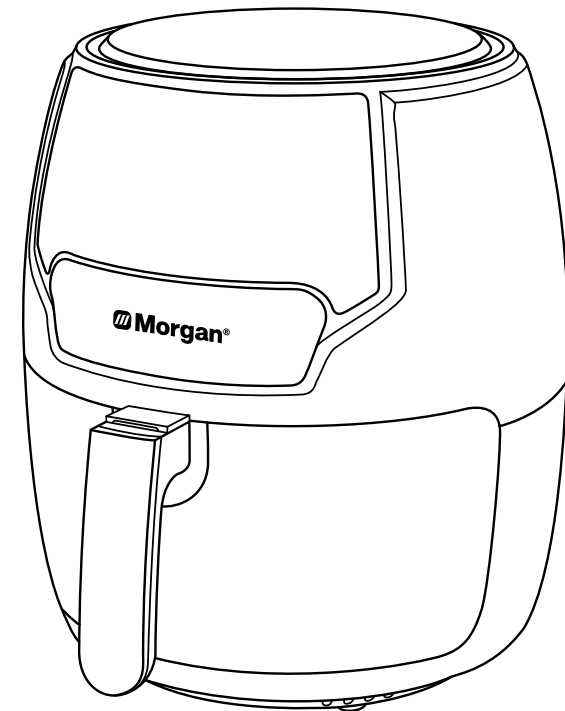




USER MANUAL



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Digital Air Fryer

MAF-946D

C O N T E N T S

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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 electric appliances, basic safety precautions should always be adhered to, including the following:

- Read all instructions carefully and retain them for future reference.
- Before connecting to the power supply, ensure that the unit is earthed, and its voltage corresponds to the voltage indicated on the power supply rating label.
- This appliance is intended for household use only and connected to an AC 220-240V power supply.
- The appliance must always be positioned horizontally during use.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its power cord out of the reach of children under 8 years old.
- **CAUTION:** Do not touch hot surfaces. Use handle or knobs.
- To protect against the risk of electric shock, do not immerse power cord, power plug or unit in water or any other liquids.
- Unplug from power supply when not in use and before cleaning. Allow to cool completely before assembling/disassembling parts, and before cleaning appliance.
- The use of accessory attachments not recommended by the manufacturer may result in fire, electrical shock, or risk of injury to persons.
- This appliance is not intended for outdoor or commercial use.
- Do not allow power cord to hang over the edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or heated oven.
- Do not use appliance for other than intended use.
- Always disconnect the appliance from the power supply after every use. Never pull the power cord to disconnect from the power supply. Hold and pull to detach the power plug.

SPECIAL SAFETY INSTRUCTIONS

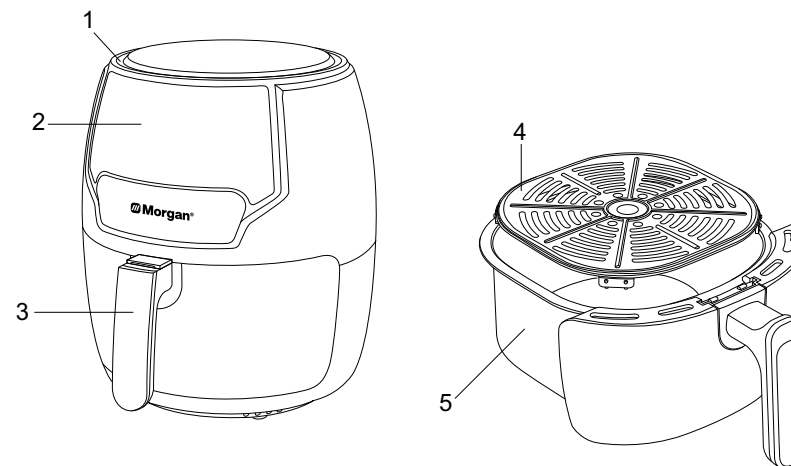
- Never allow the power cord away to contact with hot surfaces hang over the countertop. A child could pull on it and cause the appliance to topple over.
- Do not operate any appliance with a damaged power cord, or when appliance has malfunctioned or damaged in any manner. To avoid the risk of an electric shock, never modify / repair the appliance yourself. Contact an authorized service personnel examination and repair.
- After cleaning, ensure all parts are completely dry before operation.
- Never leave the appliance operating unattended.
- Do not operate the appliance if it malfunctions, or if there is any damage to the power cord or power plug. See section on "Service".
- Beware of hot escaping steam when opening the appliance's lid.
- Never place the appliance near or on cooker hot plates.
- Always disconnect the appliance from the power supply after every use.
- This appliance must not be connected through an external switching device, such as a timer, or connected to a circuit that is regularly switched on or off by the utility.
- Always operate the appliance on a level and stable surface with handles attached to avoid the spillage of hot liquids.



CAUTION: HOT SURFACE!

The surface can remain hot during and after operation.

PARTS IDENTIFICATION

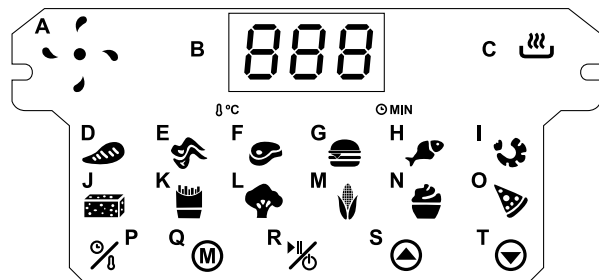


1. Air Inlet
2. Control Panel
3. Handle
4. Grill
5. Frying Pot

SPECIFICATIONS

Model	MAF-946D
Rated Voltage / Frequency	220-240V~ 50-60Hz
Rated Wattage	1300-1500W
Capacity	4.5L

CONTROL PANEL



FUNCTION DESCRIPTION

A. Fan icon (working)	H. Fish	O. Pizza
B. Time & Temperature	I. Shrimp	P. Clock / Temperature
C. Reheat	J. Tofu	Q. Menu
D. Chicken Breast	K. Fries	R. Start / Stop
E. Chicken Wings	L. Vegetables	S. Increase
F. Steak	M. Corn	T. Decrease
G. Hamburger	N. Pastry	

BEFORE FIRST USE

1. Your Air Fryer is shipped with the frying basket locked into the drawer, inside the Air Fryer body.
2. Firmly grasp the frying basket drawer handle to open the frying basket drawer. Remove the drawer from the appliance and place on a flat, clean surface.
3. Remove all packing material and labels from the inside and outside of the Air Fryer. Ensure there is no packaging underneath and around the frying basket drawer.
4. Wash frying basket drawer in warm soapy water.
5. DO NOT IMMERSE THE AIR FRYER BODY IN WATER. Wipe Air Fryer body with a damp cloth and dry all parts thoroughly.
6. Slide the clean frying basket drawer into Air Fryer body and is ready for the first use.

OPERATING INSTRUCTIONS

WARNING! Do not use this appliance to boil water.

NOTE: The appliance may emit a slight odor during first use. This is normal.

1. Place the fryer on a flat, heat-resistant and stable surface near a power supply outlet.
2. Firmly grasp the handle to open the air fryer drawer and remove the drawer from the appliance by placing it on a flat and clean surface.
3. Put food in the basket without overfilling it. NEVER fill the frying basket more than 2/3 full. When frying fresh vegetables, it is recommended to add no more than 3 cups of food to the basket.
4. Insert the frying basket drawer into the front of the appliance. Always ensure that the drawer is tightly closed.
5. Connect the appliance's power plug into the power supply.
6. Press the START/STOP button to power on the appliance. A beep will be heard, and then the LED panel will illuminate.
7. Then press "M"(Menu) to select one of the 13 pre-set programs.
8. To reheat food, press the "reheat" button.
9. Desired temperature can be selected using the increase and decrease arrows.
10. Once the pre-set program temperature and cooking time have been selected, press the "START/STOP" button to begin operation. The fan icon will illuminate when the appliance is operating.

NOTE: Some of the preset recipes require the food to be turned over in the middle of the cooking process.

11. To power off the appliance manually, press and hold the START/STOP button for 3 seconds.
12. Once the desired program or temperature time have been selected, press the START/STOP key to begin operation. The fan icon will illuminate once the appliance is operating.
13. During the selected cooking process, the oils and liquids released by the food will accumulate in the lower basket.
14. For even cooking/browning, open the fry basket drawer halfway through the cooking process and check as necessary to rotate or stir the food. Once done, place the frying basket drawer back into the fryer body and adjust the temperature if necessary.
15. The timer will continue countdown when the drawer is open, but the appliance will stop heating until the drawer is securely locked back in place.
16. Once the selected program ends, the device will emit 5 beeps to notify you of the end of the program.
17. The fan icon will appear for 20-25 seconds.

OPERATING INSTRUCTIONS

18. Leave cooked food inside for about 5-10 minutes before removing it from the basket or removing the drawer.
19. After frying, remove the basket from the appliance and place it on a flat, heat-resistant surface. Then remove the basket from the drawer.
20. After serving, return the basket back into the drawer or continue frying if required.
21. Disconnect the power plug from the power supply when not in use.

NOTE: Programs can be selected by pressing the START/STOP button or by removing the basket from the appliance. To resume the program, press the START/STOP button once more or insert the basket into the appliance again

22. **WARNING:** Use extreme caution when handling the fry basket drawer while it is hot.
WARNING: Beware of hot steam escaping when opening the lid.
23. **CAUTION:** Always wear oven mitts when handling the hot fry basket.
24. **CAUTION:** Hot oils can collect at the bottom of the drawer. To avoid burns or personal injury or to prevent oil from contaminating cooked food. Do not overturn the frying basket before remove the food from the basket, as this will cause any excess oil collected at the bottom of the frying basket to spill onto the food. Always empty cooked food from the frying basket into bowls or plated by using tongs to pick food items from the frying basket.

HELPFUL HINTS

1. Olive oil spray or vegetable oil works well for air frying.
2. The appliance can cook pre-packaged foods with a fraction of the oil, in a fraction of time. As a general rule, lower the recipe baking temperature by 10 °C depending on the food and amount.
3. Do not overfill frying basket with food. NEVER fill any frying basket more 2/3 full.
4. It is not recommended to add more than 3 cups of food to the frying basket when air frying fresh vegetables.
5. For best results, some foods need to be shaken vigorously or turned over during air frying.
NOTE: Consult the Air Frying Chart as a general guide.
6. It may be necessary to empty fat from the frying basket drawer when frying between batches to avoid excess smoke when cooking naturally high-fat foods such as chicken wings or sausages.
7. Always pat food dry before cooking to encourage browning and avoid excessive smoke.
8. Air fry small batches of freshly breaded foods. Press breading onto food to help it adhere. Arrange in frying basket so that food is not overlapping to allow even air flow on all surfaces.
9. The appliance can be used to reheat food by setting the temperature to 150 °C for up to 10 minutes.

AIR FRYING CHART

WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEATS, INCLUDING POULTRY AND FISH ARE THOROUGHLY COOKED BEFORE EATING.

The following chart is intended as a guide only. The quantity of food air fried at one time, the thickness or density of the food, and whether the food is fresh, thawed, or frozen may alter the total cooking time necessary.

1. To assure even cooking/browning, open the frying basket drawer halfway through the cooking time.
2. Check, turn or vigorously shake foods inside the frying basket. This chart estimates average total air frying time, the time at which some action is required, and what action is to be taken for best results.
3. Remember, frying smaller batches will result in shorter cooking times and higher food quality. Adjust air frying temperatures and times as necessary to suit your taste.

AIR FRYING CHART

IMPORTANT NOTE

Unless food is pre-packaged and pre-oiled, for browned and crispy results, all foods should be lightly oiled before air frying.

- Oil may be sprayed or brushed onto foods.
- Spray oils work well as oil is evenly distributed and smaller quantities of oil are needed.
- To ensure crispy results, make sure foods are dried before adding oil.
- Cut pieces smaller to create more surface area for crispier results.
- Blanching is a term that refers to pre-cooking foods at a lower temperature before the final air fry.
- Add 3 minutes to the AIR FRY TIME for preheating.

FOOD	TEMP (°C)	AIR FRY TIME (mins)	TIME (mins)	ACTION
Mixed Vegetables (Roasted)	200	15 – 20	8	Shake
Broccoli (Roasted)	200	15 – 20	8	Shake
Onion Rings (Frozen)	200	12 – 18	8	Shake
Chinese Sticks (Frozen)	180	8 – 12	–	–
Fried Sweet Potato Chips (Fresh, Hand-cut, 1.5mm to 3mm Thick)				
Blanch (Step 1)	160	15	8	Shake
Air Fry (Step 2)	180	10 – 15	5	Shake
French Fries (Fresh, Hand-cut, 6mm to 8.5mm Thick)				
Blanch (Step 1)	160	15	8	Shake
Air Fry (Step 2)	180	10 – 15	5	Shake
French Fries, Thin (Frozen) 3 cups	200	12 – 16	8	Shake
French Fries, Thick (Frozen) 3 cups	200	17 – 21	10	Shake
Meatloaf 0.5kg	180	35 – 40	–	–
Hamburgers, 100g up to 200°C/g	180	10 – 14	Rare to Well done	–
Hot Dogs/Sausages	180	10 – 15	6	Turn Over
Chicken Wings (Fresh/Thawed) Blanch (Step 1)	160	15	8	Shake
Air Fry (Step 2)	180	10	5	Shake
Chicken Tenders/Fingers Blanch (Step 1)	180	13	13	Turn Over
Air Fry (Step 2)	200	5	3	Shake
Chicken Pieces	180	20 – 30	10	Turn Over
Chicken Nuggets (Frozen)	180	10 – 15	5	Shake
Catfish Fingers (Thawed, Battered)	200	10 – 15	5	Turn Over
Fish Sticks (Frozen)	200	10 – 15	5	Turn Over
Apple Turnovers	200	10	–	–
Donuts	180	8	4	Turn Over
Fried Cookies	180	8	4	Turn Over

* Add 3 minutes to air frying time for pre-heating

USER MAINTENANCE

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance technician.

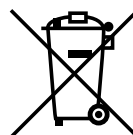
CARE & CLEANING

IMPORTANT! Allow the appliance to fully cool down before cleaning.

1. Disconnect the appliance from the power supply. Remove frying basket drawer. Ensure the frying basket drawer have cooled completely before cleaning.
2. Wash the basket drawer in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
3. The frying basket drawer are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the appliance body with a soft, non-abrasive damp cloth to clean.

Storing Instructions

1. Disconnect appliance from the power supply and ensure all parts are clean and dry before storing.
2. Never store the Air Fryer while it is hot or wet.
3. Store Air Fryer in its box or in a clean, dry place.



- Meaning of crossed –out wheeled dustbin:
- Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.
- Contact your local government for information regarding the collection systems available.
- If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.