

# SENCOR®

SFR 6550BK

EN

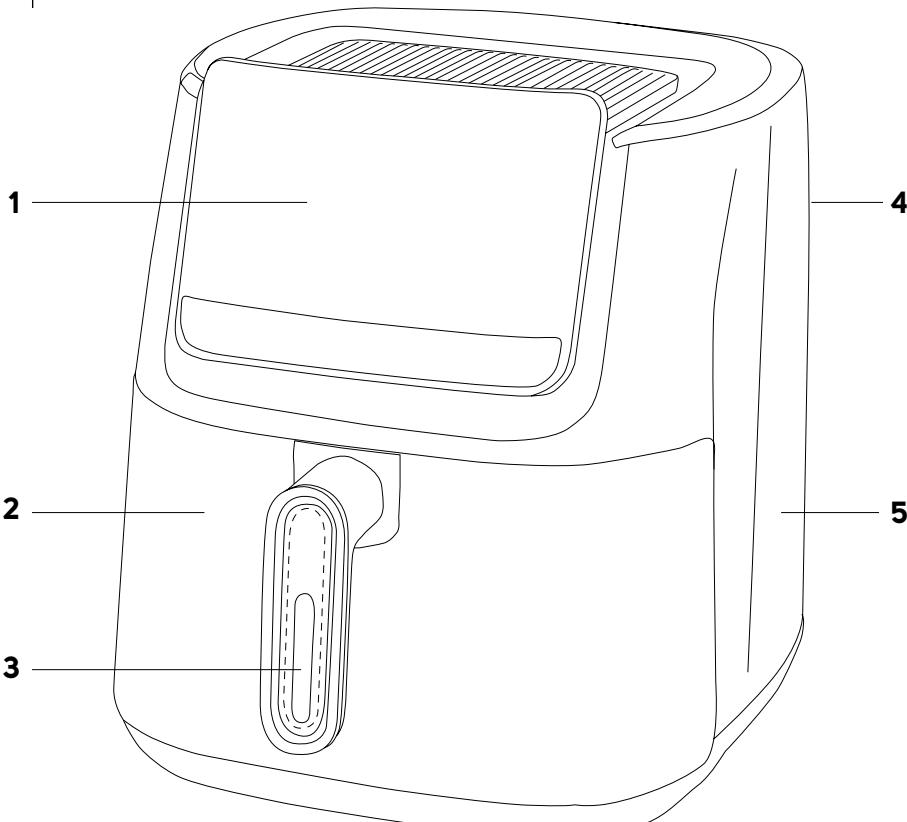
VITA FRYER  
Translation of the original manual



**SENCOR®**

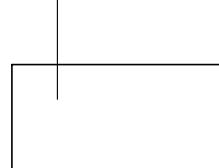
**SFR 6550BK**



**A**

**B**

1



°C

13

2



MIN

12

3



4



5



6



7



8



9



10



11

## **Important Safety Instructions**

### **READ CAREFULLY AND STORE FOR FUTURE USE.**

- 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 of 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.
- Children under 8 years of age must be kept away from the appliance and its power cord.
- If the power cord is damaged, have it replaced in a professional service centre in order to prevent a dangerous situation. It is forbidden to use the appliance with the power cord damaged.
- Do not immerse the appliance, power cord or plug in water or any other liquid.
- Clean surfaces that come into contact with food according to the instructions in this manual.
- This appliance is not designed to be controlled using an external timer switch or a remote control.



## **CAUTION: Hot surface!**

The temperature of accessible surfaces may be higher if the appliance is in operation. The appliance may remain hot even after being switched off.

Before cleaning, maintenance or other manipulation, make sure that the appliance is completely cooled down.

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### **Additional important safety instructions for use of the appliance**

- Before connecting the appliance to the mains socket, make sure that the nominal voltage indicated on the label of the appliance matches the voltage of the socket to which you want to connect the appliance.
- Connect the appliance only to a properly grounded socket. We recommend connecting the appliance to an independent electrical circuit. Do not use extension cords.
- Do not connect the appliance to a mains socket unless it is properly assembled.
- Do not touch the power cord or plug with wet hands.
- This product is designed for household use only. The appliance is also designed for personal use in areas such as:
  - staff kitchenettes in stores, offices and other workplaces;
  - hotel or motel rooms and other living areas;
  - agricultural farms;
  - bed and breakfast establishments.
- Do not use the appliance in an industrial environment or outdoors.
- The appliance is designed for food preparation. Do not use it for any other purposes than those intended.
- Do not place the appliance on windowsills, sink drain trays or unstable surfaces. Always place the appliance on a stable, flat and dry surface.
- Do not place the appliance on or near an electric or gas stove, do not place it in the vicinity of naked fire or appliances that are sources of heat.
- Do not use the appliance near a bathtub, sink, swimming pool or other water source.
- Before using this appliance, check that the drip tray is located in its place.
- During operation, sufficient space for air circulation above and on all sides of the appliance should be provided. Do not use the appliance near flammable materials such as curtains, kitchen towels, etc.
- Always prepare food in the frying container provided.
- Filling the frying container with oil can cause a fire hazard.
- Be especially careful when preparing fatty food to avoid being burnt by spluttering fat.
- Do not touch the anti-stick coating with sharp or metallic objects. This may lead to damage.
- Do not cover the vents while the appliance is in operation.
- Always switch the appliance off and unplug it from the mains socket when left unattended, after use and before cleaning or moving.
- Allow the appliance to fully cool down before moving, cleaning or storing. Use the thermally insulated handle for carrying the appliance.
- Do not use the appliance to support various items.
- When disconnecting the power cord from the socket, always pull the plug, not the cord. Otherwise, damage to the power cord or the socket could occur.
- Make sure the power cord does not hang over the edge of a table and that it is not touching a hot surface.
- Do not use the appliance if it is not working correctly, if it was dropped on the floor, if it is damaged or has been submerged in water.
- 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 performed at an authorised service centre. By tampering with the appliance, you expose yourself to the risk of losing your legal rights regarding faulty performance or warranty for quality.

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### **EXPLANATION OF SYMBOLS PLACED ON THE PRODUCT OR IN THE ACCOMPANYING DOCUMENTATION**



The product meets all the basic requirements of the applicable EU directives.



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste.

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# EN Vita Fryer

## User's Manual

- Thank you for purchasing our SENCOR product; we hope it will serve to your satisfaction.
- Prior to using this appliance, please read the user manual thoroughly, even in cases when you are already familiar with the use of similar types of appliances. Use the appliance only as described in this user manual. Keep the manual for future reference. If you pass the appliance on to another person, ensure that this user manual is included.
- Carefully unpack the appliance and make sure not to discard any part of the packaging material until you have found all its components. It is recommended to keep the original packaging, packing material, receipt and confirmation of the extent of the seller's liability or warranty certificate at least for the duration of the legal right of defective performance or quality guarantee. When transporting the appliance, we recommend packaging it again in the original box provided by the manufacturer.

### DESCRIPTION OF THE APPLIANCE

<b>A1</b> Control display	<b>A4</b> Ventilation holes (located at the back)
<b>A2</b> Frying container with mat	<b>A5</b> Fryer body
<b>A3</b> Handle	

### DESCRIPTION OF THE CONTROL PANEL

<b>B1</b> Numeric display	<b>B7</b> Preset programme selection button 
<b>B2</b> Indoor fan icon 	<b>B8</b> Button to turn on/off and start the fryer 
<b>B3</b> Fryer operation icon 	<b>B9</b> Temperature / frying time setting button 
<b>B4</b> Icons of preset programmes	<b>B10</b>  button
<b>B5</b> Delayed start button 	<b>B11</b>  button
<b>B6</b> Fryer start button 	<b>B12</b> MIN icon (preparation time)
	<b>B13</b> °C icon (temperature)

### BEFORE FIRST USE

- Before first use, remove the appliance and its accessories from the packaging and remove all promotional labels and tags.
- Wipe the outer surface of the fryer with a soft sponge lightly dampened with warm water. Wipe dry using a clean wiping cloth.
- Remove the frying container and mat and wash them in warm water with a little kitchen detergent. Rinse and wipe dry.
- Wipe the inside of the fryer with a soft sponge lightly dampened with warm water. Wipe dry using a clean wiping cloth.
- We recommend running the air fryer empty for approximately 30 minutes at 200 °C. During this time, you may notice a slight amount of smoke or a faint odour. This is a normal occurrence and will disappear with use.

#### Note:

The frying container and mat can be washed in the dishwasher.

### BASIC USE OF THE FRYER

1. Place the fryer on a flat, firm and stable surface well away from the mains socket.
2. Remove the frying container from the fryer. Place the food you wish to cook inside and return the container to the deep fryer.
3. Insert the mains cord plug into a power socket.
4. A short audible warning sounds and the control panel lights up briefly. It then goes out and the fryer switches to standby mode.

5. Turn on the fryer with the  button. The  button will flash and the display will show the temperature "180 °C" and the cooking time "15 min".
6. Select the cooking programme or set the cooking time and temperature manually – more in the next part of the user's manual.
7. Press the  button and the fryer starts. The display shows the set temperature and cooking time and starts the countdown.
8. The cooking time and temperature will be displayed alternately on the numeric display during cooking.
9. During preparation, regularly check the condition of the food being prepared. Some foods will need to be stirred during preparation. Carefully remove the frying container and the fryer operation is interrupted. Mix the food and put the frying container back in. The operation of the fryer will resume.
10. When the set cooking time has elapsed, the countdown will start for 20 seconds and an acoustic warning will sound, the fryer will switch off and switch to standby mode.
11. Check the baking status of the food. If the food is not yet fully cooked, put the frying container back and set the desired temperature and cooking time.
12. If the food is sufficiently cooked, remove it from the frying container using pliers and leave it to drain on a plate lined with a paper kitchen towel.



#### Note:

Do not turn the frying container upside down. The oil that accumulates on the bottom leaks onto the prepared food.

13. If you need to cancel the preparation at any time, press and hold the  button.
14. After use, unplug the power cord from the mains socket.
15. Prior to cleaning, maintenance or other handling, let the fryer cool down.



#### Note:

If you remove the container during preparation, the fryer will turn off. After reinserting the container into the fryer, you will need to switch it on again and select the programme / cooking time and temperature.



#### Warning:

During use, the fryer is warmed up and may reach high temperatures. The fryer remains hot even after use. Mishandling may lead to serious burns. Take extra care while handling. We recommend using kitchen mitts. Always use the available thermally insulated handle.



#### Note:

Never use metal utensils or knives as they may scratch anti-stick coating of the frying container.

### Selecting a Preset Programme

The air fryer is equipped with eight pre-set cooking programmes. Each has a preset temperature and cooking time that can be changed.

1. Turn on the fryer with the  button.
2. Press the  button repeatedly and select one of the preset programmes – more in the table below.
3. If you need to change the temperature, press the  button repeatedly until the temperature and "°C" appear on the numeric display. Use the + / - buttons to change the temperature between 80 and 200 °C.
4. If you need to change the preparation time, repeatedly press the  button until the preparation time and "MIN" appear on the numeric display. Press the + / - buttons to change the cooking time from 1 to 60 minutes.
5. Press the  button to start the fryer.

## Preset Programme Table

Programme	Icon	Default temperature (°C)	Default cooking time (min)
French fries		200	15
Bake		160	40
Chicken strips		200	20
Chicken		200	30
Hotdogs/sausages		180	15
Pizza		180	30
Fish		160	20
Seafood		180	20
Steak		180	20
Bacon		150	15

## Temperature Setting

- Turn on the fryer with the  button. The numeric display will alternate between a default cooking time of 15 minutes and a default temperature of 180°C.
- Repeatedly press the  button until the temperature and "°C" are shown on the numeric display. Use the +/- buttons to change the temperature between 80 and 200 °C.
- Press the  button to start the fryer.

## Setting the Cooking Time

- Turn on the fryer with the  button. The numeric display will alternate between a default cooking time of 15 minutes and a default temperature of 180°C.
- Repeatedly press the  button until the numeric display shows the preparation time and "MIN". Press the + / - buttons to change the cooking time from 1 to 60 minutes.
- Press the  button to start the fryer.



### Note:

You can change the cooking time and temperature even when the fryer is in operation in the same way as described above.

## Delayed Start

- Turn on the fryer with the  button.
- Select one of the preset programmes or set your own temperature and cooking time – see the previous sections of this user's manual.
- Press the  button and the numeric display will show the default delayed start time "0.5H".

- Use the +/- buttons to set the desired delayed start time from 0.5 to 24 hours. With settings ranging from 0.5 to 10 hours, the time is extended by 30 minutes, from 10 to 24 hours, the time is extended by 1 hour.
- To start the fryer, press the  button. The set time will be displayed on the display and the countdown will start. During the countdown, the display will alternately show the delayed start time, preparation time and temperature.
- Once the delayed start time has elapsed, the fryer will start.

## Standby Mode

When set, the fryer will switch to standby mode after 1 minute of inactivity if you do not start it with the  button.

## TIPS AND ADVICE

- Simultaneously prepare food of the same size. Smaller pieces of food usually require a slightly shorter preparation time than larger pieces.
- Adjust the cooking time depending on the amount of food being cooked. A larger amount requires a longer preparation time than a smaller amount.
- Stir the food during preparation (especially smaller pieces). This will achieve an optimal result and an even browning.
- Add a little oil **to the fresh potato chips and fry until crispy.**
- The optimal amount for making crispy chips is 0.5 kg.
- Do not prepare foods with a very high fat content, such as sausages, in hot air fryers.
- Food usually prepared in the oven can also be prepared in the air fryer.
- When preparing dishes from pre-prepared dough, shorten the preparation time.
- When making muffins or biscuits, use a baking tray or baking dish that you put in the frying container.
- The air fryer can also be used to heat food. To heat the food, set the temperature to 150°C with the cooking time of 10 minutes.

## Homemade Fries

- To prepare homemade fries, follow the steps below:
- Peel and slice the potatoes into fries.
- Wash the fries thoroughly and dry them with a paper kitchen towel.
- Put 1 to 2 tablespoons of olive oil in a bowl, add the fries and stir until all the fries are coated with oil.
- Remove the fries from the tray and allow them to drain through the sieve.
- Place the drained fries in the frying container and select the frying programme.

## CLEANING AND MAINTENANCE

Clean the fryer after each use. Before cleaning, the fryer must be switched off, disconnected from the mains socket and completely cooled, including accessories.



### Warning:

To prevent the risk of electric shock, do not submerge the appliance, plug or power cord in water or any other liquid.

## Frying Container

- Remove the mat from the frying container. Wash the frying container and mat in warm water with a little neutral kitchen detergent. Use a soft sponge. Rinse and wipe dry.
- If the food gets toasted, pour in hot water and add kitchen detergent. Leave on for about 10 minutes and then cleanse.
- The frying container and mat can be washed in the dishwasher.

#### **Interior**

- Wipe the interior after removing the frying container with a soft sponge slightly dampened in warm water. Carefully wipe the heating element. Wipe dry using a clean wiping cloth.

#### **Exterior Surface**

- To clean the exterior surface, use dry or slightly dampened cloth. Then thoroughly wipe until dry.



#### **Warning:**

Never use wire cloths, abrasive cleaners, petrol, etc. for cleaning.

#### **Storage**

- If the appliance will not be used for an extended period, unplug it from the power socket, let it cool down, and clean it following the instructions provided above.
- Before storing, ensure that the appliance and all accessories are thoroughly clean and dry.
- Store the appliance in a dry, clean, and well-ventilated place away from extreme temperatures and out of the reach of children or pets.

#### **TECHNICAL SPECIFICATIONS**

Rated voltage range.....	220–240V~
Rated frequency.....	50-60Hz
Rated power input.....	1600W

#### **INSTRUCTIONS AND INFORMATION ON DISPOSAL OF USED PACKAGING MATERIAL**

Dispose of used packaging material at the designated municipal waste disposal site.

#### **DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT**

Used electrical and electronic products must not be disposed of in ordinary municipal waste. To enable the proper disposal and recycling of these products, deliver them to the designated collection points. Alternatively, in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. By properly disposing of this product, you help preserve valuable natural resources and help to prevent potential damage to the environment and human health resulting from improper waste disposal. For more details, contact your local authority or nearest collection point. Fines may be imposed for improper disposal of this type of waste as per national regulations.

#### **For business entities in European Union States**

To dispose of electric or electronic equipment, request the necessary information from your retailer or supplier.

#### **Disposal in other countries outside the European Union**

To dispose of this product elsewhere, request the necessary information on the correct disposal method from local authorities or your retailer.

Changes to text and technical parameters are reserved.