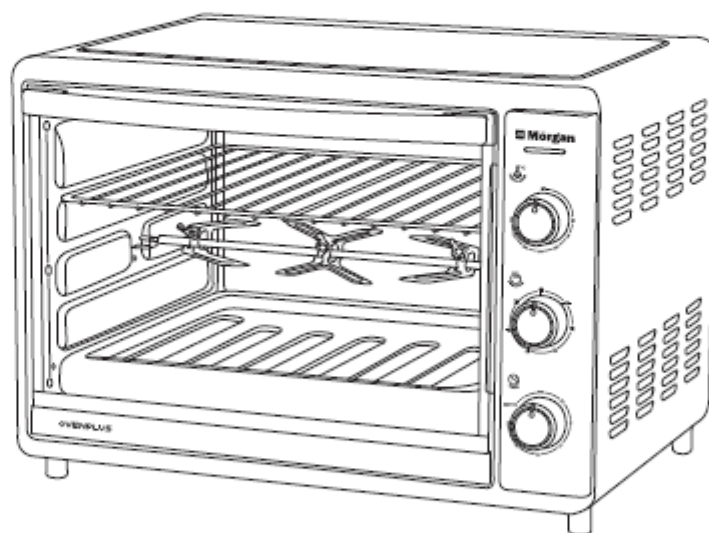


 **Mórgan®**

USER MANUAL



Electric Oven

MEO-HC52RC
MEO-HC42RC
MEO-HC30RC

IMPORTANT PRECAUTIONS

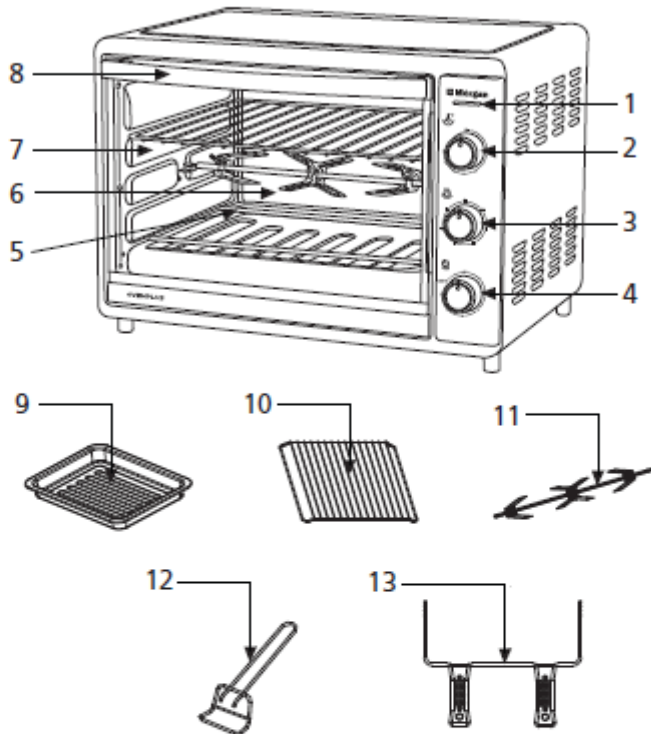
PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING.

Thank you for choosing a quality electric oven from Morgan. Please read this Instruction Manual carefully before using it, and please keep the instruction manual for future reference.

1. Read all instructions carefully.
2. DO NOT touch hot surfaces. Use handles or knobs.
3. 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 appliance by a person responsible for their safety.
4. To protect against electric shock, do not immerse cord, plug, or any parts of the oven in water or other liquids.
5. DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
6. DO NOT operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
7. DO NOT use any accessory or attachments not recommended by the appliance manufacturer as these may cause injuries.
8. DO NOT place oven on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.
9. When operating the oven, keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
10. Unplug from power supply when not in use and before cleaning.
11. To disconnect, turn the control to OFF, then remove the power plug. Always hold the power plug, but never yank on the power cord.
12. A fire may occur if the oven is covered or comes into contact with flammable materials, including curtains, cloth, walls and the like, during operation. Do not store any flammable objects on the oven during operation.
13. Do not store any materials, other than manufacture's recommended accessories inside the oven even if its power is switched OFF.
14. Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.
15. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage.
16. This appliance is only intended for indoor use only. Do not use outdoors.
17. **CAUTION:** The surface temperature of the oven may be high during operation. The door or the outer surface may also get hot when the appliance is operating.
18. This appliance is not intended to be operated by means of an external timer or separate remote system.
19. Children should be supervised to ensure that they do not play with the appliance nor should they be allowed to clean and repair/modify the oven.

PARTS IDENTIFICATION

1. Indicator
2. Temperature Knob
3. Function Knob
4. Timer Knob
5. Heating Elements
6. Glass Door
7. Rack Support Guides
8. Door Handle
9. Drip Pan x2
10. Chrome Bake Rack
11. Rotisserie Forks With Screws/rotisserie Spit
12. Tray/rack Handle
13. Rotisserie Handle



SPECIFICATIONS

Model	MEO-HC30RC	MEO-HC42RC	MEO-HC52RC
Rated Voltage / Frequency	240V~ 50Hz	240V~ 50Hz	240V~ 50Hz
Rated Wattage	1600W	1800W	2000W
Capacity	30L	42L	52L

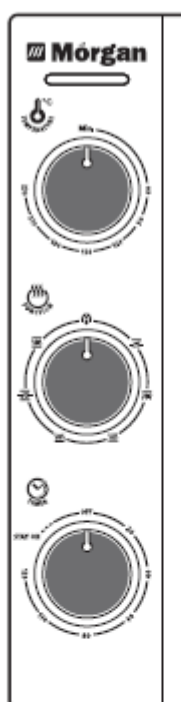
OPERATING INSTRUCTIONS

1. Place the oven on a flat surface, and make sure the Timer is at '0'. Insert the power plug into the power supply and turn on the power.
2. Turn Function knob and Timer knob as required.
3. Place the food to be baked on the tray, and put the tray on the fit support guide in the oven and close the glass door.
4. Turn the Temperature knob to desired cooking time and the oven will begin operating immediately.
5. The bell will sound when baking time is over.

IMPORTANT SAFEGUARDS DURING OPERATION:

1. Remove all attachments and clean them thoroughly before drying and reassembling them inside the oven. Plug oven into power supply and begin using your new Convection Oven with Rotisserie.
2. After re-assembling the oven, we recommend that you turn it at max. temperature for about 15 minutes to eliminate any packing oil that may remain after shipping.
3. When using the Baking Rack, first place it on the designated layers inside the oven. Place a Drip Pan under the Baking Rack to contain food drippings.
4. To prevent the Drip Pan from staining with oil, place a piece of aluminium foil paper over it.
5. Put the prepared food into the oven and ensure Timer Knob is set at '0'.
6. The Heating Elements will gradually turn red as the oven temperature heats up. To prevent over-cooking, set the timer to a recommended time or refer to 'Baking Information List' (pg.7).
7. Don't use this oven for other purposes other than its intended use.

OPERATION



TEMPERATURE SELECT

Refer to the Baking Information list (pg.7). Turn clockwise for the desired cooking temperature.

FUNCTION SWITCH

Switch between :- Defrost, Broil/Rotisserie, Roast, Broil/Roast/Convection, Broil Convection, Roast Convection, Broil/Roast/Rotisseries

TIMER

Refer to the baking information list. Turn the knob clockwise to set the time.

STAY ON

Always power-on without waiting and suitable for larger foods which requires longer cooking times.

CARE AND CLEANING

1. Unplug the oven from the power supply before cleaning.
2. Wash the interior and exterior, and all attachments with soft, damp sponge. Never use a rigid brush or metal to scrape them, as it may damage the finishing.
3. DO NOT use gasoline or other corrosive liquid to wash the oven.
4. Use a soft, damp cloth together with mild soap to wipe it again.

FUNCTIONS AND ATTACHMENTS

Temperature Control

Choose desired temperature from KEEP WARM to MAX for broiling, rotisserie.

Function Control: This oven is equipped with six positions for a variety of cooking needs:

Defrost ()

Defrost any food. You can defrost every kind of foods fast and easily by defrosting.

Broil/Rotisserie ()

Cooks up to 5 kg of roast or chicken.

Broil/Convection ()

Fish, Steak, Poultry, etc.

For best results, pre-heat the oven at least 5 minutes before broiling.

Roast ()

Cake, Pies, Cookies, Poultry, Beef, etc.

Roast/Convection ()

Bread, Muffins, Waffles, Pizza, etc.

NOTE: The temperature required inside this oven is lower than a conventional oven's. For baking cake, pie, cookies and bread, the temperature should be lower by 10-15°C. When cooking convenient food, please refer to related instruction about time and temperature in the packing.

Broil/Roast/Rotisserie ()

Fish, Steak, Poultry, etc. Cook up to 5 kg roast or chicken.

Broil/Roast/Convection ()

Bread, Muffins, waffles, pizza, etc.

It is not recommended to put food over 5 kg onto the rotisserie. Fresh meats can be enhanced with some salt. Pepper powder or other flavouring can also be used.

Time Control

Turn the timer control to the left (counter-clockwise) and the oven will stay on until manually shut off.

To activate the timer, turn the control to the right (clockwise) for toasting or other cooking methods. A bell will sound at the end of the programmed time.

Power-on Light

Illuminated whenever oven is turned on.

FUNCTIONS AND ATTACHMENTS

Bake Racks

For use in broiling and roasting meat, poultry, fish, and other foods.

Tray/Rack Handle

To pick up Bake Rack when hot.

Rotisserie Attachments

To roast a variety of meats and poultry.

Rotisserie Handle

To remove hot Rotisserie Spit from oven.

BAKING INFORMATION LIST

Type of Food	Quantity (Pcs)	Time (Minutes)	Process
CHICKEN	1 – 6	30 – 45	Place chicken into oven tray, turn it over after 20-25 minutes, and continue baking until the juice becomes dry.
SAUSAGE	1 – 8	15 – 18	Turn food over continuously to make colour effect more even.
HAMBURGER	1 – 6	20 – 25	Turn it over after 15 minutes, and continue baking until it becomes golden.
BEEF/STEAK	1 – 2	25 – 35	Turn it over after 15 minutes, and continue baking until the juice becomes dry, or set the suited time according to your taste.
FISH	1 – 6	25	Turn Timer Knob to '10', then continue to slow cook until fish is cooked.
BREAD	1 – 4	7 – 10	For crispier bread, place bread on the top layer and add a piece of cheese.

The above information is just for reference. You should adjust it according to your personal taste. Pay attention to food in the oven when cooking.




Mórgan®

Market Expansion
Services by
www.dksh.com.my



E-mail: electrical.appliance@dksh.com
www.morgan.my

 facebook.com/morganappliances