

SUR LA TABLE 13-QUART AIR FRYER OVEN

Quick-Use Guide - Model SLT-1807 | 13 qt / 12.3 L Multifunctional Air Fryer

Capacity	13 qt / 12.3 L	Temperature range	170-400°F
Functions	Air Fry, Rotisserie, Bake, Broil, Reheat, Preheat, Dehydrate	Controls	Digital touchscreen; 16 one-touch presets

INITIAL SETUP

- Place the oven on a stable, level, heat-resistant surface with room for ventilation around the air inlet and rear air outlet.
- Remove packaging. Wash removable food-contact accessories before first use and dry thoroughly.
- Insert the **drip tray on the lowest rail** when using the air fry basket so it can collect oil and residue.

BASIC OPERATION

- Without preheating:** Put food in the appropriate accessory, insert it, select a preset, then adjust time and temperature if needed. Cooking begins automatically after about 5 seconds of inactivity.
- With preheat:** Select the cooking function and settings, press **Preheat**, then wait for 3 beeps and the **ADD FOOD** prompt. Insert food; cooking then begins automatically.
- Use the **Rotation** control only with compatible rotating accessories such as the drum basket, skewers/rack, or rotisserie spit.
- For more even results, avoid overloading. Cook smaller batches when necessary.

COMMON ACCESSORIES

- Air fry basket:** Larger quantities; use with drip tray below.
- Air fry trays/racks:** Crispy snacks, reheating and dehydrating.
- Rotating drum basket:** Foods such as fries that benefit from tumbling.
- Rotisserie stand:** Holds hot rotisserie accessories after cooking; **do not place the stand inside the oven.**

IMPORTANT SAFETY

- Burn hazard:** The appliance and accessories become very hot. Use oven mitts and avoid touching hot surfaces.
- Fire hazard:** Never place a cooking container filled with cooking oil or other hot liquids inside the oven.
- Do not immerse the appliance or electrical parts in water. Unplug before cleaning.
- Keep the air inlet/outlet unobstructed and keep the appliance away from children during use.

CLEANING & CARE

- Unplug and allow the unit to cool before cleaning.
- Wipe the appliance with a soft, slightly damp cloth; dry afterward.
- Avoid corrosive cleaners, wire brushes, abrasive scourers, and sharp metal utensils.
- Remove grease and food residue from accessories to help prevent smoke during later use.

QUICK TROUBLESHOOTING

Won't turn on	Confirm the plug is connected and the outlet works.
Shuts off / overheats	Unplug and allow to cool for at least 30 minutes.
Food undercooked	Use smaller batches and/or increase temperature and continue cooking.
White smoke	Reduce excess oil and clean old grease residue from accessories.
E1 or E2	Thermal sensor fault - contact customer service.

SUPPORT

Customer Service: (877) 246-0990
Email: ApplianceSupport@monchateau.us
Warranty: 1-year limited warranty

Reference: Sur La Table SLT-1807 Owner's Manual / Quick Start Guide. Always follow recipe-specific time/temperature guidance and use care when handling hot accessories.

Unofficial quick-use guide prepared from available product information; not the manufacturer's original manual.