



EN ■ Vita fryer

Translation of the original manual

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. Children must not play with the appliance. Cleaning and user maintenance must not be performed by children unless they are older than 8 years of age and under supervision.
- If the power cord is damaged, it must be replaced by the manufacturer, its service technician or by a similarly qualified person, as this will prevent a dangerous situation from arising.
- Children younger than 8 years of age must be kept away from the appliance and its power cord.
- The 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;
 - Hotel or motel rooms and other living areas;
 - Agricultural farms;
 - 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 frying basket, pizza pan or rack with too much food. Make sure that the inserted food 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 any of the appliance's accessories with oil. Filling 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.



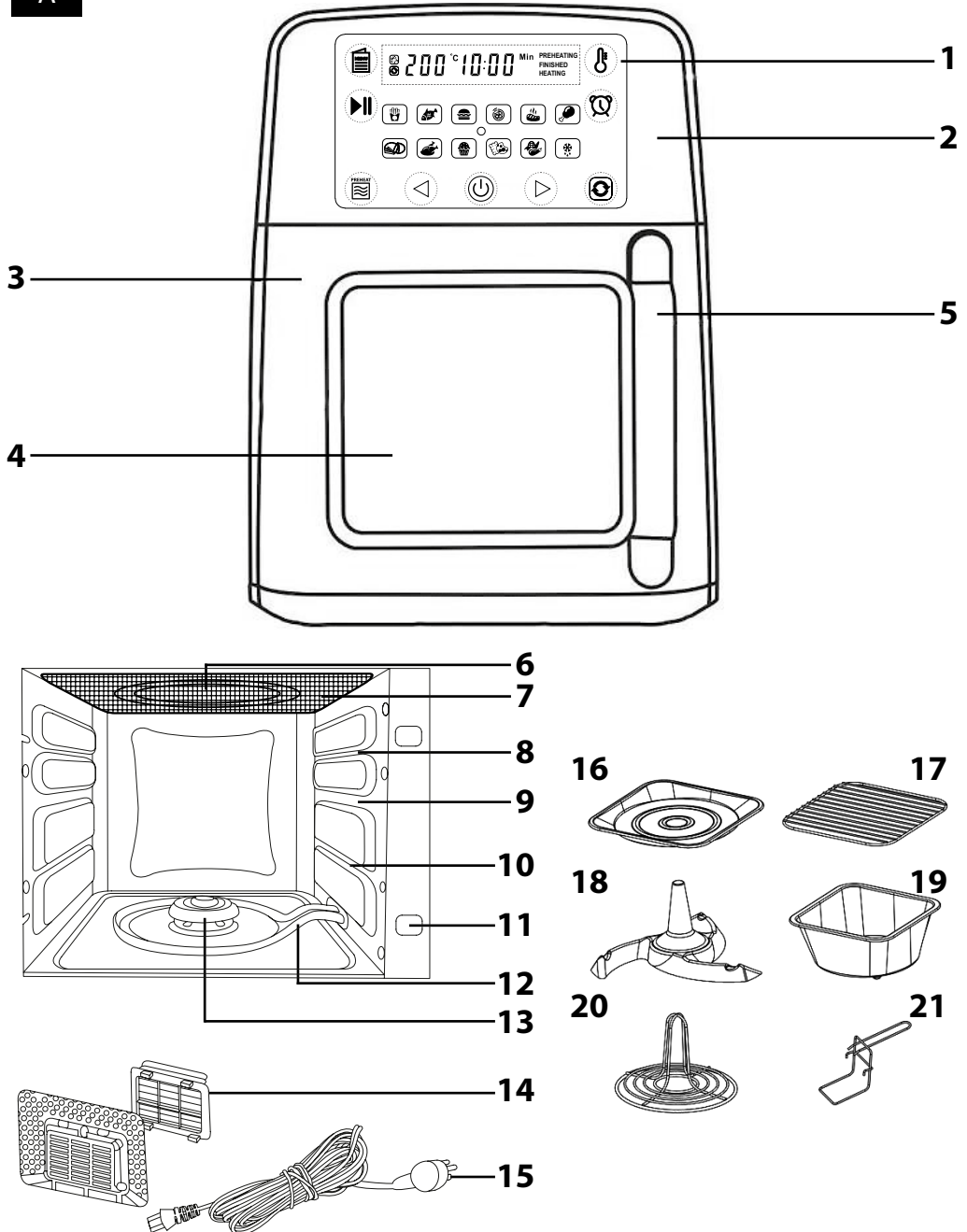
Attention:

Hot surface

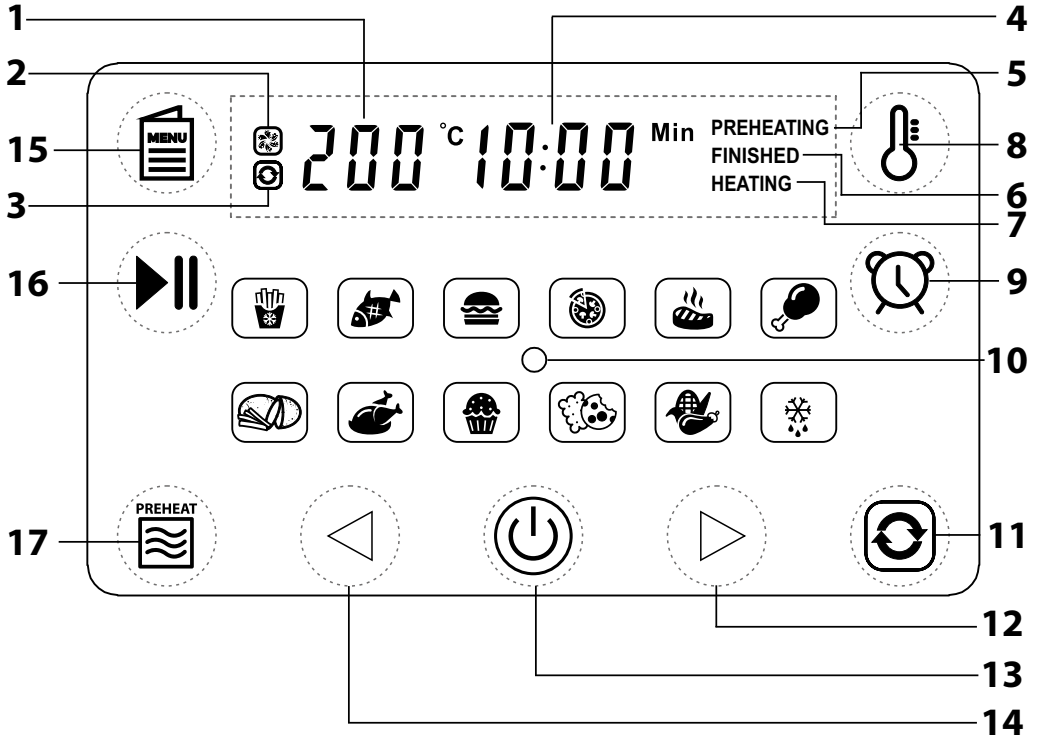
- When the appliance is in operation, the temperature of accessible surfaces may be higher. Do not touch the hot surface. Otherwise, this could cause burns. Use the handle to remove and carry any hot accessories.
- Place hot accessories only on heat resistant surfaces. After removing the accessories out of the appliance, be especially careful not to scald yourself by the steam that is released from the food. Due to the residual heat of the appliance, 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.
- Prior to taking out the accessories, wait until the smoke coming out of the ventilation openings disappears.
- Do not pour icy cold water into the accessories when it is hot.

- 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.
- 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 or adjustments 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 Touch display	A11 Safety micro-switch
A2 Fryer unit	A12 Bottom heating element
A3 Door	A13 Central connector
A4 Glass window	A14 Air inlet/outlet and ceramic filter
A5 Handle	A15 Power cord
A6 Top heating element	A16 25cm pizza pan
A7 Protective cover	A17 Rack
A8 Top position for inserting accessories	A18 Food stirring attachment
A9 Middle position for inserting accessories	A19 Fryer basket
A10 Bottom position for inserting the accessories	A20 Chicken roaster rack
	A21 Accessory carry handle

DESCRIPTION OF THE DISPLAY

B1 Set temperature in °C	B11 Food stirring On/Off button
B2 Fan indicator light	B12 Increase frying time / temperature button
B3 Stirring function indicator light	B13 Fryer On/Off button
B4 Set frying time in minutes	B14 Reduce frying time / temperature button
B5 PREHEATING indicator light	B15 MENU button
B6 FINISHED indicator light	B16 Start / pause button
B7 HEATING indicator light	B17 Preheat button
B8 Temperature setting button	
B9 Frying time setting button	
B10 Preset program icons	

BEFORE FIRST USE

Before first use, take the appliance and its accessories out of the packaging material and remove all promotional labels and stickers.

Wipe the external surface of the fryer using sponge lightly dipped in warm water. Wipe dry using a clean wiping cloth.

Wipe the internal area of the fryer using sponge lightly dipped in warm water. Wipe dry using a clean wiping cloth.

Wash the pizza pan **A16**, rack **A17**, food stirring attachment **A18**, frying basket **A19**, chicken roaster rack **A20** and accessory carry handle **A21** in warm water with a small amount of neutral kitchen detergent. Rinse with clean water and wipe thoroughly until dry.

USING THE FRYER

Preheating function

1. Place the fryer on a stable, even and clean surface. Insert the power plug into a properly grounded power socket. A sound will be made and the On/Off button **B13** on the touch display **A1** will start flashing.
2. Press button **B13** to turn on the fryer and press preheat button **B17**. The touch display **A1** will be lit and show the values of the preheating function: 190 °C and 5 minutes. The preheating function enables the inner area of the fryer to heat up to the operating temperature. The temperature is factory preset to 190 °C and the heating time to 5 minutes.
3. Press the start / pause button **B16** and the fryer will start the preheating process. The set time will count down on the touch display **A1**.
4. A sound is made when the preheating process is complete. The touch display **A1** will turn off and the fryer will switch to the stand-by mode after 5 minutes of inactivity.

A. Adjusting the preheating temperature

1. When the fryer's preheat values appear on the touch display **A1**: 190 °C and 5 minutes, press the temperature setting button **B8**, the temperature on the touch display **A1** will start flashing.
2. Use the increase temperature button **B12** / decrease temperature button **B14** to set the new temperature. Each time the button is pressed, the temperature will increase or decrease by 5 °C. Press and hold down the buttons to speed up the temperature setting process. You can set the temperature in the range 60 °C – 200 °C.
3. If you do not need to adjust the preheating time, press the start / pause button **B16** and the fryer will start the preheating process.

B. Adjusting the preheating time

1. When the fryer's preheat values appear on the touch display **A1**: 190 °C and 5 minutes, press the frying time setting button **B9**, the time on the touch display **A1** will start flashing.

2. Using the increase frying time **B12** button / decrease frying time **B14** button, set the new preheating time. Each time the button is pressed, the time will increase or decrease by 1 minute. Holding down the button will speed up the time setting. You can set the preheating time in the range 01:00 – 60:00 minutes.
3. Press the start / pause button **B16** and the fryer will start the preheating process to the newly set temperature and time.



Note:

If you do not press the start / pause button **B16** within 5 minutes, the fryer will automatically switch to the stand-by mode.

Preset programs

The fryer has 12 preset programs thanks to which you can quickly and easily prepare various types of foods.

1. When the preheating process is complete, press the **MENU** button **B15** and the preset program icon will be lit on the touch display **A1**. Use the buttons **B12** or **B14** to select the desired program.
2. Place the food that you wish to fry into the fryer.
3. Press the start / pause button **B16** and the fryer will start the selected program. The preset time will start counting down on the touch display **A1**.

Table of programs

Icon	Food	Temperature in °C	Frying time in min	Recommended amount	Recommendations
	Frozen French fries	200	20	1 – 1.2 kg	Use the frying basket A19 , food stirring attachment A18 . The top and bottom heating element will be turned on.
	Fish / seafood	180	13	2x 0.5 kg	
	Hamburger	180	13	4x 0.2 kg	
	Frozen pizza	160	9	1x 25cm	
	Steak	180	11	2x 0.2 kg	
	Frozen chicken pieces	180	13	1 kg (approx. 6 pieces)	
	Fresh French fries	200	25	0.5 kg	Use the frying basket A19 , food stirring attachment A18 . The top and bottom heating element will be turned on.
	Fried chicken	180	25	1.5 kg	The top and bottom heating element will be turned on.
	Cakes	150	38	0.5 kg	
	Biscuits	160	18	<20 pcs	
	Fried vegetables	170	10	0.5 kg	The top and bottom heating element will be turned on. You can also use the food stirring attachment A18 .
	Defrosting	50	5	0.5 kg	



Note:

If you do not press the start / pause button **B16** within 5 minutes, the fryer will automatically switch to the stand-by mode.

A. Adjusting the temperature of a preset program

1. After selecting a program, press the temperature setting button **B8**, the temperature on the touch display **A1** will start flashing.
2. Use the increase temperature button **B12** / decrease temperature button **B14** to set the new temperature. Each time the button is pressed, the temperature will increase or decrease by 5 °C. Press and hold down the buttons to speed up the temperature setting process. You can set the temperature in the range 60 °C – 200 °C.
3. If you do not need to adjust the frying time, press the start / pause button **B16** and the fryer will start the frying process.

B. Adjusting the time of a preset program

- After selecting a program, press the frying time setting button **B9**, the time on the touch display **A1** will start flashing.
- Using the increase frying time **B12** button / decrease frying time **B14** button, set the new preheating time. Each time the button is pressed, the time will increase or decrease by 1 minute. Holding down the button will speed up the frying time setting. You can set the frying time in the range 01:00 – 60:00 minutes.
- Press the start / pause button **B16** and the fryer will start the frying process to the newly set temperature and time.



Note:

We recommend adjusting the preheating temperature and time based on the intended selection of the preset program and its temperature, e.g. if you wish to prepare a pizza in the fryer at 160 °C, lower the preheating temperature to 160 °C.

SETTING CUSTOM FRYING TEMPERATURES AND TIMES

The frying temperature and time can be set according to one's own personal preferences.

A. Setting the temperature

- Turn on the fryer using button **B13**.
- Press the temperature setting button **B8**, the temperature on the touch display **A1** will start flashing.
- Use the increase temperature **B12** / decrease temperature **B14** buttons to set the temperature. Each time the button is pressed, the temperature will increase or decrease by 5 °C. Press and hold down the buttons to speed up the temperature setting process. You can set the temperature in the range 60 °C – 200 °C.

B. Setting the frying time

- Press the frying time setting button **B9**, the time on the touch display **A1** will start flashing.
- Using the increase frying time **B12** button / decrease frying time **B14** button, set the frying time. Each time the button is pressed, the time will increase or decrease by 1 minute. Holding down the button will speed up the frying time setting. You can set the frying time in the range 01:00 – 60:00 minutes.
- Press the start / pause button **B16** and the fryer will start the frying process to the newly set temperature and time.



Note:

If you need to preheat the fryer, proceed according to the instructions in chapter "Preheating function". If you do not wish to preheat the fryer before frying, increase the frying time by approximately 3 minutes.

Frying food in a fryer

- Allow the fryer to preheat. Proceed according to steps 1 – 4 in chapter "Preheating function".
- While the fryer is preheating, prepare the food that you wish to fry in the fryer. Place it on the selected accessory (pizza pan **A16**, rack **A17**, frying basket **A19**) and attach the carry handle **A21**.
- Once the preheating process is complete, open the door **A3** and place the food inside the fryer. Release the handle **A21** and close the door **A3**.



Note:

To insert and remove the accessories (pizza pan **A16**, rack **A17**, frying basket **A19**), always use the carry handle **A21**.

- Set the frying temperature and time, see ("Setting custom frying temperatures and times") or select one of the preset programs (see chapter "Preset programs") and press the start / pause button **B16**. The fryer will start and the preset time will start counting down on the touch display **A1**.
- While the internal area is heating up to the set temperature, the top heating element **A6** will illuminate the internal area of the fryer. However, once the set temperature is reached, the top heating element **A6** will turn off and will stop illuminating the internal area. If the temperature inside the fryer falls, the top heating element **A6** will turn on again.
- After the frying process is finished, a sound will be made. The touch display **A1** will turn off and the fryer will switch to the stand-by mode after approximately 1 minute of inactivity.
- Open the door **A3**, attach the handle **A21** on to the accessory and remove it from the fryer. Place it on a metal rack, or another heat resistant mat as appropriate.
- In the event that you will not be using the fryer, turn it off by pressing the On/Off button **B13**, disconnect it from the power socket and allow it to cool down.



Attention:

Regularly check the progress of frying through the glass window **A4**. If necessary, open the door **A3** and check the frying process. The frying process will be interrupted and the countdown on the touch display **A1** will stop. Then properly close the door **A3** and the frying process will resume.

Do not touch the accessories or the internal area of the fryer with your hands, the surface is very hot. There is a danger of a burns.

Food stirring function

- Follow the steps 1 - 4 in the chapter, "Frying food in a fryer".
- Press the food stirring button **B11** to turn on the stirring function manually. Press it again to turn it off.



Note:

The stirring function can be turned on/off manually by pressing the button **B11** only for the programs at which the stirring function is not preset. If the stirring function is already preset, it cannot be turned off.

USING THE ACCESSORIES

Thanks to the supplied accessories and their various combinations, you will be able to prepare various foods.

1. Pizza pan **A16**

- Suitable for preparing pizzas with a diameter of 25 cm, meat, cakes, biscuits, vegetables, skewered meat, etc.
- Recommended position: middle position **A9** and bottom position **A10**

2. Combination of the frying basket **A19** and the food stirring attachment **A18**.

- Suitable for frying fresh or frozen French fries.
- Attach the food stirring attachment **A18** on to the central connector in the frying basket **A19**. Check that it is correctly seated.
- Recommended position: middle position **A9**

3. Combination of the pizza pan **A16** and the rack **A17**

- Suitable for preparing chicken, steaks, ribs, grilled toasts, grilling, etc.
- Recommended position: middle position **A9** (intended for the rack **A17**) and the bottom position **A10**, or both accessories in the middle position **A9** if appropriate.

4. Combination of the frying basket **A19** and the rack **A17**

- Suitable for simultaneously frying French fries in the frying basket **A19** and toasting bread on the rack **A17**
- Recommended position: top position **A8** (intended for the rack **A17**) and middle position **A9**

5. Combination of the frying basket **A19**, food stirring attachment **A18** and the chicken roaster rack **A20**

- Suitable for roasting the whole chicken.
- Attach the food stirring attachment **A18** on to the central connector in the frying basket **A19**. Check that it is correctly seated. Place the chicken roaster rack **A20** on to the food stirring attachment **A18**.
- Recommended position: middle position **A9**



Attention:

Never fill the frying basket **A19** past the MAX mark.

Always place the pizza pan **A16** or frying basket **A19** underneath the rack **A17**. In this way you will catch any excess juices, e.g. from the meat and prevent the bottom part of the internal area of the fryer from being splattered.

Never fry food only on the rack **A17** itself.

Safety switch

The fryer is equipped with a safety switch that automatically turns off the heating elements **A6** and **A12** and stops the countdown when the door **A3** is opened while it is running. The fryer automatically resumes operation when the door **A3** is correctly closed.



Attention:

Once the frying process is complete and the fryer is turned off using the On/Off button **B13**, you may register that the fan may run for about another 1 minute. This is a normal safety feature by which the fan cools the inner area and the motherboard of the fryer to prevent their damage by the effect of high temperature.

Overheating protection

The fryer is equipped with a safety fuse against overheating, which protects it against damage. In the event of the fryer heating up excessively, e.g. due to long use, the safety fuse against overheating will be activated automatically. If this happens, the frying of food will be automatically stopped. Disconnect the fryer from the power outlet and allow it to cool down completely. Contact the authorised service centre to replace the safety fuse. Under no circumstances, replace the safety fuse by yourself.

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 door **A3** is open. Carefully remove all the accessories and set them aside to cool down.

We recommend cleaning the appliance immediately after it cools down to prevent food scraps from drying on. These are then harder to remove later.

Using a paper towel, remove any food scraps from the accessories and the internal area of the fryer.

You may wash the accessories in warm water with a small amount of kitchen detergent using a soft sponge. Rinse and wipe dry. Likewise, you may wash the accessories in a dishwasher.

Wipe the external case of the appliance and the internal area using sponge lightly dipped in warm water. Wipe dry using a clean wiping cloth.

Do not use steel wool, abrasive cleaning products, solvents, etc. to clean any part of this appliance.

Store the appliance in a dry and well-ventilated location. Do not place any items on the appliance.



WARNING:

To prevent the risk of injury by electrical shock, do not submerge the appliance, power cord or power plug into water or another liquid.

TROUBLESHOOTING

If the appliance does not work as described in the user's manual, check the list of most frequent problems below in order to remedy the problem. In the event that your problem is not listed or if the problem persists, turn off the appliance, pull the power plug out of the power socket and contact an authorised service centre. Under no circumstances should you attempt to repair the appliance yourself.

Problem	Possible cause	Solution
The fryer is not working	The fryer is not connected to a power socket.	Check that the power plug is connected to a power socket.
	You did not turn on the fryer, you have not yet set the frying time and temperature.	Press button B13 to turn on the fryer. Use button B15 to select one of the preset programs or set a custom frying time and temperature. Then press button B16 and the fryer will start.
	You probably turned off the fryer. If you press button B13 during operation, the fryer will turn off.	Press button B13 to turn on the fryer. Use button B15 to select one of the preset programs or set a custom frying time and temperature. Then press button B16 and the fryer will start.
	Door A3 is not properly closed.	Close the door, push gently until you hear a click.
The food is not properly cooked.	The frying basket A19 is overfilled.	Place a smaller amount of food into the frying basket.
	You set a temperature that is too low.	Increase the temperature using button B12 and continue frying.
The food is not fried evenly.	You did not insert the food stirring attachment A18 or it is jammed.	Check that you have inserted the food stirring attachment A18 . In the event that the food stirring attachment A18 is jammed, remove it and the food from the frying basket, install it correctly and then return the food and continue frying it.
The fried food is not crispy.	You used a type of fried food intended for frying in a traditional deep fryer.	Use fried foods intended for frying in an oven or foods lightly greased with oil to achieve a crispy crust.
	You inserted food that is too greasy into the fryer or you greased it with too much oil.	If you fry food that is too greasy, then fat will drip down into the accessory beneath it, the fat will heat up and a white smoke will be generated. An accessory with hot fat may also heat up excessively. However, this does not affect the functionality of the fryer or the final result.
A white smoke is coming out of the fryer.	There are food remains in the accessory underneath the baked foods from the previous time the fryer was used.	White smoke is being produced from the fat left in the accessory. It is important to thoroughly clean all accessories after every use.
		Use fresh, firm potatoes.
Fresh French fries are not evenly fried.	You selected an incorrect type of potato for frying fresh French fries.	
	You improperly rinsed the French fries before frying them.	Before frying, it is necessary to thoroughly rinse the French fries and to remove starch from their outer surface.
Fresh French fries are not crispy.	The crispiness of fresh French fries depends on the amount of oil and water content.	Thoroughly dry the French fries before frying them. Cut them into smaller pieces and add more oil if necessary.
	Error messages	In the event that error message E1 appears on the display A1 , the circuit of the thermal sensor is broken.
In the event that error message E2 appears on the display A1 , the circuit of the thermal sensor or the motherboard is short circuited.		

Frequently asked questions

- Is it possible to prepare non-fried foods in the air fryer?
Yes, you may prepare steaks, burgers, roasted meat in the air fryer – see more in the "Table of programs".
- Is it possible to cook or warm up soup in the air fryer?
No, never cook or heat up any liquids inside the air fryer.
- Is it possible to turn the air fryer off at any time?
You may turn off the air fryer at any time by pressing button **B13**, or you may interrupt the frying process by opening the door **A3**.
- What should I do if the air fryer suddenly turns off?
It has overheated and automatically activated the overheating safety fuse. If this happens, frying is automatically stopped. Disconnect the fryer from the power outlet and allow it to cool down completely. Contact the authorised service centre to replace the safety fuse. Under no circumstances, replace the safety fuse by yourself.
- Is it necessary to preheat the air fryer?
No, when preparing food without preheating it is important to add an additional 3 minutes to the total frying time. Nevertheless, we recommend that you preheat the fryer before inserting the food.
- Is it possible to wash the air fryer in a dishwasher?
Only the accessories of the air fryer may be washed in a dishwasher. The air fryer itself must never be placed inside a dishwasher or submerged in water or any other liquid.

TECHNICAL SPECIFICATIONS

Rated voltage.....	220 – 240 V ~
Rated frequency.....	50/60 Hz
Rated power input.....	1,800 W
Protection class.....	I

(insert the power plug only into a properly grounded power socket)

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.