



## 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 purposes other than those 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.

**Attention:**

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

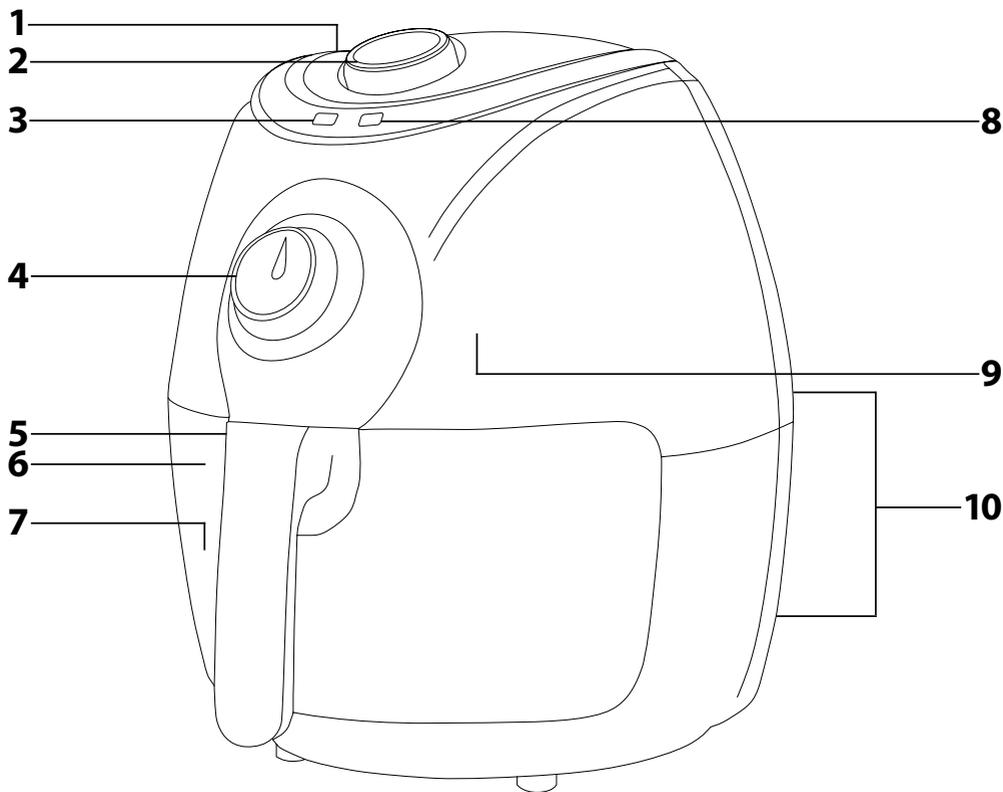
- Only use the appliance with the original accessories from the manufacturer.
- Do not use the appliance near flammable materials such as curtains, kitchen towels, wooden surfaces, etc.
- To ensure sufficient air circulation during operation, there must be a clearance of at least 15 cm on all sides of 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 fill the removable basket above the MAX mark. Make sure that the food placed in the removable basket does not come into contact with the heating element.
- 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.



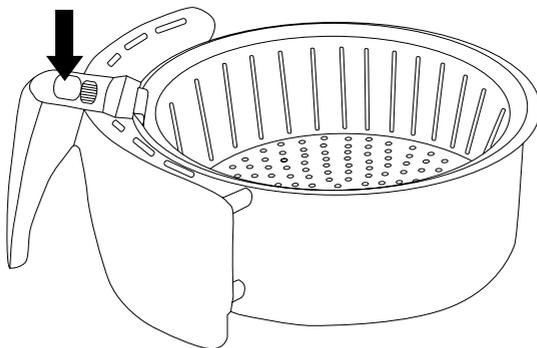
## **Attention: Hot surface**

- 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.
- In the event that the food inside the appliance catches on fire, immediately turn it off by setting the timer to position 0 and disconnect it from the power socket. Prior to taking the pan out, wait until the smoke coming out of the ventilation openings disappears.
- 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, 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.
- If the power cord is damaged, have it replaced at a professional 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** Air supply ventilation openings
- A2** Temperature control dial in the range 80–200 °C
- A3** Power indicator
- A4** 30-minute timer
- A5** Handle with a button for releasing the removable basket from the pan
- A6** Removable pan with a non-stick surface
- A7** Removable basket with a non-stick surface (not shown) is located inside the pan.
- A8** Heating indicator
- A9** Heating element and fan (not shown) is located inside the appliance.
- A10** Air exhaust ventilation openings (not shown) Located at the rear of the appliance.

### BEFORE FIRST USE

- Before first use take the appliance and its accessories out of the packaging material.
- Wash the removable parts (pan **A6** and basket **A7**) intended for coming into contact with food under warm running water with an addition of kitchen detergent. Then rinse under clean water, dry thoroughly, and put them back in their place.
- Connect the appliance to a power socket and start it empty by turning the temperature control dial **A2** to maximum and set the timer **A4** to 10 minutes to remove any potential odours from manufacture.



#### Note:

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 turn off automatically.
- Disconnect the power cord 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 **A5** to slide the removable pan **A6** with the basket **A7** out of the appliance. Place the food that you wish to process by heat into the basket **A7**. When putting in the food, do not exceed the MAX mark on the removable basket **A7**. To ensure optimal results, adhere to the minimum and maximum food amount indicated in the table Recommended frying times.



#### Attention:

Never place the food directly in the pan **A6**.

2. Slide the removable pan **A6** with the filled basket **A7** back into the appliance and connect the power cord to a power socket.
3. Set the temperature control dial **A2** to the desired temperature and the timer **A4** to the operating time. Setting the timer **A4** will start the appliance and both indicator lights **A3** and **A8** will turn on. The lit indicator lights show that the appliance is in operation and the heating element **A9** is heating up. When the set temperature is reached, the indicator light **A8** will turn off. During operation, the heating indicator light **A3** will intermittently turn on and off. This signals that the set temperature is being maintained. Excess fat from the food is drained into the pan **A6**.



#### Note:

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

4. Certain foods may require preheating the appliance. This takes approximately 3 to 4 minutes. Set the temperature control dial **A2** to the desired temperature and set the timer **A4** to 4 minutes. Wait until the indicator light **A8** turns off. This signals that the desired temperature has been reached. Then, carefully slide the pan **A6** with the basket **A7** out and place it on a heat-resistant surface. Be especially careful not to touch the hot surface. Fill the basket **A7** with food. Slide the removable pan **A6** with the filled basket **A7** back into the appliance and set the operating time.
5. It is appropriate to stir certain types of food during the cooking process. Slide the pan **A6** out of the appliance and place it on a heat-resistant surface. For safety reasons, during this time, the heating element **A9** is turned off but the timer **A4** continues to countdown to the end of the operating time. Be especially careful not to touch the hot surface or not to scald yourself on the steam that is released from the food. Press the button on the handle **A5** (see fig. B) to release the removable basket **A7**, lift it up and hold above the pan **A6**. Be careful of hot fat or juices that may drip off certain foods. Carefully shake it from side to side to stir the food and then put it back into the pan **A6**. For the basket **A7** to be properly seated in the pan **A6**, it is necessary for the handle **A5** to slide back into place. This is indicated by a click. Slide the pan **A6** with the basket **A7** back into the appliance. This will resume the operation of the heating element **A9**.
6. To heat up food, set the temperature to 150 °C and the timer **A4** to 10 minutes.
7. At the end of the set time a sound is made and the appliance stops automatically. To stop the appliance prematurely, set the timer **A4** to position 0.
8. When the appliance has stopped, slide the pan **A6** out. Press the button on the handle **A5** (see fig. B) to release the removable basket **A7**, lift it up and empty out its contents. Silicone or wooden kitchen utensils may also be used for removing food from the basket **A7**. To prevent damaging the non-stick surface treatment of the removable basket **A7**, we do not recommend using metal kitchen utensils.
9. 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.

### RECOMMENDED FRYING TIMES

Food type	MIN and MAX amount	Temperature	Frying time	Stirring during frying	Note
Frozen French fries 7 × 7 mm	100–400 g	200 °C	9–16 min	yes	
Homemade French fries 10 × 10 mm	100–400 g	200 °C	16–20 min	yes	Add half a teaspoon of oil
Home potato wedges	100–400 g	180 °C	18–22 min	yes	Add half a teaspoon of oil
Pork chops	100–400 g	180 °C	10–14 min	no	
Minced hamburger meat	100–400 g	180 °C	7–14 min	no	
Chicken drumsticks	100–400 g	180 °C	18–22 min	no	
Spring rolls	100–400 g	200 °C	8–10 min	yes	Preheat the appliance
Frozen chicken nuggets	100–400 g	200 °C	6–10 min	yes	Preheat the appliance
Frozen fish fingers	100–400 g	200 °C	6–10 min	no	Preheat the appliance
Baked stuffed vegetables	100–400 g	160 °C	10 min	no	
Cakes	300 g	160 °C	20–25 min	no	Use a cake pan
French quiche	400 g	180 °C	20–22 min	no	Use a baking pan
Muffins	300 g	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 cakes, French quiche, muffins, etc. must first be placed into an appropriate baking pan that will fit into the removable basket **A7**.

**CLEANING AND MAINTENANCE**

- Before cleaning, disconnect the appliance from the power socket and allow it to cool down. The appliance will cool down faster when the contain **A6** and the basket **A7** are taken out.
- We recommend cleaning the appliance immediately after it cools down to prevent food scraps from drying on. It is harder to remove them later.
- Wash the pan **A6** with the basket **A7** 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 **A7** or the pan **A6**, then fill the pan **A6** with warm water with an addition of neutral dishwashing detergent and put the basket **A7** 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 **A6** and the basket **A7**. 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.
- Do not submerge the appliance in water or in any other liquid.
- Do not use steel wool, abrasive cleaning products or solvents to clean any part of this appliance.

**TECHNICAL SPECIFICATIONS**

Rated voltage range .....	220–240 V
Rated frequency.....	50/60 Hz
Rated power input .....	1 350 W
Noise level.....	60 dB(A)

The declared noise emission level of the appliance is 60 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.