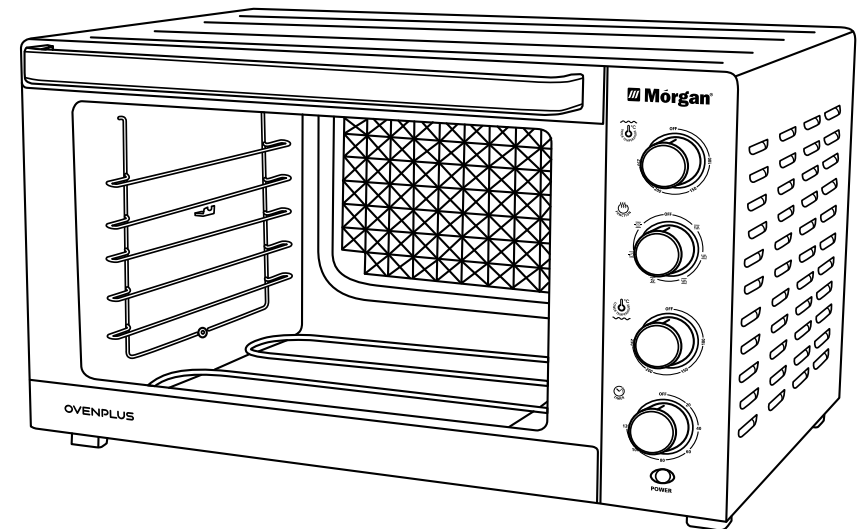


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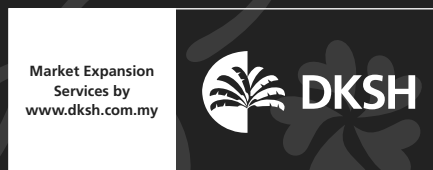
USER MANUAL



Electric Oven

MEO-GLAMO 150RCSS

Mórgan®



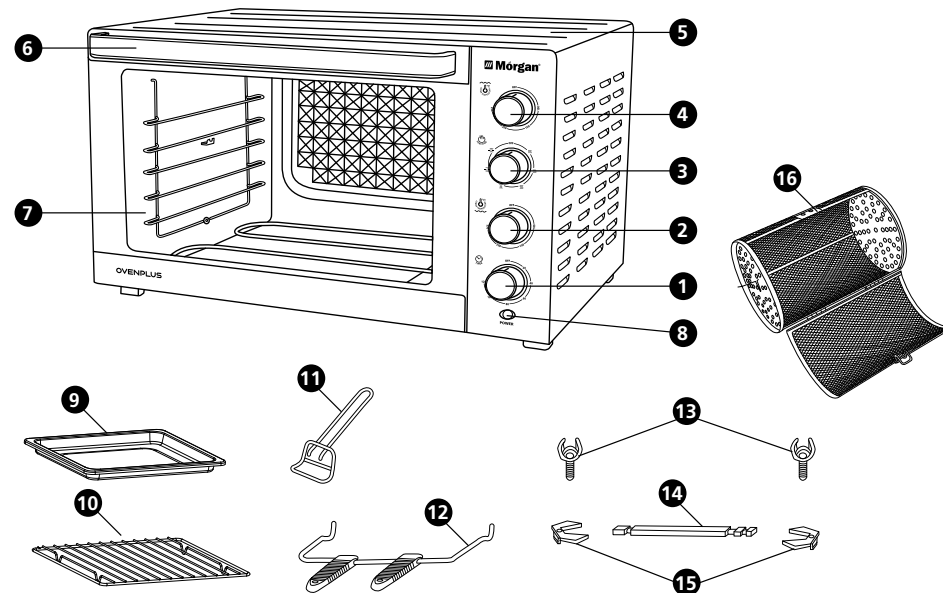
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C O N T E N T S

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PARTS IDENTIFICATION



- | | |
|-----------------------------------|-----------------------|
| 1. Timer Control Knob | 9. 3pcs Baking tray |
| 2. Lower Temperature Control Knob | 10. Wire Rack |
| 3. Function Switch Knob | 11. Tray Handle |
| 4. Upper Temperature Control Knob | 12. Rotisserie Handle |
| 5. Housing | 13. Thumbscrews |
| 6. Door Handle | 14. Rotisserie Bar |
| 7. Door Glass | 15. Butterfly Skewer |
| 8. Indicator Light | 16. Rotisserie Basket |

SPECIFICATIONS

Model	MEO-GLAMO 150RCSS
Rated Voltage / Frequency	220-240V~ 50/60Hz
Rated Wattage	3200W
Capacity	150L

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 this oven cooker, basic precautions should always be followed, including the following:

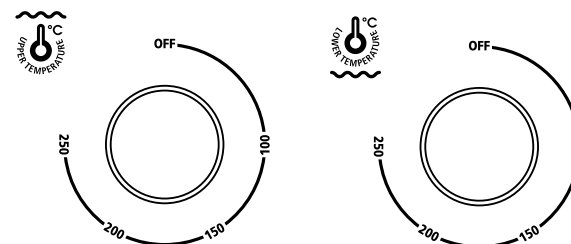
1. All safety and operating instructions should be read before operation and user manual should be retained for future reference.
2. Ensure that the voltage of the appliance corresponds to the voltage indicated on the power supply rating label at the bottom of the appliance.
3. Ensure that the power socket is well earthed before plugging this appliance into a power supply.
4. Do not touch hot surfaces of the hot plates and oven. Always use handles or knobs.
5. Close supervision is necessary when it is used by or near children.
6. To protect against electric shock, do not immerse power cord, power plug, or any parts of the appliance into water or other liquids.
7. Do not allow power cord to hang over edge of table or counter or touch hot surfaces.
8. Do not operate appliances with damaged power cord or power plug or after the appliance malfunctions or has been damaged in any manner. Return it to the nearest Authorized Service Center for examination, repair, or adjustment.
9. The use of accessory attachments not recommended by the manufacturer may cause hazard or injury.
10. Do not place on or near a hot gas source, electric burner or inside a heated oven.
11. When operating the oven, allow at least four inches of space on all sides of the oven for proper air circulation.
12. Unplug from power supply when not in use and before cleaning. Allow appliance to cool down completely before assembly/disassembly of parts, and before cleaning.
13. To disconnect from power supply, turn the control to OFF, then detach the power plug. Always hold the power plug, but never yank on the power cord.
14. Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
15. Do not cover any part of the oven with metal foil.
16. Do not clean with metal scouring pads as pieces of the pad can break off and touch electrical parts, creating a risk of electric shock.
17. Never leave the appliance unattended while broiling or toasting.
18. Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.

19. There is a fire risk if the oven is covered or touching inflammable material, including curtains draperies, walls and the like during operation. Do not place any items on top of the oven during operation.
20. Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
21. Do not place any of the following materials inside the oven: cardboard, plastic, paper or anything similar.
22. Do not store any materials, other than recommended accessories inside the oven when operating.
23. Always wear protective, insulated oven gloves when inserting or removing items from a hot oven.
24. Do not use outdoors and do not use appliance for other than its intended use.
25. This appliance is not intended to be 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 appliance by a person responsible for their safety.
26. Do not attempt to modify/repair the appliance. Unauthorized repair of the appliance may cause electric shocks and/or damage the product, thus voiding your warranty.

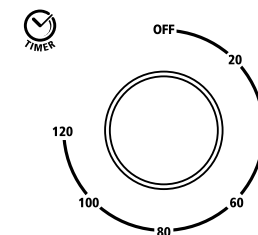
OPERATING INSTRUCTIONS

FUNCTION CONTROL GUIDE FOR ELECTRIC OVEN

Upper / Lower Temperature Control Knob

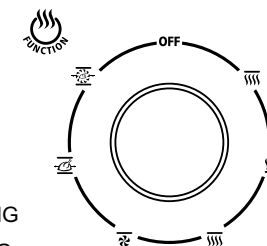


Timer Control Knob



7 Stages Function Switch Knob

- Stage 1 - OFF
- Stage 2 - TOP HEATING
- Stage 3 - BOTTOM HEATING
- Stage 4 - TOP & BOTTOM HEATING
- Stage 5 - CONVECTION FUNCTION WITH TOP & BOTTOM HEATING
- Stage 6 - ROTISSERIE FUNCTION WITH TOP & BOTTOM HEATING
- Stage 7 - ROTISSERIE & CONVECTION FUNCTION WITH TOP & BOTTOM HEATING



BEFORE USING YOUR OVEN COOKER FOR THE FIRST TIME

1. Ensure that the oven is not plugged into a power supply and the TIMER switch is in the "OFF" position
2. Remove all rack and pans and clean them in hot sudsy water or in the dishwasher.
3. Thoroughly dry all accessories and re-assemble in oven. Plug oven into a power supply and the oven is ready for operation.
4. After reassembling the oven, it is recommended to operate it at MAX temperature . Turn on all level (250°C) oven functions for approx. 15 minutes to eliminate any packing oil that may remain after shipping.

HELPFUL HINTS FOR OVEN

Smoke may appear when operating the oven for the first time. This is normal for the first heating and will disappear within 20 minutes. In general, it is not necessary to preheat the oven, as the unit would have undergone the production line trial-run. However, better results may be achieved with preheating for cooking delicate meal items such as rare medium meats and cakes.

HOW TO BAKE

1. Place the removable rack into the desired position.
2. Place the baking tray on the wire rack. Shut the oven door.
3. Turn the timer dial to the desired cooking time.
4. Turn the Heater & Function switch knob on the stage 2 position to use TOP HEATING.
5. Turn the thermostat dial for the desired temperature.
6. When finished baking, turn the time dial till position "OFF", to switch off the oven.

HOW TO BROIL

1. Insert the removable wire rack with food and the all-purpose pan.
2. Turn the timer dial to the desired cooking time.
3. Keep the door half-open.
4. Turn the Heater & Function switch knob to the stage 3 position to use BOTTOM HEATING.
5. Turn the thermostat dial to the desired temperature.
6. When broiling completes, turn the timer dial till position "OFF" to switch off the oven.

HOW TO TOAST

1. Set the temperature control to 250°C.
2. Turn the Heater & Function switch knob to the stage 4 position to use TOP & BOTTOM HEATING.
3. Place food to be toasted on the wire rack.
4. Turn the Time Control to desired doneness. Bell will sound to signal the end of the Toast cycle.
5. When finish cooking, turn the timer dial till position "OFF" to switch off the oven.

HOW TO USE THE ROTISSERIE FUNCTION

This rotisserie function can be activated by turning the "Heater & Function switch knob" to stage 5 & 7, which also has the "TOP & BOTTOM HEATING", while the Stage 7 operates with CONVECTION FUNCTION at the same time.

1. Set the thermostat control to max (250°C).
2. Set the function control to Rotisserie.
3. Insert the pointed end of SPIT through skewer, ensuring the points of skewer face the same direction as the pointed end of the spit. Slide towards square of the spit and secure with thumbscrew.
4. Place food to be cooked on the spit by running the spit directly through the centre of the food.
5. Place the second skewer into the other end of the roast of poultry and secure skewer with the thumbscrew.
6. Ensure food is centred on the SPIT.
7. Insert the point end of the spit it into the DRIVE SOCKET making sure that the square end of the spit rests on the spit support.
8. Turn the time control to the desired cooking time.
9. When complete, turn the TIME control to the OFF position.
10. Remove the spit by placing side the hooks of the rotisserie handle under the grooves on either side of the spit, Lift the left side of the spit first by lifting it up and out, Then pull the spit out of the drive socket and carefully remove the roast from the oven take the meat off of the spit and place on cutting board or platter.
11. If you need convection function at the same time, please set the function control to rotisserie and convection.

HOW TO USE THE CONVECTION FUNCTION

1. This convection function can be activated by turning the "Heater & Function switch knob" to stage 6 & stage 7, which also has the "TOP & BOTTOM HEATING", while the Stage 7 is also with ROTISSERIE FUNCTION at the same time.
2. Set the function knob to stage 6 if you need convection function only.
3. Set the function knob to stage 7 if you need rotisserie function concurrently.

CARE & CLEANING

1. It is important to clean the appliance after each use to prevent an accumulation of grease and to avoid unpleasant odours.
2. Allow the appliance to cool down completely and unplug from power supply before cleaning.
3. Do not immerse appliance in water or wash it under a running tap.
4. Removable wire rack, bake pan, crumb tray can be washed, as normal kitchenware.
5. Clean the appliance's exterior using a damp sponge.
6. Do not use abrasive cleaners or sharp utensils to clean the oven to avoid damaging the unit.
7. Allow parts and surfaces to dry thoroughly prior to next operation.