

**VITINNI**<sup>TM</sup>

## 8 in 1 Grill

PLEASE READ AND KEEP THESE INSTRUCTIONS FOR FUTURE USE

**SAP Code:** JF07520251

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Website: [www.vitinni.co.uk](http://www.vitinni.co.uk)

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## INTRODUCTION

Thank you for choosing our Vitinni 8 in 1 Grill. Please read this user manual carefully before use and keep it for future reference. The manufacturer and importer do not accept any liability if the information in these operation instructions is not complied with. If you need any assistance, please contact our customer service team using the details provided on the back page of this manual. Basic safety precautions should always be followed when using this appliance.

## SAFETY INSTRUCTIONS

This appliance is for indoor use only.

This appliance is for domestic use only and should not be used for commercial purposes.

Check that the voltage on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge providing they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be undertaken by children unless they are older than 8 years and supervised.

This is not a toy - children should be supervised to ensure they do not play with the appliance. Keep the appliance and its cord out of reach of children less than 8 years.

If the appliance, power supply cord and plug are malfunctioning or they have been dropped or damaged switch off the appliance and discontinue use immediately.

This appliance contains no user serviceable parts. Repairs should only be undertaken by the manufacturer, its service agent or a similar qualified person. If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similar qualified person in order to avoid a hazard.

Keep the power supply cord away from sharp edges and parts of the appliance that may become hot during use. Do not allow the power supply cord to overhang the worktop.

Do not use this appliance with an extension lead or multiple socket adaptor.

Do not use this appliance near an open flame or in moist or damp conditions.

Allow sufficient space around the 8 in 1 Grill for ventilation and heat dissipation. Place on a flat, stable, heat resistant surface a minimum distance of 5 to 10 cm from walls and other items.

Do not leave the appliance unattended whilst connected to the mains power supply.

Switch off the mains power supply and remove the plug by hand.

Always disconnect the appliance from the power supply before assembling, disassembling or performing cleaning or maintenance.

Do not immerse the 8 in 1 Grill, power supply cord or plug in water. Care should be taken to avoid spillage on the electrical components, power cord and plug. Do not operate the appliance with wet hands.

Do not use any accessories or attachments with the appliance that have not been supplied or recommended by the manufacturer.

This appliance is not intended to be operated by means of an external timer or separate remote control system.

Ensure that the air vents of the 8 in 1 Grill are not covered and there is sufficient space for the warm air exhaust to dissipate.

Extending the recommended cooking times, overfilling or placing food too close to the heating element could lead to food burning. If the appliance begins to smoke, unplug the 8 in 1 Grill immediately. When it is safe to do so clean any residual food and oil from the Air Fryer and accessories.

Ensure the grill is clean and dry before using the 8 in 1 Grill.

Do not use liquids, plastic dishes, bowls or cling film inside the 8 in 1 Grill and do not fill the tray with oil or fat.

The 8 in 1 Grill has a built-in safety switch and will switch to Standby mode if the lid is opened.

Nominal voltage is still present even when the 8 in 1 Grill is in Standby mode. To permanently switch off the 8 in 1 Grill, ensure it is turned off at the mains power supply.

**Caution:** Misuse of the appliance could cause injury – do not use the appliance for anything other than its intended use

In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.



**Caution:** Hot surface. To avoid injury do not touch the hot or heated surfaces of the 8 in 1 Grill. The heated surfaces and heating element may contain residual heat and still be hot after use. Allow the 8 in 1 Grill to cool fully before moving or handling.

The outer surface may become hot when the appliance is operating.

The basket and grill will become hot when the 8 in 1 Grill is in use. Use heat resistant gloves when inserting or removing hot accessories from the 8 in 1 Grill.

Steam may be emitted from the Air Fryer lid/vents during the cooking process, when it is opened and during or shortly after cooking has finished. This is a normal part of the cooking process especially when cooking frozen food and food containing a lot of moisture.

## CLEANING & MAINTENANCE

Unplug the product from the mains power supply and allow to cool fully before performing any cleaning or maintenance.

Do not use strong detergent, sharp objects, brushes or other objects to clean the product and accessories as this could cause damage to the finish. Do not immerse the main unit in water. All parts are not dishwasher safe.

Remove the Splatter Shield from the underside of the lid by pressing the retaining clip into the lid. With the retaining clip pressed, the Splatter Shield can be removed

Wash the grill plates, cooking pot, crisper basket and splatter shield in hot, soapy water and allow to dry naturally. Use the cleaning brush to help remove stubborn and burnt on food.

Wipe the 8 in 1 Grill with a soft, damp cloth and a small amount of mild detergent.

Replace the Splatter Shield by inserting one edge under the retaining tabs opposite the retaining clip. Depress the clip, insert the Splatter Shield and release the clip.

## STORAGE

Before storing, ensure that the [product] is cool, clean and dry.

Reassemble all of the parts and wrap the power cord loosely around the body of the 8 in 1 Grill. Never wrap the cord tightly to avoid causing damage.


Store in a cool, dry place away from direct sunlight.

## TECHNICAL SPECIFICATIONS

| Voltage   | Wattage    | Frequency | Capacity | Temp. Range | Timer          |
|-----------|------------|-----------|----------|-------------|----------------|
| 220-240V~ | 1500-1700W | 50-60Hz   | 4L       | 50-230°C    | 1 min—24 hours |

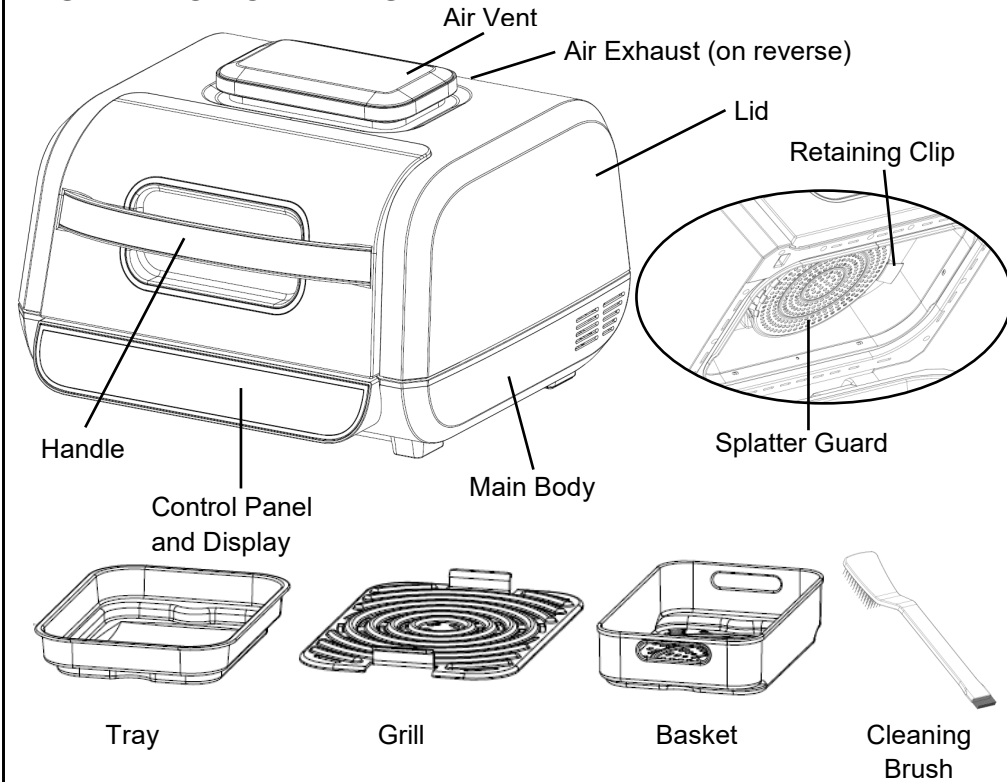
## WEEE INFORMATION



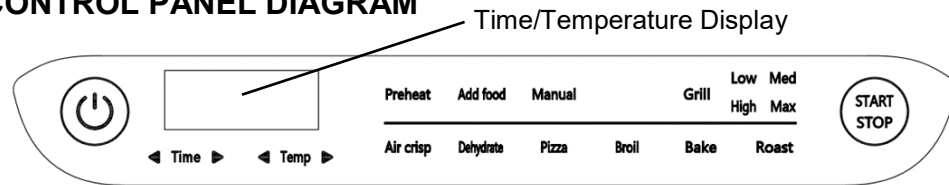
The symbol  on this product or its packaging means that this product should not be treated as household waste. It should be handed to an appropriate collection point for the recycling of electrical and electronic equipment. Contact your local council or household waste disposal service for further information.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

## DESCRIPTION OF PARTS



## CONTROL PANEL DIAGRAM



| Symbol          | Function                 | Symbol                  | Function                    | Symbol       | Function          |
|-----------------|--------------------------|-------------------------|-----------------------------|--------------|-------------------|
|                 | On/Off Button            | <b>Manual</b>           | Manual Mode Button          | <b>Pizza</b> | Pizza Mode Button |
|                 | Time Adjustment          | <b>Grill</b>            | Grill Mode Button           | <b>Broil</b> | Broil Mode Button |
|                 | Temperature Adjustment   | <b>Low Med High Max</b> | Grill Heat Indicator Lights | <b>Bake</b>  | Bake Mode Button  |
| <b>Preheat</b>  | Preheat Indicator Light  | <b>Air crisp</b>        | Air Crisp Mode Button       | <b>Roast</b> | Roast Mode Button |
| <b>Add food</b> | Add Food Indicator Light | <b>Dehydrate</b>        | Dehydrate Mode Button       |              | Start/Stop Button |

## PRESET SETTINGS

| Mode      | Time (default) | Temp. (default) | Time range      | Temperature range | Accessories Reqd.        |
|-----------|----------------|-----------------|-----------------|-------------------|--------------------------|
| Air crisp | 18 mins        | 205°C           | 1—60 min        | 50-230°C          | Tray and Basket          |
| Dehydrate | 6 hours        | 50°C            | 30 min—24 hours | 50-90°C           | Tray                     |
| Pizza     | 25 mins        | 195°C           | 1—90 min        | 50-205°C          | Tray and Grill           |
| Roast     | 25 mins        | 205°C           | 1 min—4 hours   | 50-220°C          | Tray                     |
| Bake      | 25 mins        | 175°C           | 1 min—2 hours   | 50-205°C          | Tray                     |
| Broil     | 10 mins        | 205°C           | 1 min—60 min    | 50-230°C          | Tray                     |
| Grill     | 20 mins        | Low             | 1 min—30 min    | Not adjustable    | Tray and Grill           |
|           |                | Medium          |                 |                   |                          |
|           |                | High (205°C)    |                 |                   |                          |
|           |                | Maximum         |                 |                   |                          |
| Manual    | 1 min          | 50°C            | 1 min—2 hours   | 50-230°C          | Tray and Basket or Grill |

## Recommended Grill Settings


| Low (150°C)            | Medium (175°C) | High (205°C)  | Maximum (230°C) |
|------------------------|----------------|---------------|-----------------|
| Bacon                  | Frozen meats   | Steaks        | Fruit           |
| Sausages               | Marinated meat | Chicken wings | Frozen seafood  |
| Slow BBQ style cooking |                | Whole Chicken | Kebabs          |
| Calzones               |                | Hot dogs      |                 |

## BEFORE FIRST USE

Before use, remove all packaging materials. Check all accessories are complete and that the equipment is not damaged. The 8 in 1 Grill should be cleaned according to the instructions in the Cleaning and Maintenance section. The 8 in 1 Grill should be run through an operational cycle before it is used for the first time.

When using the 8 in 1 Grill for the first time a slight odour may be emitted. This is normal and will soon subside.

## INSTRUCTIONS FOR USE

1. Place the 8 in 1 Grill onto a flat, stable and heat resistant surface and insert the required accessory or combination of accessories.
2. Connect the 8 in 1 Grill to the mains power supply. The display and control panel will light up momentarily and then go dark to show that power has been connected.
3. Press the On/Off (  ) Button to turn on the 8 in 1 Grill. The control panel will light up.

### Programming the 8 in 1 Grill

3. The 8 in 1 Grill can be programmed with one of the following modes:

**Air crisp:** For crisp and fry with little to no oil required

**Roast:** Roast meat, vegetables, etc. with circulating hot air

**Dehydrate:** Dehydrate meat, fruit, or vegetables for homemade snacks

**Bake:** Bake cakes and snacks with lower temperature circulating hot air

**Pizza:** Cook pizza up to 8 inches diameter



**Broil:** Cook meat, vegetables etc. with high temperature top-down heat

**Grill:** Fast, high temperature cook and colour of meat & vegetables

**Manual:** Select cooking time and temperature for user preference

Press the text on the control panel to select the desired mode.

4. The cooking time and temperature can be adjusted from the default values according to user preference.

To adjust the cooking time or temperature, press either the  arrow to decrease or  arrow to increase in the following increments:

#### Time

- single press: 1 minute increments (Dehydrate Mode: 30 min increments)
- press and hold: 5 minute increments

#### Temperature

- single press: 5°C increments
- press and hold: 10°C increments
- Grill mode single press: cycle through Low, Medium, High, Maximum

**Note:** When using Grill mode, the temperature settings are not adjustable from the Low, Medium, High, Maximum presets.

## Preheating the 8 in 1 Grill

Broil and Dehydrate modes do not automatically preheat the 8 in 1 grill. Proceed to Step 6 if using these modes.

5. Press the “Start/Stop” button to automatically begin pre-heating the 8 in 1 Grill. Once preheating has begun the preheat light will remain lit on the control panel as well as the “Start/Stop” button.

If preheating of the 8 in 1 Grill is not desired, once the “Start/Stop” Button has been pressed, press the selected mode button and move to step 6.

Once the 8 in 1 Grill has pre-heated the “add food” indicator light will show on the control panel, the mode light will flash and the 8 in 1 Grill will beep 5 times.

**Note:** If the lid is not opened following the preheating cycle the 8 in 1 Grill will maintain the desired cooking temperature with the “add food” indicator light showing for 30 minutes before sounding 5 beeps and shutting down. This will also happen if the lid is not opened and closed when trying to bypass/cancel the preheating cycle.

### Starting the Cooking Process

6. Open the lid, place the food into the 8 in 1 Grill and shut the lid again. The cooking process will automatically begin.

If using Broil or Dehydrate mode, press the “Start/Stop” button to begin the cooking process.

Once the cooking process has begun, the Time/Temperature Display will alternately show the set temperature and a countdown timer of the cooking time with flashing Hour/Minute Separator.



### Interrupting, and pausing the cooking process

7. To interrupt the cooking process, for example: to check on progress, open the lid. The 8 in 1 Grill will automatically pause the cooking process and resume once the lid is replaced.

**Note:** If the lid is opened during the cooking process and not replaced, after 4 minutes the 8 in 1 Grill will emit two reminder beeps every 10 seconds for a further minute before shutting down.

8. To pause the cooking process press the “Start/Stop” button. The process will resume when the “Start/Stop” button is pressed again.

### Making adjustments during the cooking process

9. To adjust the cooking time or temperature during the cooking process, press the appropriate decrease/increase (  /  ) arrow to adjust. The display will flash for a few moments after the desired setting has been selected before the change will be made.


10. To change the cooking mode, pause the cooking process with the “Start/Stop” button and then select the new cooking mode on the control panel. When the mode is chosen, press the “Start/Stop” button again to begin the new cooking process.

#### **Finishing the cooking process**

11. Once the cooking process is complete, the 8 in 1 Grill will emit 5 beeps and the Time/Temperature Display will show the word “END”.

The fan will run for a further minute to cool the heating element before the 8 in 1 Grill shuts down. The 8 in 1 Grill will then emit a further 5 beeps as a reminder.

#### **Changing the Temperature Units**

12. To change the Temperature Units from °C to °F or °F to °C press and hold the Temperature increase arrow  and Broil Button.

## **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 endeavor 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:** JF07520251

**Phone:** 0330 002 1202 (Mon – Fri 9am to 5pm)

**Email:** support@vitinni.co.uk

**UK Address:** Vitinni, Vale Mill (Rochdale) Ltd, Robinson Street, Rochdale, OL16 1TA, UK

**EU Address:** Vitinni, Delu-Ako Minky GmbH, Hauptstraße 103, 53619, Rheinbreitbach, Germany