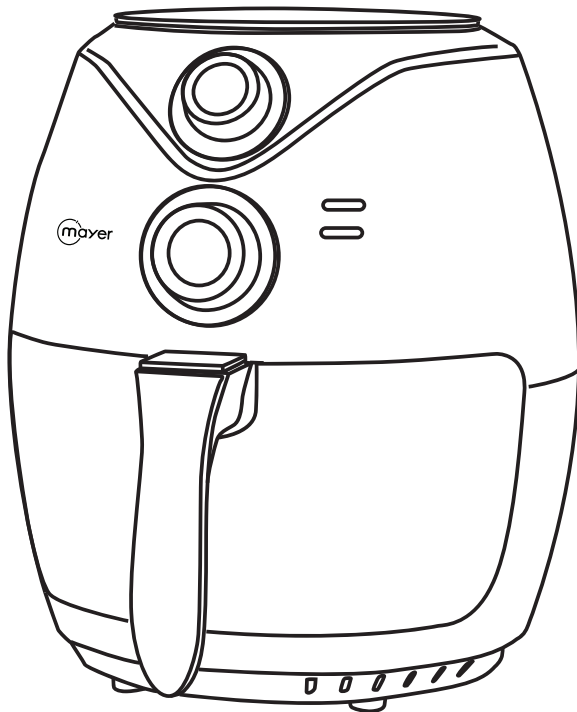





Air Fryer MMAF68



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.
- 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.
- Please remove the protective film and stickers on the air fryer before you first use.
- 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 stoves, in heated ovens, or any flammable materials.
- Do not place any papers, plastics, or other flammable items into the appliance to avoid fire hazards.
- Extreme caution must be used when moving the air fryer containing hot oil or other liquids.
- Do not use appliance for other than intended purpose.
- Do not place the appliance against a wall or directly next to other appliances. Leave at least 10cm 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 air fryer basket 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.
-  : Caution hot surface, do not touch!
- The air fryer will not operate unless the air fryer basket is fully closed.
- After cooking, the air fryer basket, the basket tray and the cooked foods are hot. Extreme caution must be used when handling the hot air fryer basket/ basket tray.
- This air fryer is for indoor and household use only; it is not suitable for outdoor, commercial and industrial use.
- To prevent fire, electric shock and injury, do not immerse wires, plugs or appliances in water or other liquids.

Note:

This appliance is equipped with a timer. When the timer has reached 0, the appliance produces a beep 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

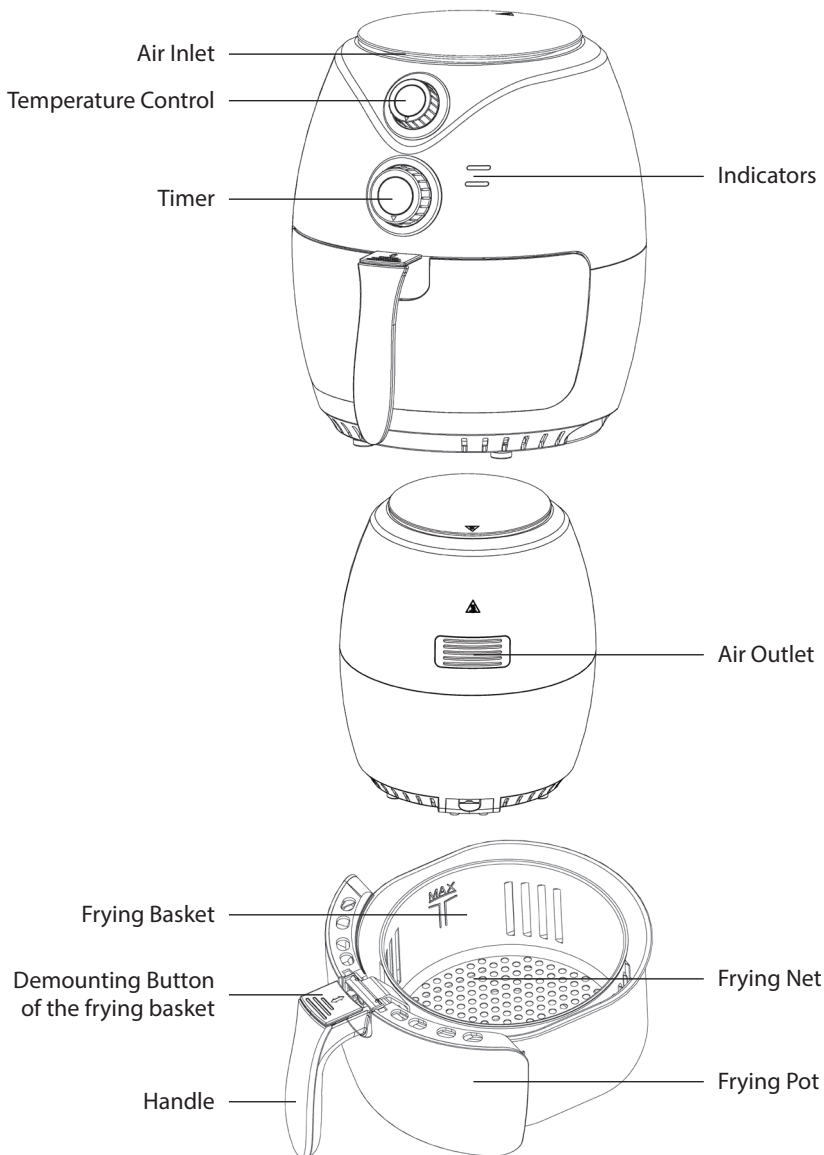
- Use on a flat and stable, heat resistant work surface, away from any water splashes or sources of heat.
- When in operation, never leave the appliance unattended.
- This appliance is not designed to be used by people (including children) with a physical, sensory or mental impairment, or people without 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 (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.
- Never immerse the appliance in water.

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
MMAF68	220-240~, 50/60Hz	1400W	2.6L

INTRODUCTION OF PARTS



CONTROLS AND OPERATIONS

The air fryer can be used to prepare a large range of ingredients. Refer to page 5 and 6 for some tips and guides on using the air fryer.

Steps:

1. Plug in the power plug to a grounded socket.
2. Carefully pull the handle of the air fryer. Prepare the basket and desired food.
3. Insert the frying basket into the frying pot. Push down to ensure it is secure and in a levelled position. There should be a small amount of space between the tray and bottom of the basket.
4. Put the ingredients into the frying basket.
5. Slide the frying basket back into the air fryer.

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

6. Turn the temperature knob to adjust to your desired temperature.
7. Turn the timer knob and adjust according to your desired cooking time. At this point of time, the appliance is switched on with the power indicator and heating indicator lighted on.
8. 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.
9. Some ingredients require shaking or turning over halfway through the preparation time. To shake or turn over the ingredients, pull the basket out of the appliance by the handle and shake it or turn over the ingredients with a fork (or tongs). Then put the basket back into the air fryer.
10. When you hear a ring sound, the set cooking time has finished. Pull the pot out of the appliance and place it on a heat-resistant surface. And check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pot back into the appliance and set the timer to a few extra minutes.
11. To remove the ingredients, pull the pot 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 lift the ingredients out of the frying basket. Empty the frying basket into a bowl or onto a plate.

Note:

- Never use the frying basket without the basket tray in it.
- Never fill the frying basket more than the MAX. indicator of the basket, as this could affect the quality of the end result.
- The power indicator light and the heating indicator light will turn off once the basket is pulled out, but the timer will continue to count down. The air fryer will automatically resume cooking when the basket is placed back into the appliance.

- The appliance will not work until it is fully closed.
- Do not press the basket release button during shaking or when turning over the ingredients.
- Do not turn the frying basket upside down to remove the ingredients, as any excess oil that has collected on the bottom of the frying basket will leak onto the ingredients.
- Do not touch the frying basket during and after use, as it is hot after frying, only hold it by the handle.
- After hot air frying, the basket tray, the outer pot and the cooked foods are hot. Extreme caution must be used when handling the hot frying basket / basket pot.

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

	Amount (g)	Time (min)	Temperature (°C)	Remarks
Thin Frozen Fries	300-700	12-16	200	Turn over if needed
Thick Frozen Fries	300-700	12-20	200	Turn over if needed
Homemade Potato Chips	300-800	18-22	180	Add 1/2 spoon of oil, Shake
Steak	100-500	8-12	180	Turn over if needed
Chicken Chop	100-500	10-14	180	Turn over if needed
Hamburger	100-500	7-14	180	Add 1/2 spoon of oil, Shake
Sausage Rolls	100-500	13-15	200	Add 1/2 spoon of oil, Shake
Chicken Drumstick	100-500	18-22	180	Add 1/2 spoon of oil, Shake
Chicken Breast	100-500	10-15	180	Turn over if needed
Spring Rolls	100-400	8-10	200	Turn over if needed
Vegetables	100-400	10	180	

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

Cleaning:

1. Clean the appliance after every use and before storage.
2. There is non-stick coating on the outer pot 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 outer pot 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 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 is not switched on.	The power cord is not plugged into main socket.	Plug in the appliance into a main socket.
	The power button was not pressed.	Press the power button and the LED Display will turn on. Then select your desired preset function, time and temperature.
	The frying basket is out of its place.	Please put the frying basket into the appliance properly.
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 ingredients at one time.
	The set temperature is too low or set cooking time is too short.	Increase the cooking temperature by turning the temperature control knob, or increase the cooking time by turning the timer knob.
	The food is not defrosted completely.	Defrost the food completely before cooking.
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 the 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 don't cut the fries too thick. You can preheat the glass basket before frying.