

# EasyChef Air Grill

## USER MANUAL

6L Air Grill with Digital Touch Controls



MLA-66AG



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# 1. INTRODUCTION

Welcome to Mila. We hope you enjoy your Mila EasyChef Air Grill.

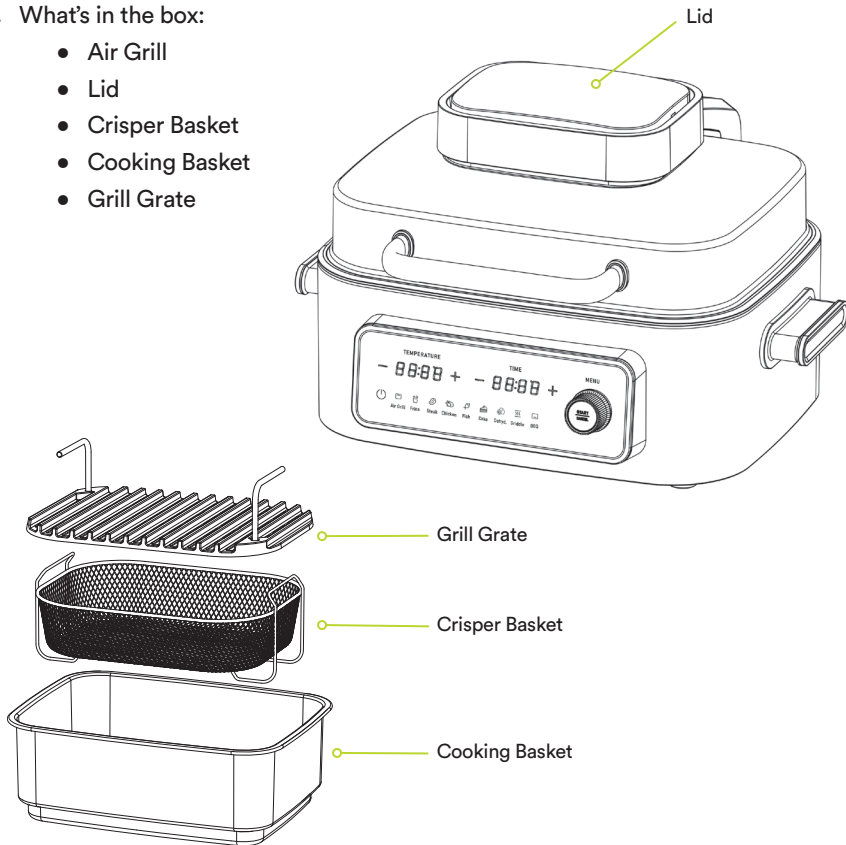
To get more out of your product, please see our website for more information about Mila, your Easy Chef Air Grill, accessories and other products, or Air Grill recipes.

We recommend you read this manual thoroughly to ensure your safety and best use of your new Air Grill. In this manual, we will refer to the EasyChef Air Grill as either the Unit, Easy Chef Air Grill or the Air Grill.

# 2. GETTING TO KNOW YOUR AIR FRYER

## 1. What's in the box:

- Air Grill
- Lid
- Crisper Basket
- Cooking Basket
- Grill Grate



Product may vary slightly from illustration

### 3. IMPORTANT SAFEGUARDS

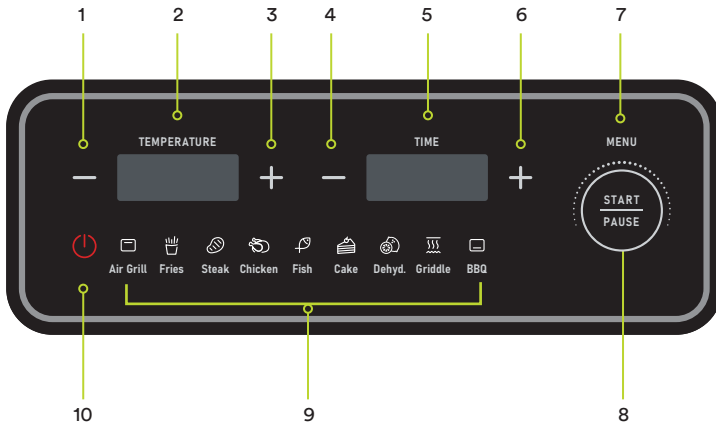
When using electrical appliances, basic safety precautions should always be followed, including the following:

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 is not recommended by the appliance manufacturer. They can 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 securely in the Air Grill cavity, while 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 appliance, 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. After air frying, extreme caution must be used when handling the cooking basket, removable airflow tray, and cooked foods.
20. **DO NOT** use on acrylic or stone surfaces as heat may cause cracks or surface damage. Do not place directly in front of glass splash-backs. Leave a minimum of 10cm from the rear of the unit.
21. 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 people or damage

to property. Keep your face and hands away from heat or steam outlets.










22. This appliance will become hot during operation and retain heat after turning off.
23. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.
24. **DO NOT** place anything on top of the appliance while it is operating or while it is hot.
25. The cord to this appliance should be plugged into a 220- 240V AC electrical outlet only.
26. If this appliance begins to malfunction during use, remove the frying basket and disconnect the plug from the wall outlet. **DO NOT** use or attempt to repair the malfunctioning appliance.
27. **DO NOT** leave this appliance unattended during use.
28. **DO NOT** immerse the power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced.
29. Keep the cord out of reach of children and infants to avoid the risk of electric shock and choking.
30. Place the Air Grill on a flat, heat-resistant work area.
31. **DO NOT** obstruct the air outlet or air inlets on the back and sides of the Air Grill with any objects. Avoid escaping steam from the air outlet during air frying.
32. Keep the appliance at least 15cm away from walls or other objects during operation.
33. After air frying, make sure to place the frying basket on a flat, heat-resistant surface.
34. Hot oil can collect at the base of the basket. 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 cooking basket before emptying. **NEVER** turn the basket upside down with the frying basket attached.
35. Over-filling the frying basket may damage the Air Grill and could result in serious personal injury.
36. **NEVER** move the EasyChef Air Grill while it is on, or containing hot food.
37. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
38. This Air Grill should not be used to boil water or to deep fry food.
39. The maximum food weight capacity recommended for this air frying basket is 2kg. The basket can also accommodate a cake or pie at up to 22cm x 7cm.
40. During first use, the Air Grill may emit a slight odour. This is normal and will not affect the flavour or air convection frying.

## 4. TOUCH SCREEN CONTROL PANEL



<b>1</b>	Lower Temperature Button	Lowers the temperature.
<b>2</b>	Temperature	Displays the current temperature.
<b>3</b>	Increase Temperature Button	Increases the temperature.
<b>4</b>	Reduce Time Button	Reduces cooking time.
<b>5</b>	Time Display	Cooking duration indicator.
<b>6</b>	Add Time Button	Increases cooking time.
<b>7</b>	Function	Turn the knob clockwise to select a function.
<b>8</b>	Start/Pause	1. When you are selecting a function, temperature or time - confirm changes by pressing START/PAUSE. 2. To pause a cooking cycle, press the START/PAUSE button.
<b>9</b>	Function Display Area	Displays the available (and selected) functions.
<b>10</b>	Standby	When the Air Fryer Grill is on standby mode, press the red STANDBY button to activate.

## 5. FUNCTIONS

	FUNCTION	HEATING ELEMENT		TIME (Min)		TEMP (°C)		PRE HEAT
		TOP	BOTTOM	DEFAULT	RANGE	DEFAULT	RANGE	
	FRIES	ON		16min	1- 120min	200°C	60-230°C	Yes
	CAKE	ON		25min	1- 120min	230°C	60-230°C	Yes
	STEAK	ON	ON	10min	1- 120min	245°C	200-245°C	Yes
	CHICKEN	ON		35min	1- 120min	175°C	60-230°C	Yes
	FISH	ON	ON	20min	1- 120min	245°C	200-245°C	Yes
	DEHYDRATE	ON		6H	60 - 720min	60°C	60-230°C	No
	AIR GRILL	ON		10min	1- 120min	260°C	60-260°C	Yes
	BBQ		ON	20min	1- 120min	200°C	60-245°C	No
	BBQ GRIDDLE	ON	ON	10min	1- 120min	245°C	60-245°C	No

### NOTE:

The BBQ Function can only be selected and used when the top cover of the EasyChef Air Grill is open.

## 6. HOW TO STAY SAFE WHILE COOKING

- Unplug the EasyChef Air Grill when not in use.
- Always use oven mitts when handling the hot Air Fryer Basket/ Grill/ Cook Pot.
- Hot oil can pool at the base of the cooking basket. . To avoid risk of burns or personal injury and to avoid oil from contaminating air fried foods, always make sure you remove any leftover oil from the unit.



### CAUTION - HOT SURFACES

- This appliance operates at high temperatures. Do not touch external surfaces of the appliance as they can be hot. Do not touch inside the appliance while it is in operation.
- During operation, hot air is released through the hot air outlets. Please keep your hands and face away from the steam and air outlets.



## 7. COOKING AND OPERATING

We encourage you to ensure the lid is closed and locked in during use to ensure cooking quality and to protect your safety.

Please note the following before you start cooking:

1. Please refer to the Air Frying Chart and/or follow the package directions for the suggested cooking **TIME** and **TEMP**.
2. Always pat food dry before cooking to encourage browning and avoid excess smoke.
3. To ensure even cooking and browning, **ALWAYS** open the lid halfway through the cook time and check, turn or shake foods in the frying basket. Some recipes may need you to brush or spray oil halfway through cooking. Adjust the **TIME** or **TEMP** if needed.
4. Allow cooked food to rest for 5 to 10 minutes. Remove the cook pot from the machine and place on a flat, heat-resistant surface. Then remove the air flow tray from the basket.
5. Shake air fried foods out onto serving area. Continue air frying subsequent batches, if any.
6. 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 cook pot between batches.
7. For crispier results, air fry small batches of freshly crumbed food. Create more surface area by cutting food into smaller pieces. Bathe pieces of meat in egg and milk and then press bread crumbs onto the meat.
8. Spray oils work best because oil is distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grape-seed, peanut, or vegetable oil all work well.

## 8. A NOTE ON AIR FRYING PRE-PACKAGED FROZEN FOODS

1. Where microwave ovens often produce hot, mushy results, air frying assures reasonably fast, crispy, delicious results!
2. As a rule, (depending on the food and amount to be cooked), the suggested cooking **TIMES** may have to be reduced slightly. Always check food halfway through cooking time to determine final cook **TIME** and **TEMP**.
3. Always check cooking progress after **TIME** has expired

## 9. BEFORE USING FOR THE FIRST TIME

- Remove all packing material and labels from inside and outside of the Air Grill. Check that there is no packaging underneath and around the frying basket.
- Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage
- Wash the grill grate, flat top BBQ griddle, crisper basket, and cooking basket in warm, soapy water, then rinse and dry thoroughly. All accessories, are dishwasher safe.
- **DO NOT** use abrasive brushes or sponges on the cooking surfaces, as it will cause damage to the coating.

### PREHEATING

The EasyChef Air Grill has a default PREHEAT function. This is to warm up the unit so your food can be cooked at an optimum. If for whatever reason you want to override or cancel this, press the START/PAUSE dial to cancel.

The selected COOKING function timer and settings will automatically begin. If you choose to PREHEAT, after the preheat temperature has reached a three-beep notification will sound.

This means the unit has finished pre-heating it will say ADD FOOD. After the food is added, press the **START/PAUSE** button. The selected cooking function (i.e. steak, chicken ) will start cycling through and cooking with the preset temperature and time.

Once the food has cooked, you will hear the beep 3 times.

You can change the temperature and the time during cooking by pressing + and - to cook as per your preference.

Note: The timer, on the display panel will blink while food is cooking.

## **QUICK START GUIDE**

To start cooking please follow the below steps:

1. Press the red **STANDBY** button.
2. Select the Menu using the **START/PAUSE** dial.
3. Press the **START/PAUSE** button to begin cooking.
4. Add your food after **ADD FOOD** is displayed or press **START/PAUSE** to cancel Preheat, close the lid once you are finished adding food.
5. A beep will sound 3 times when the food is cooked.
6. Users can open the lid to check progress.

**NOTE: YOU CAN CHANGE THE COOKING PRESET ONCE COOKING HAS BEGUN, BY PRESSING START/PAUSE AND CHOOSING ANOTHER OPTION.**

## **10. FUNCTION BUTTONS**

### **AIR GRILL**

Benefits of the Air Grill Function:

- Grilling uses high heat, and cooks food from the underside. It seals in all juices so your food stays tender and moist without needing to add high-calorie oil, butter or other sauces.
- Grills naturally encourage the cooking of fresh meats, fish, and vegetables. They also preserve nutrients found in meat (such as thiamine and riboflavin).
- By grilling your food you can elevate your cooking to add complex flavours via caramelisation, and smoking.
- **Suitable foods:** Lean meats, including steaks and meat patties, chicken, vegetables, fish and pizzas.

## 11. AIR GRILL INSTRUCTIONS

Users will need to manually select the temperature of the plate. These are the recommended temperature levels for common foods, using the Mila EasyChef Air Grill.

The Air Fryer may produce smoke when cooking ingredients on a setting hotter than recommended. Please follow the table below as a guide.

### TEMPERATURE GUIDE

LOW	MID	HIGH	MAX
<ul style="list-style-type: none"><li>• Bacon</li><li>• Sausages</li><li>• When using thick BBQ Sauce</li></ul>	<ul style="list-style-type: none"><li>• Frozen Meats</li><li>• Marinated/sauced meats</li><li>• Burgers</li></ul>	<ul style="list-style-type: none"><li>• Steaks</li><li>• Chicken</li><li>• Hot Dogs</li><li>• Meat Kebabs</li></ul>	<ul style="list-style-type: none"><li>• Veggies</li><li>• Fruit</li><li>• Pizzas</li><li>• Fresh/Frozen Seafood</li><li>• Veggie Kebabs</li></ul>

### AIR FRYER FUNCTION

The Air Fryer function allows you to air fry your favourite foods quickly, while locking in taste and flavour.

By choosing the **FRIES, WINGS, STEAK, CHICKEN** or **FISH** function, the Air Fryer will cook your food. Easily adjust the temperature or time on these settings to cook similar food.

#### HOW TO OPERATE THE AIR FRYER FUNCTION:

1. Press the red **STANDBY** button
2. Select the preset cooking function using the **START/PAUSE** dial.
3. Once selected, press the **START/PAUSE** button to start cooking.
4. Add your food after **ADD FOOD** is displayed. You can override the pre-heat function by pressing **START/PAUSE**. Close the lid once you have added your food.

### DEHYDRATE FUNCTION

Dehydrating food is the process of having water removed from a type of food, by drying using a heat source such as the sun (i.e. radiant energy) or heated air (e.g. by electrical energy).

**SUITABLE FOODS:** Fruits like bananas, apples, strawberries, vegetables like mushrooms, peas and corn, legumes like beans and lentils, low fat meats.

## **HOW TO OPERATE THE DEHYDRATE FUNCTION:**

1. Press the red **STANDBY** button
2. Select the Dehydrate Menu using the **START/PAUSE** dial.
3. Press the **START/PAUSE** button to start cooking.

During dehydration, you can open the lid to check on your food. The timer will pause when the lid is opened and then automatically resume after it is closed. When the dehydration cycle is complete, the unit will beep and the word **END** will appear on the display screen. Remove your food and close the lid.

## **CAKE FUNCTION**

The Cake Function creates your favourite cakes with minimal fuss. You will need a separate cake pan containing the cake mix, to place inside the EasyChef Air Grill.

### **HOW TO OPERATE:**

1. Press the red **STANDBY** button
2. Select the Cake Menu using the **START/PAUSE** dial.
3. Press the **START/PAUSE** button to start cooking.
4. Add your food after **ADD FOOD** is displayed or press **START/PAUSE** to cancel Preheat. Close the lid once you have added your food.

## **BBQ FUNCTION**

The BBQ Function creates your favourite outdoor foods inside, all year round. This function allows you to create steaks, juicy burgers, sausages, corn on the cob and more.

Benefits of the BBQ Function:

- Bottom heating element is active only.
- Default time is 12 minutes, at 200°C.
- Does not require the preheat function.

**SUITABLE FOODS:** Lean meats, including steaks and meat patties, chicken, vegetables, fish.

### **HOW TO OPERATE:**

1. Press the red **STANDBY** Button
2. To select the BBQ function turn the **START/PAUSE** dial until you choose the desired function.
3. Add your food after **ADD FOOD** is displayed or press **START/PAUSE** to cancel the preheat function.

## RECOMMENDED COOKING TIMES

The default cooking time on the BBQ setting is 12 minutes at 200°C. You will need to manually adjust this time to customise the heat and time temperature to suit your taste preferences and achieve your level of 'done-ness.'

You can open the EasyChef Air Grill lid and check your food as it progresses.

## GRIDDLE

The Griddle Function cooks at a higher temperature and for a shorter amount of time. It cooks from both heating plates (above and below your food). The lid will need to be closed for this function to work.

This setting is best for juicy pieces of meat, like lamb, beef, fish, chicken, pork.

Please note, this setting will only work with the lid on, and we recommend you pre-heat the Grill plate first for best results.

Benefits of the GRIDDLE FUNCTION: :

- Both heating elements are active.
- Default cooking time is 4 minutes, at 265°C.
- Does not require the preheat function.

**SUITABLE FOODS:** Lean meats, including steaks and meat patties, chicken, vegetables, fish.

### HOW TO OPERATE:

1. Press the red **STANDBY** button
2. Press the **START/PAUSE** button to start cooking.
3. Add your food after **ADD FOOD** is displayed or press **START/PAUSE** to cancel preheat.
4. Close the lid once you have added your food.

## 12. AIR GRILL 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.

## 13. CARE AND CLEANING INSTRUCTIONS

**WARNING:** Allow the EasyChef Air Grill to cool fully before cleaning.


1. Unplug the EasyChef Air Grill. Remove the cooking basket. Make sure the cooking basket has cooled completely before cleaning.
2. Wash the accessories 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. For best results, place them both on the rack of your dishwasher to clean.
4. Wipe the EasyChef Air Grill body with a soft, non-abrasive damp cloth to clean.

## 14. STORING INSTRUCTIONS

1. Make sure the EasyChef Air Grill is unplugged and all of its parts are clean and dry before storing.
2. **NEVER** store the Easy Chef Air Grill while it is hot or wet.
3. Store the Easy Chef Air Grill in its box or in a clean, dry place.

## 15. TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The EasyChef Air Grill does not work	<ul style="list-style-type: none"> <li>• The Air Grill is not plugged in.</li> <li>• The Air Grill has turned itself off.</li> </ul>	<ul style="list-style-type: none"> <li>• Plug the cord into the wall outlet. To begin, press the  button.</li> <li>• Make sure the frying lid is assembled correctly and fully closed.</li> </ul>
Food is undercooked/not cooked	<ul style="list-style-type: none"> <li>• The cook pot is overloaded.</li> </ul>	<ul style="list-style-type: none"> <li>• Air fry smaller batches of food.</li> <li>• Shake food <b>2 OR 3 TIMES</b> during the cooking process.</li> <li>• Increase <b>TEMPERATURE</b>.</li> <li>• Increase <b>AIR FRY TIME</b>.</li> </ul>
Food is not fried evenly	<ul style="list-style-type: none"> <li>• The cook pot is overloaded.</li> </ul>	<ul style="list-style-type: none"> <li>• Air fry smaller batches of food.</li> <li>• Apply a light even coat of spray oil to food before frying.</li> <li>• Shake foods <b>2 OR 3 TIMES</b> during the cooking process.</li> </ul>
White smoke coming from the unit	<ul style="list-style-type: none"> <li>• The Air Grill is overloaded with oil.</li> <li>• The cook pot have not been cleaned.</li> </ul>	<ul style="list-style-type: none"> <li>• When frying oily foods, such as bacon, you may need to clean out the frying basket cooking basket.</li> <li>• Clean the frying basket and cooking basket after each use.</li> </ul>
Fresh potato fries are not fried evenly	<ul style="list-style-type: none"> <li>• The cook pot is overloaded.</li> </ul>	<ul style="list-style-type: none"> <li>• Soak, rinse and fully dry potatoes before frying.</li> <li>• Use fresh, firm potatoes.</li> </ul>
Fries are not crispy	<ul style="list-style-type: none"> <li>• Raw fries have too much water.</li> </ul>	<ul style="list-style-type: none"> <li>• Use a clean kitchen towel to wrap and dry cut potato fries thoroughly before adding oil.</li> <li>• Cut potato fries into smaller slices.</li> <li>• Shake and spray oil on potato fries frequently.</li> </ul>

## 16. WARRANTY TERMS AND 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.

**Email:** [info@milahome.com.au](mailto:info@milahome.com.au)

**Phone:** +61 3 8331 4800

## 17. 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 products and services, relating to or arising out of your breach of any provision of these terms, your misuse of the Mila products and services, or your unauthorized modification or alteration of products or software.



## 18. WARRANTY AND 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 noninfringement 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.

## 19. LIMITATIONS AND 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 willful 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 willful or intentional misconduct.





# mila

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