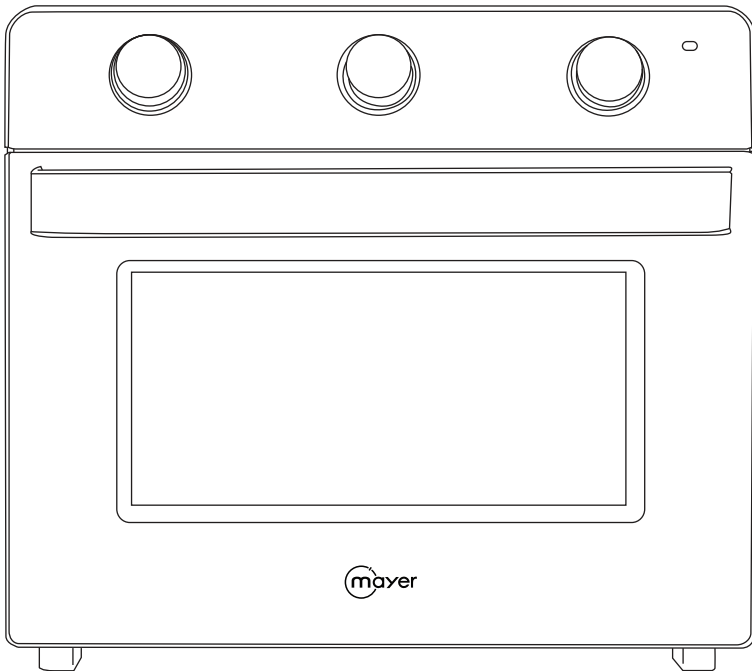




Air Fryer Oven MMA024



AIR FRYING OVEN

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

IMPORTANT SAFETY INSTRUCTIONS

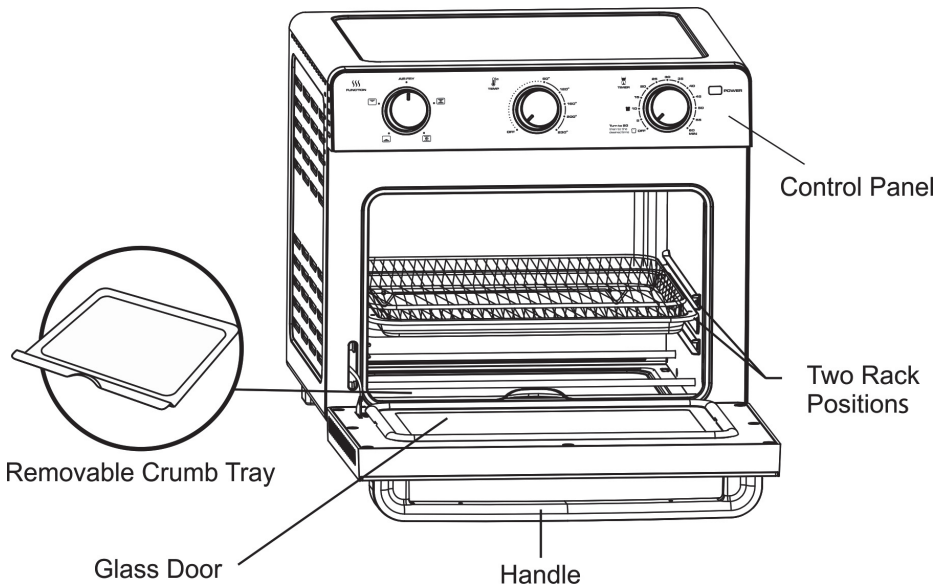
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children 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 supply 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 touch hot surfaces. Always use handles or knobs.
- Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner.
- When operating the oven, keep at least 10cm of free space on all sides of the oven to allow for adequate air circulation. A fire may occur if the oven is covered or touching flammable material, including the curtain, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Allow the appliance to cool before putting on or taking off parts, and before cleaning.
- To disconnect, turn the appliance OFF, then remove the plug.
- Use extreme caution when moving or removing accessories, or disposing of hot grease, hot oil, or other hot liquids.
- Do not cover the accessories or any part of the oven with aluminium foil. This may cause the oven to overheat.
- Do not clean the inside of the oven with abrasive sponge or metal scouring pads, pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Oversized foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electric risk.
- Extreme cautions should be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
- Be sure that nothing touches the top or bottom elements of the oven.
- Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.

- Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
- This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can still break around the edges. Avoid scratching the door surface or nicking edges.
- Do not use the appliance if the glass door is damaged, as the glass may shatter during use.
- For indoor use only.
- Empty the crumb tray after
- When positioning the wire rack, mesh basket tray, or rotisserie, place the baking tray under them to catch cooking juices and fats.

PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY
MMAO24	220-240V~, 50-60Hz	1550-1850W	24L

INTRODUCTION OF PARTS



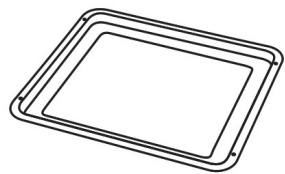
Accessories



Air Fry Basket

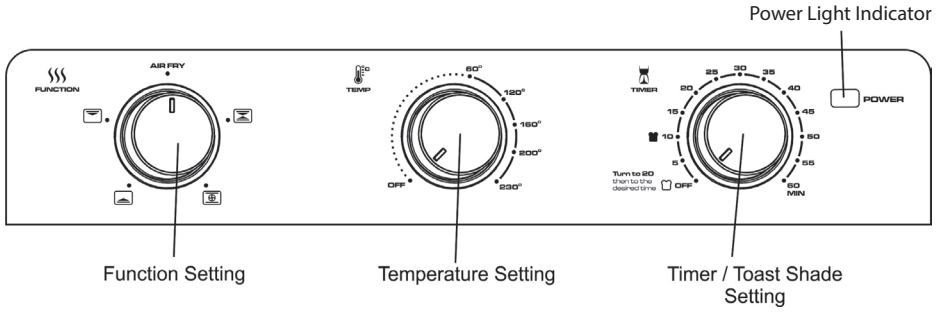


Wire Rack



Baking Tray

Control Panel



Functions:

Icons	Preset Menu
AIR FRY	Air Fry
	Top & Bottom Heating
	Top & Bottom Heating with Fan
	Bottom Heating
	Top Heating

CONTROLS AND OPERATION

Before first use

- Make sure that the appliance is unplugged.
- Wash all accessories in hot, soapy 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 appliance (without any food or accessories in it) at the highest temperature (230°C) 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.

Operating the appliance

- Set the desired Function by rotating the Function Setting knob (refer to pg. 4).
- Turn the Temperature Setting knob to the desired temperature, from 60°C to 230°C.
- Set the Timer knob to desired cooking time, up to 60 minutes.
- To set the timer for less than 20 minutes, always turn the timer past the 20-minute mark to engage timer switch and then turn it back to desired time.

Note:

- Preheating the oven 10-15 minutes can aid in cooking by ensuring an even temperature throughout the cooking process.
- The top and bottom heating elements will continuously turn on and off to maintain at the set temperature. Thus, the heating elements may not be seen lighted up.
- When baking foods with high water content such as cakes, toasts, etc., that will produce water vapour when baking. The steam will adhere to the glass door and turn into water droplets. This is a normal physical process.
- You may experiment and adjust cooking temperature/ time/ position to identify your preference on using different ingredients.

Timer/toast shade setting

- After rotating the Temperature Setting knob to your desired temperature, select from the following options on the Timer.
- For cooking time longer than 20 minutes, rotate the Timer knob clockwise to your desired time.
- After cooking completes at the sound of the bell, the oven will automatically turn "OFF."
- For cooking time less than 20 minutes, rotate the Timer knob clockwise past the 20-minute mark to activate the timer, then rotate anticlockwise to your desired cooking time.

Function setting




To air fry

- Arrange food on the air fry basket tray and place it on the baking tray, insert on the top rack position.
- Turn the Function Setting knob to AIR FRY.
- Turn the Temperature Setting knob to the desired temperature.
- Turn the Timer knob to the desired time to start cooking.



Note:

- Place food on the wire rack, air fry basket tray or bake tray.
- If needed, lightly spray the food with oil or cooking spray so they don't stick to the basket.
- Ensure food items have plenty of space so that air can circulate easily and give well cooked and crispy results.
- Do not touch the appliance, door, wire rack, air fry basket tray or bake tray during and after use, as it can be very hot.
- Some ingredients require turning over halfway through the preparation time. To turn over the ingredients, open the door and pull the air fry basket tray out of the appliance by oven mitten and turn over the ingredients with a fork (or tongs).
- If cooking time is less than 20 minutes, rotate the Timer knob clockwise past the 20-minute mark to activate the timer, then rotate anticlockwise to your desired cooking time.
- The heating elements will continuously turn on and off to maintain at the set temperature.


To bake, broil, grill or toast

- Arrange food onto the wire rack, air fry basket tray or baking tray and place it into the appliance.
- Set the function to  ,  , or  , according to the choice of your desired cooking method.
- Turn the Temperature Setting knob to the desired temperature.
- Turn the Timer knob to the desired time to start cooking.

Note:

- For toasting, different types of bread and pastries require different toast shade settings/ timings. For example, lighter shade of toast breads and waffles require a lighter shade setting/ shorter timing; while darker shade of toast breads, muffins, and English muffins require a darker toast shade setting / longer timing.
- It is recommended to use the function  for broiling.
- It is recommended to use the function  for grilling.
- Do not touch the appliance, door, wire rack, air fry basket tray or bake tray during and after use, as it can be very hot.
- If cooking time is less than 20 minutes, rotate the Timer knob clockwise past the 20-minute mark to activate the timer, then rotate anticlockwise to your desired cooking time.
- The heating elements will continuously turn on and off to maintain at the set temperature.

To convection bake

- This function uses the built-in fan to circulate hot air in the air fryer oven chamber to heat the food better.
- Arrange food onto the wire rack or baking tray and place it into the appliance.
- Set the function to .
- Turn the Temperature Setting knob to the desired temperature.
- Turn the Timer knob to the desired time to start cooking.

Note:

- Generally, using the convection function will shorten the cooking time by 30% but it varies by food. Hence, it is recommended to set a shorter cooking time first, and add in additional time if it is needed.
- While a shorter cooking time is often desirable when cooking food, baked goods in particular benefit from convection cooking as the circulating air keeps the oven temperature consistent throughout the entire cooking time.
- Do not touch the appliance, door, wire rack, air fry basket tray or bake tray during and after use, as it can be very hot.
- If cooking time is less than 20 minutes, rotate the Timer knob clockwise past the 20-minute mark to activate the timer, then rotate anticlockwise to your desired cooking time.
- The heating elements will continuously turn on and off to maintain at the set temperature.

Heating elements

- The upper and bottom heating elements will continuously turn on and to maintain at the set temperature. Thus the heating elements may not be seen lighted up.

Positioning rack

- To accommodate a wide variety of foods the air oven has two rack positions.
- Positioning of the rack will depend on the size of the food and desired browning.
- Before removing the rack, allow some time for the unit to cool down first.
- The oven rack may tilt downward, causing food to shift when the rack is being pulled out. Proceed with caution.

Note:

- For best air frying results, place the air fry basket tray on the top rack position.
- For best broiling results, place the baking tray on the top rack position.
- For best baking results, place the baking tray on the bottom rack position.
- For best toast and pizza results, place the wire rack on the top rack position.

Removing food

- Always open door fully and remove food carefully with tray handle or oven mitts.

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 for Air Fry Function

Food	Weight(g)	Function	Temperature(°C)	Time (Min)	Oil
Potatoes					
Hand-Cut Fries	450	AIR FRY	200	20 min	Yes
Hand-Cut Sweet Patato Fries	450	AIR FRY	200	20 min	Yes
Frozen Hash Brown	600	AIR FRY	200	15 min	No
Frozen Fries (Thick Cut)	650	AIR FRY	230	20-25 min	No
Frozen Fries (Thin Cut)	450	AIR FRY	230	10-15 min	No
Meat/Poultry/Fish					
Chicken Wings	750	AIR FRY	200	25 min	No
Steak	200	AIR FRY	230	5-8 min	No
Pork Chops	230	AIR FRY	200	20 min	No
Hamburger	120	AIR FRY	200	10-15 min	No
Breaded Chicken Breast	450	AIR FRY	180	10 min	No
Breaded Fish	450	AIR FRY	200	10 min	No
Bacon	230	AIR FRY	200	8-10 min	No
Snacks					
Frozen Chicken Nuggets	450	AIR FRY	200	10-15 min	No
Frozen Mozzarella Sticks	450	AIR FRY	200	8-10 min	No
Frozen Onion Rings	300	AIR FRY	200	10 min	No
Fresh Mixed Vegetables	650	AIR FRY	200	20 min	Yes
Frozen Deep Dish Pizza	400	AIR FRY	180	10 min	No

Note: No preheating is required for the AIR FRY function.

CLEANING AND MAINTENANCE

- Clean the appliance after every use and before storage.
- Turn off the main switch and disconnect the power plug from the main power supply.
- Ensure that the appliance is thoroughly cooled down before cleaning.
- Always empty the crumb tray after each use.
- Do not use any steam cleaner to clean this appliance.
- Do not immerse or soak the appliance into the water to clean. Please clean the appliance using a damp cloth.
- Only the given accessories can be soaked, immerse and rinse under water with detergent when washing.
- If accessories are oily, soak them in warm detergent water first before washing.
- To avoid damage to the appliance body, control panel, cavity walls and accessories, do not use any cleaning cloth that contains metal, scrubbing cleaners, steel brush or cloth with a rough surface for cleaning.
- Use a soft sponge or cloth and soaked in gentle detergent to wash the crumb tray and accessories used.
- After every use, clean and dry the appliance body and cavity thoroughly.
- Make sure all the parts are clean and dry thoroughly before storage.
- Air fry basket tray, wire rack, and baking tray are dishwasher safe.
- Do not allow grease and food debris to remain on the appliance door and door seal. If the door seal is not kept clean, the appliance door may fail to close when the appliance is in operation.
- Never store the appliance when it is hot or damp.
- If storing the appliance for long periods of time, store it in its box or in a clean and dry place.

TROUBLESHOOTING

Problem	Cause of Issue	Solution
Appliance cannot be turned on.	Plug is not secure in main switch.	Check to ensure the appliance is plugged in securely. If not, remove the plug from the outlet, wait 10 seconds, and plug it in again securely.
	Appliance is not working.	Please contact the Service Centre for repair.
Appliance does not heat.	The door is not closed properly.	Ensure that the door is securely closed, engaging the safety interlock feature. If the door is not properly closed, the appliance will not work.
	Timer was not turned past the 20-minute mark to engage timer switch.	Both of temperature and timer setting must be turned on to operate. Set timer knob past the 20-minute mark to engage timer switch and then turn it back to desired 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, open the door to pause the appliance, carefully turn the food over, then put back the tray into the appliance to continue cooking the food with the same recipe and temperature with the remaining 1/2 time.
Overcooked or undercooked food.	Inappropriate temperature or time setting.	Adjust the temperature and time to desired taste, the amount and the portion of ingredients.
Burnt smell	Appliance is used for the first time.	It is recommended that you run the oven (without any food or accessories in it) at the highest temperature (230°C) on the toast function for about 15 minutes, it may slightly emit smell and smoke. This is normal and only last for a short time.
	Food residue build-up inside the cavity, on heating elements or in crumb tray.	Refer to "CLEANING AND MAINTENANCE".

Problem	Cause of Issue	Solution
White smoke comes out of the appliance during cooking.	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 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 tray has grease residues.	Please make sure the baking tray and crumb tray is thoroughly cleaned after every use.
Steam and water vapour appear during baking.	It is normal for steam and water vapour to appear when baking the ingredients with high water contents.	When baking foods with high water content such as cakes, toasts, etc., that will produce water vapour when baking. The steam will adhere to the glass door and turn into water droplets. This is a normal physical process.
Only one heating element is heating up.	Function setting selection determines which heating element will operate.	Refer to "Function" to check the function represented by the function icons.
Heating elements do not stay on continuously.	It is normal for the heating elements turn on and off, and they are not seen lighted up.	The heating elements will continuously turn on and off to maintain at the set temperature.