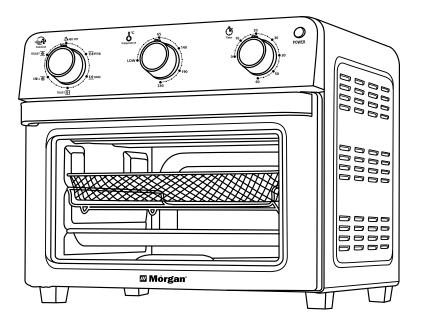
Morgan[®]

USER MANUAL



Air Fryer Oven

MAO-VORTEX PRO22



Market Expansion Services by www.dksh.com.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, in order to reduce the risk of fire, electric shock and/or injury, these basic safety precautions should always be followed:

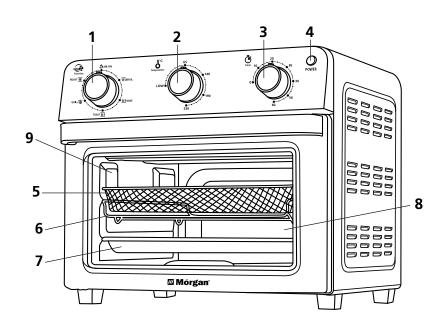
- Read all instructions carefully, even if you are familiar with the appliance.
- Before connecting to the power supply, ensure that the appliance is earthed and its voltage corresponds to the voltage indicated on the power supply rating label.
- To protect against fire and electric shock, do not immerse the power cord or power plug in water or other liquids.
- Do not use a power extension cord unless completely necessary with the appliance.
- If a power extension cord is used, ensure that it has a rating equal or exceeding the rating of this appliance.
- Do not pull the power cord or use the power cord as a handle or pull around sharp edges or corners. Keep the power cord away from heated surfaces.
- Do not bend or damage the power cord.
- Never forcibly insert the power plug into a power supply.
- Always unplug the appliance when not in use. To disconnect from the power supply, grip the power plug and disconnect from the power outlet. Never pull by the power cord.
- The power plug must be removed from the power supply before cleaning, servicing, maintenance or moving the appliance.
- Do not move or lift the appliance with the power cord is still connected to the power supply. Always
 ensure it is switched off and has cooled down before moving.
- Do not use the appliance if the power plug, power cord or the appliance itself is damaged. Contact
 the authorised dealer representative or qualified service technicians immediately.
- Unless your home is already fitted with a residual current device (safety switch), we recommend
 installing an RCD with a rated residual operating current not exceeding 30mA for additional safety
 protection. Ask your electrician for professional advice.
- This appliance is intended for indoor household use only and not for commercial purposes.
- Do not use the appliance for other than its intended use.
- This appliance is not a toy. Ensure young children do not play with this product.
- 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 product by a person responsible for their safety.
- Do not leave the appliance unattended when plugged in. Always switch off and unplug when not
 operating appliance.
- Do not operate or place any part of the appliance on or near any hot surfaces (such as a gas or electric burner, or a heated oven).

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IMPORTANT SAFEGUARDS

- Do not cover the Air Fryer Oven whilst in use. If covered, there may the risk of fire or electric shocks
- This unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify this appliance.
- The manufacturer is not responsible for any eventual damage caused by improper or faulty use.
- The use of attachments not sold or recommended by the manufacturer may cause fire, electric shocks or other injuries.
- This appliance is not intended to be used with an external timer or any type of separate remote control unit.
- WARNING: Do not touch hot surfaces. The temperature of the outer body can get very hot during operation. Allow the appliance to cool down before inserting or removing parts.
- Always use oven mitts when removing the baking tray. Allow metal parts to cool down completely before cleaning.
- Keep at least 10cm of free space on all sides when operating the appliance to allow for adequate air circulation.
- Do not operate the appliance with wet hands.
- Do not place the appliance on or near combustible materials such as curtains or tablecloths.
- Always operate on a dry level surface. Do not operate on sinks or uneven surfaces.
- Do not clean with metal scouring pads. Pieces may break off the pad and touch the electrical parts, creating a risk of electric shock.
- Allow the appliance to cool down for around 30 minutes before cleaning.
- Use extreme caution when removing the baking tray, wire rack or disposing of hot grease or other hot liquids.
- Oversized foods or metal utensils must not be inserted into the appliance as it may result in the risk of fire or electrical shock.
- When using, cleaning or moving the appliance, avoid slamming or knocking the glass door as the glass may break. If the surface of the glass door is cracked, switch off the appliance to avoid the possibility of electric shock.
- Warning: If the power cord is damaged, have it replaced by the manufacturer, its service agent to avoid a hazard.
- This product has not been designed for any uses other than those specified in this booklet. Save These Instructions

PARTS IDENTIFICATION



- 1. Cooking Function Knob
- 2. Oven Temperature Control Knob
- 3. Oven Timer Knob
- 4. Power Indicator Light
- 5. Mesh Basket / Air Fry Basket
- 6. Wire Rack
- 7. Baking Trav
- 8. Glass Door
- 9. Rack Support

SPECIFICATIONS

Model	MAO-VORTEX PRO22
Rated Voltage / Frequency	220-240V~ 50/60Hz
Rated Wattage	1500W
Capacity	22L

BEFORE FIRST USE

- Unpack the appliance and store all packaging materials. Ensure the appliance is undamaged and in good working order.
- Keep all plastic wrapping out of babies and young children's reach as they can be a suffocation hazard.
- Remove the twist-tie securing the power cord and straighten it to remove any kinks.
- Do not use if these parts are damaged. In case of damage, contact your authorized dealer representative.
- Wash the baking tray, mesh basket and wire rack in warm soapy water. Dry thoroughly before use.
- Connect the appliance's power cord into a power supply and switch on.
- Select setting 6 on the cooking function dial .
- Set the appliance temperature to maximum heat setting (230°C) and set the oven timer to 10 minutes to eliminate any odours within the appliance and burn off any excess lubricants which were used in the manufacturing process.
- Once the oven timer dial has elapsed and the bell has sounded, turn the temperature control dial to LOW.
- Disconnect the appliance from the power supply and allow it to cool down. Once cool, use a soft damp cloth to wipe the inside of the appliance. Do not use abrasive cleaners or scouring pads.

NOTE: A slight odour may emit from the appliance during initial use. This is normal and will cease with continued use.

IMPORTANT: The functions of the appliance will not work unless a time is selected on the timer dial. The power indicator light will illuminate when a time setting has been selected.

OPERATING INSTRUCTIONS

FEATURES

BAKING TRAY

• Use for air frying, baking or roasting or as drip tray. The baking tray can be placed in two shelf positions

WIRE RACK

• Use for baking, grilling and toasting. The wire rack can be placed in two shelf positions.

MESH BASKET / AIR FRY BASKET

• Use for air frying. The mesh basket can be placed in two shelf positions.

SETTING



(🔊) AIR FRYING

• Ideal for air frying.

(111) UPPER HEATING

Ideal for grilling or broiling.

()))) LOWER HEATING

Ideal for baking.

())) UPPER AND LOWER HEATING

 Ideal for toasting bread and cooking food using traditional oven methods.

) UPPER HEATING CONVECTION

• Ideal for grilling or broiling. The food faster.

) UPPER AND LOWER CONVECTION

- Ideal for toasting bread and cooking food using traditional oven methods.
- Convection air flow helps cook food faster.

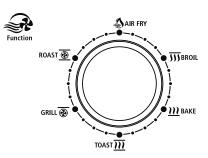
OVEN TEMPERATURE CONTROL DIAL

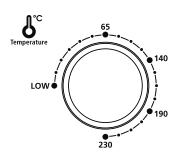
• Set the oven temperature by turning the dial clockwise. Select a temperature range between 65°C to 230°C.

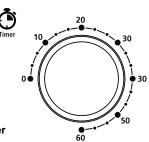
OVEN TIMER DIAL

- Set the timer by turning the oven timer dial clockwise to select the desired duration, ranging from 0-60 minutes.
- The power indicator light will illuminate when a timer setting has been selected.

NOTE: You must select a timer setting for any of the Air Fryer Oven functions to operate.







OPERATING INSTRUCTIONS

TOASTING

Toast bread, bagels, muffins, and other tasty breakfast treats.

- 1. Place the food to be toasted on the wire rack. If only toasting one or two items, place the item in the centre of the wire rack.
- 2. Insert the wire rack into the appliance, placing it in the middle position.
- 3. Connect the appliance into a power supply and switch on.
- 4. Turn the oven temperature control dial clockwise to the desired heat setting. The recommended heat setting for toasting is 190°C.
- 5. Turn the cooking function dial to setting ()).
- Switch on the appliance by turning the oven timer dial clockwise to your desired time setting. Once ON, the power indicator light will illuminate.
- Once the oven timer dial has elapsed and the bell has sounded, turn the temperature control dial to LOW.
- 8. Use a pair of oven mitts to remove the wire rack, allowing you easier access to the food.
- 9. Use kitchen tongs to remove the food from the wire rack as it will be hot.

NOTE: Toasting does not require the Air Fryer Oven to be pre-heated.

WARNING: After use, the appliance will be very hot. Use oven mitts or kitchen tongs to avoid the risk of burns.

GRILLING

Grill cuts of meat, kebabs or vegetables. The additional convection function helps to cook your food faster.

- 1. Insert the wire rack into the Air Fryer Oven, placing it in the middle position.
- 2. It is recommended to use the baking tray as a drip tray to avoid any messy spills. Line the baking tray with some aluminium foil to make the cleaning process even easier.
- 3. Place the food to be grilled directly on the wire rack.
- 4. Connect the appliance into a power supply and switch on.
- 5. Turn the oven temperature control dial to the desired heat setting.
- 6. Turn the cooking function dial to setting ().
- Switch on the appliance by adjusting the timer dial to the desired cooking time setting. Once ON, the power indicator light will illuminate.
- 8. Once the oven timer dial has elapsed and the bell has sounded, turn the temperature control dial to LOW.
- 9. Use a pair of oven mitts to pull out the wire rack, allowing you easier access to the food.

10.Use kitchen tongs to remove the food from the wire rack as it will be hot.

NOTE: Grilling does not require the appliance to be pre-heated.

WARNING: After use, the appliance will be very hot. Use oven mitts or kitchen tongs to avoid the risk of burns.

BAKING

Ideal for baking cakes, muffins, cookies and more.

- Insert the baking tray into the Air Fryer Oven, placing in the middle or bottom position depending on what is baking.
- 2. Connect the appliance into a power supply and switch on.
- 3. Turn the cooking function dial to setting ()).
- Switch on the appliance by turning the timer dial to the desired time setting. Once ON, the power indicator light will illuminate.
- 5. Once the oven timer dial has elapsed and the bell has sounded, turn the temperature control dial to I OW
- 6. Use oven mitts to pull out the baking tray, allowing you easier access to the food.
- 7. Use kitchen tongs to remove the food from the baking tray as it will be hot.

WARNING: After use, the appliance will be very hot. Use oven mitts or kitchen tongs to avoid the risk of burns.

AIR FRYING

Air fry chips, chicken, fish and more.

- 1. Place the food to be cooked onto the mesh basket. Then place the mesh basket on top of the baking tray. The baking tray will act as a drip tray during the cooking process.
- Insert the baking tray and mesh basket into the appliance, placing them in the middle or bottom position depending on what is air frying.
- 3. Connect the appliance into a power supply and switch on.
- 4. Turn the cooking function dial to setting (🔊), AIR FRY.
- 5. Switch on the Air Fryer Oven by turning the timer dial to the desired time setting. Once ON, the power indicator light will illuminate.
- Once the oven timer dial has elapsed and the bell has sounded, turn the temperature control dial to LOW.
- Use oven mitts to pull out the baking tray with the mesh basket, allowing you easier access to the food.
- 8. Use kitchen tongs to remove the food from the baking tray as it will be hot.

WARNING: After use, the Air Fryer Oven will be very hot. Use oven mitts or kitchen tongs to avoid the risk of burns.

CARE AND CLEANING

- 1. Before cleaning, always ensure the appliance is disconnected from the power supply and has completely cooled down.
- 2. Wipe the interior and exterior of the appliance with a damp cloth and then dry thoroughly.
- 3. The appliance will take approximately 60 minutes to sufficiently cool down for safe handling and cleaning.
- 4. Wash the mesh basket, baking tray and wire rack in warm soapy water, then rinse and dry thoroughly.
- 5. Ensure all parts are clean and dry before placing them back inside the appliance.

WARNING: Do not use metal scouring pads to clean the appliance as pieces may break off the pad and touch the electrical parts of the appliance, creating risk of electric shocks.

NOTE: Always ensure the appliance is switched off and unplugged from the power supply when not in use.

NOTE: Do not use harsh or abrasive cleaners to clean the Air Fryer Oven, as this may damage the appliance's finishing.

WARNING: Never immerse the Air Fryer Oven, cord or plug into water or any liquid when cleaning.

TROUBLESHOOTING

Please perform these troubleshooting before sending the appliance to the service center.

PROBLEM	SOLUTION
Air Fryer Oven doesn't power ON	Ensure appliance is correctly connected and switched on at the power supply.
	The appliance will not operate until cooking time has been set. To set the timer, rotate the oven timer dial clockwise.
Food not being cooked thoroughly	The food capacity has been exceeded, remove some food and cook in another batch. This will cook the food more evenly and thoroughly.
	Temperature set too low, increase cooking temperature.
Food not cooked unevenly	Certain foods may need to be shaken midway through the cooking process.
Baking tray or wire rack won't slide back into the housing	Excessive food in the mesh basket, baking tray or wire rack. Remove some food and try again.
	Baking tray or wire rack has not been aligned correctly, align the baking tray or wire rack with the grooves located on the inside of the appliance housing.
White smoke being emitted during cooking	Greasy and fatty foods will emit fat/oil into the pan of the appliance and when heated, may emit a white smoke.
	Try to avoid cooking greasy/fatty foods in the appliance.
	Note: white smoke will not affect the cooking process.
Chips not crispy	Too little oil and too much moisture.
	Ensure to dry chips after rinsing and add more oil to the chips before cooking.
	The chip pieces may be too large, try cutting chips into smaller pieces for crispier results.