

EasyChef Dual

USER MANUAL

4L + 4L Dual Cavity Air Fryer
with Touch Control



8.0L
Extra-Large
Capacity
Dual 4L Baskets

360°
Air-Flow
Technology

1700W
Turbo
Cooking Power

8
Pre-Set
Cooking Modes

MLA-300DLAF

CONTENTS

1.	BEFORE USING THE AIR FRYER.....	4
2.	GETTING TO KNOW YOUR EASYCHEF DUAL 8L AIR FRYER	5
3.	IMPORTANT SAFEGUARDS	6
4.	DUAL TOUCHSCREEN CONTROL	8
	TURNING THE UNIT ON OR OFF.....	8
	DUAL COOK.....	9
	SYNC FINISH.....	9
	START/PAUSE BUTTON.....	9
	THE SHAKE BUTTON.....	10
5.	FILLING YOUR BASKET AND UNIT INSTRUCTIONS.....	10
6.	INDIVIDUAL BASKET: MANUAL OPERATION	10
7.	DUAL BASKET: MANUAL OPERATION.....	12
	MANUALLY CHANGE THE TIME AND TEMPERATURE SETTINGS:	12
8.	SYNC FINISH.....	13
9.	AIR FRYING TECHNIQUE TIPS	13
10.	PRE-PROGRAMMED TEMPERATURE & TIMES CHART FOR MANUAL OPERATION	14
11.	HINTS FOR AIR FRYING PRE-PACKAGED FROZEN FOODS	14
12.	HINTS FOR ROAST	14
13.	HINTS FOR THE 'BAKE' PRE-SET	15
14.	HINTS FOR THE 'DEHYDRATE' PRE-SET	15
15.	AIR FRY / ROAST COOKING CHART	15
16.	DEHYDRATE CHART.....	17
17.	FRUIT / VEGETABLES	18
18.	AIR FRYER MAINTENANCE.....	18
19.	CARE & CLEANING INSTRUCTIONS	18
20.	STORING INSTRUCTIONS	18
21.	TROUBLESHOOTING.....	19
22.	WARRANTY TERMS & CONDITIONS.....	20
23.	INDEMNITY.....	20
24.	WARRANTY DISCLAIMER.....	20
25.	LIMITATIONS & LIABILITY	21

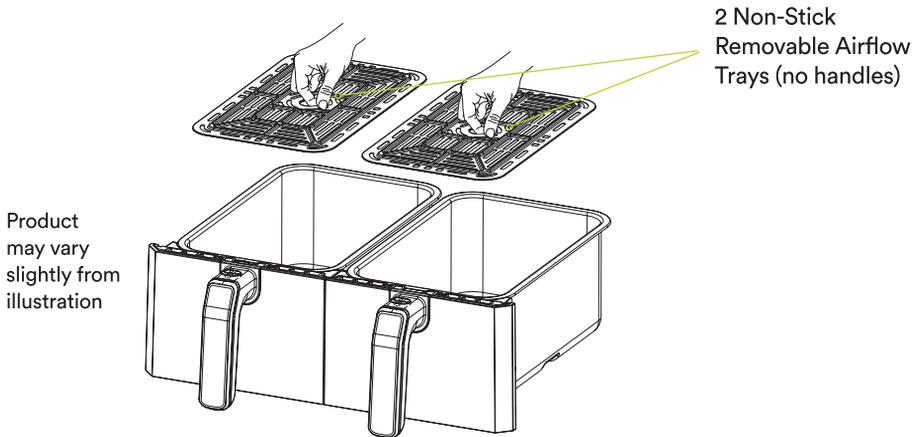
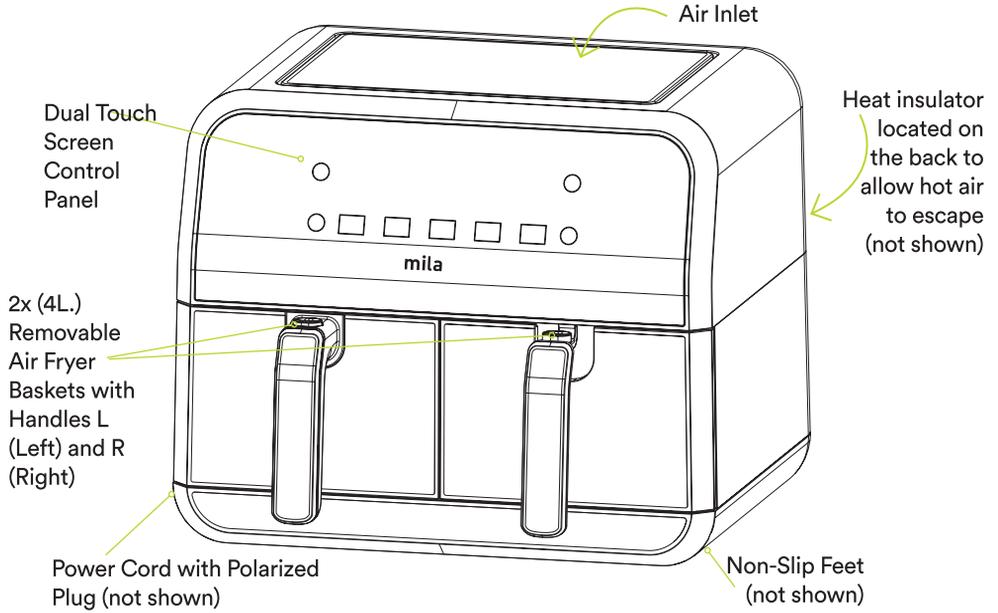
1. BEFORE USING THE AIR FRYER

1. Remove all packing material and labels from the inside and outside of the Air Fryer. Check that there is no packaging underneath and around the frying basket.
2. The Air Fryer is shipped with the frying basket locked inside the air fryer body. Firmly grasp the frying basket handle to open frying basket and place on a flat, clean work area.
3. Wash frying basket and removable airflow tray in hot, soapy water.
4. **DO NOT IMMERSE THE AIR FRYER BODY IN WATER.** Wipe the Air Fryer body with a damp cloth. Dry all parts thoroughly.

2. GETTING TO KNOW YOUR EASYCHEF DUAL 8L AIR FRYER

1. Whats in the box:

- Air Fryer with 2 removable baskets
- 2x removable Airflow Trays



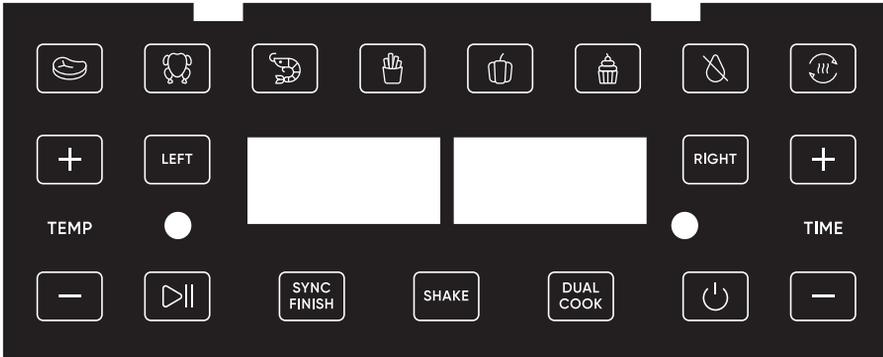
3. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **DO NOT** touch hot surfaces. Use handles, oven mitts or potholders.
2. To protect against electric shock **DO NOT** immerse the cord, plugs, or appliance in water or other liquid.
3. All users of this appliance should read and understand this instruction manual before operating or cleaning this appliance.
4. Unplug the appliance from the power outlet when not in use and before cleaning.
5. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. **DO NOT** operate the appliance if it has malfunctioned or has been damaged, including the power cord or plug. If the power cord is damaged, it must be replaced by the manufacturer, its service agent or qualified technician in order to avoid a hazard.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries and void the product warranty.
8. **DO NOT** use outdoors.
9. **DO NOT** let the cord hang over the edge of tables or counters, or touch hot surfaces.
10. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
11. Do not move the appliance while containing hot oil or other hot liquids.
12. **DO NOT** use the appliance for other than intended use.
13. Make sure the removable airflow tray is in place before adding food to be air fried.
14. Make sure the frying basket is locked securely into the front of the Air Fryer, while the Air Fryer is in operation.
15. 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 are being supervised or given instruction concerning use of the appliances by the person responsible for their safety.
16. Children should be supervised to ensure that they **DO NOT** play with the appliance.
17. Close supervision is necessary when your appliance is being used near children or infants.
18. This appliance is intended for household use only, it is not warranted for use in a commercial or business application.
19. The air fryer will not operate unless both frying baskets are fully closed.
20. After hot air frying, extreme caution must be used when handling the hot frying basket, removable airflow tray, and cooked foods.
21. **DO NOT** use on acrylic or stone surfaces as heat may cause cracks or surface damage. Do not place directly in front of glass splashbacks. Leave a minimum of 10cm from the rear of the unit.

22. This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property. Keep your face and hands away from heat or steam outlets.
23. This appliance will become hot during operation and retain heat after turning OFF.
24. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.
25. **DO NOT** place anything on top of the appliance while it is operating or while it is hot.
26. The cord to this appliance should be plugged into a 220- 240V AC electrical outlet only.
27. If this appliance begins to malfunction during use, pull the frying basket drawer out of the body. Then remove the plug from the wall outlet. **DO NOT** use or attempt to repair the malfunctioning appliance.
28. **DO NOT** leave this appliance unattended during use.
29. **DO NOT** immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced.
30. Keep the cord out of reach of children and infants to avoid the risk of electric shock and choking.
31. Place the Air Fryer on a flat, heat-resistant work area.
32. **DO NOT** obstruct the air outlet or air inlets on the back and sides of the Air Fryer with any objects. Avoid escaping steam from the air outlet during air frying.
33. Keep the appliance at least 15 cm away from walls or other objects during operation.
34. After air frying, make sure to place the frying basket drawer on a flat, heat-resistant surface.
35. Make sure the basket lock is in the locked position when shaking foods for the Air Fryer. To avoid damage to persons or personal property, do not press the basket release button while shaking the frying basket.
36. Hot oil can collect at the base of the drawer. To avoid risk of burns or personal injury, or to avoid oil from contaminating air fried foods, always unlock and remove the frying basket from the drawer before emptying. **NEVER** turn the drawer upside down with the frying basket attached.
37. Over-filling the frying basket may damage the Air Fryer and could result in serious personal injury.
38. **NEVER** move a hot Air Fryer or an Air Fryer containing hot food.
39. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
40. This air fryer should not be used to boil water or to deep fry food.
41. During first use, the Air Fryer may emit a slight odor. This is normal and will not affect the flavor or air convection frying.

4. DUAL TOUCHSCREEN CONTROL



1. ON/OFF
2. Dual Digital TIME/TEMP Display
3. LEFT /RIGHT Basket Control
4. MEAT
5. CHICKEN
6. SEAFOOD
7. FRIES
8. VEGETABLES
9. BAKE
10. DEHYDRATE
11. PREHEAT
12. TEMP and
13. TIME and
14. SHAKE FOOD
 SYNC FINISH
15. DUAL COOK
16. START/PAUSE

TURNING THE UNIT ON OR OFF

- Once connected to power, a beep will sound to indicate the Air Fryer is ready to turn on.
- Button is red = the unit is ready to cook.
- Button is green = make your cooking selection
- , and Buttons are active and ready to select, once lit up.
- Button will also override and to turn both LEFT and RIGHT basket controls OFF.

QUICK START: USING YOUR MILA EASYCHEF DUAL AIR FRYER

1. Plug the cord into the wall outlet.
2. Select the ON button .
 - Make your selection to program your cooking preference:
 - Left Basket Right Basket or Both Baskets via .
 - Then press any **PRE-SET MENU** button to continue.

- The selected **COOKING PRE-SET BUTTONS** will flash. Select one (eg, fish, bake, etc).
- Press the  to start cooking.

DUAL COOK

- Press  to duplicate settings for both **LEFT** and **RIGHT** Air Fryer baskets.
- You can also select  to program the **LEFT** and **RIGHT** baskets at the same time.
- After making your menu selection, you can adjust the temperature and time for both baskets at the same time.

SYNC FINISH

You can program both cooking baskets to cook different meals but finish at the same time. To use this feature, follow these steps:

- Select the **ON** button .
- Program your **LEFT** cooking basket:
- Select cooking pre-set (eg:  MEAT).
- Press Left Basket .
- Select  **START/PAUSE** to confirm.
- Now, program your **RIGHT** cooking basket (do not press the  button yet).
- Select your cooking pre-set (eg:  FRIES).
- Press the  **RIGHT BUTTON** to program this function.
- Short press  to ensure both baskets will complete cooking together.
- **HOLD** will appear on the display as the Dual Air Fryer synchronises the final cook times.
- Be aware, you can not Sync your cooking once you have begun.

START/PAUSE BUTTON

- Once you have set a cooking function and programmed your basket, press  to **START** the cooking process or to **PAUSE** cooking. Press PAUSE again to resume cooking.

• PAUSE FUNCTION

If one basket is under operation and the 2nd basket is unlocked, the operation will pause and **OPN** will be displayed showing which basket is unlocked.

USING THE TEMPERATURE CONTROL

(OR) / TIME (OR)

- You can adjust the time or temperature of the cooking baskets once they are on by adjusting these controls.
- Press  or  on the left side of the control panel to increase or reduce the TEMP in 5°C increments.

- Press  or  on the right side of the control panel to increase or decrease TIME by 1 minute.
- When using the Dehydrate Pre-Set, the time will either increase or decrease in 1 hour increments depending on its requirements.

THE SHAKE BUTTON

- Each pre-set menu selection will remind you to shake the basket for better cooking results.
- Five beeps will sound at the 2/3 point of the duration of the cooking time to remind you to shake your food.
- This does not apply to the PREHEAT  and DEHYDRATE  settings as there are NO alerts needed for this function.
- The Shake reminder will not sound if cooking time is below 3 minutes.
- After you have shaken your food, turn this feature off by pressing .

5. FILLING YOUR BASKET AND UNIT INSTRUCTIONS

1. Place the Dual Basket Air Fryer on a flat, stable, heat-resistant work area, close to an electrical outlet.
2. If needed, add crisping tray(s). See “Before Using for the First Time” for a detailed description.
3. Place food into either or both fryer baskets. Do not overfill. To ensure proper cooking and air circulation, **NEVER** fill any fryer basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 2 to 3 cups of food to the fryer basket.
4. Insert the assembled fryer basket(s) into the front of the Dual Basket Air Fryer.
5. See section 1A for cooking instructions.

6. INDIVIDUAL BASKET: MANUAL OPERATION

Operate a cooking basket without using a cooking pre-set. Easily set and manage the time and temperature by following these steps:

1. Plug cord into the wall outlet. An audible tone will sound, the control panel will illuminate. The  button will light up red.
2. When the  is selected, a tone will sound and the power button will turn green and the control panel will illuminate the ,  and  buttons. (FIG. 3)
3. Select  or . Press the desired MENU button. A tone will sound. The LEFT or RIGHT basket control and both the default TEMP (in large numerals) and default TIME (smaller numerals) will flash on the display and alternate between time and temperature. (FIG. 4)
4. Press  to START the cooking process. (FIG. 4)

- If you are using one basket to cook, and then decide to add another basket and start Dual Cooking, press either the **LEFT** or **RIGHT** button (depending on what basket you are adding). The **MENU** selections will appear and you can select your cooking pre-set. (**FIG 5**). You can not SYNC baskets once you have started cooking in a single basket, even if you manually start cooking in the other one.



FIG. 4



FIG. 5

- Press the desired **MENU** button for **RIGHT** basket cooking.
- When both the **TEMP** and **TIME** light up, press **TEMP** **+** or **-** to increase or reduce temperature in 5°C increments.

NOTE: Press and hold the **TEMP** **+** or **-** button to quickly cycle through the options.
- Press **TIME** **+** or **-** to increase or decrease **TIME** in 1 minute increments. Press and hold the **TIME** **+** or **-** button TO QUICKLY CYCLE THROUGH THE OPTIONS.
- When the desired **TIME** and **TEMP** appear on the digital display, press **▶||** to turn the Dual Basket Air Fryer **ON**. The target **TIME** will begin to count down. **TEMP** and remaining **TIME** will appear on the digital display. (**FIG. 4**)
- To pause air frying immediately, push the basket release button and pull the active fryer basket out of the body at any time. When the basket is put back in, cooking will resume.
- Press **▶||** to **PAUSE** the cooking process at any time. When **▶||** is pressed again, cooking will resume.
- When cooking has finished and time says 00:00, the display will show **COOL | COOL** then change to **END | END** and beep 5 times when it is safe to remove food.
- To adjust the Air Frying **TEMP** or **TIME** during operation, use the **TEMP** or **TIME** **+** or **-** to increase or decrease **TEMP** or **TIME** as you cook.
- Press to **▶||** **START** the cooking process.
The quantity, density & weight of food will alter the total cooking time necessary. Remember, frying smaller batches will result in shorter cooking times and higher food quality.

7. DUAL BASKET: MANUAL OPERATION

1. Press the  button.
2. When green, the buttons for the  and  basket and  are ready for selection. (FIG. 6)
3. Press .
4. Choose your **PRE-SET MENU** function.
5. Choose which basket ( or ) that this cooking Pre-set option will correspond to (ie - chicken, LEFT basket, chips RIGHT basket).
6. Your options for changing the time and temperature settings are as follows:
 - Two different time and temp settings across each basket.
 - Same time and temp settings across each basket.
 - One time and temp setting on one basket only (the other remains with its pre-set temp and time).

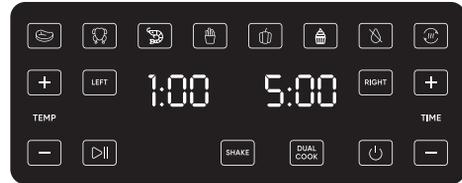


FIG. 6

NOTE: You can manually change the cooking time and temperature in both baskets, however we recommend that you use your Air Fryer and get a sense of how it works and your taste preferences before overriding the cooking pre-sets.

GENERAL WARNINGS:

- Food capacity per basket is 1.7kg.
- Do not use to boil water.
- Do not use to deep fry food.

MANUALLY CHANGE THE TIME AND TEMPERATURE SETTINGS:

1. Change temperature and time by pressing  or  button. The change will apply to both baskets at the same time. You can also change the setting of an individual basket **ONLY** by pressing the  or  basket button first.
2. When the **TEMP** and **TIME** button lights up, pressing the  button will ensure both the baskets complete cooking at the same time. (Please refer to “**SYNC FINISH**” for further details)
3. Press  to begin operation. (FIG. 7)



FIG. 7

8. SYNC FINISH

1. You can program each basket to cook different meals but finish at the same time, via the Sync Function. It is important to be aware that each left and right cooking program must be set first, and that once cooking has begun, Sync can not be then programmed.
1. Program the Dual Air Fryer **LEFT** and **RIGHT** baskets following the “Dual Basket: Manual Operation.”
2. Press **SYNC FINISH** to ensure both baskets will complete cooking together. Press **▶||** to begin operation.
3. **HOLD** will appear on the display on the basket side that is being held as the Dual Air Fryer synchronises the final cook times. (**FIG. 8**)

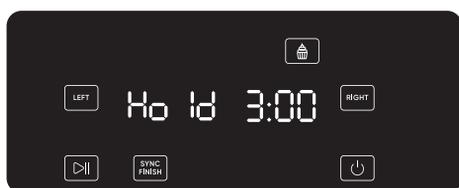


FIG. 8



FIG. 9

9. AIR FRYING TECHNIQUE TIPS

Please read below suggestions as to how to get the best out of your air fried food.

1. **PAT YOUR FOOD DRY: ALWAYS** pat your food dry before you start cooking to encourage better and more consistent browning and to avoid excess smoke.
2. **ALWAYS CHECK YOUR COOKING HALFWAY THROUGH:** To ensure even cooking/browning, **ALWAYS** open the active basket halfway through the cook time and check, turn or shake foods in the fryer basket. Some recipes may require a brush or spray of oil halfway through cooking. Adjust the **TEMP** or **TIME** if needed.
3. **REMOVE FAT BETWEEN BATCHES:** To avoid excess smoke, when cooking naturally high fat foods (such as bacon, chicken wings or sausages) it may be necessary to empty fat from the fryer basket between batches.
4. **CRUMB YOUR FOOD:** Improve your cooking results by cutting crumbed food into smaller pieces. Using a binder like eggs will help your breadcrumbs adhere to your seafood/meat/poultry/vegetables. We recommend you refrigerate crumbed foods for at least 30 minutes before frying.
5. **USE CORN STARCH:** To improve crispiness, dust poultry skin or exterior surface lightly with corn starch. Spray with oil.
6. **LEAVE SPACE BETWEEN FOODS:** Arrange crumbed food in the air fryer basket so that food is not touching to allow air flow on all surfaces.
7. **USE SPRAY OILS:** Spray oils work best. Oil is distributed evenly and thus less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work well.

8. **SHAKE:** Shake air fried foods out onto the serving area. Promptly insert a fryer basket into the Air Fryer body and lock into place. Continue air frying subsequent batches, if any.

10. PRE-PROGRAMMED TEMPERATURE & TIMES CHART FOR MANUAL OPERATION

	Pre-set FUNCTIONS	DEFAULT TEMP	DEFAULT TIME (Min)		SHAKE
			SINGLE BASKET	DUAL BASKET	
	MEAT	175°C	15min	20min	Yes
	CHICKEN	200°C	25min	30min	Yes
	SEAFOOD	180°C	8min	10min	Yes
	FRIES	200°C	20min	28min	Yes
	VEGETABLES	150°C	10min	12min	Yes
	BAKE	150°C	12min	12min	No
	DEHYDRATION	70°C	8H	8H	No
	PREHEAT	200°C	4min	4min	No

11. HINTS FOR AIR FRYING PRE-PACKAGED FROZEN FOODS

- As a rule, depending on the food and amount to be cooked, recommended cooking times can be reduced slightly. Always check food halfway to determine final cook **TIME** and **TEMP**.

12. HINTS FOR ROAST

- Always use a meat thermometer to ensure it is cooked properly.
- Cook meats to 5 to 10 degrees below desired doneness (internal temperature). Allow meat to stand 15 to 20 minutes before serving. The temperature will continue to rise while standing.
- Roast large, tender cuts of meat and poultry. Seasoning prior to cooking adds to the flavour and the aroma.
- A layer of fat on the top of the roast promotes better browning and provides natural basting.
- To speed up browning, brush lean cuts of meat, chicken and fish with oil, margarine or melted butter.
- Place meat (fat side up) and turn over half-way through ROAST time.
- Turn and check food halfway through roast time.
- Press  to turn this feature **OFF**. **SHAKE** will disappear from the screen. Times are estimated and based on average sizes and weights.

- Please consult the USDA Cooking Guidelines Section of this instruction manual before you start cooking.

13. HINTS FOR THE ‘BAKE’ PRE-SET

- When using , you may need to lower the bake recipe temperature by 10°C to a minimum of 150°C.

14. HINTS FOR THE ‘DEHYDRATE’ PRE-SET

- Dehydrate fresh, ripe foods to preserve nutrients and enhance flavor.
- Your Dual Basket Air Fryer’s automated drying makes home dehydration both simple and rewarding and ensures safe, preservative-free results.
- **DEHYDRATE** combines low, steady heat with steady convection fan power.
- Precise low temperatures dry out foods evenly without cooking or overheating.
- Up to 6 cups of ingredients may be dehydrated as food will shrink to a fraction of its original volume.
- Place a single layer of ingredients into the empty air fryer basket. Create a second layer by placing the crisping tray into the basket over the ingredients. Add food on top of the crisping tray. Turn food several times during **DEHYDRATE**.

15. AIR FRY / ROAST COOKING CHART

The following times are estimated and based on average sizes and weights. Always use a meat thermometer to ensure that meat, poultry and fish are cooked thoroughly before serving. Keep in mind that smaller batches will result in shorter cooking times and higher food quality.

VEGETABLES	TEMP	SINGLE BASKET	DUAL BASKET
		TIME	TIME
Asparagus, 1 bunch thin spears	200°C	5-7 minutes	10-14 minutes
Asparagus, 1 bunch thick spears	200°C	7-9 minutes	12-15 minutes
Cauliflower Florets, 3-4 cups	200°C	7-9 minutes	18-25 minutes
Eggplant. 38mm cubes (roasted)	200°C	5-7 minutes	24 minutes
Kale, 3 cups, stems removed	190°C	9 minutes	15-18 minutes
Peppers, Bell, 25mm chunks	190°C	10 minutes	15-20 minutes
Pickles, crumbed	200°C	5-7 minutes	9-13 minutes
Potatoes, white, French Fries, (freshly soaked, 6 to 8mm thick)	200°C	16-20 minutes	30-40 minutes
Potatoes, white, 25mm cubed	200°C	12-14 minutes	24-35 minutes
Potatoes, white, wedges	200°C	20-25 minutes	35-40 minutes
Broccoli Florets, 3-4 cups	200°C	15-20 minutes	22-28 minutes
Brussels Sprouts, 450g	190°C	12-15 minutes	20-25 minutes

Corn on the Cob, 4 ears	190°C	12-15 minutes	18-20 minutes
Carrots, 2 1/2 cups, 13mm pieces	200°C	10-12 minutes	20-24 minutes
Mushrooms, 3 cups sliced	200°C	10-12 minutes	18-22 minutes
Peppers, Jalapeno, poblano (roasted)	190°C	10 minutes	12-15 minutes
Zucchini, 6mm discs	200°C	14-17 minutes	22-24 minutes
Root Vegetables, 13mm chunks (roasted)	200°C	15-20 minutes	25-40 minutes

		SINGLE BASKET	DUAL BASKET
BEEF	TEMP	TIME	TIME
Hamburger, 110g (up to 4)	180°C	12-16 minutes	16-18 minutes
Hot Dogs / Sausages	180°C	10-15 minutes	20-25 minutes
Meat Loaf, 450g	180°C	33-40 minutes	45-50 minutes
Steak, 2 (225g) Steaks	180°C	8-21 minutes	10-24 minutes
Beef Tenderloin, 450g, rare	180°C	16 minutes	18-20 minutes

		SINGLE BASKET	DUAL BASKET
CHICKEN	TEMP	TIME	TIME
Chicken Breast, boneless, skinless	180°C	18-20 minutes	22-25 minutes
Chicken Thighs, 6 - 8oz ea, boneless	180°C	20-25 minutes	28-30 minutes
Chicken Tenders/Fingers: battered	180°C	13-15 minutes	16-19 minutes
Chicken Wings, 900g	205°C	22-27 minutes	40-45 minutes
Steak, 2 (225g) Steaks	180°C	8-21 minutes	10-24 minutes
Beef Tenderloin, 450g, rare	180°C	16 minutes	18-20 minutes

		SINGLE BASKET	DUAL BASKET
PORK/LAMB	TEMP	TIME	TIME
Lamb Loin Chops, 25mm thick	200°C	8-12 min	14-18 min
Pork Chops, 25mm thick	190°C	10 -14 min	20-25 min
Pork Chops, 50mm thick	190°C	15-19 min	22-28 min

		SINGLE BASKET	DUAL BASKET
FISH & SEAFOOD	TEMP	TIME	TIME
Shrimp, thawed and battered	160°C	12 minutes	14-15 minutes
Catfish Fingers, thawed and battered	200°C	10-15 minutes	18-25 minutes
Shrimp, thawed and sauced	160°C	5-8minutes	10-12 minutes
Salmon Fillets, thawed	200°C	9-12 minutes	17-24 minutes

All items are to be air fried from frozen (do not thaw).		SINGLE BASKET	DUAL BASKET
FROZEN FOODS	TEMP	TIME	TIME
Cheese Sticks	175°C	6-9 minutes	10-12 minutes
French Fries, Thick, 2 cups	200°C	17-21 minutes	24-30 minutes
French Fries	200°C	15-17 minutes	20-24 minutes
Onion Rings	180°C	12-16 minutes	18-22 minutes
Chicken nuggets, 340g box	180°C	10-15 minutes	17-22 minutes
Fish Sticks	200°C	12-18 minutes	18-22 minutes
Meatballs, 25mm pre-cooked	200°C	7-9minutes	11-14 minutes
Pizza 18cm	180°C	12-15 minutes	15-17 minutes

		SINGLE BASKET	DUAL BASKET
DESSERT	TEMP	TIME	TIME
Apple Turnovers	200°C	10 minutes	14 minutes
Donuts	175°C	8 minutes	9-11 minutes

PLEASE NOTE:

Meats such as beef and lamb, etc. should be cooked to an internal temperature of 63°C. Pork should be cooked to an internal temperature of 71°C and poultry products should be cooked to an internal temperature of 77°C - 82°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 74°C.

16. DEHYDRATE CHART

Please turn food several times during **DEHYDRATE** function for even drying.

HERB	TEMP	TIME
Oregano	55°C	2-3 hrs
Thyme	55°C	3-4 hrs
Tarragon	55°C	3-4 hrs
Kale Chips Stems Removed	55°C	2-3 hrs

HERB	TEMP	TIME
Parsley	55°C	2-3 hrs
Rosemary	55°C	2-3 hrs
Sage	55°C	3-4 hrs

17. FRUIT / VEGETABLES

1. Wash all fruit skins thoroughly.
2. Slice all fruit into 13mm thick slices and arrange with space between each slice to ensure even drying.
3. Rotate all food halfway through **DEHYDRATE** operation for even drying.

DEHYDRATE	TEMP	TIME
Apple Rounds Core Slice into 6mm slices	55°C	8-9 hrs
Mango/Papaya Pieces peel slice into 6mm slices	55°C	8-10 hrs
Kiwi 6mm rounds	55°C	6 hrs

DEHYDRATE	TEMP	TIME
Orange Slices Fully dried Citrus is crisp when fully dried	55°C	10 hrs
Tomatoes Roma Skin side down	65°C	8-9 hrs
Tomatoes, Cherry/ Grape Skin side down	65°C	5-9 hrs

18. AIR FRYER MAINTENANCE

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician. Please see our Warranty section for contact details.

19. CARE & CLEANING INSTRUCTIONS

WARNING! Allow the Air fryer to cool fully before cleaning.

1. Unplug the Air Fryer. Remove the frying basket. Make sure the frying basket and removable airflow tray have cooled completely before cleaning. Use the center hole of the removable airflow tray to lift it up and out of the frying basket.
2. Wash the frying basket and removable airflow tray in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
3. The frying basket and removable airflow tray are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the air fryer body with a soft, non-abrasive damp cloth to clean.

20. STORING INSTRUCTIONS

1. Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the Air Fryer while it is hot or wet.
3. Lock the frying basket into the drawer, and store inside the Air Fryer unit.
4. Store the Air Fryer in its box or in a clean, dry place.

21. TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Air Fryer doesn't work	<ul style="list-style-type: none"> The Air Fryer is not plugged in The Air Fryer has turned itself off 	<ul style="list-style-type: none"> Plug the cord into the wall outlet To begin, press the  button Make sure the frying basket/drawer is assembled correctly and fully inserted into the Air Fryer body
Uncooked food	<ul style="list-style-type: none"> The Frying basket is overloaded 	<ul style="list-style-type: none"> Fry smaller batches of food Shake food 2 or 3 times during the cooking process Increase the TEMP Increase the AIR FRY TIME
Uneven food	<ul style="list-style-type: none"> The Frying basket is overloaded 	<ul style="list-style-type: none"> Fry smaller batches of food Apply a light even coat of spray oil to food before frying Shake food 2 OR 3 TIMES during the cooking process
Frying basket / drawer won't slide into the Air Fryer body properly	<ul style="list-style-type: none"> The Frying basket is overloaded 	<ul style="list-style-type: none"> Fry smaller batches of food Air Fryer will not turn ON until the frying basket/drawer is assembled correctly and fully inserted properly into the Fryer body
White smoke is coming from the Air Fryer	<ul style="list-style-type: none"> The Air Fryer is overloaded with oil The Frying basket and drawer have not been cleaned 	<ul style="list-style-type: none"> When frying very oily foods, such as bacon, it may be necessary to clean the frying basket more frequently Clean the frying basket and drawer after each use
Fresh fries are not fried evenly	<ul style="list-style-type: none"> The Frying basket is overloaded 	<ul style="list-style-type: none"> Soak, rinse and fully dry potatoes before frying Use fresh, firm potatoes
Fries are not crispy	<ul style="list-style-type: none"> Raw fries have too much water 	<ul style="list-style-type: none"> Use a clean kitchen towel to wrap and dry cut potato fries thoroughly before adding oil Cut potato fries smaller Shake and spray potato fries frequently

22. WARRANTY TERMS & CONDITIONS

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

This warranty is provided in addition to your rights under the Australian Consumer Law. Directed Electronics Australia Pty Ltd (Directed Electronics) warrants that this product is free from defects in material and workmanship for a period of 12 months from the date of purchase or for the period stated on the packaging. This warranty is only valid where you have used the product in accordance with any recommendations or instructions provided by Directed Electronics.

This warranty excludes defects resulting from alterations of the product, accident, misuse, abuse or neglect. In order to claim the warranty, you must return the product to the retailer from which it was purchased or if that retailer is part of a National network, a store within that chain, along with satisfactory proof of purchase. The retailer will then return the goods to Directed Electronics.

Directed Electronics will repair, replace or refurbish the product at its discretion. The retailer will contact you when the product is ready for collection. All costs involved in claiming this warranty, including the cost of the retailer sending the product to Directed Electronics, will be borne by you.

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23. INDEMNITY

You agree to defend, indemnify and hold harmless Mila from and against any and all claims, proceedings, injuries, liabilities, losses, costs and expenses (including reasonable legal fees), including but not limited to, claims alleging negligence, invasion of privacy, copyright infringement and/or trademark infringement against Mila services, relating to or arising out of your breach of any provision of these terms, your misuse of the Mila products or services, or your unauthorized modification or alteration of products or software.

24. WARRANTY DISCLAIMER

Mila has a limited warranty whereby Mila warrants to you and only to you that Mila products will be free from defects in materials and workmanship for one (1) year from the date of your purchase of the Mila products (unless a longer warranty period is required by law).

The specifics of this Mila limited warranty are at <https://www.milahome.com.au/warranty>

Mila also assumes no responsibility for and shall not be liable for any damages caused by misuse of the product or failure to follow the instructions provided.

Other than the above product warranty for the Mila products, Mila and its suppliers disclaim all warranties of any kind, whether express, implied, or statutory, regarding the Mila equipment. Including any implied warranty of title, merchantability, fitness for a particular purpose, or non infringement of third party rights. Because some jurisdictions do not permit the exclusion of implied warranties, the last sentence of this section may not apply to you. Mila hereby further expressly disclaims all liability for any claims for service failures that are due to normal product wear, product misuse, abuse, product modification, improper product selection or your non-compliance with any and all applicable federal, state or local laws. This warranty and warranty disclaimer give you specific legal rights, and you may have other rights that vary by state, province, or country. Other than as permitted by law, Mila does not exclude, limit or suspend other rights you have, including those that may arise from the nonconformity of a sales contract. For a full understanding of your rights you should consult the laws of your state, province, or country. For our Australian customers: please note that this warranty is in addition to any statutory rights in Australia in relation to your goods which, pursuant to the Australian Consumer Law, cannot be excluded.

25. LIMITATIONS & LIABILITY

Mila liability for damages, especially for breach of duty or obligation, delay in performance, non-performance, or malperformance shall be precluded, except when these are due to negligent breaches of any significant contractual duty or obligation on the part of Mila. Any liability for negligence is limited to direct losses usually and typically foreseeable in such case. Should the claim for damages be based on wilful or grossly negligent breach of contractual duty or obligation on the part of Mila, the preclusion and limitation of liability mentioned in the preceding sentences will not apply. The preceding preclusion and limitation of liability will also not apply to claims for damages arising out of loss of life, bodily injury or health impacts for which Mila may be liable, or for non-contractual liability.

Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. Additionally, this provision is not intended to limit Mila's liability in the event of Mila's wilful or intentional misconduct.



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