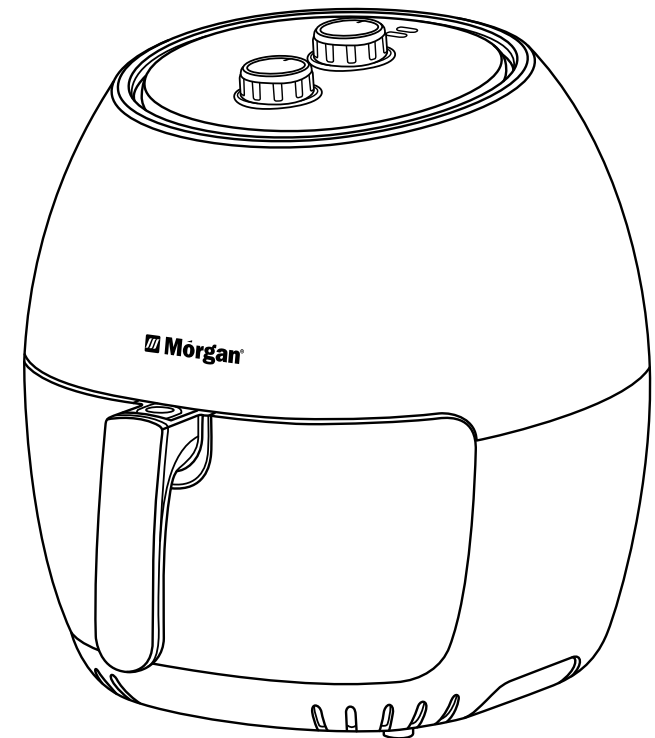


# **Mórgan®**

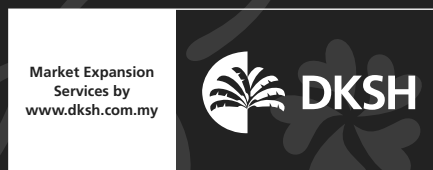
## USER MANUAL



# Air Fryer

MAF-C707

# **Mórgan®**



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[www.morgan.my](http://www.morgan.my)

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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

When using electrical appliances, basic safety precautions should always be followed, including the following:

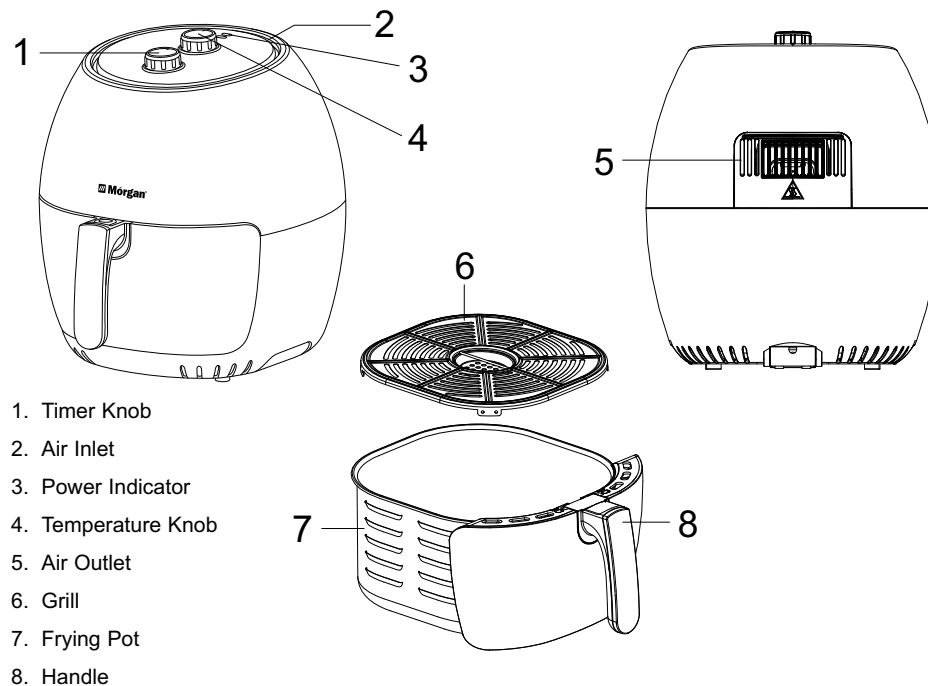
### READ ALL INSTRUCTIONS CAREFULLY.

- Before connecting to the power supply, ensure that the unit is earthed and its voltage corresponds to the voltage indicated on the power supply rating label.
- Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
- To protect against the risk of electric shock, do not immerse power cord, power plugs, or appliance into water or other liquids.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not cover or obstruct the air inlet and outlet openings during operation.
- Always disconnect from the power supply outlet not in use and before cleaning. Allow appliance to cool before attaching or detaching parts, and before cleaning the appliance.
- Never pour oil into the fryer to avoid a fire hazard.
- This is a manually-operated appliance. Do not operate with an external timer or independent remote-control system.
- 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.
- The use of accessory attachments not recommended by the manufacturer may cause injuries.
- Do not use outdoors. Do not use this appliance for other than its intended use.
- Do not allow power cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Place the appliance on a flat, heat-resistant work area.
- Never place the appliance against the wall or alongside other appliances. Ensure at least 10 cm of free space for the back, left/right sides, and the upper side of the appliance.
- Do not place heavy or other objects on top of the appliance.
- Do not leave this appliance unattended during operation.
- Avoid escaping steam from the air outlet during operation. Ensure face and hands are away from escaping steam and air outlet openings, and when moving the appliance.
- WARNING:** Appliance surface is extremely hot during and after operation. Be sure to wear oven mitts when using the appliance.
- Disconnect from the power supply immediately if the appliance is smoking.
- This appliance is limited to household use only and not for commercial applications.

## IMPORTANT SAFEGUARDS

- The manufacturer bears no responsibility for damages arising as a result of failure to adhere to the operating instructions contained in this manual to operate the product correctly.
- Do not attempt to repair the appliance yourself. Doing so may result in damage to the appliance and invalidate the warranty.
- Always disconnect the power cord from the power supply after every use.
- Allow the appliance at least 30 minutes to cool down before performing cleaning and maintenance.

## PARTS IDENTIFICATION



- Timer Knob
- Air Inlet
- Power Indicator
- Temperature Knob
- Air Outlet
- Grill
- Frying Pot
- Handle

## SPECIFICATIONS

<b>Model</b>	<b>MAF-C707</b>
<b>Rated Voltage / Frequency</b>	<b>220-240V~ 50-60Hz</b>
<b>Rated Wattage</b>	<b>1800W</b>
<b>Capacity</b>	<b>7.7L</b>

## BEFORE FIRST USE

1. Remove all packing material and labels from the inside and outside of the appliance.
2. Clean the grill and pot thoroughly with hot water, detergent and non-abrasive sponge.  
**Note: All the above are dishwasher-safe.**
3. Wipe the inside and outside of the appliance with wet cloth. Dry all parts thoroughly.
4. **CAUTION: DO NOT IMMERSE THE APPLIANCE BODY IN WATER OR OTHER LIQUIDS.**
5. This appliance uses air heating technology. Never pour oil or fat into the fryer.

## PREPARATION BEFORE OPERATION

- Ensure the appliance is placed on a level, stable and heat-resistant.
- Insert the frying basket into the fryer correctly
- Detach the wire out of the wire capsule at the bottom of the appliance.
- Never pour oil or other liquids into the fryer.
- Never place heavy objects on top of the appliance, as this will prevent the air flow and reduce the effect of hot air heating.

## OPERATING INSTRUCTIONS

1. Insert power plug into the power supply.
2. Detach the frying basket carefully from the fryer.
3. Place food ingredients into the frying basket.
4. Slip the frying basket back into the fryer.  
**CAUTION: Do not operate without the frying basket inside the fryer.**  
**CAUTION: HOT SURFACES! Do not touch the appliance during and after operation. Only hold by the handle.**
5. Select desired temperature by turning the temperature control knob. Please refer to the "Setting" part of this chapter.
6. Power on the appliance by using the timer knob for desired cooking time.
7. Note: Cooking time should be 3 minutes longer for cold foods.
8. The power and heating indicator lamp will illuminate.
9. The heating indicator lamp will turn on and off continuously to maintain the desired cooking temperature.
10. Excess oil from cooked foods will be collected at the bottom of the fryer.
11. Some foods require overturning mid-way during cooking (refer to the "Setting" part of this chapter).
12. To overturn during cooking, hold the handle and detach the frying basket and then overturn the food. Once complete, slip the frying basket back into the fryer.
13. The timer will beep once cooking time is achieved. Detach the frying basket from the pot, and place on a heat-resistant surface.

## OPERATING INSTRUCTIONS

14. Check doneness to ensure food is thoroughly cooked.
15. Ensure food is thoroughly cooked, remove it from the frying basket with caution.
16. Do not overturn the frying basket to pour out the food. Doing so will cause excess oil collected at the bottom of the fryer to leak onto the food.  
**CAUTION: Be careful of escaping steam even after cooking.**
17. Use tongs to pick the food items from the frying basket and place them into a bowl or plate.
18. Allow appliance to cool down before next operation.

### NOTES:

- In comparison, larger-sized foods require lesser cooking time than smaller-sized ones.
- Overturning smaller-sized foods during the cooking process can improve cooking results.
- Spray or rubbing small amount of cooking oil on the food to make foods crispier. After adding the oil, allow the oil to be absorbed into the food for a few minutes before proceeding to fry.
- Foods that can be cooked in the oven can also be cooked in the appliance.
- Sandwiches can be made quickly and conveniently with the using of pre-fermented dough. Comparing with the homemade dough, the pre-fermented dough requires a shorter cooking time.

Type	Min-Max food ingredients amount	Time (Minute)	Temperature (°C)	Overturning	Additional information
Chips	600-1000g	18-25	200°C	Yes	
Rib	350-450g	15-20	180°C	Yes	
Shrimp	150-250g	15-20	160°C	Yes	
Cake	550-650g (8-10 Cups)	35-45	160°C	Yes	
Drumstick	700-900g (10-13 pcs)	20-25	180°C	Yes	Add ½ spoon of oil
Beef Steak	450g (3-5 pcs)	15-25	160°C	Yes	Add ½ spoon of oil
Fish	200-300g	15-20	180°C	Yes	

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

## CARE AND CLEANING

1. Clean the product each time after using.
2. Wash the frying basket in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.  
**Note: Frying basket are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.**
3. Disconnect from the power supply and allow the appliance to cool down completely. Note: You may detach the frying basket to allow it to cool down faster.
4. Use a wet cloth to scrub the exterior of the appliance.
5. Clean the frying basket with hot water, detergent, and a non-abrasive sponge. Add hot water and detergent into the frying basket and wait for 10 minutes, this is to clean all the remaining food residues.
6. Clean the interior with a non-abrasive sponge.
7. Use a cleaning brush to clean the heating components and to sweep away remaining food residues.

### USER MAINTENANCE INSTRUCTIONS

- This appliance requires little maintenance. It contains no user-serviceable parts.
- Any servicing requiring disassembly other than cleaning must be performed by a qualified technician.

## TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTION
The air fryer does not work	The appliance is not plugged in	Ensure power plug is correctly connected into power supply
	Timer is not set	Turn the timer knob to the desired time to switch on the appliance
Food not completely cooked	Too much food inside the fryer	Put smaller batches of ingredients in the fryer. Smaller batches are fried more evenly
	Temperature selected 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.