

MORGAN ELECTRIC OVEN 120L

MEO-GLAMO 120RC

ITEM CODE : 177383

HOTEL - RESTAURANT - BAKERIES - CAFE



MODEL	MEO-GLAMO 120RC		
VOLTAGE	220-240V (50/60HZ)		
POWER	2800 W		
CAPACITY	120 L		
TEMPERATURE	70°C - 250°C		
GROSS WEIGHT	22.10 KG		
PRODUCT DIMENSION	WIDTH	LENGHT	HEIGHT
	538 MM	743 MM	465 MM
INNER DIMENSION	WIDTH	LENGHT	HEIGHT
	505 MM	555 MM	402 MM
BOX DIMENSION	WIDHT	LENGHT	HEIGHT
	630 MM	803 MM	547 MM

DIMENSION



FEATURES

- ◆ 120 MINUTES SWITCH OFF TIMER WITH RING.
- ◆ 100°C TO 250°C ADJUSTABLE TEMPERATURE SELECTOR FOR VARIOUS COOKING FUNCTIONS
- ◆ 70°C TO 250°C ADJUSTABLE TEMPERATURE SELECTOR FOR VARIOUS COOKING FUNCTIONS
- ◆ 2PCS "M" SHAPE STAINLESS STEEL HEATING ELEMENTS
- ◆ INDEPENDENT TEMPERATURE CONTROL. TOP & BOTTOM TEMPERATURE CAN BE ADJUSTED SEPARATELY.
- ◆ INDEPENDENT TEMPERATURE CONTROL. TOP & BOTTOM TEMPERATURE CAN BE ADJUSTED SEPARATELY.
- ◆ 8 FUNCTION SELECTOR:
 - OFF
 - FERMENTATION
 - UPPER HEATING
 - LOWER HEATING
 - UPPER + LOWER HEATING
 - UPPER + LOWER HEATING WITH CONVECTION
 - UPPER + LOWER HEATING WITH ROTISSERIE
 - UPPER + LOWER HEATING WITH CONVECTION + ROTISSERIE.

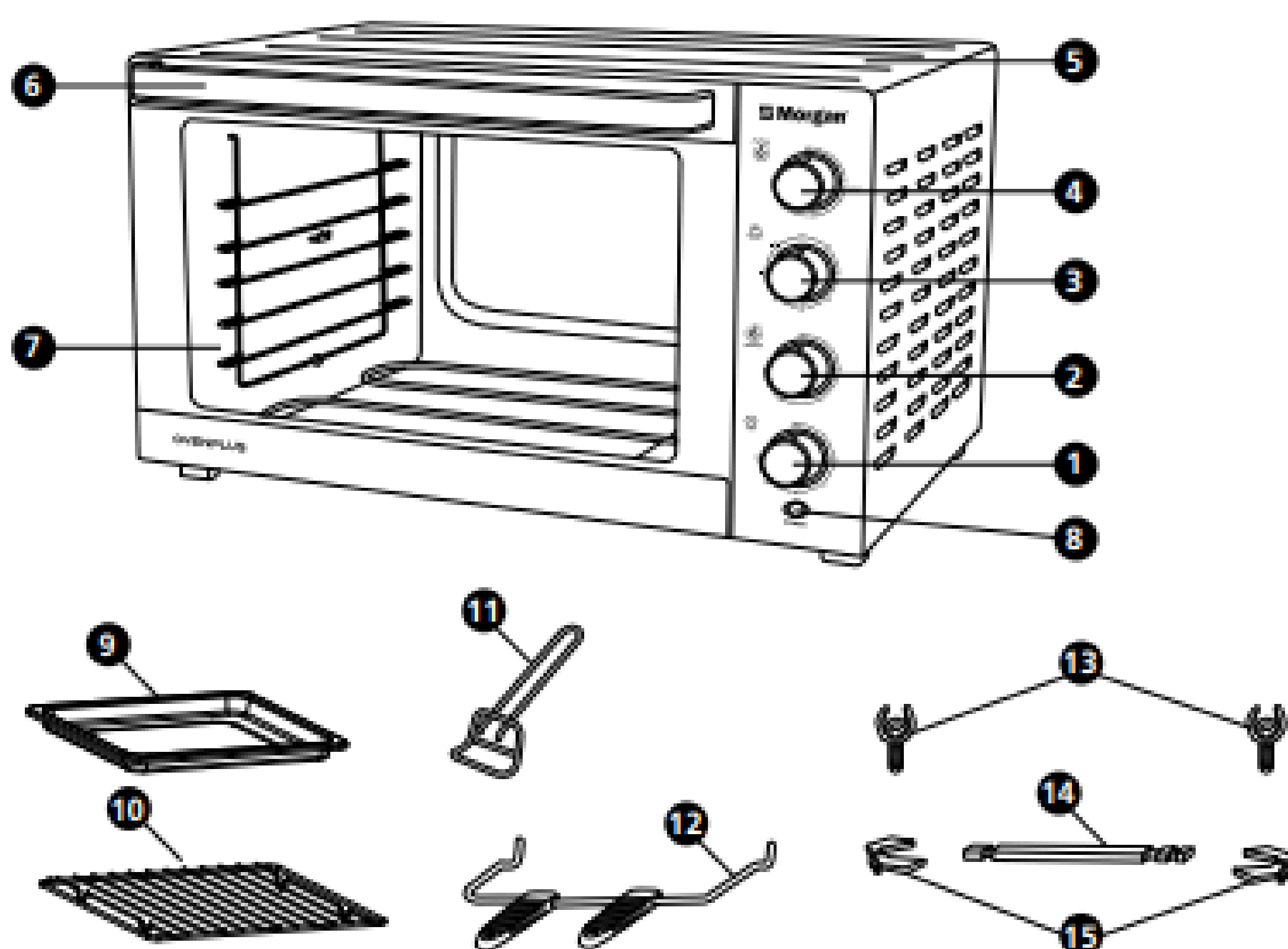


ACCESSORIES :

- ROTISSERIE SET
- WIRE RACK
- 2PCS ENAMEL BAKING TRAY
- CRUMB TRAY
- TRAY HANDLE.



DETAILS

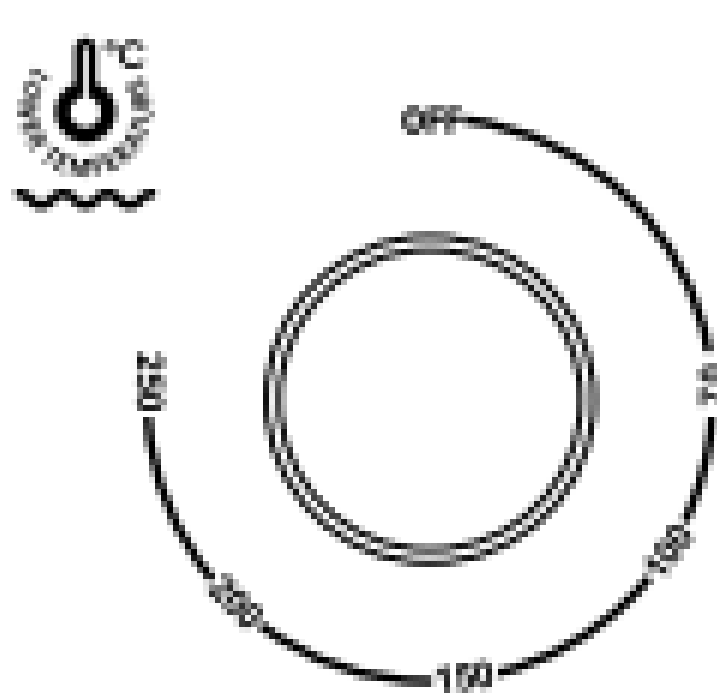
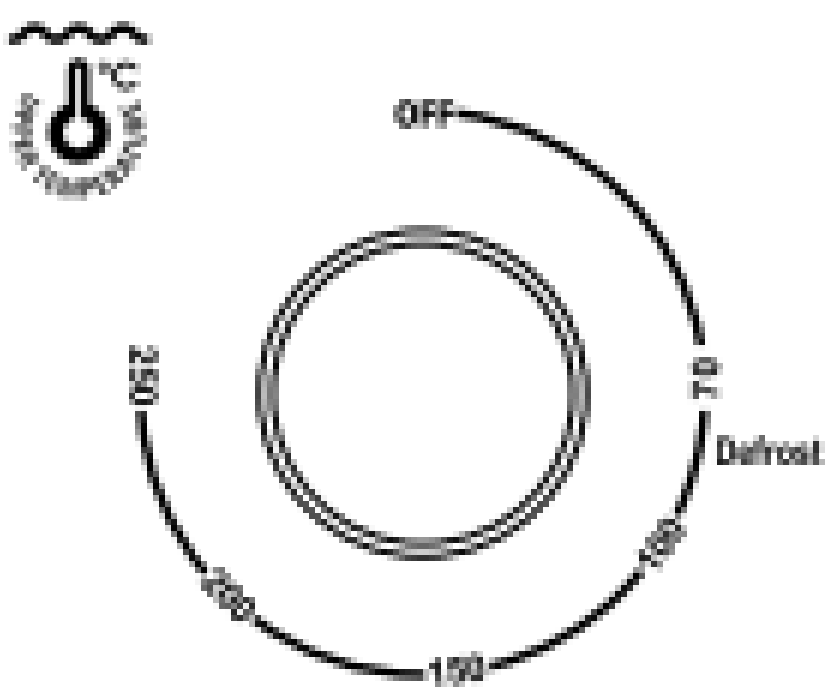


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|-----------------------------------|-----------------------------------|
| 1. Timer Control Knob | 9. 2pcs Baking tray |
| 2. Lower Temperature Control Knob | 10. Wire Rack |
| 3. Function Switch Knob | 11. Tray Handle |
| 4. Upper Temperature Control Knob | 12. Rotisserie Handle |
| 5. Housing | 13. Thumbscrews |
| 6. Door Handle | 14. Rotisserie Bar (Roaster Spit) |
| 7. Door Glass | 15. Butterfly Skewer |
| 8. Indicator Light | |

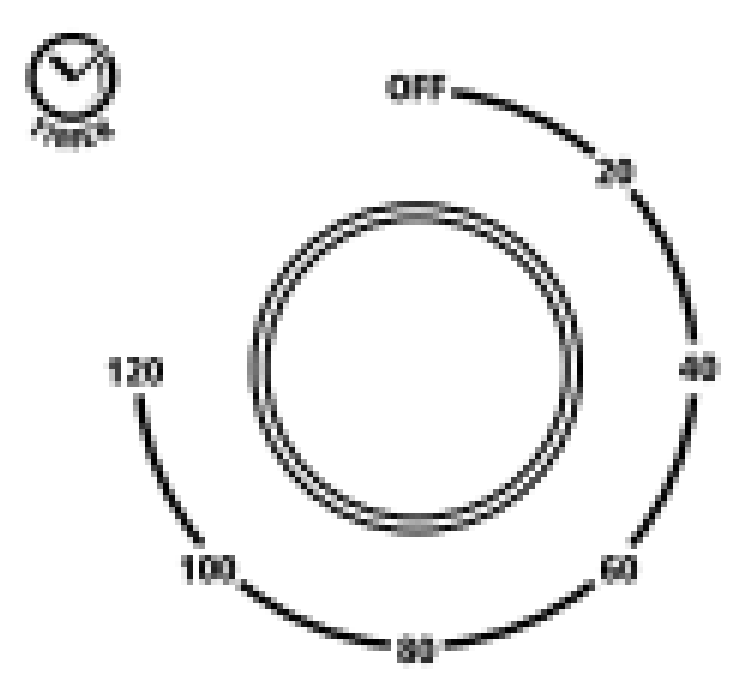
OPERATING INSTRUCTIONS

FUNCTION CONTROL GUIDE FOR ELECTRIC OVEN

Upper / Lower Temperature Control Knob

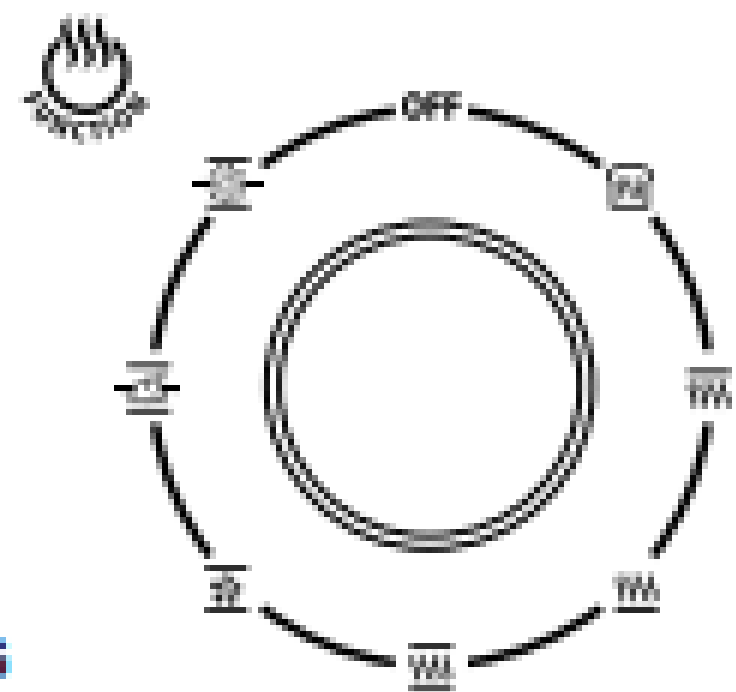


Timer Control Knob



8 Stages Function Switch Knob

- Stage 1 - OFF
- Stage 2 - FERMENTATION
- Stage 3 - TOP HEATING
- Stage 4 - BOTTOM HEATING
- Stage 5 - TOP & BOTTOM HEATING
- Stage 6 - CONVECTION FUNCTION WITH TOP & BOTTOM HEATING
- Stage 7 - ROTISSERIE FUNCTION WITH TOP & BOTTOM HEATING
- Stage 8 - ROTISSERIE & CONVECTION FUNCTION WITH TOP & BOTTOM HEATING



HEATING/FUNCTION & TEMPERATURE KNOB

1. Ensure that the oven is not plugged into a power supply and the TIMER switch is in the "OFF" position
2. Remove all rack and pans and clean them in hot sudsy water or in the dishwasher.
3. Thoroughly dry all accessories and re-assemble in oven. Plug oven into a power supply and the oven is ready for operation.
4. After reassembling the oven, it is recommended to operate it at MAX temperature . Turn on all level (250°C) oven functions for approx. 15 minutes to eliminate any packing oil that may remain after shipping.

HELPFUL HINTS FOR OVEN

Smoke may appear when operating the oven for the first time. This is normal for the first heating and will disappear within 20 minutes. In general, it is not necessary to preheat the oven, as the unit would have undergone the production line trial-run. However, better results may be achieved with preheating for cooking delicate meal items such as rare medium meats and cakes

INSERT THE POWER PLUG INTO THE POWER SUPPLY

1. Place the removable rack into the desired position
2. Place the baking tray on the wire rack. Shut the oven door
3. Turn the timer dial to the desired cooking time
4. Turn the Heater & Function switch knob on the stage 3 position to use TOP HEATING
5. Turn the thermostat dial for the desired temperature
6. When finished baking, turn the time dial till position "OFF", to switch off the oven.





HOW TO BROIL

1. Insert the removable wire rack with food and the all-purpose pan.
2. Turn the timer dial to the desired cooking time.
3. Keep the door half-open.
4. Turn the Heater & Function switch knob to the stage 4 position to use BOTTOM HEATING.
5. Turn the thermostat dial to the desired temperature.
6. When broiling completes, turn the timer dial till position "OFF" to switch off the oven.

HOW TO TOAST


1. Set the temperature control to desired cooking temperature.
2. Turn the Heater & Function switch knob to the stage 5 position to use TOP & BOTTOM HEATING.
3. Place food to be toasted on the wire rack.
4. Turn the Time Control to desired doneness. Bell will sound to signal the end of the Toast cycle.
5. When finish cooking, turn the timer dial till position "OFF" to switch off the oven.

FERMENTATION FUNCTION – Turn the FUNCTION dial to (). Set the timer to your desired fermentation time.

DEFROST FUNCTION – Turn the UPPER TEMPERATURE dial to "Defrost" position. Turn the LOWER TEMPERATURE dial to "OFF" position. Set the timer.

HOW TO USE THE ROTISSERIE FUNCTION

This rotisserie function can be activated by turning the "Heater & Function switch knob" to stage 7, which also has the "TOP & BOTTOM HEATING", while the Stage 8 operates with CONVECTION FUNCTION at the same time.

1. Set the thermostat control to your desired cooking temperature.
 2. Set the function control to Rotisserie.
 3. Insert the pointed end of SPIT through skewer, ensuring the points of skewer face the same direction as the pointed end of the spit. Slide towards square of the spit and secure with thumbscrew.
 4. Place food to be cooked on the spit by running the spit directly through the centre of the food.
 5. Place the second skewer into the other end of the roast of poultry and secure skewer with the thumbscrew.
 6. Ensure food is centred on the SPIT.
 7. Insert the point end of the spit it into the DRIVE SOCKET making sure that the square end of the spit rests on the spit support.
 8. Turn the time control to the desired cooking time.
 9. When complete, turn the TIME control to the OFF position.
 10. Remove the spit by placing side the hooks of the rotisserie handle under the grooves on either side of the spit, Lift the left side of the spit first by lifting it up and out, Then pull the spit out of the drive socket and carefully remove the roast from the oven take the meat off of the spit and place on cutting board or platter.
 11. If you need convection function at the same time, please set the function control to rotisserie and convection.
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HOW TO USE THE CONVECTION FUNCTION

1. This convection function can be activated by turning the “Heater & Function switch knob” to stage 6, which also has the “TOP & BOTTOM HEATING”, while the Stage 8 is also with ROTISSERIE FUNCTION at the same time.
2. Set the function knob to stage 6 if you need convection function only.
3. Set the function knob to stage 8 if you need rotisserie function concurrently.

CARE & CLEANING

1. It is important to clean the appliance after each use to prevent an accumulation of grease and to avoid unpleasant odours.
2. Allow the appliance to cool down completely and unplug from power supply before cleaning.
3. Do not immerse appliance in water or wash it under a running tap.
4. Removable wire rack, bake pan, crumb tray can be washed, as normal kitchenware.
5. Clean the appliance’s exterior using a damp sponge.
6. Do not use abrasive cleaners or sharp utensils to clean the oven to avoid damaging the unit.
7. Allow parts and surfaces to dry thoroughly prior to next operation.



Website

[click here](#)

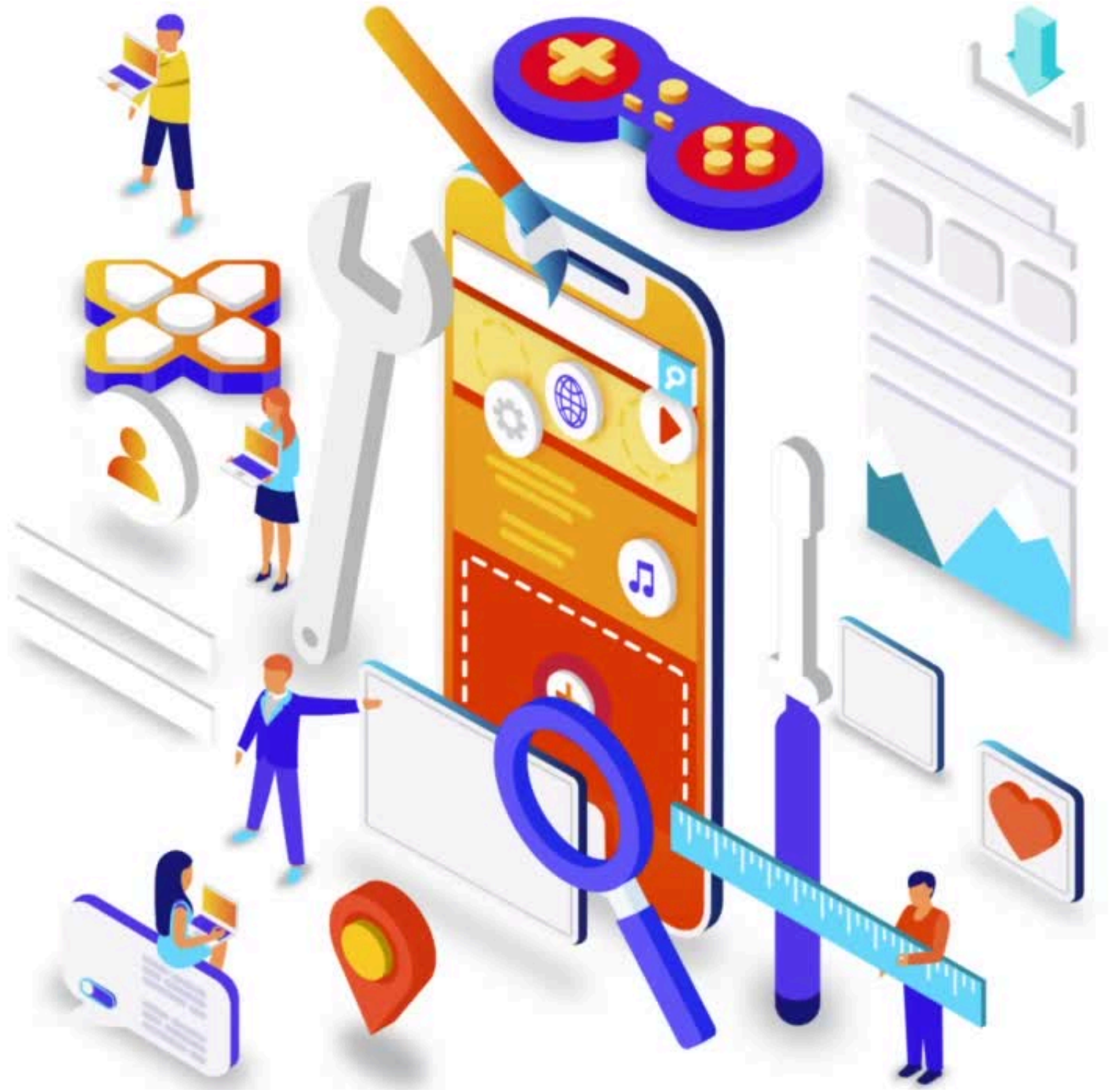


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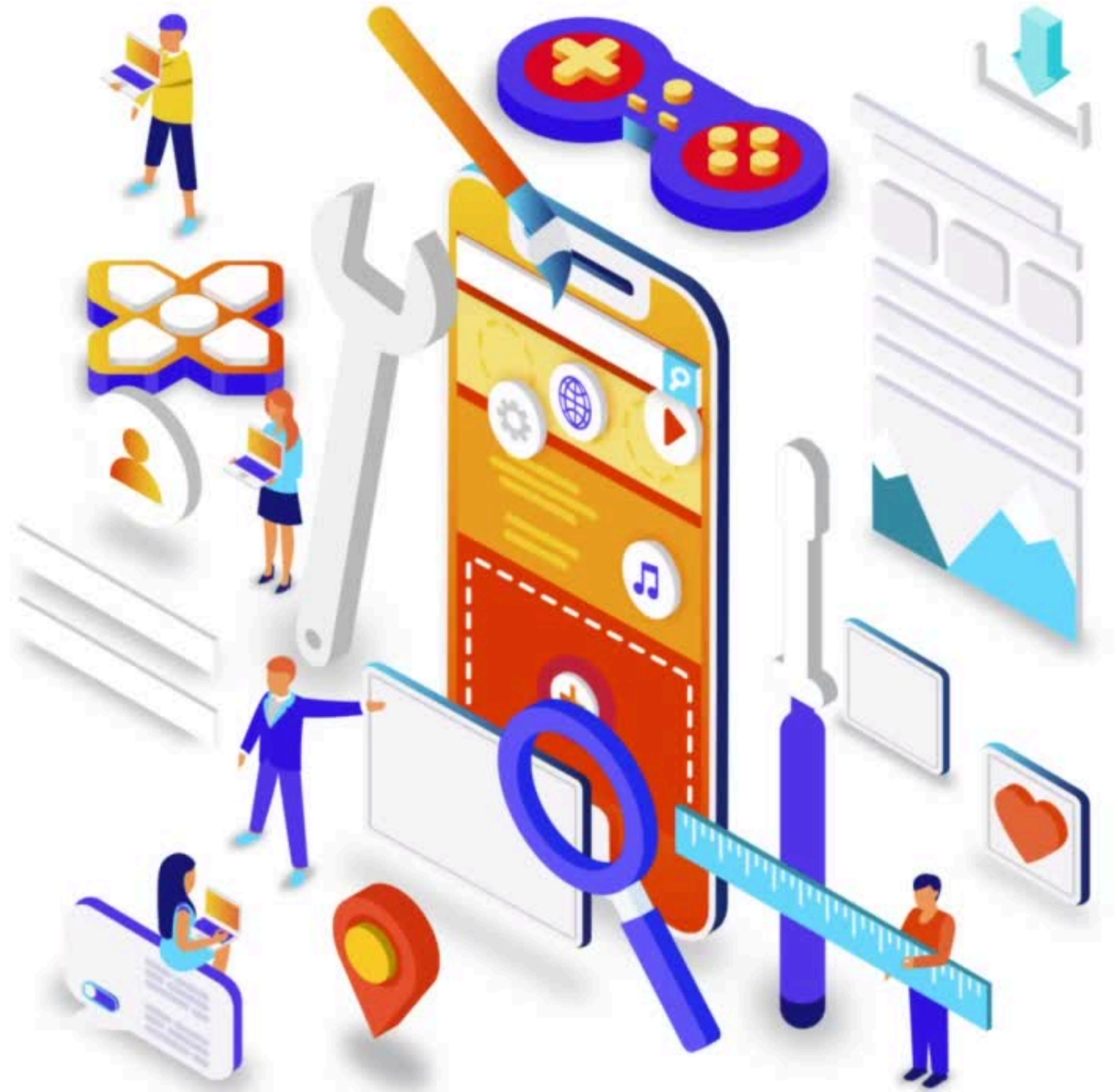
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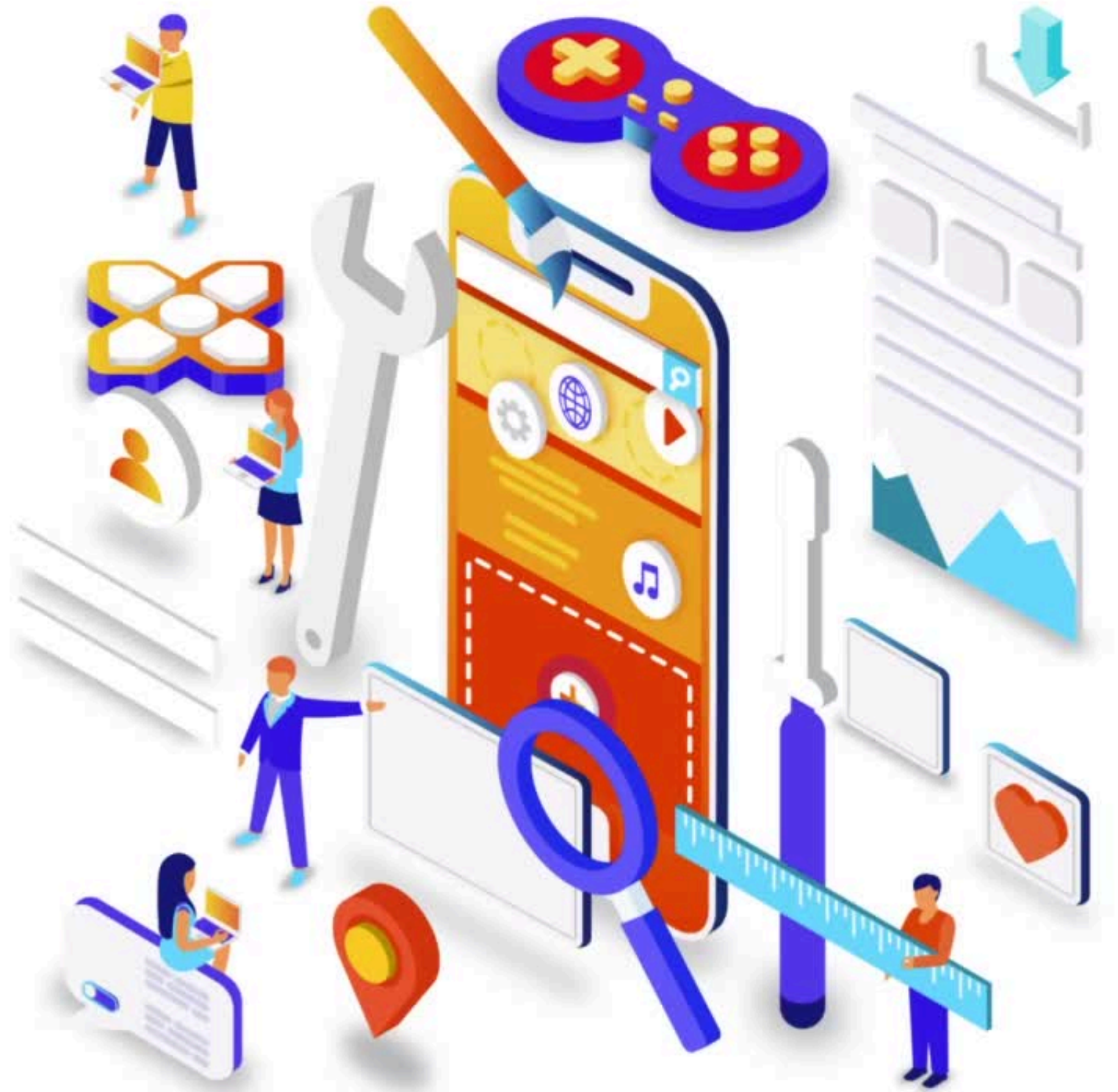


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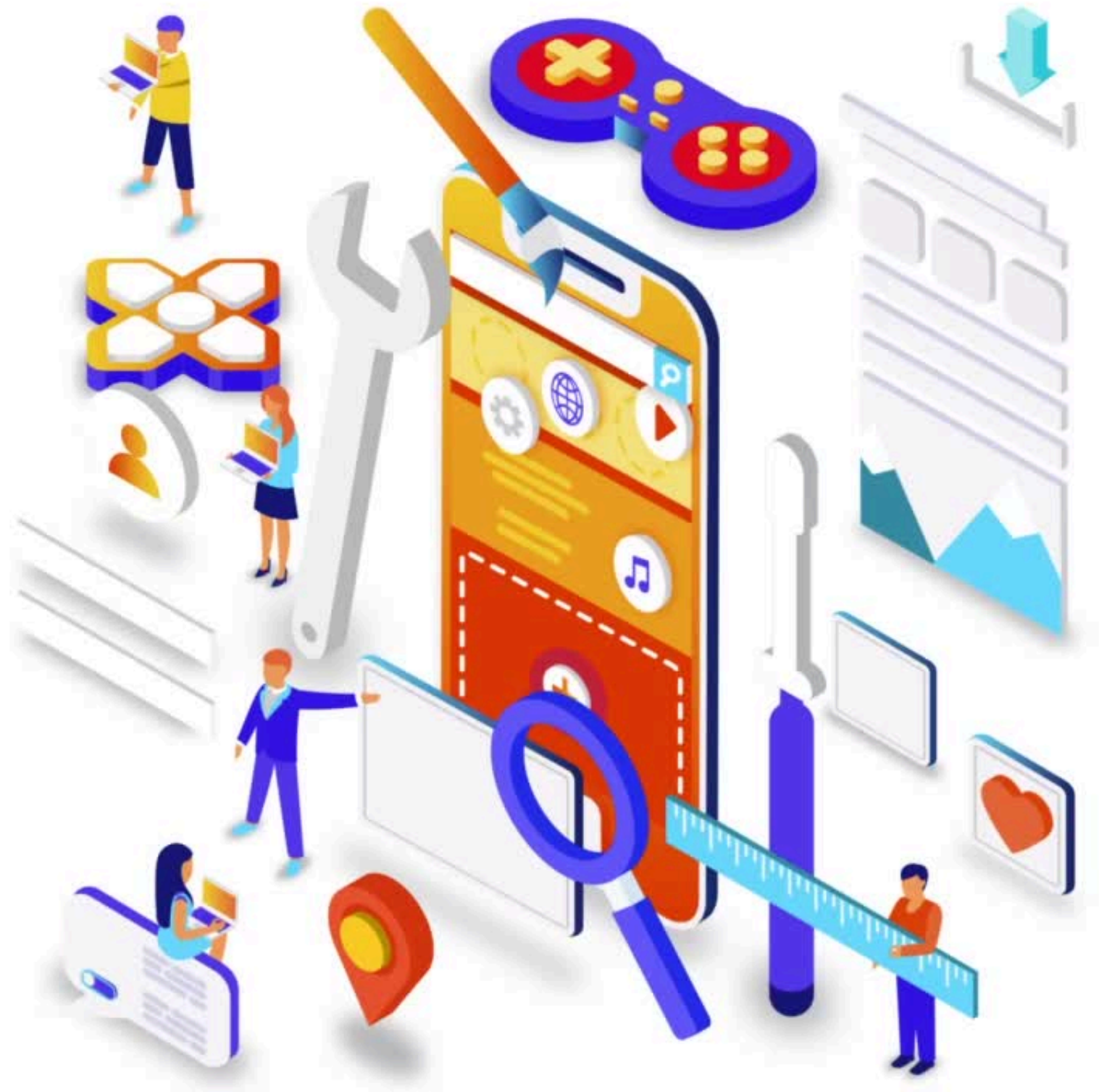


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