Health and safety

The use of any electrical appliance requires the following common sense safety rules. Please read these instructions carefully before using the product.

- WARNING: This appliance incorporates a heating element which is subject to residual heat after use.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Keep the appliance and its cord out of the reach of children aged less than 8 years.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- This appliance is intended to be used in household and similar applications such as: farmhouses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments. It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- If the supply cable is damaged, it must be replaced with a special cable assembly available from the manufacturer or its service agent in order to avoid a hazard.
- For care and cleaning refer to 'Care and Cleaning' section.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- WARNING: Misuse can cause personal injury.

Control Panel



In addition, we offer the following safety advice.

Location

- Place the appliance on a horizontal, flat and stable heat resistant surface, away from a heating source and where it cannot be splashed by water.
- Allow 20cm air space behind and 10cm on all sides and above for air circulation.
- Do not use outdoors or near water.

Mains cable

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the cable hang over the edge of the table or the counter and keep it away from any hot surface.
- Do not let the cable run across an open space e.g. between a lower socket and table.

Personal safety

- WARNING: Never attempt to move your Health Fryer until it is completely cool. This can take up to three hours.
- Be careful not to touch those surfaces of the Health Fryer which become hot when in use.
- WARNING: To protect against the risk of electric shock, do not immerse the control unit in water or other liquid.
- Unplug from the electrical outlet when not in use and before cleaning. Allow to cool before
 putting on or taking off parts, and before cleaning the appliance.
- Never leave the Health Fryer unattended when connected to the electricity supply.
- Never lean over the Health Fryer when it is in use.

Other Safety Considerations

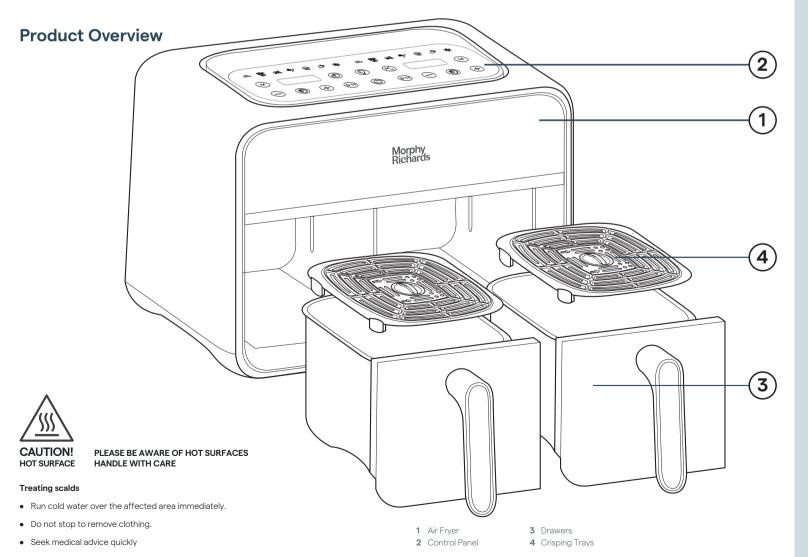
- The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- Do not use the Health Fryer for anything other than its intended purpose

Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

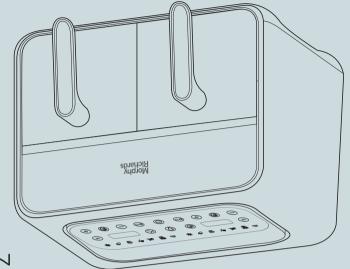
WARNING: The plug removed from the mains lead, if severed, must be destroyed, as a plug with a bared flexible cord is hazardous if engaged into a live socket outlet. Should the fuse in the mains plug require changing, replace it with a fuse of the same rating as originally fitted.

WARNING: This appliance must be earthed.





Please read and keep these instructions for future use



Dual Basket.2L Air Fryer

Morphy Richards

Contact us

If you are having a problem with your appliance or just need advice, contact us at Morphy Richards. Please have the product name, model number and serial number to hand, this will help us to deal with your enquiry quicker.

www.morphyrichards.com/en-gb/support/contact-us

Help & Advice

If you have any difficulty with this product, please contact our customer care team who will be happy to help.

Email us: Hello@morphyrichards.com

Visit us: www.morphyrichards.com/contactus

Talk to u

Twitter:

Address:

If you have any questions or comments, or want some great tips to help you get the most out of your products, join us online:

Facebook: www.facebook.com/morphyrichardsuk

@loveyourmor Stoney Lane Prescot Merseyside L35 2XW





www.morphyrichards.com

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Touch Buttons

User Interface Button	Action	Graphic
1. Power	On/Off	
2. Light	Turns lamp on/off	(
3. Mode	Cycles through pre-settings	M
4. Stop/Start	Starts and pauses program	(DII)
5. Temp/Time	Cycles between temperature and time settings	
6. Plus	Adds time/temp	+
7. Minus	Subtracts time/temp	
8. Sync Finish	Synchronises finish time of each drawer so left & right programs complete at same time	(b)
9. Match Program	Matches program of right drawer to selected program of left drawer	=

Before First Use

- 1. Remove all packaging materials.
- 2. Remove any promotional stickers from the appliance. NB: Not the rating label on the base of
- 3. Wash the drawers ③ and crisping trays ④ by hand with warm water, a little washing-up liquid and a non-abrasive sponge. Rinse, and leave the drawer upside down to drain. Make sure the drawer and crisping tray are thoroughly dry before re-fitting to the air-fryer.

Note: During washing it is possible that water droplets can enter the space between the two layers of the drawer window, this is normal and will not cause any problems. Leave the drawer in a warm environment for a few hours to allow the droplets to evaporate or use of the air-fryer will create the heat to evaporate the water droplets.

- 4. To clean the outside of the appliance, only ever use a damp cloth.
- 5. Operate the air-fryer, without food at 220°C for at least 10 minutes. Select the "Frozen Chips" menu on both controls by pressing the ⊕ button until you reach the ticon and then manually set the temperature by pressing the ⊕ button. During this operation a slight odour may be noticed, this is normal for the first operation, a result of any production residues being evaporated/dispersed.
- 6. There is an air vent at the rear of the air-fryer, ensure there is at least a 15cm gap between walls/cupboards etc all around the appliance to allow the hot air to escape.

Using the Health Fryer

Hints & Tip

Cook your food thoroughly. Remember that your food may begin to turn golden brown before it is cooked through. As a general guide raw food needs to be cooked on a slightly lower temperature but for longer compared to pre-cooked foods.

Select your cooking utensils with care. High-temperature plastic utensils or suitable wooden utensils are ok.

Do not use metal utensils, they will damage the non-stick coating of the drawer and food trivet.

Note: As a general guide, avoid filling the drawer more than half full with food. The more the drawer is filled, the food will need turning more to ensure it is cooked evenly. Smaller amounts of food can often be cooked in a shorter time.

Note: If the drawer is opened during the cooking process to check on/turn/rearrange the food, the appliance will automatically pause the air-fryer. When the drawer is re-fitted the cooking process will automatically continue from the same point that the drawer was opened.

Cooking Guide

Pre-settings/Indicators:

Pre-setting	Temp (°C)	Time (mins)	Graphic
Pre-heat	200	3	<u> </u>
Bake	160	20	W
Roast	200	25	
Roast Veg	200	20	ØĬ
Frozen chips	200	18	*
Dehydrate	60	360 (6 hours)	₩ ₁
Defrost	100	20	**

To Operate the Product

- With the crisping trays located within the drawers (the arrows on the tray pointing to the back of the drawer), plug the appliance into the mains supply, the on/off/ touch-button will illuminate
- 2. Press the on/off button to enter power on mode, all the touch control panel will illuminate.
- 3. Select pre-heat ⁵⁵⁵ by pressing the ⊚selector for left and/or right drawer until the icon is illuminated. The temperature can be increased/decreased using the ⊕ or ⊙ touch button. Press the ⊚start/stop touch/button and the pre-heat start operating for 3 mins. Using the pre-heat will improve the cooking performance.
- 4. When the pre-heat operation is complete, remove the drawer and place on a heat resistant surface, place the food to be cooked onto the food trivet inside the drawer, taking care not to touch the hot surfaces of the drawer.
- 5. Select the programme required on the left control panel by pressing the ⊗ selector for left or right drawer until the icon is illuminated. The time can be increased/decreased using the ⊕ or ⊖ touch button, then press the ®touch button and the temperature will flash in the panel and can be increased/decreased using the ⊕ or ⊖touch button.
- 6. Repeat steps 1 to 3 to programme the right-hand panel. Alternatively, press the (a) programme match button if the same pre-set, cooking time and temperature is required.
- 7. If different programmes and cooking times have been selected for the left and right drawers, the synchronise button ((a) can be selected, this synchronises the finish time of the drawers, so left & right programs complete at same time.
- 8. Holding your finger on the on/off touch-button for a few seconds will stop/cancel the cooking process but please note that the appliance will take a few moments to run-through a stop/cool down process.
- If the drawer is opened during the cooking process to check on/turn/rearrange the food, the appliance will automatically pause the air-fryer. When the drawer is re-fitted the cooking process will automatically continue from the same point that the drawer was opened.

Audible indicator

Whenever the product is plugged into the mains supply or a menu selection is made, it is
accompanied by an audible 'beep'. At the end of the set time, the air-fryer will 'beep' five
times to indicate the food the ready and the air-fryer will return to the stand-by mode.

Troubleshooting

Why does my Air Fryer not switch on?

The Air Fryer is not plugged in correctly. Plug it into the mains socket and switch on. A circuit breaker has been tripped. Check and reset the circuit breaker. The drawers are not fully in place Push the drawers into place.

Why has the food not been cooked thoroughly?

Food capacity has been exceeded. Remove some of the food and fry again in separate batches. This will cook food more evenly and thoroughly. The temperature was set too low. Manually increase set temperature. The cooking time was not long enough. Manually increase set cooking time

Why are my chips not cooking evenly?

Chips were not rinsed adequately before cooking. Rinse chips thoroughly (to remove starch) and allow them to dry before cooking.

Why are my chips not crispy?

There may be a lack of oil or too much water. Ensure chips are dried after rinsing with water. Possibly add a little more oil to the chips before cooking. Chip size may be too large. Try cutting the potato into smaller pieces for a crispier result. You may be using the wrong type of potato. When making home-made chips/fries, the best type of potato to use are the floury varieties (King Edward or Maris Piper).

Why is there white smoke emitted during cooking?

The food contained within may be quite greasy or fatty. Greasy or fatty food will emit fat/oil into the drawers of the Air Fryer, and when heated it may emit a white smoke. Try to avoid cooking greasy/fatty foods in the Air Fryer. The white smoke does not affect the cooking process. The drawers may still contain oil/fat from previous use. Ensure the drawers are thoroughly cleaned after each use

Why will the basket not slide back into the Air Fryer housing properly?

Too much food in the Basket. If there is too much food in the basket, please remove some of the food and retry.

Drawer not aligned correctly.

Correctly align the drawer with the grooves located on the inside of the Air Fryer housing.

Care & Cleaning

- 1. Always remove the plug from the wall socket and allow the appliance to cool before cleaning.
- 2. (see "Before first use" above)
- 3. Never use abrasive cleaners, these will damage the non-stick coating of the drawers and crisping trays. Any stubborn food residue should be removed by soaking. With the drawer removed from the air-fryer, place on a heat resistant surface and fill the drawers with hot soapy water to the same depth as the crisping trays. Leave to soak until the water has cooled. Then clean as described above.
- The drawers may be cleaned in a dishwasher but due to the size, design and non-stick
 coating of drawer, soaking/hand washing (as described above) may be quicker, easier and
 provide a better result.
- Note: Always drain the drawers upside down after washing to reduce condensation between the 2 layers of the drawer window.

Registering Your 2 Year Guarantee

Your standard 1 year guarantee is extended for an additional 12 months when you register the product with Morphy Richards within 28 days of purchase.

If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2-year guarantee, register online at:-

www.morphyrichards.com/en-gb/support/product-registration

N.B. Each qualifying product needs to be registered with Morphy Richards individually. Please note that the 2-year guarantee is only available in the UK and Ireland.

Your 1 Year Guarantee

If you haven't registered your product for the additional 12 months guarantee. It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to your instruction manual for future reference.

Please quote the

Model no

Serial no

if the product develops a fault. These numbers can be found on the base of the product.

All Morphy Richards products are individually tested before leaving the factory. If in the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 12 months of original purchase, you should contact Morphy Richards at the website address shown below (see Contact Us). You may be asked to return a copy of proof of purchase.

Subject to the exclusions (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 1-year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore, it is vital to retain your original purchase receipt or invoice to indicate the date of initial purchase.

To qualify for the 1-year guarantee, the appliance must have been used according to the instructions supplied.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2 The cables are damaged due to wrapping too tightly or excessive kinking.
- 3 The appliance has been used on a voltage supply other than that detailed on the Rating
- 4 Repairs have been attempted by persons other than our service staff (or authorised dealer).
- 5 The appliance has been used for hire purposes or non-domestic use.
- 6 The appliance is second han
- 7 Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.



Disclaimer

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore, reserves the right to change the specification of its models at any time.

Disposal of Electrical Appliances

For electrical products sold within the European Community. At the end of the electrical products' useful life, it should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country.