

InnovaGoods Vynner Pro 5500

InnovaGoods Vynner Pro 5500 Vintage 5.5L 1700W Air Fryer User Manual

Model: Vynner Pro 5500 | Brand: InnovaGoods

1. INTRODUCTION

Thank you for choosing the InnovaGoods Vynner Pro 5500 Vintage Air Fryer. This appliance is designed to provide a healthy and efficient way to cook a variety of meals using rapid 360° hot air circulation. With its 5.5L capacity and 1700W power, you can prepare delicious food with significantly less oil and in less time. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- **Electrical Safety:** Ensure the voltage indicated on the appliance matches your local power supply before connecting. Do not immerse the appliance, cord, or plug in water or any other liquid.
- **Placement:** Place the air fryer on a stable, heat-resistant, and dry surface. Keep it away from walls, curtains, and other heat-sensitive materials, allowing at least 10 cm of free space on all sides. Do not place it near gas or electric burners, or in a heated oven.
- **Hot Surfaces:** The exterior surfaces of the air fryer can become hot during operation. Use oven mitts when handling hot components. Always use the handle to remove the basket.
- **Supervision:** Do not leave the appliance unattended while in use. Close supervision is necessary when any appliance is used by or near children.
- **Maintenance:** Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely before cleaning or storing.
- **Damage:** Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer support for assistance.
- **Overheating Protection:** The air fryer is equipped with overheating protection. If the appliance overheats, it will automatically shut off. Unplug it and allow it to cool down before resuming use.

3. PRODUCT OVERVIEW

Familiarize yourself with the main components of your InnovaGoods Vynner Pro 5500 Air Fryer.



Figure 3.1: Main unit of the InnovaGoods Vynner Pro 5500 Air Fryer, illustrating the temperature and timer dials, and the internal hot air circulation technology.

- **Main Unit:** The primary housing containing the heating element and fan.
- **Temperature Control Dial:** Used to set the desired cooking temperature.
- **Timer Dial:** Used to set the cooking time.
- **Removable Basket and Pan:** The non-stick cooking container where food is placed. It features a handle for safe removal.



Figure 3.2: A hand demonstrating the removal of the air fryer basket, which is filled with cooked fries.

4. SETUP

Before using your air fryer for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and any promotional stickers from the appliance.
2. **Clean:** Wash the removable basket and pan with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the interior and exterior of the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a flat, stable, and heat-resistant surface, ensuring adequate ventilation around the unit.
4. **First Use Burn-off:** It is recommended to run the air fryer empty for about 10-15 minutes at 180°C (350°F) during its first use. This helps to burn off any manufacturing residues. A slight odor or smoke may be present, which is normal. Ensure the area is well-ventilated.

5. OPERATING INSTRUCTIONS

Follow these steps to cook with your air fryer:



Figure 5.1: Detailed view of the temperature (Temp/°C) and timer (Timer/min) control dials.

1. **Prepare Food:** Prepare your ingredients as desired. For best results, lightly coat food with oil if necessary.
2. **Place Food in Basket:** Pull out the removable basket using the handle. Place the food into the basket. Do not overfill the basket to allow for proper air circulation.
3. **Insert Basket:** Slide the basket back into the main unit until it clicks into place.
4. **Set Temperature:** Turn the temperature control dial to your desired cooking temperature. The range is typically 80°C to 200°C.
5. **Set Timer:** Turn the timer dial to your desired cooking time. The air fryer will automatically turn off when the timer reaches zero.
6. **Cooking Process:** The air fryer will begin heating. For even cooking, especially for larger quantities or certain foods, shake the basket halfway through the cooking time. To do this, carefully pull out the basket, shake it, and then reinsert it. The air fryer will resume cooking.
7. **Completion:** When the timer rings, the cooking process is complete. Carefully pull out the basket and transfer the cooked

food to a plate.

Cooking Guides: Refer to the cooking guides often found on the top of the appliance or in the recipe book for recommended temperatures and times for various foods.



Figure 5.2: The top surface of the air fryer displays quick reference guides for cooking various foods like fries, fish, chicken, and meat, with suggested times and temperatures.

Recipe Access: For additional recipes and cooking inspiration, scan the QR code provided with your smartphone.



Figure 5.3: A hand scanning the 'InnovaGoods Scan & Taste!' QR code, which links to an online recipe book. Access recipes at innovagoods.com/innovalovers/recetas/airfryer.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your air fryer.

1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Clean Basket and Pan:** The removable basket and pan are designed with a non-stick coating and are dishwasher safe. For manual cleaning, use hot water, dish soap, and a non-abrasive sponge. Avoid using metal utensils or abrasive cleaning materials that could damage the non-stick surface.



Figure 6.1: The removable air fryer basket and pan are shown inside a dishwasher, highlighting their dishwasher-safe feature.

3. **Clean Interior:** Wipe the interior of the air fryer with a damp cloth. For stubborn residue, use a mild detergent. Ensure the interior is dry before next use.
4. **Clean Exterior:** Wipe the exterior of the appliance with a damp cloth. Do not use harsh chemicals or abrasive cleaners.
5. **Storage:** Store the air fryer in a cool, dry place once it is clean and completely dry.



Figure 6.2: The removable basket and pan are shown detached from the main air fryer unit, illustrating ease of cleaning.

7. TROUBLESHOOTING

If you encounter any issues with your air fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; power outlet not working; timer not set.	Ensure the power cord is securely plugged into a working outlet. Turn the timer dial to the desired cooking time.
Food is not cooked evenly.	Basket is overfilled; food not shaken/turned; incorrect temperature/time.	Do not overfill the basket. Shake or turn food halfway through cooking. Adjust temperature and time as needed.
White smoke coming from the appliance.	Greasy food residue; oil/fat dripping onto heating element.	Clean the basket and pan thoroughly after each use. Remove excess oil from food before cooking.

Problem	Possible Cause	Solution
Food is not crispy.	Too much moisture; not enough oil; incorrect temperature/time.	Pat food dry before cooking. Lightly brush with oil for crispier results. Adjust temperature and time.

8. SPECIFICATIONS

Feature	Detail
Model Number	Vynner Pro 5500 (V0103725)
Dimensions (L x W x H)	36.3 x 28 x 33.5 cm
Weight	5.3 kg
Power	1700 Watts
Capacity	5.5 Liters
Material	Stainless Steel (Exterior: Carbon Steel, Interior: Carbon Steel)
Special Features	Timer, Non-stick coating, 360° Air Flow
Dishwasher Safe Parts	Removable Basket and Pan

9. WARRANTY AND SUPPORT

This InnovaGoods product comes with a standard manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details.

For technical support, troubleshooting assistance, or warranty claims, please contact InnovaGoods customer service. Contact information can typically be found on the InnovaGoods official website or on the product packaging.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question