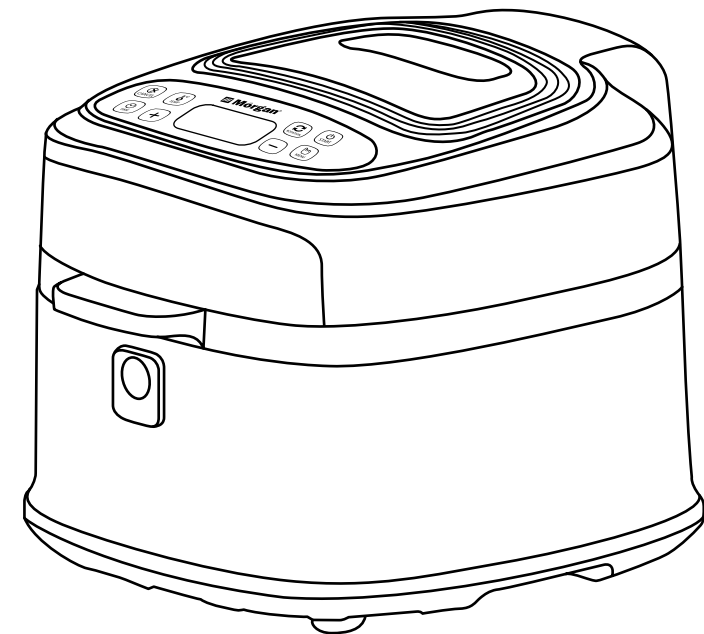


 **Mórgan<sup>®</sup>**

## USER MANUAL



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# Air Fryer

**MAF-OPTIMAL 8**

# C O N T E N T S

**3** Important Safeguards

**4** Product Functions & Features

**5** Parts Identification

**6** Operating Instructions

**8** Control Panel

**9** Cooking Operation

**10** Care and Cleaning

**10** Specifications

**11** Recipes For Reference

## INTRODUCTION

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

## IMPORTANT SAFEGUARDS

### WARNING

When using the product, basic safety precautions should always be followed:

1. This product is intended for household use only, it is not intended for commercial use.
2. 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 appliance by a person responsible for their safety.
3. Do not operate the appliance near explosive and/or flammable solvents/fumes such as petrol or kerosene.
4. Do not place non heat-resistant containers in the base bowl.
5. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
6. To protect against electric shock, DO NOT immerse the power cord, power plug or the main body in water or any other liquids.
7. NEVER leave the appliance operating without supervision.
8. Do not obstruct the air vents on the back and sides of the appliance with any objects. Avoid escaping steam from the air vents during operation.
9. CAUTION: Do not touch hot surfaces during operation.
10. When lifting the hinged heater/control assembly always take extreme care to avoid contact with escaping hot steam. Ensure it is directed away from your face and skin.
11. For safety reasons it is recommended NOT to touch the edge of the inner bowl that is HOT.
12. Do not move the appliance with hot food inside it. Allow it to cool down first before moving. Use extreme caution when removing the hot base bowl, cooking racks or rotisserie.
13. Ensure the appliance is properly earthed always.
14. Ensure the Air-Wave Health Cooker is placed on a flat stable, dry heat-resistant surface when in operation.
15. Remove all accessories and discard all packaging before using.
16. Always move the appliance by handling the base cover handle.
17. Do not operate any appliance with a damaged power cord or power plug or after the appliance malfunctions or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.

## IMPORTANT SAFEGUARDS

### PRECAUTIONS

1. Before operating the appliance, detach the base bowl and all accessories for cleaning.
2. Press the "Lid button" and hold the "Lid handle" to open the lid.
3. Hold the "Lid handle" to close the lid.
4. Place the food 3cm distance away from the protection cover.
5. During cooking, turn open the lid to add ingredients for the sauce and close the lid when done.
6. When the appliance achieves the preset temperature, the infra-red light will disappear and appear again should actual temperature fall below the preset temperature. The infra-light will cycle on and off throughout the product process maintaining the desired preset temperature selected.

## PRODUCT FUNCTIONS & FEATURES

The New Generation Air Fryer uses a high efficiency infrared heating system and high speed heated air convection system. It can produce highly heated air inside it within a brief time span through the intelligent program that controls cooking time and temperature. Experiment with the different rotisserie and accessories to enjoy smoke-free, fast and delicious cooking for you and your family.

### SMOKE-FREE COOKING

- Roast food with hot air, fat and grease will come out without smoke

### RAPID COOKING

- with high efficiency infrared heating system and high speed heated air convection system for even cooking.
- Use the intelligent program to control cooking times and temperature for convenience and energy saving
- Use different rotisserie accessories for different food preparation to ensure even heating with 360° rotation.

### EASY VISUAL COOKING

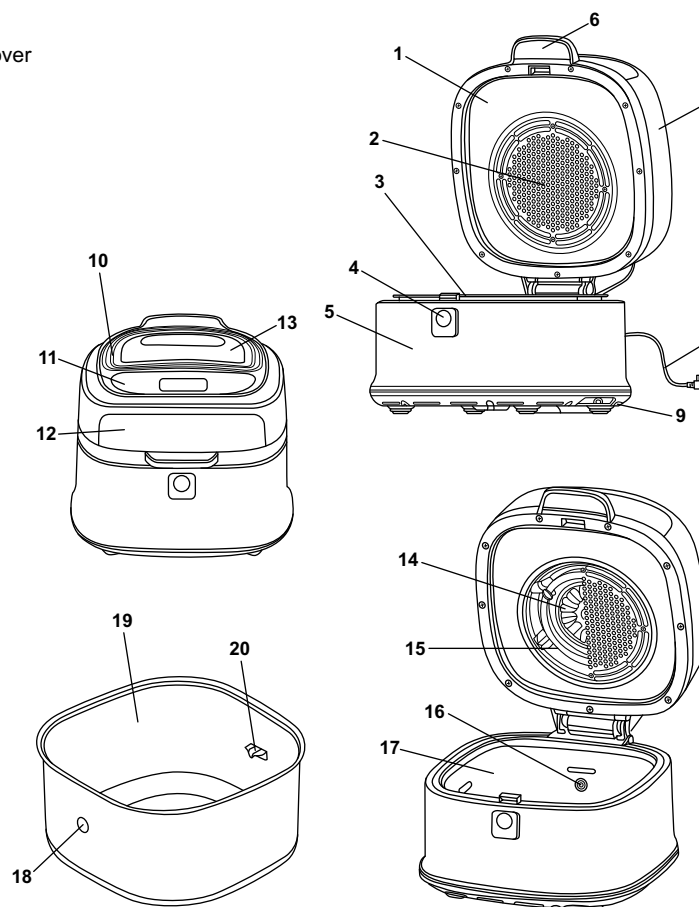
- Transparent cover design for visual cooking and observation of the entire cooking process.

### SAFE AND CONVENIENT COOKING

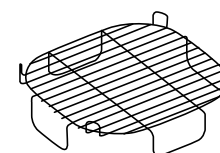
- DIY cooking time and temperature with desired program setting.
- Removable inner pot for easy cleaning.
- Double wall design with cool touch feature.
- Lid hinge structure for easy and convenient operation.
- Auto Power off when lid is open for safety operation.

## PARTS IDENTIFICATION

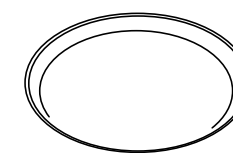
1. Lid Inner Cover
2. Heater Protection Cover
3. Inner pot
4. Lid Button
5. Base Cover
6. Lid Handle
7. Lid Cover
8. Power Cord
9. Base
10. Ventilation Hole
11. Control Panel
12. Transparent Window
13. Lid Cover Plate
14. Fan
15. Halogen Tube
16. Shaft Pilot Hole
17. Inner Cover
18. Drive Hole
19. Inner Pot
20. Shaft Bracket



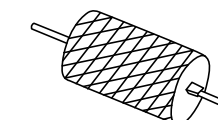
### ACCESSORIES



High/Low Rack



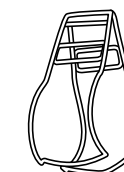
Frying Pan



Drum



Rotisserie Forks

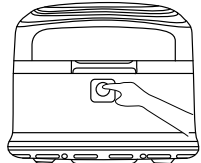


Clamp

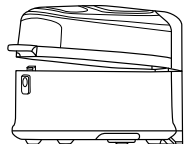
## OPERATING INSTRUCTIONS

### OPEN THE LID

- Press lid button once (figure 1)
- The lid will be opened 2-3cm (figure 2)
- Hold the lid handle to open the lid vertically (figure 3&4)



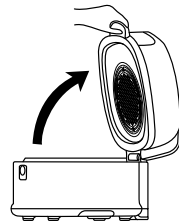
(figure 1)



(figure 2)



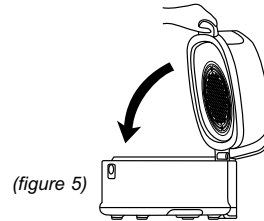
(figure 3)



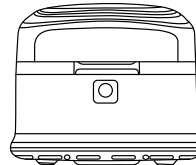
(figure 4)

### CLOSE THE LID

- Hold the Lid handle to close it (figure 5)

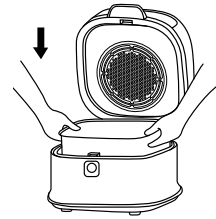


(figure 5)

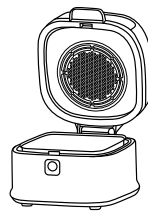


### HOW TO PLACE THE BASE BOWL

- Hold the handles and place the base bowl in position making sure that the Shaft pilot hole on the base bowl is in behind (figure 6)
- Place the base bowl in the inner cover securely (figure 7)



(figure 6)



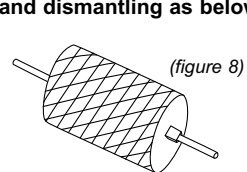
(figure 7)

### ASSEMBLING AND DISMANTLING THE ROTISSERIE ACCESSORIES

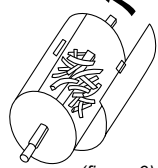
1. For Nuts, use Drum for cooking. Assembling and dismantling as below:

#### ASSEMBLING THE DRUM

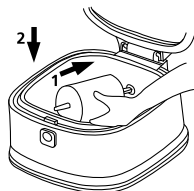
- Place the Drum on the Rotisserie shaft and fix in position with the two fixing screws (figure 8)
- Open the Drum door and place food into it, close the door (figure 9)
- Place the assembled Drum in position onto the main body of the appliance, ensuring that the squared end of the rod connects with the drive hole on the main body and the round end of the rod connects with the shaft bracket (figure 10)



(figure 8)



(figure 9)

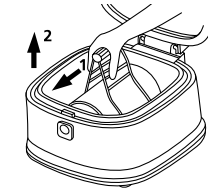


(figure 10)

## OPERATING INSTRUCTIONS

### DISMANTLING THE DRUM

- Use the Clamp to detach the Drum (figure 11)

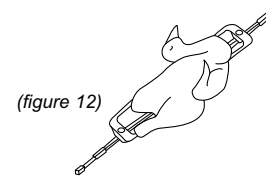


(figure 11)

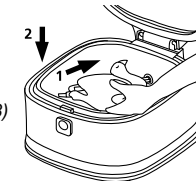
2. For chicken, use the Rotisserie Forks or racks for cooking.

#### ASSEMBLING THE ROTISSERIE FORKS

- Push the Rotisserie Shaft through the chicken. Position the Rotisserie Forks onto the Rotisserie Shaft and screw down the holding screw until the fork connects with the food (figure 12)
- Place the assembled Rotisserie in position on the main body of the appliance, ensuring that the squared end of the rod connects with the drive hole on the main body and the round end of the rod connects with the shaft bracket (figure 13)



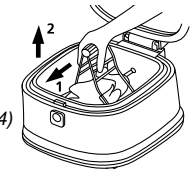
(figure 12)



(figure 13)

#### DISMANTLING THE ROTISSERIE FORKS

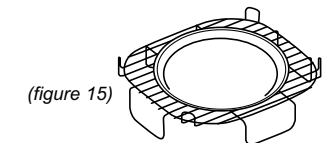
- Use the Clamp to detach the Rotisserie Forks (figure 14)



(figure 14)

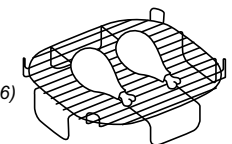
3. For Pizza or Cakes, use the High/Low Rack and Frying Pan together.

Place the food on the Pan (figure 15)



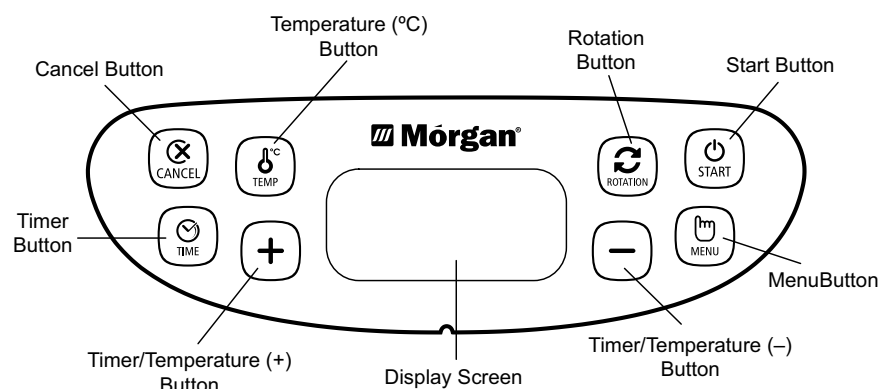
(figure 15)

4. For other foods, use the High/Low Rack. Place the food directly on the racks (figure 16)

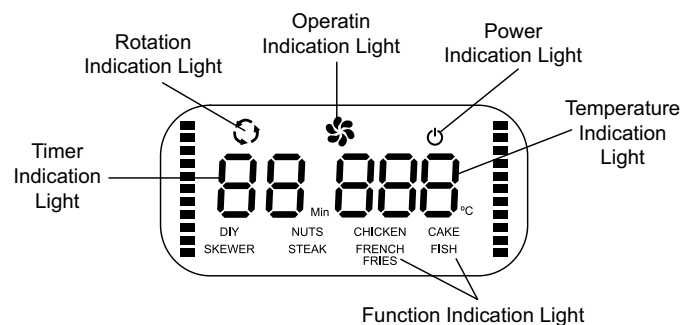


(figure 16)

## CONTROL PANEL



### DISPLAY SCREEN



## COOKING OPERATION

1. Open the Lid and place the Base Bowl in position on the Main Body of the appliance as previously described in this booklet.
2. Select the required accessory if required. Always make sure to leave sufficient space between the food and the cover.
3. Close the Lid as previously described in this booklet.
4. Connect the appliance to the power supply. The appliance will beep once. The Power/Menu/Rotation indication light will flash, the display screen will show "----" indicating Standby Mode.
5. **MENU SELECT**
  - In state of standby mode, press the "Menu" button to select the functions for "DIY"–"Nuts" "Chicken" ⇄ "Cake" ⇄ "Skewer" ⇄ "Steak" ⇄ "Fries" ⇄ "Fish". The screen will show the menu selected. The indication light of temperature/timer will be also shown for each menu.
  - Select the DIY function, set the temperature/cooking time according to the below instruction. After setting, the appliance will begin operation automatically.
 

**Note: Temperature/ Timer button is not available for other menus.**
  - **Timer setting**  
In standby mode or cooking process, press Timer (+) or Timer (-) button to increase or decrease time by minutes; long press on Timer (+) or Timer (-) button allows the time to increase or decrease by a 5-minute interval. It will stop upon reaching the maximum 99 minutes or minimum 1 minute.
  - **Temperature setting**  
Press this button to adjust temperature in standby mode. The last three digits will flash when the Temperature button is pressed. Press "+" "-" to increase or decrease the temperature. The adjusted temperature range is 80°C~210°C. Press "+" "-", to increase or decrease temperature by 5°C; long press on "+" "-" allows the temperature to increase or decrease by 10°C and will stop upon reaching the maximum 210°C or minimum 80°C.
6. **ROTATION BUTTON**
  - When cooking by Drum or Rotisserie Forks, press this button to select the rotation modes. The rotation indication light will be turned on when it is rotating.
  - Press this button again to stop rotation.
7. **START/CANCEL**
  - During standby mode, press the Start button to operate the appliance and the timer will begin countdown.
  - If appliance is not in standby mode, pressing the Cancel button will cancel the current position and return to the standby mode.
8. After cooking has completed
  - The Screen will show "----".

## COOKING OPERATION

### 9. HOW TO TAKE OUT THE FOODS

- Open the lid.
- Wait for the food and accessories to cool down.
- Use the clamp to remove the food.

### 10. STOP COOKING

- Switch off power plug

## CARE & CLEANING

1. Disconnect the appliance from the power supply and allow to cool completely before attempting any cleaning.
2. The exterior of the Main Body Heater/Control assembly can be cleaned by wiping with a damp cloth and drying thoroughly by wiping over with a soft dry cloth. Do not wash or immerse the Main Cooker Body, Heater/Control Assembly in water or any other liquids.
3. The Base Bowl and all accessories may be washed in warm soapy water and dried with a soft cloth.

## SPECIFICATIONS

|                                  |                          |
|----------------------------------|--------------------------|
| <b>MODEL</b>                     | <b>MAF-OPTIMAL 8</b>     |
| <b>RATED VOLTAGE / FREQUENCY</b> | <b>220-240V~ 50/60Hz</b> |
| <b>RATED WATTAGE</b>             | <b>1200W</b>             |
| <b>CAPACITY</b>                  | <b>8L</b>                |

## RECIPES FOR REFERENCE

| FOOD          | TIME MIN. | TEMPERATURE (°C) | ACCESSORIES                  |
|---------------|-----------|------------------|------------------------------|
| Chicken       | 28~33     | 210              | Rotisserie Forks or Low rack |
| Chicken wings | 12~17     | 210              | High rack                    |
| Sausage       | 4~9       | 180              | High rack                    |
| Steak         | 15~20     | 210              | High rack                    |
| Meat          | 15~20     | 210              | High rack                    |
| Kebabs        | 8~13      | 200              | High rack                    |
| Fish          | 18~23     | 200              | High rack                    |
| Shrimp        | 8~13      | 200              | High rack                    |
| Pizza         | 13~18     | 200              | Frying Pan & High rack       |
| Bread         | 3~8       | 200              | High rack                    |
| Cake          | 20~25     | 180              | High rack                    |
| Cookie        | 13~18     | 200              | Frying Pan & High rack       |
| French Fries  | 25~30     | 180              | Drum                         |
| Peanut        | 10~15     | 180              | Drum                         |
| Potato        | 25~30     | 210              | High rack                    |
| Sweet potato  | 25~30     | 210              | High rack                    |
| Corn          | 18~23     | 200              | High rack                    |

**REMARK:** Adjust the cooking time and temperature appropriately according to the foods and one's taste.