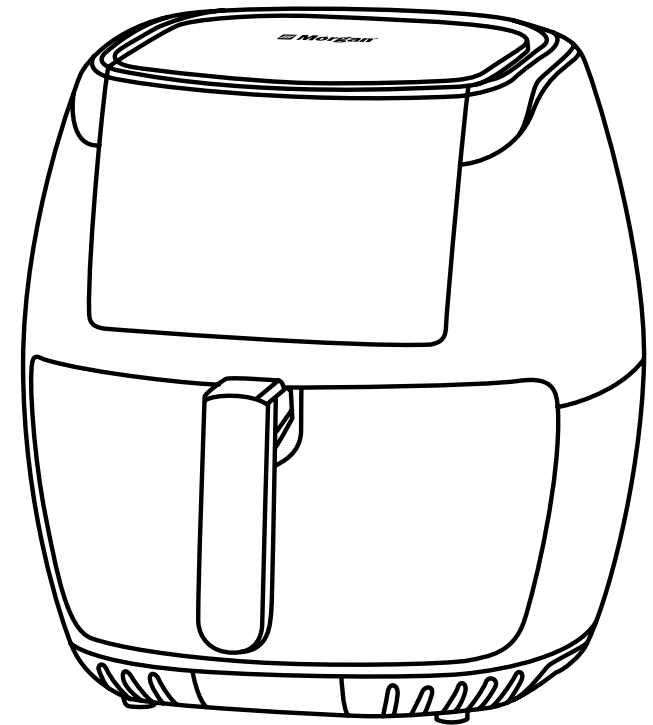


## USER MANUAL



# Air Fryer


MAF-EROS 8

 **Mórgan®**

Market Expansion  
Services by  
[www.dksh.com.my](http://www.dksh.com.my)



E-mail: [electrical.appliance@dksh.com](mailto:electrical.appliance@dksh.com)  
[www.morgan.my](http://www.morgan.my)

 [facebook.com/morganappliances](https://facebook.com/morganappliances)

# C O N T E N T S

**4**

Parts Identification

**4**

Specifications

**5**

Important Safeguards

**6**

Control Panel

**7**

Operating Instructions

**8**

Care & Cleaning

**9**

Troubleshooting

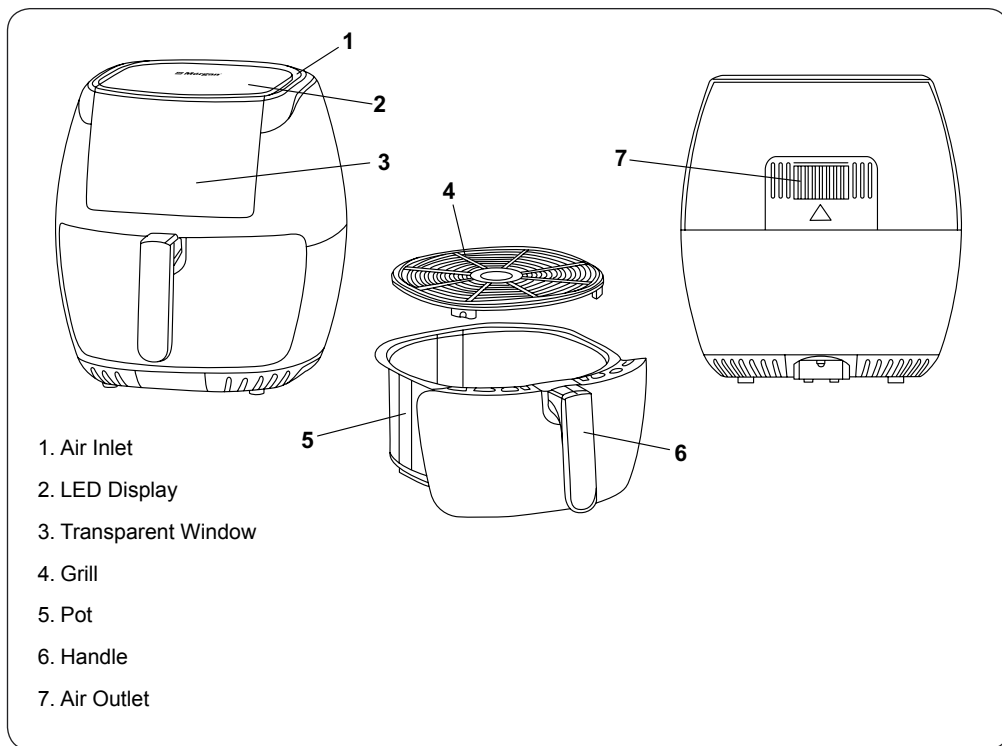
**10-14**

Cook Book

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.

Morgan's Air Cooker will help you to prepare your favourite food, snacks and refreshment in a healthier way. The fat-free frying uses the principle of hot air combined with high speed air cycling (fast air change) so the ingredients are heated from all sides simultaneously. No oil is needed for this revolutionary cooking method, and an additional roasting plate now allows you a more convenient and easy way to make delicious foods like cakes and milk egg biscuits, and more!

## PARTS IDENTIFICATION



1. Air Inlet
2. LED Display
3. Transparent Window
4. Grill
5. Pot
6. Handle
7. Air Outlet

## SPECIFICATIONS

<b>MODEL</b>	<b>MAF-EROS 8</b>
<b>RATED VOLTAGE / FREQUENCY</b>	<b>220-240V~ 50-60HZ</b>
<b>RATED WATTAGE</b>	<b>1800W</b>
<b>CAPACITY</b>	<b>8.0L</b>

## IMPORTANT SAFEGUARDS

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

### SAFETY PRECAUTIONS

1. Read all instructions carefully and retain them for future reference.
2. 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 at the bottom of the appliance.
3. Always disconnect appliance from the power supply when not in use or before cleaning.
4. It is recommended to use a dedicated power socket that is not shared with other electrical appliances.
5. To protect against electric shock, do not immerse power cord, power plug, or any parts of the unit in water or other liquids.
6. Do not allow power cord to hang over edge of table or counter or touch hot surfaces.
7. Do not operate the appliance with a damaged power cord or power plug or after it malfunctions or has been damaged in any manner. In such a situation, it is recommended to return the unit to your nearest Authorized Service Centre for examination, repair, or adjustment.
8. Ensure the air inlet and outlet openings are not obstructed during operation.
9. Never pour oil into the fryer as this may result in a fire hazard.
10. Do not touch the interior of the appliance during operation to prevent scalding and other injuries, especially from the base which is hotter.
11. Do not operate this appliance by means of an external timer or a separate remote-control system.
12. Close supervision is necessary when any appliance is used by or near children. Exercise extra caution in households where children and pets are present.
13. 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 unit by a person responsible for their safety.
14. Never position the appliance against the wall or other objects. Ensure a minimum 10 cm of ventilation for the back, left, and right sides, and the upper side of the appliance. Do not place any objects on top of the appliance.
15. Keep face and hands away from the appliance during operation, and when moving it as hot steam will escape from the air outlets.
16. **CAUTION:** Surface is hot during operation.
17. If there is smoke coming from the appliance, unplug it immediately and remove all contents inside after it has stopped smoking.

### WARNING

1. This appliance is intended for normal household use only and not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
2. Do not use the appliance for any other purpose than described in the user manual. Do not attempt to repair or adjust any electrical
3. or mechanical functions on this appliance. Doing so will void this warranty.
4. Always disconnect the power plug from the power supply after every use.
5. Allow appliance to cool down for at least 30 minutes before performing cleaning or maintenance.

## IMPORTANT SAFEGUARDS

### BEFORE FIRST USE

1. Remove all packing material.
2. Remove all labels on the appliance.
3. Clean the frying grill and the frying pot thoroughly with hot water, detergent and non-abrasive sponge.

**NOTE:** dishwasher machine can be used to wash these components.

4. Clean both exterior and interior of the appliance with wet cloth.

**NOTE:** This appliance uses the hot air heating technology. Never pour oil or fat into the fryer.

### OPERATION PREPARATION

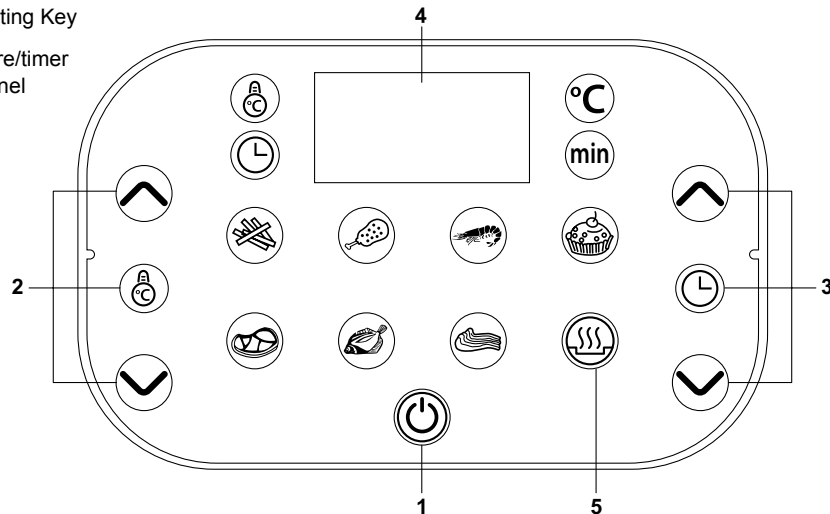
1. Put the product on a level, stable and heat-resistant surface.
2. Insert the frying pot into the fryer correctly
3. Detach the wire out of the wire capsule at the bottom of the product.

**NOTE:**

- Never pour oil or other liquids into the fryer.
- Never leave objects things on top of the appliance as this will affect optimal air flow and reduce air heating.

## CONTROL PANEL

1. Power Key
2. Temperature Key
3. Time Adjusting Key
4. Temperature/timer Display Panel
5. Preset Key



## OPERATING INSTRUCTIONS

### FAT-FREE FRYING

- Connect power plug into the power supply.
- Carefully detach the frying pot from the fryer.
- Place ingredients into the frying pot.
- Slide the frying pot back into the fryer.
- Do not use the fryer without the frying pot attached.  
**NOTE: HOT SURFACE! Do not touch the pot during operation. Hold the pot only by the handle.**
- Adjust the desired temperature by turning the temperature control knob (refer to the "Setting" part of this chapter).
- To power ON appliance, adjust the timer knob and select desired cooking time. The power wire indicator and heating indicator lamp will illuminate.
- Cooking time should be 3 minutes longer for cold foods.
- During operation, the heating indicator lamp will turn on and off continuously.
- Excess oil dripped from the food ingredients will be collected at the bottom of the frying-pan.  
**NOTE: – Some food ingredients require overturning mid-way during cooking (refer to the "Setting" part of this chapter).**
  - Hold the handle and detach the frying-pot from the appliance to overturn food. When finished, slide the frying pot back to the appliance. - Important: Do not press the demounting button of the frying basket during the process of overturning.
- The timer will sound when preset time is achieved. Detach frying pot from the appliance and place on a heat-resistant surface & check food for doneness.
- Do not overturn the frying pot before remove the food from the frying pot, as this will cause any excess oil collected at the bottom of the frying-pot to spill onto the food ingredients.  
**CAUTION: Beware of hot steam escaping from the appliance after cooking.**
- Empty cooked food ingredients from the frying pot into bowls or plates.
- Use tongs to pick larger food items from the frying pot.
- The appliance is now ready for cooking a new batch of food items.

### NOTES & USEFUL TIPS

1. Smaller sized food ingredients will require less time for cooking compared with the larger ones.
2. Overturning smaller sized food midway during cooking can have a better cooking result with well-distributed frying.
3. Adding a small amount of oil to fresh potatoes can make them crispier. Add oil to the food, wait for several minutes before frying.
4. Any snacks that can be cooked in an oven can also be cooked in this appliance.
5. Sandwiches can be made quickly and conveniently using pre-fermented dough. Compared with homemade dough, pre-fermented dough requires a shorter cooking time.

# OPERATING INSTRUCTIONS

Type	Min-Max food ingredients amount	Time (Minute)	Temperature (°C)	Overturning	Additional information
Chips	600g-1000g	18-25	200°C	Yes	
Rib	350g-450g	15-20	180°C	Yes	
Shrimp	150g-250g	15-20	160°C	Yes	
Cake	550g-650g (8-10 cups)	34-45	160°C	Yes	
Drumstick	700g-900g (10-13 pcs)	20-25 of oil	180°C	Yes	Add ½ spoon
Beef Steak	450g (3-5 pcs)	15-25 of oil	160°C	Yes	Add ½ spoon
Fish	200g-300g	15-20	180°C	Yes	

# CARE & CLEANING

- It is recommended to clean the appliance after every use.
  - **Caution: The interior of the frying pot, frying grill and appliance are covered with non-stick coating. Do not use metal tools or abrasive cleansers for cleaning to avoid damaging the non-stick coat.**
1. Detach power plug from the power supply socket and allow appliance to cool down. Tip: Removing the frying pot from the appliance will allow it to cool faster.
  2. Use wet cloth to scrub the outside part of the product.
  3. Clean the frying grill or the bottom of the frying-pot with hot water, detergent and non-abrasive sponge.
  4. For stubborn stains, add hot water with detergent and soak the frying grill and pot for 10 minutes.
  5. Clean the appliance's exterior with hot water and non-abrasive sponge.
  6. Use a cleaning brush to clean the heating components and sweep away any remaining food residues.

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	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 pot is too big.	Put smaller batches of ingredients in the pot. 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 preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the 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 crispier result.

**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 500g  
*(room temperature)*
- 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 pcs
- 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.

## FRIED CORN

- Corn 2 pcs
- Olive oil 2 tsp

### DIRECTIONS

1. Set temperature to 200°C and timer to 5 minutes for preheating.
2. Coat a thin layer of olive oil to the corn. Set timer for 10 minutes or bake until Golden brown.

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



## FRIED DUMPLINGS

- Dumplings (unfreezing) 10 pcs
- Olive oil 2 tsp

### DIRECTIONS

1. Set temperature to 180°C and timer to 5 minutes for preheating.
2. Place dumplings into fryer basket evenly.
3. Coat a thin layer of olive oil onto the dumplings. Set timer for 12-15 minutes or fry until golden brown.

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

