

Sur la table
KITCHEN ESSENTIALS

4.2 QT DIGITAL AIR FRYER

USER MANUAL



Congratulations! You can now prepare your favorite recipes with your digital air fryer.

www.mcappliances.us

MODEL SE-1712

BEFORE USE, PLEASE READ AND FOLLOW ALL IMPORTANT SAFEGUARDS, WARNINGS, CAUTIONS AND OPERATING INSTRUCTIONS.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully before use.
2. Unplug the appliance from the outlet when not in use and before cleaning.
3. Avoid touching hot surfaces; use handles or knobs to operate.
4. Do not immerse any part of the Digital Air Fryer housing in water or other liquids to prevent electrical shock. Follow the instructions provided for cleaning.
5. This appliance is not intended for use by individuals with reduced physical, sensory, or mental capabilities without supervision.
6. Supervise children to ensure they do not play with the appliance.
7. Keep a close watch when the appliance is being used near children.
8. Do not use the appliance if the cord or plug is damaged. Return the item to the store for examination or repair.
9. Only use accessory attachments recommended by the manufacturer to prevent injury.
10. Use the appliance indoors and avoid outdoor use.
11. Make sure the cord is not hanging in a way that could be pulled inadvertently; also, keep it away from hot surfaces.
12. Avoid placing the Digital Air Fryer near hot burners or in a heated oven.
13. Always attach the plug to the appliance before plugging it into the wall outlet. To disconnect, turn off any controls and then unplug.
14. Ensure the crisping tray is in place before adding food for air frying.
15. Lock the frying basket securely into the front of the Digital Air Fryer when in operation.
16. Do not operate the appliance using an external timer or remote-control system.
17. Allow the appliance to cool before cleaning, handling, or changing parts.
18. Use the Digital Air Fryer only for its intended purpose.
19. Be cautious when handling hot components or disposing of hot grease to avoid burns.
20. Unplug the appliance before cleaning and store only the unit's basket and accessories.
21. Do not place paper, cardboard, plastic, or similar materials in the Digital Air Fryer.
22. Avoid covering any part of the appliance with aluminum foil to prevent overheating.
23. Do not insert oversized foods, foil packages, or utensils into the Digital Air Fryer.
24. Keep the appliance away from flammable materials while in operation.
25. Do not clean with metal scouring pads to avoid electric shock risks.
26. Never leave the Digital Air Fryer unattended during use to prevent fire hazards.
27. Do not operate the appliance in an enclosed space or under cabinets.
28. Use caution when moving the appliance with hot liquids.
29. Replace damaged power cords with cords available from the manufacturer.
30. To disconnect, turn off controls and unplug from the wall outlet.
31. The Air Fryer requires the frying basket to be fully closed to operate.
32. Use caution when handling hot components after air frying.
33. Proper precautions should be taken to avoid burns, fires, or other injuries.
34. The appliance remains hot after use, handle with care.
35. If the appliance malfunctions, unplug and do not attempt repairs.
36. Place the Air Fryer on a flat, heat-resistant surface.
37. Do not block air outlets or inlets; maintain adequate space around the appliance.
38. Always use the frying basket handle to open the drawer.

39. After air frying, place the frying basket drawer on a flat, heat-resistant surface.

40. Avoid overfilling the frying basket to prevent damage and injury.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

Power Cord Instructions:

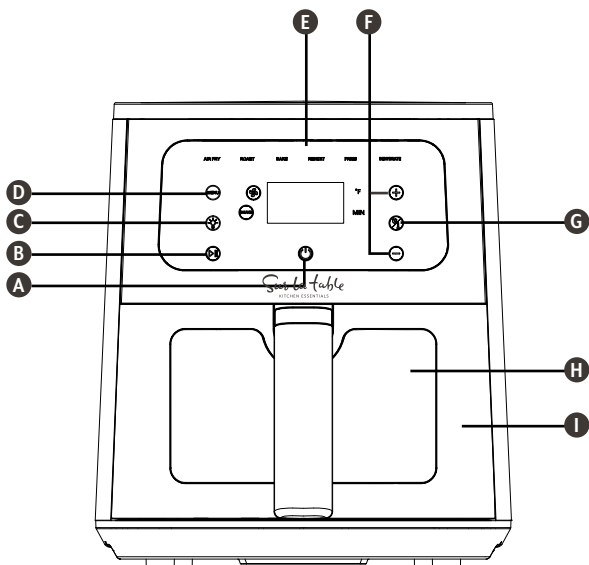
1. A short power-supply cord is provided to reduce the risk of becoming entangled or tripping over a longer cord.
2. You may use an extension cord but ensure careful handling.
3. When using an extension cord, ensure that its electrical rating matches or exceeds that of the appliance. Also, position the extension cord in a way that prevents it from hanging over surfaces where it can be accessed by children or tripped over accidentally.

POLARIZED PLUG



This appliance is equipped with a polarized plug (one blade wider than the other). To minimize the risk of electric shock, the plug is designed to fit into a polarized outlet in a specific orientation. If the plug cannot be inserted fully into the outlet, try reversing the plug. If it still doesn't fit, consult a qualified electrician. Do not attempt to modify the plug in any way.

WHAT'S IN THE BOX

- | | |
|--------------------------------|-----------------------------------|
| A POWER BUTTON | F ADJUSTABLE CONTROLS |
| B START/PAUSE BUTTON | G TIME/TEMP CONTROL BUTTON |
| C INTERNAL LIGHT BUTTON | H SEE-THROUGH WINDOW |
| D MENU BUTTON | I AIR FRYER BASKET |
| E TOUCHSCREEN CONTROL | |







Touchscreen Control:

1. Plug unit onto a wall electric outlet. The Power  Button will illuminate.
2. Securely insert and lock the frying basket drawer and frying basket into the Digital Air Fryer housing.
3. The appliance defaults to the Air Fry function, indicated by the “AIR FRY” icon. The digital display will alternate showing the temperature as 360°F and the time as 15:00 minutes.
4. Press the START (ICON) button to start air frying for 18 minutes at 400°F.
5. To turn off the Digital Air Fryer, press and hold the POWER  button until the display shows the word ‘OFF’ blinking. The unit will turn off after a few seconds and beep five times.

Time/Temperature Control Button:

Press the Time/Temperature Control button to select the desired function. The display will blink to indicate the selected control: the time will blink when Time Control is selected, and the temperature will blink when Temperature Control is selected.

Adjust the cooking time in minutes using the  and  buttons. This allows you to increase or decrease the cooking time one minute at a time. Holding the button down will rapidly change the time. The time control range is from 1 to 60 minutes for Air Fry, Roast, Broil, Bake, and Reheat functions, and from 1 to 120 minutes for the Warm function.

Adjust the temperature using the up  and down  buttons. This allows you to increase or decrease the cooking temperature in 10°F intervals. Holding the button down will rapidly change the temperature. The temperature control range is from 160°F to 400°F.

Digital Display:

This display will show the current temperature and the remaining cooking time.

Internal Light & See-Through Window:

The internal light and see-through window allow you to monitor the cooking process at any time without removing the basket or interrupting the cooking.

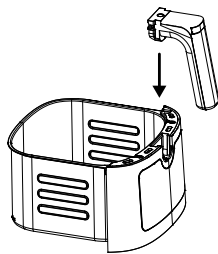
Adjustable Control (Temperature and Timer):

Function	Time (Min)		Temperature (°F)		Shake Reminder
	Default	Range	Default	Range	
Air Fry	18	1-60	400	160-400	Shake
Roast	10	1-60	400	160-400	Shake
Bake	40	1-60	375	160-400	Shake
Reheat	10	1-60	320	160-400	Shake
Dehydrate	15	1-60	360	160-400	Shake
Fries	120	1-120	180	120-180	None

IMPORTANT! Depending on the thickness and/or density of the food, it may be necessary to use a meat thermometer to check the cooking progress after the preset time has expired. If more time is needed, cook in short intervals until the food is fully cooked.

BEFORE YOUR FIRST USE

1. Remove all packing materials and labels from the inside and outside of the Digital Air Fryer. Ensure there is no packaging underneath or around the frying basket.
2. Your Digital Air Fryer is shipped with the frying basket locked inside the air fryer body. Firmly grasp the frying basket handle to open it and place the basket on a dry, flat, and stable surface.
3. Remove the handle from polyfoam and insert the handle into the basket.
4. Wash the frying basket and crisping tray in hot, soapy water.
5. DO NOT IMMERSE THE AIR FRYER BODY IN WATER. Wipe the Digital Air Fryer housing with a damp cloth. Dry all parts thoroughly.
6. To ensure the crisping tray fits snugly into the frying basket drawer, there are three rubber tips attached to the sides of the tray. Before using, check to make sure all three rubber tips are in place. If they become separated from the tray, simply slide them onto the tabs as shown.





NOTE: During the first use, the Digital Air Fryer may emit a slight odor. This is normal and will not affect the flavor or air frying process.

OPERATING INSTRUCTIONS

IMPORTANT! The maximum food capacity recommended for this air frying basket is 4.4 lbs. The air frying basket will accommodate up to an 8.5 x 2 ¾ inch deep bake or pie pan.



WARNING! This Digital Air Fryer should not be used to boil water.

WARNING! This Digital Air Fryer should never be used to deep fry foods.



1. Place the Digital Air Fryer on a dry, flat, and heat-resistant surface, close to a wall outlet.
2. Firmly grasp the frying basket handle to open it, then remove it from the unit and place it on a flat, clean, and heat resistant surface.
3. Place the crisping tray into the base of the frying basket.
4. Insert the assembled frying basket into the Digital Air Fryer. Always make sure the frying basket is fully closed.
5. Plug the unit into a wall outlet. The unit will beep, the POWER  button will illuminate on the control panel.
6. To start, press the POWER  button.
7. The touchscreen control panel will light up.
8. The default function is Air Fry, and the default TIME and TEMP of 15:00 minutes and 360°F will alternate on the digital display.

NOTE: If no button is pressed, the Digital Air Fryer will remain in standby mode.




Manual Operation:

1. Adjust the cooking time in minutes using the  and  buttons. This allows you to increase or decrease the cooking time one minute at a time. Holding the button down will rapidly change the time. The time control range is from 1 to 60 minutes for Air Fry, Roast, Broil, Bake, and Reheat functions and from 1 to 120 minutes for the Warm function.

NOTE: The timer can also be adjusted while the unit is in use.






2. Adjust the temperature using the  and  buttons. This allows you to increase or decrease the cooking temperature in 10°F intervals. Holding the button down will rapidly change the temperature. The temperature control range is from 160°F to 400°F.

NOTE: The temperature can also be adjusted while the unit is in use.

3. When the desired time and temperature appear on the digital display, press the START  button to turn the Digital Air Fryer on. The preset time will begin to count down, and the temperature and remaining time will alternate on the digital display.
IMPORTANT: If no button is pressed, the Digital Air Fryer will remain in standby mode.
4. To turn the Digital Air Fryer OFF at any time, or to reset the time, simply press the POWER  button.
NOTE: To stop air frying immediately, pull the frying basket out of the unit at any time. When the basket is placed back in its position, air frying will resume.
5. To turn off the Digital Air Fryer, press and hold the POWER  button until the display shows the word 'OFF' blinking. The unit will turn off after a few seconds and beep five times.

6 Preset Functions:

(Air Fry, Roast, Bake, Reheat, Dehydrate, Fries)

1. To use the preset functions, simply press the menu button until the desired function starts blinking on the display.
2. Press the START  button to turn the Digital Air Fryer on.
NOTE: The quantity, density, and weight of the food will alter the total cooking time necessary. Remember, frying smaller batches will result in shorter cooking times and higher food quality.
IMPORTANT: Always check the food halfway through the cooking time to determine the final cook time and temperature.
3. To adjust the air frying time during operation, press up  or down  to increase or decrease the time in 1-minute increments, up to 60 minutes (up to 120 minutes for the warm function). Press up  or down  to adjust the temperature in 10-degree increments.
4. When the set time is halfway through, the flip indicator light will turn on, and the unit will beep three times. Pull out the drawer, flip the food, and the flip indicator light will turn off.
5. When the selected cooking process is completed, the unit will beep three times to indicate that the cooking is done. After a few seconds, the display will show 'OFF,' the unit will beep five times, and then automatically turn off.

Air Frying Techniques:

1. Please consult the Air Frying Chart and/or follow package directions for suggested time and temperature.
2. Always pat food dry before cooking to encourage browning and avoid excess smoke.
3. To ensure even cooking and browning, ALWAYS open the basket drawer halfway through the cooking time and check, turn, or shake foods in the frying basket. Some recipes may require brushing or spraying oil halfway through cooking. Adjust time or temperature if needed.
CAUTION: Always use oven mitts when handling the hot air fryer basket.
CAUTION: Make sure the clear basket lock is in the locked position when shaking foods for the Digital Air Fryer. To avoid injury or damage to property, do not press the basket release button while shaking the frying basket.
CAUTION: Hot oil can collect at the base of the drawer. To avoid the risk of burns or injury, or to prevent oil from contaminating air-fried foods, always unlock and remove the frying basket from the drawer before emptying. NEVER turn the drawer upside down with the frying basket attached.
4. Allow cooked foods to rest for 5 to 10 minutes. Remove the drawer from the machine and place it on a flat, heat-resistant surface. Then remove the frying basket from the drawer.
5. Shake air-fried foods onto a serving area. Promptly return the frying basket to the drawer and lock it into place. Continue air frying subsequent batches, if any.
6. To minimize excess smoke when cooking naturally high-fat foods, such as bacon, chicken wings, or sausages, it may be necessary to empty fat from the frying basket drawer between batches.
7. For crispier results, air fry small batches of freshly breaded foods. Increase the surface area by cutting food into smaller pieces. Press the breading onto the food to help it adhere. Refrigerate breaded foods for at least 30 minutes before frying.

8. Arrange breaded food in the frying basket so that the food is not touching to allow airflow on all surfaces.
9. Spray oils work best. They distribute oil evenly, and less oil is needed. Canola, olive, avocado, coconut, or vegetable oil work well.
10. Unplug the Digital Air Fryer when not in use.

AIR FRYING CHART

WARNING! Times are estimated and based on average sizes and weights. Always use a meat thermometer to ensure that meat, poultry and fish are cooked thoroughly before serving.

NOTE: Frying smaller batches will result in shorter cooking times and better results. Adjust air frying temperatures and times as needed according to your preference.

NOTE: For browned and crispy results, you may lightly spray oil on the foods before air frying

Food	Temp (°F)	Air frying time	Actions
Root Vegetables	370	15-20 minutes	Toss with oil, shake 3x
Asparagus	370	7-9 minutes	Spray with oil, shake 2x
Green Beans, Sugar Snap Peas	370	7-9 minutes	Spray with oil, shake 1x
Broccoli	370	5-7 minutes	Spray with oil, shake 3x
Brussels, Sprouts, Halved	370	8-10 minutes	Spray with oil, shake 2x
Butternut Squash, Seeded	370	15 minutes	Spray with oil, shake 3x
Fennel, Fresh And Chopped	370	7-9 minutes	Spray with oil, shake 2x
Fried Sweet Potato Fries	400	13-15 minutes	Spray with oil, shake 3x
French Fries, Idaho Potatoes 2-3	400	12 minutes	Spray with oil, shake 3x
Meat, Roast, Chops	360	25 minutes	Rub or spray with oil, add seasoning, turn over and test for doneness
Ribeye Steaks	400	Preheat + 6 minutes	Low
Hamburgers	350	Preheat + 3-6 minutes	Spray with oil, add seasoning, turn over and test for doneness
Chicken Wings	360	20 minutes	Spray with oil, shake 2x. test for doneness
Chicken Tenders/Fingers, Boneless	360	18-20 minutes	Spray with oil, shake 1x
Chicken Pieces, BonE IN	360	20-30 minutes	Spray with oil, turn over, test for doneness

Fish Filet (Fresh, Thawed, Battered)	400	10 minutes	Spray with oil, turn over, test for doneness
Shrimp (Thawed, Battered)	320	8 minutes	Spray with oil, turn over, test for doneness

USER MAINTENANCE

This appliance requires minimal maintenance and contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

CARE & CLEANING

WARNING: Allow the Air Fryer to fully cool before cleaning.

1. Unplug the Air Fryer. Remove the frying basket. Ensure the frying basket and crisping tray have cooled completely before cleaning. Use the center hole of the crisping tray to lift it up and out of the frying basket.
2. Wash the frying basket and crisping tray in hot, soapy water. Avoid using metal kitchen utensils or abrasive cleansers, as they may damage the nonstick coating.
3. The frying basket and crisping tray are dishwasher safe. For best results, place them in the top rack of your dishwasher.
4. Wipe the air fryer body with a soft, non-abrasive damp cloth to clean.

STORING INSTRUCTIONS

1. Ensure the Digital Air Fryer is unplugged, and all parts are clean and dry before storing.
2. Never store the Digital Air Fryer while it is hot or wet.
3. Lock the frying basket into the drawer and store it inside the Digital Air Fryer body.
4. Store the Digital Air Fryer in its box or in a clean, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The air fryer does not work	<ul style="list-style-type: none">• The air fryer is not plugged in.• The air fryer has turned itself off	<ul style="list-style-type: none">• Plug cord into the wall outlet.• To begin, press the red power button.• Make sure the frying basket/drawer is assembled correctly and fully inserted into the air fryer body.
Food not cooked	<ul style="list-style-type: none">• The frying basket is overloaded.	<ul style="list-style-type: none">• Fry smaller batches of food.• Shake foods 2x or 3x during the cooking process.• Increase temp.• Increase air fry time.
Food is not fried evenly	<ul style="list-style-type: none">• The frying basket is overloaded.	<ul style="list-style-type: none">• Fry smaller batches of food.• Apply a light, even coat of spray oil to food before frying• Shake foods 2x or 3x during the cooking process.• Fry smaller batches of food.
Frying basket/ drawer won't slide into the air fryer housing properly	<ul style="list-style-type: none">• The frying basket is overloaded.	<ul style="list-style-type: none">• Fry smaller batches of food.• Air fryer will not turn on until the frying basket/drawer is assembled correctly and fully inserted into the fryer body
White smoke coming from the air fryer	<ul style="list-style-type: none">• Fryer is overloaded with oil.• The frying basket and drawer have not been cleaned.	<ul style="list-style-type: none">• When frying heavily oily foods, such as bacon, it may be necessary to clean the frying basket drawer more frequently.• Clean frying basket and drawer• After each use.
Fresh fries are not fried evenly	<ul style="list-style-type: none">• The frying basket is overloaded.	<ul style="list-style-type: none">• Soak, rinse and fully dry potatoes before frying.• Use fresh, firm potatoes.
Fries are not crispy	<ul style="list-style-type: none">• Raw fries have too much water.	<ul style="list-style-type: none">• Use a clean kitchen towel to wrap and dry potato sticks thoroughly before adding oil.• Cut potato sticks smaller.• Shake and spray potatoes frequently.




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4.2 QT DIGITAL AIR FRYER

MODEL SE-1712

1 YEAR LIMITED WARRANTY

<p><i>Sur la table</i> KITCHEN ESSENTIALS</p> <p>4.2QT Digital Air Fryer Model: SE-1712 120V~ 60Hz 1500W</p> <p>CONFORMS TO UL STD. 1026 CERTIFIED TO CSA STD.C22.2 NO.60335-1&-2-9</p> <p>Mon Chateau LLC</p>	 <p>Intertek 5017434</p> <p>MADE IN CHINA</p>
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