



# MORRIS

**MAF-7001**

Read these instructions manual very carefully before first use

## **INSTRUCTIONS MANUAL**

**AIR-FRYER with upper/lower heating element**

# Air Fryer

## Instructions Manual



**MAF-7001**

220-240V~50/60Hz 1800W+500W

***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 IMMERSE** 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 heating 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, the 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 controls with wet hands.
- **NEVER CONNECT** this appliance to an external timer switch or separate remotecontrol system.
- **NEVER USE** this appliance with extension cords 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 completed, 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 noncombustible.
- 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.

- 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.

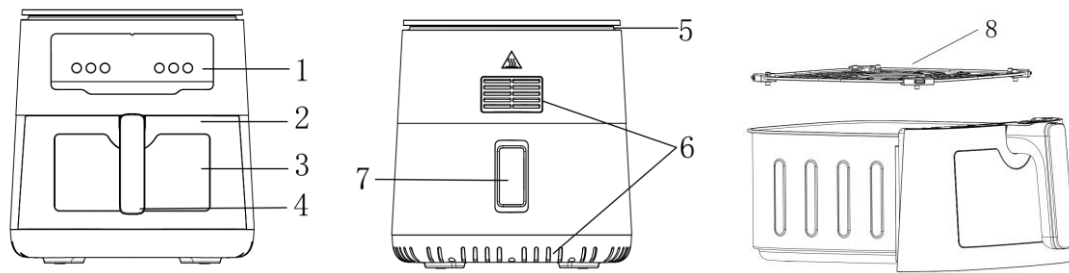
## **Electric Power**

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.

## General description



1. Control Panel
2. Basket
3. Transparent window
4. Basket handle
5. Air inlet
6. Air outlet openings
7. Mains cord
8. Frying tray

### Dual Heating Elements:



7L Large Capacity with dual heating elements. Upper heating element 1800W with bottom heating element 500W. The design of this dual heating tubes allows the food bake more evenly.

### Attaching the fry basket handle:

The fry basket handle will come disassembled in your appliance's packaging.

To attach the fry basket handle:

- Remove the paper label. Pull the fry basket out of the appliance.
- Slide the attachment point on the handle downward until it clicks into place.



- The fry basket handle should lock into place and should not detach once it is locked into place.

## Removing the fry basket handle:

To remove the fry basket handle:

Use a tool, such as a screwdriver, to lift the silicone on the fry basket handle. Align the tool with the hole and push down, then tilt the tool inward.

Grab the handle with your hand and pull it out. Done.



## Inserting

Place the fry tray in the basket.

Slide the basket into the appliance. If the basket is placed properly, it will click into place. NOTE: This appliance cooks using hot air. Do NOT fill the basket with oil or frying fat.

## Significance

Please read this manual carefully before using the appliance as damage may occur under incorrect operations. Pls keep this manual for future reference.

## Danger

- Do not immerse the housing in water or rinse under the tap due to the multi-electrical and heating components.
- Do not let liquid enter the appliance to prevent electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Filling the pan with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.

## **Warning**

- Check if the voltage indicated on the appliance fits the local power voltage.
- Do not use the appliance if there is any damage on the plug, power cord or other parts.
- Do not let any unauthorized person to replace or fix a damaged power cord.
- Keep the appliance and its power cord out of the reach of children.
- Keep the power cord away from hot surfaces.
- Do not plug the appliance or operate the control panel with wet hands.
- Always make sure that the plug is inserted into the wall socket properly.
- Do not connect the appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against another appliance. Leave at least 10cm free space on the back and sides and 15cm free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than the ones described in this manual.
- Do not leave the appliance unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the basket from the appliance. Any accessible surfaces may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

## **Caution**

- Ensure that appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It is not suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments.
- The warranty is invalid if the appliance is used for professional or semi-professional purposes, or it is not used according to instructions. (Never use the appliance when the plug is damaged.)
- The appliance needs approximately 30 minutes to cool down before it is safe to handle or clean.

## **Automatic switch-off**

The appliance has a built-in timer, it will automatically shut down the appliance when count down reaches zero. You can manually switch off the appliance by pressing off button, it will automatically shut down the appliance in 20 seconds.

## **Before first use**

1. Remove all packaging materials and stickers or labels.
2. Clean the basket and rack with hot water, with some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in dishwasher.
3. Wipe inside and outside of the appliance with a clear cloth. There is no need to fill the basket with oil and frying fat as the appliance works on hot air.
4. Before cooking for the first time, let the unit operate without any ingredients inside, leaving a window open, so that any oil residues and smell can go away.

## Using the appliance

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the basket out of the air fryer.
3. Place the ingredients in the basket.
4. Slide the basket into the air fryer.

Note: Do not exceed the MAX indication (see section “settings” in this chapter), as it may affect the cooking quality of the food.

Caution: Do not touch the basket during and in short time after use, as it gets very hot. Only hold the basket by the handle.











5. Do not fill the basket with oil or any other liquid.
6. Finger touch Power on/off.
7. Finger touch Menu to choose functions (totally 10 functions).




## Control panel presentation








Note: 10 functions are provided: Egg Tart, Wings, Fries, Fish, Vegetables, Cake, Steak, Kebab, Shrimp and Biscuits.







### Menu presetting:



Menu	Icon	Default Temp	Default Time	Shake
Egg Tart		180°C	12min	Shake
Wings		200°C	25min	Shake
Fries		200°C	25min	Shake
Fish		195°C	10min	Shake
Vegetables		200°C	8min	Shake
Cake		160°C	30min	Shake
Steak		200°C	12min	Shake
Kebab		200°C	14min	Shake
Shrimp		195°C	10min	Shake
Biscuits		170°C	15min	Shake
Temp Range	80°C~200°C			
Time Range	1min~60min			

After touching menu button , then finger touch   button switch to the cooking menu.



During the cooking process, if you want to adjust time or temperature, you can press temp./ time switch button  to choose the function. When the on screen display shows  /  press the button to increase/decrease (1 minute per press). When the screen display shows the temperature, then press   button to increase/decrease (5 degrees per press).

If you don't select the presets, it will work according to the default temperature and time (P-00: 180°C and 15 minutes).

Menu button : First touch this button, then finger touch   button switch to choose different cooking functions. During this process, the display panel will show P-00 to P-10 according to different cooking menu. After you choose the menu, press the start button. If during the cooking period, for example, you want to change fries to cake, first press the Pause button , then touch the menu button and switch button   to change the menu.

Start/Pause button : During the hot air frying process, the fan indicator  will be lighted, then if press the start/pause button again, the fan indicator light will blink. Here, this button acts as pause function.

In the pause state, you can change menu to choose other presetting. Then, press this button again, the air fryer will continue cooking. Here, this button acts as re-start function.

Bottom heating tube button : Touch this button and it will blink to inform the heating function of the bottom tube has been chosen, then press  to start working. During cooking process, this button is always on, indicating that the air fryer has entered into dual heating cooking mode.

Note: the bottom heating tube is not working all the time, the bottom tube working cycle is 5 minutes working and 25 seconds idling.

Light button: Touch this button , the inside light will be up.

Touch this button again and the light will be off.  
The light will automatically turns off 30 seconds later.

When the cooking cycle has reached its halfway point, the buzzer will sound three times as a reminder. This halfway time gives you the opportunity to check the status of the food.

For example, like fries and steak, you can shake or flip your food into the appliance after the reminder beeps, which helps to ensure even cooking.

9. Some ingredients require to shake halfway during the preparation time (see chapter 'settings'). By this way, pull the basket out of the appliance by the handle and shake it. Then slide the basket back into the air fryer.

The appliance has Auto ready bell after cooking. When you hear the bell for 5 times, then the cooking cycle is finished. Pull the basket out of the appliance and place it on a heat-resistant holder.

Note: After the time ends, the heating element stops working, but the fan will continue to run for about 20 seconds to blow away the hot air for safety. Finally, the timer bell will ring for 5 times as the ending alarm.

10. Check if the food is ready.

Note: If the food is not ready yet, simply slide the basket back into the appliance. Press the temperature control button to adjust Temperature setting and press the Timer control button to adjust time setting. And then press the Start button to run the appliance.

11. To remove ingredients, (e.g. beef, chicken, meat, any ingredients with original oil that might have excess oil from ingredients collected on the bottom of the basket), please use tongs to pick them one by one.

Note: Be careful if you want to turn the basket over, the oil collected at the bottom of the basket will leak onto the ingredients.

12. To remove ingredients (e.g. chips, vegetable or ingredients with no excess oil from the ingredients), please turn over the basket, and pour them on tableware.

Tip: To remove large or fragile ingredients, lift the ingredients out of the basket using a pair of tongs.

13. When a batch of ingredients is cooked, the fryer is instantly ready for preparing another batch.

## Settings

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

Because the Speedy cook technology reheats the air inside the appliance instantly, pulling the basket briefly out of the appliance during hot air frying barely disturbs the process.

	Min-Max (g)	Time (Min)	Temp °C	Shake	Remark
French fries					
Thin frozen fries	300-700	9-16	200	Y	
Thick frozen fries	300-700	11-20	200	Y	
Home-made fries (8X8mm)	300-800	10-16	200	Y	Add 1/2 tbsp of oil
Homemade potato wedges	300-800	18-22	180	Y	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	Y	Add 1/2 tbsp of oil
	250	15-18	180	Y	
Potato gratin	500	15-18	200	Y	
Steak	100-500	8-12	180		
Meat chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Snacks					
Spring rolls	100-400	8-10	200	Y	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	Y	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen bread crumbed	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	1-10	160		
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	1-20	160		Use baking tin/oven dish

## Tips

- Small ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway during the preparation time optimizes the result and can help prevent uneven cooking.
- Add some oil to fresh potatoes and fry your ingredients for another few minutes then for a crispy result.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for crispy fries preparation is 500 grams.
- Use pre-made dough to get snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the air fryer to heat ingredients. To heat ingredients, set the temperature to 150°C for up to 10 minutes.

### Making home-made fries

To make home-made fries, follow the steps below:

1. Peel and slice the potatoes.
2. Wash the potato sticks thoroughly and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.
5. Fry the potato sticks according to the instructions in this chapter.

**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**

Clean the appliance thoroughly after every use.

Do not clean the pan, basket and the inside of the appliance using metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them. Remove the mains plug from the wall socket to make the appliance cool down.

**Note:** Remove the basket to let the fryer cool down more quickly.

Wipe the outside of the appliance with a moist cloth.

Clean the basket and rack with hot water, some washing-up liquid and a non-abrasive sponge.

You can remove any remaining dirt using degreasing liquid.

**Note:** The basket and rack are dishwasher-proof, yet we do recommend hand wash.

**Tip:** If dirt is stuck to the rack or the bottom of the basket, fill the basket with hot water with some washing-up liquid. Put the rack in the basket and let them soak for about 10 minutes.

Clean the inside of the appliance with hot water and non-abrasive sponge.

Clean the heating element with a cleaning brush to remove any food residues.

**Storage**

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all parts are clean and dry.

## 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 haven't pressed the start button.	Press the start/power button after you set the temp&time or choose the quick recipe.
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 more evenly.
	The set temperature is too low.	Turn the temperature to the required Temperature setting.
The ingredients are fried unevenly in the AIR FRYER.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time.
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 can't slide the basket into the appliance properly.	There are too many ingredients in the basket.	Do not fill the basket beyond the MAX indication.
White smoke Comes out from the Appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the AIR fryer, a large amount of oil will leak into the basket. The oil produces white smoke and the basket may heat up more than usual. This does not affect the appliance or the result.
	The basket still contains grease residues from previous use.	White smoke is caused by grease heating up in the basket. Make sure you clean the basket properly after each use.
Fresh fries are fried Unevenly in the AIR FRYER.	You did not use the right potato type.	Use fresh potatoes and 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.

## 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](http://www.morris.gr)





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