



MORRIS

MAF-1106c

USER MANUAL

AIR FRYER

Please read this manual carefully before use this product

Instructions Manual



MODEL: MAF-1106c

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 IMMERGE** 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

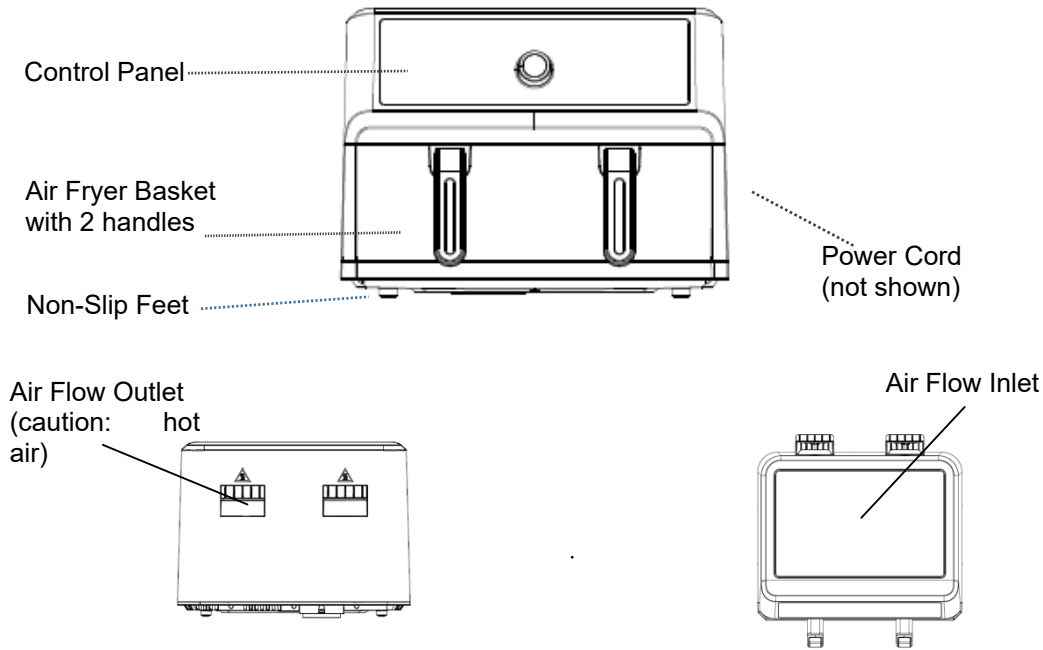
If the electrical circuit is overloaded with other appliances, your new unit may not operate properly. It should be operated on a dedicated electrical circuit.

Electromagnetic Fields (EMF)

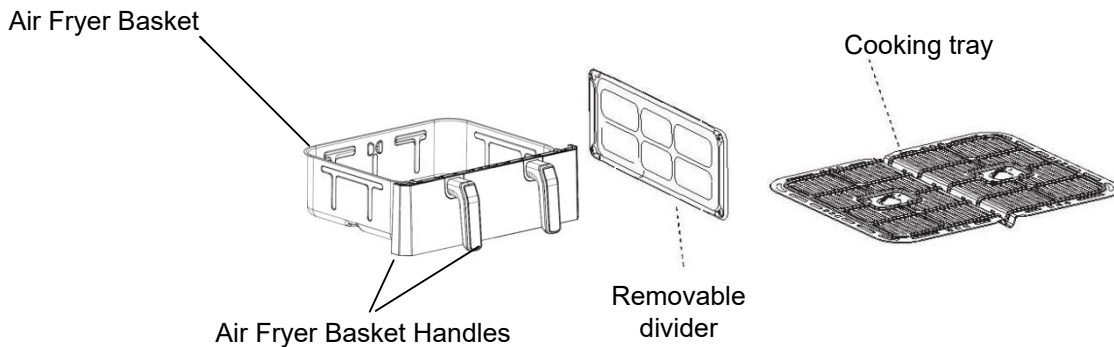
This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

General description



NOTE: Do not cover or obstruct the inlet/outlet.



OPERATION INSTRUCTIONS

Before First Use

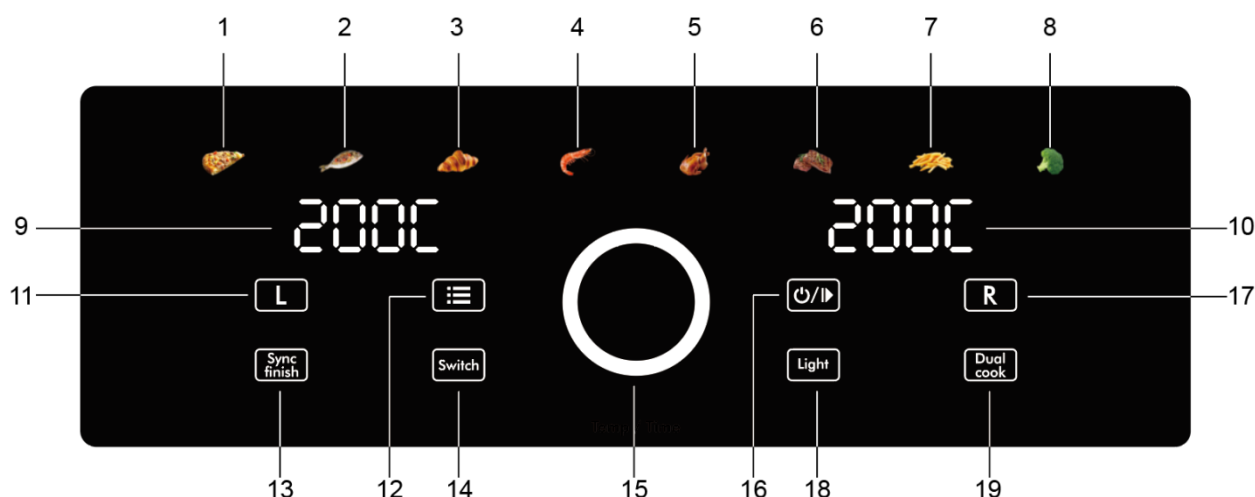
Remove all packaging and labels from the inside and outside of the air fryer. The air fryer comes with a crisper baking tray and separator inside the cooking drawer. Ensure you wash both the crisper baking tray, the separator and the basket with hot soapy water. Wipe the air fryer main unit with a damp 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.
 - 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



- | | |
|----------------------------------|-------------------------------|
| 1. Pizza Preset Indicator | 8. Vegetable Preset Indicator |
| 2. Fish Preset Indicator | 9. Left Zone Display |
| 3. Bread Preset Indicator | 10. Right Zone Display |
| 4. Shrimp Preset Indicator | 11. Left Zone Key |
| 5. Chicken Preset Indicator | 12. Menu Key |
| 6. Steak Preset Indicator | |
| 7. French Fries Preset Indicator | |
13. Sync Key
- Put the food into the basket with the separator. **Sync Finish** feature independently adjusts temperature and cooking time in each basket to allow two different dishes to finish cooking at the same time.
 - Both LEFT and RIGHT baskets must first be programmed.
 - Press SYNC to ensure both baskets will finish cooking together. Then press START and PAUSE Control to begin operation.
 - Cooking time will appear on the L and R sides and the countdown will begin on the side with more time. When the remaining time on L and R sides is even, the countdown will proceed on both sides.
14. SWITCH Key
- Press SWITCH Control to enter Magazone mode without Separator.
 - The L/R, SYNC and DUAL COOK Controls won't light up. Only one set of TIME and TEMPERATURE will be displayed.
15. Knob & Key
16. Power On/Off Key; Start or Pause Key
17. Right Zone Key
18. Light Key
- Press to On/off lighting.
19. Dual Cook Key
- Put the food into the basket with the separator. In the Menu Selection Interface, first press the Dual Cook key to enter the Synchronous Start mode, then press the Menu key to select the cooking mode. After completing the setting, press the Start/Pause key to start working. Both zones start working at the same time, and both sides display the same time and temperature.

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 basket halfway through the cooking time to check, turn or shake food. 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 while 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 oil more evenly - less oil is generally needed. However, canola, olive, avocado, coconut, grape seed, peanut or vegetable oil work well too. When baking wetter foods, it is best to use parchment paper.

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

Standby Mode

- Plug the unit into a mains socket to enter to Standby Mode.
The power On/Off key will be illuminated, all other keys and indicators are off.

Menu Selection Interface

- In Standby mode, click the Power On/Off key to access the Mode Selection Interface. The 8 menu icon lights will continuously illuminate, and the Left & Right Zone Displays will show '-- ---' for each zone.

INSTRUCTIONS FOR USE

Time / Temperature Setting

- Adjust time or temperature in Megazone mode or SYNC mode:
Press the Menu to select, then press Knob / Key button to select and adjust time and/or temperature.
- Adjust time or temperature in Left or Right single zone or SYNC mode:
First select the Left or Right zone, press Menu to select, then press the Knob & Key button to select and adjust time and/or temperature.
- Press the rotating dial once to set the cooking temperature, press the dial again to set the cooking time.
- **NOTE:** Temperature ranges will differ according to the cooking selected mode.
- **NOTE:** Adjustment is only possible when menu is selected.

Single (L or R) Basket Cooking

Put the food into the basket with the separator. In the Menu Selection Interface, select L or R, then press the Menu key to select the desired cooking mode. When the settings are completed, press the Start/Pause key to start working.

Cooking at Both Baskets with separate settings

Put the food into the basket with the separator. I

n the Menu Selection Interface, select L and press the Menu key to select the desired cooking mode.

After the left and right baskets have been set, press the Start/Pause key to start working.

Select L or R and then operate the dial to adjust the cooking time and temperature for each basket separately.

Sync Mode

Put the food into the basket with the separator. In the Menu Selection Interface, both left and right baskets must be programmed first. Press Sync to ensure both baskets will finish cooking at the same time, then press Start/Pause key to start cooking.

- The basket with the longer cooking time will start to count down, and the other side display will show "TIME or TEMPERATURE". When the remaining time on the L and R sides is the same, the second basket will begin to cook and count the cooking time down in synchronization with the other basket.

NOTE: The Sync function needs to be set before starting cooking. It cannot be set after start cooking.

Dual Cook Mode (cooking different kind of food on each basket)

Put the food into the basket with the separator.

In the Menu Selection Interface, first press the Dual Cook key to enter the Synchronous Start mode, then press the Menu key to select the cooking mode. After the setting is completed, press the Start/Pause key to start working.

Both zones start working at the same time, and both sides display the same time and temperature.

Cooking time and temperature could be adjusted by operating the Time/Temperature/Menu selection dial, and the left and right baskets will be adjusted synchronously.

Switch Mode (MegaZone Basket) for larger food portions

Put the food into the basket without the separator.

In the Menu Selection Interface, first press the Switch key to enter the MegaZone mode. The menu is displayed on the left, while there is no display on the right. Press the Menu key to select the cooking mode. After the setting is completed, press the Start/Pause key to start working.

In the working state, time or temperature can be adjusted by operating the dial, and the LED display shows increases and decreases.

INSTRUCTIONS FOR USE

Shake / Flip

Enable this function when you are cooking foods that must be mixed during cooking. After two-thirds of the cooking time, the air fryer will emit a sound to remind you that it's time to flip or shake the food.

NOTE: In case you are using the baskets to cook different foods independently from each other, the Shake/Flip function must be enabled 2 times, once for each container (flip the food separately with a tong/fork/spoon, etc.)

- Function Shake/Flip cannot be activated if the time set is less than 6 minutes.
- Function Shake/Flip cannot be activated in the cooking modes of Pizza and Bread.
- During the cooking process, if the Shake/Flip function is not activated, the appliance will keep working until it is finished.

Light

- In Switch Mode, only the "Light" button can be pressed, causing both the left and right lights to turn on or off simultaneously.
- In other modes, you can press the "Light" button to turn on or off both the left and right lights simultaneously. You can also select "L" or "R" and then press the "Light" button to turn on the left basket light or the right basket light.

Preset Menu

NOTE: Once a Preset 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 Speedy Cook technology instantly reheats the air inside the appliance, removing the drawer briefly from the appliance during hot air frying barely disturbs the process.

NOTE: Add 3 minutes to the preparation time before you start frying if the appliance is cold.

Menu	Default Temp/°C	Default Time/min	Temp Range/°C	Time Range/min	Shake Time
Pizza	150	16	80 - 200	1-60 min	N/A
Fish	160	19	80 - 200	1-60 min	Cooking 2/3 time
Bread	180	10	80 - 200	1-60 min	N/A
Shrimp	180	10	80 - 200	1-60 min	Cooking 2/3 time
Chicken	200	30	80 - 200	1-60 min	Cooking 2/3 time
Steak	175	19	80- 200	1-60 min	Cooking 2/3 time
French Fries	200	26	80 - 200	1-60 min	Cooking 2/3 time
Vegetable	150	12	80 - 200	1-60 min	Cooking 2/3 time

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.

CLEANING AND MAINTENANCE

- This Air Fryer requires very little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.
- **WARNING:** Allow the Single or Double Basket Air Fryer to cool fully before cleaning.
- Unplug the Single or Double Basket Air Fryer.
- Remove the Basket from the Air Fryer.
- Make sure Air Fryer Basket, Separator and Tray have cooled completely before cleaning.
- Wash Air Fryer Basket, Separator and Tray in warm soapy water and rinse well. Hand dry with a soft cloth.
- Do not use metal kitchen utensils or abrasive cleaners or cleaning products as these may damage the non-stick coating.
- Wipe the Air Fryer with a soft, non-abrasive damp cloth to clean it. Then use a dry soft cloth to dry all surfaces.

STORING INSTRUCTIONS

- Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.
- Never store the Air Fryer while it is hot or wet.
- Insert the clean Tray and Separator inside the Air Fryer.
- Store Air Fryer in its box or in a clean, dry place.

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.

SPECIFICATIONS:

Model: MAF-1106c

Rated voltage 220-240V~ 50/60Hz

Rated power: 2400W

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





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