

Uputstvo za upotrebu (EN)

SENCOR friteza SFR 3130BK

SENCOR



Tehnoteka je online destinacija za upoređivanje cena i karakteristika bele tehnike, potrošačke elektronike i IT uređaja kod trgovinskih lanaca i internet prodavnica u Srbiji. Naša stranica vam omogućava da istražite najnovije informacije, detaljne karakteristike i konkurentne cene proizvoda.

Posetite nas i uživajte u ekskluzivnom iskustvu pametne kupovine klikom na link:

<https://tehnoteka.rs/p/sencor-friteza-sfr-3130bk-akcija-cena/>

SENCOR®

SFR 3130BK



AIR FRYER

Translation of the original manual

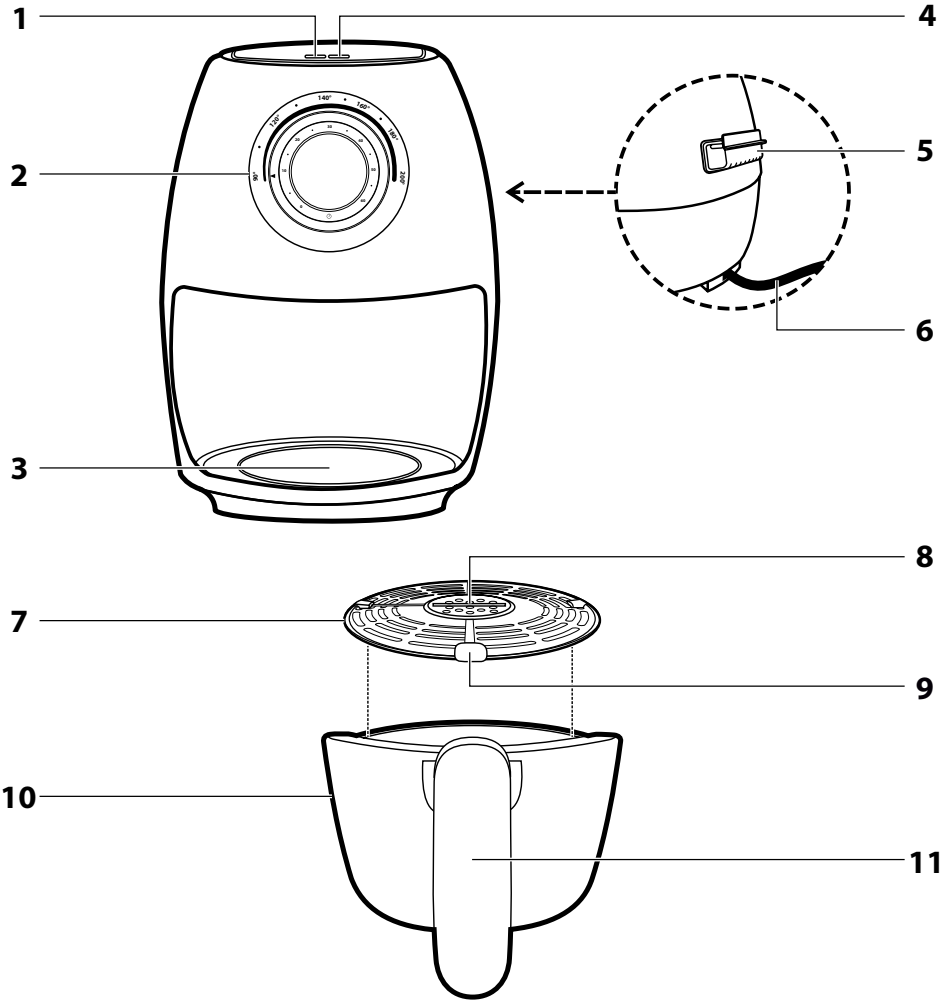


SENCOR®

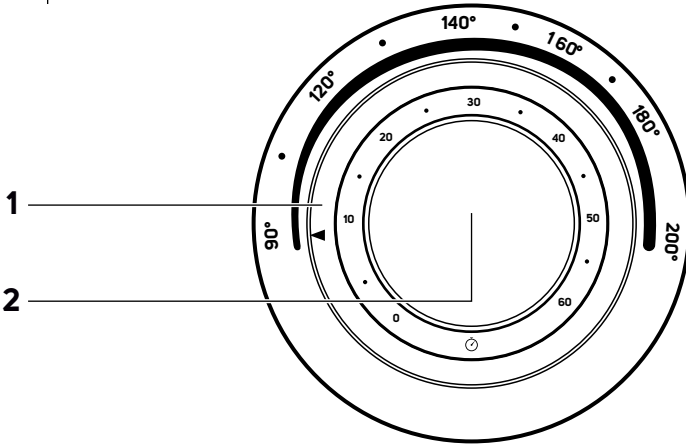
SFR 3130BK



A



B



Important safety instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

General warnings

- This appliance must not be used by children 0 to 8 years of age. This appliance may be used by children 8 years old and older when under continuous supervision. This appliance may be used by persons with physical, sensory or mental impairments or by persons with insufficient experience and knowledge, if they are properly supervised or have been informed about how to use the appliance 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 a 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.
- Do not connect and disconnect the 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 moisture.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.
- 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.
- To avoid the danger of injury by electrical shock, 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 air fryer unit, the power cord or the power plug in water or any other liquid.
- Always turn off the appliance and disconnect it from the power socket when you have finished using it.

Correct use of the appliance

- 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.



Attention: Using non-original accessories may result in a dangerous situation arising.

- Do not use the appliance for indoor heating purposes!
- Always turn off and disconnect the appliance from the mains power socket when not using it, when leaving it without supervision, before cleaning, maintenance or moving it. Never move the appliance during operation.
- Do not use the appliance when it is not functioning correctly or after it has fallen on the floor, been submerged in water or is damaged in any other way. Hand it over to an authorised service centre for inspection or repair.
- Do not turn on the appliance without the frying basket being filled with food.
- Do not place any items into the frying area except for the frying basket.
- It is forbidden to modify the surface of the appliance in any way, e.g. using self-adhesive wallpaper, foil, etc.

Installation location of the appliance

- Only use the appliance on an even, dry, clean, stable surface and heat resistant surface.
- Do not use the appliance near flammable materials such as curtains, kitchen towels, etc.
- Do not place the appliance on the edge of a table, on a drainboard, on unstable, inclining or uneven surfaces, on an electric or gas stove and other sources of heat, or in their vicinity.
- The appliance must be located in a stable position with the handles positioned in such a way as to prevent spilling hot foods.
- 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.

Safety during use

- Always insert the ingredients that you wish to fry into the frying basket so that they do not come into contact with the heating elements.
- Never place baking parchment paper, aluminium foil or similar materials on the heating elements inside the frying area.
- Never fill the frying basket with oil or any other liquid as this presents a fire hazard.
- The appliance must not be left without supervision when it is in operation.
- The frying basket, the removable grate and parts inside the fryer heat up and become extremely hot during use. When handling them, be exceptionally careful.
- 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 the hot frying basket.
- During operation there needs to be sufficient area for air circulation above the appliance and around it. Do not cover the appliance or block its vent/s.
- Make sure that the steam exhaust outlet does not point towards heat sensitive materials or you or other people. Hot steam may cause serious scalding.
- While frying, do not touch places where hot steam is being emitted as this may cause burns or scalding.
- In the event that during use, you slide the frying basket out to inspect or stir the ingredients, never place your hands into the internal area of the fryer.
- Avoid contact with hot steam, which is released from the vents while the appliance is running.
- Make sure that no water or any other liquid splashes on the power plug or the power socket, and that the hot steam emitted from the appliance is also kept away. If this, nevertheless, occurs, disengage the circuit breaker of the power socket and then carefully dry the power socket and the power plug before further use.

Handling the appliance and its parts

- 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 frying basket when it is filled with hot food.
- Do not place the hot frying basket on heat sensitive surfaces.

Safety during maintenance

- Allow the appliance to always fully cool down before cleaning it.
- Regularly clean the appliance after each use according to the instructions in chapter Maintenance and cleaning. Do not perform any maintenance on the appliance apart from the maintenance procedure described in chapter Maintenance and cleaning.
- The outer body of the appliance is not intended to be washed in a dishwasher.
- Never wash the appliance under running water or submerge it in water or another liquid.

EN Air fryer

User's manual

- 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.
- 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.
- Carefully unpack the appliance and take care not to throw away any part of the packaging before you find all the parts of the appliance.

DESCRIPTION OF THE APPLIANCE

A1 Operation indicator	A8 Grate handle Enables easy removal of the grate from the frying basket.
A2 Control panel	A9 Silicone guard
A3 Heating element	A10 Frying basket
A4 Power indicator	A11 Frying basket handle It is heat-resistant and prevents any burns and enables the handling of the hot frying basket during operation without the need for protective gloves
A5 Hot air outlet	
A6 Power cord	
A7 Removable grate 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 Temperature control knob in the range 90-200 °C	B2 Time control knob in the range 0-60 minutes
---	---

INTENDED USE OF THE AIR FRYER

- 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 using it for the first time, wash the frying basket and the removable grate using a hot detergent solution. Then rinse all these parts with clean water and dry them thoroughly with a fine wiping cloth. These described parts can also be washed in a dishwasher.
- Also clean out the inner and outer parts of the air fryer unit using a lightly dampened wiping cloth and then wipe it dry.



Attention:

Do not rinse the fryer or its power cord under water or submerge it in water. The air fryer unit is not intended to be washed in a dishwasher.

OPERATION

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 fryer, always point the its basket handle so that nobody can graze against it and pull the fryer down.



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.

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. To achieve optimal results, when putting ingredients into the fryer, adhere to the minimum and maximum food amounts indicated in the table below.



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. When inserting food, do not exceed the MAX. mark.

- 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.



Note:

If the fryer is very cold or if certain types of food require it, it is possible to preheat the fryer without food in the basket. Proceed according to the chapter PREHEATING.

Recommended cooking time and food amounts

Food	Amount min-max	Frying time (min)	Temperature (°C)	Note
Frozen French fries, thin	350–450 g	16–20	200	Shake twice
Frozen French fries, thick	350–500 g	18–22	200	Shake twice
Frozen fish fingers	20 pcs	7	200	Turn over
Homemade French fries	350–500 g	20–25	200	Rinse with cold water, dry, mix with 1 tablespoon of oil, season with salt or spices. During the frying process, shake or turn over.
Cheese sticks	20 pcs	7	200	Turn over
Chicken pieces	20 pcs	10	200	Turn over
Chicken breasts (thick, approx. 240 g each)	3 pcs	25-30	190	Brush on oil, season with salt and required spices. Turn over
Chicken wings	12 pcs	18-20	200	Season with salt.
Chicken thighs (approx. 150 g each)	5 pcs	16-18	180	Season with salt and required spices.
Meat, bone-in (approx. 220 g)	2 pcs	12	200	Season with salt and required spices.
Meat, boneless (approx. 90 g)	4 pcs	15	200	Season with salt and required spices.
Steak (medium)	450 g	12	200	Season with salt and required spices.
Hamburger (about 120 g)	2 pcs	12	190	Turn over
Salmon (thickness 25 mm, 135 g)	3 pcs	10	200	Brush oil on to skin and place skin side down on the tray. Season with salt and use the required spices.
Bacon	4 pcs	6 (rigid) 8 (crispy)	200	Turn over
Prawns (large)	900 g	12	200	Dry them, mix with 1/2 tablespoon of oil, season with salt and required spices, turn over frequently



Note:

The times indicated in the table are only indicative in nature and may differ depending on the size and amount of food, and your personal taste.

Cake dough for muffins, etc. must first be placed into an appropriate baking pan that will sit on to the removable base of the frying basket.

Turning on

- Connect the power cord plug to a power socket. The power indicator **A2** will start flashing.

Setting the temperature and time



Note:

Information about the appropriate temperature and time is available in the table "Recommended cooking time and food amounts" or also on the food label.

- Turn the temperature control knob **B1** to set the temperature in the range 90-200 °C.
- Turn the time control knob **B2** to set the frying time in the range 0-60 minute. When the time is set, the air fryer will start ticking, meaning that time is being counted down.
- When both the temperature and the time are set, the operation indicator **A1** will be lit and frying will start.



Note:

When air frying food with a greater fat content, then it is possible that more steam will be emitted from the air fryer. This is normal and does not constitute a fault.

Preheating

- If the fryer is cold or if any foods require it, it is possible to preheat the fryer without food in the basket. To do this, set the time to 3 minutes and set the temperature to 200 °C.
- After preheating, carefully slide out the frying basket and place it on a heat resistant material. Be especially careful not to touch the hot surface of the basket. Fill the basket with food and slide it back into the fryer.

Stirring or turning food during the air frying process

- It is appropriate to stir or turn over certain types of food during the air frying process. In such a case, slide the frying basket out of the air fryer and place it on a heat resistant material. Be especially careful not to touch the hot surface of the basket or to scald yourself on the hot steam that is released from the food.



Note:

When the frying basket is taken out during operation, both indicators will turn off, air frying will stop, but the timer switch will continue counting down the time. When the frying basket is inserted back in, both indicators will light up and air frying will continue. We recommend returning the basket into the fryer as quickly as possible to prevent a large drop in temperature in the frying area.

- Stir the food in the basket with either a suitable wooden spoon or carefully shake the basket from side to side. If you wish to just flip food over, use a silicone or wooden spatula or tongs.
- Insert the basket back into the fryer.

Changing time or temperature during air frying

- If you need to change the time or frying temperature while air frying, simply turn the temperature and/or time control knob to the new setting.

Stopping air frying prematurely

- To stop the appliance prematurely, set the time control knob **B2** to position 0.

Finishing frying

- At the end of the set time a sound is made and frying will turn off automatically.

- Slide the frying basket out of the air fryer and place it on heat resistant material. 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.
- Empty the contents of the basket on to a suitable plate or bowl. Silicone or wooden kitchen utensils may also be used for removing food from the basket. To prevent scratching the non-stick surface of the basket, we do not recommend using metal kitchen utensils.



Warning:

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

- When you have finished using it, disconnect the air fryer from the power socket, allow it, the basket and the grate to cool down, and clean everything out according to the instructions contained in the chapter CLEANING AND MAINTENANCE.

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 tray.
- Remove excess ice from frozen foods.
- When layering the food, it is appropriate to fill the frying basket only half way and 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.
- This air fryer can also be used for heating up food, including pizza. If you wish only to heat up food, set the temperature to 150 °C for up to 10 minutes.

CLEANING AND MAINTENANCE



Attention:

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 outer parts of the air fryer, its insides, the basket and the removable grate, never use chemicals, dishwashing abrasive wool, steel wool or cleaning products with abrasive components.

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.



- We recommend cleaning the inside of the fryer with the heating element, frying basket and removable grate immediately after they have cooled down, before the food remains dry on. These are harder to remove later.

Air fryer

- Clean the outer surface of the fryer using a soft, damp cloth and then wipe dry. Wipe the power cord using a dry cloth.



Attention:

When cleaning the outer surface of the fryer, ensure that the control panel remains dry.

- First clean the heating element using a soft brush to remove any food remains. Then clean the heating element and the inside area using a sponge dampened in a solution of warm water and neutral kitchen detergent. After applying the kitchen detergent, wipe everything with a lightly damp cloth and then thoroughly wipe everything dry.

Frying basket and removable grate

- 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 trivet 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.

STORAGE

- Before storing it, the air fryer must be completely cool, disconnected from the power supply, clean and dry.
- Insert the grate into the frying basket and slide the basket into the air fryer. Then store the air fryer in a clean, dry and well-ventilated place out of children's reach.



Attention:

Keep the stored air fryer away from extreme temperatures, direct sunlight and excessive humidity and do not store it in an overly dusty environment. Do not place any items on the stored air fryer.

TECHNICAL SPECIFICATIONS

Rated voltage range	220–240 V AC
Rated frequency	50/60 Hz
Rated power input	1,300 W
Volume of the frying pot	3.5 l
Temperature range	90–200 °C
Dimensions (height × width × depth)	195 mm × 215 mm × 364 mm
Weight	3 kg
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.

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.

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 over these appliances 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 electric or electronic appliances, 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.

Ovaj dokument je originalno proizveden i objavljen od strane proizvođača, brenda Sencor, i preuzet je sa njihove zvanične stranice. S obzirom na ovu činjenicu, Tehnoteka ističe da ne preuzima odgovornost za tačnost, celovitost ili pouzdanost informacija, podataka, mišljenja, saveta ili izjava sadržanih u ovom dokumentu.

Napominjemo da Tehnoteka nema ovlašćenje da izvrši bilo kakve izmene ili dopune na ovom dokumentu, stoga nismo odgovorni za eventualne greške, propuste ili netačnosti koje se mogu naći unutar njega. Tehnoteka ne odgovara za štetu nanесenu korisnicima pri upotrebi netačnih podataka. Ukoliko imate dodatna pitanja o proizvodu, ljubazno vas molimo da kontaktirate direktno proizvođača kako biste dobili sve detaljne informacije.

Za najnovije informacije o ceni, dostupnim akcijama i tehničkim karakteristikama proizvoda koji se pominje u ovom dokumentu, molimo posetite našu stranicu klikom na sledeći link:

<https://tehnoteka.rs/p/sencor-friteza-sfr-3130bk-akcija-cena/>