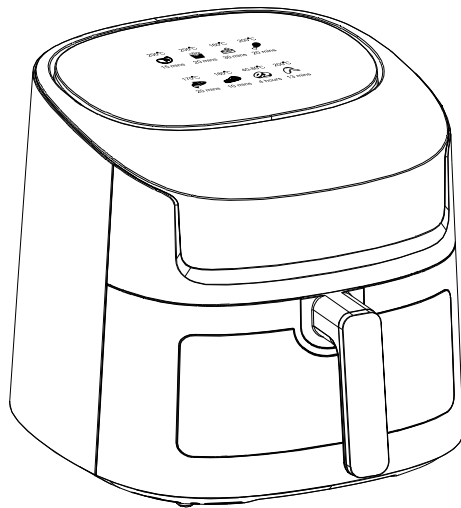


morphy richards®

smart ideas for your home

Digital Air Fryer



Model: MRAF72BK

INSTRUCTION MANUAL

Read these instructions carefully before using this appliance for the first time.

STORE THESE INSTRUCTIONS CAREFULLY

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www.morphyrichards.com.au

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IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of fire, electric shock, injury to persons or damage to property, follow basic precautions including the following:

- **WARNING:** Do not touch hot surfaces. Use drawer handle.
- **WARNING:** Misuse of appliance could cause personal injury.
- To protect against electric shock, do not immerse power cord, plug, or appliance in water or other liquid.
- If the power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Keep the appliance and its cord out of reach of children.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with this appliance and children should be watched carefully to avoid scalding them.
- In the absence of supervision, the cleaning and maintenance work should not be done by a child.
- Use of accessories not recommended or sold by the original manufacturer may cause risks of fire, electric shock or personal injury.

- This appliance must be used in accordance with the instructions and must not be used for other purposes.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

Location

- For indoor use only. Do not use outdoors or near water.
- The appliance and accessories should be positioned on a flat, heat-resistant surface away from water.
- The appliance should not be used on or near a high temperature gas or electric stove.
- Do not obstruct the air outlet on the back and the air inlet on the top of the Air Fryer with any objects.
- Keep the appliance at least 10cm away from walls or other objects during operation.

Power cord

- **WARNING:** This appliance should NOT be used with extension leads and/or power boards.
- The power cord should reach from the socket to the appliance without straining the connections.
- Remove the plug from the socket, grasp the plug and pull out the power cord, do not pull on the cord directly.
- Do not let the cord hang over the edge of the table or counter and keep it away from any hot surfaces.

- Do not let the cord run across an open space e.g. between a low socket and table.

Personal safety

- **WARNING:** The Air Fryer will not operate unless the drawer is fully closed.
- **WARNING:** This appliance generates heat and steam escapes during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.
- **WARNING:** This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven gloves when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.
- **WARNING:** After air frying, the drawer, frying rack and all cooked foods are hot. Extreme caution must be used when handling the Air Fryer drawer and frying rack. Place the drawer and frying rack on a heat-resistant surface after use.
- **WARNING:** The appliance surface is subject to residual heat after use.
- **WARNING:** Under or over filling the drawer may damage the Air Fryer and could result in serious personal injury.
- Do not use any of the appliance parts in a microwave or on any cooking/heated surfaces.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To turn off, end all function operations on the control panel. Always unplug when not in use.

- The drawer must be fully inserted into the grooves on the top of the housing cavity using the drawer handle until a click is heard.
- Unplug from outlet when not in use and before cleaning. Allow to cool completely before removing or adding parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way.

Treating scalds

- Be careful of hot oil or steam, as it can be ejected from the appliance.
- Run cold water over the affected area immediately. Do not stop to remove clothing, seek medical advice quickly.

Electrical requirements

- **WARNING:** This appliance should NOT be used with extension leads and/or power boards.
- Check that the voltage on the rating label of your appliance corresponds with your house electricity supply which must be A.C.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE



CAUTION: HOT SURFACE

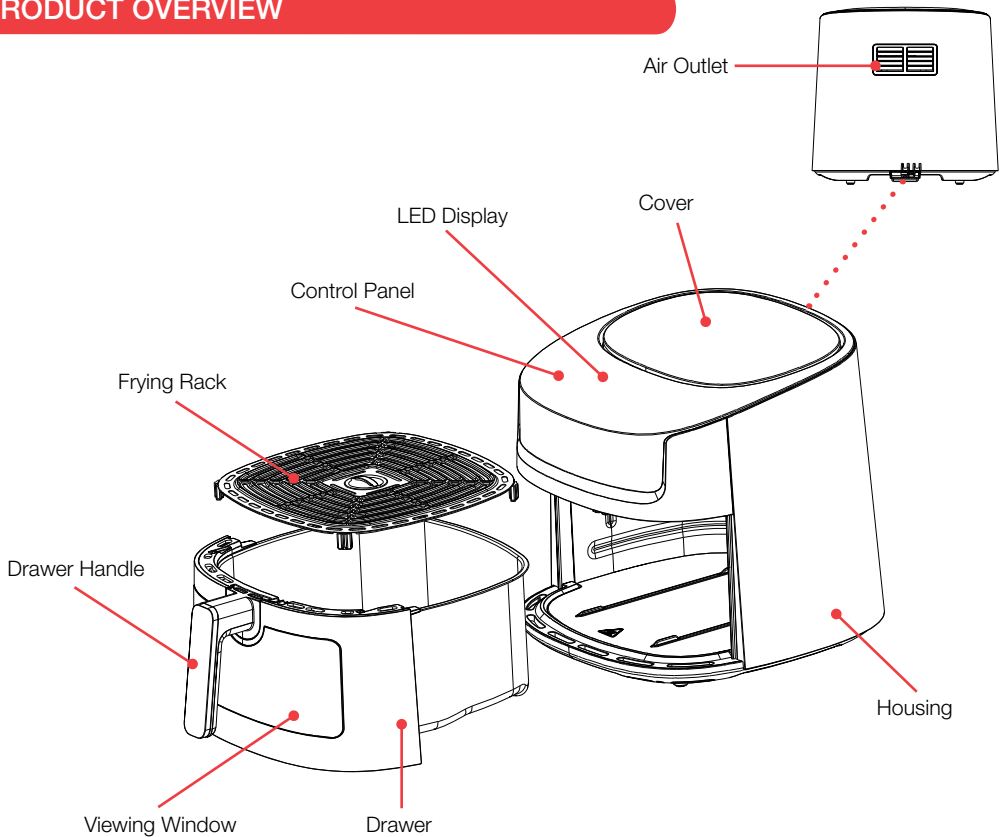
PLEASE BE AWARE OF HOT SURFACES

HANDLE WITH CARE

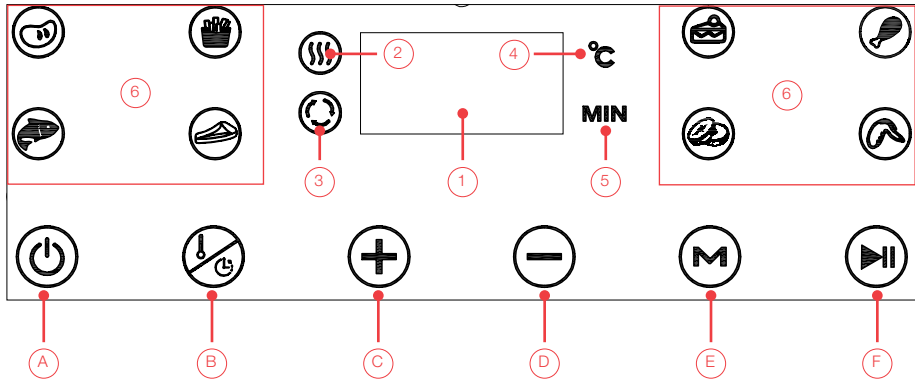
SPECIFICATIONS

Model:	MRAF72BK
Colour:	Black
Working Capacity:	6.5L
Rated Power:	1800W
Rated Voltage:	220-240V~ 50-60Hz
Dimensions (W x D x H):	319 x 387 x 303mm
Net Weight:	4.8kg

PRODUCT OVERVIEW



CONTROL PANEL



Touch Control Panel

- A - On/Off Button
- B - Time/Temperature Mode Button
- C - Increase Time/Temperature Button (by 1 minute/5°C every press)
- D - Decrease Time/Temperature Button (by 1 minute/5°C every press)
- E - Program Function Button
- F - Start/Pause Button

LED Display Indicators

- 1 - Displays the current selected operation time or temperature
- 2 - Indicates the heater is in operation and the temperature is increasing to the selected setting
- 3 - When displayed, the fan motor is in operation
- 4 - Indicates the selected temperature shown on the display
- 5 - Indicates the remaining operation time (Minutes) on the display
- 6 - Flashes when a preset program is in operation after pressing the Program Function Button (E)

BEFORE FIRST USE

1. Remove all packaging materials.
2. Remove all stickers and labels from the appliance. Do not remove the rating label on the bottom of the appliance.
3. Clean all parts to remove any dust or manufacturing residue.
4. Thoroughly wash the Drawer and Frying Rack by hand with warm soapy water and a non-abrasive sponge. Do NOT immerse the Housing in water.
5. Wipe the inside and outside of the appliance with a moist cloth. Do not use chemical cleaners.
6. Drawer, ensure it is inserted correctly.
7. Use the appliance on a horizontal, flat and stable heat-resistant surface, away from a heating source and where it will not come in contact with water.
8. In rare cases, the non-slip feet on the base of the appliance may cause marking on some types of worktop surface. To prevent any risk of this occurring, place non-plastic (heat-resistant) coasters or place mats under the feet of the appliance.

NOTE: During first use, the Air Fryer may emit a slight odour. This is normal.

USING YOUR AIR FRYER

1. Remove the Drawer entirely from the Housing.
2. Ensure the Frying Rack is placed securely in the bottom of the Drawer and re-insert the Drawer into the Housing until it clicks into place. Ensure the Drawer is fully closed. A safety switch will prevent the appliance from working if not closed properly.
3. Plug the Air Fryer plug into the mains power. All the lights on the display screen will turn on for 1 second and the air fryer will enter standby mode. The On/Off button (A) will flash slowly.
4. Press the On/Off Button (A) once, then Press the Temperature Mode Button (B) once and press the Decrease Temperature Button (D) to set the pre-heat temperature to 180°C, then press the Time Mode Button (B) once and press the Decrease Time Button (D) to set the pre-heat time between 3-5 minutes, press Start/Pause (F). This will pre-heat the Air Fryer. When the pre-heat is complete, it will beep 5 times with the display will show "0:00", then automatically switch off the Air Fryer after 20 seconds.
5. Remove the Drawer from the Air Fryer and place the food evenly onto the Frying Rack inside the Drawer and place back into the Housing securely until the Drawer clicks. Do not fill more than half of the Drawer capacity.
6. Press the Temperature Mode Button (B) and then press the Decrease Temperature Button (D) to select the correct temperature for the food to be cooked. The default temperature is set at 200°C, and the default cooking time is 15 minutes. The temperature range can be set between 40°C - 200°C in 5°C increments, press and hold the buttons to change the temperature faster.
7. Use the Time Mode Button (B) and Increase Time Button (C) or Decrease Time Button (D) to select the desired cooking time. Cooking time range can be set between 0:01 - 0:60 mins, press and hold the button changes the time faster.

USING YOUR AIR FRYER

8. Press the Start/Pause Button (F) and the Air Fryer will begin cooking your food.
9. When the Air Fryer reaches its set temperature, the heating indicator (2) will turn off.

IMPORTANT: When you pull the drawer out from the Air Fryer body, the appliance stops working. The appliance will resume working when the Drawer is pushed into position again.

Note: When the timer has expired, the Air Fryer will beep 5 times and automatically turn off. You can switch off the Air Fryer at anytime by pressing the On/Off button (A).

Note: It is recommended to check your food halfway through the cooking time to ensure food is cooked evenly.

Note: Take care when turning hot food in the Drawer. To avoid personal injury or property damage, do not turn the food by shaking the whole appliance, use wooden or plastic utensils.

Note: Hot oil may accumulate at the bottom of the drawer. To avoid personal injury or food contamination, be sure to remove any residual oil at the bottom of the Drawer before cleaning.

IMPORTANT: After cooking, never place the Drawer onto a heat sensitive surface, always place on a suitable heat protective surface.

IMPORTANT: Do not turn the Drawer upside down as the Frying Rack will fall out. Remove food using wooden or plastic utensils only.

Note: After use, press the On/Off button (A) before unplugging the appliance and allow to cool completely before moving or cleaning.

USING YOUR AIR FRYER PROGRAMS

The Air Fryer is equipped with eight pre-programmed cooking functions. The following chart is intended as a guide only. The quantity of food air fried at one time, the thickness or density of the food, and whether the food is fresh, thawed, or frozen may alter the total cooking time.

Program	Cooking Temperature °C	Cooking Time
Meat	200°C	15 minutes
French Fries	200°C	20 minutes (Shake after 10min)
Bake	160°C	30 minutes
Drumsticks	200°C	20 minutes
Fish	170°C	20 minutes
Steak	180°C	10 minutes
Dehydrate	40-80°C	4 hours
Wings	200°C	13 minutes

LED Program Function Display Indicators



Meat



French Fries



Bake



Drumsticks



Fish



Steak



Dehydrate



Wings

USING YOUR AIR FRYER PROGRAMS

1. Press the Program Function Button (E) until you reach the desired program. You can also adjust the default temperature and time of each pre-set program by repeating the steps on page 9.
2. Once the desired program is selected, press the Start/Pause Button (F) and the selected program icon will flash and the Air Fryer will begin cooking.
3. When the timer has elapsed, the Air Fryer will beep and automatically turn off. You can switch off the Air Fryer at anytime by pressing the On/Off button (A). If the food is not cooked to your desired requirements, repeat the steps on page 9.

Note: It is recommended to check your food halfway through the cooking time to ensure food is cooked evenly.

Note: Either remove the entire Drawer, or carefully use plastic or wooden utensils to turn and remove your food.

TIPS FOR YOUR AIR FRYER

- Take into account the food to be cooked before you select the frying temperature. As a general rule, pre-cooked food needs a higher cooking temperature than raw food.
- Cook food thoroughly. Remember that food may begin to turn golden brown before it is cooked inside.
- Select your cooking utensils with care. Do not use utensils that may melt. Do not use metal utensils as they may damage the Drawer and Frying Rack coatings.
- Your Air Fryer has a maximum cooking capacity. This is dependant on food type. As a guide do not fill the basket more than half full.

TIPS FOR YOUR AIR FRYER

- Smaller ingredients usually require a shorter frying time than larger ingredients.
- A larger amount of ingredients requires only a slightly longer frying time than a smaller amount of ingredients.
- Do not leave the Drawer out for too long. The temperature will drop.
- The optimal amount for preparing crispy French Fries is 500g.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter frying time than homemade dough.
- You can also use the Air Fryer to reheat ingredients. To do this, set the temperature to 150°C for up to 10 minutes. Check that food is hot before eating.
- If you find that food is undercooked or overcooked, be prepared to manually adjust the temperature setting up or down by 10°C to achieve the results you want.
- It is recommended to use a meat thermometer when cooking meat, poultry and fish to ensure food is cooked correctly before consuming.
- To assure even cooking/browning, open the Drawer halfway through the cooking time. Check, turn or vigorously shake foods in the Drawer.
- Adjust air frying temperatures and times as necessary to suit your taste.
- Unless food is pre-packaged and pre-oiled, for golden, crispy results, all foods should be lightly oiled before air frying.

TIPS FOR YOUR AIR FRYER

- Oil may be sprayed or brushed onto foods. Spray oils work well, as oil is evenly distributed and smaller quantities of oil are needed.
- To ensure crispy results, make sure foods are dried before adding oil. Cut pieces smaller to create more surface area for crispier results. Blanching is a term that refers to pre-cooking foods at a lower temperature before the final air fry.
- Add 3-5 minutes to the cooking time to allow the Air Fryer to pre-heat or follow the pre-heat steps below.
- Press the On/Off Button (A) once, then Press the Temperature Mode Button (B) once and press the Decrease Temperature Button (D) to set the pre-heat temperature to 180°C, then press the Time Mode Button (B) once and press the Decrease Time Button (D) to set the pre-heat time between 3-5 minutes, press Start/Pause (F). This will pre-heat the Air Fryer. When the pre-heat is complete, it will beep 5 times with the display will show “0:00”, then automatically switch off the Air Fryer after 20 seconds.

TROUBLESHOOTING

- If the Air Fryer fails to turn on, check the appliance is plugged in correctly and the Drawer is fully in place.
- If food has not been cooked thoroughly, check that the drawer capacity has not been exceeded and adjust the cooking time.
- If food has cooked unevenly, certain types of food may need to be shaken during the frying process.
- If circuit alarm fault codes ‘E1’ or ‘E2’ appear on the display, the appliance needs to be returned to place of purchase, if under warranty, or discarded.

CARE & CLEANING

- **WARNING:** Allow the Air Fryer to cool fully before cleaning.
- Unplug the Air Fryer and allow the Frying Rack & Drawer to cool completely before removing.
- Wash the Frying Rack & Drawer in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
- The Drawer is dishwasher safe. For best results, place in the top rack of your dishwasher to clean.
- Wipe the Air Fryer housing with a soft, non-abrasive damp cloth to clean.
- Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.

MAINTENANCE

If the unit fails to operate efficiently, is broken or other problems arise, unplug and do not operate.

Ask for advice by calling your local after sales service agent or the Customer Care Centre on 1300 556 816 (AU) / 0800 666 2824 (NZ).

WARRANTY

Please refer to the warranty card in the box for warranty information. For any troubleshooting advice, please contact the relative Customer Care Centre below.

Glen Dimplex Australia Pty Ltd
8 Lakeview Drive,
Scoresby 3179, Victoria
Australia
Ph: 1300 556 816

Glen Dimplex New Zealand Ltd
38 Harris Road, East Tamaki,
Auckland 2013
New Zealand
Ph: 0800 666 2824



Recycling: Do not dispose of electrical appliances as unsorted municipal waste. Use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the ground water, polluting the food chain and damaging health and wellbeing.

Expanded Polystyrene Disposal: The websites listed below can assist in the responsible disposal of EPS (Expanded Polystyrene) packaging products.

Australia: <https://recyclingnearyou.com.au/polystyrene> and/or <http://epsa.org.au>

New Zealand: <https://greenbusinesshq.com/epsrecycling> and/or

<https://www.plastics.org.nz/environment/recycling-disposal/eps-recycling>

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