

**MORGAN ELECTRIC
OVEN 100L**

MEO-LUX100L

ITEM CODE : 176022

HOTEL - RESTAURANT - BAKERIES - CAFE



MODEL	MEO-LUX 100L		
VOLTAGE	220-240V (50/60HZ)		
POWER	2200 W		
CAPACITY	100 L		
TEMPERATURE	100°C - 250°C		
GROSS WEIGHT	17.7 KG		
PRODUCT DIMENSION	WIDTH	LENGHT	HEIGHT
	545 MM	680 MM	425 MM
INNER DIMENSION	WIDTH	LENGHT	HEIGHT
	495 MM	530 MM	370 MM
BOX DIMENSION	WIDHT	LENGHT	HEIGHT
	590 MM	750 MM	502 MM

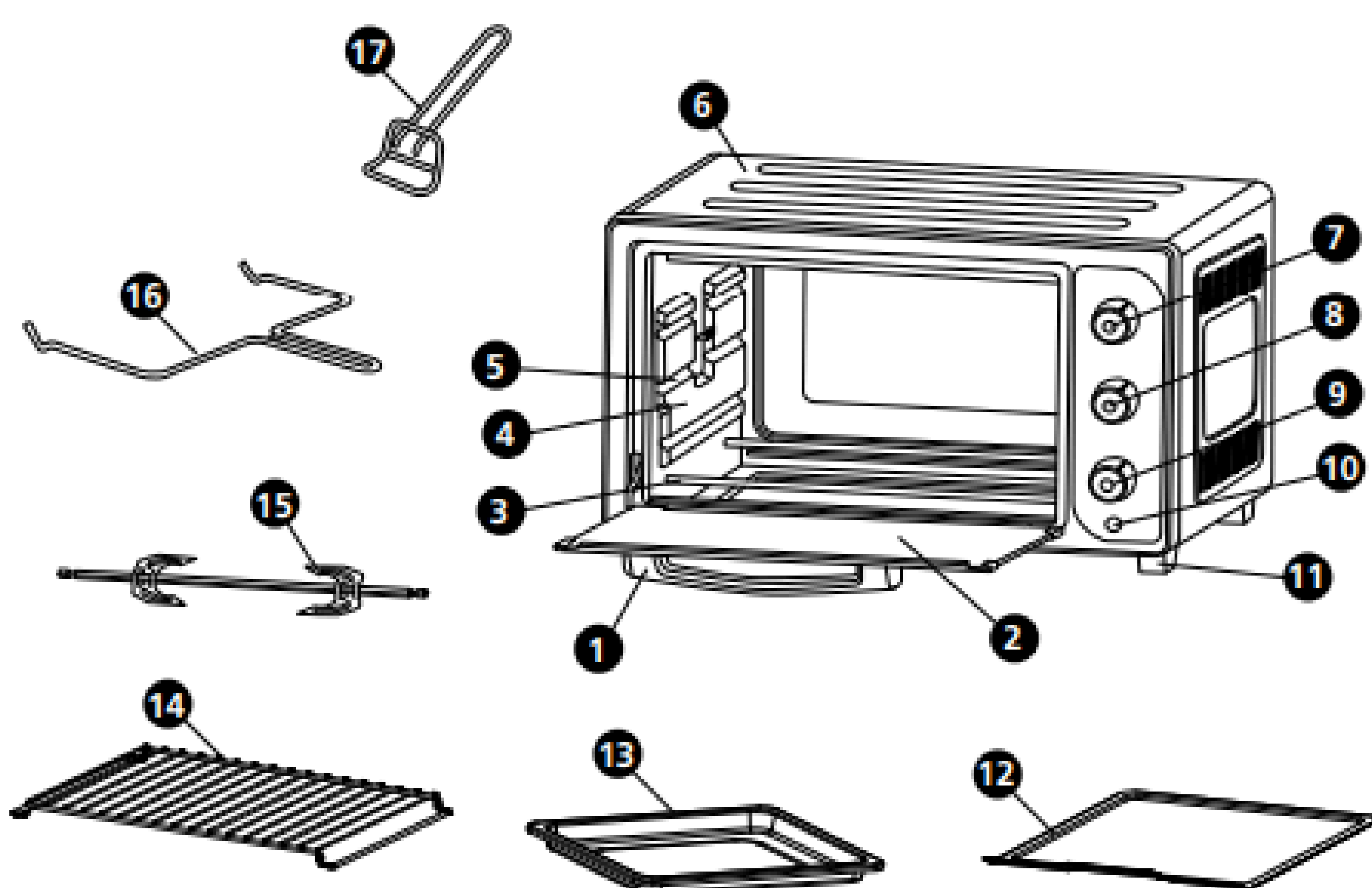
DIMENSION



FEATURES

- ◆ **60 MINUTES TIMER WITH BELL RING**
- ◆ **100°C TO 250°C ADJUSTABLE TEMPERATURE SELECTOR FOR VARIOUS COOKING FUNCTIONS**
- ◆ **4 PCS STAINLESS STEEL HEATING ELEMENTS**
- ◆ **6 FUNCTION SELECTOR**
 - LOWER HEATING
 - BOTH UPPER & LOWER HEATING WITH CONVECTION
 - UPPER HEATING WITH CONVECTION
 - BOTH UPPER & LOWER HEATING
 - UPPER HEATING WITH ROTISSERIE AND BOTH UPPER
 - LOWER HEATING WITH ROTISSERIE & CONVECTION.
- ◆ **ACCESSORIES :**
 - 1PC WIRE RACK
 - 2PC ENAMEL BAKING TRAY
 - ROTISSERIE SET
 - CRUMB TRAY
 - TRAY HANDLE.

DETAILS



1. Door handle
2. Glass door
3. Heating element
4. Inner cavity
5. Rack support
6. Housing
7. Temperature control knob
8. Heating/Function control knob
9. Timer control knob
10. Indicator light
11. Oven foot
12. Crumb tray
13. Bake tray x 2pcs
14. Wire rack
15. Rotisserie axis, fork & screw
16. Rotisserie handle
17. Tray handle

OPERATING INSTRUCTIONS

HEATING/FUNCTION & TEMPERATURE KNOB

- SELECT COOKING MODE USING THE HEATING/FUNCTION KNOB.
- USE THE TEMPERATURE KNOB TO SELECT THE DESIRED COOKING TEMPERATURE

PLACE THE FOOD ON GRILL RACK OR FOOD TRAY AND CLOSE THE OVEN DOOR

- DO NOT PLACE FOOD ON PAPER OR PLASTIC CONTAINER WHEN COOKING IN THE OVEN.
- USE THE FOOD TRAY FOR SMALLER FOOD ITEMS THAT IS LIKELY TO DRIP WHILE COOKING.
- PLACE FOOD EVENLY ON THE GRILL RACK

INSERT THE POWER PLUG INTO THE POWER SUPPLY





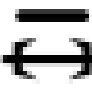

- SELECT THE DESIRED COOKING FUNCTION AND TEMPERATURE.
- WHEN COOKING IS FINISHED, TURN THE TIMER KNOB TO “0” POSITION.
- DETACH POWER PLUG FROM THE POWER SUPPLY AFTER COOKING.

NOTE: THE WEIGHT OF THE FOOD PLACED ON THE FOOD TRAY/GRILL RACK SHOULD NOT EXCEED 3.5KG (AS A REFERENCE) TO ENSURE & MAINTAIN EVEN COOKING. IT IS ALSO IMPORTANT TO PLACE FOOD ON THE FOOD TRAY/GRILL RACK EVENLY FOR BEST COOKING RESULTS.

TEMPERATURE CONTROL

- CHOOSE THE DESIRED TEMPERATURE FROM 100°C TO 250°C FOR COOKING

FUNCTION CONTROL

- THIS OVEN IS EQUIPPED WITH DIFFERENT POSITIONS FOR A VARIETY OF COOKING NEEDS:
 - () Operates lower heating
 - () Operates both upper & lower heating with convection.
 - () Operates upper heating with convection.
 - () Operates both upper & lower heating
 - () Operates upper heating with rotisserie.
 - () Operates both upper & lower heating with convection & rotisserie.

TIMER CONTROL

- 60MINS TIMER. YOU CAN SET THE TIME BY TURNING THE CONTROL CLOCKWISE. THIS FUNCTION ACTIVATES A NOTIFICATION SOUND AT THE END OF THE PROGRAMMED TIME

MAINTENANCE

- THIS APPLIANCE HAS BEEN DESIGNED TO OPERATE FOR PROLONGED PERIODS WITH MINIMUM MAINTENANCE. CONTINUOUS SATISFACTORY OPERATION DEPENDS UPON PROPER CARE AND REGULAR CLEANING.
- **WARNING:** ALWAYS DISCONNECT APPLIANCE FROM THE POWER SUPPLY BEFORE PERFORMING ANY MAINTENANCE OR CLEANING TASKS.

CLEANING

- TO PROTECT AGAINST THE RISK OF ELECTRICAL SHOCK, DO NOT IMMERSE THE UNIT, POWER CORD OR POWER PLUG IN WATER OR OTHER LIQUIDS.
- USE A DAMP CLOTH TO WIPE OVER THE EXTERIOR SURFACE OF THE APPLIANCE.
- THE OVEN FEATURES A QUICK-CLEAN INTERNAL COATING WHICH CAN BE CLEANED USING A DAMP CLOTH MOISTENED WITH MILD DETERGENT TO WIPE.
- WASH ALL ACCESSORIES IN HOT SUDSY WATER OR IN A DISHWASHER.
- WIPE THE DOOR WITH A CLEAN DAMP CLOTH, AND DRY WITH A PAPER OR CLOTH TOWEL. CLEAN EXTERIOR WITH DAMP CLOTH

DO NOT USE ABRASIVE CLEANERS ON ANY PART OF THIS APPLIANCE. ALWAYS UNPLUG THE OVEN FROM THE POWER SUPPLY AND ALLOW TO COOL BEFORE CLEANING.

DRY ALL PARTS AND SURFACES THOROUGHLY BEFORE OPERATING!

Website

[click here](#)



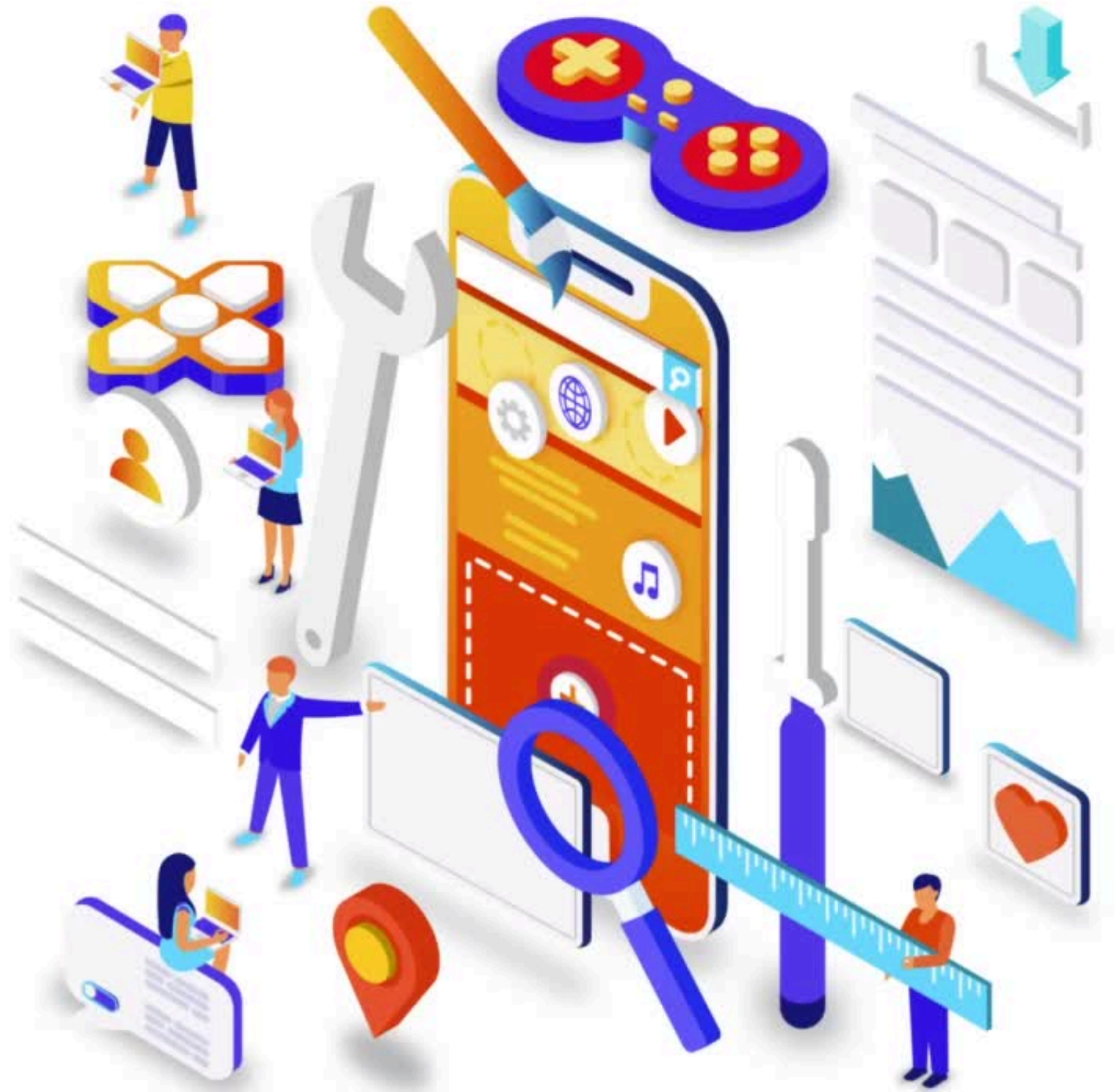
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