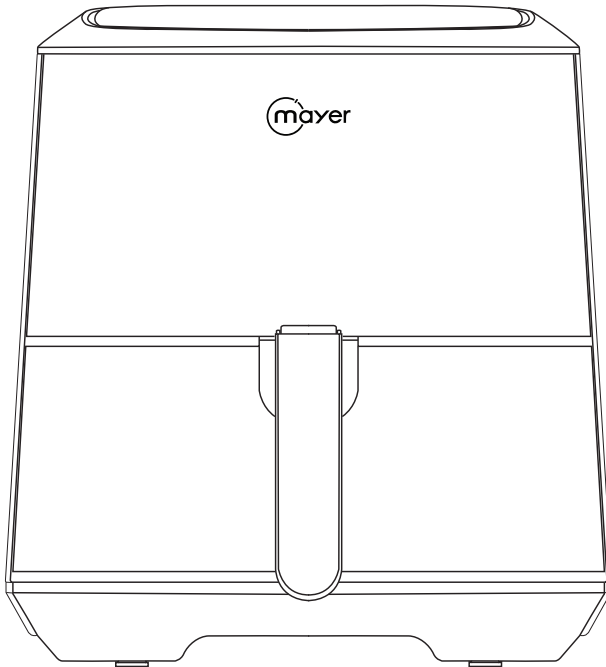




Digital Air Fryer


MMAF504D



AIR FRYER

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 let cord hang over edge of table or counter or touch hot surfaces.
- Do not place the appliance on or near hot gas, electric burner, or in a heated oven.
- Extreme caution must be used when moving the appliance containing hot oil or other liquids.
- Do not use appliance for other than intended purpose.
- Do not unplug the appliance by pulling on the cord.
- Do not place the appliance against a wall or directly next to other appliances. Leave at least 35cm of free space around the appliance when in use.
- Do not cover the air inlet or the outlet when the appliance is operating.
- Do not fill the pot with oil as this may cause a fire hazard.
- Keep all ingredients in the frying basket, prevent any contact from heating elements.
- Avoid any liquid from entering the appliance to prevent electric shock or short-circuit.
- Do not touch the inside of the appliance when it is operating.
- The surfaces are liable to get hot during use.
 : Caution hot surface, do not touch!
- The air fryer will not operate unless the outer pot is fully closed.
- After hot air frying, the outer pot, the basket tray and the cooked foods are hot. Extreme caution must be used when handling the hot outer pot / basket tray.

NOTE

This appliance is equipped with a timer. When the timer has reached 0, the appliance produces a ring sound and switches off automatically.

Before the first use

- Remove all packaging materials.
- Remove any stickers or labels from the appliance. (Except the rating label)
- Thoroughly clean the frying basket and basket tray with hot water, some dishwashing liquid and a non-abrasive sponge.
- Wipe the inside and outside of the appliance with a damp cloth.
- This healthy electric oil-free air fryer works using hot air. Do not fill the fryer pot with oil or frying fats.

During use

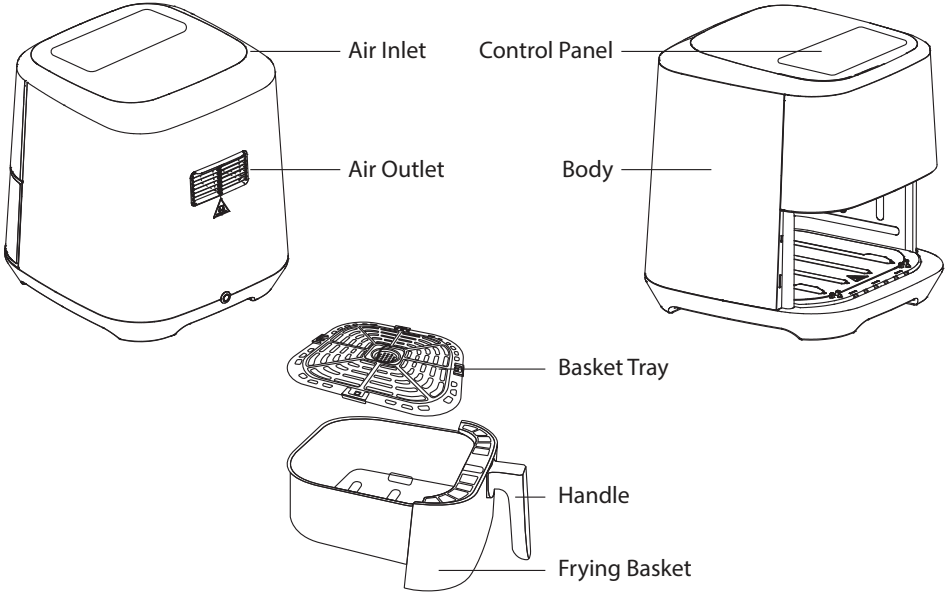
- Use on a flat and stable, heat resistant work surface, away from any water splashes or sources of heat.
- When in operation, never leave the appliance unattended.
- This appliance is not designed to be used by people (including children) with a physical, sensory or mental impairment, or people without knowledge or experience, unless they are supervised or given prior instructions concerning the use of the appliance by someone responsible for their safety.
- Children must be supervised to ensure that they do not play with the appliance.
- This appliance operates at high temperatures which may cause burns. Do not touch the hot surfaces of the appliance (pot, air outlet).
- Do not switch on the appliance near flammable materials (blinds, curtains, etc.) or close to an external heat source (gas stove, hot plate, etc.).
- In the event of fire, never try to extinguish the flame with water if it is not dangerous to do so. Unplug the appliance and close the lid, smother the flame with a damp cloth.
- Do not move the appliance when it is full of hot food.
- Never immerse the appliance in water.

**IMPORTANT: Do not fill the pot with oil or any other liquid.
Do not put anything on top of the appliance.**

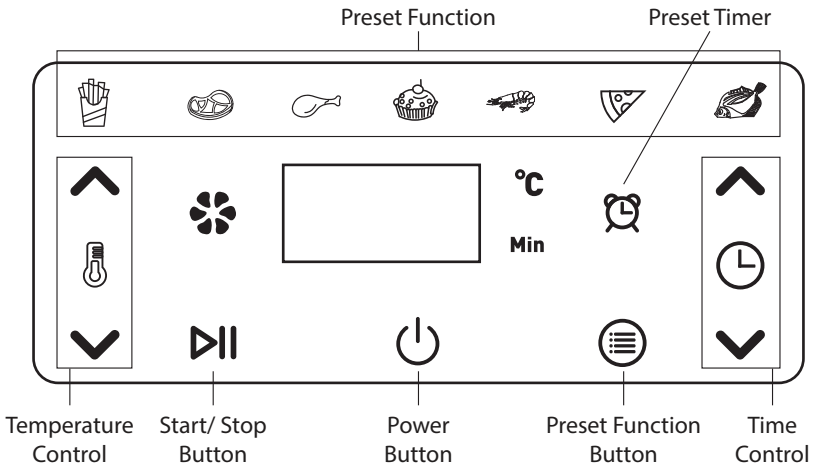
PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY
MMAF504D	220-240V, 50/60Hz	1700W	5L

INTRODUCTION OF PARTS



Control Panel



CONTROLS AND OPERATIONS

The airfryer can be used to prepare a large range of ingredients. Refer to page 6 for some tips and guide on using the airfryer.

Steps:

1. Connect the mains plug to a grounded socket.
2. Carefully pull the handle of the airfryer.
3. Prepare the basket and desired food.

Insert the tray into the basket. Push down to ensure it is secure and in a leveled position. There should be a small amount of space between the tray and bottom of the basket.

Note: Using the Air Fryer with the tray in place allows for maximum amount air circulation, which promotes even cooking and crispiness.

4. Put the ingredients into the frying basket.

Note: Never fill the frying basket exceeding the amount indicated in the table (refer to Page 6), as this could affect the quality of the end result.

5. Slide the frying basket back into the airfryer.

Note: Never use the frying basket without the basket tray in it.

Warning: Do not directly touch the pot during and right after use, as it gets very hot. Only hold handle of the pot.

6. Press the power button to switch on the appliance. At this point of time, the icons on the control panel will be lighted up, and the preset function icons will be flashing.
7. Press preset function button to select your desired preset function according to the food you are cooking. If required, you may select and adjust your temperature and cooking time by pressing the temperature control and timer control.
8. Press the temperature control switch “^” or “v” to adjust to your desired temperature.
9. Press the timer switch “^” or “v” and adjust according to your desired cooking time.

Note: The temperature range is between 80 - 200 °C, and the timer range is between 1 - 60 min.

10. Press Start / Pause Button to start.
11. If the appliance is used immediately when turned on or not heated up, you may add 3 minutes more to your preparation time. Alternatively, you may preheat the appliance without any ingredients first for about 4 minutes.
12. Some ingredients require shaking or turning over halfway through the preparation time. To shake or turn over the ingredients, pull the pot out of the appliance by the handle and shake it or turn over the ingredients with a fork (or tongs). Then put the pot back into the airfryer.
13. When you hear a sound, the set preparation time has elapsed. Pull the pot out of the appliance and place it on a heat-resistant surface. Check if the food ingredients are cooked. If the ingredients are not cook yet, simply slide the pot back into the appliance and set the timer to a few more extra minutes.

14. To remove the ingredients, pull out the basket. The basket and the ingredients are hot. You can use a fork (or tongs) to take out the ingredients. To remove large or fragile ingredients, use a pair of tongs to take the ingredients out of the frying basket. Empty the frying basket into a bowl or onto a plate.

Note: Do not overturn the frying basket, as this will cause the redundant oil collected at the bottom of the frying pan to leak onto the food ingredients.

15. Place the hot basket on a wire rack or trivet to cool.

Note:

- The appliance will not work until it is fully closed.
- Do not turn the frying basket upside down to remove the ingredients, as any excess oil that has collected at the bottom of the frying basket will leak onto the ingredients.
- Never use the frying basket without the basket tray in it.
- Do not touch the frying basket during and after use, as it is hot after frying, only hold the frying basket by the handle.
- After hot air frying, the basket tray, the frying basket and the cooked foods are hot. Extreme caution must be used when handling the hot frying basket / basket tray.
- To turn off the air fryer earlier than the set cooking time, press power button. Once the air fryer beeps this means it is off and you can open the frying basket to take out the food.




Preset Timer

This appliances comes with a preset timer of up to 12 hours. The preset timer delays the start of the cooking time.

1. Press the power button to switch on the appliance. At this point of time, the icons on the control panel will be lighted up, and the preset function icons will be flashing.
2. To activate preset timer, press preset timer button. The preset timer icon and the timer will start flashing. Press the timer switch “^” or “v” and adjust according to you desired cooking time. For example, if you want to the appliance delay and start cooking 15 minutes later, set the preset time to 15 mins.
3. Once the preset timer icon and time stops flashing, this means that the selected preset time has been set.
4. Press preset function button to select your desired preset function according to the food you are cooking. If required, you may select and adjust your temperature and cooking time by pressing the temperature control and timer control.
5. Press the temperature control switch “^” or “v” to adjust to your desired temperature.
6. Press the timer switch “^” or “v” and adjust according to your desired cooking time.
7. Press Start / Pause Button to start. The preset timer icon will start blinking, and the preset time set will show on the LED display and start to countdown.
8. Once preset time has completed countdown, the appliance will start cooking and the cooking time will start to countdown.

This table below helps you to select the basic settings for the ingredients you want to prepare.

Note: Keep in mind that these settings are just a general guideline. Actual cooking timing may vary by the different types of food. E.g. size and quantity of food, thickness of meat. There is no guarantee on the best setting for your ingredients.

	Min to Max (g)	Default Time (min)	Default Temperature (°C)	Remarks
 French Fries	600 - 1000	20	200	Turn over if needed
 Steak	450 3 - 5 pieces	12	180	
 Drumstick	700 -900 10 - 13 pieces	20	180	
 Cake	550 - 650 8 - 10 cups	14	180	
 Shrimp	150 - 250	10	180	
 Pizza	-	9	200	
 Fish	200 - 300	15	200	

Tips for cooking

1. Smaller ingredients usually require a slightly shorter preparation time than bigger ingredients.
2. A larger amount of ingredients requires a slightly longer preparation time, while a smaller amount of ingredients requires a slightly shorter preparation time.
3. Foods cook best and most evenly when they are of similar size and thickness.
4. Shaking smaller ingredients halfway through the preparation time optimises the end result and can help prevent uneven fried ingredients.
5. For best results, arrange food on the tray in a single layer.
6. When air frying fresh vegetables, make sure to pat them dry completely before tossing with oil and air frying to ensure maximum crispiness.
7. Add some oil on to fresh potatoes for a crispy result. Fry your ingredients in the airfryer within a few minutes after you added the oil.
8. Do not prepare extremely greasy ingredients such as sausages in the airfryer.
9. Snacks that can be prepared in an oven can also be prepared in the airfryer.
10. When air frying battered food, stick to thick, pasty batters. Thin batters, such as the batters use to make tempura, will run and not set fast enough like they do in a deep fryer.
11. Coating battered foods in panko (Japanese-style breadcrumbs) or puffed rice, and then spraying them with oil, helps create crispy, healthier versions of your favorite fried foods. Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
12. You can also use the airfryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

CLEANING AND MAINTENANCE

1. Clean the appliance after every use and before storage.
2. There is non-stick coating on the frying basket and basket tray. Do not use metal utensils or abrasive cleaning material to clean them, as this may damage the non-stick coating.
3. Unplug the air fryer from the power socket and allow the appliance cool fully. You can also remove the frying basket from the appliance to make the appliance cool down quickly.
4. Wipe the outside of the unit housing with a damp cloth. Do not immerse unit housing in water or any other liquid and do not rinse under running water.
5. Clean the frying basket and basket tray with hot water, some washing-up liquid and a non-abrasive sponge.
6. Clean the inside of the appliance with hot water and a non-abrasive sponge.
7. Clean the heating element with a damp cloth or a cleaning brush to remove any food residues.
8. Make sure all the parts are clean and dry thoroughly before storage.

Note:

- Never store the air fryer when it is hot or wet.
- Store the air fryer in its box or in a clean and dry place.

Tips:

- If dirt is stuck to the basket tray, or the bottom of the frying basket, fill the frying basket with hot water with some dish-washing liquid. Put the basket tray in the frying basket and let the frying basket and the basket soak for approximately 10 minutes.