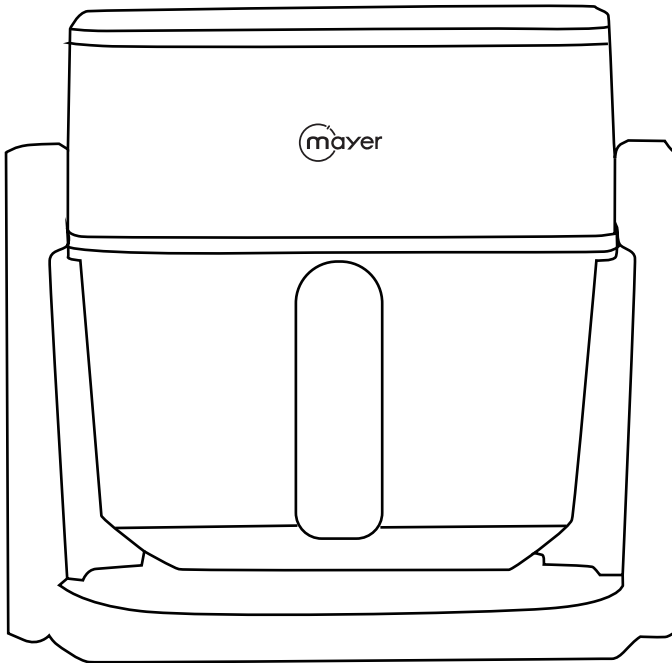





# 3-in-1 Glass Air Fryer MMGAF459G



## 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 must be closely supervised to prevent them from playing or misusing with the appliance.
- Ensure the appliance and its power supply cord are kept out of reach of children and pets.
- Do not operate the appliance if the power cord or plug is damaged, or if the unit malfunctions or is physically compromised in any manner. Contact the Service Centre for inspection or repair.
- To prevent electrical shock, do not immerse the appliance, power cord, or plug in water or any other liquid.
- Always disconnect the appliance from the power source when it is not in use, before cleaning, or when repositioning the unit.
- To unplug, grasp the plug body directly; never pull the cord.
- Only use accessories provided or recommended by the manufacturer to avoid fire, electric shock, or injury.
- Operate the appliance on a flat, stable, and heat-resistant surface, maintaining clearance from combustible materials such as curtains, paper products, or textiles.
- Maintain a minimum clearance of 10 cm on all sides for adequate ventilation.
- Avoid connecting multiple high-power appliances to a single outlet. Do not overload power circuits.
- If the power cord is damaged, discontinue use immediately and contact the authorised Service Centre for replacement.
- Remove all protective films and packaging materials prior to first use.
- Do not position the appliance adjacent to open flames, gas burners, heated ovens, or other external heat sources.
- Do not insert flammable materials such as paper or plastic into the appliance at any time.
- Exercise extreme caution when handling hot food, components such as the glass frying basket, inner pot, or cooking pan, to avoid burns.
- Do not touch the internal surfaces of the appliance during or immediately after operation due to high residual temperatures.
-  Caution: Hot Surface! Do not touch!
- Ensure that air inlet and outlet vents remain unobstructed during operation to prevent overheating.
- This appliance is not a deep fryer. Do not fill the frying basket or pot with oil or other liquids.
- All food must be positioned properly within the basket, avoiding direct contact with heating elements.

- The unit is designed with a safety interlock mechanism and will not operate unless the glass frying basket is securely closed or the pot and pan are correctly positioned.
- Caution: Heating elements get extremely hot. Do not touch the heating elements when the appliance is in use or cooling down.
- The appliance can be flipped to insert the pot and pan; ensure that no food or objects come into direct contact with the heating elements during this process.
- If the appliance emits smoke or abnormal odours, disconnect power immediately and inspect for obstructions or food residue near the heating elements.
- Do not attempt to disassemble or modify the appliance—contact an authorised service centre for repairs.
- After cooking, basket, pot, pan, and food remain very hot—handle with caution.
- Allow the appliance and all detachable accessories to cool down completely before cleaning, for a minimum of 20 minutes.
- Avoid sudden temperature changes. (e.g. washing hot parts with cold water or heating cold cookware directly) as it may cause cracking or damage.
- Clean all detachable parts with warm water and mild detergent. Do not use abrasive pads or harsh chemicals which may damage the surface.
- Ensure that no moisture enters the internal housing of the appliance to avoid short circuits or electrical hazards.
- If the Rotate Button is loose or damaged, stop using the appliance immediately and contact the authorised Service Centre for a replacement.
- If the top of the machine body is unstable or cannot remain upright after flipped, discontinue use for soup pot and grill pan and contact the authorised Service Centre for assistance.

### **Before first use**

- Remove all packaging materials, including any transit protection.
- Detach and discard all non-permanent labels and stickers from the appliance, except the rating label.
- Wash all removable components (glass frying basket, wire rack, pot, pan) using warm water, mild detergent, and a non-abrasive sponge.
- Wipe the interior and exterior surfaces of the appliance with a soft damp cloth.
- This is an oil-free air fryer that utilises rapid air circulation. Do not add oil or fat into the fryer pot unless explicitly required for specific cooking methods involving the pot and pan.

## During Use

- Operate the appliance only on a stable, level, heat-resistant surface, away from water sources and open flames.
- The appliance should not be left unattended during operation.
- This product must not be operated by individuals with limited physical or mental capabilities unless properly supervised and instructed.
- Children must be kept away from the appliance during operation.
- Surfaces such as the glass frying basket, inner pot, pan, air outlet, and heating element become extremely hot and may cause burns if touched.
- Ensure the appliance is positioned away from flammable materials (e.g. curtains, paper) and external heat sources (e.g. gas hobs, hot plates).
- In the event of a fire, do not attempt to extinguish with water unless absolutely safe. Disconnect the appliance, close the lid, and smother flames with a damp cloth.
- Do not move or relocate the appliance while it contains hot food or liquid.
- Never immerse the appliance in water.

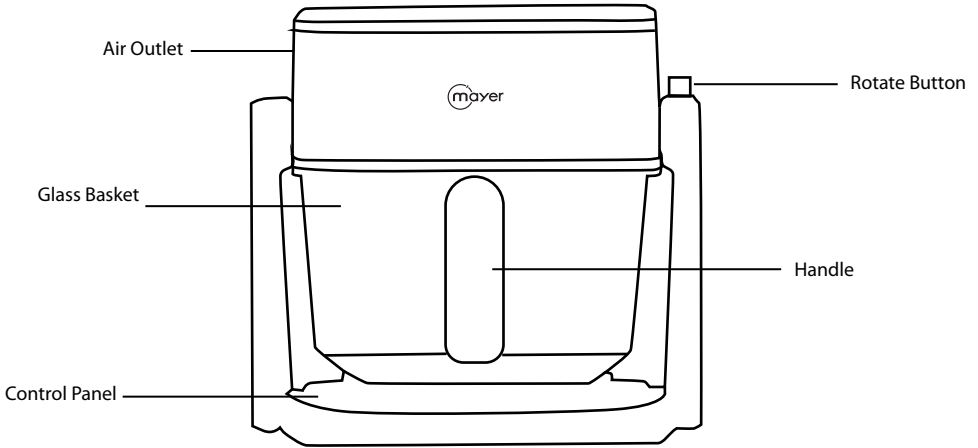
### **Warning: High surface temperature!**

Touching the appliance while hot may cause severe burns. Always disconnect the power and allow the appliance to cool before handling.

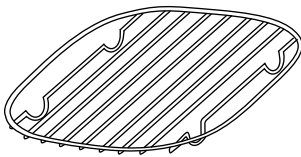
# PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY	POT CAPACITY
MMGAF459D	220-240V, 50-60Hz	1200 -1400W	4.5L	3.0L

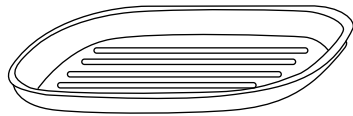
# INTRODUCTION OF PARTS



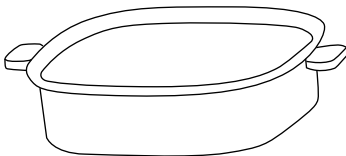
## Accessories



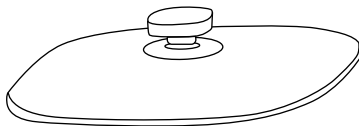
Wire Rack



Grill Pan

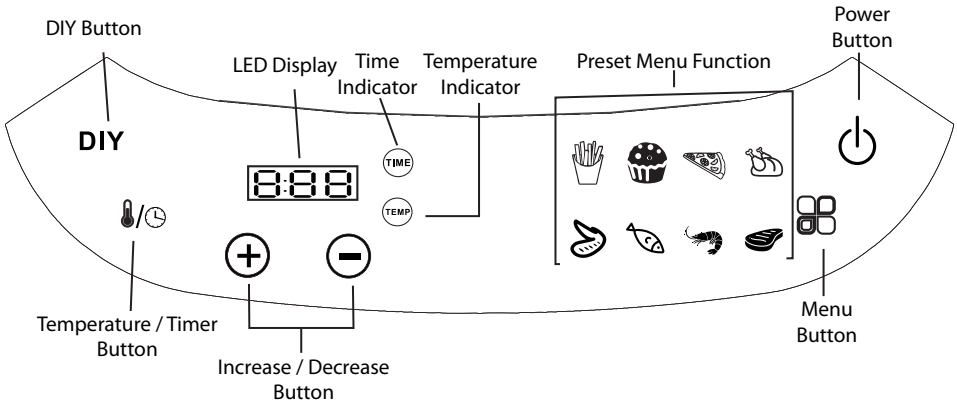







Soup Pot



Glass Lid

## Control Panel



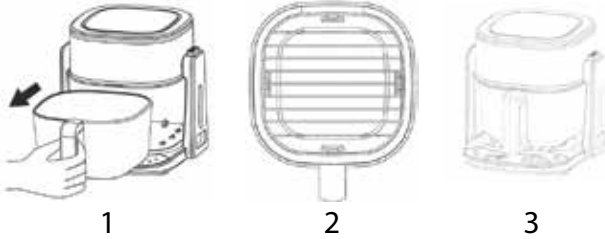
Indicators and Functions	Description
	Tap to turn the appliance ON/ OFF and Pause.
	Tap to cycle through the preset menu functions.
<b>DIY</b>	Manually set the temperature and cooking time without using preset functions.
	Tap to increase temperature or cooking time. Press and hold for faster adjustment.
	Tap to decrease temperature or cooking time. Press and hold for faster adjustment.
	Tap to switch between temperature and time display.

# CONTROLS AND OPERATIONS

## How to use the accessories:

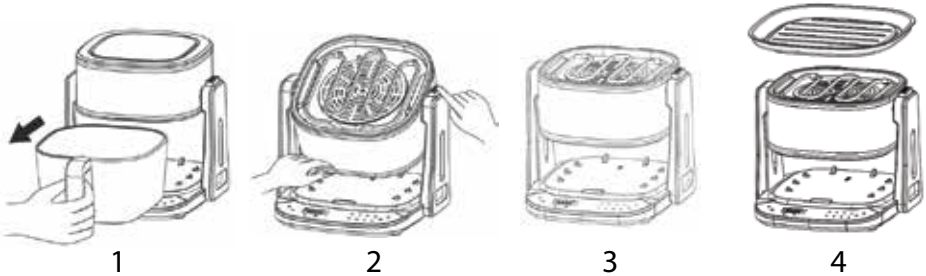
### 1. Glass Basket and Wire Rack (Air Fryer Mode):

- To use the appliance in Air Fryer mode, pull out the glass basket, place the wire rack and food inside, then slide the basket back into the appliance.



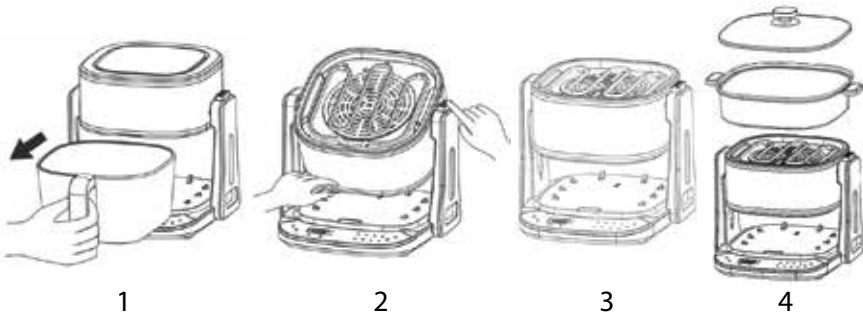
### 2. Grill Pan (Grill Mode):

- To use the Grill Pan, pull out the glass basket, press the rotate button to flip the top of the appliance upside down, then place the Grill Pan onto the heating plate.



### 3. Soup Pot (Soup/Hot Pot Mode):

- To use the Soup Pot, pull out the glass basket, press the rotate button to flip the top of the appliance upside down, then place the Soup Pot onto the heating plate.



Note: Rotate button usage: After taking out the frying basket/soup pot/ grill pan, push the rotate button and rotate the top of the machine body at the same time to turn the direction.

## How to use:

### Air fry mode

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 light up on the control panel thereafter.

2. Carefully pull the handle of the glass basket. Prepare the basket and desired food. Insert the wire rack into the basket and ensure it is level. There should be a small gap between the rack and the bottom of the basket.

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

3. Put the ingredients into the frying basket.

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

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

Note: Never use the frying basket without the wire rack in it.

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.

5. Press the Power Button. All indicator lights and digital screen light up, enter into standby mode.

6. Select the Preset Menu Function according to the food you are cooking by pressing the Menu Button.

Note: If required, you may select and adjust your temperature and cooking time by pressing the temperature and timer button.

7. If no preset menu function is fit to your desired food, you can press DIY Button and manually set the temperature and cooking time.

8. Press the Temperature/ Timer Button, the Temperature Indicator lights up. Press Decrease/ Increase Button to adjust to your desired temperature. Each press change 5°C, the adjustable range of temperature is 40°C - 200°C.

9. Press the Temperature/ Timer Button again, the Timer Indicator lights up. Press Decrease/ Increase Button to adjust to your desired cooking time. Each press changes 1 minute, the adjustable range of time is 1 min – 60 mins.

10. After selecting all cooking settings, press the Power Button to start.

### Note:

- If the glass basket is pulled out during cooking, the appliance will pause, display E5, and stop heating while the timer continues to run. Cooking will resume once the glass basket is pushed back in.
- 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
11. The air fryer will beep 3 times when the cooking is complete.
  12. To stop the cooking process, press the Power Button, the LED display will start blinking.
  13. To turn off the air fryer before the set cooking time ends, press and hold the Power Button for about 2 seconds.
  14. 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.
  15. After using the appliance, turn off and unplug the main socket to power off the appliance.

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.
- 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.

#### Soup Pot/ Grill Pan Mode

1. To use the soup pot/ grill pan, pull out the glass basket, press the rotate button to flip the top of the appliance upside down.
2. Prepare the soup pot/ grill pan and desired food, then place it securely onto the heating plate.  
Note: When using the Soup Pot/ Grill Pan mode, only DIY mode is available (default: 200°C, 1 hour; adjustable within the range shown in the table).
3. Press the Power Button. All indicator lights and digital screen light up, entering standby mode.
4. Press DIY Button to manually set temperature and cooking time.
5. Press the Temperature/ Timer Button, the Temperature Indicator lights up. Press Decrease/ Increase Button to adjust to your desired temperature. Each press change 5°C, the adjustable range of temperature is 40°C - 200°C.
6. Press the Temperature/ Timer Button again, the Timer Indicator lights up. Press Decrease/ Increase Button to adjust to your desired cooking time. Each press changes 1 minute, the adjustable range of time is 1 min – 60 mins.
7. Once settings are confirmed, press the Power Button to start cooking.

Note:









- If the soup pot or grill pan is removed during cooking, the appliance will pause, display E5, and stop heating while the timer continues. Cooking will resume once the pot/pan is placed back properly.
- Time and temperature can be adjusted during cooking.
- 8. The appliance will beep 3 times when the cooking is complete.
- 9. To stop the cooking process, press the Power Button, the LED display will start blinking.
- 10. To turn off the air fryer before the set cooking time ends, press and hold the Power Button for about 2 seconds.
- 11. Once cooking is complete, carefully remove the soup pot or grill pan and place it on a heat-resistant surface.
- 12. After using the appliance, turn off and unplug the main socket to power off the appliance.

Note:

- The appliance will not operate unless the soup pot or grill pan is properly positioned.
- Do not touch the soup pot during or after use – it will be hot. Always use the handle to lift it.
- Do not touch the grill pan during or after use – it will be hot. Only remove it using heat-resistant gloves after it has fully cooled.
- After cooking, the soup pot/ grill pan and the cooked foods are hot. Extreme caution must be used when handling the hot soup pot/ grill pan.
- Caution: Heating elements get extremely hot. Do not touch the heating elements when the appliance is in use or cooling down.

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)	Temperature Range (°C)	Time Range (MIN)
	160°C	25 min	40 - 200°C (each press changes the temperature by 5°C)	1 - 60 min (each press adjusts the time by 1 minutes)
	180°C	30 min		
	180°C	15 min		
	200°C	25 min		
	200°C	20 min		
	180°C	15 min		
	180°C	15 min		
	200°C	20 min		
<b>DIY</b>	40°C	30 min		

Note:

- The cooking information guide is applicable to the Air Fryer mode only.
- When using the Grill Pan or Soup Pot mode, only DIY mode is available (default: 200°C, 1 hour; adjustable within the range shown in the table).

## 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 air frying basket and basket tray are dishwasher safe.

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.

- After confirming that the heating elements have cooled down, a brush can be used to clean the food residues on the heating elements.



### **Warning: High surface temperature!**

Touching the appliance while hot may cause severe burns. Always disconnect the power and allow the appliance to cool before handling.

## 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.

## TROUBLESHOOTING

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".	Temperature sensor short circuit.	Unplug the appliance from the main power socket and wait a few seconds. Plug it back in to restart. If the issue persists, contact the authorised Service Centre to reconnect the temperature sensor circuit.
Display "E2" / "E3".	Temperature sensor probe is open circuit or damaged.	Unplug the appliance from the main power socket and wait a few seconds. Plug it back in to restart. If the issue persists, contact the authorised Service Centre to replace the temperature sensor probe.
Display "E5".	Basket, pot, or pan is not correctly placed, causing the microswitch to lose contact.	Ensure the basket, pot, or pan is properly positioned inside or on the appliance.

Note:

- If the Rotate Button is loose or damaged, stop using the appliance immediately and contact the authorised Service Centre for a replacement.
- If the top of the machine body is unstable or cannot remain upright after flipped, discontinue use for soup pot and grill pan and contact the authorised Service Centre for assistance.