

 **Mórgan®**

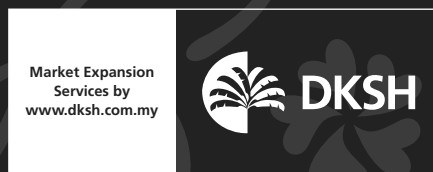
USER MANUAL



Air Fryer

MAF-MINI 2A

 **Mórgan®**



E-mail: electrical.appliance@dksh.com
www.morgan.my

 facebook.com/morganappliances

Thank you for purchasing a quality MORGAN appliance. We trust that you will have a pleasant experience with your new product. To ensure safety and best efficiency, please read this manual carefully and keep a copy for future reference.

C O N T E N T S

INTRODUCTION

- 3** Introduction
- 4** Important Safeguards
- 4** Parts Identification
- 5** Preparation
- 5** Operating Instructions
- 6** Setting
- 6** Care and Cleaning
- 7** Trouble Shooting

The new Morgan Air Fryer MAF-MINI 2 features a fat-free frying method that will help you to cook food healthier. The fat-free frying principle uses heated air combined with high speed air cycling (fast air change) to provide comprehensive heating. As such, there is no need to add oil for cooking for most foods. Now with an additional roasting plate, you can make various other delicious foods more conveniently!

ATTENTION

Please read these instructions carefully before operating this appliance and retain for future reference. Always exercise safety precautions when using an electrical product.

CAUTION

1. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquids.
2. Do not allow water or other liquids to flow into the appliance to avoid electrical shock circuits.
3. Do not cover the air inlet and outlet openings during operation.
4. Never pour oil into the appliance as this may cause fire.
5. Do not touch the inside of the appliance while operating to prevent burns and scalding.
6. This appliance is manually operated, thus do not connect with external timer or independent remote-control system.

WARNING

1. Before inserting the power plug into the power supply, ensure that the power voltage and rating comply with the rated electric parameter shown on the appliance label.
2. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the manufacturer or your nearest authorized service agent for examination, repair or electrical or mechanical adjustments.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
4. The appliance must be properly grounded.
5. Never place the appliance against the wall or next to other electrical appliances. Ensure at least 10 cm of free space for the rear, left/right sides, and top of the appliance.
6. Do not place heavy objects on top of the appliance.
7. The use of the appliance must always be supervised during operation.
8. When fat-free frying, heated steam will escape from the air outlets. Ensure hands and face are away from the steam and the air outlets. Always exercise precaution when moving the appliance.
9. This appliance should only be used on a flat and stable heat resistant surface
10. Do not touch hot surfaces of the appliance. Always use handles or knobs.
11. Unplug from the power supply when not in use and before cleaning. Allow to cool before attaching or detaching parts, and before cleaning the appliance.
12. Do not use appliance for other than intended use.

IMPORTANT SAFEGUARDS

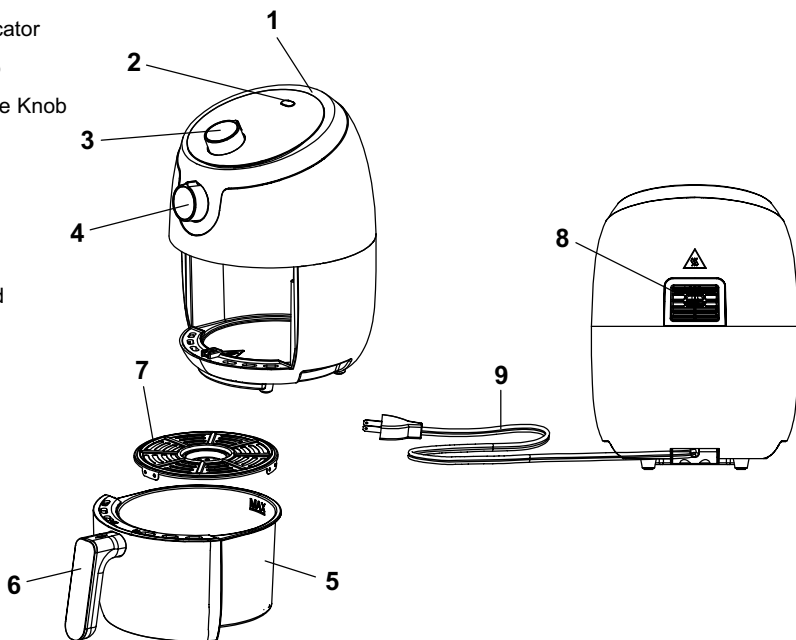
1. This appliance is intended for HOUSEHOLD USE only, and not for commercial purposes.
2. Any modifications or unauthorized repairs to the appliance, electric wiring, and power plug is dangerous and therefore voids the warranty of the appliance.
3. Always follow the operating instructions. Failure to do so with result in negligence and therefore, void the warranty of the appliance.
4. Always unplug the power cord from the power supply after every use.
5. Allow the appliance to cool down for at least 30 minutes before cleaning the appliance.

BEFORE USING FOR THE TIME

1. Remove all packing material.
2. Remove the glue and labels on the appliance.
3. Clean the frying basket and the frying pan thoroughly with hot water, using mild detergent and non-abrasive sponge.
4. Clean the inside and outside of the appliance with a damp cloth.
5. The fat-free fryer uses superheated air technology. Never pour oil into the fryer for cooking.

PARTS IDENTIFICATION

1. Air Inlet
2. Power Indicator
3. Timer Knob
4. Temperature Knob
5. Frying Pan
6. Handle
7. Grill
8. Air Outlet
9. Power Cord



PREPARATION

1. Place the appliance on a level and stable heat-resistant surface.
2. Attach the frying basket into the fryer correctly.
3. Detach the wire out of the wire capsule at the bottom of the appliance.
4. Never pour oil or other liquid into the fryer.
5. Never place heavy objects on top of the appliance to avoid obstructing the air flow and reduce the effect heating effect.

OPERATION INSTRUCTIONS

The Morgan Air Fryer can be used to cook various types of food. Please refer to the additional section on cooking for a better understanding.

FAT-FREE FRYING

1. Insert the power plug into the power supply.
2. Detach the frying pan carefully from the air fryer.
3. Place the desired food ingredients into the frying basket.
4. Insert the frying pan back to the air fryer.
5. Adjust the right temperature by turning the temperature control knob. Please refer to "Settings".
6. To turn on the appliance, adjust the timer to determine cooking duration.
 - If the appliance starts with cold food, the cooking time should be 3 minutes longer.
 - By this time, the power wire indicator lamp and the heating indicator lamp will turn on.
 - During operation, the heating indicator lamp will turn on and off continuously to maintain optimal temperature.
 - Any excess oil from the food ingredients will be collected at the bottom of the frying pan.
7. Some food ingredients require overturning midway through cooking (refer to "Settings").
 - Hold the handle and detach the frying pan from the appliance to overturn the ingredients.
 - After that, attach the frying pan back to the air fryer.
8. The timer will sound once preset time is achieved. Detach the frying pan and place it on a heat-resistant surface.
9. Check to see if the food ingredients are properly cooked.
10. To pour out small size food ingredients (e.g. chips), press the release button of the frying basket and detach the frying basket from the frying pan

NOTE:

- Do not overturn the frying basket before releasing the frying pan to prevent any excess oil collected at the bottom of the frying pan to leak onto the food ingredients.
- CAUTION: Hot steam may escape after cooking with the air fryer.

11. Empty the food ingredients in the frying basket all into bowls or plates.

NOTE: Use tongs to lift fragile food items from the frying basket.

OPERATING INSTRUCTIONS

12. After completing cooking of one batch of food items, the appliance can begin cooking another batch.

NOTE

- Small size food ingredients will require less time for cooking.
- During operation, overturning small size food items can produce better results as food is more evenly distributed.
- For crispier food, add a little oil to the food and leave it for a few minutes before frying.
- Any foods cooked using an oven can also be cooked using the air fryer.
- Sandwiches can be prepared quickly and conveniently by using pre-fermented dough. Compared with homemade dough, pre-fermented dough requires a shorter cooking time.

SETTING

| Type | Min-Max food ingredients amount | Time (Minute) | Temperature (°C) | Overturning | Additional information |
|----------------|---------------------------------|---------------|------------------|-------------|------------------------|
| Frozen Chips | 200g-500g | 12-20 | 200°C | Yes | |
| Beef steak | 140g-400g | 10-20 | 180°C | Yes | |
| Hamburger | 100g-400g | 10-20 | 180°C | Yes | Add ½ spoon of oil |
| Sausage Rolls | 200g-300g | 5-10 | 180°C | Yes | Add ½ spoon of oil |
| Chicken breast | 200g-300g | 15-20 | 200°C | Yes | |
| Spring Rolls | 200g-250g | 8-10 | 180°C | Yes | |
| Vegetable | 200g-400g | 10-15 | 200°C | Yes | |

Note: Cooking time should be 3 minutes longer for cold/frozen foods.

CARE AND CLEANING

NOTE

- It is recommended to clean the appliance after each use.
 - The frying pan, frying grill and appliance are all covered with non-stick coating. Do not use sharp metal scrapers or abrasive cleaning materials for cleaning to avoid damaging the non-stick coating.
- Detach the power plug from the power socket and allow the appliance to cool down.
NOTE: Remove the frying pan to cool down the appliance quickly.
 - Use a damp cloth to scrub the exterior of the appliance.
 - Clean the frying pan or the bottom of the frying pan with hot water, detergent and non-abrasive sponge. For stubborn stains, use hot water with detergent.
 - Attach the frying grill into the frying pan and soak the frying pan and frying grill for 10 minutes.
 - Clean the interior of the appliance using hot water and non-abrasive sponge.
 - Use a cleaning brush to clean the heating components and to remove any food residues.

TROUBLE SHOOTING

| PROBLEM | POSSIBLE CAUSES | SOLUTION |
|--|---|---|
| The air fryer does not work | The appliance is not plugged in | Insert the power plug into an earthed power socket |
| | Timer is not set | Turn the timer knob to the desired time to switch on the appliance |
| The ingredients fried with the air fryer are not done | The amount of ingredients in the basket is too big. | Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly |
| | The set temperature is too low. | Turn the temperature control knob to the required Temperature setting (refer to 'settings') |
| | Cooking Duration is too short. | Turn the timer knob to set desired cooking duration Temperature setting (refer to 'settings') |
| Fried food is not crispy | Such foods must be cooked in the traditional fryer | Add some oil to the food to increase crispiness. |
| The ingredients are fried unevenly in the air fryer | Certain types of ingredients need to be shaken halfway through the preparation time | Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. (refer to 'settings') |
| White smoke comes out from the air fryer | Greasy ingredients. | When you fry greasy ingredients in the Air Fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up More than usual. This does not affect the appliance or the end result. |
| | The pan still contains grease residues from previous use | White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use. |
| Fresh fries are fried unevenly in the air fryer | You did not use fresh potatoes. | Use fresh potatoes and make sure that they stay firm during frying. |
| | You did not rinse the potato sticks properly before you fried them. | Rinse the potato sticks properly to remove starch from the outside of the sticks. |
| Fresh fries are not crispy when they come out of the air fryer | The crispiness of the fries depends on the amount of oil and water in the fries. | Make sure you dry the potato sticks properly before you add the oil. |
| | | Cut the potato sticks smaller for a crispier result |
| | | Add slightly more oil for a crisper result. |