

TIGER QUEEN

Multi-Function Fryer Oven

Model: MO-01DHG
MO-02MHG



MULTI-FUNCTION FRYER OVEN

MO-01DHG

MO-02MHG

INSTRUCTION MANUAL

PLEASE READ THESE INSTRUCTIONS COMPLETELY
BEFORE USING THIS PRODUCT.
THIS PRODUCT IS DESIGNED FOR HOUSEHOLD USE ONLY.

TABLE OF CONTENTS

Important Safeguards

Introduction

The next Generation in Cooking

Using Your MULTI-FUNCTION FRYER OVEN

Product and Accessory Diagrams

Before Your Begin Cooking

MO-01DHG control panel

Function instruction

Easy cooking

MO-02MHG control panel

Function instruction

How to Operate the Multi-Function Fryer Oven

How to Extender the Multi-Function Fryer Oven

Cleaning Your Oven

Helpful Hints

A healthier Lifestyle

Cooking Tips

Selecting Your Food

Foods Preparation and Presentation

Trouble Shooting Guide

IMPORTANT SAFEGUARDS

When using electrical products, especially when children are present, basic safety precautions should always be followed, including the following:

Read all instructions, safeguards, and warnings before using the appliance.

! WARNINGS

1. Read all instructions.
2. Do not place appliance where it can fall or be pulled into water or other liquid.
3. Do not reach for an appliance that has fallen into water. Unplug immediately!
4. Always turn off the power switch before plugging or unplugging oven.
5. Place oven securely in center of counter or work space.
6. Always turn off the power switch and unplug oven before attempting to move it.
7. Secure the lid on the oven before turning on power.
8. Use two hands when moving the oven.
9. Do not allow the electrical parts of the lid to get wet when cleaning the appliance.
10. The oven can not be placed near the wall (while using). Always leave at least 5 cm (2 inches) between the oven and the wall.
11. Do not touch the glass lid and inner pot or any surfaces on the heater assembly during operation. The air inside the cooking dome reaches a temperature of approximately 220°C/428°F which makes the surface very hot and may cause burns.
12. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
13. Children should be supervised to ensure that they do not play with the appliance.
14. Use this appliance for its intended use as described in this brochure. Do not use any other accessories or attachments not recommended by the manufacturer. They may result in fire, electrical shock, or personal injury.
15. Never operate this appliance if it is not working properly, if it has been dropped or damaged, or dropped into water or if it has a damaged cord or plug. Return the appliance to an authorized customer service center for inspection, repair, or adjustment.
16. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
17. Do not use outdoors or operate where aerosol (spray) products are being used or where oxygen is being administered.
18. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
19. Do not place on or near a hot gas or electric burner or in a heated oven.

20. Do not move the appliance while it contains hot food. Use extreme caution when removing hot lid, inner pot and cooking racks.
21. This appliance is for household use only; it is designed to process normal household quantities. It is not suitable for continuous or commercial operation.
22. Do not disassemble the product. There are no user serviceable parts.
23. Do not leave the appliance unattended while in use.
24. Use the handle when lifting the inner pot from the base.
25. Do not touch the hot surfaces. Use the handles provided.
26. Turn the unit "off" before removing the lid to check or turn food.
27. Use extreme caution when disposing of hot grease.
28. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
29. To protect against electrical shock do not immerse cord, plugs, or lid in water or other liquid.
30. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn power switch to "off", then remove plug from wall outlet.
31. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
32. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
33. Do not use appliance for other than intended use.
34. A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
35. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
36. If a longer detachable power-supply cord or extension cord is used:
 - a. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - b. The cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

INTRODUCTION

THE NEXT GENERATION IN COOKING

With you can prepare delicious, healthful meals in less than half the time of traditional methods. What makes these superior results possible is our revolutionary approach to certain time-honored cooking methods.

Professional cooks have long known that they could improve upon traditional oven cooking by using a fan to accelerate the circulation of the oven's hot air. This traditional convection oven consists of a fan mounted on one side of a metal box. The oven improves upon traditional convection ovens in the following ways:

- The lid is made of glass, not metal, so that you can clearly see what you are cooking from all sides.
- The oven combines a circular pot with a fan mounted in the lid so that hot air currents move down over the food, around the bowl's sides, and then back up to the fan. This creates a tornado-like flow of constantly moving, super-heated air that cooks and browns food quickly and thoroughly.
- The oven uses cooking racks that allow you to cook two levels of food at once. In addition, when meat, poultry, or fish is cooked on the lower rack, fats and oils are blown away through the grating. You will cook lighter, more nutritious meals.
- The oven equips with stir paddle which allows you to cook much more recipes including French fries and many stir fried food.

USING YOUR MULTI-FUNCTION FRYER OVEN

PRODUCT & ACCESSORY DIAGRAM

MO-01DHG

- | | | |
|------------------|--------------------------|--------------|
| 1. Control panel | 3. Power indicator light | 5. Inner Pot |
| 2. Glass Lid | 4. Power Switch | 6. Base |

MO-02MHG

- | | | |
|----------------------------|--------------------------|--------------|
| 1. Control panel | 3. Glass Lid | 5. Inner Pot |
| 2. Heating indicator light | 4. Power indicator light | 6. Base |

STANDARD ACCESSORIES		
Tongs	Low Rack	Dual Rack
Extender ring		Stirring paddle

BEFORE YOU BEGIN COOKING

PREPARING YOUR MULTI-FUNCTION FRYER OVEN

!	FOR THE FIRST TIME ONLY
---	-------------------------

The Multi-function Fryer Oven should be heated once before cooking with it. While preparing the oven according to the following instructions, the oven will give off a slight burning odor. The oven is actually burning off excess lubricants found in the oven's heating elements and will not harm you or the oven.

FOLLOW THESE EASY STEPS...

- Take out the extender ring which is packed between the inner pot and base, as illustrated in Fig.1.
- Wipe the inside of the glass lid and inner pot with a damp sponge.
- Secure lid on oven.

MO-01DHG

NOTE: When the power is turned on, all indicating lights on the control panel will light up 2 seconds and then turned off entering into sleep mode. Press any key to wake up the unit from sleep mode.

- Set timer for 5 minutes.
- Set thermostat to 220°C/428°F and turn oven on.
- After timer has shut oven off, allow to cool for 5 minutes.
- Wipe inside of the glass lid and inner pot with a damp sponge a second time.

NOW YOUR MULTI-FUNCTION FRYER OVEN IS READY TO COOK YOUR FIRST MEAL!

IMPORTANT:

ONLY ACCESSORIES AND INNER POT CAN BE WASHED IN WATER. DO NOT WASH OR IMMERSE THE UNIT IN WATER OR IN DISHWASHER. THE OUTER SURFACE CAN BE CLEANED BY WIPING CAREFULLY WITH A DAMP DISH-CLOTH OR SPONGE.

	If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
--	--

	All glass surfaces of the oven, inner pot and inside accessories get very hot. Touching these surfaces and objects before oven cools will cause a burn. Do not touch any glass part of the oven , inner pot and accessories until it has cooled down.
--	---

MO-01DHG CONTROL PANEL

MO-01 FUNCTION INSTRUCTION

PRE-HEAT: Press the “Preheat” button. This will cause the oven to operate at its highest temperature and fan speed for 3 minutes. Press the up arrow to increase the preheating time, if needed.

TIME SELECTION: Press the up or down arrow lightly to raise or lower the time selected in increments of 1 minute up to 99 minutes. Holding an arrow button down will cause the increment more quickly.

TEMPERATURE SELECTION: Press the “Temp” button gently to move the temperature selector through the temperatures one at a time from left to right. A light will indicate the selected temperature. Once 220°C (428°F) is reached the cycle will start all over again at “Wash”

FAN SPEED SELECTION: Press the “Speed” button to change the fan speed. The indicator light will move from left to right. Once “High” is reached the cycle will start over again at “Low”.

EASY COOKING: There are 7 recipes, is set in the oven, that allows you

setting time and temperature quickly. After press “Easy cooking” button, the timer display will show “E1” to express the function is activated.

START: To begin cooking, press the “Start” button. The unit will not operate unless time, temperature and fan speed are set and safety lid is down.
(Note: Unplugging the oven will erase all settings.)

CLEAR: Press the “Clear” button to reset all functions.

EASY COOKING

Before doing cooking, read all instructions first.

1. Following the recipe book to prepare ingredients.
2. Pre-heat the oven, if required. Put the food into the oven. Secure the lid.
3. Press the easy cooking button to choose the recipe that you needed.
Adjust time if needed.
4. Press the start button to start cooking.

NOTE:

- There are 7 recipes which is set in the oven for you to choose. The setting time and temperature is a approximate value which you might need to add or subtract adequately due to the component differentiation.
- When using as a normal oven, always remember using low rack to allow hot air circulation.

	RECIPE	QUANTITY	STIRRING	TIME (min)
1	French fry	1000 g	√	45
2	Shrimp	750 g	√	8
3	Scramble eggs	8 full eggs	√	10
4	Steamed Vegetables	700g		20
5	Roast Chicken	1500 g		50
6	Grilled Beef Steak	1000 g		6
7	Frozen Pizza	9 inches		15

NOTE: Stirring – Max. limited weight is 1000g. Do not overload.

FRENCH FRY

Ingredients:

- 1000g – 4 medium size Russet potatoes
- 15ml – vegetable oil
- Black pepper, ground, to taste
- Salt, to taste

1. Peel the potatoes, then cut them into 1cm x 1cm chips. Soak them into cold water for 30 minutes. Drain, then dry them well on kitchen papers or a clean towel. Mix the chips with oil thoroughly.
2. Insert the stirring paddle and pre-heat the oven.
3. Place the chips into the inner pot evenly. Press the easy cooking button, choosing the “E1” selection. Press “START” button.
4. After 45 minutes, the chips are done. Before serving, add some salt and pepper to taste.

NOTE: The variety of potato used and thickness of chips will affect the cooking time and color of chips. Adjust the cooking time if needed. It is also important to dry the chips very well after soaking them to ensure they become crisp on the outside.

SHRIMP

Ingredients:

- 450g – large size shrimps, headed
- 150g – young zucchini, 0.3cm crosswise sliced
- 60g – celery stalks, 1cm sliced
- 1 orange, 0.5cm thickness, quarter crosswise sliced
- 1 lemon, 0.5cm thickness, quarter crosswise sliced
- 15g – shallots, chopped
- 15g – fresh chili, chopped
- 3g – parsley, chopped
- 7g – black pepper, ground
- 7g – salt
- 30ml – vegetable oil

1. Peel the headed shrimps but reserve the tail. Remove the intestinal vein. Rinse them under the cold water and then dry them with kitchen paper.
2. Insert the stirring paddle and pre-heat the oven with the oil, shallots and chili.
3. Scatter the shrimps into the inner pot. Press the easy cooking button, choosing the “E2” selection. Press “START” button.
4. After 8 minutes, the shrimps are done. Garnish the dish with the chopped parsley.

SCRAMBLE EGGS with Tomato

Ingredients:

- 8 eggs
- 15g – spring onion, finely chopped.
- 7g – chicken powder
- 7g – white pepper, grounded
- 7g – salt
- 200g – ripe tomatoes, coarsely cubed
- 15g – sugar, fine
- 30ml – vegetable oil
- 5ml – sesame oil (dressing)

1. Mix eggs well with all the vegetables and seasonings.
2. Insert the stirring paddle and pre-heat the oven with the vegetable oil
3. Scatter the mixtures of eggs into the inner pot.
4. Press the easy cooking button, choosing the “E3” selection. Press “START” button.
5. After 10 minutes, the dish is done. Dress the sesame oil on it.

VEGETABLES – Steamed

Ingredients:

- Broccoli / cauliflower
- Carrots – small piece
- Onion – sliced
- Garlic – peeled and sliced
- Olive oil/butter
- Salt
- Black pepper

1. Clean and cut vegetables as desired. Wrap a small amount of vegetables with foil, making several packages.
2. Before sealing, sprinkle 1 teaspoon of water and oil into each package. Pre-heat the oven.
3. Seal tightly. Place them directly on the wire rack.
4. Press the easy cooking button, choosing the “E4” selection. Press “START” button.
5. After 20 minutes, the dish is done. Sprinkled with some salt and black pepper to taste.

Variations:

Steamed herb vegetable – sprinkled some salt and chopped garlic.
Dress with soy sauce, vinegar and sesame oil on vegetable. Seal package tightly and place it on the rack. Adjust timer to 10 minutes.

EASY COOKING

ROAST CHICKEN

Ingredients:

- 1.5~1.8 kg whole chicken
- olive oil
- 4 sprigs fresh thyme
- 1 lemon, half cut
- 4 pieces bay leaves
- 20g salt
- 60g garlic, half crushed and half chopped
- 20g black pepper, grounded

1. Remove the giblet from cavity. Rinse the chicken and pat dry.
2. Stuff the cavity with thyme sprigs, bay leaves, crushed garlic and half lemon. Rub the chicken all over with oil and season with salt, pepper and garlic.
3. Place the extender ring and low rack. Preheat the oven.
4. Put chicken on the rack. Press the easy cooking button, choosing the “E5” selection. Press “START” button.
5. After 50 minutes, the chicken is done. Spoon the gravy from the bowl and sprinkle it on the chicken.

GRILLED STEAK

Ingredients:

- 250g beef steak – 2 pieces
- 25g black pepper, ground
- 3 clove garlic, peeled and crushed
- 40g soy sauce
- 10g salt
- 3 tablespoons red wine

1. Place the steaks and other ingredients into a container. Mix them well. Seal the container and put it in refrigerator. Marinate for one night.
2. Place the low rack in the inner pot. Preheat the oven
3. Place the steaks on the rack. Press the easy cooking button, choosing the “E6” selection. Press “START” button.
4. After 6 minutes, the steaks are ready. Sprinkled with some fresh ground black pepper to taste.

MO-02MHG CONTROL PANEL

MO-02MHG FUNCTION INSTRUCTION

Time: To Set Timer

Turn the timer knob clockwise to the desired time.

NOTE: Please allow time tolerance of 5-7 min for 60 min timer setting.

Thermostat: To set Temperature

Turn the thermostat knob clockwise to set thermostat to the desired temperature.

NOTE: During cooking time, when the oven reaches the preset temperature, the heater will shut off then it will start again automatically (this is normal).

Pre-heat

Set the oven at its highest temperature and run for 3 minutes.

Turn thermostat knob to increase the preheating time, if needed.

HOW TO OPERATE THE MULTI-FUNCTION FRYER OVEN

AS A NORMAL OVEN

1. Take out the extender ring which is packed between the inner pot and base.

2. Place either the low or the dual rack inside the inner pot of the oven, as illustrated in Fig.2. For cooking multiple items you may use both racks and extender ring at the same time.

3. Secure the lid on inner pot.

NOTE: THE LID WORKS AS A SAFETY MECHANISM, LID MUST BE PUSHED TO THE HORIZONTAL POSITION TO TURN OVEN ON. WHEN LID IS IN VERTICAL POSITION, OVEN IS OFF.

4. MO-01DHG: Plug the power cord into an electrical outlet. Turn on the power switch at the back of unit.

NOTE: When the power is turned on, all indicating lights on the control panel will light up 2 seconds and then turned off entering into sleep mode. Press any key to wake up the unit from sleep mode.

M0-02MHG: Plug the power cord into an electrical outlet.

5. MO-01DHG: Press the “Pre-Heat “ button to preheat the oven.

MO-02MHG: Preheat the oven. Set 3 minutes/220°C.

NOTE: Pre-heat cycle makes cooking faster and evenly.

6. Place food directly on rack, allow sufficient space between the food and the heating element so that the food can't burn or catch fire.

7. Close the Lid firmly as illustrated in Fig.3. Follow the recipes request to set temperature and time. The oven starts cooking.

NOTE: When the oven temperature reaches the selected temperature during cooking cycle the heating element (halogen bulb) will shut off. However, when the oven temperature drops below the selected temperature, the heating element will automatically go ON again. This is a normal phenomenon.

8. When the cooking cycle is finished. Use the tongs provided to remove the food and racks from the inner pot. Remember, the food and rack are hot inside the inner pot, pay extra attention.
9. Let the inner pot and glass lid cool down first then do the wash.
NOTICE : Instant cooling will cause inner pot to deform and glass lid to crack.

AS A STIR FRY OVEN

1. Insert the paddle to the shaft in inner pot, as illustrated in Fig.4.

2. Put the extender ring inside the base first, then place the inner pot unit into the base, as illustrated in Fig. 5a & 5b.
NOTE: For the best stir fry results, please have extender ring remain inside the unit.
This is to ensure required temperature for all stir frying feature.

3. Preheat the oven. Set 3 minutes/220°C.

4. Prepare max. 1kg of food cut into small pieces and evenly arrange in the inner pot.
NOTICE : Do not overload the food to the inner pot. The inner pot is not suitable for cooking liquid or sticky food. (e.g. soups, sauces or thick curry.)

THE PADDLE OVERLOAD PROTECTION: Paddle may be stuck by the food during cooking. When the paddle is stuck, oven will keep cooking normally but the paddle will be disconnected from the motor automatically by a clutch until the obstructions has be driven out. Observe for a while (1~2 minutes) or simply use a spoon to move some foods away from the paddle.

5. Secure the lid over the inner pot. Set the temperature and timer, the unit starts cooking.

6. When the timer reaches the end, the timer will ding to remind you that the cooking cycle is finished.

7. Now you can remove your food from the inner pot.
Remember, the food and paddle are hot inside the inner pot, pay extra attention. Use the tongs provided to remove the paddle and food from the inner pot, as illustrated in Fig.6.

NOTE: Do not use metal utensils to stir or scoop your inner pot, that may damage the inner pot.

8. Let the inner pot and glass lid cool down first then do the wash.

NOTICE : Instant cooling will cause inner pot to deform and glass cover to crack.

HOW TO USE EXTENDER RING

1. Open the lid and place the extender ring on the inner pot, as illustrated in Fig.7.

NOTE: Do not lift the lid when the lid is closed.

The lid will lean downward if it is lifted at closed position.

2. Press and hold the extender button in the upper side of lid backside handle and lift the lid vertically, as illustrated in Fig.8a & 8b. After the lid is lifted slightly, release the extender button and keep lifting until a "click" sound is heard.

3. Close the lid, as illustrated in Fig.9.

CLEANING YOUR FRYER OVEN

	ALWAYS UNPLUG THE OVEN BEFORE CLEANING.
--	---

LIGHT CLEANING

- Turn the power switch off. Unplug oven and let cool.
- Use a sponge or dishcloth with a mild dish washing detergent and warm water to wipe inner pot clean.
- Rinse well to remove all detergent.
- NOTE: Never immerse the lid in any liquid.

NORMAL CLEANING

- Turn the power switch off. Unplug oven and let cool.
- Wipe lid and fan housing using a dishcloth or damp sponge with a mild dish washing detergent.
- Do not clean with steel wool pads or abrasive materials.
- Wash wire racks in mild dish washing detergent and water.
- Clean meat parts using a sponge or dishcloth with a mild dish washing detergent, then wipe clean. If scrubbing is necessary, use a nylon or polyester mesh pad.

!	DO NOT USE THE OVEN UNTIL IT'S COMPLETELY DRY.
---	--

DISHWASHER-SAFE INNER POT

The inner pot, paddle and wire racks may also be washed in the dishwasher. However, never wash the lid in a dishwasher or immerse it in liquid. Remove the inner pot from the base before dish washing.

REMEMBER...

- Turn the power switch off and unplug oven before cleaning the lid.
- Let oven cool before washing.
- Never immerse lid in water.
- Do not let fan assembly get wet.
- If food gets stuck or burnt on to the inner pot or paddle, leave them to soak in warm water before cleaning.

DRYING THE OVEN

- The oven must always be kept dry after cleaning to avoid moisture in the lid.
- Make sure the oven is unplugged, leave lid slightly open and allow the oven to dry thoroughly as illustrated in fig.10.

!

TO AVOID BREAKAGE ALLOW THE GLASS LID TO COOL BEFORE CLEANING.

HELPFUL HINTS

A HEALTHIER LIFESTYLE

With the Multi-function FRYER oven, you are always cooking with hot air (dry roasting) and with the food suspended on a wire rack. As a result, retention of fat is minimized, leading to fewer calories, lower fat and cholesterol consumption and a healthier lifestyle.

You will find that, it is not necessary to add fat, oil, butter or margarine to most recipes.

We recommend the following steps to further improve your health:

1. Eat a variety of foods including items from all food groups daily.
2. Eat less butter, fat and sauces.
3. Eat less sugar and sweets.
4. Eat plenty of fruits and vegetables (preferably steamed).
5. Drink only moderate amounts of alcohol.
6. Drink plenty of water every day.
7. Use less processed foods-eat more fresh food instead.
8. Eat less at a time, but eat regularly
9. Use salt sparingly.
10. Dry roast your food as often as possible.

COOKING TIPS

TO USE YOUR TO ITS FULLEST POTENTIAL, HERE ARE A FEW COOKING TIPS TO REMEMBER...

- **DEPENDING ON RECIPE AND FOOD TYPE, WEIGHT, VOLUME AND TEXTURE, FOOD SHOULD BE FLIPPED DURING THE COOKING CYCLE.**
- **WHENEVER POSSIBLE PLACE FOOD DIRECTLY ON THE WIRE RACK**
Cooking on a wire rack allows the hot air to circulate freely around the food, cooking it quickly and evenly, even without turning.
- **DO NOT ADD SALT TO CHIPS WHILE THE CHIPS ARE IN THE POT.**
Only add salt once the chips are removed from the appliance at the end of cooking. When adding dried herbs and spices to inner pot, mix them with some oil or liquid. If you try sprinkling them directly into the pot they will just get blown around by the hot air system.
- **COOKING A COMPLETE MEAL AT ONCE**
By using two levels of racks, it is easy to cook an entire meal at once. Keep in mind that different foods and different weights of foods take different amounts of time to cook. Think ahead. Put the food that takes the longest amount of time to cook on the low rack. Later on during the cooking process, put the other food on the high rack. Now your complete meal of meat, potatoes and vegetables are all cooked together and will be ready at the same time.
- **PLACING FOODS FOR OPTIMUM COOKING**
When placing several pieces of food on the wire rack, be sure to leave at least 1/2-inch between the food and the side of the inner pot, This space allows the air to flow freely through the oven. Also avoid stacking food on food in order to cook more at one time. The hot air must circulate freely in order to cook the food properly.
- **KEEPING FOOD CRISP**
After the food is cooked, turn the temperature down, keeping the fan running, Your food will stay hot and crisp.
- **TO MAKE YOUR CLEAN-UP EVEN EASIER**
Before cooking, spray the oven, including the racks and pans, with a non-stick product first. Wiping away the grease and residue after cooking will be even easier.
- **ADAPTING RECIPES**

As a rule of thumb, when using recipes intended for conventional ovens, temperatures will remain the same but cooking times will be less. The cooking times in the recipes in this book should be used as a guide. You need to judge whether your piece of meat weighs less or more than that which is used in the recipe and slightly adjust your cooking time. When working with the Multi-function oven for the first time, we suggest using a meat thermometer. Watch the cooking progress through the glass lid. After a short time you will easily be able to adapt your favorite recipes for the Multi-function oven.

- **COOKING TIME**
Cooking times shown in this manual will vary depending on the volume, weight and mass of the food or the desired crispness you want.
- **CORN SHOULD NOT BE SHUCKED PRIOR TO COOKING.**

SELECTING YOUR FOOD

MEAT

Beef: Select rich, red, fine-textured meat with a light covering of fat (having a marbled appearance). Buy whole pieces and cut to suit - you can really save a lot.

Lamb: Select lean meat. Meat should be soft, pinkish - red and fine textured.

Pork: Select lean meat. Meat should be very light pink in color, fine textured and fresh smelling.

FISH

Whole: Select only fresh fish with full, clear eyes and bright gills - a sure sign of freshness. Also, scales should be bright and clean - not slimy. Fish should look and smell fresh from the sea. Flesh should be firm and spring back when fresh smelling.

Filletts: Select only firm filletts without discoloration that have a pleasant sea smell. Filletts must not be dull, soft or ooze water when touched.

POULTRY

Select only fresh meat or birds. Poultry should look and smell fresh.

VEGETABLES / FRUIT

Select firm, almost ripe fruit; check for bruises and blemishes - color should be clear and bright. Vegetables should be crisp and of good color. Try to avoid vegetables sold tightly packed in plastic wrap - they will spoil quickly. Never use vegetables that are soft or limp.

FOOD PREPARATION & PRESENTATION

PREPARATION

Careful preparation pays off in an appetizing, healthy and tasty meal(s). Always remove excess fat. Clean and trim vegetables and garnishes, removing all bruises and blemishes. Use only the freshest meats and vegetables.

Always ensure that all items of the meal are cooked at the right time. This usually requires different starting times that must be planned ahead.

PRESENTATION

Try a few of these interesting ways to perk up your table and make any meal a festive occasion:

- Slice a freshly baked loaf of bread or dinner rolls into a basket lined with colorful napkins. Serve with butter or margarine, softened and mixed with grated cheese, garlic salt or your favorite seasoning.
- Main course meats are more attractive when displayed on a large platter surrounded by fresh parsley sprigs, carrot curls (made with a potato peeler) and radish roses.
- Serve sauces in a pretty piece of china or glassware. Drop in a ladle and bring to the table on a plate for easier passing between guests.
- Flowers on the table are always effective, but in a pinch use a grouping of your favorite figurines or house plants.
- Candles make dinners cozy, so turn down the lights and turn up the charm. Float small, flat candles in a large, clear bowl filled with water. The effect is magical.

TROUBLE SHOOTING GUIDE

If you encounter the following common troubles, please solve according to the following instructions. If the problem cannot be solved or a cause cannot be found, please contact customer services center.

SYMPTOMS & PROCEDURES	
Oven will not turn on	<ul style="list-style-type: none"> • Check to see that the power cord is plugged into AC outlet. • Check to see that the AC outlet is operational. • Check that the timer is set to desired time. • Check that the temperature is set to desired temperature. • Push the lid all the way down. <p style="text-align: center;">NOTE: This lid acts as a safety switch and will not allow the oven to work when not close properly.</p> <ul style="list-style-type: none"> • Check if the power switch is in ON position.
Oven will not heat up	<ul style="list-style-type: none"> • Check the temperature to see that it is set for a high enough temperature. • If it still does not work, turn off power and please contact your point of purchase.
Glass lid is cracked	<ul style="list-style-type: none"> • Order replacement part from the service department.
When do the stirring, the food stays on the edge of the inner pot	<ul style="list-style-type: none"> • The inner pot is too full. Respect the maximum quantities indicated in the cooking tables.
The food slides with the paddle	<ul style="list-style-type: none"> • The food has many states during cooking. Observe it for a while. Use spoon to stir the food a little bit. • The quantity of food may be not enough for the block to stem. Adjust the quantity.
The appliance has a unusually noise	<ul style="list-style-type: none"> • The gear is not working correctly. Replace the lid. If the noise still existed, please contact your point of purchase.
The paddle stops turning during cooking	<ul style="list-style-type: none"> • If the paddle is stuck by food. The paddle will be disconnected from the motor automatically by a clutch until the obstructions has be driven out. Observe for a while (1~2 minutes) or simply use a spoon to move some foods away from the paddle. • The paddle is not positional correctly or stuck by foods. Using an oven glove or tongs, replace the paddle downward into the inner pot again or use spoon to move some foods away from the paddle a little bit.

WARNING

This appliance is not intended for use by person (including children) 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 the appliance.

MODEL NUMBER	MO-01DHG	MO-02MHG
POWER SUPPLY	220-240V~ 50 / 60Hz	
RATED POWER INPUT	1450W	

Environment friendly disposal

You can help protect the environment!

Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal centre. The packaging material is recyclable.

Dispose of the packaging in an environmentally friendly manner and make it available for the recyclable material collection-service.