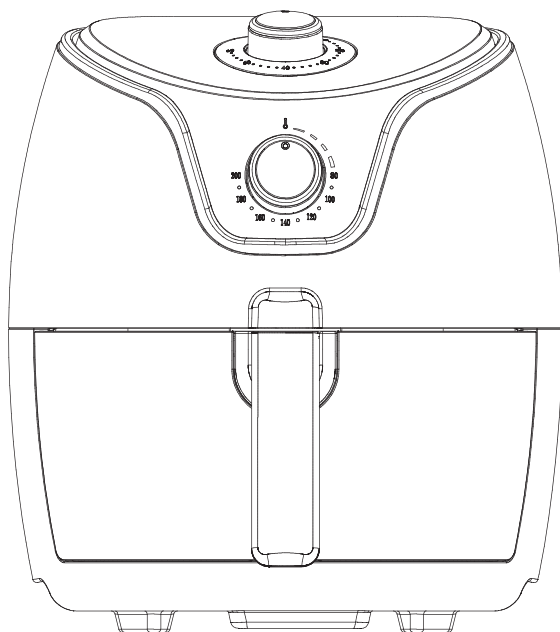




45QCF Air Fryer Instruction Manual



www.vytronix.com

IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully before using this appliance and keep them in a safe place.

This appliance is only intended to be used in household settings.

This air fryer provides an easy and healthy way of preparing your favorite ingredients. By using hot rapid air circulation and a top grill, it is able to make numerous dishes. The best part is that the Air fryer heats food at all directions and most of the ingredients do not need any oil.

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- Please fully inspect the appliance and plug prior to using, if there are any defects or damage found please contact Vytronix Ltd support team– support@vytronixltd.com
- If the supply cord or appliance becomes damaged or wet stop using the appliance immediately and contact Vytronix Ltd support team.
- DO NOT carry the appliance by the power cord or plug.
- DO NOT use the appliance with an extension cord.
- Switch the appliance off at the wall socket before unplugging, when not in use or before cleaning.
- DO NOT allow the power cord to hang over counter edges or sides. **WARNING!** Serious burns may result from the appliance being pulled off the counter if grabbed or tangled with clothing.
- DO NOT immerse cord, plug or any part of the outer appliance in water or other liquid.
- This appliance includes a heating function and must be used on a flat stable, heat resistant surface.
- This appliance is not suitable for use outdoors.
- This appliance can be used by children 16 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience if they have been given proper supervision and instructions on how to use the appliance safely.
- **WARNING!** Close supervision is necessary when using the appliance around children.
- Regular cleaning and maintenance should be carried out using the instructions provided. This should not be carried out by children.
- DO NOT use the appliance for anything other than its intended use.
- DO NOT place the appliance on or near combustible materials such as tablecloths or curtains. Ensure a reasonable distance of at least 10cm is left between the back of the appliance and the wall (i.e., Kitchen tiles etc.) due to the hot air outlet.
- DO NOT place objects on, around or behind the appliance when in use.
- Allow the appliance to cool for approx.30 minutes before handling to clean it.
- **WARNING!** Hot air and steam may escape when you in use and when removing the drawer from the appliance.
- Ensure food is fully cooked and any burnt remnants are removed. Food should be golden-yellow.



- Any baking dishes will become hot. Always use oven gloves when handling or removing anything from the fryer.
- **WARNING!** DO NOT fill the appliance drawer with oil as this may cause a fire hazard.
- Ensure the instructions for use are read thoroughly prior to use and keep this stored for cleaning and maintenance advice.
- In the event this appliance develops a fault please contact Vytronix Ltd Support team.

Technical Specifications:

Rated Voltage: 220-240V

Rated frequency: 50/60Hz

Rated power: 1400W

Food basket capacity: 3.5L

Volume capacity: 4.5L

Before using your Air Fryer

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance
3. Thoroughly clean the food basket and the basket drawer with hot water, some washing-up liquid, and a non-abrasive sponge.
4. Wipe the inside and outside of the appliance with a damp cloth.

WARNING! This is an appliance that works on hot air. Do not fill the food basket with oil or frying fat.

WARNING! Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

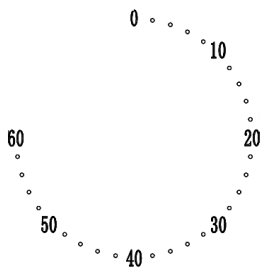
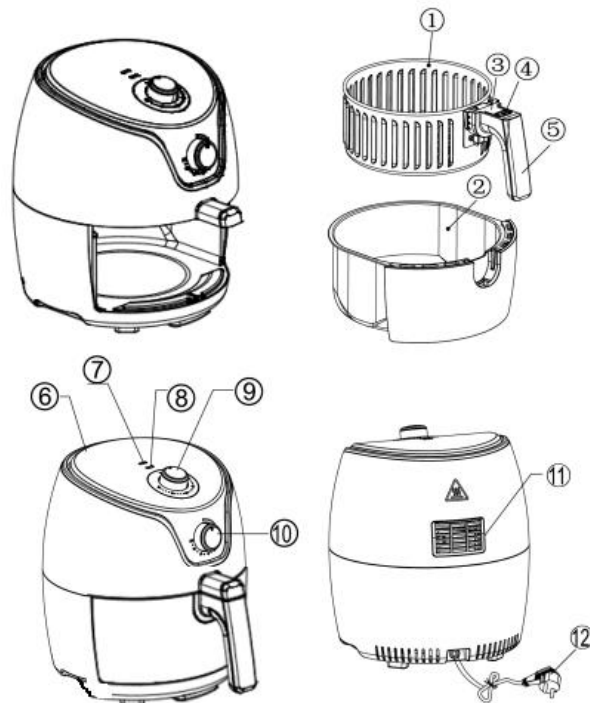
Automatic Switch Off

Once the timer has counted down to 0 minutes, the appliance will automatically switch off. You can also switch off the appliance manually by turning the timer and temperature dial anticlockwise to 0.



Getting to know your Air Fryer

1. Food Basket
2. Basket Drawer
3. Protective cover
4. Basket release button
5. Basket handle
6. Air Inlet
7. Timer/Power Light
8. Temperature Light
9. Timer Indicator Dial (0-60 minutes)
10. Temperature Control Dial (80-200°C)
11. Air outlet
12. Power cord



*Please note – timer dial (0-60 minutes) is numbered in 10-minute segments with each 10-minute segment leaving 5 x 2-minute intervals.



Using your Air Fryer

1. Attach the plug to the mains socket.
2. Turn the Temperature Control Dial to required temperature.
3. Turn the Timer Dial to 3 minutes for preheating. After this, the fryer is ready for use. **NOTE!** The green power/timer light alongside the amber heating light will come on during the pre-heating, when the temperature is reached the light will go out.
4. When the pre-heating time is complete, carefully remove the basket drawer out of the appliance, place the ingredients inside the food basket.
5. Weigh the ingredients according to recipe guidelines on page 6. **CAUTION! Do not exceed the maximum weight as shown on the guidelines.**
6. Place the food basket into the basket drawer and slide the drawer back into the appliance. ***Please remember this appliance requires little to no oil for cooking.**

CAUTION! Do not touch the drawer during use, as it gets very hot. Only hold the food basket by the handle.

WARNING! Never use the basket drawer without the food basket in it.

CAUTION! Always stand the drawer on a heat resistant surface.

CAUTION! – When cooking ingredients such as sausages or anything containing a lot of fat, remove the basket from the drawer before shaking.

7. Set the timer to the required cooking time and the appliance will start to work.
8. When you hear the timer bell, the set preparation cooking time has elapsed. Carefully pull the basket drawer out of appliance and place it on a heat-resistant surface.

You can also switch off the appliance manually by turning the timer and temperature dial anticlockwise to 0.

9. Check if the ingredients are ready. **CAUTION!** Always stand the drawer on a heat resistant surface. If the ingredients are not ready yet, simply slide the drawer back into the appliance and set the timer to a few extra minutes.
10. If the ingredients are ready, carefully pull out the drawer, and press the basket release button and lift the food basket out of drawer to remove the ingredients. **CAUTION!** Do not turn the basket upside down with the pan still attached to it, as any excess oil from the food that has collected on the bottom of the pan will leak onto the ingredients.

Tip: To remove large or fragile ingredients, use tongs to remove the food.

11. Empty the ingredients into a bowl or onto a plate and enjoy!



Helpful Tips & Cooking Guidelines

Note: Keep in mind that the guidelines are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the cooking time for your ingredients. Please thoroughly check food is cooked correctly prior to consuming.

- For a crispy result, coat the ingredients in oil prior to adding it to the air fryer.
- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.
- Always stand the drawer on a heat resistant surface when using this appliance.
- Please take care when cooking ingredients such as sausages, which may have a higher amount of fat in them, this will settle into the bottom of the drawer and may require emptying half-way through the cooking process.

CAUTION! – When cooking ingredients such as sausages or anything containing a lot of fat, remove the basket from the drawer before shaking.



Cooking Guidelines

We have added some ingredients below with their recommended weight, cooking time and cooking temperature.

CAUTION! Do not exceed the maximum weight as shown on the guidelines.

	Min-max Amount (g)	Time (min)	Temperature (°C)	Extra information
Potato & Fries				
Thin frozen fries	200-300	18-20	200	Shake
Thick frozen fries	200-300	20-25	200	Shake
Potato gratin	300	20-25	200	Shake
Meat & Poultry				
Steak	100-300	8-12	180	
Pork chops	100-300	10-15	180	
Hamburger	100-300	10-15	180	
Sausage roll	100-300	13-15	200	
Chicken breast	100-300	15-20	180	
Frozen chicken nuggets	100-300	8-10	200	Use oven-ready & Shake
Frozen fish fingers	100-250	8-10	200	Use oven-ready & Shake
Vegetarian				
Spring rolls	100-250	6-8	200	Use oven-ready & Shake
Hash browns	100-250	6-9	190	
Stuffed vegetables	100-250	10	160	
Baking				
Cake	250	20-25	160	Use baking tin
Quiche	300	20-22	180	Use baking tin
Muffins	250	15-18	200	Use baking tin
Sweet snacks	250	20	160	Use baking tin



Cleaning Care and Maintenance

WARNING! Before carrying out any cleaning or maintenance of this appliance please ensure this has completely cooled down. Completing cleaning when the appliance is still hot or has just been used poses a serious risk of injury including scalding and burns.

CAUTION! Never immerse the appliance in water or any other liquid. The appliance is not dishwasher safe.

1. Remove the basket drawer and food basket and clean with hot water, some washing-up liquid, and a non-abrasive sponge.
2. If food debris is stuck to the food basket or the bottom of the drawer, fill them with hot water with some washing-up liquid and allow to soak for around 10 minutes before cleaning with a non-abrasive sponge.
3. Use a damp cloth to wipe the surface of the fryer. Never use harsh and abrasive cleaners, scouring pads, or steel wool these will damage the appliance and affect the appearance of the outside of the appliance.
4. To ensure the air fryer is always ready to use when you need it, clean it after each use.

Storage

1. Make sure the temperature and timer dial have been turned to 0 ready for next use.
2. Unplug the appliance and let it cool down completely.
3. Make sure all parts are clean and dry as above.
4. Store in a covered dry area like a pantry or kitchen cupboard.



Troubleshooting

Problem	Possible Cause	Solution
Does not work	Power cord has not been inserted into the power socket	Check the power cord has been connected to a mains power supply
	Timer has not been set	Set the timer to desired cooking time
Food is undercooked after cooking time ends	Too much food in the basket	Fry food in smaller batches, check guidelines on page 6.
	Temperature set is too low	Set to a higher temperature, re-fry food.
	Cooking time is too short	Set a longer cooking time, re-fry food.
Did not fry food evenly	Certain foods need to be shaken in the middle of cooking.	In the middle of cooking process, remove the drawer out and shake it to separate the overlapped food material, then push the drawer back in to continue.
Food is not crispy	Some ingredients require a small amount of oil to give a crispy result	Add a small amount of oil to the ingredients before adding the ingredients to the air fryer.
Drawer will not go into the appliance smoothly	The food in basket has exceeded the weight guideline	Fry foods in smaller batches. Follow cooking guidelines on page 6.
	The basket is not correctly placed in the drawer.	Press the food basket into the drawer.
	Handle is stuck or misaligned	Place the handle, in the horizontal position.
Smoke emitting	Frying oily food	Normal phenomenon if frying foods that are overly oiled or have a high fat content.
	Fryer contains oil from last use	Please clean the food basket and basket drawer after use.

Please ensure the air fryer is switched off and cooled down before carrying out any checks, cleaning, or maintenance. If you have any queries or require assistance with your fryer, please contact our helpful customer services team at support@vytronix.com

To register your warranty please visit www.vytronix.com





If you have any queries or require assistance with using your product including set up, troubleshooting or registration, please email our customer care on support@vytronix.com .

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