

Sur la table
KITCHEN ESSENTIALS

3.8 QT DIGITAL AIR FRYER

USER MANUAL



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

www.mcappliances.us

MODEL SE-1716

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

Congratulations! You now own a 3.8 Qt Digital Air Fryer with easy digital preset controls for Air Fry, Roast, Bake, Reheat, Fries, Chicken, Meat, and Veggies to make every cooking experience a breeze in the kitchen.

Create chef quality meals without the extra calories and messy cleanups. It's the healthier choice on how to prepare your favorite crispy foods and delicious dishes for the entire family.

Please read the manual carefully before use and keep this manual for easy reference.

Enjoy!

Sur la table
KITCHEN ESSENTIALS

© 2024 Sur La Table. All Rights Reserved.

Products mentioned herein are for identification purposes only and may be registered trademarks of their respective companies. All brand names, trademarks or registered trademarks are the property of their respective owners.

This manual is only applicable to SE-1716. All the contents in this manual are for reference only during the user's use and maintenance. The pictures are for reference only. All the contents in the manual have been carefully checked. If there are any printing errors or misunderstandings in the contents, the company reserves the right to interpret.

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 inside the unit only the its own 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

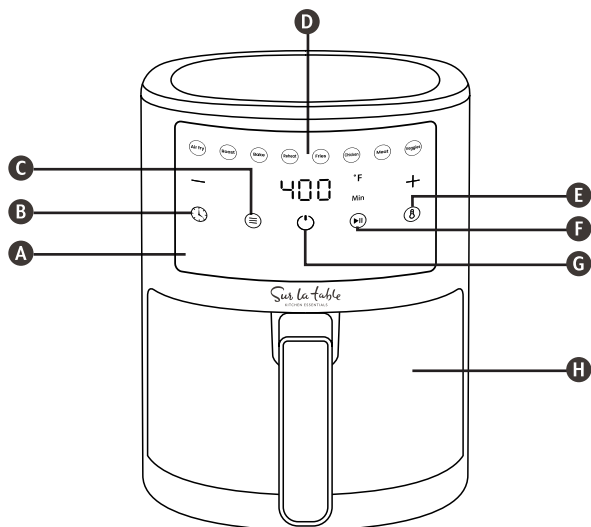
HOUSEHOLD USE ONLY

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.

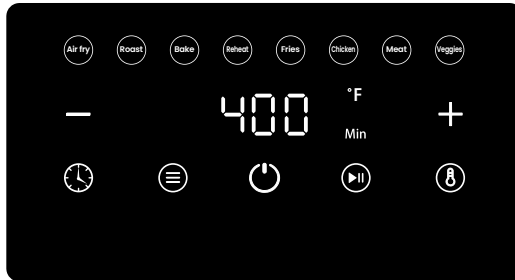
DESCRIPTION OF THE APPLIANCE

- A** TOUCHSCREEN CONTROL PANEL
- B** TIME CONTROL BUTTON
- C** ADJUSTABLE CONTROLS
- D** PRESET FUNCTIONS
- E** TEMPERATURE CONTROL BUTTON
- F** START/PAUSE BUTTON
- G** POWER BUTTON
- H** AIR FRYER BASKET




Touchscreen Control:


1. After securely locking the frying basket drawer and frying basket into the Digital Air Fryer housing, the red  button will illuminate.
2. The appliance defaults to the Air Fry function, indicated by the  icon. The digital display will alternate showing the temperature as 400°F and the time as 20:00 minutes.
3. Press the START  button to commence air frying for 20 minutes at 400°F.
4. To turn off the Digital Air Fryer, press the POWER  button.



Time Control Button:

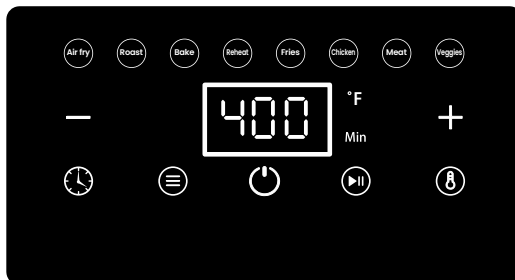
Select the Time Control  and adjust the cooking time in minutes using the + and - symbols. This allows you to increase or decrease the cooking time one minute at a time. Holding the button down will rapidly change the time.

Temperature Control Button:

Select the temperature control  and adjust the temperature using the + and - symbols. This allows you to increase or decrease the cooking temperature in 5°F intervals. Holding the button down will rapidly change the temperature. The temperature control range is from 175°F to 450°F.

Digital Display:

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



Adjustable Control (Temperature and Time):

| Function Name | Time(min) | | Temperature(°F) | | ShakeReminder |
|---------------|-----------|-------|-----------------|---------|---------------|
| | Default | Range | Default | Range | |
| AirFry | 20 | 1-60 | 400 | 170-400 | 2/3 |
| Roast | 18 | 1-60 | 400 | 170-400 | 2/3 |
| Bake | 15 | 1-60 | 300 | 170-400 | no |
| Reheat | 3 | 1-60 | 400 | 170-400 | 2/3 |
| Fries | 20 | 1-60 | 360 | 170-400 | 2/3 |
| Chicken | 22 | 1-60 | 360 | 170-400 | 2/3 |
| Meat | 15 | 1-60 | 400 | 170-400 | 2/3 |
| Veggies | 10 | 1-60 | 300 | 170-400 | 2/3 |

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. Wash the frying basket and crisping tray in hot, soapy water.
4. **DO NOT IMMERSER THE AIR FRYER BODY IN WATER.** Wipe the Digital Air Fryer housing with a damp cloth. Dry all parts thoroughly.
5. To ensure the crisping tray fits snugly into the frying basket drawer, there are four rubber tips attached to the sides of the tray. Before using, check to make sure all eight 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, and the red POWER  button will illuminate on the control panel.
6. To start, press the red POWER  button.
7. The touchscreen control panel will light up, and the POWER  button will turn white.
8. The default function is Air Fry, and the default TIME and TEMP of 20:00 minutes and 400°F will alternate on the digital display.

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


Manual Operation:

1. To adjust the default air frying time, select the time control button , then press (+) or (-) to increase or decrease the time in 1-minute increments, from 1 to 60 minutes.

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

2. To adjust the default air frying temperature, select the temperature control button , then press (+) or (-) to adjust the default temperature (400°F) from 175°F to 400°F in 5-degree increments.

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 white 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. When the remaining time reaches 00:00, it will blink "End", and three beeps will sound as the Digital Air Fryer automatically turns off.

8 Preset Functions: (Air Fry, Roast, Bake, Reheat, Fries, Chicken, Meat, Veggies)

1. To use the preset functions, simply press the desired button.
2. When the desired button is illuminated, 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 (+) or (-) to increase or decrease the time in 1-minute increments, up to 60 minutes. Press (+) or (-) to adjust the temperature in 5-degree increments.

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.
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 |
| Preheat + 10 Minutes | 450 | 6 | Low |
| Preheat + 14 Minutes | Rub or spray with oil, add seasoning, turn over and test for doneness, rest 15 min – check at 12 minutes, rest 15 min | | |
| 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 crisping tray into the frying basket 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. |
| 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. |

Sur la table

KITCHEN ESSENTIALS

3 .8 QT DIGITAL AIR FRYER

MODEL SE-1716

1 YEAR LIMITED WARRANTY

Customer Service:

(877) 246-0990

ApplianceSupport@monchateau.us