

Instructions Manual



MODEL: MAF-8004S

Save These Instructions

For Household use only

When using electrical appliances, basic safety precautions should always be followed.

Do not use the air fryer until you have read this manual thoroughly.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

- **NEVER IMMERS**E the main unit's housing, which contains electrical components and heating elements, in water.
Do not rinse under the tap.
- **TO AVOID ELECTRICAL SHOCK, DO NOT** put liquid of any kind into the main unit housing containing the electrical components.
- If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT ATTEMPT** to modify the plug in any way.
- **MAKE SURE** the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
- To prevent food contact with the interior upper screen and heat element, **DO NOT OVERFILL** the basket.
- **DO NOT COVER** the air intake vent or air outlet vent while the air fryer is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- **NEVER POUR** oil into the basket. Fire and personal injury could result.
- While cooking, the internal temperature of the unit reaches several hundred degrees Centigrade. **TO AVOID PERSONAL INJURY**, never place hands inside the unit unless it is thoroughly cooled down.
- This appliance is **NOT INTENDED FOR USE** by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are **UNDER THE SUPERVISION** of a responsible or have been given proper instruction in using the appliance. This appliance is **NOT INTENDED FOR USE** by children.
- While cooking, **DO NOT PLACE** the appliance against a wall or against other appliances. Leave at least 15cm free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- **DO NOT USE** this unit if the plug, the power cord, or the appliance itself is damaged in any way.
- **DO NOT PLACE** the unit on stovetop surfaces.
- If the power cord is damaged, **YOU MUST HAVE IT REPLACED** by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
- Keep the appliance and its power cord **OUT OF THE REACH** of children when it is in operation or in the "cooling down" process.
- **KEEP THE POWER CORD AWAY** from hot surfaces. **DO NOT PLUG** in the power cord or operate the unit with wet hands.
- **NEVER CONNECT** this appliance to an external timer switch or separate remote-control system.
- **NEVER USE** this appliance with extension cord of any kind.
- **DO NOT OPERATE** this appliance on or near combustible materials such as tablecloths and curtains.
- **DO NOT USE** the air fryer for any purpose other than described in this manual.
- **NEVER OPERATE** the appliance unattended.
- When in operation, air is released through the air outlet vent.
KEEP YOUR HANDS AND FACE at a safe distance from the air outlet vent.
Also avoid the air while removing the basket from the appliance.

IMPORTANT SAFEGUARDS

- The unit's outer surfaces may become hot during use. Use oven mitts when handling hot components. Use oven mitts when handling hot surfaces.
- Should the unit emit black smoke, UNPLUG IMMEDIATELY and wait for smoking to stop before removing air fryer contents.
- When time has run out, cooking will stop but the fan will continue running for 20 seconds to "cool down" the unit.
- Always operate the appliance on a horizontal surface that is level, stable, and non combustible.
- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.

Overheating Protection

If the inner temperature control system fails, the overheating protection system will be activated and the unit will not function. In case this happens, unplug the power cord. Allow time for the unit to cool completely before restarting or storing.

Automatic Shut-off

The appliance has a built in "shut-off" device, that will automatically shut down the unit when the timer LED reaches zero. You can manually switch off the appliance by selecting the power button. The fan will continue running for 20 seconds to "cool down" the unit.

If the air fryer is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and we will not be held liable for damages.

- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before handling, cleaning or storing.
- Make sure the ingredients prepared in this unit come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.

Electric Power

If the electrical circuit is overloaded with other appliances, your new unit may not operate properly. It should be operated on a dedicated electrical circuit.

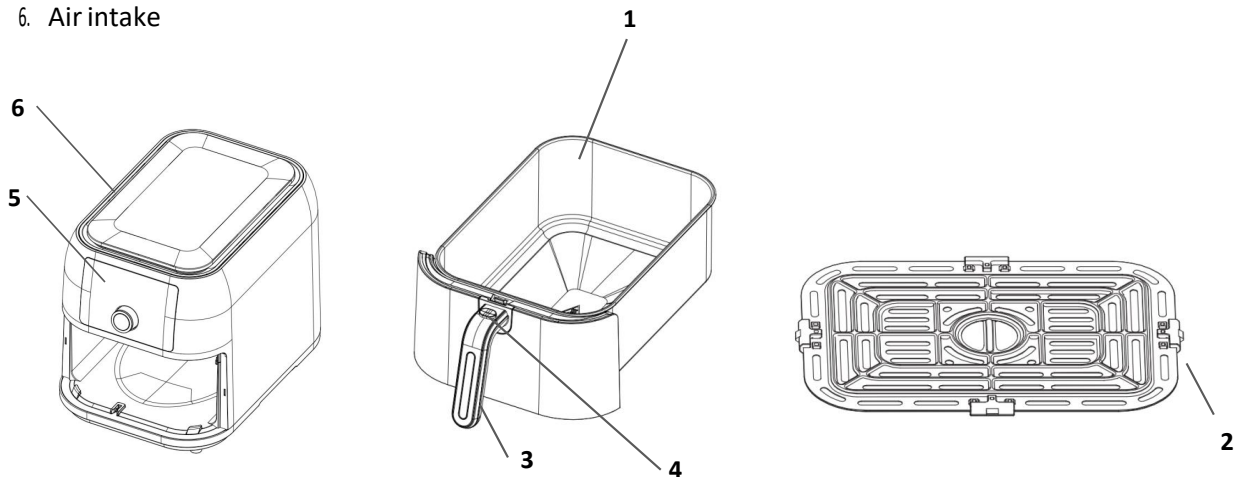
Electromagnetic Fields (EMF)

This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

General description

1. Basket
2. Non-stick rack
3. Basket handle
4. Basket release button
5. Control panel
6. Air intake



OPERATION INSTRUCTIONS

Before First Use

Remove all packaging and labels from the inside and outside of the air fryer.

The air fryer comes with a crisper baking tray and **separator inside the cooking drawer**.

Ensure you wash both the crisper baking tray, **separator**, and the basket with hot soapy water.

Wipe the air fryer main unit with a damp cloth.

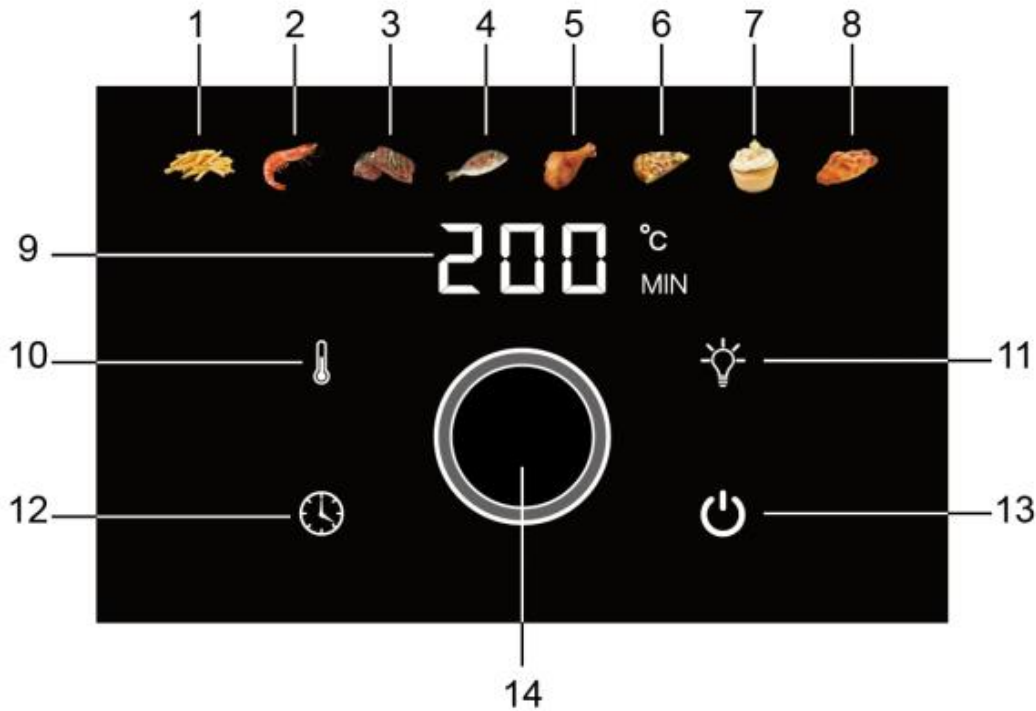
DO NOT IMMERSE THE AIR FRYER MAIN UNIT IN WATER OR OTHER LIQUIDS



1. Insert the crisper baking tray into the basket so that the rubber sides fit and lock comfortably into the basket.
 - a. **PLEASE NOTE:** The rubber may be stiff the first few times it is used and placed.
 - b. **PLEASE NOTE:** Ensure that the basket is fully inserted. Otherwise, the air fryer will not operate.

Note: During initial use, the air fryer may give off a slight odor. This is normal and will not affect your food.

CONTROL PANEL AND DISPLAY



- | | |
|--|--|
| <p>1. Fries Preset Indicator</p> <p>2. Shrimp Preset Indicator</p> <p>3. Steak Preset Indicator</p> <p>4. Fish Preset Indicator</p> <p>5. Drumstick Preset Indicator</p> <p>6. Pizza Preset Indicator</p> <p>7. Cake Preset Indicator</p> <p>8. Bread Preset Indicator</p> <p>9. LED Display
Time & Temperature Display</p> <p>10. Temperature Selection Key
Press the Temperature Function Key to enter Temperature Setting</p> <p>11. Lighting
Press to On/off lighting.</p> <p>12. Timer Function Key
Press the Timer Function Key to enter Timer Setting</p> | <p>13. On/off power Key
When the machine is in Standby mode, press this key, and the machine will enter the Menu Selection Interface. While the machine is cooking, press this key, and the machine will stop cooking and enter Standby mode.</p> <p>14. Rotary Knob
START/PAUSE Key
Once you have selected the pre-set cooking function, press the Rotary Knob and the appliance will start to cook.
During the cooking process you can press the Rotary Knob to pause the appliance. Press the Rotary Knob to continue cooking.
Time/Temperature/Menu Selection Dial
By operating the dial, you can select the menu and adjust the temperature and the time of the menu.</p> |
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AIR FRYING TIPS

- Please check on the cooking of your food as our Air fryer cooking technology will cook food quicker than conventional ovens
Pat the food dry before cooking to encourage browning and to avoid excess smoke
- To ensure even cooking/browning, always open the active basket halfway through the cook time and check, turn or shake foods in the air fryer basket. Some recipes call to brush or spray oil halfway through cooking. Adjust the temperature or time if needed.
- Frying small batches will require shorter cooking times and yield crispier results.
- To avoid excess smoke when cooking foods high in fat (e.g bacon, chicken wings or sausages), it may be necessary to empty the fat gathered in the air fryer basket between batches
- Create a more spaced out surface area to allow more air to pass through by cutting food into smaller pieces. This can yield crispier foods
- Press breading/coating onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes before frying. This allows the coating to be slightly absorbed and ensures the coating sticks to foods when cooking
- To improve crispiness in meat, coat the meat lightly with cornflour or rice flour and spray with oil
- Arrange breaded coated foods in air fryer basket so that food is not touching to allow air flow on all surfaces
- Spray oils works best with this air fryer. The spray distributes the oil more evenly and less oil is generally needed. However, canola, olive, avocado, coconut, grape seed, peanut or vegetable oil work well too. When baking or using wetter foods, it is best to use parchment paper to line the basket

AIR FRYING PRE-PACKAGED FROZEN FOODS

- Depending on the type and amount of food being cooked, suggested cook times may differ. Always check food halfway through cooking time to determine the final cook time and temperature
- Once the time is up, ensure that the food is fully cooked

INSTRUCTIONS FOR USE

Before cooking, please note that the air fryer cooking technology cooks food quicker than that of convectional ovens. Please check food whilst cooking to ensure you don't overcook it. Ensure the air fryer is placed on a flat, stable, and heat-resistant surface.

Do not overfill the basket with food. This could result in uneven cooking or potential damage to the air fryer. Do not fill the basket with more than 1.8 kg of food or 2/3 of the basket.

REMOVING THE COOKING BASKET

The cooking basket can be completely removed from the air fryer. Pull on the handle at any time to slide the cooking basket out of the air fryer.

NOTE: If the cooking basket is removed from the main body of the air fryer during operation, the air fryer's operation is paused. When the basket is returned to the machine within 5 minutes, the air fryer will resume working according to the previous settings. Otherwise, it will enter into Standby mode.

STANDBY MODE

In standby mode, only the power light is on, all other lights are off, and there is no display on the digital screen.

PRE-SET MENU SETTING MODE

In Standby mode, press the Power On/Off key to enter the Mode Selection Interface. All lights are on, the digital display shows temperature 200°C and time 22 minutes cycling every 5 seconds .

In the Mode Selection Interface, by rotating the knob, you can select the desired menu in cycle. The selected menu button light will flash. The digital display shows the temperature or time corresponding to the selected menu. After completing the menu selection, press the Start/Pause button to start cooking, and the display will show the countdown of temperature or time.

POWER ON/OFF MODE

Plug the unit into a mains socket. all lights and the Time/Temp LED Display will be fully illuminated for 1 second, followed by a beep and enters the Standby Mode.

In standby mode, only the power light is on, all other lights are off, and there is no display on the digital screen.

In standby mode, pressing the power button enters the function menu setting state (if there is no operation within 5 minutes, it reverts to standby), and pressing the power button again enters standby mode.

DURING OPERATION

During cooking operation, press the Rotary Knob to pause the operation, the digital display and the selected menu will flash. Press the Rotary Knob again to resume work.

During cooking operation, press the Rotary Knob to exit the operating state and enter standby mode; (Note: If there is no operation within 5 minutes in this function menu setting state, it will enter Standby Mode).

During cooking operation, you can adjust the time and temperature by rotating the knob. During cooking operation, it displays the temperature or the countdown timer.

TEMPERATURE & TIME SETTING

Touch the Temperature Function Key to make it flash, LED display shows the menu setting temperature and start flashing.

Adjust the temperature up or down by rotating the knob with a step of 5°C, and the buzzer will beep once. When reaching the maximum or minimum value allowed by the menu, the buzzer will beep twice. Temperature is set If there is no operation within 5 seconds. The LED display will cycle through showing temperature or countdown time.

Touch the Timer Function Key to make it flash, LED display shows the menu setting temperature and start flashing.

Adjust the Timer up or down by rotating the knob to select exact cooking time from 1 to 60 minutes, in 1-minute intervals. When reaching the maximum or minimum value allowed by the menu, the buzzer will beep twice. Time is set If there is no operation within 5 seconds. The LED display will cycle through showing temperature or countdown time.

Note: When the knob is rotated quickly (with step time less than 0.5 seconds), the step-by-step prompt tone is canceled.

SHAKE/FLIP REMINDER FUNCTION

The shake function is only functional if the cooking time is more than 6 minutes.

When the cooking time is two-thirds of the way, the appliance will beep 4 times and the LED digital display will show "SHK".

Remove the basket, shake and then replace, the appliance will carry on cooking.

"SHK" will disappear on the LED display and it will continue to display and alternate between the temperature and time.

Pizza and Bake pre-set are going without Shake function.

LIGHT KEY

Pressing the light key allows you to turn the air fryer light on or off; if the oven light is turned on, it will stay lit for 30 seconds.

When opening the basket during the cooking process, the light goes OFF.

PRE-SET MODE

In Standby mode, press the Power On/Off key to enter the Mode Selection Interface.

All lights are on, the digital display shows temperature 200°C or time 22 minutes .

In the default state, pressing the Rotary Knob directly enters the first menu for operation, you can adjust the time and temperature by operating the knob.

In the Mode Selection Interface, by rotating the knob, you can select the desired menu in cycle. The selected menu button light will flash. The digital display shows the temperature or time corresponding to the selected menu. After completing the menu selection, press the Rotary Knob to start cooking, and the display will show the temperature or countdown of time.

NOTE: Once a Pre-set mode has been selected, the cooking time and temperature can be adjusted manually to suit any amount of food. This setting table will help you to select the basic settings for a variety of popular ingredients.

NOTE: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape, and brand, the best settings for the ingredients cannot be guaranteed.

NOTE: Because Rapid Air technology instantly reheats the air inside the appliance, removing the drawer briefly from the appliance during hot air frying barely disturbs the process.

FOOD	DEFAULT TEMPERATURE	ADJUSTABLE TEMP RANGE	DEFAULT TIME	ADJUSTABLE TIME RANGE
Fries	200°C	80-200°C	22 mins	1-60mins
Shrimp	180°C	80-200°C	10 mins	1-60mins
Steak	180°C	80-200°C	15 mins	1-60mins
Fish	180°C	80-200°C	20 mins	1-60mins
Drumstick	200°C	80-200°C	25 mins	1-60mins
Pizza	175°C	80-200°C	12 mins	1-60mins
Cake	160°C	80-200°C	20 mins	1-60mins
Bread	180°C	80-200°C	8 mins	1-60mins

USEFUL INFORMATION

AIR FRYING GUIDE

Food	Min-max Amount (g)	Time (min.)	Temperature (°C)	Shake/Turn	Remark
Potato & fries					
Thin frozen fries	500-1000	18-26	200	Shake	/
Thick frozen fries	500-1000	22-30	200	Shake	/
Potato gratin	400	20-25	200	/	/
Meat & Poultry					
Steak	100-400	10-15	180	Turn	/
Pork chops	100-400	10-15	180	Turn	/
Hamburger	100-400	10-15	180	Turn	/
Sausage roll	100-400	13-15	200	/	/
Drumsticks	100-400	25-30	180	Shake/Turn	/
Chicken breast	100-400	15-20	180	Turn	/
Snacks					
Spring rolls	100-350	8-10	200	Turn	Use oven-ready
Frozen chicken nuggets	100-400	6-10	200	Shake	Use oven-ready
Frozen fish fingers	100-350	6-10	200	Shake/Turn	Use oven-ready
Frozen bread crumbed cheese snacks	100-350	8-10	180	/	Use oven-ready
Stuffed vegetables	100-350	10	160	/	/
Baking					
Cake	250	15-16	150-160	/	Use baking tin
Quiche	350	20-22	180	/	Use baking tin/ oven dish
Muffins	250	15-18	200	/	Use baking tin
Sweet snacks	350	20	160	/	Use baking tin/ oven dish

NOTE FOR THE NON-STICK BAKING PAPERS:

- The use of non-stick paper makes cooking easier and leaves the device clean.
- The use of kitchen non-stick paper is optional.
- The baking/cooking time of some foods might be affected because the air flow is also affected.

SAFE MINIMUM INTERNAL TEMPERATURE

Use a meat thermometer to make sure that meat, poultry and fish are cooked thoroughly before consuming. Follow these safe minimum internal temperatures recommended by the USDA. You can cook food to a higher internal temperature according to your preference.

Beef, lamb	63 °C (145 °F)
Pork	71 °C (160 °F)
Ground meats	71 °C (160 °F)
Poultry products	77 °C-82 °C (170-180 °F)
Fish, shellfish	63 °C (145 °F)
Reheating meat, poultry, leftovers	74 °C (165 °F)

CLEANING & MAINTENANCE

WARNING: Before cleaning, always unplug the appliance from the electrical outlet and allow it to cool down completely.



WARNING: To avoid electrical hazards, never immerse the main unit, power cord or plug in water or any liquid. Never rinse them under the tap.

Clean the air fryer after every use.

DO NOT CLEAN WHILST STILL HOT

Unplug unit from the electrical outlet and allow each part to cool down before starting any cleaning procedures. Remove containers to make the unit cool down faster. Do not place the air fryer in water. Try to prevent splashes of water or other liquids from reaching the unit.

Do not use any abrasive or harsh chemicals.

- Wipe the outside of the appliance with a damp cloth
- Wash full set the accessories in hot soapy water or in the dishwasher If cleaning in dishwasher, place the parts on the top rack and do not use higher setting than 50°
- Clean the heating element with a cleaning brush to remove any food residue
- Clean the inside of the appliance with hot water and non-abrasive sponge. Crisper Baking Tray & Separator can be washed as normal non-stick pans, but we suggest using a low dishwasher setting.

Troubleshooting

Problem	Possible Cause	Solution
The air fryer does not work	The appliance is not plugged in	Put the mains plug in an earthed wall socket
	You have not set the Timer	Turn the timer knob to the required peroration time to switch on the appliance
The ingredients fried with the air fryer are not done	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried move evenly
	The set temperature is too low.	Turn the temperature control knob to the required Temperature setting (see section Settings' in chapter 'Using the appliance').
The ingredients are fried unevenly in the air fryer	Certain types of ingredients need to be shaken halfway through the cooking time	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the cooking time. See section 'Settings' in chapter 'Using the appliance'
Fried snacks are not crispy when they come out of the air fryer	You used a type of snacks meant to be prepared in a traditional deep fryer	Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
I cannot slide the pan into the appliance properly	There are too many ingredients in the basket	Do not fill the basket beyond the MAX indication
	The basket is not placed in the pan correctly	Push the basket down into the pan until you hear a Click.
White smoke comes out from the appliance	You are preparing greasy ingredients	When you fry greasy ingredients in the fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the air fryer	Wrong type of potato (not for frying) is being used.	Use fresh, firm, yellow potatoes. Use cut sticks and pat dry to remove excess starch. Make sure that they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result
		Add slightly more oil for a crisper result.

Do not use metal kitchen utensils, abrasive sponges or abrasive cleaning materials to clean them, as this may damage the non-stick coating. Storage

- Ensure the air fryer is unplugged and all parts are clean and dry
- Do not store if still hot or wet
- Make sure that all accessories are clean and dry and inserted into the air fryer oven cavity correctly before storing.
- Do not store the appliance within the reach of children.
- Try to store the appliance in a dry and cool place.

SPECIFICATIONS:

Model: MAF-8004S

Rated voltage 220-240V~ 50/60Hz

Rated power: 1700W

NOTICE ABOUT RECYCLING



Your product is designed and manufactured with high quality materials and components which can be recycled and reused. This symbol means that electrical and electronic equipment, at their end-of-life, should be disposed of separately from your household waste. Please dispose of this equipment at your local community waste collection/ recycling centre.

In the European Union there are separate collection systems for used electrical and electronic products.

Please help us to conserve the environment we live in!

DECLARATION OF CONFORMITY

Herewith, we state that this product complies with the requirements of below directives:

EMC-Directive: 14 / 30 / EU

Low Voltage Directive: 14 / 35 / EU

ErP Directive 09 / 125 / EC

CE Marking: 93 / 68 / EEC

RoHS Directive: 11 / 65 / EU Delegated Directive (EU) 15 / 863

The detailed declaration of conformity can be found at www.morris.gr





KALLIOPI KARYDA & CO., LP
87A, 17th November str.
55535 Pylea Thessaloniki
Tel. 2316006600 | Fax 2316006650
www.morris.gr