

SENCOR®

SFR 5010BK



AIR FRYER

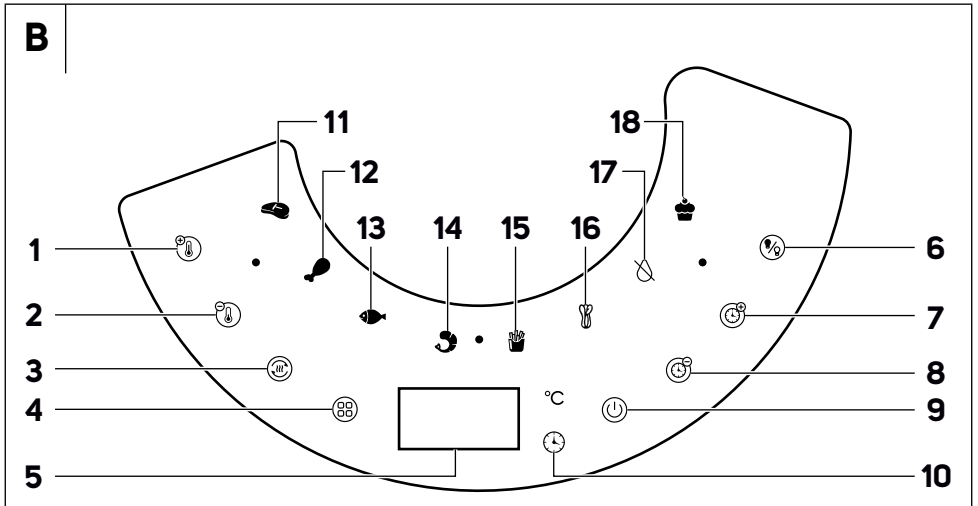
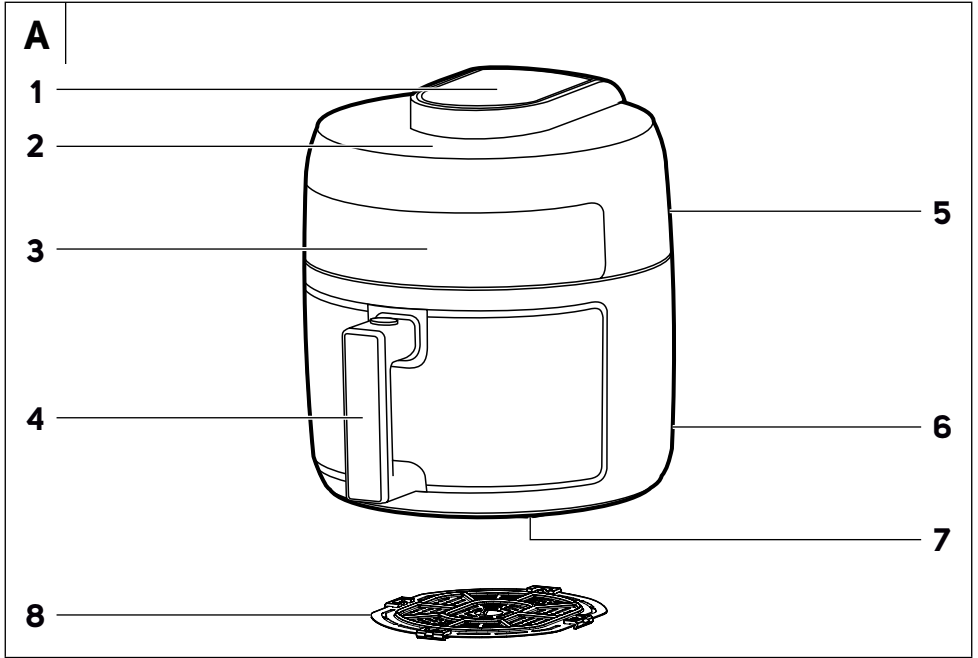
Translation of the original manual



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Important safety instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

General warnings

- This appliance may be used by children 8 years of age and older and by persons with physical, sensory or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance.
- Cleaning and maintenance performed by the user must not be performed by children unless they are older than 8 years of age and under supervision.
- Keep children younger than 8 years of age away from the appliance and its power cord.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- The surfaces of the appliance that come into contact with food must always be cleaned according to the instructions in this user's manual.

- This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.



Attention:
Hot surface.

Electrical safety

- Before connecting this appliance to an electrical power socket, make sure that the voltage stated on its rating label corresponds to the voltage in your power socket.
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Fully unwind the power cord before use.
- Do not connect and disconnect the appliance's power cord to and from the power socket with wet hands.
- Ensure that the power plug contacts do not come into contact with water or any other liquid. If precisely this happens, carefully dry the power plug before using it again.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the cord or the el. power socket. Disconnect the power cord from the power socket by pulling on the plug.
- Do not place heavy items on the power cord. Make sure the power cord does not hang over the edge of a table and that it is not touching a hot surface or sharp objects.
- Keep the power cord dry.
- Do not wind the power cord around the appliance.
- Always turn off the appliance and disconnect it from the electrical power socket when not using it, when leaving it without supervision and before cleaning, maintenance or storage.
- Do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.
- To prevent the risk of injury by electrical shock, never submerge the appliance and its power cord in water or any other liquid, or wash these parts under running water.
- Always turn off the appliance and disconnect it from the power socket when you have finished using it.
- If the appliance falls into water, under no circumstances continue using it, but rather hand it over to an authorised service centre for inspection.
- This appliance is designed for household use. Do not use it for commercial purposes or for other purposes for which it is not intended.

Safety during use

- This appliance is used for frying food. It is not intended for bringing liquids to a boil. Do not use it for any other purpose than for which it was designed.
- This appliance is designed for use in indoor areas only. Never use it in an outdoor or industrial environment.
- This appliance is designed for standard household use only. It is not intended to be used in environments such as staff kitchens in stores, offices or farms, or other work environments. Nor is the appliance intended to be used by clients of hotels, motels, bed and breakfast establishments, and other accommodation facilities.
- This appliance must be used only in accordance with the instructions contained in this user's manual.
- Only use the appliance with the original accessories that came with it.
- Before every use, check the selected accessory for damage. Never use the appliance with a damaged accessory.
- Do not place the appliance or its accessories on an electric or gas stove or in its vicinity, on the edge of a table or on an unstable surface. Only place the appliance on an even, dry and stable surface.
- Do not use the appliance near flammable materials such as curtains, kitchen towels, etc.
- Do not expose the appliance and its accessories to the outdoor environment, extreme temperatures, direct sunlight, excessive humidity or excessively dusty environments.
- When the appliance is in operation, the temperature of accessible surfaces may be higher. Do not touch the hot surface. Otherwise, this could cause burns. Use the handle to remove and carry any hot accessories.
- To ensure sufficient air circulation during operation, there must be a clearance of at least 15 cm on all sides of the appliance. Do not place any items on to the appliance and do not cover the ventilation openings.
- Do not place the appliance in the vicinity of items, surfaces or under items that may become damaged, for example walls, kitchen cabinets, cupboards, paintings, curtains. The escaping steam could damage them.
- When you have finished using the appliance, disconnect it from the power source always handle it in such a way as not to touch its inner parts and other parts that may still be hot as a result of residual heat.
- Do not touch the hot surfaces of the appliance. After turning off and unplugging the appliance from the power socket, allow the appliance to cool down sufficiently (ideally 30 minutes).
- It is necessary to pay exceptional care when moving the accessories filled with hot food.
- Do not place the accessories on heat sensitive surfaces.
- Do not perform any maintenance on the appliance other than cleaning the individual components as described in this user's manual.
- Never use an appliance that is damaged in any way.
- Do not use the appliance if it has fallen on the floor, if it was submerged in water, if it is not functioning correctly or if it is damaged in any other way.
- Do not submerge the appliance or its power cord in water or any other liquid, or wash these parts under running water. The appliance is not intended to be washed in a dishwasher.
- Store the appliance in a dry environment.

EN Air fryer

User's manual

- Thank you for purchasing a SENCOR brand product and we hope that you will be happy with it.
- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use. In the event that you hand this appliance over to somebody else, make sure to also include this user's manual.
- Carefully unpack the appliance and take care not to throw away any part of the packaging before you find all its parts. We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

- Wipe the external and internal surface of the air fryer using sponge lightly dipped in warm water. Then wipe it dry using a clean wiping cloth.



Warning:

Never submerge the air fryer in water, do not clean it under running water or wash it in a dishwasher.

- Only clean the power cord of the air fryer using dry wiping cloth, never wash it with water.

DESCRIPTION OF THE APPLIANCE

A1 Air inlet	A5 Air outlet (rear side)
A2 Control panel with display	A6 Power cord (rear side)
A3 Transparent window for frying area	A7 Anti-slip feet
A4 Frying basket	A8 Removable grate

The handle of the frying basket is heat-resistant and prevents any burns and enables the handling of the hot frying basket during operation without the need for protective gloves

It is inserted into the frying basket. It enables maximum circulation of hot air inside the basket and thereby helps even frying of the food.

B1 Increase temperature value	B11 Steak mode indicator
B2 Decrease temperature value	B12 Chicken/chicken thigh mode indicator
B3 Preheat	B13 Fish mode indicator
B4 MENU button for selecting preset programs	B14 Prawn mode indicator
B5 Display	B15 French fries mode indicator
B6 Illumination of the frying area	B16 Vegetables/broccoli mode indicator
B7 Increase time value	B17 Dehydrate mode indicator
B8 Decrease time value	B18 Bake mode indicator
B9 On/Off button for fryer	
B10 Time indicator	

PURPOSE OF USE

- This air fryer is intended for standard household use only. It is used for preparing fried and non-fried meals without any added oil or with a small amount of oil. It is suitable for preparing foods such as pre-fried or homemade French fries, potatoes, schnitzels, chicken thighs, fish pieces and fish fingers, vegetables and much more. The fryer can also be used as a mini oven for baking cookies, cupcakes, muffins, etc.
- The fryer functions on the basis of circulation of hot air. The meal is evenly cooked, has that freshly fried taste and is far healthier. Compared to foods fried in oil, it also has far less calories and cholesterol.
- This air fryer is not intended for heating water, frying oil or other liquids.

BEFORE FIRST USE

- Before first use, wash the air frying basket and the removable grate in warm water using a neutral kitchen detergent. Then rinse these parts with clean water and allow them to dry naturally or dry them out their using a wiping cloth.

OPERATING LOCATION

- Position the fryer on a stable, horizontal, heat resistant surface. Always position it in a way that children cannot reach it. After inserting the frying basket into the air fryer, always orient the air fryer so that nobody can accidentally hit the basket handle and thereby knock the air fryer over.



Attention:

Do not place the fryer on or in the vicinity of flammable materials, for example table cloths or near drapes. Also do not place it in the vicinity of objects or under objects, which may be damaged by steam, for example walls and cupboards. Do not place any items directly next to the fryer. This could impair the air current and affect the frying results.

- If you wish to place the air fryer on a cooktop underneath a range hood, ensure that the cooktop is turned off and cool.

COOKING FOOD

- Practically every meal that is traditionally baked in an oven, can be fried using hot air.
- The best and most even frying results are achieved when the food pieces are of a similar size and thickness. Therefore, cut the food into pieces of the same size. Smaller food pieces require a shorter frying time than larger pieces.
- To achieve the best possible result in the shortest possible time, fry the food in small batches, if possible, avoid stacking and layering the food.
- Most packaged foods do not need to be placed in oil prior to air frying. Most of them already contain oil and other additives, which improve browning and crispiness.
- This air fryer is excellent for frying frozen treats and starters. To achieve the best results, arrange the food pieces in a single layer on the grate.
- Remove excess ice from frozen foods.
- When layering the food, it is appropriate to shake it or turn food over during air frying to ensure even frying results.
- Pour a small amount of oil over foods that are prepared by peeling, for example French fries, etc. as this will help in their browning and crispiness.
- When air frying fresh vegetables, ensure that they are thoroughly dry prior to air frying them.
- When air frying foods coated in batter, use a dough with a thick and pasty consistency. Light batters may drip off and will not be fried sufficiently quickly as is the case with a standard oil deep fryer.
- Coating food coated in batter with breadcrumbs or puffed rice and subsequently spraying it with oil will help to achieve a crispy and healthier form of your favourite fried foods.

INSERTING FOOD

- Pull on the handle to slide out the fryer basket. Insert the removable grate into the frying basket so that it is in a horizontal position. There must be a small gap between the bottom of the frying basket and the grate.
- Place the food that you wish to process by heat into the basket. When inserting it, do not exceed the **MAX** mark.



Warning:

This fryer functions on the basis of hot air. Therefore, never fill it with oil, shortening or any other liquid. Also, do not place backing parchment paper into it.

- If you wish to add a little oil to your food, mix in the oil in a separate bowl and only then tip it into the frying basket.
- After filling, clean the top edge of the basket and any other parts, which have been soiled while the frying basket was being filled.
- Insert the frying basket back into the fryer. If you do not insert it properly, it will not be possible to start the fryer.

TURNING ON, STAND-BY MODE AND OPERATING MODE

- Insert the power plug into a power socket. A sound is made, all the indicators will momentarily flash and the button will be lit red. Thereby, the air fryer is in stand-by mode.
- Pressing the button will change the button colour to green and the display will show the preset values of 175 °C and 15 min. Thereby, the air fryer enters the stand-by mode.
- If you do not perform any action within 5 minutes of pressing the button or finishing frying, the air fryer will switch back to the stand-by mode.

ADJUSTING TIME AND TEMPERATURE

- The temperature and time value can be adjusted at any time before starting the frying process or during the frying process, irrespective of the selected program or function.
- To adjust the time, press the button with the symbol or . Each time the button is pressed, the time will increase or decrease by 1 minute. Holding down the button will speed up the time setting. You can set the time in the range 01:00 – 60:00 minutes.



Note:

When changing time in the mode, the time changes in 1 hour increments.

- To adjust the temperature, press the button with the symbol or . Each time a button is pressed, the temperature will increase or decrease by 5 °C.
- Holding down the button will speed up the temperature setting. You can set the temperature in the range 80 °C – 200 °C.

ILLUMINATION OF THE FRYING AREA

- To get a better view of the air frying process, it is possible to turn on the illumination of the air frying area by pressing the button. The light will turn off automatically after 1 minute.

PAUSING AND RESUMING AIR FRYING

- If necessary, you can pause the running air frying process at any time by pressing the button. The button will start flashing and the countdown time will stop. To resume the air frying process, press the button again.



Note:

When the air fryer is paused using the button, its fan will run for another 20 seconds. This is normal and does not indicate a malfunction.

- The air frying process will stop even when the frying basket is slid out during operation. Button will start flashing and "POT" (basket) will be shown on the display. When the frying basket is reinserted, operation will resume.



Note:

In the event that the frying basket is not reinserted within 5 minutes of being slid out, the air fryer will turn off automatically. If this happens, all the settings will need to be made again.

QUICK AIR FRYING

- Plug the air fryer into a power socket and press the button. The display will show the preset values 175 °C and 15 min.
- If you wish to start air frying without having to set the temperature/ time or selecting a program, press the button. Air frying will start at a temperature of 175 °C for 15 min.
- When the air frying process is finished, a sound will be made and the display will show "END". The fan will run for another 20 seconds and then the air fryer will switch of the operating mode. If no action is performed in the following 5 minutes, the air fryer will switch to the stand-by mode.

MANUAL MODE

- The manual mode enables temperature and time to be set based on your needs and experience.
- Plug the air fryer into a power socket and press the button. The display will show the preset values 175 °C and 15 min. Both preset values can be adjusted according to the procedure described in chapter ADJUSTING TIME AND TEMPERATURE.
- Start air frying by pressing the button.



Note:

The manual mode can also be used when it is necessary to preheat the air frying area. Preheating is used in situations where the air fryer is cold or if it is required for certain types of ingredients.

PRESET PROGRAMS

- The air fryer is equipped with the programs listed below for a quick start up not requiring any further settings. Press the button to cycle through the individual programs. Each time the button is pressed, the respective indicator is lit:

Indicator	Meaning	Default temperature	Default time	Temperature range	Time range	Note
	Preheating	200 °C	4 min	80–200 °C	1–60 min	„TRN“ will appear after 2/3 of the time has elapsed.
	Steaks	175 °C	15 min			
	Chicken/Chicken thighs	200 °C	25 min			
	Fish	160 °C	15 min			
	Prawns	180 °C	8 min			
	French fries	200 °C	18 min	40–80 °C	1–24 h	
	Vegetables/ broccoli	150 °C	10 min			
	Dehydrating	60 °C	8 h	80–200 °C	1–60 min	
	Baking	150 °C	12 min	80–200 °C	1–60 min	

STIRRING/TURNING OVER FOOD





- Programs **B11** to **B16** are equipped with a signal, suggesting that food is to be shaken/turned. After approximately 2/3 of the operating time of these programs, the display will show the message "TRN". Slide out the frying basket, stir/turn over the food with a suitable kitchen utensil and slide the frying basket back in. The program will resume operation

FINISHING AIR FRYING

- When the air frying process is finished, a sound will be made and the display will show "END". The fan will run for another 20 seconds and then the air fryer will switch of the operating mode. If no action is performed in the following 5 minutes, the air fryer will switch to the stand-by mode.

TROUBLESHOOTING

- If the appliance does not work as described in this user's manual, check the list of most frequent problems below in order to remedy the problem. In the event that your problem is not listed or if the problem persists, turn off the appliance, pull the power plug out of the power socket and contact an authorised service centre. Under no circumstances should you attempt to repair the appliance yourself.

PROBLEM	POSSIBLE CAUSE	SOLUTION
The fryer is not working	The fryer is not connected to a power socket.	Check that the power plug is connected to a power socket.
	You did not press the  button after plugging the air fryer into a power socket.	The air fryer is in stand-by mode. Press the  button to activate the operating mode.
	Air frying was not started using the  button.	Press  .
	The frying basket is not correctly inserted.	Insert the frying basket properly into the air fryer.
The air fryer overheated and the overheating safety fuse was automatically activated.	The air fryer overheated and automatically activated the overheating safety fuse.	Disconnect the air fryer from the power socket and allow it to cool down. Contact an authorised service centre to request a replacement of the safety fuse. You should never replace the safety fuse yourself.
Insufficient or uneven oiling/ greasing of the ingredients.	You set a temperature that is too low.	Increase the temperature and continue frying.
	Too much food.	Adjust the amount and placement of the ingredients.
The fried food is not crispy.	You used a type of fried food intended for frying in a traditional deep fryer.	Use fried foods intended for frying in an oven or foods lightly greased with oil to achieve a crispy crust.
A white smoke is coming out of the fryer.	You inserted food that is too greasy into the fryer or you greased it with too much oil.	If you fry food that is too greasy, then fat will drip down on to the base of the air frying area, where it will heat up and a white smoke will be generated.
	There are remains of previously fried food in the frying area or on the frying basket.	Check the cleanliness of the air frying area and basket. It is important to thoroughly clean all parts after every use.
Fresh French fries are not evenly fried.	You improperly rinsed the French fries before frying them.	Before frying, it is necessary to thoroughly rinse the French fries and to remove starch from their outer surface.
Fresh French fries are not crispy.	The crispiness of fresh French fries depends on the amount of oil and water content.	Thoroughly dry the French fries before frying them. Cut them into smaller pieces and add more oil if necessary.

CLEANING AND MAINTENANCE



Warning:

Prior to cleaning or maintenance, always disconnect the air fryer from the power socket and allow all parts to cool down completely.

To clean the the air fryer, its insides and all the accessories, never use chemicals, dishwashing abrasive wool, steel wool or cleaning products with abrasive components. Otherwise the surface of the appliance may be damaged.



Attention:

The air fryer and its power cord are not intended for washing in a dishwasher.

Do not spray these parts with water or any other liquid or submerge them in water or any another liquid.

- Disconnect the air fryer from the power socket and allow it to cool down. The air fryer will cool down faster when the frying basket is taken out.
- We recommend cleaning the air fryer immediately after it cools down to prevent food scraps from drying on. These are harder to remove later. Using a paper towel, remove any food scraps from the accessories and the internal area of the fryer.
- Remove the grate out of the frying basket. Wash both using a soft dishwashing sponge under running water with the addition of neutral dishwashing detergent. Then rinse these parts under clean water, dry thoroughly, and put them back in their place. These parts can also be washed in a dishwasher.
- If you are unsuccessful in removing baked on food remains, which are stuck on the surface of the basket, then fill the basket with warm water with an addition of neutral dishwashing detergent and put the grate into it. Allow the water and detergent solution to act for approximately 10 minutes in order to soak the food remains.. Then clean both parts in the usual manner.
- Ensure that baked on food remains do not accumulate on the removable basket and on the grate. Prior to further use, both parts must be clean.
- Wipe the external and internal surface of the air fryer using sponge lightly dipped in warm water. Then wipe it dry using a clean wiping cloth.
- Only clean the power cord of the air fryer using dry wiping cloth, never wash it with water.

STORAGE

- When you have finished using the appliance and have cleaned it, place it and its accessories in a clean, dry place out of children's reach. Keep the stored appliance and its accessories away from extreme temperatures, direct sunlight and excessive humidity and do not store it in an overly dusty environment.

TECHNICAL SPECIFICATIONS

Rated voltage range.....	220-240 V
Rated frequency.....	50/60 Hz
Rated power input.....	1,500 W
Volume of the frying basket.....	5 l
Temperature range.....	80–200 °C
Electrical shock protection class.....	II
Noise level	65 dB(A)

The declared noise emission level of the appliance is 65 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

Explanation of technical terminology



Safety class for electrical shock protection:

Class II – Electrical shock protection is provided by double or heavy-duty insulation.

Changes to text and technical parameters are reserved.

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INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling, hand these appliances over to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance. Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electrical or electronic equipment, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.

