



VITINNI™

3.6LTR DIGITAL AIR FRYER INSTRUCTION MANUAL

PLEASE READ AND KEEP THESE INSTRUCTIONS FOR FUTURE USE

MODEL NO: 661A

SAP Code: JF07539001

For further assistance, other products and more, join us at:

Website: www.vitinni.co.uk

Instagram: [@vitinniuk](https://www.instagram.com/vitinniuk)

Facebook: www.facebook.com/vitinni

General Safety Instructions

- Read the operating instructions carefully before using the Air Fryer for the first time.
- This Air Fryer is designed for personal use and is not suitable for commercial use.
- Do not use outdoors. Keep away from direct sunlight, heat sources and do not use with wet hands.
- Before cleaning ensure the Air Fryer is switched off and the plug removed from the socket.
- Caution
- Do not immerse the power cord, plug or housing in water or under the tap during cleaning.

- Do not use liquids in the Air Fryer to prevent electric shocks or short-circuit of the Air Fryer.

- When in use ensure that the air vents of the Air Fryer are not covered.

- When in use the accessories will become hot due to the high cooking temperature (basket, toast rack, tray, etc.) Please use the cage tong provided when removing any accessory.

Warning

- Before using, please ensure that your output voltage is the same voltage as stated on the rating label of the Air Fryer.

- Before use please check the power cord and accessories of the Air Fryer, do not use if there is any damage.

- Ensure the power cord is not hanging over any sharp edges or overhanging the worktop.

- Do not plug in or use the Air Fryer with wet hands.

- Do not use the Air Fryer on a tablecloth or near curtains to avoid the risk of burning.

- When in use do not use an external power cord connection.

- When the Air Fryer is in use please do not use plastic dishes, bowls or cling film inside the unit.

- Failure to follow these instructions can result in damage to the appliance and harm to the user. No liability is accepted if these instructions are not followed or if damage results through improper use. Any attempt to alter the appliance or not follow instructions may result in harm and will also void any warranty.

- The Air Fryer should be placed on a stable surface when in use.

- Do not place the Air Fryer against wall or other appliances; ensure there is at least 10cm of space.

- Do not place anything on the top of the Air Fryer.
- Do not use the Air Fryer for anything other than that specified in the operating instructions.
- Do not leave the Air Fryer unattended.
- When the Air Fryer is in use, hot steam will exhaust through the air vents .Keep your hands and face away from the steam and air vents. Also be careful of hot steam when removing food and accessories from the Air Fryer.
- Once the cooking cycle is completed, the heater component will be very hot, do not touch it.
- Do not extend the recommended cooking times as this could lead to the food burning with smoke released from air vent. Unplug the Air Fryer immediately. When safe to do so clean any residual food and oil from the Air Fryer and accessories.
- After using the Air Fryer, press the power button to turn off, and then remove the plug from the socket.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capacities or lack of experience or knowledge only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Caution

- Unplug the Air Fryer from the wall socket when not in use or before cleaning. Before cleaning ensure the Air Fryer is cooled down.
- Do not use any accessories other than those provided.
- Ensure the accessories are clean and dry before putting the food inside.
- The Air Fryer has a built-in safety switch and will switch to standby mode if the door is opened.
- If the power cord becomes damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person.
- Keep the Air Fryer and the power cable out of reach of children.
- The Air Fryer must not be operated by means of an external timer or separate remote-control system.
- The door and housing unit of the Air Fryer may get hot when in use.

Introduction

Air Frying is versatile healthier way to fry without losing any of the flavour.

Utilizing hot air circulation it cooks delicious food using little or no oil meaning treats can still be enjoyed even when attempting to lead a healthy lifestyle.

Before First Use

Remove all packaging materials, stickers and labels.

Clean the Basket and Trivet with hot soapy water, using a non-abrasive sponge.

Ensure the inside and outside of the Air Fryer are completely dry.

Assembling the hot Air Fryer

Slide the cooking compartment into the cooking compartment of the Air Fryer to close it.

The Air Fryer comes preassembled. Ensure that the cooking compartment is closed securely.

Using the hot Air Fryer

Plug in and switch on the Air Fryer at mains power supply.

To turn on the hot Air Fryer, press the 'On/Off' button; the LED display will illuminate.

Preheat the Air Fryer from approximately 3-5 minutes by using the timer control buttons.

The default heat setting is 200°C. If an alternative heat setting is required, use the temperature control buttons to adjust, then press the 'On/Off' button to start preheating (If you don't press the 'On/Off' button the preheat will not start).

Once the Air Fryer has reached the required time, it will automatically switch off.

The Air Fryer will beep 5 times to signal the cycle has ended.

Place the ingredients into the non-stick coated cooking basket and then slide the cooking compartment in towards the Air Fryer main body to close it.

Turn on the Air Fryer by pressing the 'On/Off' button: the LED display will illuminate.

Use the temperature control buttons to set the Air Fryer to the required heat setting.

Determine the cooking time required for the ingredients and use the timer control buttons to set it accordingly.

Press the 'On/Off' button to set the timer, the fan indicator will illuminate and the heat indicator will flash to signal that the hot air fryer is cooking the ingredients.

Some ingredients may require shaking halfway through the cooking time. Using the cooking basket handle, carefully pull the cooking compartment out from the hot air fryer main unit and shake it gently.

The timer will automatically pause when the cooking compartment is pulled out from the hot air fryer main unit and will only continue to count down once the cooking compartment has been replaced.

Replace the cooking compartment and continue to cook.

Check whether the ingredients are ready by carefully opening the cooking compartment. If the ingredients are not cooked, replace the cooking compartment and use the timer control buttons to adjust the cooking time accordingly.

Once cooking is complete and the set time has elapsed, the LED display will flash and hot air fryer will automatically switch off. The fan will remain in operation for approximately 10 seconds and then the Air Fryer will beep 5 times to signal that it has switched off.

Using the cooking basket handle, carefully pull the cooking compartment out from the hot air fryer.

Empty the contents into a bowl or onto a plate, using a pair of heat-resistant tongs (not included) if the food is large or fragile.

Note

Always preheat the Air Fryer before starting to cook or alternatively add 3-5 minutes onto the cooking time.

If the cooking time or heat setting needs to be changed during use, simply use the timer or temperature control buttons as required and the Air Fryer will automatically adjust the settings.

During use the LED display will cycle between the time and temperature to signal that it is maintaining the selected temperature.

Caution

Do not tip the food directly into a bowl or onto a plate, as excess oil may have collected at the bottom of the cooking basket.

Warning

Nominal voltage is still present even when the thermostat is turned to the off position.

To permanently switch off the hot air fryer, ensure it is turned off at the mains power supply.

Cleaning the Air Fryer

Ensure the Air Fryer is turned off and unplugged from the wall socket.

Wipe the hot air fryer main unit with a soft, damp cloth and dry thoroughly.

Remove and clean the accessories in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the Air Fryer main unit in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourer to clean the Air Fryer or its accessories, as this could cause damage.

Note

When using the Air Fryer for the first time, a slight smoke or odour may be emitted.

This is normal and will soon subside.

Ensure that there is sufficient ventilation around the hot air fryer during use. It is advised to run the hot air fryer without food for approximately 10 minutes before first use. This will prevent the initial smoke or odour from affecting the taste of the food

Controls



Cooking Guide

The following is a guideline for cooking certain types of foods with the hot air fryer. This is a guideline only and cooking should always be monitored.

| Food | Weight | Approx Cooking Time | Temp | Extra information |
|---------------------------|----------|---------------------|-------|---|
| POTATOES AND CHIPS | | | | |
| Thin Frozen Chips | 300-700g | 12-16mins | 180°C | Shake the chips half way through cooking. |
| Thick Frozen Chips | 300-700g | 12-16mins | 180°C | Shake the chips half way through cooking. |
| Homemade Chips | 300-700g | 16-20mins | 180°C | Part soak the chips in water before cooking. Add ½ tbsp of oil and shake half way through cooking. |
| Homemade Potato Wedges | 300-700g | 18-22mins | 180°C | Part soak the wedges in water before cooking. Add ½ tbsp of oil and shake half way through cooking. |
| Potato Hash Browns | 300-700g | 15-18mins | 180°C | Shake the hash browns half way through cooking. |
| MEAT AND POULTRY | | | | |
| Steak | 100-500g | 8-14mins | 200°C | |
| Pork Chops | 100-500g | 7-14mins | 200°C | |
| Chicken Breast | 100-500g | 15-22mins | 200°C | |
| Chicken Drumsticks | 100-500g | 18-22mins | 200°C | |
| SNACKS AND SIDES | | | | |
| Frozen Chicken Nuggets | 100-500g | 10-15mins | 200°C | |
| Spring Rolls | 100-400g | 8-10mins | 200°C | |
| Stuffed Vegetables | 100-400g | 10mins | 160°C | |
| Frozen Battered Fish | 100-500g | 15-20mins | 200°C | |
| CAKES AND BAKES | | | | |
| Quiche | 400g | 20-22mins | 180°C | |
| Cake | 300g | 20-25mins | 160°C | |
| Muffins | 300g | 15-18mins | 200°C | |

Dos and Don'ts

Ensure that the non-stick coated cooking basket is securely fitted before use. Not doing so will prevent the Air Fryer from operating.

Only hold the cooking compartment by the cooking basket handle.

Do not invert the non-stick cooking basket with the cooking compartment still attached. As excess oil may collect at the bottom of the cooking compartment and could leak into the ingredients.

Do not cover the Air Fryer or its air inlet, as this will disrupt the air flow and could affect the frying results.

Do not fill the cooking compartment with oil or any other liquid.

Do not touch the cooking compartment during or straight after use, as it gets very hot

Only hold the cooking compartment by the handle.

Dos and Don'ts

The Air Fryer is fitted with an automatic switch-off.

This may activate if:

The set cooking time has elapsed. The timer will sound and the automatic switch-off will activate, turning off the hot air fryer.

The cooking compartment is pulled out from the hot air fryer during cooking. In this case, the timer will automatically pause, until the cooking compartment has been replaced.

Note

If the hot air fryer needs to be turned off before the set cooking time has elapsed, press the 'On/Off' button.

Cleaning and Maintenance

Before attempting any cleaning or maintenance, ensure that the Air Fryer is turned off and unplugged from the wall socket.

Wipe the Air Fryer main unit with a soft, damp cloth and dry thoroughly.

Clean the accessories in warm, soapy water then rinse and dry thoroughly.

Do not immerse the Air Fryer main unit in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the Air Fryer or its accessories as this could cause damage.

It is recommended to clean the Air Fryer after each use.

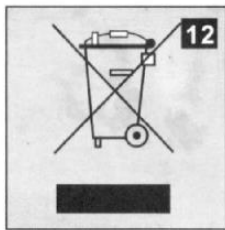
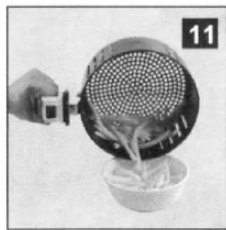
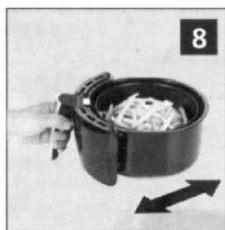
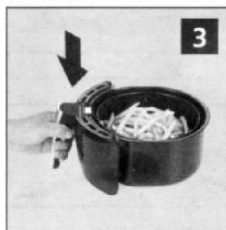
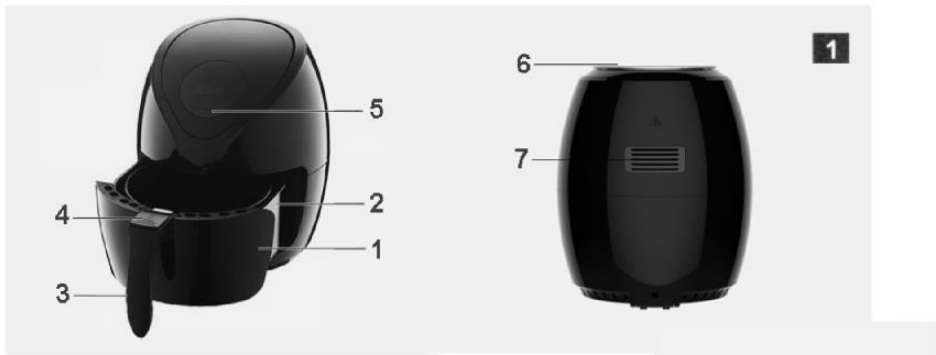
Storage

Before storing, ensure that the Air fryer is cool, clean and dry.

Never store the Air Fryer whilst it is wet.

Never wrap the cord tightly around the Air Fryer, wrap it loosely to avoid causing damage.

Store in a cool, dry place.



Guarantee

Our products are guaranteed for a period of 2 years from the date of purchase. Products that develop a fault within this period are covered by our warranty and we will replace defective parts, or where not available the whole product. The warranty does not apply to any defect in the goods arising from fair wear and tear, wilful damage, accident, negligence by you or any third party, use otherwise than as recommended by us, failure to follow our instructions, any alteration or repair carried out without our approval or has been the subject of commercial use. Your statutory rights remain unaffected, in particular any rights you have under the Consumer Rights Act 2015.

If you have a problem with your product within this warranty period please contact our customer services team.

In the event of changes to the specification of a product and we are not able to replace parts, we will replace the whole product within the 2 year guarantee period

For products that fall outside of the 2 year guarantee, we will endeavour to provide spare parts to purchase for as many of the replaceable parts as possible, but cannot foresee specification changes or upgrades to products or parts outside of the initial 2 year period.

Customer Services:

If you would like further advice or information on your product, ensure you have the SAP code ready and please get in touch with us at Vitinni on the contact options below:

SAP Code: JF07539001

Phone: 01706 716 116 (Mon – Fri 9am to 5pm)

Email: support@vitinni.co.uk

Address: Vitinni, Vale Mill (Rochdale) Ltd, Robinson Street, Rochdale, OL16 1TA