

SENCOR®

SFR 5510BK



AIR FRYER

Translation of the original manual

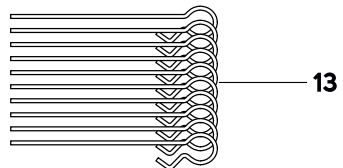
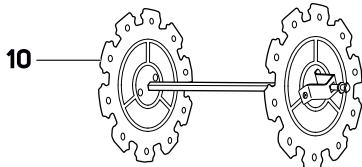
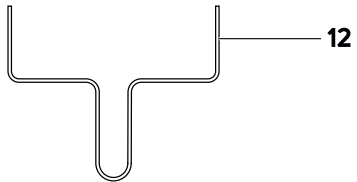
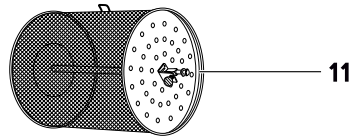
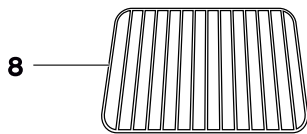
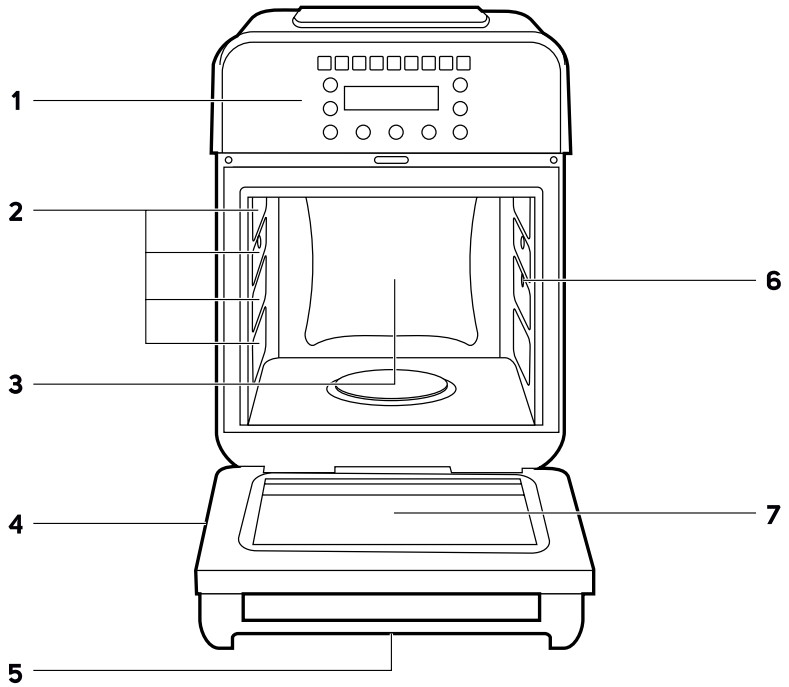


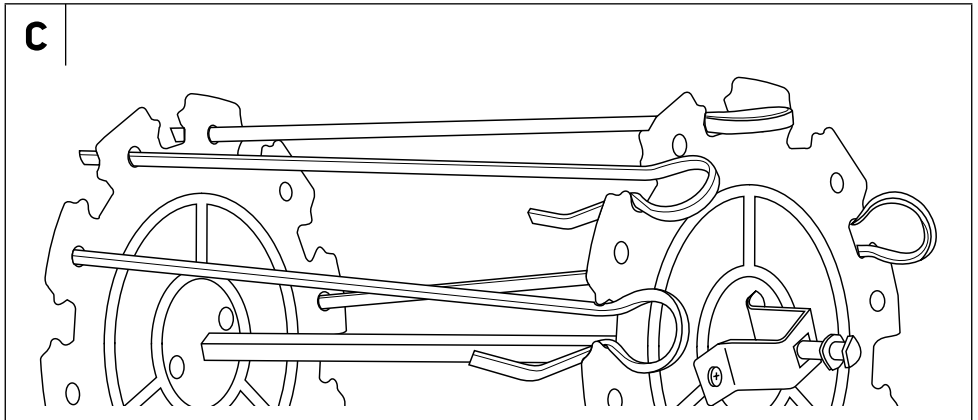
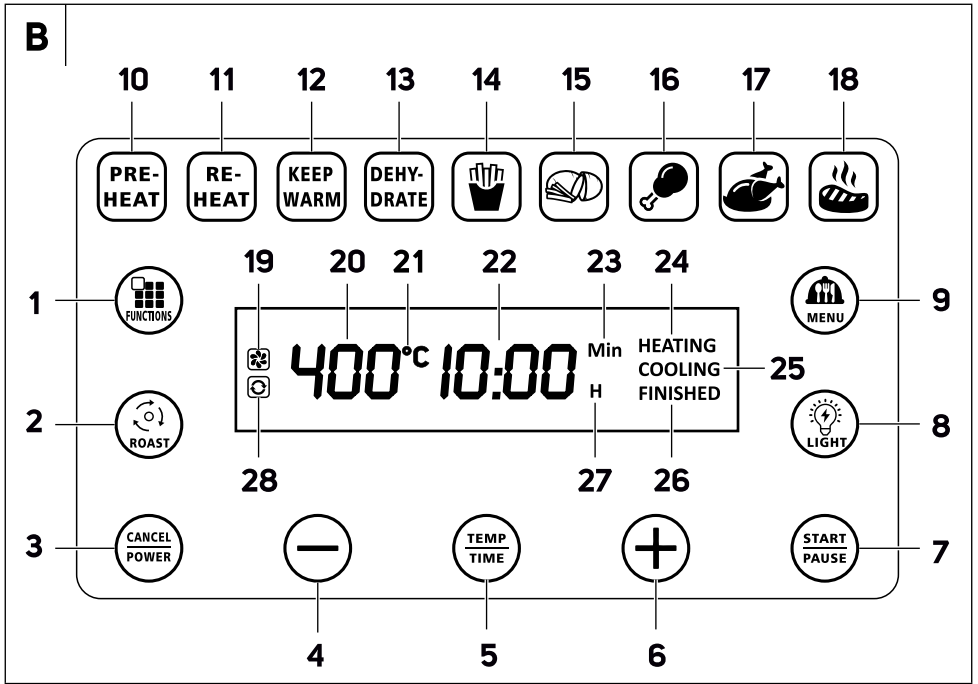
SENCOR®

SFR 5510BK



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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 handling tool 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 and 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.

DESCRIPTION OF THE APPLIANCE

A1 Control panel with display	A6 Hole for mounting the grill spit, frying basket or skewer holder
A2 Side tabs The tabs form a total of three grooves above each other, which enable the placement of the grate at various heights in the air fryer	A7 Transparent window
A3 Frying area	A8 Grate
A4 Door	A9 Grill spit (rotisserie)
A5 Handle	A10 Holding plates for skewers
	A11 Frying basket
	A12 Handling tool
	A13 Skewers

B1 Preset function selection button B10-B13	B15 Homemade French fries program indicator
B2 Roast	B16 Chicken thighs program indicator
B3 Cancel operation / power off	B17 Grilled chicken program indicator
B4 Decrease temperature / time value	B18 Steak program indicator
B5 Temperature and time setting	B19 Fan indicator
B6 Increase temperature / time value	B20 Temperature indicator
B7 Start / pause operation	B21 Temperature unit indicator
B8 Illumination of the frying area	B22 Time indicator
B9 Button for selecting preset programs	B23 Minutes indicator
B10 Preheat indicator	B24 Heating up indicator
B11 Reheat indicator	B25 Cooling down indicator
B12 Keep warm indicator	B26 Finished frying indicator
B13 Dehydrate indicator	B27 Hours indicator
B14 Pre-fried French fries program indicator	B28 Rotisserie 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 meat 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

- Wash all the accessories (**A8-A13**) in warm water using a neutral kitchen detergent before first use. Then rinse these parts with clean water and allow them to dry naturally or dry them out their using a wiping cloth.
- 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.

OPERATING LOCATION

- Position the fryer on a stable, horizontal, heat resistant surface. Always position it in a way that children cannot reach it.



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.

TURNING ON, STAND-BY MODE AND OPERATING MODE

- Insert the power plug into a power socket. A sound is made and the the **CANCEL/POWER** button starts flashing on the display. Thereby, the air fryer is in stand-by mode.
- The air fryer will also enter the stand-by mode if, after being set, a program or a manual temperature/time setting is not started using the **START/PAUSE** button within 5 minutes
- Pressing the flashing **CANCEL/POWER** button will show the preset values of 200 °C and 10 min on the display. Thereby, the air fryer enters the stand-by mode.

ADJUSTING TEMPERATURE AND TIME

- 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 temperature, press the **TEMP/TIME** button. The temperature value will start flashing. Adjust the value using button **B4 (-)** or **B6 (+)**. Each time the button is pressed, the temperature will increase or decrease by 5 °C. Press and hold down the buttons to speed up the temperature setting process. You can set the temperature in the range 60 °C – 200 °C.
- To adjust the time, press the **TEMP/TIME** button 2x. The time value will start flashing. Adjust the value using button **B4 (-)** or **B6 (+)**. 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.

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 **LIGHT** button. Press the **LIGHT** button again to turn it off.

PAUSING AND RESUMING AIR FRYING

- If necessary, you can pause the running air frying process at any time by pressing the **START/PAUSE** button. The countdown and the motor will stop. To resume the air frying process, press the **START/PAUSE** button again.
- The air frying process will stop even when the door is opened during operation. The air fryer is equipped with a contact switch that monitors the state of the door (open/closed) and immediately stops all activity of the air fryer when it is opened. When the door is properly closed, operation will resume.

PREHEATING THE FRYING AREA

- If the fryer is cold or if any foods require it, it is possible to preheat the fryer without food in the frying area.
- Press the **FUNCTIONS** button. Indicator **B10** will start flashing. The values on the display will change to 190 °C and 5 min
- If you wish to adjust the preset preheating values, proceed according to chapter **ADJUSTING TEMPERATURE AND TIME**.
- Start preheating by pressing the **START/PAUSE** button. The preset time will start counting down.



Note:

- If, after selecting preheating, the **START/PAUSE** button is not pressed, the air fryer will automatically switch to the stand-by mode.
- When the preheating process is finished, a sound will be made and the display will show **FINISHED**. The air fryer will switch to the stand-by mode.

QUICK AIR FRYING

- Plug the air fryer into a power socket and press the **CANCEL/POWER** button. The display will show the preset values 200 °C and 10 min.
- If you wish to start air frying without having to set the temperature/time or selecting a program, press the **START/PAUSE** button. Air frying will be started at a temperature of 200 °C for a time of 10 minutes
- When the air frying process is finished, a sound will be made and the display will show **FINISHED**. 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 **CANCEL/POWER** button. The display will show the preset values 200 °C and 10 min. Both preset values can be adjusted according to the procedure described in chapter **ADJUSTING TEMPERATURE AND TIME**.
- Start air frying by pressing the **START/PAUSE** button.
- When the air frying process is finished, a sound will be made and the display will show **FINISHED**. The air fryer will switch to the stand-by mode.

USING THE FRYING BASKET

- Open the frying basket, place the ingredients inside and properly close the basket.
- Place the basket into the holders on the sides of the frying area and close the door.

- Set the temperature and time and start the air frying process by pressing the **START/PAUSE** button. To start rotating the frying basket, press the **ROAST** button. Use the same button to turn off the rotation.
- When the air frying process is finished and the door is opened, remove the frying basket using the handling tool. Put the basket on to a heat resistant mat. Be especially careful not to touch its hot surface or to scald yourself on the hot steam that is released from the food. Check that the food is ready. If the food is not yet finished, simply slide the basket back in and set few more additional minutes.



Warning:

When you have finished frying, never touch the frying basket or the inside of the fryer with your bare hands, they are very hot! Only handle the basket using the supplied handling tool. We recommend also using kitchen gloves or other forms of protection.

USING THE GRILL SPIT

- First screw one spike off the grill spit and slide the prepared meat on to the grill spit so that the tips of the spike penetrate it. Then put the removed spike back on to the grill spit and secure it in place using a screw. When grilling a whole chicken, we recommend securing its parts using kitchen twine.
- Fasten the grill spit into the holders on the sides of the frying area and close the door.
- For grilling, you can set the temperature/time manually or use the preset program **B17** for grilled chicken:
- **Custom settings** – set the temperature and time and start air frying using the **START/PAUSE** button. To start rotating the grill spit, press the **ROAST** button. Use the same button to turn off the rotation.
- **Program B17** – repeatedly press the **MENU** menu button until the indicator **B17** is lit. Start the program by pressing the **START/PAUSE** button. In this program the spit turns automatically.
- When the air frying process is finished and the door is opened, remove the grill spit using the handling tool. Place the grill spit with the meat on to a suitable plate or into a bowl. Be especially careful not to touch the hot surface of the grill spit or to scald yourself on the hot steam that is released from the food. Check that the food is ready. If the food is not yet finished, simply slide the grill spit back in and set few more additional minutes.



Warning:

When you have finished frying, never touch the grill spit or the inside of the fryer with your bare hands, they are very hot! Only handle the grill spit using the supplied handling tool. We recommend also using kitchen gloves or other forms of protection.

USING SKEWERS

- Slide food on to the supplied skewers. Join both the skewer holding plates using a large spit and secure them in place using screws.
- Insert one end of each skewer into the hole in the holding plate and insert the other end into the opposite tab of the holding plate, see fig. **C**. Check that the skewers are properly held in place.
- Fasten the holding plates with the skewers into the holders on the sides of the frying area and close the door.
- For grilling, you can set the temperature/time manually or use the preset program **B17** for grilled chicken:
- **Custom settings** – set the temperature and time and start air frying using the **START/PAUSE** button. To start rotating the skewers, press the **ROAST** button. Use the same button to turn off the rotation.
- **PROGRAM B17** – repeatedly press the **MENU** menu button until the indicator **B17** is lit. Start the program by pressing the **START/PAUSE** button. In this program the spit turns automatically.
- When the air frying process is finished and the door is opened, remove the holding plates using the handling tool. Place the holding plates on a suitable plate. Be especially careful not to touch the hot surface of the handling tool and skewer or scald yourself on the hot steam that is released from the food. Check that the food is ready. If the food is not

yet finished, simply slide the holding plates back in and set few more additional minutes.








Warning:

When you have finished frying, never touch the holding plates or the inside of the fryer with your bare hands, they are very hot! Only handle the holding plates using the supplied handling tool. We recommend also using kitchen gloves or other forms of protection.

PRESET PROGRAMS

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

INDICATOR	NAME AND FUNCTION	TEMPERATURE	TIME	NOTE
PRE-HEAT	Preheating – serves to preheat the air frying area.	190 °C	5 min	---
RE-HEAT	Reheating – serves to heat up meats that have cooled down.	200 °C	5 min	---
KEEP WARM	Maintaining temperature – serves to maintain the temperature of a meal for serving later.	60 °C	10 min	---
DEHYDRATE	Drying – serves to dehydrate food.	60 °C	2 h	---
	Pre-fried French fries	200 °C	25 min	Intended for 1-1.2 kg of frozen French fries Use the frying basket.
	Homemade French fries	200 °C	35 min	Intended for 1-1.2 kg of homemade French fries Use the frying basket.
	Chicken thighs	200 °C	15 min	Intended for 1 kg or 6 thighs
	Grilled chicken	200 °C	35 min	Intended for 0.5 kg of chicken. Using the grill spit.
	Steaks	180 °C	15 min	Intended for 2x 0.2 kg of meat.

FINISHING AIR FRYING

- When the air frying process is finished, a sound will be made and the display will show FINISHED. The air fryer will switch to the stand-by mode. After the air fryer turns off automatically, the fan may run for approximately 1 minute thereafter. This is a normal safety feature by which the fan cools the inner area and the motherboard of the fryer to prevent their damage by the effect of high temperature.

Advice about preparing 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 or tray.
- 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.

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 CANCEL/POWER button after plugging the air fryer into a power socket.	The air fryer is in stand-by mode. Press the CANCEL/POWER button to activate the operating mode.
	Air frying was not started using the START/PAUSE button.	Press START/PAUSE .
	The door is not closed properly.	Close the door – push gently on it until you hear a click.
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. The food is overlapping or too placed too close together.	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 bottom of the drip tray, where it will heat up and a white smoke will be generated.
	There are remains of previously fried food in the frying area, on the drip tray or on the accessories.	Check the cleanliness of the air frying area and the used accessories. It is important to thoroughly clean all accessories 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.
Error messages on the display	E1 – heat sensor circuit error.	Contact an authorised service centre.
	E2 – heat sensor short circuit or error on the main board.	

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 area	12 l
Temperature range	60–200 °C
Electrical shock protection class	I
Noise level	70 dB(A)

The declared noise emission level of the appliance is 70 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 I – Protection against electric shock is ensured by basic insulation and the connection of non-living parts of the appliance with the protective conductor of the network.

Changes to text and technical parameters are reserved.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

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

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 door is left open.
- Carefully remove all the accessories and set them aside to cool down.
- We recommend cleaning the deep 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.
- You may wash the accessories in warm water with a small amount of kitchen detergent using a soft sponge. Rinse and wipe dry. Likewise, you may wash the accessories in a dishwasher.
- 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.

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.

