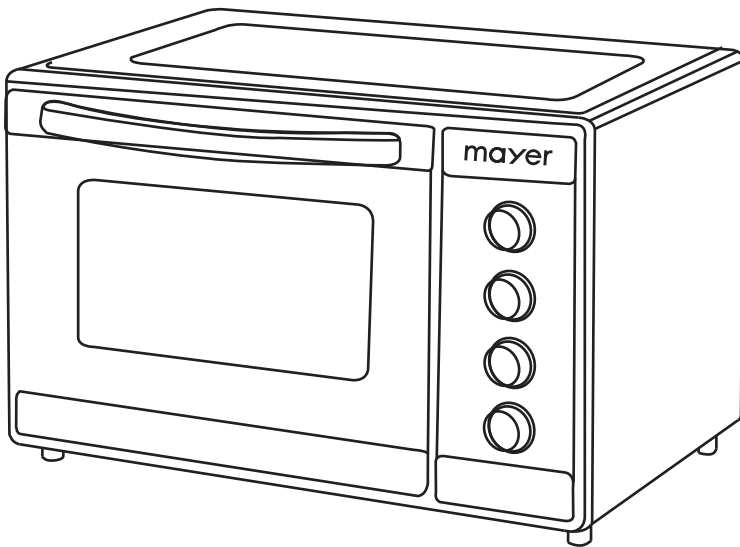


mayer

Electric Oven MM040D



Please read this instruction manual thoroughly before operating and keep it for future reference

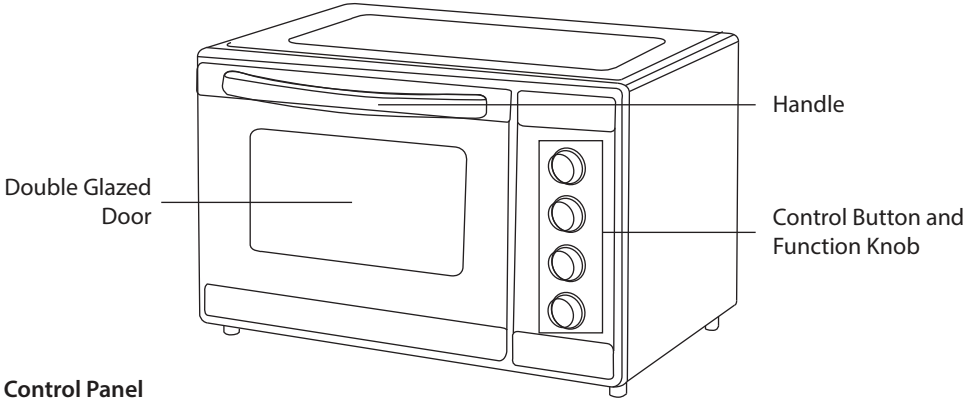
IMPORTANT SAFETY INSTRUCTIONS

- 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 the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. If the power cord is damaged, it must be replaced by the Service Centre to avoid a hazard.
- When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury.
- Do not immerse appliance, cord or plug in water or other liquid.
- Unplug from the outlet when not in use and before cleaning.
- Do not unplug the appliance by pulling on the cord.
- Use the accessories from the appliance only, as other accessories not from the appliance may cause fire, electric shock or injury.
- Do not operate the oven in the presence of explosive and or flammable fumes such as petrol or kerosene.
- Do not leave the oven operating without supervision, ensure the oven is placed on a flat stable, dry heat-resistant surface when in operations.
- Do not place the oven on or near a heater cooker or a hot gas.
- Do not disassemble the oven or replace parts with parts not intended for this appliance.
- Do not touch hot surfaces. Use the handles and knobs only.
- When in use, the oven is hot. Do not touch the oven and the glass door.
- Do not sprinkle water on the glass window while it's hot, this could cause the glass to crack.
- There should be at least a distance of 10 cm between the oven and the wall.
- Allow the appliance to cool before cleaning.
- Oversized food or metal utensils must not be inserted into the oven as they may create fire or risk electric shock.
- A fire may occur if the oven is covered or touching inflammable material, including draperies, walls, and etc, when in operation.
- Do not store any item on the oven during operation.
- Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
- Do not store any materials, other than the recommended accessories, in the oven when it is hot.
- Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
- For indoor use only.

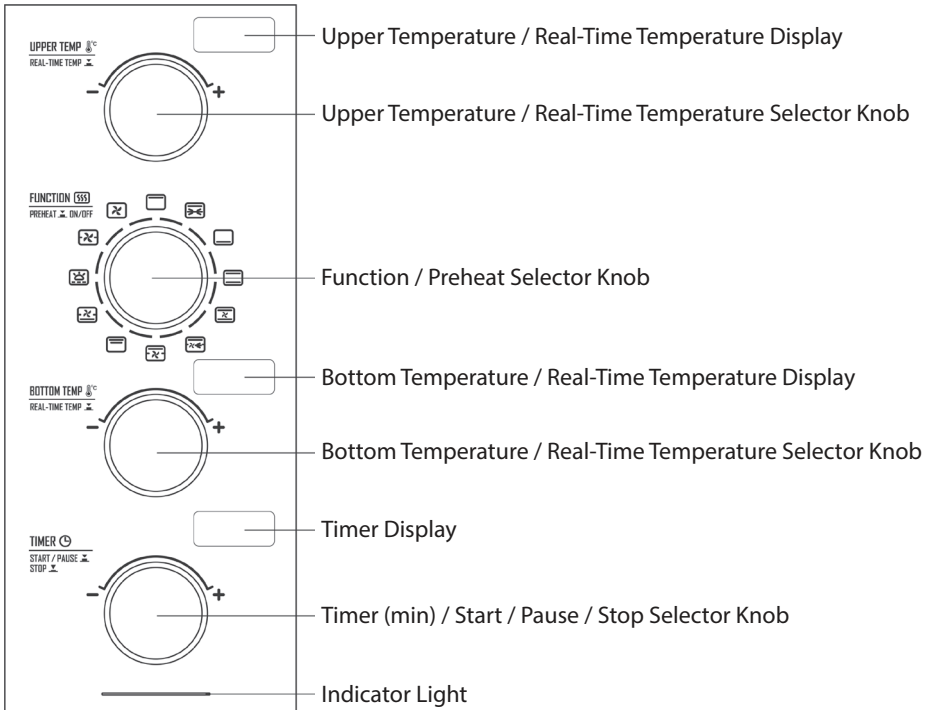
PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY
MMO40D	220-240V~50-60Hz	1800 - 2100W	40L

INTRODUCTION OF PARTS



Control Panel



CONTROLS AND OPERATIONS

Before using you electric oven

- Make sure that the appliance is unplugged.
- Wash the accessories with mild dish detergent and rinse them thoroughly with water.
- Thoroughly dry all accessories and re-assemble them in the appliance before plugging the appliance into the power outlet.
- If the appliance is used for the first time, we recommend that you run the oven (without any food or accessories in it) at the highest temperature on the toast function for about 10 minutes, it may slightly emit smell and smoke. This is normal and only last for a short time.
- Make sure to use the appliance in a well-ventilated area.
- This appliance has a 5 min cut off memory function.

Functions

Power

- Plug the power cord in.
- Press the lowest knob "On / Pause / Off" and the oven will begin self-testing.
- The function menu LED will light up clockwise, and then the cavity lamp lights up.
- The display panel will show 00:00 and automatically enters standby-by mode.
The oven will switch off after 1 min if there is no operation.

Note:

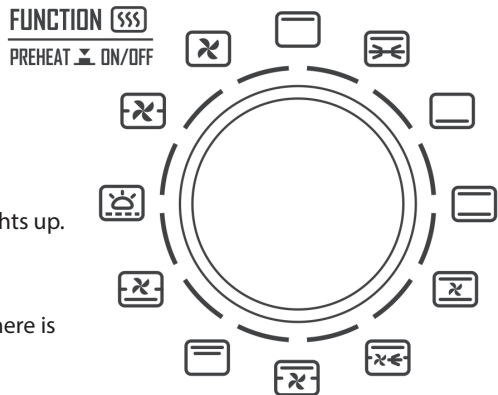
1. The beeper ring tones when receiving effective operations.
2. The upper display panel shows the top heating temperature, the middle display panel shows the bottom heating temperature, and the lower display panel shows the operation duration.
3. The function knob can be rotated clockwise or anti-clockwise for function selection. The default temperature is shown for each function.

Function Selector Knob

- Rotate the knob to cycle through the Menu.
- Press for preheating.

Top / Bottom Heat Selector Knob













- Rotate to adjust the temperature from 60°C - 230°C.
- Press for heat setting.



Timer Selector Knob

- Rotate to adjust the 180 min.
- In baking mode, press the knob one to pause or switch on the appliance.
- Press the knob and hold to stop the appliance or set it to standby mode.

Function Guide

	Top Heating: For fish fillet baking and sea food		Top Heating + Convection: For skewer and chicken wings
	Top Heating + Rotisserie: For whole larger poultry baking and large meat		Top Heating Full Power: For skewer chicken wings
	Bottom Heating: For bit / thick cake and meat baking		Bottom Heating + Convection: For cooking risotto
	Top / Bottom Heating: or cakes, pork, steak, meat balls, risotto		Bottom Low Temperature Heating: For dough, yogurt, and ferment products
	Top / Bottom Heating + Convection: For cakes, pork, steak, meat balls, risotto		Convection + Heating: For defrost
	Top Heating + Convection + Rotisserie: For nuts		Cooling Convection: For cavity cooling

Note:

- After baking, the cavity is hot, you can open the front door and set to the cooling convection function until the cavity has cooled down to reach your food safely.

Preheating

1. Turn the function knob to select a function, the display shows the corresponding function of the default time and temperature.
2. Press the top knob and the bottom of the display will show "PREH" and the preheating starts, press the top knob again and the preheating will stop.
3. Once the preheating is completed, there will be a beep sound, the oven will switch off after 2 min if there is not operation.
4. Place the food into the oven and start baking.

Menu Selection

1. Turn the function knob to select a function, the display shows the corresponding function of the default time and temperature.

2. After selecting the function, press the middle knob and the highest layer number will blink, then the top heating temperature can be set.
3. Press the middle knob again to set the bottom heating temperature.
4. After the temperatures have been set, turn the timer knob to set the baking time.

On / Pause / Off

1. After the functions and temperatures have been set, press the lowest knob to switch on, pause or off.
2. Press once to switch it on.
3. Press again to pause the baking.
4. Press and hold to stop the baking.

Note:

- When the oven is baking, rotate the timer knob to adjust the baking time.
- When baking the cavity lamp lights up for 1 min when any knob is pressed or turned.
- The oven updates the temperature every 5°C before reaching the target temperature, once done, it will update every 1°C when cooling down.
- The display panel shows the temperature when baking, press the middle knob to check the current temperature setting, press again or wait for 5 secs and the display panel will return to showing the temperature of the oven.
- If baked biscuits show even browning results, lower the temperature and extend baking time. You may experiment and adjust to identify your preference on using different ingredients. Or while baking, turn the pan or adjust the level of rack position to ensure biscuits brown on both side evenly.

CLEANING AND MAINTENANCE

- After use, set the timer knob anti-clockwise to “O” position.
- Allow the hot over to cool completely before cleaning.
- Unplug the power cord from the socket.
- Be sure to clean the over after each use to prevent an accumulation of grease and avoid unpleasant odors.
- Wait for the appliance to cool down to room temperature.
- Remove all accessories from the oven.
- The baking tray may be washed like other kitchenware, either by hand or by dishwasher.
- Avoid using abrasive products that could damage the appliance.
- Ensure that the water or soap does not get into the vents of the appliance.
- Clean the oven surface and interior with a damp cloth or sponge.
- Take out the baking tray and crumb tray to wash.
- Do not use aluminium-corrosive products (spray detergents) to clean the inside aluminium walls and never scrape the walls with sharp or pointed objects.