



MORRIS

MAF-1204

Please read this manual carefully before use this product

USER MANUAL

DIGITAL ROTISSERIE AIR FRYER

Instructions Manual



MODEL: MAF-1204

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 IMMERGE** 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 heat element, **DO NOT OVERFILL** the rotating 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 rotating 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 and 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 remote-control system.
- **NEVER USE** this appliance with extension cord 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 rotating basket from the appliance.

IMPORTANT SAFEGUARDS

- The unit's outer surfaces may become hot during use. The rotating basket WILL BE HOT. Use oven mitts or use the fetch tool 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 run out, 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.

Automatic Shut-off

The appliance has a built in "shut-off" device, that will automatically shut down the unit when the timer LED reaches zero.

You can manually switch off the appliance by selecting the power button. The fan will continue running for 20 seconds to "cool down" the unit.

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.

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

Rotisserie Air Fryer Parts & Accessories

- 1. Main Unit
- 2. Dehydrating rack
- 3. Oil Tray
- 4. Rotisserie Shaft
- 5. Rotating basket
- 6. Fetch rack
- 7. Chicken fork



2. Dehydrating racks

Can be used not only for dehydration but also to cook Crispy snacks or reheat items like pizza.

3. Oil Tray

Cook with the Drip Pan in place for easy clean ups.

4&7. Rotisserie Shaft, Chicken Forks

Use for roasts and whole chicken. Force shaft Lengthwise through meat and center. Slide forks onto shaft from either end into meat, then lock. NOTE: Make sure roast or chicken is not too large to rotate freely within the air fryer. Maximum Chicken or Roast, 1.5~1.8kg.

Warning!

Forks, skewers and other metal parts with this unit are sharp and will get extremely hot during use. Great care should be taken to avoid personal injury or burns. Use mitts or gloves.

5. Rotating Basket

Great for fries, roasting nuts and other snacks. Use rotisserie fetch tool to place basket into unit.

6. Rotisserie Fetch rack

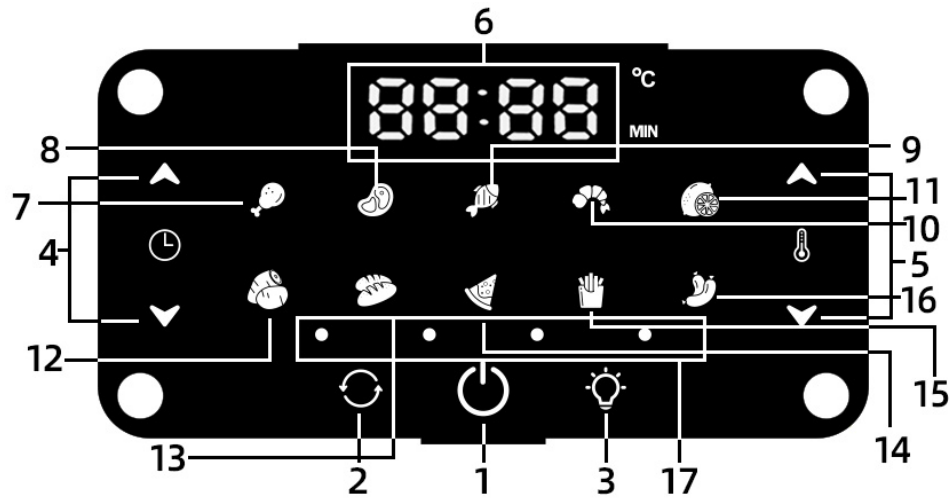
Use to remove cooked roasts and chicken that have been prepared using the rotisserie or skewer methods. Place under rotisserie shaft and lift, left side first then gently extract the food.

Important

Please make sure that you rotisserie air fryer has been shipped with the components that you ordered (as some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact supplier using the customer service number located in the back of owner's manual.

NOTE: Some accessories may not be included. The product inside the package prevails.

Control panel presentation



1. Power on/off & start button

Once the power is turned on, the power button will light up. Pressing the power button once will make the entire panel glow, and selecting the power button a second time will activate the cooking process. During the cooking process, pressing the power button will turn off the unit. The fan will continue to run for 20 seconds to "cool down" the device.

2. Rotate Button

Select this button when cooking anything using barbecue mode. The function can be used with any preset. The icon will flash when in use.

3. Internal Light

This button will help you check the cooking progress while the appliance is running.

Note: Opening the door during cooking will pause the unit. If the door is open, the internal light will come on.

4. Time Control Button

These buttons allow you to select the cooking time accurate to every minute. Except for the dried fruit mode, all modes are 1-60 minutes.

To set time for dehydration function it is each press, 30 minutes interval (3hrs, 3,5hrs, 4hrs, 4,5hrs etc.). The operating time for dehydration function is 2-24 hours.

5. Temperature Control Button

Use these buttons to increase or decrease the cooking temperature at 5°C intervals from 65°C to 200°C (except dehydrator mode).

6. LED Digital Display

During the cooking process, the digital display will switch between the temperature and the remaining time.

7-16. Cooking Presets

Choosing any of them will set the time and temperature as the default settings for specific foods. You can use the time and temperature buttons to change these presets. View the cooking presets on the next page.

17. Working Indicate Lights

During the cooking process, these lights will flash one after another, and will continue to flash for 20 seconds once turned off.

Preset Button

Cooking Chart

* Cooking time for whole roasted chicken will vary with weight. Use meat thermometer to check internal temperature as per chart below.

Preset Button	Temperature	Time
7. Chicken Leg	180°C	40 mins.
8. Steaks	180°C	20 mins.
9. Fish	200°C	15 mins.
10. Shrimp	160°C	12 mins.
11. Dehydrator *	70°C	8 hrs. (*2-24 hrs.)
12. Sweet potato	200°C	30 mins.
13. Bake	160°C	20 mins.*
14. Pizza	170°C	10 mins.
15. French Fries	200°C	20 mins.
16. Sausage	200°C	10 mins.

Using the Rotisserie Air Fryer without presets

Once you are familiar with the rotisserie air fryer you may want to experiment with your own.

Warning!!

Never use a cooking vessel filled with cooking oil or any other liquid with this unit! Fire hazard or personal injury could result.

Before using the rotisserie air fryer for the first time

1. Read all material and warning stickers and labels.
2. Remove all packing materials, labels and stickers.
3. Wash all parts and accessories used in the cooking process with warm soapy water.
Note: You can also clean these parts in the dishwasher while it is recommended to wipe / wash and clean them by hand to ensure a longer lasting life.
4. Wipe the inside and outside of the cooking unit with a clean moist cloth.

NOTE: Never wash or submerge the cooking unit in water.

NOTE: When using this unit, never fill any cooking vessel with oil or liquid of any kind.

This unit cooks with hot air only.

Preparing for Use

1. Place the appliance on a stable, level, horizontal and heat resistant surface.
2. Select the cooking accessory for your recipe.

Additional warnings:

- NEVER put anything on top of the appliance.
- NEVER cover the air vents on the top and back of the cooking unit.
- NEVER fill any cooking vessel with oil or liquid of any kind. This unit cooks with hot air only.
- NEVER use the air fryer door as a place to rest a hot fry basket filled with food. The hot fry basket could damage the air fryer door or cause the unit to tip. Personal injury could result.

Cooking with the Rotisserie Air Fryer

1. Place the ingredients on dehydrating rack, one of the rotisserie accessories, or in the rotating basket.
2. Put the dehydrating rack, rotating basket or rotisserie shaft, into the unit and shut the air fryer door. Plug the power cord into the 220V, dedicated outlet.
3. When rotating basket or rotisserie shaft and food is in place, press the power button once (page 6).
4. Select a preset function as shown on page 7 or set the temperature and then the time manually (page 6 fig.4,5,6,7). Refer to the detailed Control Panel instructions on page 6.
5. Press the Power Button to begin cooking cycle.

NOTE: You may open the air fryer door to view the rotisserie at any time during the process to check the progress.

NOTE: Consult the charts in this manual or a recipe guide to determine the correct settings.

Tips

- Foods that are of smaller in size usually require a slightly shorter cooking time than large ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- "Flipping" or turning smaller sized foods halfway through the cooking process, assures that all the pieces are evenly cooked.
- Misting a bit of vegetable oil to fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before start cooking.
- Snacks normally cooked in air fryer can also be cooked in the rotisserie air fryer.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than homemade dough.
- Place a baking tin or air fryer dish in the rotisserie air fryer when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or filled foods.
- You can use the rotisserie air fryer to re-heat food.
Simply set the temperature to 150°C.

Important!

Removing the cooked or hot food

When removing cooked or hot food always use the fetch rack.

Warning:

- During the cooking process, the Rotating Basket and other accessories will become very hot. When you remove the basket to check on the progress, make sure you have a trivet or a heat resistant surface nearby to set it down on. NEVER place the Rotating Basket directly on a counter top or table.
- Cooking accessories will get hot during the air frying process.
Wear mitts and handle with care to avoid injury.

Place dehydrating racks into unit

1. Insert drip tray into bottom of the unit.
2. Place dehydrating racks into unit by sliding through the side grooves and onto the back lip. (fig. A)
3. Place dehydrating racks closer to the top heating element for faster cooking and added crisp. (fig. B)
4. Switch the 3 racks cooking height/place (distance from the heating element) mid-cycle for more even cooking.

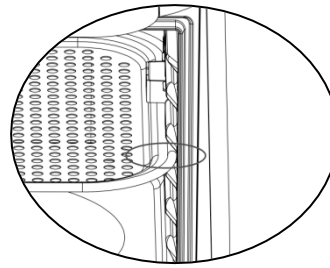


FIG. A

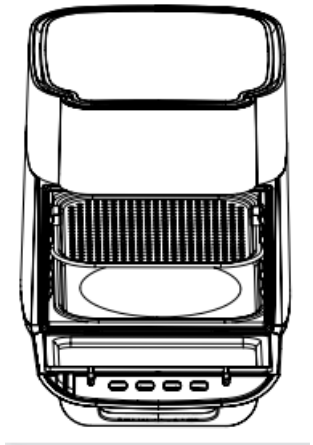


FIG. B

Components / Accessories



Removable dehydrating racks (2): Ceramic coated mesh trays for a more convenient, nonstick cooking experience. Dishwasher safe.



Removable drip tray: Placed at the very bottom of the air fryer cavity to catch any liquid, oil, crumbs, food particles etc. that may fall during cooking.



Rotisserie shaft: The rod that food will be suspended on while rotisserie cooking. There is an "L" and an "R" on either side to indicate the left and right sides of the spit.



Rotating basket: Stainless steel rotisserie basket is the perfect accessory for air frying french fries, tater tots, onion rings, and more. There is an "L" and an "R" on either side to indicate the left and right sides of the basket. Basket is dishwasher safe.

Important: to attach the fetch rack to the rotating basket you need to hold it firmly with your hand (as it has elasticity) to lock the basket steadily in place.



Fetch rack: Allows users to safely remove the rotisserie basket or rotisserie forks from the air fryer.



Chicken fork: Rotisserie chicken forks with removable screws. Used to secure the food onto the rotisserie spit.

Placing rotating basket into unit

1. Insert the left side of the rotating basket first into the rotisserie shaft socket. Be sure the rotisserie shaft is in place to engage rotation. Pay attention to the direction of the rotating basket (fig. C).
2. Place the right side onto the air fryer (fig. D).

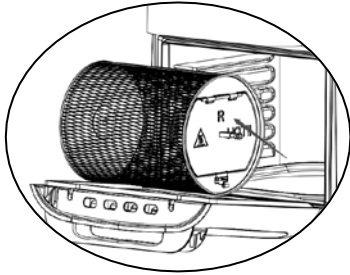


FIG. C

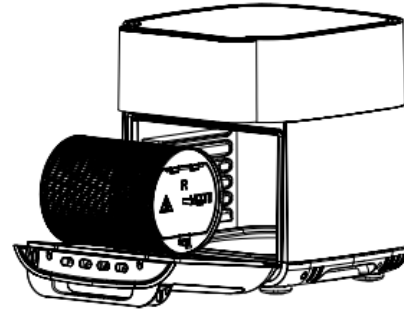


FIG.D

Removing rotating basket from unit

1. Open unit's door to pause cooking cycle or turn unit off by pressing the power button.
2. Insert fetch rack beneath the rotisserie shaft.
3. Lift the right side of the detach rack at a slight angle to clear the bracket, then shift the right until the left side of the shaft slides out of the rotisserie.
4. Carefully remove the rotisserie food from the air fryer.

Cooking settings

	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

Settings

This table will help you select the correct temperature and time for best result. As you become more familiar with the rotisserie air fryer cooking process, you may adjust these settings to suit your own personal tastes.

The table above will help you choose the basic settings for the selected ingredients.

* Add 3 minutes to cooking time when starting with a cold appliance.

Tip:

Set the timer to 1/2 of the needed time for the recipe and the timer bell will alert you when it's time to "flip" your food. When you hear the timer bell, the pre-set preparation time has elapsed.

NOTE: Keep in mind that these settings are indications.

As ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients.

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 Rotisserie air fryer after each use. The Rotating Basket and other accessories are made of durable stainless steel and are dishwasher safe. However, **it is recommended to wipe / wash and clean them by hand to maximize a long lasting life.**

Never use abrasive cleaning materials or utensils on these surfaces. Caked on food should be soaked for easy removal in warm soapy water.

1. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.
2. Wipe the outside of the appliance with a warm moist cloth and mild detergent
Clean both sides with warm soapy water on a damp cloth. Do not soak or submerge the door in water or wash in the dishwasher.
4. Clean the inside of the appliance with hot water, a mild detergent and a nonabrasive sponge.
5. If necessary, remove unwanted food residue from the upper screen with a cleaning brush.

Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in a clean, dry place.

Unit Specifications

Model	Voltage	Power	Function	Temperature	Display
MAF-1204	AC 220-240V 50/60Hz	1800W	Rotation	65° C - 200° C	LED Touch Screen

Trouble shooting

Problem	Possible Cause	Solution
The Rotisserie air fryer does not work	The appliance is not plugged in. You have not turned the Unit on, by setting the preparation time & temperature	Plug power cord into wall socket. With basket in place, set the Temperature and Time. Check that door is closed.
Food not cooked	The Rotating Basket is over loaded . The temperature is set too low.	Use smaller batches for more even frying .Raise Temperature and continue cooking
Food is not fried evenly	Some foods need to be "turned" during the cooking process.	See General Operations in this manual.
White smoke coming from Unit	Oil is being used. Accessories have excess grease residue from previous cooking.	Wipe down to remove excess oil. Clean the Rotating Basket after each use.
French fries are not fried evenly	Wrong type of potato (not for frying) is being used. Potatoes not rinsed properly during preparation.	Use fresh, firm, yellow potatoes. Use cut sticks and pat dry to remove excess starch.
Fries are not crispy	Raw fries have too much water	Dry potato sticks properly before misting oil. Cut sticks smaller. Add a bit more oil.

Frequently Asked Questions

1. *Can I prepare foods other than fried dishes with my rotisserie air fryer?*

You can prepare a variety of dishes including steaks, chops, burgers and baked goods. Check the cooking settings guide.

2. *Is the Rotisserie air fryer good for making or reheating soups and sauces?*

Never cook or reheat liquids in the rotisserie air fryer.

3. *Is it possible to shut off the unit at any time?*

Press the power button once or open the door.

4. *What do I do if the unit shuts down while cooking?*

As a safety feature, the rotisserie air fryer has an auto shut-off device that prevents damage from overheating.

Unplug and allow the unit to cool down.

Plug back in and restart with the power button.

5. *Does the unit need time to heat up?*

Pre-heating is needed when you are cooking from a “cold start”, add 3 minutes to the cook time to compensate.

6. *Can I check the food during the cooking process?*

You can remove the rotating basket at any time while cooking is in progress. During this time, you can “flip” the contents on the dehydrating racks if needed to ensure even cooking.

Time and temperature will resume where you left off.

7. *Is the rotisserie air fryer dishwasher safe?*

You can also clean these parts in the dishwasher while it is recommended to wipe / wash and clean them by hand to ensure a longer lasting life.

The unit itself containing the heating coil and electronics should never be submerged in liquid of any kind or cleaned with anything more than a hot, moist cloth or nonabrasive sponge with a small amount of mild detergent.

8. *What happens if the unit still does not work after I have tried all the troubleshooting suggestions?*

Never attempt a home repair. Contact the manufacturer and follow the procedures set forth by the warranty. Failure to do so could render your warranty null and void.

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





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