



## AN OVERVIEW OF HOME COOKING CATEGORIES:

MULTI-FUNCTION STAND MIXERS

STICK BLENDERS

HAND MIXERS

MEAT GRINDERS

KITCHEN SCALES

FOOD SLICERS

VACUUM PACKING

AUTOMATIC ESPRESSO MACHINES

COFFEE MAKERS

COFFEE GRINDERS

ELECTRIC KETTLES

CONTACT AND TABLETOP GRILLS

ELECTRIC OVENS

RICE COOKERS

MICROWAVE OVENS

ELECTRIC TOASTERS

INDUCTION COOKTOPS



## SENCOR

## EVERY TIME, EVERY DAY

## FOR YOUR COMPLETE COOKING AND FOOD PREPARATION

Cooking and eating is special in many ways. It is one of the oldest house works as well as professional crafts. Workday breakfast and dinner are a natural occasion for the entire family to meet and a home-cooked weekend lunch is a great opportunity for regular or larger family and friend reunions.

Cooking was also one of the main reasons behind early international and global trade (in spices). And dishes or recipes and ingredients are probably the most universally accepted form of intercultural influence and exchange - a phenomenon accelerated in the past two decades with the growing popularity of cooking and food travel shows, as well as the onset of Internet. Over the past century, home cooking has been the cause of and witness to one of the greatest technological revolutions: the arrival of electric home appliances: blenders, food processors, hotplates, ovens, grills, coffee makers, water kettles and many other devices. They all save our time, make our everyday life easier and allow us to easily make at home dishes, that would have been unthinkable or too complex and time consuming for our great-grandparents (try to mince a kilogram of beef or lamb with just a knife). More recently, a variety of new cooking and eating

trends have gained popularity or newly emerged – vegetarian and vegan cooking, organic foods, slow foods, modernist and molecular cuisine, as well as a return to traditional or even historic recipes, fusion cooking and countless specialized diets.

At SENCOR we want to reflect it all: design and deliver kitchen appliances that are practical, reliable, safe and useful, regardless of where you live and which cuisine or diet you prefer. We also believe all kitchen appliances should be pleasing to the eye - and thus we pay great attention to the design and colour range of selected models. This makes it easier to combine or contrast appliances in a way, which reflects your personal style and taste and/ or matches your kitchen. Our appliances are designed to fit modern stulish kitchens and meet the expectations of the most demanding home chefs, yet many are just as well suited to small apartments, college dorms or weekend and holiday houses.

## SENCOR FROM BREAKFAST TO DINNER

## A perfect breakfast?

Start you day with fresh coffee or tea made with a SENCOR coffee maker, espresso machine or water kettle. And if you prefer a cooked breakfast, such as pancakes, oatmeal, porridge, boiled or scrambled eggs and toast, the modern SENCOR induction hotplates and toasters are perfect choices. This can also be a perfect time to prepare some late morning snack, such as a fruit or vegetable smoothie using a powerful SENCOR stick blender.

## Quick and easy weekday lunch

With SENCOR rice cookers equipped with a steaming basket you can easily make an entire steamed dish with fish and vegetables or meat dumplings and steamed rice in one go. And perfect steamed rice made in an entirely automated way gives you enough time to prepare a quick stir fry on the induction hotplate, or grilled meat and vegetables on one of the modern SENCOR contact or table top grills. And if you are in a real hurry, a SENCOR microwave oven will help you heat up a portion left from dinner yesterday or some ready meal in seconds. Plus, you can check SENCOR microwave cooking tips for some really quick meals and desserts.

## Workday dinner for all

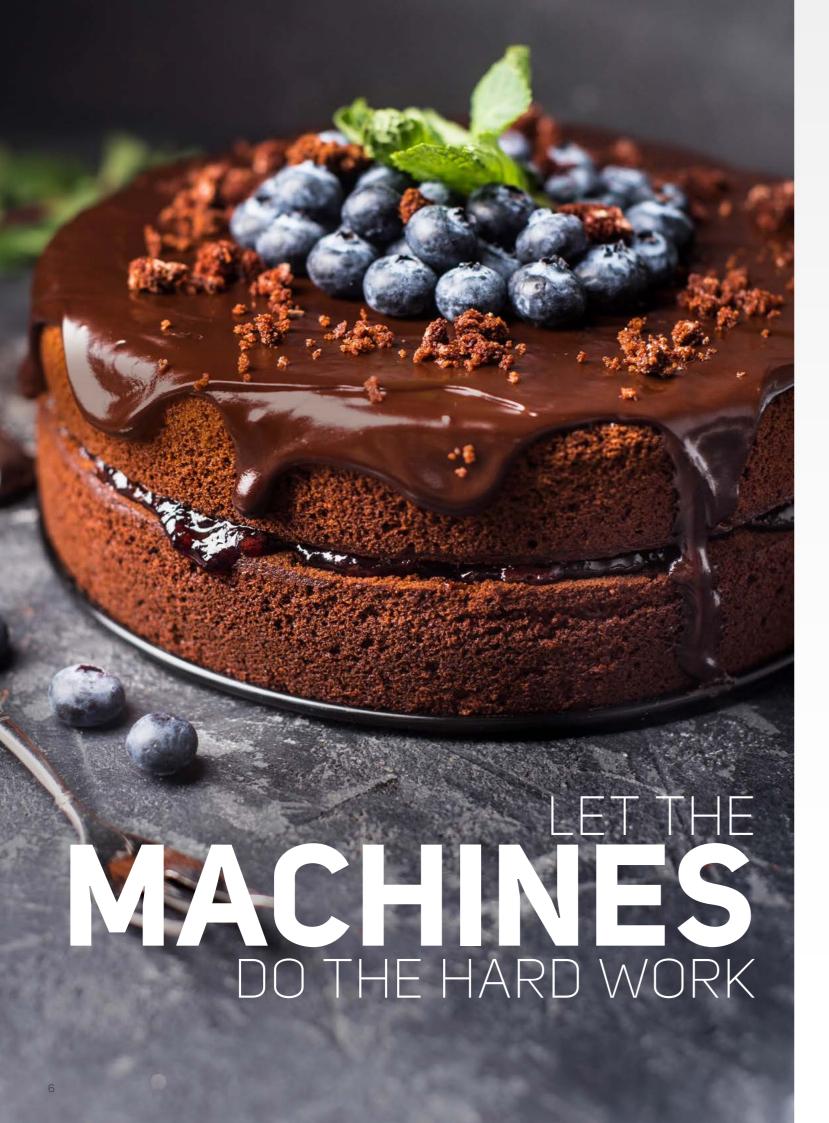
With a SENCOR electric oven, you can let your workday dinner imagination run free. How about roasting a pumpkin for a perfect puree or a creamy pumpkin soup? Or roasting some veggies for a tasty ratatouille? And there are plenty of meat and meat-free pie recipes, as well as pasta bakes or moussaka. And of course, you can use the built-in rotisserie for a perfect roasted chicken. Naturally, the induction hotplates are perfect if you want to make a great stir-fry or cook some hearty sauce, chilli or cassoulet.

## Elaborate weekend and holiday feasts

Weekends and holidays are perfect occasions for more elaborate cooking and baking. This is a perfect time for SENCOR food processors and kitchen robots, which are designed to turn the preparation of doughs and creams into real fun. Many are also equipped to handle mincing meat, vegetable grating or preparation of sausages and other advanced tasks. You can also have great fun with induction cookers or grills in your garden or backyard and take them with you to your holiday home.

## WHY CHOOSE SENCOR

These are just some of the examples and ideas how SENCOR kitchen appliances can make your life easier, tastier and more fun. Check out the remaining 85 pages to find many great products, as well as SENCOR hints, tips and recipes.



Kneading, mincing, shredding, whipping and whisking used to be hard kitchen labour. After all, if you want to make the best dough for home-made bread, you need top quality ingredients as well as lots of kneading to make it perfect. For a fluffy cake, all the egg whites need to be whipped to perfection. But baking is only the beginning of many abilities offered by Sencor stand mixers.

With our top models, you can also make your own fresh pasta – first you start with dough prepared by the universal mixing and kneading attachments, which, thanks to powerful electric motors, can handle even very thick mixtures. Then you can attach the pasta maker for fresh macaroni, spaghetti or pappardelle.

With other attachments, like cheese and vegetable graters, spice grinders and even sausage stuffers as well as practical blending jugs, the top models in the Sencor stand mixers line-up are true kitchen multi-talents that can take on many roles and tasks.

You can also buy extra accessories for some of the top Sencor models, such as a screw press juicer for fresh, slowly extracted juice, a cookie press for healthier home-made cookies and shortbreads, and a pasta roller attachment, which will allow you to make virtually any type of pasta, as well as thin, flat or filo doughs.

## WHY CHOOSE

# SENCOR MULTI-FUNCTION STAND MIXERS

SENCOR offers a wide selection of models with various ranges of accessories to fit your exact needs, style and taste. Our top models are fitted with extremely powerful and durable motors covered by a six-year warranty as well as all-metal chassis and gears. With attachments like grinders, graters, juicers, blenders or pasta makers, SENCOR fulfills all your healthy home cooking and baking desires.



Robust full-metal stand mixer

## **STM 6350WH KITCHEN CHAMPION**

○ STM 6350WH ● STM 6351GR ● STM 6352BL

STM 63530R
STM 6354RD
STM 6355VT STM 6356YL
STM 6357GG
STM 6358RS

Be a true home chef: the SENCOR Kitchen Champion provides all that is needed to excel at preparing even the most demanding dishes – and thanks to its full metal construction and metal gears, as well as a powerful and durable 1000 W motor covered by 6-year warranty, this "robot" will last even in most demanding home-cooking situations.

Just like other SENCOR stand mixers equipped with the universal system, the Kitchen Champion will completely blend, process and mix all of the contents in its main 4,5 litre stainless steel bowl – with a practical large handle.

To cover all the frequent needs of even the most demanding home chefs, a meat grinder and sausage stuffer, as well as a cookie maker and a blender with a 1,5 litre glass jug, are included. And there are even some really cool features like led lights illuminating the inside of the bowl.





## **PROPERTIES** • Extremely powerful 1000 W motor with 6-year warranty • Robust full metal body and metal gears • Variable 8-level speed control, smooth start, pulse • LED light illuminating the bowl • Universal kneading, whipping and blending system • 4,5 litre stainless steel bowl takes up to 12 beaten egg whites • Kneading blade, A-shaped beater, balloon whisk • Meat grinder, sausage stuffer and cookie maker • 1,5 litre blender with glass jug • All accessories detachable for easy washing





**ACCESSORIES** 

MEAT GRINDER with sausage stuffer and cookie maker functions



**BLENDER** with 1,5 litre glass jug

Robust full-metal stand mixer



Name	Category	Ideal for	Use frequency	User group
Kitchen DeLuxe	Universal with maximum versatility	All types of doughs, meat grinding and sausage making, salad making, blending and smoothie.	Daily home cooking and baking	Cooking enthusiasts looking for true all-round versatility



Master robot

## **STM 7330SL PASTRY MASTER**

○ STM 7330SL ○ STM 7310SL



STM 7310SL: 4,5 + 5 litre bowls, FLEXI beater **STM 7330SL:** 2x4.5 + 1x5 litre bowls. 2x FLEXI beater

The master robot category is aimed at the most demanding home chefs and baking enthusiasts. It is equipped with an extremely powerful 1 200 W motor covered by a 6-year warranty, a robust full-metal body and metal gears.

This model also comes with a special full scraping FLEXI kneading beater for extra fine and light doughs. Traditional kneading, beating and light dough are attachable also included - these of course are attachable to the universal system, which ensures perfect mixing of all contents in the bowl and perfect results.



- Extremely powerful 1 200 W motor covered by a 6-year warranty
- Universal kneading, whipping and blending system
- 4,5\* and 5-litre stainless steel bowls each with a handle and cover
- Kneading blade, A-shaped beater, balloon whisk
- Special FLEXI\* kneading beater for fine and light doughs
- Can process 0,8 kg of stiff or 2,7 litre of soft dough
- 8 speed levels, two attachment hubs
- All accessories detachable for easy washing
- \*Two 4.5 litre bowls with the STM 7330SL model
- All accessories detachable for easy washing



Pastry Master

## PERFECT PASTRY AND DOUGH ACCESSORIES:

- Balloon whisk
- Flexi kneading beater
- A-Shaped beater
- Kneading blade/hook
- 4,5 and 5 litre stainless steel bowls
- Dough/pasta roller



Name	Category	Ideal for	Use frequency	User group
Pastry Master	Professional dough preparation	All types of doughs, inluding extra fine and light ones	Daily home baking	Most demanding baking enthusiasts and (semi) professionals.

#### Full-metal stand mixer

## **STM 40WH MASTER ROBOT**

○ STM 40WH ● STM 44RD

## **PROPERTIES**

- Robust full metal body and metal gearbox
- 1000 W powerful motor with 6-year warranty
- Universal kneading, whipping and blending system
- 4,5 litre stainless steel bowl takes up to 8 egg whites or 1,5 kg of dough
- Meat grinder, sausage stuffer and slicer / grater included
- Other optional accessories (juicer, cookie press, pasta maker) available
- Triple protection: safety top lock, anti-slip feet and thermal fuse
- All accessories detachable for easy washing

## **ACCESSORIES**



SAUSAGE STUFFER For home-made sausages, bratwursts or kielbasa.



**FOOD GRINDER** With coarse and fine grinding discs, this is meat but also other foods



SLICER / GRATER Three attachments for slow juicer is ideal



This screw press



**OPTIONAL ACCESSORIES** 

Home-made cookies and quick preparation of for juicing fresh fruit shortbreads are perfect for grinding not just salads, chopping nuts from the garden or a delicacy and can be healthier too.



The pasta maker/roller is perfect for virtually any type of pasta and for thin doughs

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#### Category Ideal for Use frequency User group

Master Robot

Perfect doughs and minced meats

All types of doughs, meat grinding, sausage making, vegetable grating and slicing. Optional: juicing, cookie and pasta making.

Baking on every

Demanding baking enthusiasts and weekend





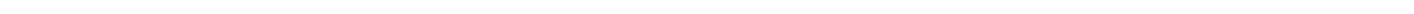
## • 1000 W motor with universal gearbox

for perfect mixing of ingredients · Set of 18 accessories including meat grinder, grater, pasta maker, sausage stuffer, spice grinder and blending jug

**GOURMET UNIVERSAL** 

- Precise speed control with pulse function
- Kneading blade, A-shaped beater and balloon whisk
- All accessories and 5,5 l stainless steel bowl are detachable for easy cleaning
- Triple protection: safety top lock, anti slip feet and thermal fuse

Name	Category	Ideal for	Use frequency	User group
Gourment universal	Basic for occastional baking and cooking	Occasional kitchen jobs - doughs, pasta, meat grinding and vegetable grating, spice grinding.	Several times a month	Those looking for price/ performance ratio





Stand mixer

## **STM 3730SL**

Compact and yet powerful – this SENCOR food mixer has all you need to prepare perfect homemade bread, cake or perfect pastry, and yet it will fit even in smaller kitchen cabinets.

## **PROPERTIES**

- Powerful 800 W motor, Sencor Smart Power & Energy system
- Universal kneading, whipping and blending system
- 4-litre stainless steel bowl with measuring scale
- Kneading blade, A-shaped beater and two FLEXI attachments
- FLEXI kneading beater for soft doughs and FLEXI whisk
- Can process 0,8 kg of stiff or 2,7 litre of soft dough
- 6 speed levels, LED blending bowl light
- All accessories detachable for easy washing

Name	Category	Ideal for	Use frequency	User group
Stand mixer	Basic for occasional baking	Light doughs - cakes and sponge cakes, etc.	Several times a month	Value/price-oriented customers

Stand mixer

## **STM 3621GR MASTER GOURMET**

- STM 3620WH STM 3621GR STM 3622BL
- STM 36230RSTM 3624RDSTM 3625VT
- STM 3626YL
   STM 3627TQ
   STM 3628RS

## **PROPERTIES**

- Powerful 600 W motor, 6 speeds + pulse
- Universal kneading, whipping and blending system
- 4-litre stainless steel bowl with measuring scale
- Kneading blade, A-shaped beater and balloon whisk
- Can process 1,6 kg of soft dough
- Pouring shield and collar for gearbox protection
- All accessories detachable for easy washing



Name	Category	Ideal for	Use frequency	User group
Master Gourmet	Basic for occasional baking	Light doughs - cakes and sponge cakes, etc.	About once a month	Value/price-oriented customers

**HOME COOKING 2018** 



The stick or immersion blender is most likely the youngest member of the blender family – and it is also the most practical and versatile. While most stick blenders come with a handful of accessories, which include a beaker, it is the possibility to blend directly in any deeper pot or pan that makes this kitchen appliance so desirable. Just grab it, mix that soup, cream or sauce for a dozen seconds or more and you are done. And washing-up the stick blender shaft and other attachments takes just seconds – just compare that to handling a large glass blender jug.

SENCOR stick blenders today go well beyond just blending. Most are sold in sets with a beaker, chopper (which can sometimes even double as a mini food processor) and with a balloon whisk or double whisk. Stick blenders today are versatile kitchen appliances that can easily find a daily purpose.

# WHY CHOOSE SENCOR STICK BI FNDERS

The right question would be: Why not choose them? Stick blenders are one of the most practical, versatile and useful kitchen appliances on their own. SENCOR perfects them by including an ideal set of accessories and attachments like large choppers or double whisks. This makes a stick blender an appliance you will most likely use daily.

## Tips: WHAT YOU CAN USE YOUR STICK BLENDER FOR

**Make a fresh salsa** – just put some ripe tomatoes, garlic, cilantro, onion and a couple of pickled jalapeños (or other chilli/hot peppers) in the beaker and the salsa is mixed in seconds. You can also use the chopper for a chunkier consistency.







**Prepare a home-made pesto** – pesto has three main ingredients: aromatic herbs, nuts and oil plus some salt and optional spices. The traditional one is made with basil, garlic, salt, pepper, pine nuts and olive oil, but there are variants with cilantro and sunflower seeds or wild garlic (allium ursinum) and walnuts or cashews.

**Make fluffy scrambled eggs** - if you want extra fluffy and uniform scrambled eggs, omelette or frittata, just mix them with the stick blender instead of using just a fork.









**Easily blend hummus or baba ghanouj** – if you do not have a large kitchen blender, just use a stick blender, it is perfect for smaller batches. You can use either the blending attachment or the chopper.

9 in 1 stick blender

## **SHB 5501CH**

With its super-powerful 1 000 W motor covered by a 6-year warranty and continuous 20-speed control, this top of the line SENCOR hand blender has the power to give and, thanks to its four titanium-coated blades, it can compete with stand blenders in performance and the smoothness of the resulting soups, creams and sauces. To make full use of the extra power at hand, a large 800 ml beaker with a lid, as well as two choppers – 500 ml and the larger 1200 ml, which can also be used as excellent vegetable grinders. Finally, the stainless-steel double whisk is perfect for whipping cream, egg whites or mashed potatoes. Both the double whisk and the main blending attachment are stainless steel and can be used with hot foods.





## **PROPERTIES**

- 1000 W super-powerful motor with a 6-year warranty
- Titanium quad blade technology for smooth soups, sauces and creams
- Continuous speed control (20 speeds) and led-lit power switch
- 800 ml beaker with lid,
- 500 ml chopper + 1250 ml chopper / vegetable grinder,
- stainless steel double whisk.
- attachment release buttons, hanging hook











### SENCOR RECIPE

## SUPER QUICK STICK BLENDER MAYONNAISE

Yes, you can make mayonnaise with an immersion blender, and much faster than with a balloon whisk which is often supplied with the blender.

#### INGREDIENTS

- two egg yolks (room temperature)
- 1 tsp (5 ml) of lemon juice
- ½ tsp salt
- ½ tsp (2,5 ml) dry mustard (optional)
- 1 cup (240 ml) oil (sunflower, canola or light olive)

#### METHOD

Use a tall jar or the supplied beaker, put the two egg yolks and 1 tsp of lemon juice in the bottom, add some salt and optional mustard (1 tsp Dijon or ½ tsp dry) cover with ½ the oil (those who are experienced can pour all the oil in at once). Now carefully place the stick blender (without turning it on) to

the bottom of the beaker, ideally to cover the egg yolks. Turn it on to full speed and do not lift yet, wait for the mayonnaise to form first at the bottom and then lift up, very slowly. If you started with ½ of the oil, then instead of slowly lifting the blender pour the rest of the oil in slowly, while the blender is on and incorporate it into the mayonnaise.



4 in 1 stick blender

## **SHB 5601GR**

- SHB 5600GG
   SHB 5601GR
   SHB 5602BL
- SHB 5603VT
  SHB 5604RD
  SHB 5605RS ● SHB 5606GD ● SHB 5607CH ● SHB 5608BK

With SENCOR, there is no need to compromise. You can have maximum power, durability and quiet operation and a choice of nine cool colours at the same time. The titanium coated quadblade assembly powered by a 1000 watt extra quiet DC motor is perfect for even the most demanding home cooks - and the stainlesssteel blending attachment means there will be no problems with hot foods. The ergonomic handle offers perfect continuous speed control (with 20 speeds) which means you can achieve the smoothness you desire in your smoothies, creams, baby food, sauces or pesto.





500 ML CHOPPER



STAINLESS STEEL DOUBLE



- 1000 W super-powerful and quiet DC motor with a 6-year warranty
- Titanium quad-blade technology for smooth soups, sauces and creams
- Continuous speed control (20 speeds)
- Attachment release buttons, hanging hook



Stick blender

## **SHB 4460WH**

SHB 4460WH
 SHB 4462BL
 SHB 4463OR
 SHB 4464RD
 SHB 4465VT
 SHB 4466YL
 SHB 4467TQ
 SHB 4468RS
 SHB 4461GR

A choice of nine vibrant colours, style and practicality – these are the words that come to mind with this powerful hand-held blender. The 800 W motor, with a 6-year warranty and continuous speed control, powers the main stainless-steel attachment for easy blending of various foods. Six titanium-coated blades ensure perfect and healthy results with all nutritional value preserved, whether you are blending soups, creams, baby food or smoothies. Accessories include a mixing beaker with a lid, a chopper, a whisk and a wall mounted holder for easy storage. Perfect for all foods like creams, baby foods, quick smoothies or thick soups and batters.





# Duel Beach

Stick blender

## **SHB 4260WH**

A simple and compact hand-held blender that is ideal for tasks like preparing baby food or thick soups and fresh dairy or chickpea spreads (hummus). With its 500 W input power, two speeds and accessories including a beaker with a lid, a chopper and a whisk, you can also handle quick batters and foams like whipped cream or egg whites.

## **PROPERTIES**

- 500 W motor, 2 speeds (regular and turbo)
- Dual stainless-steel blades







## **ACCESSORIES**







700 ML BEAKER



STAINLESS STEEL WHISK

#### Stick blender

## **SHB 4450WH**

Powerful and yet quiet – these are just two of the benefits this SENCOR stick blender brings to the table (or kitchen counter). The very powerful 800 W motor can be easily controlled from slow to fast with a single active speed button. The stainless steel blending attachment with six titanium-coated blades means you always get perfect results fast – and even with hot foods. The set is complemented with a stainless steel whisk, 500 ml chopper and 700 ml blending jar.



## **PROPERTIES**

- 800 W super-quiet motor with active speed control button
- Titanium six blade technology for smooth soups, sauces and creams
- Ergonomically shaped handle, stainless steel blending attachment also for hot foods
- Attachment release buttons, hanging loop





STAINLESS STEEL WHISK



700 ML BEAKER WITH LID



500 ML CHOPPER

#### Stick blender

## **SHB 4358WH**

SHB 4358WH ■ SHB 4359BK

With its 600 W powerful and quiet motor, four titanium-coated blades and Ice Crush function, this hand-held blender will please not just home cooks, but also fans of refreshing cocktails or cooled alcohol-free beverages. The titanium coating also helps preserve valuable nutrients in fruit and vegetables during blending, as it will not react with them. This model is also perfect for preparation of baby foods and purees.

## **PROPERTIES**

- 600 W motor, 2 speeds (regular and turbo)
- Titanium coated 4-blade system with Ice Crush





700 ML BEAKER WITH LID





## HAND **MIXERS**

It is the versatility and practicality that makes hand mixers so popular in the world full of super blenders, stand mixers and food processors. You simply grab it along with any suitable vessel and start whipping the cream, egg whites, mixing sponges or making some simple batter or light dough. And there is the size argument too – hand mixers take up very little space in your kitchen cabinet.

Hand mixer

## **SHM 6203SS**

This stylish and ergonomic hand mixer in a metallic finish is back to hand mixer basics. The included whisks are perfect for whipped eggs, cream or spreads, while the kneading hooks are ideal for small batches of dough.

## **PROPERTIES**

- 300 W power input, 5 speed levels + turbo
- 2 types of attachments: whisks, dough hooks
- Easy cleaning of attachments in the dishwasher
- Quiet operation, easy release button





## **PROPERTIES**

- 400 W power input, 5 speed levels + turbo
- 3 types of attachments: whisks, balloon whisk, dough hooks
- · Easy cleaning of attachments in the dishwasher
- Quiet operation, easy release button

## MEAT GRINDERS

The only ground meat you can be sure about, is the one you have minced yourself. That is a simple (and true) fact of life. So if you are into minced meat recipes, it really makes sense to buy equipment that will guarantee the quality of the produce you are going to use. Besides, most meat grinders offer other practical functions, such as filling sausages, juicing of soft fruits (berries, citruses) and vegetables, and grating of vegetables, cheese or nuts.

Meat grinder with accessories

## **SMG 4382**

## **PROPERTIES**

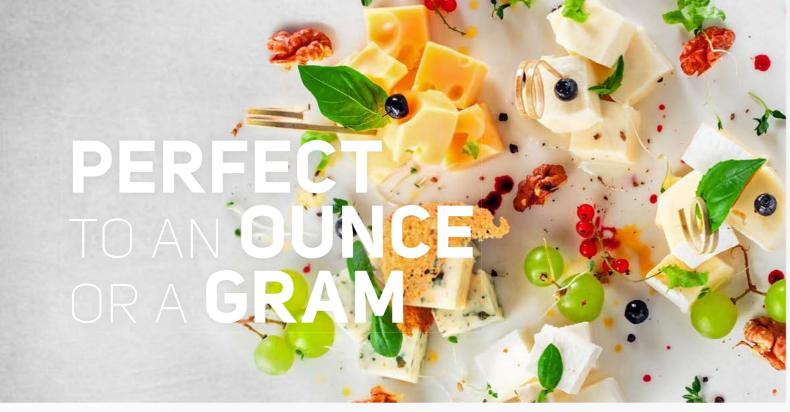
- 1500 W powerful motor and durable steel mincing blades and disks
- 1,65 kg/min meat mincing capacity, reverse operation for easy cleaning
- Attachments for juicing (berries, citruses, softer vegetables), sausage stuffing and grating.
- Three mincing discs coarse/oval and round 7,4 + 4,2 mm
- Storage space for mincing discs and power cord



Meat grinder

## **SMG 4381**

- 1500 W powerful motor durable steel mincing blades and disks
- 1,65 kg/min meat mincing capacity, reverse operation for easy cleaning
- Attachments for juicing (berries, citruses, softer vegetables) and sausage stuffing
- Three mincing discs coarse/oval and round 7,4 + 4,2 mm
- Storage space for mincing discs and power cord



## KITCHEN SCALES

Exact measurement is the secret of success in many kitchen recipes. It is also indispensable in following many diets. SENCOR digital kitchen scales use a tried and tested strain gauge measuring system for precise weighing to a single gram. The Product range includes scales with an extended weighing range of up to 10 kg, perfect when you need to process larger amounts of food, such as in when making jams and fruit preserves or home-made sausages.

All the presented models offer a choice of displaying units in grams, ml (water, milk), lb (pounds) and oz (ounces) and fl:oz (fluid ounces)) – you can easily follow any recipe regardless of the weight unit it uses or convert displayed units on the fly. For those following various diets a special dietary kitchen scale (SKS 6000) with 999 preprogramed food codes is available to easilu calculate and monitor calorific and nutritional intake.

Kitchen scale

## **SKS 7000WH**

SKS 7000WH SKS 7001BK

Ultra slim and yet it can measure immense weights - up to 10 kg / 22 lb. Even better is the large display that shows the exact weight to a gram – even when you get above 1 kg, and its two large buttons.

## **PROPERTIES**

- Weighing range up to 10 kg / 22 lb, with 1 g / 0,1 oz sensitivity
- Slim design and tempered safety glass surface for easy cleaning
- Extra large LCD with 5 digits, two large buttons
- Four sensors for increased sensitivity, auto idle shut-off
- Empty battery and overload indicator, clock function
- Volume measurement of water and milk

Dietary kitchen scale

## **SKS 6000**

This ultimate dietary kitchen scale was pre-programmed with 999 food codes to easily calculate and display precise information on calories, sodium, protein, fat, carbohydrates and fibres – all at once thanks to its supersized LCD with individual figures for each nutritional aspect. It has also memory for up to 99 weighed foods to calculate a sum of nutritional values. It can also display values of individual foods or courses and count daily or weekly food intake.

## **PROPERTIES**

- 999 pre-programmed food codes with nutritional data
- Displays weight, calories, sodium, protein, fat, carbohydrates, cholesterol and fibres
- Memory for 99 weighed foods, calculation for courses, meals, daily and weekly intake
- Large LCD displays all nutritional data at once
- Four sensors for increased sensitivity, auto idle shut-off
- Ultra slim with hardened safety glass surface for easy cleaning
- Weighing range of up to 5 kg, with 1 g sensitivity, tare function

Kitchen scale

## **SKS 4030BK/WH**

This practical kitchen scale with its practical removable 1 litre stainless steel bowl means, you no longer have to look for a plate, cup or bowl to weigh your ingredients. It is also hygienic, as the bowl

> can be easily washed. It can be easily switched to measure volume - of milk or water - or other units like pounds and ounces.



## **PROPERTIES**

- Practical design with removable 1-litre stainless steel bowl
- Angled large LCD with 5 digits, two large buttons
- Four sensors for increased sensitivity, auto idle shut-off
- Weighing range up to 5 kg, with 1 g sensitivity
- Selection of measuring units (g/lb:oz) volume measurement (ml/fl:oz)
- Empty battery and overload indicator

Kitchen scale

## **SKS 38RS**

SKS 30WH SKS 31GR

SKS 330R
SKS 34RD

SKS 35VT SKS 36YL
 SKS 37GG
 SKS 38RS

With simplicity and practicality also comes colour choice. This no-nonsense SENCOR kitchen scale is actually an entire series in pastel colours you can choose from to mix or match with your other kitchen appliances or your kitchen colours. The stylish simple design and all the key functions like successive weighing, tare, unit selection and one-gram accuracy are strong selling points.



## **PROPERTIES**

- Monolithic plastic surface Unitary plastic casing for easy and hygienic maintenance
- Stylish and simple design with 9 colour options
- Large LCD with 5 digits, two large buttons
- Four sensors for increased sensitivity, auto idle shut-off
- Weighing range of up to 5 kg, with 1 g sensitivity
- Successive weighing function
- Selection of measuring units (g/ml/lb/fl:oz)
- Empty battery and overload indicator





Perfect, even slices every time and at a speed no human can compete with – these are the two main reasons why even home cooks and amateur chefs should consider an electric food slicer. It slices thinner and more consistently than even experienced chefs with professional-grade knives can do. And if you need to slice meat, sausages, cheese or even veggies for a large party, this slicer lets you do it in minutes rather than hours.

What to look for in a food slicer? It starts with a solid stable base while commercial food slicers are heavy and non-slip feet will suffice, home models usually use suction cup feet. An easy to slide food carriage with a food pusher, thumb guard and grip pins is essential for efficiency and safety.



Finally, easy disassembly and assembly are something many users will not consider until the moment they need to clean the slicer after its first use. With slicers that are difficult to take apart (and put back together), you can end up spending much more time cleaning than using them.

## **WHY CHOOSE** SENCOR **FOOD SLICERS**

Perfect even, thin slices of ham, cheese or bread every time. It can be for your breakfast every day or to serve at your family reunion. All that in a compact and safe package that is easy to clean and maintain.





Electric Food Slicer

**SFS 4050SS** 

An angled food carriage with a smooth sliding rail which stops in both directions is one of the top features of this SENCOR slicer as it makes using it much easier and safer. The food pusher can be removed for cutting larger foods and the cutting disc is also easily removable for simple cleaning and washing. Finally, the large 190 mm cutting disc enables the slicing of a wide range of foods.









## **PROPERTIES**

- Removable 190 mm cutting disc, 150 W motor
- · Fast disassembly for easy cleaning and washing
- Easy cutting with adjustment dial with dial (1-15 mm)
- Integrated thumb guard, anti-slip feet
- Food carriage with guiding rail and stops

#### Electric Food Slicer

## **SFS 1000WH**



Practical and compact for easy storage with a folding base plate, and yet powerful thanks to the stainless steel cutting disc with 170 mm in diameter.





## **PROPERTIES**

- Removable 170 mm cutting disc, 100 W motor
- Fast disassembly for easy cleaning and washing
- Easy cutting with adjustment dial (1-15 mm)
- Integrated thumb and finger guard, anti-slip feet
- Child safety mechanism preventing accidental start
- Food carriage with stops
- Compact size (339 x 109 x 206 with folded base plate), 1,98 kg



## VACUUM SEALING

Removing air from food packaging has many advantages and a growing number of uses. Frozen foods benefit from the removal of air, as freeze-evaporation of water (freezer burn) is reduced or eliminated, as well as oxidation, which happens even at low temperatures. The result: vacuum-packed frozen meats, vegetables, fruits and even ready meals stay fresh for much longer (up to five times), retain their nutrients and aroma better and avoid "invasion" of unwanted aromas from surroundings. The same is true for many dry foods stored at room temperature, such as nuts or cereals. Other dry foods such as cheese and meat can be safely refrigerated longer as the growth of bacteria and fungi is slowed down, and even some fresh foods, such as non-delicate vegetables, benefit from vacuum packing combined with refrigeration.

## **WHY CHOOSE** SENCOR VACUUM SEALING

Vacuum sealing literally saves food as it helps it stay fresh much longer either in a fridge, freezer or or on your kitchen counter (in case of dry foods like nuts or dried fruit). It is also a gate to a new way of cooking sous vide. Sencor vacuum sealers offer powerful pumps, perfect strong seals and support for various types of packing films.

But extending shelf life is only one area where vacuum packing thrives. Sous-vide cooking could not exist without vacuum sealing. For this method of gentle, low temperature cooking, food – usually meat combined with spices, herbs and sometimes also vegetables – is vacuum packed and sealed. This ensures maximum flavour, as the food is slowly cooked only in its own juices. Similarly, vacuum sealing can be used for marinating foods (usually meats or vegetables), which are then cooked or barbecued.

What to look for in a vacuum sealer? Make sure it supports all type of sealing you will require – such as dry and wet foods, a hose for connecting vacuum seal boxes or bottles. Also check if it has enough power and creates a strong air-tight seal. Support of multiple types of films is also important, as you do not want to limit yourself to just one brand and source.

## Vacuum Sealer

## **SVS 3010GY**

This stylish vacuum sealer ticks all the really important boxes. It has settings for two speeds (normal and gentle) and dry or moist types of food. You can also use it to seal only, without making a vacuum. A hose for connecting various types of vacuum accessories is included and multiple types of films are supported. It is great for either food storage vacuum sealing, or preparing sous-vide or marinating packages.

## **PROPERTIES**

- Two vacuum speeds, dry and wet food support
- Compressor output: 12 l/min, -0,8 Bar
- Hose for connecting vacuum seal boxes and bottles
- Strong, 2 mm air-tight seal, maximum film width 300 mm
- Easy automated control with five buttons
- Included: Vacuum sealer, hose, 5 bags, 1 film



## **SVS 2010WH**

With two vacuum speeds and a compressor delivering 12 l/min and -0,8 Bar of vacuum performance, this is an ideal sealer for storing dry or wet food in the freezer or fridge, preparing sous vide or marinating food. A complete set of basic accessories, including bags, film and a vacuum hose, is included.

## **PROPERTIES**

- Two vacuum speeds, dry and wet food support
- Compressor output: 12 l/min, -0,8 Bar
- Hose for connecting vacuum seal boxes and bottles
- Strong, 2 mm air-tight seal, maximum film width 300 mm

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- Easy automated control with five buttons
- Included: Vacuum sealer, hose, 5 bags, 1 film

#### Vacuum Sealer

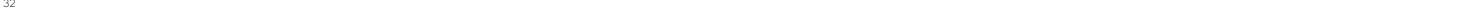
## **SVS 1010WH**

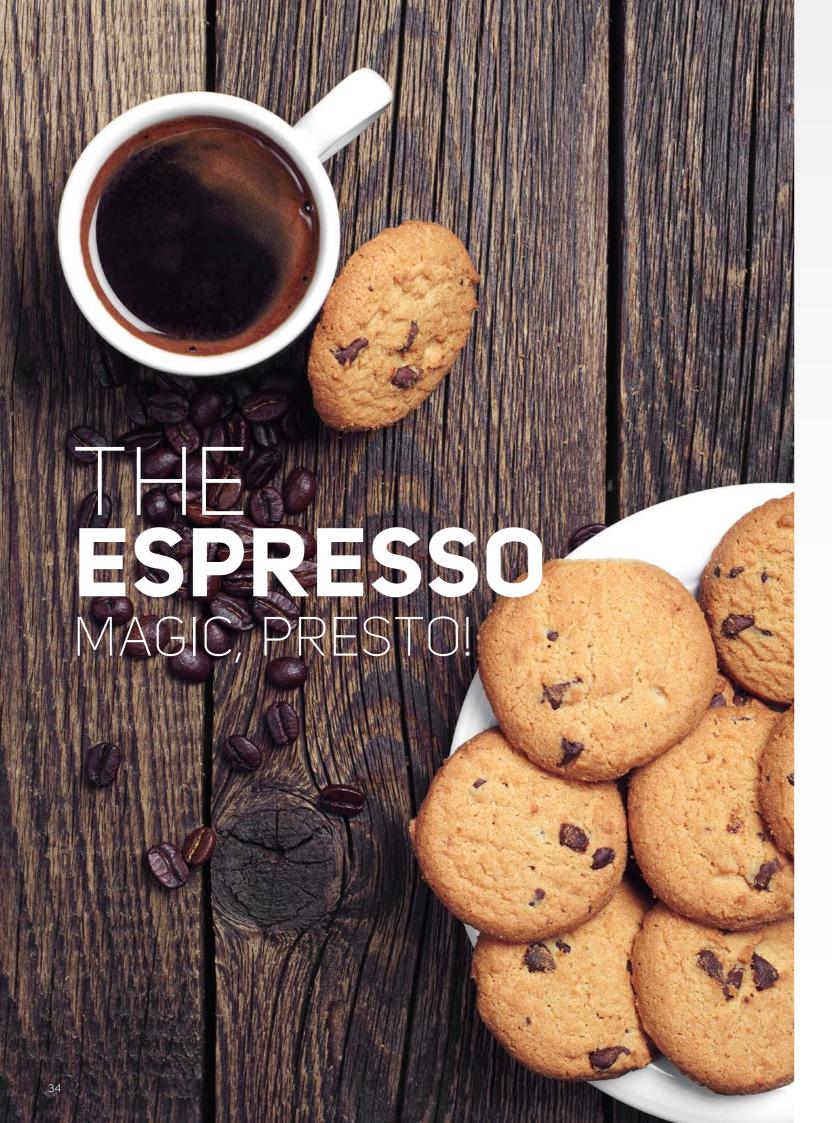
Even this entry model provides the overwhelming majority of features, including compatibility with multiple types of films, a hose for attaching vacuum seal boxes or bottles, easy and intuitive controls with a simple press of a button and a strong air-tight seal.

- Compressor output: 12 l/min, -0,8 Bar
- Hose for connecting vacuum seal boxes and bottles
- Strong, 2 mm air-tight seal, maximum film width 300 mm
- Easy automated control with three buttons
- Included: Vacuum sealer, hose, 5 bags, 1 film









## AUTOMATIC ESPRESSO MACHINES

A cup of coffee. There is no greater harmony of flavour, taste, relaxation and energy. And among coffees, there is only one king: the espresso, the thickest of all coffees, with the highest concentration

of favour. With SENCOR fully automated espresso machines, it is always within your reach at home or at work, at the touch of a single button. Optimal grind, perfect compaction, right pressure and exact extraction time are all taken care of – you only have to enjoy the result. And if you feel like being your own barista, just pick one of the traditional and simple portafilter machines and a burr grinder.

## THE FOUR M'S: The Secret of a Perfect Espresso

**MISCELA – blend and also roast:** Pure arabica is popular today as it excels with aroma and makes a nice espresso with or without sugar. However some prefer a mix of Arabica and Robusta. While you can buy and use all types of roast, medium would probably be the type preferred for the ideal espresso as it is neither acidic (light roasts) nor too earthy, bitter or even burnt (dark roasts).

**MACINADOSATORE – grind:** With a too coarse grind, you will not extract enough aroma and flavour from the ground beans, while a too fine grinding may result in some unwanted flavour (as the steam/water will pass through too slowly) or even clog the espresso portafilter. It is also important for the grinding to be uniform, which is best achieved with burr grinders – either standalone or integrated in automatic or semi-automatic espresso machines. The recommended grind setting is usually listed in the manual.

# WHY CHOOSE SENCOR AUTOMATIC ESPRESSO MACHINES

There is no better way to concentrate and enjoy all the flavours of freshly ground coffee than espresso. And unless you are a truly skilled barista, a fully automatic machine will probably deliver the best results. It will grind the beans for each portion individually just seconds before brewing, it knows the right force to apply when compacting the coffee and automatically controls the optimal temperature, pressure and time. And of course it will make all those cappuccinos, lattes and flat whites to perfection as well.

**MANO – hands:** meaning of course the barista's hands – your hands, if you plan to be your own barista. Properly pressing the ground coffee in the portafilter is the key to perfect espresso and so is the right dosing of coffee and steam/water. The great advantage of automatic espresso machines: all the finesse of a professional barista has been programmed into them.

#### THE PERFECT ESPRESSO

Parameter	Value
Portion of ground coffee	7 ± 0.5 g
Exit temperature of water from unit	88 ± 2 °C
Temperature in cup	67 ± 3 °C
Entry water pressure	9 ± 1 bar
Percolation time	25 ± 5 seconds
Volume in cup (including crema)	25 ± 2.5 ml

Source: Istituto Nazionale Espresso Italiano

**MACCHINA – machine:** now we finally get to the espresso machine itself. Although if you have an automatic one, we got there already with the grinding and the hands. To make a perfect espresso (see table), the machine must be able to deliver water into the portafilter at between 8-10 bars of pressure, and maintain this for 30 seconds. Home and automatic espresso machines use vibratory pumps combined with overpressure valves to maintain constant pressure – that is why they usually have pumps delivering higher pressure (15 or more bars).



## AUTOMATIC ESPRESSO MACHINES

Fully Automatic Espresso/Cappuccino Machine

## **SES 9020NP SES 9010CH**

Your own a SENCOR barista – compact, practical and easy to use. This fully automatic espresso machine will be the darling of your kitchen at home or in the office. At 180 mm, it is narrower than a regular A4 sheet of paper, so you won't have a hard time finding space for it. With its durable TRITAN milk container and patented steaming unit, not just a perfect espresso, but also cappuccino or latte is just one touch away. It is also outstandingly fast with the first drops of your espresso or other favourite coffee arriving just 42 seconds after you make your "order". And thanks to its compact compact size of just 180 mm in width, it will easily fit into your kitchen at home or in your office.



## **PROPERTIES**

- Choice of regular milk or soy milk coffee beverages
- Two durable TRITAN milk & soya milk containers
- Delicious latté and creamy cappuccino with milky micro-foam
- Single touch espresso, lungo, latté and cappuccino programs
- Pre-steaming system for fuller coffee flavour
- LED panel with touch buttons for easy and convenient operation
- Slim and compact size: just 180 mm wide
- 19 bar pump pressure for outstanding results
- Dishwasher friendly steaming unit
- Hot water function (americano, tea)
- Precise stainless-steel grinder with 5-level setting
- Highly adjustable coffee dosage
- Coffee cup size memory, coffee cup illumination
- 150 g coffee bean hopper plus attachment for up to 300 g of coffee beans
- Fast first drop of your favourite coffee ready after only 42 seconds
- Patented steaming unit advanced technology in a compact size



FIRST DROP of Perfect Coffee in Only 42s



COFFEE BEAN HOPPER
Coffee Beans are Always Fresh
150 g Capacity for Your Favourite
Coffee Beans



## CONTROL PANEL WITH DISPLAY

One Touch for Favourite Coffee

Espresso 30 ml Lungo 60 ml Hot Water 65 °C/75 °C/100 °C Cappuccino and Latté





MILK CONTAINER
Micro-foam Milk
Delicious Latté

Creamy Cappuccino



WATER TANK
1.1-Litre High Capacity
& Easy Refilling

Always Ensures Fresh Water for Your Delicious Coffee

## **AUTOMATIC ESPRESSO MACHINES**

Automatic Espresso Machine

## **SES 8020NP SES 8010CH**

A perfect espresso in under a minute? Yes, this SENCOR automatic espresso machine can do that. With 19 bars of pressure being pumped, the patented steaming unit and functions like pre-steaming, you will get a great espresso every time. And much more – with its simple LED button operation, you are also just one touch away from a lungo or double shot. And if you prefer a cappuccino or latte, the steam nozzle will help you with perfect milk micro-foam in seconds. All that in a machine that is just 180 mm wide and will easily fit in your kitchen or office.



FIRST DROP of Perfect Coffee in Only 42 s



COFFEE BEAN HOPPER
Coffee Beans are Always Fresh
150 g Capacity for Your Favourite
Coffee Beans



WATER TANK
1.1-Litre High Capacity
& Easy Refilling

Always Ensures Fresh Water
for Your Delicious Coffee

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STEAM WAND Micro-foam Milk Delicious Latté Creamy Cappuccino

## **PROPERTIES**

- Single touch espresso, lungo and double shot programs
- Steam nozzle for latté and cappuccino with milky micro-foam
- Patented steaming unit advanced technology in a compact size
- Pre-steaming system for fuller coffee flavour
- LED panel with touch buttons for easy and convenient operation
- Slim and compact size: just 180 mm wide
- 19 bar pump pressure for outstanding results
- Dishwasher friendly steaming unit
- Hot water function (americano, tea)
- Precise stainless-steel grinder with 5-level setting
- Highly adjustable coffee dosage
- Cup warmer for perfect temperature
- Coffee cup size memory, coffee cup illumination



CONTROL PANEL
WITH DISPLAY

One Touch for Favourite Coffee

Double Shot 60 ml Espresso 30 ml Lungo 60 ml Hot Water 150 ml or Exactly as You Like it



## AUTOMATIC ESPRESSO MACHINES

Automatic Espresso Maker

## **SES 7010NP**

For those who love perfect pure espresso or lungo, the SENCOR SES 7010NP delivers, thanks to its high-pressure pump and pre-brewing system. It is compact and stylish and at 180 mm in width will easily fit on a kitchen counter or office desk.









## **PROPERTIES**

- Single touch espresso and lungo programs
- Pre-brewing system for intensive flavour
- Patented steaming unit advanced technology in a compact size
- LED panel with touch buttons for easy and convenient operation
- Slim and compact size: just 180 mm wide
- 19 bar pump pressure for outstanding results
- Dishwasher friendly steaming unit
- Hot water function (americano, tea)
- Precise stainless-steel grinder with 5-level setting
- Coffee size memory, coffee cup illumination



## **SES 4050SS SES 4040BK**

Thanks to the thermoblock-based advanced heating system, these automatic espresso and capuccino machines pre-heat and are ready for action really fast. They also include the pre-brewing function which intensifies espresso flavour and are very easy to control with a one-touch choice of your favourite espresso-based coffee with or without milk. You only have to choose your preferred style and design.

- 20 Bar Pump for Perfect Coffee
- Boiler Heating System with Thermoblock
- Excessively Fast Pre-heating
- Pre-brewing System for Intensive Flavour
- One Touch Espresso, Double Espresso, Cappuccino, Latté, Frothed Milk Program



SES 4040BK



SES 4050SS



## COFFEE MAKERS

There may be more than a dozen ways to make a coffee, but the traditional ground beans and filter approach is still the easiest and fastest way to make a strong coffee for the entire family or office, and keep it warm for another hour.

Coffee maker

## **SCE 5070BK**

## **PROPERTIES**

- 1000 W power input, 1,8 litre / 15 cup water tank and glass kettle
- Removable washable permanent filter, or use disposable filters size 4
- Non-stick hotplate to maintain optimum temperature
- Drip-stop lock valve to avoid spills, water level indicator
- Tea brewing option, overheating protection
- LCD with clock, timer and other functions



Coffee maker

## **SCE 3050SS**

## **PROPERTIES**

- 1000 W power input, 1,25 litre / 10 cup water tank and glass kettle
- Removable washable permanent filter, or use disposable filters size 4
- Non-stick hotplate to maintain optimum temperature
- Drip-stop lock valve to avoid spills, water level indicator
- Tea brewing option, overheating protection

## COFFEE GRINDERS



Burr mills are the only proper way to grind coffee – the beans are crushed between two abrasive elements into a uniform grind that can usually be adjusted. Another advantage is, that the beans are not heated as much as in blade grinders, thus preserving more aroma and protecting valuable oils. This model has a special cone-shaped steel bur head that ensures fast, precise grinding and no overwarming of the ground coffee. With 15 grind settings you can grind your coffee perfectly for espresso, filter or other brewing methods.



## **PROPERTIES**

- Power input 150 W, 15 grind settings
- Cone-shaped steel burr head for fast and precise grinding with no overwarming
- Selector to automatically grind coffee for 2 to 10 cups
- Hopper for up to 350 g of beans and a container for up to 150 g of ground coffee

Electric coffee grinder

## **SCG 5050BK**

This stylish black-and silver SENCOR model is equipped with a flat steel burr head and offers 17 levels of grind settings and can hold up to 180 g of coffee beans. There is also a rotating dial for automatically setting it to grind coffee for 2 to 12 cups.

- Power input 110 W, 17 grind settings
- Regulator to automatically grind coffee for 2 to 12 cups
- Hopper for up to 180 g of beans and container for up to 100 g of ground coffee
- Flat steel burr head for fast and precise grinding





## ELECTRIC KETTLES

Quick, efficient, convenient and automatic – these are the typical benefits of most electric kettles, a kitchen appliance class introduced more than a century ago. Electric kettles became popular especially after the first fully automatic models were introduced in the late 1950s. Today, many advanced kettles offer more than just bringing water to boiling point at the touch of a button. You can set a lower than boiling temperature, and some kettles will even maintain it – and there are even special types of kettles for brewing perfect tea.

SENCOR offers a wide range of electric kettles – from large 2,5 litre models and those with advanced functions, such as operation indicated with a coloured light and variable temperature setting and maintaining to small 1 litre single button models. All SENCOR kettles use top quality safe materials like BPA-free plastic, heat-resistant borosilicate glass or German SCHOTT GLASS and high-quality stainless steel (SUS 304).

# WHY CHOOSE SENCOR ELECTRIC KETTLES

Any electric kettle you can think of, SENCOR has it. From elegant complact models for small households to 2,5-litre types, which large families will find ideal. And from simple stylish stainless steel models in many colours to sophisticated variable temperature ones, craved by tea-lovers.

## VARIABLE TEMPERATURE KETTLES

Variable temperature electric kettle

## **SWK 1890SS**

With variable temperature setting from 60 to 100 degrees Celsius (in 10-degree increments) and the option to maintain a set temperature for up to 120 minutes, this stylish electric kettle is perfect for all types of hot beverages or as a handy reservoir of hot water to use when cooking. The kettle announces when the set temperature is reached with a sound and also an indicator light, which is very practical for hearing-impaired users.

- 1,8 l volume, 2 200 W power input
- Intuitive control with two buttons
   on/off and temperature setting
- Water temperature setting and maintaining (120 minutes): 60-70-80-90 °C
- Reaching the set temperature indicated with a sound and an indicator light
- Stainless steel and heat resistant glass body, BPA-free parts
- Power cord storage in the base, double sided scale of fullness
- Button operated lid, removable and washable dirt/scale filter.











## VARIABLE TEMPERATURE **KETTLES**

Variable temperature electric kettle

## **SWK 2090BK**

Can you tell what the temperature of the water in your electric kettle is just by looking at it? With this SENCOR kettle you can – an internal LED light with variable colour indicates temperatures between 50 degrees (green) and 90 degrees (orange) Celsius. You can set the desired target temperature between 50 and 100 degrees Celsius (in 10 °C increments) and the kettle will announce reaching it with a sound. There is also an option to maintain the target temperature for 30 minutes. With its two litre volume, this kettle is ideal for larger families or a small office.



## **PROPERTIES**

- 2,0 l volume, 2 200 W power input
- Intuitive control with two buttons
- on/off and temperature setting
- Water temperature setting and maintaining (30 minutes): 50-70-80-90°C
- Water temperature displayed by a coloured led in the kettle base (green, blue, violet, orange)
- Reaching the set temperature indicated with a sound
- BPA-free plastic parts, stainless steel lid
- Power cord storage in the base, double sided scale of fullness
- Button operated lid, dirt and limescale filter.





Variable temperature electric kettle

## **SWK 1791WH**

○ SWK 1791WH ● SWK 1792BK



This SENCOR electric kettle always shows the water temperature to a degree (Celsius) with its built-in LCD, and it also displays the heating progress with a coloured light. You can also set one of the four temperature levels (50/60/70/85 °C) or choose boiling (100 °C) and, after reaching it, the kettle will play a sound and maintain the temperature for another 30 minutes. What is even better, after reaching the boiling point, this kettle will show the actual water temperature for another 30 minutes – so if you come back after some time, you can immediately see if the water is still hot enough for your desired type of tea or other hot drink.



## **PROPERTIES**

- 1,7 l volume, 2 400 W power input very fast boiling
- Intuitive control with three buttons on/off, temp setting, temp maintaining
- Water temperature setting and maintaining (30 minutes): 50-60-70-85 °C
- Water temperature displayed to 1 °C with a built-in LCD and indicated with a coloured light
- Start of operation and reaching set temperature indicated with a sound
- BPA-free plastic parts, stainless steel lid
- Power cord storage in the base, double sided scale of
- Button operated lid, removable and washable filter







## **SWK 1760BK**

● SWK 1760BK ○ SWK 1761WH

With its wide range of temperature settings (45-100 °C in 5 °C increments, with the option of maintaining the temperature for up to 240 minutes) and an LCD display for exact water temperature monitoring, this kettle will satisfy even the most demanding customers.



- 1,7 l volume, 2 400 W power input very fast boiling
- Intuitive control with four buttons on/off, temp setting + / -, temp maintaining
- Water temperature setting and maintaining (up to 240 minutes): 45-50-55-60-65-70-75-80-85-90-100 °C
- Water temperature displayed to 1 °C with a built-in LCD and indicated with a coloured light
- Start of operation and reaching the set temperature indicated with a sound
- BPA-free plastic parts, stainless steel lid
- Power cord storage in the base, double sided scale
- Button operated lid, removable and washable filter









## VARIABLE TEMPERATURE KETTLES

Intelligent water kettle

## **SWK 1590SS**

Beauty and style are met with tea-brewing intelligence in this SENCOR water kettle. It can be used either as a regular electric kettle (with the included extra lid) or as an intelligent tea pot when you use the patented foldable lid combined with the removable stainless-steel tea basket. It is also great for mulled wine, as you can use the tea basket for spices. With the smart temperature and timer settings you can make perfect green, white, oolong or black tea.



## **GLASS KETTLES**

Glass is an ideal material for electric kettles, as it lets you easily see what is happening inside. Is the water at full boil already – that would be the most common question. But glass kettles can be much more, such as the intelligent water kettle with automatic settings for various types of teas, which lets you see, how the brewing process is progressing. All SENCOR electric glass kettles are made of high quality and safe heatproof glass.

Electric glass kettle

## **SWK 2080BK**

Simple and practical: with a heatproof glass body you can easily see how the water boiling progresses, the internal led indicator is a practical and beautiful way of indicating the kettle is on (also useful for hearing-impaired users). The two litre volume makes this electric kettle ideal for larger families or small offices.



## **PROPERTIES**

- Volume 2,0 l, 2 200 W power input
- Dirt and limescale filter
- Double-sided water level mark
- Power cord storage in the baseInternal LED light
- Suitable also for hearing impaired users (indicator light for operation)
- Stainless steel heating base with a covered heating spiral
- Lid easily opened by pressing a button
- Dual safety system

- 1,5 l volume, 1500 W power input
- Intuitive and smart control for temperature
   (70 100 °C in 5 °C increments) or tea type setting
- Also great for mulled wine (use the tea basket for spices)
- Keep warm function designed for various types of tea
- Premium stainless steel SUS 304, BPA-free plastic and heatproof borosilicate glass body and base
- Start of operation and reaching set temperature indicated by a sound
- Power cord storage in the base, triple safety system
- Anti-drip Spout Preventing Unwanted Spilling of Water







## STAINLESS STEEL KETTLES

For true durability, stainless steel is perfect. It also allows a wide variety of surface finishes – from brushed stainless, through metallic colours to traditional paint. At SENCOR we use that to the full potential with a beautiful pastel colour selection to match or mix with other appliances, or your kitchen style. All SENCOR electric kettles have the heating spiral covered by a stainless steel base for maximum safety, durability and easy maintenance.

#### Electric kettle

## **SWK 1770GG** (1,7 LITRE)

- SWK 1770GG
   SWK 1771GR
   SWK 1772BL
- SWK 1773VT
   SWK 1774RD
   SWK 1775RS SWK 1776GD SWK 1777CH SWK 1778BK

Simple practical and stylish - and what is even more important, available in two sizes and nine colour options. With the heating spiral hidden below the stainless steel heating base, and a lid which can be opened with a single push of a button, this kettle is easy to maintain and use. The 1,2 litre version is perfect for the smallest households and the 1,7 litre fits regular families best. And regardless of size, you can mix or match the colour to other Sencor appliances in the metallic colour range.

#### Electric kettle

## SWK 1220GG (1,2 LITRE)

- SWK 1220GG SWK 1221GR SWK 1222BL SWK 1223VT
  SWK 1224RD
  SWK 1225RS



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1.25 L

**PROPERTIES** 1,2 or 1,7 l volume, 2 150 W power input

1.25 L

- Nine metallic colour options in both sizes
- Power on indicator light, lid safety lock
- Stainless steel heating base with covered heating spiral
- Durable stainless steel (SUS 304) and BPA-free plastic parts
- Power cord storage in the base, dual safety system (overheating, auto shut-off)
- Removable and washable dirt and limescale filter



**HOME COOKING 2018** 





## STAINLESS STEEL KETTLES

Electric kettle

## **SWK 1720BK**

There is beauty in simplicity: an elegant stainless-steel body, BPA-free plastic parts with a practical button for one-handed opening of the kettle lid. Add a power indicator light combined with the kettle switch, easy to read water level marking, and a triple safety system - and you have one simple, affordable, durable and reliable SENCOR electric kettle.



## **PROPERTIES**

- 1,7 l volume, 2 200 W power input
- Power on indicator light, lid safety lock
- Stainless steel heating base with covered heating spiral
- Durable stainless-steel body (SUS 304) and BPA-free plastic parts
- Power cord storage in the base, dual safety system (overheating, auto shut-off)
- Original STRIX controller







### Electric kettle

## **SWK 1711SS**

Durability and simplicity are two of the names for this SENCOR electric kettle. The all-stainless-steel body combined with the BPA-free plastic parts combine with a backlit power button for easy operation.

The lid can easily be opened with one hand, thanks to the handle having an integrated lid release.

## **PROPERTIES**

- 1,7 l volume, 2 150 W power input
- Power-on indicator light, lid safety lock
- $\bullet$  Stainless steel heating base with covered heating spiral
- Durable stainless-steel body (SUS 304) and BPA-free plastic parts
- Double safety system (overheating, auto shut-off)
- Original STRIX controller







## PLASTIC KETTLES

Modern, BPA-free plastic is attractive not only thanks to its affordability and wide range of bright colours, but also because it conducts (and removes)

less heat - and thus improves the efficiency of an electric kettle.
 It is also ideal for large volume kettles above 2 litres - perfect for big families or an office environment.

Electric kettle

## **SWK 2510WH**

○ SWK 2510WH ● SWK 2511BK

There are situations when size does matter. This SENCOR electric kettle offers 2,5 litre volume, which translates into 10 large mugs of tea – perfect for a large family breakfast or an office environment. The no-nonsense simple and practical design uses a BPA-free plastic body and a stainless-steel heating base with a covered heating element.



- 2,5 l volume, 1850 2 200 W power input
- BPA-free plastic body with ergonomic handle
- Power-on indicator light, lid safety lock
- Stainless steel heating base with covered heating spiral
- Power cord storage in the base, dual safety system (overheating, auto shut-off)
- Removable and washable dirt and limescale filter







**HOME COOKING 2018** 

## PLASTIC KETTLES

Electric kettle

## **SWK 1811GR**

- SWK 1810WH SWK 1811GR
- SWK 1816YL
   SWK 1817TQ
- SWK 1813ORSWK 1814RD

SWK 1812BL SWK 1815VT

For those who prefer their life full of lively colours, SENCOR offers this simple and practical electric kettle in beautiful lively colours. With 1,8 litre volume and 2 000 W of input power, these are perfect for medium size families or small offices. All the standard features like the removable and washable filter, and the heating base with a covered heating element are there. One-handed operation is possible thanks to the lid opening button integrated in the top part of the kettle handle.

## **PROPERTIES**

- 1,8 l volume, 2 000 W power input
- BPA-free plastic body with ergonomic handle
- Power-on indicator light, lid safety lock
- Stainless steel heating base with covered heating spiral
- Power cord storage in the base, triple safety system
- Removable and washable dirt and limescale filter





#### Flectric kettle

## **SWK 1018RS**

- SWK 1010WH SWK 1011GR
- SWK 10130R
   SWK 1014RD
   SWK 1015VT SWK 1016YL
   SWK 1017TQ
   SWK 1018RS

How small can you get? The smallest SENCOR electric kettle has just one litre capacity – it occupies very little space and is available in nine lively colours to match your kitchen or your preference. Its power input is only 1100 W which makes it perfect for places with limited mains current. Yet even at this size you get all the standard features like the stainless steel heating base with a covered spiral and the removable and washable dirt and scale filter. This is the perfect electric kettle for singles or very small households.

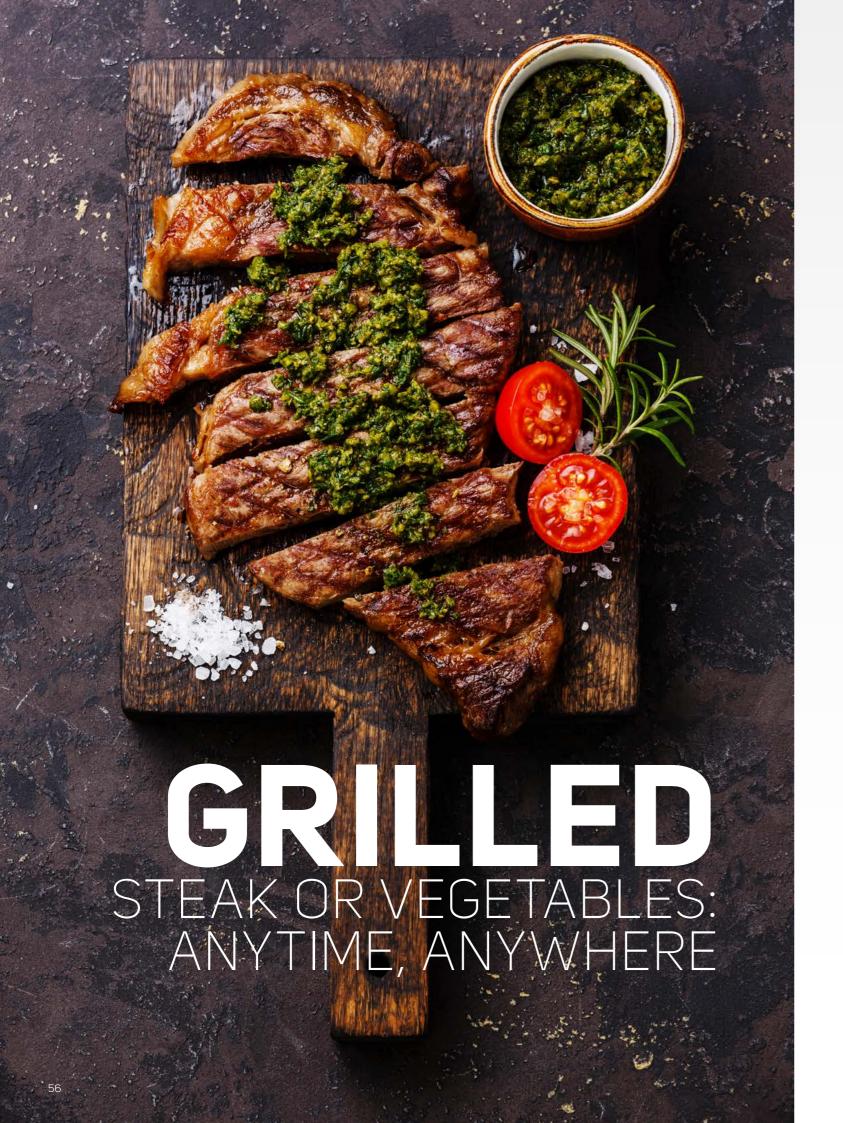
## **PROPERTIES**

- 1 l volume, 900 1100 W power input
- BPA-free plastic body with ergonomic handle
- Power-on indicator light, lid safety lock
- Stainless steel heating base with covered heating spiral
- Power cord storage in the base, dual safety system
- Removable and washable dirt and limescale filter









Quick exposure to high temperatures while protecting the meat, vegetables or other grilled food from burning is the secret of successful grilling. And that is what SENCOR contact and tabletop grills are designed for. After all, at the core of successful grilling (but also toasting or searing) is a little bit of physics and especially chemistry.

What cooks typically want to achieve is a combination of cooked or partially cooked food and a crispy browned surface, owing to Maillard reactions or caramelisation of surface sugars. Maillard reactions occur when amino acids and sugars on the steak, vegetable or bread surface react at temperatures between 140 and 165 degree Celsius. While that may sound boring, the fact that dozens or hundreds of different new flavour compounds are created makes the Maillard reaction real fun. While caramelisation is a different process, it leads to similar results – new flavour compounds resulting from pyrolysis (heat decomposition) of surface sugars in meat, vegetables and other foods

Both Maillard reactions and caramelisation require good temperature control and will cause grilled food to stick to surfaces easily, unless a quality non-stick surface is used. This is where the key features of SENCOR contact grills, like grilling plates with integrated heating spirals, come in very handy. Older types of contact grills use spirals hidden behind the grilling plates.

Grilling plates with integrated spirals allow more precise temperature control, heat up much faster and are able to maintain set temperatures of up to 250 °C across the entire surface much better even after cold food has been placed on grill surface.

The combination of a ridged and flat surface is important in order to make perfect steaks on an open grill, which allows the steam to escape and meat to grill properly (closing the grill would partially steam it). The flat surface, on the other hand, is perfect for smaller pieces of vegetables or seafood grilling. This means you will achieve optimal results any time and every time.

Why limit your grilling endeavours only to the summer months with the garden grill, when you can make perfect grilled steak, kofta, shashlik, shish kebab, satay chicken skewers, cheese or veggies all year round.

## **WHY CHOOSE**

# SENCOR CONTACT AND TABLETOP GRILLS

The latest technology like grilling plates with integrated heating spirals allowing faster heating-up and more precise temperature control or combination of flat and ridged grilling surface makes SENCOR contact and tabletop grills perfect for virtually any grilling taksk at home or in the garden.

Multi-purpose Contact Grill

## **SBG 6650BK GRILLING PRO**

Thanks to the dishwasher-safe third generation of non-stick grill plates with integrated heating spirals, this SENCOR contact grill excels at both maintenance with easy cleaning and perfect grilling – even without added oil. This is also helped by the precise automated temperature control with an LCD display showing the set temperature, heating-up and timer.

With three operating positions (closed, open at right angle and flat-open), you can use it either as a contact or flat table top grill. With two types of grill plates, ridged (bottom) and smooth (top), you can easily grill meat or vegetables to your liking or press sandwiches and baguettes.

The timeless combination of stainless steel and glass give this contact grill a stylish appearance that will look gorgeous on your kitchen counter (of course you can easily stow it away, thanks to its vertical storing position).















**LCD DISPLAY**for perfect temperature control and easily accessible drip tray.

NON-STICK GRILL PLATES of 3rd generation with integrated heating spiral

- Non-stick grill plates (3rd gen.) with integrated heating spiral
- Large dimensions of grilling plates 30x25 cm
- Automatic temperature control with LCD, heating indicator and timer
- Parallelogram mechanism for even pressure distribution
- Easy to clean, dishwasher safe plates, removable oil drip tray and grill plates
- 3 operating positions (closed / open 90° / open 180°)
- Insulated handle, anti-slip feet, lid lock
- 2 000 W power input, power cord storage
   Ridged (ideal for steaks) and flat (for smaller vegetables, burgers or seafood) grilling surface



Intelligent Contact Grill

## **SBG 6030SS INTELLIGENT GRILL**

Looking for a contact grill that will help you get perfect results (virtually) every time? Search no more, as the SENCOR intelligent contact grill does just that. It offers seven intelligent programs (plus manual) for frozen foods, bacon, chicken, sausage, steak, fish and burger.

With its thickness sensor, it will even show in the built-in display the doneness of grilled food – so you no longer need to search or experiment to get that medium rare steak or burger.

The grill even takes care of temperature control – you only have to put the food on the plate and crave it when it is done to your liking.



## **PROPERTIES**

- Non-stick grill plates (2nd gen.) with integrated heating spirals
- Large dimensions of grilling plates 31x25 cm
- 7 intelligent programs with thickness and temperature sensor plus manual
- Easy to clean, dishwasher safe plates, removable oil drip tray
- 3 operating positions (closed / open 90° / open 180°)
- Heat insulated handle (sandwich pressing), anti-slip feet
- 2 100 W power input, power cord storage









SMART GRILLING CONTROL with 7 intelligent programs

and status display.



EASY TO REMOVE AND CLEAN

non-stick plates with integrated heating spirals

Multi-purpose Contact Grill

## **SBG 5030BK GRILLING PRO**

Like the SBG 6650BK, this SENCOR multi-purpose contact grill also offers third generation plates with integrated heating spirals and non-stick surface that allow grilling without added oil.

Solid construction of glass, stainless steel and quality durable plastic, as well as its 7 kg weight, ensure this grill stands rock still and provides enough grilling space even for a large family dinner or small home party.



#### Tabletop Electric Grill

## **SBG 106BK**

This tabletop grill is a perfect indoor and outdoor party and feast beast. You can use it to grill vegetables, seafood, sausages or steaks for your guests or place it right in the middle of your dining or garden table and arrange for self-service grilling by each diner.

## **PROPERTIES**

- · Perfect for indoor and outdoor use
- Light and portable, with large non-stick surface 47x31 cm
- Two grilling surfaces flat and ridged for all types of food
- Heat insulated handles, anti-slip feet and overheating protection
- Variable temperature control (100 220 °C) and keep warm (60 °C)
- Easy cleaning with paper towel or damp cloth





## Grilling tips:

## **STEAKS**

#### Perfect meat cut

It should be at least 2,5 cm thick. For beef steaks, choosing well-aged (hung) meat is often more important than the choice of a particular cut. If you grill meat on the bone, it will take longer and it is harder to reach optimum doneness throughout the entire steak.

#### Salt, rub and marinade rules

Marinades should combine acidity, fat and spices or herbs. Acid helps the favour and also tenderizes the meat, fat helps with flavour but also seals some juices in the meat, seasonings are for flavour. Some marinades use also sugars, that improves caramelization, but increases risk of excess pyrolysis - burning the meat surface and adding bitter notes. Marinating time depends on the type of marinade and meat, always remember to wipe off the excess marinade before placing the meat on the grill, as excess marinade tends to burn.

Rubs are a combination of spices, herbs and sometimes also salt, sugar and a little liquid (oil, vinegar – a so-called wet rub). They are rubbed into the surface of the meat half an hour to 12 hours before grilling.

If you plan on using only salt and pepper (which is the best choice with quality aged beef cuts or even lamb), apply the salt only after grilling, before the meat goes to rest for a couple of minutes or right before serving. This results in a juicier and more tasty steak.

#### The secret of smoky flavour

If you want your steak to have a hint of smokiness, just like from a charcoal grill, use smoked salt before resting or serving, or add some smoked paprika to the marinade or rub. Good results are guaranteed.

#### Two types of heat and the importance of resting

To cook the best steaks, you need a combination of direct and indirect heat. The direct heat is the grill plate – the meat surface is seared there and flavourful compounds are created. However direct heat removes a lot of moisture, and that is why you can combine a shorter grill time with a few minutes in the oven at 180 °C. Whichever method you choose, the steak should rest for 3–5 minutes on a warm plate or wooden block before being served or sliced. It will continue to cook a bit inside while resting, so if you want it really rare or medium rare, take resting into account too and shorten the cooking time a bit.



# ELECTRIC **OVENS**

Compact electric ovens, with or without two cooking hobs on top are sometimes called a "bachelor grill" or "mini kitchen". Both names suggest where these appliances thrive best: in college dorms and small apartments. They are also perfect for weekend houses and small cottages or when you want to take your kitchen out into the open air – to your garden or back yard, to enjoy the nice weather and time with your family while cooking, roasting or baking.

## HOW TO CHOOSE A PERFECT ELECTRIC OVEN OR MINI KITCHEN:

Consider all the possible / eventual uses (i.e. at home, in the back yard or garden, in your weekend home) and the space available. You may only consider an electric oven for your kitchen at first, but if you will be taking it out to the backyard or using it for camping, a mini kitchen (an electric oven with electric hotplates / hobs) might be a better choice.

# WHY CHOOSE SENCOR FLECTRIC OVENS

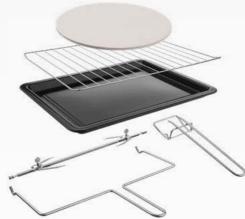
SENCOR offers electric ovens in various types and sizes. While most models offer a similar temperature range (90 – 230 °C), upper and lower heating elements (the smallest types may have only a lower one), there are a number of differences. Some larger models have a rotisserie and a wider selection of accessories – like an enamelled baking tray, chromed holders for removing trays and grates and even a pizza stone.

Electric oven

## SEO 3628SS

Stylish, large and with a long list of features and accessories – with a total power input of 3 250 W this SENCOR electric oven is a true mini kitchen. The 36-litre volume means you can bake a large dish for the entire family or grill some poultry, like chicken or duck, using the built-in rotisserie. It will even make a perfect pizza thanks to an included pizza stone.





## **PROPERTIES**

- 36 litre volume, power input 3 250 W total (oven + hotplates)
- Adjustable temperature control 90 230 °C
- Two hotplates: 750 W and 1000 W
- 5 function combinations using upper & lower heating, rotisserie
   Upper Heating Upper + Lower Heating Upper Heating + Rotisserie
   Function Lower Heating + Rotisserie Function Upper + Lower
   Heating + Rotisserie Function
- Independent indicator for oven and hotplates, interior light
- Double-glazed door for better insulation and safety
- Included accessories: Enamel baking tray, chromed grate and holder
- Rotisserie fork and handle Pizza stone

Electric oven

## **SEO 2828BK**

With its 28 litre volume, this SENCOR electric oven offers a full list of features, including upper and lower heating, two electric hobs and a rotisserie, in a compact package that is easy enough to move around. Perfect for college dorms, small kitchens, backyards or garden open-air cooking, camping or small holiday cottages.



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## **PROPERTIES**

- 28 litre volume, power input 3 250 W total (oven + hotplates)
- Adjustable temperature control 90 230 °C
- Two hotplates: 750 W and 1000 W
- 5 function combinations using upper & lower heating, rotisserie Upper Heating Upper + Lower Heating Upper Heating + Rotisserie Function Lower Heating + Rotisserie Function Upper + Lower Heating + Rotisserie Function
- Independent indicators for oven and hotplates, interior light
- Double-glazed door for better insulation and safety
- Included accessories: Enamel baking tray, chromed grate and holder Rotisserie fork and handle

## FI FCTRIC OVENS

Flectric oven

## **SEO 3610SS**

For those looking to add a practical and stylish electric oven to their kitchen without rebuilding, this SENCOR model is an ideal choice. With its 36 litre volume, 6 oven function combinations and long list of accessories included, this is a compact oven that easily meets the needs of a smaller family. You can



make delicious pastries and cakes using the enamelled baking tray or roast some healthy vegetables as a side dish. The rotisserie will easily hold a big chicken or duck, and pizza lovers will be delighted with the true pizza stone included in the package.



## **PROPERTIES**

- 36 litre volume, power input 1500 W
- Adjustable temperature control 90 230 °C
- 6 function combinations using upper & lower heating, rotisserie
- Upper Heating Lower Heating Upper + Lower Heating Upper Heating
- + Rotisserie Function Lower Heating +Rotisserie Function Upper
- + Lower Heating + Rotisserie Function
- Double-glazed door and heat insulated handle for better safety
- Interior light, power on indicator
- 60 minute timer function with automatic shut-off
- Supplied accessories: Enamel baking trau, chromed shelf and holder
- Rotisserie fork and handle Pizza stone

Electric oven

## **SEO 2810BK**

With six oven function combinations, including a rotisserie, and its 28-litre volume, this is a fully featured SENCOR electric oven that will easily fit on your kitchen counter. And with details like the double glazed door and heat insulated handle, or three positions for baking trays, it really is like a regular stove or built-in kitchen oven, only smaller, saving you valuable space. You can even roast a chicken on the rotisserie and bake some potatoes and tomatoes in the tray below for a complete healthy lunch or dinner.



## **PROPERTIES**

- 36 litre volume, power input 1500 W
- Adjustable temperature control 90 230 °C
- 6 function combinations using upper & lower heating, rotisserie
- Upper Heating Lower Heating Upper + Lower Heating Upper Heating + Rotisserie Function • Lower Heating + Rotisserie Function • Upper + Lower Heating + Rotisserie Function
- Double-glazed door and heat insulated handle for better safety
- Interior light, power on indicator
- 60 minute timer function with automatic shut-off
- Supplied accessories: Enamel baking tray, chromed shelf and holder •Rotisserie fork and handle

Flectric oven

## **SEO 1710BK**

Extremely compact, yet practical and capable – with a 17 litre volume and 1 380 W of power input, this SENCOR electric oven is perfect for small baking – such as crisping fragrant and crunchy baguettes or bread every morning, preparing frozen pizza or roasting smaller cuts of meat and poultry, vegetables or potatoes, or baking some traditional casserole dishes like ragout, moussaka or shepherd's pie. Did you know there are even some breakfast casseroles, perfect for later and longer weekend breakfasts with your entire family?



## **PROPERTIES**

- 17 litre volume, power input 1 380 W
- Adjustable temperature control 90 230 °C
- 3 function combinations using upper & lower heating
- Upper Heating Lower Heating Upper + Lower Heating • Double-glazed door and heat insulated handle for
- 4 stainless steel heating elements
- Interior light, power on indicator

better safety

- 60 minute timer function with automatic shut-off
- Supplied accessories: Enamel baking tray, chromed shelf and holder

Flectric oven

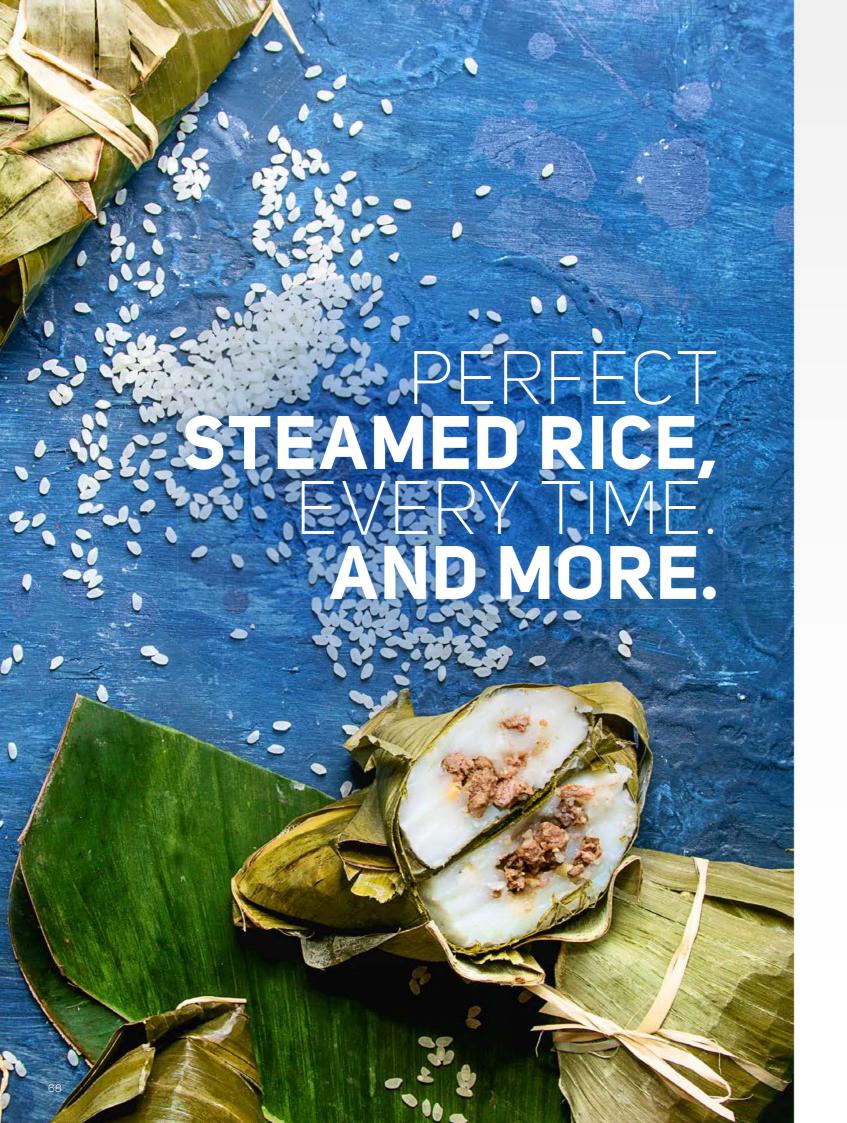
## **SEO 0910BK**

Smallest of the SENCOR electric ovens, but still big enough to make a difference to your breakfast with freshly crisped baquettes or to your dinner with a quick casserole or some other roasted dish, like a fillet of fish. With its smaller size also comes smaller consumption – just 800 W power input. This oven is perfect for college dorms, seniors or small households.

- 9 litre volume, power input 800 W
- Adjustable temperature control 90 230 °C
- Double-glazed door and heat insulated handle for better safetu
- Power on indicator
- 60 minute timer function with automatic shut-off
- Supplied accessories: Baking tray, grill shelf, holder







# RICE

If time is money, then rice cookers are true money-saving machines. There is no easier and faster way to make perfect steamed rice than with an automatic rice cooker. All you need to do is measure the rice with the enclosed cup, wash, drain and put it in the cooker. Then you add water to match the amount of rice using the marks on the rice cooker pot, turn the cooker on and leave it to do its boiling and steaming magic.

The secret of perfect rice is in the cooker itself. SENCOR rice cookers have top quality aluminium pots with a durable non-stick coating and are designed for even heat distribution to ensure all the rice is cooked to perfection. And not just rice.

## WHY CHOOSE SENCOR RICE COOKER

Perfect steamed rice, every time.
With SENCOR rice cookers you
will get it and much more. Many
models come with a steaming
basket for vegetables or dumplings
and most demanding home cooks
will love the new SRM 3150SS
with special programs for sautes,
soups, oatmeals and various types
of rice.

While rice cookers are primarily designed to make perfect rice, you can use them for many other purposes – cook anything either in water (beans, pasta, potatoes) or use the special insert for gentle steaming of vegetables like sweet corn, carrots or green beans. You can even do them together with the steamed rice to save time and energy. Last but not least, all SENCOR rice cookers are designed to automatically shut off, when the steaming is completed. The secret of this automatic operation lies in the fact that water cannot get any hotter than its boiling point – so only when all the water in the rice cooker has evaporated will the temperature rise above 100 degrees Celsius – and then the thermostat switches the cooker to warming mode, as the rice is (almost) ready. Keeping the rice really warm is also important as it makes a perfect environment for the growth of germs and moulds at room temperature. Keeping it at 65 degrees Celsius not only means it is ready to serve, but also stops the pathogens from growing.



## RICE COOKERS

Rice Cooker

## **SRM 3150SS**

More than just a rice cooker: with 11 special cooking functions, a digital display and 24-hour timer, this is not a regular rice cooker. But that by no means suggests it would be less capable of preparing perfect steamed rice: it has all the important functions and features, such as equal heat distribution technology, a special aluminium pot with quality non-stick surface, and automatic operation and shut-off which switches the cooker to "keep warm" mode for up to 6 hours.



Rice cooker

## **SRM 1891RD**



With its 1,8 litre volume, you can easily prepare up to 1,5 kg of any type of rice, including sushi rice. Fully automated rice steaming is much easier thanks to a special steam release valve, which prevents the pot from overflowing. The top lid is hinged and has a round glass window for better control and monitoring of the steaming or cooking process. The automatic shut off switches the cooker to "keep warm" mode for up to 6 hours. The practical steaming basket is great for healthy steaming of vegetables or Asian dumplings – it can even be done together with rice, to save energy.

## **PROPERTIES**

- non-stick surface
- spoon, spatula, measuring cup



• Lid with steam escape valve

• Triple safety system (overheating, water boiling away, auto off)

#### RICE COOKERS

Rice cooker

#### **SRM 1810WH**

SRM 1810WH - 1,8 L SRM 0610WH - 0,6 L

A classic model in two sizes - 0,6 litre for small households (makes up to 450 g of rice) and 1,8-litre for mid-sized families (cooks up to 1500 g of rice). Simple and practical construction with a glass lid equipped with a special handle allowing the lid to be attached to the cooker in the open position, and a large steaming basket. The removable internal container with its non-stick surface makes cleaning really fast and simple. The fully automated operation with its keep warm function – a standard in SENCOR Rice Cookers – leaves you plenty of time to prepare the rest of your family lunch or dinner.

#### **PROPERTIES**

- 0,6 or 1,8 l volume for up to 450 or 1500 grams of rice
- Power input 300 / 700 W
- Stainless steel body with white finish, aluminium insert with non-stick surface
- Special glass cover handle for attaching the open cover to the cooker
- Included accessories: ladle, measuring cup, large steaming basket
- For steam cooking of all types of rice, including sushi rice
- Fully automated operation and keep warm function (up to 6 hours)

• Triple safety system (overheating, water boiling away, auto off)



#### Rice cooker

#### **SRM 2800SS**

- SRM 2800SS 2,8 L
  SRM 1800SS 1,8 L
- SRM 1550SS 1,5 L
  SRM 1000SS 1.0 L

Feeding a big family or having a large sushi party? This SENCOR rice cooker is the perfect match for you. With its 2,8 l volume, you can prepare up to 2,3 kg of rice at once – all in a hassle free and fully automated way. The simple glass lid is very practical as it lets you see all the contents and, together with the quality aluminium pot with its non-stick coating, makes cleaning a snap. Smaller 1,8, 1,5 and 1,0 litre versions of this simple and practical rice cooker in a stainless steel outer finish are also available to fit your needs.



#### **PROPERTIES**

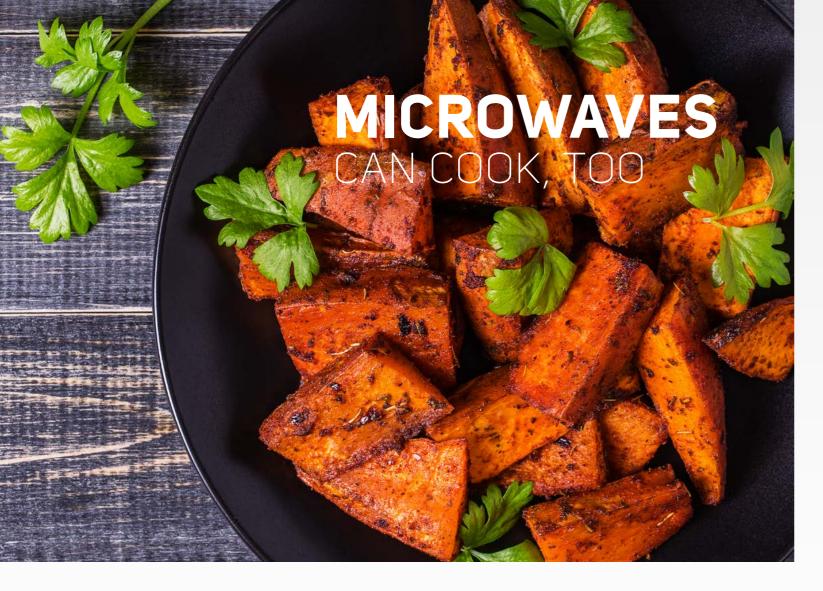
- 2,8 / 1,8 / 1,5 / 1,0 l volume for up to 2 300 / 1500 / 1300 / 800 grams of rice
- Power input 1000 / 700 / 500 / 400 W
- Stainless steel outer body, aluminium insert with non-stick surface
- Included accessories: ladle, measuring cup
- For steam cooking of all types of rice, including sushi rice
- Fully automated operation and keep warm function (up to 6 hours)
- Triple safety system (overheating, water boiling away, auto off)
- Easy to clean glass lid with steam escape opening











## MICROWAVE **OVENS**

In most kitchens, the microwave is the sad and lonely appliance designated to a single boring purpose: heating up leftover food. That is not fair. These devices are called "oven" for a reason: they are perfectly capable of cooking, if you learn to speak their recipe language.

Cooking (steaming, boiling, baking) in microwave ovens does have some specifics. Sometimes, for recipes you "know well", the ingredients might be slightly different, or the method differs, often requiring some extra steps. What you usually get in return are fast cooking times. Sometimes ridiculously fast – like small batches of dumplings or brownies finished in under 3-4 minutes. And microwave ovens do have limitations, such as achieving a crispy crust is near to impossible.

So where do you start? With recipes. You can either ask your friends if they have a microwave cookbook – they were common from the 1970s to 1990s. Or you can search the internet, which is a bottomless treasure-trove of all types of recipes and hits, including those for microwaves.

#### **WHY CHOOSE**

#### **SENCOR** MICROWAVE OVENS

Microvawe ovens are great for heating, re-heating and cooking as well. It is an indispensable kitchen appliance and is also ideal for a college dorm or a weekend house. Sencor offers affordable models with simple, intuitive controls, easy maintenance and stylish timeless design with a stainless or enamel



#### **PROPERTIES**

- 700 W microwave power, 5 power levels
- Preprogramed cooking 6 menus, weight-based defrosting
- · Quick start, delayed start, 90-minute timer
- Clock, sound signals, child safety lock
- Stainless steel exterior, dark grey enamel interior

Microwave oven

#### **SMW 2117SS**

Stainless is timeless – the beautiful brushed stainless-steel exterior of this SENCOR microwave oven will please you for many years to come. It will never rust and is easy to maintain. Maintenance is also simple thanks to the durable enamel-coated interior. Control and use is simple and convenient with two rotating dials and a large door handle.

#### **PROPERTIES**

- 700 W microwave power, 5 power levels including defrost
- Stainless steel will never rust or lose its eye-catching design



#### **PROPERTIES**

- 700 W microwave power, 5 power levels including defrost
- Two knobs for simple and quick control
- . Door handle or door button for easy opening (SMW 1717WH/1817WH)
- Rotating plate 245 mm, 30-minute timer with sound signal
- Large inner space for up to 25 cm plates
- · Timeless stainless steel or white/black enamel exterior, white enamel interior

Microwave oven

#### **SMW 6320**

Smart and stylish – this SENCOR microwave oven offers six pre-programmed cooking programs (rice, vegetables, meat, pasta, fish, re-heat) or manual control. With its 20 litre volume it can accept even larger cooking and warming-up vessels, and functions like delayed start or up to 90-minute timer make it a truly capable oven, rather than a simple re-heating appliance.



- Rotating plate 245 mm, 30-minute timer with sound signal
- Large inner space for up to 25 cm plates
- Timeless stainless steel or white/black enamel exterior, white enamel interior

Microwave oven

#### **SMW 1917WH**

○ SMW 1717WH ● SMW 1817BK ○ SMW 1917WH

This classic, simple SENCOR microwave oven, with control via two knobs, is available in various designs (door handle or door button) and traditional white and black enamel (all models come with a white enamel interior). These are perfect microwave ovens for smaller kitchens, holiday homes or college dorms.





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# ELECTRIC TOASTER

There is a phrase in English about something being "the greatest thing since sliced bread"\* - meaning a significant improvement or invention. Well, if there is one thing that is truly the best since sliced bread, it is the automated pop-up toaster - with a bimetallic strip sensor introduced in 1930s - a construction that prevails to this day, although modernized in a number of ways, as you can see in SENCOR toasters. The intuitive timer control and three function buttons for toasting, defrosting and manual stop control, together with a stylish stainless steel or metallic colour design, sets our models apart. Even something as common as a toaster can be a real design highlight of your kitchen counter.

# WHY CHOOSE SENCOR ELECTRIC TOASTERS

A quick, comfortable and energyefficient way to make your
breakfast or afternoon snack,
bread or bun warm, crispy and
crunchy. Yes, you can use your
oven, but it will take more time and
use much more energy to make
toasted bread. You can also use
a pan on a cooker top, but you
must check it constantly to avoid
burning. With a toaster, the bread
is toasted evenly on both sides
at once, and you can spend your
time preparing tea, coffee and
other breakfast or snack items.



### **ELECTRIC TOASTERS**

Toaste

### **STS 5070SS**



Who would choose to wait. Even in a household of two, making the morning toast means running the toaster at least twice for four slices of bread. And in a larger family, toasting bread for 4, 5, 6 or more people becomes an ordeal. So why not go for a 4-slotted toaster with double capacity? It has all the cool features of smaller models, like an easy to set electronic timer with 9 intensity levels and automatic centring function to handle either thin or thick slices, and a toaster rack for warming or crisping buns – actually, it has two toaster racks.





- Power input 1600 W
- Electronic timer for 9 intensity levels
- Automatic ejection and shut-off
- Auto-centring for thinner and thicker slices
- Toaster rack for warming and crisping buns or croissants
- Three in one function: defrosting, reheating, manual control (cancel)
- High lift for easy removal of smaller slices,
- Easy to clean crumb tray













### **ELECTRIC TOASTERS**

#### **STS 6050GG**

- STS 6050GG
  STS 6051GR
  STS 6052BL

- STS 6053VT
  STS 6054RD
  STS 6055RS
- STS 6056GD STS 6057CH STS 6058BK

Any metallic colour you like. The latest SENCOR line of toasters is available either in traditional stainless steel (STS 5050SS) or eight metallic colours (STS 6051GR-6058BK) to mix or match with the colours of your other kitchen appliances, or kitchen itself. With an easy electronic timer control and three buttons for toasting, defrosting and manual control (stop), it has all it takes for a perfect breakfast every day.















#### **PROPERTIES**

- Power input 1000 W
- Nine metallic colours (STS 6051GR-6058BK)
- Electronic timer for 9 intensity levels
- Automatic ejection and shut-off
- Auto-centring for thinner and thicker slices
- Toaster rack for warming and crisping buns or croissants
- Three in one function: defrosting, reheating, manual control (cancel)
- High lift for easy removal of smaller slices,
- Easy to clean crumb tray







# INDUCTION COOKTOPS

Induction cooking combines the advantages of gas cookers - like the ability to change temperature quickly - and traditional electric cookers with electric coils - such as precise temperature control and efficiency of heat transfer. Actually, induction is better at both tasks - it can change the temperature of a pot or pan faster than a gas stovetop and has better temperature control and higher efficiency than modern electric cookers with infrared heating coils.

#### **WHY CHOOSE**

# SENCOR INDUCTION COOKTOPS

Maximum efficiency and speed of cooking, easy touch and dial controls and display for each cooking zone, glass surface that is easy to maintain - these are just some of the main reasons. And last but not least: stylish and elegant design.

#### **INDUCTION VS. OTHER TYPES OF COOKERS\***

TECHNOLOGY	Efficiency	Time to bring 1,9 litre of water to boil	Energy used to bring 2 litres of water to boil (from 20 °C)
Induction cooker	83 - 90 %	4 minutes 46 seconds	745 kJ
Infra cooker	60 %	9 minutes	1120 kJ
Electric cooker with heating coil	45 %	8 minutes	1490 kJ
Gas cooker	55 %	6 minutes 2 seconds	1220 kJ

\*Source: US DOE / Wikipedia



Induction cooktop

#### **SCP 5303GY**

● SCP 5303GY ● SCP 5404GY

This dual induction cooktop with a glass ceramic surface is available in two configurations allowing you to choose a version that fits your kitchen best and maximises the available space. The SCP 5030GY has two induction zones arranged traditionally side-by-side, while the technically identical SCP 5304GY has the zones one behind the other, leaving extra space on your kitchen counter.

Induction cooktop

#### **SCP 4202GY**

An alternative for those who prefer traditional dial controls over purely touch buttons. This induction cooktop has two zones with 1600 and 1300 watts arranged one behind the other. Aside from touch controls placed outside of the glass surface and combined with a rotating dial, this model has parameters identical to SCP 5404 GY and SCP 5303GY.

#### **PROPERTIES**

- 2 900 W total input power (1600 W + 1300 W)
- Glass surface for easy and hygienic cleaning
- Two cooking zones 145 and 167 mm for cookware with base diameter 12 to 19 cm
- 10 heating levels for each zone starting at 200 W
- Temperature control 20 240 °C in 20 °C increments
- Touch sensor control panel with a large LCD for each zone (SCP 5303GY/5404GY)
- Touch and dial control with a large LCD for each zone (SCP 4202GY)
- Timer with a shut-off function for each zone, 1-180 minutes
- Safety features: Automatic shut-off after 2 hours idle Sound signal of switching to idle when cookware is removed
- Thermal fuse protection from overheating + sound signal Grid overvoltage and undervoltage protection
- Automatic error detection and LCD messages

#### Induction cooktop

#### **SCP 3201GY**

A compact and stylish single zone induction cooktop is perfect for small kitchens, college dorms, camping, for small weekend houses or cooking in the garden or backyard. Weighing just 2,6 kg and with a size of just  $28 \times 36 \times 8$  cm, you can easily pack it for your holiday. Yet it delivers a respectable 1800 watts of power input with very high efficiency – enough even for demanding searing and pan-frying jobs.



#### **PROPERTIES**

- 1800 W total input power
- Glass surface for easy and hygienic cleaning
- 167 mm cooking zone for cookware with base diameter
   12 to 19 cm
- 10 heating levels starting at 200 W
- Temperature control 20 240 °C in 20 °C increments
- Touch sensor and dial control panel with large LCD
- Timer with shut-off function, 1-180 minutes
- Safety features: Automatic shut-off after 2 hours idle
   Sound signal of switching to idle when cookware is removed while cooking or when inappropriate cookware is used Thermal fuse protection from overheating + sound signal Grid overvoltage and undervoltage protection

• Automatic error detection and LCD messages

## MULTI-FUNCTION STAND MIXERS

MODEL

Color

Power input

Pulse function

Preset programmes

Number of speeds

Soft dough (L)

Hard dough (kg)

Number of hubs

Bowl volume

Number of bowls

LED blending bowl light



STM 635x

••••

1000 W

yes

ΠO

8

2,2 L

0,8 kg

3

yes

4,5 L



STM 446x

1000 W

yes

no

10

2,2 L

0,8 kg

4

no

4,5 L



1200 W

yes

ΠO

2,7 L

0,8 kg

yes

4,5 L / 5 L



STM 4x

1000 W

yes

no

8

2,2 L

0,8 kg

2

ΠO

4,5 L









3 I AND MIXEKS				
MODEL	STM 3700WH	STM 3730SL	STM 362x	
Color	•	•	••••	
Powerinput	1000 W	800 W	600 W	
Pulse function	yes	yes	yes	
Preset programmes	no	no	NO	
Number of speeds	10	6	6	
Soft dough (L)	2,7 L	2,2 L	2,2 L	
Hard dough (kg)	0,8 kg	0,8 kg	0,8 kg	
Number of hubs	3	2	2	
LED blending bowl light	no	yes	no	
Bowl volume	5,5 L	4 L	4 L	
Number of bowls	1	1	1	

#### STICK BLENDERS

Stainless steel whisk









yes

yes







BLENDERS		W.	<b>**</b>			
MODEL	SHB 5501CH	SHB 560x	SHB 446x	SHB 4260WH	SHB 4450WH	SHB 4358WH SHB 4359BK
Color	•	••••	••••	•	•	• •
Power input	1000 W	1000 W	800 W	500 W	800 W	600 W
Continuously variable speed control	yes	yes	yes	-	yes	-
Number of speeds	20	25	=	2	=	2
Active speed button	-	-	-	-	yes	-
Turbo button	-	-	yes	-	-	-
Length of power cord	1,2 m	1,2 m	1,2 m	1,2 m	1,2 m	1,2 m
Ergonomically shaped handle	yes	yes	yes	yes	yes	yes
Stainless steel blades	yes	yes	yes	-	yes	yes
Beaker volume	800 ml	800 ml	800 ml	700 ml	800 ml	700 ml
Chopper volume	500 ml & 1200 ml	500 ml	500 ml	500 ml	500 ml	-

HAND











MIXERS	3	1	GRINDERS		
MODEL	SHM 6203SS	SHM 5206WH	MODEL	SMG 4382	SMG 4381
Color	•	•	Color	•	•
Power input	300 W	400 W	Power input	1500 W	1500 W
Number of speeds	5	5	Capacity (kg meat/min.)	1,65 kg	1,65 kg
Turbo button	yes	yes	3 grinding discs	yes	yes
Beater whisks	yes	yes	Attachment for juicing	yes	yes
Kneading whisks	yes	yes	Attachment for grating vegetables	yes	=
Stick blender attachment	-	-	Attachment for making bread crumbs	yes	-
Attachment release button	yes	yes	Attachment for sausage preparation	yes	yes
Power cord length	1,2 m	1,2 m			

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#### KITCHEN SCALES









MODEL	SKS 700x	SKS 6000	SKS 4030BK/WH	SKS 3x
Color	•	•	•	000
Capacity	10 kg	5 kg	5 kg	5 kg
Sensitivity	1 g	1 g	1 g	1 g
Options of measuring units	g/ml/lb/fl:oz	g/ml	g / lb:oz	g / ml / b/ fl:oz
Ultra slim design (height)	17,5 mm	17 mm	-	-
Surface	glass	glass	stainless steel	plastic
LCD display	76,5 x 24,5 mm	60 x 45 mm	40 x 18 mm	53 x 23 mm
Displays calories, sodium, protein, fat, carbohydrates	-	yes	-	-
Tare function	yes	yes	yes	yes
Overloading indicator	yes	yes	yes	yes
Weak battery indicator	yes	yes	yes	yes
4 sensors for increased weighing accuracy	yes	yes	-	yes
Automatic idle shut-off	yes	yes	yes	yes
Option to measure the volume of liquids	yes	yes	yes	yes

#### **AUTOMATIC ESPRESSO MACHINES**















MACITINES							
MODEL	SES 9020NP	SES 9010CH	SES 8020NP	SES 8010CH	SES 7010NP	SES 4050SS	SES 4040BK
Color	0	•	0	•	0	0	•
Type of espresso machine	Automatic	Automatic	Automatic	Automatic	Automatic	Semi-automatic	Semi-automatic
Power input	1470 W	1470 W	1470 W	1470 W	1470 W	1450 W	1450 W
Pump pressure	19 bar	19 bar	19 bar	19 bar	19 bar	20 bar	20 bar
Grinding level	5	5	5	5	5	1	1
Beans container capacity	up to 300 g	150 g	150 g	150 g	150 g	-	-
Water container volume	1,1 L	1,1 L	1,1 L	1,1 L	1,1 L	1,4 L	1,4 L
Double shot program	-	-	yes	-	-	yes	yes
LED panel	yes	yes	yes	yes	yes	-	-
Thermoblock system	yes	yes	yes	yes	yes	yes	yes
One touch programms	yes	yes	yes	yes	yes	yes	yes
Latté/cappuccino micro-foam system	yes	yes	yes	yes	=	-	=
Integrated coffee grinder	yes	yes	yes	yes	yes	-	-
Hot water function	yes	yes	yes	yes	yes	-	=
Pre-brew function	-	-	-	-	-	yes	yes
Milk container	2	1	-	-	-	1	1
Removable steaming unit	yes	yes	yes	yes	yes	=	-
Illumination of cup	yes	yes	yes	yes	yes	-	-
Descaling, cleaning, rinsing program	yes	yes	yes	yes	yes	=	-

#### FOOD SLICERS





#### YACUUM SEALING





MODELSFS 4050SSSFS 100xColorImage: Color of the
Power input 150 W 100 W  Material stainless steel plastic  Cable storage yes yes
Material     stainless steel     plastic       Cable storage     yes     yes
Cable storage yes yes
•
<b>Finger guard</b> yes yes
Safety switch yes yes
Anti-slip feet yes yes
<b>Weight</b> 4,15 kg 1,98 kg
<b>Cutting width</b> 1-15 mm 1-15 mm

MODEL	SVS 3010GY	SVS 2010WH	SVS 1010WH
Color	•	•	•
Number of programs	6	6	3
Seal width	300 mm	300 mm	300 mm
Pressure	-0,8 bar	-0,8 bar	- 0,8 bar
Compressor power	12 L/min	12 L/min	12 L/min
Foil in package	1 roll (20 x 200 cm) and 5 bags (20x30 cm)		
Tube for vacuuming container	yes	yes	yes
Seal only function	yes	yes	yes
Compatible with multiple types of films	yes	yes	yes
Air-tight seal width	2 mm	2 mm	2 mm

#### COFFEE **MAKERS**











MAKEKO			OKINDEKS		
MODEL	SCE 5070BK	SCE 3050SS	MODEL	SCG 6050BK	SCG 5050BK
Color	•	0	Color	0	•
Power input	1000 W	1000 W	Power input	150 W	110 W
Volume	1,8 L	1,25 L	Grinding system	stainless steel burr	stainless steel burr
Ideal for brewing	15 cups	10 -12 cups	Grind setting selector	15	17
Display	LCD	-	Beans container capacity	350 g	180 g
Kettle material	glass	glass	Max. number of cups	10	12
Water level indicator	yes	yes	Planetary gearing	yes	-
Removable permanent filer	yes	yes	Cleaning brush	yes	yes
Tea option	yes	yes	LCD display	yes	yes
Size of paper filter	size 4	size 4	Cup selector	yes	yes
Anti drip system	yes	yes	Anti drip system	yes	yes
Descalling system	yes	yes			
Overheating protection	yes	yes			

#### **VARIABLE TEMPERATURE KETTLES**







MODEL	SWK 1890SS	SWK 2090BK	SWK 1791WH SWK 1792BK		SWK 1590SS
Color	•	•	•	•	0
Volume	1,8 L	2,0 L	1,7 L	1,7 L	1,5 L
Power Input	2 200 W	2 200 W	2 400 W	2 400 W	1500 W
Material	glass	glass	plastic	stainless steel	stainless steel/glass
Concealed heating coil	yes	yes	yes	yes	yes
Water level mark on both sides	yes	yes	yes	yes	-
Lit up water level mark	-	yes	yes	-	-
Removable filter for removing impurities	-	-	yes	yes	yes
Removable tea basket	-	-	-	-	yes
Button for tea preparation	=	=	=	=	yes
"Protection against overheating when turned on without water"	yes	yes	yes	yes	yes
"Automatic shut-off when removed from the base"	yes	-	yes	yes	yes
On/Off switch	yes	yes	yes	yes	yes
Power on indicator light	yes	yes	yes	yes	yes
Adjustable temperature	yes	yes	yes	yes	yes
Keep warm function	-	-	yes	yes	yes
Anti-slip protection	yes	yes	yes	yes	yes
Safety locking lid	=	=	yes	yes	=
Button for opening of a lid	yes	yes	yes	yes	yes
Power cord storage in the base	yes	yes	yes	yes	yes
Ergonomically shaped handle	-	yes	yes	-	yes
Central 360° connector	yes	yes	yes	yes	yes

$\vee$		
	SWK 2080BK	
	•	
	2,0 L	
	2 200 W	
	stainless steel/glass	
	yes	
	yes	
	-	
	-	
	=	
	-	
	yes	
	-	
	-	
	yes	
	-	
	yes	
	yes	

yes yes

## **CONTACT AND**











TABLETOP GRILLS	0		. 00	
MODEL	SBG 6650BK	SBG 6030SS	SBG 5030BK	SBG 106BK
Color	•	0	•	•
Power input	2000 W	2 100 W	2 000 W	2 300 W
Temperature control	automatic	automatic	automatic	automatic
Grilling plate	ribbed	ribbed	ribbed	smooth / ribbed
Grilling system	closed / open	closed / open	closed / open	open
Grilling without oil	yes	yes	yes	-
Grill plates with integrated spiral	yes	yes	yes	-
Non-stick grill plates	yes	yes	yes	yes
Dishwasher safe grilling plates	yes	yes	yes	-
3 operating positions	yes	yes	yes	-
Drip plate	yes	yes	yes	yes
Thermostat	yes	yes	yes	yes
Timer	yes	-	yes	-
Anti-slip feet	yes	yes	yes	yes

#### STAINLESS STEEL **KETTLES**



KETTEES				
MODEL	SWK 177x	SWK 122x	SWK 1720BK	SWK 1711SS
Color	•••••	••••	•	•
Volume	1,7 ∟	1,2 L	1,7 ∟	1,7 ∟
Power Input	2 150 W	2 150 W	2 200 W	2 150 W
Material	stainless steel	stainless steel	stainless steel	stainless steel
Concealed heating coil	yes	yes	-	-
Water level mark on both sides	=	=	=	=
Lit up water level mark	-	-	-	-
Removable filter for removing impurities	yes	yes	-	-
Removable tea basket	-	-	-	-
Button for tea preparation	-	-	-	-
"Protection against overheating when turned on without water"	yes	yes	yes	yes
"Automatic shut-off when removed from the base"	yes	yes	yes	-
On/Off switch	yes	yes	yes	yes
Power on indicator light	-	-	yes	-
Adjustable temperature	-	-	-	-
Keep warm function	-	-	-	-
Anti-slip protection	yes	yes	yes	yes
Safety locking lid	yes	yes	yes	yes
Button for opening of a lid	yes	yes	yes	yes
Power cord storage in the base	-	-	-	-
Ergonomically shaped handle	yes	yes	yes	yes
Central 360° connector	ues	ues	ues	ues







×,			
	SWK 251x	SWK 181x	SWK 101x
	••		••••
	2,5 L	1,8 L	1 L
	1850 - 2 200 W	2 000 W	1100 W
	plastic	plastic	plastic
	yes	yes	yes
	yes	yes	yes
	-	-	-
	yes	yes	yes
	-	-	-
	-	-	-
	yes	yes	yes
	-	yes	-
	yes	yes	yes
	yes	yes	yes
	-	-	-
	-	-	-
	yes	yes	yes

#### **ELECTRIC OVENS**













MODEL	SE0 3628SS	SEO 2828BK	SEO 3610SS	SEO 2810BK	SEO 1710BK	SEO 0910BK
Color	0	•	0	•	•	•
Volume	36 L	28 L	36 L	28 L	17 L	9 L
Power Input	3 250 W	3 250 W	1500 W	1500 W	1380 W	800 W
Number of hotplates	2	2	-	-	-	-
Heating function	5	5	6	6	3	-
Heating elements	4	4	4	4	4	2
Adjustable temperature control	90 - 230 °C					
Temperature control for each hotplate	yes	yes	=	=	=	=
Timer with sound signal	60 min					
Grill function	yes	yes	yes	yes	=	=
Pizza stone	yes	-	yes	-	-	-
Double glass door	yes	yes	yes	yes	yes	yes
Indicator light	yes	yes	yes	yes	yes	yes

















MODEL	SRM 3150SS	SRM 189x	SRM 1810WH	SRM 0610WH	SRM 2800SS	SRM 1800SS	SRM 1550SS	SRM 1000SS
Color	0	0					0	0
Power input	700 W	700 W	700 W	300 W	1000 W	700 W	500 W	400 W
Volume	1,5 L	1,8 L	1,8 L	0,6 L	2,8 L	1,8 L	1,5 L	1,0 L
Surface material	stainless steel							
Bowl material	aluminium							
Lid material	plastic	glass						
Lid type	hinge	hinge	removable	removable	removable	removable	removable	removable
Control type	digital	manual						
Keep Warm	6 hours							
Auto off	yes							
Rice water collector	yes	yes	-	-	-	-	-	-
Steamer	yes	yes	yes	yes	-	-	-	-
Removable bowl	yes							
Handles for bowl	yes	yes	-	-	-	-	-	-
Tripple safety	yes							
Light Indicator	yes							

#### **ELECTRIC TOASTERS**







MODEL	STS 5070SS	STS 5050SS	STS 605x
Color	0	0	••••
Power input	1600 W	1000 W	1000 W
Material	stainless steel	stainless steel	stainless steel
Number of slots for toasting	4	2	2
Number of speed settings	9	9	9
Auto Center	yes	yes	yes
High Lift function	yes	yes	yes
Slider adapter for toasting bread	yes	yes	yes
Stop button	yes	yes	yes
Button for reheating	yes	yes	yes
Button for defrosting bread	yes	yes	yes
Storage space for cable	yes	yes	yes
Power cord length	100 cm	100 cm	100 cm



#### **MICROWAVE OVENS**











MODEL	SMW 6320	SMW 2117SS	SMW 1917WH	SMW 1817BK	SMW 1717WH
Color	0	0	•	•	•
Microwave power	700 W	700 W	700 W	700 W	700 W
Volume	20 L	17 L	17 L	17 L	17 L
Pre-programmed cooking	6	-	-	-	-
Number of microwave power levels	5	5	5	5	5
Timer	90 min	30 min	30 min	30 min	30 min
Defrosting	based on weight	manual	manual	manual	manual
Exterior housing	stainless steel	stainless steel	white enamel	black enamel	white enamel
Interior finish	stainless steel	white enamel	white enamel	white enamel	white enamel
Control	digital	manual	manual	manual	manual
Microwave heating	yes	yes	yes	yes	yes
Quick start function	yes	-	-	-	-
Button to open the door	yes	-	-	yes	-
Digital clock	yes	-	-	-	-
Sound signals	yes	yes	yes	yes	yes











COOKIOIS				
MODEL	SCP 5404GY	SCP 5303GY	SCP 4202GY	SCP 3201GY
Color	0	0	0	0
Power output	2 900 W	2900 W	2900 W	1800 W
Number of plates	2	2	2	1
Plates diameter	145 / 167 mm	145 / 167 mm	145 / 167 mm	167 mm
Temperature regulation	yes	yes	yes	yes
Temperature control	60 - 240 °C	60 - 240 °C	60 - 240 °C	60 - 240 °C
Range of heating levels	200 -1300 W / 200 -1600 W	200 -1300 W / 200 -1600 W	200 -1300 W / 200 -1600 W	200 - 1800 W
Timer	1 - 180 min	1 - 180 min	1 - 180 min	1 - 180 min
LCD display	yes	yes	yes	yes
Overheating protection	yes	yes	yes	yes
Auto-off	yes	yes	yes	yes
Anti-slip feet	yes	yes	yes	yes
Power cord lenght	1,4 m	1,4 m	1,4 m	1,4 m



