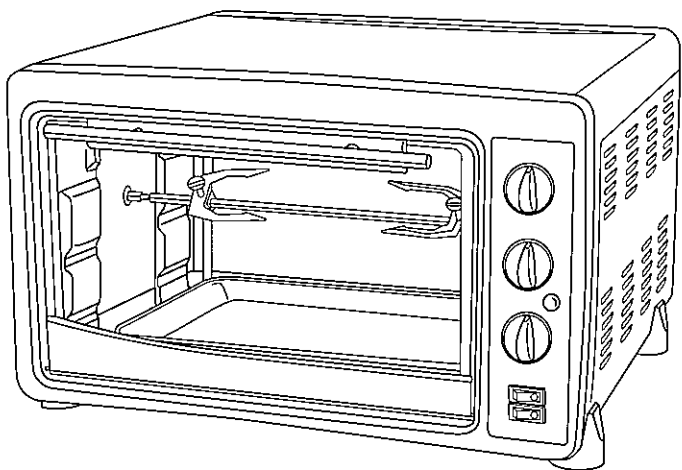


Morgani®

USER MANUAL




Electric Oven

MEO-502RC


C O N T E N T S

 **3** // Parts Identification

 **3** // Electrical Connection

 **4.5** // Important Precautions

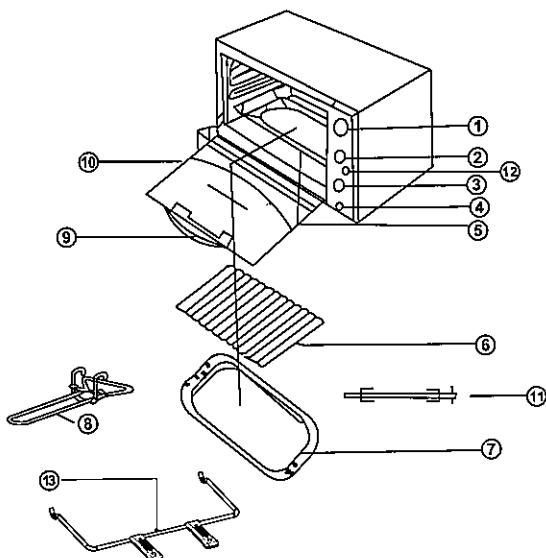
 **5** // Specifications

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PARTS IDENTIFICATION

1. Power Selector Knob
2. Temperature Regulator Knob
3. Timer Knob
4. Rotisserie & Convection
5. Heating Element
6. Wire Rack
7. Dripping Tray
8. Grip
9. Door Handle
10. Glass Door
11. Rotatable Fort
12. Pilot Lamp
13. Rotisserie Handle



ELECTRICAL CONNECTION

WARNING--THIS APPLIANCE MUST BE EARTHED (IMPORTANT)

IMPORTANT: the wires in this mains lead are coloured in accordance with the following code: Green and Yellow - Earth

Blue - Neutral

Brown - Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as per following:

The wire coloured green & yellow must be connected to the terminal in the plug which is marked with the letter "E" or the earth symbol "⊕" or coloured green or green & yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter "N" or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter "L" or coloured red.

IMPORTANT PRECAUTIONS

Please read these instructions carefully before using for the first time.

1. Please read all instructions carefully.
2. Before using the oven, make sure it has not been damaged during transport
3. As with all cooking electrical appliances, do not leave the oven in operation without supervision, especially if you are using it near children.
4. Check that the power supply matches the indicated rating on the appliance.
5. To avoid electrical shock, do not immerse cord, plug or oven unit in water or other liquids.
6. Do not place the appliance near any source of heat.
7. Do not allow the cord to trail or touch hot surfaces of the oven. Do not unplug by yanking on the cord.
8. If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard.
9. The temperature of accessible surfaces may be high when the appliance is operating.
10. Ensure that the electrical installation is sufficient to supply the required power supply to this appliance.
11. Never place any paper, cardboard or plastic into the oven and do not place anything on top of it.
12. Should any parts of the appliance catch fire, never attempt to douse the fire with water. Instead, smother the flames using a damp cloth.
13. Do not operate your appliance under a wall cupboard, shelves or close to flammable materials such as blinds, curtains, etc.
14. When operating the oven, have at least four inches of open space on all sides of the oven to allow adequate air circulation.
15. Do not use the appliance if:
 - the power cord is damaged.
 - the appliance has been dropped or shows visible sign of damage.
16. Extreme caution must be exercised when moving the appliance containing hot oil or other hot liquids.
17. Do not cover the bottom or any other part of the oven with metal foil. This may cause the oven to overheat.
18. Exercise extreme caution when removing tray or disposing of hot oil or other hot liquids.
19. Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.
20. This appliance comes with tempered glass door.
21. For your own safety, never attempt to dismantle the appliance yourself. Take it to an authorised repair center.

IMPORTANT PRECAUTIONS

22. Do not use outdoors. Do not use the appliance for other than its intended use.
23. When using this unit, ensure that the distance is at least 4 inches between wall and rear cover or side cover.
24. Do not apply excessive force with heavy objects or by pulling the handle downwards. Never place heavy containers or hot pans if they have just been taken out of the oven on the open door.
25. Never move the oven during operation.
26. The oven is equipped with a manual reset thermofuse to ensure safety and reliability.

SPECIFICATIONS

| | |
|---------------------------|------------|
| Model | MEO-502RC |
| Rated Voltage / Frequency | 240V~ 50Hz |
| Rated Wattage | 1600W |
| Capacity | 50L |

SAVE THESE INSTRUCTIONS

BEFORE USING FOR THE FIRST TIME:

1. Carefully unpack the oven making sure to remove all packing materials.
2. Wipe the oven and accessories with a damp cloth, and dry.
3. Remove all the accessories from the oven.
4. Fully unwind the removable cord and plug into power socket firmly.
5. Power on.
6. Close the oven door.
7. Switch on the convection fan.
8. Set the thermostat to 250 degrees.
9. Allow to operate for 15 minutes.

CAUTION: Some smoke may appear. This is normal and will soon disappear as you use your oven.


SAVE THESE INSTRUCTIONS

USING THE OVEN:


• General Advice

- Before operating the oven, you must set the timer for the first time to select the required function(s).
- When baking or grilling, it is advisable to always pre-heat the oven to the desired temperature, to get the best possible cooking results.
- Cooking times icons shown on the glass door are only indicative and thus susceptible to variations. Do not take into account the time needed to pre-heat the oven. When cooking freeze-dried foods, check the times recommended in the products' packaging. Do not leave the food in the oven for a long time as it may become too dry.


• Baking

- This function is ideal for flans, fruit puddings, quiche, pies and etc.
- Insert the wire rack to the bottom position.
- Turn the function selector knob to position () and switch on the convection fan.
- Set the thermostat to the required temperature.
- Set the timer knob to the required cooking time.
- Allow the oven to reach the set temperature, then put the food in.
- If cooking is completed before the end of the set time, manually turn the timer knob to position "O".



• Traditional oven cooking

- This function is ideal for cooking great pizzas, lasagne, first courses au gratin, chicken, all types of fish, stuffed vegetables au gratin and some types of cakes.
- Insert the wire rack into the oven.
- Turn the function selector knob to position ().
- Set the thermostat to the required temperature.
- Set the timer knob to the required cooking time
- Wait for the oven to reach the set temperature, then put the food in.
- If cooking is completed before the end of the set time, manually turn the timer knob to position "O".

• Grilling

- This function is ideal for grilling hamburgers, chops, frankfurters, sausages, etc. In addition, this function may be used for browning foods.
- Insert the wire rack to the top position and the dripping tray onto the bottom position. We suggest pouring two glasses of water into the dripping tray so as to avoid smoke and bad odours resulting from burning fat, and for easy cleaning afterwards.
- Set the function selector knob to position ().
- Set the thermostat to the required temperature.
- Set the timer knob to the required cooking time.
- Preheat the oven for about 5 minutes, with door slightly ajar.

SAVE THESE INSTRUCTIONS

- Place the food on the wire rack, and close the door. Remember to turn the food over half-way while cooking.
- If cooking is completed before the end of the set time, manually turn the timer knob to position "O".
- **Convection oven cooking**
 - This function is ideal for cooking great savoury pies, all types of meat-based main dishes, roast potatoes and cakes in general. It is also suitable for simultaneous cooking on two different levels.
 - Insert the wire rack to the oven.
 - Turn the function selector knob to position () and turn on the "fan switch".
 - Set the thermostat to the required temperature.
 - Set the timer knob to the desired timer setting.
 - Wait for the oven to reach the set temperature, then put the food in.
 - If cooking is completed before the end of the set time, manually turn the timer knob to position "O".
- **Grilling with the rotisserie**
 - The function is ideal for cooking chicken on the spit and veal.
 - Place the food on the spit and hold it firmly using the forks (for best results, tie the meat using kitchen string).
 - Place the dripping tray on to the bottom position, then push the spit on the rotisserie mounted inside the oven.
 - Close the door.
 - The oven does not need to be preheated when using this function.
 - Turn the function selector knob to position () and turn on the "rotisserie switch".
 - Set the thermostat to the required temperature.
 - Set the timer knob to the required cooking time.

CARE AND CLEANING

- Allow appliance to cool down completely before cleaning. Unplug power cord from the power socket.
- The rotisserie mount, dripping tray, wire rack and other accessories are dishwasher safe, in constant contact with food can be washed as with other kitchen ware, ensure everything is dry before storing.
- To clean the exterior, always use a moist sponge. Avoid using abrasive products that could damage the finishing. Ensure water or soap do not seep into the oven through the vents positioned on top of the oven.
- Never immerse the appliance in water or any other liquids.
- To clean the inner aluminium walls never use aluminium-corrosive products (spray detergents) and never scrape the walls with sharp or pointed objects.

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