



USER MANUAL



Air Fryer

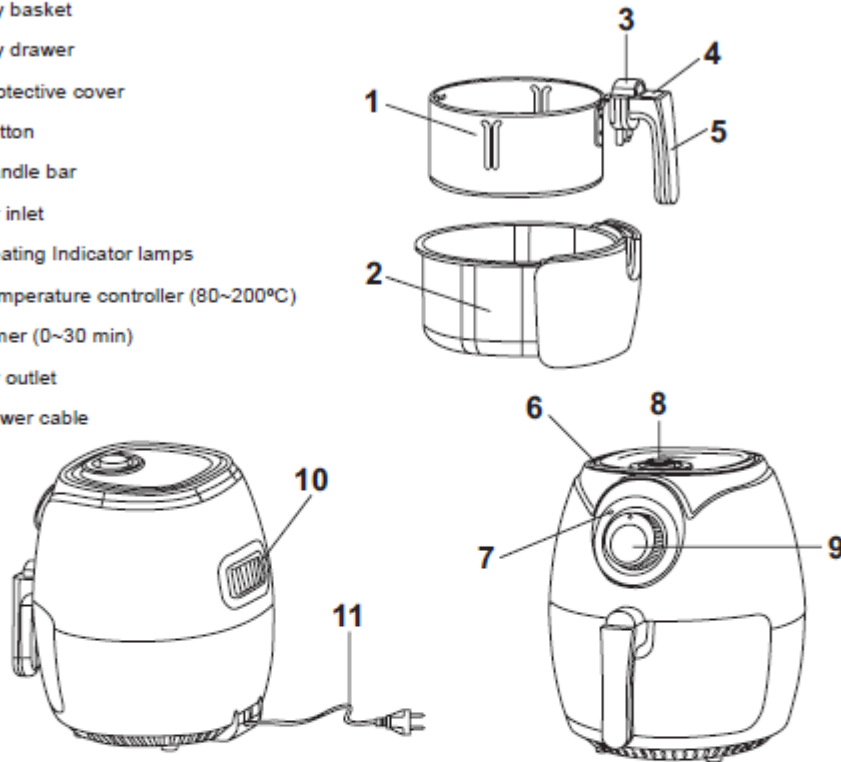
MAF-B598

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PARTS IDENTIFICATION

1. Fry basket
2. Fry drawer
3. Protective cover
4. Button
5. Handle bar
6. Air inlet
7. Heating Indicator lamps
8. Temperature controller (80~200°C)
9. Timer (0~30 min)
10. Air outlet
11. Power cable



SAFETY INSTRUCTIONS

- Please read this instruction carefully before use and retain for future reference.
- This appliance contains both electronic and heating elements. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquids.
- Do not detach the fryer drawer from the main unit during operation. If required, set the timer to "0" before detaching the drawer during operation.
- Do not obstruct the air inlets and outlets during operation.
- CAUTION: Do not touch hot surfaces. Use handles or knobs, oven mitts or potholders.
- WARNING: Under- or over-filling the frying basket may damage the appliance and could result in serious personal injury.
- CAUTION: Hot air will be emitted through the air outlet during operation. Always keep a safe distance from the appliance during operation. Do not place hands and/or face close to the air outlet.

SAFETY PRECAUTIONS

1. Do not use the AC power except 220-240V~ to avoid electric shock, fire and other accidents.
2. Always use power sockets above 7 Amp. If possible, avoid operating the appliance plugged into an extension socket with other electric appliances turned on to avoid a fire hazard or personal injuries.
3. Do not forcibly yank or twist the power cord to avoid electric shock, fire and other accidents. Damaged power cords must be repaired by manufacturer, its authorized service agents or similarly qualified professional technicians.
4. Do not plug and unplug power cord with wet hands to avoid electric shock and other personal injuries.
5. 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.
6. Children should be supervised to ensure that they do not play with the appliance.
7. Always unplug from power supply when not in use and before cleaning. Allow to cool before attaching or detaching parts, and before cleaning.
8. Do not place the appliance on or near the flammable or explosive materials such as tablecloths, curtains and others, to avoid fire hazard.
9. Keep appliance at least 4 inches away from walls or other objects during operation.
10. This appliance is not intended to be controlled by means of an external timer or separate remote control system.
11. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and others working environments; - farm houses;
 - hotels, motels and other residential environments;

OPERATING INSTRUCTIONS

1. Insert power cable into the earthed power socket;
2. Turn the Temperature Controller to desired temperature (80~200°C)
3. Turn the Timer to 3 minutes for preheating.
4. When the Green Light off, carefully pull the fry drawer out from the appliance, place the food material inside the fry basket (Attention: do not exceed the maximum line); Put the fry drawer back the product;
5. Set the timer to the desired cooking time;
6. When hear the ready bill, time is out and food is ready to serve. Please pull the drawer out, place on heat resisting material, move food to dishes.

NOTE: For better cooking result, turn over the ingredients by shaking the basket in the middle of cooking process.

CARE AND MAINTENANCE

1. Unplug the power cord from power supply and allow appliance to cool before proceeding to clean.
2. Use a mild detergent and soft sponge to clean the fryer drawer and basket. Do not use abrasive cleansers and hard-wire scrubbers to avoid damaging the appliance's surface.
3. Use a wet towel to wipe the fryer surface. Avoid using corrosive liquids or cleansers. Always clean after cooking completes.
4. Do not immerse the power cord or appliance into water or any liquids to prevent damaging the appliance.
5. Store the appliance in a cool and dry place if it is not going to be used for prolonged periods.

SPECIFICATIONS

MODEL	MAF-B598
RATED VOLTAGE / FREQUENCY	220-240V~ 50/60HZ
RATED WATTAGE	1300W
CAPACITY	2.4L

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Appliance does not power on	Power cord has not been inserted into the power socket.	Insert power cord into the grounded power socket.
	Cooking mode not selected.	Press the mode selection button (13) to select desired cooking mode, then click the ON/OFF button (8).
	ON/OFF button not pressed (8) after selecting cooking mode.	Click the ON/OFF button(8).
Food is uncooked even after cooking	Too much food in the fryer basket.	Fry food in turns.
	Temperature is set too low.	Set to a desired temperature & re-fry food.
	Cooking time is short.	Set to a desired cooking time & re-fry food.
Food is not evenly fried	Shake food midway through cooking.	Detach fryer drawer midway during cooking and shake it and then attach the fryer drawer back to continue.
Fried food is not crispy	Certain food ingredients should be fried with oil.	Add a thin layer of oil onto the surface of the food material before frying them.
Fryer drawer does not attach back to appliance	Fryer drawer contains too much food and is heavy.	Ensure ingredients in the frying basket does not exceed the max. line.
	Fryer basket is not attached correctly in the fryer drawer.	Attach the fryer basket correctly into the fryer drawer.
	Handle bar stuck	Place the handle bar in a horizontal position.
Smoking	Frying oily food	This is normal.
	Oil remnants inside the fryer from last use.	Clean the fryer drawer and basket after every use.



DISPOSE THIS APPLIANCE RESPONSIBLY

This marking indicates that this product should not be disposed with other household wastes throughout the EU. 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. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

COOK BOOK

ASIA SPICY FRIES

- Potato 4pcs / 600g
- Oil 2 tsp
- Salt 1tsp
- Pepper powder 1 tsp
- Scallions powder 1 tsp
- Red chili powder 1/2 tsp



DIRECTIONS

1. Peel potatoes and cut into strips.
2. Dip potato strips into salt water at least 20 mins beforehand and blot dry with kitchen paper.
3. Mix shallots, salt and pepper, garlic powder/ garlic oil, red chili powder. Stir in potato strips.
4. Set temperature to 180°C and timer to 5 minutes for preheating.
5. Place potato strips into the frying basket. Attach frying basket back and set timer for 15-20 minutes (depending on the amount of fries), or until the fries become golden brown.

** optional: turn over the fries by shaking the basket midway through cooking for better results.*

GOLDEN CHICKEN WINGS

- Chicken wings 500g
- Garlic 2 pcs
- Ginger powder 2 tsp
- Cumin powder 1tsp
- Black pepper powder 1 tsp
- Sweet chili sauce 100 mg



DIRECTIONS

1. Set temperature to 200°C and timer to 5 minutes for preheating.
2. Stir garlic, ginger & cumin powder, spicy black pepper and a little salt together, and then coated in the chicken wings;
3. Leave chicken for 20 minutes;
4. Place chicken wings into fried basket evenly, set timer for 15-20 minutes or fry until golden brown.

** Note: According to different taste modulation of different spices*

FRIED CHICKEN NUGGETS

- Fresh chicken nuggets 500g
- Egg 3 pcs
- Flour 1cup
- Olive oil 1 tbsp
- White pepper powder 1 tsp

DIRECTIONS

1. Set temperature to 200°C and timer to 5 minutes for preheating.
2. Pat chicken nuggets for 5 minutes with a knife blade.
3. Stir eggs, flour, olive oil, white pepper and a little salt together, and then coat the chicken nuggets.
4. Leave chicken nuggets for 20 minutes.
5. Place chicken nuggets into fryer basket evenly. Set timer for 15-20 minutes or fry until golden brown.
** Varies according to different taste, use different spices.*



FRIED LAMB CHOPS

- Lamb chops (room temperature) 500g
- Brandy little
- Oil 2 tbsp
- Ground pepper powder 1 tsp
- Crushed black pepper 1 tsp
- Soy sauce 1 tsp

DIRECTIONS

1. Set temperature to 200°C and timer to 2 minutes for preheating.
2. Mix seasoning well.
3. Coat lamb chops with well-mixed seasoning and leave for 20 minutes.
4. Place lamb chops into the frying basket. Set the timer for 10-12 minutes.
5. Turn lamb chops midway through cooking. Reduce temperature to 150 °C and bake for another 10 minutes or until brown.

NOTE: Various seasoning can be used to make different fried lamb chops



FRIED LAMB KEBABS

- Lamb Kebab 500g
(room temperature)
- Onion appropriate amount
- Egg 1 pc
- Cumin powder 1 tsp
- Chili powder 1 tsp
- Oil 2 tsp



DIRECTIONS

1. Set temperature to 200°C and timer to 5 minutes for preheating.
2. Stir onion, egg, chili powder, salad oil, salt, and cumin powder together, and then coat the Lamb Kebab.
3. Leave the seasoned Lamb Kebab for 20 minutes.
4. Place Lamb Kebab into fryer basket evenly. Fry for 15-20 minutes or until brown.

* NOTE: Different spices can be used to create different tastes.

FRIED SQUID

- Squid (Freezing) 500g
- Oil 2 tbsp
- Salt 1 tsp
- Cumin powder 1 tsp
- Chicken powder 1 tsp
- Pepper powder 1 tsp



DIRECTIONS

1. Set temperature to 200°C and timer to 5 minutes for preheating.
2. Stir seasoning together, and then coat the squid
3. Leave for 20 minutes
4. Place squid into the fryer basket evenly. Set the timer for 12-15 minutes or fry until brown.

* NOTE: Use different spices for different taste.

SPICY SHRIMP

- Unfreezing prawns 10 pos
- Oil 2 tbsp
- Garlic (*Minced*) 1 tsp
- Black pepper 1 tsp
- Chili powder 1 tsp
- Sweet chili sauce 100mg

DIRECTIONS

1. Set temperature to 200°C and timer to 5 minutes for preheating.
2. Rinse the prawns.
3. Coat a thin layer of salad oil onto the prawns. Set timer for 5-8 minutes or fry until crunchy golden layer.
4. Spread sweet chili sauce with salt and pepper in a pan and serve.

** NOTE: Use different spices for different taste.*



FRIED LOTUS ROOT

- Oil 2 tsp
- Lotus root 500g
- Starch 1 cup
- Flour 1 cup

DIRECTIONS

1. Set temperature to 200°C and timer to 5 minutes for preheating.
2. Mix flour, starch, salad oil and water into paste, then coat the lotus root.
3. Place coated lotus root into fryer basket. Set timer for 12-15minutes or bake until crunchy.

** NOTE: Use different spices for different taste.*




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