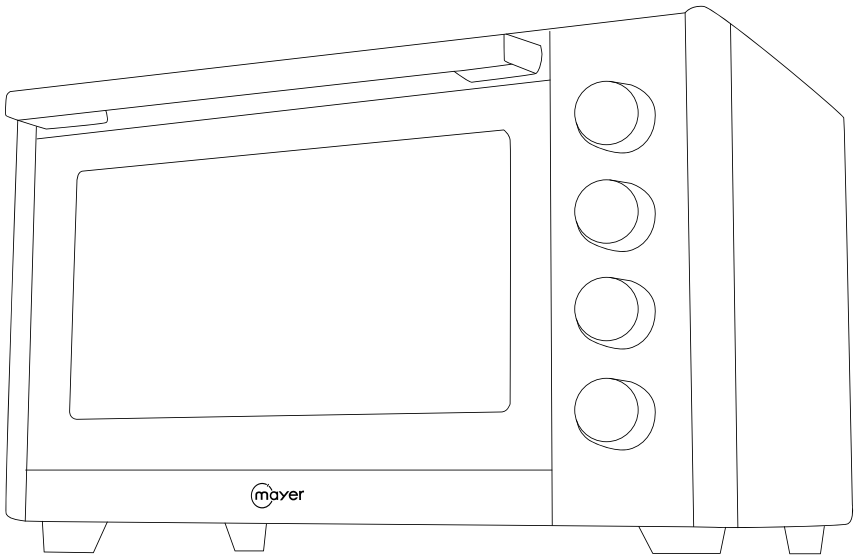




Electrical Oven

MM04501



ELECTRIC OVEN

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

IMPORTANT SAFETY INSTRUCTIONS

WARNING: Failure to follow these safety instructions may result in fire, electric shock, burns, or other serious injury. Read all instructions carefully before using the appliance and retain them for future reference.

General use

- This appliance is intended solely for indoor, domestic use. Do not use outdoors, in commercial settings, or for purposes other than those described in this manual.
- Check that the voltage on the rating label corresponds with the voltage in your home.
- Ensure the appliance is placed on a firm, flat and heat-resistant surface, more than 85 cm above the ground, with a minimum clearance of 20 cm on all sides and from overhead cabinets for ventilation.
- Do not block the air inlet or outlet. Keep the appliance away from walls, curtains, and other flammable materials.
- Never operate the appliance without the non-slip feet attached.
- Do not place or hang objects on the oven door or handle, and do not place heavy items or food directly on the door.

Electrical safety

- This appliance must be earthed. In the event of electrical leakage, earthing can prevent electric shock.
- Do not use the appliance if the plug, power cord, or the appliance itself is damaged, has been dropped, or is malfunctioning. Contact the authorised Service Centre for inspection or repair.
- Do not modify, disassemble, or attempt to repair the appliance yourself.
- Do not immerse the plug, cord, or appliance in water or other liquids.
- Keep the power cord away from hot surfaces and sharp edges. Do not bend, pull, or twist the cord.
- Do not use extension cords or share the same socket with other high-powered appliances.
- Always unplug the appliance after use and before cleaning. To unplug, hold the plug — never pull the cord.
- Clean dust from the plug regularly to prevent overheating.

Operation safety

- Accessible parts, including the heating elements, door, and door frame, become extremely hot during and shortly after use. Use oven gloves or mitts when handling hot accessories, food, or parts.
- Keep children away from the appliance when in operation. Do not allow them to play with it.
- Never touch the appliance, plug, or cord with wet hands
- Do not leave the appliance unattended during operation, especially when grilling, toasting, or cooking foods high in fat or oil.

- Overheated oil or fat can ignite. Avoid heating oil unless grilling meat.
- If any object inside or outside the oven catches fire or emits smoke, close the oven door, switch off the appliance, and unplug it from the mains.
- Do not overcook food as it may burn and cause a fire hazard.
- Do not place cardboard, plastic, paper, or other flammable materials inside the oven.
- Do not use metal foil to cover any part of the oven cavity, as this may cause overheating and fire.
- Use only heat-resistant cookware rated for at least 250°C. Exercise caution when using materials other than metal or glass.
- Do not store items in the oven when not in use, especially when the oven is still hot.

First use

- When the appliance is used for the first time, white smoke and odour may be emitted due to the protective oil coating on the heating element. This is normal and will disappear after initial use.
- Different baking functions may emit odours during initial operation — this is normal.

During cooking

- To avoid heat loss and extended cooking times, do not open the oven door unless necessary.
- If opening the door during cooking, stand back to avoid hot steam.
- Always maintain a safe distance between your face and the door when opening.
- Use only recommended accessories. The use of incompatible accessories may cause hazards.

After cooking

- Switch off the appliance, unplug from the mains, and allow it to cool completely before cleaning or moving.
- The oven cavity and metal parts remain hot for some time after use. Handle with care.
- Wipe away any food debris or spills to prevent smoke and prolong appliance life.
- Do not use metal scouring pads, abrasive cleaners, or corrosive chemicals — they may damage the appliance and create safety risks.

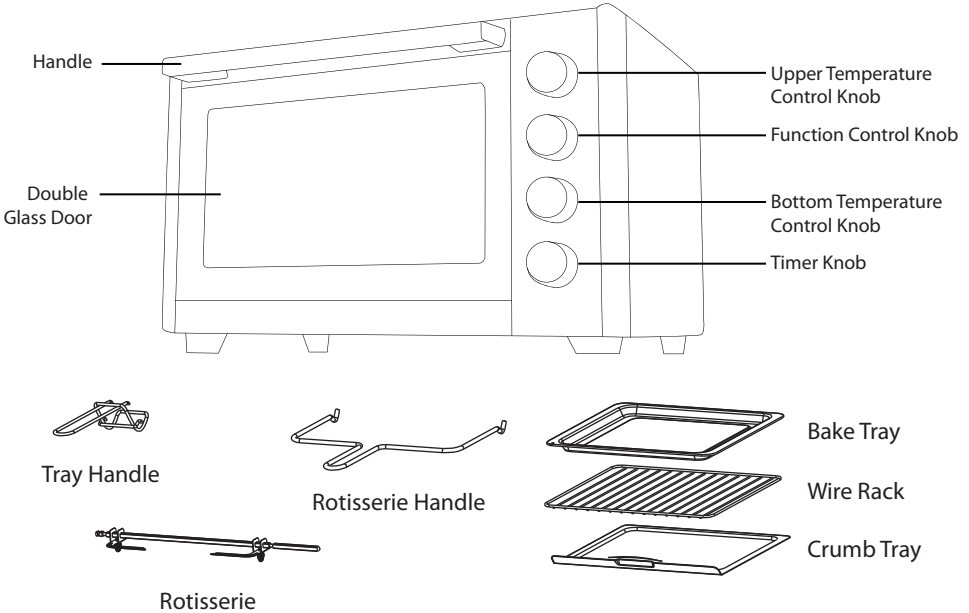
Maintenance & storage

- Keep the appliance and accessories clean and dry at all times. Failure to maintain cleanliness may damage the surface and shorten the product's lifespan.
- Avoid dropping or knocking the appliance.
- Store the appliance out of reach of children when not in use.
- If the power cord is damaged, it must be replaced only by the manufacturer, authorised service agent, or similarly qualified person to avoid hazards.

PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY
MMO4501	220-240V~, 50-60Hz	2000W	45L

INTRODUCTION OF PARTS



Function Guide

Function	Description	Function	Description
	Upper Heating: For fish fillet, baking, and sea food.		Upper + Bottom Heating + Convection: For roasting chicken, cookies, pastries, and vegetables.
	Bottom Heating: For big / thick cake and meat baking.		Upper + Bottom Heating + Rotisserie: For whole chicken, roast duck, or large cuts of meat.
	Upper + Bottom Heating: For cakes, pork, steak, meat balls, and risotto.		Upper + Bottom Heating + Convection + Rotisserie: For roast chicken with crispy skin, turkey, or lamb leg.

Upper and Bottom Temperature Control Knob: From 100°C to 230°C

Timer Knob: From 1 minute to 60 minutes

CONTROLS AND OPERATIONS

Before use

- Ensure the appliance is unplugged before preparing for use.
- Wash all accessories (e.g. baking tray, wire rack, crumb tray) in warm water with mild dish detergent, then rinse thoroughly.
- Dry all accessories completely before reassembling them in the appliance.
- For first-time use, operate the oven empty (without food or accessories) at the highest temperature on the “Upper + Bottom Heating + Convection” function for approximately 15 minutes. Some smell or light smoke may be emitted — this is normal and will disappear after initial use.
- Always use the appliance in a well-ventilated area to prevent a build-up of heat or odours.
- Place the appliance on a stable, heat-resistant surface and ensure there is adequate space around it for ventilation.
- Keep the appliance away from curtains, paper, or other flammable materials during operation.

Operating the oven

1. Plug the oven into the mains outlet and switch on the main power.
2. Position the rack as required. For roasting or grilling, place the baking tray beneath the rack to catch cooking juices and fats.
3. Insert the food and any necessary accessories into the oven.
4. Select the desired cooking function using the Function Control knob.
5. Set the Upper and Bottom Temperature Control knobs to the required temperature (range: 100°C to 230°C).
6. Turn the Time Control knob to the desired cooking time (up to 60 minutes). The oven will begin heating, and a bell will sound when the set time has elapsed.
7. To pause or stop cooking before the timer finishes, turn the Time Control knob to the “0” position to switch the oven off.

Note:

- When baking foods with high water content (e.g. cakes, bread, toast), water vapour may form on the glass door and condense into droplets — this is a normal physical process.
- If biscuits or other baked goods brown too quickly, lower the temperature and extend the baking time.
- For more even browning, rotate the baking tray or adjust the rack position during cooking.
- Do not touch hot surfaces during or immediately after cooking; use oven gloves or handles where provided.

- Always open the oven door slowly and away from your face to avoid steam burns.
- Do not cover the air vents or place foil directly on the heating elements.
- Avoid placing oversized food or metal utensils that may cause electrical hazards.
- Never leave the appliance unattended while in operation.
- If the appliance emits smoke, turn it off immediately, unplug from the mains, and allow it to cool before investigating.

CLEANING AND MAINTENANCE

- Always turn off the main switch and disconnect the power plug from the mains before cleaning.
- Ensure the appliance is completely cooled down before starting any cleaning procedure.
- Clean the appliance after each use to prevent a build-up of grease, which may cause unpleasant odours and affect performance.
- Empty the crumb tray after every use. The removable wire rack, baking tray, and crumb tray are dishwasher safe.
- Do not use steam cleaners to clean this appliance.
- Never immerse or soak the appliance in water or wash it under running water.
- Clean the exterior of the appliance with a soft, damp sponge or cloth.
- Use a mild detergent with warm water to clean the crumb tray and accessories. For heavily soiled accessories, soak in warm soapy water before washing.
- Avoid using any cleaning cloth or pad that contains metal fibres, abrasive cleaners, steel brushes, or any rough-surfaced material, as these can scratch or damage the appliance.
- Do not allow grease or food debris to remain on the door or door seal. A dirty door seal may prevent the oven door from closing properly.
- Dry all parts and surfaces thoroughly before reconnecting to the power supply or storing the appliance.
- Never store the appliance when it is hot or damp.
- If the appliance is not to be used for a long period, store it in its original packaging or in a clean, dry location.
- Let all cleaned parts and surfaces dry completely before plugging the oven back in.

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.
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) for about 15 minutes, it may slightly emit smell and smoke. This is normal and only last for a short time.
White smoke comes out of the appliance during cooking.	Food residue build-up inside the cavity, on heating elements or in crumb tray.	Refer to "CLEANING AND MAINTENANCE".
	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.
White smoke comes out of the appliance during cooking. Steam and water vapour appear during baking.	The tray has grease residues.	Please make sure the baking tray and crumb tray is thoroughly cleaned after every use.
	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 time element will operate.	Refer to "Function Guide" 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.