



Hot Air Fryer SHFD 1650

GB IE NI

Operating instructions and safety instructions

NL BE

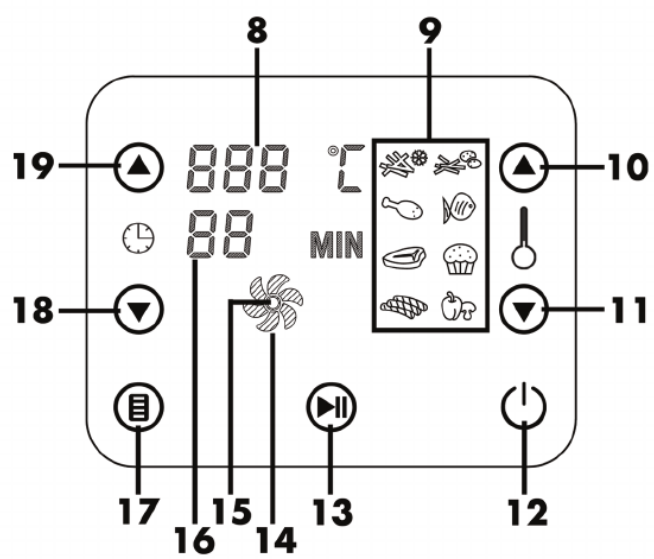
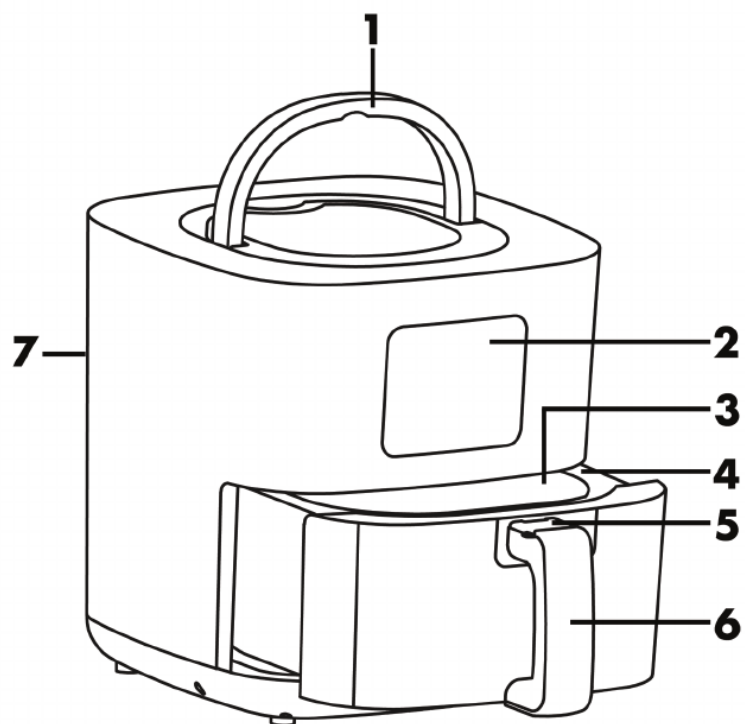
Handleiding en veiligheidsaanwijzingen

TARGA GMBH
Coesterweg 45
DE-59494 Soest
GERMANY

Last Information Update - Version des informations
Datum nieuwste versie - Stand der Informationen:
08 / 2017 - Ident.-No.: SHFD 1650 B1 082017-1

IAN 288395

IAN 288395



English 2

Français..... 22

Nederlands 45

Deutsch..... 65

Table of contents

1. Intended use..... 3

2. Supplied items..... 4

3. Display 4

4. Technical data 5

5. Safety instructions 5

6. Copyright 9

7. Prior to use 9

8. First use 10

 8.1. Automatic programme 12

9. Tips for cooking food well 13

10. Maintenance / cleaning 14

 10.1. Maintenance..... 14

 10.2. Cleaning..... 15

11. Storage when not in use 16

12. Troubleshooting 16

13. Environmental and disposal information 16

14. Conformity information 16

15. Recipes 17

16. Warranty and servicing advice..... 20

Congratulations!

By purchasing the SilverCrest air fryer SHFD 1650 B1, hereinafter referred to as air fryer, you have opted for a high-quality product.

Familiarise yourself with the air fryer before using it for the first time, and read these operating instructions carefully. Pay particular attention to the safety instructions and use the air fryer only as described in these operating instructions and for the specified range of applications.

Keep these operating instructions in a safe place. Include all documents when passing on the air fryer to someone else.

1. Intended use

This air fryer is used for cooking food such as meat, fish, side dishes and vegetables. This air fryer is not designed for commercial use or operation in a company. This air fryer may only be used for private purposes as any other use is not as intended. Furthermore, the air fryer may not be used outdoors or in tropical climates. This air fryer meets all relevant norms and standards in relation to CE conformity. In the event of any modification to the air fryer that was not approved by the manufacturer, compliance with these standards is no longer guaranteed. The manufacturer does not accept any liability for any resulting damage or faults in such cases.

Please observe the regulations and laws in the country of use.

2. Supplied items

- Air fryer
- These operating instructions

These operating instructions have a fold-out cover. The air fryer is illustrated with numbers on the inside cover. The numbers indicate the following:

- 1 Carrying handle
- 2 Display (including touch operation)
- 3 Basket
- 4 Pan
- 5 Release button (including cover)
- 6 Handle
- 7 Ventilation slots (rear)

3. Display

An illustration of the display (2) with touch operation can also be found on the inside cover. The numbers indicate the following:

- 8 Temperature
- 9 Automatic programmes
- 10 "Increase temperature"
- 11 "Reduce temperature"
- 12 "On/standby"
- 13 "Start/pause"
- 14 Fan
- 15 Heating
- 16 Timer
- 17 "Programme selection"
- 18 "Reduce minutes"
- 19 "Increase minutes"

4. Technical data

Model	SHFD 1650 B1
Power supply	220 - 240 V~, 50/60 Hz
Power consumption	1400 - 1650 W
Temperature range	60 - 200 °C (+/- 15 °C)
Timer function	up to 60 minutes
Basket volume	up to 2.3 litres
Dimensions (W x H x D)	approx. 28.6 x 30.6 x 34 cm
Weight	approx. 4.8 kg

The technical data and design may be changed without notification.

5. Safety instructions

Before using the air fryer for the first time, read the following instructions and pay attention to all warnings, even if you are familiar with handling electronic devices. Store these operating instructions in a safe place for future reference. If you sell the air fryer or pass it on, always include these instructions. They are an integral part of the product.

Symbols used and their meaning



WARNING! This symbol indicates important information for safe operation of the air fryer and the safety of the user.



DANGER! This symbol warns about injuries or burns associated with hot surfaces of the air fryer.















9. Tips for cooking food well

- Do not overfill the basket (3) with food in order to achieve better cooking results. The basket (3) may be filled up to the "MAX" marking at most.
- To avoid an excessively long cooking time, your food should not be too thick.

	Quantity	Cooking time	Temperature
Potatoes and chips			
Frozen chips ¹ 	500g	16 minutes	200°C
Homemade chips ^{1,3} 	500g	18 minutes	180°C
Homemade wedges ^{2,3}	300-800g	18-22 minutes	180°C
Homemade potato cubes ^{2,3}	300-750g	12-18 minutes	180°C
Homemade rösti ²	250g	15-18 minutes	180°C
Gnocchi (filled or unfilled)	300-750g	16-20 minutes	200°C
Meat and poultry			
Steak / chop 	100-500g	15 minutes	180°C
Chicken leg 	100-500g	20 minutes	180°C
Sausages 	100-500g	10 minutes	200°C
Pork strips	100-500g	10-14 minutes	180°C
Hamburger	100-500g	7-14 minutes	180°C
Sausage roll	100-500g	13-15 minutes	200°C
Chicken breast	100-500g	10-15 minutes	180°C
Frozen pork ribs	400-800g	12-16 minutes	200°C
Vegetables, fish, snacks			
Peppers / mushrooms 	100-400g	15 minutes	200°C
Fish (fish fingers) 	100-400g	12 minutes	200°C
Frozen spring rolls ²	100-400g	6-12 minutes	200°C
Frozen chicken nuggets ²	100-500g	6-10 minutes	200°C
Frozen fish fingers	100-400g	6-10 minutes	200°C
Frozen cheese snacks (breaded)	100-400g	8-10 minutes	180°C
Stuffed vegetables (breaded)	100-400g	8-10 minutes	160°C
Baking			
Muffins ⁴ 	300g	20 minutes	160°C







15. Recipes

The air fryer works without oil! It is the healthy alternative to the conventional deep fryer. It is fast and versatile and easy to use and clean.

- A. Preheat the air fryer at the specified temperature for approx. 2-3 minutes (depending on the recipe). You can also prepare the recipes without preheating the air fryer. However, the cooking time is extended by approx. 2-3 minutes if the air fryer has not been preheated.
- B. Place the ingredients for the specified time in the air fryer.
- C. If specified in the recipe, lift the pan (4) and basket (3) by the handle (6) from the air fryer and shake the food during the operating time.

Once the recipe is complete, remove larger food from the basket (3) using cooking tongs or fill the basket contents into a bowl.

Chips with yoghurt dip

Ingredients:

500g large, waxy potatoes

½ tbsp. cooking oil (such as olive oil)

150ml yoghurt (Greek)

2 tbsp. garden herbs (we recommend flat-leaf parsley), finely chopped

2 tbsp. garden herbs (chives), finely chopped

Freshly ground black pepper

Salt

Peel the potatoes and cut into long 8mm-thick sticks (with a chip cutter).

Soak the chips (potato sticks) in water for at least 30 minutes. Then drain them thoroughly and dry them with kitchen paper.

Preheat the air fryer to 150°C. Dip the potato sticks carefully in oil in a large bowl and place them in the basket (3).

Insert the pan (4) and basket (3) into the air fryer and set the timer (16) to 5 minutes. Pre-fry the chips until they are cooked and crispy; then let them cool.

Now increase the temperature of the air fryer to 200°C. Reinsert the pan (4) and basket (3) with the chips into the air fryer and set the timer (16) to 12-16 minutes. Fry the chips until they are golden brown. We recommend that you shake the chips after 1/3 and 2/3 of the cooking time to ensure that they are cooked evenly.

Prepare the yoghurt dip while the chips are cooking. Mix the yoghurt in a small bowl with the garden herbs (parsley and chives). Season to taste with salt and pepper.

Drain the chips in a colander lined with kitchen paper. Sprinkle with salt.



- Apple and cinnamon:
Mix half an apple cut into small pieces with
½ tbsp. sugar,
1 teaspoon of grated orange zest and
1 teaspoon of cinnamon.

Apples with almond filling

Ingredients:

4 small, firm apples
40g blanched almonds
25g raisins (white)
2 tbsp. sugar
2 tbsp. Calvados or rum
Custard (see tip) or whipped cream
Baking paper

Wash apples and remove the cores.

Crush the almonds in a food processor and add the raisins, sugar and Calvados. Blend the mixture for another 30 seconds in the food processor.

Preheat the air fryer to 180°C. Line the bottom of the basket (3) with baking paper.

Leave 1 cm free around the edges.

Fill the apples with the raisin mixture and place them next to each other in the basket (3).

Insert the pan (4) and basket (3) into the air fryer and set the timer (16) to 10 minutes. Fry the apples until they are brown and cooked.

TIP: Custard: heat 125ml of whipped cream with the pulp of a vanilla pod and 2 tablespoons of sugar for 2-3 minutes. Stir the sugar to dissolve it. Allow the custard to cool before serving it.

TIP: Stuffed peaches with amaretti: halve two peaches and fill with a mixture of four crumbled amaretti biscuits, 1 tablespoon of flaked almonds and 1 tablespoon of finely chopped ginger. Fry in the same manner as the apples.

Spicy chicken legs with barbecue marinade

Ingredients:

1 garlic clove (crushed)
½ tbsp. mustard
2 tsp. brown sugar
1 tsp. chilli powder
Freshly ground black pepper
1 tbsp. olive oil
4 chicken legs









2. Contenu du coffret

- Friteuse à air chaud
- Le présent mode d'emploi

Le présent mode d'emploi est muni d'une couverture dépliant. Sur la page intérieure de la couverture, il y a une image de la friteuse à air chaud avec des références. Les numéros ont la signification suivante :

- | | |
|---|---|
| 1 | Poignée |
| 2 | Écran (avec commande tactile) |
| 3 | Panier |
| 4 | Cuve |
| 5 | Touche de déverrouillage (avec couvercle) |
| 6 | Poignée |
| 7 | Fentes d'aération (arrière) |

3. Écran

Une illustration de l'écran (2) avec la commande tactile est également disponible sur la page intérieure de la couverture. Les numéros ont la signification suivante :

- | | |
|----|--------------------------|
| 8 | Température |
| 9 | Programmes automatiques |
| 10 | Augmenter la température |
| 11 | Réduire la température |
| 12 | Marche/Veille |
| 13 | Démarrer/Pause |
| 14 | Ventilateur |
| 15 | Chauffage |
| 16 | Minuterie |
| 17 | Sélection des programmes |
| 18 | Réduire les minutes |
| 19 | Augmenter les minutes |





















ont pénétré dans le corps de l'appareil, si la friteuse à air chaud a été exposée à la pluie ou à l'humidité, ou si la friteuse à air chaud ne fonctionne pas normalement ou si elle est tombée. En cas de formation de fumée, bruit ou odeur inhabituel(le), éteignez immédiatement la friteuse à air chaud et débranchez la fiche secteur de la prise électrique. Si cela se produit, cessez immédiatement d'utiliser la friteuse à air chaud et faites-la réviser par un service technique agréé. En cas de réparation de maintenance, faites appel uniquement à un personnel qualifié. N'ouvrez jamais le boîtier de la friteuse à air chaud.

10.2. Nettoyage

-  Avant le nettoyage, débranchez la fiche secteur de la prise électrique. Sinon, il y a risque d'électrocution.
-  Patientez jusqu'à ce que la friteuse à air chaud ait refroidi. Sinon, il y a risque de brûlure.
-  La friteuse à air chaud ne doit pas être plongée dans l'eau. Sinon, il y a risque d'électrocution.

La cuve (4) et le panier (3) sont amovibles pour le nettoyage. Pour ce faire, sortez de la friteuse à air chaud la cuve (4) avec le panier (3) par la poignée (6). Appuyez sur la touche de déverrouillage (5) en ouvrant précédemment le couvercle pour séparer le panier (3) de la cuve (4). Éliminez d'abord les gros restes d'aliments. Ensuite, vous pouvez nettoyer la cuve (4) et le panier (3) dans de l'eau chaude additionnée de liquide vaisselle. Rincez la cuve (4) et le panier (3) à l'eau claire et essuyez-les soigneusement avant de les remettre en place. N'utilisez en aucun cas de brosse métallique ou autres objets à récurer.

La cuve (4) et le panier (3) passent au lave-vaisselle.

Pour nettoyer les parois intérieures et extérieures, utilisez un chiffon légèrement humide et éventuellement un peu de liquide vaisselle, mais jamais de solvants ou de détergents qui risquent d'attaquer le plastique.

































































































