



RTOV18

Digital Air Fryer Oven with Rotisserie 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 oven provides an easy and healthy way of preparing your favourite ingredients to make numerous dishes using hot rapid air circulation. The best part is that the Air fryer oven heats food from all directions and most of the ingredients do not need any oil.

WARNING!

It is strictly forbidden to touch the high-temperature surface and interior of the product during use to avoid scalding. The product cannot be operated by an external timer or independent remote control system.

- 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@vytronix.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, plug directly into the mains power.
- 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 flammable or combustible materials such as tablecloths or curtains. Always 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 cleaning to avoid scolding.

- **WARNING!** Hot air and steam may escape when in use and when removing the drawer from the appliance.
- Ensure food is fully cooked and any burnt remnants are removed from the oven before continuing use.
- Any baking dishes will become hot. Always use oven gloves when handling or removing anything from the oven. DO NOT TOUCH THE INSIDE OF THE OVEN OR ACCESSORIES WHILST IN USE WITHOUT GLOVES.
- Check that the cooking compartments are securely fitted before use. Not doing so will prevent the oven from operating.
- DO NOT carry or move the oven before cleaning or with the cooking compartments still inside, as they may fall out and excess oil that may have collected at the bottom of the cooking compartments may leak.
- 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.

BEFORE USING YOUR APPLIANCE

1. Remove all packaging material.
2. Remove the protective screen cover from the front of the oven.
3. Thoroughly clean all accessories, some washing up liquid, and a non-abrasive sponge or microfibre cloth.
4. Wipe the outside of the appliance with a damp cloth.
5. Always place the appliance on a flat stable heat resistant surface – NEVER place this appliance on a hob even if covered.

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 and ensure there is adequate space behind the air fryer oven (i.e., DO NOT lean it against kitchen tiles) This disrupts the airflow, affects the hot air frying result, and can cause damage to the area surrounding the oven or the appliance itself.

GETTING TO KNOW YOUR APPLIANCE



Rotisserie Shaft



Drip Tray



Fry Basket and Handle



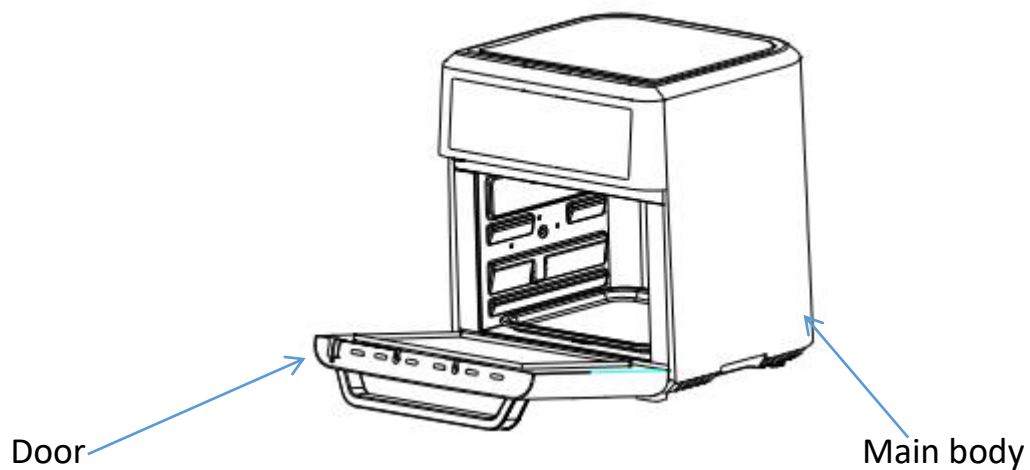
Crisper Tray



Rotisserie Skewers



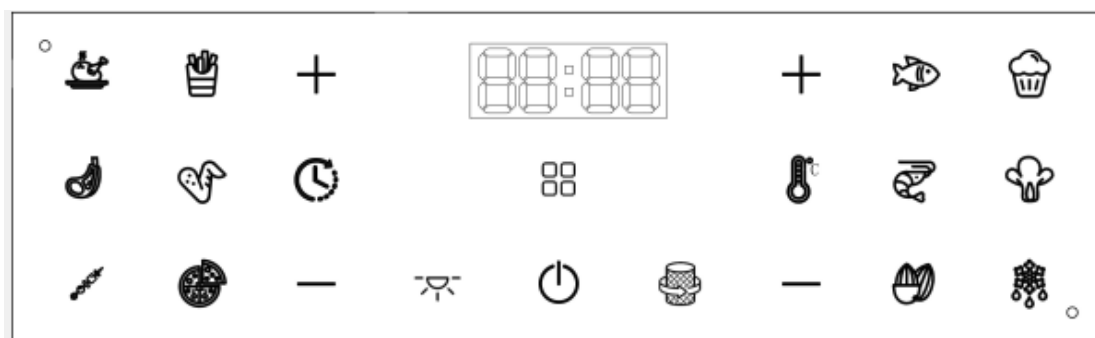
Fetch Tool



WARNING! Please remove all packaging including inside the Rotisserie oven and the protective screen cover prior to using this appliance.

CONTROL PANEL

Selecting the correct function



Power key - After the power is turned on, the digital LED displays "--: --" 4 bars, and the machine enters the shutdown status.

Press the "power" key once, all keys will light up and remain on, the digital LED displays "165" and alternately displays the time "25" for 5 seconds, and the appliance enters the standby status. Ready to use.



Time control: select + to increase the cooking time and – to reduce the cooking time.



Function select key: Press the "function select key" once to enter the selection



stage. The first function option is chicken and the standard temperature will show 175°C and a time of 30mins, pressing the function select key again alters the menu to fries and so on until you find the correct choice for what you want to cook. You can alter the time or temperature by pressing the clock or temperature icons. Press the



power symbol to begin cooking.



Temperature control: select + to increase the cooking time and – to reduce the cooking time.



Rotation key and



Lighting key

"Rotation" key: press the "rotation" key in the working status, the "rotation" light is always on, the synchronous motor starts to rotate, press this key again, the synchronous motor stops rotating, and the "rotation" light goes out.

Auto Menu options

Chicken

Chips

Fish

Cake

Steak

Chicken Wings



Shrimp

Vegetables

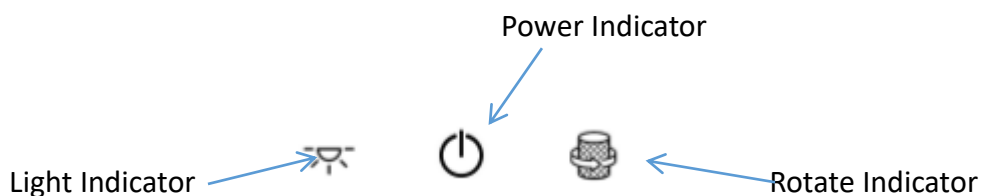
Skewer

Pizza

Nuts

Defrost/Thaw

USING YOUR APPLIANCE



When using for the first time, please clean according to the instructions in the chapter "cleaning and maintenance". After cleaning, please place the product on a flat heat resistant surface, plug the power cord into the socket with sufficient length, and ensure there is adequate space around the air fryer to prevent blocking the air vents.

1. To use as an air fryer select from the auto menu options, place the food on the cooking accessory you require depending on the ingredients chosen.
 - A) Ensure the drip tray is in place at the base of the oven.
 - B) To use the crisper tray insert it into the shelf guides securely.
 - C) To use the fry basket attach the handle by opening the lock, squeeze together the tong section and slide it downwards into the support on the fry basket. Use the lock to lock it into place.

! Always remove the handle before closing the oven door and remember to use the handle to remove the fry basket once cooking is complete!

2. After the power is turned on, the digital LED displays "--:--" and the machine enters the standby mode.
3. Press the "power" key once to switch the oven on. The control panel lights will display and the "function" "power" and "rotation" keys lights will all remain on.
4. Press the "function select key" once to enter the section page. The first function option is chicken and the standard temperature will show 175°C for a time of 30mins, pressing the function select Key again alters the menu to fries and so on until you find the correct choice for what you want to cook. You can alter the time or temperature by pressing the clock or temperature icons. Press the power

symbol  to begin cooking.

EXAMPLE

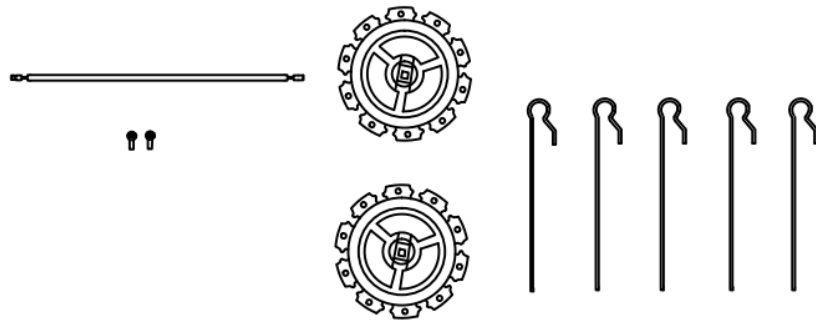
Press the function key  once and chicken flashes , the preset temperature 175°C and time 30mins are displayed.

To increase or decrease the time, press the + or - above and below the clock symbol.

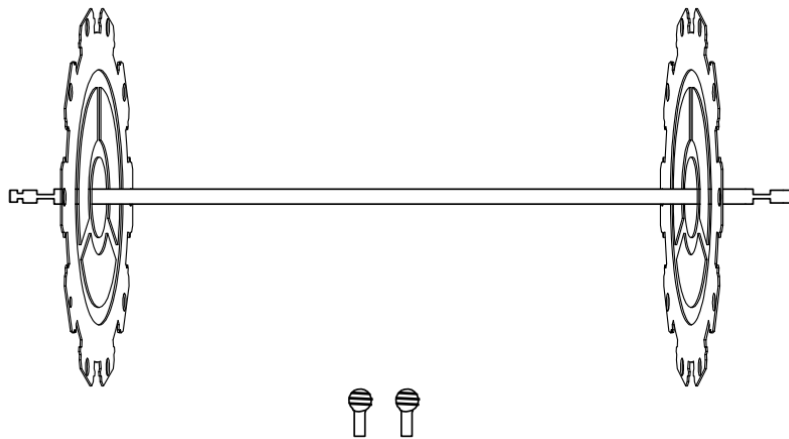
To increase or decrease the temperature, press the + or - above and below the temperature symbol.

Rotisserie option 1: WARNING! Always use the Fetch tool to put Rotisserie Skewers set into the oven and do not use your fingers.

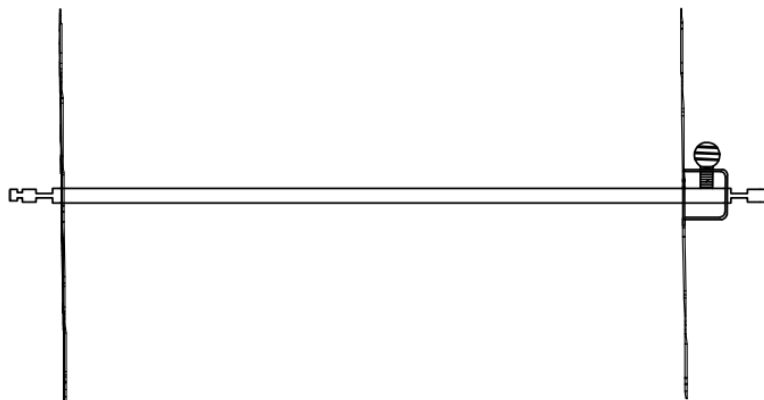
1X rotating shaft, 1X racket screw, 2X rotating wheel, 5X baking needle



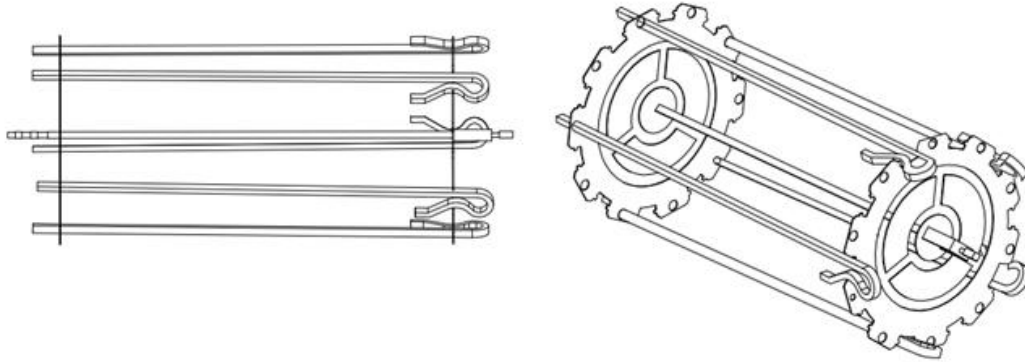
A. Insert the two wheels on both sides of the rotating shaft



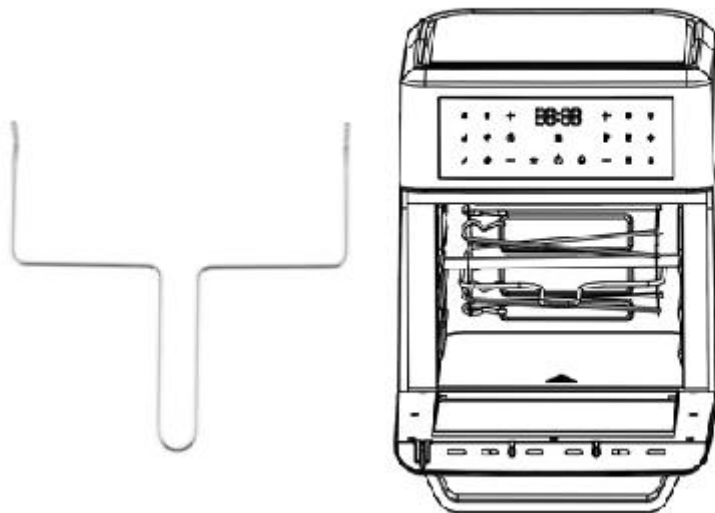
B. Fix the racket screws at both ends, to complete the fixation of the runner



C. Insert the baking needle into the corresponding hole and secure the hook in the groove



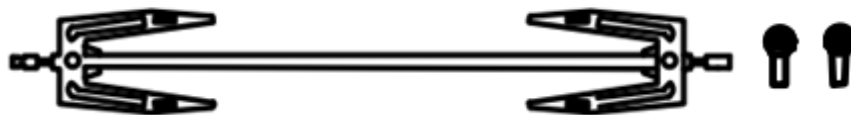
D. Use the fetch tool to put it in the oven



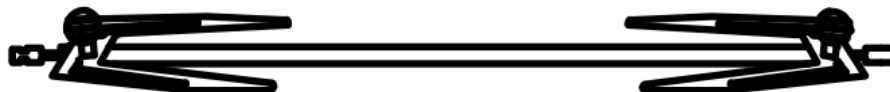
Rotisserie option 2: Please fix choice of meat to Rotisserie Shaft & Forks, then use Fetch tool to put it into the oven.



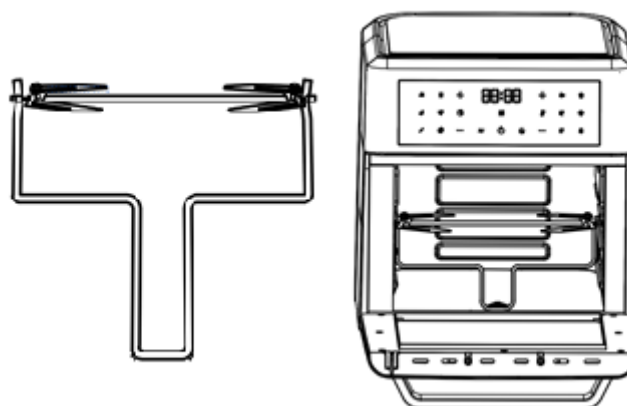
A. Insert the two chicken forks into the rotating shaft in the direction shown in the picture



B. Affix the racket screws to each end.



C. Use the fetch tool to affix the chicken forks into the oven safely.



5. Press the "rotation" key, the "rotation" light is always on, the rotisserie motor starts to rotate, press this key again, the synchronous motor stops rotating, and the "rotation" light goes out.

6. "Temperature" key: after selecting the menu, press this key once, there are two options as follows:

① The key light flashes 3 times, the key light is on and the default temperature will be used.

② When the key light flashes for 3 times, press the "+" or "-" key to select the temperature. Each time you press it, the temperature increases / decreases by 5°C. After setting, the key light flashes for 3 seconds and then remains solid. and the program will heat to the desired temperature.

③ When the temperature setting is completed, press the "power" key to enter the working status.

Note: in the working status, you can also press this key and press "+" or "-" to select the temperature. The fan and heating pipe will not stop working during the setting process. After setting, the "temperature" key light flashes for 3 seconds and then remains solid.

7. "Time" key: after selecting the menu, press this key once, there are two options as follows:

① The key light flashes 3 times and the default time will be used.

② When the key light flashes for 3 times, press the "+" or "-" key to select the time. Each time you press it, the time will increase/decrease by 1 minute. After setting the key light flashes for 3 seconds then remains solid.

Note: in the working status, you can also press this key and press "+" or "-" to reset the time. During the setting process, the fan and heating pipe will not stop working. After setting, the "time" key light flashes for 3 seconds and remains solid.

8. "Optional menu" key selecting the menu (standby mode), press this key once, the "optional menu" key light flashes, and the digital number displays "200".

Press the "temperature" key to display the flashing "200" digitally. At this time, press the "+" or "-" key to set the cooking temperature, press the "time" key to display the flashing "30:", press the "time" and "+" or "-" keys to set the cooking time (refer to table 1).

After selecting the time setting, press the "power" key to start cooking.

9. After cooking is complete the fan will remain on to cool the appliance for around 3 minutes before returning to standby mode. Always switch off the appliance at the mains power – **NEVER LEAVE THIS APPLIANCE SWITCHED ON AT THE MAINS WHEN NOT IN USE!**

Note:

When the cooking program is complete: the buzzer will sound out 5 short beeps.

When the appliance door is open the buzzer will sound out 10 short beeps.

If there is an error code displayed the buzzer will sound out 10 short beeps. Turn off the appliance immediately at the mains and contact Vytronix Support.

The sounds on this appliance cannot be silenced /switch off as they are they are a safety feature.

COOKING GUIDELINES

Menu	Default Temperature (°C)	Adjustable Temperature Range(°C)	Default Time(min)	Adjustable Time Range(min)
Chips	200	60-200	20	0-60
Chicken	175	60-200	30	0-60
Pizza	170	60-200	18	0-60
Chicken Wings	175	60-200	20	0-60
Steak	180	60-200	12	0-60
Skewer	155	60-200	15	0-60
Cake	145	60-200	20	0-60
Fish	160	60-200	18	0-60
Shrimp	160	60-200	15	0-60
Nuts	110	60-200	16	0-99
Thaw/Defrost	60	60-200	10	0-60
Vegetable	170	60-200	30	0-60

WARNING!

In order to ensure safety and avoid injury and property damage to you and others, please be sure to follow the all safety precautions. Improper use of this appliance poses a fire risk and risk of injury.

CLEANING CARE AND MAINTENANCE

WARNING! Before carrying out any cleaning or maintenance of this appliance please ensure this has completely cooled down.

1. Unplug the power plug before cleaning the product, wait for the product to be completely cooled and then open the oven door for cleaning.
2. To clean the outside and inside of the oven use a soft damp cloth and natural cleaner (washing up liquid or vinegar) and use a dry cloth to dry fully before the next use.
3. Do not use steel wool, hard brushes, alkaline detergent or harsh chemicals to clean the oven or accessories, so as not to damage the surface coating.
4. Do not immerse the whole product in water to clean, in order to avoid the risk of electric shock.
5. Never place water/cleaning liquid inside the appliance and switch it on. This poses a severe fire risk.
6. We recommended hand washing all accessories (baking tray, basket etc.) as best practice, using a damp microfiber cloth and washing up liquid or vinegar. Abrasive materials or harsh chemicals can scratch or weaken the non-stick surface of the accessories and reduce the lifespan.
7. For burnt spots leave the tray/basket to soak in hot soapy water before wiping with a damp cloth.
8. Allow accessories to fully dry before placing it into the main body.

STORAGE

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

1. Unplug the appliance and let it cool down completely.
2. Make sure all parts are clean and dry as above.
3. Store in a covered dry area like a pantry or kitchen cupboard.

TROUBLESHOOTING

Fault	Possible Cause	Solution
No power	Not connected to mains.	Check if the oven door is closed tightly and power cord is inserted properly to the mains.
Food is undercooked.	Too much food added.	Quantity of ingredients is too high, fry in batches.
	Set Temperature is too low.	Set to an appropriate temperature, re-fry the food.
	Cooking time is too short.	Increase the cooking time or change the program.
Did not fry food evenly.	Certain foods need to be shaken / turned during the cook time.	During the cooking time, remove the tray or basket and shake or turn the food.
Fried food is not crisp	Traditional deep-fried ingredients have not been used.	If ingredients do not contain oil, brush a layer of oil slightly on the surface of the ingredients to create a crispier finish.
Show E1	NTC open circuit	Switch off the appliance and Contact Vytronix support
Show E2	NTC short circuit	Switch off the appliance and Contact Vytronix support
Show E3	Exceeded the temperature Limit causing overheating.	Switch the appliance off and wait for it to cool down before trying again.
Note: The buzzer will sound 10 alarm beeps when the above codes appear.		



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.

Register your warranty at www.vytronix.com