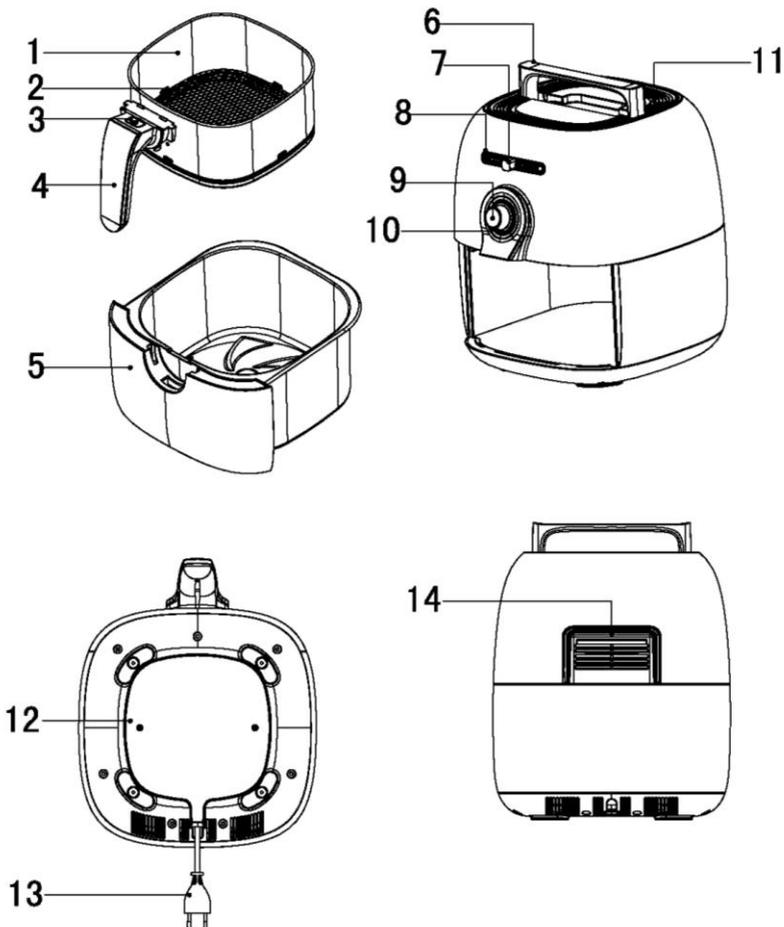


User's Manual

Air Fryer



Model: MMAF3



01. Frying Basket	08. Work Lights
02. Grill	09. Timing Adjustment Knob
03. Frying Basket Remove Button	10. Power Indicator
04. Frying Basket Handle	11. Inlet
05. Fryer	12. Power Cord Storage Compartment
06. Handle	13. Power Cord
07. Temperature Control Knob	14. Outlet

Attentions

Before using this product, please read through the instruction manual, and preserve the booklet for later reference.

I. Danger

1. Do not soak the out crust into water, or wash it under the tap, for there are electric components and heating components in the crust.
2. Do not let water or other liquid flow into the product, in case electric shocks might take place.
3. Always put the food ingredients in the frying basket for frying, thus to avoid their contact with the heating components
4. While the product is working, do not cover the air inlet and outlet opening.
5. Never pout oil into the fryer, for this may cause fire.
6. Do not touch the inside of the product while it is working.

II. Warning

1. Before connecting the product with the electric power, please check if the power provided is in accordance with the rated power of the product.
2. If there are damages to the plugs, power wire or the product, you should no longer use the product.
3. This product can be used by child over the age of 8, and persons with imperfect limbs or with feeling, metal handicaps, but the precondition is that specially assigned person must give supervision and guidance to their using the product, thus to ensure their safety.
4. When the product is in power or is cooling, the product and the power wire must be placed at a location ort of the reach of children under the age of 8.
5. Do not let the power wire torch surfaces with high temperature.
6. Never insert wet hands into the plugs and controlling panel of the product.
7. The product must be connected with a grounded socket, and one must make sure that it is inserted correctly.
8. Never connect the product with external timer, in case danger might occur. Never put the product on or near combustibile material like the table cloth, or the curtain, etc.

9. Never put the product against the wall or other products. There should be at least 10 cm of free space for the back side, left/right sides, and the upper side of the product. Do not put things on top of the product.
10. Never use the product for purposes not illustrated in the manual.
11. The product must be watched by someone while operating.
12. During the period of fat-free frying, steam with high temperature will be emitted from the air outlet opening. The hands and moving the fryer away from the product.
13. When using the product, the surface that it touches might become very hot.
14. If the product is smoking, unplug the power immediately. Remove the fryer away from the product after it has stopped smoking.

III. Notice

1. Put the product on a surface that is leveled, even, and stable.
2. The product is limited to normal domestic usage. It should not used in the dining rooms of shops offices, farms or other working environments. And should not be used by customers in hotels, motels, guest houses or breakfast rooms, or other accommodation environments.
3. If the customer has failed to use the product correctly, or has used the product for professional or half professional purposes, or failed to follow the instructions in the manual while using, then such misuse will invalidate the guarantee.
4. Do not repair the product by yourself, for such action will invalidate the guarantee.
5. Always unplug the power after use.
6. Before treating or cleaning the product, the product must be given 30 minutes for cooling down.
7. Ensure that the food ingredients fried in the product turn into the golden color, and not the black or brown color, the burned places should be given away.

IV. Automatic Closing

The product is equipped with a timer. When the timer countdown the time to OFF, the product will ring and close automatically. To close the product manually, please turn the knob of the timer anticlockwise to OFF.

Before the first use

1. Remove all the packing material.
2. Remove the glue and labels on the product.
3. Clean the frying basket and the frying-pan thoroughly with hot water, detergent and non-abrasive sponge.

Notice: Dishwasher machine can be used to wash these components.

4. Clean the inside and outside of the product with wet cloth.
5. The fat-free fryer uses the technology of hot air heating. Never pour oil or fat into the fryer.

V. Operation preparation

The fat-free fryer can be used to cook many types of food ingredients. The additional food making manual will assist you to understand this product.

1. Put the product on a surface that is leveled, even, and stable, do not put the product on surfaces that is not heat-resistant.
2. Put the frying basket into the fryer correctly
3. Pull the wire out of the wire capsule at the bottom of the product.
4. Never pour oil or other liquid into the fryer.
5. Never put things on top of the product, for this will prevent the air flow and reduce the effect of hot air heating.

VI. Fat-free frying

1. Insert the plug into the grounded socket.
2. Pull out the frying-pan carefully from the fat-free fryer
3. Put the food ingredients into the frying basket
4. Slip the frying-pan back to the fat-free fryer.

Do not use the fryer before putting in the frying basket

Notice: Do not touch the fryer shortly after its operation, as it is very hot. One can only move the fryer by holding the handle.

5. Adjust to the right temperature by turning the temperature control knob. Please refer to the “setting” part of this chapter.
6. Determine the time for cooking the food ingredients.(please refer to the “setting” part of this chapter).
7. To turn on the product. Please adjust the knob of the timer to decide the time for cooking (Figure 8) if the product starts with cold boot, the cooking time should be 3 minutes longer.

Notice: If required, you can preheat the product without putting in the food ingredients. At this point, the knob of the timer should be set to more than 3 minutes, then wait for the heating indicator lamp to turn off (about 3 minutes later). After that, put in the frying basket and adjust the timer knob to decide the cooking time.

- The power wire indicator lamp and the heating indicator lamp will turn on.
- The timer will begin to countdown the time according to the setting time.
- During the operation of the fat-free, the heating indicator lamp will turn on and off continuously. This shows that the heating components are turning on and off continuously, thus to maintain the setting temperature.
- The redundant oil from the food ingredients will be collected at the bottom of the frying-pan.

8. Some food ingredients require overturning during the middle term of cooking (refer to the “setting” part of this chapter). To overturn the food ingredients, hold the handle and pull out the frying-pan from the product, and then make the turning. After that, slip the frying-pan back to the fat-free fryer.

Notice: Do not press the demounting button of the frying basket during the process of overturning. To reduce the weight, you can take out the frying basket from the frying-pan, thus you can overturn only the frying basket. To take out the frying basket, please pull out the frying-pan from the product, put it on heat resistant surface then press the demounting button of the frying basket.

If you have set the time with the timer as only half of the cooking time, then you may hear the ringing of the timer while overturning the food ingredients. However, this only means that you have to set the time again with the timer for the remaining cooking time.

9. The ringing of the timer means that the setting time has expired. Then pull the frying-pan out of the product, and put it on heat-resistant surface.

Notice: you can also close the product manually. To do this, turn the timer knob to OFF.

10. Check to see if the food ingredients are cooked ripe.

If the food ingredients require more cooking, then slip the frying-pan into the product, and set the timer with additional minutes.

11. To pout out the small size food ingredients (e.g. chips), please press the demounting button of the frying basket(1),and take the frying basket out of the frying-pan(2).

Do not overturn the frying basket before demounting the frying-pan, for this will cause the redundant oil collected at the bottom of the frying-pan to leak onto the food ingredients.

After cooking with the fat-free fryer, the frying-pan and the food ingredients are still very hot. With respect to different types of food ingredients in the fat-free fryer, there might be steam jetting out from the fryer.

12. Pour the food ingredients in the frying basket all into the bowls or plates.

Note: to fetch the big size or fragile food ingredients, you can use the clamps to take them out from the frying basket.

13. After completing the cooking of one batch of food ingredients, the fat-free fryer can begin to cook another batch of food ingredients at any time.

VII. Settings

The following table will assist you to choose the basic settings for the food ingredients you want to cook.

Notice: please remember that these settings offer only a reference. For food ingredients differ in source, size, shape and brand, we can not guarantee to provide the best settings for your food ingredients.

As the fast air change technology can give renewed heating to the air inside the product immediately, so, to pull the frying-pan out of the fat-free fryer during the operation will hardly affect the process of cooking.

VIII. Note:

1. Compare with the food ingredients with larger size, the small size food ingredients will require less time for cooking.
2. With larger amount of food ingredients, the time for cooking will only be required to increase a little, with lesser amount of food ingredients, the time will only be required to decrease a little.
3. During the process of cooking, overturning the small size food can promote the final cooking effect, and can help the food ingredients to get well-distributed frying.
4. By adding small amount oil to the fresh potatoes, the food can be made crisper. After adding the oil, the food ingredients should be shelved for several minutes frying them in the fat-free fryer.
5. Never cook the food ingredients with high oil content in the fat-free, like the sausages.
6. The refreshment that can be cooked in the oven can also be cooked in the fat-free fryer.
7. The best weight of the food ingredients for cooking crisp chips is 500g.
8. Sandwich food can be made quickly and conveniently with the using of pre fermented dough. Comparing with the homemade dough, the pre fermented dough requires a shorter cooking time.
9. You can use the fat-free fryer to reheat the food ingredients. To reheat food ingredients, please set the temperature at 150°C, the maximum cooking time is 10 minutes.

IX. Potatoes and Chips

Type	Min-Max Food Ingredients Amount	Time (Minutes)	Temperature (°C)	Overturning	Additional information
Frozen Thin chips	300-700	12-16	200	Overturning	
Frozen Thick chips	300-700	12-20	200	Overturning	
Self-made chips (8*8)mm	300-800	18-25	180	Overturning	Adding 1/2 spoon of oil
Self-made Potato Chips	300-800	18-22	180	Overturning	Adding 1/2 spoon of oil
Self-made Potato Chips	300-750	12-18	180	Overturning	Adding 1/2 spoon of oil
Potato Cakes	250	15-18	180		
Butter Potatoes	500	18-22	180		

X. Meat

Type	Min-Max Food Ingredients Amount	Time (Minutes)	Temperature (°C)	Overturning	Additional information
Beefsteak	100-500	8-12	180	Overturning	
Pork Chop	100-500	10-14	180	Overturning	
Hamburger	100-500	7-14	180	Overturning	Adding 1/2 spoon of oil
Sausage Rolls	100-500	13-15	200	Overturning	Adding 1/2 spoon of oil
Chicken Drumstick	100-500	18-22	180	Overturning	Adding 1/2 spoon of oil
Chicken Breast	100-500	10-15	180		

XI. Refreshment

Type	Min-Max Food Ingredients Amount	Time (Minutes)	Temperature (°C)	Overturning	Additional information
Spring Roll	100-400	8-10	200	Overturning	Adding 1/2 spoon of oil
Frozen Chicken Nuggets	100-500	6-10	200	Overturning	Adding 1/2 spoon of oil
Frozen Frying Fish Slices	100-400	6-10	200		Adding 1/2 spoon of oil
Frozen Breaded Cheese Snack	100-400	8-10	200		Adding 1/2 spoon of oil
Brewed Vegetable	100-400	10	180		

XII. Frying Chips

For the purpose to have the best effect, we advise you to use the pre baked chips (e.g. frozen chips). To make frying chips, please follow the steps below.

1. Husk the potatoes and cut them into small chips.
2. Soak the potato chips in a bowl for at least 20 minutes, fetch them out and drain them on the paper for cooking room use.
3. Pour olive oil into the bowl with a spoon, put the potato chips into the bowl and mix them, round, until all the potato chips are oiled evenly/
4. Fetch the potato chips out of the bowl with your hands or kitchenware; leave the redundant oil in the bowl. Then pour the potato chips into the frying basket.

Notice: Do not pour all the potato chips into the frying basket in just one time, thus to prevent too much oil being collected at the bottom of the frying-pan in the end.

XIII. Cleaning

Clean the product each time after using.

The inside of the frying-pan, frying basket and the product are all covered with un-sticking painted coat. Do not use metal kitchen wares or abrasive cleaning material to do the cleaning, for this will damage the un-sticking painted coat.

1. Pull out the plug from the power socket, let the product cool down.
2. Use wet cloth to scrub the outside part of the product.
3. Clean the frying-pan or the bottom of the frying-pan with hot water, detergent and non-abrasive sponge, please add hot water into the frying-pan together with some detergent. Put the frying basket into the frying-pan, and then soak the frying-pan and the frying basket for 10 minutes.
4. Clean the inside of the product with hot water and non-abrasive sponge.
5. Use cleaning brush to clean the heating components, swept away any remaining food residual.

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