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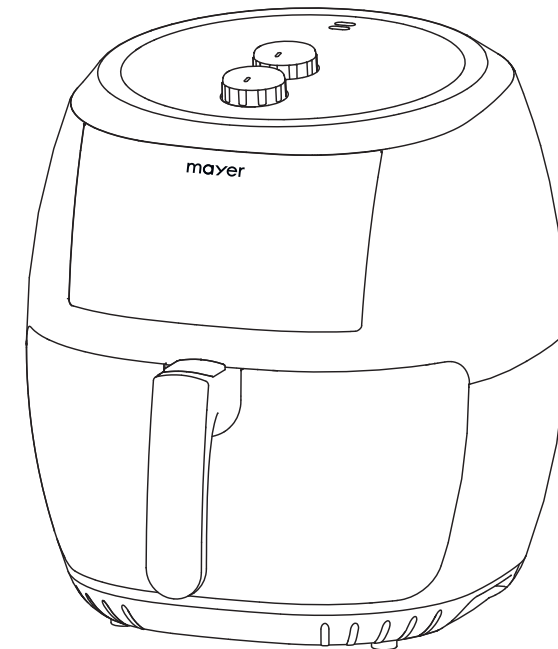
- Never store the air fryer when it is hot or wet.
- Store the air fryer in its box or in a clean and dry place.

Tips:

- 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.

mayer

Air Fryer MMAF707



Warranty & Customer Service

SCAN FOR



e-Warranty

e-Warranty Registration at <https://khindonline.com/login>

MAYER MALAYSIA SDN BHD

Customer Service Hotline: 1800-88-0032

Service Centre Operating Hours:

8.30am – 6.00pm (Monday - Friday)

Closed on Saturday, Sunday and Public Holidays

No. 2, Jalan Astaka U8/82, Bukit Jelutong, 40150 Shah Alam, Selangor D.E., Malaysia.

Waranti & Perkhidmatan Pelanggan

IMBAS UNTUK



E-Waranti

Pendaftaran e-Waranti di <https://khindonline.com/login>

MAYER MALAYSIA SDN BHD

Hotline Perkhidmatan Pelanggan: 1800-88-0032

Waktu Operasi Pusat Perkhidmatan:

8.30am – 6.00pm (Isnin-Jumaat)

Ditutup pada hari Sabtu, Ahad dan Cuti Umum

No. 2, Jalan Astaka U8/82, Bukit Jelutong, 40150 Shah Alam, Selangor D.E., Malaysia.

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

IMPORTANT SAFETY INSTRUCTIONS

- Please read all the instructions before using this appliance and keep safe for future reference.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.
- When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury.
- Do not touch the hot surfaces. Use handles or knobs, and oven mitts or pot-holders if needed.
- Do not immerse appliance, cord or plug in water or other liquid.
- Unplug from the outlet when not in use and before cleaning, wait the appliance to cool down for about 30 minutes.
- Do not unplug the appliance by pulling on the cord.
- Use the accessories from the appliance only, as other accessories not from the appliance may cause fire, electric shock or injury.
- Do not place the appliance against a wall or directly next to other appliances. Leave at least 35cm of free space around the appliance when in use.
- Do not place things on top of the appliance.
- This appliance operates at high temperatures which may cause burns. Do not touch the hot surfaces of the appliance (pot, air outlet).
- Do not cover the air inlet or the outlet when the appliance is operating.
- After hot air frying, the outer pot, the basket tray and the cooked foods are hot. Extreme caution must be used when handling the hot outer pot / basket tray.
- Do not fill the pot with oil as this may cause a fire hazard.
- Keep all ingredients in the frying basket, prevent any contact from heating elements.
- If the appliance is smoking, unplug it immediately, and remove the frying basket away from the appliance after it has stopped smoking.
- In the event of fire, never try to extinguish the flame with water if it is not dangerous to do so. Unplug the appliance and close the lid, smother the flame with a damp cloth.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

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 airfryer within a few minutes after you added the oil.
8. Do not prepare extremely greasy ingredients such as sausages in the airfryer.
9. Snacks that can be prepared in an oven can also be prepared in the airfryer.
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 favorite 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 airfryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

CLEANING AND MAINTENANCE

Cleaning:

1. Clean the appliance after every use and before storage.
2. There is non-stick coating on the outer pot and basket tray. Do not use metal utensils or abrasive cleaning material to clean them, as this may damage the non-stick coating.
3. Unplug the air fryer from the power socket and allow the appliance cool fully. You can also remove the frying basket from the appliance to make the appliance cool down quickly.
4. Wipe the outside of the unit housing with a damp cloth. Do not immerse unit housing in water or any other liquid and do not rinse under running water.
5. Clean the outer pot and basket tray with hot water, some washing-up liquid and a non-abrasive sponge.
6. Clean the inside of the appliance with hot water and a non-abrasive sponge.
7. Clean the heating element with a damp cloth or a cleaning brush to remove any food residues.
8. Make sure all the parts are clean and dry thoroughly before storage.

10. When you hear a ring sound, the set preparation time has elapsed. Pull the basket out of the appliance and place it on a heat-resistant surface. Check if the food ingredients are cooked. If the ingredients are not cook yet, simply slide the basket back into the appliance and set the timer to a few more extra minutes.
11. To remove the ingredients, pull out the basket. The basket and the ingredients are hot. You can use a fork (or tongs) to take out the ingredients. To remove large or fragile ingredients, use a pair of tongs to take the ingredients out of the frying basket. Empty the frying basket into a bowl or onto a plate.
 - 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.
12. Place the hot basket on a wire rack or trivet to cool.

Note:


- The appliance will not work until it is fully closed.
- Do not turn the frying basket upside down to remove the ingredients, as any excess oil that has collected on the bottom of the frying basket will leak onto the ingredients.
- Never use the frying basket without the basket tray in it.
- Do not touch the frying basket during and after use, as it is hot after frying, only hold it by the handle.
- After hot air frying, the basket tray, the outer pot and the cooked foods are hot. Extreme caution must be used when handling the hot frying basket / basket tray.

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.

	Min - Maximum ingredients (g)	Time (min)	Temperature (°C)	Turning over	Remarks
Chips	600-1000	18-25	200	Turn over if needed	Add 1/2 spoon of oil (Optional)
Ribs	350-450	15-20	180		
Shrimp	150-250	15-20	160		
Cake	550-650 8-10 cups	35-45	160		
Drumstick	700-900 10-13 pcs	20-25	180		
Steak	450 3-5 pcs	15-25	160		
Fish	200-300	15-20	180		

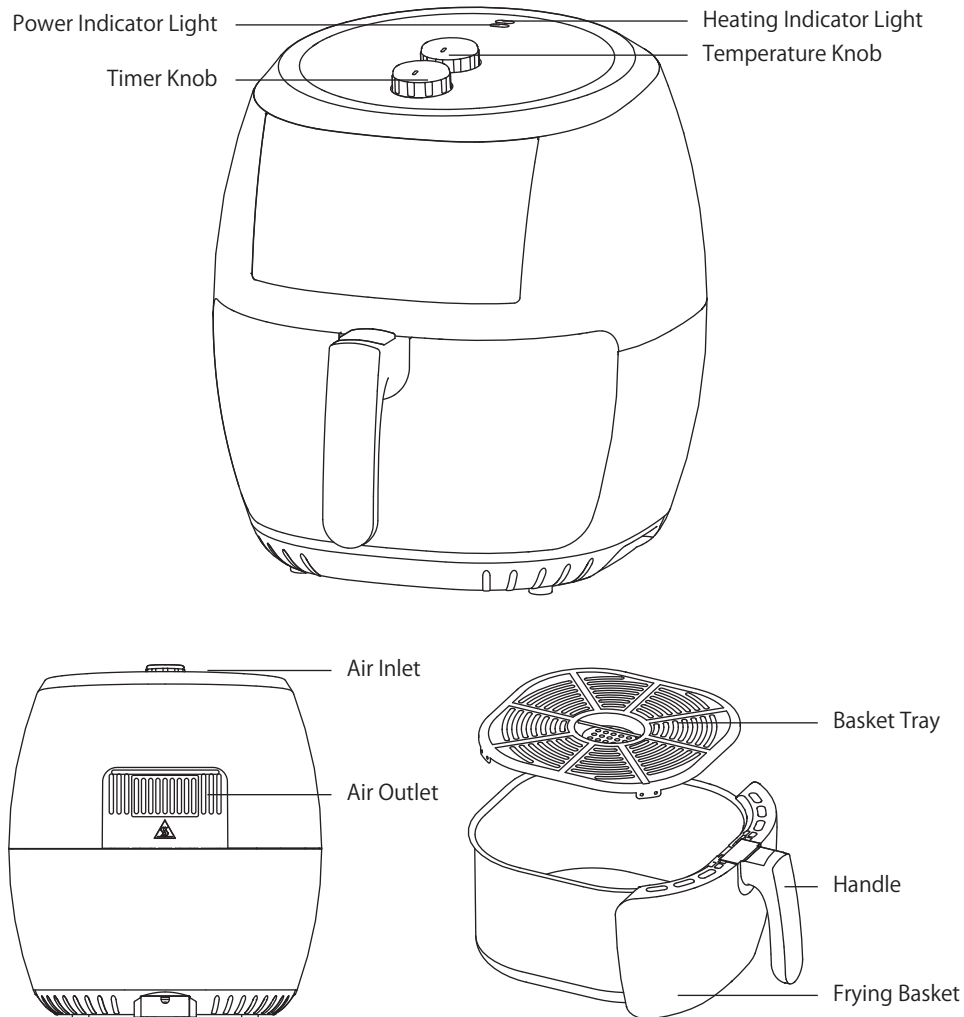
- Do not repair the appliance by yourself.
- Use on a flat and stable, heat resistant work surface, away from any water splashes or sources of heat.
- When in operation, never leave the appliance unattended. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking parts, and before cleaning the appliance.
- Do not use at outdoors or on wet surfaces
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place the appliance on or near hot gas, electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other liquids.
- Do not use appliance for other than intended purpose.
- Do not touch the inside of the appliance when it is operating.
- The surfaces are liable to get hot during use.
-  : Caution hot surface, do not touch!
- The air fryer will not operate unless the outer pot is fully closed.
- After hot air frying, the outer pot, the basket tray and the cooked foods are hot. Extreme caution must be used when handling the hot outer pot / basket tray.

IMPORTANT: Do not fill the pot with oil or any other liquid. Do not put anything on top of the appliance.

PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY
MMAF707	220-240V, 50-60Hz	1800W	8.5L

INTRODUCTION OF PARTS



CONTROLS AND OPERATIONS

The air fryer can be used to prepare a large range of ingredients. Refer to page 5 and 6 for some tips and guide on using the air fryer.

Steps:

1. Connect the mains plug to a grounded socket.
2. Carefully pull the handle of the air fryer.
3. Prepare the basket and desired food. Insert the tray into the basket. Push down to ensure it is secure and in a levelled position. There should be a small amount of space between the tray and bottom of the basket.
 - Note: Using the Air Fryer with the tray in place allows for maximum amount air circulation, which promotes even cooking and crispiness.
4. Put the ingredients into the frying basket.
 - Note: Never fill the frying basket exceeding the amount indicated in the table (refer to Page 5), as this could affect the quality of the end result.
5. Slide the frying basket back into the air fryer.
 - Note: Never use the frying basket without the basket tray in it.

Warning: Do not directly touch the basket during and right after use, as it gets very hot. Only hold handle of the basket.

6. Turn the temperature knob to adjust to your desired temperature.
7. Turn the timer knob and adjust according to you desired cooking time. At this point of time, your product should be switched on, with the power indicator and heating indicator lighted on.
 - Note: Heating indicator lamp will turn on and off continuously, as the heating components are turned on and off continuously to maintain at the set temperature. Any redundant oil from food ingredients will be collected at the bottom of the pot.
8. If the appliance is used immediately when turned on or not heated up, you may add 3 minutes more to your preparation time. Alternatively, you may preheat the appliance without any ingredients first for about 4 minutes.
9. Some ingredients require shaking or turning over halfway through the preparation time. To shake or turn over the ingredients, pull the basket out of the appliance by the handle and shake it or turn over the ingredients with a fork (or tongs). Then put the basket back into the air fryer.

Note: The power indicator light and the heating indicator light will turn off once the basket is pulled out, but the timer will continue to count down. The air fryer will automatically resume cooking when the basket is placed back into the appliance.