



morphy richards

**3 Year
Guarantee***

*Upon registering your product
at morphyrichards.co.uk

SHADOW Dual Solid Air Fryer



Model No.

480022

User Manual

Please read and keep these instructions for future use



HEALTH AND SAFETY

The use of any electrical appliance requires the following common sense safety rules.

Read these instructions carefully and retain for future reference.

- This appliance can be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Keep appliance and cord out of the reach of children less than 8 years of age.
- 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.
- If the supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



HEALTH AND SAFETY

- For care and cleaning refer to the Cleaning Your Air Fryer section in the manual.
- This appliance is intended for household use only. It is not suitable for use in staff kitchen areas in shops, offices and other commercial environments.
- This appliance is not intended to be to be operated on an extension cable or by means of an external timer or separate remote control system.
- **WARNING:** Misuse can cause personal injury.



HEALTH AND SAFETY

LOCATION

- Place the appliance on a horizontal, flat and stable heat resistant surface, away from any heating source and where it cannot be splashed by water.
- Allow 15cm air space above and on all sides for air circulation.
- Do not use the appliance outdoors or near water.

MAINS CABLE

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the cable hang over the edge of the table or the counter and keep it away from any hot surface.
- Do not let the cable run across an open space e.g. between a lower socket and table.

PERSONAL SAFETY

- **WARNING:** Never attempt to move your Air Fryer until it is completely cool. This can take up to three hours.
- Be careful not to touch those surfaces of the Air Fryer which become hot when in use.
- **WARNING:** To protect against the risk of electric shock, do not immerse the control unit in water or other liquid.

- Unplug from the electrical outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
- Never leave the Air Fryer unattended when connected to the electricity supply.
- Never lean over the Air Fryer when it is in use.

OTHER SAFETY CONSIDERATIONS

- The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- Do not use the Air Fryer for anything other than its intended purpose.



HEALTH AND SAFETY



CAUTION!
HOT
SURFACE!

TREATING SCALDS

- Run cold water over the affected area immediately.
- Do not stop to remove clothing.
- Get medical help quickly.

ELECTRICAL DETAILS

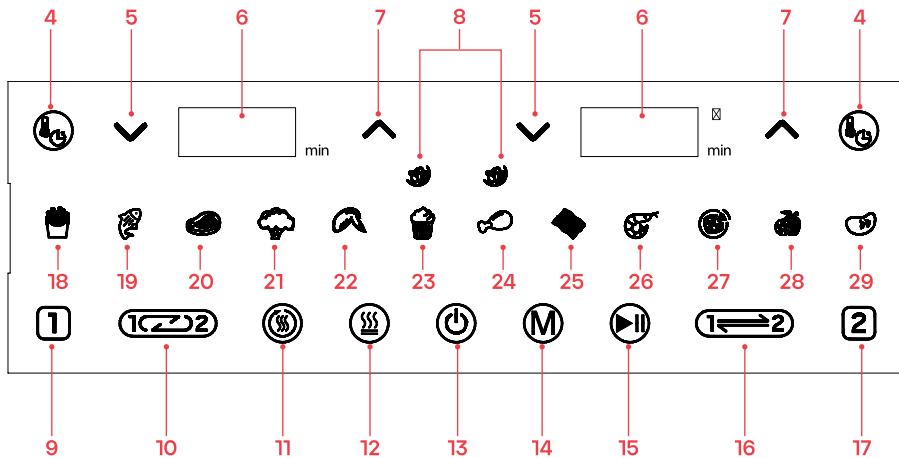
- Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).
- **WARNING:** The plug removed from the mains lead, if severed, must be destroyed, as a plug with a bared flexible cord is hazardous if engaged into a live socket outlet.
- Should the fuse in the mains plug require changing, replace it with a fuse of the same rating as originally fitted.
- The power consumption in off mode is 0.3W.
- The period after which the equipment reaches automatic off mode is after 30 seconds.
- **WARNING:** This appliance must be earthed.



PRODUCT REVIEW



CONTROL PANEL





PRODUCT REVIEW

- | | |
|--------------------------------|------------------------------|
| 1. Control Panel | 16. Match Program |
| 2. Crisping Trays (removeable) | 17. Right Hand Drawer Select |
| 3. Drawers | 18. Fries Preset |
| 4. Time/Temp | 19. Fish Preset |
| 5. Decrease time/temp | 20. Steak Preset |
| 6. LED Display | 21. Vegetables Preset |
| 7. Increase time/temp | 22. Chicken Wing Preset |
| 8. Shake/Turn Food | 23. Cake Preset |
| 9. Left Hand Drawer Select | 24. Chicken Leg Preset |
| 10. Smart Finish | 25. Bacon Preset |
| 11. Keep Warm | 26. Shrimp Preset |
| 12. Preheat | 27. Pizza Preset |
| 13. Power Button | 28. Dry Fruit Preset |
| 14. Mode | 29. Sausage Preset |
| 15. Start/Stop/Pause | |



PRODUCT REVIEW

Button	Action	Icon
Power	On/Off	
Drawer Select	Selects Left Hand Drawer	
Drawer Select	Selects Right Hand Drawer	
Mode	Cycles through the Pre-Sets	
Time/Temp	Cycles between temperature and time settings	
Preheat	Preheats the drawer	
Increase	Increases the time/temperature	
Decrease	Decreases the time/temperature	
Match Program	Matches program of right drawer to selected program of left drawer	
Start/Stop/Pause	Starts, Stops and Pauses Program	
Keep Warm	Keep food warm after cooking is completed	
Smart Finish	Synchronises finish time so left & right programs complete at same time	



BEFORE FIRST USE

- Remove all packaging materials.
- Remove any promotional stickers from the appliance. NB: Not the rating label on the base of the product.
- Wash the drawers and crisping trays by hand with warm water, a little washing-up liquid and a non-abrasive sponge. See the Cleaning Your Air Fryer section in the manual.
- Operate the air-fryer, without food at 200°C for at least 10 minutes. During this operation a slight odour may be noticed, this is normal for the first operation, a result of any production residues being evaporated/dispersed.
- There is an air vent at the rear of the air-fryer, ensure there is at least a 15cm gap between walls/cupboards etc all around the appliance to allow the hot air to escape.
- **Note:** When the drawer/s are open - - - will show on the control panel for each drawer that is open. The air fryer will not re-start until the drawer/s are firmly closed.

PREHEAT

Note: The default temperature for the Preheat function is 200°C and the default time is 3 minutes. The time and temperature cannot be adjusted.

- Plug the appliance into a mains outlet. One long beep will be heard, all the icons on the control panel will illuminate briefly. The appliance enters into the power off mode and the Power button (13) illuminates.
- Press the Power button, the Left Hand Drawer Select button (9) and the Right Hand Drawer Select button (17) will both illuminate.
- When pressing either the Left Hand Drawer Select Button or the Right Hand Drawer Select button the air fryer will default to 200°C and 15 minutes.
- Press the Preheat button (12) then press the Start/Stop/Pause button (15).
- Repeat for the other drawer.
- The air fryer will return to standby when Preheat has completed.



USING YOUR AIR FRYER

- Plug the appliance into a mains outlet. One long beep will be heard, all the icons on the control panel will illuminate for 1 second. The appliance enters into the power off mode and the Power button (13) illuminates.
- Press the Power button, the Left Hand Drawer Select button (9) and the Right Hand Drawer Select button (17) will illuminate.
- When pressing either the Left Hand Drawer Select button or Right Hand Drawer Select button the air fryer will default to a temperature of 200°C and a time of 15 minutes.
- To switch between the preset menus press the Mode button (14). The indicator of the selected Mode flashes while the indicators of the other modes stay solidly illuminated.
- Press the Start/Stop/ Pause (15) button to start cooking.

Notes:

- Should you wish to alter the time or temperature of the preset mode you have selected, press the Time/Temp button (4) to switch between temperature and time, and then adjust using the Increase button (7) or Decrease button (5).
- To pause cooking at any time press the Start/Stop/Pause button (15).
- When 1/3 of the cooking time is left when using the French Fries, Fish, Steak, Vegetables, Chicken Wings, Chicken Leg, Bacon, Shrimp and Sausage settings, the Shake/Turn Food (8) indicator will flash on the control panel and a beep will be heard for up to 30 seconds.
- The beeping will stop when the drawer/s are opened to shake/turn the food. It will continue for 30 seconds if the drawer/s are not opened.
- The air fryer will return to standby when cooking is completed.



USING YOUR AIR FRYER

MATCH PROGRAM

- **Note:** This function allows you to copy the program from 1 drawer to the other.
- To use the Match Program function, set your desired program for the left or right hand drawer, then press the Match Program button (16) to set the opposite drawer with the same program. Press the Start/Stop/Pause button (15) to start cooking.
- The air fryer will return to standby when cooking is completed.

SMART FINISH

- **Note:** This function allows you to program the air fryer so both drawers finish cooking at the same time.
- To activate the Smart Finish function, select your program for both drawers, then press the Smart Finish button (10) followed by Start/Stop/Pause button (15) the drawer with the longest set cooking time will start to cook.
- The drawer that requires a shorter cooking time will switch on when it matches the remaining time on the drawer already cooking.
- Both drawers will finish cooking at the same time.
- The air fryer will return to standby when cooking is completed.

KEEP WARM

- **Note:** The default temperature is 80°C and the default time is 60 minutes.
- Press the Power button (13), the Left Hand Drawer Select button (9) and the Right Hand Drawer Select button (17) will illuminate.
- When pressing either the Left Hand Drawer Select button or the Right Hand Drawer Select button the air fryer will default to a temperature of 200°C and a time of 15 minutes.
- Press the Keep Warm button (11) to select the function, then press the Start/Stop/Pause button (15) to start the keep warm mode.
- The air fryer will return to standby when Keep Warm is completed.



USING YOUR AIR FRYER

COOKING GUIDE

Pre-settings/Indicators

Preset	Temp °C	Time (Mins)	Icon	Keep Warm	Temp Range	Time Range	Turn or Shake Food
French Fries	200°C	20 mins		Yes	80°C- 200°C	1-60 mins	Yes
Fish	200°C	20 mins		Yes	80°C- 200°C	1-60 mins	Yes
Steak	200°C	13 mins		Yes	80°C- 200°C	1-60 mins	Yes
Vegetables	180°C	10 mins		Yes	80°C- 200°C	1-60 mins	Yes
Chicken Wings	200°C	15 mins		Yes	80°C- 200°C	1-60 mins	Yes
Cake	160°C	30 mins		Yes	80°C- 200°C	1-60 mins	No
Chicken Leg	200°C	18 mins		Yes	80°C- 200°C	1-60 mins	Yes
Bacon	200°C	7 mins		Yes	80°C- 200°C	1-60 mins	Yes
Shrimp	200°C	13 mins		Yes	80°C- 200°C	1-60 mins	Yes
Pizza	200°C	10 mins		Yes	80°C- 200°C	1-60 mins	No
Sausage	200°C	10 mins		Yes	80°C- 200°C	1-60 mins	Yes
Dry Fruit (Dehydrate)	60°C	240 mins		No	60°C- 80°C	120- 540 mins	No



USING YOUR AIR FRYER

HINTS AND TIPS

- Cook your food thoroughly. Remember that your food may begin to turn golden brown before it is cooked through. As a general guide raw food needs to be cooked on a slightly lower temperature but for longer compared to pre-cooked foods.
- Select your cooking utensils with care. High-temperature plastic utensils or suitable wooden utensils are ok.
- Do not use metal utensils, they will damage the non-stick coating of the drawer and crisping trays.
- **Note:** As a general guide, avoid filling the drawer more than half full with food. The fuller the drawer, the food will need turning more to ensure it is cooked evenly. Smaller amounts of food can often be cooked in a shorter time.
- **Note:** If the drawer is opened during the cooking process to check on/turn/rearrange the food, the appliance will automatically pause the air-fryer. When the drawer is closed the cooking process will automatically continue from the same point that the drawer was opened.



CLEANING YOUR AIR FRYER

- Always remove the plug from the wall socket and allow the appliance to cool fully before cleaning.
- Wash the drawers (2) and crisping trays (3) by hand with warm water, a little washing-up liquid and a non-abrasive sponge. Rinse and leave the drawer upside down to drain. Make sure the drawer and crisping tray are thoroughly dry before re-fitting to the air-fryer.

Note: The drawers and crisping trays are dishwasher safe but should be placed only on the top shelf.

Note: For best performance and safety, the inner door panel and the oven front frame should be free of food residue. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.

- To clean the outside of the appliance, only ever use a damp cloth. **DO NOT** immerse the main unit in water or other liquid.
- Never use abrasive cleaners, these will damage the non-stick coating of the drawers and crisping trays. Any stubborn food residue should be removed by soaking. With the drawer removed from the air-fryer, place on a heat resistant surface and fill the drawers with hot soapy water to the same depth as the crisping trays. Leave to soak until the water has cooled. Then clean as directed.
- The drawers may be cleaned in a dishwasher but due to the size, design and non-stick coating of drawer, soaking/hand washing (as described above) may be quicker, easier and provide a better result.
- To clean the outside of the appliance, only ever use a damp cloth. **DO NOT** immerse the main unit in water or other liquids.

Note: Always drain the drawers upside down after washing to reduce condensation between the 2 layers of the drawer fascia.



TROUBLESHOOTING

Problem	Solution
No power.	Check the fuse and try a new fuse with the same rating.
	Try a different appliance in the socket as it may be the socket that is at fault.
Not turning on.	The drawers aren't closed properly. Push the drawers fully closed.
Food isn't cooked thoroughly.	Food capacity has been exceeded. Remove some of the food and fry again in separate batches. This will cook food more evenly and thoroughly.
	The temperature was set too low. Manually increase set temperature.
	The cooking time was not long enough. Manually increase set cooking time.
Why are my chips not cooking evenly?	Chips were not rinsed adequately before cooking. Rinse chips thoroughly (to remove starch) and allow them to dry before cooking.
Why are my chips not crispy?	There may be a lack of oil or too much water. Ensure chips are dried after rinsing with water.
	Add a little more oil to the chips before cooking.
	Chip size may be too large. Try cutting the potato into smaller pieces for a crispier result.
	You may be using the wrong type of potato. When making home-made chips/fries, the best type of potato to use are the floury varieties. (King Edward or Maris Piper).



TROUBLESHOOTING

Why is there white smoke emitted during cooking?	The food contained within may be quite greasy or fatty. Greasy or fatty food will emit fat/ oil into the drawers of the Air Fryer, and when heated it may emit a white smoke. Try to avoid cooking greasy/fatty foods in the Air Fryer. The white smoke does not affect the cooking process.
	The drawers may still contain oil/fat from previous use. Ensure the drawers are thoroughly cleaned after each use.
Why doesn't the basket slide back into the Air Fryer housing properly?	Too much food in the Basket. If there is too much food in the basket, remove some of it.
	Drawer not aligned correctly. Correctly align the drawer with the grooves located on the inside of the Air Fryer housing.
Tripping Electrics.	Try using a different socket.
	Ensure there are no other appliances being used on the same set of sockets as the stand mixer.

SPARE PARTS

Part Number	Description	Qty per Product	Key Number
05611	Fryer Drawer (solid) LEFT - complete assembly	1	3
05612	Fryer Drawer (solid) RIGHT - complete assembly	1	3
05613	1 x Crisping Tray, assembled with 4 silicon feet	1	2
05614	4 x Silicon feet for crisping tray (black)	1	N/A



CONTACT US

If you are having a problem with your appliance, please contact our Helpline, as we are more likely to be able to help than the store you purchased the item from. Please have the product name, model number and serial number to hand when you contact us to help us deal with your enquiry quicker.

email: hello@morphyrichards.co.uk

www: www.morphyrichards.co.uk

PRODUCT RECYCLING



For electrical products sold within the European Community, at the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist.

Check with your Local Authority or retailer for recycling advice in your country.





REGISTERING YOUR 3 YEAR GUARANTEE

Your standard 2 year guarantee is extended for an additional 1 year when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 2 years.



**To validate your 3 year guarantee,
scan the QR code or register online
at www.morphyrichards.co.uk**

N.B. Each qualifying product needs to be registered with Morphy Richards individually. Please note that the 2 year guarantee is only available in the UK. Please refer to the 2 year guarantee for more information.

YOUR 2 YEAR GUARANTEE

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to the back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced. If the fault develops after 28 days and within 24 months of original purchase, you should contact the Helpline quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown. You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out on the next page (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 2 year



REGISTERING YOUR 3 YEAR GUARANTEE

guarantee period, the guarantee on the new item will be calculated from the original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee, the appliance must have been used according to the instructions supplied.

The appliance is intended for domestic use only. Misuse or use for commercial or any other purpose will render the guarantee invalid.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that stamped on the products.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. The appliance has been used for hire purposes or non domestic use.
5. The appliance is second hand or refurbished.
6. Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Disclaimer

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.



HF480022MUK Rev1

morphy richards



@morphyrichardsuk #loveyourmorphy

[morphyrichards.co.uk](https://www.morphyrichards.co.uk)

Morphy Richards

9 Cabot Lane, Poole, Dorset, BH17 7BY, UK

