



EN ■ Vita Fryer

READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers. Cleaning and user maintenance must not be performed by children unless they are older than 8 years of age and under supervision. Children must not play with the appliance. Keep this appliance and the power cord out of reach of children that are younger than 8 years of age.
- This appliance is designed for household use only. It is not intended for use in locations such as:
 - staff kitchens in stores, offices and other workplaces;
 - agricultural farms;
 - hotel or motel rooms and other living areas;
 - bed and breakfast establishments.
- This appliance serves to process food by heat. Do not use it for any other purpose than for which it was designed.
- Do not place the appliance on window sills, sink drainboards, unstable surfaces, on electric or gas stoves, or in their vicinity. Only place the appliance on a stable, even, dry surface.
- Before connecting the appliance to a power socket, check that the voltage on its rating label matches the electrical voltage in the power socket. Connect the appliance only to a properly grounded socket.
- The appliance is equipped with a removable power cord. Before disconnecting the power cord from the appliance, always first remove the plug from the power socket.

**Attention:**

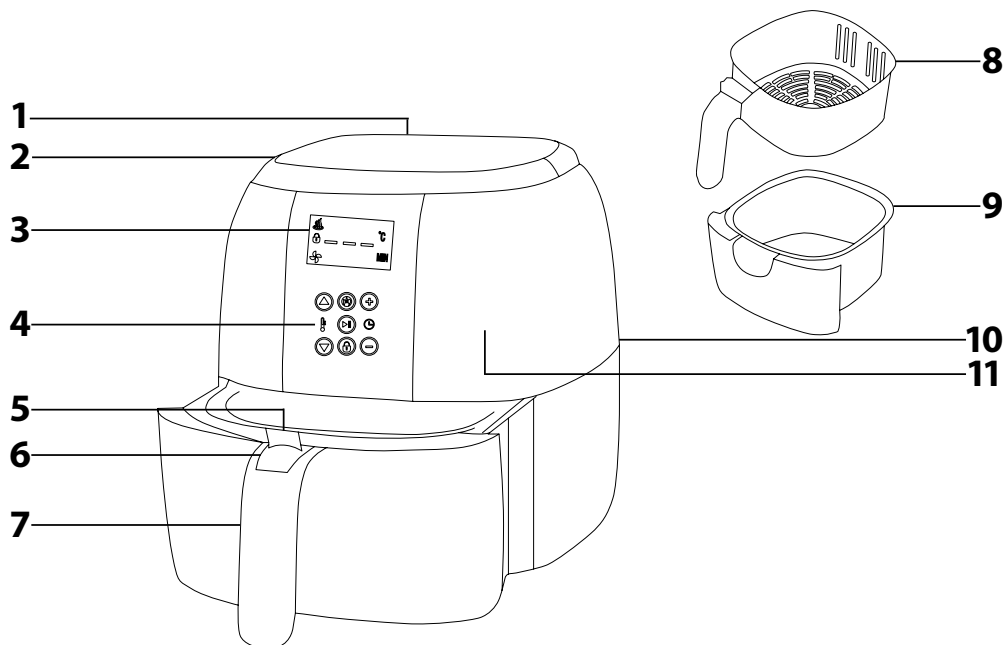
This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

- Only use the appliance with the original accessories from the manufacturer.
- Do not use the appliance near flammable materials such as curtains, kitchen towels, etc.
- To ensure sufficient air circulation during operation, there must be a clearance of at least 15 cm on all sides of the appliance. Do not place any items on to the appliance and do not cover the ventilation openings.
- Avoid contact with hot steam, which is released from the ventilation openings while the appliance is running.
- Do not overfill the removable basket with a large amount of food. Make sure that the food placed in the removable basket does not come into contact with the heating element.
- Do not place your hands into the internal area of the appliance while it is running.
- Do not fill the removable pan with oil. Filling the pan with oil could result in a dangerous situation arising. This healthy frying method is based on the principle of circulating hot air that does not require the use of oil. A small amount of oil can be added purely for the purpose of flavouring the food.
- Do not use the appliance to fry foods with a high fat content.

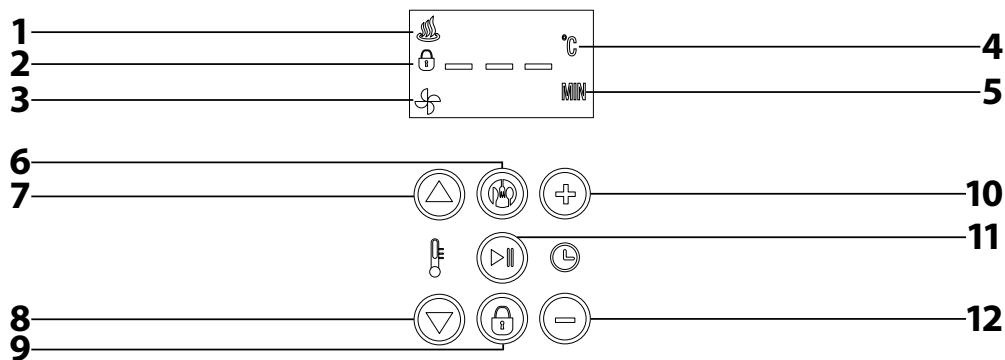
**Attention: Hot surface**

- When the appliance is in operation, the temperature of accessible surfaces may be higher. Do not touch the hot surface. Otherwise, this could cause burns. Use the handle to remove and carry the hot pan and basket. Only place the hot pan and basket on heat resistant surfaces. When removing the pan out of the appliance, be especially careful not to scald yourself by the steam that is released from the food. The residual heat of the appliance means that it remains hot for a certain time after it is turned off.
- In the event that the food inside the appliance catches on fire, immediately turn it off and disconnect it from the power socket. Wait until the smoke coming out of the ventilation openings disappears before sliding out the pan.
- Do not pour icy cold water into the hot pan.
- Always turn off the appliance and disconnect it from the power socket when leaving it without supervision or when not using it and before moving or cleaning it. Allow the appliance to cool down before moving or cleaning it.
- Do not submerge the appliance in water or in any other liquid.
- Do not place heavy items on the power cord. Make sure that the power cord does not hang over the edge of a table or that it is not touching a hot surface.
- Disconnect the appliance from the power socket by gently pulling the plug of the power cord, and not the power cord itself. Otherwise, this could damage the power cord or the socket.
- In the event that the power cord is damaged, it must be replaced with an original power cord that is available at an authorised service centre. It is forbidden to use the appliance if it has a damaged power cord.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs performed at an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

A



B



EN Vita Fryer

User's manual

- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use.
- We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

DESCRIPTION OF THE APPLIANCE

- A1** Integrated handle for carrying the appliance
A2 Air supply ventilation openings
A3 LED display
A4 Touch control panel
A5 Cover of the button for releasing the removable basket from the pan
A6 Button for releasing the removable basket from the pan
A7 Handle of the removable basket
A8 Removable basket with a non-stick surface
A9 Removable pan with a non-stick surface
A10 Air exhaust grill with a built-in filter that captures greasy fumes and odours (not shown)
 is located at the rear of the appliance.
A11 Heating element and fan (not shown)
 are located inside the appliance.

DESCRIPTION OF THE CONTROL PANEL AND DISPLAY

- B1** Turned on heating element icon
B2 Activated child lock function icon
B3 Turned on fan icon
B4 Temperature display
B5 Time display
B6 Automatic cooking program selection button
 6 different cooking programs are available.
B7 Increase temperature button
 The temperature can be set in the range 60–200 °C. Each time the button is pressed, the temperature will increase by 5 °C.
B8 Decrease temperature button
 The temperature can be set in the range 60–200 °C. Each time the button is pressed, the temperature will decrease by 5 °C.
B9 Child lock function button
 Press the button once to activate the child lock function. Hold down the button for 3 seconds to deactivate the function.
B10 Cooking time button
 The cooking time can be set in the range from 1 to 60 minutes. Each time button is pressed, the time will increase by 1 minute.
B11 Resume and pause button
B12 Cooking time button
 The cooking time can be set in the range from 1 to 60 minutes. Each time button is pressed, the time will decrease by 1 minute.

BEFORE FIRST USE

- Before first use take the appliance and its accessories out of the packaging material.
- Wash the removable parts (pan **A9** and basket **A8**) intended for coming into contact with food under warm running water with an addition of kitchen detergent. Then rinse them with clean water and wipe thoroughly until dry. Then put them back in their place.



Note:

The removable basket **A8** can be removed from the pan **A9** after tilting open the cover **A5** and pressing button **A6**. For the basket **A8** to be properly seated in the pan **A9**, it is necessary for the handle **A7** to slide back into place. This is indicated by a click.

- Connect the appliance to a power socket and run it empty for 10 minutes at maximum temperature to remove any potential odours from manufacture.



Note:

When starting the appliance, follow the instructions in chapter Operating the appliance. When first turned on, a small amount of smoke may be emitted. This is an entirely normal event, which will disappear in a short time.

- At the end of the set time a sound is made and the appliance will automatically switch to the stand-by mode.
- Disconnect the power cord plug from the power socket and allow the appliance to cool down.

OPERATING THE APPLIANCE

1. Place the appliance on a stable, even and clean surface. Pull on the handle **A7** to slide the removable pan **A9** with the basket **A8** out of the appliance. Place the food that you wish to process by heat into the basket **A8**. When putting in the food, do not exceed the MAX mark on the removable basket **A8**. To ensure optimal results, adhere to the minimum and maximum food amount indicated in the table Recommended cooking times.



Attention:

Never place the food directly in the pan **A9**.

2. Slide the removable pan **A9** with the filled basket **A8** back into the appliance. Connect the power cord to the socket located at the rear of the appliance. Connect the power cord plug to a power socket.
3. When it is connected to a power socket, a sound is made and the appliance will switch to the stand-by mode. The symbol **B2** will be shown on the display **A3**.



Note:

The appliance will always switch to the stand-by mode when no settings are made within a minute, and at the end of the set operating time.

4. Hold down button **B9** to deactivate the child lock function. The display will light up and the default settings will be shown, i.e. temperature 180 °C and time 10 minutes. Use buttons **B7** and **B8** to set the desired temperature in the range 60–200 °C. The settings will change faster when the button is held down.
5. Use buttons **B10** and **B12** to set the desired time in the range 1–60 minutes. Hold down the button to speed up the setting process.
6. After setting the temperature and time, start the appliance by pressing button **B11**. The symbols **B1** and **B3** will be shown on the display **A3**. The set temperature and the time remaining to the end of the process is shown alternately on the display **A3**. The set time and temperature may be changed at any time while the appliance is running. Grease and juice from the food is drained into the pan **A9**.



Note:

To set the correct temperature and time, you may refer to the table Recommended cooking times.

7. If you want to quickly start the appliance without setting the temperature and time, you may press button **B11**. The temperature is preset to 180 °C and the cooking time to 10 minutes.
8. You may use the automatic cooking program for preparing certain meals. Select the program using button **B6**. The temperature and time are preset in the automatic cooking program.

Automatic cooking table	Weight / meal size	Temperature	Cooking time
01 – Frozen French fries	350 g	200 °C	16 min
02 – Homemade French fries	350 g	200 °C	18 min
03 – Steak	300 g	180 °C	15 min
04 – Chicken drumsticks	300 g	180 °C	20 min
05 – Fish	300 g	200 °C	12 min
06 – Muffins	5 pcs	200 °C	17 min

9. If you wish to pause the appliance temporarily, press button **B11**. To resume, press the button again.
10. Certain foods may require preheating the appliance. This takes approximately 3 to 4 minutes. Then, carefully slide the pan **A9** with the basket **A8** out and place it on a heat-resistant surface. Be especially careful not to touch the hot surface. Fill the basket **A8** with food and slide the removable pan **A9** with the filled basket **A8** back into the appliance.
11. It is appropriate to stir or flip over certain types of food during the cooking process. Slide the pan **A9** out of the appliance and place it on a heat-resistant surface. Be especially careful not to touch the hot surface or not to scald yourself on the steam that is released from the food. Press button **A6** to release the removable basket **A8**, lift it up and hold it above the pan **A9**. Be careful of hot fat or juice that may drip off certain types of foods. Carefully shake it from side to side to stir the food and then put it back into the pan **A9**. For the basket **A8** to be properly seated in the pan **A9**, it is necessary for the handle **A7** to slide back into place. This is indicated by a click. If you wish to just flip food over, use a silicone or wooden spatula or tongs. Slide the pan **A9** back into the appliance.
12. At the end of the set time a sound is made and the appliance stops automatically. The appliance will automatically switch to the standby mode.
13. When the appliance has stopped, slide the pan **A9** out. Press button **A6** to release the removable basket **A8**, lift it up and empty out its contents. To remove the food, you may use silicone or wooden kitchen utensils. To prevent scratching the non-stick surface of the removable basket **A8**, we do not recommend using metal kitchen utensils.
14. When you have finished using it, make sure that the appliance is turned off. Disconnect it from the power socket, allow it to cool down, and clean it out according to the instructions contained in the chapter Cleaning and maintenance.

Safety switch

- The appliance is equipped with a safety switch that automatically turns off the heating element **A11** and stops the countdown when the removable pan **A9** with the basket **A8** are removed while it is running. The appliance will automatically resume operation when the pan **A9** with the basket **A8** are slid back into the appliance. We recommend reinserting the pan **A9** with the basket **A8** into the appliance as quickly as possible to prevent a substantial drop in temperature.

RECOMMENDED COOKING TIMES

Food type	MIN and MAX amount	Temperature	Cooking time	Stirring/ flipping while cooking	Note
Frozen French fries 7 x 7 mm	200–500 g	200 °C	12–20 min	yes	
Homemade French fries 10 x 10 mm	200–500 g	180–200 °C	16–30 min	yes	Add half a tablespoon of oil
Pork chops	100–500 g	180 °C	10–20 min	yes	
Minced hamburger meat	100–500 g	180 °C	7–14 min	no	Add half a tablespoon of oil
Chicken drumsticks	100–500 g	180 °C	18–22 min	yes	
Frozen chicken nuggets	100–500 g	200 °C	10–15 min	yes	Preheat the appliance
Frozen fish fingers	100–400 g	180 °C	6–12 min	no	Preheat the appliance and add half a tablespoon of oil
Muffins	5 pcs	200 °C	15–18 min	no	Use muffin moulds



Note:
The times indicated in the table are only indicative in nature and may differ depending on the size and amount of food, and your personal taste.
Dough for muffins, etc. must first be placed into an appropriate baking pan that will fit into the removable basket **A8**.

CLEANING AND MAINTENANCE

- Prior to cleaning the appliance, disconnect it from the power socket and allow it to cool down. The appliance will cool down faster when the pan **A9** and the basket **A8** are removed.
- We recommend cleaning the appliance immediately after it cools down to prevent food scraps from drying on. These are harder to remove later.
- Wash the pan **A9** with the basket **A8** using soft dishwashing sponges under running water with the addition of neutral dishwashing detergent. Then rinse these parts under clean water, dry thoroughly, and put them back in their place.
- If you are unsuccessful in removing baked on food scraps, which are stuck on the basket **A8** or the pan **A9**, then fill the pan **A9** with warm water with an addition of neutral dishwashing detergent and put the basket **A8** into it. Allow the water and detergent solution to act for approximately 10 minutes in order to soak the food scraps. Then clean both parts in the usual manner.
- Make sure that baked on food scraps do not accumulate on the pan **A9** and the basket **A8**. Prior to further use, both parts must be clean.
- Wipe the surface of the appliance using a soft cloth dampened in a solution of warm water and neutral kitchen detergent. After applying the kitchen detergent, wipe the appliance with a lightly damp cloth and then thoroughly wipe everything dry. Make sure that the power cord connection socket does not get wet.
- Do not submerge the appliance in water or in any other liquid.
- Do not use steel wool, abrasive cleaning products, solvents, etc. to clean any part of this appliance

TECHNICAL SPECIFICATIONS

Rated voltage range 220–240 V
Rated frequency.....50/60 Hz
Rated power input..... 1 200–1 400 W
Noise level70 dB(A)

The declared noise emission level of the appliance is 70 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

We reserve the right to change text and technical specifications.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.

Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details.

In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.