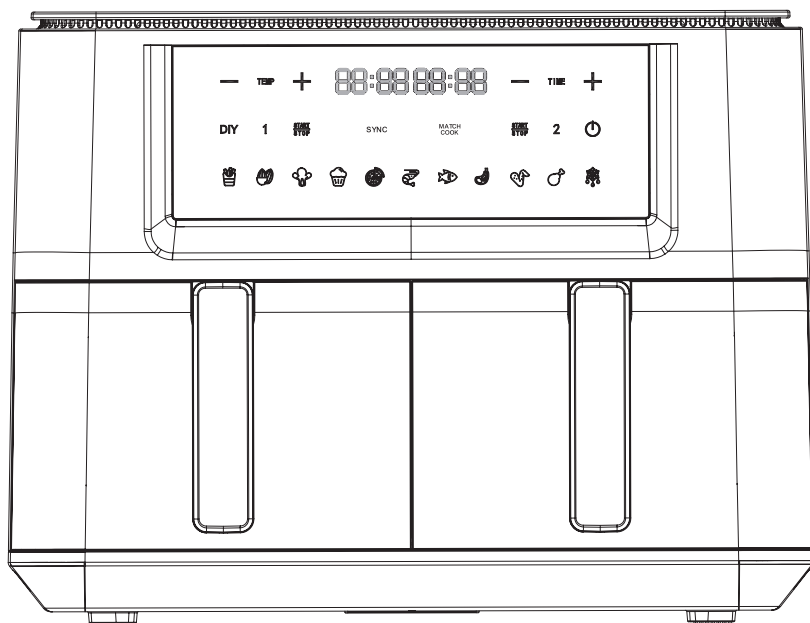


vytronix

Powerfully simple

DD9L Air Fryer Instruction Manual



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 favourite ingredients to make numerous dishes using hot rapid air circulation. The best part is that the Air fryer heats food from 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@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.
- 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.

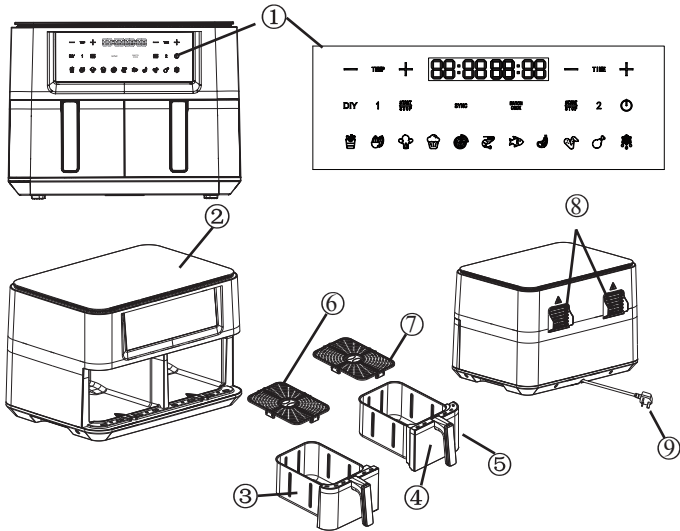
- DO NOT place objects on, around or behind the appliance when in use.
- Allow the appliance to cool for approx. 30 minutes before cleaning to avoid scolding.
- **WARNING!** Hot air and steam may escape when you in use and when removing the drawer from the appliance.
- Ensure food is fully cooked and any burnt remnants are removed from the fryer before continuing use.
- Any baking dishes will become hot. Always use oven gloves when handling or removing anything from the fryer.
- DO NOT Touch the cooking compartments during or straight after use, as they get very hot; only hold each cooking compartment by the cooking compartment handle.
- Check that the cooking compartments are securely fitted before use. Not doing so will prevent the air fryer from operating.
- Check that the cooking compartments are securely fitted before use. Not doing so will prevent the air fryer from operating.
- DO NOT Invert the cooking compartments with the non-stick coated cooking trays still attached, as they may fall out and excess oil that may have collected at the bottom of the cooking compartments may pour out onto the plate.
- 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 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 and ensure there is adequate space behind the air fryer (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 fryer or the appliance itself.


Getting to know your Air Fryer



1. LED Digital Display/Key Control Panel
2. Main Body
3. Fryer Basket
4. Basket Drawer

5. Basket Handle
6. Grill Plate
7. Grill Plate Feet
8. Air outlet
9. Power Cord & Plug

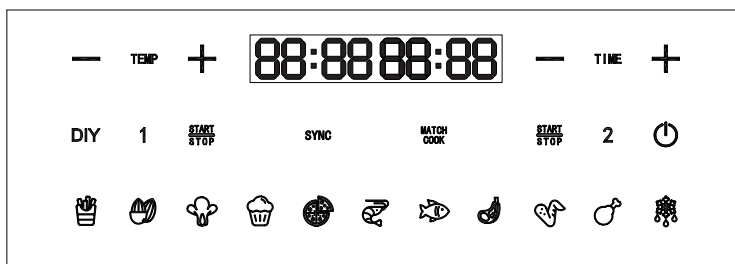
Operating Instructions


1. Attach the plug to the mains socket, once there is power to the air fryer the **Power Key**  (white LED light) icon flashes. After touching the "Power key" the icon lights up and the program starts and enters the ready mode.
2. Weigh the ingredients according to recipe guidelines in this user manual or on the food packaging. **CAUTION! Do not exceed the maximum weight advised.**
3. Place the food into the fryer basket/s and slide the drawer/s back into the appliance. ***Please remember this appliance requires little to no oil for cooking.**

4. Use the control panel to select the correct cooking function / temperature and cook time for the ingredients.
5. It is recommended that food is checked and turned during cooking, be careful when removing the drawer and always place the basket drawer on a suitable heat resistant surface.
6. When cook time is complete, remove the basket drawer using the handle and carefully remove the food from the fryer basket. Always check food is thoroughly cooked before consuming and allow the appliance to cool before cleaning.

REMEMBER! The air fryer does not power off fully until it is switched off at the mains and unplugged.

Control panel – selecting the correct function



Power Key  (white LED light): When the appliance is plugged in and in standby mode, the "Power key" icon flashes. After touching the "Power key" the icon lights up and the program starts and enters the ready mode.

At this time, basket 1 key, basket 2 key, sync key and **MATCH COOK** key light up.

Hold down the key for 3 seconds in the working mode to forcibly exit the working mode.

After the fan runs for 20 seconds, the buzzer emits five beeps, and the fan enters the standby mode. To turn off the air fryer completely the appliance needs to be switched off at the mains and unplugged.

Fry Basket #1 key 1 : In the preparation mode, press this key to enter the setting mode, at this time, you can then set the menu, time, and temperature. The corresponding digital screen shows the time and temperature alternately.

Fry Basket #2 key ^{START}2 : In the preparation mode, press this key to enter the setting mode, you can then set the menu, time, and temperature. The corresponding digital screen shows the time and temperature alternately.

If either basket has been selected however has not had a time/temperature selected, then it will automatically exit the setting mode after 5 minutes of no operation. Long press the #1 and #2 key to turn off the fry basket directly in set mode and working mode.

START/STOP key ^{START}STOP: Press this key to start the corresponding fry basket and enter the cooking mode. The basket number key and the corresponding digital screen are always on. When you press this key in cooking mode, the corresponding basket will enter the paused state, and the basket number key and corresponding digital screen will flash.

In cooking mode, there is a 'food turn' reminder function, which will activate two-thirds of the way through cooking time. The digital display screen will alternately show "Turn" and "Food".

TIP! Foods with a shorter cooking time often do not need turning so you can cancel the 'food turn' reminder by opening the basket and closing it again.

Menu key and DIY key ^{DIY}: In the setting mode, all the 11 menu lights are steady on. Press the menu keys to select the corresponding menu and the indicator lights will blink. If you want to cancel the selected menu, press the **DIY** key or you can long press the menu that has been selected. In cooking mode, the selected menu light is on, and the remaining menu lights are off.

Time plus ⁺ and Time minus ⁻ key: Press these two keys in setting mode to adjust cooking time, increase/decrease the time. Long pressing this key for quick setting. Time increases or decreases one minute for each click. In single- basket cooking mode, you can directly press these keys **⁺ ⁻** to increase or decrease the time. In dual basket cooking mode, you need to press fry basket #1 or fry basket #2 key first, and then press **⁺ ⁻** key to adjust the corresponding basket cooking time.

Temperature ⁺ plus and minus ⁻ key: Press these two keys in the setting mode to adjust the cooking temperature, increase/decrease the temperature. Temperature increases or decreases by 5 degrees Celsius each time. Long press this key for quick setting. In single- basket cooking mode, you can directly press these keys **⁺ ⁻** to increase or decrease the temperature. In dual basket

cooking mode, you need to press fry basket #1 or fry basket #2 key first, and then press the **+** **-** key to adjust the corresponding basket cooking temperature.

Synchronization key ^{SYNC}: In the preparation mode and setting mode, press the **SYNC** key to make the two fry baskets enter the synchronization setting state by default, the **SYNC** key light will blink. Then, press the menu keys to select the needed menus. After that, pressing the **START/STOP** key of either fry basket #1 or #2, both fry baskets will enter cooking mode, with the same menu, same cooking temperature and time. In the synchronous setting state, pressing the time or temperature **+/-** key will adjust two baskets together. If you want to stop cooking, press the **START/STOP** key.

In sync cooking mode, pressing the **SYNC** key will turn off the fry basket directly. While both fry baskets are turned on, if one basket is in cooking mode, the **SYNC** key light will turn off, you cannot set two baskets in synchronous cooking mode. Only when both fry baskets are not in cooking mode, the sync key light is on, synchronous cooking mode can be set.












MATCH COOK key ^{MATCH COOK}: To save time, we add **MATCH COOK** function to the dual air fryer. In this mode, both fry baskets can work in different menus with different temperature and time, but cooking can be ended at the same time.

In the preparation mode and setting mode, press the **MATCH COOK** key to make the two fry baskets enter the synchronization ending setting state by default, the **MATCH COOK** key light will blink. Then, press the menu keys to select the needed menu individual for fry basket #1, press the **START/STOP** key of fry basket #1 to start cooking. Fry basket #2 display will show **"HOLD"**. Press the **START/STOP** key of fry basket #2, choose the menu, press the **START/STOP** again to set fry basket #2 into cooking mode. The menu between the two fry baskets, which has shorter cooking time, that basket will be in standby mode, and its corresponding display screen will show **"HOLD"**. When the set cooking time of both baskets reaches the same value, the standby basket will start cooking. Both baskets will end at the same time. Long pressing the **MATCH COOK** key to close both fry baskets directly in synchronous end cooking mode.

While both fry baskets are turned on, if one basket is in cooking mode, the **MATCH COOK** key light will turn off, you cannot set two baskets in synchronous ending cooking mode. Only when both fry baskets are not in cooking mode, the **MATCH COOK** key light is on, synchronous cooking mode can be set.

Auto cook Function

We recommend using fresh ingredients when using the air fryer in the below auto cook settings.

Auto Cook Options	French fries	Pizza	Chicken wings	Steak	Drumstick	Bake	Fish	Shrimp	Nuts	Defrost	Vegetables
Default Temperature (°C)	200	170	175	180	200	145	160	160	110	60	170
Default Time (min)	30	18	20	12	30	20	18	15	30	10	15
Menu Image											

Note: Please remember that these settings are only suggested cooking times. The ideal settings for the ingredients cannot be guaranteed because ingredients vary in origin, size, shape, and brand.

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				
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	6-8	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

Our brilliantly simple Air Fryer Brownie Recipe

You will need:

Air Fryer,
Oven proof dish/air fryer liner,
1/2 cup of melted butter,
1 cup of sugar,
1 teaspoon of vanilla extract,
2 eggs,
1/2 cup of flour,
1/3 cup of cocoa powder,
1 teaspoon of baking powder
Chocolate chunks of your choice

Step by Step

- Melt the butter and mix in the sugar and vanilla extract.
- Whisk in 2 eggs, one at a time.
- Gradually fold in the flour and cocoa powder.
- This is the stage where you would add in your preferred chocolate (we use milk chocolate).
- Pre-heat your air fryer for 3 minutes.
- Add to your oven proof dish and spread out evenly.
- Bake in the air fryer for up to 25 minutes on 180 degrees. Keep an eye throughout as the cooking time will differ depending on the chocolate used.
- Once baked through, remove from the air fryer and let them cool completely.
- Enjoy the powerfully simple fudgy brownies!

Visit us on Instagram "[@vytronixltd](#)" & TIKTOK "[@vytronixuk](#)" to get some more recipe inspiration alongside new product alerts and discounts.

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 clean with hot water, some washing-up liquid, and a non-abrasive sponge.
2. If food debris is stuck to the fryer basket 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

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 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

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
Food is undercooked after cooking time ends	Too much food in the basket	Fry food in smaller batches.
	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/turned in the middle of cooking.	Remove the drawer when the "Turn Food" reminder goes and shake/turn the food.
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.
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.

Correct Disposal of this appliance



This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.

Technical Specifications

1. Rated Voltage: 220-240V
2. Rated frequency: 50/60Hz
3. Rated power: 2400W
4. Capacity: 4.5L & 4.5L

To register your warranty please visit www.vytronix.com



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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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