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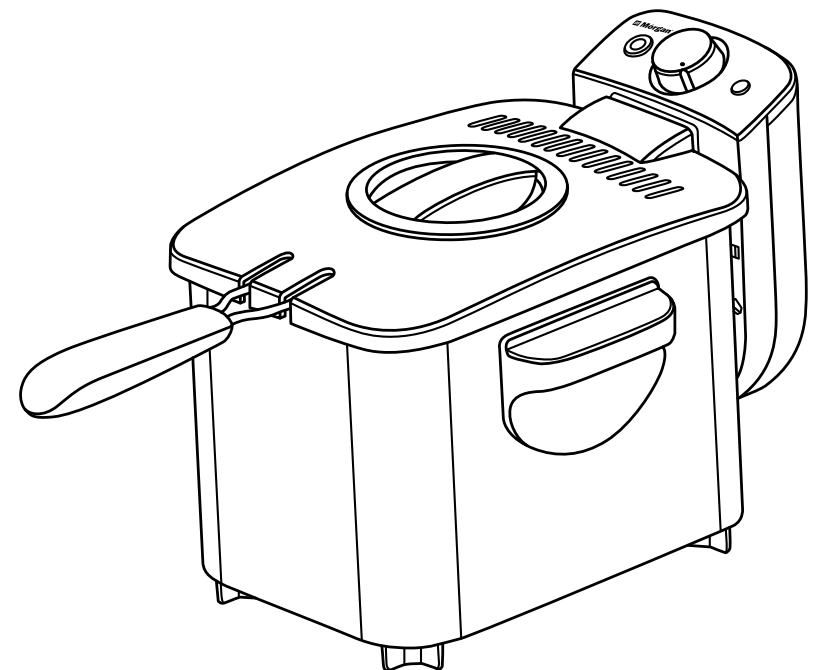
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 **Mórgan®**

## USER MANUAL



# Deep Fryer

**MDF-32SS**

# C O N T E N T S

<b>3-4</b>	important Safeguards
<b>4</b>	Parts Identification
<b>4</b>	Specifications
<b>5</b>	Feature
<b>5-7</b>	Operating Instructions
<b>8</b>	Filling The Frying Basket & Frying
<b>9</b>	Frying Tips
<b>10</b>	Filtering & Changing The Oil
<b>10</b>	Cleaning & Maintenance
<b>10</b>	The Reset Feature
<b>11</b>	Troubleshooting

## IMPORTANT SAFEGUARDS

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

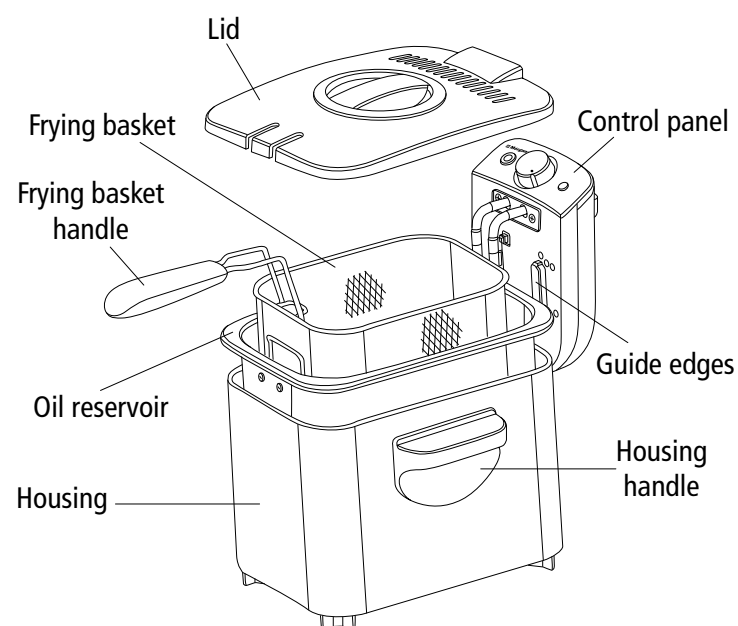
1. Read all instructions.
2. Do not touch hot surface. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plugs, or housing in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool down before putting on or taking off parts, and before cleaning the appliance.
6. Do not put the appliance on a soft working surface or a desktop covered with table cloth, make sure the appliance is working on a rigid surface.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not use this appliance when missing oil reservoir, oil and any other materials, or the oil is not enough.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving fryer containing hot oil.
13. Make sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.
14. Before use, always ensure that the oil reservoir is positioned correctly.
15. Never connect the fryer to the electricity supply without placing oil in the oil reservoir first.
16. The oil in the oil reservoir will be still hot after it is switched off. Never attempt to move your fryer until it is completely cool down, lift the oil reservoir use the handles.
17. Though the detachable oil reservoir can be completely immersed in water and clean, it must be thoroughly dried before next use to prevent electric shock.
18. Never overfill the fryer with oil. Fill only between the minimum and maximum levels, as indicated inside the oil reservoir.
19. Do not add food with ice crystals or if it is wet to the hot oil.
20. This appliance is not intended for used 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 appliances by a person responsible for their safety.
21. Children should be supervised to ensure that they do not play with the appliance.
22. This appliances are not intended to be operated by means of an external timer or separate remote-control system.
23. On completion of frying, always raise the basket and wait a few seconds to allow steam pressure to subside.

## IMPORTANT SAFEGUARD

24. Do not use appliance for other than intended use.
25. Do not use outdoors.
26. Store the appliance indoors to prevent electronic parts failure.
27. **WARNING:** Serious hot oil burns may result from a deep fryer being pulled off a countertop. Do not allow the power cord to hang over the edge of a counter where it may be grabbed by children or become entangled with the user.
28. Save these instructions.

### HOUSEHOLD USE ONLY

## PARTS IDENTIFICATION



## SPECIFICATIONS

<b>MODEL</b>	<b>MDF-32SS</b>
<b>RATED VOLTAGE / FREQUENCY</b>	<b>220-240V~ 50/60Hz</b>
<b>RATED WATTAGE</b>	<b>1850-2000W</b>
<b>CAPACITY</b>	<b>3.0L</b>

## FEATURE

### THE TEMPERATURE CONTROL

The temperature control knob turns the deep fryer on and sets the desired temperature for frying.

### THE POWER LIGHT

The power light illuminates when the deep fryer is on.

### THE READY LIGHT

The ready light will off during frying. This indicates that the temperature is thermostatically maintained.

### THE RESET FEATURE

Your deep fryer is equipped with a feature that protects damage due to overheating. If for some reason the unit overheats, the deep fryer will automatically turn off. Once the deep fryer is reset, it can be turned on again.

## OPERATING INSTRUCTIONS

### USING FOR THE FIRST TIME

Remove all the packaging materials, labels and/or stickers from the deep fryer.

**WARNING:** Do not plug in the deep fryer when the control panel is not installed in the deep fryer body. Only plug in the deep fryer when the unit is fully assembled and the heating element is immersed in oil.

**WARNING:** Do not immerse the control panel, cord or plug in water.

**WARNING:** This unit should not be used to boil water.

### CLEANING PRIOR TO FIRST USE

The body, oil reservoir, frying basket, frying basket handle and the lid can be washed in warm soap water. Dry thoroughly before use.

**WARNING:** Do not immerse the control panel, power cord, or plugs into liquid of any kind.

### TO WASH THE DEEP FRYER:

1. Lift the control panel with heating element out of its slots by pushing it up from the bottom with one hand while holding the body of the deep fryer with your other hand.
2. Remove the oil reservoir from the body of the deep fryer.
3. Wash the oil reservoir and the frying basket with hot water, a nonabrasive sponge, and dishwashing liquid or other non-poisonous detergent.

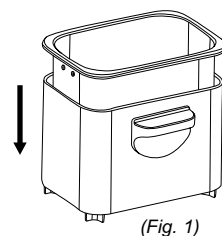
## OPERATING INSTRUCTIONS

### ASSEMBLING THE DEEP FRYER

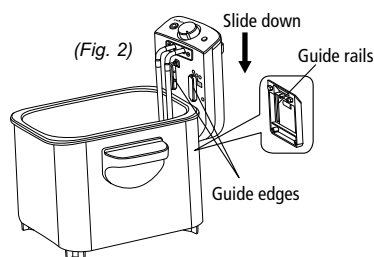
1. Place the oil reservoir into the deep fryer housing. (Fig. 1)
2. Insert the guide edges on the control panel into the guide rails mounted on the metal body. (Fig. 2)
3. Slide the guide edges down as far as they can go.

**NOTE:** The deep fryer has an automatic safety switch to ensure that the unit will not operate unless the control panel has been inserted securely into the guide rails on the body of the deep fryer.

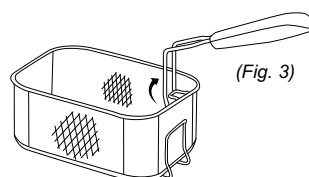
4. Attach the fryer basket handle to the fryer basket by squeezing the handle bars together and inserting them into the metal bracket on the basket. Make sure that the end of the bars are inserted into the bracket holes. Lift the handle up to lock in place. (Fig. 3)



(Fig. 1)



(Fig. 2)



(Fig. 3)

### USING THE DEEP FRYER

**WARNING:** Never plug in the deep fryer before filling the oil reservoir with oil. Always make sure that the control panel is securely in place in the housing of the deep fryer and that the heating element is inside the oil in the oil reservoir before plugging in.

### FILLING THE OIL RESERVOIR:

1. Pour cooking oil into the oil reservoir making sure that it is between the "Min" and "Max" fill lines in the oil container.

**Do not under fill or overfill. The oil levels must be maintained between the minimum (2.2 liters) and the maximum levels (3 liters) marked inside the oil container. (Fig. 4)**

2. You can use blended vegetable oil, corn oil, or canola oil. Do not use olive oil, margarine, lard or drippings. Never mix old and new oil together or different oils and fat.



(Fig. 4)

### USING SOLID FAT:

**WARNING:** Do not put solid shortening in the oil reservoir or the frying basket.

1. If using solid vegetable shortening, melt it first in a separate container and then very carefully pour the melted fat into the oil reservoir.
2. Previously used solid vegetable shortening which has curdled and hardened in the oil reservoir should be removed from the oil reservoir and melted in a separate pan before reusing.

**WARNING:** If you try to melt the solidified fat in the oil reservoir, there is a risk of hot melted fat suddenly sputtering from below through the solid top layer of fat.

**USE ONLY THE FOLLOWING PROCEDURE**

## OPERATING INSTRUCTIONS

### WHEN MELTING SOLID FAT IN YOUR DEEP FRYER:

1. Make sure the fat is at room temperature. If the fat is cold, then there is a greater risk of splashing.
2. Using a fork, carefully make some holes in the fat.
3. Make sure the lid is always securely closed while the fat is melting.
4. Set the temperature control to 170°C.

**IMPORTANT:** Setting the temperature will automatically turn the deep fryer "ON" and the ready light will illuminate. The ready light will off when the fat or oil in the reservoir has reached the selected temperature.

### PREHEATING:

**WARNING:** Never plug in the deep fryer before filling the oil reservoir with oil. Always unplug the appliance when it is not in use.

1. Make sure that the oil level in the oil reservoir is between the "MAX" and "MIN" fill lines inside the oil container.
2. Place the lid onto the deep fryer.
3. Insert the plug into the electrical wall outlet. The power on light will illuminate.
4. Turn the temperature control to the desired temperature.
5. The ready light will turn off when the set temperature is reached.

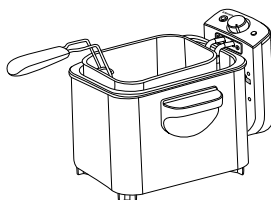
## FILLING THE FRYING BASKET & FRYING

**WARNING:** When frying frozen foods, remove the frying basket from the deep fryer before filling because oil will spatter and cause burns.

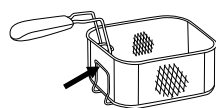
**CAUTION:** When frying frozen foods such as French Fries, you should not exceed the 2/3 depth of the fryer basket. Clean off any ice from frozen food prior to frying. Failure to do so may cause fryer to overflow when food is placed in oil.

**CAUTION:** Never plug in the control panel when it is not assembled to the fryer body. Do not immerse the control panel, power cord or plug in water or any other liquid.

1. Do not fill the frying basket when it is immersed in the hot oil.
2. Place the food in the frying basket. Do not drop the food into the hot cooking oil. Do not overfill it and never exceed the 2/3 depth of the frying basket. For optimum results and shorter frying time, fry smaller quantities.
3. Immerse the frying basket into the oil reservoir carefully so that you do not splash the oil.
4. Replace the lid on the deep fryer while it is frying.
6. When the cooking period is over, carefully remove the deep fryer lid, lifting it up away from you to allow the steam to escape before removing the lid completely. Keep your face away from the top of the appliance to avoid burns caused by escaping steam.
7. Turn the temperature control to the "MIN" position and remove the plug from the electrical wall outlet.
8. Lift up the frying basket by the handle and place it on the hook to allow the oil to drain. (Fig. 5)
9. Once the oil has drained from the frying basket, the basket may be lifted off and the food served or placed in a dish.



(Fig. 5)



**WARNING:** Always let the deep fryer cool completely (approximately 2 hours) before cleaning or storing. Never carry or move the appliance with hot oil inside. **CAUTION:** The metal surfaces of the deep fryer become hot during use.

Do not touch the sides of the appliance while it is use.

## FRYING TIPS

- Always use the frying basket to fry food.
- Always close the lid during frying.
- When the oil is pre-heated, the ready indicator light will off, indicating that the desired temperature is reached.
- Slowly lower the frying basket into the hot oil. Lowering the frying basket too quickly can result in the oil overflowing and splashing.
- Replace the lid carefully.
- It is normal for steam to escape through the sides of the lid while frying.
- Avoid standing too close to the deep fryer while it is working.
- Do not mix different oils or new and old oil together.
- Replace oil regularly. In general, oil will be tainted fast when frying food containing a lot of protein, (such as poultry, meat and fish). When oil is used mainly to fry potatoes and is filtered after each use, it can be used up to 8 to 10 times, but do not use the same oil for more than 6 months.
- Always replace all oil as soon as it starts foaming when heated or when color becomes dark or when it has a rancid smell or taste or becomes syrupy.
- Make sure that the food to be fried is dry.
- Remove loose ice from frozen food before frying.
- To cook evenly, pieces should be the same size and thickness.
- Thicker pieces will take longer to cook.

**The following cooking times reflect only the approximate time needed to fry one basket. The exact time may be different depending on actual quantity, personal cooking preferences, size and thickness of pieces, etc.**

### TEMPERATURE SETTINGS

In general, use lower settings for delicate foods (vegetables, fish) and higher settings for frozen foods, French Fries and chicken.

FOOD	COOKING TIME	TEMPERATURE
French Fries	8-10 minutes	190°C
Fish Fillets	3-5 minutes	150°C
Chicken Fingers	6-8 minutes	170°C
Chicken Pieces	13-20 minutes	170°C
Fried Zucchini	3 minutes	150°C
Fried Mushrooms	3 minutes	150°C
Onion Rings	3 minutes	150°C
Donuts	3-5 minutes	170°C
Apple Beignets	4 minutes	170°C
Shrimp	4-6 minutes	150°C

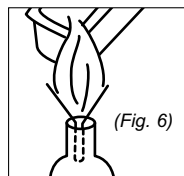
## FILTERING & CHANGING THE OIL

**ATTENTION:** Make sure the deep fryer is unplugged from the electrical socket and the oil has cooled (approximately 2 hours) before changing the oil, or cleaning and storing the deep fryer.

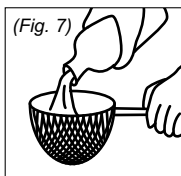
**NOTE:** The oil does not need to be changed after each use. In general, the oil will be tainted rather quickly when frying food containing a lot of protein (such as poultry, meat or fish). When oil is mainly used to fry potatoes and is filtered after each use, it can be used 8 to 10 times. However, do not use the same oil for longer than 6 months.

### TO FILTER THE OIL:

1. Make sure the oil has cooled (approximately 2 hours) and then empty the oil from the oil reservoir into another container or bottle. (Fig. 6)
2. Wash and dry the oil reservoir and frying basket.
3. Refill the oil reservoir with the oil by pouring the oil through a wire strainer or paper filter. (Fig. 7)



(Fig. 6)



(Fig. 7)

## CLEANING & MAINTENANCE

To ensure many years of service from your appliance, clean your deep fryer after every use.

**WARNING:** Always remove the plug from the electrical wall outlet before cleaning. Allow the deep fryer and the oil to cool completely (approximately 2 hours) before cleaning.

Never immerse the control panel, cord or plug in water or any other liquid.

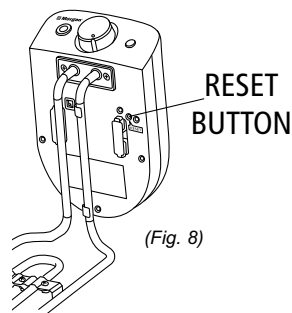
- Do not place the control panel, cord or plug in the dishwasher.
- Clean the control panel with a damp cloth only.
- The body, oil reservoir, frying basket, and lid can be washed on the top rack of a dishwasher.

## THE RESET FEATURE

Your deep fryer is equipped with a reset feature. If for some reason the deep fryer stops heating, the reason may be that the reset switch has tripped.

### TO RESET THE DEEP FRYER:

1. Unplug the appliance from the electrical wall outlet.
2. Let the appliance and the oil in the oil reservoir cool completely.
3. After the appliance has cooled completely, lift the control panel and using the tip of a ball point pen or pencil, push the thermostat reset button that is located on the inside of the control panel (Fig. 8)
4. Re-assemble the control panel to the housing of the deep fryer and then you may resume frying.

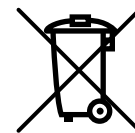


(Fig. 8)

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTION
The fryer is not operating	The control assembly is not installed correctly.	Re-attach the control panel assembly
	The plug is not connected to the electrical wall outlet.	Insert the plug into the electrical wall outlet.
	The electrical outlet is not energized.	Reset circuit breaker or replace fuse.
	The reset switch has tripped.	Turn the appliance off and let it cool completely. Then remove the control panel and press the thermostat reset button.
Oil is spilling out of the deep fryer	Too much oil in the oil reservoir.	Turn the deep fryer off. Let the oil cool completely and remove some of the excess oil.
	The food basket is overfilled.	Remove some of the food from the basket.
	Oil has been used too often and is foaming.	Turn the deep fryer off. Let the oil cool completely and refill the oil reservoir with new oil.
Food is tasting soggy or greasy	Oil is not hot enough.	Adjust the temperature control dial to appropriate temperature for food being fried.
	The food basket is overfilled.	Remove some of the food from the basket.
Food not cooked completely	Food pieces too large.	Cut the food into smaller pieces.
	Cooking time too short.	Continue frying and check the process continually.
	Oil temperature too hot.	Lower the temperature of the oil to allow the food to cook completely.
The cooking oil is foaming or emitting smoke	The oil has been used too often.	Let the oil cool completely and replace with new oil.

### ENVIRONMENT FRIENDLY DISPOSAL



**You can help protect the environment!**

Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.