking program again and restart the fryer.

Selecting a preset program

The hot air fryer is equipped with eight pre-set cooking programs. Each has a preset temperature and cooking time that can be changed.




1. Turn on the fryer with the  button.
2. Press **1** or **2** to select the left or right frying pan section to be used.
3. Repeatedly press the  button to select a preset program. Each time it is pressed, the icon for the selected program will flash.
4. Press the  button to start the fryer.

Preset Programme Table

| Mode | Icon | Default temperature (°C) | Default cooking time (min) |
|----------------|---|--------------------------|----------------------------|
| Steak |  | 200 | 15 |
| Chicken strips |  | 200 | 25 |
| Seafood |  | 180 | 18 |
| Fish |  | 180 | 10 |
| Pizza |  | 180 | 12 |
| French fries |  | 200 | 18 |
| Baking |  | 150 | 25 |
| Vegetables |  | 150 | 15 |




Temperature Setting

If you want to change the selected program temperature, proceed as follows:

- When the cooking program is selected, press the  button until the  icon lights up on the display.
- Repeatedly press the +/- buttons of the selected section to set the temperature between 80 and 200°C.
- Press the  button to start the fryer.

Setting the cooking time

If you need to adjust the cooking time of the selected program, proceed as follows:

- After selecting the cooking program, press the  button until the  icon is lit on the display.
- Press the +/- buttons of the selected section repeatedly to set the cooking time ranging from 1 to 60 minutes.
- Press the  button to start the fryer.





Note:

You can change the cooking time and temperature even when the fryer is in operation in the same way as described above.

Synchronised finishing

Select this function if you need the food in both frying pot sections to be finished simultaneously.

- Turn on the fryer with the  button, then press the **1** button. Select the cooking program and adjust the time and temperature as required as described above.
- Then press the **2** button. Select the cooking program and adjust the time and temperature as required as described above.
- Press the **SYNC** button. This will indicate that the preparation in both pot sections will be completed at the same time.
- Press the  button to start the fryer. A program with a longer cooking time will start, the display will start the cooking time countdown, while a program with a shorter cooking time will remain on hold and the display will show "Hold".
- As soon as the difference between the program with a longer cooking time and the program with a shorter cooking time has

elapsed, the second program will start along with the cooking time countdown on display.





Important:

If you start the left or right frying pot section without pressing the **SYNC** button, the synchronised finishing function will not be active.

Dual frying

Select this function if you need food to be cooked with the same program the entire frying pot. Therefore, remove the partition from the frying pot. Perform the program setting, temperature or cooking time adjustment on one frying pot section only.

- Turn on the fryer with the  button, then press 1 or 2 button. Select the cooking program and adjust the time and temperature as required as described above.
- Press the **MATCH COOK** button. The selected program, adjusted temperature or cooking time is automatically set for the entire frying pot. The same value will be shown on both displays.
- Press the  button to start the fryer.

TIPS AND ADVICE

- Only prepare food of the same size simultaneously.
- Smaller pieces of food usually require a slightly shorter preparation time than larger ones.
- Adjust the cooking time depending on the amount of food being cooked. A larger amount requires a longer preparation time than a smaller amount.
- Stir the food during preparation (especially smaller pieces). This will achieve an optimal result and an even browning.
- Add a little oil to the fresh potato chips and fry until crispy.
- The optimal amount for making crispy chips is 0.5kg.
- Do not prepare foods with a very high fat content, such as sausages, in hot air fryers.
- Food usually prepared in the oven can also be prepared in the air fryer.
- When preparing dishes from pre-prepared dough, shorten the preparation time.
- The air fryer can also be used to heat food. To heat the food, set the temperature to 150°C with the cooking time of 10 minutes.

Homemade fries

- To prepare homemade fries, follow the steps below:
- Peel and slice the potatoes into fries.
- Wash the fries thoroughly and dry them with a paper kitchen towel.
- Put **1 to 2** tablespoons of olive oil in a bowl, add the fries and stir well until all the fries are coated with oil.
- Remove the fries from the tray and allow them to drain through the sieve.
- Place the drained fries in the frying pot and select the frying programme.

CLEANING AND MAINTENANCE

Clean the fryer after each use. Before cleaning, the fryer must be switched off, disconnected from the mains socket and completely cooled, including accessories.



Warning:

To prevent the risk of electric shock, do not immerse the appliance, power cable, or plug into water or any other liquid.

Frying pot, pads and partition

- Remove the mat from the frying pot. Wash the frying pot and mat in warm water with a little neutral kitchen detergent. Use a soft sponge. Rinse and wipe dry.
- If the food gets toasted, pour hot water in the pot and add kitchen detergent. Leave on for about 10 minutes and then cleanse.

Internal Space

- After removing the frying pot, wipe the interior with a soft sponge slightly dampened in warm water. Carefully wipe the heating element. Wipe dry with a clean cloth.

External Surface

- To clean the exterior surface, use dry or slightly dampened cloth. Then thoroughly wipe until dry.



Warning:
Never use wire cloths, abrasive cleaners, petrol, etc. for cleaning.

Storage

- If the appliance will not be used for an extended period, unplug it from the power socket, let it cool down, and clean it following the instructions provided above.
- Before storing, ensure that the appliance and all accessories are thoroughly clean and dry.
- Store the appliance in a dry, clean, and well-ventilated place away from extreme temperatures and out of the reach of children or pets.

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TECHNICAL SPECIFICATIONS

| | |
|----------------------------------|--------------|
| Rated voltage range | 220–240V~ |
| Rated frequency | 50–60Hz |
| Rated input power | 2700W |
| Frying pot volume | 9L |
| Temperature setting range | 80–200°C |
| Setting the operating time | 1–60 minutes |

We reserve the right to change the text and technical specifications.
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INSTRUCTIONS AND INFORMATION ON DISPOSAL OF USED PACKAGING MATERIAL

Dispose of used packaging material at the location designated by the municipality for waste disposal.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT

For proper disposal and recycling of these products, deliver them to designated collection points. Alternatively, in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. By properly disposing of this product, you help preserve valuable natural resources and contribute to preventing potential negative impacts on the environment and human health resulting from improper waste disposal. For further details, contact your local authorities or the nearest collection point. Fines may be imposed for improper disposal of this type of waste in accordance with national regulations.

For Business Entities in European Union States

To dispose of electric or electronic equipment, request necessary information from your retailer or supplier.

Disposal in Other Countries Outside the European Union

To dispose of this product elsewhere, request necessary information on the correct disposal method from local authorities or your retailer.

