



VITINNITM

12LTR DIGITAL AIR FRYER INSTRUCTION MANUAL

PLEASE READ AND KEEP THESE INSTRUCTIONS FOR FUTURE USE

MODEL NO: AF510T

SAP Code: JF0540001

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

Website: www.vitinni.co.uk

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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

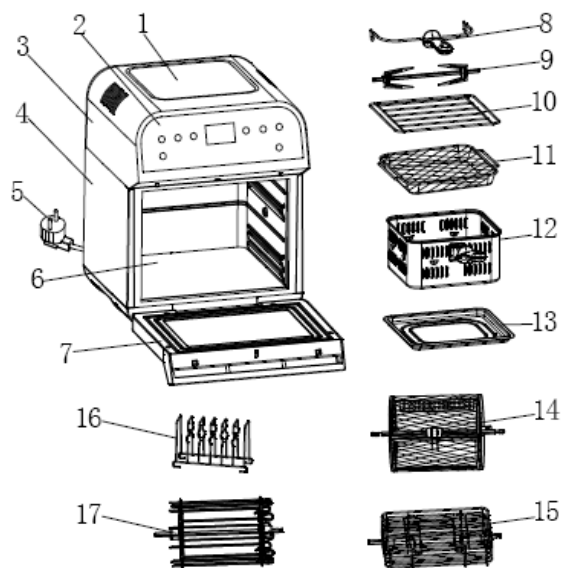
- Before using, please ensure that your output voltage is the same voltage as stated on the rating label of the Air Fryer.
- Before use please check the power cord and accessories of the Air Fryer, do not use if there is any damage.
- Ensure the power cord is not hanging over any sharp edges or overhanging 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

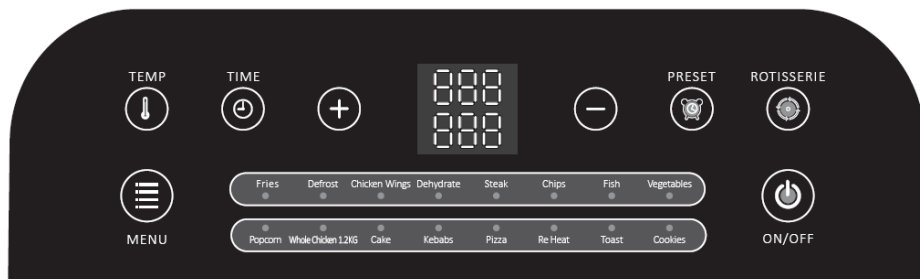
- Unplug the Air Fryer from the wall socket when not in use or before cleaning. Before cleaning ensure the Air Fryer is cooled down.
- Do not use any accessories other than those provided.
- Ensure the accessories are clean and dry before putting the food inside.
- The Air Fryer has a built-in safety 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.

Air Fryer Components



1. Top cover	10. Wire Rack
2. Control panel	11. Mesh Basket
3. Upper cover	12. Basket
4. Housing	13. Non Stick Drip Tray
5. Power cord	14. Rolling Cage
6. Inner case	15. Steak Cage
7. Door	16. Toast Rack
8. Cage Tong	17. Kebab Rack
9. Rotisserie Fork	

Digital control panel :

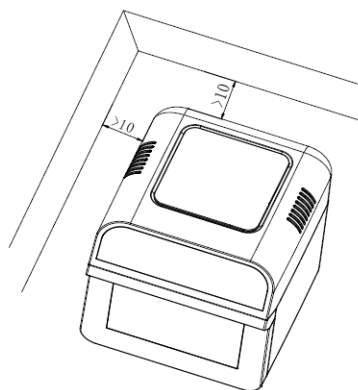


▲ Product usage instructions for accessories

1. Place the Air Fryer on a level surface.

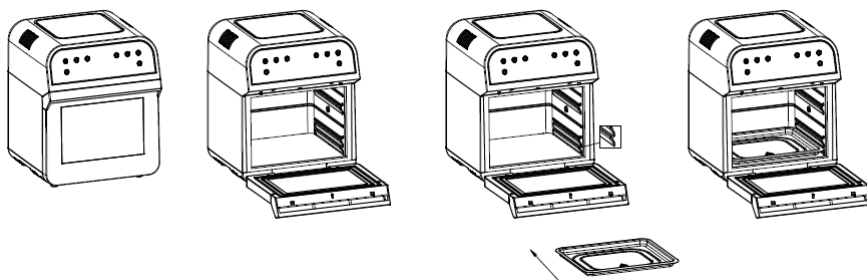
Ensure a 10cm clearance from the back and sides.

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



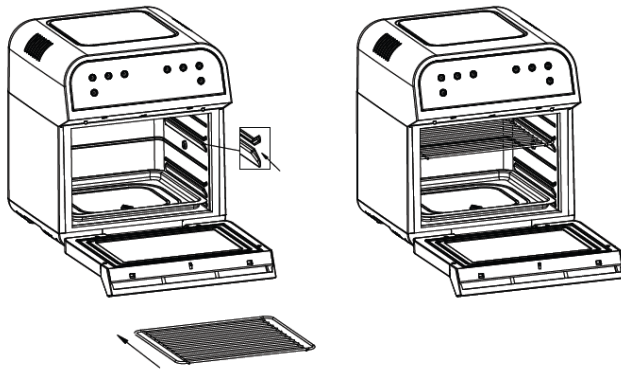
2. Drip Tray

Open the door and insert the Non Stick Drip Tray into the Air Fryer as shown



3. Wire Rack

Insert the Wire Rack into the Air Fryer as shown.



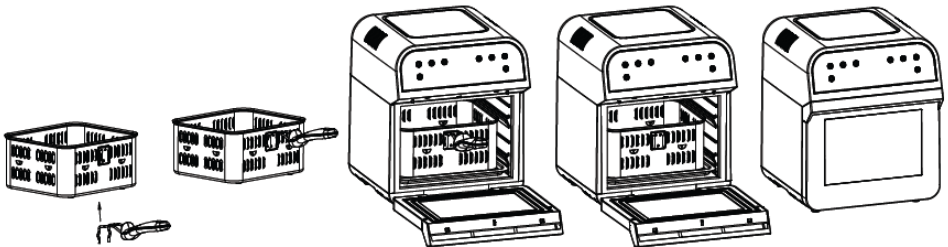
Safety

Choose the appropriate accessories for cooking function.

Always use an Oven Glove when taking out the Drip Tray, Wire Rack or any Accessory after cooking has finished.

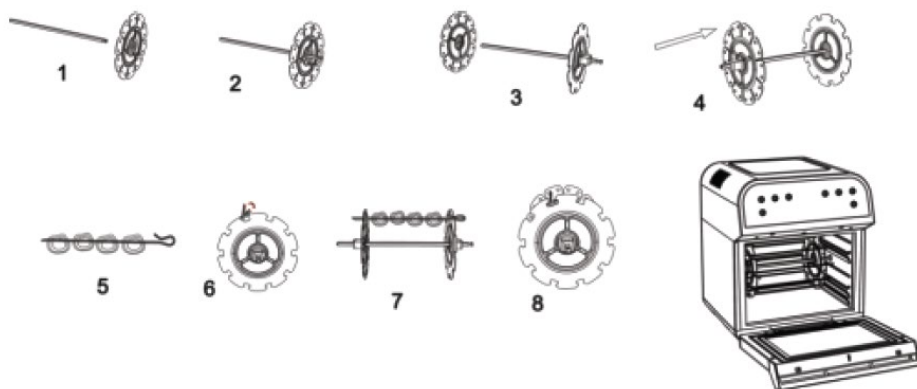
4. Cooking Basket with handle

After food has been put into the cooking Basket attach the Handle and insert into the Air Fryer and then remove the handle from the cooking basket and close the door as shown.

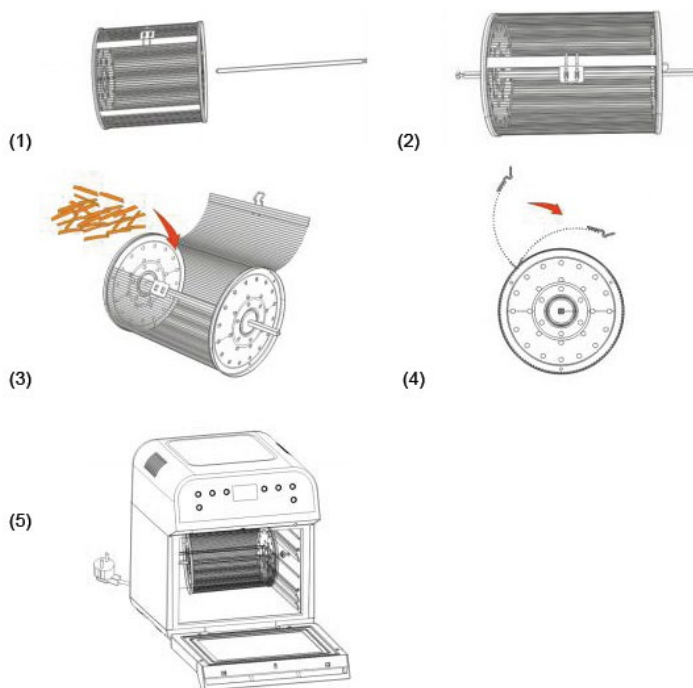


5. Kebab Rack

Fill each Skewer with food then follow steps 1 to 8, insert into The Air Fryer and close the front door as shown.

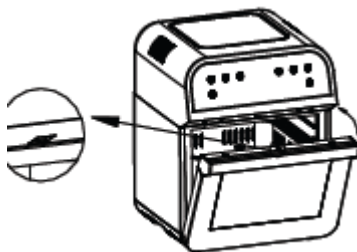


6. Rolling Cage



Safety

Always keep the drip tray in the lowest point of the Air Fryer to catch oil from fried food.



Do not let food exceed the MAX Level as the contents may become bigger during cooking.

The Air Fryer is fitted with a Safety switch as shown.

The Air Fryer will only work when the door is closed otherwise an alarm will sound.

When the Start/Stop Button pressed this will commence or end cooking.

Before First Use

1. Remove all packaging materials, stickers and labels.
2. Clean the basket and all other accessories with hot soapy water, using a non-abrasive sponge.
3. Ensure the inside and outside of the Air Fryer and accessories are completely dry.

Using the Air Fryer

Handle :

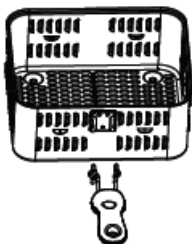
Always use this handle when taking out the cooking basket and accessories.



Hold the handle wire inward then clip the handle into the corresponding slot of the basket.

When removing, hold the handle wire in the same way, and then loosen the handle down.

As shown below.



Air Fryer Operating Instructions

1. When the power is turned on, a buzzer rings, and the digital screen flashes with all the indicator lights.
2. Press the "ON/OFF" button, the indicator light and digital screen light up and place the Air Fryer into standby mode.
3. In the standby mode with exception of the "ON / OFF "Menu" Preset " key, all other functions are locked .
4. When in standby mode, if no function is selected then after 60 seconds the Air Fryer will be shut down automatically.
- 5 Press "Menu" to enter into the function selection mode, select the function required then press the "ON/OFF" key. The Air Fryer will then commence cooking.

Menu function selection


1. The Air Fryer is preset with a combination of cooking times and cooking temperatures for various types of food.
2. Continue to press the "Menu" key until you reach the desired function. Each time the menu key is pressed, the control panel will light up the corresponding graphic. When the "ON / OFF" key is pressed the Air Fryer start cooking.
3. Preset menu combinations are as shown. You can also change the cooking time and temperature according to requirements.

Fries	220°C	20 mins
Defrost	80°C	10 mins
Chicken Wings	200°C	15 mins
Dehydrate	70°C	8 hour
Steak	180°C	12 mins
Chips	220°C	25 mins
Fish	180°C	15 mins
Vegetables	180°C	12 mins
Popcorn	220°C	10 mins (Need to preheat for 2 minutes)
Whole Chicken 1.2KG	220°C	30 mins
Cake	180°C	30 mins
Kebabs	200°C	15 mins
Pizza	180°C	15 mins
Re Heat	80°C	30 mins
Toast	200°C	4 mins
Cookie	180°C	12mins

NOTE: For Larger servings of food you may require more time and an increase in temperature according to what you are cooking.


Setting of cooking time and temperature

1. Once cooking has commenced if you need to reset cooking temperature and/or the time press "Temp/Time" to change cooking time and cooking temperature.

2. When adjusting the cooking temperature the digital screen  will flash, then press "+" or "-" to increase or decrease the cooking temperature. Each press changes 10°C. If you hold the key the temperature changes rapidly at 10°C increments.

The temperature adjustable range of the Air Fryer is 50 - 220 °C.

The range of functional temperature adjustment Dehydrating is 50-70 °C.

When the icon  flashes press "+" or "-" to set the desired cooking time . Every press is a 1 min change; If you hold the key then the time will change by 10 mins.

The cooking time range of the Air Fryer is 1-60 mins. (Except for the Dehydrate function which is for 8 hours)

Preset function

Press the "Delay Time" button, and the screen will show the default time of 1 hour.

You can adjust the timed cooking time by "+" or "-". Each press changes the time by 1 minute and by holding the key by 10 minutes.

The preset time range is between 1 minute and 9 hours 59 minutes

Note:

To use this function you need to press the menu key, then press the preset key to operate.

To change cooking time and temperature, press menu and reset the data.

Press the "ON/OFF" button to confirm the appointment function and the timer will begin.

Pause function

During cooking when you open the door, the Air Fryer will stop automatically

Note:


When opening the door of the Air Fryer to use the pause function the Air Fryer will turn off if the door is not closed within 10 minutes.

Tip:

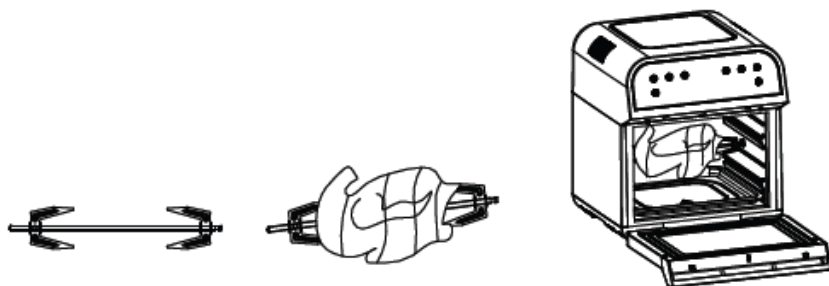
During cooking, turn the food regularly to help cook more evenly and cook better.

Note: during cooking, the Cooking Basket, accessories and contents are very hot and cannot be touched directly by hand.

Rotisserie function

1. This function can make food heat more evenly. Press the key  on the control to start the function. Press again to cancel the function.

Use of Rotisserie forks shown



Note:

The total weight of chicken should not exceed 1.2kg. If over 1.2kg then use the basket.

Chicken legs and wings should be tied before cooking.

For best results it is best to pierce the chicken legs before cooking.

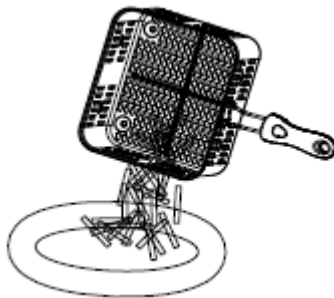
Cooking finished

When the Air Fryer has finished cooking you will 5 beeps and the heater will stop working. The fan continues to operate for 1 minute until the internal temperature drops and will beep again 5 times.

Open the door, then attach handle to the cooking basket or use cage tong to remove an accessory.

Note: when removing the basket or accessory from the Air Fryer always use an Oven Glove. Do not touch the basket or accessory with your hands.

Empty cooked food on a plate or serving bowl as shown.



After cooking press the power button to turn off the power supply and remove the plug from the wall socket.

Cleaning and maintenance

Note: Ensure the Air Fryer is unplugged before cleaning.

Clean the basket, wire rack, drip tray etc with warm soapy water after using.

Wipe the Air Fryer with soft moist cloth.

Do not immerse the power cord, plug or Air Fryer body into water as this cause damage, fire, electric shock or injury.

After drying assemble all parts back into the Air Fryer.

Recycle Electricals

This product must not be disposed together with domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances.

By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and health way.

Here at Vitinni we are proud to support your local authority in providing local recycling facilities for electrical equipment.

Follow the link in the footer of our web page under **Recycle Old Electricals** to find out more information. (<https://www.vitinni.co.uk/recycle-old-electricals>)

In the UK, distributors including retailers must provide a system which allows all customers buying new electrical equipment the opportunity to recycle their old items free of charge.

As a responsible retailer, we have met the requirements placed on us by financially supporting the national network of WEEE recycling centres established by local authorities.

This is achieved through membership of the national Distributor Take-back scheme (DTS).

RECIPE

Air Fryer Shortbread Biscuits

Prep Time: 13mins | **Cook Time:** 12mins | **Total Time:** 25mins

Ingredients

- 68 grams caster sugar
- 136 grams all-purpose flour
- 170 grams butter

Instructions

1. Preheat your air fryer to 180°C
2. In medium bowl, combine the sugar and flour
3. Add butter and mix in well with the sugar and flour
4. With your hands knead mixture well until it is smooth
5. Use the dough to make portions about 2cm thick, or use a cutter if you have one
6. Set the Air Fryer to the Cookie preset
7. Place the biscuits in the middle shelf and press ON/OFF to start
8. Allow the Shortbread to cool before eating

RECIPE

Chewy Dehydrated Bananas

Prep Time: 15mins | **Cook Time:** 8hours | **Total Time:** 8hrs15mins

Ingredients

- 2 ripe medium bananas
- ½ cup lemon juice

Instructions

1. NOTE: For every five pounds of bananas, use 1/2 cup of lemon juice. Adjust the amount to suit your needs.
2. Peel the bananas, we recommended putting the peels into a composting bin. It will be fastest if you can peel them all at once.
3. Slice the bananas 1/4" thick. Place sliced bananas into a bowl or tray with lemon juice. Toss the sliced bananas in the juice.
4. Spread out the sliced bananas evenly on the mesh dehydrator tray. (Touching slightly is not a problem.)
5. Place bananas into the Air Fryer and set the Dehydrator preset. Press ON/OFF to start.
6. Plan to be around to check them around the 6hr mark and turn the slices if needed.

RECIPE

Sweet Potato Fries

Prep Time: 10mins | **Cook Time:** 20mins | **Total Time:** 30mins

Ingredients

- 1 sweet potatoes, peeled and cut into 1/2 inch wide fries
- 1 tablespoon canola oil
- 1/2 teaspoon kosher salt
- 1/4 teaspoon pepper
- 1/8 teaspoon garlic powder
- 1/8 teaspoon ground sweet paprika

Instructions

1. Preheat the air fryer to 200°C
2. Combine sweet potato fries and canola oil in a bowl and mix. Season with salt, pepper, garlic powder, and paprika. Mix until all fries are evenly coated.
3. Place an even layer of sweet potatoes in the fry basket, insert in the air fryer, and cook until golden, about 20 minutes.
4. NOTE: Using an oven glove, shake the fry basket half way through cooking to make sure the fries turn out crispy.

RECIPE

Brown Sugar & Cinnamon Glazed Popcorn

Prep Time: 10mins | **Cook Time:** 15mins | **Total Time:** 25mins

Ingredients

- 50g light brown sugar
- 10g butter
- 3 tbsp double cream
- A sprinkle of ground cinnamon
- 25g popcorn kernels

Instructions

1. Place the popcorn kernels in the rolling cage and set the popcorn preset on the control panel. Press ON/OFF to start.
2. Put the sugar in a small saucepan with 2 tbsp water and dissolve over a gentle heat. Bring to the boil, but don't stir at all. When the sugar is a dark golden caramel colour, whisk in the butter. Remove from the heat and pour in the double cream (stand back as it may spit), stir vigorously, then add the ground cinnamon.
3. Carefully remove the cage using an oven glove and place in a large bowl. Pour over the sugar glaze, tossing the popcorn until evenly coated.

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: JF0540001

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