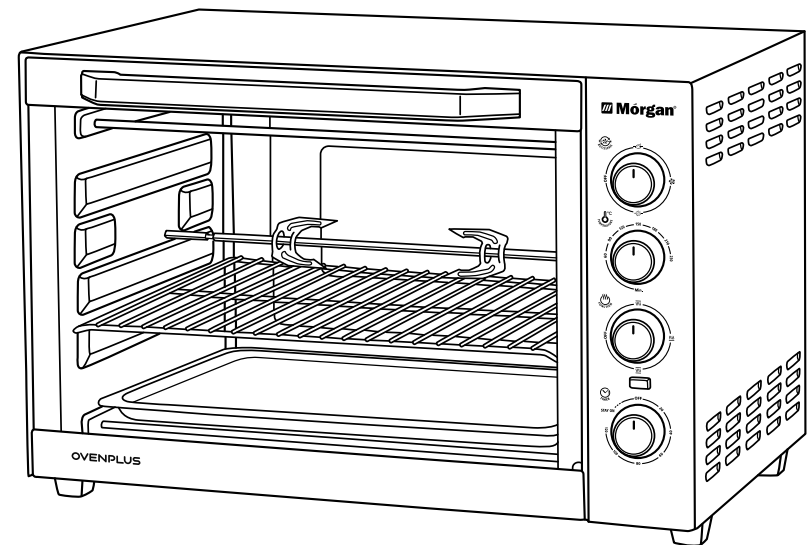


 **Mórgan®**

USER MANUAL

 **Mórgan®**



Electric Oven

MEO-HC70RC

Market Expansion
Services by
www.dksh.com.my



DKSH

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

 facebook.com/morganappliances

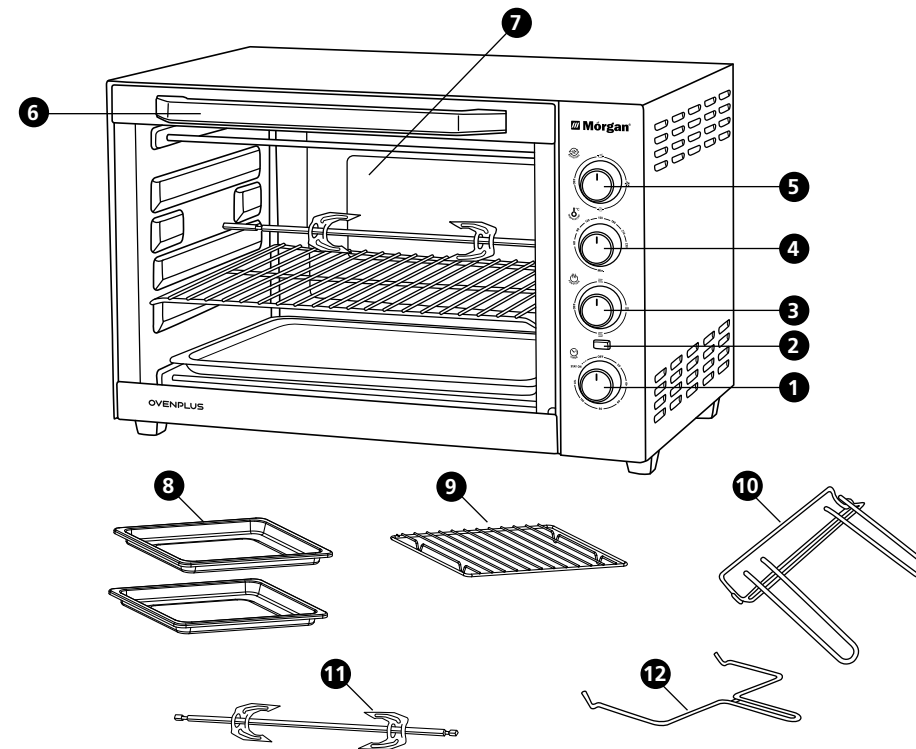
CARE & CLEANING

1. It is important to clean the appliance after every use to prevent an accumulation of grease and avoid unpleasant odours.
2. Ensure that the appliance has cooled down completely and unplug from power supply before cleaning.
3. Do not immerse appliance in water or soak it under running tap water.
4. The removable wire rack, bake tray, crumb tray (if applicable) can be washed, as normal kitchenware.
5. Clean the exterior of the oven using a damp sponge.
6. Do not use abrasive cleaners or sharp utensils to clean the oven, as this will scratch the surface and may pose a safety hazard.
7. Allow all parts and surfaces to dry thoroughly before using the oven again.

SAFETY NOTICE:

KEEP OUT OF CHILDREN REACH AND ALWAYS ENSURE CLOSER SUPERVISION BY AN ADULT DURING USE.


PARTS IDENTIFICATION



- | | |
|--|---|
| <p>1. Timer switch knob
<i>To set cooking time up to 120 minutes and automatically power off when the set time is reached.</i></p> <p>2. Indicator light
<i>Displays the status of the oven power supply.</i></p> <p>3. Heater switch knob
<i>To set heater working mode by turning knob to desired setting.</i></p> <p>4. Thermostat switch knob
<i>Adjusts the desired cooking temperature.</i></p> <p>5. Functions switch knob
<i>Select rotisserie and/or convection function.</i></p> <p>6. Door handle
<i>For periodic inspection and safety door opening.</i></p> <p>7. Tempered glass door
<i>Keeps the heat inside the oven and for clear viewing of the food cooking</i></p> | <p>8. Bake tray
<i>For all your baking and roasting needs.</i></p> <p>9. Wire rack
<i>For broiling and baking needs.</i></p> <p>10. Tongs
<i>For handling bake tray and wire rack</i></p> <p>11. Rotisserie fixing
<i>For easy chicken or meat grilling (includes: 1 Rod, 2 Forks, and 2 Rotisserie skewers).</i></p> <p>12. Rotisserie handle
<i>For handling grilled chicken or meat.</i></p> <p>13. Inner oven lamp (not shown, at the cavity right corner)
<i>Viewing the oven interior during cooking.</i></p> |
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OPERATION INSTRUCTIONS


HOW TO ROAST

1. Place Bake tray or Wire rack with food into the bottom position of the oven, and then close the door.
2. Turn the Thermostat switch knob to the desired temperature.
3. Turn the heater switch knob to the fourth position (), select Top & Bottom heating mode.
4. Turn the Timer switch knob to the desired cooking time.
5. When cooking is completed, open the door and remove the food.
6. Turn all knobs to "OFF" position and power off the oven after cooking completes.

Tips: The Roast function can be used for cooking a variety of meats and poultry that are tender and juicy on the inside and roasted to perfection on the outside.



Additional: Select the convection function for more even cooking.

HOW TO REHEAT

1. Place Bake tray with food into the bottom position of the oven, then close the door.
2. Turn the Thermostat switch knob to the desired temperature (we recommend:160°C) .
3. Turn the heater switch knob to the fourth position (), select Top & Bottom heating mode.
4. Turn the Timer switch knob to the desired cooking time (we recommend 15 minutes).
5. When is cooking completed, open the door and remove the food.
6. Turn all knobs to "OFF" position and power off the oven after cooking completes.

Tip: Reheat function is ideal for reheating leftovers without browning.

HOW TO USE THE CONVECTION FUNCTION

1. The convection function is operated by a fan motor on the inner right side of the oven. It heats air circulation for a more even cooking.
2. Set the function switch knob to position () to commence the convection function operation.
3. Set the function switch knob to position (), in this selection, both convection and rotisserie function will start operating simultaneously.

IMPORTANT SAFEGUARDS

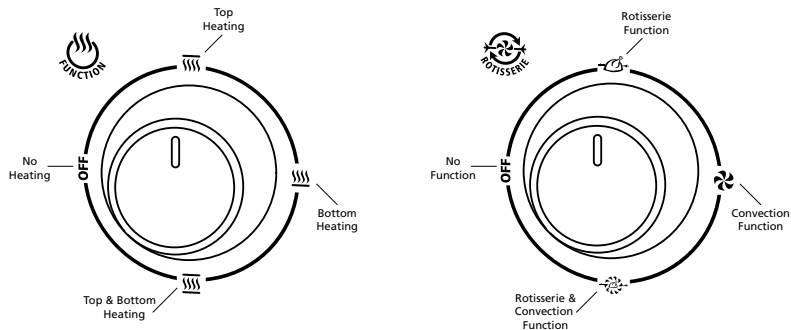
17. Never leave the appliances unattended while broiling or toasting.
18. Over-sized foods or metal utensils must not be inserted in a toaster oven as they may pose a risk of fire or electric shock.
19. Only oven safe utensil and dishes can be used.
20. Never place any of the following materials inside the oven: cardboard, plastic, paper, or anything similar.
21. When not in use, always unplug the unit from the power supply. Do not store any materials, other than recommended accessories inside the oven.
22. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
23. This appliance is intended for HOUSEHOLD USE ONLY. Do not use outdoors or for any purposes other than its intended use.
24. WARNING: In order to ensure your children's safety, keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach to avoid danger of suffocation. These bags are not toys!
25. WARNING: When using non-stick cookware or electric appliance with non-stick coatings, keep your pet birds out of the room. Birds have respiratory systems that are sensitive to many kinds of fumes, including fumes from overheated nonstick.

The temperatures of all surfaces marked with this symbol are extremely hot during and after use. CAUTION: HOT SURFACE. Do not touch these surfaces as possible injury could occur. Always allow to cool down completely before handling this appliance.

SPECIFICATIONS

Model	MEO-HC70RC
Rated Voltage / Frequency	220-240V~ 50/60Hz
Rated Wattage	2200W
Capacity	70L

OPERATION INSTRUCTIONS



THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY BEFORE USING YOUR OVEN FOR THE FIRST TIME

Ensure that:

1. The oven is unplugged and all the knobs are in the "OFF" position.
2. All accessories have been cleaned after removing them from the packaging.
3. All accessories are clean and dry and reassembled inside the oven. Insert power plug into the power supply and you are ready to use your new oven.
4. After reassembling your oven, we recommend that you run it at the maximum temperature for approximately 15 minutes to eliminate any packaging odours that may remain after shipping.


USING YOUR OVEN

HELPFUL HINTS

1. The oven may emit smoke during first use. This is normal and will disappear within 15 minutes.
2. In general, it is not necessary to preheat the oven. But for best results, you may heat the oven before cooking delicate meals, such as rare medium meat and cakes.
3. To stop cooking before the timer ends, turn the timer switch knob to the "OFF" position to cancel the preset cooking time.
4. When not in use, turn all the knobs to OFF position for your safety. All indicator lights will also be powered off.
5. You may choose the Bake tray or Wire rack or both together for cooking, depending on your cooking needs and the food itself.
6. Use the baking tray for easy cleaning, as it can collect crumbs and oils when it is placed at the bottom of the cavity.
7. The Inner oven lamp will illuminate when the timer function is turned on. The average power consumption is as low as 15W.
8. You can use this oven for BAKE, BROIL, TOAST, ROAST, REHEAT, CONVECTION & ROTISSERIE functions.

OPERATION INSTRUCTIONS


HOW TO BAKE

1. Place Bake tray with food into the bottom position of the oven.
2. Turn the heater switch knob to on the third position (), select Bottom heating mode.
3. Turn the Thermostat switch knob to the desired temperature.
4. Turn the Timer switch knob to the desired cooking time.
5. When cooking is completed, open the door and remove the food.
6. Turn all knobs to "OFF" position and power off the oven after cooking completes.

TIPS: Baking function can be used for roasting meats including chicken, baking cakes, cookies and more.

ADDITIONAL: Select the convection function for more even cooking.


HOW TO BROIL

1. Place Bake tray or Wire rack with food into the top position of the oven.
2. Turn the heater switch knob to on the second position (), select Top heating mode.
3. Turn the Thermostat switch knob to the desired temperature.
4. Turn the Timer switch knob to the desired cooking time.
5. When cooking is completed, open the door and remove the food.
6. Turn all knobs to "OFF" position and power off the oven after cooking completes.

TIPS: Broiling function can be used for beef, chicken, fish and more others, and also can be used to top-brown casseroles and gratins.

Additional: Select the convection function for more even cooking.

HOW TO TOAST

1. Place Bake tray or Wire rack with food into the middle position of the oven.
2. Set the temperature switch knob to max temperature.
3. Turn the heater switch knob to the fourth position (), select Top & Bottom heating mode.
4. Turn the Timer switch knob to the desired cooking time.
5. When cooking is completed, open the door and remove the food.
6. Turn all knobs to "OFF" position and power off the oven after cooking completes.

TIPS: Toasting function can be used for bread, chicken, beef, and more others. Toasting function can brown and crisp the outside of your bread while keeping the inside soft and moist.

ADDITIONAL: Select the convection function for more even cooking.

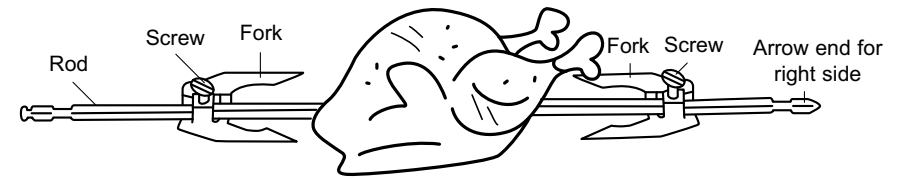
Please read all instructions carefully before using the appliance and keep this manual for future reference.

IMPORTANT SAFEGUARDS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

1. Never immerse the housing, which contains electrical components and the heating elements, in water or other liquids nor rinse it under the tap.
2. Do not allow water or other liquids to enter the appliance to prevent electrical shocks.
3. **WARNING: DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN** while it is operating.
4. Ensure all packaging materials and any promotional labels or stickers are removed from the oven before first time use.
5. The temperature of accessible surfaces may be high when the appliance is operating. Do not touch hot surfaces or let clothing or other flammable materials including curtains, draperies, and the like to contact with heating elements or interior surfaces of oven until they have had sufficient time to cool down. Always use handles or knobs.
6. Do not allow this appliance to be used by persons (including children) with psychological, physical or sensory impairments or with insufficient knowledge, unless closely supervised and instructed by someone responsible for their safety. Always supervise children and ensure they do not play with the appliance at all times.
7. Do not let cord hang over sharp edges of table or counter, or touch hot surfaces.
8. Do not operate appliances with damaged power cord or power plug or after the appliances malfunctions, or has been damaged in any manner.
9. The use of accessory attachments not recommended may cause hazard or injury.
10. Do not place this oven on or near a hot gas or electric burner or inside a microwave oven.
11. When operating the oven, allow at least four inches of ventilation space on all sides of the oven for adequate air circulation.
12. Unplug from power supply when not in use and before cleaning. Allow to cool down completely before attaching or detaching parts, and before cleaning.
13. To disconnect, turn all the knobs to OFF, and then remove the power plug. Always hold the power plug when plugging/unplugging from the power supply. Never yank the power cord.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. Do not use aluminum foil to line any surface of the oven, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire. Use extreme caution when removing tray or disposing of the hot grease or other hot liquids.
16. Do not clean with metal scouring pads as loose pieces can break off the pad and touch electrical parts, increasing the risks of electric shock.

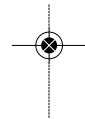
OPERATION INSTRUCTIONS



HOW TO USE THE ROTISSERIE FUNCTION

1. Although the rotisserie function is used for easy chicken grilling, you may use it for other foods.
2. Turn the functions switch knob to position (→🔥←), to start Rotisserie function.
3. Turn the Thermostat switch knob to the desired temperature.
4. Turn the heater switch knob to the desired position. We recommend using Top & Bottom heating mode.
5. Insert the Rotisserie Rod into center of chicken or meat. (Reminder: Chicken and large pieces of meat must be tied with cotton string, to prevent them from touching the heaters or Bake tray.)
6. Place Rotisserie Forks on Rod with Forks inserted into the bottom side of the chicken. Center meat lengthwise on rod.
7. Tighten the Screws on the Rotisserie Forks after the food is centered onto the Rod.
8. Use the Rotisserie handle to insert the ARROW end of the Rod into the DRIVE SOCKET in the right side of oven. Lift up the Rod above the support bracket on the left side of the oven and rest the Rod on the bracket.
9. Turn the timer switch knob to the desired cooking time. Cooking will now commence.
10. Always ensure the chicken or meats can have enough space to circulate. If it is placed too close to the heater or anywhere it may prevent the motor from operating properly. Stop the timer and adjust it for proper movement.
11. Power off the oven to inspect the chicken or food cooking status. For additional cooking time, place the food back into the oven and restart the timer for further cooking.
12. Open the oven door completely to remove the chicken or food. Place the Rotisserie handle with the hooks under the Rotisserie Rod. Lift and slide the Rotisserie Rod to the left and remove from the oven carefully.
13. Place the chicken or food on a clean tray and then unscrew the Rotisserie Forks from Rotisserie Rod. Slide the food onto a serving tray or cutting surface.
14. Turn all the knobs to OFF position to switch off the oven when cooking has completed.

Additional: Select Rotisserie & convection function for more even cooking.



C O N T E N T S

3 Parts Identification

4 Important Safeguards

5 Specifications

6 Operation Instructions

10 Care And Cleaning

