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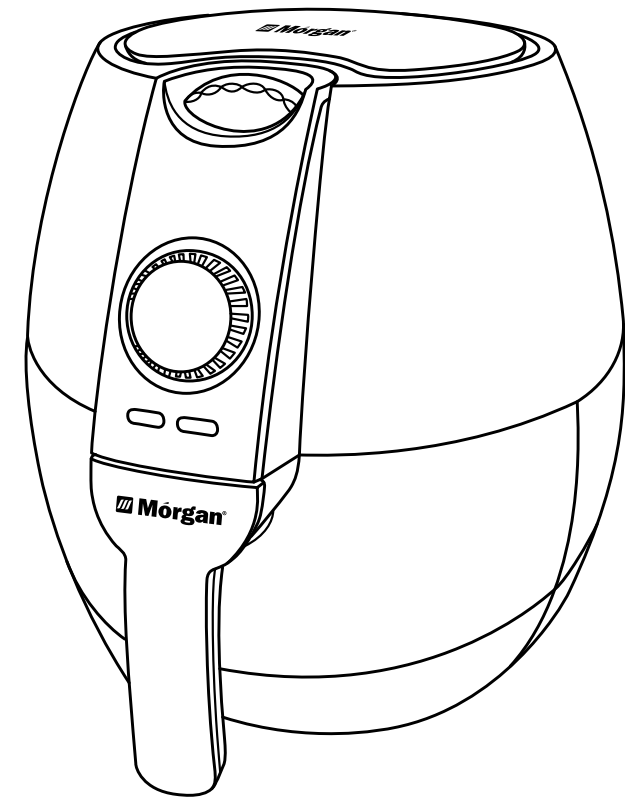


**DKSH**

E-mail: [electrical.appliance@dksh.com](mailto:electrical.appliance@dksh.com)  
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## USER MANUAL



# Air Fryer

**MAF-A988**

# C O N T E N T S

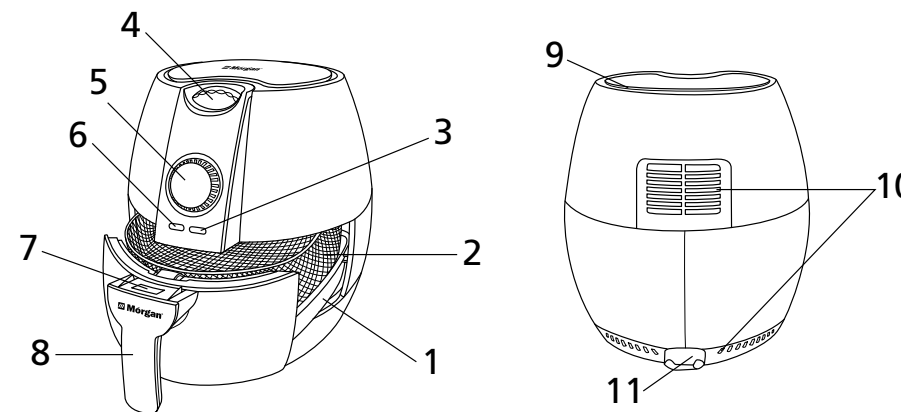
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## INTRODUCTION

Thank you for choosing another quality Morgan product. The Morgan Air Fryer provides an easy and healthier way of preparing your favourite meals. By using hot rapid air circulation and a top grill, it is able to make numerous dishes. The best part is that the Air Fryer heats food at all directions and most of the ingredients do not need any oil.

## PARTS IDENTIFICATION

- |                                       |                          |
|---------------------------------------|--------------------------|
| 1. Pan                                | 7. Basket release button |
| 2. Basket                             | 8. Handle                |
| 3. Heating-up light                   | 9. Air inlet             |
| 4. Temperature control knob (80-200°) | 10. Air outlet           |
| 5. Timer (0-30mins.)/power-on knob    | 11. Power cord           |
| 6. Power-on light                     |                          |



## SPECIFICATIONS

<b>MODEL</b>	<b>MAF-A988</b>
<b>RATED VOLTAGE / FREQUENCY</b>	<b>220-240V~ 50/60Hz</b>
<b>RATED WATTAGE</b>	<b>1500W</b>

## IMPORTANT SAFEGUARD

### IMPORTANT

Please read this manual carefully before any using this appliance to prevent any hazards that may be associated with incorrect use.

### DANGER

- Do not immerse the housing in water or rinsing under the tap because of the many multi-electrical and heating components.
- Never allow any liquid to enter the appliance to prevent from electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet and outlets when the appliance is in operation.
- Overfilling the pan with oil may pose a fire hazard.
- Do not touch the inside of the appliance while it is in operation.

### WARNING

- Ensure that the voltage indicated on the appliance corresponds to the power supply voltage.
- Do not use the appliance if there is any damage on the power plug, power cord or other electrical parts.
- Do not allow any unauthorized person(s) to replace or repair a damaged power cord.
- Keep the appliance and power cord out of children's reach.
- Do not allow the power cord to come into contact with hot surfaces.
- Do not connect the appliance to an unearthed power socket. Always ensure that the power plug is inserted into the wall socket properly.
- Do not connect the appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliance. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Do not place any objects on top of the appliance.
- Do not use the appliance for any other purpose than those described in this manual.
- Do not allow the appliance to operate unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Also be careful of hot steam and air when removing the pan from the appliance.
- Caution: Surface may become hot during use.
- Immediately unplug the appliance if you detect dark smoke coming out of the appliance. Wait for the smoke to cease before you remove the pan from the appliance.

## IMPORTANT SAFEGUARD

### CAUTION

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It is not intended to be used in staff kitchens, farms, motels, and other non-residential environments.
- The warranty will be void if the appliance is used for professional or semi-professional purposes, or when it is used not according to instructions.
- Always unplug the appliance when not in use.
- Allow approx. 30 minutes for the appliance to cool down before handling or cleaning.

### AUTOMATIC SWITCH-OFF

The appliance features a built-in timer which will automatically shut down the appliance when it counts down to zero. You can manually switch off the appliance by turning the timer knob to zero anti-clockwise.

### ELECTROMAGNETIC FIELDS (EMF)

This appliance complies with all standards regarding Electro-Magnetic fields (EMF) emissions. Under proper handling, it is harmless to the human body based on available scientific studies.

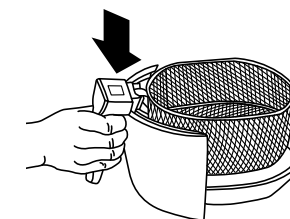
## OPERATING INSTRUCTIONS

### BEFORE FIRST USE

1. Remove all packaging materials and stickers or labels.
2. Clean the basket and pan using hot water, some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in dishwasher.
3. Wipe the inside and outside of the appliance with a clean cloth. There is no need to fill the pan with oil and/or frying fat as the appliance works on hot air.

### PREPARING FOR USE

1. Place the appliance on a stable, horizontal and even surface. Do not place the appliance on non-heat-resistant surfaces.
2. Place the basket into the pan.
  - Do not fill the pan with oil or any other liquids.
  - Do not place any objects on top of the appliance as optimum airflow may be disrupted.



## OPERATING INSTRUCTIONS

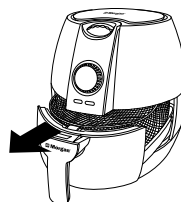
### USING THE APPLIANCE

This appliance is able to prepare a diverse range of dishes, some of which may be available in the recipe book.

### HOT AIR FRYING

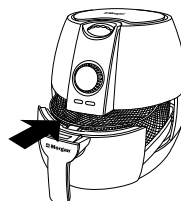
1. Connect the power plug into an earthed power socket.
2. Carefully pull the pan out of the magic fryer
3. Place the ingredients into the basket.

**NOTE: Do not exceed the MAX indication (see section 'settings' in this chapter), as it may affect the food quality.**

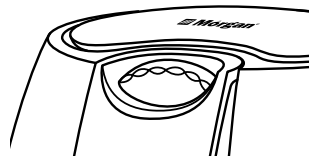


4. Slide the pan back into the Air Fryer. Never use the pan without the basket in it.

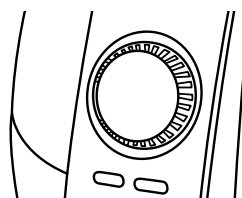
**CAUTION: Do not touch the pan during and immediately after use, as it gets very hot. Only hold the pan by the handle.**



5. Turn the temperature control knob to the desired temperature. See section on 'Settings' in this chapter to determine the proper temperature.



6. Determine the required preparation time for the ingredient (see section on 'Settings' in this chapter).
7. To switch on the appliance, turn the timer knob to the required preparation time.



**Add 3 minutes to preparation time if the appliance is cold**

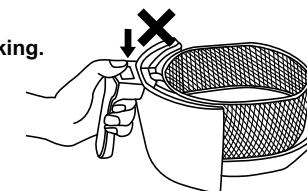
**NOTE:** You can also preheat the appliance without any ingredients inside. To do this, turn the timer knob to exceed 3 minutes and wait until the heating-up light goes out (after about 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.

- A. The power-on light and the heating-up light will illuminate.
- B. The timer will begin to count down to the set preparation time.
- C. During the hot air frying process, the heating-up light comes on and off from time to time. This indicates that the heating element is switched on and off to maintain optimum temperature.
- D. Excess oil from the ingredients will be collected on the bottom of the pan.

## OPERATING INSTRUCTIONS

8. Some ingredients require shaking halfway during the preparation time (see section on 'Settings' in this chapter). To do this, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the Air Fryer.

**CAUTION: Do not press the button of the handle during shaking.**



**TIP:** You can remove the basket from the pan and shake the basket only to reduce the weight. To do this, pull the pan out of the appliance, place it on the heat-resistant holder and press the button of the handle

**TIP:** If you set the timer to half of the preparation time, you will need to shake the ingredients when you hear the timer bell ring. However, this means that you have to set the timer again to the remaining preparation time after shaking.

9. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it onto the heat-resistant holder.

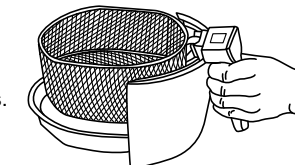
**NOTE: You can also switch off the appliance manually. Do like this, turn the temperature control knob to 0.**

10. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.

11. To remove small ingredients (e.g. fries), press the basket release button (1) and lift the basket out of the pan (2).

Collected oil on the bottom of the pan will leak onto the ingredients.

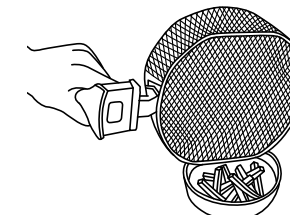
The pan and the ingredients are hot after hot air frying. Depending on the type of the ingredients in the air fryer, steam may escape from the pan.



12. Empty the basket into a bowl or onto a plate.

**TIP:** To remove large or fragile ingredients, lift the ingredients out of the basket by using a pair of tongs.

13. Once cooking has completed, the Air Fryer is ready for preparing another round of cooking.



## SETTINGS

The table below will help you to select the basic settings for the ingredients.

**NOTE: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.**

- Because the Rapid Air technology reheats the air inside the appliance instantly, pulling the pan briefly out of the appliance during hot air frying will rarely disrupt the cooking process.

### TIPS

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispier result. Fry your ingredients in the Air Fryer within a few minutes after adding oil.

### NOTES

- Do not fry extremely greasy ingredients such as sausages inside the Air Fryer.
- Snacks that can be prepared in an oven can also be prepared inside the Air Fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in Air Fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the Air Fryer to reheat ingredients. To reheat ingredients, set the temperature to 150° for up to 10 minutes

## SETTINGS

	Min-max Amount (g)	Time (min)	Temperature (°C)	Shake	Extra information
<b>POTATOES &amp; FRIES</b>					
Thin frozen fries	300-700	9- 16	200	shake	
Thick frozen fries	300-700	11-20	200	shake	
Home-made fries (8×8mm)	300-800	16-10	200	shake	Add 1/2 tbsp of oil
Home-made potato wedges	300-800	18-22	180	shake	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	shake	Add 1/2 tbsp of oil
Rosti	250	15-18	180	shake	
Potato gratin	500	15-18	200	shake	
<b>MEAT &amp; POULTRY</b>					
Steak	100-500	8-12	180		
Pork chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
<b>SNACKS</b>					
Spring rolls	100-400	8-10	200	shake	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	shake	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen bread crumbed cheese snacks	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	10	160		
<b>BAKING</b>					
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	80		Use baking tin/ oven dish
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	20	160		Use baking tin/ oven dish

## CLEANING AND MAINTENANCE

- Clean the appliance after every use.
  - Do not use metal kitchen utensils or abrasive cleaning materials to clean the pan, basket and the inside of the appliance as this may damage the non-stick coating.
1. Remove the power plug from the power socket and allow the appliance to cool down.
 

**NOTE: Remove the pan to let the Air Fryer cool down quickly.**
  2. Wipe the outside of the appliance with a moist cloth.
  3. Clean the pan and basket with hot water, some washing-up liquid and a non-abrasive sponge.
    - You can remove any remaining dirt by using a degreasing liquid.

**NOTE: The pan and basket are dishwasher-proof.**

**TIP: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water and some washing liquid. Put the basket in the pan and let the pan and the basket soak for about 10 minutes.**
  4. Clean the inside of the appliance with hot water and non-abrasive sponge.
  5. Clean the heating element with a cleaning brush to remove any food residues.

### STORAGE

1. Unplug the appliance from the power socket.
2. Make sure all parts are clean and dry.

### RESPECT THE ENVIRONMENT

**Do not discard the appliance with the normal household waste when it is no longer useable. Instead, bring it for recycling it at your nearest recycling centre.**

## TROUBLESHOOTING

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 ( <i>see section 'settings' in chapter 'Using the appliance'</i> ).
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 ( <i>e.g. fries</i> ) need to be shaken halfway through the preparation time. ( <i>see section 'settings' in chapter 'Using the appliance'</i> ).
Fried snacks are not crispy when they come out of the air fryer	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
I cannot slide the pan into the air fryer properly	There are too much ingredients in the basket.	Do not fill the basket beyond the MAX indication
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a Click.
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.