SENCOR®

SFR 1250BK

EN

VITA FRYER

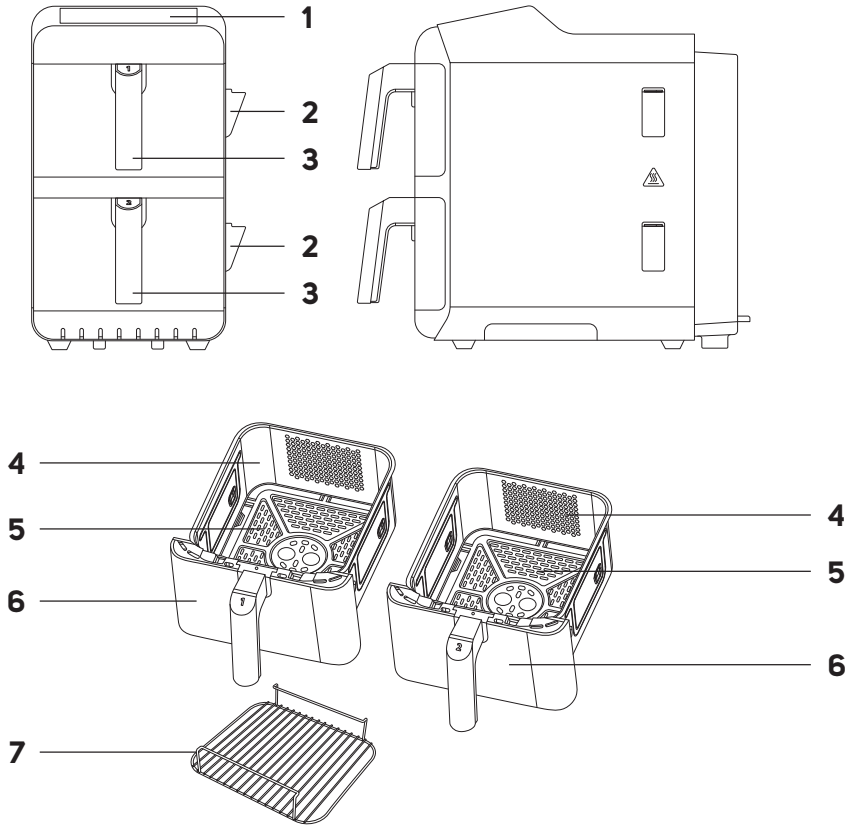
Translation of the original manual

SENCOR®

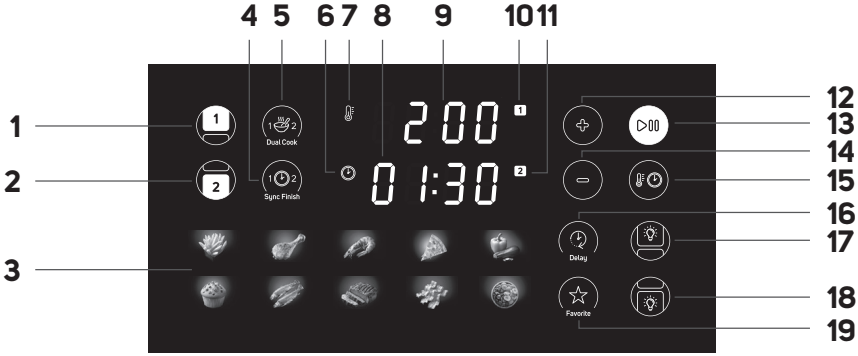
SFR 1250BK



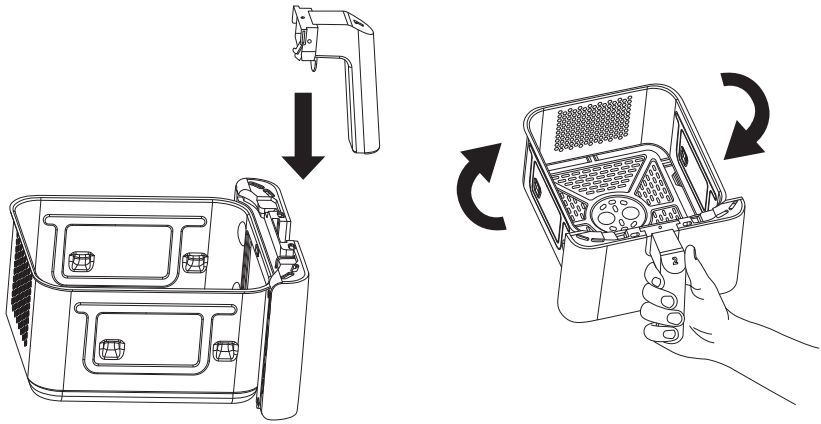
A


1
2
3
2
3
4
5
6
7
4
5
6

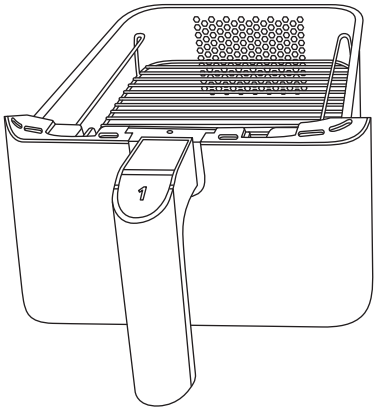
B


4 5 6 7 8 9 10 11
1
2
3
Dual Cook
Sync Finish
200
01:30
Delay
Favorite
12
13
14
15
16
17
18
19

C



D



EN Vita Fryer
User Manual

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 must not be carried out by children unless they are older than 8 years of age and under supervision.
- Children younger than 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 to prevent the risk of injury. Never use the appliance if the power cord is 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 intended for operation through an external timer switch or a remote control.

Copyright © 2025, Fast ČR, a.s.

Revision 03/2025



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.

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 appliance nameplate matches the voltage of the socket to which you want to connect the appliance.
- Connect the appliance only to a properly earthed 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.
- The mains socket must remain freely accessible so that the appliance can be disconnected from the power supply if necessary.
- Do not touch the power cord or plug with wet hands.
- This product is designed for household use only. It is also suitable for personal non-commercial use in spaces such as:
  - staff kitchens 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.
- Do not place the appliance on a cloth or tablecloth surface.
- Always prepare food in the frying pot provided.
- Filling the frying pot 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. All repairs should be carried out by an authorised service centre. Tampering with the appliance may result in the loss of your legal rights regarding faulty performance or warranty for quality.

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.

Copyright © 2025, Fast ČR, a.s.

EN Vita Fryer
User 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 removed all the components. It is recommended that you 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 to file a defect claim or the quality warranty. When transporting the appliance, we recommend repackaging it in the original box provided by the manufacturer.

DESCRIPTION OF THE APPLIANCE

A1 Control panel
A2 Ventilation opening
A3 Frying pot handle
A4 Frying pot
A5 Frying mat
A6 Window
A7 Frying pot divider (x 2)

DESCRIPTION OF THE CONTROL PANEL

B1 Frying pot button 1
B2 Frying pot button 2
B3 Cooking program pictograms
B4 **Sync Finish** button
B5 **Dual Cook** button
B6 Cooking time icon
B7 Temperature icon
B8 Pot 2 numeric display
B9 Pot 1 numeric display
B10 Pot 1 icon
B11 Pot 2 icon
B12 + button
B13 (⏻) On/Off and Start/Pause button
B14 – button
B15 (°C) button to increase temperature / cooking time
B16 **Delay** button to set delayed start
B17 Pot 1 light button
B18 Pot 2 light button
B19 **Favorite** button to select preset cooking programs

USE

- The Sencor SFR 1250BK air fryer is designed for cooking food. The food is "fried" with hot air using the minimum of oil. The air is heated by the heating element and distributed evenly through the frying pot interior with the internal fan.
- The Sencor SFR 1250BK air fryer is also equipped with a delayed start function, enabling you to postpone cooking to a time of your choice.

AIR FRYER FEATURES AND FUNCTIONS

Frying pots

The frying pots are equipped with a window that lets you quickly and easily check the food cooking inside the frying pot without having to remove it.

Interior lighting

The interior lighting makes it easy to check the food. Each frying pot has its own light. Briefly press the light button to turn the light on and off. When the program ends, the light will turn off automatically.

Air fryer function

The Sencor SFR 1250BK air fryer has the following functions:

– **Dual Frying:** Both frying pots are used to prepare food for the same program. For more information see the Dual Frying section.
– **Synchronised Frying:** Different foods can be cooked in each pot, but the program will end at the same time for each. For more information, see the Synchronized cooking completion section.
– **Hot Air Frying:** Each pot is used to cook food separately for the selected program.
– **Delayed Start:** Set the time after which the fryer will turn on. For details, see the "Delayed Start" section in the User Manual.

BEFORE FIRST USE

- Before first use, remove the appliance and its accessories from the packaging and remove all labels and tags.
- In order to use the frying pots, the handles need to be fitted. Insert the handle into the cutout in the upper front edge, slightly pushing until you hear a click – see Figure **C**. Hold the frying pan by the handle and shake it carefully to make sure that the handle is correctly and firmly inserted.
- Wipe the outer surface of the fryer with a soft sponge lightly dampened with warm water. Wipe dry with a clean cloth.
- Take out the frying pot and frying mat. 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 with a clean cloth.
- We recommend starting the air fryer for about 30 minutes at 200 °C. During this time, you may notice slight smoke or a slight smell. This is a normal occurrence which disappears with use.

FRYER PLACEMENT

- Place the hot air fryer on a flat, firm and stable surface well away from the mains socket.
- Make sure to leave a sufficient clearance around the fryer to allow proper air circulation. This is especially important in the rear part, where the ventilation openings are located. These must not be covered during operation, even if the fryer cools down.



Warning:
Do not use the appliance near flammable materials such as curtains, kitchen towels, etc. Do not place the appliance on a surface covered with a cloth or tablecloth.

BASIC USE OF THE FRYER

1. Remove the frying pot from the fryer. Put the frying mat in the frying pot.
2. Place the food you wish to cook inside and put the pot back in the fryer. Do not fill the pot above the MAX line marked on the inside of the pot. Do not overfill the pot. When cooking a larger amount of ingredients, we recommend dividing them into smaller quantities and doing them gradually.
3. Plug the power cord into the mains socket.
4. The fryer will emit two short beeps and switch to standby mode.
5. Turn on the fryer by pressing the (⏻) button. "HEllO" will appear on the display and the control panel will light up.
6. Press button 1 or 2 to select the frying pot you want to use. The selected pot's display will show the default temperature and cooking time.
7. Select the cooking program or set the cooking time and temperature manually – more in the next part of the User Manual.
8. Press the (⏻) button to start the fryer. The display shows the set temperature and cooking time and starts the countdown. The temperature and cooking time are shown on the display while the food is cooking.
9. While the food is cooking, press the frying pot light button to check its progress through the window.

Copyright © 2025, Fast ČR, a.s.

10. The fryer will beep repeatedly around halfway through the program, alerting you to turn or stir the food. "Turn" will appear on the display.
11. Carefully remove the frying pot, mix the food and put the pot back into the fryer. The fryer will continue cooking.
12. As soon as the set cooking time has elapsed, "COOL" will appear on the display and the fan will run for about 30 seconds, after which the display will show "END". The fryer will then switch back to standby mode.
13. Remove the frying pot and check that the food is cooked. If the food is not yet fully cooked, put the frying pot back and set the desired temperature and cooking time. Start the fryer.
14. If the food is sufficiently cooked, remove the frying pot from the fryer and put it on a heat-resistant surface. Using tongs or similar kitchen utensils, remove the food, allow it to drain on a plate lined with a paper kitchen towel and serve.

Note:
Do not turn the frying pot upside down. The oil that accumulates on the bottom will leak out onto the food.

Note:
Always place the frying pot on a heat-resistant surface. Do not place it on a plastic board, tablecloth or similar heat-sensitive materials.

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

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.

Note:
We recommend using protective kitchen gloves. Always use the thermally insulated handle when handling the frying pot. Do not place the frying pots on heat-sensitive surfaces, e.g. plastic boards, etc.

Note:
Never use metal utensils or knives as they may scratch the non-stick coating of the frying pot or mats.

Pausing the cooking process

If you need to pause the fryer during a program, briefly press the ⏯ button.
If you need to pause just one pot, press button 1 or 2.
You can use pause to adjust the cooking time or to set a new temperature. You can also use pause to check whether the food is cooked. Carefully remove the frying pot. Check how well the food is cooked, then put the frying pot back inside.
Press the ⏯ button to continue the fryer operation.
You can also pause the fryer by carefully removing the frying pot. "OPEn" will appear on the display. The fryer stops and the fan turns off. When the pot has been put back in place, the fryer will automatically start running again.

Turning the fryer off

If you need to turn off the fryer while it is cooking, press and hold the ⏯ button until the control panel goes off.

Selecting a preset program

The air fryer has ten preset cooking programs. Each has a preset temperature and cooking time that can be changed.
1. Press the ⏯ button to turn on the fryer.
2. Press button 1 or 2 to select the frying pot you want to use.
3. Press the Favorite button repeatedly to select the cooking program. The preset program icon will flash each time it is pressed.
4. If you need to change the temperature, repeatedly press the ⏱ button until the temperature icon lights up. Then, use the +/- buttons to set a temperature ranging from 40 to 200 °C (from 40 to 80 °C for the drying program).
5. If you need to change the cooking time, repeatedly press the ⏱ button until the cooking time icon lights up. Then use the +/- buttons to set the cooking time from 1 to 60 minutes (from 15 minutes to 12 hours for the drying program).
6. Press the ⏯ button to start the fryer.

Preset program table

Program	Icon	Default temperature (°C)	Default cooking time (min)
French fries		200	25
Chicken drumsticks		200	25
Seafood		160	18
Pizza		180	12
Vegetables		160	15
Baking		160	15
Fish		180	20
Steak		180	20
Bacon		180	5
Drying		60	240

Cooking table

Food(s)	Min–Max quantity (g)	Cooking time (min)	Temperature (°C)
Frozen thin fries	300–500	7–10	200
Frozen thick fries	300–500	9–13	200
Frozen chicken nuggets	250–500	10–13	180
Chicken pieces	300–600	10–15	180
Prawns	200–400	5–9	160
Frozen steak	350–700	6–8	180
Pork schnitzel	250–600	8–12	180
Croissant	240–480	13–16	160
Steak	250–600	6–10	180

Setting the temperature

After turning on the fryer, repeatedly press the ⏲/🌡 button until the temperature icon lights up.
Then, use the +/- buttons to set a temperature ranging from 40 to 200 °C (from 40 to 80 °C for the drying program).

Setting the cooking time

After turning on the fryer, repeatedly press the ⏲/🌡 button until the cooking time icon lights up.
Then use the +/- buttons to set the cooking time from 1 to 60 minutes (from 15 minutes to 12 hours for the drying program).

Synchronised finish

Select this function if you need the food in both frying pots to finish cooking at the same time.

1. Select the cooking program or set the temperature and cooking time for each frying pot.
2. Press the **Sync Finish** button and then press ⏯. "HOLD" will appear on the display of the pot with a shorter cooking time.
3. The food will start cooking in the frying pot with a longer cooking time. As soon as the difference between the cooking times has elapsed, cooking will also start in the second pot and "HOLD" will disappear from the display.



IMPORTANT:
If you start the left or right frying pot without pressing the **Sync Finish** button, synchronised finish will not be enabled.

Dual Cook

Select this function if you need food to be cooked in the same way in both frying pots. You can only perform the set program or adjust the temperature or cooking time on one frying pot.

1. Press the **Dual Cook** button and select the cooking program or set the temperature and cooking time.
2. Or press button 1 or 2 to select the cooking program or set the temperature and cooking time. Then press the **Dual Cook** button.
3. Press the ⏯ button to start the fryer.



Note:
If you do not press the **Dual Cook** button, Dual Cook mode will not start.

Delayed start

The delayed start setting allows you to set the time after which the fryer will turn on automatically. This allows you to have the food cooked at the time you want.

1. Turn on the fryer by pressing ⏻ and select the cooking program or set the temperature and cooking time.
2. Press the **Delay** button and the display will show the default delayed start time "0.5H".
3. Use the +/– buttons to set the delayed start time. You can set the time from 0.5 to 12 hours. The time can be set in intervals of 15 minutes.
4. Press the ⏯ button to start the fryer. The display will count down the set time.
5. When the set time has elapsed, the fryer will start automatically.

To cancel delayed start, press the ⏯ button.



Warning:
Please note that while awaiting delayed start, the ingredients are left at room temperature, which could cause them to spoil (especially meat, fish or seafood) if the delayed start time is set too long.

Internal lighting

Each frying pot has its own light.
If you need to turn on the light, press the 💡 or 💡 buttons. To switch off the light, press the button again.

Dividing the frying pot (Fig. D)

You can insert the supplied divider (**A7**) into each frying pot to help increase the capacity of the pot.
Remove the container from the body of the fryer, place one part of the food on the frying mat, and insert the divider into the pot. It latches onto the protrusions on the outer wall of the pot. You can put other food on the divider rack. Then place the pot into the fryer body.

TIPS AND ADVICE

- Food prepared simultaneously should be of the same size. Smaller pieces of food usually need less time to cook than larger ones.
- Adjust the cooking time depending on the amount of food being cooked. A larger amount needs more time to cook than a smaller amount.
- Stir the food as it cooks (especially smaller pieces). This will give the best results and ensure that the food is evenly browned.
- 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 cooking dishes using pre-prepared dough, shorten the cooking time.
- 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.

CLEANING AND MAINTENANCE

- Clean the fryer after each use. Before cleaning, the fryer must be switched off, disconnected from the mains and left to completely cool down, including accessories.



Warning:
To prevent the risk of electric shock, do not immerse the appliance, power cable, or plug into water or any other liquid.

Frying pots and mats

Remove the mats from the frying pots. Wash the frying pots and mats in warm water with a little neutral kitchen detergent. Use a soft sponge. Rinse and wipe dry.
If the food gets toasted, pour hot water in the pot and add kitchen detergent. Leave on for about 10 minutes and then cleanse.

Interior

After removing the frying pot, wipe the interior with a soft sponge slightly dampened in warm water. Carefully wipe the heating element. Wipe everything dry with a clean cloth.

Outer surface

Use a dry or slightly dampened cloth to clean the outer surface. Then thoroughly wipe until dry.

Copyright © 2025, Fast ČR, a.s.



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.

RECIPES

HOMEMADE FRENCH FRIES

To prepare homemade French fries, follow the steps below:

1. Peel and slice the potatoes into fries.
2. Wash the fries thoroughly and dry them with a paper kitchen towel.
3. Put 1 to 2 tablespoons of olive oil in a bowl, add the fries and stir well until all the fries are coated with oil.
4. Remove the fries from the tray and allow them to drain through the sieve.
5. Place the drained fries in the frying pot and select the frying programme.

MEATBALLS TO GO WITH A BEER

Ingredients for 4 servings:

400 g minced beef
20 g mushrooms
40 g red onion
30 g bacon
2 cloves of garlic
26 g red peppers
1 sprig of rosemary
1 sprig of thyme
1 egg yolk
Salt
Ground black pepper
Chilli spices
A pinch of hot paprika
3 g sweet paprika ground
10 g of pork lard

Procedure:

1. Cut the bacon into small cubes, as well as the mushrooms, peppers and onions, add the finely sliced garlic and fry everything in a pan, adding finely chopped rosemary and thyme leaves. Put the mixture aside and leave to cool down.
2. Meanwhile, put the minced meat, all the spices, the egg yolk, pork lard and the prepared and cooled mixture into the bowl. Thoroughly mix everything together.
3. Then use the mixture to make balls weighing approximately 20 g.
4. Put the meatballs in the frying pot. Set the temperature to 180 °C and the cooking time to 8–15 minutes, depending on their size.

Tip:

To get the balls nice and smooth, we recommend wetting your hands so that the meat mixture doesn't stick to them.

STUFFED CHICKEN BREAST

Ingredients for 4–6 servings:

450 g chicken breast
130 g bacon (sliced)
25 g onion
45 g shallots
2 cloves of garlic
20 g fresh spinach leaves
10 g lard
5 g plain flour
2 eggs (M)
Salt
Ground black pepper
½ l chicken broth

Procedure:

1. Cut 20 g of bacon into cubes and lightly fry, add finely chopped shallots, sliced garlic and fry everything briefly. Then add the spinach and also lightly fry it, season with salt and pepper. Once the spinach leaves are fried, add the scrambled eggs and let them harden. Set the mixture aside to let it cool down. Meanwhile, prepare the chicken breast before the mixture gets cold.
2. Dry the chicken breast and at the thickest point, make a pocket down to the narrow part; be careful not to cut all the way through. Season the chicken breast with salt and pepper and fill with the mixture you made earlier. Join the cut with one toothpick so the mixture doesn't fall out of the pocket.
3. Wrap the chicken breast in the remaining bacon.
4. Put it in the frying pot. Set the temperature to 170 °C and the cooking time to 45 minutes.
5. In a saucepan, prepare a darkish onion roux (sauté the onions in lard until golden brown, then add flour), and then cook it thoroughly. Season as needed.
6. Serve with potatoes or rice.

TECHNICAL SPECIFICATIONS

Rated voltage range	220–240 V~
Rated frequency	50/60 Hz
Rated input	3000 W
Power consumption in standby mode	0.35 W
Frying pot capacity	5.8 l (each pot)
Temperature setting	40–200 °C
Operating time	1–60 minutes

We reserve the right to change the text and technical specifications.

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 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.

FAST ČR, a.s.
U Sanitasu 1621
CZ-251 01 Říčany
www.sencor.com
info@sencor.cz