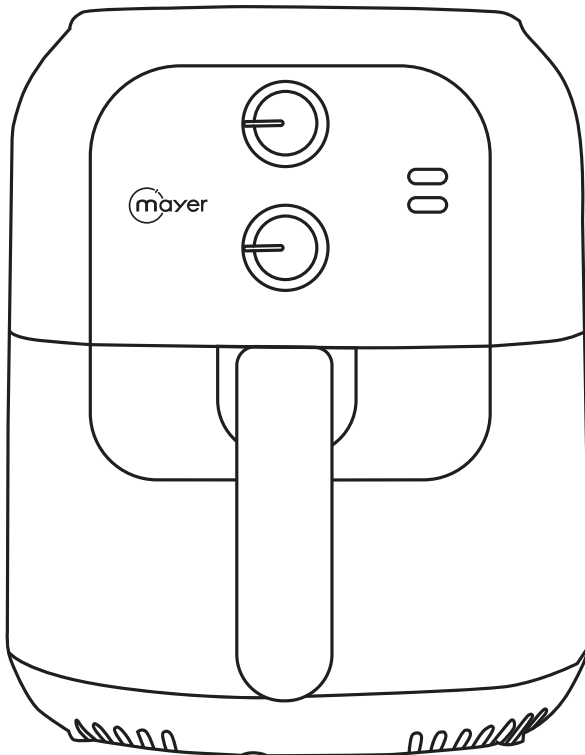




Air Fryer

MMAF505



AIR FRYER

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

IMPORTANT SAFETY INSTRUCTIONS

DANGER

- Never immerse the appliance in water or liquid to prevent electric shock or short-circuit.
- Keep all ingredients in the frying basket, prevent any contact from heating elements.
- Do not cover the air inlet and outlet when the appliance is working.
- Do not fill the pot with oil as this may cause a fire hazard.
- Do not touch the inside of the appliance when it is operating.

WARNING

- For your safety, this appliance complies with the safety regulations and directives in effect at the time of manufacture.
- Check that the power supply voltage corresponds to that shown on the appliance.
- Given the diverse standards in effect, if the appliance is used in a country other than that in which it is purchased, have it checked by an approved service centre.
- This appliance is designed for domestic use only. In case of professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will be void.
- Read and follow the instructions for use. Keep them for future use.
- Do not use an extension lead. If you accept liability for doing so, only use an extension lead which is in good condition and is suited to the power of the appliance.
- Do not leave the cord hanging. Do not unplug the appliance by pulling on the cord. Always unplug the appliance after use.
- The instructions shall state that the appliances are not intended to be operated by means of an external timer or separate remote control system.
- 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.
- 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 supply cord is damaged, it must be replaced by the Service Centre, or similarly qualified persons to avoid a hazard.

Note

- This appliance is equipped with a timer. When the timer has reached 0, the appliance produces a ring sound and switches off automatically. To switch off the appliance manually, turn the timer knob anticlockwise to 0.

Before the first use

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance. (Except the rating label)
3. Thoroughly clean the pot, frying basket with hot water, some dishwashing liquid and a non-abrasive sponge.

Note:

- You can also clean these parts in the dishwasher.
- 4. Wipe the inside and outside of the appliance with a moist cloth.
- 5. This healthy electric oil-free air fryer works using hot air. Do not fill the fryer pot with oil or frying fats.

During use

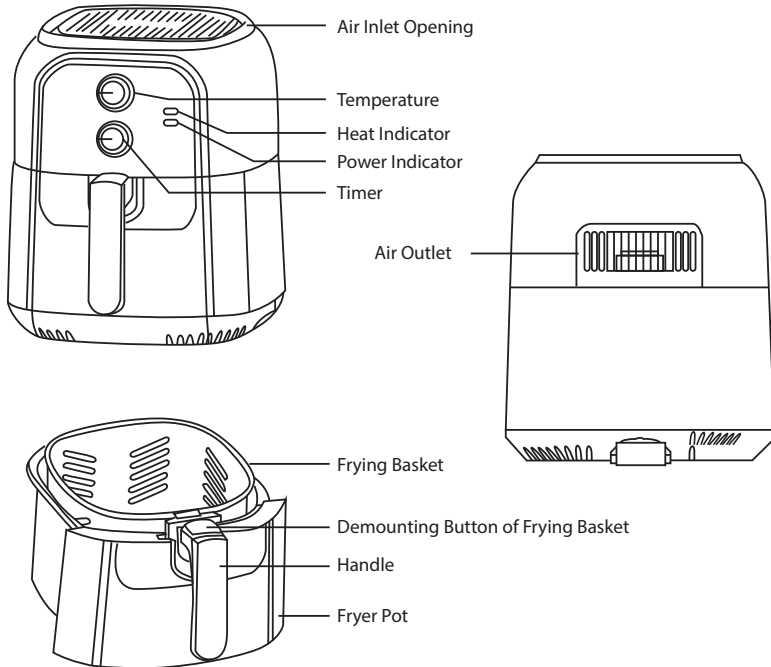
- Use on a flat and stable, heat resistant work surface, away from any water splashes or sources of heat.
- When in operation, never leave the appliance unattended.
- Children must be supervised to ensure that they do not play with the appliance.
- This appliance operates at high temperatures which may 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 when it is full of hot food.

**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
MMAF505	220-240V, 50/60Hz	1400W	5.5L

INTRODUCTION OF PARTS



CONTROLS AND OPERATIONS

The air fryer can be used to prepare a large range of ingredients. Refer to page 5 for some tips and guide on using the air fryer.

Steps:

1. Connect the mains plug to a grounded socket.
2. Carefully pull the handle of the air fryer.
3. Put the ingredients into the frying basket.

Note:

- Never fill the frying basket exceeding the amount indicated in the table (refer to Page 5), as this could affect the quality of the end result.

4. Slide the pot back into the air fryer.

Note:

- Never use the pot without the frying basket 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.

5. Turn the temperature control knob to adjust to your desired temperature.

6. Turn the timer knob and adjust according to you desired cooking time. At this point of time, your product should be switched on, with the power indicator lighted on.

Note: Heating indicator light will turn on and off continuously, as the heating components are turned on and off continuously to maintain at the set temperature. Any redundant oil from food ingredients will be collected at the bottom of the pot.

7. 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.

8. 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 air fryer.

Caution:

• Do not press the demounting button during shaking or when turning over the ingredients.

9. When you hear a ring sound, the set preparation time has finished. 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.

10. To remove the ingredients, pull the pot, press the demounting button to release the frying basket and lift the basket out of the pot. The pot 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 before demounting it from the fryer pot, as this will cause the redundant oil collected at the bottom of the frying pan to leak onto the food ingredients.

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.

Cooking information guide

Type	Min to Max (g)	Default Time (Min)	Default Temperature (°C)	Remark
Chips/ Fries	600 - 1000	18 - 25	200	Turn over if needed
Rib	350 - 450	15 - 20	180	Turn over if needed
Shrimp	150 - 250	15 - 20	160	Turn over if needed
Cake	550 - 650 8 - 10 cups	35 - 45	160	Turn over if needed
Drumstick	700 - 900 10 - 13 pcs	20 - 25	180	Turn over if needed. Add 1/2 spoon of oil, shake
Steak	450 3 - 5 pcs	15 - 25	160	Turn over if needed. Add 1/2 spoon of oil, shake
Fish	200 - 300	15 - 20	180	Turn over if needed
Chicken Nugget	200 - 300	18 - 25	180	Turn over if needed

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. Shaking smaller ingredients halfway through the preparation time optimises the end result and can help prevent uneven fried ingredients.
4. Add some oil on to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
5. Do not prepare extremely greasy ingredients such as sausages in the air fryer.
6. Snacks that can be prepared in an oven can also be prepared in the air fryer.
7. The optimal amount for preparing crispy fries is 500 grams.
8. Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
9. You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

CLEANING AND MAINTENANCE

- Clean the air fryer after every use and before storage.
- Unplug the air fryer from the power socket, remove the frying basket, and allow the appliance fully cool down.
- Wipe the outside of the air fryer with a damp cloth.
- Do not use metal utensils or abrasive cleaning material to clean them.
- Clean the frying basket and basket tray with hot water, some washing-up liquid and a non-abrasive sponge. If dirt is stuck, fill the frying basket with hot water with some dish-washing liquid and soak for approximately 10 minutes.
- Use a damp cloth or a cleaning brush to remove food residues from the inside of the air fryer cavity and the heating element after the appliance has fully cooled down.
- Make sure all the parts are clean and dry thoroughly before storage.
- Never store the air fryer when it is hot or damp.
- Store the air fryer in its box or in a clean and dry place.
- The pot, frying basket are dishwasher-proof.

TROUBLESHOOTING

Problem	Cause of Issue	Solution
The appliance does not work.	The appliance is not plugged in.	Plug in the appliance into a main socket.
	The timer has not been set.	Turn the timer knob to the desired time to switch on the appliance.
The ingredients are not fully cooked.	The food is too large/ thick.	Place smaller and thin batches of food into the frying basket.
	The amount of ingredients being cooked is too much.	Place smaller amount of the ingredients at one time.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting.
	The set time is too short.	Turn the timer knob to the required cooking time.
	The food is not defrosted completely.	Defrost the food completely before cooking.

Problem	Cause of Issue	Solution
The ingredients are not evenly cooked.	Certain types of ingredients need to be turned over halfway during the cooking.	Halfway of the cooking time, pull open the basket to pause the appliance, carefully turn the food over, then put back the frying basket into the appliance to continue cooking the food with the same recipe and temperature with the remaining 1/2 time.
When white smoke comes out of the appliance.	It is normal for white smoke to appear when prepping greasy ingredients.	When cooking greasy ingredients in the appliance, some oils will leak onto the basket tray. The oil produces white smoke and the tray may heat up more than usual. This does not affect the appliance or the end result.
	The basket tray has grease residues.	Please make sure the air fryer basket and basket tray is thoroughly cleaned after every use.
French fries not crispy.	It depends on the water and oil content of ingredients.	Make sure the fries are dry before frying and do not cut the fries too thick. You can preheat the frying basket before frying.
Cannot slide the pot into the appliance properly.	There are too many ingredients in the basket.	Do not fill the basket exceeding the MAX indicator.
	Use the pot without the frying basket.	Put the frying basket into the pot before use.