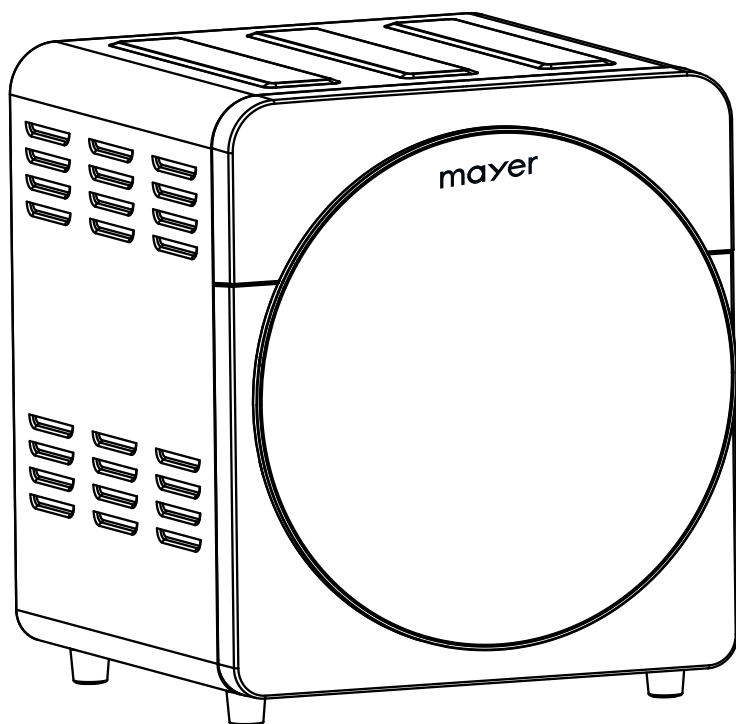


mayer

Digital Air Oven MMA01450



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

IMPORTANT SAFETY INSTRUCTIONS

Danger

- Do not immerse the power cord, plug or housing in water or under the tap during cleaning, to avoid of make damage or occur danger.
- Avoid any liquid entering the appliance to prevent electric shock or short-circuit.
- Do not cover the air outlet of the appliance during working.
- When operating the appliance, the accessories used will become hot. Please use the handle, tong or glove instead of hand touching directly.

Warning

- Make sure that the output voltage corresponds the voltage stated on the rating label of the appliance.
- Before using, please check the power cord of appliance and the accessories, do not use if damage.
- Do not let cord hang over the sharp edge of counter.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place or use the appliance on or near combustible materials , such as tablecloth, curtain or wallpaper, in order to avoid something burning.
- External power cord connection is not allowed.
- High temperature in cavity during operation, please do not put plastic dishes, bowls or protection film into it.
- The appliance should be placed on a horizontal and stable surface when using. Do not place on plastics, board or any other hot-short, easy-wear surface.
- Do not place the appliance against wall or other appliances, at least 10cm spacing is required at all times.
- Do not place anything on the top of appliance.
- Do not use the appliance beyond the specification of this manual.
- Do not use this product unattended.
- When using the appliance, hot steam will exhaust through the hind side air outlet. Keep your hands and face at a safe distance from the steam and the air outlet openings. Also be careful of hot steam and air when you remove accessories from the appliance.
- Once cooking finishes, the accessories are with very hot. Do not touch them.
- If the pre-set time is too long, the food will be burnt and smokes and would release from air outlet. Plug off immediately and clean the food and oil of the mesh basket and drip tray.
- After using the appliance, please press the power button, then pull the plug from the socket, avoid to pull power cord directly and strongly.

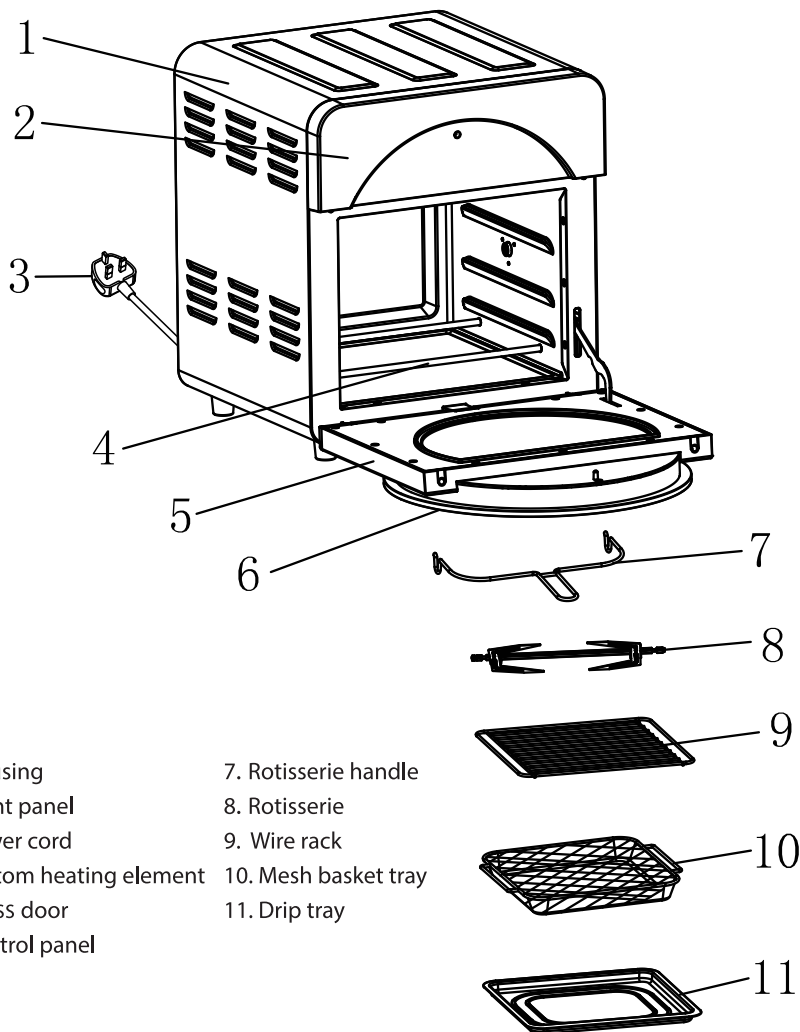
Caution

- Unplug the appliance from outlet when it is not in use or before cleaning. Allow it to cool down first before cleaning.
- Do not use any accessories that are not provided with the appliance.
- This appliance is intended to be used in household. Do not use outdoors.
- Clean and wipe dry the accessories before putting the food inside.
- The appliance comes with built-in safety switch. Only the cooking window component propulsion is in correct place, it can be switched to standby mode.
- Always unplug the appliance while not using.
- If the supply cord is damaged, it must be replaced at the Service Centre
- 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 understand the hazards involved. 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.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.
- The door or the outer surface may get hot when the appliance is operating.

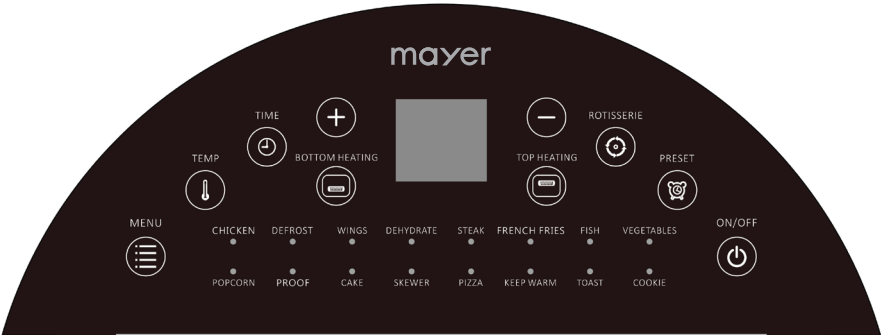
PRODUCT TECHNICAL PARAMETERS

| MODEL | RATED VOLTAGE | RATED POWER | GROSS CAPACITY |
|----------|-------------------|-------------|----------------|
| MMAO1450 | 220-240V~ 50/60Hz | 1700W | 14.5L |

INTRODUCTION OF PARTS



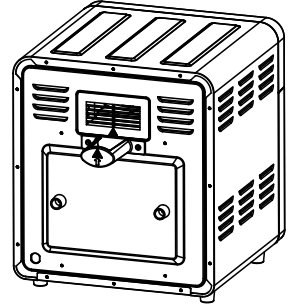
Control Panel



CONTROLS AND OPERATIONS

Before first use

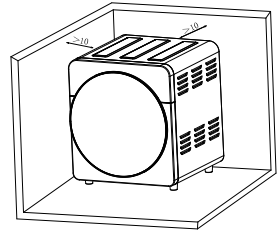
1. Remove all packaging materials, stickers and labels.
2. Clean the accessories with hot water, dish washing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a soft and damp cloth.
4. Please install the air outlet partition wall board manually with the two screw provided before using the appliance.



As shown in the picture on the right.

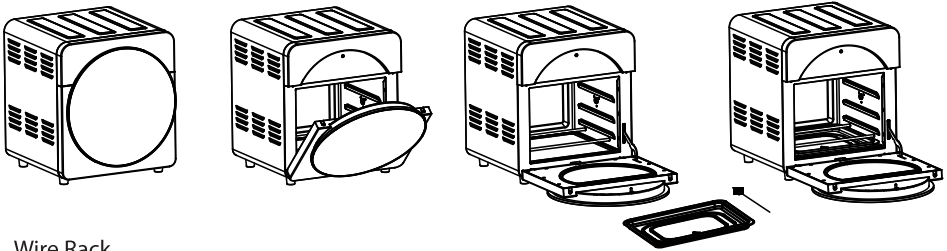
Placement and accessories

1. Place the appliance on a horizontal, flat and stable surface. Keep away at least 10cm spacing from the appliance on all directions, especially from curtains, walls and any other combustible materials.



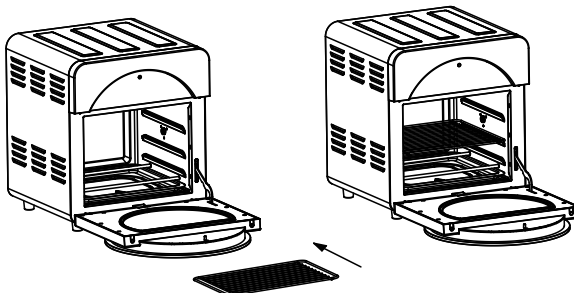
2. Drip Tray

Open the glass door and place the drip tray into the appliance according to the direction shown in the figure below. The drip tray can be placed below the bottom heating elements, or on the lowest shelving.



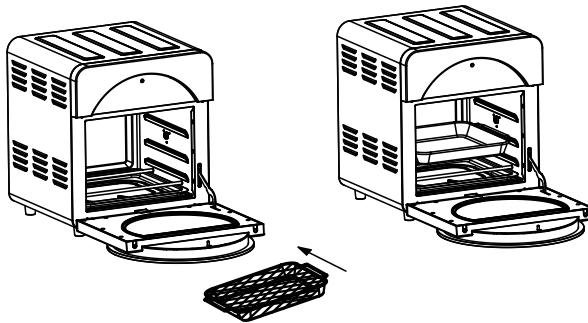
3. Wire Rack

Insert the wire rack into the appliance according to the directions shown in the figure below.



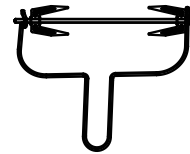
4. Mesh Basket Tray

Place the mesh basket tray into the appliance according to the directions shown in the figure below.



5. Rotisserie and Rotisserie Handle

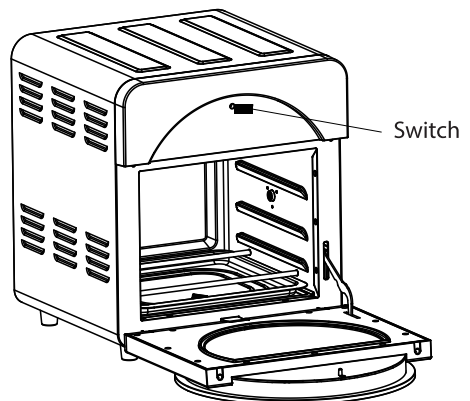
The rotisserie handle is used to lift the rotisserie to put in and take out from the appliance, shown in the picture on the right.



Note:

- Choose the appropriate accessories accordingly for different food and cooking method.
- Please use oven mitts or gloves to take out the accessories from the oven after cooking finished, while the oven is still hot.
- Please ensure that the drip tray is positioned at the lowest layer at all times. This is to collect the oil that is dripping from the food.
- Do not put too much food that may overflow on the accessories. As some food ingredients may expand and become bigger after cooking, only prepare an adequate amount according to the capacity of the oven.
- There is a safety switch on the appliance to cut off the heating when the oven door is opened while cooking.
- Only when the glass door is closed, then the appliance will be operating, or it will give an alarm reminder when you press the Start/Stop Button.

















As shown in the picture on the right.



Operating the Appliance

1. Power on the appliance. The buzzer will ring and the control panel and all the indicator lights flicker once, then the digital screen is off and in the shutdown state.
2. Press the "ON/OFF" button. The indicator light and control panel will light up, the appliance will go into standby mode.
3. In standby mode, except the "ON/OFF", "MENU" and "PRESET" button, all other buttons are locked. If no buttons are selected within 60 seconds, the appliance will shut down automatically.
4. In the standby mode, press the "MENU" button to select your cooking function.
5. Press the "TEMP" button to adjust the temperature. When the temperature display flashes, press the "+" or "-" button and adjust the temperature according to your preference. The temperature can be changed in 10°C intervals.
6. Press the "TIME" button to adjust the cooking time. When the time display flashes, press the "+" or "-" button and adjust the time according to your preference. Press the "+" and "-" button lightly, and the timer can be changed in 1 min intervals. Press and hold the "+" and "-" button, and the timer can be changed in 10 min intervals.
7. To control the heat settings, press the "BOTTOM HEATING" or "TOP HEATING" to turn on and off preferred heating element to be used accordingly.
8. Once all the preferred settings have been set, press the "ON/OFF" button to start cooking.

Cooking Function Information:

| Functions | Default Temperature | Default Timer | Temperature Range | Time Range (H:MM) | Default Heat Setting |
|--------------|---------------------|---------------|-------------------|-------------------|---|
| CHICKEN | 220°C | 30 mins | 50°C-220°C | 0:01 - 1:00 |  |
| DEFROST | 80°C | 10 mins | 50°C-220°C | 0:01 - 1:00 |  |
| WINGS | 200°C | 15 mins | 50°C-220°C | 0:01 - 1:00 |  |
| DEHYDRATE | 70°C | 8 hours | 50°C-70°C | 0:01 - 8:00 |  |
| STEAK | 180°C | 12 mins | 50°C-220°C | 0:01 - 1:00 |  |
| FRENCH FRIES | 220°C | 20 mins | 50°C-220°C | 0:01 - 1:00 |  |
| FISH | 180°C | 15 mins | 50°C-220°C | 0:01 - 1:00 |  |
| VEGETABLES | 180°C | 12 mins | 50°C-220°C | 0:01 - 1:00 |  |
| POPCORN | 220°C | 8 mins | 50°C-220°C | 0:01 - 1:00 |  |
| PROOF | 40°C | 90 mins | 40°C | 0:01 - 1:30 |  |
| CAKE | 180°C | 30 mins | 50°C-220°C | 0:01 - 1:00 |  |
| SKEWER | 200°C | 15 mins | 50°C-220°C | 0:01 - 1:00 |  |
| PIZZA | 180°C | 10 mins | 50°C-220°C | 0:01 - 1:00 |  |
| KEEP WARM | 80°C | 30 mins | 50°C-220°C | 0:01 - 1:00 |  |
| TOAST | 220°C | 6 mins | 50°C-220°C | 0:01 - 1:00 |  |
| COOKIE | 180°C | 12 mins | 50°C-220°C | 0:01 - 1:00 |  |

Cooking Tips

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. For best results, arrange food on the tray in a single layer.
5. When cooking fresh vegetables, make sure to pat them dry completely before tossing with oil and air frying to ensure maximum crispiness.
6. Add some oil on to fresh potatoes for a crispy result. Cook your ingredients in the air oven within a few minutes after you added the oil.
7. Snacks that can be prepared in an oven or air fryer can also be prepared in the air oven.
8. When cooking 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.
9. Coating battered foods in panko (Japanese-style breadcrumbs) or puffed rice, and then spraying them with oil, helps create crispy, healthier versions of your favourite fried foods.
10. Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
11. You can also use the air oven to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

Preset Function

1. Press the "Preset" button, and the screen will show the default preset time of 1 hour. Adjust the preset time by "+" and "-". Each short click changes by 1 minute, and each long click changes by 10 minutes. The preset time range is 1 minute - 9 hours 59 minutes.
- Note: To activate this function, press "Menu" than press "Preset"
2. To change cooking time and temperature, press "Menu" and change accordingly.
 3. Press the "ON/OFF" button to confirm the set function and the countdown begins.

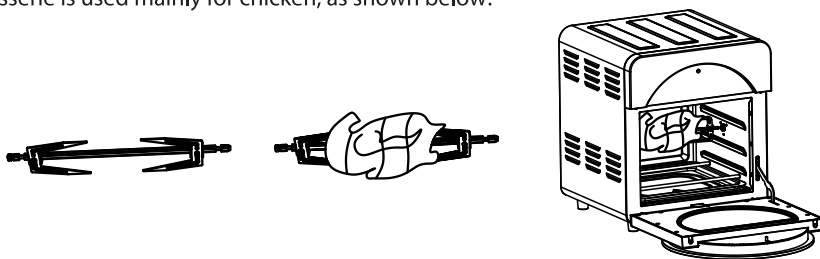
Pause function

1. During cooking, as long as you open the door, the appliance will stop automatically. In this case, only the "ON/OFF" and "Rotisserie" keys will be in a unlocked state, other keys will be locked. Close the door, the appliance will continue cooking.

Note: When opening the door in the working state of the appliance for pause function, if the door is not closed within 10 minutes, the appliance enters the state of shutdown, showing "black screen".

Rotisserie Function

1. This function can make food heat more evenly. Press the key "Rotisserie" button, the control panel icon indicator lights will be on and activate it. Press again, to turn off function.
2. Rotisserie is used mainly for chicken, as shown below:



Note:

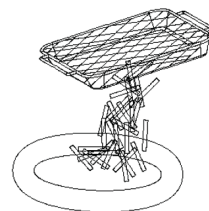
- The total weight of chicken should not exceed 1.2kg. If the weight of the chicken is more than 1.2kg, please use the wire rack instead. However, the weight should not exceed 2kg.
- It is best to poke a few holes in the chicken legs when baking, because the meat on the chicken legs is thick and the heat is hard to penetrate.

Cooking Completion

1. When the appliance is done, a "beep""beep""beep" sounds and the heater stops working, but the fan will continue to operate for 1 minute until the cavity temperature drops.
2. Open the front door, then use insulated gloves to take out the accessories from the inner chamber, and put it in a safe horizontal place.

Note: When removing the basket from the appliance, do not touch the basket with your bare hands.

3. Pour cooked food on a plate or tableware. As shown on right:
4. After cooking , press the power button to turn off the power supply and pull the power cord off the wall.



CLEANING AND MAINTENANCE

Note: Be sure to unplug this appliance before cleaning.

- Clean the mesh basket, wire rack, drip tray etc with water and detergent liquid after using.
 - Use a soft and gentle non-abrasive sponge when washing accessories.
 - Wipe the appliance with soft moist cloth.
 - Do not immerse the power cord, plug and the appliance's body into water or other liquid, it may cause damage of appliance, fire, electric shock or injury to persons.
 - Use a soft and damp cloth to clean the oven cavity when it has cooled down.
- After drying, assemble all parts and then place it in dry, clean, no corrosive environment.

Warranty & Customer Service

SCAN FOR



e-Warranty

e-Warranty Registration at <https://www.mayer.sg>

MAYER MARKETING PTE LTD

Customer Service Hotline: 6542-8383 (Mon - Fri 9:00am to 5:00 pm)

Service Centre Operating Hours:

Mon - Fri: 9:00am to 5:00pm

Sat: 9:00am to 12:00pm

Closed on Sunday & Public Holidays

71 Ubi Crescent, #06-02, Excalibur Centre, Singapore 408571.