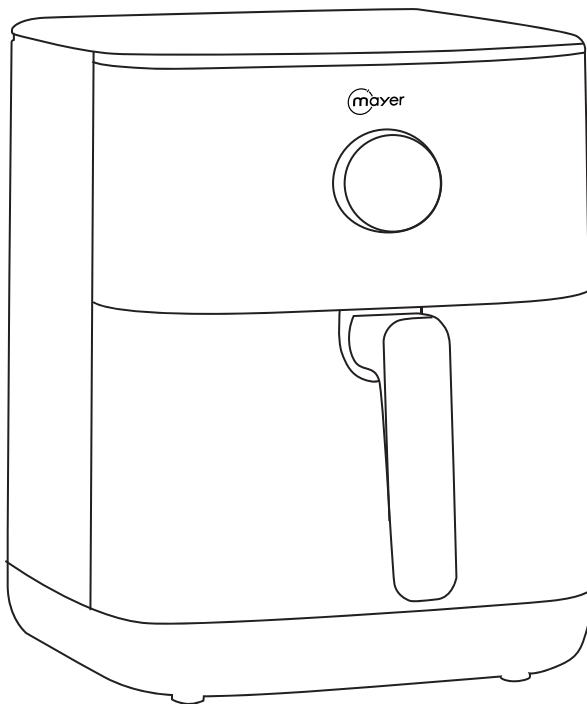





# Air Fryer MMAF606D



## 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 unless supervised by a responsible person.
- This appliance is for household use only and not intended for commercial or industrial use.
- Children should be supervised to ensure they do not play with the appliance.
- Keep the appliance and its power cord out of reach of children and pets.
- Do not use the appliance with a damaged cord, plug, or if the appliance malfunctions or has been damaged in any way. Contact the Service Centre for inspection or repairs.
- Do not immerse the appliance, power cord, or plug in water or any other liquids to prevent electric shock.
- Unplug from the outlet when not in use, before cleaning, or when moving the appliance.
- Do not unplug by pulling on the cord—always grasp the plug directly.
- Only use accessories provided or recommended by the manufacturer to avoid fire, electric shock, or injury.
- Keep the appliance on a flat, heat-resistant surface and away from flammable materials such as curtains, towels, and paper.
- Ensure at least 10 cm of space around the appliance for proper ventilation.
- Do not plug multiple appliances into the same power outlet to prevent overloading.
- Do not use an extension cord unless necessary and ensure it is rated for the appliance's power requirements.
- If the power cord is damaged, do not use the appliance—contact the Service Centre for a replacement.
- Remove all protective films and stickers before first use.
- Do not place the appliance near gas stoves, heated ovens, or other heat sources.
- Do not place paper, plastic, or any flammable items inside the appliance.
- Extreme caution must be used when handling hot food, baskets, or trays to avoid burns.
- Do not touch the inside of the appliance when the appliance is in use or cooling down.  
 : Caution: Hot Surface! Do not touch!
- Do not cover the air inlet or outlet during operation to prevent overheating.
- Do not place any liquid inside the basket. The air fryer is not a deep fryer—do not fill it with oil.
- Ensure ingredients are placed correctly in the frying basket to prevent contact with the heating elements.
- The air fryer will not operate unless the basket is fully closed.
- Caution: Heating elements get extremely hot. Do not touch the top and bottom heating elements when the appliance is in use or cooling down.
- The air fryer uses dual heating elements (top & bottom) for even cooking—ensure no food or objects are in direct contact with these elements.
- Do not insert metal utensils or oversized food items directly near the heating elements.

- If the appliance emits smoke or an unusual smell, unplug it immediately and check for food residue near the heating elements.
- If the air fryer emits smoke, unplug it immediately and allow it to cool before inspecting.
- Do not attempt to disassemble or modify the appliance—contact an authorised service centre for repairs.
- After cooking, hot air fryer baskets, trays, and food remain very hot—handle with caution.
- Allow the appliance to cool completely before cleaning.
- Clean removable parts with warm soapy water. Do not use abrasive cleaners or metal scouring pads, as they may damage the surface.
- Avoid water or liquids entering the appliance to prevent electric shock or short circuits.

### 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.
- It is recommended that you run the appliance (without any food) at the highest temperature (200°C) for about 10 minutes, it may slightly emit smell and smoke. This is normal and only last for a short time.

### During use

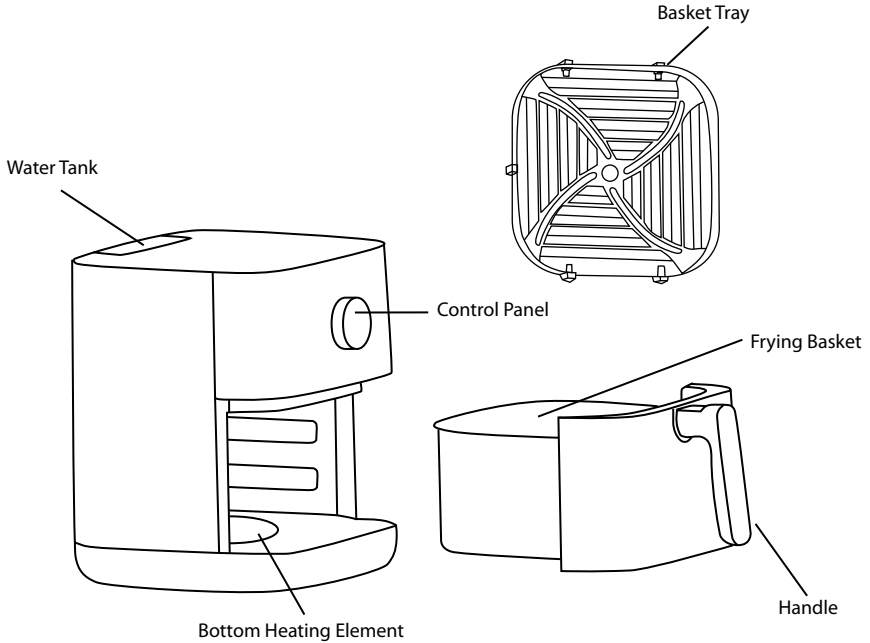
- Use on a flat and stable, heat resistant work surface, away from any water splashes or sources of heat.
- When in operation, never leave the appliance unattended.
- This appliance operates at high temperatures which may cause burns. Do not touch the hot surfaces of the appliance (air fryer basket, 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.

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

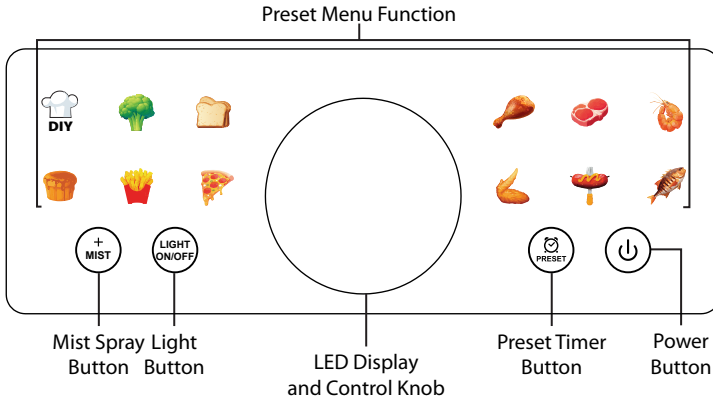
# PRODUCT TECHNICAL PARAMETERS





MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY	COOKING CAPACITY
MMAF606D	220-240V, 50-60Hz	1800W	6L	5.8L

# INTRODUCTION OF PARTS



## Control Panel



Indicators and Functions	Description
LED Display	Displays the time, temperature, and working status.
Control Knob	<ul style="list-style-type: none"> <li>• Turn the knob to select the desired preset menu function, then press the knob to confirm the selection.</li> <li>• Press the knob to switch between the timer and temperature.</li> <li>• Turn the knob to adjust time and temperature.</li> </ul>
 Power Button	<ul style="list-style-type: none"> <li>• Tap to turn the appliance on.</li> <li>• Tap to start/ stop cooking.</li> <li>• Press and hold to cancel cooking or power off the appliance.</li> </ul>
 Preset Timer Button	Set a preset timer to delay the start of cooking, the adjustable range of time is 5min - 12 hours.
 Light Button	Tap to turn the interior light on / off.
 Mist Spray Button	Tap to turn the mist spray function on/off, available for selected Preset Menu Function.
$^{\circ}\text{C}$ Temperature Indicator	After pressing the control knob, the Temperature Indicator lights up, indicating that the temperature can be adjusted.
min Timer Indicator	After pressing the control knob, the Timer Indicator lights up, indicating that the cooking time can be adjusted.

# CONTROLS AND OPERATIONS

## How to use:

1. Plug in the power plug to a grounded socket. When the power is turned on, the digital screen and all indicator lights will flash once, and only Power Button will remain lit on the control panel.
2. Carefully pull out the handle of the air fryer. Prepare the basket and desired food.
3. Insert the tray into the basket. Push it down to ensure it is secure and level. 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 air circulation, promoting even cooking and crispiness.

4. Put the ingredients into the frying basket.

Note: Never fill the frying basket more than 3/4 full, as this could affect the quality of the cooking result.

5. Slide the frying basket back into the air fryer.

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

Warning: Do not touch the air fryer basket during or immediately after use, as it will be very hot. Only hold the basket handle.

6. Press the Power Button. All indicator lights and digital screen light up, and the appliance will enter standby mode.
7. Select the desired Preset Menu Function by turning the knob. The selected function will flash on the control panel, and the LED display will show the default temperature. Press the control knob to confirm your selection.
8. If required, you may adjust the temperature and cooking time:
  - After pressing the control knob, the Temperature Indicator lights up, indicating that the temperature can be adjusted.
  - Press the control knob again, and the Timer Indicator lights up, indicating that the cooking time can be adjusted.
9. If required, you may turn the Mist Spray Function on or off for selected preset menu functions (refer to the "Cooking Information Guide").

Note: Ensure the water tank is filled before enabling the Mist Spray Function.

10. If required, you may set a preset timer to delay the cooking start time. After selecting all cooking settings, press the Preset Timer Button once. The adjustable range is 5mins - 12 hours.
11. After all settings have been selected, press the Power Button. The Power Button will stay solid, the LED Display will begin counting down, and cooking will start.

Note:

- The time and temperature can be adjusted halfway through cooking.
  - If the air fryer is used immediately when switched on, add 3 minutes more to the preparation time. Alternatively, preheat the appliance without any ingredients for about 4 minutes.
  - Some ingredients require shaking or turning over halfway through the preparation time. To shake or turn over the ingredients, pull the air fryer basket out of the appliance by the handle and shake it or turn over the ingredients with a fork (or tongs). Then put the air fryer basket back.
12. The air fryer will beep 5 times when the cooking has finish, but its fan continues to operate for approximately 1 minute until the internal temperature drops.
  13. To stop the cooking process, press the Power Button, the Power Button indicator light will be blinking.
  14. To turn off the air fryer earlier than set cooking time, press and hold the Power Button. The appliance will take about 1 minute to cool off and then turn off by itself. The air fryer will beep again once it turns off by itself.
  15. Pull the frying basket out of the air fryer and place it on a heat-resistant surface. Check if the ingredients are cooked. If not, slide the basket back into the air fryer and set the timer to a few more minutes, once completed use a fork (or tongs) to take out the ingredients. 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.

16. After using the appliance, turn off and unplug the main socket to power off the appliance.

Note:

- The appliance will not work until it is fully closed.
- 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.
- Caution: Heating elements get extremely hot. Do not touch the top and bottom heating elements when the appliance is in use or cooling down.

### Temperature Setting

- Once a Preset Menu Function is selected, press the control knob once, the Temperature Indicator lights up, indicating temperature adjustment is possible.
- Adjustable range: 50°C - 200°C.
- Rotate the knob clockwise or anticlockwise in 5°C increments or decrements.
- Press the control knob to confirm the temperature.

Note: There is a memory function that will remember the previous settings.

### Time Setting

- Once you press the control knob, the Timer Indicator lights up, indicating that the cooking time can be adjusted.
- Adjustable range: 1 min – 60 mins.
- Rotate the knob clockwise or anticlockwise in 1-minute increments or decrements.
- Press the control knob to confirm the timer or press the Power Button to start the cooking immediately.
- Countdown Timer Indicator: The LED display shows the countdown time (e.g., 15:00 represents 15 minutes). When the countdown reaches the last minute, the display will begin a second countdown (e.g., 00:59, 00:58, etc.). During cooking, the time can be adjusted within the range of 1 minute to 60 minutes, with cyclic adjustment.

Note: There is a memory function that will remember the previous settings

### Mist Spray Function

The Mist Spray Function enhances cooking by spraying mist during the process, resulting in juicy, grilled food with a crispy finish.

- The mist sprays for 5 seconds every 5 minutes during cooking.

Standby Mode (Before Selecting a Preset Menu)

- “+ MIST” button blinks: indicating Mist Spray Function is available.
- “+ MIST” button stays solid: indicating Mist Spray Function is unavailable.

During Setting (After Selecting a Preset Menu)

For preset menu functions where the Mist Spray Function is available:

- The Mist Spray Function is enabled by default, and the “+ MIST” button will blink.
- To turn off the Mist Spray Function, press the “+ MIST” button. The button will stay solid.

Note: Ensure the water tank is filled before enabling the Mist Spray Function.

## Preset Timer

The Preset Timer allows you to delay the start of cooking. The time set on the preset timer is based on when you want the cooking process to end.













- After selecting all cooking settings, press the Preset Timer Button once. The recommended minimum time setting will appear on the LED screen.
- Rotate the knob to adjust the preset time in 5-mins increments.
- Preset timer range: 5 minutes – 12 hours.
- Press the Power Button to start, the selected cooking function indicator light will turn on, and the LED display will begin counting down, and cooking will start.
- Countdown Timer Indicator: The LED display shows the countdown time (e.g., 12:00 represents 12 hours, 00:50 represents 50 minutes). When the countdown reaches the last minute, the display will begin a second countdown (e.g., 00:59, 00:58, etc.).

Note:

- The Preset Timer should be set after selecting a cooking function. To reset the cooking function or preset timer, press and hold the Power Button to cancel cooking.
- The preset time cannot be adjusted once cooking has started.
- If the preset time is shorter than the default cooking time (refer to the “Cooking Information Guide”), the cooking process will start immediately.
- For optimal cooking performance, avoid using the preset timer for fresh ingredients. For frozen items, it is recommended not to set the preset timer for more than 1 hour, even though the function allows up to 12 hours.

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

Preset Menu	Default Temperature (°C)	Default Time (MIN)	Mist Spray Function	Temperature Range (°C)	Time Range (MIN)
 DIY	200°C	15min	Yes	50 – 200°C	1 – 60 min
	185°C	8min	Yes		
	170°C	8min	-		
	170°C	15min	-		
	200°C	13 min	-		
	170°C	10 min	-		
	200°C	25 min	Yes		
	200°C	15 min	Yes		
	180°C	10 min	Yes		
	200°C	15 min	Yes		
	200°C	10 min	Yes		
	180°C	25 min	Yes		

## 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 air fryer within a few minutes after you added the oil.
8. Do not prepare extremely greasy ingredients such as sausages in the air fryer.
9. Snacks that can be prepared in an oven can also be prepared in the air fryer.
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 favourite 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 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 ceramic coating pot is dishwasher-safe. However, hand washing is recommended to prolong the lifespan of the non-stick coating, as harsh detergents may affect its durability over time.
- Use soft sponges or cloths for cleaning. Wash with mild dishwashing liquid and warm water.

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

# 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 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 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.

Problem	Cause of Issue	Solution
Cannot slide the basket into the appliance properly.	There are too many ingredients in the basket.	Do not fill the basket exceeding the MAX indicator.
	There is an obstruction inside the appliance.	Check the basket and appliance for any foreign objects. Ensure the basket and appliance is free from food residues and clean if necessary.
Appliance smells like plastic.	A new appliance may emit a plastic smell during initial use.	Heating the appliance at 200°C for 10 minutes before first use. Let it run empty to help eliminate any residual odours.
Display "E1".	There is an open circuit.	Unplug the appliance from the main switch and wait for a few seconds, then plug it in again to restart. If problem persists, please contact the Service Centre.
Display "E2".	There is a short circuit.	Unplug the appliance from the main switch and wait for a few seconds, then plug it in again to restart. If problem persists, please contact the Service Centre.